



SONA HOTEL



SONA **SKY**
LOUNGE

— **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



LUNCH AND DINNER

12:00 To 09:45 PM

SOUP (Veg)

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| ■ Sweet Corn Soup | 125 |
| Corn, vegetables, spices, and herbs. | |
| ■ Hot & Sour Soup | 125 |
| A spicy soup with mixed vegetables. | |
| ■ Veg Manchow Soup | 125 |
| Mixed vegetables, garlic, ginger, soya sauce, and ground pepper, served with crispy fried noodles. | |
| ■ Cream of Tomato Soup | 125 |
| A smooth and creamy classic prepared with vine-ripened tomatoes, slow-simmered with aromatic herbs and mild spices, then blended to a silky texture. Finished with a touch of fresh cream for a rich, velvety taste. Served hot and garnished with buttered croutons for a comforting and flavourful beginning to your meal. | |

SOUP (NON VEG)

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| ■ Sweet Corn Chicken Soup | 165 |
| A sweet and mildly salty soup with shredded chicken simmered with sesame oil, cream, and corn | |
| ■ Chicken Hot & Sour Soup | 165 |
| Chicken with mushrooms, vegetables, ginger, garlic, soy sauce, and hot pepper flakes. | |
| ■ Chicken Manchow Soup | 165 |
| Chicken and fresh vegetables with soy sauce, served with crispy fried noodles | |

SALAD

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| ■ Green Salad | 145 |
| Cucumber and fresh green vegetables with a light dressing. | |
| ■ Cucumber Salad | 145 |
| Fresh cucumber pieces tossed with lemon, salt, and mild spices. | |
| ■ Corn Salad | 175 |
| Fresh corn kernels mixed with cucumber, onion, and light lemon dressing. | |
| ■ Russian Salad | 195 |
| Mixed vegetables (potatoes, peas, carrots) with mayonnaise dressing | |
| ■ Roasted Chicken Salad | 250 |
| Grilled chicken pieces tossed with fresh vegetables and tangy dressing. | |
| ■ Cucumber Yogurt Salad | 185 |
| Fresh cucumber mixed with thick yogurt, salt, pepper and cumin powder. | |

TANDOOR SPECIALTIES

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| ■ Tandoori Chicken | 399 |
| Chicken marinated in yogurt and spices, roasted in a traditional tandoor for smoky flavor | |
| ■ Tandoori Prawns | 549 |
| Prawns marinated in spiced yogurt and roasted in a tandoor until tender and smoky. | |
| ■ Malai Tandoori Prawns | 549 |
| Prawns marinated in a creamy malai mixture and roasted for a rich, delicate flavor. | |
| ■ Malai Chicken Tikka | 389 |
| Boneless chicken marinated in cream and mild spices, roasted until juicy and tender. | |
| ■ Fish Tikka | 369 |
| Fish marinated in aromatic spices and roasted in a tandoor for smoky flavor | |
| ■ Malai Fish Tikka | 369 |
| Fish marinated in a creamy malai mixture and roasted until soft and flavorful | |
| ■ Chicken Reshmi Kebab | 389 |
| Succulent chicken kebabs marinated in cream and mild spices, roasted to perfection. | |
| ■ Chicken Seekh Kebab | 349 |
| Minced chicken mixed with spices, shaped on skewers, and roasted in a tandoor. | |
| ■ Fish Kali Mirch Tikka | 369 |
| Fish marinated with black pepper and spices, roasted for a bold, smoky flavor | |
| ■ Chicken Kali Mirch Tikka | 369 |
| Chicken marinated with black pepper and aromatic spices, roasted until tender. | |
| ■ Paneer Tikka | 299 |
| Paneer cubes marinated in spiced yogurt and roasted in a traditional tandoor. | |
| ■ Paneer Malai Tikka | 299 |
| Paneer marinated in a creamy malai mixture and roasted until soft and flavorful. | |
| ■ Tandoori Mushroom | 290 |
| Mushrooms marinated in spiced yogurt and roasted for smoky flavor. | |
| ■ Malai Broccoli | 275 |
| Broccoli marinated in a creamy malai mixture and roasted until tender and flavorful. | |

Govt. Tax applicable || All Price are in indian Rupees

Our standard preparation time is 25 to 30 minutes.

Packaged / canned drink rates include MRP and additional establishment charges

Packaged and canned beverages are served at MRP. An additional establishment charge is applicable as per restaurant policy.



STARTERS – VEGETARIAN

- Assorted Veg Pakoda 205
A delightful mix of vegetable and paneer fritters with varied flavors and textures.
- Paneer Pakoda 255
Soft paneer pieces coated in gram flour batter and deep-fried until crispy and golden.
- Onion Pakoda 205
Thinly sliced onions mixed with gram flour and spices, deep-fried to crispy perfection.
- Corn Cheese Finger 275
Crispy fried cheese fingers with a golden crust and soft cheese center.
- Crispy Onion Rings 235
Onion rings coated in seasoned batter and deep-fried until crispy.
- Chilli Paneer 299
Paneer cubes tossed with bell peppers, onions, and chilli sauce.
- Butter Garlic Paneer 325
Paneer cooked in rich butter and garlic sauce.
- Corn Salt & Pepper 295
Boiled corn kernels seasoned with salt, pepper, and spices.
- Mushroom Salt & Pepper 295
Fresh mushrooms sautéed with salt, pepper, and garlic.
- Chilli Mushroom 305
Mushroom pieces tossed in spicy chilli sauce.
- Baby Corn Fritters 305
Baby corn coated in batter and deep-fried until golden.
- Honey Chilli Potato 285
Crispy fried potatoes coated with sweet and spicy honey chilli sauce.
- Crispy Chilli Baby Corn 305
Fried baby corn tossed in tangy chilli sauce.

STARTERS – NON-VEGETARIAN

- Chicken 65 350
Spicy marinated chicken deep-fried and served hot.
- Butter Garlic Chicken 355
Chicken cooked in rich butter and garlic sauce.
- Schezwan Chicken 350
Chicken tossed in spicy Schezwan sauce with peppers and onions.

STARTERS – NON-VEGETARIAN

- Peri Peri Chicken Wings 350
Chicken wings marinated in peri-peri spices and grilled.
- Chicken Lollipop 350
Chicken drumsticks shaped like lollipops and fried or grilled.
- Drums of Heaven 350
Crispy fried chicken drumsticks with rich flavor.
- Street Fried Mongolian Chicken 350
Chicken cooked in Mongolian-style sauce with peppers and onions.
- Golden Fried Chicken 350
Crispy golden fried chicken pieces.
- Chicken Popcorn 365
Small crispy fried chicken bites.
- Chilli Fish 345
Fish tossed in spicy chilli sauce.
- Fish Finger 345
Fish fillet coated in breadcrumbs and deep-fried.
- Prawn Shots 525
Marinated prawn appetizer served with dipping sauce.
- Chilli Prawn 525
Prawns tossed in spicy chilli sauce.
- Chilli Squid 500
Squid cooked in spicy chilli sauce.
- Chilli Octopus 550
Octopus tossed with chilli sauce, onions, and capsicum.

MAIN COURSE – CHINESE

- Veg Fried Rice 279
Fragrant rice stir-fried with fresh vegetables, soy sauce and aromatic seasonings.
- Veg Hakka Noodles 279
Stir-fried noodles tossed with crisp vegetables and flavorful sauces.
- Chicken Fried Rice 339
Rice stir-fried with tender chicken, vegetables, and savory sauces.
- Mixed Fried Rice 389
Rice stir-fried with chicken, prawns, eggs, and vegetables in flavorful sauces.
- Chicken Hakka Noodles 339
Stir-fried noodles tossed with tender chicken, vegetables, and savory sauces.

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- **Chicken Schezwan Noodles** 339
Noodles stir-fried with chicken and spicy Schezwan sauce for bold flavor.
- **Mixed Noodles** 389
Stir-fried noodles with chicken, prawns, eggs, and vegetables in savory sauces.
- **Veg Manchurian gravy** 299
Vegetable dumplings cooked in a rich, tangy, and spicy gravy.
- **Chilli Mushroom** 305
Mushrooms tossed in a spicy chili gravy with onions and capsicum.
- **Chilli Chicken Gravy** 349
Crispy chicken cooked in a spicy chili gravy with onions and capsicum.
- **Chilli Fish** 359
Fish pieces tossed in a flavorful chili gravy with aromatic spices.
- **Chicken Manchurian** 389
Chicken dumplings cooked in a rich, tangy, and spicy Manchurian gravy.

MAIN COURSE - INDIAN VEGETARIAN

- **Dal Fry** 230
Yellow lentils tempered with garlic, cumin, and spices for a rich, comforting flavor.
- **Plain Dal** 210
Lightly spiced lentils cooked to a smooth and comforting consistency.
- **Dal Panchmel** 259
Traditional blend of five lentils cooked with aromatic spices.
- **Dal Makhani** 299
Slow-cooked black lentils and kidney beans in a rich, buttery gravy.
- **Mixed Vegetable Curry** 249
Seasonal vegetables cooked in a flavorful and aromatic gravy.
- **Veg Jalfrezi** 249
Stir-fried vegetables cooked with onions, capsicum, and tangy spices.

- **Navratan Korma** 279
Mixed vegetables and dry fruits cooked in a rich, creamy gravy.
- **Bhindi Do Pyaza** 249
Fresh okra cooked with double onions and traditional spices.
- **Aloo Gobi Matar** 249
Potatoes, cauliflower, and green peas cooked with aromatic spices.
- **Mushroom Masala** 279
Mushrooms cooked in a rich and flavorful masala gravy.
- **Kadai Mushroom** 279
Mushrooms cooked with capsicum and bold spices in kadai gravy.
- **Mushroom Do Pyaza** 279
Mushrooms cooked with double onions in a rich spiced gravy.
- **Malai Kofta** 289
Soft paneer and potato dumplings served in a rich, creamy gravy.
- **Aloo Jeera** 250
Potatoes sautéed with cumin seeds and mild spices.
- **Bhindi Masala** 249
Fresh okra cooked in a rich and flavorful masala gravy.
- **Paneer Do Pyaza** 315
Paneer cooked with double onions in a rich, flavorful gravy.
- **Paneer Handi** 315
Paneer cooked in a traditional handi with rich, aromatic spices.
- **Paneer Butter Masala** 315
Soft paneer cubes cooked in a rich, buttery tomato gravy.
- **Kadai Paneer** 315
Paneer cooked with capsicum and bold spices in kadai gravy.
- **Paneer Bhurji** 275
Scrambled paneer cooked with onions, tomatoes, and spices.
- **Nawabi Paneer** 315
Paneer cooked in a rich, creamy gravy with royal spices.
- **Matar Paneer** 299
Paneer and green peas cooked in a flavorful tomato-based gravy.

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MAIN COURSE – NON VEG

- **Chicken Do Pyaza** 359
Chicken cooked with double portions of onions in a rich, flavorful gravy
- **Chicken Hyderabadi** 359
Traditional Hyderabad chicken curry cooked with aromatic spices and rich masala.
- **Kadai Chicken** 359
Chicken stir-cooked with capsicum, onions, and bold spices in a thick kadai gravy.
- **Chicken Lababdar** 375
Succulent chicken cooked in a creamy tomato-based gravy with butter and spices.
- **Murgh Malai** 375
Tender chicken cooked in a mild, creamy gravy with rich malai and aromatic spices.
- **Nawabi Chicken** 375
Rich and aromatic chicken curry prepared with royal spices and creamy gravy.
- **Patiala Chicken** 359
Spicy Punjabi-style chicken curry cooked with bold spices and thick gravy.
- **Chicken Rara** 375
Combination of chicken pieces and minced chicken cooked in a rich, spicy gravy.
- **Mughlai Chicken** 375
Classic Mughlai chicken cooked in a rich, creamy gravy with aromatic spices.
- **Chicken Maharaja** 375
Royal-style chicken curry cooked in a rich, creamy, and flavourful gravy.
- **Chicken Korma** 359
Chicken slow-cooked in a mild, creamy gravy with nuts and aromatic spices.
- **Chicken Kosha** 359
Chicken slow-cooked in a thick, flavorful, and richly spiced gravy
- **Butter Chicken** 389
Tender chicken cooked in a rich, buttery tomato gravy with mild spices
- **Chicken Tikka Masala** 389
Grilled chicken tikka simmered in a creamy, spiced tomato gravy.

- **Chicken Dalcha** 449
Chicken cooked with lentils in a rich, tangy, and aromatic gravy.
- **Mutton Korma** 419
Tender mutton cooked in a rich, creamy gravy with nuts and fragrant spices.
- **Mutton Curry** 409
Mutton slow-cooked in a flavourful gravy with traditional spices.
- **Rogan Josh** 419
Aromatic Kashmiri mutton curry cooked with rich spices and flavourful gravy.
- **Laal Maas** 419
Fiery Rajasthani mutton curry cooked with red chilies and traditional spices.
- **Mutton Kosha** 409
Slow-cooked mutton in a thick, rich, and intensely spiced gravy.
- **Mutton Dalcha** 449
Mutton cooked with lentils in a tangy, flavorful Hyderabad-style gravy.
- **Chicken Bharta** 349
Shredded chicken cooked with eggs, onions, and spices in a rich masala gravy.

MAIN COURSE - FISH & SEAFOOD CURRY

- **Fish Curry** 249
Fresh fish cooked in a flavorful gravy with traditional spices
- **Fish Masala** 275
Fish simmered in a rich, spiced masala gravy with aromatic herbs.
- **Fish Kalia** 275
Fish cooked in a thick, rich gravy with warm spices and a touch of sweetness.
- **Chingri Malai Curry** 525
Prawns cooked in a creamy coconut milk gravy with delicate spices.
- **Prawn Masala** 525
Prawns cooked in a rich, spicy masala gravy full of bold flavors.
- **Prawn Curry** 525
Prawns simmered in a flavorful gravy with traditional spices and herbs

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MAIN COURSE – RICE DISHES

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| ■ Steam Rice | 175 |
| Plain boiled basmati rice. | |
| ■ Jeera Rice | 225 |
| Basmati rice cooked with cumin seeds. | |
| ■ Veg Pulao | 225 |
| Vegetables cooked with basmati rice and spices. | |
| ■ Kashmiri Pulao | 275 |
| Rice cooked with dry fruits, nuts, and aromatic spices. | |
| ■ Shahi Pulao | 275 |
| Rich pulao made with cream, nuts, and spices. | |

BIRYANIS

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| ■ Veg Hyderabad Biryani | 265 |
| Traditional vegetable biryani with aromatic rice. | |
| ■ Chicken Biryani | 350 |
| Rice layered with marinated chicken and spices. | |
| ■ Chicken Hyderabad Biryani | 350 |
| Hyderabad-style chicken biryani. | |
| ■ Mutton Biryani | 420 |
| Rice layered with tender mutton and spices. | |
| ■ Nawabi Mutton Biryani | 449 |
| Royal mutton biryani made with premium spices. | |

BREADS

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| ■ Butter Naan | 90 |
| Soft naan brushed with butter. | |
| ■ Plain Naan | 80 |
| Refined flour naan cooked in tandoor. | |
| ■ Masala Kulcha | 99 |
| Stuffed naan with spiced potato and paneer. | |
| ■ Paneer Kulcha | 109 |
| Soft leavened flatbread stuffed with spiced paneer, baked until golden and served hot with butter. | |

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| ■ Phulka | 25 |
| Soft, light whole wheat flatbread, freshly roasted on a griddle and puffed over open flame, served hot without oil or ghee | |
| ■ Aloo Paratha | 120 |
| Whole wheat flatbread stuffed with spiced mashed potatoes, pan-cooked on a griddle with ghee until golden, served with curd and pickle. | |
| ■ Lachha Paratha | 109 |
| Multi-layered whole wheat flatbread, rolled and folded to create flaky layers, pan-cooked with ghee until crisp and golden. | |

BEVERAGES

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| ■ Cold Coffee | 249 |
| Chilled blend of coffee, milk, and sugar, topped with a creamy froth for a smooth and refreshing taste. | |
| ■ Oreo Milkshake | 269 |
| Rich and creamy milkshake blended with Oreo cookies, milk, and ice cream for a delicious chocolatey treat. | |
| ■ Banana Milkshake | 249 |
| Smooth and creamy blend of ripe bananas and chilled milk, lightly sweetened for a refreshing drink. | |
| ■ Lassi | 229 |
| Traditional chilled yogurt drink, lightly sweetened and blended to a smooth and refreshing consistency. | |
| ■ Tea | 65 |
| Freshly brewed hot tea made with premium tea leaves, served aromatic and refreshing. | |
| ■ Coffee | 85 |
| Freshly brewed hot coffee with a rich aroma and smooth, bold flavor. | |

DESSERTS

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| ■ Ice Cream | 175 |
| Creamy frozen dessert available in a variety of rich and refreshing flavors. | |
| ■ Gulab Jamun | 99 |
| Soft milk dumplings deep-fried and soaked in fragrant sugar syrup, served warm. | |
| ■ Turtle Lasagna Dessert | 199 |
| Decadent layered dessert with chocolate, caramel, cream, and crunchy nuts for a rich, indulgent treat. | |

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Thank You!

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