



## Mocktails.

• VIRJIN MOJITO	199
• BLUE ANGEL	199
• STRAWBERRY BASIL COOLER	219
• ORANGE MOJITO	199
• WATERMELON MOJITO	199
• CRUSH ON YOU	199
• MAGIC ON SHOW	219
• KIWI BLAST	199
• MASALA MOJITO	219
• GUAVA MARRY	229
• FRESH LIME SODA	129
• TONGUE TWISTER	219

## Shakes.

• CREAM OF OREO	229
• NAUGHTY NUTELLA	249
• CHOCO BROWNIE SHAKE	229
• KITKAT WAFFLE CRUNCH	249
• CHOCO SILK TOWER	249
• FERRERO SPECIAL ROCHER	279
• PROTEIN SHAKE	279
• BLACK CURRANT	229
• CLASSIC FRAPPE	199



## Cold drinks

- THUMSUP CAN 79
- SPRITE CAN 79
- COKE CAN 79
- DIET COKE 79

## Juices

- PINEAPPLE 99
- MANGO 99
- LITCHI 99
- ORANGE 99
- CRANBERRY 99
- APPLE 99

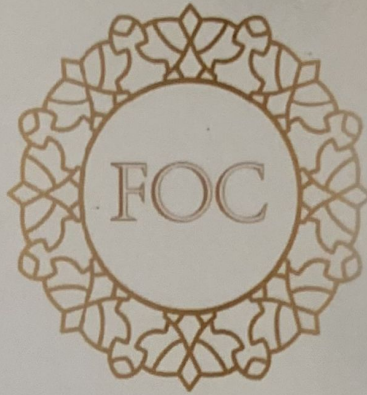
## Iced tea

- LEMON ICED TEA 149
- PEACH ICED TEA 149
- GINGER ICED TEA 149
- PASSION FRUIT 149

## Energy zone

- REDBULL 199
- NO CHILL 249
- REDBULL TWIST 249





## SIZZLERS

### Tandoori Sizzler

(Paneer Tikka Biryani + Stuffed  
Cheese Mushroom+ Soya Chapp in  
Makhani Gravy) 459

### Continental Sizzler

(Grilled Cottage Cheese + Creame  
Rice +Sauted Veggies + Fries) 459

### Chinese Sizzler

(Noodles + Rice + Manchurian + Chili  
Paneer + Spring Roll) 439

### Tandoori Platter

(Paneer Tikka + Dahi Kebab + Haryali  
Kebab + Malai Chaap + Tandoori  
Mushroom + Stuffed Aloo) 479

Baked Vegetables 449




Baked Spinach Corn 449

Sauted Vegetables 299

Blue Berry Cheese Cake 150



# SOUP

- |   |           |
|---|-----------|
| 1. Tomato Soup  | 140 / 220 |
| 2. Hot & Sour Soup   | 140 / 220 |
| 3. Veg Manchow Soup  | 140 / 220 |
| 4. Sweet Corn Soup  | 140 / 220 |
| 5. Lemon Coriander Soup   | 140 / 220 |
| 6. Talumein Soup  | 140 / 220 |
| 7. Yanchow Soup      | 140 / 220 |

# APPETIZERS





- |  |     |
|--|-----|
| 1. French Fries<br>(Crispy golden fries that you love)               | 140 |
| 2. Peri-Peri Fries<br>(Crispy fries that you love + spicy peri peri) | 160 |
| 3. Cheesy Fries<br>(Crispy fries with a lot of cheesy love)          | 199 |
| 4. Nachos with Salsa dip   | 199 |
| 5. Exotic Cheesy Nachos  | 210 |
| 6. Peanut Masala   | 150 |
| 7. Kurkure Bhel  | 170 |

# TANDOORI SNACKS

- |  |     |
|--|-----|
| 1. Malai Chaap<br>(Chunk of soya chaap marinated with creamy cheese and cooked in clay oven ,served with mint chutney)   | 269 |
| 2. Afgani Chaap<br>(Tender pieces of soya chaap marinated in creamy yogurt, cardamom and Inhouse spice mix)  | 269 |
| 3. Achari Chaap<br>(Flavourful and aromatic grilled soya chaap, inspired by flavours of traditional Indian pickle )  | 249 |
| 4. Tandoori Chaap<br>(Tender soya chaap marinated in authentic tandoori masala and roasted to perfection in a clay oven)   | 249 |
| 5. Smokey Tandoori Cheese Chaap <br>(Roasted chunks of chaap flavoured with cheese) | 289 |
| 6. Paneer Tikka<br>(Chunks of cottage cheese marinated with spicy inhouse tikka masala cooked in clay oven with a combination of onion, tomato, and capsicum)          | 319 |

Please allow us a minimum of 20 minutes of time to serve you best



- |     |   |     |
|-----|---|-----|
| 7.  | <b>Achhari Paneer Tikka</b>    | 319 |
|     | (Chunks of cottage cheese marinated with inhouse achari masala)   |     |
| 8.  | <b>Paneer Kali Mirch Tikka</b>  | 329 |
|     | (Chunks of cottage cheese tossed in a creamy sauce flavoured with lots of freshly ground black pepper)          |     |
| 9.  | <b>Paneer Malai Tikka</b>   | 339 |
|     | (Mild spice cottage cheese cubes marinated in cream, cashew and cheese slow cooked in clay oven)                |     |
| 10. | <b>Dahi Kebab</b>              | 289 |
|     | (An exotic kebab made with yogurt and deep fried and served with mint sauce)                                    |     |
| 11. | <b>Hara- Bhara Kebab (Awadhi)</b>   | 269 |
|     | (Kebabs made from Chana dal, Paneer, Green Spinach, Green Peas, Bread Crumbs and Indian Spice Mix)              |     |
| 12. | <b>Veg Galauti Kebab 6pcs</b>  | 309 |
|     | (Mouth watering galawat ke kebab but in a vegetarian twist. made using jackfruit)                               |     |
| 13. | <b>Rajwadi Kebab 6pcs</b>      | 299 |
|     | (Melt in mouth kebabs made from rajma and inhouse ground spice mix)   |     |
| 14. | <b>Tandoori Bharwa Aalu</b>   | 249 |
|     | (Potato stuffed with cottage cheese and coated with in house spice mix)   |     |
| 15. | <b>Tandoori Mushroom</b>  | 279 |
| 16. | <b>Stuffed Cheese Mushroom</b>  | 310 |
|     | (Fresh button mushroom marinated with indian spices and hung curd stuffed with cheese)                          |     |

## CHINESE APPETIZERS

- |    |   |     |
|----|---|-----|
| 1. | <b>Veg Crispy Corn</b>  | 259 |
|    | (Deep fried crispy corn tossed with veggies and in house chef special spice mix)  |     |
| 2. | <b>Crispy Vegetable Salt and Pepper</b>  | 249 |
|    | (Crispy capsicum, corn, beans, and other veggies tossed with our in house chef special spice mix)                           |     |
| 3. | <b>Crunchy Chili Mushroom</b>            | 279 |
|    | (Crunchy fried mushroom with a hint of spice)   |     |
| 4. | <b>Chilli Paneer</b>  | 319 |
|    | (Deep fried cottage cheese bell pepper tossed with chili garlic sauce)  |     |








5.	<b>Paneer 65</b>	309
6.	<b>Crispy Chilli Broccoli</b> 	299
	(Crispy fried Broccoli with a hint of our inhouse spice mix)	
7.	<b>3 Pepper Lotus Stem</b>	259
	(Lotus stem tossed in hot chilli sauce and a combination of three peppers)	
8.	<b>Lotus Honey Chilli Stems</b>	289
	(Crispy lotus stem tossed with garlic, honey and pepper)	
9.	<b>Cheese Cigar Rolls</b>	299
	(American corn and cheese encased in a crispy outer layer rolled into cigar shapes and fried to golden perfection)	
10.	<b>Veg Spring Roll</b>	259
	(Mixed vegetables wrapped in flour skin and fried until golden)	
11.	<b>Honey Chilli Potato</b>	289
	(Crispy fried potato tossed with garlic, honey and pepper)	
12.	<b>Crispy Chilli Potato</b>	289
	(Crispy fried potato tossed with garlic, spices and pepper)	
13.	<b>Chili Dragon Roll</b>	259
	(Cottage cheese and a mix of veggies in schezwan sauce encased in a crispy layer shaped into a roll)	

## PASTA & SANDWICHES


1.	<b>White Sauce Pasta</b>	279
2.	<b>Red Sauce Pasta</b>	239
3.	<b>Pink Sauce Pasta</b>	249
4.	<b>Paneer Tikka Sandwich</b>	219
6.	<b>Cheese Sandwich</b>	239
7.	<b>Veg Club Sandwich</b>	229
8.	<b>Spinach &amp; Corn Sandwich</b>	239







# CHINESE MAIN COURSE

1. **Veg Manchurian (Gravy/Dry)** 289/299  
(Exotic mix veg balls, shallots, garlic, green chilli and coriander tossed in classic manchurian sauce)
2. **Paneer Manchurian (Gravy/Dry)** 339/349  
(Cottage cheese coated in crispy batter and deep fried to perfection and tossed in tangy manchurian sauce )
3. **Chilli Paneer (Gravy)** 309  
(Deep fried cottage cheese tossed with bell pepper and onion in chilli garlic sauce )
4. **Shanghai Paneer (New)** 319  
(Cottage cheese tossed with in house chinese sauces and cashew nuts )
5. **Fried Rice** 249
6. **Paneer Fried Rice** 269
7. **Hot Chilli Garlic Rice**  269  
(Rice tossed with carrot, capsicum and onion flavoured with chilli flakes, garlic and soy garnished with spring onion)
8. **Hot Chilli Garlic Paneer Rice**  289  
(Rice tossed with carrot, capsicum, cottage cheese and onion flavoured with chilli flakes, garlic and soy garnished with spring onion)
9. **Shezwan Rice**  249  
(Rice tossed with onions, capsicum and carrot in shezwan sauce garnished with spring onion)
10. **Veg Chowmein** 249
11. **Hakka Noodles** 269  
(Noodles tossed with onion, cabbage, carrot with a touch of dark soy, garnished with spring onions)
12. **Singapore Noodles** 269  
(Boiled noodles tempered with dry red chilli and curry powder to get distinct flavour and garnished with peanuts)
13. **Hot Chilli Garlic Noodles**  279  
(Noodles tossed with carrot, capsicum and onion flavoured with chilli flakes, garlic and soy garnished with spring onion)
14. **Schezwan Noodles**  269  
(Noodles tossed with onions, capsicum and carrot in shezwan sauce garnished with spring onion)
16. **Veg Dimsums** 139  
(Boiled seasonal veggies encased in transparent dough and steamed to perfection)




- |     |  |     |
|-----|--|-----|
| 17. | <b>Fry Veg Dimsums</b>   | 149 |
| 18. | <b>Gravy Dimsums (Veg)</b> <br>(Your choice of dimsums tossed in our inhouse<br>schezwan sauce gravy and topped with chopped<br>spring onion) | 189 |
| 19. | <b>Tandoori Dimsums</b><br>(Boiled veggies encased in flour dough and<br>roasted in clay oven)   | 199 |

## INDIAN MAIN COURSE

- |     |  |     |
|-----|--|-----|
| 1.  | <b>Dal Fry</b>   | 249 |
| 2.  | <b>Dal Tadka</b><br>(A traditional punjabi style arhar ki daal finished<br>with desi ghee)   | 259 |
| 3.  | <b>Dal Tadka Double Fry</b><br>(A traditional punjabi style arhar ki daal finished<br>with two times the desi ghee tadka)  | 279 |
| 4.  | <b>Dal Makhani</b><br>(A combinations of black lentils cooked with buttered<br>creamy sauce and mild spices toppedwith more cream)   | 329 |
| 5.  | <b>Masala Dal Makhani</b> <br>(A combinations of black lentils cooked with buttered<br>creamy sauce and in house spice mix)   | 349 |
| 6.  | <b>Paneer Butter Masala</b><br>(Cottage cheese cooked in rich tomato gravy)  | 349 |
| 7.  | <b>Shahi Paneer</b><br>(Creamy indulgence made by cooking paneer cubes<br>in the classic kaju and magaj gravy in awadhi style)   | 349 |
| 8.  | <b>Kadhai Paneer</b> <br>(A popular indian delicacy cooked in onion tomato and<br>capsicum with fresh herbs and indian spices)  | 339 |
| 9.  | <b>Paneer Tikka Masala</b><br>(Roasted paneer tikka cooked in chopped onion<br>tomato gravy)   | 339 |
| 10. | <b>Paneer Tikka Angara</b>  <br>(Cubes of roasted cottage cheese, onion and<br>capsicum tossed in a spicy onion tomato gravy ) | 349 |
| 11. | <b>Paneer Lababdar</b><br>(Cottage cheese prepared in onion and tomato<br>chopped masala, finished with ghee and cream )   | 339 |
| 12. | <b>Paneer Khurchan</b><br>(Cottage cheese cooked in a spicy rich semi<br>gravy preparation )   | 329 |





- |     |   |     |
|-----|---|-----|
| 13. | <b>Handi Paneer</b>   | 319 |
|     | (richly flavoured cottage cheese cubes in a delicate blend of spices cooked in a handi, a creamy gravy preparation )  |     |
| 14. | <b>Paneer do Pyaza</b>  | 309 |
|     | (Cottage cheese cubes cooked with onion and pepper in a rich gravy preparation)   |     |
| 15. | <b>Paneer Hyderabadī</b>   | 329 |
|     | (An authentic and flavoured green coloured hyderabadi dish made with paneer cubes, spinach and coriander )  |     |
| 16. | <b>Paneer Lehsuniya</b>   | 309 |
|     | (A delicious creamy paneer curry with flavours of garlic)   |     |
| 17. | <b>Matar Paneer</b>   | 309 |
|     | (Cottage cheese cubes cooked with onion and pepper in a rich gravy preparation)   |     |
| 18. | <b>Mushroom Peas Curry</b>  | 309 |
|     | (Creamy paneer dish cooked with green peas with enriching onion-tomato gravy)   |     |
| 19. | <b>Mushroom Handi</b>   | 309 |
|     | (Kadai Mushroom is a hot, spicy, flavorful and delicious North Indian dish made primarily with button mushrooms, bell peppers and fresh ground spice)   |     |
| 20. | <b>Mushroom Do Pyaza</b>  | 309 |
|     | (A delightful dish featuring button mushrooms cooked with lightly caramelized onions,tomatoes and ground in house spices)   |     |
| 21. | <b>Kadhai Mushroom</b>   | 319 |
|     | (A delicious dish made with tender mushrooms cooked in a rich aromatic kadhai gravy )   |     |
| 22. | <b>Mushroom Kaleji Masala</b>   | 339 |
|     | (A rich and spicy mushroom dish made with inhouse ground spices and onion tomato gravy)   |     |
| 23. | <b>Veg Kofta</b>  | 289 |
|     | (Soft koftas added to a tangy creamy and spicy onion and tomato base curry)   |     |
| 24. | <b>Malai Kofta</b>  | 319 |
|     | (A gourmet delight of koftas made of cottage cheese cooked in rich mughlai gravy)   |     |
| 25. | <b>Kadhai Chaap</b>    | 279 |
|     | (Chunks of chaap cooked in onion, tomato and capsicum with fresh herbs and indian spices)   |     |
| 26. | <b>Angara Chaap</b>    | 279 |
|     | (Chunks of soya chaap, onion and capsicum tossed in a spicy onion tomato gravy)   |     |



- |     |   |     |
|-----|---|-----|
| 27. | <b>Chaap Curry Masala</b>    | 299 |
|     | (Tender chunks of soya chaap added to a delectable gravy made with aromatics and ground spices)               |     |
| 28. | <b>Tikka Masala Chaap</b>   | 299 |
|     | (Soya chaap tikka cooked in chopped onion tomato gravy)   |     |
| 29. | <b>Butter Makhani Chaap</b>  | 319 |
|     | (Soya chaap tikka cooked in rich tomato gravy and topped with cream and butter)                               |     |
| 30. | <b>Dum Aloo Punjabi</b>   | 289 |
|     | (A delightful hearty portion of flavour packed punjabi dum aloo made with inhouse spices)                     |     |
| 31. | <b>Jeera Aloo</b>   | 220 |
|     | (Home made traditional style jeera aloo sabzi)  |     |
| 32. | <b>Mix Veg</b>  | 260 |
|     | (Assorted fresh vegetables and cottage cheese cooked in a home made style)                                    |     |
| 33. | <b>Veg Jalfrezi</b>   | 290 |
|     | (Assorted julliens of vegetables cooked with in house spice mix)  |     |

## BREADS


- |     |   |     |
|-----|---|-----|
| 1.  | Rumali Roti   | 30  |
| 2.  | Tandoori Roti   | 45  |
| 3.  | Butter Roti   | 50  |
| 4.  | Missi Roti  | 55  |
| 5.  | Plain Naan  | 70  |
| 6.  | Butter Naan   | 75  |
| 7.  | Garlic Naan   | 90  |
| 8.  | Cheese Garlic Naan  | 110 |
| 9.  | Chili Cheese Naan  | 110 |
| 10. | Chur Chur Naan     | 120 |
| 11. | Stuffed Naan Paneer   | 140 |
| 12. | Stuffed Naan Aloo   | 120 |



## RICE

- |               |     |
|---------------|-----|
| 1. Plain Rice | 179 |
| 2. Jeera Rice | 199 |
| 3. Peas Pulao | 205 |
| 4. Veg Pulao  | 195 |

## BIRYANI

- |  |     |
|--|-----|
| 1. Veg Dum Biryani   | 240 |
| 2. Paneer Tikka Biryani  | 275 |
| 3. Soya Chaap Biryani  | 250 |
| 4. Chilman Biryani  | 299 |
| (Unique Biryani covered with dough & baked with perfection)  |     |
| 5. Paneer Chilman Biryani  | 319 |

## ACCOMPANIMENTS

- |                    |     |
|--------------------|-----|
| 1. Plain Curd      | 79  |
| 2. Boondi Raita    | 99  |
| 3. Mix-Veg Raita   | 119 |
| 4. Pineapple Raita | 149 |
| 5. Mix Fruit Raita | 169 |
| 6. Green Salad     | 99  |
| 7. Plain Papad     | 69  |
| 8. Masala Papad    | 89  |
| 9. Kachumber Salad | 89  |
| 10. Russian Salad  | 119 |
| 11. Kimchi Salad   | 109 |
| 12. Caesar Salad   | 129 |



# DESSERTS

- |    |  |                |
|----|--|----------------|
| 1. | Gulab Jamun                                | 99 / 2pc       |
| 2. | Ice Cream (Vanilla/Butterscotch/Chocolate) | 99 / 109 / 119 |
| 3. | Brownie with Ice Cream                     | 169            |
| 4. | Brownie Sizzler                            | 199            |
- (Fudge brownie heated with Chocolate sauce and topped with Vanilla Ice-cream and more chocolate sauce.

Please allow us a minimum of 20 minutes of time to serve you best

Thank you for visiting us

Taxes as applicable