

# SHANGRI-LA TO GO

Savour your favourites from our restaurants, in the company of your loved ones and from the comfort of your home. All the delicacies are prepared with utmost hygiene and care to ensure your safety and wellbeing.

Home delivery and self pick-up options available.



Complimentary delivery for orders above INR 5,000 | Within 7 km of radius | Minimum order of INR 2000  
Timings - 12 Noon to 10 p.m. | Please call us at +91 11 41191001 / +91 9654956176 to place your order.  
19 Ashoka Road, Connaught Place, New Delhi 110001, India

**W REFRESHING SALADS**

- ✦ **BEET AND SPINACH SALAD** ■ 900  
 Pan-roasted beets, baby spinach, pickled beets, toasted seeds, balsamic dressing
  
- QUINOA SALAD** ■ 1050  
 Iceberg, broccoli, air-dried tomatoes, kalamata olives, pesto and lemon dressing
  
- ARUGULA WITH POACHED PEAR, POMEGRANATE AND GOAT CHEESE** ■ 1050  
 Candied walnut, balsamic vinaigrette

**SANDWICHES AND BURGERS**

- VEGETARIAN CLUB** ■ 1200  
 Toasted white bread, cucumber, tomato, zucchini, marinated peppers, cheddar cheese
  
- CLUB SANDWICH** ▲ 1350  
 Toasted white bread, grilled chicken, fried egg, pork bacon, iceberg lettuce, tomatoes



- MEDITERRANEAN VEGETABLE AND CHEESE PANINI** ■ 1200  
 Grilled zucchini, bell peppers, onions, olives, feta, aged yellow cheddar, basil pesto mayo
  
- GRILLED CHICKEN PANINI** ▲ 1350  
 Chicken, caramelized onion, lettuce, air-dried tomatoes, mustard mayo
  
- HIGH PROTEIN VEGETABLE BURGER** ■ 1200  
 Green lentil, spinach and corn, sesame bun
  
- CHICKEN BURGER** ▲ 1350  
 Grilled chicken piccata, lettuce, tomatoes, gherkin, cheddar slice, sesame bun

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 \* Allow us 60 minutes to prepare your food.  
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## INDIAN APPETIZERS

- MAKAI PALAK KI SHAMMI ■ 1100  
American corn, spinach, roasted cumin
- ✦ BHATTI KA PANEER ■ 1100  
Stuffed cottage cheese, yoghurt, chefs special spices mix
- BHARWAN TANDOORI ALOO ■ 1100  
Marinated stuffed potatoes
- ✦ KASUNDI TAWA MACCHI ▲ 1450  
Home made mustard marinated fish cooked on griddle
- MURGH MALAI TIKKA ▲ 1450  
Chicken, cheese, cardamom

## KEBAB SAMPLER

- VEGETARIAN ■ 1700  
Makai Palak ki Shammi, Bhatti ka Paneer, Bharwan Tandoori Aloo (3 pieces each)
- NON VEGETARIAN ▲ 2200  
Kasundi Tawa Macchi, Mutton Seekh Kebab, Murgh Malai Tikka (3 pieces each)



## MAIN COURSE

Local Indian



CHOOSE YOUR CHICKEN PREPARATION 1600

**Makhani** (Boneless)  
Mild velvety tomato curry cooked with butter and heavy cream

**Kadhai** (Boneless)  
Spicy onion and tomato melange tempered with coriander seeds and red chilli

**Tariwala**  
Homestyle curry

CHOOSE YOUR MUTTON PREPARATION 1800

**Roganjosh**  
Fennel and ginger flavoured lamb curry

✦ **Aloo Tamatar Gosht**  
Homestyle mutton curry cooked with potatoes and tomatoes



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## MAIN COURSE

CHOOSE YOUR PANEER PREPARATION 1300

### Makhani

Mild velvety tomato curry cooked with butter and heavy cream

### Kadhai

Spicy onion and tomato melange tempered with coriander seeds and red chilli

### Palak

Garlic tempered spinach gravy

LEHSOONI KHUMBH PALAK 1300

Garlic tempered spinach cooked with mushroom

SUBZ HANDI 1300

Seasonal vegetables cooked with onion, tomato and cashewnut paste

HING DHANIA WAALE ALOO 1100

Asafoetida and coriander seeds tempered potatoes

DAL-E-TAMRA 1000

Black lentil simmered with butter and cream

DAL TADKA 900

Yellow lentil cooked with onion tomatoes and finished with clarified butter and lemon juice



## RICE AND BIRYANI

### AWADHI BIRYANI

Awadhi style fragrant basmati rice, mint, saffron, brown onion

**Chicken** ▲ 1500

**Mutton** ▲ 1750

**Vegetable** ■ 1300

Served with Burrani Raita

### INDIAN BREADS

**Roti** 250

Plain / Butter / Missi Roti

**Naan** 250

Plain / Butter / Garlic

**Laccha Parantha** 250

Butter/Pudina/ Ajwaini/ Mirchi

**Kulcha** 350

Aloo/ Pyaz/ Paneer

## BANGKOK CURRIES

### RED/GREEN

**Vegetable** ■ 1400

**Chicken** ▲ 1600

**Prawns** ▲ 1800

Served with Jasmine rice



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## NEAPOLITAN PIZZA

- |   |      |
|---|------|
| <p><b>MARGHERITA</b> <span style="color: green;">■</span></p> <p>Traditional margherita with mozzarella, signature tomato sauce and basil</p> | 1495 |
| <p><b>VEGETARIANA</b> <span style="color: green;">■</span></p> <p>Mozzarella and tomato, grilled zucchini, spinach, artichoke, onion</p>      | 1495 |
| <p><b>PIZZA QUATTRO FORMMAGI</b> <span style="color: green;">■</span></p> <p>Tomato pilati, goat cheese, scamorza, mozzarella, parmesan</p>   | 1795 |
| <p><b>PEPPERONI</b> <span style="color: red;">▲</span></p> <p>Pepperoni, red onion, mozzarella cheese</p>                                     | 1795 |
| <p><b>BBQ</b> <span style="color: red;">▲</span></p> <p>Mozzarella and tomato, spicy chicken, kalamata olives, basil</p>                      | 1795 |



## PASTA & RISOTTO

- |  |      |
|--|------|
| <p><b>GNOCCHI SORRENTINA</b></p> <p>Fresh mozzarella, Grana Padano cheese, homemade tomato sauce, fresh basil, extra virgin olive oil <span style="color: green;">■</span></p>             | 1495 |
| <p><b>PENNE AL POMODORO E MOZZARELLA</b> <span style="color: green;">■</span></p> <p>Tomato sauce, Grana Padano cheese, extra virgin olive oil</p>   | 1495 |
| <p><b>SPAGHETTI AGLIO, OLIO E PEPPERONCINO</b> <span style="color: green;">■</span></p> <p>Garlic, extra virgin olive oil, chilli flakes</p>   | 1495 |
| <p><b>RIGATONI BOLOGNESE</b> <span style="color: red;">▲</span></p> <p>Slow cooked lamb, mozzarella cheese, fresh tomato, basil, Grana Padano cheese, extra virgin olive oil</p>           | 1795 |
| <p><b>BUCATINI ALL'AMATRICIANA</b> <span style="color: red;">▲</span></p> <p>Bucatini pasta, classic amatriciana sauce, guanciale ham, red wine, tomato, chilli, roman pecorino cheese</p> | 1795 |
| <p><b>RISOTTO AI FUNGI PORCINI</b> <span style="color: green;">■</span></p> <p>Vialone Nano rice cooked with porcini mushrooms</p>   | 1795 |

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## MAINS

SOUS VIDE YOUNG CHICKEN ROULADE ▲ 1995  
Ratte potato espuma, fresh morel, pistachio,  
baby carrot, asparagus

SEA BASS ▲  
Pan seared sea bass, rosemary roasted potato, 2995  
grilled vegetables, Amalfi lemon sauce

◆ STRUDEL DI FUNGHI ● 1995  
Seasonal mushroom and potato strudel,  
mildly spiced garlic spinach, confit onion,  
fried zucchini, fontal cheese sauce



## ◆ DALLA GRIGLIA

FROM THE GRILL ▲

Salmon fillet 2995

Lamb chops 2995

All grilled items are served with  
classic rosemary potato, homemade  
semi dried tomato, rocket lettuce,  
lemon butter/lamb jus

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## DUMPLINGS







CHICKEN SIU MAI 	1048
 PRAWN HAR GAO 	1148
STEAMED GARLIC CHIVES, CORN AND SPINACH WONTON IN SICHUAN CHILLI GARLIC OIL 	948
 WATER CHESTNUT AND MUSHROOM DUMPLING 	948



## APPETIZERS

 CRISPY CHICKEN WITH DRY CHILLI 	1148
YUNNAN STYLE LAMB CHOPS WITH FRESH CHILLI AND GREEN ONION 	1548
MAPO TOFU SPRING ROLL 	948

## SOUP

SWEET CORN SOUP	
Chicken 	848
Prawn 	948
Vegetable 	748
HOT N SOUR	
Chicken 	848
Prawn 	948
Vegetable 	748

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## MAINS

- KUNG PAO CHICKEN WITH GINGER, SICHUAN PEPPER AND PEANUTS 1988 ▲
- CHENGDU STIR-FRIED SLICED LAMB, RED CHILLI AND CUMIN 1988 ▲
- STIR FRIED PRAWNS IN XO SAUCE 2988 ▲
- TWICE COOKED SLICED PORK WITH RED AND GREEN PEPPER 1988 ▲
- DAI STYLE CRISPY FRIED CHICKEN WITH CHILLI, SPRING ONION AND CILANTRO 1988 ▲
- STEAMED SEABASS WITH SEA SALT SPRING ONION AND GINGER 2988 ▲
- MAPU BEAN CURD SICHUAN STYLE 1488 ■
- STIR-FRIED YUNNAN STYLE ASIAN VEGETABLES 1488 ■
- BROCCOLI, WATER CHESTNUT WITH BLACK PEPPER GLAZE 1488 ■
- BRAISED POK CHOI WITH SHIITAKE MUSHROOM IN SOYA GARLIC SAUCE 1488 ■



## RICE AND NOODLES




- WOK FRIED NOODLES WITH PEPPER, BEAN SPROUT AND BLACK BEAN 1088 ■
- FRIED RICE WITH GARLIC, ASPARAGUS AND CORN 1088 ■
- HOT STONE POT RICE WITH CRISPY POTATO, PICKLED CHILLI AND YUNNAN CHILLI SAUCE 1088 ■
- PAN FRIED NOODLES WITH EXOTIC VEGETABLES IN LIGHT SOYA SAUCE 1088 ■
- YANGZHOU FRIED RICE 1488 ▲

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## SWEET DELIGHTS

- |   |   |     |
|---|---|-----|
|   | GULAB JAMUN   | 700 |
|   | Fried dumplings traditionally made of reduced milk and soaked in sugar syrup.                                   |     |
|  | DARK CHOCOLATE OLIVE OIL CAKE  | 750 |
|   | Almond flour-based cake, raspberry compote, seasonal berries  |     |
|   | WALNUT FUDGE BROWNIE  | 700 |
|   | With chocolate sauce  |     |
|  | TIRAMISU  | 995 |
|   | Savoardi biscuit moistened with coffee and amaretto, mascarpone cream, coffee dust, almond biscotti             |     |



## CELEBRATE SPECIAL OCCASION

- |                               |      |
|-------------------------------|------|
| CHOCOLATE TRUFFLE CAKE        | 1699 |
| FRESH FRUIT CAKE              | 1699 |
| BLACK FOREST                  | 1699 |
| CAFÉ SUPREME HAZELNUT PRALINE | 2299 |
| PINEAPPLE CAKE (EGGLESS)      | 1699 |
| DUO CHOCOLATE MOUSSE          | 2599 |
| RED VELVET CAKE               | 1699 |

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## MOONLIGHT BRUNCH SPECIALS 9500 (Serves six)

### Inclusions:

Artisanal cheese platter with home-made marmalade, cheese crackers

Choice of two pizza from Sorrento

Choice of two pasta from Sorrento

Choice of two wok dishes from Shang Palace

Chocolate cake (One kilogram)

Party props, hats, balloons and more



Share your Moments of Shangri La #myshangrila

 shangrilanewdelhi  @shangrilanewdelhi

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