

A SAMPLE MENU FOR TIFFANY'S

THE RADISSON BREAKFAST

- FRESHLY SQUEEZED FRUIT JUICE OR SEASONAL FRUIT PLATTER
- CHOICE OF BREAKFAST ROLLS
CROISSANT, MUFFIN, DOUGHNUT OR DANISH PASTRY
SERVED WITH BUTTER & PRESERVES
- A STACK OF FLUFFY PANCAKES WITH MELTED BUTTER AND MAPLE SYRUP
- TWO EGGS, ANY STYLE, WITH HOME STYLE POTATOES
WITH HAM, BACON OR SAUSAGES
- CHOICE OF CEREALS
WITH HOT OR COLD MILK
TEA, COFFEE OR HOT CHOCOLATE

○ COUNTRY BREAKFAST

- FRESHLY SQUEEZED FRUIT JUICE OR SEASONAL FRUIT PLATTER
OR LASSI
- ALOO PARATHA WITH YOGHURT
OR
POORI BHAJI
OR
STEAMED IDLI, VADA, DOSA OR UTTAPAM
WITH SAMBHAR, COCONUT CHUTNEY AND TOMATO CHUTNEY
MASALA TEA, COFFEE OR HOT CHOCOLATE

CONTINENTAL

- FRESHLY SQUEEZED FRUIT JUICE OR SEASONAL FRUIT PLATTER
- CHOICE OF BREAKFAST ROLLS OR TOAST
SERVED WITH BUTTER AND PRESERVES
TEA, COFFEE OR HOT CHOCOLATE

A LA CARTE

- SEASONAL FRESH FRUIT PLATTER WITH DAHI
- FRESHLY SQUEEZED JUICE
- CANNED FRUIT JUICE
- CEREALS - SERVED WITH HOT & COLD MILK
- BAKER'S BASKET**
- ASSORTED MUFFIN, CROISSANT, BRIOCHE OR DANISH
- WHOLE WHEAT OR BROWN BREAD TOAST
- BREAKFAST SPECIAL**
- EGGS & OMELETTE
3 EGGS ANY STYLE WITH HOME STYLE POTATOES AND HAM, BACON OR SAUSAGES SERVED WITH TOAST
- HOME STYLE WAFFLES

WITH HAM, BACON OR SAUSAGES

- FLUFFY PANCAKES

WITH CLARIFIED BUTTER, HONEY AND MAPLE SYRUP

COUNTRY TOUCH

- AKURI ON TOAST
- POORI BHAJI
- STUFFED PARATHA (PANEER, ALOO, GOBI) WITH DAHI
- STEAMED IDLI
- DOSA
- UTTAPAM

SOUTH INDIAN DISHES SERVED WITH SAMBHAR & CHUTNEY

BEVERAGES

- HEALTH SHAKES
SEASONAL FRESH FRUIT PUREE WITH LOW FAT YOGHURT OR SKIMMED MILK
- MALTS & SUCH HORLICKS, BOURNVITA OR HOT CHOCOLATE
- LASSI PLAIN, MASALA, SALTED OR SWEET
- TEA PLEASE ASK FOR SELECTION
- BREWED COFFEE

CONTINENTAL

STARTERS & SALADS

- TRADITIONAL SMOKED SALMON PLATTER
- SLICES OF SCOTTISH SMOKED SALMON SERVED WITH A SALAD BOUQUET, LEMON IN MUSLIN & CONDIMENTS
SALAD EXOTICA ASSORTED EXCLUSIVE SATRTERS TOGETHER
- NON-VEGETARIAN
- VEGETARIAN
- ROMANO CHICKEN SALAD
SMOKED CHICKEN SALAD WITH LETTUCE
- ○ NICOISE SALAD
FRESH LETTUCE WITH TUNA, GREEN BEANS, BLACK OLIVE, TOMATO & EGG
- CAESAR SALAD
ICEBERG LETTUCE WITH CASHEWNUT, GARLIC CROUTONS, CHERRY TOMATO & CRISPY BACON
- CHIMMICHANGA
MEXICAN VEGETABLES STUFFED IN HOME-MADE FLOUR TORTILLA AND DEEP FRIED
- ANTI PASTO MISTO
ITALIAN SPECIALITY CONSISTING OF GRILLED AND MARINATED PEPPERS, TOMATO AND ZUCHHINI
- CHILLI CHEESE TOAST
SPICY CHEESE GRATINATED OVER SLICED BREAD
- GREEN SALAD
SLICED CUCUMBER, TOMATO AND ONION WITH LEMON WEDGE

SOUPS

- CREAM OF GREENS WITH CRISPY GARLIC FLAKES

- BASIL INFUSED TOMATO SOUP
BROTH
- CHICKEN
- VEGETABLE
- FROM THE SOUP KETTLE

THE DELI - SANDWICHES & BURGERS

TIFFANY'S BUN A TALL BURGER WITH 4 CONDIMENTS, 2 DIPS & CURLY FRIES

- NON-VEGETARIAN
- VEGETARIAN
- TUNA JUNGLEE ROLL
JUNGLEE FILLING WITH TUNA, GREEN CHILLI, CORRIANDER, MUSTARD & LEMON JUICE
- SPICY CHICKEN BURGER
SERVED WITH SPICED COCKTAIL SAUCE, HOME STYLE FRIES AND SALAD
- THE VEGGIE BURGER
SERVED WITH SWEET MANGO CHUTNEY, HOME STYLE FRIES AND SALAD
- T'S CTCM
CHICKEN TIKKA, CHILLI & MINT MAYONNAISE FILLED BUN, GRILLED & SERVED WITH HOME FRIES
- RADISSON CLUB SANDWICH**
- NON-VEGETARIAN
CHICKEN, HAM, BACON, FRIED EGG, TOMATO AND LETTUCE BETWEEN
HOME MADE SPECIAL BREAD
- VEGETARIAN
CAJUN SPICED COTTAGE CHEESE, GRILLED PEPPERS, TOMATO, CUCUMBER,
NATURAL CHEESE WITH MINT MAYONNAISE
- SANDWICH OF YOUR CHOICE
TUNA, COLD ROAST LAMB, CHICKEN MORTADELLA, GOUDA CHEESE,
SMOKED SCARMOZA, TOMATOES, ROASTED PEPPERS & CUCUMBER.
SERVED PLAIN, TOASTED, GRILLED ON CRUSTY WHITE,
WHOLE WHEAT OR FRENCH BREAD

ITALIAN SELECTION

- PIZZA MAKE YOUR OWN
- PIZZA ITALIANNI'S
PIZZA WITH MASCARPONE, PARMESAN, SPINACH AND ARTICHOKE
- PIZZA MARGHERITA
PIZZA WITH TOMATO, MOZARELLA AND FRESH BASIL
- PENNE
WITH MEAT SAUCE BOLOGNA STYLE OR SPICY TOMATO SAUCE
- SPAGHETTI
CHOICE OF SEAFOOD SAUCE, CARBONARA SAUCE OR EXTRA VIRGIN OLIVE OIL,
GARLIC AND CHILLI FLAKES
NAANIZZA TOPPED WITH CHICKEN TIKKA, GRILLED VEG. AND TOMATO CHEESE OLIVES
- NON-VEGETARIAN

- VEGETARIAN

WESTERN MAINS

INTERNATIONAL FAVOURITES

- LOBSTER THERMIDOR
- CHABLIS GARLIC PRAWNS
PAN FRIED TAIL PRAWNS DAZZLED IN CHABLIS AND GARLIC, SERVED WITH HERB BUTTER & VEGETABLES
- GRILLED SALMON STEAK
SERVED WITH FRENCH BEANS AND ORANGE CAPER SAUCE
- PAN SEARED RIVER SOLE
FILLET OF RIVER SOLE WITH SPAGHETTI VEGETABLE & WHITE WINE LEMON - CREAM SAUCE
- FISH 'N' CHIPS
- PEPPERED NEWZEALAND LAMB RACK WITH ONION SOUBISE
SERVED WITH WARM, SPICED CATELLONIAN POTATOES AND ASPARAGUS
- LEBANESE MIX GRILL SIZZLER
GRILLED LAMB CHOPS, SEEKH & SHISH TAOUK SERVED WITH PITA AND HUMMUS
- NASI GORENG
INDONESIAN FRIED RICE, SERVED WITH FRIED EGG, CHICKEN SATAY & PRAWN CRACKERS
- CHICKEN STROGANOFF WITH GARLIC RICE
CLASSICAL DELICACY OF CHICKEN SERVED WITH GARLIC RICE
- CHICKEN PEPPER STEAK SIZZLER
SERVED WITH PEPPER SAUCE, HOME FRIES AND SAUTEED VEGETABLES
- CRUSTED CHICKEN PICCATA
BREASTS OF CHICKEN COATED WITH CHEESE, SERVED WITH LEMON, MUSHROOM AND OLIVE SAUCE ON SPAGHETTI
- PAN-FRIED CHICKEN BREAST
FILLED WITH RICOTTA CHEESE, KALAMATRA OLIVES AND SUN-DRIED TOMATO, BASIL SAUCE
- BBQ COTTAGE CHEESE STEAK SIZZLER
GRILLED COTTAGE CHEESE STEAK SERVED WITH HOME FRIES AND SAUTEED VEGETABLE
- RISOTTO CAKES ON STEWED VEGETABLES
GOLDEN-FRIED ITALIAN RICE PATTIES SERVED ON THE BED OF VEGETABLE RAGOUT
- EGGPLANT & ZUCHHINI PARMIGIANA
Slices of Eggplant and Zuchhini baked with Cheese and Tomato

INDIAN SELECTION

LOCAL FAVOURITES

- JHINGA-E-NISHAT
JUMBO PRAWNS FLAVOURED WITH BASIL, LEMON JUICE, CHILLI & YOGHURT
TANDOORI PLATTER AN ASSORTMENT OF NON-VEGETARIAN AND VEGETARIAN KEBABS
- NON-VEGETARIAN
- VEGETARIAN
- SOLE TIKKA
RIVER SOLE STEAKS MARINATED WITH YOGHURT, CREAM, GARLIC & LEMON JUICE
- PESHAWARI SEEKH KEBAB

MINCED LAMB WITH FAT, MILDLY SPICED, SKWERED & COOKED IN TANDOOR

○ **MURGH TIKKA NAWABI**

BONELESS CUBES OF CHICKEN KEBABS MARINATED WITH YOGHURT & CHEESE, COOKED IN TANDOOR

○ **TANDOORI CHICKEN HALF**

CLAY OVEN ROASTED CHICKEN IN INDIAN SPICES

○ **SUNEHRI PANEER TIKKA**

SAFFRON AND CORAM SEED FLAVOURED CUBES OF COTTAGE CHEESE AND BELLPEPPERS

○ **SUBZ AUR MAWE KI SEEKH**

A BLEND OF VEGETABLES, MUSHROOMS AND CHOPPED NUTS SKEWERED AND COOKED IN THE TANDOOR

○ **TEEKHA LASOONI KHUMB**

CRISPY FRIED MUSHROOMS STUFFED WITH ONION, CHILLI, CAPSICUM & CHEESE

○ **KAJU AUR MATAR KI SHAMI**

GREEN PEA PATTY WITH CASHEWNUTS AND COTTAGE CHEESE, SERVED WITH MINT CHUTNEY

○ **ALOO ADRAKI TIKKI**

POTATO PATTY STUFFED WITH SPICED GINGER, COOKED ON TAWA, SERVED WITH SAUNTH & MINT CHUTNEY

CURRIES

NON-VEGETARIAN

○ **MALLIKA - E - DARIYA**

A PRAWN DELICACY FROM NORTH, COOKED IN A MILD TOMATO GRAVY

○ **AMRITSARI MACHHI CURRY**

SLICED FILLET OF SOLE, FLAVOURED WITH AJWAIN, COOKED IN ONION TOMATO GRAVY

○ **DHABA GOSHT TARIWALA**

SUCCULANT PIECES OF LAMB COOKED IN HOME STYLE AROMATIC SPICES

○ **ROGHANJOSH**

AUTHENTIC LAMB PREPARATION WITH TRADITIONAL KASHMIRI SPICES

○ **PATIALA SHAHI GOSHT**

TENDER PIECES OF LAMB COOKED WITH BROWN ONION AND SPICED ALMOND

○ **MURGH HANDI LAZEEZ**

TANDOOR GRILLED CUBES OF CHICKEN COOKED WITH BELLPEPPER IN BUTTER MASALA GRAVY

○ **METHI MURGH**

BONELESS CHICKEN COOKED WITH FENUGREEK LEAVES IN MILD INDIAN SPICES

○ **HYDERABADI BIRYANI - GOSHT / CHICKEN**

FLAVOURED BASMATI RICE PREPARATION WITH LAMB / CHICKEN IN TRADITIONAL DUM STYLE

○ **KULCHA - KEEMA / ALOO**

SERVED WITH RAITA AND MASALA GRAVY

VEGETARIAN

○ **PANEER LAUNG LATA**

COTTAGE CHEESE ROL STUFFED AND TUCKED WITH CLOVES IN CASHEW GRAVY

○ **PALAK PANEER**

PUREE OF SPINACH COOKED WITH COTTAGE CHEESE TOPPED WITH CREAM

○ **PANEER HANDI LAZEEZ**

COTTAGE CHEESE CUBES COOKED IN FRAGRANT SAFFRON & TOMATO GRAVY

- **BHUTTA PALAK METHI**
A UNIQUE COMBINATION OF SPINACH, BABYCORN AND FENUGREEK
- **T'S JALFREZI**
MELANGE OF SEASONAL VEGETABLES STIR-FRIED IN A LIGHT ONION AND TOMATO GRAVY
- **ADRARI ALOO GOBI**
CUBES OF POTATOES AND FLORETS OF CAULIFLOWER TEMPERED WITH CUMIN SEEDS & TOMATO
- **HING DHANIYE KE CHATPATE ALOO**
SMALL ROUND POTATOES COOKED WITH ONION TOMATO, FLAVOURED WITH ASAFOETIDA & CORRIANDER SEEDS
- **DAL MAKHANI**
BLACK LENTIL SOAKED OVERNIGHT, COOKED ON SLOW FIRE WITH TOMATO PUREE AND CREAM
- **YELLOW DAL TADKA**
DAL ARHAR COOKED AND TEMPERED WITH CUMIN SEEDS, TOMATO AND COORIANDER LEAVES
- **VEGETABLE BIRYANI**
SEASONAL VEGETABLES COOKED WITH SAFFRON FLAVOURED RICE
- **SADA CHAWAL**
STEAMED BASMATI RICE
- **RAITA / PLAIN CURD**
- **BUTTER NAAN / STUFFED PARATHA / MISSI ROTI / KHAMEERI**

ORIENTAL SELECTION

STARTERS

GOLDEN FRIED

- PRAWN
- CHICKEN
- CHILLI CHICKEN
- SPRING ROLLS
- CHICKEN

VEGETABLES

SOUPS

- SWEETCORN SOUP - CHICKEN / VEG.
- TALUMEIN SOUP - CHICKEN / VEG.

MAIN COURSE

NON-VEGETARIAN

- PRAWN IN HOT GARLIC SAUCE
- FISH OYSTER SAUCE
- CRISPY LAMB SESAME CHILLI SAUCE
- CHICKEN CASHEWNUT HOT PEPPER SAUCE
- SHREDDED CHICKEN SCHEZWAN SAUCE

VEGETARIAN

- BEAN CURD SHANGHAI STYLE
- VEGETABLE MANCHURIAN
- SAUTE GREEN BEANS

- MIX VEGETABLE WITH BABYCORN, WHITE GARLIC SAUCE
- CRISPY SHANTUNG POTATOES
- RICE / NOODLES**
- EGG-FRIED RICE
- CHICKEN FRIED RICE
- VEGETABLE-FRIED RICE
- SCHEZWAN EGG NOODLE
- VEGETABLE HAKKA NOODLE

BEVERAGES

- FRESH JUICE
- CANNED JUICE
- LASSI
- MILK SHAKE / WITH ICE CREAM
- MALTS AND SUCH
- TEA
- BREWED COFFEE
- DECAFFEINATED COFFEE / CAPPUCCINO
- MINERAL WATER
- AERATED DRINKS

DESSERT

CHOCOLATE STRUGGLE
 AMRETTO FLAVOURED TIRAMISU
 BAKED CHEESE CAKE
 FRESH FRUITS GOBLET WITH ICE CREAM
 APPLE CRUMBLE PIE
 GULAB JAMUN
 KESARI RASMALAI
 CHOICE OF ICE CREAM

KIDS MEAL

MINI BURGERS - NON-VEG. / VEG.
 CHICKEN
 VEGETARIAN
 SERVED WITH MANGO KETCHUP AND FRIES
 FISH NUGGETS WITH 1000 ISLAND SAUCE
 CHICKEN NUGGETS WITH TARTARE SAUCE
 TINY PIZZA - NON-VEG. / VEG.
 FRESH FRUIT PANCAKES WITH FRESH CREAM
 FRIES - FRENCH FRIES / CURLY FRIES / ALPHABETS / POTATO WEDGES / NACHOS

MIDNIGHT AND LATER MEAL

STARTERS AND SALADS

- CHICKEN HAWAAIN SALAD
- MIXED PASTA SALAD
- GREEN SALAD

SOUPS

- CREAM OF CHICKEN SOUP
- TAMATAR AUR DHANIYE KA SHORBA

SANDWICHES AND BURGERS

- SPICY CHICKEN BURGER
SERVED WITH SPICED COCKTAIL SAUCE, HOME STYLE FRIES AND SALAD
- THE VEGGIE BURGER
SERVED WITH SWEET MANGO CHUTNEY, HOME STYLE FRIES AND SALAD
- T'S CTCM
CHICKEN TIKKA, CHILLI & MINT MAYONNAISE FILLED BUN, GRILLED & SERVED WITH HOME FRIES
RADISSON CLUB SANDWICH
- NON-VEGETARIAN
CHICKEN, HAM, BACON, FRIED EGG, TOMATO AND LETTUCE BETWEEN
HOME MADE SPECIAL BREAD
- VEGETARIAN
CAJUN SPICED COTTAGE CHEESE, GRILLED PEPPERS, TOMATO, CUCUMBER,
NATURAL CHEESE WITH MINT MAYONNAISE
- SANDWICH OF YOUR CHOICE
TUNA, COLD ROAST LAMB, CHICKEN MORTADELLA, GOUDA CHEESE,
SMOKED SCARMOZA, TOMATOES, ROASTED PEPPERS & CUCUMBER.
SERVED PLAIN, TOASTED, GRILLED ON CRUSTY WHITE,
WHOLE WHEAT OR FRENCH BREAD

PIZZA AND PASTA

TRADITIONAL PIZZA

- NON-VEGETARIAN
- VEGETARIAN
- PENNE / SPAGHETTI
CHOICE OF TOMATO SAUCE, SEAFOOD SAUCE, CARBONARA SAUCE OR EXTRA VIRGIN OLIVE OIL,
GARLIC AND CHILLI FLAKES

MINI MEALS

- FISH 'N' CHIPS
- CHICKEN PEPPER STEAK SIZZLER
- VEG. AND CHEESE SIZZLER
- MURGH MAKHANI WITH STEAMED RICE
- MATAR PANEER WITH STEAMED RICE
PARATHA WRAP
- CHICKEN STIR-FRIED WITH ONION AND TOMATO, WRAPPED IN PARATHA, SERVED WITH GRAVY
- COTTAGE CHEESE STIR-FRIED WITH ONION AND TOMATO, WRAPPED IN PARATHA, SERVED WITH GRAVY

CHOICE OF OMELETTES

PLAIN / MASALA / CHEESE

DESSERTS

- CARMEL CUSTARD
- CHOCOLATE STRUGGLE
- FRESH FRUITS GOBLET WITH ICE CREAM
- GULAB JAMUN
- KESARI RASMALAI
- CHOICE OF ICE CREAM

BEVERAGES

- FRESH JUICE
- CANNED JUICE
- LASSI
- MILK SHAKE / WITH ICE CREAM
- MALTS AND SUCH
- TEA
- BREWED COFFEE
- DECAFFEINATED COFFEE / CAPPUCINO
- MINERAL WATER
- AERATED DRINKS