



HERBS & SPICES

Vegetarian
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Hotel G.K. Palace

Near Jorhat Railway Station, Gar-Ali Jorhat-Asssam 785001.

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In order to quench your thirst for fine dining

Chef
Zakee Khan

*with the team of professionally
qualified personnel at the*

Herbs & Spices promoted

by Hotel GK Palace

present you with

a cuisine specially crafted

for food connoisseurs

- bon appetit



MASALA COLD DRINKS 50

FRESH LIME WATER / SODA 50/60

LASSI (SWEET / SALTED) 70

CANNED JUICE 75

BOTTLED WATER MRP + ADMIN CHARGES

TONIC WATER 125

COLD COFFEE 70

COLD COFFEE WITH ICECREAM 95

COFFEE 50

TEA / LEMON TEA 40

MILKSHAKES 95
(MANGO, STRAWBERRY, VANILLA, KIWI)

DESERTS

GULAB JAMUN (2 Pieces) 60

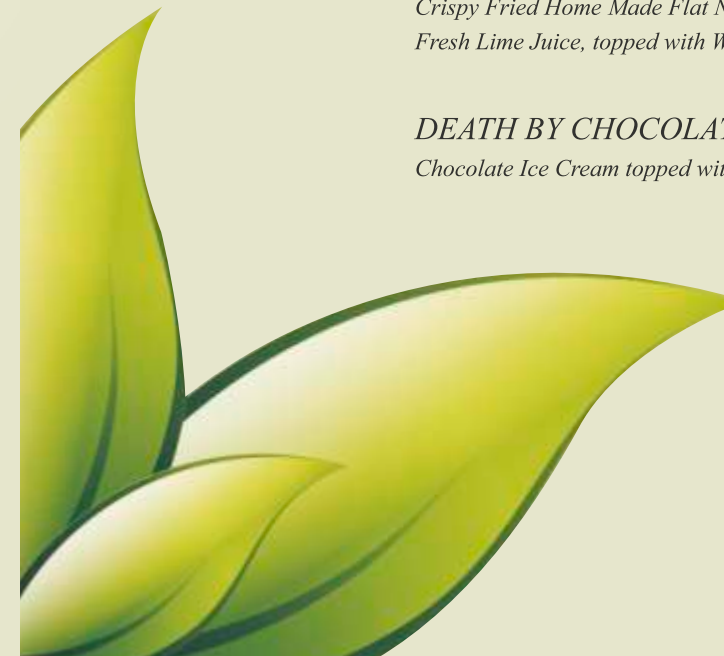
ICE CREAM (1 Scoop) 40
VANILA / STRAWBERRY / CHOCOLATE / BUTTERSCOTCH

SWEETY CUITTY 100
Fruit Cocktail and Jelly served with Ice Cream in a glass

HOT BROWNIE WITH ICECREAM 135
Hot Brownie topped with Chocolate Sauce, Nuts and Vanilla Ice Cream

DARSAAN 150
Served with a Scoop of Vanilla Ice Cream
Crispy Fried Home Made Flat Noodles tossed with Honey &
Fresh Lime Juice, topped with White Sesame

DEATH BY CHOCOLATE 135
Chocolate Ice Cream topped with Hot Chocolate & Chocolate Flakes



PANEER LAKSA 180
Cottage Cheese Slices Sandwiched with oriental Herbs and topped with oriental spices, Cooked in Thai Sauce

BLACK BEANS VEG 160
Assorted Vegetables cooked in Black Beans Sauce

SWEET AND SOUR VEGETABLE 160
Assorted vegetables cooked in sweet and sour grav

NOODLES & RICE

VIETNAMESE RICE 150
Rice coked with Vegetables with a dash of Vinegar and Chilli Paste.

FRIED RICE 120
Assorted Vegetables cooked with Rice and dash of Soya Sauce

SZECHWAN FRIED RICE 150
Assorted Vegetables cooked with Rice and Spicy Szechwan Sauce

PAN FRIED NOODLES 150
Homemade Soft Noodles Sautéed crispy on one side and topped with White Sauce

HAKKA NOODLES 120
Soft Noodles tossed with Assorted Vegetables

SZECHWAN NOODLES 150
Soft Noodles tossed with Vegetable in Home-made Chilli Paste

CHILLI GARLIC NOODLES 150
Vegetables Juliens mixed with boiled Noodles and Szechwan Sauce

AMERICAN CHOPSUEY 170
Crispy Noodles topped with Tomato based Sweet and Sour Sauce with Vegetables

TRIPLE FRIED RICE 170
Three layers of rice (chilly, lemon, garlic capsicum) three taste in one platter

BEVERAGES

ENERGY DRINK 125

COLD DRINKS 500 ML MRP + ADMIN CHARGES

Chef Recommends

PANWADI KA PANEER 220

Age old recipe of the zamindars from Bengal cottage cheese cubes cooked with Kolkata betel leaves

SURKH SAFED KABAB 220

1 layer of paneer topeed with another layer of assorted vegetables A UNIQUE DELICACY

THREADED PANEER 220

Marinated paneer fingers rolled in home made noodles fried crispy

CHIMNEY SOUP 290

Assorted vegetable clear soup served piping hot in a chimney on your table serves 4

POT RICE 170

Fried Rice topped with choice of your Sauce served in a pot steaming hot Szechwan / Chilli / Manchurian / Hot Garlic

GRILLED PANEER 220

Grilled paneer served with garlic toast ,assorted veggies, hash brown and potato wedges SERVED WITH PEPPER SAUCE

CUISINE OF THE CONTINENTS

MEXICAN RICE 220

Rice Tossed with Corn & Herbs, Served with Exotic Vegetables Finely Cut cottage cheese Juliens cooked in Brandy Tomato Sauce

STROGONOFF 220

Rice Tossed with Brown Onion, Served with Exotic Vegetables cooked in Cheesy bar be que Sauce

VEG-AU-GRATIN 190

Assorted Vegetables blended with White Sauce and Gratinated

BAKED CORN & PEAS 190

Kernel Corn & Green peas topped with Tomato Concasse and Mozzarella Cheese

VEG CANNALONI 220

Assorted Vegetables wrapped in Home Made Refined Flour Strips topped with Cheese Sauce & Baked to perfection

VEGETABLE MUSSAKA 190

Assorted vegetable cooked with herbs topped with mashed potato and cheese baked in oven

PASTA 180

ARRABBIATTA

Chilli Flakes, Blanched Tomatoes, Red Bell Peppers, Black Olives, Basil

PESTO

Broccoli Flowerets, Green Asparagus, Fresh Mushroom, & Pesto Sauce

PUTTANESCA

Fresh Parsley, Bell peppers, Black Olive, Chopped Garlic & Tomato Concasse

NAPOLENA

Bell Pepper, Baby Corn, Peas, French Beans with White Creamy Sauce

AL'OLIO

Onion, Olive, Carrots, Bell Pepper, Baby Corn, French Beans with Cheddar Cheese & White Wine

THE GREAT SALSA

Capsicum, Onion, Baby Corn, Oregano, Olive in Brandy flavored Salsa

SPRING ROLL 150

Vegetables wrapped in a Pancake Fried Crackling

PEKING CHEESE 160

Cottage cheese cubes tossed with chickpeas in a tangy sauce

GINGER CHILLY BABY CORN 180

Whole baby corn dusted with corn flour deep fried served with sweet chilly and ginger sauce

MOMO BASKET 150

Assorted Vegetables wrapped in a refined flour patty steamed & served in a Momo Basket steaming hot on your table

WANTON 150

Vegetables stuffed in a thin flour patty fried crispy served with Hot Garlic Sauce

CHILLY PANEER 180

Paneer fingers cooked with Onion, Capsicum, Green Chilli in Soya based sauce

VEGETABLE SALT & PEPPER 150

Assorted Vegetables fried crackling tossed with freshly Ground Pepper Corns and Salt

CRISPY CHILLI POTATOES 150

Thin strips of Potato wrapped In Dry Corn Flour tossed with Red Peppers

TEMPURA VEGETABLES 180

Cottage cheese fingers dipped in tempura flour fried crispy served with home made chilly garlic sau

MAIN COURSE

PANEER COOKED IN CHOICE OF YOUR SAUCE 180

Cottage Cheese Fingers cooked in Chilli/Szechwan/Hot Garlic/Sweet Garlic / Manchurian / Hoisin /Black Beans

CORN AND PANEER IN RED OIL 180

Cottage Cheese and Baby Corn tempered with Malak oil.

KUNG PAO VEGETABLES 160

Mixed Vegetables with Nuts in a Sweet Brown Sauce

VEGETABLES DUMPLINGS IN CHOICE OF YOUR SAUCE 160

Chilli /Szechwan/Hot Garlic/Sweet Garlic/Hoisin/Black Beans

RAINBOW VEGETABLES 180

Garden Fresh Green ,yellow ,red bell pepper red cabbage, broccoli and zucchini cooked with Roasted Chilli Flakes & Fresh Cut Tomatoes

TANDOORI PARANTHA 50

LACHEDAR PARANTHA 50

MASALA KULCHA 60

KABULI NAAN 80

TIRPEE ROTI 40

ROTI KI TOKRI (ASSORTED BREADS) 180
Butter Naan, Tandoori Roti, Lacchedar Parantha, Masala Kulcha,

RICE

STEAMED RICE 90
Pilaf Rice

PULAO 120
Vegetables / Peas / Zeera / Paneer / Tomato

NAWABI BIRYANI 160
*A fragrant combination of Basmati Rice and Fresh
Vegetables cooked in Curd, Saffron Cream and Milk on Dum*

ACCOMPANIMENTS

RAITA 80
Pineapple / Cucumber / Pudina / Mix

GREEN SALAD 70

MASALA PAPAD 40
(1 Piece)

PLAIN CURD 60

ORIENTAL CUISINE

STARTERS

AMERICAN CORN SALT & PEPPER 180
*Fried Kernel Corns & Chopped Vegetables tossed with freshly
Ground Pepper Corns, Salt & Rice Wine*

CRISPY CHILLI BABY CORN 180
Crispy fried Baby Corn tossed in Peppers

SIZZLERS

240

TEX-MEX SIZZLER

*Stuffed Paneer Patty Topped with assorted Pepper Sauce, Served on a
Bed of Rice with Sautéed Vegetables, Potato Wedges & Grilled Tomato*

MEIN SIZZLER

*Assorted Vegetables Tossed with Szechuan Sauce, Served on a Bed of
Home Made Noodles with Sautéed Vegetables, Potato Wedges & Stuffed Pepper*

STEAK SIZZLER

*Vegetable Patty Topped with Brown Sauce, Served with Butter Rice,
Mashed Potatoes, Sautéed Vegetables & Potato Wedges*

SHASHLIK SIZZLER

*Grilled Paneer Cubes mounted on small Skewers, Topped with Concasse Sauce,
Served on a Bed of Rice with Sautéed Vegetables, Potato Wedges & Grilled Tomato*

SOUPS

MINESTRONE SOUP 80
Pasta & Minced Exotic Vegetables Served in a Tomato Based Soup

MANCHOW SOUP 80
Thick Vegetables Soup served crispy noodles

SWEET CORN 80
Creamy Sweet Corn Paste blended with Assorted Vegetables

BURNT GINGER PEPPER 80
Vegetables served in a piping Hot Clear Soup

HOT & SOUR 80
Mixed Vegetable in a Spicy Soya based Soup

MONGOLIAN POT 80
Corn, Tomato, Vegetables, and Rice Vermicelli in a Spicy Thick Soup

LEMON CORIANDER VEGETABLE 80
Vegetable Broth with fresh cut Coriander Leaves and Lemon Juice

CREAM OF (TOMATO / VEGETABLE) 80
Thick Creamy Soup Served with your Choice

OUR OWN CUISINE

STARTERS

PANEER TIKKA 190
Succulent Cubes of Cottage Cheese marinated with Cream and Condensed Milk, Grilled in Tandoor

PANEER CHANDI TIKKA 190
Cottage cheese slabs marinated in almond and cashew paste cooked in tandoor topped with silver leaves

DAHI KABAB 180
Assorted Vegetables with Hung Curd cooked with Chickpeas Flour mounted on a skewer, Grilled in Tandoor

CORN POTATO SEEKH 180
Smashed Corns & Potatoes blended together mounted on a skewer, Grilled in Tandoor

HARA TAWA KABAB 160
Spinach, potato, assorted vegetable patty shallow fried served with mint chutney

PAKHTOONI ALOO 160
Baby Potatoes marinated, spiced & finished in Clay Oven

TANDOORI SUBZIYAN 180
Red, green, yellow bell pepper, Baby corn, Mushroom, broccoli, Pineapple, Cauliflower & Bady potato marinated in Yogurt & Grilled in Tandoor.

SHAKAHARI DAWAT 300
Assortment of Vegetarian Tandoori Kebabs

(ALL OUR KABABS ARE SERVED WITH MEETHI ROTI, KHAJOOR CHUTNEY AND CHANA CHUTNEY)

MAIN COURSE

PANEER PASANDA 190
Cottage cheese pieces sandwiched with spicy vegetables and topped with creamy corriander gravy

PANEER BUTTER MASALA 190
Paneer cubes cooked in creamy based Tomato gravy

KADHAI PANEER 190
Paneer blended with Capsicum, Onion & Tomatoes

PANEER / MAKAI PALAK 190
Fresh Spinach Puree with diced Paneer / Makai Sautéed with fresh cut Tomatoes

CHATPATA PANEER 190
Paneer cubes tossed in freshly cut tomato and capsicum gravy with chopped ginger ,garlic

NIZAMI PANEER 190
Cottage cheese fingers cooked in sour hyderabadi gravy with corriander and mint.

KOFTA BEMISAL 160
The All Time Favorite

MALAI KOFTA 180
Paneer dumplings stuffed with dry fruits topped with creamy cashewnut gravy

METHI MUTTER MALAI 180
Fenugreek leaves, green peas cooked in creamy cashewnut based gravy

VEGETABLE JALFREZI 160
Vegetables jullienes delicately stir fried with Capsicum, Onion, Carrots and Indian Spices

PUNJABI CHANA MASALA 150
Chana cooked with our Chef's Secret Recipe

MAUSAM KI BAHAR (SEASONAL) 150
Season's Freshest Vegetables cooked to suit your palate

ALOO KI BAHAR 150
Aloo Zeera, Aloo Mattar, Aloo Dahiwale, Bharwan Aloo, Chatpata Aloo, Dum Aloo-Choose your Variant

DAL MAKHANI 170
Takes 24 hours to simmer and life time to forget

PANCHRATNI DAL 150
A light combination of five different Lentils, tempered with Cumin seeds & Garlic

BREADS

TANDOORI ROTI 30

NAAN PLAIN 50

NAAN (BUTTER/GARLIC/CHEESE) 60