

Spice Court

HOURS OF OPERATIONS: 8 PM TO 1030 PM

SOUPS

V	LEMON CORIANDER A low calorie fragrant clear soup Vegetables Chicken	₹290 ₹340
٧	THAI NOODLE Spicy noodle soup flavoured with lemon grass Vegetables Chicken	₹ 290 ₹ 340
V	HOT & SOUR J Classic szechuan hot & sour soup Vegetables Chicken	₹290 ₹340
V	SWEET CORN The all-time favourite Chinese soup Vegetables Chicken	₹290 ₹340
V	MANCHOW A Chinese style thick vegetable soup Vegetables Chicken	₹290 ₹340
	TOM YUM GOONG A spicy Thai shrimp soup	₹360
SALA	ADS	
٧	SOM TAM Thai salad with raw papaya, green chillies & peanuts	₹340
	THAI CHICKEN SALAD Galangle flavoured chicken, green beans and	₹ 530



sprout salad

STARTERS

V	WATER CHESTNUTS Wok-fried with sweet chilli sauce	₹ 620
V	CHILLI FRIES Wok-fried potatoes and bell peppers	₹620
V	TAHOO Crispy-fried cottage cheese with sweet basil	₹620
٧	CHILLI BABY CORN 🌙	₹ 620
V	VEGETABLE SAGO Exotic vegetables with crispy rice noodles	₹620
V	MUSHROOM WONTON Pan grilled dumplings with mushroom filling	₹620
V	VEGETABLE TEMPURA Crispy fried assortment of vegetables	₹620
V	BUTTER PEPPER GARLIC \$\frac{1}{2}\$ Vegetables Chicken Fish Prawn	₹ 620 ₹ 800 ₹ 800 ₹ 1050
V	SALT & PEPPER Vegetables (Choice of mixed vegetables, corn, or mushroom) Chicken Prawn	₹620 ₹800 ₹1050
V	SPRING ROLL Vegetables Chicken Prawn	₹620 ₹800 ₹1050
V	SATAY Malaysian style grilled and skewered dish served with peanut sauce Cottage Cheese	₹620
	Chicken	₹800



V ~ Vegetarian → ~ Spicy Dish 🕏 ~ Chef Special Government Taxes as Applicable. We levy a Service Charge.

CRISPY CHICKEN HONEY CHILLI Batter-fried chicken juliennes tossed with sesame	₹800
DRUMS OF HEAVEN Chicken lollipops served with hot garlic sauce	₹800
PRAWN CHILLI GARLIC J Spicy butterfly prawns tossed with Asian spices	₹1050
PRAWN TEMPURA Prawn fritters served with hot garlic sauce	₹ 1050

MAINS

٧	8 JEWEL VEGETABLES Asian greens and vegetables tossed with hoisin sauce	₹620
V	PANEER BROCCOLI Buddha's delight, cottage cheese & broccoli stir-fried with lemon coriander sauce	₹620
	CHINESE SIZZLER	
٧	Served with your choice of noodles or rice Vegetables Chicken	₹ 840 ₹ 1050
	SHREDDED CHICKEN WITH MUSHROOM, BAMBOO SHOOTS & BABY PAK CHOI	₹800
	PAN GRILLED CHICKEN WITH BLACK BEAN SAUCE	₹800
	HUNAN CHICKEN Diced chicken tossed with basil, bell peppers and chilli flakes	₹800



	CRISPY LAMB Beijing style strips of lamb mutton in szechuan sauce	₹900
	STEAMED FISH Steamed fish fillet flavoured with lemon grass, kaffir lime & crushed chillies	₹800
V	ALL TIME FAVOURITE An Indo-Chinese recipe with green chillies & garlic sauce Cottage Cheese Chicken Fish	₹620 ₹ 800 ₹ 800
V	FRESH FROM THE WOK Your choice of black bean, hot garlic, sweet & sour or szechuan sauce Cottage Cheese Chicken Fish Prawn	₹ 620 ₹ 800 ₹ 800 ₹1050
V V	THAI CURRY Your choice of Thai green, yellow or red curry Vegetables Cottage Cheese Chicken Fish Prawn	₹ 620 ₹ 620 ₹ 800 ₹ 800 ₹ 1050



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RICE & NOODLES

V	KIMCHI FRIED RICE	₹485
٧	FRIED RICE Vegetables Egg Chicken Prawn	₹ 485 ₹ 485 ₹ 650 ₹ 735
V	SZECHUAN FRIED RICE J Vegetables Chicken	₹ 485 ₹ 650
V	ROYAL FRIED RICE Fried rice tossed with asian greens and cashewnuts	₹485
٧	STEAMED RICE	₹335
	NASI GORENG Indonesian style fried rice with chicken, shrimp & vegetables topped with a fried egg	₹970
V	HONG KONG NOODLES Vegetables Chicken	₹ 485 ₹ 650
V	HAKKA NOODLES Vegetables Chicken	₹ 485 ₹ 650
V	PAD THAI Thai style stir-fried rice noodles Vegetables Chicken	₹ 485 ₹ 650



SOUPS

V	MUSHROOM SHORBA Clear mushroom broth flavoured with garlic & pepper	₹320
V	TOMATO SHORBA Cumin-flavoured tomato soup garnished with fresh coriander	₹320
V	BADAMI SHORBA Saffron-flavoured almond broth	₹320
	YAKHNI SHORBA Yoghurt & saffron based mutton broth	₹340

SALADS

V	ALOO ANARDANA CHAAT Tangy potato cubes with juicy pomegranate	₹320
٧	GULMARG SALAD A healthy salad with fruits, lettuce & sprouted beans	₹320
٧	GARDEN GREENS Assortment of fresh greens	₹320
	TANDOORI CHICKEN SALAD Boneless Tandoori chicken tossed with lemon juice, chaat masala & chillies	₹ 540

KEBAB PLATTER

A delectable choice of kebabs including cottage cheese, mushroom and mixed vegetable kebabs for vegetarian platter & meat, fish and chicken for non-vegetarian platter

V	Vegetarian	₹945
	Non-Vegetarian	₹ 1150



STARTERS

V	CHATAKEDAR PANEER Cottage cheese seasoned with Punjabi spices, cooked on a hot grill	₹ 560
V	PANEER KHUSH ZAIKA Paneer roulade stuffed with peppers, onions, cashewnut, & ginger, finished with nimbu mint dust	₹ 560
V	MAKHMALI PANEER TIKKA Chilli yoghurt marinated smoky cottage cheese cubes	₹560
V	CHEESE MOUSSE SEEKH \$\frac{1}{\sigma}\$ Skewers of minced vegetable kebab filled with delicious creamy cheese mousse	₹610
V	DAHI KE KEBAB Mildly spiced hung curd patties	₹560
V	MUSHROOM KE GALAWAT Melt in the mouth mushroom kebabs	₹610
V	LACCHEDAR KADAK Flash-fried and twice cooked assorted vegetables with sweet & tangy marinade	₹610
V	BHUTTEY KE SEEKH Butter and spice mixed mashed corn grilled on skewers	₹560
V	AFGHANI BROCCOLI TIKKA Tender florets of broccoli infused with flavours of mint, nuts & spices, finished to perfection in the tandoor	₹ 560
V	HARA TAWA KEBAB Spinach & Bengal gram tikki with select spices, cooked on a very slow grill	₹560
V	MATAR AKHROT KE SEEKH Walnut crusted green pea mash on skewers	₹610
V	MATAR KE GALAWAT Tawa grilled, smoked, & pounded green pea cutlets served on warqi paratha	₹610



CHETTINAD CHICKEN TIKKA ₹ 800 Chargrilled tender chicken cubes in spicy chettinad masala
CHICKEN TIKKA ₹ 800 The global favourite
MURGH GULABI KEBAB ₹ 800 One of our signature dishes made with succulent chicken drumsticks, finished with salted butter
MURGH MALAI KEBAB Oven-grilled soft chicken cubes marinated in mildly spiced fresh cream ₹ 800
MURGH RESHMI KEBAB Roasted chickpea & egg cladded juicy pieces of boneless chicken, finished in hot tandoor ₹ 800
MURGH KASTOORI KEBAB Oven-roasted chicken cubes in fenugreek infused fresh cream & yoghurt ₹ 800
PATNA BOTI KEBAB Mutton chunks marinated overnight in our signature spice rub & charcoal grilled
MUTTON KE GALAWAT Shallow-fried patties of freshly pounded, subtly spiced mutton mince ₹ 900
BIHARI KEBAB Mustard infused caramelized onion clad chunks of mutton, cooked in Indian clay oven
SEEKH KEBAB Double-pounded mince on skewer, marinated with homemade spices, choice of chicken or mutton
AJWAINI MAHI TIKKA ₹ 800 Turmeric & carrom flavored grilled fish chunks
SUNEHRE TANDOORI JHINGA ₹ 1050 Red hot prawns, glazed with spiced butter & finished in tandoor
POMMERY MUSTARD KE SCAMPI ₹ 1050 French whole grain mustard coated jumbo prawns



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MAINS

ALOO MATAR KI TARI Stuffed potato barrels in peas gravy	₹520
ALOO DUM BHOJPURI A local recipe of potatoes (semi-dry preparation)	₹520
ALOO PANEER NAZAKAT KORMA Cottage cheese & potato koftas in a spinach gravy	₹630
PANEER MAKHANI Cubes of cottage cheese in a rich tomato gravy	₹ 630
PALAK PANEER Creamy cottage cheese cooked in a delicate spinach gravy	₹630
KESARIA KOFTA CURRY Soft dumplings of vegetables & cottage cheese cooked in a saffron gravy	₹630
VILAYATI HANDI English vegetables cooked with Indian spices	₹ 630
LEHSOONI SAAG A Maharashtrian spinach preparation	₹ 630
KHUBAANI KA KOFTA Apricot & cottage cheese dumplings in a star anise flavoured curry	₹ 630
METHI KHUMB MATAR Mushrooms & green peas in a fenugreek curry	₹ 630
MURGH KHAS-E-AWADH Stuffed chicken breast cooked in almond gravy	₹ 800
TEEKHA MURGH A spicy chicken preparation with Kashmiri chillies	₹800
MURGH CHANGEZI Chicken curry delicately flavoured with hot spices	₹800
	ALOO DUM BHOJPURI A local recipe of potatoes (semi-dry preparation) ALOO PANEER NAZAKAT KORMA Cottage cheese & potato koftas in a spinach gravy PANEER MAKHANI Cubes of cottage cheese in a rich tomato gravy PALAK PANEER Creamy cottage cheese cooked in a delicate spinach gravy KESARIA KOFTA CURRY Soft dumplings of vegetables & cottage cheese cooked in a saffron gravy VILAYATI HANDI English vegetables cooked with Indian spices LEHSOONI SAAG A Maharashtrian spinach preparation KHUBAANI KA KOFTA Apricot & cottage cheese dumplings in a star anise flavoured curry METHI KHUMB MATAR Mushrooms & green peas in a fenugreek curry MURGH KHAS-E-AWADH Stuffed chicken breast cooked in almond gravy TEEKHA MURGH MURGH CHANGEZI



KADHAI MURGH Succulent pieces of chicken tossed with onion & peppers in a fragrant tomato curry	₹800
MURGH MAKHANI Morsels of tandoori chicken in a rich tomato gravy	₹800
MUTTON JHALFAREZI Mutton cubes sautéed with potatoes & hot spices	₹900
KOLHAPURI MUTTON J A traditional Maharashtrian recipe	₹900
RARA GOSTH A unique dish of Punjab in which mutton pieces are cooked with mutton mince	₹900
KOSHA MANGSHO Mutton cooked with aromatic spices tempered with caramelized onions	₹900
SHORSHE MAACH Traditional Bengali preparation of fish in mustard gravy	₹800
DUM BIRYANI	
Fragrant basmati rice seasoned with Indian spices Vegetables	₹ 560
Chicken	₹800
Mutton	₹900
PRAWN TIKKA MASALA Prawns cooked in a spicy tomato gravy	₹1050



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SIDE ORDERS

V	ROTI Choice of tandoor roti, missi roti or roomali roti	₹105
٧	NIMBU MASALE KE NAAN Signature chatapata naan	₹150
٧	GILAAFI TEEN KONA Triangular layered bread	₹150
V	NAAN & PARATHA Choice of butter naan, garlic naan, kulcha or lacchedar paratha	₹ 125
V	MAURYAN CHEESE NAAN	₹ 180
	CHICKEN KULCHA	₹315
	KEEMA KULCHA	₹335
V	BASMATI RICE	₹335
V	DALSHOBJI Split green gram lentil with mixed vegetables	₹ 445
V	DAL ARHAR TADKA	₹ 445
V	DAL MAKHANI	₹ 445
٧	DHAABE WALI DAL Punjabi style dal fry with ghee tadka	₹ 445
V	DAL PINNI	₹ 445
V	PLAIN OR MIXED RAITA	₹280
V	TANDOORI PINEAPPLE RAITA	₹280



Western Kitchen

SOUPS

V	SMOKED TOMATO & AVOCADO SOUP	₹290
V	CORN CHOWDER An American recipe for a delicious thick corn soup	₹ 290
V	CHERRY TOMATO & BASIL An Italian tomato soup	₹290
V V V	SOUP OF THE DAY Choice of cream or broth Mixed Vegetable Mushroom Cauliflower Chicken	₹ 290 ₹ 290 ₹ 290 ₹ 320
SALA	ADS & STARTERS	
V	FENNEL, FETTA & GREEN APPLE SALAD	₹340
V	HORIATIKI SALAD A Greek salad with feta cheese, sprouts & melon	₹340
V	INSALATA CAPRES Salad from Capri, Italy featuring fresh tomatoes, basil, mozzarella dressed with balsamic vinegar	₹340
	CHICKEN HAWAIIAN SALAD Roasted chicken breast, chicken salami, boiled egg, cheese & greens served with thousand Island dressing	₹530
V	JALAPEÑO & VEG POPPERS A tex-mex starter served with salsa	₹ 540
V	WASABI ROCK CORN Wasabi flavoured American corn	₹ 620
	CHICKEN & CHEESE NUGGETS Served with fries	₹800
	GRILLED PRAWNS Fresh prawns grilled with butter & garlic	₹1050



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Western Kitchen

MAINS

٧	AUBERGINE PARMIGIANA Herb infused aubergine baked with parmesan cheese	₹ 620
V	RISOTTO Italian Arborio rice cooked with exotic vegetables, finished with cheese	₹ 620
V	PASTA Choice of penne, spaghetti or gnocchi with arrabbiata, alfredo or pesto sauce	₹ 620
V	VEGETABLE LASAGNE ROLL-UPS Tubular pasta stuffed with vegetables & cheese	₹ 620
	SIZZLER	
V	Served with potato wedges & English vegetables Vegetable	₹840
•	Chicken	₹ 1050
	FISH PAUPIETTE Vegetable stuffed poached fish roll, served with curry sauce	₹800
	CHICKEN À LA KING Succulent pieces of chicken cooked in a creamy thyme pepper sauce	₹810
	FILLET OF FISH Grilled or crumb-fried, served with mustard mayo, greens & hammered potatoes	₹810
	HASSELBACK CHICKEN Baby spinach and ricotta stuffed tender chicken breast	₹810
	MUTTON MINCED STEAK Mutton steak served with mushroom pepper sauce	₹900
	GRILLED CHICKEN Served with hammered potatoes	₹810
	CHICKEN STROGANOFF \$\frac{1}{2}\$ Chicken juliennes cooked in a creamy sauce with mushrooms, served with herbed rice	₹810



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Desserts

V	CHOCOLATE HAZELNUT CHEESE CAKE	₹360
V	OREO CHEESE CAKE	₹360
	CHOCOLATE CHIP BROWNIE CHEESE CAKE	₹360
V	BLUEBERRY CHEESE CAKE	₹360
	COCONUT MACAROON TART Desiccated coconut & puff pastry tart served with ice cream	₹360
V	APPLE PIE Served with a scoop of ice cream	₹360
	CREAM CARAMEL A rich custard dessert with a layer of soft caramel on top	₹315
	BROWNIE A LA MODE	₹360
	CHOCOLATE MOUSSE CAKE Served with a scoop of ice cream	₹360
V	SOUFFLE OF THE DAY (sugar-free)	₹360
V	BANOFFEE PIE	₹360
V	ICE CREAM Choice of vanilla, strawberry, chocolate, kesar pista or butterscotch	₹335
V	TUTTI FRUTTI	₹360
V	ICE CREAM SUNDAE	₹360
	BAKED ALASKA \$\frac{1}{\pi}\$ An ice cream dessert made with layers of sponge cake & fresh fruit topped with meringue	₹ 685
V	MALPUA OF THE DAY Choice of Mauryan, orange or banana	₹320
٧	APPLE KHEER Choice of Mauryan, orange or banana	₹335
V	BAKLAVA	₹360
V	HOT GULAB JAMUN Served with vanilla ice cream	₹360

Wellness Menu

ENERGY BOOSTER

EINI	ENG! BOOSIEN	
V	FRESH FIBROUS ORANGE JUICE (255 kcal)	₹210
٧	APPLE, CELERY & CARROT JUICE (170 kcal)	₹210
STA	ARTERS	
V	SOM TAM IN CUCUMBER CUPS (67 kcal)	₹340
	TANDOORI CHICKEN SALAD (250 kcal)	₹530
V	WEIGHT WATCHER'S SALAD (71 kcal)	₹340
V	BHUTTE KE SEEKH (283 kcal)	₹540
V	HERB INFUSED GRILLED MUSHROOM (105 kcal)	₹ 580
	STEAMED FISH BALL (230 kcal) Served with hot garlic sauce	₹770
SO	UPS	
V	LEMON CORIANDER (58 kcal)	₹290
	LEMON CORIANDER CHICKEN (113 kcal)	₹320
V	SWEET CORN (115 kcal)	₹290
	SWEET CORN CHICKEN (170 kcal)	₹340
V	CHERRY TOMATO & BASIL (135 kcal)	₹290
MA	INS	
V	HERB TOSSED ASIAN GREENS (47 kcal)	₹620
V	PAN-GRILLED TOFU & BABY SPINACH (210 kcal)	₹ 620
V	AUBERGINE IN PIQUANT SAUCE (98 kcal)	₹620
	CHICKEN WITH MUSHROOM, BAMBOO SHOOT & PAK CHOI (245 kcal)	₹810
	CHINESE STEAMED FISH (175 kcal)	₹810
	POACHED SOLE FILLET (175 kcal) Served with herb-tossed broccoli	₹810
V	SPINACH DAL (115 kcal)	₹445
V	WHOLE WHEAT ROTI (60 kcal)	₹105
V	BAJRA ROTI (108 kcal)	₹105
٧	STEAMED BROWN RICE (145 kcal)	₹350
DE:	SSERTS (sugar-free)	
V	LYCHEE TAI PAI (105 kcal)	₹335
V	CORN KHEER (105 kcal)	₹335