



ROOM SERVICE

Please Dial

Room Service

330 / 331

You needn't leave your room for meals. Besides breakfast, Room Service at The Shalimar Hotel offers a wide variety of Indian and Continental snacks and meals. Also find here a choice of wine, beer, liquor, cocktails or mocktails, plus a delicious assortment of cake shop and delicatessen favourites, which you can order from your room.

At The Shalimar Hotel, Room Service is available Round the Clock.



BREAKFAST

Served from 7.00 a.m. to 10.00 a.m.

	Rs.
Continental Breakfast Canned juice, breakfast rolls / toast with butter, preserves, tea /coffee	500
Choice of Fresh Fruit Juice Seasonal Fruits	285

EGGS TO ORDER

Served with toast, butter and preserves

Sunny Side Up	324
Scrambled Eggs	324
Indian Masala Omlette Omlette with Indian masala, herbs and spices	324



Power Bite



CEREALS

Served with hot or cold milk

■ **Corn Flakes / Chocos** 243

BREAKFAST SPECIAL

■ **Cheese Sandwich** 299

■ **Fresh Fruits** 297
Seasonal Fruits

INDIAN FARE

■ **Puri Bhaji** 290
Traditional Indian breakfast fare of deep fried puris served with spiced potatoes

■ **Aloo Tawa Paratha** 255
Indian parathas with a stuffing of spiced and tangy potatoes

■ **Dosas** 255
Thin south Indian rice pancakes served stuffed or plain, accompanied with samber and coconut chutney

■ **Uttappam** 255
Thick south Indian rice pancakes with choice of toppings, onion / tomato / green chilies, accompanied with samber and coconut chutney

■ **Idli** 230
Popular south Indian staple of steamed rice dumplings, accompanied with samber and coconut chutney



Chicken 65



ROUND THE CLOCK SERVICE
SNACKS / SANDWICHES

Vegetarian

- Chilly Cheese Toast 375
- Choice of Sandwiches 280
vegetable / cheese
- Veg Club Sandwich 375

Non-Vegetarian

- ▲ Royal Club House 460
- ▲ Chicken Sandwich 365


















A LA CARTE

Lunch and Dinner Selection

Served from 12 noon to 3.30 p.m. and from 6.30 p.m. to 11.30 p.m.







APPETIZERS

TANDOOR / INDIAN



-  **Choice of Paneer Tikka**..... 550
A choice of the traditional paneer tikka, basil or pesto paneer tikka
-  **Tandoori Dawat - Veg**1050
A platter of assorted vegetable kababs grilled in tandoor
- Aatish-E-Jhingha** 899
 Prawns marinated in mustard yoghurt and tandoor spices
- Masala Grilled Prawns** 920
 Shallow fried prawns with Indian spices
- Tandoori Pomfret**1350
 Spices whole pomfret cooked in tandoor
- Masala Grilled / Rawa Fried Fish (Choose your fish)**
 Choice of either spiced grilled fillet of fish or mildly spiced rawa fried fish
- Pomfret** 1300
 **Basa** 590
-  **Tandoori Murg (Full)** 899
 The famed tandoori full chicken marinated in delectable spices and tandoor grilled to perfection
- Murg Tikka** 565
 Boneless cubes of chicken marinated in yoghurt and assorted tandoori spices, cooked in clay oven
- Choice of Chicken Kebab - Kalimiri / Malai /Reshmi** 565
 Succulent kebabs/ spicy peppery /mild spices and light spiced
- Mutton Seekh Kabab** 590
 Clay oven cooked lamb seeks
- Non- Veg Dawat**1600
 A platter of assorted kababs and tikkas







ORIENTAL / EUROPEAN

	Paneer Chilly	550
	Cottage cheese in Oriental spices – a spicy version	
	Honey Chili Potatoes	410
	Fried potato fingers, oriental sauces, sesame seeds	
	Crispy Corn Water Chestnut	445
	Water chestnut and corn tossed with homemade Chinese sauces	
	Prawn Chilly	920
	Prawns in Oriental spices – a spicy version	
	Crispy Chicken Szechwan	565
	Sliced supreme chicken tossed in Szechwan sauce	
	Chicken – 65	575
	Chef's special – a must try	

SINGAPORE NOODLES

	Noodles flavoured with curry powder and dry red chills	
	Non-Veg	485
	Veg	415

SOUP

	Choice of Cream Soup	315
	Tomato /vegetable /mushroom / broccoli	
	Hot and Sour Soup	315
	Oriental spicy soup, juliennes of chicken / vegetables	
	Vegetable Broth	240
	Chicken	260




MAINS


INDIAN

🕒	Paneer Makhanwala	590
	Cubes of cottage cheese cooked in a red velvety gravy	
🕒	Paneer Tikka Masala	590
	Chunks of Tandoori paneer cooked in delectable Indian spices	
🕒	Paneer Patiyalewali	590
	Cubes of cottage cheese simmered in Indian spices	
🟢	Awadhi Kofte	490
	Cottage cheese dumplings and minced vegetables cooked in a heavenly combination of slow-cooked onion enriched gravy.	
🕒	Methi Mutter Malai	485
	Fresh fenugreek blended with rich cashew gravy	
🟢	Lasooni Palak Majedar	475
	Spinach flavored with spices and garlic	
🟢	Dum Aloo Banarasi	445
	Baby potatoes simmered in a red, mild gravy	
🟢	Haridwari Aloo	445
	Chef's special aloo tomato bhaji	
🟢	Subz Jalfrezi	475
	Juliennes of capsicum and seasonal vegetables simmered in a tomato gravy	
🟢	Amritsari Chole – Kulche ke Saath	485
	Delicacy from Punjab recommended by our chef	
▲	Jhinga Tawa Masala	910
	Prawns stir fried on the griddle with fresh tomatoes, garlic and pounded spices	
▲	Goan Curry (Choice of sea food)	
	Traditional coconut flavored Goan fish curry	
▲	Prawn	910
▲	Pomfret	1100
▲	Basa	635
▲	Mutton Rogan Josh	735
	Lamb cooked in authentic Kashmiri masala	
▲	Rajasthan Laal Maas	735
	Spicy lamb curry with roasted red chilies	
▲	Lucknowi Kabab Pasanda	735
	Charcoal grilled mutton mince kababs, cooked in a rich red gravy	
▲	Kheema Peas with Masala Pav	620
	A delectable combination of mutton mince and peas, cooked to perfection	
▲	Kadai Chicken	590
	Cubes of chicken, onion and capsicum simmered in our chef's special kadai masala	
▲	Murg Makhanwala	
	The famed butter chicken, our house specialty over the years	
	Half	650
	Full	990
▲	Murg Kalimiri Masala	595
	Chicken sautéed with onions and simmered in spices with a dominant flavor of coarsely ground black pepper	
▲	Sukhha Chicken	595
	Succulent pieces of chicken with desiccated fresh coconut and southern spices	





INTERNATIONAL / ORIENTAL


 **Baked Vegetable Au Gratin / Garlic Bread** 485
Diced vegetables in white sauce topped with cheese and gratinated


 **Vegetables Thai Green Curry with Steamed Rice** 555
Vegetables cooked in Thai curry paste, flavored with basil leaves, lemon grass

PASTA


 **Fusilli / Penne Arabiatta** 550
Fusilli / penne tossed in spicy concasse with bell peppers accompanied with garlic bread


 **Spaghetti / Fusilli / Penne Pesto** 550
Choice of Spaghetti, Fusilli / Penne Arabiatta in green pasta with basil flavoured pesto sauce accompanied with garlic bread


 **Baked Corn Spaghetti Spinach** 560
Spaghetti baked in a spinach and corn cheese sauce served with focaccia


 **Spaghetti Bolognaise** 675
Spaghetti tossed in a bolognaise sauce - garlic and lamb mince, accompanied with garlic bread

RICE AND NOODLES


 **Paneer Makhani Biryani** 615
House specialty – Highly recommended


 **Steamed Rice** 290
Steamed basmati rice


 **Lemon Rice / Jeera Rice** 310
Choice of rice from South India / North India


 **Navaratan Pulao** 455
Pilaf rice with vegetables, paneer and macerated fruits garnished with rich nuts


Dum Biryani
(Delicately cooked with long grain rice with Indian spices)


 **Vegetable** 455

 **Prawns** 785

 **Mutton** 785

 **Chicken** 715

 **Tawa Rice–Kheema** 685
Rice mixed with minced meat and herbs served on a platter

 **Murg Makhani Biryani** 715
House specialty – Highly recommended.



DAL

🕒	Dal Makhani	485
	Combination of black lentils and red beans simmered overnight	
🕒	Dal Tadkewali	415
	Sub-continent specialty of yellow lentils, tempered with Indian spices	

ASSORTED BREADS

🟢	Roti / Naan	99
🟢	Garlic Naan	110
🟢	Laccha Paratha	135
🟢	Stuffed Kulcha / Naan	150
🟢	Cheese Naan	170
🟢	Roti ki Tokri	450
	Assortment of roti, naan, methi, missi roti, laccha paratha, kulcha	

SALAD / RAITA / PAPAD

🟢	Masala Papad / Roasted or Fried Papad	125/110
	Caesar Salad	
	Lettuce tossed in Italian dressing, parmesan cheese and croutes	
🟡	Chicken	379
🟢	Veg	315
🟢	Cucumber Mint / Mix Raita/Papadi	165
	Fresh mint cucumber or mix - lightly spiced curd	
🟡	Grilled Chicken and Asian Mushroom Salad	385
	Herbed chicken and mushroom with mayo dressing	

DESSERTS

🟢	Oreo Mousse Pastry	250
🟢	Chocolate Walnut Brownie with Ice Cream	325
	Chocolate cake with nuts, served with hot chocolate and ice cream	
🟢	Malai Kulfi	275
	Indian ice cream flavoured with cardamom, dried milk solids and served with nuts	



REFRESHING BEVERAGES

■ Tea	175
Masala /ginger / elaichi	
■ Cappuccino / Espresso	250/170
■ Choice of Milk Shakes	335
Vanilla /strawberry / chocolate	
■ Packaged Drinking Water	150

INDIAN COMBOS
(Select Any one option)

■ Paneer OR Vegetarian Main Course with Dal Tadka, 2 Plain OR Butter Roti & Dessert	485
Vegetable Kolhapuri	
Kadhai Vegetables with Paneer	
Subz Diwani Handi	
Palak Majhedar	
Jeera Aloo	
▲ Chicken OR Eggs Main Course with Dal Tadka, 2 Plain OR Butter Roti & Dessert	535
Kadhai Murgh	
Chicken Masala Kolhapuri	
Bhuna Chicken	
Bhuna Chicken Ghotala with Egg	
Egg Curry	
Rice & Pulao	
▲ Chicken Pulao with Raita ,Roasted Papad & Dessert	535
▲ Eggs Biryani with Raita & Roasted Papad & Dessert	485
■ Jeera Rice with Chana Masala & Roasted Papad & Dessert	435
■ Fried Onion Pulao with Mix Vegetable Curry & Roasted Papad & Dessert	435
■ Lemon Rice with Vegetable Chettinade , Butter Milk & Dessert	435
■ Dal Palak Khicahdi, Dahi, Fried Papad & Dessert	485

ASIAN COMBO

■ Rice OR Noodles along with a Dessert. Served with any One of the Following Vegetarian (Paneer/ potato)	
Paneer Served with any one optional gravy	
Chilli, Schezwan, Black Beans, Oyster Sauce	455
▲ Rice OR Noodles along with a Dessert. Served with any One of the Following. Non veg (Chicken / Egg)	
Chilli, Schezwan, Black Beans, Oyster Sauce	
	485

