

RALPH'S

RESTAURANT

At Ralph's, we take pride in offering a unique dining experience with a menu inspired by global culinary trends. Our dynamic selections, curated by a rotating roster of skilled chefs, ensure that every visit brings something new and exciting to the table.

Whether you're here for a special celebration or a relaxed meal, our inviting atmosphere and gourmet offerings promise a dining experience that is both memorable and delightful.

Enjoy Your Meal

ALLERGEN AND DIETARY INDICATORS



Please let us know if you're allergic to any ingredients. Prices are in Indian rupees and are exclusive of GST. Service charge as applicable.

MENU

12:00 PM - 3:00 PM | 7:00PM - 10:30 PM

SHORBA & SOUP

- █ **Charcoal Roasted Tomato Dhania Shorba** 🍷🌿 275
Smoked tomato broth flavoured with cilantro
- █ **Minestrone Genova Style** 🍷 275
Italian mixed vegetable soup with tomato, basil, parmesan & extra virgin olive oil
- █ **Hot & Sour Soup** 🍷🥕 275
Mélange of vegetables & stock with rice vinegar, soya sauce

SALAD

- █ **Roasted Beetroot & Ricotta Cheese Salad** 🍷🥕🥑 525
A refreshing mix of roasted beetroot, orange zest, mint, greens, and ricotta with honey mustard dressing
- █ **Italian Horiatiki Salad** 🍷 525
An Italian horiatiki salad with crisp lettuce, kalamata olives, feta cubes, red onion, cucumber, and Roma tomatoes, delivering fresh, vibrant flavours
- █ **Watermelon, Feta & Hemp Salad** 🍷🥕 525
Watermelon salad with mixed greens, hemp seed & honey lime dressing
- █ **Caesar Salad** 🍷🌿 525
Crisp iceberg lettuce topped with parmesan shavings, crunchy croutons, and cherry tomatoes, all tossed in a creamy caesar dressing

APPETIZER

- █ **Tandoori Phool** 🍷 475
Broccoli and cauliflower florets, marinated in mustard and mild spices, then roasted in a clay oven for a smoky finish
- █ **Till Tulsii Paneer Tikka** 🍷 475
Fresh basil marinated cottage cheese cooked in clay oven
- █ **Chickpea Avocado & Cilantro Kebab** 🍷 475
Chickpea and avocado patty with mild Indian spices, cooked on a hot griddle
- █ **Paneer Dry Red Chili** 🍷🥕 475
A classic favorite for years
- █ **Pita Pockets** 🍷🥕 525
Filled with grilled Mediterranean vegetables, crispy falafel, creamy hummus, and crumbled feta cheese
- █ **Mezze Platter** 🍷🥕 575
Loaded with Mediterranean dips, fresh veggies, olives and pita breads

- █ **Mutton Ke Galawati Kebab** 🍷🥕 575
Melt-in-mouth Awadhi delicacy
- █ **Lahsuni Murgh Tikka** 🍷 525
Morsels of chicken marinated with garlic chips and mild Indian spices, cooked in a clay oven
- █ **Chimichurri Murgh Tikka** 🍷🥕 525
Morsels of chicken marinated with chimichurri sauce, finished in a clay oven
- █ **Chicken Hong Kong Style** 🍷🥕 525
Crispy diced chicken tossed with dry red chillies, dark soy sauce, and a touch of chilli oil
- █ **Sriracha Kasundi Fish Tikka** 🍷🥕🐟 525
Sole fish marinated with sriracha, kasundi mustard, and mild Indian spices, cooked in a clay oven

PASTA

- █ **Fusilli Pasta** 🍷🌿 550
Served with chargrilled vegetables & basil cream sauce
- █ **Spaghetti Pasta** 🍷🌿 550
Aglio-olio served with pepperoncino
- █ **Penne Pasta** 🍷🌿 550
Served with mushroom parmesan & garlic cream sauce/smoke tomato basil sauce
- █ **Spaghetti Pasta** 🍷🌿 550
Served with chicken & spicy tomato sauce




FROM THE GRILL

- █ **Mustard Crusted Chicken Breast** 🍷🌿 750
Served with olive mashed potatoes, sautéed vegetables, and red wine jus
- █ **Fish & Chips** 🍷🌿 750
Served with lemon & tarter sauce
- █ **Pan-Seared Semi Sole Fish** 🍷🌿 750
Served with garlic mash potato, chargrilled vegetable & orange butter sauce












MENU

12:00 PM - 3:00 PM | 7:00PM - 10:30 PM

HEALTHY SELECTION

- Quinoa With Sundried Tomato**  **525**
Boost your brain power and immunity with quinoa salsa, including caramelized onions, baby spinach, walnuts, sundried tomatoes, feta, and basil leaves in a honey lime dressing
- Lentil Sprout Salad**  **525**
Sprouted lentils with apple, mint, cherry tomatoes, and feta in a light olive and lemon dressing make a perfect side of protein
- Beetroot & Cauliflower Risotto**  **625**
Arborio rice cooked in stewed beetroot and creamy cauliflower, served with garlic bread
- Lemon Garlic Organic Chicken Breast** **750**
Served with steamed broccoli, carrots, and corn salsa

REGIONAL CURRIES




- Heeng Dhania Ke Chatpate Aloo**  **400**
Baby potatoes tempered with coriander seeds & asafoetida
- Dal Makhni**  **400**
Black lentils simmered overnight, finished with cream & dry fenugreek leaves
- Dal Lahsuni**  **400**
Yellow lentils tempered with garlic & cumin
- Mix Tarkari**  **445**
Seasonal vegetables cooked with Indian spices
- Bhutta Methi Palak**  **445**
Golden corn tossed with garlic in spinach gravy, with dry fenugreek
- Paneer Khatta Pyaz**  **545**
Cottage cheese cooked with brown onion gravy, pickle onions & herbs
- Kumauni Kofta Curry**  **545**
Reduced milk & dry apricot dumplings simmered in nutty velvet gravy
- Kadhai Masala Paneer**  **545**
Cottage cheese cooked with onion, tomatoes & peppers sprinkled with crushed masala
- Butter Chicken**  **545**
A creamy, spiced tomato-based dish with tender marinated chicken.
- Dum Ka Murgh**  **545**
Tender morsels of chicken cooked with onion and tomato gravy
- Murgh Tikka Makhni**  **545**
Tender morsels of chicken tikka simmered in a tomato sauce with dry fenugreek leaves

- Tari Wali Machli**  **545**
Fish simmered in coconut gravy with ground spices and curry leaves
- Lal Maas**  **575**
Rajsthani delicacy of lamb morsels simmered with red mathania chilies and yogurt
- Mutton Rogan Josh**  **575**
Flavourful Kashmiri dish made with tender mutton, slow-cooked in a rich, aromatic gravy of spices and yogurt.

INDIAN BREADS

- Roti**  **80**
Tawa | Tandoori
- Naan**  **120**
Plain | Butter | Garlic
- Missi Roti** **120**
- Parantha** **120**
Lachcha | Pudina
- Stuffed Kulcha** **275**
Paneer | Aloo | Mix

RICE









- Basmati Rice** **300**
- Pulao**  **350**
Green Peas | Cumin Seeds
- Subz Dum Biryani**  **550**
Doon Basmati rice with seasoned vegetables, saffron, and brown onion
- Murgh Dum Biryani**  **575**
Chicken cooked with saffron-flavoured Basmati rice & brown onion

We serve all biryanis with burani raita














MENU

12:00 PM - 3:00 PM | 7:00PM - 10:30 PM







SMALL BITES & SIDES

-  **Plain Papad** 85
-  **Masala Papad** 150
-  **Raita**  225
Vegetable | Boondi | Burani
-  **Green Salad** 225
-  **Peanut Masala**  250
-  **French Fries** 350

ASIAN

-  **Stir Fried Chinese Greens**   475
Choice of sauce: Ginger Chilly | Black Bean | Schezwan
-  **Chicken Kung Pao Style**   475
Chicken diced in mild spiced soya sauce with Szechuan peppercorn & cashew nut
-  **Vegetable Thai Green Curry**    575
-  **Chicken Thai Red Curry**   575
Served with steam rice

RICE & NOODLES

-  **Vegetable Fried Rice**   425
-  **Burnt Garlic Rice**   425
  Vegetable | Chicken & Egg
-  **Szechuan Fried Rice**   425
  Vegetable | Chicken & Egg
-  **Veg Hakka Noodles**   425
-  **Chilly Garlic Noodles**   425
  Vegetable | Chicken & Egg

DESSERT

-  **Choice Of Ice Cream**  250
-  **Warm Chocolate Brownie**   300
Served with vanilla ice cream
-  **Pan Cannoli**   300
-  **Kulfi Falooda**   300
-  **Shahi Tukda**    300
A royal dessert of fried bread soaked in saffron syrup, topped with rich rabri and garnished with nuts
-  **Moong Dal Halwa**   350
Sweet lentil pudding cooked with desi ghee & topped with pistachio (Seasonal)
-  **Zauq -E-Shahi**  350
Awadhi preparation baby gulab jamun stuffed with khus khus & pistachio topped with sweet condensed milk

ALLERGEN AND DIETARY INDICATORS







-  Vegetarian
-  Non-vegetarian
-  Eggs
-  Nut
-  Crustaceans
-  Fish
-  Pork
-  Vegan
-  Sesame
-  Dairy
-  Soy
-  Gluten
-  Gluten-free
-  Shell Fish
-  Spicy
-  Chef's Specials

Please let us know if you're allergic to any ingredients. Prices are in Indian rupees and are exclusive of GST. Service charge as applicable.

MENU

12:00 PM -3:00 PM | 7:00PM- 10:30 PM

BEVERAGE SELECTION

Drinking Water Bottle & Service	60
Aerated Drinks & Service	99
Coke Sprite Diet Coke	
Tea 	99
Darjeeling Assam English Breakfast Green Tea Masala Tea	
Coffee 	120
Espresso Cappuccino Americano	
Masala Chaas 	125
Canned Juice & Service	125
Hot Chocolate 	145
Lassi 	175
Plain Sweet Masala Banana	
Cold Coffee 	225

ALLERGEN AND DIETARY INDICATORS

 Vegetarian  Non-vegetarian  Eggs  Nut  Crustaceans  Fish  Pork  Vegan
 Sesame  Dairy  Soy  Gluten  Gluten-free  Shell Fish  Spicy  Chef's Specials

Please let us know if you're allergic to any ingredients. Prices are in Indian rupees and are exclusive of GST. Service charge as applicable.