

**NYC RESTAURANT WEEK WINTER 2025
TWO COURSE FOR \$30 EXCLUDING TIPS & TAX**

First course

FIRE CRACKER FRIED SHRIMP

Shrimp served with warm flour tortillas, shredded romaine, tomatoes and fire cracker Dipping

RISOTTO CROQUETTES

Fried risotto balls stuffed with melted mozzarella and prosciutto

HILTON PRETZEL

Cheese Sauce and Smoked Honey Mustard

BACON-CHEESEBURGER SLIDERS

Lettuce, Tomato, Onion, Chipotle Mayo

INDIAN CHILI CHICKEN

South East Asian Twist as Batter Fried Chicken is Smothered in Garlic, Soy Sauce and Chili Gravy

ONE CHEESE FRIES

Topped with melted Monterey Jack, Cheddar and Chopped Bacon with house-made Ranch dressing.

SOUP OF THE DAY

**NYC RESTAURANT WEEK WINTER 2025
TWO COURSE FOR \$30 EXCLUDING TIPS & TAX**

Second course

COBB SALAD

Romaine, Bleu Cheese, Tomatoes, Cucumber, Red Onion, Avoc

QUINOA SALAD

Chickpeas, Red Bell Pepper, Baby Spinach, Cucumber,
Parsley and Lemon, Red Wine Dressing

STEAK SALAD

Grilled 6oz NY Strip Steak, Bleu Cheese, Charred Corn, Cherry Tomatoes,
Mixed Greens, Shallot Vinaigrette

BLACKENED CHICKEN SANDWICH

Cheddar Cheese, Lettuce, Tomato, Red Onion, Spicy Aioli

CRAB CAKE SANDWICH

Fresh Mozzarella, Roasted Red Pepper, Basil, Chipotle Mayo

INDIAN STYLE VEG OR NON VEG THALI

Rice, Vegetable or Chicken Curry, Chapati, Mix Veg Bhaji, Yogurt, Mango Pickle

GARDEN INN CHEESEBURGER

American Cheese, Lettuce, Tomato, Red Onion, Pickle

MARGARITA PIZZA

DRINKS

Fountain Soda • Coffee • Varieties of Teas, Iced Tea • Lemonade,
Mumbai Masala Chai