

spice art

LUNCH - SATURDAY AND SUNDAY 12 NOON TO 3.30 PM

DINNER - MONDAY TO SUNDAY 07 PM TO 11.30 PM



CROWNE PLAZA®

AN IHG® HOTEL

NEW DELHI ROHINI

www.crowneplaza.com/rohini

VEGETARIAN FIX MEAL

INR 2199/-

APPETIZER

- 



ACHARI BHARWAN PANEER TIKKA
Marinated cottage cheese stuffed with tangy sauce with hints of pickle
218Kcal/100Gms





SUBZ MAWA KEBAB
Panseared seasonal vegetable soft patties with mix nuts & hint of spices & herbs
349Kcal/100Gms





CHATPATE TAWA ALOO
Twice cooked, potato chunks with grounded spices
175Kcal/100Gms





TANDOORI MAKHMALI SOYA CHAAP
Delicious soy protein cheesy chunks marinated with mixture of yogurt and spices
368Kcal/100Gms

SOUP





TULSI TAMATAR SHORBA
Tangy tomato thin soup, with hint of basil, cardamom & Indian light spices
39Kcal/100ML

SALAD & RAITA



GREEN SALAD
Sliced cucumber, carrot, tomato, onions, lemon, and chilli
31Kcal/100Gms





MIX RAITA
Yoghurt cumin, tomato & cucumber
52Kcal/100Gms

MAIN COURSE







DELHI 6 PANEER BUTTER MASALA
Cottage cheese simmered in rich onion & tomato gravy
221Kcal/100Gms





KHUMANI KOFTA
Soft cheese balls stuffed with apricot dunked in rich cashew curry
338Kcal/100Gms





SUBZ NIZAMI HANDI
Stir fried seasonal vegetables cooked in yellow gravy
114Kcal/100Gms





ALOO PYAZ KI SUBJI
Potato & shallots curry cooked in spicy tomato, yoghurt gravy
139Kcal/100Gms

ASK FOR SEASONAL CHEF SPECIAL





DO DIN KI DAL - SPICE ART SIGNATURE
48 hrs cooked rich & creamy black whole lentil, with light spices, fenugreek, butter, and cream
456Kcal/100Gms

OR





PUNJABI DAL TADKA
Dhaba style yellow lentil preparation tempered with butter, cumin, onion, tomato and chilli
223Kcal/100Gms





SUBZ DUM BIRYANI
Dum style classic layered rice preparation with vegetable and Indian spices
199Kcal/100Gms

BREADS

NAAN





Refined flour flat bread
180Kcal/100Gms – PLAIN





333Kcal/100Gms – BUTTER





278Kcal/100Gms – GARLIC

ROTI





Whole wheat flour bread
83Kcal/100Gms – PLAIN





120Kcal/100Gms – BUTTER

LACCHA PARATHA





Crispy flaky layered whole wheat flatbread.
83Kcal/100Gms – PLAIN





120Kcal/100Gms – BUTTER

KULCHA





Stuffed flatbread of your choice
286Kcal/100Gms – MIX





238 Kcal/100Gms – ONION





371Kcal/100Gms – PANEER





263Kcal/100Gms – ALOO

DESSERT





GULKAND AUR CHENNE KI JUGALBANDI
Indian cheese discs soaked in milk stuffed with rose petal jam served with condensed milk
160Kcal/100Gms





SEASONAL / MOONG DAL HALWA
Classic Indian sweet dish made carrot, milk, sugar, and mix nuts
117Kcal/100Gms

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.

NON -VEGETARIAN FIX MEAL

INR 2199/-

APPETIZER

- 




KUTTI MIRCH CHICKEN TIKKA
Chicken chunks marinated with yoghurt & crushed chilli and spices, finished in charcoal oven
228Kcal/100Gms
- 

PUDINA SEEKH KEBAB
Minced lamb blended with cheese and spices, cooked on tandoor skewers
139Kcal/100Gms
- 

ACHARI BHARWAN PANEER TIKKA
Marinated cottage cheese stuffed with tangy sauce with hints of pickle
218Kcal/100Gms
- 


SUBZ MAWA KEBAB
Panseared seasonal vegetable soft patties with mix nuts & hint of spices & herbs
349Kcal/100Gms



SOUP

- 

MURGH NIMBU DHANIYA SHORBA
Indian spiced aromatic chicken thin soup with hint of lemon and coriander
343Kcal/100ML

SALAD & RAITA

- 

GREEN SALAD
Sliced cucumber, carrot, tomato, onions, lemon, and chilli
31Kcal/100Gms
- 

MIX RAITA
Yoghurt with cumin, salt, tomato & cucumber
52Kcal/100Gms

MAIN COURSE

- 

BHUNA GOSHT
Slow braised lamb pieces cooked in Indian whole spices
67Kcal/100Gms
- 

DELHI 6 BUTTER CHICKEN
Old delhi style charcoal chicken cooked in smoked silken tomato gravy
263Kcal/100Gms
- 

SUBZ NIZAMI HANDI
Stir fried seasonal vegetables cooked in yellow gravy
114Kcal/100Gms
- 

ALOO PYAZ KI SUBJI
Potato & shallots curry cooked in spicy tomato, yoghurt gravy
139Kcal/100Gms

ASK FOR SEASONAL CHEF SPECIAL

- 

DO DIN KI DAL - SPICE ART SIGNATURE
48 hrs cooked rich & creamy black whole lentil, with light spices, fenugreek, butter, and cream
456Kcal/100Gms

OR

- 

PUNJABI DAL TADKA
Dhaba style yellow lentil preparation tempered with butter, cumin, onion, tomatoand chilli
223Kcal/100Gms
- 

MURGH DUM BIRYANI
Dum style classic layered rice preparation with chicken and Indian spices
211Kcal/100Gms

BREADS

NAAN

- 



Refined flour flat bread
- 




180Kcal/100Gms – PLAIN
- 




333Kcal/100Gms – BUTTER
- 

278Kcal/100Gms – GARLIC

ROTI



- 




Whole wheat flour bread
- 




83Kcal/100Gms – PLAIN
- 

120Kcal/100Gms – BUTTER

LACCHA PARATHA

- 



Crispy flaky layered whole wheat flatbread.
- 


83Kcal/100Gms – PLAIN
- 

120Kcal/100Gms – BUTTER


KULCHA

- 

Stuffed flatbread of your choice
- 

286Kcal/100Gms – MIX
- 

238 Kcal/100Gms – ONION
- 

371Kcal/100Gms – PANEER
- 

263Kcal/100Gms – ALOO

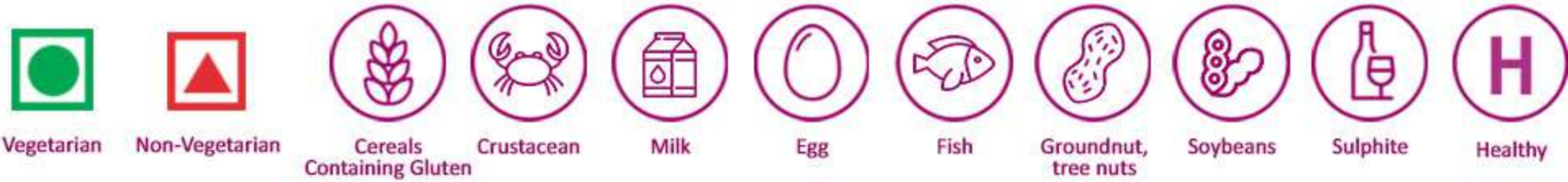
DESSERT

- 

GULKAND AUR CHENNE KI JUGALBANDI
Indian cheese discs soaked in milk stuffed with rose petal jam served with condensed milk
160Kcal/100Gms
- 

SEASONAL / MOONG DAL HALWA
Classic Indian sweet dish made carrot, milk, sugar, and mix nuts
117Kcal/100Gms



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.



SOUP

- 



SAUNF ADRAKI TAMATAR SHORBA
(79kcal/200ml)
Tangy tomato soup with hint of basil & spices

₹ 549
- 

ZAFFRANI SUBZ SHORBA
(397kcal/200ml)
Seasonal vegetable soup with flavour of whole spices & aromatic touch of saffron

₹ 549
- 

MURGH SANDLI SHORBA
(687kcal/200ml)
Sandal wood infused chicken broth with Indian whole spices

₹ 549
- 

PAYA SHORBA
316kcal/200ml)
Slow cooked lamb trotters soup

₹ 549

VEGETARIAN STARTER (SMALL PLATE)

- 

DHOKLA CHAAT
(358kcal/350gms)
Steam gram flour cake served ē sweet curd, potato chunks, tamarind chutney, berry chutney

₹ 499
- 

CHATPATI CHAAT PLATTER
(1052kcal/600gms)
Mix platter of Indian street food - papdi chaat, karari aloo tikki, dahi puchka, ghevar chaat

₹ 949
- 

ROOMALI PANEER
(557kcal/300gms)
Thin sliced layered cottage cheese filled with chutneys and cooked in clay oven.

₹ 949
- 

BADAMI PANEER TIKKA
(915kcal/380gms)
Yoghurt marinated cottage cheese stuffed ē mint & tangy sauce covered with almond and saffron paste

₹ 949
- 

HARIYALI CHEESE KEBAB
(427kcal/300gms)
Shallow fried spinach & peas gallet stuffed with cheese

₹ 949
- 

SUBZ AKHROT MIRCH KI SEEKH
(900kcal/300gms)
Mince of seasonal vegetables and walnut, finished on skewers

₹ 949
- 

DAHI KAJU KI NAZAKAT
(740kcal/300gms)
Creamy succulent crumbed yogurt cakes enhanced with black pepper and green chilli

₹ 949
- 

DOHRI KHUMB
(420kcal/320gms)
Charcoal roasted stuffed mushroom, with cheese and spices

₹ 949
- 

MULTIGRAIN KEBAB
(389kcal/325gms)
Pan seared seasonal vegetable soft patties coated with multigrain.

₹ 949
- 

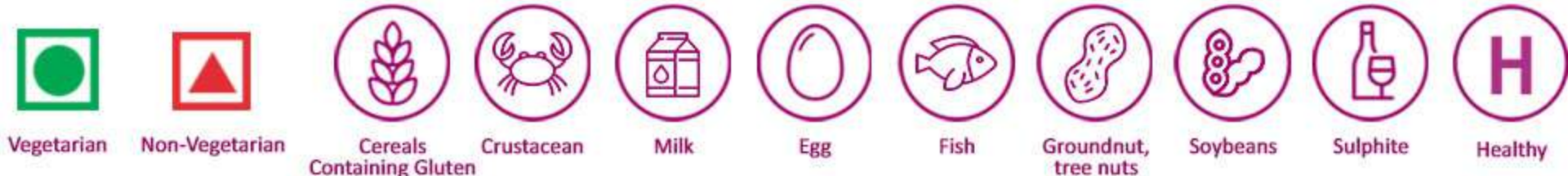
TAWA ALOO
(561kcal/320gms)
Special handcraft shallow fried spice art delicacy of potato coated with punjabi spices.

₹ 949
- 

VEGETARIAN KEBAB PLATTER
(1117kcal/700gms)
Mix veg. starters platter of badami paneer tikka, dohri khumb, hariyali cheese kebab

₹ 1499

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.

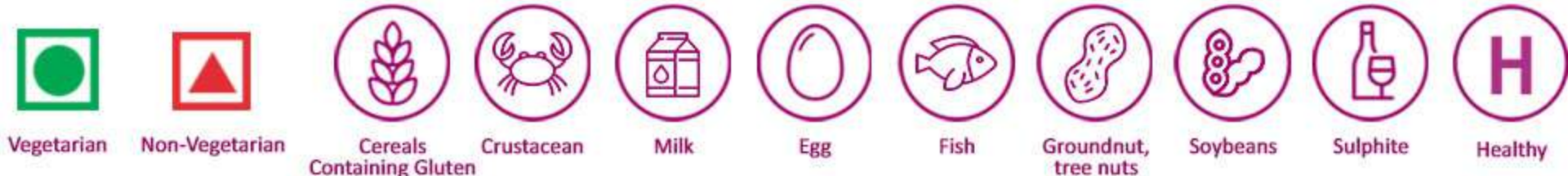
NON-VEGETARIAN STARTER (SMALL PLATE)

 	NIZAMI PUDINA SEEKH KEBAB (324kcal/275gms) Mughlai delicacy prepared with minced mutton, cheese blend of spices cooked on tandoor skewers	₹ 1099
 	MURGH TIKKA ANGARA (718kcal/315gms) Punjabi style chicken cubes marinated and finished in charcoal oven	₹ 949
 	MOGGE WALA TANDOORI KUKKAD (452kcal/350gms) All time Delhi favorite tandoori chicken with bone.	₹ 999
  	RESHMI MALAI MURGH (788kcal/315gms) Chicken marinaded with yoghurt, cream, cheese and mild spices.	₹ 949
 	NIMBU MACHLI TIKKA (330kcal/300gms) Tender fish mini steak with tandoori spices and kaffirlime leaves	₹ 1099
	AMRITSARI MACCHI (272kcal/300gms) Batter fried fish with carom seeds, traditionally grounded amritsari masala	₹ 1099
 	SUNHERI TANDOORI JHINGA (275kcal/250gms) Prawn marinaded ē garlic, loaded Indian flavors spiced, cooked in clay oven.	₹ 1599
 	NON-VEGETARIAN PLATTER (822kcal/680gms) Mix non-veg. starters platter of murgh tikka angara, nimbu machli tikka, nizami pudina seekh kebab	₹ 1799

SALAD & RAITA

	CLASSIC INDIAN GREEN SALAD (99kcal/325gms) Sliced cucumber, carrots, tomatoes, onions, lemon, and green chilli	₹ 499
 	PLAIN CURD (125kcal/200gms) Plain yoghurt	₹ 449
 	MIX RAITA (115kcal/220gms) Yoghurt cumin, tomato & cucumber	₹ 449
 	PINEAPPLE RAITA (185kcal/220gms) Sweet yoghurt with pineapple	₹ 449

ALLERGENS



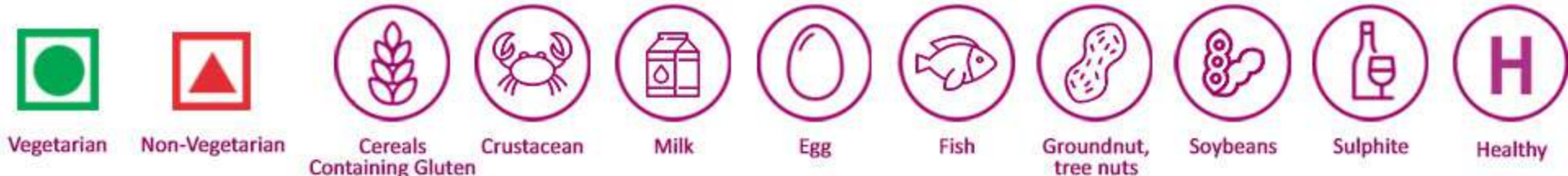
Please let us know if you have any dietary requirements, food allergies, food intolerance or religious interest.
All prices are in Indian Rupee. Government taxes as applicable.

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.

MAIN COURSE

<div><div></div><div></div></div>	<div><div>PANEER LABABDAR (858kcal/400gms) Cottage cheese cubes simmered in creamy rich onion and tomato gravy.</div></div>	<div>₹ 999</div>
<div><div></div><div></div></div>	<div><div>MARTBAN KA PANEER (886kcal/400gms) Cottage cheese cooked in silky tomato gravy with spices.</div></div>	<div>₹ 999</div>
<div><div></div><div></div></div>	<div><div>ALOO BUKHARA MALAI KOFTA (1293kcal/400gms) Mouth melting cottage cheese balls stuffed with dry plum dumpling in rich, creamy, saffron, almond curry</div></div>	<div>₹ 999</div>
<div><div></div><div></div></div>	<div><div>SUBZ HANDI (456kcal/400gms) Stir fried seasonal vegetables cooked in yellow gravy.</div></div>	<div>₹ 949</div>
<div><div></div><div></div></div>	<div><div>PALAK SOYA (427kcal/350gms) Green leaf spinach tossed in garlic, dill leaves cumin seeds with tomatoes.</div></div>	<div>₹ 949</div>
<div><div></div><div></div></div>	<div><div>GUCCHI SHATAVARI (215kcal/350gms) Morel’s mushroom cooked with asparagus and tossed in mild onion tomato masala</div></div>	<div>₹ 1799</div>
<div><div></div><div></div></div>	<div><div>BHARWAN DUM ALOO (760kcal/400gms) Stuffed potatoes with nuts and cottage cheese, cooked in rich and creamy onion, tomato gravy</div></div>	<div>₹ 949</div>
<div><div></div><div></div></div>	<div><div>AMRITSARI CHOLE PLATTER (1753kcal/630gms) Authentic punjabi style chickpeas curry from the city of amritsar. served with stuffed amritsari kulcha</div></div>	<div>₹ 949</div>
<div><div></div><div></div></div>	<div><div>CHUKUNDAR MUTTON ROGAN JOSH (990kcal/500gms) Kashmir delicacy of slow braised lamb with onion, tomato, yoghurt and Indian spices.</div></div>	<div>₹ 1199</div>
<div><div></div><div></div></div>	<div><div>TAWA GOSHT (926kcal/500gms) Punjabi spiced lamb cooked with Indian masala on a flat griddle.</div></div>	<div>₹ 1199</div>
<div><div></div><div></div></div>	<div><div>MURGH TIKKA BUTTER MASALA (802kcal/400gms) Char grilled chicken simmered in onion, tomato, cheese and creamy rich gravy enhanced with spices</div></div>	<div>₹ 1049</div>
<div><div></div><div></div></div>	<div><div>DILLI 6 BUTTER CHICKEN (1052kcal/400gms) Old delhi style smoked chicken cooked in silken tomato gravy.</div></div>	<div>₹ 1049</div>
<div><div></div><div></div></div>	<div><div>DAHI KA KUKKAD (682kcal/450gms) Homestyle chicken curry, cooked in curd and mild spices.</div></div>	<div>₹ 1049</div>
<div><div></div><div></div></div>	<div><div>DO DIN KI DAL - SPICE ART SIGNATURE (1825kcal/400gms) 48 hrs cooked rich & creamy black whole lentil ē light spices, fenugreek, butter and cream.</div></div>	<div>₹ 849</div>
<div><div></div><div></div></div>	<div><div>DAL TADKA (891kcal/400gms) Yellow lentil preparation tempered ē ghee, cumin, onion, tomato, chili and coriander.</div></div>	<div>₹ 849</div>
<div><div></div><div></div></div>	<div><div>SARSON KA SAAG (SEASONAL) (617kcal/280gms) Winter special mustard leaves cooked with spices served white butter and jaggery</div></div>	<div>₹ 949</div>
<div><div></div><div></div></div>	<div><div>JHEENGA MALAI CURRY (617kcal/280gms) Prawn cooked with chef special curry</div></div>	<div>₹ 1499</div>



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.

GHAR KA KHANA

- 




ALOO PYAZ KI SUBJI
(554kcal/400gms)
Rajasthani style potato, shallots curry cooked in onion and tomato gravy

₹ 849



JEERA LAUKI
(216kcal/400gms)
Homestyle bottle gourd curry with mild spices










₹ 849






PAPAD MANGODI KI SUBZI
(411kcal/400gms)
Yellow lentil dumplings cooked in the tomato, yoghurt gravy & roasted papadum

₹ 849

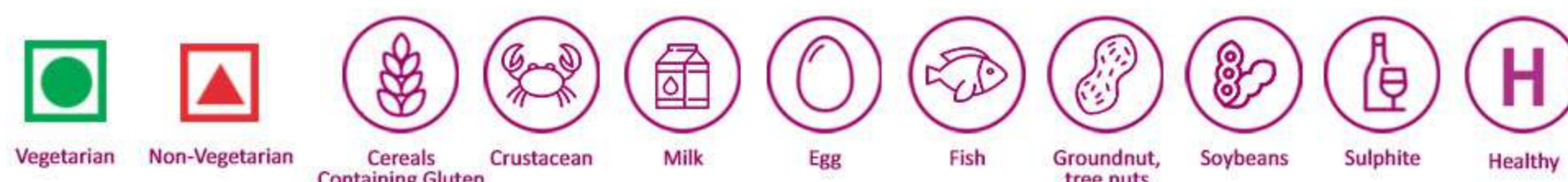
RICE PREPARATION

- | | | |
|---|--|--------|
|   | GOSHT BIRYANI
(1612kcal/700gms)
Marinated lamb and fragrant rice layered preparation, cooked in dum style with aromatic spices. | ₹ 1299 |
|   | MURGH DUM BIRYANI
(1371kcal/650gms)
Marinated chicken and fragrant rice layered preparation, cooked in dum style with aromatic spices. | ₹ 1149 |
|   | SUBZ DUM BIRYANI
(1092kcal/550gms)
Vegetables and fragrant rice layered preparation, cooked in dum style with aromatic spices | ₹ 949 |
|   | SUKHE TAMATAR CHILGOZE KA PULAO
(1092kcal/550gms)
Sundried tomato and pinenuts cooked with fragrant rice and flavoured with chef special masala | ₹ 949 |
|  | SADA CHAWAL
(466kcal/350gms)
Fragrant long grain basmati rice cooked in steam. | ₹ 549 |

BREADS

- | | | |
|---|---|--------------|
|    | ULTA TAWA PARATHA
(280kcal/90gms)
Saffron fragrant flavored layered bread, cooked on inverted hot plate | ₹ 249 |
|    | AMRITSARI KULCHA
(943kcal/230gms)
Amritsar flavored stuffed flatbread with ground spices and boiled potatoes | ₹ 299 |
|    | SHEERMAL
(120kcal/502gms)
Mildly sweet fermented flavored flatbread made with saffron and topped with mix nuts | ₹ 249 |
|    | KHAMEERI ROTI
(281kcal/90gms)
overnight fermented whole wheat flour bread perfect to have with gravy. | ₹ 249 |
|    | MUSHROOM AND BRIE CHEESE KULCHA
(188kcal/120gms)
Stuffed flatbread with mixture of mushroom and brie cheese | ₹ 349 |

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.

- 

OLIVE AND SUNDRIED TOMATO KULCHA.

(345kcal/150gms)

Olive and sundried tomato stuffed flatbread

₹ 349
- 

KULCHA (GOBHI, ONION, PANEER, ALOO)

(500kcal/190gms)

Stuffed flatbread of your choice

₹ 299
- 

ZAFRANI LACHHA NAAN

(427kcal/90gms)

Flaky layered bread topped with saffron and poppy seeds.

₹ 249
- 

NAAN (PLAIN/ BUTTER/GARLIC)

(Plain naan- 162 Kcal/90gms)

(Garlic naan-250 Kcal)

(Butter naan- 300 Kcal)

Refined flour flat bread

₹ 249
- 

ROTI (PLAIN/BUTTER)

(with butter - 110 Kcal/60gms)

(Plain- 61 Kcal)

Whole wheat flour bread

₹ 249
- 

LACHHA PARATHA

(With butter - 146kcal/80gms)

(Plain- 82 Kcal)

Crispy flaky layered whole wheat flatbread.

₹ 249
- 

MAKKI KI ROTI (PLAIN/BUTTER)

(with butter - 109 Kcal/100gms)

(Plain- 90 Kcal)

Maize flour bread

₹ 249

DESSERTS

- 

GULKAND AUR CHENNE KI JUGALBANDI (SPICE ART SIGNATURE)

(384Kcal/240gms)

Cheese discs soaked in milk stuffed with rose petal jam served with condensed milk fricassee.

₹ 599
- 

KULFI FALOODA

(206Kcal/225gms)

Chilled dessert layers of Indian ice cream & vermicelli, rose syrup and Basil seeds.

₹ 599
- 

SHAHI TUKDA

(534Kcal/260gms)

Mughlai bread pudding dessert made with rose, cardamom, saffron syrup topped with condensed milk and nuts

₹ 599
- 

GULAB JAMUN

(718Kcal/260gms)

Hot milk-solid fried dough balls soaked in saffron, rose, cardamom sugar syrup topped with nuts

₹ 599
- 

MOONG DAL HALWA

(1176Kcal/210gms)

Classic Indian lentil delicacy made with sugar, ghee, and cardamom powder

₹ 599
- 

SELECTIONS OF ICE CREAM

(Butter Scotch- 499 Kcal/250gms)

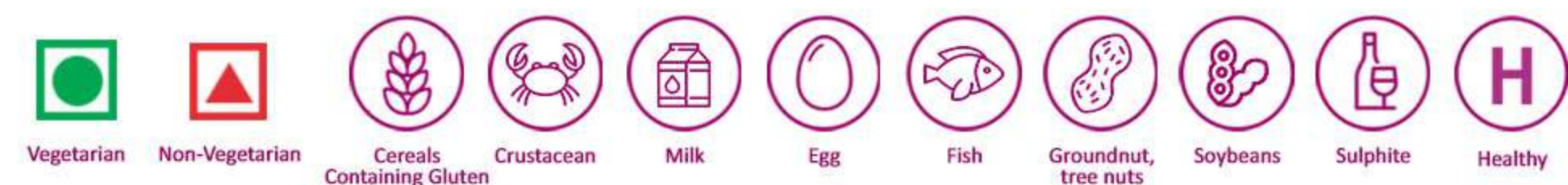
(Vanilla-502 Kcal)

(Chocolate- 540 Kcal)

(Vanilla / chocolate / butter scotch / coffee / mango)

₹ 599

ALLERGENS



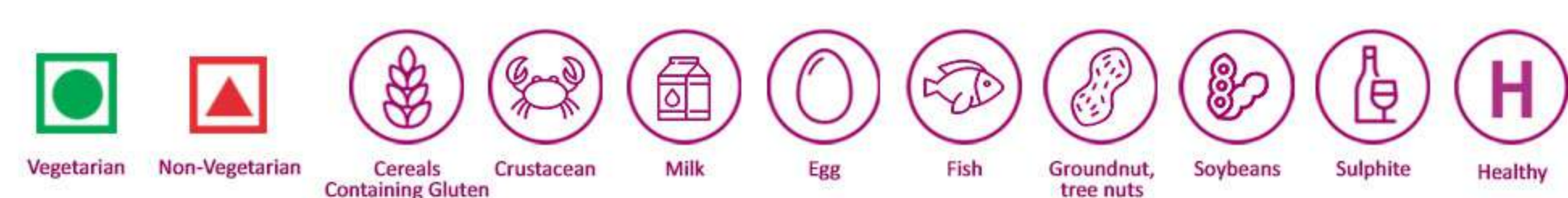
Please let us know if you have any dietary requirements, food allergies, food intolerance or religious interest.
All prices are in Indian Rupee. Government taxes as applicable.

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.

BEVERAGE MENU

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