

AMBRIA
CUISINES

CURATED TO INDULGE , CRAFTED TO IMPRESS!

Kaagrum

NON-VEG MENU



TO HOST YOU , CALL US : +91-8826399444 | +91- 8800163444

F-20, DWARKA LINK ROAD, SAMALKA, NEW DELHI, 110061

Beverages

AERATED DRINKS

Coke

Fanta

Sprite

MOCKTAILS

Virgin Mojito

A refreshing mix of lime and mint

Sweet Sunrise

Fruity drink with a hint of red berries and orange tanginess

Blue Lagoon

Deliciously tangy, citrus harmony of blue curacao and lemonade

MINERAL WATER BOTTLES 250 ML

Pass Around Snacks

VEGETARIAN

Paneer Tikka Shashlik

Home pounded cubes of cottage cheese marinated in spiced yogurt seared with capsicum, onion and tomatoes

Afghani Malai Chaap

Tandoori marinated chunks of soya chaap served dressed in sour cream

Honey Chilly Potato

Crispy-fried potatoes tossed with honey & Chinese sauces topped with sesame seeds

NON-VEGETARIAN

Murgh Malai Tikka

Tender & juicy chicken smothered in yogurt, cheese, cashew nut paste warm spices, and fresh herbs

Amritsari Fish

Crunchy battered fish fry seasoned with Indian spices, ginger- garlic paste and gram Wour

Mutton Seekh Kebab

Mutton seekh kebab is a Mughlai delicacy prepared with succulent kebabs made of minced mutton, onions, herbs and blend of spices

Soup Station

Cream of Tomato

Mild aromatic and creamy fresh tomato soup with toasted bread croutons

Chicken Hot & Sour Soup

Spicy Chinese soup made of boiled shredded chicken cooked with chopped fresh veggies simmered in spicy & tangy water

Salad Station

Ever-Green Salad

Slices of cucumber, carrot, radish, tomato served in a platter

Aloo Chana Chaat

Potato & chickpeas salad with green chilies and coriander

Hara Moong and Moth Salad

Sprouted green lentil salad with tangy spices, green chilies and onions

Sirka Pyaaz

Button onions steeped in vinegar and whole spices

Lacha Onions

Sliced rings of onions mixed with green chilies and lemon wedges

Accompaniments

Mixed Vegetable Raita

Chopped cucumber, tomato and fresh coriander churned yogurt

Achar

Assortments of pickles

Roasted Papad

Assortments of papad

Main Course

INDIAN CUISINE

VEGETARIAN

Paneer Lababdar

Cottage cheese simmered in smooth tomato & cashew gravy with chopped capsicum topped with cream

Dum Aloo Kashmiri

Traditional Kashmiri delicacy of potato dish simmered (dum cooked) in a spicy gravy

Dal-E-Ambria (Chef's Special)

Slow simmered black lentil with garlic, tomato, cream and white butter

Gobhi Masala

Stir fried cauliflower tossed with caramelized onion & tomato with green chilies

Amritsari Chole

Classic Indian chickpea curry prepared with Indian spices and garnished with chilies & ginger juliennes

NON-VEGETARIAN

Butter Chicken

Butter chicken is a classic Indian dish where grilled chicken (tandoori chicken) is simmered in a spicy, aromatic, buttery and creamy tomato gravy

Mutton Rogan Josh

Indian lamb curry cooked in authentic spices with intense flavoring using a slow cooking method

Rice Factory

Chicken Dum Biryani

The famous biryani of Hyderabad, basmati rice layered with cooked biryani chicken in thick gravy with biryani masala, dum cooked in deg

Steamed Rice

Fluffy steamed basmati rice

Assorted Indian Breads

Tandoori Roti

Whole wheat bread cooked in tandoor

Laccha Paratha

Layered whole wheat bread with desi ghee

Mirchi Paratha

Layered whole wheat bread with green chilly

Plain & Butter Naan

Refined Wour bread cooked in tandoor with choice of butter

Missi Roti

Combination of gram Wour & refined Wour with Indian spices cooked in clay oven

Kulcha

Amritsari styled bread made with refined Wour & crushed coriander & spices

International Cuisine

PAN ASIAN

Veg Manchurian

Mixed vegetable balls steeped in hot garlic sauce with ginger

Garlic Onion Fried Rice

Garlic and onion Wavored rice tossed with Chinese spices

Vegetable Hakka Noodles

Noodles tossed in Chinese spices along with juliennes of vegetables and spring onion

Sliced Chicken in Szechuan Sauce

Sliced chicken pieces cooked in spicy szechuan sauce

Symphony of Indian Sweets

Gulab Jamun

Fried dumplings made of thickened and reduced milk soaked in saffron and rose scented sweet syrup

Moong Dal Halwa

Delicious yellow lentils slow cooked in desi ghee cooked with sugar

Gulab Kheer

Reduced milk thick porridge with rose petals

Assorted Ice Cream

Served with chocolate sauce and nuts

Assorted Tea / Coffee

Tea

Choice of ginger, cardamom, green, masala, lemon & black tea

Coffee

Choice of latte, black & cappuccino