

SILK ROAD SYMPHONY

ASIAN MENU



APPETISERS

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| Chili Panner <i>Cottage cheese fried and toasted in chili sauce</i> | ₹ 12,000 |
| Vegetable Samosa <i>Homemade pastry cases filled with crushed potatoes & green peas deep-fried. Served with mint chutney and chili sauce</i> | ₹ 8,000 |
| Vegetable Spring Roll | ₹ 10,000 |
| Radish Cake <i>Steamed rice flour with fresh radish and carrot. Served with chili sauce</i> | ₹ 10,000 |
| Chicken Tikka <i>Boneless chicken marinated with Indian spices. Served with mint chutney and chili sauce</i> | ₹ 12,000 |
| Prawns Tempura <i>Prawns marinated in tempura batter served with Kikkoman sauce</i> | ₹ 14,000 |
| Szechuan Chili Chicken Beijing Style <i>Tender chicken bites stir fried in Szechuan chili sauce</i> | ₹ 12,000 |
| Chili Fish <i>Toasted fish in spicy chili sauce</i> | ₹ 12,000 |

SALADS

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| Asian Chopped Salad ₹ 10,000 <i>Mix vegetable with honey sesame dressing</i> |
| Thai Beef Salad ₹ 10,000 <i>Grilled beef, lettuce, red onion, finely chopped peanut, tomato & mint leaves</i> |
| Chicken Tikka Salad ₹ 10,000 <i>Onion, tomato, bell peppers and cooked chicken tikka with mint chutneys</i> |

SOUPS

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| Tom Yum Goong ₹ 14,000 <i>Authentic tom yum paste with prawns and coconut milk flavor and lemon grass</i> |
| Hot & Sour ₹ 12,000 <i>Cabbage, carrot, bamboo shoot, shiitake mushroom, chili and aromatic Chinese flavor</i> |
| Lentil ₹ 10,000 <i>Lentil and vegetable cooked in Indian spices</i> |

DUMPLINGS

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| Vegetable ----- ₹ 10,000 <i>Poached or Pan Fried</i> |
| Chicken ----- ₹ 12,000 <i>Poached or Pan Fried</i> |
| Prawns ----- ₹ 14,000 <i>Poached or Pan Fried</i> |

VEGETARIAN MAIN COURSES

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| Dal Tadka <i>North Indian specialty. Split lentils with fried and bloomed Indian spices</i> | ₹ 14,000 |
| Corn Wali Pallak <i>Boiled and blended Spinach cooked in onion tomato and Indian spices</i> | ₹ 14,000 |
| Shahi Panner <i>Cottage cheese cooked in tomato sauce and Indian spices</i> | ₹ 16,000 |
| Mix Vegetable Stir Fry Style <i>Mix vegetable in garlic sauce</i> | ₹ 14,000 |
| Tofu & Eggplant in Black Beans Sauce <i>Tofu and eggplant toasted in black beans sauce</i> | ₹ 16,000 |
| Thai Mix Vegetable Curry <i>Mix vegetable cooked in Thai curry and coconut milk</i> | ₹ 14,000 |

NON-VEGETARIAN MAIN-COURSES

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| Murug Makani <i>Chicken tikka cooked in traditional tomato gravy</i> | ₹ 16,000 |
| Lamb Rogan Josh <i>Tender lamb cooked in mildly spices Kashmiri style</i> | ₹ 18,000 |
| Kadhai Prawns <i>Medium prawns cooked in kadhai masala gravy</i> | ₹ 22,000 |
| Kung Pao of Chicken <i>Diced chicken in kung pao sauce with dry chili and cashew nut</i> | ₹ 16,000 |
| Shredded Beef with Capsicum <i>Stir fry tender juicy beef cooked in ginger and oyster sauce</i> | ₹ 18,000 |
| Crispy Fried Fish <i>Croaker fish fillet cooked in black bean and chili sauce</i> | ₹ 18,000 |

RICE & NOODLES

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| Vegetable Biryani <i>Biryani served with raita & salad</i> | ₹ 14,000 | Singapore Noodles | |
| Chicken Biryani <i>Biryani served with raita & salad</i> | ₹ 16,000 | Vegetable | ₹ 14,000 |
| Wok Fried Rice | | Prawns | ₹ 22,000 |
| Egg | ₹ 10,000 | Egg | ₹ 14,000 |
| Chicken | ₹ 16,000 | Pad Thai Noodles | |
| Prawns | ₹ 22,000 | Rice noodles cooked Thai style | ₹ 16,000 |
| Plain Rice | ₹ 4,000 | | |

DESSERTS

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| Ice Cream | ₹ 10,000 |
| Fruit Platter | ₹ 8,000 |
| Chocolate Lava Cake | ₹ 10,000 |