



HOTEL
CP PALACE

MENU



About Us

We at Hotel CP Palace are dedicated to provide excellent authentic multi cuisine food. Indian cuisine varies from region to region. We have tried to include a sampling of dishes from the entire country reflecting the various taste with correct combination of herbs & spices. We believe to serve the most authentic food, our food is cooked with minimum of oil and no ajinomoto (MSG), We do not use any preservative, everything is well cooked from the kitchen. While practising authentic indian cuisine, we also use our imagination and creativity to improve new and innovative dishes.

CP Palace offers wonderful food and the range of culinary delights is as varied as the land itself. We hope you will have a satisfying dining experience at CP Palace, Since customer satisfaction is our ultimate goal, we welcome any comment or suggestion on way to improve your dining experience.

Thank you
CP PALACE
General Manager

- *Please allow us 15-20 Minutes to serve the food.
- *Please Mention Mild, Medium & Spicy food preference.
- * Please advise us if you have any allergy.
- * All rates are in INR +(Taxes)



ALFRESCO RESTAURANT

BREAKFAST

(07:30 AM TO 10:30 AM)

WELCOME TO OUR ALFRESCO MENU

- ▣ **Healthy Breakfast** **Rs.275.00**
Choice of seasonal fruits, fresh juice, cereals, fresh cut seasonal fruits, with tea/ coffee/ hot chocolate/ milk.
- ▣ **Continental Breakfast** **Rs. 275.00**
Choice of Freshly squeezed fresh fruit juice, seasonal fresh fruits, bakers, basket with jam, butter, served with Tea, coffee, hot chocolate, milk.
- ▣ **Plain Dosa or Masala** **Rs.175.00 / 190.00**
Fermented rice & lentil crepes with or without tempered potato filling.
- ▣ **Steamed Idli** **Rs.175.00**
Steamed rice & lentil dumplings, served with sambar & coconut chutney.
- ▣ **Uttapam Onion/ Tomato/ Masala** **Rs.175.00**
Served with sambar & chutney
- ▣ **Parathe wali Gali** **Rs.175.00**
Choice of plain or stuffed Parathas (Potato, Onion, Cauliflower, Paneer, Sattu) Served with yoghurt and pickle.
- ▣ **Poori Bhaji** **Rs. 175.00**
Puffed Indian deep fried bread served with tempered potato bhaji.
- ▣ **Cholle Bhature** **Rs. 175.00**
Cholle is a spicy curry made from white chickpeas whereas bhature is a fried leavened bread.
- ▣ **Fresh Cut Fruit** **Rs. 175. 00**
Platter of fresh seasonal mix cut fruits.
- ▣ **Cereals** **Rs. 150.00**
Cornflakes, wheat flakes or choco flakes served with hot or cold milk.
- ▣ **Yoghurt (Plain)** **Rs. 75.00**

BEVERAGES

- ▣ **Hot Chocolate or Bourn vita or Horlicks** **Rs.125.00**
- ▣ **Milk shake** **Rs. 125.00**
Vanilla, strawberry, coffee or chocolate.
- ▣ **Cold Coffee** **Rs. 125.00**
Plain / Ice Cream.
- ▣ **Lassi** **Rs. 125.00**
Plain / salted / sweet.
- ▣ **Fresh Fruit Juice** **Rs. 100.00**
Freshly squeezed seasonal fruit juice.
- ▣ **Canned juice** **Rs. 100.00**



☐ Milk	Rs. 75.00
Plain or masala, hot or cold.	
☐ Soda Water	Rs. 75.00
☐ Fresh lime soda / water	Rs. 75.00
☐ Coffee	Rs. 60.00
☐ Regular or Masala Tea	Rs. 50.00
☐ Soft Drink	Rs. 79.00
☐ Bottled water	Rs. 50.00

STARTERS

☐ Vegetable Kebab Platter	RS.425.00
Assorted vegetarian kebab(4 types) platter served with lachha onion and mint chutney.	
☐ Paneer Tikka	Rs.350.00
Malai/Achari/Pudina succulent choice of paste coated, chargrilled, paneer tikkas enjoyed with chutney & onion rings.	
☐ Paneer Karara Kebab	Rs.350.00
Cottage cheese marinated and coated with papad and deep fried served with green chutney.	
☐ Cottage Cheese Finger	Rs.290.00
Batons of cottage cheese, marinated and fried. Served with barbeque sauce.	
☐ Choice of Chilli	Rs.350.00/350/300
Paneer / Mushroom / Baby Corn.	
☐ Spicy Cheese Ball	Rs.350.00
Cheese mixed with continental herbs and deep fried served with tarter sauce.	
☐ Dahi ke Sholey	Rs. 350
A hot and spicy hung curd is wrapped in bread slices then deep fried.	
☐ Dahi ke Kebab	Rs.350
A hot and spicy hung curd is coated with semolina then deep fried.	
☐ Double Cottage Mushroom	Rs.350.00
Cheese stuffed mushroom coated and deep fried served with cocktail sauce.	
☐ Tandoori Kumb Rani	Rs.325.00
This Delicacy of mushroom buttons marinated with ginger and garlic. Napped with spiced yoghurt and cooked in tandoor.	
☐ Soya Chaap (Malai / Tikka)	Rs. 350/325
This delicacy of Soya chaap marinated with ginger, garlic, spiced yoghurt and cooked in tandoor.	
☐ Bhutte Ka Kebab	Rs.300.00
Delicately spiced corn and cottage cheese cooked in tandoor.	
☐ Jalapeno Poppers	Rs. 300.00
Jalapeno wrapped and stuffed with cheese and deep fried.	
☐ Baby Cheese Naan	Rs.275.00
Baby naan stuffed with cheese and chopped chilli & coriander served with chef special short.	



- ▣ **Peking fried exotic vegetable (Spring Roll)** **Rs.250.00**
All time favourite from the main land, served with hot garlic sauce.
- ▣ **Cheesy Hara Bhara Kebab** **Rs.250.00**
Green Patty Made with Spinach, Paneer, Green Peas and Cheese.
- ▣ **Honey Chilly** **Rs. 250.00**
Finger chips tossed with honey chilli and garnished with sesame seeds.

MOCKTAILS

- ▣ **Guava Marry** **Rs. 175.00**
Guava juice, tobasco sauce with salted rim.
- ▣ **Sun Rise** **Rs. 175.00**
Its combination of Orange juice, Pineapple juice, Vanilla ice-cream with grenadine syrup.
- ▣ **Blue Lagoon** **Rs. 150.00**
Mocktails Featuring with Blue Curacao Syrup. Adds a Dash of Lime Cordial.
- ▣ **Virgin Mojito** **Rs. 150.00**
Refreshing blend of mint, citrus, and sugar with soda and sprite.
- ▣ **Shirley Temple** **Rs. 150.00**
(Strawberry crush, orange and a splash of grenadine,)
- ▣ **Pink Lady** **Rs. 150.00**
Strawberry crush, aerated water with pinch of lemon juice.
- ▣ **Pina Colada** **Rs. 150.00**
Coconut cream or coconut milk, and Pineapple juice.
- ▣ **Kala Khatta** **Rs. 150.00**
(The famous street beverage)
- ▣ **Iced Tea(Lemon, Mint)** **Rs. 125.00**

LUNCH AND DINNER

(12.00PM to 15.30 PM and 19.00 PM to 23.00PM)

SALADS

- ▣ **Greek Salad** **Rs.225.00**
Mixture of cucumber, tomato, onion, bell pepper & feta cheese.
- ▣ **Mexican Salad** **Rs.225.00**
Corn and bell peppers, onion, tomato tossed with mexican dressing.
- ▣ **Caesar Salad** **Rs.275.00**
Crispy iceberg lettuce tossed with cherry tomatoes ceasar dressing.
- ▣ **Som tum Salad** **Rs.125.00**
Green Papaya ,carrot, Julienne cutting, Roasted peanut with jaggery, lemon dressing with spices.
- ▣ **Spicy cucumber Salad** **Rs.125.00**
Sliced cucumber marinated with chef spl. sauce and sesame seeds.



- ▣ **Sprouted salad** **Rs.110.00**
Sprouted green gram tossed with chopped onions, tomatoes and coriander in tangy lemon dressing.
- ▣ **Hara Bhara** **Rs.95.00**
Batons of garden fresh cucumber, carrot, beetroot and slices of onion, tomato accompanied with green chillies and lemon wedges.
- ▣ **Masala Peanut** **Rs.105.00**
Fried or roasted papad served with chopped tomatoes, onion, cucumber sprinkle with chat masala and a dash of lime juice.
- ▣ **Raita** **Rs.95.00**
Mix veg/ Boondi / Pineapple/ Fruit.
- ▣ **Masala Papad** **Rs. 95.00**
Fry / Roasted.

SOUPS

- ▣ **Tamatar aur Dhaniya ka Shorba** **Rs.125.00**
Indian style shorba. Served piping hot, this shorba combines the goodness of tomatoes & coriander.
- ▣ **Mulligatawny Soup** **Rs. 125.00**
A curried flavored lentil soup garnished with rice and lemon.
- ▣ **Veg Laksa Soup** **Rs. 125.00**
A Malaysian soup cooked with red thai curry, veg ball chunks & exotic vegetable.
- ▣ **Choice of Tomato soup** **Rs.125.00**
Roasted bell paper/ Cream of tomato/Tomato totela.
- ▣ **Silky Cream Soups** **Rs. 125.00**
Creamy mushroom / vegetable.
- ▣ **Chinese Soup** **Rs. 125.00**
Clear Soup /Hot and Sour /Sweet Corn Soup/
Lemon Coriander Soup/ Manchow Soup.

INTERNATIONAL SELECTION

- ▣ **Ratatouille with Grilled Cottage Cheese Steak** **Rs.325.00**
- ▣ **Vegetable Lasagne** **Rs.325.00**
Lasagne sheet stuff with vegetable & sauteed corn & spinach in two layers & served with garlic bread.
- ▣ **Veg au Gratin** **Rs.325.00**
Garden fresh vegetables mixed with béchamel sauce, hint of nutmeg, fresh herbs, Cheese, cooked in oven & gratinated.



- **Baked Pasta** **Rs.325.00**
 Choice of sauce baked with prosses cheese served with garlic bread.
- **Choice Of Pasta** **Rs.325.00**
 Choice of sauce (Red/White)with prosses cheese served with garlic bread.
- **Thai curries veg Red/Green** **Rs.325.00**
 The Red or Green curries could be enhanced with vegetable
 Served accompanied to steamed Rice.
- **Exotic Vegetables cooked to Your style** **Rs.275.00**
 Sweet and sour or Chinese mustard or Stir-fried with cashew.
- **Pan Fried Noodle** **Rs.225.00**
 Seasonal vegetable
- **Hakka Noodle or Schezwan Noodles** **Rs.225.00**
 vegetable or chilly garlic.
- **Fried Rice** **Rs.200.00**
 vegetable or chilly garlic with Burnt Garlic and Spring Onion.

SIZZLERS SELECTION

- **Oriental Sizzlers** **Rs 400.00**
 Exotic vegetables in hot garlic sauce served with hakka noodles/
 veg fried rice along with french fries.
- **Italian Sizzlers** **Rs 400.00**
 Penne pasta in red sauce, cheese steak, served with sauté
 vegetable & french fries.
- **Chinese Sizzlers** **Rs.375.00**
 Manchurian ball, Paneer chilli served with hakka noodles/veg fried rice.
- **Mexican Sizzlers** **Rs.375.00**
 Veg steak on top tangy spicy tomato sauce served with Mexican rice.

MAIN COURSE

- **Kaju Curry** **Rs.450.00**
 Whole fried cashew nut cooked with khoya, kaju in sweet gravy.
- **Paneer Kaleji** **Rs.400.00**
 Cottage cheese boiled with tea leaves and cooked with brown gravy.
- **Cheese Tomato** **Rs.375.00**
 Marinated cottage cheese served in mild spices makhani gravy.
- **Paneer ki Pasand** **Rs.375.00**
 Butter Masala / Palak / Kadhai / Lababdar / Mutter / Tikka masala.
- **Dingri Mattar** **Rs.375.00**
 Mushrooms cooked with Green Peas and Indian spices
- **Sahi Paneer** **Rs.375.00**
 Cottage cheese cooked in a rich creamy gravy
- **Paneer Pasanda** **Rs.375.00**
 Stuffed cottage cheese fried and cooked with creamy gravy.
- **Malai Kofta** **Rs.375.00**
 Deep fried Vegetables and cottage cheese dumplings in
 a rich creamy gravy.



- **Methi Matter Malai** **Rs.375.00**
 Green peas with dry fenugreek leaves cooked in a rich creamy gravy.
- **Dum Kashmiri Aloo** **Rs.275.00**
 Barrel shaped potatoes stuffed with nuts & khoya in golden rich gravy.
- **Aloo Hamari Pasand Aap ki** **Rs.275.00**
 A choice of potato preparations Aloo capsicum / Aloo gobhi / Jeera aloo.
- **Corn Palak** **Rs.275.00**
 American corn cooked with spinach paste with Indian spices.
- **Ralli Milli Subziyan/ Subz Chulbuli** **Rs.275.00**
 A mélange of seasonal vegetables cooked with freshly pounded masala.
- **Malaidar Dal Makhani** **Rs.275.00**
 Quintessential Punjab black lentils cooked Overnight over tandoor till Tender & velvety smooth.
- **Dal Tadka** **Rs.225.00**
 Toor dal ghee tempered with cumin, garlic, onion, tomatoes and lashing of fresh coriander.
- **Dal Dhaba** **Rs.225.00**
 Yello dal and black dal cooked together in dhaba style.

BIRYANI & PULAO

- **Subz Tarkari Biryani** **Rs.350.00**
 Aromatic combination of vegetables and basmati rice flavoured with saffron and mint.
- **Dum Hyderabad Biryani** **Rs.350.00**
 Dum of vegetables and basmati rice cooked with special hyderabad masala flavoured with mint.
- **Curd Rice** **Rs. 250.00**
- **Kashmiri Pulao / Navratan Pulao** **Rs.225.00**
- **Vegetable Pulao/Matter Pulao** **RS.200.00**
- **Jeera Rice** **Rs.180.00**
- **Steam Rice** **Rs.170.00**

HOME CLASSICS

- **Bhujiya** **Rs.275.00**
 Aloo gobhi / Aloo parwal / Bhindi.
- **Khichdi (Dal or Vegetable)** **Rs.275.00**
 With raita and Chokha.

INDIAN BREADS

- **Bread Basket** **Rs. 250.00**
 (Roti, Naan, Missi, Paratha, Kulcha)
- **Cheese Naan** **Rs.90.00**
- **Ulta Tawa Paratha** **Rs.75.00**



☐ Stuffed Kulcha	Rs.75.00
Onion/Aloo/Mix	
☐ Naan	Rs. 70.00
Garlic/butter	
☐ Parathas	Rs.60.00
Lachha/Pudina	
☐ Missi roti	Rs. 60.00
☐ Plain Naan	Rs. 60.00
☐ Phulka(2pcs)	Rs. 50.00
☐ Tandoori roti	Rs. 40.00

KUCHH MEETHA HO JAYE

☐ Banana Split	Rs.225.00
Caramelized banana served with 03 type of ice cream.	
☐ Sizzling Brownie	Rs.150.00
Fudge –style brownie served with vanilla ice Cream.	
☐ Rasmalai/ Angoori Rasmalai	Rs.150.00
Flavored chhena dumpling in a rabri.	
☐ Hot Gulab jamun	Rs.125.00
Flavored Khoya Dumpling in a golden sugar syrup.	
☐ Moong Dal Ka Halwa	Rs.125.00
A favorite indian sweet Made with yellow lentils, milk, sugar and nuts.	
☐ Fresh cut fruits	Rs.125.00
Freshly fruit cut salad with ice cream.	
☐ Choice of ice cream	Rs.120.00
Vanilla/Chocolate/Tuti Fruit /Strawberry/Butterscotch/ Nuts Flavor.	
☐ Rasgulla (02 Pcs)	Rs.120.00
☐ Rajbhog (01 Pcs)	Rs.120.00

FOR A SHORT BREAK

15:30 hrs to 19:00 hrs

☐ CP Special pizza	Rs.400.00
Flavourful mix of red capsicum, green capsicum, Jalapeno, onion, black olives, sweet corn and mozzarella cheese with a signature spices & flavourful pan sauce.	
☐ Nawabi Paneer Makhani pizza	Rs.375.00
Combination of paneer malai tikka, flavourful paneer keema masala, crunchy onion, juicy tomato on our new makhani sauce with mozzarella cheese.	
☐ Veggie Supreme Pizza	Rs.350.00
Supreme combination of black olives, green capsicum, mushroom, onion, spicy red paprika & juicy sweet corn with flavourful pan sauce and mozzarella cheese.	
☐ Margherita pizza	Rs.350.00
Pizza topped with our herbs infused signature pan sauce and mozzarella cheese. A classic treat for all cheese lovers.	
☐ Subz Tarkari Biryani	Rs.350.00
Aromatic combination of vegetables and basmati rice flavoured with saffron and mint.	



- | | |
|------------------------------------------------------------------------|--------------------------|
| Vegetable Dumpling | Rs.275.00 |
| With Hot Garlic or Manchurian. | |
| Hakka Noodle or Szechwan Noodles | Rs.225.00 |
| Vegetable or chilly garlic. | |
| Pan Fried Noodle | Rs.225.00 |
| Veg Cutlets | Rs. 225.00 |
| Kathi Rolls | Rs. 225.00/175.00 |
| Paneer / Vegetable | |
| Pakodas | 225.00 / 175.00 |
| Paneer/Vegetable. | |
| CTC (Cheese chilli toast) | Rs.225.00 |
| Served with tomato garlic dip. | |
| Fried Rice | Rs.200.00 |
| Vegetable or chilli garlic. | |
| French Fries | Rs.175.00 |
| Deep fried crisp potato Served with tomato ketchup & Mayonnaise sauce. | |

ROUND THE CLOCK

- | | |
|--------------------------------------------------------------------------------------------------------|--------------------------|
| Subz Tarkari Biryani | Rs.350.00 |
| Aromatic combination of vegetables and basmati rice flavoured with saffron and mint Served with Raita. | |
| Ralli Milli Subziyan/ Subz Chulbuli | Rs.275.00 |
| A mélange of seasonal vegetables cooked with freshly pounded masala. | |
| Dal Makhani | Rs.275.00 |
| The Classic "Klub" | Rs. 250.00 |
| Vegetarian | |
| Vegetarian Sandwiches (Grilled / Plain) | Rs. 250.00/225.00 |
| Veg s/w, Veg & cheese s/w, Chutney s/w, Cheese s/w, Cole slaw s/w, Masala s/w | |
| Dal Tadka | Rs.225.00 |
| Jeera Rice | Rs.180.00 |
| Steam Rice | Rs.170.00 |
| Tawa Roti(2Pcs) | RS. 60.00 |

