

2 Fat INDIANS

at Doubletree Hilton

INDIAN CUISINE A LEVEL ABOVE

A menu influenced with strong impressions from India's historical culinary voyage spanning from the Harrapans era, Mogul Saamraj to the Nizaam raaj, 2 Fat Indians at DoubleTree Hilton urges to take you on a culinary journey spanning not only over time but also through the rural streets of India. From the gullies of Jama Mazjid in Delhi to the Khau Galis in Mumbai 2 Fat Indians is proud to present a menu selection like no other. With extensive excavations into India's rich culinary past, our Chefs are proud to present the exclusive Galouti kebabs, the British Raaj railway Mutton curry, the Mogul Khansamas Badaam Nalli Korma along with other extraordinary culinary geniuses and the local favourites.

**AN IMPRESSION OF TASTE
THAT WOULD LAST LIKE
NEVER BEFORE.**

We at 2 Fat Indians DoubleTree Hilton are honoured to be serving you and promise you an euphoric tasteful experience.

2.FAI
INDIANS

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DISCLAIMER




















At 2 Fat Indians we have your health interest at utmost priority and advice that customers that have any form of medical condition, food intolerances or food allergies please be aware that whilst all of our meals are prepared to the best of our abilities, there are many food sources used in our kitchen, so there may be traces of products such as milk, eggs, gluten, seafood, peanuts, other nuts, seeds, coriander and capsicum.

2 Fat Indians will not be liable for adverse reactions to food consumed or other items an individual may come into contact with whilst eating any of our meals or itemised food sources. We recommend that you do not allow any individual with food allergies pick up an order on your behalf.


All natural herbs and spices are used in protein rubs. Not all ingredients in our in house rubs are listed so for allergies please let the Chef or Manager on duty know if you have ANY food allergies/intolerance.

APPETIZERS

VEGETARIAN

- Baby Corn Varuval     18.95
Batter fried baby corn tossed with malgapodi masala
- Samosas   14.95
Crispy pastry filled with potatoes and peas cooked in a mixture of secret spices cilantro and nuts fried to perfection
- Onion Bhaji    14.95
Sliced and spiced onion marinated in authentic masala, chickpea blend and fried crispy
- Hariyali Kebab    18.95
Mixed vegetable and cottage cheese cakes prepared with spinach and spices
- Malai Mushroom Kebab   19.95
Mushrooms filled with cheese and spices, cooked in a creamy tandoori marinade
- Paneer Tikka    19.95
Tandoor cooked Indian cottage cheese, marinated in yogurt, cream, tandoori spices and mustard oil
- Paneer Chilli Milli    19.95
Tandoor cooked Indian cottage cheese, marinated in yogurt, cream, tandoori spices and mustard oil

CHICKEN

- Angara Maryland    21.95
Fusion marinade of royal chicken tikka flavored with an Asian spice mix
- Chicken Tikka    20.95
Succulent chicken thigh pieces marinated in yogurt, cream, tandoori spices and mustard oil
- Tandoori Chicken    21.95
Half chicken marinated in chef's special tandoori blend of spices and yogurt
- Bhatti Murg     20.95
A family recipe, using a marinade of Punjabi sarso oil, not yoghurt. Laced with ginger juice, turmeric, garlic and bhatti masala.
- Malai Tangdi Kulfi   21.95
A delicacy of the royals, chicken drumsticks marinated in cream, cheese and white pepper.
- Spiced Pop-corn Chicken    20.95
Bite size chicken pieces marinated and fried in Chef's special mix

 Vegan  Gluten Free  Nut Free  Dairy Free

 The number of chillies stipulate the spice levels

LAMB

- Lamb Seekh Kebab (GF) (NF) (DF) (🌶️🌶️) 21.95
Pounded lamb mince sausages flavored with Hyderabad spice blend
- Tandoori Lamb Chops (GF) (NF) (🌶️) 25.95
Succulent lamb chops, marinated in chilli, masala yogurt and fenugreek
- Galouti Kebab (GF) (NF) (🌶️) 21.95
Bite size mince lamb steaks smoked with original Awadhi herbs and pan fried

SEAFOOD

- Soft Shell Crab (GF) (NF) (DF) (🌶️🌶️) 28.95
Tangy and crispy fried soft-shell crab topped with cilantro spiced sauce
- Tandoori Laal Mirch Macchi (GF) (NF) (DF) (🌶️🌶️) 24.95
Fish of the week marinated with gram flour, carom seeds, finished with mathania chillies
- Amritsari Shrimps (GF) (NF) (DF) (🌶️) 22.95
Deep fried shrimps coated with chef's special flavour of spices, gram flour, lemon, carom seeds and Kashmiri chili
- Chilli Garlic Scallops (GF) (DF) (🌶️🌶️) 24.95
Scallops stir fried with crushed red chilli and garlic

MAINS

VEGETARIAN

- Pindi Chole (GF) (🌶️) 22.95
A classic Punjabi delicacy made with soaked chickpeas and blend of spices.
- Purvanchan ka Saag (GF) (NF) (🌶️) 22.95
Assortment of mountain grown green leaves, pureed tempered with garlic, cumin and ghee
- Baingan Bharta (GF) (NF) (DF) (🌶️) 22.95
Smoky roasted aubergine mash tempered with fresh ginger and authentic Indian spices
- Kurkuri Bhindi Masala (V) (GF) (NF) (DF) (🌶️) 22.95
Crispy fried okra served over a tangy onion and tomato base
- Subz Miloni (GF) (🌶️) 22.95
Mix vegetables cooked with fresh spinach, ginger, garlic and spices
- Sabz Caldin (V) (GF) (🌶️) 22.95
Goan style mix vegetable curry infused with coconut milk, tempered with curry leaves
- Udaigiri Aloo (GF) (NF) (🌶️) 22.95
South Indian preparation of roasted potatoes infused with Udaigiri spices
- Dal Makhani (GF) (NF) (🌶️) 21.95
Famous from Sindh region, black lentils cooked and tempered with fenugreek and cream

COFFEE

5

Espresso / Short Black
Long Black
Flat White
Cappuccino
Latte
Mocha
Hot Chocolate



TEA

5

English Breakfast
Masala Chai
Green Tea



(V) Vegan (GF) Gluten Free (NF) Nut Free (DF) Dairy Free

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DESSERTS

RAS MALAI 8

Steamed Indian cottage cheese patties served in a richly flavoured cold cream sauce with nuts.

GULAB JAMUN 8

A North Indian delicacy made with special dough, golden fried served in a mildly spiced sugar syrup

PAAN (BETEL LEAF) PANA COTTA 12

A magical creation when the Indian paan wala met the Italian Chef.

MANGO COCONUT PANA COTTA 12

Result of yet another unique meet of the Italian Chef and the Aam wala

MOTICHOOR RABRI 12

Chickpea flour globules fried in ghee and soaked in sugar syrup, topped with an Indian custard.

CHOCOLATE BROWNIE WITH RABRI 12

Gluten free chocolate brownie topped with an Indian custard.

GULAB JAMUN CHEESECAKE 12.95

A unique binding of the East and the West a cheesecake like you have never had before, married with the staple Indian Gulab Jamun dessert.

ICE CREAMS 6

Choice of Strawberry/Vanilla/Chocolate



Dal Tadka (V) (GF) (NF) 21.95
Yellow lentils tempered with fresh garlic, asafoetida, onion and coriander, finished with lemon juice

Dal-E-Khass (V) (GF) 22.95
A patent preparation from the Indian truck stops, a combination of lentils flavoured with roasted cumin tempering and fresh tomatoes, smoked to perfection.

PANEER

Indian Cottage Cheese

Paneer Tikka Masala (GF) 23.95
Indian favorite paneer tikka with bell peppers in a medium hot onion tomato masala

Palak Paneer (GF) (NF) 23.95
A blend of spinach and herbs with cottage cheese

Paneer Butter Masala (GF) 23.95
A classic Indian preparation of medium spiced tomato-based sauce and luscious cubes of paneer dunked in it

Paneer Lababdar (GF) 23.95
Specialty of Punjab, cottage cheese in a tomato and onion gravy finished with fenugreek leaves

Paneer Kofta (GF) 23.95
A rare nostalgic Mughlai style medium spiced tomato base served on tender cottage cheese dumplings

Paneer Korma (GF) 23.95
Cubes of cottage cheese marinated with peeli mirch and slow cooked with roma tomatoes and cashew gravy

Malai Kofta (GF) 23.95
Cottage cheese dumplings in a mild cashew and tomato gravy

CHICKEN

Butter Chicken (GF) 25.95
Fenugreek flavored tandoor cooked chicken in creamy tomato gravy

Chicken Korma (GF) 25.95
Chicken breast cooked in rich and mild cashew gravy flavored with fenugreek

Chicken Tikka Masala (GF) 25.95
An all-time favorite, chicken tikka tossed in a medium hot onion and tomato-based gravy finished with capsicum.



Chicken Lababdar (GF) 25.95
Specialty of Punjab, tandoor chicken cooked in rich tomato and onion gravy finished with fenugreek leaves

Old Delhi Murg Makhani (GF) 26.95
A rich velvety curry packed with creamy, buttery goodness laced with tender chicken pieces originated in Old Delhi during the 1950's

Gavran Chicken Curry (GF) (NF) (DF) 26.95
A rural Maharashtrian staple, rustic chicken on the bone cooked in a spiced 'tarri' style sauce

(V) Vegan (GF) Gluten Free (NF) Nut Free (DF) Dairy Free




The number of chillies stipulate the spice levels

Murg Nargis   26.95
Specialty of Awadh region of India. A blend of rich almond and cream gravy finished with fenugreek

LAMB

Lamb Rogan Josh     26.95
Authentic lamb preparation from Kashmir region of India

Lamb Korma    26.95
Lamb cooked in Awadhi style with mild flavored gravy with a hint of sweetness

Lamb Saag    26.95
Lamb cooked with fresh spinach and Indian herbs

Baadam Nalli Korma   29.95

From the 1500's Mughal 'Khansamas' kitchen, truly a 'love of labour' 24 hour double marinated lamb shank, semi cooked in the tandoor, concluded with 5 hours of slow cooking in a rich almond sauce flavoured with 5 Chef's special hand picked spices.

GOAT

Railway Mutton Curry     26.95
A pre independence, British Raj recipe served to the first class coaches, a recipe never documented but passed on to limited Indian chefs.

Masaledaar Mutton     26.95
Chef's specialty - truly Lucknow's.

Pahadi Dal Gosht     26.95
A Hilly region country man's specialty, a full-bodied combination of lentils stewed with goat.

Kerela Chilli Mutton     26.95
Ageless combination of goat pieces stir-fried in a rustic south Indian exotic herb and spice mix.

SEAFOOD

Goan Fish Curry    29.95
A Goan classic fish cooked in coconut milk flavored sauce with curry leaves and tamarind

Goan Prawn Curry    29.95
A Goan classic Prawns cooked in coconut milk flavored sauce with curry leaves and tamarind

Lasooni Curry Patta Jhingha    29.95
Local prawns tossed in garlic, chilli, coconut and lime masala, tempered with mustard seeds and aromatic curry leaves.



PLATTERS

BIG FAT MEAT PLATTER

40

Malai Tangdi Kulfi,
Lamb Seekh Kebab,
Tandoori Lamb Chops ,
Chicken Tikka

MIXED PLATTER

35

Hariyali Kebab,
Onion Bhaji,
Lamb Seekh Kebab,
Chicken Tikka

VEG PLATTER

30

Samosa,
Onion Bhaji,
Hariyali Kebab,
Malai Mushroom Kebab



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BANQUETS

All banquets are served with a selection of rice, naans, assorted sides and condiments. Includes all your mains, rice, naans, pappadums and sides are unlimited.

VEGETARIAN BANQUET

40
per person

Entrée:

Samosa, Onion Bhaji, Hariyali Kebab

Main Course:

Subz miloni, Paneer Korma, Dal Makhani

2 FAT INDIANS MIXED BANQUET

48
per person

Entrée:

Babycorn Varuval, Malai Tangdi Kulfi,
Lamb Seekh Kebab

Main Course:

Butter Chicken, Lamb Rogan Josh, Dal Tadka

MEAT LOVERS BANQUET

58
per person

Entrée:

Chicken Tikka, Lamb Seekh Kebab,
Malai Tangdi Kulfi, Bhatti Murg

Main Course:

Butter Chicken, Lamb Saag,
Chicken Lababdar, Railway Mutton Curry



JUNGLI MAAS



29.95

Jungli Maas is a traditional (100 + Years Old) meat dish which was prepared from the day's catch when kings went on hunting expeditions. The dish makes use of minimum ingredients as it was difficult to travel with heavy loads while hunting.

Depending on the day's catch, a delicious curry was prepared for the kings using it and this was given the name Jungli Maas, Jungli Maas Literally translates to wild meat.

This curry was originally made with lots of chilies so that it would hide the odor of the game that was being served to the maharajas. Since the Chefs had to get creative with the wild catch along side their limited resources and yet were to be sure to please the royalty, the curry was made using only 3-4 ingredients.

The evolved version of Jungli Maas consists of the succulent pieces of goat, first slow cooked in ghee and then finished in a pan over an open flame with dry red chillies, salt and a blend of Indian jungle spices.



*No Take-Away
*Dine in only
* Minimum 4 people

Vegan Gluten Free Nut Free Dairy Free

The number of chillies stipulate the spice levels

BIRYANI



Slow-cooked, layered and aromatic, the Biryani traces its origins to Iran – as does the various variants from Hyderabad, Delhi, Kerala and Mumbai. A pot is to be shared, or kept as spicy contentment all for oneself.

Subz Biryani	22.9
Paneer Biryani	23.9
Murg Biryani	24.9
Goat Biryani	24.9
Lamb Biryani	24.9
Prawn Biryani	26.9

RICE

Steam Rice	5.5
Saffron Rice	6
Jeera Rice	6.5
<small>White rice tossed with coriander and cumin seeds</small>	
Butter Rice	6

BREADS

Plain Tandoori Roti	4.5
Butter Roti	5
Plain Naan	4.5
Butter Naan	5
Garlic Naan	5.5
Chilli Naan	6.95
Cheese Naan	6.95
Keema Naan	6.95
Kashmiri Naan	6.95
Plain Paratha	5.50
Mint Paratha	5.95
Chilli Paratha	5.95
Ajwain Paratha	5.95
Aloo Paratha	6.95
Onion Kulcha	6.95
Paneer Kulcha	6.95

SIDES

Kachumber	5
Raita	5.5
<small>Veg / Beetroot</small>	
Plain yogurt	5
Onion Salad	6
Green Salad	8
Chopped Green Chilli	3
Mango Chutney	2
Mixed Pickle	2
Sliced Butter	3



COUPLE BANQUET

All couple-banquets are served with a selection of rice, naans, assorted sides & condiments.

VEGETARIAN BANQUET

99

per couple

Entrée:

Samosa, Onion Bhaji, Haryali Kebab

Main Course:

Subz Miloni, Paneer Korma, Dal Makhani

MIXED BANQUET

99

per couple

Entrée:

Baby corn varuval, Malai Tangdi Kulfi ,
Lamb Seekh Kebab

Main Course:

Butter Chicken, Lamb Rogan Josh, Dal Tadka

MEATOLICIOUS

99

per couple

Entrée:

Chicken Tikka, Lamb Seekh Kebab,
Malai Tangdi Kulfi, Bhatti Murg

Main Course:

Butter Chicken, Lamb Saag,
Chicken Lababdar, Railway Mutton Curry



*No Take-Away

*Dine in only

*Only for table of 2 people