



STANDARD

LUNCH & DINNER

NON VEGETARIAN MENU

MENU | BEVERAGES

ASSORTED AERATED BEVERAGES

A COMPLETE BEVERAGES STOCKED WITH SOFT DRINKS, ICE CUBES, SODA,
MINERAL WATER 200 ML AND CHOICE OF MOCKTAILS

CAFÉ EXPRESS

Premium tea & coffee lounge serving selected tea, coffee & cold beverages only

COFFEE

CAPPUCCINO

ESPRESSO COFFEE

ICED TEA

AMERICANO

COLD COFFEE

TEA COUNTER

LEMON TEA

CARDAMOM TEA

MASALA TEA

GREEN TEA

MENU | AGRA STREET FOOD

“AGRA” a name synonymous with quality sweets and exotic savouries which got established in 16th century at the time of Mughal Empire. Ever since then there has been no looking back and “AGRA” excelled in street food catering business with chats stalls and popular street food of north India like Dahi Chat, Stuff Chilla, Matar Tikki etc. Today Agra region proudly claims of owning & huge number of families who are specializing in quality chat production and trying to reach popular cities of North India through stalls in marriage functions.

PANI PURI

BHALLA PAPRI

STUFF ALOO TIKKA

MUMBAI PAV BAJI

MENU | GRILL | FRIED | TOSSED IN CIRCULATION

VEGETARIAN

TEH TE TEH PANEER TIKKA

(Layers of paneer Supremes, filled with an invigorating mustard & nut paste, draped with a deftly spiced yoghurt marinade, gilded on the grill)

PERI PERI TANDOORI HARI GOBHI

(Broccoli florets in Peri Peri spiced tandoori marinade & roasted to perfection in tandoor)

JODHPURI PYAZ KI KACHORI

(Ever popular onion stuffed kachori from Jodhpur)

BATATA RECHEADO COZIDO

(Recheado paste marinated potato stuffed with cheese & dry nuts, finished in clay oven- A Goan delicacy)

PANEER KA SOOLA

(Cottage cheese chunks marinated with Rajasthani spices & cooked in clay oven)

BHARWAAN KHUMB KABAB

(Vegetables & cheese stuffed mushroom in flavourful yoghurt marinade & char grilled- a unique masterpiece)

GOLDEN AMERICAN CORN ROESTI

(Pan fried corn kernel röesti cakes with basil pesto dip)

LOTUS STEM HONEY CHILLI

(Crisp lotus stem tossed in honey chilli sauce)

MUNGOCHI

(Spiced fritters made of ground moong dal served with tangy green chutney)

CREOLE SMASHED POTATOES

(Creole flavoured crispy fried smashed baby potatoes)

COTTAGE CHEESE SATAY

(Cottage cheese fingers in Chinese seasoning; skewered and grilled to perfection)

TING MING MUSHROOM

(Crisp fried assorted mushroom & button mushroom tossed with chilli garlic sauce & light soy)

WILD MUSHROOM & COTTAGE CHEESE PELLETS

(Cottage cheese & mushroom fingers, crumbed & fried)

BROCCOLI SALT & PEPPER

(Garlic tossed broccoli with chopped spring onion & crushed black peppercorn)

MENU | GRILL | FRIED | TOSSED IN CIRCULATION

NON VEGETARIAN

KASUNDI MAHI TIKKA

(Chunks of fish marinated with Bengali Kasundi mustard & gilded in clay oven)

ELAICHI MURGU MALAI TIKKA

(Morsels of chicken marinated with cream; flavored with green cardamom and cooked in clay oven)

MAKHMALI BOTI KEBAB

(Melt in the mouth boneless mutton chunks marinated in Indian spices & grilled. An Awadhi speciality)

HYDERABADI SHIKAMPUR KEBAB

(Popular delicacy from Nizam's kitchen made of lamb mince, stuffed with cheese & nuts and fried)

CHICKEN PEPPER FRY

(Black pepper flavoured boneless chicken tossed with curry leaves, garlic & peppers- from Kerala)

BEER BATTERED FISH FINGERS

(Deep fried goujons of sole fish in beer batter, served with tartare sauce)

MENU | CHOICE OF SOUPS

NON VEGETARIAN

SWEET CORN CHICKEN NOODLE SOUP

(Sweet corn, chicken & noodles in flavourful broth)

VEGETARIAN

ROASTED CHERRY TOMATO & BASIL SOUP

(Thick soup made with roasted cherry tomato flavoured with basil, garnished with almond slivers)

VICHYSOISE

(Thick soup made with potato & leek- an international favourite)

BREADS & SPREAD

Assorted Breads Rolls & Bread Sticks

MENU | SALADS

CHICKEN HAWAIIAN SALAD

CAESAR SALAD

(With chicken bacon)

VEGETARIAN

PASTA, SUNDRIED TOMATO & BELL PEPPER SALAD

FARM FRESH GARDEN SALAD BAR

ASSORTED LETTUCE

FARFALLE IN BALSAMIC VINAIGRETTE

PANZANELLA

(Italian bread salad)

MACARONI COCKTAIL

POTATO & DILL SALAD

TANDOORI PANEER SALAD

MEXICAN THREE BEAN SALAD

KACHUMBER

ALOO CHANNA MOONGPHALI CHAAT

ACHAR / PAPAD/ SIRKA PYAAZ

SALAD DRESSINGS & CONDIMENTS

MENU | SELECTION OF RAITAS

JEERA PUDINA RAITA

KUNDA DAHI

BOONDI KADI PATTA RAITA

MENU | MAINS | AWADH

Awadhi cuisine is a cuisine native to the city of Lucknow, which is the capital of the state of Uttar Pradesh in Northern India. It is very closely related to Bhojpuri cuisine of its neighboring region, Bhojpur. The cooking patterns of Lucknow are similar to those of Central Asia, the Middle East and Northern India with the cuisine comprising both vegetarian and non-vegetarian dishes. The Awadh region has been greatly influenced by Mughal cooking techniques and the cuisine of Lucknow bears similarities to those of Central Asia, Kashmir, Punjab and Hyderabad.

NON VEGETARIAN

MURGH TIKKA LABABDAAR

(Traditional Awadhi Murgh simmered in tomatoes curry from the hamlet of Malihabad- famous for dussehri mangoes)

NIHARI GOSHT

(Tender lambs curry cut sautéed in desi ghee with garlic & simmered overnight, flavoured with cardamom & mace in light yoghurt gravy)

VEGETARIAN

AMINABADI PANEER

(Heart shaped cottage cheese pieces simmered in mildly spiced masala gravy)

KHUMB TAK – A – TAK

(Button mushroom cooked in yellow spicy gravy with green onions)

DUM KI DHULI URAD

(Urad lentil cooked in traditional Awadh dum style)

SUBZ MILONI

(Thick julienne of vegetables tossed in spicy gravy....little on drier side)

MENU | MAINS | PUNJAB

Punjabi cuisine is associated with food from the Punjab region of India and Pakistan. Distinctively Punjabi cuisine is known for its rich buttery flavours along with extensive vegetarian and meat dishes. Main dishes include Sarson da saag and makki di roti.

NON VEGETARIAN

RARHA MEAT

(Combination of tender lamb keema & curry cut simmered together to perfection- speciality of Patiala)

MURGH KHURCHAN

(Tikka of chicken stir fried with spring onion, coloured peppers, green chilli & mint in rich yoghurt tomato masala flavoured with black pepper, kasoori methi & bhuna jeera)

VEGETARIAN

PANEER DO PYAZA

(Chunks of cottage cheese and dices of onion cooked in dhaba style)

TADKA DAL- LIVE

(Home made moong & masoor dal tempered by chef as per guests' choice)

HARI GOBHI MAKHANA MATTAR PUDINA- LIVE

(Broccoli florets, green peas tempered with cumin seed, flavoured with mint & tossed with makhana)

MAUSAM KA SAAG- LIVE

(Ever popular seasonal greens cooked in traditional manner & tempered live as per choice. Accompanied with Makke ki roti, Gur & Desi ghee)

ACHARI PUDINA ALOO

(Potato cooked in achari gravy flavored with mint- makes it a must have dish)

KADHI PAKODA

(Traditional besan & sour curd preparation with unique flavor of fenugreek. Accompanied with saade chawal)

RASSE MISSE CHOLLEY

(Chickpeas came to India from Kabul. It continues to be called Kabuli Chana & is a match made in heaven with flaky Amritsari kulcha)

MENU | MAINS | BIRYANI/ PULAO/ TEHARI

NON VEGETARIAN

MURGH CHOOZA BIRYANI

(The perfect rice delicacy of choice cuts of kid chicken with the finest Basmati)

GOSHT BIRYANI

VEGETARIAN

SUBZ CHUTNEY BIRYANI

(A vegetarian delight... Seasonal vegetables simmered in gravy and Basmati rice, layer upon layer with tangy mint chutney, makes a royal treat)

HARA MATTAR PULAO

*(All rice preparations are served with your choice of mint & onion raita or cucumber raita)

MENU | CHOICE OF BREAD

TANDOORI ROTI

KULCHA

PLAIN NAAN

MAKHANI NAAN

TAWA CHAPATI

MISSI ROTI

LACCHA PARANTHA

AJWAINI PARATI PARANTHA

MIRCHI ROTI

MENU | MAINS | INTERNATIONAL | PAN ASIAN

NON VEGETARIAN

SHREDDED LAMB IN SCHEZWAN SAUCE

(Lamb tossed with spicy schezwan sauce)

CHICKEN BEIJING DELIGHT

(Shredded chicken & assorted greens tossed in spicy garlic sauce)

LEMON BUTTER FISH

(Sliced fish with seasonal vegetables in tangy sauce)

VEGETARIAN

STIR FRIED ASIAN GREENS

(Chinese cabbage, bok choy, baby corn, zucchini & broccoli in light soy & burnt garlic)

VEGETABLE THAI GREEN CURRY

(Exotic vegetables cooked in fragrant Thai green curry)

VEGETABLE HAKKA NOODLES

BURNT GARLIC VEGETABLE FRIED RICE

MENU | MAINS | INTERNATIONAL| CONTINENTAL

NON VEGETARIAN

CHICKEN PRIMAVERA

(Hearty chicken stew with vegetables in creamy cheese sauce)

VEGETARIAN

COTTAGE CHEESE STEAK WITH BBQ SAUCE

(Marinated cottage cheese grilled and served with barbeque sauce)

RATATOUILLE

(Classic veg stew comprising aubergine, zucchini, peppers, onion, tomato & garlic from France)

GLAZED SEASONAL DELUXE VEGETABLES

(Served with bread rolls & garlic butter)

MENU | MAINS | INTERNATIONAL| ITALIAN PASTA COOKING

CHOICE OF PASTAS:

PENNE | FARFALLE | SPAGHETTI | FETTUCCHINE

CHOICE OF SAUCES:

AL FREDO | ARRABIATTA | NAPOLITAINE | FORESTIERE |
AGLIO OLIO | **BOLOGNAISE**

ACCOMPANIMENTS:

PARSLEY | BLACK & GREEN OLIVES | SUN DRIED TOMATO |
PARMESAN CHEESE | EXTRA VIRGIN OLIVE OIL |
CHILLI FLAKES | ASSORTED DRIED HERB

MENU | DESSERTS

DARK & WHITE CHOCOLATE MOUSSE

FUDGE BROWNIES WITH CHOCOLATE SAUCE

HAZELNUT MOUSSE IN SHOT GLASSES

OREO PUDDING

WAFFLES WITH ASSORTED TOPPINGS

(Strawberry, Honey, Maple syrup, Butter & Chocolate)

SALTED CARAMEL VERRINES

CHOICE OF CUP CAKES/ PASTRIES

CHOCOLATE TRUFFLE PASTRY

PINEAPPLE & COCONUT PASTRY

RED VELVET PASTRY

BLACK FOREST PASTRY

WHITE FOREST PASTRY

INDIAN SWEETS COLD

TILA KULFI

CHENA TOAST

KESARI RASMALAI

JALEBI- LIVE

RABRI

MOONG DAL HALWA

IMARTI RABRI

GOLDEN HALWA

GULAB JAMUN

ICE CREAM PARLOUR

(DIFFERENT FLAVOUR OF ICE CREAMS WITH DIFFERENT SAUCES)

VANILLA | STRAWBERRY

BUTTER SCOTCH | ALMOND

COLD STONE

SERVICES & ADD ONS

LIQOUR LICENCE

GOVT. LEVIES

DRIVER FOOD

VALET PARKING

FRESH FRUIT

DJ

DECOR