



Town Hall Restaurant & Events

Heritage Antique Gallery

Fine Dining Restaurant

Soups to Begin

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| ■ <i>Hot & Sour Soup</i> | <i>170/-</i> |
| ■ <i>Manchow Soup</i> | <i>170/-</i> |
| ■ <i>Lemon Coriander Soup</i> | <i>170/-</i> |
| ■ <i>Veg. Clear Soup</i> | <i>170/-</i> |
| ■ <i>Sweet Corn Soup</i> | <i>180/-</i> |
| ■ <i>Masala Corn Soup</i>
Traditional Chinese Sweet Corn Soup, having Indian Touch | <i>180/-</i> |
| ■ <i>Tomato Basil Soup</i>
Traditional Indian Soup, Prepared with Spices & Aromatic Flavors | <i>170/-</i> |
| ■ <i>Cream of Mushroom</i> | <i>200/-</i> |
| ■ <i>Tamatar Boondi Shorba</i>
Chef's special Innovation, try it out, especially Soup Lovers!!! | <i>200/-</i> |

GST extra as applicable



Fine Dining Restaurant

All Day Dining

- **French Fries** 190/-
Crispy coat & Fluffy soul – Seasoned with just the Right amount of Salt
- **Veg. Pakora** 200/-
Crispy Spiced, Indian Vegetable Fritters, served with Mint Chutney
- **Bambaiya Chat** 225/-
Chatori Chaat available in Five Flavors,
(Aloo Chana Chat / Aloo Papdi Chat / Aloo Peanut Chat / American Corn Chat/ Chana Chat)
- **Paneer Pakora** 250/-
Deep Fried homemade Cottage Cheese coated in spicy chickpea flour, Until Golden Brown
& Served with Mint Chutney
- **Darbari Aloo ki Chatpati Chat** 380/-
Baby Potato tossed in Mint & Spicy Chutney Dressing.
- **Plan Dosa** 200/-
- **Masala Dosa** 220/-
- **Cheese Dosa** 250/-
- **Onion Cheese Dosa** 270/-
- **Corn Cheese Dosa** 280/-
- **Kathi Roll (Veg. / Paneer/ Soya Chaap)** 300/-
Rumali Roti stuffed with Paneer & Vegetables

GST extra as applicable



Fine Dining Restaurant

Starters to Start

- **Tandoori Soya Chaap Tikka** 280/-
Spicy Soya Chaap marinated in with spices & having a Smoky Flavor
- **Hariyali Paneer Tikka** 380/-
Vibrant green marinade made from fresh spinach, mint, coriander, and green chillies, giving it a fresh, herbaceous flavour.
- **Achhari Paneer Tikka** 380/-
Cottage Chesse marinated with Indian style pickle and cooked in clay oven
- **Classical Paneer Tikka** 380/-
Tandoori Marinated Tikka
- **Makhmali Paneer Tikka** 399/-
Specially marinated in Cashew & Hung Curd, having a Creamy mild Cheesy Flavor
- **Tandoori Pineapple** 450/-
Smokey Pineapple with sweet, tangy & Spicy taste
- **Makhmali Tandoori Chaap** 300/-
Soya Chaap, marinated with Cashew & Hung Curd, having a Mild Cheesy Earthen Flavor
- **Achhari Tandoori Chaap** 280/-
Protein pack marinated with Indian style pickle and cooked in clay oven over charcoal
- **Dahi Ke Kebab** 350/-
Mouth melting, Pan Fried Dahi Ke Kebab

GST extra as applicable



Fine Dining Restaurant

Starters to Start

- **Tandoori Platter** 600/-
Chef choice from the tandoor section
- **Chilli Paneer Dry** 400/-
Inspired from Street Food, now served with Unique Flavours
- **Chilli Mushroom Dry** 400/-
Fried crispy Mushroom tossed with some vegetables & Chinese sauces
- **Honey Chilli Cauliflower** 350/-
Corn flour coated cauliflower tossed in some sweet n spicy flavors
- **Honey Chilli Potato** 350/-
Fried Crispy Potatoes, tossed in sweet n Spicy Sauce
- **Lapeta Manchurian** 299/-
Veg. Dumplings served with, Chef's Special, Chinese Sauc
- **Spring Roll** 299/-
Chinese vegetable Tossed in Chef's Secret Spices
- **Crispy Corn** 240/-
Crunchy & Tangy, Crispy Corns, tossed with Onions & Capsicum



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Salads to Accompany

- *Angan ki Bahar (Green Salad)* 200/-
Mixed Greens, inclusive of Tomato, Cucumber, Onion & Carrot
- *Healthy Sprout Salad* 250/-
Mixed Sprout, made in Typical Indian Style OR choice of Lemon Vinegar Dressing
- *Greek Salad* 250/-
Juicy Tomato, Crispy Cucumber, Red Onion, Green Pepper, Feta Cheese & Olives, Tossed in Olive Oil Dressing
- *Watermelon & Feta Cheese Salad* 250/-
Juicy watermelon & soft feta cheese served with continental dressing
- *Mix Fruit Salad* 250/-
Fresh fruits mixed and flavored with some Indian spices
- *Peanut Masala* 150/-
- *Masala Papad* 150/-
Roasted/fried papad served with onion, tomato, cucumber, green chilly or lemon etc

Dahi Mehfi

- *Plan Dahi* 100/-
- *Boondi Dahi* 100/-
- *Mix Veg.* 125/-
Raita served with chopped onion, cucumber, tomato and some spices
- *Pineapple* 150/-
Curd with pineapple chunks, slightly on sweet & tangy taste

GST extra as applicable



Fine Dining Restaurant

Sandwiches & Burgers

- *Plain Vegetable Sandwiches* 250/-
- *Grilled Vegetable Sandwiches* 300/-
- *Coleslaw Sandwich* 250/-
Julienne of vegetables mixed with mayonnaise & some seasoning
- *Town Hall Club Sandwich* 350/-
Veggies Tossed in BBQ Sauce, along with Coleslaw & Cheese
- *Bambaiya Chatkara Twist* 300/-
Boiled Potato mash with Indian Spices along with Juhu Chaupati Twist
- *Veggie Burger* 250/-
Veg. Burger, with Chef's Special Pattie, along with Mouth Watering Sauce
- *Peri-Peri Twin Burger* 350/-
Cottage Cheese & Veg. Patties, Stuffed with Peri-Peri Sauce

Pizza & Pasta

- *Margherita Pizza* 400/-
Plum Tomato Pizza with Mozzarella & Fresh Basil
- *Garden Green Pizza* 450/-
Thin Crust Pizza topped with Parsley, grated Mozzarella, Plum Tomato, Red Onion, Mushroom, Olives & Zucchini

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Fine Dining Restaurant

- *Paneer Tikka Pizza* 500/-
Bite size Cottage Cheese Tikka cooked to perfection on a Griddle with Capsicum, Tomatoes & Onion

- *Farfalle / Fussily / Penne / Macaroni* 500/-
Pasta of your choice cooked in Tomato Concasse', Pesto & Creamy Sauce

Taste from China

- *Chilli Paneer/Mushroom (Gravy)* 500/-
A very commonly known Specialty Street Food served in Gravy with your choice of Spicy OR Extra Spicy Gravy

- *Hakka Noodles* 250/-

- *Street style Chowmein* 250/-

- *Chilli Garlic Noodles* 250/-

- *Schezwan Noodles* 250/-

- *Fried Rice* 200/-
Rice preparation from China having Corn, Onion, Capsicum & Chef choice Veggies



Fine Dining Restaurant

Main Course

- *Paneer Tikka Lababdar* 450/-
Traditional Paneer Tikka Lababdar now in the Version of Town Hall
- *Paneer Makhan Wala / BPM* 400/-
Cottage Cheese cooked to Perfection in Butter Tomato Gravy
- *Kadhai Paneer* 400/-
A Signature North Indian Dish made with Cottage Cheese, Bell Pepper & onion tossed in Onion Tomato Masala & a Freshly Ground mix Spices
- *Matar Paneer* 400/-
A Classic North Indian Curry, made with Cottage Cheese & Green Peas, Simmered in a Rich Spiced, Onion – Tomato Gravy
- *Palak Paneer* 380/-
Indian Cottage Cheese, in a Creamy Seasoned, Spinach Sauce, a Vegetarian Classic
- *Velayati Subz Yarana* 400/-
Typically, a Rich Flavorful Mix Vegetable Dish prepared with a variety of Exotic English Vegetables
- *Mix Vegetable* 350/-
A mélange of Mushroom, Baby Corn, Bell Peppers, Carrot, Onion & French Beans, tossed in Burnt Garlic & Tomato Masala, served Over Spinach Gravy
- *Soya Chaap Masala* 400/-
Vegetarian Meat Cooked in Rich Tomato Masala Gravy
- *Aloo Bukhara Kofta* 400/-
Kofta stuffed with Dried Plum & served in Tangy Masaledar Gravy
- *Hing Dhaniya Ke Chapatey Aloo* 250/-
Kashmiri Style Stuffed Potatoes, with Yogurt, Cashew & Saffron Gravy & Tempered, with Mace & Browned Garlic

GST extra as applicable



Fine Dining Restaurant

- *Hing Dhaniya Ke Dum Aloo Kashmiri* 350/-
Kashmiri Style Stuffed Potatoes, with Yogurt, Cashew & Saffron Gravy & Tempered, with Mace & Browned Garlic
- *Methi Matar Mushroom Malai* 380/-
A Rich Creamy & Mildly Spiced, North Indian Specialty, Featuring the Delightful combination of Methi, Matar, Mushroom & Malai
- *Chef ki Pasand (Ghar ka Khana)* 400/-
Aloo Gobhi ki Subzi / Sev Tamatar / Sev Bhaji / Seasonal Vegetables
- *Dal Makhani* 350/-
Black Lentils & Tomatoes seasoned with delicate Indian Spices, Cooked Overnight & finished with Cream & Butter
- *Dal Tadka* 300/-
Yellow Lentils cooked with Chopped Tomatoes, Onion & Garlic, finished in a Fry Pan & Tempered with Cumin
- *Martaban Ke Chole* 380/-
Chickpeas cooked with Frontier Spices

Rice Preparation

- *Plain Rice* 180/-
- *Jeera Rice* 200/-
- *Jeera Matar Pulao* 200/-
- *Kaju Paneer Matar Pulao* 250/-
- *Veg. Pulao* 250/-
- *Subz Dum Biryani* 550/-
A Combination of Long Grain Rice, Exotic Spices & Selection of Exotic Vegetables, Steamed Cook to Perfection, with a Touch of Saffron

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Fine Dining Restaurant

Hamarey Tandoor Se

■ Tandoori Roti (Plan/ Butter)	50/- 60/-
■ Plain Naan	60/-
■ Butter Naan	80/-
■ Garlic Naan	100/-
■ Cheese Naan	120/-
■ Stuffed Kulcha	200/-
■ Laccha Paratha	80/-
■ Missi Roti / Butter Missi Roti	70/- 80/-
■ Tandoori stuff Paratha	180/-
■ Tawa Roti (Plan/ Butter)	50/- 60/-

Combo Meals

■ Town Hall Thali	500/-
(1 Paneer Dish, 1 Vegetable, 1 Dal Preparation, 1 Portion Rice, 1 Dessert, 2 Tandoori Butter Roti / 1 Butter Naan / 4 Tawa Roti, Achaar, Papad & Chutney)	
■ Paneer Butter Masala	300/-
(1 Rice / 2 Tandoori Butter Roti / 1 Laccha Paratha / 1 Butter Naan)	

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- **Kadai Paneer** 300/-
(1 Rice / 2 Tandoori Butter Roti / 1 Laccha Paratha / 1 Butter Naan)
- **Chole Chatpate** 250/-
(1 Rice / 2 Tandoori Butter Roti / 1 Laccha Paratha / 1 Butter Naan)
- **Dal Makhani** 250/-
(1 Rice / 2 Tandoori Butter Roti / 1 Laccha Paratha / 1 Butter Naan)

Kuch Meetha ho Jaaye

- **Pista Gulab Jamun** 150/-
Reduced Milk Dumplings, Deep Fried in a Rose Scented, Sugar Syrup
- **Bulls Eye** 250/-
Brownie served with Ice Cream & Hot Chocolate Sauce
- **Choice of Ice Cream** 150/-
Two Scoop of Ice Cream, in Flavors of Strawberry, Vanilla, Butter Scotch, Chocolate & Kesar Pista
- **Vermicelli Kheer** 250/-
Indian noodles cooked in milk until its slightly thick with dry fruits



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Hamarey Tandoor Se

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| ■ Tea / Coffee | 150/- 150/- |
| ■ Cold Coffee | 249/- |
| ■ Cold Drink (250 ml.) | 90/- |
| ■ Mineral Water | 99/- |
| ■ Soda | 99/- |
| ■ Fresh Lime Soda/Water | 125/- |
| ■ Angry Drink (250 ml.) | 199/- |
| ■ Bhuna Jeera Chaach | 149/- |
| ■ Milk Shake
(Vanilla / Strawberry / Chocolate / Mango) | 249/- |
| ■ Lassi
(Sweet / Salted / Plain) | 199/- |



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Signature Mocktails

- *Virgin Mojito* 150/-
Mint, lime, soda, and a splash of sugar syru
- *Blue Lagoon* 160/-
Electric blue mix of lemon, sprite and blue curacao
- *Sunset Cooler* 160/-
Orange juice, grenadine and lime for a tropical sunset vibe
- *Strawberry Mint Sparkler* 160/-
Fresh strawberries, mint, and fizzy soda
- *Kiwi Cucumber Refresher* 160/-
Crisp cucumber with tangy kiwi and lemon
- *Mango Tango* 160/-
Mango nectar shaken with mint and citrus
- *Peach Iced Fizz* 150/-
Sparkling soda with peach syrup and a twist of lime
- *Watermelon Cooler* 150/-
Fresh watermelon, lime, and basil over crushed ice
- *Pineapple Punch* 160/-
Pineapple juice, lemon and hint of jalapeno
- *Berry Citrus Burst* 170/-
Mixed berries, orange, lemon and soda

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Town hall Restaurant and Events, Inside Lohagarh Fort, Bharatpur, Rajasthan

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