

# STARTERS

## CHINESE – VEG

<b>CHILLI PANEER DRY / GRAVY</b>	335
Cottage cheese shallow fried to golden brown, sauteed with dice cut onion, capsicum, green chillies and spring onion. (Can be ordered dry or with gravy)	
<b>PANEER 65</b>	335
Batter fried paneer cubes, tossed in garlic sauce and red chilli sauce to give it a fiery red color, served with curry leaves.	
<b>CRISPY CORN</b>	305
Sweet corn battered wok fried with onion, green chillies & black pepper.	
<b>VEG KOTHE</b>	300
Vegetable balls specially prepared in sweet and sour sauce.	
<b>VEG MANCHURIAN DRY / GRAVY</b>	300
Vegetable balls prepared with onion, garlic, green chilli and fried & dipped in Special homemade Manchurian sauce. (Can be ordered dry or with gravy)	
<b>CHILLI MUSHROOM DRY / GRAVY</b>	350
Selected button mushrooms shallow fried, sauteed with dice cut onion, green capsicum, green chillies and spring onions. (Can be ordered dry or with gravy)	
<b>HONEY CHILLI POTATO</b>	260
Fried potato fingers are tossed in honey chilli sauce that's sweet and spicy and will give you sticky fingers that you'll be licking.	
<b>CRISPY VEG</b>	275
A perfect food starter recipe from the popular Indo chinese street food pallet. Mushroom, baby corn and cauliflower fried with corn flour batter and tossed with manchurian sauce to get the extra tangy and spicy taste.	
<b>FRENCH FRIES</b>	130
Classic American Recipe of Crispy Potato finger chips served with tomato ketchup.	
<b>SPRING ROLL</b>	275
A tasty and a crispy snack recipe made with mixed vegetable stuffing wrapped in thin translucent roll sheets.	
<b>CORN CHEESE ROLL</b>	280
A unique twist to standard veg spring rolls, this tasty and a crispy snack recipe is made with Spinach, corn and cheese stuffing wrapped in thin translucent roll sheets.	
<b>AMERICAN CHOPSUEY</b>	350
A perfect combination of vegetables with crispy noodles, flavored with hoisin sauce.	
<b>HAKKA NOODLE DRY</b>	325
Steamed hakka noodles, sauteed with finely chopped veggies tossed in butter.	
<b>SCHEZWAN NOODLES</b>	335
Steamed Hakka noodles prepared with homemade scheszwan sauce.	

# STARTERS

## INDIAN - VEGETARIAN

<b>PANEER TIKKA</b>	310
Fresh cottage cheese, with tangy marination of yoghurt flavored with tandoori masala skewered and cooked in a tandoor.	
<b>PANEER AWADHI TIKKA</b>	320
A special starter recipe made with paneer marinated with special Awadhi ground masala and grilled to perfection in tandoor. The texture and aroma of Awadhi masala is treat to your palate.	
<b>PANEER PUDINA TIKKA</b>	320
Fresh cottage cheese marinated in coriander & mint chutney.	
<b>PANEER KALIMIRCH TIKKA</b>	330
Fresh cottage marinated in cashew paste with freshly ground pepper skewered in tandoor.	
<b>PANEER MALAI TIKKA</b>	330
Cubes of fresh cottage cheese marinated in a combination of mild & aromatic spices, cream & cashew nut paste, skewered with crunchy ball peppers and onions.	
<b>PANEER ACHARI TIKKA</b>	330
A delicious starter made with paneer marinated in an achari (Pickle spices) marinade. The soft and juicy morsels of paneer coated with spicy and tangy masala is a delight to eat.	
<b>CHEESE CHILLI ONION SEEKH KABAB</b>	300
Cottage Cheese marinated in green chillies, onions, cheese & aromatic spices finished in tandoor.	
<b>SUBZ SEEKH KEBAB</b>	295
Minced mixed vegetable blended with fresh herbs, chaat masala, green chillies, skewered and chargrilled.	
<b>DAHI SEEKH KEBAB</b>	310
Tangy marination of hung curd, paneer, corn flour, cashew paste, and onions along with a melange of chef special spices.	
<b>DAHI KEBAB</b>	270
Homemade hung curd, mixed with ginger, green chillies and mint leaves, fried to perfection.	
<b>CORN MALAI KEBAB</b>	300
Finely chopped corn, mixed delicately with grated paneer, fried to perfection and served with homemade green chutney.	
<b>ALOO BANJARA TIKKA</b>	285
GFC Special potatoes tossed in paste of spinach, ginger, garlic, lemon juice and chefs special spices.	
<b>ACHARI ALOO</b>	285
Baby potatoes marinated in spicy achari masala, grilled in a tandoor.	
<b>TANDOORI MUSHROOM</b>	345
Hand selected button mushrooms, marinated in curd & aromatic spices finished in tandoor.	
<b>NOORANI SEEKH KEBAB</b>	300
Minced mixed vegetable blended with fresh herbs, chaat masala, green chillies coated with steamed rice, skewered and chargrilled to give a perfect crust to the kebab.	
<b>HARA BHARA KEBAB</b>	270
A very popular snack of North India, fried patties made from spinach, peas, potatoes, it is satisfying, delicious and tastes great with any chutney dip or sauce.	
<b>SHAKAHARI KEBAB</b>	300
Juicy Manchurian Balls coated in special Green Paste and roasted to perfection in tandoor.	
<b>SNACKS PLATTER</b>	460
Assortment of 12 selected snacks from Tandoor undoubtedly everyone's favourite.	



# MAIN COURSE

## VEG DELIGHTS

<b>BUTTER PANEER</b>	365
GFC Signature dish -Butter Paneer is a delicious dish in which succulent cubes of Cottage Cheese is cooked in rich thick creamy tomato gravy and fresh cream. <b>A must try at GFC.</b>	
<b>PANEER MASALA</b>	345
Hot and Spicy Stir Fried Cottage Cheese in Indian Style, homemade curry recipe, cooked on low flame to retain the aroma's of home ground masalas.	
<b>PANEER LABABDAR</b>	350
Juicy pieces of cottage cheese cooked with thick gravy of tomatoes, onions and bell peppers, seasoned with rare herbs and spices and grated cottage cheese.	
<b>PALAK PANEER</b>	345
Cottage cheese with fresh spinach paste and seasoned with Garlic, aromatic garam masala garnished with cream and butter. A vegetarian hot favorite.	
<b>SHAHI PANEER</b>	370
Cottage cheese in thick gravy made up of cream, and flavored spices served in white gravy.	
<b>LEHSUNI PANEER</b>	340
Fresh cottage cheese cubes simmered in lehsuni gravy and cream.	
<b>PANEER METHI MALAI</b>	340
A blend of cottage cheese, dried fenugreek leaves and spices simmered in light fresh cream.	
<b>PANEER BHURJEE</b>	340
Grated cottage cheese tempered in luscious spices cooked with chopped onion, tomatoes, green chillies & coriander. Served hot & aromatic.	
<b>KADAI PANEER</b>	350
Fresh cottage cheese stir fried with capsicum and tomatoes, seasoned with black pepper.	
<b>PANEER KOLHAPURI</b>	350
A spicy dish from maharashtra or specifically from kolhapur region prepared with paneer and spicy dry kolhapuri masala.	
<b>PANEER TIKKA MASALA</b>	350
Fresh cottage cheese, with tangy marination of yoghurt flavored with tandoori masala skewered and cooked in a tandoor, laced with delicately spiced gravy made of yoghurt and cashews.	
<b>MALAI KOFTA ( RED GRAVY )</b>	340
Potato and paneer balls are deep fried, prepared in onion-tomato gravy.	
<b>MALAI KOFTA ( WHITE GRAVY )</b>	360
Roundels of mashed potato and cottage cheese, stuffed with cheese, nuts and raisins, simmered in cashew based gravy.	
<b>VEG KOFTA</b>	300
Dumplings of vegetables sauteed in aromatic spices and Indian herbs served in brown gravy.	
<b>KAJU CURRY</b>	360
Roasted cashew nuts served in a spicy creamy sauce prepared with tomato and onion base	
<b>ALOO TIKKA MASALA</b>	300
Aloo Tikka, prepared in tandoor and finally tossed in a wok with red brown gravy and ground masalas.	
<b>VEG KEEMA</b>	275
A healthy protein dish, cooked with soya bean granules, chopped vegetables and peas, tomato puree selected herbs & freshly ground spices.	
<b>MIX VEG</b>	285
A multi - nutrient dish prepared with goodness of fresh vegetables, cooked to perfection with homemade spices.	



# MAIN COURSE

## NON-VEG DELIGHTS

<b>MUTTON CURRY</b>	460
Soft tender chunks of goat meat with spiced onion tomato gravy cooked the authentic Indian way, spicy & flavorful.	
<b>MUTTON KEEMA</b>	460
Minced meat cooked with onions, ginger, garlic, chillies, tomato puree, garam masala and lime juice. A dish that is unusually original.	
<b>BHUNA MUTTON</b>	460
Goat Meat Sauteed in assorted aromatic spices & Desi ghee. The dish is royal yet flavorful served in Brown thick gravy.	
<b>MUTTON DO PYAZA</b>	460
Tender mutton pieces, cooked with dice cut onions, coarsely ground ginger, garlic, green chillies, added with hung curd and garam masala	
<b>MUTTON ROGANJOSH</b>	460
An authentic Kashmiri recipe. Mutton chunks gently simmered overnight in spicy onions and tomato gravy, garnished with julienne of ginger.	
<b>PALAK MUTTON</b>	460
An exotic delicacy of tender pieces of goat meat and spinach in an unusually delicate avatar.	
<b>RARA MUTTON</b>	485
A very unique mutton recipe steeped in gravy of spicy minced mutton, soaked with rare spices. It is truly royal in taste and appearance.	
<b>EGG CURRY</b>	290
Whole boiled eggs, cooked in brown gravy specially prepared for this vegetarian recipe.	
<b>EGG BHURJEE</b>	290
Rumble dumble eggs tempered in luscious spices cooked with chopped onion, tomatoes, green chillies & coriander. Served hot & aromatic.	





# MAIN COURSE

## VEG DELIGHTS

<b>HARIYALI MIX VEG</b>	305
A simple and healthy north Indian cuisine sabzi recipe prepared mainly with choice of vegetables and spinach paste to give it a deep green color.	
<b>VEG KOLHAPURI</b>	325
A spicy mixed vegetable curry recipe originated from kolhapur, maharashtra. It is thick red curry served as main course with roti, paratha, naans and even with hot steamed rice.	
<b>METHI MUTTER MALAI</b>	325
A blend dried fenugreek leaves, baby peas and spices gently simmered in light fresh cream on low flame. Served in white gravy. Truly a vegetarian delight.	
<b>LEHSUNI PALAK</b>	300
Fresh spinach leaves cooked in cream, onion, & cashew nut paste with cloves of garlic & a secret ingredient.	
<b>TAWA VEG</b>	300
A unique and interesting dry vegetable recipe made with a choice of vegetables and a combination of spices. It is particularly made and served as a starter but can also be served as a dry curry	
<b>PALAK KOFTA</b>	260
Fried dumplings made of chopped spinach, mashed potatoes and grated paneer, simmered in light spinach gravy garnished with ground spices.	
<b>MUSHROOM PALAK</b>	310
Fresh button mushrooms, gently simmered in rich spinach paste.	
<b>CORN PALAK</b>	300
Fresh spinach leaves cooked and made to paste added with sweet corn, tempered in mild spices.	
<b>DUM ALOO MAHARANI</b>	275
Baby potatoes curry spiced with fennel, ginger and whole spices, Dum Aloo is a delicious way to enjoy potatoes in a new flavor	
<b>NAVRATAN KORMA</b>	360
Assorted vegetables cooked in a cashew based gravy, made rich with butter and cream; garnished with dry fruits.	
<b>ALOO METHI / ALOO GOBHI</b>	300
A simple pan tossed preparation of potato cube with dried fenugreek leaves. / Fresh Cauliflower	
<b>MUSHROOM MASALA</b>	335
Fresh button mushrooms, cooked in an onion gravy tossed with aromatic spices.	
<b>KURKURI BHINDI</b>	300
Classic finely chopped lady finger & fried to perfection, tossed in a wok using freshly ground masalas.	
<b>BHINDI DO PYAZA</b>	300
Fresh lady finger tossed with diced onion and masala.	
<b>BHINDI MASALA</b>	300
Fresh lady finger, cooked in thick paste of tomato and onion.	

# STARTERS

## INDIAN - NON - VEGETARIAN

<b>TANDOORI MURGH</b>	375
GFC Special - Tender chicken marinated in hung curd and Chef special aromatic spices cooked in a low flame tandoor to create a fiery red coloured healthy and juicy chicken. <b>A must try at GFC.</b>	
<b>MURGH TIKKA</b>	400
Classic recipe of boneless chicken pieces marinated in hung curd overnight, fiery spices and grilled in a tandoor.	
<b>MURGH KALI MIRCH TIKKA</b>	415
Chunks of chicken soaked in cheese, cream and crushed pepper grilled to perfection.	
<b>MURGH PAHADI TIKKA</b>	415
Juicy boneless pieces of chicken marinated in spinach and green chilli paste, rolled in coarsely ground ginger garlic and chef's secret spice. <b>A must try at GFC.</b>	
<b>MURGH ZAFRANI TIKKA</b>	415
Boneless chicken, marinated in hung curd and mild spices flavoured with saffron and cooked on charcoal.	
<b>MURGH ACHARI TIKKA</b>	415
Tantalising boneless chunks of chicken marinated in pickle flavoured yoghurt, skewered and grilled in a tandoor.	
<b>MURGH AJWAINI TIKKA</b>	415
Fresh cubes of boneless chicken, marinated in hung curd, a hint of mustard oil, tandoori masala with ajwain, grilled in a tandoor.	
<b>MURGH GARLIC TIKKA</b>	415
Boneless chicken pieces dipped in garlic sauce and tandoori masala and finished in a tandoor.	
<b>MURGH MALAI TIKKA</b>	425
Boneless chicken pieces marinated in a mix of yoghurt, cashew paste and cheese. Grilled to perfection in a tandoor.	
<b>MURGH PESHAWARI TIKKA</b>	415
Boneless chicken pieces marinated in hung curd, awadhi masala and special spices, roasted to perfection in a tandoor.	
<b>MURGH SEEKH KEBAB</b>	400
Traditional seekh kebab of minced chicken, with flavours of crushed peppercorn, coriander and special spices.	
<b>LAHORI TANGDI KEBAB</b>	430
Chicken drumsticks marinated in secret spices overnight and cooked in a tandoor.	
<b>AFGANI TANGDI KEBAB</b>	430
A royal preparation of whole chicken legs comprising of drumsticks & thighs marinated with cheese, cashewnut paste and aromatic spices presented with a glaze of smoky and creamy texture.	
<b>KALMI TANGDI KEBAB</b>	425
Chicken legs, marinated overnight with aromatic spices and cooked in a tandoor to perfection.	
<b>MUTTON SEEKH KEBAB</b>	450
Tender rolls of succulent goat meat, mixed with green chillies, coriander and ginger, spiced with royal cumin, skewered and grilled over charcoal fire.	



# INDIAN BREADS

## ROTI

Tandoori Roti Plain	25
Tandoori Roti Butter	30
Missi Roti	40
Roomali Roti	45
Roti Basket	410

An assortment of rotis. Ideal for families.

## PARATHAS

Laccha Paratha	50
Garlic Laccha Paratha	60
Red Chilli Laccha Paratha	60
Green Chilli Laccha Paratha	60
Ajwaini Laccha Paratha	60
Pudina Laccha Paratha	60
Chilli Garlic Laccha Paratha	70
Veg Stuffed Paratha	80
Paneer Stuffed Paratha	90

## NAAN

Plain Naan	50
Butter Naan	55
Garlic Naan	70
Chilli Garlic Naan	80
Cheese Naan	95
Cheese Chilli Naan	100
Cheese Chilly Garlic Naan	115
Stuffed Naan (Aloo/Gobhi/Onion)	100

Choice of potatoes, cauliflower, onions stuffing in leavened kneaded white flour baked in a tandoor.

## KULCHAS

Amritsari Kulcha Plain	45
Stuffed Amritsari Kulcha	80
Paneer Stuffed Kulcha	90

