

The Glen

ROLLS

Veg Roll	260
Soya Chap Roll	280
Paneer Tikka Roll	320
Chicken Tikka Roll	340
Mutton Seekh Kebab Roll	360
Fish Tikka Roll	360

PLATTER

The Glen Veg Platter (Paneer tik a, spring roll, tandoori mushroom, hung curd kebab served with chef-made dips)	680
The Glen Non Veg Platter (Chicken tik ka, murg malai tik a, mutton seekh kebab, ajwaini fish tik a served with chef made dips)	880
Mediterranean Mezze Platter (Hummus, tzatziki, baba ganoush, beetroot hummus & muhammara with falafel fatayer & fresh pita basket)	540

THAI CUISINE

Thai Green Curry (Mixed veg cooked in thai spices & herbs finished with coconut milk)	380
Thai Red Curry (Chicken cooked with Thai spices & herbs served with rice)	420
Thai Basil Chicken (Minced chicken tossed in asian sauce and basil served with rice)	420

VEGETARIAN

The Glen Dal Tadka (Try our dal with chef's secret recipe)	300
Dal Makhani (Black lentils simmered overnight on charcoal fire flavored with Indian spices)	380
Mixed Veg (Mixed vegetables cooked in Indian spices)	320
Soya Chap Masala (Fresh soya cooked in Indian spices & tomato gravy)	360
Malai Kofta (Fresh paneer minced, stuffed with dry fruit, served with cashew nut gravy)	380
Mushroom Masala (Fresh mushroom cooked in Indian spices and tomato cashew nut gravy)	380
Paneer Makhnwala (Tandoori paneer cubes simmered in makhani gravy)	380
Paneer Lababdar (Tandoori paneer cubes cooked in cashew nut & tomato gravy)	360
Kadhai Paneer (Paneer tik a cooked in Kadhai gravy) cashew nut & tomato gravy)	360
Shahi Paneer (Fresh paneer cubes cooked in cashew nut gravy and tomato base)	380

NON VEGETARIAN

Kadhai Chicken (Chicken cooked in Kadhai masala)	400
Awadhi Chicken Curry (Chicken curry made with whole spices and a Classic base of onions and tomatoes)	400
Butter Chicken (Boneless chicken cooked in tomato gravy finished with cream & butter)	420
Chicken Tikka Butter Masala (Tandoori chicken tik a cooked in Indian spices and tomato-rich gravy)	420
Mutton Rogan Josh (Mutton pieces cooked with Indian spices, onion and tomatoes)	480
Bhuna Gosht (Mutton pieces simmered in bhuna masala)	480
Pan Fried Chicken Steak (Marinated chicken breast simmered in pan served with sauteed mushrooms)	400
Chicken Stroganoff (Marinated chicken simmered in pan served with pimento rice)	420

RICE/NOODLES

Steam Rice	200
Jeera Rice	220
Fried Rice	260
Hakka Noodles	260
Chilli Garlic Noodles	260
Fried Noodles	260

BREADS

Plain Roti	30
Butter Roti	40
Laccha Parantha	70
Ajwaini Lal Mirch Parantha	70
Hari Mirch Parantha	70
Pudina Parantha	70
Plain Naan	70
Butter Naan	90
Paneer Kulcha	120
Keema Kulcha	180

DESSERTS/CAKES

As per Chef's Mood!

HAPPINESS IS
BIRYANI



BIRYANI

Handi Biryani Veg (Dum veg biryani served with salan)	320
Handi Biryani Chicken (Dum chicken biryani served with salan)	380
Handi Biryani Mutton (Dum mutton biryani served with salan)	420