







### **Umesh Sameer Associates**

USA Gardens - A place where serenity embraces comfort and luxury meets charm. At USA Gardens, we have an eye catching, well maintained and spacious Banquet which can comfortably accommodate a large gathering. Along with our Banquet, we have huge, lavish, well manicured, lush Green Lawns which can host a party of around 600 guests.

The whole service & production team is highly professional & very dedicated. Our kitchens are equipped to prepare some of the most mouth watering dishes from our multi cultural land, called India, be it Indian, Continental, Chinese, Mughlai etc. The Quality and Standard of the food is one thing we do not compromise on.

Hearty Hospitality has always been one of the finest traditions at

# USA GARDENS

BANQUET | RESTAURANT | PARTY LAWNS | DISCOTHEQUE | I

BAR



### BREAKFAST

| 2 STUFFED PARANTHA WITH CURD    | 230 |
|---------------------------------|-----|
| 2 PANEER PARANTHA WITH CURD     | 300 |
| <b>BUTTER TOAST (4 Slices)</b>  | 100 |
| CHEESE TOAST                    | 180 |
| VEGETABLE SANDWICH              | 130 |
| <b>GRILLED CHEESE SANDWICH</b>  | 225 |
| <b>GRILLED CHICKEN SANDWICH</b> | 270 |
| CORNFLAKES WITH MILK            | 90  |
| BOILED EGGS                     | 80  |
| EGG BHURJI                      | 140 |
| OMELETTE MASALA                 | 150 |
| SCRAMBLED EGGS                  | 160 |
| HALF FRY                        | 150 |
| BUTTER CHIPLET                  | 10  |

## **MOCKTAILS**

| VIRGIN MOJITO<br>Combination of lemon juice, peppermint,<br>mint leaves, sugar, salt, ice and soda<br>(MINT/WATERMELON) | 175 |
|---|-----|
| ICED TEA<br>Blend of tea and selected flavour<br>(LEMON/PEACH)  | 175 |
| STRAWBERRY LEMONADE   | 175 |
| VIRGIN PINA COLADA<br>Combination of pineapple juice, milk and ice cubes  | 175 |
| FRUIT PUNCH<br>Blend of fruit juices topped with fruit cocktail chunks  | 200 |

## **BEVERAGES**

| FRESH LIME WATER                                  | 70  |
|---|-----|
| FRESH LIME SODA                                   | 80  |
| MASALA COKE                                       | 80  |
| JALJEERA  | 70  |
| <b>JUICE</b> CANNED<br>(MIXED/LITCHI/GUAVA)       | 90  |
| COLD COFFEE                                       | 130 |
| COLD COFFEE WITH ICE CREAM                        | 155 |
| LASSI (SWEET/SALTED)                              | 85  |
| TONIC WATER                                       | 90  |
| RED BULL  | 180 |
| DIET COKE   | 75  |
| GINGER ALE  | 90  |
| MINERAL WATER (WITH SERVICE)                      | 30  |
| MOUNTAIN WATER (WITH SERVICE)                     | 60  |
| SODA (WITH SERVICE)                               | 35  |
| COLD DRINK (WITH SERVICE)                         | 55  |
| ICE BUCKET  | 45  |
| SHAKES  |     |
| VANILLA/STRAWBERRY                                | 130 |
| BUTTER SCOTCH / CHOCOLATE                         | 140 |
| SHAKE WITH ICE CREAM<br>VANILLA/STRAWBERRY/MANGO  | 155 |
| SHAKE WITH ICE CREAM<br>BUTTER SCOTCH / CHOCOLATE | 165 |
| OREO SHAKE (USA SPECIAL)                          | 180 |
| <b>BEVERAGES HOT</b>                              |     |
| MASALA TEA  | 45  |
| LEMON TEA / GREEN TEA                             | 60  |
| COFFEE  | 70  |



### SOUPS VEG •

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 Thai soup with boiled veggies, chicken chunks and noodles
 160

 CHICKEN SWEET CORN SOUP
 160

 Soup made of veggies and sweet corn, lite sweet in taste
 160

 CREAM OF CHICKEN SOUP
 160

 Chicken chunks and chicken stock tempered with all-purpose flour and butter, thick creamy soup
 160

 CHICKEN CLEAR SOUP Chicken cooked in clear chicken stock
 150

 CHICKEN LIME CORIANDER
 190

**CHICKEN LIME CORIANDER** Cilantro flavoured thins soup with chicken chunks and a dash of lemon juice

NOTE- RS 20 WOULD BE CHARGES FOR 1/2 SOUP

### CONTINENTAL SNACKS

| VEG 💽   |     |
|---|-----|
| VEG CUTLETS   | 240 |
| CHEESE CUTLETS  | 350 |
| VEG PAKORA  | 200 |
| PANEER PAKORA   | 300 |
| CHEESE FINGERS  | 350 |
| FRENCH FRIES  | 185 |
| MASALA FRIES  | 225 |
| VEG COCKTAIL KEBAB  | 240 |
| HARA BHARA KEBAB Pan-fried combination of spinach and veggies   | 250 |
| CHEESE COCKTAIL KEBAB   | 350 |
| KURKURA PANEER<br>Shallow fried papadam coated<br>marinated cottage cheese (CHEF'S SPECIAL)           | 370 |
| CHHUPA RUSTAM<br>Trust us on this one   | 375 |
| <b>DAHI KEBAB</b><br>Fried bread roll stuffed with hung curd & spices                                 | 375 |
| <b>PANEER IN GARLIC BUTTER SAUCE</b><br>Battered cottage cheese tossed in<br>in-house garlic butter   | 330 |
| MUSHROOM DUPLEX<br>Shallow fried mushroom stuffed with<br>cottage cheese and spinach (CHEF'S SPECIAL) | 400 |
| NON-VEG •   |     |
| EGG PAKORA  | 280 |
| CHICKEN PAKORA  | 400 |
| CHICKEN CUTLET  | 440 |

FISH AMRITSARI475Deep fried marinated fillets of fish, flavoured475with Indian seasoning, spicy475FISH FINGERS475Crumb fried fish, flavoured with Indian seasoning475

FISH IN GARLIC BUTTER SAUCE Battered fish tossed in in-house garlic butter 485



# TANDOORI SNACKS

| VEG •   |     |
|---|-----|
| PANEER TIKKA<br>Marinated cottage cheese<br>spiced with yogurt-based marinade   | 340 |
| PANEER PUDINA/METHI TIKKA   | 260 |
| Marinated cottage cheese<br>spiced with your choice of marinade   | 360 |
| PANEER MALAI TIKKA<br>Cottage cheese marinated in cashew nut and cream paste  | 360 |
| PANEER LEMONGRASS TIKKA<br>Cottage cheese marinated with<br>lemongrass based marinade (CHEF'S SPECIAL)                            | 390 |
| PANEER ACHARI TIKKA<br>Cottage cheese marinated with pickles and spices   | 360 |
| VEG SEEKH KEBAB<br>Minced potatoes and chopped vegetables<br>blended with crumbs and Awadhi spices                                | 280 |
| BHUTTA SEEKH KEBAB<br>Minced potatoes, corns and chopped vegetables<br>blended with crumbs and Awadhi spices                      | 310 |
| STUFFED TANDOORI AALOO<br>Scooped potato filled with tempered cumin and spices  | 310 |
| CHEESE CHILLY TANDOORI<br>Marinated cottage cheese in spinach and<br>Indo-chinese marinade  | 400 |
| <b>BANARSI CHEESE</b><br>Marinated cottage cheese stuffed with<br>tempered cumin and spices                                       | 415 |
| ONION CHEESE<br>Cheese Tikka cooked in cashew nut paste,<br>topped with onion ringlets (USA SPECIAL)                              | 425 |
| SOYA TIKKA<br>Marinated Soya chunks spiced with yogurt-based marinade   | 300 |
| SOYA HARYALI TIKKA<br>Soya chunks marinated with spinach and Indian spices  | 320 |
| SOYA LAHSUNI TIKKA<br>Soya chunks marinated with garlic, cheese,<br>cashew nut paste and Indian spices                            | 320 |
| SOYA MALAI TIKKA<br>Soya chunks marinated in cashew<br>nut and cream paste  | 320 |
| <b>SOYA IRANI TIKKA</b><br>Soya chunks marinated with cream, cheese, cashew<br>nut paste and Indian spices, served with pineapple | 330 |
| MUSHROOM TIKKA<br>Marinated button mushrooms spiced<br>with yogurt-based marinade   | 370 |
| MUSHROOM MALAI TIKKA<br>Marinated mushrooms in cheese, coconut,<br>cream, fruit cocktail, dry fruit and spices                    | 390 |
| STUFFED MUSHROOM<br>Marinated mushrooms stuffed with<br>tempered cumin and spices   | 425 |

| NON-VEG 💽   |      |
|---|------|
| TANDOORI CHICKEN520   | 325  |
| Marinated whole chicken spiced with<br>yogurt-based marinade                            |      |
| AFGHANI CHICKEN 540   | 340  |
| Whole chicken marinated in traditional<br>Indian cashew nut paste                       |      |
| CHILLY CHICKEN TANDOORI 580   | 370  |
| Marinated chicken in Indo-Chinese marinade  | 070  |
| CHICKEN TIKKA<br>Marinated boneless chicken spiced with                                 | 370  |
| yogurt-based marinade   |      |
| CHICKEN HARYALI TIKKA   | 390  |
| Marinated boneless chicken spiced with<br>yogurt and spinach based marinade             |      |
| CHICKEN MALAI TIKKA   | 390  |
| Marinated boneless chicken spiced with<br>yogurt in traditional Indian cashew nut paste |      |
| USA SPECIAL TIKKA   | 480  |
| Chicken stir-fried with chickpea powder, egg  | 100  |
| white and butter is then marinated with special spices and roasted in clay oven         |      |
| MURG KALI MIRCH TIKKA   | 470  |
| Chicken marinated with chickpea powder, cream,  |      |
| cheese and crushed pepper (CHEF'S SPECIAL)<br>KASTURI CHICKEN TIKKA                     | 470  |
| Chicken pieces marinated with dried fenugreek,  | 470  |
| cheese, cream, cashew nuts  | 1. 9 |
| LEMON CHICKEN TIKKA<br>Chicken Marinated in lemon zest and yogurt                       | 470  |
| based Traditional Indian Tikka Paste  |      |
| CHICKEN LEMONGRASS TIKKA  | 425  |
| Cottage cheese marinated with<br>lemongrass based marinade (CHEF'S SPECIAL)             |      |
| KALMI KEBAB (4 Pcs.)  | 440  |
| Chicken thai marinated with chickpea powder, cheese, cream, cashew nuts and spices      |      |
| TANGRI KEBAB (4 Pcs.)   | 425  |
| Chicken drumsticks marinated in flavour-some paste                                      | 10   |
| STUFFED TANGRI KEBAB (4 Pcs.)   | 450  |
| Minced chicken is filled in marinated chicken<br>drumsticks (USA SPECIAL)               |      |
| CHICKEN SEEKH KEBAB   | 425  |
| Minced chicken mixed with Indian spices and herbs                                       |      |
| RESHMI KEBAB  | 525  |
| Marinated boneless chicken coated with egg foam <b>BANJARA CHICKEN</b>                  | 495  |
| Marinated boneless chicken spiced with  | 100  |
| spicy yogurt-based marinade   | 405  |
| ONION CHICKEN<br>Chicken Tikka cooked in cashew nut paste,                              | 495  |
| with topping of onion ringlets (CHEF'S SPECIAL)   | 450  |
| FISH TIKKA<br>Fish marinated with yoghurt based marinade and herbs                      | 470  |
| FISH MALAI TIKKA  | 495  |
| Fish marinated with cashew nut paste,   |      |
| cream, cheese and spices<br>FISH AJWAINI TIKKA  | 495  |
|   | 100  |

Fish morsels marinated in Indian spices and carom seeds



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|--|------------|
| VEG •  |            |
| <b>VEG MANCHURIAN</b><br>Indo-Chinese fried vegetable fritters,<br>wok-fried in soya sauce                                       | 270        |
| <b>CHEESE MANCHURIAN</b><br>Indo-Chinese cheese fritters, wok-fried<br>with veggies in soya sauce                                | 340        |
| CHILLY MUSHROOM<br>Batter fried mushroom tossed with diced   | 335        |
| capsicum and onion in chilli garlic sauce  |            |
| <b>CHEESE CHILLY</b><br>Batter fried cottage cheese tossed with diced<br>capsicum and onion, wok-fried in soya sauce             | 350        |
| <b>CHEESE CORN ROLLS</b><br>Deep fried roll of all-purpose flour stuffed with varietie<br>cheese, corns and spices (USA SPECIAL) | <b>350</b> |
| <b>VEG SPRING ROLLS</b><br>Deep fried roll of all-purpose flour stuffed with veggies   | 250        |
| <b>VEG BULLETS</b><br>Indo-Chinese fried vegetable fritters  | 240        |
| HONEY CAULIFLOWER/ POTA<br>Battered cauliflower / potato wok-fried in sweet &<br>tangy sauce, sprinkled with white sesame        | TO 260     |
| VEG. CRISPY WITH SESAME SEE<br>Battered Veggies wok-fried in tangy sauce<br>& sprinkled with sesame seeds                        | EDS 275    |
| CRISPY PAPER CORN ROLL<br>Fried roll stuffed with mozzarella cheese and veggi<br>(CHEF'S SPECIAL)                                | <b>380</b> |
| BABY CORN IN HOT GARLIC<br>Battered baby corn, wok-fried in hot garlic sauce   | 310        |
| MUSHROOM IN HOT GARLIC<br>Battered mushroom, wok-fried in hot garlic sauce   | 330        |
| <b>CHANA CHILLY</b><br>Marinated chick peas stir fried with veggies in special sauce, sweet and spicy taste                      | 290        |
| CRISPY CORNS<br>Marinated sweet corns tossed in special tangy sau  | <b>295</b> |
| <b>CRACKLING CORNS</b><br>Fried Corns tossed with onion and garlic   | 295        |
| <b>COTTAGE CHEESE PAN FRY</b><br>Battered Cottage cheese, wok-fried in<br>special sauce, tangy taste (CHEF'S SPECIAL)            | 380        |
| VEG SALT & PEPPER<br>Assorted vegetables sautéed with<br>onion, garlic and pepper  | 320        |
| <b>MUSHROOM SALT &amp; PEPPER</b><br>Mushroom Veggie sautéed with onion, garlic and p  | 350        |
| HONEY CHEESE CHILLY<br>Batter fried cottage cheese tossed with diced<br>capsicum and onion wok-fried in sweet & tangy sa         | <b>340</b> |

## NON-VEG 💽

| <b>CHILLY CHICKEN</b><br>Battered crispy chicken tossed in<br>spicy chilly & soya sauce                          | 415 |
|--|-----|
| <b>GARLIC CHICKEN</b><br>Battered crispy chicken, tossed in<br>chilly garlic sauce                               | 415 |
| <b>LEMON CHICKEN</b><br>Chicken boiled with lemon and blend of spices  | 415 |
| FRIED CHICKEN<br>Deep fried marinated chicken sprinkled<br>with Indian spices                                    | 415 |
| CHICKEN MANCHURIAN<br>Indo-Chinese fried chicken fritters,<br>wok-fried in soya sauce                            | 380 |
| CHICKEN LOLLY POP (4 Pcs.)<br>Deep fried battered minced chicken wings<br>(USA SPECIAL)                          | 425 |
| SHREDDED CHICKEN<br>IN HOT GARLIC<br>Shredded chicken, wok-fried in chilly garlic sauce                          | 425 |
| <b>CHICKEN-65</b><br>Deep fried chicken with the flavour of curd,<br>curry leaf and mustard seeds, Spicy         | 480 |
| CHICKEN SINGAPORE<br>Deep fried chicken and bell peppers<br>tossed in chilly sauce (CHEF'S SPECIAL) SPICY        | 480 |
| <b>CRISPY HONEY CHICKEN</b><br>Shredded chicken deep fried & tossed<br>in sweet & tangy sauce                    | 500 |
| <b>CHICKEN PAN FRY</b><br>Battered boneless chicken, wok-fried in<br>special sauce, tangy taste (CHEF'S SPECIAL) | 500 |
| CHICKEN IN BBO SAUCE<br>Wok fried chicken tossed in in-house BBO sauce   | 480 |
| DRUMS OF HEAVEN (4 Pcs.)<br>Minced chicken filled drum sticks tossed in<br>sweet & spicy sauce (CHEF'S SPECIAL)  | 485 |
| FISH CHILLY<br>Deep fried fish tossed with bell peppers,<br>onion & green chilies                                | 485 |
|  |     |



### **RICE AND NOODLES**

### VEG 💽

| VEG NOODLES  | 240 |
|--|-----|
| COTTAGE CHEESE NOODLES   | 285 |
| MUSHROOM NOODLES   | 285 |
| SINGAPORE NOODLES  | 285 |
| HAKKA NOODLES  | 255 |
| VEG CHILLY GARLIC NOODLES  | 280 |
| VEG FRIED RICE   | 270 |
| VEG THAI FRIED RICE  | 295 |
| FANTASY<br>Noodles tossed with fried rice, manchurian fritters<br>& cheese chilly fritters (CHEF'S SPECIAL)              | 400 |
| <b>VEG CHOP SUEY</b><br>Tangy and sweet vegetable preparation served<br>with crispy fried noodles, Topped with pineapple | 350 |
| VEG CHINESE CHOP SUEY<br>Vegetable preparation served with<br>crispy fried noodles                                       | 375 |
| THAI CURRY Red/Green/Yellow<br>Traditional coconut based gravy with<br>lots of veggies, lemon grass                      | 430 |

## **ITALIAN CUISINE**



| MARGHERITA PIZZA                                      | 220  |
|---|------|
| SINGLE TOPPING PIZZA 245/255,<br>Onion/Capsicum/Corns | /265 |
| VEGGIE DELIGHT PIZZA                                  | 310  |
| PANEER TIKKA PIZZA                                    | 330  |
| USA SPECIAL PIZZA                                     | 385  |
| ARRABBIATA SAUCE PASTA                                | 325  |
| BECHAMEL SAUCE PASTA                                  | 325  |
| NON-VEG   |      |
| CHICKEN PIZZA   | 395  |
| CHIC. ARRABBIATA SAUCE PASTA                          | 370  |

CHIC. BECHAMEL SAUCE PASTA

### NON-VEG 💽

| EGG NOODLES  | 280 |
|--|-----|
| CHICKEN NOODLES  | 340 |
| SINGAPORE -<br>CHICKEN NOODLES   | 400 |
| CHICKEN CHILLY -<br>GARLIC NOODLES   | 380 |
| EGG FRIED RICE   | 300 |
| CHICKEN FRIED RICE   | 340 |
| CHICKEN THAI FRIED RICE  | 360 |
| CHICKEN CHINESE CHOP SUEY<br>Chicken & Vegetable preparation served with<br>crispy fried noodles                                     | 380 |
| AMERICAN CHOP SUEY<br>Tangy and sweet chicken preparation served<br>with crispy fried noodles and half fried egg<br>(CHEF'S SPECIAL) | 400 |
| CHICKEN THAT CUBBY Ded/Green Wellow  | 480 |

### CHICKEN THAI CURRY Red/Green/Yellow 480 Traditional coconut based gravy with lots of veggies, chicken chunks, lemon grass (Served with your choice of staple - Rice/Noodles)

### **INDIAN CUISINE** VEG 💽

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370

| DAL MAKHANI               | 280 |
|---------------------------|-----|
| DAL YELLOW                | 280 |
| DAL FRIED (Yellow/ Black) | 295 |
| USA SPECIAL DAL           | 330 |
| DAL YELLOW                | 320 |
| DESI GHEE TADKA           |     |

(TAXES EXTRA AS APPLICABLE)



## **INDIAN CUISINE**

| PANEER DELIGHTS VEG  |     |
|--|-----|
| PANEER KHURCHAN<br>Minced roasted cottage cheese cooked with<br>Awadhi spices, spicy taste (CHEF'S SPECIAL)  | 400 |
| PANEER TIKKA BUTTER MASALA<br>Roasted cottage cheese cooked in makhani gravy<br>with a touch of honey and cashew nut paste, mild spicy<br>(CHEF'S SPECIAL)   |     |
| KADAI PANEER<br>Cottage cheese cooked in kadai gravy<br>with freshly ground spices   | 350 |
| <b>PANEER BUTTER MASALA</b><br>Cottage cheese cooked in makhani gravy<br>with a touch of honey and cashew nut paste  | 350 |
| <b>PANEER DO PAYAZA</b><br>Cottage cheese cooked in onion, tomato and<br>cashew nut gravy, topped with onion ringlets  | 380 |
| <b>PANEER LABABDAR</b><br>Shallow fried cottage cheese cooked in onion-tomato,<br>dried melon seed, cashew nut paste   | 380 |
| SHAHI PANEER<br>Cottage cheese cooked in cashew-nut<br>and cream gravy, sweet taste  | 370 |
| CHEESE TOMATO<br>Cottage cheese cooked in thick tomato<br>gravy and with Indian spices   | 340 |
| <b>PANEER PASANDA</b><br>Batter fried fruit cocktail filled cottage cheese<br>sandwiches, cooked in creamy onion-tomato<br>based gravy, sweet taste  | 390 |
| <b>MATAR PANEER</b><br>Cottage cheese cooked with green peas<br>in tomato and cashew nut gravy   | 330 |
| <b>PANEER METHI MALAI</b><br>Cottage cheese cooked in dried fenugreek,<br>melon seeds, tomato and cashew nut gravy   | 360 |
| <b>PANEER ADRAKI</b><br>Cottage cheese cooked in onion-tomato gravy<br>with ginger & traditional Indian spices   | 380 |
| <b>JAIPURI PANEER</b><br>Cottage cheese cooked in tomato onion gravy<br>and jaipuri style spice paste, spicy   | 380 |
| <b>PALAK PANEER</b><br>Cottage cheese cooked in fresh<br>spinach puree, mildly spiced  | 340 |
| PANEER BHURJI<br>Minced cottage cheese cooked in<br>traditional punjabi style  | 340 |
| PANEER PATIALA<br>Tri-Gravy delicacy (CHEF'S SPECIAL)  | 495 |
| AFGANI PANEER<br>Roasted Cottage cheese served in traditional gravy  | 380 |
| made of cashew nuts, melon seeds, cream, milk<br><b>RAHRA PANEER</b><br>Combines fried cottage cheese with minced cottage<br>cheese cooked in tomato-onion gravy, <b>Spicy</b><br>(CHEF'S SPECIAL) | 400 |

| VEGETABLE BONANZA VEG  |   |
|--|---|
| MIXED VEGETABLE<br>Assorted Vegetables Cooked in onion   | 270   |
| and tomato based gravy with Indian spices VEGETABLE JALFREZI   | 280   |
| Assorted Vegetables cooked in onion tomato masala<br><b>DUM AALOO BANARSI</b><br>Potato Stuffed with cottage cheese, dry fruits                  | 280   |
| in curd and makhani gravy, slight spicy  |   |
| <b>DUM AALOO KASHMIRI</b><br>Potato Stuffed with cottage cheese, dry fruits in yogurt<br>and makhani gravy with flavour of fennel and dry ginger | 310   |
| JEERA AALOO<br>Potato With Cumin and Indian Herbs  | 250   |
| CHANA MASALA<br>Chickpeas cooked with onion, tomatoes and other spices   | 300   |
| CHANA PINDI<br>Boiled chickpeas, cinnamon flavoured, served in semi gravy  | 300   |
| CHANA AMRITSARI<br>Chickpeas, cooked with onion, tomatos & served in gravy   | 300   |
| ADRAKI GOBHI<br>Diced potato and cauliflower cooked in onion   | 280   |
| tomato masala gravy with ginger flavour<br><b>MUSHROOM MASALA</b><br>Mushrooms cooked in a paste of onion,                                       | 360   |
| tomato, ginger and other spices<br>MATAR MUSHROOM  | 250   |
| Green Peas and mushrooms in onion<br>tomato gravy and Indian spices  | 350   |
| MUSHROOM DO PYAZA<br>Fresh mushroom cooked with onion,   | 360   |
| and tomatoes blended with Indian rich gravy <b>MALAI KOFTA</b> Cottage cheese dumplings served in Awadhi style                                   | 360   |
| cashew nut and dried melon seeds gravy (2 PCS.)<br>USA SPL. MALAI KOFTA<br>Cottage cheese dumplings served in Awadhi style with                  | 380   |
| gravy of onion-tomato cashew nut, dried melon seeds (2 PCS.)<br>PALAK KOFTA  | 280   |
| Cottage cheese dumplings served in<br>Awadhi style spinach based gravy   | 200   |
| PALAK CORN<br>Coms served in Awadhi style, spinach based gravy   | 280   |
| SOYA TIKKA BUTTER MASALA<br>Roasted soya cooked in makhani gravy with a<br>touch of honey and cashew nut paste                                   | 330   |
| SOYA TAWA CHAMP<br>Roasted soya chunks cooked in makhani gravy,  | 330   |
| thick gravy, Spicy<br>SOYA KADAI CHAMP<br>Roasted Soya chunks cooked in kadai gravy with   | <b>330</b> (a)  |
| freshly ground spices<br><b>MATAR METHI MALAI</b><br>Green peas cooked in cashew nut gravy with  | <ul> <li>330 340</li> <li>340 400</li> <li>400 200</li> </ul> |
| dry fenugreek flavour NAVRATTAN KORMA  | 400 III   |
| Combination of vegetables in a creamy sauce, garnished with apple and fruit cocktail, sweet taste  | XES EX1   |
| <b>GRAVY veg</b><br>Gravy made of cashew nut, melon seed, onion gravy  | <b>200</b> E  |



| CHICKEN NON-VE  | G   |
|---|-----|
| BUTTER CHICKEN<br>Roasted chicken cooked in makhani gravy<br>with a touch of honey and cashew nut paste   | 395 |
| KADAI CHICKEN<br>Boiled chicken cooked in spicy kadai<br>gravy with whole spices (CHEF'S SPECIAL)   | 395 |
| HANDI CHICKEN<br>Clay pot cooked chicken, made with yogurt,<br>whole coriander, whole red chilly and other Indian spices  | 410 |
| CHICKEN CURRY<br>Chicken stewed in an onion and tomato<br>based thin gravy, flavoured with Indian spices  | 395 |
| TAWA CHICKEN<br>Roasted chicken cooked in<br>makhani gravy, thick gravy, spicy  | 425 |
| <b>MURG KALI MIRCH</b><br>Chicken cooked in cashew nut and dried melon<br>seed gravy, tempered with crushed black pepper  | 425 |
| CHICKEN RAHRA<br>Combines roasted chicken pieces with minced<br>chicken cooked in tomato-onion gravy, spicy<br>(CHEF'S SPECIAL)                                   | 425 |
| CHICKEN TIKKA BUTTER MASALA<br>Roasted chicken cooked in spicy<br>tomato-onion gravy with Indian herbs  | 480 |
| <b>STUFFED TANGRI CHOP MASALA</b><br>Roasted minced chicken filled leg piece<br>cooked with mincced chicken in tomato-onion,<br>cashew nut gravy (CHEF'S SPECIAL) | 550 |
| <b>GRAVY CHICKEN</b><br>Rich tomato-onion gravy with butter<br>and cashew paste   | 240 |
| EGG CURRY   | 260 |
| USA SPECIAL CHICKEN 记<br>Chicken cooked in onion-tomato, cashew nut,<br>dried melon seed gravy, topped with egg foam  | 680 |
| FISH NON-VE   | G 💽 |
| <b>FISH CURRY</b><br>Marinated fish fillet with yoghurt based<br>marinade, tempered with mustard seeds  | 495 |
| <b>FISH TOMATO</b><br>Marinated fish fillet, shallow fried then<br>cooked in makhani gravy with fried tomatoes  | 495 |

### FISH TIKKA BUTTER MASALA Marinated fish cooked in spicy tomato-onion gravy with Indian herbs

510

### ΜΠΤΤΟΝ

| MUTTON NON-VE  | G 💽        |
|--|------------|
| MUTTON ROGAN JOSH<br>Mutton With bone cooked in onion<br>tomato gravy with Indian spices                                       | 480        |
| MUTTON RAHRA<br>Combines roasted mutton pieces with minced<br>mutton cooked in tomato-onion gravy, spicy<br>(CHEF'S SPECIAL)   | 495        |
| <b>MUTTON MASALA</b><br>Tender chunks of mutton meat cooked in spiced<br>onion- tomato gravy, topped with garnish of boiled eg | <b>480</b> |
| <b>MUTTON CURRY</b><br>Mutton stewed in an onion and tomato based<br>thin gravy, flavoured with Indian spices                  | 480        |
| GRAVY MUTTON<br>Brown gravy made of tomato- onion and mutton stock   | 350        |

## RICE

| VEG |  |
|-----|--|
|     |  |

| STEAMED RICE                | 210        |
|-----------------------------|------------|
| JEERA RICE                  | 225        |
| VEG. PULAO                  | 250        |
| VEG. BIRYANI                | 310        |
| PANEER TIKKA BIRYANI        | 375        |
| HYDERABADI VEG. BIRYANI     | 370        |
| NON-VEG                     |            |
| CHICKEN BIRYANI             | 425        |
| MUTTON BIRYANI              | 520        |
| <b>CURD SECTION</b>         |            |
| PLAIN RAITA                 | 145        |
| BOONDI RAITA                | 145        |
|                             | 145        |
| AALOO RAITA                 |            |
| AALOO RAITA<br>PUDINA RAITA | 145        |
|                             | 145<br>155 |
| PUDINA RAITA                | 24         |

**PINEAPPLE RAITA** 

Sweet curd mixed with pineapple

(TAXES EXTRA AS APPLICABLE)

190



### **SALADS**

| GREEN SALAD   | 120 |
|---|-----|
| ONION SALAD   | 60  |
| <b>KACHUMBER SALAD</b><br>Indian salad with chopped cucumber,<br>onions and tomatoes with Indian spices | 150 |
| CREAM KACHUMBER SALAD   | 190 |
| RUSSIAN SALAD   | 240 |
| FRUIT SALAD   | 280 |
| AALOO CHAAT   | 180 |
| AALOO CHANA CHAAT   | 220 |
| CHANA CHAAT   | 230 |
| PEANUT MASALA   | 190 |
| FRESH CHEESE  | 250 |
| BASKET OF PAPAD (PLAIN)   | 50  |
| BASKET OF PAPAD (FRIED)   | 60  |
| MASALA PAPAD  | 75  |
| CHEESY NACHOS   | 265 |

### **INDIAN BREADS**

| PLAIN ROTI                                     | 30  |
|--|-----|
| BUTTER ROTI                                    | 35  |
| MISSI ROTI                                     | 50  |
| LACHA PARANTHA                                 | 60  |
| PLAIN NAAN                                     | 60  |
| BUTTER NAAN                                    | 75  |
| GARLIC NAAN                                    | 95  |
| COTTAGE CHEESE NAAN                            | 135 |
| STUFFED PARANTHA                               | 105 |
| PUDINA PARANTHA                                | 90  |
| CHILLY PARANTHA (Red/Green)                    | 75  |
| PANEER PARANTHA                                | 140 |
| STUFFED KULCHA                                 | 110 |
| ONION KULCHA                                   | 95  |
| PANEER KULCHA                                  | 135 |
| CHEESE NAAN WITH GRAVY                         | 280 |
| CHICKEN KEEMA NAAN 🖲                           | 150 |
| MUTTON KEEMA NAAN 🖲                            | 180 |
| KEEMA NAAN WITH GRAVY • 320/<br>CHICKEN/MUTTON | 380 |

## **SWEET TEMPTATIONS**

### ICE CREAM REGULAR

| VANILLA / STRAWBERRY  | 80      |
|-----------------------|---------|
| CHOCOLATE             | 90      |
| BUTTER SCOTCH         | 90      |
| MANGO                 | 90      |
| KAJU KISHMISH         | 100     |
| BLACK CURRANT         | 100     |
| PAAN MAZAA            | 110     |
| KESAR PISTA           | 110     |
| PREMIUM               |         |
| SUGAR FREE            | 110     |
| CASSATA               | 120     |
| TUTTI FRUTTI          | 130/160 |
| SMALL/LARGE           |         |
| SUNDAE                | 190     |
| USA SPECIAL ICE CREAM | 210     |

### **DESSERTS**

| BROWNIE                 | 90  |
|-------------------------|-----|
| BROWNIE WITH ICE CREAM  | 150 |
| GULAB JAMUN (2 Pcs.)    | 75  |
| THANDI KHEER (Seasonal) | 75  |
| GAJRELA (Seasonal)      | 90  |

### NOTE:

- GST Extra.
  Order once placed will not be cancelled.
  Outside beverages and eatables are not allowed.
  Minimum 20 minutes required to come you the best of the second second
- Minimum 20 minutes required to serve you the best.
  Some dishes take 30 40 minutes to prepare.
- Joint and the of the initiates to provide the providet the provide the provide the providet the providet the prov



BANQUET

RESTAURANT

PARTY LAWNS

DISCOTHEQUE

CONFERENCE HALL

ROOMS

KITTY HALLS

BAR

# <u>(CO)</u>

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