

in room dining

Radisson[®]

LUNCH AND DINNER

SALADS & APPETIZERS

Served from 1200 hrs to 2200 hrs

■	NICOISE TUNA SALAD	450
	Tuna with green beans, tomatoes, potatoes and quartered eggs, garnished with olives	
■	CHEF'S CAESAR SALAD	425
	Salad Leafs with bacon, bread croutons, capers and caesar dressing	
■	GINGER HONEY CHICKEN SALAD	425
	Spicy boneless chicken tossed with assorted vegetables in honey sauce	
■	BAR-BE-QUE CHICKEN WINGS	425
	Stir-fried chicken wings tossed in barbeque sauce	
■ ■	SPRING ROLLS (vegetarian or chicken)	400
■	PAKORA	325
	Vegetable or cottage cheese cubes in gram flour batter, deep fried and served with mint chutney	
■	ORIENTAL SALAD	315
	Eggplants with green capsicums, onions, capers and olives in a sweet and sour tomato dressing served with grilled pineapple	
■ ⊕	CHARGRILLED VEGETABLE SALAD	315
	Char grilled bell pepper, baby corn mushroom and lots of vegetables with pepper dressing	
■	INSALATA DI ROMA	315
	Pasta salad with sundried tomato, parmesan and rosemary dressing	
■ ⊕	CLASSIC TOMATO AND CHEESE SALAD	290
	Classic tomato salad served with crumbled cheese and onion rings. (Low Carbohydrates)	
■ +	ALOO CHAAT	290
	Tossed cubes of potatoes in Indian spices	
■ ⊕	GREEK BASKET	290
	Assorted crispy green with feta and balsamic dressing	
■	TRADITIONAL VILLAGE SALAD	270

Dishes marked with are ■ Non-vegetarian ■ Vegetarian + Signature and ⊕ Healthier
We do not levy any service charge
Government taxes as applicable

SOUPS

- ■ CLASSICAL CREAM SOUP 325
Chicken / mushroom/ asparagus/ vegetables / tomato
- ■ CHICKEN BROTH 325
Delicate, mildly spiced soup garnished with tender chicken,
lemon and paprika
- THE FRENCH SOUP 325
Clear soup flavored with onion and garnished with cheese croutons
- TROPICAL TOMATO SOUP 325
- ZUPPA DE LENTIL 325
Curry flavored lentil soup garnished with rice and
finished with lemon
- ⊕ MINISTRONE 325
An Italian soup of exotic vegetables and pasta
- PALAK SHORBA 325
A thick soup of fresh assorted vegetables
with spinach and Indian spices

MINI MEALS

- CANNELLONI FLORENTINE 525
Spinach and vegetables rolled in pasta sheets topped
with cheese and gratinated
- LASAGNA (Vegetarian or non- vegetarian) 625
- ■ PENNE / SPAGHETTI 525
Alla pomodoro / fungi / bolognaise / carbonara (bacon) sauce
- CHOICE OF PIZZA 525
Choose any three toppings: - parmesan, tomato, bell pepper,
mushroom, sundried tomato, onion, spicy paneer, pepperoni,
bacon, chicken tikka
- ■ SANDWICH 425
With choice of any two filling- chicken, cheese, ham, tomato,
cucumber, prepared plain, toasted or grilled and served
with French fries

■	RADISSON CLUB- NON VEGETARIAN	525
■	MINT LAMB BURGER	525
■	CHICKEN CHEESE BURGER	525
■	VEGGIE BURGER	425

IMPERATIVE

Served from 1200 hrs to 1500 hrs & from 1900 hrs to 2200 hrs

■	CHICKEN STROGANOFF	625
	Scallops of chicken served with green peas, rice and brown sauce	
■	POLLO ALFORNO	625
	Served with sliced potatoes, exotic vegetables & roasted garlic sauce	
■	LEMON BALM FISH	625
	Fresh water fish with herbed vegetables, turned potatoes and citrus sauce	
■	CHILLY CHICKEN	550
■	FISH N CHIPS	525
■	MOUSSAKA	525
	Vegetables layered with aubergines and gratinated cheese	
■ ⊕	STIR-FRIED GARDEN GREENS	375
	Fresh greens, baby corn and mushrooms stir-fried with barbeque sauce (Low cholesterol, low fat)	
■	VERDURE AU GRATIN	525
	Assorted vegetables cooked in white sauce and topped with cheese	
■	VEGETABLE MANCHURIAN	425

FROM THE CLAY POT OVEN

Served from 1200 hrs to 1500 hrs & from 1900 hrs to 2200 hrs

- MURG TIKKA 550
Chicken cubes steeped in royal cumin enriched cream, garlic and a hint of fresh coriander, glazed golden in the tandoor
- TANDOORI CHICKEN 550
Free range half chicken marinated with authentic Indian spices, skewered and cooked in tandoor
- + LAPETA KEBAB 575
Chicken marinated in cream & spices and stuffed with cottage cheese, capsicum and dry fruits.
- GILAFI SEEKH KEBAB 550
Skewered lamb mince wrapped with tomato & capsicum
- AJWAINI FISH TIKKA 550
Fish cubes flavored with carom seeds and cooked in clay oven.
- ACHARI PANEER TIKKA 625
Homemade cottage cheese imbued in a marinade of pickling spices, char grilled in the tandoor
- ⊕ TANDOORI SABZ 450
Garden fresh vegetable cooked in flavorful marination
- VEGETABLE SHAMI KEBAB 425
- TANDOORI BHARWAN ALOO 325
Potatoes scooped and stuffed with cottage cheese and dry fruits; moderately roasted in tandoor

INDIAN SPECIALTIES

- KHUMB MURG 550
Traditional homemade chicken and mushroom gravy with aromatic spices
- MUTTON ROGAN JOSH 550
Regional delicacy of lamb slivers cooked with kashmiri chilies and onion
- SARSONWALI MACHLI 550
Pan seared fish fillets smeared in a traditional garb of turmeric, chilies and coriander

<ul style="list-style-type: none"> ■ PALAK PANEER 425 Emerald spinach & homemade cottage cheese cooked with cashewnut cream ■ PANEER MAKHANWALA 425 Cottage cheese cooked with rich tomato cashew gravy and butter ■ + PALAK KOFTA 425 Spinach & cottage cheese dumpling in cashew gravy. ■ DHINGRI DULMA 425 Mushroom & cottage cheese cooked with Indian spices ■ DAL MAKHANI 425 Black lentils cooked with kidney beans, finished with cream and butter ■ LAHSUNI ALOO GOBHI 375 Potatoes and cauliflower tossed in a “kadhai” redolent of fresh coriander and cumin ■ ALOO DAHIWALA 375 Potatoes cooked in yoghurt, tempered with curry leaves and mustard seeds. ■ AAJ KI SUBZI 375 Vegetable of the day ■ DAL TADKA 375 Mélange of split yellow lentils tempered with royal cumin and garlic ■ JEERA/CURD RICE 300 ■ VEGETABLE PULAO 300 ■ KASHMIRI PULAO 325 ■ STEAMED BASMATI RICE 225 ■ RAITA 175 Choice of mixed vegetables, boondi or plain ■ SELECTION OF INDIAN BREADS 100 Choice of naan, tandoori roti, parantha or kulcha
--

SWEET CONCLUSIONS

■	■	CHOCOLATE BROWNIE WITH VANILLA ICE CREAM	425
■	■	CRÈME CARAMEL	375
■	■	CHOCOLATE MOUSSE Dessert of dark chocolate and cream	375
■	⊕	LEMON CHEESE CAKE Sugar free dessert of cheese and lemon	325
■	■	PISTA GULAB JAMUN Pistachio encased cottage cheese dumplings steeped in rose scented syrup	325
■	■	BLACK FOREST PASTRY	325
■	■	FRUIT CUSTARD	325
■	■	HOT FUDGE SUNDAE Cut fruits topped with ice cream and chocolate sauce	325
■	⊕	EXOTIC FRUIT PLATTER	300
■	■	RASGULLA Soft cottage cheese dumplings soaked in saffron perfumed milk	275
■	■	CHOICE OF ICE CREAM Please ask your server for flavors available	275
■	■	PHIRINI Grounded rice cooked in milk with dry fruits; served chilled	275
■	■	DESSERT OF THE DAY Please ask your server for dessert of the day	275

ROUND THE CLOCK

SALADS & SOUPS

- TUNA SALAD 425
Tuna with green beans, tomatoes, potatoes and quartered eggs, mint dressing garnished with olives
- ⊕ GREEK BASKET 300
Assorted crispy green with feta and vinaigrette dressing
- ORIENTAL SALAD 325
Eggplants with green capsicums, onions, capers and olives in a sweet and sour tomato dressing served with grilled pineapple
- CLASSICAL CREAM SOUP 325
Chicken / mushroom/ asparagus/ vegetables / tomato
- TROPICAL TOMATO SOUP 325

MINI MEALS

- ■ CHOICE OF PIZZA (vegetarian or non- vegetarian) 525
- RADISSON NON - VEGETARIAN CLUB 525
- LAMB BURGER/ CHICKEN BURGER 525
- VEGETABLE BURGER 425
- ■ SANDWICH 425
With choice of any two filling- chicken, cheese, ham, tomato, cucumber, prepared plain, toasted or grilled and served with French fries
- VEGETARIAN PAKORA 325
Vegetable or Cottage Cheese cubes in gram flour batter, deep fried and served with mint chutney
- FISH N CHIPS 525

INDIAN SPECIALTIES

- CHICKEN MASALA CURRY 550
Traditional homemade chicken gravy with aromatic spices
Dishes marked with are non-vegetarian, vegetarian, signature and healthier
- KHUMB MATTAR 375
Mushroom and green peas tossed in a “makhani” redolent of fresh coriander and cumin
- AAJ KI SUBZI 375
Vegetable of the day
- DAL TADKAWALI 375
Mélange of split yellow lentils tempered with royal cumin and garlic
- DAL MAKHANI 425
Black lentils cooked with kidney beans, finished with cream and butter
- STEAMED BASMATI RICE 225
- JEERA RICE 300
- TAWA PARANTHA 100
- RAITA 175
Choice of mixed vegetables/ boondi/ plain

SWEET CONCLUSIONS

- LEMON CHEESE CAKE 325
Sugar free dessert of cheese and lemon
- CHOCOLATE BROWNIE WITH VANILLA ICE CREAM 425
- RASGULLA 275
Soft cottage cheese dumplings soaked in saffron perfumed milk
- CHOICE OF ICE CREAM 275
Please ask your server for flavors available
- CHOICE OF TEA 135
Assam/ Darjeeling/ earl grey/ English breakfast/ green/ lemon ginger black current, ginseng & vanilla/ peppermint/ cardamom/ ginger lemon/ masala
- Coffee 175
Nescafe/ decaffeinated/ filter/ cappuccino/ espresso

BEVERAGE MENU

APERITIFS

Standard measure for all aperitifs is 60 ml

Campari/ Sherry - Harvest Cream/ Martini Bianco-Rosso/ Hakutsuru Sake	450
--	-----

BEER

Kingfisher -650ml Bottle	375
--------------------------	-----

Standard measure for all spirits is 30 ml

VODKA

Belvedere	450
Absolute Blue	375
Smirnoff	275

GIN

Bombay Sapphire Gin	375
Blue Riband Gin	275

RUM

Bacardi White	375
Old Monk Rum	275

TEQUILA

Sauza Gold Tequila	375
Sauza Blanco	375

WHISKY

Glenfiddich (18year's)	800
Glenfiddich (12year's)	450
Johnnie Walker Blue Label	2100
Johnnie Walker Black Label	550
Jack Daniel	380
Teachers Whisky	400
Blender's Pride Whisky	275

COGNAC/ BRANDY	
Hennessey X.O.	1750
Hennessey V.S.O.P	650
Hennessey V.S.	550
Honey Bee	275
LIQUEUR	
Bailey's/ Benedictine/ Blue Curacao / Crème De Framboise/ Cointreau/ Crème De Menthe/ Giffard cherry liqueur /Tia Maria / Kahlua	375
SMOKE	
Classic	225
India Kings	245
SOFT BEVERAGE	
Pepsi / 7up / Mirinda	135
Diet Pepsi / Coke	150
Tonic Water	165
Package Water	100
Seasonal Fresh Juice	250
Fruit Juice(Canned)	175
Milk Shake - Banana / Vanilla / Chocolate/ Strawberry	275
Cold Coffee	275
Iced Tea	175
Lassi - Sweet /Salted/ Plain	200
WINE	
Moet & Chandon	9100
Sula – (Sauvignon Blanc)	2000
Sula – (Cabernet Shiraz)	2000
Wine by Glass Domestic (Red/White)	500
Wine by Glass Imported (Red/White)	650