



MENU



Did you know ?

Kashi, Benaras or Varanasi is the oldest living city in the history of mankind. This city is acknowledged as the cultural capital of the Oriental part of the globe. This is treated as an embodied divine. India, the nation with diversified culture has one unity or common that is Varanasi, where culture from all walks of this country congregated and accepted this city as their spiritual DESTINY.



For more than two thousand years people have been coming from different states of India to Varanasi with their cultural heritage and lineage. This amalgamation of Oriental cultures and life style of west, made this colossal city a panorama.

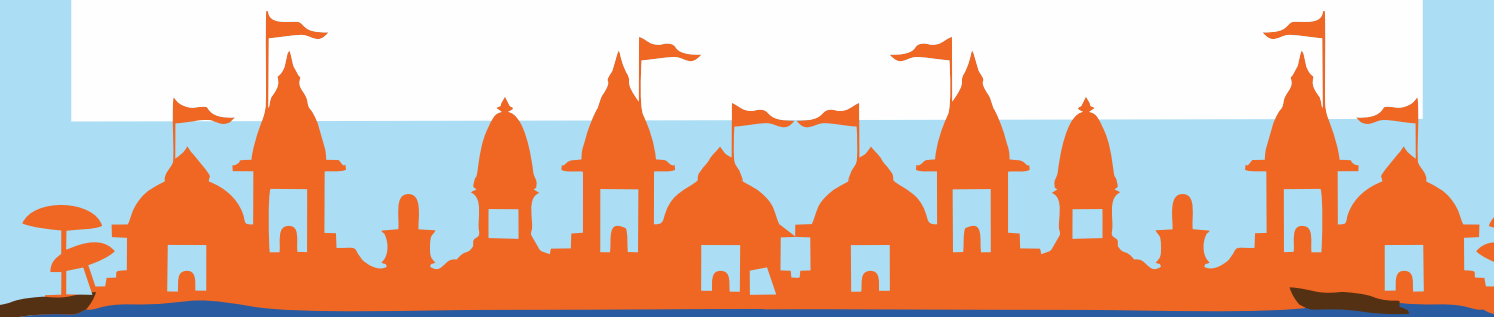
Hotel Palace on Ganges has coined all distinct cultures of India and accordingly twenty four rooms under one **Grand Heritage Hotel** roof are designed and dedicated to each of those provincial cultures.

This vivid endeavor is to give a glimpse of the rich and traditional cultures of India in the rooms...which you may feel.



BREAK FAST

Tea Masala/ Green/ Black/ Darjeeling served along with Cookies.	90.00
Coffee Served along with Cookies.	100.00
Glass of Milk A Glass of Hot or Cold milk flavored with drinking Chocolate or Bournvita.	100.00
Fresh Seasonal Fruit Juice Watermelon/ Orange/ Any other Seasonal Fruit.	150.00
Canned Juice Pineapple/ Mango/ Orange/ Guava.	120.00
Poha Poha is flattened rice steam cooked with chopped onions, Indian Spices & Herbs.	170.00
Upma Flavourful & Popular South Indian breakfast, Made with cream of wheat or semolina flour.	170.00
Cereals Cornflakes/ Wheatflakes/ Choco/ Muesli served with Hot or Cold Milk.	150.00
Idli Sambhar / Medu Vada South Indian rice based steamed bun served with spicy lentil curry & coconut chutneys.	200.00
Puri Bhaji Whole wheat deep fried pan cake served with spicy potato curry.	220.00
Toast / Bread with Preserve 4 Slices of wheat/ Brown served eith butter & Fruit jam.	100.00
Besan Chilla Simple protein packed aromatic spiced gram flour pan cakes from North Indian Cuisine	210.00
Chole Bhature Combo recipe made with spicy flavored Chick pea curry served with 02 deep fried Bhature.	250.00
Stuffed Parathas Aloo/ Onion/ Gobhi/ Mix (2pc).	210.00
Paneer Parathas Classical North Indian wheat bread stuffed with mashed cottage cheese (2pc).	250.00
Fresh Cut Fruits Platter Platter of assorted three fruits Cut freshly.	250.00



SOUPS

Mulligatawny Soup Burmese Noodle Soup in coconut flavour along with peanut.	190.00
Cream of Wild Mushroom Creamy wild Mushroom soup in fused with cream & Butter.	190.00
Cream of Tomato Creamy Soup with roasted fresh Tomato & other spices.	190.00
Veg Manchow Chinese style oriental flavour soup with crispy fried noodles.	190.00
Lemon Coriander Healthy soup with combination of lemon, Coriander & chopped veggies	170.00
Veg Hot & Sour Hot & spicy tangy soup with mixed fresh veggies, mushroom, spice & soya sauce.	170.00
Sweet Corn Indo-Chinese style soup with mixed veggies, herbs, sweet corn & Pepper.	170.00
Tomato Dhaniya Shorba Thin Tomato based broth in Indian flavour & garnished with coriander.	170.00

SALADS

Russian Salad Diced boiled potatoes, carrots & cucumber together with optional vegetables	210.00
Peanut Masala Fried peanut mixed with chopped onion, tomato, cucumber & infused with lemon juice & chat Masala	200.00
Garden Green Salad Assorted sliced cucumber, tomato, onion garnished with lemon & green chillies.	150.00
Onion Salad Sliced raw onion salad served with freshly cut lemon & green chillies.	130.00



SMALL BITES

Grilled Paneer Sandwich Grilled sandwich stuffed with cottage cheese & veggies prepared with Indian Spices.	280.00
Veg. Cheese Grilled Sandwich Street styled 3 layered sandwich with sliced veggies & Cheese.	250.00
Veg. Coleslaw Sandwich Classic Coleslaw 2 layered sandwich with finely chopped veggies.	230.00
Cheesy Sandwich 2 layered sandwich with cheese herbs & toasted till the cheese melts.	250.00
Cheese Balls Deep fried balls of grated cheese & potato blended with Cajun seasoning (8pc).	280.00
Cheese & Pineapple Sticks Cheese cubes with diced pineapple.	230.00
Classic Salted French Fries Deep fried potato snack accompanied with saucy dip.	200.00

PIZZA & PASTA

Exotic Veggie Pizza Homemade pizza bread topped with exotic veggies & Mozzarella Cheese.	300.00
Tandoori Paneer Pizza Homemade bread topped with veggies, olive & cottage cheese.	320.00
Vegetable Stroganoff Diced vegetable cooked in creamy sauce & served with buttered rice.	320.00
Margherita Pizza Homemade pizza bread with fresh basil & tomato topping.	300.00
Choices of Pasta-Penne / Spaghetti Pasta in choice of Sauce-Alfredo (white)/ Arrabiata (red) Sauce.	330.00
Addon (for every 2 items) Paneer/ Mushroom/ Baby corn/ Sweetcorn/ Extra Cheese	80.00



ORIENTAL SELECTIONS

Chilly Mushroom

290.00

Oriental flavoured deep fried mushroom with veggies (8pc).

Woak Tossed Chilli Paneer

290.00

Oriental flavoured deep fried cottage cheese with veggies (8pc).

Fried Rice (Fried / Schezwan)

230 / 250.00

Oriental rice & spices along with caramalised pepper sauce

Manchurian (Dry / Gravy)

300 / 310.00

Deep fried vegetables balls along with tangy sauce (8pc).

Schezwan Style American Corn 'n' Mushroom

300.00

Hot & Spicy wild mushroom in schezwan sauce.

Honey Chilli Potatoes

270.00

Deep fried fresh potato finger coated with sesame honey & chilli sauce.

Hakka Noodles

300.00

Stir fried noodles with crunchy of veggies & garlic.

Chowmein

260.00

Stir fried noodles infused with soya sauce, garlic & Veggies.

Veg. DimSum with Sweet Chilli Sauce

210.00

Savory Veggies wrapped in thin wrapping & steamed in Bamboo basket (8pc).

Crispy Szechawan Babycorn

310.00

Deep fried babycorn coated with sesame honey & chilli sauce.

Vegetable Spring Roll

220.00

Crispy rools filled with cabbage, carrot & capsicum.

Cheesy Cigar Rolls

350.00

Crispy rolls filled with spinach & Cheesed dipped in honey chili sauce (8pc).



INDIAN STARTERS

Achhari Paneer Tikka

350.00

Pickle marinated roasted cottage cheese in Indian spices served with mint sauce Mint sauce (8pc).

Haryali Paneer Tikka

350.00

Mint & coriander sauce marinated cottage & coated with spices cooked in clay oven (8pc).

Awadhi Paneer Tikka

350.00

Creamy cottage cheese & spices cooked in clay oven (Mughlai Style) (8pc).

Tandoori Aloo

330.00

King size potato stuffed with nuts & herbs cooked in clay oven (8pc).

Hara Bhara Kebab

330.00

Shallow fried finely minced vegetable & herbs made into tikki served with mint sauc.

Dahiye Kebab

330.00

Creamy yogurt balls mixed with Indian spiced deep-fried served with mint sauce.

Veg Seekh Kebab

320.00

Indian spice & veg. mince skewered & cooked on charcoal (8pc)

Cheesy Cauli Flower

320.00

Cheese coated Cauliflower cooked in clay oven (8pc).



INDIAN MAIN COURSE

Paneer Tikka Masala Cottage Cheese roasted in tandoor & dipped in gravy of tomato, onion & veggies	330.00
Paneer Butter Masala Cottage cheese in gravy of tomato, onion cashews with mix of cream	310.00
Paneer Lababdar Cottage cheese prepared in tomato & onion gravy along with veggies	330.00
Paneer Kadhai spicely flavoured gravy of tomato & onion with capsicum & cottage cheese	330.00
Palak Paneer Creamy spinach gravy & fresh cottage cheese in mint flavour	310.00
Navratan Korma Cashew based gravy Sweet & Creamy curry having nine ingredients consisting of assorted vegetable, nuts & Fruits blended with herbs	390.00
Malai Kofta Fried balls of potato, cheese & mixed veggies covered in creamy sauce of blended nuts, onion, tomato	350.00
Veg Kofta Curry Indian Curry of tomato & onion with deep fried balls of finely grated mix veggies kofta	320.00
Mushroom Mutter Masala Wild mushroom & Peas infused in spices	330.00
Dum Aloo Kashmiri Patoto drums stuffed with nuts & cottage cheese cooked in rich creamy curry	330.00
Veg Jalfrezi Exotic veggies infused in spices & tomato & onion gravy	310.00
Veg Kohlapuri Indian spice flavoured curry with sauteed carrot, beans & cauliflower	310.00
Mix Veg Creamy Indian spiced gravy with sauteed veggies	280.00
Bhindi Masala Fried lady finger infused with Indian spices	280.00
Dal Makhani This dish originated in Punjabi is made from black beans & pulses infused with butter, cream & Indian Spices	280.00
Dal Fry / Dal Tadka Mixed lentil infused in clarified butter & spices	270/290.00



THALI

THALI

410.00

Our version of a tasting menu.

Its one of the best ways of tasting of Indian food is trying out the Thali.

No matter what part of the country you would find one everywhere and it gives you tasting portions of dishes cooked the local way. Food can be served in a fancy silver, bronze, copper stainless steel plates or in the most simple way atop a banana leaf or dried lotus leaves.

Indians were serious about their food and much before dieticians brought the concept of balanced meals, India knew how to incorporate all kinds of items in their platter to make it scrumptious and satisfying. Thali culture has been ingrained in India's dining traditions since primitive times. It just gets bigger and items changes depending on the geography culture and economics of the place.

History And Culture Behind The Thali System

- Unlike the continental or western buffet, Indians believe in being served all at once and a second helping if necessary. The Thali culture is the product of several age-old aspects of Indian life, the importance of nutritionally balanced meals, variety of flavours, portion control, and aversion to sharing food to limit the spread of communal diseases.
- The word thali is derived from 'thaal', a circular tray. The earliest thali was obviously made from leaves like banana leaves in southern India, called a paatra, derived from Sanskrit word patra meaning leaf. Times changed and India shifted from bronze, brass, biodegradable containers to plastic, porcelain. For the current generation is no longer container but as a set meal.
- As Indian's got curious about the roots of its dietary habits, making a shift from fast foods rejected by health experts, thalis made a comeback. Soon came vegetarian Jain thalis without garlic or onions in Gujarat, Madras thalis, North India thalis with paneer chole, saag, daal makhana, and choice of bread and rice. Each state started having its own thali with regional varieties all in one platter.
- Soon non-vegetarian thalis made a strong debut with Karaikudi-Chettinad recipes From Tamil Nadu. Delicacies from Mopla Muslim and Syrian Christians in Kerala also got its loyal clientele. East and West Bengal delicacies were popularized by thalis introduced by restaurants like 'Oh Calcutta' and '6 Ballygunj Place'.
- Most regional thalis have the use of clarified butter or ghee which is considered to have medicinal properties and help in digesting food and building immunity before soaking in the rich aroma of the dishes. Desserts came late to India so a piece of jaggery or nuts is added to prevent over-eating.
- What a thali offers apart from the food is it allows the diner to compose his own symphony of tastes and arrange course-wise sequence as per preference. Each item is served in a katori and gives a view of the culture and tradition of the place, the spices, and the condiments that are used there. Some items are hot and bland, others are at room temperature. Some are richly spiced.



COMBO MEAL'S

Combo Thali 1

Yellow Dal, Paneer, Fulka, Rice, Papad, Pickles

395.00

Combo Thali 2

Mix Veg, Yellow Dal, Fulka, Seasonal Vag, Papad, Pickles

395.00

Chinese Combo 1

Chilli Paneer, veg. Fried Rice, Veg Noodles

220.00

Chinese Combo 2

Veg Manuchurian, veg. Fried Rice, Veg Noodles

210.00

Indian Mini Meal 1

Paneer Kadhai / Matar Paneer, 2pc Tandoori Roti / Tawa Roti Sweet.

250.00

Indian Mini Meal 2

Paneer Kadhai / Matar Paneer, Steam Rice / Zeera Rice Sweet.

240.00

Continental Combo

Red / White Sauce Pasta, Grilled Veg, Herbed Rice, Veg Nugget

280.00



INDIAN LIGHT CUISINE

Dal Khichadi	320.00
A gluten free meal made with lentil & rice laced with gee & served with pickle & raita	
Sabudana Ki Khichadi	300.00
Soaked pearl tapioca fried with cumins seeds, diced potatoes & other vegetables	
Sev Tamatar Ki Sabji	350.00
Sweet, spicy tangy tomato curry generously topped with crispy sev	
Dal Panchmel	320.00
Popular 5 types of lentils based curry recipe	
Kadhi Pakoda	290.00
Gramflour frid dumblings infused with cornflour, curd & turmeric based curry	
Navratan Pulao	330.00
Typically mughlai flavour long grain basmati rice cooked with sauteed vrggies, cashews & cottage cheese	
Veg Biryani	340.00
Authentic Indian recipe fully packed with aromatic basmati rice veggies & blended with Indian spices	
Steam Rice / Jeera Rice	200/220.00
Cumin flavoured basmati rice made with gee	

RAITA

Pineapple Raita	190.00
Sweet chopped pibeapple infused in whisked curd	
Mix Veg Raita	180.00
Curd based dish with chopped veggies	
Bondi Raita	160.00
Mint curd based dish with fried gramflour balls (Boondi)	
Masala Papad	60.00
Roasted papad topped with tangy & spicy, onion , cucumber, tomato mix	
Papad (Roasted / Fried)	20/45.00
Thin crust Indian wafer made grom dried lentils infused with Indian spices & served roasted or deep fried	



INDIAN BREAD

Assorted Bread Basket	390.00
Basket served with Laccha paratha, Kulcha, Butter Naan, Missi Roti & Tandoori Roti	
Cheese Naan	130.00
Kulcha	110.00
Garlic Naan	110.00
Laccha Paratha	100.00
Butter Naan	80.00
Missi Roti	75.00
Tandoori Roti	45.00
Tawa Roti	35.00

DESERT'S

Brownie with Vanilla Ice-Cream	190.00
Chocolate brownie topped with scoop of vanilla Ice-Cream & Hot chocolate Sauce	
Rice Pudding	190.00
White rice cooked with milk, Sugar, Raisins & Nuts	
Gulab Jamun	190.00
A deep fried dough balls soaked in sugar syrup (2pc)	
Rasmalai	190.00
A flattened balls of chenna soaked in malai	
Choice of Ice-Cream	110.00
Vanilla/ Butter Scotch/ Chocolate/ Mango/ American Nuts (2 Scoops)	



MOCKTAILS

Virgin Mojito	190.00
Lemon Juice, Mint, Sugar & Fizzy water	
Pina Colada	190.00
Creme of coconut milk & pineapple juice along with blended dice	
Fruit Punch	190.00
Flavoured juice, chopped fruits along with blende rice	
Blue Lagoon	175.00
Blue curacao syrup, lemon limesoda, mint leaves & fizzy water	
Watermelon Cooler	175.00
Watermelon syrup, dice-cut watermelon / mint leaves & fizzy water	

COLD BEVRAGES

Creamy Cold Coffee	195.00
A perfect drink foe everyone, made with coffee, sugar, milk & ice cream	
Sweet Lassi	175.00
Creamy & sweet Indian yogurt from North Indian Cuisine	
Milk Shakes	170.00
Vanilla/ Mango/ Strawberry/ Chocolate/ Butter Scotch	
Fresh Seasonal Fruit Juice	140.00
Watermelon/ Orange/ Any other Seasonal Fruits	
Canned Juice	110.00
Pineapple/ Orange/ Mix	
Fresh Lime Water / Soda	75/95.00
Lime based cold beverage (Sweet/Salted/Mix)	
Masala Butter Milk (Chaach)	100.00
Cumin & mint flavour curd based buttermilk	
Aerated Beverages	80.00
Available Aerated Drinks	
Packed Drinking Water	80.00





PALACE ON GANGES

- > We Serve Only **Pure Vegetarian Food**.
- > Timing : **07:30 am to 10:30 pm**.
- > Minimum Preparation Time : **20-25 Minutes**.
- > All the Prices on the Menu are in **Indian Rupees** & Subject to applicable Government **Taxes Extra**.
- > If you have any concerns regarding **Food Allergies**, kindly **Inform to serve** prior to ordering food.

Palace on Ganges a Grand Heritage Hotel at Assi Ghat.

