



# *The* Bridge

*Ultimate fine dining Lounge*



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Dear Patrons,

Welcome to the exquisite grandeur of The Bridge, the multi-cuisine fine dining restaurant, where we offer a varied range of delectable food from the Indian Sub Continent & across the world.

Keeping your well-being as well as culinary delight in mind, our executive chef has thoughtfully picked their dishes and ingredients while selecting the menu. 'The Bridge' at Clarks Exotica aspires to bridge gaps and celebrate the coming together of geographies and people. Authentic tastes, from the local cuisine to snacks, main courses and beverages, make "The Bridge" a perfect place for business meets, family get-togethers or romantic rendezvous.

At The Bridge, each one of our esteemed patrons is regarded as a fine Gourmet. We have also included some exotic signature recipes for our guests.

We thank you for reposing your confidence in us and would be happy to have the pleasure of your company again.

*Bon Appetite*

Love Us?

Please leave a review with us.



thebridge\_theclarks

[www.theclarkshotels.com](http://www.theclarkshotels.com)

## The Breakfast Menu

7.00 am to 10.30 am

**Clarks Breakfast**  ..... Rs 500

*Choice of Bread toast, choice of sandwich served with butter and preserves. Tea / Coffee.*

**Indian Breakfast**   ..... Rs 550

*Choice of buttermilk or lassi. Poori bhaji / Chole bhature  
Or Aloo / Gobi paratha with curd and pickle.  
Tea / Coffee.*

**Continental Breakfast**  ..... Rs 400

*Eggs, cereals and choice bread toast served with butter and preserves. Tea / Coffee.*

### A la carte

**Seasonal Fresh Fruit Juice**  ..... Rs 150

**Preserved Juice**  ..... Rs 125

**Seasonal Fresh Cut Fruit**  ..... Rs 250

**Besan / Moong Dal Chilla**  ..... Rs 225

*Served with chutney.*

**Fresh Fruit Platter**  ..... Rs 200

*Served with honey and whipped cream.*

**Choice Of Cereals**  ..... Rs 250

*Corn flakes / Choco flakes / Wheat flakes / Muesli  
Served with hot or cold milk, dry fruits and nuts.*

**Egg Preparation To Your Choice**  ..... Rs 225

*Fried / Scrambled / Poached / Omelette  
Served with grilled tomato and bread toast or hash brown potato.*

**Bread Toast (4 pcs)**  ..... Rs 125

**Veg Sandwich**  ..... Rs 150

*Cheese / Veg / Egg*

**Choice Of Stuffed Paratha**  ..... Rs 225

*Served with curd  
Aloo / Aloo pyaaz / Paneer / Gobbi*

**Poori Bhaji**  ..... Rs 225

*Crisp hot fried Indian bread served with curried potatoes bhaji  
and pickle.*

**Poha / Upma**  ..... Rs 175

## All Day Dining

12.30 pm – 3.00 pm and 7.00 pm – 11.00 pm

### Salads

**Greek Salad**  ..... Rs 225

*A healthy salad of bell peppers, cucumber, onions, and tomatoes.*

**Sunshine Pasta Salad**  ..... Rs 225

*Macaroni pasta with bell pepper and parsley in Dijon mustard dressing.*

**Mexican Corn Salad**  ..... Rs 225

*Sweet-salted American Corn shallop tossed in pan with green salsa and olive oil.*

**Chaat**  ..... Rs 250

*Choice of potatoes or chickpeas tossed with chopped onion, tomatoes, and green chilli & finished with lemon-mint sauce.*

**Russian Salad**  ..... Rs 225

*Dices of apple, pineapple, beans & boiled potato enveloped in a mayonnaise dressing.*

**Peanut Masala**   ..... Rs 180

*Roasted peanuts tossed with chopped onion, tomatoes, green chilli & finished with lemon-mint sauce.*

**Garden Fresh Green Salad**  ..... Rs 140

*Simplest way to enjoy raw veggies- platter of onions, tomatoes, cucumber, carrots with lemon wedge and green chillies.*

**Punjabi Masala Papad**   ..... Rs 90

*Buttered and fried/ roasted papad (dried lentil pancakes) topped with a spiced and herbed mix of tomatoes, onions, chillies and dhabia.*

**Roasted Papad**  ..... Rs 40

**Garlic Chutney**  ..... Rs 150

### Dahi Ki Bahaar

**Plain Curd** ..... Rs 50

**Mix Veg Raita** ..... Rs 150

**Fresh Fruit Raita** ..... Rs 165

**Raita Aap Ki Pasand** ..... Rs 150

*Thick smoothened and beaten yogurt with choice of mixes:  
Pineapple / Aloo / Mint / Cucumber / Boondi*

**Kumauni Special** ..... Rs 170

*Kheere ka raita.*

## Soups/Shorba

**Hot N Sour**    ..... Rs 180 / 200

*Chopped vegetables/ chicken, bean curd and spring onions simmered in spiced ginger-flavoured stock finished with dark soya, chilli oil and Chinese salt.*

**Man Chow**   ..... Rs 180 / 200

*Chopped veggies / chicken simmered in a tangy spiced stock seasoned with onion greens and fried noodles.*

**Lemon Coriander Soup**   ..... Rs 180 / 200

*Delicately spiced vegetable / chicken broth cooked with refreshing flavours of lemon & coriander.*

**Sweet Corn Soup**   ..... Rs 180 / 200

*Creamy corn kernels simmered with fine chopped vegetables/ chicken, Chinese salt, light soya and ginger-flavoured chicken/ vegetable stock, lightly thickened.*

**Cream Soup Of Your Choice**   ..... Rs 180 / 200

*Pureed soup blended with natural stock and cream. Choice of tomato / mushroom / vegetable / almond or chicken.*

**Tomato Nimbu Shorba**  ..... Rs 180

*A classic thinned and spiced tomato soup flavoured with fresh coriander and lemon served hot.*

## Appetizer - Non Vegetarian

**Tandoori Fish Tikka**  ..... Rs 600

*Bassa fish morsels marinated in lemon juice and pickling spices mix, chargrilled, finished with chaat masala mix of butter and lemon juice.*

**Amritsar Wali Tali Machli**  ..... Rs 600

*Fish morsels enveloped in ajwain and ginger-flavoured tangy gram flour mix, deep fried, served with mint chutney and lemon.*

**Tandoori Murg (Half / Full)**  .....Rs 325 / 575

*Spring chicken marinated in spiced and herbed yogurt, cooked in tandoor and served with onion salad and mint chutney.*

**Murg Malai Tikka**  ..... Rs 500

*Succulent chicken pieces, marinated in creamy cheese & mild spices marinade, cooked on the grill.*

**Murg Tangdi Kebab**  ..... Rs 600

*Chicken leg stuffed with minced chicken, dry nuts and marinated with cheese, cashew nut & cheese paste, cooked in clay oven.*

**Afghani Murg Tikka** 🌶️ ..... Rs 550

*Chicken breast stuffed with minced chicken and dry nuts and marinated with cheese, cashew nut, and saffron paste, cooked in a clay oven.*

**Murg Tikka Achari** 🌶️ ..... Rs 500

*Chicken morsels marinated in pickling spices mix, chargrilled, finished with chaat masala mix of butter and lemon juice.*

**Maansahari Kebab Platter** 🌶️ ..... Rs 750

*Assortment of tandoori chicken, murg tikka achari, Amritsari machli and gilafi seekh kebab served with mint chutney.*

**Mutton Gilafi Seekh Kebab** 🌶️ ..... Rs 650

*Herbed and spiced lamb mince skewered, enveloped with herbed beaten egg whites, chargrilled.*

**Chicken Seekh Kebab** ..... Rs 500

**Chicken Lollipop** 🌶️ ..... Rs 450

*Marinated chicken wings deep fried, wok tossed in hot garlic sauce.*

**Chilly Chicken** 🌶️ ..... Rs 450

*Batter fried diced chicken, sautéed with chopped chillies and spring onions, finished with soya sauce & rice wine.*

**Appetizer - Vegetarian** 🌱

**Paneer Malai Kebab** ..... Rs 400

*Cottage cheese chunks marinated in mildly spiced cheese, cream and yogurt marinade skewered and cooked in tandoor.*

**Subz Seekh Kebab** 🌶️ ..... Rs 350

*Mélange of fresh garden vegetables bound with potatoes and cheese, spiced and herbed, rolled on skewers, cooked in tandoor till crisp and served hot.*

**Paneer Pudina Tikka** ..... Rs 425

*Large slices of cottage cheese stuffed with mint chutney, marinated in herbed minty yoghurt mix, cooked in tandoor, and served hot.*

**Paneer Tikka Tandoori** 🌶️ ..... Rs 425

*Cottage cheese chunks immersed in tradition spiced yogurt marinate cooked in clay oven.*

**Makai Seekh Kebab** ..... Rs 350

*The seasoned and herbed farce of grain corn, vegetables, cottage cheese skewered chargrilled served hot with tamarind and mint chutney.*

**Tandoori Mushroom Tikka** ..... Rs 425

*Stuffed mushroom marinated in Indian spiced yogurt smoked in tandoor.*

**Hara Bhara Kebab** ..... Rs 350

*A perfect blend of fresh spinach, green herbs and spices mixed with potatoes and cheese palm flattened, griddle fried, served with coriander chutney.*

**Shaakahari Kebab Platter** ..... Rs 600

*An assortment of pudina paneer tikka, bharwa aloo, makai seekh kebab and hara bhara kebab plattered with masala kachumber salad, spiced onion rings and mint chutney.*

**Stuffed Tandoori Aloo** ..... Rs 350

*A mix of dry fruits, mashed saffroned cottage cheese, herbs and spices stuffed in scooped potatoes marinated, skewered and cooked in tandoor.*

**Chilly Paneer** ..... Rs 400

*Batter fried cottage cheese combined with onions, peppers and spring onion greens tossed dry in a wok finished with chilli oil, chilli paste, Chinese salt and mild soya sauce.*

**Vegetable Manchurian** ..... Rs 350

*Fried dumplings of spiced vegetables tossed with onions, spring onion, ginger, garlic and dark soya in manchurian style.*

**Corn Salt & pepper** ..... Rs 300

*Fried coated corn in corn flour tossed with chopped onion & bell pepper finished with seasoning .*

**Vegetable Spring Roll** ..... Rs 300

*Seasoned shredded vegetables and bean sprouts wok tossed rolled in thin pancakes deep-fried and served with sweet and sour sauce.*

## Main Course

### The Indian Fair - Non Vegetarian N

**Gosht Roganjosh** ..... Rs 550

*A Kashmiri Wazwan medium spiced speciality of cardamom and saffron flavoured lamb stew cooked over slow flame to perfection.*

**Bhuna Ghost** ..... Rs 550

*Lamb preparation with smokey flavour.*

**Mutton Curry Home Style** ..... Rs 575

*Mutton cooked in local traditional Kumauni style.*

**Laal Maans** 🌶️ ..... Rs 550

Hunters style fiery delicacy of lean meat simmered in clarified butter, chilly paste, and spices, flavoured with whole spices, finished with yogurt, sure to leave the forehead sweating.

**Murg Tikka Lababdar** 🌶️ ..... Rs 450

Morsels of chicken simmered in smooth satin tomatoes, cashew and melon seed gravy enriched with cream with a hint of spice

**Butter Chicken** 🌶️ ..... Rs 450

A traditional Punjabi delicacy of tandoor cooked squab chicken simmered in the creamy tomato gravy dosed with butter and cream, finished with dried fenugreek.

**Chicken Tikka Masala** 🌶️ ..... Rs 450

Tandoor cooked boneless morsels of marinated chicken, simmered in a tangy, rich tomato gravy finished with butter, cream and fresh coriander.

**Murg Rara** 🌶️ ..... Rs 475

Seared chicken tossed in mélange of seasoned, spiced and herbed chicken farce cooked as a semi dry favorite.

**Murg Banjara** 🌶️ ..... Rs 450

Succulent pieces of spring chicken braised in masalas and simmered in richly buttered and herbed spinach paste finished with diced tomatoes topped with fresh cream.

**Kadhai Chicken** ..... Rs 450

**Chicken Curry Home Style** ..... Rs 450

**Chicken Do Pyaza** ..... Rs 450

**Handi Chicken** ..... Rs 450

**Chicken Kali Mirch** ..... Rs 475

**Egg Curry** ..... Rs 300

## The Indian Fair - Vegetarian 🌱

**Malai Kofta** ..... Rs 400

Deep-fried cottage cheese dumpling cooked in cashew nut gravy, finished with cream & butter.

..... Rs 400

**Veg Kofta**

Vegetables dumpling in cashewnut and tomato gravy.

**Aloo Gobhi Adraki** 🌶️ .....Rs 300

Home-style cumin tempered dices of potatoes and tandoor cooked cauliflowers tossed in onion tomato masala finished with cashew paste.

<b>Kadhai Paneer</b> 	.....	Rs 350
<i>Cottage cheese cooked with diced bell pepper, onion, tomato, kadhahi spices and fresh ground Indian spices.</i>		
<b>Paneer Tikka Butter Masala</b> 	.....	Rs 350
<i>Cubes of paneer tikka cooked in rich tangy tomato-butter-cream gravy finished with royal cream fenugreek. An all-time favourite.</i>		
<b>Paneer Aap Ki Pasand</b>	.....	Rs 350
<i>Mutter paneer / Shabi paneer / Paneer lababdar</i>		
<b>Matar Mushroom Masala</b> 	.....	Rs 300
<i>Diced fresh mushrooms and green peas combined with jeera tempered rich, creamy gravy finished with kboya, grated paneer and cream.</i>		
<b>Makai Palak</b>	.....	Rs 325
<i>Dices of baby corn and corn kernels infused into garlic-tempered spinach and mawa, medium spiced, served topped with butter and cream.</i>		
<b>Mix Veg</b>	.....	Rs 300
<i>Assortment of vegetable cooked in Onion tomato gravy.</i>		
<b>Cheese Tomato</b>	.....	Rs 300
<i>Stuffed tomato with cheese with rich creamy tomato gravy.</i>		
<b>Subz Jalfrezi</b> 	.....	Rs 300
<i>A hing-jeera tempered mélange of vegetable strips tossed in a kadhahi with onions, capsicum and tomatoes finished with fresh herbs and spices.</i>		
<b>Dum Aloo Kashmiri</b>	.....	Rs 300
<i>Kashmiri delicacy made of crispy fried baby potato stuffed with dry nuts &amp; kboya, dum cooked in curd &amp; tomato-based gravy.</i>		
<b>Chana Masala</b>	.....	Rs 300
<i>Chickpeas stewed till tender in a tangy mélange of freshly ground spices, pastes and tomatoes, finished with fresh coriander and chillies.</i>		
<b>Rajma Masala</b>	.....	Rs 300
<i>A local favourite.</i>		
<b>Dal-E-Makhani</b>	.....	Rs 350
<i>Black lentils &amp; red kidney beans, slow-cooked overnight, finished with clarified butter &amp; kasuri methi.</i>		
<b>Kumauni Dal Tadka</b>	.....	Rs 275
<i>Curried yellow lentils simmered with tomatoes, onion, and garlic combination tempered in cumin seeds.</i>		

**Methi Matar Malai** ..... Rs 325

*Fresh green peas combined with fresh fenugreek mince, immersed in tempered rich, creamy gravy, finished with royal fenugreek, kboya, grated paneer and cream.*

**Paneer Firdausi** ..... Rs 400

**Aloo Ke Guthke** ..... Rs 325

*Local speciality dry potato cooked in house made spices.*

## Biryani & Rice

**Subz Biryani** (V) (S) ..... Rs 350

*An aromatic melange of vegetables and dry fruits, tossed with an exotic blend of Indian spices, "dum" cooked with basmati rice, topped with fried onions, mint, fresh coriander and saffron, served with raita.*

**Choice Of Pulao** (V) ..... Rs 225

*Jeera / Subz Pulao / Lemon / Kashmiri Pulao  
Long grain biryani rice cooked with a choice of vegetables/ cumin/ lemon or assorted dry and fresh fruits.*

**Safed Basmati** (V) ..... Rs 175

**Moong Dal Khichdi** (V) ..... Rs 255

*A traditional rice and green lentil stew in clarified butter, tempered with cumin, best eaten with mango pickle and yogurt.*

**Murg Biryani** (N) (S) ..... Rs 450

*An aromatic offering of tender marinated chicken morsels and mewa, "dum" cooked with an exotic blend of Indian spices, combined with saffron basmati rice, topped with fried onions, mint, fresh coriander and saffron, served with raita.*

**Hyderabadi Gosht Ki Biryani** (N) ..... Rs 525

*An aromatic offering of tenderised, marinated select pieces of tender lamb, cooked with an exotic blend of Indian spices and basmati rice placed on dum till done, topped with fried onions, mint, fresh coriander and saffron, served with raita and gravy.*

## Tandoor Ki Tokri

**Naan** ..... Rs 75 / 65 / 55

*Garlic / Butter / Plain*

**Bharwa Kulcha** ..... Rs 85

*Punjabi variant of the naan (a leavened refined flour dough bread) stuffed with a choice of paneer / aloo pyaaz / cheese and mix.*

**Stuffed Naan** ..... Rs 85

**Laccha Paratha** ..... Rs 60

*Layered and flaky- whole wheat tandoor baked bread, plain or mint topped, basted with butter or mint and butter.*

**Missi Roti** ..... Rs 60

*A Rajasthani classic- wheat flour and gram flour kneaded with boiled lentils spiced and mixed with green chillies, onions, ginger, crushed coriander and cooked in tandoor, served topped with homemade butter.*

**Rumali Roti** ..... Rs 60

**Madua Roti** ..... Rs 60

**Roti Ki Tokri** ..... Rs 250

*Choice of any four from Tandoori roti, naan, paratha, missi and kulcha.*

**Tandoori Roti** ..... Rs 40

**Tawa Roti** ..... Rs 35

## The Oriental Fair

**Chilly Chicken Gravy**   ..... Rs 450

*Batter-fried chicken wok tossed in spicy corn flour sauce with onions, bell pepper, tomatoes and spring onion greens.*

**Chicken 65**   ..... Rs 450

*Spicy & delicious snack prepared by deep frying spicy paste coated chicken cubes in dices.*

**Stir Fried Cottage Cheese & Vegetables In Sweet N Sour Sauce**  ..... Rs 350

*Batter fried cottage cheese and oriental vegetables tossed in a wok and simmered in sweet and sour sauce finished with fresh spring onions.*

**Cottage Cheese Cooked To Your Choice**  ..... Rs 350

*Cbilly Garlic / Manchurian / Schezwan*

**Chilly Garlic:** *Batter fried dices of cottage cheese tossed in wok with Chinese seasoning and sauces with an overdose of garlic and red chilli paste. Finished with a hint of honey.*

**Schezwan:** *Spiced and seasoned and berbed dumplings of mashed cottage cheese, deep fried, simmered in garlic flavoured chilli Schezwan sauce served hot.*

**Manchurian:** Fried dumplings of seasoned and herbed cottage cheese tossed in onion, ginger, garlic and scallions with dark soya and malt vinegar in Manchurian style.

**Spinach Babycorn & Mushroom Hakka Style** ..... Rs 300

Chopped garlic, ginger and onion tempered spinach, baby corn and fresh mushroom tossed in a wok with Chinese spices and soya.

**Stir Fried Vegetables** ..... Rs 300

Cabbage, carrot, capsicum, onion, cauliflower, mushrooms and baby corn stir-fried tossed in light soya sauce and Chinese seasonings.

**Vegetable Manchurian Gravy**  ..... Rs 300

Fried vegetables & red chilli flake dumplings tossed in onion, ginger, garlic and scallions in Manchurian style.

**Honey Chilli Patato** ..... Rs 300

**Crispy Veg** ..... Rs 300

## Rice & Noodles

**Corn Fried Rice**   ..... Rs 300 / 350

Vegetable / Chicken

American corn kernels, vegetables or chicken and rice tossed in wok infused with Chinese salt, pepper and mild soya.

**Fried Rice**   ..... Rs 300 / 350

Vegetable / Chicken

Chopped vegetables or chicken, and rice tossed in a wok infused with Chinese salt, pepper and mild soya.

**Chilly Garlic Fried Rice**    ..... Rs 300 / 350

Vegetable / Chicken

Golden brown garlic, fried red chillies, vegetables or chicken and rice tossed in a wok, infused with Chinese salt, chilly oil, salt, pepper and mild soya.

**Hakka Noodles**   ..... Rs 325 / 375

Vegetable / Chicken

Shredded vegetables or chicken, and rice noodles tossed in a wok, infused with Chinese salt, pepper, and mild soya. Straight from the China town.

**Chilly Garlic Noodle**    ..... Rs 325 / 375

Vegetable / Chicken

Shredded vegetables or chicken, browned garlic and rice noodles tossed in a wok infused with schezwan sauce, Chinese salt, pepper and mild soya.

**Vegetable Chopsuey**  ..... Rs 350  
*Fried rice noodles topped with shredded vegetables simmered in sweet and sour sauce.*

**American Chopsuey**  ..... Rs 400  
*Fried rice noodles topped with shredded vegetables simmered in sweet and sour sauce and fried eggs.*

## Continental Fair

### Choice Of Pasta & Sauce

*Spaghetti | Penne | Fuseli | Farfalle*

**Arrabiata**   ..... Rs 400  
*Mildly seasoned tomato sauce, finished with ground black pepper, fresh basil and olives.*

**Nepoli**  ..... Rs 400  
*Assorted chopped vegetables creamy cheese sauce with fresh basil and olives.*

### Tongue Tickler

*03.00 pm - 07.00 pm*

**Paneer Kathi Roll**   ..... Rs 235  
*Cottage cheese, capsicum, onions and tomatoes tossed in Indian spices and herbs topped with chutneys rolled in thin Indian bread.*

**Vegetable Sandwich**  ..... Rs 200  
*Toasted or grilled sandwich with a filling of coleslaw, cucumber, tomatoes, and cheese.*

**Vegetable Club Sandwich**  ..... Rs 250  
*Triple-decker sandwich with a filling of coleslaw, tomatoes, pineapple and cheese served with french fries.*

**Cheese Chilly Toast**   ..... Rs 180  
*A mix of fresh cheddar, paprika and chillies spread on toast baked in salamander served with wafers.*

**Choice Of Pakoda**  ..... Rs 275 / 300  
*Vegetable / Paneer dipped in seasoned gram flour batter, deep fried, served with tamarind and mint chutney.*

**French Fries**  ..... Rs 200  
*Classic potato fingers, golden fried.*

**Fish Fingers**  ..... Rs 450  
*Batter fried marinated bassa batons served with tartare sauce or cocktail sauce.*

**Chicken Sandwich**   ..... Rs 275  
*With shredded boiled chicken in mayo layered with coleslaw, served with ketchup and crisps.*

**Chicken Kathi Roll**   ..... Rs 300  
*A melange of shredded chicken tikka, capsicum, tomatoes, onions and fresh herbs tossed in onion masala and Indian spices topped with chutney rolled in egg dipped Indian bread.*

**Non Vegetable Club Sandwich**  ..... Rs 300  
*Alternating three layers of jumbo bread and an assortment of chicken, bacon and sliced sausage mixed in mayo layered with coleslaw.*

## Dessert

**Sundue Bridge** ..... Rs 275  
*A delightful tower of vanilla, chocolate and butterscotch ice cream topped with choco chips and chefs special syrups of the day.*

**Moong Dal Halwa** ..... Rs 200  
*A sweetened lentil delicacy slow braised in clarified butter, combined with khoya, cardamom powder, saffron and fried nuts.*

**Gajar Ka Halwa** (Seasonal) ..... Rs 200  
*Grated carrot braised in ghee slowly stewed in milk, combined with khoya, cardamom powder, sugar and fried nuts.*

**Gulab Jamun** (2 pcs) ..... Rs 125  
*Golden fried khoya dumplings served dipped in honey and rose flavored sugar syrup, served hot.*

**Gulab Jamun With Ice Cream** (2 pcs)..... Rs 200  
*Golden fried khoya dumplings served dipped in honey and rose flavored sugar syrup, served hot with ice cream.*

**Ice Cream Flavors** ..... Rs 170  
*Please ask the captain for your selection.*

## Beverages

**Preserved Juice** ..... Rs 125

**Cold Coffee** ..... Rs 175 / 225 / 250  
*Plain / with Ice cream / Frappe*

**Milk Shakes** ..... Rs 175 / 225  
*Plain / with Ice cream  
 A classic cooler of different flavors.*