



BERRY BITES
BY STONEBERRY

STONEBERRY
RARE GRANDEUR



Amidst the grandeur of Stoneberry, is located a heavenly retreat to serve your belly with every bite of delicious cuisine.

We call it Berrybites.

STONEBERRY
RARE GRANDEUR



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BREAKFAST

(7 AM TO 10:30 AM)



CONTINENTAL BREAKFAST..... 179

Freshly squeezed fruit juice or seasonal fruit platter and Bread Toast, Served with Hot Tea, Coffee or hot chocolate.

INDIAN BREAKFAST.....169

Freshly squeezed fruit juice Or Seasonal Fruit Platter / Aloo Paratha with yogurt / Puri Bhaji / Idli , vada serve with coconut and tomato chutney / Uttapam serve with coconut and tomato chutney / Lassi or Tea or coffee.

A LA CARTE SELECTION



CANNED JUICE..... 109

Delicious, sterilized fruit juices are prepared from sound selected garden fresh fruit and free from peel, seed and extraneous matter.

SEASONAL FRESH FRUIT PLATTER WITH YOGURT..... 159

Delicious, sterilized fruit juices are prepared from sound selected garden fresh fruit and free from peel, seed and extraneous matter.

HOT AND COLD CEREALS..... 79

Corn Flakes, Choco Flakes, Oats

EGGS TO YOUR DELIGHT..... 129

Choice of Omelette Two eggs, any style with hash brown potatoes and grilled tomatoes Served with sausages.

SOUTH INDIAN SPECIALITIES



IDLI / VADA..... 69 / 79

All above are served with sambar, coconut & tomato chutney

PURI BHAJI..... 109

Served with curried potatoes and pickle

STUFFED PARATHA..... 139

Serve with curried potatoes and pickle or curd.



* Please allow 20-25 minutes for food to be served | * Taxes as applicable



BEVERAGES



POT OF TEA / COFFEE.....	59 / 69
JUICES (CANNED / FRESH).....	79 / 109
<i>Canned juices are sealed, long-lasting fruit or vegetable drinks.</i>	
HEALTH DRINKS.....	109
<i>Hot Chocolate / Bournvita</i>	
FRESH LIME SODA / WATER.....	89/59
<i>Freshly squeezed lime juice, soda water, and sometimes sugar or salt.</i>	
PACKAGED DRINKING WATER.....	29
BUTTER MILK (PLAIN / MASALA).....	59 / 69
<i>Fermented dairy drink that's low in fat and calories, with a creamy texture and tangy flavor</i>	
LASSI (SWEET / SALTED).....	109
<i>Creamy, frothy, yogurt-based drink in sweet / salted.</i>	
MASALA SOFT DRINK.....	89
SOFT DRINKS BY GLASS.....	59
SOFT DRINK CAN.....	79
ENERGY DRINK.....	159





World Cuisine

SALAD - VEG / NON VEG

- TABOULI SALAD (VEG/NON-VEG).....199/239**
Leafy Salad Dressing with Parsley, Mint, Tomato chop and Broken Whipped (Lebanese veg and non veg) Mixed with Dijon mustard sauce and lemon juice. (Veg & Non-Veg)
- NICOISE SALAD (VEG/NON-VEG)..... 199/239**
French beans, Green Leafy, Tomato and Potato Dressing with Dijon mustard Black Olive Lemon juice
- SALAD OF CHOICE 109**
Green salad / Toasted salad / Tikka sprouts salad
- GREEK SALAD (VEG/NON-VEG) 159/199**
A Traditional Greek salad consists of sliced cucumbers, tomatoes, green bell pepper, red onion, olives and feta cheese.
- CAESAR SALAD (VEG/NON-VEG) 159/199**
A Traditional sliced cucumbers, tomatoes, green bell pepper, red onion, olives and feta cheese.
- SPA SALAD (VEG/NON-VEG) 189/239**
Light, refreshing mix of greens, veggies, fruits, and nuts with a healthy dressing.
- KIMCHI SALAD (VEG/NON-VEG) 165/225**
Spicy, tangy mix of kimchi, fresh vegetables, sesame seeds, and flavorful dressing.
- HAWAIIAN SALAD (VEG/NON-VEG) 255/315**
Tropical fruits, greens, and nuts tossed in a light, tangy dressing.

CHOICE OF SANDWICH

- CHICKEN SANDWICH 199**
- VEG SANDWICH 139**
- MUMBAI STREET SANDWICH 309**
- SANDWICH PIZZA (VEG/NON-VEG)..... 285/345**





SOUP



(VEG / NON VEG)

MANCHOW SOUP (VEG/NON-VEG)..... 119/139

Fermented soy and chilly soup

SWEET CORN SOUP (VEG/NON-VEG)..... 119/139

Thick American corn kernel soup

CREAM OF SOUP..... 129/169

(Tomato / Broccoli / Mushroom)

HOT AND SOUR SOUP (VEG/NON-VEG)..... 119/239

Spicy and hot soup made with mixed fresh vegetables, spices and soy sauce.

JADE CORN SOUP 119

Green corn soup crafted with spinach and sweet corn, gently blended with mild aromatics and a hint of cream for extra richness.

LEMON CORIANDER SOUP (VEG/NON-VEG)119/129

Light, tangy soup with fresh coriander and zesty lemon flavors

TOMATO SHORBA (VEG) 119

Tangy tomato based hereby coriander flavoured soup

KHOW SUEY SOUP (VEG / NON-VEG)..... 499

Noodles made of madrasi curry powder and coconut milk serve with vegetables.

TOM YUM SOUP (VEG / NON-VEG)..... 139

Bold, spicy, and tangy Thai soup with fragrant herbs, shrimp or chicken, and a flavorful broth.

THUKPA SOUP (VEG / NON-VEG)..... 309

Hearty Himalayan noodle soup with vegetables, meat, and flavorful spices in a warming broth.



ACCOMPANIMENT



PAPAD (ROASTED/FRIED)..... 49

Thin Indian wafer, which can be referred as a cracker or flat bread

MASALA PAPAD/MASALA CHEESE PAPAD 69/89

Thin Indian wafer, which can be referred as a cracker or flat bread with masala / cheese

CHOICE OF RAITA..... 69

(Mix veg / Pineapple / Boondi)

APPETIZERS - VEG



CHEESE CORN CROQUETTE..... 199

Crispy golden fried rolls made of mashed potatoes, sweet corn, cheese and spices.

NACHOS 169

Tortilla chips layered with melted jalapeño cheese sauce or melted cheddar cheese. Served with Cocktail sauce

MACHO NACHO BAKED..... 209

Nachos served with salsa, beans, cheese & cream sauce.

MOZZARELLA NUGGETS 249

Mozzarella Cheese mixed with three types of bell peppers and coated with pan cooked and fried.

CHEESE BALLS..... 259

Delicious crispy snack made with potato, cheese, herbs and spices.

FRENCH FRIES (Ginger/Garlic)..... 139/149/159

Crispy fries, sprinkled with peri-peri seasoning tasting lightly spiced, slightly sweet and a little salty.

CHEESY GARLIC BREAD..... 169

Bread topped with garlic and olive oil or butter and include additional herbs.

POTATO TWISTER 229

Crispy, spiral-cut potato snack, deep-fried or baked to golden perfection.

CHEESE QUESADILLA..... 219

Exotic vegetable, cheese and jalapeno, wrapped with tortilla sheet and serve in sour cream.

BERRYBITE CHEESE FONDUE..... 409

Swiss melted cheese dish served in a communal pot over a portable stove heated with a Candle or spirit lamp includes dipping bread.

SOFT CILANTRO BAMBOO STICK PANEER..... 269

Pudina flavored paneer served with cilantro mint chutni

PERI PERI GRILLED STUFFED FUNGI..... 249

Spicy, grilled mushrooms stuffed with peri peri filling.



** Please allow 20-25 minutes for food to be served | * Taxes as applicable*



PIZZA



MARGHERITA PIZZA..... 219

Mozzarella, Basil olive oil & Parmesan dust

THE BERRYBITES THIN PIZZA (VEG/NON-VEG)... 249/299

Chef's delightful assortment of vegetable pizza, all garden fresh vegetable tossed with homemade pesto sauce.

TACO MEXICAN PIZZA (VEG/NON-VEG)..... 259/299

Enchilada sauce diced tomatoes with mild green chillies taco seasoning, refried beans cheese

ANGRY BIRD..... 379

Chicken Boneless and INDIAN Herbs and Hung Curd flowers spice then tandoor roast



WRAPS



TORTILLA WRAP..... 249

Loaded with delicious veggies, exotic sauces, and roll it with thin flat bread.

COTTAGE CHEESE POCKET 199

Cottage cheese, fresh, soft, unripened cheese consisting of curds of varying sizes, usually mixed with some Fresh cream. It is white and mild but faintly sour in taste.

FRANKY ROLL (VEG/NON-VEG)..... 149/209

Pudina flavored paneer served with cilantro mint chutni

VEG CAKE BELL PEPPER 259

Beans, Carrot, Bell Pepper and other vegetable.



PASTA & RISOTTO



Choice of Pasta- Penne, Fussilli & Spaghetti

ALFREDO..... 279

Classic creamy pasta tossed in a rich Alfredo sauce made with parmesan cheese, whipping cream and seasonings.

ARRABBIATA..... 249

Spicy tomato sauce mixed with garlic, parsley & chilli.

AGLIO E OLIO..... 279

Spaghetti Aglio e olio is traditional Italian pasta dish from Naples. Garlic, Olive-oil, Parsley, Pepper & Sundried Tomato.

CLAY OVEN VEG. LASAGNA 319

Exotic Vegetables marinated in tandoori spices and cooked in clay oven, inter layered in pasta sheet with cream and tomato cheese sauce.

CHOICE OF NON-VEG PASTA 339

BERRY BITE CHEESE ROLL 339

It's a New Zealand snack food similar to Welsh rarebit, but Berry bite chef created by covering a slice of bread in a prepared filling consisting mainly of grated cheese, and then rolling it into a tube shape before toasting.





SIZZLER - VEG / NON-VEG

PANEER SHASHIK..... 279
Diced paneer with bell pepper serve with parsley butter rice.

GRILLED VEGETABLES & ROASTED POTATO..... 419
Exotic Vegetables, Roasted potato & Italian herbs, Parsley rice.

HOT GARLIC VEGETABLE SIZZLER (VEG/NON-VEG)..... 419/479
Vegetables in Hot Garlic Sauce with delicious Chinese-style vegetarian.

CHICKEN TIKKA HOT PAN SIZZLER..... 459
Roasted tikka, Toasted with chinese sauce and served with rice or noodle

BBQ CHICKEN SIZZLER..... 459
Barbeque chicken consists of chicken parts that are barbequed and smoked.

CHINESE SIZZLER (VEG/NON-VEG)..... 299/359
Noodles, Veggies, Paneer chilly, Manchurian, French fry, Hot garlic sauce to serve.

MEXICAN SIZZLER (VEG/NON-VEG)..... 359/449
*Mexican rice, Red and yellow bell paper, Garlic bread, French fry, Tacos
Mexican style sauce*

ITALIAN SIZZLER (VEG/NON-VEG)..... 359/449
*Veggies, Spaghetti/penne pasta sauce of your choice, Habbiece style rice with salsa sauce, French fry,
Baby Italian thin pizza, Smoke baby potato Creamy potato*



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From the Oriental Kitchen

APPETIZERS - VEG



SCHEZWAN PANEER CHILLI 259

Diced of cottage cheese with pepper, onion & chilli tossed in schezwan sauce.

VEG. LOLLIPOP 229

Chopped vegetables and cheese and fusion spices pan cooked with bread crumbs fried, served with cocktail sauce.

VEGETABLE SPRING ROLL..... 209

Mixed vegetable stuffing wrapped in thin translucent roll sheets.

CHEESE CIGAR ROLL..... 209

Mixed vegetable, cheese and corn stuffing wrapped in thin translucent roll sheets.

HONEY CHILLI POTATO 159

Stir fried chilli onion with potato wedges.

FRIED CORN CHILLI / SALT & PEPPER..... 229

Corn served with soy chilli sauce.

CRISPY CHILLI BABYCORN..... 229

Crunchy, crispy, and wonderfully flavorful Chilli baby corn. is a delicious vegetarian snack or appetizer.

CHOICE OF MANCHURIAN..... 169 / 189 / 229

(Vegetables / Cauliflower / Broccoli) Chopping and deep-frying ingredients then sautéing it in a sauce flavored with soy sauce.

MUSHROOM CHILLI 249

Mushrooms, green onions, bell peppers, soy sauce, chilli sauce and garlic.

COTTAGE CHEESE POP CORN..... 269

Wrapped chunky pieces of paneer fried like popcorn



From the Oriental Kitchen

APPETIZERS - NON-VEG



SCHEZWAN CHICKEN..... 299

Deep fried chicken cooked in spicy rich sauce

HUNAN CHICKEN..... 329

Sliced chicken cooked in onion, garlic, ginger, bell pepper with chilli flakes.

BUTTER GARLIC CHICKEN..... 309

Sliced chicken, Garlic, Butter, Pepper.

LEMON CHICKEN..... 309

Boneless chicken cubes , lime flavour , soy sauce umami flavour.

HONG KONG CHICKEN..... 349

Chicken breast slice , marinate salt and pepper , hongkong style and spicy.

BUTTER CHICKEN CHEESE BALLS 309

Chicken with a spiced tomato and butter (makhan) sauce, of soft cheese shaped into a ball.



INDIAN APPETIZER



- PANEER TIKKA SHASHLIK..... 269**
Homemade cottage cheese imbued with herbs and spices wrapped in saffron enriched yogurt marinated glazed golden in tandoor.
- HARA BHARA KABAB 219**
Bengal gram and spinach patties spiced with Indian herbs, shallow fried on tawa
- ALOO NISHAT BAGH..... 249**
Scooped potatoes stuffed with tangy mixture of stuffed potatoes and dry fruits and char-grilled.
- SUNEHRI TIKKI..... 259**
Paneer & green peas, cheese stuffed with tandoori spices & deep fry.
- VEGETABLE PEPPER SHEEKH KABAB 259**
Paneer & green peas, cheese stuffed with tandoori spices & deep fry
- PANEER HARYALI 259**
Cottage cheese and pesto sauce with mozzarella cheese. Serve in sizzler.
- MUSHROOM TIKKA 249**
Marinating & grilling in tandoor with mushrooms with spices, herbs
- ASSORTED VEGETABLE PLATTER..... 549**
Chef's assorted roasted vegetable served with mint chutney



ASIAN STIR FRIES & CURRIES



MOMO (VEG/NON-VEG)..... 189/229

Momos are a type of steamed filled dumpling and stuffed with the spices and herbs used and served with a sauce

VEG DUMPLING (MUSHROOM OR PANEER) 249

Stir fried vegetables served with (cantonese sauce/ black bean sauce/ fresh chilli sauce)

STIR FRIED VEGETABLES..... 249

Broccoli , Chinese cabbage , Zucchini , Bokchoy , Red Yellow Bell Pepper , Pan Roasted.

ASIAN RICE & NOODLES



MONGOLIAN RICE NOODLES (VEG/ NON-VEG)..... 259/359

A Delicious fried rice noodle dish with loads of veggies and authentic Mongolian flavour.

VEGETABLE PAN-FRIED NOODLES..... 269

Boiled noodles are stir fried with sauces

CHICKEN PAN-FRIED NOODLES..... 349

Chinese preparation where boiled noodles are stir fried with sauces and Chicken.

CHICKEN HAKKA NOODLES..... 289

Boiled noodles are stir fried with sauces and Chicken.



INDIAN STAPLES



- YELLOW DAL TADKA..... 189**
Yellow lentils slowly cooked with cumin and tomato.
- DAL MAKHANI..... 239**
Simmered black lentils cooked with butter, tomato and cream.
- DHABA WALI DAL TARKA (BLACK)..... 219**
Three types dal & black dal, green moong dal, chana dal mix & ghee, spicy masala
- DAL PANCHAMEL..... 269**
Rajasthani dish made with five lentils, cooked with spices and ghee.

INDIAN BREADS



- LACHHA PARATHA (PLAIN / PUDINA)..... 69/79**
Whole wheat flat bread folded to flake, and cooked in clay oven.
- KULCHA (MASALA / ONION / CHEESE)..... 89/99/99**
Soft leavened North Indian flat bread cooked in clay oven.
- ROTI KI TOKRI 269**
Basket of Assorted Bread.
- TANDOORI ROTI PLAIN / BUTTER..... 39/49**
Flatbread made with whole wheat flour.
- TANDOORI NAAN PLAIN / BUTTER / GARLIC..... 59/69/79**
Leavened flatbread mostly cooked in clay (flat oven) customised with flavours like butter/ pinch of garlic.

BASMATI KHAZANA



- STEAM RICE..... 149**
Perfectly fluffy and tender Basmati rice
- VEG PULAO..... 159 / 169 / 189 / 229**
Choice of Jeera / peas / vegetables / kashmiri
- BASANTI PULAO..... 229**
Basmati Rice , Kaali jeera,c Ghee , Ginger paste and green chilli paste , Dry fruits.

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Indian Main Course



- PANEER KA DOLMA** 279
Slices of paneer rolled with dry fruits, Khoya and cashew nut-dipped with fenugreek flavoured fresh tomato gravy, accented with saffron.
- PANEER TIKKA BUTTER MASALA**..... 259
Cottage cheese cooked in tandoor with the signature makhani gravy.
- KADAI PANEER** 259
Cottage cheese cooked with tomato based kadai gravy.
- ACHARI PANEER**..... 299
Fried paneer cube, pickle oil in red gravy
- PANEER LABABDAR**..... 299
Cube paneer with red gravy, touch of white gravy
- PANEER RESHMI BUTTER MASALA**..... 299
Cream butter with white gravy
- PALAK PANEER / CORN**..... 259
Spinach paste, cube paneer, butter, cream
- DUM BABRI ALOO**..... 279
Baby potato cooked in Tandoor with hot & sour gravy
- MATAR METHI MALAI** 299
Methi and green peas cooked in cashew nut gravy
- SUBZ-E-MAHAL**..... 309
Chopped vegetable in cheese, palak & tomato gravy.
- NARGISI MALAI KOFTA**..... 259
Cottage cheese, dry fruits and mawa balls deep fried and cooked in Cashew Nut Gravy
- CHOLE RASILE**..... 219
Classic Punjabi Chole packed with Indian authentic spices and cooked in brown and tomato gravy.



Indian Main Course



VEG KOFTA 279

Vegetable chop & spicy masala add to onion, tomato

VEG JALFREZI..... 239

Vegetables, onions, tomatoes, spices & herbs. It's healthy & delicious

BHINDI DO-PYAZA..... 239

Made with okra, spices, herbs & lots of onions. Caramelized onions & a tempering made with red

VEG TAWA..... 299

Babycorn, capsicum, mushroom, tossed in red gravy

VEG HANDI..... 299

Onion, bellpeper, carrot, beans, cube paneer with red gravy

VEG JAIPURI..... 299

Carrot, beans, bellpeper, cauliflower tossed in onion chopped masala with roasted papad

VEG KOLAPURI..... 299

Carrot, beans, bellpeper, onion, Indian spices with jaipuri dry chilli in red gravy

MUSHROOM MASALA..... 299

Fried mushroom with onion chopped masala in red gravy

MIX VEG..... 299

Mixed vegetables cooked with spices.



BIRYANI KHAZANA



SUBZ BIRYANI 259
Aromatic basmati cooked in dum with garden vegetables and saffron

EGG BIRYANI..... 189
INDIAN Curry Masala and EGG, medium spice, mint flavour

CHICKEN BIRYANI..... 319
INDIAN Curry Masala and CHICKEN, medium spice, mint flavour

MUTTON BIRYANI..... 399
INDIAN Curry Masala and mutton, medium spice, mint flavour

HYDERABADI CHICKEN BIRYANI / MUTTON..... 319/399
Hyderabadi chicken / Mutton INDIAN spicy herbs, mint and dhaniya gloves

MURADABADI CHICKEN BIRYANI / MUTTON..... 319/399
Chicken cubes and boneless, casa nuts and INDIAN Masala and green elaichi gloves.

KOLKATA CHICKEN BIRYANI / MUTTON..... 319/399
Chicken and INDIAN Masala very spicy taste, sweet add potatoes, gulab

LUCKNOWI CHICKEN BIRYANI..... 319/399
Biryani cooked in dum pukht style used of desi ghee.

AWADHI BIRYANI (CHICKEN / MUTTON)..... 449/499
Marinated Indian Spicy Powder , Kaju paste which are layered with dent rice.

CHETTINAD BIRYANI (CHICKEN / MUTTON)..... 449/499
Chicken wash and cut to pieces , kerala style made with jeera and kassala rice charcoal smokey flavour

SINDHI BIRYANI..... 449/499
Sindhi special biryani



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FLAVOURS OF BENGAL



CHOICE OF BHAJA..... 109

Jhir-jhiri Aloo Bhaja/ Potol Bhaja/ Begun Bhaja.

ALOO POSTO..... 199

Aloo Posto is nothing but a poppy seed preparation. It's a famous Bengali dish.

POSTO VADA 239

Poppy seed paste, enriched with mustard oil, onion, chillies, and salt, and then shallow fried.

PANCH MISHALI SABZI 299

Cauliflower , Potato , Brinjal , Pumpkin , Posto , Poppy seeds.

SONA MOONG KA DAL 209

Yellow moong dal roasted and cooked with spices.

MISTI DOI..... 79

Misti Doi is a classic bengali sweet made with milk, curd culture, jaggery & sugar.



Non Veg Section

NON-VEGETARIAN MUNCH



FISH CHILLI..... 339

Sauté sliced fish with tangy chilli sauce

DRUMS OF HEAVEN..... 339

Fried Chicken wings tossed in schezwan sauce with spring onion & chillies

HONEY PEPPER CHICKEN..... 329

Tender pieces of chicken tossed in pepper & honey sauce, with green chillies, bell peppers & green onions.

CHICKEN CHILLI..... 339

Chicken chunks with dry red chilli, ginger, garlic, onion & Chinese spices.

MACHI TIKKA..... 349

Cubes of sole fish marinated with pickling spices and baked in tandoor.

CHOICE OF TIKKA..... 309/329/309

Murgh Tikka / Murgh kali mirchi / Peri-Peri chicken

MURGH LASOONI TANGDI..... 329

Chicken drumsticks marinated in cashew paste, lasoon & spices cooked in tandoor.

RESHMI MALAI KABAB..... 329

Chicken supreme with cashew nut paste and cheese cooked in clay oven.

TANDOORI MURGH (HALF/FULL)..... 349/559

Small whole chicken marinated with yoghurts and hot Indian spices cooked in clay oven.

ASSORTED NON-VEG PLATTER..... 799

Chef Delights Assortment of Non-vegetarian kabab platter.

CHICKEN POP CORN 329

Small, bite-sized pieces of chicken, that have been breaded and fried.

CHICKEN WINGS (B.B.Q/HOT GARLIC/SCHEZWAN)..... 349

Chicken wings cooked in barbeque sauce/hot garlic/schezwan



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CONTINENTAL MAINS

(Served with buttered rice and choice of mashed potatoes or Garlic Bread)



NON-VEG



CHICKEN STROGANOFF..... 319

Strips of chicken and mushroom cooked in creamy white wine sauce

GRILLED CHICKEN..... 319

Deboned chicken breast 'n' leg flavored with rosemary served with vegetables & potato

FISH STEAK 349

Served with Lemon Butter Sauce

GRILLED FISH WITH CHILLI BUTTER SAUCE..... 329

Fillets of fish grilled & served with herbed lemon butter sauce, assorted vegetables and home fries.

FISH BALL WITH THYME SAUCE 329

Boneless fish shaped like small ball served with thyme sauce.

VEG



COTTAGE CHEESE STEAK..... 319

A Traditional mashed cottage.

VEGETABLE AU GARTIN..... 319

Vegetables coated with White Sauce dotted with Butter, topped with Cheese and Cream, and gratinated.

CANNELLONI FLORENTINE..... 359

Homemade Pasta baked with a filling of Cottage Cheese and Spinach.



INDIAN MAIN COURSE



MAHI SARSON..... 299

Fillets of Kolkata bhetki imbued with mustard seed paste cooked on dumserved with garnish of fresh coriander and juliennes of ginger soaked in lemon juice.

MUTTON ROGAN JOSH (VINDALOO)..... 389

Lamb braised with onion, yoghurt and Kashmiri red chilli.

KOSHA MANGSHO..... 379

Delicious spicy Bengali-style mutton curry that is full of flavours from mutton, spices, and mustard oil

NARGISI KOFTA CURRY 349

From the house of Nazism, Boiled egg coated with flavored minced lamb, deep fried and napped with rich brown onion and saffron gravy.

MURGH KADHAI..... 289

Chicken cooked with tomato, Coriander and bell pepper.

CHICKEN TIKKA BUTTER MASALA 299

A Delicacy from Pakistan comprises of chicken tikkas cooked with tomato, onion, capsicum, flavoured with shahi jeera garnished with grated egg.

RARA MURGH..... 289

Flavorful Punjabi chicken dish in a thick curry, spiced up with cardamom, yogurt and whole red chillies

CHICKEN BHARTHA 349

Chicken morsels cooked in a clay oven and finished in creamy fenugreek flavored tomato gravy.

MURGH WALLA KUKKAD..... 309

Mouth-watering Punjabi delicacy

MURGH TIKKA LABABDAR..... 319

Chunks of boneless chicken cooked in tomato & onion gravy with cream



ORIENTAL RICE & NOODLES



SCHEZWAN FRIED RICE (VEG / NON-VEG)..... 229/279

Stir-fried Rice with choice of Chicken and Delicacy.

MONGOLIAN (RICE / NOODLES)..... 329

A Delicious fried rice noodle dish with a load of Chicken and authentic Mongolian flavours.

VEGETABLE / CHICKEN FRIED RICE.....229/279

Stir-fried Rice with choice of delicacy.

HAKKA NOODLES / SCHEZWAN NOODLES 219/229

Boiled noodles are stir fried with sauces

RAMEN NOODLES VEG/NON-VEG.....229/349

Boiled noodles and stir fried with sauces

FLYING NOODLES VEG/NON-VEG.....219/279

Berry bite chef's signature noodle

DESSERT



GULAB JAMUN WITH ICE CREAM..... 139

Gulab jamun added with mouth watering flavoured ice cream

BROWNIE WITH ICE CREAM..... 149

Fudgy brownie with the cool, creamy perfection of vanilla ice cream

DARSHAN WITH ICECREAM..... 239

*Fried Wonton sheets coated in a honey syrup and served with vanilla ice cream.
(VANILLA / STRAWBERRY / BUTTER SCOTCH)*

GULAB JAMUN 119

Soft delicious berry sized balls made with milk solids, flour & a leavening agent.

ROSHMALAI 139

Indian sweet dish consisting of small, flat cakes of paneer (curd cheese) in sweetened, thickened milk

CHOICE OF ICE-CREAM..... 129

Vanilla, Chocolate, Butterscotch

TUTTI-FRUTTI OF ICE-CREAM IN GLASS..... 299

This delicious vintage flavour is full of tropical fruit flavours like banana, pineapple, orange, lemon, and cherry. Tastes like a cool and creamy fruit salad



REFRESHING DELIGHTS



THREE AMIGOS SHOOTER.....	159
<i>(REFRESHING SHOTS OF THREE FLAVOURED FRAPPES)</i>	
MAGIC ISLAND MOCKER.....	169
<i>(EXOTIC COMBO OF APPLE JUICE AND GRENADINE SYRUP, TOPPED WITH MELTED CREAM)</i>	
REJUVENATOR.....	169
<i>(A TALL COOLER OF GREEN LIME WITH MACERATED FRESH MINT)</i>	
CARIBBEAN FRUIT PUNCH.....	189
<i>(A TEMPTING BLEND OF FRUIT JUICES AND ICE CREAM)</i>	
HOABINHIAN RHAPSODY.....	189
<i>(LEMONY BLUE CURACAO TOPPED WITH CREAM)</i>	
LIP STICK ON THE COOLER.....	189
<i>(MANGO JUICE, BUTTER SCOTCH, TABASCO WITH LEMONADE)</i>	
SHIRLEY TEMPLE	209
<i>(APPLE JUICE, STRAWBERRY CRUSH WITH LEMONADE)</i>	
MID SUMMER DREAM.....	209
<i>(CHOPPED FRESH FRUIT, PINEAPPLE MIXTURE WITH TOUCH OF GRENADINE)</i>	
ITALIAN SMOOCH.....	219
<i>(LEMON CHUNK BROWN SUGAR WITH COLA)</i>	
ORANGE LEMONADE.....	159
<i>(FRESH ORANGE MUDDLE WITH LEMONADE)</i>	
FIRST IMPRESSION.....	219
<i>(PINEAPPLE, ORANGE JUICE, VANILLA, BUTTER SCOTCH, GRENADINE SYRUP)</i>	
SUMMER COOL.....	229
<i>(ORANGE JUICE, KIWI CRUSH LIME JUICE)</i>	
VIRJIN MOJITO.....	159
<i>(LIME CHUNK, MINT LEAF, BROWN SUGAR, CRUSHED ICE, SODA)</i>	
BLUE LAGOON.....	189
<i>(BLUE CURACAO, LIME JUICE, SUGAR SYRUP WITH ICE)</i>	
FROZEN KIWI.....	219
<i>(KIWI IN FROZEN ICE)</i>	
ARABIAN SUNSET.....	219
<i>(ORANGE PINEAPPLE WITH VANILLA ICE CREAM)</i>	
BLUSH.....	219
<i>(A TEMPTING BLEND OF FRUIT JUICES AND ICE CREAM)</i>	
FRUIT PUNCH	189
<i>(A TEMPTING BLEND OF FRUIT JUICES AND ICE CREAM)</i>	



A large, illuminated sign for 'BERRY BITES' is mounted on the exterior wall of a restaurant. The sign features a stylized logo of three leaves on the left and the words 'BERRY BITES' in a bold, white, sans-serif font on the right. The background of the sign is a dark, textured material. The restaurant's facade is visible, showing large windows and a balcony with potted plants.

BERRY BITES



BERRY BITES
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Thank You



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