



Hotel Residency



THE CURRY LEAF

Inspired By the aromatic Herbs

RESTAURANT MENU





20%
DISCOUNT
ON
ROOM SERVICE



THE CURRY LEAF
Inspired By the aromatic Herbs



(Served from 7:30 am to 10:30 am)

CONTINENTAL BREAKFAST

Our continental breakfast includes a selection of toasted breads, Seasonal fresh fruits, assorted jams and butter, cereals, creamy yogurt, and lightly seasoned boiled vegetables. Complement your meal with a hot cup of coffee or tea, or canned juices.

375



INDIAN BREAKFAST

Enjoy your choice of any one or a mix of two stuffed parathas - Aloo, Onion, or Gobi served with fresh curd and traditional pickle. Complement your breakfast with a hot cup of tea or coffee of your choice.

350

OR

PURI BHAJI

Fluffy puris served with mildly spiced potato curry, curd, and pickle



AMERICAN BREAKFAST

A whole some and refreshing start to your day, featuring:

- Eggs—Two eggs cooked to your preference: fried ,scrambled, or boiled
- GrilledVegetables—Lightly seasoned ,sautéed vegetables
- Toast—Served with butter and assorted jams
- CerealwithMilk—Choice of cereals served with hot or cold milk
- SeasonalFruits—Freshly cut fruit selection
- Beverages—Tea or coffee and cannedj uice of your choice

450



ALA CARTE SECTION

CHOICE OF EGGS TO ORDER

Two eggs cooked to your preference—omelette, scrambled,or boiled
Served with four slices of toast accompanied by butter and jam.

275

IDLI SAMBAR

Idli Sambar is a South Indian breakfast meal where soft fluffy steamed cakes known as idli are served with sambar, a vegetable lentil stew. Idli Sambar is made with lentils, plenty of spices, mixed vegetables and herbs. Make this amazingly delicious and easy Idli Sambar at home for a hearty,

275



CHOLE BHATURE

A classic Punjabi combo consisting of fluffy bathure served with thick and indulgent chickpea gravy

275



Soups / Shorba



- **TOMATO DHANIA SHORBA** 255
 Juicy tomatoes and fragrant coriander, infused with aromatic Indian herbs, served with a zesty lemon wedge.



- **MURG KALI MIRCH SHORBA** 275
 Rich and flavorful chicken stock, simmered to perfection and finished with a hint of crushed black pepper for a bold touch.

- **CREAM OF VEG/ NON-VEG** 255/ 275
■ A rich and velvety soup, available with fresh vegetables or tender chicken, served warm for a comforting experience.

- **SWEET CORN SOUP** 255/ 275
■ A comforting soup made with tender corn kernels, available with fresh vegetables or succulent chicken for a delightful twist.

- **MANCHOW SOUP** 255/ 275
■ A spicy and flavorful Indo-Chinese soup, loaded with fresh vegetables Chicken, and topped with crispy fried noodles for the perfect crunch.

- **HOT & SOUR SOUP** 255/ 275
■ A bold and zesty soup with a perfect balance of heat and tang, made with fresh vegetables or chicken for a comforting and flavorful experience

- **NIMBU DHANIYA SHORBA** 255/ 275
■ A light and soothing clear soup infused with the fresh aroma of coriander Coriander and a zesty kick of lemon for a refreshing taste.



Salad / Raita



- **GARDEN FRESH GREEN SALAD** 185
 A handpicked selection of the freshest greens, served crisp and vibrant for a refreshing and healthy bite.

- **RUSSIAN WITH PINEAPPLE** 265
 A creamy medley of diced vegetables, potatoes, and juicy pineapple, tossed in a rich mayonnaise dressing for a perfect balance of sweetness and flavor

- **ROASTED POTATO WITH THREE-CHILLI DRESSING** 265
 Golden roasted potatoes tossed in a bold and flavorful three-chilli dressing, delivering a perfect balance of heat and zest



- **CHEESE CORN CAPSICUM** 265
 Tender boiled corn tossed with crunchy bell peppers, fresh chopped Parsley, and soft paneer cubes—lightly dressed in olive oil for a refreshing and wholesome bite

- **MASALA PAPAD** 195
 Crispy roasted papad topped with a zesty mix of finely chopped onions, tomatoes, coriander, and spices

- **CHICKEN HAWAIEN** 325
 A delightful mix of tender chicken, juicy pineapple, and crisp vegetables, tossed in a creamy dressing for a tropical twist.



- **RAITA OF YOUR CHOICE** 195
 Choice of Boondi / Pineapple



Signature Dish



Vegetarian



Non-Vegetarian

Please inform your server of any food allergies before placing your order. Thank You Gov. Taxes are applicable.

Tandoor Starters



■ HARE MASALE KA BHUNA PANEER 495

Cottage cheese cubes marinated in a refreshing mint and herb sauce, charcoal-grilled to smoky perfection, and served with mint chutney and creamy onion salad for a flavorful finish.



■ PANEER TIRANGA 525

Paneer tikka stuffed with tangy pickle and flavorful chutney, marinated in curd and gram flour, then grilled to perfection. Served with mint chutney and creamy onion salad.

■ PANEER TIKKA 495

Cottage cheese elevated to a gourmet delight, cooked in a bold blend of chilies, ripe tomatoes, and aromatic garlic for a rich, fiery flavor—served with mint chutney and creamy onion salad.

■ PANEER DI SOTI BOTI 495

cubes of paneer, capicum, onion & tomato skewered and butter fired



■ SHABNAM KE MOTI 495

Juicy mushrooms stuffed with creamy cheese, marinated in a spiced blend of gram flour, caraway seeds, chopped chillies, and fresh coriander—grilled to smoky perfection. Served with mint chutney and creamy onion salad.

■ HARA BHARA KABAB 455

Green vegetable kababs stuffed with a yogurt and ginger filling, Coated generously with crushed almonds and fried until crisp. Served with mint chutney and creamy onion salad.

■ VEG SEEKH KABAB 455

A flavorful blend of mashed vegetables and Indian spices, Coated with capsicum, onion, and tomato, then barbequed in the Tandoor and served with refreshing mint sauce.

■ ALOO NAZAKAT 455

Potatoes stuffed with a flavorful mix of cottage cheese, nuts, and aromatic spices, slow-cooked in the tandoor for a smoky and rich taste

■ DAHI KE KABAB 465

Delicate patties made from hung curd, blended with mild spices and herbs, lightly pan-fried for a crispy outside and creamy center. Served with mint chutney and creamy onion salad.



■ VEG KABAB PLATTER FOR 2 795

A generous platter of assorted charcoal-grilled vegetarian featuring 2 pieces each of Paneer Tikka/ Hariyali Tikka/ Malai Tikka 3 pieces each of Hara Bhara Kabab and Veg Seekh Kabab; 4 pieces of Mushroom Tikka and Tandoori Gobi. Served with mint chutney and creamy onion salad. Perfect for sharing!

■ AFGHANI MURG TANGDI 625

Mildly spiced chicken drumsticks infused with the rich flavors of nutmeg, mace, and other warming Afghani spices—tender, creamy, and tandoor-grilled to perfection. Served with mint chutney and creamy onion salad.



■ MURG PURLUFT 595

Succulent boneless chicken pieces delicately spiced and layered with melted cheese and aromatic shahi jeera, offering a rich and indulgent flavor. Served with mint chutney and creamy onion salad.

■ MURG ANGAAR BEDGI 595

Tender boneless chicken marinated in creamy yogurt and fiery Byadgi (Bedgi) chillies, then grilled to smoky perfection for a bold, flavorful kick. Served with mint chutney and creamy onion salad.

■ MURG MALAI TIKKA 595

Creamy boneless chicken marinated in cashew paste and cardamom, grilled to tender perfection. Served with mint chutney and creamy onion salad.

■ MURG RESHMI 595

chicken pieces marinated in cheese, cream, and gram flour, then chargrilled for a silky, melt-in-the-mouth texture. Served with mint chutney and creamy onion salad.

■ TANDOORI MURG 400/ 685

Chicken marinated in traditional tandoori masala, yogurt, ginger, and garlic paste, then grilled in a tandoor for a smoky, robust flavor. Served with mint chutney.



■ CHANDI KALIYAN 595

Mildly spiced chicken tikkas infused with cheese, warming spices, and fresh basil. Grilled to perfection and served with mint sauce and creamy onion salad.



■ KHAAS SEEKH KABAB 625

Flavorful chicken seekh kebabs stuffed with creamy malai paneer, grilled to perfection for a rich and indulgent twist. Served with mint chutney and creamy onion salad.



Signature Dish



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Tandoor Starters

VEG SIZZLER 525

A sizzling assortment of spiced mixed vegetables served with crispy fries and sautéed veggies on a hot plate for a flavorful experience.

NON VEG SIZZLER 595

Chicken breast stuffed with spiced chicken keema, grilled and served on a sizzling platter with sautéed vegetables, crispy fries and rich brown gravy.

MURG HARIYALI TIKKA 595

Boneless chicken marinated in a vibrant blend of spinach, mint, yogurt, green chili, and fresh coriander, then grilled to smoky perfection. Served with mint chutney and creamy onion salad.

DAAWAT -E -GOSHT

PUDINA SEEKH KABAB 695

Traditional mutton seekh kebabs infused with fresh mint and aromatic spices, grilled on skewers for a smoky, flavorful bite. Served with mint chutney and creamy onion salad.

TANDOORI MUTTON CHAMP 695

Juicy mutton chops marinated in spiced chop masala with a touch of Indian herbs and grilled in the tandoor for a bold, smoky flavor. Served with mint chutney and creamy onion salad.

NON-VEG KEBAB PLATTER FOR 2 1295

A hearty charcoal-grilled platter with 2 pcs each of Chicken Tikka, Chicken Malai Tikka, and Fish Tikka, along with 3 pcs each of Chicken Seekh Kebab and Mutton Seekh Kebab. Served with mint chutney and creamy onion salad.



FISH

FISH AMRITSARI 845

Tender fish fillets marinated in a spiced gram flour batter with carom seeds and deep-fried till golden and crisp-an iconic Punjabi delight. Served with mint chutney and lemon wedges.

TANDOORI MACHCHI 845

Fish fillets marinated in spiced yogurt and herbs, then charcoal-grilled in the tandoor for a smoky, robust flavor. Served with mint chutney and lemon wedges.

CRUNCHY FISH 845

Fish fillets coated in crushed cornflakes and deep-fried to golden, crispy perfection. Served with tangy dip and lemon wedges.

KALI MIRCH METHI FISH TIKKA 845

Sole fish tikka marinated with freshly crushed black peppercorns and dried fenugreek leaves, then grilled for a bold, earthy flavor. Served with mint chutney and lemon wedges.

FISH N CHIPS 845

Classic battered fish fillets, deep-fried until golden and crispy, served with crunchy fries, tartar sauce, and lemon wedges or a timeless favorite.



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Curries

SHAAM SAVERA 525

Our signature preparation—spinach koftas filled with creamed cottage cheese, served floating in a velvety tomato-butter gravy for a luxurious and comforting experience.

METHI CHAMAN 525

Fresh methi (fenugreek leaves) simmered in spiced onion masala with tender cottage cheese cubes, bringing out authentic North Indian flavors.

MAKHAN WALA PANEER 525

Cottage cheese cubes simmered in a rich makhani gravy of tomatoes and butter, accentuated with a hint of kasuri methi for a classic North Indian taste.

PANEER TAKA TAK 525

Bite-sized paneer tikkas tossed on a hot griddle with fresh chopped tomatoes, cooked dry with bold spices for a rustic and flavorful finish.

MUSHROOM HARA PYAZ 495

Tender white button mushrooms, fresh green peas, and crisp spring onions simmered in a robust gravy, finished with a sprinkle of pickled ginger for a flavorful kick.

KASHMIRI DUM ALOO 495

Baby potatoes stuffed with a spiced filling and slow-cooked in a rich, aromatic tomato-based gravy—an authentic Kashmiri delicacy.

ALOO OF YOUR CHOICE 325

JEERA/ METHI/ PUDINA

MIX VEG HANDI 455

A medley of finely chopped vegetables, capsicum, and mushrooms, slow-cooked in flavorful chop masala for a hearty and aromatic dish.

MAKHAN MALAI KOFTA 525

Butter-soft koftas that melt in your mouth, served in a silky, luxurious cashew-based curry for a truly indulgent experience.



PANEER RESHMI 525

Strips of paneer tossed with tomatoes, capsicum, and onions in a mildly spiced masala for a colorful and velvety flavor.

SUBZ DIWANI HANDI 455

Delicate balls of mashed mixed vegetables simmered in a mildly spiced, aromatic yellow gravy—rich, wholesome, and full of flavor.

BABY CORN MUSHROOM 525

A mouth-watering combination of tender baby corn and mushrooms, stir-fried with flavorful spices for a delicious vegetarian delight.

LUKHNOWI DAL CHEF SPCIAL 455

Black lentils slow-cooked in our signature style with butter and cream—rich, hearty, and irresistibly flavorful. It's our pride and your neighbor's envy!

DAL MAKHANI 415

Black lentils cooked with butter and cream and simmered on low heat for that unique flavor!

DAL-E-KHAAS 395

Comforting yellow dal infused with a touch of mint—simple, soulful, and perfect with steamed rice.

YELLOW DAL TADKA 395

Yellow lentils slow-cooked and finished with a fiery tempering of spices for that bold, extra-spicy kick. Perfect with rice or roti.

PINDI CHANA 395

Boiled chickpeas simmered in a robust, spiced chop masala for a rich and flavorful North Indian classic.



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Curries

PALAK PINDI CHHOLAY 395

Tender chickpeas tossed in bold spices, served over crispy spinach fritters for a flavorful twist on a classic dish. for a luxurious and comforting experience.

CORN CHATKHARA PALAK 395

Tender corn kernels simmered in a vibrant spinach and garlic-infused butter gravy, bursting with rich, chatpata flavor.

KADAI GOBHI MUSSALLAM 395

Charcoal-roasted cauliflower florets tossed in a rich and flavorful onion-tomato masala, bringing global flair to a classic Indian favorite.

MURG PUNJABI 595

Succulent chicken cooked in a traditional Punjabi-style gravy made with onions, tomatoes, and a bold blend of rustic spices for a rich, hearty flavor.

MURG MAKHANI 595

Tender chicken pieces simmered in a silky, buttery tomato gravy-rich, creamy, and delicately spiced for a truly indulgent experience.kick.

KADAI MURH PATIALA 595

Flavorful chicken cooked in a traditional Kadai gravy with a of spices, bell peppers, and onions, served hot and sizzling. A authentic North Indian delicacy for spice lovers.

MURG LABABDAR 595

chicken stir-fried with onions, tomatoes, and capsicum, then simmered in a rich, creamy tomato-based gravy infused with kasoori methi for that unmistakable North Indian flavor.

LAZEEZ MURG TIKKA MASALA 595

Juicy, spiced chicken tikka simmered in a bold and flavorful masala—tangy, rich, and perfectly paired with naan.

KHURCHA SAAG MURG 595

Shredded chicken tikka tossed with palak, methi, and shimla mirch, finished with a tempering of rai and kali mirch for a rustic and flavorful twist.

MURG RARA 595

A Punjabi favorite—succulent chicken chunks cooked with spiced keema in a thick, robust gravy, bursting with bold and hearty flavors.

CHICKEN SHAHI KORMA 595

Royal nawabi-style chicken cooked in a luxurious cashew nut gravy, delicately spiced for a rich and regal experience.



FISH TIKKA MASALA 825

Chargrilled sole fish tikka cooked in a robust chop masala smoky, spicy, and full of bold North Indian flavors.

TAWA MACHCHI 825

A traditional North Frontier delicacy-fish fillets marinated in rustic spices and pan-seared on a hot tawa for a smoky, flavorful bite.

FISH CURRY 825

Fresh fish simmered in a homestyle, mildly spiced curry simple, flavorful, and true to traditional taste.

RARA GOSHT 710

Four succulent pieces of mutton cooked with spiced keema in a thick, aromatic gravy—an indulgent blend of texture and flavor, perfect for meat lovers.

BHUNA GOSHT 710

Tender, marinated mutton pieces slow-cooked with Indian herbs and spices in a rich, reduced gravy for a deep, intense flavor.

MASALA CHAMP 710

Juicy mutton chops simmered in flavorful chop masala, infused with aromatic Indian herbs and spices

MUTTON ROGAN JOSH 710

A classic Kashmiri delicacy—tender mutton slow-cooked in a rich, aromatic gravy infused with traditional spices and vibrant red chili essence.

TAWA GOHST 710

Juicy mutton pieces seared on a hot tawa and tossed with capsicum, onions, and a rustic tomato masala for a smoky, robust flavor.

KEEMA HARI MIRCH 710

Spiced minced meat slow-cooked with fresh green chillies, simmered in a robust onion curry, and served with a refreshing mint chutney for a fiery, flavorful punch.



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Indian

BASMATI KI KHUSHBOO

CHOICE OF PULAO 395

Fragrant basmati rice cooked to perfection-choose from Jeera, Lemon, Peas, or Veg Pulao for a flavorful pairing to your meal.

STEAM RICE 305

Steamed long-grain basmati rice, light and fluffy-perfect to complement any curry or dal.

BIRYANI

NIZAMI TARKARI BIRYANI 465

Assorted seasonal vegetables layered with aromatic Indian curry and fragrant long-grain basmati rice, slow-cooked in a sealed pot for rich flavor and aroma.

MURG NOORMAHAL BIRYANI 615

Saffron-infused chicken curry enhanced with a touch of rose oil, layered with fragrant long-grain basmati rice and slow-cooked in a sealed pot for a royal flavor experience.

DUM GOSHT BIRYANI 675

Tender lamb simmered in a saffron-infused curry, layered with aromatic long-grain basmati rice and slow-cooked in a sealed pot for rich, regal flavor.

EGG BIRYANI 465

Fragrant basmati rice layered with spiced boiled eggs and aromatic masala, slow-cooked



Chinese Starters



STUFFED MUSHROOM IN OYSTER SAUCE 510

Mushrooms stuffed with a flavorful mix of paneer and vegetables, coated, fried to golden perfection, and tossed in rich oyster sauce for a savory finish.

TANGRA PANEER CHILLI 510

A spicy and flavorful Indo-Chinese delight, inspired by Kolkata's Chinatown—Tangra. Crispy paneer tossed in a fiery blend of soy sauce, peppers, and aromatic spices.

GOLDEN SPICE SPRING ROLLS 425

Crispy golden spring rolls stuffed with a flavorful mix of vegetables or chicken, tossed in a spicy chilli sauce for a fiery kick.

HONEY CHILLI POTATO 425

Crispy potatoes tossed in a tangy and spicy honey-chilli glaze, garnished with fresh herbs. Perfect for those who love a sweet, spicy, and addictive appetizer.

PANEER WITH BLACK PAPER SAUCE 510

Soft and succulent paneer cubes tossed in a rich, aromatic black pepper sauce for a bold and flavorful experience.

PANEER & MUSHROOM IN DRAGON SAUCE 510

A fiery fusion of paneer and mushrooms, tossed in a bold and spicy dragon sauce for an intense burst of flavors.

BABY CORN & MUSHROOM IN HONEY CHILLI SAUCE 510

Batter-fried baby corn and mushrooms, stir-fried in a delectable honey-flavored chilli sauce for a perfect blend of sweetness and spice.

BULLET KEBAB 425

A delicious blend of mixed vegetables and mashed potatoes, shaped into bullet-sized kebabs and cooked to crispy perfection.

VEG. SALT & PEPPER 425

Crispy stir-fried vegetables tossed with aromatic spices, crushed black pepper, and a hint of salt for a perfectly balanced, flavorful crunch.

PAPER POTATOES 425

CRISPY FRIED potatoes tossed in black pepper sauce



Signature Dish



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Chinese Starters

VEG.SWEET & SOUR 425

A handpicked medley of Chinese-style vegetables, tossed in a tangy, sweet & sour sauce for a vibrant and flavorful experience.

CORN & VEG MANCHURIAN 425

Crispy corn and vegetable dumplings tossed in a rich, tangy, and spicy Manchurian sauce for an irresistible Indo-Chinese delight.

NOODLES & RICE

HAKKA NOODLE 435/ 510

Stir-fried noodles tossed with fresh vegetables, aromatic spices, and soy sauce for a classic Indo-Chinese street-style flavor.

CHOPSUEY 435/ 510

Diced chicken & vegetable cooked in tangy tomato sauce served with crispy fried noodles

SINGAPORI NOODLES 435/ 510

Thin rice noodles stir-fried with vibrant vegetables and aromatic spices, finished with a hint of curry flavor for a bold and zesty taste.

CHILLI CHICKEN 595

Tender chicken pieces stir-fried with crunchy capsicum and onion batons, tossed in a bold and spicy sauce for a flavorful kick.

LEMON CHICKEN 595

Tender chicken pieces cooked in a vibrant lemon-infused sauce, offering a perfect balance of tang and zest with every bite.

TRIPLE DELIGHT 435/ 510

Combination of Crispy Noodles, rice & Vegetable to give a Unique taste & flavor, served in Sweet'n saur/szechwan style (spicy)

SZECHWAN FRIED RICE 375/ 410/ 475

A spicy and aromatic fried rice tossed with fresh vegetables (or chicken), infused with bold Szechwan sauce for a fiery and flavorful experience with every bite.

FRIED RICE 375/ 410/ 475

Classic stir-fried rice tossed with fresh seasonal vegetables, soy sauce, and aromatic spices for a flavorful and satisfying vegetarian favorite.

Chinese



MAIN COURSE

SAUTE FISH IN HOT GARLIC SAUCE 845

Tender sole fish sautéed and tossed in a bold, tangy, and spicy garlic sauce for a fiery punch of flavor.

LEMON CHILLI GARLIC FISH 845

Crispy fried fish cubes tossed with garlic and chili in a zesty lemon-soy sauce.

DICED SIZZLING CHICKEN 595

Tender chicken pieces tossed in a crushed red chilli sauce with a hint of honey, served sizzling hot.

CHICKEN SHANGHAI 595

A classic delicacy from Shanghai — crispy chicken tossed in a mildly spicy, tangy sauce with Asian herbs and peppers.



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Indian Breads

ATTA TANDOORI ROTI

wheat flatbread cooked in a tandoor.

40

PYAZ MIRCH KI ROTI

wheat roti with spiced onion and green chili mix, tandoor-cooked.

65

PLAAN NAAN/ MISSI ROTI

Soft, leavened Indian bread baked in a traditional tandoor.

65

BUTTER TANDOORI ROTI

Whole wheat flatbread cooked in a tandoor and brushed and brushed with melted butter for added flavor

45

BUTTER NAAN

white flour bread cooked in a tandoor and finished with a generous brushing of butter.

75

GARLIC NAAN

Tandoor-baked leavened bread topped with freshly chopped garlic and brushed with butter

85

LACHHA PARATHA

Flaky, multi-layered whole wheat bread cooked on a griddle with ghee or butter for a crispy, golden finish.

85

PUDINA LACHHA PARATHA

Flaky, layered whole wheat paratha infused with fresh mint leaves, griddled to crispy perfection with a touch of ghee.

85

PESHAWARI NAAN

Naan stuffed with a rich mix of fennel, pistachios, and black sesame, offering a sweet and aromatic bite.

85

STUFFED KULCHA

Tandoor-baked soft bread stuffed with your choice of filling — Aloo (spiced potato), Onion, or Matar (green peas) for a flavorful Punjabi classic.

85

Indian Breads



ASSORTED BREAD BASKET

350

A curated selection of Indian breads:

2 Tandoori Rotis, 1 Lachha Paratha, 1 Missi Roti, 1 Butter Naan, 1 Plain Naan, and 1 Stuffed Kulcha. Perfect to pair with any curry or tandoori dish.

COMBO MEAL

PANEER KULCHA WITH GRAVY

250

Tandoori kulcha stuffed with spiced cottage cheese, served with rich, tangy chickpea gravy for a hearty North Indian delight.

CHICKEN KULCHA

300

Fluffy tandoori kulcha stuffed with flavorful minced chicken, served with spiced tangy gravy for a satisfying bite.

MUTTON KULCHA

350

Soft kulcha generously filled with spiced minced mutton, served hot with rich, savory gravy for a hearty indulgence.



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Beverages

COLD BEVERAGE

COLD COFFEE WITH ICE CREAM 215

A chilled, creamy cold coffee topped with a scoop of rich vanilla ice cream

COLD COFFEE 165

A smooth and refreshing iced coffee, blended to perfection

MILK SHAKES 165

Creamy and delicious milkshake made with your Choice of flavor: Vanilla/chocolate/strawberry/Mango/Banana

LASSI 150

A traditional, creamy, and refreshing yogurt-based drink, Blended to perfection. Plain/sweet/salted

MINERAL WATER 60

AREATED DRINKS 85

SHIKANJAVI 85

PEPSI CAN 90

CHOICE OF CANNED JUICE 120

Apple Pineapple Mango orange Mix fruit , tomato

HOT BEVERAGE

TEA 65

PLAIN COFFEE 90

BOURNVITA /HOT CHOCLATE 150



Desserts



CHOICE OF ICE CREAM 145

Vanilla / Chocolate / Strawberry / Butterscotch

NARAM GARAM 145

Warm gulab jamuns served with a scoop of chilled vanilla ice cream

TUTTI FRUTTI 280

SIZLING BROWNIE 295

A warm, gooey brownie served on a plate, topped with creamy vanilla ice cream and drizzled with hot chocolate sauce.



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All Day Dining

■ **FISH FINGER** 845
All time favourite fish preparation

■ **FISH & CHIPS** 845
Crumb fried fish served with tartare sauce & french fries

■ **BEST FRIED CHICKEN** 595
Crumb fried Chicken ,served with french fries

■ **CHICKEN PAKODA** 595
Boneless peices of chicken rolled in spicy butter gram flour & deep fried

■ **VEG. GRILLED CHEESE CORN & CAPSICUM** 345
A new salad with tricolor peppers and sweet corn along with spices and dried basil.

■ **CHICKEN GRILLED SANDWICH** 375
tender, grilled chicken breast or thigh, often seasoned and marinated, served on a toasted bun or bread with fresh toppings like lettuce, tomato, and your choice of sauce or condiments.

■ **VEG.CLUB SANDWICH** 375
Two Layered veg and cheese sandwich served with ketchup & fries

■ **CHICKEN CLUB SANDWICH** 425
Two Layered chicken and egg sandwich served with french fries

■ **VEG GRILLED SANDWICH** 325
Made with bread, butter, vegetables, chutney, cheese (optional) ground spices, this is a super delicious and easy to make sandwich.



■ **BAKED VEGETABLE** 375
Fresh vegetable with spanich baked with cream

■ **VEG. CUTLET** 475
Exotic combination of vegetables with potatoes and deep fried

■ **PANEER PAKODA** 495
Delicate pieces of paneer rolled in spicy gram flour battled & Deep Fried

■ **ASSORTED PAKODA** 375
Mixed veg fritters served with mint souce

■ **FRENCH FRIES** 275
Salted deep fried potato fingers

■ **ALOO CHANA CHAT** 250

■ **PEANUT MASALA** 250



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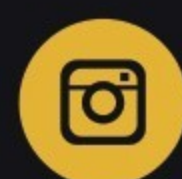


GARHA ROAD, NEAR BUS STAND,
JALANDHAR

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