



the ਪੁਈਰਾ ਕਹੀਪੁ

INDIAN  
**food**  
MENU



## TRADITIONAL ENGLISH BREAKFAST

Choice Of Fresh Fruit Juice-200ml

38,000/-

Choice Of Cereals Choice Of Egg

(Omelettes /Scrambled /Poached /Sunnyside /Over easy)

Grilled Chicken Sausages

(2pcs Baked Beans)

Garlic Sauteed Mushroom

Choice Of Bread

(Toasted / Plain)

Choice Of Hot Beverage

(Tea / Coffee)



## CHOICE OF EGG

Poached /Scrambled

20,000/-

Over Easy /Sunny Side Up

20,000/-

Choice of Omelette

(Plain, Masala, Cheese, Tomato, Spanish)

(All the above egg orders are served with choice of bread (plain or Toasted) and potato preparation)



## INDIAN DELIGHT

African Samosa 4pcs	10,000/-
Stuffed Paratha (Aloo /Gobhi /Paneer) (Served with Butter, Pickle, Yoghurt & Lassi)	15,000/-
Poha	19,000/-
Upma	20,000/-
Poori Bhaji	24,000/-
Channa Poori	24,000/-
Chole Bhatura (2 Nos)	24,000/-
Aloo Bhajia	24,000/-
Onion Bhajiya	24,000/-
Mixed Bhajia	27,000/-



## SIMPLY SOUTH INDIAN

Masala Dosa	24,000/-
Uttapam (Plain /Onion /Masala)	24,000/-
Mysore Masala Dosa	24,000/-
South Indian Platter (Combination of idly / wada/dosa)	30,000/-



(All the above dishes served with home made chutney and sambar.)  
(Kindly allow us to make the above preparation time minimum 20-25mins.)

## VEG SOUP

Hot & Sour Vegetable Soup	18,000/-
Sweet Corn Vegetable Soup	18,000/-
Vegetable Manchow Soup	18,000/-
Vegetable Lemon Coriander Soup	18,000/-
Rasam (Tomato / Pepper / Pineapple)	18,000/-
Vegetable Burnt Garlic Soup	18,000/-
Vegetable Clear Soup	18,000/-



## NON-VEG SOUP



Cream of Chicken Soup	19,000/-
French Onion Soup	19,000/-
Chicken Clear Soup	19,000/-
Hot & Sour Chicken Soup	19,000/-
Chicken Manchow Soup	19,000/-

## NOODLES / RICE



Vegetable Fried Rice	26,000/-
Chilli Garlic Noodles	26,000/-
Vegetable Fried Noodles	26,000/-
Vegetable Hakka Noodles	26,000/-
Vegetable Schezwan Noodles	26,000/-
Egg Fried Rice	27,000/-
Egg fried Noodles	27,000/-
Chicken Fried Rice	28,000/-
Chicken Fried Noodles	30,000/-
Mixed Fried Rice	31,000/-
Chicken Hakka Noodles	31,000/-
Triple Fried Rice	34,000/-

## VEG STARTERS

Kung Pao Paneer	33,000/-
Jalapeno Pops	33,000/-
Gulabi Cheese tikki	33,000/-
Peppery Corn	33,000/-
Chilli / Garlic Mushroom	34,000/-
Paneer 65	34,000/-
Karare Corn Tikki	35,000/-
Hara Bhara kabab	35,000/-
Veg Manchurian	35,000/-
Crispy Fried Vegetables	35,000/-
Dahi Kabab	35,000/-
Paneer Chilly Flakes	35,000/-
Paneer Garlic Schezwan Satay	35,000/-
Paneer Cambling	37,000/-



## NON-VEG STARTERS

Chilly Egg	29,000/-
Chicken Pepper Fry	35,000/-
Chicken 65	35,000/-
Bar-Be-Que Chicken Wings	35,000/-
Chicken Lollypop	35,000/-
Chef Special Chicken Lollypop	37,000/-
Chicken Pakoda	37,000/-
Chef Special Chicken 65	37,000/-
Fish Fingers	38,000/-
Tawa Fish	38,000/-
Mutton pepper Fry	38,000/-
Chilly Garlic Fish	39,000/-



## VEG TANDOOR

Paneer Kali Miri Tikka	35,000/-
Paneer Ajwaini Tikka	35,000/-
Tandoori Gobhi	35,000/-
Paneer Phadi Tikka	35,000/-
Achari Paneer Tikka	35,000/-
Multani Paneer Tikka	35,000/-
Roasted pineapple	35,000/-
Mushroom Tikka	35,000/-
Veg Tandoori Platter (Paneer /Mushroom /Stuffed Potato /Baby corn /Pineapple)	57,000/-



## NON-VEG TANDOOR

Murgh Angaar	38,000/-
Murgh Malai Kebab	38,000/-
Murgh Kali Mirch	38,000/-
Fish Tikka	38,000/-
Hariyali Murgh Kebab	38,000/-
Murgh Banjara Kebab	38,000/-
Chicken Tikka	38,000/-
Chicken Afghani	38,000/-
Murgh Tandoori Half	42,000/-
Murgh Tandoori Full	60,000/-
Assorted Non Vegetarian Platter (Fish, Chicken & Goat Meat)	65,000/-



## ORIENTAL MAIN COURSE

<b>Five Treasure Vegetables</b> (Organic farmed vegetables cooked with hot garlic sauce)	34,000/-
<b>Stir Fried Greens with Garlic Coriander Sauce</b> (green leafy vegetables cooked in stir fried method)	34,000/-
<b>Cottage Cheese in Schezwan Sauce</b> (Cottage cheese cubes cooked in schezwan style)	34,000/-
<b>Sweet &amp; Sour Vegetables</b> (Assortment of sweet & tangy oriental vegetable dish)	34,000/-
<b>Kung Pao Chicken</b> (Chicken cubes with cashewnuts, ground nuts and sweet pepper sauce)	38,000/-
<b>Sliced Chicken In Oyster Sauce</b> (Wok fried chicken cooked in oyster sauce)	38,000/-
<b>Chefs Special Fish</b> (Pan tossed fish cooked with garlic basil and hint of black pepper corn)	39,000/-
<b>Chilly Garlic Fish</b> (Sliced fish tossed with peppers and chilly garlic sauce)	39,000/-
<b>Prawns In Hot Garlic Sauce</b> (Prawns cooked in authentic garlic sauce)	47,000/-
<b>Bell Pepper Prawns</b> (Prawns are cooked with garlic and bell pepper sauce)	47,000/-

# VEG DELICACIES

<b>Dal Tadka</b> (Yellow lentils tempered with chilly, garlic & cumin seeds)	34,000/-
<b>Tawa Mushroom</b> (Mushroom with home made tomato and onion masala flavoured with chopped ginger and garlic)	34,000/-
<b>Paneer Punjabi</b>	34,000/-
<b>Paneer Angara</b>	34,000/-
<b>Kaju Paneer Masala</b>	34,000/-
<b>Aloo Gobi Adraki</b> (Medium dry ginger flavoured potato dish cooked with cauliflower and spices)	34,000/-
<b>Kadai Vegetables</b> (Mixed vegetables are cooked with freshly grounded spices and simmered in tomato gravy)	35,000/-
<b>Paneer Roganjosh</b> (Diced cottage cheese cooked in traditional kashmiri spices)	36,000/-
<b>Paneer Lasooni Mirch</b> (Cottage cheese cubes simmered in in tomato & onion gravy and flavoured with garlic)	36,000/-
<b>Paneer Tikka Lababdar</b> (A spiced tomato and cashew paste with sauted onions, & spices)	36,000/-
<b>Kaju Mutter Makhani</b> (Cashewnuts with garden fresh green peas in tomato based gravy finished with butter)	36,000/-
<b>Malai Kofta</b> (Dumplings made from home made cheese and mashed potato, nuts, simmered in white gravy finished with butter)	36,000/-
<b>Malai Mushroom</b> (Mushrooms in white royal sauce finished with fresh cream)	36,000/-
<b>Paneer Hyderabad</b> (A great creamy main dish prepared with cottage cheese, onion, curry leaves)	36,000/-
<b>Paneer Pasanda</b> (Stuffed cottage cheese triangle cooked with rich gravy)	36,000/-
<b>Paneer Tikka Masala</b> (Clay oven cooked cottage cheese simmered in tomato gravy)	36,000/-
<b>Palak Paneer</b> (Cottage cheese cooked with spinach gravy and flavoured with garlic & spices)	36,000/-
<b>Dal Makhani</b> (Black urad lentils cooked in perfection with clarified melted butter and cream)	36,000/-

## Paneer Khurchan

(Fingers of cottage cheese tossed with tomato, onion & peppers)

35,000/-

## Vegetable Chettinadu

(A flavourful vegetarian south indian dish made from home chettinadu masala)

35,000/-

## Corn Masala

(Sweet corn cooked with chefs chopped masala cooked to perfection)

35,000/-

## Tawa Vegetables

(Garden fresh vegetables Sauteed with spices Herbs, Onions & Tomato Masala)

35,000/-



# NON-VEG DELICACIES

## Egg Curry

(Spicy Boiled eggs preparation in thick masala gravy)

24,000/-

## Chicken Korma

(A mild Chicken curry Simmered in a creamy almond and Cashew sauce)

38,000/-

## Murgh Shahi Qorma

(Chicken cooked with chef's special white gravy)

38,000/-

## Chicken Tawa Masala

(Griddled chicken cooked with tomato, onion and spices)

39,000/-

## Chicken Lahori

(A North west frontier dish cooked with buttery gravy)

39,000/-

## Butter Chicken

(Velvety gravy with smoked chicken)

39,000/-

## Murgh Kadai

(A delicious, spicy & flavourful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices)

39,000/-

## Methi Murgh

(Fenugreek flavoured chicken dish)

39,000/-

## Chicken Hyderabad

(A Nizami favourite dish made with spinach and spices)

39,000/-

## Chicken Chettinadu

(A south Indian famous cuisine dish)

39,000/-

## Murgh Do-Pyaza

(Chicken cooked with double thickened onion gravy)

39,000/-

## Murgh Angara

39,000/-

## Lamb-Do-Pyaza

(Spiced Grilled Lamb dry cooked at high flame with Diced onions & spices)

39,000/-

## Chicken Hariyali Masala

(Succulent boneless chicken cooked in rich spinach gravy)

40,000/-



## FISH GRAVY

### Goan Fish Curry

(Western coastal spiced fish cubes cooked with coconut & onion gravy)

39,000/-

### Fish Masala

(Fresh water catch tilapia cubes cooked with home ground spices)

39,000/-

### Fish Green Masala

(Slow fire fish gravy cooked with green herbs)

42,000/-

### Shrimps Masala

(Shrimps are simmered in a Spicy tomato and onion thick gravy)

45,000/-

### Andhra Shrimp Curry

(Royalaseema coastal line famous preparation of shrimp curry)

45,000/-



## GOAT MEAT CURRIES

### Mutton Roganjosh

(Boneless Goat meat cooked with traditional Kashmiri style)

41,000/-

### Mutton Vindaloo

(British Indian staple goat meat gravy cooked with western ghats spices)

41,000/-

### Gosht Hari Mirch

(Tender goat meat cooked with green chilly & spinach)

41,000/-

### Southern Railway Lamb Curry

(Goat meat and potato cooked with tomato gravy)

41,000/-

### Tandoori Lamb Chops

(Claypot roasted lamb chops cooked with peppery gravy)

41,000/-

### Kheema Mutter

(Green peas & minced goat meat cooked with authentic spices)

41,000/-

### Mutton korma

(A semi preparation from the chef tender pieces of goats meat with cashewnuts and julienne of ginger)

41,000/-



## CHEF'S SPECIAL THALI

**South Indian Vegeterian Thali**  
(A Chef's everyday special Bespoke Menu  
available only for Lunch from Mon - Friday)

42,000/-

**South Indian Non Vegetarian  
Thali**  
(A chef's every day special Bespoke Menu  
available only forLunch from Mon - Friday)

46,000/-



## RICE & BIRYANI

Steamed Rice	20,000/-
Coconut Rice	22,000/-
Lemon Rice	22,000/-
Jeera Rice	22,000/-
Curd Rice	22,000/-
Bisi Bele Bath	26,000/-
Mutter Pulao	27,000/-
Veg pulao	32,000/-
Vegetable Biryani	35,000/-
Chicken Biryani	37,000/-
Mutton Biryani	38,000/-
Fish Biryani	40,000/-
Kheema Pulao	40,000/-



## INDIAN BREAD BASKET

Tawa Roti	4,000/-
Tandoori Roti	6,000/-
Plain Naan	7,000/-
Methi Naan	7,000/-
Chilli Naan	7,000/-
African Chapati	8,000/-
Butter Naan	8,000/-
Garlic Naan	8,000/-
Laccha Paratha	8,000/-
Cheese Naan	16,000/-
Basket Naan (Plain, Butter, Methi, Chilli, Garlic)	34,000/-



## PASTRIES

Gianduja Gourmet Pastry	12,000/-
Ultimate Chocolate Pastry	12,000/-
Butterscotch Pastry	12,000/-
Black Forest Pastry	12,000/-
White Forest Pastry	12,000/-
Red Velvet Pastry	12,000/-
Brownie	15,000/-
Chocolate Sacher	12,000/-
Chocolate Fudge	15,000/-
Chocolate/Strawberry Mousse	15,000/-
Lemon/chocolate Tart	15,000/-
Nutella Pastry	15,000/-
Opera Pastry	15,000/-
Sizzling Brownie (With ice cream)	20,000/-



## CAKES

Black Forest Cake	80,000/-
White Forest Cake	80,000/-
Butter Scotch Cake	80,000/-
Red Velvet Cake	90,000/-
Gianduja Cake	90,000/-
Strawberry Cake	90,000/-
Chocolate Fudge	90,000/-
Fresh Fruit Cake	90,000/-
Nutella Cake	90,000/-
Chocolate Sacher	120,000/-



Please allow a minimum of 20-25 minutes for preparation  
 All the dishes can be prepared as per your liking (Mild, Medium, Spicy).  
 Please let our service associate know if any allergies or dietary requirements.  
 In-room dining will be charged 10,000 UGX as applicable.  
 Left over food packing charges 2,000 UGX as applicable.  
 Inclusive of tax

*Thank you!*

*For coming Please visit again*

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**OPEN - 7:30am Close - 10:00pm**