



MOTI MAHAL
SINCE 1920

www.motimahaldelux.com

www.motimahalgroupp.com



Shri Kundan Lal Gujral

Sir Kundan Lal Gujral, The Founder Of Moti Mahal The Man Who Gave Us Tandoori Chicken

THE LEGACY

The Renowned Eatery Moti Mahal Delux, Which Popularised Tandoori Food And Butter Chicken, Has A Long And Illustrious Past That Spans Several Decades. The Famed Tandoori Cooking Method Is Said To Have Been Created By Sri Kundan Lal Gujral In Peshawar. His Unique Cooking Style And Genius For Food Established The Groundwork For A Famous Gourmet Legacy.

Kundan Lal Gujral Began His Culinary Career In Peshawar At The Beginning Of The 1920s. His Love Of Experimenting With Flavours And Culinary Methods Inspired Him To Develop The Tandoori Style Of Cuisine, Which Involves Cooking Meals In Clay Ovens Called Tandoors. Delicious Foods Like Tandoori Chicken And Naan, Which Would Later Become Classics Of Indian Cuisine Across The World, Were Created As A Result Of This Innovative Cooking Technique.

Kundan Lal Gujral Had To Leave His Beloved Peshawar After The Partition And Relocate To Delhi, Where He Opened A Tiny Restaurant In Daryaganj In 1947. This Was The Start Of Moti Mahal, Which Immediately Became Well-known For Its Mouthwatering Tandoori Delicacies. Kundan Lal Gujral Developed Moti Mahal By Opening Three Locations In Delhi With The Help And Assistance Of His Son Nand Lal Gujral.

As The Years Went By, Ashim Gujral, Kundan Lal Gujral's Grandson, Received The Moti Mahal Baton. Ashim, A Visionary With A Love For The Culinary Arts, Graduated With A Degree In Hotel Administration And Set Out To Expand The Family Business. Under His Direction, Moti Mahal Had Great Growth, Opening More Than 60 Location In Asia And Worldwide.

In 2003, Ashim Gujral Popularised Franchising, Enabling Moti Mahal To Expand To Other Parts Of The Globe. Ashim Established A Number Of New Lucrative Businesses To Supplement The Original Moti Mahal Brand, Including Moti Mall, Barbeque, China Wall, And The Culinary Tradition Of His Father Was Crucially Preserved And Spread By Nand Lal.

Along With Maintaining Moti Mahal's Legacy, Kuvam Gujral Has Established His Own Brand, Mm Cafe, Which Targets Younger Customers And Offers A Variety Of Cuisines In Addition To The Traditional Indian And Chinese Food Provided At Moti Mahal. These Cuisines Include Continental, Italian, Mexican, And Lebanese. He Has Also Grown Moti Mahal In A Different Vertical By Growing Internationally And Nationally With More Than 30+ Locations In India And Abroad And Being The Fourth Generation And Growing In The World.

➤ आपका स्वागत है ➤

104+ YEARS OF TRUST



This Is The Story Of A Man Who Embarked On A Culinary Adventure That Forever Altered The Face And Flavour Of Indian Cooking. This Is The Story Of A Man And A Recipe That Transformed The Indian Palate's Desire For Succulence.

With Over 104 Years Of Heritage, Moti Mahal Is Synonymous With Trust. We Promise To Surpass Your Expectations Every Time You Dine With Us. Experience The Rich Indian Flavours And Hospitality At MOTI MAHAL.

A LEGACY YOU CAN TRUST.

INDIAN MENU

Soft Beverages

MINERAL WATER	MRP
TONIC WATER	150
GINGER ALE	190
PRESERVED JUICES	90
AERATED DRINKS	90
MASALA COLA	210
CHERRY COLA	210
FRESH LIME WATER / SODA (SWEET/SALTED)	240
LASSI (SWEET/SALTED)	260
LEMON / PEACH ICED TEA	260

Soups / Shorbas

 CHARRED TOMATO SOUP Roasted Tomato, Basil, Parmesan, Focaccia Croutons	220
 MURGH BADAMI SHORBA Chicken Broth, Velvety Almond Puree	230
  CHINESE DELICACY SOUP (VEG / CHICKEN) Hot & Sour / Manchow / Sweet Corn / Lemon Coriander	190/220
  TOM YUM (VEG / CHICKEN) Traditional Spicy Thai Soup With Lemon Grass And Kaffir Lemon Leaves	220/230

CHARCOAL FUMED

A WIDE ARRAY OF ENTICING TEMPTATIONS

Vegetarian

 PANEER TIKKA SHASHLIK Fresh Cheese, Capsicum, Onion, Tomato, Marinade, Lemon Juice, Chat Masala	640
 KURKURA PANEER TIKKA Spiced Hung Curd, Papadum Crusted, Crunchy Grilled	640
 BHATTI PANEER TIKKA Cottage Cheese Chunks, Yellow Chilli, Hung Curd, Kabob Masalas	640

 **VEGETARIAN**

 **NON-VEGETARIAN**

 **SIGNATURE**

 **SPICY**

 **CHEF SPECIAL**

 **MOCKTAIL**

All Govt. taxes applied

Prices are exclusive of GST | All Prices in INR | Pictures May Vary From Actual | ***Contains Alcohol

Kindly inform your server of any allergies or dietary restrictions

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Food Meals & Drinks Not Allowed From Outside | Kindly Allow 20 Minutes Preparation Time.

 RICOTTA PANEER MAKAI SEEKH Fresh Cottage And Ricotta Duet, Golden Corns, Whole Spices	640
 CHEESY KHUMB TIKKA Processed And Fresh Cheese, Spinach, Garlic Stuffing, Silk Smooth Marinade	610
 TANDOORI MUSHROOM Grilled Portobello, Molcajete, Chimichurri Chutney	610
 DAHI KHASTA KABAB Flavored Hung Curd, Panko Crusted	610
 BHARWAN ALOO TILNAAZ Potato Barrels, Cottage Cheese, Cashew, Coriander, Green Chiles, Golden Grilled, Toasted Sesame	610
 VEGETABLE HARA BHARA KABAB Green Veggies, Bread Crumbs, Spices	630
 SOYA AATISH TIKKA Soya, Yogurt Marinade, Mint Chutney	480
 MALAI SOYA CHAAP TIKKA Fresh Cream, Yogurt, Cashew Paste, Mace	490

Chicken

 THE ORIGINAL CHICKEN TANDOORI SINCE 1920 (HALF/FULL) Guarded With 14 Spice Medley, 1920	580/1040
 AFGHANI CHICKEN (HALF/FULL) On The Bone Chicken, Cashew Processed Cheese Paste, White Pepper	610/1080
 BHATTI KA MURGH Chicken Chunks, Yellow Chilli, Hung Curd, Kabob Masalas	580/1040
 CHATPATA CHICKEN TIKKA Kashmiri Chilli, Yogurt, Fenugreek, Lemon Relish	660
 MURGH RESHMI TIKKA Chicken Supreme, Silk Sauce, Cardamom	660
 MURGH MALAI TIKKA Chicken Morsels, Cream-cheese Sauce, Coriander	660
 MURGH KALIMIRCH TIKKA Black Pepper Marinade, Cream	670

Moti Mahal's

Story of Tandoori Chicken

The story behind Tandoori Chicken is a very interesting one. It starts in a small town named 'Peshawar', where a culinary expert named 'Kundan Lal Gupral' opened a restaurant named 'Moti Mahal'. Now according to Kundan, "Experimenting with the flavours of the food is the true duty of the chef".

One day, following his own advice he tried cooking some marinated chickens in a tandoor. Which was traditionally only used to cook the local bread, when Kundan Lal cooked the chicken in the tandoor and it came out completely different and full of flavours, he knew then and there that he had given birth to not only a legendary dish, but to a legendary cuisine.

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■ **MURGH TANGRI**
Chicken Drumsticks, Deliciously Spiced Tandoori Marinade

680

■ **GARLIC INFUSED CHICKEN TIKKA**
Garlic, Mint, Spinach, Green Chili

670

■ **MURGH GILAFI SEEKH**
Minced Chicken, Pimentos, Cilantro, Deghi Chilly Aioli

660

Lamb

■ **MUTTON SEEKH KABAB**
Minced Lamb, Whole Spices, Grilled

790

■ **MUTTON BURRAH**
Assorted Lamb Cuts, Youghurt Marinade, Popularised By Kundan Lal Gujral 1947

860

Sea Food

■ **AJWAINI SOLE FISH SHASHLIK**
Hung Curd, Mustard Hint, Coram Seeds, Onions, Capsicum

850

■ **PERI PERI SOLE FISH TIKKA**
Fish Cubes, Chipotle Sauce, Herbs, Chargrilled

850

■ **SOLE FISH KALI MIRCH TIKKA**
Cashew Paste, Black Pepper, Lime Juice

850

■ **PERI PERI INFUSED TANDOORI PRAWNS**
Chipotle Sauce, Herbs, Chargrilled

1010

CHEF'S SPECIAL MOTI MAHAL IFC

■ **PARAT WALA PANEER**
Layered Cottage Cheese, Cream Marinade, Chargrilled

650

■ **RAJMAH KI GALOUTI**
Melt In The Mouth Kababs Packed With Flavour From The Rose Water, Almonds And The Paneer

590

■ **TANDOORI BHARWAN PIZZA POTATOES**
Innovative Potatoes, Stuffed With Corn, Pepper And Cheese, Dusted With Parmesan, Herbs, Chilli Flokes

620

■ **DORA KABAB**
Minced Lamb, Wooden Skewers, Silk Wrapped

820

■ **KADI PATTI JHEENGA**
Grilled Prawns, Curry Leafs, Quinoa And Pomelo Salad

1020

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GULDASTA

VEG GULDASTA

1040

2 pcs Paneer Tikka, 2 pcs Tandoori Aloo, 2 pcs Veg Seekh, 4 pcs Mushroom Tikka
3 Pcs Soya Malai Tikka & Tandoori Salad

NON VEG GULDASTA

1290

2 pcs Chicken Tikka, 2 pcs Malai Tikka, 2 pcs Tandoori Chicken, 2 pcs Fish Tikka,
2 pcs Reshmi Kabab, 2 pcs Mutton Seekh Kabab, & Tandoori Salad

THE MAIN PLATE

PACKETS OF SHEER DELIGHT

Paneer

THE ORIGINAL 1920 PANEER MAKHANI

670

Fresh Cottage Cheese, Desi Tomatoes, Liberal Dairy

SHAHI PANEER

670

Fresh Cottage Cheese, Cashew Gravy, Cream

KADHAI PANEER

670

Cottage Cheese, Capsicum And Tomato Slices, Duet Of Red Brown Curries

PANEER LABABDAR

680

Cottage Cheese, Capsicum-onion Tomato Fondue, Butter

PANEER TIKKA BUTTER MASALA

680

Paneer Tikkas, Tomato Creamy Gravy

PALAK LEHSUNI PANEER

670

Burnt Garlic Spinach And Cottage Cheese Roulet

POT BAKED METHI MALAI PANEER

670

Cottage Cheese, Kasoori Methi, Cream, Sealed In Earthen Pot

MALAI KOFTA

680

Stuffed Cheese Balls, Cashew Cream Gravy

PANEER KALI MIRCH

670

Cottage Cheese, Cashew Gravy, Fresh Black Pepper

PANEER MUSHROOM KALI MIRCH

670

Cottage Cheese And Mushroom Roulette, Cashew Pepper Gravy

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Vegetables

 MASHROOM MATTAR Brown Curry, Indian Inspired Flavors	630
 KHUMB TIKKA MASALA Grilled Mushrooms, Yummy Flavoured Thick Masala	630
 NAVRATTAN KORMA Creamy Veggies, Paneer, Cocktail Fruits, Dry Fruits	630
 VEGETABLE KOHLAPURI Spicy Mix Veggies, Crusted Papad, Thick Gravy	570
 POT BAKED DIWANI HANDI Assorted Veggies, Cottage Cheese, Spinach, Mint, Kasoorimethi	570
 SOYA CHAAP MAKHANI Roasted Soya Chaap, Makhani Gravy	630
 DUM ALOO BHARWAN Barrel Potatoes, Cottage Cheese, Cashew, Green Chilli, Duet Of Gravy	620
 ALOO JEERA Cumin Scented	440

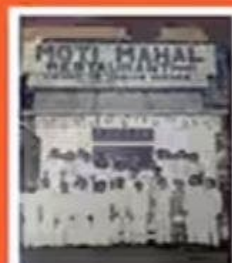
Dal / Lentils

 THE ORIGINAL 1920 DAL MAKHANI Cooked Overnight At Moti Mahal, 1920	650
 YELLOW DAL TADKA Onion, Garlic, Cumin, Hing, Tomato Tarka	490
 PINDI CHANA Flavored Chickpeas, Ginger, Burnt Cumin	490

Moti Mahal's Story of Dal Makhani

Dal Makhani, one of the most iconic Indian dishes also has a very interesting backstory. It came into existence when a regular diner at Moti Mahal suggested Karsan Lal to do something different with the regular Dal (Lentils). Following his mantra of 'experimenting with flavours', he decided to slow cook black lentils in a gravy of tomatoes and makhani (white butter).

He left it to simmer overnight and what he discovered the next morning was a luscious and creamy dal that tasted rich and completely different. As it used makhani (white butter) he named the newly invented dish 'Dal Makhani'.



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DESSERTS

BEFITTING CLIMAX TO A GREAT MEAL

KESAR PISTA BADAM KULFI	170
GULAB JAMUN KESARI MATKA PHIRNI	250
SIZZLING BROWNIE ICE CREAM	250
GULAB JAMUN (2PCS)	230
KESARI MATKA PHIRNI	180
RASMALAI (2 PCS)	240
PAAN KULFI	170
BAILEYS KULFI	240

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HOT BREADS

TANDOORI ROTI	110
BUTTER ROTI	120
PLAIN NAAN	130
BUTTER NAAN	140
GARLIC NAAN	140
KHASTA ROTI	150
MISSI ROTI	130
LACHHA PARANTHA	130
VEGETABLE PARANTHA	140
METHI PARANTHA	170
CHILLI PARANTHA (RED/GREEN)	150
PUDINA PARANTHA	140
PANEER PARANTHA	180
ALOO PYAZ KULCHA	160
VEGETABLE KULCHA	170
PANEER SPICED KULCHA	180
CHUR CHUR PARANTHA (ALOO - PYAZ)	180
CHUR CHUR PARANTHA (CHEESE)	210
SPECIAL CRAFTED KHURMI NAAN	230
SPECIAL CRAFTED KEEMA NAAN WITH GRAVY	290
BREAD BASKET (ROTI, LACHHA PARANTHA, BUTTER NAAN, MISSI ROTI, ALOO PYAZ KULCHA)	560

TO ACCOMPANY

RAITA (PINEAPPLE / MIX VEG / ALOO BOONDI)	150
SALAD (MIXED GREENS)	160
PAPAD (DRY / FRY / MASALA)	210

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Sea Food

- | | |
|---|-----|
|  SOLE FISH LABABDAR
Grilled tikkas, capsicum, onion, tomatoes puree, fresh cream | 890 |
|  SOLE FISH TIKKA MASALA
Tandoori fish tikka tossed in ginger tomato gravy | 890 |
|  PRAWN LABABDAR
Capsicum, onion, tomatoes puree, fresh cream | 930 |

DUM MATKA BIRYANI

Aromatic Basmati Rice With Tender Pieces Of Marinated Meat or Vegetables With The Choice Of Veg/Chicken/Fish/Prawn And Mutton Blend Of Spices. Cooked In Clay Pot, Served With Salan And Raita

- | | |
|--|-----|
|  MATKA VEG BIRYANI | 670 |
|  MATKA PANEER TIKKA BIRYANI | 670 |
|  MATKA CHICKEN TIKKA BIRYANI | 810 |
|  MATKA NIZAMI BIRYANI | 810 |
|  MATKA GOSHT BIRYANI | 860 |
|  MATKA FISH TIKKA BIRYANI | 870 |
|  MATKA PRAWN BIRYANI | 890 |

THE RICE LAB

- | | |
|-------------------------|-----|
| PLAIN STEAM RICE | 280 |
| JEERA RICE | 290 |
| MUTTAR PULLAO | 290 |

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Chicken

THE ORIGINAL 1920 BUTTER CHICKEN	790
Invented By Kundan Lal Gujral, On The Bone Tandoori Chicken, Immersed In Fresh Ripe Tomatoes, Butter, Green Chillies, Ginger	
MODERN PULLED BUTTER CHICKEN (Boneless)	790
Grilled Chicken Shreds, Fresh Pureed Tomatoes, Cream, Butter	
KADHAI CHICKEN	790
Capsicum Onion, Herbs, Spices, Duet Of Curries	
PUNJABI KUKKAD MASALA	790
Duet Of Gravies, Lamb Mince, Green Chili	
DILLI - 6 TARIWALA MURGH	770
Old Delhi Style Lightly Spiced Chicken Curry	
MURGH MASALA	760
Brown Gravy, Egg Drop, Coriander	
MURGH LABABDAR	790
Grilled Tikkas, Capsicum-onion Tomato Fondue, Butter	
POT BAKED MURGH METHI MALAI	790
Grilled Chicken Chunks, Kasoorimethi, Cream	
CHICKEN TIKKA MASALA	790
Grilled Tikkas, Yummy Flavoured Thick Masala	
CHICKEN METHI MALAI	790
Cashew Gravy, Sautéed Kasoori Methi, White Pepper	
MURGH KALI MIRCH	770
Cashew Gravy, Black Pepper, Cream	
CHICKEN BHARTA	770
Chicken Shreds, Spicy Brown Gravy, Ginger Juliennes	
CHICKEN PAKORA	590
Old Time Favourite, Crisp Batter Fried Chicken, Boneless Version	

Lamb

ROGAN GOSHT	870
Lamb Cuts, Home Style Curry, Pounded Spices, Ginger Juliennes	
MARTABAN RAHRA MEAT	870
Lamb Mince And Chunks, Red Chili, Onion, Tomatoes, Pesto Spices	
KADHAI GOSHT	870
Capsicum Onion, Herbs, Spices, Aromatic Curry	
THE ORIGINAL EGG MAKHANI SINCE 1920	520
Boiled Eggs, Moti Mahal Butter Gravy	
EGG CURRY	470
Boiled Eggs, Brown Gravy	

Moti Mahal's

Story of Butter Chicken

The story starts when one night Kundan Lal Gujral, (The founder of the legendary Moti Mahal) was left with some tandoori chickens at his dhabba. On any other day Kundan would have disposed off this leftover chickens to ensure he starts with fresh ingredients every day. But this time it was different, driven by his love for food he thought of experimenting with this left over tandoori chicken. Following his instinct he decided to cook it in a tomato gravy followed by adding loads of butter and cream to it. After simmering and properly cooking the gravy, Kundan finally tasted the dish and after the very first bite he knew that he had created something completely new and unique.

It has been over 100 years since the invention of this legendary dish by Shri Kundan Lal Gujral and it is still celebrated as the champion of the Indian cuisine.

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CHINESE

TIBETAN MOMOS

(6 PIECES)

■ ASSORTED VEGETABLES DIMSUMS	370
■ SPICIE BROCOLI DIMSUMS	480
■ PANEER DIMSUMS	440
■ CHICKEN	470
■ CHICKEN BROWN SAUCE DIMSUMS	620
■ ■ KHOTEY MOMOS (VEG / CHICKEN) Half Pan Fried Half Steamed	390/460
■ ■ TANDOORI MOMOS (VEG / CHICKEN) Veg Cheese Or Chicken Filling, Marinade, Nepali Twist	490/560

MOMO SAMPLER

(VEG / CHICKEN) 9 PIECES

■ ■ KURKURE (VEG / CHICKEN)	630 / 840
■ ■ STEAMED (VEG / CHICKEN)	630 / 840

SMALL PLATES

Vegetarian

■ PANEER ASPARAGUS Diced Paneer With Asparagus In Brown Sauce	560
■ CHILLI PANEER DRY Batter Fried Paneer Cubes Tossed With Special Chilli Garlic Soya Sauce	550
■ HONEY CHILLI POTATOES Crispy Potato Fingers, Sweet, Spicy Honey Sauce, Sesame Seeds Toasted	520
■ CHILLI GARLIC CRISPY VEGETABLES Crispy Vegetables Tossed In Tangy Garlic Chilli Sauce	520
■ CORN PEPPER SALT Fresh Corn Kernels And Button Mushroom Cooked In Thick Kung Pao Sauce Topped With Peanuts	520
■ VEGETABLES SPRING ROLLS Golden Fried Spring Roll Filled With Garden Fresh Vegetables, Served With Schezwan Sauce	520

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Thank You

ORIENTAL SIZZLERS

 CHILLI PANEER SIZZLER Crispy Paneer In Spicy Chilli Sauce Served With Vegetables And Choice Of Rice Or Noodles	630
 VEG MANCHURIAN SIZZLER Fried Vegetable Balls Tossed In Manchurian Sauce Served With Vegetables And Choice Of Rice Or Noodles	560
 SCHEZWAN PANEER SIZZLER Cottage Cheese Tossed In Schezwan Sauce Served With Vegetables And Choice Of Rice Or Noodles	630
 CHILLI CHICKEN SIZZLER Crispy Chicken In Spicy Chilli Sauce Served With Vegetables And Choice Of Rice Or Noodles	630
 SCHEZWAN CHICKEN SIZZLER Crispy Chicken Tossed In Schezwan Sauce Served With Vegetables And Choice Of Rice Or Noodles	630

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MAIN PLATE

Non Vegetarian

 DICED CHILLI CHICKEN GRAVY Chicken Chunks Tossed With A Chilli Garlic Soya Sauce And Mixed With Onion And Mix Sweet Peppers	610
 FIVE SPICE CHICKEN Juicy Chicken Chunks In An Oriental Five Spice Sauce Flavoured With Schezwan Pepper And Star Anise	670
 KUNG PAO CHICKEN Chicken Cubes Tossed With Sweet And Tangy Sauce With A Hint Of Chillies, Topped With Peanuts	610
 CHICKEN IN HOT GARLIC SAUCE Chicken Chunks Tossed With A Chilli Garlic Tomato Sauce And Mixed With Onion And Mix Sweet Peppers	610
 STIR FRIED LAMB IN CHOICE OF SAUCE Hot Garlic Schezwan	610
 PAN FRIED FISH ROASTED GARLIC AND BASIL Fish Tossed In Spicy Thai Light Soya With Fresh Minced Basil, Roast Garlic	610
 PRAWNS COOKED IN CHOICE OF SAUCE Hot Garlic Schezwan Black Bean	610
 THAI RED CURRY Red Chillies, Aromatic Thai Herbs, Sweet Coconut Milk	610
 THAI GREEN CURRY Green Chillies, Aromatic Thai Herbs, Sweet Coconut Milk	570

NOODLES AND RICE

  HAKKA NOODLE (VEG / CHICKEN) Shredded Vegetables And Yellow Noodles Tossed In Light Soya	380/440
  CHILLI GARLIC HAKKA NOODLES (VEG / CHICKEN) Yellow Noodles And Vegetables Tossed In Sweet And Spicy Garlic Sauce	380/440
  PAD THAI NOODLES (TOFU / EGG / CHICKEN) Tossed In Light Soya With Spring Onions, Red Chilli Flakes And Peanuts	490/560
  RICE & NOODLES SHANGHAI STYLE Rice And Noodles Tossed Together With Vegetables / Chicken In Light Soya Sauce Garnished With Crispy Spinach	340/410
  FRIED RICE (VEG / CHICKEN) Stir Fried Rice With Vegetables	380/450
  CHILLI GARLIC FRIED RICE (VEG / CHICKEN) Tossed With Garlic, Chillies And Thai Sweet Chilli	370/450
  EGG FRIED RICE Fried Rice With Vegetables/ Chicken, Enhanced With Scrambled Egg	390
 YANGCHOW FRIED RICE From China's Jiangsu Province With Chicken, Lamb And Shrimp	490

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Non Vegetarian

 CRISPY CHICKEN Diced Chicken In Brown Sauce, Garnished With Cashewnuts & Peanuts	580
 CHILLI CHICKEN DRY Batter Fried Chicken Cubes Tossed With Special Chilli Garlic Soya Sauce	580
 CLASSIC CHICKEN SPRING ROLLS Chicken Minced Spring Roll Fried To Perfection, Served With Schezwan Sauce	560
 HONEY CHICKEN Crispy Wok Tossed Chicken In Wok Tossed Honey Chilli Sauce	570
 SCHZWAN CRISPY SHREDDED LAMB Shredded Lamb Tossed In Chef's Special Schezwan Sauce	620
 SRIRACHA FISH Coated Sliced Fish With Thai Sriracha And Basil Dressing	710
 THAI CHILLI PRAWNS Crispy Fried Prawns, Bell Pepper (yellow, Red, Green) & Onion, With Sriracha Sauce	740
 CHILLI GARLIC PRAWNS Spicy Marinated Prawns Tossed In Red Hot Chilli Sauce, Garlic Punch	740

MAIN PLATE

Vegetarian

 CHILLI PANEER GRAVY Paneer Chunks Tossed With A Chilli Garlic Soya Sauce And Mixed With Onion And Mix Sweet Peppers	570
 KUNG PAO PANEER An Oriental Favourite - Paneer Cubes Tossed With Sweet And Tangy Sauce With A Hint Of Chillies Topped With Peanuts	570
 FIVE SPICE PANEER Paneer Chunks In An Oriental Five Spice Sauce Flavoured With Schezwan Pepper And Star Anise	570
 MANCHURIAN DUMPLINGS IN GRAVY Mix Veg Dumpling, Dunked In A Green Chilli Garlic Soya Sauce And Topped With Fresh Chopped Coriander	570
 KUNG PAO STYLE CORN AND MUSHROOM Fresh Corn Kernels And Button Mushroom Cooked In Thick Kung Pao Sauce Topped With Peanuts	570

 **VEGETARIAN**

 **NON-VEGETARIAN**

 **SIGNATURE**

 **SPICY**

 **CHEF SPECIAL**

 **MOCKTAIL**

All Govt. taxes applied

Prices are exclusive of GST | All Prices in INR | Pictures May Vary From Actual | ***Contains Alcohol

Kindly inform your server of any allergies or dietary restrictions

Kindly Inform Your Server About Allergies As Some Food Contain Dairy, Nuts, Soy, Gluten Egg.

Food Meals & Drinks Not Allowed From Outside | Kindly Allow 20 Minutes Preparation Time.