

Flavoresca



The Flavoresca Culinary Journey

By - Hotel Rudra Regency

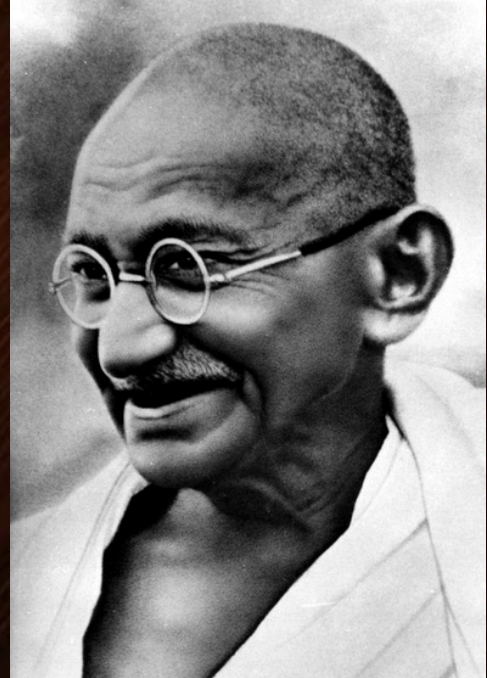


Welcome to Flavoresca – The Signature Restaurant of Hotel Rudra Regency.
Savor global cuisines and regional delicacies, crafted with finesse by our master chefs. An elegant ambience paired with impeccable service makes every meal truly unforgettable.

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	40/-
Coffee	50/-
Black Coffee	50/-
Green Tea	50/-
Mineral Water	30/-
Hot Milk	80/-

BREAKFAST

The Flavoresca Breakfast Fresh juice, bakeries, cereals, eggs & hot breakfast beverages		500/-
Indian Breakfast Fresh juice or fruit platter with , paratha/poori bhaji, idli/dosa with chutney & beverages		500/-
Continental Breakfast Fresh juice or fruit platter with morning bakeries and breakfast beverages	 	330/-
Selection of Cereals Choose one - corn flakes, wheat flakes, choches, oatmeal served with hot or cold milk	 	220/-
Uttapam Plain/Masala Served with sambar and coconut chutney	 	220/-
Idli/Dosa Served with sambar and coconut chutney	 	220/-
Poori Bhaji Crispy puri with spicy potato sabzi.		130/-
Parathas Potato, Sattu, Paneer, onion,or cottage cheese served with yogurt and pickle		130/ 150/-
Plain/Masala Omlette		100/-
Veg/Chicken Sandwich Breas sandwich with fresh Veggies/Chicken sauted in indian spices and mayonnaise.	 	170/ 220/-
Sliced Fresh Fruits	 	170/-
Breakfast Beverages Horlicks, Bournvita, Hot Choclote, Juices, Lassi	 	150/-

 Vegetarian

 Non-Vegetarian

 Healthy Option

 Chef Special

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SOUP

Creamy Tomato

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



90/-

Creamy Mushroom

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



90/-

Tomato Dhaniya Shorba

Blend of roasted roam tomatoes, dhaniya with butter



90/ 130/-

Hot And Sour Soup (Veg/Chicken)

Spicy hot soup with veggies & mushrooms.



90/ 130/-

Sweet Corn Soup

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



90/-

Chicken Sweet Corn Soup

Comforting soup of chicken & sweet corn.



120/-

Murga Lahsooni Soup

Garlic flavoured Chicken Soup



170/-

Monchow Soup

Choice of vegetable or chicken



100/ 130/-

Lung-Fung Soup

Choice of vegetable or chicken



90/ 130/-

SALAD

Mix Green Salad



100/-

Nutty Cucumber

Exotic cucumber, peanut with lemon and chilly



170/-

Lachha Onion with Lemon



90/-

Healthy Steam Vegetables

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



200/-

Sprouts and Nuts



170/-

Russian Salad (Veg/Chicken)

Classic Russian salad with veggies/chicken & mayo.



170/ 220/-

Tandoori Chicken Salad

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



220/-



Vegetarian



Non-Vegetarian



Healthy Option



Chef Special

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CHINESE STARTER VEG

Paneer Chilly Dry/Gravy Paneer cubes cut & fried in chinese sauce	☐	310/ 320/-
Mushroom Chilly Dry/Gravy Crispy deep fried mushroom cube with chinese sauce	☐	300/ 310/-
Potato Chilly Dry Finger cutting potato & crispy deep fried with chinese masala	☐	170/-
Veg Manchurian Dry/Gravy Exotic veggies chopped and marinated with maida, cornflour in a ball of deep fried and chinese sauce	☐	220/-
Crispy Baby Corn crispy deep fried baby corn cooked with onion & chines sauce	☐	280/-
Veg Salt and Pepper Exotic veg. cube cutting & crispy deep fried in chopped onion and chilly.	☐	220/-
Corn Salt and Pepper Exotic veg. cube cutting & crispy deep fried in chopped onion and chilly.	☐	280/-
Veg Chowmein Stir-fried noodles tossed with fresh vegetables and aromatic sauces	☐	140/-
Veg Hakka Noodles Is an Indo-Chinese preparation that is made by tossing boiled noodles and stir fried vegetables in Chinese Sauces.	☐	190/-
Schezwan Noodles Spicy wok-tossed noodles with bold Schezwan flavors	☐	190/-
Chinese Choupsey Crispy noodles topped with tangy vegetable gravy.	☐	250/-
Mix Veg Fried Rice Fragrant rice stir-fried with seasonal vegetables.	☐	220/-
Wok Vegetable Rice Lightly wok-tossed rice with fresh vegetables	☐	190/-

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♥ Healthy Option

👨‍🍳 Chef Special

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CHINESE STARTER NON-VEG

Chicken Lollipop Crispy fried chicken wings with spicy seasoning.	☐	280/-
Chicken Salt & Pepper Golden fried chicken tossed with peppers and fragrant seasoning.	☐	300/-
Chicken 65 Spicy deep-fried chicken bites with authentic South Indian flavors.	☐	300/-
Chicken Manchurian Dry Golden-fried chicken in tangy Indo-Chinese spices.	☐	330/-
Chicken Manchurian Gravy Golden-fried chicken in tangy Indo-Chinese spices.	☐	330/-
Dragon Chicken Crispy chicken strips tossed with fiery sauces and peppers.	☐	410/-
Chicken Chilly Dry Succulent fried chicken tossed with green chilies and garlic.	☐	300/-
Chicken Chilly Gravy Juicy chicken cooked in a rich, spicy chili gravy.	☐	300/-
Chicken Wings Tender chicken wings fried and tossed in signature spices.	☐	280/-
Egg Hakka Noodles Wok-tossed noodles with scrambled eggs and fresh vegetables.	☐	190/-
Chicken Hakka Noodles Wok-tossed noodles with scrambled eggs and fresh vegetables and boneless chicken.	☐	250/-
Chinese Chopsuey (Non-Veg) Crispy noodles topped with chicken and tangy flavorful gravy.	☐	300/-
Egg Fried Rice Aromatic fried rice with fluffy scrambled eggs and soy sauce.	☐	230/-
Chicken Fried Rice Steamed rice stir-fried with juicy chicken and flavorful sauces.	☐	300/-
Chicken Schezwan Noodles Spicy Chicken Schezwan-flavored stir-fried noodles.	☐	250/-

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VEG SNACKS & STARTERS

Soya Chaap Tikka Marinated soya chaap grilled to smoky perfection	☐	280/-
Afghani Soya Chaap Creamy, mildly spiced soya chaap cooked Afghani style.	☐	330/-
Malai Soya Chaap Juicy soya chaap enriched with cream and spices.	☐	350/-
Veg Seekh Kebab Spiced vegetable kebabs grilled on skewers.	☐	280/-
Achhari Paneer Tikka Paneer cubes marinated with tangy pickled spices.	☐	330/-
Paneer Tikka Cottage cheese cubes marinated and roasted in tandoor.	☐	300/-
Paneer Hariyali Tikka Paneer grilled with green herb marinade.	☐	310/-
Paneer Malai Tikka Soft paneer with creamy, mild spices.	☐	360/-
Paneer Pakoda Crispy paneer fritters in gram flour batter.	☐	310/-
Mushroom Tikka Juicy mushrooms grilled with spices.	☐	280/-
French Fries Golden fried potato fries, lightly salted.	☐	170/-
Veg Goli Kebab Spiced vegetable dumplings, deep fried.	☐	190/-
Assorted Veg Pakoda Mixed vegetable fritters, crispy fried.	☐	140/-
Hara Bhara Kebab Spinach and peas patties, spiced.	☐	220/-
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/-



Vegetarian



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Healthy Option



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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.		☐	310/-
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.



370/-

Paneer Kadhai

Paneer with capsicum and kadhai spices.



340/-

Paneer Butter Masala

Paneer in creamy butter-tomato gravy.



330/-

Paneer Manpasanda

Paneer cooked in aromatic cashew gravy.



380/-

Paneer Do Pyaza

Paneer cooked with onion and spices.



330/-

Matar Paneer

Paneer cubes with green peas curry.



350/-

NON-VEG MAIN COURSE

Chicken Dehati

Rustic-style chicken cooked with traditional spices



330/-

Chicken Tikka Masala

Grilled chicken tikka in spiced tomato gravy.



410/-

Murg Do Pyaza

Chicken cooked with onions and rich spices.



350/-

Butter Chicken

Creamy tomato gravy with tender chicken pieces.



390/-

Champaran Chicken (Half)

Spiced chicken slow-cooked in earthen pot.



350/-

Champaran Chicken (Full)

Whole chicken cooked in rustic Champaran style.



640/-

Chicken Kadhai

Chicken with capsicum and kadhai masala.



350/-

Chicken Curry

Classic chicken curry with aromatic spices.



350/-

Chicken Masala

Chicken cooked in rich onion-tomato gravy.



350/-

Chicken Handi

Cottage cheese cubes in spinach gravy.



350/-



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Healthy Option



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Chicken Chatpata

Tangy spiced chicken with zesty flavors.



350/-

Murg Musallam

Whole chicken stuffed and cooked with spices.



850/-

Chicken Koliwara

Coastal-style chicken with spicy gravy.



350/-

Mutton Rogan Josh

Kashmiri-style mutton in aromatic red gravy.



390/-

Mutton Do Pyaza

Mutton cooked with double onions and spices



400/-

Mutton Kadhai

Mutton with capsicum and kadhai spices.



410/-

Mutton Champaran (Half)

Rustic mutton slow-cooked in earthen pot.



430/-

Mutton Champaran (Full)

Whole portion mutton cooked in Champaran style.



830/-

Mutton Kolhapuri

Spicy Kolhapuri-style mutton curry.



430/-

Ra-Ra Mutton

Minced and chunky mutton cooked together in masala.



430/-

Bhuna Mutton

Mutton slow-cooked in rich dry masala.



430/-

Fish Curry

Fresh fish simmered in spiced curry.



300/-

Egg Curry

Boiled eggs in onion-tomato masala.



160/-

Egg Bhurji

Spiced scrambled eggs with onions and chilies.



180/-

Egg Masala

Boiled eggs cooked in spiced gravy



200/-

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.



350/-

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.



450/-

 Vegetarian

















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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/-

 Vegetarian
















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SELECTION OF RICE

Steamed Rice Simple, fluffy, and perfectly cooked plain rice.		135/-
Jeera Rice Basmati rice flavored with roasted cumin seeds.		160/-
Peas Pulao Fragrant rice with fresh green peas.		195/-
Veg Pulao Aromatic rice cooked with seasonal vegetables.		210/-
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.		310/-
Hyderabadi Chicken Biryani Authentic Hyderabadi-style layered chicken biryani.		350/-
Gosht Biryani Aromatic mutton biryani with basmati rice.		390/-
Egg Biryani Fragrant rice layered with boiled eggs.		210/-
Dal Khichdi Comforting rice and lentils with spices.	 	220/-

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 Healthy Option












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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.



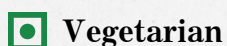
150/-

Butterscotch Shake

Sweet butterscotch-flavored creamy shake.



150/-



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RUDRA CHEF SPECIAL

Khumbhi Paneer			370/-
Paneer Kolhapuri			370/-
Tava Mushroom			350/-
Butter Garlic Mushroom			389/-
Chicken Chettinad			850/-
Palak Chicken			750/-
Hyderabadi Chicken Dum Biryani			499/-
Muradabadi Chicken Dum Biryani			450/-
Chicken Kali Mirch			550/-
Paneer Kaleji			450/-
Kaju Masala			699/-
Veg Crispy Momo			350/-
Chicken Crispy Momo			389/-
Veg Afghani Momo			350/-
Chicken Afghani Momo			389/-



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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**