

SOUPS

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|------------------------------------------------------------------------------------------------|----------|
| <b>Sweet Corn Soup (Veg/ Non Veg)</b><br>Thick flavoured soup churned with soft kernel of corn | 250/ 299 |
| <b>Man Chow Soup (Veg/ Non Veg)</b><br>Quintessentially chinese soup                           | 250/ 299 |
| <b>Lemon Coriander Soup (Veg/ Non Veg)</b><br>Lemon & coriander chinese soup                   | 250/ 299 |
| <b>Clear Soup (Veg/ Non Veg)</b><br>Passed consommé with veg or non-veg                        | 250/ 299 |
| <b>Cream of Tomato Soup</b><br>Creamy tomato soup served with croutons                         | 250      |
| <b>Cream of Mushroom Soup</b><br>Rich creamy mushroom soup                                     | 250      |
| <b>Cream of Chicken Soup</b><br>Creamy rich chicken soup                                       | 299      |

SALADS

|                                                                                 |     |
|---------------------------------------------------------------------------------|-----|
| <b>Green Salad</b><br>Appetizer consisting figure cut of raw vegetables served. | 299 |
| <b>Sprout Salad</b><br>Beans sprouts salad with lemon dressing                  | 299 |

SANDWICHES / BURGERS

|                                                                                                      |          |
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| <b>Grilled Sandwich (Veg/ Non Veg)</b><br>Grilled Veg or shredded chicken coated with mayo and salad | 299/ 350 |
| <b>Burger</b><br>Veg patty or grilled chicken with lettuce, tomato and cucumber                      | 299/ 350 |
| <b>Svenska Club Sandwich</b><br>Sandwich filled with roast chicken, cheese & egg                     | 399      |

WOOD-FIRED OVEN PIZZAS

|                                                                                                                             |          |
|-----------------------------------------------------------------------------------------------------------------------------|----------|
| <b>Italian Feast</b><br>Topped with onion, capsicum, jalapenos & corn                                                       | 499      |
| <b>Indian Mela</b><br>Spread of onion, capsicum and tandoori paneer                                                         | 499      |
| <b>Hawaiian Touch</b><br>Mushrooms, cottage cheese, pineapple and jalapenos                                                 | 499      |
| <b>Margherita (Veg/ Non Veg)</b><br>Neapolitan pizza, typically made with tomatoes, mozzarella cheese, garlic & fresh basil | 450/ 499 |
| <b>Chicago Special</b><br>Chicken sausages, mushroom, onions and green pepper                                               | 499      |
| <b>Australian Delight</b><br>Barbeque chicken, balsamic onion and coriander                                                 | 499      |
| <b>Mediterranean Hub</b><br>Marinated chicken, red onion, mushroom & olives                                                 | 499      |
| <b>Caribbean Jerk</b><br>Spiced chicken, cherry tomatoes and corn                                                           | 499      |

STARTERS

|                                                                                                    |     |
|----------------------------------------------------------------------------------------------------|-----|
| <b>Non Vegetarian Selection</b>                                                                    |     |
| <b>Butter Garlic Prawn</b><br>Prawns tossed in minced garlic, butter and lemon juice .             | 599 |
| <b>Fish N Chips</b><br>A famous hot dish consisting of fried fish in batter and served with chips. | 499 |
| <b>Herbs Fish Fingers</b><br>Fried fish sticks served with fries.                                  | 499 |
| <b>Chilli Fish</b><br>Boneless fish tossed with sliced onions and bell peppers                     | 499 |
| <b>Apollo Fish</b><br>Made with spices, curry leaves and curd                                      | 499 |
| <b>Chicken 65</b><br>Crispy fried chicken tossed with curry leaves, curd with spices               | 499 |

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|---------------------------------------------------------------------------------------------------------|-----|
| <b>Spicy Chilli Chicken</b><br>Lightly battered crispy chicken chunks tossed in a spicy chilli sauce.   | 499 |
| <b>Chicken Satay</b><br>An Indonesian delicacy, nicely charred chicken skewer served with peanut sauce. | 499 |
| <b>Dragon Chicken</b><br>Boneless chicken pieces tossed in hot n spicy sauce                            | 499 |
| <b>Kung Pao Chicken</b><br>Stir fried chicken with peanut and bell pepper in a fiery sauce              | 499 |
| <b>Chicken Spring Roll</b><br>Crispy fried roll stuffed with julienne of chicken and exotic veg         | 450 |
| <b>Vegetarian Selection</b>                                                                             |     |
| <b>Spicy Chilli Paneer</b><br>A famous chinese spicy preparation tossed with bell pepper and onion      | 499 |
| <b>Corn Cheese Balls</b><br>Deep fried cheese dumplings stuffed with corn                               | 499 |
| <b>Stuffed Mushrooms</b><br>Cheese stuffed mushroom deep-fried served with garlic mayo                  | 450 |
| <b>Mushrooms</b><br>Chilli Style / Salt N Pepper Style                                                  | 450 |
| <b>Baby Corn Salt &amp;Pepper</b><br>Batter fried baby corn tossed in salt n pepper sauce               | 399 |
| <b>Spring Roll</b><br>Crispy fried roll stuffed with julienne of exotic vegetables                      | 399 |
| <b>Crispy Chili Corn</b><br>Batter fried american corn tossed with tangy chilli sauce                   | 399 |
| <b>Honey Chilli Potato</b><br>Crispy fried potatoes served with honey chilli sauce                      | 399 |
| <b>Cheese Chilli Toast</b><br>Name says it all                                                          | 399 |
| <b>Mexican Nachos</b><br>Crispy chips with melted cheese, black pepper, black olives & mexican chillies | 399 |
| <b>Fries</b><br>(Masala/ Plain)                                                                         | 250 |
| <b>Potato Wedges</b>                                                                                    | 250 |

KEBABS

|                                                                                                                         |     |
|-------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Non Vegetarian Selection</b>                                                                                         |     |
| <b>Andhra Pepper Prawns</b><br>Andhra style fresh prawns finished with pepper and curry leaves                          | 599 |
| <b>Prawns Tawa Fry</b><br>Prawns marinated with spicy masala, cooked on tawa                                            | 599 |
| <b>Mutton Sukka</b><br>Mutton cooked with curry leaves, Spices and coconut                                              | 599 |
| <b>Chicken Seekh Kebab</b><br>Tender mince of lamb or chicken skewered and cooked in a tandoor                          | 499 |
| <b>Mahi Lasooni Tikka</b><br>Fish fillet marinated in yogurt, garlic and indian spices grilled to perfection in tandoor | 499 |
| <b>Fish Tikka</b><br>Fish fillet marinated in yogurt, garlic and indian spices grilled to perfection in tandoor         | 499 |
| <b>Tawa Fish</b><br>Chunks of fish fillet marinated with spicy masala, cooked on tawa to perfection                     | 499 |
| <b>Tandoori Chicken</b><br>Half a chicken flavoured with aromatic Spices and roasted to perfection in the tandoor       | 499 |
| <b>Tangdi Kebab</b><br>Chargrilled legs of chicken marinated and cooked in the tandoor                                  | 499 |
| <b>Chicken Tikka</b><br>A traditional kebab where chicken chunks marinated in spices & grilled on a skewer              | 499 |
| <b>Murg Malai Kebab</b><br>Tender chicken morsels marinated in cream, soft cheese, fresh chillies and carom seeds       | 499 |
| <b>Chicken Pahadi Tikka</b><br>Chicken marinated with green masala and served with mint chutney                         | 499 |
| <b>Royal Indian Platter</b><br>Assortment of chicken and fish kebabs with coconut curry leaves and spices               | 999 |

Vegetarian Selection

**Tandoori Paneer Tikka** 499  
Cottage cheese cubes marinated in a spiced yoghurt mix and grilled in the tandoor

**Lasooni Paneer Tikka** 499  
Soft chunks of marinated paneer flavoured with garlic and finished in the tandoor

**Tandoori Mushrooms** 499  
Cheese stuffed mushroom skewered & smoke grilled in tandoor

**Hara Bhara Kebab** 399  
Fried patties made with spinach, peas & potatoes

**Bharwan Aloo** 399  
Potato cases stuffed with paneer and spices baked to golden in tandoor

**Jhal wali Makai ki Tikki** 350  
Spicy corn galettes

**Veg Kebab Platter** 899  
Assortment of vegetable and paneer kebabs

CURRIES

Non Vegetarian Selection

**Handi Ghost** (Mutton/Lamb) 699  
A delicious curry prepared in a clay pot

**Mutton Rogan Josh** 699  
Mutton on bone marrow, slow cooked in spicy gravy of yogurt and fennel

**Kadhai Jhinga** 599  
An Indian delicacy, prawn prepared with capsicum & whole spices

**Achari Jhinga Curry** 599  
An Indian delicacy, Prawn prepared with pickle

**Nellore Fish Curry** 499  
Fish fillets cooked in fresh herbs, coconut milk and tangy raw mango

**Murgh Saag Wala** 499  
Tender pieces of chicken cooked with flavourful spinach gravy

**Murg Tikka Makhni** 499  
Chicken tikka simmered in tomato gravy smoothened with butter and cream

**Murg Khurchan** 499  
Chicken tikka tossed with capsicum, onions and tomatoes and flavoured with mustard seeds gravy

**Dum Ka Murgh** 499  
A delicious Hyderabad style chicken slow cooked in cashew and poppy seeds gravy

Vegetarian Selection

**Palak Paneer** 499  
Cottage cheese with creamy spinach gravy

**Paneer Khurchan** 499  
Cottage cheese tossed with peppers, onions and tomatoes, tempered with butter

**Paneer Tikka Masala** 499  
Paneer Tikka simmered in tomato gravy smoothened with butter and cream

**Kadai Paneer** 499  
Paneer cooked in homemade spices, kadai style

**Malai Cheese Kofta Curry** 499  
Cheese paneer kofta's served with delicious creamy curry

**Kaju Curry** 499  
Cashew nuts served with rich, creamy tomato gravy

**Kadhai Vegetable** 450  
Mixed vegetables cooked in kadai style

**Subz Diwani Handi** 450  
A beautiful medley of lightly roasted vegetables simmered in spinach puree

**Choice of Potato (Aloo) Preparation** 450  
Dum aloo/ jeera aloo/ aloo mattar

ORIENTAL GRAVIES

**Hot Garlic Sauce** 599  
Cottage cheese/ chicken/ fish

**Schezwan Sauce** 599  
Cottage cheese/ chicken/ fish

**Thai Curry (Red or Green)** 499/ 599/ 699  
(Veg/ Chicken/ Prawn)  
Famous thai curry preparation served with steamed rice

**Veg Dumplings** 450  
Manchurian/ schezwan/ hot garlic

CONTINENTAL MAINS

**Grilled Prawns** 999  
Prawns grilled and served with lemon butter sauce

**Pan Seared Fish Fillet** 599  
Moroccan style fish served with fresh greens.

**Chicken Breast** 499  
Served with green scallions, mushrooms & onion, cooked in butter.

**Chicken Shashlik** 499  
Chicken skewers served on a bed of rice

**Au-Gratin (Veg/ Non Veg)** 450/ 499  
Continental delicacy made with mixed vegetables and béchamel sauce as base

**Lasagne (Veg/ Non Veg)** 450/ 499  
Italian dish made of stacked layers of thin flat pasta alternating with fillings

**Pasta in choice of Sauce (Veg/ Non Veg)** 399/ 499  
Arrabiata/alfredo/ pesto/alio olio

DAL

**Dal Makhani** 350  
Black lentils cooked overnight and finished with fresh tomatoes,butter and cream

**Double Garlic Dal Tadka** 299  
Tempered yellow lentils with garlic and chillies

ACCOMPANIMENTS

Dahi /Raita 125

Masala Papad 125

RICE & NOODLES

**Hyderabadi Gosht Biryani** 699  
Layers of rice with flavoured mutton slow cooked in a handi

**Hyderabadi Murgh Biryani** 599  
Basmati rice cooked with chicken and aromatic spices on dum in asealed handi

**Lucknowi Subz Biryani** 499  
Fragranced basmati rice cooked with aromatic spices and vegetables on dum in a sealed handi

**Choice Of Pulao** 450  
Jeera/ Peas/ Onion/ Mix Vegetable

**Fried Rice (Veg/ Egg/ Chicken/ Prawn)** 499/550/ 599/ 699  
Choice of schezwan, burnt garlic or sesame greens

**Steam Rice** 299

**Noodles (Veg/ Chicken/ Prawn)** 499/599/ 699  
Choice of hakka or schezwan

BREADS

**Naan - Garlic/ Cheese/ Butter** 199  
Refined flour leavened bread flavoured with garlic/ cheese

**Laccha Paratha** 199  
Whole wheat bread layered with butter and powdered mint flakes

**Kulcha** 199/ 250/ 299  
Masala/Potato/Onion/Paneer/ Chicken Keema/Mutton Keema

**Butter Naan** 150  
Refined flour leavened bread baked in the tandoor with butter

**Plain Naan** 125  
Refined flour leavened bread baked in the tandoor

**Tandoori Roti (Plain/Butter)** 125  
Whole wheat unleavened bread baked in a tandoor

DESSERTS

**Sizzling Brownie** 350  
Warm chocolate brownie served with vanilla ice cream and chocolate sauce

**Gajjar Ka Halwa** 250  
A Indian sweet made with freshly grated carrots

**Moong Dal Halwa** 250  
A delicious Indian sweet made with lentil and sugar

**Gulab Jamun** 250  
Warm dumplings of reduced milk stuffed with dried fruits

**Ice-Cream** 250  
Choice of seasonal flavours

**Fruit Platter** 250  
Assortment of seasonal fresh cut fruits



SVENSKA  
DESIGN HOTELS

18% GST & 5.9% Service Charge (incl. GST) Extra