



# HERITAGE

RESTAURANT ♦ BANQUET ♦ ROOMS



We levy 5 % service charge on the bill



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# HERITAGE

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BOOKING AVAILABLE FOR  
BANQUET HALL  
PARTIES

- ENGAGEMENT
- BIRTHDAY
- FAREWELL
- CORPORATE
- LADIES KITTY
- ANNIVERSARY
- FAMILY GET TOGETHER

## BEVERAGES

◆ SOFT DRINKS	(COKE, FANTA, SPRITE, LIMCA)	99
◆ JALJEERA		99
◆ FRESH LIME SODA		99
◆ DIET COKE		MRP
◆ ENERGY DRINKS		MRP
◆ MINERAL WATER		MRP
◆ HOT MILK		89
◆ SPECIAL TEA		49
◆ HOT COFFEE		89

## SHAKES

◆ BERRY DLIGHT	( A RICH AND CREAMY SHAKS WITH STRAWBERRY AND PEACH FLAVOUR )	179
◆ COLD COFFEE	( DELICIOUS VANILA, MILK AND DARK COFFEE MAKE A GREAT COMBINATION )	179
◆ SHAKES	(VANILA / STRAWBERRY / CHOCOLATE / OREO)	179
◆ LASSI SWEET	(TRADITIONAL)	179
◆ LASSI SALTED	(TRADITIONAL)	169

## JUICES

◆ MANGO / ORANGE / PINEAPPLE/MIX	129
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## MOCKTAILS

◆ VIRGIN MOJITO.....	( CRUSED ICE WITH MINT LEAF, LEMON & TOP OF SODA AND SPRITE )	179
◆ BLUE LEMONADE.....	( NICE COMBINATION OF LIMCA, BLUE SYRUP WITH LEMONADE )	179
◆ MASALA COKE.....	( LEMON MASALA WITH COKE )	179
◆ FRUIT PUNCH.....	( MANGO, PINEAPPLE, ORANGE JUICE WITH ICE-CREAM )	179
◆ HERITAGE COOLMINT	( CRUSHED ICE, MINT, LEMON, PINEAPPLE , PULPS )	179
◆ ORANGE SUN SET	( CRUSHED ICE , LEMON, ORANGE JUICE WITH GRENADINE SYRUP)	179
◆ MANGO MOJITO	( CRUSHED ICE, MINT , LEMON , SODA WITH MANGO CRUSH )	179

## SOUPS

◆ TOMATO SOUP.....	199
RICH AND SMOOTH FRESH TOMATO SOUP FLAVoured WITH BASIL CREAM AND TOMATO SARVED HOT AND BREAD CRUMBS	
◆ MANCHOW SOUP .....	199/229
THICK SOUP WITH FINELY CHOPPED VEGETABLES SARVED TRADITIONAL MANCHOW FLAVoured AND FRED NOODLES	
◆ HOT 'N' SOUR SOUP.....	199/229
SPICY AND SOUR THICK SOUP FLAVoured WITH SOYA SAUCE AND CHOPPED	
◆ LEMON CORIANDER.....	199/229
IT IS LIGHT AND HEALTHY SOUP FLAVOUR FRESH CORIANDER LEAVES AND LEMON JUICE THE SOUP TEST IS GREAT	
◆ SWEET CORN .....	199/229
CREAMY CORN AND CHOPPED VEGETABLES FINESSED WITH SPRING ONION	
◆ TALUMEIN SOUP.....	199/229
CHINESE SOUP PREPARED WITH FRESH VEGGIES NOODLES AND FLAVoured WITH SOYA SAUCE AND VINEGER	
◆ CREAM OF MUSHROOM /CHICKEN....	199/229
A HEARTY BOWL OF CREAMY MASHROOM SOUP FILLED WITH THE RICH FLAVoured MUSHROOM AND CREAM	
◆ TOMATO DHANIYA SHORBA	249
MELANGE OF TOMATO AND CORIANDER INFUSED WITH INDIAN WHOLE MASALAS . IT IS CHEF SPICAL	

## KIDS SPL. HEALTHY MEAL

◆ PENNE ALFREDO (WHITE SAUCE)	449/479
◆ PENNE ARRABIATA (RED SAUCE)	429/459
◆ CHEESE AND BELLPEPER ROLL	349
◆ CHEESE AND CORN ROLL	349
◆ SANDWICH	59
◆ FRENCH FRIES WITH CHOCOLATE SHAKE	249
◆ SAUTEED VEGETABLES <small>SAUTEED ENGLISH VEGETABLES, COOKED IN SALT &amp; PEPPER WITH OLIVE OIL</small>	299 <small>NEW</small>
◆ SAUTEED CHICKEN <small>CHICKEN &amp; VEGGIES COOKED IN A STIR FRY WITH SALT &amp; PEPPER WITH OLIVE OIL</small>	399 <small>NEW</small>

## QUICK SNACKS

◆ NACHOS WITH SALSA.....	249
◆ CHEESY NACHOS.....	269
◆ MAXICAN CORN & NACHOS SALAD.....	269
◆ MAXICAN COLD CHICKEN SALAD.....	279
◆ CRUNCHY CHINESE CHICKEN SALAD.....	279
◆ CORN CHAT.....	199
◆ CHICK PEA (CHANA) CHAT.....	199
◆ POTATO CHAT.....	199
◆ PEANUT CHAT.....	199
◆ MASALA PAPAD.....	119
◆ PAPAD FRIED / ROASTED.....	99

## BHARAT & CHINA COCKTAIL PLATTER

◆ DAHI KEBAB + PANEER TIKKA + SPRING ROLL + HONEY CHILLY PATATO + CREAMY SOYA CHAP ...	799
◆ BULLET CHILLY CHICKEN + CHICKEN MALAI TIKKA + CHICKEN MANCHURIAN + MUTTON SEEKH + ROASTED CHICKEN	899

## NON-VEG STARTER

◆ <b>MURGH SHAJJAHANI TIKKA</b> MERINATED TRADITIONAL CHICKEN PCS WITH INDIAN HERBS ALONG WITH YOGURT	H/F 459
◆ <b>MURGH MALAI TIKKA</b> MADE TRADITIONAL CHICKEN MALAI TIKKA PCS CASHEW AND PROCESSED CHEESE PASTE	479
◆ <b>MURGH AFGHANI</b> BONE CHICKEN PCS MERINATED WITH WHITE PASTE AND YOGURT	399/719
◆ <b>MURGH PESHAWARI</b> BONE CHICKEN PCS MERINATED ALONG WITH YOGURT AND PESHAWARI MERRINATION	419/729
◆ <b>BHATTI KA MURGH (UDTA PUNJAB)</b> BONE CHICKEN MERINATED WITH INDIAN HERBS, YOGURT AND WHOLE CRUSHED SPICES	449/749
◆ <b>MURGH ACHARI TIKKA</b> ACHARI & SAUNF FLAVOR CHICKEN TIKKA	459
◆ <b>GARLIC CHICKEN TIKKA</b> BURN GARLIC WITH HANG CURD	459
◆ <b>CHICKEN HARYALI TIKKA</b> BONLESS CHICKEN MARINATED WITH MINT AND SPINACH COOKED IN CLAY OVEN	459
◆ <b>CHICKEN AJWAINI TIKKA</b> CHICKEN BONLESS MARINATED WITH AJWAIN AND INDIAN SPICES	459
◆ <b>CHICKEN KALI MIRCH TIKKA</b> BONLESS CHICKEN MARINATED WITH BALACK PEPPER, CASHEW-NUT AND CREAM ALONG WITH INDIAN SPICES	479
◆ <b>GULMOHAR ROASTED TANGRI KEBAB</b> CHICKEN LEGS SPL. MERINATED WITH KASHMIRI MIRCH, HERBS AND YOGURT ROAST IN TANDOOR	459
◆ <b>MURGH GILAFI SEEKH KEBAB</b> CHICKEN KEEMA MERINATED WITH INDIAN SPICE SERVED WITH MINT SOUCE	459
◆ <b>DONER SEEKH KEBAB</b> COMBINATION OF CHICKEN AND MUTTON MINCE WITH HERBS WITH TENGY FLAVOR	499
◆ <b>MUTTON BABRI SEEKH KEBAB</b> MINCE MEAT MERINATED ALONG WITH INDIAN HERBS AND CHOPPINGS ROAST IN OVEN	499
◆ <b>HOUSE SPECIAL GOSHT GILAFI KEBAB</b> MUTTON MINCE MARINATED WITH HERBS AND OUTER COATING WITH BELLPEPPER AND ONION	499
◆ <b>MIX NON-VEG KEBAB PLATTER</b> COMBINATION OF THESE PALATABLE, YUMMY KEBABS GULMOHAR TANGRI KEBAB MALAI TIKKA, FISH TIKKA - IN WINTER IN SUMER CHICKEN TIKKA, GOSHT SEEKH, PESHA WARI TANDOORI CHICKEN	899
◆ <b>SURMAI FISH TIKKA (FISH LOVERS) SEASONAL</b> SURMAI FISH CHUNKS MARINATED WITH YOGHURT AND INDIAN HERBS COOKED IN TANDOOR SERVED WITH MINT SAUCE.	729

## VEG STARTER

◆ <b>-paneer tikka</b> COTTAGE CHEESE MARINATED ALONG WITH INDIAN HERBS COOKED IN CLAY OVEN	399
◆ <b>paneer malai tikka</b> COTTAGE CHEESE MARINATED WITH CREAM CHEESE CASHEW NUT AND HERBS.	429
◆ <b>paneer achari tikka</b> COTTAGE CHEESE MARINATED WITH HERB AND YOGURT TEXTURE OF PICKLE	399
◆ <b>bhatti ka paneer</b> COTTAGE CHEESE MERINATED WITH INDIAN HERBS YOGURT AND WHOLE CRUSHED SPICES	429
◆ <b>MINT GARLIC PANEER TIKKA</b> COTTAGE CHEESE MARINATED WITH MINT, GARLIC, HERBS AND YOGURT	429
◆ <b>Dahi ke sholey</b> CRUMB FRIED YOGURT, FLAVOURED BELLPEPPER AND CARDAMOM	399
◆ <b>Dahi ke kebab</b> OVER NIGHT HUNG CURD MERINATED WITH IND. HERBS, HONEY COOKED IN DEEP FRY OIL	429
◆ <b>MUSHROOM KURKURE</b> SCOPED MUSHROOM STUFF WITH PROCESSED CHEESE, BELLPEPPER FLAVORED WITH CARDAMOM	449
◆ <b>MUSHROOM STUFFED TIKKA</b> STUFFING OF CHOPPED MUSHROOMS PANEER PROCESSED CHEESE AND INDIAN HERBS ROAST IN T ANDOOR.	449
◆ <b>STUFF MUSHROOM MALAI TIKKA</b> STUFFING CHOPPED SPINACH AND PANEER MARINADED WITH CASHEW NUTS AND CREAM	449
◆ <b>CREAMY SOYA CHAAP</b> SOYA CHUNKS MERINATED WITH AFGHANI MERINATION	369
◆ <b>SPICY TANDOORI SOYA CHAAP</b> SOYA CHUNKS MERINATED WITH SPCE AND YOGURT	339
◆ <b>HARIYALI SOYA CHAAP</b> SOYA CHAAP PIECES CAATED IN A HOUSE BLAND OF GREEN HERBS AND SPICES WITH Y OGHTUR GINGER GARLIC ROASTED IN A TRADILEOND CLY OVEN	349
◆ <b>CORN POTATO KEBAB</b> MIXTURE OF CORN AND MASS POTATO WITH HERBS	369
◆ <b>HARA BHARA KEBAB</b> COMBINATION OF VEGETABLES AND HERBS WITH CRISPY TEXTURE,	369
◆ <b>VEG SEEKH KEBAB</b> DELICIOUS VEG KEBAB RECIPE MADE USING VEGGIES LIKE POTATO AND PEAS	369
◆ <b>BEET ROOT KEBAB</b> SAVOUR FLAVOURS OF FRESH BEATROOT AND ROSTD KASHUNUT WITH A SUBTLE OF SPICES CRISPY ON THE OUTSIDE AND SOFT ON INSIDE	369
◆ <b>TANDOORI ALOO CHATPATA</b> BABY POTATOES COATED IN PEQUANT MIX OF TANGY AND SPICY YOGHURT MARINATION AND COOKED IN TANDOOR	299
◆ <b>VEG TANDOORI SALAD</b> MIX OF ONION TOMATO BELLPEPPERS PINEAPPLE	369
◆ <b>VEG MIX KEBAB PLATTER</b> COMBINATION OF THESE PALATABLE, MUSHROOM TIKKA, PANEER TIKKA, DHAJ KEBAB, CORN KEBAB SO YA MALAI CHAAP	749

## VEG MAIN COURSE

◆ <b>-paneer makhani</b>	paneer cubes cooked in tomato gravy finished with cream & butter	429
◆ <b>paneer butter masala</b>	paneer in makhani masala gravy garnished with coriander & ginger flacks	429
◆ <b>kadhai paneer</b>	paneer cubes cooked with capsicum, onion, tomato gravy	429
◆ <b>PANNER TIKKA MASALA</b>	PANNER TIKKA WITH SHASHLIK TURNED INTO MASALA GRAVY SPICY AND DELICIOUS FLAVOURED	429
◆ <b>paneer do pyaza</b>	COTTAGE CHEESE MADE WITH DECED CUT ONIONS BASE GRAVY AND TRADITIONAL INDIAN SPICES.	429
◆ <b>paneer bhurji</b>	Made with cottage cheese with onions-bell peppers and traditional Indian Spices	429
◆ <b>paneer khurchan</b>	cottage cheese in tangy and creamy tomato gravy with juliene bellpepper	399
◆ <b>paneer lababdar</b>	paneer cubes cooked with bellpeper and creamy gravy garnished with coriander & cream	429
◆ <b>paneer dhaniya adhraki</b>	over night hung curd marinated with ind. herbs, honey cooked in deep fry oil	429
◆ <b>palak paneer</b>	paneer cubes cooked in smooth spinach gravy, garnished with cream	399
◆ <b>shyam savera</b>	paneer & palak kofta with spinach gravy	399
◆ <b>pindi chana</b>	punjabi style chick peas cooked in spicy masala gravy garnished with coriander	399
◆ <b>mushrooms makhane</b>	mushrooms in makhana gravy	399
◆ <b>firangi sabzi</b>	combination of indian vegetable sauteed in pan with chop gravy	399
◆ <b>veg taka tak</b>	soya chap, paneer tikka, mushroom tikka with delicious tawa masala gravy	429
◆ <b>veg patiala</b>	a creamy gravy with mixed veggies layered with fried papad	399
◆ <b>dal makhani</b>	renowned Indian delicacy	399
◆ <b>dal gharwaali</b>	home styles yellow lentils	349
◆ <b>dhaba style dal</b>	MIX OF FIVE LENTINS WITH SPICYFLAVOUR	369
◆ <b>chana aloo masala</b>	smocky flavour aloo	349
◆ <b>jeera aloo</b>	an simply home style dish	349
◆ <b>heeng dhaniya ke chatpate aloo</b>	delicious racipe of an easy and quick jeera aloo	349
◆ <b>aloo gobhi adhraki</b>	an home style dish	349
◆ <b>palak corn</b>	it is rich and flavorful dish made using vibrant spinach and sweet corn cream	399
◆ <b>soya chaap masala</b>	tandoori soya chaap cooked in curry masala spicy gravy	399
◆ <b>kadhai chap masala</b>	made with soya chap julienne onion cassicum and traditional Indian Spices	429
◆ <b>malai kofta</b>	paneer and dry nuts dumplings cooked in Indian cashew gravy	449
◆ <b>mushroom do pyaza</b>	button mushrooms cooked in dice onion and tomato gravy	399
◆ <b>matar mushroom</b>	paneer cubes and green peas cooked in onion & tomato gravy	399
◆ <b>methi matar malai</b>	green pea cooked in cashew nut gravy and fresh methi	399
◆ <b>gobhi matar masala</b>	A DELICIOUS AND SPICY DISH OF CAULIFLOWER AND GREEN PEAS WITH A FLAVOUR AND SPICY BLEND OF SPICES	349
◆ <b>lehsuni palak</b>	FRESH SPINACH PUREE SOUTED WITH GARLIC AND FINESSED WITH A HINT OF BUTTER CREAM	399
◆ <b>KADHAI MUSHROOM</b>	FRESH BUTTON MUSHROOM SOUTED WITH ONION, TOMATOES, CAPSICUM MASALA GREY	399

## NON-VEG MAIN COURSE

H/F

◆ <b>MURGH MAKHANI</b> THE BUTTER CHICKEN ORIGINATED FROM NORTHERN INDIA IN 1948. CREATED BY KUNDAN LAL GUJRAL.	449/749, 489/789 B/L
◆ <b>KADHAI MURGH</b> A LUCKNAVI DELIGHT OF CHICKEN COOKED IN ONION, TOMATO & CAPSICUM GARNISHED WITH GINGER RED CHILLY	459/749
◆ <b>MURGH LABABDAR</b> AFGHANI CHICKEN COOKED WITH BELLPEPER AND MASTER GRAVY	459/749
◆ <b>MURGH DHANIYA ADHRAKI</b> CURRY CHICKEN PCS COOKED WITH GINGER AND CORIANDER	459/749
◆ <b>MURGH CURRY HERITAGE SYTLE</b> TYPICAL OTUSIDE HERITAGE STYLE CHICKEN WITH SPICY GRAVY	459/749
◆ <b>MURGH RARA</b> BONE CHICKEN PCS COOKED WITH MINCE CHICKEN AND THICK GRAVY	489/749
◆ <b>TAWA CHICKEN</b> CHICKEN IS COOKED ON A PAN OR SKILLET WITH SOME SPICES. YOU CAN SAY THAT IT IS A TYPE OF CHICKEN SUKKA	459/749
◆ <b>MURGH PATIALA</b> MILDLY SPICEDWITH EXOCTIC INDIAN SPICES & HAS A RICH TEXTURE FROM THE CASHEWNUT PASTE	499
◆ <b>MURGH KAALI MIRCH</b> MURGH MALAI TIKKA PCS COOKED WITH WHITE GRAVY AND CRUSHED KALI MIRCH	499
◆ <b>MURGH HANDI LAZEEZ</b> CHICKEN PCS WITH LAZEEZ CHICKEN BASED GRAVY	459/749
◆ <b>MURGH KOFTA CURRY</b> CHICKEN MINCE BOWLS IN DELICIOUS THIN & SPICY CURRY FLAVOR	459
◆ <b>CHICKEN TIKKA BUTTER MASALA</b> TRADITIONAL CHICKEN TIKKA PCS COOKED WITH THICK SPICY AND BUTTER GRAVY	499
◆ <b>MURGH MATKI</b> TANDOORI CHICKEN, MUTTON SEEKH, BOILED EGG COOKED WITH MAKHNI GRAVY	499
◆ <b>MURGH FIRDOSI</b> AFGHANI CHICKEN COOKED WITH KASOORI METHI AND SAHI WHITE GRAVY	499
◆ <b>MURGH SAHI KORMA</b> TRADITIONAL CHICK PCS COOKED WITH WHOLE SPICE AND KORMA GRAVY	499
◆ <b>MURGH SAAGWALA</b> CURRY CHICKEN PCS COOKED WITH PALAK AND SAAG BASED GRAVY	459/749
◆ <b>MUTTON ROGAN JOSH</b> MUTTON PCS COOKED WITH ONION, TOMATO, GRAVY GARNISHED WITH GINGER AND CORIANDER	629
◆ <b>MUTTON RARA</b> MUTTON PCS COOKED WITH MINCE MEAT AND THICK GRAVY	629
◆ <b>KADHAI MUTTON</b> MUTTON PCS COOKED WITH CAPSICUM, ONION, TOMATO MASALA	599
◆ <b>MUTTON SEEKH MASALA</b> MUTTON SEEKH COMES IN MASALA GRAVY	549
◆ <b>MUTTON TAWA</b> MUTTON IN DELIGHT GRAVY	599
◆ <b>LAAL MAAS</b> <small>NEW</small> LAAL MAAS IS A FEIRY RAJASTANI MEAT CURRY. MUTTON COOKED IN A VARIETY OF MASALAS WITH A BURST OF RED CHILLI	599
◆ <b>WHOLE EGG CURRY</b> EGG IS A VERSATILE COOKING INGREDIENT, WITH THIN & SPICY GRAVY	399
◆ <b>FISH GOAN CURRY</b> A GOA DELIGHT FISH COOKED WITH A SPECIAL COCONUT AND TAMARIND GRAVY	729

## BREADS

◆ PLAIN ROTI.....	40
◆ BUTTER ROTI.....	45
◆ GARLIC ROTI.....	99
◆ MISSI ROTI.....	79
◆ MISSI MASALA ROTI.....	99
◆ PLAIN NAAN.....	99
◆ BUTTER NAAN.....	109
◆ GARLIC NAAN.....	159
◆ ALOO NAAN.....	149
◆ ALOO PYAAZ NAAN.....	149
◆ PANEER NAAN.....	169
◆ MIX NAAN.....	149
◆ CHEESE CHILLY FLACKS NAAN.....	169
◆ KEEMA NAAN.....	249
◆ CHICKEN KEEMA.....	229
◆ CHEESE GARLIC NAAN.....	209
◆ ALOO PRANTHA.....	149
◆ ALOO PYAAZ PRANTHA.....	149
◆ PANEER PRANTHA.....	169
◆ MIX PRANTHA.....	149
◆ LACHHA PRANTHA.....	109
◆ PUDINA PRANTHA.....	129
◆ RED CHILLY PRANTHA.....	119
◆ GREEN CHILLY PRANTHA.....	129
◆ AJWANI LACHHA PRANTHA.....	119
◆ ONION KULCHA.....	149
◆ PANEER KULCHA.....	169

## RICE & BIRYANI

◆ STEAM RICE.....	219
◆ JEERA RICE.....	249
◆ CURD RICE.....	249
◆ PEAS PULAO.....	259
◆ VEG PULAO.....	259
◆ VEG DUM BIRYANI.....	379

### NON-VEG BIRYANI

◆ MURGH DUM BIRYANI.....	449
◆ GOSHT DUM BIRYANI .....	499

### RAITA & SALAD

◆ BOONDI RAITA.....	169
◆ MIX VEG RAITA.....	169
◆ PINEAPPLE RAITA.....	199
◆ ALOO RAITA.....	169
◆ GARDEN GREEN SALAD.....	89
◆ CUCUMBER.....	79
◆ KIMCHI SALAD.....	69
◆ ONION SALAD.....	59
◆ ONION MASALA SALAD.....	79

### COMBO MEALS

* 1SOUP+1MOJITO + 4PCS PANEER TIKKA + 2PCS DAHI K SHOLY+ DAL MAKHNAI + PANEER BUTTER MASALA + BUTTER NAAN, LACHA PRANTHA + PLAIN ROTI +RICE BOWL AND 2PCS GULAB JAMUN	MRP = 1599 NOW = 1349
* 1NONVEG SOUP + 1BLUE LEMONADE + 2PCS PESHWARI + 2PCS CHICKEN SEEKH + CHICKEN TIKKA BUTTER MASALA, +RICE BOWL, GARLIC NAAN + BUTTER NAAN + BUTTER ROTI AND 2PCS GULAB JAMUN	MRP = 1449 NOW = 1249
* 1FRESH LIME SODA + 4PCS SPRING ROLL + 4PCS CLASSIC CHEESE CHILLY + VEG FRIED RICE + MANCHURIAN GRAVY AND 1SCOOP ICE CREAM	MRP = 1104 NOW = 949
* 1VIRGIN MOJITO + 4PCS PANEER TIKKA + 4 PCS CHICKEN TIKKA + DAL MAKHNAI + MUTTON ROGHAN JOSH, +RICE BOWL + GARLIC NAAN + BUTTER NAAN + BUTTER ROTI + ONE SCOOP ICE CREAM OR 2PCS GULAB JAMUN	MRP = 1901 NOW = 1599
* 1 MOCKTAIL + NOODLES / FRIED RICE + MANCHURAIN GRAVY /CHILLY PANEER <span style="color: yellow;">[NEW]</span>	MRP = 747 NOW = 599
* 1 MOCKTAIL + NOODLES / FRIED RICE + BULLET CHILLY CHICKEN GRAVY <span style="color: yellow;">[NEW]</span>	MRP = 857 NOW = 679

\* COMBO MEALS WILL NOT BE COMBINED WITH ANY OTHER OFFER / PROMOTION

\* PORTION SIZE MAY VARY

\* PRICE MAY CHANGES WITHOUT ANY PRIOR NOTICE

## VEG STARTER (CHINESE)

- ◆ **VEG MANCHURIAN** ( DRY/GRVY ) ..... 299  
VEGITABLE BALLS IN TANGY AROMATIC MANCHURIAN SOUCE SERVED DRY /GREVY
- ◆ **HONEY CHILLY POTATO** ..... 299  
CRISPY POTATOES WOK TESTED WITH SESAME SEEDS, HONEY AND GINGER
- ◆ **CHILLY MUSHROOM** ..... 319  
SPICY TANGY AND CRISPY CHILLI MUSHROOM THE FUSION INDO CHINESE CUISINE THAT MAKES FOR A DELICIOUS STARTER
- ◆ **SCHEZWAN MUSHROOM** ..... 319  
CRISPY BUTTON MUSHROOM TOSTED IN GARLIC AND SCHEZWAN SOUCE
- ◆ **CLASSIC CHEESE CHILLY** ( DRY/GRVY ) ..... 329
- ◆ **CORN SALT 'N' PEPPER** ..... 329  
DELICIOUS IN SWEET AND SPICY GOODNESS OF CRISPY CORN, TOSTED WITH PEPPER AND SALT
- ◆ **VEG SALT 'N' PEPPER** ..... 329  
DEEPFRIED EXOTIC VEGGIES TOSTED WITH CHOPPED GARLIC GINGER CHILLI AND BLACK PEPPER
- ◆ **SPRING ROLL** ..... 299  
GOLDEN FRY ROLLS STUFFED FRESH VEGETABLES SERVED WITH A HOT GARLIC SAUCE
- ◆ **FRENCH FRIES** ..... 179  
ONE OF THE MOST LOVED FIGER FOOD BY KIDS AND ADULTS FRENCH FRIES MAKE SNAKING LOOK GOOD
- ◆ **HONEY CHILLI GARLIC CAULIFLOWER** ..... 279  
SWEET & SPICY CAULIFLOWER SERVED WITH SESAME SEEDS
- ◆ **CHILLI GARLIC BABY CORN IN SCHEZWAN SAUCE** ..... 299  
CHILLI GARLIC BABY CORN SERVED WITH SCHEZWAN SOUCE
- ◆ **CHEESE AND BELLPEPER ROLL** ..... 349  
MADE BY ROLLING RED AND YELLOW CAPSICUM AND CHEASE SERVED WITH SWEET CHILLI SAUCE
- ◆ **CHEESE AND CORN ROLL** ..... 349  
MADE BY ROLLING CORN AND CHEASE SERVED WITH SWEET CHILLI SAUCE
- ◆ **VEG SIZZLER** ..... 699  
NEW  
A VEG SIZZLER IS A DISH OF VEG CHINESE FOOD LOVER COOKED IN SAUCES AND SERVED ON HOT METAL PLATE SERVED WITH NOODLE, MANCHURIAN, HUNNY CHILLI G. BABY CORN , FRENCH FRY, 2PCS FRIED MOMOS

## NON-VEG STARTER (CHINESE)

- ◆ **BULLET CHILLY CHICKEN** ..... 399  
FRIED CHICKEN TOSSED WITH ASSORTED VEGGIES AND FLAVOURFULL SOUCES
- ◆ **CHICKEN KUNG PAO** ..... 399  
FRIED CHICKEN COOKED WITH CHILLI ES PEANUTS AND SAUCE MIX OF SALTY SWEET AND SOUR SPICY FLAVOUR
- ◆ **GOLDEN FRY CHICKEN** ..... 399  
DRY FRY OF CHICKEN TEMPERED WITH BLACK PEPPER AND SALECT SPICES
- ◆ **CHICKEN 65** ..... 399  
SPICY & CRISPY CHICKEN DISH MARINATED WITH AMELEY OF SPICES & SEASONINGS WITH ASECRET INGREDIENTS
- ◆ **CHICKEN SCHEZWAN** ..... 399  
STIR FRIED SLICES CHICKEN IN SCHEZWAN SOUCE
- ◆ **CHICKEN SALT 'N' PEPPER** ..... 379  
FRIED CHICKEN CUBES WOK TOSSED WITH ONIONS GARLIC CAPSICUM AND SOYA SAUCE
- ◆ **PAN FRY CHILLY FISH** ..... 399
- ◆ **LEMON FISH** ..... 399
- ◆ **FISH ORLEY** ..... 399  
A SPECIAL DEEP FRIED CRUNCHY FISH SERVE WITH TAR TER SAUCES
- ◆ **DRUMS OF HEAVEN** ..... 399  
CHICKEN WIGLETS SHAPED INTO LOLLIPOP. FRIED AND INFUSED WITH TESTY MASALA FLAWER
- ◆ **HOT CHICKEN WINGS** ..... 399  
CHICKEN FRIED AND MIX WITH SPRING ONION RED YELLOW BELL PEPPER MIX WITH CHILLI SAUCES
- ◆ **CHICKEN MANCHURIAN** ..... 379  
CHINESE CRISPY CHICKEN BALL TOSSED IN MANCHURIAN SOUCE AND BELL PEPPER
- ◆ **HONEY CHILLI GARLIC CHICKEN** ..... 379  
CHICKEN THIGHS CUBES MARINADED FRIED & SAUTED BELL PEPPERS & ONION IN HONEY SPICY & TANGY SAUCE
- ◆ **CHICKEN SPRING ROLL** ..... 379
- ◆ **NONVEG SIZZLER** ..... 799  
NEW  
A SIZZLER IS A DISH OF CHICKEN COOKED IN SAUCES AND SERVED ON HOT METAL PLATE WE SERVED SOUTE CHICKEN H CHILLI GARLIC CHICKEN, EGG FRED RICE AND LEMON CHICKEN

## MOMOS

STEAM MOMOS.....	199/239
TANDOORI MOMOS.....	269/299
PANEER STEAM MOMOS.....	249
PANEER TANDOORI MOMOS.....	279

## VEG MAIN COURSE (FROM ORIENTAL)

◆ AMERICAN CHOPSEY .....	349
◆ VEG IN HOT N GARLIC SAUCE.....	299

## NON-VEG MAIN COURSE (FROM ORIENTAL)

◆ AMERICAN CHOPSEY.....	399
◆ LEMON CHICKEN.....	369
◆ BASIL CHICKEN.....	369
◆ HONG KONG STYLE CHICKEN (DRY/GRAVY)	369

## RICE & NOODLES

FRIED RICE.....	279/319
GARLIC BUTTER RICE.....	259/319
BASIL RICE.....	259/319
CHILLY GARLIC NOODLES.....	269/299
HAKKA NOODLES.....	269/299
SINGAPOORI NOODLES.....	269/299
EGG NOODLES.....	299

## DESSERT

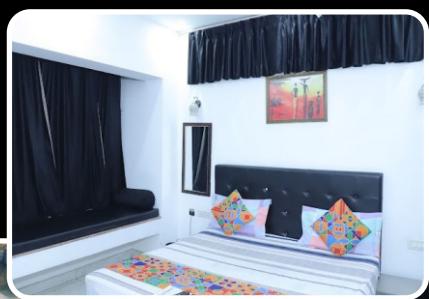
◆ GULAB JAMUN.....	79
◆ SPECIAL MATKA KULFI.....	99
◆ KESAR / MALAI / PAN TILLA KULFI.....	89
◆ VANILA / STRAWBERRY .....	89
◆ BUTTER SCOTCH / CHOCOLATE.....	99
◆ GAZAR KA HALWA (SEASONAL).....	129
◆ MOONG DAL KA HALWA (SEASONAL).....	129



HOTEL RECEPTION



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