

Flavoresca



The Flavoresca Culinary Journey

By - Hotel Rudra Regency



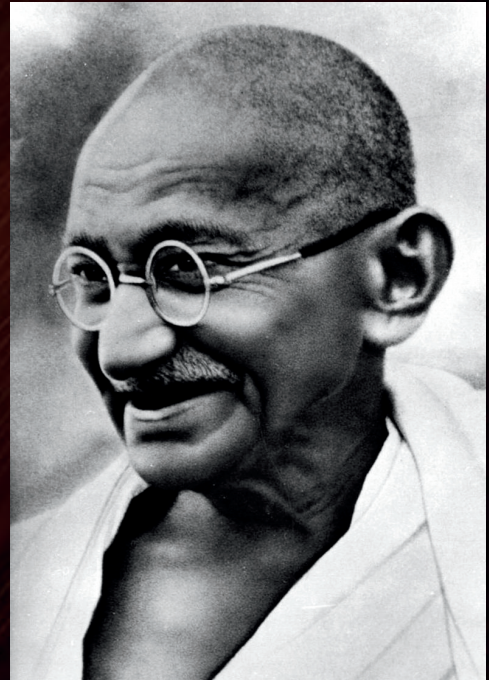
Welcome to Flavoresca – The Signature Restaurant of Hotel Rudra Regency.

Savor global cuisines and regional delicacies, crafted with finesse by our master chefs. An elegant ambience paired with impeccable service makes every meal truly unforgettable.

Inspired by the words of Mahatma Gandhi from his karmabhumi, we embrace his philosophy as the foundation of our hospitality.

“A customer is the most important visitor on our premises. He is not dependent on us, we are dependent on him. He is not an interruption in our work, he is the purpose of it. He is not an outsider in our business, he is a part of it. We are not doing him a favor by serving him; he is doing us a favor by giving us an opportunity to do so.”

Mahatma Gandhi



Scan to View Menu Digitally
Discover Flavoresca's Culinary Journey

REFRESHMENT

Tea	50/-
Coffee	60/-
Black Coffee	55/-
Green Tea	70/-
Mineral Water	30/-
Hot Milk	80/-

BREAKFAST

The Flavoresca Breakfast Fresh juice, bakeries, cereals, eggs & hot breakfast beverages		580/-
Indian Breakfast Fresh juice or fruit platter with , paratha/poori bhaji, idli/dosa with chutney & beverages		580/-
Continental Breakfast Fresh juice or fruit platter with morning bakeries and breakfast beverages	 	380/-
Selection of Cereals Choose one – corn flakes, wheat flakes, choches, oatmeal served with hot or cold milk	 	260/-
Uttapam Plain/Masala Served with sambar and coconut chutney	 	260/-
Idli/Dosa Served with sambar and coconut chutney	 	260/-
Poori Bhaji Crispy puri with spicy potato sabzi.		150/-
Parathas Potato, Sattu, Paneer, onion,or cottage cheese served with yogurt and pickle		150/ 180/-
Plain/Masala Omlette		120/-
Veg/Chicken Sandwich Breas sandwich with fresh Veggies/Chicken sauted in indian spices and mayonnaise.	 	200/ 260/-
Sliced Fresh Fruits	 	200/-
Breakfast Beverages Horlicks, Bournvita, Hot Choclote, Juices, Lassi	 	180/-



Vegetarian



Non-Vegetarian



Healthy Option



Chef Special

- Prices are exclusive of applicable taxes.
- Kindly let us know about your food allergies

SOUP

Creamy Tomato

A combination of tomato puree and freshly cooked tomatoes are combined with spices and blended into a rich soup



100/-

Creamy Mushroom

Mushroom soup is a simple type of soup where a basic roux is thinned with cream or milk and then mushrooms.



100/-

Tomato Dhaniya Shorba

Blend of roasted tomatoes, dhaniya with butter



100/ 150/-

Hot And Sour Soup (Veg/Chicken)

Spicy hot soup with veggies & mushrooms.



100/ 150/-

Sweet Corn Soup

Sweet corn soup is an easy and delicious soup made from fresh American sweet corn, scallions, herbs and spices



100/-

Chicken Sweet Corn Soup

Comforting soup of chicken & sweet corn.



150/-

Murga Lahsooni Soup

Garlic flavoured Chicken Soup



200/-

Monchow Soup

Choice of vegetable or chicken



120/ 150/-

Lung-Fung Soup

Choice of vegetable or chicken



100/ 150/-

SALAD

Mix Green Salad



120/-

Nutty Cucumber

Exotic cucumber, peanut with lemon and chilly



200/-

Lachha Onion with Lemon



100/-

Healthy Steam Vegetables

Exotic vegetable, sweetcorn, mushroom with black pepper & salt.



220/-

Sprouts and Nuts



200/-

Russian Salad (Veg/Chicken)

Classic Russian salad with veggies/chicken & mayo.



200/ 250/-

Tandoori Chicken Salad

Spicy tandoori chicken, cherry tomatoes, onions, lettuce tossed with honey mustard dressing



250/-



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Non-Vegetarian



Healthy Option



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CHINESE STARTER VEG

Paneer Chilly Dry/Gravy

Paneer cubes cut & fried in chinese sauce



360/ 380/-

Mushroom Chilly Dry/Gravy

Crispy deep fried mushroom cube with chinese sauce



350/ 360/-

Potato Chilly Dry

Finger cutting potato & crispy deep fried with chinese masala



200/-

Veg Manchurian Dry/Gravy

Exotic veggies chopped and marinated with maida, cornflour in a ball of deep fried and chinese sauce



250/-

Crispy Baby Corn

crispy deep fried baby corn cooked with onion & chine sauce



320/-

Veg Salt and Pepper

Exotic veg. cube cutting & crispy deep fried in chopped onion and chilly.



260/-

Corn Salt and Pepper

Exotic veg. cube cutting & crispy deep fried in chopped onion and chilly.



330/-

Veg Chowmein

Stir-fried noodles tossed with fresh vegetables and aromatic sauces



180/-

Veg Hakka Noodles

Is an Indo-Chinese preparation that is made by tossing boiled noodles and stir fried vegetables in Chinese Sauces.



210/-

Schezwan Noodles

Spicy wok-tossed noodles with bold Schezwan flavors



220/-

Chinese Choupsey

Crispy noodles topped with tangy vegetable gravy.



290/-

Mix Veg Fried Rice

Fragrant rice stir-fried with seasonal vegetables.



260/-

Wok Vegetable Rice

Lightly wok-tossed rice with fresh vegetables



220/-



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CHINESE STARTER NON-VEG

Chicken Lollipop Crispy fried chicken wings with spicy seasoning.	☐	330/-
Chicken Salt & Pepper Golden fried chicken tossed with peppers and fragrant seasoning.	☐	350/-
Chicken 65 Spicy deep-fried chicken bites with authentic South Indian flavors.	☐	350/-
Chicken Manchurian Dry Golden-fried chicken in tangy Indo-Chinese spices.	☐	380/-
Chicken Manchurian Gravy Golden-fried chicken in tangy Indo-Chinese spices.	☐	380/-
Dragon Chicken Crispy chicken strips tossed with fiery sauces and peppers.	☐	470/-
Chicken Chilly Dry Succulent fried chicken tossed with green chilies and garlic.	☐	350/-
Chicken Chilly Gravy Juicy chicken cooked in a rich, spicy chili gravy.	☐	350/-
Chicken Wings Tender chicken wings fried and tossed in signature spices.	☐	320/-
Egg Hakka Noodles Wok-tossed noodles with scrambled eggs and fresh vegetables.	☐	220/-
Chicken Hakka Noodles Wok-tossed noodles with scrambled eggs and fresh vegetables and boneless chicken.	☐	290/-
Chinese Chopsuey (Non-Veg) Crispy noodles topped with chicken and tangy flavorful gravy.	☐	350/-
Egg Fried Rice Aromatic fried rice with fluffy scrambled eggs and soy sauce.	☐	270/-
Chicken Fried Rice Steamed rice stir-fried with juicy chicken and flavorful sauces.	☐	350/-
Chicken Schezwan Noodles Spicy Chicken Schezwan-flavored stir-fried noodles.	☐	290/-



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VEG SNACKS & STARTERS

Soya Chaap Tikka Marinated soya chaap grilled to smoky perfection		320/-
Afghani Soya Chaap Creamy, mildly spiced soya chaap cooked Afghani style.		380/-
Malai Soya Chaap Juicy soya chaap enriched with cream and spices.		400/-
Veg Seekh Kebab Spiced vegetable kebabs grilled on skewers.		320/-
Achari Paneer Tikka Paneer cubes marinated with tangy pickled spices.		380/-
Paneer Tikka Cottage cheese cubes marinated and roasted in tandoor.		350/-
Paneer Hariyali Tikka Paneer grilled with green herb marinade.		360/-
Paneer Malai Tikka Soft paneer with creamy, mild spices.		410/-
Paneer Pakoda Crispy paneer fritters in gram flour batter.		360/-
Mushroom Tikka Juicy mushrooms grilled with spices.		320/-
French Fries Golden fried potato fries, lightly salted.		200/-
Veg Goli Kebab Spiced vegetable dumplings, deep fried.		220/-
Assorted Veg Pakoda Mixed vegetable fritters, crispy fried.		160/-
Hara Bhara Kebab Spinach and peas patties, spiced.		260/-
Beetroot Kebab Crispy beetroot patties with spices.		170/-
Veg Shami Kebab Spiced lentil and vegetable kebabs.		220/-
Paneer Tikka Sizzler Classic paneer tikka served sizzling.		400/-



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NON-VEG SNACKS & STARTERS

Murga Tandoori (Half/Full)

Juicy chicken marinated in spices and roasted in tandoor.



350/ 680/-

Chicken Malai Tikka

Tender chicken marinated with cream and mild spices.



400/-

Chicken Tikka

Classic tandoor-grilled chicken with spiced marinade



330/-

Chicken Reshmi Kebab

Succulent chicken skewers with creamy, rich marinade.



460/-

Tandoori Tangari Kebab

Juicy chicken drumsticks roasted in tandoor.



330/-

Chicken Pakoda

Crispy fried chicken fritters spiced to perfection.



280/-

Afghani Chicken Tikka

Creamy, mildly spiced Afghani-style chicken kebab.



380/-

Chicken Seekh Kebab

Minced chicken skewers grilled with spices.



360/-

Chicken Boti Kebab

Boneless chicken cubes marinated and grilled.



300/-

Chicken Nuggets

Golden-fried chicken bites with crispy coating.



330/-

Chicken Angara Kebab

Fiery spiced chicken roasted in tandoor.



440/-

Chicken Tikka Sizzler

Classic chicken tikka served sizzling hot.



440/-

Mutton Lahsuni Kebab

Juicy mutton flavored with garlic and spices.



440/-

Mutton Seekh Kebab

Minced mutton skewers grilled over charcoal.



440/-

Fish Fry

Fresh fish fillet deep-fried till golden crisp.



280/-

Fish Finger

Crispy breaded fish fingers served with dip.



330/-



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VEG MAIN COURSE

Dal Fry Yellow lentils tempered with spices and ghee.	♥	☐	220/-
Dal Tadka Lentils cooked with onion, tomato and spiced tadka.		☐	220/-
Dal Makhani Black lentils slow-cooked with butter and cream.		☐	250/-
Choice of Aloo Classic potato preparation of your choice.		☐	170/-
Aloo Dum Kashmiri Baby potatoes simmered in Kashmiri-style gravy.		☐	280/-
Seasonal Veg Fresh seasonal vegetables cooked with mild spices.	♥	☐	200/-
Veg Kofta Vegetable dumplings served in spiced curry.		☐	250/-
Malai Kofta Creamy kofta curry in rich cashew gravy.		☐	410/-
Gobhi Achari Cauliflower cooked with tangy pickled spices.	♥	☐	220/-
Bhindi Til Wali Okra tossed with sesame and spices.	♥	☐	220/-
Veg Mixed Jalfrezi Stir-fried vegetables in tangy spiced gravy.		☐	250/-
Mushroom Butter Masala Mushrooms simmered in creamy butter masala.		☐	340/-
Mushroom Kadhahi Mushrooms cooked with onion, capsicum and spices.		☐	330/-
Mushroom Do Pyaza Mushroom with double onions and spices.		☐	310/-
Mushroom Masala Mushrooms in rich onion-tomato masala.		☐	310/-
Paneer Koliwara Paneer cubes cooked in coastal-style gravy.		☐	360/-
Palak Paneer Cottage cheese cubes in spinach gravy.	♥	☐	350/-



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Shahi Paneer

Paneer simmered in rich royal-style gravy.



430/-

Paneer Kadhahi

Paneer with capsicum and kadhahi spices.



390/-

Paneer Butter Masala

Paneer in creamy butter-tomato gravy.



380/-

Paneer Manpasanda

Paneer cooked in aromatic cashew gravy.



440/-

Paneer Do Pyaza

Paneer cooked with onion and spices.



380/-

Matar Paneer

Paneer cubes with green peas curry.



400/-

NON-VEG MAIN COURSE

Chicken Dehati

Rustic-style chicken cooked with traditional spices



380/-

Chicken Tikka Masala

Grilled chicken tikka in spiced tomato gravy.



470/-

Murg Do Pyaza

Chicken cooked with onions and rich spices.



400/-

Butter Chicken

Creamy tomato gravy with tender chicken pieces.



450/-

Champaran Chicken (Half)

Spiced chicken slow-cooked in earthen pot.



400/-

Champaran Chicken (Full)

Whole chicken cooked in rustic Champaran style.



740/-

Chicken Kadhahi

Chicken with capsicum and kadhahi masala.



400/-

Chicken Curry

Classic chicken curry with aromatic spices.



400/-

Chicken Masala

Chicken cooked in rich onion-tomato gravy.



400/-

Chicken Handi

Cottage cheese cubes in spinach gravy.



400/-



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Chicken Chatpata

Tangy spiced chicken with zesty flavors.



400/-

Murg Musallam

Whole chicken stuffed and cooked with spices.



970/-

Chicken Koliwara

Coastal-style chicken with spicy gravy.



400/-

Mutton Rogan Josh

Kashmiri-style mutton in aromatic red gravy.



450/-

Mutton Do Pyaza

Mutton cooked with double onions and spices



460/-

Mutton Kadhahi

Mutton with capsicum and kadhahi spices.



460/-

Mutton Champaran (Half)

Rustic mutton slow-cooked in earthen pot.



490/-

Mutton Champaran (Full)

Whole portion mutton cooked in Champaran style.



960/-

Mutton Kolhapuri

Spicy Kolhapuri-style mutton curry.



490/-

Ra-Ra Mutton

Minced and chunky mutton cooked together in masala.



490/-

Bhuna Mutton

Mutton slow-cooked in rich dry masala.



490/-

Fish Curry

Fresh fish simmered in spiced curry.



350/-

Egg Curry

Boiled eggs in onion-tomato masala.



190/-

Egg Bhurji

Spiced scrambled eggs with onions and chillies.



210/-

Egg Masala

Boiled eggs cooked in spiced gravy



230/-

RUDRA SPECIAL THALI

Rudra Rajwada Veg Thali

A royal spread of Paneer Butter Masala, Dal Fry, Aloo Jeera, with steamed rice, 2 tawa rotis, papad, pickle, salad, and Gulab Jamun.



400/-

Rudra Nawabi Non-Veg Thali

A wholesome meal with Chicken Masala, Dal Fry, Aloo Jeera, served with steamed rice, 2 tawa rotis, papad, pickle, salad, and Gulab Jamun.



520/-



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CHOICE OF BREAD

Phulka

Soft whole-wheat flatbread, light and fluffy.



35/-

Butter Phulka

Warm phulka topped with melted butter.



40/-

Tandoori Roti

Classic roti baked in clay tandoor.



30/-

Tandoori Roti Butter

Tandoori roti brushed with butter.



35/-

Plain Naan

Soft refined flour bread from tandoor.



60/-

Butter Naan

Fluffy naan topped with fresh butter.



65/-

Garlic Naan

Naan infused with garlic and herbs.



75/-

Missi Roti

Gram flour roti with spices.



65/-

Stuffed Naan

Naan filled with spiced stuffing.



90/-

Stuffed Kulcha

Soft kulcha stuffed with savory filling.



100/-

Plain Paratha

Golden pan-fried layered paratha.



50/-

Lachha Paratha

Flaky, multi-layered wheat paratha.



65/-

Mughlai Paratha (Veg/Non-Veg)

Spiced vegetable filling in layered paratha.



150/ 200/-

Kathi Roll (Veg/Non-Veg)

Paratha stuffed with spiced chicken or mutton.



110/ 140/-



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SELECTION OF RICE

Steamed Rice

Simple, fluffy, and perfectly cooked plain rice.



150/-

Jeera Rice

Basmati rice flavored with roasted cumin seeds.



180/-

Peas Pulao

Fragrant rice with fresh green peas.



220/-

Veg Pulao

Aromatic rice cooked with seasonal vegetables.



250/-

Kashmiri Pulao

Rich pulao with nuts and dry fruits.



220/-

Ghee Bhaat

Rice cooked with pure desi ghee aroma.



180/-

Lemon Rice

Tangy rice flavored with lemon and spices.



170/-

Veg Biryani

Basmati rice layered with spiced vegetables.



200/-

Chicken Biryani

Fragrant rice cooked with marinated chicken.



360/-

Hyderabadi Chicken Biryani

Authentic Hyderabadi-style layered chicken biryani.



400/-

Gosht Biryani

Aromatic mutton biryani with basmati rice.



450/-

Egg Biryani

Fragrant rice layered with boiled eggs.



240/-

Dal Khichdi

Comforting rice and lentils with spices.



220/-



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CHOICE OF RAITA & PAPAD

Boondi Raita		110/-
Fruit Raita		150/-
Plain Curd		80/-
Veg Raita		110/-
Roasted Papad		40/-
Masala Papad		80/-
Fried Papad		60/-

DESSERTS

Fruit Ice-Cream		200/-
Shahi Tukda		200/-
Hot Gulab Jamun		100/-
Hot Gulab Jamun With Ice-Cream		150/-
Vanila Ice-Cream		125/-
Mango Ice-Cream		125/-
Strawberry Ice-Cream		125/-
Butterscotch Ice-Cream		125/-
Chocolate Ice-cream		125/-
Tuti Fruity Ice-Cream		125/-
Black Current Ice-Cream		150/-



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BEVERAGES & SHAKES

Fresh Lime Soda/Water

Refreshing lime served with soda or water.



90/-

Juice

Fresh seasonal fruit juice served chilled.



110/-

Cold Drink

Classic aerated beverage, chilled and fizzy.



60/-

Masala Cold Drink

Cold drink spiced with tangy masala twist



80/-

Cold Coffee

Chilled coffee blended with milk and sugar.



110/-

Cold Coffee with Ice Cream

Cold coffee topped with creamy ice cream.



150/-

Sweet Desi Lassi

Traditional sweet yogurt-based Punjabi drink.



100/-

Buttermilk

Light, spiced yogurt drink for refreshment.



70/-

Vanilla Shake

Creamy milkshake flavored with vanilla essence.



150/-

Mango Shake

Rich milkshake with fresh mango pulp.



150/-

Strawberry Shake

Sweet milkshake blended with strawberries.



150/-

Oreo Shake

Creamy shake with crunchy Oreo cookies.



150/-

Banana Shake

Smooth milkshake with ripe banana flavor.



150/-

Butterscotch Shake

Sweet butterscotch-flavored creamy shake.



150/-



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RUDRA CHEF SPECIAL

Khumbhi Paneer			430/-
Paneer Kolhapuri			430/-
Tava Mushroom			400/-
Butter Garlic Mushroom			450/-
Chicken Chettinad			980/-
Palak Chicken			860/-
Hyderabadi Chicken Dum Biryani			580/-
Muradabadi Chicken Dum Biryani			520/-
Chicken Kali Mirch			630/-
Paneer Kaleji			520/-
Kaju Masala			800/-
Veg Crispy Momo			400/-
Chicken Crispy Momo			450/-
Veg Afghani Momo			400/-
Chicken Afghani Momo			460/-



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MOCKTAIL

Virgin Mojito

Classic lime and mint cooler with soda.



110/-

Sunset Mint Mojito

Mojito blended with citrus and sunset hues.



110/-

Mint Mojito

Fresh mint and lime muddled with soda.



110/-

Watermelon Delight

Juicy watermelon mixed with mint and lime



140/-

Blue Lagoon

Blue curaçao twist with mint and lemon.



140/-

Green Apple Mojito

Crisp green apple flavor blended with mint.



150/-

Spicy Mango Mojito

Sweet mango with a hint of spice.



150/-

Mango Delight

Sweet, juicy mango in a perfect mocktail.



150/-

Triple Delight

A refreshing mix of three tropical fruits.



150/-

Strawberry Delight

Fresh strawberries blended into a fruity treat.



150/-

Pineapple Delight

Tropical mojito with fresh pineapple blend



150/-

Blue Curacao

Exotic mojito with blue curaçao essence.



150/-

Lemon Ice Tea

Chilled tea with tangy lemon zest.



140/-



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Director's Note

At Hotel Rudra Regency, our vision has always been to create more than just a place to stay or dine — we create experiences that linger in your memory. Flavoresca, our signature restaurant, is the heart of this vision, where every dish is prepared with passion, authenticity, and a touch of luxury. We believe that true hospitality lies in the details — from the warmth of our service to the comfort of our spaces.

Whether you are here for leisure, business, or celebration, our endeavor is to make every moment special and every experience unforgettable. It is our privilege to serve you, and we remain committed to upholding the highest standards of comfort, care, and excellence.

Lav Kumar Singh (Sonu Singh)

Managing Director
Hotel Rudra Regency



We Value Your Feedback

At Hotel Rudra Regency, we are constantly striving to improve our services and create memorable experiences for our guests. Your suggestions, compliments, and even complaints help us serve you better.

We'd love to hear from you!

Please share your feedback, suggestions, or complaints directly with us:

MD Email : lavsinghrudra@gmail.com

Quick Review

Enjoyed your time with us? Scan below to leave a Google Review and let others know about your experience at Hotel Rudra Regency.



Hotel



Restaurant

Flavoresca

Thank You for Dining With Us.

At **Flavoresca – The Signature Restaurant of Hotel Rudra Regency**, every dish is crafted with passion, elegance, and care. We are honored to serve you and look forward to welcoming you again for more memorable dining experiences.



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**Chandrahiya, Motihari
Near Bariya Devi Mandir**