



STALLION HOTEL



AMBROSIA

THE MULTICUISINE RESTAURANT

Breakfast



Continental Breakfast

Choice of fresh juice or sliced fresh fruits
Choice of Cereals with hot or cold Milk
fresh morning bakeries,
Cookies, tea, coffee or butter toast

349

American Breakfast

Choice of fresh juice or sliced fresh fruits
Choice of cereals with hot or cold milk
two farm fresh eggs.
(Boiled, poached, fried, scrambled or omelet served with
Chicken Sausages)
Breakfast rolls of toast with preserves,
choice of tea, coffee or hot chocolate

349



Indian Breakfast

Choice of fresh juice or sliced fresh fruits
Or sweet/salted lassi
poori bhaji or paratha
(with your choice of filling
allo/gobhi/paneer)
Choice of tea, coffee or hot chocolate.

299

Pancake

Served with maple syrup, fruit
copote
And whippe cream

199



Poori Bhaji

Deep fried whole wheat bread served
Along with tangy potato curry

249

Chholey Bhature

Deep fried fine flour north indian bread
With spicy chick pea curry

349

South Indian

Choice of Idli/ Vada / Masala Dosa
Served with Sambhar and Chutney

249

Cornflakes with Hot/Cold Milk

199

Toast with Butter and Jam

199

Andey Ka Funda

Boiled Egg 2 pcs | Masala Omlette | Half Fried
Poached | Scrambled | Omelettes | Indian Masala
Omelette served with hash brown potatoes

199

Tandoor Ki Nazakat

(Appetizers)

Multani Tikka 449

Cottage cheese chunks, coated with fragrant herbs, cooked & crisped in tandoor

Dahi Kebab 299

Kebab of hung curd with overtones of cardamom & Coriander served with dips and fresh

Hara Bhara Kebab 299

Pan grilled roundels of paneer, spinach & mashed green peas spiced with handpicked herbs

Soya Chaap Masala 399

Delhi style tandoori chaap with onion and tomato curry

Kadak Seekh Kebab 350

Crispy exotic vegetarian seekh kebab stuffed with cheese

Aloo Nazakat 299

Potato stuffed with cottage cheese and rolled in sesame seeds

Mushroom Tikka 399

Fresh mushroom marinated in Indian spices & roasted in charcoal

Paneer Tikka 449

Cottage cheese cubs served with mint chutney

Pudina Paneer Tikka 449

Cottage cheese cubes marinated with mint flavoured crisped in tandoor

Vegetables Pakoda 199

Pakorras are delicious Indian crispy fried snack with gram flour and vegetable

Paneer Pakoda 399

Fried snacks made with gram flour

Burans Ke Kebab 399

Stallion's Special

Stallion Platter (Veg) 599

(15 Pc. Mix)



Appetizer (Non Veg)



Tandoori Murg (Half & Full)

A whole murg marinated in yougurt and Mild spices roasted in the day oven

349 / 499

Afghani Murg (Half & Full)

A whole murg marinated in cashew net past, Fresh cream and finished in tandoor

349 / 499



Chicken Tikka

Boneless chicken pieces marinated in yougurt, garlic, ginger, coooked over charcoal

399

Murg Achari Tikka

Boneless chicken coated with tangy and spicy pickle marinated finished in day oven

399

Kalmi Kebab

Drum stick of chicken marinated in cream, curd Indian herbs & cooked in tandoor

449



Murg Kalimirch Tikka

A boneless pieces chicken tikka marinated in ginger Garlic flavoured with pepper

399

Murg Malai Tikka

Famous at the palace of the nizam hyderabad, mildly spiced juicy boneless pieces of chicken, richly marinated in cream & cardmom and cookde over charcoal

399

Chicken Pakoda

Indian spiced chicken tender deep fried

299

Mutton Seekh Kabab

Minced lamb mixed with ginger Paste green chilli and garam masala cooked in charcoal

599

Fish Amritsari

Indian spiced marinated fish & deep fried

449

Mahi Ajwainee Tikka

Cubes of Fish Marinated with yoghurt and Indian spices

449

Tandoori Jhinga

Prawn marinated a blend as indian aromatic spices and yogurt.

799

Fish Pakoda

Marinated with Indian spices yogurt, gram flour and deep fry

349

Fish Tikka

Marinated with Indian spices yogurt, cooked in tandoor

449

Stallion Platter (Non Veg) (15 Pc. Mix)

799

Main Course (Veg)

Paneer Makhani 399

Strips of paneer simmered in a smooth tomato gravy fragrant with kasoori methi and butter

Khubani Kofta 399

Apricot Dumpling cooked in a mixture of onion and cashew nut gravy

Kaju Methi Matar Malai 399

Cashew nut, green peas and fenugreek cooked in a Rich khoya gravy

Paneer Lababdar 399

Soft paneer cubes cooked in thick creamy tomato gravy Seasoned with rare herbs and exotic spices

Paneer Tikka Masala 449

Traditional paneer tikka tossed in a mildly spiced gravy

Adraki Shahi Kadhai Paneer 399

Paneer in rich gravy of onion, tomato, coriander seeds and coarsely pounded black pepper corns

Lachha Palak Paneer 399

Creamy paneer cooked in a spinach sauce

Aloo Gobhi Adraki 299

Cauliflower floret and potato cooked with onion gravy

Diwani Handi 349

Chef's Special

Mix Vegetables 249

Delicious classic mix of seasonal vegetable, lightly spiced in rich creamy gravy

Bhindi Zaikedar 249

Home style okra cooked with onion, tomato and ground spices

Malai Kofta 449

Royal blend of fried cottage cheese, dumplings, marinated with rich creamy onion tomato gravy

Hing Dhaniya Ke Chatpate Aloo 199

Baby Potato tempered with chillies spices and fresh coriander

Khumb Mattar 349

Pan tossed mushroom, green peas and spring onion mustard oil and Indian spices

Dal Tadka 249

Stewed yellow lentils, garlic and cumin

Dal Makhani 349

Slow cooked black lentil, simmered with tomato & butter

Amritsari Channa 299

Punjabi Style chickpeas, slow cooked with Indian spices



Main Course (Non Veg)



Butter Chicken (Half & Full) 399 / 599
A path of king-charcoal grilled chicken cooked in Tomato loaded with butter

Kadhai Chicken (Half & Full) 399 / 599
Chicken cooked in mixed ground spices with bell Pepper, capsicum, onion and tomato

Chicken Rara 499
Stallion's Special



Chicken Curry 399
Traditional homemade style chicken

Chicken Khumb Hara Dhaniya 399
Chicken and mushroom cooked in spicy masala

Chicken Masala Hara Pyaz 399
Chicken marinated in vinegar, fresh ginger, hara pyaz And potato spices overnight



Lazeez Murg Saag 449
A light and tasty chicken cooked with garlic, spinach and finished with cream

Chicken Shahi Korma 449
A dish of royalty boneless chicken in a creamy turmeric sauce and cashews

Murgh Peshawari 399
Tender chicken cuts, blend in yogurt yellow gravy

Chicken Tikka Masala 399
Chicken Tikka is a popular curry dish with boneless chicken ground spices

Fish Curry 399
Marinated with Indian spices yogurt,

Prawn Curry 799
Marinated with Indian spices yogurt,

Eggs Curry (2pc.) 249
A home style hard boiled eggs curry cooked with onion and tomato gravy

Mutton-E-Shaan

Rogan Josh 499
A mild spiced lamb curry cooked in the traditional north indian style flavoured ' rogan spice'

Bhuna Ghost 499
Select cuts of lamb dry roasted with freshly poured spice and simmered in an aromatic gravy

Gosht Saagwala 499
Gosht and spinach cooked together with spices

Handi Gosht 499
Preparation mutton and vegetables

Mutton Masala 499
Mutton cooked in spicy masala

Keema Hara Piyaz 499
Mutton keema with hara piyaz

Basmati Ki Khusboo

Steam Basmati Rice

Steamed long grain basmati rice

249

Jeera Rice

Long grain basmati flavoured with cumin

299

Kashmiri Pulao

Kashmiri Pulao is the delicious variant of rice it is kashmiri cuisine made with nuts and fruits

299

Biryani Rice

Long grain basmati flavoured with saffron

299

Vegetables Pulao

Cumin, vegetables, cashew and raisins stir fried with long grain basmati

299

Tarkari Kesari Biryani

Dum cooked fresh vegetables, basmati rice Enhanced with saffron

349

Subz Dum Biryani

Saffron flavoured basmati rice layered with seasonal vegetables. Indian herbs and spices

349

Khichdi with Plain Curd

Plain | Masala

249

Murgh Dum Biryani

Packed with flavours of the caramelized onions and the spices

499

Fish Biryani

(Flavorful mix of rice, spices and fish fillets)

499

Mutton Biryani

Saffron flavoured basmati rice layered with lamb, Indian herbs and spices

599

Egg Biryani

(Fragrant long grain basmati rice, spiced hard-boiled eggs, perfectly caramelized onions, and select aromatic spices delighting your senses in every bite)

299





Indian Breads

Green Chilli And Cheddar Chees Kulcha 119

Stuffed Amritsari Kulcha 99 / 119
Aloo / Vegetables / Plain / Paneer

Paratha 99 / 119
Choice of mint / Potato / Cottage Cheese

Tandoori Roti 40

Missi Roti 80

Butter Roti 50

Lachha Paratha 60

Naan (Plain / Butter / Garlic) 80 / 90 / 99

Stuffed Kulcha 99

Paneer Kulcha 120

Stuffed Naan 120

Assorted Bread Basket 499

Tawa Roti 30



Raita

Pineapple Raita 120

Boondi Raita 99

Mixed Raita 99

Bukhari Raita 120

Mint Raita 99

Mixed Fruit Raita 120

Plain Curd 99

Papad

Fried Papad 80

Roasted Papad 80

Masala Papad 119

Salad

Nawaabi Subz Salad 249

Diced vegetables and feta cheese in mint,
Olive oil and lemon dressing

Fresh Green Garden Salad 199

Cucumber, Carrot, Onion Tomato and Lemon

Choice of Soup

Cream of Tomato

Creamy tomato / mushroom / vegetable / chicken

149 / 249

Tom Yum

Choice of veg / Chicken

149 / 249

Sweet Corn Soup

Choice of veg / chicken

149 / 249

Manchow Soup

Choice of veg / chicken

149 / 249

Hot & Sour Soup

Choice of veg / chicken

149 / 249

Lemon Coriander Soup

Choice of veg / chicken

149 / 249

Talumein Soup / Palak Soup

Choice of veg / chicken

149 / 249

Clear Wonton Soup

A simple and light dumpling soup / Chicken

149 / 249

Indian Soup

Hara Matar And Subz Shorba

Pure green peas and fresh vegetable tempered with indian spices

249

Bhune Makai Ka Shorba

Creamy sweet corn soup with cloves cinnamon and cumin seeds

249

Tomato Dhaniya Ka Shorba

Fresh tomato and coriander soup butter poached vegetable and raisin ratatouille pao, crisps

249

Lentil Broth

Yellow lentil soup with fresh coriander

249





Chinese Fair

Appetizer

Veg Spring Roll

A scrumptious filling of sautéed veggies and noodles perked up with tangy sauce and cooked until crisp.

299

Crispy Veg

Seasoned vegetables toasted with garlic sauce

299

Chilly Paneer

Green pepper and cottage cheese cooked in soya sauce

399

Chilly Mushroom Dry

Chunks of mushroom cooked in sweet and spicy sauce with bell peppers, garlic chilly & soya sauce

349

Spicy Paneer Schezwan Bites

A popular Indo Chinese starter crispy fried paneer tossed in garlic with spicy & sour sauce garnished with Spring onion & sesame seeds

399

Crispy Corn Kernels with Pepper And Garlic

Corn kernels fried in ton flavouring with green & Red capsicum, garnished with spring onion

299

Crispy Honey Chilli Potato with Sesame Seeds

Potato fingers glazed in a sweet & spicy sauce, topped with sesame seeds

299



Rice

Chicken Fried Rice

Cooked rice sautéed with marinated chicken chunks and chopped veggies

499

Egg Fried Rice

Scrambled eggs, rice, spring onions, garlic & Sauces, stir fried on a wok over medium heat

399

Vegetable Fried Rice

Fried rice is a dish of cooked rice that has been stir in work and usually mixed with vegetable

299

Chilli Garlic Fried Rice

Rice cooked in a work with mixed vegetable

299

Schezwan Fried Rice

Spicy & Hot rice tossed in schezwan sauce

299

Triple Schezwan Fried Rice

Indo Chinese Dish it is a combination of noodles and rice cooked with vegetable in schezwan sauce

399

Chinese Fair

Noodles

Vegetable Hakka Noodles 299

Veg hakka Noodles is a popular Chinese dish of stir-fried noodles, veggies and sauces

Egg Hakka Noodles 399

Freshly cut crunchy veggies used with stirred egg and fresh noodles

Chicken Hakka Noodles 499

Zing of soya sauce, green chilly, made to stir fry on a high flame with tender chicken & cooked noodles

Chilli Garlic Noodles 299

This Asian Chinese style garlic noodles are making it a vibrant dish cooked with dry red chillies and red chilli sauce making vibrant lighting spicy dish

Singapore Noodles 349

Singapore style noodles is a dish of stir-fried cooked with vegetables sliced chilli peppers, pineapple and dry fruits

Schezwan Noodles 299

Chinese noodles tossed in spicy chilly oil sauce made with

Chopsuey

Chinese Chopsuey 449

This is a delicious recipe using pepper, chicken & mushroom in them instead of deep frying noodles it's pan fried to make it little healthier

American Chopsuey 349

A delightful preparation of crispy hakka noodles served with vegetables and a tangy sauce

Fish

Sweet & Sour Fish 749

The fish fillet is shallow-fried until super crispy and then drizzled with a rich and aromatic sauce that is loaded with colorful peppers

Fish in Garlic Sauce 749

This simple fish gets two hits of flavour, from fresh herbs and lemon stuffed in each fish and a light garlic cream sauce for serving

Fish Mantarin 749

As the name suggests, is a fish recipe from China, is cooked in Chinese style with local ingredients to give you the best of Asian flavours.

Prawns

Thai Prawn Curry 999

Our Thai prawn curry recipe is full of flavour and it involves cooking

Sweet & Sour Prawn 999

Batter fried prawn in sweet and sour sauce in slightly tangy sauce with fresh fruits and vegetables

Prawn in Hot Garlic Sauce 999

Seared prawns, smothered in a spicy, sticky Asian, these Asian chilli garlic prawns will have you smacking your lips





Chinese Fair

Chicken

Sweet & Sour Chicken

Chinese style sweet and sour chicken, stir-fried with bell peppers and pineapple chunks

649

Chicken in Garlic Sauce

Tender chicken pieces with a dominant flavour of lemon juice, mint & mild spices, slightly tangy, mildly hot with full flavours

649

Chilly Chicken

A super simple recipe with juicy chicken, a sweet and spicy sauce and lots of onions and bellpeppers

599

Chicken in Schezwan Sauce

Schezwan cuisine is known for using strong flavours and especially Schezwan peppercorns, which have a very numbing effect

599

Thai Chicken Curry (Red/Green)

This cozy thai chicken curry is made with the yummiest thai coconut curry sauce and it's customized with your favourite veggies

649



Main Course

Sweet & Sour Vegetable

Is a popular Ind-Chinese recipe. The sauce in which vegetables are simmered is sweet & sour, and hence this title

349

Vegetable Manchurian

Crispy & delicious

349

Diced Paneer Schezwan Sauce

The flavoursome gravy is thick and spiced up with Schezwan and soy sauce

449

Chilly Paneer

Fried Cottage cheese in chilli sauce

449

Thai Curry Veg

Made with yummiest thai coconut red curry sauce, customized with your favourite vegetables

449

Stir Fried Vegetable

Vegetable stir fry is mixture of colourful vegetables sauted in a sweet and savory sauce

299

Paneer in Hot Garlic Sauce

449

Stir Fry Vegetable in Black Bean Sauce

299

Exotic Vegetable in Choice of Sauce

299

Choice of Sauce

Hot Garlc/ Schezwan/ Black Beans / Manchurian

299

Fish Specialities

(Served with vegetables)

Fried Fish - Tartar Sauce

Crumb fried fillet of fish, served with tartar sauce & accompaniments

749

Grilled Fish

Fillet of fish, grilled and served with sauteed vegetables & Lemon butter sauce

749

Tomato Fish

Fillet fish cooked in special sauce

749

Baked Fish Florentine

Fillet fish cooked in cheese sauce & baked on spinach

749

Pastas

Cannelloni

Italian pasta sheet stuffed with spinach, corn baked on top of mozzarella cheese.... served with garlic bread

299

Pasta Florentine (Veg/Chicken)

Fettuccinni pasta with spinach & pinenuts... made in cream sauce served with garlic bread

299/399

Pasta Spaghetti (Veg/Chicken)

Spaghetti with fresh tomato & basil sauce and sprinkled with parmesan cheese served with garlic bread

299/399

Pasta-el-Fungi (Veg/Chicken)

Fussili pasta with creamy mushroom sauce Sprinkled with parmesan cheese served with Garlic bread

299/399

Pasta Primavera (Veg/Chicken)

Creamy penne pasta mixed with fresh vegetables & Herbs served with garlic bread

299/399

Lasagna (Veg/Chicken)

Layers of Pasta sheet stuffed with chicken, spinach, Tomato & whit sauce baked on top of mozzarella Cheese... served with garlic bread

299/449





Steamed & Fried Momos

Veg Momos

Cabbage, Carrot, Onion

149

Paneer Momos

Paneer, Onion

149

Veg. Spl. Momos

Mushroom, Paneer, Nutrela, Onion

149

Spinach/ Palak Momos

Palak, Paneer, Nutrela, Onion

149

Chicken Momos

Chicken Keema, Onion

199

Mutton Momos

Mutton Keema, Onion

249



Tandoori Momos

Veg Momos

Cabbage, Carrot, Onion

189

Paneer Momos

Paneer, Onion

189

Veg. Spl. Momos

Mushroom, Paneer, Nutrela, Onion

189

Spinach/ Palak Momos

Palak, Paneer, Nutrela, Onion

189

Chicken Momos

Chicken Keema, Onion

249

Mutton Momos

Mutton Keema, Onion

299

South Indian

Rasam

Rasam is a clear and spicy indian soup. it is eaten with rice or consumed as a soup made with kokum, jaggery, taramin, tomato, indian spice.

350

Masala Dosa

Masala dosa is a variation of the popular South Indian. it is made from rice, lentils, vegetable and curry leaves, ghee and served with chutney and sambhar.

There is variation in masala dosa like: Mysore masala dosa cheese masala dosa, onion masala dosa, Rawa masala dosa

249

Masala Uttapam

Uthappam are savory pancakes with crispy edges & pillowy soft center topped with veggies & served with chutney and sambhar.

There is variation in uthappam like: Mysore masal uthappam cheese masala uthappam onion uthappam, Plain uthappam & tomato uthappam

249

Idli Sambar

Idli sambar is a south indian breakfast meal where soft fluffy steamed cakes known as idly are served with is made with lentils stew

Varieties of idli: Oat idli, Mysore idli, Tadka Idli, Masala Idli

249

Medu Vada

Medu vada are crispy, fluffy, soft and delicious, lentil fritters from the south Indian cuisine made with white gram (Urad dal). served with chutney and sambar.

Varieties of vada: batata vada/sambar vada/vada pav/dahi vada.

249

Upma

This traditional dish involves cooking roaste rava in water that has been flavoured by ghee, cashew, urad dal, onion, Curry leaves, mustard seed and additional herbs and spices sugar can be added for midly sweet and savoury dish.

Varities of upma: suji ka upma, green peas upma, vegetable upma

249

Poha

Pohan is a quick Indian breakfast made with flattened rice onion spices, herbs and peanuts.

varieties of Poha:- vegetable poha/ green pea poha / Tamatar poha.

199

Sambhar

Lentil (toor dal) and mix vegetables soup with Indian spices

199





Burger

Veg Burger

Cucumber, tomato, veg patty, lettuce, mayo cheese

250

Aloo Tikki Burger

Aloo patty, cheese green chilli, coriander, mint mayo

299

Paneer Tikki Burger

Cottage cheese patty, lettuce and cucumber, tomato slice with cheese and mayo

299

Chicken & Cheese Burger

Chicken patty topped with melted cheese served with house salad and french fries

299

French Fries

149



Pizza

Pizza Margarita

Fresh tomato sauce, mozzarella cheese olive oil & Italian basil leaf

Small Medium

249

450

Paneer Tikka Pizza

Onion, capsicum, tomato, mozzarella cheese and paneer tikka

249

450

Hawaiian Pizza

Pineapple, corn, capsicum, onion and mozzarella cheese

249

450

Veggie Pizza

Bell pepper, onion, cherry tomato olives, spinach

249

450



Sandwich

Grilled Veg/Chicken Sandwich

Cucumber, tomato and lettuce

199/299

Veg Grilled Cheese Sandwich

Lettuce and cheese slice

249

Grilled Veg/Chicken Club Sandwich

First layer tomato and cucumber and second cheese and cokow

249/349

Bombay Grilled Sandwich

Tomato, cucumber, potato, onion and cheese slice

199

Spinach And Corn Sandwich

Chopped spinach and corn mix with mayo

249

Dessert (As Per Availability)

Rabari Gulab Jamun

2 pieces of gulab jamun and rabri.

Deep fried cottage cheese dumpling dipped in rabri garnished with pistachio and cardamon seeds

199

Fresh Fruit Salad With Ice Cream

Seasonal fresh fruits cut into small pieces mixed with light cream topped with ice cream

179

Chilled Apple Kheer

Gulab jal and apple scented rice, milk, khoya and thick cream loaded with nuts and dry fruits

249

Ice Cream Trio

Choice of days special flavours

179

Gajar Ka Halwa (Seasonal)

A sweet combination of carrot and milk simmered together slowly to right consistency

139

Kesari Kheer

Slow cooked rice in sweetened milk with kesar

179

Moong Dal Halwa

199

Ice Cream

2 scoops of vanilla / strawberry / chocolate

179

Fried Ice Cream (Stallion's Special)

249

Chaat Street

Chana Chaat

Boiled chickpeas with a tangy indian flavour

199

Chatpate Aloo Chaat

Traditional Indian street appetizer

199

Palak Patta Papadi Chaat

Battered crisp spinach topped with yogurt, tamarind and mint chutney

199

Dahi Bhalla Papadi Chaat

A popular snack from delhi

199

Peanut Chaat

149





Thandak Ke Jharoke

Lassi

Churned yogurt served plain, sweet or salted

100

Zafrani Lassi

A traditional churned yogurt drink with a hint of saffron

100

Jal Jeera

A mint and cumin flavoured drink

100

Mint Cooler

A Tantalizing mint and lime dring

100

Nimbu Sharbat

Fresh lime served with soda or water

100

Fresh Orange Juice

150

Special Thandai

100

Fresh Lime Soda

100



Beverages

Milk Tea

Black tea with milk

60

Masala Tea

Milk Indian spices like cardamon, ginger, clove

60

Black Tea

Twinings/ earl grey / english Breakfast tea

60



Green Tea

Organic

60

Tulsi Tea

Oranic herbal tea made from Indian holy basil

60

Lemon Tea

60

Fresh Lemon Ginger Honey Tea

Oranic herbal tea made from Indian holy basil

60

Nescafe Black

Instant Coffee

75

Milk Coffee

Instant Coffee with milk

75

Hot Milk

75

Bournvita with Milk

80

Cold Coffee

80

Mineral Water

40

Cold Coffee with Ice Cream

80

Blue Lagoon

150

Virgin Mojito

150

Watermelon Vergin Mojito

150

Ice Bucket

100



Thank You