



# Odette

Multi-Cuisine Restaurant

## M E N U

### Shorba

#### **TOMATAR DHANIYA SHORBA**

170

An earthy broth of fresh tomato and green coriander hint of Indian herbs & spices

#### **BHUNE MAKAI DAL KA SHORBA**

170

Extraneet of American corn and lentil cooked with Indian herbs and spices

#### **CAMPFIRE GOSHT SHORBA**

220

A mélange of flavors' lamb mince with carom seeds

### **APPETIZERS-VEGETARIAN TANDOOR KEBAB KE NAZRANE**

(THE ORIGINAL DELICACY FROM THE CLAY OVEN STRAIGHT TO YOUR PLATE)

#### **PANEER CAJUN TIKKA**

310

Cubes of fresh home made cottage cheese, marinated with Cajun spices cooked in char grilled

#### **SAUFYANI PANEER TIKKA**

310

Chunks of cottage cheese marinated with fennel flavored yogurt and cooked to done

#### **HARE PATTOWALI PANEER**

330

Chunks of cottage cheese in a fragrant coriander and mint marinated cooked on a char grilled

#### **SHABNAM PURLUFT**

330

Stuffed Garden Fresh mushroom marinated in Indian herbs & spices cooked in char grilled

#### **PERI PERI MUSHROOM**

310

Garden Fresh mushroom marinated in peir peri spices cooked in clay oven

#### **CHEESE CORN SEEKH KEBABA**

340

n exotic mix of American corn and cheese prepared the Indian herbs & spices cooked on clay oven

#### **VEGETABLE SEEK KEBAB**

290

Combination of assorted green vegetable minced flavored with Indian herbs & spices cooked in char grilled







## **APPETIZERS–NON–VEG TANDOOR KEBAB KE NAZRANE** (THE ORIGINAL DELICACY FROM THE CLAY OVEN STRAIGHT TO YOUR PLATE)

<b>TANDOORI JHINGA</b>	<b>690</b>
Plump prawns steeped in a marinade flavoured with fresh ginger, garlic and peeli mirchi powder and slow cooked in a tandoor	
<b>SHAHI POMFRET</b>	<b>720</b>
Medium spiked whole pomfret marinated in Indian spices	
<b>CHANDANI TIKKA</b>	<b>410</b>
Chunks of boneless chicken marinated overnight with cream, cheese and green chilies and broiled in a tandoor	
<b>HARE PATTE KA MURG</b>	<b>370</b>
Succulent chicken soaked in an exotic Dakshin masala flavoured with fresh curry leaves cooked in tandoor	
<b>MURG BOOKNI KEBAB</b>	<b>390</b>
Succulent pieces of chicken flavoured with crushed Kashmiri chilies cooked in tandoor	
<b>AFGHANI TANGDI KEBAB</b>	<b>390</b>
Stuffed drum stick flavored with Indian creamy spices cooked in clay oven	
<b>TIKHA– LAL TIKKA</b>	<b>370</b>
Boneless chicken steeped in a pickled spiced marinated of red chili and aromatic Indian herbs & spices smoked and char grilled in tandoor	
<b>JUNGLEE MASALE KA MURG TIKKA</b>	<b>380</b>
Chunks of boneless chicken marinated with Indian herb and spicy cooked in clay oven	
<b>JUNGLEE MASALE KA MURG TIKKA</b>	<b>650</b>
Chunks of boneless chicken marinated with Indian herb and spicy cooked in clay oven	
<b>LUCKNOVI SEEKH</b>	<b>410</b>
Aromatic tender lamb minces blend with brown onion, garlic & cashew nut	





<b>CRACKLING POTATO</b>	<b>270</b>
Crispy spinach & Shredded potato tossed in chilly & honey	
<b>MAPO TOFU</b>	<b>280</b>
Chopped vegetable and tofu flavored with star anise & chillies	
<b>PANEER 65</b>	<b>310</b>
Fried paneer tossed with Chinese flavor yogurt sauce	
<b>CHEESE &amp; BELL PEPPER ROLL</b>	<b>310</b>
Chinese flavor bell pepper & cheese wrap	
<b>PATTAYA CHEESE ROLL</b>	<b>320</b>
Cheese roll tossed with Pattaya sauce	
<b>HONEY CHILLY POTATO</b>	<b>250</b>
Crisp Fried potato tossed with honey chili sauce	
<b><u>NON-VEG STARTER</u></b>	
<b>FISH IN GINGER CHILLY SAUCE</b>	<b>450</b>
Cub of bekti fish and ginger, garlic, coriander spicy sauce	
<b>PEPPERY HOT PRAWNS</b>	<b>590</b>
Crispy fried prawns in garlic, celery, chili flakes	
<b>CHOWSEY POMFRED</b>	<b>890</b>
Crispy fried pomfred, tossed with bell pepper & chopped chili	
<b>BASIL PRAWNS</b>	<b>590</b>
Crunchy Jumbo prawns tossed with basil	
<b>SHANGHAI STYLE PRAWNS</b>	<b>590</b>
Jumbo prawns cooked in sweet and spicy sauce	
<b>YUE YANG CHILLI BEANS FISH</b>	<b>590</b>
Crisp fried sliced fish tossed in chilli beans sauce and flavoured with white wine & vinegar	
<b>STEAMED POMFRET</b>	<b>790</b>
Classic chef creation steamed fish flavoured with herb and condiments	
<b>SATAY KAI</b>	<b>330</b>
Marinated chicken supreme, grilled and served with peanut sauce	
<b>CRISPY CHICKEN</b>	<b>330</b>
Crispy fried boneless chicken flavoured with star anise served with surprise sauce	
<b>CHILLI CHICKEN/ CHICKEN MANCHURIAN</b>	<b>330</b>
<b>OYSTER CHICKEN</b>	<b>350</b>
Fried slice chicken, mushroom, palak tossed with oyster chili sauce	





<b>HAKKA CHICKEN</b>	<b>350</b>
Fried chicken tossed with Chinese seasoning & pepper	
<b>PATTAYA CHICKEN</b>	<b>370</b>
Fried chicken tossed with Pattaya tangy sauce	
<b>CHICKEN LOLLY POP</b>	<b>370</b>
Chicken winglet fried tossed with schezwan sauce	
<b>KOREAN WINGS</b>	<b>370</b>
Fried wings tossed with Korean sauce	
<b>TORI TERI YAKI</b>	<b>390</b>
Diced grilled chicken tossed in Japanese teriyaki sauce	
<b>CRISPY FRIED LEMON CHICKEN</b>	<b>390</b>
Crispy fried chicken tossed with diced spring onion butter and flavoured with lemon and wine	

#### **DIM SUM & MOMO**

<b>VEG CRYSTAL DIM SUM</b>	<b>240</b>
Exotic veg & Thai herbs crystal wrap	
<b>Mushroom &amp; Pokchoy</b>	<b>250</b>
Shitake button mushroom & pokchoy tossed with Thai seasoning	
<b>THAI EXOTIC CHICKEN</b>	<b>280</b>
Chicken mince tossed with Thai herbs & crystal wrap	
<b>VEG MOMO</b>	<b>220</b>
Vegetable marinated with desi Momo masala	
<b>CHICKEN MOMO</b>	<b>270</b>
Chicken mince marinated with desi Momo masala	

#### **RICE**

<b>NASI GORENG</b>	<b>320</b>
Indonesian version of fried rice served with chicken Satay, fried egg, cucumber & tomato	
Traditional noodle tossed with white garlic sauce prawns/chicken/veg	
<b>CHILLY GARLIC NOODLE</b>	<b>(prawn 390 chicken 290veg 250)</b>
Spicy homemade noodles tossed with chilly garlic and cashew nut	
<b>FRIED RICE</b>	
Chinese wok tossed rice with choice of	<b>(prawns390 /chicken290/veg 250)</b>
<b>KHAO PHAD KIMO</b>	<b>290</b>





## NOODLES

**PHAD THAI** (prawn 390 chicken 290 veg250)

Thai flat noodle with tamarind sauce with prawns chicken and veg

**PAN FRIED NOODLES** (prawn 390 chicken 290 veg250)

**HAKKA NOODLES** (prawn 390 chicken 290 veg250)

Noodles and vegetable tossed with Chinese seasoning

**SINGAPURI NOODLES** (prawn 390 chicken 290 veg250)

Noodles tossed with pineapple & Singapuri style

**SILLY CHILLY NOODLES** (prawn 390 chicken 290 veg250)

Noodles tossed with chili oil and seasoning

**CHILLY GARLIC NOODLES** (prawn 390 chicken 290 veg250)

Noodles tossed with chilly garlic sauce

**HOT BASIL NOODLES** (prawn 390 chicken 290 veg250)

Noodles tossed with hot sauce basil flavors

## MAIN COURSE

VEG

VEG

VEG

**KOREAN POT RICE**

270

350

440

Rice served with Koren style sauce

**SAPO RICE**

270

350

440

Steam hot rice served with sapo sauce

**HOT POT RICE**

270

350

440

Plain rice served with black pepper sauc

**KOREAN POT NOODLES**

270

350

440

Rice served with Koren style sauce

**PAN FRIED NOODLES**

270

350

440

Work tossed noodles served in Cantonese sauce

**SCHEZWAN**

270

350

440

THAI CURRY (red, yellow, green)

270

350

440

**MASSAMAN CURRY**

270

350

440

**PANANG CURRY**

270

350

440

**MANCHURIAN GRAVY**

270

350

440

**CHILLY GRAVY**

270

350

440

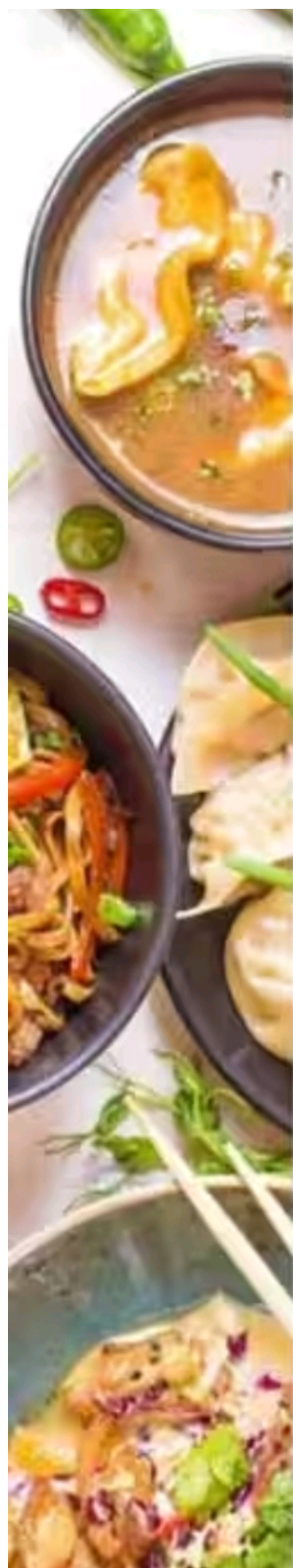
**OYSTER CHILLY GRAVY**

270

350

440





## **VEG-MAINS INDIAN**

### **PANEER MAKHANWALA**

**270**

Cottage cheese simmered in rich tomato gravy

### **PANEER KHURCHAND**

**270**

Stir fried cottage cheese with bell pepper and tomato

### **PANEER TIKKA LABABDAR**

**290**

Cubes of cottage cheese tossed and simmered in rich tomato gravy

### **MAKAI PALAK**

**270**

Corn kernels simmered in creamy spinach gravy

### **BENARASI MALAI KOFTA**

**270**

Cottage cheese dumplings stuffing with dry fruit and khoya simmered in rich cashew gravy

### **TAWA SUBZI NIZAMI**

**310**

Stir fried vegetable flavoured with fenugreek

### **SUBZ DUM HANDI**

**290**

Seasonal vegetable slow cooked in mellow yellow gravy flavoured with khoya

### **MUTTER MUSHROOM HARA PYAZ**

**290**

Cumin flavoured pan braised green peas and mushroom

### **ALOO HARA MASALA/ ALOO JEERA**

**260**

Baby potato finished with fresh curry leaves and chillies paste

### **KALE CHHOLE**

**290**

An ethnic delicacy of chick peas Flavoured with a pounded blend of fresh coriander and carom seeds

### **DAL MAKHANI**

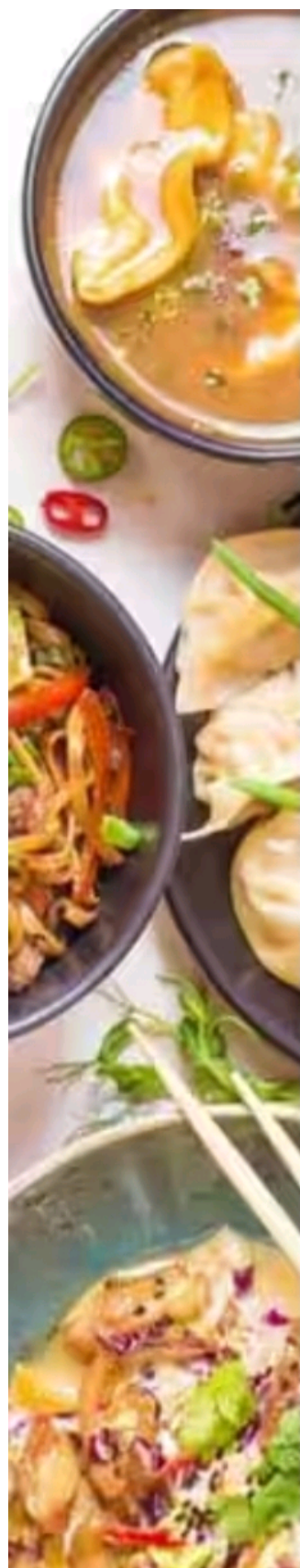
**310**

Whole black lentil simmered in slow fire and tempered with ginger, garlic and tomato puree

### **DAL TADKA**

**210**

Yellow lentils tempered with garlic and whole cumin seed



## MAIN NON-VEG

<b>HARI MIRCH KI MACHHALI</b>	<b>350</b>
All time favorite-fish cooked in a fragrant curry with fresh coriander and green chill's	
<b>KADAI JHINGA</b>	<b>450</b>
Wok cooked prawns in Kadhai spice blend with pounded coriander seeds and crushed	
<b>MURG TIKKA LABABDAR</b>	<b>390</b>
Cubes of cottage cheese tossed and simmered in rich tomato gravy	
<b>ADRABI MURG</b>	<b>390</b>
Corn kernels simmered in creamy spinach gravy	
<b>BUTTER CHICKEN</b>	<b>450</b>
Cottage cheese dumplings stuffing with dry fruit and khoya simmered in rich cashew gravy	
<b>MURGH KHURCHAND</b>	<b>390</b>
Shredded morsels of tandoor cooked chicken tossed with tomato bell pepper. Onion and sprinkling of green mango powder	
<b>CHICKEN SAAG</b>	<b>390</b>
Shredded morsels of tandoor cooked chicken tossed with tomato bell pepper. Onion and sprinkling of green mango powder	
<b>GOSHT ROGAN JOSH</b>	<b>470</b>
Mutton cooked traditional Kashmiri style	
<b>CHAAMP KA SAALAN</b>	<b>470</b>
Lamb chops marinated overnight with garlic juice spiced yoghurt and aromatic masala blend & slow cooked over charcoal in an ethnic vessel lagan	
<b>LAMB SAAG</b>	<b>470</b>
Succulent pieces of lamb cooked with spinach and very delicately spice	





## **ACCOMPANIMENTS**

### **RAITA**

Mix veg/pineapple/boondi/pudina/fruit  
Plain curd

110

### **PAPAD**

Masala  
Fry /roasted

70

40

## **FORM THE ORIENTAL/PAN ASIAN KITCHEN**

**VEG**

**NON-VEG**

### **MANCHOW**

Chop vegetable medium spicy ginger &  
coriander flavor with chow

172

210

### **HOT & SOUR**

Julian vegetable with tofu and bamboo  
shoot hot & sour flavor

172

210

### **TUM YUM**

Vegetable with Thai herbs tangy flavor

190

220

### **SWEET CORN**

Sweet corn creamy flavor added  
vegetable

170

210

### **LEMON CORIANDER**

Exotic veg with lemon & coriander  
flavor

170

210

### **MANGOLIAN**

Tomato flavor exotic veg with medium  
spicy

180

230

### **CLEAR**

Exotic veg with Chinese herbs flavor

160

220

## **VEG STARTER**

### **VEG MANCHURIAN**

Veg boll tossed with ginger coriander flavor  
Manchurian sauce

230

### **CHILLY /SECHWAN PANEER**

Fried paneer tossed with spicy sauce

350

### **MUSHROOM CHILLY**

Fried mushroom tossed with spicy chili sauce

250

### **BRUNT CHILLY PANEER**

Fried paneer tossed with burnt chilly spicy flavor

290

### **COTTAGE CHEESE IN GINGER CHILLY SAUCE DRY**

Cube of Paneer and ginger, garlic, red chili paste,  
spicy sauce

310

### **CRISPY CORN CHILLY WATER CHESHNUT**

Crispy fried of American Corn and tossed in spicy  
chili sauce

330