

INDIAN SHORBA



TAMATAR DHANIYA KA SHORBA

GARDEN-FRESH TOMATOES BROTH
FLAVOURED WITH CUMIN, BAY LEAF AND GINGER

180

MURGH BADAMI SHORBA

DELICATE, BROTH OF SPRING CHICKEN INFUSED WITH TRADITIONAL
SPICES AND FINISHED, WITH TOSSED CHICKEN MORSELS

215

SALAD BAR



HARA BHARA SALAD

THE TRADITIONAL INDIAN GREEN SALAD

180

THE GREEK SALAD

SHREDDED ROMAINE LETTUCE CUBED VEGETABLE &
FETA CHEESE VINAIGRETTE DRESSING

275

CLASSIC CAESAR SALAD

AN EGGLESS DRESSING TOSSED WITH FRESH LETTUCE
PARMESAN SHAVINGS AND CRUNCHY CROUTONS

310

AMERICAN COBB SALAD

EGGS, BACON, GRILLED CHICKEN, SUNDRIED TOMATO,
MESCLUN GREENS MIX DRIZZLED WITH CITRUS OIL

375

KALE AND BABY SPINACH SALAD

KALE LEAVES WITH CRISP MIX ALONG WITH BEANS SPROUT,
PICO DE GALLO, AND TORTILLAS CHIPS TOSSED WITH LIME CILANTRO DRESSING.

375

SOM TAM SALAD

SPICY THAI GREEN RAW PAPAYA SALAD WITH JIGGERY AND LEMON JUICE,
PEANUT DRESSING TOPPED WITH CHERRY TOMATO AND
RED CHILLY WITH FRESH CRUSHED PEANUT.

310

SOUPS



TOM YUM VEG / NON VEG

THE MOST FAMOUS SOUP IMPORT FROM THAILAND.
THIS IS AN ASSORTMENT OF ASIAN VEGETABLES WITH LEMON GRASS,
FRESH RED CHILLI AND CORIANDER.

180

HOT N SOUR SOUP VEG/NON VEG

A SPICY CHINESE SOUP-CHOICE OF VEGETARIAN OR CHICKEN.

275

MANCHOW SOUP VEG/ NON VEG

(MANCHOW SOUP IS DELICIOUS SOUP VEGETABLE SERVED WITH CRISP NOODLES)

310

FUNGI CREAM SOUP

CREMINI MUSHROOM, BUTTER GARLIC CLOVES

375

TOMATOES FOCACCIA SOUP

EXTRA VIRGIN OLIVE OIL ROSEMARY PARSLEY PEPPER FOCACCIA BREAD.

375



QUICK BITES



FRENCH FRIES

190

MASALA PEANUTS

175

MASALA PAPAD

175

GARLIC BREAD SUPREME

190

HUMMUS WITH PITA BREAD

225

GRILLED VEGETABLES

195

CHEESY JALAPENOS SHOT

235

HERBED PANKO CRUSTED CHEESE BITES WITH JALAPENOS, CHEDDAR CHEESE AND CILANTRO

CHEESEY BAKED POTATOES

225

STUFFED POTATOES,BELL PEPPERS,JALAPENOS,CORN KERNELS,KIDNEY BEANS
SERVED WITH SOUR CREAM & SALSA BAKED POTATO WEDGES WITH MUSTARD MAYO

HUMMUS, FALAFFL, TZATZIKI, HOME MINI PITA
(SERVED WITH SPICE DIP)

225

CIGAR ROLL VEG/ NON VEG

210/245

STUFFED WITH CORN CHEESE ASPARAGUS BABY SPANICH

CHICKEN TIKKA CHAAT

245

LAL MAAS TACOS

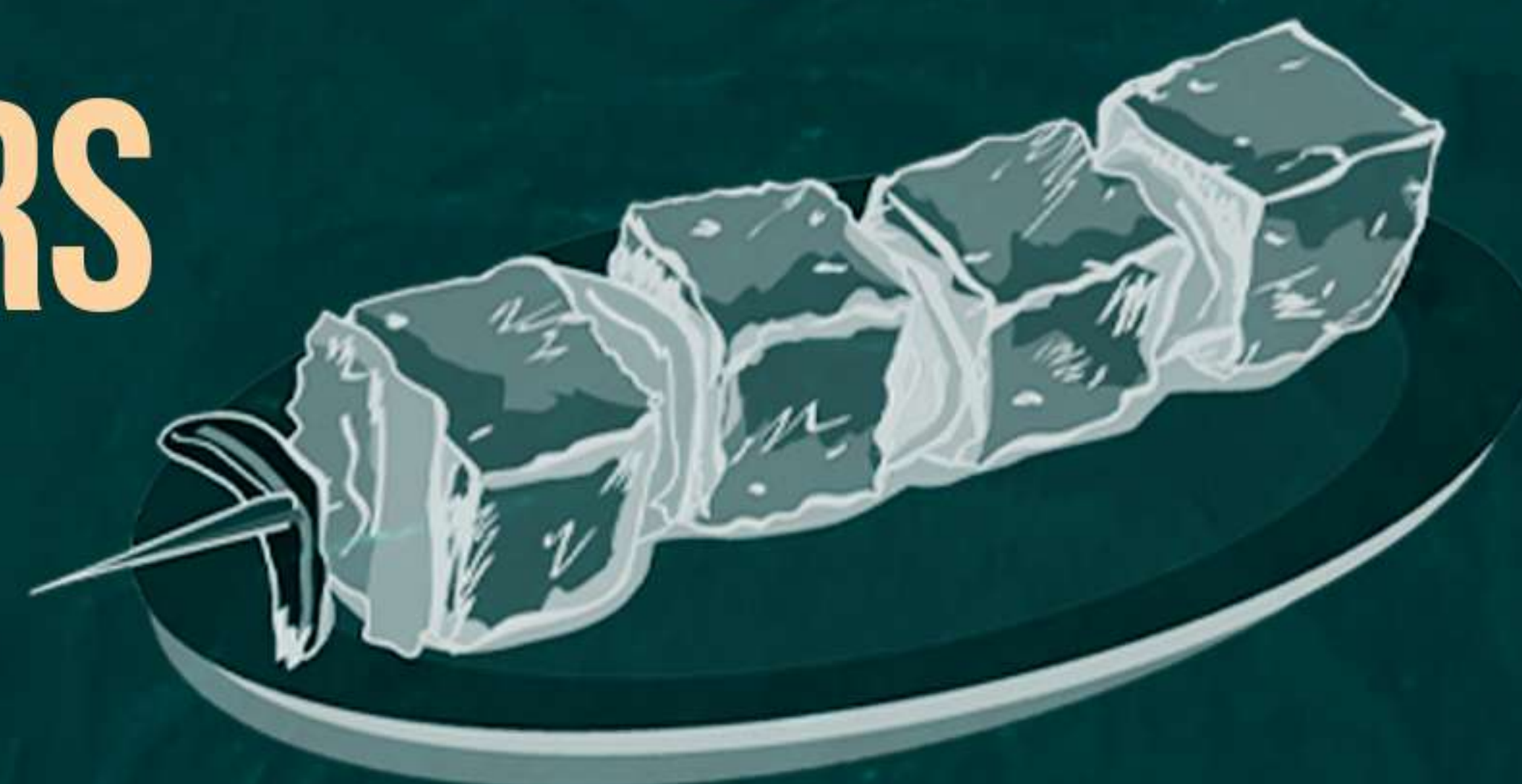
255

LAL MAAS QUESADILLA

255

(PRESSED TOMATO SALSA AND SOUR CREAM)

TANDOORI VEG STARTERS



DEGGI MIRCH KA PANEER TIKKA

410

A HIGHLY,CHERISHED CUBED COTTAGE CHEESE KEBAB LAPPED
WITH CLASSICTANDOORI, WITH A PREDOMINATING FLAVOR OF
FRESHLY POUNDED DEGGICHILIES AND SKEWER,GRILLED FLAVOR IN TANDOOR

PANEER MALAI TIKKA

425

COTTAGE CHEESE MARINATED IN A SPECIAL
CASHEWNUT PASTE AND CHEESE RICH CREAM.

SOYA CHAAP TIKKA

345

MARINATED, HUNG CURD, SPICED CHUNKS OF SOYA CHAAP
COOKED IN TANDOOR AND SERVED WITH MINT SAUCE AND LACCHA ONION.

SOYA CHAAP MALAI

355

SOYA CHAAP, MARINATED IN A SPECIAL CASHEWNUT CHEESE RICH CREAM.
SERVED WITH MINT CHUTNEY AND LACCHA ONION.

BEET ROOT TIKKI

BEET ROOT TIKKI MADE FROM BEETROOT AND INDIAN SPICES,
SERVED WITH MINT SAUCE AND LACCHA ONION.

355

THE DIFFICULT KEBAB

BELL PEPPERS, CHEESE, HUNG CURD, GREEN CHILLY SPICED KEBAB SERVED
WITH OUR SPECIAL MINT SAUCE, AFTER HOURS RECOMMENDATION AND CHEF'S CREATION.

325

STUFFED MUSHROOM

FRESH MUSHROOM SCOOPED & FILLED WITH
A RICH AROMATIC MIX SERVED WITH MINT CHUTNEY.

375

MALAI BROCCOLI

A MUST, HAVE FROM THE KITCHEN OF (CAFE AFTER HOURS)
SUPERBLY MARINATED BROCCOLI FLORETS WITH GENEROUS
EMPHASIS ON YOGURT AND CHEESE AND ROASTED TO PERFECTION IN TANDOOR.

395

BHUTTE KI SEEKH

FROM THE ROYAL KITCHEN OF AWADH, A SPLENDID COMBINATION OF FRESH SEASONAL
VEGETABLE BLENDED, CORN WITH TRADITIONAL SPICES,
THREADED ON SKEWER AND CHAR-GRILLED.

345

VEG GALOUTI KEBAB

SERVED ON ULTE TAWA KA PARANTHA

325

FUSION DUMPLING

(STEAMED MOMOS MARINATED HUNG CURD AND INDIAN SPICE COOKED
IN TANDOOR SERVED WITH HOT DIP AND MINT SAUCE)

310

TANDOORI NON VEG STARTERS



TANDOORI PRAWNS

PRAWNS MARINATED IN AJWAIN FLAVOURED MIXTURE OF YOGURT, RED CHILLY,
TURMERIC AND SCENTED WITH GARAM MASALA. SKEWERED AND CHARCOAL OVEN ROASTED.

650

MAHI AMRITSARI

FRESH RIVER SOLE SPICED SLICES COOKED WITH GRAM FLOUR AND DEEP FRIED

545

BHATTI KA MURGH

QUINTESSENTIALLY A VARIANT OF POPULAR TANDOORI MURG THIS GEM FROM THE
BY- LANES OF PANJAB HOLDS ITS OWN WITH EXQUISITE BOUQUET OF TRADITIONAL SPICES
AS ITS MARINADE AND PERFECTLY FINISHED OVEN CHARCOAL GRILL.

550/380

MURGH MALAI TIKKA

CREAM AND CHEESE MARINATED BONELESS CHICKEN FINISHED IN CLAY OVEN.

475

MURGH SEEKH KAKAB

A SUCCULENT CHICKEN KEBAB PER EXCELLENCE SUBTLY SPICED MINCE OF
CHICKEN COATED WITH CAPSICUM TOMATO ONION THREADED ON A SKEWER AND CLAY OVEN CHAR- GRILLED.

455

MUTTON SEEKH KEBAB

(AWADH STYLE MINCED LAMB MARINATED INDIAN SPICE COOKED TANDOOR SERVED LACCHA ONION)

595



FISH TIKKA AJWAINI TRADITIONALLY MARINATED CUBES OF RIVER SOLE FLAVORED WITH AJWAIN COOKED IN CLAY OVEN.	575
TANDOORI POMFRET WHOLE POMFRET MARINATED TRADITIONAL INDIAN HERBS ROASTED IN CLAY OVEN.	795
TANDOORI CHICKEN HALF/FULL WHOLE CHICKEN MARINATED IN RUM COOKED IN CHARCOAL TANDOOR, CRAZY OUR CHEF STILL SERVED WITH MINT SAUCE LACCHA ONION.	350/550
CHICKEN SHARABHI TIKKA CHEF SPECIAL CHICKEN MARINATED IN RUM COOKED IN CHARCOAL TANDOOR, CRAZY OUR CHEF STILL SERVED WITH MINT SAUCE LACCHA ONION.	525
AFGAHNI CHICKEN HALF / FULL (CREAM AND CHEESE MARINATED WHOLE CHICKEN FINISHED IN CLAY OVEN)	365/570
FUSION DUMPLING NON VEG (STEAMED MOMOS MARINATED HUNG CURD AND INDIAN SPICE COOKED IN TANDOOR SERVED WITH HOT DIP AND MINT SAUCE)	390

THE - PLATTERS

VEG MEXICAN PLATTER FAJITAS SPICE VEGETABLES,GRILLED PANEER,MIXCAN, GUACAMOLE, TOMATO SALASA SOUR CREAM,KIDNEY BEANS,WHOLE GRILLED CORN.	550
KEBAB NON VEG PLATTER FOUR STARTERS-CHICKEN TIKKA, MALAI TIKKA, FISH TIKKA, MUTTON SEEKH KEBAB SERVED WITH MINT SAUCE, LACCHA ONION	720
KEBAB VEG PLATTER FOUR STARTERS -PANEER TIKKA, SEEKH KEBAB, STUFFED MUSHROOM , SOYA CHAAP SERVED WITH MINT SAUCE LACCHA ONION	535

STARTERS CHINESE VEG



CHILLY PANEER CLASSIC OUR BIG BOWL OF PANEER CHILLY, YOU REALLY DON'T HAVE TO THINK BEFORE ORDERING HERE THE ALL-TIME FAVORITE	355
HONEY CHILLY POTATO CRISPY POTATO FINGER TOSSED IN HONEY FLAVOURED HOT SAUCE.	225
AMERICAN PEPPERY CORN AMERICAN CON TREATED IN CANTONESE STYLE YUMMY	255
THAI SPRING ROLL CRISP SPRING ROLL STUFFED WITH A SPICY VEG MIX AND SERVED WITH CHILLY GARLIC SAUCE.	325
COTTAGE CHEESE SATAY THE COTTAGE CHEESE VERSION OF THE THAI SPECIALITY SERVED WITH SPICY PEANUT SAUCE.	325



VEG MANCHURAIN 295
(VEGETABLE DUMPLING TOSSED WITH ONION ORIENTAL STYLE)

CRISPY SALT & PEPPER 325
CRISPY FRIED VEGETABLE FLAVOURED WITH HERBS, SALT & PEPPER IN CHINESE STYLE.

CHILLY STUFFED MUSHROOM 325

STARTERS CHINESE NON VEG



THAI GRILLED FISH 475
THAI GRILLED FISH IN TANGY AND SPICY MARINADE SERVED WITH SRIRACHA MAYO.

CHICKEN KUNG PAO 455
DRY RED CHILI, CASHEW NUTS

HEAP OF CHILLY CHICKEN 425
NO CHANGE HERE. JUST THE WAY YOU KNOW IT WE DO NOT WANT TO FIDDLE WITH ALL-TIME FAVOURITES.

BALINESE CHICKEN SATAY 455
ON LEMON GRASS STICK

CRISPY CONGEE LAMB 555
(OUR ORIENTAL WAY OF MAKING THINGS INTERESTING)

CHILLY GARLIC SHRIMPS 555
HANDFUL OF SHRIMPS WITH GARLIC AND FRESH RED CHILLIES TOSSED IN BELL PEPPER AND ONION ORIENTAL STYLE.

WOK TOSSED CHILLY FISH 475
FISH WITH CANTONESE FLAVOURS.

GOLDEN FRIED PRAWNS 575
NEEDS NO DESCRIPTION FOR A SEA FOOD LOVER.

DRUM OF HEAVAN 360
(A FAMOUS DEEP FRIED CHINESE DISH)

DIMSOMS (6PCS)



CHICKEN GYOZA 355
(LIGHTLY PAN-FRIED CHICKEN DUMPLINGS)

CRYSTAL VEGGIES 325
(BUTTON MUSHROOM, ZUCCHINI, CARROT, POK CHOI, IN A TRANSLUCENT PARCEL)

VEGETABLE THAI HERBS 325
(MUSHROOM, ZUCCHINI, LEMONGRASS, BASIL, RED CHILLI)

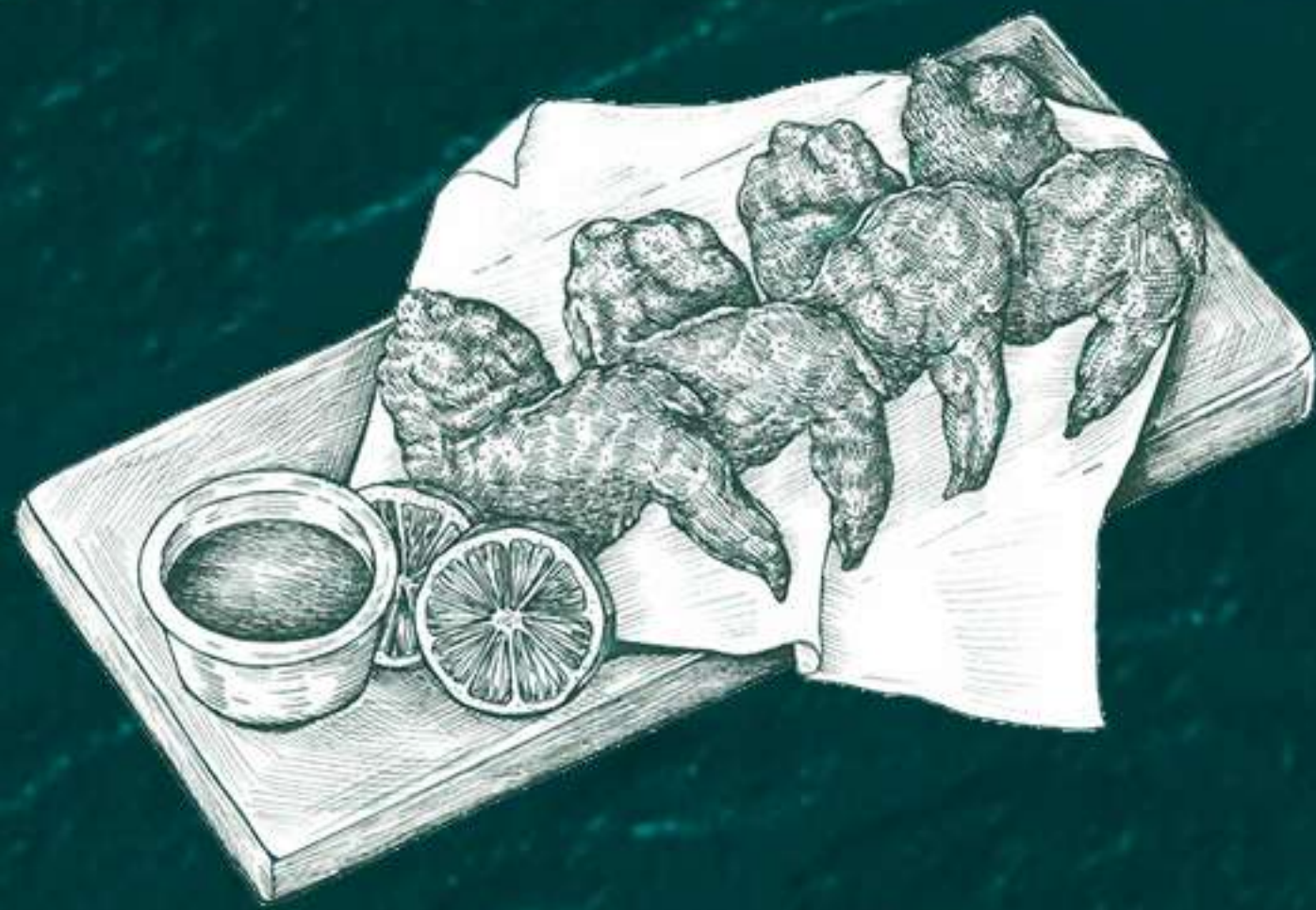
CHICKEN SUI MAI 355
(OPEN FACED DUMPLING)

PRAWN HARKAO 425
(PRAWNS, CHIVES, CELERY)



STARTERS CONTINENTAL NON VEG

CHICKEN WINGS BBQ/HONEY MUSTARD	325
PRAWN SKEWERS PRAWNS MARINATED IN WINE & THYME SERVED WITH SWEET & CHILLI SAUCE.	555
FISH FINGER WITH TARTAR SAUCE FISH FINGER BATTER FRIED AND SERVED WITH TARTAR SAUCE.	455
CHICKEN BRUSCHETTA GARLIC BREAD TOPPED FLAVOURED CHICKEN TOP ON PARMESAN CHEESE	330

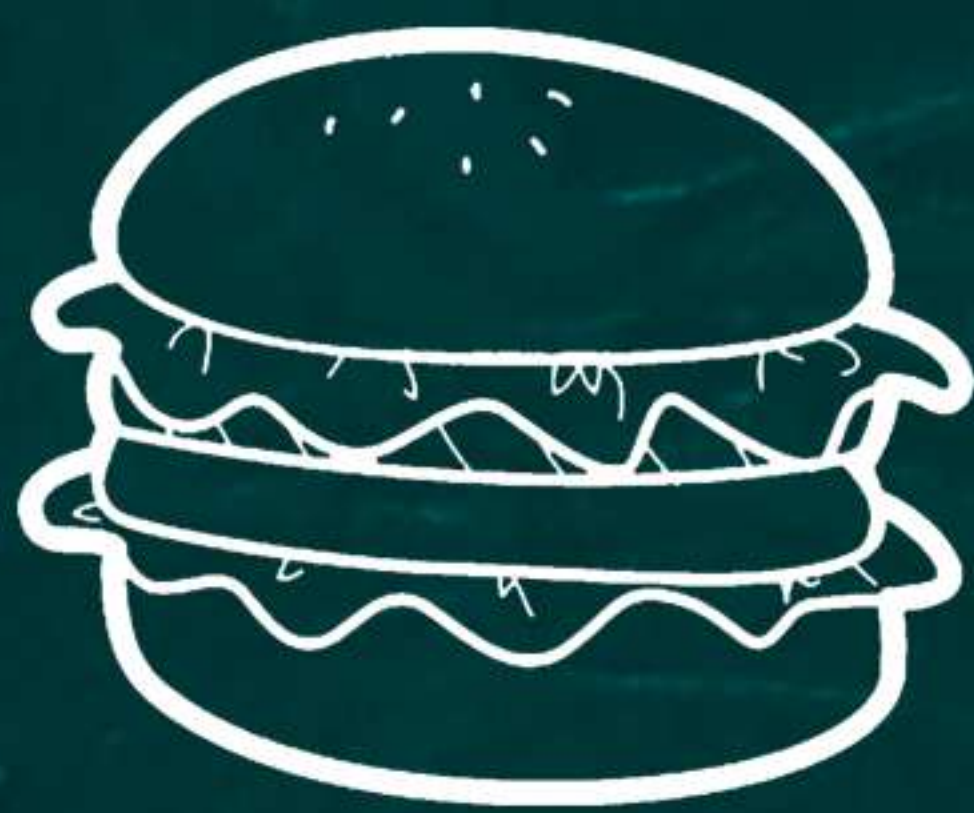


VEGETABLE STARTERS

CHILLY CHEESE TOAST GARLIC BREAD TOASTED AND TOPPED WITH AMERICAN CHEESE SPREAD	225
BRUSCHETTA CLASSIC TOMATO BASIL& BALSAMIC MUSHROOM.	285
BIG OL' NACHOS VEG/ NON VEG OUR BIG BOWL OF NACHOS.MADE WITH PASSION AND SERVED SOUR CREAM AND CHEESE SAUCE TOPPING WITH JALAPENO AND TOMATO SALSA.	275/345
GRILLED MUSHROOMS MUSHROOMS AND SUNDRIED TOMATOES, SERVED WITH GARLIC BREAD.	325

BURGERS

GRILLED COTTAGE CHEESE BURGER A VEGGIE'S DELIGHT GRILLED COTTAGE CHEESE SLICE TOSSED IN GRAVY WITH LETTUCE, TOMATO, ONION, GHERKIN AND JALAPENOS.	325
MEXICAN JALAPENO BURGER CRISPY VEGETABLE PATTY, JALAPENO, CHEDDAR CHEESE, CRUNCHY NACHOS, MAYO, SHREDDED LETTUCE, TOMATO AND ONION IN A CALIFORNIAN RANCH DRESSING	295
CHEESEY HEAVEN BURGER (PATTY STUFFED WITH CHEESE TO GIVE A BURST ON FIRST BITE, TOPPED WITH MORE CHEESE, ONION TOMATOES, LETTUCE AND CHIPOTLE DIP)	325
THE PERI-PERI CHICKEN BURGER GRILLED CHICKEN PATTY IN PERI-PERI SAUCE, MUSTARD MAYO, LETTUCE, TOMATO, CARAMELIZED ONION, CHEDDAR CHEESE, GHERKINS AND RANCH DRESSING.	395



CHEESY STUFFED BREAD BOWL

HOLLOW BUNS STUFFED WITH CHEESE FONDUE, MEXICAN VEGGIES
AND CHOICE OF STUFFING SERVED WITH SAUCE FOR DIPPIN

BBQ COTTAGE CHEESE / CHIPOTLE COTTAGE CHEESE
PERI PERI CHICKEN / CHIPOTLE CHICKEN

325
425

VEGETABLE SANDWICHES

SPINACH CORN N CHEESE

SAUTEED WILANCHTED BABY SPINACH WITH YELLOW CORN ANDCHEESE SLICE.

PANEER N MUSHROOM BURST

THE CLUB SANDWICH CLASSIC

THREE TOASTED JUMBO BREAD, LAYERED WITH MAYO, LETTUCE,
CHEESE, CARAMALISED CHEESE SAUCE, TOMATO, BOILED EGG,
GRILLED CHICKEN BREAST.SERVED WITH SALAD, FRENCH FRIES



235

255

350

CHINESE/THAI MAIN COURSE

THAI RED CURRY VEG/NON-VEG

A GALANGAL AND COCONUT MILK FLAVOURED CURRY SERVED WITH STEAMED RICE.

390/490

THAI GREEN CURRY VEG /NON-VEG

A GALANGAL AND COCONUT MILK FLAVOURED CURRY SERVED WITH STEAMED RICE.

390/490

CHICKEN HOT GARLIC SAUCE VEG/NON VEG

475

CHICKEN MANCHURYAN VEG/NON VEG

310/475

MAPU TOFU

SILKEN TOFU, FRIED GARLIC, SINGAPORE FRIED RICE

425

FISH

(WITH HOT GARLIC / BLACK BEAN SAUCE/OYSTER SAUCE)

435/475/499

PRAWNS

(WITH HOT GARLIC, OYSTER/BLACK BEANS SAUCE)

590

VEGETABLE SWEET & SOUR VEG/ NON

375/480

RICES AND NOODLES

STEAM RICE

HAKKA NOODLES V/N VEG

FRIED RICE V/N VEG

CHILLY GARLIC NOODLES V/N VEG

BUTEER PEPPER GARLIC NOODLES

CHILLY GARLIC FRIED RICE VEG / NON VEG

SCHEZWAN FRIED RICE VEG / NON VEG

225

265/325

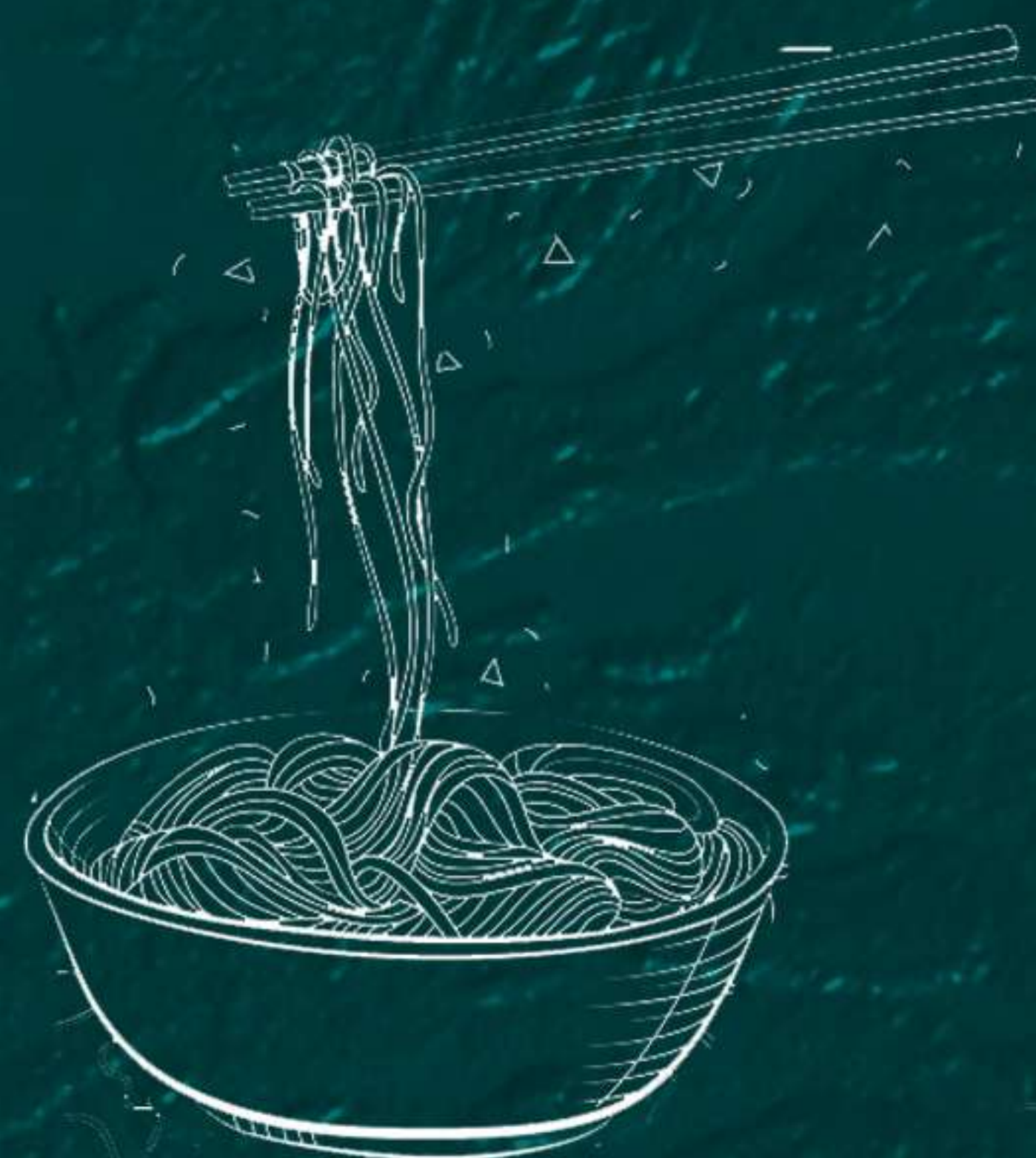
265/325

275/325

275/325

265/325

265/325



MAIN COURSE

GRILLED COTTAGE CHEESE STEAK

GRILLED COTTAGE CHEESE MARINATED OLIVE OIL HERBS AND STUFFED WITH CORN AND SPINACH SERVED WITH BBQ SAUCE AND ARRABIATA SAUCE.

375

MUSHROOM STROGANOFF

MUSHROOM AND BELL PEPPERS ONION COOKED IN A WHITE SAUCE AND SOUR CREAM SERVED WITH PARSLEY RICE AND GRILLED VEGETABLE.

345

TIGER GRILLED PRAWNS

JUMBO PRAWNS MARINATED IN WINE & HERBS SERVED WITH SPICY ARRABIATA SAUCE GRILLED VEGGIES AND FRENCH POTATOES.

675

SALMON STEAK

GRILLED SALAMON STEAK MARINATED WITH GARLIC PARSLEY AND DILL SERVED WITH IN HOUSE ORANGE DIPPING SAUCE ON BASE OF POKCHOY.

950

CHICKRN GRILLED ROULADE

STUFFED CHICKEN BREAST IN A CHOICE OF BLACK PEPPER/SMOKED TOMATO GARLIC SAUCE SERVED WITH MASH AND EXOTIC VEGGIES.

425

GRILLED SOLE FILLED

FRESH FILLET OF SOLE, MARINATED IN GARLIC AND PARSLEY AND SERVED WITH LEMON MASH AND IN-HOUSE CHEF'S SPECIAL VERSION OF LEMON BUTTER SAUCE

545

ENGLISH FISH N' CHIPS

FOUR FILLET FISH BATTERS FRY FISH SERVED WITH GREEN PEAS, FRENCH FRIES SERVED TARTAR SAUCE

445

GRILLED CHICKEN WITH PERI PERI SAUCE

CHICKEN GRILLED & SERVED WITH PERI PERI SAUCE

435





QUESADILLAS

PAN SEARED FLOUR TORTILLA BREAD WITH PICO DE GALLO, REFRIED BEANS, CHEDDAR CHEESE, SLAW AND SOUR CREAM.

JARK CHICKEN / BUTTER CHICKEN	325
CHIPOTLE COTTAGE CHEESE/ BBQ COTTAGE CHEESE	295

ENCHILLADA

PAN SEARED FLOUR TORTILLA BREAD WITH PICO DE GALLO, REFRIED BEANS, CHEDDAR CHEESE, SLAW AND SOUR CREAM.

JARK CHICKEN / BUTTER CHICKEN	420/465
CHIPOTLE COTTAGE CHEESE/ BBQ COTTAGE CHEESE	350/350

SIZZLERS

THE ITALIAN SIZZLER VEG/NON (SPAGHETTI IN WHITE/ RED SAUCE TOPPED WITH VEGETABLE SIZZLER SERVED WITH GARLIC BREAD)	325/395
THE MEXICAN SIZZLER VEG/NON (CHIPOTLE TOSSED VEGETABLES SERVED WITH MEXICAN RICE NICE SIZZLING & SPICY WE ALSO HAVE A NON VEG VERSION.	375/445
THE CATONESE SIZZLER VEG/NON	345/495

PASTA AS YOU LIKE

SPAGHETTI/ PANNE/LASAGNA TOSSED WITH CREAMY PESTO/ARRABIATA OR ALFREDO SAUCE.

ADD VEGETABLE@40, CHICEKN@ 50

SPAGHETTI WITH MEAT BALLS LAMB MEAT BALLS BAKED IN ARRABIATA SAUCE SERVED WITH SPAGHETTI AND SHAVED PARMESAN	425
AGLIO OLIO PEPERONCINI PASTA TOSSED IN GARLIC OLIVE OIL PARMESAN AND CHILLI PEPPERS.	325
ADD VEGETABLES	40
ADD CHICKEN	60



PIZZAS

MARGHERITA

FRESH BASIL AND MOZZARELLA.FRESH AND ADDICTIVE

FOUR CHEESE PIZZA

(IF YOU CAN HAVE FOUR CHEESE VERSION)

CHICKEN OVER LOADED

(FOR VERSION OF CHICKEN, CHICKEN TIKKA, CHICKEN HAM SLICE, CHICKEN SAUSAGE, GRILLED CHICKEN)

PORK PEPPERONI PIZZA

CAN'T DO WITHOUT THIS ONE.

BUTTER CHICKEN PIZZA

CHILLY CHICKEN PIZZA

FARM FRESH PIZZA

(BROCCOLI, ONION, TOMATO, BELL PEPPERS,BLACK OLIVES,BASIL LEAVES)



315

455

445

515

425

425

325

NAPLES HAND STRETCHED PIZZA

SMOKED CHICKEN AND MUSHROOM

SHITAKE MUSHROOM AND GOAT CHEESE

(GRILLED MUSHROOM, CARAMELIZED ONION, ARUGULA AND GOAT CHEESE)

525

495

MAIN COURSE VEG-INDIAN

KHAAS-AM -KHAAS PASANDA

COTTAGE CHEESE STUFFED WITH GARLIC, MINT, SIMMERED IN A YOGURT ANDTOMATO GRAVY.

LABABDAR-E-PANEER TIKKA

COTTAGE CHEESE COOKED IN A RICH TOMATO AND CHOP MASALA CASHEWNUT PASTE WILL BE YOUR FAVOURITES.

PALAK PANEER

CUBES OF COTTAGE CHEESE COOKED IN RICH SPINACH,DELICATELY SPICED.

KADHAI PANEER

PIECES OF COTTAGE CHEESE COOKEDWITH SAUTÉED ONION, TOMATO, CAPSICUM, GINGER AND CORIANDER IN CHOPPED ONION TOMATO GRAVY.

MAKHMALI PANEERS KE KOFTE

POTATO AND COTTAGE CHEESE DUMPLINGS STUFFED WITH GRATED CHEESE AND WALNUT.

365

365

365

365

365



BROCCALI AND CHEESE KOFTA MINCE BROCCALI DUMPLING STUFFED WITH CHEESE	375
PANEER MAKHANI SADABAHAR / SHAHI PANEER COTTAGE CHEESE COOKED IN RICH GRAVY.	355
DUM ALDO KASMIRI SCOOPED POTATO STUFFED WITH COTTAGE CHEESE AND DRY FRUITS COOKED WITH RICH TOMATO ONION GRAVY.	345
SUBZ KHADA MASALA ASSORTED INDIAN SEASONAL VEGETABLE WITH WHOLE INDIAN SPICES AND FINISHED WITH TOMATO ONION GRAVY.	345
MAKAI MUSHROOM KHADA MASALA FRESH CORN AND MUSHROOM WITH INDIAN SPICES COOKED IN ONION TOMATO GRAVY.	355
METHI MUTTER MALAI A RARE COMBINATION OF CREAM FENUGREEK LEAVES & GREEN PEAS.	335
DAL PANCHRATNI COMBINATION OF FIVE LENTILS SIMMERED ON A LAZY FINE TEMPERED WITH INDIAN SPICES IN PURE GHEE.	315
DAL MAKHANI THE TRADITIONAL BLACK BEANLENTIL SIMMERED OVERNIGHT ON CLAY OVEN FINISHED WITH CREAM & BUTTER.	395
CHANA PINDI CHICKPEAS MADE WITH A SPICY MÉLANGE OF AJWAIN & KASOORI METHI FLAVOURED WITH ROCK SALT.	345
TADKE WALI DAL YELLOW LENTIL COOKED WITH GARLIC AND TEMPERED WITH INDIAN SPICES.	345
SOYA RARAH	345

MAIN COURSE NON-VEG INDIAN

KADHAI JHINGA PRAWNS COOKED WITH ONION AND TOMATOES GRAVY.	650
FISH CURRY RIVER SOLE COOKED WITH CURRY LEMON MUSTARD COCONUT MILK IN SOUTH INDIAN STYLE.	450
MURGH MAKHANI WITH BONE OR BONELES TANDOORI CHICKEN COOKED IN RICH TOMATO GRAVY.	470/530
DHABA MURGH	490
DHABA STYLE CHICKEN.	450
MURGH TIKKA LABABDAR TANDOORI ROASTED CHICKEN CHUNKS IN ONION TOMATO GRAVY.	490
RAHRA MURGH CHICKEN PIECES SIMMERED IN A LIGHT GRAVY WITH CHICKEN MINCE.	520
TAWA CHICKEN A RARE CHICKEN DELICACY COOKED ON TAWA.	520



RAJASTHANI LAAL MAAS A ROYAL SPECIALITY IN MUTTON IS FROM THE ROYAL KITCHEN OF RAJASTHAN.	550
HANDI GOSHT LAMB COOKED IN ITS JUICE AT DUM.	530
MUTTON SAAGWALA TENDER MUTTON PIECES COOKED WITH SPINACH, DELICATELY SPICED.	530
RARAH GOSHT ROBUST MUTTON PIECES SIMMERED IN A LIGHT GRAVY WITH MUTTON MINCE.	590
KASHMIRI ROGANJOSH TENDER MUTTON PIECES COOKED IN A THIN YET INTENSELY FLAVORFUL CURRY.	530

YOGURTS

BOONDI RAITA	195
MIXED RAITA	195
PINEAPPLE RAITA	195
CUCUBMER RAITA	195

BREADS

ROTI- BUTTER/MISSI	35/45/55
PARANTHA- LACCHA/PUDINA/MIRCHI	60/65/70
NAAN- PLAIN/BUTTER/GARLIC	65/75/75
STUFFED KULCHA- ONION/POTATO/PANEER	99/99/130
CHUR-CHUR NAAN /PARANTHA	120/120
KEEMA NAAN	195

BIRYANI

(SERVED WITH RAITA)

HYDERABADI- VEG/CHICKEN/ GOSHT	390/470/520
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DESSERTS

VANILLA ICE CREAM / WITH BROWNIE	175/235
HONEY NOODLES	190
SIZZLING BROWNIE	250
GULAB JAMUN (2PC)	150
ZAFRANI PHIRNI	175
CHOCOLATE SALAMI	190