



ARMAAN

SUITES & RESTAURANT

MENU

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www.the-armaan.com

 www.facebook.com/ArmaanSuitesAndRestaurant

Appetizers

Soups

(Tomato, Mix Vegetable, Chicken, Shrimp)

300/-

Paneer Armaani

(Chilli, Poussin)

400/-

Paneer Roll

(Chef's Speciality)

400/-

Paneer Tikka

*(Cubes of Cottage Cheese garnished in spices
grilled in our clay oven)*

400/-

Chicken Wings

(Ginger, Poussin, Chilli, Honey, Tandoor)

450/-

Chicken Poussin

(Deep Fried Chicken in Special Poussin Sauce)

550/-

Chilli Chicken

*(Deep Fried Chicken Cubes cooked with Onion,
Capsicum & Chilli)*

500/-

Jeera Chicken (Dry)

*(Chicken cooked in Indian Spices &
topped with cummin seeds)*

450/-

Chicken Malai Kabab

*(Mild preparation of boneless chicken cubes
marinated in a mix of yogurt, cream & coriander)*

450/-

Tandoori Chicken

*(Chicken marinated overnight with mix of herbs
slowly cooked in our clay oven)*

550/-

<p><i>Chicken Tikka</i> (Boneless Chicken marinated with spices and yogurt grilled in our clay oven)</p>	500/-
<p><i>Mutton Seekh Kabab</i> (Minced lamb marinated with spices grilled in our clay oven)</p>	450/-
<p><i>Tawa Fish</i> (Cubes of Fish marinated with Indian Spices perfected in a sizzler)</p>	400/-
<p><i>Fish Poussin</i> (Fried Fillets of fish tossed in special Poussin Sauce)</p>	500/-
<p><i>Fish Chilli</i> (Batter Fried Cubes of Fish cooked with Onions, Capsicums & Chillies)</p>	500/-
<p><i>Fish Tikka</i> (Fish fillet marinated with spices and yogurt grilled in our clay oven)</p>	600/-
<p><i>Shrimp Armaani</i> (Garlic, Chilli, Honey, Tawa, Golden)</p>	750/-
<p><i>Tandoori Shrimp</i> (Prawns marinated in chef's special sauce grilled in our clay oven)</p>	750/-
<p><i>Tandoori Platter</i> (Assortment of Tandoori Chicken, Paneer Tikka, Kababs & Fish Tikka)</p>	950/-

Main Course

-  **Malai Kofta** 450/-
(Soft creamy cottage cheese & corn kababs flavoured with fresh Cashewnuts)
-  **Paneer Tikka Masala** 500/-
(Cubes of Cottage Cheese in Spices & Cream)
-  **Mattar Malai** 450/-
(Green peas cooked in chef's special gravy)
-  **Mattar Paneer** 450/-
(Marinated Cottage cheese mixed with green peas cooked in tomato based sauce)
-  **Kadai Sabzi** 500/-
(Mixed Vegetable Sautee with Spices)
-  **Dewaani Handi** 500/-
(Seasonal Vegetables cooked in a handi)
-  **Tawa Sabzi** 500/-
(Seasonal Vegetables perfected in a sizzler)
-  **Palak Paneer** 500/-
(Pieces of Cottage Cheese with Spinach in a Creamy Sauce)
-  **Mix Vegetable Makhni** 450/-
(Seasonal Vegetables in Chef's Special Buttery Sauce)
-  **Corn Capsicum Masala** 450/-
(Chopped capsicum mixed with corn cooked in chef's special spices)
-  **Daal Makhni** 450/-
(Black Lentils cooked in rich Creamy Sauce)
-  **Daal Tadka** 450/-
(Yellow Lentils tempered with Onions, Tomatoes, Ginger, Garlic, Cumins, Fresh Coriander)

<p><i>Mari Methi Chicken</i> (Boneless Chicken cooked with fresh Fenugreek & finished with special thick Gravy)</p>	500/-
<p><i>Kadai Chicken</i> (Chef's Special Chicken Curry)</p>	500/-
<p><i>Palak Chicken</i> (Chicken Cooked with spinach in Mixed Spices)</p>	550/-
<p><i>Ginger Chicken</i> (Chicken sauteed with Ginger & Garlic in Chef's Special Sauce)</p>	550/-
<p><i>Chicken Korma</i> (Chicken cooked in slow simmered Cashewnut based Gravy)</p>	550/-
<p><i>Tawa Chicken</i> (Boneless Chicken in Indian Spices perfected in a sizzler)</p>	550/-
<p><i>Butter Chicken</i> (Diced Chicken in Buttery Tomato Curry with whole & ground spices)</p>	550/-
<p><i>Mutton Mari Methi</i> (Tender Boneless Mutton cooked with fresh Fenugreek & finished with special thick gravy)</p>	550/-
<p><i>Mutton Masala</i> (Tender Boneless Mutton cooked in onions, green peppers, tomatoes with Indian Spices)</p>	500/-
<p><i>Mutton Palak</i> (Tender Boneless Mutton cooked with Spinach in Creamy Sauce)</p>	550/-
<p><i>Mutton Keema Mattar</i> (Minced Mutton cooked with Green Peas in Indian Spices)</p>	550/-
<p><i>Fish Masala</i> (Fillets of Fish cooked in onions, green peppers, tomatoes with Indian Spices)</p>	650/-
<p><i>Shrimp Masala</i> (Prince Prawns cooked in onions, green peppers, tomatoes with Indian Spices)</p>	750/-

Rice Selections

Plain Basmati Rice 200/-
(Steamed Rice)

Jeera Rice 300/-
(Basmati Rice tossed with Cumin Seed)

Vegetable Fried Rice 450/-
(Rice cooked with Carrots, Capsicum, Green Peas
Garnished with Spring Onions)

Vegetable Fried Rice 500/-
(Chicken, Shrimp)

Vegetable Biryani 500/-
(Mixed vegetables cooked in basmati rice
with special herbs & spices)

Chicken Biryani 550/-
(Chicken cooked in basmati rice with special herbs & spices)

Mutton Biryani 550/-
(Mutton cooked in basmati rice with
special herbs & spices)

Fish Biryani 650/-
(Chef's Specially selected fish cooked in basmati rice
with special herbs & spices)

Shrimp Biryani 750/-
(Shrimp cooked in basmati rice with special herbs & spices)

Sides

<i>French Fries (Plain)</i>	150/-
<i>French Fries (Masala, Pepper, Poussin)</i>	200/-
<i>Tandoori Naan (Plain, Butter)</i>	80/-
<i>Tandoori Naan (Garlic, Methi)</i>	100/-
<i>Cheese Naan</i>	150/-
<i>Roti</i>	50/-
<i>Rumali Roti</i>	100/-
<i>Roasted Potatoes</i>	200/-

Desserts

<i>Special Kulfi</i>	250/-
<i>Banana Split</i>	300/-
<i>Ice Cream (Vanilla, Strawberry, Chocolate)</i>	200/-
<i>Fruit Salad (Mixed fresh fruits)</i>	200/-
<i>Faluda (Strawberry)</i>	200/-

Beverages

<i>Soft Drinks</i>	70/-
<i>Mineral Water</i> (500ml)	70/-
(1ltr)	120/-
<i>Fresh Juices</i> (Seasonal)	200/-
<i>Lassi</i> (Sweet, Salty, Mango)	200/-
<i>Milkshakes</i> (Vanilla, Chocolate)	200/-
<i>Tea</i>	100/-
<i>Coffee</i> (Black, White)	150/-

Operating Hours

Monday - Thursday *Noon - 11 pm*

Friday - Sunday
& Public Holidays *Noon - Midnight*