All day breakfast

**IDLI - 450**
Savory rice cakes served with coconut and tomato chutney along with sambar

**DOSA – 450**
Savory crisp crepe served with coconut and tomato chutney along with sambar. Choice of plain or masala

**UTHAPAM – 450**
A south Indian rice and lentil pancake, plain or with toppings of onion | masala served with sambar and coconut and tomato chutney

**STUFFED PARATHA – 450**
Stuffed bread griddled with desi ghee with choice of filling - cauliflower | cottage cheese | onion. Served with plain yoghurt and pickle

**POORI BHAJI – 450**
Unleavened deep fried bread served with potato ‘bhaji’.

**CHOICE OF CEREAL – 350**
* Cornflakes | Choco flakes | Wheat Flakes | Honey Loops
Served with hot | cold milk

**CHOICE OF BAKER’S BASKET – 450**
Choose any three, served with preserves and butter
* Muffin | Doughnut | Croissant | Danish | White Bread | Whole wheat Bread | Multigrain Bread

**GOLDEN PANCAKE – 450**
* Plain | Chocolate | Caramelized Banana
Served with maple syrup, dusted sugar and dollops of cream

**EGGS TO ORDER – 575**
* Poached | Fried | Scrambled | Boiled | Plain Omelets | Masala Omelets | Cheese Omelets | Mushroom Omelets
Served with choice of ham | bacon | chicken sausages and hash brown potato

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Vegetarian | Non-vegetarian | Spicy
Sandwiches, Salads and Rolls

HARISSA CHICKEN SALAD - 550
Chicken and veggies toss with Mediterranean spices

GREEK SALAD – 415
Bowl of crunchy field greens, ripened tomatoes, cucumber, olives, onion rings topped with cottage cheese

GREEN SALAD – 275
Garden fresh cucumber, carrots, tomatoes with green chilies and lemon wedges

BRUSCHETTA – 400
Crispy French bread topped with salsa fresca and garnished with fresh basil

VEGETARIAN CLUB SANDWICH – 600
With tomato, cucumber and cheese

BOMBAY TOASTY – 550
Mumbai style masala sandwich with cilantro chutney, potato filling and vegetables

NON VEGETARIAN CLUB SANDWICH – 775
With fried egg, ham, chicken, tomato and cheese

GRILLED CHICKEN, GRAINY MUSTARD & CARAMELIZED ONION – 695

CLASSIC BLT –695
Crispy bacon, lettuce & tomato sandwich

DESIGN YOUR SANDWICH – 600 | 695
Choose any one bread of your choice
Slice Of White | Brown | Multi Grain | Burger Bun | Garlic Bun

Choose any three filling of your choice
Smoked Chicken | Ham | Bacon | Fried Egg | Boiled Egg | Tomato | Cucumber | Onion | Bell Pepper | Zucchini | Jalapeno | Olives

KATHI ROLLS
VEGETABLE | CHICKEN – 695 | 795
Clay oven roasted cottage cheese or chicken in spices wrapped in a roti / parantha, sliced onion and cilantro chutney

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Soups

MINESTRONE – 350
A traditional soup of Italy, flavored with ripe tomatoes, vegetables and pasta topped with parmesan cheese

MULLIGATAWNY SOUP – 350
Madras curry powder flavored lentil soup

CHOICE OF CREAM SOUPS – 350 | 375
Tomato | Mushroom | Broccoli | Vegetable | Chicken

HOT AND SOUR – 350 | 375
Vegetable | Chicken

SHORBA - 350 | 375
Tamater (Tomato) | Palak (Spinach) | Dal Pudina (Lentil Spinach) | Murgh (Chicken) | Yakhni (Lamb)

International Selection

PLATED MAINS

EGGPLANT AND ZUCCHINI PARMIGIANA – 825
Layers of roasted eggplant and zucchini in chargrilled smoked roma tomato and basil pesto topped with parmesan shavings

VEGETABLE LASAGNE – 825
A medley of roasted exotic vegetables layered in pasta sheets with tomato sauce and cheese

BURGER
Vegetable | Chicken | Lamb – 695 | 795 | 850
Served on toasted soft homemade sesame seed bun with tomato, red onion, iceberg lettuce and French fries

CAJUN SPICE GRILLED CHICKEN – 950
Served with sautéed exotic vegetables, creamy mashed potato and topped with flavored pan jus

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Vegetarian | Non-vegetarian | Spicy
SHEPHARD’S PIE – 950
Casserole with a layer of meat minced and vegetables, topped with mashed potatoes

GRILLED FISH FILLET – 895
Fillet of fish served with seasonal vegetables and lemon butter sauce

FISH N CHIPS – 895
Crumb fried fish served with French fries and tartar sauce

PIZZA
House Made Pizza (12”)
Hand crafted pizza dough, whole wheat | regular by our chefs. Our pizza is a medium crust with extra virgin olive oil and topped with the fresh ingredients baked to order in our oven

TRADITIONAL PIZZA MARGHERITA – 775
House made pizza sauce, mozzarella, tomato and fresh basil

PIZZA VALPARAISO – 775
Bell pepper, corn, tomato, olives, jalapeno and cheese

CHICKEN TIKKA PIZZA – 895
Onion, pepper, tomato, chilies, chicken tikka and cheese

CREATE YOUR OWN PIZZA – 775/895
Choose your own vegetables and chicken (subject to availability) and we would be delighted to make your favorite pizza

DESIGN YOUR PASTA

PASTA
Vegetable | Non-Vegetable | Seafood - 775 | 895 | 1200

Choose any pasta shape with your choice of sauce
Whole Wheat Penne | Spaghetti | Penne | Fussili

SAUCE
Carbonara (Bacon) | Bolognese (Lamb) | Al Pesto | Arrabiata | Alfredo

With addition of
Vegetables | Mushrooms | Chicken | Shrimp

RISOTTO

RISOTTO MILANESE – 775
Saffron, parmesan and vegetables

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Vegetarian | Non-vegetarian | Spicy
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**Vegetarian | Non-vegetarian | Spicy**

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**SUNDRIED TOMATO AND MUSHROOM RISOTTO – 775**

**CHICKEN AND OLIVES RISOTTO – 895**

**Asian Classics**

**LOTUS ROOTS IN CHILLI HONEY – 775**
Crispy lotus roots tossed with chili, honey and sesame

**VEGETABLE MANCHURIAN – 775**
Fried veggie balls in a spicy, sweet and tangy sauce

**CORN SALT AND PEPPER – 775**
Crispy American corn with garlic and pepper

**SALT AND PEPPER PRAWNS - 1320**
Crispy fried prawns with garlic and pepper

**DRUMS OF HAVEN WITH HOT GARLIC SAUCE – 895**
Chicken Lollipops served with hot garlic sauce

**CHILLI CHICKEN – 895**
Crispy fried chicken in fresh chili

**KONJEE CRISPY CHICKEN – 895**
Crispy slices of Chicken cooked in sweet chili sauce

**VEGETABLES COOKED TO YOUR TASTE – 825**
*Hot Garlic | Soy Ginger | Black Bean | Sweet and Sour Sauce*

**SLICED FISH COOKED TO YOUR TASTE- 950**
*Chili Mustard | Whole Garlic | Fresh Chili | Black Pepper Sauce*

**THAI CURRY**
*Red | Green*
*Vegetable | Chicken | Prawn – 825 | 950 | 1350*

A classical homemade Thai curry served with a bowl of steamed rice

**RICE AND NOODLES**

**WOK FRIED RICE**
*Vegetable | Egg | Chicken – 575 | 600 | 650*
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NOODLES
- Chili Garlic
- Hakka
- Curried Noodles

Vegetable | Egg | Chicken – 575 | 600 | 650

**Indian Selection**

**KEBAB**

**PANEER TIKKA**

- Paneer Tikka of your choice – 775
- Achari | Ajwainee | Pudina | Lal Mirch
- Cooked in clay oven

**HARA TAWA KEBAB** – 775
- Delectable spinach cakes with lentils and aromatic spices and served with yoghurt dip

**DAHI KE KEBAB** – 775
- Delicate aromatic patties of hung yoghurt, vegetables and spices

**BHUTTA KEBAB** – 775
- Patties of delicate Corn, griddle fried

**KURKURA VEGETABLE SEEKH KEBAB** 775
- Mince of veggies and Indian spices finished crisp

**AJWAINEE MAHI** – 895
- Fish morsels marinated in lemon juice, mint, coriander, mustard oil with a hint of carom seed and cooked in clay oven

**AMRITSARI FISH FRY** – 895
- A lightly battered fish fry in Indian spices

**TANDOORI CHICKEN TIKKA** – 895
- Chicken tikka, the iconic Indian snack cooked in traditional clay oven is a classic Indian dish that has the special touch of using distinctive Indian spices from the royal kitchens of Mughals

**TANDOORI MURG** – 895
- Chicken on bone marinated with spiced yoghurt, cooked in clay oven

**MURG TIKKA MIRZA HASNU** – 895
- Morsels of boneless chicken marinated in saffron flavored yoghurt with mild exotic spices and cooked in clay oven. Recipe from the royal kitchen of Nawab Shuja-ud-Daula

**MURG MALAI TIKKA** – 895
- Boneless of chicken marinated with blend of selected spices, roasted on slow charcoal smoke

**GOSHT SEEKH KEBAB** – 950

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Vegetarian | Non-Vegetarian | Spicy

House specialty of minced lamb infused with herbs and spices cooked to perfection on a skewer

**MUTTON KI GALOUTI - 950**
Succulent and Juicy Mutton Galouti Kebabs

**KEBAB PLATTER**
*Vegetarian | Non-Vegetarian - 1495 | 1695*

These platters are designed with the intention of starting of the digestive juices in you and have nine pieces in totality, choice remains with you to choose three kebabs under each platter.

### Pan Indian Specialities

**KHAJURI MALAI KOFTA – 825**
Cottage cheese dumpling filled with dates in rich cream and nuts gravy

**PANEER PASANDA – 825**
Stuffed Cottage cheese with creamy rich cashew-tomato gravy.

**ADRAKI PANEER – 825**
A delightful combination of cottage cheese and pimentos with cumin, garlic, tomatoes and hint of ginger

**KADAI PANEER – 825**
Cottage cheese cooked with tomatoes, onions, bell peppers and a blend of Indian spices

**PANEER BUTTER MASALA – 825**
Soft cottage cheese cubes cooked in rich tomato gravy and finished with cream

**PINDI CHOLE 825**
Authentic Punjabi style chickpea with a blend of Indian spices

**BROCCOLI MALAI KOFTA 825**
Cottage cheese and broccoli balls cooked with rich tomato gravy finished with cream

**GOBHI MATAR KA KEEMA 825**
Cauliflower mince with green peas, ginger

**KASHMIRI DUM ALOO – 825**
Baby potatoes gently tossed in exotic spices from the lush valley of Kashmir
KHEEMA MUTTER – 950
Hand chopped minced mutton with green peas cooked to perfection with pounded masalas

NAHARI GOSHT – 950
Tender lamb with bone cooked with exotic herbs and spices in rich lamb yakhni

KHUMB METHI MUTTER – 825
Melange of fenugreek leaves, green peas with mushrooms in tomato gravy

NAVRATAN KORMA – 825
Harmony of nine elements cooked together in cheese and tomato gravy

SUBZ AMCHOORI MASALA – 825
Vegetables specially made to sour for its simplicity and freshness touched with dry mango.

DAHI PAKODI KADHI – 825
Home style preparation of gram flour and yoghurt mixed together with a tempering of spices

BAINGAN BHARTHA – 825
A delicacy of charcoal smoked eggplant pulp cooked with onion and tomatoes

DAL TADKA – 700
Yellow lentils tempered with cumin and garlic

DAL MAKHNI – 700
Harmonious combination of black lentil and red kidney beans cooked with tomato, butter and cream

MALABAR PRAWAN CURRY 1350
Prawns cooked in Goan style curry

CHAMBAL FISH CURRY – 950
A fine blend of spices like chili, coriander, tamarind, cumin with fish

DHANIYA MURG – 950
Chicken cooked in coriander sauce

MURG MAKHANI – 950
Succulent chicken morsels finished in rich tomato gravy

LEHSOONI BHUNA MURGH – 950
Boneless chunks of chicken sautéed with onions, tomatoes flavored with garlic

KADAKNATH CURRY – 1500
Robust black chicken curry cooked with whole spices

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Vegetarian | Non-vegetarian | Spicy
**RARA GOSHT – 950**
Lamb steeped in gravy of spicy minced lamb, soaked with rare Indian spices

**SAFED MAAS – 950**
Lamb enriched with cream, yoghurt reminiscent of the flavors of Rajasthan

**RICE**

**STEAMED RICE – 350**

**PULAO – 400**
Jeera | Navratan | Kashmiri | Green Peas

**SUBZ DUM BIRYANI – 825**
Fragrant basmati rice layered with seasonal vegetables cooked with yoghurt and whole spices, served with raita

**MURG DUM BIRYANI – 950**
Saffron and kewda flavored basmati rice layered with chicken, Indian herbs and spices, served with raita

**GOSHT BIRYANI – 950**
Kid lamb and basmati rice cooked in dum style with saffron and Indian spices, served with raita

**INDIAN BREADS**

**NAAN**
Plain | Butter | Garlic | Cheese – 175

**TANDOORI ROTI**
Plain | Butter – 150

**PHULKA (3 PIECES)** – 150

**PARATHA**
Pudina | Laccha | Tawa – 150

**KULCHA**
Onion | Paneer – 175

**KHASTA ROTI – 150**

**MISSI ROTI – 150**

**BREAD BASKET – 500**

Tandoori roti, naan, pudina paratha and laccha paratha

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- Vegetarian | Non-vegetarian | Spicy
ROYAL NEPALESE MARATHA CUISINE  
TIMELESS CULINARY TREASURES

India, as we all know, was a land of Maharajas, Kings, Emperors and Nizams who were invariably connoisseurs of good food. The Royal Palaces maintained fine kitchens and employed the best cooks. Today every well-known Indian dish is the product of a long invasion and the fusion of different traditions.

In Gwalior, when Maratha royalty and Nepalese aristocracy came together in matrimony, the Chefs of both families combined their skills to create an even more spectacular array of dishes. Handed down in discreet secrecy from the royal kitchens of the Jai Vilas Palace these recipes have found their way into our menu at the Silver Saloon. We make every effort to recreate a lingering moment of a pampered palate and to bring the Royal Nepalese Maratha cuisine back to life, for our valued guests.

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Vegetarian | Non-vegetarian | Spicy
Nepalese Maratha Cuisine (Regional)

SOUP

TOMATO CHE SAAR – 350 ❁
Combination of tomato and lentil tempered with curry leaves and cardamom seeds, a specialty of the house of Maratha

CHARA KO RAAS – 375 ❁
A specialty of Nepalese cuisine - Chicken clear soup flavored with cumin and cinnamon

STARTERS

TAREKO ALOO – 775 ❁
Crispy fried potato tossed with onion and tomato

MUSHROOM CHAYUU – 775 ❁
Spicy tangy mushrooms in Nepalese style

SEKWA – 950 ❁
A Nepalese specialty, fish marinated in yoghurt with special spices and cooked on griddle

CHARA SANDEKO – 950 ❁
Smoked chicken juliennes cooked with spices

MAIN COURSE

PANEER KOLAPURI – 825 ❁
Cottage cheese in coconut based gravy - a Maharashtrian recipe which uses authentic Kolhapuri masala

PANEER KA ACHAR – 825 ❁
Batter fried cottage cheese tossed with pickled spices

TARKARI KALA MASALA – 825 ❁
Mixed vegetables cooked with kala masala – a blend of 18 spices

PALUNGO KO SAAG – 825 ❁
Spinach tempered with cardamom seed and cinnamon

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BHARLI VANGI – 825
Baby eggplants stuffed with a delicious, tangy spice mix

BHINDI MASALA – 825
Crispy fried lady fingers cooked with onion and tomato

DAL AMTI – 825
Medium spicy dal with balanced flavour of sweet and sour

BHUTEKO BHAAT – 400
Nepalese style fried rice

CHARA KO TANDRUK – 950
Chicken pieces cooked in traditional homemade mild sauce, with a combination of ginger, garlic, tomato and other spices

LAMB BARBAT – 950
Spicy mutton preparation from the house of Marathas

BREADS

SWARI – 175
Deep fried flat bread made of refined flour – a specialty from the house of Nepal

DESSERT

PURAN POLI AND SHRIKHAND – 450
A flat bread made with unique combination of jaggery, yellow gram, plain flour, cardamom powder & ghee and served with sweetened hung curd flavored with saffron and pistachios – a specialty from the house of Marathas

Vegetarian | Non-vegetarian | Spicy
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Vegetarian | Non-vegetarian | Spicy

Vegetarian - 1999
A lavish assortment of vegetarian dishes accompanied with salad and chaas, and finished with dessert

Non-vegetarian – 2499
A lavish assortment of two non-vegetarian and three vegetarian dishes accompanied with salad and chaas, and finished with dessert
Jain Food
No onion, no garlic
Please prompt the associate while ordering from this section

PANEER MAKHANWALA – 825
PALAK PANEER – 825
JEERA ALOO – 700
CHAUNKE MUTTER – 700
DAL TADKA – 700
PEAS PULAO – 400

Kids Menu

BUTTERCUP NOODLE SOUP – 300
Vegetable | Chicken

MINI BURGER – 450
Vegetable | Chicken
Served with French fries

FINGER SANDWICH – 450
Vegetable | Egg | Chicken

FISH FINGERS – 450
Served with tartar sauce

KIDS PASTAS – 550
Macaroni | Fusilli
Cheese | Tomato
Vegetables | Chicken

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Vegetarian | Non-vegetarian | Spicy
Desserts

WALNUT BROWNIE – 425
Served with scoop of ice cream

ALMOND ORANGE CAKE – 425
Exotic gluten free dessert with a hint of Orange

BLUEBERRY CHEESECAKE – 425
Compote of forest berries

CHOCOLATE SILK CAKE 450
The gluten-free chocolate cake

APPLE PIE – 425
Served with dollops of cream

LEMON TART – 425
With rinds of lemon

PISTA GULAB JAMUN – 425
Cottage cheese dumplings seeped in sugar syrup

QUBANI KA MEETHA – 425
Pudding sweet made from apricots originating from Hyderabad

KESAR RASMALI - 425
Rasmalai is a popular and delicious Bengali sweet

GAJAR KA HALWA - 400
Rich carrot pudding available in the months of October to February

BUNDELKHANDI ONION KHEER – 450
An unusual sweetened delicacy from the Bundela region

SELECTION OF ICE CREAMS – 400
Two scoops
Vanilla | Strawberry | Butterscotch | Chocolate

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Vegetarian | Non-vegetarian | Spicy
Beverages

ORGANIC HERBAL TEAS

GINGER LEMON AND HONEY - 225
TURMERIC GINGER AND CUMIN - 225
JASMINE TEA - 225
GREEN TEA - 225

SELECTION OF TEA - 195
Ice | Cardamom | Masala | Darjeeling | Lemon | English Breakfast

CHOICE OF COFFEE - 195
Instant coffee | freshly brewed espresso | Cappuccino

MOCHA FRAPPÉ – 350

SEASONAL FRESH FRUIT JUICE - 365

FRESH VEGETABLE JUICE – 350
Carrot | Cucumber | Tomato | Beetroot

CHOICE OF SHAKES - 350
Vanilla | Strawberry | Chocolate

LASSI - 350
Sweet | Salted | Plain

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