

Avadh  
**UTOPIA**<sup>®</sup>  
club with class



*Indian Delicacy Dining*



## SHURUWAT

*Amuse bouche - jeera ajwain khasta triangles, mint chutney, vegetable pickle*

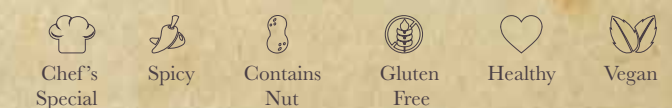
## MOCKTAILS

<b>“Page”</b> <i>Strawberry, banana, blueberry, kiwi, melon, mango, papaya, and pineapple blended with orange juice.</i>	₹ 170
<b>Berry- Berry</b> <i>Strawberry &amp; blue berry blended with cranberry juice &amp; ice.</i>	₹ 170
<b>Pina Colada</b> <i>Fresh pineapple juice, coconut milk, with freshly crushed ice.</i>	₹ 170
<b>Caipiroska</b> <i>Mango, pineapple, cranberry, apple &amp; orange</i>	₹ 170
<b>Virgin Mojito</b> <i>Fresh mint, sugar syrup, lime juice, apple juice topped with crushed ice.</i>	₹ 170
<b>Ice Tea Raspberry</b> <i>Raspberry puree, tea, water, topped with crushed ice.</i>	₹ 170
<b>Lychee Thandai</b> <i>Lychee juice, pineapple juice, basil leaves &amp; coconut milk.</i>	₹ 170
<b>Morning Dew</b> <i>Green apple syrup, green mint syrup, fresh lime juice &amp; sprite top up.</i>	₹ 170
<b>Kiss in the Dark</b> <i>Coke with vanilla ice cream.</i>	₹ 170
<b>Lemony Crimson</b> <i>Grape juice, cranberry juice, orange juice, lemon juice, topped with ginger ale.</i>	₹ 170
<b>Shopping Gals</b> <i>Tamarind puree, lemon juice &amp; 7 up.</i>	₹ 170
<b>Peach Ice Tea</b> <i>Refreshing ice tea peach flavor</i>	₹ 170
<b>Sangria</b> <i>Spanish refreshing drink made with fruits, lemonade and spices</i>	₹ 170

<b>Guava Mary</b> <i>A sweet spicy &amp; tangy drinks made of guava juice, tobasco juice, rock salt &amp; lime juice</i>	₹ 170
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## COLD BEVERAGES

<b>Fresh Juice (Seasonal)</b> <i>Sweet lime / Orange juice / Pineapple / Watermelon</i>	₹ 150
<b>Punjabi Lassi</b> <i>Kesar / Sweet / Salted</i>	₹ 180
<b>Chaas</b> <i>Masala / Plain / Salted</i>	₹ 130
<b>Cold Coffee</b> <i>Freshly blended coffee with coffee ice cream and crushed ice</i>	₹ 180
<b>Milk Shake</b> <i>Vanilla / Chocolate / Strawberry / Kit Kat / Oreo / Dry Fruit</i>	₹ 180
<b>Red Bull</b>	₹ 200
<b>Coke/Sprite/Thums Up/ Fanta/Diet Coke (300 ml/330 ml)</b>	₹ 40/60
<b>Fresh Lime Soda (Salted &amp; Sweet)</b>	₹ 80
<b>Mineral Water</b>	₹ 19
<b>HOT BEVERAGES</b>	
<b>Tea</b>	₹ 60
<b>Coffee</b>	₹ 80



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## SOUPS

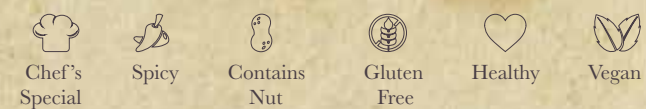
(Served with bread basket)

- 👤 **Roasted Corn & Pista** ₹ 180  
*Oven roasted corn soup served with slice pista and herb butter*
- Tom Yum** ₹ 180  
*A traditional Thai soup served with vegetables*
- Hot & Sour** ₹ 180  
*A traditional Chinese soup served with vegetables*
- Manchow** ₹ 180  
*A traditional Indo-Asian soup served with vegetables*
- 👤 **Crystal Wanton** ₹ 180  
*Exotic vegetable clear soup with crystal wonton*
- Dhaniya Tamatar Shorba** ₹ 180  
*Coriander flavoured tomato soup*
- Mushroom Cappuccino** ₹ 180  
*Assorted wild mushroom soup with essence of fresh cilantro and baked cream*
- Minestrone** ₹ 180  
*Traditional Italian tomato soup with exotic vegetable and essence of parmesan*
- 👤 **Broccoli & Almond** ₹ 180  
*Traditional British soup with broccoli puree & roasted almond flakes*
- Laksa Lemak** ₹ 180  
*Coconut and Malaysian curry spice cream soup with noodle and vegetables*

- Sweet Corn** ₹ 180  
*Corn soup flavoured with spices & herbs*
- 👤 **Rasam** ₹ 180  
*Aromatic tomato and lentil broth flavoured with pepper and cumin*
- 👤 **Ramen** ₹ 180  
*Japanese noodle soup with rich flavoured broth and vegetables*
- Lemon Coriander** ₹ 180  
*Clear vegetable soup made with mix vegetables, lemon and coriander leaves, lemon gives a sour taste and coriander leaves*



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## SALADS & ACCOMPANIMENTS

♥ <b>Caesar Salad</b> <i>Served with marinated soya steak</i>	₹ 200
🌿 <b>Mediterranean Tofu Soya</b> <i>Julienntes of roasted soya &amp; tofu, lettuce, tomatoes, olive, red onion, feta cheese, pumpkin seeds &amp; creamy garlic dressing.</i>	₹ 180
<b>Greek Salad</b> <i>Mixed greens, tomatoes, cucumber, feta cheese, olives &amp; oregano with olive oil</i>	₹ 180
♥ <b>Insalata Caprese</b> <i>Served with basil pesto &amp; garlic aioli</i>	₹ 180
<b>Beverly Hills</b> <i>Mixed greens, crumbled goat cheese, sliced apples, toasted walnuts, currants and basil-mint vinaigrette.</i>	₹ 180
<b>Seasonal Green Salad</b>	₹ 130
<b>Masala Papad</b>	₹ 80
<b>Masala Khichiya Papad</b>	₹ 100
<b>Fried papad</b>	₹ 70
<b>Roasted papad</b>	₹ 50
<b>Raita</b> <i>(Boondi / Burani / Mint / Tali Hari Mirchi / Mix Vegetable / Pineapple)</i>	₹ 130
<b>Plain Yogurt</b>	₹ 110
<b>WESTERN DELICACIES</b>	
<b>Mezze Platter</b> <i>Hummus, baba ganoush, falafel, olives and Arabic bread</i>	₹ 200
<b>Bruschetta</b> <i>With tomato bocconcini, assorted zucchini, mushroom</i>	₹ 200
<b>Cheesy Nachos</b> <i>Oven baked assorted nachos with three cheese topped with sour cream, pica de gallo, and guacamole</i>	₹ 200

<b>Cheese Chilli Toast</b> <i>(2 slices of bread)</i>	₹ 190
<b>Garlic Bread</b> <i>(4 pcs)</i>	₹ 200
<b>Mumbai Toastie</b> <i>Spiced potato toasties-inspired from Mumbai street food</i>	₹ 200
<b>Vegetable Club Sandwich</b> <i>Triple layered sandwich filled with coleslaw, grilled vegetables, fresh tomatoes, sliced cucumber, crisp lettuce and English cheddar cheese</i>	₹ 220
<b>Double Coated Mushroom</b> <i>Crumb fried stuffed cheese mushroom served with a tangy sauce</i>	₹ 300
<b>Side Orders</b>	
<i>French Fries</i>	₹ 130
<i>Peri Peri French Fries</i>	₹ 150

## TANDOOR DELICACIES

♥ <b>Paneer Tikka Badshahi</b> <i>Tandoor baked cottage cheese marinated with spiced yogurt</i>	₹ 280
<b>Hare Masale Bhuna Paneer</b> <i>Paneer with mint, pomegranate seeds and cilantro cooked in mustard oil</i>	₹ 280
<b>Tandoori Aloo Firdausi</b> <i>Scooped barrel potatoes filled with cheese and tangy masala</i>	₹ 240
♥ <b>Tandoori Sambal Mushrooms</b> <i>Partially blanched mushrooms marinated with a fiery sambal finished in charcoal, grill served with a cool refreshing oriental dip.</i>	₹ 300
<b>Sarson Wali Hari Gobhi</b> <i>Yogurt and saffron marinated broccoli cooked in tandoor</i>	₹ 240
<b>Makai Methi Ke Seekh</b> <i>An exceptional seekh out of baby corn, sweet corn kernels, full of flavors with mint chutney</i>	₹ 240

<b>Subz Gilafi Lazeez</b> <i>Assorted minced vegetables mildly flavoured with Indian spices coated with onion, capsicum, tomato &amp; cooked in tandoor.</i>	₹ 240
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<b>Soya Shirazi</b> <i>Inspired by Amritsari recipe, soy seekh served with grilled tomatoes, bell peppers &amp; onions</i>	₹ 280
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👤 <b>Avadh Ka Khajana</b> <i>Inspired of Avadhi kebab with bharwan pineapple and apple, tandoori aloo, tandoori paneer, mushroom and gilafi seekh served with mint chutney</i>	₹ 500
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<b>Palak Anjeer Ki Tikki</b> <i>Delicately flavoured kebab of spinach and chana dal, filled with figs and cashew nuts cooked in butter and served with a sprinkle of fenugreek.</i>	₹ 240
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## MAHI TAWA DELICACIES

<b>Teh Pe Teh Paneer Tikka</b> <i>Our chef's choice three layered paneer tikka served with roasted pineapple chutney</i>	₹ 280
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🌿 <b>Hara Bara Kebab</b> <i>Spinach, cheese based patty, pan fried served with pineapple chutney</i>	₹ 240
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🌿 <b>Makkai Methi Ke Kebab</b> <i>An exceptional kebab out of baby corn, sweet corn kernels, full of flavors with mint chutney</i>	₹ 240
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<b>Palak aur Khumb ke Kebab</b> <i>Pan fried natural smoked spinach and mushroom served with pineapple chutney</i>	₹ 300
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<b>Hung Curd Nadru ke Kebab</b> <i>Tender lotus stem blended with fresh herbs and Kashmiri spices, stuffed with hung curd and nuts</i>	₹ 250
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<b>Galouti Kebab</b> <i>A mahi tawa preparation of melt in mouth kebabs made with yam &amp; chana dal served with ulta tawa paratha</i>	₹ 300
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<b>Teekhi Multani Dhingri</b> <i>Spiced stuffed button mushroom roasted with coat of mint reduction</i>	₹ 300
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## ASIANS DELICACIES

<b>T-Shanghai Paneer Dry</b> <i>Shanghai paneer is an aromatic flavor of Indian cottage cheese cooked with Chinese sauces and cashew nuts.</i>	₹ 270
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<b>Crispy Mushroom &amp; Baby Corn</b> <i>In hot garlic sauce</i>	₹ 280
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👤 <b>Dragon Chilli Paneer</b> <i>Homemade cottage cheese, bell peppers, whole red chilli, onions &amp; crispy cashew nuts</i>	₹ 300
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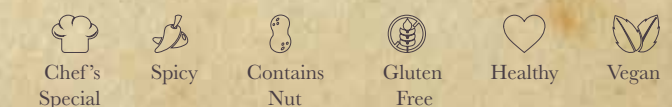
<b>Chana Chilli Dusting In Tempura Flour</b> <i>House specialty of Avadh, a spicy delicious chickpeas snack tossed with peppers &amp; onions</i>	₹ 270
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<b>Crispy Vegetable in Salt &amp; Pepper</b> <i>Chinese style assorted vegetables deep fried, tossed in salt &amp; pepper sauce</i>	₹ 270
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<b>Sesame Honey Lotus Stem and Water Chestnut</b> <i>Crispy lotus stem &amp; water chestnut tossed with honey &amp; sesame</i>	₹ 270
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<b>Taipai style sliced cottage cheese &amp; scallion</b> <i>Batter fried sliced paneer, julienne onion tossed with spicy tomato sauce &amp; lemon</i>	₹ 270
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<b>Veg Schezwan Dry</b> <i>Tender crisp vegetables are cooked in a fiery sauce that has hints of schezwan vegetables</i>	₹ 270
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**Indonesian Spring Roll** ₹ 270  
*Thai inspired crispy vegetable roll with sweet chili sauce*

**Honey Chilli Potato** ₹ 270  
*Crispy potato wedges tossed in celery, garlic, honey and crushed dried chilli house speciality of Avadh*


**Tempura broccoli tangy tamarind** ₹ 270  
*Wok tossed fried broccoli with sweet & spicy tamarind sauce*

## FROM THE FIRE HOUSE

**Margherita** ₹ 290  
*Tomatoes, basil, mozzarella and olive oil*

 **Indian Affair Pizza** ₹ 290  
*Tandoori cottage cheese, peppers, onions, green chillies and mint chutney*

**Farm House Fresh Pizza** ₹ 290  
*Fresh basil, zucchini, roasted pepper, mozzarella and mascarpone cheese*






 **Pizza Alla Romana** ₹ 290  
*Crushed tomato, mushroom, bocconcini cheese, garlic and basil.*

**Verdure** ₹ 290  
*Tomato, spinach, grilled zucchini, grilled asparagus, mozzarella and pesto oil*


**Mushroom and Herbs Pizza** ₹ 290  
*Mushroom, herbs, basil, thyme*

## SMALL PLATE

**Penne Alla Arrabbiata** ₹ 250  
*Tomato sauce with garlic and crushed dry red chillies*

       
Chef's Special Spicy Contains Nut Gluten Free Healthy Vegan

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 **Aglio Olio e Peperoncino** ₹ 250  
*Tossed in olive oil with garlic and fresh hot peppers*

**Farfalle Al Pesto** ₹ 250  
*Al dente pasta, basil pesto & potato cubes*

**Chef Special Baked Paneer** ₹ 250  
*Our chef's special creation in western style*

**Primavera All' Aceto Balsamico** ₹ 250  
*Fresh vegetables in tomato basil sauce spiked with balsamic vinegar*

**Tortellini Pasta** ₹ 250  
*A ring-shaped Italian pasta stuffed with cheese & mushroom*

 **Risotto** ₹ 250  
*Cooked arborio rice with béchamel sauce and vegetables*



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## ORIENTAL SPECIALTIES

### MAIN COURSE

♥	<b>Stir Fried Chinese Mixed greens</b> <i>Hot garlic sauce / Garlic wine sauce</i>	₹ 280
♥	<b>Trio of Stir-Fried Mushroom</b> <i>Sichuan sauce / Hunan sauce</i>	₹ 280
	<b>Vegetable Dumpling</b> <i>Hot garlic sauce / Manchurian sauce</i>	₹ 280
	<b>Vegetable Thai Green Curry</b> <i>Exotic vegetable cooked with authentic Thai green curry paste, lemon grass, galangal, and kaffir lime leaf.</i>	₹ 280
	<b>Vegetable Fried Rice</b>	₹ 250
	<b>Vegetable Hakka Noodles</b>	₹ 250

## RICH AND FAMOUS

### MAIN COURSE

	<b>Paneer Makhanwala</b> <i>Soft cottage cheese cubes cooked in creamy, and mildly sweet gravy</i>	₹ 320
	<b>Bhatti Paneer</b> <i>Specialty made from the recipe derived with tandoori paneer made with tomato onion gravy.</i>	₹ 320
	<b>Paneer aap ki pasand</b> <i>Lababdar / Makahni / Tikka masala / Kadhai</i>	₹ 320
👩	<b>Paneer Dolma</b> <i>In rich yellow gravy</i>	₹ 320
👩	<b>Awadh-E-Paneer</b> <i>Char grilled paneer simmered with tomato cashew gravy</i>	₹ 320
	<b>Lehsuni Saag Wala Paneer</b> <i>A recipe inspired from Lahore, adapted in Amritsar tempered with garlic and spinach puree</i>	₹ 320

👩	<b>Gobhi Lobster</b> <i>An Awadhi style marinated cauliflower tempered with ginger cashewnut and tomato cooked in oven</i>	₹ 300
	<b>Guthi Gobhi Adraki</b> <i>Marinated cauliflower tempered with ginger and tomato, cooked in authentic Awadhi recipe</i>	₹ 300
👩	<b>Anjeeri Kofte</b> <i>Small malai kofte stuffed with figs cooked in cashew gravy.</i>	₹ 310
👩	<b>Kofte E Khaas</b> <i>Kofte stuffed with khuskhus &amp; nuts cooked in Kashmiri cashew gravy.</i>	₹ 310
	<b>Sangri Ke Kofta</b> <i>A traditional Rajasthani kofta made of cottage cheese dumpling filled with pickled Bamnera beans cooked in tomato and yogurt gravy</i>	₹ 310
👩	<b>Khoya Kaju</b> <i>Roasted cashew nuts &amp; khoya simmered in rich white creamy gravy, little on the sweeter side</i>	₹ 310
	<b>Diwani Handi</b> <i>A preparation of mix vegetables with essence of fenugreek</i>	₹ 300
👩	<b>Subz Kolhapuri</b> <i>Aromatic mix vegetable flavored with coconut and curry masala.</i>	₹ 300
	<b>Shadras Subziyan</b> <i>Broccoli, baby corn, mushroom, bell pepper and asparagus stir fried with an invigorating masala</i>	₹ 300
👩	<b>Mushroom Masala</b> <i>Delicious mushroom curry with onion, tomato &amp; home grounded spices</i>	₹ 320
	<b>Khumb Hara Pyaz</b> <i>North Indian combination of mushroom and scallions tempered with khada masala</i>	₹ 320
	<b>Makai Palak</b> <i>A combination of corn and spinach with process cheese</i>	₹ 300

	<b>Hing Aur Dhaniye Ke Chatpate Aloo</b> <i>Diced potatoes cooked with cumin seeds and asafoetida garnished with coriander leaves.</i>	₹ 300
	<b>Methi Aloo</b> <i>A traditional combination of fresh ingredients, methi and baby potato</i>	₹ 300
👩	<b>Bhindi Sambriyo</b> <i>A specialty of Gujarat made of okra tossed with sesame seeds, fennel seeds and freshly grated coconut</i>	₹ 300
	<b>Tawe Ke Soya</b> <i>Soya chaap prepared in Peshawari masala</i>	₹ 300
	<b>Amritsari Choley</b> <i>A handi preparation, kabuli chana made in the mouthwatering style of Amritsar – the perfect foil for kulche and a great accompaniment with our favorite tamarind &amp; onion chutney / mooli or pyaz ki chutney</i>	₹ 300
👩	<b>Cheese Butter Masala</b> <i>Cheese cubes tossed in creamy and mild sweet gravy</i>	₹ 300
	<b>Rajma Rasila</b> <i>A dum preparation of rajma tempered with Indian spices</i>	₹ 300
	<b>Punjabi Kadhi</b> <i>A punjabi style kadhi preparation &amp; spinach dumpling with essence of green chili, onion, methi and coriander seed</i>	₹ 300
	<b>Govind Gatta Curry</b> <i>A traditional Rajasthani style gram flour dumpling simmered in curried buttermilk</i>	₹ 300
	<b>Dal Be-Aab</b> <i>Whole gram lentils laced sinfully with butter and cream, simmered over night on slow fire.</i>	₹ 250
	<b>Tadke wali Daal</b> <i>Arhar and moong dal combined with garlic, onion and tomatoes, topped with Amritsari tadka</i>	₹ 220

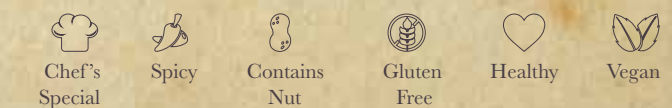
	<b>Dal Amritsari</b> <i>An Amritsari style whole urad dal preparation tempered with desi ghee, onion, garlic, green chili &amp; coriander</i>	₹ 220
	<b>Dal Palak</b> <i>Spinach dal is a nutritious Indian curry where tour dal (split pigeon peas) is cooked with spinach, spices and herbs</i>	₹ 220

## RICE

	<b>Vegetable Dum Biryani</b> <i>Served with burani raita</i>	₹ 280
	<b>Hyderabadi Dum Ki Biryani</b> <i>Served with mirch ka salan</i>	₹ 300
	<b>Zafarani Motia Pulao</b> <i>Basmati rice preparation with a hint of saffron mixed with cottage cheese dumplings</i>	₹ 250
	<b>Saade Chawal</b>	₹ 220
	<b>Jeera Rice</b>	₹ 230
	<b>Khichdi</b> <i>Plain / Masala</i>	₹ 250

## LENTILS

	<b>Dal Be-Aab</b> <i>Whole gram lentils laced sinfully with butter and cream, simmered over night on slow fire.</i>	₹ 250
	<b>Tadke wali Daal</b> <i>Arhar and moong dal combined with garlic, onion and tomatoes, topped with Amritsari tadka</i>	₹ 220



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## INDIAN BREADS

<b>Naan</b>	₹ 90
<b>Cheese Nan / Lasooni Naan</b>	₹ 100
<b>Olive Jalapeno Cheese Naan</b>	₹ 110
<b>Afghani Naan</b>	₹ 110
<b>Roti</b>	₹ 60
<b>Kulcha</b> <i>(Aloo / Paneer / Gobhi / Mix Vegetable)</i>	₹ 120
<b>Laccha Paratha</b> <i>(Methi/Pudina/ Chilli)</i>	₹ 90
<b>Missi Roti</b>	₹ 80
<b>Roti Ki Tokri</b> <i>(Roti, Laccha paratha, Naan, Kulcha)</i>	₹ 280

## DESSERTS

<b>Chocolate Hazelnut Brownie</b> <i>Dense chocolate walnut cake with a hint of cinnamon and served with vanilla ice cream</i>	₹ 250
<b>Tiramisu</b> <i>Classic Italian dessert</i>	₹ 250
<b>Trio of Crème Brûlée</b> <i>Chocolate cream, blueberry and french vanilla bean brûlée</i>	₹ 250
<b>Blueberry Cheese Cake</b>	₹ 250

<b>Choco Lava Cake</b> <i>Melted chocolate cake with vanilla ice cream</i>	₹ 250
<b>Mewa Mawa Ke Gulab Jamun</b>	₹ 220
<b>Rasmalai</b>	₹ 220
<b>Mohan Thal</b> <i>(Gram flour, mawa, sugar &amp; clarified butter)</i>	₹ 220
<b>Exotic Fruit Platter</b>	₹ 200
<b>Selection of Ice-Creams</b> <i>(Vanilla, Butterscotch, Chocolate, American Nuts)</i>	₹ 150
<b>Raja Rani Ice Cream</b>	₹ 190
<b>Kulfi Rabdi Falooda</b>	₹ 220



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