

Park Hyatt

&

i Village At Victoria



Explore the 'Asli' Taste of Indian Cuisine!



We invite you to explore the "asli" (real) taste of Indian cuisine as it was always meant to be ... Enjoy!



The Indian dining experience by Dimple Girish
(Owner / Chef **Village** - Indian Kitchen & Bar)

Vegetarian Options

T = From Tandoor

POA = Price on Availability

Soup

Sweet & Sour Vegetable
Hot & Sour Soup
Sweet Corn Soup
Cream of Tomato
Ministrone Soup
Spinach Soup
Corn-Tomato Soup
Vegetable Clear Soup
Tomato-Beetrot-Carrot
Soup

Vegetarian Starters

Cocktail Samosa
Samosa
Aloo Tikki
POA Stuffed Aloo
Methi Aloo Tikki
Bharwa Kumbb (Stuffed Mushroom)
T Paneer Shashlik
Vegetable Cutlets
Harabhara Kebab
Cheese Paneer Roll
T Vegetable Seekh Kebab
T Crispy Broccoli
POA Crispy Okra
T Crispy Tandoori Gobi
Onion Pakora
Vegetable Pakoda
Palak Paneer Roll
Paneer Chilly Fry
Vegetable Munchurian
Gobi Munchurian
Paneer 65

Gol Guppa
Papdi Chat
Bhel Puri
Sev Puri
Basket Chat
I Bullets
Daal Wada
Dahi Bhalla
Spicy Corn Bhel

Vegetarian Mains (1)

Shahi Paneer Kofta
Kadhai Subzi
Palak Paneer
Himalayan Hariyali
Palak Corn
Baby Corn Curry
Aloo Mutter
Handi Paneer
Paneer Makhani
Vegetable Korma
Palak Methi Malai
Pindi Channa
Kashmiri Dum Aloo
Navaratna Korma
Khoya Kaju
Vegetable Kohlapuri
Mumbai Rajma

F

Vegetarian Mains (2)

— x —

Paneer Tikka masala
Kadhai Paneer
Handi Paneer
Yellow Daal
Dal Fry
Nargisi Kofta Curry
Kofta Handi Laziz
POA Dum Ki Bharwa Mirch
POA Baingan Bhartha
Achari Baingan
Hing Aloo Jeera
Gobi Aloo

Accompainments

— x —

Boondi Raita
Cucumber Raita
Mango Chutney
Mint Coriander Souce
Chilly Paste Spicy
Tamarind Sauce
Sirka Pyaz
Mixed Pickel
Coriander Chutney
Garlic Chutney
Painapple Raita

Salad

— x —

Garden Fresh Salad
Kachumber Salad
Mix Vetable Salad
POA Peshawari Salad
Onion - Tomato Salad
Paneer Salad
Boiled Chickpeas Salad

Rice Dishes

— x —

Basmati Rice
Vegetable Pulao
Jeera Rice
Coconut Rice
Coriander Rice
Saffron Pulao
Vegetable Fried Rice
Schezwan Rice

Naan / Roti

— x —

Butter Roti
Butter Naan
Garlic Naan
Aloo Paratha
Tawa Roti
Paneer Kulcha
Aloo Kulcha
Bhature
Fried Puri
Palak Puri
Chesse & Garlic Naan
Chilli Garlic Naan
Cheese / Garlic / Chilli Naan
Peshawari Naan

Non - Vegetarian Options

Soup

x

Hot & Sour Chicken Soup
Chicken Clear Soup
Cream of Chicken
Chicken Mushroom Soup
Chicken Ginger Soup

Tongue Teaser

x

Mutton Fry Kebab
Fish koliwada
Chicken Lolipops
Chicken Pakora
Prawn Crisp
Kofta Chicken
Chilli Chicken
Chicken Munchurian
Chicken 65
Lamb Goli Kofta
Karari Machli

Starters

x

Amritsari Fish
Mahi Fish Tikka
T Tandoori Gulandr Jheenga
T Spinach Tandoori Jheenga
T Spicy Chicken Tikka
T Hariyali Chicken
T Malai Chicken
T Saffron Chicken Tikka
T Kali Mirch Ke Tikke
T Chicken Seekh
T Adharaki Chicken Tikka
T Lamb Tikka Karachi
T Kebab Hosseini
T Gilafi Seekh Kebab

Mains (1)

x

Tandoori Murgh
Makhanwala (Traditional
Delhi Style Butter
Chicken)
Mild Butter Chicken
Chicken Tikka Masala
Achari Chicken
Chicken Methi Malai
Chicken Korma
Chicken Vindaloo
Kesari Chicken Curry
Chicken Jhalfrazi
Handi Chicken
Chicken Bhuna
Rara Chicken

Mains (2)

— *x* —

Chicken Sagwala
Murgh Changezi
Awadhi Murgh
Home Style Chicken Curry
Balti Dum Goat
Lamb Rogan Josh
Lamb Pepper Masala
Lamb Madras
Goan Fish Curry
Prawn Malabari
Fish Masala
Samundri Khazana
Dhan Shak

Accompainments

— *x* —

Lamb Pickle

Rice / Biryani Dishes

— *x* —

Chicken Biryani
Goat Biryani
Lamb Biryani
Chicken Fried Rice
Schezwan Chicken
Rice

Naan / Roti

— *x* —

Spicy Chicken
Naan
Lamb Mince Naan

Dessert & Notes

Dessert <hr style="width: 100%; border: 0; border-top: 1px solid black; margin: 0;"/> x	Notes <hr style="width: 100%; border: 0; border-top: 1px solid black; margin: 0;"/> x
Mango Pistachio Kulfi Pan Kulfi Gulab Jamun Gajar Halwa Anjeer Halwa Aam Ras - Mango Badam Kesar Kheer Ras Malai Meetha Paan	Along with the above detailed menu options, I Village is also specialised in regional food i.e. Gujarati, Rajasthani, Punjabi etc. Vegan, Gluten Free, Dairy Free, or any other dietary requirements can be looked after with enough notice. Any Special Indian Food Request i.e. Jain Food, Swaminarayan Food etc... can be served with enough notice as well. Live Tandoor / Tawa Cooking / Roomali Roti prep can be prepare at the venue given enough notice and coordination.

Vegetarian Set Menu

\$140

Begin your Journey - Any 3

— *x* —

I Bullets
Harabara Kabab
Papdi Chaat
Spicy Corn Bhel
Cocktail Samosa
Traditional Samosa
Chilly Paneer
Paneer Shashlik

Vegetarian Mains - Any 3

— *x* —

Kadhai Subzi
Vegetable Korma
Palak Paneer
Handi Paneer
Shahi Paneer Kofta
Paneer Makhani
Yellow Tadkewali Daal
Daal Makhani

Accompaniments

— *x* —

Cucumber
RaitaKachumber Salad or
Garden-Fresh Salad
Cumin Rice
Papad
Mango Chutney
Mixed Pickle

Dessert - Choose 1

— *x* —

Saffron & Mango Pistachio Kulfi
Gulab Jamun
Gajar Ka Halwa

Additions

— *x* —

Gol Gappa \$3
Soup \$5
Vegetable Pulao/Biryani \$5
Peshawari Salad POA
Meetha Paan \$8

Tasting Set Menu

\$160

Begin your Journey - Any 3

— *x* —

I Bullets
Bharwa Kumb
Papdi Chaat
Spicy Corn Bhel
Malai Chicken Tikka
Spicy Chilly Tikka
Achari Chicken Tikka
Chilly Chicken Dry
Lamb Gilafi Kabab
Lamb Goli Kofta

Accompaniments

— *x* —

Cucumber Raita
Kachumber Salad or
Garden-Fresh Salad or
Onion Salad
Cumin Rice
Papad
Mango Chutney
Mixed Pickle

Vegetarian Mains - Any 3

— *x* —

Tandoori Murgh
Handi Chicken
Lamb Rogan Josh
Balti Dum Goat
Himalayan Hariyali
Shahi Paneer Kofta
Yellow Tadkewali Daal
Daal Makhani

Dessert - Choose 1

— *x* —

Saffron & Mango Pistachio Kulfi
Gulab Jamun
Gajar Ka Halwa
Badam Kesar Kheer
Mung Daal Halwa

Additions

— *x* —

Gol Gappa \$3
Soup \$5
Vegetable Pulao/Biriyani \$5
Peshawari Salad POA
Meetha Paan \$8

Exclusive Wedding Set Menu

\$199

Begin your Journey - Any 4

x

I Bullets	Cocktail Samosa
Bharwa Kumb	Spicy Corn Bhel
Papdi Chaat	Methi Aloo Tikki
Malai Chicken Tikka	Achari Chicken Tikka
Spicy Chilly Tikka	Chilly Chicken Dry
Lamb Gilafi Kabab	Basil Barra Kabab (Lamb)
Lamb Goli Kofta	Fish Kohliwada
Amritsari Fish	Crispy Prawn Pakoda
Tandoori Gulnar Jheenga	

Mains - Any 4

x

Murgh Changezi	Tandoori Murgh Makhanwala
Handi Chicken	Chicken Kadhai
Lamb Rogan Josh	Lamb Pepper Masala
Lamb Sagwala	Balti Dum Goat
Goan Fish Curry	Prawn Malabari
Paneer Methi Mutter Malai	Daal Makhani

Accompaniments

x

Pineapple / Cucumber
Raita Kachumber Salad or
Garden-Fresh Salad
Cumin Rice / Coconut Rice
Papad
Mango Chutney
Mixed Pickle

Dessert - Any 1

x

Saffron & Mango Pistachio Kulfi
Gulab Jamun
Gajar Ka Halwa
Badam Kesar Kheer
Mung Daal Halwa

Additions

x

Gol Gappa	\$3
Soup	\$5
Vegetable Pulao/Biriyani	\$5
Peshawari Salad	POA
Meetha Paan	\$8



Thank you!