

RICE

- ☐ **Vegetable Ginger Fried Rice** 545
Fried rice sautéed with diced vegetables and ginger juliennes
- ☐ **Rice Hong Kong Style** 555
Fried rice tossed with black pepper and finished with dry fruits
- ☐ **Hot and Spicy Chicken Rice** 595
Finest rice tossed with diced chicken and fried egg

NOODLES

- ☐ **Schezwan Hakka Noodles** 555
Noodles sautéed with mix vegetables enhanced with garlic, fresh red chillies and home made Schezwan sauce
- ☐ **Hakka Shaki Noodles** 555
Noodles cooked with assorted vegetables and green onion
- ☐ **Vegetable Choupsuey** 555
Vegetables with tomato, yellow capsicum and served with crispy fried noodles
- ☐ **Tripple Schezwan Noodles** 745
Combination of hakka noodles, fried rice, crisp noodles and a spicy vegetable sauce
- ☐ **Chilli Chicken Garlic Noodles** 575
Noodles tossed with diced vegetables, chicken and generously flavoured chillies and garlic

DAHI / YOGHURT

☐	Raita	265
	Selection of your choice of boondi, pineapple, onion, cucumber, tomato or mint	
☐	Dahi Bhalla	285
	Lentil dumplings stuffed with raisins in yoghurt enhanced with cumin and tamarind sauce	

ROTI / BREADS

☐	Tandoori Roti	105
☐	Naan	125
☐	Missi Roti	160
☐	Butter Naan	160
☐	Pudina Paratha	160
☐	Laccha Paratha	160
☐	Green Chilli Paratha	160
☐	Khasta Roti	160
☐	Lasooni Naan	160
☐	Aloo Anardana Kulcha	180
☐	Paneer Peas Kulcha	180
☐	Peshawari Naan	195
☐	Chicken Mince Kulcha	210

CHAWAL / RICE

☐	Murgh Ki Dum Biryani	695
	Succulent boneless chicken cubes cooked together with basmati rice on a slow fire, served with raita	
☐	Gosht Handi Biryani	745
	The perfect combination of mutton cooked along with finest quality of basmati rice, served with raita	
☐	Subz Biryani	575
	The colourful combination of garden fresh vegetables and aromatic herbs with dum cooked basmati rice and served with mint raita	
☐	Pulao	465

CHINESE STARTERS

VEGETARIAN

-  **Assorted Vegetables Salt and Pepper**
Crispy fried assorted vegetables with ginger, garlic, celery and spring onion

 **Vegetable Spring Roll**
Pancake stuffed with vegetables, served with sweet chilli sauce

 **Crispy Hot Paneer**
Diced paneer marinated with a difference, deep fried and tossed with bell pepper & onions

 **Vegetable Tempura**
Assorted vegetables fried in tempura batter and tossed in ginger chilli tamarind sauce

 **Crispy Thread Paneer**
Paneer stuffed with onions, celery and herbs, shallow fried and served with hot-bean sauce

545

545


545


595


595


SOUP


VEGETARIAN

-  **Vegetable Manchow Soup**
Thicken Chinese vegetable soup served with crispy noodles

 **Sweet Corn Soup**
All time favourite Chinese soup

 **Vegetable Clear Soup**
Mix vegetable clear soup

 **Hot and sour**
Spicy, tangy mix vegetable soup

 **Tom Yum Soup**
Spicy Thai clear vegetable soup flavored with galangal and lemon grass

315

315

315

315

315
- Serving for Two**

535

NON - VEGETARIAN

-  **Golden Fried Prawns**
Jumbo prawns crisp fried and served with chef's special sauce

 **Chilly Fish**
Fillet of fish tossed with assorted capsicums, onions and chilli paste

 **Shredded Chicken with Ginger Spring onions**
Finely shredded juicy chicken tossed with spring onions and ginger

 **Panfried Chicken in Black Bean Sauce**
Shredded chicken tossed with ginger and garlic in Black Bean Sauce






1275

695

665

645

NON-VEGETARIAN

-  **Tom Yum Chicken Soup** 315
Spicy Thai soup with diced chicken and flavored with lemon-grass and galangal
-  **Chicken Manchow Soup** 315
Garlic tossed thickened Chinese soup with crispy noodles
-  **Hot and Sour Chicken Soup** 315
Spicy, tangy soup with diced chicken and egg drop
-  **Sweet Corn Chicken Soup** 315
Your favourite sweet corn soup with diced chicken and egg drop
-  **Chicken Clear Soup** 315
Clear soup with diced chicken and vegetables
- Serving for Two** 535

MAIN COURSE

VEGETARIAN

-  **Baby Corn and Mushroom in Hot Garlic Sauce** 585
Mushroom and tender baby corn simmered in hot garlic sauce
-  **Stir-Fried Mix Vegetables** 585
Quick fried assorted vegetables, finished in light soya sauce
-  **Corn and Vegetable Manchurian** 585
Minced corn and vegetable dumplings, stir-fried in peppery sauce
-  **Assorted Vegetables in Schezwan Sauce** 585
Assorted Vegetables cooked in spicy Schezwan sauce
-  **Vegetables in Almond Sauce** 585
Assorted vegetables and cucumber cooked with garlic-ginger, almond sauce











NON-VEGETARIAN

-  **Prawns in Chilli Oyster Sauce** 1285
Jumbo prawn crisp fried, served in chilli oyster sauce
-  **Fiery Chilly Garlic Fish** 725
Fillet of fish with Chinese mushroom, broccoli and baby corn tossed in chilli garlic sauce
-  **Chicken in Hong Kong Style** 655
Chicken tossed with onion, mushrooms and cooked in chilli garlic sauce
-  **Kung Pao Chicken** 655
A spicy stir-fried chicken with vegetables, cashewnut and chilli peppers

CURRIES

A tempting collection of Mughlai, Dum pukht and north Indian dishes of sea food, chicken, lamb and vegetarian curries cooked with freshest ingredients, choicest of spices, hand picked herbs and lots and lots of love

HANDI/ CURRIES / KADHAI / STIR-FRY MAANSAHAARI / NON-VEGETARIAN

- | | | |
|---|---|-------------|
|  | Masala Kandhari Jheenga | 1275 |
| | Plump prawns pan fried with onions, bell pepper and spices, garnished with pomegranate seeds | |
|  | Fish Curry | 745 |
| | Cubes of sole fish cooked in mild spiced gravy | |
|  | Murgh Tikka Butter Masala | 695 |
| | Boneless chicken made in onion masala gravy and finished with cream and butter | |
| | Murgh Makhani | 695 |
|  | Succulent cubes of chicken tikka in simmered in a rich creamy gravy | |
|  | Methi Murgh | 695 |
| | Tender Chicken cubes cooked in onion masala with assorted spices and fenugreek | |
|  | Murgh Khaas | 695 |
| | Chicken cooked in rich creamy gravy and spices. | |
|  | Murgh Do Pyaza | 735 |
| | Marinated mild spiced chicken with perfect balance of sweet-sour & spices tempered with two types of onions | |
|  | Mutton Rogan Josh | 735 |
| | Mutton cooked with yoghurt and spices over low fire with a touch of fennel | |
|  | Keema Matter | 735 |
| | Minced mutton cooked with green peas & rich dressing of tomato, onion and spices | |
|  | Dum Ka Gosht | 735 |
| | Mutton cooked over slow fire with whole masala in chopped masala gravy | |

SHURUAAT/APERITIF

- ☐ **Ambi ka Panna** 175
A delightful combination of roasted mangoes, mint and herbs
- ☐ **Kesar Elaichi Lassi** 175
Freshly whisked yoghurt flavoured with rose water, saffron and cardamom
- ☐ **Shikanjavi** 165
Traditional Hydrabadi lemonade served sweet, salt'n'tangy

SHORBA/SOUP

- ☐ **Yakni Shorba** 275
Delicately spiced chicken soup flavoured with almonds
- ☐ **Tamater Tulsi Ka Shorba** 275
Pumpkin red tomato shorba tempered with curry leaves and cumins, flavoured with freshly chopped tulsi leaves
- ☐ **Kale Chana Ka Shorba** 275
Black gram soup, a in-house speciality
- ☐ **Serving for Two** 485

SALADS

- ☐ **Tandoori Chicken Chaat** 425
Shredded tandoori chicken tikka tossed in tangy masala served cold
- ☐ **Corn Salad** 305
American corn tossed with onion, bell pepper in fresh lemon juice
- ☐ **Tawa Aloo Matter** 260
Green peas and dices of potatoes tempered with light spices cooked on a low fire

SHAAKAHAARI / VEGETARIAN

- ☐ **Kachori Chaat** 325

All time favourite
- ☐ **Amritsari Paneer Tikka** 585

Cottage cheese cubes wrapped in curd and cashew paste, grilled in tandoor
- ☐ **Hare Masale Ka Bhuna Paneer** 585

Cubes of paneer wrapped in coriander, mint and curry leaves enriched with multi flour batter and grilled over charcoal tandoor
- ☐ **Paneer Gilafi Seekh** 585

Minced cottage cheese with fresh herbs, wrapped on a skewer and grilled in tandoor
- ☐ **Malal Soya Chaap** 585

Soya chaap marinated with cashew paste, fresh cream, mild spices, yoghurt and finished in tandoor
- ☐ **Dahi Ke Kabab** 585

A hang-curd and semolina pancake, deep-fried to perfection
- ☐ **Golden Subz Seekh** 585

Minced fresh vegetables with mild spices wrapped with corn, skewered cooked in tandoor
- ☐ **Hara Bhara Kabab** 585

Spinach and vegetable kebab filled with reduced milk and cheese and deep fried
- ☐ **Shikampuri Kebab** 585

Cardamom flavored vegetable patty filled with paneer, khoya and dry fruits and fried to perfection
- ☐ **Shabnam Pur Luft** 585

Mushroom stuffed with cottage cheese, covered with gram flour topped with cheese and grilled in tandoor
- ☐ **Aloo Nazakat** 585

Potato barrels stuffed with chillies, dry fruits, mashed paneer crispy potato flakes and finished in tandoor

SHAAKAHARI / VEGETARIAN

☐	Sham Savera Palak kofta stuffed with paneer, served in velvety tomato and honey gravy, our house speciality	645
☐	Paneer Makhani Soft Paneer cubes simmered in rich gravy of tomato, cashew nuts, cream and butter	645
☐	Kadhai Paneer A combination of Paneer, capsicum, tomato, onion and traditional Indian spices	645
☐	Pudina Palak Paneer Cubes of cottage cheese cooked with mint and spinach gravy	645
☐	Paneer Lababdar Diamonds of paneer cooked along with capsicum in tangy tomato and fresh cream gravy	645
☐	Makhmali Kofta Cottage cheese dumpling stuffed with dry fruits and cooked in cashew gravy	645
☐	Makkai Palak American corn cooked in a spinach based gravy and aromatic herbs	545
☐	Khumb do Pyaza Diced mushroom and onion cubes cooked together with chopped masala gravy	595
☐	Vegetable Jalfrazi Assorted vegetables and paneer tossed with chopped tomato and onion based gravy, flavored with freshly grounded spices	635
☐	Dum Aloo Patiala Stuffed baby potato cooked rich tomato yoghurt gravy	555
☐	Rara Chaap Masala Soya chaap cooked with soya graneuls in chopped onion masala gravy	555
☐	Aloo Gobhi Adraki Florets of cauliflower and diced potatoes cooked with ginger and onion masala	555
☐	Aloo Methi Diced potatoes cooked along with dry fenugreek leaves in tangy chopped masala	460
☐	Amritsari Chole A tangy tribute of chick peas with authentic spices	575
☐	Yellow dal Tadka Yellow lentils tempered with hint of mint	475

KEBABS

Tandoori Kebabs conquering the world over
An exotic combination of charcoal grilled fish, meat, chicken and vegetables gently flavoured with fresh herbs and spices

☐	Vegetable Mix Grill (for 4 persons)		1395
☐	Vegetable Mix Grill (for 2 persons)		795
	Combination of assorted vegetables, tandoori dishes, a must for all vegetarian		
☐	Frontier Mix Grill (for 4 persons)		1655
☐	Frontier Mix Grill (for 2 persons)		975
	An exotic blend of chicken, mutton and fish kebab cooked to perfection		
☐	Malai Prawns		1265
	Marinated plump fresh prawns in creamy marinade and cooked in tandoor		
☐	Malika-E- Dariya		755
	Sole fish tikka flavoured in garlic, chillies and turmeric paste and cooked in tandoor		
☐	Machhi Amritsari		755
	Traditional Amritsari style marinated sole fish filets and deep fried		
☐	Tandoori Murgh	Half	625
	A speciality of Punjab, chicken marinated in yoghurt and spices and roasted in traditional clay oven	Full	995
☐	Jalandhari Chicken Tikka		695
	Succulent chicken cubes marinated in cashew and brown onion paste roasted to perfection in tandoor		
☐	Reshmi Seekh		695
	A traditional colourful kebab of chicken mince flavoured with javitri and cardamom		
☐	Murgh Lasooni Tikka		695
	Boneless chicken cubes marinated in garlic, yoghurt and cream and grilled in tandoor		
☐	Afgani Murgh	Full	1045
	Whole chicken marinated in cheese and cashew paste, skewered and cooked in traditional clay oven	Half	645
☐	Baluchi Tikka		695
	Succulent chicken cubes marinated in yoghurt and gram masala roasted to perfection in tandoor		
☐	Patiala Seekh		725
	Minced mutton with spices and topping of yellow and red bell pepper skewered, cooked in traditional clay oven		