



EASTIN
RESIDENCES
VADODARA

IN ROOM DINING MENU

The Glass House

24 HR MULTI CUISINE RESTAURANT

SOUPS

(12:30 pm - 03:00 pm, 07:00 pm - 10:30 pm)

-  **TAMATAR DHANIYA SHORBA** 205
Tangy soup made from tomatoes, mildly spiced with cumin seeds and green chilies
-  **MURGH SHORBA** 265
A flavorful chicken soup with a twist of Indian spices
-  **ALMOND BROCCILLI SOUP** 205
It is a very healthy and comforting soup made from broccoli and flavored with garlic and almonds
-  **CREAM SOUP (VEGETABLE /CHICKEN)** 205/265
Cream soup prepared by chopped mix vegetable with milk and cream serve with garlic croutons
-  **HOT & SOUR SOUP (VEGETABLE/ CHICKEN)** 205
Clear soup with garlic, ginger chilly and soya sauce
-  **SWEET CORN SOUP (VEGETABLE /CHICKEN)** 205/265
Crushed and whole sweet corn comes together with a colorful assortment juicy vegetables or chicken
-  **MANCHOW SOUP (VEGETABLE / CHICKEN)** 205/265
A Chinese style thick mixed vegetable soup topped with crisp fried noodles

SALADS

 **CHEFS SALAD** 325

Mixed lettuce leaves, soft boiled eggs, Gruyere cheese and cherry tomatoes dressed in a house dressing

 **CEASER SALAD** 325

With Parmesan flakes, paprika chicken and pesto melba toast

 **GREEK SALAD** 300

A medley of feta cheese, mushroom, cherry tomatoes, black olives and pickled onions

 **FRESH GADEN SALAD** 300

Assorted lettuce, cucumber, carrot and tomatoes, with chef's special dressing

SANDWICHES & BURGERS

  **EASTIN JUMBO CLUB SANDWICH (VEGETABLE / CHICKEN)** 250/330

Sliced bread, lettuce, tomato, cucumber, capsicum, and Mayonnaise/slice of chicken or fried Egg

  **EASTIN SUPER BURGER (VEGETABLE/ CHICKEN)** 250/330

Mixed vegetable Pattie, melted cheese, onion compote/ Fried egg, Chicken Pattie melted cheese

 **CHEESE CHILLI TOAST** 175

Sliced bread, cheese, Green Chillies, Green Capsicum

 **VEGETABLE AND CHEESE SANDWICH (PLAIN OR GRILLED)** 180

A quick snack prepared with sliced vegetables and cheese served with ketchup

 **(POTATO AND CHEESE SANDWICH (PLAIN OR GRILLED))** 180

Mashed potato topped with cheese served with ketchup

APPETIZERS

INDIAN -VEGETERIAN

(12:30 pm - 03:00 pm, 07:00 pm - 11:30 pm)

■ **PANEER TIKKA** 385

Cottage cheese marinated with hung curd and red chili powder

■ **PANEER KALIMIRCH TIKKA** 420

Succulent homemade cottage cheese, marinated with black pepper
And selected Indian spices, finish off with sprinkle of black pepper
Grilled in a charcoal clay oven

■ **PANEER PUDEENA TIKKA** 420

Cottage cheese marinated in yoghurt, aromatic Indian spices, and herbs
Mix with fresh mint pest grilled in a clay oven

■ **HARA BHARA KEBAB** 360

Vegetarian starter made with spinach, potatoes and green peas

■ **TANDOORI MUSHROOM** 360

Mushroom, cooked with a special red chilli-based masala paste,
fenugreek leaves

APPETIZERS
INDIAN -NON-VEGETERIAN

(12:30 pm - 03:00 pm, 07:00 pm - 11:30 pm)

☐ **TANDOORI CHICKEN**

550

Chicken marinated in yogurt and spices cooked in a tandoori clay oven

☐ **MURG AFGHANI TIKKA**

450

Boneless chicken marinated by lime juice, ginger-garlic paste, cream, cashew nut paste, cardamom powder, cheese, oil, salt and pepper grilled in tandoor

☐ **MURG BANJARA**

450

Boneless chicken is coated in the spicy marination of yogurt cilantro, Mint and cumin flavor and then grilled in tandoor

☐ **CHICKEN LASOONI TIKKA**

450

Boneless Chicken marinated with mild Indian spices with Ginger flavor cooked in tandoor

☐ **FISH LASOONI TIKKA**

550

Cube of fish in marinated with mild spicy with Ginger flavor cooked in tandoor

☐ **FISH HARIYALI TIKKA**

550

Cubes of fish marinated with pudina paste, cumin-green chili-garlic paste Turmeric powder and cooked in tandoor

ASIAN APPETIZER

(12:30 pm - 03:00 pm, 07:00 pm - 11:30 pm)

-  **PANEER CHILLY DRY** 360

Crispy Fried Paneer Tossed with Juliennes of Ginger, Garlic, Chilly & Soya Sauce
-  **CHEESEY SPRING ROLL** 360

Fried cheesy dumplings
-  **CRISPY VEG** 360

Vegetables tossed in a wok and fried
-  **HONEY CHILI POTATO** 300

French Fries with Chilli and Honey
-  **DRY VEG MANCHURIAN (VEG)** 360

Crispy-fried dumpling tossed with juliennes of ginger, garlic, chilli and soya sauce
-  **SALT & PEPPER (CHICKEN / PRAWN)** 550/660

Crispy Fried Chicken/prawns with red pepper, Juliennes of ginger & soya Sauce
-  **CHICKEN TEMPURA** 550

Battered and deep-fried chicken served with tempura sauce
-  **DRY CHICKEN CHILLI** 550

Crispy-fried chicken tossed with juliennes of ginger, garlic, chilli and soya sauce
-  **CHILLI-GARLIC PRAWNS** 660

Prawns sautéed with red chilies, garlic and ginger served with garlic bread
-  **PRAWN TEMPURA** 660

Battered and deep-fried prawns served with tempura sauce

INDIAN CURRIES VEG

(12:30 pm - 03:00 pm, 07:00 pm - 11:30 pm)

■ **PANEER TAWA MASALA** 420

Cottage cheese and, tomato, onion, capsicum grilled on tawa then slow cooked with tomato based gravy finished with butter

■ **TANDOORI PANEER TIKKA BUTTER MASALA** 420

Tandoori roasted cottage cheese cubes cooked in a richly spiced & Tomato based gravy finished with butter

■ **PANEER LABABDAR** 420

Cottage cheese cooked in slow rich tomato gravy & creamy sauce

■ **PANEER METHI CHAMAN** 420

Fresh cottage cheese cooked in an abundance of fenugreek leaves and cream sauce finished with fresh cream

■ **VEG KOLHAPURI** 420

A spicy Maharashtrian vegetable preparation

■ **ALOO GOBI ADRAK** 420

Slow-cooked potato and cauliflower with coriander and ginger

■ **VEG DEEWANI HANDI** 420

Assorted vegetables in a cashew and onion based creamy gravy

INDIAN CURRIES NON-VEG

(12:30 pm - 03:00 pm, 07:00 pm - 11:30 pm)

■ MUTTON ROGAN JOSH 550

Lamb cooked in its own juice with brown onions and aromatic spices

■ BHUNA GOSHT 550

Lamb chunks cooked in traditional bhuna masala made on tawa

■ MURG MAKHANI (TRADITIONAL BUTTER CHICKEN) 480

Charcoal grilled boneless chicken in tomato and fenugreek gravy

■ CHICKEN CURRY HOME STYLE 480

A rustic and authentic quick Indian one-pot packed with hot Asian spices and Fragrant coriander

■ CHICKEN TIKKA MASALA 480

Chunks of boneless roasted marinated chicken in a spiced curry sauce

■ KADAI CHICKEN 480

Chicken pieces are served in thick gravy along with big chunky pieces of onion, capsicum and tomatoes

■ MACHLI KALI MIRCH 540

Delicate slices of Basa simmered in coarsely-crushed pepper and cashew gravy

LENTILS & RICE

(12:30 pm - 03:00 pm, 07:00 pm - 11:30 pm)

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|  DAL MAKHANI | 330 |
| Black lentils slow-cooked with tomato purée, fresh cream, butter, kastoori methi and red chilies | |
|  DAL TADKA | 330 |
| Yellow lentils slow-cooked with turmeric and spices | |
|  RICE | 325 |
| Ghee / matar / jeera / onion / plain | |
|  DAL KHICHIDI | 300 |
| Preparation made with rice and lentils | |
|  PALAK MASALA KHICHIDI | 300 |
| Lentils and rice khichdi with spinach and peanuts | |
|   DUM BIRYANI (VEG/CHICKEN/MUTTON) | 420/480/550 |
| A mixed basmati rice dish with spices and lentils | |

INDIAN BREADS

(12:30 pm - 03:00 pm, 07:00 pm - 11:30 pm)

NAAN (Butter/ Plain)

90

Stuffed / green chilli

PARATHA

120

Bharwan /lachha / ajwain aur mirch

ROTI

60

Missi/ khasta/ Butter/ Plain

CHEESE NAAN

180

EUROPEAN

 **POULET PARISIENNE** 540

A creamy mushroom chicken bake with the delicate flavors of sour cream and paprika served with sautéed spinach

 **FISH AND CHIPS** 550

Buttered fillet of sole served with tartar sauce and French fries

 **COTTAGE CHEESE STEAK** 480

Served with roasted potatoes, balsamic-flavored vegetables and mushroom-pepper sauce

 **BAKED VEGETABLES** 480

Vegetables in a cheesy sauce served with Garlic Bread

 **SPAGHETTI MEATBALLS** 540

Minced lamb meat balls in a spicy tomato sauce with fried eggplant

  **CHOICE OF PASTA PENNE/SPAGETTI/FUSELLI (VEG/NON-VEG)** 420/540

With the choice of sauce ARRABIATTA/ ALFREDO/ PESTO

 **PENNE VERDURE** 420

Creamy cheese sauce with cherry tomatoes, broccoli, fresh basil and black olives

ASIAN **MAINCOURSE**

(12:30 pm - 03:00 pm, 07:00 pm - 11:30 pm)

  TRADITIONAL NASI GORENG (VEGETABLES/CHICKEN/PRAWNS)	400/550/660
Indonesian wok-fried rice with sweet soya sauce	
  HAKKA NOODLES (VEGETABLES/EGGS/CHICKEN/PRAWNS)	300/360/420/540
Chinese-style fried noodles with celery and rice vinegar	
 CHOWMAIN	360
Shredded cabbage stir fried with slice onion, capsicum and carrot	
 CHILLY GARLIC NOODLES	360
Tossed with red chilly sauce and garlic	
 SINGAPORE NOODLES	360
With Carrot, Onion, Garlic, Celery, Bell Pepper, Napa Cabbage, Curry Powder Hot red chili powder finished with sprouts.	
  WOK-FRIED RICE (VEGETABLES/EGGS/CHICKEN/PRAWNS)	300/360/420/540
Chinese-style wok-fried rice served with fresh lime	
  VEG/CHICKEN MANCHURIAN IN HOT GARLIC SAUCE	240/300
  VEGETABLES/CHICKEN IN HOISIN SAUCE	240/300
  VEGETABLES/CHICKEN IN SCHEZWAN SAUCE	240/300
 STIR FRIED FISH IN GARLIC PEPPER SAUCE	240

DESSERTS

 **HOT CHOCOLATE BROWNIE** 210

A classic brownie made with premium chocolate and cocoa

 **CARAMEL CUSTARD** 170

A custard dessert topped with a soft layer of caramel

 **CHOICE OF ICE CREAM** 90

Ask your server for today's flavors

Allow us to fulfill your needs - Please let one of your server know if you have any special dietary requirements, food allergies or food intolerances.

Taxes as applicable