



# KHIDMAT

## FOOD MENU



**GRAND GEET HOTELS**

18/174-175 OPP PHOOLBAGH, THE MALL, KANPUR 208001



A Multi-cuisine Restaurant, well suited with its Urdu Origin the word KHIDMAT stands tall to its true meaning “Service”. Your visit will surely witness excellence in service, with the ultimate experience of fine-dine. One can savour the culinary delight of a variety of cuisines prepared with love and authenticity. Serving Indian, Continental, Chinese, Italian, Thai, and many more cuisines make it a one-stop destination for the entire family. We hope your visit embarks a memory of a lifetime, and we hope to see you again!

“Don’t forget to end your meal on a sweet note!”



# BEVERAGES & MOCKTAILS

**FRESH LIME SODA/WATER**  
(Sweet/Salted/Mix)

120

**BUTTERMILK**  
(Churned Yogurt With Green Chillies & Curry Leaves  
Topped With Fresh Roasted Cumin Seeds)

120

**SMOOTHIES**  
(Banana, Strawberry, Pineapple & Mix Fruit)

150

**MILK SHAKES**  
(Vanilla/Strawberry/Choco Brownie/Mix Fruit)

150

**COLD COFFEE**  
(Plain/ With Ice Cream)

120/150



**VIRGIN MOJITO**  
(Lemon Chunks, Mint Muddle With Brown Sugar  
Topped With Soda On The Bed Of Ice)

150

**RED RAIN**  
(Pomegranate Juice With Basil & Lime Served On  
The Bed Of Ice Cube)

160

**VIRGIN PINK LADY**  
(Strawberry Puree Blended With Vanilla Cream,  
Topped With Soda)

160

**VIRGIN PINA COLADA**  
(Pineapple Juice With Coconut Cream & Soda)

150

**VIRGIN BLUE LAGOON**  
(Lime & Curacao Syrup Blended Together With  
Sugar Syrup Topped With Soda)

150



# STEAMING KETTLE

COFFEE	80
ESPRESSO	90
MACCHIATO	110
CAPPUCCINO	150
CAFÉ LATTE	150
CAFÉ MOCHA	210
AMERICANO	120
TEA	60
HOT CHOCOLATE	130



# SOUPS



**CREAM OF SOUP** 170  
(Tomato/Mushroom/Vegetables)

**HOT & SOUR SOUP (VEG / CHICKEN)** 160/190  
(A Spiced Vegetable/ Chicken Soup)

**MANCHOW SOUP (VEG / CHICKEN)** 160/190  
(A Light Soup Topped With Noodles & Chopped Pieces Of Vegetable / Chicken)

**SWEET CORN SOUP (VEG / CHICKEN)** 160/190  
(A Soup Prepared With Cream Style Corn & Mix Veg/Chicken)

**MINISTRONE SOUP** 180  
(Chopped Vegetable, Spaghetti And Sprinkle Of Truffle Oil And Parmesan Cheese)

**FRENCH ONION SOUP** 160  
(A Classical Soup With Sweet Caramelized Onions Simmered In A Rich Veggie Broth)

**LEMON CORIANDER SOUP (VEG / CHICKEN)** 160/190  
(A Soup With Lemon Flavour And Diced Veg/Chicken)

**CLEAR SOUP (VEG / CHICKEN)** 160/190  
(Vegetables stock broth left with sauted mushroom / Chunks of Chicken In A Nov Veg Stock Broth Sprinkled With Almond Slivers)



# STARTERS

## PAHADI PANEER TIKKA

(A Fresh Cottage Cheese, Capsicum, Onions & Potatoes Dunked In A Rich Curd Based Mint Flavoured Marination)

350

## NIMBU PAPAD PANEER TIKKA

(Cottage Cheese Coated With Crushed Papad To Be Served With Lemon Sauce)

350

## LEHSOONI PANEER TIKKA

(Cubes Of Cottage Cheese Marinated With Ideal Garlic Paste, Hot Spices & Grilled On Tandoor)

350

## PANEER MALAI TIKKA

(A Fresh Wedges Of Cottage Cheese Marinated In Spices, Grilled Along With Veggies In Tandoor Furnished With Cream)

350

## PANEER KHIDMAT-E- TIKKA

(Soft & Juicy Wedges Of Cottage Cheese Marinated In Chef Special Spices And Grilled Along With Vegetables In Tandoor Oven)

350

## DOHRA KHUMB

(Battered Double Mushroom Stuffed With Cheese & Grilled)

320



## CHEESE MUTTER KE KEBAB

(Green Peas Stuffed Cottage Cheese Patty, Deep Fried, Chilly Mayo)

300

## SUBZ GALAWATI

(The Mouth Melting Vegetables Medallions, Cranberry Glaze)

300

## TANDOORI VEG PLATTER

(Assorted Kebabs & Tikkas And Vegetables, Straight From Clay Oven to Be Served With Mint Sauce)

499

## HARA BHARA KEBAB

(Kebab Of Spinach, Veggies, Lentils & Aromatic Spices, Griddle Fried)

300

## ANARDANA DAHI KE KEBAB

(Chopped Red & Yellow Bell Pepper With Pomegranate Seeds Stuffed With Hung Curd Served With Mint Sauce)

300

## MALAI BROCCOLI

(Roasted Broccoli To Be Softened By Cream, Served With Mint Sauce)

300



### MURGH KHIDMAT-E-TIKKA

(Boneless Chicken Marinated In A Mixture Of Our Chef's Handmade Spices & Yogurt With Herbs, Roasted On Charcoal)

450

### GRAND TANDOORI NON-VEG PLATTER

(Chicken, Red Meat And Fish Cooked On Charcoal To Be Served With Mint Sauce)

599

### MURGH KALMI KEBAB

(Chicken Legs Marinated In A Special Blend Of Spices & Roasted In Tandoor Oven)

450

### MURGH MALAI TIKKA

(Non-Spicy Marinated Chicken Cubes Cooked In Clay Oven)

450

### AFGHANI MURGH TIKKA

(A Rich Dish Made Up With Mild Spices And Cream)

450

### RAAN- E - MURGH

(Legs Of Chicken Flavoured With Saffron, Cheese & Cardamom, Cooked In Tandoor)

450



### BADAMI MURGH SEEKH

(Minced Chicken Flavoured With Indian Spices, Coated With Almonds & Skewered In Tandoor)

450

### FISH AMRITSARI

(Fillet Of Fish, Marinated With Punjabi Delicacy & Herbs, Deep Fried)

500

### GALAWATI KEBAB

(Minced Mutton Prepared With Indian Spices To Be Grilled On Tawa)

550

### MUTTON SEEKH KEBAB

(Minced Lamb Mixed With Chef Special Spices Roasted In The Clay Oven)

550

### SILBATTE KE SHAMMI

(Hand Pounded Lamb & Lentil Melange, Pan Fried On "Mahi Tawa")

550

# ASIAN KITCHEN

## CRISPY VEG SALT & PEPPER

(Deep Fried Seasonable Vegetables Tossed In A Delicious Combination Of Peppercorn, Ginger, Garlic & Soya Sauce)

350

## CHILLI PANEER

(Fried Fresh Cottage Cheese Tossed With Chilli, Onion & Chinese Spice)

400

## CHILLI MUSHROOM

(Mushroom In A Delicious Combination Of Peppercorn, Ginger, Garlic & Soya Sauce)

350

## HONEY CHILLI POTATO

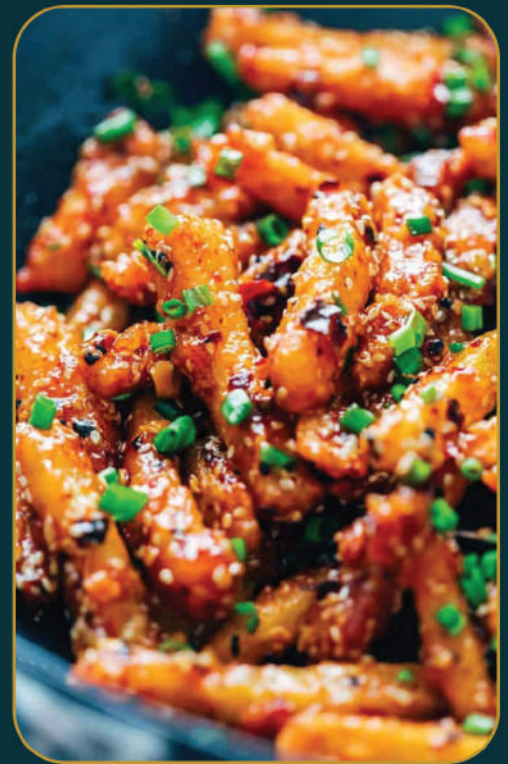
(Fried Potato Fingers Tossed In A Sesame Honey Chilli Sauce With The Hint of Chilli Spices)

350

## CRACKING SPINACH CORN

(Shredded Spinach, Fried Crisp Tossed With Almonds Slivers & Sesame Seeds)

350



## PANEER SCHEZWAN

(Cottage Cheese Tossed In Schezwan Sauce)

400

## CRISPY FRIED CHILLI BABY CORN

(Young Baby Corn Tossed In Chilli Paste)

350

## VEGETABLE MANCHURIAN

(Vegetable Dumplings Stir Fried In Manchurian Sauce)

350

## THAI SPRING ROLL

(Exotic Vegetables And Noodles To Be Tossed In Thai Sauce Wrapped In Phyllo Roll And Deep Fried To Be Served With Sweet Chilli Sauce)

300

## CHINESE SIZZLER

(Served With Diced Pieces Of Cottage Cheese With Noodles/Rice To Be Served With Exotic Vegetables)

400



### CHILLI CHICKEN

(Chicken Pieces Sautéed With Onions & Green Chillies)

450

### GARLIC CHICKEN

(Morsels Of Chicken Marinade With Crushed Garlic, Dry Chillies, Vinegar Cooked With Onions & Tomatoes)

450

### SWEET & SOUR CHICKEN

(A Crispy Fried Chicken Cubes With Mouth Watering Sweet & Sour Sauce)

450

### HONG KONG CHICKEN

(Deep Fried Bite Sized Chicken To Be Tossed In Soya Sauce And Fresh Herbs)

450

### CHICKEN SUPREME

(Chicken Chunks Marinade & Cooked In Typical "Veloute" Sauce)

450



### CHICKEN LOLLIPOP

(A Hot & Spicy Drumettes Of Chicken In Hot Garlic Sauce Or Schezwan Sauce)

450

### CHICKEN KUNG PAO

(Deep Fried Chicken Cooked In Soya Ginger Based Sauce)

450

### BURNT LEMON GARLIC FISH

(Fried Fish To Be Tossed In Lemon Sauce And Sprinkled With Burnt Garlic)

450

### CHINESE NON VEG SIZZLER

(Sliced Pieces Of Chicken With Noodles/Rice To Be Served With Exotic Vegetables)

550



# RICE /NOODLES

## FRIED RICE (Veg / Chicken)

(From The North East Belt Of Mainland)

350 / 400

## BURNT GARLIC FRIED RICE (Veg / Chicken)

(From The North East Belt Of Mainland Flavoured With Ginger Taste)

350 / 400

## SPINACH FRIED RICE

(A Wok Fried Basmati Rice With Spinach Leaves Topped With Soya, Garlic, Corriander Along With Mushroom)

350

## POT RICE (VEG/ CHICKEN)

(Rice Cooked With Herbs, Sauces, Diced Veggies / Chicken Chunks Served In Claypot)

350 / 400

## CHOP-SUEY ( AMERICAN / CHINESE) (Veg / Chicken)

(Exotic Vegetables In Tomato Based Gravy, Tempered With Curry Powder Served With Noodles)

350 / 400

## CHILLY GARLIC NOODLES (Veg / Chicken)

(Noodles Cooked In Tossed Chillies)

350 / 400

## SINGAPORE RICE / NOODLES

(Vermicelli Noodles With Shredded Vegetables/ Chicken Tossed In Curry Flavoured Oil)

350 / 400



# CONTINENTAL

## CHOICE OF PASTA (PENNE/ SPAGHETTI/ MACARONI) 450/500

(Choice Of Sauce - Arrabbiata, Alfredo, Pomodoro, Aglio Olio  
Served With Garlic Bread)

## GRILLED VEGGIES SKEWERS 450

(Exotic Imported Vegetable Cottage Cheese Skewer To Be  
Served With Feta Cheese)

## BAKED VEGETABLE / SPINACH CORN BAKED 450

(A healthy bowl of veggies / spinach corn with rich cream,  
loaded with melted cheese layers wrapped around)

## EXOTIC LASAGNA 450

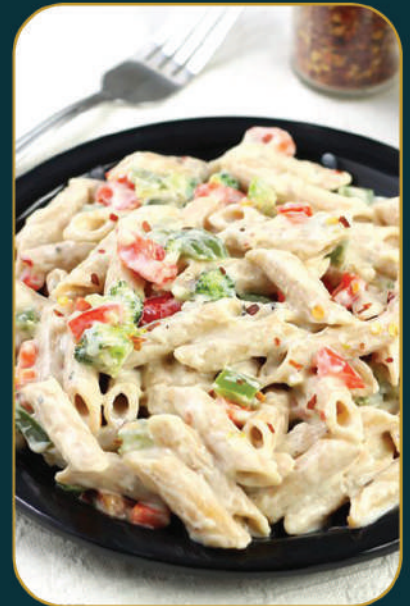
(Spreaded lasagna sheet loaded with red sauce sprinkled with  
parmesan cheese to be baked and served with Garlic bread)

## MUSTARD GRILLED FISH 450

(Classic Fish Fillet Pan Grilled With Lemon Butter Sauce  
Served With Green peas & Fries)

## CLUB TACOS (VEG / NON VEG) 350/450

(Cottage Cheese With Bell Pepper In Tomato Paste With  
Salad Greens Topped With Monterey Cheese, Corn Meal  
Taco Shells)



## SANTA FE QUESADILLAS 350

(Corn Kernels With Baked Beans & Mushroom In Soft  
Flour Tortilla)

## THREE PEPPER CHEESE ROLL 350

(Chopped Three Bell Peppers, Olives, Jalapenos With  
Processed Cheese To Be Served With Garlic Alioli)

## BURRITO ROLL (VEG / NON VEG) 350/400

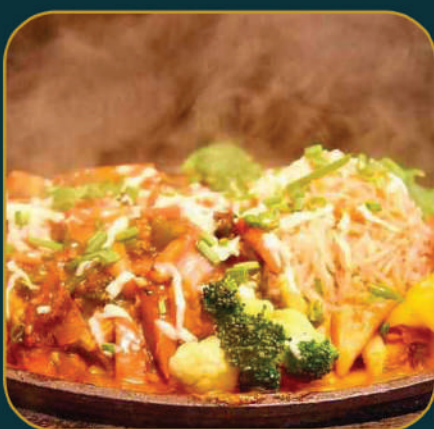
(Exotic Vegetables, Corns To Be Stuffed In Tortila Base,  
Served With Mexican Sauce)

## BAKED CHICKEN / FISH 400/450

(Chicken / Fish sprinkled with a magic of simple  
seasoning, baked until caramalised in white sauce)

## CHICKEN ESPETADA 350/400

(Diced Pieces Of Chicken To Be Marinated In Hung  
Curd With Fresh Herb Spices And Served With  
Garlic Alioli Sauce)



## SIZZLER (VEG / NON VEG) 400/450

(Exotic Vegetables Cottage Cheese/Chicken with  
Veggies Fried Rice / Spaghetti To Be Served On Hot  
Plate)

## LOADED NACHOS (VEG / NON VEG) 400/450

(Nachos Loaded With Different Dips Topping Of Cheese)



# PIZZERIA

## MARGHERITA PIZZA

(A Classic Pizza Having Combination Of Mozzarella, Cherry Tomato & Basil)

400



## VEGGIE LOVER PIZZA

(Onion, Capsicum, Mushroom, Tomato, Red Paprika)

400

## MEDITERRANEAN PIZZA

(Bell Pepper, Feta Cheese, Sundried Tomato, Black Olives)

400

## RINGING COTTAGE CHEESE PIZZA

(Exotic Vegetables Topping Of Ringing Cottage Cheese)

400



## PERI PERI CHICKEN PIZZA

(Cubes Of Chicken Marinated With Peri Peri Sauce Gerkin Capers Olives Topped With Mozzarella)

499

## BARBECUE CHICKEN PIZZA

(Roasted Chicken, Pepperoncino, Jalapenos)

499

## ESPETADA CHICKEN PIZZA

(Cubes Of Chicken Marinated With Espetada Sauce, Onion With Mozzarella)

499

## CHILLI CHICKEN PIZZA

(A Fusion Of Chilli Chicken Topped With Mozzarella)

499

## SEAFOOD PIZZA

(Mix Of Prawns / Fish With Topping Of Ring Onion)

600



# GARDEN GREENS

## FRESH GREEN SALAD

(Green Salad With Fresh Onion, Carrot, Cucumber & Tomato)

120



## LACCHA ONION SALAD

(Fresh Cut Onion Rounds Served With Lemon Marination)

80

## CAESAR SALAD

(Iceberg Lettuce With Garlic Croutons With Parmesan Shavings In Creamy Mustard Dressing)

200

## RUSSIAN SALAD

(Fine Chopped Vegetables With Mayonnaise And Cream)

160

## COUNTRY GREEK SALAD

(Salad Greens With Cucumber, French Onion & Bell Pepper In Garlic Vinaigrette Topped With Olives & Crumbled Feta)

160



## MEXICAN CORN PEANUT SALAD

(Peanut And Corn Shallow Tossed In Pan With Green Salsa In Olive Oil)

150

## SEASONAL FRUIT PLATTER

(Assorted Cut Fruits)

180



## PAPAD (FRY/DRY)

55

## MASALA PAPAD

(Papad Roasted Or Fry Served With Topping Of Onion, Cucumber & Tomato)

80



# MAIN COURSE VEGETARIAN

## PANEER LABABDAR 400

(A Signature Delight Of Our Chef's Special Cottage Cheese Prepared With Tomato Gravy)

## PANEER TIKKA MASALA 400

(A Delicate Combination Of Tandoor Cooked Cottage Cheese Simmered In Fenugreek Flavoured Tomato Gravy)

## PANEER KALEJI 400

(Cottage Cheese Prepared With Onions & Capsicum In Brown Onion Gravy)

## PANEER BALTI 400

(A Fresh & Soft Chunks Of Cottage Cheese Simmered In Semi Rich Saffron Curry Made With Freshly Toasted & Ground Whole Spices Served In A Special "Balti")

## PANEER HAZRATMAHAL 400

(A Nawabi Style Lucknowi Favourite Chutney Stuffed Cottage Cheese Cooked In Smooth Tomato & Nuts Gravy)



## PALAK PANEER 400

(Cottage Cheese Cooked In Spinach Paste Flavored Of Garlic And Indian Spices)

## PANEER BUTTER MASALA 400

(A Blend Of Tomato Gravy & Cottage Cheese Flavoured With Fenugreek)

## SHAHI NAVRATAN KORMA 400

(Fresh Garden Vegetables Cooked In A Creamy Sauce With Almonds, Raisin, Ground Cashews & Selected Spices)

## MALAI KOFTA 350

(Dry fruit stuffed cottage cheese dumpling simmered in white gravy)

### SUBZ PESHAWARI

(Exotic Vegetables In Cashew Nut Gravy With Fresh Ground Spices Finished With Grated Cheese)

350

### DUM ALOO BANARASI

(Fine Scooped Potato With Spicy Gravy From The Ethnic City "Banaras")

350

### BHARWAN ALOO KASHMIRI

(Stuffed Potato Cups In Kashmiri Style Onion & Curd Gravy)

350

### DEEWANE HANDI

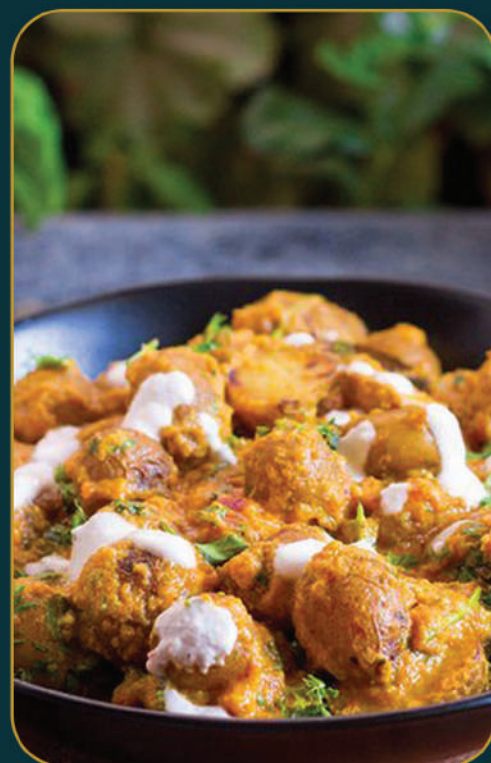
(Vegetable Cubes Cooked In White Pudina Gravy Topped With Cream)

350

### VEG HARYALI KOFTA

(Mashed Cottage Cheese Spinach Dumpling To Be Served In Brown And Spinach Gravy)

350



### NARGISI MALAI KOFTA

(Saffron Flavoured Cottage Dumpling In Cashewnut Gravy)

350

### PUNJABI MUSHROOM MASALA

(Delicious, Hot & Spicy Style Mushroom Curry Made With Fresh Ground Spices In Onion Tomato Gravy)

350

### SUBZ JALFREZI

(Assortment Of Vegetables Cooked In Khaas Potli Masala & Sesame Oil)

350

### ALOO KA KHAZANA

(Aloo Jeera / Aloo Gobi / Aloo Mutter)

350

### AMRITSARI CHHOLA

(Boiled White Chickpeas Slowly Simmered With Onion, Tomato & Special Punjabi Spices)

350



# MAIN COURSE NON – VEGETARIAN

## MURGH TIKKA LABABDAR

(Chicken Tender Chunks Cooked In Makhani Gravy)

450

## BUTTER CHICKEN

(Charcoal Roasted Chicken Cooked In Rich Tomato Gravy With Flavor Of Sweet And Sour)

450

## HYDERABADI DUM MURG

(Tender Chicken Simmered In Rich Poppy Seed Onion Gravy With Indian Spices)

450

## MURGH MAKHANWALA

(All Time Favourite From Indian Kadhai Gravy)

450

## MURGH RARA

(A Mince Chicken Curry Prepared In Light Red Onion Gravy)

450

## MURGH KALIMIRCH

(Semi Dry Chicken Served With Essence Of Pepper)

450



## GOSHT ROGAN JOSH

(Lamb Meat Braised In A Gravy Made Of Caramelised Onions, Yogurt, Ginger, Garlic & Dried Red Chillies From The Land Of Kashmir)

550

## GOSHT RARA

(Minced Lamb Curry Preparation)

550

## MUGHLAI KADHAI GOSHT

(A Delicious Slow Cooked Lamb In A Rich Tomato & Onion Gravy Infused With Special Ground Spices Garnished With Fresh Corriander & Chillies)

550

## GOSHT KORMA

(A Moghul Delicacy Made Up Of Ground Cashew Nuts In Creamy Sauce)

550

## BALTI GOSHT

(Cubes Of Meat Of Your Choice Tossed In Masala & Herbs, Capsicum, Tomatoes & Sauteed Onion)

550

## FISH CURRY

(A Classic North Indian Style Curry In Which Cumin, Fresh Herbs, Onions, Tomatoes Are Combined & Added To The Spiced Fish For Sensational Taste)

550

## LENTILS

DAL MAKHANI 350

DAL YELLOW (PLAIN / FRY/ TADKA) 350

DAL PUNCHMEL 350  
(Mixing Of Three Lentils Tempered With Garlic Flavor)

DAL DUM PUKHT 350  
(Black Lentil Overnight Simmered On Charcoal In Milk With Indian Spices)



## RICE / BIRYANI



STEAMED RICE 300  
(Plain Boiled Basmati Rice)

JEERA RICE 300  
(A Mildly Spiced & Flavorful Indian Rice Dish Flavored With Cumin)

DAL KHICHDI / MASALA KHICHDI 350  
(Basmati Rice Cooked With Yellow Dal)



NAV-RATAN PULAO 350  
(Basmati Rice Cooked With Cocktail Fruits & Dry Fruits)

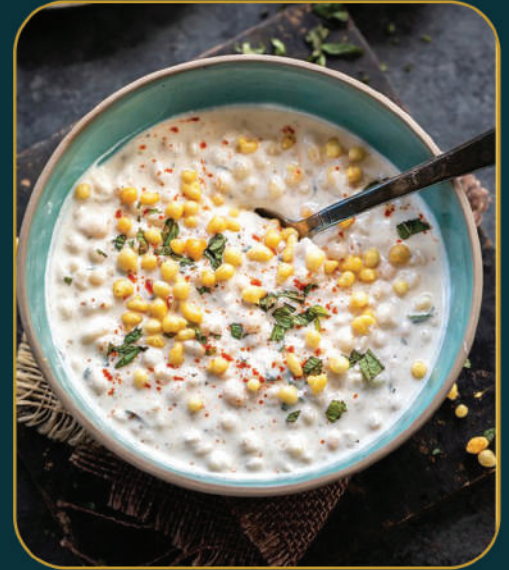
PARDAH BIRYANI (VEG / NON VEG) 350 / 450  
(Basmati Rice With Vegetables & Aromatic Spices, Cooked In Earthenware Pot With Pardah Of Wheat Patty)

GOSHT BIRYANI / BONELESS 500 / 600  
(Tender Pieces Of Lamb Marinated In Yogurt & Spices, Cooked With Basmati Rice)



## CURD /RAITA

PLAIN CURD	80
MIX RAITA	150
BOONDI RAITA	140
PINEAPPLE RAITA	150
FRUIT RAITA	200



## TANDOOR SE

TANDOORI ROTI (PLAIN/BUTTER)	40/50
MISSI ROTI	55
KHASTA ROTI	55
NAAN {PLAIN / BUTTER / GARLIC / CHEESE}	40/60 60/80
KABULI NAAN	80
LACCHA PARATHA	55
PUDINA PARATHA	55
MIRCHI PARATHA	55
ROTI KI TOKRI	250



## DESSERTS

HOT CRUST BROWNIE WITH VANILLA ICE 250



MUD PIE WITH VANILLA ICE CREAM 250

TIRAMISU SLICE 200



CHEESE SLICE 250  
(BLUEBERRY / MANGO / STRAWBERRY / LEMON)

CHOICE OF HALWA (SEASONAL) 180  
(Gajar Halwa / Moongdal Halwa)

CHOICE OF ICE CREAM 250  
(Tutti Fruti / Butterscotch / Strawberry / Chocolate /  
American Nuts / Kesar Pista / Vanilla)



GULAB JAMUN 150  
(Golden Fried Khoya Dumplings Served Dipped In Honey  
& Rose Flavoured Sugar Syrup)