



— THE —
IMPERIAL SPICE
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WELCOME




Food Is Not Just About Taste, It's An Experience! An Experience Of All The Five Senses, Taste, Smell, Sight, Hear And Touch....

At The Imperial Spice We Pride Ourselves With Exemplary Hospitality And Culinary Expertise, And Bring To You An Electric Module Cuisine With The Best Servings Cocktails And Food Pairings.

Settle Into A Table And Bask In A Warm And Welcoming Hospitality. Order A Bottle Of Wine From Our Extensive Seller That Specifically Chosen To Pair With The Big And Bold Flavours Created By Our Renowned Chefs. A Menu Tailored To Compliment Indian And International Cuisine While Introducing A Hint Of The Exotic.

Celebrating The Full Spectrum Of Exquisite Food And Drink, Spectacular Service And Elegant Fine Dining At Imperial Spice We Believe In Giving Our Guests The Perfect Symphony Of A Complete Meal.

The Imperial Spice- A Place Where Food Becomes
A Heartful Experience!



SOUPS



VEGETARIAN 299 | CHICKEN 329

INDIAN TRADITIONAL



KACHORI SHORBA

Spicy Dhania Tamater shorba with Delhi-6's Kachori

AGE OLD EUROPEAN

CREAM OF TOMATO

Flavourful Tomato Soup With Cream

CREAM OF MUSHROOM

A Creamy Smooth Texture Mushroom Soup

MINESTRONE

Classic Italian Tomato Broth With Pasta And Vegetable

CLASSICAL ORIENTAL

SWEET CORN

Flavourful Soup With Creamy American Corn

MANCHOW

A Oriental Vegetable or Chicken Soup

HOT-N-SOUR

A Spicy And Flavourful Soup Enhance With Black Mushroom

TALUMEIN

Boiled Noodle Soup Served With Vegetables or Chicken

LEMON CORIANDER

Served With Chicken Or Vegetables



TOM YUM THAI

A Traditional Thai Soup Served With Chicken or Vegetables



TOM KHA

A Coconut Milk based soup served with Chicken or Vegetables

* Govt. Taxes & Service charge extra

SALAD



GARDEN GREENS 229 | VEGETARIAN 449 | CHICKEN 499

GARDEN GREENS

Classic Indian Salad

CAESAR

Classic Caesar Salad With/Chicken And Lettuce With Parmesan

GRILLED CHICKEN

Authentic Continental Style Salad



WATERMELON FETA CHEESE SALAD

Fresh watermelon cubes with Basil Dressing



ORANGE AND LETTUCE SALAD

Mix Salad Leafs With Fresh Orange and Feta Cheese Dressing

CHAAT



VEGETARIAN 499



PAPRI NACHOS CHAAT

Traditional Papri with Nachos in Indian palate



SIGNATURE LAYERED CHAAT

Layers of Crispy Veggies Chaat Style



MATRA TIKKI WITH KURKURI

Peas Patty with kurkuri chips

* Govt. Taxes & Service charge extra

INDIAN STARTERS

VEGETARIAN



VEGETARIAN 549

QUINOA SATAWAR KEBAB

Satawar, broccoli & veg Mixture Galletes Crusted Quinoa, Shallow Fried



HYDERABADI PANEER TIKKA

Hydrabadi Herbs Crusted Tangi Rottage Cheese Tikka



SIGNATURE KATAIFI ROLL

Veg Patty In Achari Flavour Wrapped With Kataifi



TAWA MUSHROOM GALOUTI

Traditional Smokey Mushroom Lucknowi Galouti Kebab

ACHARI PANEER TIKKA

Paneer Cooked With Pickle Marination

ANJEER BHARWAN ALOO

Tandoor Roasted Aloo Stuffed With A Flavorful Bites Of Anjeer

TANDOORI MUSHROOM

Spicy Mushroom Cooked In Tandoor

ZAFRANI MALAI SOYA CHAP/AMRITSARI CHAP

Soya Chap Stuffed With Dry Fruit Mixture And Coated With Saffron Marination
Cooked In Tandoor

TAWA CHATPATE ALOO

Griddle Cooked Spicy Potato Slices, Tamrind And Mint Chutney

DAHI KEBAB

Shallow Fried Hung Yogurt Patties Enhanced With Almond Flavor

INDIAN STARTERS

NON-VEG KEBAB



CHICKEN 699 | MUTTON 749 |
PRAWN 999 | SALMON 1199 | FISH 899

TANDOORI MURGH/ BHATTI KA MURGH 449/749
Age Old Chicken Recipe For The Non Adventurous Chicken Lovers



MUTTON SHAMI KEBAB WITH GOTTE KALEJI
Traditional Shami kebab accompanying with Lever Etc.

KESARI MALAI MURGH TIKKA
Creamy Aromatic Chicken With A Hint Of Saffron

ZARKI MURGH TIKKA
Cooked To Perfection With Traditional Mustard Oil And Spice Marinated

LAMB GILAFI SEEKH
Lamb Skewer Dotted With Bell pepper And Cooked In Tandoor



CURRY PATTI MURGH TIKKA
Traditional South Indian Chicken Preparation From Charcoal Oven Rich Flavor
With Curry Leaf and Coconut

TAWA MUTTON CHOP
Mutton chops marinated with minced meat and cooked in Indian Tawa

SARSON MAHI TIKKA
Tandoori Fish Morsels Flavored With Mustard



LAHORI FISH FRY
Spicy Punjabi Fried Fish

TANDOORI PRAWNS
Tandoor Cooked Spicy Marinated Prawns



TANDOORI BLACK PEPPER SALMON
Tandoor Cooked Salmon In Black Pepper Flavour

* Govt. Taxes & Service charge extra

ORIENTAL STARTERS

VEGETARIAN



VEGETARIAN 549

ORIENTAL PANEER CHILLMEN

Fried Cottage Cheese Cubes Coated With Chilli And Tomato Sauce Enhanced With Peppers



PEPPER CORN CHEESE ROLLS

Served In Sweet Chili Sauce

SPRING ROLL CRISPY NOODLES

Crisp Rolls With Mixture Of Organic Vegetables And Served With Hot Garlic

HONEY CHILLI POTATO

Crispy Fried Potato Sticks Toss With Chilli Sauce

CLASSIC SALT AND PEPPER VEGETABLE

Crispy Fried Vegetable Toss With Salt And Pepper

CRISPY FRIED CORN IN CHILLI GARLIC SAUCE

Crispy Fried American Corn With Chilli Garlic Sauce

VEGETABLE MANCHURIAN DRY

Fried Vegetable Dumplings In Manchurian Style

CLASSIC VEG DUMPLING

Evergreen Favorite Dumplings Served With Sesame Chilli Sauce



CHING MING MUSHROOM

Shredded Shitake And Button Mushroom In Pepper Sauce



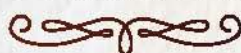
KUNG PAO TOFU

Tofu Served In Kung Pao Sauce With Garlic Flavour

* Govt. Taxes & Service charge extra

ORIENTAL STARTERS

NON-VEGETARIAN



CHICKEN 699 | LAMB 749
FISH 899 | PRAWN 999

SMOKEY RUSTIC CHILLI CHICKEN

Age Old Oriental Favorite Spicy Chicken



RUM AND COLA CHICKEN WINGS

Crispy Fried Wings Served As Szechuan Style



SLICE CHICKEN AND MUSHROOM

Wok Fried Chicken Slices With Mushrooms

THAI BASIL CHICKEN

Thai Flavorful Chicken Strip And Tons Basil

CHICKEN MANCHURIAN DRY

Fried Chicken Dumplings In Manchurian Style

CLASSIC CHICKEN DUMPLING

Evergreen Favourite Dumplings Served With Sesame Chilli Sauce

CRISPY LAMB WITH CUMIN,SCALLIONS AND RED CHILLI

Crispy Lamb Served With Scallions

CRISPY FRIED SEASME FISH

A Delicious Wine Flavored Fried Fish

CHILLI FISH

Crispy Fried Fish Served With Pepper And Scallions In Spicy Chilli Garlic Sauce

SALT AND PEPPER PRAWN WITH CRACKERS

Crispy Fried Prawns Served With Crackers And Pepper



BURNT ONION PRAWN/PRAWN TEMPURA

Prawn Tossed With Burnt Onion Sauce/traditional Tempura Fried Prawns Served
With Sweet Chilli Sauce

* Govt. Taxes & Service charge extra



INDIAN PLATTERS



VEG PLATTER 1199

Tandoori Aloo, achari Paneer Tikka, Tandoori Mushroom And
Quinoa Satawar Kebab And Soya Chap

NON VEG PLATTER 1499

(Murgh Malai, zarki Tikka, Fish Tikka, mutton Seekh And Chicken Seekh)

CHICKEN PLATTER 1199

(Malai Tikka, Zarki Tikka, Chicken Seekh And Curry Patta Tikka)

SIGNATURE LEBANESE



MEZZE PLATTER 699

Falafel, Fatayer, Babagunush, Hummus Etc.

LEBANESE PLATTER NON VEG 899

Chicken Breast And Mutton Kebab With Babagunush, Hummus,
Lebanese Pickle Etc.

ORIENTAL PLATTERS



VEG PLATTER 1199

Veg Spring Roll, Paneer Chillmon, Honey Chilli Lotus Stem And Veg Salt N Pepper

NON VEG PLATTER 1299

Ice Land Chicken Wings, Chili Chicken Dry, Chicken Satay And Crispy Fried Sesame Fish

* Govt. Taxes & Service charge extra



PIZZA & PASTA



VEGETARIAN 599 | CHICKEN 699

PIZZA

MAKE YOUR OWN PIZZA (CHOOSING TOPPING)

ZUCCHINI | ASPARAGUS | BELLPEPPER | BROCCOLI |
MUSHROOM | ONION

THREE CHEESE PIZZA

PANEER TIKKA PIZZA

CHICKEN TIKKA/GRILLED CHICKEN PIZZA

VEGETARIAN 549 | CHICKEN 649

PASTA

PASTA CHOOSE ANY 1 PASTA + 1 SAUCE + ANY TOPPING

PASTA

Spaghetti/ Fusilli/ Penne/ Fettuccine

SAUCE

Arabiatta/ Alfredo/ Tomato And Cheese/ Pesto/ Mix Sauce/ Aglio Olio/
Indian Makhani flavour

TOPPINGS

Zucchini/ Asparagus/ Bellpepper/ Broccoli/ Mushroom/ Onion / Grilled Chicken

VEG BRUSCHETTA

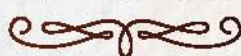
Topping with vegetables

449

* Govt. Taxes & Service charge extra

INDIAN MAIN COURSE

VEGETARIAN



DAL 499 | VEGETARIAN 599 | GUCCHI 1099

SANDWICH PANEER MASALA

Oven Baked Stuffed Paneer Served With A Rich Indian Gravy

SIGNATURE KOFTA - E-KHAS

Chef Signature Kofta With Rich Cashew nut Gravy

MALAI KOFTA

Creamy Kofta Cooked in Tomato and cashewnut gravy



PALAK PANEER KOFTA

Spinach bowl stuffed with cottage cheese



KESARI PANEER ROLL

Saffron Flavour Cottage Cheese Grill in a Rich Tomato & Cashewnut Gravy

KHUMB MAKAI MATAR KI JUGALBANDI

Mushrooms, Corn, and Peas



VEGAN CURRY

Grilled Vegetables Served in Vegan Tomatoes Gravy

PANEER AAPKI PASAND (MAKHANI/LABABDAR/KADHAI)

Cottage Cheese Cooked As Per Your Choice

KHUMB TAKA TAK

Delectable Blend Of Mushroom In Rich Creamy Gravy

MIX VEG VILAITI

Combination Of Farm fresh Vegetables

AMRITSARI CHHOLE

A Traditional Punjabi Dish

DAL TADKA

Yellow Lentil Tempered For You With Onion Tomato And Indian Spices

THE IMPERIAL DAL

Over Night Cooked Rich Black Gram Enhanced With Cream And Butter



SIGNATURE DAL MASALA

Yellow lentil top up with Indian falke masala

KANDHARI SOYA CHAAP

Soya Chaap Cooked With Indian Aromatic Spices, A Hint Of Kashmiri Flavor

SATAWARI GUCCHI MUTTER

A Combination Of Guccchi And Peas With Asparagus In Rich Velvet Gravy

* Govt. Taxes & Service charge extra

INDIAN MAIN COURSE

NON - VEGETARIAN



CHICKEN 699 | LAMB 749 | FISH 899 |
EGG CURRY 599 | PRAWN 999 | SALMON 1199

HOME STYLE CHICKEN CURRY

Chicken Cooked In Mom's Style

SHARABI KOFTA CURRY

Red Wine infused chicken Dumplings with Rich Gravy

RARA CHICKEN CURRY

Boneless chicken tikka with minced chicken gravy

MURGH GHEE ROAST

Traditional bhuna murgh tawa masala

MURGH AAPKI PASAND (MAKHANI/LABABDAR/ KADHAI/PALAK)

Chicken Cooked In Traditional Style

MUTTON CHOPS CURRY

Home style chop curry



GYM KHANA EGG CURRY

Egg Curry is a deliciously rich onion tomato gravy,
tastes exactly like the ones you get in dhabas

KADHAI MEAT

Traditional kadhai meat serve thick gravy with capsicum and onions

IMPERIAL RARA GOSHT

A Unique Blend Of Spices By Our Chef To Create Magic With Mutton

ROGAN- E- NISHAD

Delicacy From The Taste Of Lucknow, Aromatic Flavorful Red Gravy And
Tender Meat

PATIALA SAHI MACHHI

Fish Cooked With Punjabi Style In Onion And Tomato Gravy

BUFFET MASALA FISH CURRY

Chef special masala curry

PRAWN CURRY

Prawn Cooked With Tangy Rich Indian Gravy

* Govt. Taxes & Service charge extra



RAITA



AAPKI PASAND

Mix Veg/Pineapple/Boondi/Burani

299

RICE



STEAMED RICE

349

JEERA RICE

399

VEG PULAO

499

BIRYANI

Vegetable/Chicken/Mutton

499/699/749

GUCHHI MEWA PULAO

949

* Govt. Taxes & Service charge extra



BREADS



TANDOORI ROTI

89

RUMALI ROTI

99

MISSI ROTI

139

MULTI GRAIN

139

LACHHA PARANTHA / MALABAR PARANTHA

Plain/Methi/Pudina/Chilli

139



SPECIAL CHUR CHUR NAAN

149

PLAIN NAAN/BUTTER NAAN/GARLIC NAAN

129/139/149

KULCHAS (CHOICE OF STUFFING)

Aloo, Pyaz, Paneer

169



ORIENTAL MAIN COURSE

VEGETARIAN



VEGETARIAN 649

COTTAGE CHEESE WITH SPICY BLACK BEAN SAUCE

Cottage Cheese Served With Pepper And Black Bean Sauce

TOFU AND MUSHROOMS WITH BLACK BEAN SAUCE

Bean Curd and mushrooms Served with Black Bean Sauce

STIR FRIED ORIENTAL GREENS

A Classical Asian Greens With Soya Garlic Sauce

VEGETABLE MANCHURIAN IN SAUCE

Fried Vegetable Dumplings With Manchurian Sauce

BROCCOLI ASPARAGUS & BLACK MUSHROOM WITH ALMOND SAUCE

Exotic Vegetables With Rich Almond Sauce

EXOTIC ORIENTAL VEGETABLE

Oriental vegetables in wild basil and bird eye chilli sauce


MA PO TOFU WITH MUSHROOMS

Tofu served in black bean sauce with chopped mushrooms

THAI RED/GREEN CURRY

Thai Style Veg Cooked In Thai Green Or Red Curry Paste Is A Perfect Meal
Choice For Thai Lovers

* Govt. Taxes & Service charge extra





ORIENTAL MAIN COURSE

NON -VEGETARIAN



CHICKEN 699 | LAMB 749

FISH 899 | PRAWN 999

DICED CHICKEN WITH BLACK PEPPER SAUCE

Fried Chicken Cubes With Pepper Sauce

SLICE CHICKEN SPICY BLACK BEAN SAUCE

Steamed Chicken Slices Cooked With Black Bean Sauce

CHICKEN IN HOISIN SAUCE

Stir Fried Chicken With Ginger, Garlic, and Hoisin Sauce To Make
A sweet Savory Dish

CHICKEN MAPO TOFU

Dish from the Sichuan province with minced chicken in black bean sauce

NASI GORENG WITH CHICKEN

A fried Rice Preparation With Samble Sauce Crackers And Satey Served
With Sunny Side Up

SLICE FISH WITH OYSTER SAUCE

A delicate Fish Preparation With Oyster Sauce

BASIL FISH IN HOT GARLIC SAUCE

Fish Preparation With Hot Garlic Sauce Enhance With Basil

PRAWN WITH BLACK BEAN SAUCE

Asian Fried Prawns Cooked In Black Bean Sauce With Greens

THAI GREEN OR RED CURRY CHICKEN/FISH/PRAWN

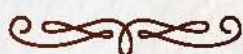
Thai Style Veg Cooked In Thai Green Curry/Red Curry Paste Is A Perfect Meal
Choice For Thai Lovers

* Govt. Taxes & Service charge extra





ORIENTAL RICE AND NOODLES



STEAMED RICE 349 | VEGETARIAN 499 |
EGG 549 | CHICKEN 599

STEAMED RICE

FRIED RICE

(Choice Of Veg/Egg/Chicken)

BURNT ONION GARLIC FRIED RICE

CHILLI GARLIC FRIED RICE

SZECHUAN FRIED RICE


HAKKA NOODLES

(Choice Of Veg/Egg/Chicken)

CHILLI GARLIC NOODLES

SZECHUAN NOODLES

* Govt. Taxes & Service charge extra



CONTINENTAL MAIN COURSE



VEGETARIAN 699 | CHICKEN 749
FISH 899 | SALMON 1199



GRILLED COTTAGE CHEESE AND SPINACH STEAK

Marrinated with black bean sauce

CASSEROLE WITH COUS COUS

Fresh Vegetables With Olives In Tomato Sauce Perfumed With Fennel

CHICKEN STEAK WITH MUSHROOMS JUS

Boneless Chicken Smearred With Mushrooms Jus

CAJUN SPICE FISH FINGERS WITH TARTER SAUCE

Crumbed Fried Fish In Finger shape With Served With Tartar Sauce

GRILLED CHICKEN

Chicken Breast Cooked On Griller And Served With Grilled Vegetables, Mashed Potato And Mushroom Demi-Glaze Sauce

GRILLED FISH

Marinated With Saffron Mustard Sauce With Grilled Vegetables And Mashed Potato

SMOKED SALMON

Smoked salmon is a preparation of salmon

* Govt. Taxes & Service charge extra



DESSERTS



IMPERIAL DESSERT 349

SIGNATURE GAJAR HALWA KUNAFI

FRUIT CUSTARD

PARSI KULFI

MANGO CRUSH PHIRNI

GULAB JAMUN WITH CUSTARD PUDDING

A Rare Combination Of Gulab Jamun Served With Custard

CHOCOLATE RABRI DECKER

Sinful Layers Of Chocolate And Rabri

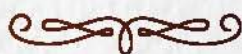
BROWNIE WITH ICE CREAM

Brownies Served With Chocolate Sauce And Ice Cream

ICE CREAM SUNDAE

Vanilla Ice Cream Chocolate Cigar, chocolate Sauce, dry Fruits Etc.

TEA & COFFEE




MASALA TEA/GREEN TEA

149

CAPPUCCINO/CAFÉ LATTE

199

* Govt. Taxes & Service charge extra



MOCKTAILS & SHAKES



MOCKTAILS 299

TWIST AT THE IMPERIAL SPICE

Orange & Lemon Chunks, Sweet N Sour Top Up With Orange Juice & Lemonade

CLASSIC FRUIT PUNCH

Strawberry Crush, Orange, Pineapple & Mango Juice, Blended
With Vanilla Ice Cream

MANGO JULIUS

Mango pulp, milk, vanilla extract, sugar hint of grenadine syrup & vanilla ice cream

ITALIAN SMOOCH

Lemon chunks, mint leaf, sweet n sour, gingerale top up with cola

GUAVA BLAST

Guava Juice Black Salt, Pepper, Lime Juice, Tobasco, Worcestershire

FLAVOURED VIRGIN MOJITO

Chocolate, vanilla, chocolate peanut

VIRGIN COLADA

Fresh Coconut Cream, Pineapple Juice & Vanilla Ice Cream

FRUIT SLUSH

Choose your slush, strawberry kiwi peach mango green apple and mint

ORANGE BLOSSOM IN IMPERIAL

Orange & lemon chunks, sweet n sour top up with orange juice & lemonade

ORANGE BLOSSOM IN IMPERIAL

Orange & Lemon Chunks, Sweet N Sour Top Up With Orange Juice & Lemonade

VIRGIN MARY

Tomato Juice, Worcestershire Sauce, Tabasco, Salt & Lime Juice

BLACK CAT

Tamrind Puree, Black Salt & Grape Juice

COLD COFFEE / WITH CREAM

CHOICE OF SHAKES

Chocolate vanilla, chocolate peanut butter, oreo, banana
mango, banana hazelnut, strawberry

349

* Govt. Taxes & Service charge extra



SOFT BEVERAGES



@199

ICED TEA

Lemon/ Peach/ Green Apple/ Passion Fruit

LEMONADE

Strawberry / Pomegranate / Green Apple / Blue

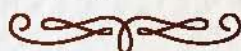
AAM PANNA

Aam panna, sweet n sour, top up with lemonade

FRESH LIME SODA / WATER

CHOICE OF JUICES

JALJEERA



LASSI

249

CHOICE OF JUICES

Pineapple, orange, apple, mango, cranberry

199

TONIC WATER / GINGERALE

149

AERATED DRINKS

149

SPARKLING WATER

249 | 399

ENERGY DRINK

249

PACKAGED DRINKING WATER

MRP

* Govt. Taxes & Service charge extra

