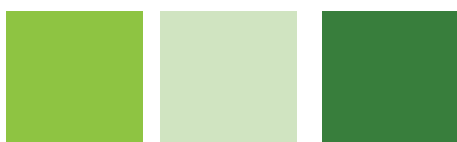


STAY
INDULGENT.

SOUP -NON VEGETARIAN

- ☐ Gosht Nihari Shorba
- ☐ Nalli ka Shorba
- ☐ Murgh Yakhni Shorba
- ☐ Murgh Adraki Shorba
- ☐ Kozhi Charu
- ☐ Murungai Kozhi Charu
- ☐ Chicken & Broth with leeks
- ☐ Seafood chowder
- ☐ Gazpacho
- ☐ Caldo verde
- ☐ Seafood bisque
- ☐ Cream of chicken soup
- ☐ Sweet corn chicken soup
- ☐ Chicken clear soup
- ☐ Hot and sour soup Chicken
- ☐ Manchow Chicken Soup



STAY
INDULGENT.

SOUP - VEGETARIAN



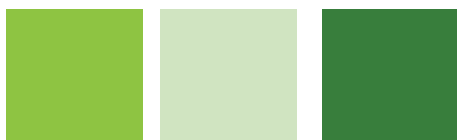
- ☐ Tamatar Aur Dhaniya ka Shorba
- ☐ Palak aur Makai ka Shorba
- ☐ Dal Aur Pudina ka Shorba
- ☐ Veg Yakhni Shorba
- ☐ Tomato Rasam
- ☐ Pepper Rasam
- ☐ Murungai Charu
- ☐ Italian minestrone soup
- ☐ Cream of veg soup
- ☐ Cream of broccoli soup
- ☐ Roasted mushroom and scallion
- ☐ Asian Noodle soup
- ☐ Veg lemon coriander soup
- ☐ Veg Manchow soup
- ☐ Veg Hot Sour Soup veg
- ☐ Veg clear soup
- ☐ Veg Sweet corn soup



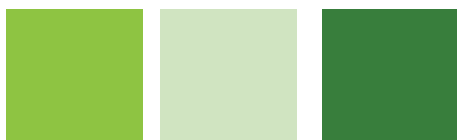
STAY
INDULGENT.

SALAD NON VEGETARIAN

- ☐ Nawabi Murgh ki Chat
- ☐ Tamatar Murgh ki Chat
- ☐ Murgh aur Lehsoon ki Chat
- ☐ Tandoori Murgh ki Chat
- ☐ Chicken Hawaiian Salad
- ☐ German Potato Sausage Salad
- ☐ Grilled fish salad
- ☐ Creamy Mustard salad
- ☐ Teriyaki chicken noodle salad
- ☐ Egg noodle salad
- ☐ Egg kimchi salad
- ☐ Mint chicken salad
- ☐ Chicken corn Brocoli salad
- ☐ Chicken Waldrof salad
- ☐ Chicken and pineapple salad
- ☐ Fish with mustard salad



STAY
INDULGENT.

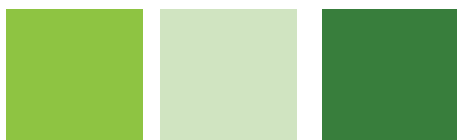


- ☐ Fish macaroni salad
- ☐ Chicken and pear salad
- ☐ Chicken ranch salad

SALAD VEGETARIAN

- ☐ Dahi Papdi Chat
- ☐ Smoked Aloo Chat
- ☐ Indian green Salad
- ☐ Aloo Aur Anar dana ki Chat
- ☐ Chana Chat
- ☐ Green Garden salad
- ☐ Tandoori fruit Chaat
- ☐ Achari Paneer ki Chaat
- ☐ Koshambri salad
- ☐ Thenga munga sundal
- ☐ Chilled cucumber with mint
yoghurt dressing
- ☐ Mix fruit Waldrof salad
- ☐ Russian salad

STAY INDULGENT.



- ☐ Tomato basil chickpea salad
- ☐ Mashed white bean salad
- ☐ Balsamic tomato cheese salad
- ☐ Sprouts salad
- ☐ Cuscus salad
- ☐ Tabbouleh
- ☐ Pickled vegetable salad
- ☐ Pasta salad with pesto and sundried tomatoes
- ☐ Grilled Mediterranean vegetable salad
- ☐ Russian salad
- ☐ Melon & fetta salad
- ☐ Beetroot Pachri
- ☐ Beetroot Koshambri salad
- ☐ Balsamic Chukandar

STAY
INDULGENT.

MAIN COURSE - CHICKEN



- ☐ Chicken dum biryani
- ☐ Hyderabad korma
- ☐ Awadhi Murgh korma
- ☐ Kadhai Murgh
- ☐ Murgh Tikka Masala
- ☐ Murgh Tikka Lababdar
- ☐ Murgh Do Pyaza
- ☐ Malvani Murgh
- ☐ Murgh Hariyali
- ☐ Murgh Makhni
- ☐ Handi Ka Murgh
- ☐ Hyderabad Dum Ka Murgh
- ☐ Lagan Ki Murgh
- ☐ Murgh Kolhapuri
- ☐ Murgh Shimla mirch
- ☐ Nawabi Murgh korma
- ☐ Murgh Mughlai
- ☐ Kozhi varutha curry
- ☐ Murgh Hariyali



STAY
INDULGENT.



MAIN COURSE - CHICKEN

- ☐ Murgh Lahore
- ☐ Dum ki Murgh
- ☐ Rarrah Murgh
- ☐ Murgh Makhni
- ☐ Handi ka Murgh
- ☐ Pindi ki kukkad
- ☐ Chicken Xacuti
- ☐ Chicken Vindaloo
- ☐ Chicken Ghee Roast
- ☐ Nadan Kozhi curry
- ☐ Guntur Kozhi curry
- ☐ Kozhi kurma
- ☐ Madurai Achi Kozhi Kozhambu
- ☐ Kozhi Milagu Masala
- ☐ Chicken Pepper Masala
- ☐ Kerala Chicken roast
- ☐ Chicken Chettinad
- ☐ Madras Chicken Curry
- ☐ Andhra Chicken Curry



STAY
INDULGENT.

MAIN COURSE - CHICKEN



- ☐ Chicken in Hot Garlic Sauce
- ☐ Thai basil chilli chicken
- ☐ Chicken Manchurian
- ☐ Chicken Schzewan
- ☐ Kungpao Chicken
- ☐ Moo Shu Chicken
- ☐ Orange Chicken
- ☐ Sesame Chicken
- ☐ Sweet and Sour Chicken
- ☐ Mongolian Chicken
- ☐ Grilled chicken with fish herb jus
- ☐ Roast chicken with Pan Jus
- ☐ Grilled chicken Mushroom sauce
- ☐ Tomato basil chicken curry
- ☐ Chicken in lemon butter garlic
- ☐ Chicken with mushroom sauce



STAY
INDULGENT.

MAIN COURSE - FISH



- ☐ Ajwaini Machhi curry
- ☐ Machhi Methi masala
- ☐ Machhi Tikka masala
- ☐ Dum ki Machhi
- ☐ Bengali Fish Curry
- ☐ Malwani Fish Curry
- ☐ Fish Amritsari
- ☐ Sarson ki Machhi
- ☐ Andhra Fish Fry
- ☐ Goan Fish Curry
- ☐ Meen Moilee
- ☐ Malabar fish curry
- ☐ Mangai Meen Kozhambu
- ☐ Madras Meen Kozhambu
- ☐ Mangalorean Fish Curry
- ☐ Chapla vepudu
- ☐ Fish Gassi
- ☐ Kanyakumari Fish Curry



STAY
INDULGENT.

MAIN COURSE - FISH



- ☐ Chepala Iguru
- ☐ Fish Varuthracha
- ☐ Nellore Fish Curry
- ☐ Karuvadu Kozhambu
- ☐ Nilgiri Fish korma
- ☐ Baked fish
- ☐ Fisherman stew
- ☐ Grilled fish with ratatouille
- ☐ Herb crushed fish with lemon butter
- ☐ sauce
- ☐ Pan fried fish in capper butter
- ☐ Pan fried fish with Vierge sauce
- ☐ Grilled fish in zesty lemon sauce
- ☐ Sliced fish in sweet sour sauce
- ☐ Tilapia Florentine Pan fried fish fillet
in spicy Tomato Salsa



STAY
INDULGENT.

MAIN COURSE VEGETARIAN



- ☐ Subz Nizami Handi
- ☐ Subz Tawa masala
- ☐ Subz diwani Handi
- ☐ Subz Kadhai
- ☐ Bhindi do Pyaza
- ☐ Dahi wali Bhindi
- ☐ Bhindi Jaipuri
- ☐ Bhindi Aloo Bhujiya
- ☐ Bhindi Masaledar
- ☐ Methi Mutter Malai
- ☐ Jeera Aloo
- ☐ Dhaniyan Aur Hing ke Chat pate Aloo
- ☐ Aloo Gobi adraki
- ☐ Punjabi Aloo mutter
- ☐ Dum Aloo Kashmiri
- ☐ Makai Palak
- ☐ Vegetable kofta curry
- ☐ Dum Aloo Banarasi



STAY
INDULGENT.

MAIN COURSE VEGETARIAN

- ☐ Vegetable kofta curry
- ☐ Palak Kofta curry
- ☐ Gobi mutter Shimla mirch
- ☐ Vegetable Makhanwala
- ☐ Vegetable do Pyaza
- ☐ Hyderabad vegetable
- ☐ Subz Miloni
- ☐ Gutty vengai Kura
- ☐ Beans Usili
- ☐ Erissery
- ☐ Vedankai pulusu
- ☐ Kathamba Poriyal
- ☐ Lauki mutter ki sabji
- ☐ Avial
- ☐ Uralai pattani masala
- ☐ Karai kudi kurma
- ☐ Uralai roast
- ☐ Uralai Varuval
- ☐ Vedankai masala
- ☐ Paruppu Urandai Kozhambu



STAY
INDULGENT.

MAIN COURSE VEGETARIAN



- ☐ Corn & spinach au gratin
- ☐ Vegetable Lasagne
- ☐ Vegetable au gratin
- ☐ Ratatouille
- ☐ Arrabiatta Pasta veg
- ☐ Macaroni and cheese
- ☐ Fussily with mushroom thyme
- ☐ Mix vegetable in Hot garlic sauce
- ☐ Chilli Gobi
- ☐ Gobi Manchurian
- ☐ Veg Ball Manchurian
- ☐ Schezwan style stir fry vegetable
- ☐ Hot Garlic sauce with Baby corn and Broccoli



STAY
INDULGENT.

MAIN COURSE VEGETARIAN



- ☐ Paneer Kolhapuri
- ☐ Paneer tin mirch ka sangam
- ☐ Paneer Methi malai
- ☐ Palak Paneer
- ☐ Paneer tikka masala
- ☐ Paneer Lababdar
- ☐ Punjabi Paneer
- ☐ Kadhai Paneer
- ☐ Paneer ki Handi
- ☐ Paneer Butter Masala
- ☐ Paneer Angara
- ☐ Zafrani paneer
- ☐ Methi wali Paneer
- ☐ Mughlai paneer
- ☐ Mutter Paneer
- ☐ Achari Paneer
- ☐ Paneer kurma
- ☐ Paneer Khurchan
- ☐ Paneer Khurchan

STAY
INDULGENT.

MAIN COURSE VEGETARIAN



- ☐ Papdi Paneer
- ☐ Paneer Tawa masala
- ☐ Palkatti Varuthacurry
- ☐ Palkatti Pattani kurma
- ☐ Paalkatti Chettinad
- ☐ Paneer Manchurian
- ☐ Spicy Schzewan paneer
- ☐ Garlic Paneer



STAY
INDULGENT.

MAIN COURSE - DAL



- ☐ Dal Sultani
- ☐ Dal Lehsooni
- ☐ Rajma Rashila
- ☐ Dal Makhani
- ☐ Keerai masiyal
- ☐ Peeli Dal Tadka
- ☐ Navratan Dal
- ☐ Chana Masala
- ☐ Masoor ki kali Dal
- ☐ Pindi Chhole
- ☐ Rajasthani Kadhi Pakora
- ☐ Dal chaneri
- ☐ Dal Amritsari
- ☐ Ajwaini Dal Tadka
- ☐ Dal Palak
- ☐ Dal Bukhara
- ☐ Dal Mughlai
- ☐ Hara Moong Dal Tadka
- ☐ Dal lobia

STAY
INDULGENT.

MAIN COURSE - DAL



- ☐ Keerai Masiyal
- ☐ Tomato Pappu Kura
- ☐ Nei Paruppu
- ☐ Paruppu kolambu
- ☐ Sambhar



STAY
INDULGENT.

MAIN COURSE RICE



- ☐ Awadhi Subz biryani
- ☐ Nizami Tarkari biryani
- ☐ Subz dum pulao
- ☐ Hare Moti ka pulao
- ☐ Makai aur mirch ka pulao
- ☐ Jeera Onion pulao
- ☐ Motia pulao
- ☐ Saade Chawal
- ☐ Kashmiri pulao
- ☐ Sultana pulao
- ☐ Steamed rice
- ☐ Bisebellabath
- ☐ Kaikari Brinji
- ☐ Tomato rice
- ☐ Lemon rice
- ☐ Tamarind rice
- ☐ Vegetable fried
- ☐ Vegetable Schzewan fried rice
- ☐ Burnt Garlic fried rice

STAY
INDULGENT.

MAIN COURSE BREADS



- ☐ Naan/Butter Naan
- ☐ Lachha paratha
- ☐ Tandoori roti/Butter roti
- ☐ Mirch roti
- ☐ Plain Kulcha
- ☐ Ajwaini paratha
- ☐ Methi paratha
- ☐ Pudina paratha



STAY
INDULGENT.

MAIN COURSE CURD PREPARATIONS



- ☐ Dahi Bhalla
- ☐ Dahi Vada
- ☐ Curd rice
- ☐ Semiya Bagla bath
- ☐ Mixed Veg Raita
- ☐ Boondi Raita
- ☐ Pineapple Raita
- ☐ Plain Raita



STAY
INDULGENT.

DESSERT - INDIAN



- ☐ Gulab Jamun
- ☐ Moong dal Halwa
- ☐ Pineapple Halwa
- ☐ Beetroot Halwa
- ☐ Semiya Payasam
- ☐ Rice kheer
- ☐ Kesar Phirni
- ☐ Shahi Tukda
- ☐ Kala Jamun
- ☐ Lauki ka Halwa
- ☐ Gajar Halwa
- ☐ Mango Shrikhand
- ☐ Kala Jamun
- ☐ Boondi Rabri
- ☐ Jalebi with Rabri
- ☐ Malpua with Rabri
- ☐ Fruits Rabri



STAY
INDULGENT.

DESSERT - WESTERN



- ☐ Hot chocolate brownie with truffle
- ☐ Walnut chocolate pudding
- ☐ Maple walnut pudding
- ☐ Apricot bread butter pudding
- ☐ Apple cinnamon strudel
- ☐ Caramel sponge pudding
- ☐ Seasonal fruit pudding with pineapple upside down
- ☐ Apple fruit pie
- ☐ Fruit turnover
- ☐ Basboosa
- ☐ Chocolate caramel mousse
- ☐ Chocolate black forest
- ☐ Cake eggless truffle tort
- ☐ Pineapple creamy pastry
- ☐ Eggless cream fruit pastry
- ☐ Mocha mousse
- ☐ Red velvet pastry
- ☐ Fresh fruit tart

STAY
INDULGENT.

DESSERT - WESTERN



- ☐ Apple spice pastry
- ☐ Mango opera pastry
- ☐ Cream caramel
- ☐ Chocolate mousse
- ☐ Mango panna Cota
- ☐ Banana cream pie
- ☐ Tiramisu
- ☐ Chocolate mud cake
- ☐ Lemon drizzle cake
- ☐ Fruit custard

DESSERT – ICE CREAM

- ☐ Vanilla
- ☐ Chocolate
- ☐ Butterscotch
- ☐ Mango
- ☐ Strawberry

