

The Saddle Room

Welcome to The Saddle Room. Experience culinary excellence in a cozy, modern setting. The Saddle Room offers a casual dining experience with a focus on high-quality, fresh ingredients, ideal for any occasion.

Indulge in our diverse menu featuring gourmet sandwiches, vibrant salads, and savory entrees crafted with locally-sourced ingredients. Enjoy breakfast and brunch classics like fluffy pancakes and farm-fresh eggs, or treat yourself to our house-made pastries and desserts.

Quench your thirst with our artisanal coffees, fine teas, freshly pressed juices, and specialty drinks, all expertly prepared by our skilled baristas.

At The Saddle Room, we strive to exceed your expectations with our commitment to quality and personalized service. Join us to savor every moment, every bite, and every sip in a relaxed and welcoming atmosphere.

Enjoy Your Meal

- The Saddle Room Team

ALLERGEN AND DIETARY INDICATORS




Please let us know if you're allergic to any ingredients. Prices are in Indian rupees and are exclusive of GST. Service charge as applicable.

MENU












10:00 AM To 10:00 PM

MORNING FAVOURITES











- ☐ **Chocolate Waffles**  
Served with strawberry confit & cocoa chocolate sauce
- ☐ **Choice Of Pancakes**  
Banana | Blueberry | Vanilla
Served with cocoa chocolate sauce & maple syrup

DURUM PASTA


















Penne | Spaghetti | Fusilli

- ☐ **Primavera**  
Cream, cheese, mushrooms
- ☐ **Norcina**  
Spicy tomato sauce with mushroom and topped with truffle oil
- ☐ **Aglio Olio e Peperoncino**  
Garlic, olive oil, chili flakes
- ☐ **Creamy Chicken**  
Cheese, cream, chicken
- ☐ **Pesto Cream With Vegetables & Olives**    **445**
Pesto, cheese, cream, vegetables, olives




INDIAN STREET JUNCTION

- ☐ **Jhal Muri**   
Puffed rice, black chickpea, peanut, tomato, onion, mustard oil
- ☐ **Bhajiya Baskets** 
Choice of any three
Paneer | Onion | Potato | Green Chilli
Baby Spinach | Cauliflower
Served with mint relish and tamarind chutney
- ☐ **Vada Pao**  
250
- ☐ **Pao bhaji**  
A thick vegetable curry, fried and served with homemade Goan bread roll **250**
- ☐ **Paneer Kathi Roll** 
Spiced cottage cheese, wrapped in paper thin bread with mint relish and pickled salad **375**
- ☐ **Murgh Kathi Roll** 
Indian spiced barbequed shredded chicken, wrapped in egg coated paper thin bread with mint relish **475**

ALL TIME FAVOURITES

- 175** ☐ **Cheesy & Spiced Homemade Potato Wedges**   **300**
Homemade baked potatoes served with cheddar sauce
- 175** ☐ **Jalapeno Cheese Nachos**    **325**
Homemade corn chips with Mexican chilli, cheese sauce & tomato salsa
- ☐ **Bring On The Bruschetta**    **325**
With pesto sauce
- ☐ **The Perfect Pesto Panini**   **425 | 375**
☐ Served with homemade pickle and root chips
Choice Of Veg | Chicken
Plain cottage cheese, cucumber & tomatoes & grilled sweet peppers
- ☐ **Garden Fresh Vegetable Burger**  **425**
Vegetable burger topped with tomato, cucumber, cheddar & coleslaw on a sesame bun
- ☐ **Masala Fish Fingers**   **450**
Served with homemade dips & fries
- ☐ **Jalapenos Chicken Burger**  **490**
Minced chicken patty & jalapeno
- ☐ **The Equestrian Club Sandwich**    **500 | 450**
☐ Triple decker toasted sandwich served with a homemade pickle and root chips
Choice of Veg | Chicken
Roasted chicken, fried egg, lettuce & tomato
vegetable patty, lettuce, yellow cheddar, tomato, cucumber

DESERT

- 225** ☐ **Lemon Tart**   **350**
A zesty dessert with a buttery crust and tangy lemon curd.
- ☐ **Ice Cream Sundae**  **350**

REJUVENATORS

Mineral Water	60
Fresh Lime (Soda Water)	99
Masala Shikanji All time favourite Indian homemade refreshing drink flavoured with roasted cumin	99
Aerated Drink & Service	99
Herbal Dose Health is wealth, herbal Tulsi tea, honey, thyme	99
Herbal tea Tea made with homegrown lemon grass, Tulsi, aniseed & mint	99
Organic Mint & Basil Iced Tea Black tea with mint, basil leaves, lemongrass	99
The Cutting Chai 🍷 Herbal Chai Adrak Elaichi Chai	99
Hot Chocolate 🍷	145
Red Bull & Service	175

FRESHLY BREWED COFFEES

Espresso Single Shot	120
Americano 🍷	120
Cappuccino 🍷	140
Café Mocha 🍷	140
Iced Americano 🍷	150
Iced Café Mocha 🍷	150
Iced Latte 🍷	150
Café Latte 🍷	160
Hazelnut Café 🍷	180

WELLNESS COCKTAILS

Canned Juice	99
Guava Mary Combination of guava juice, green chilli, green coriander and lemon juice	120
Skintrip 🍷 For glowing skin try our combination of carrots, beetroot, honey and almonds	145
The Haemoglobin Blood booster, freshly plucked from the gardens of Meerut carrot, beetroot, and apple	145
All Time Favourite Please ask your server for available seasonal fresh fruit juice	145
The Refilled Energy Splendid combination of celery, apple, pineapple and honey	175

VEGE-LICIOUS SELECTION “SMOOTH SMOOTHIES”

Adraki Chaach 🍷 Thin yogurt, home-grown fresh herbs, green chilli	125
Lassi 🍷 A creamy, frothy yogurt-based drink, blended with water and various fruits or seasonings	155
The Smoothie 🍷 As the name suggests this is worth trying yogurt with Banana Orange Frozen Strawberries	195
Zero Calorie Cold Coffee Regular Cold Coffee We make all our cold coffee with double-toned milk or full cream milk 🍷	145 195





DETOX WATERS

Bliss Finest homegrown lemon, sweet lime, mint	145
Paradise Liver cleanser in all possible ways; cucumber, mint, lemon	145





Please let us know if you're allergic to any ingredients. Prices are in Indian rupees and are exclusive of GST. Service charge as applicable.

The Saddle Room

VEG PIZZA DELIGHT

- **Margherita Pizza**  **425**
A classic pizza topped with creamy mozzarella cheese, offering a simple yet delicious flavor.
- **Achari Paneer Pizza**  **455**
Succulent marinated paneer cubes, infused with tangy pickling spices, paired with bell peppers, red onions, green chilies, and a garnish of fresh coriander.
- **Pizza Funghi Pizza**  **455**
A delightful combination of mushrooms, jalapeños, and mozzarella cheese for a savory, spicy kick.
- **Equestrian Pizza**  **495**
A vibrant medley of trio bell peppers, mushrooms, red onions, black olives, and sweet corn, creating a colorful and flavorful vegetarian pizza.

NON- VEG PIZZA DELIGHT

- **Chicken Tikka Pizza**  **545**
Marinated chicken with capsicum, red onions, garlic, chopped coriander, and a dash of lemon juice for a flavorful and zesty experience.
- **Pepperoni Pizza**  **545**
A classic pizza topped with savory chicken pepperoni, delivering a rich and deliciously spiced flavor.
- **Pollo Pizza**  **545**
Shredded chicken breast, red paprika, and sun-dried tomatoes combine for a savory, slightly smoky pizza delight.
- **Chicken Trojan Pizza**  **595**
A hearty combination of marinated chicken, shredded chicken breast, and chicken pepperoni for a bold and satisfying taste.

Please let us know if you're allergic to any ingredients.

Prices are in Indian rupees and are exclusive of GST.

Service charge as applicable.