



# INDRALOK PALACE

HOTEL & RESORT



# BREAKFAST

## CONTINENTAL BREAKFAST

299

Choice of canned juice, toast butter jam  
tea or coffee, seasonal cut fruits  
choice of cereals

## INDIAN BREAKFAST

299

Choice of canned juice or choice of lassi (sweet or salted),  
tea or coffee 2pcs stuffed paratha with curd & pickle  
or 4pcs poori with bhaji

## AMERICAN BREAKFAST

349

Choice of canned juice, toast butter jam, tea or coffee,  
seasonal cut fruits choice of cereals, eggs to order  
(boiled, omlate masala or plain)





## FARM FRESH EGGS



Choice Of Omelette (Plain, masala)	99
Cheese Omelette	149
Mushroom Omelette	149
Poached Egg With Toast	149
Scramble Egg With Toast	149
Boiled Egg	99



## SANDWICHES




Veg Sandwich (Plain and grilled)	149
Sesame Toast	149
Cheese Sandwich	199
Veg Club Sandwich	199
Chicken Club Sandwich	249



## PIZZA & BURGER



Margherita Pizza (Cheese & tomato)	399
Farm House Pizza (Onion mushroom tomato)	399
Cheese Capsicum Onion Pizza	499
Deluxe Pizza (Baby corn onion capsicum)	399
Spinach Pizza (Blanch spinach & cheese)	499
Veg. Burger	199
Chicken Burger	249



## VEGETARIAN SOUPS

Cream Of Tomato/Mushroom/ Vegetable	149
Veg Hot & Sour Soup	149
Veg Manchow Soup	149
Veg Sweet Corn Soup	149
Tomato Dhania Shorba	149
Mulligatawny Shorba	149
Tom Yom Soup	149

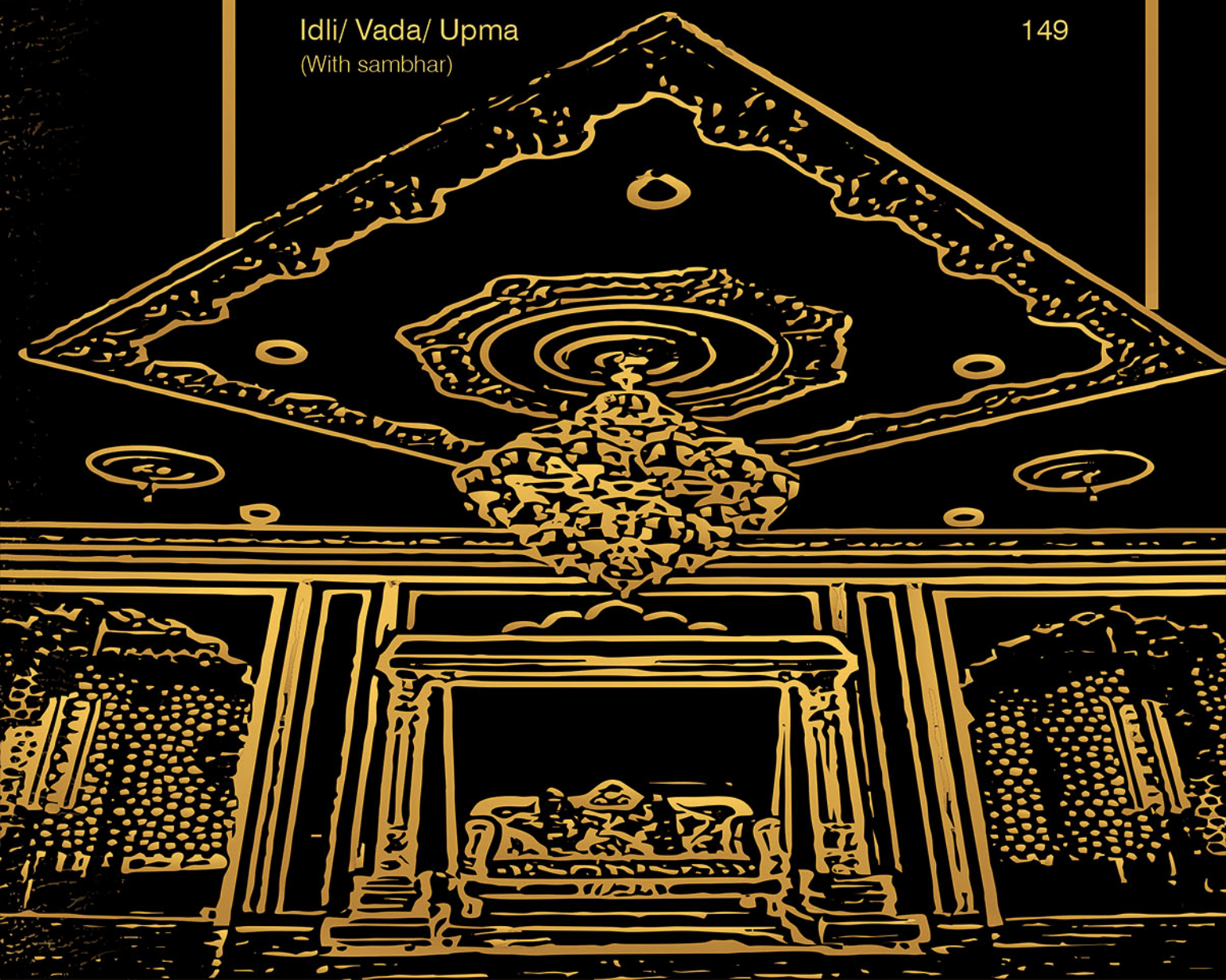
## NON VEGETARIAN SOUPS

Chicken Hot & Sour Soup	199
Chicken Manchow Soup	199
Chicken Sweet Corn Soup	199
Tom Kha	199
Cream Of Chicken Soup	199



## SOUTH INDIAN

Plain Dosa	129
Plain Butter Dosa	149
Masala Dosa	199
Paneer Dosa	220
Mysore Dosa	220
Uttapam (Veg /onion)	149
Idli/ Vada/ Upma (With sambhar)	149



## ASIAN CUISINE VEGETARIAN

Papad Dry & Fry	60
Papad Masala Dry & Fry	75
Veg Cutlet	149
Wafers	99
Finger Chips	149
Hara Bhara Kabab	249
Gobhi Manchurian	299
Veg. Manchurian (Dry/ Gravy)	299
Chilly Honey Finger Potato	249
Veg Spring Roll	299
Okra Salt And Pepper	299
Crispy Chilly Baby Corn Mushroom	349
Crispy Chilly Veg	249
American Corn Salt And Pepper	249
Cheese Ball	299
Chilly Paneer (Dry/Gravy)	349
Schezwan Paneer	349
Ginger Paneer	349
Shanghai Paneer	349
Garlic Noodles / Veg Noodles	249
Veg Pakoda	149
Paneer Pakoda	199
Peanut Masala	149
Fried Green Peas	149

## ASIAN CUISINE NON VEGETARIAN

Chicken Cutlet	249
Fish Finger With Tartar Sauce	449
Chicken & Lemon Slice Sauce (Bread chicken lemon sauce)	399
Drumian Chicken Red Wine Sauce	489
Dreams Of Heaven	399
Chicken Lolly Pop	399
Chicken Manchurian	399
Chilly Chicken	499
Crispy Fried Chicken	399
Lemon Coriander Chicken	399
Lemon Chicken	399
Chicken-65	399



## INDIAN CUISINE VEGETARIAN FROM CLAY OVEN

Paneer Tikka (Nawabi, achari, lahsuni, zafrani, hariyali, kali mirch, ajwaini)	349
Subz Tandoori Khazana	349
Tandoori Aloo	249
Shakahari Seekh Kabab (A unique mix veg with grilled in the tandoor)	299
Dahi Ke Sholay	349
Dahi Ke Kabab (Aunique mix veg. with gram powder and yoghurts grilled in the tandoor)	299
Soya Chaap Tandoori	349
Hariyali Kabab	299
Khumb Kabab	349
Mushroom Tikka	349





INDIAN CUISINE  
NON-VEGETARIAN FROM CLAY OVEN

<b>Kathi Roll</b>	349
<b>Afghani Chicken (Half/Full)</b> (Tender chicken marinated in cream, yoghurt and cooked in clay oven)	399/649
<b>Tandoori Chicken (Half/Full)</b> (Chicken marinated in garlic, ginger red chilly paste yoghurt . cooked in clay oven.)	399/649
<b>Chicken Tikka</b> (Cubes of tender chicken marinated with yoghurt Indian and spices, grilled in char coal oven. with choice of lassuni / achari / hariyali / ajwani cooked and perfection in clay oven)	399
<b>Mahi Tikka (Lasuni, Hariyali, Ajwain, Zafrani)</b> (Chunk of fish marinated with garlic, chutney, carom seeds and kesar finished in tandoor)	399
<b>Murg Malai Kabab</b> (Boneless pieces of chicken marinated in rich part of almond cashew yoghurt and cream cooked charcoal oven)	399
<b>Stuffed Tangri Kabab</b> (Chicken drumsticks stuffed with minced chicken & grilled over charcoal)	499
<b>Fish Sikwa</b> (Fish fry curd lemon juice refined flavor ginger, garlic cooked grilled with spices)	499
<b>AST Kabab</b> (Chef special)	399
<b>Sikva Chicken Kabab</b> (Chef special)	399
<b>Peshawari Kabab</b>	399
<b>Murg Seekh Kabab</b> A layer combination of cottage cheese & minced chicken blended with special tandoor, cooked in charcoal oven.	399
<b>Murg Tikka Achari</b> Chicken roast and pickles flavour	399
<b>Murg Tikka Mirza Hassnu</b>	399



## INDIAN DHAMAKA



Dal Makhani	299
Yellow Dal Tadka	249
Dal Bhukhara	299
Sukhi Dal	249
Dal Nawabi	249
Dal Panchmel	249



## INDIAN KHANA KHAZANA (VEG.)



Jeera Aloo	249
Pindi Chana	299
Methi Matar Malai (Methi green peas cream gravy)	349
Chana Masala / Mausam Ki Sabzi	249
Mix Vegetables	249
Corn Palak	299
Malai Kofta Curry (Fresh cottage cheese & dumpling cooked in creamy gravy)	349
Shabnam Curry (Green peas & mushroom cooked brown gravy)	349
Veg. Kofta	249
Vegetables Jalfrezi (Vegetables julienne served with onion gravy)	249
Veg. Kolhapuri (Mix vegetable spicy gravy)	299
Paneer Saagwala (Cubes of cottage cheese cooked in a rich gravy of spinach & fresh cream)	349
Dum Aloo Kashmiri	349
Aloo Chutney Wala	249



# INDIAN KHANA KHAZANA (VEG.)

<b>Mushroom Curry</b> (Cubes of cottage cheese cooked in a rich gravy & mushroom cooked with thick brown gravy)	299
<b>Stuffed Tomato Capsicum</b>	299
<b>Paneer Butter Masala</b>	349
<b>Shahi Paneer</b> (Paneer cubes served with white cream gravy)	349
<b>Kadhai Paneer</b> (Diced pices of cottage cheese cooked in kadhai onion capsicum)	349
<b>Paneer Makhan Noorani</b> (Cubes of cottage cheese cooked in makhani style gravy)	349
<b>Paneer Do Pyaza</b> (Paneer cubes in onion brown gravy)	349
<b>Paneer Tikka Masala</b> (Tandoori roasted paneer with tomato gravy spicy)	349
<b>Aloo Uday Giri</b> (Potato roast with whole chilly and spicy and masala and dry)	299
<b>Baby Corn Masala</b> (Baby corn with onion tomato gravy)	299
<b>Lauki Lajakat</b> (Stuffed lauki cheese with tomato gravy)	249
<b>Aloo Hamdam</b> (Potato and capsicum onion masala)	249
<b>Lauki Kofta</b>	249
<b>Paneer Bhurji</b> (Cottage chopped paneer basic gravy)	349
<b>Paneer Lababdar</b> (Paneer/onion capsicum honey flavor gravy)	349
<b>Kaju Curry</b> (Fried kaju cooked with creamy gravy)	349
<b>Mushroom Masala</b> (Diced in piece of cream brown gravy)	349
<b>Paneer Firdosi</b> (Spinach stuffed and paneer rolls tomato gravy with dry fruits)	399
<b>Paneer Rajwadi</b> (Onion capsicum julienne paneer tomato gravy & brown dry fruits)	399



## INDIAN NON-VEG MAIN COURSE



<b>Butter Chicken (Half/Full)</b>	399/699
<b>Kadhai Chicken Half/Full</b> (Onion capsicum cooked with whole spices masala)	399/699
<b>Chicken Do Pyaza (Half/Full)</b> (Shaded chilly and onion and brown gravy)	399/699
<b>Chicken Aftabi (Half/Full)</b> (Chicken deep fry and spicy gravy)	399/699
<b>Chicken Saag Wala (Half/Full)</b> (Chicken and spinach paste with masala)	399/699
<b>Handi Chicken (Half/Full)</b> (Onion, capsicum fry with butter spicy whole masala)	399/699
<b>Chicken Tikka Masala</b> (Roast boneless chicken with makhani gravy)	499
<b>Chicken Kali Mirch</b> (Juicy pieces of chicken and white gravy with kali mirch)	499
<b>Chicken Patiala (Half/Full)</b> (Chicken stuffed with omelette cooked with red gravy)	399/699
<b>Mutton Rogan Josh</b> (Mutton piece with brown rogan gravy)	449
<b>Mutton Rara</b> (Mutton brown gravy with keema)	499
<b>Mutton Handi</b> (Brown gravy with whole masala)	449
<b>Mutton Saag Wala</b> (Mutton pieces with spinach pesto with masala)	449
<b>Mutton Curry</b> (Mutton pieces with spinach pesto with masala)	449
<b>Mutton Bhuna</b> (Mutton dry with chopped masala roasted)	499
<b>Nalli Gosht</b> (Mutton nail with spicy masala gravy)	499



## INDIAN NON-VEG MAIN COURSE

<b>Murg Sultana (Half/Full)</b> (Roast chicken with mushroom onion, capsicum chop)	399/699
<b>Chicken Adraki</b> (Ginger and brown gravy masala)	499
<b>Egg Curry</b> (Egg curry home made style gravy)	249
<b>Chicken Masala (Half/Full)</b> (Brown masala gravy)	399/699
<b>Fish Tikka Masala</b> (Roast fish with Indian masala)	499
<b>Fish Curry</b> (Fish curry home made style)	499



## CHINESE MAIN COURSE VEGETARIAN

<b>Chilly Paneer</b> (Diced cutting paneer hub with chilly sauce fried with onion and capsicum)	349
<b>Daivel Choice</b> (Mix vegetable and fruit tossed with flavored sweet in sour)	349
<b>Baby Corn With Mushroom</b> (Crispy baby corn and mushroom of hubs with schezwan sauce)	299
<b>Ginger Paneer</b> (Diced cutting paneer & ginger hubs with soya sauce)	349
<b>Cottage Cheese Spinach</b> (Cheese and spinach sauce)	349
<b>Veg Ball Hunan Sauce</b>	249
<b>Thichin Veg &amp; Sauce</b>	249
<b>Red Curry</b>	449
<b>Green Curry</b>	449
<b>King Chow Veg</b> (Vegetables, Red Chilly, Soya Sauce)	349
<b>Young Shia Veg</b> (Vegetable, spinach, red chilly sauce, mushroom)	249
<b>Veg Fried Rice</b>	249
<b>Ginger Fried Rice</b>	249
<b>Triple Fried Rice</b>	299
<b>Tetra Fried Rice</b>	299

## CHINESE MAIN COURSE NON-VEGETARIAN

<b>Cota Young Singh Chicken</b> (Red wine with noodles)	399
<b>Chicken Fried Rice / Ginger Fried Rice</b>	349
<b>Chicken Triple Fried Rice</b>	349
<b>Chicken Tetra Fried Rice</b>	399
<b>Chicken Conthoniyan Noodles</b>	349

## CONTINENTAL VEG

Sauté Herbs Potato	299
Corn Spinach Au Gratin (Baked with white sauce)	399
Baked Vegetables (Mix veg with white sauce baked)	349
Falafel (Mess cholle, herbs and deep fry)	349
Choice Of Italian Pasta (Spaghetti/penne/farfalle/fusilli/rigatoni with choice of sauce / arrabbiata sauce /cheese and cream mushroom sauce /white sauce)	349
Meshed Potato With Vegetables	270

## CONTINENTAL NON-VEG

Chicken Au Gratin (Baked chicken with white sauce)	549
Chicken Roast Lemon Sauce	449
Chicken Roast With Lemon Butter Sauce	449
Grilled Fish With Lemon Garlic Butter Sauce	449
Steam Fish	449

## RICE ,PULAO AND BIRYANI

Steamed Rice	179
Jeera Rice	199
Pulao (Matar/ jeera / kashmiri/ navratna/ vegetable)	299
Veg. Biryani	299
Chicken Biryani	399
Mutton Biryani	499

## SALAD

Garden Fresh Salad	120
Onion Salad	100
Kimchi Salad	120
Aloo Chatt/ Chana Chatt	120
Cheese Cherry Pineapple	299

## RAITA 199

(Plain Curd , Boondi Raita , Fruit Raita ,  
Pineapple Raita , Mix Veg. Raita )

## INDIAN BREADS

Roti	25
Butter Roti	30
Missi Roti	30
Butter Naan	35
Onion Naan	35
Laccha Paratha	35
Pudina Paratha	35
Stuffed Paratha	40
Kashmiri Naan	40



# THE ROYAL FOUNTAIN

Choice Of Tea (Ginger, green, herbal, masala, jasmine, lemon, lemon grass)	49
Coffee	49
Lassi Sweet Or Salted	99
Butter Milk	99
Cold Coffee	149
Choice Of Shakes (Vanilla / strawberry/ chocolate / butterscotch)	149
Jaljeera	49
Soft Drink	49
Fresh Lime Water	49
Fresh Lime Soda	49
Mineral Water	On M.R.P



## DESSERTS

Gulab Jamun	99
Moong Dal Halwa	99
Tutti Frutti	99
Fruit Salad With Ice Cream	149
Gulab Jamun With Ice Cream	149
Choice Of Ice Cream (Vanilla / strawberry/ butterscotch/ pista / mango/ keser)	99
Mava Vati	99

