

taste the new ginger

Memories are made when we come together, share a bottle of wine and a couple of stories, add to this a thoughtfully prepared meal served with a smile, and memories become unforgettable. This is what inspires us at Ginger.

Our menu a mélange of classic global favorites, regional specialties and innovative twists which are sure to tantalise your taste buds. The *Signature Sizzler*, *Pizza Marinara*, *Shyam Savera Kofta* and *Tandoori Platter* are highly recommended by our regulars.


We will be happy to help out with special dietary requirements, celebrations at the restaurant and anything else you may require, so feel free to speak to your server.

We sincerely hope you enjoy your meal.

Bon Appetit!

BREAKFAST FAVOURITES

(Served from 7.00 am to 11.00 am)




-  **TWO FARM FRESH EGGS**
Boiled / fried / poached / scrambled served with toast
-  **THREE EGG OMELETTE WITH YOUR CHOICE OF FILLING** 
Choose any three - mushrooms, cheese, tomatoes, cilantro, onions, green chilies, bacon, olives
Accompanied with toast, hash brown potato, grilled tomato
-  **PANCAKE / FRENCH TOAST**
Served with your choice of honey / whipped cream / butter
-  **BAKED BEANS ON TOAST**
-  **CEREALS**
Cornflakes / chocos / wheat flakes / muesli served with hot or cold milk
-  **SEASONAL FRESH FRUIT PLATTER**






INDIAN SELECTION

(Served from 7.00 am to 11.00 am & 3.00 pm to 7.00 pm)

-  **PARATHA OF YOUR CHOICE**
Choice of plain, potato, cottage cheese
Served with homemade yogurt and pickle
-  **POORI BHAJI**
Deep fried Indian bread served with potato curry and pickle
-  **DOSA (PLAIN / MASALA)**
Crisp rice and lentil pancake served with sambhar and chutneys
-  **STEAMED IDLI**
Steamed rice cake served with sambhar and chutneys
-  **VADA**
Crisp fried lentil dumplings served with sambhar and chutneys
-  **UTTAPAM (PLAIN / MASALA)**
Thick south-indian style pancake served with sambhar and chutneys

BREAKFAST SIDES

-  **BACON RASHERS / CHICKEN SAUSAGE**
-  **CHOICE OF TOAST (BROWN / WHITE / MULTI GRAIN)**
-  **YOGHURT (REGULAR / LOW FAT / FLAVORED)**

 Vegetarian  Non Vegetarian  Contains Egg  Chef's recommendation  Spicy
Government taxes as applicable

If you have any food allergies or food intolerance, please inform our service associates

ROUND THE CLOCK

(Served from 12.00 pm to 11.00 pm)

All sandwiches and burgers are served with fries and salad



SIGNATURE GRILLED CHICKEN BURGER



Grilled chicken patty with honey mustard dressing in sesame seed bun



ULTIMATE VEGETABLE BURGER

Crunchy vegetable patty in sesame seed bun



POLO CLUB SANDWICH (VEG / CHICKEN)

Three layered toasted bread sandwich with our signature dressing



SANDWICH BAR NON VEG

Toasted / plain / grilled, multigrain / white / brown bread

SANDWICH BAR VEGETARIAN WITH OR WITHOUT CHEESE



CHEESE CHILLY TOAST



9" PIZZA MARINARA (VEG / CHICKEN)



Thin crust pizza topped with tomatoes, garlic, oregano and extra virgin oil



CHEESE BALLS



CLASSIC FRENCH FRIES / HERBED POTATO WEDGES



ROASTED ALOO CHAAT



ASSORTED VEG. PAKORAS



PANEER PAKORAS



PEANUT MASALA



CRISPY FRIED CHICKEN



CHICKEN PAKORAS



FISH FINGERS



Vegetarian



Non Vegetarian



Contains Egg



Chef's recommendation



Spicy

Government taxes as applicable

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LUNCH & DINNER

(Served from 12.00 pm to 3.00 pm and 7.00 pm to 11.00 pm)

SOUPS



CHOICE OF CREAM BASED SOUP

Tomato / Mushroom / Mixed Veg / Chicken



TIBETAN THUKPA

A Tibetan clear soup with selected vegetable/chicken



MINISTRONE ALA MILANESE

Thick tomato based soup prepared with a range of vegetables, herbs and pasta



CLEAR SOUP (VEG. / CHICKEN / SEAFOOD)

Best soup ever for people who love garlic with black pepper spicy and bit of tangy punch



WOPPING HUEN-DUEN (VEG. / CHICKEN / SEAFOOD)

(A thick soup made from steamed wonton and exotic chinese vegetable)



TOM YUM SOUP (VEG. / CHICKEN / SEAFOOD)

Spicy Thai lemon and vegetable broth



TOMATO DHANIYA SHORBA

Tomato and coriander broth with pepper and Indian spices

WESTERN FAVORITES MAINS



PASTA OF THE DAY

Pasta tossed with your choice of sauce

Arrabiata (Spicy tomato) / Alfredo (Cheesy) / Rosé (Mixed) / Aglio Olio (Garlic & olive oil)

Choice of toppings (any four) – Mushrooms / baby corn / olives / bell peppers / grilled chicken / bacon



FISH N CHIPS

Panko crumbed deep fried fish served with fries and tartar sauce



POLLO ALLE MANDORLE



grilled chicken cooked with almond, marsel and demi glaze served with mashed potato and thyme scented vegetable



GRILLED FISH WITH LEMON BUTTER SAUCE

Fish grilled to perfection in a light sauce served with mashed potatoes and sautéed veggies



POLLO VINO BLANCO

Grilled chicken cooked in white wine sauce served with herb roast potato & cilantro pesto veggies



GRILLED COTTAGE CHEESE STEAK WITH CHOICE OF SAUCE

Served with herb rice and cilantro pesto verdure choice of your sauce
salsa rosa herb cream / spicy paprika



Vegetarian



Non Vegetarian



Contains Egg



Chef's recommendation






Spicy





















Government taxes as applicable






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SIZZLERS

-   **POLO TOWERS SIGNATURE SIZZLER (VEG / CHICKEN)** 
Veg / chicken steak topped with rosemary tomato sauce & cheese, served with veggies, fries and spaghetti
-   **SKEWERED SIZZLER WITH HERB & BBQ SAUCE (COTTAGE CHEESE / CHICKEN)**
Marinated chunks of cottage cheese / boneless chicken grilled, topped with sauces, served with veggies and butter rice



ORIENTAL FAVOURITES



-   **STEAMED DIM SUM (VEG / CHICKEN)**
-   **CRISPY SPRING ROLLS (VEG / CHICKEN)**
-   **GOLDEN FRIED WONTONS (VEG / CHICKEN / PORK)**
-   **CHOICE OF TEMPURA (VEG / BABYCORN / PRAWN)**
-  **CHILLI PANEER**  
Spicy chunks of paneer with onions & capsicum
-  **CRISPY CHILLI POTATO / BABYCORN / MUSHROOM**
Deep fried and tossed in hot garlic sauce
-  **HONEY SESAME CRISPY VEGETABLES**
Tempura style mixed vegetables tossed with honey and sesame
-  **FIERY CHILLI CHICKEN** 
-  **MALAYSIAN CHICKEN SATAY**
Marinated chicken pieces grilled and served with peanut sauce
-  **CHICKEN DRUMS OF HEAVEN** 
Succulent chicken drumsticks served with hot garlic sauce



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MAINS

- 

CLASSIC MANCHURIAN (VEG / CHICKEN)
- 



WOK STIR FRY (VEG / CHICKEN / PRAWNS)
- 

**CHOICE OF VEGETABLES, CHICKEN, PRAWNS
IN ORIENTAL SAUCE**


Pick one sauce – schetzwan, lemon coriander, black bean,
sweet & sour
- 

GREEN THAI CURRY (VEG / CHICKEN / PRAWNS)


Coconut based aromatic Thai green curry


- 

KUNG PAO CHILLY POTATO DUMPLING



Potato dumpling cooked with A unique combination of sweet, sour
and spicy with diced onion, capsicum & peanut
- 

CHINESE GREENS IN BUTTER GARLIC SAUCE


Mix Chinese exotic green vegetable cooked in white butter garlic
sauce
- 

STEAMED FISH IN BLACK BEAN SAUCE

Slow cooked steamed fish in black bean sauce


- 



SHREDDED CHICKEN HUNAN STYLE



A special sauce made from chilly & hoisin with tender fried
shredded chicken, diced onion, three peppers
- 

SLICED CHICKEN BREAST IN BASIL PEPPER SAUCE





Slice of chicken with mushroom cooked with black pepper sauce
with basil leaves



RICE AND NOODLES



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**POLO TOWERS PAN FRIED NOODLES (VEG /
CHICKEN / PRAWN)**
- 



**CHILLI GARLIC NOODLES (VEG / CHICKEN /
PRAWN)**




- 


**BURNT GARLIC AND GINGER NOODLES (VEG /
CHICKEN / PRAWN)**
- 

AMERICAN CHOPSUEY (VEG / CHICKEN)
- 


HAKKA NOODLES (VEG / CHICKEN)
- 

CHOWMEIN (VEG / CHICKEN)
- 

CLASSIC FRIED RICE (VEG / CHICKEN)
- 






**THAI LEMON, GINGER GARLIC FRIED RICE (VEG /
CHICKEN)**
- 

SPCY ONION CORIANDER FRIED RICE

A fried rice made from onion and Chinese coriander leaf
with a touch of green chilly spicy.
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GINGER CAPSICUM FRIED RICE

Fresh aromatic ginger fried rice with a unique combination of
capsicum topped with crispy fried ginger.

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FLAVOURS OF INDIA

FROM THE CLAY OVEN




















All tandoori dishes are served with mint chutney & salad






-  **POLO SPECIAL VEG TANDOORI PLATTER** 
Platter of tandoori aloo, hara bhara kabab, paneer tikka, tandoori babycorn & mushroom
-  **POLO TOWERS SPECIAL NON-VEG TANDOORI PLATTER** 
Platter of chicken tikka, malai tikka, chaple kabab, fish tikka, and tandoori prawn
-  **PANEER JODHPURI TIKKA** 
Gourmet paneer tikka stuffed with spices in a rich creamy marinade
-  **KUTE MIRCH KA PANEER TIKKA** 
Classic spicy paneer tikka
-  **DAHI KA KEBAB**
Velvety hung curd kebabs
-  **HARA BHARA KEBAB**
Lightly seasoned spinach, green peas and potato kebabs
-  **TANDOORI BABYCORN / MUSHROOM**
Choice of babycorn or mushroom in classic tandoori style
-  **JHINGA NESHA** 
Jumbo prawn in a carom seed, yoghurt, cream and cheese
-  **MACHHI KASUNDI TIKKA**
Tandoori fish chunks seasoned with bengali kasundi mustard
-  **MURGH KANDHARI TIKKA** 
Chicken morsels marinated in a range of Indian spices and char grilled
-  **GOSHT SEEKH KEBAB**
Tender mince of mutton wrapped on a seekh and char grilled
-  **TANDOORI CHICKEN** 
Chicken legs marinated in traditional spices cooked in the tandoor
-  **CHICKEN MALAI TIKKA**
Bone less chicken chunks marinated with cream and cooked in clay oven

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MAIN COURSE

-  **PANEER MAKHAN WALA**
Paneer cooked in creamy rich tomato gravy
-  **KADHAI PANEER**
Indian cottage cheese cooked in tomato, onion gravy along with diced bell pepper and onion
-  **SAAG PANEER**
Cottage cheese cooked in rich spinach gravy
-  **KUMBH MATAR MASALA**
Spicy preparation with mushrooms and green peas
-  **BHARWAN ALOO DUM JODHPURI**
Baby potato stuffed with cottage cheese and dry fruits, slow cooked
-  **SHYAM SAVERA KOFTA** 
Delicate paneer stuffed kofta coated with spinach served in rich tomato gravy
-  **TANDOORI SUBZ MAKANWALA**
Tandoori potato, onion, capsicum, baby corn & cauliflower cooked in rich creamy gravy finish with butter
-  **NARGISI KOFTA**
Cottage cheese stuffed with minced vegetables served in tomato gravy
-  **SUBZ SAHI SONA**
Chef choice preparation of paneer, seasonal vegetable and lentil
-  **SUBZ / CHICKEN METHI MASALA**
Mixed vegetable with fenugreek leaves cooked in spicy yellow gravy
-  **GOSHT ROGAN JOSH**
All time famous lamb preparation from the Kashmir valley
-  **BHUNA GOSTH**
Boneless lamb cooked on slow fire with Indian spices
-  **MURGH TIKKA LABABDAR**
Chicken tikka cooked in capsicum in tomato gravy with a flavor of star anise
-  **MURGH KALIMIRCH**
Chicken cooked in korma base gravy with crushed pepper corn
-  **HOME STYLE CURRY (EGG / CHICKEN / FISH)**
Slow cooked home style curry
-  **SORSEBATA DIYE MAACH**
Traditional Bengali style fish cooked in mustard base
-  **GOAN FISH CURRY**
Fillet fish simmered in goan style coconut curry
-  **CHINGRI MALAI CURRY**
Prawn cooked in delicious creamy coconut base gravy...

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RICE






-  **DUM GOSHT BIRYANI**
Lamb and basmati rice cooked in dum flavored with saffron and herbs
-  **MURGH BIRYANI**
Rich chicken biryani flavored with saffron and herbs
-  **SUBZ BIRYANI**
Mélange of seasonal vegetables and basmati rice cooked in dum
-  **CHOICE OF PULAO**
Peas, vegetable, jeera
-  **STEAMED BASMATI RICE**
-  **CURD RICE**

LENTIL

-  **CLASSIC DAL MAKHANI** 
Black lentil dal cooked on a slow fire finished with cream and butter
-  **TADKEWALI DAL**
Yellow lentils tempered with spices in butter
-  **CHANA MASALA**
Chickpeas simmered with spices, onions, garlic and chilies
-  **DAL PALAK**
Combination of black dal, bengal gram cooked with spinach puree and tempered with spices in butter







BREADS

-  **KULCHA (PLAIN / STUFFED)**
Mirch piyaz / Adhrak dhaniya / Masala / Cheese
-  **LACHA PARATHA**
Pudina / Ajwain
-  **NAAN**
Plain / Butter / Garlic
-  **TANDOORI ROTI**
Plain / Missi
-  **TAWA PARATHA / PHULKA (02 pc.)**









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SIDES

-  **CHOICE OF RAITA**
(Cucumber / Pineapple / Boondi / Pudina)
-  **PLAIN CURD**
-  **GARDEN FRESH GREEN SALAD**
-  **MASALA KACHUMBER SALAD**
-  **DRY PAPAD (03 pcs.)**
-  **MASALA PAPAD**

DESSERT

-  **GULAB JAMUN**
Deep fried milk dumplings soaked in flavored sugar syrup
-  **MALAI GULAB-E-KHAAS**
Royal creamy twist on the gulab jamun
-  **CARAMEL CUSTARD**
Creamy caramel over a silky custard pudding
-  **SIZZLING BROWNIE WITH ICE CREAM**
Homemade fudge brownie served hot with chocolate sauce & ice cream
-  **CHOCO LAVA CAKE WITH ICE CREAM**
Rich chocolate cake with a gooey center served warm with ice cream
-  **FRUIT SALAD WITH ICE CREAM**
Mélange of seasonal fresh fruit with ice cream
-  **BANANA SPLIT SUNDAE**
Split whole banana topped with three scoops of ice cream, sauces & nuts
-  **CHOICE OF ICE CREAM**
Vanilla / Chocolate / Butterscotch / Seasonal flavors

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HOT BEVERAGES

CAPPUCCINO

CAFE LATTE

AMERICANO

ESPRESSO

CHOICE OF ASSAM / DARJEELING / GREEN TEA

MASALA TEA

HOT HEALTH DRINK

Bourn vita / Hot Chocolate / Horlicks

COLD BEVERAGES

SEASONAL FRESH FRUIT JUICE

PRESERVED JUICE

MILKSHAKE (CHOCOLATE / STRAWBERRY / VANILLA)






COLD COFFEE

LASSI (SWEET / SALTED)

FRESH LIME SODA (SWEET / SALTED)

AREATED DRINKS


MINERAL WATER (500 ML/1000 ML)


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REGIONAL CUISINE


(Served from 12.00 pm to 3.00 pm)

-  **JADOH (Pr- JA-DO-H)**
A khasi version of pulao either with chicken or pork.
Goes best with dohkhleh, potato & beans fry
and tomato salad on the side.

-  **DOHKHLEH (Pr- DO-H-KH-LE-H)**
A famous local dish made from steamed pork
along with onion and ginger.

-  **DOH NEIIONG (Pr- DO-H NEI-YONG)**
Juicy pork cooked with black sesame paste,
spring onion, ginger & garlic.

-  **DOH THAD (Pr DO-H THA-D)**
Smoked pork fried with onions and chilies.

-  **POTATO AND BEANS FRY**
Local vegetable specialty

CHUTNEYS






All food served with complimentary chutney and salad

SWEET TOMATO CHUTNEY

Tomato, onion, garlic, spices and sugar.

TOMATO SALAD

Mixed salad of tomato, onion and coriander

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