

Ever since its inception in 1949, The Society has been acclaimed for its exquisite cuisine and drinks. In the rich tradition of the past, the service still remains discreet, amidst an air of urban sophistication.

Following the legacy of Chef Peter Rozario, and his successor Chef Augustine Rozario, the younger generation chefs continue to mesmerize the gourmets with their finest preparations of Continental Cuisine, from across the continent.

The traditional Indian food has always been widely appreciated for its fabulous tastes. Taking cue from the diversity in Indian culture, geography, and climate and of course indigenous cuisine, The Society has successfully combined age-old culinary fare from different parts of the country and yet lent it a contemporary feel and taste. This menu offers favourite items from north & north-west regions.

The Society today epitomizes and remains the finest dining experience,

"Bon Appetite"



Soups

	Minestrone Soup An Italian delicacy vegetable broth flavoured with basil and parmesan	475
	Mulligatawny Soup Tempered lentil soup garnish with rice	425/475
	Tomato Water Chestnut Shorba Indian style Tomato soup infused with ginger fresh coriander And served with water chestnut	375
	Murgh Kesar Badami Shorba Rich chicken soup thickened with almond flavoured With saffron	475
Sa	lads	
	Insalata Caprese Sliced fresh mozzarella, tomatoes with sweet basil	495
	Caesar Salad	
	Non Veg	550
	Veg	495
	Heart of lettuce, parmesan shavings with Caesar dressings	
	Shrimp Cocktail	675



Appetisers

Sofiyani Paneer Tikka Fennel scented morsels of cottage cheese cooked to perfection	575
Vegetable Seekh Kebab Minced vegetable skewered and covered with onions, peppers and Cooked in clay oven	575
Kurmuri Methi Palak Tikki Crumbed fried fenugreek & spinach roundels	575
Bhatti Ka Murgh Society's take on tandoori chicken	700/1200
Reshmi Murgh Tikka Tender chicken morsels marinated in Indian spices & char grilled	650
Fish Amritsari Deep fried batter coated batons of fish	650
Pomfret Pakiza Pomfret cooked in tandoor with perfection	1150
Warm Prawns With Olive Oil Prawns tossed with garlic, fresh red chilli and salt	975
Teekha Jhinga Prawns marinated in array of cream and spices char grilled in tandoor	1075



Main Course Continental

Vegetable Burgundy Vegetables tossed with cream & red wine mushroom sauce served With saffron rice	680
Escalope Of Vegetable Paprika Vegetable pancake topped with piquant Hungarian paprika sauce Served with herb rice	680
Lasagna Al Forno Lasagna layered with Spanish risotto and mozzarella cheese	680
Fish And Chips Crumb fried fish filet served with tartar sauce	750
Chicken Schnitzel Fried chicken breast with dill tartar sauce rum laced Mushroom sauce	795
Coq-Au-Vin Braised chicken with wine and mushroom	795
Braised Chilien Seabass Seabass fillet braised &finished in oven served with wine, lemon butter Dill & caper sauce	880



	Lobster Thermidor	1775
	Served with vegetables, mash potato or rice	
	Chicken Diane	1150
	Grilled Chicken chops served with vegetables / mash potato/ chips	
	Spaghetti Fernandes	1125
	Our in house speciality creamy tomato sauce flambéed and served	
	With spaghetti	
	Cheese Fondue	1250
Ste	raks —	
`		850
	Devilled Cottage Cheese Steak	630
	Cottage cheese & bell pepper sautéed with garlic roasted chilli flakes	
	Crushed black peppers, oregano & served with mash potato	
	Steak With Pepper Sauce	975
	Steak Fernandes	1150
	Buffalo tender loin grilled to your taste served with mash potato, glazed	
	Vegetables finished with Fernandes sauce	
Sin	des (any one)	350
Qu	ne (wing one)	330

Sautéed Cream spinach / Mash Potato / French Fries / Glazed Vegetables



Main Course Vegetarian

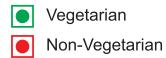
	Subz Khada Masala Mix Vegetables cooked in tomato gravy	750
	Aloo Gobi Adraki A combination of two belonged Vegetables Cooked together with some simple spices	750
	Bhindi Kurmuri Crispy okra with tangy dry mango powder	750
	Dum Ka Paneer Char grilled cottage cheese cooked with tomato cashew nut gravy	775
	Kofta Naram Dil Fried mix vegetables dumplings with thick creamy gravy	775
N	n-Vegetarian	
	Murgh Ke Khass Classic Butter chicken	895
	Gosht Rogan Josh kashmiri delicasy distinguished by its thick , aromatic, flavourful red sauce and	950 tender
	Kadai Jhinga Prawns dusted with peppers and tanged up with pomegranate	975
Ri	ice	
Saf	fed Chawal/Spinach & Butter Rice	400
Bi	iryani	
	Vegetables	550
	Chicken	600
	Mutton	770





Dal

	Dal Tadka	450
	Dal Makhani	495
B	reads	
	Roti	165
	Naan	165
	Phulka (3 pcs)	165
	Stuffed Kulcha	220
	(Paneer / Aloo/Pyaaz/Cheese/Chili)	
	Laccha Paratha	220
	Roomali Roti	220
	Missi Roti	250
	Society Bread Basket	450
	(Roti/Naan/Kulcha/Paratha)	
Sic	des	
	Papad (Roasted / Fried /Masala)	150/250
	Plain Curd	250
	Raita	350
	(Mix Vegetable Raita / Boondi / Pineapple)	
<u>D</u>	esserts	
	Warm Walnut Brownie	550
	Gulab Jamun	450
	Malai Kulfi	450
	Choice Of Ice Cream	450



Please inform the server if you are allergic to something Government taxes as applicable

Beverages

Tea

Assam/English breakfast /Earl grey/Masala/Green	
Darjeeling/Chamomile	200
Coffee	
Espresso/Cappuccino/Latte/Americano	250
Iced Tea Peach/ Strawberry/ lemon	220
Fresh Lime Soda / Water	220
Hot chocolate	220
Seasonal Fresh Fruit Juice /Cold Press juice	250
Milk Shakes/ Cold Coffee	250
Buttermilk / Lassi Plain / Sweet / Salted	230
Packaged Drinking Water	165
Himalayan Mineral Water	220

