



2025-2026
KESARIA NEW MENU

www.chinmaye.in

KESARIA

Kesaria is situated at the roof top of Hotel Chinmaye Inn having the most scenic view of Bhagalpur town with majestic view of river Ganges in North and Open lush Green Park sandish compound in the south. Kesaria serves some of the most delicious dishes belonging to various cuisines, right from Continental, to Indian and Oriental. The chefs behind the curtains are highly trained and experienced in their respective genres and prepare the best delicacies which will ring your taste buds, and are also pleasing to the eye. Also, the staff is highly professional, and is extremely polite and understands the needs of their guests.

Kesaria is also a picture perfect location for a romantic outing. The restaurant arranges a beautiful candle light dinner in the moonlit area, which can be customized on the basis of choices and preferences. Also, if you happen to be at the hotel in the mornings, which is highly recommended, do try the lavish Morning Breakfast Buffet at the restaurant. A outdoor Breakfast on a late and lazy Sunday morning is itself a delightful idea and you're in for an absolute treat.

BEVERAGE

Watermelon Splash	190
An unique combination of Watermelon Juice, Lemon, Soda and many more.	
Shirley Templw	210
Ginger infused Grenadian Syrup, paired with Orange & Pineapple juice Juice & Sprite to top up.	
Virgin Mojito(Apple, Kiwi, Peach)	190
A Caribbean delicacy with Freshly muddled Mint sprigs & Soda with a hint of Lemon.	
Iced Tea(lemon, Orange, Raspberry, Peach, Cherry)	210
A very popular Drink served with different flavors.	
Frozen Flavoured Margarita	210
Freshly chopped Seasonal fruit mixed with syrup and served as a lump of ice. (Mango / Watermelon / Kiwi / Banana)	
Fresh Lime Soda	50
(Sweet/ Sweet & Salt/Salt)	
Shake of Your Choice	150
(Oreo/Almond/Mango/butterscotch)	
Blossom of Your Choice	190
(Mango / Pineapple / Kiwi / Strawberry / Orange)	
Soft Drinks (250ml)	50
Masala Soft Drinks (250ml)	75
Tea(Masala, Ready Med)	50
Green Tea/ Jasmine Tea/ Darjeeling Tea/Earl grey Tea (Pot)	200
Black coffee/Milk Coffee	50
Packaged Drinking Water (1Ltr)	20

Taxes are applicable
Indicates spicy dishes



 **Chef's Special**

BREAKFAST

(7.30 a.m to 10.30 a.m)

Toasts With Preserves	79
French Toasts (Served with Honey or Maple Syrup and Fries)	149
Boiled Egg	79
Eggs To Order (Poached, Fried, Plain and Masala Omelette served with Grilled Tomato, Fries and Toast)	149
Stuffed Omelette (Choice Of Cheese/Mushroom/Chicken Omelette served with Grilled Tomato, Fries and Toasts)	179
Cornflakes/ Muesli (Choice of Cereals served as per choice of Hot or Cold Milk and Banana)	149
*Add Dry Fruits	49
Idly (Steamed Rice Cakes served with Chutneys and Sambhar)	149
Dosa (Crisp Dosa as per order of Plain/Masala/Onion Masala and Cheese served with Chutneys and Sambhar)	149/179
Poori Sabzi (Crisp deep fried golden puffed wholewheat bread served with Sabzi and Pickle)	129
Paratha (Plain Paratha accompanied with Sabzi and Pickle)	129
Stuffed Paratha (Aloo/Mooli/Gobi/Paneer Paratha served with Curd and Pickle)	149
Egg N Chicken Sausage Platter (Choice Of Fried Egg Or Plain/Masala Omelette with Chicken Sausages and Fries)	199
Chinmaye Breakfast Platter (A wholesome Breakfast platter of Juice, Eggs To Order, Baked Beans, Grilled Tomato, French Fries, Chicken Sausages, Toasts, Muffin Or Cup Cake and Tea or Coffee)	249
*If Order Stuffed Omelette	289
Chinmaye Buffet Breakfast (The Best Breakfast of town laid out specially for you) *Tea, Coffee, Cappuccino, Juice, Lassi, Buttermilk, Shakes available as per A La Carte Menu	399

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 **Chef's Special**

SOUP & SALADS

- **Spinach and Moong Dal Shorba** 179
- **Subz Badam Ka Shorba** 179
- **Chicken Nimbu Dhaniya Shorba** 209
- **Lemon Coriander Soup (Veg/Chicken)** 179/209
- **Broccoli Almond Soup (Veg/Chicken)** 179/209
- **Roasted Tomato and Herb Soup (Veg/N-veg)** 179/209
- **French Onion Soup (Veg/Chicken)** 179/209
- **Vegetable Clear Soup (Veg/Chicken)** 179/209
- **Vegetable Sweet Corn Soup (Veg/Chicken)** 179/209
- **Wonton Soup (Veg/ Chicken)** 179/209
- **Vegetable Hot n Sour Soup (Veg/Chicken)** 179/209
- **Vegetable Minestrone Soup (Veg/Chicken)** 179/209
- **Pappa al Pomodorw** 179/209
- **Vegetable Manchow Soup (Veg/Chicken)** 179/1209
- **Pomegranate and Kiwi Salad (Veg/Non veg)** 199/249
Lettuce, Kiwi & pomegranate with Cheese, Anchovy Sauce, Croutons and herbs.
- **Greek Salad With Lemon Dressing** 199
A refreshing combination of spiced cubed Cottage Cheese, Olive, Feta Cheese Lime juice, fresh Coriander, Parsley.
- **Kuchunber Salad** 149
Indian style chopped Cucumber, Tomato, Onion cube finished with Vinaigrette dressing.
- **Garden Fresh Salad** 149
An all time favourite.
- **Raita of your Choice** 119
(Boondi / Onion / Pineapple / Mixed veg)

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 Chef's Special

APPETIZER (NON VEG)

CHINESE

- ● **Pan Fried Garlic Pepper Fish** 549
Crispy fish Slice wok tossed with homemade wild pepper
- ● **Crispy Fish with Five Spice** 549
Sliced fish crispy fried and tossed with butter garlic sauce oriental style.
- ● **Crispy Fish Pepper Salt** 549
Crisp Fried Fish sautéed with Chinese pepper Salt.
- ● **Crispy Prawn Butter Garlic Sauce** 589
- ● **Golden Fried Prawn** 589
Fresh river prawns marinated in a very simple battered paste and deep fried until golden colour.
- ● **Mongolian Chicken** 499
Dices of chicken dry tossed with garlic and cracked pepper.
- ● **Green Chilli Chicken** 499
Chillies Chicken marshals smoked in the legendry wok
- ● **Chicken Tai Pai** 499
Diced chicken coated with Sichuan pepper, and tossed in a mountain of dried red chilli.
- ● **Cumin Lamb Stir Fried** 589
Shredded Lamb deep fried and tossed with Chinese spices.
- ● **Roast Chilli lamb** 589
Pot roasted lamb tossed with honey & black pepper in oriental style.

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 **Chef's Special**



INDIAN

Lemon Orange Fish Tikka **549**

Ajwain coated boneless Tandoori Fish, served with Mint Chutney.

Choice of Fish Tikka (Gandharaj, Lassoni, Ajwani) **549**

Boneless fish cubes marinated with spices and yoghurt and cooked in the clay oven.

Tandoori Pudina Jhinga **589**

Marinate Prawns with Indian herbs & Mint and cooked in the clay oven.

Choice of Chicken Tikka (Malai, Reshmi, Acharia) **499**

Small pieces of boneless chicken marinated with Indian spices and yoghurt and cooked in tandoor

Stuffed MurgTangri Kebab **499**

Stuffed chicken leg cooked in the clay oven and served with Tandoori Salad .

Murg Galouti Kebab **499**

Kalmi kebab is a delicious kebab from Mughlai cuisine, marinated with spices and yoghurt.

Chinmaye Special Tandoori Murgh **449 /699**

Whole Chicken marinated with Indian spices and cooked in Tandoor.

Murgh Gilafi Kebab **499**

Kastoori Methi flavoured Chicken pieces finished in Tandoor.

Murg Tunday Kebab **499**

Comination of chicken & mutton keema cooked in the clay oven.

Ghoht Shami Kebab **599**

Galouti kebab was invented for the nawab of Lucknow, the tender juicy kebab were believed to have a mix of 150 spices of perfect balance.

Taxes are applicable
Indicates spicy dishes



 **Chef's Special**

**Mutton Shish Kebab****599**

Marinate the mutton boneless cubes with garam masala & Indian spices and cooked in the clay oven

Peprika Basil Fish Finger**449**

Rectangular piece of fish covered in bread crumbs and deep fried served with tartar sauce.

Cajun Grilled Prawn**599**

Freshly river prawns marinated with herbs & crumbed fried served with spicy sauce

Chicken Ala-kiv**489**

Julienne cut chicken cooked with southwest Mari nation and served with Spices

Peri-Peri Chicken wings**499**

A recipe for chicken wings that have been brined, rubbed with chilli powder and garlic, then tossed with homemade peri peri sauce.

Honey BBQ Baked Chicken**499**

Chicken breasts marinated with Cajun spices and grilled served with roasted tomatoes

Maple-Dijon Chicken Leg**499**

Crumb fried Chicken Breast served with French Fry

Taxes are applicable
Indicates spicy dishes



 **Chef's Special**

APPETIZER (VEG)

CHINESE

Crispy Water Chestnut in Sichuan Style	429
Flash fried hand-picked Spinach, tossed with spices & toasted sesame seeds	
Diced Paneer in Chilli Soya Sauce	429
Diced paneer tossed with onion, capsicum dry red chilli in hong kong style.	
Lotus Stem in Chilli Basil Sauce	399
Crispy fried rice and water chestnut tossed with Chinese spices	
Veg Drums Of Haven	399
Veg Dumpling deep fried band tossed with onion garlic & capsicum	
Crispy Potato Chilli Honey Sauce	349
Butter Chilli Baby Corn & Potato	399
Wok Tossed Cottage Cheese in Chinmaye Style	399
Diamond Cut Paneer tossed with south Indian home made spices	
Veg Fried Wonton pepper Salt	349
Vegetable wrapped in wonton sheet and tossed with pepper salt masala.	
Pan-fried Paneer Chilly	429
Cottage Cheese tossed in Hot Garlic Sauce with Capsicum & Onion.	
Crispy Chilly Baby Corn	399
An all time favourite.	
Tangra Style Spicy Mushroom in Chilli Garlic Sauce	399
Whole mushroom Stuffed with cheese and vegetable tossed with bell pepper, black pepper & garlic.	
Dim Sum	
Vegetable Spring Roll	349
Cheese Spinach Roll	399
Vegetable Momo	299
Crescent Shaped Dumpling Stuffed with seasonal vegetable and steamed to perfection	
Chicken Spring Roll	399
Chicken Momo	349
Crescent Shaped Dumpling Stuffed with Pounded Chicken and steamed to perfection.	

Taxes are applicable
Indicates spicy dishes



 **Chef's Special**



INDIAN

Sweet And Spicy Nimbu Adraki Paneer Tikka	449
Small Baby Aloo marinated with Indian spices and cooked in tandoor	
Mint Mojito Paneer Tikka	449
Green peas and kaju cooked together make patty and cooked in tawa	
Chakor Paneer Papadwala	449
Kali Mirch Paneer Tikka	449
Afgani soya Chap Makhan Malai Tikka	449
Rosted Peri Peri Soya Chap	449
Chilli Milli Soya ChaP	449
Bhunni Makki Aur Malai Ke Kebab	449
Veg Galouti Tawa Kebab	449
Calcutta Style Bharwa Aloo	419
Stuffed Tandoori Mushroom	419
Mashroom and potato cooked with Indian spices and finished on tawa	
Dahi Seek Kebab	449
Paneer and hang curd mixed with Indian spices and cooked in tandoor	
Bhatti ka Khajana (Asst. Veg Kebab Platter)	499
Tandoori Phool	419
Cauliflower marinated with tandoor masala and cooked in a clay oven	
Mushroom Turn Over	429
Stuffed Jacket Potato	419
Warm Mashroom Hummus	419
Cheese Baral	419
Corn & Jalapino Cheese Balls	419
A Chinmaye Inn Speciality.	
Exotic Veg Ciger	419
All time favourite crumbed fried paneer served with chef special sauce	

Taxes are applicable
Indicates spicy dishes



 **Chef's Special**



CHINESE MAIN COURSE (NON-VEG)

Chilli Chicken Kolkata Style 510

Marinated deep fried diced chicken tossed with onion & capsicum.

General Taos Chicken 510

Diced Chicken Cooked in combination of soya sauce, red chilli oil and cashew nut gives a distinctive flavor

Tsing Hoi Chicken 510

Double Cooked Chicken 510

Sliced Chicken with distinct flavour of schzewan oil & garlic cooked with green & yellow bell pepper finished with vinegar & red chilli flakes

Stir Fried Chicken with Veg 510

Sliced chicken tossed with vegetable finish with sesame oil

Chicken Thai Curry (Red/Green) 549

Bite Size chicken simmered in Thai curry & finished with coconut milk

Diced Chicken in Sambal Sauce 510

Diced Chicken cooked in combination of Ginger, Soya and Red Chilli gives a Distinctive flavour.

Dice Chicken Sauce of Your choice 510

(Chilly Soya / Manchurian / Hot Garlic / Ginger / Szechwan / Black Bean, Hunan)

Sliced Fish Sauce of Your Choice 519

(Chilly / Manchurian / Hot Garlic / Ginger / Szechwan / Chinese Pesto / Black Bean)

Prawn sauce of Your Choice 649

(Chilly / Manchurian / Hot Garlic / Ginger / Szechwan / Butter Garlic / Black Bean)

Taxes are applicable
Indicates spicy dishes



 **Chef's Special**



INDIAN

Prawn Malai Curry	649
Fresh river prawn cooked with coconut base curry	
Prawn Teen Mirch Masala	649
Prawn cooked in spicy Indian Khara masala	
Kacha Lonka Murgi	539
It is delicious peppery curry of marinated chicken cooked in black pepper yogurt gravy.	
Highway Chicken Curry	539
Murg Sahi Korma	539
Marinated chicken cooked in cashew nut and poppy seed gravy.	
Chicken Chettinad	539
Stuffed chicken breasted cooked in tandoor finish with Indian masala	
Chinmaye Special – Murgh Musallam (Half/Full)	539/649
A Masala roasted Chicken with Vibrant Color& flavour.	
Choice of Chicken	539
(Masala/Hariyala/Butter Masala/Laccha)	
Mutton Kala Bhuna	599
Mutton pieces cooked in a creamy and delightful afghani recipe made with cream,curd and masala.	
Mutton Kosha	599
Minced mutton cooked in tomato gravy finished with Indian spices.	
Mutton Ghee Pepper Fry	599
This is a spicy mutton dish prepared with green chillies, ginger, garlic & yogurt.	
Mutton Rogan Josh	629
A fine delicacy from Kashmir which derives its name from Red Kashmiri Chillies.	
Tawa Fish Nizami	549
(With Aloo, Gobhi & Sweet water fish)	

Taxes are applicable
Indicates spicy dishes



 **Chef's Special**



Sorsho Bata Maach A signature Bengali dish, in Yellow Mustard gravy.	549
Fish Curry Home Style Katla fish simmered in a spicy red curry of tomato with chilli, ginger and garlic.	549
Spicy Sriracha Prawns with Besil Prawn thermidor is a French dish consisting of a creamy mixture served with spaghetti	679
Creamy Garlic Prawn Prawn cooked with creamy garlic butter sauce Herb rice.	679
Grilled Fish with Lemon Butter Sauce Herbs marinated Fish filet grilled in Lemon butter sauce served with garlic bread	589
Poached Orange Fish with Tahini Sauce Marinated poached fish cooked in tahini sauce served with garlic bread	589
Chicken Shashlik Diced Chicken with capsicum, onion grilled in a skewer served with rice	510
Chicken Cacciatore Stuffed chicken breast coated with Italian herbs & cooked in garlic herb oil on the bed of baby vegetables	510
Chicken Steak Minced chicken patty sizzles on the pan & Finished brown sauce	549
Chicken Forestiere Creamy sauce with plump mushrooms, nutty lentils and fresh thyme. Served with butter rice.	510
Lamb Chops Normandy Herbs marinated lamb ribs grilled & served with accompaniments	649
Lamb Chops Herbed marinated Lamb ribs grilled with olive oil until fully done.	649
Chicken Pasta sauce of your choice (Pesto / Arrabiata / Alfredo / Mixed sauce)	449

Taxes are applicable
Indicates spicy dishes



 **Chef's Special**



CHINESE MAIN COURSE (VEG)

Tsing Hoi Potato Dice potato and American corn tossed in spicy hot garlic sauce	399
Crispy Fried Cauliflower in Butter Garlic Sauce Crispy fried cauliflower tossed in Manchurian sauch	399
Exotic Veg Fresh Chilly Coriander Sauce Combination of Veg Cooked in coriander past and spicy garlic flavoured sauce finished with malt vinegar and chilli sauce	419
Devils Choice Combination of Veg Cooked in coriander past and spicy garlic flavoured sauce finished with malt vinegar and chilli sauce	399
Veg Green Curry (Thai Style) Seasonal vegetables simmered in Green Curry & Coconut Milk Sauce.	449
Veg Dumplings in Sauce of your Choice Mixed veg balls tossed in Manchurian sauce (Chilli Soya, Hot Garlic, Chilli Garlic)	419
Crispy broccoli Potatoes Chilli Plum Sauce Blanched Potatoes & Corn finished with broken Cashew, Veg stock & Tomato sauce.	419
Steam Cottage Cheese sauce of your Choice (Chilly / Manchurian / Hot Garlic / Ginger / Szechwan / Black Bean)	419
Paneer of your choice (Chilly / Manchurian / Hot Garlic / Ginger / Szechwan / Black Bean)	419

Taxes are applicable
Indicates spicy dishes



 Chef's Special



INDIAN

Methi Chaman Cottage Cheese cooked in a creamy and delightful recipe made with cream, curd and finished with fresh fenubreek leaves.	389
Peshawari Paneer Masala Stuffed Paneer cooked in tomato gravy finished with Indian spices.	419
Paneer Lababdar Creamy Cottage Cheese mixed with aromatic spices and Tomato puree	419
Kadhai Paneer A semi dry Paneer preparation with Capsicum, Onion and Indian khada masala.	419
Paneer Curry Dhaba Style Indian Pickle marinated Paneer tossed with Indian spices.	419
Paneer Bhurji Crumbled Paneer Tossed with Indian spices	419
Kofta Aapki Pasand (Kaju/Malai/Rani Kofta/Veg Kofta)	419
Dum ke Aloo Stuffed potato cooked in (Kashmeri, Benarashi, Punjabi)	389
Corn Palak	389
Tandoori Gobhi Masala	419
Corn Methi Malai	389
Mushroom Matar LaBabdar	419
Diwani Handi A handi style vegetarian affair.	419

Taxes are applicable
Indicates spicy dishes



 Chef's Special



Rajasthani mix veg 419

Little Sweet white gravy preparation with Chef's choice vegetables.

Chinmaye Special Veg 439

Seasonal vegetables put together in Mustard gravy.

Exotic Veg Crape 479

Cubes Paneer, Capsicum & Onion & Tomatoes kept in skewer napped with tomato sauce served with rice

Tuscan Portobello Stew 449

Garlic and thyme roasted aubergine baked with cheese

Cottage Cheese Steak 479

Minced Cottage Cheese patty sizzled on a pan and finished with Cheesy sauce.

Slow -Cooker Ratatouille 439

A medley of vegetables baked to perfection in Cheese & White Sauce.

Vegetable Lasagne 449

Italian vegetables mixed with Tomato Concusses & layered in between Lasagne sheets.

Veg Pasta Sauce of your Choice 449

Spaghetti/penne/fusilli/farfalle
(Alfredo/aglio olio/carbonara/bolognese) & Mixed Sauce

Taxes are applicable
Indicates spicy dishes



 **Chef's Special**



STAPLES

Pulao Of your choice (Yakhni/Peas / Jeera / Veg / Kashmiri)	289
Steamed Rice	199
Burnt Ginger & Capsicum Fried Rice	289
Veg Fried Rice	289
Moon Fan Fried Rice	289
Veg Stewed Steamed Rice	299
Szechwan Veg Fried Rice	289
Chinmaye Special Veg Fried Rice	299
Veg Hakka Noodles	279
Veg Pan fried Noodles	289
Veg Chilly Garlic Noodles	279
Chicken Fried Rice	339
Szechwan Chicken Fried Rice	339
Chicken Stewed Steamed Rice	379
Chicken Hakka Noodles	329
Chicken Pan fried Noodles	349
Chicken Chilly Garlic Noodles	339
Chicken Egg Wrap Fried Rice	339
Chinmaye Special Non-Veg Fried Rice (Egg/Chicken/Mixed Meat)	339

Taxes are applicable
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 **Chef's Special**



Garlic Bread	129
Cheese Chilli Toast	129
Chilli Cheese Naan	119
Aloo Matar Naan	129
Paneer Naan	129
Onion Naan	129
Kashmiri Naan	169
ChurchurNaan	169
Plane Naan	89
Butter Naan	99
Garlic Naan.	99
Cheese Garlic Naan	119
Garlic Methi Naan	119
Keema Naan	199
Pudina Paratha	99
Laccha Paratha	89
Tandoori Roti	49/59
Missi Roti	79
Amritsari Kulche	89
Kulcha Aup Ki Pasand (Masala/Paneer/Pudina/Onion)	109

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Indicates spicy dishes



 **Chef's Special**

INTERNATIONAL CHOICES

- **Spaghetti/Penne Carbonara** **329/379**
(Pasta in creamy cheese sauce with veg and chicken options)
- **Spaghetti/Penne Primavera** **329/379**
(Pasta cooked in tomato concasse based sauce with vegetables or chicken)
- **Penne In Chicken Tikka Sauce** **399**
(Penne pasta simmered in creamy tikka masala gravy enriched with cream and butter)
- **Chicken Sausages In Glazed Onion** **399**
(Chicken sausages pan cooked with caramelised onion)
- **Cottage Cheese Steak** **449**
(Pounded cottage cheese steak simmered in Peppery brown sauce)
- **Chicken Steak** **499**
(Minced chicken steak in choice of Pepper/Pineapple/Mushroom Sauce)
- **Chicken Stroganoff** **499**
(Chicken strips cooked in creamy mushroom brown sauce)
- **Poulet A La King** **499**
(Chicken dices simmered in velvety veloute with bell peppers served on a bed of buttered rice)
- **Grilled Fish** **499**
(Marinated fish escalopes grilled and served with Lemon Butter/Gandharaj Lemon Butter)
- **Fish Portugaise** **499**
(Baked fish with garlic tomato sauce)
- 👩🍳 **Creamy Garlic Prawns** **599**
(Tiger prawns in smooth garlic flavoured cream sauce)

Taxes are applicable
Indicates spicy dishes



👩🍳 **Chef's Special**



BIRIYANI

Awadhi Biryani (Veg/Chicken/Mutton)	399/449/549
Paneer Tikka biryani	399
Kofta Biryani(Veg/Chicken/Mutton)	399/449/549
Bamboo Biryani(Mutton /Chicken)	599/499
Murg Pulao	425
Mutton Keema Biryani	549

LENTILS

Dal Bukhara	329
Dal Makhani	329
Yellow Dal Fry / Tadka	289
Methi Daal	289
Dal Navaratna	289
Lasoni Saag Dal Tadka	289

DESSERTS

Malai Roll	110
Raaj Bhog	129
Makha Sandesh	149
Hot Gilab Jamun	129
Gulab Phirni	149
Darsaan	179
Date Pan Cake	199
Fried Ice-cream	199
Warm Walnut Brownie	199
Tutty Fruity	179
Choice of Ice-Cream (Vanilla / Chocolate / Butter Scotch)	149

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 **Chef's Special**



MAYA : An elegantly designed Banquet hall designed for ceremonial events like marriages, receptions or conference with a large participation. Can accommodate up to 300-350 person. Ideally located on first floor for easy walk in access. Loved by earliest patrons of the hotel since this was the first up scale option available in the city for exclusive function.

MANJUSA : Welcome to the pride of Chinmaye Inn. A facility which is not only gigantic but mesmerizingly stunning. Be lavish with your guest list till you hit 500 and we will ensure each one will go back with memories of the grandest party they ever attended. Located on the 2nd floor with an exclusive view of the city, Manjusa is the only banqueting space that caters to outdoor as well as an indoor requirement.



MAITHALI : It is a small-sized venue. It is a multi-purpose room enabling to hold small parties. In addition, tailor made functions such as conferences, symposiums, kitty parties and workshop meetings can be organised with elegant interior designs and high technology sound. High grade parties are possible only at the Chinmaye Inn Hotel.

ROOM : Enjoy our elegant 60 guest rooms, designed in warm beige tones and tailored to the needs of private and business travellers alike. All rooms are air conditioned, well appointed with all modern amenities with good access of wi-fi and a spacious bathroom with well stocked toiletries. Our superior rooms impress with a wonderful view of the city and the adjacent park.



BOARD ROOM : Chinmaye Inn is one of the most highly rated business hotels in Bhagalpur which offers sophisticated conference halls and meeting rooms. Conveniently located within 3 kilometres from Bhagalpur railway station.



- 📍 Rai Bahadur Sukhraj Rai Path, Katahalbari
Khanjarpur, Bhagalpur, Bihar 812001
- 📞 Phone: 06412402044/45, 088772 22233
- ✉️ chinmayeeinn@gmail.com/fom@chinmaye.in
- 🌐 www.chinmaye.in