

YELLOW BRICK ROAD

Volume no.21

AMBASSADOR
III. SELEQTIONS

Special edition

India is known throughout the world as a culturally rich country that has a plethora of traditions and in turn, a variety of cuisines as well. Delhi, the melting pot of cultures, is the perfect destination to devour food from different parts of India – from the by lanes of Old Delhi to the artistically curated dishes – this paradise for foodies promises a joyful culinary ride.

The essence of Dilli Dilawaalon Ki lies in its food and the dynamic variety that's served throughout the city is not just loved by locals but also commended by the travellers, visiting from different corners of the world.

When we talk about the historical importance of Delhi, it's evident to talk about the fact that it was built and demolished many times but the

nothing that remains intact is its magnificence. Delhi was earlier known as Indraprastha, the capital of the Pandavas, which featured in the Mahabharata over 3000 years ago, and was once ruled by many emperors. We can witness the traces of these hierarchies in the monuments and ruins of the capital city that are still being researched and preserved by the Archaeological department.

From emperor Sher Shah to Qutb-ud-din, who occupied the city in 1193, Delhi has truly evolved and has been a witness to centuries of expansion. When the British captured Delhi in 1803, it became a commercial centre and needless to say, it didn't have the tag of 'Capital City'. Shortly after that, Delhi became the capital of our independent country.

About SeleQtions

Ambassador, as a brand, has consistently aimed towards providing seamless hospitality to the patrons. An ensemble of curated experiences, SeleQtions encapsulates an inimitable collection of properties with a distinct character – often in differentiated location. With a strong story beneath; either of its historic lineage, design principle or just the creative premise, these spaces make for matchless experiences for the experiential traveller. The theme, décor, service and even the cuisine is special and peculiar to its premise.

Following this vision, Ambassador Hotel has redefined the way travellers choose a sojourn and make beautiful memories worth reminiscing.



Food facts that will blow your mind

1. Ketchup was once believed to have medicinal qualities

In the early 1800s, tomatoes were believed to have medicinal qualities. A doctor in Ohio in the 1830s claimed that tomatoes could treat diarrhea and indigestion, publishing recipes for a kind of tomato ketchup that he soon turned into a concentrated pill.

2. Many shredded cheeses and cereals contain cellulose (wood pulp).

Cellulose, which is essentially sawdust, is often used in various shredded cheese products and cereals to prevent them from clumping.

3. Green, yellow, and red bell peppers are not actually the same vegetable.

These vegetables are not always the same plant. Though some green peppers are unripe red peppers, green, yellow, orange, and red peppers are all unique plants with their own seeds.

4. Popcorn is one of the world's oldest Preserved foods.

5. A typical ear of corn has an even number of rows. Ears of corn generally have an even number of rows, usually

6. Scientists can turn peanut butter into diamonds.

Scientists at the Bayerisches Geoinstitut in Germany have discovered that since peanut butter is so rich in carbon, it's possible to turn simple Skippy into diamonds. All you need is to extract the oxygen from the carbon dioxide found in the peanut spread, and then enact immense pressure on the carbon left behind.

7. White chocolate isn't actually chocolate.

Despite its name, white chocolate doesn't actually contain any real chocolate components. According to Bon Appetit, the item is made up of a blend of sugar, milk products, vanilla, lecithin, and cocoa butter — no chocolate solids.

8. Avocados are a Perennial fruit,

they must be picked when matured in order to ripen, which can take between 1-2 weeks.

9. Ripe cranberries will bounce like rubber balls.

Cranberries are commonly referred to as "bounce berries" because they bounce when they're ripe. In fact, bouncing cranberries is a common ripeness test for farmers and consumers alike.

10. Potatoes can absorb and reflect Wi-fi signals.

Test out their wireless signal on new planes in 2012, they placed giant piles of potatoes on seats. Because of their high water content potatoes absorb and reflect signals just like humans do.

11. The Aztecs used chocolate as currency.

The Aztecs may be known for their love of chocolate, but according to the International Cocoa Organization, they also used cocoa beans as currency. People under Aztec rule could use cocoa to pay their taxes.

12. Honey will never ever go bad.

Honey in its natural state is very low in moisture and very acidic: two primary defenses against food spoilage. In a low moisture and high-acid environment like a sealed jar, bacteria Pollination Center at the Robert Mondavi Institute at University of California.

This could explain why archaeologists have found pots of honey from thousands of years ago that still looked fresh.

13. Grapes will explode if you put them in the microwave.

Here's a fun (and dangerous) science experiment: If you split a grape almost in half and put it in the microwave, it will create an explosive fireball of plasma and lighting. Scientists have

explained that microwaves work by using microwave radiation to generate heat. If you heat up "nothing" in the microwave — or in this case a very small grape that doesn't absorb enough power — the electromagnetic waves have nothing to work on and become concentrated.

14. Eating too much nutmeg has the effect of hallucinogenic drug.

Nutmeg may be the perfect addition to your hot beverage, but don't sprinkle on too much. Eating too much nutmeg can have the physical effects of a hallucinogenic drug, including out-of-body sensations, nausea, dizziness, and sluggish brain activity. But, according to The New York Times, it takes a lot of nutmeg — more than two tablespoons — to start feeling the spice's drug like effects, so there's no need to worry too much.

15. Chili peppers contain a chemical that tricks your mouth into "thinking" it's being burned — that's why spicy food hurts so much.

That burning sensation you get when you eat spicy peppers is a mental reaction, not a physical one. Chili peppers contain a chemical known as capsaicin, which naturally binds to the pain receptors on our nerves.

Your brain thinks you are ingesting something hot, so you begin sweating and your face turns red. This is your body's way of trying to cool you down, even though there is no real temperature threat, only a perceived one.

On Your Marks Starters / Soup

Noon to midnight



-  Iceberg caesar's salad ₹ 1099
 | Kcal 498 | 300gm
Seared chicken, bacon, parmesan shavings & garlic croutons, with chefs special caesar dressing
-  Kurkuri idli chaat ₹ 999
 | Kcal 996 | 350gm
Combination of mini fried idlis, chickpeas, cottage cheese and masala potatoes topped with tamarind, curd and mint chutney
-  Curried artichoke & pepper salad ₹ 999
 | Kcal 389 | 200 gm
Curried artichoke, waterchestnuts, bellpeppers with ice berg
-   10/10 weight watcher's salad ₹ 999
| Kcal 207 | 300gm
A salad of ten natural vegetables and freshly cut fruits seasoned to perfection
-  Quinoa, raisins & lettuce salad ₹ 999
 | Kcal 345 | 350gm
Quinoa, celery, raisins tossed with lettuce & olive oil dressing
-  Basket of garlic bread ₹ 749
 | Kcal 576 | 250gm
With or without cheese
-  Cream of chicken soup ₹ 699
 | Kcal 1075 | 250gm
-  Samudri khazana shorba (SKS) ₹ 699
 | Kcal 276 | 250gm
Assorted seafood simmered with delicately spiced fish stock
-  Cream of porcini ₹ 649
 | Kcal 1015 | 250gm
A chef's special mushroom soup
-  Mulligatawny ₹ 649
 | Kcal 1077 | 250gm
A curry flavoured lentil soup
-  Tuscany tomato ₹ 649
 | Kcal 434 | 250gm
Pesto croutons
-  Minestrone ₹ 649
 | Kcal 471 | 250 gm
A traditional Italian vegetable based soup made with finest Italian herbs and Parmigiano-Reggiano

Please inform our associates if you are allergin to any ingredients or Dietary restrictions. An average active adult requires 2,000 Kcal energy per day, however, calorie need may vary.



-  Vagan  Alcohol
 Indicates vegetarian dishes
 Indicates non-vegetarian dishes

All prices are in Indian rupees
Govt. taxes as applicable
We levy no service charge

Buzz On, Buzz Off

By the 1840s the British Empire was at full tilt, operating colonies on every continent apart from Antarctica. Key for Britain's domination of world trade was India, which provided cotton, lumber, and one of the most formidable foes the Empire had yet faced. For all of its mercantile successes, the British Empire was nearly brought to its knees by the humble, irritating mosquito.

Malaria was rampant in the tropical colonies. Its initial onset was marked by high fevers, chills, and vomiting. In extreme cases it lead to seizures,

protozoans that the mosquitoes carried—and that ultimately caused the disease—were not discovered until the turn of the 20th century. What was known was an effective, if gustatorially unpleasant, treatment.

Quinine, derived from the bark of the cinchona tree native to South America, was known to be an effective treatment for malaria as early as the late 16th century. The dried and powdered bark was shipped around the Empire to battle malaria and maintain British presence in the colonies. The unpalatable taste of the bitter alkaloid was a common complaint, and as a remedy, colonists began mixing the substance with water and sugar. This crude 'tonic water' took the colonies by storm. In short order the officers in the British military began adding this new, more pleasant dose of malaria prevention to their afternoon tippie. Gin, a favorite among the military elite, was the natural choice. And thus the gin and tonic was born.



It may never be known who was the first to mix anti-malarial business with pleasure, but the gin and tonic's historical relevance should not be overlooked. So next time the summertime resurgence of mosquitoes proves to be too much, raise a G&T to your health. And perhaps add a wedge of lime to ward off that pesky scurvy.

[Ed. Note: We do not endorse gin and tonic as a sole means of mitigating mosquito related diseases. See your medical professional for more details.]

Solution

PUZZLE

Across: 1. Just, 4. Secure, 7. Exert, 8. Kelp, 9. Archer, 10. Egg, 11. Rudder, 13. Emerge, 15. Casual, 17. Septet, 18. Puppet, 20. Adhere, Rot, 24 Beetle, 25. Vase, 26. Niece, 27. Emand, 28. Next.
Down: 1. Joker, 2. Tepid, 3. Serveral, 4. Stage, 5. Usherette, 6. Eamest, 12. Disapperar, 14. Mae, 15. Capable. 16. Ale, 17. Scatter, 19. Trend, 21. Haven, 22. Elect.

5 Interesting Facts about Delhi Which Even the Locals Are Unaware Of

1. 20% of delhi's landmass is covered by forests



And it remains one of the greenest cities in the world

2. Entire public transport system in Delhi runs on CNG and Electric.



From the auto rickshaws to the

famous DTC buses, everything runs on the eco-friendly Compressed Natural Gas and Electric.

3. 5 of the original 14 gates of the walled city of Delhi are still standing



Namely, the Ajmeri Gate - facing Ajmer in Rajasthan, Lahori Gate - facing Lahore in Pakistan, Kashmiri Gate - pointing North to Kashmir, Delhi Gate - pathway to earlier cities in the state and Turkman Gate - named after religious saint Hazrat Shah Turkman.

4. It's the second most populated city in the world after Tokyo



Delhi is the second most populous city with 25 million inhabitants! Census, in 2015, recorded 18.2 million people living in the city.

5. Delhi's Khari Baoli market is Asia's largest wholesale spice market



This is a must visit place for anyone who loves spicy food.

Gluten free and Lactose free selection

Breakfast Selection

- ☑️ ☑️ Dosa-plain or masala ₹ 749
🌱 🌱 🌱 | Kcal 503 | 350gm
South Indian fermented rice and lentil pancake served with sambhar, tomato and coconut chutney
- ☑️ ☑️ Uttapam-plain, masala ₹ 749
🌱 🌱 🌱 | Kcal 399 | 350gm
A thick rice and lentil pancake served with sambhar and chutney
- ☑️ ☑️ Idli ₹ 749
🌱 🌱 🌱 | Kcal 339 | 300gm
Steamed rice and lentil cake, served with sambhar and chutney

Lunch and dinner

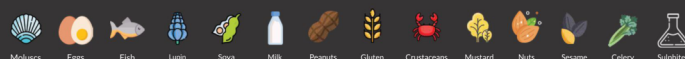
- ☑️ ☑️ 10/10 Weight watcher's salad ₹ 999
| Kcal 207 | 300gm
A salad of ten natural vegetables and freshly cut fruits seasoned to perfection
- ☑️ ☑️ Pindi Cholle ₹ 1199
🌱 🌱 🌱 | Kcal 306 | 300gm
A special chickpea preparation from the northwest frontier
- ☑️ ☑️ Steamed rice ₹ 349
| Kcal 573 | 350gm
- ☑️ ☑️ Cut fresh fruits ₹ 599
| Kcal 157 | 300gm

These preparations can be customized as gluten & lactose free, please inform the server in case you are opting for gluten free & lactose free preparation.

Please inform our associates if you are allergin to any ingredients or Dietary restrictions.

An average active adult requires 2,000 Kcal energy per day, however, calorie need may vary.

- ☑️ Vagan ☑️ Alcohol
- ☑️ Indicates vegetarian dishes
- ☑️ Indicates non-vegetarian dishes



All prices are in Indian rupees
Govt. taxes as applicable
We levy no service charge

Around The World

Yellow Brick Road favourites



- 🍤 Pan seared prawns 🍤🥑🥕🥦 | Kcal 417 | 250gm ₹ 2499
 With capers nage, walnut mash, grilled vegetables
- 🍷 Country style river sole steak 🐟🥑🥕🥦 | Kcal 481 | 300gm ₹ 1499
 With lime & butter emulsion, olive mash potatoes, grilled vegetables, ginger pickle
- 🍗 Country Captain Chicken 🍷🥑🥕🥦 | Kcal 450 | 300gm ₹ 1499
 served along with herb rice & mustard tossed salad
- 🍗 Minced chicken steak 🍷🥑🥕🥦 | Kcal 505 | 350gm ₹ 1499
 With thyme lacquer, grilled vegetables, creamy mash potato
- 🍷 YBR chicken 🍷🥑🥕🥦 | Kcal 610 | 300gm ₹ 1499
 Red wine marinated spicy grilled chicken, sauteed vegetables & jacket potato
- 🍷 Fish & chips 🍷🐟🥑🥕🥦 | Kcal 639 | 300gm ₹ 1499
 Served with tartare sauce
- 🍷 Honey & cumin spiked pork chops 🍷🥑🥕🥦 | Kcal 550 | 300gm ₹ 2499
 With pan jus, grilled vegetable, potato wedges
- 🍷 Mexican chicken quesadillas 🍷🥑🥕🥦 | Kcal 659 | 300gm ₹ 1499
 Served with pice de gallo & guacamole
- 🍷 Lily pond crunchy basket 🍷🥑🥕🥦 | Kcal 1678 | 350gm ₹ 1249
 Assortment of crunchy onion ring, Cajun french fries, spinach fritters with pineapple pepper bbq dip
- 🍷 Mexican pepper & cheese quesadillas 🍷🥑🥕🥦 | Kcal 771 | 350gm ₹ 1249
 With pice de gallo & guacamola
- 🍷 Mustard vegetable stuffed cottage cheese steak 🍷🥑🥕🥦 | Kcal 595 | 350gm ₹ 1249
 With mash potato, barbrque sauce, grilled vegetable
- 🍷 Vegetable railway cutlets 🍷🥑🥕🥦 | Kcal 594 | 300gm ₹ 1249
 Mustard vinaigrette tossed salad, tangy tomato glaze, french fries
- 🍷 YBR masala toastie 🍷🥑🥕🥦 | Kcal 397 | 300gm ₹ 1149
 Indian subtle spiced potato, ginger and coriander stuffed griddle cooked toastie

Simply thai

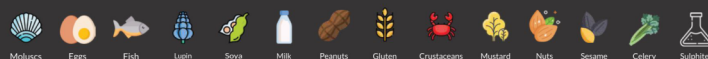
- 🍤 Pattaya prawn curry 🍤🥑🥕🥦 | Kcal 423 | 300gm ₹ 2449
 Prawns cooked in chefs style Thai red curry
- 🍤 Bangkok chicken curry 🍤🥑🥕🥦 | Kcal 730 | 300gm ₹ 1499
 Sliced chicken cooked in chefs style Thai red curry
- 🍷 Thai green curry 🍷🥑🥕🥦 | Kcal 630 | 300gm ₹ 1299
 Garden fresh vegetables cooked in chefs style Thai green curry

Italian fare

- 🍷 Spaghetti carbonara 🍷🥑🥕🥦 | Kcal 679 | 350 gm ₹ 1299
 Bacon, egg, cream and parmesan
- 🍷 Risotto prawn vodka 🍷🥑🥕🥦 | Kcal 633 | 350gm ₹ 1299
 Pawns, arborio, butter enhanced with herbs and grain vodka
- 🍷 Farfalle chicken pomodoro 🍷🥑🥕🥦 | Kcal 589 | 350gm ₹ 1299
 Italian style tomato basil sauce cooked with sliced chicken with parmesan
- 🍷 Old world mac & cheese 🍷🥑🥕🥦 | Kcal 389 | 350gm ₹ 1299
 Macaroni cooked along with traditional cheese sauce and baked
- 🍷 Penne tomato basil 🍷🥑🥕🥦 | Kcal 734 | 300gm ₹ 1199
 Special millet pasta tossed with tomato & basil sauce
- 🍷 Penne arrabiatta 🍷🥑🥕🥦 | Kcal 451 | 300gm ₹ 1199
 Fresh tomato sauce with garlic, basil and pounded peppers
- 🍷 Spaghetti al pesto 🍷🥑🥕🥦 | Kcal 348 | 350gm ₹ 1199
 Pasta tossed with garlic, creamy pesto & vegetables
- 🍷 Risotto e pomodoro 🍷🥑🥕🥦 | Kcal 673 | 350gm ₹ 1199
 Tomatoes and spring vegetables cooked with arborio rice

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Local SELECTIONS

🍗 Ambassador's masala murgh tikka ₹ 1499

🍷🌿🥬🥕 | Kcal 518 | 350gm

Tandoori chicken tikka tossed in butter, garlic and chilies

🍲 Rajma chawal ₹1299

🍷🌿🥬🥕 | Kcal 416 | 350gm

Red kidney beans curry with steamed rice, a Delhi favorite

🍗 Keema matar with tawa paratha ₹ 1499

🌿🍷🌿🥬🥕 | Kcal 1395 | 350gm

Minced lamb with green peas served with crisp home style tawa paratha

🍲 Pao bhaji ₹1299

🌿🍷🌿🥬🥕 | Kcal 731 | 350gm

A Mumbai favorite-melange of potatoes, onions and tomatoes served with pao bread

🍗 Keema pao ₹ 1499

🌿🍷🌿🥬🥕 | Kcal 1412 | 350gm

Minced lamb with green peas served with pao bread

🍲 Paneer kathi roll ₹ 1299

🌿🍷🌿🥬🥕 | Kcal 691 | 350gm

Soft cottage cheese in a spicy mixture of onions and tomatoes rolled in soft paratha bread

🍗 Chicken kathi roll ₹ 1349

🍷🌿🍷🌿🥬🥕 | Kcal 692 | 350gm

Skewer roasted chicken wrapped in paratha bread, sliced onion, mint sauce

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Indian Selection

Taëndoari

Curries & more

1200 hours till 2345 hours

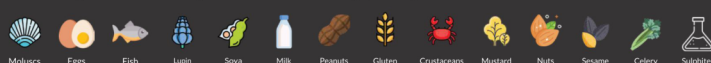
-  **Non-vegetarian kebab platter** ₹1999
    | Kcal 1701 | 350gm |
 An assortment of achari murgh tikka, fish tikka & gosht seekh kebab
-  **Sarson macchi tikka** ₹1299
   | Kcal 562 | 350gm |
 Fish tikka infused with freshly crushed mustard grains
-  **Gillafi gosht seekh kebab** ₹1299
  | Kcal 670 | 350gm |
 Spiced mutton mince flavoured with hand pounded Indian spices
-  **Achari murgh tikka** ₹1299
  | Kcal 160 | 300gm |
 Succulent morsels of chicken with yoghurt & pickling spices
-  **Basil murgh tikka** ₹1299
   | Kcal 565 | 300gm |
 Basil spiked chicken morsels finished in clay oven
-  **Vegetarian kebab platter** ₹1649
   | Kcal 1284 | 350gm |
 Assortment of paneer tikka, palak ke shami and tandoori malai broccoli
-  **Tandoori malai broccoli** ₹1249
   | Kcal 985 | 350gm |
-  **Tandoori paneer tikka** ₹1249
  | Kcal 850 | 350gm |
 Cottage cheese cubes flavoured with cardamom, chillies and mint chutney
-  **Palak ke shami kebab** ₹1249
   | Kcal 498 | 350gm |
 Griddled spinach patty stuffed with ginger, chilli and raisins



-  **Ambassdor's railway mutton curry** ₹1499
   | Kcal 965 | 300gm
 Ambassdor special tamarind flavoured lamb & potato curry
-  **Gosht roganjosh** ₹1499
  | Kcal 956 | 350gm
 Succulent lamb pieces cooked on the bone along with hand picked spices
-  **Butter chicken ludhiana** ₹1499
   | Kcal 783 | 300gm
 Chicken tikka cooked in rich tomato gravy
-  **Zaffrani gosht biryani** ₹1499
   | Kcal 1184 | 350gm
 Succulent lamb cooked on the bone along with special fragrant rice & subtle spices
-  **Brigadier style egg curry** ₹1499
   | Kcal 397 | 300gm
 boiled egg simmered in special onion, tomato & herb based gravy
-  **Subz jalfrezi nimbu hari mirchi** ₹1299
   | Kcal 432 | 350gm
 Melange of vegetable tossed with Indian spices and finished with lemon
-  **Makhmali paneer tikka palak** ₹1299
   | Kcal 990 | 350gm |
 Creamed spinach and cubes of cheese cooked with a special blend of spices
-  **Paneer punjabi bagh** ₹1299
   | Kcal 491 | 350gm |
 Fresh cottage cheese in buttered tomato gravy, reminiscent of Delhi
-  **Baingan Sharaf** ₹1299
  | Kcal 884 | 350gm
 Indian spiced aubergine mash served artistically
-  **Hyderabad subz biryani** ₹1299
   | Kcal 325 | 300gm
 A delicate combination of assorted vegetables and basmati rice flavoured with saffron
-  **Pindi cholley** ₹1199
  | Kcal 306 | 300gm
 A special chick peas preparation from the pindi street of North West frontier
-  **Dal makhani** ₹1199
  | Kcal 585 | 300gm
 Black lentils simmered overnight on a slow fire and finished with cream
-  **Dal tadka** ₹1199
   | Kcal 262 | 300gm
 Yellow dal cooked dhaba style
-  **Pulao** ₹999
       
 Green peas, Mix vegetable, Onion, Cumin
-  **Indian breads** ₹349
  | Kcal 289 | 350gm
 Tandoori roti, pudina paratha, mirchi paratha, laccha paratha, masala missi roti, butter naan, plain naan, olive naan, garlic naan
-  **Steamed rice** ₹349
  | Kcal 573 | 350gm
-  **Yoghurt plain** ₹349
 | Kcal 157 | 250gm
-  **Raita** ₹599
 | Kcal 114 | 250gm
 Boondi, pineapple, mix veg

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 Vegan  Alcohol
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The curry story from down south

1200 hours till 1600 hours

 Chicken chettinad  | Kcal 904 | 350gm ₹ 1499

Chicken curry with the unique regional flavour of aniseed and black pepper

 Telangana fish curry ₹ 1499

 | Kcal 339 | 350gm

Andhra style fish curry enhanced with guntur chilli

 Neelgiri vegetable curry ₹ 1199

 | Kcal 254 | 350gm

Chef's special coriander & coconut flavoured vegetable curry

quick gun murugan

 Thayir sadam (Curd rice) ₹ 1049

 | Kcal 695 | 350gm

South Indian rice bound with yoghurt and subtle tempering

 Choice of dosa  | Kcal 503 | 350gm ₹ 749

Plain, masala or mysore masala

 Uttapam  | Kcal 399 | 350gm ₹ 749

Plain, onion or masala

 Idli  | Kcal 339 | 300gm ₹ 749

Steamed rice and lentil cake

Served with sambhar and fresh coconut chutney.

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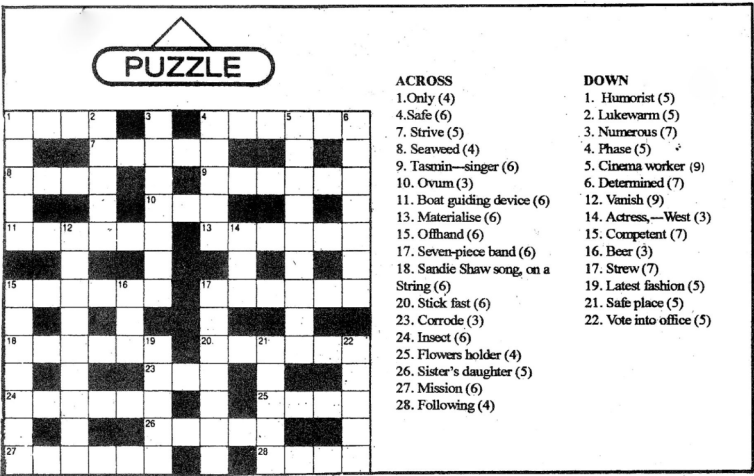
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The Story of the Bull's Eye

Once upon a time on the chilly night of 23rd December we had a brilliant restaurant manager whom we used to lovingly call Bully, since he was so huge and imposing in one of the best coffee shops of busy days, Bully was feeling very hungry and it was 3 a.m in the morning and the chef said "sorry buddy all stuff is over!!...now Bully had to eat something and had to eat something really fast. So he decides to go in one of those huge refrigerators that we in a hotel call walk-in. Poor Bully, all that he could find in the fridge is fresh fruits and some vegetables !!! He looks here and there and suddenly in one corner of the walk-in he finds a chocolate truffle pastry block, It's cold in the walk-in and he can't take the whole cake with him. So he hurriedly cuts the cake, puts it on to his plate and walks out of the walk-in. Poor Bully still can't have the cake coz it's so cold...he has a funny idea in his mind's. He decides to heat it. in the microwave oven and so he tells chef to heat it, and they heat it and when it comes out, it's nice and hot

and chocolate sauce oozing out, Bully just can't wait for it to go in his mouth!! But suddenly he has an idea...why not add a scoop of creamy vanilla ice cream in this! They add a scoop of ice cream in the center of the cake and it looks just like an 'EYE' Bully then thinks that if he has liked the dessert so much then the public would just love it!!! And so he speaks to his food and beverage manager and they also love the new dessert

and decide to have it on the menu. What should they name the dessert? Now since Bully has discovered it, the management decide we will name it after him and since it had an EYE SHAPE, they name it the BULL'S EYE and hence Bull's eye was born and is still so popular amongst the people of Delhi.



YBR HIDDEN STORIES

Lily pond crunchy basket

Assortment of crunchy onion rings, Cajun french fries, spinach fritters with pineapple pepper BBQ dip. It was a rainy day of lazy Sunday evening while the chef & manager of yellow brick road were enjoying the beauty of lily pond water body at the nature's blessed alfresco area of yellow brick road. Looking at the drizzling rain the naughty manager who is always hungry requests chef to make something crunchy for the evening and somehow, he convinced chef to make something special for both of them to enjoy. When the chef went to the kitchen, he saw a bunch of fresh herbs & onion rings, immediately an idea came to his mind to create crunchy basket of combination of snacks & he made thyme flavoured crunchy onion rings, cajun spiced french fries & herb scented spinach fritters and he took some pineapple, peppers & tomato and made a creamy & tangy barbeque sauce to accompany the snacks with. Both chef & manager sat near the lily pond & enjoyed the evening with crunchy onion ring, spinach fritters, cajun fries along with homemade tea. Both of them liked the preparation so much that they decided to put this in the restaurant menu for the guests to enjoy. Next day they requested the Executive chef & F&B manager to add this dish in the menu & that's how this dish became part of YBR's menu.

Brigadier's style egg curry

Brigadier General John Nicholson was an Anglo-Irish military officer who rose to prominence during his career in British India. Born in Ireland, Nicholson moved to the Indian subcontinent at a young age and obtained a commission in the Bengal Army where he spent the majority of his career. Nicholson created a legend for himself as a political officer under Henry Lawrence in the frontier provinces of British India, especially in the Punjab, and he was instrumental in the establishment of the North-West Frontier. During December 1845, while Nicholson was in Punjab, he loved to eat this freshly prepared egg curry & during his stay at British officer's rest house which is part of present Ambassador, New Delhi, he brought this recipe & introduced it in the Royal British mess, where everyone used to love this delicacy. This old well-preserved recipe is passed from generations to generations of Chefs, who are responsible for replicating this aged old egg curry recipe.

Country Captain's Chicken

Country Captain chicken or commonly known as **CC chicken** is an Anglo-Indian recipe invented in the Kitchen's of Ambassador, this recipe had become famous among British captains who used to stay here during the colonial times. In the year 1949 this recipe was introduced in the menu of Ambassador & our seasoned chefs are passing on this preserved recipe from generations to generations.

Railway mutton curry

This curry is made with a blend of spices, coconut milk and tamarind sauce, with lamb and potatoes. The concept of "railway curry" emerged as a way to provide meals that could be prepared in large quantities, withstand the challenges of train travel, and still be flavourful. The British introduced dining cars on trains, and the curries served in these settings came to be known as "railway curries." The history of railway curry is intertwined with the broader history of Indian cuisine and its interactions with colonial influences. The curries served on trains were adapted to suit the constraints of mass catering in a mobile environment. They often featured hearty and robust, and the recipes were designed to be efficient for large-scale production and serving. **This curry became famous among British soldiers who used to stay at Ambassador & the chefs of Ambassador introduced this railway mutton curry at the restaurants of Ambassador & that's how this legacy is carried forward..**

Burgers, Sandwiches and More

Ambassador club sandwich
Three-Tiers of white or whole wheat bread

- Non-vegetarian 🍗🥚🥦🥕🥬🍅 | Kcal 1198 | 350gm ₹ 1249
Chicken salad, ham, fried egg, tomato
- Vegetarian 🥬🥕🥦🥕🥬🍅 | Kcal 1052 | 300g ₹ 1199
Cheese, lettuce, tomato, cucumber and coleslaw
- BLT 🥬🥕🥦 | Kcal 474 | 300gm ₹ 1099
Bacon, lettuce and tomato on toasted bread
- Lebanese chicken faraya roll 🍗🥚🥦🥕🥬🍅 | Kcal 630 | 300gm ₹ 1099
Chicken, yoghurt, tahini stuffed inside special leavened bread, served with hummus
- Tex mex chicken burger 🍗🥚🥦🥕🥬🍅 | Kcal 564 ₹ 1099
Mexican style chicken & cheese burger stuffed with tex mex sauce
- Cottage cheese & vegetable faraya roll 🥬🥕🥦🥕🥬🍅 | Kcal 702 | 350gm ₹ 1099
Vegetable, cottage cheese, yoghurt, tahini stuffed inside special leavened bread, served with hummus
- Tex mex vegetable burger 🥬🥕🥦🥕🥬🍅 | Kcal 765 ₹ 999
Mexican style vegetable & cheese burger stuffed with tex mex sauce
- Jalapeno and cheddar cheese melt 🍗🥚🥦🥕🥬🍅 | Kcal 474 | 350gm ₹ 999
A mouth watering combination of jalapeno and Cheddar on garlic bread

All sandwiches and burgers are served with french fries.

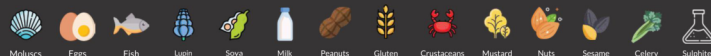
Pizzas



- Mafia bite 🍗🥚🥦🥕🥬🍅 | Kcal 619 | 350gm ₹ 1099
Chicken salami, chicken ham, capsicum, tomatoes, sliced onions and mozzarella
- Pizza passionara 🍗🥚🥦🥕🥬🍅 | Kcal 619 | 350gm ₹ 1099
Chicken tikka pizza with green chilies, onions, tomatoes and mozzarella
- Italian temptation 🍗🥚🥦🥕🥬🍅 | Kcal 735 | 300gm ₹ 999
Topped mushrooms and garlic jalapeno peppers olives, gherkins and mozzarella cheese
- Margherita 🍗🥚🥦🥕🥬🍅 | Kcal 735 | 300gm ₹ 999
Tomatoes, mozzarella, basil & oregano with tomato sauce
- Neapolitan 🍗🥚🥦🥕🥬🍅 | Kcal 735 | 300gm ₹ 999
San marxano sauce, mozzarella, basil and extra virgin olive oil

Please inform our associates if you are allergin to any ingredients or Dietary restrictions.
An average active adult requires 2,000 Kcal energy per day, however, calorie need may vary.

🌱 Vagan 🍷 Alcohol
🌱 Indicates vegetarian dishes
🍗 Indicates non-vegetarian dishes



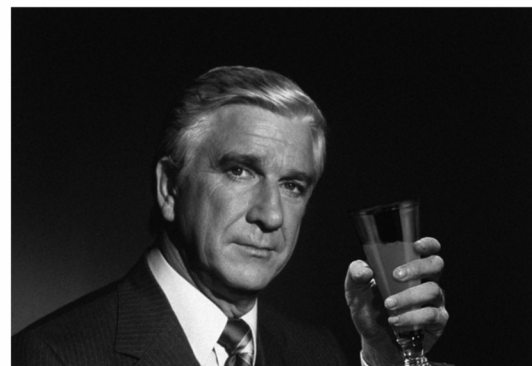
All prices are in Indian rupees
Govt. taxes as applicable
We levy no service charge

Tastes on a Plane

Consumption of tomato juice is unusually popular on commercial airline flights. For example, German airline Lufthansa estimates they serve about 53,000 gallons (about 200,000 liters) of the stuff a year, which is not too far off from the 59,000 gallons (223,000 liters) of beer they serve annually on their airplanes. Its popularity has something to do with the history of drink service on airplanes. When commercial flights began, alcohol was complimentary and therefore hugely popular. Because of the expense, airlines eventually began charging for booze, but the mixers remained available free of charge.

However, that's not the whole story. Studies in chambers that mimic airplane cabins in flight indicate there's a scientific reason for tomato juice's airborne popularity. The modern airplane cabin's combination of low pressure, loud engine noise, and desert-like humidity has an impact on a human's sense of taste. These factors dull humans' sensitivity to sweet and salty flavors by about 30%, but do not impact the umami flavors that are important to the taste of tomato juice. As a result, people consistently rate tomato juice as tasting better in conditions observed in an airplane than in conditions normally seen on the ground. These studies also found that sour, bitter, and spicy flavors are mostly unaffected.

The same effects that enhance the flavor of tomato juice seem to be partially to blame for airline food's infamous lack of appeal. In an effort to circumvent the phenomenon, some airlines conduct taste tests in simulated airplane cabins.



All Day Breakfast

 Poori bhaji

- Mildly spiced potato curry, served with fried puffed Indian bread

-  Dosa ₹749
  | Kcal 503 | 350gm
South indian fermented rice and
lentil pancake served with sambhar,
tomato and coconut chutney

- 🍽️ **Uttapam** ₹749
🥒🍅🍋 | Kcal 399 | 350gm
Onion or tomato
a thick rice and lentil pancake
served with sambhar and chutney

-  Idli ₹749
-     | Kcal 339 | 300gm
- Steamed rice and lentil cake, served
with sambhar and chutney

- 🍏🥗 Cut fresh fruits ₹599
| Kcal 157 | 300gm

A black and white photograph of a plate of waffles. The waffles are stacked and topped with several fresh blueberries. A glass of milk is partially visible in the background.

- Fresh lime soda/water & services ₹399

- | | |
|--------------------------|------|
| Aerated water & services | ₹399 |
| Tender coconut water | ₹399 |

- | Kcal 119 | 250ml
Choice of tea ₹399

- | | |
|--------------------|------|
| Choice of coffee | ₹399 |
| Horlicks/bournvita | ₹399 |

- 🥛🍌🧪 | Kcal 228 | 250ml
Hot chocolate | ₹399

- 🥛🍓🌾 | Kcal 200 | 250ml
Strawberry Milkshake-Hookup recipe ₹ 399

-  | Kcal 284 | 250ml
Chef's special milkshake

- Milk shake | ₹399
🍷 | Kcal 303 | 300ml

- Vanilla, strawberry, chocolate
Iced tea ₹399
| Kcal 275 | 300ml

- Cold coffee ₹399

- With or without ice cream
Fresh juices ₹399

- | | |
|------------------------|------|
| Chaas-salted or masala | ₹399 |
| Lassi-sweet | ₹399 |

- 🍹 | Kcal 151 | 300ml
Lassi- salted ₹399

- 🍷 | Kcal 65 | 300ml
Packaged drinking water ₹249

A photograph of two tall, clear glass tumblers filled with a smooth, light-colored liquid, possibly milk or a milk-based beverage. The glasses are positioned one slightly behind and to the left of the other, both set against a plain, light-colored background. The liquid has a uniform, creamy appearance.

Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites

All prices are in Indian rupees
Govt. taxes as applicable
We levy no service charge

AMBASSADOR

IHCL SELECTIONS

