



Happiness Delivered

Fresh, delicious food delivered to your door step

To order call at +91 91520 35814 / 91520 35825

X-22, MIDC Central Road, Andheri East, Mumbai 400 093, Maharashtra, India T +91 (22) 5005 0123 | radisson.com/mumbai-andheri

A harmony of fresh, seasonal produce and sustainable food selections, our responsible dining initiative brings the taste of familiar flavours home.

Crafted with care and handled with utmost hygiene to ensure your well-being, our mindfully curated menu ensures unique food experiences in the comfort of your home, bringing you all-time favourite preparations from Radisson Mumbai Andheri MIDC.

HYGIENE AND SAFETY MEASURES



checks and control



Regular temperature Hygienically prepared fresh food



Regular sanitation and cleaning



Use of masks, gloves and other equipment as prescribed

While ordering please inform our associate in case you are allergic to any of the following ingredients:

Cereals containing gluten - i.e. wheat, rye, barley, oats, spelt or their hybridized strains and products of these | Crustacean and their products | Milk & milk products | Egg and egg products | Fish and fish products | Peanuts, tree nuts and their products | Soybeans and their products | Sulphites

Our Chef would be delighted to design your meal without them. Vegetable Oil | Butter | Desi Ghee used in preparations

An average adult requires 2000 Kcal energy per day, however calorie needs may vary.

Highest quality nutrients from carefully selected ingredients. Simply delightful & hygienically packed meals curated by our Chefs.



Contactless payment



Highest standard of hygiene levels are maintained by the hotel as per HACCP guidelines for choosing the ingredients, their processing and the preparations.



Comprehensive hygiene and prevention training programs for team members.

Directions

- Simply delicious meals are available within 10 km of radius. Minimum order of INR 1000 plus taxes. Delivery Charges within 5 km is Free, 5 km to 7 km at INR 250, 7 km to 10 km at INR 500 plus taxes.
- Please allow us to take your orders on **+91 915 203 5814** / **+91 915 203 5827**, between 10.00 am to 9.00 pm.
- Please place your order minimum 2 hours in advance.
- Bulk pre orders are welcome 24 hrs in advance.
- Freshly cooked delicious food dropped off at your doorstep in Good-for-the-earth packaging must be consumed within 2 Hours.
- Food items to be consumed within 02 hours of receiving the food, reheat the food piping hot prior to consumption, only reheat once. Immediate Refrigeration required for cold food items. Discard the food if kept at room temperature and not consumed within 02 hours.
- Contactless secured payments accepted via UPI/ Google Pay & Paytm.

Thank you for experiencing the authentic flavours of our cuisines and your trust. Culinary Regards,
Chef Vasant Khot

We hope that our scrumptiously crafted Food has delighted you.

Please share your experience on

https://forms.app/form/5ecb3e044c661872f4bb1685

or scan the QR code below









SALADS

Green Mixed Sprout Salad Mixed lentil sprouts with lemon dressing	200
Panzanella Salad Tuscan chopped salad with tomato cucumber onion and basil	200
Chicken Caesar Grilled chicken, pesto rubbed croutons, parmesan & roasted cashewnut	300
 Tandoori Chicken Chat Boneless chicken spiced & baked with red margination mixed with onions, coriander and mild seasonings 	300
APPETIZERS	
Tulsi Green Pepper Malai Tikka Celebrity chef Rakesh Sethi's signature Kebab	550
Kafir Lime Baby Corn Salt and Pepper Golden fried baby corn tossed in kafir lime sauce, salt and pepper	400
 Paneer Chimichurri Exotic soft cottage cheese chunks marinated with chimichurri & herb margination cooked in clay oven 	400
Chaas Ka Khaas Murgh Tikka Celebrity chef Rakesh Sethi's signature kebab	635
Bhoot Jolokia Chicken Batter fried chicken wings tossed in naga chili sauce	500
Mutton Seekh Kabab Lamb minced spiced with chillies masala skewered and baked in clay o	650 ven

SMALL BOX

•	Tossed Mix Vegetables	300
•	Vegetable Fried Rice/Noodles	300
	Vegetable Biryani Seasonal vegetables and Whole spices slow cooked with premium basmati rice served with raita	300
•	Chicken Oriental Style	400
•	Chicken Fried Rice/Noodles	400
	Chicken Biryani Chicken and Whole spices slow cooked with premium basmati rice served with raita	400

CHOICE OF PASTA

Spaghetti/Penne

CHOICE OF SAUCE

•	Exotic	Vegetables	Pomodoro/	Alfredo		300

Chicken Pomodoro/Chicken Alfredo
 400





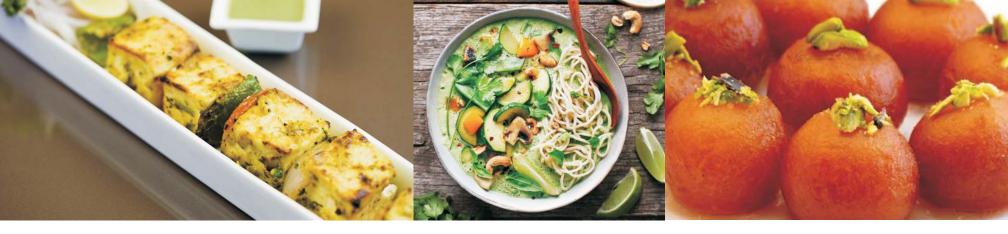
SANDWICHES

Grilled Beetroot Vegetable Panini Green beetroot vegetables panini	500
• Zucchini, Eggplant, Carrot Vegetable Club Choice of bread, white/brown/multigrain	500
Grilled Beetroot Chicken Panini Kadhai chicken/Mexican chicken	600
Chicken Club Choice of bread, white/brown/multigrain	600
BURGERS & WRAPS	
Peri Peri Paneer Kathi Roll Peri Peri tossed paneer wrapped in a thin crisp bread	500
	500 500
Peri Peri tossed paneer wrapped in a thin crisp bread	

INDIAN

Dal Double Tadka Classic yellow lentils tempered to perfection	450
Dal Makhani Traditional whole black lentil, cream, tomato & spices	650
Dum Ki Subzi Seasonal vegetables, ginger, garlic, onion and cashew gravy	650
Kubani Kofta Curry Apricot stuffed cottage cheese balls served in traditional Punjabi gravy	650
Paneer Tikka Masala Smoked cottage cheese cooked in spicy gravy	750
Murgh Dhabewala Country style rustic chicken curry	800
 Mutton Rogan Josh Mutton cooked in yogurt and spices 	800
BIRYANI	
Lucknowi Subz Dum Biryani Seasonal vegetables & whole spices slow cooked with premium basmati rice served with raita achaar and papad	600
 Awadhi Murgh Dum Biryani Tandoori boneless chicken & whole spices slow cooked with premium basmati rice served with raita achaar and papad 	800
 Hyderabadi Gosht Dum Biryani Boneless goat meat & whole spices slow cooked with premium basmati rice served with raita achaar and papad 	800
• Indian Breads Naan / Laccha Paratha / Tawa Paratha	200





WESTERN

Choose Your Pasta Fusilli, Penne, Spaghetti

Choose Your Sauce

•	Arrabbiata	Sauce	Mushroom	Cream	Cheese	525
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 Chicken & Tomato/Lamb 	Bolognese	595
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Grilled Indian Salmon with
 Herb Rice Vegetables & Caper Sauce
 Grilled herb marinated Indian salmon served with caper sauce

Honey BBQ Grilled Chicken with
 Garlic Tossed Vegetables & Herb Rice
 750

Honey mustard rubbed chicken with herb rice and homemade bbq sauce

ORIENTAL

Thai Curry (Red/Green) Served with Steamed Rice

Spicy curry with galangal, kafir lime, ginger, pepper and chilies with bamboo shoots and Asian vegetables

•	Vegetables	450

• Chicken 550

BALANCED POWER LUNCH / DINNER

•	Steam rice, dal, paneer with gravy, dry vegetables of the day,	475
	3 chapattis, curd, juice (tetra pack)	
•	Oriental Vegetarian Medley	475
	Vegetable noodles/rice, mix vegetable/vegetable manchurian gravy, salad, dry snack of the day	
•	Indian Non Vegetarian Medley	575
	Steam rice, dal, chicken/fish (basa) gravy, dry vegetable of the day, 3 chapattis, curd, juice (tetra pack)	
•	Oriental Non Vegetarian Medley	575
	Vegetable/egg/chicken noodles/rice, fish /chicken gravy,	
	salad, dry snack of the day	





DESSERTS

•	Gulab Jamun Deep fried milk dumplings soaked in sugar syrup	300
•	Gajar Halwa Grated carrots cooked with sugar, condensed milk, almonds and pistachio	300
•	Gallery Café Opera Almond sponge layered with Italian butter cream & single origin chocolate	400
•	Mud Pie Single origin chocolate mixed with refined flour with sugar & butter served hot	400

CELEBRATION CAKES

(per kg Price)

Cake Caramel Sea Salt	1100
Cake Chocolate Kit Kat	1200
Cake Dutch Truffle	1100
Cake Ferrero Roscher	1400
Cake Fresh Black Forest	1200
• Cake Fresh Cream Mango (seasonal)	1200
Cake Fresh Cream Pine Apple	1100
 Cake Fresh Cream Strawberry (seasonal) 	1100