



SONA HOTEL

IN ROOM DINING

12.00 NOON TO 10.00 PM

—MENU—



Please inform our service Associate in case you are allergic to any of the following ingredients-

Fish, shell fish and their products | Milk and dairy products | Wheat and wheat products | Peanuts, soya tree nuts sesame seed and other nuts | mushroom or edible fungi | any other

Our chef would be delighted to design your meal without them.

Refined vegetable oil/butter/desi ghee has been in preparation.

Government Taxes Applicable
All Prices are in Indian Rupees

BREAKFAST

TIME : 7.30AM TO 10.30 AM

- **Toast, Butter & Jam** 90
Crispy toasted bread served with creamy butter and sweet fruit jam.
- **Veg Grilled Cheese Sandwich** 235
Grilled sandwich stuffed with fresh vegetables and melted cheese, toasted to golden perfection.
- Chicken Cheese Grilled Sandwich** 259
Juicy chicken and melted cheese grilled between buttery toasted bread.
- **Aloo Paratha** 159
Whole wheat flatbread stuffed with spiced mashed potatoes, served hot with pickle and curd.
- **Poori Sabzi** 159
Traditional puffed Indian bread served with mildly spiced potato curry.

SOUPS

- **Veg Manchow Soup** 135
A spicy Indo-Chinese soup loaded with vegetables and topped with crispy fried noodles.
- **Veg Hot & Sour Soup** 135
A tangy and spicy soup packed with fresh vegetables and bold flavors.
- **Chicken Manchow Soup** 165
A spicy Indo-Chinese soup prepared with tender chicken, fresh vegetables, aromatic spices, and topped with crispy fried noodles.
- **Chicken Hot & Sour Soup** 165
A bold and tangy Indo-Chinese soup made with tender chicken, fresh vegetables, and a perfect balance of spicy and sour flavors.

SALADS

- **Green Salad** 149
A refreshing mix of fresh seasonal vegetables, lightly seasoned.
- Russian Salad** 229
- A CREAMY BLEND OF VEGETABLES AND FRUITS TOSSED IN RICH MAYONNAISE DRESSING.

STARTERS

- **French Fries**

Golden crispy potato fries served with tomato ketchup.

229
- **Crispy Chilli Baby Corn**

Crispy baby corn tossed in a spicy chilli garlic sauce.

315
- **Paneer Pakoda**

Soft cottage cheese coated in seasoned batter and deep-fried until golden.

259
- **Paneer Tikka**

Marinated cottage cheese cubes grilled in a traditional tandoor.

310
- **Tandoori Chicken**

Chicken marinated with yogurt and aromatic spices, roasted in a clay oven.

410
- **Chicken Tikka**

Boneless chicken marinated in traditional spices and cooked in a tandoor.

379
- **Chilli Chicken**

Succulent prawns stir-fried in spicy chilli sauce with fresh vegetables.

359
- **Drums of Heaven**

Crispy chicken wings tossed in a flavourful spicy Indo-Chinese sauce.

369

RICE & NOODLES

- **Steamed Rice**

Perfectly steamed fluffy rice served hot.

175
- **Veg Pulao**

Fragrant basmati rice cooked with fresh vegetables and mild spices.

245
- **Veg Hakka Noodles**

Stir-fried noodles tossed with fresh vegetables and oriental sauces.

285
- **Chicken Hakka Noodles**

Stir-fried noodles with tender chicken, fresh vegetables, and aromatic sauces.

349
- **Chicken Fried Rice**

Flavourful fried rice prepared with chicken, egg, and fresh vegetables.

349
- **Mix Hakka Noodles**

Stir-fried noodles with chicken, egg, vegetables, and savoury sauces.

389
- **Mix Fried Rice**

Classic fried rice prepared with chicken, egg, and fresh vegetables.

389

BIRYANI

- **Veg Hyderabad Biryani** 275
Fragrant basmati rice layered with fresh vegetables and aromatic Hyderabad spices.
- **Chicken Biryani** 359
Aromatic basmati rice cooked with tender chicken and traditional biryani spices.
- **Mutton Biryani** 430
Classic dum biryani prepared with succulent mutton and fragrant basmati rice.

MAIN COURSE

- **Dal Fry** 230
Yellow lentils tempered with garlic, onions, and aromatic Indian spices.
- **Plain Dal** 210
A simple and comforting lentil preparation with mild seasoning.
- **Mix Veg** 275
Seasonal vegetables cooked in a flavorful Indian-style gravy.
- **Paneer Butter Masala** 325
Soft paneer cubes simmered in a rich buttery tomato gravy.
- **Kadai Paneer** 325
Paneer cooked with onions, capsicum, and traditional kadai spices.
- **Aloo Bhaji** 225
Traditional potato preparation cooked with simple Indian spices.
- **Aloo Jeera** 249
Potatoes sautéed with cumin seeds and aromatic herbs.
- **Mushroom Masala** 285
Fresh mushrooms cooked in a rich onion and tomato gravy.
- **Mutton Curry** 410
Tender mutton slow-cooked in a rich and flavourful curry.
- **Chicken Kosha** 375
Authentic Bengali-style slow-cooked chicken in a rich, spicy gravy.
- **Mutton Kosha** 410
Traditional Bengali-style slow-cooked mutton curry with robust flavours.
- **Chicken Butter Masala** 385
Tender chicken cooked in a rich, creamy tomato and butter gravy.
- **Fish Curry 2 pc** 275
Fresh fish gently simmered in a rich, aromatic curry prepared with traditional Indian spices, onions, tomatoes, and herbs, delivering a perfectly balanced and flavourful dish.

BEVERAGES

- **Lassi** 225
A refreshing traditional yogurt-based drink served chilled.
- **Oreo Milkshake** 259
A rich and creamy milkshake blended with Oreo cookies and vanilla ice cream.
- **Milk Tea** 65
Classic Indian milk tea brewed with aromatic tea leaves.
- **Black Tea** 59
A refreshing cup of strong black tea.
- **Milk Coffee** 95
Freshly brewed coffee blended with creamy milk.

INDIAN BREADS

- **Plain Naan** 95
Soft refined flour bread baked in a traditional tandoor.
- **Butter Naan** 115
Tandoori naan brushed generously with melted butter.
- **Phulka** 30
Soft whole wheat flatbread roasted on a hot griddle.
- **Tandoori Roti** 50
Traditional whole wheat bread baked in a clay oven.

DESSERTS

- **Ice Cream** 165
Creamy ice cream available in a selection of delicious flavours.
- **Gulab Jamun** 120
Soft milk dumplings soaked in warm sugar syrup.
- **Turtle Lasagna** 199
A decadent layered dessert featuring rich chocolate, caramel, and creamy textures.



SONA HOTEL

Thank You!

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