

# 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** 🍲 275  
Smoked tomato broth flavoured with cilantro
- █ **Minestrone Genova Style** 🍲 275  
Italian mixed vegetable soup with tomato, basil, parmesan & extra virgin olive oil
- █ **Hot & Sour Soup** 🍲 275  
Mélange of vegetables & stock with rice vinegar, soya sauce

## SALAD

- █ **Roasted Beetroot & Ricotta Cheese Salad** 🍲 525  
A refreshing mix of roasted beetroot, orange zest, mint, greens, and ricotta with honey mustard dressing
- █ **Italian Horiatiki Salad** 🍲 525  
An Italian horiatiki salad with crisp lettuce, kalamata olives, feta cubes, red onion, cucumber, and Roma tomatoes, delivering fresh, vibrant flavours
- █ **Watermelon, Feta & Hemp Salad** 🍲 525  
Watermelon salad with mixed greens, hemp seed & honey lime dressing
- █ **Caesar Salad** 🍲 525  
Crisp iceberg lettuce topped with parmesan shavings, crunchy croutons, and cherry tomatoes, all tossed in a creamy caesar dressing

## APPETIZER

- █ **Tandoori Phool** 🍲 475  
Broccoli and cauliflower florets, marinated in mustard and mild spices, then roasted in a clay oven for a smoky finish
- █ **Till Tulsī Paneer Tikka** 🍲 475  
Fresh basil marinated cottage cheese cooked in clay oven
- █ **Chickpea Avocado & Cilantro Kebab** 🍲 475  
Chickpea and avocado patty with mild Indian spices, cooked on a hot griddle
- █ **Paneer Dry Red Chili** 🍲 475  
A classic favorite for years
- █ **Pita Pockets** 🍲 525  
Filled with grilled Mediterranean vegetables, crispy falafel, creamy hummus, and crumbled feta cheese
- █ **Mezze Platter** 🍲 575  
Loaded with Mediterranean dips, fresh veggies, olives and pita breads

- █ **Mutton Ke Galawati Kebab** 🍲 575  
Melt-in-mouth Awadhi delicacy
- █ **Lahsuni Murgh Tikka** 🍲 525  
Morsels of chicken marinated with garlic chips and mild Indian spices, cooked in a clay oven
- █ **Chimichurri Murgh Tikka** 🍲 525  
Morsels of chicken marinated with chimichurri sauce, finished in a clay oven
- █ **Chicken Hong Kong Style** 🍲 525  
Crispy diced chicken tossed with dry red chillies, dark soy sauce, and a touch of chilli oil
- █ **Sriracha Kasundi Fish Tikka** 🍲 525  
Sole fish marinated with sriracha, kasundi mustard, and mild Indian spices, cooked in a clay oven

## PASTA

- █ **Fusilli Pasta** 🍲 550  
Served with chargrilled vegetables & basil cream sauce
- █ **Spaghetti Pasta** 🍲 550  
Aglio-olio served with pepperoncino
- █ **Penne Pasta** 🍲 550  
Served with mushroom parmesan & garlic cream sauce/smoke tomato basil sauce
- █ **Spaghetti Pasta** 🍲 550  
Served with chicken & spicy tomato sauce



## FROM THE GRILL



- █ **Mustard Crusted Chicken Breast** 🍲 750  
Served with olive mashed potatoes, sautéed vegetables, and red wine jus
- █ **Fish & Chips** 🍲 750  
Served with lemon & tarter sauce
- █ **Pan-Seared Semi Sole Fish** 🍲 750  
Served with garlic mash potato, chargrilled vegetable & orange butter sauce


# MENU

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

## HEALTHY SELECTION

■ **Quinoa With Sundried Tomato**   525  
Boost your brain power and immunity with quinoa salsa, including caramelized onions, baby spinach, walnuts, sundried tomatoes, feta, and basil leaves in a honey lime dressing


■ **Lentil Sprout Salad**   525  
Sprouted lentils with apple, mint, cherry tomatoes, and feta in a light olive and lemon dressing make a perfect side of protein

■ **Beetroot & Cauliflower Risotto**   625  
Arborio rice cooked in stewed beetroot and creamy cauliflower, served with garlic bread


■ **Lemon Garlic Organic Chicken Breast** 750  
Served with steamed broccoli, carrots, and corn salsa

## REGIONAL CURRIES




■ **Heeng Dhania Ke Chatpate Aloo**  400  
Baby potatoes tempered with coriander seeds & asafoetida

■ **Dal Makhni**  400  
Black lentils simmered overnight, finished with cream & dry fenugreek leaves



■ **Dal Lahsuni**  400  
Yellow lentils tempered with garlic & cumin



■ **Mix Tarkari**  445  
Seasonal vegetables cooked with Indian spices



■ **Bhutta Methi Palak**  445  
Golden corn tossed with garlic in spinach gravy, with dry fenugreek



■ **Paneer Khatta Pyaz**    545  
Cottage cheese cooked with brown onion gravy, pickle onions & herbs

■ **Kumauni Kofta Curry**     545  
Reduced milk & dry apricot dumplings simmered in nutty velvet gravy

■ **Kadhai Masala Paneer**   545  
Cottage cheese cooked with onion, tomatoes & peppers sprinkled with crushed masala

■ **Butter Chicken**   545  
A creamy, spiced tomato-based dish with tender marinated chicken.

■ **Dum Ka Murgh**   545  
Tender morsels of chicken cooked with onion and tomato gravy

■ **Murgh Tikka Makhni**   545  
Tender morsels of chicken tikka simmered in a tomato sauce with dry fenugreek leaves

■ **Tari Wali Machli**  545  
Fish simmered in coconut gravy with ground spices and curry leaves

■ **Lal Maas**    575  
Rajasthani delicacy of lamb morsels simmered with red mathania chilies and yogurt

■ **Mutton Rogan Josh**    575  
Flavourful Kashmiri dish made with tender mutton, slow-cooked in a rich, aromatic gravy of spices and yogurt.

## 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

■ **Basmati Rice** 300

■ **Pulao**  350  
Green Peas | Cumin Seeds

■ **Subz Dum Biryani**   550  
Doon Basmati rice with seasoned vegetables, saffron, and brown onion









■ **Murgh Dum Biryani**   575  
Chicken cooked with saffron-flavoured Basmati rice & brown onion

*We serve all biryanis with burani raita*





# MENU

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












## SMALL BITES & SIDES

-  **Plain Papad** 85
-  **Masala Papad** 150
-  **Raita**  225  
Vegetable | Boondi | Burani
-  **Green Salad** 225
-  **Peanut Masala**  250
-  **French Fries** 350

## ASIAN

-  **Stir Fried Chinese Greens**   475  
Choice of sauce: Ginger Chilly | Black Bean | Schezwan
-  **Chicken Kung Pao Style**   475  
Chicken diced in mild spiced soya sauce with Szechuan peppercorn & cashew nut
-  **Vegetable Thai Green Curry**    575
-  **Chicken Thai Red Curry**   575  
Served with steam rice

## RICE & NOODLES

-  **Vegetable Fried Rice**   425
-  **Burnt Garlic Rice**   425  
  Vegetable | Chicken & Egg
-  **Szechuan Fried Rice**   425  
  Vegetable | Chicken & Egg
-  **Veg Hakka Noodles**   425
-  **Chilly Garlic Noodles**   425  
  Vegetable | Chicken & Egg

## DESSERT

-  **Choice Of Ice Cream**  250
-  **Warm Chocolate Brownie**   300  
Served with vanilla ice cream
-  **Pan Cannoli**   300
-  **Kulfi Falooda**   300
-  **Shahi Tukda**    300  
A royal dessert of fried bread soaked in saffron syrup, topped with rich rabri and garnished with nuts
-  **Moong Dal Halwa**   350  
Sweet lentil pudding cooked with desi ghee & topped with pistachio (Seasonal)
-  **Zauq -E-Shahi**  350  
Awadhi preparation baby gulab jamun stuffed with khus khus & pistachio topped with sweet condensed milk

## 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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## BEVERAGE SELECTION

<b>Drinking Water Bottle &amp; Service</b>	<b>60</b>
<b>Aerated Drinks &amp; Service</b>	<b>99</b>
Coke   Sprite   Diet Coke	
<b>Tea</b> 	<b>99</b>
Darjeeling   Assam   English Breakfast   Green Tea   Masala Tea	
<b>Coffee</b> 	<b>120</b>
Espresso   Cappuccino   Americano	
<b>Masala Chaas</b> 	<b>125</b>
<b>Canned Juice &amp; Service</b>	<b>125</b>
<b>Hot Chocolate</b> 	<b>145</b>
<b>Lassi</b> 	<b>175</b>
Plain   Sweet   Masala   Banana	
<b>Cold Coffee</b> 	<b>225</b>

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