

<u><i>Breakfast</i></u>	<i>Price</i>
<i>(7.00am - 11.00am)</i>	
<i>Choice of Fruit Juices</i>	<i>50</i>
<i>Breakfast rolls</i>	<i>50</i>
<i>Cut Fruits</i>	<i>60</i>
<i>Choice of Cereals</i>	<i>60</i>
<i>Eggs to Order</i>	<i>80</i>
<i>Tea / Coffee</i>	<i>50</i>
<i>Continental Breakfast</i>	<i>100</i>
<i>(Includes Fruit Juice, Breakfast rolls and Tea /Coffee)</i>	
<i>American Breakfast</i>	<i>180</i>
<i>(Includes Fruit Juice, Egg preparation,, choice of cereal, Breakfast rolls and Tea / Coffee)</i>	
<u><i>All Day Dinning</i></u>	
<i>(7.00am - 11.00pm)</i>	
<i>Choice of Sandwiches</i>	<i>120/ 150</i>
<i>(Veg/ Non-Veg)</i>	
<i>Club Sandwich</i>	<i>180/200</i>
<i>(Veg/ Non-Veg)</i>	
<i>French Fries</i>	<i>120</i>
<i>Cheese Chilli Toast</i>	<i>180</i>
<i>Assorted Pakodas</i>	<i>180</i>
<i>Eggs To Order</i>	<i>80</i>
<i>Tea/Coffee</i>	<i>50</i>

*Taxes & Service Charge as Applicable*

<u><i>Beverage</i></u>	<i>Price</i>
<i>Mineral Water</i>	50
<i>Aerated Water</i>	50
<i>Canned Aerated Water</i>	80
<i>Fresh Lime</i>	50
<i>Diet Pepsi</i>	80
<i>Iced Tea</i>	50
<i>Lassi/ Butter Milk</i>	50
<i>Tonic Water</i>	60
<i>Fresh Seasonal Juice</i>	60
<i>Choice of Milkshake</i> <i>(Vanilla/ Chocolate/ Strawberry)</i>	80
<i>Cold Coffee</i>	80
<i>Cold Coffee with Ice-cream</i>	100
<i>Tea/ Coffee</i>	50

*Taxes & Service Charge as Applicable*

## Non-Veg Starters

Price

(12.00-15.00 and 19.00- 23.30)

### Chicken

#### **Shahi Tangdi Kebab**

275

(Specialty of Mughlai, made with legs of chicken,  
Indian herbs and seasoned with various spices)

#### **Murgh Amravari**

275

(Breast of Chicken marinated in the mixture of coriander, mint &  
green chilly along with capsico sauce, green chili sauce and spiced curd)

#### **Murgh Rozali**

275

(Morsels of chicken stuffed with minced Chicken, Keema, Cheese &  
Garlic cooked in Tandoor)

#### **Bhatti da Murgh**

275

(Chicken with bone pieces marinated and mixed with freshly ground paste of  
spinach, mint, tomato and tomato sauce, red pepper sauce)

#### **Murgh Ajwain Kebab**

275

(Boneless chicken chunks flavoured with ajwain & Indian masala)

#### **Murgh Kaju Shahi**

275

(Boneless Chicken mixed thoroughly with cashew paste and fresh cream topped  
with whole cashewnuts)

#### **Murgh Lahori Kebab**

275

(Chicken marinated with yoghurt, green chillies,  
Garlic, coriander, ginger and baked in clay oven)

#### **Murgh Malai Kebab**

275

Taxes & Service Charge as Applicable

## **Mutton**

**Gosht Lahori Seekh** 299

*(Mutton minced cooked with herbal spices)*

**Gosht Elaichi Kebab** 299

*(Minced Lamb cooked with green cardamom, ginger paste and spices)*

**Kebabe Khaas** 299

*(Minced lamb meat blended with spices & herbs cooked in Tandoor)*

**Kakori Kebab** 299

*(Traditional Lucknowi lamb seekh kebab)*

## **Fish & Prawns**

**Mahi Tikka Koliwada** 340

*(Boneless fish pieces cooked in red pepper and spices)*

**Mahi Lahori Tikka** 340

*(Fish dices marinated in a mixture of herbal spices and Garlic, coriander, ginger  
And cooked in clay oven)*

**Lasooni Fish Tikka** 340

*(Succulent chunks of fish marinated in garlic  
Flavored paste, spices, herbs and barbequed)*

**Ajwaini Fish Tikka** 340

*(Succulent chunks of fish marinated in cumin  
Flavored paste, spices, herbs and barbequed)*

**Tandoori Zhingra** 385

*(Shrimp marinated in yoghurt, spices and cooked in clay oven)*

**Prawns Banjara** 385

*(Prawns seasoned with red pepper, soyabean sauce and flavoured with  
Indian Herbal spices)*

*Taxes & Service Charge as Applicable*

## Veg Starters

Price

(12.00-15.00 and 19.00- 23.30)

### **Paneer Malai Tikka**

250

(Cottage Cheese cooked with cream)

### **Paneer Hara Seekh**

250

(Cottage cheese mashed and mixed with green chutney and skewered)

### **Paneer Ke Shoole**

250

(An innovative recipe, Paneer coated with Saffron & Cashewnuts)

### **Tandoori Gobi**

220

(Fresh Florettes of cauliflower laced with choicest spices and herbs)

### **Bharwan Aloo**

220

(A shell created of fried potato is stuffed with fried mixed vegetables and roasted)

### **Subz Kaju Kebab**

220

(Vegetable and Paneer minced together and mixed in fresh paste of crushed cashew nut)

### **Subz Hara Bhara**

220

(Mixed vegetables mashed and mixed with fresh ground green masala and deep fried)

### **Aloo corn Tikki**

220

(Mashed Potatoes and whole sweet corn blended together and deep fried)

### **Cheese Corn Roll**

220

(Cheese, corn and chopped green chilies coated with

Corn flour and deep fried)

### **Cheese Cherry Pineapple**

220

(Cheese, Cherry and Pineapple skewered together)

### **Baby corn Bezule**

220

(Baby corn marinated and deep fried, tossed in masala)

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<u><b>Soup</b></u>	<u><b>Price</b></u>
<i>(12.00-15.00 and 19.00- 23.30)</i>	
<b>Lemon and Coriander Soup (Veg. / Chicken)</b>	<b>150</b>
<i>(A soup with delightful twist of lemon and coriander)</i>	
<b>Tomater and Pudina Shorba</b>	<b>150</b>
<i>(Garden fresh red Tomato soup flavored with Basil)</i>	
<b>Badam ka Shorba</b>	<b>150</b>
<i>(Vegetable soup with Almonds and Milk)</i>	
<b>Dhaniya Makkaai Shorba</b>	<b>150</b>
<i>(Vegetable soup with flavor of coriander and corn)</i>	
<b>Palak Shorba</b>	<b>150</b>
<i>(Yummy low calorie soup, made of puree of spinach)</i>	
 <u><b>Salads</b></u>	
<b>Garden Green Salad</b>	<b>80</b>
<b>Russian Salad</b>	<b>100</b>
<i>(Carrots, Beans, potato and pineapple served with mayonnaise dressing)</i>	
<b>Waldorf Salad</b>	<b>120</b>
<i>(Apple and Walnuts served with mayonnaise dressing)</i>	
<b>Hawaiin Chicken</b>	<b>120</b>
<i>(Diced Onions, peppers and pineapple served with mayonnaise dressing)</i>	
<b>Kimchi</b>	<b>80</b>
<i>(Cubes of Cabbage and cucumber and mixed with schezwan sauce)</i>	
<b>Rajasthani Papad Salad</b>	<b>120</b>
<i>(Tangy papad and yoghurt salad with cucumber, tomato, green chilli)</i>	
<b>Masala Papad</b>	<b>50</b>
<b>Roasted/ Fried Papad</b>	<b>35</b>

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## Main Course (Non- Veg)

Price

(12.00-15.00 and 19.00- 23.30)

### Chicken

#### **Mirage's special Murgh Kalimiri**

320

(Chicken cooked in spicy pepper flavored gravy)

#### **Murgh Tikka Masala**

320

(Well-known Barbeque Chicken pieces cooked in rich  
Tomato onion gravy)

#### **Murgh Do Pyaza**

320

(Chicken cooked with onion gravy and chef's special spices)

#### **Murgh Mughlai**

320

(Chicken pieces cooked in milk, with rich cream, eggs & cashew nut paste)

#### **Murgh Makhanwala**

320

(Spring chicken barbeque & cooked in tomato gravy along  
With butter & cream)

#### **Murgh Lahori**

320

(Chicken cooked in tomato gravy with Indian spices)

#### **Rogani Murgh**

320

(Chicken cooked in brown onion gravy and garnished with Rogan)

### Mutton

#### **Patther ke Gosht**

350

(Mutton pieces cooked with chef's special spices in traditional way of cooking)

#### **Mutton Mughlai**

350

(Lamb preparation with egg, onion and cream)

Taxes & Service Charge as Applicable

<b><i>Gosht Roganjosh</i></b>	<b>350</b>
<i>(Traditional Kashmiri Lamb curry)</i>	
<b><i>Bhuna Gosht</i></b>	<b>350</b>
<i>(An exotic dry preparation of Lamb roasted with spices And simmered in a aromatic gravy)</i>	
<b><i>Gosht Nihari</i></b>	<b>350</b>
<i>(Mutton chunks cooked with turmeric and mustard oil)</i>	
<b><u><i>Fish &amp; Prawns</i></u></b>	
<b><i>Fry Fish (Tawa/Rawa)</i></b>	<b>375</b>
<i>(Fish fried with Indian spices)</i>	
<b><i>Fish Curry (Goan/Malwani)</i></b>	<b>375</b>
<i>(Fish cooked in Goan or Malwani style)</i>	
<b><i>Machhi Kalongi</i></b>	<b>375</b>
<i>(Cubes of kingfish cooked in rich brown gravy)</i>	
<b><i>Peshawari Zhingra</i></b>	<b>399</b>
<i>(Prawns in traditional spicy tomato gravy)</i>	
<b><i>Prawns Malai Curry</i></b>	<b>399</b>
<i>(Prawns cooked in coconut based white curry)</i>	
<b><i>Zhingra Masaledar</i></b>	<b>399</b>
<i>(Prawns cooked in spicy flavored Indian curry)</i>	



<b><u>Main Course (Veg.)</u></b>	<b>Price</b>
<b><i>(12.00-15.00 and 19.00- 23.30)</i></b>	
<b><i>Mirage Ka Lajjatdar Paneer</i></b>	<b>250</b>
<i>(Paneer cooked with tomato gravy and special spices; garnished With cheese and pineapple)</i>	
<b><i>Diwani Handi</i></b>	<b>250</b>
<i>(Mix veg cooked with ginger garlic paste)</i>	
<b><i>Tawa Veg/Dhingri</i></b>	<b>250</b>
<i>(Stir-fried farm fresh vegetable or mushroom tossed in spicy onion gravy)</i>	
<b><i>Subz Bhuna Masala</i></b>	<b>250</b>
<i>(Vegetable mashed and roasted and served in rich brown gravy)</i>	
<b><i>Vegetable Jalfrezi/Kadhai</i></b>	<b>250</b>
<i>(Assortment of vegetable sautéed with spices and ginger)</i>	
<b><i>Methi Mutter Malai</i></b>	<b>250</b>
<i>(Fenugreek and green peas cooked in rich cashew nuts gravy)</i>	
<b><i>Dhingari Masala</i></b>	<b>250</b>
<i>(Juicy mushroom cooked with tomato and onion gravy)</i>	
<b><i>Kofta Naram Dil</i></b>	<b>275</b>
<i>(Dumpling of cheese and potato stuffed with raising and served with a rich creamy sauce)</i>	
<b><i>Malai Kofta</i></b>	<b>275</b>
<i>(Paneer, Potato and khoya mashed and serve with fresh cream for a delicious sweet flavor)</i>	
<b><i>Kadhai Paneer</i></b>	<b>275</b>
<i>(Cottage Cheese fried with capsicum, onion and spiked With herbs)</i>	

*Taxes & Service Charge as Applicable*

<b><i>Shahjhani Paneer</i></b>	<b>275</b>
<i>(Cottage cheese cooked in cashew nut gravy)</i>	
<b><i>Paneer Tikka Masala</i></b>	<b>275</b>
<i>(Barbequed Paneer cooked in spicy red gravy)</i>	
<b><i>Kurchan ka Paneer</i></b>	<b>275</b>
<i>(Paneer, bell pepper in tangy coriander masala)</i>	

## **Dal**

<b><i>Dal Noorani</i></b>	<b>100</b>
<i>(Traditional yellow dal)</i>	
<b><i>Dal Makhani</i></b>	<b>185</b>
<i>(Creamy rich black dal)</i>	
<b><i>Dal Kabila</i></b>	<b>160</b>
<i>(Combination of black urad &amp; rajma)</i>	
<b><i>Dal Tadka</i></b>	<b>150</b>
<i>(Creamed yellow lentil tempered with assorted spices)</i>	
<b><i>Dal Mirage</i></b>	<b>140</b>
<i>(Moong Dal tempered with chef's special masala)</i>	
<b><i>Choice of Raita</i></b>	<b>120</b>
<i>(Pineapple, Mix veg, Boondi, Mint, Potato)</i>	

## **Indian Breads**

<b><i>Tandoori Roti</i></b>	<b>50</b>
<b><i>Naan</i></b>	<b>55</b>
<b><i>Paratha</i></b>	<b>55</b>
<b><i>Stuffed Paratha</i></b>	<b>75</b>
<b><i>Garlic Cheese Naan</i></b>	<b>85</b>
<b><i>Kulcha</i></b>	<b>85</b>

*Taxes & Service Charge as Applicable*

<u>Rice</u>	Price
<i>Steamed Rice</i>	150
<i>Jeera Rice</i>	175
<i>Motiya Chilman Pulao</i> (Chana, Peas and Paneer Pulao)	195
<i>Kashmiri Pulao</i>	199
<i>Khuska Rice</i> (Chef's special rice preparation)	175
<i>Biryani (Veg./ Chicken/ Mutton.)</i> (Basmati Rice cooked with veg./chicken/Mutton and spices served with mix vegetable Raita)	275/ 300/350
<i>Prawns Biryani</i>	375
<u>Desserts</u>	
<i>Choice of Ice-creams</i>	80
<i>Gulab Jamun</i>	80
<i>Cream Caramel</i>	120
<i>Fruit Salad</i>	120
<i>Mousse of the Day</i>	120
<i>Kesar Phirni</i>	120
<i>Chocolate Brownie with Ice cream</i>	150

*Taxes & Service Charge as Applicable*

# Chinese menu

## Soup:

**Tom Yum (Chicken/Prawns)** 150

*A tangy clear soup with thai herbs and spices*

**Spinach and Burnt Garlic** 150

*Spinach Julienes in garlic flavoured broth with noodles*

**Lemon & coriander soup (Veg/Chicken)** 150

*Creamy Soup of sweet and sour with thai herbs*

**Hot n Sour Soup (Veg/ Chicken)** 150

*(Juliennes vegetables flavored with chilli and soya sauce)*

**Manchow Soup (Veg/ Chicken)** 150

*(Chopped vegetables flavored with chilli and soya sauce)*

## Starters:

**Roasted Chilly Chicken** 275

*(Roasted chicken tossed in green pepper, chilli dash of soya sauce)*

**Honey Chilly mushroom/Potato** 220

*(Butter fried mushroom tossed in honey chili sauce)*

**Mai Chin Chicken** 275

*(Diced chicken in tossed in a hot black bean sauce and seeds)*

**Japanese Teriyaki chicken** 275

*(Grilled Chicken marinated in teriyaki sauce peel ginger)*

**Mongolian paneer** 250

*Paneer Marinated and deep with thai sweet chilli sauce*

**Drunveon Vegetable** 220

*(Basil crispy vegetable tossed in oyster sauce)*

**Veg Tempura** 220

*(Fresh Vegetable dipped in rice batter, crispy fried and served with tangy chili sauce)*

*Taxes & Service Charge as Applicable*

## Main Course

<b>Thai Green Curry (Veg/Chicken/ Prawns)</b> <i>(Served with steam rice, aromatic basil &amp; coconut milk)</i>	<b>275/300/350</b>
<b>Thai Red Curry (Veg/Chicken/Prawns)</b> <i>(Served with steamed rice aromatic with basil flavor and coconut milk)</i>	<b>275/300/350</b>
<b>Pataya Chicken</b> <i>(Burnt garlic fried rice in diced chicken &amp; hot basil sauce)</i>	<b>320</b>
<b>Burmese Khow suey</b> <i>(An authentic Burmese curry with garlic flavoured noodles and various aromatic accompaniments)</i>	<b>320</b>
<b>Kari Kapitan (Veg/ Chicken)</b> <i>(Malaysian curry with burnt garlic rice)</i>	<b>275/300</b>
<b>Thai Chilli Rice</b> <i>(Steam rice tossed in thai herbs)</i>	<b>275</b>
<b>Nasi Goreng</b> <i>(Indonesian fried rice tossed in Indonesian herbs)</i>	<b>275</b>
<b>Fried Rice(Veg/Chicken/Prawns/Fish)</b> <i>(Fried rice prepared in following style Chilli Garlic, Burnt Garlic or Schezwan Sauce)</i>	<b>275/300/350</b>
<b>Noodles (Veg/ Chicken/Prawns/Fish)</b> <i>(Choice of noodles can prepared in the following style Hakka, Chilli Garlic, Burnt Garlic or Schezwan)</i>	<b>275/300/350</b>
<b>Shanghai Noodles</b> <i>(A Classic noodles of your choice tossed with shanghai)</i>	<b>275</b>

*Taxes & Service Charge as Applicable*

# Continental Menu

## Soup:

*Cream of Veg/Chicken* 150

*Minestrone Soup* 150

*(Italian tomato based soup garnished with chopped vegetables and pasta)*

## Main Course:

*Chicken Strongnoff* 320

*(Juliennes of Chicken simmered in a cream cheese sauce served with buttered rice)*

*Barbeque Chicken* 320

*(Korean Barbeque Chicken in Ginger Garlic Sauce)*

*Grilled Chicken* 320

*(Pan grilled chicken cooked with rosemary sauce and served with mashed potatoes and butter rice)*

*Grilled Fish* 375

*(Pan Grilled fillet of fish cooked with lemon butter sauce served with vegetable and rice)*

*Fish 'n' Chips* 375

*(Crumb fried fish served with lemon butter sauce)*

*Cheesy Veg Au Gratin* 250

*(Diced vegetables baked with cheese sauce)*

*Design your own f Pasta*

*(Penne, Spaghetti, Fusilli)*

*Veg (Napolitano, Basil Pesto, Alfredo)* 250

*Non Veg chicken (Bolognese, Americana)* 275

*Taxes & Service Charge as Applicable*