

HOC SIGNATURES

Red Wine Poached Pear Salad 325

Overnight Poached Pears in Cabernet Shiraz, served with salt roasted Winters and Wild Rucola & Classic British Salad

British Raj Mac 'N' Cheese 345

Classic Macaroni flavoured with oregano and served with a Garlic Tonic

The Ultimote 'BDK' 425

Thori Di Kakkali is a gem from the streets of Punjab to London where the chicken legs are marinated overnight in fine spices which will join melt in your mouth! The famous tandoor roasted chicken served in a tagine with infinity flavours from Amritsar!

Classic Fish 'N' Chips 475

The most loved Fish & Chips, served with Tartare dip and Fries

The Bottle of Juicy Lucy 475

A Double Loaded Mutton Burger served with Sunny side up and Fries

Chicken Chettinod 475

A classic dish from Tamil Nadu served with Malabari Parantha

Goon Prawn Curry 475

A classic dish from Goa served with steamed rice

Tiramisu 275

An Authentic Italian Dessert flavoured with Kahlua

Brownie Cheesecake 275

The two most loved desserts in one platter

A Universal Experience

Food is our common ground, a universal experience. Eating is not merely a material pleasure, Eating well gives a spectacular joy to life and contributes immensely to goodwill and happy companionship. It is of great importance to the morale. We have emphasized our importance on quality eating & drinking. Giving a quality twist to the food ingredients, we assure you of our level of authenticity. The taste of the signature items are well-thought & fit correctly in your mood. It's time to enjoy the originality and feel the royalty.

SALAD DAYS

Som Tom 245

Thai preparation of raw papaya combined with lime, eye chili, cucumber and palm eggs

Greek Salad 245

Summer Salad made with tomatoes, cucumbers, onion and peppers. Seasoned with oregano and topped with feta cheese.

Insalata Caprese 295

Italian Tomato, Baccanini and Rucola

Caesar Salad, Choice of

- Grilled Vegetable 245
- Green Salad 255
- Chicken Tikka 295
- Roasted Chicken Salad with Cajun Spice 295
- Grilled Prawns 325

Freshly Made

Every dish at HOC is freshly prepared. Soup is a primarily liquid food, generally served warm (but may be cool or cold), that is made by combining the ingredients such as meat and vegetables with stock, juice, water or another liquid. Soup is one of the primary ingredients for your good living. Therefore, serve yourself with a beautiful bowl of soup.

SOUPS

Spinach-Tofu Shittake Mushroom Soup 245

Manchow 245

Thukpa 245

Hot and Sour, Choice Of

- Vegetable 245
- Chicken 275
- Prawns 295

Spring Minestrone 275

with Olive Topenode Crostini

Chicken, Shittake Mushroom and Coriander Eggdrop Soup 325



Crafted with a twist...

By quickies, we define the elegance of a meal. Before you start up with a full meal, small portion of a food is always required to stimulate your appetite. Light snacks here & there does add extra fun to your fancy eating affair.

QUICKIES & STARTERS

Masala Peanuts	195
French Fries	195
Bun Maska with Crunchy Bhujia	195
Pita and Hummus	195
Falafel with Hummus	275
Honey Chilli Potatoes	275
Chips and Dips	275
Cheese Garlic Bread	275
Potato Wedges	275
Onion Rings	275
Cheese and Vegetable Spring Rolls	325
Palak Patta Choat	325
Ueg Salt & Pepper	325
Cheese Loaded Nachos	325
Maska Pav Paneer Bhurji	325
Chilly Paneer Crispy Cups	345
CU with Muhammara	345
<small>Fried Pasty with four Different kinds of Cheese</small>	
Dahi Ke Kabob	345
Tandoori Soya Chaap	345
Hara Bhara Kebab	345
Classic Paneer Tikka	345
Tandoori Mushroom	345
Harila Paneer Tikka	345
Ueg Seekh Kebab	345
Water Chestnut and Crisp Mushrooms in Spicy Sauce	345
Stir Fried Lotus Stem in Honey Chilli Sauce	345
Cheesy Baked Bean Tacos with Salsa	375
Bruschetto Vegetarian	375

Maska Pav Ando Bhaji	325
Omelette (Plain/Masala) with Bun	325
Chicken Spring Rolls	375
Beijing Chicken	375
Firecracker Chicken Wings	375
Chicken Satay	375
Chicken Coriander Black Bean	375
Salt & Pepper Chicken	375
Chilly Chicken	395
Zaffrani Malai Tikka	395
Chicken Tikka	395
Tangri Kebab	395
Shammi Kebab	395
Salt & Pepper Fish	395
Mongolian Chicken	395
Basil Chicken / Basil Fish	395
Tangy Chicken/ Lamb	395
Bruschetta	395
Harissa Grilled Chicken	425
Mutton Gillaifi Kebab	425
Mutton Seekh Kebab	425
Lamb Crispy	425
Hand Pulled Mutton Tacos	425
Afghani Chicken	425
Fish Fingers	425
Kachey Keeme Ke Kebab with	
Zaffrani Parantha	475
Sarson Fish Tikka	475

PLATTERS

Indian Vegetarian Platter	545
Indian Non Vegetarian Platter	595
Mezze Platter Vegetarian	545
Mezze Platter Non Vegetarian	595

WRAPS, BURGERS AND SANDWICHES

Kotli Roll	
- Paneer	245
- Chicken	325
- Mutton	315
Soya Chaap and Aloo Tikki Burger	245
Chicken Tzasiki Wrap	345
Boti Kebab Hummus Wrap with Pickled Veg	315
Chicken Burger Served with tempura onion rings	345
HOT Club Sandwich	
- Vegetarian	325
- Chicken	315

Perfect Italian Tour...

Pasta is a healthy carbohydrate-containing food and is a key ingredient in traditional eating patterns around the world like the Mediterranean Diet, Asian, Latin American and Vegetarian. There is a consistent and mounting body of nutrition science for the healthfulness of pasta and the pasta meal, a delicious way to eat vegetables, legumes and other healthy foods often under consumed.

Pesto Corn Spinach	455
Paneer Tikka and Caramelised Onions	475
Lamb Seekh and Mint With Jalapenos and Olives	545
Basil Chicken And Smoked Garlic Cherry Tomatoes and Jalapenos	545
Tropicals Chicken and Pineapple	545
Salame Chicken Salami, Baconcini and Cherry Tomatoes	575
Pepperoni with Black Olives and Basilico	575



WOOD FIRED PIZZA

Margherita	455
With Cherry Tomato, Basilico	
Fungi with Truffle Oil	455
Button Mushrooms, Sitoke, Porcini	
Verdure	455
Grilled vegetables with	
Artichoke and Fresh Mushroom	
Deil Alpe	455
4 Cheese Pizza	

PASTA

(Choice of Penne/Spaghetti/Fusilli)

SAUCE

Lamb Bolognese

Pomodoro

Agljo - Oglio Pepperoncino

Pesto Pasilico

Crema Di Funghi

- Veg 325

- Chicken 315



Paneer Adrakee	375
Mutter Mushroom	375
Mushroom Rogan Josh	375
Vegetable HOC Special Handi	395
Thai Curry Choice of	
Red	395
Green	395
(Served with Steamed Rice)	

RISOTTO

Mushroom and Truffle Oil	345
Chicken and Parsley	375
Prawns with Vodka and Saffron	425

Global ride of Gastronomy

We have been quite particular for this section. During the process of selection, we have come out with the best exotic dishes from each type of cuisine. Savour the assortment of world's best cuisines. We take you to the most extensive ride of the diversified gastronomy. You are surely going to enjoy the ride.

MAIN COURSE VEGETARIAN

Ueg Manchurian	355
Crispy Corn Red in Chilly Hot Garlic Sauce	355
Stir Fried Chinese Greens	355
String Beans in Black Beans Chilli Sauce	355
Chilly Paneer with Grouy	355
Dal Makhani	355
Dal Todka	355
Soya Butter Masala	355
Mixed Vegetables	355
Himachali Channa Paneer Ka Modra	375
Paneer Butter Masala	375
Palak Paneer	375
Shahi Paneer	375
Kadhai Paneer	375

MAIN COURSE NON-VEGETARIAN

Chicken Thai Curry	425
Grilled Pesto Marinated Chicken Breast with Mint Jus	425
Lamb Lasagna	425
Stuffed Chicken Pesto Sauce	425
Chicken in Black Beans	425
Chicken Chilly Oyster	425
Lamb in Black Pepper Sauce	425
Stir Fried Lamb in Chilly Oyster Sauce Served with Fried Rice	425
Classic Butter Chicken	425
Himachali Murg Hari Mirch Wala	425
Murg Kali Mirch	425
Dhania Murg	425
Kadhai Chicken	425
Murg Curry	425
Lool Moas	475
Chicken Chettinad	475
Hari Mirch Aur Mutton Ka Keema	475
Mutton Rogan Josh	475
Chicken Hoc Special Handi	475

RICE AND ASIAN SIDE

Steamed Rice	135
Fried Rice	
Veg	245
Chicken	275
Prawns	325
Noodles (Choice Of Veg/ Non Veg)	
Chilly Garlic	295/325
Hokko	325/345
Vommi	325/345

Serving Rice with Royalty

Biryani originated in Persia and might have taken couple of different routes to arrive in India. Biryani is derived from the farsi word 'Birian' meaning 'Fried before Cooking'. Based on the name, and cooking style (Dum), one can conclude that the dish originated in Persia and/or Arabia. It could have come from Persia via Afghanistan to North India. These moves gave rise to Hyderabadi Biryani and Arcot Biryani. The Biryani spread to Mysore by Tipu Sultan of Carnatic. Needless to say it was a royal dish for Nawabs and Nizams. They hired vegetarian Hindus as bookkeepers leading to the development of Tahir Biryani.

BIRYANI

Veg	375
Chicken 🍗	425
Mutton 🍖	475



Homeland & Its Richness

Indian Cuisine encompasses a wide variety of regional cuisines native to India. Given the range of diversity in soil type, climate, culture, ethnic group and occupations, these cuisines vary significantly from each other and use locally available spices, herbs, vegetables and fruits. Indian food is also heavily influenced by religious and cultural choices and traditions. There has also been Central Asian influence on North Indian cuisine from the years of Mughal rule. Indian cuisine has been and is still evolving, as a result of the nation's cultural interactions with other societies.

CHOICE OF INDIAN BREADS

Plain Roti/Butter Roti	25/45
Plain Naan/Butter Naan	55/75
Laccha Parantha	75
Pudina Parantha	75
Malabari Parantha	75
Kulcha	95

Best Part of the Treat

Save room for desserts. Dessert is probably the most important stage of the meal, since it will be the last thing your guests remember before they pass out all over the table. Therefore, take your pleasure seriously.

DESSERTS

Phirni	145
Flavoured Eclairs	145
Walnut Pie	195
Lemon Cheesecake	225
Blueberry Cheesecake	255
Brownie Cheesecake	275
Tiramisu	275