



JAAGIR MANOR
IHCL SELECTIONS

PAVILION
À La Carte Selection

LUNCH & DINNER







MENU

12:30 PM - 2:30 PM | 8:00 PM - 10:00 PM












SALADS & APPETIZERS

- Mediterranean Greek Salad   575
- Smoked Chicken & Apple Salad   650
- Corn Matar Ke Tawa Kebab  575
 Corn kernels & green pea patty with mild Indian spices cooked on a hot griddle
- Paneer Dry Red Chili   650
 Spicy crispy cottage cheese, onion, capsicum, soya & sesame seed
- ■ Chicken Shami Kebab  650
 Minced chicken with mild Indian spices cooked on hot griddle
- Nagauri Methi Ka Murg Tikka    650
 Fenugreek-flavored chicken tikka
- ■ Chicken Dry Red Chili    650
 Spicy chicken cubes, onion, capsicum, soya sauce & sesame
- Kuti Mirch Aur Amchoor Ka Machli Tikka   650
 Sole fish marinated with chilly flakes, dry mango powder & crushed pepper cooked on a flat griddle
- Paneer Dry Red Chili   650
 Spicy crispy cottage cheese, onion, capsicum, soya sauce & sesame

SOUPS & SHORBA


















- Hot & Sour Soup   390
- Wild Mushroom Soup   450
 Puree of variety of mushroom drizzled with cold pressed Ligurian olive oil
- Ramen Noodle Soup   450
 A thin soup made with Ramen noodle, & shitake mushroom
- Murg Badam Ka Shorba    450
 Indian spiced slow cooked chicken stock with slivers of almond

SANDWICHES & WRAPS

- Green Club Sandwich   650
 Triple decker with a filling of cheese, vegetable patty, lettuce cucumber & tomato with an option of lightly toasted bread
- Make Your Own Sandwich** 650
 Plain | Toasted | Grilled
 Choose From:
 - Ham & Cheese Sandwich With Pear Relish  
 - Chicken & Green Onion Salad  
 - Cucumber, Tomato & Potato Rosti With Mint Sauce 
 - Char Grilled Vegetable & Brie Cheese  
 - Paneer Kathi Roll  750
 - Murgh Kathi Roll  750

All sandwiches will be accompanied with French fries & house salad.

PASTA & RISOTTO

- Beetroot & Cream Cheese Risotto   975
 Cooked carnaroli with beetroot, mascarpone cheese and basil
- Pancetta & Onion Risotto   975
 Cooked carnaroli with bacon and onion finished with parmesan and cold press olive oil
- Make Your Own Pasta** 975
 Penne | Fettuccini | Spaghetti
 Choose From:
 - Sundried Tomato & Smoked Chicken In   Cream Sauce
 - Bacon & Spicy Tomato Sauce  
 - Aglio-Olio-Peperoncino  
 - Char Grilled Vegetable In Basil Cream Sauce  
 - Mushroom & Parmesan Garlic Cream Sauce  
 - Spicy Tomato Sauce Finished With Vodka   

Please let us know if you're allergic to any ingredients. Prices are in Indian rupees and are exclusive of applicable government taxes.

At Jaagir Manor, we only serve fresh dining options. We apologize in advance if some of the ingredients are not available.

■ Vegetarian
 ■ Non-vegetarian
 ■ Contains Egg
  Spicy
  Chef's Special
 Nuts
  Fish
  Dairy
  Nuts
  Gluten
  Gluten-Free
  Sesame

MAIN COURSE

- ■ **Mustard Crusted Chicken Breast** 🌿 975
 With folk olive mash & grilled vegetable
- ■ **Traditional Crumb Fried Fish & Chips** 🐟 🥛 🌿 975
 Marinated sole fish freshly crumbed & fried served with tartar sauce
- ■ **Tapenade Crusted Sole Fish** 🐟 🌿 1050
 Mustard potato, tossed vegetable & orange butter sauce
- **Thai Green Curry** 🍛 850
 Served with steam rice
- **Dum Ka Paneer** 🥛 🌿 🍲 850
 Creamy preparation of cottage cheese in an onion and cashew nut gravy
- **Mix Vegetable Taka Tin** 🥛 🍛 850
 Semi dry preparation of mixed green vegetable finished with fenugreek leaves
- **Palak Corn Tamatar** 🥛 🍛 850
 Freshly chopped baby spinach with corn kernels in an onion tomato gravy.
- **Hing Dhania Ke Chatpate Aloo** 🍛 🌿 850
 Potato preparation tempered with asafoetida & whole coriander seed
- **Dal Tadka** 🍛 550
 Yellow lentil tempered with garlic ,onion and tomato
- **Dal Makhani** 🥛 🌿 550
 Black lentil simmered overnight, finished with butter & cream
- **Tariwali Machli** 🐟 🥛 🍛 850
 Sole fish marinated in citric blend of Indian spices cooked in tangy yellow gravy & coconut
- **Home Style Chicken Curry** 🍛 850
 Tender morsel of chicken cooked in a tomato & brown onion gravy
- **Lagan Ka Gosht** 🍛 975
 Awadhi preparation of morsels of tender spring lamb cooked slowly with myriad of ground spices

RICE & INDIAN BREADS

- **Vegetable Biryani** 🥛 🍛 875
 Seasonal vegetable and basmati rice cooked with saffron and cardamom
- **Chicken Biryani** 🥛 🍛 875
 Chicken morsel and basmati rice cooked with saffron & cardamom
- **Steamed Rice** 🍛 450
- **Tawa Roti** 🌿 80
- **Missi Roti** 🌿 120
- **Tawa Parantha** 🌿 120

All biryanis are served with burani raita

ACCOMPANIMENTS

- **Green Salad** 🍛 225
- **Raita** 🥛 🌿 350
 Mix Vegetable | Boondi
- **Peanut Masala** 🍲 🍛 350
- **French Fries** 🍛 450

DESSERTS

- **Warm Chocolate Brownie** 🥛 🍷 🌿 450
- **Choice Of Ice Cream** 🥛 🍛 450
- **Moong Dal Halwa** 🥛 🍷 🌿 450
 Sweet lentil pudding cooked with desi ghee & topped with pistachio
- **Keshria Phirnee** 🥛 🍷 🍛 450
 Rice pudding with saffron & milk
- **Shahi Gulab Jamun** 🥛 🍷 🌿 450
 Deep fried condensed milk dumplings dipped in sugar syrup & topped with almond flakes

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