

SWISS COURTYARD



Menu

BREAKFAST MENU

CANED JUICE	95
Choice fresh juice (orange/ watermelon/pineapple/guava)	140
CUT FRUIT	230
CEREAL (CORNFLAKES /MUSLI/CHOCO)	130/140/150
BREAD & BUTTER TOAST	130/140/150
EGG TO ORDER (BOILED/POACHED/FRIED/SCRAMBLED/OMELET)	
CHOICE OF PARATHA (ALOO/GOBHI/MIX VEG /PANEER)	
Upma	
Poha	
Idli with sambhar	
Medhu vada	
DOSA (MASAL/PLAIN/RAWA/PEPPER/CHESS/EGG DOSA)	
UTTAPAM (PLAIN/MASALA)	
POORI BHAJI	
CHOLY BHATURE	
PAN CAKE	
FRENCH TOAST	
WAFFLES	

SOUP

CONTINENTAL

Oven Roasted Tomato Soup

Rich creamy tomato soup served with garlic bread

Cream Of Mushroom Soup

Creamy white mushroom soup scented with thyme oil served with garlic bread

Cream Of Chicken

Creamy rich chicken soup scented with thyme oil served with garlic bread

CHINESE

Sweet Corn Soup

Chinese corn soup flavoured with celery, spring onion

Manchow

Chinese thick soup made with minced vegetables flavoured with light soy and vinegar served with crispy noodles

Hot & Sour

Chinese spicy thick soup made with fresh chilli, minced vegetables flavoured with dark soy and vinegar served

Steamed stuffed dumpling in thin chinese brot

SALAD

CAESAR

Chicken breast, tossed romaine, iceberg dressed in classic Caesar dressing, shaved parmesan

Garden Green Salad

sortment of cucumber, carrot, red onion, radish with fresh green chili and lemon

Basket Of Papadums

Papadums served with assorted chutneys

PAPAD & RAITA

Masala Papad

Black pepper papadum topped with tomato, onion, green chilli, chaat masala

Raita

Seasoned yoghurt with choice boondi, mix vegetable or pineapple

SHARING PLATTER

Arabic Vegetarian Mezze

Falafel, cottage cheese shish taouk, grilled mushroom, hummus, tzatziki, muhammara, fattoush, pita bread, tabbouleh, pickle

Indian Vegetarian Kebab

Assorted vegetarian kebab 2 pcs each paneer tikka, dahi kebab, soya chaap, vegetarian seekh kebab, mushroom tikka

Chinese Vegetarian

Assorted Chinese starters chili paneer, vegetable momo, spring roll, crispy vegetable wonton

Arabic Non-vegetarian Mezze

Assorted arabic kebabs chicken shish taouk, fish kebab, grilled lamb, hummus, tzatziki, muhammara, fattoush, pita bread, tabbouleh, pickle

Indian Non-vegetarian Kebab

Assorted kebab 2 pcs each murg tikka, murg malai tikka, murgh seekh, mutton seekh, fish tikka

Chinese Non-vegetarian

Assorted Chinese starters chilli chicken, chicken momo, spring roll, crispy chicken wonton

SIZZLER

Chinese Sizzler

Combination of paneer, stir fry vegetable, choice of noodles or rice
combination of chicken, stir fried vegetable, choice of noodles or rice

Continental Sizzler

Combination of grilled cottage cheese, sauté vegetable, french fry, choice of pasta or rice
combination of grilled chicken, sauté vegetable, french fry, choice of pasta or rice

PIZZA

Margherita

Tomato sauce, mozzarella, basil

Milanese

Tomato sauce, fresh tomato, mushroom, corn, onion, olive, zucchini, mozzarella

Paneer Tikka

Tomato sauce, spicy paneer, onion, bell pepper, mozzarella

Smoked Chicken & Sundried Tomato

Tomato sauce, chicken, pickled chilli, sundried tomato, mozzarella

Chicken Tikka Pizza

Tomato sauce, chicken tikka, onion, jalapenos, capsicum, mozzarella

Chilli Chicken Pizza

Tomato sauce, spicy chicken, onion, chilli, capsicum

INTERNATIONAL FAVOURITES

Sunset Trio

Basket of onions rings, mozzarella sticks and fried mushroom with cheese mayo

Mushroom & Spinach Bruschetta

Butter sautéed spinach & mushroom, cheese sauce served on toasts

Cajun Potato Cakes

Pan seared mashed potato topped with cajun yoghurt, tomato salsa

Cheese Corn Roll

Cheese, corn, bell pepper rolled in crispy thin sheet

INTERNATIONAL FAVOURITES

Falafel

Chickpea patty with hummus, homemade pita bread, pickle, salad

Mexican Nachos With Salsa

Nachos with refried beans, cheese served with tomato salsa, sour cream, guacamole

Refried Beans Taco

Black beans, onions, peppers, corn and sour cream with french fries

Mushroom Tostada

Black beans, onions, peppers, corn and sour cream with french fries

Mushroom Tostada

Thin crust bread top on three types mushroom baked in cheese

NON VEGETARIAN

Crispy Chicken Nuggets

Served with bbq sauce & peri peri sauce

B.B.Q Chicken Tacos

Chicken, black bean, sour cream and taco seasoning stuffed in crispy shell

Chicken Shish Taouk Kebab

Grilled chicken, hummus, pita bread, pickle, salad

B.B.Q Chicken Wings

Wings tossed in smokey BBQ sauce

Alfredo Baked Chicken

Diced tender chicken baked in alfredo sauce. served with garlic toast

Crispy Fish Finger

Crumb fried sole fish batons with tartar sauce

ORIENTAL APPETIZERS

Tibetan Momo Basket

Assortment of six pieces of vegetarian dim sum served steamed with dipping sauces

Crispy Corn Salt & Pepper

Golden corn kernel, tossed with onion and bell pepper

Crispy Chili Paneer

Crispy fried cottage cheese tossed in Szechwan sauce

Vegetable Manchurian

Vegetable dumpling stir fried in soy coriander

Honey Chilli Potato

Stir fried potato in chilli honey sauce

Honey Chilli Lotus Stem

Stir fried lotus stem in chilli honey sauce

Crispy Chilli Mushroom

Crispy fried mushroom tossed in szechwan sauce

Dragon Style Spring Roll

Thin sheet rolled with vegetable, bell pepper and crisp fried
Crispy Vegetable Salt & Pepper.

NON VEGETARIAN

Tibetan Momo Basket

Assortment of six pieces of non-vegetarian dim sum served steamed with dipping sauces

Dragon Style Chicken Spring Roll

Thin sheet rolled with chicken, onion, bell pepper and crisp fried

Oriental Style Chicken

Diced chicken with your choice of sauce
Szechwan Chilli | Honey Chilli | Black Pepper | Hot Garlic | Salt & Pepper

Drums Of Heaven

Chicken lollipop tossed with szechwan sauce

Chicken 65

Diced chicken cooked with curry leave, onion, mustard seed & chilli sauce

Sesame Chilli Prawns

Prawns Tossed In Garlic Sesame Chilli Sauce

Oriental Style Fish

Sliced sole fish with your choice of sauce

Singapore Chilli | Sweet & Sour | Chilli Bean| Black Pepper | Hot Garlic

INDIAN KEBABS

Peri Peri Paneer Tikka

Morsels of cottage cheese with spicy portuguese marinade of pickled chilli

Malai Paneer Tikka

Morsels of cottage cheese with nutty marinade of cashew nut with yoghurt

Achari Paneer Tikka

Morsels of cottage cheese marinade with pickle and yoghurt

Methi Mater Makai Ki Seekh

Fenugreek flavored green peas, corn and vegetable mince, skewered

Tandoori Khumb Jugalbandi

Button mushroom filled with spiced cheese

Hara Bhara Kebab

Crispy crumbed kebab of vegetable & cashew nut with mélange of aromatic spices

Mushroom Ki Galouti With Crispy Paratha

Pan-fried smoked mushroom melts in mouth

Malai Soya Chaap

Soya chaap marinated with cream cheese and yoghurt flavoured in lemon, cardamom

Chandni Chowk Ki Soya Chaap

Soya chaap marinated with cheese, yoghurt, garam masala

Dahi Ke Kebab

Delicate kebab of hung curd and mélange of aromatic spices

INDIAN KEBABS (NON VEG)

Peri Peri Chicken Tikka

Boneless morsels of chicken with spicy portuguese marinade of pickled chilli

Murgh Malai Tikka

Boneless morsels of chicken marinated with cream cheese, yoghurt

Lehsuni Murgh Tikka

Boneless morsels of chicken marinated with garlic, cream, yoghurt, yellow chilli

Kali Mirch Murgh Tikka

Boneless morsels of chicken marinated with cream cheese, yoghurt, black pepper

Creamy Lemon Chicken

Boneless morsels of chicken marinated with garlic, cream, yoghurt topped with lemon juice

Tandoori Chicken

Half a chicken in traditional punjabi recipe

Murgh Tangri Kebab

Chicken drumstick stuffed with minced chicken flavoured with cardamom

Murgh Seekh Kebab

Minced chicken with onion, pistachio and yellow chilli powder

Mutton Gilafi Seekh Kebab

Minced lamb kebab coated with bell pepper and onion

Galouti Kebab With Crispy Paratha

A delicacy of pan fried minced lamb which simply melts in mouth

Amritsari Macchi

Deep fried fillets of fish coated with spiced gram flour and caraway seeds

Ajwain Machli Tikka

Sole fish marinated with yoghurt, spiced and carom seeds cooked in tandoor.

INTERNATIONAL MAIN COURSE

Peri - Peri Grilled Cottage Cheese Pocket

Stuffed cottage cheese steak with spinach, mushroom sautéed, seasonal vegetable

Baked Vegetable

Exotic vegetable cooked in white sauce baked in cheese

Sauté Vegetable

Exotic vegetable sauté in garlic with chili flakes

Old School Chicken Steak

Grilled chicken steak with mushroom, french fries, sautéed seasonal vegetable

Grilled Fish, Lemon Butter Sauce

Grilled sole fish with mash potato and sautéed seasonal vegetables

Grilled Chermoula Prawns

Prawns tossed in garlic with mash potato and sautéed seasonal vegetables.

ASIAN MAIN COURSE

Oriental Style Vegetables

Assorted vegetables tossed in sauce of your choice
Szechwan Chilly Garlic | Black Pepper | Sweet & Sour

Vegetable Green Curry

Assortment of oriental vegetables simmered in rich & aromatic
thai green curry served with steamed rice

Vegetable Manchurian

Vegetable dumpling in soya coriander sauce

Diced Chicken Choice Of Any One Sauce

Schezwan |Kung Pao |Black Bean |Black Pepper | Chilli Basil |Hot Garlic

Chicken Thai Red Curry

Sliced chicken simmered in rich aromatic thai red curry served with steamed rice

Sliced Fish In Black Bean Sauce

Sole fish cooked in flavorful black bean sauce

RICE & NOODLES

Wok Tossed Noodles

Thin noodles tossed in wok with onion, bell pepper, soy, vinegar
Choice Of Hakka | Chilli Garlic

Fried Rice (V)

Rice tossed in wok with garlic, onion, beans, carrot, soy
Choice Of Soy Garlic | Chilli Garlic
Steamed Rice

INDIAN MAIN COURSE VEGETARIAN

Dal Makhani

Black urad lentils simmered with tomato and butter

Dal Tadka Punjabi

Cumin tempered yellow lentils

Saag Channa Masala

Chickpea curry cooked in pureed spicy green curry

Paneer Pasand Ka

Indian cottage cheese in your choice of gravy

Makhani | Kadai | Lababdar | Tikka Butter Masala | Kali Mirch | Handi | Khatta Pyaz

Paneer Khurchan

Grated cottage cheese soaked on tawa seasoned with secret spices

Soya Rogan Josh

Stuffed soya chaap preparation with onion & aromatic whole spices

Dum Aloo Kashmiri

Stuffed potato simmered in creamy tomato gravy flavoured with fenugreek leaves

Mushroom Do Pyaza

Literally translates to mushroom with twice the onions, home-made spices and tomato gravy

Palak Paneer

Blend of spinach and fresh fenugreek leaves cooked with cottage cheese

Malai Kofta Curry

Fried cottage cheese dumplings simmered in creamy white gravy & cardamoms

Subziyon Ki Handi

Seasonal vegetables in rich tomato masala flavoured with garam masala

Keema Gobhi Matar

Grated cauliflower cooked with green pea tossed in onion tomato masala

Aloo Gobhi Mater Ka Tuk

Sauté of seasonal cauliflower and potatoes tempered with aromatic cumin

NON VEGETARIAN

Mughlai Egg Curry

Boiled egg in rich awadhi gravy flavoured with dried fenugreek

Murgh Tikka Makhani

Chicken tikka simmered in creamy tomato gravy flavoured with fenugreek

Pandara Road Ka Butter Chicken

Tandoori chicken simmered in creamy tomato gravy flavoured with fenugreek leaves

Lemon Chicken Lababdar

Chicken simmered in creamy white gravy flavoured with lemon and home-made masala

Kadhai Murgh

Literally translates to chicken with twice the onions, capsicum, spices tomato gravy

Rara Murgh

Chicken on the bone simmered with chicken mince, onion & tomato gravy

Chicken Curry

Chicken on the bone simmered with onion and yoghurt gravy spiced with cloves & cardamoms

Balti Murgh

Concoction of white gravy, awadhi gravy, tomato gravy finished with yoghurt

Mutton Rogan Josh

Braised lamb preparation with onion & aromatic whole spices

Saag Mutton

Mutton cooked with whole spices, onion & spinach

Mutton Curry

Mutton on the bone simmered with onion and yoghurt gravy spiced with cloves & cardamoms

Rara Mutton

Mutton on the bone simmered with mutton mince, onion & tomato gravy

Fish Tikka Curry

Fish tikka simmered in creamy tomato gravy flavored with fenugreek leaves and garam masala .

PULAO & BIRYANI

Jeera Pulao

Cumin tempered rice

Vegetable Pulao

Seasonal vegetable basmati cooked in "dum" with cumin, ghee garnished with coriander leave

Vegetarian Dum Biryani

Seasonal vegetable cooked in "dum" with saffron, ghee and cardamom

Chicken Dum Biryani

Chicken morsels and basmati rice cooked in "dum" with saffron, ghee and cardamom

Mutton Dum Biryani

Lamb morsels and basmati rice cooked in "dum" with saffron, ghee and cardamom

INDIAN BREADS

Tandoori Roti

Butter Roti

Missi

Onion |Masala

Naan

Plain |Garlic |Chilli Coriander | Butter

Paratha

Laccha |Pudina |Ajwain|Mirchi

Kulcha

Onion| Potato| Paneer| Mix

DESSERTS

Moong Dal Ka Halwa

Sweet halwa of yellow mung beans with dry fruit, nut flavoured with saffron

Gulab Jamun (2 pcs)

Traditional indian sweet of fried sweet dumplings of reduced milk soaked in sugar syrup

Shahi Tukda

Crispy fried bread topped with rich milk rabri, pistachio

Awadhi Badal Jaam

Gulab jamun soaked in sweetened thick milk

Hot Chocolate Brownie

Walnut chocolate brownie served with chocolate sauce and vanilla ice cream scoop

Kesari Kulfi Falooda

Saffron and dry fruit ice cream topped with sugar syrup and vermicelli

Rasmalai (2 pcs)

Fresh cardamom flavoured cheese dumplings soaked in sweetened saffron milk

Double Chocolate Fudge Slice

Fruit Ice Cream Sundae

The Ice Cream Bar (2 Scoop)

Fresh Cut Fruit Platter
Cream of Caramel

COLD BEVERAGES

Red Bull

Shakes (Oreo/ Walnut/ Chocolate/ Vanilla/ Strawberry)

Fresh Juice

Premium Tonic Water

Coke

Sprite

Fanta

Fresh Lime Soda

Packed Juice

Tonic Juice

Red Bull

Shakes (Oreo/ Walnut/ Chocolate/ Vanilla/ Strawberry)

Fresh Juice

Premium Tonic Water

Coke

Sprite

Fanta

Fresh Lime Soda

Packed Juice

Tonic Juice

HOT BEVERAGE

Coffee Frappe

(Vanilla/ Hazelnut/ Chocolate/ Caramel)

Cappuccino

Café Latte

Black Coffee

Espresso Double

Hot Chocolate

Café Macchiato

Espresso Single 100

TEA

Masala