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**THE FIRST**  
**HOTEL**



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**HOTEL**

SCO 101-102, Sector 43-B, Chandigarh - 160034 INDIA  
Phone : 0172-4626363, 4656363, 4676363  
Website : [www.thefirsthotelchandigarh.com](http://www.thefirsthotelchandigarh.com)

Designed By: Designo Grafico  
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**CITY**  
**BUZZ**

**BAR & RESTAURANT**





# Beverages

Choice of Canned Juice	115.00
Apple / Pineapple/ Orange / Mixed Fruits / Litchi / Guava / Mango	
Hot Chocolate / Bournvita	105.00
Choice of Tea	55.00
Lemon / Masala Tea	
Selection of Coffee	65.00
Espresso / Plain	
Choice of Lassi	65.00
Sweet /Salted / Plain	
Cold Coffee Delight	75 / 85 / 95
Plain / with cream / with Ice Cream	
Fresh Lime soda / Water	45.00
Sweet / salted and with or without tinge of black pepper	
Mineral Water	30.00
Soda	30.00
Aerated Drink (Soft Drinks)	40.00

# Soups

## Vegetarian ■

Tomato Dhania Shorba (North Indian Rasam)	115.00
Freshly balanced tomato soup prepared with green coriander & authentic Indian Spices	
Mulligatawny Soup	115.00
Lentil based soup from south India, served with unpolished rice & lemon	
Choice of Veg. Soups	95.00
Manchow /Hot-n-Sour / Sweet Corn / lemon Coriander / Veg. Clear	
Choice of Cream Soups (Veg.)	125.00
Cream of Tomato / almond / green peas	

## Non. Vegetarian ■

Yakhini Shorba	135.00
Prepared from authentic mutton stock, anee seeds, cinnamon & cardamom, flavored witha touch of kashmiri arora	
Choice of Non-Veg. Soups	125.00
Choice of Chicken manchow / Chicken sweet corn / Chicken hot & Sour / Chicken lemon coriander / Chicken Clear Soup	
Cream of Chicken	125.00
Cooked from chicken cream soup stock and garnished with parsley and chicken julienne	



# Starters

## Vegetarian ■

Tandoori Mushrooms Served with mint chutney & Tandoori Salad	225.00
Veg. Seekh Kebab A unique combination of selected vegetables flavoured with Indian herbs and infused with roasted gram flour.	235.00
Pudina Paneer Tikka Chunks of cottage cheese marinated with mint flavoured curd dressing	255.00
Paneer Tikka Shashlik Cottage cheese Marinated in Spicy Curd Based Dressing along with onion, Capsicum & Tomato	255.00
Zafrani Paneer Tikka Chunks of Cottage Cheese marinated in Cream & Cheese Base Mixture infused with Tinge of Kesar & Dry Fruit	275.00
Tandoori Khazaana (Assorted Vegetables) ( 5 Types Kebabs) Served with marinated vegetables salad flavoured with sumac powder & bowl of mint chutney	325.00
Aloo Motia Nazaquat Scooped Potatoes stuffed with dry fruits & mint, marinated in curd and grilled in tandoor	325.00

## Non-Vegetarian ■

Tandoori Murg Selected pieces of chicken marinated with ginger garlic flavoured curd dressing, lightly wrapped with red chilly paste served with mint chutney along-with tandoori salad & vinegar onion.	Half / Full 265 / 415
Murg Malai Tikka Tender pieces of boneless chicken marinated in cream & Cheese based dressing, flavoured with cardamom & prepared in tandoor.	325.00
Tandoori Masala Chicken Tikka Boneless chicken marinated in kasturi methi, flavoured with red chilly & curd dressing.	295.00
Nooraani Seekh Marinated mutton gently cooked in tandoori and then folded in chicken mince With saffron & kewara water, finished in tandoor	352.00
Seekh kebab Khaas Mutton mince layered with cashew-nuts, onion, tomatoes, capsicum, green Chillies & cooked on mental skewer in tandoor	345.00
Rajasthani Boti Kebab Tender pieces of spring lamb marinated in ginger garlic paste, tenderized with kachari, flavoured with curd based Indian Spices and cooked in tandoor.	325.00
Ajwaini Fish Tikka Chunks of fish marinated in ajwaini flavoured curd, spiced up with selected Indian Spices & cooked in tandoor	399.00
Fish Amritsari Fresh fish chunks marinated in ginger garlic flavoured Spicy gram flour mixture and fried in oil till golden	399.00

Taxes as applicable







## Delicious Salads



<b>Aloo- Chana Chaat</b> flavoured with classic chat masalas, coriander & mint	99.00
<b>Garden Fresh Green Treasure</b> Garden fresh vegetables presented with appetising appeal, garnished with lemon wedge, split green chilly & green salad leaves	99.00
<b>Option of Papad</b> Plain/ Masala / Roasted Papad	59 / 69
<b>Peanut as per choice</b> plain/ masala peanuts	79 /109
<b>Kimchi Salad</b> Assorted vegetables marinated in tomato ketchup & tossed with soya sauce, flavoured with spring onion, ginger and sesame seeds.	125.00
<b>Peanut Noodle Salad</b> Noodles tossed with roasted peanuts in soya chilly dressing	155.00
<b>Sweet &amp; Sour Vinegar Salad</b> Blanched garden fresh vegetables tossed in sweet Vinegar dressing topped with crushed black pepper.	135.00
<b>Waldrop Salad</b> Salad prepared from fresh apples potatoes, walnuts, cream & honey and served with mayonnaise dressing	125.00
<b>Penne and Raisin Salad</b> Salad prepared from pasta and raisins dipped in mayonnaise & cream	155.00
<b>Cold Chicken Salad</b> Selected pieces of boneless chicken, tossed in mayonnaise sauce, flavored with lemon & black pepper seasoning served cold.	205.00
<b>Russian Salad</b> Authentic combination of vegetable & fruit dressed with mayonnaise Sauce & garnished with fresh cucumber & lettuce leaves.	175.00

## Curd Delicacies

<b>Plain Curd</b> Sweet / Salted / Spicy / Plain	65.00
<b>Raita</b> Pineapple / Boondi / Mix Veg. / Aloo Mint/ Onion & Roasted cumin seeds (jeera)	119.00
<b>Dahi - Bhalla</b> Flavoured with selected Indian Seasoning and touched with tamarind chutney	129.00

Taxes as applicable



# Main Course

## Vegetarian ■

<b>Paneer Makhani</b> Chunks of Paneer simmered in makhani satin smooth gravy	269.00
<b>Nav. Rattan Korma</b> Chef selected mix of 9 vegetables cooked in nutty gravy flavoured with saffron	259.00
<b>Paneer Methi malai</b> Chunks of Paneer, sauteed in butter & cooked in fenugreek nutty gravy, flavoured with selected Indian Spices & laced with cream	259.00
<b>Kadhai Paneer</b> Cottage cheese cooked in Spicy tomato chop gravy, finished with onion & capsicum with flavoured of coriander seeds & dry red chilly whole.	256.00
<b>Palak Paneer</b> Cottage cheese prepared in spinach gravy, tempered with cumin & garlic and laced with cream	259.00
<b>Mushroom do Piazza</b> Farm fresh mushroom & onion tossed with masala gravy prepared with Indian Spices	259.00
<b>Gobhi Keema Matar</b> Cauliflower keema & green peas cooked in tomato based chop gravy with Indian spices & flavored with garam masalas.	195.00
<b>Dum Aloo Kashmiri</b> Scooped potatoes stuffed with dry, fruit & Cheese and simmered in yellow gravy	195.00
<b>Gul Badan Kofta</b> Stuffed vegetable dumplings tempered with cumin seeds and finished with freshly chopped coriander leaves	259.00
<b>Jeera Aloo</b> A popular delicacy of potatoes tempered with cumin seeds and finished with freshly with freshly chopped coriander leaved	199.00
<b>Veg. Jalfrezi</b> Assortment of vegetables cooked in tomato gravy and flovored with mustered seeds & red chilly whole.	225.00
<b>Mushroom Matar Masala</b> Mushroom & green peas cooked in onion based gravy and finished with Indian herbs.	259.00
<b>Pindi Chana</b> Quality chana cooked in punjabi style with aroma of indian herbs, tempered with caraway seeds & spiced up with a tinge of amchoor powder.	189.00
<b>Dal Makhani</b> Black lentil simmered overnight blended with onion & tomato puree flavored with heeng & garlic and finished with cream & Butter	189.00
<b>Yellow Dal Tadka</b> Yellow lentil tampered in butter with onion & tomatoes, fresh green Coriander and green chillies & flavored with cumin seeds & garlic	189.00

Taxes as applicable





# Main Course

## Non-Vegetarian ■

### Butter Chicken

Roasted tandoori chicken cooked in rich makhani gravy with cream and butter, Flavored with kasoori methi & chopped coriander leaves.

Half / Full

349 / 549

### Murg Kadhai

Chicken tossed with ginger garlic paste and cooked in kadhai gravy flavored with red chilly coriander & cumin seeds

359.00

### Murg Tikka lababdar

Roasted tandoori chicken tikka shimmers in lababdar gravy, flavoured with hot Indian spices.

359.00

### Chicken Saagwala

Tender pieces of chicken tikka cooked in spinach gravy, flavoured with garlic, onion seeds and milk and laced with fresh cream garish.

359.00

### Mutton Roganjosh

Mutton pieces cooked in tomato based rogani gravy with hints of curd & saffron & flavoured with hot Indian Spices and garnished with chopped coriander leaves.

369.00

### Rahra Gosht

Choice of mutton cuts cooked with minced meat & ground spicy Indian herbs.

369.00

### Saag Ghost

Tender pieces of baby lamb, cooked in spinach gravy flavoured with indian spices enhanced with cumin & garlic.

369.00

### Mutton Shahi Korm (Boneless)

Mutton cooked in white gravy prepared with coconut, khas khas and Sesame seeds, finished with curd and garnished with fresh cream.

389.00

### Mutton Kadhai

Mutton toasted with ginger garlic paste & cooked in kadhai gravy flavoured with red chillies, coriander seeds and bell pepper

369.00

### Mutton Do-Piaza

Tender pieces of spring lamb marinated in Spices & slow cooked in brown onion gravy

369.00

Taxes as applicable





# Chinese Starters

## Vegetarian

**Paneer Salt n Pepper** 275.00  
Marinated stir-fried cottage cheese cubes tossed in garlic pepper and topped with hot garlic sauce

**Chilly Paneer** 285.00  
Marinated cottage cheese chunks tossed in chilly sauce, served with hot garlic & chilly sauce.

**Crispy Honey Chilly Potato** 225.00  
French fries toasted in honey chilly sauce topped with sesame seeds and chopped spring onion

**Golden Fried Vegetable** 225.00  
Selection of assorted marinated vegetables deep fried & butter fried till golden served with soya / chilly garlic sauce.

**Mushroom Salt n Pepper** 225.00  
Marinated mushroom deep fried & tossed in onion & garlic, flavored with a tinge of soya sauce.

**Vegetable Spring Rolls** 225.00  
Sauteed fulgens of assorted vegetables tossed & soya in garlic sauce, Stuffed in pan cake and deep fried till golden.

**Honey Chilly Cauliflower** 255.00  
Butter fried cauliflower tossed in honey chilly sauce, garnished with sesame seeds & served with authentic Chinese dressing.

**Veg. Manchurian (Dry)** 225.00  
Dumpling of selected vegetables deep fried and tossed in soya - garlic sauce

**Veg. Salt n Pepper** 225.00  
Marinated stir-fried vegetables tossed in garlic pepper and topped with hot garlic sauce

## Non-Veg

**Cantonese Fried Fish** 399.00  
Battered crispy fried fish

**Chilly Fish** 399.00  
Crisped fried fish tossed with chilly sauce and served with hot garlic sauce

**Chilly Chicken** 295.00  
Battered crispy fried chicken toasted with capsicum & onion and served hot garlic sauce

**Chicken Salt-n-pepper (Chicken Breast)** 295.00  
Crispy fried chicken toasted in assorted bell pepper & Spring onion and served with hot garlic sauce

**Drums of Heaven** 295.00  
Marinated crispy fried chicken wings tossed in chilly sauce and topped with hot garlic Sauce

**Honey Chilly Chicken** 295.00  
Marinated diced chicken fried and tossed in honey-chilly sauce and topped with sea same seeds.

**Mutton Balls with Hot Garlic Sauce** 325.00  
Balls of tender mutton in oyster sauce and topped with spring onions

Taxes as applicable





# Chinese Main Course

## Vegetarian ■

Mixed Veg. With hot garlic Sauce / almond and chopped chilly 245.00  
Sautéed vegetables cooked in hot garlic / almond sauce

Veg. Manchurian with Gravy 245.00  
Deep fried dumplings of vegetables cooked in chopped onion with soya sauce

Vegetable Sweet & Sour 245.00  
Vegetable cooked in sweet & sour sauce flavoured with a tinge of black pepper

Shanghai Potatoes 225.00  
Shredded and blanched potatoes in hot garlic sauce,  
flavoured with roasted cashew-nuts served with red chilly flakes

Chilly Paneer with gravy 255.00  
Stir fried cottage cheese chunks sauted in garlic & bell  
pepper cooked in authentic chinese stock

Mashroom baby Corn & Broccoli with Hot & Garlic Sauce 275.00  
Three vegetables cooked in hot garlic sauce flavoured with celery

## Non-Vegetarian ■

Schezwan Chilly Chicken 295.00  
Marinated diced chicken tossed in spicy  
schezwan sauce flavoured with ginger, garlic & Celery

Lemon Chicken 295.00  
Marinated chicken chunks cooked in lemon chicken stock flavoured with lemon

Fish Fillet in Chilly Sauce 399.00  
Marinated sliced fillet of fish, apd cooked in slow fire with  
chopped garlic and flavoured with oyster sauce.

Fish Balls in Hot Garlic Sauce 399.00  
Ginger garlic flavoured fish keema poached in  
authentic stock, simmered in hot garlic sauce.

Taxes as applicable





# Continental Cuisine

**Veg / Non-Veg.**

Fish Finger Marinated fish finger rolled in crumbs, deep fried and served with tartar Sauce	399.00
Chicken Sattay Marinated chicken breast strips grilled with hints of garlic & lemon grass, served with peanut butter sauce	295.00
Mushroom Sattay Mushroom tossed in garlic & butter with hints of soya sauce and served with garlic toast.	275.00

# Rice Delicacies

**Veg / Non-Veg.**

Plain Rice	129.00
Jeera Rice	149.00
Vegetable Pulao	189.00
Damphukt Vegetable Biryani	269.00
Chicken Biryani	359.00
Hyderabadi Gosht Biryani	369.00
Veg. Fried Rice	249.00
Egg Fried Rice	269.00
Chicken Fried Rice	289.00

# Noodles

**Veg / Non-Veg.**

Chilly Garlic Noodles	249.00
Hakka / Pan Fried	249.00
Chicken Noodles	299.00

Taxes as applicable





# Indian Breads

Tandoori Roti	20.00
Missi Roti	30.00
Plain Naan	30.00
Butter Naan	40.00
Kabuli Naan	75.00
Keema naan with Gravy (Non-Veg)	169.00
Paneer naan with gravy	75.00
Garlic Naan	49.00
Onion Kulcha	45.00
Lachha parantha	40.00
Chef Spl. Parantha	105.00
Panthas stuffed with choice of selected vegetables, cottage cheese tempered with fenugreek & roasted popovers served with melted butter and salad.	

# Desserts

Fruit Cream	125.00
Galab Jamun (2 Pcs.)	85.00
Moong Dal Halwa (Seasonal)	125.00
Choice of Ice Creams	105.00
Vanilla/ Strawberry / Chocolate / Pista/ Butter Scotch	
Tutty Fruity (Small)	85.00
Tutty Fruity (large)	140.00

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