



# Grand Darbar



## INTRODUCTION

We started our journey since 2008, Granddarbar is introduced with a very keen motto to serve delicious foods from all the cuisine, we design the ambience to match your all the expectations to celebrate and treat your dear ones and your dear families. or signature dishes are just wow, there are 500 flavors in one place. We serve food with passion, Delicacies like, Indian food (North Indian, Odissi, Chinese (Oriental and Thai) Tandoor, Continental, We also serve Jain food and wellness food. Every year we are presenting minimum 5 food festivals from different themes, where the flavor inebriates you.



# CONTINENTAL LUNCH / DINNER

11.00 am to 03.00 pm / 07.00 pm to 11.00 pm

## ◀ APPETIZER & SALAD ▶

FRESH FRUIT JUICE	Rs. 180.00
GARDEN FRESH GREEN SALAD	Rs. 90.00
RUSIAN SALAD	Rs. 220.00
ONION SALAD	Rs. 55.00
GREEK TOSSED SALAD	Rs. 220.00

## ◀ POTAGE ▶

CREAM OF SOUP ( Tomato , Mushroom , Broccoli)	Rs. 160.00
MINSTRONI SOUP	Rs. 160.00

## ◀ FISH / PRAWN ▶

FRIED FISH WITH TARTER SAUCE (Fillet fish preserved in chef's special batter deep fried and served with tartar sauce)	Rs. 400.00
GRILLED FISH WITH LEMON BUTTER SAUCE (Fillet fish marinate and grill till cooked sprinkle with lemon butter sauce)	Rs. 400.00
PRAWN TERIYAKI (Prawn deep pour in chef's batter and shallow fry till cooked tossed with cheese sauce)	Rs. 750.00
GRILLED PRAWN WITH CHOICE OF SAUCE (Lemon butter, Mushroom demiglaze, Béchamel, Wine valute)	Rs. 750.00

## ◀ CHICKEN ▶

CHICKEN STEAK SIZZLER (Braised chicken cooked with Tangy brown sauce and served on a sizzling platter)	Rs. 450.00
CHICKEN STROGNOFF (Shredded chicken cooked with brown sauce serve with butter rice accompany with mushroom béchamel sauce)	Rs. 450.00
CHICKEN TERIYAKI (Marinated diced chicken shallow cooked in pan tossed with cheese sauce)	Rs. 400.00
ROLLED CHICKEN IN MUSHROOM AND COTTAGE CHEESE (Mushroom and cottage cheese stuffed breast rolled chicken cooked and served with sauté English vegetable and pour on top with lemon butter sauce)	Rs. 400.00

The minimum time for food delivery is 30 minutes

\*Taxes as applicable

## VEGETABLE

### VEG AUGRATIN

(Diced vegetables double baked in cheesy creamy sauce)

Rs.280.00

### SAUTE GREEN VEGETABLES

(English vegetables cut uniformly tossed in butter and herbs)

Rs.180.00

### VEG.STEAK SIZZLER

(Finely chopped vegetables mix with chef's condiments pan cooked and serve with butter base sautéed vegetable)

Rs.280.00

## INDIAN

### BHOJAN-SE-PEHELE

### ASSORTED VEGETABLE PAKORAS

(Varieties of vegetable deep fried with chef's mixture)

Rs.220.00

### PANEER PAKORAS

(Cottage cheese ajwain flavor deep fry with chefs mixture)

Rs.300.00

### PANEER CHATPATI

(Batter fried chunks of Paneer flavored with curry leaves)

Rs.350.00

### SAHAJANI PANEER TIKKA

(Marinated with cream & cashew paste serve with mint chutney)

Rs.350.00

### CORN AND PANEER MALAI SHEEKH KEBAB

(Mashed corn and paneer mix with chef special condiments cooked in clay oven)

Rs.350.00

### PANEER TIKKA KALI MIRCH

(The marinade on this one is dominated by black pepper, cheese cubes, fresh cream and yogurt. Makes for a great late evening snack)

Rs.350.00

### SAUNFIA PANEER TIKKA

(Another interesting recipe that'll entice your taste buds. This Sweet and creamy tasting recipe is sure to melt in your mouth)

Rs.350.00

### HARIYALI PANEER TIKKA

(The name speaks for itself – the very green (coriander & mint) Chutney forms the base of the Marinade)

Rs.350.00

### AJWAINI PANEER TIKKA

(One of the all time favorites. Ajwain and Mustard oil both attribute to a bitter taste – be careful with the proportions before you dip the Paneer inside)

Rs.350.00

The minimum time for food delivery is 30 minutes

\*Taxes as applicable

**MALAI PANEER TIKKA**

(Juicy & succulent Paneer Tikka – dipped in rich and creamy Marinade. Powdered cashews and almonds take it all the way! Given this will only be mildly spicy).

**RS.350.00****LASUNI PANEER TIKKA**

(Fan of Garlic based Marinade, served with mint chutney)

**RS.350.00****STUFFED MUSHROOM TIKKA**

(Bottom mushroom blanched and stuffed with cheese, paneer, green chili, cashew and herbs, skewered cook in clay oven)

**Rs. 350.00****DAHI KEBAB (Ask for the day)**

(Mouthwatering snacks a combination of hang curd, paneer, bread and chef's condiments)

**Rs. 300.00****METHI CORN KEBAB**

(Fenugreek and palak flavor dish mix combination of corn, veg, cheese, paneer and chef's special herbs , deep fry and serve with mint chutney)

**Rs. 300.00****VEG PLATTER**

(Mixed vegetable platter)

**Rs. 750.00****◀ SAMUNDER-KE-RATAN ▶****AFGHANI FISH TIKKA**

(Boneless fish blended with foam of egg White and cooked in a clay oven)

**Rs. 400.00****ACHARI PRAWN**

(Pickle flavored prawn with chef's herbs cooked in open clay oven)

**Rs. 750.00****PRAWN KALIMIRCH**

(A special flavored prawn with black paper, cream, cheese, cooked in tandur and served on sizzler platter)

**Rs. 750.00****TANDURI PRAWN**

(All time favorite prawn dish, Marinade and preserve for 4 hours then cooked in open tandur)

**RS.750.00****TANDURI POMFRET**

(Whole pomfret marinate with chef special condiments cooked in clay oven accompany with mint chutney)

**Rs. 750.00****AMRITSARI FISH**

(Deep batter fried boneless fish marinate with spices)

**Rs. 400.00**

The minimum time for food delivery is 30 minutes

\*Taxes as applicable

## MURGH HAVELI (CHICKEN)

<b>TANGRI KEBAB</b> (Leg of chicken marinated in traditional mixture of fresh Herbs, spices, cream and yoghurt, cooked to perfection in tandur)	<b>Rs. 400.00</b>
<b>AFGHANI CHICKEN TIKKA</b> (Succulent pieces of chicken blend with foam of egg white and cooked in a clay oven)	<b>Rs. 400.00</b>
<b>LEHSOON MALAI TIKKA</b> (Garlic flavored chunks chicken cooked in clay oven)	<b>Rs. 400.00</b>
<b>TANDOORI MURGH (Half)</b> (Chicken reserved overnight in yoghurt and Over exotic spice marinate and cooked in the open clay oven)	<b>Rs. 350.00</b>
<b>TANDOORI MURGH (Full)</b> (Chicken reserved overnight in yoghurt and Over exotic spice marinate and cooked in the open clay oven)	<b>Rs. 700.00</b>
<b>MURGH MALAI KEBAB</b> (Succulent pieces of boneless chicken marinated with ginger, Garlic and paste of cheddar cheese finish and charcoal grill)	<b>Rs. 400.00</b>
<b>MURGH HARYALI KEBAB</b> (Cubes chicken marinate with a mixture of Palak, coriander & mint cooked in grill oven)	<b>Rs. 400.00</b>
<b>MURGH KALIMIRCH KEBAB</b> (Succulent pieces of boneless chicken marinated with black pepper and special herbs serve very hot with sizzler platter)	<b>Rs. 400.00</b>
<b>CHICKEN GILAFI SEEKH KEBAB</b> (Minced chicken mix with coriander leaves Green chili, Red, Yellow pepper and chef's condiments)	<b>Rs. 400.00</b>
<b>JUJEH KEBAB</b> (Jujeh Kebab is traditionally from Iran. Also, it highlights the taste of chicken in saffron and lemon)	<b>Rs. 400.00</b>
<b>KAGZHI KEBAB</b> (Kagzhi Kebab signifies its name. Stuff chicken drumstick with sautéed minced chicken, dal, pine nuts, and seasonings. Adding yogurt before char-grilling it on the skewers)	<b>Rs. 400.00</b>
<b>PESHWARI CHICKEN KEBAB</b> (Peshawar delicacy reach and soft in taste)	<b>Rs. 400.00</b>

The minimum time for food delivery is 30 minutes

\*Taxes as applicable

## MUTTON

**GILAFI SEEKH KEBAB – (Ask for the day)** Rs. 550.00  
(Minced lamb enhanced with ginger garlic green chilly  
Cooked with tomato, green coriander, onion and grilled over charcoal)

**ASSORTED NON-VEG PLATER** Rs.1250.00  
(Assorted kebab of Chicken, Mutton, Fish and Prawn)

## SHAKAHARI

**KOFTA GOLMATOL** Rs. 300.00  
(Cottage cheese and Khoya dumpling stuffed  
With nuts in rich creamy gravy)

**SABJI BEGAM BAHAR** Rs. 280.00  
(Assorted julienne of vegetables blend with creamy cashew gravy)

**MIX VEGETABLE IN CHOICE OF GRAVY** Rs. 280.00  
(Kadhi, Hyderabadi, Punjabi )

**PANEER IN CHOICE OF FLAVORS** Rs. 350.00  
(Kadhi Butter Masala, SAHI, Hyderabadi, Punjabi)

**PALAK PANEER** Rs. 350.00  
(Cottage cheese with creamy spinach gravy)

**MATTAR PANEER** Rs. 350.00  
(Cottage cheese with green matter mix with rich onion gravy)

**BALTI PANEER** Rs. 350.00  
(Cottage cheese in spicy brown gravy, must try recommended)

**BADAMI PANEER** Rs. 350.00  
(Diced Paneer with mix tangy gravy in peanut flavor)

**PANEER TIKKA BUTTER MASALA** Rs. 350.00  
(Tandoori paneer tikka mix with chapatti tomato gravy)

**HANDI MUSHROOM** Rs. 350.00  
(Bottom mushroom tempered in brown onion and mint leaves cooked in spicy brown gravy)

**MUSTARD MUSHROOM** Rs. 350.00  
(Bottom mushroom tempered in Mustard & green chili spicy gravy)

**NAVRATAN KORMA** Rs. 300.00  
(Nine jewels of vegetables cooked together in creamy cashew gravy)

**KASHMIRI DUM ALOO** Rs. 280.00  
(Diced potato with fresh fruits cooked in rich tangy spices)

The minimum time for food delivery is 30 minutes

\*Taxes as applicable

## ◀ HAMARE BAWARCHI KHANE SE ▶

### (MANSAHARI)

<b>PRAWN IN CHOICE OF GRAVY</b> (Kasha, Malai curry, Butter masala, Kadhai)	Rs. 750.00
<b>ROHU FISH CHOICE OF GRAVY</b> (Mustard, Bengali, Masala, Tawa)	Rs. 280.00
<b>GOAN FISH CURRY</b> (Bone less fish cooked in coconut milk & shredded ginger)	Rs. 350.00
<b>POMFRET (1pc), CHOICE OF GRAVY</b> (Mustard, Tawa, Goan curry)	Rs. 750.00
<b>CHICKEN MAHARAJA</b> (Clay cooked chicken leg and breast mixed with chef special red gravy)	RS. 750.00
<b>CHICKEN BONELESS CHOICE OF GRAVY</b> (Handi, Kadhai, Bharta, Peshawar, Kasturi)	Rs. 400.00
<b>CHICKEN WITH BONE WITH CHOICE OF GRAVY</b> (Kasa, Lotpot, Masala, Adraki)	Rs. 350.00
<b>CHICKEN TIKKA LABABDAR</b> (A delicacy of barbeque clay cooked chicken pieces, In chapatti tomato & butter gravy)	Rs. 450.00
<b>MURGH MUSSALLAM</b> (Whole chicken stuffed with rice and mince meats cooked in rich saffron gravy)	Rs. 950.00
<b>PUNJABI CHICKEN TANGDI MASALA</b> (Chicken legs with yellow gravy & Garnish with grated egg)	Rs. 450.00
<b>MUTTON ROGAN JOSH</b> (A traditional Kashmiri delight)	Rs. 550.00
<b>BHUNA MUTTON</b> (A spicy mutton cooked on hot tawa completely dry garnish with coriander leaves)	Rs. 550.00
<b>RARHA MUTTON</b> (A famous dish, tender pieces of mutton made out of mutton minces gravy and green peas)	Rs. 550.00
<b>MUTTON CURRY HOME STYLE</b> (Home style mutton by the addition of potato)	Rs. 550.00

The minimum time for food delivery is 30 minutes

\*Taxes as applicable



## ◀ HINDUSTANI DAL ▶

DAL FRY	Rs. 180.00
DAL MAKHANI (PUNJABI STYLE)	Rs. 250.00
MIX DAL TADKA WITH EGG	Rs. 300.00
MIX DAL TADKA WITH KEEMA CHICKEN AND EGG	Rs. 350.00

## ◀ BASMATI -KA -KHAJANA ▶

STEAM RICE	Rs. 160.00
LEMON RICE	Rs. 250.00
PULAO OF YOUR CHOICE (Subzi / Jeera / Green peas / Mint onion)	Rs. 250.00
MUTTON DUM BIRIYANI (Korma mutton Dum cooked with basmati rice, flavored In saffron and cardamom, accompany with cucumber raita)	Rs. 550.00
CHICKEN DUM BIRIYANI (Korma chicken Dum cooked with basmati rice flavored in saffron and cardamom accompany with cucumber raita)	Rs. 380.00
VEGETABLE DUM BIRIYANI (Basmati rice Dum cooked with garden fresh masala vegetable)	Rs. 300.00
CURD RICE (Basmati rice mixed with yoghurt tempered in mustard seeds and curry leaves)	Rs. 250.00

## ◀ ROTIYON WALI GALI ▶

BUTTER NAAN	Rs. 65.00
PLAIN NAAN	Rs. 55.00
JAIPURI NAAN	Rs. 90.00
LASOONI NAAN	Rs. 65.00
KASHMIRI NAAN	Rs. 90.00
LACCHA PARTHA	Rs. 65.00
ROOMALI ROTI	Rs. 65.00
MASALA KULCHA	Rs. 65.00
CHAPATI / TANDOOR ROTI	Rs. 25.00
KHASTA ROTI	Rs. 25.00
AMRITSARI NAAN	Rs. 70.00

The minimum time for food delivery is 30 minutes

\*Taxes as applicable

## YOGHURT SPECIALITIES

### RAITA

(Fruits, boondi, mixed, pineapple, cucumber)

Rs. 180.00

## MITHAI / DESERT

### FRUIT SALAD

Rs. 220.00

### CARAMEL PUDDING

Rs. 220.00

### FRIED ICECREAM

Rs. 230.00

### TUTY FRUITY

Rs. 230.00

### GRAND SPECIAL LIGHT HOUSE

Rs. 250.00

### BAKED YOGURT

Rs. 150.00

### JAR CAKES

Rs. 180.00

### PASTRIES

Rs. 20.00

### ICE-CREAM (VANILA AND STRAWBERRY)

Rs. 160.00

### CHOICE OF ICECREAM

(Chocolate/Butterscotch, Kesarpista)

Rs. 210.00

## BEVERAGE

### PACKAGE WATER

Rs. 35.00

### COLDRINKS

Rs. 55.00

### MASALA COLDRINKS

Rs. 65.00

The minimum time for food delivery is 30 minutes

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# CHINESE

## ◀ APPETIZER AND MAIN-COURSE ▶

### SEAFOOD

(All our seafood is fresh and specially flown in)

#### BARLY PRAWN

Rs.750.00

(Large prawns, peeled and deveined butter flied, the crunchy cornflake crumb on these delicately flavored prawns gives off such a loud crunch)

#### DRAGON STUFFED PRAWN – (4PCS) 30MINS

Rs.750.00

(Large prawns stuffed with minced chicken, ginger, garlic and greenchillies, mix with the chef batter and deep fry)

#### PRAWN IN CHOICE OF PREPARATION

Rs.750.00

(Chilli, Salt n Pepper, Hunan, Black bean, Husain, Schezwan, Mongolian))

#### BONELESS FISH IN CHOICE OF SAUCE

Rs.400.00

(Chili, Green chili, Apollo, Pan-fried chili)

#### WHOLE POMFRET IN CHOICE OF SAUCE

Rs.750.00

(Black bean, hot garlic, schezwan, black pepper)

#### LOBSTER IN CHOICE OF PREPARATION — ASK FOR THE DAY

Rs.1350.00

(Chili, Mayo, Black bean)

## ◀ POULTRY ▶

#### STIR FRIED CHICKEN WITH CHILI CORN SAUCE

Rs.400.00

(Slice chicken with velppepper garlic flavor sauce finished with wine)

#### BANG BANG CHICKEN

Rs.400.00

(Shredded chicken dish will surprise and delight with a nutty, spicy, tangy and sweet flavor all in one)

#### SHANGHAI CRISPY CHICKEN

Rs.400.00

(Cronje crispy shredded chicken stir fried with Juliennes of onions, carrots green pepper and red chilies)

#### INSTANT POT WHOLE CHICKEN

Rs.950.00

(Whole skin chicken juicy roasted in oven finishing with dark soy glaze and a extra fragrant savory gravy)

#### CHICKEN CHOP SUEY

Rs.400.00

(Tender chicken, crunchy veggies and a heavenly sauce are sublime over steamed rice)

#### SINGING CHICKEN

Rs.400.00

(Hot spicy diced chicken mixed with hoarsen sauce in sizzler plate)

The minimum time for food delivery is 30 minutes

\*Taxes as applicable

**SALT N PEPPER CHICKEN**

(This popular Taiwanese chicken dish is often deep-fried and tossed with chopped onion and black pepper corn garnish with spring onion)

**Rs.400.00****CRISPY CHINESE HONEY CHICKEN WITH SESAME SEEDS**

(Batter fried crispy chicken tossed in garlic honey glazed sauce top with sesame seeds)

**Rs.400.00****DRUMS OF HEAVEN**

(Juicy fried chicken wings blend in hot garlic sauce)

**Rs.400.00****CHICKEN IN CHOICE OF PREPARATION**

(Chili, Panfried chili, Green chili, Sechuan, Chili bean, Hunan)

**Rs.400.00****THREE CUP CHICKEN**

(A mouth-watering Taiwanese recipe for sweet, sticky-glazed aromatic chicken with fresh basil)

**Rs.400.00****—◀ VEGETARIAN APPETIZERS AND MAIN-COURSE ▶—****VEG GOLD COIN**

(An all time favorite dish mix of minced vegetables, cheese, garlic, green chili, keep on a base of bread and deep fry serve with sweet garlic sauce)

**Rs.300.00****HONEY GLAZED SESAME POTATO**

(Deep-fried shredded potatoes in a spicy tangy honey sauce)

**Rs.280.00****CRISPY CRONJEE VEGETABLES SALT & PEPPER**

(Deep fried seasonable vegetables tossed in a delicious Combination of peppercorn, ginger, garlic and Soya sauce)

**Rs.300.00****MUSHROOM IN CHOICE OF PREPARATION**

(Chili, Salt n pepper, Manchurian)

**Rs.350.00****AMERICAN CORN FRY**

(American corn tossed in finely chopped onion and chillies and crushed black pepper corn)

**Rs.280.00****CRISPY CHILLI BABY CORN**

(Baby corn deeper with chef's batter and deep fry tossed in hot pan)

**Rs.300.00****PANEER IN CHOICE OF PREPARATION**

(Chili, Panfried, Sechwan, Manchurian, Hunan)

**Rs.350.00**

The minimum time for food delivery is 30 minutes

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## ◀ SPRING ROLLS ▶

Minimum 45 minutes to Serve

CHICKEN Rs.350.00

VEGETARIAN Rs.300.00

## ◀ SOUPS ▶

Veg & Non-Veg

STEAM BOAT SOUP Rs.280.00

(Chef's special clear soup in combination with chicken, Prawns, mushrooms, bean curd and Chinese greens Served in steam boat Serves 2 portions)

SPICY SWEET CORN SOUP Rs.180.00

VEGETABLE TALUMEIN SOUP Rs.180.00

CHICKEN TALUMEIN SOUP Rs.220.00

VEGETABLE MANCHOW SOUP Rs.180.00

CHICKEN MANCHOW SOUP Rs.220.00

VEGETABLE LUNGFUNG SOUP Rs.180.00

CHICKEN LUNGFUNG SOUP Rs.220.00

## ◀ RICE AND NOODLES ▶

ORIENTAL SPICY NOODLES Rs.280.00

(Noodles fried in a special blend of Oriental spices and spring onions)

SWEET & SOUR VEG WITH CRISPY NOODLES Rs.300.00

## ◀ SINGAPORE RICE NOODLES ▶

VEGETARIAN Rs.280.00

NON - VEGETARIAN Rs.350.00

The minimum time for food delivery is 30 minutes

\*Taxes as applicable

## ◀ CHILLI GARLIC NOODLES ▶

VEGETARIAN

Rs.280.00

NON-VEGETARIAN

Rs.350.00

## ◀ HAKKA NOODLES ▶

VEGETARIAN

Rs.280.00

NON-VEGETARIAN Rs.350.00

## ◀ FRIED RICE ▶

**ONE PAN CHINESE CHICKEN AND RICE**

Rs.400.00

(Juicy chicken covered with crispy skin pairs perfectly with a partner of flavorful rice)

**VIETNAMESE FRIED RICE**

Rs.380.00

(A combination of Rice diced chicken with vegetables wrapped in egg pancake)

**VEG FRIED RICE**

Rs.250.00

**NON-VEG FRIED RICE**

Rs.350.00

**VEG SINGAPORE FRIED RICE**

Rs.250.00

**NON-VEG SINGAPORE FRIED RICE**

Rs.350.00

The minimum time for food delivery is 30 minutes

\*Taxes as applicable



### Wedding at Grandresidency

Our wedding planning specialists delight in weaving dreams into reality. Celebrate the most important day of your life with style and imagination while you enjoy your wedding packages. Creative menus, imaginative themes, beautifully designed wedding locations and professional wedding services are available at Grand Residency. We can offer you the Grand down dusk measuring 4500 sqft, which can accommodate 500 to 800 people with a separate AC hall for the Vedic ritual or reception or Buffet dinner upto 800 people.

CUTTACK

## BEST PLACE

FOR YOUR BUSINESS MEET AND OTHER EVENTS  
Just Book The Conference/Seminar Halls

LCD Projector, Cordless Mike (2 No's), White Board, Pointer, Slide Changer



**CHANAKYA**  
50 to 200 persons



**ASHOKA**  
30 to 100 persons



**KANISHKA**  
15 to 30 persons



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# GRAND RESIDENCY

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Brighten Your Smile  
With Every *Slice*



## OUR SERVICES

- Cleaned and Sanitized Rooms
- Hi Speed-Wi-Fi Enabled
- Tea maker inside the room
- Same day, Laundry service
- Lavish buffet Breakfast
- 24 hours room service
- Valet Parking under the roof
- Multicuisine Restaurant
- Restro Bar
- Conference facilities
- Wedding ceremony
- 5000Sqft Aircool Banquet hall

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