



Forest Hill
Golf & Country Club



Set in the picturesque terrain of Shivalik Foothills, Forest Hill Golf & Country Club sprawls across hundreds of acres featuring tree-lined fairways, challenging doglegs and natural water bodies. Known as a golfer's paradise, this magnificent place is a convenient destination not just for golf lovers but also for outdoor enthusiasts and nature lovers, who want to enjoy some time away from the hustle and bustle of the city life.

With its pristine surroundings, quiet atmosphere and outstanding service, the Club House at Forest Hill Golf & Country Club offers both casual and formal dining options to members and their guests. The stunning views, open green spaces and well designed function rooms make it an ideal location for weddings, corporate events and other live events.



The Van Gogh Collection of paintings has mesmerized billions across the world. Great masterpieces by a master, a penchant for detail and exceptional craftsmanship has made Van Gogh's work, simply spellbinding.

When food and beverages are crafted in the same way, you have masterpieces to indulge in. At Forest Hill Resort, our dedicated team of Super Chefs from the celebrated Terrace Garden, bring you exquisite dishes, cooked with choicest ingredients, sourced from across the globe.

Come take a swing at the world of gastronomy!

The image is a full-page illustration in a thick, expressive, painterly style reminiscent of Vincent van Gogh's 'Starry Night'. The background is a swirling, turbulent blue sky filled with numerous bright, glowing yellow and white circular motifs, similar to the stars in the original painting. Below the sky, a dark, silhouetted landscape with rolling hills and a small village with a prominent church spire is visible. In the foreground, on the left, a tall, slender wine glass is filled with a golden-brown liquid. To its right, a white plate is piled with several golden-brown, spiral-shaped appetizers, possibly blinis or small pastries, garnished with fresh yellow flowers. The overall composition is rich in color and texture, with a focus on light and shadow.

VEGETARIAN APPETIZERS

PANEER KE SOOLE - Rs. 525 *v*

6pcs of paneer skewered with crunchy vegetables and grilled to perfection

BASIL PESTO PANEER TIKKA - Rs. 525 *v*

6pcs of fresh cottage cheese marinated in pesto sauce and cooked in an Indian clay oven

DAHI KE KEBAB - Rs. 575 *v*

6pcs of kebabs made with hung curd, cottage cheese, bell peppers & Indian spices, deep fried served with mint chutney

ANGARA SOYA CHAAP - Rs. 475 *v*

6pcs of succulent fresh soya chaap marinated with hung curd, red chilli paste & Indian spices, served with mint chutney

TANDOORI BROCCOLI - Rs. 525 *v*

6pcs of broccoli marinated with hung curd, cheese and mild Indian spices, served with mint chutney

BANARSI BHARWEIN ALOO - Rs. 475 *v*

Potatoes scooped and stuffed with roasted dry fruits marinated with tandoori masala

MUSHROOM TIKKA - Rs. 525 *v*

Button mushrooms marinated with spices in tandoori marinade and grilled on charcoal

CHEESE CHILLI - Rs. 525 *v*

An Indo-Chinese dish made of cottage cheese chunks stir fried with capsicum, onion and tantalizing Chinese sauces

VEGETABLE SPRING ROLL - Rs. 475 *v*

Crispy deep fried snacks filled with delicious stuffing of vegetables

CRISPY FRIED CORN SALT & PANEER - Rs. 475 *v*

Pan fried sweet corn with chopped celery

VEGETABLE MANCHURIAN - Rs. 475 *v*

Deep fried mixed vegetable dumplings tossed in chilly coriander sauce. Can be served in dry/gravy variants

HONEY CHILLY CAULIFLOWER / POTATOES - Rs. 475 *v*

Supremely popular crunchy, flavourful and tongue twisting snack



*Non Vegetarian
Appetizers*

NON VEGETARIAN APPETIZERS

GOLDEN FRIED PRAWNS - Rs. 1175 *nv*

6pcs of battered fried jumbo prawns

AMRITSARI FISH - Rs. 825 *nv*

Sole fish marinated with a light coating of besan, hing, ajwain and chillies, deep fried with a thin crispy layer

TANDOORI SARSON WALLI MACHI - Rs. 725 *nv*

6pcs of fish marinated in hung curd, kasundi mustard & lemon juice, cooked in an Indian clay oven

MURG KESARI MALAI TIKKA - Rs. 650 *nv*

6pcs of succulent chicken marinated with hung curd, cheese and mild Indian spices, cooked in an Indian clay oven, served with mint chutney

BHATTI DA MURG TIKKA - Rs. 625 *nv*

Marinated, grilled, succulent chicken pieces lathered with spices and lemon juice

CHILLI CHICKEN - Rs. 625 *nv*

An Indo-Chinese dish made of chicken pieces stir fried with capsicum, onion & tantalizing Chinese sauces

CHICKEN SALT & PEPPER - Rs. 725 *nv*

Crispy fried chicken garnished with salt and pepper

GILAFI SEEKH - Rs. 675 *nv*

Mughlai delicacy prepared with minced lamb and a blend of spices

v vegetarian

nv non vegetarian

Taxes extra as applicable





*Soups
&
Salads*

SOUPS

TOMATO DHANIYA SHORBA - Rs. 450 *v*

Served piping hot, this combines the goodness of tomatoes and coriander

CREAM OF BROCCOLI & SPINACH - Rs. 450 *v*

Loaded with spinach, broccoli, garlic, and Greek yogurt, this is a healthy, light, and refreshing soup

ROASTED PUMPKIN SOUP - Rs. 575 *nv*

Southwest flavored chicken & pumpkin soup with smokey chipotle peppers, black beans, corn & fresh cilantro

MANCHOW SOUP (VEG/NON VEG) - Rs. 450/ 575 *v nv*

SWEET CORN SOUP (VEG/NON VEG) - Rs. 450/ 575 *v nv*

SALADS

INDIAN GREEN SALAD - Rs. 250 *v*

APPLE BROCCOLI SALAD - Rs. 325 *v*

ARUGULA, CHICK PEAS & CORN SALAD - Rs. 325 *v*

SOUTHWEST CHICKEN SALAD - Rs. 425 *nv*

COBB SALAD - Rs. 425 *nv*

v vegetarian

nv non vegetarian

Taxes extra as applicable



Vegetarian Main Course



VEGETARIAN MAIN COURSE

TEEN MIRCH KA PANEER - Rs. 650 *v*

Succulent pieces of cottage cheese cooked with red, yellow and green bell-peppers in mild Indian curry

PANEER TIKKA BUTTER MASALA - Rs. 650 *v*

Tandoori paneer tikka in rich onion tomato masala finished with fenugreek leaves and butter

ADRAK WALI GOBI - Rs. 475 *v*

Deep fried cauliflower cooked with ginger and a blend of Indian spices

MUTTAR METHI MALAI - Rs. 475 *v*

Smooth, rich and delicious curry made with white gravy along with fenugreek, green peas and cashew

ANJEER KE KOFTE - Rs. 650 *v*

Fig and cottage cheese dumpling in rich cashew nut gravy

SUBZ DEEWANI HANDI - Rs. 525 *v*

Indian vegetables cooked in dum pukht style

LAHORI CHOLE MASALA - Rs. 475 *v*

A unique recipe without any gravy or sauce with soft, tender white chickpeas, fragrant ginger-garlic, spicy channa masala powder and tangy dry mango powder

KASHMIRI DUM ALOO - Rs. 475 *v*

Potatoes dum cooked in spicy yogurt based gravy - a delicious recipe from the Kashmiri cuisine

DHABEWALI DAL TADKA - Rs. 575 *v*

Slow cooked husked and split red lentils tempered with ghee fried spices & herbs

DAL BUKHARA - Rs. 625 *v*

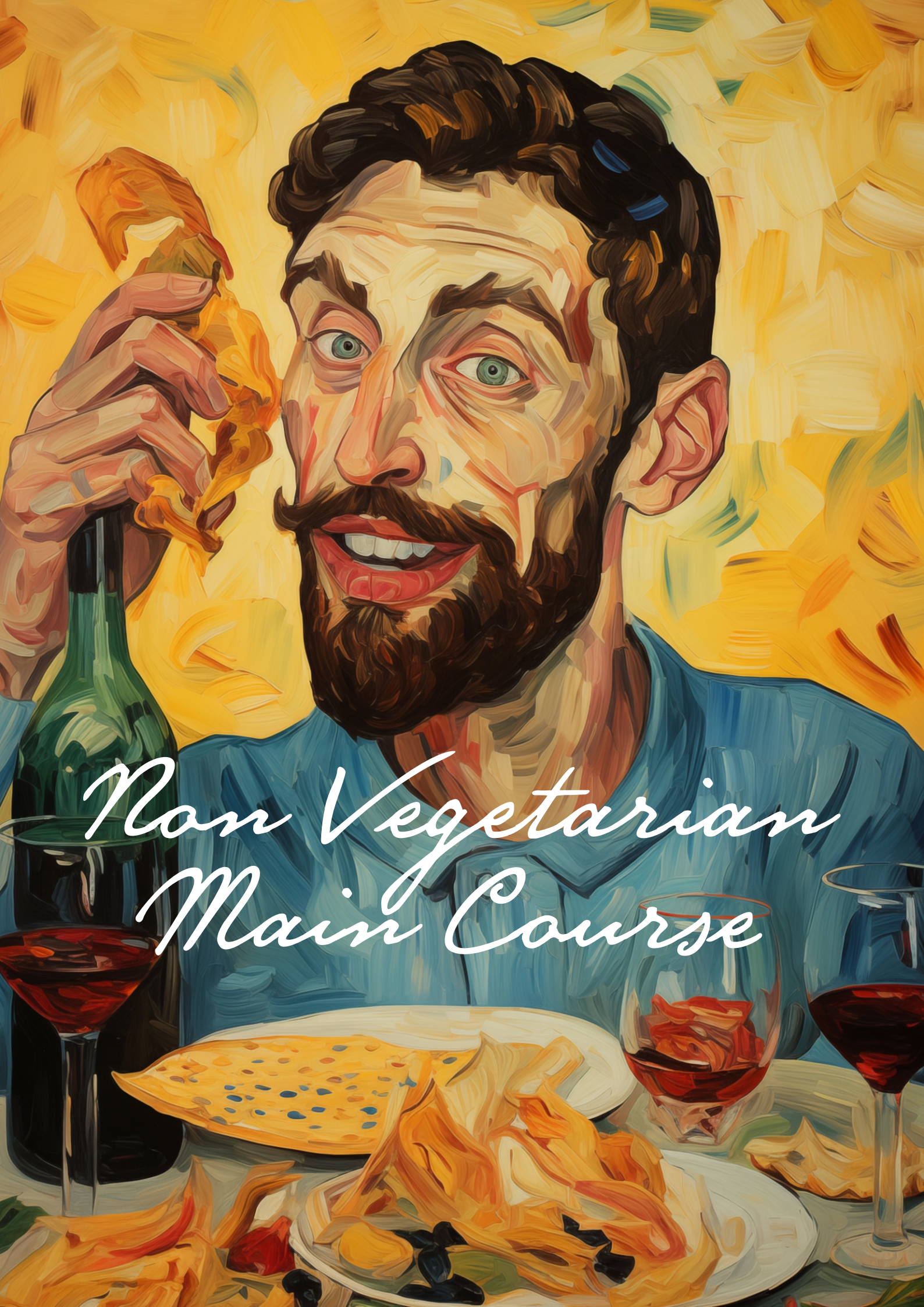
Slow cooked black gram lentils smoked with charcoal

v vegetarian

nv non vegetarian

Taxes extra as applicable





*Ran Vegetarian
Main Course*

NON VEGETARIAN APPETIZERS

CHICKEN TIKKA MASALA - Rs. 775 *nv*

This dish consists of marinated boneless chicken pieces that are traditionally cooked in an Indian clay oven & then served in subtly spiced tomato-cream sauce

MURG METHI WALA - Rs. 775 *nv*

Succulent pieces of chicken cooked with fenugreek & mild Indian spices

CHICKEN KADHAI - Rs. 775 *nv*

Delicious, spicy & flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices

HOME STYLE MUTTON CURRY - Rs. 925 *nv*

Select cut of mutton cooked with Indian spices & chopped masala

RAHRA MEAT - Rs. 925 *nv*

Tender mutton & ground meat cooked in chopped masala gravy with whole spices tempered with ghee & chef special masalas

v vegetarian

nv non vegetarian

Taxes extra as applicable





*Rice and
Indian Breads*

RICE

STEAMED RICE - Rs. 350 *v*

JEERA PULAO - Rs. 350 *v*

MASALA CHAWAL - Rs. 475 *v*

VEG PULAO - Rs. 475 *v*

INDIAN BREADS

TANDOORI ROTI - Rs. 75 *v*

BUTTER ROTI - Rs. 100 *v*

MISSI ROTI - Rs. 125 *v*

LACHHA PARANTHA - Rs. 150 *v*

ASSORTED INDIAN BREAD BASKET - Rs. 350 *v*

One piece each of Tandoori/Butter Roti, Missi Roti, Lachha Parantha, Butter/Garlic Naan

TANDOORI KULCHA - Rs. 185 *v*

TANDOORI LACHHA PARANTHA - Rs. 150 *v*

PUDINA PARANTHA - Rs. 150 *v*

NAAN BUTTER/ GARLIC - Rs. 125 *v*

ACCOMPANIMENTS

MIXED VEG RAITA - Rs. 225 *v*

BHURANI RAITA - Rs. 225 *v*

PLAIN CURD - Rs. 200 *v*



Continental

CONTINENTAL STARTERS

COTTAGE CHEESE SLIDERS - Rs. 450 *v*

Cajun marinated grilled cottage cheese with cheese & lettuce served in 3 mini buns with fries & coleslaw

VEGETABLE CROQUETTES - Rs. 475 *v*

Deep fried breadcrumb rolls made with exotic vegetables & mashed potatoes

CHICKEN WINGS - Rs. 550 *nv*

Crumb fried chicken wings tossed in BBQ sauce

GRILLED SANDWICH (VEG/CHICKEN) - Rs. 495/ Rs. 575 *v nv*

CHICKEN, BACON & CHEESE SLIDERS - Rs. 775 *nv*

Chicken & bacon grilled to perfection, topped with cheddar cheese & tomato slices, served in 3 mini slider buns with fries and coleslaw

PLATTERS

MEDITERRANEAN PLATTER VEG - Rs. 550 *v*

The ultimate mediterranean appetizer platter loaded with hummus, dips, chips, veggie sticks, cheese, falafel, olives, & figs

MEDITERRANEAN PLATTER NON- VEG - Rs. 650 *nv*

Mediterranean platter loaded with hummus, dips, chips, chicken shish touk, rosemary, grilled garlic mutton, bunch of grapes, sliced grilled vegetables & rice

PASTAS

PASTA ARABIATA (VEG/ CHICKEN) *v nv*

- Rs. 495/ Rs. 575

Choice of pasta (penne/fusilli) cooked in spicy tomato sauce, garnished with parmesan cheese

PASTA IN BECHAMEL SAUCE (VEG/CHICKEN) *v nv*

- Rs. 495/ Rs. 575

Choice of pasta (penne/fusilli) cooked in white creamy sauce, garnished with grated parmesan



PIZZAS

PIZZA RUSTICANA - Rs. 575 *v*

12-inch thin crust pizza topped with sweet corn, bell peppers, jalapenos, onions, mushrooms & mozzarella

PIZZA MARGHERITA THIN CRUST - Rs. 525 *v*

PESTO AND MUSHROOM PIZZA - Rs. 575 *v*

Thin crust 12-inch pizza topped with mushrooms, caramelized onions, feta cheese & pesto sauce

BBQ CHICKEN PIZZA - Rs. 675 *nv*

Thin crust 12-inch pizza topped with strips of grilled chicken in BBQ sauce, onions & mozzarella cheese

PEPPERONI PIZZA - Rs. 750 *nv*

Thin crust 12-inch pizza topped with thin pepperoni

STEAKS & SIZZLERS

GRILLED CAJUN COTTAGE CHEESE STEAK - Rs. 650 *v*

Cottage cheese steak marinated with Italian spices and parsley, grilled & topped with cajun cream sauce, served with sauteed vegetables and mashed potatoes/ herbed rice on a sizzling hot plate

PERI-PERI CHICKEN SKEWERS - Rs. 450 *nv*

Cubes of chicken, bell peppers & onions marinated with peri-peri spice rub, olive oil & grilled on skewers, served with spicy mayo

GRILLED FISH WITH LEMON, BUTTER SAUCE - Rs. 995 *nv*

Grilled fish marinated with herbs topped with creamy, lemon, butter and caper sauce, served with sauteed vegetables and a choice of starch (mashed potatoes/ herbed rice)

GRILLED CHICKEN WITH WHITE WINE & MUSHROOM SAUCE SIZZLER - Rs. 775 *nv*

Grilled chicken breast marinated with herbs, topped with mushroom & white wine sauce, served with sauteed vegetables and mashed potatoes, served sizzling hot.

ACCOMPANIMENTS

GARLIC BREAD - Rs. 150 *v*

CHEESE GARLIC BREAD - Rs. 250 *v*



Oriental

ORIENTAL MAIN COURSE

GREEN/RED VEGETABLE THAI CURRY WITH RICE

(Veg./Non Veg.) - Rs. 575/775 *v nv*

Chunky veggies in a lip-smacking green/red curry, infused with aromatic herbs & Thai spices

VEGETABLES IN HOT GARLIC SAUCE - Rs. 575 *v*

Stir fried vegetables cooked with chopped garlic, ginger, seasoning & soy sauce

EXOTIC VEGETABLES IN BLACK BEAN SAUCE - Rs. 675 *v*

Crunchy and juicy veggies flavoured with black bean sauce

CHICKEN HOT GARLIC - Rs. 775 *nv*

Stir fried chicken cooked with chopped garlic, ginger, seasoning & soy sauce

CHICKEN IN BLACK BEAN SAUCE - Rs. 825 *nv*

Chicken simmered in black bean sauce, fermented black beans & loads of minced garlic

FISH IN BLACK PEPPER SAUCE - Rs. 825 *nv*

Fish stir cooked with scallions in black pepper sauce & freshly squeezed lemon juice

HAKKA NOODLES (Veg./Non Veg.) - Rs. 475/525 *v nv*

FRIED RICE (Veg./Non Veg.) - Rs. 475/525 *v nv*

v vegetarian

nv non vegetarian

Taxes extra as applicable



Kids Menu



KIDS MENU

FRENCH FRIES - Rs. 275 *v*

MAC AND CHEESE - Rs. 350 *v*

Macaroni cooked in cheese sauce served with 2pcs of garlic bread

GRILLED CHEESE SANDWICH - Rs. 375 *v*

*Cheddar, emmental & mozzarella cheese sandwich in white/brown bread
grilled to perfection, served with fries & coleslaw*

KIDS PIZZA - Rs. 395 *v*

8-inch thin crust pizza topped with tomato and mozzarella cheese

CUT FRUIT PLATTER - Rs. 450 *v*

Combination of freshly cut seasonal fruits

CHICKEN WINGS - Rs. 425 *nv*

Crumb fried chicken wings tossed in BBQ sauce

FISH FINGERS - Rs. 525 *nv*

Crumb fried strips of fish served with tartare sauce

v vegetarian

nv non vegetarian

Taxes extra as applicable





Desserts

DESSERTS

PAN/ CHOCOLATE/ BLUEBERRY ICE CREAM - Rs. 275 *v*

Two scoops of ice cream of your choice

PARSI KULFI - RS. 275 *v*

WALNUT CHOCOLATE BROWNIE - Rs. 575 *v*

APPLE CRUMBLE - Rs. 575 *v*

MOONG DAL HALWA - Rs. 375 *v*

GULAB JAMUN - Rs. 375 *v*

RASMALAI - Rs. 425 *v*

Taxes extra as applicable.









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