

SINGTOM TEA ESTATE • BREAKFAST MENU

Beverages

Choose upto 2 items

TEA

COFFEE

MILK

SOFT DRINK

JUICE

Either mango, orange, apple
or mixed fruit

Signature Dishes

Choose upto 2 items

FUSION IDLI

Flavoured with masala, okra, spinach, beetroot,
carrot or plain

FUSION DOSA

Filling: Either paneer, beetroot, mixed vegetables,
mixed lentils, pav bhaji, soybean, schezwan paneer,
masala or plain

FUSION UTTAPAM

Filling: Either paneer, beetroot, mixed vegetables,
Chinese, onion or tomato

FUSION UPMA

Flavoured with either paneer, beetroot, okra,
masala, mixed vegetables or plain

*The 4 items mentioned above are served with sambar
and any 2 of the following chutneys: beetroot, mint,
coconut, tomato and schezwan*

FUSION PURI SABZI

Filling: Either beetroot, tomato or peas

FUSION PARATHA

Filling: Either beetroot, mixed vegetables,
pav bhaji, schezwan paneer, schezwan
mixed vegetables, potato, peas, tomato or
cauliflower

TEESTA RISOTTO

Khichdi congee

FUSION PAV BHAJI

Flavoured with poha, paneer, beetroot,
mixed vegetables, schezwan paneer

The Basics

Choose upto 2 items

KURSEONG KACHORI

Filling: Either lentils or peas. Served
with sabzi.

VEGETABLE POHA

Optional addition: Curry

ALOOTIKIA

CUTLETS

MAGGI NOODLES

CEREAL

Either Corn Flakes or Chocos

SEASONAL FRUITS

Choose any 2 from grapes, apples,
bananas, oranges and watermelon.

SANDWICH

Filling: Any combination of tomato,
cheese and mixed vegetables. *Choose
between regular to toasted*

FLAVOURED TOAST

Filling: Either red beans, cheese or
vegetables

Orders are taken per room. In other words, if you have booked one room, you may order one set of items. If you have booked two rooms, you may order two sets of items, and so on. All items are 100% vegetarian and 95% of the items are organic. Please also note that for some items, you may need to order 24 hours in advance. In any case, you will need to order at least 12 hours in advance, failing which some items may not be available.

SINGTOM TEA ESTATE • DINING MENU

Choose Soups, Beverages, Sweets and then any 1 cuisine of your choice

Sides

Choose any 1 item

SOUP
Either Tomato, Spinach, Buddha, Manchow, Hot and Sour, or Sweet Corn

VEGETABLE STEW

RAITA
Either onion, mixed vegetables, cucumber, gourd

YOGURT

Beverages

Choose any 1 item

SOFT DRINK

JUICE
Mango, Apple, Orange, Mixed Fruit

BEER (chargeable)

WINE BY THE BOTTLE (chargeable)

South Indian

Choose upto 3 items

FUSION IDLI
Flavoured with masala, okra, spinach, beetroot, carrot or plain

FUSION DOSA
Filling: Either paneer, beetroot, mixed vegetables, mixed lentils, pav bhaji, soybean, schezwan paneer, masala or plain

FUSION UTTAPAM
Filling: Either paneer, beetroot, mixed vegetables, Chinese, onion or tomato

FUSION UPMA
Flavoured with either paneer, beetroot, okra, masala, mixed vegetables or plain

PLAIN OR FRIED RICE

HAKKA NOODLES

TUMLING MANCHURIAN
Filling: Either Vegetables, Cauliflower, or Paneer

CHILLI POTATO

CHILLI PANEER

Asian

Choose upto 4 items

MUSHROOM WITH VEGETABLES
Sauce: Either black bean, schezwan, hot and sour, coriander or kadhai

NATHULA CHOPSUEY
Style: American, Dragon or Schezwan

SINGALILA MOMOS
Filling: Either regular, beetroot, okra, mixed vegetables, paneer or pav bhaji

The 4 items mentioned above are served with sambar and any 2 of the following chutneys: beetroot, mint, coconut, tomato and schezwan

North Indian

Breads and Rice

Choose upto 2 items

FUSION PURI
Filling: Either beetroot, tomato or peas

FUSION PARATHA
Filling: Either beetroot, mixed vegetables, pav bhaji, schezwan paneer, schezwan mixed vegetables, potato, peas, tomato or cauliflower

KURSEONG KACHORI
Filling: Either lentils or peas

TEESTA RISOTTO
Khichdi congee

HIMALAYAN PULAO
Filling: Either peas or vegetables

ROTI

RICE (plain or jeera)

Mains

Choose upto 3 items

PANEER
With either peas, spinach, butter masala, tomato, bhurji

KOFTA
Filling: Either paneer, mushroom, potato, spinach, gourd, yogurt

ALOO
Type: Either dum, peas, cauliflower, methi, jeera, spinach, Bengali posto

GAUTAM'S CHOLE MASALA

MASHOOR BAINGAN BHARTA

DAL
Either yellow, black, channa, panchratna

KALIMPONG KADHI

CAULIFLOWER VARIATIONS
Flavoured with tomato, spinach or beetroot

MIXED VEGETABLES

FUSION PAV BHAJI
Flavoured with poha, paneer, beetroot, mixed vegetables, schezwan paneer

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Global

Choose upto 4 items, including 1 Asian item

VEGETABLE PASTA
Type: Spaghetti or Penne

Sauce: Red, white or pesto

Add vegetables to taste

FUSION BURRITOS
Filling: poha, beetroot, pav bhaji, beans, cheese, mixed vegetables.

Sauce: salsa, sour cream, mayo, peri peri, schezwan

Sweets

Choose any 1 item

Kheer
Rosogulla
Gulab Jamun

Custard
Gajar Ka Halwa
Ice Cream

SINGTOM TEA ESTATE & RESORT

Snacks Menu

Food

Choose any one item

SANDWICH

Filling: Any combination of tomato, cheese and mixed vegetables

ROLLS

Filling: Any combination of paneer, potato, tomato or mixed vegetables

ALOO TIKIA

PAKORA

THE HIMALAYAN MOMOS

CUTLETS

MAGGI NOODLES

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SINGTOM TEA ESTATE • TEA MENU

Darjeeling Black Tea

THE DARJEELING BLACK JACK

The elation you get when seeing an ace and a jack in Las Vegas is what you will feel when you have this unique Darjeeling tea. It has a smoky, earthy, and burnt flavour with a chocolatey aroma and a divine aftertaste.

THE EVEREST MUSCATEL

When Edmund Hillary and Tenzing Norgay summited Mount Everest, they created an everlasting memory. This tea, made of leaves that are plucked only on full moon nights on the Everest-facing Darjeeling plantations, has an enhanced flavour of muscatel grapes, creating the same everlasting finish on the palate of its connoisseur.

THE GOLDEN GREEN BRIDGE

This blend of the finest Darjeeling black tea and a soothing Darjeeling green tea gets a gold medal from our tea maestros for its bold green flavour and aromatic golden fragrance.

Darjeeling Green Tea

THE LEAN GREEN

A bold, mighty green tea with a suave finish from one of the pre-eminent tea estates in Darjeeling

THE QUEEN OF GREENS

A soothing, relaxing but powerful green tea from the oldest tea estate in Darjeeling.

THE EMERALD MASALA

A rare blend of a green tea and spices from Darjeeling, this chai radiates power and relaxation with its masala-punch and soothing taste.

Darjeeling White Tea

THE WHITE KANCHENJUNGA

The first plucking of the season, this tea sparkles like no other with its vintage flavour: It is mild, delicate and vegetal. It was plucked from one of Darjeeling's oldest estates, which faces the Kanchenjunga peak.

THE SILVER MOONLIGHT

Plucked at night in bright moonlight, this rare tea has silvery leaves, similar to the snow-laden peaks of the Himalayas. These leaves yield a light, bright brew with a soft undertones and a simple aftertaste.

THE PRESIDENTIAL MASALA

Our tea maestros were inspired by the life of the late President of India Dr. A.P.J. Abdul Kalam to create the Presidential Masala. His signature white hair and powerful aura were the driving force behind this recipe of white tea and masala chai. It has a delicate and vegetal flavour with a spiced aftertaste.

Other Teas

THE EARL'S PEARL

Our proprietary take on the classic Earl Grey, this tea produces a fragrant aroma reminiscent of the Nilgiris hills when brewed. With the diversity of condiments, this tea can be flavoured using lemon, mandarin juice or even a hint of rose.

THE BOLD ASSAM GOLD

A bold, full-bodied tea from the famous tea growing region of Assam, this tea encompasses all that the region has become known for. A deep ruby-red colour when brewed, it can be enjoyed early in the day.

THE MIGHTY MASALA

This classic Indian milk tea, touched up with the India's favourite spices, takes you on an unforgettable, savoury tea journey.

THE BABYLON OOLONG

This Oolong was one of the first teas to be plucked in Darjeeling in 1852. It is an ancient wonder in the world of tea, appropriately named the Babylon Oolong.