

ROYAL PALACE

APPETIZERS

Vegetable Samosa <i>Flaky triangular pastries stuffed with potatoes and peas</i>	5.
Milajula Pakora <i>Mixed vegetable fritters</i>	5.
Banarasi stuffed Aloo Tikki with Chana <i>Stuffed potato patties served with chickpeas and chutneys</i>	6.
Chowpatty style- Bhel <i>Puffed rice mixed with finely chopped vegetables and tangy tamarind sauce</i>	6.
Masala Dosa <i>Savory rice and lentil crêpes stuffed with potato masala - served with sambar and coconut chutney</i>	9.
Keema Samosa <i>Flaky triangular pastries stuffed with minced meat</i>	6.
Amritsari Machhi <i>Tilapia fried in spiced chickpea batter - a popular street food in "Amritsar"</i>	9.
Crispy Pepper Garlic Shrimp <i>Batter fried shrimp seared with scallions, garlic and crushed black pepper</i>	12.

TANDOOR-KE-KHAZANE

Tandoori Subzi <i>Char grilled flavorful seasonal vegetables</i>	16.
Makhmali Paneer Tikka <i>Exotic homemade creamy cottage cheese kababs</i>	18.
Zaafрани Murg Malai Kabab <i>Delicately spiced saffron flavored chicken kababs</i>	18.
Chicken Banjara Tikka <i>Spicy char grilled boneless chicken cubes</i>	18.
Tandoori Chicken <i>Yogurt and spice marinated chicken roasted in tandoor.</i>	18.
Sheekh-e-Raunaq <i>Minced meat with herbs and spices.... Grilled in clay oven to perfection</i>	Chicken: 18. Lamb: 19.
Ajwaini Salmon <i>Salmon chunks marinated in yogurt with subtle hint of carom seeds</i>	22.
Jhinga Angaare <i>Jumbo shrimp marinated in chef's special tandoori masala and cooked in clay oven</i>	22.
Royal Kabab Sampler <i>Assorted signature kababs - chicken, lamb and shrimp</i>	24.

OUR NON-VEG CURRIES (Choose your favorite protein)

Tikka Masala <i>Flavorful tomato sauce with hint of dry fenugreek leaves</i>	Chicken: 18. Fish: 22. Shrimp: 22.
Kadhai <i>Light sauce with chunks of tomatoes, onion and bell peppers</i>	Chicken: 18. Lamb: 19. Shrimp: 22.
Saagwala <i>Creamy spinach based sauce</i>	Chicken: 18. Lamb: 19. Shrimp: 22.
Vindaloo <i>Spicy tangy "Goanese style" sauce</i>	Chicken: 18. Lamb: 19. Shrimp: 22.
Makhani <i>Tomato and cream based sauce - inspired from famous "Moti mahal" restaurant in Delhi</i>	Chicken: 18.
Shahi Patiala Korma <i>Creamy almond based cardamom flavored sauce</i>	Chicken: 18. Lamb: 19.
Dhaba Style <i>Indian roadside - diner style mild gravy</i>	Chicken: 18. Lamb: 19.
Roganjosh <i>Specialty from the beautiful land of Kashmir - unique combination of chef's special garam masala with cubes of succulent lamb</i>	Lamb: 19.

SUBZIYAAN VEGETARIAN ENTRÉES

Paneer Matar Masala <i>Green peas and homemade cottage cheese cubes with herbs and spices</i>	15.
Paneer Makhani <i>Cottage cheese in tomato and cream based sauce - inspired from "Moti mahal" restaurant in Delhi</i>	15.
Palak Paneer <i>Cottage cheese in creamy spinach based sauce</i>	15.
Paneer Tikka Masala <i>Cottage cheese in flavorful tomato sauce with a hint of dry fenugreek leaves</i>	15.
Malai Kofta <i>Cottage cheese dumplings in cream sauce</i>	14.
Navrattan Korma <i>Nine types of ingredients (vegetables and dry fruits) in chef's special sauce</i>	14.
Fulgobhi Aloo ki Subji <i>A popular dish made with cauliflower, potatoes, herbs and spices</i>	14.
Bhindi Masala <i>Okra sautéed with onion and spices</i>	14.
Methi Malai Matar <i>Fresh fenugreek leaves and sweet peas in cream sauce</i>	14.
Baingan Bharta <i>Smoked eggplant cooked with spices and herbs</i>	14.
Channa Masala <i>Chickpeas cooked with onion, ginger and garlic</i>	12.
Yellow Daal Maska Fry <i>Yellow lentils cooked in butter with chopped ginger- garlic, herbs and spices</i>	12.
Royal Daal Makhani <i>Black lentils cooked in ginger, garlic paste, tomato purée and heavy cream</i>	12.

RICE

Nawaabi Handi Biryani <i>Aromatic basmati rice cooked with herbs and spices</i>	Vegetable: 12. Chicken: 18. Lamb: 19. Shrimp: 22.
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INDIAN BREAD

Naan <i>Soft and fluffy Indian bread made in tandoor with choice of toppings</i>	Plain: 3. Garlic: 4. Jalapeño: 4.
Onion Kulcha <i>Soft and fluffy Indian bread stuffed with onion</i>	4.
Tandoori Roti <i>Unleavened whole wheat Indian bread</i>	3.
Tawa Roti/Tawa Paratha <i>Skillet roasted Indian bread</i>	3.
Poori <i>Puffed Indian bread</i>	4.

MITHAI DESSERTS

Ice Cream <i>Indian version of donuts immersed in sweet syrup</i>	Mango: 4. Cinnamon Chocolate: 4. Kulfi on Stick: 4.
Gulab Jamoon <i>Rice pudding with hint of cardamom</i>	5.
Chawal ki Kheer <i>Soft and spongy cream cheese patties served with chilled thickened cream</i>	4.
Rasmalai <i>Soft and spongy cream cheese patties served with chilled thickened cream</i>	5.

If you have any food allergy concerns, please see your food server or manager

ROYAL PALACE

SPARKLING WINE

- Brut Blanc de Blancs (NV), Kriter, France** (187ml split) **11**
A light sparkling wine with pear, melon flavors and good, balanced acidity.
- Prosecco, Lалуca, Italy** (187ml split) **9**
Crisp and refreshing bursting with citrus and tropical fruit aromas and flavors.

WHITE WINE

- | | glass | bottle |
|---|-------|--------|
| Chardonnay, Echelon, California
<i>Tropical fruit with ripe melon, butterscotch rounding out in a rich mouthfeel.</i> | 9 | 32 |
| Chardonnay, Martin Ray, California
<i>Lots of bright a fresh fruit in this wine. Buttery, toasty finish.</i> | | 46 |
| Pinot Grigio, DueTorri, Italy
<i>Instantly refreshing with an intense fruit flavor and delicate dry taste.</i> | 9 | 32 |
| Riesling, Bex, Mosel-Saar-Ruwer, Germany
<i>Clean, lively, refreshing citrus and fruit flavors with a touch of effervescence.</i> | 9 | 32 |
| Gewürztraminer, Pfaffenheim, Alsace, France
<i>Dry, crisp, well-balanced acidity with rose petal, nutmeg and spice.</i> | | 49 |
| Grüner Veltliner, Stefan Bauer, Austria
<i>Green yellow color, lots of mineral and gooseberry flavors, good acidity on the finish.</i> | | 42 |
| Sauvignon Blanc, Casas Patronales, Maule Valley, Chile
<i>Lemon, lime and grapefruit aromas and flavors, some tropical notes of pineapple and kiwi.</i> | 8 | 29 |

RED WINE

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|---|---|----|
| Shiraz, Nugan Estate, Australia
<i>Dry with a rich texture of berry fruit flavors and soft tannins.</i> | 9 | 34 |
| Cabernet Sauvignon, Avalon, California
<i>Dry, rich red berry flavors with a great lingering finish.</i> | 9 | 34 |
| Cabernet Sauvignon, Smith & Hook, California
<i>Big, bold, dark fruit with a hint of chocolate and balanced tannins.</i> | | 56 |
| Merlot, Forest Glen, California
<i>Silky and smooth with ripe plum flavors and a dry finish.</i> | 9 | 32 |
| Pinot Noir, DueTorri, Veneto, Italy
<i>This light, attractive wine goes well with almost any dish.</i> | 9 | 32 |
| Côtes-du-Rhône "La Devèze", Dionysos, Rhône, France
<i>Very fruity nose, it is supple and soft with spicy notes.</i> | | 34 |
| Gigondas, Ogier, Rhône, France
<i>Delicious flavors, smooth finish with good balanced acidity.</i> | | 58 |
| Zinfandel "The Biker", Four Vines, California
<i>Raspberry, strawberry flavors, medium-bodied with a long finish.</i> | | 48 |
| Malbec, Casarena 505, Argentina
<i>Bright red color, nuanced aromas of currant, dust herb, licorice and smoky oak.</i> | 9 | 32 |
| Monastrell, Bodegas Juan Gil, Jumilla, Spain
<i>Deep purple, black color, ripe red berries and smoked notes. Rich and powerful.</i> | | 44 |

COCKTAILS

- Tropical Martini** - Coconut rum, triple sec, orange juice, pineapple juice and cranberry juice
- Mango Martini** - Vodka, triple sec, mango pulp
- Pomegranate Martini** - Vodka, triple sec, pomegranate juice
- Appletini** - Vodka, sour apple schnapps and lime
- Cosmopolitan** - Vodka, triple sec, lime juice and a splash of cranberry
- Mojito** - Bacardi white rum, lime, mint and sugar

BEER

- | | |
|--------------|--------------------|
| Heineken | 6 |
| Amstel Light | 6 |
| Corona | 5 |
| Samuel Adams | 6 |
| King Fisher | 12oz. 6 • 22oz. 10 |
| Taj Mahal | 12oz. 6 • 22oz. 10 |
| Flying Horse | 22oz. 10 |

LUNCH BUFFET

11:30 - 3pm Every Day

**Banquet Hall
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77 Knollwood Road
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