


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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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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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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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

KEBABS

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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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

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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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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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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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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

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Nepalese Maratha Royal Thali

A royal meal for one person served in silver platter with assorted silver bowls

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 

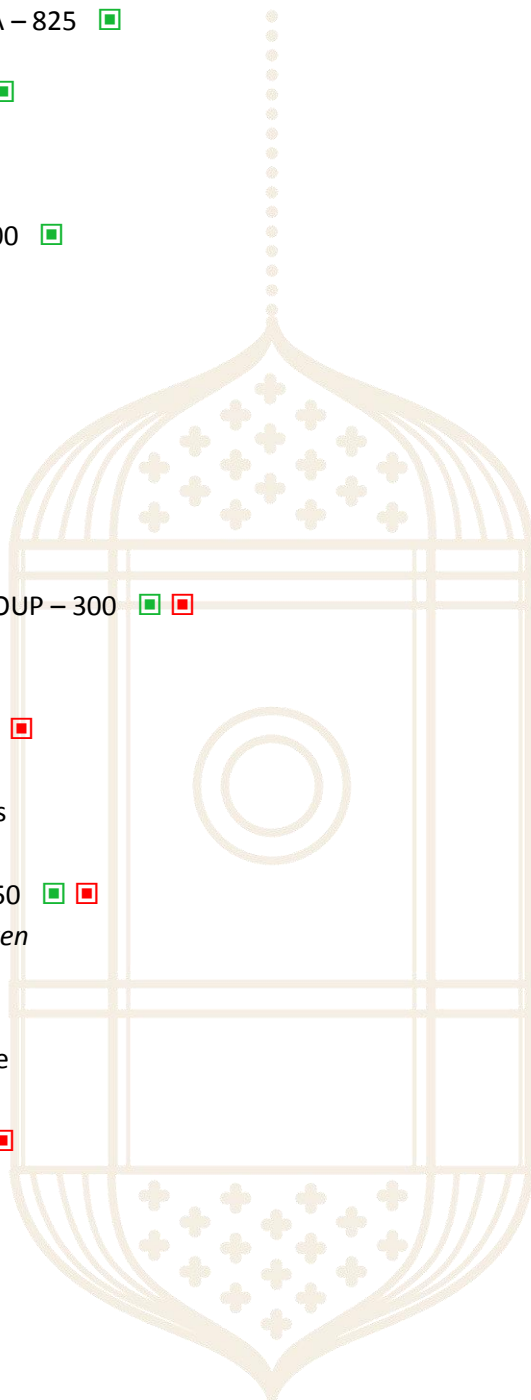
Served with tartar sauce

KIDS PASTAS - 550  

Macaroni | Fusilli




Cheese | Tomato

Vegetables | Chicken



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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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Beverages

ORGANIC HERBAL TEAS

GINGER LEMON AND HONEY - 225

TURMERIC GINGER AND CUMIN - 225

JASMINE TEA - 225

GREEN TEA - 225

SELECTION OF TEA - 195

Iced | 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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