



BEGINNING TASTER'S

PAPAD

Rosted/ fry/ masala

RS 149/149/249

PEANUT'S

Peanut masala/ roasted peanut

RS 299/325

NACHO'S

Plain/ loaded veg/ nonveg

RS 349/425/449

FRENCH FRIE'S

American peri peri frie's /plain/ cheese

RS 379/345/399

FENUGREEK CHEESE BALL'S

RS 399

SALAD'S IN STYLE

SEASONAL SALAD VEGETABLE'S

(Freshness of our seasonal salad/showcasing a colorful medley of crispy vegetable's, mixed greens, and a light dressing, capturing the essence, of nature bounty in every bite)

RS 349

FATTOU'S SALAD VEG/NONVEG

(Middle Eastern salad made with tomato, cucumber onion, three bell pepper cherry tomato, olive, tossed fried pita bread)

RS 375/499

CAESER SALAD VEG/NONVEG

(Crispy romaine letuce, parmesan cheese, and garlic croutons come together in a classic Caesar salad, tossed in a creamy dressing for a satisfying and flavourful experience)

RS 375/499

GREEK SALAD

(A Greek salad, featuring juicy tomatoes, cucumbers, tangy feta cheese kalamata olives, and a drizzle of olive oil, capturing the essence of mediterranean cuisine)

RS 425

WATERMELON FETA CHEESE

(Watermelon chunks, creamy feta cheese, and a hint of mint, creating a refreshing summer season)

RS 425

CHEF SPECIAL SALAD VEG/ NONVEG

RS 449/569



SOUP'S

ALL TIME FAMOUS TOMATO BASIL	RS 269
MANCHOW VEG/NONVEG (Spicy Indo Chinese soup with flavourful broth and crispy noodle's)	RS 269/389
HOT N SOUR VEG/NONVEG (Tangy and spicy soup with a perfect balance of flavour's)	RS 269/389
SWEET CORN VEG/NONVEG (Creamy or comforting soup with sweet corn kernel's)	RS 269/389
TOM YUM VEG/NON-VEG (A zesty Thai soup with a tantalizing blend of lemon grass, Ka r lime, chilly and aromatic herbs, creating a refreshing and flavourful culinary delight)	RS 269/389
BURMESE KHOWSUEY VEG/NONVEG (Spicy soup, Cook in mixture of coconut milk, chicken or vegetable stock and spices)	RS 329/449

FOR BREAD'S LOVER

GARLIC TOAST PLAIN/CHEESE/EXOTIC/BUTTER CHICKEN	RS 299/349/379/499
BRUSCHETTA TOMATO/MUSHROOM/PESTO CHICKEN	RS 329/349/499
ALOO TIKKI BURGER	RS 399
EXOTIC BURGER	RS 499
CHICKEN BURGER	RS 599
VEGETABLE SANDWICH	RS 499
JELAPINO CHEESE SANDWICH	RS 499
CLUB SANDWICH VEG/NONVEG	RS 499/629



INDIAN FLAVOUR'S VEG STARTER'S

PANEER TIKKA

RS 549/549/559

MASALA/ACHARI/AFGHANI

SOYA CHAAP

RS 549/599/459

MASALA/ACHARI/AFGHANI

HARA BHARA KABAB

RS 599

(Crispy kababs made with a mix of green vegetable's and Aromatic spices, providing a satisfying crunch)

DAHI KABAB

RS 599

(So and creamy kababs made from hung curd, offering a delightful burst of flavour's)

TANDOORI MUSHROOM

RS 599

(Juicy and succulent mushrooms marinated in aromatic tandoori spices, cooked to perfection)

MUSHROOM KE GALAWAT

RS 629

(Experience the savory delight of our mushroom Galawat kabab, A Vegetarian delicacy bursting with flavour and served with worki paratha and mint sauce)

TANDOORI MOMOS

RS 599

(Exotic vegetable's momo s marinated with Indian spices)

EXOTIC TANDOORI VEG PLATTER

RS 1199

(A combination of five types of different delicious starter's)
(paneer tikka, Dahi kabab, hara Bhara kabab, soya chap masala, malai soya chaap)



INDIAN FLAVOUR'S NON VEG STARTER'S

CHICKEN TIKKA

Masala/Achhari/Lehsuni/Afgani

(Chicken Tikka infused with the vibrant and zesty flavour's of Indian spices, creating a delightful blend of spices)

RS 699/699/699/729

TANGARI KABAB

(Savor the succulent flavour's of chicken Tangri, A juicy chicken legs marinade in a delectable blend of spices, grilled to perfection, offering a delightful culinary experience)

RS 749

BHATTI DE MURG

(Grilled chicken with a smoky and rusty flavour, reminiscent of the traditional Bhatti cooking style from North India)

RS 699

CHICKEN SEEKH KABAB

(flavourful and juicy chicken kababs with a traditional Old Delhi twist, showcasing the rich and robust flavour's of Indian street food)

RS 699

MUTTON SHEEK KABAB

(Indulge in our aromatic Mughlai mutton seekh kabab, tender, flavourful, and fit for royalty)

RS 799

AJWANI FISH TIKKA

(Flavourful Indian appetizers made with fish marinated in a mixture of spices, yogurt and carom seeds)

RS 799

AMRITSARI FISH FRIED

(Basa marinated in Indian spices, served with mint sauce)

RS 799

TANDOORI MASALA PRWAN

(Juicy prawns marinated in aromatic spices and cooked in a traditional clay oven delivering a delightful burst of flavours in every bites)

RS 999

TANDOORI NONVEG PLATTER

(Combination of chicken tikka, Chicken malai tikka, Chicken seekh Kabab, Mutton seekh Kabab and fish tikka served along with mint chutney)

RS 1399



WING'S LOVER

BBQ CHICKEN WING'S

(BBQ chicken wing's is the seasoned or coated in spice rub BBQ sauce)

RS 749

WILD CHICKEN WING'S

(these wing's may have a slightly gamier taste due to the chicken having more varied of diets and lifestyle)

RS 749

P 3 CHICKEN WING'S

(Homemade spicy peri peri sauce)

RS 749

TANDOORI CHICKEN WING'S

(Popular Indian dish made by marinated chicken wing's in a mixture of yogurt and spices)

RS 749

BUFFALO CHICKEN WING'S

(Deep fried un breaded chicken wings coated with a vinegar and cayenne pepper. Hot saucemixed with butter)

RS 749

KOREAN CHICKEN WING'S

(Typically crispy and glazed with a sweet tangy and spicy sauce made with like soya sauce, ginger, garlic and gochujang paste)

RS 749

CHARMOLLA CHICKEN WING'S

(Flavoured dish originating from North Africa particularly Morocco tasty combination of tangy aromatic and slightly spicy flavour's)

RS 749





MADE TERRIEN PLATTER'S

MAZZE PLATTER VEG

RS 1199

(A MAZZE platters is delightful assortment of small dishes typically served with hummus baba ganoush tabbouleh, falafel, muhammara, olive, pita bread, crunchy lavas and more)

MAZZE PLATTER NONVEG

RS 1399

(A non veg MAZZE platters with chicken might include the variety of flavourful chicken dishes along with tradition compliment's, chicken kababs lamb kababs, za'atar chicken, pita bread, falafel, hummus, baba ghanoush, tabouleh, falafel, muhammara, olive, crunchy lavas and more)

QUESADILLA VEG

RS 699

Tortilla bread stuffed vegetables, cottage cheese, Cheddar cheese and served with salsa and sour cream)

QUESADILLA NON-VEG

RS 849

(Tortilla bread stuffed vegetables, Cajun chicken Cheddar cheese and served with salsa & sour cream)

ORIENTAL VEG

HONEY CHILLI POTATO

RS 499

(Crispy potato fingers tossed in honey and chilly)

CHILLI PANEER

RS 599

(Diced cottage cheese dusted and fried, tossed with three bell peppers, served with soyachilly sauce)

WOK TOSS CRISPY CORN

RS 599

(A flavourful combination of corn and spices, cooked to perfection in a sizzling wok)

VEG SALT N' PEPPER

RS 599

(A crispy and addictive snack featuring a perfect balance of salt and pepper, and spices that will leave you wanting more)



PASTA

**PANNE/SPAGHETTI VEG/NONVEG
ALFREDO/ARRABIATA/MIX/PESTO**

RS 599/749

HOME MADE REVOLI VEG/NONVEG

RS 599/749

Starting with fresh pasta dough made from flour, egg, salt,
and olive oil, filled with Ricota cheese, Spinach, mushroom/chicken

PIZZA VEG

GARDEN FRESH PIZZA

RS 649

(A delightful medley of fresh vegetables on a crispy
crust, bursting with vibrant Flavours and wholesome goodness)

FIVE PEPPER PIZZA

RS 649

(five types of peppers on a crispy crust, bursting with
vibrant Flavour and wholesome goodness)

MARGARITA PIZZA

RS 699

(Combination of tangy tomato sauce creamy mozzarella
cheese fragrant basil leaves and baby tomato)

PANEER TIKKA PIZZA

RS 649

(Mouthwatering fusion of marinated paneer tikka,
aromatic spices, and gooey cheese, creating a sensational
pizza experience)

PIZZA NONVEG

CHICKEN TIKKA PIZZA

RS 799

(Succulent pieces of chicken marinated in Indian spices,
grilled to perfection, delivering a mouthwatering fusion of flavours)

PAPRONI PIZZA

RS 799

(Combination of tangy tomato sauce and paproni and mozzarella cheese)





RICE /NOODLE

FRIED RICE VEG/NONVEG	RS 449/599
CHILLI GARLIC RICE VEG/NONVEG	RS 449/599
HAKKA NOODLE VEG/NONVEG	RS 449/599
CHILLI GARLIC NOODLE VEG/NONVEG	RS 449/599

PAN ASIAN MAIN COURSE

CLASSICAL CHILLI, PANEER GRAVY	RS 649
WOK TOSS EXOTIC VEG GARVY/BLACK BEANS/HOT GARLIC	RS 499/499/599
MANCHURIAN GARVY VEG/NONVEG	RS 599/749
CHILLI CHICKEN GARVY	RS 649
CHILLI FISH	RS 799
CHILLI PRAWN GARVY	RS 999

THAI CURRY

GREEN CURRY VEG/NONVEG	RS 599/799
RED CURRY VEG/NONVEG	RS 599/799
YELLOW CURRY VEG/NONVEG	RS 599/799

WORLD CUSINE

GRILED CHICKEN WITH RED WINE SOUCE (Delicious and Elegant dish the chicken breast are seasoned and grilled to perfection then topped with rich and savory red wine sauce, pairs well with roasted veggies and mashed potato)	RS 999
GRILED FISH WITH LEMON CAPPER SOUCE (Light and flavourful dish, pairs well with roasted veggies and saffron rice)	RS 999
LAMB CHOP WITH RED WINE JUS (Tender and juicy Succulent and flavourful cut of meat, served with grilled veggies herbs rice and red wine jus)	RS 1399



CHILLI FISH DRY

(Crispy fish tossed with three bell peppers in soya chilly sauce)

RS 799

THAI BASIL FISH DRY

(Crispy fish tossed with three bell peppers and Thai herbs Thai chillis)

RS 799

LEMON FISH DRY

(A crispy and addictive snack featuring a perfect balance of salt, pepper, and kaf r lime that will leave you wanting more)

RS 799

SALT N' PEPPER FISH

(A crispy and addictive snack featuring a perfect balance of salt, pepper, and spices that will leave you wanting more)

RS 799

THAI BASIL CHILLI PRAWN

(Crispy prawns tossed with ginger garlic, thai herbs and thai chilli)

RS 999

GOLDEN FRIED PRAWN

(Succulent prawn coated in a golden and crunchy batter, and deep fried to perfection resulting in a mouthwatering seafood treat that will tantalize your taste buds)

RS 999

DIMSUM VEG

VEGETABLES ASPORAGUS CHILLI OIL DIMSUM

RS 449

MUSHROOM AND WATER CHESE NUT

RS 449

ASSORTED EXOTIC DIMSUM

RS 449

DIMSUM NONVEG

CHICKEN POKCHOI DIMSUM

RS 599

SPICY CHICKEN CHILLI OIL DIMSUM

RS 549

ARABIC PRAWN DIMSUM

RS 699



CHILLI MUSHROOM

RS 599

(A savory dish where tender mushroom are stir fried with aromatic spices creating a burst of umami flavour's)

VEG SPRING ROLL

RS 599

(Indulge in the crispy goodness of vegetables spring roll, a delightful fusion of crispy vegetables wrapped in a golden pastry shell)

VEG MANCHURIAN DRY

RS 549

(Garlic infused vegetable dumpling's)

ORIENTAL NON-VEG

CHILLI CHICKEN

RS 729

(Delight your plate with the perfect balance of heat and freshness in our basil chilly chicken where fragrant basil leaves and fiery chillis complement succulent chicken pieces)

CHICKEN SALT N' PEPPER

RS 729

(A crispy and addictive snack featuring a perfect balance of salt, pepper, and spices that will leave you wanting more)

THAI BASIL CHICKEN

RS 729

(A fairy fusion of chicken, Thai chilly, and aromatic basil leaves that will leave you craving for more)

TANDOORI CHILLI CHICKEN

RS 729

(An oriental and Indian fusion)

CHICKEN LOLLY POP

RS 699

(Spicy chicken drum stick marinated, battered fried to crispy perfection)

DRUMS OF HEAVEN

RS 729

(Spicy chicken drum stick marinated, battered, fried to crispy perfection with hot garlic sauce)

LEMON CHICKEN

RS 729

(Thai style chicken made with kaffir lime)



A close-up image of a single scoop of ice cream, likely vanilla, resting on a surface.

DESSERT'S

AMERICAN BROWNIE WITH ICE CREAM

RS 499

(American brownie are dense moist and rich squares of chocolate heaven. Enjoyed warm with scoop of vanilla ice cream)

ICE CREAM FLAVOURED

RS 299

(Vanilla/ butterscotch/ chocolate)

SAFRON MILK CAKE

RS 499

(Saffron milk is a luxury dessert with origine in Indian, its moist and spongy cake infused with the dedicated flavor and aroma of saffron which lends rich golden hue)

GULAB JAMUN 2PCS

RS 249

(Gulab jamun is popular dessert in India made from deep fried dough balls soaked in a sweet syrup flavored with rose water, saffron and cardamom)

ICE CREAM SUNDAY

RS 499

(Ice cream Sunday is delightful treat with scoops of ice cream topping and usually a cheery ontop)



LAL MAAS

RS 899

(Spicy and aromatic, indulge in laal maas, a fiery Rajasthani dish of tender mutton cooked in a rich red chilly gravy)

RARA MUTTON

RS 949

(Slow cooked mutton in a spicy and flavourful gravy for a rich indulgence)

AJWAINI FISH CURRY

RS 899

(A delightful blend of fish simmered in a Ajwaini curry)

PAHADI FISH CURRY

RS 899

(Chef spl. Homemade fish curry)

RICE BIRYANI

PLAIN RICE / JEERA RICE / VEG BIRYANI

RS 339/349/499

CHICKEN BIRYANI

RS 749

MUTTON BIRYANI

RS 849

RAITA

MIXED RAITA

RS 249

BOONDI RAITA

RS 249

BURANI RAITA

RS 249

PINEAPPLE RAITA

RS 299

BREAD'S

ROTI/NAAN / BUTTER NAAN / LACCHA PARATHA


MIRCHI PARATHA / WARQI PARATHA- MINT CHUTNEY RS 129/139/149/149/149

MISSI ROTI

RS 159

KULCHA MIX/ALOO ONION

RS 199

A photograph of a plate of Aloo Gobhi Adrahi, a vegetable dish with potatoes and cauliflower in a tomato-based sauce, garnished with green herbs.

ALOO GOBHI ADRAKI

Addition of ginger giving it a decent and aromatic taste)

RS 549

PALAK PANEER

Spicy preparation of Cottage cheese simmered in Spinach tempered curry)

RS 599

MATAR MUSHROOM HARA PYAAZ

(A Flavours vegetarian dish that will satisfy your craving with its vibrant colors and aromatic flavours)

RS 549

MATAR METHI MALAI PANEER

(A luscious blend of paneer fenugreek leaves and green peas in rich and flavourful creamy)

RS 599

INDIAN MAIN COURSE NONVEG

D2D SPECIAL BUTTER CHICKEN

(Creamy tomato and butter sauce coat tender chicken in this iconic dish)

RS 749

CHICKEN TIKKA MASALA

(Savory chicken tikka simmered in rich authentic Indian masala)

RS 749

CHICKEN LABABDAR

(Luxurious tomato and cashew gravy envelops tender chicken pieces)

RS 749

KADHAI CHICKEN


(Colorful of bell peppers and aromatic spices enhance succulent chicken)

RS 749

DESI CHICKEN CURRY

(Chef spl. delicious home made with bone chicken in thin curry)

RS 799

A photograph of a bowl of Desi Chicken Curry, showing tender chicken pieces in a rich, yellowish-orange sauce, garnished with green herbs.



CHILLI CHICKEN PIZZA

RS 799

(A fiery combination of tender chicken, zesty chilly sauce, and melted cheese a top a perfectly baked pizza crust, delivering an unforgettable taste experience)

D2D OVERLOAD CHICKEN PIZZA

RS 849

(Savor our D2D Special Veggies overloaded pizza, topped with a delightful array of fresh vegetables and gooey cheese)

INDIAN MAIN COURSE VEG

D2D SPECIAL DAL MAKHANI

RS 549

(Experience the velvety smoothness of this slow cooked lentil delicacy, infused with aromatic spices and finished with a touch of richness)

AMRITSARI DAL TADKA

RS 499

(Indulge in the flavours of Punjab with this specialty of Amritsar)

PANEER MAKHANI

RS 549

(Indulge in the creamy goodness of this classic dish where succulent paneer is bathed in a delicious tomato and butter sauce, creating a heavenly combination of rich flavour)

PANEER LABABDAR CHEESE

RS 599

(Luxurious tomato and cashew gravy envelops malai paneer pieces)

KADHAI PANEER

RS 599

(Aromatic and colorful this dish features paneer and bell peppers cooked in a traditional Kadhaimasala, resulting in a tantalizing blend of spices and textures)

EXOTIC VEG

RS 599

(Delightful medley of a seasonal vegetable's, expertly cooked to retain their natural flavours, served in a wholesome and nutritious dish)

