

# Menu



## **BLUE MAID RESTAURANT**

*Fine Dine Family Restaurant*



## SOUPS

### VEGETARIAN

#### VEGETABLE SOUP

(A soup with mix vegetables, tofu and rice, a hearty soup that's a meal in itself)

#### VEG SWEET CORN SOUP

#### VEG HOT & SOUR SOUP

(It contains bamboo shoot, tofu, cabbage, carrots, mushroom, capsicum & beans, cooked in vegetable stock, thickened with corn flour. Its warm, nourishing & "Oh so" delicious)

#### VEG MANCHOW SOUP

(Vegetables & black pepper corns, soya sauce, veg stock, add the Corn flour paste to thicken the soup. Garnished with spring onions & Some crispy noodles)

#### VEG TALUMEIN SOUP

(Vegetable stock, finely chopped ginger & garlic, green beans slit diagonally, green chilli, carrot julienned, green capsicum & onion thinly sliced, boiled noodles, soya sauce)

#### VEG NOODLES SOUP

(The recipe of veg noodles soup is a clear soup which is lightly spiced & mild. The soup is made with mix veg & noodles. The taste of noodle soup is faintly sour with an umami flavor)

### NON VEGETARIAN

#### CHICKEN SWEET CORN SOUP

(Authentic Chinese soup made using sweet corn, chunks of chicken, egg & non veg stock)

#### CHICKEN HOT & SOUR SOUP

(It contains bamboo shoot, chicken, egg, cabbage, carrots, mushroom, capsicum & beans, cooked in non vegetable stock, thickened with corn flour. Its warm, nourishing & "Oh so" delicious)

#### CHICKEN MANCHOW SOUP

(Chicken & Egg, black pepper corns, soya sauce, chicken stock, add the corn flour paste to thicken the soup. Garnished with spring onions & some crispy noodles)

#### CHICKEN TALUMEIN SOUP

(Non veg stock, finely chopped ginger & garlic, green beans slit diagonally, green chilli, carrot julienned, green capsicum & onion thinly sliced, boiled noodles, soya sauce)

Rs. 100/-

Rs. 100/-

Rs. 100/-

Rs. 100/-

Rs. 100/-

Rs. 100/-

Rs. 130/-

Rs. 130/-

Rs. 130/-

Rs. 130/-

#### CHICKEN NOODLES SOUP

(The recipe of chicken noodles soup is a clear soup which is lightly spiced & mild. The soup is made with chicken & noodles. The taste of noodle soup is faintly sour with an umami flavor)

Rs. 130/-

#### TOMATO EGG DROP

(Tomato egg drop soup is a quick & simple Chinese soup recipe with eggs, tomatoes & chicken broth)

Rs. 120/-

### MAIN COURSE

#### VEGETARIAN

#### CHILLI PANEER GRAVY

Rs. 280/-

#### PANEER IN RED CURRY

(It's a hot Thai based dish)

Rs. 300/-

#### VEG. MANCHURIAN GRAVY

Rs. 230/-

#### MIX VEG. IN HOT GARLIC SAUCE

Rs. 230/-

#### SZECHUAN EGG PLANT

(Corn starch dressed egg plant, deep fried, marinated with Szechuan sauce, Its hot & spicy)

Rs. 250/-

#### MONGOLIAN POTATO

(This is spicy dry potato recipe from Mongolia)

Rs. 250/-

#### STIR FRIED CAULIFLOWER WITH TOMATO SAUCE

Rs. 250/-

#### NON VEG.

#### CHILLI CHICKEN GRAVY

Rs. 320/-

#### CHICKEN MANCHURIAN GRAVY

Rs. 320/-

#### GINGER / GARLIC CHICKEN

(Choice by guest)

Rs. 320/-

#### CHICKEN HONG KONG

(Dry or semi gravy choice by guest)

Rs. 320/-

#### LEMON CHICKEN

Rs. 320/-

#### SWEET & SOUR CHICKEN

(Served with a thick gravy)

Rs. 320/-

#### ALMOND CHICKEN

(Dry or semi gravy choice by guest)

Rs. 350/-

#### CHILLI FISH GRAVY

(Gravy choice by guest - HOT GARLIC / SWEET & SOUR)

Rs. 300/-

#### CHILLI PRAWNS GRAVY

(Gravy choice by guest - HOT GARLIC / SWEET & SOUR)

Rs. 400/-





## NOODLES

### VEGETARIAN

#### VEG. HAKKA NOODLES

(Hakka noodle is a Chinese preparation, where boil noodles are stir fried with selected Chinese sauces & vegetables)

#### VEG. CHILLI GARLIC NOODLES

(Vegetables, noodles are cooked in red chilli paste with high flavor of garlic)

#### PANEER FRIED NOODLES

(Fry paneer & vegetables, toss in soya sauce, tomato ketchup & vinegar)

### NON VEG.

#### CHICKEN HAKKA NOODLES

(Hakka noodle is a Chinese preparation, where boil noodles are stir fried with selected Chinese sauces, chicken & egg)

#### CHICKEN CHILLI GARLIC NOODLES

(Chicken, Vegetables & noodles are cooked in red chilli paste with high flavor of garlic)

#### SINGAPORE STYLE NOODLES

(Singapore style noodles is a dish of stir fried chicken, vegetables, scrambled egg with selected sauces & spices)

#### CHINESE MIX NOODLES

(Chicken, egg, shrimps & vegetables mixed together)

#### PRAWN FRIED NOODLES

(Prawns & noodles stir fry with garlic, hot chilli paste, soya sauce & vegetables)

Rs. 150/-

Rs. 150/-

Rs. 180/-

Rs. 230/-

Rs. 230/-

Rs. 230/-

Rs. 250/-

Rs. 300/-

## CHOPSUEY

### (VEG/NON VEG)

#### VEGETABLE CHOPSUEY

(Delicious, savoury dish prepared with crispy noodles & saucy stir fried vegetables)

#### CHICKEN CHOPSUEY

(Other famous name is American chopsuey)

#### MIX CHINESE CHOPSUEY

Rs. 200/-

Rs. 250/-

Rs. 280/-

## RICE

### VEGETARIAN

#### STEAM RICE

Rs. 100/-

#### FRIED RICE

Rs. 150/-

(Choice by guest - VEGETABLE, PANEER, GINGER, GARLIC)

#### CHILLI GARLIC FRIED RICE

Rs. 150/-

#### SINGAPORE FRIED RICE

Rs. 150/-

(Pineapple slice julienne's, vegetables, chilli, garlic & rice mixed together with selected sauces)

### NON VEG.

#### CHICKEN FRIED RICE

Rs. 230/-

(Simple chicken, egg stir fried with rice)

#### CHICKEN CHILLI GARLIC FRIED RICE

Rs. 230/-

(Chicken, red chilli paste, garlic & selected sauces mixed with rice)

#### MINCED CHICKEN CHILLI FRIED RICE

Rs. 250/-

(Rice cooked with minced of chicken, chilli & selected sauces)

#### MIX MEAT FRIED RICE

Rs. 250/-

(Chicken, fish, prawns, egg mix with rice stir fried)



## TERMS & CONDITIONS:

- Government Taxes are applicable.
- We accept Cash & Credit Cards only.
- Alcohol & Cigarettes Prohibited.
- Minimum serving time 20 minutes.





## FISH & PRAWNS

### FISH TIKKA MASALA (6pcs)

(Barbequed fish cooked with onion, tomato, green chilly, garlic with selected ground spices)

### FISH KALIA (2pcs)

(Fish kalia is a traditional bengali recipe which uses pungent mustard oil as the flavoring agent in this curry. Fried fish cooked with onions, potatoes, ginger, garlic & a mélange of spices)

### FISH TENGA (2pcs)

(Tangy flavor fish curry, one of Assam's signature preparations. Ingredients in a tenga is use of a souring agent which lends the dish a tart tangy taste)

### FISH FRY (2pcs)

(Selected pieces of fish marinated with special fry paste, simple fried & served with lemon & green chutney)

### GARLIC MUSTARD PRAWNS

(Garlic & mustard flavored prawns cooked in cream & tomato with spices)

### PRAWN LABABDAR

(Mughlai style with a use of onions, tomatoes, cashews & spices. The gravy is creamy, mild tangy & faintly sweet)

### PRAWN TIKKA MASALA

(Prawns cooked in a mixture of ground spices, onion, tomato, ginger & garlic)

### PRAWN CURRY

(Prawn cooked in a coconut flavor tangy spicy curry)

## DAL DELIGHTS

### DAL MAKHANI

(Most popular dal recipe from Punjabi cuisine. Whole black lentil, red kidney beans cooked with butter, cream & selected spices with tomato puree, onion, ginger & garlic)

### MASOOR DAL FRY

(It's a very common dish in North Indian cuisine. Dal cooked with spices & tadka with jeera, onion, tomato, ginger & garlic, finished with sprinkle of pure ghee)

### YELLOW MOONG DAL TADKA

(It has the flavors of tempered cumin, garlic, garam masala & red chilly powder. Moong dal is very easy to digest)

### CHANA DAL FRY

(Delicious, spicy & healthy)

### KALI MASOOR DAL TADKA

(North Indian style spiced tasty dal made from whole masoor dal)

### DAL MUGHLAI

(Nawabi Dal recipe which is from Mughal origin, the dal is cooked along with rich ingredients which gives it a truly royal feel)

### CHANA MASALA

(Very famous & tasty also known as "Chole Masala")

Rs. 350/-

Rs. 300/-

Rs. 300/-

Rs. 250/-

Rs. 400/-

Rs. 450/-

Rs. 400/-

Rs. 400/-

Rs. 200/-

Rs. 180/-

Rs. 180/-

Rs. 180/-

Rs. 180/-

Rs. 200/-

Rs. 200/-

## BASMATI KI DUNIVA

### RICE / PULAO / BIRYANI

#### STEAM RICE

(Simple boiled rice)

Rs. 100/-

#### JEERA RICE

(Boiled rice fried with butter & cumin seeds)

Rs. 120/-

#### VEGETABLE PULAO

(Veg pulao is a simple recipe where rice & vegetable are sauted together in pure ghee & tadka with selected whole spices, garnished with cashew nuts & raisins)

Rs. 180/-

#### GREEN PEAS PULAO

(Quick & easy but enchanting the mutter pulao contains rich taste of ghee)

Rs. 180/-

#### KASHMIRI PULAO

(Aromatic basmati rice cooked with fresh vegetables, fresh fruits & dry fruits. Its sweet in taste)

Rs. 200/-

#### CHICKEN PULAO

(Chicken pulao is an authentic recipe, prepared using basmati rice, Chicken pieces, onions & mélange of whole & ground spices)

Rs. 250/-

#### MUTTON PULAO

(Mutton pulao is an authentic recipe, prepared using basmati rice, selected mutton pieces, onions & mélange of whole & ground spices)

Rs. 300/-

#### EGG PULAO

(Egg pulao is a delicious Indian rice dish which contains basmati rice, boiled eggs, whole & ground spices)

Rs. 200/-

#### VEGETABLE BIRYANI

(Biryani originated from the land of nawabs. Vegetable biryani is light, a bit spiced aromatic & deliciously yum)

Rs. 250/-

#### CHICKEN BIRYANI

(Chicken biryani is an aromatic, mouth watering & authentic Indian dish. Succulent chicken in layers of fluffy rice, fragrant spices & caramelized onions & saffron)

Rs. 300/-

#### MUTTON BIRYANI

(The exotic & aromatic type of biryani. Its spicy in taste, fragrant rice & delicate meat)

Rs. 350/-

#### PRAWN BIRYANI

(Prawn biryani is an aromatic, mouth watering & authentic Indian dish. Succulent prawn in layers of fluffy rice with fragrant spices, yogurt & caramelized onions)

Rs. 400/-

## ROTI - KA- SAATH

#### TANDOORI ROTI

(Tandoori roti is made by wheat flour, usually comes without any filling)

Rs. 25/-

#### TANDOORI BUTTER ROTI

#### TAWA CHAPATI

(Chapati is also known as roti, is an unleavened flat bread)

Rs. 30/-

Rs. 20/-

#### TAWA BUTTER CHAPATI

#### MISI ROTI

(It's a flat bread made by whole wheat flour, gram flour, ground herbs & spices, cooked to perfection)

Rs. 25/-

Rs. 40/-





**NAAN**

Rs. 45/-

**BUTTER NAAN**

Rs. 50/-

(Butter naan is leavened clay oven baked flat bread, made by fine flour (maida), water, yeast, cooking fat, yogurt & milk and layered by excess butter)

**GARLIC NAAN**

Rs. 60/-

**CHEESE GARLIC NAAN**

Rs. 70/-

(Garlic & cheese mixed together & is used to top the layer of Indian leavened bread & is spread with some butter & is cooked in Clay Oven)

**CHOICE OF PARATHA**

Rs. 60/-

(LACCHA, PUDINA, PIYAZ HARI MIRCH, HARI MIRCH, LAL MIRCH)

(All are made by wheat flour dough, layered top with butter, cooked in tandoor)

**CHOICE OF KULCHA (VEG)**

Rs. 60/-

(PLAIN BUTTER KULCHA, ALOO, PIYAZ, MIX VEG, PANEER)

(Kulcha is made from maida flour, served plain or stuffed, choice by guest, top garnished with chopped coriander leaves & spread some butter)

**KULCHA (NON VEG)**

Rs. 100/-

(Stuffed with spiced chicken / mutton seekh kabab, top garnished with chopped coriander leaves & spread some butter)

**HUM SAATH SAATH HAIN****CHOICE OF SALAD (VEG)**

Rs. 100/-

(FRESH GARDEN GREEN SALAD, CHEESE & TOMATO SALAD, BUTTERED SWEETCORN SALAD, HAWAII SALAD, KIMCHI SALAD)

**CHOICE OF SALAD (NON VEG)**

Rs. 150/-

(RUSSIAN SALAD, CHICKEN SALAD, TANDOORI CHICKEN CHAT, CHINESE CHAT)

**CHOICE OF RAITA**

Rs. 100/-

(ONION, MIX VEG, BUNDI, MASALA & PINEAPPLE)

**CHOICE OF PAPPAD**

Rs. 20/-

(ROASTED, FRIED & MASALA)

**DESSERT****CHOICE OF FAVOURITE ICE CREAM (2 SCOOPS)**

Rs. 100/-

(CHOCOLATE, VANILLA, BUTTER SCOTCH, STRAWBERRY)

**TUTTI FRUTI SUNDAE**

Rs. 150/-

(It's a combination of fresh fruits, dry fruits & Ice creams)

**HEALTH IS WEALTH**

Rs. 150/-

(Fresh fruit salad mix with creamy yogurt, top with honey & dry fruits)

**GULAB JAMUN (2pcs)**

Rs. 90/-

**GAJAR KA HALWA (SEASONAL)**

Rs. 120/-

(Traditional North Indian dessert with richness of pure ghee, khoya & dry fruits)

**CHINA TOWN****(12:00 NOON TO 10:00PM)****CHINESE CUISINE****APPETIZERS (VEG)****VEG SPRING ROLL**

Rs. 150/-

**CHEESE & CORN ROLL**

Rs. 180/-

**CHILLY PANEER DRY**

Rs. 270/-

**VEG MANCHURIAN DRY**

Rs. 220/-

**CORN SALT & PEPPER**

Rs. 220/-

**CRISPY CHILLI BABY CORN**

Rs. 250/-

**GOLDEN FRIED BABY CORN**

Rs. 250/-

**CRISPY TANGY BUTTON MUSHROOM**

Rs. 250/-

(Crispy fried mushroom tossed with onion, ginger & green chilli)

**CRISPY CHILLI GARLIC VEGETABLES**

Rs. 250/-

**GOBHI MANCHURIAN DRY (SEASONAL)**

Rs. 250/-

**CRISPY CHILLI POTATOES**

Rs. 200/-

**HONEY CHILLI POTATOES**

Rs. 220/-

**APPETIZERS (NON VEG)****CHICKEN SPRING ROLL**

Rs. 200/-

**BBQ CHICKEN**

Rs. 300/-

(Stir fried chicken with bell peppers, peanuts & spring onions, served with a sweet chilli dip)

**CHICKEN DRUMSTICKS WITH SPICY SAUCE**

Rs. 300/-

**CHILLI CHICKEN DRY**

Rs. 300/-

**CHICKEN MANCHURIAN DRY**

Rs. 300/-

**CHICKEN LOLIPOP**

Rs. 300/-

**SESAME CHILLI CHICKEN**

Rs. 300/-

**SHREDDED HONEY CHICKEN**

Rs. 300/-

**CRISPY CHILLI GARLIC FISH**

Rs. 300/-

**CRISPY FISH WITH SWEET CHILLI SAUCE**

Rs. 300/-

**GOLDEN FRIED FISH WITH HOT GARLIC SAUCE**

Rs. 300/-

**CHILLI PRAWNS**

Rs. 400/-

**GOLDEN FRIED PRAWNS**

Rs. 400/-





**FISH AFGHANI MALAI TIKKA(6 pcs)**

(Boneless cubes of fish fillets marinated with rich creamy tandoori masala, skewered and cooked in a clay oven, served with a special salad)

**Rs. 350/-****TANDOORI PRAWNS**

(Tiger prawns marinated with yogurt masala, skewered and cooked in a clay oven)

**Rs. 400/-****TANDOORI MALAI PRAWNS**

(It's a prawn delicacy, melts in mouth, very smooth in taste with highly rich flavor, cooked in a charcoal oven)

**Rs. 400/-****TANDOORI MIX NON VEG PLATTER**

(It's a BLUE MAID special tandoori non veg flavour consisting of chicken, mutton & fish in one plate)

**Rs. 550/-**

## **MAIN COURSE (VEGETARIAN)**

**PANEER****PANEER MAKHANI**

(Indian Cottage cheese in simmered tomato cashew gravy, topped with milk cream)

**Rs. 290/-****SHAHI PANEER**

(Shahi paneer is a preparation of paneer in a thick gravy made up of cream, tomatoes & spices)

**Rs. 290/-****PANEER SHAHI KORMA**

(Paneer Shahi Korma is an exquisite main dish recipe, which has thick gravy made of almonds, cream, yogurt along with a mélange of whole & ground spices)

**Rs. 290/-****PANEER LABABDAR**

(It's a Mughlai style with a use of onions, tomatoes, cashews & spices. The gravy is creamy, mildly tangy & faintly sweet)

**Rs. 290/-****MALAI KOFTA**

(These are delicious, melts in the mouth, Paneer Malai Kofta is a creamy, rich, mild & lightly sweet onion tomato based gravy, Malai means cream & Kofta are fried dumpling balls)

**Rs. 290/-****PANEER BUTTER MASALA**

(Paneer Butter Masala also known as Butter Paneer is a rich, creamy & delicious paneer dish prepared using butter, cashew, onion & tomatoes)

**Rs. 290/-****PANEER TIKKA MASALA**

(Chunks of paneer marinated in spices & grilled in tandoor & then cooked in a spicy gravy)

**Rs. 270/-****KADAI PANEER**

(Kadai paneer is a mouth watering combination of paneer, capsicum, tomato, onion & traditional kadai masala cooked in ghee)

**Rs. 250/-****MUTTER PANEER**

(It's a very famous North Indian dish consisting of green peas & paneer in tomato based sauce, spiced with garam masala)

**Rs. 250/-****PANEER-DO-PYAZA**

(Paneer-Do-Pyaza is a simple appealing paneer dish made with a luscious paneer cubes lightly fried & cooked in a rich, mildly spiced & creamy onion based gravy. Traditional in style of cooking, Paneer do pyaza as it's influence from the Mughlai cuisine)

**Rs. 270/-****PALAK PANEER**

(Indian cottage cheese in smooth creamy delicious spinach gravy)

**Rs. 250/-****TAWA PANEER**

(Tawa paneer is semi dry curry with bell pepper, onion & tomato. Paneer cubes cooked on a tawa with selected Indian spices, herbs & butter)

**Rs. 250/-****VEGETABLE FARM FRESH****MIXED VEGETABLE**

(Mixed vegetable are a mixture of vegetables. They are peeled & prepared in bite size pieces, then cooked in a traditional onion & tomato gravy)

**Rs. 200/-****VEGETABLE JALFREZI**

(It's name come from the Bengali word "Jhal" meaning spicy hot. Jalfrezi a hot curry with green chilly peppers, onion & tomatoes, finger size cutting mix vegetables, fried in oil & spices to produce a dry & thick sauce)

**Rs. 220/-****NAV RATAN KORMA**

(The delicious Mughlai dish gets its name "NAVRATAN" meaning nine gems. Nine types of vegetables, fruits & dry fruits in rich creamy sauce. This is no onion, no garlic recipe)

**Rs. 250/-****VEG KEEMA CURRY**

(Soak soya granules in milk, grind assorted vegetables, fried with cumin seeds & asafoetida, mix Indian spices, cooked with sprinkle of garam masala & amchur powder, garnished with fried dry fruits & chopped coriander leaves)

**Rs. 250/-****PASAND AAP KI (SEASONAL)**

(ALOO GOBHI, GOBHI MASALA, GOBHI MUTTER, GOBHI ADRAKI, BHINDI-DO-PYAZA, BHINDI MASALA, BHINDI ACHARI, BAIGAN KA BHARTA, LAUKI KOFTA CURRY, ALOO MUTTER, ALOO METHI, ALOO PARWAL)

**Rs. 200/-**



### METHI MUTTER MALAI

(Methi mutter malai is a rich dish made from freshly chopped fenugreek leaves & milk cream)

### PALAK MAKKAJ MALAI

(Palak makkai malai is a tempting unique vegetable recipe with fresh & finely chopped spinach leaves, corn kernels, cream(malai), Indian spices)

### ALOO JEERA

(Aloo jeera main ingredients are potatoes, cumin seeds, Indian spices, curry leaves)

### ALOO HING JEERA

(Hing jeera aloo is a very simple yet soul satisfying U.P. style potato curry)

### ALOO DUM KASHMIRI

(Whole baby potatoes cooked in mild yogurt & tomato base curry)

### ALOO DUM BHARWAN

(Baby potatoes stuffed with paneer, cashew nut & raisins, seasoned with spices are dum cooked in rich & creamy gravy)

### MUSHROOM DELICACIES

(MUSHROOM MASALA, MUSHROOM-DO-PYAZA, MUTTER MUSHROOM, MUSHROOM JALFREZI)

## MAIN COURSE (NON VEGETARIAN)

### CHICKEN

#### BUTTER CHICKEN (4pcs)

(Delhi's famous chicken now at your doorstep. Tandoori chicken Cooked in a mildly spiced tomato gravy with richness of butter & cream)

#### CHICKEN MASALA (4pcs)

(Roast chicken marinated in a spiced curry sauce. Cooked in a tomato & onion gravy with richness of cream)

#### CHICKEN SHAHI KORMA (4pcs)

(Selected chicken pieces cooked in a rich cashew nut & almond gravy with extra cream)

#### MURG AIUSHMAAN (4 pcs)

(Chef's special mouth watering chicken dish)

#### CHICKEN LABABDAR(BONELESS 8 pcs)

(It's a Mughlai style with a use of onions, tomatoes, cashews & spices. The gravy is creamy, mildly tangy & faintly sweet)

#### KADAI CHICKEN (4pcs)

(Kadai chicken is a mouth watering combination of chicken, capsicum tomato, onion & traditional kadai masala cooked in ghee)

Rs. 250/-

Rs. 250/-

Rs. 200/-

Rs. 220/-

Rs. 250/-

Rs. 250/-

Rs. 250/-

Rs. 400/-

Rs. 300/-

Rs. 380/-

Rs. 400/-

Rs. 380/-

Rs. 320/-

### CHICKEN-DO-PYAZA (4pcs)

(Chicken-Do-Pyaza is a simple appealing chicken dish made with a selected pieces of chicken cooked in a rich, mildly spiced & creamy onion based gravy. Traditional in style of cooking, Chicken do pyaza as it's influence from the Mughlai cuisine)

### CHICKEN CURRY (4pcs)

(Chicken curry is a common delicacy in the Indian Subcontinent)

### MURG MUSALLAM (4pcs)

(Chicken cooked in a special mutton mince gravy with spices & herbs, garnished with boiled egg)

### CHICKEN TIKKA MASALA (BONELESS 8pcs)

(Cubes of chicken marinated in spices & grilled in tandoor & then cooked in a spicy gravy)

### TAWA CHICKEN (SHREDDED)

(Chicken is cooked on a tawa with fresh tomato, onion, chilly, & range of spices in butter)

### MUTTON

#### MUTTON RARA (4pcs)

(Mutton rara is a very unique mutton recipe as it combines the mutton pieces along with the mutton keema with Indian spices & herbs)

#### MUTTON ROGAN JOSH (4pcs)

(Authentic Kashmiri style lamb curry made with spices)

#### MUTTON SHAHI KORMA (4pcs)

(Korma has its roots in the Mughlai cuisine. The flavor of korma is based on almonds, cashew nuts, yogurt & spices with onion, tomato, ginger, garlic, coriander cooked on a low flame hit)

#### BHUNA GOSHT (4pcs)

(Bhuna gosht is a mouth watering delicacy, pan frying the meat with herbs & spices)

#### MUTTON HANDI (4pcs)

(Lamb curry which is very popular in the Northern regions of India. This is traditionally cooked in a "Handi" which is deep, wide mouthed cooking vessel)

### KEEMA MASALA

(Keema masala is a tasty recipe prepared with minced lamb meat with Herbs & spices)

### EGG

#### EGG CURRY (2pcs)

(Boiled eggs are just simmered in spicy masala gravy)

#### EGG BHURJI

(Simple recipe, just scrambling eggs in fried onions with some Spices sprinkled with coriander leaves)

Rs. 350/-

Rs. 300/-

Rs. 400/-

Rs. 350/-

Rs. 350/-

Rs. 400/-

Rs. 350/-

Rs. 400/-

Rs. 350/-

Rs. 350/-

Rs. 400/-

Rs. 180/-

Rs. 150/-





## **INDIAN DELIGHTS**

**(12:00 NOON TO 10:00PM)**

### **TANDOORI ANGARON SE**

#### **VEGETARIAN**

##### **PANEER LAZEEZ TIKKA**

**Rs. 270/-**

(Cottage cheese cut in cube size, marinated with spiced tandoori masala, skewered with onion, tomato, capsicum, cooked in a charcoal oven)

##### **PANEER MALAI TIKKA**

**Rs. 300/-**

(Cottage cheese cut in cube size, marinated with cashew nut paste with pinch of mild spices skewered with onion, tomato, capsicum, cooked in a charcoal oven)

##### **PANEER LASOONI TIKKA**

**Rs. 270/-**

(Cottage cheese cut in cube size, marinated with special tandoori Garlic masala)

##### **PANEER PUDINA TIKKA**

**Rs. 270/-**

(It's a mint flavored, tangy & spicy tikka)

##### **HARA BHARA KABAB**

**Rs. 250/-**

(This spicy & delicious snacks is deep fried, is made with vegetables. Hara bhara kabab is crispy outside & soft inside)

##### **ALOO CORN TIKKI**

**Rs. 220/-**

(Mashed potato & corn mixed with Indian herbs & spices. Made round in shape & shallow fried)

##### **VEGETABLE SEEKH KABAB**

**Rs. 250/-**

(Mince of vegetables mixed with spices & skewered, cooked on charcoal)

##### **TANDOORI ALOO BHARWAN**

**Rs. 250/-**

(Barrel shaped potatoes filled with mixture of paneer & raisins, marinated in yogurt masala, cooked on charcoal)

##### **MUSHROOM TIKKA**

**Rs. 250/-**

(Button mushroom marinated with tandoori masala & Indian spices skewered & cooked in a charcoal oven)

##### **TANDOORI GOBHI (SEASONAL)**

**Rs. 250/-**

(Whole Cauliflower Marinated with Tandoori masala & cooked in a clay oven)

##### **TANDOORI MIX VEG PLATTER**

**Rs. 350/-**

(It's a BLUE MAID special assorted tandoori flavor in one plate)

#### **NON VEGETARIAN**

##### **TANDOORI CHICKEN (HALF 4pcs / FULL 8pcs)**

**Rs. 300/- / 500/-**

(Whole chicken marinated with yogurt masala, skewered and cooked in a clay oven)

##### **TANDOORI CHICKEN AFGHANI (HALF 4pcs / FULL 8pcs)**

**Rs. 350/- / 600/-**

(Whole chicken marinated with rich creamy tandoori masala, skewered and cooked in a clay oven, served with a special salad)

##### **TANDOORI CHICKEN TIKKA (BONELESS 8 pcs)**

**Rs. 300/-**

(Boneless chunks of chicken marinated in spicy tandoori masala Skewered & cooked in a clay oven)

##### **TANDOORI CHICKEN TIKKA ANGARA (BONELESS 8 pcs)**

**Rs. 320/-**

(Boneless cubes of chicken marinated with extra spicy tangy flavor tandoori masala, skewered & cooked in a clay oven, served with a extra spicy lachha onion salad)

##### **TANDOORI CHICKEN HARYALI TIKKA (BONELESS 8 pcs)**

**Rs. 320/-**

(Boneless cubes of chicken marinated with special green paste of mint, curd, lemon and Indian spices, skewered & cooked in a clay oven)

##### **TANDOORI CHICKEN MALAI TIKKA (BONELESS 8 pcs)**

**Rs. 350/-**

(Boneless chunks of chicken marinated with yogurt, cashew nut paste, Cheese, Indian herbs & spices, skewered & cooked on charcoal)

##### **TANDOORI CHICKEN KASTOORI KABAB (8 pcs)**

**Rs. 350/-**

(Boneless cubes of chicken marinated with fenugreek flavored tandoori masala, skewered & cooked on charcoal, finished with white of egg)

##### **TANDOORI CHICKEN SEEKH KABAB**

**Rs. 350/-**

(Spiced flavorful chicken mince, shaped into skewers & grilled to perfection)

##### **MUTTON SEEKH KABAB**

**Rs. 400/-**

(Spiced flavorful lamb meat mince, shaped into skewers & grilled to perfection)

##### **MUTTON SHAAMI KABAB**

**Rs. 400/-**

(Mughlai cuisine form of mutton patties which are shallow fried)

##### **TANDOORI FISH TIKKA (6 pcs)**

**Rs. 350/-**

(Boneless fish marinated in spicy tandoori masala, skewered & cooked in a clay oven)

##### **FISH FRY AMRITSARI (8 pcs)**

**Rs. 350/-**

(Boneless cubes of fish coated with gram flour & rice flour, Indian spices, lemon juice & deep fried, served with lachha onion & green chatni)





## APPETIZERS

### VEGETARIAN

#### CHEESE PATTIES

(Round in shape made with cottage cheese mixed with spices and are crumb fried)

Rs. 250/-

#### FRENCH FRIES

(Thinly sliced potatoes are deep fried till they are crispy on all sides and then sprinkled with salt and pepper)

Rs. 150/-

### NON VEGETARIAN

#### CHICKEN PATTIES

(Round in shape made with mince of chicken mixed with spices & herbs and are crumb fried)

Rs. 300/-

#### FISH FINGER

(Small Oblong pieces of flaked or minced fish coated in batter / bread crumbs and deep fried served with lemon)

Rs. 300/-

#### CRUMB FRIED CHICKEN

(Chicken breast pieces marinated in a mixture of egg, garlic, pepper powder and salt together, rolled with bread crumbs and shallow fried till golden brown)

Rs. 350/-

#### CHICKEN SHASHLIK

(Chicked pieces are weaved on skewers & then grilled, served on a bed of rice with special shashlik sauce)

Rs. 350/-

#### LAMB STEW

(Mutton deep fried in spices & flour served with boiled veg, beans, potatoes & carrot)

Rs. 350/-

#### FISH & CHIPS

(Fish fillets coated with batter & deep fried, served with French fries & lemon)

Rs. 350/-

#### BAKED TOMATO FISH

(Fish dried and seasoned to taste with salt & pepper. Fish is laid in baking dish and layered with tomato concasse and topped with cheese & baked)

Rs. 350/-

#### GRILLED PRAWNS

(Tiger prawn marinated in lemon, garlic & parsley and then grilled. Served with baby boiled potatoes)

Rs. 400/-

### VEGETARIAN

#### CHEESE SHASHLIK

(Cubes of cottage cheese are weaved on skewers & then grilled, served on a bed of rice with special shashlik sauce)

Rs. 300/-

#### VEGETABLE AUGRATIN

(It's a traditional baked vegetable served with garlic bread)

Rs. 300/-

#### ASSORTED GRILLED VEGETABLE

(Types of fresh vegetable grilled on a griller with butter served with spicy tomato concasse & garlic bread)

Rs. 250/-

## SIZZLERS

### VEGETARIAN

#### COTTAGE CHEESE STEAK SIZZLER

(Steak made by cottage cheese, cooked in brown sauce served with butter rice & assorted boiled vegetables served on a hot sizzler plate)

Rs. 350/-

#### VEGETABLE SIZZLER

(Steak made of mixed vegetables, cooked in brown sauce served with butter rice & assorted boiled vegetables served on a hot sizzler plate)

Rs. 300/-

### NON VEGETARIAN

#### CHICKEN STEAK SIZZLER

(Steak made by selected piece of chicken, cooked in brown sauce served with boiled veg, butter rice & jacket potato served on a hot sizzler plate)

Rs. 400/-

## MAIN COURSE

### NON VEGETARIAN

#### ROAST CHICKEN

(Chicken marinated with English herbs, roasted in a oven & served with assorted boiled vegetables)

Rs. 300/-

#### CHICKEN STROGANOFF

(Boneless cubes of chicken, mushroom & onion cooked in stroganoff Sauce. Stroganoff sauce made by fine flour, tomato sauce & mustard sauce with selected English spices served on a bed of rice)

Rs. 300/-





## **TAZGI SE BHARPOOR (BEVERAGES)**

## **DIN KI SURUWAT (BREAKFAST)**

### **COLD DRINKS (COKE, SPRITE, FANTA)**

*(Served in Glass only)*

Rs. 50/-

### **PACKAGED DRINKING WATER**

Rs. 40/-

### **MANPASAND MILK SHAKE**

*(VANILLA, STRAWBERRY, CHOCOLATE*

*MANGO(seasonal))*

Rs. 100/-

### **MANPASAND LASSI**

*(SWEET, SALTED, PLAIN, MASALA)*

Rs. 90/-

### **CHOICE OF JUICE(CANNED ONLY)**

*(Mix Fruit, Orange, Pineapple, Apple, Mango)*

*(Served in Glass only)*

Rs. 90/-

### **COLD COFFEE**

Rs. 100/-

### **COLD COFFEE WITH ICE CREAM**

Rs. 120/-

### **FRESH LIME SODA**

*(SWEET, SALTED, PLAIN)*

Rs. 70/-

### **FRESH LIME WATER**

*(SWEET, SALTED, PLAIN)*

Rs. 50/-

### **HOT COFFEE**

*(Per Cup)*

Rs. 50/-

### **HOT TEA**

*(BLACK, MILK, GREEN, MASALA)*

*(Per Cup)*

Rs. 40/-

### **BOURNVITA**

*(Per Cup)*

Rs. 70/-

## **DIN KI SURUWAT (BREAKFAST)**

**(07:00AM TO 11:00AM)**

### **VEGETARIAN**

#### **SEASONAL FRESH FRUIT PLATTER**

Rs. 120/-

#### **CHOICE OF CEREALS**

*(Served with Hot / Cold Milk)*

Rs. 150/-

#### **STUFFED PARATHA WITH CURD**

*(POTATO, MIX VEG, CAULIFLOWER, PANEER)*

Rs. 100/-

#### **PLAIN PARATHA WITH ALOO BHAJI**

Rs. 150/-

#### **AJWAINI PARATHA SERVED WITH CURD / ALOO BHAJI**

Rs. 150/-

#### **POORI BHAJI**

*(4 pcs Poori served with Aloo Bhaji)*

Rs. 150/-

#### **CHOLE BHATUREY**

*(2 pcs Bhatura served with Chickpea curry)*

Rs. 150/-

#### **MUGHLAI PARATHA**

*(This is soft paratha made by fine flour & Stuffed with Paneer, Dry fruits & herbs, served with Salan Veg /Cashew nut gravy / curd)*

Rs. 150/-

### **NON VEGETARIAN**

#### **CHOICE OF EGG**

*(MASALA OMELETTE, PLAIN OMELETTE, POACHED EGG, FRIED EGG, SCRAMBLED EGG, BOILED EGG, EGG BHUJIA)*

*(Served with 2 pcs of Bread Slice)*

Rs. 150/-

#### **MUGHLAI KEEMA & EGG PARATHA**

*(This Paratha is made by fine flour, stuffed with keema & egg with Indian herbs, served with Salan / Curd)*

Rs. 180/-

### **CHOICE OF FIXED BREAKFAST**

#### **CONTINENTAL BREAKFAST**

*(Canned Juice, Toast with Butter & Jam, Tea / Coffee)*

Rs. 150/-

#### **AMERICAN BREAKFAST**

*(Canned Juice, Cornflakes with hot / cold milk, Choice of Egg, Toast with Butter & Jam, Tea/ Coffee)*

Rs. 200/-





### ENGLISH BREAKFAST

(Canned Juice, Cut fresh fruit bowl, Cornflakes with hot/ cold milk, Choice of Egg, Toast with Butter & Jam, Tea / Coffee)

Rs. 250/-

### CHEESE PINEAPPLE STICKS

Rs. 200/-

### GREEN PEAS MASALA

Rs. 150/-

### PEANUT MASALA

Rs. 150/-

### CHANA CHAT

Rs. 150/-

### PICCOLO SPECIAL BREAKFAST

(Choice of Canned Juice / Lassi, Fresh Fruit / Cornflakes with hot/ cold milk, Stuffed Paratha with curd / Poori Bhaji / Veg Sandwich / Baked Beans on toast / Choice of Egg with 2 pcs of bread slice, Tea / Coffee)

Rs. 250/-

## SNACKS

### VEGETARIAN

#### CHOICE OF SANDWICHES

(CUCUMBER & TOMATO, CHEESE & TOMATO, ONLY CHEESE)

(Served toasted, Plain, Grilled with Potato Chips)

Rs. 120/-

#### VEGETABLE CUTLET (2 Pcs)

Rs. 120/-

#### MIX VEGETABLE PAKORA (10 pcs)

Rs. 150/-

#### PANEER PAKORA(8 pcs)

Rs. 180/-

#### ALOO BONDA (4 pcs)

Rs. 120/-

### NON VEGETARIAN

#### CHOICE OF SANDWICHES

(CHICKEN & CHEESE, CHICKEN, EGG)

(Served toasted, Plain, Grilled with Potato Chips)

Rs. 200/-

#### PICCOLO SPECIAL CLUB SANDWICH

(Served Chicken, Egg, Cheese, Cucumber & Tomato)

Rs. 250/-

#### CHICKEN PAKORA (4 pcs)

Rs. 250/-

## ALL TIME FAVOURITES

### VEGETARIAN

#### BREAD TOAST

(4 pcs Bread slices served hot with Butter & Jam)

Rs. 70/-

#### BAKED BEANS ON TOAST

Rs. 120/-

#### MUSHROOM ON TOAST

Rs. 120/-

#### CHEESE TOMATO CHILLY TOAST

Rs. 150/-

### NON VEGETARIAN

#### FRENCH TOAST

(Made by bread slice & egg)

Rs. 120/-

#### MASALA BREAD EGG TOAST

(Bread dipped in masala egg and roasted)

Rs. 120/-

#### MEXICAN OMELETTE

(This omelette hits the spot for breakfast, lunch or dinner. The Omelette is topped with "Salsa" and added with fresh veggies and Cheddar cheese)

Rs. 150/-

#### CHICKEN OMELETTE

(Egg omelette stuffed with julienne's of chicken & selected veggies)

Rs. 200/-

## CONTINENTAL DELICACIES

(12:00 NOON TO 10:00PM)

### SOUP (VEGETARIAN)

#### CHOICE OF CREAM SOUP

(TOMATO, VEGETABLE, MUSHROOM, GREEN PEAS)

Rs. 140/-

#### MINISTRONE SOUP

(Minestrone is a thick soup of Italian origin made with vegetables garnished with pasta)

Rs. 160/-

### SOUP (NON VEGETARIAN)

#### CREAM OF CHICKEN SOUP

(Thick soup with extra cream)

Rs. 160/-

#### CHICKEN CLEAR SOUP

Rs. 150/-





**FOUNDER**  
**“CAFE PICCOLO”**



**MOON BOROOAH**

The present day PICCOLO which you are witnessing today has a rich heritage and history in its background. Mr. MOON BOROOAH started small eatery in the year 1960 at Boarding Road, Sivasagar with the name “CAFE PICCOLO RESTAURANT”.



PICCOLO was born as a small eatery with few staffs and catering mainly breakfast and snacks items. Cafe Piccolo became famous for its PLAIN PARATHA with ALOO MOTOR, VEGETABLES CHOP'S and BAKERY PRODUCTS like CAKES, PASTRIES, ASSORTED COOKIES, CREAM ROLL and a unique Bakery Product called "BAKAR KHANI" which lured customers from local area to far flung areas outside the district also.

Piccolo has seen many springs pass & with time it has increased its goodwill of delivering quality service & delicious food for its guests. Pioneer in adapting new equipments & methods of hotel industry in Sivasagar such as First fridge & a coffee machine for delivering quality service & food for its guest.

In the year 1968 Cafe Piccolo went forward from just being a eatery to a full fledged Hotel with the addition of 11 rooms (double & single) to its portfolio & came to be known as "HOTEL PICCOLO".

In the year 1971 Piccolo started serving mouth watering tandoori cuisine & bakery products. In the 1975 another addition to the array of dishes was the Chinese dishes. In the year 1984 "BLUE MAID" first fully air conditioned family restaurant in Sivasagar was born and was a new leap step for Piccolo with a promise to serve the people of Sivasagar with luxury services at affordable rates.

Restaurant "BLUE MAID" has become famous of delivering quality food & service with a delicious and variety of dishes such as Mughlai Paratha (veg/non veg), Mughlai Chicken, Chicken Pulao, Chowmein (veg/ non veg), Fried Rice (veg/ non veg), Paneer Kofta & Tandoori Naan.

In the year 2013 the hotel was renovated with modern amenities and expanded catering to its valuable and prestigious guests with 22 rooms (double & single), a banquet hall named "CELESTIAL" & a mini conference room named as "BOARD ROOM".

With changing time Piccolo has also changed colors to cater to the needs of people of Sivasagar. It has delivered quality service to many renowned personalities of the country such as DR. BHUPEN HAZARIKA, PRAVEEN SULTANA, USTAD AMJAD ALI KHAN, RAJ BABBAR, PHANI SARMAH, BISHNU RABHA, PARAG CHALIHA, PARBATI PRASAD BARUAH, BINITA GOHAIN, JAHNU BARUA & many more personalities.

Piccolo has emerged as a spot for many foodaholics with its quality food and has withstood the strides of time and has emerged as a landmark in Sivasagar as a quality service provider.