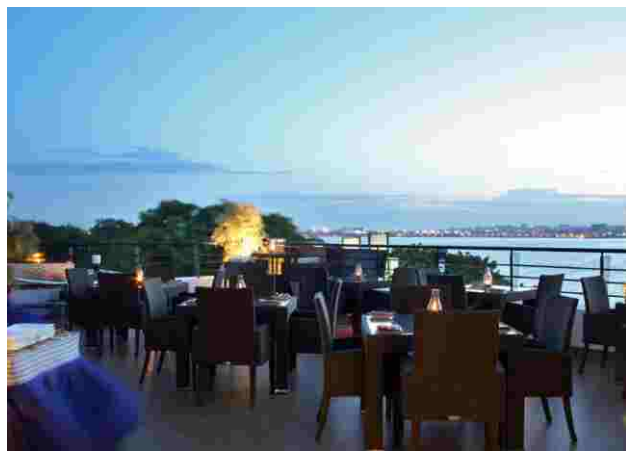




Terrace Barbeque



OUTDOOR CATERING SERVICES



221, Tivoli Road, Secunderabad. Ph : 6526 3646, 6455 3545, 92487 47488

www.biligirihotels.com

ISO 9001 : 2008 Certified



The Vegetarian Restaurant
Outdoor Catering



The colours of festivity.
 The sounds of joy.
 The flavour of friendship.
 Topped with the irresistible
 taste of authentic
 vegetarian cuisine.
 You are invited to savour
 the experience at Utsav
 with all your senses.
 With family and friends.
 Day after day.
 And make life a celebration.






Welcome Drink

Packaged Bottled Water	35
Desi Masala Chaas	45
Soft Drinks	50
Fresh Lime Water/Soda	50
Lassi- Sweet/Salted	75
 Fruit punch	75
Diet Pepsi	80
Milkshake	95
Milkshake with Ice Cream Vanilla/Strawbeery/Chocolate	110



Soups

Veg Clear Soup Veg Broth with fresh Vegetables	75
Tamatar Dhania Shorba Tomato Soup desi style	75
Cream of Tomato A Continental All-Time-Favourite Cream Soup	85
 Lemon & Coriander Soup Tangy and mild Soup laced with flavour of Coriander	85
Sweet Corn Veg Soup Speciality of Chinese made from sweet Corn Kernels and Veg.	85
 Hot & Sour Soup Thick Soup made the Orient way	85
 Manchow Soup Soup made from vegetables and Chinese spices	85



 Spicy  Chef recommends

Starters

- Shanghai Roll** 160
Shredded spicy Veg rolled in Pan Cake
- Veg / Aloo 65** 160
All-time favourite
- Crispy Vegetable** 160
Veg tossed in Wok with Garlic/Chillies and Spring Onion's
-  **Crispy Corn / Corn 65** 170
Corn Kernel tossed crispy in a spicy mix with curry leaves
- Vegetable /Gobi Manchuria** 170
Vegetables/Cauliflower Dumplings tossed with Chinese Sauces
- Shanghai Mushroom** 170
Stir fried Mushroom with Spring Onions tossed in spices from Shanghai
-  **Chilly Babycorn** 170
Crispy Babycorn Sauteed with Garlic and dry Chillies
- Szechwan Paneer** 175
Dice of Paneer stir fried in a spicy mix of Szechwan Peppers
-  **Thread Paneer** 175
Batons of Paneer wrapped with Wantons sheets



Starters - Desi

- Tandoori Phool** 170
Cauliflower Florets marinated with Indian Spices cooked in clay oven
- Hara Bhara Kebab** 170
A Hyderabad speciality made of Spinach/Veg and Cottage Cheese
- Malai Paneer Tikka** 180
Chunks of Cottage Cheese marinated with Indian Spices and barbequed
-  **Amritsari Paneer Tikka** 185
Cottage Cheese marinated in Amritsari Spices char grilled to perfection
-  **Kebab Taster** 425
Assortment of Kebabs



Spicy



Chef recommends



North Indian

Bhindi Do Pyaaza 165
Fresh Bhindi cooked with lot's of Onions in Yogurt base


Aloo Gobi Adraki 170
A combination of Potato Cauliflower and Ginger cooked together in Indian spices

Diwani Hundi Khasamkhas 170
Assorted Veg cooked in Specially Hyderabad Gravy

Veg Jalfrezi 170
Dry Vegetable dish from Kashmir, spiced and seasoned with traditional herbs

 **Dingri Shimla Mirch Masala** 180
Mushrooms and Capsicum cooked in Indian style

 **Babycorn Mutter Harapyazwala** 180
Babycorn Green Peas cooked with Indian spices topped with Spring Onions

 **Awadhi Tawa** 180
Vegetables stuffed with mild seasonings cooked on a girdle and served with a hint of herbs in delicious gravy


Tomato Corn Bhartha 180
Traditional Bhartha of American Corn with Plum red Tomatoes

 **Methi Chaman Hariyali** 180
Minced Cottage Cheese slow cooked with Fenugreek and Spinach

Palak Paneer 190
A combination of Cottage Cheese and Spinach


Panner Butter Masala 190
Cottage Cheese simmered in rich Tomato gravy

Subz Hundi Paneer 190
Melange of exotic Vegetables and Cottage Cheese cooked yummy

 **Chatpata Dhaba Paneer** 190
The name Says it all

Kofta_Malai 190
Dumplings of Cottage Cheese stuffed with Nuts laced in a mildy flavoured Cashew Sauce

Tadkewali Dal 165
Lentil's cooked to perfection and freshly tempered with Cummin

 **Dal Maska** 175
A rich preparation of Black Lentils - Our in-house Speciality

MAHARAJ KI PASAND 195




Spicy Chef recommends



Breads

- | | |
|--|----|
| Tandoori Roti | 35 |
| Whole Wheat Indian Bread served hot from the Tandoor | |
| Roomali Roti | 40 |
| Soft paper thin Indian Bread made from refined flour cooked on a griddle | |
| Naan | 40 |
| A traditional refined flour based Indian Bread | |
| Butter Naan | 45 |
| Kulcha | 45 |
| A refined flour based soft Indian Bread topped with Corriander leaves and Onion seeds | |
| Lacha Paratha | 50 |
| Layered whole Wheat Indian Bread | |
|  Stuffed Paratha | 50 |
| Indian Bread stuffed with vegetables, Potatoes or Cottage Cheese and cooked in Tandoor | |
| Pudina Paratha | 50 |
| Indian Bread flavoured with mint leaves | |
| Masala Kulcha | 55 |
| Kulcha stuffed with grated cottage cheese, mashed Potato and Indian spices | |

Basmati Khazana

- | | |
|--|-----|
| Sada Chawal | 90 |
| Steaming hot Rice | |
| Bagala Bhaat | 95 |
| Blend of Rice mixed with Curd and Cream | |
| Jeera Pulao | 170 |
| Basmath Rice tempered with Cummin | |
| Mutter Pulao | 185 |
| Traditional Punjabi-make of Pulao | |
| Veg Pulao | 185 |
| Basmathi Rice cooked with spices and Vegetables | |
|  Dum Subzi Biryani | 195 |
| Milige of vegetables layered with long grain Basmathi Rice - A Hyderabad Speciality | |



Spicy

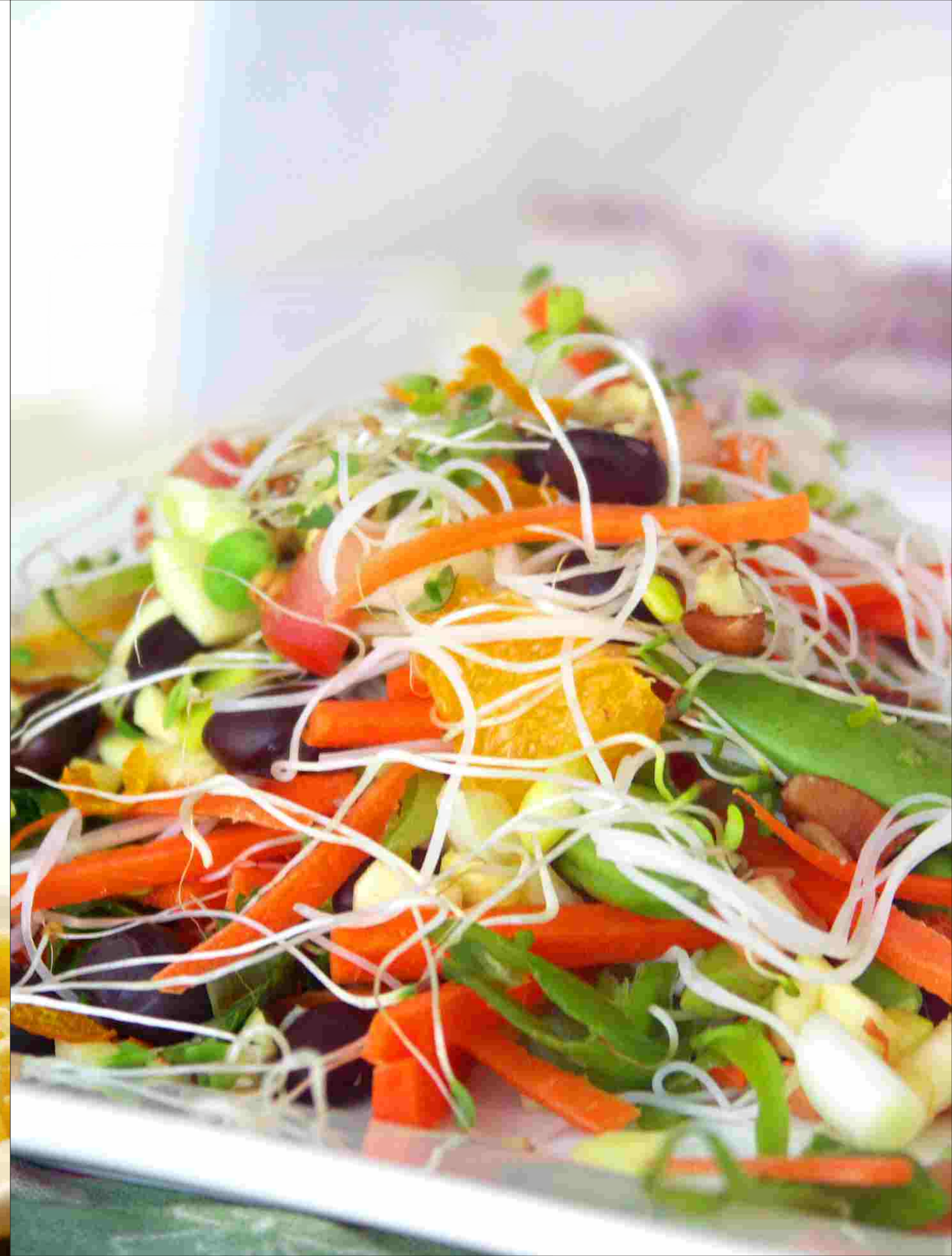


Chef recommends



Accompaniments

Roasted Papad (3)	40
Masala Papad (2)	50
Fried Papad topped with Spicy mix of Onion and Tomato	
Mix Raitha	50
Creamy Yogurt with your choice of mix Veg/Cucumber/Mint Corn	
Garden Green Salad	50
Slices of fresh Vegetables	
Papadi Chaat	55
Desi Munch	
 Bean's Sprout Salad	55
Salad made of Beans Sprouts in Vinaigrette dressing	
Mexican Corn Salad	55
Spicy mix of Corn and Capsicum in a Lemony dressing	



Continental

Baked Veg Macaroni

210

Assorted Veg and Macaroni in a
Cheesy Bechamel Sauce






Noodles & Rice

-  **Butter Noodles** 165
Specially for Kids
-  **Chilly Garlic Noodle's** 185
Veg tossed with Noodles in a Wok spiced with Garlic and Chillies
- Veg Soft Noodles** 185
Noodles tossed with Veg. delicately Spiced
- Hunan Fried Rice** 185
Rice tossed with Green Peas, golden Corn, French Beans and Almonds
-  **Szechwan Fried Rice** 185
Spiced Rice preparation with Szechwan Sauce
- Veg Fried Rice** 185
Rice tossed with vegetables
Delicately spiced
- Chopsuey [American/Chinese]** 250
Crispy Noodles topped with sweet & sour sauce



To go with...

-  **Veg Dumpling In Szechwan Sauce** 170
A Wok tossed preparation from across The Great Wall
- MANCHURIA WET [VEG/GOBI]** 180
Local favourite
- Veg In Almond Sauce** 180
Rich combination of Veg, Almond and Cashew
- Budda's Delight** 185
Mix of Capsicum, Mushroom, Broccoli with Ginger Vinegar







Sizzlers

-  **Lohan Grilled Veg Sizzler** 225
Grilled Veg tossed in Soya and served with Butter Garlic Fried Rice
-  **Cottage Cheese Steak On Sizzler** 235
Cottage Cheese Patty topped with Barbeque Sauce served with Butter Garlic Fried Rice

Desserts

- Gulab Jamun** 70
Golden fried dumpling's of Khoya, Simmered in Sugar syrup
- Choice Of Ice Cream** 80
Vanilla/Chocolate/Strawberry/ Butter Scotch/Tutty Fruity
- Khubani Ka Meetha** 85
Apricots gently stewed in Sugar. A Hyderabadi speciality
- Rasmalai** 85
Dumplings of Chenna, Soaked in sweetened Saffron Flavoured Milk
- Fruit Salad** 85
Fresh cuts of fruits
- Gajar Ka Halwa** 95
Grated carrots gently cooked with chopped dates, milk and Sugar
-  **Gil-E-Firdaus** 95
The Hyderabadi Speciality
- Cassata I/C** 95
- Gulab Jamun with I/C** 105
- Khubani Ka Meetha with I/C** 105
- Fruit Salad with I/C** 105
-  **Hawaiin Delight Sundae** 145



Spicy



Chef recommends