

# PAGHAN

Multicuisine Restaurant

Hotel <sup>\*\*\*</sup>Bhargav  
Grand



## Beverage

Tea (Cup).....	50
Coffee (Cup).....	100
Green Tea (Cup).....	70
Aerated Water.....	60
Fresh Lime Water/Soda.....	100
Lassi.....	120
Butter Milk.....	120
Cold Coffee.....	150
Milk Shake.....	150
Juice (Canned).....	140
Packaged Drinking Water (1 Ltr).....	40

## Assortments

CAESAR SALAD (VEG/NON-VEG).....	280
(Iceberg Lettuce/Caesar Dressing/Chicken/Parmesan Cheese/Bread Croutons)	
KIMCHI.....	150
(Traditional Korean Side Dish Made with Salted and Fermented Vegetable)	
KACHUMBAR.....	150
ALOO PAPDI CHAT SALAD.....	150
(Boiled Potato with Tamarind/Mint/Fried Papri)	
AUBERGINE SALAD.....	150
(Braised Aubergine in Yoghurt Dressing)	
GREEN SALAD.....	150
(Selection Fresh Tomato, Cucumber, Carrot, Onion, Chilli, Lemon)	
POTATO MAYONNAISE SALAD (VEG).....	250
(Boiled Potato Mixed with Mayonnaise, Onion, Coriander)	
FRUIT SALAD.....	220
(Small Diced Cut Fruit Mixed with Brown Sugar & Orange Juice)	
SALAD NICOISE (NON-VEG).....	260
Nonveg Salad with Boiled Egg Potato, Been, Lettuce, Tuna Fish and Lemon)	
RUSSIAN SALAD (VEG/NON-VEG).....	220/260
(Mayonnaise Based Salad with Pottato, Egg and Tuna Fish)	
COLE SLAW SALAD.....	220
(Juliane Cut Cabbage, Carrot with Mayonnaise and Raisin)	



# Desi Shorbas & Contributions from The Clay Oven



TOMATO DHANIA SHORBA (VEG).....	180
SHORBA (CHICKEN/MUTTON).....	210/300

## Vegetarian

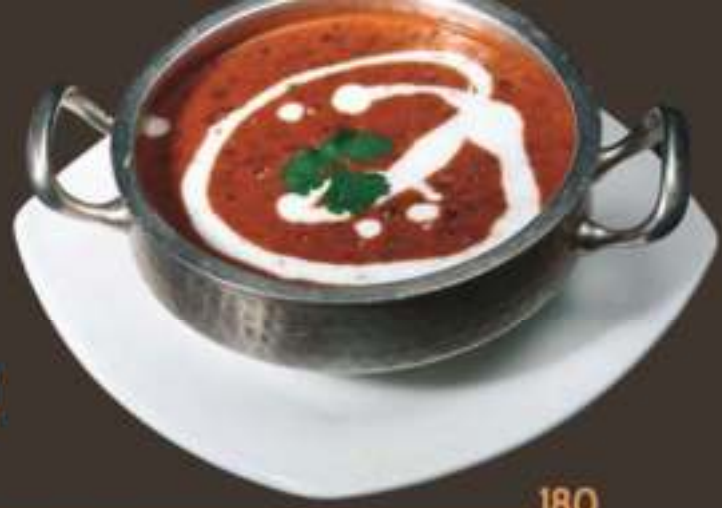
TANDOORI VEGETABLE PLATTER.....	400
(Soaked Vegetables Put Together in Tandoor)	
PANEER ACHARI TIKKA.....	300
(Cottage Cheese Soaked in a Tangy Pickle and Prepared in Tandoor)	
MALAI PANEER TIKKA.....	300
(Cottage Cheese Immersed in Cream & Finished in Tandoor)	
TANDOORI KUMBH.....	260
(Marinated Mushroom Altered in Tandoor)	
TANDOORI ALOO NAZAKAT.....	260
(Yoghurt Marinated Crispy Potato Mixture Completed in Tandoor)	

## Non-Vegetarian

TANDOORI CHICKEN (FULL/HALF).....	600/300
(Chicken Marinated with Yoghurt & Spices Finished in a Clay Oven)	
TANDOORI PRAWNS.....	600
(Prawn Marinated with Yoghurt & Spices Finished in a Clay Oven)	
CHICKEN TIKKA.....	350
(Soaked Boneless Chicken Put Together in a Tandoor)	
CHICKEN MALAI TIKKA.....	400
(Boneless Chicken Immersed in Cream & Altered in a Clay Oven)	
MUTTON SEEKH KEBAB.....	400
(Spiced, Minced Meat formed into Cylinders on Skewers Prepared in a Tandoor)	
AJWAINI MAHI TIKKA.....	400
(Fish Cubes in a Tangy Marinade of Yogurt, Lemon Juice & Spices Prepared in a Tandoor)	





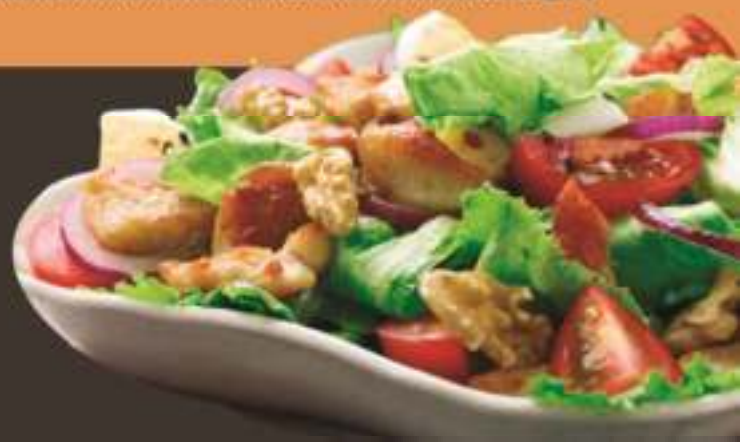
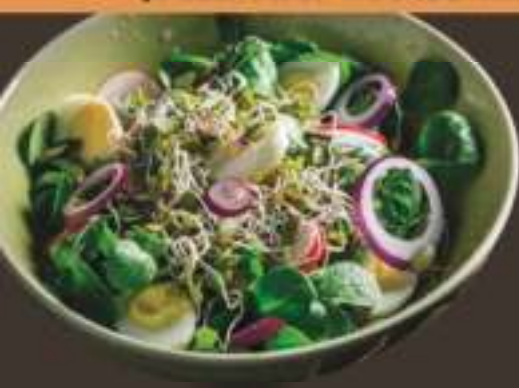


## Dal Across India

<b>YELLOW DAL TADKA</b> .....	180
(Lentils Finished with a Tempering of Ghee and Spices in the end)	
<b>DAL MAKHANI</b> .....	250
(Urad Dal, Rajma, Butter and Spices put Together with Desi Ghee)	
<b>DAL PANCHARATTAN</b> .....	250
(Five Different Types of Dal Fixed with Indian Spice)	

## Chefs Own Recommendations Vegetarian

<b>PANEER IN YOUR CHOICE OF GRAVY</b> .....	350
(Shahi/Makhani/Kadhai)	
<b>MALAI KOFTA</b> .....	350
(Cottage Cheese Ball Cooked in White Gravy)	
<b>MATAR PANEER</b> .....	300
(Green Peas & Paneer in a Tomato Based Gravy and Spiced with Garam Masala)	
<b>KUMBH HARA DANA</b> .....	260
(Green Peas & Mushroom Cooked in Saffron Flavored Gravy)	
<b>MIXED VEGETABLE</b> .....	250
(Mixed Veggies Prepared in an Onion Tomato Gravy)	
<b>ALOO JEERA</b> .....	160
(Potato Fried with Cumin Seed and Ghee)	
<b>GOBI ADRAKI</b> .....	210
(Cauliflower Cooked with Ginger Flavour)	





## Non Vegetarian

CHICKEN BUTTER MASALA.....	400
(Tandoori Chicken Cooked in Makhani Gravy)	
KADAI CHICKEN.....	350
(Chicken Cooked in Onion Gravy with Capsicum and Onion)	
CHICKEN DO PIAZA.....	350
(Chicken Cooked with Diced Onion)	
CHICKEN KORMA.....	400
(Chicken Cooked in Thick Rich Gravy)	
MUTTON ROGON JOSH.....	500
(Mutton Cooked in Kashmiri Spice Masala with Rogan Flavour)	
CLASSIC MUTTON KEEMA MATAR.....	500
(Minced Mutton Cooked with Green Peas)	
MUSTARD FISH CURRY.....	350
(Fish Cooked in Mustard Gravy)	
PRAWN MASALA.....	500
(Prawns Cooked in Mixed Gravy)	

## Oriental Features Soups

HOT AND SOUR SOUP (VEG/CHICKEN/PRAWN).....	170/210/250
MANCHOW SOUP (VEG/CHICKEN/PRAWN).....	170/210/250
TOMYUM SOUP (VEG/CHICKEN/PRAWN).....	200/230/270
SWEET CORN SOUP (VEG/CHICKEN/PRAWN).....	170/210/250
LEMON CORIANDER SOUP (VEG/CHICKEN/PRAWN).....	170/210/250





## Oriental Starters

### Appetizers Vegetarian

VEG DIMSUM.....	210
CRISPY CHILLI BABY CORN.....	300
MUSHROOM SALT & PEPPER.....	300
CRISPY FRIED AMERICAN CORN.....	250
VEG SPRING ROLL.....	180

### Appetizers Non Vegetarian

CHICKEN DIMSUM.....	250
CRISPY CHICKEN.....	300
DRUMS OF HEAVEN.....	320
CONJEE CRIPSY LAMB.....	420
FRIED CALAMARI.....	600
GOLDEN FRIED PRAWN.....	500
CHICKEN SPRING ROLL.....	260



### Main Course Vegetarian

VEG MANCHURIAN.....	200
(Mixed Vegetable Made into Ball & Charred in Manchurian Sauce)	
CHILLI PANEER.....	350
(Crisped Paneer Prepared with Onion, Bell Pappers & Chilli Concluded with Chilli Sauce)	
ORIENTAL VEG WITH TOFU.....	350
(Mixed Oriental Veg with Tofu Put Together in Garlic Sauce)	
MIX VEGETABLE CHOICE OF YOUR SAUCE.....	300
(Hot Garlic/Schezwan/Sweet Chilli/Black Bean)	
WOK TOSSED SPINACH.....	200
(Spinach Flinged with Red Chilli & Diced Onion)	
STIR FRIED OKRA.....	210
(Charred Okra Jerked with Salt & Pepper)	



# Non Vegetarian

<b>CHILLI CHICKEN</b> .....	<b>350</b>
(Crisped Boneless Chicken Fried with Bell Pepper, Onion, Chilli in Spicy Sauce)	
<b>CHICKEN OF YOUR CHOICE</b> .....	<b>350</b>
(Hot Garlic/Schezwan/Black Bean)	
<b>CHICKEN MANCHURIAN</b> .....	<b>370</b>
(Deep Fried Boneless Chicken Cooked with Spicy Manchurian Sauce)	
<b>PRAWN IN HOT GARLIC SAUCE</b> .....	<b>520</b>
(Stir-Fried Prawn Tossed in Hot Garlic Sauce)	
<b>CHICKEN HONG KONG STYLE</b> .....	<b>350</b>
(Charred Chicken in a Rich Gravy with a Hint of F.S.P)	
<b>FISH IN CHILLI OYESTER SAUCE</b> .....	<b>400</b>
(Tossed Basa Fish Tossed In Chilli Oyster Sauce)	
<b>FISH IN ORIENTAL MUSTARD SAUCE</b> .....	<b>400</b>
(Sauteed Fish Cast in Spicy Chilli Mustard Sauce)	
<b>PORK SPARE RIBS</b> .....	<b>500</b>
(Pork Ribs Hurlled in Spicy Barbeque Sauce)	
<b>SLICE PORK (CHOICE OF YOUR SAUCE</b> .....	<b>420</b>
(Hot Garlic/Schezwan/Black Bean)	
<b>THAI RED CURRY (FISH/CHICKEN/PRAWN)</b> .....	<b>400/450/500</b>
(Nice Red Gravy Made with Thai Herbs with a hint of Coconut Milk)	
<b>THAI GREEN CURRY (VEG/FISH/CHICKEN/PRAWN)</b> .....	<b>350/400/450/500</b>
(Nice Green Gravy Made with Thai Herbs with a Hint of Coconut Milk)	
<b>CHICKEN WITH MUSHROOM AND BAMBOO SHOOT</b> .....	<b>350</b>
(Fresh Chicken Cooked Button Mushroom & Bamboo Shoot with Garlic Sauce)	





## Rice & Noodles

HAKKA NOODLES (VEG/EGG/CHICKEN/PRAWN).....	180/220/250/350
SCHEZWAN HAKKA NOODLES (VEG/EGG/CHICKEN/PRAWN).....	200/240/270/375
SINGAPORE NOODLES (VEG/EGG/CHICKEN/PRAWN).....	200/240/270/375
FRIED RICE (VEG/EGG/CHICKEN/PRAWN).....	200/230/275/350
SCHEZWAN FRIED RICE (VEG/EGG/NON VEG).....	220/240/300/375
SINGAPORE FRIED RICE (VEG/EGG/NON VEG).....	200/240/300/375
NASI GORENG (CHICKEN/PRAWN).....	350/400
BAMI GORENG (CHICKEN/PRAWN).....	350/400
THUKPA (VEGETABLE/CHICKEN).....	240/280

## Rice

STEAMED RICE.....	160
JEERA RICE.....	200
PULAO OF YOUR CHOICE.....	240
(Veg/Peas/Kasmiri)	
DUM BIRIYANI.....	270/300/350/450
(Veg/Egg/Chicken/Mutton)	



## Selection From The West

CREAM OF TOMATO SOUP.....	170
CREAM OF SOUP (MUSHROOM/CHICKEN).....	200/220
GRILLED CHICKEN.....	490
(Marinated Chicken Breast Grilled and Served with Accompaniment)	
GRILLED FISH.....	490
(Basa Fish Grilled and Served with Accompaniment)	



PASTA OF YOUR CHOICE (VEG/CHICKEN).....	310/360
(Creamy Herbs Cheese/Tomato Basil/Arrabiata)	
SPAGHETTI BOLOGNESE.....	450
(Non-Veg)	

## Ethnic Flavours Vegetarian

KHAR.....	150
PURA BENGANA PITIKA.....	150
ALOO BILAHU PITIKA.....	150
XORU ALOO BHAJI.....	170
XAAK BHAJI.....	150

## Non Vegetarian

KONI ALOO Pitika.....	150
PURA MAS PITIKA.....	250
MASOR SORSORI.....	260
BILAHU MASOR TENGA.....	280
BAHH GAZOR LOGOT KUKURA.....	400
BAHH GAZOR LOGOT GAHORI.....	450
LAI XAKOR LOGOT GAHORI.....	450





## Dessert

CHOICE OF ICE CREAM.....	200
(Vanilla/Chocolate/Strawberry/Butter Scotch)	
CARAMEL CUSTARD (EGG LESS).....	200
CARAMEL CUSTARD (WITH EGG).....	200
HOT GULAB JAMUN.....	150
TUTTY FRUTTI.....	240
(Fresh Fruits Layered with Different ice Cream Served in Glass	
FRUIT SALAD WITH CREAM.....	220
(Mixed Fruit Served with Fresh Cream)	

## Breakfast

BUFFET BREAKFAST.....	410
CORN FLAKES WITH MILK.....	150
PARATHA WITH SABJI.....	200
CHOLE BHATURE.....	200
IDLI WITH SAMBAR.....	200
UTTAPAM WITH SAMBAR.....	180
PLAIN DOSA.....	120
(Served with Chutney & Sambar)	
MASALA DOSA.....	150
(Served with Masala, Chutney & Sambar)	
CHEESE MASALA DOSA.....	200
(Served with Masala, Chutney & Sambar)	
EGG MASALA DOSA.....	240
(Served with Masala, Chutney & Sambar)	
CHOICE OF OMELETTE.....	100/120/140/160
(Plain/Masala/Cheese/Ham & Cheese)	



## Snacks Bar

ROLL.....	110/130/170
(Veg/Egg/Chicken)	
VEGETABLES SANDWICH.....	160
CHEESE SANDWICH.....	180
HAM & CHEESE SANDWICH.....	220
CHICKEN SANDWICH.....	240
TUNA SANDWICH.....	280
BHARGAV GRAND SPECIAL CLUB SANDWICH (NON-VEG).....	300
PAKODA.....	120/180/180
(Veg/Paneer/Chicken)	
CUTLET.....	150/180
(Veg/Chicken)	
CRISPY FRIED CHICKEN WINGS.....	320
FISH FINGER.....	375
PEANUT MASALA.....	160
SPROUT SALAD.....	160
FRENCH FRIES.....	180
CASHEW NUTS FRY.....	350

## Indian Assorted Bread

NAAN OF YOUR CHOICE (Plain/Butter/Cheese/Garlic).....	80
KABULI NAAN (Fruit cocktail and cheese stuffing).....	120
KULCHA (Masala/Cheese/Aloo/Onion).....	100
KEEMA NAAN (Naan filled with Minched Mutton).....	160
ROTI (Missi / Tandoori / Tawa).....	40
LACHCHA PARATHA (Special/Mint/Plain).....	80
ROTI KI TOKRI (Assortment of five Breads of your choice).....	260



## **Bhargav Group of Hotels**

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