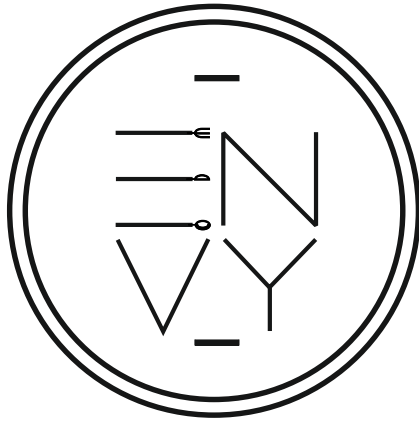




THE MULTICUISINE RESTAURANT



MENU

IMMUNITY BOOSTER

HEALTHY DIET COMBO MEAL

Vegetarian: ▣

Paneer, Vegetables, Cholle/Rajma/Dal, Brown Rice

295

Non-Veg : ▣

Chicken/Fish, Vegetables, Brown Rice

345

FROM THE CHARCOAL CLAY

VEGETARIAN ▣

Dakshini Paneer Tikka

(Fine paste of onion, chilly garlic curry leaves, added with cubes paneer and mix)

325

Paneer Shaslik Tikka

(Cubes of cottage cheese, onion, tomato, capsicum marinated in mustered flavoured yoghurt and cooked delicately)

325

NON – VEGETARIAN ▣

Tandoori Murg

(Spring chicken marinated overnight in perfection)

355

Murg Chukandari Tikka

(a unique preparation of boneless cubes of chicken in cream, egg and beetroot juice finished in the clay oven)

395

Murg Hushmukh Tikka

(Boneless chicken marinated in cashwnut paste and selected aromatic herbs)

395

Chilli Milli Murg Tikka

(Boneless pieces of chicken marinated with a tangy seasoning and cooked over charcoal)

395

Tandoori Hari Macchi

(Chunks of fish in a green mint flavoured paste, cooked in tandoor)

445

Lassoni Mahi Tikka

(Chef special)

445

INDIAN CUISINE

VEGETARIAN ▣

Aloo Dum Kashmiri 275
(Baby poatatoes cooked in tomatoe kashmiri style gravy)

Aaj Ke Subzy 275
(Today seasonal spl.)

Khumb Hara Dhaniya 295
(Halves button mushrooms, with onion garlic paste, coriander powder made to perfection)

Methi Mutter Malai 295
(popular north Indian recipe, fresh fenugreek leaves chopped, boiled peas cooked in cashew nut and onion gravy)

Paneer Butter Masala 335
(paneer cubes , khowa , honey lemon kasuri methi dipped in cashewnut & tomatoe gravy garnished with melted butter and cream)

Paneer Lahori 335
(cubes of paneer made to perfection in onion based gravy and seasoned with Indian spices and topped with garam masala)

Paneer Lababdar 335
(Cubes of paneer with capsicum , tomato made in rich onion and tomato gravy)



INDIAN CUISINE

NON-VEGETARIAN

Chooza Makhni 395
(Tandoori chicken simmered in tomato gravy flavoured with dry fenugreek & finished with fresh cream)

Rara Murg 395
(Boneless delicacy of chicken cooked to perfection in a Spicy Gravy And Blended With Chicken Mince)

Kukkad Da Korma 395
(Chicken Korma In The True Punjabi Style)

Fish Amritsari 455
(Fillet of fish marinated in lemon juice, flavored with ajwain and deep fried)

Fish Moilee 455
(Fish Cooked In Coconut milk southern spices curry leaves)

CHOICE OF DAL

Lasooni Dal 225
(Lentil tempered with garlic)

AVADHI KITCHEN SPECIAL

Pulao Aap Ki Pasand  215
(Jeera,Peas,cottage cheese)

Tarkari Chilmon Biryani  315
(traditional vegetable biryani)

Murg Sufiyani Biryani  355
(traditional lucknavi style)



ROTI AAP KI PASAND

Tandoori Roti	35
Lacchedar Paratha/Pudina Paratha	45
Plain Naan/Butter Naan	55

CHING-CHANG-CHOW

VEG STARTER

Choice of Manchurian (Veg/Mushroom/Paneer)	295
(Crispy coated Dumpling Tossed with Manchurian Sauce in the Wok)	

Chilly (Veg/Mushroom/Paneer/Lovely Corn)	325
(Assorted of vegetable dumpling /Mushroom /Paneer tossed with Chinese chilly soya sauce)	

NON – VEG

Chicken Salt N Pepper	355
(Dip fried Chicken Tossed with salt & Pepper)	

Chilly Chicken (With Bone /Boneless)	435
(Cubes Size Chicken marinated with corn Flour tossed with Capsicum & onion with soya sauce)	

Chicken in Your Choice of Gravy	435
(Chilly/Manchurian/Hot Garlic/Szechuan)	

Chilly Fish	455
(Fish Cut into Cubes size Marinated tossed with capsicum & Onion with soya sauce)	



MAIN DISH

VEGETARIAN ▣

Three Treasure Vegetable in Hot Garlic Sauce 295
(Assorted vegetable with Bamboo Shoot, Bean Sprout & Baby Corn cooked with hot Garlic sauce)

American Veg Chop Suey 315
(All Julian Cut Vegetable cooked in Sweet n sour Sauce)

NON-VEGETARIAN ▣

Cantonese Chicken 395
(Crispy fried chicken sauté with spring onion, Mushroom and bean Sprout)

Sweet N Sour Chicken 395
(Cubes Of Chicken cooked with Pineapple, Cucumber, Tomato & onion in Sweet n sour sauce)

American Non-Veg Chop suey 425
(All Julian Cut Chicken cooked in Sweet N Sour Sauce)

Lemon Fish 435
(Cube of Fish marinated in Chinese Sauce cooked with Lemon butter sauce)

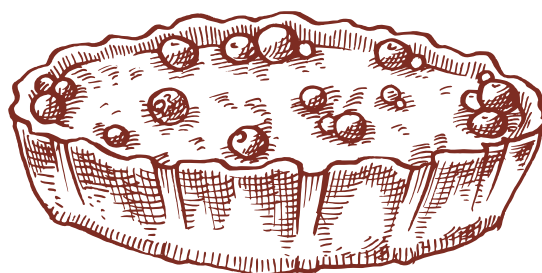


FRIED RICE AND CHOWMIEN/NOODLES VEG & NON-VEG

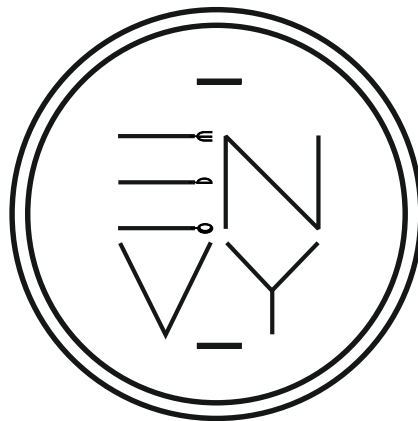
	VEG	NON-VEG
Hakka Noodle Veg / Szechwan Noodle	175	195
Choice of Fried Rice (Veg / Schezwan / Shanghai / Eight Jewels/ Mexican)	195	225
Triple Szechwan Fried Rice (Three Layered Rice & Noodle served with Manchurian Balls)	225	255

INDIAN SWEET

Gulab Jamun	95
Moong Dal Halwa	125



* Tax Extra



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