

Brook & Pines

open every day

MENU





Soups

TALUMAIN SOUP

Vegetarian/Non-Vegetarian, Diced vegetable/chicken cooked in stock with noodles. **Veg 164 Non-Veg 188**

MANCHOW SOUP

A thick soup with minced vegetable or chicken with an extra dash of chilies & vinegar **Veg 164 Non-Veg 180**

HOT & SOUR

A thick soup made with shredded vegetables & mushroom or chicken with an extra dash of chilies and vinegar **Veg 164 Non-Veg 184**

SHORBA-E-GULZAR

Garden fresh red tomatoes finished with roasted cumin seeds **164**

SWEET CORN SOUP

A thick soup made with mashed corn & shredded vegetables or chicken **Veg 164 Non-Veg 180**

LEMON & CORIANDER

Fresh and tangy lemon flavored with shredded vegetables or chicken, topped with steam wanton **Veg 164 Non-Veg 180**

VEGETABLE

CONSOMME
Herb flavored clear soup, garnished with shredded vegetable **164**

TIMINGS : LUNCH/DINNER - 1230 TO 1530/ 1900 TO 2230 HRS

GOVT. TAXES AS APPLICABLE



SALADS

● CHICKEN CHAAT IN TART SHELL

Mini tart filled with diced chicken mixed with Indian spices 246

● ● GREEN SALAD

Fresh green garden vegetables 184

● PEANUT MASALA

Roasted peanut with onion, tomato , cucumber, chili & Lemon. 172

● KARARE ALOO KI CHAAT

Crispy diced potato mixed with tangy tamarind and mint chutney 172

● MASALA PAPAD

Fried papad with chopped tomato & onions 99



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MANSAHARI KEBAB

TARAH-TARAH KE KEBAB ● ● 884

Murg malai tikka, fish tikka, mutton seekh & chicken tikka - "For all Tandoori connoisseurs"

PESTO FISH TIKKA ● 683

Walnut and basil marinated fish, cooked in clay oven

PESHWARI FISH TIKKA ● 664

Fresh fish marinated with yoghurt, cream & roasted spice, cooked in a tandoor

MURG MALAI TIKKA ● 585

Succulent pieces of chicken marinated in cheese, cream & shahi jeera, cooked in a tandoor

LAL MIRCH KA CHICKEN TIKKA ● 566

Marinated chicken smoked with Indian spices served with mint chutney & onion salad

TANDOORI CHICKEN, FULL/HALF 713 467

Tender chicken in hang curd & Indian spice smoked in a clay oven

GOSHT KI SEEKH ● 634

Lamb mince, mixed with ginger, chili, coriander, spiced, skewered & cooked in tandoor

MURG MIRZA HUSSAINI ● 585

Chef Special.....

RESHMI SEEKH KEBAB ● 516

Fresh, lean chicken mince marinated with fresh herb spices, skewered & roasted in clay oven

SHAKAHARI KEBAB

PANEER TIKKA ZAFFRANI 🌱 418

Delicate combination of cottage cheese & saffron, mild spicy, finished with fresh cream & coriander

KASHMIRI MIRCH KA PANEER TIKKA 🌶️ 418

Cottage cheese cubes, with bell peppers, laced in a flavor marinade of red chili paste & yoghurt

DAHI KE KEBAB 🌱 388

A dry fruits filled, hand curd patty, deep fried

BANARSAI GILAFI SEEKH 🌱 388

A colorful roll of minced vegetable, marinated in spices, tenderly smoked

TARAH-TARAH KE KEBAB 🌶️ 🌱 🌱 786

Paneer tikka, Dahi ke kebab, soya kali mirch tikka & palak ki nazakat - " for all tandoori connoisseurs"

KURKURE KHUMB 🌱 388

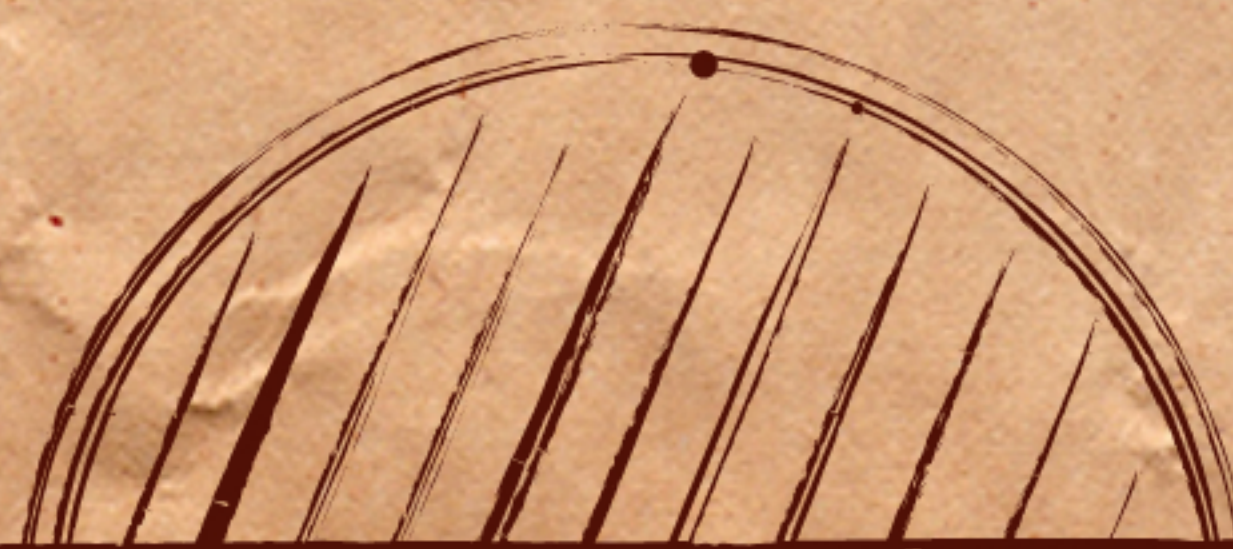
Cottage cheese and bell filled crumb fried mushroom caps

PALAK KI NAZAKAT 🌱 🌱 388

Griddle fried spinach patties filled with dry nuts, cheese & fresh anar

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INDIAN JEWELS



VEGETARIAN

- Mushroom Do Pyaza**
Diced Mushroom & onion cooked in Indian Gravy **467**

Paneer Lababdaar OR Makhani
Cubes of Cottage cheese dunked in thick tomato gravy with onions and bell peppers, seasoned with fresh herbs **418**

Haryali Subz Kofta
Spinach and vegetable dumplings with methi malai matar **403**

Kadhey Masaley Ka Paneer
Fresh dairy cottage cheese cooked in exotic gravy, fragrant with fresh coriander & black pepper corn **388**

Jatuni Vilayati Vegetable
Stir fried baby corn, bell peppers, mushrooms, zucchini, & broccoli tossed in Indian spices **388**

Palak Aap Ki Pasand
Spinach puree with a choice of potato, green peas, mushroom, corn & cottage cheese **349**

- Mushroom Matar**
Combination of Mushrooms & green peas cooked in delicious creamy gravy **403**

Kashmiri Dum Aloo
Potato filled with vegetables, paneer & nuts, stewed in fennel flavored tomato gravy **305**

Sialkoti Aloo Gobhi
Florets of cauliflower and baby potato tossed with cumin tomato onion masala **290**

Amritsari Chhole
Punjabi special cuisine, chickpea slow cooked on clay oven with aromatic Indian spices **290**

Dal Makhni
A velvety smooth combination of whole black lentils, spices & butter **349**

Dal Tadka
Yellow lentil tempered with cumin & tomato **290**



INDIAN JEWELS



NON - VEGETARIAN

Butter Chicken

Needs no introduction **477**

Murg Tikka Masala

Boneless chicken barbecued in charcoal clay oven, cooked in tomato & onion masala **418**

Murg Lababdar

Tender piece of roasted chicken tikka, cooked in onion & tomato masala **418**

Murg Khurchan

Boneless cooked chicken & bell pepper, cooked in tomato onion masala, finished with cream **418**

Chicken Tikka Masala

We present our exclusive receipe of succulent chicken tikka in a smooth sauce, mild & creamy **418**

Kadahi Murg

Chicken tempered with coriander seeds and capsicum cooked in onion & tomato gravy **403**

Nukkad Ka Murg

Home style chicken prepration **388**

Patiala Shahi Machhi

Bonless of fish cubes, pan fried, served in a traditionally tomato onion gravy **565**

Rarra Gosht

Lamb meat & mince cooked together, a delicacy of dhabas on a national highway to Punjab **516**

Nargisi Kofta

Boiled eggs coated with lamb mince, deep fried, served in whole spice mughlai lamb demi glaze **536**

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Pizza

Veggie Treat



Margherita	416
Brook & Pines Special	416
Cheese and Mushroom	416
Onion and Capsicum	416
Cheese and Corn	416
Farm Fresh	416
Paneer Barbeque	416

Non Veg Extravaganza



Chicken Salami Pizza	515
Barbeque Chicken	515
Brook & Pine Special	515
Peperoni Pizza	515
Chicken Tikka	515

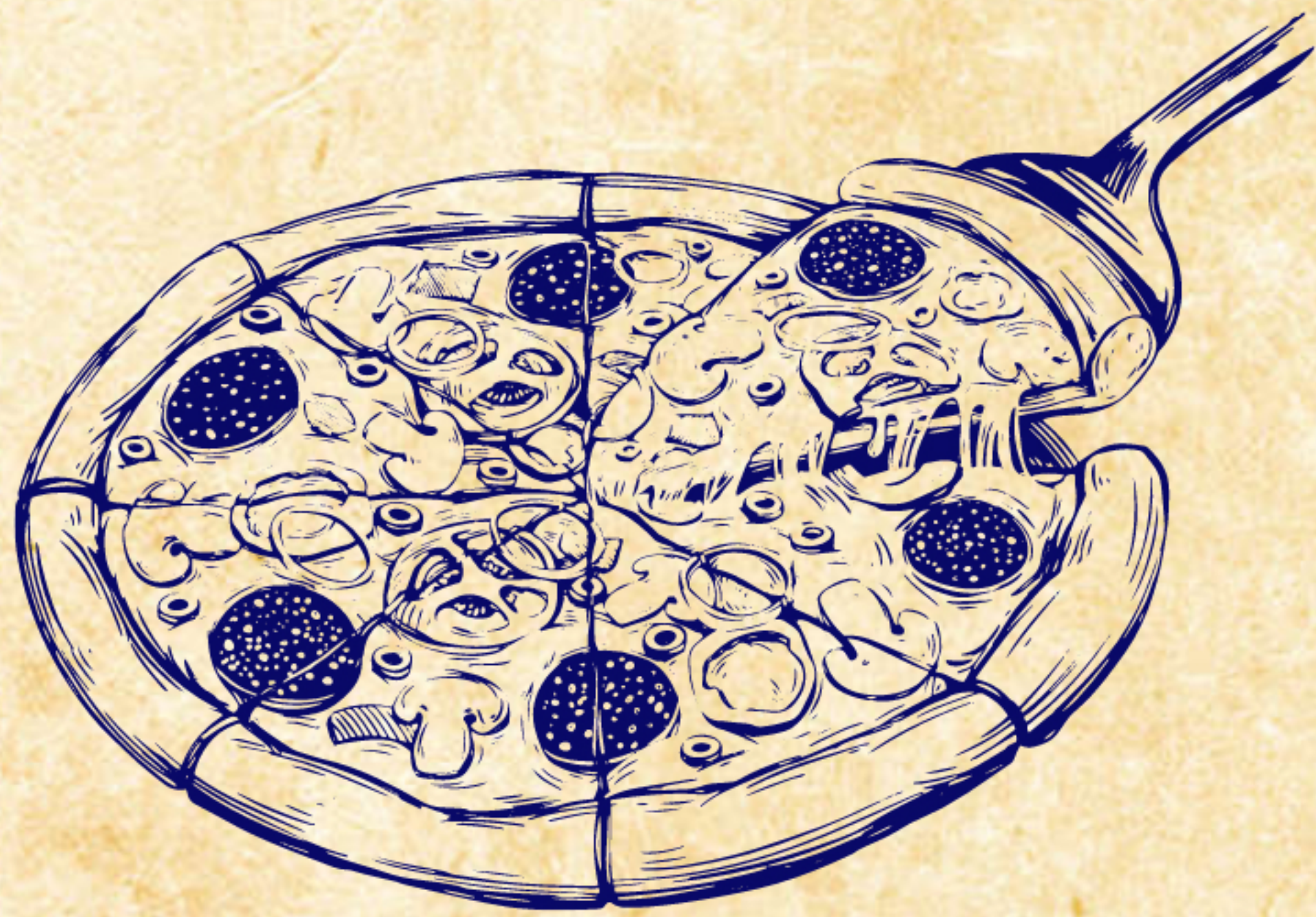
Addons extra Rs. 50
OLIVE, GARKIN, JALIPINO



Fresh Cold Beverages



FRESHLY SQUEEZED SEASONAL JUICES	152
Orange, Sweet lime, Pineapple, Watermelon	
SMOOTHIES & SHAKES	250
Vanilla, Chocolate, Coffee & strawberry milkshakes or smoothies	
SWEET LASSI	250
With Saffron, Almonds & Pistachio Nuts	
SALTED LASSI	191
Flavored with Cracked Roasted Cumin, Coriander & Ginger	
FRESH LEMONADE	123



Fire on Ice

130

Café Special
A mouth watering twist

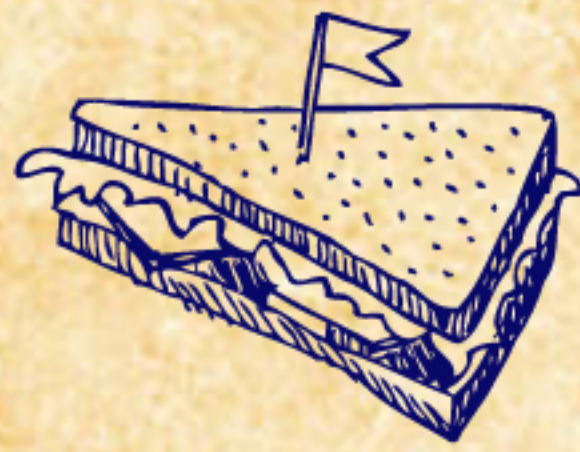


Coffee



Caffe latte	162
Cappuccino	152
Americano	142
Caremel Macchiato	114
Caffe Mocha/ White Mocha	123
Expresso	123
Expresso Conpana	142
Macchiato	123
Ice Latte	231
Ice Ameicano	216





SANDWICH & BURGERS



Fish & Chips 487

Herb and Crumb fried with French fries & Tartar sauce

Chilli Lamb Burger 418

Freshly grinded lamb patty flavored with fresh coriander, chilies & Herbs served on a Sesame bun

Make your own Sandwich 388 447

Toasted, Grilled or Plain, White or Brown Bread with your choice of Chicken or Vegetables

Classic Club Sandwich 388 447

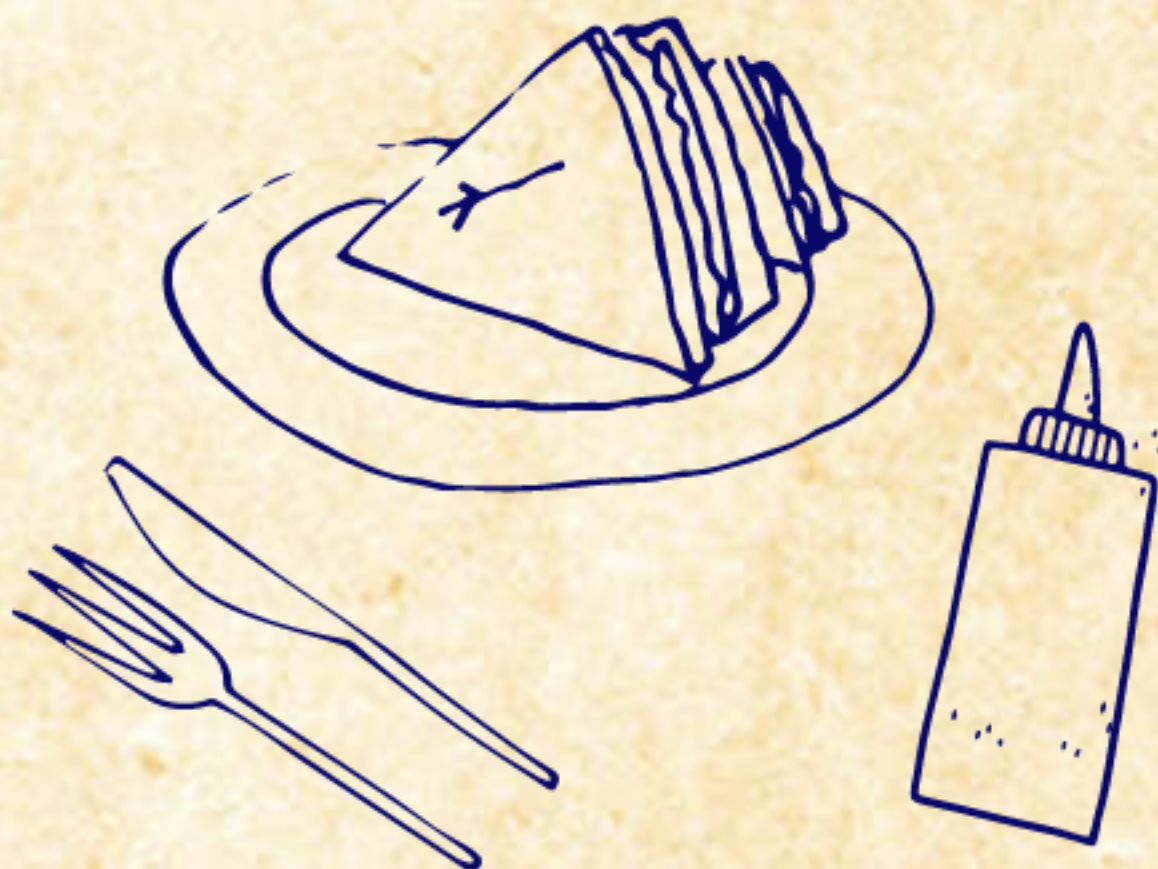
Lettuce, Cucumber, Tomato, Grilled Chicken, Crispy Bacon, Fried egg & Cheese, Lettuce, cucumber, Tomato, Mozzarella & Grilled Peppers

Vegetable Burger 319

Deep fried vegetable patty, served with or without cheese, Lettuce, Slice Onion

The Great Aussie Chicken Burger 310

Sauted Onions, Fried Egg, Lettuce, Tomato & Crispy Becon



CONE PIZZA " Veg "

CONE PIZZA "Non – Veg "

Margherita	246
Onion Mushroom	246
BBQ Paneer	246

BBQ Chicken	270
Chicken Tikka	270
Chicken Salami	246



Fresh Tea

Fruit Tea	83
Apple, Mango & Passion Fruit	
Herbal	73
Ginger & Camomile	
Classic	63
Assam, Green, Darjeeling & Earl Grey	
Readymade Tea	63
Masala or Plain	

Fish Fingers	536
Spring Roll	467
Vegetable Cutlet	319





Chinese

FISH ● ●

Choice of Chili, Lemon, Soya & Garlic or Stir fried
615

CHICKEN ●

Choice of Salt & Pepper, Manchurian, Honey & Garlic, Lemon, Schezwan, Chilli or Fried
447

THAI CURRY ● ● ●

Choice of Chicken or Veg, cooked in green or yellow thai cury, served with steamed rice
Non-Veg 516 Veg 418

BBQ WINGLETS ●

The all time favorite chicken wings, tossed in honey, chili & ginger sauce
388

ALL THE ABOVE ITEMS SERVED AS DRY
AND WITH GRAVY ALSO

SINGAPORE FRIED NOODLES ● ●

Thin noodles sautéed with egg, shredded chicken & vegetables
418

CHICKEN & EGG FRIED RICE ●

Fried rice sautéed with egg, spring onion & diced chicken
388

CHICKEN FRIED RICE ●

Fried rice Sautéed with chicken along with diced vegetables
319

SCHEZWAN FRIED RICE ● ●

With choice of Chicken or Prawns cooked in schezwan sauce
Veg 319 Non-Veg 418

BLACK PEPPER NOODLES ● ●

Black peppered flavored noodles sautéed with vegetables or chicken
Veg 319 Non-Veg 349

CHILLI GARLIC NOODLES ●

Noodles sautéed with diced vegetables & generously flavored Chilli & garlic
319



SCHEZWAN PANEER 🌱 🌶️
Minced vegetable & cottage cheese in a spicy schezwan sauce
418

SHANGAI SPRING ROLL 🌱 🌶️
Authentic spring rolls filled with vegetables or chicken, served with chili plum sauce
Veg 349 Non-Veg 388

CRUNCHY CORN
American corn batter fried, tossed with onion & peppers, served with sweet chilli sauce
369

CHILLI CAULIFLOWER & MUSHROOM 🌱 🌶️
Deep fried cauliflower florets & mushroom tossed in spicy chilli sauce
369

HONEY CHILI POTATO 🌶️ 🌱
Deep fried, corn flour coated potato fingers, served with honey & chilli sauce
319

CRISPY VEGATABLE 🌱
Batter fried vegetables, tossed in hot garlic sauce
319

VEGETABLE MANCHURIAN
Garden fresh vegetable dumplings, tossed in traditional Manchurian sauce
319



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