

dine-in forever

*May
Flower*





May Flower

(mae-an-the-mum)

MAIANTHEMUM LILIACEAE

It is a Smilax-is it a Lily-of-the-Valley? You might mistake this decorative herbaceous perennial for either, until the flower appear. Maianthemums (the botanical name means exactly the same as the popular one, for once!) are a very small genus of mat-forming plants in the lily family, spreading by means of a creeping rootstock which makes propagating very easy indeed. They like a damp, rich soil, and are quite happy in shaded place where they make an attractive groundcover beneath large shrubs. Their height rarely exceeds 21cm / 8in; the leaves are heart shaped, the flowers have four reflexed white petals. The plants are quite frost hardy.



Beverages

Fresh Juice - Seasonal

(Sweet Lime / Orange / Pineapple)

Cold Coffee

(with or without Ice-Cream)

Milkshakes

(Vanilla / Strawberry / Chocolate)

Lassi (Sweet / Salty)

Butter Milk (Plain / Masala)

Fresh Lime Soda

Mineral Water

Pot of Tea or Coffee

Pop Drinks

(Pepsi / Orange / Lemon / Miranda)

Soda

Soups

(Served from 11 am to 2.45 pm & 7 pm to 10.45 pm)

Minestrone Soup

Cream of Tomato Soup

Cream of Vegetable Soup

Sweet Corn Vegetable Soup

Vegetable Hot & Sour Soup

Man chow Soup

Cheese Corn Tomato Soup

Palak Corn Soup

Lemon Coriander Soup

Tomato Dhaniya Shorba

Wonton Soup

Starters

(Served from 11 am to 2.45 pm & 7 pm to 10.45 pm)

Fruit Chaat

(Fresh fruits with North Indian style Masala)

Crispy Vegetable

(Assorted vegetable marinated in Schezwan Sauce & spices, deep fried served with Garlic Sauce)

Veg. Lolipop (8 pcs.)

(Minced vegetable marinated in Special Sauce and deep fried)

Fried Wontons (10 pcs.)

(Crispy fried wontons with a vegetable filling served with hot garlic sauce)

Hara Kabab (10 pcs.)

(Minced mixed vegetable blended with herbs barbequed in a charcoal oven)

Raja Kabab (10 pcs.)

(Crunchy rolled up papads stuffed with piquant potatoes)

Corn Cheese Rolls (10 pcs.)

(A perfect blend of Corn, Cheese & Potatoes and deep fried)

Tiranga Paneer (10 pcs.)

(Pieces of cauliflower marinated with spices cooked on skewer in a clay oven)

Paneer Hara Tikka (10 pcs.)

(Tender pieces of cottage cheese marinated in special green masala & cooked in clay oven)

Paneer Tikka (10 pcs.)

(Pieces of cottage cheese, pineapple, capsicum, tomato cubes cooked in a clay oven)

Szechwan Paneer (10 pcs.)

Salads & Raitas

Green Salad

Potato Salad

Vegetable Cocktail Salad

Russian Salad

Raita

Plain Curd

Indian Curries

(Served from 11 am to 2.45 pm & 7 pm to 10.45 pm)

☞ **Khoya Kaju**

(Velvety khoya in rich cashew nut gravy)

Kaju Curry

(Fried cashew nuts in rich brown gravy & spices)

☞ **Cheese Butter Masala**

(Diced cheese cooked in tomato gravy flavored with spices & butter)

☞ **Sanj Savera**

(Our speciality with two separate layers of grated paneer and palak cooked in rich gravy)

Paneer Nazakat

(Grated paneer cooked with tiny dices of capsicums, onions and tomatoes mildly spiced)

Paneer Balti

(Cubes of cottage cheese perfectly blended in brown gravy with a touch of red gravy)

☞ **Paneer Tawa**

(Specially prepared on tawa with fingers of cottage cheese flavored with special khada masala & herbs in brown gravy)

Paneer Makhani

(Diced paneer cooked in tomato gravy flavored with butter)

Paneer Mutter Moghlai

(Diced paneer and green peas simmered in rich gravy)

Paneer Methi Makhani

(Cottage cheese stewed in rich creamy gravy flavored with kastoori methi & spices)

Paneer Pasanda

(Stuffed & fried cottage cheese slices in an appealing rich brown gravy)

Paneer Tikka Masala

(Cubes of tandoori paneer in rich makhani gravy)

Paneer Butter Masala

☞ **Paneer Kadai**

(Dices of paneer cooked in rich masala gravy)

Paneer Tikka Lababdar

(Malai paneer cooked in clay oven and served in rich makhani gravy)

Paneer Laziz

(Paneer marinated in rich cashew nut paste cooked in onion gravy with Indian spices)

☞ **Paneer Green Chilly Masala**

(A chef's perfect blend of hot spices & green chilly paste)

☞ **Paneer Khada Masala**

(Cottage cheese in typical hand pounded khada masala)

Paneer Hara Masala

(Grated fresh cottage cheese blended in rich green gravy)

☞ **Paneer Mutter**

Paneer Masala

☞ **Paneer Shahi Korma**

Saag Paneer

Paneer Palak

(Dices of paneer cooked with palak)

Mix Vegetables

(Mix vegetables chopped and cooked in rich gravy)

☞ **Vegetable Jaipuri**

(Vegetables cooked with cottage cheese in spiced thick gravy topped with cream and dry fruits)

☞ **Vegetable Butter Masala**

(Seasonal vegetables in rich tomato gravy)

Vegetable Shahenshahi

(Selected vegetables marinated in spices blended with dry fruits served in a rich saffron cashew nut gravy)

☞ **Vegetable Kolhapuri**

(Garden fresh vegetables prepared in rich brown gravy)

Vegetable Jalfrezi

(Seasonal crunchy vegetables with tomato and onion in spicy masala)

☞ **Vegetable Khada Masala**

(Garden fresh vegetables in hand pounded khada masala)

☞ **Tomato Corn Bhartha**

(Tomatoes cooked with fresh corn in Indian spices)

Simla Mirch Stuffed

(Garden fresh capsicums stuffed with paneer, topped by smooth gravy)

Navratan Korma

(Seasonal Vegetables cooked in a rich gravy with dry fruits & topped with pineapple & cream)

☞ **Malai Kofta**

Malai Kofta Dilruba

(Stuffed khoya kofta in rich creamy gravy)

Kumbh Mutter Dilruba

(Green peas & mushrooms in onion gravy)

Methi Mutter Malai

(Methi and peas cooked in special white gravy with cream)

Seasonal Vegetable

(Aloo gobi / Aloo mutter / Aloo jeera / Gobi mutter / Bhindi masala)

Sarsoan Ka Saag (Seasonal)

Aloo Rasawala

(Potatoes in traditional home made style)

Baigan Bhartha

(Charcoal smoked aborigine cooked with onions and tomatoes)

Dum Aloo Kashmiri

(Stuffed baby potatoes simmered in spiced gravy and garnished with fruits)

Chana Peshawari

(Kabuli chana cooked Peshawari style)

🌿 Bhindi Masala

Bhindi Sunehri

(Sliced lady's fingers fried crisp and tossed in dry spices)

Lukhnavi handi Sabzi

(Garden fresh vegetables in rich onion gravy cooked in slow fire)

Baby Corn Chilly Masala

(Tender baby corn cooked in brown gravy & Indian spices)

Shabnam Curry

(Mix vegetables with mushroom cooked in brown gravy & Indian spices)

Milijuli Sabzi

(Garden fresh seasonal vegetables in rich brown gravy)

Corn Palak Capsicum

(Fresh corn and capsicum in green spinach gravy and Indian spices)

🔥 Palak Lasooni

(A perfect blend of spinach and garlic)

🌿 Malai Palak

🌿 Chana Masala

Dal

Dal Makhani

(Lentils finished with butter)

Dal Tadka

(Yellow lentils cooked with green chilies tempered with cumin seeds, ginger and garlic in ghee)

Dal Palak

(A delicate balanced of yellow dal with spinach and lentil, tempered with ginger, garlic and spices)

Kadhi

🔥 Spicy 🌿 Jain available

Indian Breads

(Served from 11 am to 2.45 pm & 7 pm to 10.45 pm)

Tandoori Roti

Khasta / Makai / Missi Roti

Naan / Kulcha / Paratha

Lachedar Paratha

Stuffed Paratha

Pudina Paratha

Methi Paratha

Masala Cheese Naan

Cheese Naan

Lahsooni Naan

Masala Papad

Papad (Roasted / Fried)

Biryani And Pulaos

Mehakta chawal

(Steamed basmati rice)

Jeera Rice

(Rice flavored with cumin seeds)

Peas Pulao

(A vegetarian delight with basmati & peas)

Vegetable Pulao

(Rice tossed with garden fresh vegetables)

Navratan Pulao

(Rice with garden fresh vegetables, cottage cheese and dry fruits)

Vegetable Biryani

(Seasonal vegetables and rice sealed and cooked on slow fire and flavored with Indian spices)

Vegetable Dum Biryani

(Seasonal vegetables in rice flavored with saffron, cooked on charcoal in a sealed handi)

Masala Khichdi

Chinese

(Served from 11 am to 2.45 pm & 7 pm to 10.45 pm)

Plain Fried Rice

(Steamed rice tossed in butter)

Vegetable Fried Rice

(Fried rice with vegetables)

Vegetable Chow Chow

(Garden fresh vegetable and onions tossed in a ginger flavored medium hot sauce)

Sweet 'N' Sour Vegetable

(An assortment of vegetables cooked in a sweet and sour sauce)

🔥 Szechwan Vegetable

(Vegetable cooked in Szechwan style)

🔥 Vegetable in Hot Garlic Sauce

(An assortment of vegetables cooked in a hot garlic sauce)

Vegetable Chow Mein

(Pan fried soft noodles with vegetable)

Vegetable Spring Roll

(Crispy rolls stuffed with a vegetable filling)

Vegetable Manchurian

(Dumpling of vegetables cooked in Manchurian style)

Vegetable Chopsuey

(Soft noodles served with assorted vegetables in soya sauce)

Vegetable Hakka Noodles

(Boiled vegetables and noodles cooked hakka style)

🔥 Veg. Noodles Szechwan Style

(Boiled vegetables and noodles in Szechwan sauce)

Vegetable Fried Noodles

(Garden fresh vegetable and noodles tossed in a wok with Chinese spices)

🔥 Paneer Chili (Gravy / Dry)

(Cubes of fried cottage cheese in chili sauce)

🔥 Paneer Chilly in Schezwan Style

(Cottage cheese in Traditional Schezwan Style)

Continental

(Served from 11 am to 2.45 pm & 7 pm to 10.45 pm)

Baked Vegetable Pineapple

(Diced vegetable cooked in creamy white sauce baked with cheese)

Baked Marconi with Pineapple

(Marconi cooked in rich moray sauce topped with grated cheese & baked)

Burmese Spaghetti

(Spaghetti cooked in rich Neapolitans sauce with capsicum, topped with cheese and baked)

Baked Cauliflowers

(Cauliflowers baked in a creamy white sauce and baked with cheese)

Baked Chilly Corn

(Fresh corn with capsicum and green chilies cooked in white sauce and baked with cheese)

Baked Mexican Trio

(A baked dish layered with roundels of potatoes, vegetables and baked beans topped with cheese and baked)

Baked Cannelloni

(Cannelloni served with choice of tomato sauce and cheese sauce)

Vegetable Florentine

(Mix vegetables, spinach & macaroni and baked with cheese)

Desserts

Cassata Ice-Cream

Kulfi

(A rich homemade ice-cream set in traditional mould)

Fresh Fruit Salad

(With Cream or Ice-Cream)

Black Magic

(A slice of rich chocolate cake covered with chocolate topped with Vanilla Ice-Cream)

Fresh Ice-Cream (Seasonal)

(Fresh Pineapple / Sitafal / Orange / Strawberry)


Ice-Cream

(Vanilla / Strawberry / Mango / Raja Rani / Kesar Pista / Kaju Draksh)

🔥 Spicy 🌿 Jain available



Please Note :

1. Rights of Admission Reserved.
 2. Order Once placed will not be cancelled.
 3. Food would be served in a span of 20 to 25 minutes.
 4. Rates given include M.R.P. Additional charges for our facilities & services.
 5. Taxes as applicable.
- 



THE
WESTEND
HOTEL

