



FOOD
EXCHANGE
AEROCITY
NEW DELHI



SALAD EXCHANGE

✓🌾 Sprout Salad 🥒

Mix sprout of green moong and chana, tossed with crispy onion, tomato, sprinkled with lemon juice

₹625

🌾 Chicken Caesar Salad

Romaine lettuce, grilled chicken, bacon, anchovies tossed with caesar dressing topped with crispy croutons and parmesan shavings

₹675

✓🌾 Classical Greek Salad

Tomato, cucumber, pepper, iceberg lettuce, kalamata olives, feta cheese, lime vinaigrette

₹495

✓🌾 Tomato Mozzarella Caprese

Fresh mozzarella, tomato, arugula

₹475

THE DELI PANTRY EXCHANGE

✓ Vegetable Club Sandwich

Deck layered of sandwich on fresh farm toast bread with grilled vegetable, tomato, cucumber, lettuce and cheese served with french fries

₹575

Classic Club Sandwich

Deck layered of sandwich on fresh farm toast bread with grilled chicken, bacon, fried egg and cheese served with french fries

₹675

✓ Vegetable Burger

Burger bun, vegetable patty, mayo, lettuce and tomato served with french fries

₹575

Chicken Burger

Burger bun, chicken patty, mayo, lettuce and tomato served with french fries

₹695

Lamb Burger

Burger bun, lamb patty, mayo, lettuce and tomato served with french fries

₹695

CLAY OVEN EXCHANGE

✓ Peshawari Seekh

Roasted cashews, corn and cottage cheese mixture mixed in spices

₹825

🌾 Tandoori Jheenga

Red chilli spiced char grilled prawns with roasted onion and marinated tomato salad

₹1250

🌾 Murgh Aatish Burra

Chicken pieces marinated twice and grilled in tandoor and garnished with greens

₹825

🌾 Tandoori Lamb Chops

Lamb chops marinated in yoghurt and flavoured with spices

₹925

✓🌾 Basil Paneer Tikka

Cottage cheese marinated with basil and aromatic spices

₹575

✓ Tandoori Bharwa Khumb

Stuffed mushroom with cottage cheese, Indian spices, cooked in clay oven

₹575

🌾 Tandoori Murgh

half / full
Succulent chicken, tandoori marinate, finished in clay oven

₹750 / 1250

BUFFET EXCHANGE

Lunch Buffet

₹1895

Dinner Buffet

₹1995

Soup, Salad & Dessert Buffet

₹1150

Wellness Section

Soup & salad buffet

₹950

Food Exchange

Saturday Lunch

₹2150

STEAM EXCHANGE

✓ Tomato Soup

A creamy, slow simmered soup made with fresh tomatoes blended with light cream

₹500

✓ Manchow Soup

vegetarian / non-vegetarian
Thick Chinese soup with garlic, chili essence.

₹500/600

✓ Hot N Sour 🌶️

vegetarian / non-vegetarian
Traditional Chinese spicy and sour thick soup.

₹500/600

✓ Sweet Corn Soup

vegetarian / non-vegetarian
Canton Chinese soup with sweet corn and chicken or vegetables with onion oil essence.

₹500/600

🌾 🥒 Steamed Fish with Garlic Tossed Vegetables, Stewed Tomatoes

Steamed sole fillet with garlic tossed seasonal veggies along with chunky tomato sauce

₹775

✓ 🥒 Vegetable Masala Oats With Curd

Seasonal vegetables and oats cooked together with Indian spices

₹625

LOCAL EXCHANGE

✓🌾 Subz Tarang

Vegetable and potatoes cooked in rich tomato-onion gravy

₹675

✓🌾 Dal Tadkewali

Yellow lentils tempered with green chillies, burnt garlic & cumin

₹575

✓🌾 Dal Makhani

Whole black lentils, tomatoes, homemade butter, cream

₹675

✓🌾 Aloo Palak

Potatoes cooked in fenugreek-flavoured, garlic spinach sauce

₹595

🌾 Murgh Tikka Methi Masala

Succulent chicken cooked with fenugreek, whole Indian spices, cream

₹925

🌾 Murgh Makhani

The great butter chicken "A La King" top chef award winning signature dish

₹925

🌾 Laal Maas 🌶️

Traditional Rajasthani preparation, lamb cooked with whole red chillies, onion, tomato, Indian garam masala

₹925



LOCAL EXCHANGE

🌾 Malabari Fish Curry

A delicious blend of aromatic spices amalgamated with fish

₹925

✓🌾 Basmati Chawal

Aromatic basmati rice

₹295

✓🌾 Zafrani Chawal

Steamed basmati rice infused saffron

₹295

✓🌾 Subz Dum Biryani

A traditional Hyderabad specialty, vegetables, flavourful basmati, whole Indian spices, cooked with dum method, served with mirch ka salan and raita

₹775

🌾 Murgh Dum Biryani

A traditional Hyderabad specialty, chicken, flavourful basmati, whole Indian spices, cooked with dum method, served with mirch ka salan and raita

₹925

🌾 Gosht Dum Biryani

A traditional Hyderabad specialty, lamb, flavourful basmati, whole Indian spices, cooked with dum method, served with mirch ka salan and raita

₹925

LOCAL EXCHANGE

✓🌾 Rajma Chawal

₹595

✓🌾 Kadhi Chawal

₹595

🌾 Chicken Chawal

₹695

🌾 Meat Chawal

₹695

✓ Naan, Makhni Naan, Tandoori Roti

₹175

✓ Paratha

Multi layered, buttered whole wheat bread

₹175

✓ Stuffed Paratha

₹175

✓ Aloo / Gobi / Paneer

Stuffed whole wheat bread with seasoned green chilli and ginger

₹175

✓ Cheese Naan

₹175

✓ Vegetarian 🌾 Gluten Free 🌶️ Spicy 🥒 Balanced

Please apprise us of any food allergies before confirming your order. Bacon and ham are pork products unless otherwise specified. Government taxes as applicable. We levy no service charge.

✓ Vegetarian 🌾 Gluten Free 🌶️ Spicy 🥒 Balanced

Please apprise us of any food allergies before confirming your order. Bacon and ham are pork products unless otherwise specified. Government taxes as applicable. We levy no service charge.



GRILL EXCHANGE	PAN ASIAN WOK EXCHANGE	PAN ASIAN WOK EXCHANGE	CLASSIC PIZZA EXCHANGE
Pan Seared Chicken With Grilled Vegetables and Natural Jus Marinated pan seared fresh farm chicken served with grilled seasonal veggies, natural jus ₹1025 New Zealand Herb Crusted Rack Of Lamb Served with rosemary potatos home-made reduction jus ₹1995 Pan Seared Salmon Marinated pan seared salmon served with tomato fennel stew and seasame vinaigrette ₹1450 ✓ Bhuttey Ke Kebab Pan grilled corn patties with crispy onion and tomato salad ₹675	Salt And Pepper Prawns Crispy fried prawns tossed with onion and peppers ₹995 Chilli Chicken 🌶️ dry / gravy Crispy fried chicken, onion, pepper, chilli paste ₹575/675 Kung Pao Chicken 🌶️ Szechuan pepper corn crispy chicken, chillies and pepper ₹675 Stir fry Tofu And Bokchoy Stirfried tofu and bokchoy with soya and seasonings ₹650 ✓ 🍷 Fried Rice vegetarian / non-vegetarian Stir fried basmati rice with brunnoise of vegetables and seasoned with dash of soya ₹550/650	🍷 Thai Red Fish Curry A traditional Thai fish curry made with Thai red chilli, Thai herbs, basil essence ₹895 Hakka Noodles vegetarian / non-vegetarian Stir fried noodles, julienne of vegetables, seasoned with onion oil essence ₹550/650	✓ Margherita Crushed tomato, fresh mozzarella, parmigiano reggiano, olive oil, basil ₹995 ✓ Bianca White pie (no sauce), fresh mozzarella, parmigiano reggiano, garlic, oregano, olive oil ₹995 ✓ Marinara Crushed tomato, garlic, oregano, olive oil (no cheese) ₹995 Chicken Whole natural chicken rubbed with spices and wood-oven roasted ₹995 Pepperoni Belgium pork, spices and fennel pollen classic ₹995 Prosciutto Di Parma Sliced to order and applied after baking, never cooked ₹995 Chicken Tikka Pizza topped with tandoori chicken, onion, tomato and green chilli ₹995



CHEESE PIZZA EXCHANGE	VEG PIZZA EXCHANGE	THIN CRUST PIZZA EXCHANGE	DELI DESSERT
✓ Feta Made in France with creamy sheep's milk ₹995 ✓ Goat Cheese Laura chenel goat cheese from Sonoma ₹995 ✓ Mozzarella Di Bufala Creamy, rich and moist. Made from the milk of grass-fed water buffalo ₹995	✓ Arugula Wild and peppery, always applied after the pizza is baked ₹995 ✓ Mushrooms Mixed mushrooms marinated and wood-oven roasted ₹995 ✓ Roasted Garlic Roasted in olive oil until soft and caramelized ₹995 ✓ Capers Salt-packed then rinsed ₹995 ✓ Basil Pesto Pinenuts, parmigiano, basil and garlic ₹995 ✓ Jalapenos Thinly sliced and spicy ₹995	✓ Tartufo Truffle cheese, mushrooms, roasted garlic, arugula ₹995 ✓ Margherita Mozzarella di bufala, cherry tomatoes, shredded basil ₹995 ✓ Potato Caramelized onions, rosemary, roasted garlic ₹995 Quattro Formaggi Scamorza, parmigiano, gorgonzola, fontina ₹995 Tropicale Roasted pineapple, ham, jalapenos ₹995	✓ Gulab Jamun Milk ash fried dumplings dipped in sugar syrup ₹450 ✓ Rasmalai Homemade cheese dumpling cooked in sweetened saffron milk, pistachio dust ₹450 ✓ 🍷 Phirni Indian rice pudding with pineapple, almonds, pistachio ₹450 Tiramisu ₹450 Chocolate Truffle Pastry ₹450 ✓ 🍷 Fruit Platter 🌿 ₹350 ✓ 🍷 Kulfi / Ice Cream / Sorbet ₹450

➤ IF YOU WANT A SHARING PLATTER, JUST ASK!