

# (Soups)

## **Broccoli Cheese Soup.....325**

Healthy & creamy broccoli soup with grated cheese

## **Butter Corn Soup.....325**

Buttery sweet corn soup with Indian herbs

## **Murgh Shorba.....325**

Home style spicy chicken soup

## **Mulligatawany Soup.....325**

Healthy blend of red lentils, vegetables and coconut milk

## **Besil Pepper Corn Soup.....325**

Corn and basil soup with subtle taste of freshly crushed pepper

## **Veg Thukpa Soup.....325**

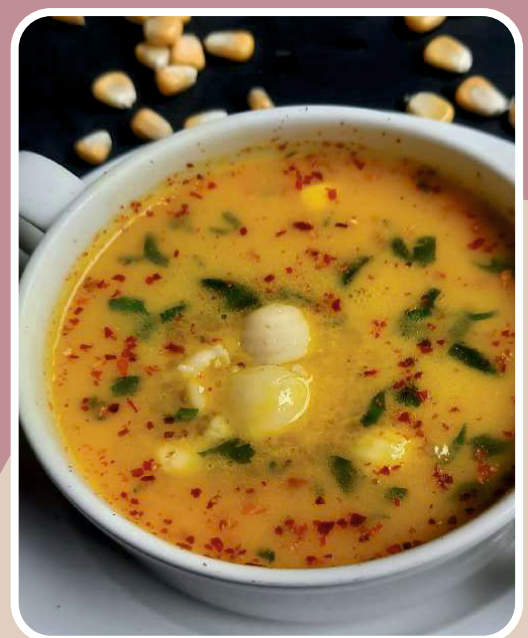
Medium spicy semi thick mix veg soup with coconut cream

## **Rainbow Soup.....325**

Signature soup made with diced vegetables of seven types and spiced up with ginger & chili oil

## **Chicken Thai Soup.....325**

Spicy chicken soup with Thai herbs and coconut cream



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# STARTERS (Veg)

## **Hariyali Tava Paneer Tikka.....569**

Paneer cubes stuffed with spinach & herbs, well done on grill pan

## **Masoor Palak Ki Tikki.....569**

Shallow fried patties of unique combination of fresh spinach and whole red lentils

## **Badami Tikki.....569**

Shallow fried patties of paneer & crushed almonds spiced up with Indian herbs

## **Gajar Cheese Roll.....569**

Deep fried bullets of carrot and cheese, mildly spiced

## **Paneer Zaykedaar.....569**

Paneer cubes marinated with butter, khada masala and grilled in clay oven

## **Paneer Minty Lemon Tikka.....569**

Paneer cubes marinated with lemon & crushed mint and grilled in clay oven

## **Tandoori Baby Aloo.....569**

Grilled Baby potatoes delicately seasoned grilled with butter, salt & pepper

## **Subz Kaju Seekh.....569**

Minced veg, paneer & Cashew nuts spiced up with fresh herbs, rolled on skewers & Grilled

## **Subz Banarsi Seekh.....569**

Mix vegetable grilled kebabs with flavour of fresh coriander

## **Makhani Guchchhe.....569**

Cauliflower florets marinated with butter, salt & pepper and grilled

## **Paneer in Choice of Oriental Sauce.....569**

( Szechwan / Hot Garlic / Manchurian / Green Garlic / Hunan )

## **Basil Paneer.....569**

Crispy fried Paneer cubes tossed in basil sauce

## **Crispy Triangles.....569**

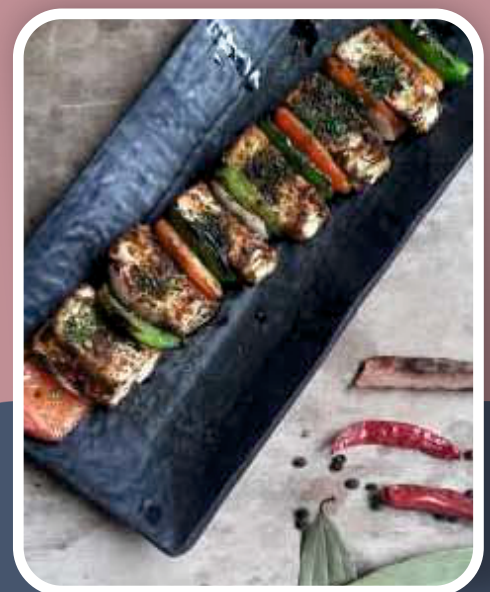
Crispy fried mix veg triangles with perri perri sauce

## **Crispy Pattice.....569**

Crispy fried mix veg strips served with hot garlic sauce

## **Crispy Corn Cheese Balls.....569**

Crispy fried corn cheese balls served with honey chili sauce



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# STARTERS (Non Veg)

## **Chicken Cheese Roll.....625**

Deep fried bullets of minced chicken and cheese, mildly spiced.

## **Tava Prawns.....795**

Medium prawns wrapped in chef's special blend of spices & cooked on griddle pan

## **Tava Fish in your favourite style.....925**

Shallow fried fish slices in your favourite seasoning - red chili / hariyali / black pepper

## **Murgh Hazari Tikka.....625**

Grilled boneless chicken marinated in cheese & fresh Indian herbs

## **Murgh Dalchini Kabab.....625**

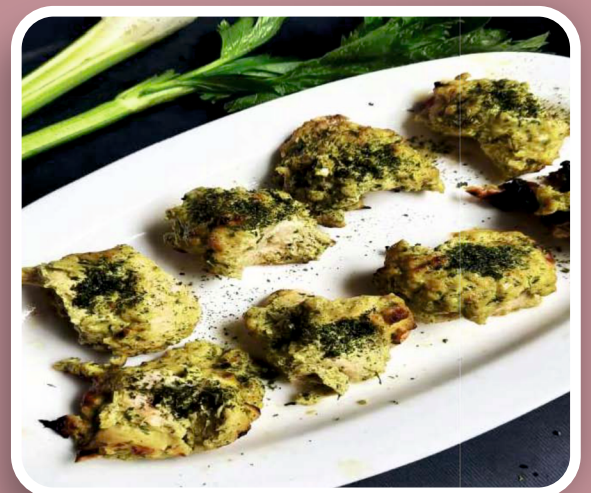
Boneless chicken breast pieces marinated with cinnamon & delicately grilled

## **Chicken Celery Kabab.....625**

Chicken pieces marinated with roast garlic & aromatic celery and grilled

## **Murgh Rasila Tikka.....625**

Chicken chunks wrapped in medium spicy marinade with palak & cheese and grilled in clay oven



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**Mutton Seekh Kabab (Choice of Flavour).....690**

All time minced mutton seekh with added flavour - mint / garlic / bell peppers

**Basa Makhani.....895**

Basa fillet marinated in garlic butter and grilled in clay oven

**Jhinge Tandoori (your favourite style).....895**

King prawns marinated in your favourite style, grilled in clay oven

**Roast Chicken Chili.....625**

Chicken dices roasted with soya sauce and fresh herbs

**Wok Tossed Chicken in Choice of Sauce.....625**

( Shanghai / Hakka / Green Garlic )

**Wok Tossed Prawns in Choice of Sauce.....795**

( Szechwan / Butter Garlic / Singapore / Hunan )

**Fish Fillet in choice of Oriental sauce.....925**

( Szechwan / Hot Black Garlic / Green Garlic )



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# VEGETABLES

## **Reshami Panner Masala.....569**

Diced paneer and red-yellow bellpeppers cooked in smooth mild gravy.

## **Paneer Makhana Masala.....569**

Diced Paneer and foxnuts cooked in medium spicy tomato based gravy

## **Dum Hariyaali Paneer .....569**

Dum cooked diced paneer in mild spicy spinach & coriander gravy

## **Tandoori Aloo Kofta .....569**

Grilled stuffed potatoes in tomato based medium spicy gravy

## **Kofta Curry (Choice of Kofta).....569**

Your choice of dumplings cooked in cashew nut gravy or tomato gravy - the way you like it!

## **Subz Danedar .....569**

Corn, beans sprout, chana, green peas & baby aloo cooked in mildly spiced red gravy

## **Dum Haryali Aloo.....569**

Dum cooked baby aloo in mild spicy spinach & coriander gravy

## **Subzi Patiyala.....569**

Stuffed papad rolls cooked in tomato based medium spicy thick gravy



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# VEGETABLES

## **Subzi Jaipuri.....569**

Mixed vegetables, paneer and pineapple cooked in white gravy with kiss of beetroot

## **Subzi Kehkashan.....569**

Chopped mix vegetables, red & yellow bell peppers cooked in brown gravy

## **Palak Makai Lasooni.....569**

Freshly ground spinach & golden corns cooked to perfection & tempered with garlic

## **Bhindi in your favourite style.....520**

Lady's fingers cooked in your choice of combination or spices (Masala / Tava)

## **Dum ke Moti.....549**

Baby potatoes cooked in tangy & spicy curry

## **Chana Pindi.....549**

Paneer cubes and chickpea cooked with robust combination of spices

## **Dahi Pakoda Kadhi.....435**

Yoghurt thickened over slow fire with fried gram flour fritters & tempered with curry leaves

## **Dal Makhani.....399**

Traditional black lentils preparation from Punjab, finished with butter and cream

## **Dal Tadka.....399**

Yellow dal, tempered with cumin seeds, red chilies and sharp flavor of garlic

## **Paneer in your favourite Oriental style.....569**

Manchurian / Szechwan / Hunan / Hot Garlic / Black Pepper / Hong Kong Style

## **Diced Vegetables in your favourite Oriental style .....569**

Manchurian / Hunan / Celery / Hong Kong Style

## **Exotic Vegetables in Thai Curry ( Red / Green ) with Steam Rice.....725**

Crunchy exotic vegetables cooked in choice of Red or Green Thai sauce

## **Stir Fried Chinese Greens.....569**

Stir fried exotic greens in medium spicy sauce made with Chinese herbs



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# CHICKEN

## **Murgh Banjara Masala.....610**

Grilled chicken pieces cooked in medium spicy brown gravy

## **Murgh Maharaja.....610**

Diced chicken cooked in mildly spiced tomato based red gravy

## **Murgh Haryali.....610**

Chicken cubes cooked in coriander flavoured onion gravy

## **Murgh Kashmiri Masala.....610**

Boneless chicken chunks dum cooked in Kashmiri style

## **Murgh Akbari.....610**

Grilled chicken pieces cooked with white gravy and fresh herbs

## **Murgh Dahi Pudina.....610**

Boneless chicken chunks cooked in tomato & onion gravy with yogurt and fresh chopped mint

## **Chicken in Choice of Oriental Sauce.....619**

( Hong Kong / Celery / Szechwan / Hunan / Shanghai)

## **Chicken Parsley.....619**

Chicken fingers cooked with parsley and oriental herbs

## **Chicken & Exotic Vegetables in Thai Curry (Red or Green)**

## **with Steam Rice.....825**

Sliced Chicken & exotic vegetables cooked in coconut cream with flavourful Thai herbs



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# MUTTON

## **Mutton Peshwari.....690**

Mutton cooked in rich cashew based gravy

## **Mutton Rogan Josh.....690**

Traditional mutton preparation with spicy gravy

## **Mutton Amritsari.....690**

Tender lamb pieces cooked in spicy red gravy

# FISH & PRAWNS

## **Fish Manglorian.....925**

Fish chunks cooked in special blend of spices and herbs with coconut cream

## **Fish Goan Curry.....925**

Fish cooked in coconut based curry in Goan style

## **Fish Kadipatta.....925**

Pomfret pieces cooked in medium spicy gravy tempered with curry leaves

## **Jhinga Kasturi Masala.....795**

Prawns cooked in green gravy with aromatic fenugreek flavour

## **Jhinga Goan Curry.....795**

Prawns cooked in coconut based curry in Goan style

## **Jhinga Kerla Masala.....795**

Prawns cooked in coconut cream with typical Kerala style

## **Prawns in Your choice of Oriental Sauce.....795**

(Shanghai, Hot Garlic, Green Garlic, Hunan, Oyster Sauce)

## **Prawns & Bell Peppers Thai Curry (Red or Green)**

## **with Steam Rice.....990**

King prawns & diced bell peppers cooked in coconut cream with

Thai herbs & spices

## **Fish In Green Garlic.....925**

Pomfret fillets cooked in medium spicy green garlic sauce

## **Fish Hunan Sauce.....925**

Diced boneless fish with real zesty taste of Hunan sauce



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# {ACCOMPANIMENTS}

## ACCOMPANIMENTS

### **Fresh Green Salad.....195**

Freshly cut pieces of cucumber, tomato, carrot, beetroot etc.

### **Hawaiian Salad.....295**

All time popular salad with shredded poached chicken and pineapple with mayonnaise.

### **Garden Court Special Salad.....320**

Combination of three salads with three different dressings.

### **Raita of Your Choice.....195**

Smooth yogurt blended with your choice of ingredients (Mix veg / Mint / Pineapple / Bundi



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# {INDIAN BREADS}

## **Multigrain Roti.....80**

High fiber multigrain Indian bread cooked on clay oven

## **Roti ki Tokri.....440**

Basket of nine types of Indian breads

## **Bajra Roti.....99**

Indian flat bread made from Millet

## **Stuffed Paratha.....160**

Cooked Indian bread stuffed with minced mix vegetables

## **Onion Paneer Kulcha.....150**

Fluffy Indian bread stuffed with grated cottage cheese & chopped onion

## **Naan / Paratha / Kulcha.....120**

Traditional Punjabi bread made with leavened dough in clay oven

## **Wheat Roomali.....125**

Handkerchief thin Indian bread made of whole wheat, cooked on dome shaped griddle

## **Roti.....85**

Whole wheat bread cooked in clay oven

## **Khichiya Papad.....95**

Deep fried crisps - all time favourite of Gujrat

## **Papad Churi.....125**

Fried papad, crushed & mixed with chopped onion, ground nuts & spices

## **Roasted on Grilled.....55**

Wafer thin lentil crisps - roasted on Grilled



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# {RICE & NOODLES}

## **Jeera Rice.....359**

Boiled rice tossed with crackled cumin seeds

## **Masala Khichadi.....449**

Yellow lentils and rice cooked in a porridge consistency tempered with garlic & cumin seeds

## **Subz Pulav.....449**

Basmati rice cooked with whole spices & tossed with mix vegetables

## **Vegetable Dum Biryani.....469**

Basmati with whole spices & mix vegetables dum cooked on slow fire

## **Chicken Dum Biryani.....585**

Basmati with chicken chunks dum cooked with whole Indian spices & condiments

## **Mutton Dum Biryani.....635**

Basmati with mutton cubes dum cooked with whole Indian spices & condiments

## **Prawns Dum Biryani.....875**

Fresh prawns dum cooked with basmati along with special blend of spices



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# {RICE & NOODLES}

## **Fried Rice.....469**

Pan fried rice with chopped vegetables & dash of soya sauce

## **Burnt Garlic Fried Rice.....469**

Rice tossed with pan roasted garlic sauce

## **Oriental Lemon Basil Rice.....469**

Oriental style rice with freshness of lemon and fragrant basil

## **Singapore Rice.....469**

Pan fried rice with chopped vegetables with blend of select oriental spices

## **Chilly Garlic Noodles.....469**

Noodles and diced vegetables tossed in wok with fresh green chilly & garlic

## **Hakka Noodles.....469**

Noodles tossed with julienne vegetables & dash of soya sauce

## **Malaysian Noodles.....469**

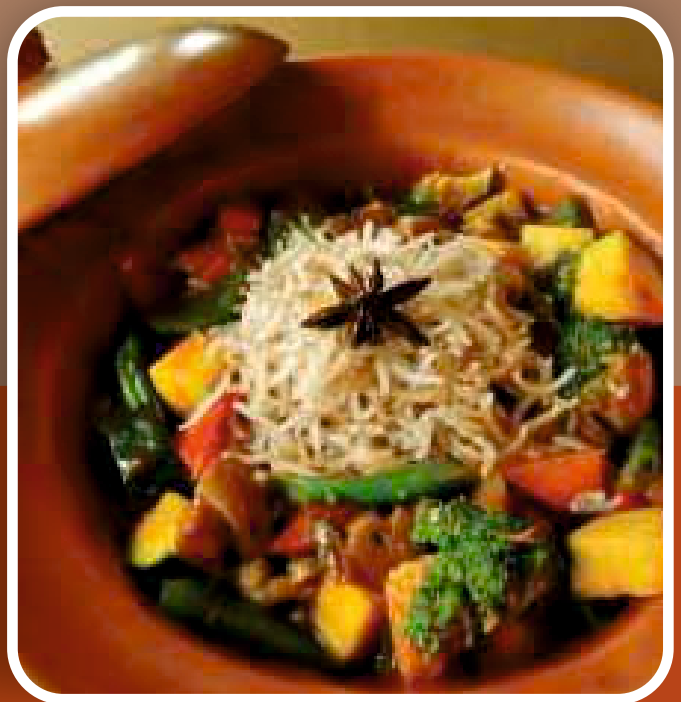
Wok tossed noodles topped with mix vegetables in mildly spiced sauce

## **Garden Court Special Rice.....689**

Signature delicacy made of rice, vegetables / meat & chef's special medium spicy sauce

## **Pot Rice.....689**

Rice cooked in teriyaki sauce with - vegetables / Mushrooms / Chicken



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# (BEVERAGES)

## **Fresh Juice.....235**

Seasonal fresh fruit juice

## **Masala chass.....135**

Butter milk spiced up with mint, coriander, ginger

## **Ice Tea ( Flavoured ).....125**

Ice chilled tea flavoured with peach or lemon

## **Jaljeera.....95**

Chilled drink flavoured with cumin, mint & juice of lemon

## **Minty Lemon Fizz.....95**

A refreshing mint flavoured drink

## **Aerated Drinks.....95**

## **Bottled Water.....80**



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# (DESSERTS & ICE CREAM)

## **Caramel Custard.....125**

Milk custard steamed with caramel syrup

## **Sizzling Brownie.....350**

Brownie served on sizzling plate with scoop of vanilla dressed with hot chocolate sauce

## **Fresh Fruit Salad With Ice Cream.....310**

Fresh cut fruits with vanilla ice cream

## **Kulfi Falooda.....225**

Creamy milk based Indian native ice dessert served with flavoured arrowroot string hoppers

## **Malai Rabdi.....175**

Rich Indian dessert made with reduced milk

## **Hot Gulab Jamun.....135**

Reduced milk dumplings deep fried in clarified butter & soaked in sugar syrup

## **Vanilla With Hot Chocolate sauce.....195**

Vanilla scoops dressed with hot chocolate sauce

## **Malai Kulfi.....175**

Creamy milk based Indian native ice dessert

## **Ice Cream.....165**

Vanilla / Butterscotch / Chocolate



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