

# VINAY MARG RATES

## BHATTI SAE

Indian

Kebabs...

### VEGETARIAN

<b>Achari Paneer 6 Pcs</b> And cooked over charcoal grill	175/-
<b>Paneer ka Soola 6 Pcs</b> <i>Chunks of paneer imbued with ajwain, Infused with royal cumin and glazed over tandoor</i>	175/-
<b>Nawabi Paneer Tikka</b> <i>Chunks of cottage cheese, Glazed with hung curd infused with royal spices, charcoal grilled.</i>	180/-
<b>Paneer Shashlik 6 Pcs</b> <i>Chunks of paneer spiced with chili and grilled with three peppers and onion</i>	180/-
<b>Khumb Pudina Tikka 6 Pcs</b> <i>Mushrooms wrapped in a multi flour batter accentuated with fresh mint and grilled golden on an open fire grill.</i>	175/-
<b>Bhutte Ke Kabab</b> <i>Baby corn wrapped with perfect blend of sweet corn and potato, spiced and fried to perfection.</i>	160/-
<b>Bandhae Dahi ki Tikki</b> <i>Home made yogurt cheese cakes, pan fried to perfection.</i>	160/-
<b>Nadru Ka Kabab</b> <i>Cheese stuffed Lotus stem kebab, pan-fried to perfection</i>	160/-
<b>Anjeer aur Akhroat kae Kabab</b> <i>All vegetarian kabab stuffed with figs and paired with walnut</i>	160/-
<b>Natkhat Aloo Firdausi</b> <i>Potato barrels, stuffed with cheese, raisins, cashew nuts and pomegranate seeds, grilled in the tandoor</i>	135/-
<b>Shakahari Tashtari</b> <i>Handpicked selection of assorted kebabs and tikkas served with salad and chutney</i>	200/-

## NON VEGETARIAN

<b>Lasoon wali Macchi</b>		<b>290/-</b>
<i>Garlic scented fish spiced with green chili paste and grilled over charcoal</i>		
<b>Mahi Amritsari</b>		<b>290/-</b>
<i>Pride of punjab, ajwain scented fish spiced with chili paste, napped in gram flour and crispy fried</i>		
<b>Bhatti da Murg</b>	Full	<b>295/-</b>
	Half	<b>190/-</b>
<i>Spring chicken delicately napped in yoghurt marinade and cooked on a bhatti "The open fire grill"</i>		
<b>Afghani Chicken</b>	Full	<b>295/-</b>
	Half	<b>190/-</b>
<i>Tender chicken napped with almond cheese marinade and grilled over simmering ambers</i>		
<b>Dhuandhar Murg Kasoori Tikka</b>		<b>295/-</b>
<i>Spiced with green chili scented with fresh fenugreek leaves, charcoal grilled</i>		
<b>Murg Nasheela</b>		<b>295/-</b>
<i>Rum soaked chicken morsels spiced with black pepper</i>		
<b>Murg Malai Tikka</b>		<b>295/-</b>
<i>Napped with cheese and smoked over charcoal</i>		
<b>Murg Seekh Kabab</b>		<b>295/-</b>
<i>Skewered mince of chicken infused with Awadhi masala and grilled</i>		
<b>Awadhi Seekh Kabab</b>		<b>250/-</b>
<i>Skewered mince of lamb infused with awadhi masala and grilled</i>		
<b>Shikampuri Kabab</b>		<b>250/-</b>
<i>Lamb blended with lentil and whole spices and pan-fried</i>		
<b>Shikari Tashtari</b>		<b>300/-</b>
<i>Finest assortment of kababs and tikkas served with salad and mint chutney</i>		

## SOUPS

<b>Tamatar Dhaniyae ka Shorba</b>	<b>70/-</b>
<i>Light broth made with roma tomatoes and scented with fresh cilantro leaves</i>	
<b>Matar aur Tulsi ka Shorba</b>	<b>80/-</b>
<i>A real rich peas soup infused with holy basil</i>	

## SALAD AND RAITA.....

<b>Green Spring Salad</b> <i>Traditional Indian salad</i>	58/-
<b>Korean Kimchee with Carrots and Scallions</b> <i>Spiced fermented napa cabbage paired with carrots</i>	58/-
<b>Rustic Homemade “Raita”</b> <i>Boondi, pineapple, aloo-mint, mixed</i>	58/-
<b>Papad – 2 Pc</b> <i>Spicy lizzat kali mirch kae papad</i>	42/-

## DEGH SAE.....

### NON VEGETARIAN

<b>Goan Fish Curry</b> <i>Morsel Of Fish tempered with mustard seeds, curry leaves and stewed in coconut cream enriched gravy</i>	270/-
<b>Murg Makhni</b> <i>This all time favorite-tandoor grilled chicken in an ambrosial tomato gravy cooked in oodles of butter and cream</i>	240/-
<b>Palak Murg</b> <i>Young spring chicken paired with spinach and accented with cilantro and freshly pounded spices.</i>	240/-
<b>Chatpatta Murg</b> <i>A mouth watering street food delicacy made with boneless chicken and “Teekha Masala”</i>	240/-
<b>Kadai Murg</b> <i>Spring chicken cooked with bell peppers, freshly pounded peppercorns and infused tomato masala</i>	240/-
<b>Dhaba Murg</b> <i>Young spring chicken cooked with onions and Accented with cilantro and freshly pounded spices</i>	240/-
<b>Murg Tikka Lababdar</b> <i>Succulent char grilled chicken tikka tossed in tangy gravy and garnished with pickled ginger juliennes.</i>	240/-
<b>Saag Gosht</b> <i>Dum cooked lamb paired with farm fresh spinach and scented with kasoori methi</i>	240/-
<b>Mutton Belli Ram</b> <i>We have re-created the famous lamb delicacy made by punjab’s late maestro Belli Ram.</i>	240/-
<b>Lal Maas Ki Handi</b> <i>A spicy dish of native Rajasthan- Lamb cooked with red chili</i>	240/-

## VEGETARIAN

<b>Paneer Makhni</b>	<b>170/-</b>
<i>A jugal-bandi of cottage cheese and fenugreek leaves with aromatic spices in a rich tomato gravy finished with cream &amp; butter</i>	
<b>Paneer Tikka Lababdar</b>	<b>170/-</b>
<i>Pre-baked cottage cheese cooked in onion tomato rich gravy and infused with tinge of honey</i>	
<b>Paneer Mutter Masala</b>	<b>170/-</b>
<i>Chunks of cottage cheese and peas cooked in a rich tomato gravy prepared in the classical way.</i>	
<b>Kadai Paneer</b>	<b>170/-</b>
<i>Batons of cottage cheese sautéed with bell peppers and tomatoes accented with coriander seeds and freshly pounded peppercorns.</i>	
<b>Palak Paneer</b>	<b>170/-</b>
<i>Chunks of cottage cheese paired with fresh spinach and topped with dry pomegranate seeds</i>	
<b>Mutter Methi Malai</b>	<b>130/-</b>
<i>Fresh green peas infused with fresh fenugreek leaves and dum cooked in a creamy gravy</i>	
<b>Nizame Handi Gulbahar</b>	<b>130/-</b>
<i>Assorted vegetable koftas cooked in whole spices and bathed in spinach gravy.</i>	
<b>Bharwan Mirch Ka Salan</b>	<b>130/-</b>
<i>Stuffed pablano chilly stewed in sesame and peanut enriched gravy.</i>	
<b>Shabnam Dilbahar</b>	<b>120/-</b>
<i>Snow white mushrooms paired with fresh green peas in mild tangy gravy</i>	
<b>Bhindi Masaladar</b>	<b>120/-</b>
<i>Farm fresh tender okra tossed baby onion &amp; grounded tangy Indian spices</i>	
<b>Charra Aloo Hara Pyaz</b>	<b>110/-</b>
<i>Baby potatoes and spring onions tossed in a lean cumin and whole red chilly tempered masala of onions and tomatoes garnished with pickled ginger juliennes.</i>	
<b>Gobhi Laccha Adraki</b>	<b>105/-</b>
<i>Cauliflower florets paired with lots of ginger</i>	
<b>Deewani Handi</b>	<b>105/-</b>
<i>A plethora of seasonal vegetables-cauliflower, beans, peas carrots, potatoes and a surprise simmered in coriander spiced onion gravy.</i>	
<b>Dum Aloo Kashmiri</b>	<b>105/-</b>
<i>Stuffed potatoes with nuts stewed in a country style light tomato yakhni</i>	

**Pindi Chana** 110/-  
*Traditional North Indian dish made with dollar chick peas, cottage cheese and tomatoes.*

## RICE AND BIRYANI

**Gosht Dum Biryani** 270/-  
*The perfect saffron imbued rice delicacy of choicest cuts of baby lamb and 'dummed' with finest basmati served with mint raita*

**Choozae ki Biryani** 270/-  
*Spring chicken infused with saffron and aromatic herbs cooked with aged basmati rice. served with mint raita*

**Tarkari Biryani** 210/-  
*This colorful combination of farm fresh vegetables and aromatic basmati cooked on 'dum'. served with mint raita*

**Pulao** 130/-  
*Choice of- broccoli, green peas, baby corn or mushroom*

**Khushk** 80/-  
*Steamed aromatic plain rice*

## TANDOOR SAE

*In Sanskrit Tandoor was referred as "KANDU". The word Tandoor comes from The Dari words tandur, tannur and Akkadian **tinûru** "tin" means mud and nuro/nura means fire. The oldest examples of a Tandoor were found in the settlements of the ancient Indus Valley Civilization.*

***Indian breads** are a wide variety of flatbreads and crêpes which are an integral part of Indian cuisine. Their variation reflects the diversity of Indian culture and food habits.*

### INDIAN BREADS

**Tandoori Roti** 16/-  
*Made with stone ground whole wheat*

**Namak aur Mirch ki Roti** 20/-  
*Spiced with pounded chili and salt*

**Missi Roti** 27/-  
*A must for a punjabi meal*

**Pudina Parantha** 27/-  
*Multi layered bread scented with sundried mint*

**Stuffed Kulcha** 43/-  
*Onions/Potatoes/Paneer*

## **CHINESE**

### **STARTERS VEGETARIAN**

**Chilli Paneer** 170/-  
*Home made cheese tossed with chili and sweet peppers*

**Crispy Vegetables Pepper Salt** 135/-  
*Stir fried vegetables cooked with onion, garlic and black pepper.*

**Crispy Fried Lotus Stem in Ginger Honey Sauce** 135/-  
*Tossed with sesame seed*

**Vegetable Spring Rolls** 135/-  
*Spicy rolls stuffed with chinese greens*

**Honey Chili Potatoes** 135/-  
*Crispy potatoes caramelized with honey and tossed with chili and sesame seeds*

### **STARTERS NON VEGETARIAN**

**Golden Fried Prawns** 450/-  
*Tempura fried prawns served with spicy garlic Sauce*

**Prawns Pepper Salt** 450/-  
*Wok tossed prawns with ginger, garlic, red chilies and crushed black pepper*

**Crispy fish Pepper Salt** 295/-  
*Morsels of fish crispy fried and tossed in ginger, garlic, onion, red chilies and crushed black pepper*

**Chicken Pepper Salt** 295/-  
*Diced chicken, deep fried and tossed in ginger, garlic, red chilies and crushed black pepper.*

**Chili Chicken** 295/-  
*Succulent chicken morsels stir fried with onions and sweet pepper.*

**Drums of Heaven** 295/-  
*Drumsticks of chicken wings dipped in crisp tempura batter and crispy fried*

## SOUPS

<b>Khao Suey</b> <i>A simmering burmese coconut cream enriched spicy soup</i>	Veg / Chicken	<b>95 / 120</b>
<b>Hot n Sour</b> <i>A spicy all favorite soup</i>	Veg/Chicken	<b>65 / 85</b>
<b>Sweet Corn Coriander soup</b> <i>Creamy sweet corn soup infused with fresh cilantro</i>	Veg / Chicken	<b>65 / 85</b>
<b>Monchow Soup</b> <i>An all vegetable soup spiced with garlic, ginger and green chilies.</i>	Veg / Chicken	<b>65 / 85</b>

## MAIN COURSE

### NON VEGETARIAN

<b>Sauté Prawns with Chinese Greens</b> <i>Prawns sautéed with spring vegetables and napped with oyster sauce.</i>		<b>450/-</b>
<b>Pan-Fried Fish with Black Bean Sauce</b> <i>Pan-fried fish braised in fermented black bean sauce.</i>		<b>270/-</b>
<b>Szechwan Chicken</b> <i>Chicken tossed with ginger and garlic flavored with aromatic and sharp szechwan pepper.</i>		<b>240/-</b>
<b>Chicken Red Thai Curry</b> <i>Sliced Chicken spiced with thai red curry, lemon grass, and galangal</i>		<b>240/-</b>
<b>Chicken Kung Pao</b> <i>The most popular dishes from the schezwan region tossed with charred dry red chilies and peanuts</i>		<b>240/-</b>

### VEGETARIAN

<b>Stir Fried Vegetables in Basil Garlic Sauce</b> <i>A low calorie selection of root vegetables and chinese greens tossed with ginger and garlic</i>		<b>160/-</b>
<b>Vegetable Thai Green Curry.</b> <i>Exotic vegetables spiced with thai curry, lemon grass, and galangal</i>		<b>160/-</b>
<b>Vegetable Kung pao</b> <i>Stir fried schezwan spicy vegetables tossed with chili flakes and peanuts</i>		<b>160/-</b>
<b>Vegetable Dumplings with Ginger in Coriander Sauce</b> <i>Mini vegetable balls cooked in ginger, green chilli and coriander.</i>		<b>120/-</b>

## **RICE/NOODLES**

<b>Chicken Hakka Noodles</b> <i>Hakka style noodles paired with chicken and greens</i>	<b>160/-</b>
<b>Vegetables Hakka Noodles</b> <i>Hakka style noodles tossed with vegetables and greens</i>	<b>135/-</b>
<b>Chicken Fried Rice</b> <i>Aromatic rice wok tossed with chicken and egg</i>	<b>160/-</b>
<b>Vegetable Fried Rice</b> <i>Aromatic rice wok tossed with spring greens</i>	<b>140/-</b>
<b>Steamed Rice</b> <i>Plain aromatic rice</i>	<b>80/-</b>

## **DESSERTS**

<b>Gulab Jamun (2 Pcs)</b> <i>Dumplings of milk solids poached with light cardamom infused sugar syrup</i>	<b>55/-</b>
<b>Tilli wali Kulfi</b> <i>(anjeer / mango / malai / seasonal fruit)</i>	<b>50/-</b>
<b>Gulab aur Gulukand ki kheer</b> <i>Rice pudding made with fresh rose petals</i>	<b>50/-</b>
<b>Death by Chocolate</b> <i>Truffle infused rich brownie cakes</i>	<b>100/-</b>
<b>Coffee and Chocolate Mousse</b> <i>Duet of coffee and chocolate creamed to perfection</i>	<b>100/-</b>
<b>Ice Cream</b> <i>(Vanilla / chocolate / strawberry)</i>	<b>75/-</b>

## **THIRST QUENCHERS**

<b>Choice of Juices</b> <i>(Mango/ Apple/ orange/ mixed/ pineapple / tomato)</i>	<b>50/-</b>
<b>Aerated Water</b>	<b>30/-</b>
<b>Diet Coke</b>	<b>40/-</b>
<b>Fresh lime Soda / Water</b> <i>(Salted, Sweet or Mixed)</i>	<b>35/-</b>
<b>Mineral Water</b>	<b>20/-</b>
<b>Tea</b>	<b>27/-</b>
<b>Coffee</b>	<b>43</b>



# **K.G.MARG RATES**

## A'LA CARTE MENU W.E.F JANUARY 2, 2016

S.NO	ITEMS	New Rates
1	VEG CORN RICE	68
2	SLICE CHIKEN WITH GREEN VEG	150
3	CHICKEN SWEET N SOUR	150
4	CHILLY CHIKEN / MUNCHURIAN	150
5	CHICKEN IN BLACK BEANSSAUCE	150
6	SLICE FISH N GR SAUCE	160
7	CHICKEN NOODLES	80
8	SWEET N SOUR VEG	75
9	CHICKEN FRIED RICE	75
10	CHILLI CHICKEN WITH RICE/NOODL	180
11	EGG FRIED RICE	60
12	VEG FRIED RICE	50
13	VEG NOODLES PLATTER	100
14	VEG PASTA	160
15	GARDEN GREEN VEG	80
16	RICE N NOODLESVEG	80
17	CHILLI PANEER	60
18	CHICKEN PASTA	210
19	CHILLI PEPPER CHICKEN	150
20	KAICHI CHICKEN	135
21	DRUMS OF HEAVEN	120
22	CHILLI CHICKEN	150
23	VEG	70
24	CRISPY CHIILY FISH	150
25	CHICKEN STEAK PLATTER	190
26	CRISPY CAULIFLOWER INSCHEZWAN	80
27	FRIED FISH PLATTER.	190
28	SINGAPURI CAULIFLOWER	70
29	VEG SESAME TOAST	60
30	GOLDEN FRIED BABY CORN	80
31	VEG SPRING ROLL	50
32	CRISPY CHILLI POTATO	60
33	CHICKEN SOUP	40
34	VEG SOUP	33
35	VEG CHIILI GR NOODLES	70
36	STUFFED CHILLI MUSHROOM	100
37	CHICKEN SPRING ROLL	74
38	SHREDDED CRISPY SESAME CHICKEN	150
39	SHREDDED CHICKEN SALT N PEPPER	150
40	FRIED FISH PLATTER	210
41	CHICKEN MUNCHURIAN	150
42	CRISPY CHILLI BABY CORN	90
43	VEG SALT N PEPPER	60
44	VEG MUNCHURIAN	70

45	AMERICAN CHOUPSY	74
46	GRILLED FISH PLATTER	210
47	CHICKEN STEAK IN PEPPER SAUCE	190
48	COCKTAIL SAMOSA	36
49	CHICKEN FINGER	150
50	SLICE FISH WITH BELL	155
51	VEG MOMOS	74
52	SESAME FISH FINGER	150
53	CHICKEN MOMOS	90
54	DUM ALOO	50
55	GOAN FISH CURRY	160
56	VEG THALI	110
57	CHICKEN CURRY PLATTER	120
58	PANEER DO PYAZA	74
59	RAJMA/CHANA PLATTER	94
60	CHICKEN KORMA	150
61	CHICKEN DO PYAZA	150
62	BUTTER CHICKEN	150
63	PINDI CHANA / RAJMA MASALA	74
64	CHICKEN KALI MIRCH	150
65	CHICKEN LABABDAR	150
66	NAVRATTAN KORMA	80
67	KADHAI CHICKEN	150
68	CHICKEN ROGAN JOSH	150
69	PANEER LABABDAR	80
70	VEG JALFREZI	60
71	CHICKEN PALAK	150
72	SHAHI PANEER	80
73	DAL MAKHNI / TADKA	70
74	PANEER KORMA	80
75	MATTER MUSHROOM	80
76	CHICKEN CURRY	150
77	PANEER KHURCHAN	90
78	NON VEG THALI	200
79	MUTTON RARA	140
80	VEG BIRYANI	70
81	VEG THALI.	160
82	APPAM	80
83	KASHMIRI VEG THALI	200
84	MUTTON ROGAN JOSH	120
85	FISH CURRY PLATTER	125
86	PEAS ZEERA PULAO	60
87	MUTTON PULAO	140
<b>88</b>	<b>PACKING BOX</b>	<b>11</b>
89	CHICKEN PULAO	140
90	CHICKEN METHI	150

91	STEAMED RICE	32
92	TOMATO SHORBA	33
93	KASHMIRI NON VEG THALI	270
94	KADHAI PANEER	74
95	AAJ KI SABJI	60
96	KUKKAD	200
97	MUTTON CHAAP	115
98	TANDORI MUSHROOM	80
99	AMRTSARI FISH	150
100	NON VEG PLATTER	175
101	VEG PLATTER	135
102	VEG BUFFET	200
103	NON-VEG BUFFET	260
104	TANDORI GOBHI	70
105	FRESH LIME SODA	25
106	COFFEE	18
107	TEA	11
108	COLD COFFEE WITH ICE CREAM	50
109	VEG SANDWICH CR	22
110	SPROUTED BEANS SALAD	36
111	PANEER PAKORA	42
112	VEG PAKORA	32
113	ASSORTED VEG SOUTE IN BUTTER	74
114	FRUIT CHAT	45
115	PAPAD	11
116	CHICKEN PIZZA	150
117	FRESH LIME WATER	20
118	COLD COFFE	36
119	PEANUT	36
120	MUSHROOM OMLET	50
121	VANILLA ICE CREAM	40
122	CHOC ICE CREAM	48
123	SUNDEYS	74
124	KULFI	45
125	CHEESE CHILLI TOAST	60
126	BUTTER TOAST	18
127	LASSI SWEET / SALTED	32
128	CHEESE OMLET	50
129	BOILED EGG CHART	30
130	VEG CUTLET	50
131	CHICKEN CUTLET	90
132	FRENCH FRIES	30
133	VEG PIZZA	112
134	LACHHA ONION SALAD	22
135	CHICKEN SANDWICH	62
136	ALOO CHAT	32

137	GARLIC TOAST	28
138	RAW LIME	6
139	MIX RAITA	35
140	AMERICAN CORN SALAD	50
141	PINEAPPLE RAITA	42
142	AMRITSARI FISH	150
143	FRIED FISH TARTAR WITH SAUCE	150
144	VEZ PIZZA	110
145	VEG SANDWICH	45
146	VEG CLUB SANDWICH	50
147	PASTA SALAD	60
148	CHEESE GRILLED SANDWICH	50
149	PAN CAKE	75
150	FRESH FRUIT JUICE	36
151	GREEN SALAD	30
152	GULAB JAMUN	34
153	RUSSIAN SALAD	52
154	IDLEE	70
155	VADA	70
156	UTTAPAM	80
157	MASALA DOSA	80
158	BUTTER ROTI	11
159	TANDOORI ROTI	9
160	TANGRI KABAB	140
161	VEG SNAKS PLATTER	136
162	AJWANI MAHI TIKKA	150
163	HARA BHARA KABAB	70
164	AFGHANI CHICKEN	126
165	HARYALI CHICKEN	126
166	TAN CHICKEN HALF	112
167	CHICKEN KALI MIRCH TIKKA	150
168	NAAN	14
169	CHICKEN TIKKA	150
170	CHICKEN MALAI TIKKA	150
171	RESHMI KABAB	150
172	TAN CHICKEN FULL	200
173	PUNJABI PARANTHA	22
174	BUTTER NAAN	14
175	MISSI ROTI	15
176	STUFFED KULCHA	28
177	GARLIC BUTTER NAAN	24
178	TANDOORI SALAD	90
179	ACHARI PANEER TIKKA	82
180	PUDINA PARANTHA	18
181	MUGHLAI VEG SEEKH	84
182	GRAND NON VEG PLATER	250

183	PANEER MALAI TIKKA	84
184	MUTTON SEEKH KABAB	115
185	LACHA PARANTHA	18
186	CHICKEN MALAI SEEKH	140
187	ALOO DILNAZ	60
188	TANDOORI MUSHROOM	104
189		
190	<b>CHOC CAKE 1 KG</b>	680
191	<b>CHOC CAKE 1/2 KG</b>	370
192	<b>PINEAPPLE CAKE 1 KG</b>	580
193	<b>PINEAPPLE CAKE 1/2 KG</b>	315
194	<b>BLACK FOREST 1 KG</b>	680
195	<b>BLACK FOREST 1/2 KG</b>	370
196	<b>BLACK FOREST PASTRY</b>	52
197	<b>PINEAPPLE PASTRY</b>	48
198	<b>CHOCO. PASTRY</b>	52
199	<b>ASSORTED MUFFIN</b>	36
200	<b>FRUIT CAKE 500 GMS</b>	158
201	<b>FRUIT CAKE 300 GMS</b>	105
202	<b>CHOCOLATE PUDDING</b>	37

**NOTE : TAXES EXTRA**