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**THE ELITE INN**

**LAKHIMPUR KHERI**

# MENU



## Hot Beverages

Tea	60
Hot Coffee	80

## Cold Beverages

Cold Coffee	120
Cold Coffee With Ice Cream	120
Lassi (Sweet/Salted)	120
Chaas (Sweet / Salted)	120
Fresh Lime Soda (Sweet /Salted/Mix)	90
Fresh Lime Water (Sweet/Salted/Mix)	80
Assorted Soft Drinks	40
Mineral Water	25

## Milkshake

Choice: Vanilla, Chocolate, Strawberry, Butter Scotch	140
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## Mocktails

Fruit Punch	140
Virgin Mojito	140
Blue Lagoon	140
Littchi Delight	140

## Breakfast

Plain Paratha (2Pcs) (Served With Curd & Pickle)	120
Paratha (2Pcs) (Choice Of Fillings: Potato/Onion/Gobhi/Mooli)	140
Paratha (Choice Of Fillings: Paneer/Mix)	150
Egg Paratha (1Pcs) (Served With Curd & Pickle)	90
Poori Bhaji (4Pcs)	120
Poha (Poha Flakes With Sugar, Salt & Lemon Juice)	120
Masala Omelette With Bread (All Time Favourite)	120
Boiled Egg (2 Pieces With Salt And Black Pepper Powder )	60
Half Fry Egg (2 Eggs) (Half Fried Egg With Pinch Of Masalas)	80

<b>Egg Bhurji</b> (Scrambled Egg With Indian Masalas)	<b>120</b>
<b>Corn Flakes With Milk</b> (Quick & Healthy)	<b>100</b>
<b>Breakfast Buffet</b>	<b>400</b>
<b>Butter Toast</b> (2 Slices Bread With Butter & Preserves)	<b>60</b>
<b>Chola Batura</b> (Chickpeas Cooked In An Onion, Ginger, And Garlic-Based Sauce With Garam Masala Added To It & Served With Soft And Flaky Bread Called Bhature)	<b>140</b>
<b>Chola Kulcha</b> (Chickpeas Cooked In An Onion, Ginger, And Garlic-Based Sauce With Garam Masala Added To It & Served With Baked, Pillowy Bread Called Kulcha)	<b>140</b>

## Soup

<b>Manchow Soup</b> (Street Style Chinese Noodle Soup)	<b>140</b>	<b>160</b>
<b>Hot &amp; Sour Soup</b> (Traditional Spicy And Sour Broth )	<b>140</b>	<b>160</b>
<b>Sweet Corn Soup</b> (Streetstyle Asian Sweetcorn)	<b>140</b>	<b>160</b>
<b>Lemon Coriandar Soup</b> ( Chinese Clear Soup With Lime And Coriander)	<b>140</b>	<b>160</b>
<b>Noodles Soup</b> (Clear vegetable Broth With Noodles)	<b>140</b>	<b>160</b>
<b>Peaking Soup</b> (Mushroom & Mix Vegetable With Chinese Broth)	<b>140</b>	<b>160</b>
<b>Paya Ka Shorba</b>	<b>NA</b>	<b>220</b>
<b>Cream Soup</b> (Asian Cream Chowder )	<b>140</b>	
<b>Tomato Dhaniya Shorba</b> (Spicy Tomato Coriander Soup With Indian Spices)	<b>140</b>	

## Salad

<b>Green Salad</b>	<b>80</b>
<b>Tomato Salad</b>	<b>80</b>
<b>Onion Salad</b>	<b>70</b>
<b>Kachumbari Salad</b>	<b>100</b>
<b>Russian Salad</b>	<b>120</b>
<b>Fruit Salad</b>	<b>100</b>
<b>Aloo Dhaniya Chat</b>	<b>100</b>
<b>Aloo Chana Chat</b>	<b>100</b>

## Frankies

<b>Veg Frankie</b> (Wrap Made With Various Stuffings And Served As A Street Food Snack)	<b>120</b>
<b>Paneer Frankie</b> (Wrap Made With Various Stuffings And And Paneer Served As A Street Food Snack)	<b>150</b>
<b>Chicken Frankie</b> (Wrap Made With Chicken Stuffings)	<b>180</b>

## Veg Snacks

<b>French Fries</b> (Crispy Salted Potato Fries)	<b>150</b>
<b>Mix Pakoda (8Pcs)</b> (Batter Fried Assorted Pakoda)	<b>160</b>
<b>Paneer Pakoda (8Pcs)</b> (Batter Fried Cottage Cheese Pakoda)	<b>190</b>
<b>Paneer Amritsari (8Pcs)</b> (Oven Roasted Spicy Cottage Cheese Marinated In Indian Spices)	<b>190</b>
<b>Hara Bhara Kebab (8Pcs)</b> (Lucknowi Style Vegetable Kebabs )	<b>200</b>
<b>Corn Karari Tikki (8Pcs)</b> (Tawa Cooked Tikki Stuffed With Corn Kernel)	<b>200</b>
<b>Cheese Ball (8Pcs)</b> (Crispy Fried Cheese Balls)	<b>180</b>
<b>Veg Cutlet (4Pcs)</b> (Mix Vegetable Crispy Fried Cutlet)	<b>160</b>
<b>Peanut Masala</b> (Bowl Tossed Roasted Peanuts Flavored With House Masala )	<b>160</b>
<b>Veg Spring Roll</b> (Chinese Rolls Stuffed With Vegetables)	<b>160</b>
<b>Cheese Spring Roll</b> (Chinese Rolls Stuffed With Cheese & Vegetables)	<b>180</b>
<b>Paneer 65</b> (Famous Wok Tossed Indo Chinese Cottage Cheese)	<b>240</b>
<b>Schezwan Paneer</b> (Stir Fried Schezwan Style Cottage Cheese)	<b>240</b>
<b>Chilly Paneer (Dry)</b> (Cottage Cheese Cooked In Chilli And Garlic Sauce)	<b>260</b>
<b>Paneer Manchurian (Dry)</b> (Asian Cottage Cheese Balls In Manchurian )	<b>260</b>
<b>Crispy Corn</b> (Golden Fried Crispy Corn)	<b>200</b>
<b>Golden Fire Babycorn</b> (Babycorn In Spicy Home Made Sauce)	<b>200</b>
<b>Chilly Mushroom (Dry)</b> (Spicy Assorted Mushrooms In Chilli And Garlic Sauce)	<b>240</b>
<b>Veg Manchurian (Dry)</b> (Traditional Nostalgic Manchurian)	<b>180</b>
<b>Honey Chilly Potato</b> (Sweet And Spicy Crispy Potato Wedges)	<b>200</b>
<b>Veg Salt &amp; Pepper</b> (Crispy Fried Assorted Vegetables In Salt N Pepper)	<b>200</b>
<b>Mushroom Salt &amp; Pepper</b> (Crispy Fried Assorted Mushroom )	<b>220</b>
<b>Dragon Paneer</b> (Fiery Grilled Cottage Cheese)	<b>260</b>

## Non-Veg Snacks

Chicken Amritsari (6Pcs)	280
Chicken Lollypop (6Pcs)	380
Chicken Schezwan (Wok Tossed Chicken In Schezwan Sauce)	280
Chicken 65 (House Speciality Chicken 65)	300
Chilly Chicken (Dry) (Boneless) (Spicy Stir Fried Sliced Chilli Chicken)	300
Chilly Chicken (Dry) (Withbone) (Spicy Stir Fried Chilli Chicken)	280
Chicken Spring Roll (Crispy Spring Rolls Stuffed With Spiced Chicken)	240
Chicken Salt & Pepper (Asian Salt N Pepper Sliced Chicken)	300
Crispy Chicken (Shallow fried Sweet And Spicy Crispy Chicken)	300
Chicken Manchurian (Dry) (Minced Chicken Balls Served In Manchurian Gravy)	280
Bhuna Chicken (Indian Clay Oven Roasted Spicy Chicken)	300
Dragon Chicken (Fiery Asian Chicken)	300
Bhuna Gosht (4Pcs) (Clay Oven Roasted Meat)	350
Chicken Kalimirch (6Pcs) (Black Pepper Flavored Spiced Chicken)	350

## Tandoori Starters (Veg)

From The Platter To The Plate

Paneer Tikka (An All Time Favorite)	280
Paneer Achari Tikka (Paneer Cubes Marinated In An Achari Marinade And Cooked On A Tawa)	280
Paneer Hariyali Tikka (Delightful Tikkas Are Treat To The Eyes)	280
Paneer Malai Tikka (Paneer Marinated With Yogurt, Cream, Spices, Herbs)	280
Paneer Kalimirch Tikka (Kali Mirch Or Black Pepper Is The Highlight Of This Dish)	280
Paneer Afgani Tikka (Goodness Of Cream Mixed With Rich Cashews, Poppy Seeds And Melon Seeds Along With Pepper Infused In Paneer And Grilled To Perfection.)	280
Paneer Lasooni Tikka (Paneer Marinated In Generous Amount Of Garlic And A Few Seasonings Skewer Roasted In The Tandoor Oven)	280
Tandori Mushroom (Mushroom Marinated In Yogurt And Mild Spices Grilled To The Perfection)	250
Tandori Masala Aalo (Baby Potatoes Marinated In A Delightful Combination Of Yogurt And Spices, Threaded To Skewers And Cooked To Create This Heavenly Appetizer)	180
Veg Seekh Kabab (Vegetables Mince With A Touch Of Indian Spices, Infused With Capsicum Seeds, Onions Then Roasted In Tandoor On Skewers)	260

## Tandoori Starters (Non-Veg)

	Full	Half
<b>Tandori Chicken</b> (Chicken Marinated In Yogurt And Mild Spices)	<b>650</b>	<b>350</b>
<b>Tandori Afgani Chicken</b> (Goodness Of Cream Mixed With Rich Cashews, Poppy Seeds And Melon Seeds Along With Pepper Infused In Chicken And Grilled To Perfection.)	<b>650</b>	<b>350</b>
<b>Chicken Tikka (8Pcs)</b> (Boneless Chicken Marinated In Yogurt And Mild Spices)	<b>330</b>	
<b>Chicken Achari Tikka (8Pcs)</b> (Tender Pieces Of Chicken Soaked In Lime Juice ,Marinated In Yoghurt & Carom Seeds With Tempered Spices, Skewer Roasted In The Tandoor Oven)	<b>350</b>	
<b>Chicken Hariyali Tikka (8Pcs)</b> (Chicken Is Flavoured With Fresh Green Herbs, Skewer Roasted In The Tandoor Oven)	<b>350</b>	
<b>Chicken Malai Tikka (8Pcs)</b> (Tender Pieces Of Chicken Marinated With Yogurt, Cream, Spices, Herbs, Skewer Roasted In The Tandoor Oven)	<b>350</b>	
<b>Chicken Kalimirch Tikka (8Pcs)</b> (Kali Mirch Or Black Pepper Is The Highlight Of This Dish)	<b>350</b>	
<b>Chicken Lasooni Tikka (8Pcs)</b> (Chicken Marinated In Generous Amount Of Garlic And A Few Seasonings Skewer Roasted In The Tandoor Oven)	<b>350</b>	

## Chinese Main Course (Veg)

<b>Veg Manchurian (Gravy)</b>	<b>280</b>
<b>Paneer Manchurian (Gravy)</b>	<b>300</b>
<b>Chilly Paneer (Gravy)</b>	<b>300</b>
<b>Paneer Hakka Noodles</b>	<b>240</b>
<b>Mushroom Chilli Garlic Noodles</b>	<b>240</b>
<b>Schezwan Noodles</b>	<b>240</b>
<b>Vegetable Hakka Noodles</b>	<b>220</b>
<b>Singaporean Noodles</b>	<b>220</b>
<b>Chilly Garlic Noodles</b>	<b>240</b>
<b>Veg Choupsey</b>	<b>240</b>
<b>American Choupsey</b>	<b>250</b>
<b>Fried Rice Veg</b>	<b>240</b>
<b>Schezwan Fried Rice</b>	<b>240</b>
<b>Chilli Garlic Fried Rice</b>	<b>240</b>
<b>Mushroom Fried Rice</b>	<b>240</b>
<b>Paneer Fried Rice</b>	<b>260</b>



## Main Course (Mushroom)

<b>Mushroom Mutter</b> (Mushroom, Peas And Spices Cooked In Rich Gravy.)	<b>260</b>
<b>Mushroom Butter Masala</b> (Mushroom Cooked In Tomato Gravy With Butter)	<b>260</b>
<b>Mushroom Do Pyaza</b> (Mushroom In A Creamy Semi-Dry Gravy With Double The Amount Of Onions.)	<b>280</b>
<b>Mushroom Kadhai</b> (Mushroom Cooked In An Indian Wok With Cubed Onions And Served In Brown Gravy)	<b>280</b>

## Main Course (Vegetable Dry)

<b>Mix Veg</b> (A Beautiful Selection Of Mixed Vegetables Cooked With Onions And Tomato)	<b>240</b>
<b>Veg Kolhapuri</b> (Mixed Vegetables In Spicy Brown Gravy)	<b>240</b>
<b>Veg Keema Mutter</b> (A Delicious Blend Of Vegetables & Peas Cooked In Delectable Curry)	<b>220</b>
<b>Veg Jal Freezi</b> (Mix Vegetables, Stir-Fried And Served In A Thick Spicy Sauce That Includes Green Chilli Peppers)	<b>240</b>
<b>Aalo Gobhi Mattar</b> (A Beautiful Combination Of Aloo, Mutter & Gobhi Cooked In Brown Gravy)	<b>220</b>
<b>Jeera Aalo</b> (A Beautiful Combination Of Aloo & Jeera)	<b>180</b>
<b>Bhindi Masala (Seasonal)</b>	<b>220</b>
<b>Bhindi Do Pyaza (Seasonal)</b>	<b>220</b>
<b>Bhindi Kurkuri (Seasonal)</b>	<b>220</b>
<b>Pindi Chola</b>	<b>220</b>
<b>Chola Masala</b>	<b>220</b>
<b>Seasonal Veg (Home Style)</b>	<b>260</b>

## Main Course (Vegetable Gravy)

<b>Dum Aalo Kashmiri</b> (Onion Gravy)(Spicy And Delish Is This Kashmiri Dum Aloo)	<b>280</b>
<b>Dum Aalo Banarasi</b> (Tomato Gravy)(Banarasi Dum Aloo Is One Of The Most Flavored Indian Dish)	<b>280</b>
<b>Dum Aalo Hyderabad</b> (Green Gravy)	<b>280</b>
<b>Malai Kofta</b> (Malai Means Cream And Kofta Are Fried Balls.)	<b>200</b>
<b>Veg Kofta</b>	<b>300</b>
<b>Nargisi Kofta(Signature)</b>	<b>280</b>
<b>Bag-E-Bahar Kofta</b> (Delicious Kofta Bagh-E-Bahar)	<b>280</b>
<b>Navratan Kofta</b>	<b>280</b>
<b>Hyderabadi Kofta</b>	<b>280</b>
<b>Methi Malai Muttar</b>	<b>200</b>
<b>Palak Corn Ki Bhurji</b>	<b>280</b>



## Main Course (Dal)

Dal Fry	220
Dal Tadka	220
Lahsooni Palak Dal	240
Dal Panchmail	240
Dal Makhani	280

## Main Course (Paneer)

<b>Paneer Butter Masala</b> (Paneer Cooked In Tomato Gravy With Butter)	280
<b>Paneer Mutter</b> (Home-Made Paneer, Peas And Spices Cooked In Rich Gravy.)	280
<b>Paneer Shahi [Sweet]</b> (Paneer With Our Special Cashewnut Seasoning In A Rich Tomatobased Sauce (Kashmir Style)	280
<b>Paneer Bhurji</b> (Paneer Cooked In An Indian Masalas With Cubbed Onions, Tomatoes And Chilly)	280
<b>Paneer Kadhai</b> (Paneer Cooked In An Indian Wok With Cubed Onions And Served In Brown Gravy)	280
<b>Paneer Handi</b> (Paneer Cooked In An Indian Wok With Cubed Onions And Peppers)	280
<b>Paneer Do Pyaza</b> (Soft Succulent Cottage Cheese Cubes In A Creamy Semi-Dry Gravy With Double The Amount Of Onions.)	280
<b>Paneer Palak</b> (Spinach With Cottage Cheese)	280
<b>Paneer Chatpata</b> (Signature)	280
<b>Paneer Tak A Tak</b> (Paneer In Tomato And Onion Based Sauce)	280
<b>Paneer Hyderabad</b>	280
<b>Paneer Lababdar</b> (Paneer Cube Cooked With Onion & Khada Masala With Red Tangy Tomato Gravy)	280
<b>Paneer Tikka Masala</b> (Paneer In Tomato And Onion Based Sauce)	280
<b>Paneer Khushrang</b> (North Indian Curry Made With Paneer, In A Onion, Tomato & Capsicum Based Gravy)	280

## Chinese Main Course (Non-Veg)

Chicken Manchurian (Gravy)	280
Chicken Chilly (Gravy) (Boneless)	300
Chicken Chilly (Gravy) ( With Bone)	300
Egg Noodles	260
Chicken Noodles	280
Chicken Schezwan Noodles	280
Chicken Hakka Noodles	280
Chilly Garlic Chicken Noodles	280
Chicken Choupsy	300
Egg Fried Rice	260
Chicken Fried Rice	260
Chicken Schezwan Fried Rice	260
Chilly Garlic Chicken Fried Rice	260

## Main Course (Non-Veg Chicken)

	3 Pcs	6 Pcs	12 Pcs
Butter Chicken	260	350	650
Chicken Handi(Signature Dish)	260	350	650
Chicken Kadhai	260	350	650
Chicken Curry	260	350	650
Chicken Punjabi (Dhaba Style)	260	350	650
Chicken Do Pyaza	260	350	650
Chicken Korma	320	400	750
Chicken Tawa Masala	260	350	650
Chicken Hyderabad	260	350	650
Chicken Chilman	260	350	650
Chicken Taka-Tak	260	350	650
Chicken Dhaba	260	350	650
Chicken Kalimirch	260	350	650
Chicken Afgani Curry	260	350	650
Chicken Tikka Masala	260	350	660

## Main Course ( Non-Veg Mutton)

<b>Mutton Rogan Josh (4Pcs)</b> (Rogan Josh Consists Of Pieces Of Mutton Braised With A Gravy Flavoured With Garlic, Ginger And Aromatic Spices)	<b>380</b>
<b>Mutton Curry (4Pcs)</b> (Mutton Curry Is A Dish That Is Prepared From Goat Meat And Vegetables)	<b>380</b>
<b>Mutton Handi (4Pcs)</b> (Handi Mutton Is A Royal Mutton Curry Popular In Northern Regions Of India)	<b>380</b>
<b>Mutton Kadhai (4Pcs)</b> (This Peshwari Mutton Kadai Is A Pakistani Dish Where The Mutton Is Cooked As One Pot Dish With The Aromatic)	<b>380</b>
<b>Mutton Masala (4Pcs)</b> (Home Made Style)	<b>380</b>
<b>Mutton Do Pyaza (4Pcs)</b> (Mutton Do Pyaza Is A Delicious Mutton Dish That Is Cooked With A Host Of Spices)	<b>380</b>
<b>Mutton Dhaba (4Pcs)</b> (Street Home Made Style)	<b>380</b>
<b>Mutton Hot Tawa</b> (04 Pcs With Semi Gravy)Semi Dry	<b>380</b>
<b>Mutton Rara (4Pcs)</b> (Mutton Rara, Also Known As Rara Gosh Is A Mutton Recipe That Is Popular In North Indian States)	<b>380</b>
<b>Mutton Keema</b> (The Authentic Flavours Of The Indian Highway Food Right Inside Your Kitchen)	<b>380</b>

## Main Course (Non-Veg Egg)

<b>Egg Curry (2Pcs)</b>	<b>220</b>
<b>Egg Masala (2Pcs)</b>	<b>240</b>

### Rice

<b>Steamed Rice</b>	<b>150</b>
<b>Jeera Rice</b>	<b>160</b>
<b>Jeera Onion Rice</b>	<b>160</b>
<b>Veg Pulao</b>	<b>160</b>
<b>Muttar Pulao</b>	<b>160</b>
<b>Paneer Pulao</b>	<b>160</b>
<b>Kashmiri Pulao</b>	<b>180</b>
<b>Navratan Pulao</b>	<b>180</b>
<b>Veg Biryani</b>	<b>240</b>
<b>Paneer Biryani</b>	<b>260</b>
<b>Egg Biryani</b>	<b>280</b>
<b>Chicken Biryani</b>	<b>320</b>
<b>Mutton Biryani</b>	<b>360</b>
<b>Hyderabadi Chicken Biryani</b>	<b>320</b>
<b>Hyderabadi Mutton Biryani</b>	<b>320</b>

## Breads

	Plain	Butter
Tandori Roti	30	35
Tawa Roti	20	25
Missi Roti	35	40
Onion Missi Roti	40	45
Naan	45	50
Stuffed Naan (Aloo/Onion/Garlic)	55	60
Stuffed Naan (Paneer /Mix)	65	70
Lachha Paratha		45
Lachha Paratha (Ajwain/Pudina)		60
Stuffed Kulcha (Aalo/Onion/Garlic)		50
Stuffed Kulcha (Paneer /Mix)		60
Khasta Roti	35	40
Khasta Naan		55

## Papad

Papad Fry (2Pcs)	30
Papad Rosted (2Pcs)	30
Masala Papad (2Pcs)	50

## Curd Items

Plain Curd	80
Mix Raita	120
Boondi Raita	120
Mint Raita	120
Cucumber Raita	120
Fruit Raita	140
Pineapple Raita	120

## Elite Inn Special Menu

Rajma Chawal	240
Kadhi Chawal	240
Chola Chawal	240
Dal Khichdi	220
Veg Platter (12Pcs) (Sheekh Kebab, Hara Bhara Kebab, Paneer Tikka, Tandoori Aloo )	520
Pav Bhaji	140
Non Veg Platter (12Pcs) (Chicken Malai Tikka, Mutton Kebab, Tandoori Chicken)	800
Keema Pav	180
Stuffed Keema Paratha	140

## Sandwich, Pizza & Burger

Veg Sandwich(Plain)	140
Veg Grilled Sanwich	160
Veg Cheese Sandwich(Grilled)	140
Cheese Grilled Sandwich	140
Veg Club Sandwich	160
Egg Sandwich	160
Chicken Sandwich	180
Cheese Pizza	220
Cheese Onion Pizza	230
Cheese Tomato Pizza	240
Cheese Onion Capsicum Pizza	240
Chilly Paneer Pizza	280
Veggie Lovers Pizza	280
Chilly Chicken Pizza	280
Vegetable Burger	100
Cheese Burger	100
Spicy Cottage Cheese Burger	120
Creamy Chicken Burger	180

## Thali

<b>Deluxe Thali</b> (Paneer,Mixed Vegetable,Dal Tadka,Plain Rice,Papad,Salad,4Pc Tawa Roti,Rice Kheer)	<b>300</b>
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## South Indian

Plain Dosa	<b>120</b>
Masala Dosa	<b>150</b>
Onion Masala Dosa	<b>150</b>
Paneer Dosa	<b>180</b>
Mix Spl.Masala Dosa	<b>180</b>
Uttipam Plain	<b>120</b>
Uttipam Masala	<b>140</b>
Idli Sambhar	<b>140</b>

## Dessert & Ice-Cream

Gulab Jamun (2Pcs)	<b>120</b>
Rasgulla (2Pcs )	<b>120</b>
Vanila	<b>70</b>
Choice Of Ice Cream (Strawberry 2 Scoop)	<b>120</b>
Choice Of Ice Cream (Vanila 2 Scoop)	<b>120</b>
Choice Of Ice Cream (Butter Scotch 2 Scoop)	<b>120</b>
Choice Of Ice Cream (Chocolate 2 Scoop)	<b>120</b>
Kesariya Rasmalai(2Pcs)	<b>140</b>



*nothing brings people together like good food*



## THANKS FOR VISIT

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Banquet Hall Up To 700 Pax  
Conference Hall (50 Pax/150pax)  
24 Hours Electricity Back-up  
For Any Enquiry / Complaint  
Contact Us

### Hall names

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Petals =150 to 200 pax capacity  
Heart beat =350 to 400 pax  
Cherish =50 to 70 pax



### ADDRESS

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