

Appetizers and Salads

EUROPEAN CUISINE

- Norwegian smoked salmon with cucumber sour cream salad - ₹ 1,250
- Prosciutto and melon salad - ₹ 1,250
- Fried seafood with roasted pineapple & chilli dip - ₹ 850
- Chef's Caesar salad
- Shrimp or chicken - ₹ 675 ■ Sundried tomatoes - ₹ 650
- Traditional caprese salad with buffalo mozzarella and marinated tomatoes with basil pesto - ₹ 675
- Bruschetta of tomato, basil and bocconcini - ₹ 675
- Lebanese mezze experience - ₹ 750
With falafel, pita, hummus, tabbouleh and moutabel
- Mediterranean salad with olives and feta - ₹ 675

ORIENTAL CUISINE

- Crispy fried chilly chicken 🍗 - ₹ 850
- Tiger prawn tossed salt & pepper with spring onions 🍗 - ₹ 1,500
- Indonesian chicken satay with crunchy peanut dip - ₹ 850
- Vegetable spring rolls - ₹ 750
- Honey chilly water chestnut 🍗 - ₹ 750
- Crispy chilly potato - ₹ 650

All prices are exclusive of applicable government taxes.
Please inform your server if you are allergic to any ingredients.
We do not levy any service charge.

European Cuisine Entrées

- Milk fed lamb chops, olive crushed potatoes, sauté beans and carrots, served with red wine jus - ₹ 2,250
- Char grilled prawns marinated with lime, chili, and herbs, served on roast vegetables - ₹ 1,750
- Norwegian salmon, herb roast baby potatoes garlic vegetables and caper jus - ₹ 1,750
- Pan fried basa, with candied lemon and ratatouille - ₹ 1,450
- Corn-fed chicken marsala on the bed of spaghetti peperoncino tossed with peppers and mushrooms - ₹ 1,350
- Grilled chicken breast filled with pesto ricotta, creamy polenta and parmesan vegetables - ₹ 1,050
- Traditional English fish and chips - ₹ 950
- Baked eggplant parmigiana - ₹ 850
- Cannelloni of spinach & ricotta with tangy aurora sauce - ₹ 850
- Lasagne con verdure - ₹ 950

■ Traditional spaghetti bolognese - ₹ 950

■ Risotto with seafood with a touch of tomato - ₹ 950

Add on:

Add a list of ingredients in your meal for - ₹ 100

■ Chicken

■ Assorted vegetables

In- House Pizzas

■ Classic margherita - ₹ 850

Fresh tomato sauce, sliced tomato, mozzarella cheese and garden fresh basil

■ Mediterranean - ₹ 850

Tomato and basil pesto sauce, spinach, sun dried tomato, garlic, feta, mozzarella, basil and oregano

■ Mexicana - ₹ 850

Tomato sauce, green chilli, onion, olives, shredded lettuce, guacamole, tomato salsa, coriander and sour cream

■ Hawaii - ₹ 1,050

Tomato sauce, mozzarella, roasted peppers, pineapple and chicken sausages

■ Emiliana - ₹ 1,050

Tomato sauce, mozzarella cheese, parma ham and garden

Add-on

■ Vegetarian - ₹ 50

Sweet corn, olives, mushrooms, slices of tomato, sun dried tomatoes, capsicum, onion, lettuce, pineapple, garlic, feta, basil, basil pesto, spinach, green chilli and jalapeno

■ Non vegetarian - ₹ 100

Chicken tikka, chicken sausages, cooked ham, prosciutto ham, salami

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The Sandwich Board

The Marble Arch club

- Roasted chicken and fried egg - ₹ 700
- Yellow cheddar and tomato - ₹ 650

The "Do it Yourself" sandwich board

Choose from plain, toasted or grilled

Select from white, multigrain or whole wheat bread

- Tuna or ham and cheese or chicken and cheese - ₹ 700
- Cucumber or grilled peppers or tomato or cheese - ₹ 650

Pesto Panini

- Tuna or chicken - ₹ 700
- Mozzarella, cucumber and tomatoes - ₹ 650

Palace burger

- Char grilled chicken patty - ₹ 700
- Fried vegetable patty - ₹ 650

Pasta and Risotto

- Fettuccine, wild mushroom ragout, drizzled with white truffle oil - ₹ 950

- Penne, marinated tomato and balsamic, extra virgin olive oil - ₹ 850

- Spaghetti aglio olio peperoncino 🌶️ - ₹ 850

- Fusilli al pesto - ₹ 850

- Whole wheat penne with fresh basil and tomato sauce - ₹ 850

- Risotto with wild mushrooms - ₹ 850

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INDIAN CUISINE

■ Gilafi seekh kebab 🍷 - ₹ 950

Finely minced lamb, masked with onions, tomatoes and coriander, skewered and broiled in a clay oven

■ Angara murg tikka 🍷 - ₹ 850

Boneless chicken marinated with assorted Indian spices, hung curd, cheese and broiled in a clay oven

■ Murg malai tikka - ₹ 850

Boneless chicken marinated with assorted mild Indian spices, hung curd, cheese and broiled in a clay oven

■ Hariyali fish tikka - ₹ 850

Sea sole marinated and wrapped in fresh green herbs, skewered in a clay oven

■ Lahsooni paneer tikka - ₹ 750

Delicately spiced cottage cheese in garlic yoghurt marinade, glazed golden in a clay oven

■ Subz seekh kebab - ₹ 750

Minced corn, kneaded with spices and dried whole milk, skewered in clay oven

Soups

■ Seafood bisque with fennel essence - ₹ 450

■ Baked pumpkin & roasted garlic soup with crushed pine nuts - ₹ 450

■ Minestrone de verdure - ₹ 450

■ Shangshi crabmeat soup with chaw sui 🍷 - ₹ 450

Hot n sour soup 🍷

■ Chicken - ₹ 450

■ Vegetable and tofu - ₹ 450

Madras mulligatawny 🍷

■ Chicken - ₹ 450

■ Unpolished rice - ₹ 450

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Oriental Wok Selection

■ Stir fried tiger prawns in chilli Beijing style sauce 🍷 - ₹ 1,750

■ Sliced fish hoisin sauce 🍷 - ₹ 950

■ Stir fried roast lamb with Szechuan pepper 🍷 - ₹ 1,050

■ Kung pao chicken with dry chili and cashew nuts 🍷 - ₹ 950

■ Sliced chicken with Peking sauce 🍷 - ₹ 950

■ Stir fried greens and mushrooms in light soy sauce - ₹ 850

■ Exotic vegetable tossed in chilly bean sauce - ₹ 850

■ Mushroom bamboo shoot in soy garlic sauce 🍷 - ₹ 850

Thai red or green curry with steamed rice

■ Lamb or chicken - ₹ 950

■ Vegetable - ₹ 850

Wok fried rice

■ Chicken or egg - ₹ 650

■ Vegetable - ₹ 600

Hakka noodles

■ Chicken - ₹ 650

■ Vegetable - ₹ 600

Thai fried rice with galangal and soy chilli sauce 🍷

■ Seafood or chicken - ₹ 650

■ Vegetable - ₹ 600

Indian Cuisine Specialties

■ Lazeez tikka masala 🍛 - ₹ 950

Charred chicken morsels tossed with bell peppers and simmered in tomato onion gravy

■ Homemade chicken curry 🍛 - ₹ 950

Tender chicken pieces on the bone cooked in onion tomato gravy

■ Murgh ka mokul - ₹ 950

A regional specialty of boneless chicken cooked in almond gravy flavoured with saffron

■ Gosht palak - ₹ 1,050

Tender pieces of lamb cooked in rich spinach based gravy

■ Laal maas 🍛 - ₹ 1,050

A regional specialty of lamb, cooked with Mathania chilies, yogurt and spices

■ Lagan ki subzi 🍛 - ₹ 850

Seasonal vegetables and spinach tempered with cumin and garlic

■ Paneer mircha 🍛 - ₹ 850

A Rajasthani delicacy made with cottage cheese and peppers in tomato onion gravy

■ Shahi malai kofta - ₹ 850

Minced cottage cheese dumplings with dry fruits in cashew nut gravy

■ Gatta curry - ₹ 850

A Rajasthani delicacy made with gram flour dumplings in yoghurt based gravy

■ Boondi kadhi - ₹ 850

A Jodhpur specialty - boondi simmered in lightly spiced buttermilk

■ Aloo pyaz - ₹ 800

A native north Indian potato preparation, tempered with sesame seeds

■ Dal tadkewali - ₹ 800

Yellow lentils tempered with asafetida and cumin

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