



Non Vegetarian Menu - 2

Price: ₹1,250

Soup (Select any 02 only)

Vegetarian

Tomato Dhania shorba

Gajar ka Shorba

Makai Palak shorba

Dal Pudina/Dhania shorba

Cream of Carrot and Coriander

Cream of tomato

Cream of vegetable

Sweet corn veg

Mulligatawny

Minestrone veg

Red pumpkin and rosemary

Roasted tomato and pepper

Leeks and potato soup

Veg manchow Soup

Wild mushroom and thyme soup

Hot and sour veg soup

Roasted tomato basil soup

Veg coriander lemon Soup

Non Vegetarian

Chicken Broth

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Murg Dhaniya Shorba

Cream of Chicken

Chicken Manchow

Sweet corn Chicken

Hot n Sour chicken

Chicken Pepper

Corriander Lemon Chicken soup

Chicken Mushroom

Chicken Minestrone

STARTERS (CHOOSE ANY 01+01)

Vegetarian

Aloo Pyaz Bhajiya

Gobi Manchurian / 65 / koliwada

Vati Dal nu Bhajiya

Dal wada

Fried baby corn

Hara bhara kebab

Hariyali paneer tikka

Mini Aloo bonda

Mini mutter aloo Samosa

Veg. Spring rolls

Mix veg. pakoras

Mushroom Vol au Vent

Paneer pakoda

Paneer tikka

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Potato croquettes

Rajma ki shami

Masala Cheese balls

Tandoori Gobi

Non-Vegetarian (Fish, Chicken)

Chicken Tikka / Murg Parche

Bar ba cued chicken

Boti Kebab

Chicken 65

Chicken lollypop

Chicken spring rolls

Chicken nuggets

Chicken tikka

Chicken Satay

Dry chilly chicken

Fish fingers

Fish koliwada

Fish tikka / tawa fish

Grilled chicken sausages

Keema Samosa

Murg malai kebab / Hariyali murg kebab

Seekh kebab

Shami Kebab

Salads (Select any 03 only)

Apple and spring onion salad

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Pasta salad

Thai raw papaya salad with roasted
peanuts

Pineapple and cottage cheese salad
aloo channa chat

Broccoli and beans salad

Caesar's salad

German potato salad with gherkins
and capers

Carrot and raisins

Sprouted salad

Green beans and watermelon salad
with parmesan

Cole slaw

Sweet and sour cucumber

Tandoori Chicken Chaat

Crispy garden greens

Homemade mustard and potato
salad with toasted pine nuts

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Grilled Chicken with Bell Pepper

Dahi bhalla

Crunchy ice berg with pickled
vegetables

Egg Cocktail Salad

Tomato and cottage cheese salad

Crunchy ice berg with wilted spinach, curried corn & pickled
vegetables

Egg with Salsa

Fruit chat

kimchi salad

Fish Tikka salad

Glass noodles salad

Tossed salad

Grilled fish with lemon dressing

Kachumber salad

Crispy noodle salad with schezwan
drizzle

Aloo anar ki chat

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Fried Spinach, tomato and sesame

Hummus with pita

Mexican bean salad

Greek salad

Veg, Hawaiian salad

Grill veg. Salad

Waldorf salad

Main Course Non-Veg Indian & International (Select any 01 in Chicken & 01 Fish only)

Lamb/ Mutton at extra Rs.250/-

Chicken

Chicken chettinad

Dum ke Murg

Kadai Murg

Laziz handi murg

Murg hara masala

Murg kolhapuri

Murg makhani

Murg methi

Murg saagwala

Murg shahi korma

Murg tariwala

Murg masala

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Lasooni Murg

Achari Murg

Murg dhansaak

Aloo wala Murg

Murg lababdar

Mangalorian chicken curry

Chicken pepper fry

Chicken xacuti

Chicken a la king

Roast Chicken

Moroccan spiced roast chicken

Chicken Stew

Stuffed Chicken

Barbecued chicken

Crumb fried Chicken

Chilly Garlic Chicken

Chicken Salt n Pepper

Indonesian chicken curry

Kuku wa Kupaka

Lemon Chicken

Chicken in Hot Garlic

Fish n Seafood

Kerala fish curry

Mahi pudina masala

Patrani machhi

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Tawa fried fish

Sarson batata machher jhol

Kaliya machli

Sarson wali machli

Chettinadu meen kozhambu

Rava fried fish

Fish Tikka Masala

Meen Kozhambu

Meen Varuval

Chapala pulusu

Machhali ka Saalan

Lal Mirch ki Machhi

Goan fish curry

Mangalorian fish curry

Meen Moilee

Malabar fish curry

Bengali Fish curry

Moroccan spiced grilled fish

Grilled Fish with curried cream sauce

Grilled fish with lemon butter sauce

Tapenade Fish

Fried Fish

Fish in Black bean Sauce

Basa in black pepper sauce

Fish salt n pepper

Baked Fish

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Cajun spiced grilled fish

Fish in hoisin Sauce

Fish in Chilly Garlic

Fish in Thai yellow curry

Lamb

Madurai mutton curry

Safed maas

Methi aur Lamb masala

Mutton chettinadu

Karaikudi mutton curry

Lamb hariyali

Achari Lamb

Lamb nilgiri korma

Kasha Mangsho

Nihari Gosht

Bhuna Gosht

Dalcha Gosht

Lamb korma

Mutton saagwala

Laal mass

Kadai Gosht

Mutton malwani curry

Lamb coconut fry

Lamb pepper fry

Lamb roganjosh

Seekh kebab khorma

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Lamb goulash

Irish Stew

Lamb Chilly con corne

Braised Lamb

Roast Lamb

Shepherds' Pie

Indonesian lamb Curry

Lamb and Corn Stew

Lamb in hot bean Sauce

Lamb in black bean sauce

Lamb chilly garlic

Chinese Roast lamb

Main course Veg dishes including Indian & international (Select any 03 only)

Potato

Aloo chutneywala

Aloo Gobi

Aloo hara pyaz

Aloo matter

Aloo methi

Aloo Palak

Aloo posto

Aloo rasela

Hing wale tikhe aloo

Aloo capsicum

Dum aloo kashmiri

Jeera aloo

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Lahori aloo

Aloo channa

Aloo Baingan

Aloo Rasedar

Paneer

Achari paneer

Paneer bharta

Kadai paneer

Paneer jalfrezi

Mattar paneer

Methi paneer

Shahi paneer

Makai paneer bhurji

Jafrani paneer

Paneer Mirchi ka

saalan

Palak paneer

Paneer makhani

Paneer pasanda

Paneer ajwaini

Paneer butter masala

Shahi Paneer

Paneer tikka masala

Seasonal Veg

Achari Baingan

Mix Veg Curry

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Kadi Bhindi

Dingri dolma

Bagara Baingan

Dingri mattar

Baingan bharta

Gobi adraki

Baingan masala

Kadai chhole

Karela bhurji

Bharwan Baingan

Kumbh Palak tadka

Bharwan Bhindi

Lauki mussalam

Bharwan simla mirch

Makai Palak

Bhindi amchoorwali

Methi mattar malai

Bhindi do pyaza

Mushroom baby corn masala

Bhindi masala

Navaratan korma

Bhindi rajasthani

Palak kofta curry

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Peas kofta curry

Bhutta methi Palak

Peshawari chhole

Phaldari kofta curry

Cabbage mattar

Subj kofta curry

Carrot beans foogath

Suran masala

Chana masala

Suran veruvel

Chana pindi

Kadai Subji

International n Oriental

Pomme Lyonnaise

Ratatouille

Phad Thai

Indonesian veg Curry

Potato Croquettes

Pesto vegetable

Stuffed Courgette

Garlic tossed Veg

Herb Roasted Potato

Baked Cauliflower

Stuffed Tomato/Peppers

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Veg balls in Soy Ginger

Potato Roesti

Veg Mousaka

Stuffed aubergine

Chilly garlic Potato

Veg black bean Sauce

Stir fried Greens

Potato in Sweet Chilly

Lasagne

Thai Curry red/green

Stir fried Pokchoy n Mushroom

Mustard Potato

Veg au gratin

Chilly garlic veg/tofu

Corn Spinach au

gratin

Sweet n Sour Veg

Dal (Select any one only)

Chouli masala

Dal Palak

Dal tamatar

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Dal panchmel

Dal amritsari

Dal tadka

Dal hariyali

Hara moong

Dal basanti

Khatti dal (seasonal)

Dal makhani

Lasooni dal tadka

Masala dal

Gujrati/Punjabi/Sindhi Kadi

Masoor masala

Dal Fry

Rajma curry

Sambar

Rice, Pulao, Biryani, Noodles (choose any 02 flavored rice / Noodles)

veg Pulao

Motia Pulao

Bisi bele Bhath

Veg Fried Rice

Jeera Pulao

Sultana Pulao

Subji dum Biryani

Bun garlic rice

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Ghee Rice

Brown onion Pulao

Masala Bhath

Sczhwan rice

Navaratan Pulao

Kashmiri Pulao

Veg Hakka Noodles

Ginger capsicum

Peas Pulao

Mushroom Pulao

Chilli Garlic Noodles

Kerala Chicken Biryani

Yakhni Pulao

Coconut rice

Hunan noodles

Chicken Hyderabad Biryani

Dingri Pulao

Tamarind rice

Sczhwan noodles

Chicken Dum Biryani

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Tomato pudina Pulao

Lemon rice

Soft noodles

Lucknowi Biryani

Accompaniments

Steamed Rice , Rasam

Curd / Curd Rice

Raita (Mixed/ Boondi/ Pineapple/ Cucumber n Mint)

Assorted Papad/Pickle/Chutney

Indian Breads (Choose any 02 only)

Naan (Plain/Butter)

Tandoori Roti / Kulcha

Chapatti / Kerala Parotta / Phulka

Dessert (Select any 3)

Cold Desserts

Indian Desserts

Chocolate truffle gateaux

Chocolate barfi

Mocha praline gateaux

Malai peda

Assorted pastries

Khajur khus-khus Kheer

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Black forest gateaux

Malai barfi

Fruit trifle

Tri colour barfi

Vanilla Swiss rolls

Rasagulla

Apple and cinnamon mousse

Baluchi

Chocolate/vanilla/strawberry mousse

Chum chum

Tiramisu

Malai chum chum

Lemon cheese cake

Gulab jamun

Baked cheese cake

Kalakand

Chocolate eclairs

Khoya roll

Mahalabia

Dry coconut barfi

Umali

Besan / Boondi barfi

Fruit Flavored Panacotta

Plain barfi

Cream caramel

Kala Jamun

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Crème Brule

Rasmalai

Bread and butter pudding

Angoori Rasmalai

Semolina pudding(eggless)

Gajar Halwa

Mixed Fruit Crumble

Moong Dal Halwa

Mango / Litchi Mousse

Rice / Semiya / Sabudana Kheer

Hot Chocolate Brownie

Shahi Tukda

Soufflé Mango/Chocolate

Long Latta

Fruit Salad

Mysore Pak

Mixed Fruit Crumble

Imarti

Quindin

Jalebi with Rabdi

Mixed Fruit Halwa

Baked boondhi

ICE CREAM (CHOOSE ANY 01)

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Vanilla

Mango

Strawberry

Butter scotch

Chocolate

Litchi