

Emily's is an all-day-dining restaurant with an exciting blend of International, Indian, Oriental specialities and signature pizzas, all prepared with the freshest of ingredients. The breathtaking views of the valley make this is a truly unique dining experience.

# **International Cuisine**

# Soups, Salads and Starters

## Soup of the Day

**veg** ~ 350 | **non-veg** ~ 400

#### Caesar Salad

lettuce, parmesan shavings and garlic croutons

- v paneer ~ 435 | chicken ~ 535
- X Waldorf Salad ~ 425
- apple, walnuts and lettuce with a honey yoghurt dressing

add: chicken ~ 100

## Chilled Watermelon Salad ~ 395

🖁 add: **feta** ~ 140

- Som Tam Salad ~ 380
- 🦹 raw papaya and peanuts with a spicy Thai dressing
- **∠** Energy Bowl ~ 450
- chickpea salad with Moroccan spices
- Mezze Platter ~ 495
  falafel, baba ghanoush, tzatziki, hummus and toasted pita

Hummus and Pita ~ 440

Nachos 'N' Salsa ~ 450

homemade nachos with tomato salsa

**Fish Fingers** ~ 550 with tartar sauce

Caribbean Chicken Fingers ~ 525

with a tangy dipping sauce

**Grilled Prawns** ~ 920 with spinach and tomato salsa

# Main Course

#### Mustard Chicken ~ 760

grilled chicken breast with mashed potatoes and veggies

#### Chicken Stroganoff ~ 750

chicken in a creamy brown jus with rice or pasta

#### BBQ Chicken ~ 780

with mashed potatoes and veggies

## Roast Chicken ~ 800

with veggies, potato wedges and brown gravy

## Roasted Lamb ~ 1025

with mushroom pepper sauce, veggies and mashed potatoes

### Shepherd's Pie ~ 820

minced lamb and mashed potato caserrole

#### Grilled Fish ~ 995

with lemon butter sauce and wilted spinach

#### Grilled Pink Salmon ~ 1800

Norwegian salmon with almond-roasted veggies

#### Pan-Seared Fish with Olive

Tapenade ~ 995

with spring greens and mashed potatoes

Fish 'N' Chips ~ 975

with tartar sauce

#### Risotto

with garden fresh veggies ~ 550 with chicken and mushrooms ~ 625 with seafood and fresh tomatoes ~ 690

#### Lasagna

- vegetable ~ 550 | chicken ~ 650
- Grilled Paneer Steak ~ 640

with coconut pepper sauce, mashed potatoes and veggies

#### • Ratatouille ~ 540

zucchini, aubergine and bell pepper layered between cheese and tomato sauce

# Baked Veg Princess ~ 560

exotic vegetables in a tomato and béchamel sauce, gratinated

# Burgers

Served with fries.

Chicken Burger ~ 575

with caramelised onions

Lamb Burger ~ 690 with caramelised onions

## Gourmet Burger

with fried egg and bacon lamb ~ 795 | chicken ~ 690

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**Veggie Burger** ~ 460 add: **cheese slice** ~ 85

## Pasta with your choice of penne, spaghetti or fusilli.

Bolognaise ~ 640

minced lamb in a tomato sauce

Carbonara ~ 690

creamy cheese sauce with bacon bits

- Arrabiata ~ 590
- tomato sauce with red chilli flakes
- **Alfredo** ~ 590

mushroom and cheese sauce

- Spinach Ravioli ~ 590
- with spinach and paneer in a tomato sauce **Aglio, Olio e Peperoncino** ~ 590
- olive oil, garlic, chilli flakes and parmesan
- **Pesto** ~ 690
- fresh basil, assorted nuts and parmesan add: **vegetable** ~ 130 | **chicken** ~ 160

## Loaded Baked Potatoes

Roast Chicken, Onions ~ 420

Bacon, Onions, Herbs ~ 430

Minced Lamb, Garlic, Parmesan, Cheddar Cheese ~ 470

- Creamy Veggies, Cheddar Cheese ~ 390
- SGarlic Spinach, Tomato, Feta ~ 400

## -Sides

- OGarlic Toast ~ 225
- Garlic Toast with Cheese ~ 280
- Sautéed Seasonal Vegetables ~ 260
- Potato Wedges ~ 225
- **™** Mashed Potatoes ~ 210
- Mustard Mashed Potatoes ~ 225
- French Fries ~ 235 add: cheese ~ 65 | peri peri ~ 30

# —— Desserts

Rokeby Sticky Toffee Pudding ~ 480

- Apple Crumble ~ 300 with custard
- New York Chocolate Cake ~ 380
- Apple Pie ~ 300
- Ice Cream ~ 200

  Baked Yoghurt ~ 350
- **○** Lotus Biscoff Cheesecake ~ 480
- © Chocolate Walnut Brownie ~ 480 with ice cream

# Sandwiches

Freshly baked white bread from our bakery, Landour Bakehouse. Have it grilled, toasted or plain.

Rokeby Club Sandwich ~ 650 ham, bacon, egg, chicken, lettuce and tomato

Grilled Chicken Sandwich ~ 550

- ▼ Farmer's Club Sandwich ~ 540 Indian spiced potato filling with cucumber and tomato
- Veg Sandwich ~ 415 lettuce, cucumber, tomato and cheese
- Chilly Cheese Toast with Fries ~ 485

# Pizzas

We serve original "Fresh Dough Pizza" made with our quality ingredients. We use only freshly rolled dough, which is baked along with our signature sauce and cheese blend.

pepperoni and sliced onions

Classic Cheese 380 550 cheese and homemade tomato sauce Margherita ..... 400 575 basil, fresh tomatoes and cheese • Mediterranean ..... 425 600 mushroom, onion, and olives Mumbai Masala ..... 425 600 onion, tomato, bell pepper, green chilli and fresh coriander Emily's Veggie Lovers ..... 475 675 spinach, feta, bell pepper, olive and tomatoes Pahadi Paneer Tikka ..... 475 675

**FOOD ALLERGIES AND INTOLERANCES:** Before you order your food and drinks, please speak to our staff if you want to know about our ingredients. Prices are exclusive of applicable taxes. A discretionary 10% service charge will be added to your bill.

onion, bell pepper and Indian spices

♥ Vegetarian Dishes | • Jain option available | ♥ Vegan Dishes | ♥ Healthy Dishes | ፆ Spicy Dishes | ® Dishes with Nuts



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# **Indian Cuisine**

#### Kebabs

All kebabs are cooked in a tandoor.

Chicken Tikka ~ 670 tandoori spiced chicken served with mint and coriander chutney

© Cheesy Garlic Chicken Tikka ~ 700 succulent chicken morsels with cheese

Mulmuly Kebab ~ 720 minced chicken marinated with onions and cream

Tandoori Chicken full ~ 1100 | half ~ 735

Mutton Seekh Kebab ~ 785 minced mutton marinated in herbs and spices

Tandoori Prawns ~ 880 Ajwaini Mahi Tikka ~ 585 fish flavored with Indian spices

- Paneer Tikka ~ 500 delicately spiced paneer
- Garlic Paneer Tikka ~ 510 delicately spiced paneer with garlic
- Achari Broccoli ~ 440 broccoli cooked with Indian spices
- Hara Bhara Kebab ~ 430 pan-fried patty of spinach and veggies

# Emily's Specials

Chicken Garlic Kebab Roll ~ 540 bell pepper, onion and mint chutney in a roomali roti

**Chicken Tikka Wrap** ~ 540 bell pepper, onion, tomato and mint chutney in a roomali roti

Paneer and Veg Wrap ~ 500 bell pepper, onion, tomato and mint chutney in a roomali roti

Samosas ~ 230
with potatoes and peas

## Main Course

Butter Chicken ~ 700
 chargrilled chicken pieces in a rich tomato gravy

Chicken Tikka Masala ~ 700 chargrilled chicken in a spicy gravy

Momemade Chicken Curry ~ 615 chicken in a mild spiced gravy

Mutton Roganjosh ~ 815 slow cooked lamb in a richly spiced gravy

Laal Maas ~ 830
lamb in a spiced yoghurt curry
Chettinad Fish Curry ~ 800
fish in an onion and tomato gravy with
South Indian spices

Paneer Butter Masala ~ 550 paneer cubes in a creamy tomato and onion gravy

\* Kadhai Paneer ~ 550
paneer cubes with bell pepper in a tomato gravy

Paneer Lababdar ~ 550 paneer cubes in a creamy gravy

Palak Paneer ~ 545
paneer and spinach tempered with Indian spices

Khumb Hara Pyaaz ~ 480 mushroom and spring onion in a rich onion and tomato gravy

Bhindi Do Pyaza ~ 450
spiced okra tossed with sautéed onions,

seasoned with spices

Dahi Bhindi Curry ~ 450
fried okra in a yoghurt gravy

Jeera Aloo ~ 430 diced potatoes tossed with cumin seeds

Kadhai Veggies ~ 465

mixed veggies in an onion and tomato gravy

Corn Palak Masala ~ 460

orn and spinach gravy cooked in Indian spices

Chana Masala ~ 425 chickpeas in a spicy gravy

Dal Makhani ~ 460

North Indian slow cooked black lentil curry

**2 Dal Tadka** ~ 400

o yellow lentils tempered with chilli, onion and garlic

**Oriental Cuisine** 

Chicken Biryani ~ 700 basmati rice with spicy marinated chicken and fried onions

Lamb Biryani ~ 820
 basmati rice with spicy marinated lamb and fried onions

Vegetable Biryani ~ 625

assorted veggies and spices

# - Accompaniments

Chapati ~ 75

▼ Tandoori Roti ~ 85

■ Roomali Roti ~ 125

Plain Naan ~ 120

**♥** Butter Naan ~ 130

Butter Garlic Naan ~ 135

■ Garlic Cheese Naan ~ 175

**© Laccha Paratha** ~ 125

Steamed Basmati Rice ~ 300

• Jeera Rice ~ 325

# Available from 12 pm onwards Soups and Starters

Soups and s

Chicken Dumpling Soup ~ 375

Thukpa ~ 350
Tibetan noodle soup with garlic, ginger and chillies

Hot 'N' Sour ~ 350
Veg Manchow ~ 350
add: prawns ~ 125 | chicken ~ 75

Lemongrass Chicken Satay ~ 550

with a creamy peanut sauceChicken Lollipop ~ 580

in Schezwan sauce
Chilli Chicken ~ 550

Lemon Fish ~ 690

Chilli Fish ~ 600

**Chilli Prawns** ~ 800 **Chilli Prawns** → 800

Chilli Potatoes (honey/schezwan) ~ 400

Chilli Paneer ~ 530

**Chilli Tofu** ~ 590

Spring Rolls

vegetable ~ 380 | chicken ~ 480

Manchurian

♥ vegetable ~ 380 | chicken ~ 480

Kung Pao Crispy Tofu ~ 590 Salt 'N' Pepper

v corn and paneer ~ 520 | chicken ~ 580

#### Momos

Traditional Tibetan dumplings served with a red chilli sauce.

Steamed Momos

**vegetable** ~ 325 | **chicken** ~ 385

Fried Momos

vegetable ~ 375 | chicken ~ 435

# Big Bowl

Traditional Burmese noodle dish.

Khao Suey

• vegetable ~ 700 chicken ~ 755 prawn ~ 810

# Main Course — \_ \_ \_ \_

Chicken with Roasted Chillies ~ 650 Soya Ginger Prawn

Kung Pao with Cashew Nuts chicken ~ 650 | fish ~ 725

Hunan Chicken ~ 650
Chicken with Water Chestnut and Shiitake Mushroom ~ 680
Stir-Fried Lamb ~ 825
with bell peppers and scallions

Soya Ginger Prawns ~ 880 Stir-Fried Veggies ~ 525

Chilli Okra ~ 525

 Chinese Greens in garlic sauce ~ 525 in basil sauce ~ 600

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Paneer with Veggies
 in vegetable oyster sauce ~ 600
 in black bean sauce ~ 660

## Rice and Noodles

▼ Veg Chop Suey (American/Chinese) ~ 400

**Veg Fried Rice** ~ 400

& Burnt Chilli Garlic Fried Rice ~ 400

• Veg Hakka Noddles ~ 400

**6 Chilli Garlic Hakka Noodles** ~ 400

■ Pad Thai Noodles ~ 440

add to dishes above : **J** schezwan ~ 40 | egg ~ 80 chicken ~ 130 | prawns ~ 150

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