

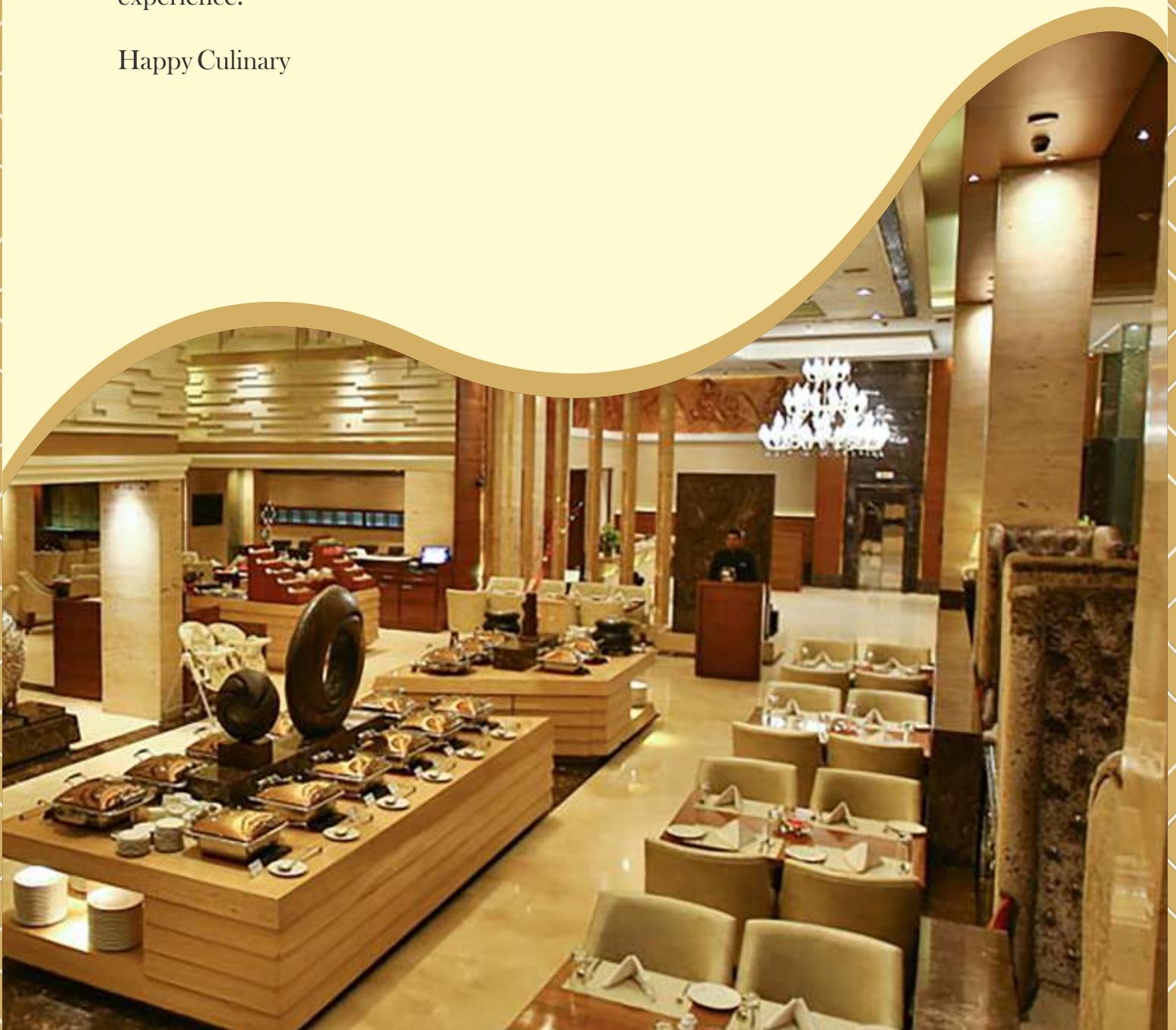
# THE CULINARY COURT

Welcome you to a complete lifestyle dining experience of international class. We have combined simplicity with excellence, be it in the décor, lighting, presentation of food or personalized service by our hand-picked crew. Dedicated in bringing you the best in creativity, value and service to choose from our wide spread lavish buffet offering world class cuisines. You are in the mood for an intimate, romantic evening or an island style party, we offer the ambience, quality food and service that will make you choose..... "The Right Choice".

Experience our restaurant for our exquisite cuisine, lingering wines, relaxing music and to unwind after a long day work over the weekday.

This 104 seater food theatre with dining concept and an island bar, with a modern seating, serves an exotic Buffet Lunch every day and À la carte menu signature dishes. Soak up the glorious culinary cuisines offers at The Culinary Court and treat your palate to a wonderful experience.

Happy Culinary



# BREAKFAST

(Served from 7:00am-10:00am)

## A' LA CARTE

 <b>Seasonal Cut Fruit</b> Papaya / Water Melon/Apple/Pineapple	285
 <b>Fresh Fruit Juice</b> (Seasonal availability)	195
 <b>Assorted Freshly Baked Breakfast Roll</b> Croissant / Muffin / Danish Pastry / Baguette	235
 <b>Choice of Eggs</b> Omelette / Scrambled / Poached / Fried / Boiled (2 Eggs served with Potato roast, Grilled tomato with or without bacon)	285
 <b>Cereals</b> Corn / Wheat / Chocó / Honey crunch / Oatmeal Porridge (Served with Cold / Hot milk)	285
 <b>French toast/ American Pancake</b> Served with Maple syrup and chopped fruits	235
 <b>Sausage or ham or Bacon Rashers</b>	350
 <b>Dosa</b> Masala / Plain / Butter / Rawa	295
 <b>Uttapam</b> Masala / Plain / Onion	295
 <b>Idli / Vada</b>	295
 <b>Rava Upma</b>	295
 <b>Parantha</b> (served with pickle and curd) (Mix / Plain / Aloo / Gobhi)	295
 <b>Poori Bhaji</b>	295

\*South Indian food will be served with sambar, tomato chutney and coconut chutney

 VEG

 NON-VEG

 MEDIUM SPICY

 GLUTEN FREE

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Please inform the server in case you have dietary restrictions or allergies

(We levy 5% service charge)

# SALAD

-   **Chef's caesar salad** (Vegetable/Chicken) 325/365  
Classic Caesar salad with herb grilled English vegetables/ herb grilled chicken
-   **Ascent style Mediterranean salad** (Vegetable/Chicken) 325/365  
Assorted grilled exotic vegetables and chickpea with walnut vinaigrette
-  **Waldrof Salad** 325  
Waldorf salad is a fruit and nut salad generally made of fresh diced apples, celery, nuts, and mayonnaise
-  **Greek Salad** 325  
Cucumbers, tomatoes, onions, olives, green pepper and Feta cheese with a vinegrete dressing
-  **Home grown trio sprouted salad** 325  
Three types of sprouts with parsley & garlic dressing

All salads are gluten free except we take garlic bread with that 

# SOUP

-   **Tomato soup** (Vegetable/Chicken) 205/235  
Roasted plum tomato with garlic, coriander and pressed chilly croutons
-   **Hot and sour** (Vegetable/Chicken)   205/235  
Tofu, bamboo shoots and mushrooms, balanced with hot white pepper and vinegar
-  **Dal dhaniya shorba**  205  
Fine paste of lentil and coriander tempered with Indian spices
-  **Mushroom float** 205  
Puree of mushroom with a hint of cumin and cream froth
-  **Wonton soup**  205  
Wonton, mushroom, fresh spinach, water chestnut in our vegetable broth

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# STARTER

## NON-VEGETARIAN SELECTION

### SWADESHI

- Sialkot Murgh Tikka   425  
Frontier chicken with spicy marination, flavored with mace
- Murgh Nafees  425  
Chicken supreme marinated with rosemary, sour cream and cardamom
- Kandhari Tandoori Murgh   425  
Spring chicken marinated in yogurt with black cumin and char grilled
- Murgh ki gujjia kebab  425  
Thin crusty chicken pockets stuffed with mushrooms
- Khaas Seekh Khaas   425  
Chicken and ground lamb marinated with rose Petal and spice skewer grilled in clay oven
- Boti Kebab   525  
Chunks of lamb soaked in a mixture of yogurt, garlic, ginger, chillies, papaya, and indian spices
- Saunf aur dhaniya ki naazuk macchali   525  
Fresh water fish flavored with fennel and coriander
- Ajwaini adraki jhinga  795  
Prawn marinated with indian herbs and spices and seasoned with carom seeds powder

### ORIENTAL

- Northern Style Spare Chicken  425  
Tender wok-Breast chicken served with a five-spice salt
- Crispy chilly chicken  425  
Battered fried chicken marinated with spicy red chilli sauce

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# ORIENTAL

- ☐ **Three Pepper Chicken** 🌶️ 425  
Chicken tossed with red, yellow and green pepper in hot garlic and soya bean sauce
- ☐ **Spicy Chilli Lamb** 🌶️ 525  
Shredded baby lamb and crispy corn tossed with basil and chilli
- ☐ **Salt and pepper calamari** 465  
Tender calamari dusted, tossed and served with dipping sauce
- ☐ **Dynamite Shrimp** 🌶️ 795  
Crispy shrimp tossed in a zesty sauce

# INTERNATIONAL

- ☐ **Chicken Bruschetta** 425  
Dices of roasted chicken supreme on a crispy toast
- ☐ **Fish Finger** 525  
Crumbed fish finger, fried and served with tartar sauce
- ☐ **Prawn Cocktail** 🌿 795  
Shrimps dressed on a crunchy bed of lettuce served with cocktail sauce

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## VEGETARIAN SELECTION

# SWADESHI

- **Date Stuffed lacchedar Paneer Tikka**  425  
Cottage cheese stuffed with ground dates, marinated with yogurt and spice
- **Paneer Ke Sholey**  425  
Cottage Cheese marinated with bedgi chilli and sour cream
- **Tandoori Malai Chaap** 325  
Creamy & cheesy roasted chaap
- **Munghfali Mawa Seekh**  285  
Crushed peanut and condensed dry milk roasted in charcoal oven
- **Soya ke Kebab** 395  
Delicate combination of soya beans and mashed potatoes finished in chef's secret recipe
- **Daastan-e-khumbh**  425  
Fresh mushrooms stuffed with cheese and bell pepper marinated in spice and herb paste, cooked in clay oven, A must try !
- **Indian Kimchi Tikki**   395  
Indian style spicy sprout and cabbage Tikki
- **Peeley Moti ke Kabab**  395  
Corn and Cottage cheese patties stuffed with ginger, green chilly served on the bed of potato julienne

# ORIENTAL

- **Salt' n 'Pepper Corn Kernel** 425  
American com Crispy tried tossed with black peppercorn, garlic and scallions
- **Crispy Green Beans** 495  
Fresh green beans lightly battered and served crispy with spicy, tangy dipping sauce
- **Chilly Paneer**  425  
Cottage cheese in hot soya chilly sauce

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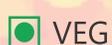
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# ORIENTAL

- **Spring Roll** 385  
Crispy spring rolls filled with fresh vegetables and served with a sweet and sour dipping sauce
- **Dry Manchurian** 385  
Cauliflower / Paneer  
The Name says it all
- **Vegetarian Lettuce Wraps** 385  
A vegetarian version of our signature appetizer made with tofu

# INTERNATIONAL

- **Garden assorted fritters** 385  
Garden green vegetable fritters with paprika & mustard dip
- **Cheese Nuggets** 425  
Soft centered cheese nuggets with house smoked barbeque sauce
- **Baby courgette and cheese** 385  
Double squash stuffed with cheese served with homemade sauce
- **Olive and jalapeno Crostini**  425  
Mini olive and jalapeno crostini with balsamic reduction
- **Falafel wrap** 425  
As the Name says !



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# PIZZA/PASTA

 <b>Pizza Margherita</b>	325
  <b>Make your own Pizza</b> (Fresh vegetables, Roasted chicken, Lamb pepperoni)	325/365
  <b>Ascent style pizza</b> (Veg/Chicken)	325/365
  <b>Whole wheat spaghetti</b> (Roasted vegetables/Chicken bolognese)	325/365
  <b>Olive garden penne</b> (Alfredo/Napolitana)	365

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# MAIN COURSE

NON-VEGETARIAN

## SWADESHI

- 🍷 **Karara murgh chap**   565  
Crispy Upper chicken cooked with brown onion sauce
- 🍷 **Murgh dhaniawala korma**   565  
Boneless chicken cooked with fresh coriander leaves and cashew nut paste
- 🍷 **Butter chicken**  525  
Everyone's favourite
- 🍷 **Rural Chicken**   525  
Boneless chicken cooked with fresh coriander leaves and cashew nut paste
- 🍷 **Yogurt ginger lamb curry**  575  
Boneless lamb and fine chopped ginger finished in yogurt sauce
- 🍷 **Black Pepper Coconut Mutton**   575  
Mutton cubes marinated and tempered, sprinkled with coconut flakes
- 🍷 **Lamb Chops Bhuna Masala**   695  
Delicately cooked Lamb Chops with fine chopped ginger finished in brown sauce
- 🍷 **Minced Mutton Brown Kofta**  575  
Meat balls stuffed with egg white and nuts cooked in dark yellow onion sauce
- 🍷 **Carom Fish Curry**   575  
Fish marinated with roasted gram flour and yogurt cooked in carom-based sauce
- 🍷 **Garlic Fish Tawa Masala**   575  
Fish cooked in tandoor and tossed in garlic-onion tomato masala
- 🍷 **Tandoori prawn kadai**   795  
Prawns tossed in lazeez kadai masala
- 🍷 **Konkani lobster**  150//100gms  
Ocean Lobster cooked in coconut and curry leaf Masala

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## VEGETARIAN

# SWADESHI

-  **Royal Reshmi Paneer**  495  
Cubes of cottage cheese cooked in a rich yellow sauce
-  **Paneer Makhani**   495  
Traditional Paneer Makhani
-  **Khada Palak Paneer**   495  
Cottage cheese cooked with whole spinach, red chilli and onion
-  **Kadi kofta**  445  
Vegetable dumpling in Punjabi kadi
-  **Kadai Baby Corn Asparagus**   495  
Fresh asparagus and baby corn cooked in traditional Indian spices
-  **Garlic Mushroom Spring Onion**   495  
Button mushroom with garlic cooked in green onion sauce
-  **Vilayati Subji Desi masala**   495  
Exotic vegetables in onion tomato masala
-  **Lagan ka Mela**  495  
Mixed Vegetable (Seasonal) cooked in mint almond sauce
-  **Roasted Methi bhindi**   445  
Fenugreek roasted okra tossed in tangy onion and tomato sauce
-  **Scallion Aloo Chatpata**  445  
Potato sprinkled with spring onion and a hint of heeng, lemon juice and turmeric
-  **Achari Ginger Gobhi**   445  
Cauliflower with five spice pickle tempered with ginger and asafetida
-  **Baigan Patiyala**   445  
Long eggplant in spicy onion tomato gravy

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# SWADESHI

- **Pindi Chana** 445  
Traditionally cooked in pindi style with or without potato
- **Dal Ascent** 445  
Ascent Style overnight cooked black lentil
- **Yellow Dal Tadka** 445  
Choose your tadka (cumin/chilli/garlic)
- **Dal Dry** 495  
A Must Try !

# ORIENTAL

- **Crispy Honey Chicken** 525  
Lightly battered and served in a sweet sauce over a bed of crispy rice stick
- **Kung Pao Chicken**  525  
Chicken breast stir fried with peanuts, chilli peppers and scallions
- **Chicken A la Szechwan**  575  
Chicken strips cooked until crispy and tossed with julienne celery and carrot
- **Mongolian Lamb**  595  
Tender flank lamb wok-cooked, quickly tossed with scallion and garlic
- **Wok Seared Lamb** 575  
Marinated lamb with scallion and sesame, served with cilantro
- **Shanghai shrimp with garlic sauce** 795  
Shrimp, broccoli and snow peas stir-fried in light garlic, white wine sauce

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# ORIENTAL

-  **Hunan-style hot fish**  575  
Crispy slices of fish in a tangy, spicy sauce with stir-fried vegetables

## Rice/Noodles

-   **Ascent fried rice**  285/385  
Veg/chicken
-   **Choice of Noodle** (Stir fry/ Singapore/ Hakka/ Burnt garlic) 285/385  
Veg/chicken

# INTERNATIONAL

-  **Baked chicken and corn**  565  
Tomato and parmesan cheese crust baked chicken with pesto and sautéed corn
-  **Chicken steak**  565  
Chicken steak served with herb marinated vegetables
-  **Fish and Zucchini roll** 595  
Zucchini wrapped Fresh water fish with lemon butter veloute
-  **Fish steak** 595  
Pan seared herb crusted steak

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# ORIENTAL

- **Spicy Green Beans**  495  
Stir-fried green beans with Sichuan preserves, fiery chilli sauce and garlic
- **Manchurian (Vegetable/Cauliflower/Tofu)**  495  
The Name says it all!
- **Stir Fried Eggplant**  495  
Chinese Eggplant tossed in spicy vegetarian chilli paste and scallions
- **Exotic Veg Coin in Mustard Sauce**  385  
Vegetable dumpling dattend with kasundi Mustard sauce
- **Sichuan Style Cottage Cheese**  495  
Wok-fried with Sichuan Preserves, onion, chilli paste and garlic

# INTERNATIONAL

- **Herbed Polenta steak**  495  
Grilled herb polenta with roasted bell pepper and eggplant
- **Chef Ratatouille**  495  
Ratatouille vegetable with basil leaves and tomato
- **Trio of Lebanese Affair** 495  
Miniature of babaganoush, labneh and hummus served with pita bread
- **Grilled Mushroom Caps**  495  
Fresh Button Mushroom Stuffed with cheese served with tomato pesto sauce

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# BREAD

Roti (Plain / Butter)	70
Missi Roti	80
Khasta Roti	80
Naan (Plain / Butter)	80
Naan (Garlic / Rosemary)	95
Kulcha (Plain/onion chilli cheese/sun dried tomato)	95
Parantha (Plain/Laccha/Methi/Pudina)	95

# BIRYANI & PULAO

<input checked="" type="checkbox"/> Tarkari Biryani 	475
<input type="checkbox"/> Chicken Biryani  	525
<input type="checkbox"/> Gosht Biryani  	625
<input checked="" type="checkbox"/> Pulao (peas/jeera/mint) 	325
<input checked="" type="checkbox"/> Ascent Pulao  Choice of yours	385

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# DESSERTS

Chocolate Rasogulla	245
Baked Gulab Jamun	195
Rasmalai chap	245
Beetroot halwa 	245
Blue berry yoghurt crunch 	245
Frozen crème with Chocó crust and berry coulis 	285
Missisipi fudge brownie with roasted almond	285
The orange and cheese relation 	285
Fresh cut fruit platter 	285
Choice of ice cream (vanilla, chocolate, strawberry, butterscotch) 	205

# BEVERAGES

Fresh Fruit Juice/Tender Coconut water (Seasonal)	195
Preserved Juice (Tomato / Orange / Mango / Pineapple)	175
Lassi (Sweet/Salted / Masala)	175
Choice of Milk Shake (Vanilla / Strawberry / Chocolate)	225
Fresh Lime Soda (Sweet / Salted)	175
Hot Coffee/Hot chocolate	175
Aerated drinks	125
Packaged drinking water	75

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(Served from 12:00 Noon to 3:30 pm and 7:00pm to 11:30 pm)



(A Unit of Vatsal Hotels Pvt. Ltd.)

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