

RALPH'S

RESTAURANT

At Ralph's, we take pride in offering a unique dining experience with a menu inspired by global culinary trends. Our dynamic selections, curated by a rotating roster of skilled chefs, ensure that every visit brings something new and exciting to the table.

Whether you're here for a special celebration or a relaxed meal, our inviting atmosphere and gourmet offerings promise a dining experience that is both memorable and delightful.

Enjoy Your Meal

ALLERGEN AND DIETARY INDICATORS



Please let us know if you're allergic to any ingredients. Prices are in Indian rupees and are exclusive of GST. Service charge as applicable.

MENU

12:00 PM - 3:00 PM | 7:00PM - 10:30 PM

SHORBA & SOUP

- █ **Charcoal Roasted Tomato Dhania Shorba** 🍄🌿 325
Smoked tomato broth flavoured with cilantro
- █ **Wild Mushroom Soup** 🍄 325
A creamy puree of mushrooms, finished with crème and butter
- █ **Roasted Tomato And Basil** 🍅🌿 325
A rich roasted tomato broth, delicately infused with fresh basil
- █ **Manchow Soup** 325
A spicy Indo-Chinese broth with fresh vegetables, finished with crispy fried noodles

SALAD

- █ **Garden Green Salad** 🥗🌿 425
A refreshing mix of roasted beetroot, orange zest, mint, greens, and ricotta with honey mustard dressing
- █ **Insalata Greca** 🍅 525
A mix of bell pepper, onion, tomato, cucumber, and iceberg lettuce, tossed in lemon vinaigrette, garnished with feta and olives.
- █ **Caesar Salad** 🍅 525
Crisp romaine lettuce tossed with creamy Caesar dressing, parmesan, garlic croutons and your choice of vegetables or grilled chicken
- █ **Mediterranean Quinoa & Avocado Salad** 🌿 525
Enjoy a vibrant blend of quinoa, avocado, bell peppers, and red onions in a zesty Mediterranean dressing.

APPETIZER

- █ **Subz Ki Seekh** 🍢 450
Indulge in exotic vegetables, beautifully skewered and infused with Indian spices, all expertly cooked in a traditional clay oven
- █ **Til Tulsi Paneer Tikka** 🍢 545
Delicious paneer infused with fresh basil, expertly cooked in a traditional clay oven
- █ **Chickpea Avocado Kebab** 🍢 545
A chickpea and avocado patty seasoned with mild Indian spices, grilled to perfection
- █ **Bharwan Tandoori Kumbh** 🍢 545
Cheese-stuffed mushrooms marinated in yogurt and Indian spices, cooked in a clay oven
- █ **Paneer Majestic** 🍢 545
Delicious paneer strips coated in a rich, creamy southern-style sauce

- █ **Fungi Spicy De Cajun** 🍄🌿 545
Diced mushrooms infused with Cajun spices
- █ **Mezze Platter** 🍷 545
A delightful Mediterranean platter featuring hummus, moutabal, falafel, lavash, and an assortment of pickled vegetables and olives
- █ **Schezwan Paneer** 🍷🍷 545
Crispy, deep-fried cottage cheese coated in flavorful Schezwan sauce
- █ **Cottage Cheese Farcito** 🍷🍷 745
Cottage cheese steak marinated with basil pesto, served with chilli barbeque sauce
- █ **Peshawari Murg Tikka** 🍷 545
A royal dish with richly marinated chicken, expertly cooked in a clay oven, served with refreshing mint chutney
- █ **Hari Mirch ka Murg Malai Tikka** 🍷 545
Marinated chicken in a blend of green chili, cashew nuts, and yogurt, cooked to perfection in a clay oven
- █ **Tandoori Chicken** 🍷 545 | 745
Half | Full
Chicken marinated in yogurt and Indian spices, then roasted in a clay oven
- █ **Chicken 65** 🍷 575
Tender diced chicken marinated in southern spices, accompanied by a zesty and spicy sauce
- █ **Chicken Tenders** 🍷🍷 575
Crispy, deep-fried chicken goujons accompanied by tartar sauce
- █ **Kung Pao Chicken** 🍷 575
An Oriental-inspired chicken dish, beautifully garnished with cashew nuts
- █ **Sarson Mahi Tikka** 🍷🍷 600
Delicious fish tikka infused with mustard flavor, marinated in Indian spices and roasted in a traditional clay oven

PASTA'S AND RISOTTO'S

- █ **Pasta** 🍷🍷 580
Penne | Spaghetti | Fusilli
Arrabbiata | Alfredo | Aglio Olio | Pesto
- █ **Risotto Al Funghi** 🍷 625
Risotto with mushrooms, cream, and thyme
- █ **RisottoPrimevera** 🍷 625
A creamy risotto with exotic vegetables and parmesan cheese

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	Stir Fried Chinese Greens	545		Sabj Deewani Handi	545
	Stir fried exotic vegetables			A delightful mix of assorted vegetables simmered in a rich homemade handi spice blend and savory gravy	
	Oak Tossed Vegetables	545			
	Black Bean Scheszwan Kung Pao Sauce				
	Fricase De Pollo	625		Lahsuni Palak Makhana	625
	A flavorful Italian chicken stew infused with curry, served alongside Cajun risott			A delightful garlic-infused spinach puree served with ghee-toasted makhana	
	Pollo Alla Griglia	625		Home Style Chicken Curry	625
	Marinated grilled chicken breast accompanied by sautéed vegetables, creamy mashed potatoes, and drizzle of pepper juice			Curry cut chicken cooked with home made pounded spices	
	Chilli Basil Chicken	675		Bhatwar Ki Murgh	675
	A spicy chicken dish infused with chipotle chili and fragrant basil			Curry-cut chicken and minced chicken simmered in a rich, spicy Indian gravy	
	Thai Curry	675 725		Murg Makhani	675
	Thai Curry			A timeless Butter Chicken dish, served with a rich and mild gravy	
	Veg Chicken				
	A delightful coconut-based curry, accompanied by steamed rice				
	Chicken in Black Bean Sauce	675		Paneer Rizala	675
	Diced chicken sautéed in a savory black bean sauce			Barrel Paneer, generously stuffed with a delightful medley of dry nuts, and complemented by a sumptuous royal gravy	
	Rigala Fish n Chips	750		Anjeer Bhara Kofta	675
	Enjoy corn-crusted, deep-fried fish accompanied by French fries and tartar sauce			Delicious paneer kofta filled with figs, accompanied by a rich tomato gravy	
	Herb Crusted Grilled Fish	775		Radhuni Fish Curry	750
	Enjoy herb-coated grilled fish with sautéed vegetables, creamy mashed potatoes, and lemon butter sauce			A Bengali fish curry infused with the flavors of ajwain	

Hing Dhaniya ke Chatpate Aloo	445		A classic Kashmiri dish featuring tender mutton, simmered in a rich and aromatic blend of Indian spices and gravy
Lahsuni Dal Tadka	475		
A delightful blend of yellow lentils tempered with garlic and cumin			
Dal Makhani	545	Bhuna Gosht	775
Slow-cooked black lentils enriched with cream, butter, and a hint of fenugreek		Mutton cooked slowly in a rich onion and tomato gravy, infused with aromatic Indian spices	
Dhingri Matar	625		
A delightful blend of mushrooms and peas, simmered in a fragrant Indian gravy			

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SMALL BITES & SIDES

Plain Papad	85
Masala Papad	150
Raita 	225
Vegetable Boondi Burani	
Peanut Masala 	250
French Fries	250

INDIAN BREADS

Roti 	80
Tawa Tandoori	
Naan 	120
Plain Butter Garlic	
Missi Roti	120
Parantha	120
Lachcha Pudina	
Stuffed Kulcha	275
Paneer Aloo Mix	

RICE & NOODLES

Basmati Rice	345
Sabz Pulao	375
Rice 	425
Veg Fried Burnt Garlic Schezwan	
Noodles 	425
Hakka Chilli Garlic	
Choice of Biryani 	615 645 725
Sabj Dum Murg Dum Mutton Dum	

DESSERT

Gulkandi Gulab Jamun 	275
Nawzbi Tukda	275
Choice of Kulfi  	250
Mango Chocolate Rabri	
Choice of Ice Cream 	250
Vanilla Chocolate Butterscotch Strawberry	
Chocolate Brownie  	325
Served with vanilla ice cream	

BEVERAGE SELECTION

Drinking Water Bottle & Service	60
Aerated Drinks & Service	99
Coke Sprite Diet Coke	
Tea 	250
Darjeeling Assam English Breakfast Green Tea Masala Tea	
Coffee 	225
Espresso Americano	
Masala Chaas 	175
Canned Juice & Service	125
Hot Chocolate 	175
Lassi 	175
Plain Sweet Masala Banana	
Cold Coffee 	175
Cappuccino Latte 	240
Virgin Mojito	175
Virgin Mary	175

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ALLERGEN AND DIETARY INDICATORS

 Vegetarian  Non-vegetarian  Eggs  Nut  Crustaceans  Fish  Pork  Vegan

 Sesame  Dairy  Soy  Gluten  Gluten-free  Shell Fish  Spicy  Chef's Specials

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