

2 FAT INDIAN

at Doubletree Hilton

INDIAN CUISINE A LEVEL ABOVE

AN IMPRESSION OF TASTE
THAT WOULD LAST LIKE
NEVER BEFORE.

APPETIZERS


VEGETARIAN

- Baby Corn Varuval** (V) (GF) (NF) 🌶️🌶️ 18.95
Batter fried baby corn tossed with malgapodi masala
- Samosas** (V) 🌶️🌶️ 14.95
Crispy pastry filled with potatoes and peas cooked in a mixture of secret spices cilantro and nuts fried to perfection
- Onion Bhaji** (V) (GF) (NF) 14.95
Sliced and spiced onion marinated in authentic masala, chickpea blend and fried crispy
- Hariyali Kebab** (GF) (NF) 🌶️ 18.95
Mixed vegetable and cottage cheese cakes prepared with spinach and spices
- Malai Mushroom Kebab** (GF) (NF) 19.95
Mushrooms filled with cheese and spices, cooked in a creamy tandoori marinade
- Paneer Tikka** (GF) (NF) 🌶️ 19.95
Tandoor cooked Indian cottage cheese, marinated in yogurt, cream, tandoori spices and mustard oil
- Paneer Chilli Milli** (GF) (NF) 🌶️🌶️🌶️ 19.95
Tandoor cooked Indian cottage cheese, marinated in yogurt, cream, tandoori spices and mustard oil

CHICKEN

- Angara Maryland** (GF) (NF) 🌶️🌶️🌶️ 21.95
Fusion marinade of royal chicken tikka flavored with an Asian spice mix
- Chicken Tikka** (GF) (NF) 🌶️🌶️ 20.95
Succulent chicken thigh pieces marinated in yogurt, cream, tandoori spices and mustard oil
- Tandoori Chicken** (GF) (NF) 🌶️🌶️ 21.95
Half chicken marinated in chef's special tandoori blend of spices and yogurt
- Bhatti Murg** (GF) (NF) (DF) 🌶️🌶️🌶️ 20.95
A family recipe, using a marinade of Punjabi sarso oil, not yoghurt. Laced with ginger juice, turmeric, garlic and bhatti masala.
- Malai Tangdi Kulfi** (GF) (NF) 21.95
A delicacy of the royals, chicken drumsticks marinated in cream, cheese and white pepper.
- Spiced Pop-corn Chicken** (GF) (NF) 🌶️🌶️🌶️ 20.95
Bite size chicken pieces marinated and fried in Chef's special mix

LAMB































- Lamb Seekh Kebab      21.95
Pounded lamb mince sausages flavored with Hyderabad spice blend
- Tandoori Lamb Chops     25.95
Succulent lamb chops, marinated in chilli, masala yogurt and fenugreek
- Galouti Kebab     21.95
Bite size mince lamb steaks smoked with original Awadhi herbs and pan fried

SEAFOOD

- Soft Shell Crab       28.95
Tangy and crispy fried soft-shell crab topped with cilantro spiced sauce
- Tandoori Laal Mirch Macchi      24.95
Fish of the week marinated with gram flour, carom seeds, finished with mathania chillies
- Amritsari Shrimps      22.95
Deep fried shrimps coated with chef's special flavour of spices, gram flour, lemon, carom seeds and Kashmiri chili
- Chilli Garlic Scallops      24.95
Scallops stir fried with crushed red chilli and garlic

MAINS

VEGETARIAN

- Pindi Chole    22.95
A classic Punjabi delicacy made with soaked chickpeas and blend of spices.
- Purvanchan ka Saag    22.95
Assortment of mountain grown green leaves, pureed tempered with garlic, cumin and ghee
- Baingan Bharta     22.95
Smokey roasted aubergine mash tempered with fresh ginger and authentic Indian spices
- Kurkuri Bhindi Masala       22.95
Crispy fried okra served over a tangy onion and tomato base
- Subz Miloni   22.95
Mix vegetables cooked with fresh spinach, ginger, garlic and spices
- Sabz Caldin     22.95
Goan style mix vegetable curry infused with coconut milk, tempered with curry leaves
- Udaigiri Aloo     22.95
South Indian preparation of roasted potatoes infused with Udaigiri spices
- Dal Makhani     21.95
Famous from Sindh region, black lentils cooked and tempered with fenugreek and cream

- Dal Tadka      21.95
Yellow lentils tempered with fresh garlic, asafoetida, onion and coriander, finished with lemon juice

- Dal-E-Khass     22.95
A patent preparation from the Indian truck stops, a combination of lentils flavoured with roasted cumin tempering and fresh tomatoes, smoked to perfection.

PANEER

Indian Cottage Cheese

- Paneer Tikka Masala    23.95
Indian favorite paneer tikka with bell peppers in a medium hot onion tomato masala
- Palak Paneer     23.95
A blend of spinach and herbs with cottage cheese
- Paneer Butter Masala   23.95
A classic Indian preparation of medium spiced tomato-based sauce and luscious cubes of paneer dunked in it
- Paneer Lababdar    23.95
Specialty of Punjab, cottage cheese in a tomato and onion gravy finished with fenugreek leaves
- Paneer Kofta   23.95
A rare nostalgic Mughlai style medium spiced tomato base served on tender cottage cheese dumplings
- Paneer Korma   23.95
Cubes of cottage cheese marinated with peeli mirch and slow cooked with roma tomatoes and cashew gravy
- Malai Kofta  23.95
Cottage cheese dumplings in a mild cashew and tomato gravy


CHICKEN




- Butter Chicken  25.95
Fenugreek flavored tandoor cooked chicken in creamy tomato gravy
- Chicken Korma  25.95
Chicken breast cooked in rich and mild cashew gravy flavored with fenugreek
- Chicken Tikka Masala    25.95
An all-time favorite, chicken tikka tossed in a medium hot onion and tomato-based gravy finished with capsicum.
- Chicken Lababdar    25.95
Specialty of Punjab, tandoor chicken cooked in rich tomato and onion gravy finished with fenugreek leaves
- Old Delhi Murg Makhani   26.95
A rich velvety curry packed with creamy, buttery goodness laced with tender chicken pieces originated in Old Delhi during the 1950's
- Gavran Chicken Curry        26.95
A rural Maharashtrian staple, rustic chicken on the bone cooked in a spiced 'tarri' style sauce

Murg Nargis  26.95
Specialty of Awadh region of India. A blend of rich almond and cream gravy finished with fenugreek

LAMB

Lamb Rogan Josh     26.95
Authentic lamb preparation from Kashmir region of India

Lamb Korma    26.95
Lamb cooked in Awadhi style with mild flavored gravy with a hint of sweetness

Lamb Saag    26.95
Lamb cooked with fresh spinach and Indian herbs

Baadam Nalli Korma   29.95

From the 1500's Mughal 'Khansamas' kitchen, truly a 'love of labour' 24 hour double marinated lamb shank, semi cooked in the tandoor, concluded with 5 hours of slow cooking in a rich almond sauce flavoured with 5 Chef's special hand picked spices.

GOAT

Railway Mutton Curry     26.95
A pre independence, British Raj recipe served to the first class coaches, a recipe never documented but passed on to limited Indian chefs.

Masaledaar Mutton     26.95
Chef's specialty - truly Lucknow's.

Pahadi Dal Gosht     26.95
A Hilly region country man's specialty, a full-bodied combination of lentils stewed with goat.

Kerela Chilli Mutton     26.95
Ageless combination of goat pieces stir-fried in a rustic south Indian exotic herb and spice mix.

SEAFOOD

Goan Fish Curry    29.95
A Goan classic fish cooked in coconut milk flavored sauce with curry leaves and tamarind

Goan Prawn Curry    29.95
A Goan classic Prawns cooked in coconut milk flavored sauce with curry leaves and tamarind

Lasooni Curry Patta Jhingha    29.95
Local prawns tossed in garlic, chilli, coconut and lime masala, tempered with mustard seeds and aromatic curry leaves.

JUNGLI MAAS

29.95

Jungli Maas is a traditional (100 + Years Old) meat dish which was prepared from the day's catch when kings went on hunting expeditions. The dish makes use of minimum ingredients as it was difficult to travel with heavy loads while hunting.

Depending on the day's catch, a delicious curry was prepared for the kings using it and this was given the name Jungli Maas, Jungli Maas Literally translates to wild meat.

This curry was originally made with lots of chillies so that it would hide the odor of the game that was being served to the maharajas. Since the Chefs had to get creative with the wild catch along side their limited resources and yet were to be sure to please the royalty, the curry was made using only 3-4 ingredients.

The evolved version of Jungli Maas consists of the succulent pieces of goat, first slow cooked in ghee and then finished in a pan over an open flame with dry red chillies, salt and a blend of Indian jungle spices.





PLATTERS

BIG FAT MEAT PLATTER

40

Malai Tangdi Kulfi,
Lamb Seekh Kebab,
Tandoori Lamb Chops ,
Chicken Tikka

MIXED PLATTER

35

Hariyali Kebab,
Onion Bhaji,
Lamb Seekh Kebab,
Chicken Tikka

VEG PLATTER

30

Samosa,
Onion Bhaji,
Hariyali Kebab,
Malai Mushroom Kebab



BANQUETS

All banquets are served with a selection of rice, naans, assorted sides and condiments. Includes all your mains, rice, naans, pappadums and sides are unlimited.

VEGETARIAN BANQUET

40
per person

Entrée:

Samosa, Onion Bhaji, Hariyali Kebab

Main Course:

Subz miloni, Paneer Korma, Dal Makhani

2 FAT INDIANS MIXED BANQUET

48
per person

Entrée:

Babycorn Varuval, Malai Tangdi Kulfi,
Lamb Seekh Kebab

Main Course:

Butter Chicken, Lamb Rogan Josh, Dal Tadka

MEAT LOVERS BANQUET

58
per person

Entrée:

Chicken Tikka, Lamb Seekh Kebab,
Malai Tangdi Kulfi, Bhatti Murg

Main Course:

Butter Chicken, Lamb Saag,
Chicken Lababdar, Railway Mutton Curry



*No Take-Away
*Dine in only
* Minimum 4 people

BIRYANI



Slow-cooked, layered and aromatic, the Biryani traces its origins to Iran – as does the various variants from Hyderabad, Delhi, Kerala and Mumbai. A pot is to be shared, or kept as spicy contentment all for oneself.

Subz Biryani	22.9
Paneer Biryani	23.9
Murg Biryani	24.9
Goat Biryani	24.9
Lamb Biryani	24.9
Prawn Biryani	26.9

RICE

Steam Rice	5.5
Saffron Rice	6
Jeera Rice	6.5
<small>White rice tossed with coriander and cumin seeds</small>	
Butter Rice	6

BREADS

Plain Tandoori Roti	4.5
Butter Roti	5
Plain Naan	4.5
Butter Naan	5
Garlic Naan	5.5
Chilli Naan	6.95
Cheese Naan	6.95
Keema Naan	6.95
Kashmiri Naan	6.95
Plain Paratha	5.50
Mint Paratha	5.95
Chilli Paratha	5.95
Ajwain Paratha	5.95
Aloo Paratha	6.95
Onion Kulcha	6.95
Paneer Kulcha	6.95

SIDES

Kachumber	5
Raita	5.5
<small>Veg / Beetroot</small>	
Plain yogurt	5
Onion Salad	6
Green Salad	8
Chopped Green Chilli	3
Mango Chutney	2
Mixed Pickle	2
Sliced Butter	3



COUPLE BANQUET

All couple-banquets are served with a selection of rice, naans, assorted sides & condiments.

VEGETARIAN BANQUET

99

per couple

Entrée:

Samosa, Onion Bhaji, Haryali Kebab

Main Course:

Subz Miloni, Paneer Korma, Dal Makhani

MIXED BANQUET

99

per couple

Entrée:

Baby corn varuval, Malai Tangdi Kulfi, Lamb Seekh Kebab

Main Course:

Butter Chicken, Lamb Rogan Josh, Dal Tadka

MEATOLICIOUS

99

per couple

Entrée:

Chicken Tikka, Lamb Seekh Kebab, Malai Tangdi Kulfi, Bhatti Murg

Main Course:

Butter Chicken, Lamb Saag, Chicken Lababdar, Railway Mutton Curry



*No Take-Away

*Dine in only

*Only for table of 2 people

DESSERTS

RAS MALAI 8

Steamed Indian cottage cheese patties served in a richly flavoured cold cream sauce with nuts.

GULAB JAMUN 8

A North Indian delicacy made with special dough, golden fried served in a mildly spiced sugar syrup

PAAN (BETEL LEAF) PANA COTTA 12

A magical creation when the Indian paan wala met the Italian Chef.

MANGO COCONUT PANA COTTA 12

Result of yet another unique meet of the Italian Chef and the Aam wala

MOTICHOOR RABRI 12

Chickpea flour globules fried in ghee and soaked in sugar syrup, topped with an Indian custard.

CHOCOLATE BROWNIE WITH RABRI 12

Gluten free chocolate brownie topped with an Indian custard.

GULAB JAMUN CHEESECAKE 12.95

A unique binding of the East and the West a cheesecake like you have never had before, married with the staple Indian Gulab Jamun dessert.

ICE CREAMS 6

Choice of Strawberry/Vanilla/Chocolate



COFFEE 5

Espresso / Short Black

Long Black

Flat White

Cappuccino

Latte

Mocha

Hot Chocolate



TEA 5

English Breakfast

Masala Chai

Green Tea

