

BREAKFAST MENU

Kick start your day with our breakfast

Timing 7.00 am to 10.00 am

Buffet Breakfast at Lazeez Restaurant @400

Indian Breakfast @350

Cereals with milk
South Indian or Indian Delicacy of the day
Fresh Juice/Butter Milk
Tea/Coffee

Continental Breakfast @ 450




Sandwich Bread/Croissant
Toast with Butter Chiplet & Jam
Eggs to Order (2)
Fresh Juice
Fresh Fruit Platter/Cereals with Milk
Tea/Coffee

American Breakfast @500

Grilled Sausages (2)
Eggs to Order (2)
Hash Brown Potatoes
Waffles/Pan Cake with Whip Cream & Maple Sauce/Cereals with Milk
Toast with Butter Chiplet & Jam
Fresh Juice
Tea/Coffee

SOFT BEVERAGES

MOCKTAIL/BEVERAGE


	Fruit Punch	185
	Mixed fruit juice with vanilla ice cream	
	Mint Mojito	175
	Muddled lemon chunk, brown sugar, mint & crushed ice topped with sprite	
	Watermelon Mojito	175
	Watermelon chunks muddled with fresh mint & lemon in lemonade	
	Blue Lagoon	175
	Sprite with blue curacao syrup	
	Cool-Cool Strawberry	175
	Strawberry crush with lemon juice on crushed ice	
	Citrus Freeze	185
	Cranberry juice and Orange juice blended together with lemon juice topped with crushed ice	
	Cold Coffee with Ice Cream	145
	Milk Shake	145
	Mango/Banana/Vanilla/Strawberry/Chocolate	
	Red Bull	200
	Ice Tea	100
	Lemon/Peach	
	Hot Chocolate Milk	120
	Lassi (Sweet/Salted)	100
	Butter Milk	80
	Hot Coffee	70
	Tea (Green/Black/Lemon/Masala)	70
	Diet Coke	60
	Fruit Juice	80
	Fresh Lime (Soda/Water)	60
	Sweet/Salted/Mixed	
	Aerated Drink	40
	Cola/Orange/Lemonade	
	Packaged Drinking Water	30

SOUPS

VEG





-  **Tomato Dhaniya Shorba** 180
Tomato soup flavoured with fresh coriander
- Cream of Tomato** 180
A hearty puree of fresh seasoned tomatoes done with homemade mother's recipe
- Cream of Mushroom** 180
Infused with thyme and topped with garlic flakes
- Cream of Vegetable** 180
A fantastic and easy winter warmer great with grated cheese
- Lemon Coriander Soup** 180
A clear soup with lemon and coriander
- Veg. Manchow Soup** 180
A moderately spiced thick soup with chopped mushroom, vegetables, ginger & chilli
- Veg. Sweet Corn Soup** 180
The famous cream soup with corn
-  **Veg. Hot & Sour Soup** 180
A combination of spicy and sour with mushroom and vegetable
- Veg. Talumien Soup** 180
Slices of fresh vegetables with noodles topping
- Veg. Clear Soup** 180
A Clear steamed Soup with vegetables

NON VEG

- Cream of Chicken** 200
Soup made from Chicken, Simmered with Various other ingredients
- Chicken Man chow Soup** 200
A moderately spiced thick soup with chicken
-  **Chicken Hot & Sour Soup** 200
Moderately spicy & sour chicken stock thickened with Chinese veggies & chicken
- Chicken Sweet Corn Soup** 200
The famous cream soup with chicken
- Chicken Clear Soup** 200
A clear steamed soup with chicken
- Chicken Talumien Soup** 200
Slice of fresh vegetable and chicken with noodles topping

TANDOOR SE

VEG

	Paneer Shashlik All times favourite	295
	Achari Paneer Tikka Paneer cubes flavoured with mustard & cooked with a pickle spiced marination	295
	Harrey Masaley Ka Bhuna Paneer Picante of paneer, wrapped in a coriander, mint, curry leaf - enriched multi flour batter & grilled on charcoal	295
	Bikaner Papad Paneer Cottage cheese cubes wrap with Bikaner papad served with lachha onion & mint chutney	295
	Kaju Shahi Seekh Kebab Mince of assorted vegetables coated with cashew nut & grilled to perfection	295
	Dum Key Khumb Fresh mushrooms blended with Lucknowi spices and cooked in clay oven	295
	Tazeez Special Dahi Kebab Delicacy of house-hung curd marinated with Indian spices	295
	Dahi Key Sholay Bread pockets stuffed with yoghurt and deep fried	295
	Crisp Hara Bhara Kebab Spinach flavour patties stuffed with cheese and dry fruits	295
	Subz Khajana Assortment of seasonal vegetables blended with Indian spices cooked on charcoal	295
	Cheese Corn Roll Mix of cottage cheese and fresh corn mince spiced with Indian herbs, rolled and deep fried	295
	Tandoori Soya Chap Soya chap marinated with chef's secret spices	295
	Afghani Malai Chap Lightly spicy up soya chaps in cream marination	295
	Atishe Aloo Scooped potatoes stuffed with root vegetable in clay oven	295
	Tandoor Ki Bahaar An assorted tandoori platter from vegetarian choice of kebab	450







TANDOOR SE

NON VEG

	Tandoori Nisha Barbecued fish in tangy spice & yogurt	450
	Karipatta Macchi Tikka Fish marinated with curry leaves and hung yoghurt	450
	Amritsari Fish An Amritsari delight	450
	Tandoori Murg Frontier Chicken grilled in traditional frontier style	380
	Murg Afghani Tender pieces of chicken, marinate in cream, curd spices & Bar-Be-Que in clay oven	380
	Badami Murg-Tangri Skewered chicken drumsticks marinated overnight in yogurt and Peshawari Spices	400
	Murg Kali Mirch Tikka Gently marinated chicken kebab flavoured with crushed pepper	400
	Murg Malai Tikka Smooth marinade of yoghurt, cheese & cream, fit for a king	400
	Murg Tikka Lehsuni Boneless chicken chunks in hung curd, marinated with fresh garlic	400
	Murg Tikka An all-time favourite chicken tikka	400
	Schezwan Murg Tikka Boneless Chicken with garlic flavor with Schezwan sauce	400
	Shikhampuri Reshmi Seekh Chicken mince flavoured with garlic, chillies & coriander	400
	Changezi Seekh Kebab Lamb mince flavored with garlic, ginger, chilies & coriander	400
	Tandoor Ki Bahaar An assorted tandoori platter from non-vegetarian choice of kebab	500


CHINESE STARTERS

VEG

	Vegetable Spring Roll	275
	Mixed vegetable wrapped in flour skin and golden fried	
	Vietnamese Vegetable Wraps	295
	Thin sheets of rice paper rolled around delicately flavored farm fresh vegetables and steamed to perfection	
	Mushrooms Wantons (Fried/Steamed)	295
	Crispy wonton shells stuffed with tossed mushroom & veg, served with hot garlic sauce	
	Fried Baby Corn Hot Garlic	295
	Crispy Baby Corn tossed in medium spiced chilli garlic Sauce	
	Corn Salt 'n' Pepper	295
	Crispy fried Corn tossed with onion & mulled pepper	
	Crispy Veg. Salt 'n' Pepper	295
	Battered fried vegetable with onion and mulled pepper	
	Spicy Cheese Balls	295
	Mix of potato and processes cheese flavored with herbs and deep fried served in Schezwan sauce	
	Veg. Manchurian	295
	Vegetable dumpling Cooked in Manchurian sauce	
	Crispy Chilli Broccoli 'n' Cauliflower	295
	Tempura fried crispy broccoli & cauliflower florets tossed in chili garlic sauce	
	Chilli Paneer	295
	Cubes of cottage Cheese battered fried tossed with onion and bell pepper	
	Chilli Mushroom	295
	Crispy fried mushrooms finish in chilli sauce with vegetables	
	Crispy Honey Potato	275
	Crispy potatoes tossed in chilli sauce with ting of honey topped with seismic seeds	
	Chinese Platter	450
	An assortment of Chinese starters	





CHINESE STARTERS

NON-VEG

	Chilli Fish Slice of the crisp bettered fried fish slices with veggies	450
	Lemon Fish Crisply fried fished tossed in lemon sauce	450
	Beer Batter Fried Fish Crispy batter fried fish served with sweet chili sauce	450
	Golden fried Chicken Crispy fried chicken cooks to a golden brown with seismic seeds served with hot garlic sauce	400
 	Honey Glazed Chilli Chicken An age old favourite	400
	Chicken-65 Dice of chicken bettered fried & tossed with curry leaves and mustard Seeds	400
	Chicken Manchurian Chicken Manchurian is flavourful mix of veggies, chicken and soy sauce	400
	Chicken Salt 'n' Pepper Shallow fried chicken strips tossed with chopped Shallots and black pepper	400
	Calypso Chicken Lollypop Hot & spicy lollipops in calypso sauce	380
	Drums of Heaven Deep-fried chicken wings tossed in sweet, spicy sauce	380
	Chinese Platter An assortment of Chinese starters	500

Lazeez HANDI

VEG

	Paneer Makhani	350
	Pieces of paneer cooked in rich silky tomato butter gravy and cream	
	Kadhai Paneer	350
	Cottage cheese cooked in spicy Kadhai masala flavoured with capsicum and coriander seed	
	Paneer Lababdar	350
	Cubes of cottage cheese cooked in tomato and onion gravy	
	Paneer Tikka Masala	350
	Char grilled cottage cheese cooked with roasted vegetable in spicy gravy	
	Paneer Butter Masala	350
	Cubes of cottage cheese in creamy & mildly sweet tomato gravy	
	Paneer Kali Mirch	350
	Cubes of cottage cheese in mild cashew gravy, sprinkled with crushed pepper	
	Shahi Paneer	350
	Cottage cheese cooked in Shahi gravy made of Cashew nut	
 	Tawa Paneer Masala	350
	Paneer cooked in rich spicy gravy, garnish with fresh onion rings	
	Paneer Khurchan	350
	A Tawa delicacy-Paneer cooked with aromatic spices	
	Palak Paneer	350
	Cottage cheese cooked with spinach and spices in creamy & flavorful curry	
	Zafrani Malai Kofta	350
	Dumplings made of cottage cheese stuffed with dry fruits, Simmered in saffron flavoured royal gravy	
	Kofta Firdaus	350
	Rich creamy dumplings, simmered in flavour some onion gravy	
	Navratan Korma	350
	This delicious Mughlai dish made from the nine different veggies in succulent gravy	
	Methi Matter Malai	350
	Trio vegetables simmered in mild cashew gravy with ting of fenugreek	
	Khumb Kaju Matter	350
	Mushroom and green peas cooked in a gravy and garnished with fried cashew nuts	
	Khumb Do Pyaza	350
	A Delicacy of mushroom from our Chef	
	Khumb Hara Pyaza	350
	Fresh mushrooms with spring onion cooked with home grounded spices	
	Shabnam Curry	350
	Mushroom in Shabnam curry with fresh green peas	
	Haryali Makai	350
	Combination of whole corn & spinach	



Soya Rogan Josh 350
Soya chap cooked in Kashmiri flavoured spice gravy

Tawa Soya Chap 350
Fresh soya bean chap in chopped masala

Soya Chap Butter Masala 350
Soya chap cooked in rich tomato butter gravy and cream

Tawa Subzee Panchmael 350
A delicacy of five seasonal vegetables in richly spiced and invigorating gravy, Crowned with pickled ginger juliennes

Chaunkey Wali Sabzi 320
Garden fresh vegetable, Tadka style

Subz Jalfrezi 320
All-time favourite

Achhari Moti 300
Baby potatoes in achari masala cooked with chopped tomato & onion

Jeera Aloo 300
Diced potatoes cooked to perfection and tamper with cumin seed

Udaigiri Aloo 300
Fried baby potatoes cooked in Andhra style with curry leaf & rai ka tadka

Methi Gobhi Ki Sabzi 300
Cauliflower cooked with fenugreek and aromatic spices

Gobi Keema Matar 300
Grated cauliflower with fresh green peas in exotic Indian spices

Bhindi Do Pyaza (Seasonal) 300
Chopped lady finger with double quantity of onion

Lasooni Arbi Stuffed Imli Mirch 300
Tossed ginger & garlic flavor Arbi served with stuffed whole achari mirch in spicy tangy sauce

Sarson Ka Saag (Seasonal) 300
One of the Indian recipes that is a labour of love, time and patience

Pindi Chana 320
A tangy tribute to chick peas cooked with fresh herbs and spices



Dal Makhani 320
All times favourite











Yellow Dal Tadka 320
Yellow dal prepared in home style

Dal Palak 320
Combination of yellow lentil cooked with spinach

Dal Panchmael 320
Panchratan dal is a simple and nutritious fusion of five different types of protein rich dals

Lāzēēz HANDI

NON-VEG

	Fish Curry	500
	Boneless fish chunks simmered in curry	
	Fish Tikka Masala	500
	Char grilled fish tikka in spicy tangy masala	
 	Mutton Korma	500
	Korma is a delicious and famous Mughlai Indian dish, mutton is slowly cooked with a gravy of fresh curd & spices	
	Mutton Rogan Josh	450
	Moderately spiced mutton curry flavoured with oil from the bark of the tree	
	Hari Mirch Ka Bhuna Gosht	450
	Mutton cooked with green chillies in traditional style	
	Rara Gosht	450
	Tender pieces of mutton cooked with mince of chicken	
	Dal Gosht	450
	Tender mutton pieces cooked with brown onion & cooked in yellow dal	
	Murgh Handi "Lāzēēz"	450
	Boneless pieces of chicken, sautéed and simmered in chicken stock made heady with mace, cardamom and saffron	
	Murg Lababdar	450
	Chunks of chicken cooked in creamy tomato curry	
	Murg Tikka Masala	450
	Great Britain's national dish, Made in India	
	Murg Makhani	450
	All-time favourite	
	Murg Kadhai	450
	Chicken cooks with capsicum and onion in Kadhai masala	
	Murg Tari Wala	450
	Home style curry chicken, Spiced with selected herbs	
	Murg Do Pyaza	450
	An Indian favourite, this delicious aromatic chicken & onion curry has wonderful depth of flavour	
	Tawa Murg Masala	450
	Tandoori chicken pieces are cooked in spicy gravy and homemade garam masala powder	
	Egg Curry	350
	Egg cooked in thin and homemade curry	

ROTIYON KI BAHAR

Roti (Plain/Butter/Hari Mirch/Missi)	40/45/45/55
Parantha (Plain/Lachha/Pudiana/Lal Mirch)	65/75/75/85
Naan (Plain/Butter/Garlic/Kashmiri)	65/75/75/95
Kulcha (Aloo/Onion/Paneer)	85/95
Bread Basket (Tandoori Roti, Lachha Parantha, Missi Roti & Butter Naan)	225

CHAWAL KA KHAZANA

Pulao (Subz/Jeera/Matter)	300
Steamed Rice	250

We cook & serve Biryanis in traditional clay pot. A must try for everyone!!!





 Veg Dum Biryani Served with Raita	400
 Murg Dum Biryani Served with Raita	500
 Mutton Dum Biryani Served with Raita	550

KHANE KEY SAATH (SALADS/RAITA)





Butter Corn Salad Corn kernel tossed in butter with vinaigrette	175
Kuchumber Salad Fine cubes of fresh salad vegetable flavoured with herbs and accented with lemon juice	120
Aloo Chat Salad Fried potatoes mixed with onion, chilli, coriander and spiced with chat masala	120
Hara Bhara Salad Slices of onion, tomato, cucumber, radish & carrot	120
Raita (Mix/Boondi/Pineapple/Cucumber)	120
Masala Papad (Roasted/Fry)	90
Papad (Roasted/Fry)	60

CHINESE MAIN COURSE

VEG




	Stir Fry Vegetables in Black Bean Sauce	350
	Vegetables in Red/Green curry with Jasmine Rice	350
	Mushroom, Baby Corn & Broccoli, With Hot Garlic Sauce	350
	Crispy Vegetable in Schezwan Sauce	350
	Stir Fried Mushroom and Broccoli, Hong Kong Style	350
	Crispy tofu in chilly & honey sauce	350
	Vegetable Manchurian	350
	Sauté Veg Soy Sauce	350
	Chilli Paneer Gravy	350

NON-VEG



	Chicken in Red/Green Curry with Jasmine Rice	450
	Chicken in Spicy Black Bean Sauce	450
	Stir Fried Chicken in Oyster Sauce	450
	Dice Chicken Garlic Sauce	450
	Shredded Chicken in Hot Garlic Sauce	450
	Chicken & Broccoli in Soy Sauce	450
	Chicken Hong-Kong	450
	Chicken Manchurian	450
	Chilli Chicken	450

RICE & NOODLES

VEG

	Veg. Singapore Fried Rice	300
	Veg. Fried Rice	300
	Veg. Chilli Fried Rice	300
	Veg. Hakka Noodles	300
	Veg. Chilli Garlic Noodles	300
	Veg. Pan Fried Noodles with Hot Garlic Sauce	300
	Veg. Chopsuey	300

NON-VEG

	Chicken Singapore Fried Rice	350
	Chicken Fried Rice	350
	Chicken Hakka Noodle	350
	Chicken Chilli Garlic Noodles	350
	Chicken Pan Fried Noodles with Hot Garlic Sauce	350
	American Chopsuey	350

DESSERTS

Gulab Jamun	125
Gulab Jamun with Ice Cream	125
 Kesar Phirni	125
 Rasmalai	125
Moong Dal Halwa	125
Gajar Ka Halwa (Seasonal)	125
Ice-Cream (Vanilla/Strawberry/Butter Scotch/Chocolate)	125
Matka Kulfi	150
Cassata	150
Tutti Frutti	175
 Devil's Chocolate Cake with Ice Cream Brownie topped with vanilla ice cream	185
Chocolate Sundae	200

GOVT. TAXES AS APPLICABLE



Estd. 1905

JHANSI HOTEL

Lazeez

FINE DINING RESTAURANT

An invitation to experience the art of Indian, Chinese & Continental cuisine in its true sense.
And for that no appreciation courses needed
Just TASTEBUDS.

Nothing beats the experience of being taken on a gastronomical
Journey to your homeland while you sit back
and enjoy the Lazeez brew an appetizing concoction of
Spices and condiments.

At Lazeez, gracious hospitality blends with
Home grown & inherited cuisine from our Chef. The restaurant
Signature dishes include Mouth watering Kebabs, Soups
And also the flavorful Continental section. And to wrap up the dining nothing
Like a sweet endings to this gastronomical journey.

Indulge in the fine taste at Lazeez.