



Dinner Menu

Price: ₹ 3,500

APPETIZERS - NON VEGETARIAN (SELECT TWO)

Sesame Fish Fingers

(Zing Fish n chips fingers with tartar sauce)

Macchi Ka Khaas Tikka

(Fresh water fish marinated in yellow chili and khas-khas, cooked in tandoor)

Macchi Amritsari

(Caraway, gram flour and red chili marinated fresh water fish deep-fried)

Ajwaini Fish Tikka

(Yellow chili and caraway flavoured fish , tandoor roasted)

Murgh Tandoori

(All time favorite baby chicken roasted in tandoor)

Ginger Chicken with Garlic Chili Dip

(Corned chicken nuggets)

Murgh Tikka Aaftaab

(Spicy chicken morsels cooked in charcoal tandoor)

Kalmi Kebab

(Chicken legs marinated with chef's special spices cooked in tandoor)

Methi Malai Tikka

(Chicken morsels marinated with cream and fenugreek)

Gilouri Chicken Tikka

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(Chicken tikka marinated with betel leaves skewered cooked in tandoor)

Kibbe with Tahina

(Mini Arabic lamb cakes deep fried served with tahina dip)

Lamb Meat Balls with Thyme Au Jus

(Minced Lamb balls with thyme au jus)

Shammi Kebab

(Minced lamb with special spices, deep-fried)

Kadak Seekh Kebab

(Lamb seekh filled with cheese and green chili, batter coated and deep-fried)

Bhuna Jeera Ka Seekh Kebab

(Minced lamb flavored with roasted cumin skewered in tandoor)

Lamb Seekh Kebab

(All time favorite lamb mince and spices rolled on skewer)

APPETIZERS VEGETARIAN (SELECT TWO)

Peshawari Paneer Tikka

(Red chili and yoghurt marinated cottage cheese cooked in tandoor)

Tilauri Paneer Tikka

(Cottage cheese marinated with yellow chili coated with white sesame seeds)

Tandoori Achari Paneer

(Cottage cheese marinated with pickle masala cooked in tandoor)

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Methi Aur Paneer Ki Tikki

(Fenugreek and cottage cheese coins deep-fried)

Sunehari Kadak Rolls

(Golden fried cottage cheese spring rolls)

Hara Gauloti

(Green vegetables with mouth-watering spices deep-fried)

Khumb Pudina Tikka

(Button mushrooms with mint flavored cooked in tandoor)

Khatte Mithe Baby Potato

(Skewered baby potato flavored with raw mango)

Mini Size Pyaz Ki Kachories

(Rich savory pastry stuffed with sautéed onions served with saunth)

Peanut Subzi Kebab

(Seasonal vegetable and peanuts coins crisp fried)

Tandoori Soya Chaap

(Soya bean chaap marinated with Kashmiri chili skewered cooked in tandoor)

Chili Soya Chaap

(Classic Chinese preparation for vegetarians)

Baby Aloo Bonda

(South Indian tempered potato balls with gram flour coating)

Vegetable Pakora

(Assorted vegetable dipped in gram flour batter, deep-fried)

Mini Medu Vada

(Urad dal doughnuts crisp fried served with coconut chutney)

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Phal Ke Kebab

(Seasonal fruits marinated in chef's special masala, cooked in tandoor)

Spanakopitas

(Spinach and cottage cheese parcels in crispy sheet)

Falafal With Garlic Parsley Dip

(Chickpeas and parsley cakes mixed with seasonings deep-fried)

Vegetable Skewers with Tomato Coulis

(English vegetables on skewers grilled with chunky tomato sauce)

Ratatouille Calzone

(English vegetables filled in pizza dough baked in oven)

Spinach And Cheese Quiche

(Spinach and cottage cheese mixture baked in short crust dough)

Mushroom Vol –Au- Vent

(Creamy mushroom mixture filled in puff shells)

Mini Tarts with Baked Vegetables

(Tart shells with vegetables, gratinated)

Vegetable Mexican Hats

(Cabbage, carrot, cauliflower filled in wonton sheet, deep fried served with salsa)

Baby Baked Potatoes

(Baby potato marinated with herbs and spices- crispy baked)

Onion Capsicum Oregano Pizza

(Italian pizza topped with onion, capsicum and oregano sprinkled)

Crispy Sesame Rolls

(Baby spring rolls with cabbage, carrot and sesame seeds)

Chilly Mushroom

(Crisp fried mushrooms tossed with chili Garlic sauce)

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Kaju ki malai tikki

(Cottage cheese and potato cake with cashew bit covering)

SOUPS (SELECT ANY ONE)

Dal Aur Nimbu Shorba

(Yellow lentil slow cooked and tempered with green coriander)

Tamater Aur Tulsi Shorba

(Tomato simmered with basil leaves tempered with garlic)

Tamater Aur Dhaniya Shorba

(All time favorite tomato coriander Indian soup)

Corn Palak Shorba

(American corn and spinach puree tempered with garlic)

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Rasam (Tomato or Dal)

(South Indian soup with lentil or tomato base tempered with mustard and curry leaves)

Cream of English Vegetables

(Pureed English vegetables finished with cream)

Vegetable Manchow Soup

(Carrot, cabbage, broccoli, mushroom, tempered with garlic and green chili)

Vegetable Burnt Garlic Clear Soup

(Crispy-burnt garlic and vegetables simmered in flavorful stock)

Cream of Broccoli

(Broccoli slow simmered and finished with cream)

Cream of Tomato

(Classic tomato soup served with garlic croutons)

Vegetable Minestrone

(Italian tomato vegetable broth flavored with cheese and oregano)

Murgh Dhaniya Shorba

(Chicken broth with flavoring of green coriander)

Maas Aur Nimbu Shorba

(Lamb stock tempered with cumin and lemon juice)

Clear Ginger Chicken Soup

(Chicken and ginger simmered to a flavorful concoction)

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Sweet Corn Chicken Soup

(Classic sweet corn simmered with chicken chunks and egg drop)

Spicy Noodle Soup With Chicken

(Chinese noodles soup with chicken dices)

Mexican Chicken Soup

(Chicken and red kidney bean stock served with corn tortilla)

SALADS (SELECT ANY FOUR)

The Met Greens

(Cucumber rings with tomato, carrot and beetroot shavings in cumin vinegar)

Aloo Anar Ki Chaat

(Potato and pomegranate chaat in tamarind dressing)

Italian Pasta Salad

(Assorted pasta in tomato basil dressing)

Three Bean Combinations

(Chickpea, kidney beans and green peas in vinaigrette)

Kosumbri Salad

(Red Lentils and coconut salad with curry leaves)

Rainbow Cole Slaw

(Seven rainbow vegetables in tangy mayonnaise)

Rajak Salad

(Cucumber, Pineapple, Papaya chunks with soy-chili – Singaporean style)

Symphony Of Greens

Arrangement of salad greens

Sesame Beet N Coco Salad

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(Beetroot and Cabbage Mountain with grated coconut and sesame seeds)

C.T.C Salad

(Corn, Tomato, Capsicum with spicy vinaigrette)

Papdi Chaat

(Potato and papdi with tamarind chutney)

Fruit chaat

(Seasonal fresh fruits with honey lemon dressing)

Creamed Cucumber Salad

(Cucumber half moon in yoghurt dressing)

Grilled Vegetable Salad

(Seasonal English vegetables grilled, served with balsamic vinaigrette)

Bean Sprouts and Bamboo Salad

(Oriental bamboo shoot and sprouts with chili soya dressing)

Marinated Chickpea Salad

(Chickpeas tossed with onion, tomato, cilantro with Indian seasonings)

Tossed Kachumber Salad

(Cucumber, tomato, capsicum, carrot and cilantro with tangy cumin vinaigrette)

Caesar's Salad

(Crisp lettuce with classic Caesar dressing)

Achari Paneer Ka Salad

(Cottage cheese and vegetables with pickle dressing)

Baby Onions in Red Vinegar

(Baby onions soaked in red brine)

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Apple & Walnut Salad

(Apple cubes with Kashmir walnuts and creamy mayonnaise)

German Potato Salad

(Potato tossed with chef's secret dressing)

Creamy Vegetable Salad

(All time favorites -Russian Salad)

Chicken With Assorted Veg Strips

(Chicken and salad vegetable batons with mustard vinaigrette)

Chicken Chooru Salad

(Chicken minces with vegetables and mint dressing)

Chicken Tikka Salad

(Classic chicken tikka with English vegetables and salad greens)

Lamb and Apple Salad

(Medley of lamb and apples with honey lemon dressing)

Chicken Hariyali Chaat

(Chicken with cabbage and green peas with minted mayo)

Chicken Hawaiian

(Traditional tropical salad of chicken and pineapple)

Lamb With Sesame Salad

(Ginger Flavored Lamb, pickled onion and sesame seeds)



MAIN COURSE NON –VEGETARIAN (SELECT ANY TWO)

Goan Fish Curry

(Fresh water fish fillets simmered with coconut based gravy)

Fish 65

(south Indian style crisp fried fish with mustard and curry leaves)

Meen Moilee

(Fresh water fish deep fried and served in thin turmeric enriched gravy)

Fish Florentine

(Pan-fried sole fish on a bed of spinach, covered with fish veloute & gratin ate)

Char Grilled Fish With Lemon Beurre Blanc

(Fresh water fish marinated and grilled served with white lemon butter sauce)

Butter Chicken

(Classic chicken preparation – tandoori chicken simmered in tomato gravy)

Kadhai Murgh

(Chicken morsels tempered with whole coriander tossed with bell peppers)

Dum Ka Murgh

(Chicken morsels slow simmered with turmeric and whole hot spices)

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Murgh Korma

(Chicken morsels simmered with rich cashewnut gravy)

Dhaba Murgh

(Dhaba style chicken curry sauteed with coarse onion and tomato masala)

Murgh Dahi Wala

(Awadhi style chicken curry simmered with yoghurt and onion gravy)

Tangri Dhaniya Curry

(Chicken legs in thin coriander flavored curry)

Murgh Handi Laziz

(Age old recipe of chicken cooked in handi with brown onion and curd)

Methi Murgh

(Fenugreek flavored chicken curry with Indian spices)

Chicken Chettinad

(Chicken sauteed with special south Indian spices)

Chicken With Mushrooms

(Diced chicken with mushrooms and gherkins)

Thai Red Curry

(Chicken and vegetables simmered with spicy thai red curry)

Shredded Chicken With Ginger And Spring Onion

(In house special shredded chicken simmered with ginger and spring onion)

Crispy Fried Chicken With Honey And Chilli

(Sliced chicken crispy fried served with honey sesame sauce)

Chicken Hong Kong

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(Diced chicken and peppers in ginger sauce)

Chicken With Red Wine Sauce

(Grilled chicken morsels served with red wine au jus)

Chicken A La Mexicaine

(Chicken morsels simmered with three coloured papriks in creamy sauce)

Penne With Creamy Chicken

(Penne pasta with chicken and cream sauce)

Shredded Lamb With Oyster Sauce

(Shredded lamb frisp fried served with oyster sauce)

Seekh Kebab Ki Subzi

(Lamb Seekh kebab dices simmered with onion and tomato masala)

Laal Maas

(chili and garlic spruced lamb morsels – rajasthani speciality)

Keema Aloo Matter

(Minced lamb simmered with diced potato and green peas seasoned with Indian Spices)

Lamb Roganjosh

(Kashmiri chili and ratanjot tempered lamb morsels slow cooked with onion and tomato)

Rara Gosht

(Minced lamb and morsels slow cooked with khada masala)

Seekh Kebab Ki Subzi (Lamb)

(Seekh kebab dices simmered with onion and tomato masala)

Palak Gosht

(Lamb boti sauteed with spinach puree)

Hungarian Lamb Goulash

(Braised lamb ragout with creamy mushroom sauce)

MAIN COURSE PANEER (SELECT ANY ONE)

Paneer Pudina Masala

(Diced cottage cheese in minted onion tomato gravy)

Paneer Lababdar

(Cubes of cottage cheese cooked in creamy tomato gravy)

Kadhai Paneer

(Batons of cottage cheese tossed with kadhai masala)

Arhar paneer

(Paneer cooked with arhar)

Shahi Paneer

(Batons of cottage cheese cooked in cashew nut and chefs special spices)

Palak Paneer

(Cubes of cottage cheese cooked in spinach and spices)

Khumani Kofta

(Apricote filled cottage cheese dumplings with tomato gravy)

Shaam Saveera

(Spinach balls filled with cottage cheese in smooth tomato gravy)

Paneer chilly garlic

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(Fried cottage cheese strips tossed in chili sauce)

VEGETABLES (SELECT ANY TWO)

Tilauri Bhindi (Chutney Speciality)

(Diced okra tossed with light onion and tomato masala and white sesame seeds)

Khata Meetha Baingan Masala

(Eggplant marinated with Indian spices cooked in onion tomato masala)

Dahi Wali Arbi(Seasonal)

(Colocassia tempered with cumin in yoghurt masala)

Kamal Kakri Masala

(Lotus stem slices crisp fried and served with onion tomato masala)

Aloo Shimla Mirch

(Potato and capsicum dices cooked with ginger, onion and tomato)

Kutri Gobhi Mutter Masaledar

(Desicated cauliflower florets simmered with green peas and Indian spices)

Khumb Hara Pyaaz

(Mushrooms and green onion cooked with onion tomato masala)

Chatpati Masaledar Subzian

(Raimbow of seven vegetables in tangy masala)

Shubnum Curry

(Mushroom and green peas in rich cashewnut gravy)

Mattar Makhane Ki Subzi

(Fox nut and green peas in rich cashewnut gravy)

Makai Palak

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(American corn simmered with spinach paste tempered with garlic and chili flakes)

Sarson Ka Saag with Makki Ki Roti (Seasonal)

(Exotic mustard leave cooked in desi ghee served with corn bread)

Aloo Gobhi Achari

(Potato and cauliflower florets tossed with pickle masala)

Urli Roast (South Indian Baby Potato)

(Baby potato crisp fried tossed with tomato masala and south Indian tempering)

Vegetable Stew

(Seasonal diced vegetables cooked in coconut and milk gravy)

Subz Miloni

(Seasonal diced vegetables slow simmered with spinach puree)

Dum Aloo Chutney Wala

(Baby potato deep fried simmered in tomato gravy)

Aloo Pyaaz Tamater Ki Subzi

(Home style potato, onion and tomato tempered with cumin seeds)

Achari Aloo

(Chef's special- baby potato deep fried and simmered with yoghurt and onion gravy)

Chaap Masala

(Soya bean chaap dices cooked in onion tomato masala)

Pasta With Arrabiatta Sauce

(Choice of pasta in spicy tomato sauce)

English vegetables on spinach bed

(Sauteed english vegetables on spinach bed gratinated with cheese)

Garlic tossed vegetables

(English vegetables tossed with garlic)

Ratatouille

(Egg plant, tomato, pappers, zucchini fried and served in tomato sauce)

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Bean Curd, Beans And Mushrooms In Black Bean Sauce

(Vegetables and tofu in black bean sauce)

Stir Fried Chinese Greens

(Chinese cabbage, pok choy, broccoli and zucchini and peppers stir fried in wok)

B3 Vegetables

(Baby corn, broccoli and black mushrooms in hot garlic sauce)

Sliced Vegetables In Hoisin Sauce

(Broccoli, baby corn, carrot, mushroom, pok choy, chinese cabbage, bamboo shoot in hoisin sauce)

Honey Chilli Potato

(Crispy fried potato in honey chilli sauce)

Thai Green Curry

(Vegetables simmered with spicy thai Green curry)

RICE/ NOODLES (SELECT ANY ONE)

Hyderabad Chicken Biryani

(Long grain basmati cooked with brown onion and dry fruits cooked with chicken)

Laal Maas Biryani

(Long grain Basmati cooked with Garlic and chili spruced lamb morsels dum cooked)

Hyderabad Vegetable Biryani

(Long grain basmati cooked with brown onion and dry fruits cooked with vegetables)

Saade Chawal

(Steamed long grain basmati rice)

Pulao Aap Ki Pasand

(Jeera, peas, kale moti, pudina, onion, tomato, vegetable, dum aloo)

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Kashmiri Pulao

(Long grain basmati rice cooked with seasonal fruits and dry fruits and sweetened)

Achari Paneer Biryani

(Long grain basmati rice dum cooked with paneer tikka)

Vegetable Hakka Noodles

(Vegetable fried rice, Ginger fried rice, Basil fried rice)

YOGHURT (SELECT ANY ONE)

Raita

(Choice of plain, masala, vegetable, burani, pineapple, tomato, mint, onion raita)

Kishmish Ki Gujia

(Black lentil dumpling filled with raisins and coriander served in sweetened yoghurt)

Dahi Bhalla

(Black lentil dumplings served in sweetened yoghurt)

Bhalla Papri

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(Crispy wafer with black lentil dumpling topped with saunth, mint chutney and sweetened yoghurt)

Variety of Pickles/Variety of Papad/Variety of Chutney

LENTILS (SELECT ANY ONE)

Dal Chutney

(Whole Urad dal soaked overnight and tempered with chef's secret spices- House special)

Yellow Dal Tadka

(Arhar, moong and masoor slow cooked flavored with jeera and desi ghee)

Dal Banjara

(Rajma, urad and channa slow simmered with ginger garlic and tomato)

Rajma Masala

(North India's favorite red kidney bean curry flavored with fenugreek)

Dal Panchratan

(Urad, Masoor, Moong, arhar and channa soaked and simmered with fennel and asafetida)

BREADS (SELECT ANY FOUR)

Tandoori Roti

Paratha(Laccha, Pudina,Mirch)

Kulcha-

Naan- (Butter,Garlic And Plain)

Missi Roti

Roomali Roti

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DESSERTS (SELECT ANY THREE)

Bharwan Gulab Jamun

(Khoya balls filled with pistachio and cardamom powder simmered in sugar syrup)

Kala jamun

(Khoya balls deep fried and sweetened, rolled into desiccated coconut powder)

Malpua rabri

(Deep fired khoya and flour pancakes flavored with fennel served in sugar syrup)

Kaju Makhane Ki Kesari Kheer

(Cashew nuts and fox nut simmered in milk enriched with saffron strands)

Kesar Pista Kulfi

(Frozen sweetened milk flavored with cardamom and pistachio)

Kesari Phirni

(Coarse rice simmered with milk, sugar and saffron strands)

Moong Dal Halwa

(Moong dal soaked overnight and sautéed with desi ghee and dry fruits)

Thandi Rice Kheer

(Rice slow cooked in milk, served cold)

Kesari Jalebi with Rabri

(Crisp fried batter of flour and saffron, dipped in sugar syrup, served with reduced sweetened milk)

Gajar Ka Halwa(Seasonal)

(Grated red carrots cooked with desi ghee and enriched with milk, khoya and dry fruits)

Mini Chocolate Tarts

(Mini tart shells filled with chocolate truffle swirl)

English Cake Slice

(Dry fruits cake sliced and arranged)

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Dark Chocolate Brownie with Hot Chocolate Sauce

(Classic sticky brownie with hot chocolate sauce)

Evergreen Fruit Trifle

(Diced fruits with creamy sponge and fruit jam)

Baked Cheese Cake

(Baked cheese rich cake on sweet crumb)

Apple And Sultana Crumble

(Cooking apple and sultana filled in puff rolled in crumble)

Black Forest Pastry

(German dark cherry pastry with chocolate shavings)

Fruit Custard Shooters

(Diced fruits and custard served in shot glasses)

Chocolate Profit Rolls

(Choux pastry balls filled with pastry cream)

Fruit Flan

(Fresh fruits gateaux)

Chocolate Mud Cake

(Rich chocolate cake)

Darsan With Vanilla Ice Cream

(Fried wonton sheet with honey and sesame, served with vanilla sauce)

Mousse Pastry

(Assorted flavored mousse pastry platter)

Black Beauty

(Hot chocolate pudding with ice cream)

White Chocolate Temptation

(Hot white chocolate cake with nuts)

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Assorted Chef's Choice Cake

(Gourmet specialty cakes from our bakery)