



SAROVAR PORTICO

birgunj

A SAROVAR HOTEL

In Room Dining

Food Menu



Dear Guest,

Please inform our service associate in case you are allergic to any of the following ingredients:

- * Fish, Shellfish and their products
- * Eggs and egg products
- * Milk and dairy products
- * Wheat and wheat products
- * Peanuts, soy, tree nuts, sesame seeds or any other nuts
- * Mushrooms or other edible fungi
- * Any other product

Our chef would be delighted to design an appropriate meal for you.

BREAKFAST

(7:00 am- 10:30 am)

SEASONAL FRESH FRUIT PLATTER 	475
CHOICE OF CEREALS  <i>(Corn flakes / chocos / wheat flakes / oats / muesli served with hot or cold milk)</i>	375
WHITE BREAD / BROWN BREAD  <i>(Mixed fruit jam / orange marmalade / honey / butter)</i>	275
EGGS TO ORDER  <i>(Omelette, Sunny side up / Fried Egg / Boiled)</i>	375
IDLI/ VADA  <i>(Sambhar, coconut and tomato chutney)</i>	425
DOSA PLAIN / MASALA  <i>(Sambhar, coconut and tomato chutney)</i>	455
CHOICE OF PARATHA  <i>(Aloo/ Gobi/Paneer / Pyaaz / Mix/Plain (2 pc per Portion) with curd and pickle)</i>	455
POORI BHAJI  <i>(With mixed pickle, Laccha onion)</i>	455
FRESH SEASONAL JUICE  <i>(Sweet Lime/Orange/Pineapple)</i>	345
TEA  <i>(Jasmine/Masala/Green/Mint/Camomile)</i>	275
COFFEE  <i>(Cappuccino/Café Latte/Espresso)</i>	325
LASSI  <i>(Plain/Sweet/Salted)</i>	395

SOUP

HOT & SOUR SOUP

VEGETABLE 	395
CHICKEN 	475

LEMON CORIANDER CLEAR SOUP

<i>(Flavoured broth with coriander and greens, topped with fresh lemon juice)</i>	395
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CHOICE OF CREAM SOUP

(A soup prepared using cream, light cream, half and half, or milk as a key ingredient)

VEGETABLE/MUSHROOM/ALMOND 	395
CHICKEN 	475

SALADS

FRESH LEAF WITH CITRUS FRUIT SALAD

<i>(Fresh leafy vegetables and citrus fruits with kasundi mustard dressing)</i>	445
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PAPADAM SALAD

(Fine dices of onions, cucumber, tomatoes seasoned with chef secret seasoning and served in papad katori)

VEGETABLE 	595
CHICKEN 	695

SHARING PLATTERS FROM CLAY OVEN

SURKH PANEER TIKKA

<i>(The reddish hue of the tikka should not scare you. It is pleasantly pungent, not scorching hot)</i>	825
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PANEER KA KHAZANA

<i>(Chunks of cottage cheese with yoghurt marinade and burnished in the tandoor)</i>	825
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SUBZ SEEKH

<i>(The vegetarian skewer lovingly crafted with a mélange of vegetables blended with khoya and enriched with nuts)</i>	695
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ZAFRANI JHINGA

<i>(Jumbo prawns grilled perfectly with a hint of saffron, sprinkled over with freshly pounded pepper, an epicurean delight)</i>	2295
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MACHCHI KA KHAS TIKKA

<i>(A favourite of fish lovers, this recipe relies on the time-tested magic of methi and ajwain)</i>	875
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MUTTON SEEKH KEBAB

<i>(The classic kebab prepared with lamb mince flavored with homemade spices on a skewer, roasted expertly in a clay oven)</i>	1145
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MALAI DAR MURG KI BOTI  **875**
(Mildly spiced boneless chicken with an unmatched creamy texture with just a hint of cheese flavoured with sweet basil - an irresistible delicacy)

BHATTI DA MURG  **1145**
(Arguably the most glorious of all 'tandoori' items, succulent chicken on the bone that has absorbed the full-bodied flavors of a spicy marinade)

SHARING PLATTERS FROM TAWA

MATARWALI TIKKI  **695**
(Griddle fried green peas patties packed with a tasty filling of cottage cheese, enriched with dried fruits and nuts)

SUBZ GILAWAT KE KEBAB  **695**
(Juicy Classic chef signature kebab prepared with flavorful vegetables on a tawa)

MASALE DAR MACHLI  **875**
(Griddle cooked fillet of river sole marinated with homemade masala)

GOSHT GILAWAT  **1295**
(Juicy Classic kebab prepared with flavourful mutton mince on a tawa)

MURGH TAWA LAZEEZ  **875**
(Boneless chicken breast draped in a chef special marination, finished on a griddle)

WESTERN COMFORTS

CAJUN SPICED COTTAGE CHEESE WRAP  **595**
(Tender pieces of marinated cottage cheese are roasted in clay oven and stuffed into flat bread served with garlic mayo)

CHICKEN TIKKA WRAP  **745**
(Succulent pieces of chicken cooked in clay oven, rolled in a wrap)

CLASSIC CLUB SANDWICH

(Classic club is a triple-decker sandwich made up of three slices toasted white bread, lettuce, tomatoes, mayonnaise and cottage cheese or chicken, bacon, egg as per your choice)

VEGETABLE  **595**

CHICKEN  **795**

SANDWICH – PLAIN/TOASTED/GRILLED

(Options of multi-grain, brown and white in breads)

VEGETABLE  **545**

CHICKEN  **575**

WESTERN GRILLS

COTTAGE CHEESE STEAK SERVED WITH HARISSA SAUCE ■ 745

GRILLED CHICKEN STEAK SERVED WITH MUSHROOM SAUCE ■ 875

PASTA

(Pasta of your choice from penne, spaghetti, farfalle, macaroni)

AL ARABIATA ■ 675
(Passta cooked with spicy tomato based sauce)

AGLIO OLIO PEPERONCINO ■ 675
(Pasta tossed with extra virgin olive oil, chili flakes and garlic)

CHICKEN ALFREDO ■ 785
(Chicken cooked with onion, garlic and pasta, finished with cream)

CLASSIC BOLOGNESE ■ 895
(Classic Lamb preparation in tomato based sauce)

REGIONAL SPECIALITY

ALOO BIRGUNJ ■ 475

ALOO SANDEKO/PIRO ■ 475

WAI WAI SANDEKO ■ 475

CHICKEN SANDEKO ■ 875

MUTTON SEKUWA ■ 995

CHICKEN SEKUWA ■ 895

MOMOS

(Choice of chicken or vegetable dumplings - Steamed/Tandoori/Fried/Kothe served with house special chutneys)

VEGETABLE ■ 575

CHICKEN ■ 645

INDIAN MAINS

- PANEER KHUSHRANG**  875
(Fingers of cottage cheese & assorted bell pepper in rich tomato gravy enhanced with nuts and redolent of kasoori methi)
- KADAI PANEER**  875
(Lightly cooked dairy fresh cottage cheese, full of the flavour imparted by aromatic spices - cumin, coriander, cloves and cinnamon)
- PALAK PANEER KOFTA**  795
(This kofta is a 'two in one' delight with contrasting colors and textures that let the superb taste shine through)
- ALOO CHATKARA**  695
(Dry preparation of baby potato with chef special spices)
- MATAR MUSHROOM PYAZI**  695
(Mushroom & peas with baby onion – simmered in white marrow & tomato based gravy)
- KURKURI CHOORANWALI BHINDI**  765
(An exceptional dish that presents good old bhindi in an entirely new tasty garb-covered in a thin crispy batter, deep fried and sprinkled over with special masala)
- MAUSAM KI SUBZIYAN**  765
(Please ask your server for the seasonal availabilities)
- PURANI DILLI KE CHHOLEY**  695
(A dry preparation of Kabuli chana)
- MUTTON ROGANJOSH**  1325
(Inspired by kashmiri classic, this version is closer to punjabi rendering of the recipe at home – tender lamb shanks are slow cooked in aromatic gravy)
- GOSHT KHADA MASALA**  1325
(A battery of whole spices empowered & simmered in yogurt – based gravy)
- KADAI GOSHT**  1325
(Tomatoes, onions and ginger along with green chillies are stir - fried expertly with well - marinated lamb in this mouth watering offering)
- KADAI CHICKEN**  985
(Tomatoes, onions and ginger along with green chillies are stir - fried expertly with well - marinated chicken in this mouth-watering offering)
- MURGH MAKHANI**  985
(Famous the world over as butter chicken, this contemporary classic presents boneless tikka of succulent chicken in a delicious tomato gravy that is creamy and aromatic)

CREAM CHICKEN 🇮🇳	985
<i>(Succulent chicken pieces simmered slowly in a mix of flavorful spices and rich cream)</i>	
DAL MAKHANI 🇮🇳	655
<i>(Also known as kali dal, this recipe for whole urad relies upon slow cooking to let the flavors blend well in this earthy delicacy that is substantial & addictive)</i>	
DAL TARANG 🇮🇳	545
<i>(Three yellow lentils - arhar, mung and malika - masoor combine to please your palate, their appeal enhanced by the classic tempering with cumin, tomatoes and green chillies)</i>	
CHOICE OF RICE <hr/>	
PLAIN RICE 🇮🇳	375
JEERA PULAO/PEAS PULAO/VEGETABLE PULAO 🇮🇳	435
SUBZ BIRYANI 🇮🇳	825
<i>(Aromatic basmati rice cooked with vegetables, Spices and Saffron)</i>	
GOSHT BIRYANI 🇮🇳	1425
<i>(Lamb Chunks Marinated with curd and spices, cooked with basmati rice)</i>	
MURGH BIRYANI 🇮🇳	1195
<i>(Chicken on bone marinated with curd and spices, cooked with basmati rice)</i>	
CHOICE OF RAITA OR CURD 🇮🇳	295
<i>(Plain/mix veg/onion/cucumber/pineapple)</i>	
INDIAN BREADS <hr/>	
TANDOORI ROTI/MISSI ROTI/TAWA ROTI (2PCS) 🇮🇳	145
PLAIN NAAN/BUTTER NAAN/GARLIC NAAN 🇮🇳	155
STUFFED KULCHA 🇮🇳	165
<i>(Onion/Paneer/Masala)</i>	
PARATHA 🇮🇳	155
<i>(Pudina/Lachha/Mirchi)</i>	

ASIAN

ASIAN SPRING ROLL

(Fried stuffed rolls served with sweet chilli sauce)

VEGETABLE 

475

CHICKEN 

675

SALT AND PEPPER

VEGETABLE 

545

FISH 

875

CHICKEN 

875

WOK TOSSED

825

(Choice of cottage cheese/mushrooms/baby corn tossed in homemade chilli sauce)

VEGETABLE MANCHURIAN

(Crispy fried vegetable balls tossed in a spicy, sweet & tangy Manchurian sauce, are amazingly delicious and addictive)

BRAISED CHINESE VEGETABLES WITH MUSHROOMS IN

PEPPER SAUCE 

765

(Assorted Chinese greens, double fungus, broccoli, carrot cooked with superior sauce)

CHILLI GARLIC VEGETABLES

655

(Crunchy Asian vegetables cooked in a spicy and aromatic garlic-infused chilli sauce)

PAN FRIED CHILLI BASIL FISH

875

(Pan fried fish tossed in chilli basil sauce)

CHILLI CHICKEN

745

(Tender fried chicken bites tossed in a super aromatic sweet, spicy and slightly tangy chilli sauce)

DICED CHICKEN WITH DRY RED CHILLI & CASHEWNUTS

845

(Marinated chicken, deep fried, cooked along with soya oyster sauce)

CHICKEN MANCHURIAN

845

(Crispy fried chicken balls tossed in a spicy, sweet & tangy Manchurian sauce, are amazingly delicious and addictive)

THAI CURRY (GREEN/RED)

(A delicacy of Thai cuisine made from curry paste, coconut milk, herbs and Vegetables or Chicken)

VEGETABLE 

695

PRAWNS 

1195

CHICKEN 

775

CHOICE OF FRIED RICE

VEGETABLE 

475

CHICKEN 

575

CHOICE OF NOODLES

VEGETABLE 

475

CHICKEN 

575

ARTFUL DESSERTS

KESARI PHIRNI 

545

(Rice and milk pudding set in the earthen clay pot, garnished with pistachio and almond flakes)

HOT GULAB JAMUN 

545

(Stuffed gulab jamun, served hot)

CHOICE OF ICE CREAM 

545

(Double scoop of ice cream with chocolate sauce)



MIDNIGHT MENU

CLASSIC CLUB SANDWICH

(Classic club is a triple-decker sandwich made up of three slices toasted White bread, lettuce, tomatoes, and mayonnaise and Cottage Cheese or Chicken, Bacon, Egg as per your choice)

VEGETABLE 

595

CHICKEN 

795

SANDWICH - Plain/Toasted/Grilled

(Options of multi-grain, brown and white)

VEGETABLE 

545

CHICKEN 

575

VEG SUBZ BIRYANI

825

(Aromatic basmati rice cooked with vegetables, Spices and Saffron)

GOSHT BIRYANI

1425

(Lamb Chunks Marinated with curd and spices, cooked with basmati rice)

MURGH BIRYANI

1195

(Chicken on bone marinated with curd and spices, cooked with basmati rice)

KESARI PHIRNI

545

(Rice and milk pudding set in the earthen clay pot, garnished with pistachio and almond flakes)

HOT GULAB JAMUN

545

(Stuffed gulab jamun, served hot)

CHOICE OF ICE CREAM

545

(Double scoop of ice cream with chocolate sauce)

BEVERAGES

FRESH SEASONAL JUICE 	375
<i>(Sweet Lime/Orange/Pineapple)</i>	
PACKAGED JUICE 	375
<i>(Mango/Orange/Pineapple/Mixed Fruit)</i>	
COLD COFFEE 	375/425
<i>(With or Without Ice Cream)</i>	
COFFEE 	325
<i>(Cappuccino/Café Latte/Espresso)</i>	
TEA 	275
<i>(Jasmine/Masala/Green/Mint/Camomile)</i>	
ICED TEA 	395
MILK SHAKES 	395
<i>(Vanilla/Chocolate/Strawberry/Banana)</i>	
HEALTH DRINKS 	395
<i>(Choice of Horlicks/Hot Chocolate)</i>	
LASSI 	395
<i>(Plain/Sweet/Salted)</i>	
FRESH LIME SODA 	395
<i>(Sweet/Salted)</i>	
AERATED SOFT DRINK 	295
TONIC WATER 	375
GINGER ALE 	375
RED BULL 	500
PACKAGED DRINKING WATER 	125