

GOURMET COUCH

by



ITC HOTELS
RESPONSIBLE LUXURY

Signature
MENU COLLECTION

TABLE FOR

TWO

"Table for Two" by Gourmet Couch is a curation of recipes prepared with the finest ingredients for a memorable dining experience with your companion. A private luncheon, a reunion with a friend or an intimate meal with a loved one - the table is set for great conversation!

A distinctive menu collection showcasing our culinary legacy, Gourmet Couch brings you the finest cuisine offerings from signature brands and award-winning kitchens at ITC Hotels.

Globally acclaimed restaurants bring alive exquisite epicurean delights, with signature preparations to suit discerning palates. Authentic recipes crafted with utmost hygiene and care ensure your wellbeing and a safe dining experience.

ALLERGEN AND DIETARY INDICATORS



Contains Milk



Contains Wheat



Contains Nut



Contains Soy



Contains Fish



Contains Crustacean



Contains Pork



Contains Egg



Contains Sulphite



Vegan

VEGETARIAN

NON-VEGETARIAN

Our menus indicate approximate value of calories for menu items, indicated by the approx. sign (~). An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

While ordering please inform our associate in case you are allergic to any of the following ingredients:

Cereals containing wheat and their products | Crustacean and their products |
Milk & milk products | Egg and egg products | Fish and fish products |
Peanuts, tree nuts and their products | Soybeans and their products |

Our chef would be delighted to design your meal without them.

Vegetable Oil | Butter | Desi Ghee used in preparations

NEW DELHI | MUMBAI | CHENNAI | KOLKATA | HYDERABAD |
BENGALURU | AHMEDABAD | JAIPUR | AGRA



FLAVOURS OF HERITAGE -₹2,600/-



■ Harra Kebab Awadhi

Per Serve (380g) ~958Kcal

Delicately flavoured kebab of spinach and chana dal, stuffed with nuts, cheese, pan grilled in butter and served with a sprinkling of fenugreek.

■ Qasar-E-Pukhtan

Per Serve (400g) ~766Kcal

Paneer cubes simmered in silky fresh tomato gravy, flavoured with royal cumin seeds and dried fenugreek leaves.

■ Dal Bukhara

Per Serve (380g) ~517Kcal

A harmonious blend of black lentils, tomatoes, ginger and garlic, simmered overnight on slow charcoal fire, finished with cream and served with a dollop of unsalted butter.

■ Subz Biryani

Per Serve (730g) ~1004Kcal

Seasonal vegetables and basmati rice cooked on dum in subtly flavoured vegetable stock.

■ Warqi Paratha

Per Serve (150g) ~491Kcal

Exotic ajwain flavoured multi layered bread, baked in clay tandoor.

OR Butter Naan

Per Serve (170g) ~515Kcal

Soft flat bread, baked in a tandoor and basted with melted butter

■ Phirni

Per Serve (200g) ~560Kcal

A light dessert of milk and ground basmati rice flavoured with cardamom, set in an earthen mould, topped with pistachio and almond slivers.

NAWABI DELIGHTS -₹3,000/-

■ Seekh Gilafi Dum Pukht

Per Serve (260g) ~393Kcal

Minced chicken kebab, laced with crisp juicy tomatoes and capsicum, complimented with pungent green chilies and onion.

■ Murgh Makhani

Per Serve (300g) ~1078.17Kcal

Tender pieces of chicken flavoured with whole spices and cooked in rich tomato gravy.

■ Dal Bukhara

Per Serve (380g) ~517Kcal

A harmonious blend of black lentils, tomatoes, ginger and garlic, simmered overnight on slow charcoal fire, finished with cream and served with a dollop of unsalted butter.

■ Murgh Yakhni Pulao

Per Serve (810g) ~1126Kcal

Pulao of spring chicken and long grain basmati, flavoured with aromatic spices.

■ Warqi Paratha

Per Serve (150g) ~491Kcal

Exotic ajwain flavoured multi layered bread, baked in clay tandoor.



OR Butter Naan

Per Serve (170g) ~515Kcal

Soft flat bread, baked in a tandoor and basted with melted butter.

■ Phirni

Per Serve (200g) ~560Kcal

A light dessert of milk and ground basmati rice flavoured with cardamom, set in an earthen mould, topped with pistachio and almond slivers.

Contains Milk

Contains Nuts

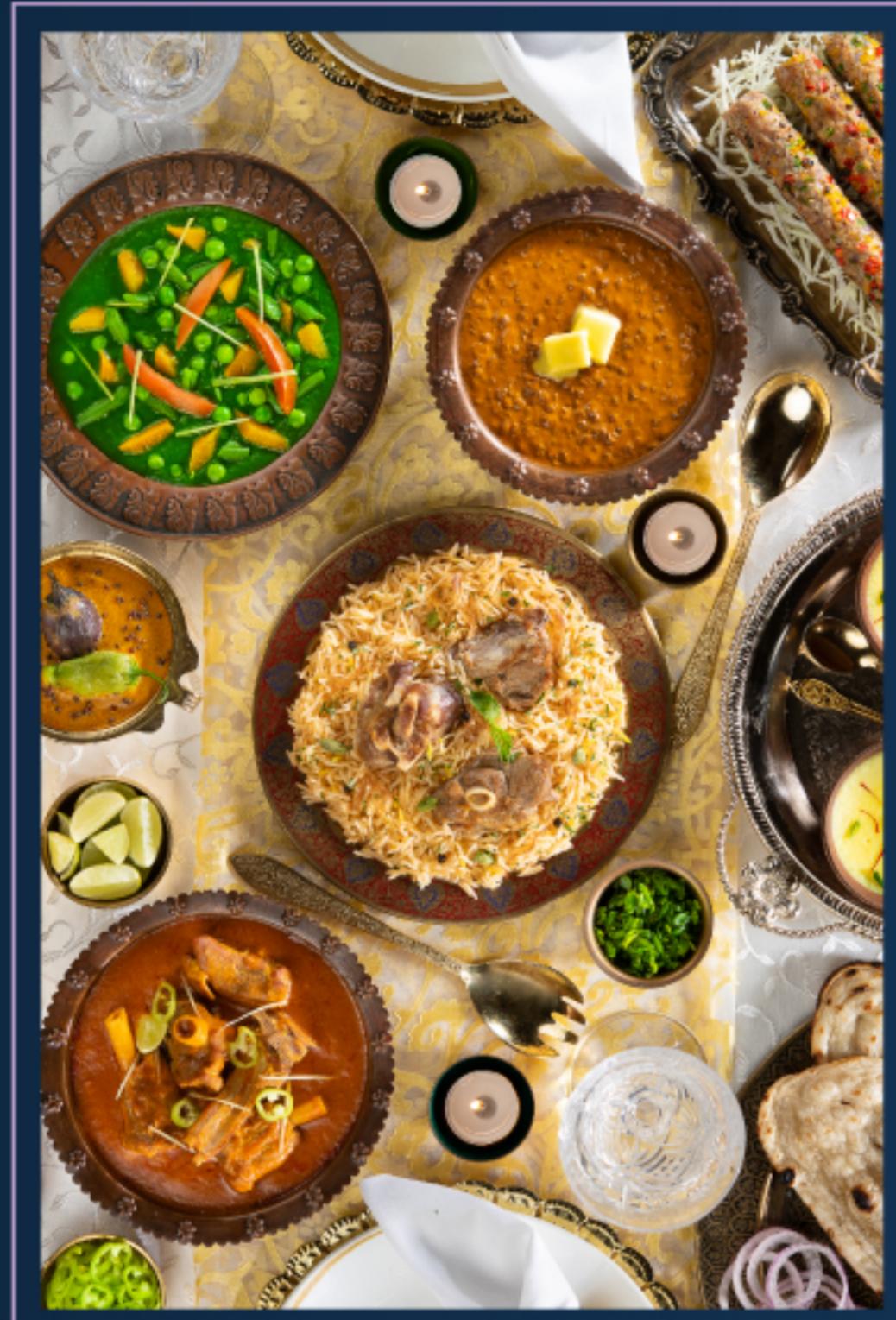
Contains Wheat

Vegetarian

Non Vegetarian

Government Taxes extra as applicable. All prices are in Indian Rupees. We levy no service charge.

A ROYAL FEAST -₹3,500/-



Seekh Gilafi Dum Pukht

Per Serve (260g) ~393Kcal

Minced chicken kebab, laced with crisp juicy tomatoes and capsicum, complimented with pungent green chilies and onion.

Subz Miloni

Per Serve (400g) ~797Kcal

A melange of seasonal vegetables cooked in smooth green puree of spinach and fenugreek.

Shahi Nehari

Per Serve (500g) ~1141Kcal

Prime cuts of lamb, cooked over night on low heat, in a sealed handi with seasonal vegetables and aromatic herbs, sprinkled with mace and cardamom.

Dal Bukhara

Per Serve (380g) ~517Kcal

A harmonious blend of black lentils, tomatoes, ginger and garlic, simmered overnight on slow charcoal fire, finished with cream and served with a dollop of unsalted butter.

Dum Pukht Biryani

Per Serve (787g) ~1255Kcal

Basmati rice and lamb, simmered with mace, ittar and kewra, finished in a sealed handi.

Warqi Paratha

Per Serve (150g) ~491Kcal

Exotic ajwain flavoured multi layered bread, baked in clay tandoor.

OR Naan Amal

Per Serve (170g) ~415Kcal

Leavened whole wheat bread embedded with almond flakes and coriander.

Phirni

Per Serve (200g) ~560Kcal

A light dessert of milk and ground basmati rice flavoured with cardamom, set in an earthen mould, topped with pistachio and almond slivers.

TASTE OF AWADH -₹3,800/-

Harra Kebab Awadhi

Per Serve (380g) ~958Kcal

Delicately flavoured kebab of spinach and chana dal, stuffed with nuts, cheese, pan grilled in butter and served with a sprinkling of fenugreek.

Galouti Kebab

Per Serve (400g) ~1184Kcal

Classic melt in the mouth lamb kebab smoked with cloves and spiked with potli masala, slow cooked on mahi tawa.

Qasar-E-Pukhtan

Per Serve (430g) ~766Kcal

Paneer cubes simmered in silky fresh tomato gravy, flavoured with royal cumin seeds and dried fenugreek leaves.

Shahi Nehari

Per Serve (500g) ~1141Kcal

Prime cuts of lamb, cooked over night on low heat, in a sealed handi with seasonal vegetables and aromatic herbs, sprinkled with mace and cardamom.

Dal Bukhara

Per Serve (380g) ~517Kcal

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Phirni

Per Serve (200g) ~560Kcal

A light dessert of milk and ground basmati rice flavoured with cardamom, set in an earthen mould, topped with pistachio and almond slivers.



AVAILABLE AT:

NEW DELHI



ITC Maurya
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MUMBAI



ITC Maratha
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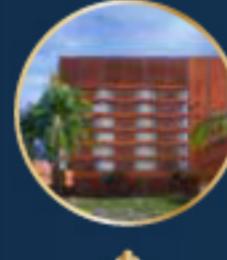


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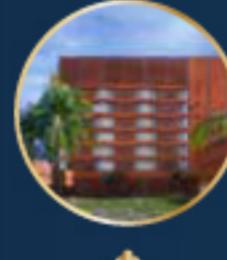


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AGRA

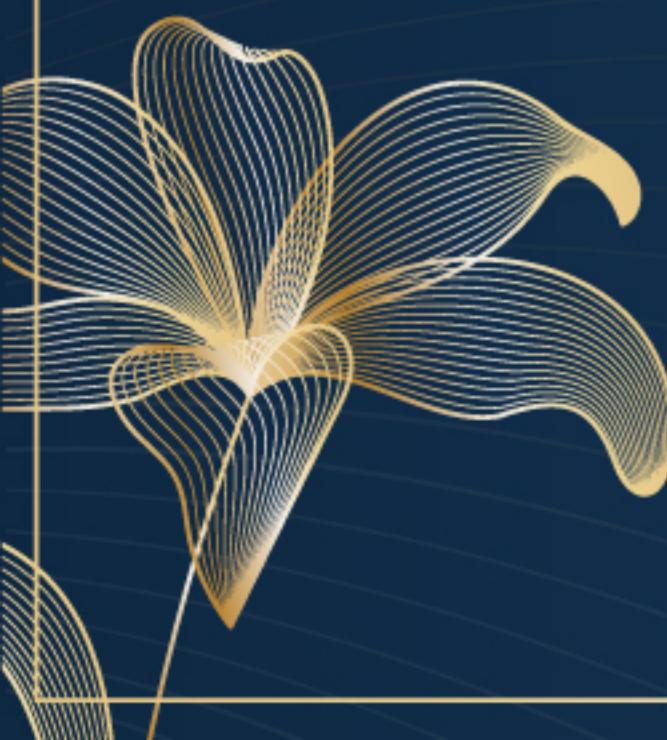


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JAIPUR



TERMS AND CONDITIONS

- The Gourmet Couch menu is available from 1130 hrs to 1500 hrs and 1830 hrs to 2330 hrs.
- Please do inform us of any special instructions regarding your order and in case you are allergic or intolerant to any specific food ingredient.
- The minimum order value for free delivery up to a radius of 15 KM from the hotel is INR 999 (exclusive of taxes). For delivery beyond 15 KM and up to 30 KM, a delivery charge of INR 350 (exclusive of taxes) shall be levied.
- For orders below the value of INR 999 (exclusive of taxes) and up to a radius of 15 KM from the hotel, a delivery charge of INR 250 (exclusive of taxes) shall be levied. For delivery beyond 15 KM and up to 30 KM, a delivery charge of INR 600 (exclusive of taxes) shall be levied.
- Additional time may be indicated for specific dishes and bulk orders.
- In case of home delivery, your order shall be delivered to the farthest point with car access. You are requested to collect the food from this point.
- Please re-heat the food to 75°C before consumption.
- It is advised to consume the ordered food within 2 hours of preparation.
- All prices are subject to change.
- We levy no service charge.
- Hotel shall not be liable for remote, indirect or consequential damages.
- The hotel's liability shall be limited to and not exceed the value of the disputed order, excluding any liability that cannot be limited by law.
- Disputes subject to the exclusive jurisdiction of the courts at New Delhi.



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