

FROM THE TANDOOR -(NON-VEG) MITTI KI BHATTI SE

TANDOORI CHICKEN FULL Rs. 8,000.00
HALF Rs. 4,500.00

Chicken marinated with curd and grilled in tandoor

CHICKEN TIKKA Rs. 2,750.00

Tender cubes of chicken marinated in special spices and char-grilled

MURG MALAI TIKKA Rs. 2,800.00

Tender chicken marinated with cashews, cheese and cream flavored with cardamom

MURG ALISHAAN TIKKA Rs. 2,800.00

Tender cubes of chicken infused with egg and cheese and mild spices

GRAND INDIAN SIZZLER Rs. 5,500.00

A delightful platter of grilled chicken and mutton kebabs

TANDOORI JUMBO PRAWNS Rs. 8,500.00

Prawns marinated in tandoori spices, skewered and char-grilled

JUMBO PRAWNS LASSONI Rs. 8,500.00

Exotic garlic-flavored prawns with mild spices and curd, char-grilled to perfection

CHICKEN SEEKH KABAB Rs. 5,500.00

Minced chicken blend with herbs and Indian spices cooked in the tandoor oven

SEAFOOD SIZZLER Rs. 9,000.00

A delightful platter of grilled mixed Seafood

TANDOORI LAMB RACK Rs. 14,000.00

Meat-full lamb rack marinated in tandoori spices skewered and char-grilled

(VEGETARIAN) - MITTI KI BHATTI SE

PANEER TIKKA Rs. 3,750.00

Fresh Indian cottage cheese marinated with gram flour and skewered

PANEER MALAI SEEKH KEBAAB Rs. 3,200.00

Cottage paneer mixed with cheese and flavored with cardamom.

MIXED VEGETABLE SIZZLIERRs. 3,250.00

Assortment of vegetable kebab and grilled

DESSERT - MITHAS

MANGO KULFI Rs. 1,950.00

A delightful Indian frozen dessert made from milk and mango puree

KESHAR RASMALAI Rs. 1,400.00

Soft cottage cheese floating in saffron milk

GULAB JAMUN Rs. 1,950.00

Traditional Indian dessert in sugar syrup

FRESH FRUIT SALAD Rs. 1,500.00

Garden riped tropical fresh fruit selection.

GAJAR KA HALWA Rs. 2,000.00

Soft-grated carrots cooked in sugar, cardamom and roasted nuts

TAAZE PHAL Rs. 1,650.00

Assorted fresh fruits with vanilla ice cream

ICE CREAM Rs. 1,000.00

Choice of ice cream vanilla or mango

COLD BEVERAGES - KUCH THANDA

MANGO LASSI Rs.1,500.00

Curd whisked with water, mango puree and sugar.

SWEET LASSI Rs. 950.00

Curd blended with sugar

SALT LASSI Rs. 950.00

Curd blended with a pinch of salt

ROYAL FALOODA Rs. 1,500.00

Made with sabja seed, milk, vanilla ice cream, jelly and rose syrup

MASALA TEA Rs. 750.00

Mix of spices used for making this aromatic tea



Veeraswamy, the UK's first Indian restaurant, in 1962; it opened at 99 Regent Street, London, where it is still located, in 1926 © Rex

INDIAN ARABIC TASTE - السلام عليكم

cold mezzeh Rs. 2,500.00

Hummus, mutable, tabouleh combination of cold mezze with crispy pitta bread and virgin olive oil

hot mezze Rs. 2,500.00

Kebbeh, falafel, sambusak authentic crispyfried meat and vegetable savories

SOUP

ARABIC LENTIL SOUP Rs. 2,000.00

(shorbats adas) Famous Arabian lentil enriched with fresh lemon & coriander leaves

CHICKEN & VEGETABLE SOUP Rs. 2,500.00

Classical Arabian chicken essence simmered with spices and bulgur wheat

SELECTION OF MAINS

GRILLED CHICKEN

SHISH TAWOOK Rs. 2,800.00

Tender grilled chicken kababs with crispy salad & Oriental garlic sauce

GRILLED LAMB KOFTA Rs. 5,000.00

Juicy grilled lamb kofta served with crispy salad & Oriental garlic sauce

ARABIC MIXED GRILL Rs.10,000.00

Shish tawook, lamb kofta, grilled beef kebab with oriental salad with tahini garlic sauce

SAMAK HARA Rs. 4,000.00

Grilled mullet fish accompanied with crispy salad, lemon and garlic tahini sauce

GRILLED JUMBO PRAWNS Rs. 8,500.00

Grilled jumbo prawns served with crispysalad, lemon, garlic tahini sauce

RICE DISHES

ORIENTAL RICE Rs. 2,800.00

Rich flavorful basmati rice combined with Arabic spices, vegetables and meat, topped with roasted pine seeds

MAJ BOOSE RICE Rs. 3,300.00

Basmati rice combined with Arabic masala, ghee dry lemon & tender chicken

SELECTION OF VEGETARIAN DISHES

VEGETABLE HARIRA Rs. 2,500.00

Arabic spiced tomato-based mixed vegetable stew with chickpeas & pita bread

MAGHMOUR Rs. 3,000.00

(LEBANESE MOUSSAKA) Grilled vegetables layered with masala spiced tomato sauce & mozzarella cheese

DESSERT SELECTION

STRAWBERRY MAHALABIA Rs. 3,000.00

Arabic strawberry milk pudding with dates, raisins, and pomegranate seeds

UMM ALI Rs. 2,800.00

Egyptian classic dessert with baked puff pastry, sweet creamy milk with nuts and dried fruits



GRAND INDIAN TIMES



BREAKING NEWS

Not every stew at an Indian restaurant is a curry.

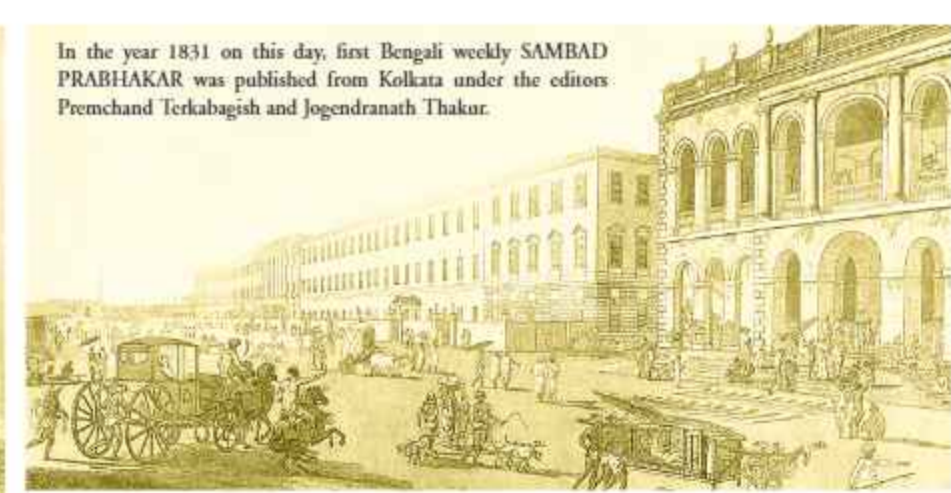
The new Chef at the Grand Indian, Chef Abu Bakar, is looking forward to cooking for Nuwara Eliya's discerning clientele. However, he is determined to correct the misnomer 'every stew at an Indian restaurant is a curry'. It's understandable how it's become shorthand for "meat-filled spicy sauce to dip roti in," but that's a gross generalization for a cuisine that's breathtaking in its diversity and taste. Chef Abu Bakar originally from Southern India has worked in India, The Middle East & Sri Lanka.

Sambad Prabhakar, the Bengali daily newspaper founded by Ishwar Chandra Gupta in 1831, was granted the honour of traveling to Ceylon with George Eden, Governor General of India (later the first Earl of Auckland) in 1838, to record and report on the official visit to Ceylon.



George Eden, 1st Earl of Auckland, GCB, PC, 125 August 1784 - 4 January 1849) was an English Whig politician and colonial administrator. He was three First Lord of the Admiralty and also served as Governor-General of India between 1836 and 1842.

Sir Edward Barnes, keen to show off his newly built holiday home, Barns Hall in the cool climes of Nuwara Eliya, invited Eden and his entourage to write about the experiences in Ceylon.



Amongst the group traveling to Ceylon was a cook who was to ensure the Indians had their fair share of home flavor during this long journey. Upon returning to India, the Sambad Prabhakar reported that Sir Edward Barnes had requested George Eden to leave the cook back in Ceylon so he too could boast the flavours of mystical India when hosting royalty. These recipes still remain the magical secrets of the grand Indian restaurant



The first Bengali daily newspaper was the Sambad Prabhakar. It was inaugurated by Ishwar Chandra Gupta.

The newspaper was initially weekly but became a daily from 1889. A lot of prominent Bengali intellectuals of that era were associated with the newspaper.



Grand Indian
GRAND HOTEL
ESTABLISHED 1891

MENU



SOUP

LENTIL SOUP Rs. 1,000.00
Yellow lentils tempered with spices.

TOMATO KA SOUP Rs. 1,000.00
Tomato and spices with Indian herbs

MURGH YAKHNI SOUP Rs. 2,000.00
Chicken soup with Kashmir spices

RASSAM Rs. 600.00
South Indian soup traditionally prepared using tamarind, pepper and whole spices

MUTTON SHORBA Rs. 3,500.00
Coriander, mint, and Indian spices, enriched with mutton essence.

SALADS- DHARTI KI GODH SE

GREEN SALAD Rs. 1,300.00
Mixed salad consisting of tomato, green cucumber, lettuce, onion and carrot dressed in chat masala.

ALOO CHAAT Rs. 1,500.00
Soft-boiled potatoes combined with chaat masala & crispy vegetables.

KACHUMBER SALAD Rs. 1,500.00
Cucumber, tomato, and garden greens tossed with lime juice.

VEGETABLE RAITA Rs. 750.00
Chopped onion, tomato, cucumber, mixed with curd.

ROASTED PAPADAM Rs. 800.00
Indian flavored roasted masala papadam

HOT SNACKS- TEL KI KADHAI SE SEA FOOD

CHICKEN PAKODA Rs. 2,500.00 Boneless deep-fried battered chicken	GOAN FISH CURRY Rs. 3,500.00 Coconut-based seafood gravy from Goa (Choice of prawns, fish, cuttlefish)
PANEER PAKODA Rs. 2,600.00 Deep-fried battered cottage cheese	KADAI PRAWNS Rs. 4,750.00 Prawns sautéed with onion gravy and coriander leaves
PRAWN PAKODA Rs. 3,000.00 Deep-fried marinated prawns	PRAWN SPICY CURRY Rs. 4,000.00 Prawns cooked with onion, tomato and selected spices
CRAB PAKODA Rs. 4,500.00 Fresh deep-fried marinated crabs	KERALA FISH CURRY Rs. 3,300.00 Seer fish cooked with curry leaves and whole spices in a coconut-based gravy.
ALOO PAKODA Rs. 1,900.00 Sliced potatoes deep-fried with batter	

All dishes are served with mint chutney



CRAB MASALA Rs. 6,000 Sea crabs cooked to perfection with rich Indian spices & coriander leaves.
LOBSTER TIKKA MASALA Rs. 8,500 Lobster cubes marinated with tandoor spices & cooked in onion & tomato sauce

INDIAN BREAD - HAATON KI KARAAMAT

ROTI KI TOKARI Rs. 1,900.00 Assortment of Indian breads	ALOO PARATHA Rs. 800.00 Stuffed whole wheat bread with potato
KASHMIRI NAAN Rs. 1,200.00 Unleavened bread stuffed with raisins and nuts	PLAIN NAAN Rs. 650.00 Enriched leavened refined flour bread.
CHEESE KULCHA Rs. 2,200.00 Naan stuffed with cheese.	BUTTER NAAN Rs. 650.00 Enriched leavened refined bread with butter
CHEESE AND GARLIC NAAN Rs. 1,900.00 Naan stuffed with cheese and garlic.	GARLIC NAAN Rs. 750.00 Enriched leavened refined bread with garlic
MISSI ROTI Rs. 750.00 Gram flour mixed with onion, ginger, green chili and pomegranate seed.	TANDOORI PARATHA Rs. 600.00 Wheat flour multi layered bread.
PUDHINA PARATHA Rs. 550.00 A wheat flour multi-layered bread topped with mint	TANDOORI ROTI Rs. 600.00 Whole wheat bread baked in clay oven

MUTTON

MUTTON ROGAN JOSH Rs. 4,250.00 A deep red mutton curry from the beautiful Kashmir valley
MUGHLAI GOSHT Rs. 4,800.00 Tender mutton simmered in a rich cashew and egg gravy.
KADHAI GOSHT Rs. 4,500.00 Tender mutton sautéed with onions, tomato and capsicum.
TAWA MUTTON Rs. 4,000.00 Tender cubes of mutton cooked in a thick brown onion gravy.
MUTTON SAGWALA Rs. 3,750.00 Mutton cubes cooked in spinach paste.

CHICKEN

KADHAI MURG Rs. 2,800.00 Spiced chicken with a rich aroma given by ginger, tomato and capsicum.
MURG TIKKA LABABDAR Rs. 2,800.00 Cubes of chicken sautéed with onion, tomato, and capsicum cooked in rich gravy.
MURG MAKHANI Rs. 3,200.00 Chicken marinated in yoghurt and spices mixture cooked in a special sauce made with butter and tomato
CHICKEN AFGHANI Rs. 3,000.00 Boneless chicken cubes cooked with cashew paste and Indian spices
CHICKEN CHUKKA Rs. 2,800.00 South Indian dish, marinated with various spices and cooked to perfection.



VEGETARIAN- SHANJHA CHULHA

PUNJABI DHAL TADKA Rs. 1,500.00 A preparation made from dhal and a selection of oriental spices
MAA KI DHAL Rs. 2,300.00 Black lentils soaked overnight and finished with butter and cream.
KADHAI PANEER Rs. 2,000.00 Cubes of cottage cheese tossed with bell pepper roasted and coarsely crushed spices into onion gravy.
ALU GOBI Rs. 1,700.00 North Indian favorite of potato and cauliflower with typical spices
NAWRATAN KORMA Rs. 2,800.00 Nine gems of creamy mogul mixed vegetables
KADHAI SUBZI Rs. 2,000.00 Spicy preparation of vegetables cooked with onions tomato and capsicum.
PALAK PANEER Rs. 2,000.00 A famed Indian dish consisting of spinach and paneer in thick curry, sauce based on pureed spinach.
PANEER MAKHANI Rs. 2,000.00 Paneer cooked with fresh tomato finished with butter and fresh cream.
TAWA MUSHROOM Rs. 2,550.00 Mushroom, diced onion, tomato, and capsicum in thick gravy
LASSONI CORN PALAK Rs. 1,500.00 Creamy spinach and corn flavored with garlic.
VEGETABLE JALFREZI Rs. 2,000.00 Fresh mixed vegetables cooked in extremely sweet and sour tomato gravy.



BIRYANI AND PULAO (VEGETARIAN) - NAWABS & NIZAMS

SUBZI BIRYANI Rs. 2,500.00 Seasonal vegetables and basmati rice dum-cooked with aromatic spices
SAFED CHAWAL Rs. 900.00 Steamed basmati rice
PEAS PULAO Rs. 2,100.00 Aromatic long-grain basmati rice cooked with mild flavor of green peas.
JEERA WALE CHAWAL Rs. 900.00 Basmati rice tempered with cumin seed.
DHAL KHICHDI Rs. 1,500.00 Typical home-style preparation of rice and lentils

BIRYANI (NON- VEG) NAWABS & NIZAMS

MUTTON BIRYANI Rs. 4,500.00 Aromatic delicacy of basmati rice and mutton. a Lucknow specialty
CHICKEN BIRYANI Rs. 3,500.00 Chicken tikka with spices and basmati rice cooked on slow fire.
FISH BIRYANI Rs. 4,250.00 Seer fish cooked with basmati rice & herbs.
PRAWN BIRYANI Rs. 4,500.00 Fragrant layers of rice and prawns cooked with dum rice.
HYDRABADI CHICKEN BIRYANI Rs. 3,500.00 Selected chicken preparation in spicy mix of coriander and mint sauce

