

In-house- À la carte

Price: 420

BREAKFAST (TIMINGS 7:00 A.M. TO 10:00 A.M.)

BREAKFAST BUFFET 380

CHOICE OF STUFFED PRANTHA'S (CHOICE OF STUFFING: ALOO / GOBHI / MIX VEG. / PANEER / PLAIN)

SERVE WITH CURD OR LASSI (SWEET / SALTED) AND PICKLES

POORI BHAJI

SEASONAL FRUIT PLATTER

CHOICE OF CANNED JUICE (APPLE, MANGO, PINEAPPLE OR MIXED),

TOAST SERVED WITH BUTTER, JAM AND MARMALADE

SEASONAL FRUIT PLATTER

EGGS TO ORDER (MASALA OMELETTE / PLAIN OMELETTE / POACHED EGG / BOILED EGGS/SUNNY SIDE UP)

CHOICE OF CEREALS SERVED WITH HOT OR COLD MILK

TEA/COFFEE

BREAKFAST A-LA-CARTE

CHOLEY BHATURE 255
Served with pickle and onion

BEVERAGES

MINERAL WATER (1LT.) 35

TEA 75

COFFEE95

AERATED DRINKS 95

BUTTER MILK 105

JAL JEERA 125

Le Seasons Park

FRESH LIME WATER (SWEET / SALT) 125

FRESH LIME SODA (SWEET / SALT) 155

CANNED JUICE 155

LASSI (SALTED / SWEET) 155

COLD COFFEE 175

COLD COFFEE WITH ICE-CREAM 225

NON-ALCOHOLIC MOCKTAILS

ICY LEMON 225

GRASS HOPPER 225

CINDRELLA 225

MICKY MOUSE 225

SATURN KISS 275

MANGO BLOSSOM 275

VIRGIN MARY 275

FRUIT PUNCH 275

PINACOLDA 275

SOUPS (V)

LEMON AND CORRIANDER SOUP 215

CLEAR SOUP 225

HOT 'N' SOUR SOUP 225

MANCHOW SOUP 225

TALUMEIN SOUP 225
Clear noodle soup with seasonal green vegetables

SWEET CORN SOUP 225
A thick corn-based soup from the street of China

CREAM OF MUSHROOM SOUP 215

CREAM OF TOMATO SOUP 215

WEDDINGWIRE.in

FRESH LIME WATER (SWEET / SALT) 125

Le Seasons Park

MULLIGATAWNY (LENTIL SHORBA) 225
Yellow lentil Shorba tempered with cumin seed and garlic

TOMATO SHORBA 225
A delicate extract of tomatoes with fresh coriander leaves flavored with special herbs and saffron, spiced with black pepper

SOUPS NV

CLEAR CHICKEN SOUP 255

CHICKEN HOT 'N' SOUR SOUP 275

CHICKEN MANCHOW 275
Dried chicken & egg soup served with crispy noodle

CHICKEN TALUMEIN SOUP 275
Clear noodle soup with sliced chicken and vegetables

CHICKEN SWEET CORN SOUP 275
A thick corn base chicken soup

CREAM OF CHICKEN SOUP 255

YAKHNI SHORBA 275
Shorba tempered with cumin seed and garlic garnish with mutton dices.

LIGHT BITES (Timings: 4:00 - 7:00 PM)

PAPAD 55

MASALA PAPAD 95

PLAIN PEANUT 95

MASALA PEANUT 155

FRENCH FRIES 195

GREEN GARDEN SALAD 155

KUCHUMBER SALAD 155

CHICKEN HAWAIIN SALAD 255

ALOO KI CHAAT 205

ASSORTED PAKORA 225

PANEER PAKORA 275

Le Seasons Park

CLUB SANDWICH V/NV 255/325

GRILLED SANDWICH V/NV 255/325

CHICKEN CUTLET V/NV 255/255

FRIED CHICKEN 425

APPETIZERS

CHINESE V

MUSHROOM BABYCORN 395 SINGAPORE STYLE
Baby corn and button mushroom sautéed in soya sauce with diced onion, tomato, capsicum ginger and dry chillies

CHILLY POTATO 325
Crispy deep-fried potato tossed with onion and capsicum in chilli sauce

VEG SPRING ROLLS 355
Deep fried roll with vegetables stuffing

PANEER SATAY 355
Finger cut paneer slices topped with onion, garlic chilli sauce

CRISPY CHILLY VEG. 355
Seasonal veg. Tossed with onion, capsicum in chilli sauce

CRISPY CORN PEPPER 'N' SALT 395
Crisped corns fried in butter, salt and pepper, garnished with spring onion

APPETIZERS- CHINESE NV

CHICKEN CHILLY CHINESE 455
Boneless chicken tossed with onion, capsicum in chilli sauce

CHICKEN SPRING ROLLS 395
Deep fried roll with chicken stuffing

CHICKEN SALT & PEPPER 395
Diced chicken sautéed with ginger, garlic, onion & black pepper

CHICKEN SATAY 395
Boneless chicken marinated in soya, garlic sauce in a stick, deep fried served with garlic sauce

TANDOORI KHAZANA (VEG) (Tandoor timings - 12:00- 4.00 pm & 7:00- 11:30pm)

PANEER TIKKA NAWABI 395
Cumin seed and garlic cottage cheese, onions, tomatoes, capsicum grilled, over bed of charcoal

PANEER MALAI TIKKA 395
Cubes of cottage cheese marinated in cashewnut paste finished with cream & cheese

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PANEER ACHARI TIKKA 395
Cubes of cottage cheese marinated with spicy tangy flavored with pickle

PANEER HARYALI TIKKA 395
Cubes of cottage cheese marinated with mint flavor yogurt grilled over bed of charcoal

ALOO FIRDAUSI 395
Potato stuffed with crunchy vegetables & dryfruits, cottage cheese & grilled in clay oven

TANDOORI MUSHROOM 395
Button mushroom marinated & skewered in clay oven

DAHI KE KEBAB 395
Kebab made with hung curd, a delicacy to relish

DAHI KE SHOLEY 395
Hung curd and black pepper stuffed deep fried in bread

VEG SEEKH KEBAB 395
Mixed vegetables minced, skewered and grilled in charcoal

VEG HARA BHARA KEBAB 395
Kebabs made with selection of many green vegetables

TANDOORI MALAI BROCCOLI 395
Broccoli marinated with cashew nut paste and Indian herbs, grilled in clay oven

TANDOORI BABY CORN 395
Baby corn marinated with Indian herbs & spices

SOYA CHAAP ACHAARI. 359
Selection of pickled spices marinated and cooked in Indian clay oven

BHARWAN MALAI CHAAP 435
Cashew nut paste marination, stuffed with cheese and cooked in Indian clay oven

VEG PLATTER 695
Assorted veg. Kebabs, an irresistible mix of veg tandoori kebabs

TANDOORI KHAZANA (Non-Veg)

TANDOORI CHICKEN (half/full) 395/725

Succulent CHICKEN COOKED IN TANDOOR

AFGANI CHICKEN 395/725

CHICKEN COOKED IN TANDOOR

LAHORI CHICKEN TIKKA. 495
Browned onion paste and whole Indian spices marinated in fresh hung curd

Le Seasons Park

TANGARI KEBAB 455
Chicken stick marinated with creamy cashew nut paste

LEHSOONI TANGARI KEBAB 455
Chicken leg pieces marinated with cheese & garlic coated with white of egg

CHICKEN RESHMI KEBAB 495
Boneless chicken marinated with cream & cheese coated with egg, grilled in charcoal

MURG TIKKA TANDOORI 455
Boneless chicken marinated with Indian herbs & spices

TANDOORI FISH TIKKA 625

TENDER PICES OF FISH MARINATED WITH

INDIAN HERBS & SPICES GRILLED IN CHARCOAL.

CHICKEN HARYALI KEBAB 455

BONELESS CHICKEN MARINATED WITH MINT

FLAVOUR GRILLED IN CHARCOAL

CHICKEN ACHARI TIKKA 455

BONELESS CHICKEN MARINATED WITH TANGY

PICKLE FLAVOUR

CHICKEN SEEKH KEBAB 455

MINCED CHICKEN SKEWERED AND COATED

WITH CHOPPED CAPSICUM, ONION TOMATO

CHICKEN MALAI TIKKA 455

BONELESS SEEKH MARINATED WITH CASHEW

NUT CREAM AND CHEESE

DRUMS OF HEAVEN 525
Battered, deep fried, chicken in chilli, garlic and ginger spicy medley

MUTTON SEEKH KEBAB 455
Mutton Seekh skewered and coated with chopped capsicum, onion & tomatoes

KALMI KEBAB 455

CHICKEN STEEPED IN CASHEW NUTS, CHEESE,

GRAM FLOUR MARINATION, A SOFT ROAST TO RELISH

NON-VEG PLATTER (ASSORATED KEBABS) 895

AN IRRESISTIBLE MIX OF NON-VEG TANDOORI KABAB

MAIN COURSE

CHINESE V

VEG. MANCHURIAN 355

CHOPPED MIXED VEGETABLE DUMPLINGS

N CHINESE SAUCE

MIX VEG IN HOT GARLIC SAUCE 355

ASSORTMENT OF VEGETABLE COOKED IN

AUTHENTIC GARLIC SAUCE.

VEG. SALT 'N' PEPPER 395

SAUTE VEGETABLE WITH ONION,

GARLIC, GINGER & BLACK PEPPER

SWEET & SOUR VEG 375

ASSORTED DICED VEGETABLE WITH TOMATO

AND PINEAPPLE IN SWEET-N-SOUR SAUCE

CHILLI PANEER 395
Cottage cheese with onion & capsicum in hot garlic sauce, prepared in schezwan style

MIX VEG. IN CHILLY SAUCE 375

ASSORTMENT OF VEGETABLE COOKED IN AUTHENTIC

HERBS & CONDIMENTS SERVED IN CHILLY SAUCE.

VEG. HAKKA NOODLE 325

NOODLE TOSSED WITH MIX VEGETABLE

VEGETABLE CHOPUSEY 375

ASSORTED VEGETABLE IN SWEET AND

SOUR SAUCE SERVED WITH CRISPY NOODLES.

Le Seasons Park

PAN FRIED NOODLE 325

WITH CHILLY GARLIC SAUCE

CHILLY GARLIC NOODLE 325

VEGETABLE NOODLES TOSSED WITH

SPICY GARLIC SAUCE

CHINESE (Non-Veg)

GARLIC CHICKEN 455

SLIGHTLY FRIED CHICKEN WITH CHOPPED

ONION AND GARLIC IN GARLIC SAUCE

CHICKEN MANCHURIAN 455

CHICKEN PIECES IN PEPPER SAUCE

CRISPY CHICKEN IN 455

SCHEZWAN STYLE

AUTHENTIC CRISPY CHICKEN

PREPARATION IN SCHZWAN STYLE

GARLIC CHILLY CHICKEN 455

BONELESS CHICKEN WITH ONION

CAPSICUM IN SCHZWAN SAUCE

HONG KONG CHICKEN 455

DICED CHICKEN MARINATED WITH SOYA GINGER

SAUCE & COOKED IN HOT & SOUR SAUCE

MIX FRIED NOODLE 425

NOODLES TOSSED WITH CHICKEN EGG AND VEGETABLES.

CHICKEN CHOPUSEY 425

ASSORTED VEGETABLE AND CHUNKS OF CHICKEN

IN SWEET AND SAUCE SERVED WITH CRISPY NOODLES.

CHICKEN HAKKA NOODLE 425

NOODLE TOSSED WITH CHUNKS OF CHICKEN

EGG AND VEGETABLES.

NORTH INDIAN- MUGHLAI (VEG)

SHAHI PANEER 400

CUBES OF COTTAGE CHEESE COOKED

IN DELICIOUS BUTTER TOMATO GRAVY

PANEER BEGUM BAHAR 425

CUBES OF COTTAGE CHEESE COOKED

WITH TOMATO AND CASHEWNUT GRAVY

PANEER PESHAWARI 400

COTTAGE CHEESE COOKED WITH JULLIAN CUT

TOMATO ONION LIGHT VEG GRAVY

PANEER BHURJI 455

SHREDDED COTTAGE CHEESE TRADITIONAL

PUNJABI FLAVORED COOKED WITH CHOPPED ONION,

TOMATO, GREEN CHILLY CORIANDER LEAF AND SOME

SELECTED SPICES

MATAR PANEER 425

GREEN PEAS AND COTTAGE CHEESE

COOKED IN VEGETABLE GRAVY FINISHED WITH CREAM

PANEER BUTTER MASALA 425

CUBES OF COTTAGE CHEESE COOKED WITH

GRAVY FINISHED WITH CREAM AND BUTTER

PANEER MAKHANI 425

CUBES OF COTTAGE CHEESE COOKED

WITH TOMATO AND CASHEWNUT GRAVY

PALAK PANEER 425

COTTAGE CHEESE COOKED WITH SPINACH

FINISHED WITH BUTTER AND CREAM

PANEER ANGOORI 425

COTTAGE CHEESE BALLS WITH JULLIAN CUT OF

CAPSICUM ONION FINISHED WITH VEG GRAVY

PANEER MASALA 425

CUBES OF COTTAGE CHEESE COOKED WITH

THINK BROWN GRAVY.

PANEER KADHAI 425

COTTAGE CHEESE CUBES COOKED WITH WHOLE SPICES

AND JULLIAN CUT OF CAPSICUM ONION AND TOMATO

PANEER TIKKA MASALA 425

COTTAGE CHEESE COOKED IN CLAY OVEN AND

FINISHED WITH SPICY TOMATO GRAVY

MATAR MUSHROOM CURRY 425

GREEN PEAS & MUSHROOM COOKED IN

EXOTIC INDIAN SAUCE.

RANI PALAK 455

SPINACH & COTTAGE CHEESE BALL

COOKED WITH INDIAN VEG. GRAVY

VEG DO PAYAZA 425

RED VEGETABLE COOKED WITH SPRING ONION

OF TOSSED WITH INDIAN VEG GRAVY

GOBHI NOORJAHANI (SEASONAL) 425

CAULIFLOWER COOKED IN RICH VEGETABLE

GRAVY AND INDIAN HERBS

BHINDI MASALA (SEASONAL) 325

COOKED WITH THINK ONION TOMATO GRAVY

GOBHI MASALA (SEASONAL) 395

CAULIFLOWER COOKED WITH THINK

ONION TOMATO GRAVY

MALAI KOFTA 425

CHEESE BALLS COOKED WITH RICH WHITE

GRAVY FINISHED WITH CREAM & DRY FRUITS.

METHI MATAR MASALA 425

GREEN PEAS DRAPPED IN CREAMY LEAVES.

ALOO DO PAYAZA 375

PATATO SPRING ONION TOSSED WITH VEG GRAVY

ZEERA ALOO 295

PATATO CUBES COOKED WITH CUMIN SEED

AND INDIAN HERBS

MIX VEG (SEASONAL) 395

GARDEN FRESH VEGETABLE COOKED IN

SURPRISING RANGE OF SPICES

PINDI CHANA 395

TRADITIONAL PUNJABI STYLE CHANA

TOSSED WITH TOMATO ONION GRAY

DAL MAKHANI 375

BLACK LENTIL WITH RED BEANS COOKED OVER NIGHT

ON CLAY OVEN AND FINISHED WITH BUTTER AND CREAM

DAL BUKHARA (SPICY) 395

BLACK LENTIL COOKED IN BUKHARA STYLE, SPICY

FINISHED WITH CREAM & BUTTER

DAL YELLOW GHARWALI 355

A SUBTLE BLEND OF YELLOW LENTILS TEMPERED WITH

CAMIN SEEDS & FRESH SPINACH LEAVES.

DUM ALOO BANARASI 395

STEAPED POTATO STUFFED WITH COTTAGE CHEESE

AND DRY FRUITS SERVED WITH RICH TOMATO GRAVY

VEG KADHAI 395

MIX VEG COOKED WITH WHOLE SPICES AND

MILLION OF TOMATO CAPSICUM ONION

CORN PALAK 395

WHOLE CORN COOKED WITH SPINCH FINISHED

WITH BUTTER & CREAM.

VEG THALI DELUXE (LUNCH ONLY) 495

PANEER DISH, SEASONAL VEGETABLE, DAL,

RICE, CURD, SWEET & SALAD

NORTH INDIAN (Non-Veg)

CHICKEN MASALA 495

CHICKEN WITH TOMATO ONION GRAVY GARNISH

WITH JULLIAN OF GINGER & CORIANDER

CHICKEN SEEKH KEBAB MASALA 495

MINCE CHICKEN SEEKH SKEWERED & COOKED

WITH CHOPPED TOMATO ONION GRAVY

CHICKEN DARBARI 495

CHICKEN COOKED WITH EGG AND BROWN

TOMATO ONION GRAVY

CHICKEN BEGUM BAHAR 495

JULLIAN OF CHICKEN COOKED WITH TOMATO

& RICH CASHEWNUT GRAVY

MURG MUSALLAM 495/845

MARINADED SPRING CHICKEN COOKED WITH

BROWN ONION GRAVY STUFFED WITH MINCED

CHICKEN & DRY FRUIT, TOPPED WITH BOILED EGG

JEERA CHICKEN 455

BONLESS CHICKEN MARINATED WITH GINGER

GARLIC AND CUMIN SEED POWDER COOKED

IN RICH BROWN GRAVY

CHICKEN AFTAAB 455

BONELESS CHICKEN COOKED WITH TANGY

BROWN ONION & CAPSICUM

CHICKEN CURRY HANDIWALA 445

CHICKEN COOKED WITH WHOLE SPICE AND

PICKLE ONION & CAPSICUM

CHICKEN DO PAYAZA 455

CHICKEN COOKED WITH CUBES OF ONION &

TOMATOES, BROWN GRAVY

KADHAI CHICKEN 495

CHICKEN COOKED IN TOMATO ONION GRAVY

WITH FLAKES OF ONION TOMATO AND CAPSICUM

CHICKEN TIKKA MASALA 495

BONELESS CHICKEN COOKED IN AN EXOTIC MIX

OF SPICES & SERVED WITH DRY ONION GRAVY

FISH CURRY 495

SPEED ROASTED FILLET OF SOLE FISH COOKED

IN TRADITIONAL MUSTARD AND BROWN ONION GRAVY

CHICKEN TIKKA LABABDAR 495

BONELESS CHICKEN PIECES COOKED

IN TOMATO BUTTER SAUCE

MURGH MANPASANDA 525

MARINATED HALF SPRING CHICKEN MATURED

WITH YOGHURT. JUICE OF GINGER GARLIC AND

KHADA MASALA COOKED IN BROWN ONIONS AND

SOME SELECTED SPICES

BUTTER CHICKEN 525

CLAY OVEN ROASTED CHICKEN COOKED IN RICH

TOMATO GRAVY FINISHED WITH BUTTER & CREAM

LAHORI MURG 495

BONELESS CHICKEN COOKED WITH RICH INDIAN

HERBS & SPICES.

CHICKEN METHI 495

BONELESS CHICKEN COOKED IN BROWN ONION

GRAVY WITH SUN DRIED FENUGREEK LEAVES

CHICKEN SAGWALA 495

CHICKEN IS MILD GARLIC FLAVOURED SPINASH

SAUCE FINISHED WITH CREAM.

MURG PESHAWARI 495

Le Seasons Park

CHICKEN WITH JULLIAN ONION TOMATO &

BROWN ONION GRAVY.

MUTTON RARA 595
Mutton cooked with minced mutton in chopped tomato onion gravy

MUTTON ROGAN JOSH 595
Juicy lamb cuts blended in typical Kashmiri style curry

MUTTON MASALA 575

SAG GOSHT 575

MUTTON DO PYAZA 575

EGG. CURRY 275

EGG. BHURJI 295

DAL PATHANI 425

BLACK LENTIL & YELLOW LENTIL

COOKED WITH CHUNKS OF CHICKEN.

NON-VEG THALI (LUNCH ONLY) 595

Chicken curry, seasonal veg. Dal, Rice, curd, sweet, salad

RICE

STEAMED RICE 225

KASHMIRI PULAO 355

PEAS PULAO 295

VEG PULAO 295

JEERA RICE 255

VEG. BIRYANI 375

EGG. BIRYANI 375

MUTTON BIRYANI 525

CHICKEN BIRYANI 445

CURD RICE 275

Le Seasons Park

DAL KHICHADI 295

VEG FRIED RICE 325

FRIED RICE WITH ASSORTED VEGETABLE

EGG FRIED RICE 355

FRIED RICE WITH EGG AND VEGETABLE

CHICKEN FRIED RICE 375

FRIED RICE WITH CHICKEN EGG AND VEGETABLE

CHICKEN SCZHWAN FRIED RICE 375

FRIED RICE WITH CHICKEN TOSSED WITH SCHZWAN SAUCE

VEG TRIPLE FRIED RICE 425

FRIED RICE WITH VEGETABLE AND CRISPY NOODLE

CHICKEN TRIPLE FRIED RICE VEG. 495

FRIED RICE TOSSED WITH SCHEZWAN SAUCE

BREADS

TANDOORI ROTI 30

BUTTER ROTI 35

NAAN PLAIN 70

NAAN BUTTER 95

MISSI ROTI 75

KHASTA ROTI 95

GARLIC NAAN 115

CHEESE NAAN 155

STUFF KULCHA 155

PUDINA PARANTHA 105

LACCHA PARANTHA 105

AZWAIN PARANTHA 105

Le Seasons Park

RAITA

BOONDI RAITA 155

JEERA RAITA 155

MIXED VEGETABLE RAITA 155

PINEAPPLE RAITA 225

PLAIN CURD 105

DESSERTS

GULAB JAMUN 150

CHOICE OF ICE CREAM (VANILA/CHOCO/STRAWBERRY) 175

HOT CHOCOLATE FUDGE 265

TUTTY FRUITY ICECREAM 265

FRUIT SALAD WITH ICE CREAM 265