

# Indian

## Tandoor Starters (Veg)

**Tandoori Mushroom / Babycorn** Inr. 339  
Choice of mushroom or babycorn grilled in mild Indian spices.

**Tandoori Alu / Gobi** Inr. 339  
Choice of potatoes or cauliflower grilled in mild Indian spices.

**Tandoori Kasturi Alu** Inr. 339  
Potatoes marinated in fresh thick curd and cream, with a flavour of dried fenugreek.

**Paneer Ajwaini (GG Kabab)** Inr. 349  
Soft cottage cheese marinated in curd with Ajwain (Carom Seeds). Dedicated to our popular guest. An on demand addition to the menu.

**Paneer Angara Tikka** Inr. 349  
Cottage cheese in a spicy red marinade with a hint of schezwan.

**Paneer Seekh Kabab** Inr. 349  
Cottage cheese mince with a hint of potatoes, green chillies, bread crumbs and corn garnishing.

**Paneer Malai Tikka** Inr. 349  
Succulent cottage cheese in a mild cashewnut and cheese marinade, grilled to perfection!

**Paneer Tikka** Inr. 349  
Classic cottage cheese tikka, mildly spiced and barbequed in a clay oven.

**Paneer Haryali Tikka** Inr. 349  
Cottage cheese in a spinach, mint, coriander, green chilli and garlic marinade.

**Paneer Tiranga Kabab** Inr. 389  
Three different Types of Marination

**Tandoori Stuffed Mushroom** Inr. 359  
Medium sized mushrooms stuffed with cottage cheese and cashewnuts, marinated in fresh thick curd and cream. A must try!

**The GP Special Veg Platter** Inr. 1199  
Succulent chunks of paneer with juicy mushrooms and generous servings of tandoor roasted babycorn, potato and cauliflower in different marinades.

## Tandoor Starters (Non Veg)

**Murg Tikka / Murg Angara Tikka** Inr. 359  
Succulent boneless pieces of chicken marinated in fresh red spices / Boneless chicken in a marinade of red chilli, chilli sauce, with a grated cheese garnishing. A spice-lover's favorite!

**Murg Reshmi Kabab** Inr. 359  
Succulent boneless pieces of chicken marinated in fresh cream.

**Murg Afghani Kabab** Inr. 359  
Boneless chicken marinated in fresh cream and curd with a hint of peanut and cashew nut.

**Murg Seekh Kabab** Inr. 359  
Minced chicken with traditional Indian spices, grilled to perfection!

**Murg Banjara Kabab** Inr. 359  
Succulent boneless pieces of chicken, in a delicious mint marinade.

**Murg Kalimiri Kabab** Inr. 359  
Boneless Chicken marinated in fresh thick curd and cream, topped with peppercorns, garnished with grated cheese. A must try!

**Murg Tiranga Kabab** Inr. 389  
Three different Types of Marination

**Murg Tandoori (Half)** Inr. 349  
Half spring chicken marinated in yoghurt and mild Indian spices. A hot favorite!

**Murg Tandoori (Full)** Inr. 549  
Full spring chicken marinated in yoghurt and mild Indian spices. A hot favorite!

**Tandoori Chicken Malai Maarke (Half)** Inr. 399  
Murg Tandoori comes in our chef's special marination

**Tandoori Chicken Malai Maarke (Full)** Inr. 599  
Murg Tandoori comes in our chef's special marination

**Kalmi Kabab (Tangdi)** Inr. 439  
Chicken drumsticks marinated in a traditional mixture of fresh herbs, spices & yoghurt.

**Murg Kalimiri Leg (Tangdi)** Inr. 439  
2 Pieces of whole chicken leg (drumstick & thigh), marinated in cream, cheese and sprinkled with whole and crushed black peppercorn.

**Tangdi Mumtaaz (SG Kabab)** Inr. 439  
Chicken drumsticks stuffed with chicken mince, roasted with mild spices. Dedicated to our popular guest. An on demand addition to the menu.

**Non Veg Platter (Chicken Boneless + Chicken Boned)** Inr. 1259  
Assorted chicken special kababs, including half tandoori chicken. Great choice for large groups!

## Tandoor Starters (Sea food)

**Fish / Prawns Tikka** Inr. 449  
Boneless pieces of fresh fish / prawns, marinated in mild spices and yoghurt, grilled in a clay oven

**Fish / Prawns Kasturi Tikka** Inr. 449  
Succulent pieces of boneless fish / prawns, marinated in dried fenugreek leaves and mild spices.

**Fish / Prawns Banjara Tikka** Inr. 449  
Fish / Prawns in a yoghurt, mint, mild herb and spice marinade.

**Fish / Prawns Malwani Tikka** Inr. 449  
Succulent pieces of boneless fish / prawns marinated in special Malwani spices. Perfect for the spice-lovers!

**Fish / Prawns Lasuni Tikka** Inr. 449  
Fish / Prawns in Garlic and mild spices marination

**Global Punjab Special Sea Food Platter (Chicken, Prawns, Basa)** Inr. 2159  
Succulent pieces of prawns, basa fish, Chicken in assorted marinades. Serves 4-5 People.

### Global Punjab Special Mix Veg Masala 🍽️

A special veg main course, cooked in 2 different gravies. Veg croquettes in red gravy and minced vegetables in a green (spinach based) gravy.

Inr. 409

### Veg Tiranga 🍽️

This is a combination of 3 separate gravies and would be served on a platter in the colors of the Indian flag. White gravy would be mild (sweeter side) consists of mixed vegetables & fruit cocktail cooked in very mild spices. Green gravy would have mixed vegetables, cottage cheese cooked, mildly spiced. Red gravy would have mushroom, baby corn, cottage cheese and mixed vegetables cooked in red spices.

Inr. 469

## Dal

### Dal Fry

Yellow lentils tempered with onions, tomatoes and garlic.

Inr. 209

### Dal Tadka

Yellow lentils cooked with mild Indian spices and spinach.

Inr. 219

### Dal Makhani (GP Special)

Black lentils and red beans cooked overnight and garnished with fresh cream.

Inr. 319

## Non Veg Main Course (Chicken)

### Murg Kadai

Chicken pieces on the bone, cooked in Indian spices with diced onions and capsicum served in a traditional Indian kadai.

Inr. 379

### Murg Handi

Chicken pieces cooked in Indian spices with onions and juliennes of capsicum.

Inr. 379

### Murg Roghani

Chicken pieces cooked in an onion based brown gravy - Medium Spicy. An all time favorite!

Inr. 379

### Murg Moughlai

Chicken cooked in a cashew nut & onion based gravy with egg in a yellow gravy.

Inr. 379

### Murg Kolhapuri 🌶️🌶️🌶️

Chicken pieces cooked in very spicy kolhapuri flavour. Will surely get those ears steaming!

Inr. 379

### Murg Tikka Masala (Boneless)

Boneless chicken tikka pieces grilled in the clay oven, cooked in a red spicy gravy.

Inr. 389

### Murg Kothmiri (Boneless)

Boneless chicken cooked in a coriander and onion gravy!

Inr. 389

### Murg Bhuna

Tender Boned Chicken pieces cooked in a Minced Chicken thick Onion Tomato Gravy topped with cheese. A Must Try!

Inr. 389

### Murg Peshawari (Boneless)

Chicken croquettes & boneless pieces in a yellow thick cashew nut gravy and diced capsicum.

Inr. 389

### Murg Makhnawala (Boneless) 🌶️

Boneless pieces of chicken in a mildly spiced butter and tomato gravy.

Inr. 389

### Murg Lasooni Tikka Masala 🌶️🌶️

Boneless chicken tandoor roasted in the clay oven, served in a garlic-flavoured yellow gravy - Medium Spicy

Inr. 389

### Murg Lahori (Boneless) 🌶️🌶️

Boneless pieces of chicken cooked in a thick tomato & onion gravy, garnished with egg.

Inr. 389

### Murg Patiala (Allow 20 Mins) 🍽️

Egg wrapped boneless chicken in green (spinach) and red (tomato) gravies. A Must Try!

Inr. 419

### Murg Mussallam Half

Half tandoori chicken, stewed in a red onion based gravy with minced chicken. Serves 3 People.

Inr. 689

### Titanic Murg Mussallam 🍽️

Full tandoori chicken, stewed in a red onion based gravy with minced chicken, served with Biryani rice tossed with shredded chicken, tikka kabab and egg. Serves 4-5 People.

Inr. 1299

## Mutton

### Bhuna Gosht 🍽️

Minced Keema & boned lamb pieces, medium spicy, thick red gravy.

Inr. 519

### Mutton Roganjosh 🍽️

Onion based brown gravy. Medium Spicy. An all time favorite!

Inr. 499

### Mutton Masala

Mutton cooked Indian herbs and spices in a thick onion based gravy

Inr. 499

## Sea Food

### Fish / Prawns Masala

Mildly spiced fish/prawns in an onion gravy.

Inr. 509

### Fish / Prawns Goan Curry

Fish / prawns cooked Goan style in an onion and coconut gravy, tempered with curry leaves. Yellow gravy.

Inr. 509

## Indian Breads

### Roti

Round Indian bread made from wheat flour, baked in a clay oven.

Inr. 32

### Butter Roti

Round Indian bread made from wheat flour, baked in a clay oven topped with melted butter.

Inr. 39

### Naan

Plain Indian bread made from refined white flour, baked in a traditional clay oven.

Inr. 49

### Ajwaini Roti

Round Indian bread made from wheat flour baked in clay oven topped with ajwain (carom seeds).

Inr. 32



## From the Chef's Pan - Seafood Starters

**Fish Amritsari Fry (Basa)** Inr. 459  
Amritsari style, deep fried fish, coated with green chili, ginger & garlic.

**Fish (Basa) / Prawns Koliwada** Inr. 459  
Mumbai Koliwada style, deep fried fish, sprinkled with a dash of chaat masala.

**Fish Rava fry (Basa)** Inr. 459  
Semolina coated, deep fried fish.

**Tawa Fish Fry** Inr. 459  
Succulent fresh fish, pan fried, served on a traditional Indian pan.

## Tawa Starters - Non Veg (Diced Onions, Capsicum in a thick & dry Tomato Base.)

**Tawa Murg Masala** Inr. 419  
Boned pieces of chicken tossed in traditional dry spices, served on an Indian pan.

**Sukha Murg** Inr. 419  
Boned pieces of chicken tossed in traditional dry spices & coconut.

**Tawa Fish / Prawns Masala** Inr. 469  
Prawns / Fish tossed in traditional dry spices, served on a traditional Indian pan.

**Tawa Mutton Masala** Inr. 509  
Tender pieces of lamb tossed in traditional dry spices, served on a traditional Indian pan.

## Veg Main Course

**Veg Hyderabad** Inr. 329  
Mixed vegetables, spinach & a coconut base spicy gravy.

**Veg Makhanwala** Inr. 329  
Garden fresh vegetables, cooked in a mild creamy tomato gravy.

**Veg Jalfrezi** Inr. 329  
Mixed vegetables in a thick tomato & onion gravy.

**Veg Kadai** Inr. 329  
Juliennes of capsicum, onion in a thick tomato gravy.

**Veg Lahori Kofta** Inr. 329  
Vegetable kofta (croquettes) in a yellow onion and cashew nut base gravy.

**Veg Malai Kofta / Navrattan Korma** Inr. 329  
Vegetable kofta (Croquettes), cooked in a very mild cashew and cream based gravy, on the mild and sweeter side.

**Veg Kolhapuri** Inr. 329  
Mixed vegetables cooked in Spicy Kolhapuri Masalas. Super spicy and super yummy!

**Corn Palak** Inr. 329  
Fresh sweet corn cooked in spinach with mild Indian spices.

**Corn Capsicum Masala** Inr. 329  
Fresh sweet corn and capsicum cooked in mild Indian spices.

**Lasuni Palak** Inr. 329  
Fresh spinach cooked in garlic flavoured gravy.

**Sarson Ka Saag** Inr. 309  
A Punjabi treat made of mustard leaves and spices. Best enjoyed with Makai Roti.

**Dum Alu Punjabi** Inr. 329  
Potatoes stuffed with garden fresh vegetables cooked on a bed of onion, tomato gravy. Spices can be adjusted to suit the guest's palate.

**Veg Lajawab** Inr. 329  
Mix of mushroom, veggies, paneer, baby corn, onion in a red tomato gravy.

**Mushroom Mutter / Mushroom Masala** Inr. 329  
Fresh mushrooms and green peas, cooked in a mildly spiced cashew nut gravy.

**Paneer Seekh Kabab Masala** Inr. 359  
Minced cottage cheese grilled in a clay oven and cooked in a mildly spiced yellow gravy.

**Palak Paneer** Inr. 359  
Fresh cottage cheese delicately blended with spinach puree and cream.

**Paneer Butter Masala** Inr. 359  
Diced Cottage cheese cooked in tomato and butter gravy.

**Paneer Kadai** Inr. 359  
Fresh diced cottage cheese cooked along with diced onions and capsicum, served in a traditional Indian kadai.

**Paneer Tikka Masala** Inr. 359  
Cottage Cheese grilled in clay oven and cooked in a herbed tomato & onion based red gravy.

**Paneer Punjabi Masala** Inr. 359  
Fresh cottage cheese, diced capsicum cooked in a red tomato and onion gravy.

**Veg Shabnami** Inr. 399  
Chopped garden fresh vegetables, mushroom and baby corn tossed in butter and cooked in an onion tomato gravy. Garnished with grated cottage cheese. A popular favourite!

**Veg Patiala** Inr. 399  
Chopped vegetables tossed in a pan, stuffed in papad, fried and tossed on a bed of onion tomato thick gravy. A must try!

<b>Butter Ajwani Roti</b> Round Indian bread made from wheat flour baked in clay oven topped with ajwain (carom seeds) and butter.	Inr. 39
<b>Butter Naan</b> Plain Indian bread made from refined white flour, baked in traditional Indian clay oven topped with butter	Inr. 59
<b>Butter Garlic Naan</b> Naan roasted in clay oven, topped with fresh minced garlic and butter.	Inr. 89
<b>Chilly Garlic Naan</b> Naan roasted in clay oven, topped with fresh minced, green chillies and butter.	Inr. 89
<b>Makai Roti</b> A Punjab delicacy! Indian bread made from corn, baked in clay oven	Inr. 50
<b>Kulcha</b> Indian bread cooked in a clay oven. Garnished with sesame seeds and fresh coriander.	Inr. 65
<b>Laccha Paratha</b> Thick, layered Indian wheat bread.	Inr. 65
<b>Methi Paratha</b> Special Indian bread infused with fenugreek.	Inr. 65
<b>Pudina Paratha</b> Special Indian bread spiced with mint leaves.	Inr. 65
<b>Plain Paratha / Ajwani Paratha</b> Plain thick Indian bread or topped with ajwain (carom seeds).	Inr. 65
<b>Missi Roti</b> Traditional Indian bread made from gram flour, spiced with onion, green chilli, ajwain, garlic and fresh coriander.	Inr. 50
<b>Garlic Cheese Naan</b> Naan roasted in a clay oven, topped with fresh minced garlic and garnished with cheese.	Inr. 99
<b>Chilly Cheese Paratha</b> Traditional paratha garnished and baked with green chillies and cheese.	Inr. 99
<b>Onion Kulcha / Paratha</b> Kulcha or paratha stuffed with onions & baked in a clay oven.	Inr. 99
<b>Aloo / Gobhi Paratha (Served with Curd)</b> Traditional paratha stuffed with flavoured potatoes or cauliflower.	Inr. 105
<b>Roti Basket</b> Assorted Indian breads roasted in the clay oven.	Inr. 349

## Rice Specials

<b>Steamed Rice</b> Steamed fluffy basmati rice.	Inr. 179
<b>Jeera Rice</b> Basmati rice tossed with cumin seeds and a dash of coriander leaves.	Inr. 199
<b>Veg Pulav</b> Fresh vegetables mixed with basmati rice.	Inr. 249
<b>Curd Rice</b> Basmati rice mixed with fresh curd and tempered with Indian herbs.	Inr. 229
<b>Green Peas Pulav</b> Basmati Rice cooked in mild cream, butter & green peas with a hint of rose water.	Inr. 229
<b>Dal Khichadi</b> Traditional yellow lentils blended with basmati rice, tossed and garnished with coriander leaves in butter.	Inr. 249
<b>Palak Khichadi</b> Fresh spinach blended with basmati rice and garnished with coriander leaves	Inr. 259
<b>Kashmiri Pulav</b> 🍷 Fresh vegetables mixed with basmati rice with cubes of cottage cheese and pineapple	Inr. 259
<b>Veg Biryani / Veg Hyderabad Biryani</b> Mixed vegetables cooked in mild Indian spices and layered with yellow and white basmati rice (Similar preparation in Hyderabad spices available)	Inr. 329
<b>Egg Birayni</b> Boiled Egg cooked in mild Indian spices and layered with yellow and white basmati rice (Similar preparation in Hyderabad spices available)	Inr. 349
<b>Murg Biryani / Murg Hyderabad Biryani</b> Chicken pieces cooked in mild Indian spices and layered with yellow and white basmati rice (Similar preparation in Hyderabad spices available)	Inr. 369
<b>Murg Tikka Biryani</b> Boneless chicken tikka pieces cooked in mild Indian spices and layered with yellow and white basmati rice	Inr. 389
<b>Mutton Biryani</b> Succulent mutton pieces cooked in mild Indian spices and layered with yellow and white basmati rice.	Inr. 429
<b>Prawns / Fish Biryani</b> Fresh prawns or fish cooked in mild Indian spices and layered with yellow and white basmati rice.	Inr. 429
<b>Add: Salan for Biryani (Recommended)</b>	Inr. 109

## Party Portions

**Family (Half) / Party (Full) Portions (Main Course)**  
Choose any regular main course Indian dish and convert the same to Family or Party Portions

<b>Veg Family Portion</b> Serves 3-5 People	Inr. 609
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Chicken (Boned) Family Portion Serves 3-5 People	Inr. 689
Paneer Family Portion Serves 3-5 People	Inr. 689
Chicken (Boneless) Family Portion Serves 3-5 People	Inr. 719
Lamb Family Portion Serves 3-5 People	Inr. 989
Veg Party Portion Serves 6-8 People	Inr. 1159
Chicken (Boned) Party Portion Serves 6-8 People	Inr. 1319
Paneer Party Portion Serves 6-8 People	Inr. 1319
Chicken (Boneless) Party Portion Serves 6-8 People	Inr. 1349
Lamb Party Portion Serves 6-8 People	Inr. 1879

## Chinese

### Soup (Veg)

Cream of Tomato	Inr. 159
Veg Clear Soup / Clear Noodle Soup	Inr. 159
Hot & Sour Soup	Inr. 159
Manchow Soup	Inr. 159
Pepper Lemon Soup	Inr. 159
Cream of Mushroom	Inr. 159

### Soup (Non Veg)

Chicken Hot & Sour Soup	Inr. 179
Chicken Manchow Soup	Inr. 179
Chicken Lung Fung Soup	Inr. 179
Chicken Pepper Lemon Soup	Inr. 179
Sliced Chicken & Mushroom Soup	Inr. 179
Spicy Seafood Soup	Inr. 219

## Veg Starters

Paneer Chilly (Dry)	Inr. 329
Shangai Paneer	Inr. 329
Veg Spring Roll	Inr. 329
Mushroom / Babycorn Chilly (Dry)	Inr. 329
Veg 65	Inr. 329
Veg Manchurian (Dry)	Inr. 329
Crispy Corn Chilly Pepper	Inr. 329
Paneer Hot Pan	Inr. 369

## Non Veg Starters

Chicken Chilly (Dry)	Inr. 359
Chicken Spring Roll	Inr. 359
Chicken 65	Inr. 359
Drums of Heaven (Lollypop)	Inr. 359
Chicken Hot Pan	Inr. 379
Drums of Heaven (Lollypop) Tossed	Inr. 379
Fish/Prawns Chilly (Dry)	Inr. 459
Prawns Butter Garlic	Inr. 459
Prawns Hunan Dry	Inr. 459
Chinese Non Veg Platter	Inr. 1599
Special Chinese Seafood Platter	Inr. 2349



## Chinese Main Course (Veg)

Veg Manchurian Gravy	Inr. 339
Veg in Choice of sauce <small>Hunan/BBQ/Tangy Sweet &amp; Sour/Hot Garlic</small>	Inr. 339
Paneer Chilly Gravy	Inr. 359
Paneer in Choice of sauce <small>Hunan/BBQ/Black Bean/Tangy Sweet &amp; Sour/Hot Garlic</small>	Inr. 359

## Chinese Main Course (Non Veg)

Chicken in Hot Garlic Sauce	Inr. 369
Chicken Manchurian Gravy	Inr. 369
Chicken Chilly Gravy	Inr. 369
Chicken in Choice of Sauce <small>Oyster / Hunan / BBQ / Tangy Sweet n Sour</small>	Inr. 369
Fish / Prawns in Choice of Sauce <small>Oyster / Hunan / BBQ / Hongkong</small>	Inr. 449
Tangy Sweet & Sour Fish / Prawns	Inr. 449

## Rice & Noodles (Veg)

Veg Fried Rice	Inr. 329
Veg Schezwan Fried Rice	Inr. 339
Veg Triple Schezwan Fried Rice	Inr. 419
Veg Hakka Noodles	Inr. 319
Chilly Garlic Noodles	Inr. 329
Veg Schezwan Noodles	Inr. 329

## Rice & Noodles (Non Veg)

Egg Fried Rice	359
Chicken Fried Rice	379
Prawns Fried Rice	399
Mixed Fried Rice	399
Chicken Triple Schezwan Fried Rice	449
Chicken Hakka Noodles	349
Chicken Schezwan Noodles	359

## Sizzlers

Veg Sizzler	Inr. 349
Paneer Shashlik Sizzler	Inr. 419
Roast Chicken Sizzler	Inr. 469
Fish Steak Sizzler	Inr. 529

## Accompaniments

Cheese-Cherry-Pineapple	Inr. 189
Masala Peanuts	Inr. 149
Boondi Raita	Inr. 139
Pineapple Raita	Inr. 139
Mix Veg Raita	Inr. 139
Plain Fried Peanuts	Inr. 139
Green Salad	Inr. 139
Plain Curd	Inr. 89
Masala Papad	Inr. 99
Roasted Papad	Inr. 49
Fried Papad	Inr. 49

## Desserts

Choice of Ice Cream (2 Scoops)	Inr. 119
Kulfi	Inr. 129
Caramel Custard	Inr. 129
Gulab Jamun	Inr. 129
Sizzling Brownie	Inr. 239
Double Sundae	Inr. 239

## Beverages

Aerated Drinks	Inr. 49
Jaljeera	Inr. 49
Fresh Lime Soda/Water	Inr. 49
Packaged Bottled Water	As Per MRR
Soft Drink (500 ML - Only Takeaway)	Inr. 69
Butter Milk	Inr. 79
Juice (Packaged)	Inr. 79
Masala Butter Milk	Inr. 89
Lassi (Sweet/Salted)	Inr. 99
Cold Coffee	Inr. 129
Milkshake (Mango, Strawberry, Vanilla, Banana)	Inr. 189

