



## 19th Hole Menu

UNWIND AND DINE AT THE 19TH HOLE,  
WHERE EVERY BITE IS A HOLE-IN-ONE

**FRENCH FRIES**   ₹60



AMP THEM UP WITH YOUR CHOICE OF TOPPING

**CHEESE**  ₹10


**KEEMA**  ₹15

**POUTINE**  ₹20

**PERI PERI/CHAAT MASALA**  ₹20

**HARA BHARA KEBAB**   ₹100


SERVED WITH GREEN CHUTNEY AND LACCHA ONION


**MURGH SHAMI KEBAB**  ₹160


SERVED WITH GREEN CHUTNEY AND LACCHA ONION

### WGC Classic Sandwiches


SERVED WITH POTATO CHIPS AND VINAIGRETTE SLAW

**VEGETABLE COLESLAW**  ₹60


**CHICKEN AND MAYONNAISE**  ₹90

**CREAMY EGG**  ₹60


### WGC Square Meals

**INDIAN VEG SQUARE MEAL**  ₹120

PORTION OF DAL TADKA, VEGETABLE OF THE DAY  
SERVED WITH YOUR CHOICE OF TAWA BREAD OR STEAM  
RICE

**INDIAN NON-VEG SQUARE MEAL**  ₹160

PORTION OF CREAMY BUTTER CHICKEN, DAL TADKA,  
SERVED WITH YOUR CHOICE OF TAWA BREADS/STEAM  
RICE

**ASIAN SQUARE MEAL**  ₹175  ₹175

PORTION OF CHILLI CHICKEN OR CHILLI PANEER SERVED  
WITH STIR FRIED VEGETABLE OF THE DAY AND YOUR  
CHOICE OF NOODLES OR FRIED RICE


### Clay Pot Meals

**VEGETABLE GREEN THAI CURRY**  ₹130


A PORTION FOR ONE OF STEAMED SHORT GRAIN RICE  
SERVED WITH A TRADITIONAL GREEN THAI CURRY AND  
CHILLI OIL

**CHICKEN RED THAI CURRY**  ₹160

A PORTION FOR ONE OF STEAMED SHORT GRAIN RICE  
SERVED WITH A TRADITIONAL RED THAI CURRY AND  
CHILLY OIL


**SUBZ DUM BIRYANI**  ₹200


AUTHENTIC HYDERABADI VEGETABLE BIRYANI COOKED  
ON DUM WITH AGED BASMATI AND SERVED WITH  
BURHANI RAITA AND HOUSE SALAD

**MURGH KOFTA BIRYANI**  ₹250

TRADITIONAL SPICED CHICKEN KOFTA BIRYANI COOKED  
ON DUM WITH AGED BASMATI RICE AND SERVED WITH  
BURHANI RAITA AND HOUSE SALAD

### Dessert

**BROWNIE WITH CHOCOLATE SAUCE**  ₹70

**KESARI PHIRNEE**  ₹70

WHILE ORDERING, PLEASE INFORM OUR ASSOCIATE, IN CASE YOU ARE ALLERGIC TO ANY OF THE  
FOLLOWING INGREDIENTS: GLUTEN, CRUSTACEANS, MILK AND MILK PRODUCTS, EGG, EGG PRODUCTS,  
FISH AND FISH PRODUCTS, PEANUTS, TREE NUTS, SOYA BEANS, ETC. OUR CHEF WOULD BE DELIGHTED TO  
DESIGN YOUR MEAL WITHOUT THEM. VEGETABLE OIL, BUTTER & GHEE ARE USED IN PREPARATIONS.