

FALCON GREENS

(Menu prepared by Executive Chef)

Appetizers

🔴	Gambas al Ajilo Spanish Style Prawn with Garlic, Wine and Saffron	650
🔴	Tempura Prawns	650
🔴	Mutton Pepper Fry	625
🔴	Cajun Spiced Fish Fingers	500
🔴	Drums of Heaven	450
🔴	Wok Tossed Crispy Chilli Chicken	450
🔴	Chicken Yakitori	450
🔴	Chicken Nachos Melted Cheese, Sour Cream and Tomato Salsa	550
🔴	Sticky Chicken Wings Tossed with Smokey BBQ Sauce	450
🔴	Mexican Style Chicken Flautas Guacamole, Sour Cream and Pico de Gallo	400
🔴	Dim Sum Non-Vegetarian (6Pc / 3 Pc) Chicken Suimai Prawn Hargao	450 / 225
🔴	Chicken Pate Green Leaf, Olive, Tomato and Mini Brioche Bun	400
🔴	Crispy Fried Calamari and Sriracha Mayo	400
🟢	Dim Sum Vegetarian (6pc / 3 pc) Mushroom and Water Chestnut Ten Teaser Vegetables, Garlic and Coriander	375 / 195
🟢	Palak Patta Chaat Wasabi Curd, Tamarind Pulp and Sev	350
🟢	Crispy Baked Triangle Spinach and Cheese Phyllo Crust, Blue Cheese Dip	450
🟢	Spring Rolls - Veg	350
🟢	Crispy Chilli Baby Corn	350
🟢	Tempura Vegetables with Wasabi Dip	350
🟢	Crispy Salt and Pepper Tofu	475
🟢	Chilli Garlic Mushroom Batter Fried Mushroom Tossed with Chilli Garlic Sauce	375
🟢	Crispy Okra Finger and Garlic Podi	295
🟢	Rajma Chawal Arancini and Burnt Garlic Dip	350
🟢	Peri Peri Sweet Potato French Fries	245

Soups and Salads

	Hot and Sour or Clear Soup	
🔴	Prawn	350
🔴	Chicken	300
🔴	Malaysian Style Laksa Noodles, Broth, Shrimp, Chicken and Vegetables	400
🟢	Vegetables	250
🟢	Arabic Mezze Platter Hummus, Tabbouleh and Tzatziki, Baba Ghanoush, Torshi with Pita Bread	475
🟢	Warm French Goat Cheese Salad Mixed Greens, Walnuts, Cherry Tomato, Roasted Beetroot and Balsamic Vinaigrette	500
🟢	Greek Salad Crispy Iceberg, Feta Cheese, Black Olives, Cherry Tomatoes, Baby Cucumbers and Vinaigrette Dressing	325
🟢	Falafel Salad Lettuce, Crunchy Veggies, Falafel, Pita and Creamy Dressing	325
🟢	Som Tam Esan Classic Thai Salad	400
🟢🔴	Caesar Salad Garlic Croutons, Tomatoes, and Parmesan Chicken / Anchovies / Poached Egg	400/450

Sandwiches and Burgers

🔴	Grilled Chicken Sandwich	400
🔴	BLT Sandwich Chicken Bacon, Lettuce, Tomato, Toasted Rye Bread	400
🔴	Grilled Tenderloin Steak and Rocket Open Baguette Rocket, Tomato, Caramelized Onion, Cheese, Horseradish Sauce	550
🔴	Lamb Burger Lettuce, Tomato, Cheddar, Mustard and Red Onion Jam	550
🔴	Player's Burger Tenderloin Patties, Lettuce, Tomato, Onion Marmalade, Cheese, Fried Egg and Mayo	550
🔴	Cajun Spiced Chicken Burger Grilled Chicken, Avocado, Cheese and Coleslaw	550
🔴	Philly Cheesesteak Burger Thin Sliced Tenderloin Steak, Caramelized Onion, Mayo and Cheese	550
🟢🔴	Falcon Green Club Sandwich Cajun Spiced Grilled Chicken Breast, Egg, Cheese, Lettuce and Grilled Veggies Grilled Vegetables, Avocado, Slice Cheese and Coleslaw,	550 / 500
🟢	Gourmet Garden Burger Vegetable Patty with Crisp Salad, Coleslaw and Caramelized Onion	450
🟢	Masala Paneer Sandwich Sliced Paneer, Pudina Chutney, Masala Onion and Chat Masala	375
🟢	Grilled Vegetables Sandwich Eggplant, Bell Peppers, Zucchini and Baby Corn	350
	The Sandwich Bread (Plain or Grilled, Served with Potato Wedges) Choice of Brown or White Bread	

Rolls

🔴	Chicken and Egg Roll	400
🔴	Egg and Vegetable Roll	350
🔴	Chilli Chicken Kathi Roll	450
🔴	Chicken Caesar Roll	450
🔴	Baked Bratwurst Chicken Roll Puff Baked Chicken Roll with Tomato, Caramelized Onion, English Mustard and Lollo Rosso Veggies Slaw Salad	400
🟢	Vegetable Roll	325

Pizzas

🔴	Chicken Caesar Slow Cooked Chicken, Sundried Tomato, Lettuce, Caesar Dressing	650
🔴	Baby Lamb Seekh Mince Lamb Kebab, Onion Rings, Capsicum and Cheese	675
🔴	Sicilian Pizza Pepperoni, Chicken Ham, Bell Pepper, Fresh Basil and Mozzarella Cheese	675
🟢	Margarita Mozzarella Cheese, Fresh Basil, Tomato Sauce	500
🟢	Tawa Paneer Cottage Cheese Cubes, Colored Bell Pepper, Cilantro	599

Make Your Own Pizza

🔴	Non Vegetarian (Select Any Two Toppings) Chicken Salami, Chicken Tikka, Pepperoni, Grilled Prawn, Squid	650
🟢	Vegetarian Pizza	550

Pasta Your Way

Your Choice of Pasta, and Sauce
Pasta - Penne/ Spaghetti/ Fettuccini/ Whole Wheat Penne/
Whole Wheat Spaghetti
Sauce - Arrabiata/ Pomodoro/ Alfredo/ Basil Pesto

Options

🟢	Plain / Aglio Olio	499
🟢	Vegetables	550
🔴	Chicken	600
🔴	Prawn	699
🔴	Bolognese	799
🔴	Prawn Agnolotti	699
	Pine Nuts, Butter Sauce, Fresh Basil and Cherry Tomato	
🟢	Homemade Ravioli Mushroom and Leeks	525
	Served with Alfredo or Tomato Sauce / Gluten Free Pasta Available on Request	



Manish Kumar
Executive Chef

Chef Manish Kumar has been in hospitality and culinary industry over a 10 years now, acquiring a balanced set of knowledge and skills in European cuisines.

"I have been associated with the Trident hotel, the Leela Ambience, DLF Aralias, Seasons catering and now Prestige Golfshire Club."

Prices Exclusive of Government Taxes and Service Charges

FALCON GREENS ENTREE’S

(Menu prepared by Executive Chef)

International Specialties

Grilled Lamb Chops	775
Fondant Potatoes Scented with Thyme Jus	
Norwegian Salmon Steak	999
Spinach, Lyonnaise Potatoes and Lemon Butter Sauce	
Grilled Red Snapper	675
Creamy Risotto, Seasonal Vegetables and Sauce Vierge	
Lobster Thermidor	1399
Creamy Mixture of Cooked Lobster Meat, Baked Potato and Zoodles	
Grilled Chicken Breast	650
Mash Potato Gratin, Steamed Vegetables, Thyme Jus	
Slow Braised Lamb Shank	1600
Saffron Mash and Burnt Garlic Tossed French Beans	
Filet Mignon	699
Homemade Steak Fries, Butter Tossed Vegetables and Green Peppercorn Jus	
Chicken Tender Platters	775
Smoky Chicken Wings, Herb Chicken Breast, Grilled Chicken Skewers, Pesto Mash and Chef Special Salad	
Traditional Fish N Chips	650
Tempura Batter Fried, Chunky Chips Uk Style and Tartar Sauce	
Melanzane Alla Parmigiana (Gluten free)	499
Layers of Eggplant, Tomato, Mozzarella and Parmesan in Tomato Sauce	

Asian Specialties

Kung Pao Chicken	650
Leeks, Dry Red Chilli, Cashew Nuts	
Stir Fried Lamb with Hot Garlic Sauce	750
Lamb, Bell Pepper and Spring Onion	
Black Pepper Tenderloin	675
Wok Tossed Noodles or Rice	425/350/325/300
Prawn / Chicken / Egg / Vegetable	
Phad Thai Noodles	425/350/325
Wok Tossed Rice Noodles, Peanuts, Sprouts, Prawn / Chicken / Vegetable	
Thai Curries Red or Green – Served with Jasmine Rice	799/699/599
Prawn / Chicken / Vegetable	
Stir Fried Vegetables	599
Choice of Sauce and White Garlic, Black Pepper	
All Dishes Serve with Veg Fried Rice or Veg Noodles	
Ebi Katsu Don	650
Panko Fried Prawn and Egg Cooked in Sauce, Served a Bowl of Rice	
Nasi Goreng	650
Indonesian Stir Fried Rice Tossed with Chicken, Prawn, Green Beans, Served with Sunny Side Up Egg, Prawn Crackers, Chicken Satay	
Pad Krapao Gai	650
Stir Fry Minced Chicken Cooked with Chilli, Garlic, Beans, Basil, Jasmine Rice and Fried Egg	
Edamame Fried Rice	425/350
Prawn / Chicken	

Indian Specialties

Prawn Curry	875
Coconut Flavour Prawn Curry Redolent with Curry Leaves	
Mangalore Fish Masala	699
Red Snapper with Spices and Cooked in a Light Gravy	
Bhuna Gosht	775
Lamb Cooked with Onion, Ginger, Ghee and Whole Spice	
Mutton Rogan Josh	775
Slow Braised Lamb with Aromatic Spices	
Murgh Tikka Masala / Lababdar	699
Char Grilled Chicken Tikka Tossed with Onion Tomato / Tomato Cream Gravy	
Butter Chicken	699
Chicken Simmered in Gravy of Tomato and Butter	
Anjeer Ke Kofte	699
Hung Yoghurt Dumplings Stuffed with Dried Figs, Simmered in Onion Tomato Gravy	

Indian Style Cottage Cheese	575
Choose Your Style Makhani / Lababdar / Kadhai / Palak	
Lasooni Kumbh Palak	550
Garlic Tempered Spinach Cooked with Fresh Button Mushroom and Indian Spices	
Peshawari Chole	550
Chickpea Cooked Punjabi Style with Chana Masala and Coriander	
Vilayati Subzi	550
Vegetable Cooked in Cashew and Onion Gravy with Indian Spices	
Dal Makhani	499
Black Lentils Cooked with Spices	
Yellow Dal Tadka	399
Lentils Cooked with Light Spices and Tempered	

All Dishes Served with Your Choice of Steamed Rice, Roti, Naan or Phulkas

Biryani

Murgh Biryani	599
Basmati Rice, Chicken, Yoghurt, Indian Spices	
Gosht Biryani	650
Basmati Rice, Lamb, Saffron, Mint and Indian Spices	
Subz Biryani	550
Basmati Rice, Seasonal Vegetables, Fenugreek, Mint and Ginger	

From the Tandoor (Friday to Sunday Only)

Sharing Platter “Power Of 4”	830
Lamb Chop, Chicken Drumstick, Fish Tikka, Chicken Tikka	
Jhinga Nisha	1099
Marinated Prawn Cooked Over Charcoal	
Lagan ki Chops	625
Tender Lamb Chops Cooked in Lagan in Rich Gravy of Indian Spices	
Kasundi Fish Tikka	450
Cubes of Fish Marinated with Bengali Mustard and Creamy Yoghurt	
Raan E Murgh	450
Legs of Chicken Marinated with Hung Curd, Cheese and Cardamom	
Gilafi Seekh Kebab	550
Succulent Minced Lamb Tandoori Kebab in Three Colored Peppers and Onions	
Chicken Tandoori (Half/ Full)	499/800
Murgh Malai Tikka /Chicken Tikka	450
Ajwaini Paneer Tikka	425
Cottage Cheese Marinated with Yoghurt, Yellow Chilli and Carom Seeds	
Dahi Kebab	425
Hung Curd Kebab Flavoured with Cardamom	
Tandoori Ananas	425
Tandoor Cooked Pineapple on the Top Sprinkle with Dried Pomegranate Seeds	

Indian Breads

Weekday	100
Phulka (4 nos)	160
Tawa Paratha	
Weekend	90
Tandoori Roti	100
Plain Naan	110
Butter Naan	130
Lachha Paratha / Kulcha	130
Garlic Naan	150
Chur Chur Naan	150
Cheese Kulcha	

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Accepted Payment Methods - All Types of Debit and Credit Cards or UPI - Sorry, No Cash Payments