



PATIALA ROOM

Punjab, the land of the five rivers, also called the land of plenty. One of the salient features of Punjabi food is the diverse range of dishes that can suit any palate.


















The Patiala room aims to capture a snapshot of Punjabi cuisine, The menus takes inspiration from Traditional home cooked and regional favourites, delicacies from the Royal kitchens of Patiala as well as the all time favourite street foods of Punjab.

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.

SOUP

- 🍅 **TAMATAR TE GEHUN DA SHORBA** 550
96 kcal | 300 ml | Tomato, broken wheat, coriander

- 🍅 ★ **BHUNNE MAKKAI TE PUDINA DA SHORBA** 550
185 kcal | 300 ml | Roast corn, mint
- ⚠️ **MURGH BADAMI SHORBA** 650
488 kcal | 300 ml | Chicken, almonds

- ⚠️ **PAYA DA RAS** 650
392 kcal | 300 ml | Lamb trotters, spices, ginger

VEGETARIAN APPETIZERS

- 🍅 **GOL GAPPE** 650
493 kcal | 12 pc | Crisp semolina puri, spiced potato and horsegram, flavoured waters

- 🍅 **CHOLE SAMOSA CHAAT** 850
795 kcal | 220 gm | Crushed samosas, spiced chickpea curry, chutneys, yoghurt
 
- 🍅 ★ **KURKURE DAHI KE KEBAB** 1350
996 kcal | 320 gm | Hung curd, black pepper, prunes, apricots, deep fried
 
- 🍅 ★ **PANEER KE BHOOLEY** 1350
664 kcal | 280 gm | Paneer dolmades, saffron, dried fenugreek
  
- 🍅 **BHARME ALOO PATHOHARI** 1350
658 kcal | 280 gm | Stuffed potato barrels, almonds and cottage cheese
  
- 🍅 **HING MATAR KI TIKKI** 1350
436 kcal | 300 gm | Green peas, spices, cheese stuffing

- 🍅 **PASHTUN SOYA CHAAP** 1350
675 kcal | 280 gm | Soya mockmeat, cheese chilly fondue
  
- 🍅 **MITTI KA KOSH** 1350
521 kcal | 300 gm | Assorted seasonal vegetables, pineapple
 

Kindly inform us if you are allergic to any food ingredients































🍅 Vegetarian ⚠️ Non-Vegetarian ★ Signature Dishes

List of Allergens:




Milk  Nuts  Gluten  Mustard  Molluscs  Eggs  Fish  Lupin  Soya  Peanuts  Crustaceans  Sesame  Celery  Sulphites 

All prices are in Indian Rupees. Government taxes as applicable.

NON-VEGETARIAN APPETIZERS

-  **MURGH TIKKA KANDHARI** **1550**
770 kcal | 300 gm | Cumin, pomegranate juice

-  **BADAMI MURGH TIKKA** **1550**
715 kcal | 300 gm | Cream, almond, cheese
 
-  **PINDI WALA BHATTI DA MURGH** **1650**
1218 kcal | 400 gm | Chicken drumsticks, signature spice mix
 
-   **PATIALA KIBTI MURGH** **1550**
858 kcal | 300 gm | Pan-fried chicken, pinenuts, onions, warm spices
 
-   **GOSHT CHAAP ASH KAURI** **1850**
1235 kcal | 280 gm | Lamb chops, mustard oil, kasoori methi
 
-  **GOSHT GALOUTI KEBAB** **1850**
1278 kcal | 280 gm | Minced lamb, aromats, smoked butter
  
-  **THE PATIALA ROOM RAAN** **3000**
3116 kcal | 1000 gm | Whole lamb leg, house spices, smoked desi ghee

-  **LAHORI TAWA MACCHLI** **1650**
542 kcal | 350 gm | Spiced fish fillet, cast iron grill
   
-   **TANDOORI TROUT** **2200**
1028 kcal | 500 gm | Whole trout, red spices
  
-  **AMRITSARI MACCHLI** **1550**
778 kcal | 280 gm | Fried fish fingers, spiced gram flour batter

-  **JHEENGE GULNAAR** **1850**
991 kcal | 280 gm | Jumbo prawns, Kashmiri chilli powder, cinnamon
  

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MAIN COURSE VEGETARIAN

-  **PANEER MAKHANWALA** **1350**
994 kcal | 400 gm | Punjabi cuisine classic
 
-   **PANEER RAHRA MASALA** **1350**
947 kcal | 400 gm | Paneer tikka, spicy cottage cheese gravy
 
-  **LABABDAR ALU BUHARA KOFTA CURRY** **1350**
1182 kcal | 400 gm | Cottage cheese and dried plum dumplings,
cashew onion tomato gravy, Amul cheese
 
-  **SAAG AAPKI PASAND** **1350**
854 kcal | 400gm | Paneer
853 kcal | 400gm | Makkai Matar
807 kcal | 400gm | Subz
Tempered spinach gravy, garlic, choice of vegetables
 
-   **BAIGAN BHARTA RAWALPINDI WALA** **1350**
351 kcal | 400 gm | Smoked aubergine concasse, fresh tomatoes,
mustard oil, coriander
 
-  **GUCCHI METHI MATAR MALAIDAR** **1650**
386 kcal | 400 gm | Morrel mushrooms, green peas,
kasuri methi, cashew cream
 
-  **PUNJABI PAKODA KADHI** **1250**
755 kcal | 400 gm | Onion fritters, gram flour curd gravy
 
-  **ALOO MUTTER WADIA WALE** **1250**
449 kcal | 400 gm | Sun-dried lentil dumplings, potatoes, green peas
 
-  **AMCHURI PYAZWALI BHINDI** **1250**
450 kcal | 400 gm | Okra, onions, raw mango powder


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MAIN COURSE NON-VEGETARIAN

-  **CHICKEN MAKHANWALA** **1650**
854 kcal | 400 gm | Punjabi cuisine classic


-  **GRAND TRUNK CHICKEN** **1650**
855 kcal | 400 gm | Spicy Dhaba inspired chicken curry

-   **PATIALA MURGH** **1650**
1187 kcal | 400 gm | Chicken, spiced onion tomato gravy, curd, cream




-  **KEEMA MATAR** **1650**
933 kcal | 400 gm | Lamb mince, green peas, tomato onion gravy

-  **KUNNA GOSHT** **1850**
876 kcal | 400 gm | Clay pot lamb curry, radish, turnip, carrot

-   **NALLI GOSHT BELIRAM** **1850**
933 kcal | 400 gm | Legendary mutton preparation by Chef Beliram from
kitchens of Maharaja Ranjit Singh

-  **SARSONWALI MACCHI** **1650**
510 kcal | 400 gm | Catfish, spiced mustard gravy

-  **KARAHJ JHINGE** **1650**
542 kcal | 400 gm | Prawns, onions, tomatoes, capsicum, karahi spices

-  **TARIWALI ANDA CURRY** **1350**
542 kcal | 400 gm | Fried boiled eggs, spicy tadka, coriander leaves


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RICE AND DAL

-  **CHIKKAR CHOLE PANEER** **850**
317 kcal | 400 gm | Kabuli channa, cottage cheese, spices

-  **PATIALA ROOM DAL** **850**
Black urad dal, rajma, cream, tomato, butter
417 kcal | 400 gm

-   **PUNJ RATANI DAL TADKA** **850**
339 kcal | 400 gm | 5 lentils from the 5 rivers of Punjab, house special tadka

-  **MASALENDAR PULAO** **1350 | 1650 | 1850**
624 kcal | 680gm | Matar Paneer
529 kcal | 680gm | Wadi
752 kcal | 680gm | Murgh
745 kcal | 680gm | Gosht
 
-  **STEAMED RICE** **600**
349 kcal | 350 gm
-  **JEERA RICE** **850**
409 kcal | 350 gm


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BREADS

	TANDOORI ROTI 274 kcal 80 gm Plain 297 kcal 80gm Butter 274 kcal 80gm Kadak 297 kcal 80 gm Laal Mirch  	200
	MISSI ROTI 356 kcal 100 gm  	300
	PARANTHA 411 kcal 120gm Lachha Laal Mirch Hari Mirch Pudina  	300
	NAAN 290 kcal 100gm Plain 320 kcal 80gm Butter 320 kcal 85gm Garlic 400 kcal 140gm Cheese  	300
	NAMAK AJWAIN KA TAWA PARANTHA 411 kcal 120gm  	300
	BHARME KULCHEY 374 kcal 160gm Aloo 372 kcal 160gm Paneer  	400

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SIDES

- 🍃 **FRUIT CHAAT** 650
139 kcal | 220 gm | Assorted fruits, black salt, chaat masala
- 🍃 **MASALA PAPAD** 650
43 kcal | 4 pcs
- 🍃 **RAITHA** 650
187 kcal | 400 gm | Bhuney lason
218 kcal | 400 gm | Aloo Pudina
418 kcal | 400 gm | Boondi
130 kcal | 400 gm | Cucumber
100 kcal | 400 gm | Pineapple


DESSERT

- 🍃 **KESAR BADAM WALI KULFI** 750
1068 kcal | 160 gm | The original Indian Ice cream
 
- 🍃 ★ **LAWERENCE ROAD FRUIT CREAM** 750
940 kcal | 160 ml | Seasonal fruits, custard cream

- 🍃 ★ **PHIRNI** 750
340 kcal | 140 ml | Traditional broken rice pudding
 
- 🍃 **GAJRELA (SEASONAL)** 750
422 kcal | 140 gm | Red carrots, khoya
 
- 🍃 **MOONG DAL AUR BADAM DA HALWA** 750
1275 kcal | 140 gm | Ghee roasted lentils, almonds, sugar
 
- 🍃 **KESAR RASMALAI** 750
515 kcal | 160 gm | Cottage cheese dumplings, saffron flavoured milk
 
- 🍃 ★ **GREEN CARDAMOM AND SAFFRON CAMEL CUSTARD** 750
234 kcal | 140 gm | Fruit Compote
 
- 🍃 **BERRY CHOCOLATE MOUSSE** 750
881 kcal | 160 ml | Dark chocolate, berries


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