



ARMAAN


SUITES & RESTAURANT

MENU

0741 555 111

info@the-armaan.com

www.the-armaan.com

 www.facebook.com/ArmaanSuitesAndRestaurant



Appetizers

Soups 300/-

(Tomato, Mix Vegetable, Chicken, Shrimp)

☛ Paneer Armaani 500/-
(Chilli, Poussin)

☛ Paneer Roll 600/-
(Chef's Speciality)

☛ Paneer Tikka 500/-
*(Cubes of Cottage Cheese garnished in spices
grilled in our clay oven)*

☛ Chilli Corn 400/-
(Sweet corn deep fried and coated in special sauce)

☛ Crispy Veg 450/-
(Deep fried mixed vegetables coated in special sauce)

Chicken Roll 550/-
(Tikka, Chilli)

Chicken Poussin 600/-
(Deep Fried Chicken in Special Poussin Sauce)

Chilli Chicken 500/-
(Deep Fried Chicken Cubes cooked with Onion, Capsicum & Chilli)

Chicken Tenders 550/-
(Bread crumbed deep fried boneless strips of chicken)

Chicken Wings 500/-
(Lollipop, Ginger, Poussin, Chilli, Garlic, Tandoor)

Jeera Chicken (Dry) 500/-
*(Chicken cooked in Indian Spices &
topped with cummin seeds)*

Chicken Malai Kabab 550/-
*(Mild preparation of boneless chicken cubes
marinated in a mix of yogurt, cream & coriander)*

Tandoori Chicken 600/-
*(Chicken marinated overnight with mix of herbs
slowly cooked in our clay oven)*

Chicken Tikka 550/-
*(Boneless Chicken marinated with spices and yogurt
grilled in our clay oven)*

Tangdi Kebab 500/-
*(Chicken drumsticks marinated in spices
and grilled in our clay oven)*

Mutton Seekh Kabab 450/-
(Minced lamb marinated with spices grilled in our clay oven)

Tawa Fish 600/-
*(Cubes of Fish marinated with Indian Spices
perfected in a sizzler)*

Fish Poussin 700/-
(Fried Fillets of fish tossed in special Poussin Sauce)

Fish Fingers 700/-
(Bread crumbed deep fried fillets of fish)

Fish Chilli 700/-
*(Batter Fried Cubes of Fish cooked with Onions,
Capsicums & Chillies)*

Fish Tikka 700/-
*(Fish fillet marinated with spices and yogurt
grilled in our clay oven)*

Shrimp Armaani 850/-
(Garlic, Chilli, Honey, Tawa, Golden)

Tandoori Shrimp 950/-
*(Prawns marinated in chef's special sauce
grilled in our clay oven)*

Tandoori Platter 1150/-
*(Assortment of Tandoori Chicken,
Kababs & Fish Tikka)*

A decorative image at the bottom of the page shows several wooden spoons filled with various spices, including black, red, and yellow powders, set against a dark background.

Main Course

-  **Malai Kofta** 600/-
(Soft creamy cottage cheese & corn kababs flavoured with fresh Cashewnuts)
-  **Paneer Tikka Masala** 650/-
(Cubes of Cottage Cheese in Spices & Cream)
-  **Methi Malai Mattar** 600/-
(Green peas cooked in chef's special gravy)
-  **Mattar Paneer** 600/-
(Marinated Cottage cheese mixed with green peas cooked in tomato based sauce)
-  **Kadai Sabzi** 600/-
(Mixed Vegetable Sautee with Spices)
-  **Dewaani Handi** 600/-
(Seasonal Vegetables cooked in a handi)
-  **Tawa Sabzi** 600/-
(Seasonal Vegetables perfected in a sizzler)
-  **Palak Paneer** 600/-
(Pieces of Cottage Cheese with Spinach in a Creamy Sauce)
-  **Mix Vegetable Makhni** 600/-
(Seasonal Vegetables in Chef's Special Buttery Sauce)
-  **Corn Capsicum Masala** 600/-
(Chopped capsicum mixed with corn cooked in chef's special spices)
-  **Daal Makhni** 600/-
(Black Lentils cooked in rich Creamy Sauce)
-  **Daal Tadka** 600/-
(Yellow Lentils tempered with Onions, Tomatoes, Ginger, Garlic, Cumins, Fresh Coriander)
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Mari Methi Chicken <i>(Boneless Chicken cooked with fresh Fenugreek & finished with special thick Gravy)</i>	650/-
Kadai Chicken <i>(Chef's Special Chicken Curry)</i>	650/-
Palak Chicken <i>(Chicken Cooked with spinach in Mixed Spices)</i>	650/-
Ginger Chicken <i>(Chicken sauteed with Ginger & Garlic in Chef's Special Sauce)</i>	700/-
Chicken Korma <i>(Chicken cooked in slow simmered Cashewnut based Gravy)</i>	650/-
Tawa Chicken <i>(Boneless Chicken in Indian Spices perfected in a sizzler)</i>	700/-
Tandoori Chicken Masala <i>(Bone chicken cooked in chefs special gravy)</i>	700/-
Butter Chicken <i>(Diced Chicken in Buttery Tomato Curry with whole & ground spices)</i>	650/-
Mutton Mari Methi <i>(Tender Boneless Mutton cooked with fresh Fenugreek & finished with special thick gravy)</i>	700/-
Mutton Masala <i>(Tender Boneless Mutton cooked in onions, green peppers, tomatoes with Indian Spices)</i>	650/-
Mutton Palak <i>(Tender Boneless Mutton cooked with Spinach in Creamy Sauce)</i>	650/-
Mutton Keema Mattar <i>(Minced Mutton cooked with Green Peas in Indian Spices)</i>	650/-
Fish Masala <i>(Fillets of Fish cooked in onions, green peppers, tomatoes with Indian Spices)</i>	750/-
Dhania Fish <i>(Fillets of fish cooked with corriander)</i>	800/-
Shrimp Masala <i>(Prince Prawns cooked in onions, green peppers, tomatoes with Indian Spices)</i>	900/-



Steaks

Beef Armaani <i>(Cubes of Beef tossed in special sauce)</i>	600/-
Pepper Steak <i>(Fillet coated in pepper sauce served with fries)</i>	800/-
T-Bone Steak <i>(450gms of No-Nonsense marination served with fries)</i>	950/-

Rice Selections

Plain Basmati Rice <i>(Steamed Rice)</i>	200/-
Jeera Rice <i>(Basmati Rice tossed with Cumin Seed)</i>	300/-
Vegetable Fried Rice <i>(Rice cooked with Carrots, Capsicum, Green Peas Garnished with Spring Onions)</i>	450/-
Vegetable Fried Rice <i>(Chicken, Shrimp, Spicy)</i>	550/-
Vegetable Biryani <i>(Mixed vegetables cooked in basmati rice with special herbs& spices)</i>	500/-
Chicken Biryani <i>(Chicken cooked in basmati rice with special herbs & spices)</i>	550/-
Mutton Biryani <i>(Mutton cooked in basmati rice with special herbs & spices)</i>	550/-
Fish Biryani <i>(Chefs Specially selected fish cooked in basmati rice with special herbs & spices)</i>	650/-
Shrimp Biryani <i>(Shrimp cooked in basmati rice with special herbs& spices)</i>	750/-



Sides

French Fries	<i>(Plain)</i>	200/-
French Fries	<i>(Masala, Pepper, Poussin)</i>	300/-
Tandoori Naan	<i>(Plain, Butter)</i>	100/-
Tandoori Naan	<i>(Garlic, Methi)</i>	150/-
Cheese Naan		250/-
Roti		100/-
Rumali Roti		200/-

Beverages

Soft Drinks		100/-
Mineral Water	<i>(500ml)</i>	100/-
	<i>(1ltr)</i>	200/-
Fresh Juices	<i>(Seasonal)</i>	250/-
Lassi	<i>(Sweet, Salty, Mango)</i>	200/-
Milkshakes	<i>(Vanilla, Chocolate)</i>	300/-
Tea		200/-
Coffee	<i>(Black, White)</i>	250/-



Mocktails

What - A - Melon

400/-

Mango Apple

400/-

Cherry Bomb

400/-

Blueberry Mint

400/-

Mojitos - Peach , lime, watermelon

400/-

Peach Paradise

400/-



Desserts

1. Apple A La Mode

400/-

2. Choco Mud Brownie

400/-

3. Special Kulfi

350/-

4. Ice Cream

(Vanilla, Strawberry, Chocolate)

200/-

5. Faluda

(Strawberry)

200/-

