



BY CHOICE HOTELS
Amps

Yes Lounge

À LA CARTE MENU



We are there for your true service

Choice Hotels India is a subsidiary of *Choice Hotels International*, one of the largest and most widespread lodging franchisors of the world with one of the most successful lodging companies in the world with more than 6300 hotels, in more than 35 countries and territories. Ranging from limited service to full service hotels in the economy, mid-scale and upscale segments, Choice branded properties provide business and leisure travelers with a range of high-quality, high-value lodging options across the globe.

Choice Hotels India offers accommodation across 21 destinations under the International brands of *Clarion Inn^R*, *QualityTM*, *ComfortTM* and *Sleep Inn^R*, and provide luxurious hotels offering comfortable accommodation, with efficient services and a warm friendly welcome.

Clarion Inn Amps

Brings to Patiala and entire PEPSU and MALWA region an International Brand of rich Heritage of Luxurious Service, Style and Comfort to the Royal People of Patiala. Grand parties and Rich food for the regal Patialvi's. A Shahi treat to the Royals.

Patiala a Royal City, The Land of Maharajas is Famous for

- 'Patiala Peg' (a measure of liquor)
- 'Patiala Shahi Turban' (a type of headgear)
- 'Phulkari' (a handmade embroidery design)
- 'Pranda' (a tassels tag for braided hair)
- 'Jutti' (Traditional type of footwear),
- 'Patiala Shahi salwar' (Traditional Punjabi female attire)
- 'Reshmi naale' (a type of silky streamer to tie salwar)
- 'Food like 'Makki de roti' (corn flour bread) and
'Sarson da saag' (Spinach preparation),
Folk songs, folk dances like Giddha and Bhangra ,
its traditions and culture.
- Holy landmarks like Gurudwara Shri Dhuk Niwaran Sahib
and Kaali Mata Mandir.

Maharaja Bhupinder Singh was the first man in India to own an aircraft. *Choice Hotels* and *Clarion Inn Amps* are proud to bring the first Elite International Brand in this entire Malwa and Pepsu region to Patiala City. Adding Grandeur to the Royal city to celebrate all occasions in a Shahi style.



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BEVERAGES

Water Bottle
Aerated Beverages
Energy Drink
Canned Juices
Aerated Lemonade
Lemonade
Punjabi Lassi (Sweet/Salted)
Masala Chanch
Plain Chanch
Tea
Coffee
Hot/Cold Milk
Jasmine Tea
Milk Shakes
(Chocolate, Vanilla, Strawberry, Mango, Dry Fruit, Mix Fruit)
Seasonal Fresh Juice
Cold Coffee with ice cream/without ice cream

SNACKS SPECIAL (4:00PM to 7:00PM)

Cutlet (Mutton/Chicken/Veg.)
Veg Pakora
Bread Pakora Stuffed
Chicken Pakora
Cookies
French Fries
Cheese Garlic Toast
Veg Sandwich
Grilled Veg Sandwich
Cold Chicken Sandwich
Chicken Grilled Sandwich
Chicken Club Sandwich
Veg Pizza
Non Veg Pizza

CHOICE OF BREAKFAST (7.00AM TO 10.30AM)

INDIAN BREAKFAST OPTIONS

Parantha with curd
(Aloo, Gobhi, Onion, Paneer, Mix)
Chole bhature
Poori Bhaji
Idli Sambhar
Vada Sambhar
Dosa, Chutney, Sambhar
Aloo Bonda with Chutney



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All Taxes Extra as Applicable

ENGLISH BREAKFAST OPTION

Choice of Canned Juice
(Orange, Mango, Guava, Pineapple, Mix)
Choice of Seasonal Fresh Juice
Chicken Sausage with Fries
Chicken Salami
French Toast
Toasted Bread
(white/brown with Jam & Butter)
Choice of Cereals
(Corn flakes/Muesli/Chocos with hot/cold milk)

CONTINENTAL BREAKFAST OPTIONS

Choice of Canned Juice
(Orange, Mango, Guava, Pineapple, Mix)
Choice of Seasonal Fresh Juice
Muffins (4Pc.)
Porridge with Hot Milk
Hash Brown Potatoes With Grilled Tomato
Boiled Veg.

EGG'S TO ORDER

Sunny Side Up
Poached Eggs
Scrambled Eggs
Masala Omelette
Egg White Omelette
Boiled Eggs
(Portion of 3 egg's)

SALADS

Green Salad
(Fresh garden greens)
Kimchi Salad
(A spicy, salty and tangy cabbage preparation, staple from Korea)
Russian Salad
(An all time favorite. Creamy mixed vegetables & fruits
tossed with mayonnaise sauce)
Caesar Salad
(Imperial Roman signature preparation)
Fresh Fruit Salad
(Delicious assortment of fruits)
Greek Salad
(Traditional cucumber and tomato salad with olives, staple from Greece)
Tossed Salad
(Assorted greens tossed in vinaigrette)

RAITA & CURD

Mix Raita
Pineapple Raita
Boondi Raita
Bhurani Raita
Mint & Coriander Cucumber Raita



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**TANDOOR SE
VEGETARIAN** 

Assorted Veg Platter

(Assortment of kebabs made of cottage cheese, cauliflower and vegetables)

Paneer Tikka (Achari, Hariyali, Malai, Kali mirchi)

(Spicy chunks of cottage cheese, capsicum, tomato and onion cooked in clay oven)

Makhmali Seekh Kebab

(Cottage cheese & processed cheese with green chillies and coriander, cooked on a skewer in clay oven)

Tandoori Mushroom

(Marinated mushroom cooked in clay oven)

Stuffed Tandoori Aloo

(Potatoes stuffed with dry fruits and cottage cheese & cooked in clay oven)

Broccoli Cheese Tikka

(Seasonal fresh broccoli marinated with cheese, cashew nut paste and hung curd, cooked in clay oven)

Tandoori Fruit

(Fruits marinated with chefs special spices cooked in clay oven)

Shaakahari Mughlai Sheek

(Tender vegetarian sheek kababs)

**TANDOOR SE
NON-VEGETARIAN** 

Assorted Non-Veg Platter

(Assortment of kebabs made of chicken, lamb & fish)

Bhatti Ka Murg (Half/Full)

(Chicken marinated with hung curd & cooked in clay oven)

Bhunja Mass

(With Bone tender mutton marinated in aromatic spices and grilled Indian Preparation)

Angara Murg Boti Kabab

(Aromatic spicy chicken grilled in clay oven)

Kalami Kabab

(Chicken Thai Grilled with Cashew Paste)

Irani Tangdi Kebab

(Chicken drum sticks stuffed in chefs special masala cooked in clay oven)

Tikka-E-Afghan

(Tender flavoured chunks prepared in Afghani tradition)

Murg Tikka Kali Mirch

(Chicken tenders flavoured with black pepper and grilled in clay oven)

Peanuts Chicken Tikka

(Chunks of lamb roasted in clay oven in chefs special marination)

Noorani Seekh Kebab

(Double layered sheek of lamb and chicken cooked in clay oven)

Gillafi Kabab

(Chicken skewered and coated with capsicum tomato and onions)

Macchi Amritsari Tikka

(Chunks of sole fish marinated with special Amritsari masala cooked in clay oven)

Methi Mahi Fish

(Fish delicacy from Kashmir)

Fish Amritsari

(Deep fried with Indian Herbs)

Jaatvni Fish Tikka

(Tubs of Fish Tikka Infused Indian Spicy & Oilies)

Nawabi Murg Tikka

(Awadhi style chicken tenders)

Kastoori Kabab

(Chicken Strips marinated in a flavourful masala and grilled)



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ORIENTAL STARTERS

VEGETARIAN

Chinese Sizzler

(Assorted chinese vegetables with chinese sauce)

Spinach Corn Triangle

(Thin sheet of refined flour stuffed with spinach corn and cheese)

Chilly Paneer

(Batter fried cottage cheese chunks tossed with bell pepper, onion and green chilly sauce)

Veg Spring Roll

(Fried thin sheet of refined flour, stuffed with assorted julienne Vegetables)

Chimi Changa

(Thai pastry sheet stuffed with cheese mushroom and basil Leaves)

Fire Balls

(Minced vegetables balls sautéd with Schezwan sauce)

Honey Chilli Cauliflower & Potato

(Cauliflower cooked with honey chilli sauce)

Channa Chilly

(White channa fried cooked with chinese sauces)

Orchid Roll

(Roll Stuff with Cheese)

Z Mushroom

(Mushroom cooked with Spinach)

Star Vegetables

(English Vegetables cooked with brown sauce)

Paneer Peanut

(Paneer Stuff with Peanut)

ORIENTAL STARTERS

NON-VEGETARIAN

Chinese Sizzler (Non Veg.)

(Assorted Chinese vegetables and deep fried chicken with choice of sauce)

Shanghai Fried Chicken Roll

(Crispy fried chicken stuffed roll, tossed in tangy sauce, served with spicy garlic sauce)

Drums of Heaven

(Fried chicken wings tossed in chefs special garlic and chili paste)

Garlic Chicken

(Chicken Thai Cooked with Garlic Sauce)

Hong Kong Chicken

(Chicken Cooked with Cashew nut & Indian Spices)

Dragon Chicken

(Chicken Cooked with Schezwan Sauce and English vegetables)

Z Chicken

(Chicken cooked with spinach)

FUSION CUISINE

VEGETARIAN

Cocktail Pizza

(Mini pizzas garnished with exotic vegetables)

Vegetables Tempura

(Exotic vegetable battered fried served with bbq sauce)

Cilantro Potatoes/Mushroom/Baby Corn

(Choice of vegetables tossed in Mediterranean spices & cilantro)

Vegetable Shashlik

(Cottage cheese, bell peppers and onions with sour marina sauce)



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Piri Piri Cottage Cheese

(Cottage cheese cubes, deep fried and then cooked in piri piri sauce, served)

Cottage Cheese Cordon Bleu

(Sandwich of cottage cheese stuffed with cheese and bell pepper)

FUSION CUISINE

NON-VEGETARIAN

Chicken Satay

(Seasoned, grilled and skewered chunks of chicken served with peanut sauce)

Fish Colbert

(Crumbed fried fish served with Colbert butter)

Golden Fried Fish

(Season plain bread crumbs and mustard and cayenne in the third tin)

Fish & Chips

(Season plain bread crumbs and mustard and cayenne in the third tin)

Fish Finger

(Dip the marinated fish strips into the flour, then the egg, and then roll them in the bread crumbs)

Fish Orly

(Sole fish dipped in a flour and egg batter, fried and served with freshly prepared tartar sauce)

SOUP & SHORBA

VEGETARIAN/NON VEGETARIAN

Tomato Dhaniya Shorba

(Spicy broth with a hint of Indian spices)

Sweet Corn Soup (Veg /Non-veg)

(A thick corn soup with mix vegetable)

Hot & Sour Soup (Veg/Non-veg)

(A broth soup with chef's special spices)

Talumein Soup (Veg/Non-veg)

(A broth soup with vegetables and noodles)

Manchow Soup (Veg/Non-veg)

(A thick soup flavored with chili oil & soya sauce)

Cream of Tomato Soup

(Thick tomato soup finished with cream)

Minstoni Soup

(Spicy red bell pepper soup with finely chopped prawns and celery)

Wonton Soup (Veg/Non-veg)

(Soup Served with wonton sheet)

Noodles Soup (Veg/Non-veg)

(Soup served with noodles)

Rambo Soup (Veg/Non-veg)

(Soup served with beet root & cheese)

Cream of Chicken

(Soup cooked with creamy style)

Cream of Mushroom

(Soup cooked with creamy style)

Mutton Goulash Soup

(Hungarian soup of mutton cubs, noodles & vegetables, seasoned with paprika and herbs)

Suneera Shorba Veg.

(Soup cooked with Arhar Dal)

Yakhni Shorba

(Hungarian soup of mutton cubs, curd cooked with Indian herbs)

Lemon Coriander Veg/Non Veg.

(Soup cooked with lemon and coriander)

French Onion Soup

(Onion soup served with crotons and cheese toppings)



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INDIAN MAIN COURSE

VEGETARIAN

Paneer Begum Bahaar

(Stuffed layered cottage cheese with almonds, cooked in creamy tomato gravy)

Paneer (Teen Mirch Ka Paneer/Mutter Paneer/ Palak Paneer)

(Cottage cheese preparation cooked with your choice of gravy)

Paneer Khada Masala

(Cottage Cheese Cooked with Dry spices)

Paneer Taka Tak

(Paneer cooked with capsicum onion tomato gravy)

Paneer Kadahi Masala

(Flavoured Cottage cheese tossed with tomato, onions and capsicum)

Klezi Paneer

(Paneer cooked with all Indian spices and brown gravy)

Kumbh Makai Palak

(Tender spinach and corn cooked to perfection with button mushroom)

Veg. Jalfrezi

(Mix veg. cooked with tomato onion gravy)

Navrattan Korma

(Mix Veg. cooked with kaju magaj paste)

Veg. Nargasi Kofta

(Soft Golden fried paneer and potato kofta dipped in Indian herbs)

Subzi Meloni

(Fresh mix vegetables, stir fried and cooked in Indian style)

Malai Kofta

(Soft cottage cheese dumplings cooked in creamy rich Indian gravy)

Pindi Channa

(Kabuli channa cooked in traditional Punjabi style)

Palak Channa

(Spinach & chick peas cooked in Indian style)

Mushroom Mutter Masala

(Fresh mushroom and green peas in brown gravy and cooked with kashmiri chillies)

Veg Nargisi Kofta

(Vegetable kofta cooked with yellow saffron gravy)

Hing Dhaniya Ka Chat-Pata Aloo

(Potatoes cooked with tangy spices and flavoured with coriander)

Raajmah Raseele

(Kidney beans cooked in traditional North Indian method)

Dhaniya Walla Khumb

(Mushroom preparation flavoured with coriander)

Dum Aloo Bhojpuri

(Bhojpuri delicacy of fried baby potatoes, cooked in red gravy and finished on dum)

Dal Makhani

(Black lentil cooked over-night on tandoor with chef special spices and finished with butter)

Dal Tadka

(Stewed yellow lentils tempered with cumin seeds)

Dal Bukhara

(Black lentil cooked over-night on tandoor with chef special spices and finished with butter)

INDIAN MAIN COURSE

NON-VEGETARIAN

Murgh Makhanwala

(Boneless pieces of chicken in rich tomato gravy topped with cream)

Murg Lababdar

(Charcoal roasted chicken cubes with capsicum in lababdar gravy)



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Zafrani Murgh

(Chicken cooked in white cashew nut gravy flavored with saffron)

Murgh Saagwala

(Chicken combined with fresh spinach, coriander seeds, ginger and garlic)

Murg Tikka Masala

(Boneless tandoori chicken cubes finished in tomato, cashew and butter)

Murg Matkki

(Whole Chicken cooked in oven cooked with egg and chicken seekh and Indian spices)

Murg Sahezani

(Chicken cooked in spinach and cashewnut)

Hydrabadi Chicken

(Whole Chicken cooked with Indian spices and mint aroma)

Raara Gosht

(Minced lamb and lamb pieces cooked in medium spiced Indian gravy)

Dal Palak Gosht

(Mutton cooked in spinach and lentil gravy)

Bttuna Gosht

(Tender chunk of lamb cooked with fry onion masala)

Rajasthani Laal Maas

(Tender chunks of lamb in rich red and spicy gravy)

Nalli Kashmiri Rogan Josh

(Marrow bone meat cooked in authentic Kashmiri style)

Macchi Masala (Amritsari/Tikka Masala)

(Fish chunks cooked in tandoor and then cooked in a brown gravy)

Fish Curry (Punjabi Style)

(Bara fish cooked with Indian gravy)

Goan Fish Curry

(Bara fish cooked with mustard seed and coconut powder)

INDIAN BREADS

Tandoori Roti

Missi Roti

Plain Naan

Roomali/Pudina Roti

Onion Kulcha

Butter Naan

Green Chilli Parantha

Garlic Naan

Lachha Parantha

Stuffed Naan

Stuffed Parantha (Aloo, Ghobi, Onion, Mix)

Kandahari Naan

Stuffed Parantha (Paneer)

Lazeez Keema Naan with Gravy

BIRYANI & RICE

Dum Pukth Biryani (Chicken/Mutton)

Hydrabadi Biryani (Chicken/Mutton)

Lucknowi Dum Biryani (Chicken/Mutton)

Subz Zafrani Biryani

Veg Pulao

Peas Pulao

Jeera Rice

Steamed Rice



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ORIENTAL MAIN COURSE

VEGETARIAN

Triple Sizwan

(Fry Noodles Vegetable Sauce & Rice)

Vegetable Hot and Garlic Sauce

(English vegetable cooked with garlic Sauce)

Sweet and Sour Vegetable

(Assortment of vegetables cooked in sweet and sour sauce)

Cottage Cheese in Choice of Sauce

(Schezwan, Hot Garlic, Black Pepper, Lemon Chilli, Burnt Garlic)

Three Treasure Vegetables in Choice of Sauce

(Schezwan, Hot Garlic, Black Pepper, Lemon Chilli, Burnt Garlic)

ORIENTAL MAIN COURSE

NON-VEGETARIAN

Diced Chicken in Black Pepper Sauce

(Chicken tossed with black pepper, oyster and dark soya sauce)

Chicken and Mushroom in Choice of Sauce

(Chilli soya, oyster sauce, burnt garlic)

Shredded Chicken

(Schezwan, hot garlic, black pepper, lemon chilli, burnt garlic)

Sweet and Sour Fish

(Boneless fish flavoured honey and chef's special sauce)

Chicken Thai Red Curry

(A Thai delicacy, Chicken cubes cooked in Thai red curry)

ORIENTAL

RICE AND NOODLES

Fried Rice (Veg/Non-Veg)

Chowmein (Veg/Non-Veg)

Hakka Noodles (Veg/Non-Veg)

Chopsuey (Veg/Non-Veg)

Combination Rice & Noodles (Veg/Non-Veg)

Chilli Garlic Noodles (Veg/Non-Veg)

FUSION MAIN COURSE

VEGETARIAN

Vegetable-Au-Gratin

(Vegetables cooked in creamy cheese sauce and baked with cheese)

Vegetable Lasagna

(Pasta sheets, layered with spinach, mushroom and tomato concasse, baked with creamy cheese sauce)

Cottage Cheese Steak Sizzler

(Pesto layered cottage cheese topped with creamy pesto sauce served with fries & sauted vegetables)

Pineapple Cheese Steak Sizzler

(Pesto layered cottage cheese with pineapple chunks topped with creamy pesto sauce served with fries & sauted vegetables)

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FUSION MAIN COURSE

NON-VEGETARIAN

Chicken Stroganoff

(Cubes of chicken cooked in creamy sauce served with veggies)

Classic Lasagna

(Layer of pasta sheet, minced mutton and tomato concasse, baked with creamy cheese sauce)

Chicken Steak Sizzler

(Grilled chicken breast in red wine sauce with fries, sautéed vegetables and grilled tomato)

Grilled Fish with a Choice of Sauce (Lemon Butter/Garlic Butter)

(Grilled fish glazed with choice of sauce served with garlic bread)

Chicken Steak

(Grilled chicken patty with a chefs special sauce, side of mixed vegetables, fries served with garlic bread)

PASTAS

Choice of any Pasta Shape with your Choice of Sauce

Pasta : Spaghetti/Penner/Fusilli/Farfalle

Veg Sauces : Alfredo/Pesto/Arrabiata

Non Veg Sauces : Only mix sauces

DESSERTS

Brownies with Chocolate Sauce

Jalebi with Rabari

Halwa (Moong Dal/Gajjar)

Rasmalai

Gulab Jamun

Rasgulla

Chilled Hyderabad Kheer

Gulab Ki Kheer

Choice of Ice-Cream

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Outdoor Lawn



Le-Regal



De-Gala



Bliss



Terrace



Rooms



Gymnasium



Restaurant



Amps



Magnum Bar