



Menu

Continental Cuisine

Appetizers

- Fish Fingers • 175
- Bruschetta di Pollo • 150
- Chicken Cutlets • 150
- Golden Fried Mushrooms • 125
- Onion Rings • 125
- Vegetarian Bruschetta • 125
- Vegetable Squares • 125
- Vegetable Cutlets • 125

Soups

- Cream of Chicken Soup • 135
- Cream of Broccoli Soup • 135
- Cream of Zucchini Soup • 165
- Minestrone Soup • 105
- Cream of Tomato & Basil Soup • 110
- Cream of Mushroom Soup • 110

Salads

- Chicken & Roast Bell Pepper Salad • 155
- Caesar Salad (veg./non-veg.) • 135/165
- Mediterranean Salad (veg./non-veg.) • 125/165
- Russian Salad • 100

COURTYARD RESIDENCY PVT. LTD.

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Mains

- Grilled Fish in Lemon Butter • 250
- Captain's Cabin (grilled sole stuffed with mushroom) • 250
- Fish & Chips • 235
- Chicken Cacciatore • 200
- Grilled Chicken Steak • 200
- Chicken Stroganoff • 200
- Lamb Chops in Red Wine • 255
- Vegetable Moussaka (preparation time: 30 mins) • 165
- Grilled Cheese Steak • 180
- Cottage Cheese Stuffed with Spinach & Mushroom • 180
- Grilled Vegetables • 150

Pizzas

- Pizza Margherita (tomatoes, mozzarella, herbs) • 200
- Pizza Exotica (tomatoes, mozzarella, herbs, onions, olives) • 220
- Pizza con Pollo (tomatoes, mozzarella, herbs, onions, chicken, olives, mushrooms) • 240

Pastas

- Penne Arrabiata (tube-shaped pasta in a spicy tongue-tickling red pepper and tomato sauce) (veg./non-veg.) • 155/175
- Farfalle Alfredo (bow-tie pasta in a creamy white sauce) (veg./non-veg.) • 155/175
- Farfalle Verduna (bow-tie pasta in a farm-fresh vegetable sauce) (veg./non-veg.) • 155/175
- Spaghetti con Pesto (spaghetti in a flavourful basil sauce) (veg./non-veg.) • 165/175



Chinese Cuisine

Appetizers

- Butter Pepper Garlic Fish • 250
- Crispy Honey Chicken • 230
- Chicken Salt & Pepper • 230
- Drums of Heaven • 230
- Spicy Chicken Winglets • 230
- Chilly Chicken Dry • 230
- Crispy Lamb Dry • 230
- Chilly Potato Dry • 150
- Vegetables Salt & Pepper • 150

Soups

- Hot & Sour Soup (veg./non-veg.) • 100/130
- Manchow Soup (veg./non-veg.) • 100/130
- Sweet Corn Soup (veg./non-veg.) • 100/130
- Clear Vegetable Soup • 100

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Chinese Cuisine

Mains

- Sole with Spring Onion and Ginger • 250
- Sole in Hot Garlic Sauce • 250
- Sweet & Sour Crispy Chicken • 220
- Chicken in Oyster Sauce • 220
- Cherry Honey Chilly Chicken • 220
- Mongolian Chicken • 220
- Kung Pao Chicken • 220
- Chicken Hong Kong • 220
- Szechuan Lamb • 255
- Spinach & Baby Corn in Hot Garlic Sauce • 145
- Stir-fried Tofu & Vegetables • 175
- Sweet & Sour Vegetables • 130
- Manchurian-style Vegetables • 130
- Chilly Paneer (cottage cheese) • 160

Accompaniments

- Stir-fried Hakka Noodles (veg./non-veg.) • 110/140
- Fried Rice (veg./non-veg.) • 110/140
- Egg Fried Rice • 120
- Steamed Rice • 70

Indian Cuisine

Appetizers

- Machli Tikka (tender bites of spiced fish
grilled in a tandoor) • 280
- Murgh Tikka (succulent morsels of marinated chicken
grilled in a tandoor) • 250
- Murgh Malai Tikka (juicy, delicately spiced cubes of chicken
marinated in cream and chargrilled) • 250
- Paneer Tikka (moist chunks of grilled,
yoghurt-marinated cottage cheese) • 180
- Bharwan Aloo (potatoes stuffed with
tongue-tickling spices) • 150

Soups

- Murgh Shorba (a slow-cooked, fragrant chicken broth) • 110
- Tamatar Dhania Shorba (a robust tomato soup
flecked with fresh coriander) • 90

Mains

- Murgh Kaali Mirch (chicken cooked in an aromatic
peppercorn-infused sauce) • 230
- Murgh Makhani (morsels of grilled chicken simmered in a
buttery tomato sauce laced with honey) • 230
- Kadhai Murgh (wok-braised chicken tossed with vegetables and
special Indian spices) • 230
- Roghan Josh (braised lamb redolent with Kashmiri spices) • 255

Indian Cuisine

Mains

- Gosht Saagwala (succulent chunks of lamb simmered in a spiced, spinach puree) • 255
- Shahi Paneer (tender cubes of cottage cheese cooked in a cashew nut-based sauce) • 160
- Palak Paneer (diced cottage cheese in a creamy spinach sauce) • 160
- Kadhai Paneer (chunks of cottage cheese stir-fried with bell peppers, tomatoes and fenugreek) • 160
- Khumb Matar (mushrooms and peas imbued with spices) • 150
- Milli-Julli Subzi (farm-fresh vegetables simmered in an onion and tomato gravy) • 150
- Dal Bukhara (assorted lentils slow-cooked with cream and tomatoes) • 170
- Dal Tadka (yellow lentils with an aromatic tempering) • 150

Accompaniments

- Green Salad • 50
- Raita (blended yoghurt with tomatoes and cucumbers or with potatoes) • 50
- Tandoori Roti • 20
- Naan • 40
- Lachha Paratha • 40
- Murgh Pulao (long-grained rice cooked with chicken and whole spices) • 165
- Gosht Pulao (long-grained rice cooked with lamb and whole spices) • 180
- Subz Pulao (a spiced rice and vegetable preparation) • 140
- Jeera Pulao (fragrant rice tempered with cumin seeds) • 80

Desserts

- Ice Cream (a variety of flavours, including vanilla, strawberry and chocolate) • 60
- Darsan with Vanilla Ice Cream (crispy honey-fried noodles served with ice cream) • 100
- Toffee Apple/Toffee Banana • 100
- Gulab Jamun (soft golden-brown balls of dough made with milk solids in a rose and saffron-scented sugar syrup) • 65
- Rasmalai (cottage cheese dumplings poached in sweetened saffron milk, garnished with pistachio) • 75

Beverages

- Tea • 50
- Coffee • 60
- Bournvita • 60
- Hot Chocolate • 60
- Milk • 50
- Green Tea • 50
- Fresh Lime • 50
- Canned Soft Drinks • 80
- Jal Jeera • 50
- Iced Tea • 50
- Lassi (sweet/salted) • 70

Snacks

- Vegetable Pakoras • 100
- Paneer Pakoras • 150
- French Fries • 100
- Vegetable Sandwich • 100
- Club Sandwich • 150
- Grilled Sandwich (veg./non-veg.) • 150/180
- Chilly Potatoes • 150