

SOUP

Khaw Suey	600
Burmese noodles soup made of curried with coconut milk, served with verity of contrasting condiments	
Oriental Vegetables	325
Garlic scented, bok choy, broccoli, baby corn, carrot & wild mushroom served with boiled noodles	
 Tomato Basil	325
Classic tomato soup enhanced with basil herb form	
Veg. Manchow	325
Semi thick mix vegetables soup tangy and sour flavor, served with crispy noodles	
Charred Mushroom & Thyme Veloute	325
Creamy mushroom puree, cream fraiche and fresh thyme & crostini	

SALAD

Italian Pasta Salad	400
Fusilli pasta broccoli, sweet bell peppers basil, pineapple, tossed in ranch dressing	
 Greek Summer Salad	400
Cucumber, carrot, lettuce, bell pepper, onion, tomato olive & vinaigrette	
Som Tam Salad	400
A healthy & delicious Thai salad made of green papaya, long beans, peanuts tossed in sweet, sour & chilli dressing	
Green Salad	325
English cucumber, Roma tomatoes, carrots, crispy lettuce, and lemon vinaigrette	

PIZZA

Classic Margherita

Fresh bake dough, Pelati tomatoes sauce, Mozzarella, Fresh Baconcini, Sweet Basilica

625



BBQ

625

Cherry tomatoes & barbeque sauce, charred cottage cheese, mozzarella, shaved parmesan



Five Peppers Pizza

625

Fresh dough, tomato sauce, Jalapeno, bell peppers, bird eye, Serrano, freshly ground black peppers mozzarella cheeses

Paneer Tikka Makhani Pizza

625

Hand made fresh dough, spicy makhani sauces, roasted paneer tikka, slices onions, exotic peppers, and loaded mozzarella

Fresh Farm Exotic Vegetables

625

Pelati tomato sauce, baby corn, bell peppers, broccoli, courgette, mozzarella cheese, sundried tomatoes

PASTA & GRAIN



Pasta Bianco

595

Fettuccini pasta tossed with garlic, bianca, marinara & parmesan

Penne Sorrentina

595

Penne pasta tossed with zucchini, creamy cheese sauce, micro greens

Rigatoni Arrabbiata

595

Rigatoni pasta gently tossed with tangy fresh tomato sauce



Spaghetti Aglio Olio E Peperoncino

595

Garlic, olive oil, sun dried tomatoes, peperoncino & parmesan cheese

Risotto Ai Funghi

595

Wild Mushroom, olive oil, white onions, parmesan cheese, fresh cream & thyme

Old School Cannelloni

595

Spinach & cheese rolled pasta cooked in tangy tomato sauce

LEBANESE

Mezze Platter

850

Falafel filled in pita bread served with assortment of hummus, babaghanoush, olives, lavash, tabbouleh tzatziki & Arabic pickles

Falafel with Hummus

550

Two ways process of Garbanzos beans, crispy fried and smooth texture served topped with paprika powder and evoo

MEXICAN'S

Quesadilla

550

Tortillas filled in corn, pimiento marron and melted cheese served with guacamole, roasted tomato salsa and sour cream

Tex Mex Nachos

525

Crunchy nachos, jalapeno, sour cream, guacamole & tomato onion salsa

ITALIAN'S

Bruschetta

425

Fresh tomato & basil on toasted bread, parmesan cheese

Sautéed Vegetables

425

Medley of exotic vegetables, garlic, butter, freshly ground pepper, parsley

INDIAN BREADS

Paneer Kulcha	215
Aloo Onion Kulcha	215
Lachedar Parantha / Pudina	125
Hari Mirchi Parantha / Lal Mirch Parantha	125
Garlic Naan / Butter Naan	125
Olive's Missi Roti	125
Tandoori Roti / Butter Roti	95

SIGNATURE BREADS

Mushroom & Cheese	275
Dry Nuts and Peshawari Spiced	275

RICE & RAITA

Subz Dum Biryani	625
Pilaf of carrots, beans, sweet peas, basmati rice with saffron, prepared in traditional way	
 Aloo Chutney Pulao	495
Mint and coriander scented baby potatoes, basmati rice with Indian spice & condiments	
Jeera Pulao	350
Long grain basmati tossed in cumin seeds & pure ghee	
Masala Papad	175
Cone Shape's papad filled with chopped onions, tomatoes, green chilli, and cilantro	
Papad Basket	175
Choice of papad oven roasted or fried, served with homemade green chilli pickle	
Akhrot Aur Ananas Ka Raita	295
Hoppia walnuts and fresh pineapple, thick hung curd, black salt, fresh mint	
Mix Veg. Raita	275
Cucumber, tomatoes, onion, mint, green chilli roasted cumin, black salt, cilantro	

ETHNIC INDIAN

 Dhaniya Mirch Paneer Cottage cheese simmered with rich coriander and green chilli gravy	595
 Dal Eleven Course Ever favorite black lentil cooked delicately overnight on charcoal finished with cream and white butter	595
 Bharwan Papad Lajawab Dry nuts and cottage cheese stuffed in papad with rich, tangy onion and tomato gravy	595
 Paneer Mirchiyon Ka Mela Fresh cottage cheese tempered with special spices, tomato, onion and bell peppers	595
Kofta E Khaas Spinach and cottage cheese dumpling, simmered in royal makhani gravy, topped crispy spinach	595
Paneer Makhmali Slow simmered cottage cheese in rich tomato gravy with young spinach nest	595
Paneer Lababdar Cottage cheese with enriched and fragrant tomato onion gravy	595
 Mushroom Do Pyaza Wok tossed indian spiced mushrooms with rich onion and tomatoes gravy	595
 Aloo Komplete Stuffed potato barrel in silky rich tomato gravy	575
 Broccoli, Badam Jhalfrezi Chef special creation, Broccoli, baby corn and Almonds, tangy gravy	575
 Nutrela Soya Melange combination of soya chaap, nutrela & soya chunks tossed with exotic peppers, tomato onion masala & fresh indian herbs	550
Pindi Chholey Chickpeas cooked in country style with onion tomato masala gravy	550
Dal Tadka Lentil tempered with cumin, chilli, tomatoes and pure ghee, smoked chillies fresh cilantro	495
Medley Vegetables Home style assorted vegetables cooked in onion tomato & spices	495

BAR - BE - QUE

Tandoori Platter	995
Assorted of tandoori malai Paneer, masala paneer, broccoli, sub seekh kebab, mushroom & stuffed aloo served with tangy tomatoes chutney	
Kesar Malai Paneer Tikka	595
Charred grilled cottage cheese, marinated in cheese spiced, hung curd and saffron	
 Masala Paneer Tikka	595
Cottage cheese cubes, marinated in tangy hung curd and spices finished in clay oven	
Paneer Corn Ki Seekh	595
A kebab made of cottage cheese, dry nuts, crushed corn, served with tangy chutney	
 Tandoori Mushroom	595
Fresh mushroom, marinated with chef special spices, stuffed in baby spinach & cheese served with tangy chutney	
Malai Soya Chaap	575
Milky soya chaap marinated in rich tangy creamy sauce and cooked in clay oven, tossed in ginger, green chilli, cilantro & touch of cream	
Sunehari Subz Ki Seekh	575
Mix vegetables and dry nuts skewer, cooked in clay oven served with tomato chutney	
Bharwan Tandoori Aloo	575
Fine choice of potatoes stuffed with fresh potato chips & dry nuts, chef special condiments and finished in clay oven	
Dahi Ke Kebab	575
A chef special kebab made from hung curd, fresh condiments & raisins shallow fried	

ORIENTAL (APPETIZERS)

 Wok Fried Cottage Cheese	595
Wok fried cottage cheese, bokchoy, chilli sauce, scallions, roasted chilli	
 Steamed Dim Sum	495
Vegetables and leeks, water chestnut and Bok choy served with traditional condiments	
Cigar Rolls	525
Crispy vegetables roll with sweet chilli & sweet green chilli cilantro dips	
Vegetables Salt & Pepper	525
All-time favorite crispy vegetables tossed with crushed black pepper & condiments	
Golden Corn Kernel	525
Three flavors coated crispy corn tossed with onion and bell peppers, spring onions	

ASIAN ROOM

 Thai Yellow Curry	590
Asian valley vegetables, yellow thai curry coconut milk, kaffir lime served with steamed rice	
Silken Tofu in Black Bean Sauce with Jasmine Rice	590
Stir fried soft silken tofu, tossed with refined Asian vegetables and black bean sauce, topped with scallions served with Jasmin rice	
 Chilli Green Baby Corn Broccoli	550
Wok fried baby corn, Broccoli and greens tossed with, oyster sauce, spring onion, and chillies	
Stir Fried Vegetables Black Bean Sauce	550
Stir fired exotic vegetables, tossed with condiments and black bean sauce	
Udon Green Bowl	475
Wok tossed Asian valley greens, udon noodles, peanuts, sichuan peppers with Thai spices.	
 Chilli Garlic Noodles	475
Fresh vegan noodles tossed with chilli, garlic and condiments	
Spring Onion Fried Rice	475
Long grain rice, haricot vert, carrot, peas, condiments, scallions	
Vegetables Noodles	475
Fresh Noodles, shredded vegetables, condiments spring onion	

DESSERT'S

Hot Chocolate Brownie Warm Chocolate ganache served with vanilla ice cream	395
Classic Sunday Ice Cream Trio flavored ice-creams topped with chocolate sauce and nuts	395
Darsan with Ice Cream Fried noodles coated in a honey sauce served with vanilla ice-cream	295
 Thandai Kesar Rasmalai Fresh chenna, dipped in thandai rabri, served with crispy orange tuiles & roasted pistachios	295
Hot Gulab Jamun Pistachio dust & hot rabri puree	295
Rice Kesari Phirni Rich creamy Phirni made of soaked rice powder & milk, topped pistachio	250