



THE MULTICUISINE RESTAURANT

MENU



WELCOME DRINK

Aerated Water (Soft drink Served Chilled in A Glass)	55	Choco Love Smoothie (Mixture of cocoa powder, honey, almond milk, frozen banana, and avocado, with ice cubes served chilled)	225
Packaged Drinking Water (Served Chilled In A Glass)	55		
Chaas	75	Black Current (black current crush, strawberry icecream ,milk, mixed well, sugar and garnished with cashew nuts, strawberry crush , served chilled)	225
Fresh Lime Soda/Water	115		
Lassi (Sweet/salted/masala)	115	Senorita (raspberry lemonade, fresh lemon juice,carbonated water to top and served chilled)	225
Jal Jeera (Jeera Ka Paani)	125		
Hawain Crush (a mock tail) (Pineapple Juice with Crushed Ice and Mint Leaf)	175	Oreo Shake (cookies , rich chocolate sauce , milk, cream and vanilla icecream , served chilled)	225
Almond Fun (Almond milk , coconut cream, pineapple juice blended and served in a high stem wine glass garnished with cherry)	225	Custard Apple Shake (custard apple, milk , whipping cream, ice cube grinded in a blender, poured in a semi tall glass and garnished with roasted dry fruits)	225
Blue Moon (blue curacao syrup, fresh lime juice, lemonade shaken up and served chilled in a champagne saucer with salt rim on the top ,garnished with lemon wedges)	225		



● SALAD OF YOUR CHOICE

Papad (Plain Roasted)	45	Dahi Bhalla	145
Papad (Masala/Fried/Roasted)	75	Khatte-Meethe Salad (Julliens of garden fresh vegetables , pineapple dressed in pungent lime juice)	145
Plain Curd	95	Macroni Peanuts Salad (Boiled macaroni,and peanut mixed in tangy sauce added with tomato and capsicum)	145
Choice of Raita (Mixed/pineapple/fruit/bondi/mint)	125	Russian Salad (pieces of boiled potatoes, French beans, carrot, peas, pineapple slice mixed in mayonnaise sauce topped with black pepper , mustard)	175
Green Salad (Garden fresh cut tomatoe, raddish, cucumber, carrot, onion, Beetroot, lemon and green chilly)	135	EVE (Scooped apples ,diced pineapples with Indian dressing)	185
Aloo-Papri Chat (mixture of papri, boiled cubes of potatoes, whipped curd, tamrind chutney garnished with anardana and sev)	135	Waldorf Salad (salad made of fresh apples, celery, grapes and walnuts, dressed in mayonnaise)	195
Kimchey Salad (shredded cabbage,carrot, sesame oil, vinegar rocksalt mixed to perfection)	135		

● HOT SOUP POT- VEG

Veg Clear Soup (Clear Broth water of soup Sizzling with salt & Pepper and chopped vegetables)	145	Sweet Corn Soup (All time Favorite Sweet corn soup with vegetable)	175
Choice of Cream of Soup (Tomato/ Vegetable / Mushroom / Broccoli, Almond)	175	Lemon & Coriander Soup (A semi Clear soup with Prominent Flavor of Lemon & Coriander)	175
Minestrone (Tomato Based Italian Broth with Vegetable & Enriched cheese)	175	Jade Soup (A traditional sweet corn soup Flavored with Spinach)	175
Thai Vegetable Soup (Assorted vegetable with coconut milk, flavoured with Lemon Grass)	175	Hot N Sour Soup (Hot spicy Chinese Soup Cooked with Julians of Vegetable And Spices)	175
Mulligatawny Soup (A traditional South Indian Soup)	175	Man Chow Soup (Mild Spicy soup Cooked with Chopped Vegetable & Spices, garnished with noodles)	175
		Veg Noodles Soup (A crystal Clear soup with Assorted Vegetables Seasoned with Noodles)	175



HOT SOUP POT- NON VEG

Chicken Clear Soup

(Clear Broth water of soup with salt & Pepper and boiled chicken pieces)

175

Murg Dhaniya Sorba

(A strong Flavoured Chicken stock Matched to perfection with fresh coriander flavour)

185

Chicken Sweet Corn Soup

(All time Favorite Sweet corn soup with boiled diced chicken pieces and egg white)

195

Chicken Ball Soup

(A clear soup with minced meatballs & Vegetable enrich with herbs)

195

Chicken Hot-N-Sour Soup

(Hot spicy Chinese Soup Cooked with diced boiled chicken pieces, egg white And Spices)

195

Chicken Manchow Soup

(Mild Spicy soup Cooked with boiled Chicken pieces, egg white& Spices garnished with noodles)

195



SANDWICH/BURGER/ROLL'S/SUBWAYS-VEG

Belt Buster's

(Traditional triple decker club sandwich)

175

Paneer Tikka Sandwich

(Clay Oven baked Paneer with Cheese)

225

Spinach Corn Sandwich

(Spinach Puree Cooked with corn & Cheese Grilled)

225

Paneer Shaslik Hotdog

(Grilled seasoned paneer with bell pepper topped with cheese)

225

Cheese Burger

(Vegetable patty topped with cheese slice on a sesame seed bun)

225

Herb Cheese Toast

(Tasty cheese toast spiced with herb & bell pepper)

225

Paneer Kathi Roll

(Indian bread Stuff With spicy Paneer Filling)

225



SANDWICH/BURGER/ROLL'S/SUBWAYS-NON VEG

Egg Pocket Sandwich

(Egg Fried with Bread Pocket In mediterrian Salad)

225

Torn Green Fresh Country Egg

(Boiled egg served with lettuce & vinegar mustard dressing)

225

Chicken & Cheese Sandwich

(Slice of chicken topped with vegetable & cheese)

265

Chicken Tikka Sandwich

(Clay Oven Baked Chicken Pieces with Cheese & Grilled)

275

Cheese Chicken Hot Dog

(Chicken ball grilled with cheese)

275

Bull Diet

(Chicken Burger Served With Fried Egg)

275

Fish Fillet Burger

(Filet Grilled & Tossed With Herbs, Served With Salad)

295

Chicken Kathi Roll

(Indian bread stuffed with spicy chicken filling)

315

● PIZZA & PASTA - VEG

Veg Puffs (2 Pieces)	145	Cheese Tomato Pizza	285
		(pizza bun topped with concasse sauce , grated cheese and juicy tomatoes baked to perfection)	
Paneer Puffs (2 Pieces)	155		
Pizza Marinara	275	Fettuccini Carbonara	295
(classic Neapolitan pizza with tomatoes, garnished simply with garlic and oregano)		(An Italian pasta With Hot Salsa, Cream& A lot of cheese)	
Pizza Margarita	285	Pizza Indian	295
(pizza bun topped with pizza sauce, mozzarella cheese and baked to perfection topped with oregano and red chilly flakes with extra virgin olive)		(home made pizza bun topped with onion, capsicum,mushroom , kenneled corns fresh oregano and basil, baked to perfection)	

● PIZZA & PASTA - NON VEG

Chicken Puffs (2 Pieces)	195	Sea Food Pizza	395
		(Pizza bun topped with pizza sauce, cooked shrimps , garlic and parsley with grated mozzarella cheese and parmesan cheese dressed with olive oil)	
Chicken Tikka Pizza	325		
(Pizza bun topped with pizza sauce , chicken tikka pieces and finished with mozzarella cheese)			
Spaghetti Bolognese	425	Marinara Corvete	395
(Italian classic ,spaghetti made with tomato based sauce flavoured with garlic,oregano and a hint of Worcestershire sauce)		(Choice of pasta in Classic marinara sauce with seafood)	

● ANTICIPATION - VEG

Dahi Aloo Papri Chaat	175	Mexican croquettes	225
(A combination of boiled potato, chick peas and fried papri served with a tangy sauce of youghurt, mint &tamrind)		(highprotein croquettes with cheesy center served with dips)	
Paneer popcorn in periperi	175	Zucchini mushroom roll	245
(tofu deep fried served with periperi sauce)		(fine flat strips of zucchini filled with mushroom and vegetable)	
		Cottage cheese croquets	245
		(chef special)	

● ANTICIPATION - NON VEG

Chicken Salad Peppercorn

(Julliens of char-grilled chicken, capsicum and mushroom, tossed in a yoghurt and lemon dressing, served with garden greens)

275

MurgTuktuk

(Shredded chicken folded in tamarind & mint chutney tossed with finely chopped onion & coriander leaves)

275

● FROM THE CHARCOAL CLAY - VEGETARIAN

Vegetable Seekh Kebab

(Skewered Vegetable Blended With Fresh Herbs And Spice)

295

Shahi Paneer Tikka

(Cubes of cottage cheese marinated in yoghurt)

345

Tandoori Guldasta

(Floweret's of cauliflower marinated in a special sauce delicately and cooked in a tandoor.)

275

Kesharia Paneer Tikka

(Cottage cheese treated with saffron rolled in light masalas cooked in tandoor)

345

Tandoori Bharwan Aloo

(Potatoes stuffed with pulses and dry fruits, cooked in Tandoor.)

285

Paneer Shaslik Tikka

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

345

Dahi ke Kabab

(Grated cottage cheese, mash potato mixture made into tikki stuffed with hung curd and spices)

325

Til Mil Tikka

(Game of sesame seeds and cheese in clay oven)

345

Gilafi Paneer Sheek

(paneer with cheese , fine chopped egetable binded with Indian spices and til)

345

Tandoori Malai Bracoli

(Broccoli marinated in cream and cahewnuts paste Roasted In Tandoor)

345

Dakshini Paneer Tikka

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

345

Jeera Mirch ka Paneer

(Marinated cubes of paneer with crushed jeera and slit green chilly skewered and cooked in tandoor)

345

Ariena Platter

(Combination of four types of veg starter)

625

● FROM THE CHARCOAL CLAY - NON VEGETARIAN

Tandoori Murg

(Spring chicken marinated overnight in perfection)

375

Tandoori Hari Macchi

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

475

Fish Koliwada

(a Fresh Catch De- Boned Fish Marinated With Indian Spicy With Gram Flour Deep Fried)

475

Lassoni Mahi Tikka

(Chef special)

475

● FROM THE CHARCOAL CLAY - NON VEGETARIAN

Murg Seena Kathi (Boneless breast of spring chicken marinated in yoghurt , cream and indian spices and cooked in a clay)	465	Sajde SeekhKe (Stuffed chicken seek kebabs – our chef's creation)	465
Kalmi Kebab (chicken drums marinated in yoghurt and indian spices, skewered in the clay oven)	465	Fish Bagicha (chunks Of Boneless Fish Marinated In Curd And Indian Spices Cooked In The Clay Oven)	475
Murghushmukh Tikka (Boneless chicken marinated in cashwnut paste and selected aromatic herbs)	465	Murg Golden Kebab (Boneless chicken cooked in tandoor in Indian spices)	475
Chilli Milli Murg Tikka (Boneless pieces of chicken marinated with a tangy seasoning and cooked over charcoal)	465	Tandoori Pomfret (whole pomfret laced with indian spices skewered in clay)	495
Chat-Pata Murg Tikka (The traditional one)	465	Gosht Gilawat Chop (mutton mince stuffed with mash potatoes, cheese crumbed with corn and tossed on tawa)	515
Murg Chilli Kebab (Boneless chicken marinated in soya sauce and cooked over charcoal)	465	Gosht Shammi Kabab (mutton mince with mixtures of Indian spices, made to tikki and shallow fry on tawa)	515
Murgreshmi Kebab (Boneless pieces of chicken marinated in mild spices and topped with caramel threads)	465	Ranuake –E- Sheek (Chef Special)	515
Tandoori Bharwan Tangri (Marinated chicken legs , stuffed with dry fruits and kheema and cooked In clay oven)	465	Jhinga Lashooni (whole prawns marinated in a delicate combination of curd and indian spices flavoured with garlic and done to a juicy finish in the clay oven)	755
MurgJarga Tikka (Chef spl.)	465	Ariena Platter Non-Veg (Pieces of combined chicken, mutton, fish & prawns marinated with Punjabi spices)	955
Murg Chukandari Tikka (A unique preparation of boneless cubes of chicken in cream, egg and beetroot juice finished in the clay oven)	465		

● INDIAN CUISINE VEGETARIAN

Jeera Aloo (boiled cubes of potatoes fried with jeera and shredded green chilles)	255	Mirchi Tamatar Ka Salan (shredded tomatoes , green chilly seasoned with spicy south Indian salan)	255
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INDIAN CUISINE VEGETARIAN

Achari Aloo

(potatoe cubes cooked in achari masala)

255

AlooPiaz Ki Bhaji

(cubes of potatoes sauted with spring onion and cooked in Indian spices)

255

Baingan Ka Nazrana

(wholebrinjal roasted in clay and made into bhurta , cooked in Indian spices)

265

Gobhi Dulma

(Fresh cauliflower, cut into pieces, onion, ginger, garlic paste cooked in delicacy with ground spices, garnished with lime)

275

Aloo Dum Kashmiri

(baby poatatoes cooked in tomatoe kashmiri style gravy)

285

Kesaria Subz Miloni

(puree of spinach,mix vegetable, small paneer cubes cooked in spinach gravy)

285

Aaj Ke Subzy

(today's seasonal spcial)

295

Masaledar Bhindi (Seasonal)

(tender lady fingers cooked in Indian masala gravy)

295

Mughlai Palak

(bunch of fresh palak, ginger garlic paste, coriander leaves, seeds, chopped onion, tomato with paste of almond, cashewnuts , milk, cooked to perfection)

295

Aloo Dum Banrasi

(round potatoes stuffed with mesh paneer and mawa cooked in tomato gravy)

315

Nawabi Kofta

(koftas made using potatoes that are stuffed with paneer and dry fruits and simmered in spicy tomato gravy)

325

KadaiBhutta – Simla Mirch

(babycorns and capsicum cut into juliens made in kadai gravy masala)

325

Khumb Makhan Palak

(button mushrooms cooked in palak gravy)

325

Khumb Hara Dhaniya

(halves button mushrooms , with onion garlic paste , coriander powder made to perfection)

325

Paneer Butter Masala

(paneer cubes , khowa , honey lemon kasurimethi dipped in cashewnut&tomatoe gravy garnished with melted butter and cream)

335

Palak Paneer

(paneer cubes cooked in freshly spinach gravy)

335

Dum Paneer Kalimirch

(tikka of malaipaneer , done with cahewnuts and creamy gravy with crushed pepper corn)

335

Paneer Tawa Masala

(Roasted paneertikka cut into four pieces , cooked in spicy tawa masala gravy with splendid aroma of ajwain)

345

Paneer Lahori

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

345

Paneer Lababdar

(cubes of paneer with capsicum , tomato made in rich onion and tomato gravy)

345

Paneer Tikka Masala

(skeweredpaneertikka cooked in Punjabi tadka gravy)

345

Paneer Noor jahani

(sandwitchedpaneer roll stuffed with mawa , dry fruits and dipped in yellow creamy gravy)

355

Paneer Badam Pasanda

(sandwitchedpaneer stuffed with khoa and mint chutney cooked in yellow gravy)

355

Kaju - Kofta Curry

(dumplings of mesh vegetables with cashewnut cooked in onion gravy)

355



INDIAN CUISINE VEGETARIAN

Vegetable Jalfrezi

(juliens cut fresh mix vegetables cooked in tomatoe based gravy made to dry)

275

Channa Peshwari

(boiled white chic peas, cooked in onion , tomatoe gravy sprinkled by anardana powder, aamchur powder and garnished with wrikle onions)

295

Methi Mutter Malai

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

325



INDIAN CUISINE NON-VEGETARIAN

Murg Tariwala

(A light chicken curry cooked with tomato and fresh coriander.)

395

Murg Tikka Makhanwala

(Boneless barbecued chicken, cooked in a creamy tomato based gravy enriched with fresh cream)

455

Murg Nizami

(A semi- dry coconut flavored chicken masala Cooked with nuts)

455

Murg Lababdar

(Chicken tikka subtly flavoured with coriander and cooked in a rich tomato and onion gravy)

455

Kukkad Da Korma

(Chicken Korma In The True Panjabi Style)

455

Murg Falaknama

(Delicacy From The Royal Court Of Maharaja Ranjeet Singh, Tikka'S of Chicken With Tomato, Onion, Capsicum Mint Leaves And Flavored With ShahiJeera)

455

Murg Methi Malai

(Chicken Cooked With Creamy Methi Sauce:- A House Favourite)

455

Kali Mirch Murg

(Boneless Chicken Cooked in rich cream souce with tinch of black pepper)

455

Rara Murg

(Boneless delicacy of chicken cooked to perfection In a Spicy Gravy And Blended With Chicken Mince)

455

Chooza Makhni

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

475

Fish Moilee

(Fish Cooked In Coconut milk southern spices curry leaves)

475

Fish Goan's Curry

(Fish Cooked In Goanese Style)

475

Nepali Chicken (Chef Spl.)

475

Fish Amritsari

(fillet of fish marinated in lemon juice, flavored with ajwain and deep fried)

475

Saag Gosht

(A traditional Delicacy of succulent boneless lamb and spinach puree)

475

Macchli joshina

(Fresh Fish cooked In Onion and Tomato masala)

485

Bhuna Gosht

(A hot Indian favorite- boneless mutton cooked slowly with freshly ground spices, onion ginger, garlic & tomatoes)

495

Prawn Masala

(Fresh prawns cooked in a rich gravy flavored with freshly ground indian spices)

625

Prawns in Goan Style

(Roasted Indian spices, fresh coconut, and coconut milk and prawns made in goans style gravy)

625

● INDIAN CUISINE NON-VEGETARIAN

Mutton Ball Curry (Minced Mutton ball in our chef's special gravy)	455	Mirchi Korma (A Piping Hot Favorite Of Kashmiri As The Name Suggests, Lamb Cooked in Masala With an Overtone of Kashmiri Red Chillies)	475
Rogan-E-Nishat (lamb Cooked to Perfection in true Kashmiri Style)	455	Dhania Gosht (Tender pieces of Lamb Cooked In Fresh coriander gravy)	495

● CHOICE OF DAL

Kadi Pakodi	225	Dal Makhani (Black lentils simmered overnight and finished with cream and butter)	315
Dal Tadka Wali	275		
Lasooni Dal Palak (Lentil tempered with garlic and spinach)	285	Dal Ariena Amritsari (In-House Speciality)	325

● AVADHI KITCHEN SPECIAL

Safed Basmati Chawal	185	Murg Sufiyani Biryani (Tradional Lucknavi Style)	395
Pulao Aap Ki Pasand (Jeera,Peas,Cottage Cheese)	225	Gosht Biryani Dumpukht (Traditional avadhi style)	455
Tarkari Chilmon Biryani (Traditional vegetable Biryani)	325		

● KHICHIDI

Mix Veg Khichdi	325	Cheese Masala Khichdi (Rice, Turdal, Cheese vegetable, spices & ghee)	355
Masala Dal Khichdi	325	Oats Kichdi (oats,tur dal, vegetable, spices & ghee)	355
Tur / Moong Dal Khichdi	325	Herbal Khichdi (Rice, Moong dal, basil leaves, spring onion, Spices & Ghee)	355
Palak Paneer Khichdi (Palak Paneer, Rice, Yellow Moong Dal, Spices, Tomato, Onion, Ginger, Garlic, Ghee)	355		

ROTI AAP KI PASAND

• Tandoori Roti	35	• Kulcha Aap Ki Pasand (Onion Chilly/Aloo/Cottage Cheese)	95
• Khasta Missi Roti	55	• Ulta Tawa Ke Paratha	125
• Lacchedar Paratha/Pudina Paratha	75	• Kabuli Kheema Naan (Non – Veg)	195
• Plain Naan/Butter Naan	75/85	• Roti Ki Tokari (Assorted Baby Naan/Roti/Paratha/Missi)	255

• CHING-CHANG-CHOW - VEG STARTER

Dragon Potato (Juliennes of potato dipped in spiced batter, fried & tossed with spicy Schezwan sauce)	285	Baby Corn Fritter (Baby corn Fritter are deep fried which are dipped in batter of flour & spice served with sweet Chilli Sauce)	325
Golden Fried Baby Corn (Spring Corns Thick Battered, fried crisp & Served with hot garlic Sauce)	295	Vegetable Spring Roll (Crispy Chinese Pan Cake rolled with seasoned stirred veg deep fried served with tangy sauce)	325
Ginger Garlic Corn Kernels (American Corn Kernels tossed with ginger, Garlic, chilli & Coriander)	295	MT. Fuji Snow Balls (Chopped Vegetable with grated cheese coated with tiny croutons deep fried & served with hot garlic sauce)	325
Choice Of Salt & Pepper – Vegetable / Spring Corn (Fancy Cut Assortment of spring corn coated with Chinese seasoning deep fried & tossed with Crushed Pepper)	295	Stuffed Tofu (Our Chef Special) (Cottage Cheese Stuffed with Spinach served with hot Garlic Sauce)	325
Vegetable Kothe (Vegetable Kothe is indo-Chinese appetizer, chopped vegetable bended with corn flour & tossed with sweet n sour Sauce)	295	Chilly (Veg /Mushroom / Paneer) (Assorted of vegetable dumpling /Mushroom /Paneer tossed with Chinese chilly soya sauce)	355
Schezwan Paneer & Cashew Nuts (Fresh Paneer fried with king cashew nut, then Tossed in freshly hot Schezwan chili paste along with spring onion)	325	Lovely Paneer (Thinly Coated Paneer Tossed with Tangy Sauce in Chinese wok)	355
Choice of Manchurian (Veg / Mushroom / Paneer) (Crispy coated Dumpling Tossed with Manchurian Sauce)	325	Sizzler Chinese (Assorted Chinese Starters served with sizzler Plate)	475

● CHING-CHANG-CHOW - NON-VEG STARTER

Chicken Salt N Pepper (Deep fried Chicken Tossed with salt & Pepper)	455	Drum of Hevan (Chicken winglet rolled, spiced thick batter coated deep fried & serve with Tangy sauce)	475
Fried Spring Chicken (Chicken with Chinese seasoning, Spring onion, sesames seed & Deep fried served with tangy Red & Green sauce)	455	Chilly Fish (Fish Cut into Cubes size Marinated tossed with capsicum & Onion with soya sauce)	475
KumPum Chicken (Dices of Chicken Thinly coated with capsicum, onion, cahewnut&Blended with Tomato Based sauce)	455	Shredded Lamb in Hot Garlic Sauce (Shredded Lamb with Thin coating with Chinese seasoning tossed on the wok with Rich Garlic Flavoured sauce)	475
Chilly Chicken (With Bone /Boneless) (Cubes Size Chicken marinated with corn Flour tossed with Capsicum & onion with soya sauce)	455	Fish in your Choice of Gravy (Chilly /Manchurian/Hot Garlic /Schezwan /Oyster)	475
Chicken in Your Choice of Gravy (Chilly/Manchurian/Hot Garlic/ Schezwan /Oyster)	455	Prawn in Your choice of Gravy (Chilly /Manchurian/Hot Garlic /Schezwan /Oyster)	675
		Golden Fried Prawn (Prawns with tail, thick, battered & deep fried served with Tangy sauce)	675

● MAIN DISH VEGETARIAN

Egg Plant In hot Garlic sauce (Egg Plant slice Cooked in Pungent Garlic sauce)	275	Three Treasure Vegetable in Hot Garlic sauce (Assorted vegetable with Bamboo Shoot, Bean Sprout & Baby Corn cooked with hot Garlic sauce)	325
Sweet &Sour Veg (Squares Size Cut Vegetable cooked in Sweet n sour Sauce)	295	Stir Fried Vegetable with Spinach & Cashew nut (Assorted veggies with fresh Spinach & Cashew Nut cooked in light soya sauce)	325
Vegetable in Hong Kong Style (Dice Cut Vegetable with cashewnut garnish with chilli flakes with hot garlic sauce)	295	Chinese Chopsuey (All Julian Cut Vegetable Tossed with Garlic Cooked in Chinese Spices N Served with Crispy Noodle)	355
Cantonese Noodle (Served with Pre-plated with white sauce with dice veg & Cashunut)	295	American Veg Chopsuey (All Julian Cut Vegetable cooked in Sweet n sour Sauce)	375
Mixed vegetable with Almonds (Assorted Vegetable cooked with Almonds in Spicy chilli sauce)	315	Beijing Sizzler (Served with rice Manchurian & paneer chilly on hot sizzler)	455

● MAIN DISH NON VEGETARIAN

Cantonese Chicken

(crispy fried chicken sauté with spring onion, Mushroom and bean Sprout)

425

American Non-Veg Chop Suey

(All Julian Cut Chicken cooked in Sweet n sour Sauce)

475

Sweet N Sour Chicken

(cubes Of Chicken cooked with Pineapple, Cucumber, Tomato & onion in Sweet n sour sauce)

425

Lemon Fish

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

475

Stir Fried Chicken with CashewNuts 455

(Farm Fresh Chicken Cooked with Cashewnut with accent of soya sauce)

Chinese Chop suey (Chicken)

(All Julian Cut Chicken Tossed with Garlic Cooked in Chinese Spices N Served with Crispy Noodle)

475

Sweet N Sour Fish

(Cubes Size fish Coated with batter deep fried cooked in Sweet N sour sauce)

455

FRIED RICE AND CHOWMIEN/NOODLES

VEG & NON-VEG

Choice Of fried Rice

(Veg / Schezwan / Shanghai / Eight Jewels/ Mexican)

215

235

Chinese Stew Rice

(Rice served with Veg Stew)

215

235

Hakka Noodle Veg / Schezwan Noodle

225

245

Pineapple Fried Rice (Chef Creation)

(Cottage cheese with Veg Fried Rice Served in Pineapple Boat)

225

255

Singapore Noodle

(Vermicelli noodles, soya sauce & sugar, baby corn coat in curry powder and season serve with lemon slice)

255

295

Triple Schezwan Fried Rice

(Three Layered Rice & Noodle served with Manchurian Balls)

275

295

● INTERNATIONAL CUISINE , NON – VEGETARIAN

Kentucky Fried Chicken (crumb fried chicken)	455	Chicken A-La- King (Boneless cubs of chicken Cooked with Mushroom Capsicum & onion in Béchamel sauce served with mould of Butter Rice)	475
Chicken In The Basket (chicken pieces , butter milk, sour cream, mustard & black pepper cooked in hot oil and served in a basket along with cocktail sauce)	455	Chicken Stroganoff (Julienne of chicken cooked with sliced mushroom, Gherkins, Shallot in rich creamy Sauce)	475
Bonne Femme (Poached cooked fish fillet , sauté mushroom, season with salt and pepper , topped with white creamy sauce)	495	Chicken Pepper steak (Breast of Chicken Flattens & Stuffed with Minced Supreme, Chopped Mushroom, Crashed Peppercorns, cooked in demi glaze & served with glaze veg& Bread Roll& scooped potato)	475
Grilled Fish in Lemon Butter Sauce (coat of fish fillets with thin layer of flour, place the fillets on melted butter sprinkled with black pepper powder by adding rosemary leaves, lemon and served with sauté beans and mesh potatoes)	475	Grilled Chicken (A Whole chicken Marinated with herbs Cooked in hot frilled & served with potato & Sauté veggies)	475
Fish & Chips (Battered fish pieces fried in oil until fish is golden brown and served with fried potatoes and tartar sauce)	475	Lamb Minced Steak (Minced Lamb well Seasoned turned into Steak cooked on hot Griddle & glazed with Demi Glaze)	495
Baked Fish (fish pieces put in mixtures of butter, cream, garlic, mustard and lemon and bake to perfection)	475	Lasagna Bolognaise (Lasagna , cooked carrot, onion,celery, stirred in meat with tomatoes, tomato paste, stock and bay leaf ,and add in layers with parmesan and mozzarella)	495
Chicken Shaslik (chicken cubes marinated with capsicum, tomato onion and thread into skewers, brushed with oil and baked to perfection in preheated oven, served on a sizzler plate)	475		

● INTERNATIONAL CUISINE - VEGETARIAN

Baked A-La Ariena (In-House Speciality) (Spinach Rice Topped With Béchamel Sauce AndBaked In Oven)	320	Baked Vegetable (Cubes of Vegetable Cooked In Bechamel Sauce And Baked In Salamander)	370
Crepe Florentine (Thin Pasta Folded With Mushroom Spinach And Bell Pepper)	370	Spinach Corn and Mushroom Au – Gratin (Simmered In Creamy Cheese And Herb Sauce, Baked To Perfection)	370
Veg Stroganoff (Slice Of Vegetable Cooked In Creamy Sauce And Served With Rice)	370	Sizzler (Mixture of Boiled veggies, red sauce ,white sauce, mashed potatoes , coriander leaves , made in patty style, shallow fried ,served in a hot sizzler plate with rice , garnish with cabbage, French fries)	370

SWEET MORSEL DESSERT

Cream Caramel	185
Hot Choco Sizzling Brownie	185
Hot Chocolate Walnut Pudding	185
Puff Choco Lava Cake	185
Banana Bonanza	185
Choice of Ice-Cream (salted caramel ,Vanilla, Strawberry, Chocolate, Butterscotch, Pista)	185
Fruit Salad with Ice Cream	185
Fruit Salad with Cream	185

INDIAN SWEET

Shahi Tukra	175
Moong Dal Halwa	175
Gajrella (Seasonal)	175
Gulab Jamun	175
Raj Bhog	185
Ras Malai	185
Fruit Rabri	185
Baked Rassugolla	195
Southern Nariyal Halwa	195

ADIEU

Nescafe	85
Tea	55
Hot Chocolate / Bourn Vita	155

NOTE:-

- Food portion in weight :- SOUP – 150 ml, STARTER (VEG) – 225-245 gms, NON-VEG -225-245gms, MAIN COURSE – VEG – 175-215 gms, NON-VEG- 215-245 gms, DESSERT – 120-140 gms, Bakery & ICE CREAM – 115-135 gms.
- PLEASE ALLOW US MINIMUM 25 MINUTES TO SERVE
- ALL ITEMS ARE SUBJECT TO AVAILABILITY, ORDER ONCE PLACED WILL NOT BE CANCELLED.
- TAXES AS APPLICABLE



ARIENA

The Boutique Hotel