



hotel patliputra continental

BISTRO





BREAKFAST

7:00 am - 10:30 am

American Breakfast

Choice of canned or Seasonal Fresh Juice or Seasonal Fresh Cut Fruits
Choice of Cereals with hot/cold milk, Toast or Breakfast Rolls with Butter & Preserves, Eggs to Order with Grilled Tomatoes, Hash Brown, Sausage, Choice of Tea or Coffee

400

Indian Breakfast...

Choice of Juice/Chanch or Lassi, Poori Bhaji/ Aloo Paratha (Served with Curd & Pickle)/Dosa/ Idli or Wada (Served with Sambhar & Coconut Chutney)

300

Sunrise Breakfast...

Choice of Canned Juice, Toast or Breakfast Rolls with Butter & Preserves, Choice of Tea or Coffee

250

Idli

Steamed rice and lentil cake served with sambar and chutney

225

Dosa

Traditional rice and lentil pancake - plain or Masala, served with sambar and chutney

250

Masala Poha

Made of flattened rice, tempered with mustard, cumin seeds and curry leaves and garnished with grated coconut

200

INDIAN

Paratha

Whole wheat layered Indian bread filled with a choice of mildly spiced potatoes or minced cottage cheese served with pickle and natural yoghurt

200

Puri Bhaji

Deep fried Indian bread with potato curry

200

INTERNATIONAL

Cut Fruits Platter

Banana or seasonal fruit with yoghurt

175

French Toast

Served with Honey or Melted Butter or Maple Syrup

175

Good to drink smoothie

Banana or seasonal fruit with yoghurt

150

Baked Beans on Toast...

150

Baker's Basket...

Choice of Croissant/ Danish Pastry/ Muffins/ Donuts/ toast white or brown bread served with butter & preserves

125

Pancakes

Served with maple syrup, honey and melted butter, served plain or with banana, apple or cinnamon powder

200

Cereals

Corn flakes/wheat flakes or choco flakes served with hot or cold milk

125

Eggs made to order

Fried, boiled, scrambled, poached or omelettes of your choice

200

Oat Meal Porridge

Served with honey and mixed dry fruit

125

Egg white peperonata

Poached egg white or whole wheat toast, served with baked beans, sautéed pepper & pesto

225



Choice of freshly squeezed seasonal fruit juice

Orange, sweet lime, pine apple or watermelon

175

Hot chocolate

175

Chef special vegetable juice

Special concoction of vegetable, herbs and spices

125

Cold coffee with or without Ice cream

150/200

Milk shakes

Vanilla, chocolate, coffee, strawberry, banana or mango

200

Cappuccino

150

Lassi

Blended chilled yogurt served plain, sweet or salted

200

Black Coffee

150

Tea

(Masala/Ginger/Elachi/Darjeeling/ Assam/English breakfast tea/Earl Gray/Green/ Jasmin/Chamomile/Peppermint)

150



Kindly inform order taker if you are allergic to any ingredients

Vegetarian, Non Vegetarian, Chefs Recommendations

All prices are in INR / taxes as applicable*





SALADS

12.00 hrs till 23.00 hrs

☞ <input checked="" type="checkbox"/> Greek Crunchy Mediterranean salad with ice burg lettuce, diced cucumber, bell pepper, onion, tomato, feta cheese and olive tossed in oregano flavored vinaigrette dressing	250	<input checked="" type="checkbox"/> Waldorf Salad Classically made salad with apple, walnut & celery, dressed with mayonnaise	325
☞ <input checked="" type="checkbox"/> Caesar Salad Loads of fresh ice burg lettuce tossed in Caesar dressing served with parmesan & garlic toast	250	<input checked="" type="checkbox"/> Caprese Salad Mozzarella, tomato with basil pesto	350
<input checked="" type="checkbox"/> Hara Bhara Salad A healthy treat of garden fresh greens & vegetables	250	<input checked="" type="checkbox"/> Hawain Veg/Chicken Juliennes of vegetables/ chicken and pineapple with vegetarian mayonnaise	250
<input checked="" type="checkbox"/> Sprout Beans Salad Sprouted green moong with lime juice, chopped ginger, onion, chili & seasoning	250	☞ <input checked="" type="checkbox"/> Tandoori Chicken Tikka Salad Chunks of tandoori chicken marinated with lemon and chat masala, onion, green chili, coriander and tomato served in papadum basket	350
		☞ <input checked="" type="checkbox"/> Spicy Prawn Salad Prawns, thai chilli sauce, fish sauce with garlic, shredded onion & capsicum	450

SOUPS

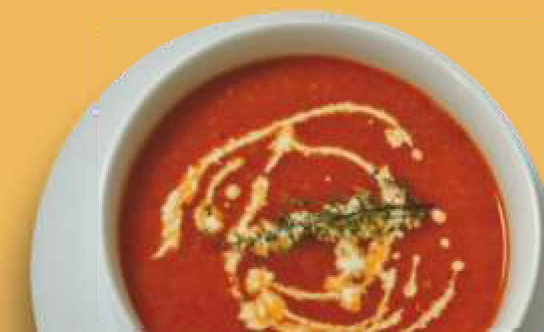
12.00 hrs till 23.00 hrs

<input checked="" type="checkbox"/> Minestrone Italian tomato vegetables pasta broth	225	<input checked="" type="checkbox"/> Sweet Corn Soup prepared with chopped vegetables along with sweet corn choice of vegetable/chicken	225/250
☞ <input checked="" type="checkbox"/> Mushroom Cappuccino Smooth & creamy soup with froth	225	<input checked="" type="checkbox"/> Hot- N-Sour Spicy thick soup with soya sauce, choice of vegetable/chicken	225/250
☞ <input checked="" type="checkbox"/> Mulligatawny Puree of lentils enhanced with a mélange of Indian spices, garnished with rice	225	<input checked="" type="checkbox"/> Lemon Coriander Clear broth flavored with lemon grass, choice of vegetable/chicken	225/250
<input checked="" type="checkbox"/> Cream Soup - Selection Tomato/Mushroom/Spinach/Chicken	225/250	☞ <input checked="" type="checkbox"/> Wonton Soup Thin soup with Vegetables/Chicken dumpling	225/250
<input checked="" type="checkbox"/> Manchow A thick soup garnished with crispy noodles choice of vegetable/chicken	225/250	☞ <input checked="" type="checkbox"/> Lung Fung Soup Thick garlic flavor soup with Vegetables/Chicken	225/250

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APPETIZERS

12.00 hrs till 23.00 hrs

FROM OUR TANDOOR

VEGETARIAN

- ☑ **Subj Galaouti Kebab** 450
Vegetable Patty made with fresh and leafy vegetable seasoned with spice
- ☑ **Paneer Malai Seekh Kebab** 450
Cottage cheese & mawa with Indian spice roast in tandoor
- ☑ **Paneer Tikka** 450
All time favorite- Paneer marinated in hung curd and Indian spices cooked in tandoor
- ☑ **Tandoori Subz** 450
Paneer, cauliflower, capsicum, onion, tomato, pine apple marinate with Indian spices cooked in tandoor
- ☑ **Subz Mewa Ki Seekh** 450
Vegetable & cottage cheese skewers with spices & nuts finished in tandoor
- ☑ **Chote Bhutte Aur Matter Ki Sami** 425
Baby corn & green peas patty stuffed with cheese finish on griddle plate
- ☑ **Bharwan Khumb** 500
Field mushroom stuffed with cheese, fresh coriander & handpicked spices
- ☑ **Tilwale Bharwa Aloo** 450
Potato stuffed with dry fruits, cottage cheese, rolled on sesame seeds shallow fries

NON VEGETARIAN

- ☑ **Murgh Banjara Kebab** 550
Chicken molasses marinated with hung card, saffron & spices, cooked in tandoor
- ☑ **Chicken Tikka** 550
the fire & spice of India – succulent chicken marinated in Indian spices with yoghurt cooked to perfection in tandoor
- ☑ **Chicken Malai Kebab** 550
Chicken molasses marinated with cream, cashew nuts & aromatic cardamom powder

- ☑ **Chicken Tangdi Kebab** 550
Stuffed chicken drum stick marinate with yoghurt, homemade spice & char grilled in tandoor
- ☑ **Bhati da Murgh (Half)** 550
Tender chicken, marinated with hung curd & aromatic spices, cooked in tandoor
- ☑ **Ainul Tikki Kebab** 550
Mince chicken marinate with chef own handpicked spices finish with perfection on griddle
- ☑ **Murgh Afgani** 550
Chicken molasses marinate with cream, cashew paste & aromatic spices finished in tandoor
- ☑ **Mutton Seekh Gilafi** 675
Minced lamb kebab with onion, capsicum char grilled in tandoor
- ☑ **Mutton Galawati Kebab** 675
Minced & seasoned with Chefs own handpicked spiced – A mouth melting nawabi kebab
- ☑ **Roti Pe Boti** 650
Bone less lamb cook with onion, chilies and spices served on miniature flaky paratha
- ☑ **Mutton Kakori Kebab** 675
Mutton minced with saffron, cashew paste & Chef own spices cooked with perfection in tandoor
- ☑ **Mahi Lasooni Tikka** 600
Fish marinated with garlic juice & tandoori spice cooked in tandoor
- ☑ **Fish Amritsari** 600
Punjabi specialty marinated fish coated with split Bengal gram deep fried
- ☑ **Tandoori Prawns** 800
Prawns marinated with tandoori spice and finished with perfection in clay oven
- ☑ **Tandoori Pomfret** 900
Pomfret marinate with Chef special handpicked Indian spices finished in Tandoor (clay oven) with perfection

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FROM THE WOK

VEGETARIAN

- ☞ **Thread Paneer** 450
Cottage cheese batons, wrapped in noodles served with hot garlic sauce
- ☞ **Baby Corn, Mushroom Salt and Pepper** 450
Crispy fried baby corn and mushroom tossed with salt and pepper
- Szwchuan Chilli Babycorn** 450
Babycorn tossed with Szechuan sauce
- Vegetable Manchurian** 450
Fried vegetable dumpling prepared in soya garlic sauce
- Chilli Paneer** 450
Crispy paneer tossed with capsicum, onion & our own spicy sauce
- Crispy Vegetable Salt & Pepper** 450
Vegetable tossed with ginger, onion & garlic
- ☞ **Fried Dimsum** 450/550
Vegetarian/Chicken
(Dumplings made of assorted vegetables/ Chicken steamed)
- Spring Rolls – Vegetarian/Chicken** 450/550
(Crispy fried rolls stuffing with vegetables/ chicken)

NON VEGETARIAN

- Wok Tossed Chili Chicken** 550
Wok fried chicken tossed with capsicum, onions & scallions in soya chilli sauce
- ☞ **BBQ Chicken Wings** 550
Crispy chicken wings tossed in Smokey BBQ – barbeque sauce
- Chicken Lollypop** 550
Deep batter fried chicken wings
- Crispy Honey Chicken** 550
Crispy chicken tossed with sweet & sour sauce
- ☞ **Chicken Yakitori** 550
Succulent pieces of chicken marinate & griddle on our Chef special sauce
- ☞ **Honey Sesame Lamb** 650
Lightly battered quick fried with flavorful sauce
- Fish Salt-N-Pepper** 600
Crispy fried fish tossed in salt and pepper
- ☞ **Stir Fried Fish with Basil** 600
Fish stir fried with bell pepper & basil
- Butterfly Prawns** 950
Batter & crumb fried prawns served with chili plum sauce
- Fire Cracker Prawns** 950
Prawns marinated in spicy Korean sauce wrapped in a spring roll sheet & deep fried 3

DIMSUM

- Vegetable Dimsum** 450
(Steamed dumpling with mix vegetable served & Chef special sauce)
- Chicken Dimsum** 550
(Steamed dumpling with oyster flavor chicken minced & Chef special sauce)
- ☞ **Chicken Sui Mai** 575
(Open faced chicken dumpling with black mushroom)

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TASTING PLATTER

12.00 hrs till 23.00 hrs

- ☞ **Assorted Vegetarian Kebab Platter** 850
An assortment of carefully selected Kebabs like : Paneer tikka , Tandoori bharwa aloo, Tandoori Subz, Paneer malai seekh kebab, Dahi kebab
- ☞ **Assorted Non-Vegetarian Kebab Platter** 950
An assortment of Chicken Tikka, Malai Kebab, Tangdi Kebab, Mutton Seekh Gelafi, Jaitooni mahi tikka,

All platters served with Dal Makhani and 02 pcs of Naan of your choice

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SANDWICH BURGER PIZZA QUICK BITE

12.00 hrs till 23.00 hrs



hotel patliputra continental



SANDWICH

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| <ul style="list-style-type: none"> ☞ <input checked="" type="checkbox"/> Brushetta 300
Italian style fresh tomato, garlic, olive, balsamic, extra virgin olive oil, basil on slice of French baguette <input checked="" type="checkbox"/> SOYC- Sandwich of your choice in white, brown or multigrain bread 300/325
Plain, Grilled or toasted brown or white bread with Vegetarian filling: Cheese, tomato, cucumber, lettuce & roasted vegetables
Non vegetarian filling: Chicken/Tuna/egg/salami | <ul style="list-style-type: none"> ☞ <input checked="" type="checkbox"/> Classic Bistro Club Sandwich 375
Double-layered, toasted brown or white bread sandwich with cheese, lettuce, tomato, chicken, fried egg, cheese & served with pickled gherkins, lettuce and tomato, fries <input checked="" type="checkbox"/> Veggie Club Sandwich 350
Double-layered, toasted brown or white bread sandwich with cheese, lettuce, tomato, Russian salad and pickled cucumber |
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BURGER

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| <ul style="list-style-type: none"> <input checked="" type="checkbox"/> ChickenN-Cheese Burger 325
Ground chicken patty and cooked to perfection topped with cheese in a sesame bun <input checked="" type="checkbox"/> Vegetable Burger 300
Ground vegetables and potato patty with lettuce, onion & tomato slice in a sesame bun | <ul style="list-style-type: none"> <input checked="" type="checkbox"/> CTC-Chili Cheese Toast 275
A gratineted toast topped with chili and & cheese |
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PIZZA

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| <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Pizza Margherita 350
All time favourite – buffalo mozzarella, tomato and basil ☞ <input checked="" type="checkbox"/> Chicken Tikka 375
A special pizza topped with chicken tikka | <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Shrimps 550
For the sea food lovers – shrimps, buffalo cheese, tomato and basil ☞ <input checked="" type="checkbox"/> Corn and Barbequed Cottage Cheese 350
With paneer tikka, bell pepper, corn with fresh tomato sauce made without onion and garlic |
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QUICK BITES

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| <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Assorted Vegetable Pakoda 225
Yours favorite vegetables dipped in batter and deep fried <input checked="" type="checkbox"/> Potato & Peas Samosa 150
Popular Indian snack with potato and pea nut filling <input checked="" type="checkbox"/> Kolkata Kathi Roll - 225/225/250
Paneer/Egg/Chicken
Griddle crisp thin Paratha with sliced onion, tomato and capsicum stuffing | <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Pav Bhaji 225
One of the most popular Indian street food - mashed potato & mix vegetables with spices ☞ <input checked="" type="checkbox"/> Sheesh Tawook in Wrap 300
Traditional Arabic & Turkish kebab rolled with pickled cucumber, crunchy lettuce, tomatoes & garlic mayonnaise in tortilla bread <input checked="" type="checkbox"/> French Fries 125 |
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LUNCH AND DINNER SPECIALS

12.00 hrs till 23.00 hrs

INDIAN MAINS...

CURRIES

VEGETARIANS...

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| ☑ Paneer Lababdar
Cottage cheese tossed with velvety onion tomato gravy | 450 | ☑ Aloo Panchphoron
Potato cooked with five spices | 450 |
| ☞ ☑ Palak Paneer Chaman
Dices of cottage cheese cooked with distinguished flavor of green spinach | 450 | ☑ Dum Aloo Banarasi
Whole potatoes cooked in mildly spiced gravy | 450 |
| ☑ Kadai Paneer
Cottage cheese cooked with kadai Masala, dice onion- capsicum & tomato | 450 | ☑ Bhindi Jaipuri
Stuffed lady finger tossed in ghee finished with Bengal gram & curd mixture | 450 |
| ☞ ☑ Paneer Taka Tin
Cottage Cheese cooked in brown onion gravy and Chefs own handpicked spices | 450 | ☞ ☑ Kumbh Makai Hara Pyaz
Sliced baby corn & mushroom stir fried with spring onion | 450 |
| ☑ Diwani Handi (Mix. Veg Curry)
Carrot, beans, baby corn & bell peppers braised in rich cashew & brown onion | 450 | ☑ Beans Poriyal
Stir fried french beans with freshly grated coconut | 450 |
| ☞ ☑ Chuninda Sabzio ki Jhalfrezi
Combination of seasonal vegetables in a spicy semi dry preparation | 450 | ☑ Malai Kofta
A delightful Mughlai preparation - cottage cheese dumpling deep in mild cashew nut base gravy flavored with cardamom | 450 |
| ☑ Aloo Gobi Adraki
A ginger flavored homemade preparation with potato & cauliflower | 450 | ☞ ☑ Amar Jahan Kofta
A delicacy prepared with dry fruit, cottage cheese, mint, chillies cooked in onion & tomato gravy | 450 |

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NON VEGETARIAN

<p>■ Bhuna Gosht 700 Mutton cooked in brown onion and spices</p> <p>☞ ■ Mutton Rogan Josh 700 All time favorite Kashmiri mutton preparation cooked with tomato, dry ginger & funnel</p> <p>■ Gosht Saagwala 700 Lamb cooked with spinach flavored with garlic & homemade garam masala</p> <p>☞ ■ Rarha Gosht 700 Assorted lamb cuts & mince, tossed in spicy gravy with black cardamom & fenugreek</p> <p>☞ ■ Safed Maas 700 Spring lamb cooked with almond, cashew nuts & yoghurt</p> <p>■ Murgh Makhani 650 Chicken cooked in creamy reach tomato gravy</p> <p>☞ ■ Murgh Makkhan Palak 650 Char-grilled pieces of chicken cooked in a creamy tomato gravy with shreds of spinach, enriched with butter and cream</p> <p>☞ ■ Tawa Murgh Khutta Pyaaz 650 Chicken morsels in thick gravy topped with pickled onions</p> <p>■ Dum Ka Murgh 650 Chicken cooked on a slow fire and flavored with a bouquet of aromatic spices</p>	<p>■ Chicken Do Pyaza 650 Chicken prepared with onion & Indian spices</p> <p>■ Chicken Tikka Masala 650 Morsel of marinated boneless chicken cooked in Tandoor and finished with the chop masala</p> <p>■ Chicken Dehati 650 Local spicy chicken preparation</p> <p>☞ ■ Murgh Patiala 650 Chicken cooked in chop onion, tomato Masala garnish with flat egg omelet</p> <p>☞ ■ Dhania Murg 650 Home-style, rich chicken curry with Indian fine herbs and predominant flavour of fresh coriander</p> <p>☞ ■ Zafrani Murgh Korma 650 Chicken cooked with cashew base gravy with saffron very mild preparation</p> <p>■ Macher Jhol 625 Bengali style fish preparation with ginger, onion, jeera paste & mustard oil</p> <p>■ Sarso Bata Mach 625 Fish prepared with thick mustard paste</p> <p>■ Prawn Malai Curry 900 Prawns delicately cooked with coconut milk & cashew paste, fine Indian herbs</p>
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DAL

<p>■ Dal Tadka 325 Arhar dal cooked and tempered in pure desi ghee with jeera onion & tomato</p> <p>☞ ■ Dal Makhani 450 Whole black lentils simmered overnight with spices, finished with cream, butter and tomato— a traditional delicacy</p>	<p>■ Rajma Masala 350 Kidney beans cooked with Indian spices, onion & tomato</p> <p>■ Dal Panchrattan 375 Combination of five lentils cooked & tempered</p>
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BASMATI KHAZANA

<p>■ Gosht Hydrabadi Biryani 700 Traditional basmati rice and mutton combination, cooked to perfection, served with raita, papad and chutney</p> <p>■ Murgh Hydrabadi Biryani 650 Traditional basmati rice and chicken combination, cooked to perfection, served with raita, papad and chutney</p> <p>☞ ■ Jangli bamboo Biryani 700/ 750/800 Chefs own creation Vegetarian/Chicken/Mutton biryani, will serve in hollow bamboo, served with raita, papad & pickle (request you to bear with us at least half an hour advance order for same to get authentic flavor)</p>	<p>■ Nizami Tarkari Biryani 600 A blend of garden vegetables and basmati rice, slowly cooked under dum, served with raita, papad and chutney</p> <p>■ Choice of Pulao 325 Kashmiri/jeera peas/assorted vegetable</p> <p>■ Choice of Rice 275 Jeera Rice/ Steamed Rice</p> <p>■ Moong dal Khichri 350 Rice and lentil cooked on slow fire till done and tempered with cumin seeds</p>
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INDIAN BREADS AND RAITA

<p>■ Tandoori Roti 75</p> <p>■ Naan – Plain/Butter/Garlic 125</p> <p>■ Aloo Ka Paratha 150 Whole wheat Indian bread stuffed with mashed potato & spices</p> <p>■ Missi Roti 115 Indian bread made with gram & wheat flour flavored with ajwain</p> <p>■ Roomali Roti 150 Specialty of Hyderabad as thin as hanky</p>	<p>☞ ■ Malabari Paratha 150 Layered of paratha , a traditional preparation from Kerala</p> <p>☞ ■ Satte Pe Satta 550 Assorted 7 breads in a basket</p> <p>■ Choice of Raita 250 Pudina/Cucumber/Boondi/Burrani/Mix Veg</p>
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ORIENTAL MAINS...

VEGETARIAN

- ☑ **Thai Curry** 550
Red or green flavored with galangal, lemon grass and kafir lime leaves, thickened with coconut milk & vegetables
- ☑ **Stir Fry Chinese Green** 550
Quick stir fried combination of Pokchoy, Chinese cabbage, and exotic vegetables with fried garlic
- ☑ **Babycorn, Mushroom & Broccoli in Mahalak Sauce** 500
Stir fried in spicy mahalak sauce
- ☑ **Red Pepper, Spinach & Baby Corn in Thai Basil sauce** 500
Stir fried in a spicy Thai sauce
- ☑ **Vegetable Manchurian** 500
Deep fried mixed vegetable dumplings cooked in reach soya sauce – All time favorite
- ☑ **Assorted Vegetables** 500
hot garlic sauce / chili garlic coriander sauce
- ☑ **Assorted Vegetables with Cashew & Almonds** 500
Stir fried vegetables with Chef special sauce
- ☑ **Mix Vegetable with Baby Corn & Black Mushroom** 550
Stir fried with spicy thai sauce
- ☑ **Potatoes & Corn in Shanghai Style or Dry Red Pepper** 550
Shredded potato & corn in a spicy sauce

NON VEGETARIAN

- ☑ **Thai Curry** 650
Red or green flavored with galangal, lemon grass and kafir lime leaves, thickened with coconut milk & Chicken
- ☑ **Chicken Kung Pao Style** 650
Chicken and fried cashew nuts tossed in spicy hot garlic sauce

- ☑ **Shredded Chicken in Spicy Butter Garlic Sauce** 650
Shredded chicken finished in a mild spicy sauce, enriched butter and garlic
- ☑ **Chilly Chicken** 650
Chicken tossed with soya sauce, bell pepper and onion – dry or gravy as per your choice
- ☑ **Nasi Goreng** 650
Rice served with spicy Indonesian chicken satay and fried egg
- ☑ **Chicken Penanag** 650
Slice chicken in a spicy peanut sauce
- ☑ **Lemon Chicken** 650
Chicken prepared with tangy gingery lemon sauce
- ☑ **Chicken in Szechwan Sauce/Black Pepper/Oyster Sauce/Hot Garlic Sauce** 650
Diced chicken with leeks, spring onion & pepper with choice of sauce
- ☑ **Peking Lamb** 700
Stir fried with sweet beans, chilli paste & spring onion
- ☑ **Shredded Lamb Dry Red Pepper** 700
Stir fried lamb with double pepper sauce
- ☑ **Konji Lamb** 700
Shredded lamb cooked with julienne pepper, five spice powder & Hoisin sauce
- ☑ **Sliced Steam Fish in Soya Garlic Sauce** 675
Marinated steamed fillet of fish in soya garlic sauce
- ☑ **Fish in Oyster Sauce/Hoisin Sauce/Schezwan Sauce** 675
- ☑ **Prawns in Hot Garlic Sauce/Singaporean Laksha** 900

ORIENTAL SIDES...

- ☑ **Fried Rice** 325/350/350/450/550
vegetable/Mushroom/Burnt garlic/Chicken & egg/Prawns
- ☑ **Moon Fung Rice** 350/450
Vegetables/ Chicken
- ☑ **Hakka Noodles** 325/350/450/550
vegetable/chili garlic/ Chicken & egg / Prawns
- ☑ **Pan Fried Noodles** 425/525
Choice of Vegetable/ Chicken

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WESTERN MAINS...

Grilled Vegetable Skewer Marinated cottage cheese, capsicum with button mushrooms and baby corn, grilled and served on bed of saffron rice and barbeque sauce	550	Chicken Picata Shallow fried chicken breast with capers, lemon, parsley & butter sauce	650
Melanzane Alla Parmigiana Layered with egg plant, tomato and mozzarella, gratinated with parmesan	550	Chicken Stroganoff Chicken cooked with butter, mushroom, bell peppers with herbs, serve with rice	650
Baked Vegetable Florentine Béchamel sauce enriched assorted vegetables spread over spinach and gratinated	550	Chicken Pepper Steak Grilled stuffed chicken breast served with pepper sauce	700
Ratatouille Napoleon All time classic Ratatouille with a difference	550	Mutton Zurichoise Swiss specialty - Rich & creamy shredded mutton tossed enhanced with mushroom	700
Pasta - Spaghetti, Penne, Farfalle or Fusilli	450	Shepherd's Pie Juicy lamb mince and topped with mashed potato is cooked in oven to perfection	700
Arrabbiata Sauce Spicy tomato sauce with garlic and basil		Grilled Fish with Char Grilled Vegetables & Herb Butter Grilled fillet of fish with char grilled vegetable bouquetire and herb infused butter sauce	650
Napoleon Sauce Tomato sauce with garlic and basil		Steam Fillet of Fish Steamed fish with mushroom broth, broccoli and noodle	650
Alfredo Sauce/ Creamy Basil Pesto		British Connection All time mouth watering favorite - golden fried fillet of fish served with tartar sauce & french fries	650
Bolognese Sauce Minced meat sauce in bologna style with freshly grated parmesan	500	Pistachio Crusted Norwegian Pink Salmon with Caper Olive Sauce Norwegian pink salmon marinated with olive oil & herbs grilled with perfection & served with parsley pilaf, vegetable bouquetire, butter garlic sauce and mashed potato	999
Vegetable Lasagna Layered lasagna sheet and exotic vegetable, topped with cheese sauce and baked	450	Grigliati Gamberi Grilled Prawns with herb lemon butter and served with mashed potato, parsley butter rice and vegetable bouquetire	900
Risotto Mushroom/prawns	550/ 650	Mixed Grill – Sizzling Sizzler	550 / 700
Cajun Spice Chicken Succulent chicken marinated in homemade Cajun spice, served with mashed potatoes and greens	650	VEGETARIAN – Grilled cottage cheese, vegetable cutlet sauté mushrooms and baked beans	
Caramelised Lemon Chicken Succulent pan roast chicken with interesting flavor of garlic, rosemary and lemon, served with mushroom sauce and mashed potatoes	650	NON VEGETARIAN – Grilled fish fillet, chicken breast, and fried egg	
Salsa Chicken Pan fried chicken breast topped with tomato basil sauce, red onion salasa on a bed of olive & lettuce salad	650		

WESTERN SIDES...

Mashed Potatoes	200
Parsley Butter Rice	250
Garlic Bread	200
Skillet Vegetables	200

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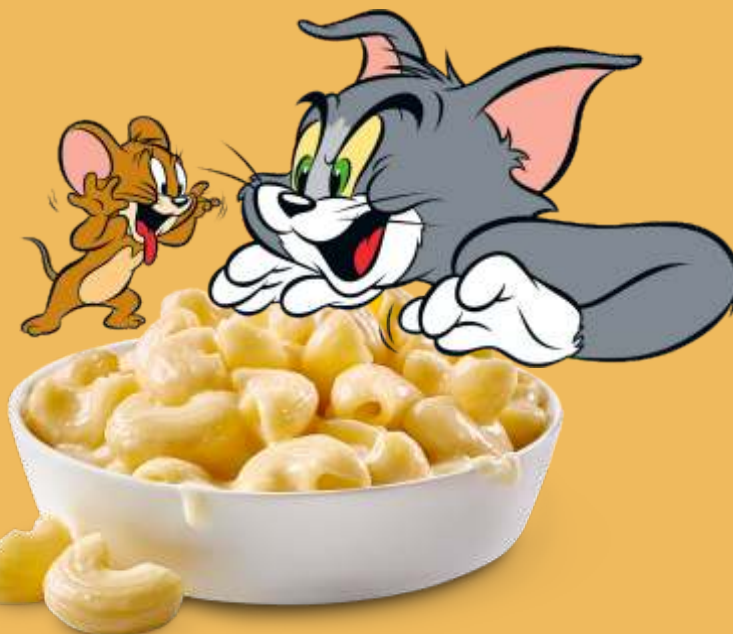


KIDS MENU

Menu for children aged 12 years and under



- Doremon's Magic** 250
 Chicken nuggets with french fries
- Power Puff Dolce** 250
 Finger shaped fish marinated with mild herbs and golden deep fried, served with tartare sauced
- Harry Potter Burger**
 - Vegetable** 225
 - Chicken** 250
- Tom & Jerry** 225
 Plain sandwich with filling of chicken & boiled egg
- Mini Pizza Margherita** 225
- Mac 'n' Cheese** 250
 Classic baked macaroni and cheese with mushroom



REGIONAL

- Gulab Jamun**
 Deep fried soft cottage cheese dumpling submerged in thin sugar syrup
- Moong Dal Halwa**
 Lentil pudding
- Rasogulla**
 Poached paneer balls dipped in sugar syrup
- Rasmalai**
 Poached cheese dumpling deep in thin saffron creamy sauce



DESSERT

- | | INTERNATIONAL | |
|-----|--|-----|
| 275 | <input checked="" type="checkbox"/> Date Pancake | 325 |
| | <input checked="" type="checkbox"/> Sizzling Brownie with Ice Cream | 275 |
| 325 | Served with vanilla ice cream almond silvers & hot chocolate sauce | |
| | <input checked="" type="checkbox"/> Baked Cheese Cake | 275 |
| 250 | <input checked="" type="checkbox"/> Apple Pie with Ice Cream | 275 |
| | <input checked="" type="checkbox"/> Baked Alaska | 275 |
| 275 | <input checked="" type="checkbox"/> Chocolate Mouse in Edible Chocolate Cup | 275 |
| | <input checked="" type="checkbox"/> Selected of Ice cream | 250 |
| | (Vanilla/strawberry/butter scotch/chocolate) | |
| | <input checked="" type="checkbox"/> Sundaes | 300 |
| | Two Scope of Ice Cream with Dry and Fresh Fruits | |
| | <input checked="" type="checkbox"/> Seasonal Fruit Platter | 275 |



Kindly inform order taker if you are allergic to any ingredients
 Vegetarian, Non Vegetarian, Chefs Recommendations

All prices are in INR / taxes as applicable*



SOFT BEVERAGES

Aerated Drinks	125	Bottle Water with service	75
Fresh Lime Water/Soda	125	Vedica Water with service	125
Diet Soft Drinks	125	Lemon Ice Tea	125
Fresh Juice	175	Energy Drinks	125

HOT COLD BEVERAGES

Hot Chocolate	175	Coffee Mocha	150
Cold Coffee with or without Ice Cream	150/200	Irish Black Coffee	175
Cappuccino	150	Coffee Americano	150
Black Coffee	150	Coffee Macchiato	150
Espresso	150	Tea	150
Coffee Latte	150	(Masala/Ginger/Elachi/Darjeeling/Assam/English breakfast tea/Earl Gray/Green/Jasmine/Chamomile/Peppermint)	





MOCKTAILS

Virgin Pina Colada (pine apple juice, Coconut Milk & Fresh Cream)	200
Virgin Mary (tomato juice with tobacco & Worcestershire sauce)	200
Blue Lagoon (blue curacao, lime juice & topped with lemonade)	200
Ray of Sunshine (orange juice, pine apple juice, cranberry juice & sour mix)	200
Fruity Fusion (strawberry crush, orange juice, pineapple juice & limejuice blend with ice)	200
Avalanche (mint leaves, ginger, salt, sugar syrup, lime juice & sprite blend with crushed ice)	200
Swing (grenadine syrup, fresh lime top with 7 up)	200
Down Under Snow Ball (peach syrup, orange juice blend with vanilla ice cream)	200
Cola Float (cola with the scoop of vanilla ice cream)	200
Mint Fruit Punch (fresh mint leaves lemon rind, lemon juice, sugar syrup, orange juice)	200

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hotel patliputra continental