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

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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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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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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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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

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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

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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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- **Dal makhani - ₹ 800**
  Black lentils simmered overnight and finished with clarified butter

- **Khichdi - ₹ 650**
  A mélange of rice and yellow lentils with choice of plain or masala preparation

- **Dum biryani**
  Doon basmati rice cooked with saffron and whole spices, served with yoghurt
  - **Lamb or chicken - ₹ 1,050**
  - **Vegetables - ₹ 950**

- **Pulao - ₹ 650**
  Steamed Doon basmati rice, flavored with saffron and tossed with vegetables,
  Peas, cumin, dry fruits or gram flour dumplings

- **Steamed rice - ₹ 500**

- **Indian bread - ₹ 175**
  Leavened bread, baked in clay oven with a choice of plain, butter or garlic

### For the Little Ones

- **Traditional Mac n Cheese - ₹ 450**

- **Chicken or vegetarian mini burger with melted cheese and fries - ₹ 550**

- **Fried egg noodles with colorful vegetables, with or without chicken - ₹ 600**

- **Fried fish finger with French fries - ₹ 650**

- **Spaghetti with meat sauce - ₹ 700**

**Ice cream selection:** available in a cup (per scoop) - ₹ 250
Vanilla, strawberry, chocolate ribbon, butter scotch, coffee almond fudge, mango,
banana caramel, mango sorbet

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Desserts

- Chocolate mud pie served with vanilla ice cream - ₹ 500
- Baked New York cheese cake - ₹ 500
- Chocolate parfait centered with coffee crème brule’ and raspberry Ice cream - ₹ 500
- Caramel custard with glazed vanilla pod - ₹ 450
- Lemongrass crème brule’ with almond biscotti - ₹ 450
- Rosemary apple crumble tart with cinnamon ice cream - ₹ 450
  - Sugar free, vanilla pannacotta - ₹ 450
  - Eggless macadamia chocolate mousse - ₹ 450
  - Fresh seasonal fruit platter - ₹ 450
  - The ice-cream cart - ₹ 450
  - Malai kulfi - ₹ 450
    Traditional Indian specialty ice-cream
  - Rasmalai - ₹ 450
    Poached cottage cheese laced with saffron
  - Lancha - ₹ 450
    Fried milk dumpling with cardamom

Selection of tea - ₹ 250

Selection of coffee - ₹ 300

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