



Hotel  
**Buddha Imperial**

# *Menu*

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The Perfect Place to Dine With  
Your Family and Friends !



### Mocktails

<b>Imperial Punch</b>	170
(Perfectly blended mixture of fruit juices and ice creams)	
<b>Virgin Mojito</b>	150
(A refreshing thirst quencher made with freshly crushed mint leaves, lime juice and soda.)	
<b>Blue Pacific</b>	150
(Perfect combination of Blue Curacao, lime juice and lemonade)	
<b>The Setting Sun</b>	150
(Blend of Orange juice, grenadine syrup and soda)	
<b>Tangy Mango</b>	150
(Blend of Lemon juice, Amchur Powder, Chat Masala/Jal jeera Top of with canned Mango Juice)	

### Hot & Cold Beverages

<b>Energy Drink</b>	195
<b>Non Alcoholic Beer</b>	125
<b>Cold Coffee</b>	<b>With ice cream</b> 135
	<b>Plain</b> 110
<b>Milk Shakes</b>	<b>With ice cream</b> 135
	<b>Plain</b> 110
<b>Saffron Milk ( Hot)</b>	110
<b>Lassi- (Sweet / Salted)</b>	110
<b>Health Beverages</b>	95
(Hot chocolate / Horlicks / Bournvita)	
<b>Green Tea</b>	70
(Served with lemon and honey)	
<b>Butter Milk</b>	65
<b>Milk (Hot/Cold)</b>	65
<b>Separate Tea/Masala Tea / Flavored Tea</b>	60
<b>Selection of Coffee</b>	60
(Black , Ready-made)	
<b>Masala Cold Drink</b>	65
<b>Fresh lime with soda / water</b>	65/45
<b>Soft Drink/Maaza/ Canned Juice/Fresh Juice</b>	35/45/75/125
<b>Selection of Tea</b>	40
(Lemon, Black ,Ready-made)	
<b>Packaged Drinking Water</b>	25



## Lunch and Dinner

12:30 Hrs to 15:00 Hrs / 19:00 Hrs to 22:30 Hrs

### Non Vegetarian Starters

(Indian)

<b>Non Veg Kabab Platter</b>	650
Our chef's special assorted non-vegetarian kababs ( four types)	
<b>Tandoori Murg ( Full / Half)</b>	450/240
Most popular spiced chicken roasted on charcoal	
<b>Murgh Kalmi Kabab</b>	300
Thai partn of chicken marinated with kaju pest with Indian spice cooked in clay oven	
<b>Tangdi Kabab</b>	280
Chicken drumsticks marinated with ginger, garlic, Indian spices cooked in tandoor.	
<b>Fish Tikka</b>	275
Ajawaini / Hariyali / Achaari / Sarson	
<b>Murgh Seekh Kabab</b>	240
Minced chicken blended with herbs and spices and grilled on a skewer.	
<b>Resami Murgh Kabab</b>	240
Tender pieces of chicken breast marinated with aromatic Indian herbs and coated with egg white.	
<b>Murgh Malai Tikka</b>	250
Mildly spiced boneless chicken finished in clay oven	
<b>Murgh Hariyali Tikka</b>	240
Chicken Tikkas marinated with Indian spiced mint sauce and cooked in Tandoor	
<b>Murgh Tikka</b>	230
Boneless chunks of chicken marinated in a combination of ginger, garlic and yoghurt paste and cooked in Tandoor.	
<b>Choice of Pakora (Chicken / Egg)</b>	220/160
<b>Murgh Fry</b>	220
Deep fried bone chicken, marinated with Indian spices	

(Chinese )

<b>Fish Fingers</b>	275
Sea bass finger style fish marinated with continental spice	
<b>Crispy Fish Dry Chili</b>	270
Crisp fried fish fillets, tossed with dry chillies and special seasonings.	
<b>Drums of Heaven</b>	260
Deep fried chicken wings serve with hot garlic sauce	
<b>Chicken Lollipop</b>	240
Deep fried chicken in drums sticks style cooked in hot garlic sauce	
<b>Chicken Shanghai</b>	240
An Indo Chinese preparation of chicken with Chinese sauces and Indian herbs.	
<b>Chicken Spring Roll</b>	240
Chinese pancake stuffed with shredded chicken & deep fried, served with sweet chilli dip	
<b>Pepper Chicken</b>	230
Roasted Chicken pieces spiced with goodness of freshly crushed blak pepper and curry leaves.	
<b>Chicken 65</b>	220
Chunks of Chicken marinated with curd, Lemon Juice and Spices tossed with curry leaves & black Mustard	
<b>Chicken Salt 'n' pepper</b>	220
Light batter fried chicken tossed with salt n pepper	
<b>Chilly Chicken</b>	210
Chicken chunks cooked with enriched chilli paste and oriental spices.	
<b>Chicken Manchurian</b>	210
Chunks of chicken coked with enriched tangy sauce and oriental spices.	



## Vegetarian Starters (Indian)

<b>Veg Kebab Platter</b>	450
our chef's special assorted vegetarian kababs (Four Types)	
<b>Paneer Malai Tikka</b>	260
Cottage cheese marinated cashew nut pest	
<b>Dahi ke Shole</b>	260
Hung curd with some spices and loads of veggies Stuffed in bread rolled and deep fried	
<b>Achaari Paneer Tikka</b>	240
Cottage cheese marinated in traditional indian pickling spices, cooked in clay oven	
<b>Paneer Hariyali Tikka</b>	240
Cottage cheesemarinated with mint paste and Indian spices, cooked in clay oven	
<b>Paneer Kurkure</b>	240
Cottage cheese dipped in a spices and flavor batter rolled in cornflakes and dip Fried	
<b>Paneer Tikka</b>	230
This delicacy of cubed cottage cheese is imbued with ginger, garlic and napped with spiced yoghurt marinate and finished in the tandoor.	
<b>Mushroom Tikka</b>	220
Fresh Mushrooms is imbued with ginger, garlic and napped with spiced yoghurt marinate and finished in the tandoor.	
<b>Hara Bhara Kabab</b>	195
A healthy & delicious Indian vegetarian snack made with Spinach, Potatoes and Green peas.	
<b>Veg Seekh Kabab</b>	195
Finely minced vegetables skewered and cooked in clay oven	
<b>Paneer Pakoda</b>	170
Cottage cheese with chick pea flour in deep fry.	
<b>Choice of Pakoda</b>	150
Veg / Onion / Potato / Cauliflower	

## (Chinese)

<b>Paneer 65</b>	220
Diced of Cottage cheese marinated with curd, Lemon Juice and Spices tossed with curry leaves & black Mustard	
<b>Vegetarian Spring Roll</b>	220
Assorted veg. wrapped in Chinese pancake and deep fried	
<b>Choice of Chilli (Paneer / Mushroom / Babycorn)</b>	210
Cottage cheese / Mushroom / Banycorn fried in soya chilli sauce	
<b>Crispy Chilli Baby corn</b>	210
Crunchy fried baby corn in hot garlic style	
<b>American Corn Salt &amp; Pepper</b>	210
Light batter fried corn tossed with salt n pepper	
<b>Veg Dumplings in your choice of sauce</b>	210
Hot Garlic / Schezwan	
<b>Veg Manchurian Dry</b>	200
Veg. balls cooked with enriched tangy sauce & oriental spices	
<b>Chilli Potato</b>	180
Potato wedges fried in soya chilli sauce	
<b>Crispy Potato in Honey Chilli Sauce</b>	180
Potato Wedges tossed in chilli sauce enriched with honey	
<b>French Fries /peri-peri French Fries</b>	110/150

## Soups

### Non vegetarian

<b>Chicken Noodle Soup</b>	<b>150</b>
<b>Murgh Dhaniya Shorba</b>	<b>150</b>
<b>Hot 'n' sour chicken soup</b>	<b>120</b>
<b>Chicken Manchow</b>	<b>120</b>
<b>Cream of Chicken</b>	<b>120</b>
<b>Chicken Lemon Coriander</b>	<b>120</b>
<b>Chicken Clear Soup</b>	<b>110</b>
<b>Chicken Sweet Corn soup</b>	<b>110</b>

### Vegetarian

<b>Veg Noodle Soup</b>	<b>120</b>
<b>Dal Shorba with toasted Papad</b>	<b>110</b>
<b>Tomato Dhaniya Shorba</b>	<b>110</b>
<b>Veg Hot &amp; Sour</b>	<b>110</b>
<b>Lemon Coriander Soup</b>	<b>110</b>
<b>Veg Manchow Soup</b>	<b>110</b>
<b>Veg Sweet Corn Soup</b>	<b>100</b>
<b>Choice of cream Soup (Veg. , Tomato, Mushroom)</b>	<b>110</b>
<b>Veg Clear Soup</b>	<b>100</b>

## Salads

<b>Russian Salad</b>	<b>175</b>
A popular cold salad with diced vegetables and potatoes bound in a creamy mayonnaise dressing	
<b>Buddha special Papad Bhurji</b>	<b>150</b>
A unique spicy preparation mixture of papad, onion, peanuts, tomato, green chilly with Indian spices	
<b>Kimchi Salad</b>	<b>150</b>
Combination of Julliene cutting cabbage and mixed with hot garlic sauce topped with Sheasame seeds.	
<b>Kachumber Salad</b>	<b>75</b>
Combination of finely chopped onions, tomatoes and cucumber topped with a dash of lime	
<b>Garden Green Salad</b>	<b>75</b>
A basic assortment of onions, tomatoes, cucumber & other seasonal vegetables	
<b>Onion Salad</b>	<b>45</b>
Crunchy raw onion slice / ring	

## Accompaniments

<b>Pineapple Raita</b>	<b>125</b>
<b>Choice of Raita (Mixed / Boondi / Cucumber/ Aloo Mint)</b>	<b>90</b>
<b>Yoghurt</b>	<b>70</b>
<b>Masala Papad</b>	<b>45</b>
<b>Papad(Roasted / Fried)</b>	<b>25</b>



## International selection

### Sizzlers

**Chicken Chinese Sizzlers** 400

Sliced chicken pieces in brown sauce along with boiled vegetables & French Fries.

**Chicken Tikka Sizzlers** 360

Boneless chunks of chicken marinated in a combination of ginger, garlic and yoghurt paste and cooked in tandoor served in hot platter

**Paneer Tikka Sizzler** 300

This delicacy of cubed cottage cheese is imbued with ginger, garlic and napped with spiced yoghurt marinade and cooked in the tandoor served in hot platter

**Chinese Veg Sizzlers** 300

Vegetable patty grilled in brown sauce and served with french fries, vegetables and rice

### **Choice of Pasta**

**Non Veg.** 255

Fussily/Spaghetti/penne/farfalle Pasta in Chicken Arabiata / Alfredo Sauce

**Veg.** 220

fussilySpaghetti/Penne / farfalle Pasta in Arabiata / Alfredo Sauce

## Chinese Noodles & Rice

**Buddha Special Mix Hakka Noodles Non-veg** 290

Indo Chinese dish, a strong flavour of soy sauce and garlic, Noodles mix with Chicken, egg, cottage cheese baby corn, Mushroom, cabbage, capsicum, onion, carrot etc.

**Buddha Special Mix Hakka Noodles Veg** 235

Indo Chinese dish, a strong flavour of soy sauce and garlic, Noodles mix with cottage cheese, baby corn, Mushroom, cabbage, capsicum, onion, carrot etc.

**Chef Special Fried Rice** 265/225

Non-veg / Veg

**American Chopsuey** 250/200

Chicken / Veg

**Pan Fried Noodles** 210/200/190

Chicken / Egg / Veg

**Szechwan Fried Rice** 200/190/180

Chicken / Egg / Veg

**Chilli Garlic Fried Rice** 200/190/180

Chicken / Egg / veg

**Chinese Fried Rice** 195/185/175

Chicken / Egg / Veg

**Chilli Garlic Noodles** 190/180/170

Chicken/ Egg / Veg

**Schezwan Noodles** 190/180/170

Chicken / Egg / Veg

**Hakka Noodles** 170/160/150

Chicken / Egg / Veg





## Lunch and Dinner

12:30 Hrs to 15:00 Hrs / 19:00 Hrs to 22:30 Hrs

Non Vegetarian Main Course Indian

### Mutton

**Rara Gosht** 355

Succulent pieces of lamb together with lamb mince cooked in a rich gravy and aromatic whole spices.

**Kadai Gosht** 320

A speciality of erstwhile Mutton cooked in mildly spiced gravy.

**Handi Gosht** 320

Mutton cooked with onion gravy in capsicum coriander flavour

**Rogan Josh** 300

Kashmiri specialty with tender mutton in a delectable curry

**Gosht Curry** 280

### Fish

**Fish Curry** 300

Fish in fenugreek flavoured light curry

### Chicken

**Buddha special Murgh Hussaini** 335

Chicken Cooked with Onion, cashew nut gravy flavoured with coconut in Nawabi style

**Murgh Awadhi Korma** 320

Chicken Cooked with Onion gravy in Awadhi style

**Murgh Shahi Korma** 300

Chicken cooked with kaju onion creamy gravy

**Murgh Hyderabad** 290

Chicken cooked with brown and tomato gravy in hyderabadi style

**Murgh Keema Mutter** 290

Chicken chunks cooked with green peas in brown onion gravy

**Murgh Tikka Masala** 290

Char grilled morsels of chicken in an Indian style masala

**Murgh Lababdar** 280

Chicken in a rich, creamy and aromatic gravy made of butter, onions & tomato.





<b>Murgh Makhani</b>	280
Succulent chicken morsels, cooked in Indian clay oven and tossed with creamy tomato gravy	
<b>Murgh Kalimirch</b>	260
Tender chicken cooked with freshly crushed black pepper	
<b>Kadhai Murgh</b>	260
A speciality of erstwhile chicken cooked in mildly spiced gravy.	
<b>Murgh Masala</b>	260
Chicken pieces marinate in a yogurt & cooked on the bone in a spicy onion tomato gravy	
<b>Murgh Kolhapuri</b>	260
Spicy chicken preparation cooked with tomato onion gravy in coconut dry chilli flavour	
<b>Murgh Kasha</b>	260
A semi dry Bengali preparation of chicken in onion, ginger, garlic and spices	
<b>Murgh Dahiwala</b>	250
Chicken cooked in onion gravy with yoghurt	
<b>Murgh Do Pyaza</b>	250
A thick and spicy chicken preparation with onions	
<b>Murgh Handi</b>	240
Chicken cooked with tomato onion gravy	
<b>Murgh Curry</b>	235
<b>Choice of Egg Preparation</b>	200/190/180
Egg Do Pyaza / Masala / Curry	

### **Non Vegetarian Main Course Chinese**

<b>Fish Chilli Gravy</b>	290
Crisp fried fish fillets, tossed with dry chillies and special seasonings.	
<b>Chicken Shanghai Gravy</b>	260
An Indo Chinese preparation of chicken with Chinese sauces and Indian herbs.	
<b>Chicken in Black Bean Sauce</b>	240
Boneless chicken dumpling cooked in black bean sauce	
<b>Lemon Chicken</b>	240
Boneless chicken dumpling cooked with lemon	
<b>Szechuan Chicken Gravy</b>	240
Boneless chicken dumpling cooked in Szechuan sauce	
<b>Chicken in Hot Garlic Sauce</b>	240
Chunks of chicken cooked with garlic and red chilli sauce	
<b>Chilli Chicken Gravy</b>	230
Chicken chunks cooked with enriched chilli paste and oriental spices.	
<b>Ginger Chicken</b>	230
Chunks of chicken cooked in milled flavour with and extra ginger punch	
<b>Chicken Manchurian Gravy</b>	230
Chunks of chicken cooked with enriched tangy sauce and oriental spices.	





### Vegetarian Main Course Chinese

<b>Paneer Szechuan Gravy</b>	240
Diced of cottage cheese dumpling cooked in Szechuan sauce	
<b>Chilli Paneer Gravy</b>	230
Diced of cottage cheese cooked with enriched chilli paste and oriental spices	
<b>Paneer Manchurian Gravy</b>	230
Diced of cottage cheese fried in soya chilli sauce	
<b>Mushroom Manchurian Gravy</b>	230
Fried mushroom cooked in soya chilli sauce	
<b>Paneer / Mushroom / Babycorn Dumplings in your choice of sauce</b>	230
Manchurian / Hot Garlic / Szechwan	
<b>Veg Manchurian Gravy</b>	220
Fried veg. balls cooked in soya chilli sauce	

### Vegetarian Main Course Indian

<b>Paneer Shashlik Masala</b>	325
Tomato, Cashew nut base gravy cooked with cottage cheese , capsicum, tomato with Indian spices having buttery and cheesy flavour	
<b>Kaju Korma</b>	320
Cashew nut fry cooked in cashew nut pest and choup masala cardamom flavour	
<b>Navratan Korma</b>	300
Cashew nut base gravy cooked with fresh vegetable & dry nuts fruits	
<b>Paneer Kurchan</b>	260
Paneer Kurchan is prepared with Onion, Tomato, Capsicum with spices cooked in yellow gravy	
<b>Paneer Lucknawi</b>	250
Paneer with stuffed cottage cheese cooked in red gravy and onion gravy.	
<b>Paneer Tikka Masala</b>	250
Cottage cheese in creamy tomato gravy	
<b>Paneer Kolhapuri</b>	240
Spicy cottage cheese preparation cooked with tomato onion gravy in coconut dry chilli powder	
<b>Paneer Shahi Korma</b>	240
Cottage cheese cubes in a rich cashew nut gravy	
<b>Mushroom Mutter Masala</b>	235
Mushroom and Green peas cooked in onion gravy	
<b>Malai Kofta</b>	235
Paneer dumplings with raisins and dry fruits, cooked in saffron flavored gravy	
<b>Khumb Makai Masala</b>	230
Combination of mushroom and American corns, stir fried with Indian spices	
<b>Kadai Paneer</b>	230
A speciality of erstwhile Paneer cooked in mildly spiced gravy.	





<b>Paneer Makhani</b>	230
Slightly sweet dish of Paneer prepared with butter, tomatoes, cashew and cream	
<b>Mushroom Masala</b>	230
Mushroom cooked in onion gravy	
<b>Mushroom kadhai</b>	230
A speciality of erstwhile Mushroom cooked in mildly spiced gravy.	
<b>Paneer Do Pyaza</b>	230
Cottage cheese & diced onion cooked yellow gravy	
<b>Paneer Lababdar</b>	230
Soft pieces of paneer in a rich, creamy and aromatic gravy made of butter, onions & tomato.	
<b>Palak Paneer</b>	230
Cottage cheese cooked with spinach gravy	
<b>Mutter Paneer</b>	220
Pieces of cottage cheese cooked with green peas in a brown gravy.	
<b>Veg Kolhapuri</b>	210
Aspicy and pungent mix of farm fresh vegetables cooked in brown gravy with a hint of coconut.	
<b>Veg Jhalfrezi</b>	200
Veg Jhalfrezi is a combination mixed vegetables Cooked in tomato gravy	
<b>Vegetable Kofta Curry</b>	200
Deep fried balls made from mixed vegetables cooked in yellow & onion gravy	
<b>Mix Vegetables</b>	190
Seasonal garden fresh vegetables cooked with whole spices and herbs	
<b>Choice of Seasonal vegetables in your Style</b>	190
(Parwal , Bhindi, Karela, Gobhi as per availability)	
<b>Choice of Potato Preparations -</b>	170
Palak / Methi / Mutter / Dum Aaloo Kashmiri / Jeera, Potatoes made the way you like with.	

#### Choice of Dal

<b>Dal Makhani</b>	195
Simmered black lentils with home churned butter and tomato	
<b>Dal Amritsari Tadka</b>	180
Yellow lentil Prepared in Punjabi style with garlic green, chillies and cumin seeds.	
<b>Dal Tadka</b>	160
Yellow lentil tempered with garlic, green chillies and cumin seeds.	
<b>Dal Fry</b>	140





### Rice and Pulao

Hyderabadi Mutton Biryani	310
Mutton Biryani	280
Hyderabadi Chicken Biryani	250
Chicken Biryani	230
Zafrani Pulao	200
Kashmiri Pulao	190
Egg Biryani/Paneer Biryani	200
Subz Biryani	180
Dal Khichdi	165
Navratan Pulao	160
Veg Pulao	150
Green Peas Pulao	130
Jeera Rice	120
Steamed Rice	95

### Indian Breads:

Buddha special Chicken Mughlai Paratha	215
Kandhari Naan	180
Bread Basket(5 types)	170
Amritsari Chur chur Paratha	120
Kashmiri Naan	125
Paneer Stuffed Kulcha	85
Stuffed Naan	70
Stuffed Masala kulcha	75
(Potato / Onion / Cauliflower)	
Stuffed Paratha	65
(Potato /Cauliflower / Onion)	
Tawa Paratha(Plain/Butter)	40
Naan	55/50/45/40
(Garlic/Pudina/ Butter/ Plain)	
Plain Kulcha	45
Laccha Paratha	45
Pyaz Mirchki Roti	45
Tandoori Roti	30/25
(Butter/Plain)	



## Desserts

<b>Sizzling Walnut Brownie with Ice Cream</b>	<b>190</b>
Serve wiith hot chocolate fudge	
<b>Brownie Sunday</b>	<b>150</b>
<b>Rasmalai</b>	<b>100</b>
Made of flattened cheese ball serve with thick saffron milk.	
<b>Hot Gulaab Jamoon with Vanila Ice Cream</b>	<b>85</b>
<b>Choice of Ice Cream Premium</b>	<b>75</b>
Butterscotch / Chocolate /KesharPista (single scoop)	
<b>Moong Dal Halwa</b>	<b>75</b>
Split green gram paste is sautéed in ghee on low heat till it goes fragrant and a beautiful golden brown in colour	
<b>Rasgulla</b>	<b>55</b>
Made ball shape by chhena, dipped in sugar syrup served cold (2 Pieces)	
<b>Choice of Ice Cream Regular</b>	<b>55</b>
Vanilla / Strawberry (single scoop)	
<b>Gulab Jamun</b>	<b>50</b>
Golden-fried cottage cheese dumpling soaked in sugar syrup served hot(2 Pieces)	
<b><u>Cake to Order</u></b>	
<b>Vanilla Cake/Pineapple Cake</b> (1/2 Pound/1 Pound)	<b>500/800</b>
<b>Black Forest Cake</b> (1/2 Pound/1 Pound)	<b>600/950</b>
<b>Chocolate cake</b> (1/2 Pound/1 Pound)	<b>650/1000</b>
<b>Red Velvet Cake</b> (1/2 Pound/1 Pound)	<b>900/1350</b>

## Terms and Conditions

- If any person have the allergy with any spices or any certain items. Kindly inform while placing the order to the order taker. Otherwise, management will not responsible for any kind of incident.
- All food is cooked to order, If our hotel kitchen is busy the food order may be delayed by its actual time. It may take 40 - 45 minutus or above. Patience may be required during visit time.
- All food items are subject to availability and management have full rights to withdraw or amend any items with guest acceptance due to unavailability of any food item.
- Outside food and beverage not allowed.
- For take away / Packing orders kindly try to consume food as soon as possible for better taste.
- Dress code formal, management has right not to entertain inappropriate clothing.
- If any hotel item broken by guest. Guest have to pay five times of the item price.
- Beverage products we are serving as per the hotel service, price not on MRP & we serve bottle by mineral water only
- Please maintain the fine dining restaurant decorum.
- After dining or order, if guest fails to pay the food bill or if shortage of money, management has right to keep the belongings for recovery.
- If billing completed, guest are requested to leave the table for another guest.
- Bihar has been declared as Dry state therefore if someone drunk from outside and want to din in restaurant, management has right to send guest back, not going to entertain in such case.
- Right of Admission reserved.
- All Disputes Subject to Muzaffarpur Jurisdiction.