



BREAKFAST

(SERVED FROM 07:00 HRS. TO 10:30 HRS.)

A LA CARTE BREAKFAST

FRESH FRUIT SALAD WITH HONEY LEMON DRESSING	249
PRESERVED FRUIT JUICE	199
CHOICE OF CEREALS WITH HOT OR COLD MILK & DRY FRUITS (CORN FLAKES/WHEAT FLAKES/CHOCOS/MUESLI)	249
FRENCH TOAST OR SWEET PANCAKE WITH HONEY & MAPLE SYRUP	249
ON TOAST WITH BAKED BEANS OR MUSHROOM & SPINACH	249
THE BAKER'S CHOICE A COMBINATION OF FRESHLY BAKED MUFFINS, CROISSANT, DOUGHNUT OR DANISH PASTRY	399
EGG WHITE OMLETE SERVED WITH GRILLED TOMATO & HASH BROWN POTATO AND A SIDE PORTION OF CHICKEN SAUSAGES	249
TWO OR THREE FARM FRESH EGGS TO ORDER CHOICE OF PLAIN, MASALA, FRIED, POACHED OR SCRAMBLED WITH GRILLED TOMATO AND HASH BROWN POTATOES ALONG WITH SIDE PORTIONS OF CHICKEN SAUSAGES OR BEANS	299

GRILLED HOT PLATTER

A combination of fried egg, hash brown potato and chicken sausages.	349
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THE INDIAN CHOICES

DOSA	249
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Plain, masala, cheese or butter served with samber & chutneys

UTTAMPAM	249
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Onion, tomato, chilli or masala served with sambar & chutney

IDLI/VADA/UPMA	249
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Served with samber & chutneys

PARATHA –plain or stuffed	249
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Choice of stuffing's–aloo, paneer & Gobi served with curd & pickle

POORI BHAJI	249
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Served with curd, pickle & aloo dum

BEVERAGES

TEA	100
COFFEE	100
PRESERVED FRUIT JUICE	199
COLD COFFEE	249
MILK SHAKE	299
HOT CHOCOLATE/	149
BOURNVITA	
LASSI/CHAS	149
FRESH LIME SODA/WATER	149
PACKAGES DRINKING WATER	MRP
ICED TEA	149

MOCKTAIL

FIZZ DRINK	299
FIZZ KIWI	299
FIZZ ORANGE	299
PINEAPPLE	299
BLUE PARADISE	299
VIRGIN MOJITO	299
MARGARITA	299
LEMON	299
STRAWBERRY	299





HOUSE OF SANDWICHES AND BURGERS

(SERVED FROM 10:30 HRS TO 12:00 NOON , 03:00 HRS TO 19:00 HRS & 23:00 HRS TO 07:00 HRS)

CHEF'S SPECIAL CLUB HOUSE 249

THE SANDWICH WITH COLESLAW,CUCUMBER,TOMATO & CHEESE

THE GRILLED ZUCCHINI & BELL PEPPER SANDWICH 249

A SANDWICH OF HEALTHY CHOICE WITH WHITE/BROWN BREAD

SANDWICHES ALL TIME WITH WHITE OR BROWN BREAD 199

(PLAIN,TOASTED,GRILLED)

TOMATO & CHEESE, CUCUMBER & MINT CHUTNEY OR COLESLAW & CHEESE

CHEF'S SPECIAL CLUB HOUSE - NON VEGETARIAN 275

THE TRADITIONAL CLUB SANDWICH WITH CHICKEN,EGG,TOMATO,CUCUMBER,CHEESE AND WITH OR WITHOUT HAM & BACON

SMOKED CHICKEN SANDWICH 299

THE SANDWICH WITH SMOKED CHICKEN, GRILLED ONION, LETTUCE & WITH HORSE RADISH DRESSING.

NON-VEGETARIAN ALL TIME- WITH WHITE OR BROWN BREAD 299

(PLAIN,TOASTED, GRILLED)

SOUPS

TAMATAR DHANIA KA SHORBA 220

(THIN TOMATO SOUP GARNISHED WITH CORIANDER)

CLASSICAL CREAM SOUP 249

(TOMATO/CAULIFLOWER/ MUSHROOM/CHICKEN)

LEMON CORIANDER SOUP 220

(CLEAR VEGETABLE BROTH FLAVORED WITH LEMON AND CORIANDER)

HOT N SOUR SOUP 249

(SPICY AND SOUR SOUP WITH SOYA AND SHREDDED VEGETABLES)

MANCHOW SOUP 249

(A RICH GARLIC FLAVORED VEG/N-VEG SOUP, SERVED WITH CRISPY NOODLES)

SWEET CORN SOUP 249

(CREAM THICK SOUP WITH CORN MASH AND VEGETABLES)

TOM YAM GUNJ 249

SALADS

GARDEN GREEN SALAD 199

(AN ASSORTMENT OF CUCUMBER, CARROT, TOMATO, ONION AND GREEN CHILIES WITH LEMON WEDGES)

RUSSIAN SALAD 249

(A MÉLANGE OF ASSORTED VEGETABLES WITH MAYONNAISE AND HASH OF CHEESE)

WALDORF SALAD 299

(SALAD OF FRUITS AND WALNUTS WITH HONEY)

HOT & SPICY SALAD 249

(COMBINATION OF ALOO AND PAPRI CHAAT)

CHICKEN HAWAIIAN SALAD 349

(CLASSICAL TEX MEX SALAD WITH PINEAPPLE AND GRILLED CHICKEN)

CHICKEN TIKKA SALAD 349

(BONELESS PIECES OF BARBEQUED CHICKEN, TOMATO AND CUCUMBER MIXED WITH MINT) RAITA 149

MIX RAITA/CUCUMBER / BOONTHI /PINEAPPLE/FRUIT

PAPAD 59

ROASTED/FRIED/MASALA

TANDOORI KHAZAANA

MAHARANI KE TANDOORI 549

NAZRANE

(A VARIETY OF VEGGIES AND PANEER MARINATED AND COOKED IN TANDOOR)

PANEER TIKKA 449

(SOFT HOMEMADE COTTAGE CHEESE MARINATED WITH YOGHURT, EXOTIC INDIAN SPECIES AND

CHAR GRILLED TO PERFECTION.

GUARANTEED TO MELT IN YOUR MOUTH)

(CHOICES OF ZAFFRANI/ACHARI/ 449

LASOONI/HARIYALI/ KAALI MIRCH)





AMRITSARI TANDOORI ALOO 349

(POTATOES STUFFED WITH DRY FRUITS, COTTAGE CHEESE, PICKLE; MARINATED WITH RED MASALA, BAKED IN CHARCOAL)

CORN PALAK SEEKH KABAB 399

(SESONAL)

(AMERICAN CORN KERNELS MIXED WITH KEEMA PALAK TO FORM A MOUTH MELTING DELICACY)

MAHARAJA KA TANDOORI 899

KHAZANA (8PCS)

(A ROYAL PLATTER OF ASSORTED NON VEG KEBABS FOR YOUR APPRECIATE)

TANDOORI CHICKEN 449/799

(HALF & FULL)

(THE 'KING OF KEBABS'-EVENR FRESH NEW, THE TASTE DEFIES DESCRIPTION, MARINATED IN YOGURT

, GINGER AND GARLIC PASTE AND A PLETHORA OF EXOTIC SPICES, SKEWERED AND CHAR-GRILLED.)

CHICKEN TIKKA 499

(TENDER PIECES OF BONELESS CHICKEN IN CLASSICAL TANDOORI SPICES AND BAKED IN THE TRADITIONAL OVEN)

BLUE WAVES CHICKEN KABABS 549

CHOICE OF RESHMI/ZAFFRANI/ACHARI/HARIYALI/KALI MIRCH.

TANGRI KABAB (2PCS.) 499

(CLASSICAL PREPARATION OF RICHLY MARINATED CHICKEN DRUMSTICK)

SHEEK-E-JALANDHARI 499

(CHICKEN MINCE BLENDED WITH VARIOUS INDIAN SPICES, FINELY CHOPPED ONIONS AND FRESH CORIANDER AND CHAR GRILLED)

BHARA KABAB 649

(CHUNKS OF MARINATED MUTTON COOKED IN TANDOORI)

FISH TIKKA

(SARSON WALI/AJWAINI)

JALPARI LA JAWAB 699

(JUMBO PRAWNS MARINATED IN YOGHURT BASED PASTE WITH GROUND CAROM SEED, RED CHILIES

, TURMERIC AND GRAM MASALA, SKEWERED AND COOKED IN THE CLAY OVEN)

TANDOORI CHEF'S SPECIAL

As
Per Size

POMFRET/COOCRI/TIGER

PRAWNS/LOBSTERS/CRAB

(MARINATED WITH TRADITIONAL INDIAN SPICES AND COOKED TO PERFECTION.

JUMBO NON- VEG PLATTER 1599

(CHICKEN/MUTTON/FISH/PRAWN) 14 PCS PLATTER

MAIN COURSE VEGETARIAN

ALOO KE TARAANE 299

(A VARIETY OF AUTHENTIC POTATO PREPARATION. CHOOSE YOUR)

CHOICE OF ALOO DUM BENARASI, ALOO

GOBHI, JEERA ALOO

AKBARI MUSHROOM MASALA 449

(FRESH MUSHROOM COOKED IN PERSIAN GRAVY & GARNISHED WITH BROWN ONION)

PALAK AAP KI PASAND 399

(SEASONAL)

METHI MATAR MALAI 449

(GREEN PEAS COOKED IN FENUGREEK INFUSED CASHEWNUT GRAVY)

NAVARATAN KORMA 449

(NINE JEWELS LAID ON THE BED OF SILKY TANGY WITH GRAVY)

SUBJ MILONI 399

(PEPPERS, CARROT, BEANS AND CAULIFLOWER, COOKED WITH GROUND SPICES AND SILKY SPINACH PUREE.)

SABNAM KOFTA 449

(COMBINATION OF PANEER & VEG DUMPLING WITH CHEF'S CREATIVE GRAVY)

MALAI KOFTA DILBAHAR 449

(STUFFED GRATED PANEER DUMPLING WITH CHEF'S CREATION GRAVY)

KADAI PANEER 399

(PANEER COOKED IN A TANGY TOMATO BASED GRAVY WITH FRESHLY GROUNDED KADAI MASALA)

PANEER KHURCHAN 399

(FRESH PANEER TEMPERED WITH JULIENNES OF ONION, CAPSICUM, TOMATO & COOKED IN DELECTABLE TOMATO BASED GRAVY)

PANEER TIKKA MAKHANWALA 449

(CHARCOAL GRILLED PANEER CUBES COOKED IN MAKHANI GRAVY)





FROM THE OCEAN(NON VEGETARIAN)

SEA FOOD

TAWA/RAWA FISH FRY 399

FISH KALIA 399

(FISH COOKED IN RICH TOMATO BASED GRAVY)

SORSE MACH 449

(FISH COOKED IN TRADITIONAL BENGALI MUSTARD GRAVY)

FISH TAWA MASALA 399

(FISH IN RICH SPICY MARINADE AND GRILLED FRIED IN MUSTARD OIL)

ANDAMAN CRAB MASALA As

(ANDAMAN SPECIAL CRAB COOKED WITH INDIAN SPICES AND HERB) **Per Size**

TANDOORI JHINGA MASALA 650

(HOT BUT DELICIOUS PRAWNS GRILLED IN TANDOOR AND COOKED IN RUGGED FRONTIER STYLE)

POMFRET MASALA As

(SIMMERED IN SPICY INDIAN GRAVY) **Per Size**

LOBESTER/TIGER PRAWN As

(COOKED IN DIFFERENT STYLE OF CHEF'S SPECIAL INDIAN GRAVIES) **Per Size**

CHICKEN DELIGHTS

MURGH TIKKA MAKHANWALA 499

(ORIGINATED IN THE 1950'S AT THE MOTI MAHAL RESTAURANT IN DELHI. TANDOOR GRILLED CUBE OF CHICKEN SIMMERED TO PERFECTION IN A SATIN SMOOTH TOMATO GRAVY FLAVORED WITH DRY ROASTED FENUGREEK LEAVES)

CHICKEN RESHMI MASALA 499

(4PCS)
(BBQ CHICKEN TOSSED WITH CASHEWNUT GRAVY, BUTTER & CREAM)

CHICKEN BHARTA 499

(SHEDDED CHICKEN COOKED WITH TOMATO, CREAM & BUTTER. GARNISHED WITH BOILED EGG)

MURGH DO PIAZA 499

("DOPIAZA" MEANS TWICE ONION I,E ONION IS USED TWICE IN IT'S PREPARATION. CHICKEN BRAISED WITH ONIONS, GREEN CHILIES IN A FIERY CURRY WITH A TOUCH OF LEMON)

CHICKEN KOLHAPURI 499

(CHICKEN COOKED WITH SPICY KOLHAPUR MASALA)

CHICKEN KASHA (WITH BONE) 449

(BENGALI SPECIALTY CHICKEN COOKED IN TOMATO ONION GRAVY)

TAWA TANGI 499

(CHICKEN DRUMSTICKS PRESENTED ON TAWA WITH COARSELY GROUND SPICES.)

JUNGLEE MURGH 699

OUR CHEF'S SPECIALTY.

MUTTON

MUTTON ROGANJOSH 649

(MUTTON PREPARED WITH INDIAN HERBS AND RICH RED GRAVY)

MUTTON HANDI 649

(MUTTON SIMMERED WITH GRAVY IN A SEALED POT TO RETAIN ITS JUICE)

GOSHT SAAGWALA 649

(CHUNKS OF TENDER MUTTON COOKED IN A MEDIUM SPICED FRESH SPINACH AND CREAM SAUCE)

BIRYANIS

HYDERABADI CHICKEN/ 399/499

MUTTON BIRYANI

(CHUNKS OF CHICKEN/MUTTON MARINATED WITH YOGHURT AND FRIED BROWN ONION, GREEN CHILLIES, FRESH MINT, GINGER AND A BLEND OF AROMATIC SPICES SIMMERED TOGETHER WITH BASMATI RICE INAUTHENTIC HYDRERABADI STYLE. SERVED WITH RAITA & SALAN)

SUBJI/PANEER BIRYANI 299/349

(AN ARRAY OF GARDEN FRESH VEGETABLE/PANEER MARINATED WITH YOGHURT AND A BLEND A AROMATIC SPICES SIMMERED TOGETHER WITH AROMATIC BASMATI RICE)

RICE AND PULAOS

SADA CHAWAL 199

(STEAM BASMATI RICE)

PULAO 249

(VEG/GREEN PEAS/CHILLY ONION/KASHMIRI/KAJU KISSMIS/JEERA)





DAL KI BAHAR

- DAL FRY/TADKA** 249
(LENTIL COOKED WITH SPICES, BUTTER, ONION, TOMATO)
- DAL MAKHANI** 299
(A DELICACY OF BLACK LENTIL WITH CREAMY TASTE)

TANDOORI BASKET

- TANDOORI ROTI** 59/79
PLAIN/BUTTER
- PLAIN NAAN/BUTTER/ LASOONI** 69/89
- KABULI NAAN** 119
- CHOICE OF PARATHA** 69
(LACHHA/PUDINA/AJWANI)
- KULCHA** 89
(ONION/MASALA/PANEER)
- MISSI ROTI** 89
- FULKA** 59

CONTINENTAL

- NACHOS NAINTA** 349
(DRY CRUST NACHOS MIXED WITH MEXICAN SPICES, SERVED WITH JALAPENO TOMATO SALSA)
- JALAPENO POPPERS** 399
(SPICY CHEESE BALL WITH PIQUANT SALSA)
- MUSHROOM DUPEIX** 399
(CRUM FRIED STUFFED MUSHROOM WITH CHEESE AND SPINACH)
- CHEESE FINGER** 399
- CAULIFLORNIA FRIED PRAWN** 649
(PRAWN SERVED WITH TARTAR SUCE & FRENCH FRIES)
- PAPRIKA HERBED** 499/649
- FISH/PRAWN**
(SERVED WITH PICKLED MAYONNAISE AND FRIES)

PASTA

- MAKE YOUR OWN PASTA** 299/399
(VEG/N-VEG)
(SPAGHETTI, PENNE,FUSILLI&FARFALLE)
- ARRABIAITA** 299/399
(VEG/N-VEG)
(SPICY TOMATO CONCASSE)

ALFRED (VEG/N-VEG) 299/399

- (CREAMY MUSHROOM SAUCE)
- AGLIO OLIO** 449
(OLIVE OIL, GARLIC, OREGANO AND CHILI FLAKE)
- CARBONARA** 299/399
- MIXED SAUCE** 299/399
- BOLOGNAISE** 499
(MINCED MEAT SAUCE)

VEGETARIAN MAIN

- PANEER SHASHLIK** 449
(CUBES OF PANEER,CAPSICUM,ONION & TOMATO PUT IN SKEWER AND COVERED WITH ORIENTAL SAUCE SERVED WITH RICE).
- VEG-MOUSSAKA** 399
(GARLIC AND THYME ROASTED AUBERGINE BAKED WITH CHEESE)
- GARDEN VEG SIZZLER** 499
(EXOTIC VEGETABLE SAUTED WITH HERBS AND SERVED ON LAVA STONE SIZZLER)
- COTAGE CHEESE SIZZLER** 549
(AUTHENTIC COTTAGE CHEESE CAKE SERVED ON LAVA STONE SIZZLER)
- VEG FLORENTINE (SESONAL)** 549
(DICED VEGETABLE COOKED IN WHITE SAUCE& TOPPED WITH A LAYER OF SPINACH &CHEESE BAKED TILL GOLDEN BROWN)

NON-VEGETARIAN MAIN

- CHARGRILLED LEMON MUSTARD** 649
- FISH**
(HOMEMADE MARINADE WITH MUSTARD, CHARGRILLED AND SERVED WITH MORNAY SAUCE)
- CHICKEN STEW** 399
(DICED CHICKEN COOKED WITH VEGETABLE SERVED WITH RING OF BUTTER RICE)
- CHICKEN STROGANOFF** 449
(CHUNK OF CHICKEN COOKED IN A RICE CREAMY SAUCE & SERVED)
- CHICKEN STEAK SIZZLER** 549
(GRILLED CHICKEN STEAK COOKED WITH HERBS AND SERVED ON LAVA STONE SIZZLER)
- MUTTON ALA KING** 649
(SUCCULENT CUBES OF MUTTON SLOW BRAISED WITH BROWN JUS SERVED WITH RING OF RICE)





ROSSEMARY GARLIC CHICKEN 549

(TENDER CHICKEN BREAST GRILLED AND SERVED WITH ROSEMARY SAUCE.)

PRAWNS THERMIDOR 649

(PRAWNS COOKED IN CHEESE SAUCE, Poured INTO THE SHELL AND BAKED TO PERFECTION)

LOBESTER/TIGER PRAWN /CRAB

(COOKED IN DIFFERENT CONTINENTAL SAUCE)

CHINESE

(CRISPY FRIED BABY CORN TOSSED IN GARLIC SAUCE)

BABYCORN/US CORN SALT AND PEPPER 349

(TOSSED IN PEPPER & SALT WITH CHINESE SEASONINGS)

SPRING ROLL 349/449

(VEGETABLE/CHICKEN) STUFFED CHINESE PANCAKE FRIED & SERVED WITH SWEET CHILI SAUCE)

CRUNCHY FRIED CHICKEN 449

(FRIED CHICKEN TOSSED WITH GARLIC SAUCE)

DRUMBS OF HEAVEN 449

(CHICKEN WINGS BATTER FRIED & TOSSED WITH SWEET GARLIC SAUCE)

GOLDEN FRIED PRAWNS 649

(BUTTER FLY SHAPED COMBO PRAWNS DIPPED IN BATTER AND DEEP FRIED)

PANEER COOKED TO YOUR CHOICE (DRY/GRAVY) 399

(CHILI/MANCHURIAN/SZECHUAN/HOT GARLIC/SWEET-N-SOUR)

CHICKEN COOKED TO YOUR CHOICE (DRY/GRAVY) 449

(CHILI/MANCHURIAN/SZECHUAN/BLACK PEPPER/HONG KONG/GINGER-GARLIC)

FISH COOKED TO YOUR CHOICE 449

(BLACK PEPPER/CHILI/SZECHUAN/GARLIC/MANCHURIAN/CHILI OYSTER)

PRAWN COOKED TO YOUR CHOICE (DRY/GRAVY) 649

(HOT GARLIC/CHILI/SZECHUAN/BLACK PEPPER/SWEET-N-SOUR)

NOTE: * PLEASE ALLOW 20-25 MINUTES FOR FOOD TO BE SERVED. GOVT. TAXES AS APPLICABLE

LOBESTER/TIGER PRAWN

/CRAB

(COOKED IN HOT GARLIC/CHILLY/SZECHUAN/BLACK PEPPER/SWEET-N-SOUR)

As
Per Size

RICE & NOODLES

AMERICAN CHOPSUEY

299/399/499

(EGG/CHICKEN/MIXED)

GRAVY CHOWMEIN VEG/CHICKEN

/MIXED 299/399/499

(SHREDDED CHICKEN COOKED IN CANTONESE STYLE WITH ASSORTED PEPPER)

CHILLY GARLIC NOODLES

299/399/499

(VEG/CHICKEN/MIXED)

FRIED RICE

299/399/499

(VEG/CHICKEN/MIXED)

HAKKA NOODLES

299/399/499

(VG/CHICKEN/MIXED)

SCHZEWAN FRIDE RICE

299/399/499

(VEG/CHICKEN/MIXED)

A LOOK AT DESERTS

HOT GULAB JAMUM (2 PCS) 149

CHOICE OF ICE CREAM 199

(VANILLA/STRAWBERRY/CHOCOLATE/KESAR PISTA/BUTTER SCOTCH/BLACK CURRANT)

TUTTI FRUITY 249

SEASONAL FRESH FRUIT PLATTER 299

DARK CHOCOLATE MOUSSE 249

CREAM CARAMEL 249

SIZZLING CHOCOLATE BROWNIE 399

HOT WALNUT BROWNIE 249

WITH VANILLA ICE - CREAM

HOT GULAB JAMUN 199

WITH ICE CREAM

FRESH FRUIT SALAD/WITH 249/349

ICE CREAM

2 SCOOPS OF YOUR FAVORITE 199

