

LUNCH & DINNER MENU



RB VILLA

*A luxurious home,
personalized stay with all
amenities a villa can offer*

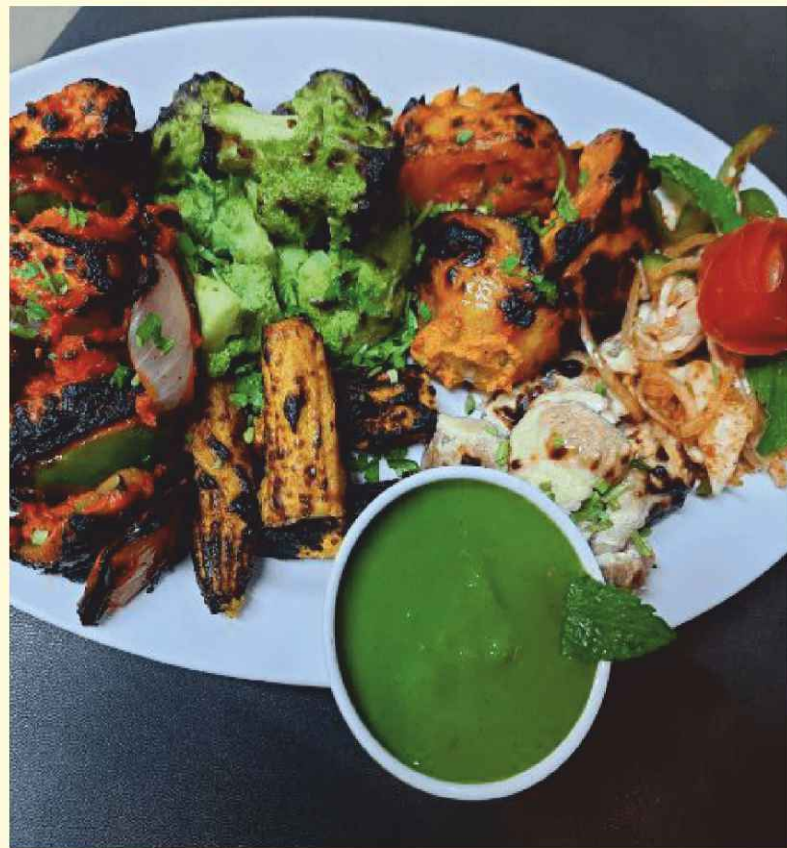
∞

- ◆ ★ 5 Star rated food by Make  Trip  Airbnb &  TripAdvisor®
- ◆ Order Timings: 12:30 PM - 3:30 PM | 6:30 - 11.30 PM
- ◆ For Orders call & whatsapp : +91 9039088888
- ◆ Delivery Time : 40 min for instant orders
- ◆ For bulk pre-order, please specify delivery time & date while placing order
- ◆ Self service premise: serving bowls, crockery and other items please check in kitchen cabinets

RB Villa, 18, Soham Park, Opp. Pragya Girls School, Bicholi, Indore - 452016

Contact: Rahul Bhatia | +91 90390 88888

A luxurious home, personalized stay with all amenities a villa can offer



PAPAD/SALADS/BEVERAGES

PACKAGED DRINKING WATER	On MRP
FRESH LIME WATER /SODA	55
Refreshing beverage made with Freshly squeezed lime juice and soda. (salty/sweet).	
SOFT DRINKS (LEMON /COLA/ORANGE)	65
MASALA BUTTER MILK	65
Traditional buttermilk with coriander, green chillies, roasted cumin seeds and rock salt.	
PLAIN PAPAD ROASTED / FRIED	35
MASALA PAPAD ROASTED / FRIED	45
FRENCH FRIES	195
Classic American Recipe of Crispy Potato finger chips served with tomato ketchup.	
ONION SALAD	75
An all time favourite salad of hand picked onions, round sliced, served with lemon and green chillies.	
GREEN VEG SALAD	135
Straight long chopped vegetables complimenting with lemon and green chillies.	
CHINESE SALAD (VEG)	355
Baby corn, mushroom, carrot, cabbage, beans, colored capsicum tossed in butter and garnished with black pepper	
CHINESE SALAD WITH PANEER (VEG)	395
Baby corn, mushroom, carrot, cabbage, beans, colored capsicum and fresh cottage cheese tossed in butter and garnished with black pepper	
CHINESE CHICKEN SALAD (NON-VEG)	435
Baby corn, mushroom, carrot, cabbage, beans, colored capsicum and tender chicken tossed in butter and garnished with black pepper	



SOUPS

VEGETARIAN

VEG CLEAR SOUP	175
The fine clear soup prepared with fresh vegetable stock.	
VEG NOODLE SOUP	175
A clear soup served with crispy fried noodles.	
SWEET CORN SOUP	175
Healthy and delicious Chinese mixed vegetable sweet corn soup garnished with freshly ground pepper.	
LEMON CORIANDER SOUP	175
Refreshing soup with chops of veggies, fresh coriander and tangy lemon flavor.	
HOT & SOUR SOUP	175
A popular dual flavored Chinese soup with veggies and spicy herbs tossed in soya sauce.	
MANCHOW SOUP	175
Thick dark brown soup with combination of finely chopped veggies and mushrooms, served with crispy noodles.	
TOMATO SOUP	175
Fresh tomato soup with hint of cream.	
CREAM OF TOMATO SOUP	175
Delightful cream of tomato soup prepared with saute onion, garlic and fresh tomatoes, simmered with vegetables, then blended until smooth	
SPINACH BUTTER SOUP	175
Nutritious Spinach soup, made with Spinach vegetable broth blended and then finished with salt and pepper and touch of butter	

NON-VEGETARIAN

CHICKEN PEPPER CLEAR SOUP	255
This fine clear soup is prepared with fresh chicken stock, seasoned with freshly ground pepper.	
CHICKEN NOODLE SOUP	255
Semi thick soup with crispy fried noodles & chicken.	
CHICKEN SWEET CORN SOUP	255
Healthy and delicious sweet corn soup with tender chicken pieces & garnished with freshly ground pepper.	
CHICKEN LEMON CORIANDER SOUP	255
Refreshing soup with chops of veggies, fresh coriander and freshly squeezed lemon with juicy chicken chunks.	
CHICKEN MANCHOW SOUP	255
The thick dark brown soup with a combination of finely chopped veggies, succulent chicken chunks, served with crispy noodles.	
CHICKEN HOT & SOUR SOUP	255
A dual flavored dark spicy soup with veggies, mushrooms, egg and tender chicken pieces.	
CREAM OF CHICKEN SOUP	255
Whip up our comforting chicken cream soup by simmering boiled chicken and chicken broth adding a touch of cream and seasoned with salt and pepper.	
CHICKEN YAKHNI SOUP	255
An authentic Kashmiri delicacy where chicken is simmered with onion, garlic and spices until flavors meld, strained and served with shredded chicken, a must try.	



VEGETARIAN STARTERS

SPECIAL PATIALA PANEER PAKODA	445
Made by coating large cubes of paneer in a spiced besan and chana dal batter, deep fried until crispy golden.	
TANDOORI PUNJABI PANEER TIKKA	445
Fresh cottage cheese, with tangy marination of yoghurt flavored with tandoori masala skewered and cooked in a tandoor.	
PANEER PAHADI TIKKA	445
Fresh Cottage cheese marinated in spinach & green chilli paste, rolled in coarsely ground ginger garlic and chef secret spices.	
PANEER KALIMIRCH TIKKA	455
Fresh cottage marinated in cashew paste with freshly ground pepper skewered in tandoor.	
PANEER MALAI TIKKA	455
Cubes of fresh cottage cheese marinated in a combination of mild & aromatic spices, cream & cashew nut paste, skewered with crunchy ball peppers and onions.	
ALOO BANJARA TIKKA	355
RB Cloud Kitchen Special potatoes tossed in past of spinach, ginger, garlic, lemon juice and chefs special spices.	
CHEESE CHILLI ONION SEEKH KABAB	425
Cottage Cheese marinated in green chillies, onions, cheese & aromatic spices finished in tandoor.	
VEG SEEKH KEBABA	385
Minced mixed vegetable blended with fresh herbs, chaat masala, green chillies, skewered and chargrilled.	
DAHI SEEKH KEBAB	385
Tangy marination of hung curd, paneer, corn flour, cashew paste, and onions along with a melange of chef special spices.	
TANDOORI MUSHROOM	425
Hand selected button mushrooms, marinated in curd & aromatic spices finished in tandoor.	
HARA BHARA KEBAB	355
A very popular snack of North India, fried patties made from spinach, peas, potatoes, it is satisfying, delicious and tastes great with any chutney dip or sauce.	
GILOUTI VEG SHAMI KEBAB	425
Melt in mouth goodness. Prepared by blending chana dal, minced vegetables and aromatic spices, shallow fry until golden, and served with mint chutney.	
TANDOORI PANEER TIKKA PLATTER	495
Tempting tandoori snacks platter, tasty, assorted and selected mix of kebabs and tikkas.	
TANDOORI VEG SNACKS PLATTER	595
Tandoori snacks platter, tasty, assorted and selected mix of kebabs and tikkas.	



NON VEGETARIAN STARTERS

RB CLOUD KITCHEN SPECIAL TANDOORI CHICKEN	475
RB Cloud Kitchen Special - Tender chicken marinated in hung curd and Chef special aromatic spices cooked in a low flame tandoor to create a fiery red coloured healthy and juicy chicken.	
MUGHLAI CHICKEN TIKKA	495
Classic recipe of boneless chicken pieces marinated in hung curd overnight, fiery spices and grilled in a tandoor.	
MURGH MALAI TIKKA	495
Boneless chicken pieces marinated in a mix of yoghurt, cashew paste and cheese. Grilled to perfection in a tandoor.	
CHICKEN CREAM PEPPER TIKKA	495
Chunks of chicken soaked in cheese, cream and crushed pepper grilled to perfection.	
GRILLED PAHADI TIKKA	495
Juicy boneless pieces of chicken marinated in spinach and green chilli paste, rolled in coarsely ground ginger garlic and chefs secret spice.	
CHICKEN PESHAWARI TIKKA	495
Boneless chicken pieces marinated in hung curd, Punjabi masala and special spices, roasted to perfection in a tandoor.	
CHICKEN TANGDI KEBAB	495
Chicken drumsticks marinated in secret spices overnight and cooked in a tandoor.	
AFGHAN TANGDI KEBAB	575
A royal preparation of chicken drumsticks marinated with cheese, cashewnut paste and aromatic spices presented with glaze of smoky and creamy texture.	
MURG RESHAMI SEEKH KEBAB	495
Traditional seekh kebab of minced chicken, with flavours of crushed peppercorn, coriander and special spices.	
LUCKHNOW MUTTON SEEKH KEBAB	525
Tender rolls of succulent goat meat, mixed with green chillies, coriander and ginger, spiced with royal cumin, skewered and grilled over charcoal fire.	
GILOUTI KEEMA SHAMI KEBAB	495
Melt in mouth goodness. Prepared by blending minced meat and aromatic spices, shallow fry until golden, and served with mint chutney.	
GRILLED FISH TIKKA	525
Classic recipe of boneless chunks of fish, marinated in special homemade spices, delicately grilled over low heat of retain the juices.	
FISH FINGER	525
Boneless strips of battered fish, deep fried till golden brown, served with homemade tartar sauce.	
AMRITSARI FISH FRY	525
Whole river fresh boneless fish, battered and deep fried, served with homemade tartar sauce.	
NON-VEG TANDOORI SNACKS PLATTER	745
Tempting tandoori snacks platter, tasty, assorted and selected mix of kebabs and tikkas.	
CHICKEN TIKKA PLATTER	595
Tempting tandoori snacks platter, tasty, assorted and selected mix of kebabs and tikkas.	



CHINESE VEGETARIAN

VEG SPRING ROLL	375
A tasty and crispy snack recipe made with mixed vegetable and cottage cheese stuffing wrapped in thin translucent roll sheets.	
GOLDEN VEG MANCHURIAN (DRY / GRAVY)	355
Vegetable balls prepared with onion, garlic, green chilli and fried & dipped in Special homemade Manchurian sauce. (Can be ordered dry or with gravy)	
CRISPY CORN	335
Sweet corn battered wok fried with onion, green chillies & black pepper.	
CHILLI PANEER (DRY / GRAVY)	445
Cottage cheese shallow fried to golden brown, sauteed with dice cut onion, capsicum, green chillies and spring onion. (Can be ordered dry or with gravy)	
PANEER 65 (DRY / GRAVY)	445
Batter fried paneer cubes, tossed in garlic sauce and red chilli sauce to give it a fiery red color, served with curry leaves.	
SWEET AND SOUR CHEESE VEG BALLS	390
A special delicacy for kids prepared in sweet and sour garlic sauce stuffed with cheese.	
AMERICAN CHOUPEY	425
A perfect combination of vegetables with crispy noodles, flavored with hoisin sauce.	
VEG FRIED RICE	425
Classic Chinese style of steamed rice, tossed with steamed cauliflower, carrot and beans.	
SCHEZWAN VEG FRIED RICE	435
Steamed rice, pan prepared with homemade scheszwan sauce.	
HAKKA NOODLE DRY	455
Steamed hakka noodles, sauteed with finely chopped veggies tossed in butter.	
SCHEZWAN NOODLES	475
Steamed Hakka noodles prepared with homemade scheszwan sauce.	
VEG KOTHEY	375
A special delicacy for kids prepared in sweet and sour garlic sauce stuffed with cheese.	



CHINESE NON-VEGETARIAN

CHILLI CHICKEN (DRY / GRAVY)	495
A classic indo- Chinese recipe of chicken sauteed with onion, bell pepper, green chillies, & variety of Chinese sauces. (Can be ordered dry or with gravy)	
CHILLI EGG (DRY / GRAVY)	375
A classic indo- Chinese recipe of boiled egg sauteed with onion, bell pepper, green chillies, & variety of Chinese sauces. (Can be ordered dry or with gravy)	
CHICKEN MANCHURIAN (DRY / GRAVY)	495
Fried chicken balls cooked in a spicy sauce batter with splendid taste of ginger garlic and spring onions. (Can be ordered dry or with gravy)	
CHICKEN LOLLIPOP	495
Chicken drumsticks ,coated with a luscious batter with garlic and ginger paste, fried to perfection. Served hot with schezwan sauce.	
CHICKEN 65 (DRY / GRAVY)	485
Batter fried diced chicken, tossed in garlic sauce and red chilli sauce to give it a fiery red color, served with curry leaves.	
CHICKEN AMERICAN CHOPSUEY	485
A perfect combination of vegetables with tender chicken pieces and fried crispy noodles, flavoured with hoisin sauce served with Half fried egg.	
LEMON PEPPER GRILLED FISH	625
Chopped ginger, garlic and freshly squeezed lemon. Served with exotic sauteed veggies.	
EGG FRIED RICE	425
Steamed rice tossed with steamed carrot, cauliflower, beans and rumble dumble egg.	
CHICKEN FRIED RICE	475
Classic Chinese style of steamed rice, tossed with steamed cauliflower, carrot, beans and juicy boneless chicken.	
CHICKEN SCHEZWAN FRIED RICE	495
Cooked basmati rice is tossed with red hot schezwan sauce and veggies & chicken. It is simply delicious with a delectable blend of spicy flavors that are sure to tease your palate.	
TRIPLE SCHEZWAN CHICKEN FRIED RICE	555
A triple treat of chinese fried rice, steamed hakka noodles and meaty chicken balls cooked in homemade schezwan sauce.	
CHICKEN HAKKA NOODLES	495
Steamed Hakka noodles, sauteed with finely chopped cabbage, capsicum, carrot, tender chicken pieces, tossed in butter.	



VEGETARIAN MAIN COURSE

REAL BUTTER PANEER	575
RB Cloud Kitchen Signature dish- Butter Paneer is a delicious dish in which succulent cubes of Cottage Cheese is cooked in rich thick creamy tomato gravy and fresh cream.	
PANEER TIKKA MASALA	495
Fresh cottage cheese, with tangy marination of yoghurt flavored with tandoori masala skewered and cooked in a tandoor, laced with delicately spiced gravy made of yoghurt and cashews.	
DILLI PANEER LABABDAR	495
Juicy pieces of cottage cheese cooked with thick gravy of tomatoes, onions and bell peppers, seasoned with rare herbs and spices and grated cottage cheese.	
HANDI KADHAI PANEER	475
Fresh cottage cheese stir fried with capsicum and tomatoes, seasoned with black pepper.	
PALAK PANEER	425
Cottage cheese with fresh spinach paste and seasoned with Garlic , aromatic garam masala garnished with cream and butter. A vegetarian hot favorite.	
PANEER MASALA	455
Hot and Spicy Stir Fried Cottage Cheese in Indian Style homemade curry recipe, cooked on low flame to retain the aroma's of home ground masalas.	
PANEER BHURJEE	475
Grated cottage cheese tempered in luscious spices cooked with chopped onion, tomatoes, green chillies & coriander. Served hot & aromatic.	
PANEER KOLHAPURI	475
A spicy dish from maharashtra or specifically from kolhapur region prepared with paneer and spicy dry kolhapuri masala.	
SHAHI PANEER	495
Cottage cheese in thick gravy made up of cream, and flavored spices served in white gravy.	
MUGHLAI MALAI KOFTA (RED GRAVY)	435
Potato and paneer balls are deep fried, prepared in onion-tomato gravy.	
MUGHLAI MALAI KOFTA (WHITE GRAVY)	475
Roundels of mashed potato and cottage cheese, stuffed with cheese, nuts and raisins, simmered in cashew based gravy.	
KAJU CURRY (RED GRAVY)	475
Roasted cashew nuts served in a spicy creamy sauce prepared with tomato and onion base	
KAJU CURRY (WHITE GRAVY)	495
Roasted cashew nuts served in a spicy creamy sauce prepared with tomato and onion base	
VEG KOFTA	425
Dumplings of vegetables sauteed in aromatic spices and Indian herbs served in brown gravy.	
LEHSUNI PALAK	425
Fresh spinach leaves cooked in cream, onion, & cashew nut paste with cloves of garlic & a secret ingredient.	
MUTTER PANEER	425
Is a classic north dish made with green peas and paneer. Cooked in flavorful tomato curry.	



VEGETARIAN MAIN COURSE

ORIGINAL AMRITSARI CHANA PINDI	425
RB Cloud Kitchen very original Pujnabi Style chana pindi slow cooked for six hours served with big chunks of paneer, tastes amazing with soft kulchas.	
DUM ALOO MAHARANI	395
Baby potatoes curry spiced with fennel, ginger and whole spices, Dum Aloo is a delicious way to enjoy potatoes in a new flavor.	
ALOO GOBHI	355
A simple pan tossed preparation of fresh cauliflower and potato cubes with dried fenugreek leaves.	
ALOO JEERA	345
A simple pan tossed preparation of potato cube with dried fenugreek leaves.	
MIX VEG	375
A multi – nutrient dish prepared with goodness of fresh vegetables, cooked to perfection with homemade spices.	
HARIYALI MIX VEG	375
A simple and healthy north indian cuisine sabzi recipe prepared mainly with choice of vegetables and spinach paste to give it a deep green color.	
METHI MATAR MALAI	495
A blend dried fenugreek leaves ,baby peas and spices gently simmered in light fresh cream on low flame. Served in white gravy. Truly a vegetarian delight.	
MUSHROOM MASALA / MATAR MUSHROOM	495
Fresh button mushrooms, cooked in an onion gravy tossed with aromatic spices with an option of adding fresh green peas.	

DAAL / LENTILS

ORIGINAL PUNJABI DAAL MAKHANI	525
Age old original Punjabi Recipe. Slow cooked for 18 hours before it is ready to serve. Mouth-watering great taste. A must try Specially of RB Cloud Kitchen cooked with Butter & Chef special spices to give you an authentic, rich, and unique taste. As RB Cloud Kitchen fans says, "It's the world best Daal Makhani ever"	
DAAL TADKA	425
Yellow lentils, cooked with herbs and spices tempered with cumin seeds, heeng, green chillies and garlic.	
DAAL DHABA	425
Yellow & black daal laced with nice aroma of pure ghee and spices is an irresistible delight to taste buds.	



NON-VEGETARIAN MAIN COURSE

REAL BUTTER CHICKEN	755
A hallmark dish of Northern India, which has crossed boundaries and now known worldwide is further specially developed by RB Cloud Kitchen to give you the give you the one and only real butter chicken experience. As expressed by RB Cloud Kitchen lovers " It is the world's best butter chicken ever ". Tandoor grilled chicken cooked in rich tomato gravy smoothened with butter and fresh cream.	
CHICKEN TIKKA MASALA	725
Murgh tikka masala is a dish of chunks of roasted marinated chicken in a spiced curry sauce, full of flavor.	
HOME STYLE HANDI CHICKEN CURRY	725
The aromas and flavors are a delight to the senses! Cooked in a flavourful masala made with ginger, garlic, onions, tomatoes and select spices.	
CHICKEN LABABDAAR	725
Tandoor grilled chicken tikkas, simmered in special lababdaar curry of onion capsicum on low heat with butter and cream.	
CHICKEN KOLHAPURI	725
Chicken Kolhapuri is certainly one of the famous dishes from the state of Maharashtra, characterized by the red-hot color and above all the spicy taste and texture.	
RARA CHICKEN	745
Mince mutton & chicken pieces simmered in brown gravy.	
FISH CURRY	695
Marinated boneless fish pieces, cooked in tomato, super fine chopped ginger and garlic.	
HOME STYLE HANDI MUTTON CURRY	745
Soft tender chunks of goat meat with spiced onion tomato gravy cooked the authentic Indian way, spicy & flavorful.	
MUTTON KEEMA	745
Minced meat cooked with onions, ginger, garlic, chillies, tomato puree, garam masala and lime juice. A dish that is unusually original!	
BHUNA MUTTON	745
Goat Meat Sauteed in assorted aromatic spices & Desi ghee. The dish is royal yet flavorful served in Brown thick gravy.	
MUTTON ROGANJOSH	745
An authentic kashmiri recipe. Mutton chunks gently simmered overnight in spicy onions and tomato gravy, garnished with julienne of ginger.	
MUTTON SAAGWALA RB CLOUD KITCHEN SPECIAL	745
An exotic delicacy of tender pieces of goat meat and spinach in an usually delicate avatar	
RARA MUTTON	755
A very unique mutton recipe steeped in gravy of spicy minced mutton , soaked with rare spices. It is truly royal in taste and appearance.	
EGG CURRY MASALA	445
Whole boiled eggs, cooked in brown gravy specially prepared for this egetarian recipe.	
EGG BHURJEE	345
Rumble dumble eggs tempered in luscious spices cooked with chopped onion, tomatoes, green chillies & coriander. Served hot & aromatic.	



CURD / RICE / BIRYANI

CURD

BOONDI RAITA	235
VEG RAITA	235
PINEAPPLE RAITA	265

RICE

STEAMED RICE	225
Steamed Basmati Rice.	
JEERA RICE	235
Fragrant preparation of basmati rice with Sauteed Jeera / Cumin.	
ONION JEERA RICE	235
Fragrant preparation of basmati rice with Sauteed Onions & Jeera / Cumin.	
VEG PULAO	255
Aromatic preparation of steamed basmati Rice tossed with vegetables.	
PEAS PULAO	255
A simple veg pulao recipe prepared with just green peas and fragrant dry spices.	

EXCLUSIVE KHICHDI'S

ORIGINAL PUNJABI DAAL MAKHANI KHICHDI	475
This khichdi is like no other where small rice flakes are cooked with daal makhani and seasoned with clarified butter, it is a go to option for a simple and nutritious meal, yet so tasty.	
REAL BUTTER TOMATO KHICHDI	475
Exclusive unique khichdi created only by RB Cloud Kitchen where small rice flakes for cooked in rich tomato gravy, finished with cream and butter.	
SPECIAL YELLOW DAAL BUTTER KHICHDI	395
The all time favorite one pot rice and yellow daal dish, with the special RB cloud kitchen twist.	

CLAY POT DUM-PUKHT BIRYANI'S

VEG DUM-PUKHT BIRYANI		525
EGG DUM-PUKHT BIRYANI		575
CHICKEN DUM-PUKHT BIRYANI		655
MUTTON DUM-PUKHT BIRYANI		695



INDIAN BREADS

ROTI

TANDOORI ROTI PLAIN	45
TANDOORI ROTI BUTTER	51
TAWA ROTI PLAIN	45
TAWA ROTI BUTTER	51
MISSI ROTI	65
ROOMALI ROTI	65

PARATHAS

LACCHA PARATHA	71
GARLIC LACCHA PARATHA	75
RED CHILLI LACCHA PARATHA	75
GREEN CHILLI LACCHA PARATHA	75
AJWAINI LACHHA PARATHA	75
PUDINA LACCHA PARATHA	75
CHILLI GARLIC LACHHA PARATHA	85
ALOO STUFFED PARATHA	95
PANEER STUFFED PARATHA	125

NAAN

PLAIN NAAN	71
BUTTER NAAN	75
GARLIC NAAN	85
CHILLI NAAN	85
CHILLI GARLIC NAAN	85
CHEESE NAAN	95
CHEESE CHILLI NAAN	145
CHEESE GARLIC NAAN	145
CHEESE CHILLY GARLIC NAAN	145
STUFFED NAAN (ALOO/GOBHI/ONION)	165
CHOICE OF POTATOES, CAULIFLOWER, ONIONS STUFFING IN LEAVENED KNEADED WHITE FLOUR BAKED IN A TANDOOR.	

KULCHAS

AMRITSARI KULCHA PLAIN	95
STUFFED AMRITSARI KULCHA	115
PANEER STUFFED KULCHA	145







RB VILLA

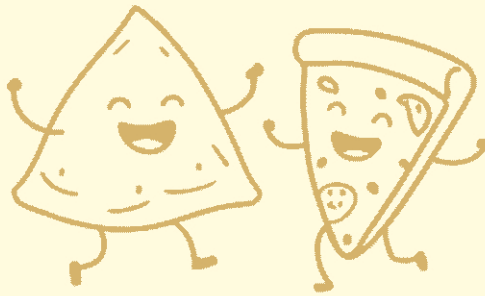
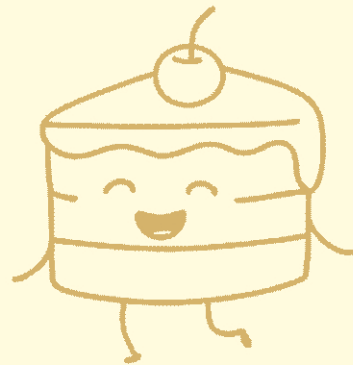


Good food is the foundation
of genuine happiness.

Auguste Escoffier

Life is uncertain.
Eat dessert first.

Ernestine Ulmer



People who love to eat
are always the best people.

Julia Child



There is no sincerer
love than the
love of food.

George Bernard Shaw

