

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



*Indian Delicacy Dining*



## SHURUWAT

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

## MOCKTAILS & BEVERAGES

<b>Mojito</b> (Choose from: Classic/Strawberry/Chilli Mango)	₹ 155
<b>Pina Colada</b> (Creamy coconutty pineapple drink)	₹ 155
<b>Melon Caiiroska</b> (Brazilian refresher with muddled lime in melon punch)	₹ 155
<b>Sangria Rioja</b> (Peppy combo of grape juice, apple juice, orange juice and fruits in sparkling water)	₹ 155
<b>Milk Shake</b> (Vanilla / Strawberry / Chocolate)	₹ 135
<b>Cold Coffee Plain</b>	₹ 135
<b>Cold Coffee with Ice Cream</b>	₹ 155
<b>Frosty Iced Tea</b> (Choose from: Minty Lemon / Peach / Arnold Palmer)	₹ 135
<b>Punjabi Malai Lassi</b> (Plain / Masala / Salted / Sweet)	₹ 125
<b>Atrangi Chhass</b> (Plain / Salted / Masala / Green)	₹ 90
<b>Aerated Water</b> (Coke / Thums up / Sprite / Fanta)	₹ 50
<b>Red Bull</b>	₹ 200
<b>Packaged Drinking Water</b>	MRP

## SOUPS

<b>Roasted Red Tomato</b> (Creamy tomato soup topped with crispy butter croutons)	₹ 125
<b>Minestrone alla Casa</b> (Traditional Italian style pasta and veggies soup topped with cheese crostini)	₹ 135

<b>Sichuan Hot 'n' Sour</b> (Popular oriental thick soup made in Utopian style)	₹ 135
<b>Manchow</b> (Traditional manchurian style soup in our desi version)	₹ 135
<b>Asian Herb Pot</b> (Refreshing blend of leafy greens, veggies and herbs in a seasoned broth)	₹ 135
<b>Malaysian Laksa</b> (Lemongrass scented coconut cream soup with noodles)	₹ 155
<b>Tom Yum Phak</b> (Popular and spicy Thai style broth with veggies)	₹ 155
<b>Lemon Coriander Soup</b> (Light & refreshing broth scented with lemon and green coriander)	₹ 135
<b>Broccoli Almond Soup</b> (Creamy blend of fresh broccoli puree enriched with almond flakes)	₹ 150

## APPETIZERS

<b>Layered Mexican Shots</b> (Kick start your meal with a real winner; our chef's special)	₹ 285
<b>Bruschetta Misto</b> (Olive oil toasted bread slices served two ways - house special)	₹ 260
<b>Fujian Bao</b> (Street style steamed buns stuffed with spicy shredded veggies)	₹ 310
<b>Bangkok Roll</b> (Thai style crispy spring roll with shredded veggies)	₹ 310




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**Manchurian Veggies** ₹ 210  
*(Crispy vegetable dumplings tossed in a pungent chilli sauce)*

 **Sichuan Paneer Chilli** ₹ 325  
*(Crispy cottage cheese fingers tossed with diced onion, bell peppers and green chilli)*

**Wonton Shinyang** ₹ 325  
*(Stir fried stuffed vegetables tossed in Sichuan sauce)*


 **Chilli Potato Wedges** ₹ 285  
*(Golden fried crispy potato chunks tossed in spicy Sichuan sauce)*

**Indonesian Satay** ₹ 325  
*(Cottage cheese, bell peppers and onion grilled on skewers with spicy peanut sauce)*


**Thot Man Kho Phot** ₹ 285  
*(With chilli honey cilantro dip)*

**Hara Bhara Galouti** ₹ 285  
*(Popular tawa kebab from the house of Nawabs of Oudh, shakahari version)*


## TANDOOR SE


 **Cheesy Pesto Paneer Tikka** ₹ 325  
*(Paneer slices stuffed with cheddar & herbs; coated with basil pesto and roasted in tandoor)*

**Banjara Paneer Hariyali** ₹ 325  
*(Paneer picattas marinated in a spicy green chutney and roasted in tandoor)*

 **Za'atar Paneer** ₹ 330  
*(Soft paneer tikkas marinated in special Arabic spices and herbs; spit roasted in tandoor)*

**Dhungaar Bhutte ki Seekh** ₹ 300  
*(Blend of corn kernels, veggies, walnut & apricot & minced vegetables; cooked on skewers)*

 **Bukhara Pudina Aloo** ₹ 300  
*(Scooped potato barrels stuffed with spicy paneer mix; roasted wrapped in a minty marinade)*

 **Achhari Bharwan Dhingri** ₹ 350  
*(Stuffed button mushroom steeped in pickling spices and bar be qued)*

**Paneer ke Soole** ₹ 330  
*(The ever-popular tikka)*

**Sandwich Paneer Tikka** ₹ 350  
*(Picatta of paneer sandwiched with a mix of cheese & spices and cooked in tandoor)*

**Achhari Broccoli** ₹ 350  
*(Fresh broccoli florets steeped in pickling spices and bar be qued)*

**Tandoori Subzi Noormahal** ₹ 330  
*(Fresh vegetables and pineapple marinated in spices, yogurt and herbs)*



**BHARATIYA KHANA**

 Chef's Special  
 Spicy  
 Contains Nut  
 Gluten Free  
 Healthy

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## INTERNATIONAL FAVOURITES

<b>Gratin of Vegetables</b> <i>(Fresh vegetables baked in cream and cheese sauce)</i>	₹ 280
<b>TMC-Tomato Mac &amp; Cheese</b> <i>(Elbow shaped pasta tossed in tomato herb sauce and baked with cheese)</i>	₹ 280
 <b>Lasagna al Forno</b> <i>(Pasta layered with exotic vegetables, bell peppers, pineapple; and baked with cheese)</i>	₹ 280
<b>Florentine Pasta Tubes</b> <i>(Pasta rolls stuffed with spinach, cottage cheese, bell pepper, corn and baked with cheese sauce)</i>	₹ 280
<b>SALADS &amp; ACCOMPANIMENTS</b>	
<b>Russian Salad</b> <i>(Cubes of seasonal vegetables and tangy pineapple in a creamy mayo dressing)</i>	₹ 150
 <b>Caesar Salad</b> <i>(Crisp iceberg dressed in a cheesy dressing and topped with warm &amp; crispy butter croutes)</i>	₹ 150
 <b>Mediterranean Grilled Salad</b> <i>(Grilled exotic veggies with olives, sun-dried tomato and capers)</i>	₹ 150
<b>Hara Bhara Bhagani Salaad</b> <i>(Fresh green vegetables on a bed of crisp lettuce with our special spice sprinkle)</i>	₹ 75
<b>Raita</b> <i>(Choose from: Boorani / Tali Mirchi / Boondi Mixed Veggies / Pineapple)</i>	₹ 90
<b>Plain Yogurt (Dahi)</b>	₹ 80
<b>Papad</b> <i>(Roasted or Fried)</i>	₹ 30/50
<b>Masala Papad</b>	₹ 50
<b>Dollar Masala Papad</b>	₹ 50

## ORIENTAL SOJOURN

 <b>Sichuan Paneer</b> <i>(The most popular oriental dish requires no intro)</i>	₹ 325
<b>Bangkok Red Kari</b> <i>(Our own version - paneer cubes in spicy Thai curry)</i>	₹ 465
<b>Kaeng Khiao Wan Khai</b> <i>(Mixed vegetables in Thai green curry and coconut milk)</i>	₹ 465
<b>Malaysian Massaman</b> <i>(Spicy Malay style vegetables curry; tastes best with steamed rice)</i>	₹ 465
 <b>Singapore Chilli Vegetables</b> <i>(Vegetarian adaptation of the popular Singaporean dish)</i>	₹ 325
<b>Shanghai Lemon Vegetables</b> <i>(Exotic vegetables cooked in a tangy lemon infused sauce)</i>	₹ 325
 <b>Stir Fried Spinach, Baby Corn &amp; Chinese Mushroom</b> <i>(In dry red chillies)</i>	₹ 325
<b>Sweet &amp; Sour Vegetables</b> <i>(Mix veggies in sweet &amp; sour sauce)</i>	₹ 325
<b>Manchurian Vegetable</b> <i>(Corn and vegetable dumplings tossed in spices and fresh coriander)</i>	₹ 220
<b>Three Treasure Vegetable</b> <i>(Seasonal vegetables, bamboo shoots and tofu in a special sauce)</i>	₹ 290
<b>Quick Fried Paneer with Green Peppers</b> <i>(Crisp paneer batons tossed with capsicum and onion in a spicy sauce)</i>	₹ 325
<b>Khao Phad Kra Ree</b> <i>(Thai style spicy fried rice wrapped in plantain leaf and grilled on hot plates)</i>	₹ 220
 <b>Sichuan Fried Rice</b> <i>(Spicy rice with spring onion and fresh basil)</i>	₹ 220

<b>Burnt Chilli Parsley Rice</b> <i>(Wok fried rice spiced with roasted chilli and Chinese parsley)</i>	₹ 220
 <b>Triple Sichuan</b> <i>(Our own version a spicy mix of noodle and rice)</i>	₹ 220
<b>American Chopsuey</b> <i>(Crispy noodles topped with veggies in white garlic sauce)</i>	₹ 325
<b>Hakka Mien</b> <i>(Stir-fried vegetable noodles)</i>	₹ 220
<b>Phad Thai</b> <i>(Flat noodles prepared in Thai style)</i>	₹ 220

## HINDUSTANI RASOI SE

 <b>Dum Qusar-e-Pukhtan</b> <i>(Soft paneer chunks simmered in a rich tomato gravy; 'dum' cooked with cream &amp; cheese)</i>	₹ 345
<b>Lalla Mussa Kofta</b> <i>(Dry fruit stuffed paneer koftas. Choose your curry: Makhni, Moghlai or Palak)</i>	₹ 365
 <b>Paneer Khurchan</b> <i>(Batons of paneer, capsicum and onion in a spicy tomato gravy; stewed in a sealed pot)</i>	₹ 345
<b>Sham Savera</b> <i>(Spinach koftas stuffed with spiced paneer and simmered in a creamy tomato gravy)</i>	₹ 345
<b>Paneer Tikka Lababdar</b> <i>(Tandoori paneer tikkas served on a bed of spicy tomato masala)</i>	₹ 345
<b>Manpasand Paneer</b> <i>(Choose from: Palak, matar, makhanwala, madhai, bhurji or jalfrezi)</i>	₹ 325
<b>Afghani Tawa Sabzi</b> <i>(Quick fried baby vegetables served sizzling in our special tava masala)</i>	₹ 325
<b>Taaza Subzi</b> <i>(Choose from: Kolhapuri, makhanwala, kadhai or jalfrezi)</i>	₹ 325

 <b>Lasooni Subzi Dilkush</b> <i>(Fresh vegetables tossed in a garlic rich masala and served sizzling on a hot plate)</i>	₹ 325
<b>Methi Malai Mutter</b> <i>(A popular combination of methi leaves with peas in a creamy rich gravy)</i>	₹ 325
<b>Diwani Dum Handi</b> <i>(Fresh vegetables simmered in shredded spinach gravy; 'dum' cooked with grated paneer)</i>	₹ 325
<b>Hyderabadi Mirch Saalan</b> <i>(Sautéed green pepper simmered in a spicy tamarind and peanut gravy)</i>	₹ 310
<b>Lucknowi Navrattan Korma</b> <i>(Prized specialty of the 'nawabs'; super hit with Gujaratis)</i>	₹ 325
 <b>Nanhi Subziyon ka Mela</b> <i>(Assorted baby vegetables simmered in a spicy gravy)</i>	₹ 325
<b>Aloo Shamsher Jung</b> <i>(Baby potatoes stir-fried in a pungent masala with garlic pods and fresh scallion)</i>	₹ 320
<b>Aloo ki Farmaish</b> <i>(Choose from: Gobhi, palak, jeera or matar)</i>	₹ 320
<b>Dal Pashtooni</b> <i>(Black urad simmered overnight on slow fire with tomatoes and enriched with butter and cream)</i>	₹ 270
<b>Sailana Dal Palak</b> <i>(Cooked lentils simmered with shredded spinach and royally tempered with ghee)</i>	₹ 250
<b>Tadke wali Dal</b> <i>(Tuvar dal tempered in a typical dhaba style)</i>	₹ 250



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## ROTI AUR CHAWAL

<b>Karari Tandoori Roti</b>	₹ 45
<b>Makhanwali Tandoori Roti</b>	₹ 45
<b>Naan / Kulcha / Paratha</b>	₹ 60
 <b>Makhani Laccha Naan</b> <b>Pudina Laccha Paratha</b> <b>Mirchi Laccha Paratha</b>	₹ 90
<b>Bharwan Kulcha / Paratha</b> <i>(Paneer / Gobi / Aloo / Hara Pyaz)</i>	₹ 105
<b>Cheese Naan / Lasooni Naan</b>	₹ 105
<b>Roti Ki Tokri</b> <i>(A basket of assorted mini Indian breads)</i>	₹ 305
<b>Dum ki Khichdi</b> <i>(Perfect combination of lentils and rice with vegetables and spices; 'dum' cooked)</i>	₹ 270
<b>The Kolkata Biryani</b> <i>(Vegetarian tribute to the famous invention by the royal cooks of the exiled nawab)</i>	₹ 300
<b>Osmani Parda Biryani</b> <i>(Spicy combination of basmati and seasonal vegetables; 'dum' cooked with a unique roti seal)</i>	₹ 300
<b>Shahi Pulao</b> <i>(Choose from: jeera, vegetables, makai, mutter or palak)</i>	₹ 250
<b>Steamed Basmati</b> <i>(Fragrant &amp; soft long grain rice)</i>	₹ 210



Chef's  
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Spicy



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Gluten  
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Healthy

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## DESSERT

 <b>Special Matka Kulfi</b> <i>(Frozen Indian dessert served in little pots)</i>	₹ 125
<b>Gulab Jamun with Vanilla Ice Cream</b> <i>(Unique combo of chilled vanilla ice cream and hot gulab jamun)</i>	₹ 100
 <b>Devil's Chocolate Temptation</b> <i>(Chocolate mousse sandwiched between chocolate brownie, served with a scoop of chocolate ice cream and topped with chocolate sauce)</i>	₹ 190
 <b>Choco Brownie Sizzle</b> <i>(Chocolate nutty brownie served sizzling with a scoop of vanilla ice cream; chocolate sauce poured over)</i>	₹ 150
<b>Choice of Ice Creams</b>	
<b>Regular:</b> <i>(Vanilla / Strawberry / Chocolate)</i>	₹ 75
<b>Exotica:</b> <i>(Chocolate Chips / American Nuts / Kesar Pista / Almond Carnival)</i>	₹ 90

