



GOURMET COUCH

by



ITC NARMADA
AHMEDABAD

• SIGNATURE MENU COLLECTION •

A Responsible Dining Experience

Gourmet Couch presents the culinary legacy and finest cuisine offerings from the signature brands and award-winning kitchens at ITC Hotels.

A curated menu from globally acclaimed restaurants brings alive exquisite epicurean delights, with curated signature preparations to suit discerning palates. Authentic recipes crafted with utmost hygiene and care ensure your wellbeing and a safe dining experience.



WeAssure

ITC Hotels' commitment towards health, hygiene & a safe environment

Hygiene and Safety Measures



regular temperature checks and control



hygienically prepared fresh food



regular sanitation and cleaning



use of masks, gloves and other equipment as prescribed

Dietary Indicators



Contains Extra Chili



Contains Soy



Contains Wheat/ Rye/ Barley/ Oats



Contains Milk



Contains Nut



Contains Egg

NONG

No Onion No Garlic

■ Vegetarian

▲ Non-vegetarian

While ordering please inform our associate in case you are allergic to any of the following ingredients:

Cereals containing gluten - i.e., wheat, rye, barley, oats, spelt or their hybridized strains and products of these | Crustacean and their products | Milk & milk products | Egg and egg products | Fish and fish products | Peanuts, tree nuts and their products | Soybeans and their products | Sulphites

Our Chef would be delighted to design your meal without them.

Vegetable Oil | Butter | Desi Ghee used in preparations

An average adult requires 2000 Kcal energy per day, however calorie needs may vary.

From the World Kitchen



ASIAN FLAVOURS

1130 Hours to 1500 Hours | 1830 Hours to 2330 Hours

APPETIZER

VEGETARIAN

- Trio Mushroom Dry Chili with Chinese Style Soy Reduction 🍄🌶️ 500
Per serve (~162g) 283 Kcal
- Hunan Style Chili Tofu 🌶️🌶️ 450
Per serve (~263g) 367 Kcal
- Stir-Fried Water Chestnut Wok Tossed with Crispy Chili 🌶️🌶️ 550
Per serve (~352g) 480 Kcal
- Green Beans with Tofu and Black Bean 🌶️ **NONG** 450
Per serve (~182g) 352 Kcal

POULTRY

- ▢ Stir-Fried Minced Chicken with Chili Bean Sauce 🌶️🌶️ 550
Per serve (~260g) 614 Kcal
- ▢ Stir-Fried Chicken with Fresh Chili 🌶️🌶️ 550
Per serve (~282g) 629 Kcal



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ASIAN FLAVOURS

1130 Hours to 1500 Hours | 1830 Hours to 2330 Hours

MAIN COURSE

VEGETARIAN

- Braised Silken Bean Curd in Mala Sauce 🍄 550
Per serve (~262g) 418 Kcal
- Clay Pot Mapo Tofu 🍄 600
Per serve (~240g) 398 Kcal
- Shimeji & Shiitake with Pokchoy in Oyster Sauce 🍄 550
Per serve (~252g) 351 Kcal
- Braised Mushroom Jewel Box Essenced
with Truffle Oil 🍄 550
Per serve (~224g) 259 Kcal
- Broccoli, Black Bean with Brown Garlic
& Toasted Sesame 🍄 550
Per serve (~250g) 247 Kcal
- Stir-Fried Leafy Greens with Garlic 🍄 550
Per serve (~280g) 197 Kcal
- Purple Potato & Celery in Gung Bao Sauce 🍄 500
Per serve (~250g) 308 Kcal
- Stir-Fried Waterchestnut and Bell Peppers
with Homemade Chili Powder 🍄 **NONG** 550
Per serve (~352g) 680 Kcal


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ASIAN FLAVOURS

1130 Hours to 1500 Hours | 1830 Hours to 2330 Hours



MEAT AND POULTRY

- ▣ Stir-Fried Shredded Duck with Hoisin Sauce 🍄🌶️ 1300
Per serve (~300g) 1786 Kcal
- ▣ Hot Braised Chicken with Homemade Chili Powder 🌶️🌾 850
Per serve (~250g) 557 Kcal
- ▣ Gung Bao Chicken with Dry Chili, Chink Kiang Vinegar & Peanuts 🍄🌶️🌾🥜 850
Per serve (~253g) 563 Kcal
- ▣ Stir-Fried Shredded Chicken with Preserved Chili Sauce 🍄🌶️ 1300
Per serve (~254g) 552 Kcal
- ▣ Wok-Tossed Lean Chicken with Coloured Peppers 🍄🌶️ 850
Per serve (~252g) 556 Kcal
- ▣ Sliced Chicken with Shiitake Mushroom in Oyster Sauce 🍄🌶️ 900
Per serve (~254g) 452 Kcal
- ▣ Shredded Lamb with Black Pepper & Wok-Tossed Asparagus 🍄🌶️🥬 1000
Per serve (~240g) 591 Kcal
- ▣ Twice Cooked Pork with Traditional Sichuan Sauce 🌶️🌶️🌾 1050
Per serve (~263g) 609 Kcal



Contains Crustacean



Contains Soy



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Contains Nuts



Contains Egg

ASIAN FLAVOURS

1130 Hours to 1500 Hours | 1830 Hours to 2330 Hours



RICE AND NOODLES

- Wok Tossed Noodles - Spring Vegetable & Micro Greens 🍄🌿 600
Per serve (~280g) 434 Kcal
- ▢ Wok Tossed Noodles - Chicken & Micro Greens 🍄🌿🍗 700
Per serve (~300g) 548 Kcal
- Spring Vegetable Fried Rice 🍄🌿 600
Per serve (~320g) 855 Kcal
- ▢ Chicken Fried Rice 🍄🌿🍗 650
Per serve (~350g) 956 Kcal
- Steamed Jasmine Rice 600
Per serve (~300g) 680 Kcal
- Stir-Fried Jasmine Rice with Soy & Burnt Garlic 🍄🌿 600
Per serve (~250g) 559 Kcal



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From the Indian Kitchen



1130 Hours to 1500 Hours | 1830 Hours to 2330 Hours

FRONTIER FLAVOURS

- Tandoori Aloo 🍷 NONG** 1000
Per serve (~412g) 851 Kcal
Scooped potatoes stuffed with potato hash, raisins, cashewnuts, chopped green chilies and green coriander, skewered and roasted in the "Earthen Oven"
- Paneer Tikka 🍷 NONG** 1100
Per serve (~408g) 1395 Kcal
Fresh cottage cheese marinated in fresh cream, gram flour, ajwain and yellow chilies, skewered and grilled in the "Earthen Oven"
- Tandoori Salad 🍷** 1000
Per serve (~471g) 330 Kcal
Onions, capsicum, tomatoes, fresh cottage cheese and pineapple seasoned with yellow chilies, garam masala, black cumin and malt vinegar, arranged on skewers and grilled in the "Earthen Oven"
- Tandoori Phool 🍷** 1000
Per serve (~312g) 782 Kcal
Cauliflower florets seasoned with yellow chili and spices, coated with spiced batter of gram flour and ajwain, deep fried, skewered and chargrilled
- Tandoori Simla Mirch 🍷** 1000
Per serve (~443g) 471 Kcal
Capsicum stuffed with sauteed beans, carrots, cabbage, cauliflower, cashewnuts and sultanas, spiced with cumin and yellow chili powder, skewered and roasted in the "Earthen Oven"



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FRONTIER FLAVOURS

■ Dal Bukhara 🍛

Per serve (~382g) 520 Kcal

A harmonious blend of black lentils, tomatoes, ginger and garlic simmered overnight on slow charcoal fire, finished with cream and served with a dollop of unsalted butter

■ Paneer Khurchan 🍛🌿

Per serve (~387g) 1087 Kcal

Fresh cottage cheese batons, pan fried with tomato, capsicum and tempered with mustard seeds

1100

■ Paneer Makhani 🍛🌿

Per serve (~484g) 1303 Kcal

Paneer cubes tossed in tomato, cream and cashew gravy, served with a swirl of cream

1100

▢ Murgh Malai Kebab 🍛🥚

Per serve (~365g) 557 Kcal

Creamy kebab of boneless chicken blended with cream cheese, malt vinegar, green chili and coriander, grilled in the "Tandoor"

1300

▢ Reshmi Kebab 🍛

Per serve (~360g) 667 Kcal

Tender rolls of chicken mince spiced with black cumin, blended with cheese, ginger, garlic and royal cumin, chargrilled in the "Tandoor"

1300

▢ Murgh Tandoori 🍛

Per serve (~512g) 924 Kcal

The "King of Kebab". Whole chicken marinated in a mixture of yoghurt, malt vinegar, ginger garlic paste, lemon juice, red chilies, yellow chilies, turmeric powder and garam masala, skewered and cooked in the "Tandoor"

1600



Contains Milk



Contains Nuts



Contains Egg



FRONTIER FLAVOURS

▣ Seekh Kebab 🍖

Per serve (~347g) 682Kcal

Tender lamb mince mixed with ginger, green chilies and coriander, spiced with royal cumin and saffron, skewered and grilled over charcoal fire

1500

▣ Barrah Kebab 🍖

Per serve (~312g) 558 Kcal

Chunks of leg of lamb and chops marinated in a mixture of yoghurt, malt vinegar and melange of spices, chargrilled over "Red Hot Embers"

1500

▣ Peshawri Kebab 🍖

Per serve (~287g) 517 Kcal

Boneless cubes of leg of lamb seasoned and marinated in chili powder, royal cumin, yoghurt, ginger garlic paste and malt vinegar. Skewered and chargrilled in the "Earthern Oven"

1500

▣ Sikandari Raan 🍖

Per serve (~565g) 972 Kcal

Whole leg of spring lamb, braised in a marinade of malt vinegar, cinnamon, black cumin, red chili paste and finished in the "Tandoor"

2700

▣ Murgh Khurchan 🍗🌿

Per serve (~488g) 1059 Kcal

Tandoori chicken slivers, pan-fried with tomato and onion

1300

▣ Murgh Makhani 🍗🌿

Per serve (~489g) 960Kcal

Chicken tikka, tossed in tomato, cream and cashew gravy, served with ginger juliennes and a swirl of cream

1300



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FRONTIER FLAVOURS

1130 Hours to 1500 Hours | 1830 Hours to 2330 Hours

INDIAN BREADS

Tandoori Naan 🍞 🍞

Per serve (~137g) 298 Kcal

195

Butter Naan 🍞 🍞

Per serve (~143g) 461 Kcal

195

Onion Kulcha 🍞 🍞

Per serve (~188g) 438 Kcal

225

Pudina Paratha 🍞 🍞

Per serve (~141g) 458Kcal

195

Bharwan Kulcha 🍞 🍞

Per serve (~193g) 562Kcal

225

Tandoori Roti 🍞

Per serve (~82g) 218Kcal

195



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Dessert Collection



1130 Hours to 1500 Hours | 1830 Hours to 2330 Hours

- **Gulab Jamun** 🌾 🌾 🌾 450
Per serve (~180g) 585 Kcal
Reduced milk dumplings stuffed with pistachio and cardamom, deep fried and doused in sugar syrup
- **Phirni** 🌾 🌾 450
Per serve (~180g) 271 Kcal
A light dessert of milk and ground Basmati rice flavored with cardamom, set in earthen mould, topped with pistachio and almond slivers
- **Ras Malai** 🌾 🌾 🌾 450
Per serve (~160g) 365 Kcal
Poached dumplings of fresh cottage cheese floated in saffron flavored reduced milk sauce
- **Jasmine Tea Tart, Madagascar Milk Chocolate & Apricot Sponge** 🌾 🌾 🌾 🌾 520
Per serve (~200g) 1532 Kcal
- ▢ **White Forest Basque Cheesecake** 🌾 🌾 🌾 🌾 🥚 450
Per serve (~197g) 564 Kcal
Orange scented white chocolate & cherry cheesecake with lemon curd and saffron stewed apricot compote



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All prices are exclusive of Government Taxes. All prices are in Indian Rupees. We levy no service charges.

- Gourmet Couch menu is available from 1130 hrs to 1500 hrs and 1830 hrs to 2330 hrs.
- For further assistance, please reach out to us on: 079 69664000 / +91 7838038152 or email: mytable.itcnarmada@itshotels.in
- Please do inform us of any special instructions regarding your order and in case you are allergic or intolerant to any specific food ingredient. Kindly do refer the order number for the same.
- The minimum order value for free delivery up to a radius of 15 KM from the hotel or it's unit is INR 999 (exclusive of taxes). For delivery beyond 15 KM and up to 30 KM, a delivery charge of INR 350 (exclusive of taxes) will be levied.
- For orders below value of INR 999 (exclusive of taxes) and up to a radius of 15 KM from the hotel or it's unit, a delivery charge of INR 250 (exclusive of taxes) will be levied. For delivery beyond 15 KM and up to 30 KM, a delivery charge of INR 600 (exclusive of taxes) will be levied.
- Once order is confirmed after payment, please allow us 45 minutes to prepare your order for dispatch / collection from the hotel.
- Additional time may be indicated for specific dishes and bulk orders.
- In case of home delivery, your order shall be delivered to the farthest point with car access. You are requested to collect the food from this point. Our delivery agents are trained to follow safety protocols and maintain low contact delivery.
- The food must be consumed within 2 hours of preparation.
- Please re-heat the food to 75°C before consumption.
- No raw food accompaniments are being provided with your food.
- All prices are in Indian Rupees and exclusive of Government taxes and subject to change as applicable at the time of payment.
- We levy no service charge.
- Hotel shall not be liable for remote, indirect or consequential damages.
- Hotel's liability shall be limited to and not exceed the value of the disputed order, excluding any liability that cannot be limited by law.
- Disputes subject to exclusive jurisdiction of Delhi courts.
- For further assistance, customer feedback, please reach out to us on: 079 69664000 / +91 7838038152 or email: mytable.itcnarmada@itshotels.in

