



Menu





The Indian heritage, as we all know is rich and varied. The Rajahs and Nawabs of old exist no more, but have left behind a legacy of culture, fine arts and a lavish lifestyle. The Glorious and Majestic rule of the Rajahs and Nawabs gave rise to a fine Indian cuisine, that mere words cannot describe, we have attempted to recapture not only some of the finest original recipes of the Maharajas, but also the spirit and the magnificence of the era. In the environment that we have created we hope to make you feel special - a Rajah, a Prince and above all - a Gourmet. Our team of master chefs have created an exclusive selection of Indian and Chinese delicacies to tempt and appease your palate.

The "Shatranj", our cocktail lounge welcomes you in a spirit of good cheer and is the ideal place, where you can enjoy a variety of cocktails. Our lush terrace garden invites you to share and witness the age old tradition of hospitality and courtesy that the Maharajas were known for.

We have provided a host of amusement for children, so that you can relax and enjoy your meal, while they enjoy themselves.

Royal Challenge promises you a truly regal experience that will linger in your memory for days to come. So, turn forth the page and behold the delights that await you.



APNA DESH (INDIAN)

Aloo Chana Chaat 240
(Boiled potatoes, chick peas mix with chopped onion, tomato, coriander leaves, lime juice, mint sauce & Indian spices)

Tandoori Aloo Chutneywala * 250
(Baby potato marinated with mint paste grilled in Indian clay oven & mixed with spicy mint sauce & Indian spices)

Murgh Chaat 450
(Barbequed chicken dressed with chopped onion, tomato, coriander leaves, lime juice & Indian spices)

SHORBA (Soups)

Tamatar Ka Shorba 240
(Puree of tomato made in Indian style)

Palak Ka Shorba 240
(Puree of spinach made in Indian style)

Shakahari Mulligatawny 250
(Indian soup prepare with lentil, pepper & vegetables served with steamed rice)

Murgh Mulligatawny 280
(Indian soup prepare with lentil, pepper & chicken served with steamed rice)

Murgh Yakhni 280
(India chicken soup delicately flavoured with Indian spices & herbs)

SHURUAT (Starters) SHAKAHARI (Vegetarian)

Achhari Aloo/Gobhi/Baby Corn 310
(Baby potatoes/cauliflower/baby corns marinated with Indian pickle spices & grilled in clay oven)

Paneer Tikka 375
(Fresh cottage cheese marinated with curd, Indian spices & grilled with slice of tomatoes, onions, capsicum)

Paneer Pudina Tikka 375
(Fresh cottage cheese marinated with curd, fresh mint, Indian spices & grilled with slice of tomatoes, onions, capsicum)

Paneer Malai Tikka 375
(Fresh cottage cheese marinated with curd, cream, grated cheese, Indian spices & grilled with slice of tomatoes, onions, capsicum)

Subz Dilruba Seekh 350
(A unique combination of corn, chopped vegetables, grated cheese, sesame seeds blend with Indian spices, herbs & grilled in skewer)



Tandoori Bharwan Dingdi 410
(Fresh mushroom stuffed with chopped vegetables, grated cheese, Indian spices & grilled in Indian clay oven)

Dahi Kebab * 350
(Hung curd mixed with chopped onion and capsicum rolled in bread slice, deep fried served with tamarind and date chutney)

Hara Bhara Kebab 350
(Evergreen vegetarian shallow fried kebab)

Aloo Corn Tikki 350
(Mashed potato stuffed with corn, mixed with grated cheese & Indian spices shallow fried)

Shakahari Mili Bhagat 690
(Platter of assorted vegetarian kebabs)

Chatpata Paneer Pakoda 375
(Cubes of cottage cheese, capsicum, onion mix with Indian spices coated with batter of gram flour & golden fried)

MANSAHARI (Non-Vegetarian)

Murgh Angar (Full / Half) 620 / 360
(Spring chicken marinated with curd, Indian spices & herbs grilled in clay oven)

Murgh Afgani (Full / Half) 650 / 380
(Spring chicken marinated with curd, cream, grated cheese, Indian spices & herbs grilled in clay oven)

Tangdi Kebab 450
(Drumsticks of chicken marinated with curd, Indian spices, herbs & grilled in Indian clay oven)

Afgani Tangdi 480
(Drumsticks of chicken marinated with curd, cream, grated cheese, Indian spices, herbs & grilled in Indian clay oven)

Tangdi Mumtaz 610
(Legs of chicken stuffed minced mutton, marinated with Indian spices herbs & grilled in Indian clay oven)

Murgh Tikka 450
(Boneless pieces of chicken marinated with curd, Indian spices herbs & grilled in Indian clay oven)

Murgh Reshmi Kebab 450
(Boneless pieces of chicken marinated with curd, cream, grated cheese, herbs & grilled in Indian clay oven)

Murgh Kalimiri Tikka 450
(Boneless pieces of chicken marinated with curd, cream, grated cheese, freshly crushed black pepper & *arbequed)

Murgh Lasooni Tikka 450
(Boneless pieces of chicken marinated with freshly chopped garlic, green chillies, marinated with curd, cream, grated cheese, Indian spices & barbequed)

**Murgh Kastoori Tikka**

(Boneless pieces of chicken mixed with fenugreek leaves, green chilies, marinated with curd, cream, grated cheese, Indian spices & barbequed)

450**Murgh Madira Kebab**

(Boneless pieces of chicken marinated wine, Indian spices & barbequed)

475**Tandoori Malai Lollypop**

(Wings of chicken marinated with curd, cream, grated cheese, Indian, spices & barbequed)

500**Gosht Seekh Kebab**

(Minced mutton delicately blend with Indian spices & barbequed on skewers)

725**Mansahari Mili Bhagat**

(Platter of assorted mutton, chicken & fish kebabs)

950**Machhli Ke Tukde (Basa)**

(Boneless pieces of basa marinated with curd, Indian spices, herbs & barbequed in Indian clay oven)

690**Mahi Tikka (Pomfret)**

(Fillet of pomfret marinated with curd, cream, Indian spices, herbs & barbequed in clay oven)

980**Jal Tarang (Pomfret)**

(Whole pomfret marinated with curd, Indian spices, herbs & barbequed in Indian clay oven)

980**Nisha Tandoori**

(King size prawns marinated with Indian spices, herbs & barbequed in Indian clay oven)

890**Nisha Lasooni**

(King size prawns marinated with chopped garlic, curd, cream Indian spices, herbs & barbequed in Indian clay oven)

890**Machhli Tava Fry**

(Whole pomfret / slice of sumnai / fillet of basa fish marinated with lime juice, ginger garlic paste, typical Indian spices & shallow fried)

980 / 890 / 690**Jhinga Tava Fry**

(King size prawns marinated with Indian spices, herbs & shallow fried)

890**Machhli Koliwada (Pomfret/Basa)**

(Pieces of pomfret / basa marinated with Indian spices, herbs & deep fried)

980 / 690**Jhinga Koliwada (King/Shrimp)**

(King size prawns / shrimps marinated with Indian spices, herbs & deep fried)

890 / 610



KHANA KHAZANA SHAKAHARI (Vegetarian)

Jeera Aloo (New harvest potatoes tempered with cumin seeds & Indian spices)	330
Baingan Bharta (Brinjal roasted on charcoal & cooked with chopped onion, chilies Indian spices)	330
Sarson Da Saag (Paste of Mustard leaves cooked with Indian spices, butter & cream in typical Punjabi style)	330
Bhindi Do Pyaza (Lady fingers cooked with onion & Indian spices home style)	360
Hari Makai Khas (Corn cooked with spinach & mustard leaves)	360
Dum Aloo Kashmiri /Punjabi (Stuffed potato cooked in Kashmiri chillies in rich Indian gravy)	360
Subz Kolhapuri (Garden fresh mix vegetables cooked in spicy red gravy in Kolhapuri style)	360
Subz Kadai (Garden fresh mix vegetables cooked with onion, tomato, capsicum & delicious Indian spices in rich brown gravy)	360
Subz Makhni (Garden fresh mix vegetables cooked in tomato base mild gravy)	360
Subz Hyderabadi (Garden fresh mix vegetables cooked with Indian spices, mint sauce in spicy gravy)	360
Methi Malai Matar (Unique combination of fenugreek leaves & green peas cooked in rich creamy gravy)	375
Malai Kofta (Deumplings made of grated cottage cheese, dried milk & cooked in rich creamy gravy)	375
Nargisi Kofta ✨ (Deumplings made of grated cottage cheese, dried whole milk, nuts, raisings & stuffed in sauteed spinach cooked in rich Indian gravy)	375
Tava Subz Bahar (Barbequed cottage cheese, baby potato, baby corn, cooked with slices of tomato capsicum & onion in spicy red gravy)	410
Kumbh Do Pyaza (Mushroom cooked with onion in spicy red gravy)	450
Subz Lazzez (An unique combination of broccoli, baby corn, green peas & spring onions tossed with Indian spices & cooked in onion base gravy)	450



Panner Tikka Masala (Cube pieces of barbequed cottage cheese cooked with Indian spices in spicy tomato gravy)	450
Paneer Makhni (Diced cottage cheese cooked with fresh cream & butter in mild tomato base gravy)	450
Paneer Kadai (Diced cottage cheese, cooked with onion, tomato capsicum & delicious Indian spices in rich brown gravy)	450
Paneer Bhuna Masala * (Cubes of cottage cheese cooked with Indian spices in spicy red gravy)	450
Dum Paneer Kalimirch * (Cubes of cottage cheese delicately cooked with freshly crushed black pepper corn, in rich creamy gravy)	450
Kaju Matar Masala (Cashew nuts & green peas cooked in rich brown gravy)	625
Pakoda Kadi (Sour curd mixed with gram flour tempered with whole indian spices in typical Punjabi style served with spiced pakodas)	310
Dal Sunehri (Yellow pigeon peas tempered with whole Indian spices in butter)	330
Dal Bukhara Whole black lentil cooked with tomato puree, cream, butter & Indian spices typical Punjabi style)	360 in
Chana Pindi (Chick peas with onion, tomato & Indian spices in typical Punjabi style)	360
MANSAHARI (Non - Vegetarian)	
Murgh Makhanwala (Boneless pieces of barbequed chicken cooked with Indian spices, home made butter in mild tomato gravy)	480
Murgh Tikka Masala (Boneless pieces of barbequed chicken cooked with indian spices in a spicy tomato gravy)	480
Murgh Lazeez (Boneless pieces of barbequed chicken cooked in rich creamy gravy)	520
Tava Murgh (Boneless pieces of barbequed chicken blend with Indian spices & tossed in thick red gravy)	520
Tava Murgh Kalimirch (Boneless pieces of barbequed chicken blend with Indian spices & freshly crushed pepper corns tossed in rich creamy gravy)	520
Murgh Do Pyaza (Boneless pieces of chicken delicately cooked with onion & Indian spices)	480



Murgh Kadai (Boneless pieces of chicken cooked with onion, tomato, capsicum & delicious Indian spices in rich brown gravy)	480
Murgh Methi (Boneless pieces of chicken cooked with fresh fenugreek leaves & selective Indian spices)	480
Murgh Patiyala (Boneless pieces of chicken stuffed in omelette, cooked in double layers of spicy red gravy & rich creamy gravy)	540
Murgh Bhuna * (Boneless chunk of chicken marinated with hunk curd Kashmiri red chilly paste grilled in tandoor & cooked with chopped onion, tomato other Indian spices in spicy red gravy)	520
Murgh Shahi Musallam (Roasted Whole spring chicken delicately cooked with minced mutton, flavoured basmati rice, saffron & selective Indian spices)	975
Gosht Rogan Josh (Bone/Bone Less) (A traditional mutton curry gourmet's favorite)	690/750
Gosht Hyderabad (Bone/Bone Less) (Chunks of mutton cooked with selective Indian spices in Hyderabad style)	690/750
Bhuna Gosht (Bone/Bone Less) (A traditional mutton preparation cooked with Indian spices in a slow fire a dry Delicacy)	690/750
Rahra Gosht (Chunks of mutton delicately cooked with minced mutton & Indian spices in traditional Punjabi style)	790
Kheema Matar (Minced mutton delicately cooked with green peas & Indian spices)	790
Mughlai Gosht (Tender pieces of boneless mutton cooked with Indian spices & aromates in rich creamy gravy)	790
Tava Gosht (Boneless chunks of barbequed mutton blend with Indian spices & tossed in thick red gravy)	790
Jhinga Kadai (King/Shrimp) (King size prawns/shrimps cooked with onion, tomato, capsicum & delicious Indian spices in rich brown gravy)	950/610
Jhinga Do Pyaza (King/Shrimp) (King size prawns/shrimps delicately cooked with onion & Indian spices)	950/610
Jhinga Goan Curry (King size prawns curry with coconut, kokum & Indian spices in typical Goan style)	950.00
Machhli Goan Curry (Pomfret/Basa) (Choice of fish curry cooked with coconut, kokum & Indian spices in typical Goan style)	980/690
Machhli Hare Masaledar (Pomfret/Basa) (Choice of fish cooked with Indian herbs & spices in spicy green gravy)	980/690



CHAWAL KA PATEELA (Rice Specialties)

Saade Chawal (Steamed basmati rice)	275
Jeera Chawal (Basmati rice tempered with cumin seeds)	290
Subz Pulao Zafrani (Basmati rice delicately cooked with vegetables, selective Indian spices & aromates)	350
Subz Dum Biryani (Basmati rice prepare in dumpukht style with vegetables, Indian spices & aromates in a sealed copper pot)	380
Murgh Dum Biryani (Basmati rice prepare in dumpukht style with tender pieces of chicken, Indian spices & aromates in a sealed copper pot)	525
Gosht Dum Biryani (Bone Less/Bone) (Basmati rice prepare in dumpukht style with tender pieces of mutton, Indian spices & aromates in a sealed copper pot)	800/725
Jhinga Biryani (King / Shrimp) (Basmati rice cooked with king size prawns / shrimps, selective Indian spices & aromates in a sealed copper pot)	950/625
Jhinga Khichdi (King / Shrimp) (King size prawns / Shrimps cooked with basmati rice, lentil & selective a specialty of Royal Challenge)	950/625
Birbal Khichdi (Basmati rice & lentil with vegetables, selective Indian spices a specialty of Royal Challenge)	450

ROTI KI TOKRI (Indian Breads)

Tandoori Roti	60
Naan / Paratha / Roomali	70
Kulcha / Butter Roti / Butter Naan / Butter Paratha / Butter Roomali	80
Reshmi Paratha / Lachedar Paratha	80
Methi Roti / Makai Roti / Missi Roti	80
Naan / Kulcha / Paratha (Stuffed) (Onion, Garlic, Aloo, Gobhi, Muli, Pudina, Masala, Cheese)	150
Cheese Naan / Paratha / Kulcha	200
Kheema Naan	330
Mili Juli Rotiyaan	380



SAATH SAATH (Accompaniments)

Hara Salad	250
Sadi Dahi	250
Raita	260
(Pineapple, Boondi, Mixed-Veg, Pudina, Mixed-Fruit)	
Papad	60
(Fried / Roasted)	
Masala Papad	100
Kheechiya Papad	150
(Roasted / Fried / Masala)	

CHINESE SALADS

Kimchi Salad	270
(Mix vegetables, pineapple, herbs tossed in tangy chinese dressing)	
Corn Cabbage & Sprouted Bean Salad	270
(Corn, red cabbage, bean sprout, bell pepper & herbs tossed in Chinese dressing)	
Oriental Chicken Salad ✱	425
(Pan fried chicken, lettuce, orange, herbs tossed in Asian dressing)	

TONG (SOUPS)

	Veg./Chicken
Sweet Corn	210/240
(A thick creamy soup of corn with chopped vegetables / chicken)	
Hot & Sour	210/240
(A thick aromatic soup with soy sauce, pepper, rice vinegar with chopped vegetables / chicken)	
Manchow Soup	210/240
(A thick soup made of soy sauce, Chinese spices with minced vegetables / chicken)	
Tom Yum	240/260
(A thin Thai soup delicately flavoured with lime juice, chilies & lemon grass)	
Lemon & Coriander	240/260
(An aromatic soup made of fresh coriander leaves, lime juice & lemon zest with Chopped vegetables / chicken)	
Royal Special Soup	240/260
(A clear aromatic soup with vegetables / chicken dumplings)	
Sea Food & Coriander	310
(Small pieces of shrimps & fishes cooked with coriander & Chinese herbs)	

GST AS APPLICABLE



TIEN SIN (STARTERS)

Vegetable Gold Finger (Finely chopped vegetables rolled in bread, coated with sesame seeds & deep fried)	330
Vegetable Spring Roll (Sauteed vegetables rolled in thin pancake & deep fried)	330
Vegetable Wantons (Fried / Seamed) (A vegetables dumpling crispy fried / steamed)	330
Chilly Garlic Potato (Potatoes cut into fingers & tossed with chopped spring onion, garlic & chilies)	330
Crispy Chilly Baby Corn (Crispy baby corn tossed with chopped garlic & chilies in spicy Chinese sauce)	380
Cheese Chilly Mushroom (Mushroom stuffed with grated cheese & chilies tossed in tangy garlic sauce)	410
Paneer Shanghai (Cubes of cottage cheese tossed in spicy szechwan sauce)	380
Veg Pad Thai (Stirfried exotic vegetable in spicy red sauce, coconut cream & crispy hot noodles)	410
Stir Fried Greens (Broccoli, bok choy, zucchini, red cabbage stir fried & tossed with green garlic sauce & chinese rice wine)	410
Chicken Lollypop (Chicken wings marinated with szechwan sauce, Chinese spices & crisp fried)	450
Crispy Fried Chicken (Boneless pieces of chicken marinated with crushed ginger, garlic, chilies, Chinese spices coated with cornflakes & crisp fried)	470
Chicken Shanghai (Cubes of boneless chicken tossed in spicy szechwan sauce)	470
Crunchy Fried Chicken Wings ✨ (Crunchy fried chicken wings tossed in tangy chili sauce)	490
Roasted Chicken with Tomato & Basil (Boneless pieces of roasted chicken cooked with tomato & basil)	490
Roasted Chicken in Black Pepper Sauce (Boneless pieces of roasted chicken tossed with spicy pepper sauce & Chinese wine)	490
Konjee Crispy Lamb / Chicken (Juliennes cuts of crispy lamb / chicken tossed in chilly bean sauce)	790/490
Pan Fried Chilly Fish (Pomfret/Basa) (Fillet of pomfret / Basa pan fried & tossed in chilly bean sauce)	980/690
Golden Fried Prawns (King size prawns Batter fried served with tangy garlic sauce)	890



Prawns Shanghai 890
(King size prawns tossed in spicy szechwan sauce)

Prawns in Paprika & Peanut sauce 890
(King size prawns tossed with paprika & peanut sauce)

MAIN COURSE CHIOY (Vegetables)

Sauteed Vegetables with Wantons 360
(Mixed vegetables & wontons sautéed in Cantonese style)

Stir Fried Vegetable & Burnt Garlic in Oyster Sauce 410
(Broccoli, bok choy, zucchini, red cabbage, mushrooms stir fried & tossed in Oyster sauce)

Vegetable Sweet-N-Sour 360
(Mixed vegetables cooked in sweet & sour sauce served with crispy noodles)

Vegetable Combination Szechwan 360
(Mixed vegetables cooked in szechwan sauce)

Vegetable In Black Bean Sauce 360
(Mixed vegetables cooked in black bean sauce)

Vegetable Manchurian 360
(Small vegetable balls tossed in soy & chili sauce)

Vegetable Thai Curry 410
(Mixed vegetable curry cooked in exotic Thai style)

Buddha's Delight ✨ 460
(Broccoli, bok choy, zucchini, red cabbage, black mushroom, tofu stir fried & tossed in brown Chinese sauce)

Pan Fried Tofu with Exotic Vegetables (Choice of your sauce) ✨ 460
(Tofu stir fried with exotic vegetables & tossed in black bean / hot garlic / chilli basil sauce)

Three Treasure Vegetable in Garlic Wine Sauce 460
(Broccoli, black mushroom & baby corn tossed in garlic wine sauce)

YANG (Lamb)

Lamb Chili With Spring Onion 750
(Boneless pieces of lamb, chilies & spring onion tossed in dark soy sauce)

Sliced Lamb in Hunan Sauce ✨ 750
(Slices of lamb stir fried & tossed in spicy hunan sauce)

Sauteed Lamb & Broccoli ✨ 750
(Boneless pieces of lamb & broccoli sautéed with five spices in Cantonese style)



KAI GNAP (Chicken)

Chicken Chili (Boneless pieces of chicken, bell pepper & chiles tossed in dark soy sauce)	470
Chicken Szechwan (Boneless pieces of chicken & bell pepper tossed in spicy szechwan sauce)	470
Hongkong Chicken (Boneless pieces of chicken, bell pepper, cashew nut tossed in brown sauce)	470
Stir Fried Chicken with Celery & Wine (Juliennes of boneless chicken, bell pepper, celery stir fried & tossed in light soy sauce with Chinese wine)	510
Honey Chili Chicken * (Boneless pieces chicken stir fried & tossed in honey sauce with chilies)	490
Chicken in Lemon & Coriander Sauce (Boneless pieces of chicken with aromatic coriander leaves & lemon in Cantonese style)	490
Chicken Thai Curry (Cubes of boneless chicken cooked in exotic Thai style)	490

HEI SEIN (Seafood)

Cantonese Steamed Fish (Whole pomfret marinated with Chinese herbs, wine, spices & steamed in Cantonese style)	980
Fish in Butter Garlic Sauce (Boneless pieces of pomfret / basa cooked in mild butter garlic sauce)	980 / 690
Fish in Chili Bean Sauce (Boneless pieces of pomfret / basa cooked with peppers in chili bean sauce)	980 / 690
Fish in Oyster Sauce (Boneless pieces of pomfret / basa cooked in oyster sauce)	980 / 690
Pan Fried Fish in exotic vegetables & wine * (Boneless pieces of pomfret / basa stir fried, tossed with exotic vegetable & wine in green garlic sauce)	980 / 690
Prawns Honeymoon (King size prawns cooked in honey sauce)	890
Prawns With Burnt Garlic & Seasonal Greens (King size prawns cooked with burnt garlic, green vegetables & Chinese wine)	925
Prawns Thai Curry (King size prawns cooked in exotic Thai style)	925



RICE & NOODLES

Vegetable Fried Rice	330
Vegetable Szechwan Fried Rice	350
Burnt Garlic Rice	380
Vegetable Stewed Rice	350
Vegetable Singapore Rice	350
Vegetable Hakka Noodles	350
Vegetable Chow Mein	380
Pan Fried Chilly Garlic Noodles with Vegetables	380
American Chop Suey with Vegetables	380
Tripple Szechwan Rice with Vegetables	380
Chicken / Prawns Fried Rice	430
Chicken / Prawns Szechwan Fried Rice	450
Chicken / Prawns Stewed Rice	480
Hakka Noodles with Chicken / Prawns	430
Pan Fried Chilly Garlic Noodles with Chicken / Prawns	480
Chicken / Prawns Chow Mein	480
American Chop Suey with Chicken / Prawns	490
Tripple Szechwan Rice with Chicken / Prawns	490

CONTINENTAL SALAD

Russian Salad	330
(Diced of assorted boiled vegetables & pineapple in mayonnaise dressing)	
Waldrof Salad *	360
(Dices of apple, lettuce, celery & walnuts in mayonnaise dressing)	
Insalata Greca *	330
(Cubes of tomatoes, cucumber, bell pepper, onion, grated cheese, pasta tossed in vinaigrette dressing)	
Caesar Salad (Veg.) *	360
(Lettuce leaves, crispy croutons & grated cheese in italian dressing)	

GST AS APPLICABLE



Chicken Caesar Salad *	450
(Diced grilled chicken Lettuce leaves, crispy croutons & grated cheese in Italian dressing)	
Chicken Hawaiian Salad	430
(Juliennes of cooked chicken, bell pepper, onion & pineapple in mayonnaise)	
Insalata di Polo Paprika	430
(Diced cooked chicken, bell pepper, lettuce & paprika in Italian dressing)	

SOUPS

Cream of Tomato	240
(A creamy soup made of tomato puree)	
Cream of Mushroom	260
(A creamy soup made of mushroom) *	
Cream of Broccoli with Basil	260
(A creamy soup made of broccoli & basil leaves)	
Minestrone	260
(An Italian soup with deiced vegetables, tomato, pasta & grated cheese)	
Cream of Chicken	280
(A creamy chicken soup)	
Chicken Broth with Mushroom & Parsley	310
(A thin soup made of diced of chicken, mushroom garnished with parsley leaves)	
Crema di Gamberetti	310
(A creamy soup of shrimps in Italian style)	

STARTERS

Finger Chips	290
(Finger cuts of crispy fried potatoes)	
Onion Rings	320
(Rings of sliced onions crispy fried)	
Cheese Cornball	360
(Balls made of grated cheese, corn & deep fried)	
Nachos with Baked Bean & Salsa	380
(Crispy tortilla chips served with baked bean, homemade salsa & tangy cheese sauce)	
Nachos with Grilled Chicken	450
(Crispy tortilla chips served with grilled chicken, guacamole & salsa)	
Crostini	380
(A baked Italian bread with bell pepper, grated cheese & Italian herbs)	
Bruchetta	380
(A baked Italian bread with tomato concasse, paprika & grated cheese)	



Royal Chicken Wrap (A wrap with smoky grilled chicken, salsa & grated cheese)	490
Chicken Cutlet (Crumbed fried minced chicken with herbs served with chips)	510
Chicken Escalope (Breast of boneless chicken marinated with herbs, grated cheese & crumb fried)	510
Fish-N-Chips (Pomfret/Basa) (Fillet of fish marinated with herbs & crumb fried served with chips)	980 / 690
Fish Finger (Pomfret/Basa) (Fillet of fish cut into fingers & crumb fried)	980 / 690

MAIN COURSE

Vegetable Au- Gratin (Mixed vegetable in creamy sauce baked with cheese)	380
Chicken Ala Kiev (Crumb fried supreme of chicken stuffed with frozen butter & mushroom served with sautéed vegetables & mashed potato)	575
Chicken Stroganoff (Juliennes of chicken, bell pepper, mushroom, onion cooked in brown sauce served in the bed of saffron rice with sautéed vegetables)	575
Grilled Chicken (Supreme of chicken grilled with choice of sauces (mushroom, pepper & wine) served with assorted boiled vegetables and french fries)	590
Grilled Fish (Pomfret / Basa) (Fillet of fish grilled & served with assorted boiled vegetables & french fries)	980/690

PASTA & RISOTTO

Penne alla Arrabbiata (Penne cooked in spicy tomato sauce with vegetables & grated cheese)	390
Fettuccine alla Alfredo (Fettuccine cooked in creamy cheese sauce with vegetables, grated cheese & olive)	390
Spaghetti alla crema di pesto (Spaghetti cooked in cheesy basil sauce with vegetables, olive & grated cheese)	390
Lasagne Verde (Rectangular flat pasta in layers of cheesy spinach, tomato basil sauce, & baked with cheese)	390



SIZZLERS

Vegetable Sizzler with Pasta (Grilled vegetables & tofu with spaghetti in cheesy pesto sauce)	490
Sizzler with Stuffed Tomato & Baked Bean (Vegetable sizzler with grilled stuffed tomato, baked bean in salsa & Mexican rice)	490
Chicken Steak Sizzler (Chicken steak in mushroom/pepper sauce served with sautéed vegetable, caramelize onion & finger chips)	650
Chicken Sizzler with Pasta (Grilled chicken & spaghetti cooked in tangy tomato sauce served with vegetables & finger chips)	650

DESSERTS

Honey Noodles with Ice Cream (Crispy fried flatten noodles tossed in honey sauce & served with scoop of vanilla ice cream)	280
Sizzling Brownie (Walnut brownie served on sizzling plate with a scoop of vanilla ice cream & chocolate sauce)	280
Caramel Custard (A creamy dessert made of egg yolk, milk, sugar, vanilla extract & caramelize sugar syrup)	250
Choice of Ice Creams (Vanilla, Strawberry, Chocolate, Butter scotch, Keshar Pista)	170
Our Specialty Ice Cream (Nalen Gur) (A natural ice cream made of date jiggery)	300
Royal Sundae (Scoops of three different ice creams with syrups, fruit crushes & chopped nuts)	280
Kulfi with Rabdi & Falooda (Sliced kulfi served with a mixture of vermicelli, rose syrup & thickened milk)	280
Kulfi (Pot/Sliced) (Indian ice cream served in earthen pot/sliced)	170
Gulab Jamun (Evergreen Indian dessert made of milk solid dumplings, deep fried & soaked in sugar syrup)	170



BEVERAGES

Mineral Water	50
Aerated Water (Can/ Bottle)	150 / 70
Jal Jeera	140
Fresh Juice (Seasonal)	290
Canned Juice	220
Lassi	200
Butter Milk	170
Choice of Milk Shake (Vanilla, chocolate, Strawberry, banana, mango)	250
Cold Coffee	250
Green Tea	190
Tea/ Coffee	175

GST AS APPLICABLE



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