


# THE PENTHOUSE

BAR | CAFÉ | SKY LOUNGE


Voilà !
C'est exactement ce qu'il fallait
Voilà !
C'est exactement

# Beverages

| | |
|---|---|
| Cold Coffee | 180/- |
| Fresh Lime Soda, Sweet \| Salted Mocktails | 80/- |
| Virgin Blue Lagoon | 180/- |
| Virgin Mojito | 180/- |
| The Penthouse Special Mocktail | 250/- |
| Water Melon Mint Mocktail | 200/- |
| Basil Lemon Blush | 200/- |
| Summer Fizz | 180/- |
| Green Apple Express | 200/- |
| Water Melon Virgin Margarita | 180/- |
| Smoothie<br>Mango \| Banana \| Papaya | 220/- |
| Shakes<br>Strawberry \| Vanilla Shake \| Choco Shake | 250/- |
| Ice Tea Flavour<br>Peach \| Strawberry \| Lemon & Lime \| Cranberry \| Orange | 200/- |
| Tonic Water \| Gingerale \| RedBull | 150/- |
| Mineral Water \| Soft Drink | on MRP |

Taxes will be charged as per Govt. Norms | Prices can be changes without any prior notice



# Continental

## Signature Dishes

**Chilly Cilantro Pasta** — 350/-
Orange Juice Based Sauce Tossed With Penny Pasta

**Chilly Cilantro Nachos** — 350/-
Chilly Cilantro Sauce baked Beans mix with Nachos

**Chilly Cilantro Non-Veg** — 450/-
Chilly Cilantro Sauce baked Chicken mix with Nachos

**Chicken Tender with Honey Mustard Sauce** — 450/-
Fried Chicken served with Honey Mustard Sauce

## Soups

Tomato Basil Soup | Cream of Broccoli | Cream of Mushroom — 250/-

Menistione Soup — 200/-
Italian Style flavoured Tomato & Veg Soup

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# Continental

## Starters

| | |
|---|---|
| Sandwich veg \| non-veg | 200/- \| 250/- |
| Platter Full of Sandwich veg \| non-veg | 300/- \| 400/- |
| Peri Peri French Fries | 200/- |
| Mexican Tortilla Roll veg \| non-veg | 120/- \| 180/- |
| Cottage Cheese Fajita | 300/- |
| Mexican Burrito Bowl | 300/- |
| Nachos veg \| non-veg | 300/- \| 350/- |
| Fish Finger | 450/- |
| Fish & Chips | 550/- |
| Mushroom Duplex | 350/- |
| Corn Cheese Balls | 350/- |
| Cheese Corn Kebab | 400/- |
| Rissole | 350/- |
| Tomato Tangy Chicken Wings | 450/- |
| Grilled Chicken | 450/- |
| Grilled Fish with Lemon Butter Sauce | 450/- |
| Pasta Alfredo veg \| non-veg | 350/- \| 450/- |
| Pasta Arrabiata veg \| non-veg | 350/- \| 450/- |
| Spaghetti veg \| veg \| non-veg | 350/- \| 450/- |
| Lasagna veg \| non-veg | 400/- \| 450/- |

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# Continental

## Salads

**Waldorf Salad** 300/-
Celery, Fresh Apples, Walnuts and Grapes dressed in Mayonnaise

**Russian Salad** 300/-

**Insalata Alla Greca** 300/-
Iceberg, Cherry Tomato, Cucumber, Bell Pepper, Onion, Black Olive &
Feta Cheese tossed in Zesty Lemon Juice, Oregano & Olive Oil

**The Penthouse Caesar Salad** 300/-
Iceberg Lettuce tossed in our Signature Caesar dressing with crisp Parmigiano

**Basketful of Potatoes** 300/-
Potato savouries crisp fried and served with Ketchup & Mayonnaise

## Dim sums

**Steam Dimsums** veg | chicken 200/- | 300/-

**Crispy Dimsums** veg | chicken 250/- | 350/-

**Tandoori Masala Dimsums** veg | chicken 350/- | 450/-

**Tandoori Afghani Dimsums** veg | chicken 350/- | 450/-

**Dimsums in White Sauce** veg | chicken 350/- | 450/-

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# Chinese

## Signature Dishes

| | |
|---|---|
| **Veg Tempura**<br>English Vegetable served with Soy Sauce | 350/- |
| **Wok Saute Vegetable in Teriyaki Sauce**<br>Assorted Vegetable tossed in Teriyaki Sauce | 350/- |
| **Lohan vegetable with Roasted Almonds**<br>English Vegetables tossed with Roasted Almonds | 350/- |
| **Paneer Aniseed**<br>Diced Paneer with Schezwan Pepper & Crispy Spinach | 350/- |
| **Crispy Paneer Papad Roll** | 350/- |
| **Non-Veg Tempura**<br>EBI Prawns served with Soy Sauce | 600/- |
| **Vietnami Chicken**<br>Grilled Boneless Chicken served with Vegetable in Vietnami Sauce | 450/- |
| **Beijing Chicken**<br>Crispy Diced Chicken tossed with Chillies, Nuts and a dash of Cooking Wine | 450/- |
| **Shredded Lamb in Hot Garlic Sauce**<br>Shredded Lamb tossed in Hot Garlic Sauce with Chinese Vegetables | 550/- |
| **Chilly Lamb** | 550/- |

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# Chinese

## Sushi

**Spicy Sole Roll** 400/-
Uramaki with Spicy Mayo & Sole Slice

**Spicy Sole Tobanjan** 400/-
Uramaki with Spicy Mayo & Sole

**The Penthouse Blossom** 400/-
Chef's Recommendation

**Crunchy Tempura Prawns** 400/-
Spicy Uramaki Prawn Roll with Tempura Flakes

**Avocado Cream Cheese** 325/-
Uramaki with Cheese & Avocado

**Crunchy Tempura Asparagus** 325/-
Spicy Uramaki Asparagus Roll with Tempura Flakes

**Nonveg Sushi Platter** 650/-
Sole Fish & Prawn & Chicken Sushi Served with
Ginger Pickle, Wasabi Kikkoman Soy, radish Pickle

**Green Udo Maki** 325/-
Avocado, Takwan, Green Apple, Mushroom Pickle Cucumber Caramelised

**Veg Sushi Platter** 450/-
Assorted English Veg, Avocado served with Asparagus

## Soups

**Choice of Soup** Veg | Non-Veg 150/- | 200/-
Hot N Sour | Manchow | Sweet Corn | Lung Fung | Lemon Coriander

**Tom Yum** Veg | Non-Veg 200/- | 250/-
Thai-inspired Spicy Thin Lemony Soup

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# Chinese

## Veg. Starters

| | |
|---|---|
| Chilli Paneer Dry \| Gravy | 380/- \| 400/- |
| Veg Manchurian Dry \| Gravy | 350/- \| 370/- |
| Crispy Fried Vegetable | 350/- |
| Chilly Potato | 300/- |
| Honey Chilly Potato | 380/- |
| Chilly Mushroom Dry \| Gravy | 380/- \| 400/- |
| Chilly Soya Chap Dry \| Gravy | 380/- \| 400/- |
| Crispy Corn | 300/- |
| Honey Chilli Baby Corn | 350/- |
| Baby Corn with Hot Garlic Sauce | 350/- |

## Non-Veg. Starters

| | |
|---|---|
| Chilli Chicken Dry \| Gravy | 400/- \| 420/- |
| Chicken Salt N Paper | 400/- |
| Chicken Sweet N Sour | 400/- |
| Chicken Wings | 400/- |
| Chicken Satay | 400/- |
| Fried Chicken | 400/- |
| Crispy Fried Prawn | 600/- |
| Chicken 65 | 400/- |
| Kung Pao Chicken | 450/- |
| Chicken Schezw | 400/- |
| Sizzling Sesame Chickenan | 400/- |
| Sizzling Orange Chicken with Broccoli | 450/- |

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# Chinese

## Main Course

| | |
|---|---|
| Fried Rice veg \| non-veg | 350/- \| 400/- |
| Prawns Fried Rice | 600/- |
| Manchurian veg \| non-veg | 350/- \| 400/- |
| Hot Garlic Sauce veg \| non-veg | 350/- \| 400/- |
| Hot Garlic Prawns | 600/- |
| Black Been Sauce veg \| non-veg | 350/- \| 400/- |
| Prawns in Black Been Sauce | 600/- |
| Hakka Noodles veg \| non-veg | 300/- \| 350/- |
| Schezwan Noodles veg \| non-veg | 300/- \| 400/- |
| Burnt Garlic Noodles veg \| non-veg | 300/- \| 400/- |
| Rice Noodle veg \| non-veg | 300/- \| 400/- |
| Thai Chicken Red Curry | 450/- |
| Thai Vegetable Green Curry | 400/- |
| Chop Suey veg \| non-veg | 350/- \| 450/- |
| Thukpa veg \| chicken \| mutton | 150/- \| 350/- \| 450/- |

## Salads

| | |
|---|---|
| Somtum Salad | 250/- |
| Kimchi Salad | 250/- |

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# Indian Cuisine

## Signature Dishes (Non-Veg)

**Dum ki Raan** — 2200
Prior Order Only | Preparation Time : 2Hrs

**Murg Musallam** — 1800
Prior Order Only | Preparation Time : 2Hrs

## Soups

**Tomato Dhaniya Shorba** — 150/-

**Mulligatawny** — 150/-
A curry-flavoured lentil and apple broth accompanied with boiled rice and lemon wedges

**Dhaniya Murgh Shorba** — 180/-
Fragrant soup made of chicken drumsticks perfumed with clove, cinnamon and saffron

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# Indian Cuisine

## Tandoor ka Khazana (Veg)

| | |
|---|---|
| Ajwaini Paneer Tikka | 400/- |
| Paneer Chilli Billi Tikka | 400/- |
| Hara Bhara Kebab | 350/- |
| Aloo Nazakat<br>Stuffed Potato Cups with Potato & Nuts, Cooked in a tandoor | 350/- |
| Lahsuni Tikka<br>Marinated flavour Cottage Cheese, cooked in a Clay Oven | 380/- |
| The Penthouse Vegetarian Kebab Platter<br>Assortment of Paneer Tikka, Aloo Nazakat, Hara Bhara Kebab & Subji Seekh, Served with Mint Chutney, Salad, Dal Makhni & Baby Naan | 600/- |
| Penthouse Kathi<br>House Renditions Of The Delicacy From The "City of Joy" served with spiced Onion & Coriander Mint Chutney | 300/- |
| Paneer Khurchan Kathi<br>Batons of Cottage Cheese Spiked with Coriander Seeds tossed together with Tomatoes, Bell Pepper & Onions, Wrapped in a Mughlai Parantha | 300/- |

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# Indian Cuisine

## Tandoor ka Khazana (Non-Veg)

| | |
|---|---|
| Murgh Tikka | 450/- |
| Murgh Tikka Chilli Billi | 450/- |
| Murg Tikka Lahsuni | 450/- |
| Hari Mirch ka Tikka | 450/- |
| Murg Jeera Tikka | 450/- |
| Murg Afgani Tikka | 450/- |
| Murgh Karela Kebab | 500/- |
| Kolkata Chicken Kathi<br>Kolkata street-style kathi stuffed with chicken, egg and onion | 350/- |
| Sigri ki Macchi<br>Spiced marinade cubes of fish, served straight from the clay oven | 550/- |
| Murgh Angaar Bydagi<br>Morsels of chicken with yoghurt, indian spices and bydagi chili, char grilled | 550/- |
| Gosht Gilafi Seekh<br>Seekh of mutton mince with brown onion and blend of spices | 650/- |
| Mutton Murg ki Juggal Bandi | 550/- |
| Mutton Boti Kebab | 550/- |
| Mutton Tikka | 600/- |
| The Penthouse Non-vegetarian Kebab Platter<br>Assortment of Murgh Tikka, Seekh Kebab, Tandoori Prawns,<br>Sigri ki Macchi , Served with mint chutney and salad | 750/- |

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# Indian Cuisine

## Main Course (Veg)

**Paneer Makhan Wala** 400/-
Fenugreek-flavoured indian cottage cheese cubes
Cooked in rich and delicious tomato gravy with chopped onion

**Kadhai Paneer** 400/-
Cubed cottage cheese cooked with diced bell pepper, onion and tomato gravy

**Shahi Paneer** 400/-
Paneer cooked in cashew gravy

**Paneer Do Pyaza** 400/-
Panner cubes with cocktail onion finished in gravy

**Paneer Pakeezah** 450/-

**Paneer Pasanda** 450/-
Cottage cheese sandwich cooked in rich gravy

**Paneer Kalimirch** 400/-
Paneer cubes with a flavored of black pepper

**Malai Kofta** 450/-
Khoya dumpling in cashewnut gravy assorted vegetable dumpling in spicy spinach gravy

**Dehati Subzi** 380/-
The savoy signature mixed vegetable preparation with onion and tomato gravy

**Methi Makai Palak** 380/-
Young corn kernels and spinach preparation cooked to
Perfection and scented with fenugreek

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# Indian Cuisine

## Main Course (Veg)

**Dahi Bhindi Curry** — 380/-
Stir-fried ladyfinger with dried mango powder and curd

**Mushroom Hara Pyaaz** — 380/-
Fresh button mushroom simmered in onion tomato gravy with spring onion

**Achari Aloo Masala** — 380/-
Pickled Flavoured Tangy Baby Potato

**Dal Makhani** — 400/-
Whole black urad lentils simmered overnight with spices,
Enriched with cream, butter and tomato

**Double Tadkay Wali Dal** — 400/-
Boiled arhar lentils tempered with indian spices and herbs

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# Indian Cuisine

## Main Course (Non-Veg)

**Murgh Tikka Makhanwala** — 450/-
Famous and traditional boneless tandoori chicken preparation from Punjab, cooked and served with velvety makhani gravy

**Kadhai Murg** — 450/-
Tandoori chicken preparation from Punjab, cooked and served with Vegetable & Tomato gravy

**Handi Murg** — 450/-
Tandoori chicken preparation from Punjab, cooked and served with Vegetable & Tomato gravy

**Kali Mirch Murg** — 450/-
Tandoori chicken preparation from Punjab, cooked and served with Vegetable & Tomato gravy

**Keema Murg Masala** — 550/-
Tandoori chicken preparation from Punjab, cooked and served with Vegetable & Tomato gravy

**Murgh Tikka Makhanwala** — 450/-
Famous and traditional boneless tandoori chicken preparation from Punjab, cooked and served with velvety makhani gravy

**Rogan Josh** — 550/-
An Exquisite And Traditional Lamb Preparation Cooked With Kashmiri Spices

**Lal Maans** — 650/-
Royal Kitchen Maharaja Jaisalmer

**Irani Mutton** — 650/-
Chef Special

**Macchi Lababdar** — 450/-
Barbequed fish simmered in tomato, onion and cashew gravy

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# Indian Cuisine

## Salads

| | |
|---|---|
| Fresh Farm Salad | 200/- |
| Tandoori Salad veg \| non-veg | 250/- \| 350/- |
| Cucumber Salad | 200/- |
| Kidney Beans Salad | 250/- |
| Aloo Chana Chaat | 250/- |
| Boiled Corn Chaat | 250/- |
| Peanut Chaat | 200/- |
| Masala Papad | 200/- |
| Roasted Peanut | 150/- |

## Add Ons

| | |
|---|---|
| Raita<br>Plain \| Boondi \| Pineapple \| Mixed \| Burrani | 250/- |

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# Indian Cuisine

## Biryani, Pulao & Khichdi

| | |
|---|---|
| Biryani Baag-e-bahar<br>Garden green vegetables cooked with long grain basmati rice and aromatic spices | 300/- |
| Murgh Noormahal Biryani<br>Chicken and basmati rice cooked the dum way | 400/- |
| Dum Gosht Biryani<br>Traditional mutton biryani served with burrhani raita | 450/- |
| Steam Rice | 200/- |
| Pulao<br>Jeera \| Mattar \| Pyaaz | 250/- |
| Kasmiri Pulao | 300/- |

## Indian Breads

| | |
|---|---|
| Keema Naan | 150/- |
| Kandhari Naan | 120/- |
| Garlic Moni Naan | 120/- |
| Moni Naan | 100/- |
| Garlic Naan | 80/- |
| Stuffed Prantha | 70/- |
| Naan Butter \| Plain | 60/- |
| Missi Roti | 60/- |
| Tandoori Roti | 60/- |
| Laccha Prantha<br>Poudina \| Methi \| Mirch \| Ajwaini | 60/- |

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# Dessert

| | |
|---|---|
| Kesari Kheer | 180/- |
| Firni | 180/- |
| Gulab Jamun | 120/- |
| Gulab Jamun with Ice-Cream | 150/- |
| Fruit Custard | 150/- |
| Choice Of Ice-cream Single Scop | 60/- |
| Banana Split | 200/- |

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