

# Top in Town

KITCHEN & BAR

SCAN & ORDER



GRANT ROAD | AMBERNATH | MIRA ROAD

## Pizza 9"

7 pm to 12 am

Margherita Pizza	349
Wild Mushroom Garlic Pizza 🍄	365
Chatapata Paneer Pizza	369
Farmhouse Pizza	369
Chicken Tikka Pizza 🍗	379
🌶️ Spicy Mexican Chicken Pizza	379
Chicken Tikka Makhani Pizza 🍄	379

## Continental Mains

7 pm to 12 am

Choice Of Pasta 389 / 429 / 465

*Veggie / Chicken / Seafood,  
Penne, Fuisilli, Spaghetti or Macaroni  
Choice Of Sauce - Arrabiata, Alfredo,  
Creamy Tomato or Pesto*

*Choice Of Topping - Zucchini, Babycorn,  
Mushroom, Cauliflower, Broccoli Or Carrot (Any Three)*

*Non Veg - Grilled Chicken / Mixed Seafood*

Creamy Baked Veggie 389

Lava Char Grilled Chicken 399

*Grilled Chicken Breast, Mashed Potato,  
Brown Sauce & Boiled Veggies*

Fish & Chips (Basa/Pomfret) 525 / 689

## Sizzlers

7 pm to 12 am

Paneer Tikka / 455 / 475 / 689

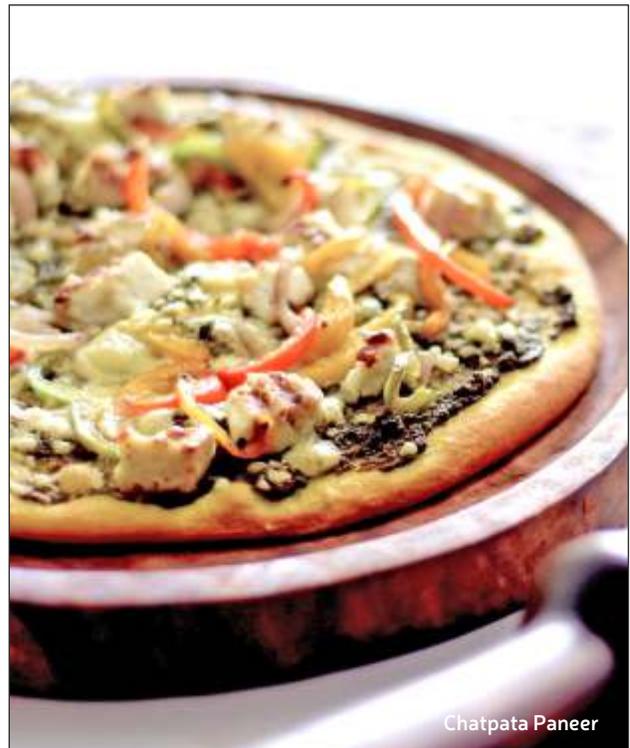
Fried Chicken /

Mexican Chicken /

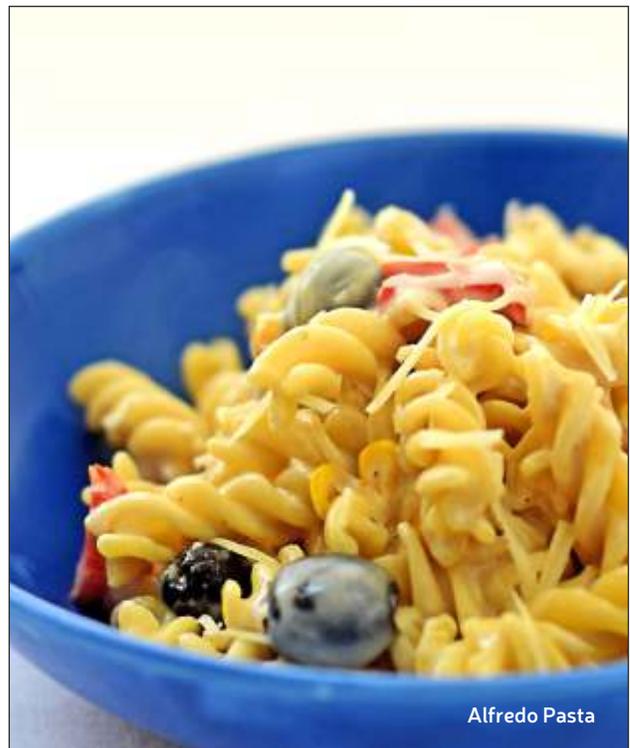
Prawns

Desi Fire Sizzler 455 / 699

*Veg / Chicken*



Chatpata Paneer



Alfredo Pasta



Lemak Laksa



Fattoush Salad

# Lunch & Dinner

7 pm to 12 am

## SOUPS

Tomato Basil Soup	179
Choice Of Cream Soup <i>Veg / Chicken</i>	179 / 189
<i>Tomato, Vegetable, Broccoli, Mushroom Or Chicken</i>	
Palak Soup <i>Veg / Chicken</i>	179 / 189
<i>Spinach Based Vegetable Shorba</i>	
Lemon Coriander Soup <i>Veg / Chicken</i>	179 / 189
<i>A Delightful Lemon And Coriander Flavoured Soup</i>	
Sweet Corn Soup <i>Veg / Chicken</i>	179 / 189
<i>Thick Soup Of Fresh Vegetables And Sweet Corn</i>	
 Manchow Soup <i>Veg / Chicken</i>	179 / 189
<i>Spicy Soup With Chopped Vegetables, Ginger And Garlic</i>	
Hot n Sour 	179 / 189
Zucchini Noodle Soup <i>Soya Based Soup With Shredded Vegetables, Pungent In Flavour</i>	
Lemak Laksa Soup 	195 / 215
<i>Chicken / Prawns</i>	
<i>Flavourful Coconut Milk Based Soup With Noodles</i>	
Thukpa Soup <i>Veg / Chicken</i> 	189 / 199
Khowsuey Soup <i>Veg / Chicken</i> 	189 / 199

## SIDES 7 pm to 12 am

French Fries / Peri Peri Fries	139 / 149
Potato Wedges with Mayo Dips	159
Cheese Garlic Bread	215
Green Salad	159
Chaat Papdi / Aloo / Chana / Peanut / Corn	149
Papdi Spread Chaat	159
<i>Tangy &amp; Spicy Seasoned Curd Spread with Papdi</i>	
Chana Garlic Fry / Koliwada	149
Greek Salad	169
Bruschetta <i>Veg / Chicken</i>	169 / 219
Warm Grilled Vegetable Salad	215
Fattoush Salad <i>Veg / Chicken</i>	189 / 215
Chicken Tikka Salad	269
Caesar Salad <i>Veg / Chicken</i>	239 / 259
Corn Pepper Fritters	289
Chilli Cheese Toast	259

- Nachos With Cheese Sauce 🍷 259
- Mexican Loaded Nachos 🍷 319
- Herbed Sesame Fish Finger 449

## Veg / Non-Veg Starters

7 pm to 12 am

### CHINESE

- Vegetable Crispy 279
- Spring Roll Veg / Chicken 269 / 345
- Schezwan Fingers 305  
*Finely Chopped Vegetables Fingers, Deep Fried And Tossed In Schezwan Sauce*
- Lemon Chilli Babycorn Tempura 289  
*Crispy Light Baby Corn Tempura, Wok Fried With Chilli, Lemon & Onion*
- Wonton Tacos Veg / Chicken 289 / 319  
*Crispy Veg, Spring Onion & Garlic, Served With Wonton Tacos*
- Rock Corn Tempura 259  
*American Corn Tempura, Home Made Chilli Sauce*
- Babycorn / Cottage Cheese 289 / 319  
Salt N Pepper
- Broccoli & Manchurian Balls in 🍷  
Shanghai Sauce 319  
*Wok Tossed Crispy Broccoli & Manchurian Balls*
- Oriental Crispy Veg 🍷 319  
*Crispy Fried Exotic Veggies, Tossed with Oriental Spices*
- Paneer Chilli Bao 🍷 339  
*Finely Chopped Vegetables Fingers, Deep Fried & Tossed In Schezwan Sauce*
- 🌶️ Thai Chilli Basil Cottage Cheese 319
- Cottage Cheese Chilli Dry 319
- Green Schezwan Dry 319 / 289  
*Cottage Cheese / Potato*
- Thai Roast Cottage Cheese 319
- Oriental Crispy Chicken 🍷 359  
*Crispy Fried Chicken Juliennes, Tossed with Oriental Spices*
- Chicken Chilli Bao 🍷 349  
*Traditional Chinese Steamed Bun, Filled with Chilly Chicken*
- Chicken in Shanghai Sauce 🍷 349  
*Wok Tossed Crispy Chicken in Shanghai Sauce*
- Chicken Lolly Pop 335
- Thai Chicken Roast 🍷 369  
*Clay Oven Baked Morsels of Chicken Marinated in Thai Spices & Wrapped in Banana leaf*



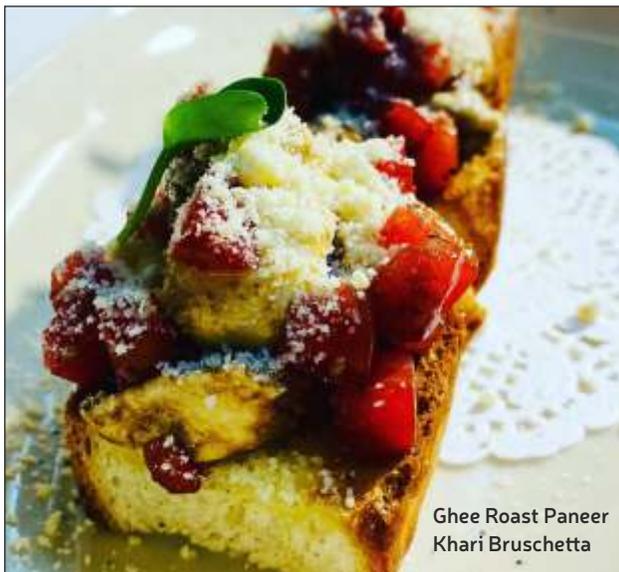
Lemon Chilli Baby Corn Tempura



Wonton Tacos



Tandoori Prawns



Ghee Roast Paneer  
Khari Bruschetta



Chicken Chilly Bao

Kung Pao Chicken Dry	369
Green Schezwan Dry 🍴	369 / 539
<i>Chicken / Prawns</i>	
Honey Chicken	369
Chicken Chilli Dry	369
Salt N Pepper <i>Chicken / Prawns</i>	369 / 539
Katsu Chicken / Prawns	369 / 539
Fish Butter Chilli Sauce	449
Golden Fried Prawns	539

## INDIAN 7 pm to 12 am

Tandoori Angare Aloo	259
<i>Potato Marinated In Tandoori Masala &amp; Charcoal Oven Cooked</i>	
Alu Makai Tikki	269
<i>Fresh Corn, Potato Flakes &amp; Cheese With Indian Herbs, Served Deep Fried</i>	
Kaju Methi Roll	289
<i>Barrels Of Fresh Ground Fenugreek With Cashewnuts &amp; Spices. Served Deep Fried with Chuntney</i>	
Cheese Chaska 🍴	299
<i>Grated Cheese Mixed With Onion &amp; Chilli, Rolled In Breadcrumbs &amp; Deep Fried</i>	
Veg Maratha Kebab	305
<i>Paneer, Mushroom &amp; Potatoes Marinated With Indian Spices, Green Chilli Paste, Yoghurt &amp; Cream Cheese Cooked In Clay Oven</i>	
Paneer Magic Stick 🍴	325
<i>Soft Cottage Cheese Tossed In Green Chilli, Mustard, Curry Leaves &amp; Cheese Sauce</i>	
Paneer Koliwada	319
<i>Crispy Fried Cottage Cheese Fingers Marinated In a Spicy Mix</i>	
🌶️ Teekha Paneer Mirch 🍴	319
<i>Teekha Paneer Mirch Fiery Combination Of Cottage Cheese &amp; Chinese Chilli. Must Try!</i>	
Paneer Afgani	319
<i>Cottage Cheese Marinated In Tandoori Special Masala Coated With Cheese &amp; Cooked in Charcoal Oven</i>	
Paneer Hilltop 🍴	319
<i>Paneer Stuffed With Freshly Grounded Mint Flavoured Chutney &amp; Cooked With Tandoori Masala</i>	
Murgh Chakori Kebab	379
<i>Chicken With Fenugreek &amp; Garlic</i>	
Ghee Roast Paneer 🍴	299 / 339
<i>Khari Bruschetta / Chicken</i>	
Mini Cheese / Chicken 🍴	285 / 299
Naan Bomb	

<b>Chicken Tikka</b>	<b>379</b>
<b>Murgh Maratha Kebab</b>	<b>385</b>
<i>Tender Chicken, Hung Curd, Cream Cheese, Egg White &amp; Green Chilli Paste</i>	
<b>Murgh Wajidali Kebab</b>	<b>379</b>
<i>Boneless Chicken, Fresh Cream, Spices &amp; Dry Fruits</i>	
<b>Murgh Lasooni Kebab</b>	<b>379</b>
<i>A Mealng of Chicken &amp; Roasted Garlic</i>	
<b>Murgh Basil Kebab</b>	<b>379</b>
<i>Chicken &amp; Fresh Basil</i>	
<b>Murgh Phooljhadi Kebab 🍷</b>	<b>379</b>
<i>Chef's Special Chicken Kebab</i>	
<b>Mutton Seekh Kebab</b>	<b>419</b>
<i>Mutton Mince, Saffron, Chilli &amp; Mint</i>	
<b>Tandoori Prawns/ Kadipata Prawns</b>	<b>529</b>
<i>Green Chillies, Curry Leaves, Dry Coconut &amp; Coastal Spices Tossed Prawns</i>	
<b>Surmai Tawa Fry</b>	<b>535</b>
<i>Ginger, Garlic &amp; Kashmiri Chilli. As Per Size</i>	
<b>Tandoori Pomfret</b>	<b>689</b>
<i>Whole Pomfret as per Size, Marinated in Indian Chilli Paste &amp; Spices, Cooked in Tandoor</i>	



Cheese Chaska

## Main Course Veg / Non-Veg

7 pm to 12 am

### CHINESE

<b>Hong Kong Vegetables</b>	<b>329</b>
<b>Stir Fried Chinese Greens</b>	<b>329</b>
<b>Kung Pao Cottage Cheese</b>	<b>339</b>
<b>🌶️ Cottage Cheese Schezwan</b>	<b>339</b>
<b>Cottage Cheese Green Schezwan 🍷</b>	<b>339</b>
<i>Paneer Tossed in a Unique Green Mildly Flavoured Schezwan Marinade</i>	
<b>Cottage Cheese In Black Bean Sauce</b>	<b>339</b>
<i>Crispy Paneer Tossed In A Special Black Bean</i>	
<b>Vegetables In Hunan Sauce</b>	<b>339</b>
<i>Assorted Exotic Chinese Vegetables With A Touch Of Soya &amp; Hunan Chilli Sauce</i>	
<b>Three Treasure Vegetables</b>	<b>339</b>
<b>Thai Vegetable Curry Red or Green</b>	<b>339</b>
<i>Exotic Vegetables Simmered in Your Choice Of Authentic Red Or Green Thai Curry</i>	
<b>Thai Chicken Curry</b>	<b>355</b>
<b>🌶️ Chicken Schezwan</b>	<b>389</b>



Tandoori Bharwan Aloo



Cottage Cheese In Black Bean Sauce



Thai Vegetable Curry



Paneer Tikka Masala

**Chicken In Black Bean sauce 389**

**Kung Pao Chicken 389**

*Chicken Cubes Stir Fried In Chilli, Onion, Ginger & Garlic With A Touch Of Vinegar. Tossed With Cashewnuts*

**Chicken Green Schezwan Gravy 🍴 395**

**Hot Garlic Sauce 375 / 449 / 559 / 675**

*Chicken / Basa / Prawns / Pomfret*

*Choice of Meat Cooked with Garlic Flavoured Red Chilli Sauce*

**INDIAN 7 pm to 12 am**

**Veg Gassi 🍴 339**

*Spicy Coconut Flavoured Vegetable Curry*

**Bhindi Sabji Tawa 339**

*Lady Finger, Mushroom, Babycorn, Capsicum, Tomato, Onion, Green Peas & Beans in a Tangy Gravy*

**Vegetable Chop Masala 339**

*Chopped Vegetable Cooked with Selected Indian Spices in a Saffron Flavoured Gravy*

**Subz Lonavala 339**

*Julienes of Vegetables Cooked in a Rich Onion Gravy*

**Kofta Bhuna Masala 🍴 339**

*Seasonal Fine Chopped Vegetables Dumplings Simmered in a Silken Tomato & Onion Gravy*

**🌶️ Veg Chatpata 🍴 339**

**Veg Kolhapuri 339**

**Veg Handi 339**

**Veg Kadai 339**

**Paneer Mussalam 369**

*Paneer in Rich Silky Gravy*

**Reshmi Paneer 369**

*CCubes of Cottage Cheese Cooked with Cashewnut Gravy*

**Paneer Tikka Masala 369**

*Cubes of Paneer Marinated in Selected Red Tandoori Masala Cooked in Tandoor & Simmered in Rich Tomato Gravy*

**Paneer Dulari 369**

*A Combination of Paneer in Mildly Spiced Tomato Gravy and Spinach Masala*

**Lahori Paneer 369**

*Paneer Tossed in Spicy Rich Tomato Gravy Topped with Cheese*

**Subz Chilli Milli 🍴 369**

*A combination of Cabbage & Capsicum in a Tangy Red Gravy & Chopped Veggies in a Golden Gravy*

**Dal Tadkewali 245**

*Yellow Lentils Tempered with Cumin & Mustard Seeds Tomato & Fresh Coriander*

**Dal Palak 239**

*Delicious Combination of Spinach & Yellow Lentils*

**Dal Kolhapuri** 🍴 239

*Maharashtrian Spicy Toor Dal Flavoured with Red Chilli Paste & Tempered with Seasonings*

**Dal Makhani** 249

*Creamy Black Lentil Simmered with Special Indian Spices, Ghee, Tomato Puree & Cream*

## NON VEGETARIAN MAIN COURSE

7 pm to 12 am

**Boiled Egg / Omlette Masala Curry** 339

**Murgh Kalimirch** 395

*Boneless Chicken in Rich Black Pepper Tempered Gravy Black Pepper*

**Murgh Angara** 🍴 395

*Chunks of Chicken in Spicy Red Indian Gravy Flavoured with Carrom Seeds*

**Bhatti Murgh** 🍴 395

*Spring Chicken Cooked in Celery Tomato, Capsicum & Onion Gravy*

🌶️ **Lasooni Murgh** 🍴 395

*Boneless Chicken Marinated in Garlic & Dry Spices Cooked in Golden Yellow Gravy*

**Kombdi Rassa** 🍴 395

*All time favourite Maharashtrian Spicy Chicken Curry*

**Rajdhani Murgh** 395

*Minced Chicken & Chicken Tikka with Red & Yellow Peppers in a Succulent Gravy*

**Home Style Chicken Curry** 395

*Tender chicken, Fresh chopped Onion, Tomato & Coriander, Simmered Together*

**Lahori Murgh** 405

*Juicy Chicken Tossed in A Spicy Rich Tomato Gravy, Topped with Cheese*

**Chicken Tikka Masala** 405

**Chicken Gassi** 405

*Juicy Chicken in a Spicy Coconut Flavoured Curry*

**Kashmiri Rogan Josh** 475

🌶️ **Laal Mas** 475

🌶️ **Kadhai Gosht** 475

**Mutton Agri Masala** 475

*Whole Spices Flavoured Spicy Mutton Curry In Rural Maharashtrian Style*

**Goan Fish Curry** 489 / 509 / 559/ 675

*Basa / Surmai / Prawns / Pomfret*

**Murgh Mussalam** Half / Full 445 / 795

**Mutton Handi** Half / Full 549 / 999

**Chicken Handi** Half / Full 405 / 729



Murg Handi



Laal Maas



Thai Pesto Noodles

## CHINESE RICE / NOODLES VEG / NON VEG

Fried Rice/Noodles	319/325/385/429
<i>Veg / Egg / Chicken / Prawns</i>	
Corn & Olive Fried Rice	309
Burnt Garlic Rice / Noodles	385 / 445
<i>Chicken / Prawns</i>	
Chilli Garlic Rice / Noodles	395 / 449
<i>Chicken / Prawns</i>	
Schezwan Fried Rice	325 / 389 / 459
<i>Veg / Chicken / Prawns</i>	
Triple Rice	409 / 505 / 549
<i>Veg / Chicken / Prawns</i>	
Thai Pesto Noodles	309 / 359 / 549
<i>Veg / Chicken / Prawns</i>	
Nasi Goreng	459
<i>Malaysian Speciality Rice with Satay Chicken &amp; Omelette</i>	

## Rice Preparations

7 pm to 12 am

Steamed Rice 🍴	169
Jeera Rice	215
Peas Pulao	239
Dal Khichdi	249
Palakwale Chawal	239
<i>Rice Cooked in Freshly Ground Spinach Puree with Indian Spices</i>	
Subz Khichdi	239
Vegetable Handi Biryani	349
Paneer Biryani	359
<i>Clay Oven Cooked Paneer And Basmati Rice, Flavoured With Whole Spices, Layered And Slow Cooked</i>	
Chicken Handi Biryani	389
Chicken Hyderabad Biryani	389
Kolkata Special Biryani	399 / 499
Chicken / Mutton	
<i>Fragrant Basmati Rice &amp; Chicken Cooked in Dum Garnished with Birista, Boiled Potatoes &amp; Boiled Egg</i>	
Mutton Biryani	479
Prawns Biryani	539



Vegetable Handi Biryani

## Indian Breads

7 pm to 12 am

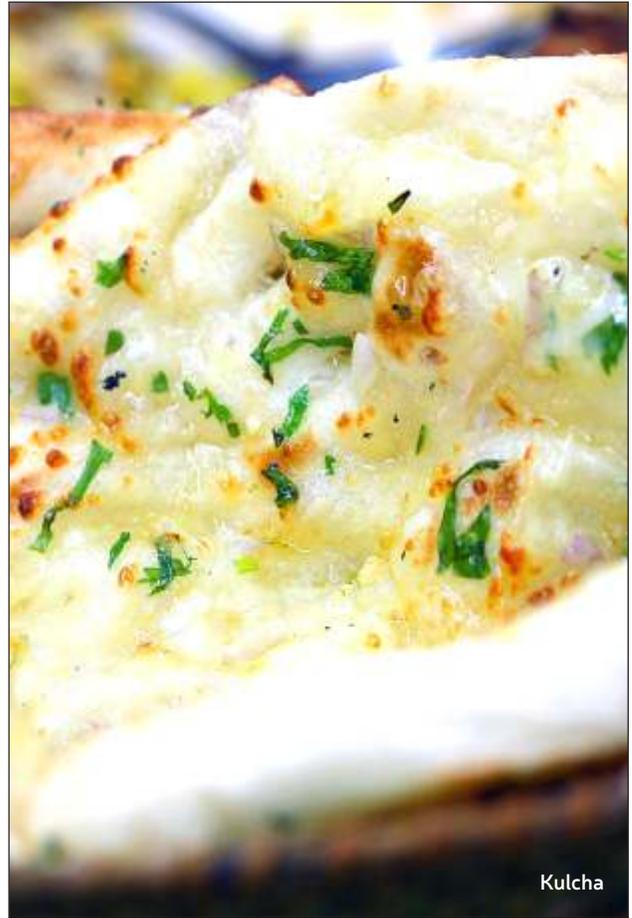
Roti	59
🌶️ Mirch Ki Roti	69
Naan	69
Kulcha	69
Laccha Paratha / Pudina Paratha	85
Lasooni Naan	89
Ajwain Laccha Paratha	85
Missi / Methi Roti	90
Aloo Paratha	125
Bharwan Paratha	145
Roti Basket 8 Pieces	349
With Butter Rs. 5 Extra	

## Raita/Poppadums

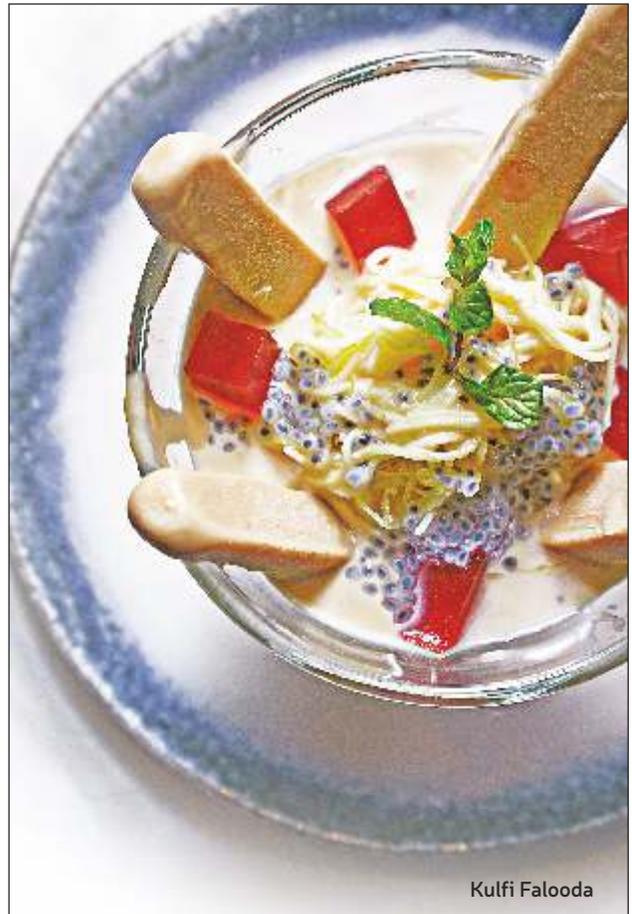
Raita Veg / Boondi / Pineapple	149
Poppadums Roasted / Masala	55 / 79
Roomali Tokri / Masala / Cheese	165 / 205 / 235
Khichiya / Masala	69 / 89

## Desserts

Ice Cream Flavours	149
Malai Kulfi	175
Gulab Jamun 🍷	155
Kulfi Falooda / With Rabdi	199
Chocolate Sizzling Brownie 🍷	299



Kulcha



Kulfi Falooda

Our Food is Cooked in Refined Oil / Ghee



# Krishna Palace

HOTEL

P-35/36, Additional M.I.D.C, Anand Nagar,  
Ambarnath (East) - 421 506

**Phone : +91 84212 98323 / 0251 2625500**

Email: [gm@krishnapalacehotel.in](mailto:gm@krishnapalacehotel.in)

Web: [www.krishnapalaceresidency.com](http://www.krishnapalaceresidency.com)

GRANT ROAD | AMBERNATH | MIRA ROAD

Follow us on  | 