



CSOIA



Beverages

(11 AM-10 PM)

Serving time-15 minutes



Assam Tea	20/-
Hot Coffee	30/-
Milk Shakes (Vanilla/Strawberry/Chocolate)	80/-
Cold Coffee with Ice Cream	80/-
Fresh Lime Water	30/-
Fresh Lime Soda	50/-
Aerated Beverages (Soft Drinks)	MRP
Packaged Drinking Water	MRP

Soups

(12.30 PM-10 PM)

Serving time-15 minutes

VEGETARIAN

Classic Tomato soup	50/-
Veg Thai Lemon soup	50/-

NON VEGETARIAN

Consomme	70/-
Chicken 'N' Cheddar	70/-

Salads

(12.30 PM-10 PM)

Serving time-25 minutes

Garden Green	40/-
Cold Egg 'N' Pasta Salad	80/-
Cold Tuna Fish 'N' Caper Salad	90/-

Starters

(12.30 PM-10 PM)

Serving time-25 minutes

VEGETARIAN

SWISS CHEESE POPPER Stuffed Mini Cheese Balls	120/-
JAPANESE TEMPURA VEGETABLES Topped with cheese cocktail onion cucumber jalapeno dazzle with spicy mayo	90/-
CRISPY CHILLY BABY CORN All time favorite hot & crispy	130/-
SMOKEY COTTAGE CHEESE PAN FRIED Tossed with julienne of vegetables	100/-

NON VEGETARIAN

Fish Amritsari Popper Panko bread crumb fried stuffed fish with mint chutney, served amchur chutney shot	160/-
CHICKEN DRUMS OF HEAVEN Chicken wings marinated and deep fried, tossed with tangy chilly garlic sauce	150/-



Tandoori

Tandoori Items are available at week end from 6 PM

Preparation time-45 minutes

PANEER TIKKA / RESHMI KEBAB Soft, juicy chunks of paneer tikka grilled in tandoor	110/-
TANDOORI MURGH (HALF/ FULL) The Great Tender Tandoori chicken serves with flambé	165/-, 325/-
TANDOORI CHICKEN SURKHLAL TIKKA The meat is tender and well-marinated with spices such as cardamom and mace	150/-
TANDOORI MURGH MALAI CHOPS Chicken breast marinated in cream, yogurt and cheese, skewered in clay oven	160/-
Tandoori Roti - Plain/ Butter	20/-
Naan - Plain / Butter / Garlic	30/-

GST as applicable

SUBS & SANDWICHES & BURGERS

All sandwiches served with French fry & salad
12.30PM-10PM / Serving Time – 25 Minutes

VEGETABLE BURGER	50/-
CHICKEN BREAST BURGER	80/-
Our Grilled Sandwiches (Vegetarian)	
CHEESE 'N' TOMATO SANDWICH / SPICY PANEER TIKKA	50/-
Our Special Grilled Sandwiches (Non Vegetarian)	
CHICKEN JUNGLEE / CHICKEN MAYO	70/-

MEXICAN

12.30PM-10PM / Serving Time – 35 Minutes

CLASSIC NACHOS	80/-
Melted Cheese, Jalapeno bean Queso, Mexican pico-de-galio & Sour Cream	
MEXICAN CORN ENCHILADAS	150/-
Stuffed corn tortillas, baked in oven, served with Homemade salsa & sour cream	
CHICKEN ENCHILAD	190/-

FRESHLY BAKED PIZZA

12.30PM-10PM / Serving Time – 35 Minutes

SPICY PANEER TIKKA	90/-
Spicy Paneer Tikka, Onion Tomato, Pepper, Fresh Mozzarella, Black Olive	
BBQ CHICKEN	160/-
Chicken Onion, Tomato, Belpepper, Fresh Mozzarella, Green Chilly, Cheddar	

PASTA ITALIANA

12.30PM-10PM / Serving Time – 35 Minutes

PASTA - CHOOSE VEG / NON VEG	150/- ,180/-
CHOICE OF SAUCE -	
A. Tomato Basil Sauce	
B. Mushroom Cream Sauce with Thyme	
C. Chicken Hot Peri Peri	
D. Chicken Pesto Cream Sauce	

A La Carte

MAIN COURSE

(12.30PM-1.00PM / Serving time-35 minutes)



INDIAN VEGETARIAN

JAFFRANI SABZI

Assorted vegetables in mild zafrani tangy gravy

120/-

KADAI PANEER

Paneer Chunks cooked in spicy kadai gravy finish with cream

140/-

PANEER MAKHAN MASALA

Cream paneer cooked in Makhani Gravy

140/-

BADAM PISTA CHANDI KOFTA

Cottage cheese dumplings stuffed with dry fruits and figs, cooked in saffron gravy

140/-

YELLOW DAL TARKA

Yellow lentils tempered with dried chillies, cumin and tomatoes

80/-

INDIAN NON VEGETARIAN

CHICKEN BUTTER MASALA

Tandoori roasted chicken cooked in fenugreek flavored makhni gravy

230/-

CHICKEN LABABDAR

Chicken cooked in special labadar gravy

210/-

CHICKEN CURRY HOME STYLE

Home style curry with ground cumin paste

190/-

MUTTON CURRY ASSAMESE STYLE

Assamese style Mutton Cooked in Conventional way

250/-

MUTTON ROGANJOSH

Mutton Shank slow cooked in red Kashmiri Spices

250/-



Rice/Roti/Biryani



Steamed Rice (Joha)	60/-
Fulka	15/-
Tadoori Roti - Plain/ Butter	20/-
Naan - Plain / Butter / Garlic	30/-
Shahi Subz Pulao	90/-
A blend Of Basmati rice with fruits & raisins and nuts	
Kolkata Dum Biryani (Veg)	150/-
The colorful combination of garden fresh vegetables and Aromatic Basmati cooked on dum in sealed pots	
Lakhnawi Murg Chilmom Biryani	200/-
The combination Chicken and aromatic Basmati rice cooked on dum in sealed pots	
Kolkata Mutton Dum Biryani	250/-
The combination Mutton and aromatic Basmati Rice cooked on dum in sealed pots	

Raita/Papad

Green Salad/ Onion Salad	40/-
Roasted Papad	20/-
Raita	40/-

Pan Asian

VEGETARIAN

Vegetable Manchurian	90/-
Vegetables balls in coriander flavor Manchurian sauce	
Oyster pepper vegetables	90/-
Choose option Dry/ Gravy/ semi Gravy	
Cottage Cheese - Choice of Sauce	100/-
Chilly Coriander / Hunan / Szechwan	



Chicken

Chilly Chicken	160/-
Bejing Chicken	160/-
Garlic Chicken	160/-
Szechwan Chicken	160/-



Fish

Fish – Choice of sauce	175/-
Chilly Oyster / Hunan/ Butter garlic	

Rice / Noodles / Fried Rice / Biryani

Vegetable Fried Rice	70/-
Vegetable Hakka Noodles	70/-
Vegetable American Chop Suey	80/-
Chicken Fried Rice	80/-
Chicken Hakka Noodles	80/-
American Chop Suey (Chicken)	100/-

CONTINENTAL MAIN COURSE

(VEGETARIAN)

Vegetable Au Gratin A creamy concoction of diced vegetables and spinach. Baked to perfection	140/-
Vegetable Stroganoff Exotic vegetables cooked in creamy herb sauce and served in a rice ring	250/-
Cottage Cheese Steak Cottage cheese steak served with sautéed vegetables, turned potato, pilaf rice, in Pepper Mushroom Puttanesca Sauce	290/-



CONTINENTAL MAIN COURSE

NON VEGETARIAN

Grilled Fish with Lemon Butter Sauce	290/-
Boneless Fish fillet marinated with white wine vinegar, lemon zest, grilled and served with mashed potatoes, boiled vegetables	
Chicken Milanese	280/-
Marinated Stuffed Chicken Bread coated with panko deep-fried and served with mashed potato butter veg olive tapenade & cheese	
Oven Roast Chicken (Half/ Full)	250/-, 390/-
Whole chicken marinated overnight and roasted in the oven Infused in beer served with grilled potatoes and vegetables	

Desserts

Caramel Custard	65/-
Choice of Ice Creams	65/-
Vanilla/ Strawberry/ Chocolate	
Hot Chocolate Brownie with Ice Cream	80/-
Hot Gulab jamun with Ice Cream	80/-

EVENING MENU

4PM-7PM / Serving Time – 20 Minutes



Snacks

VEGETARIAN

VEGETABLE BURGER	50/-
PANEER CAPSICUM PIZZA	80/-
VEGETABLE KATHI ROLL	50/-
VEG SANDWICH	50/-
FRENCH FRY	60/-
PYAZ PAKORI	60/-
VEG CHOWMEIN	70/-
CHEESY MAGGI	50/-

NON VEGETARIAN

CHICKEN BREAST BURGER	80/-
CHICKEN PIZZA	100/-
EGG ROLL	50/-
CHICKEN ROLL	70/-
CHICKEN MAYO SANDWICH	70/-
CHICKEN MOMO (8PC)	80/-
SPICY CHICKEN PAKORA	150/-
CHICKEN DRUMS OF HEAVEN	150/-
CHICKEN HAKKA NOODLES	80/-

GST as applicable





Café Craft

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