



Menu







GUCCHI (Morchella Esculenta)

Gucchi or "morels" as it is known is urdu is one of the highely priced mushroom in the culinary world. It is easy to be distinguishable with other mushrooms because they have a sponge like cap which grows upright in a Phallic shape.

Morels are found in Swat & Kaghan region of Pakistan and are mostly exported to European countries where they are rare except for Britain, where morels are not uncommon.

The polysaccharide of uncommon amino acid found in Gucchi "cis-3-amino-1-proline" have medical properties like antiviral, immuunoregulatory: anti tumour growth effects and they also gives you resistance to fatigue. The anti oxidant effect of these morels can help prevent heart disease and colorectal cancer as well as other benefits. These mushrooms potentially lower the risk of- breast and prostrate cancer too in the same way that PUMPKIN SEEDS do.

Thomas Middelton famous Jacobean Playwriter has rightly described as he may had his Morels in mind to as he wrote for his play "Hengist, King of Kent" he gives us the line "Thou mushrump, that shot up in one night with lying with the Mistress" in a good phallic pun.







Hot Beverage

	o That Develage o		
•	TEA (Readymade Tea / Lemon Tea / Masala Tea)	75	
•	HOT COFFEE (Ready Made Coffee / Expresso/ Cappuccino)	120	
•	GREEN TEA	75	
•	NOURISHING DRINKS (Bourn vita / Horlicks)	120	
	Cold Beverage		
•	Choice of milk shakes Choose from vanilla, chocolate, strawberry or mango With or without ice cream	130	
•	Cold coffee With or without ice cream	140	
•	Lassi Plain / sweet /salted	120	
•	CHOICE OF SOFT DRINK (ASK FOR SELECTION)	70	
•	FRESH LIME (SODA/WATER)	75	
•	BUTTER MILK	90	
•	PACKAGED DRINKING WATER	40	
	• ALL TIME FAVORITE ••		
• •	Sandwich- vegetarian / Non Vegetarian Plain / toasted / grilled, with a choice of any two filling from cheese, tomato, cucumber, accompanied with fries	150/190	
• •	Club sandwich- vegetarian / Non Vegetarian Triple Decker toasted sandwich with filling of cheese, vegetables and chef's sale	230/299 ad	
•	Vegetable cutlet (2pic)	175	
•	French fries	200	





120

CHOICE OF PAKODA

•	Vegetable / Paneer
	Chicken Pakora

• Pastries
Choose from Honey, Chocolate, Mocca, Coffee

• Muffins

200
240
120

LUNCH & DINNER

(12:30 pm to 3:30 pm & 7:30 pm to 10:30 pm)

SALADS & RAITA

•	Green salad Assortment of fresh vegetables	125
•	Aloo Anardana Chaat Boiled potatoes and pomegranates mixed with Indian spices	125
•	Tossed salad Raw vegetable cut in a cubes, tossed with lemon dressing	125
•	Sprouted Salad Sprouted seeds mixed with lemon juice, chili and salt	125
•	Russian salad Vegetable and apple enfolded with creamy mayonnaise	125
•	Dahi Bhalla Deep fried vada, sucked in water & top on with yoghurt & Indian spices	150
•	Chicken Coleslaw Salad Jullions of cabbage and chicken folded with mayonnaise sauce	150





•	Choice of Sweet Raita Pineapple/mix fruit	105
•	Choice of Salted Raita Mix Vegetable/boondi/mint/cucumber	130
•	Plain Raita / Plain Curd	120
	PAPAD PO	
•	Roasted Papad (2 pcs.)	80
•	Masala Papad (2pcs.)	100
	SOUP & SHORBA	
• •	Choice of cream soup Tomato, mushroom, vegetable or chicken	140/170
• •	Sweet corn soup (Vegetable / chicken)	140/170
• •	Burnt garlic soup (Vegetable / chicken)	140/170
•	Minestrone Soup	140
• •	Hot & Sour Soup (Vegetable/chicken)	140/170
• •	Manchow Soup (Vegetable/chicken)	140/170
• •	Clear Soup (Vegetable/chicken)	140/170
•	Tom Kha Thai Soup cooked with coconut milk, lemon grass, ginger, babycorn, mushroom & fresh coconut	140
•	Tomato Dhaniya Shorba Tomato delicacy flavoured with fresh coriander leaf	140
•	Murgh Shorba	170

Boneless chicken, clear, light and flavoured healthy liquid

STARTERS (12:30 pm to 3:30 pm & 7:30 pm to 10:30 pm)

•	Paneer Lahori Tikka Cottage cheese marinated with Lahori spices	260
•	Paneer Malai Tikka Cottage Cheese marinated with cashew nut paste	290
•	Paneer Tikka Cottage cheese stuffed with mawa and nuts	260
•	Paneer Pudina Tikka Cottage cheese chunks marinated with mint	260
•	Mushroom Tikka Button mushroom marinated in hang curd cooked in clay oven served with mint sau	270 <i>Ice</i>
•	Cottage Cheese Corn Sheek Kebab Combination of potato and corn patty flavored with Indian spices	280
•	Hara Bhara Kebab Cooked spinach patty of minced vegetable and potato served with mint chutney	240
•	Bharwan Tandoori Aloo Potato stuffed with nuts and cheese finished with spices	250
•	Tandoori Aloo/ Gobhi TraTraditional Indian barbecue marinated cauliflower florets / potato and carefully finished in tandoor	240
• •	Tandoori Momo (Veg/ Non-veg) 28	0/300
•	Soya Chap	280
•	Veg Kabab Platter Assortment Four Type of veg kabab in single platter, served with mint sauce	400
•	Nashila Jhinga Prawns marinated with spirits and Indian spices cooked in tandoor	580
•	Achari Fish Tikka Fillet fish marinated with achari spices and roasted in tandoor	290
•	Fish Ajwaini Tikka Fillet fish marinated with Kabuli spices and topped with ajwain seeds and roasted in tandoor	290
•	Peshwari Sheek Kebab Minced lamb fat mildly spiced skewered and cook in tandoor	350
•	Tandoori Chicken (Half/Full) Chicken roasted in tandoor it's our chef special Above rates are in INR/taxes extra as applicable	0/500

Our chef's pleasure: serve you preparation of your choice on demand

 Murgh Tikka Nawabi Marinated with yoghurt and cheese cooked in tandoor 	300
• Kalmi kebab Chicken drumsticks marinated in traditional blend of fresh herbs, spices, fresh cream and yogurt zgrilled to perfection in to	350 randoor
 Hyderabadi Murgh Tikka Chunks of chicken with taste of curry leaf, mint and Indian herbs 	300
• Murgh Malai Tikka Tender chicken pieces marinated in a yogurt- herb mix along with Indian spices and grilled to perfection.	300
• Murgh Hariyali Tikka Bonless Chicken pieces are marinated in the mixture of curd, spinach and mint leaves and grilled in oven.	300
Non Veg Kabab Platter Combination of chicken ,fish, mutton , kebab served with mint sauce	550
CONTINENTAL SECTION (VEGET	TARIAN)
 Italian Finger Crumbed fried cheese served with marinara sauce 	220
 Cottage Cheese Croquettes Oat crumbed fried veg croquettes 	220
 Cottage Cheese Corn Roll Crumbed fried cottage cheese and corn rolls 	240
Cheese Balls	250
Cheese Chilly Toast Breads slices baked with cheese, green chilli, onion and capsicum	250





•	Chicken Nuggets Chicken Patty marinated with American herbs, coated and deep fried and served with apple sauce	300
•	Chicken Basket Chock-full of meat and vegetables in a creamy sauce	300
•	Fish In Lemon Butter Sauce Grilled fillet of fish served with lemon butter sauce	300
•	Fish Finger Finger shaped golden crumbed fried fish served with tartar sauce	280
	Asian Pick (Vegetarian)	
•	American Corn Salt & Pepper Crispy American Corn tossed with salt & pepper	280
•	Golden Fried Babycorn Batter fried baby corns served with hot garlic sauce	280
•	Babycorn Chilly Crispy baby corn tossed with spicy green chilli & soya sauce	280
•	Paneer Chilly Well combination of cottage cheese, capsicum and spring onion along with Chinese se	290 auce
•	Veg Spring Roll Deep fried pancake filled with seasoned vegetable mixture served with hot garlic sau	280
•	Veg 65 Barrels fried roundels of vegetables tossed with Manchurian sauce	250
•	Crispy Chilly Potato Coated fried potatoes tossed in schezwan sauce	250
•	Veg Dimsum Steamed vegetable dumplings	280
•	Chinese Veg Platter Three flavor of Chinese veg in one platter	400

S ASIAN PICK (NON-VEG)

•	Golden Fried Prawns Batter fried prawns served with hot garlic sauce	525
•	Prawns salt & Pepper Prawns tossed with salt & pepper	525
•	Shredded Lamb In Black Bean Sauce Lamb shredded tossed with beans sauce	375
•	Fish Chilly Batter fried boneless fish tossed with capsicum and onion	300
•	Chicken China Town (4 Pic) Chicken legs cooked in hot & spicy ginger sauce	400
•	Drums of Heaven (4 Pic) Deep fried chicken wings served with spicy Szechwan sauce	360
•	Chilly Chicken Spicy boneless chicken tossed with capsicum and onions	330
•	Chicken 65 Boneless chicken flavored with Vinegar, Soya sauce and Chili Sauce	330
•	Szechwan Chicken Boneless chicken cooked in Szechwan style	330
• •	Dimsum Veg /Prawns/ chicken	400/350
	Prawns/ Chicken	
•	Chinese Non-Veg Platter Three flavors of Chinese chicken in one platter	450









(12:30 pm to 3:30 pm & 7:30 pm to 10:30 pm)

Indian

Vegetable Delight

	Above rates are in INR/taxes extra as applicable	
•	Makai Palak Baby corn cooked in creamy spinach gravy	260
•	Mushroom Do Pyaza Mushroom cooked with capsicum, onion & tomato	290
•	Shabnam Kofta Curry Roundles of mix vegetable, potato with Indian herbs & spices	270
•	Veg Kolhapuri Vegetable cooked in true Kolhapuri style	270
•	Choice of aloo Jeera/mutter/gobi/capsicum/dum aloo	270
•	Aaj ki Tarkari Chef special vegetable preparation	270
•	Navratan Korma Mixed vegetable cooked in cashew nut gravy with nine Indian spices	275
•	Methi Matar Malai Fenugreek & green Peas cooked with rich cashew nut gravy	275
•	Hariyali Paneer Cottage cheese cooked in palak gravy with Indian spices	280
•	Kadhai Paneer Cottage cheese cooked with capsicum, onion, tomato & Indian spices	280
•	Shahi Paneer Cottage cheese cooked in cashew nut gravy	300
•	Paneer Makhani Fresh cottage cheese cooked in rich tomato gravy	280
•	Paneer Khurchan Cottage cheese, capsicum& tomato cooked in south Indian spices	280
•	Paneer Tikka Lababdar Paneer tikka cooked in Indian spices	280
•	Malai Kofta Cottage cheese dumpling in rich creamy sauce	300

•	Dhingri Dorma Combination with mushroom & baby corn cooked in mustard gravy	290
•	Chana Masala Chickpeas cooked in Punjabi style	260
•	Aloo Gobhi Adraki Potato & cauliflower with aroma of ginger	250
•	Choice of mix vegetable Subz makhani/kadai/jalferazi	250
	NON-VEG	
•	Murgh Kali Mirch Chicken tossed with rich gravy & extra touch of black pepper	375
•	Murgh Mughlai Chicken mild, thick, creamy gravy	375
•	Murgh Makhani Roasted chicken cooked in makhani gravy topped with butter & cream	360
•	Murgh Laziz Murgh tikka cooked with yellow thick gravy	375
•	Murgh Do-Abha Two flavor of chicken in Indian style	375
•	Chicken Tikka Lababdar Murgh tikka cooked in red thick gravy	375
•	Prawns curry / Prawns Masala / Prawns Goan Curry	555
•	Fish Kolhapuri Hot combination of fish garlic paste, lime juice, red chili powder, salt	375
•	Sarso Maach Rohu fish cooked in Bengali style	325
•	Fish Masala Fry Dry Indian spices marinated fried fish served with onion rings and lemon wedges	340
•	Mutton Roganjosh Lamb cooked in true Kashmiri style	425
•	Rara Gosht Lamb with minced meat cooked in aromatic Indian spices	435
•	Lal Maas Lamb cooked in Rajasthan spices	425

OG DAAL OO

•	Dal Makhani Combination of black dal, rajma & touch of channa dal with cream & butter	255
•	Yellow Dal Tadkewali Additional tadka of yellow dal fry	210
•	Dal Fry Yellow dal touch of tomato, onion, garlic & ginger	210
	Indian Rice	
•	Steamed Rice	125
•	Jeera Rice	155
•	Pulao Choose from peas, mushroom or jeera	180
•	Subz biryani Served with raita	265
•	Murgh biryani Basmati rice cooked with chicken and spices served with mint raita	300
•	Gosht biryani A delicate mélange of basmati rice and mutton served with raita	400
	Assorted Indian Breads	
•	Tandoori Roti (Plain/Butter)	40/45
•	Missi Roti	40
•	Roomali Roti	65
•	Fulka (Plain/Butter)	30/35
•	Paratha (Laccha/Pudina/Reshmi)	45
•	Naan (Plain/Butter)	45 /50
•	Garlic Naan / Kashmiri Naan	55







200

270

• ORIENTAL (STARTERS)

•	Butter Pepper Prawns Crispy prawns stir fried with cracked pepper and butter	550
•	Chicken Stay Skewered chicken tossed in a tangy marinade , served with peanut dip	390
•	Fish In Hot Garlic Sauce Cornflower wrapped boneless fish cooked with hot garlic sauce	320
•	Vegetable Dumpling As Per Your Choice Manchurian/mild garlic/sweet & sour	280
•	Cheese Chilly Toast Fine chilly, mix with cheese	250



• American Chopsuey

RICE & NOODLES



• •	Fried Rice Veg/chicken/mix non-veg	210/230/250
• •	Cantonese Fried Rice Rice tossed & Cantonese spices & herbs choice of veg/chicken/mix non-ve	210/230/250
• •	Hakka Noodles Veg/non-veg / mix non veg	200/230/250
• •	Burnt Garlic Noodle Noodles cooked with burnt garlic	220/240
• •	Burnt Ginger Fried Rice Rice, veg cooked with burnt ginger & spices vegetable/chicken/mix non-v	220/240/260 leg
• •	Pan Fried Noodles Pan fried noodles in Chinese style choice of Veg/chicken/mix non-veg	220/240

Above rates are in INR/taxes extra as applicable Our chef's pleasure : serve you preparation of your choice on demand

Stir fried crispy noodles with julienne of vegetables topped with sauce and fried eggs

CONTINENTAL CO

•	Cottage Cheese Shashlik Cottage Cheese, capsicum, red & yellow bell pepper marinated with American herbs & grilled	260
•	Baked Vegetables English vegetables cooked in white sauce & baked with cheese	250
•	Vegetable Lasagna Well combination of tender vegetables with tomato sauce topped with lot of cheese & baked	260
•	Cannelloni Florentine Pan Cake stuffed with veg & baked with cheese	260
•	Cottage cheese steak Fresh homemade cottage cheese steak marinated with pesto softly grilled and served with fresh tomato sauce, vegetable and pilaf	260
•	Chicken A-la-King Creamy chicken with diced green or red pepper makes a perfect topping for rice or potatoes	360
•	Chicken Stronganoff Shredded chicken cooked in veloute sauce served on a bed of rice	360
•	Grilled Chicken In Mushroom Sauce Chicken baked, served with a creamy mushroom sauce	360
•	Grilled Fish In Lemon Butter Sauce Grilled fish served with lemon butter sauce	340
•	Fish N Chips (Old Is Gold)	340
	SIZZLERS DO	
•	Veg Sizzler Veg dumpling cooked over cradle & served on hot plate along buttered veg & rice	499
•	Chix Steak Sizzler Grilled chicken breast cooked with prawn sauces served with boiled veg & butter rice	599







• PASTA OF YOUR CHOICE •

PASTA SAUCE
Penne Alfredo
Fusilli Pesto
Farfalle Arabiatta
Spaghetti
Macaroni





330/350

© DESSERTS SELECTION ©

•	Hot Gulab Jamun (2 Pic)	120
•	Rasmalai (2 Pic)	140
•	Hot Brownie Brownie topped with a scoop of Vanilla ice cream	155
•	Rassagulla (2 Pic)	140
•	Banana Split (Three types of ice cream & Bannana topped with crush, dry fruits, cherry)	160
•	Special Sundae (Three types of ice cream topped with crush, dry fruits, cherry)	160
•	Choice of Ice Cream (Butter Scotch/KesarPista/Black Current/Vanilla/Strawberry/Chocolate)	150







•	VEG Thali (Rice/Dal/Paneer/Veg/Curd/Salad/Dessert/Roti/Chhas)	225
•	NON VEG Thali (Rice/Dal/Chicken or Fish/Veg/Curd/Salad/Dessert/Roti/Chhas)	399
•	Bhujia (Aloo/Seasonal Veg)	200
•	Khichari (Served with aloo finger bharta/Tomato Dhaniya Chatni/Ghee/Pickle/Papad)	199
•	Dhabewali Dal The goodness of dal with tangy masalas for that authenticdhaba food flavor	190
•	Home Style Chicken (Chicken cooked in dehati typical masala)	350







Thank you Visit again

Hotel Holiday Home

Near Chandni chowk, IKanke Road, Ranchi - 8344008

Tel.: 0651 - 7107200

email: fnb@holidayhomeranchi.com **Website**: www. holidayhomeranchi.com

