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Salads

 <b>YUM WOON SEN SEAFOOD</b> Glass noodle salad mixed with lemon garlic chilli dressing and seafood	   	<b>675</b> (375 kcal)
 <b>CLASSICAL CAESAR SALAD</b> Crispy lettuce with caesar dressing, chicken & garlic bread croutons	  	<b>625</b> (721 kcal)
 <b>ROASTED VEGETABLES &amp; PEARL MILLET SALAD</b> Roasted vegetables with pearl millet, lemon and maple syrup	 	<b>625</b> (177 kcal)
 <b>CRISPY LOTUS BURRATA CHAAT</b> Fried crispy lotus stem hand tossed with mint sauce, tamarind sauce pomegranate and dollop of burrata cheese	 	<b>675</b> (325 kcal)
 <b>TRADITIONAL GREEK SALAD</b> Tomato, cucumber, olives and mixed lettuce tossed in lemon dressing with dollop of feta cheese	 	<b>575</b> (244 kcal)
 <b>CLASSICAL CAESAR SALAD</b> Crispy lettuce with caesar dressing & garlic bread croutons	 	<b>575</b> (597 kcal)
 <b>GARDEN GREEN SALAD</b> Fresh seasonal vegetables		<b>575</b> (40 kcal)

























Appetizers

 <b>CROWNE NON-VEG PLATTER</b> Chef special non-vegetarian platter with 3 types of starters, tandoor & Asian	    	<b>1375</b>
 <b>GALOUTI KEBAB</b> Double fine minced lamb spice infused and smoked served with warqi paratha	  	<b>825</b> (767 kcal)
 <b>TANDOORI FISH TIKKA</b> Fresh water fish infused with carom seeds cooked in clay oven	  	<b>675</b> (700 kcal)





































 <b>GOONG PAD PRIK PAO</b> (CHEF SEPICAL) Stir fried prawns with Thai roasted chilli paste and basil	  	<b>775</b> (560 kcal)
 <b>AYAM BAKAR</b> Indonesian chicken marinated with herbs and coconut milk served with spicy peanut sauce	   	<b>675</b> (412 kcal)
 <b>SZECHUAN CHICKEN</b> Chicken morsels tossed with Szechuan pepper and chilli, onion, capsicum, scallions	  	<b>675</b> (695 kcal)
 <b>KUTTI LAL MIRCH KA MURGH TIKKA</b> Chicken marinated in yogurt, spices & cooked in clay oven	 	<b>675</b> (813 kcal)
 <b>CHICKEN DIM SUM</b> Crystal vegetable dim sum stuffed with chicken mince, ginger, scallions	 	<b>675</b>
 <b>CROWNE KEBAB PLATTER</b> Chef special vegetarian platter with 3 types of starters, tandoor & Asian	  	<b>1175</b>
 <b>LAL MIRCH KA PANEER TIKKA</b> Cottage cheese infused with red chilli & spices, cooked in clay oven		<b>625</b> (278 kcal)
 <b>TOMATO &amp; PARMESAN ARANCINI BALLS</b> Crispy fried Arborio rice dumplings served with basil pesto	 	<b>625</b> (563 kcal)
 <b>VIETNAMESE VEGETABLE SPRING ROLLS</b> Spring roll sheet filled with vegetable and glass noodles. Served with sweet chilli dip	  	<b>625</b> (592 kcal)
 <b>KHUMB KE GALAOUTI KEBAB</b> Double fine minced mushroom spice infused and smoked	  	<b>625</b> (480 kcal)
 <b>AVOCADO TACOS</b> Mexican corn tacos stuffed with guacamole and refried beans served with pineapple and tomato salsa		<b>575</b> (278 kcal)

 <b>MUSHROOM KOTHE</b> Pan fried tender mushroom dumpling served with tomato sesame, chilli cilantro sauce, soy garlic	  	<b>625</b>
 <b>CHAI DIM SUM</b> Crystal vegetable dim sum stuffed with exotic greens and garlic ginger flavor	  	<b>625</b>

Soups

 <b>CREAM OF CHICKEN SOUP</b> Mushroom, chicken served with soft rolls and butter	 	<b>375</b> (220/315 kcal)
  <b>MANCHOW SOUP</b> Chinese soup tossed with vegetables served with crispy noodles Vegetarian/Chicken	   	<b>325/375</b> (278 kcal)
  <b>ASIAN CLEAR SOUP</b> Vegetarian/Chicken	 	<b>325/375</b> (175 kcal)
 <b>TOMATO BASIL SOUP</b> Classic soup with tomato puree and fresh basil leaves served with soft rolls and butter	 	<b>325</b> (74 kcal)
 <b>LEMON CORIANDER SOUP</b> A clear, tangy and herbaceous soup cilantro flavor		<b>325</b> (199 kcal)
 <b>BROCCOLI &amp; ASPARAGUS SOUP</b> Freshly mashed broccoli and asparagus served with soft rolls and butter	 	<b>325</b>
 <b>MINESTRONE SOUP</b> A rustic Italian soup made with vegetables and beans in a tomato based broth, cheese and pasta trimmings	 	<b>325</b> (315 kcal)




Burgers, Sandwiches & Wraps



 <b>CROWNE LAMB BURGER</b> Minced herb lamb patty, tomato, lettuce, gherkin, onion, caramelized onion, sesame bun	   	<b>875</b> (679 kcal)
 <b>CROWNE CHICKEN BURGER</b> Minced chicken patty, cheddar, tomato, lettuce, gherkin, cucumber, caramelized onion, sesame bun	   	<b>775</b> (989 kcal)
 <b>CROWNE VEGETABLE BURGER</b> Vegetable & potato patty, cheddar, tomato, lettuce, gherkin, cucumber, caramelized onion, sesame bun	  	<b>675</b> (724 kcal)
 <b>CROWNE CLUB SANDWICH CLASSIC NON-VEG</b> Choice of wholewheat or white bread with tomato, lettuce, cucumber, cheddar, coleslaw, pork bacon, fried egg, chicken	   	<b>825</b> (525 kcal)
 <b>CROWNE CLUB SANDWICH</b> Choice of wholewheat or white bread with tomato, lettuce, cucumber, cheddar, coleslaw, grilled bell pepper, zucchini	 	<b>725</b> (388 kcal)
 <b>BOMBAY GRILLED SANDWICH</b> A double decker sandwich filled with potato, beets, cucumber, tomato and onion all united by cilantro mint	 	<b>675</b> (497 kcal)
 <b>CHICKEN KATHI ROLL</b> Chicken, peppers, onion & egg	  	<b>775</b> (684 kcal)
 <b>VEGETABLE KATHI ROLL</b> Paneer, peppers & onion	 	<b>675</b> (708 kcal)
  <b>CROWNE TORTILLA WRAP</b> Chicken caesar chilli rubbed mushroom & peppers Vegetable/Chicken	 	<b>625/725</b> (708 kcal)

Pasta
















<b>WHOLE WHEAT/GLUTEN FREE PASTA (PENNE)</b> Choice of sauce (Arrabbiata/ Alfredo/ Aglio e olio)	  	<b>675</b> (375 kcal)
<b>HAND CRAFTED RAVIOLI</b> Handmade ravioli, spinach and ricota cheese tossed in primavera sauce	 	<b>675</b> (310 kcal)
<b>CHOOSE YOUR PASTA</b> Spaghetti, Penne, Fettuccine, Farfalle or Fusilli	 	<b></b> (310 kcal)
<b>CARBONARA</b> With pork bacon, egg, black pepper and cream	  	<b>775</b> (610 kcal)
<b>SPAGHETTI LAMB BOLONAISE</b> Spaghetti pasta tossed with bolognaise sauce made with red wine and minced lamb	 	<b>775</b> (685 kcal)
<b>POLLO E FUNGHI</b> Chicken, mushroom, shallots and cream	 	<b>725</b> (313 kcal)
<b>AGLIO E OLIO PEPPERONCINO</b> Tossed with garlic, olive oil, chilli flakes and herbs	 	<b>675</b> (994 kcal)
<b>ARRABBIATA</b> With tomato, chilli, garlic, onion and basil	 	<b>675</b> (513 kcal)
<b>ALFREDO</b> Mushrooms with butter and cream	 	<b>675</b> (605 kcal)

Risotto
















<b>ASPARGUS CHICKEN RISOTTO</b> Arborio rice, cooked in olive oil with hand pulled chicken, chopped garlic, thyme spring and parmesan cheese, white wine	  	<b>825</b> (296 kcal)
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<b>RISOTTO AI FUNGHI</b> Arborio rice, cooked in olive oil with wild mushroom, chopped garlic, thyme spring and parmesan cheese, white wine	 	<b>775</b> (245 kcal)
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Hand Tossed Thin Crust Pizza









<b>PIZZA PEPPERONI</b> Tomato, mozzarella, pork pepperoni	  	<b>775</b> (480 kcal)
<b>PIZZA AL POLLO</b> Tomato, mozzarella, shredded spiced chicken, mushroom, bell peppers, oregano	 	<b>775</b> (598 kcal)
<b>BASIL PESTO GRILLED CHICKEN PIZZA</b> San Marzano tomatoes, grilled chicken, basil pesto, sundried tomatoes and fresh basil leaves	 	<b>775</b> (478 kcal)
<b>CROWNE CHICKEN TIKKA PIZZA</b> Clay pot oven cooked chicken, onion and mushroom	 	<b>725</b> (564 kcal)
<b>CROWNE EXOTIC FARM HOUSE PIZZA</b> Three bellpepper, caramelised onion, corn, sundried tomato	 	<b>675</b> (315 kcal)
<b>PIZZA MARGHERITA BURRATA</b> Tomato, buffalo mozzarella, fresh basil, oregano, extra virgin olive oil	 	<b>675</b> (580 kcal)
<b>PIZZA GIARDINIERA</b> Tomato, mozzarella, pickled chilli, mushroom, oregano grilled zucchini, bell peppers, caramelized onion	 	<b>625</b> (557 kcal)

Entrée






























<b>CROWNE NEW ZEALAND LAMB CHOPS</b> Cooked to your liking, served with sautéed vegetables, red wine Jus and mashed potatoes	 	<b>1575</b> (477 kcal)
<b>PAN SEARED SUPREME OF SALMON</b> Served with sauteed vegetable and caper lemon sauce and green pea mash	  	<b>1225</b> (440 kcal)
<b>FISH N CHIPS</b> Crumb fried fish with fries and tartar sauce	 	<b>825</b> (688 kcal)
<b>PAN SEARED CHICKEN BREAST</b> Grilled chicken breast with vegetables and mash potatoes		<b>775</b> (478 kcal)
<b>PRAWNS IN BLACK PEPPER SAUCE</b> Tiger prawns wok tossed with black pepper sauce	  	<b>875</b> (360 kcal)
<b>WOK FRIED CHICKEN</b> Choice of sauces- black pepper/ szechuan/black bean	  	<b>775</b> (415 kcal)
<b>PANANG THAI CURRY</b> Dish made with coconut milk, peanuts, kaffir lime, and succulent prawns.	 	<b>725</b> (625 kcal)
<b>ASIAN VEG SELECTION</b> Vegetable Thai green/red curry	 	<b>675</b> (396 kcal)
Stir fried vegetables in chilli garlic sauce		<b>625</b> (180 kcal)
Dumplings in soy garlic sauce		<b>625</b> (320 kcal)


















<b>CHAO FAN</b> Vegetable/Egg/Chicken/Prawns	  	<b>625/675/775/875</b> (460/432/428/ kcal)
<b>WOK TOSSED NOODLES</b> Vegetable/Egg/Chicken/Prawns	  	<b>625/675/775/875</b> (328/325/331/ kcal)
<b>WOK TOSSED RICE</b> Vegetable/Egg/Chicken/Prawns	  	<b>625/675/775/875</b> (425/465 kcal)

Indian








<b>NALLI NIHARI GOSHT</b> Lucknowi style lamb nalli slow cooked richness of ghee		<b>975</b> (828 kcal)
<b>AWADHI GOSHT BIRYANI</b> Awadhi stlye lamb biryani flavorful rice, dum cooked		<b>975</b> (665 kcal)
<b>LAL MAAS</b> Jodhpuri style mutton cooked with mathania chilli		<b>925</b> (795 kcal)
<b>AWADHI MURGH KORMA</b> Awadhi style chicken cooked in rich cashew gravy	 	<b>875</b> (615 kcal)
<b>CHICKEN TIKKA LABABDAR</b> Chicken cooked in tomato onion gravy	 	<b>875</b> (598 kcal)
<b>AWADHI MURGH BIRYANI</b> Awadhi stlye chicken biryani flavorful rice, dum cooked		<b>875</b> (658 kcal)

Indian











 <b>KADAI JINGA</b> <div></div> Tiger prawns tossed with robust spices, onion, capsicum(710 kcal)	975
 <b>MUTTON ROGAN JOSH</b> <div></div> A Kashmiri lamb preparation(762 kcal)	975
 <b>GOAN FISH CURRY</b> <div></div> Goan fish curry made with coconut milk, tamarind and spices(442 kcal)	875
 <b>CHOOZA TIKKA MAKHANI</b> <div></div> Roasted chicken simmered in smoked tomato gravy(710 kcal)	775
 <b>PANEER AAPKI PASAND</b> <div></div> Choose your own paneer preparation-lababdar/butter masala/palak/kadai(402 kcal)	725
 <b>NARGISI KOFTA</b> <div></div> Paneer and potato stuffed with dry fruits served in saffron gravy(375 kcal)	725
 <b>KHUMB TIKKA LABABDAR</b> <div></div> Tandoori mushrooms tossed lababdar gravy(152 kcal)	675
 <b>DUM ALOO BANARASI</b> <div></div> Stuffed aloo with dry fruits, paneer, tomato cashew nut gravy(286 kcal)	675
 <b>BHINDI MASALA</b> <div></div> Seasonal bhindi cooked in tomato, onion, garlic, chilli(196 kcal)	675
 <b>DIWANI SUBZ HANDI</b> <div></div> Vegetables tossed in rich cashew nut gravy butter tossed in Indian spices(548 kcal)	625
 <b>LEHSUNI DAL TADKA</b> <div></div> Yellow lentils tempered with garlic, cumin and green Chilli(267 kcal)	625

 <b>ALOO PYAAZ MASALA</b> <div></div> Potato cooked with Indian spices, curd and cashew nut gravy, cumin(222 kcal)	625
 <b>LEHSUNI PALAK</b> <div></div> Garlic tossed fresh spinach curry(658 kcal)	625
 <b>DAL MAKHANI</b> <div></div> A traditional dish of slow cooked lentils, finished with cream and butter(640 kcal)	625
 <b>GUTTA CURRY MASALA</b> <div></div> Thick curry made from chickpea flour & yogurt with vegetable fritters(330 kcal)	625
 <b>CROWNE MURGH BIRYANI</b> <div></div> Boneless Chicken cooked with fragrant long grain basmati rice in pan, served with house salad and raita(584 kcal)	875
 <b>CROWNE GOSHT BIRYANI</b> <div></div> Tender Lamb cooked with long grain basmati rice in pan, served with house salad and raita(963 kcal)	975
 <b>CROWNE SUBZ BIRYANI</b> <div></div> Long grain basmati rice cooked with vegetables and Indian spices, served with house salad and raita(495 kcal)	775
<b>ASSORTED INDIAN BREADS</b> <div></div> Choice of two: Naan / Roti / Kulcha/Laccha Paratha / Missi Roti/ Ulta Tawa Paratha /Rumali Roti/ Tawa Roli/Warqi Paratha(336/308/ 350/240/ 220 kcal)	175


















Side Dishes

 <b>FRENCH FRIES/POTATO WEDGES/MASHED POTATO</b> <div></div> (365 kcal)	375
 <b>VEGETABLE TOSSED SALAD</b> <div></div> (171 kcal)	375
 <b>SAUTEED VEGETABLES/ STIR FRIED VEGETABLE</b> <div></div> (175 kcal)	375
<b>STEAMED RICE</b> <div></div> (130 kcal)	375

Healthy Options




 <b>ROASTED VEGETABLE &amp; AVOCADO SANDWICH</b> <div></div> Zucchini, bell peppers, mushroom and guacamole(440 kcal)	675
 <b>COTTAGE CHEESE STEAK</b> <div></div> Cottage steak served with saute vegetables and green peas mash, barbeque sauce(309 kcal)	675
 <b>TOFU SOY GARLIC</b> <div></div> Asian style stir fried tofu garlic, soy(208 kcal)	625
 <b>FALAFEL &amp; HUMMUS ROLL</b> <div></div> Crispy falafel, tomatoes and cucumber served with turshi hummus dip(410 kcal)	625
 <b>VEGETABLE SHASHLIK</b> <div></div> Marinated vegetable skewers with barbeque sauce(210 kcal)	625

Dessert

 <b>CLASSIC TIRAMISU</b> <div></div> An Italian dessert consisting of layers of coffee-soaked ladyfingers, a rich and creamy mascarpone filling and a dusting of cocoa powder(745 kcal)	325
 <b>BLUEBERRY CHEESECAKE</b> <div></div> Mascarpone cheese, blueberry(495 kcal)	325
 <b>CHOICE OF ICE CREAM</b> <div></div> Vanilla/Strawberry/Chocolate(393/410/ 612/393 kcal)	325
 <b>RASMALAI</b> <div></div> Soft milk dumplings soaked in sweet, cardamom-flavored creamy milk, topped with nuts.(144 kcal)	325
 <b>FRESH FRUIT PLATTER</b> <div></div> (81 kcal)	325
 <b>GULKAND GULAB KI PHIRNI</b> <div></div> Rice pudding infused with gulkand, rose, saffron(168 kcal)	325
 <b>SHAHI TUDKA WITH RABDI</b> <div></div> Fried bread topped with rabdi and dry fruits(348 kcal)	325

 <b>GULAB JAMUN</b> <div></div> A type of dumpling, soaked in sweet, sticky syrup(360 kcal)	325
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Hot Beverages

<b>SELECTION OF COFFEE</b>		225
Espresso	(2 kcal)	
Cappuccino	(47 kcal)	
Café Mocha	(38 kcal)	
Café Latte	(47 kcal)	
Americano/Black Coffee	(7 kcal)	
Decaffeinated Coffee	(2 kcal)	
<b>SELECTION OF TEA</b>		225
English Breakfast		
Green		
Chamomile		
Earl Grey		
Peppermint		
Assam		
Darjeeling		
Decaffeinated Tea		
<b>HOT CHOCOLATE</b>		225

Healthy Breakfast

<b>SELECTION OF BEVERAGES</b>		225
Home-made yogurt		
Choice of toast		
Cereals		
Healthy squash juice		
Free range eggs and spinach omelette		

KIDS MENU

 <b>FRENCH FRIES</b> <div></div> (325 kcal)	 	225
 <b>POTATO SMILEY</b> <div></div> (160 kcal)	 	275
 <b>GRILLED CHEESE SANDWICH</b> <div></div> (291 kcal)	 	375
 <b>MAC AND CHEESE</b> <div></div> (370 kcal)	 	375
 <b>FISH FINGERS</b> <div></div> (325 kcal)	  	425
 <b>CHICKEN NUGGETS</b> <div></div> (535 kcal)		425
 <b>HAKKA NOODLES</b> <div></div> (342 kcal)		375
 <b>KHICHDI</b> <div></div> (250 kcal)		325