



Hotels & Resorts

(Unit of Royal Park Hospitality Pvt. Ltd.)

## The Royal Menu



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(Unit of Royal Park Hospitality Pvt. Ltd.)

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### (LOCATION)

Indirapuram  
Ghaziabad

G. Noida  
G.B. Nagar

Neb Saray  
Delhi

## BREAKFAST CORNER

### EXECUTIVE BREAK FAST

SEASONAL FRUIT JUICE, POORI BHAJI/STUFFED PARANTHA WITH CURD, TEA /COFFEE OR SEASONAL FRUIT JUICE, MASALA DOSA WITH SAMBHAR, CHUTNEY, TEA/COFFEE	₹400/-
SEASONAL FRUIT JUICE	₹250/-
PASTEURIZED JUICE	₹100/-
FRESH TROPICAL FRUIT BOWL	₹350/-
CEREALS (CHOICE OF CORNFLAKES /WHEAT FLAKES /CHOCO FLAKES, SERVED WITH HOT OR COLD MILK)	₹150/-
POORI BHAJI (DEEP FRIED WHOLE WHEAT PUFFED BREAD SERVED WITH ALOO AND TOMATO KI SUBJI)	₹250/-
CHOICE OF STUFFED PARANTHA (2PIECES) ALOO /GOBHI /PANEER (AN INDIAN FLAT BREAD STUFFED WITH POTATOS /CAULIFLOWER/ FARMER'S /CHEESE SERVED WITH CURD AND PICKLE)	₹250/-
TOAST WITH BUTTER AND PRESERVED	₹120/-
BAKED BEANS IN TOMATO SAUCE (SERVED WITH FRIED OR TOAST BREAD)	₹250/-
GUJRATI POHA (STEAMED PRESSED RICE AND POTATOES FLAVOURED WITH TURMERIC AND CUMIN SEED)	₹200/-
ANKURIT SALAD (SPROUTED BLACK WHOLE GRAM MILDLY SPICED AND TOPPED WITH LEMON JUICE)	₹200/-

## SHURUAAT

### SHURUAAT

BOONDI JAL JEERA (AN ALL TIME FAVOURITE COOLER DRINK.)	₹100/-
CHHACH (BUTTER MILK FLAVORED WITH DRY ROASTED CUMIN SEEDS AND BLACK SALT.)	₹100/-
PAPAD (ROASTED /FRIED/MASALA)	₹70/-
<b>SOUP</b>	
TOMATO DHANIYA SHORBA (TRADITIONAL INDIAN SPICES AND HERBS COOKED WITH TOMATO.)	₹200/-
TOMATO MINT SHORBA (TOMATO COOKED WITH INDIAN SPICES AND FRESH MINT LEAVES.)	₹200/-
LEMON COARINDER SOUP (A THIN LEMON FLAVORED SOUP WITH GARDEN FRESH VEGETABLES.)	₹200/-
SWEET CORN SOUP (PLAIN/VEG.) (AMERICAN CORN PUREE COOKED WITH VEGETABLE STOCK & SEASONING.)	₹200/-
MANCHOW SOUP (ASSORTED VEGETABLES CABBAGE, CARROT, MUSHROOM ETC. COOKED WITH VEG STOCK, CHINESE SPICES VINAGER & SEASONING.)	₹200/-
VEG CLEAR SOUP (CONSOMME SOUP PURE VEG STOCK & ASSORTED VEGETABLES.)	₹150/-
CHOICE OF CREAM SOUP (TOMATO/MUSHROOM/VEGETABLE.)	₹200/-
MINISTRONE SOUP (AN ITALIAN BROTH SOUP FLAVOURED WITH GARLIC.)	₹200/-

## SALADS & RAITA

<b>GREEN SALAD</b> (FRESH CUCUMBER CARROT ONION & TOMATO WITH LEMON & GREEN CHILLI)	₹150/-
<b>KACHUMBER SALAD</b> (HOME STYLE MIX OF CHOPPED ONIONS TOMATOES, CUCUMBER, CAPSICUM, AND CARROTS DRESSED WITH LEMON JUICE AND SEASONING)	₹150/-
<b>CHEESE &amp; PINEAPPLE SALAD</b> (CUBES OF FRESH COTTAGE CHEESE WITH PINEAPPLE IN COCKTAIL SAUCE)	₹200/-
<b>RUSSIAN SALAD</b> (ALL TIME POPULAR MELANGE OF VEGETABLES DRESSED IN MAYONNAISE)	₹200/-
<b>KIMCHI SALAD</b> (GREEN CABBAGE TOSSED WITH CHINESE SAUCES TOPPINGS WITH SESAME SEEDS)	₹150/-
<b>PLAIN CURD</b>	₹150/-
<b>RAITAS</b> (BOONDI/ALOO PUDINA /MIX VEG/CUCUMBER)	₹150/-
<b>PINEAPPLE RAITA</b>	₹200/-

## STARTER

### TANDOOR DELICASIES & STARTERS

<b>PANEER TIKKA KALI MIRCH</b> (COTTAGE CHEESE CUBES MERINATED IN HUNG CURD AND CHEESE FLAVOURED WITH CRUSHED PEPPER CORN AN COOKED IN TANDOOR)	₹400/-
<b>PANEER MINT TIKKA</b> (COTTAGE CHEESE MERINATED WITH MINT AND THE GRILLED)	₹400/-
<b>CHEESE CORN TIKKI</b> (CORN COTTEGE CHEESE AND DEEP FRIED)	₹400/-
<b>PANEER TIKKA IRANI</b> (COTTAGE CHEESE MERINATED IN DELICIOUS SPICED YOGHURT AND ROASTED IN TANDOOR WITH TOMATO ONION AND CAPSICUM)	₹400/-
<b>PANEER KE ANGARE</b> (TRADITIONAL COTTAGE CHEESE KABAB FLAVORED WITH AJWAIN)	₹400/-
<b>MAKHMALI PANEER TIKKA</b> (PANEER MERINATED WITH CASHEW NUT PASTE HUNG CURD AMUL CHEESE CARDAMOM POWDER AND SHAHI INDIAN SPICES ROASTED IN CLAY OVEN)	₹400/-
<b>ACHARI PANEER TIKKA</b> (PICKLED FLAVOURED PANEER TIKKA MERINATED WITH HUNG CURD AMUL CHEESE GINGER GARLIC PASTE ROASTED GRAM FLOUR TERMERIC AND PICKLED ROASTED IN CLAY OVEN)	₹400/-
<b>VEG GALAWATI KABAB</b> (VEGETABLE DELICACIOUS SHALLOW FRIED LUCKNAVI KABAB)	₹350/-
<b>PANEER SEEKH KABAB</b> (SEEKH KABAB MADE OF SPICED COTTAGE WITH GREEN CHILLIES AND CORIANDER LEAVES COOKED IN TANDOOR)	₹400/-
<b>MOTI SEEKH KABAB</b> (SPINACH AND INDIAN CORMIN INDIAN SPICES)	₹350/-

## STARTER

### TANDOOR DELICASIES & STARTERS

<b>VEGETABLE SEEKH KABAB</b> (SEEKH KABAB MADE OF MIXED VEGETABLE WITH GREEN CHILLIES & CORIANDER LEAVES)	₹350/-
<b>TANDOORI MOTI</b> (MARINATED BUTTON MUSROOM WITH TOMATO AND CAPSICUM COOKED IN TANDOOR)	₹350/-
<b>ALOO MOTIJAAN</b> (POTATO STUFFED WITH LIGHTLY SPICED COTTAGE CHEESE & GRILLED IN TANDOOR & COATED WITH SESAME SEED)	₹350/-
<b>HARA BHARA KABAB</b> (SPINACH COTTAGE CHEESE & GREEN PEAS BASED KABAB MIX WITH GRAM FLOUR & SEASONING WITH INDIAN SPICES)	₹350/-
<b>AAG KE PHOOL</b> (A CAULIFLOWER MARINATED IN INDIAN EXOTIC SPICES)	₹350/-
<b>VEG KATHI ROLL</b> (ROLLED BREAD STUFFED WITH MASALA OF CAPSICUM, ONION MIX VEGETABLE & INDIAN SPICES)	₹350/-
<b>VEG KABAB KATHI ROLL</b> (ROLLED BREAD STUFFED WITH VEG SEEKH KABAB WITH MASALA & INDIAN SPICES)	₹350/-
<b>CHEESE CHILLI KATHI ROLL</b> (ROLLED BREAD STUFFED WITH MASALA OF COTTAGE CHEESE CAPSICUM ONION TOMATO CORIANDER GREEN CHILLY AND INDIAN SPICES)	₹400/-
<b>MAHARANI PLATTER</b> (DIFFERENT FLAVORS WITH VEGETERIAN TANDOORI KABAB SERVED ON A PLATTER)	₹400/-
<b>DAHI ELAICHI KABAB</b> (CARDAMOM FLAVOURED HUNG CURD CUTLET)	₹350/-
<b>MUSHROOM ZAFRANI KABAB</b> (BUTTER MUSHROOM, MARINATED WITH HUNG CURD, FLAVOURED WITH SAFFRON, COOKED IN CLAY OVEN)	₹400/-
<b>PESHAWARI SOYA CHAAP</b> (MARINATED SOYA BEAN STICKS, COOKED IN CLAY OVEN)	₹400/-

## MAIN COURSE

<b>THE ROYAL SPECIAL</b> (MARINATED PANEER COOKED IN CHEF'S CREATION GRAVY AND SECRET SPICES)	₹400/-
<b>METHI CHAMAN</b> (A TYPICAL KASHMIRI DELICACY OF PANEER)	₹400/-
<b>METHI MAKAI MALAI</b> (A ROYAL COMBINATION OF FENUGREEK CORN & MALAI-A HOUSE DELICACY)	₹400/-
<b>MAKHMALI MALAI KOFTA</b> (COTTAGE CHEESE DUMPLING IN CREAMY TOMATO BASED GRAVY)	₹400/-
<b>PANEER MAKHAN WALA</b> (PANEER COOKED WITH BUTTER GRAVY FINISHED BY CREAM & BUTTER)	₹400/-
<b>RIJALA PANEER</b> (PANEER COOKED WITH CASHEW NUT WHOLE GARLIC RED & GREEN WHOLE CHILLY FINISHED WITH CREAM & CORIANDER LEAVES)	₹400/-
<b>PANEER TIKKA BUTTER MASALA</b> (PANEER TIKKA COOKED WITH TOMATO PUREE & ONION TOMATO BASED MASALA & SPICY INDIAN SPICES FINISHED WITH CREAM BUTTER GINGER & FRESH CORIANDER LEAVES)	₹400/-
<b>PANEER KALI MIRCH</b> (PANEER COOKED WITH GARLIC BLACK PEPPER CREAM & SEASONING FINISHED WITH FRESH CORIANDER LEAVES)	₹400/-
<b>BAHAR-E-SHABNAM</b> (GREEN PEAS AND PANEER SERVED WITH ONION TOMATO GRAVY FINISHED WITH CREAM)	₹400/-
<b>DUM ALOO BANARASI</b> (BABY POTATO COOKED WITH CURD MUSTARD SEEDS FENNEL SEEDS CASHEW NUT ONION & INDIAN SPICES FINISHED WITH FRESH CORIANDER LEAVES)	₹350/-
<b>DUM ALOO BHOJPURI</b> (POTATO STUFFED WITH MAWA PANEER CASHEW NUT RAISIN FINISHED WITH SAFFRON GRAVY)	₹350/-
<b>GULMARG KADHAI CHAMAN</b> (PANEER TIKKA COOKED IN RICH TOMATO GRAVY FLAVORED WITH ANISEEDS AND GARAM MASALA)	₹400/-

## MAIN COURSE

<b>KADHAI PANEER</b> (PANEER COOKED WITH ONION TOMATO GRAVY FLAVOURED WITH FENUGREEK LEAVES AND GARAM MASALA)	₹400/-
<b>SHAHI SHAUK</b> (COTTAGE CHEESE COOKED WITH MAWA AND CASHEWNUT GRAVY FLAVOURED WITH GREEN CARDAMOM TEMPERED WITH SAFFRON)	₹400/-
<b>MALAI KI NAZAKAT</b> (COTTAGE CHEESE DUMPLING SERVED WITH MAWA & CASHEW NUT GRAVY)	₹400/-
<b>PALAK PANEER</b> (FRESH PALAK CURRY COOKED WITH COTTAGE CHEESE)	₹400/-
<b>LAHSONI PALAK</b> (CHOPPED SPINACH TOSSED WITH ONION, GARLIC & DESI GHEE FLAVORED WITH INDIAN EXOTIC SPICES)	₹350/-
<b>KHUMB MATAR</b> (FRESH MUSHROOMS&PEAS CURRY WITH EXOTIC INDIAN SPICES)	₹350/-
<b>MUSHROOM MASALA</b> (FRESH MUSHROOMS COOKED WITH BUTTER AND ONION)	₹350/-
<b>MUSHROOM ACHARI</b> (MUSHROOMS COOKED IN THICK GRAVY WITH PICKLES AND GARNISHED WITH WHOLE RED CHILLI)	₹350/-
<b>CHAT PATE CHOLE</b> (CHICKPEAS SIMMERED IN A POMEGRANATE SEEDS LED SPICE TOMATO PASTE TEMPERED WITH DESI GHEE AND CUMIN GARNISH WITH JULLIEN OF GINGER & CORIANDER)	₹350/-
<b>DAL MAKHANI</b> (BLACK LENTIL OVER NIGHT COOKED WITH TOMATO GRAVY FINISHED WITH BUTTER & FRESH CREAM)	₹350/-
<b>DAL TADKEWALI</b> (A GOLDEN YELLOW LENTIL STEW TEMPERED WITH SPECIAL CONDIMENTS & BUTTER)	₹350/-
<b>DAL PANCHMEL</b> (COMBINATION OF FIVE VARIETIES OF PULSES COOKED TO PERFECTION TEMPERED WITH CUMIN SEEDS)	₹350/-

## MAIN COURSE

<b>DAL SULTANI</b> (YELLOW ARHAR DAL TEMPERED WITH ZESTY GARLIC)	₹350/-
<b>RAJMA RASILLA</b> (RED KIDNEY BEEN COOKED WITH MASALA GRAVY FINISHED WITH GINGER JULLIEN AND CORIANDER LEAVES)	₹350/-
<b>KURMURI BHINDI</b> (CRISPY GRAM FLOUR BATTERED FRIED MASALENDAR BHINDI)	₹350/-
<b>VEG SAJANI</b> (VEGETABLES AND COTTAGE CHEESE SIMMERED IN A MILD GRAVY)	₹350/-
<b>VEG KOLHAPURI</b> (BEANS, CARROT, CAULIFLOWER, GREEN PEACE IN RED GRAVY WITH INDIAN SPICES)	₹350/-
<b>ROYAL SPECIAL VEGETABLE KOFTA</b> (MIX VEG CHOP WITH PANEER AND POTATO KOFTA, WITH ALL GRAVIES LIKE ONION, TOMATO, CASHEWNUT WITH KHOYA FLAVOUR)	₹400/-
<b>ROYAL SPECIAL PALAK KOFTA</b> (BOILED POTATO KOFTA WITH PALAK GRAVY & CORRIENDER RED CHILLI AND ONION, GINGER FLAVOUR)	₹350/-
<b>ROYAL SPECIAL PUNJABI KADI PAKODA</b> (MIX BESANI PAKORA & CURRY WITH INDIAN SPICES FLAVOUR)	₹350/-
<b>DUM ALOO KASHMIRI</b> (POTATO STUFFED WITH KHOYA AND PANEER, DRY FRUITS WITH TOMATO GRAVY)	₹350/-
<b>DAL KABILA</b> (FOUR TYPES OF DAL, CHOPED ONION & TOMATO FRY WITH DESI GHEE)	₹350/-
<b>DAL DHABA</b> (TWO TYPE OF DAL WITH ONION AND TOMATO CHOP WITH GINGER & GARLIC FLAVOUR)	₹350/-
<b>PANEER LONGLATHA</b> (PANEER ROLL STUFFED WITH TOP BY LONG AND TOMATO AND CASHEWNUT GRAVY WITH LONG FLAVOUR) (RED OR YELLOW GRAVY. AS YOU LIKE)	₹400/-
<b>PANEER LABABDAR</b> (CHOP CAPSICUM AND TOMATO, CASHEWNUT WITH THICK GRAVY) (TWO TYPE FLAVOUR SPICE OR SWEET AS YOU LIKE)	₹400/-
<b>SEASONAL VEG</b>	₹350/-

## INDIAN BREADS & RICES

### VARIETY OF ROTIES

TANDOORI ROTI	₹30/-
TAWA ROTI	₹30/-
BUTTER ROTI	₹40/-
KHASTA /MISSI/ROOMALI	₹40/-
NAAN PLAIN	₹40/-
BUTTER NAAN	₹60/-
PARANTHA LACHHA	₹60/-
PARANTHA LACHHA (PUDINA / AJWAIN)	₹60/-
ALOO PARANTHA	₹90/-
PANEER PARANTHA VARIETY OF KULCHA (PANEER/ONION/ALOO/PUDINA)	₹150/-
TANDOORI TOKRI (1EACH) (NAAN / TANDOORI ROTI / KULCHA / PARANTHA I MISSI ROTI)	₹400/-

### BASMATI KA KHAJANA

STEAM RICE	₹250/-
ZEERA RICE	₹250/-
CURD RICE	₹300/-
KHICHDI (ARHAR DAL)	₹250/-
CHOICE OF PULAO (VEG/PEAS/PEAS&PANEER)	₹300 /-
KASHMIRI PULAO	₹300/-
BIRYANI GUL-E-GULZAR	₹350/-
HYDERABADI VEG BIRYANI	₹400/-

## CHINESE & THAI

CHILLY PANEER (DRY OR GRAVY)	₹400/-
CHILLY MUSHROOM WITH RED-N-GREEN PEPPER (DRY OR GRAVY)	₹400/-
CHILLY POTATO	₹350/-
VEG SALT & PEPPER	₹350/-
BABYCORN SALT & PEPPER	₹350/-
GOLDEN FRIED BABYCORN	₹350/-
BABYCORN & MUSHROOM BLACK PAPER	₹350/-
BABY CORN HOT GARLIC SAUCE	₹350/-
CORN & VEGETABLE MANCHURIAN	₹350/-
SANGHAI CRISPY VEGETABLE SPRING ROLLS	₹350/-
SWEET & SOUR VEGETABLE WITH CRISPY NOODLES	₹300/-
VEGETABLE SZECHWAN STYLE	₹350/-
SANGHAI POTATO	₹300/-
CRISPY HONEY POTATO	₹350/-
CHINESE STIR FRIED VEGETABLES	₹350/-
VEG CHOUMEIN /VEG NOODLES	₹350/-
VEG HAKKA NOODLES	₹350/-
CHILLI GARLIC NOODLES	₹350/-
VEG SINGAPORE NOODLES	₹350/-
VEG CHINESE CHOUPSUEY	₹350/-
VEG FRIED RICE	₹350/-
CHILLY GARLIC FRIED RICE	₹350/-
SZCHWAN FRIED RICE	₹350/-
SINGAPORE FRIED RICE	₹350/-
SOYA CHILLI	400/-
CHASSE CORN ROLL	250/-
SPINSESH CHESSE CORN ROLL	250/-
VEG THAI CURRY	350/-

## SOUTH INDIAN

PLAIN DOSA	₹150/-
MASALA DOSA	₹150/-
PANEER MASALA DOSA	₹200/-
ONION DOSA (PLAIN OR MASALA)	₹200/-
BUTTER DOSA (PLAIN OR MASALA)	₹200/-
SPRING DOSA	₹200/-
PAPER DOSA (PLAIN OR MASALA)	₹200/-
RAWA DOSA (PLAIN OR MASALA)	₹200/-
RAWA PANEER MASALA DOSA	₹200/-
MYSORE MASALA DOSA	₹200/-
HARA BHARA MASALA DOSA	₹200/-
THE ROYAL SPECIAL DOSA	₹200/-
UTTAPAM (ONION/TOMATO/MIX MASALA)	₹200/-
COCONUT UTTAPAM	₹200/-
FIVE TASTE UTTAPAM	₹200/-
IDLY WITH SAMBHAR	₹200/-
WADA SAMBHAR	₹150/-
UPMA	₹150/-

## CONTINENTAL/INTERNATIONAL

### SOUPS

TOMATO AND BASIL HOME STYLE MENU (CLASSIC TOMATO SOUP SERVED WITH CHUNICEY CROUTONS.)	₹200/-
CREAM OF BROKELE SOUP (THICK SOUP OF FRISH BROKELE CRARNICH WITH FRIESH CREAM AND PARSELY)	₹200/-
MINESTRONE SOUP (ITALIAN SOUP WITH SPRING VEGETABLE AND FRISH TOMATO WITH FRISH HERBES LERK PARSELY AND OLIVE OIL)	₹300/-
MIXED SOUP (MIXTURE OF TOMATO, BROCCOLI & MUSHROOM)	₹300/-
MASHROOM SOUP	₹300/-

### SALADS

CEASAR SALAD (CLASSIC AMERICAN SALAD OF GREENS, OLIVE GARKEN WITH HOME MADE CASHEV DRESSING)	₹250/-
ORIENTAL GREEK SALAD (LETTUCE, BELLPEPER, ONION, TOMATO AND BLACK OLIVE WITH VINAIGRETTE AND ORIGINAL FLATA CHEESE)	₹250/-

### STARTERS

LEMON GARLIC PERI PERI PRAWNS (FRISH PRAW'S TOSTED IN LEMON BUTTER AND FRISH HERBS SERVED WITH LEMON BUTTER SOUS)	₹550/-
HONEY MUSTED BBQ SOUSAGGE (SERVED WITH PAPRIKA POTATO WEDGES)	₹500/-
BANGERS AND MOSCE (THREE GRILL SAUSAGE OVER BED OF BUTTERY MASH POTO WITH CREAMALIZED OION GRAVY)	₹500/-
PAN CAKE STACK (FRESH CINMAMON RAIONEAM CAKE)	₹500/-
HAMOUS WITH PITTA BREADS (SERVED WITH HAMOUS AND CREAMLIZE ONION, PAPRIC, POWED, OLIVE)	₹500/-

## CONTINENTAL/INTERNATIONAL

### PIZZA AND RISOTTO

<b>GARDEN FRISH</b> (ASSORTED BELL PEPPER, TOMATO, ONION, SWEET, CORON AND BROKELI)	₹500/-
<b>ALLA SICILIANA</b> (ASSORTED BELL PEPPER, BABY CORN ZUCCHI WITH TOMATO)	₹500/-
<b>MEXICANA</b> (CAUM SPICE MARINATED CHICKEN, TEKEPEO AND MUSHROOM)	₹500/-
<b>MARGANITA</b> (TOMATO AND TRIESU MOZZARELLA CHEESE)	₹500/-
<b>PEPPEROM</b> (PEPERONI AD JEKIPRO AND OLIVE)	₹500/-
<b>CHICKEN PEPPERONI</b> (CHICKEN BRASH WITH PEPPER CORN)	₹450/-
<b>PASTA</b>	
<b>ARABITA</b> (FUSSILY TOSSED WITH SPICY TOMATO SAUCE)	₹450/-
<b>PASTA ALTREDO</b> (PANE WITH MUSHROOM AND CRERY SAUCE)	₹500/-
<b>SPAG HETTICARBOARA</b> (SIMPLY GARLIC OLIVE OIL, CREAM AND SPEGTAI)	₹400/-
<b>FUSSILLY BELL RAMA</b> (FUSSILLY PASTA TOSSED WITH BELL PEPPER AND TOMATO SAUCE)	₹450/-
<b>SPAGHETTI BOLOGNAICEE</b> (SPAGHETTI PASTA WITH CHUNKEY MEET SAUCE)	₹390/-
<b>LASAGNA PIEDMONTOSSE</b> (CLASSICAL CREATION WITH CHICKEN MORSAL FRAME THE PIEDMENT SMALLREGAION OF ITALY)	₹400/-
<b>PANA ALLA SEATRUITA</b> (PRAUIS SLICE, FISH TOMATO CHILI PARMESON TOSSED WITH PANE)	₹400/-
<b>STEAM FRISH</b> (WITH LEMON BUTTER PESTO SAUCE)	450/-

## CONTINENTAL/INTERNATIONAL

### VEG.

<b>MUSHROOM STRODENF</b> (CREAM MUSHROOM SAUCE WITH HERBS RICE)	₹550/-
<b>VEGETARIAN STEAW</b> (ALL VEGETABLE WITH HERBS RICE)	₹550/-
<b>VEGETABLE AU GRATIN</b> (COMBINATION OF VEGETABLE TOSSED IN CREAMY CHEESE SAUCE, TOPPING WITH MOZRELLA CHEESE)	₹400/-
<b>VEGETABLE PRINCESS</b> (MUSHROOM BABY CORN & VEGETABLE BAKED IN MORNEY SAUCE)	₹400/-
<b>VEGETABLE STRONGNOFF</b> (VEGETABLES & MUSHROOMS IN MORNEY SAUCE SERVED ON A BED OF SPAGHETTI)	₹400/-
<b>PENNE WITH FRESH BASIL ARRABIATA SAUCE</b> (PENNE TOSSED WITH OLIVE AND PIMENTO TOPPING WITH ARREBITA SAUCE SERVED WITH GARLIC BREAD)	₹400/-
<b>SPAGHETTI NAPOLITANE</b> (SPAGHETTI TOSSED IN BASIL AND GARLIC BUTTER TOPPED WITH FRESH CONCUSSED, SPRINKLED WITH GRATED CHEESE AND GRATINATED)	₹400/-
<b>PANEER BROCHETTE WITH TOMATO BASIL SAUCE</b> (COTTAGE CHEESE GRILLED WITH CHILLY FLAKES, MIX HERBS, ERVED WITH HERBED RICE & TOMATO BASIL SAUCE)	₹500/-
<b>COTTAGE CHEESE STEAK WITH CHEESE MUSHROOM SAUCE</b> (COTTEGE CHEESE STEAK COVERED IN CHEESE MUSHROOM SAUCE)	₹500/-
<b>CHEESE PAPRIKA</b> (CHEESE PATTIES GRILLED TO PERFECTION COATED PAPRIKA SAUCE, ACCOMPANIED WITH BUTTERED VEGETABLE, FRENCH FRIES)	₹500/-
<b>PANEER SHASHLIK</b> (CUTS OF MARINATED COTTAGE CHEESE SKEWERED WITH ONION, CAPSICUM TOMATO AND GARLIC SERVED ON BED OF RICE WITH TANGY SAUCE)	₹500/-
<b>PASTA (PENNE ARRABIATA)</b> (RED/WHITE SAUCE)	₹400/-
<b>MAXICAN ROULADE</b> (DEEP FRIED MAIDA AND CORN FLOUR WITH RED, YELLOW, GREEN PEPPER)	400/-
<b>VEG NUTTY ROLL</b> (INDIAN VEG AND POTATO VEG)	350/-
<b>VEG ITALIAN FINGER</b> (DEEP FRIED RED, YELLOW, GREEN PEPPER WITH POTATO CHEESE)	350/-
<b>VEG ITALIAN BALL</b>	350/-



## DESSERTS & BEVERAGES

<b>CHOICE OF ICE CREAM</b> (VANILLA/STRAWBERRY/BUTTER SCOTCH/KESAR PISTA/MANGO/BLACK CURRENT/COFFEE /CHOCOLATE)	₹100/-
<b>ZAFRANI PHIRNI</b> (DESERTS OF MILK AND GROUND BASMATI RICE SET FLAVOURED WITH SAFFRON AND CARDAMOM, TOPPED WITH PISTACHIO, ALMOND AND SILVERS)	₹150/-
<b>KALA JAMUN</b>	₹100/-
<b>RASMALAI</b>	₹100/-
<b>TUTTY FRUTTY</b> (TWO SCOOPS OF VANILLA ICE CREAM WITH FRESH FRUITS, SERVED IN GLASS)	₹150/-
<b>KESAR ANJEER KULFI</b> (SEFFRON FLAVORED HOME MADE ICE CREAM WITH FIGS)	₹150/-
<b>BADAMI MOONG DAL HALWA</b> (ALMOND AND LENTIL PUDDING COOKED IN CLARIFIED BUTTER)	₹150/-
<b>GAJAR HALWA (SEASONAL)</b>	₹150/-
<b>PARMAL SWEETS</b> (STUFFED PARMAL WITH KHOYA AND DRY FRUITS)	₹200/-
<b>BEVERAGES</b>	
<b>COLD</b>	
<b>CHOICE OF SHAKES</b> (VANILLA/STRAWBERRY /CHOCOLATE /MANGO/KESAR PISTA /BUTTER SCOTCH)	₹150/-
<b>FRESH JUICES</b> (SWEET LIME /ORANGE)	₹150/-
<b>CANNED JUICES (ORANGE/PINEAPPLE /MANGO /TOMATO/MIX JUICE ETC)</b>	₹100/-
<b>COLD COFFEE</b>	₹150/-
<b>COLD COFFEE WITH ICE CREAM</b>	₹150/-
<b>LASSI (SWEET/SALTED)</b>	₹100/-
<b>FRESH LIME WATER /SODA (SWEET/SOUR /MIX)</b>	₹100/-
<b>AERATED DRINKS</b>	₹50/-
<b>PACKAGED DRINKING WATER</b>	₹50/-
<b>RED BULL (ENERGY DRINK)</b>	200/-
<b>HOT</b>	
<b>TEA/COFFEE</b>	₹50/-
<b>HEALTHY DRINKS (HOT CHOCOLATE/HORLICKS/BOURNVITA)</b>	₹150/-

## SNACKS TIME

<b>VEG SANDWICH</b>	₹150/-
<b>CHEESE SANDWICH</b>	₹200/-
<b>VEG GRILLED SANDWICH</b>	₹200/-
<b>VEG CLUB SANDWICH</b>	₹200/-
<b>ALOO TIKKI BURGER</b>	₹150/-
<b>VEG BURGER</b>	₹150/-
<b>PANEER TIKKI BURGER</b>	₹200/-
<b>MARGRITA PIZZA</b>	₹200/-
<b>MIX VEG PIZZA</b>	₹250/-
<b>CAPSICUM ONION TOMATO PIZZA</b>	₹250/-
<b>PANEER TIKKA PIZZA</b>	₹300/-
<b>CHILLI PANEER PIZZA</b>	₹300/-
<b>FRENCH FRIES</b>	₹150/-
<b>PEANUT MASALA</b>	₹150/-
<b>CHILLI CHEESE TOAST</b>	₹150/-
<b>VEGETABLE CUTLET</b>	₹150/-
<b>CHEESE CUTLET</b>	₹200/-
<b>VEG PAKORA</b>	₹150/-
<b>PANEER PAKORA</b>	₹200/-

# ROYAL NON VEG MENU



# ROYAL NON VEG

## SOUP

### CHICKEN HOT & SOUR SOUP

SHARED VEGETABLE CARROT CABBAGE BUTTER MUSROOM CHICKEN AND HOT AND SOUR

₹250/-

### CHICKEN SWEET CORN SOUP

QUEB CHICKEN CORN AND QUEB VEGETABLE SWEET CORN

₹250/-

### CHICKEN MANCHOW SOUP

CHOP CHICKEN COORIANDER GREEN CHILLI CHPO VEGETABLE AND GARLIC

₹250/-

### CHICKEN CLEAR SOUP

MIX VEGETABLE BROCOLI MUSROOM SPANISH CAULIFLOWER AND BOILLED CHICKEN CLEAR SOUP

₹200/-

### TALUMAEIN SOUP CHICKEN

MIX VEGETABLE CHICKEN AND NOODLES LIGHT SOYA SAUCE

₹250/-

### CHICKEN BRUTH SOUP

(ITALIAN SOUP WITH CHICKEN CHANKES AND GORNNES CREAM AND PARSELOY)

₹250/-

### CHICKEN LONG FONG SOUP

250/-

## ROYAL NON VEG

### STARTER

<b>BHATTI DA MURG</b> <i>RESPLENDENT CHICKEN MARINATED IN TANDORI MASALA</i>	₹500/-
<b>MURG MALAI TIKKA</b> <i>CUBES OF TENDER CHICKEN MERINATED IN CREAMY DELICATELY FLAVOURED MASALA COOKED IN TANDOOR</i>	₹500/-
<b>MURG LASOONI TIKKA</b> <i>MARSELS OF CHICKEN FLAVOURED WITH, YELLOW CHILLIS SKEWERED AND GRILLED IN TANDOOR</i>	₹500/-
<b>MURG ADRAKI KABAB</b> <i>BONELESS CHUNKS OF CHICKEN MARINATED IN GINGER FLAVORED YOGHURT WITH SPICES, SKEWERED COOKED IN TANDOOR</i>	₹500/-
<b>MURG ANGARA KABAB</b> <i>RED CHILLI MARINATED CHICKEN COOKED IN CLAY OVEN</i>	₹500/-
<b>MURG RASHMI KABAB</b> <i>MELT IN THE MOUTH MORSELS OF CHICKEN MARINATED IN A MIXTURE OF YOGHURT, CREAM CHEESE AND EGGS AND CHAR GRILLED</i>	₹500/-
<b>GALOUTI KEBAB (CHICKEN &amp; MUTTON)</b> <i>(SUCCULENT MOUTH – MELTING MINCED LAMB SIGNATURE KEBAB, SERVED ON LAYERED BREAD</i>	₹500/-
<b>FISH SEEKH KABAB</b> <i>(FISH MINS IN GARLIC, GINGER, CORRIENDER COOKED IN CLA OVEN)</i>	₹500/-
<b>MUTTON BURRA</b> <i>(LAMB CHOPS MARINATED WITH WHOLE SPICES COOKED IN CLAY OVEN)</i>	₹500/-
<b>NAUSHAI JAAN</b> <i>(CHICKEN BREAST STUFFED WITH CHASSE &amp; SPICE )</i>	₹550/-
<b>JALI MACCHI</b> <i>(SEMOLINA COATED DEEP FRIED SURMISE FISH )</i>	₹500/-
<b>SAMUNDARI JALPARI</b> <i>(MARINATED WHOLE POMFRET , COOKED IN CLAY OVEN)</i>	₹500/-
<b>MURG AMRITSARI</b> <i>(CHICKEN BRESH IN INDIAN SPICES)</i>	₹500/-
<b>CHICKEN PARI PARI</b>	₹500/-

## ROYAL NON VEG

<b>ACHARI JHINGA KEBAB</b> <i>(PRAWNS MARINATED WITH PICKLE SPICES, COOKED IN CLAY OVEN)</i>	₹800/-
<b>SIKANDER RAAN</b> <i>(SPICY BABY LAMB LEG FINISHED ON GRIDDLE )</i>	₹500/-
<b>KEBAB BAHAAAR</b> <i>(ASSORTED NON-VEGETARIAN KEBAB PLATTER )</i>	₹500/-
<b>TANGRI AFGANI</b> <i>CHICKEN DRUMSTICKS MARINATED IN HUNG YOGHURT CREAM AND CHEESE FLAVOURED WITH SAFFRAM COOKED TO PERFICTION IN TANDOOR</i>	₹500/-
<b>LAHORI SEEKH KABAB</b> <i>TANDOR BALLS OF SUCEULENT LAMB MINER, MIXED WITH GINGER, SPRING ONION, GREEN CHILLIES AND CORIANDER SPICED WITH ROYAL CUMIN, SKEWERED AND CHAR GRILLED IN TANDOOR</i>	₹500/-
<b>KABAB SHAAN—E—AWADH</b> <i>TANDOR MINES OF LAMB AND CHANA DAL STUFFED WITH ONION AND FRESH HERBS ROLLED AND TAWA GRILLED</i>	₹500/-
<b>SEEKH – E- NAZRANA</b> <i>A COMBINATION OF CHICKEN AND MUTTON MINCE SEEKH, SKEWERED AND CHAR GRILLED IN TANDOOR</i>	₹550/-
<b>MAHI AFGANI</b> <i>CREAMY KEBAB OF FISH FILLED BLENDED YOGHURT LEMON JUICE AND GREEN CORIANDER IN MODERATE TANDOOR</i>	₹500/-
<b>SARSON WALI MAHI</b> <i>CUBES OF FISH MARINATED IN SARSAN FLAVOURED MASALA, SKEWERED AND COOKED IN TANDOOR</i>	₹500/-
<b>FISH AMRITSARI</b> <i>BONELESS MARINATED FISH CHUNKS FLAVOURED WITH GINGER AND GARLIC DIPPED IN BUTTER AND DEEP FRIED A PUNJABI DISH BY NATURE</i>	₹550/-
<b>FISH KALI MIRCH KEBAB</b> <i>BONELESS PIECES OF FISH MARINATED TO BLACK PEPPAR AND HERBS BAR-BE-QUE IN CLAYOVEN</i>	₹550/-
<b>CHICKEN AJWANI SEEKH KABAB</b> <i>(CHICKEN KEEMA IN INDIAN SPICES AND AJWAIN FLAVOUR)</i>	₹500/-

## ROYAL NON VEG

### CHINESE

<b>CHICKEN SPRING ROLLS</b> <i>BOILED CHICKEN SERVED WITH CARROT CABBAGE CAPSICOM STOPPING FRIED</i>	₹500/-
<b>CHILLY CHICKEN DRY</b> <i>ONION, CAPSICOM, RED AND YELLOW PAPPER, GREEN CHILLI, ZINGER, GARLIC AND FRIED CHICKEN</i>	₹500/-
<b>SCHEZWAN CHICKEN DRY</b> <i>FRIED CHICKEN, RED YELLOW PAPPER, ONION, CAPSICOM AND SPICY SCHEZWAN PAPPER, GARLIC</i>	₹500/-
<b>CHICKEN MANCHURIAN DRY</b> <i>CHOP ONION, CORIENDER, GREEN CHILLI, BONELESS MERINATED</i>	₹500/-
<b>CHICKEN NOODLES</b> <i>ONION, CAPSICUM, CABBAGE ,CARROT AND CHICKEN BOILED WITH NOODLES</i>	₹500/-
<b>CHICKEN THAI CURRY</b> <i>(CHICKEN BREASH, PAN FRIED RICE RED YELLOW PAPER IN THAI SAUCE)</i>	₹500/-
<b>MUTTON THAI CURRY</b> <i>(BOIL MEAT, PAN FRIED RICE RED YELLOW PAPER IN THAI SAUCE)</i>	₹600/-
<b>CHICKEN FRIED RICE</b> <i>(BOIL CHICKEN WITH EGG FRIED, WITH RED CHILLY SAUCE)</i>	₹500/-
<b>MEAT FRIED RICE</b> <i>(BOIL MEAT WITH EGG FRIED, WITH GREEN CHILLY SAUCE)</i>	₹500/-
<b>EGG FRIED RICE</b> <i>(ONION CAPSICUM RED YELLOW PAPER GREEN CHILLI GINGER GARLIC AND FRIED EGG.)</i>	₹400/-
<b>EGG CHILLI</b> <i>(ONION CAPSICUM RED YELLOW PAPER GREEN CHILLI GINGER GARLIC AND FRIED EGG.)</i>	₹400/-
<b>CRISPY CHICKEN SEZVAN STYLE</b> <i>(DEEP FRIED CHICKEN WITH ONION AND GARLIC SCHEZWAN)</i>	₹400/-
<b>CHICKEN BULLET</b> <i>(DEEP FRIED CHICKEN WITH CHILLI GARLIC)</i>	₹400/-
<b>GOLDEN FRIED PRAWNS</b> <i>(DEEP FRIED PRAWNS WITH CHILLI GARLIC)</i>	₹800/-

## ROYAL NON VEG

### MAIN COURSE

#### INDIAN

<b>MURG LAZZAT AWADHI</b> <i>CHICKEN MARINATED IN GINGER AND GARLIC COOKED IN KHODA MASALA END SERVED SPICES</i>	₹500/-
<b>MURG HYDERABADI</b> <i>A HYDERABADI DELICASY OF NIZAMS COOKED IN GREEN CHUTNEY\PICKLE AND MASALA</i>	₹500/-
<b>JAWA MURG KALI MIRCHI</b> <i>(BLACK PAPER FLAVOUERED CHICKEN CURRY FINISHED OR GRIDDLE)</i>	₹500/-
<b>MURG TIKKA MAKHANI BONLESS</b> <i>(HOME STYLE CHICKEN PREPARATION COOKED IN RICH TOMATO GRAVY)</i>	₹500/-
<b>MURG METHI</b> <i>(FRESH FENUGREEK FLAVORED CHICKEN CURRY)</i>	₹500/-
<b>MURG CHAGEZI</b> <i>(CHICKEN ROASTED IN OPEN PAN FIRE FINISHED ON GRIDDLE)</i>	₹500/-
<b>CHICKEN CHATENAR</b> <i>(COOKED CHICKEN COCONUT FLAVOR IN RED GRAVY)</i>	₹500/-
<b>CHICKEN GHASHI</b> <i>(COOKED CHICKEN IN COCONUT FLAVOR SOUTH INDIAN STLYE)</i>	₹500/-
<b>MURG MAKHANI</b> <i>TANDOORI CHICKEN COOKED TO MAKHMALI TOMATO GRAVY</i>	₹500/-
<b>MURG TIKKA MASALA</b> <i>CHICKEN TIKKA COOKED TO RICH ONINION AND TOMATO GRAVY</i>	₹500/-
<b>MURGCHATENAR</b>	₹500/-
<b>MUTTON RAGAN JOSH</b> <i>AN ALL TIME FAVOURITE DISH DELICATELY SPICED AND FLAVOURED</i>	₹550/-
<b>NALLI BOTI KI NIHARI</b> <i>(LAMB SHANK COOKED WITH SAFFRON &amp; CARDAMOM)</i>	₹550/-

## ROYAL NON VEG

<b>RARRA GOAST</b> <i>(MINCED LAMB &amp; CHUNK , COOKED IN WHOLE SPICES)</i>	₹550/-
<b>GOAST HARA MASALA</b> <i>(TENDER LAMED COOKED WITH FRESH BABY SPINACH)</i>	₹550/-
<b>GOSHT MASALA</b> <i>MUTTON COOKED IN HOME STYLE</i>	₹550/-
<b>MUTTON KORMA</b> <i>AN ALL TIME FAVOURITE AWODHI SPECIALTY</i>	₹550/-
<b>MUTTON FIRDAUSI</b> <i>LAMB COOKED IN RICE ALAMODE AND ONION GRAVY</i>	₹550/-
<b>KADHAI JHINGA</b> <i>PROWS COOKED WITH CHEF'S SPECIAL BOUNDED SPICES</i>	₹800/-
<b>GOSHT SAAGWALA</b> <i>CUBES OF KID LAMB COOKED WITH MUSTARD LEAVES PASTE LIGHTLY SPICED AND FINISHED WITH FRESH CREAM</i>	₹550/-
<b>GOAN FISH CURRY</b> <i>A SPICY FISH CURRY, BLENDED WITH TOMATOES AND TAMARI AND SPICED WITH CHILLY AND MELLOWED WITH MILK AND COCONUT</i>	₹550/-
<b>FISH CURRY</b> <i>MODE IS TYPICAL AWADHI STYLE WITH ONION GINGER AND GARLIC BASED GRAVY, FLAVOURED WITH KHODA MASALA</i>	₹550/-
<b>TAWA FISH</b> <i>(COOKED IN TAWA GARLIC &amp; GRAM FLOUR WITH INDIAN SPICES)</i>	₹550/-
<b>FISH KHATA MASALA</b> <i>RIVER SHANK COOKED IN TANGY TAMARIND GRAVY</i>	₹550/-

## ROYAL NON VEG

### CONTINENTAL / INTERNATIONAL

<b>CHICKEN PAPRIKA</b> <i>GRILLED CHICKEN WITH PEMENTOESAND PAPRIKA SAUCE , BUTTERNES &amp; FRENCH FRIES</i>	₹550/-
<b>CHICKEN STEAK WITH MUSHROOM</b> <i>GRILLED CHICKEN WITH MUSROOM SAUCE SERVED BUTTER AND FRENCH FRIES</i>	₹550/-
<b>NON VEG PASTA</b> <i>RED/WHITE SAUCE</i>	₹500/-
<b>BARBEQUE CHICKEN</b> <i>(CHAR GRILL CHICKEN SERVED WITH OUR SPICAL SMOKED BARBEQERE SAUCE)</i>	₹600/-
<b>LONDAN GRILL</b> <i>(CHAR GRILL CHICKE SERVED ROSEMERY AND RED WINE SAUCE)</i>	₹600/-
<b>SECO DE POLO</b> <i>(SOUTH AMERICAN CHICKEN STEW COOKED SLOWLY IN CREMY DELIGHT SAUCE)</i>	₹600/-
<b>BIRYANI</b>	
<b>MUTTON BIRYANI</b> <i>(COOKED MUTTON WITH BASMATI RICE WITH INDIAN SPICES)</i>	₹550/-
<b>CHICKEN BIRYANI</b> <i>(COOKED CHICKEN WITH BASMATI RICE WITH INDIAN SPICES)</i>	₹550/-
<b>FISH BIRYANI</b> <i>(DEEP FRIED FISH IN BASMATI RICE WITH INDIAN SPICES )</i>	₹550/-
<b>PRAWNS BIRYANI</b> <i>(COOKED PRAWNS WITH BASMATI RICE WITH INDIAN SPICES)</i>	₹600/-
<b>SNACKS</b>	
<b>FISH FINGER</b>	₹450/-
<b>FISH PAKORA</b>	₹450/-
<b>CHICKEN PAKORA</b>	₹375/-
<b>CHICKEN CUTLET</b>	₹375/-
<b>CHICKEN SANDWICH</b>	₹300/-

## ROYAL SWEETS

KESARI JALEBI	480/-
KESARI IMARTI	480/-
KESARI MALPUA	480/-
BOONDI LADDU	460/-
KAJU BURFI	1200/-
PISTA BURFI	2200/-
ROYAL SPECIAL PARMAL SWEET	1100/-
BADAM BURFI	1200/-
MIXED SWEET	1200/-
BURFI	500/-
TIRANGA BURFI	600/-
MILK CAKE	600/-
CHOCOLATE BURFI	600/-
ROYAL SPECIAL BURFI / LADDU	700/-
KAJU KALASH	1400/-
RASBHARI	500/-
KHOYA PISTA BURFI	600/-
KAJU ROLL	1300/-
BADAM ROLL	1300/-
JODHPURI LADDU	500/-
CHHENA KHEER	600/-
GULAB BHOG	600/-
SPECIAL PEDDA	600/-
MALAI PEDDA	650/-
MOONG DAL HALWA	460/-
GAJAR HALWA (SEASONAL)	460/-

## ROYAL SWEETS

KESARI THANDI KHEER	500/-
RABARI	800/-
DRY FRUITS ANJEER	1500/-
ANJEER KHOYA BURFI	1000/-
SOANPAPRI/BESANSWEET	500/-
LADYCAL CHAMCHAM	500/-OR 60/- PER PC.
MALAI CHAMCHAM	500/- OR 60/- PER PC.
GULAB/BLACK JAMUN	500/- OR 60/- PER PC.
RAAJ BHOG	480/- OR 60/- PER PC.
WHITE RASGULLA	500/- OR 60/- PER PC.
RASMALAI	500/- OR 60/- PER PC.
DHOKHLA	200/-OR 50/-PER PC
SAMOSAS	200/- OR 50/- PER PC
THANDI CHHAAS	100/- PER PC.
SWEET LASSI	100/-PER PC
KULFI WITH FALOODA	100/-PER PC
HOT/COLD MILK	100/- PER PC
HOT/COLD BADAM,PISTA MILK	150/-PER PC
COLD COFFEE	100/-PER PC
COLD COFFEE WITH ICE CREAM	150/-PER PC
SHAKE (MANGO,CHOCOLATE,BANANA,APPLE ETC.)	150/-PER PC
PINEAPPLE PESTRY	100/-PER PC
CHOCOLATE PESTRY	100/-PER PC
BLACK FOREST PESTRY	100/-PER PC
CHOCO GREATED PESTRY	100/-PER PC
STRAWBERRY PESTRY	90/-PER PC

