



Blue  **Coriander**
Jamnagar



Blue Coriander
A new concept in fine dining.

*Out of timeless Bounty of Culture comes
the Pearl of Tradition.*

*From priceless Art & Architecture to fine
Food & Extravagant Hospitality.*

*Elegant Dining at **Blue Coriander**
would always remain a unique and unforgettable
experience today & in the future, too.*

*Here, our master chef weaves his magic &
transports you to an another realm.*

*At **Blue Coriander** we complement
these ways of gracious living & hope you enjoy
this meal, as much as we enjoy preparing it for you.*

Let the feast begin.....

Good Morning

₹

BREAKFAST SELECTION

Available between 7:30 hrs to 10:30 hrs

■	BUFFET BREAKFAST	249
	<i>Delicious spread of cold and hot food</i>	
■	CHOICE OF DOSA (MASALA, PLAIN)	189/219
	<i>Served with sambhar and coconut chutney</i>	
■	STEAMED IDLY / UTTAPAM	149
	<i>Served with sambhar and coconut chutney</i>	
■	POORI BHAJI / PARATHA BHAJI / CHHOLE BHATURE	189
■	STUFFED PARATHA (ALOO, GOBI / CHEESE, PANEER)	199/229
	<i>Served with homemade yoghurt and pickle</i>	
■	THEPLA WITH CURD	149
■	BREAD TOAST / BREAD BUTTER	99
■	UPMA / POHA	165
■	CHOICE OF CEREALS	149
	<i>Corn Flakes / Wheat Flakes / Choco Flakes</i>	
■	SEASONAL FRESH FRUIT BOWL	189

SOFT BEVERAGES

	TEA / COFFEE	69
	BOURNVITA	129
	CHOICE OF FLAVOURED SHAKE	139
	<i>Chocolate / Vanilla / Strawberry or Mango</i>	
	CHOICE OF LASSI	105
	<i>Sweet / Salted or Plain</i>	
	SEASONAL FRESH FRUIT JUICE	149
	CANNED FRUIT JUICE	149
	<i>Orange / Mango / Pineapple / Mix Fruit</i>	

ALL TIME FAVOURITES

SMALL PLATES

■	FRENCH FRIES (REGULAR / PERI-PERI)	140
■	CHEESE CORN BALLS	249
	<i>Mixture of american corn and cheese that melt in the mouth</i>	
■	MIX VEGETABLE PAKORA	179
■	PANEER PAKORA	199
■	CHEESE LOADED CRISPY FRIES	249
	<i>Crispy french fries topped with tasty and tangy homemade cheese sauce</i>	

PASTAS - CHOOSE FROM

■ PENNE IN ALFREDO SAUCE	249
<i>Pasta in rich creamy cheese sauce</i>	
■ PENNE ARRABIATA	249
<i>Pasta in fresh tomato sauce with chilli basil</i>	
■ VEGETABLE SANDWICH	129
<i>Tomato, cucumber and cheese</i>	
■ CHEESE CHILLI SANDWICH	159
<i>Cheese, mayo, onion and capsicum</i>	
■ LORDS CLUB SANDWICH	179
<i>Grilled paneer, rosty potato, cheese and lettuce</i>	
■ PANEER BHURJI SANDWICH	179
<i>Indian spices based masaledar crumbled paneer served between the breads</i>	
■ CHEESE GARLIC BREAD	199
<i>Loaded with mozzarella cheese, garlic butter topped with oregano& chilli flakes</i>	
■ CLASSIC PANEER TIKKA WRAP	249
<i>Wrap filled with spicy paneer & red, yellow and green pepper with tangy mayo</i>	
■ HARA BHARA KEBAB WRAP	249
<i>Flavourful harabhara kebab wrap it up in paratha with mint chutney</i>	
■ VEG SHAMMI WRAP	249
<i>A kebab authentically made from lentils enriched with flavours of garlic and onion wrap it up in paratha</i>	

APPETIZERS

SOUPS

■ TOMATO SOUP	149
■ HOT & SOUR SOUP	159
■ LEMON CORIANDER SOUP	149
■ MANCHOW SOUP	159
■ CREAM OF VEGETABLE SOUP	159
■ VEG SWEET CORN SOUP	159

SALADS

■ GREEN SALAD	109
■ RUSSIAN SALAD	149
■ PASTA SALAD	149
■ PEANUT CHAAT	129
■ ALOO CHANA CHAAT	129

FROM CLAY OVEN

■ PANEER TIKKAS CHOOSE FROM	319
<i>Hariyali / Malai / Lalmirch</i>	
■ CHATPATE ALOO TANDOOR SE	229
<i>Marinated tandoori aloo served with mint sauce</i>	
■ CHEESE NUGGETS	299
<i>Minced potato stuffed with cheese deep fried</i>	
■ VEG NUGGETS	249
<i>Minced vegetables nuggets deep fried</i>	
■ HARA BHARA KEBAB	249
<i>Minced vegetables kebab deep fried</i>	
■ TANDOORI PLATTER	399
<i>Assortment of kebabs & tikkas served with salad and mint chutney</i>	
■ SEEK KEBAB	249
<i>Minced vegetables grilles in tandoor</i>	

APPETIZERS ORIENTAL

■ PANEER CHILLI DRY/GRAVY	279
<i>Fried paneer, bell papers and vegetables in spicy soya sauce</i>	
■ CRISPY HONEY CHILLI POTATO	249
<i>Tossed french fries, bell papers and vegetables in spicy soya sauce</i>	
■ SALT AND PEPPER (CHOICE OF VEG, CORN / PANEER)	249/299
<i>choice of vegetable, corn & paneer</i>	
■ VEG MANCHURIAN DRY/GRAVY	249
<i>Veg dumplings cooked in tangy chinese sauce</i>	
■ SPRING ROLLS	249
<i>Crispy spring rolls served with hot garlic sauce</i>	
■ DRAGON POTATO	249
<i>Crispy fried sliced potato tossed with chef's special dragon sauce</i>	
■ CRISPY VEGETABLES	249
<i>Crispy vegetables cooked in tangy chinese sauce</i>	

NOODLES, CHOPSUEY & RICE

■ HAKKA NOODLES	229
■ SINGAPURI NOODLES	229
■ SCHEZWAN NOODLES	229
■ CHILLI GARLIC NOODLES	229
■ CHINESE CHOUPSUEY	229
■ VEGETABLE FRIED RICE	199
■ CHILLI GARLIC RICE	199
■ TRIPLE SCHEZWAN RICE	229

CURRIES

■ PANEER TIKKA MASALA	299
<i>Roasted paneer cubes along with belpapers and indian spices in red gravy</i>	
■ KADHAI PANEER/ PANEER HANDI	279
<i>Delightful paneer cubes tossed with tangy mix gravy with kadai masala</i>	
■ PANEER LABABDAR	279
<i>Rich combination of paneer, capsicum and onion cooked in creamy red gravy</i>	
■ PANEER JALFREZI	299
<i>Cottage cheese cooked with mix of healthy vegetables, savoury herbs and spices in tangy semi dry gravy</i>	
■ PANEER PASANDA	329
<i>Stuffed paneer on the bed of mix brown gravy</i>	
■ SHAHI PANEER	299
<i>Preparation of paneer in thick creamy gravy along with spices</i>	
■ PANEER BHURJI	329
<i>For pure paneer lover - crumbled paneer with indian spices</i>	
■ PALAK PANEER	299
<i>Cottage cheese and spices cooked in spinach puree</i>	
■ CHEESE BUTTER MASALA	329
<i>Cheese cubes, indian spices served in red gravy</i>	
■ KAJU BUTTER MASALA	349
<i>Whole roasted cashew simmer in rich tomato based gravy</i>	
■ PANEER KOLHAPURI	299
<i>Cottage cheese in coconut based gravy with authenticate kolhapuri masala</i>	
■ VEG KOFTA	299
<i>Vegetable kofta with tangy brown gravy</i>	
■ DIWANI HANDI	279
<i>Seasonal vegetables cooked in spinach gravy</i>	
■ ALOO GOBI ADRAKI	229
<i>Dry preparation of aloo and gobi with garlic masala</i>	
■ DUM ALOO KASHMIRI	239
<i>Baby potatoes cooked with kashmiri spices in red gravy</i>	
■ AMCHOORI BHINDI	239
<i>Fried lady finger in thick tomato gravy with amchoor flavour</i>	
■ MIX SUBJI MAKHANWALA	249
<i>Assorted vegetable in cooked in buttery tomato gravy</i>	
■ KHUMB MATAR HARA DHANIYA	249
<i>Mushroom and peas simmered in spinach gravy with fresh coriander</i>	
■ VEG JAIPURI	249
<i>Vegetables served with papad toping in brown gravy</i>	
■ VEG HYDERABADI	249
<i>Vegetables cooked in spicy green gravy</i>	
■ METHI MUTTER MALAI	279
<i>A special malai gravy with green peas and dried fenugreek</i>	
■ VEG KADAI	249
<i>Mixture of vegies cooked in spicy gravy flavoured with special kadai masala</i>	

₹

■ NAVRATAN KORMA	279
<i>Made with mixed vegetables, lots of dry fruit, spices in creamy gravy</i>	
■ PATTA GOBI MUTTER	229
<i>Home style preparation of cabbage , green peas and indian spices</i>	
■ DAL MAKHNI	249
<i>Black lentils & kidney beans slow cooked with lots of butter, cream and indian spices</i>	
■ DAL PALAK	219
<i>Nutritious recipe of spinach with pigeon pea lentils</i>	
■ DAL DHABA	219
<i>A protein packed lentil dish that contain 5 different lentils or dals</i>	
■ DAL TADKA /DAL FRY	219

₹

GUJARAT SPECIAL

■ LASANIYA BATETA	239
<i>Potatoes in thick spicy garlic gravy</i>	
■ SEV TAMETA	239
<i>A popular gujarati style sweet and sour curry prepared with tomato, sev, onion and other spices</i>	
■ KAJU GATHIYA	239
<i>Lady fingers stuffed with flavourful mix of ground spices</i>	
■ RINGNA BATETA	239
<i>Eggplant and potato curry</i>	
■ GUJARATI DAL /KADHI	199
■ GUJARATI KHICHDI	179

BREAD

■ LACHHA PARATHA	69
■ TAWA PARATHA	59
■ PUDINA PARATHA	69
■ TANDOORI ROTI	59
■ TAWA ROTI	39
■ MISI ROTI	59
■ CHOICE OF NAAN (Butter naan/mirch pyaaz/butter naan)	79
■ CHEESE NAAN	109
■ PANEER KULCHA	109

RICE AND ACCOMPANIMENTS

■ MINTY PANEER BIRYANI	299
■ HYDERABADI BIRYANI	259
■ KASHMIRI PULAO	299
■ VEG PULAO	199



	₹
GREEN PEAS PULAO	199
JEERA RICE	169
STEAMED RICE	149
RAITA	89
PAPAD (ROASTED / FRIED / MASALA)	39/49/59

SWEET ENDINGS

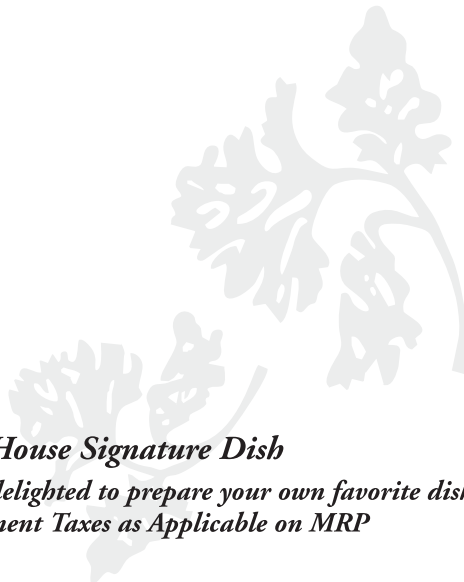
GULAB JAMUN	129
MOONG DAL HALWA	149
GAJAR HALW	149
SIZZLING BROWNIE WITH ICE CREAM	249
CHOICE OF ICE CREAM	129
MATKA KULFI	129

BEVERAGES

SERVICE OF BOTTLE WATER	49
CANNED SOFT DRINK	69
FRESH LIME WATER /SODA	59/69
COLD COFFEE/ WITH ICE CREAM	129/149
GREEN TEA	69
POT OF TEA/COFFEE	79



₹



 *House Signature Dish*
Our chefs will be delighted to prepare your own favorite dish.
Government Taxes as Applicable on MRP



AHMEDABAD | AMBAJI | AMRELI | AIROLI | ANKLESHWAR | BASAR | BELAGAVI | BENGALURU (2)
BHARUCH | BHAVNAGAR | DAHEJ | DEHRADUN | DERA BASSI | DIRANG | DWARKA | GANDHIDHAM
GIR FOREST | GUWAHATI | GOA | JAIPUR (3) | JAMMU | JAMNAGAR (3) | JODHPUR | KANKI | MORBI
MUDUBA | NATHDWARA | NAVSARI | PORBANDAR | RAJKOT (2) | RAJULA | SAPUTARA | SOMNATH
SHRIVARDHAN | SURAT | SUMERPUR | UDAIPUR | VADODARA | ZIRAKPUR

Opening Soon : BHOPAL | BETTIAH | CHINTPURNI | CHITWAN | GIR | KATRA | KOTA | KODINAR
MANDI | NOIDA | NANDED | PURULIA | RADHANPUR | SILIGURI | SANAND | SAGARA | UNA

Internationally At : NEPAL - KATHMANDU | NEPALGUNJ
USA - GEORGIA

info@lordshotels.com | www.lordshotels.com

Central Reservations : +91 73777 34777