

# *The Society*

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"

Vegetarian

Non-Vegetarian

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

## *Soups*

- |                                     |  |         |
|-------------------------------------|--|---------|
| <input checked="" type="checkbox"/> | Minestrone Soup  | 475     |
|                                     | An Italian delicacy vegetable broth flavoured with basil and parmesan                          |         |
| <input checked="" type="checkbox"/> | Mulligatawny Soup  | 425/475 |
|                                     | Tempered lentil soup garnish with rice   |         |
| <input checked="" type="checkbox"/> | Tomato Water Chestnut Shorba   | 375     |
|                                     | Indian style Tomato soup infused with ginger fresh coriander<br>And served with water chestnut |         |
| <input type="checkbox"/>            | Murgh Kesar Badami Shorba  | 475     |
|                                     | Rich chicken soup thickened with almond flavoured<br>With saffron                              |         |

## *Salads*

- |                                     |   |     |
|-------------------------------------|---|-----|
| <input checked="" type="checkbox"/> | Insalata Caprese  | 495 |
|                                     | Sliced fresh mozzarella, tomatoes with sweet basil        |     |
|                                     | Caesar Salad  |     |
| <input type="checkbox"/>            | Non Veg   | 550 |
| <input checked="" type="checkbox"/> | Veg   | 495 |
|                                     | Heart of lettuce, parmesan shavings with Caesar dressings |     |
| <input type="checkbox"/>            | Shrimp Cocktail   | 675 |

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## *Appetisers*

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

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## Main Course

### Continental

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

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<input type="checkbox"/>	Lobster Thermidor	1775
	Served with vegetables, mash potato or rice	
<input type="checkbox"/>	Chicken Diane	1150
	Grilled Chicken chops served with vegetables / mash potato/ chips	
<input type="checkbox"/>	Spaghetti Fernandes	1125
	Our in house speciality creamy tomato sauce flambéed and served With spaghetti	
<input type="checkbox"/>	Cheese Fondue	1250

## *Steaks*

<input type="checkbox"/>	Devilled Cottage Cheese Steak	850
	Cottage cheese & bell pepper sautéed with garlic roasted chilli flakes Crushed black peppers, oregano & served with mash potato	
<input type="checkbox"/>	Steak With Pepper Sauce	975
<input type="checkbox"/>	Steak Fernandes	1150
	Buffalo tender loin grilled to your taste served with mash potato, glazed Vegetables finished with Fernandes sauce	

## *Sides (any one)*

350

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

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## *Main Course*

### *Vegetarian*

- |                                     |   |     |
|-------------------------------------|---|-----|
| <input checked="" type="checkbox"/> | Subz Khada Masala<br>Mix Vegetables cooked in tomato gravy  | 750 |
| <input checked="" type="checkbox"/> | Aloo Gobi Adraki<br>A combination of two belonged Vegetables<br>Cooked together with some simple spices | 750 |
| <input checked="" type="checkbox"/> | Bhindi Kurmuri<br>Crispy okra with tangy dry mango powder   | 750 |
| <input checked="" type="checkbox"/> | Dum Ka Paneer<br>Char grilled cottage cheese cooked with tomato cashew nut gravy                        | 775 |
| <input checked="" type="checkbox"/> | Kofta Naram Dil<br>Fried mix vegetables dumplings with thick creamy gravy                               | 775 |

### *Non-Vegetarian*

- |                          |   |     |
|--------------------------|---|-----|
| <input type="checkbox"/> | Murgh Ke Khass<br>Classic Butter chicken  | 895 |
| <input type="checkbox"/> | Gosht Rogan Josh<br>kashmiri delicacy distinguished by its thick , aromatic,flavourful red sauce and tender | 950 |
| <input type="checkbox"/> | Kadai Jhinga<br>Prawns dusted with peppers and tanged up with pomegranate                                   | 975 |

### *Rice*

- |  |                                    |     |
|--|------------------------------------|-----|
|  | Safed Chawal/Spinach & Butter Rice | 400 |
|--|------------------------------------|-----|

### *Biryani*

- |                                     |            |     |
|-------------------------------------|------------|-----|
| <input checked="" type="checkbox"/> | Vegetables | 550 |
| <input type="checkbox"/>            | Chicken    | 600 |
| <input type="checkbox"/>            | Mutton     | 770 |

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## *Dal*

<input checked="" type="checkbox"/>	Dal Tadka	450
<input checked="" type="checkbox"/>	Dal Makhani	495

## *Breads*

<input checked="" type="checkbox"/>	Roti	165
<input checked="" type="checkbox"/>	Naan	165
<input checked="" type="checkbox"/>	Phulka (3 pcs)	165
<input checked="" type="checkbox"/>	Stuffed Kulcha (Paneer / Aloo/Pyaaaz/Cheese/Chili)	220
<input checked="" type="checkbox"/>	Laccha Paratha	220
<input checked="" type="checkbox"/>	Roomali Roti	220
<input checked="" type="checkbox"/>	Missi Roti	250
<input checked="" type="checkbox"/>	Society Bread Basket (Roti/Naan/Kulcha/Paratha)	450

## *Sides*

<input checked="" type="checkbox"/>	Papad (Roasted / Fried /Masala)	150/250
<input checked="" type="checkbox"/>	Plain Curd	250
<input checked="" type="checkbox"/>	Raita (Mix Vegetable Raita / Boondi / Pineapple)	350

## *Desserts*

<input checked="" type="checkbox"/>	Warm Walnut Brownie	550
<input checked="" type="checkbox"/>	Gulab Jamun	450
<input checked="" type="checkbox"/>	Malai Kulfi	450
<input checked="" type="checkbox"/>	Choice Of Ice Cream	450

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# *Beverages*

## **Tea**

Assam/English breakfast /Earl grey/Masala/Green  
Darjeeling/Chamomile 200

## **Coffee**

Espresso/Cappuccino/Latte/Americano 250

Iced Tea 220

Peach/ Strawberry/ lemon

Fresh Lime Soda / Water 220

Hot chocolate 220

Seasonal Fresh Fruit Juice /Cold Press juice 250

Milk Shakes/ Cold Coffee 250

Buttermilk / Lassi 230

Plain / Sweet / Salted

Packaged Drinking Water 165

Himalayan Mineral Water 220

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