PATIALA ROOM

Punjab, the land of the five rivers, also called the land of plenty. One of the salient features of Punjabi food is the diverse range of dishes that can suit any palate.

The Patiala room aims to capture a snapshot of Punjabi cuisine, The menus takes inspiration from Traditional home cooked and regional favourites, delicacies from the Royal kitchens of Patiala as well as the all time favourite street foods of Punjab.

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.
## SOUP

<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Volume</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>TAMATAR TE GEHUN DA SHORBA</td>
<td>96 kcal</td>
<td>300 ml</td>
<td>Tomato, broken wheat, coriander</td>
</tr>
<tr>
<td>BHUNNE MAKKAI TE PUDINA DA SHORBA</td>
<td>185 kcal</td>
<td>300 ml</td>
<td>Roast corn, mint</td>
</tr>
<tr>
<td>MURGH BADAMI SHORBA</td>
<td>488 kcal</td>
<td>300 ml</td>
<td>Chicken, almonds</td>
</tr>
<tr>
<td>PAYA DA RAS</td>
<td>392 kcal</td>
<td>300 ml</td>
<td>Lamb trotters, spices, ginger</td>
</tr>
</tbody>
</table>

## VEGETARIAN APPETIZERS

<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Volume</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>GOL GAPPE</td>
<td>493 kcal</td>
<td>12 pc</td>
<td>Crisp semolina puri, spiced potato and horsegram, flavoured waters</td>
</tr>
<tr>
<td>CHOLE SAMOSA CHAAT</td>
<td>795 kcal</td>
<td>220 gm</td>
<td>Crushed samosas, spiced chickpea curry, chutneys, yoghurt</td>
</tr>
<tr>
<td>KURKURE DAHI KE KEBAB</td>
<td>996 kcal</td>
<td>320 gm</td>
<td>Hung curd, black pepper, prunes, apricots, deep fried</td>
</tr>
<tr>
<td>PANEER KE BHOOLEY</td>
<td>664 kcal</td>
<td>280 gm</td>
<td>Paneer dolmades, saffron, dried fenugreek</td>
</tr>
<tr>
<td>BHARME ALOO PATHOHARI</td>
<td>658 kcal</td>
<td>280 gm</td>
<td>Stuffed potato barrels, almonds and cottage cheese</td>
</tr>
<tr>
<td>HING MATAR KI TIKKI</td>
<td>436 kcal</td>
<td>300 gm</td>
<td>Green peas, spices, cheese stuffing</td>
</tr>
<tr>
<td>PASHTUN SOYA CHAAP</td>
<td>675 kcal</td>
<td>280 gm</td>
<td>Soya mockmeat, cheese chilly fondue</td>
</tr>
<tr>
<td>MITTI KA KOSH</td>
<td>521 kcal</td>
<td>300 gm</td>
<td>Assorted seasonal vegetables, pineapple</td>
</tr>
</tbody>
</table>

Kindly inform us if you are allergic to any food ingredients

Vegetarian | Non-Vegetarian | Signature Dishes

List of Allergens:

- Milk
- Nuts
- Gluten
- Mustard
- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Peanuts
- Crustaceans
- Sesame
- Celery
- Sulphites

All prices are in Indian Rupees. Government taxes as applicable.
## NON-VEGETARIAN APPETIZERS

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MURGH TIKKA KANDHARI</strong></td>
<td>1550</td>
</tr>
<tr>
<td>770 kcal</td>
<td>300 gm</td>
</tr>
<tr>
<td><strong>BADAMI MURGH TIKKA</strong></td>
<td>1550</td>
</tr>
<tr>
<td>715 kcal</td>
<td>300 gm</td>
</tr>
<tr>
<td><strong>PINDI WALA BHATTI DA MURGH</strong></td>
<td>1650</td>
</tr>
<tr>
<td>1218 kcal</td>
<td>400 gm</td>
</tr>
<tr>
<td><strong>PATIALA KIBTI MURGH</strong></td>
<td>1550</td>
</tr>
<tr>
<td>858 kcal</td>
<td>300 gm</td>
</tr>
<tr>
<td><strong>GOSHT CHAAP ASH KAURI</strong></td>
<td>1850</td>
</tr>
<tr>
<td>1235 kcal</td>
<td>280 gm</td>
</tr>
<tr>
<td><strong>GOSHT GALOUTI KEBAB</strong></td>
<td>1850</td>
</tr>
<tr>
<td>1278 kcal</td>
<td>280 gm</td>
</tr>
<tr>
<td><strong>THE PATIALA ROOM RAAN</strong></td>
<td>3000</td>
</tr>
<tr>
<td>3116 kcal</td>
<td>1000 gm</td>
</tr>
<tr>
<td><strong>LAHORI TAWA MACCHLI</strong></td>
<td>1650</td>
</tr>
<tr>
<td>542 kcal</td>
<td>350 gm</td>
</tr>
<tr>
<td><strong>TANDOORI TROUT</strong></td>
<td>2200</td>
</tr>
<tr>
<td>1028 kcal</td>
<td>500 gm</td>
</tr>
<tr>
<td><strong>AMRITSARI MACCHLI</strong></td>
<td>1550</td>
</tr>
<tr>
<td>778 kcal</td>
<td>280 gm</td>
</tr>
<tr>
<td><strong>JHEENGE GULNAAR</strong></td>
<td>1850</td>
</tr>
<tr>
<td>991 kcal</td>
<td>280 gm</td>
</tr>
</tbody>
</table>

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- Vegetarian **Non-Vegetarian** Signature Dishes

**List of Allergens:**
- Milk
- Nuts
- Gluten
- Mustard
- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Peanuts
- Crustaceans
- Sesame
- Celery
- Sulphites

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MAIN COURSE VEGETARIAN

- **PANEER MAHKANWALA**
  - 994 kcal | 400 gm
  - Punjabi cuisine classic

- **PANEER RAHRA MASALA**
  - 947 kcal | 400 gm
  - Paneer tikka, spicy cottage cheese gravy

- **LABABDAR ALU BUHARA KOFTA CURRY**
  - 1182 kcal | 400 gm
  - Cottage cheese and dried plum dumplings, cashew onion tomato gravy, Amul cheese

- **SAAG AAPKI PASAND**
  - 854 kcal | 400 gm
  - Paneer
  - 853 kcal | 400 gm
  - Makkai Matar
  - 807 kcal | 400gm
  - Subz
  - Tempered spinach gravy, garlic, choice of vegetables

- **BAIGAN BHARTA RAWALPINDI WALA**
  - 351 kcal | 400 gm
  - Smoked aubergine concasse, fresh tomatoes, mustard oil, coriander

- **GUCCI METHI MATAR MALAIDAR**
  - 386 kcal | 400 gm
  - Morrel mushrooms, green peas, kasuri methi, cashew cream

- **PUNJABI PAKODA KADHI**
  - 755 kcal | 400 gm
  - Onion fritters, gram flour curd gravy

- **ALOO MUTTER WADIA WALE**
  - 449 kcal | 400 gm
  - Sun-dried lentil dumplings, potatoes, green peas

- **AMCHURI PYAZWALI BHINDI**
  - 450 kcal | 400 gm
  - Okra, onions, raw mango powder

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- Signature Dishes

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MAIN COURSE NON-VEGETARIAN

A CHICKEN MAKHANWALA
854 kcal | 400 gm | Punjabi cuisine classic

A GRAND TRUNK CHICKEN
855 kcal | 400 gm | Spicy Dhaba inspired chicken curry

A ★ PATIALA MURGH
1187 kcal | 400 gm | Chicken, spiced onion tomato gravy, curd, cream

A KEEMA MATAR
933 kcal | 400 gm | Lamb mince, green peas, tomato onion gravy

A KUNNA GOSHT
876 kcal | 400 gm | Clay pot lamb curry, radish, turnip, carrot

A ★ NALLI GOSHT BELIRAM
933 kcal | 400 gm | Legendary mutton preparation by Chef Beliram from kitchens of Maharaja Ranjit Singh

A SARSONWALI MACCHI
510 kcal | 400 gm | Catfish, spiced mustard gravy

A KARAHI JHINGE
542 kcal | 400 gm | Prawns, onions, tomatoes, capsicum, karahi spices

A TARIWALI ANDA CURRY
542 kcal | 400 gm | Fried boiled eggs, spicy tadka, coriander leaves

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Vegetarian  Non-Vegetarian  Signature Dishes

List of Allergens:
Milk  Nuts  Gluten  Mustard  Molluscs  Eggs  Fish  Lupin  Soya  Peanuts  Crustaceans  Sesame  Celery  Sulphites

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## RICE AND DAL

- **CHIKKAR CHOLE PANEER** 850
  317 kcal | 400 gm | Kabuli channa, cottage cheese, spices

- **PATIALA ROOM DAL** 850
  Black urad dal, rajma, cream, tomato, butter
  417 kcal | 400 gm

- **PUNJ RATANI DAL TADKA** 850
  339 kcal | 400 gm | 5 lentils from the 5 rivers of Punjab, house special tadka

- **MASALEDAR PULAO** 1350 | 1650 | 1850
  624 kcal | 680gm | Matar Paneer
  529 kcal | 680gm | Wadi
  752 kcal | 680gm | Murgh
  745 kcal | 680gm | Gosht

- **STEAMED RICE** 600
  349 kcal | 350 gm

- **JEERA RICE** 850
  409 kcal | 350 gm

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Vegetarian ✶ Non-Vegetarian ✠ Signature Dishes

List of Allergens:

- Milk 🥛
- Nuts 🥜
- Gluten 🍞
- Mustard 🥤
- Molluscs 🐚
- Eggs 🐔
- Fish 🐟
- Lupin 🌻
- Soya 🌽
- Peanuts 🍨
- Crustaceans 🦞
- Sesame 🌱
- Celery 🥗
- Sulphites 🌬

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**BREADS**

- **TANDOORI ROTI**
  - 274 kcal | 80 gm | Plain
  - 297 kcal | 80 gm | Butter
  - 274 kcal | 80 gm | Kadak
  - 297 kcal | 80 gm | Laal Mirch

- **MISSI ROTI**
  - 356 kcal | 100 gm

- **PARANTHA**
  - 411 kcal | 120 gm | Lachha | Laal Mirch | Hari Mirch | Pudina

- **NAAN**
  - 290 kcal | 100 gm | Plain
  - 320 kcal | 80 gm | Butter
  - 320 kcal | 85 gm | Garlic
  - 400 kcal | 140 gm | Cheese

- **NAMAK AJWAIN KA TAWA PARANTHA**
  - 411 kcal | 120 gm

- **BHARME KULCHEY**
  - 374 kcal | 160 gm | Aloo
  - 372 kcal | 160 gm | Paneer

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- Gluten
- Mustard
- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Peanuts
- Crustaceans
- Sesame
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## SIDES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Weight</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRUIT CHAAT</td>
<td>139 kcal</td>
<td>220 gm</td>
<td>Assorted fruits, black salt, chaat masala</td>
</tr>
<tr>
<td>MASALA PAPAD</td>
<td>43 kcal</td>
<td>4 pcs</td>
<td></td>
</tr>
<tr>
<td>RAITHA</td>
<td>187 kcal</td>
<td>400 gm</td>
<td>Bhuney lasson</td>
</tr>
<tr>
<td></td>
<td>218 kcal</td>
<td>400 gm</td>
<td>Aloo Pudina</td>
</tr>
<tr>
<td></td>
<td>418 kcal</td>
<td>400 gm</td>
<td>Boondi</td>
</tr>
<tr>
<td></td>
<td>130 kcal</td>
<td>400 gm</td>
<td>Cucumber</td>
</tr>
<tr>
<td></td>
<td>100 kcal</td>
<td>400 gm</td>
<td>Pineapple</td>
</tr>
</tbody>
</table>

## DESSERT

<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Weight</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>KESAR BADAM WALI KULFI</td>
<td>1068 kcal</td>
<td>160 gm</td>
<td>The original Indian Ice cream</td>
</tr>
<tr>
<td>LAWERENCE ROAD FRUIT CREAM</td>
<td>940 kcal</td>
<td>160 ml</td>
<td>Seasonal fruits, custard cream</td>
</tr>
<tr>
<td>PHIRNI</td>
<td>340 kcal</td>
<td>140 ml</td>
<td>Traditional broken rice pudding</td>
</tr>
<tr>
<td>GAJRELA (SEASONAL)</td>
<td>422 kcal</td>
<td>140 gm</td>
<td>Red carrots, khoya</td>
</tr>
<tr>
<td>MOONG DAL AUR BADAM DA HALWA</td>
<td>1275 kcal</td>
<td>140 gm</td>
<td>Ghee roasted lentils, almonds, sugar</td>
</tr>
<tr>
<td>KESAR RASMALAI</td>
<td>515 kcal</td>
<td>160 gm</td>
<td>Cottage cheese dumplings, saffron flavoured milk</td>
</tr>
<tr>
<td>GREEN CARDAMOM AND SAFFRON CARAMEL</td>
<td>234 kcal</td>
<td>140 gm</td>
<td>Fruit Compote</td>
</tr>
<tr>
<td>BERRY CHOCOLATE MOUSSE</td>
<td>881 kcal</td>
<td>160 ml</td>
<td>Dark chocolate, berries</td>
</tr>
</tbody>
</table>
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vegetarian ▶️ non-vegetarian ⭐️ signature dishes

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- sesame
- celery
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