



Sonotel Hotels & Resorts Pvt. Ltd.

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The world's oldest restaurant is in Spain. The French revolution invented *Fine dining*. The world's largest restaurant is in Syria. *Fine dining* restaurants offer diners an upscale meal experience often comprising several courses. Welcome to **The Spread**. For the finest fine dining experience in Dhanbad.



**Bon Appétit !**



Time to  
Eat



ENJOY YOUR  
BREAKFAST

- INDIAN SELECTION  
Seasonal Fruit juice, Poori Bhaji OR Stuffed Paratha (Potato/ Paneer/ Onion), Tea/Coffee 299
- SOUTH INDIAN DELICACY  
Seasonal Fruit juice, idly-Vada/ Idly-uttapam/Dosa (Plain or Masala), sambhar, Chutney, Tea/Coffee 299
- CONTINENTAL CHOICE  
Seasonal Fruit juice, Bread (White/Brown), Butter, Preserve, Tea/Coffee 299
- ENGLISH BREAKFAST  
Seasonal Fruit juice, Bread (White/ Brown), Preserve, Butter, Choice of Eggs, Tea/Coffee 359
- STUFFED PARATHA  
Choice of stuffing - potato /paneer/onion served with curd and pickle 229
- PURI BHAJI  
Fried puffed Indian bread served with mildly spiced potato curry 229
- IDLY  
Steamed rice cake served with sambar and chutney 229

GST as applicable



7.00 AM  
10.30 AM

Mornings are made for slow sips and meaningful bites

- MEDU VADA  
Deep fried crisp fermented rice & lentil savoury Indian doughnuts served with sambar & chutney 229
- UPMA  
South Indian specialty served with chutneys 229
- DOSA (Plain/Masala/Cheese)  
South Indian delicacy served with delicious sambar and chutney 229
- SEASONAL FRESH FRUIT JUICES 249
- SEASONAL FRUIT PLATTER 229
- TOASTED WHITE OR BROWN BREAD  
Three slices of bread with butter and fruit preserves 109
- OATMEAL  
Served with milk 229
- FARM FRESH EGGS  
Cooked the way you like them with chicken salami or breakfast sausage served with toast and golden fried patties 259

- THREE EGGS OMELETTE  
Cooked with your choice of filling from tomato/cheese/chicken salami/mushrooms/ onion/green chilli served with toast 259
- HOT CHOCOLATE/BOURNVITA/HORLICKS 219
- TEA  
Darjeeling/Masala/Assam 109
- COFFEE 109
- COLD COFFEE WITH ICE CREAM 259



GST as applicable





ALL DAY  
DINING

12.30 PM  
10.30 PM

SALADS AND APPETIZERS

- FRESH GREEN SALAD  
Freshly cut slices of cucumber, tomato, onion and carrots with lemon and chilli 149
- ALOO PAPDI CHAT  
A spicy blend of potatoes with chillies and coriander in a tangy dressing along with homemade papdi 189
- GREEK SALAD  
with homemade feta cheese, tomato, cucumber, onion & marinated olive 239
- CAESAR SALAD  
VEG SONOTEL  
with homemade sundried tomato, parmesan and garlic croutons 239
- CAESAR SALAD  
CHICKEN SONOTEL  
with homemade sundried tomato, parmesan and garlic croutons 259
- KACHUMBER WITH CORN  
A refreshing blend of diced cucumber, tomato, carrot, onion & corn with lemon dressing 239

- WALDORF  
A yummy combination of apple, honey, creamy mayo & celery 239

SOUPS

- BROCCOLI CHEESE CHOWDER  
Thick broccoli soup American style 189
- CREAM OF TOMATO SOUP  
Soup made of Tomato 189
- CREAM OF MUSHROOM SOUP  
Blended Mushroom Soup with Cream 189
- CREAM OF CHICKEN SOUP  
Classic western style Chicken soup 189
- MINESTRONE A LA MINUTE  
DAZZLE WITH BASIL PESTO  
Italian style minestrone soup with pasta, bean, pesto & vegetable 189
- VEGETABLE THAI THIK SOUP  
Thai style thick broth with vegetable 189

GST as applicable





ALL DAY  
DINING

12.30 PM  
10.30 PM

CHICKEN THAI THIK SOUP Thai style thick broth with chicken	189
VEG MANCHOW SOUP	189
CHICKEN MANCHOW SOUP	189
VEG LEMON CORIANDER SOUP	189
CHICKEN LEMON CORIANDER SOUP	189
VEG HOT & SOUR	189
CHICKEN HOT & SOUR	189
VEG SWEET CORN SOUP	189
CHICKEN SWEET CORN SOUP	189

SANDWICHES

VEG CLUB SANDWICH Layer of toasted / plain bread with tomato, cucumber cheese coleslaw served with fries	279
DIET SANDWICH Two slices of Brown Bread with mint chutney stuffed with cucumber tomato-served with fries	229
TOMATO CHEESE SANDWICH Cheese and tomato slices in bread, served with fries	229
CHICKEN CLUB SANDWICH Layer of toasted/ plain breads with chicken, salami, tomato, egg & fries	319
JUNGLI CHICKEN SANDWICH Char grilled chicken with tangy masala and sauce in layer of toasted or grilled bread, served with fries	279

GST as applicable





STARTERS FROM  
AROUND THE WORLD

VEGETARIAN

- AMERICAN CORN SALT & PEPPER  
American corn crispy fried & tossed with chopped pimentos & freshly crushed pepper 329
- CRISPY CHILLI BABYCORN  
Baby corn light batter fried & tossed in chilli tomato sauce 329
- CREAMED MUSHROOM ON TOAST  
Bread toast topped with creamy mushroom, chopped parsley, and crushed pepper & grilled under salamander 329
- FRIED STUFFED MUSHROOM BALL  
Herbed crumb fried mushrooms stuffed with cheesy sundried tomato and olive, served with dip 329
- SINGAPORE STYLE  
VEGETABLE SPRING ROLL  
Exotic vegetable Singapore style wrapped in thin pancake & deep fried -served with dip 329
- MIX VEG TEMPURA  
Vegetable Japanese beer battered fried, served with wasabi mayo 329
- S&P INFUSED PANEER  
Garlic marinated paneer cube, tossed with scallion & crushed pepper 329

GST as applicable

12.30 PM  
10.30 PM

My love for starters is  
stronger than my willpower

NON VEGETARIAN

- PRAWN TEMPURA  
Prawn Japanese beer battered fried, served with wasabi mayo 699
- PRAWN SALT & PEPPER  
Fresh Prawn tossed with chopped pimentos, salt & crushed pepper 699
- PAN FRIED FISH  
Pan seared fish fillet tossed in special spices 489
- ENGLISH FISH N CHIPS  
English style marinated fish crumb fried and served with tartar sauce 489
- SHREDDED CHICKEN WITH  
HOT BASIL SAUCE  
Chicken Thick Juliennes tossed in Hot Basil sauce 389
- WESTERN MARINATED  
FINGER CHICKEN  
Chicken crumb fried served pomerie mustard tartar 389
- LAT ME KAI  
Chef's specialty 389

GST as applicable

- DRUMS OF HEAVEN  
Stuffed chicken winglet tossed with tri pepper, garlic & onion, spices & sake 389
- DRUNKEN  
FRIED CHICKEN  
Chicken juliennes silver crispy fried tossed in tangy sauce 389







INDIAN SELECTION  
FROM TANDOOR

12.30 PM  
10.30 PM

VEGETARIAN

- PANEER FIRDOUSI  
Cube of cottage cheese nicely flavoured  
with cream cheese and yogurt marination  
cooked in tandoor 339
- BHARWAN PANEER TIKKA  
Paneer stuffed with mint & dhaniya  
chutney finished in Tandoor 339
- ZAFRANI PANEER TIKKA  
Paneer tikka with saffron flavour marination 339
- SPICY PANEER  
BASIL KABAB  
Cottage cheese marinated with  
hot basil & cooked in tandoor 339
- SUBZ GILAFI SHEEK  
Minced vegetable skewered, studded with  
finely chopped peppers and sesame seeds 329
- SAHJAHANI TIKKI  
Keema of vegetable, cheese stuffed & coated  
with crunchy flakes, fried to perfection 329

- SUBZ HARA TAWA KABAB  
Traditional Hara Bhara Kabab, chargrilled 329
- TANDOORI TILAIYA ALOO  
Potato stuffed with spicy vegetable & peas  
mixture cooked in tandoor 329
- MALAI KUMBH TANDOORI  
Mushroom stuffed with cheese, fresh herbs  
& yogurt marination cooked in tandoor 329
- ASSORTED VEG  
KEBAB PLATTER  
Assorted Kebabs from above  
2 pcs each of any 6 varieties 599



GST as applicable





INDIAN SELECTION  
FROM TANDOOR

12.30 PM  
10.30 PM

NON-VEGETARIAN

▲ ZAFRANI JHINGA Bay prawns marinated with saffron flavoured masala cooked in tandoor	739	▲ CHOOSA LEG KABAB A house specialty	399
▲ AJWANI FISH TIKKA Cube fish marinated with tangy marination & Carom Seed	529	▲ BADSAHI TANGRI Chicken drumsticks marinated with royal cumin, cream cheese, coriander & cooked in tandoor	399
▲ LEMONY FISH TIKKA Fish Chunks marinated with Gandharaj Lemon and spiced dahi	529	▲ MURG SEEKH E GULMARG Chicken mince mixed mild spiced, cooked in tandoor	399
▲ TANDOORI POMFRET Whole pomfret, marinated with freshly spiced dahi marination, cooked in tandoor	599	▲ MUTTON BARRA BALUCHI Mutton chaps marinated with special herbs & condiments cooked in tandoor	539
▲ MURG ANGARA TIKKA	379	▲ GILAFI MUTTON SHEEK Mutton minced with chopped bell peppers finished in tandoor	539
▲ MURG MALAI TIKKA	379	▲ ASSORTED NON-VEG KEBAB PLATTER Assorted Kebabs platter combined with 2 pc of each Prawn, Achari Machhi, Murg Angara, Murg Malai, Adraki Chaap & Murg Seekh	799
▲ MURG HARIYALI TIKKA	379		
▲ FULL TANDOORI CHICKEN All time favourite	719		
▲ HALF TANDOORI CHICKEN All time favourite	379		

GST as applicable



Satisfy your  
cravings

MAIN COURSE  
WESTERN SELECTION

RISOTTO

- RISOTTO-BROCCOLI, CAPER, GARLIC, ROAST BELL PEPPER WITH CHEESE 429
- ▢ RISOTTO-GRILLED CHICKEN, CAPER, SUNDRIED TOMATO & CREAM 449
- RISOTTO-CREAMY MUSHROOM & PARMESAN 429
- ▢ RISOTTO-GRILLED CHICKEN, CREAMY MUSHROOM & PARMESAN 449
- ▢ RISOTTO GAMBERI-SHRIM & ZUCCHINI 499

PASTA ( Spaghetti / Penne)

- PASTA-BROCCOLI, CAPER, GARLIC, ROAST BELL PEPPER WITH CHEESE 429
- ▢ PASTA-GRILLED CHICKEN, BROCCOLI, CAPER, GARLIC, ROAST BELL PEPPER WITH CHEESE 449

GST as applicable

MAIN COURSE  
WESTERN SELECTION

12.30 PM  
10.30 PM

- PASTA-TOMATO, CHILI ,BASIL, GARLIC IN SPICY ARRABBIATA SAUCE 429
- PASTA-CREAMY MUSHROOM & PARMESAN 449
- ▢ PASTA-GRILLED CHICKEN, CREAMY MUSHROOM & PARMESAN 449
- AGLIO E OLIO-OILV OIL, GARLIC & PARSLEY 429
- SPAGHETTI BOLOGNESE-VEG & MUSHROOM 429
- ▢ SPAGHETTI BOLOGNESE-CHICKEN MINCE 449

VEGETARIAN

- VEGETABLE MOUSSAKA 449  
Baked Mediterranean Vegetarian dish with Egg Plant Zucchini etc
- VEGETABLE RANCHERO MEXICANA 449  
Seasonal veggies cooked in a fiery coriander flavoured chipotle chilli sauce served with Mexican rice & salad

- MEXICAN CHEESY ENCHILADAS 449  
Stuffed with spicy vegetable & soft cheese with lime yogurt, pico de gallo & chunky green tomato salsa
- COTTAGE CHEESE STEAK GRILLED 449  
Cottage cheese steak with mix sauce serve with herbed pilaf and veggies
- STUFFED COTTAGE CHEESE ROULADE 449  
Stuffed Cottage Cheese roll topped by chef special sauce, serve with herbed pilaf and veggies
- LASAGNE FLORENTINE 449  
Layers of pasta & spinach with dash of tomato concasse topped with bechamel and parmesan, gratinated
- BAKED MUSHROOM CANNELLONI 449  
stuffed with mushroom duxelle and topped with Cheese Sauce

GST as applicable





MAIN COURSE  
WESTERN SELECTION

12.30 PM  
10.30 PM

NON-VEGETARIAN

- ▣ PRAWN NEWBERG  
Fresh bay prawns with newberg sauce  
served with herbed pilaf & veggies
- ▣ STUFFED POMFRET  
GRILLED  
Pomfret sprinkle with spicy creole herbs,  
served with 'Beurre Blanc' sauce,  
caramelized cabbage & herbed veggies
- ▣ FISH FLORENTINE  
Best combination with spinach & Fish
- ▣ GRILLED FISH  
PORTUGESE  
Served with herbed potato, sautéed beans and  
fennel sauceented basmati rice, portugese sauce
- ▣ CHICKEN STROGANOFF  
Stroganoff is a popular Russian dish with  
creamy Chicken- serve with Herbe rice

769

669

539

539

519

- ▣ CHICKEN ENCHILADAS  
MEXICANA  
Stuffed with Chicken,veges & cheese with  
lime yogurt, pico de gallo & chunky green  
tomato salsa

519

- ▣ CAPER CHICKEN  
LASAGNE  
Unique combination of capers & chicken  
with bechamel & parmesan, gratinated

519

- ▣ POULET FACON DE CHEF  
Chicken breast stuffed with spanakopita  
style mix topped with mushroom sauce,  
served with veggies & buttered rice

519

GST as applicable





PAN  
ASIAN

THAI CURRIES

- VEG THAI GREEN CURRY  
served with rice 459
- ▢ CHICKEN THAI GREEN CURRY  
served with rice 499
- ▢ PRAWN THAI GREEN CURRY  
served with rice 769
- VEG THAI RED CURRY  
served with rice 459
- ▢ CHICKEN THAI RED CURRY  
served with rice 499
- ▢ PRAWN THAI RED CURRY  
served with rice 769

GST as applicable

12.30 PM  
10.30 PM

Laughter is brightest in the  
place where food is good

VEGETARIAN

- BROCCOLI, BABY CORN, CARROT, ZUCCHINI, POKCHOY  
With Chilly garlic Sauce 329
- EXOTIC VEG CHILI BASIL SAUCE  
Exotic veg tossed with Chili Basil sauce 329
- CANTONESE VEGETABLES  
Assorted vegetables in exotic sauce with sesame touch 329
- KUNG PAO VEGETABLES  
Assorted vegetables with kung pao sauce & cashew nuts 329
- VEGETABLE MANCHURIAN  
Vegetable dumpling in Manchurian sauce 329
- ASIAN STIR FRIED VEGETABLE  
A unique combination of fresh vegetables stir fry 329
- EXOTIC VEG LEMON CORIANDER SAUCE  
Stir fried vegetables in spicy lemon coriander sauce 329

- PANEER SOYA CHILLI 339
- PANEER MANCHURIAN 339
- PANEER SCHEZWAN 339
- PANEER HOT GARLIC 339

NON-VEGETARIAN

- ▢ PRAWN IN SCHEZUAN SAUCE  
Prawn stir fried in Spicy Schezuan sauce 749
- ▢ POMFRET CHILLI PEKING SAUCE  
Pomfret with Chef Special Tangy-Spicy Chilli Peking Sauce 639
- ▢ CHILLI PRAWN  
Prawn cooked in Soy Chilli sauce 749
- ▢ FISH IN HOT GARLIC SAUCE  
Fish simmered in Hot Garlic Sauce 479
- ▢ FISH IN CHINESE PARSLEY  
Fish chunks tossed with Chef Special Chinese parsley & Sake wine sauce 479

GST as applicable



The natural light food



PAN ASIAN

- CHICKEN BULGOGI  
Korean style Chicken with Bulgogi Sauce 399
- KUNG PAO CHICKEN  
Diced chicken cooked in chili sauce & seasoned with cashew nuts 399
- CHICKEN SOYA CHILLI 399
- CHICKEN MANCHURIAN 399
- CHICKEN SCHEZWAN 399
- CHICKEN MILD GARLIC SAUCE 399
- CHICKEN HOISIN SAUCE 399
- CHICKEN IN MAHATI SAUCE  
Chicken diced & tossed with Mahati sauce 399
- RICE & NOODLES
- VEG SINGAPORIAN NOODLES 289
- CHICKEN SINGAPORIAN NOODLES 309
- MIXED SINGAPORIAN NOODLES 329

GST as applicable

12.30 PM 10.30 PM

Laughter is brightest in the place where food is good

- VEG HAKKA NOODLES 289
- CHICKEN HAKKA NOODLES 309
- MIXED HAKKA NOODLES 329
- VEG AMERICAN CHOPSUEY 359
- CHICKEN AMERICAN CHOPSUEY 379
- MIXED AMERICAN CHOPSUEY 419
- VEG BAMEE-THAI STYLE NOODLES 289
- CHICKEN BAMEE-THAI STYLE NOODLES 309
- MIXED BAMEE-THAI STYLE NOODLES 329
- VEG FRIED RICE 289
- CHICKEN FRIED RICE 309
- MIXED FRIED RICE 329
- VEG BURNT GINGER FRIED RICE 289
- CHICKEN BURNT GINGER FRIED RICE 309

- MIXED BURNT GINGER FRIED RICE 329
- VEG TRIPLE SCHEZWAN RICE  
A fantastic combination of rice & crispy noodles in schezwan style 299
- CHICKEN TRIPLE SCHEZWAN RICE  
A fantastic combination of rice & crispy noodles in schezwan style 319
- MIXED TRIPLE SCHEZWAN RICE  
A fantastic combination of rice & crispy noodles in schezwan style 349
- VEG KHAO-THAI STYLE RICE 289
- CHICKEN KHAO-THAI STYLE RICE 309
- MIXED KHAO-THAI STYLE RICE 329
- NASI GORENG  
Indonesian specially-rice combined with spicy seafood and chicken served in their unique style 369

GST as applicable





MAIN COURSE  
INDIAN SELECTION

12.30 PM  
10.30 PM

VEGETARIAN

■ BHARWAN DUM ALOO Stuffed potatoes cooked in rich gravy	319	■ BILAITI SABZ TAKATAK Assorted exotic vegetable cooked in taka tak Style	339
■ ALOO KHUSHNAMA Baby potatoes cooked in Nawabi Gravy	319	■ BIRBAL KI HUNDI Carrot, Beans, Peas with Mushroom in Mughlai Gravy	329
■ PANEER NAWABI Paneer scooped and stuffed in Chef Special Sauce	339	■ NIZAMI TAWA SABZI ANGREZI Exotic vegetable cooked in Nizami style	339
■ PANEER MAKHANWALA Paneer cooked with rich gravy with butter	339	■ PALAK MAKAI KA MEL Creamed spinach served with sweet corn kernels- amazing combination	329
■ PANEER METHI MALAI Paneer simmered in rich methi flavoured cashew gravy	339	■ SAHI PANEER KOFTA Cottage cheese dumpling cooked in Shahi cashew gravy	339
■ PANEER KADAI Paneer with whole masala infused gravy	339	■ VEG KOFTA NARAM DIL Mix vegetable dumpling in rich onion gravy	339
■ PANEER PALAK excellent combination with Paneer and creamy spinach	339	■ SHABNAM CURRY Button mushroom & green peas, cooked in chef's special gravy	349
■ PANEER TIKKA MASALA Barbequed paneer cooked with rich gravy	359		
■ PANEER TIKKA LABABDAR Paneer tikka enriched with traditional Indian gravy	359		

GST as applicable





MAIN COURSE  
INDIAN SELECTION

12.30 PM  
10.30 PM

NON-VEGETARIAN

- ▣ KADAI JHINGA  
Prawns cooked in onion gravy with crushed whole red chilly & coriander seed 769
- ▣ CHINGRIR MALAI CURRY  
Bengali style prawn curry with coconut touch 769
- ▣ POMFRET MASALA CURRY  
Pomfret cooked in onion-tomato masala 639
- ▣ MACHHI SARSO MASALA  
Cube of Fish slow cooked in thick rich onion-mustard gravy 529
- ▣ FISH CURRY  
Bengali style fish curry of Bekti/ Katla 509
- ▣ MURG TIKKA MAKHANWALA 429
- ▣ MURG TIKKA KADAI MASALA 429
- ▣ MURG TIKKA METHI MALAI 429
- ▣ MURG TIKKA MASALA 429

- ▣ DHANIYA MURG 429  
Chicken with bone Simmered in coriander flavored gravy
- ▣ BULTI MURG 429  
Chicken with bone cooked in spices & aromatic fresh Indian herbs
- ▣ MAHLOT DA ROGANI MURG 449  
A house speciality-North Indian Style
- ▣ MURG BHARTA 429  
Julienne of chicken in spiced rich onion gravy
- ▣ BHUNA GOSHT ADRAKI 559  
Mutton cooked to dryness with touch of shredded ginger & Indian spices
- ▣ REDIWALA GOSHT 569  
A combination of pieces of mutton & keema and masalas cooked to bring out the typical Punjabi street flavors and aroma
- ▣ MUTTON ROGANJOSH 559  
Aromatic mutton curry dish hailing from Kashmir, famous in Indian sub-continent

GST as applicable



Satisfy your  
cravings

MAIN COURSE  
INDIAN SELECTION

DAL

- DAL PANCHMEL  
Combination of moong, masoor, arhar, chana and green moong 259
- TADKEWALI DAL  
Yellow dal, tempered with cumin, onion, garlic, tomato and masala 259
- PUNJABI CHANA MASALA  
A specialty on its own 259
- LAZEEZ DHABA DAL  
Yellow & black dal with touch of finely chopped spinach 259
- DAL-E-SONOTEL  
Black lentil-specialty of the house 299

RICE

- SABZ BIRYANI  
Delicately spiced rice preparation from Lucknow – served with raita 299
- CHILLI ONION PULAO  
Unique combination of brown onion and Chilli with rice – let's try 259

GST as applicable

12.30 PM  
10.30 PM

Indian Food is like Classical Music Raga  
- it takes time to build up to a crescendo

- JEERA MATAR PULAO  
Tempered rice by Cumin & Green Peas 259
- KADAI PULAO  
A House speciality-rice with vegetables and spices 259
- STEAM RICE 239
- ▲ MURG DUM BIRYANI  
Delicately spiced Rice preparations from Lucknow – served with raita 439
- ▲ MUTTON DUM BIRYANI  
Delicately spiced Rice preparations from Lucknow – served with raita 499

INDIAN BREADS

- MAKHANWALA NAAN 69
- GARLIC NAAN 79
- CHEESE NAAN 99

- MASALA KULCHA 69
- LACHCHA PARATHA 79
- PUDINA PARATHA 79
- TANDOORI ROTI 59
- KABULI NAAN 129



GST as applicable





## DESSERTS

Stressed is desserts  
spelled backwards

- GULAB JAMUN  
Indian sweet delicacy

179

- MOONG DAL KA HALWA

179

- Caramel CUSTARD  
Delicately flavored custard with  
a caramel topping

199

- APPLE CRUMBLE PIE  
Warm apple pie served with vanilla Ice cream

249

- SIZZLING  
CHOCOLATE BROWNIE  
Chocolate brownie served on hot plate  
with a sauce and a scoop of ice cream

289

- DARSAN IN  
KURKURE STYLE  
Crispy fried flat noodles tossed in honey,  
drizzled with sesame seeds, served with  
a scoop of vanilla ice cream

189

- SUNDAE SONOTEL  
Four scoops of ice-cream topped  
with fruits & crunchy nutty nougat
- CHOICE OF ICE CREAMS  
Two scoops of ice cream served with  
Chef special sauce

279

159



■ VEGETARIAN ■ NON-VEGETARIAN

GST as applicable