COZZET®
ROYALE

Gossip
BISTRO

ALLERGEN INDICATORS


Contains Milk


Contains
Wheat/Rye/Barley/Oats


Contains Nuts


Contains Soy


Contains Egg


Contains Crustacean


Contains Sulphate


Contains Mushrooms

CF
Contains Fish


Spicy



Round the clock

Vegetarian Non-Vegetarian

Please inform our Service Associate in case you are allergic to any of the following ingredients–

Fish, shell fish and their products | Milk and dairy products | Wheat and wheat products | Peanuts, soya, tree nuts, sesame seed and other nuts | Mushroom or edible fungi| any other ingredient

Our Chef would be delighted to design your meal without them.
Refined vegetable oil/butter/ desi ghee has been used in preparation.

Gossip Bistro
Quench Your Thirst

Daily beverages.

Tea – 109/-

Tea leaves milk & sugar mix with fresh water well cooked in sauce pan on high flame

Hot Coffee – 149/-

Coffee powder, milk & sugar well cooked in saucepan on high flame

Virgin Mojito – 199/-

Fresh lime juice, lime cordial, sugar syrup, brown sugar, salt, lemon chunks & mint leaves

Blue Angel – 199/-

Blue curaçao syrup, lime juice, lemonade & ice cubes

Lassi – Sweet/Salted – 199/-

Fresh yogurt & milk blend with sugar/salt with **roohafza** garnished with coconut powder & cherries / cumin powder

Fresh Lime Soda – Sweet/Salted/Mix - 119/-

Fresh lime juice, salt/sugar syrup topped-up with sparkling water garnish with lemon slice/cherry

Choice Of Canned Juice – 149/-

Pineapple, mixed, guava, apple, orange

Shakes.

Vanilla, Strawberry, Chocolate & Butter Scotch – 249/-

Choice of ice cream blend with milk & frappé powder

Cold Coffee Plain – 199/-

Chocolate ice cream blend with milk & frappe powder garnish with chocolate sauce & waffles

Cold Coffee With Ice Cream – 249/-

Chocolate ice cream blend with milk & frape powder garnish with chocolate ice cream, chocolate sauce & waffles

Regular beverages.

Mineral Water – On M.R.P

Cold drink (can) – 99/-

Red bull – 199/-

***All extra taxes as applicable.**

Gossip bistro

Increase your hunger with soups.

12:00 Noon 10:30 PM

Chinese

Hot & sour – veg / nonveg – 199/249

Juliennes of vegetables/chicken cooked in hot & sour broth.

Manchow – veg / nonveg – 199/249

***Brunoise** of vegetables / chicken tempered with garlic & soya sauce*

Peking – veg / nonveg – 199/249

Chopped veg, mushrooms, tossed with ginger cooked in vegetables broth

Sweet corn – veg/nonveg – 199/249

Creamy corn paste seasoned with vegetables / chicken stock

Lemon & coriander – veg – 199/-

A famous CHINESE SOUP, VEGETABLE STOCK FLAVORED WITH LEMON & CORIANDER

CONTINENTAL

Cream Of Tomato – 249/-

Smooth texture of tomato **purée** served with cream & bread croutons

Tomato Basil – 249/-

Smooth texture of tomato **purée** served flavored with basil leaves.

Minestrone Veg– 249/-

Thick Italian soup filled with diced of pasta & healthy low-fat vegetables.

Cream Of Chicken – 299/-

Chicken chunks basic roux thinned with cream & milk cooked with broth.

Thai

Tom Yum – Veg/Nonveg – 249/279

Veg broth brimming with aromas of lemongrass, fresh lime juice, chilly galangal & coriander

Indian sherbets.

National Soup – Mulligatawny – 279/-

Potatoes & carrots cooked with spices & lentils blended into puree & finish with coconut milk.

Tamatar Aur Dhaniya Ka Shorba – 249/-

Broth of fresh tomato with hint of coriander, Indian herbs & spices.

Murgh Peshawari Shorba – 279/-

Chicken stock flavored with Indian spices.

***All extra taxes as applicable.**

Gossip bistro
Pizzas & breads
12:00 Noon 10:30 PM

PIZZAS & BREADS

Pomodoro Bruschetta – veg/nonveg – 249/299

An Italian hot dish constantly grilled

Cheese Chilli Toast – 249/-

A great combination of toasted bread & cheese

Cheese Garlic Bread – 249/-

Garlic bread topped with cheese & garlic baked in oven

PIZZAS.

Garden fresh corn pizza – 349/-

Pizza base topped with fresh vegetables – capsicum, onions, tomatoes & cheese baked in pizza oven

Margherita – 349/-

Pizza base topped with fresh tomatoes & cheese baked in pizza oven

Paneer tikka pizza – 399/-

Pizza base topped with paneer tikka & cheese baked in pizza oven

Corn & cheese pizza – 399/-

Pizza base topped with American corn & cheese baked in pizza oven

Cheese pizza – 399/-

Pizza base topped with only cheese baked in pizza oven

Peri-peri chicken pizza – 399/-

Pizza base topped with peri-peri chicken chunks & cheese baked in pizza oven

Chicken tikka pizza – 399/-

Pizza base topped with tandoori chicken tikka & cheese baked in pizza oven

Gossip special pizza – veg/nonveg – 449/499

Sandwiches.

Veg grilled sandwich – 225/-

Jumbo white bread stuffed with coleslaw & cheese, grilled in sandwich griller

Cheese & corn grilled sandwich – 249/-

Jumbo white bread stuffed with American corn & cheese, grilled in sandwich griller

Chicken grilled sandwich – 249/-

Jumbo white bread stuffed with chicken coleslaw, grilled in sandwich griller

Chicken club sandwich – 299/-

Triple slice jumbo white bread stuffed with chicken coleslaw & egg, grilled in sandwich griller

Wraps.

Veg Wrap – 199/-

Shallow fried tortilla bread stuffed with Indian vegetables & spices

Chicken Wrap – 299/-

Shallow fried tortilla bread stuffed with tossed chicken & Indian spices

Mexican Wrap – 325/-

Shallow fried tortilla bread stuffed with tossed chicken chunks mixed with herbs & Mexican spices

***All extra taxes as applicable.**

Gossip bistro

Increase your hunger with appetizers

12:00 Noon 10:30 PM

CHINESE CUISINE.

Veg Salt & Pepper – 349/-

Deep fried fresh vegetables tossed in sesame oil with salt & pepper

Crispy Chilli Corn – 299/-

Butter fried American corns with chopped pimento, onion & green chilies tossed soya sauce

Chilli Button Mushroom – 349/-

Deep fried mushroom tossed in soya garlic sauce

Crispy Honey Chilli Potatoes – 349/-

Diced juliennes potatoes deep fried tossed with schezwan sauce & honey garnished with sesame seeds

Crispy Chilli Paneer – 399/-

Deep fried diced cottage cheese, capsicum & onions tossed with soya garlic sauce

Paneer – 65 – 399/-

Deep fried cottage cheese tossed in schezwan sauce with peanuts & curry leaf garnish with watermelon seeds

Pimento Cheese Rolls – 399/-

Stuffed with cheese & spinach served with sweet chilli sauce

Veg Spring Rolls – 399/-

Stuffed with cheese & spinach served with sweet chili sauce

Thai Rolls – 399/-

Stuffed with juliennes English vegetables served with sweet chilli sauce

For non-veg lovers

Chicken lollipop – 449/-

Marinated chicken legs, deep fried & tossed with hot garlic sauce

Drums of heaven – 449/-

Coated chicken legs deep fried & served with schezwan sauce

Kung pao chicken – 449/-

Spicy stir-fried chunks of chicken wok tossed with soya chili sauce

Crispy chilli chicken – 449/-

Boneless chicken deep fried with capsicum, onion & tossed in soya garlic sauce

Yakitori crispy chilli fish – 449/-

Fish marinated with Japanese spices tossed in yakitori sauce

***All extra taxes as applicable.**

Gossip bistro

Increase your hunger with appetizers

12:00 Noon 10:30 PM

CONTINENTAL CUISINE.

Vegetables Chilli Bullets – 299/-

Mashed vegetables crumbled with bread crumbs

Mushroom Bourbon with Cocktail Sauce – 349/-

Stuffed mushroom with grated cheese & spinach served with cocktail sauce

Veg Nuggets with Barbecue Sauce – 299/-

Combine with mix herbs & coated with corn flakes

Corn Cheese Balls – 349/-

Crushed corns in fused in shredded cheese

Tacos With Salsa - - 349/-

Folded tortilla breads stuffed with English vegetables served with salsa sauce

Veg bruschetta – 349/-

Toasted Italian bread topped with a mixture of fresh tomatoes, basil, garlic, olive oil, herbs & cheese.

Cottage Cheese Finger – 299/-

Cottage cheese finger style battered with breaded & deep fry & serve with tartar sauce

Cheese Masala Fries with Peri-Peri Sauce – 249/-

Potatoes strips drying & deep fried, loaded with cheese & Peri-Peri sauce.

Cheesy Chilly Toast - 359/-

White bread slices topped with cheese, chilli & garlic baked in oven

For Non Veg Lovers

Peri-Peri Chicken – 399/-

Wok tossed chunks of chicken with Peri-Peri sauce

Chicken Nuggets – 349/-

Deep fried mines chicken coated with cornflakes serve with cocktail sauce

Fish Finger – 449/-

Battered fish deep fried serve with tartar sauce

Fish & Chips – 449/-

Battered fish deep fried serve with tartar sauce

***All extra taxes as applicable.**

Gossip bistro

Starters

12:00 Noon 03:30 PM & 07:00 PM TO 10:30 PM

SHAAM – E – AWADH.

Tandoori Veg Platter – 699/-

Paneer tikka, Dahi kebab, stuffed mushroom & stuffed tandoori aloo

Paneer Tikka – Achari / Ajwain / Hari Mirch, - 399

Cubes of cottage cheese marinated in yoghurt, mustard oil & Indian spices cooked in clay oven

Paneer Tikka – Afghani / Kali Mirch – 399/-

A middle east preparation marinated in ajwain, poppy seeds & cashew paste

Shahi Nazakat – 349/-

Stuffed potatoes with cream, mawa, & blended vegetables

Dahi Ke Sunehare Kebab – 349/-

Hung yoghurt marinated with Indian spices & shallow fried

Sabz –e-Awadh kebab – 349/-

A traditional preparation of mashed vegetables & Indian herbs

Cheese tandoori khumb – 399/-

Garden fresh mushrooms marinated in Indian herbs; spices cooked with cheese in Indian clay oven

NOSH FARMAEYE – NONVEG ..

Tandoori Non-veg Platter 799/-

Chicken tikka, mutton seekh, fish tikka & chicken malai tikka

Murgh Peshawari – H/F – 449/649

Whole chicken marinated with tandoori masala, mustard oil & ginger garlic paste cooked in India clay oven

Murgh Tikka- Angara/Achari – 399/-

Marinated chicken with Indian spices curry leaf's, mustard, chopped garlic, ginger & yoghurt cooked in Indian clay oven

Nizami Seekh – 449/-

A traditional preparation of minced chicken with Indian herbs

Seekh-E-Kabul – 649/-

Finely minced lamb, assembled with Indian spices & skewed in Indian clay oven

Mutton Boti On Tawa – 649/-

Chunks of boneless mutton it's a semi-gravy preparation with Indian spices

Shaan-E-Pasliyan –649/-

Mutton chap marinated in Indian spices & cooked in lagan

Jalpari Fish Tikka – Ajwain/Sarson/Achari – 599/-

Boneless fish marinated in Indian spices & herbs cooked in Indian clay oven

***All extra taxes as applicable.**

Gossip bistro
2nd course
12:00 Noon 10:30 PM

RICE & NOODLES.

Chowmein– Veg/Nonveg – 249/349

Combination of vegetables & noodles cooked in Chinese wok

Chilli Garlic Noodles – veg/nonveg 259/349

Combination of mix vegetables, chilly garlic sauce garnish with roasted brown garlic cooked in Chinese wok

Schezwan Noodles – Veg/Nonveg – 249/349

Combination of vegetables & noodles tossed in schezwan sauce cooked in Chinese wok

Hakka Noodles - Veg/Nonveg – 249/349

Boiled noodles stir fried with mild sauce & vegetables cooked in Chinese wok

Pan Fry Noodles - Veg/Nonveg – 249/399

Stir fried noodles in a pan & topped with vegetable sauce/chicken sauce garnish with vegetable/poached egg

Fried Rice – Veg/Nonveg – 249/349

Boiled rice mixed with vegetables/chicken tossed with soya & garlic sauce cooked in Chinese wok

Triple Schezwan Rice – Veg/Nonveg – 249/349

Boiled rice mixed with vegetables/chicken tossed with schezwan sauce cooked in Chinese wok

Burnt Garlic Rice – Veg/Nonveg – 249/349

Boiled rice mixed with vegetables/chicken tossed with soya garlic sauce cooked in Chinese wok garnished with brown garlic

MAIN COURSE – GRAVY.

Chilli Paneer with Gravy – 349/-

Diced cottage cheese, capsicum & onion tossed in soya garlic sauce cooked in Chinese wok

Veg Manchurian with gravy – 299/-

Mix vegetables dumplings tossed with schezwan sauce cooked in Chinese wok

Vegetables In Hot Garlic Sauce – 349/-

English vegetables mix with hot & garlic sauce cooked in Chinese wok

Vegetables In Schezwan Sauce – 349/-

English vegetables mix with schezwan sauce cooked in Chinese wok

Chilly Chicken with Gravy – 399/-

Diced boneless chicken, capsicum & onion tossed in soya garlic sauce cooked in Chinese wok

Chicken Manchurian with Gravy – 399/-

Chicken dumplings tossed with schezwan sauce cooked in Chinese wok

Thai Curry, Green/Red – Veg/Nonveg – 399/449

A traditional preparation of Thai cuisine made through curry paste, coconut milk/ water, meat & herbs

***All extra taxes as applicable.**

Gossip bistro
2nd course
12:00 Noon 10:30 PM

CONTINENTAL.

Paneer Shashlik Sizzler – 399/-

Marinated succulent paneer cubes & vegetables cooked in barbecue sauce served with Mexican rice

Grilled Cottage Cheese with Barbeque Sauce – 399/-

Vegetables tossed in butter & served with grilled cottage cheese & topped with BBQ sauce

Veg lasagna – 399/-

Mixed English vegetables, cheese & lasagna sauce baked in an oven seasoned with oregano & basil

Veg Cannelloni – 399/-

Spinach & Ricotta filling with cannelloni tomato basil sauce & melted cheese

Baked Veg – 399/-

Vegetables mixed with cheese, cream & baked in an oven

Grilled Fish in Lemon Butter Sauce/Brown Sauce – 449/-

Fish fillet grilled with lemon butter sauce/brown sauce a-compliment with English sauté vegetables & herbs rice

Chicken Stroganoff – 449/-

A signature Russian preparation of chicken breast cooked in espagnole sauce

Chicken Espetada – 399/-

Chicken marinated, battered, grilled & wok tossed with garlic olive oil

Choice of pasta . Veg & nonveg

Arrabiata /Alfredo /Pesto Sauce – (Penne / Fusilli / Marconi / Bow-Tie) – 349/449

A compliment with garlic brads

Pesto Spaghetti – 299/349

Spaghetti pasta mixed with vegetables/chicken cooked in pesto sauce a compliment with garlic breads

Spaghetti Aglio-e-Olio – 299/349

Evoo, garlic, confit, basil, pepperoncino, grana Padano, cherry tomato, garlic cottons a compliment with garlic brads

***All extra taxes as applicable.**

Gossip bistro

Starters

12:00 Noon 03:30 PM & 07:00 PM TO 10:30 PM

PANEER AAPKI PASAND SE ..

Shahi Paneer – 449/-

A shahi preparation of paneer cubes cooked in white cashewnuts gravy mix with butter & cheese

Paneer lababdar – 349/-

Paneer cubes cooked in brown onion & tomato gravy mix with cheese and Indian spices

Paneer Makhan Wala – 349/-

Paneer cubes cooked in tomato tangy gravy mixed with butter & Indian spices

Mirchi Paneer Kadhai Se– 399/-

Paneer cubes cooked in brown onion gravy mix with onion & capsicum & Indian spices

Paneer Do Pyaza – 349/-

Paneer cubes cooked in brown onion gravy mix with cubes of onion & Indian spices

Paneer Tikka Masala – 399/-

Roasted paneer cubes cooked in brown onion & tomato gravy & Indian spices

TAZI HARI SABZ BAHAR ..

Veg Jaipuri – 299/-

Mixed vegetables cooked in Indian spices & herbs garnished with roasted papad

Kadhai Mix Vegetable – 299/-

Assorted Indian vegetables mixed with Indian spices cooked in roasted Indian gravy

Khumbh Mater Makai – 349/-

Mushroom, green peas & baby corn mix with Indian spices & cooked in onion & tomato gravy

Aloo Aapki Pasand – Heeng Aur Jeera/Mater/Methi /Dhaniya - 249

Variety of diced boiled potatoes & garnished with shredded ginger & coriander

Punjabi kofta – 299/-

Stuffed veg kofta cooked in Indian roasted gravy & Indian spices

Shahi Malai Kofta – 349/-

Fried cottage cheese dumpling mixed with cashewnuts gravy, garnished with sour cream & dry fruits

Aloo Dum Banarasi – 299/-

Stuffed baby potatoes cooked in banarasi style gravy garnish with coriander leaves & Indian spices

CHOICE OF DAL ..

Dal Tadka – 249/-

Arhar dal cooked in tempered with green chillies, cumin seeds & curry leaves finish with garlic tadka

Dal Makhni – 299/-

Black urad dal, razma, chana cooked with all Indian spices & finished with butter & cream

Dal Bukhara – 329/-

A harmonious combination of black urad dal & ginger & garlic

***All extra taxes as applicable.**

Gossip bistro
2nd course
12:00 Noon 03:30 PM & 07:00 PM TO 10:30 PM

DAWAT-E-GOSHT

Mutton Rara – 599/-
Mutton lamb, cooked in keema & onion brown gravy & Indian spices

Bhuna Gosht – 599/-
Mutton lamb, cooked in thick onion brown gravy & Indian spices

Mutton Rogan Josh – 599/-
Roasted pieces of mutton lamb, cooked tomato & yellow gravy with rogan & Indian spices

Murgh Makhan Wala – boneless/with bone – 449/399
Chicken pieces cooked in rich tomato tangy gravy & butter

Kadhai Chicken – 399/-
Chicken pieces, capsicum & onion cooked in brown onion gravy, tomato gravy & khade Indian spices

Chicken lababdar – 449/-
Chicken pieces cooked in tangy gravy with cheese

Chicken Tikka Masala – 449/-
Roasted chicken in tandoor & tossed with tangy spicy gravy

Chicken Rara – 499/-
Chicken cooked in keema & onion brown gravy with Indian spices

Chicken Ghee Roast – 499/-
Chicken cooked in curd, onions, jaggery, tamarind, garlic & curry leaves garnished with ginger

Machi Ka Jhol – 449/-
A preparation belongs from West Bengal cooked in tomato paste, onion, mustard sauce & potato

Egg Curry – 249/-
2 pieces of boiled egg cooked in home style curry

***All extra taxes as applicable.**

Gossip bistro
2nd course
12:00 Noon 03:30 PM & 07:00 PM TO 10:30 PM

BASMATI KI KHUSHBOO ..

Choice of pulao – 249 – jeera / peas / veg / steamed Rice - 179/-

Lazeez Biryani

Veg biryani with raita – 249/-
Basmati rice mixed with Indian vegetables & Indian spices

Chicken biryani with raita – 399/-
A signature Awadhi preparation, basmati rice, chicken & Indian spices dumpukht in lagan

Gosht dum biryani with – 449/-
A very old traditional preparation, basmati rice, mutton & Indian spices dumpukht in lagan

Tandoor ki rotiyan

Tandoori roti – plain/butter – 49/59
Indian bread made with wheat flour, cooked in Indian clay oven

Paratha – laccha/mirchi – 59/69
Indian tandoori paratha made with wheat flour & green chillies cooked in Indian clay oven

Nan – plain/butter/garlic/cheese – 49/59/69/89
Indian tandoori bread made with white flour cooked in Indian clay oven

Kulchas – paneer/onion/aloo/mix – 59/49/49/49
Indian tandoori bread made with white flour cooked in Indian clay oven

Missi roti – plain/butter – 49/59
Indian tandoori bread made with gram flour cooked in Indian clay oven

***All extra taxes as applicable.**

Gossip bistro

Accompaniments.

12:00 Noon 10:30 PM

CHOICE OF SALADS.

Garden fresh salad – 199/-

Cuts of garden-fresh vegetables salad

Kachumber salad – 199/-

Chopped vegetables tossed with lemon juice, red chilli & pepper

Russian salad – 199/-

Boiled vegetables mixed with mayonnaise dressing

Hawaiian salad - 199/-

Juliennes of fresh vegetables, lettuce dressed with cocktail sauce

Caesar salad – 249/-

A traditional Roman salad combination of lettuce, croutons & parmesan cheese

Curd preparations.

Pineapple raita – 119/-

Yoghurt mixed with pineapple slices, come with a sweet taste

Mix fruits raita – 119/-

Yoghurt mixed with tinned fruits comes with sweet taste

Boondi raita – 99/-

Yoghurt mixed with boondi, red chilli powder, cumin seeds powder & salt

Mix veg raita – 99/-

Yoghurt mixed with chopped tomato & onion, red chilli powder, cumin seeds powder & salt

Kuch Meetha Ho Jaye

Gulab Jamun with Rabri – 199/-

A traditional Indian sweet

Sizzling chocolate brownie with Ice cream – 249/-

A famous bakery dessert served on sizzler platter with ice cream

Choice of Ice cream – 149/-

Butter scotch / strawberry / vanilla / kesar pista / chocolate

Sundae – single / double / triple – 199 / 249 / 299

Ice cream as per your choice garnished with dry fruits & cocktail sauce

***All extra taxes as applicable.**

COZZET®
ROYALE

Thanks For Visit