

Restaurant name is Indian Palace

I. Reservations & Seating

- **Reservation Policy:** Reservations are highly recommended, especially for peak hours and weekends. We accept reservations via phone, our website, and popular online reservation platforms.
- **24-Hour Cancellation Notice:** We kindly request a 24-hour notice for any reservation cancellations or changes. Failure to provide sufficient notice may result in a cancellation fee.
- **Late Arrivals:** We will hold your reservation for a maximum of 15 minutes. If you anticipate a delay, please inform us as soon as possible. Late arrivals beyond 15 minutes may result in the forfeiture of your table, especially if we have a waiting list.
- **Group Reservations:** For groups of 8 or more, we require a 50% deposit to secure the reservation. This deposit is non-refundable within 72 hours of the reservation date. Please contact our events coordinator for special menus and arrangements for large groups.
- **Table Assignments:** While we make every effort to accommodate seating preferences, table assignments are subject to availability and are at the discretion of the management.
- **Restaurant Capacity:** [Restaurant Name] has a total of 50 seats. This includes 30 tables of various sizes, accommodating parties from 2 to 10 guests, and 15 seats at our bar.
- **Waiting List:** During peak hours, we may operate a waiting list. Guests will be added to the list on a first-come, first-served basis. We will notify you when your table is ready.

II. Dining Guidelines

- **Dress Code:** We encourage a smart casual dress code. Beachwear, athletic wear, and excessively casual attire are not permitted.
- **Children:** Children are welcome and must be supervised by a parent or guardian at all times. We kindly request that you ensure children do not disturb other diners. High chairs are available upon request.
- **Spice Levels:** Our dishes can be customized to your preferred spice level. Please inform your server of your preference when ordering.
- **Devices:** We request that all mobile devices be placed on silent mode during your dining experience. Please refrain from using speakerphone or making loud calls within the restaurant.
- **Outside Food and Drinks:** Outside food and beverages are not permitted on the premises, with the exception of celebration cakes. A corkage fee may apply for outside cakes.
- **Service Animals:** Trained service animals are welcome in our restaurant. Please inform us in advance if you will be accompanied by a service animal.

III. Special Requirements

- **Dietary Restrictions:** We are happy to accommodate various dietary restrictions, including vegetarian, vegan, and gluten-free options. Please inform your server of any allergies or dietary needs.
- **Jain Meals:** Jain meals are available with a 4-hour advance notice. Please contact us directly to place your order.
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- Allergy Information: Please inform your server of any allergies, including but not limited to nuts, dairy, gluten, soy, shellfish, and other common allergens. We maintain a separate cooking area for allergy-sensitive meals to minimize cross-contamination. While we take every precaution to prevent cross-contamination, we cannot guarantee a completely allergen-free environment.

- Epinephrine Availability: Epinephrine (EpiPen) is available on request in case of severe allergic reactions.

IV. Payment Options

- Accepted Payment Methods: We accept the following payment methods:
 - Credit Cards (Visa, Mastercard, American Express)
 - Debit Cards
 - UPI Payments
 - Digital Wallets (e.g., Paytm, Google Pay, PhonePe)
- Personal Checks: We do not accept personal checks.

V. General Policies

- Smoking Policy: is a smoke-free environment. Smoking is prohibited within the restaurant
- Conduct: We reserve the right to refuse service to any guest who exhibits disruptive, disrespectful, or inappropriate behavior.
- Lost and Found: We are not responsible for lost or stolen items. Please check with our staff if you have lost something in the restaurant.
- Policy Changes: These policies are subject to change without notice. Please inquire with our staff if you have any questions.
- Best Seller Dishes
- Non-Vegetarian: Tandoori Kukkad Achaari (INR 1500) – Whole chicken marinated in yogurt and pickling spices, cooked in a tandoor.
- Vegetarian: Paneer Makhan Wala (INR 1200) – Cottage cheese simmered in a rich tomato and butter gravy.
- Seafood: Malabar Prawns Curry (INR 1600) – Kerala-style prawn curry.
- Signature Dish: Nasi Goreng (INR 1500) – Malaysian fried rice with chicken, fried prawns, and egg.
- Most Popular Desserts
- Kesari Angoori Rasmalai (INR 800) – Poached cottage cheese dumplings in saffron-infused milk.
- Chocolate Mud Pie with Vanilla Ice Cream (INR 800) – A rich chocolate delight.
- Double Ka Meetha (INR 600) – Fried bread soaked in rose syrup with condensed milk.
- Spicy Food Recommendations
- Degchi Ka Sula (INR 1200) – Spicy lamb with Mathaniya chili and smoky flavors.
- Murgh Banjara (INR 1300) – Chicken cooked with cashew nuts, poppy seeds, and yogurt.
- Bhindi Pyaaz Ki Bhujia (INR 1150) – Stir-fried okra with Madras onions and Indian spices.
- Healthy & Low-Calorie Options
- Broccoli Surkh Angar (INR 1100) – Grilled broccoli with home-ground red chili.
- Garden Fresh Green Salad (INR 350) – Carrot, tomato, cucumber, onion, and lettuce.
- Steamed Jasmine Rice with Makrut Lime Leaves (INR 900) – Simple and aromatic.
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Here are more frequently asked questions (FAQs) along with answers based on your menu:

1. What is your signature dish?

Our signature dish is Nasi Goreng (INR 1500), a Malaysian-style fried rice served with chicken, fried prawns, and a fried egg. Another must-try is Shish Taouk (INR 1500), a Middle Eastern grilled chicken skewer dish from Tripoli.

2. Do you have any vegan options?

Yes, we have several vegan-friendly dishes, including:

Bhune Bhutte Aur Nimone Ki Seekh – Corn and green peas skewers.

Wok-Tossed Seasonal Vegetables with Soy-Ginger Sauce

Steamed Jasmine Rice with Makrut Lime Leaves

Please let our staff know if you need modifications to make a dish fully vegan.

3. What is your spiciest dish?

For spice lovers, we recommend:

Degchi Ka Sula – Lamb piccata with Mathaniya chili and clove smoke.

Murgh Banjara – A fiery chicken curry with cashews and spices.

Gaeng Phed (Thai Red Curry) – Spicy Thai curry available with prawns, chicken, or vegetables.

4. What is the best dessert on the menu?

Our best-selling desserts include:

Kesari Angoori Rasmalai – Saffron-infused poached cottage cheese.

Chocolate Mud Pie with Vanilla Ice Cream – Rich and indulgent.

Double Ka Meetha – A traditional sweet dish made with fried bread, rose syrup, and condensed milk.

5. Do you offer gluten-free dishes?

Yes! Some gluten-free options include:

Dal Nariyal Ka Shorba – South Indian lentil soup with coconut milk.

Malabar Prawns Curry – Kerala-style prawn curry with coconut-based gravy.

Akha Palak – Spinach tempered with coriander and Indian spices.

Please inform our staff about your dietary restrictions for a safe experience.

6. What's the best dish for first-time visitors?

If you're visiting us for the first time, we highly recommend:

Purani Delhi Style Butter Chicken – A classic North Indian favorite.

Dahi Laal Mirch Ki Kukkad Boti – Spicy boneless chicken with yogurt and red chili.

Methi Besan Gatte Ka Saag – Rajasthani-style gram flour dumplings in yogurt gravy.

7. What do you recommend for a light meal?

For a light yet delicious meal, try:

Roasted Tomato and Basil Soup (INR 500)

Panchphoron Tandoori Bharwan Aloo – Stuffed potatoes with five spices.

Steamed Basmati Rice with Cucumber and Mint Raita

8. Do you serve Jain food?

Yes, we can prepare Jain-friendly dishes without onion, garlic, or root vegetables. Some options include:

Methi Besan Gatte Ka Saag

Dal Baati Churma

Steamed Jasmine Rice with Makrut Lime Leaves

Please inform our staff in advance so we can customize your dish accordingly.

9. Do you offer family-style dining or group meals?

Yes! We offer family-style portions and biryani platters that are great for sharing. Some excellent choices for groups include:

Dal Baati Churma – A complete meal with lentils, wheat dumplings, and sweets.

Murgh Masaledar Biryani – Aromatic chicken biryani.

Shahi Subz Biryani – Dum-cooked basmati rice with seasonal vegetables.

10. Do you have kids' meals?

While we don't have a specific kids' menu, these dishes are great for children:

Makkhana Methi Matar Malai – Creamy and mildly spiced.

Paneer Makhana Wala – Soft cottage cheese in a tomato-based gravy.

Chocolate Mud Pie with Ice Cream – A kid-favorite dessert.

11. What are your lunch and dinner hours?

We serve lunch from 12:00 PM to 3:00 PM and dinner from 7:00 PM to 10:30 PM.

12. Do you have any low-calorie or diet-friendly options?

Yes, here are some healthy options:

Tomato Santre Ka Saar (Tomato Soup with Orange Zest) – 125 kcal

Broccoli Surkh Angar – 219 kcal

Steamed Jasmine Rice with Makrut Lime Leaves – 264 kcal

Would you like me to add any other FAQs, such as payment options, takeout, or catering? 😊