



FIORIC

HOTEL

CAFÉ
IRO  **SIA**

SOUPS

- **Creamy Truffle Mushroom Cappuccino Soup** ₹ 229/-
(Served with assorted Garlic bread and butter)
- **Lemon Coriander Veg Soup** ₹ 199/-
- ▲ **Lemon Coriander Chicken Soup** ₹ 229/-
(Served with chili vinegar & soya sauce)
- **Vegetable Manchow Soup** ₹ 199/-
- ▲ **Chicken Manchow Soup** ₹ 229/-
(Served with chili vinegar & soya sauce)
- **Vegetable Hot & Sour Soup** ₹ 199/-
- ▲ **Chicken Hot & Sour Soup** ₹ 229/-
(Served with chili vinegar & soya sauce)
- ▲ **Cream of Chicken Soup** ₹ 229/-
(Served with assorted Garlic bread and butter)
- **Tomato Dhania Shorba** ₹ 199/-
(A light and comforting tomato & fresh coriander soup, gently spiced and slow-simmered for a refreshing, aromatic finish)

APPETIZER

- **Corn & Cheese Cigar Roll** ₹ 389/-
(Bread crumb coated crispy cheese & corn roll served with cocktail dip)
- ▲ **Dragon Roll** ₹ 359/-
(A delicious uramaki sushi roll, featuring a combination of shrimp tempura, unagi (eel), and avocado)
- **Spinach and Herb Stuffed Baked Mushroom** ₹ 399/-
(Marinated stuffed mushrooms baked with spinach, herb and cheese)

- **Crispy Chilli Baby Corn** ₹ 329/-
 (Crunchy deep fried baby corn tossed in oriental sauce)
- **Tangra Style Chilli Paneer** ₹ 399/-
 (Crispy batter fried cottage cheese tossed with bullet chilli)
- **Corn Salt & Pepper** ₹ 329/-
 (Crunchy American sweet corn tossed in peppers and spices)
- **Classic Darjeeling Momo** ₹ 329/-
 (Steam thin dough wrapper filled with vegetable & cheese served with special Himalayan dip)
- **Classic Sushi (Avocado)** ₹ 429/-
 (Japanese nori-sheet preparation of sushi rolls with avocado and carrot filling. served with sesame-soy dip and wasabi)
- ▲ **Classic Sushi (Fish)** ₹ 499/-
 (Japanese nori-sheet preparation of sushi rolls with fish filling. Served with sesame-soy dip and wasabi)
- **Stuffed Kulche Chole Bites** ₹ 329/-
 (There is no bad time for Chole Kulche ! Bite size stuffed kulche served with small portion of pindi chole, mint chutney, yogurt dip and onion ring salad)
- **Chota Buttery Aloo** ₹ 299/-
 (Delicious stuffed potato marinated in spices mustard yoghurt and cooked on char-grill)
- **Dahi Ka Kabab** ₹ 379/-
 (Floric Special appetizer Kabab made with Hung curd flavoured with spices)
- ▲ **Crispy Fried Chicken Strip** ₹ 429/-
 (Crispy crumbed chicken supreme accompany with paprika aioli)
- ▲ **B.B.Q Chicken Wings** ₹ 449/-
 (Crispy fried chicken wings tossed in piquant B.B.Q sauce)

- 
Prawns Tempura ₹ 599/-
 (Crispy crumbed herb marinated tiger prawns accompany with paprika aioli)
- 
Tangra Style Chilli Chicken / Prawn ₹ 449 / 599/-
 (Crispy batter fried paneer tossed in slightly sweet, spicy, hot and tangy chili sauce)
- 
Drums of Heaven ₹ 429/-
 (Crispy batter fried chicken lollipop tossed in veggies and oriental sauce)
- 
Fish Finger with Tartar Sauce ₹ 479/-
 (Panko coated finger fish fillet deep fried and served with tartar sauce)

TANDOOR – (VEG)

ALL TANDOORI ITEMS WILL BE AVAILABLE FROM
12:00 PM - 3:30 PM & 7:00 PM - 10:30 PM

- 
Kumbh Ki Galouti ₹ 349/-
 (Marinated tender mushroom melts in the mouth)
- 
Cheesy Paneer Vekru Tikka ₹ 349/-
 Creamy malai paneer marinated in spiced yogurt with ajwain and cooked on char-grill
- 
Malai Broccoli ₹ 379/-
 (Char-grilled broccoli florets marinated in rich cream, cashew paste, cheese and mild spices, finished in a smoky tandoor style for a soft, melt-in-the-mouth texture)

TANDOOR – (NON VEG)

ALL TANDOORI ITEMS WILL BE AVAILABLE FROM
12:00 PM - 3:30 PM & 7:00 PM - 10:30 PM

- 
Fish Afghani ₹ 479/-
 Traditional tandoori fish afghani tikka with flavourful tastes
- 
Fish Ajwain ₹ 479/-
 (Tender fish pieces marinated with aromatic ajwain (carom seeds), gentle spices, and herbs, then cooked to perfection for a delicately spiced dish with a warm, earthy flavour)
- 
Lemon Grass Pomfret ₹ 599/-
 Traditional tandoori lemon grass pomfret with flavourful tastes

- 
Tandoori Prawn ₹ 599/-
 (Juicy prawns marinated in yoghurt, tandoori spices, and herbs, then char-grilled for a smoky finish with bold, authentic flavours)
- 
Tandoori Chicken (Half / Full) ₹ 399/ 789/-
 Creamy malai paneer marinated in spiced yogurt with ajwain and cooked on char-grill
- 
Chicken Talvar ₹ 529/-
 (A Floric favourite! Fiery and fiery presentation of chicken on a sword!)
- 
Lasooni Murg Tikka ₹ 429/-
 (Boneless cubes of chicken marinated in spiced yogurt with garlic and cooked on char grill)
- 
Traditional Chicken Tikka ₹ 419/-
 (Traditional tandoori chicken tikka with flavourful tastes)
- 
Lacknawi Galouti Kabab (Mutton) ₹ 649/-
 (Melt-in-the-mouth minced meat kababs, delicately spiced with traditional Awadhi flavors, slow-cooked to a soft, velvety texture and finished with a hint of smokiness)

FINGER BITES

- 
Truffle CC Wonton ₹ 329/-
 (Crispy wontons filled with silky cream cheese, delicately infused with truffle oil, served golden and indulgent with a light aromatic finish.)
- 
French Fries with Peri Peri ₹ 229/-
 Crispy fried potato chips seasoned with special chef spices & dips
- 
Nachos with Salsa Dip ₹ 279/-
 (Crispy corn tortilla chips served with a fresh, tangy salsa made from ripe tomatoes, onions, herbs, and a hint of spice—perfect for sharing or as a flavourful starter.)
- 
Masala Peanuts ₹ 199/-
 (Roasted ground peanut mixed in vegetables and tangy spices)
- 
Roasted Masala Papad ₹ 199/-
 (Roasted Indian papad served with piquant masala)
- 
Cheese Balls ₹ 259/-
 (Golden-fried, crispy cheese balls with a crunchy coating and a soft, gooey centre—perfectly indulgent and irresistibly tasty)

SANDWICH

- 
Veg Club Sandwich ₹ 399/-
 (Plain or toasted breads layered with lettuce, cucumber, tomato, marinated cottage cheese served with French fries/ wedges)
- 
Grilled Veg Sandwich ₹ 329/-
 (Grilled stuffed layered with tomato, cucumber, bell peppers, lettuce, cheddar cheese served with French fries/ wedges)
- 
Non - Veg Club Sandwich ₹ 449/-
 (Plain or toasted breads layered with lettuce, cucumber, tomato, grilled chicken, cheese served with French fries/ wedges)
- 
Grilled B.B.Q Chicken Sandwich ₹ 399/-
 (Grilled stuffed layered with lettuce, barbeque tossed chicken served with French fries/ wedges)

SALAD

- 
Caesar Salad with Sundried Tomato & Olive ₹ 259/-
 (Romaine lettuce, Parmesan, croutons, sundried tomato mixed with classic caesar dressing)
- 
Florice Fruit Salad ₹ 269/-
 (Seasonal cut fruit served with lemon wedges)
- 
Watermelon Feta Salad ₹ 369/-
 (A refreshing mix of juicy watermelon cubes and creamy feta cheese, lightly tossed with fresh herbs and a hint of citrus for a perfect balance of sweet and Savory)
- 
Garden Fresh Green Salad ₹ 199/-
 (Fresh slice of cucumber, tomato, carrot, onion, ice burg lettuce served with lemon wedges & chilli)
- 
Sprout Salad ₹ 229/-
 (A wholesome blend of fresh sprouts tossed with crunchy vegetables, herbs, and a light zesty dressing—healthy, refreshing, and full of flavour)
- 
Classic Caesar Salad with Grilled Chicken ₹ 299/-
 (Romaine lettuce, parmesan croutons, sundried tomato mixed with classic caesar dressing and topped with grilled chicken breast)
- 
Classic Caesar Salad with Grilled Prawns ₹ 349/-
 (Romaine lettuce, parmesan croutons, sundried tomato mixed with classic caesar dressing and topped with grilled prawns)

CHOICE OF YOGURT

- Plain Curd ₹ 179/-
- Raita (Vegetable / Bundi / Pineapple) ₹ 199/-

CONTINENTAL CUISINE

PASTA

- Penne or Spaghetti Choice of Your Sauce ₹ 429/-
(Alfredo/ Pomodoro / Aglio e olio / creamy pesto ala Genovese)
- Macaroni Cheese Pasta ₹ 429/-
(Classic macaroni tossed in a rich, creamy cheese sauce, baked or finished to perfection for a comforting, cheesy delight)
- Wild Mushroom Risotto ₹ 449/-
(Slow cooked Arborio rice with flavourful wild mushroom sauce)
- ▲ Creamy Chicken Risotto ₹ 489/-
(Slow cooked Arborio rice with chicken flavourful wild cream sauce)
- Add Chicken ₹ 99/-
 Add Mushroom ₹ 99/-
 Add Vegetables ₹ 99/-

PIZZA (THIN CRUST)

- Margherita ₹ 399/-
(A classic Italian favourite topped with rich tomato sauce, melted mozzarella, and fragrant basil on a perfectly baked crust—simple, fresh, and delicious)
- Smoked Farmhouse Pizza ₹ 429/-
(A hearty pizza loaded with fresh garden vegetables, olives, and mushrooms over a rich tomato base, topped with melted mozzarella on a crisp, golden crust)
- ▲ Smoked Classic Chicken Pizza ₹ 479/-
(A flavourful pizza topped with tender, seasoned chicken, rich tomato sauce, and melted mozzarella cheese on a perfectly baked crust for a satisfying bite)

SIZZLERS

- **Classic Veg Sizzler** ₹ 499/-
 (A sizzling platter of assorted vegetables, paneer cutlets, and fries served on a hot plate with savory sauce—aromatic, colourful, and irresistibly delicious)
- ▲ **Classic Chicken Sizzler** ₹ 549/-
 (A sizzling hot platter of juicy, marinated chicken served with sautéed vegetables, fries, and flavourful sauce—smoky, hearty, and satisfying)

OTHERS

- ▲ **Classic Fish & Chips** ₹ 599/-
 (Traditional batter fried Bhekti fish fillet served with fries & tartar sauce)
- ▲ **Grilled Fish with Sage Brown Butter Sauce** ₹ 619/-
 (Sage & lemon infused Kolkata Bhekti served with creamy mash potato, sauteed veggies and brown butter sauce)



CHINESE CUISINE



NOODLES

- ▲ **Hakka Noodles** ₹ 349 / 399 / 449/-
 (Veg / Chicken / Mix)
- ▲ **Chilli Garlic Noodles** ₹ 349 / 399 / 449/-
 (Veg / Chicken / Mix)
- ▲ **Singapore Noodles** ₹ 399 / 449 / 499/-
 (Veg / Chicken / Mix)
- ▲ **Pan Fried Noodles** ₹ 399 / 449 / 499/-
 (Veg / Chicken / Mix)

FRIED RICE

- ▲ **Classic Fried Rice** ₹ 349 / 399 / 449/-
 (Veg / Chicken / Mix)

  **Chilli Garlic Rice** ₹ 349 / 399 / 449/-
(Veg / Chicken / Mix)


  **Hot Basil Fried Rice** ₹ 349 / 399 / 449/-
(Veg / Chicken / Mix)


ORIENTAL GRAVY PLAZA (VEG / NON-VEG)

  **Veg / Chicken Manchurian** ₹ 329 / 379/-
(Crispy fried Veg / chicken tossed in a tangy, spicy Indo-Chinese sauce with garlic, soy, and peppers for a bold, flavour-packed favourite)

 **Chilli Chicken** ₹ 379/-
(Crispy chicken pieces tossed with green chillies, garlic, onions, and peppers in a spicy, tangy Indo-Chinese sauce)


 **Sweet & Sour Chicken** ₹ 329/-
(Crispy chicken pieces tossed in a vibrant sweet and tangy sauce with bell peppers and pineapple for a perfect balance of flavours)

 **Kung Pao Chicken** ₹ 379/-
(Wok-tossed chicken with roasted peanuts, dried chillies, and vegetables in a bold, spicy-savoury sauce with classic Sichuan flavours)

 **Chilli Garlic Prawn** ₹ 599/-
(Succulent prawns stir-fried with fresh garlic, red chillies, and aromatic sauces for a spicy, flavourful seafood delight)

 **Vegetable in Choice of Sauce** ₹ 329/-
(Hot garlic/ Kung pao/chili garlic/oyster/ Schzwan)

 **Paneer in Choice of Sauce** ₹ 359/-
(Hot garlic/ Kung pao/chili garlic/oyster/ Schzwan)

 **Diced Chicken in Choice of Sauce** ₹ 379/-
(Hot garlic/chili garlic/oyster/ Schzwan)

 **Fish in The Choice of Sauce** ₹ 419/-
(Hot garlic/ Kung pao/chili garlic/oyster/ Schzwan)

INDIAN CUISINE (MAIN COURSE - VEG)

(All the vegetarian foods are also available without onion & garlic)

- ☐ Paneer Makhani** ₹ 389/-

(Soft cubes of paneer simmered in a rich, creamy tomato-butter gravy, delicately spiced and finished with a touch of cream for a smooth, indulgent flavour)
- ☐ Paneer Kurchan** ₹ 389/-

(Shredded paneer tossed with sautéed onions, bell peppers, tomatoes, and aromatic spices, cooked on high heat for a smoky, semi-dry finish bursting with bold flavours)
- ☐ Palak Paneer** ₹ 389/-

(Palak Paneer is a classic North Indian dish made with soft paneer cubes cooked in a smooth, vibrant spinach gravy flavoured with garlic, ginger, and warm spices. It's creamy, wholesome, and comforting)
- ☐ Makhmali Kofta Curry** ₹ 389/-

(Soft, melt-in-the-mouth koftas served in a velvety tomato-cashew gravy, gently spiced and finished with cream for a rich, luxurious taste)
- ☐ Paneer Brunoise Lababder** ₹ 389/-

(Soft paneer cut into fine cubes and cooked in a rich, creamy tomato-based gravy with aromatic spices—smooth, mildly sweet, and full of indulgent flavour)
- ☐ Paneer Lucknowi** ₹ 389/-

(Tender paneer pieces simmered in a mildly spiced, creamy Lucknow-style gravy infused with aromatic spices and subtle richness—elegant, smooth, and flavorful)
- ☐ Punjabi Kadai Paneer** ₹ 389/-

(Cubes of paneer tossed with bell peppers and onions in a spicy, tangy gravy, flavoured with freshly ground kadai spices for a bold Punjabi taste)
- ☐ Chef's Special Veggies
(Choice of Preparation)** ₹ 329/-

(Kolhapuri / Hydrabadi /Kadai style)
- ☐ Achari Bhindi Masala** ₹ 329/-

(Crispy bhindi cooked in a tangy, spiced gravy infused with traditional achari (pickle-style) Flavors—bold, aromatic, and delightfully unique)
- ☐ Aloo Jeera / Aloo Methi** ₹ 329/-

(Lightly sautéed potatoes tossed with cumin seeds, green chillies, and mild spices—simple, fragrant, and comforting / Tender potatoes cooked with fresh fenugreek leaves and aromatic spices—earthy, mildly bitter, and deliciously comforting)

☐ Dal Floric (Makhani) ₹ 349/-

Black lentils simmered overnight and finished with homemade churned butter and cream.

☐ Yellow Dal Fry ₹ 299/-

(Comforting yellow lentils slow-cooked and tempered with cumin, garlic, and mild spices—smooth, flavourful, and a classic Indian favourite)

RAJASTHANI SPECIALITY

☐ Rajasthani Gatte ki Sabji ₹ 399/-

(Comforting yellow lentils slow-cooked and tempered with cumin, garlic, and mild spices—smooth, flavourful, and a classic Indian favourite)

☐ Rajasthani Papad ki Sabji ₹ 399/-

(Comforting yellow lentils slow-cooked and tempered with cumin, garlic, and mild spices—smooth, flavourful, and a classic Indian favourite)

☐ Kofta Shaam Savera ₹ 429/-

(Comforting yellow lentils slow-cooked and tempered with cumin, garlic, and mild spices—smooth, flavourful, and a classic Indian favourite)

☐ Lasooni Palak ₹ 329/-

(Silky spinach simmered with a generous hint of roasted garlic and mild spices, creating a robust yet comforting dish with a rich aroma and earthy flavours)

☐ Sev - Tamatar ki Sabji ₹ 329/-

(Cubes of paneer tossed with bell peppers and onions in a spicy, tangy gravy, flavoured with freshly ground kadai spices for a bold Punjabi taste)

INDIAN CUISINE (MAIN COURSE – NON VEG)

FISH & PRAWN

▲ Bengali Fish Curry ₹ 459/-

(Delicate bhetki fish lightly fried and simmered in a traditional Bengali-style curry with subtle spices—flavourful, aromatic, and authentically comforting)

▲ Fish Amritsari ₹ 459/-

(Crispy, golden-fried fish marinated in a spiced gram flour batter with hints of ajwain and ginger—crunchy on the outside, tender inside, and full of flavour)

- 
Sorse Pomfret ₹ 429/-
 (Tender Pomfret fish cooked in a pungent Bengali mustard sauce with green chillies and mustard oil, delivering bold, authentic flavours with a subtle heat)
- 
Bhetki Paturi ₹ 699/-
 (Delicate Bhetki fillets marinated in mustard paste, coconut, and spices, wrapped in banana leaves and gently steamed for a fragrant, traditional Bengali delicacy)
- 
Prawn Malai Curry ₹ 599/-
 (Prawn Malai Curry is a rich, creamy Bengali dish where juicy prawns are gently simmered in a mildly spiced coconut milk gravy, infused with ginger, garlic, and whole spices. It's delicately sweet, fragrant, and luxurious—perfect with steamed rice)

CHICKEN

- 
Murg Makhani ₹ 449/-
 (Succulent pieces of chicken cooked in a buttery, creamy tomato gravy, lightly spiced and finished with fresh cream for a rich, classic flavours)
- 
Murg Hara Pyaz Masala ₹ 449/-
 (Juicy chicken cooked with fresh onions, tomatoes, and aromatic spices, creating a hearty, mildly spiced curry with a fresh, savoury finish)
- 
Chicken Tikka Masala ₹ 449/-
 (Tender chicken tikka simmered in a rich, creamy tomato-based gravy, delicately spiced for a perfect balance of smoky and savoury flavours)
- 
Murg Noorani ₹ 469/-
 (Succulent chicken cooked in a rich, creamy Mughlai-style gravy with aromatic spices and a touch of saffron—royal, smooth, and indulgently flavourful)
- 
Dum ka Murg ₹ 469/-
 (Tender chicken slow-cooked on Dum in a fragrant blend of spices and yogurt-based gravy—rich, aromatic, and deeply flavourful)
- 
Chicken Dak Bungalow ₹ 449/-
 (A classic Anglo-Bengali delicacy featuring tender chicken cooked in a lightly spiced, flavorful gravy with potatoes and whole spices—rustic, comforting, and aromatic)
- 
Rara Murg ₹ 449/-
 (A rich and robust North Indian dish of chicken cooked with spiced minced meat, onions, tomatoes, and aromatic masalas—hearty, flavourful, and indulgent)
- 
Delhi Style Butter Chicken ₹ 479/-
 (Tender tandoori chicken simmered in a velvety tomato-butter gravy with a touch of cream and mild spices—rich, smooth, and irresistibly classic.)

MUTTON

- 
Mutton Rogan Josh ₹ 589/-
 (Slow-cooked tender mutton in a rich, aromatic Kashmiri-style gravy infused with warming spices and a deep red hue—robust, flavourful, and comforting)
- 
Bengali Style Mutton Curry ₹ 589/-
 (Tender mutton cooked in a traditional Bengali gravy with potatoes, whole spices, and subtle sweetness—rich, homely, and deeply aromatic)
- 
Kosha Mangsho ₹ 589/-
 (Slow-cooked tender mutton in a thick, dark gravy of onions, ginger, garlic, and robust spices, finished with mustard oil for deep, authentic Bengali flavours)
- 
Nargisi Kofta Curry ₹ 649/-
 (Flavourful minced meat koftas stuffed with boiled egg, simmered in a mildly spiced Bengali-style gravy—rich, aromatic, and delightfully traditional)
- 
Keema Mattar ₹ 629/-
 (Finely minced meat cooked with green peas in a mildly spiced Bengali-style gravy, infused with aromatic whole spices—hearty, flavourful, and comforting)

INDIAN BREAD

- 
Naan Plain / Butter / Garlic ₹ 69 / 79 / 89/-
- 
Tandoori Roti Plain / Butter ₹ 49 / 59/-
- 
Kulcha (Masala / Paneer / Cheese Chilli) ₹ 99 / 109 / 119/-
- 
Paratha (Plain / Pudina / Lal Mirch) ₹ 99 / 109 / 119/-

BIRIYANI & RICE

- 
Steamed Rice ₹ 149/-
- 
Peas Pulao ₹ 199/-

- **Jeera Rice** ₹ 199/-
- **Kashmiri Pulao** ₹ 299/-
 (Fragrant basmati rice cooked with mild spices, dry fruits, and fresh fruits, offering a subtly sweet, aromatic, and delicately flavoured rice dish)
- **Vegetable Biryani** ₹ 329/-
 (Fragrant basmati rice layered with mixed vegetables, aromatic spices, and herbs, slow-cooked to perfection—rich, flavourful, and delightfully satisfying)
- ▲ **Chicken Dum Biryani** ₹ 399/-
 (Aromatic basmati rice layered with tender marinated chicken and traditional spices, slow-cooked on Dum for rich flavour and irresistible aroma)
- ▲ **Mutton Dum Biryani** ₹ 499/-
 (Aromatic basmati rice layered with tender marinated Mutton and traditional spices, slow-cooked on Dum for rich flavour and irresistible aroma)

DESSERT

- **Hot Gulab Jamun** ₹ 119/-
 (Soft, melt-in-the-mouth milk dumplings served warm, soaked in fragrant sugar syrup with hints of cardamom—classic, comforting, and indulgently sweet)
- **(With Ice Cream)** ₹ 179/-
- **Gajar Ka Halwa** ₹ 229/-
 (A classic Indian dessert made with slow-cooked grated carrots, milk, ghee, and nuts—warm, rich, and irresistibly comforting)
- **Thandai Panna Cotta** ₹ 219/-
 (A fusion dessert of silky panna cotta infused with traditional thandai flavours—saffron, cardamom, rose, and nuts—cool, creamy, and delicately aromatic)
- **Cheese Cake** ₹ 249/-
 (A rich and creamy dessert with a smooth cheese filling on a buttery biscuit base—perfectly balanced, indulgent, and delightfully satisfying)
- **Crème Brûlée** ₹ 249/-
 (A classic French dessert featuring silky vanilla custard topped with a crisp caramelized sugar crust—elegant, rich, and irresistibly smooth)
- **Choice of Your Ice Cream** ₹ 119/-