VEGETARIAN SECTION

SHARING PLATES & APPETIZERS

PAPAD WALA PANEER • 455
Crispy fried, mint & garlic

MALAI BROCCOLI • 455
Broccoli florets, cream, cheese, bell peppers

ACHARI RAJMA KI TIKKI • 455
Kidney bean patties, yellow chilli, cardamom, mint chutney

KHUMB AKHROT KI TIKKI • 455
Mushroom, walnut & cottage cheese patty

MAC & CHEESE • 455
Fried croquet, Idaho wedges, cayenne mayo

THAI SPRING ROLL • 455
Crispy fried, spiced shredded vegetables

LOTUS STEM HONEY CHILLI • 455
Sweet & spicy, lotus stem, honey, scallions

BRUSCHETTA • 550
Tomato-basil, mozzarella & arugula topping / avocado, extra virgin olive oil, Himalayan rock salt

SANDWICHES & STACKS

THE CONNAUGHT CLUB • 455
Coleslaw, cheese, tomato, lettuce, pickle

SOUR DOUGH • 455
Toasted warm, Roma tomatoes, mozzarella, Romaine hearts, pickle

ENCHILADAS • 455
Grilled tortilla, refried beans, sweet peppers, avocado, cheese

RYE PANINI • 455
Tofu, broccoli, water chestnuts, cherry tomatoes in chilli sauce

BAGUETTE • 455
Crunchy cottage cheese & bell pepper in smoked BBQ sauce

TNCD KATHI ROLL • 455
Spit-roast paneer tikka, kachumber, mint chutney

SALADS & SOUPS

QUINOA SALAD • 455
Romaine hearts, roasted pumpkin seeds, sweet potato, pomegranate

LIGHT CAESAR SALAD (EGG LESS) • 455
Garlic-olive oil dressing, Romaine hearts, parmesan, bread crostini

LEBANON AT 'EASE' • 455
A sampler of hummus, cigara boregi, babaganoush, pita crisps

AVOCADO • 400
Vine tomatoes, apricot, citrus segments, mesclun

CARROT & CORIANDER • 400
Carrot-coriander cream soup, naan bread crostini

BHUNE MIRCH MAKAI KA SHORBA • 400
Spiced bell pepper & corn soup

ZUPPA DI POMODORO • 400
Roma tomato soup, garlic, brioche toast

HEALTHY BOWLS

BARLEY, HERB, HEARTY VEGETABLE SOUP • 455

LEMONY CHICKPEA SOUP • 455
Fennel, sumac & zhoug

DETOX SUMMER SALAD • 455
Avocado, asparagus, tofu, mushroom, broccoli, celery, chickpea, roasted chicken, boiled egg in mustard dressing

ENERGY BOOSTER SALAD • 455
Sweet potato, quinoa, cherry tomatoes, broccoli, pomegranate, mixed seeds, feta, topped with amaranth seeds

POACHED SALMON • 455
Lemongrass, kaffir lime & steamed exotic vegetables

CREAMY VEGAN PASTA SALAD • 455
Cherry tomatoes, green beans, artichokes, olives

Fairly ASIAN

HOT & SOUR SOUP • 400
Famous from Sichuan, wood ear, bamboo shoots

TOFU (VEGAN) • 500
Stir fried tofu, vegetables, golden garlic, soy ginger

PAN FRIED NOODLES • 500
Crispy fried noodles, shredded vegetables, Sichuan sauce

SHANDONG FRIED RICE • 500
Buttered caramelised onion rice

TRY THE THAI • 585
Basil, lemongrass, vegetable curry

DILLI KI GALLION SE

PURANI DILLI KI CHATKEELI CHAAT • 325
Crispy fritters, beaten curd & chaat masala

HATTI DE CHOLE BHATURE • 450
Spiced chickpeas, puffed fried bread, salted chilli

DAHI BHALLA • 325
Deep-fried lentil balls, curd, tamarind & coriander chutney, black salt

DILLI WALE GOLGAPPE • 325
Golgappe, spiced potatoes, tamarind chutney, mint-coriander chutney

TAWE WALE ALOO TIKKI • 325
Crisp shallow fried spiced potato patties, chickpeas, sweet curd

ALOO MUTTER SAMOSA • 325
Deep fried parcels, potato & green peas stuffing, tamarind chutney, mint chutney

Comfort MAINS

QUICHE • 650
Spinach, chèvre, pine nut & black currant

MOUSSAKA • 650
Baked layered courgette, eggplant, chickpeas & tomatoes

PANEER TIKKA MASALA (JAIN) • 700
Cottage cheese, spiced tomatoes, cashew nut gravy, cream

PINDI CHOLE • 650
Stewed chickpeas, ginger, black salt, chillies

BHINDI DO PYAZA • 650
Slow cooked spiced okra, onions, tomatoes

SINGADA MUTTER • 650
Water chestnuts, green peas, tomatoes, mace

VILAYATI SUBZ • 650
Exotic vegetables, fresh corn, cashew nut gravy

CHIRONJI LASOONI PALAK • 650
Sautéed spinach, burnt garlic, toasted chironji seeds

DAL MAKHANI • 650
Slow cooked black lentils, ginger, cream, butter

VEGETABLE PORIYAL • 650
Infused & spiced vegetables & spiced vegetables, fresh coconut

SUBZ BIRYANI • 750
With raita, mirchi ka salan

RICE • 375
Cumin/Green peas/Plain/Khichdi/Curd rice

BREADS • 175
Roti/Naan/Lachha paratha/Stuffed kulcha/Phulka

TAWA PARATHA • 175

DESSERTS

KESAR RASMALAI • 450
Cottage cheese dumplings, saffron milk

JALEBI • 450
Crisp fritters, cardamom sugar syrup, saffron

ELAICHI GULAB JAMUN • 450
Golden fried dumplings in sugar syrup

ICE CREAM• 450
Flavours of the day

FALOODA WALI KULFI • 450
Kulfi, falooda spaghetti, rose dollops, basil seeds

FRUITS • 450
Seasonal fresh fruit platter

All prices are in Indian rupees and subject to government taxes

Please inform our associates if you are allergic to any ingredients

THE CONNAUGHT

NON-VEGETARIAN SECTION

SHARING PLATES & APPETIZERS

DOODHIYA MURGH TIKKA • 450
Tender chicken cubes, cheese, green chilli

'MOUNTAIN' CHICKEN • 450
Black pepper, mundu chilli, Sichuan pepper

BURRA KEBAB • 500
Lamb chops, cloves, yellow chilli powder

GILAFI SEEKH KEBAB • 650
Lamb mince, bell pepper, cloves

AMRITSARI FISH • 650
Fried, chilli sauce

GWADAR JHINGA • 650
Bay prawns, potli masala, lemon rind

SANDWICHES & STACKS

FOCACCIA • 550
Chicken piccata, sundried tomatoes, fresh avocado, egg, cheddar, honey mustard

THE CONNAUGHT CLUB • 550
Chicken, ham, bacon, fried egg, tomato, lettuce

PRIME LAMB BURGER • 550
Sesame bun, minced lamb, pickle, onions, mayo, raclette cheese & fries

RYE PANINI • 550
Smoked ham, warm emmental, arugula, balsamic drizzle

TCND KATHI ROLL • 550
Spit-roast chicken, egg, kachumber, mint chutney

BADIYA 'BAIDA' • 550
Chicken mince, egg, chillies, chutney

SALADS & SOUPS

SMOKED SALMON • 550
Hot smoked salmon tartine, dill butter, iceberg, cucumber salad

'SEA'SAR SALAD • 450
Chicken tenders / grilled prawns, romaine hearts, anchovy-garlic dressing, parmesan croutons

LEBANON AT 'EASE' • 450
A sampler of Hummus lahm, sumac sambousek, dajaj falafel, pita crisps

CURRIED ALMOND CHICKEN • 500
Chicken soup, roasted almond, coriander

SHRIMP BISQUE • 500
French classic, sour cream, tobiko

Comfort MAINS

LAMB CHOPS 'SCOTTADITO' • 1150
Mint-potato mash, St. Germaine pearls, kaffir lime jus

THE BRITISH PIE • 850
Lamb mince, thyme, pomme mousseline

SPRING CHICKEN • 850
Barley risotto, spring vegetables, beet chips

PRAWNS • 900
From the plancha, togarashi, pimento confit

ATLANTIC SALMON • 1050
San Marzano, garden greens, lime-caper olive oil

SEA BASS • 1050
Baked, sweet potato mousse, orange braised fennel, martini-coriander sauce

LAAL MAANS • 950
Slow cooked lamb stew, ginger, chilli

1947 BUTTER CHICKEN • 850
Traditional spit-roasted, cardamom, cream

GOAN FISH CURRY • 850
Spicy, coconut, curry leaves

BIRYANI LAMB/CHICKEN • 975/875
With raita, mirchi ka salan

Fairly ASIAN

MANCHOW SOUP • 425
Chicken, chilli, fresh coriander, crispy noodle

TRY THE THAI • 675
Red/Green Curry – Chicken/Prawns/Fish, Basil Rice

KUNG PAO • 675
Chicken tender, cashew nut, celery, black bean sauce

HAWKER NOODLES • 625
Spiced pork noodles, scallions, chilli

CANTONESE FRIED RICE • 625
Prawn/Chicken, golden garlic, black pepper

'Bowled' OVER
(COMPLETE MEAL IN A BOWL)

DHABA MURGH • 625
Home style chicken, chilli, jeera rice

RAMEN • 625
Noodles, ham, egg, soy broth, nori, chilli oil

NASI LEMAK • 625
Rice, spiced-prawns, fried egg, chicken, peanuts, sambal

BURMESE 'KHAO' SUEY • 575
Noodles, peanuts, fried garlic, chilli spikes, vegetables

KASHMIRI RAJMA • 575
Simmered spiced kidney beans, rice, pickle

MUNCHURIAN • 575
Vegetable dumplings, chilli garlic fried rice

Angolo ITALIANO

LINGUINE • 650
Braised pulled lamb, rosemary, beurre noisette

BUCATINI AMATRICIANA • 650
Bucatini, bacon, Roma tomatoes

RISOTTO • 650
Confit chicken, bean sprouts, caramelised onions

PANSOTTI • 575
Spinach, ricotta, sundried tomatoes

RIGATONI • 575
Ratatouille, pesto, cheddar cream

SPAGHETTI • 575
Aglio e olio

PENNE • 575
Crushed tomatoes & chilli

DESSERTS

NEWYORK CHEESE CAKE • 450
Passion fruit, caramelised nuts

CHOCOLATE DECADENCE • 450
Double chocolate cake

APPLE CRUMBLE • 450
Baked apple, cinnamon, nuts

TIRAMISU SENZA UOVA • 450
Espresso coffee infused sponge, mascarpone cheese, cream

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THE CONNAUGHT