SOUPS

VEGETARIAN 329 | CHICKEN 349

INDIAN TRADITIONAL

KACHORI SHORBA

Spicy Dhaniya Tamatar Shorba With Delhi-6's Kachori

AGE OLD EUROPEAN

CREAM OF TOMATO

Flavourful Tomato Soup With Fresh Cream

CREAM OF MUSHROOM

A Creamy Smooth Texture Mushroom Soup

MINESTRONE

Classic Italian Tomato Broth With Pasta And Vegetable

CREAM OF CHICKEN

A Creamy Texture Chicken Soup

CLASSICAL ORIENTAL

SWEET CORN

Flavourful Soup With Creamy American Corn

THUKPA

A Tangy Spicy Tibetan Speciality, Served with Vegetables or Chicken

MANCHOW

A Oriental Vegetable or Chicken Soup

TALUMEIN

Boiled Noodle Soup Served With Vegetables or Chicken

HOT-N-SOUR

A Spicy And Flavourful Soup Enhance With Black Mushroom Served with Vegetables or Chicken

TOM YUM

A Traditional Thai Soup Served With Chicken Or Vegetable

LEMON CORIANDER

Served With Chicken or Vegetables

SALADS

GARDEN GREENS 269 | VEGETARIAN 449 | CHICKEN 499

GARDEN GREENS

Classic Indian Salad

VEGAN BROCCOLI QUINOA SALAD

Broccoli, Quinoa & Orange With Seeds.

FATTOUSH SALAD

Lebanese Seasonal Healthy Salad With Bread Croutons

TABBOULEH SALAD

Lebanese Style Chopped Salad in Flavourful Dressing

SOM TAM

Raw Papaya, Carrot, Red Chilli, Peanut & Lemon Dressing

CAESAR

Classic Caesar Salad Veg or Chicken And Lettuce With Parmesan

WATER MELON FETA CHEESE SALAD (Seasonal)

Fresh Watermelon Cubes & Feta Cheese With Basil Dressing

ORANGE AND LETTUCE SALAD

Mix Salad Leafs With Fresh Orange Feta Cheese Dressing

INDIAN STARTERS NON-VEGETARIAN

CHICKEN 699 | MUTTON 799 PRAWN 999 | SALMON 1599 | FISH 899

ROTI PE BOTI

Boneless mutton cubes pulled out from shoulder tenderised with indian herbs & papaya Cooked in Tawa served on malabar paratha

MUTTON & CHICKEN KI SANGAM SEEKH

Minced Chicken & Mutton Skewer Two Layerd Mixed with Indian Spices and Herbs

TAWA MUTTON CHAP

Mutton Chaps Marinated With Minced Meat & Cooked In Indian Tawa

KERALA STYLE TANDOORI POMFRET

Whole Pomfret fish marinated with chilli flakes, kerala herbs etc grilled over charcoal oven

SALMON DILL TIKKA

Smoke Salmon Marinated with indian spices flavoured with dill herbs grilled over charcoal oven

SARSON MAHI TIKKA

Tandoori Fish Morsels Flavored With Mustard

LAHORI FISH FRY

Spicy Punjabi Fried Fish

TANDOORI PRAWNS

Tandoori Cooked Spicy Marinated Prawns

CURRY PATTA PRAWNS

Traditional South Indian Style Prawns preparation from charcoal oven with curry leaf & coconut flavour

TANDOORI BLACK PEPPER SALMON

Tandoori Cooked Salmon In Black Pepper Flavour

CHICKEN PLATTER (1199)

Malai Tikka, Zarki Tikka, Chicken Seekh & Curry Pata Tikka

NON-VEG PLATTER (1499)

Murgh Malai, Zarki Tikka, Fish Tikka, Mutton Seekh & Chicken Seekh

INDIAN STARTERS

NON-VEGETARIAN

CHICKEN 699 | MUTTON 799 PRAWN 999 | SALMON 1599 | FISH 899

TANDOORI MURGH / BHATTI KA MURGH 549/849

Age Old Chicken Recipe For The Non Adventurous Chicken Lovers

MUTTON SHAMI KEBAB

Traditional Mutton Shami kebab Served Shallow Fried

BHATTI MUTTON CHAP

Mutton Chap tenderised in marinate of youghurt, herbs grilled over charcoal oven

LAMB GILAFI SEEKH

Minced Lamb Skewer Dotted with bellpepper cooked in charcoal oven

KESARI MALAI MURGH TIKKA

Creamy Aromatic Chicken with A Hint of Saffron

ZARKI MURGH TIKKA

Cooked To Perfection with Traditional Mustard Oil & Spice Marinated

CHEESE CHICKEN TIKKA

A Fusion Blend of Parmesan Cheese with Indian Herbs

CURRY PATTA MURGH TIKKA

Traditional South Indian Chicken Preparation From Charcoal Oven Rich Flavor with Curry Leaf & Coconut

AFGANI KALMI KEBAB

Chicken Thigh Marinated with cheese, cream, cashewnuts, Papper & Mild Spices & Herbs Grilled Over Charcoal Oven

STUFFED PUNJABI TANGRI KEBAB

Leg pieces of chicken stuffed with Royal herbs, Enriched Cream & Cheese with a hint of coriander, Grilled Over Charcoal Oven

CHICKEN SEEKH GILAFI

Minced Chicken Skewer Dotted with bellpepper cooked in charcoal oven

INDIAN STARTERS

VEGETARIAN 599

BANARASI VEG SEEKH KEBAB

Mashed Indian Vegetables Skewer with Dry Fruits

HARE MATAR KI GALOUTI

Mashed Peas mixture Gallets with Herbs & Spices, Served Shallow Fried

MALAI BROCCOLI

Blanched Marinated Broccoli with Cream Based Mixture, Grilled Over Charcoal Oven with indian herbs

VEG PLATTER (1199)

Tandoori Aloo, Achari Paneer Tikka, Tandoori Mushroom, Quinoa Broccoli Kebab & Soya Chap Malai / Amritsari

INDIAN STARTERS

VEGETARIAN 599

QUINOA BROCCOLI KEBAB

Broccoli & Veg Mixture Galletes Crusted Quinoa, Shallow Fried

HYDERABADI PANEER TIKKA

A Tradititonl Hyderabadi Style Stuffed Cottage Cheese with Spinach, Mushroom & Served Tangi

COTTAGE CHEESE & MARGHERITA TIKKA

A Fusion Blend of Cheeses in Indian Delicacy

ACHARI PANEER TIKKA

Paneer Cooked With Pickle Marination

TAWA MUSHROOM GALOUTI

Traditional Smokey Mushroom Galouti Kebab

ANJEER BHARWAN ALOO

Tandoor Roasted Aloo Stuffed With A Flavourful Bites of Anjeer

TANDOORI MUSHROOM

Stuffed Spicy Mushroom Cooked In Tandoor

ZAFRANI MALAI SOYA CHAP/AMRITSARI CHAP

Soya Chap Stuffed With Dry Fruit Mixture And Coated With Saffron Marination, Cooked In Tandoor

TAWA CHATPATE ALOO

Griddle Cooked Spicy Potato Slices, Tamrind And Mint Chutney

DAHI KEBAB

Shallow Fried Hung Yogurt Patties Enhanced With Almond Flavor



CHAAT | SANDWICHES

VEGETARIAN 449 | CHICKEN 549

PAPRI NACHOS CHAAT

Traditional Papri With Nachos in Indian Palate

CRISPY CORN BHEL CHAAT

Crispy Fried Corns Top of with vermicelli, known as indian sev bhel & Served With Tangy Spicy Flavours

SHAKARKANDI KI CHAAT

Sweet Potato Mixed with Few Indian Spices and Seasonings

GRILLED VEG OR CHICKEN SANDWICHES

Served Classic Grilled Sandwiches with French Fries

MUNCHIES 299

MASALA PAPADAM WITH CHIPOTLE TANGI DIP
PEANUT MASALA WITH CHIPOTLE TANGI DIP
POTATO WEDGES WITH MARINARA DIP
BOWL OF FRIES WITH MARINARA DIP



BREADS

TANDOORI ROTI

RUMALI ROTI 119

MISSI ROTI 139

MULTIGRAIN 139

LACHHA PARATHA / MALABAR PARATHA

Plain / Methi / Pudina / Chilli

139

SPECIAL CHUR CHUR NAAN (2 Pcs)

169

PLAIN NAAN / BUTTER NAAN / GARLIC NAAN 129 / 139 / 149

KULCHAS (CHOICE OF STUFFING)

Aloo, Pyaz, Paneer

169

CHEESE SCALLION KULCHA

Plain / Methi / Pudina / Chilli

179



RAITA

AAPKI PASAND Mix Veg / Pineapple / Boondi / Burani

RICE

STEAMED RICE 349

> JEERA RICE 399

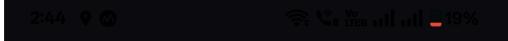
BIRYANI

Vegetable / Chicken / Muton 549 / 729 / 829

GUCHHI MEWA PULAO 1049

Please Ask Order Taker to Ascertain Spice level & any kind of allergies. #Govt. Taxes As Applicable. we Levy 10% Service Charge Discretionary.

10/21







INDIAN MAIN COURSE

NON - VEGETARIAN

CHICKEN 729 | LAMB 829 | FISH 899 | EGG CURRY 599 | PRAWN 999 | SALMON 1599

HOME STYLE CHICKEN CURRY

Chicken Cooked In Mom's Style

MURGH TANGRI MUSSALAM

Stuffed Chicken Leg Prepared In Mughlai Gravy

RARA CHICKEN CURRY

Boneless chicken tikka with minced chicken gravy

MURGH GHEE ROAST

Traditional Bhuna Murgh Tawa Masala

MURGH AAPKI PASAND (MAKHANI/LABABDAR/ KADHAI/PALAK)

Chicken Cooked In Traditional Style

GYM KHANA EGG CURRY

Egg Curry is a Deliciously rich onion tomato gravy, tastes exactly like the ones you get In dhabas

RAJASTHANI LAAL MAAS

Hot Spicy Mutton prepared with hot & Flavourful Herbs Served spicy in Rajasthani Taste

MUTTON CHAP CURRY

Home Style Chaap Curry

IMPERIAL RARA GOSHT

A Unique blend of spices by our chef to create magic with mutton

ROGAN-E- NISHAD

Delicacy from the taste of lucknow, aromatic flavourful red gravy and Tender Meat

MUTTON KEEMA EGG CURRY

Chef Style Delicacy, Minced Mutton with Boiled Eggs in Traditionally Indian Palate PATIALA SAHI MACHHI

Fish Cooked With Punjabi Style In Onion and Tomato Gravy

MALABAR POMFRET CURRY Whole Pomfret Fish Prepared With Malabari Spicies & Herbs

PRAWN CURRY

Prawn Cooked With Tangy Rich Indian Gravy









INDIAN MAIN COURSE

VEGETARIAN

DAL 599 | VEGETARIAN 649 | GUCCHI 1199

SANDWICH PANEER MASALA

Oven Baked Stuffed Paneer Served With A Rich Indian Gravy

SIGNATURE KOFTA - E-KHAS

Bed on Spinach Sauce with Corn Top of Rich Creamy Sauce

MALAI KOFTA

Creamy Kofta Cooked In Tomato and Cashew nut Gravy

KESARI PANEER ROLL

Saffron Flavour Cottage Cheese Grill in a Rich Tomato & Cashew nut Gravy

PANEER AAPKI PASAND

(MAKHANI/LABABDAR/KADHAI)

Coattage Cheese Coooked As Per Your Choice

MIX VEG VILAITI

Combination of Farm Fresh Vegetables

AMRITSARI CHHOLE

Chick Peas Prepared in Punjabi Taste

MUSHROOM AAPKI PASAND

Matar / Masala / Khurchan

THE IMPERIAL DAL

Over Night Cooked Rich Black Gram Enhanced With Cream & Butter

DAL TADKA

Yellow Lentil Tempered For You With Onion Tomato & Indian Spices

SIGNATURE DAL MASALA

Yellow Lentil Top-up with Indian Falke Masala

KANDHARI SOYA CHAP Soya Chap Cooked with Indian Aromatic Spices with Hint of Kashmiri Flavour

RARA SOYA CHAP

Soya Granules Mixed with Fine Chopped Spicy Masala

KASHMIRI DUM ALOO

Kashmiri Style Stuffed Potatoes with Dry Fruits in Sweet & Sour Taste

SATAWARI GUCCHI MATAR

A Combination of Gucchi & Peas with Asparagus in Rich Velvet Gravy





ORIENTAL STARTERS

NON-VEGETARIAN

CHICKEN 699 | LAMB 799 | FISH 899 | PRAWN 999

SALT & PEPPER PRAWN WITH CRACKERS

Crispy Fried Prawns Served With Crackers & Pepper

PRAWN TEMPURA

Traditional Tempura Fried & Served with Sweet Chilli Sauce

CHILLI PRAWN

Age Old Oriental Favorite Spicy Prawn

ASIAN BUTTER GARLIC PRAWN SIZZLER

Wine Marinated Prawns, Asparagus, Som Tam Salad Served in Hot Sizzling Plate

NON-VEG PLATTER (1399)

Chicken Manchurian, Chilli Chicken, Chicken Satay & Crispy Fried Sesame Fish

Please Ask Order Taker to Ascertain Spice level & any kind of allergies. #Govt. Taxes As Applicable. we Levy 10% Service Charge Discretionary.

14/21





ORIENTAL STARTERS

NON-VEGETARIAN

CHICKEN 699 | LAMB 799 | FISH 899 | PRAWN 999

SALT & PEPPER PRAWN WITH CRACKERS

Crispy Fried Prawns Served With Crackers & Pepper

PRAWN TEMPURA

Traditional Tempura Fried & Served with Sweet Chilli Sauce

CHILLI PRAWN

Age Old Oriental Favorite Spicy Prawn

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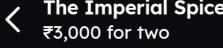
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14/21







ORIENTAL STARTERS

NON-VEGETARIAN

CHICKEN 699 | LAMB 799 | FISH 899 | PRAWN 999

SMOKEY RUSTIC CHILLI CHICKEN

Age Old Oriental Favorite Spicy Chicken

CHICKEN LOLLIPOP

Chicken Wings Marinated with Chilli Sauce & Herbs

SLICE CHICKEN & MUSHROOM

Wok Fried Chicken Slices With Mushrooms

THAI BASIL CHICKEN

The Flavorful Chicken Strip & Tons Basil

CHICKEN MANCHURIAN DRY

Fried Chicken Dumplings In Manchurian Style

CLASSIC CHICKEN DUMPLINGS

Evergreen Favourite Dumplings Served With Sesame Chilli Sauce

TERIYAKI CHICKEN SIZZLER

Selective Oriental Vegetables and Braised Chicken marinated with Teriyaki Sauce, Served in hot Sizzling Plate

LAMB CHILLI MEAT BALLS

Deep Fried Minced Lamb Balls Sauteed with Chinese Veggies

ORIENTAL STEAMED FISH

Steamed Sliced Fish, Broccoli, Bokchoy & Lemon Dressing Served In Covered Basket

CRISPY FRIED SESAME FISH

A Delicious Wine Flavored Fried Fish

CHILLI FISH

Crispy Fried Fish Served With Pepper & Scallions In Spicy Chilli Garlic Sauce







ORIENTAL STARTERS

VEGETARIAN 599

ORIENTAL PANEER CHILLMEN

Fried Cottage Cheese Cubes Coated With Chilli & Tomato Sauce Enhanced With Peppers

PEPPER CORN CHEESE ROLLS

Crispy Rolls Served In Sweet Chilli Sauce

SPRING ROLL CRISPY NOODLES

Crisp Rolls With Mixture of Organic Vegetables & Served With Hot Garlic Sauce

HONEY CHILLI POTATO

Crispy Fried Potato Sticks Toss with Chilli Sauce

CLASSIC SALT & PEPPER VEGETABLE

Crispy Fried Veg Tossed with Salt & Pepper

CRISPY FRIED CORN IN CHILLI GARLIC SAUCE

Crispy Fried American Corn with Chilli Garlic Sauce

VEGETABLE MANCHURIAN DRY

Fried Vegetable Dumplings in Manchurian Style

CLASSIC VEG DUMPLING

Evergreen Favorite Dumplings Served With Sesame Chilli Sauce

CHILLI MUSHROOM

Shredded Button Mushroom In Chilli & Soya Sauce

CHILLI SOYA CHAP

Soya Granules Cubes in Chilli & Soya Sauce

KUNG PAO TOFU

Tofu Served In Kung Pao Sauce With Garlic Flavour

COTTAGE CHEESE SKEWERS SIZZLER

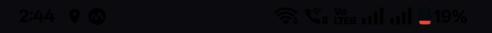
Oriental Sauces Marinated Cottage Cheese Skewers Served in Hot Sizzling Plate
TERIYAKI VEG SIZZLER

Assortments of oriental vegetables marinated in teriyaki sauce served in hot sizzling plate

VEG PLATTER (1199)

Veg Spring Roll, Paneer Chillmon, Honey Chilly Potatoes & Veg salt & Pepper









ORIENTAL MAIN COURSE VEGETARIAN 649

COTTAGE CHEESE WITH SPICY BLACK BEAN SAUCE Cottage Cheese Served With Pepper And Black Bean Sauce

TOFU AND MUSHROOM WITH BLACK BEAN SAUCE

Bean Curd And Mushroom Served With Black Bean Sauce

STIR FRIED ORIENTAL GREENS A Classical Asian Greens With Soya Garlic Sauce

VEGETABLE MANCHURIAN IN SAUCE Fried Vegetable Dumplings With Manchurian Sauce

CCOLLASDA DA CUS & DI ACK MUSHDO

BROCCOLI ASPARAGUS & BLACK MUSHROOM WITH ALMOND SAUCE

Exotic Vegetables With Rich Almond Sauce

EXOTIC ORIENTAL VEGETABLE

(Schezwan | Black Pepper | Sriracha) Oriental vegetables in wild basil and bird eye chilli sauce

ORIENTAL VEGETABLE BUTTER GARLIC SAUCE

Oriental Vegetables Served In Rich Butter Garlic Sauce

MA PO TOFU WITH MUSHROOM

Tofu Served In Black Bean Sauce With Chopped Mushroom

THAI RED/GREEN CURRY

Thai Style Veg Cooked In thai Green Or Red Curry Paste In A Perfect Meal Choice For Thai Lovers

GUEST MAY ASK ANY PREFERRED CHOICE OF SAUCE