

FOOD MENU







WELCOME TO THE CLUB HOUSE

Golf is more than a game it is a tradition shaped by time, patience, and elegance.

The origins of golf trace back over 600 years, to the rolling coastal lands of Scotland, where the game was first played across natural terrain shaped by wind and sea. Over centuries, golf evolved into a sport admired for its discipline, sportsmanship, and social connection a game where moments are savored as much as scores are kept.

At our Golf Club, we honor this timeless spirit. The Clubhouse stands as a gathering place where golfers, families, and guests come together to relax, celebrate, and create lasting memories both on and off the course.

OPEN TO ALL | MADE FOR MEMORIES

Our clubhouse is open to everyone golfers and non-golfers alike.

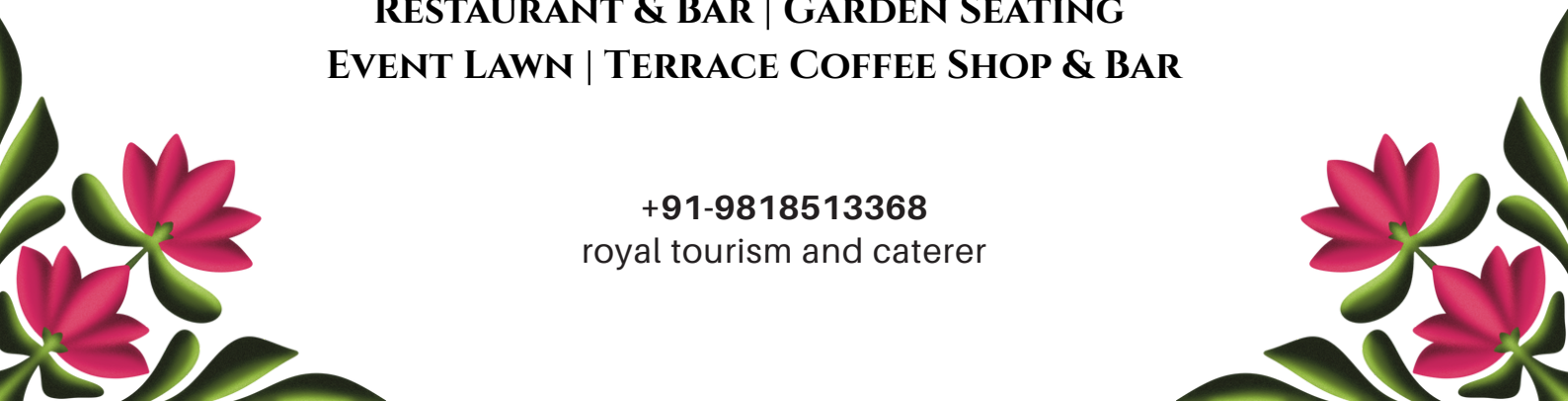
From intimate gatherings to large celebrations, our venues can be booked for private and corporate events, tailored to your vision.

We invite you to slow down, indulge, and experience the timeless charm of golf club living.

Welcome. Relax. Celebrate.

RESTAURANT & BAR | GARDEN SEATING
EVENT LAWN | TERRACE COFFEE SHOP & BAR

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STARTERS

VEG KEBABS & TIKKAS

Paneer Hariyali Tikka

Tender paneer cubes marinated in a vibrant blend of mint, coriander, spinach, and aromatic spices, then charcoal-grilled for a smoky, herb-forward flavor.

₹249.00

Paneer Tikka Barrel

Barrel-shaped paneer filled with rich tikka spices and slow-roasted in the tandoor, delivering a crisp exterior and a juicy, flavorful center.

₹249.00

Paneer Tikka Shaslik

Succulent paneer skewered with bell peppers, onions, and tomatoes, marinated in bold tikka spices, and flame-grilled for a smoky, colorful delight.

₹249.00

Paneer Tikka Achari

Soft paneer infused with a tangy, spicy pickle-style marinade of mustard, fennel, and traditional achari spices, then charcoal-roasted to perfection.

₹249.00

Paneer Tikka Afghani

Creamy and mildly spiced paneer marinated in yogurt, cream, cashew paste, and white pepper, grilled gently to achieve a rich, velvety, melt-in-the-mouth texture.

₹249.00

Veg Seekh Kebab

A flavorful blend of spiced vegetables, herbs, and lentils shaped onto skewers and grilled to perfection for a smoky, juicy vegetarian delight.

₹229.00

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STARTERS_(cont.)

VEG KEBABS & TIKKAS

Dahi Ke Kabab

Silky-soft kebabs made from hung curd, spices, and fresh herbs, lightly pan-seared for a creamy, melt-in-the-mouth experience.

₹220.00

Dahi Ke Sholay

Crispy stuffed rolls filled with a rich mixture of spiced yogurt, paneer, and herbs, deep-fried to a golden crunch and served with tangy chutneys.

₹229.00

Hara Bhara Kebab

Nutritious and delicious patties made from spinach, green peas, potatoes, and aromatic spices, pan-grilled for a vibrant green, flavorful bite.

₹225.00

Achari Soya Chaap Tikka

Tender soya chaap marinated in a zesty achari (pickle-style) blend of mustard, fennel, and Indian spices, then char-grilled for a tangy, smoky finish.

₹229.00

Afghani Soya Chaap Tikka

Soft and creamy soya chaap bathed in a rich Afghani-style marinade of yogurt, cream, cashews, and mild spices, grilled to a luscious, velvety texture.

₹225.00

Chatpate Soya Chaap Tikka

Tender soya chaap infused with a zesty blend of yogurt, chili, chaat masala, and chef's special spices. Flame-grilled for a smoky aroma and a perfect balance of heat and tang.

₹249.00

Fun Golf Facts.....

Golf is one of the only sports played on the moon!

Astronaut Alan Shepard hit two golf balls during the Apollo 14 mission.

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STARTERS (cont.)

NON-VEG KEBABS & TIKKAS

Tandoori Chicken (Chef's Special)

Classic whole chicken marinated overnight in yogurt, red chili, and aromatic spices, then roasted in the tandoor for a smoky, juicy, and signature chef-crafted flavor.

₹450.00

Pind Da Chicken Tikka

A rustic Punjabi-style chicken tikka marinated in traditional village spices and cooked in the tandoor for bold, earthy flavors and tender texture.

₹310.00

Malai Chicken Tikka

Boneless chicken pieces marinated in cream, cheese, and mild spices, grilled to achieve a rich, velvety, melt-in-the-mouth finish.

₹310.00

Chicken Seekh Kebab

Minced chicken blended with herbs, onions, and warming spices, shaped on skewers, and flame-grilled for a juicy, smoky bite.

₹310.00

Chicken Duet Tikka

A delightful duo of tikkas—one spicy and one creamy—grilled together to offer a perfect balance of heat and richness in every plate.

₹345.00

Cheese N Chilli Chicken Tikka

Chicken cubes marinated in a fiery chili blend tempered with smooth melted cheese, then tandoor-grilled for a spicy-creamy flavor burst.

₹345.00

Zaatar Tandoori Chicken (Creamy Boneless)

A fusion specialty tender boneless chicken marinated in Middle Eastern zaatar, cream, and subtle spices, tandoor-cooked to deliver a fragrant, creamy, and unique global twist.

₹345.00

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STARTERS (cont.)

MUTTON STARTERS

Mutton Seekh Kebab

Finely minced mutton mixed with aromatic spices, fresh herbs, and onions, shaped onto skewers and charcoal-grilled for a juicy, smoky, melt-in-the-mouth kebab.

₹349.00

SEAFOOD STARTERS

English Fish & Chips

Classic golden-battered fish fillet served with crisp fries, tartar sauce, and lemon —authentic, light, and perfectly crunchy.

₹425.00

Fish Fingers

Crispy breadcrumb-coated fish strips fried to a golden crunch, served with tangy dip—an all-time favorite snack.

₹399.00

Fish Tikka

Fresh fish cubes marinated in zesty tikka spices and yogurt, then tandoor-grilled for a smoky, tender, flavorful bite.

₹469.00

Jalpari Amritsari

A Punjabi specialty—succulent fish fillets coated in a spiced gram-flour batter, flash-fried to a crispy finish, and sprinkled with chaat masala for a lively Amritsari punch.

₹425.00

Fun Golf Facts.....



The word "golf" doesn't stand for anything.

It simply comes from the old Dutch word "kolf", meaning "club."

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Main Course

DAL DELISH

Chef's Special Dal Makhani

Slow-cooked black lentils simmered in creamy butter, tomatoes, and aromatic spices, finished with a touch of cream for a rich, velvety flavor.

₹195.00

Punjabi Dal Tadka

Yellow lentils tempered with ghee, garlic, cumin, and fresh herbs, creating a fragrant, comforting, and classic Punjabi dish.

₹185.00

Pindi Chana Masala

Chickpeas cooked in a robust, tangy tomato-onion gravy with traditional Punjabi spices, delivering a bold and hearty taste straight from the streets of Pindi.

₹199.00

GOURMET PANEER SELECTIONS

Special Kadhahi Paneer

Tender paneer cubes cooked in a wok of bell peppers, onions, and freshly ground spices, delivering a smoky, flavorful, and vibrant kadhahi experience.

₹185.00

Paneer Butter Masala (Chef's Special)

Soft paneer simmered in a rich tomato, butter, and cream gravy, elevated with aromatic spices—creamy, indulgent, and a chef's signature delight.

₹225.00

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Main Course (cont.)



Paneer Lababdar

Paneer cooked in a luscious onion-tomato-based gravy with cashew cream, finished with subtle spices and a hint of fenugreek for a royal touch.

₹225.00

Punjabi Special Paneer Makhni

Classic Punjabi-style paneer in a smooth, buttery tomato gravy, gently spiced for a comforting and rich flavor that melts in your mouth.

₹225.00

Paneer Khurchan

Shredded paneer tossed with sautéed onions, tomatoes, and aromatic spices, offering a slightly smoky, rustic, and intensely flavorful dish.

₹225.00

VEGGIES INDULGENCE

Subz Jalfrezi (Mix Veg)

A colorful medley of fresh vegetables sautéed with bell peppers, onions, and tangy spices for a vibrant, slightly spicy stir-fry delight.

₹195.00

Jeera Aloo

Golden potato cubes tempered with cumin seeds, mild spices, and fresh herbs—a simple yet classic Indian favorite.

₹165.00

Matar Mushroom

Tender mushrooms and green peas cooked in a lightly spiced tomato-onion gravy, delivering a wholesome and flavorful bite.

₹185.00

Mushroom Do Pyaaza

Mushrooms sautéed with double the onions and aromatic spices for a rich, slightly sweet, and earthy flavor.

₹210.00

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Main Course (cont.)



Kesar Malai Kofta

Soft vegetable and paneer dumplings simmered in a rich, creamy saffron-infused gravy—a luxurious vegetarian specialty.

₹235.00

Aloo Gobi

A classic North Indian favorite—potatoes and cauliflower cooked with turmeric, tomatoes, and spices for a comforting, homestyle taste.

₹185.00

SOYA PERFECTION

Soya Chaap Butter Masala

Tender soya chaap simmered in a rich, buttery tomato and cream gravy, infused with aromatic spices for a creamy, indulgent flavor.

₹199.00

Malai Soya Chaap Kali Mirch

Soft soya chaap cooked in a luscious cream-based sauce, flavored with freshly cracked black pepper for a mildly spicy, velvety delight.

₹199.00

Fun Golf Facts.....



Golf is great for your steps.

Walking an 18-hole round covers about 6–8 kilometers!



The first golf balls were made of leather stuffed with feathers.

They were called “featheries”—hand-stitched and very expensive!

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Main Course (cont.)

CHICKEN MAIN COURSE

Everyone's Fav Butter Chicken

A crowd-pleasing classic—juicy chicken in a buttery tomato cream gravy, perfectly balanced and irresistibly rich.

₹399.00

Butter Chicken (Boneless)

Succulent boneless chicken simmered in a rich, buttery tomato and cream gravy, spiced to perfection for a classic indulgent taste.

₹319.00

Chicken Kali Mirch

Tender chicken cooked in a creamy, black pepper-infused gravy, delivering a subtle heat with a smooth, velvety texture.

₹375.00

Chicken Saagwala

Boneless chicken cooked with fresh spinach and aromatic spices, creating a wholesome, vibrant, and mildly spiced dish.

₹375.00

Our Fav Chicken Korma

A signature chicken korma cooked in a creamy, nutty gravy with delicate spices—a rich and aromatic chef's favorite.

₹399.00

Gorkha Chicken Curry

A flavorsome curry inspired by Nepali Gorkha spices, with tender chicken pieces simmered in a robust and aromatic sauce.

₹399.00

Handi Chicken

Chicken cooked slow and low in a traditional handi, with rich spices and a thick, aromatic gravy for deep, robust flavors.

₹399.00

Kadhai Chicken

Juicy chicken pieces sautéed with bell peppers, onions, and freshly ground kadhai spices, served with a smoky, bold flavor.

₹399.00

Chicken Tikka Masala (Boneless)

Char-grilled boneless chicken cubes simmered in a creamy tomato and spice gravy, offering a smoky yet smooth, flavorful experience.

₹319.00

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Main Course (cont.)

MUTTON & SEAFOOD MAIN COURSE

Mutton Nihari

Slow-cooked mutton simmered overnight in a rich, silky gravy infused with traditional spices, delivering deep, comforting, melt-in-the-mouth flavors.

₹465.00

Mutton Curry

Tender mutton pieces cooked in a classic onion-tomato masala with aromatic spices for a hearty, traditional North Indian flavor.

₹465.00

Rara Mutton

A royal Punjabi favorite—mutton cooked together with spiced minced meat, creating a thick, rich, and intensely flavorful gravy.

₹465.00

Mutton Rogan Josh

A Kashmiri delicacy featuring succulent mutton simmered in a vibrant red gravy of whole spices, Kashmiri chili, and yogurt for a fragrant, mildly spicy finish.

₹475.00

Laal Maas

A fiery Rajasthani specialty—mutton cooked in a bold red-chili gravy with rustic spices, offering a smoky, robust, and spicy punch.

₹465.00

Fish Tikka Masala

Tandoor-grilled fish cubes simmered in a creamy, spiced tomato gravy, combining smoky flavors with silky, rich masala.

₹485.00

Fish Curry (Goan)

Coastal-style fish curry simmered in a tangy, coconut-based gravy flavored with tamarind and Goan spices for a bright, refreshing taste.

₹485.00

Fun Golf Facts.....



A golf ball has between 300-500 dimples.

The dimples help the ball fly farther and straighter.



The longest recorded drive in history was over 475 meters (515 yards).

That's almost five football fields!

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Bread Basket

Tandoori Roti

A classic unleavened Indian flatbread, cooked in a tandoor, with a crisp exterior and soft interior.

₹30.00

Laccha Paratha

Layered, flaky flatbread made with whole wheat flour, offering a delightful crunch and buttery taste

₹45.00

Butter Naan

Soft, fluffy naan brushed with butter, enhancing its rich flavor and tender texture.

₹49.00

Garlic Naan

Fluffy naan topped with minced garlic, adding a fragrant and savory twist to the classic bread.

₹79.00

Plain Naan

Traditional leavened bread, soft and chewy, ideal for pairing with various curries and dishes.

₹35.00

Pudina Parantha

Whole wheat paratha infused with fresh mint leaves, offering a refreshing and aromatic flavor.

₹45.00

Zatar Parantha

Parantha sprinkled with Zaatar spice blend, giving it a unique Middle Eastern twist with herbs and sesame.

₹89.00

Missi Roti

Rustic flatbread made with a mix of chickpea and whole wheat flour, spiced for extra flavor.

₹65.00

Chilli Cheese Naan

Naan stuffed with gooey cheese and spicy chillies, creating a deliciously fiery combination.

₹65.00

Chilli Paratha

Flaky paratha infused with green chillies, offering a spicy and flavorful twist to a classic.

₹45.00

Malabari Paratha

Flaky, layered flatbread from Kerala, known for its buttery texture and crispy edges.

₹65.00

Mix Stuffed Tandoori Kulcha

Soft, tandoor-baked bread stuffed with a choice of flavorful fillings: mixed vegetables.

₹149.00

Paneer Stuffed Tandoori Kulcha

Soft, tandoor-baked bread stuffed with a choice of flavorful fillings: mixed vegetables, paneer.

₹99.00

Potato Stuffed Tandoori Kulcha

Soft, tandoor-baked bread stuffed with a choice of flavorful fillings: mixed vegetables, onion, or potato.

₹145.00

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Rice & Biryani Barracks

Subz Biryani

Fragrant long grained rice cooked with mixed vegetables and aromatic spices.

₹215.00

Paneer Butter Masala Biryani

Rich biryani with succulent paneer cubes in a creamy tomato sauce, layered with flavorful basmati rice.

₹250.00

Punjabi Murgh Biryani

Spicy, aromatic biryani with tender chicken pieces, cooked with Punjabi spices and basmati rice.

₹399.00

Chicken 65 Biryani

Biryani with spicy fried chicken 65 pieces, blended with fragrant rice and flavorful spices.

₹399.00

Chef Spl Murgh Biryani (Boneless)

Flavorful chicken biryani with tender boneless pieces, perfectly spiced and layered with rice.

₹499.00

Hyderabad Gosht Biryani

Classic Hyderabadi mutton biryani, with marinated meat and rice cooked together for deep flavors.

₹499.00

Steamed Basmati Rice

Fluffy, fragrant basmati rice steamed to perfection, a versatile side for any meal.

₹99.00

Jeera Rice

Basmati rice tempered with cumin seeds, adding a warm, nutty flavor to this simple yet delicious dish.

₹99.00

Gajar Mattar Wale Chawal

Basmati rice cooked with carrots and green peas, creating a colorful and mildly spiced rice dish.

₹199.00

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PEANUT CHAAT

Masala Papad

Crispy lentil wafer topped with a tangy mixture of onions, tomatoes, and spices, perfect as a starter or snack.

₹90.00

Masala Peanut Chaat

Spicy and tangy chaat with roasted peanuts, onions, tomatoes, and a mix of spices.

₹119.00

Boiled Chaana Chaat

A refreshing and nutritious chaat made with boiled chickpeas, tossed with spices, onions, and tomatoes.

₹199.00

RELISH ACCOMPANIMENTS

Masala Lachha Pyaaz

Sliced onions seasoned with spices, adding a zesty and crunchy side to any dish.

₹49.00

Pudina Chutney

Refreshing mint chutney with herbs and spices, perfect for enhancing flavors of snacks and appetizers

₹49.00

Assorted Green Salad

A mix of fresh greens and vegetables, providing a crisp and healthy side dish.

₹99.00

Boondi Raita

Yogurt-based dish with crunchy boondi (fried gram flour balls), spiced for a savory complement to meals.

₹149.00

Palak Raita

Smooth yogurt blended with pureed spinach, offering a nutritious and mildly spiced accompaniment.

₹149.00

Tadkewala Cucumber Raita

Cucumber raita tempered with aromatic spices, adding a flavorful twist to the classic dish.

₹149.00

Mix Veg Raita

Yogurt mixed with assorted vegetables, providing a refreshing and crunchy side dish.

₹149.00

Pineapple Raita

Sweet and tangy yogurt dish with juicy pineapple chunks, offering a refreshing palate cleanser.

₹179.00

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Sweet Barracks

Premium Gulab Jamun (2pcs)

Soft, juicy gulab jamuns stuffed with a rich filling, offering a delightful surprise with each bite.

₹90.00

Chocolate Walnut Brownie

Rich, fudgy brownie loaded with crunchy walnuts, perfect for chocolate lovers.

₹159.00

Sweet of the day (Seasonal Sweet)

₹159.00

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APPETIZERS

VEG APPETIZERS

Chilli Paneer Dry ₹299.00

Paneer (Indian Cottage Cheese) Cubes Stir-Fried With Bell Peppers, Onions, And A Spicy Chili Sauce, Served Dry Without Gravy.

Thai Spring Roll ₹259.00

Crispy Spring Rolls Filled with Vegetables, Sometimes with Chicken or Shrimp, Served with a Sweet Chili Dipping Sauce, Inspired by Thai Cuisine.

Chilli Potatoes ₹259.00

Crispy Fried Potato Wedges or Strips Tossed in a Spicy Chili Sauce, Offering a Crunchy and Flavorful Appetizer.

Chilli Soya Chaap ₹259.00

Soya Chaap (Soy Protein) Cooked In A Spicy Chili Sauce, Often Served Dry And Garnished With Onions And Bell Peppers.

Veg Manchurian Dry ₹299.00

Vegetable Balls (Manchurian) In a Spicy and Tangy Sauce, Served Dry without Gravy, A Popular Indo-Chinese Dish.

Veg Salt & Pepper ₹399.00

Mixed Vegetables Stir-Fried with Salt, Black Pepper, And Sometimes Garlic, Offering a Simple Yet Flavorful Dish.

Corn Salt & Pepper ₹399.00

Corn Kernels Stir-Fried with Salt, Black Pepper, And Sometimes Garlic, Offering a Savory and Crunchy Snack or Side Dish.



Fun Golf Facts....

The chance of making two holes-in-one in a single round is 1 in 67 million.

But who knows maybe today is the day!

NON-VEG APPETIZERS

Chicken Nuggets ₹299.00

Crispy Fried Chicken Peri - Peri Bites with Mango Mayonise.

Popcorn Chicken 65 ₹299.00

Spicy, Crispy Chicken Bites, Perfect snacking or Sharing.

Drums of Heaven ₹399.00

Deep-Fried Chicken Drumettes Coated in a Sticky, Spicy Sauce, A Popular Appetizer In Indo-Chinese Cuisine.

Chicken Wings ₹399.00

Chicken Wings Marinated in Barbecue Sauce and Grilled or Baked until Tender and Caramelized, A Classic Favorite.

Lemon Butter Garlic Chicken ₹399.00

Chicken Wings cooked in a Tangy and Buttery Sauce with Hints of Garlic and Lemon, Offering a Savory and Citrusy Flavor Profile.

Lemon Grass Chicken ₹399.00

Chicken Marinated With Lemongrass and Other Spices, Often Grilled or Saute

Chilli Chicken ₹399.00

Chicken Pieces Stir-Fried With Bell Peppers, Onions, And A Spicy Chili Sauce, A Popular Indo-Chinese Dish Known For Its Bold Flavors.

Chilli Garlic Fish ₹499.00

Fish Fillets or Pieces Cooked in a Spicy and Garlicky Chili Sauce, Offering a Savory and Flavorful Seafood Dish.

Golden Fried Prawns ₹599.00

Prawns Coated in a Crispy Batter and Deep-Fried until Golden Brown, Served as a Crunchy and Delicious Appetizer or Main Dish.

Thai Chilli Prawns ₹599.00

Prawns cooked in a Thai-Style Chili Sauce with a Balance of Sweet, Sour, And Spicy Flavors, Often Garnished with Fresh Herbs.

Fried Chicken ₹399.00

A Style of Fried Chicken Known for Its Crispy Exterior and Juicy Interior, Seasoned with a Blend of Spices and Herbs, Popular in Various Cuisines.

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NOODLES VEG

Veg Hakka Noodles ₹199.00

Stir-Fried Noodles Tossed with Mixed Vegetables and Hakka Sauce, Offering a Savory and Satisfying Noodle Dish.

Veg Chilli Garlic Noodles ₹249.00

Stir-Fried Noodles Seasoned with Garlic and Chili Flakes, Mixed with Vegetables, Offering a Spicy and Garlicky Flavor.

Veg Schezwan Noodles ₹249.00

Stir-Fried Noodles Tossed In Spicy Schezwan Sauce With Mixed Vegetables, Offering A Bold And Spicy Flavor.

Veg Burnt Garlic Noodles ₹275.00

Stir-Fried Noodles Flavored With Burnt Garlic, Mixed With Assorted Vegetables, Offering a Distinct And Aromatic Garlic Taste.

VEG RICE

Classic Veg Fried Rice ₹199.00

Stir-Fried Rice With Mixed Vegetables, Seasoned With Soy Sauce And Other Spices, Offering a Classic And Comforting Dish.

Veg Burnt Garlic Rice ₹199.00

A Dish Of Cooked Rice Stir-Fried With Burnt Garlic And Mixed Vegetables, Offering a Flavorful And Aromatic Vegetarian Option.

VEG DIMSUMS

Crystal Veg Dimsum ₹299.00

Translucent, delicate dumplings filled with finely chopped vegetables, offering a light, healthy, and flavorful bite with a visually appealing crystal-like appearance.

Creamy Corn & Jalapenos Dimsums ₹399.00

Creamy corn & jalapeno, spicy, savory, with a rich, smooth texture, vibrant and comforting flavours

Jhol Momos Veg ₹399.00

Nepalese style spicy broth jhol dipped in flavourful dumplings

Tandoori Chatpate Dimsum ₹399.00

Dimsum in tandoori style

NOODLES NON- VEG

Chicken Hakka Noodles ₹299.00

Stir-Fried Noodles with Chicken Pieces and Mixed Vegetables, Seasoned With Hakka Sauce, Offering a Savory And Satisfying Noodle Dish.

Chicken Chilli Garlic Noodles ₹299.00

Stir-Fried Noodles With Chicken, Garlic, And Chili Flakes, Mixed With Vegetables, Offering a Spicy And Garlicky Flavor.

Chicken Schezwan Noodles ₹349.00

Stir-Fried Noodles with Chicken and Mixed Vegetables in Spicy Schezwan Sauce, Offering a Bold and Fiery Taste.

Chicken Burnt Garlic Noodles. ₹449.00

Stir-Fried Noodles with Chicken and Burnt Garlic, Mixed With Assorted Vegetables, Offering a Distinct

NON-VEG RICE

Classic Chicken Fried Rice ₹299.00

Stir-Fried Rice With Diced Chicken, Mixed Vegetables, And Scrambled Eggs, Seasoned With Soy Sauce And Other Spices, Offering a Savory And Satisfying Dish.

Chicken & Egg Burnt Garlic Rice ₹299.00

Stir-Fried Rice With Diced Chicken, Scrambled Eggs, And Burnt Garlic, Offering a Combination Of Flavors With A Distinct Garlic Aroma.

NON VEG DIMSUMS

Crystal Chicken Dimsum ₹499.00

Crystal-clear wrappers encasing tender chicken filling, steamed for a visually appealing and delicious bite.

Non Veg Jhol Momos ₹599.00

Nepalese style spicy broth jhol dipped in flavourful dumpling

Tandoori Chicken Tikka Dimsum ₹599.00

Succulent tandoori chicken tikka, spicy, smoky, flavourful indian delicacy

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WOK MAINS - VEG

Chilli Paneer In Oyster Sauce ₹549.00

Succulent paneer cubes immersed in a flavorful gravy infused with spicy chili sauce and aromatic spices, offering a tantalizing twist on a classic Indo-Chinese favorite, perfect for spice lovers.

Mix Vegetables in Black Bean Sauce ₹499.00

Broccoli, Zucchini, Carrots and Bell Peppers Tossed in Our Special Black Bean Sauce and a Hint of Garlic

Stir Fried Vegetables in \ Hot Garlic Sauce ₹499.00

Crisp and colorful mixed vegetables stir-fried to perfection and coated in a bold and spicy hot garlic sauce, creating a vibrant and flavorful dish that is both satisfying and aromatic, perfect for lovers of spicy cuisine.

Kung Pao Vegetables ₹499.00

Exotic vegetables & greens in savoury kung pao sauce

Stir Fried Mushrooms ₹499.00

Fresh mushrooms quickly sautéed with garlic, ginger, and soy sauce, resulting in a savory and aromatic dish bursting with earthy flavors and tender textures, ideal as a side dish or a delicious addition to stir-fries and rice dishes.

Veg Manchurian Gravy ₹449.00

Vegetable Balls (Manchurian) In A Savory And Tangy Gravy, A Popular Indo-Chinese Dish Known For Its Fusion Of Indian And Chinese Flavors.

WOK MAINS - CHICKEN

Classic Chilly Chicken In Oyster Sauce ₹599.00

A popular indo-chinese dish of hakka chinese heritage

Chicken In Hot Garlic Sauce ₹599.00

Succulent chicken pieces stir-fried with pungent garlic, fiery chili peppers, and savory soy sauce, creating a bold and aromatic dish with a satisfying kick of heat.

Chicken In Black Bean Sauce ₹599.00

Sliced chicken tossed with peppers in a sharp black bean sauce

Shanghai Chicken ₹599.00

Shredded chicken, celery, dried red chillies, pepper, seasoned cooking wine.

Kung Pao Chicken ₹599.00

A Chinese Dish Featuring Diced Chicken Stir-Fried With Peanuts, Vegetables, And Chili Peppers, Offering A Spicy And Slightly Sweet Flavor Profile.

WOK MAINS SEAFOOD & LAMB

Kungpao Prawns ₹799.00

Plump prawns stir-fried with crunchy peanuts, spicy chili peppers, and aromatic Sichuan peppercorns in a savory and tangy Kung Pao sauce, offering a delightful combination of flavors and textures.

THAI CURRY

Thai Green Curry Veg ₹549.00

Our version of the ever popular Thai curry dish cooked in coconut milk, with Thai galangal (ginger), Lemongrass, Kaffir Lime, Coriander stems and Palm sugar, made the traditional way

Thai Yellow Curry Veg ₹549.00

Our version of the ever popular Thai curry dish cooked in coconut milk, with Thai galangal (ginger), Kaffir Lime, Bamboo shoots and Thai Chillies, made the traditional way.

Thai Yellow Curry Non-veg ₹649.00

Our version of the ever popular Thai curry dish cooked in coconut milk, with Thai galangal (ginger), Kaffir Lime, Bamboo shoots and Thai Chillies, made the traditional way.

Thai Green Curry Chicken ₹649.00

Our version of the ever popular Thai curry dish cooked in coconut milk, with Thai galangal (ginger), Lemongrass, Kaffir Lime, Coriander stems and Palm sugar, made the traditional way.

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Prices are exclusive of applicable GST. Any service charge levied is voluntary and payable at the guest's discretion, as per government guidelines.



Pizzeria & Pasta

50:50 Chicken Pizza

₹499.00

50:50 Veg Pizza

₹399.00

English Farmhouse

₹429.00

Margarita Double Cheese

₹395.00

Peri Peri Chicken Pizza

₹449.00

Rainbow Pizza

₹599.00

Sizzling Peppy Paneer

₹599.00

Make Own Your Pasta Nonveg

₹399.00

Make Your Own Pasta Veg

₹299.00

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Prices are exclusive of applicable GST. Any service charge levied is voluntary and payable at the guest's discretion, as per government guidelines.



TERMS & CONDITIONS

ROYAL TOURISM AND CATERER – FOOD MENU

Pricing & Taxes

All prices mentioned in this menu are exclusive of applicable GST, unless stated otherwise. Taxes will be charged as per government regulations prevailing at the time of billing.

Service Charge

Any service charge levied is voluntary and payable at the guest's discretion, in accordance with government guidelines.

Menu Availability

Dishes are subject to availability of ingredients. The management reserves the right to modify or withdraw items without prior notice.

Preparation Time

Our dishes are freshly prepared. During peak hours, preparation time may vary. We appreciate your patience.

Special Dietary Requests

Please inform our staff about allergies, dietary restrictions, or special requirements. While we take utmost care, we cannot guarantee a completely allergen-free environment.

Portion Sizes & Presentation

Images and descriptions (if any) are for representation only. Actual portion size and presentation may vary.

Outside Food & Beverages

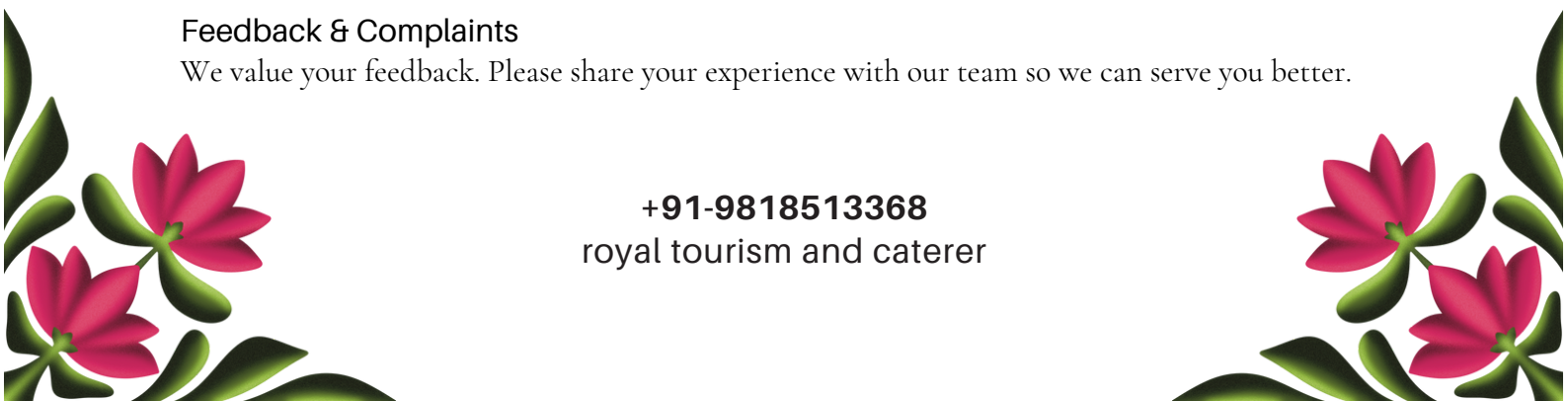
Consumption of outside food and beverages is not permitted within the premises, unless prior approval has been granted by management.

Right to Admission

Management reserves the right to refuse service to anyone in the interest of maintaining decorum and safety.

Feedback & Complaints

We value your feedback. Please share your experience with our team so we can serve you better.



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CONTACT US & GUEST QUERIES

CRAFTED FOR MEMORABLE EVENTS

Though Royal Tourism and Caterer is a fresh name at this venue, our roots run deep. We bring with us 25 years of trusted catering experience, delivering exceptional food and seamless service across Delhi.

From intimate gatherings of 50 guests to grand-scale events hosting up to 1 lakh people, we have successfully planned and executed events of every size with professionalism, consistency, and care.

Our expertise includes:

- Weddings & Receptions
- Corporate Events & Conferences
- Private Parties & Celebrations
- Club Events & Social Gatherings
- Large Outdoor & Community Events

With a well-trained service team, curated menus, and strong operational experience, we ensure your event is not just hosted—but remembered.

Event Enquiries & Custom Menus

Have an upcoming event or a special requirement?

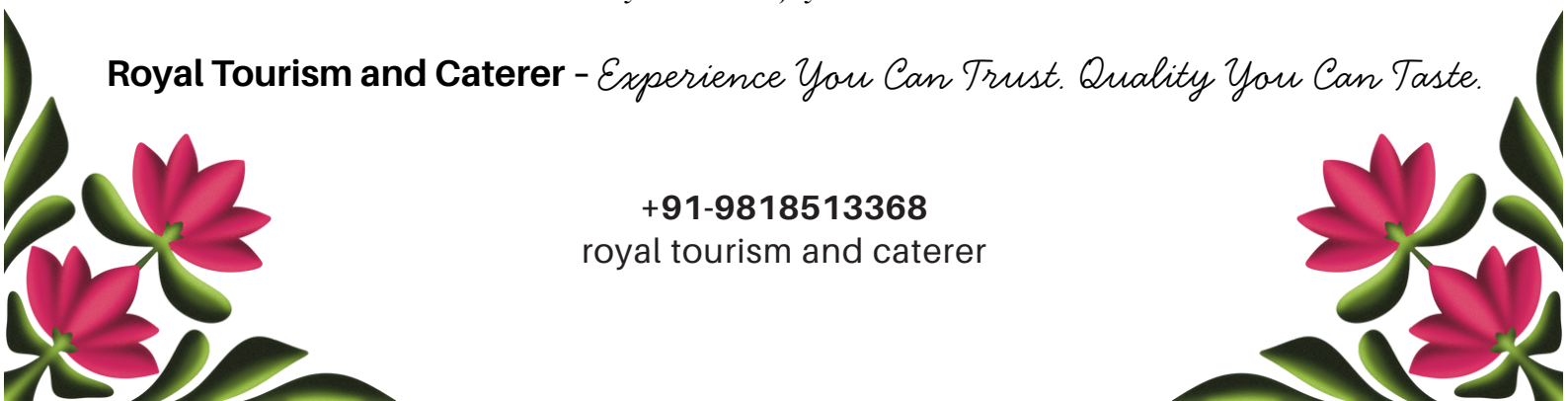
Our team is here to help you plan everything—from menu selection and live counters to full-scale catering and service management. Whether it's an elegant private dinner or a large celebration, we bring the confidence of experience and the passion of excellence.

 Call us today to discuss your event

Let us take care of the food, so you can enjoy the moment.

Royal Tourism and Caterer - *Experience You Can Trust. Quality You Can Taste.*

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नमस्ते
&
THANK YOU

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