



# ALL DAY DINING

SERVED 1100 HRS TO 2330 HRS



**CROWNE PLAZA®**

AN **IHG®** HOTEL

**NEW DELHI ROHINI**

[www.crowneplaza.com/rohini](http://www.crowneplaza.com/rohini)



# BUFFET TIMING


























<b>Breakfast</b> 6:30 AM - 10:30 AM (Weekdays) / 6:30 AM - 11:00 AM (Weekends)	₹ 1299
<b>Lunch</b> 12:30 PM - 3:30 PM	₹ 1799
<b>Sunday Brunch</b> 12:30 PM - 4:00 PM	₹ 2199
<b>Weekday Dinner</b> 07:00 PM - 11:00 PM	₹ 2099
<b>Weekend Dinner</b> 07:00 PM - 11:00 PM	₹ 2299
<b>Ladies Delight</b> 12:30 PM - 03:30 PM (Monday to Friday)	₹ 1299
<b>Hitea Set Menu</b> 03:30 PM - 06:00 PM All Days	₹ 1650



















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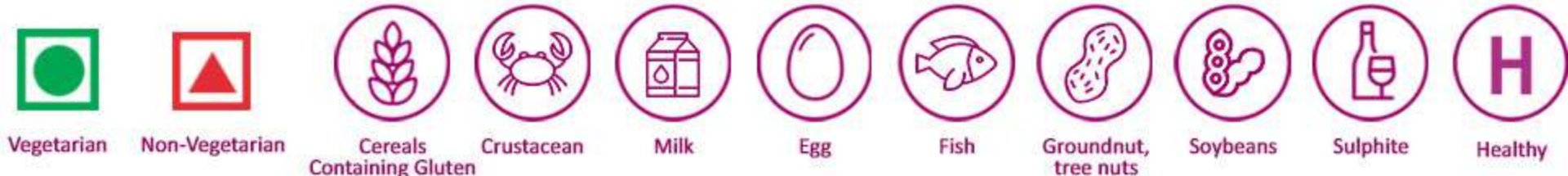
## SOUPS

  	<b>ROASTED TOMATO AND BASIL SOUP</b> (90kcal/100gms) Roasted tomato soup with hint of basil	₹ 499
  	<b>MINESTRONE</b> Italian chunky vegetable soup cooked in tomato broth	₹ 499
  	<b>TRUFFLE SCENTED MUSHROOM</b> (103kcal/100gms) Mélange of mushroom puree with flavor of truffle & cream	₹ 499
  	<b>VEG. CLEAR SOUP</b> (73kcal/100gms) Simmered vegetables in a clear, flavorfull broth	₹ 499
  	<b>CHICKEN CLEAR SOUP</b> (33kcal/100gms) light flavorfull chicken broth with chunks of chicken.	₹ 529
 	<b>VEG. MANCHOW SOUP</b> (41kcal/100gms) Popular indo-chinese hot and spicy broth for its tangy and spicy taste with vegetables and crispy noodles	₹ 499
  	<b>CHICKEN MANCHOW SOUP</b> (86kcal/100gms)	₹ 529
 	<b>VEG. TOM YUM</b> Thai style flavorsome soup with thai chili peppers, lemongrass, galangal, kaffir lime leaves	₹ 499
  	<b>CHICKEN TOM YUM</b>	₹ 529

## SALADS

   	<b>GREEK SALAD</b> (139kcal/100gms) Bell peppers, onions, tomato, feta cheese in oregano dressing, pita bread	₹ 699
  	<b>BEETROOT GOAT CHEESE SALAD</b> (23kcal/100gms) Mustard flavored beetroot, caramelized walnut and rocket lettuce and goat cheese	₹ 699
 	<b>MEXICAN QUINOA SALAD</b> (23kcal/100gms) Healthy quinoa tossed with red kidney beans and chunks of salsa with nachos	₹ 699
  	<b>CHARCOOKED SPRING CHICKEN SALAD</b> Tandoori marinated charcoal cooked chicken tossed with romaine lettuce, spring onion in cucumber yoghurt dressing	₹ 799
	<b>MOSAIC CAESAR SALAD</b> Classical salad of romaine lettuce with caesar dressing, parmesan shaves, with croutons.	
   	<b>VEG</b>	₹ 699
   	<b>CHICKEN</b>	₹ 729

### ALLERGENS



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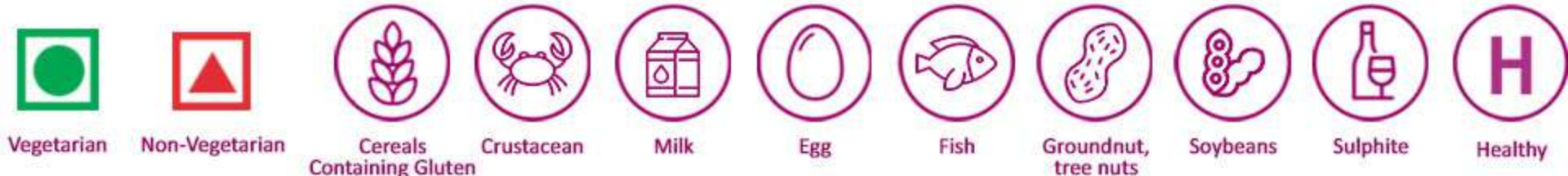
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SMALL PLATES

<div><div></div><div></div></div>	<div><div><b>KUTTI MIRCH PANEER TIKKA</b> (220kcal/100gms) Crushed red chilly marinated cottage cheese stuffed with raisin and spices, cooked in clay oven</div></div>	<div>₹ 849</div>
<div><div></div><div></div></div>	<div><div><b>AFGHANI PANEER TIKKA</b> (173kcal/100gms) Saffron and cashew marinated cottage cheese stuffed with figs and hint of spices, cooked in clay oven</div></div>	<div>₹ 849</div>
<div><div></div><div></div></div>	<div><div><b>ALOO KI NAZAKAT</b> (359kcal/100gms) Clay oven roasted stuffed potato with nuts, marinated with tandoori masala and spices</div></div>	<div>₹ 849</div>
<div><div></div><div></div></div>	<div><div><b>NAVRATAN KEBAB</b> (88kcal/100gms) Shallow fried smoked seasonal mix vegetables gallets with selection of nuts and spices</div></div>	<div>₹ 849</div>
<div><div></div><div></div></div>	<div><div><b>PALAK KHUMANI</b> (232kcal/100gms) Shallow fried spinach &amp; cashew gallets with Indian spices</div></div>	<div>₹ 849</div>
<div><div></div><div></div></div>	<div><div><b>KUNG PAO POTATOES</b> (88kcal/100gms) Crispy potatoes tossed in sweet and spicy sauce with cashew nuts</div></div>	<div>₹ 849</div>
<div><div></div><div></div></div>	<div><div><b>SHANGHAI PANEER</b> (120kcal/ 100gms) Cottage cheese tossed with bell peppers in Hot garlic sauce</div></div>	<div>₹ 849</div>
<div><div></div><div></div></div>	<div><div><b>VEG CRISPY SCHEZWAN</b> (88kcal/100gms) Crispy fried vegetables tossed with mix peppers and asian spices</div></div>	<div>₹ 849</div>
<div><div></div><div></div></div>	<div><div><b>VEGETABLE SPRING ROLL</b> (60kcal/100gms) Asian style fried vegetable roll with sweet chili sauce</div></div>	<div>₹ 799</div>
<div><div></div><div></div></div>	<div><div><b>VEGETABLE MANCHURIAN</b> (84kcal/100gms) Fried vegetable dumplings in thick soya, chilly, garlic sauce</div></div>	<div>₹ 849</div>
<div><div></div><div></div></div>	<div><div><b>CRUNCHY THAI STYLE CORN</b> (43kcal/100gms) Crispy corn and water chestnut stir fried with kaffir lime and basil</div></div>	<div>₹ 849</div>
<div><div></div></div>	<div><div><b>CHANDANI MALAI MURGH</b> (327kcal/100gms) Silver leaf coated, soft and succulent chicken chunks marinated with mace and cardamom</div></div>	<div>₹ 999</div>
<div><div></div></div>	<div><div><b>PUNJABI MURGH TIKKA</b> (206kcal/100gms) Boneless chicken marinated in tandoori spices and yogurt, cooked in clay oven</div></div>	<div>₹ 999</div>
<div><div></div></div>	<div><div><b>KHADA MASALA SEEKH KEBAB</b> (139kcal/100gms) Skewered lamb minced cooked in clay oven marinated with aromatic Indian spices</div></div>	<div>₹ 1029</div>
<div><div></div></div>	<div><div><b>KASUNDI FISH TIKKA</b> (99kcal/100gms) Mustard marinated chunks of fish with Indian spices served with mint chutney</div></div>	<div>₹ 1099</div>
<div><div></div></div>	<div><div><b>SCHEZWAN FISH</b> (65kcal/100gms) Wok tossed fish with schezwan pepper &amp; mix peppers.</div></div>	<div>₹ 1099</div>

ALLERGENS



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PIZZA MANIA

- 

**MARGHERITA**  
(132kcal/100gms)  
Tomato sauce, mozzarella, basil

₹ 949
- 

**QUATTRO STRIONE**  
(150kcal/100gms)  
Olives, onion, roasted bell peppers, zucchini, and mozzarella

₹ 949
- 

**PIZZA PRIMAVERA**  
Sweet peppers, onion, mushroom, corn, artichoke

₹ 949
- 

**WILD MUSHROOM PIZZA**  
Grilled mushroom, shallots, cream cheese, gruyere cheese, parmesan cheese, thyme basil

₹ 949
- 

**ALLA GENOVESE PIZZA**  
Pesto, mozzarella cheese, olive oil, bell peppers, onion and broccoli

₹ 949
- 

**TANDOORI PANEER**  
(138kcal/100gms)  
Smoked cottage cheese, jalapeno, onion, mozzarella, And tomatoes

₹ 949
- 

**PUNJABI CHICKEN TIKKA**  
(135kcal/100gms)  
Red onion, capsicum, tomato sauce, mozzarella cheese, green chilly

₹ 999
- 

**PICANTE PEPPERONI**  
(146kcal/100gms)  
Tomato sauce, spicy pork pepperoni, mozzarella.

₹ 999

LITE BITE

- 

**CHILLY CHEESE TOAST**  
(33kcal/100gms)  
All time favorite cheese, chilly, coriander and onion on brioche bread

₹ 699
- 

**PAO BHAJI**  
(209kcal/100gms)  
Crushed vegetable & potato mild spicy buttery preparation served with Indian pao bread

₹ 699
- 

**VEGETABLE QUESADILLA**  
(209kcal/100gms)  
Fajita spiced tossed red beans and vegetable, wrapped in tortilla bread

₹ 949
- 

**PANEER KATHI ROLL**  
(147kcal/100gms)  
Stuffed wrap with filling of cottage cheese, bell peppers, onion, tossed in spices & served with mint sauce

₹ 949
- 

**CHICKEN KATHI ROLL**  
(125kcal/100gms)  
Stuffed wrap with filling of chicken, bell peppers, onion, tossed in spices & served with mint sauce

₹ 999
- 

**THEEKHA MASALA PEANUT**  
(17kcal/100gms)  
Peanut tossed with onion, tomato, coriander, green chilies & tangy spices with lemon

₹ 499
- 

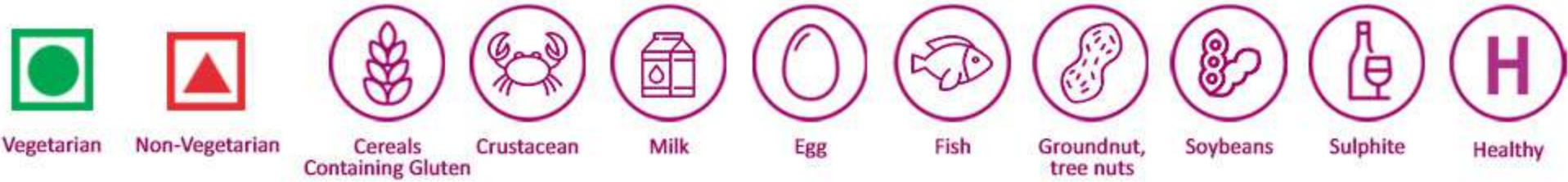
**DUO OF FRIES**  
French fries and potato wedges

₹ 499
- 

**PERI PERI FRENCH FRIES**  
French fries sprinkled with peri peri

₹ 529

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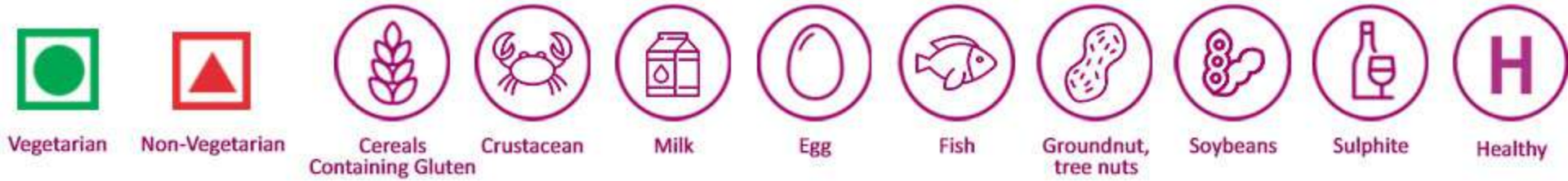


# MAIN COURSE

## WESTERN

 		<b>CHOICE OF PASTA/SAUCE/MEAT/VEGETABLES</b>	
		<b>PASTA - PENNE/FUSILLI/SPAGHETTI/FETTUCCINE</b>	<b>₹ 979</b>
		(l32kcal/100gms)	
 		Sauce - Alfredo / Arrabbiata / Aglio olio Pepperoncino / Primavera / Pesto	
 		Sauteed Vegetables	
 		Chicken / Prawn / Carbonara	
 		<b>SPINACH RICOTTA NUTS RAVIOLI</b>	<b>₹ 979</b>
		Spinach and ricotta cheese stuffed ravioli with creamy and chunky tomato basil sauce	
 		<b>RISOTTO AI FUNGHI</b>	<b>₹ 979</b>
		Rich and creamy risotto flavored with mix mushrooms, white wine & parmesan cheese	
 		<b>GRILLED VEGETABLE CANNELLONI</b>	<b>₹ 979</b>
		Cylindrical, ridged pasta tubes stuffed with roasted vegetables, ricotta, parmesan and served with creamy & tomato sauce	
 		<b>CRUMB FRIED FISH N CHIPS</b>	<b>₹ 1249</b>
		Crumbed fried fish with potato fries, salad, & tartare sauce	
		<b>SIMPLY GRILLS (ask the server for the preparation time)</b>	
		Served with saffron risotto and vegetables, herb red wine sauce or pepper corn sauce or lemon butter sauce	
   		GRILLED SOLE FISH	<b>₹ 1249</b>
  		GRILLED SALMON	<b>₹ 1499</b>
 		CAJUN CHICKEN BREAST (l27kcal/100gms)	<b>₹ 1149</b>
 		BARBEQUE CHICKEN BREAST	<b>₹ 1149</b>
 		PERI PERI CHICKEN BREAST	<b>₹ 1149</b>

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# ASIAN MAINS

## CLASSIC THAI CURRY RED/GREEN

- H

VEGETABLE

(129kcal/100gms)

₹ 1049

H

CHICKEN

(129kcal/100gms)

₹ 1149

- STIR FRIED CHICKEN

(l02kcal/100gms)

Black beans sauce / Hot garlic / Kung pao / Chilly bean

₹ 949

- MANGOLIAN CHICKEN

(l03kcal/100gms)

Succulent chicken pieces tossed with broccoli and beans in dark soya

₹ 999

- STIR FRIED FISH

(74kcal/100gms)

Fried fish tossed in choice of sauce - Oyster sauce / Lemon coriander / Hot garlic sauce

₹ 1099

- WOK TOSSED CHINESE GREENS

(63kcal/100gms)

Asian vegetables wok tossed in choice of sauce - Black beans / Hot garlic / Schezwan sauce

₹ 899

- VEGETABLE MANCHURIAN

(84kcal/100gms)

Fried vegetable dumplings in soya, chilly, garlic gravy topped with spring onion

₹899

## FRIED RICE

- Vegetable / Chilly Garlic / Basil / Burnt Garlic

₹ 649

Egg/Chicken

₹ 679/729

## NOODLE

Chilly garlic / Schezwan

₹ 649

Egg/Chicken

₹ 679/729

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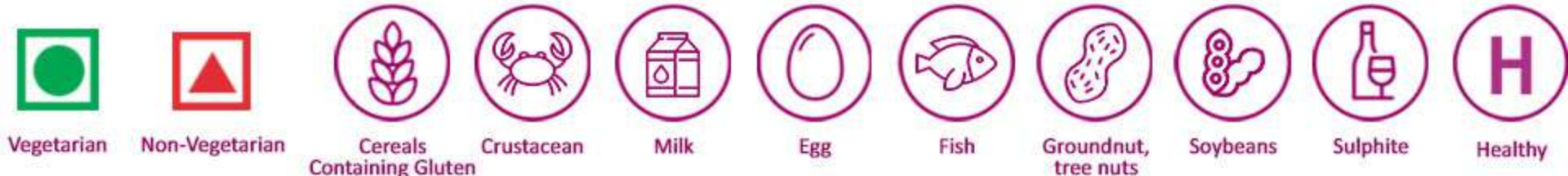
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# INDIAN MAINS

  	<b>MALABARI PRAWN CURRY</b> 236 Kcal/100gms Costal style curry with turmeric & coconut	₹ 1349
  	<b>MALABARI FISH CURRY</b> 231 Kcal/100gms Costal style curry with turmeric & coconut	₹ 1199
  	<b>MURGH MAKHAN WALA</b> (207kcal/100gms) Char grilled chicken simmered in tomato, cheese, and creamy rich gravy enhanced with Indian spice	₹ 1099
  	<b>MURGH TIKKA BUTTER MASALA</b> Rich and creamy char grilled chicken cooked in onion, tomato, butter and cashew with spices, chicken	₹ 1099
 	<b>SAAG MURGH</b> Chicken cooked in creamy spinach curry with spices	₹ 1099
  	<b>MUTTON ROGANJOSH</b> (l32kcal/100gms) Kashmiri delicacy of mutton cooked in onion, tomato, curd curry with whole spices enhanced with fennel & ginger powder	₹ 1249
  	<b>BHUNA GOSHT</b> (176kcal/100gms) Punjabi style lamb chunks cooked with onion and tomato & pounded spices	₹ 1249
  	<b>PANEER MAKHANI</b> (277kcal/100gms) Cottage cheese simmered in tomato, cheese, and creamy rich gravy enhanced with Indian spice	₹ 979
  	<b>KADHAI PANEER</b> (150kcal/100gms) Punjabi style cottage cheese preparation with bell peppers in a fragrant, freshly ground spice powder	₹ 979
  	<b>PANEER BUTTER MASALA</b> (217kcal/100gms) Rich and creamy cottage cheese cooked in onion, tomato, butter and cashew with spices	₹ 979
   	<b>PALAK PANEER</b> (138kcal/100gms) Succulent cottage cheese cubes preparation in a smooth creamy spinach gravy with hint of grounded spices	₹ 979
 	<b>ALOO BUKHARA KOFTA</b> (323kcal/100gms) Cottage cheese dumplings stuffed with prunes, simmered in cashew and tomato gravy enhanced with cardamom	₹ 979
  	<b>ALOO JEERA</b> (117kcal/100gms) Potato tempered with cumin seeds and essential spices and fresh coriander	₹ 899
  	<b>ALOO GOBHI</b> (117kcal/100gms) Classical combination of potato and cauliflower cooked with spices and chilly	₹ 899
  	<b>SUBZ BAGEECHA</b> (156kcal/100gms) Seasonal vegetable tossed with spinach in onion, tomato & cashew gravy with Indian spices	₹ 899
  	<b>NIZAMI HANDI</b> (323kcal/100gms)	₹ 899

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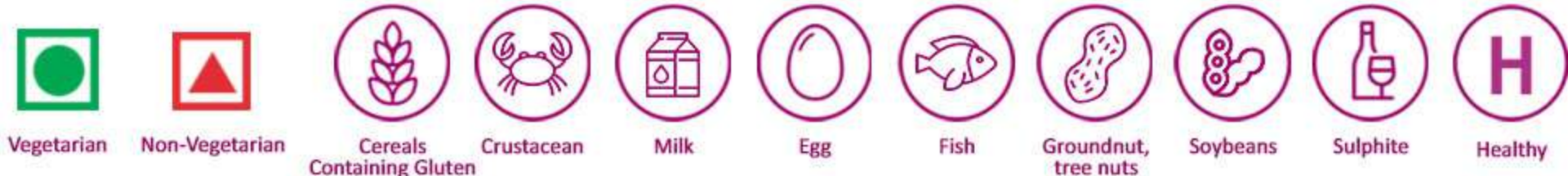


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<div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div>	<div> <div><b>DAL MAKHANI</b></div> <div>(329kcal/100gms)</div> <div>Overnight simmered black lentils finished with butter, cream and fenugreek</div> </div>	₹ 849
<div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div>	<div> <div><b>PUNJABI DAL TADKA</b></div> <div>(223kcal/100gms)</div> <div>Yellow lentil tempered with cumin, onion tomato, turmeric &amp; chilly</div> </div>	₹ 849
<div> <div></div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div>	<div> <div><b>DAL KHICHDI (Plain/Masala)</b></div> <div>(160kcal/100gms)</div> <div>Comfort &amp; nourishing preparation of rice, lentil with light spices with choice of plain and vegetables</div> </div>	₹ 699

## RICE

<div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div>	<div> <div><b>GOSHT BIRYANI</b></div> <div>(271kcal/100gms)</div> <div>Marinated lamb and fragrant rice layered preparation, cooked in dum style with aromatic spices.</div> </div>	₹ 1299
<div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div>	<div> <div><b>MURGH DUM BIRYANI</b></div> <div>(262kcal/100gms)</div> <div>Marinated chicken and fragrant rice layered preparation, cooked in dum style with aromatic spices.</div> </div>	₹ 1199
<div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div>	<div> <div><b>SUBZ DUM BIRYANI</b></div> <div>(199kcal/100gms)</div> <div>Vegetables and fragrant rice layered preparation, cooked in dum style with aromatic spices</div> </div>	₹ 1049
<div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div>	<div> <div><b>JEERA RICE</b></div> <div>(163kcal/100gms)</div> <div>Cumin scented rice with clarified butter</div> </div>	₹ 499
<div> <div></div> </div> <div> <div></div> </div>	<div> <div><b>SADA CHAWAL</b></div> <div>(133kcal/100gms)</div> <div>Fragrant long grain basmati rice cooked in steam</div> </div>	₹ 499

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# INDIAN BREADS

- 




**NAAN - (Plain/Butter/Garlic/Chilly)**  
(180kcal/100gms)  
Clay oven cooked refined flour flat bread

₹ 229
- 




**ROTI (PLAIN / BUTTER)**  
Whole wheat flour bread cooked in clay oven

₹ 229
- 

**LACCHA PARATHA (Pudina / Green Chili / Red Chili)**  
(183kcal/100gms)  
Clay oven cooked crispy flaky layered whole wheat flat bread

₹ 249
- 

**KULCHA (Paneer / Onion / Aloo)**  
(238kcal/ 100gms)  
Clay oven cooked stuffed flat bread of your choice- choice of cottage cheese/onion/potato

₹ 299
- 

**MISSI ROTI**  
(247kcal/ 100gms)  
Gram flour cooked flat bread with blend of spices cooked in clay oven

₹ 249

# DESSERTS

- 

**MOONG DAL HALWA**  
(560kcal/100gms)  
Yellow lentil cooked in ghee, sugar and nuts

₹ 599
- 

**KESARI RASMALAI**  
(92kcal/100gms)  
Flattened milk soft patties soaked in cardamom & saffron flavor milk

₹ 599
- 

**BHARWAN GULAB JAMUN WITH VANILLA ICE CREAM**  
(424kcal/100gms)  
Deep fried milk solid stuffed dumpling dipped in sugar syrup

₹ 599
- 

**CHOCOLATE LAVA CAKE**  
(418kcal/100gms)  
French luxurious dessert consists of chocolate cake with liquid chocolate with cherry compote and vanilla ice cream

₹ 599
- 

**TIRAMISU**  
(194kcal/100gms)  
Coffee flavored Italian dessert

₹ 599
- 

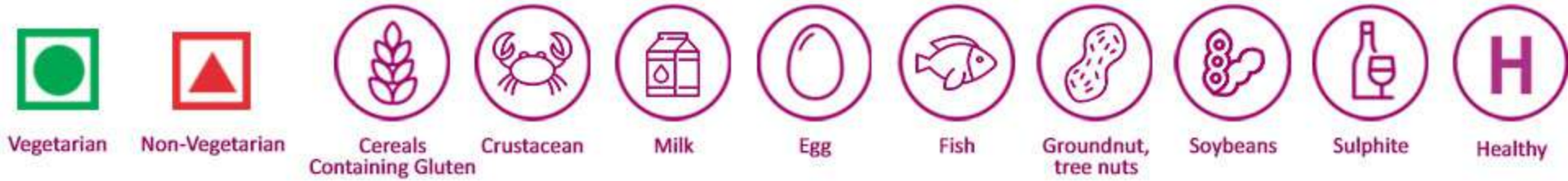
**FRESH FRUIT PLATTER**  
(32kcal/100gms)  
Selection of fresh seasonal Cut fruits

₹ 699
- 

**SELECTION OF ICE CREAM**  
(201kcal/100gms)  
Vanilla/Chocolate/Strawberry/Butterscotch/Mango/Coffee

₹ 549

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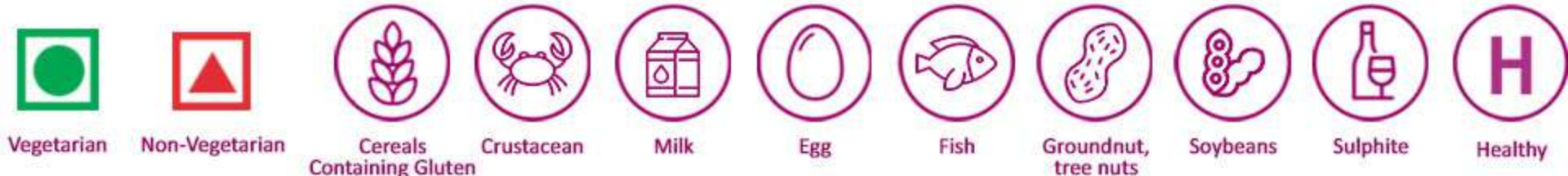
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# BEVERAGE MENU

<b>SELECTION OF COFFEE</b> Americano/Cappuccino/Cafe latte/Macchiato/Espresso/Flat White/De Caffeinated Coffee (Pot of black coffee served two)	₹ 375
<b>SELECTION OF TEA</b> Green/Earl Grey/English Breakfast/Darjeeling/Asaam/Chamomile/Masala/Fruit/Decaffeinated black	₹ 375
<b>PERRIER / RED BULL / CANNED JUICE</b>	₹ 375
<b>COKE / DIET COKE / SPRITE / FANTA</b>	₹ 299
<b>GINGER ALE / TONIC WATER/SODA</b>	₹ 299
<b>FULL CREAM MILK / SOYA MILK / LOW FAT</b>	₹ 325
<b>LASSI</b> Plain/Sweet/Salted	₹ 325
<b>FRESH JUICE</b> Pineapple/Orange/Water Melon	₹ 375
<b>FRESH LIME SODA</b> Plain/Sweet/Salted	₹ 299
<b>ICED BLENDED DRINKS</b> Vanilla/Chocolate/Banana	₹ 375
<b>PACKAGE DRINKING WATER 1 LTR</b>	₹ 249
<b>COLD COFFEE</b>	₹ 395
<b>BLENDED CHOCOLATE MILK / ICED TEA / ICED COFFEE</b>	₹ 395
<b>HOT CHOCOLATE</b>	₹ 375

## ALLERGENS



Please let us know if you have any dietary requirements, food allergies, food intolerance or religious interest.  
All prices are in Indian Rupee. Government taxes as applicable.

Guests who have breakfast included in their rate can enjoy the buffet breakfast or order one ala carte dish from the menu, hot drinks and toast are free flowing and included in the price. Non inclusive guests should pay for the breakfast consumed, either buffet breakfast or ala carte, hot drinks and toasts are charged individually.