



NON VEG

Price: ₹1,499

Hotel Galaxy Grand - Non-Vegetarian Menu

Welcome Drink (Choose 1)

Coffee (Hot): Freshly brewed coffee to jumpstart your meal.

Cold Drink: Selection of chilled soft drinks.

Fruit Punch: A refreshing blend of fruits and juices.

Mocktail: A non-alcoholic cocktail with a variety of flavor options.

Fresh Lime Soda: A simple and fizzy drink made with lime juice, soda water, and a touch of sugar.

Snacks (Select 2-3)

Chicken Tikka: Marinated and tandoor-cooked chicken pieces.

Crispy Fried Chicken: Tender chicken pieces coated in a flavorful batter and deep-fried.

Fish Fingers: Bite-sized fish pieces coated in breadcrumbs and deep-fried.

Seekh Kebab: Minced lamb or chicken kebabs cooked in a tandoor.

****Samosa (Veg or Non-Veg):**** Crispy fried pastries with savory fillings (vegetarian or choose chicken/mutton).

Egg Manchurian: Spicy and tangy cauliflower florets with scrambled eggs in an Indo-Chinese style.

Soups (Choose 1)

Chicken Noodle Soup: Clear broth with chicken, vegetables, and noodles.

Hot and Sour Soup (Chicken): Spicy and flavorful soup with vegetables, chicken, and a touch of sweetness and sourness.

Mutton Shorba: Rich and flavorful lamb stew with aromatic spices.

Main Course (Chicken - Choose 1)

Butter Chicken: Tender chicken pieces in a creamy tomato gravy. (A classic and popular choice)

Chicken Korma: Chicken cooked in a rich and flavorful gravy with nuts, yogurt, and mild spices.
(Creamier than Rogan Josh)

Chicken Lagan: Chicken cooked in a flavorful gravy with a touch of sweetness, often served on special occasions.

Chicken Kali Mirch: Black pepper chicken, a spicy dish with a strong black pepper flavor.

Chicken Lababdar: Chicken cooked in a thick gravy with a slight tanginess, often with tomatoes and yogurt.

Chicken Mughlai: Chicken cooked in a rich and flavorful gravy with Mughlai spices, often including saffron and nuts.

Main Course (Mutton - Choose 1)

Mutton Korma: Tender lamb pieces cooked in a creamy and mildly spiced gravy. (A classic and popular choice)

Mutton Rogan Josh: Slow-cooked lamb in a flavorful gravy with aromatic spices. (Slightly spicier than Korma)

Mutton Chaap: Marinated and grilled or tandoor-cooked mutton pieces.

Mutton Masala: Mutton cooked in a flavorful onion-tomato gravy with spices.

Mutton Biryani: Layered rice dish with mutton, spices, and saffron.

Main Course (Select 2-3)

Dal Makhani: Black lentil stew simmered with butter and cream. (Gluten-free)

Dal Fry: Lentil stew cooked with spices and tempered with cumin seeds. (Gluten-free)

Dal Tadka: Lentil stew tempered with mustard seeds, curry leaves, and dried red chilies. (Gluten-free)

Dal Pancharatan: Five lentil stew cooked with a medley of lentils and spices. (Gluten-free)

Rice (Choose 1)

Jeera Rice: Steamed rice flavored with cumin seeds.

Steam Rice: Plain steamed rice.

Raita (Choose 1)

Mint Raita: Yogurt-based raita with a refreshing mint flavor.

Plain Raita : Raita for Biryani

Onion Raita: Yogurt-based raita with chopped onions and cilantro.

Boondi Raita: Yogurt-based raita with crispy fried chickpea flour balls.

Bread Basket (Select 2)

Tandoori Roti: Soft leavened flatbread cooked in the tandoor.

Naan: Soft leavened flatbread with a slight char from the tandoor.

Chapati Roti: light flatbread.

Sheermal: Sweet leavened flatbread flavored with milk and saffron.

Desserts (Choose 1)

Gulab Jamun: Deep-fried dough balls soaked in a fragrant sugar syrup.

Kheer: Rice pudding flavored with cardamom and nuts.

Gajar k Halwa: Sweet dish made with carrots, nuts, and milk.

Rasmalai: Soft cheese dumplings dipped in a creamy milk sauce flavored with cardamom.

Kulfi: Indian ice cream with a dense and creamy texture, available in various flavors (mango, pistachio, etc.).