



salt
TREAT





Breakfast

Continental Breakfast 300

Choice of fresh juice OR Fresh Fruits Platter
2 toasts of choice with butter and preserves
Tea / Coffee / Hot Chocolate

American Breakfast 385

Choice of fresh juice
Choice of Cereals with Hot/ Cold Milk
2 toasts of choice with butter and preserves
Choice of two eggs with grilled tomatoes and hash browns
(Omelette/ Boiled/ Poached/ Scrambled)
Tea / Coffee / Hot Chocolate

Indian Breakfast 330

Choice of fresh juice/ Lassi
Choice of Dosa (Plain/ Masala), 1 Idli, 1 Vada,
served with Sambar & Chutneys
OR
Parantha (Alu / Gobhi / Paneer) with Curd,
Pickle and Butter
Tea / Coffee / Hot Chocolate





A' la Carte

Eggs to Order	225
<i>(Two farm fresh eggs prepared to your liking (Fried/ Poached Boiled/ Scrambled) served with two toasts, grilled tomatoes and hash browns)</i>	
Cereals	170
<i>Choice from Cornflakes, Chocos, All Bran (Served with hot/ cold milk)</i>	
French Toast	200
American Pancake	200
Oats Porridge with Fruits and Nuts	225
Fresh Fruits Platter	225
Sandwiches	
Classic Veg. Coleslaw Sandwich	225
<i>(Classic Veg. Coleslaw salad with Apple & Raisins, layered in bread slices)</i>	
Paneer Tikka Grilled Sandwich	280
<i>(Onion, Capsicum, Tandoori Paneer & Cheese)</i>	
Mumbai Chatpata Grilled Sandwich	250
Chicken Coleslaw Sandwich	280
<i>(Classic Veg. Coleslaw salad with Chicken, layered in bread slices)</i>	
Chicken Tikka Grilled Sandwich	300
<i>(Onion, Capsicum, Tandoori Chicken & Cheese)</i>	
Fresh Dough Pizza	350/375/375/385
<i>(Classic Margherita/Five Pepper/Pindi Channa/Smoked Paneer Tikka)</i>	
Fresh Dough Pizza (Peppery Chicken / Butter Chicken)	415/415
Paranths (Alu, Gobhi, Paneer) served with Curd, Pickle and Butter	255
Poori Sabzi (Atta,Poori, Alu Sabzi, Pickled Onion & Curd)	255
Dosa with Sambar & Chutneys	205/250/300
<i>(Plain / Masala / Paneer)</i>	
Uthappam with Sambar & Chutneys	255/265/265
<i>(Onion / Tomato / Vegetable)</i>	
Steamed Idli (2 Pcs.) (Served with Sambar & Chutneys)	205
Vada (2 Pcs.) (Served with Sambar & Chutneys)	205





Fun With Delicious Mocktails

Mediterranean Mary 275/-
(Tomato Juice, Lime Juice, Tabasco Sauce, Salt, Pepper,
Worcestershire Sauce, Fresh Cucumber, Onion, Oregano, Chilli Flakes)

Pineapple Mojito 275/-
(Pineapple Juice, Pineapple Chunks, Mint leaves, Pineapple Crush
Lime, Sugar, Ice, Soda)

Watermelon Desire 275/-
(Fresh Melon, Mint Leaves, Melon Syrup, Mint Syrup, Soda,
Crushed Ice)

Yellow Jacket 275/-
(Fresh Pineapple, Fresh Orange, Passion Syrup, Orange Juice,
Pineapple Juice, Triple Sec, Lime, Soda, Coke, Ice)

Purple Shadow 275/-
(Cranberry Juice, Orange Chunks, Lemon Chunks, Mint,
Strawberry Crush, Lime, Soda, Ice)

Italian Smooch 275/-
(Lemon Chunks, Mint Leaves, Ginger Ale, Coke)

Safe Sex on the Beach 275/-
(Peach Syrup, Orange and Cranberry Juice)

Iced Tea 275/-
(Lime/Mint/Strawberry/ Peach/ Green Apple/ Cinnamon)

Virgin Mojito 275/-

Oramato 275/-
(Orange Juice, Tomato Juice, Mint Leaves, Soda)

Hawaiian Wedding 275/-
(Pineapple Juice, Orange Juice, Strawberry Crush, coconut Cream)

Pina Colada 275/-
(Pineapple Juice, Coconut Cream, Vanilla Ice Cream, Soda)





Beverages

Fresh Lime Water / Soda	75
Canned Juice (Mango/ Orange / Mix Fruit/ Cranberry/Grape / Pineapple)	120
Aerated Drinks (Coke, Sprite, Fanta)	55
Diet Coke Can	75
Red Bull	150
Mineral Water	50
Soda	50
Tea / Coffee	100/150

Salad Platter

Fresh Garden Salad (Bright, crunchy & juicy vegetables on a platter)	165
Fruit Chaat (A mixed bag of fruits tossed in lemon and chaat masala)	220
Creamy Herb Potato Salad (Boiled potatoes coated with creamy basil & parsley dressing)	165
Classic Russian Salad (Macedoine cut vegetables & pineapple mixed with chopped capers & parsley, coated in mayonnaise.)	220

A Bowl of Soup

Choice of Cream Soup (Tomato / Mushrooms / Vegetables)	160
Cream of Chicken	185
Spiced Clear Soup (Veg. / Chicken)	160/185
Lemon Coriander Soup (Veg. / Chicken)	160/185
American Corn Soup (Veg. / Chicken)	160/185
Manchow Soup (Veg. / Chicken)	160/185
Hot & Sour Soup (Veg. / Chicken)	160/185





Indian Starters

Starters (Vegetarian)

Tandoori Malai Paneer (Paneer marinated in a creamy sauce made with Cream, cheese and cashews, roasted in tandoor)	375
Paneer Shashlik (Paneer chunks kept in chef's special yellow marinade for hours, along with onion & bell peppers, finished in Tandoor)	375
Tandoori Mushrooms (Button Mushrooms marinated in spicy and flavoured yogurt, skewered and char grilled)	375
Hara Bhara Kabab (Green vegetables steamed well & mashed along with ginger, green chillies & fragrant spices, deep fried and served with homemade chutneys)	330
Dahi Ke Kabab (A soft and creamy fried kebab made with hung curd, cheese and flavourful spices)	330
Tandoori Malai Broccoli (Broccoli florets well coated with cardamom flavoured cream, cheese & cashews paste, Finished in moderate tandoor and served with grated cheese on top)	330
Aloo Nazaakat (Potatoes hollowed and stuffed with fragrant paneer and dry fruits stuffing. Stuffed potatoes coated with flavoured yogurt and cooked in tandoor)	330
Vegetables & Chana Dal Seekh (Assorted vegetables finely chopped and mixed with boiled chana dal and herbs, skewered and baked in tandoor)	330
Lucknowi Sabz Galawati Kebab (A very famous & soft vegetables kebab of Lucknow, grilled with desi ghee on tawa)	330
Veg. Kathi Roll	330
Assorted Tandoor Veg. Platter (An assortment of our vegetarian kebabs in one platter)	635





Indian Starters

Starters (Non-Vegetarian)

Amritsari Tandoori Murgh (Full / Half)	475/700
(The king of Kebabs in Punjab-succulent spring chicken marinated in yoghurt & a plethora of spices, skewered, char-grilled, served with a sprinkle of 'Kebab Masala')	
Afghani Murgh (Half / Full)	490/750
(A flavourful roasted chicken rolled in saffron cream & aromatic spices)	
Malai Murgh Kebab	490
(A creamy kebab of boneless chicken, marinated with cream, cheese & aromatic herbs, Melts in the mouth)	
Murgh Irani kebab	490
(Boneless Chicken marinated for long hours in Irani saffron colour marinade, finished in Tandoor)	
Bharwaan Tangri Kebab	515
(Chicken drumsticks marinated and stuffed with minced chicken & nuts, cooked over glowing charcoal)	
Chicken Ghilafi Seekh	490
(An exotic combination of minced chicken with fresh herbs & spices, skewered, covered with chopped veggies & baked in moderate tandoor)	
Amritsari Fried Fish	540
(A much admired fish delicacy of Amritsar, deep fried with seasoned batter and lots of spices)	
Lehsuni Fish Kebab	540
(Tender morsels of fish fillet marinated in yoghurt & spices, flavoured with garlic and ajwain)	
Methi Malai Fish Kebab	540
(Fish Chunks marinated in cream & cheese blend with plenty of dried fenugreek leaves. Roasted in moderate hot tandoor)	
Assorted Kebab Platter	770
(An assortment of our special non-vegetarian kebabs in one platter)	





Indian Main-Course

Vegetarian Mains

Paneer Makhani 415

(Fresh & soft paneer simmered in creamy & smooth tomato gravy, finished with fragrant spice mix & butter)

Kadhai Dhaniya Paneer 415

(Very flavourful paneer delicacy, cooked with lot of fresh herbs, whole spices & capsicum)

Paneer Peshawari 415

(Paneer simmered in special masala with added dry fruits paste)

Palak Paneer 415

(Fresh & soft paneer simmered in creamy & smooth spinach gravy, finished with fragrant spice mix & butter)

Methi Chaman Angoori 415

(Cottage cheese dumplings simmered in smooth spinach gravy, finished with crushed fenugreek and cream.)

Tawa Paneer Masala 415

(Very fine paneer chunks cooked in tawa butter masala, garnished with brown onions)

Badaami Malai Kofta 385

(Soft paneer koftas with centre filled dry fruits, simmered in rich mughalai gravy, topped with blanched almond slivers)

Khumbh Do Pyaza 385

(Farm fresh chunky mushrooms cooked in onion & tomato masala with onion flakes, brown onion and crushed black pepper)

Malai Methi Kaju Mattar 415

(Green peas simmered in rich creamy gravy, finished with crushed fenugreek leaves and cashews)





 Adraki Aloo Gobhi	355
(Cauliflower and potatoes cooked in a covered pan with spices and plenty of ginger, finished with green coriander)	
Tawa Vegetables	355
(Seasonal vegetables cooked with dry spices on traditional iron hot plate or shallow iron vessel)	
Ghee Jeera Moong Dal	300
(Yellow lentils simmered on low heat with turmeric, ginger and green chillies. Tempered with crackling cumin in hot desi ghee)	
Dal Makhani	300
(Black lentils & red kidney beans simmered for hours with butter, tomato puree and whole spices, finished with special home-made garam masala & fresh cream)	





Indian Main-Course

☐ Non-Vegetarian Mains

Amritsar Special Butter Chicken	550
<i>(Chicken marinated in spiced curd mixing, roasted in tandoor and smimmered in tomato & cashew nuts gravy, finished with lot of cream and freshly ground whole spices)</i>	
Chicken Rahra	500
<i>(Chicken chunks cooked well in silky tomato souse, finished with cream and cardamom powder)</i>	
Kadahi Dhaniya Murgh	500
<i>(Spring chicken tempered with coriander seeds and whole red chillies, covered with fragrant chopped onion tomatoes gravy, tossed in onions, capsicum Flakes and green coriander)</i>	
Murgh Dahi Kalimirch	500
<i>(Tender chicken simmered in curd and cashews sauce, with loads of crushed black pepper; a must try)</i>	
Home Style Chicken Curry	500
<i>(Chicken simmered on very low flame with freshly ground whole spices, finished with green coriander)</i>	
Gosht Roganjosh	525
<i>(Succulent mutton pieces simmered in select whole spices, kashmiri whole chillies and its juices)</i>	
Rajasthani Laal Maans Gosht	525
<i>(A hot & spicy dish from Rajasthan made by simmering mutton in red chillies based gravy)</i>	
Rahra Gosht	525
<i>(A great combination of mutton curry with spiced mince mutton in finished with ginger juliennes and green coriander)</i>	
Fish Tomato Curry	550
<i>(Fish simmered in fresh herbs & fennel seeds based tomato gravy thickened with cream)</i>	
Fish Methi Malai	550
<i>(Tender fish marsel cooked in fenugreek leaves flavored rich cashew nuts gravy, finished with cream)</i>	





Indian Flavours of Rice

Healthy Steamed Basmati	230
Basmati Pulao (Jeera Pyaaz / Hara Matar/ Vegetables / Chana Dal)	260
Sabziyan Ki Biryani	350
Murgh Dum Biryani	500
Gosht Dum Biryani	530

Indian Breads

Tandoori Roti	30
Butter Roti	35
Lachhedar Parantha (Butter/ Ajwain / Lal Mirch / Hari Mirch / Pudina)	50
Missi Roti	50
Khasta Roti	60
Tandoori Naan	45
Butter Naan/ Garlic Butter Naan	55
Onion Kulcha	65
Paneer Naan (Served with Makhani Gravy)	230

Raita

An Indian & Pakistani side dish made with curd by incorporating several varieties of vegetables, fruits, herbs & flavours. It is also called dip in western cuisine.

Alu Pyaaz Tamatar Pudina	120
Boondi Jeera	120
Kheera Pudina	120
Pineapple & Beetroot	120





Oriental Cuisine

The Oriental section of Asia covers a huge chunk of eastern Asia. The geography of the area that makes up "the Orient" includes China, Mangolia, Japan, Korea, Vietnam and Thailand.

■ Starters (Vegetarian)

Shredded Veg. Spring Rolls	295
Honey Chilly Potatoes/ Cauliflower / Paneer	330/345/385
Fiery Chilly Paneer / Mushrooms	385/375
Crispy Salt & Pepper Vegetables / Mushrooms	330/375
Steamed Dim Sim	265

(Herbs & Veggies/spinach Corn & Cheese/ Szechwan Mushroom & Paneer)

■ Starters (Non-Vegetarian)

Shredded Chicken Spring Rolls	345
Spicy Chicken Lolly Pops	530
Fiery Chilly Chicken	530
Crispy Salt & Pepper Chicken	530
Chicken Satay with peanut Sauce	505
Stir Fried Chilly Fish	575
Lemon Fish	575
Steamed Dim Sim (Juicy Chicken)	300

Main-Course

Oriental Greens & Cashews in Burnt Garlic Sauce	330
House Special Hot Garlic Sauce with Vegetables & Tofu	330
Vegetable Manchurian in Chef Special Sauce	330
Vegetables in Thai Red Curry with Steamed Rice	385
Diced Chicken in Black Bean Sauce	530
Braised Ginger Chicken	530
Pan Grilled fish in Choice of Sauce	575
(Burnt Garlic / Szechuan)	
Thai Chicken Red Curry with Steamed Rice	445





Rice n Noodles

Fried Rice	255
<i>(Classic Vegetables / Szechuan Vegetables / Mushrooms)</i>	
Hakka Noodles	310
<i>(Classic Vegetables / Chilly Garlic)</i>	
Chicken Fried Rice	340
<i>(Classic Chicken / Szechuan Chicken / Egg Chicken)</i>	
Chicken Hakka Noodles	390
<i>(Classic Chicken / Chilly Garlic Chicken)</i>	

Pasta

Classic Alfredo	330
<i>(Reduced Cream & Cheese sauce among a nice aroma of Garlic & Shallots, tossed with choice of Pasta)</i>	
Mushroom in Cheese Sauce	385
<i>(Saute Mushrooms simmered in white sauce with Cheddar Cheese, cooked with Pasta)</i>	
Pasta Arrabbiata	330
<i>(Pasta cooked in all Arrabbiata style, means angry style or spicy. A spicy Italian tomato sauce flavoured with garlic & dried red chilly)</i>	

Desserts

Grilled Pineapple with Cold Vanilla	220
Brownie Strawberry Fusion	235
<i>(Strawberry Compote layered in Chocolate Brownie topped with warm Chocolate & Ice Cream)</i>	
Thandi Kheer	190
Rasmalai	210
Gulab Jamun	210
Moong Dal Halwa	210
Choice of Ice Cream	185





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