GRILLS (VEGETARIAN|NON-VEGETARIAN)

MUSHROOM ROTED

Roasted mushrooms with savory seasoning.

695

GRILL VEGETABLE

Grilled vegetables with smoky seasoning.

545

ECHICKEN ROTED WITH WINE SMOKE

Roasted chicken infused with wine smoke.

799

GRILL CHICKEN

Grilled chicken with smoky seasoning.

895

PLATTERS (VEGETARIAN|NON-VEGETARIAN)

HUMMUS & PITA PLATTER Creamy hummus with warm, fluffy pita.

1095

• HUMMUS & CHICKEN PLATTER

Grilled chicken with creamy hummus and pita.

• VEG TANDOORI PLATTER

Assorted grilled vegetables with tandoori spices.

NON VEG TANDOORI PLATTER

Assorted tandoor-grilled meats and vegetables.

1295

Sizzling Chinese stir-fry with vegetables and sauces.

1095/1295

BIRYANI

HYDERABADI DUM BIRYANI

An assortment of vegetables, aromatic spices, herbs, and basmati rice

425

HYDERABADI DUM CHICKEN BIRYANIA

A classic Indian dish with a rich and flavorful blend of spices.

525

MUTTON BIRYANI / BONELESS

A classic Indian dish with a rich and flavorful blend of spices.

765/795

RAITA

MIX VEG RAITA

Spiced yogurt with mixed vegetables.

199

BOONDI RAITA

Yogurt with crispy fried boondi.

199

BURANI RAITA

Yogurt with garlic and spices.

219

CUCUMBER RAITA WITH TADKA

Cucumber yogurt with spiced tempering.

219

PINEAPPLE RAITA

Yogurt with sweet pineapple and spices.

SIDES

CURD-145

PAPAD-99

MASALA PAPAD-149

GREEN SALAD-199

ONION-119

KHICHDI

YELLOW DAL KHICHDI

Yellow dal and rice cooked together.

445

BLACK DAL KHICHDI

Black lentils and rice cooked together.

445

DAL

DAL TADKA

Classically tempered yellow lentils seasoned with garlic, curry leaves, and dry red chili.

495

DAL FRY

A flavorful dish made with butter-tempered spices and hing.

495

DAL MAKHANI

Black lentils simmered overnight with a gingergarlic paste and tempered with homemade butter and cream.

INDIAN MAINS

(VEGETARIAN)

MUSHROOM AFGANI

Meaty mushrooms in rich Indian masala.

445

PANEER PASANDA

Rich, creamy Mughlai dish with stuffed paneer in a flavorful gravy.

445

MALAI KOFTA

Creamy gravy with stuffed vegetable dumplings.

499

SHAHI PANEER

Paneer in rich, royal creamy gravy.

455

PALAK PANEER

Paneer in medium spicy

spinach-mint gravy.

499

SOYI DUM ALOO

Spiced baby potatoes in

soy-based gravy.

325

VEG KOLHAPURI

Spiced mixed vegetables in thick gravy.

415

PANEER ADRAKI

Paneer cooked with ginger and spices.

499

PANEER BUTTER MASALA

Cottage cheese in rich tomato-cashew gravy.

445

PANEER KADHAI

Paneer cooked with onions. tomatoes, and spices, simmered to a thick consistency.

455

PANEER ASMANI KORMA

Paneer in rich, aromatic korma gravy.

INDIAN MAINS (NON VEGETARIAN)

BHUNA CHICKEN MASALA

Tender chicken chunks in a spicy onion gravy with green chilies, garlic, and spices.

675

MURG SHAHI ROGAN

Grilled chicken in the chef's special aromatic gravy.

675

EGG CURRY
Boiled eggs in spiced,
savory gravy.

515

MUTTON ROGAN JOSH

Tender lamb or mutton braised in a garlic, ginger, and spice-infused gravy.

745

PRAWN CURRY

Creamy, spicy prawns in rich tomato gravy.

MUTTON NIHARI

Slow-cooked mutton in rich, flavorful gravy.

745

CHICKEN MAKHANI

Shredded chicken in rich, creamy tomato gravy with butter and cream.

675

MURG MUSSALLAM

Chicken in spicy butter tomato gravy, stuffed with eggs.

1365

FISH CURRY

Fish cooked in spiced, tangy gravy.

725

LAL MAAS

A Rajasthani lamb curry cooked with hot red chilies and traditional spices.

745

KING FISH MASALA

A flavor-packed fish delicacy bursting with rich aromatic notes.

745

SOYI SPECIAL CHICKEN CURRY Savor tender chicken curry, a true treat.

INDIAN BREADS

TANDOORI ROTI

Flatbread made with whole wheat and cooked in a tandoor.

70

PLAIN NAAN

Soft, fluffy, and perfectly baked, a delightful accompaniment to any meal.

120

GARLIC NAAN

Garlic-flavored leavened flatbread.

135

CHEESE GARLIC NAAN

Soft naan packed with fresh garlic flavor and cheese, hard to resist.

145

RUMALI ROTI

Delicate, tender flatbread, perfect with royal curries.

75

BUTTER TANDOORI ROTI

Tandoor-cooked roti slathered with melting butter for added taste.

77

BUTTER NAAN

Deliciously soft and buttery, perfect to savor on its own or with curry

125

BUTTER GARLIC NAAN

Mouthwatering bread infused with rich garlic and butter flavor.

145

LACHCHHA PARATHA

Flaky, layered paratha bursting with Indian flavors and aroma.

125

MISSI ROTI

Crisp, multigrain roti with a wholesome experience

DESSERTS

SOYI LOTUS BISCOFF CHEESE CAKE

Creamy, crunchy, caramelized, indulgent, rich.

495

TIRAMISU

Italian dessert with coffee-soaked layers, mascarpone, cocoa, and rich flavor.

495

CHEF SPECIAL DESSERT

Having a good time with this dessert

