



Forest Hill  
Golf & Country Club

## LUNCH / DINNER MENU

**LUNCH:** Served Between - 12:30 pm to 3:30 pm

**DINNER:** Served Between - 7:00 pm to 10:30 pm



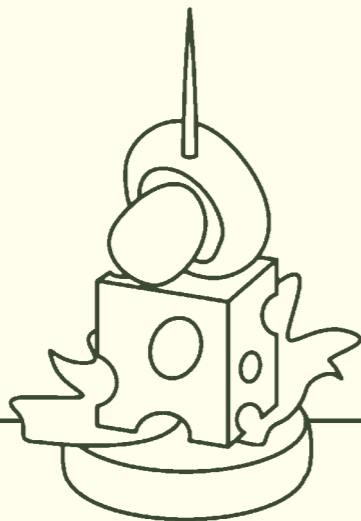
## Forest Hill Golf & Country Club

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Set in the ideal fluidic 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. According to the seasonal output, we craft a menu so that only the fresh produce goes into the food, so you can rest assured of the quality. The stunning views, open green spaces and well designed function rooms make it an ideal location for weddings, corporate events and other live events.



## VEGETARIAN APPETIZERS

### BASIL PESTO PANEER TIKKA - Rs. 375

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

### DAHI KE KEBAB - Rs. 375

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

### ANGARI SOYA CHAAP - Rs. 325

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

### CHEESE TANDOORI BROCCOLI - Rs. 425

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

### VEGETABLE SEEKH KEBAB - Rs. 325

6pcs of finely chopped vegetables marinated with subtle Indian spices cooked on a seekh in an Indian clay oven

### PANEER 65 - Rs. 350

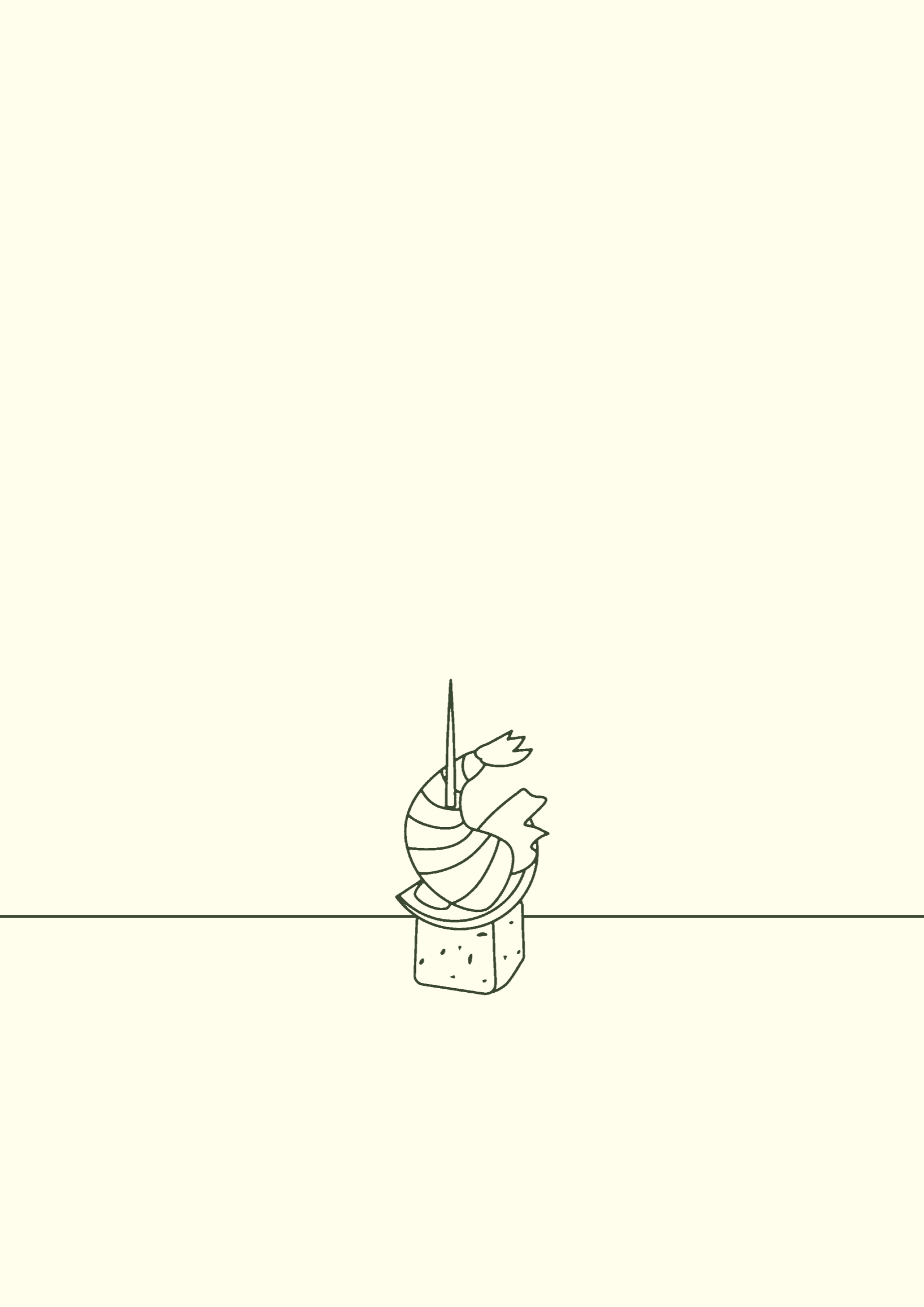
Batter fried pieces of cottage cheese cooked with mustard seeds and curry leaves, onions, bell peppers in a spicy oriental sauce -  
A Hyderabad twist on the classic chilli paneer

### COTTAGE CHEESE GOCHU JANG - Rs. 375

Batter fried pieces of cottage cheese with bok choy, snap peas and onions cooked in a fermented Korean chilli paste, topped with white sesame seeds

### THAI VEGETABLE ROLL - Rs. 275

Chopped vegetables cooked in oyster sauce with basil, Thai chili and kafir lime rolled in filo pastry and deep fried, served with a sweet chili sauce



# NON-VEGETARIAN APPETIZERS

## MURG KESARI MALAI TIKKA - Rs. 450

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

## TANDOORI SARSON WALLI MACHI - Rs. 725

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

## MUTTON ADRAKI SEEKH - Rs. 525

6pcs of mutton kebabs, made using minced mutton marinated with Indian spices and ginger cooked on a seekh in an Indian clay oven, served with mint chutney

## CRISPY CHILI LAMB - Rs. 525

Thin strips of lamb batter fried and tossed in a spicy oriental sauce with Thai red chili and bok choy, topped with sesame seeds

## THAI CHILI BASIL FISH - Rs. 625

Pieces of fish tossed in a spicy oriental sauce with fresh basil, onions and bell peppers

## GOCHU JANG CHICKEN - Rs. 450

Batter fried pieces of chicken with bok choy, snap peas and onions cooked in a fermented Korean chilli paste, topped with white sesame seeds

## THAI CHICKEN ROLL - Rs. 350

Chicken mince cooked in oyster sauce with basil, Thai chilli and kafir lime rolled in filo pastry and deep fried, served with a sweet chilli sauce

## PERI-PERI CHICKEN SKEWERS - Rs. 450

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

## PANKO FRIED PRAWNS - Rs. 895

6pcs of tiger prawns coated with spices, parsley, lemon juice panko crumbs and deep fried, served with a spicy mayo



## SALADS

SALAD OF THE DAY - Rs. 275

Ask your server for today's special

INDIAN GREEN SALAD - Rs. 275



## SOUPS

SOUP OF THE DAY - Rs. 275

Ask your server for today's special



## VEGETARIAN MAIN COURSE

### 3 MIRCH KA PANEER - Rs. 425

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

### ADRAK WALI GOBI - Rs. 350

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

### KARARI BHINDI - Rs. 350

Okra deep fried and cooked with thinly sliced onions in a blend of hot Indian spices

### LAHORI CHOLE MASALA - Rs. 350

A unique recipe that does not have any gravy or sauce and is dry made with soft, tender white chickpeas, fragrant ginger-garlic, spicy chana masala powder and tangy dry mango powder

### KASHMIRI DUM ALOO - Rs. 350

Potatoes simmered (dum cooked) in a spicy curd (yogurt) based gravy or sauce - a delicious recipe from the Kashmiri cuisine

### DHABEWALI DAL TADKA - Rs. 375

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

### DAL BUKHARA - Rs. 375

Slow cooked black gram lentils smoked with charcoal

### EXOTIC VEGETABLES IN BLACK BEAN SAUCE - Rs. 425

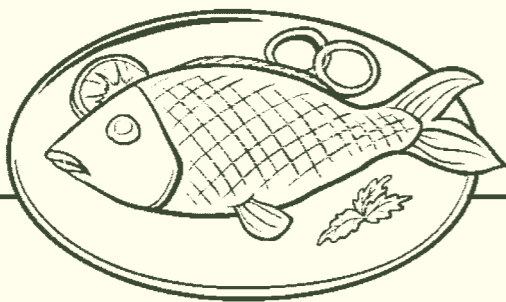
Mixed exotic vegetables cooked in a hot sauce flavored with black beans and oriental spices

### VEGETABLE THAI GREEN CURRY - Rs. 425

Vegetable Thai green curry is a fragrant dish with a delightful balance of sweet and spicy flavors, packed with the goodness of crisp, colorful vegetables and creamy coconut milk

### GRILLED CAJUN COTTAGE CHEESE STEAK - Rs. 425

Cottage cheese steak marinated with Italian spices and parsley, grilled and topped with a cajun cream sauce, served with sautéed vegetables and a choice of starch (mashed potatoes/ herbed rice)



## NON-VEGETARIAN MAIN COURSE

### CHICKEN TIKKA MASALA - Rs. 525

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

### MURG SAAG WALA - Rs. 525

Succulent pieces of chicken cooked in a spinach puree with mild Indian spices

### CHICKEN CHETTINAD - Rs. 550

Chicken marinated in yogurt, turmeric and a paste of red chillies, kalpasi, coconut, poppy seeds, coriander seeds, cumin seeds, fennel seeds, black pepper, ground nuts, onions and garlic, cooked in a coconut base curry

### RAJASTHANI LAAL MAAS - Rs. 625

Laal maas is a fiery Rajasthani mutton curry. Lamb cooked in a variety of masalas with a burst of red chillies

### MUTTON ROGAN JOSH - Rs. 625

An aromatic mutton dish of Persian origin. Rogan means "oil" in Persian, while Josh means "heat, hot, boiling, or passionate". Rogan Josh thus means cooked in oil at intense heat

### MEEN MOILEE - Rs. 750

A popular dish in the state of Kerala. It is a fish curry comprising of spices and coconut milk

### CHICKEN THAI RED CURRY - Rs. 525

Full of flavor and aroma, this red curry is one of the most popular coconut milk curries from Thai cuisine, which is loved by people all over the world. This one-pot deliciousness will surely satisfy your taste buds

### GRILLED FISH WITH LEMON, BUTTER &

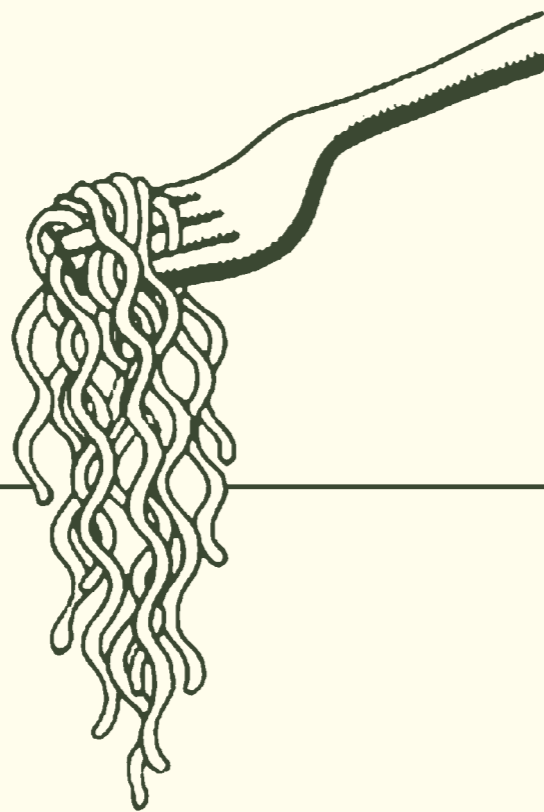
### CAPER SAUCE - Rs. 795

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

### GRILLED CHICKEN WITH A WHITE WINE &

### MUSHROOM SAUCE - Rs. 575

Grilled chicken breast marinated with herbs, topped with a mushroom and white wine sauce, served with sautéed vegetables and a choice of starch (mashed potatoes/ herbed rice)



## RICE AND NOODLES

STEAMED RICE - Rs. 225

JEERA PULAO - Rs. 250

FRIED RICE (VEG/ CHICKEN) - Rs. 250/ Rs. 275

CHILLY GARLIC NOODLES (VEG/ CHICKEN) - Rs. 275/ Rs. 325



## INDIAN BREADS

BUTTER NAAN/ BUTTER GARLIC NAAN - Rs. 75

CHEESE GARLIC NAAN - Rs. 90

TANDOORI ROTI - Rs. 45

BUTTER ROTI - Rs. 55

MISSI ROTI - Rs. 55

LACHHA PARATHA - Rs. 75

ASSORTED INDIAN BREAD BASKET - Rs. 225

## ACCOMPANIMENTS

MIXED VEG RAITA - Rs. 175

BHURANI RAITA - Rs. 175

PLAIN CURD - Rs. 125

GARLIC BREAD - Rs. 75



## DESSERTS

DESSERT OF THE DAY - Rs. 350

Ask your server for today's special

ICE CREAM - Rs. 175

Ask your server for available flavors