

# Beverages

Virgin Mint Mojito	219/-
Blue Berry Mint Mojito	249/-
Virgin Pina Colada	249/-
Virgin Bloody Merry	249/-
Fruit Punch	249/-
Sun Rise	219/-
Fresh Lime Soda	149/-
Lemon Ice Tea	199/-
Masala Lemonade	199/-
Juice (Orange/Mix Fruit)	149/-
Soft Drink (Per Glass)	59/-
Mineral Water	MRP /-

## Shake's

Cold Coffee	219/-
Cold Coffee + Ice Cream	249/-
Oreo Shake	249/-
Banana Shake	219/-
Blue Berry Shake	219/-
Chocolate Shake	249/-
Butter Scotch Shake	249/-
Mango Shake	249/-
Strawberry Shake	249/-
KitKat Shake	249/-
Belgian Shake	

## Tea & Coffee

Regular Tea	75/-
Lemon Tea	75/-
Black Tea	59/-
Green Tea	59/-
Hot Coffee	99/-
Black Coffee	59/-



# From the Hot-Pot

A Primarily Liquid Food Generally Served Warm Or Hot ( But May Be Cool Or Cold )  
That Is Made By Combining Ingredients Of Meat Or Vegetables With Stock, Milk Or Water

- **CREAM OF TOMATO SOUP** 199/-  
Fresh roasted tomato soup infused with indian spices.
- **MANCHOW SOUP** 199/-  
Veg soup toast slightly spicy topped with fried noodle.
- **HOT & SOUR SOUP** 199/-  
Delicious soup combined with veg infused with hot & tangy spicy.
- **SWEET CORN SOUP** 199/-  
A hale hearty soup made out of fresh carrot /potato/ corn along with herbs and spices.
- **LEMON CORIENDER** 199/-  
Clarified veg stock flavored with lemon and coriander with vegetables.
- **MUSHROOM CAPPUCCINO** 199/-  
Innovative "cappuccino a rich earthy soup made with mushroom.
- **VEG CLEAR SOUP** 199/-  
Nourishing fresh vegetables prepared with veg stock.
- **VEG TALUMEIN SOUP** 229/-  
Nourishing fresh vegetables prepared with veg stock.
- **MANCHOW SOUP** 249/-  
Chicken coup toast slightly spicy topped with fried noodles.
- **HOT & SOUR** 249/-  
Delicious soup combined with chicken in fused with hot & tangy specie's.
- **SWEET CORN SOUP** 249/-  
Hearty soup made out of fresh carrot potato, sweet corn and chicken stock along with herbs and spices.
- **LEMON CORIENDER** 249/-  
Clarified chicken stock flavored with lemon and coriander with vegetables.
- **CLEAR SOUP** 249/-  
Nursing fresh vegetables prepared with chicken stock.
- **CHICKEN TALUMEIN SOUP** 249/-  
Made with Eggs Corn,Chicken & Noodles
- **CHICKEN HOT GARLIC SOUP** 249/-  
Soup Made From Chicken, Simmered In Water, Usually With Various Other Ingredients.
- **PRAWN HOT GARLIC SOUP** 349/-  
Soup Made From Prawn, Simmered In Water, Usually With Various Other Ingredients.



# All Time Favourite

## VEG SANDWICH

CHEESE SANDWICH	180/-
ALOO TIKKI SANDWICH	199/-
SMOKEY PANEER SANDWICH	249/-
CHEESE CORN PANEER SANDWICH	249/-

## NON-VEG SANDWICH

CHICKEN SANDWICH	249/-
GRILLED CHICKEN SANDWICH	299/-
CHICKEN SALAMI SANDWICH	299/-
CHICKEN KEBAB SANDWICH	299/-

## PASTA

 <b>ALFREDO PASTA</b> Cream, Pane Pasta, Veggies / White Sauce	399/-
 <b>ARRABIATA PASTA</b> Cream, Pane Pasta, Veggies / Red Sauce	399/-
 <b>THE BLACK SALT SPECIAL PASTA ( MIX SAUCE PASTA )</b> Cream, Pane Pasta, Veggies	419/-
 <b>ALFREDO PASTA</b> Cream, Pane Pasta, Veggies, Chicken / White Sauce	419/-
 <b>ARRABIATA PASTA</b> Cream, Pane Pasta, Veggies, Chicken / Red Sauce	419/-
 <b>THE BLACK SALT SPECIAL PASTA ( MIX SAUCE PASTA )</b> Cream, Pane Pasta, Veggies, Chicken	499/-

## CHAKNA

FRENCH FRIES	249/-
PERI PERI FRENCH FRIES	299/-
MASALA PAPAD	249/-
MASALA PEANUT	249/-
MIX VEGETABLE PAKODA	349/-
ONION RING PAKODA	349/-
JODHPURI PANEER PAKODA	399/-



## PIZZA

<input type="checkbox"/> Pizza Garden Fresh Vegetables	449/-	<input type="checkbox"/> Margherita Pizza	449/-
<input type="checkbox"/> Paneer Tikka Spicy	449/-	<input type="checkbox"/> Classic Salami Chicken	549/-
<input type="checkbox"/> Peri Peri Signature	449/-	<input type="checkbox"/> Chicken Tandoori	549/-
<input type="checkbox"/> Spicy Touch	449/-	<input type="checkbox"/> Chicken Chunks	549/-
<input type="checkbox"/> Mexican Delight	449/-	<input type="checkbox"/> Chicken Popcorn	549/-
<input type="checkbox"/> Country Special	449/-		



## MOMO'S

<input type="checkbox"/> Veg Momo's	285/-
<input type="checkbox"/> Paneer Momo's	319/-
<input type="checkbox"/> Veg Kurkure Momo's	349/-
<input type="checkbox"/> Chicken Momo's	370/-
<input type="checkbox"/> Chicken Kurkure Momo's	399/-

## COLD APPETIZERS

GRARDEN GREEN SALAD	169/-
HOME MADE SPROUTS SALAD	199/-
RUSSIAN SALAD	299/-
CUCUMBER SALAD	99/-
SPROUTS SALAD	199/-
ONION SALAD	89/-
CORN CHAAT	249/-
ALOO CHAAT	149/-

# Indian-Paheli Mulakat

## VEG STARTERS



<b>PANEER SOFYANA TIKKA</b> Fresh Cottage Cheese / Stuffed with roasted fennel, Mint Cooked in Clay Oven	<b>399/-</b>
<b>ACHARI PANEER TIKKA</b> Spicy, Hot, Flavourful, Paneer made with Indian Spices with pickles inhence the name Achari Paneer Tikka	<b>399/-</b>
<b>TANDOORI PANEER TIKKA</b> Indian Cottage Cheese Marinated Spicy & Super Flavourful Tandoori Masala with Juicy & Slightly Smokey	<b>399/-</b>
<b>HARA BHARA KEBAB</b> Minced Vegetable, It's Deep Fried Starter Served with Mint Chutney & Masala Onion	<b>399/-</b>
<b>PANEER MALAI TIKKA</b> Cubes of Cottage Cheese Marinated In fresh cream this marinate along with the vegetables	<b>419/-</b>
<b>TANDOORI SOYA CHAAP MALAI TIKKA</b> It's Made with Soya pieces marinated in a Heavy marinate of rich spices cream & butter	<b>419/-</b>
<b>TANDOORI SOYA CHAAP TIKKA</b> Soya Chaap is a kind of mock meat prepared with soyabean chunks with indian spices	<b>399/-</b>
<b>ACHARI CHAAP TIKKA</b> Is a Flavourful Dish Made With Fusion Of Onion, Ginger Garlic, Spices With Meat Less Soya Chaap	<b>399/-</b>
<b>PANEER BANJARA TIKKA</b> Indian cottage cheese marinated with homemade spices and super flavourful	<b>419/-</b>
<b>TANDOORI KHUMB STUFF TIKKA</b> Tandoori Khumb is a creamy appetizer made with marinated mushrooms that are tandoor-grilled	<b>449/-</b>
<b>TANDOORI KHUMB</b> Mushroom prepared with Indian spice's goes along with capsicum onion and tomato.	<b>399/-</b>
<b>PANEER MALAI KALI MIRCH TIKKA</b> Made with Indian Spices & Fresh Cream	<b>449/-</b>
<b>PANEER STUFFED TIKKA</b> paneer cubes Stuffed with spiced apricot mixture, marinated in flavourful yogurt mixture.	<b>429/-</b>
<b>TANDOORI BROCCALI</b> Broccoli coated with malai marinated with Indian spice's roasted in clay Oven	<b>429/-</b>



### **HARIYALI CHAAP TIKKA**

Made With Hungcurd Lemon Juice, Indian Spices & Fresh Meat Less Soya Chaap

399/-

### **VEG GALOUTI KABAB**

minced vegetable's cooked in tandoor or a clay oven.

499/-

### **DAHI KE KABAB**

Dahi ke kabab are shallow fried kebab's made Indian curd, gram flour, Paneer, spices and herbs.

399/-

### **DAHI KE SHOLEY**

Dahi ke sholey are deep fried bread roll with a spiced curd stuffing served with black salt chutney.

419/-

### **TANDOORI CHAT PALA ALOO**

Also called tandoori aloo tikka is a flavor full appetizer or starter snack of Marinated spiced potatoes herbs and yogurt serve with green chutney lemon and masala onion

419

### **VEG KEBAB - E - BAHAR {SIZZLER PLATTER}**

The collection of chef special kebab various from paneer tikka, hara bhara kebab, khumb tikka, dahi ke Kebab .

699/-

## **NON VEG STARTERS**



### **TANDOORI MURG**

Healthy preparation of chicken marinated with hang curd with signature spices of Indian cooked in Clay pot oven.

449/- 649/-

### **TANDOORI AFGHANI MURG**

Afghani chicken is a delicious super creamy chicken is cooked in different way with a think curd.

469/- 669/-

### **MURG TIKKA (BONELESS)**

Healthy preparation of chicken marinated with hung curd with Indian spices.

449/-

### **MURG MALAI TIKKA (BONELESS)**

Murg malai tikka is a delicious super creamy boneless chicken is cooked in Clay oven.

499/-

### **CHICKEN PAHADI TIKKA**

Pahadi is a spicy chicken tikka which is green in colour herbs like marinated with ginger, garlic, green chili and spinach.

499/-

### **ANGARA MURG TIKKA**

Spicy delicacy of chicken marinated with cheese and Indian spice's cooked in Clay pot.

519/-

### **SOFIYANI CHICKEN TIKKA**

Tandoor chicken with roasted fennel mint are cashewnut poste cooked in clay pot oven.

519/-

### **CHICKEN KURKUTI**

Chicken Thai bread coated with crunchy breads and flake's in cooked with deep fried

499/-



<b>LEHSUNI MURG TIKKA</b> Lehsuni murg tikka is a richly flavorful of tender boneless chicken marinated, with curd and garlic cooked in clay oven.	<b>519/-</b>
<b>BHATTI KA MURGH</b> Is crispy and spicy chicken that gets its signature taste due to marination with Indian spices.	<b>629/-</b>
<b>FISH AJWANI TIKKA</b> marinated in a blend of spices, yogurt & ajwain ready to get grilled for a juicy & tender texture	<b>599/-</b>
<b>AMRITSARI FISH}</b> Fish Marinated with Indian Spices & Deep Fried	<b>599/-</b>
<b>KALI MIRCH FISH TIKKA</b> Tandoori Boneless Fish marinating in an aromatic black peppercorns grilled in	<b>599/-</b>
<b>LEMON FISH TIKKA</b> Made with lemon leave and Ginger, mint leave, fresh coriander.	<b>599/-</b>
<b>FISH PAHADI TIKKA</b> it is Prepared by marinating the fish in a tangy marinade of yogurt lemon Juice and spices and is then grilled.	<b>599/-</b>
<b>CHICKEN KALI MIRCH MALAI TIKKA</b> Chicken Marination With Indian Spices & Black Paper With Fresh Cream	<b>549/-</b>
<b>LEMON CHICKEN TIKKA</b> Made with lemon leave and Ginger, mint leave, fresh coriander. and boneless chicken.	<b>519/-</b>
<b>MUTTON SEEKH KABAB</b> Mutton Seekh Kabab is a mughlai delicacy prepared with minced mutton onion and a blend of spices.it is a delicious and mildly spicy dish that has incredible Taste and flavours.	<b>619/-</b>
<b>CHICKEN RESHMI KABAB</b> Reshmi Kebab a famous non- Vegetarian chicken kabab commonly eaten in India and Pakistani kabab is a piece of meat or other food that is mostly grilled on the charcoal fire	<b>499/-</b>
<b>TANDOORI LEMON CHICKEN</b> it's chicken pieces are marinated in a tenderizing mixture of yogurt Lemon Juice, and spices and Served with Mint Chutney	<b>519/-</b>
<b>NON-VEG KABAB -E-BAHAR {SIZZLER PLATTER}</b> The collection of chef special kabab various from Chicken tikka, Fish Tikka Tandoori Murg, Chicken Lehasuni Tikka.	<b>799/-</b>

## VEGCHINESE STARTERS

<b>CRISPY PANEER FINGER</b> Paneer are very crispy, spicy coated with bread crumbed with papad, served with homemade sauce.	<b>449/-</b>
<b>CRISPY FRIED VEGETABLE</b> It's basically prepared with a choice of veg, like baby corn, mushroom, cauliflower, broccoli, coated with plain flour and corn flour batter.	<b>399/-</b>
<b>CRISPY CORN</b> Crispy corn is a delicious. Spicy corn made by frying corn kernels coated with flour then toasting with spices.	<b>349/-</b>
<b>HONEY CHILLI POTATO</b> Infused with mixture of garlic, vinegar, salt & paper, chili flakes coated with tomato chili sauce and honey.	<b>399/-</b>

<b>CRISPY CHILLI POTATO</b>	<b>349/-</b>
Infused with mixture of garlic, vinegar, salt & paper, chili flakes coated with tomato chilli sauce.	
<b>CHILI PANEER (DRY)</b>	<b>399/-</b>
It's simply flour or batter coated fried paneer cubes toasted in a spicy, salty, tangy and homemade sweet sauce.	
<b>MANCHURIUN (DRY)</b>	<b>349/-</b>
Veg Manchurian is a tasty Indo Chinese dish of fried veggie balls toasted in a spicy, sweet and tangy sauce.	
<b>CRISPY PANEER SHANGHAI</b>	<b>449/-</b>
Paneer Goes with ginger garlic paste, paper powder, red chilli sauce and Vegetable	
<b>DRAGON CHILLI MUSHROOM (PREPARATION TIME 30 MIN)</b>	<b>599/-</b>
<b>CRISPY SPINACH CORN</b>	<b>549/-</b>
Corn is a snack made by frying corn kernels & later seasoned with ground spices & herbs,	
<b>CHILLY GOBHI/ CHILLY MASHROOM</b>	<b>349/- 399/-</b>
It has a crispy texture with a spicy, sweet and sour, the mushroom / cauliflower forest are batter coated, deep fried and then mixed with stir fried vegetable and sauce.	
<b>VEG SPRING ROLL</b>	<b>349/-</b>
Spring roll is a traditional Chinese savory where a pastry sheet is filled with seasonal vegetable, rolled and fried and served with hot garlic sauce.	
<b>GOLDEN FRY BABAY CORN</b>	<b>399/-</b>
Baby corn are dipped in the batter and deep-fried until it turns brown in the color, golden fry baby corn is the best to serve along with tomato ketchup / sweet chili sauce.	
<b>DRAGON PANEER</b>	<b>599/-</b>
Dragon paneer is a delicious Indo-Chinese appetizer, crispy paneer strips and bell peppers or toasted in spicy sauce with crunchy cashews.	
<b>PANEER BABY CORN LOLLIPOP</b>	<b>419/-</b>
It's a delicious combination of paneer and baby corn & can be a best party snack	
<b>AMERICAN CORN SALT &amp; PAPER</b>	<b>349/-</b>
A scrumptious snack that's hard to resist! Tossed in veggies like capsicum, ginger, Spring onion and more	
<b>SMOKED PANEER CHILLI</b>	<b>419/-</b>
It's a great option for cooking faster that you can serve as an appetizer, side or main dish	
<b>VEG CHINESE SIZZLER (PLATTER)</b>	<b>699/-</b>
The collection of chef's special menu choice veg noodles, honey chili potato, chili paneer, veg spring roll, Manchurian Dry. only for Starters remain	

## NON VEG CHINESE STARTERS

### FISH & CHIPS

Fish and chips are fish fillets coated with batter and deep fried, eaten with French fries serve with mayonnaise.

549/-

### CHICKEN WINGS

Chicken wings rolled in a tangy mixture of paprika, chili powder and oregano, cooked to precision.

499/-

### CHILLI CHICKEN (DRY)

Chili chicken is a sweet, spicy and slightly sour crispy appetizer's and made with chicken peppers, garlic, chili sauce and soya sauce.

499/-

### CHICKEN LOLLIPOP

Infused with mixture of garlic, vinegar, salt & paper, chili flakes coated with tomato chili sauce and honey.

499/-

### DRUMS OF HEAVEN STICK

These crispy and flavorful chicken lollipop are marinated in a spicy yoghurt mixture and then coated of bread crumbs and spices served with schezwan sauce

549/-

### CHICKEN MANCHURIAN (DRY)

499/-

### GREEN CHILLI CHICKEN

its also Known as Andhra, chilli chicken is a spicy chicken starter . it is a dry or semi - dry chicken , made with chicken, herbs, yogurt and lot's of green chillies and Veggie's

469/-

### SWEET SPICY CRISPY CHICKEN

its a sticky chicken recipe featuring a blend of sweet, spicy, and Savory flavour Made With honey, ginger, soya and Hot sauce's

449/-

### CHICKEN IN: CHILLI MUSTARD SAUCE

made with smoked paprika, garlic brown mustard, Honey and Veggies

449/-

### GOLDEN FRY PRAWNS

Golden fried Prawns is the perfect starter dish made with jumbo prawns, coated with crispy Fried batter

599/-

### SZECHUAN CHICKEN

Chinese popular dish made by tossing crispy chicken in moderately Hot spicy sweet and flavorful sichuan sauce.

499/-

### CHILLI FISH (DRY)

Chili fish is a slightly spicy, slightly sweet and tangy popular chines dish, fried and cooked in soya chili sauce with seasonal veg.

549/-



<b>CHILLI PRAWNS (DRY)</b>	699/-
<i>A sizzling combination of sautéed prawns, Asian sauce, and fresh green onions, with bell peppers.</i>	
<b>LEMON CHICKEN</b>	499/-
<i>Lemon chicken yields tender chicken bites with a dominate flavor of lemon juice mint and mild spices slightly tangy, mildly hot with fall of flavor.</i>	
<b>CHICKEN SALT AND PEPPERS</b>	499/-
<i>Chicken, Fried Up With Crunchy Onions And Spicy Chillies</i>	
<b>HONG KONG CHICKEN</b>	599/-
<i>The ingredients for a traditional Hong Kong chicken recipe typically include chicken (preferably chicken thighs or drumsticks), soy sauce, ...</i>	
<b>CHILLI GARLIC PRAWNS SALT &amp; PEPPER</b>	699/-
<i>Simple prawns (or shrimp) in a crispy spice coating, these salt and pepper prawns are an easy, lighter dish. Served with lime sriracha mayo.</i>	
<b>TOM YUM CHICKEN</b>	649/-
<i>Tom Yum Soup is a classic Thai recipe that offers a distinctive hot and sour flavor brought by an appetite-stimulating mix of ingredients</i>	
<b>PRAWNS SALT AND PEPPER</b>	649/-
<i>Easy Chinese Salt and Pepper Prawns recipe made with crispy king prawns, vegetables, salt, black pepper, and Chinese five spices powder mix.</i>	
<b>NON VEG CHIENSE SIZZLER</b>	899/-

## INDIAN MAIN COURSE

<b>PANEER DO PYAZA</b>	399/-
<i>Paneer do pyaza is rich creamy curry of soft succulent paneer and plenty of onion in a wonderful mildly of spices, herbs and tomato gravy.</i>	
<b>PANEER PESAWARI</b>	449/-
<i>Excellently made in mouthwatering cashew-onion gravy, finessed with cream and aroma of kauri methi.</i>	
<b>LASOONI PLALAK CORN MASALA</b>	419/-
<i>Palak corn curry is a rich, saucy dish- made with fresh spinach and sweet corn. It is lightly spice and perfectly creamy, and great to pair with classic Indian bread.</i>	
<b>PANEER TIKKA MASALA</b>	449/-
<i>Paneer tikka masala is a popular Indian curry. Where cubes of paneer, onion, and papers are marinated with yoghurt and spices grilled and then toasted in a creamy tomato based curry.</i>	
<b>SHAHI PANEER</b>	399/-
<i>Shahi paneer is a mughli dish, where paneer is cooked in a creamy gravy made of onions, yoghurt, nuts. And seats.</i>	
<b>PANEER MANPASANDA</b>	449/-
<i>Shahi paneer is a mughli dish, where paneer is cooked in a creamy gravy made of onions, yoghurt, nuts. And seats.</i>	
<b>KADHAI PANEER</b>	399/-
<i>Kadai paneer is a restaurant style delicious spicy paneer recipe made with fresh ground kadai masala, paneer, onions, tomatoes &amp; bell peppers.</i>	

### **HANDI PANEER**

Handi paneer is a restaurant style delicious & paneer recipe made with fresh ground masala, paneer, onions, tomatoes & bell peppers and vegetables

**399/-**

### **PANEER DANIYA ADRAKI**

This paneer dish features a smooth tomato gravy with cilantro, ginger, garlic, onions, and aromatic Indian spices. Enjoy this flavourful paneer ...

**399/-**

### **THE BLACK SALT SPECIAL PANEER**

The chef special collection of Indian fresh brown vegetables prepared black salt gravy stuffed with dry fruits in the cottage cheese with homemade masala...

**449/-**

### **NAVRATAN KORMA**

Is a rich luxury curry dish made with mixed veg. lots of dry fruits it contains of nine ingredients?

**449/-**

### **MALAI KOFTA**

Malai kofta is a curried vegetarian dish consistent of crispy fried potato paneer kofta served with a cream, smooth and rich curry.

**499/-**

### **KADHAI CHAAP**

Kadhai chaap is a spicy warming flavorful and delicious dish make with cooking chaap and bell papers

**399/-**

### **VEG KOFTA**

Veg.kofta is an Indian gravy dish. That comprises of the curry. Kofta basically made out of minced veg. and spices that are deep slow fried. And then added to a tangy creamy and spicy onion tomato base curry..

**399/-**

### **MUSHROOM MASALA**

This spicy tangy mushroom masala curry is for all you mushroom lover.it also got a tomato base. Gravy fresh cream with Indian spices.

**399/-**

### **LAHORI BHINDI**

Dice of lady grooved in onion and tomato masala touch of yoghurt and Indian spices.

**419/-**

### **ALOO APKE PASAND**

(aloo Jeera Aloo/ Gobhi Adraki/ Aloo Matar/kashmiri Dum Aloo/ banarasi Dum Aloo)

**349/- / 399/-**

### **PALAK LEHSUNI**

The godness of spinach is balance with garlic and strong spices that enhance taste flavor taste and aroma.

**399/-**

### **MIX VEG**

Mix veg is one such recipe prepared with combination of vegetables and paneer in a single curry.

**349/-**

### **Kadhai Mushroom**

Kadhai mushroom gravy recipe made button mushrooms. North Indian style gravy serve with rice

**399/-**



### VEG KOLHAPURI

Veg Kolhapuri is a Delicious vegetable Dish Which has Its Origin In Kolhapuri a historical City in south - west maharashtra kolhapuri food takes pride in being a robust cuisine and is particularly know for its hot and pungent flavours

449/-

### PANEER RARA

Paneer Rara or Rahra Presents a Delicious and unique Dish Consisting of Paneer Tikka Chunks simmered in an Onion Tomato Sauce enriched with finely minced pan

499/-

### PANEER BHOJPURI

Paneer Cubes are marinated with Indian Spices Its Very flavour full and Spicy

449/-

### DUM ALOO BHOJPURI

made with onion ginger garlic paste grated potato's red chilli powder Turmeric powder and Garam masala season with Lemon juice and salt serve Garnish with julienne Ginger and Accompanied by rice or masala puri

429/-

### PANEER KHURCHAN

is a very Delicious and easy to make north Indian curry recipe prepared with paneer (indian cottage Cheese), tomato, onion and Capsicum

499/-

## DAL



### PUNJABI DAL MAKHNI

Black lentils and kidney beans slivered overnight and a slow fire finish with cream selected spices and add on with ginger.

399/-

### DAL TADKA

Boiled yellow lentils tempered with onion tomato and garlic

319/-

### SHAHI DOUBLE DAL TADKA

Home style lentils with double tempering of carve seats.

349/-

### DAL KHICHADI

419/-

### PUNCH POORAN DAL

The punch pooran is spicy mix. Key ingredients in Bengali cuisine infused dal with unique flavor....

399/-

## NON VEG INDIAN MAIN COURSE



### BUTTER CHICKEN MASALA

Some flavor -silky, smooth, creamy and finger licking good gravy with tender and juicy grilled chicken.

499/- / 749/-

### RARA CHICKEN

A popular preparation made with minced chicken( keema) served in a spicy and dipsmacking chicken gravy.

499/- / 749/-

### KADHAI CHICKEN

Kadhai chicken is a delicious spicy and flavorful dish made chicken onion tomato ginger and fresh ground spices known kadhai masala chicken,

499/- / 749/-

### CHICKEN KORMA

Is a mild curry dish creamy sauce made of yoghurt spices nut with a delicate hint of Cadman rosewater saffron and Indian spices

499/- / 749/-



<b>HANDI CHICKEN</b>	<b>499/- / 749/-</b>
Handi chicken is mouthwatering chicken dish creamy gravy cooked with traditional Asian spices.	
<b>DEHATI CHICKEN CURRY</b>	<b>499/- / 749/-</b>
A special preparation of chicken from chef collection of homemade spices serve in semi thick gravy.	
<b>CHICKEN TIKKA MASALA</b>	<b>499/- / 749/-</b>
Chicken tikka masala is a classic curry with soft tandoor chicken chunks of char grilled	
<b>CHICKEN KALI MIRCH</b>	<b>499/- / 749/-</b>
Chicken kali mirch is a delicious Indian chicken curry loaded with black paper.	
<b>GULNAAR JALPARI JINGA</b>	<b>549/- / 749/-</b>
A distractive preparation of prawns with pomegranate seeds in Indian masala.	
<b>PUDINA CHICKEN</b>	<b>549/- / 749/-</b>
Pudina chicken has a delicious yoghurt and mint base gravy. This goes best with roti or Indian flat bread.	
<b>METHI CHICKEN</b>	<b>549/- / 749/-</b>
Methi chicken is one of the numerous chicken curries, various from India it has lighter and thinner gravy but is full of flavor with fresh fenugreek methi.	
<b>CHICKEN LABABDAR</b>	<b>549/- / 749/-</b>
Chicken lababdar known as murg lababdar which means something superbly rich and creamy tomato and onion gravy.	
<b>TAWA CHICKEN MASALA</b>	<b>549/- / 749/-</b>
Chicken lababdar known as murg lababdar which means something superbly rich and creamy tomato and onion gravy.	
<b>GHOST ROGAN JOSH</b>	<b>549/- / 799/-</b>
Lamb cooked with onion, special Indian spices and herbs	
<b>NALLE GHOST CURRY</b>	<b>549/- / 799/-</b>
A special delicacy from chef lamb shank grooved in onion and tomato gravy, flavored with coriander leaves.	
<b>MUTTON NARPIS KOFTA CURRY</b>	<b>549/- / 799/-</b>
A chef special collection of preparation eggs coated juicy lamb minced or infused Indian spices, tomato curry.	
<b>LAL MAANS</b>	<b>549/- / 799/-</b>
It's a meat curry from Rajasthan preparation in a sauce of yoghurt and hot spices such as red mathania chili.	
<b>HANDI MUTTON</b>	<b>549/- / 799/-</b>
Mutton handi is a delicious goat meat curry which has scrimpion gravy and goes best with butter naan / garlic naan.	

**EGG CURRY** 449/-

**EGG PALAK LEHSUNI** 479/-

Palak egg Lehsuni is a delicious indian curry recipe made with a combination of boiled egg cooked in a luscious spinach gravy. The recipe is highly nutritious and lip - smacking in taste

**LEMON CHICKEN CURRY** 549/- 799/-

Indian subcontinent consists of chicken stewed in an onion- and tomato-based sauce, flavoured with ginger, garlic, tomato puree, chilli peppers and a variety of spices

**BANGALI FISH CURRY** 549/- 799/-

This is macher jhol or Bengali fish curry which is a classic Bengali fish stew. It's a delightfully tasty runny fish curry that goes really well with steamed rice.

**FISH TARI WALA** 549/- 799/-

An amazing combination of Indian spices infused in onion and tomato masala with fish

**TAWA FISH CURRY** 549/- 799/-

The fish Marination is made with Spices ginger, garlic, curry Leave, Lemon marinated fish is fried in coconut oil and get's a smoky Flavour.

**FISH MUSTARD CURRY** 549/- 799/-

made with ginger, garlic, chilli (Green and red) and boneless fish with mustard sauce

**PRAWNS CURRY** 599/- 799/-

Prawns curry is a simple and flavorful dish made with fresh prawns, onions,tomoto,and brown spices.

**KADHAI MUTTON** 599/- 799/-

Kadai Gosht is a mughlai dish that is traditionally cooked in a wok or kadhai this rich mutton curry recipe is made by slow cooking lamb pieces with Tomato, onion, garlic and garam masala

**MUTTON KEEMA KALEJI** 599/- 799/-

Keema is a, Hindi term used for minced mutton and Kaleji for the Liver keema kaleji is a Delicious dish made using mutton mince and liver this recipe can be made in a traditional stove top pressur cooker or an instant pot

## VEGCHINESE MAIN COURSE

**KUNG-PAO-VEGETABLES** 399/-  
Fresh garden vegetables cooked in cashew and spicy sauce.

**VEG MANCHURIAN GRAVY** 399/-  
Veg Manchurian is tasty indo-chaineese dish of fried veggies balls in a spicy sweet and tangy sauce.

**CHILLI MUSHROOM GRAVY** 399/-  
Chili mushroom is Indian chaineese gravy with mushroom and colorful papers covered in a sweet and spicy sauce.

**CHILLI PANEER GRAVY** 419/-  
Chilli paneer is a indo chaineese dish where cubes of fried crispy paneer toasted in a spicy sauce made with soya,vinegar and chili sauce goes with rice noodles..

**VEG THUKPA**

Veg thukpa is a popular noodle soup. it takes inspiration from chinese cuisine with the use of veg and noodles.

**399/-****VEG CHOPSUEY**

Its combination of tasty and crispy deep fried noodles. Served in a sweet and sour sauce.

**449/-****AMERICAN CHOUPSUEY**

Is slightly sautéed veggies floured with tomato sauce with corn flour when served a top crispy fried Hakka noodles.

**499/-**

## NON VEG CHINESE MAIN COURSE

**CHILLI CHICKEN GRAVY**

Chili chicken is a sweet, spicy and slightly sour crispy chicken prepare with bell paper garlic chili sauce.

**549/-****CHILLI FISH GRAVY**

Chili fish is as the name suggests is spicy in nature. chilli fish is a sweet, spicy and slightly sour crispy fish prepare with bell paper, garlic, and chili sauce.

**599/-****PRAWNS (GRAVY)**

Chili prawns gravy is a delicious and flourful fresh prawns coated with corn flour and toasted in sweet and tangy sauce...

**799/-****CHICKEN AMERICAN CHOUPSUEY**

Is slightly sautéed veggies floured with tomato sauce and crispy chicken coated with corn flour. When served a top crispy fried noodles.

**599/-****CHICKEN CHOUPSUEY**

A distractive preparation of prawns with pomegranate seats in Indian masala.

**549/-****THUKPA AAPKI PASAND**

It's a combination on tasty and crispy fried noodle, fried chicken served in a sweet and sour sauce.

**499/-****KUNG-PAO CHICKEN GARLIC FRIED RICE**

Kung pao chicken tossed in a Sweet Savoury and Spicy Served with burnt garlic Fried Rice.

**599/-**

## RICE AND NOODLES

- Veg Noodles
- Hakka Noodles
- Singapuri Noodles
- Chilli Garlic Noodles
- Hong Kong Noodles

**299/-****349/-****399/-****399/-**

- Schezwan Noodles 399/-
- Veg Fried Rice 299/-
- Schezwan Fried Rice 349/-
- Veg Triple Schezwan Fried Rice 469/-

- Chicken Hakka Noodles 399/-
- Chicken Singapuri Noodles 399/-
- Chicken Garlic Noodles 399/-
- Chicken Hong Kong Noodles 399/-
- Chicken Schezwan Noodles 399/-
- Chicken Fried Rice 449/-
- Chicken Schezwan Fried Rice 419/-
- Chicken Triple Schezwan Fried Rice 449/-
- BLACK SALT SPECIAL FRIED RICE 559/-  
(Chicken, egg, prawn's)

## RICE AND BIRYANI

- CHOICE OF PULAO
  - Jeera Rice 249/-
  - Green peas 279/-
  - Vegetable 279/-
  - Kashmiri pulao 349/-
- NAWABI TARKARI 449/-  
Originating in the kitchens of the Nizam of Hyderabad, its vegetables and the spices create a mélange of flavours and aroma.
- STEAMED RICE 219/-
- MUTTON BIRYANI 549/-
- EGG BIRYANI 399/-
- PRAWNS BIRYANI 549/-
- MURG BIRYANI 449/-
- DUM GHOST BIRYANI 519/-

## CHOICE OF RAITA

- PLAIN CURD 179/-
- MIX VEG RAITA 219/-
- BOONDI RAITA 219/-
- PUDINA RAITA 219/-
- PINEAPPLE RAITA 249/-
- FRUIT RAITA 299/-

## INDIAN BREADS

■ TANDOORI PLAIN ROTI	45/-
■ TANDOORI BUTTER ROTI	49/-
■ PLAIN NAAN	65/-
■ BUTTER NAAN	70/-
■ GARLIC NAAN	79/-
■ STUFFED NAAN	99/-
■ KEEMA NAAN	120/-
■ MISSI ROTI	70/-
■ LACHHA PARATHA	70/-
■ GREEN CHILLI PARATHA	80/-
■ RED CHILLI PARATHA	80/-
■ PUDINA PARATHA	80/-
■ STUFFED PARATHA (ALOO/GOBHI/ONION)	99/-
■ PANEER PARATHA	120/-
■ AMRITSARI NAAN	120/-

## DESSERTS

GULAB JAMUN (2 PCS)	99/-
MOONG DAL KA HALWA (Winter)	149/-
GAJAR KA HALWA (Winter)	149/-



## ICE CREAM

VANILLA (1 Scoop)	59/-
Strawberry (1 Scoop)	59/-
Butter Scotch (1 Scoop)	69/-
Chocolate (1 Scoop)	69/-

