Explore
The
Taste Inside

Restaurant Menu

HOTEL
CROWN
PALACE

A Choice of Excellence


HOTEL
CROWN
PALACE
A Choice of Excellence

Beverages

(VEGETARIAN)

JAL JEERA 80/-
(Fresh Lime Juice fortified with Cumin Seeds)

MASALA CHAACH 110/-
(Buttermilk served with roasted Cumin and fresh Mint)

SWEET LASSI 120/-
(Indian Sweet Lassi with dry fruits and rose water)

MIX FRUIT LASSI 140/-
(Indian Sweet Lassi with seasonal fresh fruits and rose water)

FRESH JUICE 125/-
(Seasonal availability)

CANNED JUICE *(Per Glass)* 120/-

FRESH LIME WATER 80/-

FRESH LIME SODA 100/-





LEMON TEA *(Hot)* 70/-

GREEN TEA *(Hot)* 70/-

MASALA TEA - READY MADE 70/-

SEPARATE TEA 80/-

COFFEE INSTANT 80/-

CAPPUCCINO 100/-

ICED LEMON TEA 120/-

MILK *(Hot / Cold)* 110/-

CORNFLAKES WITH HOT 'OR' COLD MILK 140/-

HOT MILK WITH BOURNVITA 130/-

MILK SHAKE 140/-
(Vanilla / Chocolate / Mango / Strawberry)

COLD COFFEE 180/-

COLD COFFEE WITH ICE CREAM 190/-

COKE FLOAT 150/-
(Vanilla Ice Cream dipped in Cola)

GOVERMENT TAXES AS APPLICABLE

Accompaniments

(VEGETARIAN)



PEANUT *(Plain Salted / Fried / Boiled)*	120/-
FINGER CHIPS	160/-
POTATO CHAAT	150/-
PEANUT CHAAT	180/-
CORN CHAAT	150/-
CHEESE CHILLY GARLIC TOAST	220/-
GARLIC FRIED	110/-
GREEN CHILLY FRIED	65/-
GREEN PEAS *(Fried / Boiled)*	210/-
KAJU FRIED	240/-
PANEER CUBES SALTED / FRIED	220/-



CHEESE PINEAPPLE CANAPE	240/-
KABULI CHANA *(Fried / Boiled)*	210/-
PLAIN CURD	150/-
DAHI WADA	180/-
PINEAPPLE RAITA	220/-
FRUIT RAITA	240/-
BOONDI RAITA	170/-
VEG RAITA	170/-
CORN ONION RAITA	170/-
ALOO PUDINA RAITA	170/-
PAPAD *(Dry Roasted / Fried)*	40/-
MASALA PAPAD *(Dry Roasted / Fried)*	50/-
BUTTER CHANA PAPAD	50/-

Medium Spicy Very Spicy

GOVERMENT TAXES AS APPLICABLE

Salads

(VEGETARIAN)

ONION SALAD	**70/-**
FRESH GREEN SALAD *(Sliced)*	**110/-**
PUNJABI GREEN SALAD *(Jardiniere cut)*	**130/-**
KACHUMBER SALAD	**110/-**
PANEER KACHUMBER SALAD	**150/-**
CORN & PINEAPPLE SALAD	**130/-**
SPROUTED SALAD	**130/-**
FRESH FRUIT SALAD	**180/-**
CREAM CUCUMBER	**140/-**
CROWN TONGUE TWISTER *(Pineapple & Cottage Cheese with chef special dressing)*	**160/-**
IRON SALAD *(Cubes of Pineapple, Cottage Cheese, Tomatoes, Cucumber tossed in vinaigrette & served on bed of spinach)*	**200/-**
RUSSIAN SALAD *(Dices of Vegetable in Veg Mayonnaise Sauce)*	**230/-**



We use Egg Free Mayonnaise

Medium Spicy Very Spicy



(NON VEGETARIAN)

HAWAII CHICKEN SALAD *(Chicken with Mayonnaise sauce topped with Pineapple)*	**280/-**
SHREDDED CHICKEN SALAD *(Shredded Chicken with Julienne of Vegetables tossed in Vinaigrette sauce)*	**280/-**
DEVILED EGG SALAD *(Halves of boiled Eggs filled with spicy filling - served cold with Red Chilly Spiced Tomatoes)*	**220/-**
CHILLY SCRAMBLED EGG SALAD *(Scrambled Eggs tossed with chops of Onion, Tomato, Green Chilly)*	**220/-**
CURRIED EGG SALAD *(Boiled Egg, Apple & Potato cubes in Curd & Mayonnaise, spiced with Green Chillies & Curry Powder)*	**220/-**
EGG & CUCUMBER SALAD BITES *(Canapes made on bed of Cucumber topped with mashed Egg & Cherries in Cheese & Mayonnaise spiced with Chilly flakes & Oregano)*	**220/-**

GOVERMENT TAXES AS APPLICABLE

Soup & Shorba

(VEGETARIAN)

TOMATO SHORBA 175/-
(Authentic Indian spiced Tomato base thin soup)

KUMBH PUDINA SHORBA 175/-
(Mushroom & Mint base thin spiced soup)

CREAM OF TOMATO 175/-
(Tomato soup served with Croutons and Cream)

LEMON CORIANDER SOUP 180/-
(Coriander based tangy soup with Squeeze of Lemon, small cubes of Veggies and Cottage Cheese)

SWEET CORN SOUP 180/-
(Thick soup with sweet Corns and chops of Vegetables)

HOT 'N' SOUR SOUP 175/-
(A dark, spicy & thick soup with julienne of Vegetables and Mushrooms)

MANCHOW SOUP 175/-
(Thick soup with combination of chops of Pasta, Vegetables & Mushrooms)

CLEAR VEGETABLE SOUP 175/-
(Julienne of Vegetables in clarified Vegetable stock)

TALUMEIN VEGETABLE SOUP 210/-
(Semi thick Noodle soup with shredded Vegetables)

WONTON SOUP 210/-
(Veggies stuffed in Wonton with julienne of Mix Vegetables simmered in stock)

MORE VARIETY IN SOUP 190/-
Cream of Mashroom, Cream of Veg.





(NON VEGETARIAN)

FRENCH ONION SOUP 230/-
(Clear Onion soup with Egg yolk and Cheese toast)

CREAM OF CHICKEN SOUP 240/-

SWEET CORN CHICKEN SOUP 240/-

HOT 'N' SOUR CHICKEN SOUP 240/-
(A dark, spicy & thick soup with julienne of Vegetables, Mushrooms, drops of Egg & Chicken)

MANCHOW CHICKEN SOUP 240/-
(Thick soup with combination of chops of Pasta, Vegetables, drops of Egg & Chicken)

CHICKEN CLEAR SOUP 240/-

WONTON CHICKEN SOUP 270/-
(Chicken stuffed Wonton simmered in stock with Veggies)

LUNG-FUNG CHICKEN SOUP 240/-
(Clear Chicken soup, finished with whipped Egg white)



Medium Spicy Very Spicy

GOVERMENT TAXES AS APPLICABLE

Indian & Mughlai Snacks

(VEGETARIAN)

VEG. KEBAB PLATTER 575/-
(Variety of kebabs served in one platter with Mint sauce)

PANEER GULDASTA 395/-
(Paneer Tikka + Paneer Malai Tikka + Paneer Amritsari Tikka + Paneer Pudina Tikka - 2 Pcs each)

PANEER LAHSUNI TIKKA 375/-

PANEER KA TIKKA 375/-

PANEER MALAI TIKKA 375/-

PANEER PUDINA TIKKA 375/-

PANEER AMRITSARI TIKKA 375/-
(Fresh Cottage Cheese marinated with spicy batter and charcoaled)

SOOLE KA GULDASTA 350/-
(Platter with 4 different flavors Pudina, Malai, Onion, Amritsari) 3 pcs. each.

PANEER KULFI KEBAB 395/-
(Cottage Cheese roasted in tandoor with marination of Cream, Cheese, & Chilly flakes)

PINEAPPLE TIKKA 330/-
(Chunks of Pineapple barbequed in clay oven with delightful marination)

MUSHROOM TIKKA 360/-

CHEESE CHILLY ONION KEBAB 360/-
(A delicate combination of Cheese, Onion & Green Chilly)

TANDOORI ALOO 260/-

CORN SEEKH KEBAB 320/-
(American Corn with fresh Vegetables & Cottage Cheese minced together & skewered in tandoor)

VEG. SEEKH KEBAB 320/-

HARE MUTTER KE SEEKH KEBAB 320/-
(Mince of green peas mixed with spices & Potato for binding, then skewered in tandoor)

SUBZ SOOLA KEBAB 320/-
(Vegetable balls coated with chat-pata marination skewered in tandoor)



AMRITSARI TIKKI 290/-
(Spicy tikki made with veggies and roasted lentil)

SEV KI TIKKI 290/-
(Malwi delight - Ratlami sev crumbled with mashed potatoes and ginger with selective spices. Then rolled and roasted on Tawa)

BHINDI RAJASTHANI 310/-
(Rajasthani style batter fried juliennes of Lady Finger)

ASSORTED VEGETABLE PAKODA 230/-

PANEER KA PAKODA 310/-

GAADHI TUAR DAL 280/-
(Thick tuar dal with chopped Onion, Green Chillies, & Lemon - served as a snack)

GAADHI MAKHANI DAL 280/-
(Thick Dal Makhani with chopped Onion, Green Chillies, & Lemon - served as a snack)

HARA BHARA KEBAB 270/-

DAHI KEBAB 270/-



Medium Spicy Very Spicy

GOVERMENT TAXES AS APPLICABLE

Indian & Mughlai Snacks

(NON VEGETARIAN)

NON - VEG KEBAB PLATTER **800/-**
(Variety of kebabs served in one platter with Mint sauce)

MURG KEBAB PLATTER **750/-**

MURG GULDASTA **550/-**
(Platter with Chicken Tikka, Chicken Malai Tikka, Murg Soola, Haryali Tikka 2 pcs each)

TANDOORI CHICKEN - *WITH BONE* **400/-**

TANGDI KULFI KEBAB - *WITH BONE* **490/-**
(Legs of Chicken roasted in Tandoor with marination of Cream, Cheese, & Chilly flakes)

PAHADI CHICKEN - *WITH BONE* **450/-**
(Chicken marinated in Indian spices in village style and charcoaled in Oven)

TANDOORI CHICKEN BANJARA **450/-**
(Mouth watering preparation of tandoori Chicken with dried Methi Leaves, Bar-Be-Qued to perfection)

MURG BOTI KEBAB - *WITH BONE* **450/-**
(Chicken pieces with bone cooked in a spicy marination with hint of Garlic and Mint in clay oven)





MURG MALAI TIKKA **450/-**
(Boneless Chicken pieces, marinated in Cream, then charcoaled on skewer)

TANGDI KEBAB - *WITH BONE* **460/-**
(Chicken legs marinated with exotic Indian spices and finished in Tandoor)

MURG KALI MIRCHI - *WITH BONE* **450/-**
(Chicken pieces with bone cooked with sauteed Onion & crushed Black Pepper)

MURG NASHEELA TIKKA **450/-**
(Chicken pieces soaked in rum then coated in marination made with rum then charcoaled in Tandoor)

MURG KE SOOLEY **450/-**
(Long juicy pieces of Chicken skewered till perfection)

CHICKEN HARIYALI TIKKA **450/-**
(Boneless pieces of tender Chicken coated with Spinach & Green Chilly marination)

Medium Spicy Very Spicy

GOVERMENT TAXES AS APPLICABLE

Indian & Mughlai Snacks

(NON VEGETARIAN)

TANDORI CHICKEN LOLLYPOP - *WITH BONE* **450/-**
(Drumsticks of chicken in spicy red marination skewered in Tandoor)

TANDOORI MURG BHUNA - *WITH BONE* **450/-**
(Chicken marinated in Bhuna Onion Gravy slow roasted in Oven)

CHICKEN TIKKA **475/-**

CHICKEN SEEKH KEBAB **450/-**
(Minced Chicken mixed with Indian spices and Charcoaled on skewer)

MUTTON SEEKH KEBAB **525/-**
(Authentic kebab made of mince Mutton with spices skewered and Charcoaled in Clay Oven)

FISH GULDASTA **525/-**
(Platter with Fish tikka, Fish malai tikka, Fish amrisati tikka and Fish haryali tikka - 2 pcs each)

FISH TIKKA **490/-**

FISH AMRITSARI **490/-**
(Fresh pieces of Fish, rolled in spicy batter and deep-fried, served with Cashews & chillies)





FISH KALI MIRCHI **490/-**
(Chunks of fish cooked with black pepper in kadai with onions)

FISH AMRISARI TIKKA **490/-**

FISH MALAI TIKKA **490/-**
(Fish in Cashew & Cream marination)

ANDA PAKODA *(2 Eggs)* **160/-**
(Three Hard boiled Eggs batter fried)

BOILED EGG *(2 Eggs)* **80/-**

MASALA OMELET *(3 Eggs)* **160/-**

AMRITSARI ANDE KA TIKKA *(3 Eggs)* **180/-**
boiled Egg in spicy red marination Charcoaled in Clay Oven)

ANDA KALI MIRCH *(3 Eggs)* **180/-**
(Pieces of boiled Egg cooked with black pepper in Kadai with Onions)

Medium Spicy Very Spicy

GOVERMENT TAXES AS APPLICABLE

Indian Main Course

(VEGETARIAN)

RASBHARI KOFTA 350/-
(Soft Koftas made of Cottage Cheese & Cherries served with a special Tomato gravy)

KOFTA DIL KHUSH 350/-
(Dumplings of Cottage Cheese in Cashew gravy)

KOFTA MAKHANI 350/-
(Dumplings of Cottage Cheese in Makhani gravy)

VEG KOFTA CURRY 330/-

PANEER TIKKA MAKHAN MASALA 360/-
(Marinated Cottage Cheese Charcoaled in Clay oven then cooked in rich Buttered Tomato gravy)

PANEER MAKHANWALA 360/-
(Cubes of Cottage Cheese cooked in Buttered Tomato gravy)

CORN PANEER MAKHANI 360/-
(Cubes of Cottage Cheese cooked with Corns in Buttered Tomato gravy)

PANEER DO PYAZA 360/-
(Twice the Onions makes it "Do Pyaza". Cottage Cheese cooked with lot of onions, that too added in two stages)

PANEER KADAAI 360/-
(Cottage Cheese cooked with Capsicum, Onion & Tomato in Kadhai)

PANEER LEHSUNI MASALA 360/-
(Cottage Cheese cooked with Lots of Garlic, Capsicum, Onion & Tomato in Onion Gravy)

PANEER NAWABI JEERA 360/-
(Cottage Cheese in suitable blend of Cream and Cashew Gravy with tempering of Shahi Jeera)

PANEER PALAK 360/-
(Cottage Cheese cooked with Spinach Gravy and Cream)

PANEER BHURJI 360/-
(Cottage Cheese mashed, then sautéed with chopped Onion, Tomato & Green Chilies)



PANEER KOLHAPURI 360/-

PANEER JALFREZI 360/-
(Strips of Cottage Cheese cooked with selective veggies - Dry Preparation)

PANEER MUTTER TARI 360/-
(Cubes of Cottage Cheese cooked with Green Peas home style tari)

KAJU NAWABI JEERA 410/-
(Cashew nuts cooked in rich Cashew gravy with Shahi Jeera)

KAJU CURRY 410/-
(Cashew nuts cooked in Yellow Onion gravy)

KAJU MAKHANI 410/-
(Cashew nuts cooked in rich Tomato gravy)

KAJU PALAK 410/-
(Cashew nut cooked with Spinach gravy and Cream)

KAJU PANEER PUNJABI MASALA 410/-

Medium Spicy Very Spicy

GOVERMENT TAXES AS APPLICABLE

Indian Main Course

(VEGETARIAN)

MUSHROOM MUTTER 375/-
(Peas and Mushroom cooked in Onion gravy)

MUSHROOM MASALA 375/-
(A delicacy of Mushroom cooked in spicy Onion gravy)

MUSHROOM CURRY 375/-

NAVRATAN KORMA 375/-
(A combination of Vegetables and Fruits cooked together in rich gravy)

METHI MUTTER MALAI 350/-
(Green Peas and Fenugreek cooked in rich Creamy Cashew gravy)

TANDOORI ALOO MAKHAN MASALA 310/-
(Stuffed Potato skewered in Tandoor, then dipped in mouth watering Makhani gravy)

CHEESE PANEER MAKHANI 380/-

DUM ALOO BHOJPURI 310/-
(Deep-fried stuffed Potato cooked in typical Indian spices)

BHARWAN SHIMLA MIRCH GRAVY 310/-
(Capsicum stuffed with Vegetables, then cooked in Spinach gravy)

BHARWAN TAMATER GRAVY 310/-
(Tomatoes stuffed with Vegetables, then cooked in Makhani gravy)

TOMATO CORN BHURTA 310/-
(Mouth-watering preparation of mashed Tomato and Corn, tempered to perfection)

CORN MAKHANI 310/-

CORN PALAK 310/-

CORN CAPSICUM 310/-
(Corns and dices of Onion and Capsicum tossed in a traditional manner)



VEG. JALFREZI 310/-
(Assorted Vegetables cooked in authentic Spices)

VEG. KADAAI 310/-
(Mix Vegetable cooked with Capsicum, Onion & Tomato cooked in kadhai)

MUTTER MASALA 310/-
(Green peas cooked with selective spices)

BHINDI MASALA 310/-

BHINDI RAJASTHANI 310/-
(Rajasthani style batter fried juliennes of Lady Finger)

CHANA MASALA 310/-
(Chickpeas prepared in Onion Tomato gravy with Ginger and Spices)

ALOO PYAZ DUMDAAR MASALA 310/-
(Spicy preparation of Potato and Onions, cooked in dum style in special Onion gravy)

ALOO MAKHANI 310/-

ALOO PALAK 310/-

ALOO SHIMLA MIRCH 310/-

ALOO JEERA 310/-

Medium Spicy Very Spicy

GOVERMENT TAXES AS APPLICABLE

Indian Main Course

(VEGETARIAN)

ALOO TAMATAR TARI 310/-
(Potatoes cooked in spicy tempering with thin gravy)

ALOO ACHARI 310/-
(Pickle favored Dice of Potato in semi thick Gravy)

ALOO CHAT PATA 310/-
(Dices of Potato in Spices - Dry Preparation)

ALOO METHI 310/-

ALOO MUTTER 310/-

SOOKHE ALOO ADRAKI 310/-
(Dry preparation of Potato and Ginger, tempered with Coriander seeds, Cumin Seeds and Whole Red Chilli)

SEV TAMATER 280/-
(Malwa Speciality - Ratlami sev and chunks of Tomatoes cooked home style Tari)

(NON VEGETARIAN)

MATKI MURG *(Time 30 min. Minimum) - Serves 4* 925/-
(Spicy whole Chicken cooked in charcoal in Dum style flavoured with wholesome Indian spices in Bhuna gravy)

BUTTER CHICKEN 480/-
(The most liked preparation - Chicken first Charcoaled, then cooked in Makhani gravy)

DHAABA MURG 460/-
(A taste of Chicken from the Dhaaba - more of Tomatoes, more of Garlic, more of Chillies)

MURG BOTI MASALA 490/-
(Home Made style - Desi preparation of Chicken in thin Gravy - It's a must try dish!)

CHICKEN KOLHAPURI 460/-
(Spicy boneless Mint flavor Chicken delicacy)



(NON VEGETARIAN)

MURG MUSALLAM 460/-
(Rich & Creamy Awadhi preparation of Chicken with marination of Curd and wholesome Spice, cooked on simmer to perfection)

MURG LEHSUNI MASALA 460/-
(Chicken cooked with Lots of Garlic, Capsicum, Onion & Tomato in Onion Gravy)

CHICKEN ROGAN MAKHANI 480/-
(Tandoori Chicken cooked in Makhani and Mutton gravy)

CHICKEN TIKKA MAKHAN MASALA 480/-
(Chicken tikka cooked with thick Makhani gravy)

MURG MUGHLAI 460/-
(Chicken in creamy gray cooked with Egg)

CHICKEN NAWABI JEERA 460/-
(Tender boneless Chicken simmered in thick Cashew gravy and tempered with Shahi Jeera)

TANGADI KEBAB MASALA 460/-
(Legs of Chicken roasted in Tandoor then cooked with Onion gravy)

KADAAI CHICKEN 460/-
(Chicken cooked in traditional Indian Kadaai with Onion & Capsicum)

Medium Spicy Very Spicy

GOVERMENT TAXES AS APPLICABLE

Indian Main Course

(NON VEGETARIAN)

CHICKEN HANDI 460/-
(Spicy Chicken delicacy tempered with whole red chilly and chunks of Ginger in traditional Handi)

CHICKEN CURRY 460/-
(Traditional preparation of Chicken with Indian spices in thin gravy)

SAAG WALA CHICKEN 460/-

MATKI MUTTON 1025/-
(Mutton cooked with onion gravy Dum style)

JUNGLEE GOSHT 575/-
(Aromatic and Spicy preparation of Mutton in Desi Ghee and Spices)

MUTTON ROGAN JOSH 575/-

MUTTON KADAAI 575/-

MUTTON MAKHANI 575/-
(A spicy Mutton delicacy cooked with diced Onion)

BHUNA MUTTON 575/-

MUTTON DUMDAAR MASALA 575/-
(Spicy preparation of Mutton with whole spices and diced Onion)

BHUNA FISH 525/-





METHI FISH 525/-
(Delicious preparation of Fish in Methi gravy)

BENGALI FISH CURRY 525/-
(Fish & Potato cooked in Classic Bengali style sour gravy with tempering of Mustard seeds and Curry Leaves)

FISH MAKHANI 525/-

GOAN FISH CURRY 525/-
(Fish cooked in Coconut curry in Goan style)

KADAI FISH 525/-

DHABA FISH 525/-
(Fish cooked in dhaba style with more of Garlic and Chillies)

ANDA BHURJI *- 3 Eggs* 210/-

ANDA CURRY *- 3 Eggs* 220/-

ANDA BHURJI MASALA *- 3 Eggs* 220/-
(Beaten Eggs spiced, then sauteed with masaledar Gravy)

ANDA MAKHANI *- 3 Eggs* 220/-

ANDA ROGAN MAKHANI *- 3 Eggs* 220/-
(Boiled Eggs cooked in Makhani and Mutton gravy)

ANDA BHUNA 220/-
(Pieces of boiled Egg tossed in Non Veg thick gravy)

Medium Spicy Very Spicy

GOVERMENT TAXES AS APPLICABLE

Indian Breads

(VEGETARIAN)

TANDOORI ROTI PLAIN	30/-
TANDOORI ROTI WITH BUTTER	35/-
BUTTER NAAN	65/-
MISSI ROTI / PLAIN KULCHA	45/-
TANDOORI NAAN	55/-
TANDOORI PARATHA LACHHA	50/-
PUDINA LACHHA PARATHA	60/-
NAMAK MIRCH LACHHA PARATHA	60/-
STUFFED ALOO PARATHA	85/-
CHILLY GARLIC PARATHA	85/-
STUFFED ALOO KULCHA	85/-
GARLIC NAAN / CHILLY GARLIC NAAN	95/-
KASHMIRI NAAN / CHEESE NAAN	120/-
BUTTER CUBE (5 Cubes)	50/-



All Breads are 100% Eggless

Medium Spicy Very Spicy



Lentil

(VEGETARIAN)

Cp's DAL BUKHARA *(North Indian Specialty, Black Lentil with special Tomato tempering, then smoked with red hot coal)*	310/-
DAL MAKHANI *(An all time favorite dal with a delicate combination of rajma and urad dal cooked on slow* charcoal fire, then tempered in Butter to perfection)	295/-
DAL PUNJABI *(Combination of Black & Yellow lentil, tempered with extra Garlic and Spices)*	275/-
DAL PALAK *(Tuar ki dal tempered with fresh Spinach paste)*	275/-
DAL TUAR TADKA *(Tuar ki dal tempered in Punjabi style)*	275/-
DAL JEERA TADKA	260/-

GOVERMENT TAXES AS APPLICABLE

Handi Dum Biryani

Biryani, is a rice-based dish made with spices, rice (usually basmati or Sella rice) and chicken, mutton, fish, eggs, or vegetables.

The name is derived from the Persian word beryā(n) (بـــریان) which means "fried" or "roasted". Biryani was believed to have been invented in the kitchen of Mughal Emperors. It is very popular in South Asia and is a key element of the South Asian cuisine. Hyderabad, Malabar, Delhi, Agra, Dhaka, Kashmir, Kolkata, Lucknow and Lahore, are the main centers of biryani cuisine.

The spices and condiments used in biryani may include, but are not limited to, ghee (clarified butter), nutmeg, mace, pepper, cloves, cardamom, cinnamon, bay leaves, coriander, mint leaves, ginger, onions, and garlic. The premium varieties include saffron. For a non-vegetarian biryani, the main ingredient that accompanies the spices is the meat or chicken. The dish may be served with dahi chutney or Raita or a sour dish of eggplant (brinjal).

The difference between biryani and pullao is that while pullao may be made by cooking the items together, biryani denotes a dish where the rice (plain or fried) is cooked separately from the thick sauce (a greatly reduced curry of meat or vegetables). The curry and the rice are then brought together and layered, resulting in a dish of the contrasting flavors of flavored rice (which is cooked separate with spices) and intensely flavored sauce and meat or vegetables. This separation is partly of necessity: the proportion of meat/vegetables to the rice is high enough to make biryani a one-dish meal, and the cooking time of each of the main ingredients is significantly different from each other. In a properly made biryani, the final dish is dry or minimally moist, with the individual rice grains separate, as opposed to a risotto, where the rice is of a creamy consistency. However, many biryani recipes call for the rice to be cooked for three-quarters of the usual time, followed by layering with the meat/vegetable base, and then a final slow-steaming until fully done: this approach allows the flavors to blend somewhat.





Rice, Pulav & Khichdi

(VEGETARIAN)

KASHMIRI BASMATI PULAV 310/-
(Basmati Rice cooked with Fresh Fruits and Dry Fruits)

BUTTER KHICHDI 280/-

DAL PALAK KHICHDI 280/-
(Khichdi made with Dal, Rice and Spinach Paste)

DAL MAKHANI KHICHDI 300/-

COLD CURD RICE 275/-
(Light preparation of basmati and Curd with a tempering of Curry Leaves, Mustard Seeds, black pepper)

HOT CURD RICE 275/-
(Curd and Rice tossed with sauteed Onions, Green Chillies and Spices)

VEG. BASMATI PULAV 275/-

MUTTER PANEER BASMATI PULAV 275/-

CHILLY ONION PULAV 240/-

LEMON RICE 240/-
(Basmati Rice tempered with Turmeric, Curry Leaves & Mustard Seeds, then tossed Peanut & a hint of Lemon juice)

JEERA BASMATI PULAV 225/-

STEAMED BASMATI RICE 210/-





Cp's Special Dumpukht Biryani

(VEGETARIAN)

VEG HANDI DUM BIRYANI 410/-
(Rice cooked with Vegetables and smoked on charcoal; packed in an earthen Matki Served with Onion Raita)

(NON VEGETARIAN)

MUTTON HANDI DUM BIRYANI 595/-
(Rice cooked with Mutton & smoked on charcoal; packed in an earthen Matki Served with Onion Raita)

CHICKEN HANDI DUM BIRYANI 525/-
(Rice cooked with Chicken & smoked on charcoal; packed in an earthen Matki Served with Onion Raita)

EGG. HANDI DUM BIRYANI 325/-
(Rice cooked with Egg. & smoked on charcoal; packed in an earthen Matki Served with Onion Raita)

Medium Spicy Very Spicy

GOVERMENT TAXES AS APPLICABLE

Oriental Snacks

(VEGETARIAN)

CHILLY BABY CORN 325/-

PANEER CAMBLING 440/-
(Mashed potato sandwiched in slice of Cottage Cheese topped with Soy Garlic sauce)

CHILLY PANEER 395/-

PANEER 65 395/-
(Dices of Cottage Cheese batter fried & tossed in spicy Garlic sauce with Curry Leaves)

PANEER SATAY 375/-
(Cottage Cheese skewered in satay sticks then cooked with special marination)

VEG LOLLYPOP 350/-
(Vegetable Drumsticks, with Garlic Tomato sauce poured over)

VEG KOTHE 350/-
(Crisp fried Vegetables tossed in sweet Tomato Garlic sauce)





GOLDEN FRIED VEGETABLE WONTON 350/-
(Chopped Vegetables stuffed in golden fried Wonton served with hot Garlic sauce)

SPRING ROLL VEG 310/-

GOLD COIN 310/-
(Roundels of Bread deep fried with spicy Potato filling)

CHINESE BREAD STICK 310/-
(Sticks of Bread with Potato and Vegetable filling)

STIR FRIED CRISPY CORNS 310/-
(Onion, Green chilly & Garlic tossed Crispy Corns)

CHILLY MUSHROOM 350/-

CHILLY POTATO 275/-

HONEY CHILLY POTATO 275/-

POTATO 65 275/-
(Dices of Potatoes batter fried & tossed in spicy Garlic sauce with Curry Leaves)

SPIDER ROLL VEG. 310/-
(Veg Dumplings with Wrap of crispy Noodles)

100% Egg-less Preparation

Medium Spicy Very Spicy

GOVERMENT TAXES AS APPLICABLE

Oriental Snacks & Gravy

(NON VEGETARIAN)



CP'S CHICKEN LOLLYPOP 475/-
(Chicken Drumsticks tossed with Garlic Tomato sauce)

DRUMS OF HEAVEN 460/-
(Juicy Chicken drumstick tossed with crispy Noodles and Vegetables)

CHILLY CHICKEN 460/-

LEMON SAUTE CHICKEN 460/-
(Boneless Chicken sauteed with tangy Lemon sauce)

CHICKEN 65 460/-
(Dices of Chicken batter fried & tossed in spicy Garlic sauce with Curry Leaves)

FRIED WONTON CHICKEN 460/-
(Chicken pieces packed in a golden fried Wonton served with hot Garlic sauce)

SPRING ROLL CHICKEN 460/-
(Shredded Chicken and spring Vegetables rolled in a Pancake and deep-fried)

PRAWNS 800/-
Ginger / Garlic / Chilli / Golden Fried / Tandori

SAWAL FISH :-

GOLDEN FISH FRY / FISH FINGER 800/-

FISH TIKKA/FISH GARLIC 800/-

GRILLED FISH 850/-

REGULAR FISH :-

FISH CHILLY/FISH GARLIC 490/-

FISH FRY/FISH FINGER 490/-

FISH 65 490/-

GRILLED FISH 550/-

CHILLY EGG 280/-

EGG 65 280/-

DICED CHICKEN IN HOT GARLIC SAUCE 480/-
(Chicken chunks cooked in a hot and Garlic sauce)

GINGER CHICKEN 480/-
(Slices of Chicken in Ginger sauce)

SWEET 'N' SOUR CHICKEN 480/-
(Chicken chunks cooked in a Sweet 'n' Sour sauce with Pineapple)

CHICKEN MANCHURIAN 480/-
(Chicken pieces batter fried and then tossed in Soya Garlic sauce)

REGULAR FISH

FISH WITH GINGER CORIANDER 490/-
(Sliced Fish cooked with Ginger Coriander sauce)

SWEET 'N' SOUR FISH 490/-
(Fish rolled in Sweet 'n' Sour sauce)

FISH IN BROWN SAUCE 490/-
(Boiled Fish with Baby Corn and Mushrooms in chef's special Brown Sauce)

EGG IN HOT GARLIC SAUCE 280/-

Medium Spicy Very Spicy

GOVERMENT TAXES AS APPLICABLE

Oriental Snacks

(VEGETARIAN)

PANEER MANCHURIAN 375/-
(Dices of Cottage Cheese dipped in Soya Garlic sauce)

PANEER HOT GARLIC 375/-
(Dices of Cottage Cheese dipped in hot Soya Garlic sauce)

PANEER CELERY 375/-
(Cottage Cheese deep-fried dipped in Tomato based sweet & sour sauce)

PANEER IN BLACK PEPPER SAUCE 375/-
(Dices of Cottage Cheese dipped in Black pepper sauce)

BABY CORN MUSHROOM MANCHURIAN 375/-
(Batter Fried Baby Corn and Mushroom tossed in Soya Garlic sauce)

VEGETABLE MANCHURIAN 330/-
(Vegetable balls tossed in Soya Garlic sauce)

VEGETABLE HONG KONG 330/-
(Assorted Vegetables with dry Red Chilly and Nuts in hot Bean sauce)





VEGETABLE CELERY 330/-
(Vegetable dumplings dipped in Tomato based Sweet & Sour sauce)

VEGETABLE CHOW-CHOW 330/-
(Dices of Vegetables in white sauce)

VEGETABLE SWEET 'N' SOUR 330/-
(Assorted Vegetables batter fried and tossed in a Sweet 'n' Sour sauce)

VEGETABLE BALLS IN HOT GARLIC SAUCE 330/-
(Vegetable balls in a Red Chilly & Garlic sauce)

VEGETABLE BALLS IN GREEN CHILLY SAUCE 330/-
(Vegetable balls in a Green Chilly & Garlic sauce)

100% Egg-less Preparation

Medium Spicy Very Spicy

GOVERMENT TAXES AS APPLICABLE

Oriental Rice & Noodle Bowl

(VEGETARIAN)

VEG. FRIED RICE **310/-**
(Fried Rice tossed with Vegetable and Soya sauce)

SCHEZWAN FRIED RICE **310/-**
(Fried Rice tossed in Schezwan sauce)

TOMATO AND MUSHROOM FRIED RICE **310/-**
(Fried Rice tossed with slices of Tomato and Mushrooms)

PEKING FRIED RICE **310/-**
(Fried Rice tossed with chops of Noodles)

SCHEZWAN NOODLES **310/-**
(Soft fried spicy Noodles with juliennes of Vegetables)

VEGETABLE CHOPSUEY **310/-**
(Shredded Vegetables in Sweet 'n' Sour sauce, served with crispy Noodles)

VEG HAKKA NOODLES **310/-**
(Noodles tossed with juliennes of Vegetables and Soya sauce in Hakka style)

TRIPLE SCHEZWAN FRIED RICE **375/-**
(Fried Rice, Noodles and Veg balls in Schezwan sauce)





(NON VEGETARIAN)

FRIED RICE CHICKEN **440/-**
(Chops of Chicken & Scrambled Egg, tossed with Rice & Chinese seasoning)

NON-VEG. MIX FRIED RICE **475/-**
(Fried Rice tossed with Chicken, Lamb, and Fish with Soya sauce)

CHICKEN CHOPSUEY **440/-**
(Shredded Chicken and Vegetables cooked in a Sweet 'n' Sour sauce served with crispy Noodles, topped with an Egg, sunny side up)

AMERICAN CHOPSUEY **440/-**
(Shredded Chicken, Fish, Lamb, and Vegetables cooked in a Sweet 'n' Sour sauce served with crispy Noodles, topped with an Egg, sunny side up)

CHICKEN HAKKA NOODLES **440/-**
(Noodles tossed with julienne of Vegetables, Chicken pieces and Soya sauce in Hakka style)

CHICKEN TRIPLE SCHEZWAN FRIED RICE **475/-**
(Fried Rice, Noodles and Chicken chunks in Schezwan sauce)

EGG FRIED RICE / HAKKA NOODLES **340/-**
(Crispy fired Noodles with Chicken Hot Bean sauce)

100% Egg-less Preparation

Medium Spicy Very Spicy

GOVERMENT TAXES AS APPLICABLE

Variety of Sizzlers

(VEGETARIAN)

(NON VEGETARIAN)



VEG STEAK SIZZLER **450/-**
(Large dumpling made of Vegetables served with stuffed Capsicum and Tomato, Finger chips, Pineapple and ring Onions laid on hot griddle coated in Brown sauce)

SWEET N SOUR VEG SIZZLER **450/-**
(Saute Vegetables in Sweet n Sour sauce with fried Rice and crispy Noodles on hot griddle)

SCHEZWAN VEG SIZZLER **450/-**
(Veg balls and dice Vegetables in schezwan style gravy, served over bed of Noodles on hot plate)

*Kindly note that preparation of sizzlers may take minimum ½ hour time.

CHICKEN STEAK SIZZLER **525/-**
(Steaks of Chicken served with stuffed Capsicum and Tomato, Finger chips, Pineapple and ring Onions laid on hot griddle coated in brown sauce)

CHICKEN AND EGG SIZZLER **525/-**
(Cubes of Chicken cooked in Brown sauce, served over pilaf Rice with Eggs sunny side up and Finger chips)

GRILLED FISH SIZZLER **550/-**
(Fillet of Fish grilled and served with stuffed Capsicum and Tomato, Finger chips, Pineapple and ring Onions laid on hot griddle coated in Brown sauce)

SWEET N SOUR CHICKEN SIZZLER **525/-**
(Saute Chicken in Sweet n Sour sauce with fried Rice and crispy Noodles on hot griddle)

SCHEZWAN CHICKEN SIZZLER **525/-**
(Chicken and dice Vegetables in Schezwan style gravy, served over bed of Noodles on hot plate)



Medium Spicy Very Spicy

GOVERMENT TAXES AS APPLICABLE

Continental

(VEGETARIAN)

VEG AU GRATIN (BAKED VEG) **350/-**
(Fresh Vegetable cooked in Béchamel sauce topped with Cheese and gratinated)

CANNELLONI FLORENTINE **350/-**
(Spinach rolled in Pancake topped with Cheese and gratinated)

CHEESE MACARONI AU GRATIN **350/-**
(Macaroni cooked in Cheese sauce topped with Cheese and gratinated)

PASTA IN WHITE SAUCE & RED SAUCE **350/-**

ITALIAN LASAGNA **325/-**
(Pasta with Tomato and Spinach topped with Cheese and gratinated)

MIX GRILLED LEGUMES **350/-**
(Grilled Vegetables steak with French fries, boiled Veggies, grilled Mushroom and Tomato)

ORIENTAL SHASLIK **325/-**
(Grilled cubes of Cottage Cheese and Vegetable served on a bed of Pilaf Rice)

BOILED VEGETABLE **225/-**
(Diced assorted boiled Vegetables)

TOASTED GARLIC BREAD **140/-**
(4 Slices of Garlic Bread toasted with Butter)

GARLIC BREAD CHEESE & CHILLY **160/-**





(NON VEGETARIAN)

REGULAR FISH:-

FISH 'N' CHIPS **510/-**
(Fillet of Fish, crumbed fried and served with French fries & Tartar sauce)

FISH FINGER **510/-**
(Long strips of Fish, crumbed fried and served with French fries & Tartar sauce)

FISH FLORENTINE **510/-**
(Fillet of Fish baked on a bed of Spinach)

FISH FILLET AU GRATIN **510/-**
(Fillet of Fish with Béchamel sauce topped with Cheese and gratinated)

CHICKEN MEXICAN **490/-**
(Tender pieces of Chicken cooked in Red Wine sauce)

CHICKEN A-LA-KING **490/-**
(Tender pieces of Chicken cooked in Veloute sauce and served in Buttered Rice ring)

CHICKEN HOLSTEIN **490/-**
(Boneless Chicken crumbed fried garnished with fried Eggs served with French fries)

BAKED CHICKEN **490/-**
(Chicken pieces in Béchamel sauce topped with Cheese and gratinated)

CHICKEN SHASLIK **490/-**
(Grilled cubes of Chicken and Vegetable served on a bed of pilaf Rice.)

GOVERMENT TAXES AS APPLICABLE

Dessert



JELLY CUBES	**75/-**
ICE CREAM - REGULAR *(Vanilla/Chocolate/Mango/Strawberry)*	**95/-**
ICE CREAM - PREMIUM *(Butterscotch / Kesar Pista / Cassata)*	**120/-**
GULAB JAMUN	**95/-**
MOONG KA HALWA	**130/-**
SHAHI TUKRA	**170/-**
KESARIYA RABRI	**160/-**
GULAB JAMUN WITH RABRI	**180/-**
GULAB JAMUN WITH ICE CREAM	**180/-**
FRESH FRUIT WITH ICE CREAM	**200/-**
CP's KULFI FALOODA	**180/-**

TUTI FRUITY ICE CREAM - HALF	**110/-**
TUTI FRUITY ICE CREAM - FULL	**210/-**
FRUIT CREAM	**200/-**
PASTRY *(Pineapple / Butter Scotch / Chocolate / Coffee Black Forest)*	**120/-**
HOT CHOCO LAVA CAKE with VANILLA	**220/-**
HOT CHOCOLATE BROWNIE with VANILLA	**220/-**





100% Egg-less Preparation

GOVERMENT TAXES AS APPLICABLE

House Rules

- *Restaurant Timing till 11.30 PM*
- *Service charges are added on MRP of packaged commodities.*
- *Rights of Admission reserved.*
- *In case of any disputes, the management's decision is final.*
- *All government rules and regulations apply.*
- *Though utmost care is being taken to prepare food, we do not take responsibility of human negligence.*
- *No firearms are allowed in the restaurant area.*

HOTEL
CROWN
PALACE
A UNIT OF : TBJ HOTELS

2-A, Kanchan Bagh, Indore-452001. Ph No: 0731-2528855
Email: care@crownpalace.com | Web: www.crownpalace.com