



## Main Course- Non-vegetarian

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#### Fish-Indian

- Malabar Fish Curry  
(South Indian Spices With Coconut Milk)
- Hari Mirch Ki Machi  
(Fish Prepared With Green Chilly Cooked With Shredded Palak).
- Goan Fish Curry  
(Fish Cooked With Traditional Spices From Goa).
- Macher Jhole (Bengali)  
(Fish Cooked With Traditional Spices From Bengal Flavored With Mustard).

#### Fish - Continental

- Oven Roasted Fish Slice With Fresh Vegetables  
(Herbs Marinated Fish And Butter Vegetables With Lemon & Coriander Sauce)
- Pan Fried Bassa Slice With Tomato & Onion Salsa
- Grilled/pan-fried Fish With Lemon/garlic/herb Butter Fish
- Herb Crusted Fish With Home Ground Mustard And Cream Sauce
- Cajun Spiced Slice Basa With Tomato Sauce

#### Fish - Asian

- Chilli Garlic Fish  
(Slice Fish Fillet In Hot Garlic Sauce)
- Lemon Chili Fish  
(Wok Fried Fish Slice In Lemon Chili Sauce)
- Fish In Black Beans  
(Wok Seared Fish In Spicy Black Beans Sauce)
- Sweet And Sour Fish
- Thai Fish Curry

### Main Course- Non-vegetarian

#### Chicken-Indian

- Murgh-do-pyaza  
(Chicken Cooked In Onion Tomato And Cashew Nut)
- Kadhai Murgh  
(Chicken Cooked With Spicy Gravy. Flavoured With Onion And Capsicum)
- Murgh Handi Lazeez  
(Chicken Cooked With Stock Flavour Of Mace And Cardamom)
- Zafrani Murgh Korma  
(Chicken Cooked In Cashew Nut Base Gravy Aromatic Flavoured Of Saffron)
- Lukhnawi Murgh Korma

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(Chicken Cooked With Fried Onion And Cashew Nut Flavoured With Potli Masala)

Methi Murgh

(Chicken Cooked With Fenugreek Flavoured Smooth Gravy)

Kashmiri Kukkad

(Chicken Cooked In Tomato Gravy With Ginger And Anis Seed)

Saag Murgh

(Chicken Cooked With Spinach And Spices)

Chicken Chettinad

(Chicken Cooked With Spicy South Indian Spices)

## Chicken – Continental

Grilled Chicken Breast With Red Wine And Mushroom Sauce

(Herbs Marinated Grilled Chicken Breast)

Grilled Chicken Steak With Pepper Sauce

(Chicken Mince Steak With Herbs)

Chicken Cacciatore

(A Classic Italian Chicken & Mushroom, Cooked With Herbs, Garlic & Tomato Sauce)

## Chicken - Asian

Sliced Chicken With Hot Garlic Sauce

(Chicken Breast Cooked In Hotgarlic Sauce)

Diced Chicken In Black Bean Sauce

(Chicken Thigh Pieces Cooked In Black Bean Sauce)

Chicken In Szechwan Sauce

(Chicken Breast Cooked Szechwan Sauce)

Diced Chicken In Oyster Sauce

(Fried Chicken Cubes In Oyster Sauce)

## Main Course- Non-vegetarian

### Mutton – Indian

Rara Gosht

(Mutton Cooked With Mutton Mince And Spices)

Mutton- Do- Pyaza

(Mutton Cooked With Traditional Spices And Onion)

Kundan Kaliyan

(Mutton In Smooth Golden Yellow Gravy)

Tar Korma

(Mutton Cooked With Thick Mutton Stock)

Lal Maas

(Mutton Cooked In Traditional Rajasthani Gravy)

Achari Gosht

(Mutton Cooked With Spices Of Traditional Pickle)

Bhuna Gosht Adraki

(Mutton Roast With Onion, Tomato And Flavoured With Ginher & Cinnamon)

Mutton Rogan Josh

### Mutton – Continental

Roast Lamb Leg Slice With Mint And Garlic Jus

Lamb Stew With Carrots And Potatoes

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Roast Leg Of Lamb With Rosemary Jus

## **Mutton – Asian**

Sliced Lamb With Hot & Garlic Sauce  
Shredded Lamb With Oyster Sauce And Pock Choi  
Sliced Deep Fried Lamb With Black Pepper Sauce  
Sliced Lamb With Spring Onion And Ginger  
Wok Tossed Lamb “Szechwan Style”