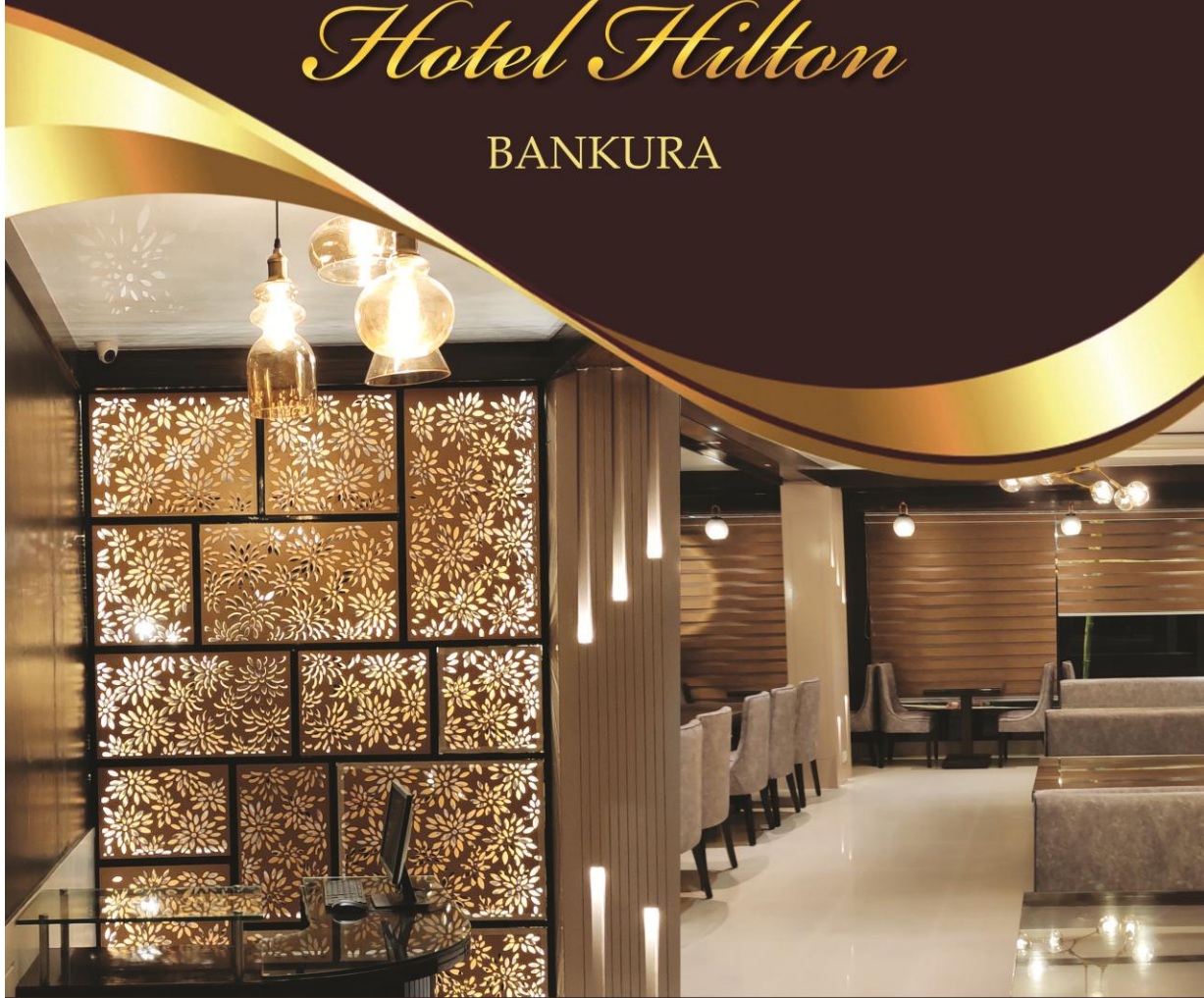




Hotel Hilton

BANKURA



MAHARAJ RESTAURANT
HOME DELIVERY AVAILABLE

CALL US

Restaurant: 8900582130

Reception: 8900582120

Salad

Green salad	55/-
Onion salad	35/-
Cucumber salad	45/-

Chinese Se (Soup)

Veg Sweet Corn Soup (All Favourite with Mixed Veg.)	90/-
Chicken Sweet Corn Soup (Non Spicy Soup with Chicken Dices & Cream Sweet Corn)	100/-
Veg Hot & Sour Soup (Thick Spice Soup with Veg. & Mushroom)	95/-
Chicken Hot & Sour Soup (Thick Spice Soup Served with Shredded Chicken)	115/-
Veg Manchow Soup (Thick Spice with Veg. & Tomato Flavour with Chilly, Garlic, Ginger Served with Crispy Noodles)	100/-
Chicken Manchow Soup (Thick Spice Soup with Veg., Chicken & Tomato Flavour with Chilly, Garlic, Ginger Served with Crispy Noodles)	120/-
Veg Lemon Coriander Soup (A Lemon Soup Flavoured with Lemon & Coriander)	100/-
Chicken Lemon Coriander Soup (A Clear Soup with Chicken Dices & Flavoured with Coriander)	120/-

Starter - Tandoor (Veg)

Hara Bhara Kabab (6pcs) (A Delightful Combination of Spinach, Cashew Nut finish with Coconut Powder Fry in Oil)	160/-
Paneer Tikka (6pcs) (Cube of Cottage Cheese Marinated in Tandoori Masala & Skewed in Tandoor)	180/-
Pahadi Paneer Tikka (6pcs) (Cube of Cottage Cheese Marinated in Mint & Coriander Masala & Skewed in Tandoor)	185/-
Paneer Achari Tikka (Cube of Cottage Cheese Marinated in Tandoori Masala with Pickle & Skewed in Tandoor)	205/-
Tandoori Mushroom (Cube of Cottage Cheese Marinated in Tandoori Masala with Souf Flavor & Skewed in Tandoor)	195/-

Tandoor (Non-Veg)

Tandoori Chicken (Half) (2pcs) (All Time Clay Oven favourite, Marinated in a Traditional Masala)	205/-
Tandoori Chicken (Full) (4pcs) (All Time Clay Oven favourite, Marinated in a Traditional Masala)	390/-
Chicken Tikka Kabab (6pcs) (Boneless Chicken Cube Marinated in Traditional Masala, Yogurt & Hot Spices Cooked in tandoor)	195/-
Chicken Reshmi Kabab (6pcs) (Boneless Chicken Cube Marinated with Cashew Nut, Cheese, Yogurt & Cream, Skewed in tandoor)	210/-
Chicken Achari Tikka (6pcs) (Tender Chicken Peces Marinated in Pickle & Spices, Grilled in Tandoor)	210/-



Punjabi Tangri Kabab (4pcs) (Seasoned Dream sticks of Chicken Barbeque in a Tandoor)	270/-
Fish Tikka (6pcs) (Cube of Vetki, Marinated in Yogurt, Spices & Mustered Paste, Skewed in Tandoor)	290/-
Amritsari Fish Tikka (6pcs) (Cube of Vetki, Marinated in Yogurt, Spices & Ajwan Skewed in Tandoor)	290/-
Tandoori Prawn (4pcs) (An Eloquent Tribute to India's Most Popular Sea Food-Prawn)	340/-
Tandoori Pomfret (2pcs) (A Whole Pomfret Marinated in Traditional Spices and Grilled in Clay Oven)	290/-
BBQ Veg Starter (Available on 1.00pm to 10.00pm)	
B B Q Pineapple	165/-
Achari Mushroom	175/-
BBQ Non-Veg Starter (Available on 1.00pm to 10.00pm)	
Korean Chicken	255/-
Costal Fish	265/-
Chili Garlic Prawn	290/-
Lemon Mustered Fish	265/-
Peri Peri B B Q Chicken	265/-
Hariali Chicken	255/-
Hariali Prawn	290/-
Chat Pata Prawn	320/-
Starter (Pakora)	
Assorted Pakora (8Pcs)	115/-
Paneer Pakora (8pcs)	150/-
Chicken Pakora (8Pcs)	165/-
Starter - Chinese Se (Veg.)	
American Corn Salt & Pepper (Deep Fried Corn Tossed with Chopped Coriander, Onion, Ginger & Garlic)	110/-
Babycorn, Mushroom in Black Pepper Sauce (A Babycorn, Mushroom Tossed in Black Pepper Sauce)	195/-
Crispy Chilli Baby Corn (A Small Cut Baby Corn Tossed in Hot Garlic Sauce)	200/-
Starter - Chinese Se (Non-Veg.)	
Chicken Lollipop (6pcs) (All Time Favourite)	170/-
Fish-Finger (6pcs) (All Time Favorite)	185/-
Drums of Heaven (6pcs) (All Time Favorite)	195/-
Fish-N-Chips (6pcs) (All Time Favourite Served with Tartar Sauce)	210/-
Dragon Chicken (8pcs) (Sliced Boneless Chicken Tossed in Hot Garlic Sauce with Cashew Nut)	215/-
Chicken Pepper Salt (8pcs) (Sliced Boneless Chicken Tossed in Chilli Pepper)	215/-
Prawn Pepper Salt (Fresh Prawn Tossed in Chilli Pepper)	275/-



Chinese Se Main Course (Rice)

Veg. Fried Rice	155/-
Egg Fried Rice	165/-
Chicken Fried Rice	180/-
Mix Fried Rice	200/-
Schezwan Veg. Fried Rice	175/-
Schezwan Egg Fried Rice	185/-
Schezwan Chicken Fried Rice	200/-
Schezwan Mix Fried Rice	220/-

Chinese Se (Noodles)

Veg. Noodles	150/-
Egg Noodles	160/-
Chicken Noodles	175/-
Mix Noodles	200/-
Schezwan Veg. Noodles	170/-
Schezwan Egg Noodles	180/-
Schezwan Chicken Noodles	195/-
Schezwan Mix Noodles	220/-
American Chop Suey Veg (Crispy Noodles Mixed with Veg.)	195/-
American Chop Suey Non-Veg (Crispy Noodles Mixed with Veg. & Chicken)	215/-

Chinese Se (Veg.)

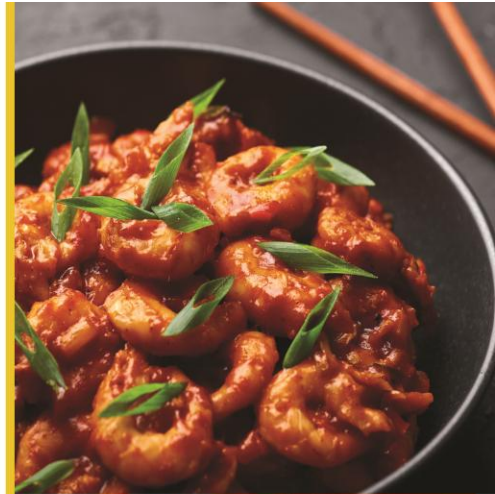
Chilli Paneer (Dry) (Diced Pieces of Cottage Cheese Sauted with Garlic, Chilli and Spring Onion)	170/-
Chilli Paneer (Gravy) (Diced Pieces of Cottage Cheese Sauted with Garlic, Chilli and Spring Onion)	190/-
Chilli Mashroom (Dry) (Button Mushroom Sauted with Garlic, Chilli & Bell pepper and Spring Onion)	185/-
Chilli Mashroom (Gravy) (Button Mushroom Sauted with Garlic, Chilli & Bell pepper and Spring Onion)	205/-
Veg Manchurian (Dry) (Vegetable Ball in Chilli Garlic Sauce)	150/-
Veg Manchurian (Gravy) (Vegetable Ball in Chilli Garlic Sauce)	170/-

Chinese Se (Non-Veg.)

Chilli Chicken (Dry) (8pcs) (Diced Chicken Pieces Stir Fried with Chilli & Garlic in Spicy Soya Sauce)	165/-
Chilli Chicken (Gravy) (8pcs) (Diced Chicken Pieces Stir Fried with Chilli & Garlic in Spicy Soya Sauce)	185/-
Chicken Manchurian (Dry) (8pcs) (Tender Pieces of Chicken Stir Fried with Chilli & Garlic Sauce)	175/-
Chicken Manchurian (Gravy) (8pcs) (Tender Pieces of Chicken Stir Fried with Chilli & Garlic Sauce)	195/-



Chilli Prawn (Dry) (6pcs) (Fresh Prawn Stir-Fried with Chilli and Garlic in Spicy Soya Sauce)	255/-
Chilli Prawn (Gravy) (6pcs) (Fresh Prawn Stir-Fried with Chilli and Garlic in Spicy Soya Sauce)	275/-
Schezwan Chilli Prawn (Dry) (6pcs) (Prawn Sauted in Garlic, Celery and Spring Onion Cooked in Schezwan Sauce)	260/-
Schezwan Chilli Prawn (Gravy) (6pcs) (Prawn Sauted in Garlic, Celery and Spring Onion Cooked in Schezwan Sauce)	280/-
Fish Chilli (Dry) (8pcs) (Diced Fish Pieces Stir with Chilli and Garlic in Spicy Soya Sauce)	210/-
Fish Chilli (Gravy) (8pcs) (Diced Fish Pieces Stir with Chilli and Garlic in Spicy Soya Sauce)	230/-
Schezwan Chilli Fish (Dry) (8pcs) (Diced Fish Pieces Sauted in Garlic, Celery and Spring Onion Cooked in Schezwan Sauce)	220/-
Schezwan Chilli Fish (Gravy) (8pcs) (Diced Fish Pieces Sauted in Garlic, Celery and Spring Onion Cooked in Schezwan Sauce)	240/-
Schezwan Chicken Gravy (8pcs) (Diced Chicken Pieces Stir Fried and Finished in Chef's Schezwan Sauce)	190/-
Kung-Pao Chicken Gravy (8pcs) (Diced Chicken Pieces Cooked with Burnt Red Chilli, Capsicum and Cashew Nut Covered with Celery)	205/-
HongKong Chicken (8pcs) (Diced Chicken Pieces Sauted in Garlic, Celery and Spring Onion Cooked in HongKong Style)	190/-
Garlic Chicken (Gravy) (8pcs) (Diced Chicken Pieces Stir Fried with Garlic Sauce)	215/-
Hot Garlic Chicken (8pcs) (Diced Chicken Pieces Stir Fried with Hot Garlic Chilli Sauce)	195/-
Hunan Chicken (8pcs) (Slice Chicken Cooked with Red & Yellow Bell Pepper in Hunan Sauce)	220/-
Indian Breadbasket	
Tandoori Roti (Plain)	25/-
Tandoori Roti (Butter)	30/-
Lachha Paratha	50/-
Aloo Paratha	60/-
Plain naan	40/-
Butter Naan	50/-
Garlic Naan	75/-
Cheese Naan	85/-
Cheese Chilli Naan	95/-
Cheese Garlic Naan	105/-
Plain Kulcha	55/-
Masala Kulcha	70/-
Paneer Kulcha	80/-



Indian Se Main Course Assorted (Basmati Bahar)

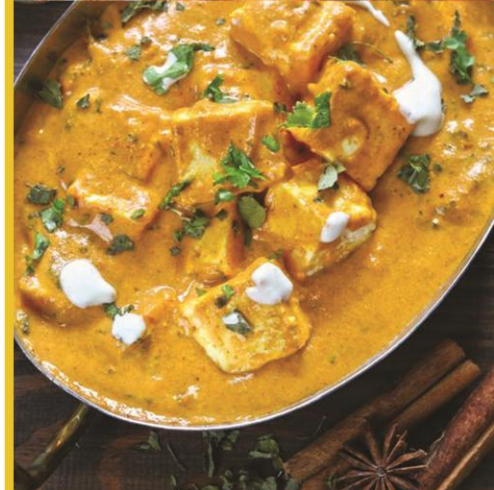
Steamed Rice	60/-
Jeera Rice	85/-
Kashmiri Pulao	140/-
Paneer Pulao	130/-
Peas Pulao	100/-
Vegetable Pulao	110/-

Biriyani Bahar (Available on 1.00pm to 10.00pm)

Kolkata style Vegetable Biriyani	125/-
Kolkata style Egg Biriyani	140/-
Kolkata style Chicken Biriyani	170/-
Kolkata style Mutton Biriyani	190/-

Indian Se (Veg.)

Aloo Jeera (Cube Potato Toasted with whole Cumin Finished with Chopped Coriander)	60/-
Yellow Dal Butter Fry (A Delightful Creation of Select Lentils Tempered with Garlic whole Red Chilli)	70/-
Dal Makhani (A Black Luteal Deliciously Made with Tomato Puree & Gravy Simmered)	110/-
Punjabi Aloo Dum (Potatoes Simmered in Light Tomato Gravy Cooked in "DUM" Style)	110/-
Kashmiri Aloo Dum (Potatoes Stuffed with Cottage Cheese, Nuts and Cooked in Traditional Kashmiri Style)	125/-
Mixed Veg. (Garden Vegetable Mixed in Yellow Base Gravy Finished with Cream and Coriander)	135/-
Paneer Tikka Masala (Berbeque Chunks of Cottage Cheese Simmered in a Tomato Based Gravy Finished with Butter)	205/-
Paneer Do Payaza (A Cube Of Cottage Cheese Simmered in Tomato Based Gravy Finished with Onion)	195/-
Kadai Paneer (Cube Cottage Cheese Simmered in Off Red Gravy Finished with Onion and Bell Pepper)	190/-
Mattar paneer (A Based of Mixed Green Peas & Cottage Cheese in Off Yellow Gravy)	185/-
Paneer makhnwala (Cube Cottage Cheese Simmered in Makhani Gravy Finished with Cream)	180/-
Shahi Paneer (A Chef's Recommended)	195/-
Paneer Butter Masala (All Time Favourite)	185/-
Paneer Kolapuri (Cube Cottage Cheese Cooked in Kolapuri Style)	195/-
Mushroom-Do-Payaza (Button Mushroom Simmered in Tomato Based Gravy Finished with Onion)	200/-
Aloo Gobi Masala (Chef's Special)	110/-



Veg. Kolapuri
(An Assorted of Garden Fresh Vegetable Cooked
in Kolapuri Style) 145/-

Veg. Kadai
(Mixed vegetable Simmered in Off Red Gravy
Finished with Onion and Bell Pepper) 130/-

Methi Malai Motor
(Green Peas Cooked in a Abundance Fenugreek
Leaves and Finished Fresh Cream) 145/-

Paneer Malai Kofta (4pcs)
(All Time Favorite) 170/-

Indian Se (Non-Veg.)

Egg Curry (2pcs)
(Boiled Egg Cooked in HomeStyle) 65/-

Egg Masala (2pcs)
(Boiled Egg Cooked in Chopped Gravy) 85/-

Chicken Bharta
(Boneless Chicken Cooked in Indian Spices) 195/-

Chicken Do Pyaza (4pcs)
(With Bone Chicken Simmered in Tomato Based
Gravy Finished with Onion) 200/-

Chicken Handi Half (4pcs)
(With Bone Chicken Simmered in Yellow Gravy
Finished with Coconut Powder) 235/-

Chicken Handi Full (8pcs)
(With Bone Chicken Simmered in Yellow Gravy
Finished with Coconut Powder) 400/-

Chicken Kolhapuri (4pcs)
(With Bone Chicken Cooked in Kolapuri Style) 210/-

Chicken Tikka Masala (6pcs)
(Berbeque Chunks of Cottage Cheese Simmered in a
Tomato Based Gravy Finished with Butter) 220/-

Chicken Mumtaz (2pcs)
(Maharaj Special) 290/-

Chicken Lajawab (5pcs)
(A Chef's Special) 265/-

Chicken Kadai Masala (4pcs)
(With Bone Chicken Simmered in Off Red Gravy
Finished with Onion and Bell Pepper) 200/-

Chicken Kalimirch (4pcs)
(Chicken Pieces Simmered Cream Gravy with
Black Paper) 195/-

Chicken Kassa (4pcs)
(With Bone Chicken in Brown Gravy) 185/-

Chicken Reshmi Masala (6pcs)
(A Chef's Special) 195/-

Chicken Chap (2pcs)
(Skill fully Selected Tended Chicken Pieces Cooked in
Authentic Nizami Style) 180/-

Mutton Ki Masti

Mutton Kosha (4pcs)
(With Bone Mutton in Brown Gravy) 295/-

Mutton Rogan Josh (4pcs)
(A Traditional Mutton Preparation From Kashmir) 315/-

Mutton Do Piyaza (4pcs)
(Mutton Cooked with Onion Gravy) 340/-

Mutton Dak Bungalow (4pcs)
(A Traditional Mutton Preparation with Boiled Egg) 375/-



Sea Food Bahar

Tandoori Pomfret Masala (1pcs) (A Chef's Special)	185/-
Fish Tikka Masala (4pcs) (Barbeque Vetki Simmered in A Tomato Based Gravy Finished with Butter)	250/-
Kadai Prawn (4pcs) (Fresh Prawn with Onion, Tomato, Capsicum Cooked in Tomato/Onion Gravy)	350/-
Prawn Malai Curry (4pcs) (Prawn Cooked in Malai Curry)	355/-

Authentic Bengali Cuisine For Lunch

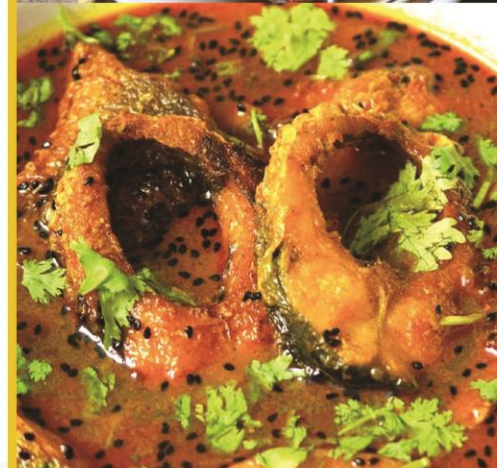
Sona Moong Dal	75/-
Egg Curry Home Style (2pcs)	75/-
Aloo Posto	120/-
Ruhi Fish Curry Home Style (2pcs)	150/-
Ruhi Posto (2pcs)	175/-
Chicken Curry Home Style (4pcs)	180/-
Mutton Curry Home Style (4pcs)	295/-

Choice of Raita

Onion Raita	65/-
Cucumber Raita	75/-
Mix Raita	80/-
Plain Curd	35/-

Deserts

Gulab Jamun (2pcs)	45/-
--------------------	------



Hilton Special Combo Menu

Kashmiri Pulao + Chicken Kolhapuri
(2pcs) + Salad + Hot Gulab Jamun
(1pcs) 249/-

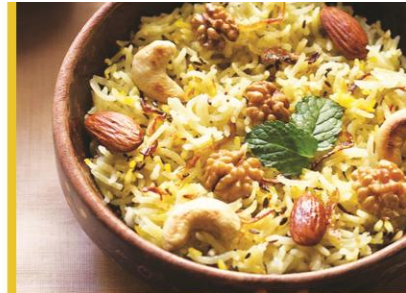
Jeera Rice + Butter Naan (1pcs)
+ Chicken Handi - Half + Salad
+ Hot Gulab Jamun (2pcs) 369/-

Egg Fried Rice + Chilli Chicken
(Gravy) - Half 229/-

Veg Noodles + Paneer Manchurian
- Half + American Corn Salt &
Pepper 269/-

Salad + St. Rice + Sona Moong Dal
+ Aloo Posto + Katla Curry - Half
+ Salad + Gulab Jamun (2pcs) 399/-

Mutton Biryani + Chicken Chap
+ Raita 349/-





Hotel Hilton

BANKURA



EXPERIENCE LIFE
AND LUXURY

Luxury Rooms
Restaurant
(MAHARAJ)
Banquet Hall
(MEHFIL)



CALL US

Reception: 8900582120

Restaurant: 8900582130