



"Naivedyam Bhog"

" An offering to our Gods"

**The Neeraj Ganga
Heritage Palace**

"Divine Essence of Luxury"





Dear Guest,

**Our Room Tatiff is more than
Rs. 7,500. So, as per the GST
rules we are bound to
Charge 18% GST over Food
& Beverages.**

Thank you for your kind Support





BEVERAGES

Milk Shakes <i>strawberry/ mango/ vanilla/ chocolate/ blue berry</i>	200
Fresh Lime Soda <i>sweet/ salty/ mix</i>	120
Fresh Juice <i>orange/ pineapple/ mix/ watermelon</i>	200
Cold Coffee <i>with ice cream/ hazel nut/</i>	200
Hot Chocolate <i>hazel nut/ plain</i>	200

TEA & COFFEE - Rs. 120

*desi masala chai/ lemon ginger tea/
black tea instant coffee/ black coffee*



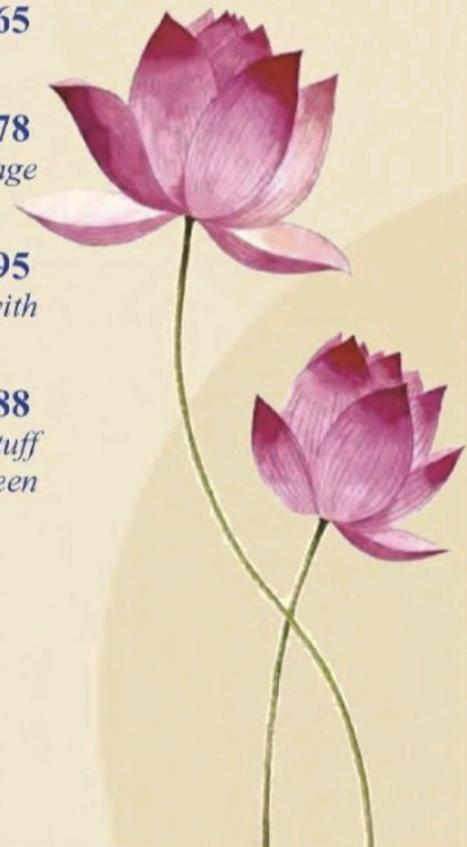


DESI CHAAT MOHALLA

Bambaiya Kanda Bhajiya	178
Paneer Pakoda	289
Masala Papdi Chaat	150
Aloo Chaat	150
Fruit Chaat	300
<i>firstly, chop all the fruits and take in a large mixing bowl</i>	
Sweet Heart Aloo Tikkis	250

TANDOORI RATAN

Paneer Tikka	395
<i>achaari/haryali/malai</i>	
Mirch malai seekh kabab	395
Burasi kabab	388
Tandoori Khumb (Mushroom)	365
<i>achaari/haryali/malai</i>	
Tandoori Aloo Stuffed	378
<i>(barrel shaped potatoes stuffed with grated cottage cheese, vegetables & nuts)</i>	
Tandoori Falon Ki Chaat	395
<i>(clay oven roasted assorted fruit cubes accompanied with tangy chutney)</i>	
Subz Tandoori Platter	488
<i>(tandoori mixed platter comes with paneer tikka, stuff aloo, mushroom tikka, veg seekh kabab served with green chutney)</i>	





AROUND THE WORLD

ORIENTAL— Rs. 328

Crispy Veg in Schezwan Sauce

(in a skillet, add oil, ginger-garlic chopped, green chillies, spring onion, fry for a while till it leaves aroma add white vinegar, tomato ketchup)

Veg Manchurian Dry/Gravy

(grated mix vegetable fried dumplings in manchurian sauce)

Chilli Paneer (Dry/Gravy)

(crisp batter fried paneer is tossed in slightly sweet, spicy, hot and tangy chilli sauce)

Chilli Mushroom (Dry/Gravy)

mushroom tossed in sweet, spicy and slightly tangy chilli sauce.)

Veg Hakka Noodles

(wok tossed noodles with shredded greens)

Singapore Noodles

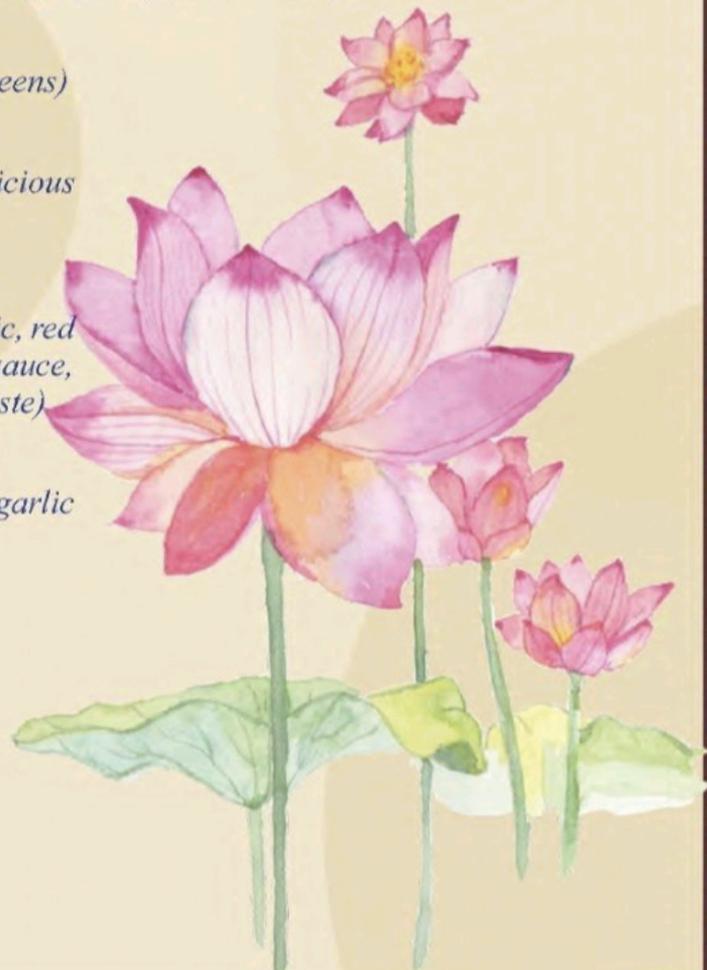
(singapore noodles is one of the delicious variety of stir-fried noodles)

Chili Garlic Noodles

(in a bowl, add the green onion, garlic, red pepper flakes, chili powder, soy sauce, parmesan, brown sugar, and salt to taste)

Veg Fried Rice

(wok tossed rice with vegetables, garlic and chinese herbs)





CONTINENTAL—Rs. 295

Cheese Burger

Cheese Sandwich

Heritage Special Club Sandwich

(three layered authentic preparation with mélange of coleslaw, cucumber tomato & cheese)

Chutney Sandwich

Boiled Veg

Mini Aloo Tikki Burger

Veg Salt & Pepper

(it features a mix of crispy vegetables, such as bell peppers, onions, and mushrooms, seasoned with salt, pepper, and aromatic spices.)





GANGAJI KE GHAT PE

Pre-plated Indian meals — Rs. 295

Pahadi Daal Bhaat

Rajma Chawal

(a dish of kidney beans in a tomato-based sauce served with mix raita and lacchha onion green chutney....)

Kadhi Chawal

Ajwain Paratha

(with mix veg & raita)

Poori Bhaji

(the indian subcontinent, of puri (deep-fried rounds of flour) and aloo (potato) bhaji)

Veg Keema Pav

(veg keema is prepared out of soya granules and it turns out very tasty. have this keema along with some butter masala pav)

BACHPAN — Rs. 295

French Fries with Tomato Sauce

Corn Cheese Ball

(he scraped corn kernels, grated processed cheese, garlic paste, crushed black pepper)

Masala Macaroni

Maggie Super Bowl

(break the raw maggi into small parts. make yourself a nice bowl of salad with your choice of veggies. add some salt, pepper, chat masala)

Ultimate Chili Cheese Toast





MUKHYA BHOG E-KHAS

Paneer Variation 495

Paneer Bhujija/ Paneer Makhni Paneer Butter Masala
(an exotic preparation of cottage cheese with rich onion tomato gravy)

Shahi Paneer
(all time favourite cottage cheese preparation with cream, tomatoes and spices)

Palak Paneer/ Tawa Paneer/ Kadai Paneer
(spicy delightful blend of cottage cheese mingled with bell pepper and onions)

Paneer Lababdar/ Matar Paneer

SHAAN-E-SABZ

Aloo Jakhya 275
aloo jakhya (potato cubs tempered with jakhya seeds (wild mustard/ dog mustard seeds) ...for garnish: fresh red chillies and a sprig of fresh green coriander.

Aloo Gobi Masala 345
(firstly, add oil and saute jeera, bay leaf and cinnamon stick till they turn aromatic. further, add chili powder)

Bhindi Masala(Seasonal) 345
(homestyle okra cooked with onion, tomato and ground spices)

Baigan Bharta 295
(baingan bharta is a traditional dish made with grilled eggplants, onions, tomatoes, spices and herbs)

Sabz Panchratan 390
(assorted vegetables tossed in tomato sauce)

Kumbh Achaari 345
(fresh mushrooms cooked in pickle flavoured gravy.)





Sunhari Malai Kofta 435
(a royal blend of fried cottage cheese dumplings married with rich creamy onion tomato sauce)

Navratan Korma 395
(made with mixed vegetables and lot of dry fruits. this recipe is flavorful and mildly sweet.)

Corn palak 348
(palak corn curry is a rich, saucy dish made with fresh spinach and sweet corn. it is lightly spiced and perfectly creamy.)

Jeera Aloo 275
(jeera aloo is a simple delicious made with potatoes, spices & cumin as the main ingredients. very basic spice powders are used to flavor it.)

RAJSIDAAL MAHAL 345

Shahi DaaL
(shahi daal is a creamy blend of lentils simmered with golden onions, ginger and black pepper.)

Dal Maharani
(dal maharani is to soak the lentils overnight. they cook evenly and faster. pressure cook the lentils with spices.)

Yellow Dal Tadka
dal palak/ dal makhni/ rajma masala

SHAHI THAAL 700

Shri badri kedar thaal

Maharaja thaal

Vrat thaal





MAHARAJA KI PASAND BAASMATI

Steamed Rice <i>(plain steamed fragrant basmati rice)</i>	175
Jeera Rice <i>(plain steamed fragrant basmati rice or cumin tempered)</i>	196
Rajwaadi Pulao	345
Peas Pulao	340
Hyderabadi Dum Biryani <i>(seasonal vegetables cooked with basmati rice)</i>	445

SALAD — Rs. 245

(greek/ garden green / peanut/caesar salad sprouts salad)

CLASSIC COLLECTION SOUPS — Rs. 248

(cream of spinach soup/ sweet corn soup/ cream of tomato/ cream of mushroom/ mulligatwny soup)

ORIENTAL TASTE BUDS SOUPS — Rs. 245

Hot & Sour

(traditional chinese spicy & tangy vegetable soup)

Veg Manchow

(chinese style hot & spicy soup with finely chopped minced vegetables)

Lemon Coriander

(a refreshing combination of lemon juice & coriander cooked in vegetable stock)

Carrot Coriander

SHORBA — Rs. 295

Tomato Rasam

Tamatar Dhaniye ka Shorba

(all time favourite tomato & coriander stock infused with herbed spices)





RAITA NAMA — Rs. 165

Pineapple/ Tomato/ Boondi/Aloo/ Bhindi/ Pahadi/Saada Dahi

KANAK KHAZANA

Roti Tandoori/Tawa	50
Lachaa Paratha Pudina/ Masala/ Plain	80
Miss Roti	70
Naan Plain/ Butter	100
Garlic Naan	110

SOUTH INDIAN FOOD.....

DOSA

Plain dosa	165
Masala dosa	215
Onian dosa	195

UTHAPPAMS

Plain uthappams	195
Onian uthappams	225
Mix vegetable uthappams	245
Idli sambar	250
Curd rice	295

ROYAL SWEET JOURNEY — Rs. 265

Ebony & Ivory (brownie)

Assorted Ice Creams

Rajwadi Meetha

Suji Ka Halwa/ Gulabjamun Rasgulla / Rice Phirini/ Shai Tukda

