



*Serving authentic food delicacies*

## **Chef Driven Kitchen & Bakery**

**Catering | Gifting | B2B & B2C | Consultancy**

**C-Scheme & Vaishali Nagar**

## HOT BEVERAGE

Espresso	125/-
Americano	125/-
Cappuccino	195/-
Café latte	195/-
Café mocha	225/-
Hazelnut cappuccino	225/-
Hot chocolate	225/-
Hot Chocolate with Fudgy Brownie	295/-
Masala tea	75/-
Green tea (regular/ chamomile/ lemon & honey)	75/-

## SHAKES / SMOOTHIES

Cold coffee	245/
(Hazelnut 275/-, Tiramisu 295/-)	
Brownie shake	275/-
Kit-kat shake	245/-
Oreo shake	245/-
Lotus Biscoff Shake	325/-
Strawberry shake	245/-
Triple berry (Strawberry, raspberry & blueberry)	345/-
Dark chocolate & hazelnut shake	325/-
Mocha chocolate	325/-
<b>Smoothie</b> (with yogurt & honey)	
Avocado 395/-, Mixed Berry 325/-, Strawberry 295/-, Blueberry 295/-)	











## COLD BEVERAGE

Iced Americano	195/-
Iced mocha	225/-
Iced latte	225/-
Sunrise Brew (Dark espresso + Orange bright)	225/-
Iced tea (Lemon/ watermelon/ peach/ cranberry)	225/-
Virgin mojito	225/-
Flavoured Mojito	245/-
(Melon Mint, Cranberry Mojito, Peachy Breeze, Passion fruit)	
Red bull mojito	275/-
Chat-pata masala soda	245/-
Pineapple & jalapeno	245/-
Cucumber & mint	245/-
Aerated drinks (Coke, Thums-up, Diet Coke, Sprite)	125/-







## KOMBUCHA

Apple cinnamon / Coffee orange / Peach	295/-
Ginger lemongrass (zero sugar) / Lychee lemonade (zero sugar) / Elderflower & melon (zero sugar)	

## SOUP

Cream of Tomato  (Reg./Jain)	195/-
Tomato & basil  	195/-
Tamatar dhaniye ka shorba    (Reg./Jain)	225/-
Hot n sour  	225/-
Manchow  	225/-
Cream of mushroom	275/-

## SALAD

<b>Greek salad</b>   (Reg./Jain)	275/-
Crispy salad mixed leaf, tomato, black olive, onion, cottage cheese, capsicum and cucumber topped with feta cheese	
<b>Falafel</b>  	345/-
Onion, tomato, cucumber, coriander, falafel, hummus, salad leaves & tomato salsa	
<b>Avocado &amp; quinoa</b>   (Reg./Jain)	525/-
Quinoa, avocado, cherry tomatoes, fresh mint and onion mixed with tangy lemon vinaigrette	

## SANDWICH

(served with french fries)

<b>Grilled vegetable cheese</b> (Reg./Jain)	295/-
Chopped onion, tomato, cucumber, capsicum, white cheese dressing & cheddar cheese	
<b>Veg. Panini</b>   (Reg./Jain)	345/-
Caramelized onion, grilled bell pepper, sauteed mushroom, oven dried tomato, salad leaf & cheddar in a soft whole wheat panini	
<b>Tandoori Cottage Cheese Panini</b>   (Reg./Jain)	345/-
Smoky tandoori spiced cottage cheese, toasted bell peppers and onion, layered with our flavorful in-house tandoori spread	
<b>Croissant</b> (Reg./Jain)	345/-
Goat cheese, mixed green leaves, cucumber, oven dried tomatoes drizzled with sweet cranberry sauce	
<b>Herb Crunch Falafel Sandwich</b>	395/-
Toasted sourdough with creamy hummus, crispy falafel tikki, tomato salsa, lettuce & golden fried onions, with a light tahini drizzle	

## PASTA

(Choose your pasta Penne / Spaghetti)





<b>Alfredo</b> (Reg./Jain)	495/-
Dairy cream, onion, garlic, broccoli, black olive, oven-dried tomatoes & parmesan	
<b>Basil pesto</b>	495/-
Basil pesto, onion, garlic, broccoli, black olive & parmesan	
<b>Oven dried tomato &amp; broccoli Aglio-e-olio</b> 	445/-
Onion, garlic, chili flakes, oven dried tomato, broccoli, black olive & parmesan	
<b>Arrabiata</b>  (Reg./Jain)	495/-
Italian marinara, onion, garlic, grilled bell pepper, sauteed mushrooms, red pepper flakes & parmesan	
<b>Rosso sauce</b> (Reg./Jain)	525/-
Italian marinara, dairy cream, onion, garlic, grilled bell pepper, broccoli, black olives & parmesan	

Gluten free & vegan options available 100/- extra

## APPETIZERS

French fries	225/-
Peri-peri fries  (served with cheesy dip)	245/-
Masala french fries   (served with cocktail sauce)	245/-
Chilli garlic crackers (served with cocktail dip)	125/-
Basil pesto crackers (served with cocktail dip)	125/-
Falafel platter  (Falafel tikki, hummus, tomato salsa, pita bread & lavash)	395/-
Crispy corn    (Reg./Jain)	275/-
Chilli garlic mushroom (Dry/ Semi gravy)	375/-
Chilli paneer (Dry/ Semi gravy)	425/-
Vegetable spring roll	295/-
Honey chilli potatoes	295/-
Stir fried veggies  	395/-
Chhole Bature	295/-
Broccoli & Herb Potato Croquettes (4 pcs.)	395/-






## ON TOAST (baked on sourdough toast)

Cheesy garlic bread (4 pcs.)	345/-
Cheesy jalapeno & mushroom (3 pcs.)	345/-
Pesto, tomato & mozzarella (3 pcs.) 	345/-
Guacamole with bursting tomatoes (2 pcs.) 	495/-
Creamy hummus & avocado (2 pcs.) 	495/-
Avocado & mushroom toast (2 pcs.) 	525/-
Cheesy jalapeno & broccoli (3 pcs.)	345/-
Cheese chilli toast (4 pcs.)	345/-

## BUTTER PUFFS

Vegetable puff	175/-
Chilli onion & mushroom 	195/-
Tandoori paneer & corn	195/-

## RICE & SPICE

Vegetable / broccoli & mushroom fried rice   275/- / 345/- Fluffy rice tossed with chopped exotic veggies / broccoli & mushroom flavoured with aromatic seasoning	
Chilli Paneer with Veg fried rice/ hakka noodles 	545/-
Sizzling chilli paneer accompanied by fried rice / noodles	
Burnt Garlic Fried Rice 	295/-
Fragrant rice tossed with roasted garlic and seasonal veggies	
Stir-Fried Veggies with Schezwan Rice  	545/-
Spicy wok-tossed vegetables served with bold, fiery Schezwan rice	

## SIZZLING PLATTERS

Sizzling Asian Veg Platter	845/-
Chilli paneer, crispy vegetable spring roll, stir-fried seasonal vegetables & choice of schezwan fried rice or noodles, served on a sizzling platter	
Italian Fiesta Sizzler	895/-
Choice of pasta (Alfredo / Arrabbiata) served with herb-grilled paneer steak, peri peri fries, cheesy garlic bread & exotic sautéed vegetables, served on a sizzling platter	

## BURGER

(with french fries)

Single  
Patty

Double  
Patty

### Veggie

Crispy veg. patty, golden crisp onion, cucumber, tomato, salad leaf & our signature sauce

225/-

295/-

### Schzewan paneer

Crispy and spicy paneer patty with special schzewan sauce, cucumber, golden crisp onion, tomato & salad leaf

225/-

325/-

### Cheese Slice (extra)

20/-

## WRAPS

### Masala Chaap Roll

Tender pieces of marinated chaap cooked to perfection in a medley of aromatic spices, wrapped in warm, whole wheat wrap

295/-

### Schezwan Paneer & corn

Schezwan cottage cheese, salad leaves, pan fried bell pepper, corn & onion

325/-

### Falafel

Hummus, falafel, salad leaves, tomato salsa, corn, onion, & lemon

345/-

## TURKISH PIDE (15")

(serving time 15-20 minutes)

### Smoky Paneer Makhani

Smoky paneer cubes, sautéed onions, pan-fried bell peppers, sweet corn, oven-dried tomatoes, smoky mozzarella & topped with roasted sesame seeds.

845/-

### Chilli basil pesto

Basil chilli pesto, sauteed onion, pan fried bell pepper, sauteed mushroom, smoky mozzarella, roasted sesame seeds & chili oil

845/-

### Veggie delight

Italian marinara, smoky mozzarella, grilled bell peppers, macerated cherry tomatoes, macerated onion

845/-

(Half & half options are available)

## MAGGI

### Classic Maggi

145/-

### Vegetable Masala Maggi

195/-

## NOODLES

### Hakka noodles (Reg./Jain)

Street style noodles tossed with veggies & aromatic seasoning

275/-

### Chilli Garlic

Street style noodles tossed in a chili sauce with veggies & aromatic seasoning

345/-

### Udon noodle (Contains rice wine) (Reg./Jain)


Thick wheat flour noodles tossed with veggies and topped with roasted sesame seeds

495/-

### Tibetan Veggie Thukpa

Savoury whole wheat noodles simmered with fresh exotic vegetables and aromatic spices in a rich, comforting broth.

495/-

 Vegan  Spicy  Whole Wheat  Gluten free

# ARTISAN GOURMET PIZZAS

Choose your crust	8"	12"
<b>Thin Crust Pizza</b>	525/-	895/-
<b>Hidden Crust Pizza</b>	625/-	995/-

## **Veggie supreme** (Reg./Jain)

Italian marinara, smoky mozzarella, grilled bell pepper, sauteed mushroom, broccoli florets & black olive

## **Hot n spicy lover's** 🌶️

Basil pesto, macerated onion, homemade jalapeno, sautéed mushroom, broccoli florets, parmesan, smoky mozzarella, chopped green chilli & chilli oil

## **Caramelized onion & feta cheese**

Italian marinara, smoky mozzarella, caramelized onion, oven dried tomatoes & feta cheese

## **Classic Margherita** (Reg./Jain)

Italian marinara, smoky mozzarella, tomato, and fresh buffalo mozzarella

## **Tandoori Paneer Tikka**

Cottage cheese, tandoori sauce, pan fried bell pepper, sweet corn, macerated onion, chopped coriander & smoky mozzarella

## **Bacino**

Basil pesto, pan fried bell-pepper, sauteed onions, oven dried tomato, smoky mozzarella & feta cheese

## **Pizza Indiano** 🌶️ (Reg./Jain)

Marinara, grilled bell pepper, golden crisp onion, jalapeno, smoky mozzarella & feta cheese

## **Four seasons melt** (Reg./Jain)

Italian marinara, fresh buffalo mozzarella, feta cheese, smoky mozzarella & parmesan

## **Rome around** 🌶️

Chilli garlic marinara, macerated onion, cherry tomatoes, black olives, broccoli florets, smoky mozzarella & chilli oil

## **Schezwan onion & goat cheese** 🌶️

Schezwan marinara, macerated onion, grilled bell pepper, sweet corn, smoky mozzarella & goat cheese

## **Fully loaded Garden Gourmet**

Marinara, basil pesto, sweet corn, homemade jalapeños, smoky paneer cubes, sautéed onions & mushrooms, roasted pineapple, oven-dried tomatoes, cherry tomatoes, broccoli florets and smoky mozzarella.

**The Half & Half Pizza customization is available only in 12"**

















**Vegan options available**



**Whole wheat 50/-, Gluten free 100/- (for Thin Crust only)**

 Vegan  Spicy  Whole Wheat  Gluten free

# STARTERS

(Served with salad & chutney)





























- Paneer Tikka** (8 pcs)   (Reg./Jain) 395/-  
A popular Indian appetizer made with cubes of paneer & veggies marinated with yogurt and spices.
- Malai Paneer Tikka** (8 pcs)  (Reg./Jain) 395/-  
Spiced tikka made with marinated paneer cubes & veggies, mild and creamy in taste.
- Achari Paneer Tikka** (8 pcs)   395/-  
Succulent cottage cheese marinated in tangy yogurt, infused with pickling spices and aromatic herbs
- Lehsuni Paneer Tikka** (8 pcs)   395/-  
Garlic-marinated paneer cubes, char-grilled for a tasty and aromatic delight
- Tandoori Mushroom** (8 pcs)   395/-  
An Indian appetizer made by marinating mushrooms with spices, herbs & yogurt, grilled to perfection
- Makhali Seekh Kebab** (8 pcs) 295/-  
Soft & succulent vegetable kebabs seasoned with various spices
- Dahi Ke Kebab** (6 pcs) (Reg./Jain) 325/-  
Savory snack made with curd, gram flour, ginger, chilies, coriander leaves & seasonings
- Hara Bhara Kebab** (6 pcs) 295/-  
Savory snack made with mixed vegetables, gram flour, ginger, chilies, coriander leaves & seasoning
- Cheesy Hara Bhara Kebab** (6 pcs)  325/-  
Crisp, golden kebabs made with spinach, peas, potatoes, and cottage cheese stuffed with gooey melted cheese
- Methi Corn Kebab** (seasonal) (6 pcs) (Reg./Jain) 325/-  
Crisp golden kebabs made with fresh fenugreek leaves and sweet corn, mildly spiced and shallow fried.
- Stuffed Aloo Nazakat** (6 pcs)   325/-  
Tender potatoes stuffed with spiced cottage cheese, and crunchy nuts, roasted to smoky perfection
- Malai Broccoli** (8 pcs)  (Reg./Jain) 375/-  
Broccoli coated with a creamy marinade & flavored with spices like cardamom, garam masala roasted to perfection in oven
- Smoky Tandoori Broccoli** (8 pcs)   (Reg./Jain) 375/-  
Tender broccoli infused with bold tandoori spices and charred for a smoky, crispy finish
- Veg. Tandoori platter** (16 pcs)  (Reg./Jain) 825/-  
(assortment of 4 starters)

 Vegan  Spicy  Whole Wheat  Gluten free

Govt. Taxes as applicable

# MAIN COURSE

Min serves: 2-3 people

- Paneer Do Pyaaza**   445/-  
Soft paneer cubes cooked in a rich, spiced onion gravy with the perfect balance of sautéed and fresh onions
- Paneer Butter Masala**  (Reg./Jain) 445/-  
A comforting and flavorful dish with a luscious blend of tomatoes, spices, and paneer, finished with a buttery touch
- Shahi Paneer** (White gravy)  (Reg./Jain) 445/-  
A rich and creamy Mughlai delight with succulent paneer cooked in a luscious tomato-based (red) or cashew-cream (white) gravy
- Paneer Tikka Masala**   495/-  
Grilled cottage cheese flavored with homemade aromatic spices
- Paneer Taka Tak**   495/-  
Spicy wok-tossed paneer cubes with bell peppers, onions, and aromatic Indian spices
- Paneer Lababdar**   495/-  
Cottage cheese cubes are bathed in a creamy tomato sauce, fragrant with spices & topped with cheese
- Kadhai Paneer**   445/-  
Tender paneer cubes stir-fried with bell peppers, onions, and a fragrant blend of spices
- Palak Paneer**   (Reg./Jain) 445/-  
A green and creamy delight where paneer is cooked in a velvety spinach (palak) gravy, infused with aromatic spices
- Malai Kofta** (Red / white) (Reg./Jain) 495/-  
A rich and creamy Indian dish consisting of deep-fried paneer dumplings.
- Veg Kofta Curry**  475/-  
Soft, spiced vegetable dumplings simmered in a rich, creamy tomato-based gravy.
- Rajma Rasila**    (Reg./Jain) 325/-  
Kidney beans with fresh aromatic spices cooked in onion based mild spicy curry
- Chhole Masala**    (Reg./Jain) 345/-  
A classic Indian dish with tender chickpeas cooked in a flavorful blend of tomatoes, onions, and aromatic spices
- Lehsuni Palak**   335/-  
Fresh spinach sautéed with aromatic garlic for a flavorful, wholesome delight.
- Mixed Vegetable**   395/-  
Seasonal vegetable medley, a culinary journey through the ever-changing tapestry of natures
- Gatta Masala**   395/-  
Traditional Rajasthani gram flour dumplings simmered in a rich, spiced yogurt gravy
- Soya Chaap Masala**  395/-  
Tender pieces of marinated chaap cooked to perfection in a medley of aromatic spices with makhani gravy

- Mushroom Mutter Masala** 🌶️🌿 495/-  
Fresh mushrooms and green peas sautéed with onions & aromatic spices
- Vegetable jalfrezi** 🌶️🌿 (Reg./Jain) 345/-  
A flavorful and vibrant combination of assorted vegetables, cooked together in aromatic spices
- Dum Aloo Punjabi** 🌶️🌿 345/-  
Roasted potatoes simmered in a rich, spiced tomato and yogurt-based gravy, bursting with authentic Punjabi flavors.
- Makai Palak** 🌿🌿 (Reg./Jain) 325/-  
Flavoursome blend of spinach meets the sweetness of corn
- Sev Tamatar** 🌶️🌿 325/-  
A tangy tomato-based curry topped with crunchy sev (crispy chickpea noodles) for a delightful contrast of textures
- Aloo Do Pyaaza** 🌶️🌿🌿 325/-  
A cooked cubed potato with onions, tomatoes, and a blend of spices like cumin, coriander, turmeric, and chilli powder

## DAL

- Dal Dhaba** 🌶️🌿 (Reg./Jain) 325/-  
A delicious lentil preparation simmered with aromatic spices
- Dal Tadka** 🌶️🌿🌿 (Reg./Jain) 295/-  
Lentil curry with a burst of flavors from the tempered spices
- Dal Fry** 🌶️🌿🌿 (Reg./Jain) 295/-  
A popular Indian dish made from cooked yellow lentils, tempered with spices like cumin, and whole red chilies
- Dal Makhani** 🌿 395/-  
A creamy & indulgent Punjabi lentil dish slow-cooked with butter, cream, and aromatic spices

## COMBOS

Serves: 1 person only | Served with salad















- Rajma Chawal / Chhole Chawal** 🌶️🌿🌿 225/-
- Dal Dhaba with 2 Butter Tandoori Roti** 🌶️ 245/-
- Dum aloo punjabi with butter naan** 🌶️ 345/-
- Paneer Butter Masala with Butter Naan** 375/-
- Kadhai Paneer with 2 Lachha Paratha** 🌶️ 375/-
- Chur-Chur Naan with Dal Makhani** 375/-
- Paneer Lababdar with Garlic Naan** 🌶️ 395/-
- Malai Kofta with Butter Naan** 375/-
- Mushroom Mutter Masala with 4 Butter Tawa Roti** 🌶️ 375/-

## THALI

(serving time 20-25 minutes) (serves minimum 2)

- Premium** 625/-  
Dal dhabha, kadhai paneer, vegetable jhalfrezi, peas pulao, boondi raita, pickle, salad, roasted papad, fudgy brownie, choice of bread - 1 Garlic naan/ 2 Lachha Paratha/ 3 Butter Tandoori roti
- Executive** 725/-  
Dal makhani, malai kofta(red), paneer lababdar, veg. pulao, veg raita, salad, pickle, roasted papad, fudgy brownie, choice of bread - 1 Garlic naan/ 2 Lachha Paratha/ 3 Butter Tandoori Roti

## RICE/BIRYANI





Steamed Rice   (Reg./Jain)	225/-
Peas (mutter) Pulao   (Reg./Jain)	245/-
Jeera Rice   (Reg./Jain)	245/-
Plain Khichdi  (served with curd & achar) (Reg./Jain)	245/-
Masala Khichdi   (served with curd & achar)	275/-
Vegetable Pulao  (Reg./Jain)	295/-
Vegetable Biryani   (served with raita)	395/-
Hyderabadi Biryani   (served with raita)	395/-

## INDIAN BREADS

Tawa Roti	35/-
Butter Tawa Roti	45/-
Tandoori Roti	45/-
Butter Tandoori Roti	55/-
Missi Roti	75/-
Jungli Roti 	125/-
Lachha Parantha	105/-
Mirchi Lachha Parantha 	125/-
Pudina Lachha Parantha	125/-
Lehsuni Parantha	145/-
Aloo Pyaaz Parantha	145/-
Butter Naan	105/-
Garlic Naan	145/-
Chur-chur Naan	195/-
Stuffed Naan	195/-
Cheese Naan	245/-
Amritsari Kulcha 	195/-

## SIDES

Plain Curd	75/-
Buttermilk (Chaach)	65/-
Masala Buttermilk	75/-
Sweet Lassi	75/-
Vegetable Raita	145/-
Boondi Raita	145/-
Pineapple Raita	195/-
Roasted Papad (2 pcs.)	75/-
Roasted Masala Papad (2 pcs.)	125/-
Green Salad	125/-

 Vegan  Spicy  Whole Wheat  Gluten free

Govt. Taxes as applicable

## GOURMET DESSERTS (100% egg-free)

<b>Walnut Fudgy Brownie</b>	245/-
Rich, fudgy chocolate brownie loaded with crunchy walnuts.	
<b>Walnut &amp; Chocolate Truffle</b>	275/-
A decadent chocolate truffle cake infused with crunchy walnuts.	
<b>Belgian Milk Cake</b>	275/-
Soft and fluffy milk-based ganache layered cake with the richness of Belgian milk chocolate.	
<b>Lotus Biscoff Cheesecake</b>	295/-
Creamy baked cheesecake infused with caramelized Biscoff spread and digestive biscuit base.	
<b>Blueberry Cheesecake</b>	295/-
Classic baked cheesecake topped with luscious blueberry compote	

## ICE CREAMS

<b>French Vanilla</b> (per scoop)	75/-
<b>Belgian Chocolate</b> (per scoop)	95/-
<b>Alphonso Mango Delight</b> (per scoop)	105/-
<b>Paan</b> (per scoop)	105/-

## KULFI

<b>Classic Malai Kulfi</b>	75/-
<b>Royal Rabri Kulfi</b>	75/-

## JAR CAKES

<b>Black Forest with Sour Cherries</b>	225/-
Multiple layers of rich and moist chocolate sponge cake with whipped cream frosting, filled with a dark cherry compote and topped with chocolate flakes	
<b>Fresh Pineapple</b>	225/-
Forever favorite pineapple cake using slices of freshly crushed pineapple and whipped cream icing on a vanilla sponge	
<b>Valrhona Chocolate Crunch</b>	245/-
Layered on a dark chocolate sponge filled with French Valrhona chocolate & hazelnut whipped cream ganache, chocolate callets, and butterscotch praline.	

## DRY CAKES

(4inches / 125 gms)

<b>Caramelized Mawa</b>	200/-
Traditional Indian-style dry cake with caramelized dry mawa for a rich, nutty flavor.	
<b>Roasted Almonds &amp; Chocolate Chunks</b>	225/-
Soft & nutty cake with roasted almonds & chunky chocolate pieces	
<b>Honey Walnut &amp; Raisins</b>	225/-
Cake infused with honey, crunchy walnuts & sweet raisins	

## General Policies

- 1. Allergy Disclaimer:** If you have any food allergies or dietary restrictions, please inform your server before placing an order.
- 2. Special Dietary Options:** We offer gluten-free, vegan, and Jain-friendly options—please ask your server for details.
- 3. Spice Levels:** Some dishes are prepared with bold spices. Please let us know if you prefer a milder version.
- 4. Customization Policy:** Customizations are available upon your request—please ask your server for details.
- 5. Organic & Fresh Ingredients:** We strive to use the freshest and highest-quality ingredients in all our dishes.

## Ordering & Serving

- 6. Portion Sizes:** Serving sizes are mentioned in the menu; if unsure, ask our staff for guidance.
- 7. Preparation Time:** Freshly prepared dishes may take extra time. Your patience is appreciated.
- 8. No Outside Food & Beverages:** We do not allow outside food or drinks to maintain quality.
- 9. Dine-in & Takeaway:** Some menu items are available for dine-in only. Please check with our team.
- 10. Leftovers & Takeaway:** We recommend consuming food fresh. Leftovers taken home are at the customer's discretion.

## Pricing & Payments

- 11. Taxes & Service Charges:** Prices are subject to applicable taxes. A 5% service charge is added, which can be removed on request.
- 12. Billing Policy:** Please check your bill before payment. Disputes after leaving the restaurant may not be entertained.
- 13. Modes of Payment:** We accept cash, credit/debit cards, and digital payments. No personal checks are accepted.

## Other Important Notes

- 14. Food Waste Policy:** We encourage responsible consumption. Please order as per your appetite.
- 15. Photography & Social Media:** Feel free to take pictures, but kindly avoid disturbing other guests. Tag us on social media!
- 16. Peak Hours & Waiting Time:** During busy hours, service may take longer than usual. Thank you for your patience.
- 17. Kids Policy:** Parents/guardians are responsible for supervising their children at all times.
- 18. Pets Policy:** Only service animals are allowed in the restaurant. (Outdoor premises only)
- 19. Right to Refuse Service:** The management reserves the right to refuse service to any guest behaving inappropriately.