



INDIAN MAINCOURSE NON VEG

<i>Chicken tikka butter masala</i>	<i>(330 Half / 550 Full)</i>
<i>Butter chicken</i>	<i>(330 Half / 550 Full)</i>
<i>Kadhai chicken</i>	<i>(315 Half / 525 Full)</i>
<i>Chicken masala</i>	<i>(310 Half / 525 Full)</i>
<i>Chicken rarea</i>	<i>(330 Half / 550 Full)</i>
<i>Chicken tava</i>	<i>(330 Half / 550 Full)</i>
<i>Chicken mughlai</i>	<i>(345 Half / 575 Full)</i>
<i>Handi chicken</i>	<i>(330 Half / 550 Full)</i>
<i>Chicken curry</i>	<i>(300 Half / 500 Full)</i>
<i>Chicken kaali mirchi</i>	<i>(345 Half / 575 Full)</i>

Mutton Korma

<i>Mutton masala</i>	<i>(390 Half / 650 Full)</i>
<i>Mutton curry</i>	<i>(390 Half / 650 Full)</i>
<i>Mutton roghan josh</i>	<i>(390 Half / 650 Full)</i>
<i>Mutton handi</i>	<i>(390 Half / 650 Full)</i>
<i>Keema mutton</i>	<i>(390 Half / 650 Full)</i>

Fish curry

<i>Fish Tomato</i>	<i>(350 Half / 600 Full)</i>
<i>Fish Masala</i>	<i>(350 Half / 600 Full)</i>
<i>Fish Curry</i>	<i>(350 Half / 600 Full)</i>

Egg Delights

<i>Egg Curry</i>	<i>175</i>
<i>Egg Bhujia</i>	<i>80</i>



Taxes as applicable
Preparation time
15-20 Min.
(6)



CHINESE & CONTINENTAL STARTER VEG

<i>Chili paneer</i>	260	<i>Finger chips</i>	110
<i>Chili potato</i>	225	<i>Cheese ball</i>	250
<i>Chilli mushroom</i>	250	<i>Veg choupsy</i>	200
<i>Veg Manchurian dry</i>	195	<i>American choupsy</i>	220
<i>Veg Manchurian gravy</i>	225	<i>Cheese corn roll</i>	225
<i>Cheese Manchurian dry</i>	225	<i>Veg crispy</i>	200
<i>Cheese Manchurian gravy</i>	250	<i>Golden Fry Baby Corn</i>	225
<i>Stuffed Paneer With Garlic Sauce</i>	300	<i>Adrak tikki</i>	260
<i>Paneer & Baby Corn</i>	245	<i>Garlic mushroom</i>	225
<i>Veg Dumpling</i>	225	<i>Veg Noodles</i>	140
<i>Veg cutlet</i>	175	<i>Cheese Noodles</i>	140
<i>Cheese cutlet</i>	200	<i>Hakka Noodles</i>	160
<i>Veg spring roll</i>	175		
<i>Cheese finger</i>	250		
<i>Veg bullet</i>	160		
<i>Veg hara bhara kebab</i>	275		



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15-20 Min.

(2)



Coffee

BEVERAGES

Tea	20
Coffee	35
Lemon Tea	20
Black Tea	50
Cold Coffee	50
Lassi (Sweet / Salted)	45
Cold Drinks 600ml	45
Cold Drinks 2 Ltr	100
Soda	30
Fresh Lime Soda	40
Ice Cube	40
Mineral Water	30
Real Juice (per Glass)	45
(Guava, Pineapple, Orange, pomogranade, Mix Friuit)	

VEG SOUP

Tomato soup	75
Veg sweet corn soup	80
Veg Hot & sour soup	80
Veg manchow soup	80
Veg clear soup	80
Cream of veg soup	100

BREAKFAST

Paratha (Aloo/ Onion/ Gobhi/ Mooli)	60
Paneer Paratha Stuffed	70
Plain Toast	30
Butter Toast	50
Butter Jam Toast	60
Cheese Toast	75
Plain Omelet	75
Slice Omelet	100
Cheese omlete	110
Veg sandwich	75
Cheese sandwich	90
Grill Sandwich	125
Veg Pakoda	150
Panner Pakoda	180

NON VEG SOUP

Chicken clear soup	110
Chicken sweet corn soup	110
Chicken hot & sour soup	110
Chicken manchow soup	110
Cream of chicken soup	120



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(1)



Fish fry

<i>Fish Pakora</i>	(240 Half / 400 Full)
<i>Fish finger</i>	(270 Half / 450 Full)
<i>Fish chilli</i>	(275 Half / 450 Full)

TANDOORI STARTER VEG

<i>Paneer tikka</i>	250
<i>Paneer malaai tikka</i>	275
<i>Paneer achaari tikka</i>	275
<i>Paneer pudina tikka</i>	275
<i>Veg seekh kebab</i>	225
<i>Paneer lehsuni tikka</i>	275
<i>Aloo nazakadi tikka</i>	250
<i>Mushroom tikka</i>	250
<i>Tandoor veg sangam (Veg Ptter)</i>	600
<i>Dahi Kabab</i>	250

TANDOORI STARTER NON VEG

<i>Chicken reshmi kebab</i>	(300 Half / 480 Full)
<i>Chicken achaari</i>	(270 Half / 450 Full)
<i>Chicken tikka</i>	(250 Half / 425 Full)
<i>Chicken malai tikka</i>	(275 Half / 475 Full)
<i>Tandoor chicken</i>	(250 Half / 400 Full)
<i>Chicken irani</i>	(250 Half / 425 Full)
<i>Chicken seekh kebab</i>	(250 Half / 425 Full)
<i>Chicken kasturi kebab</i>	(300 Half / 480 Full)
<i>Chicken afgani stuffed</i>	(375 Half / 625 Full)
<i>Chicken tangri stuffed</i>	(375 Half / 625 Full)
<i>Chicken Seekh Masla</i>	(275 Half / 450 Full)
<i>Fish tikka</i>	(300 Half / 480 Full)
<i>Fish irani tikka</i>	(300 Half / 480 Full)
<i>Fish achaari tikka</i>	(300 Half / 480 Full)
<i>Fish malai tikka</i>	(300 Half / 480 Full)



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Preparation time
15-20 Min.
(4)



CHINESE & CONTINENTAL STARTER NON VEG

<i>Chilli chicken boneless</i>	<i>(300 Half / 480 Full)</i>
<i>Chilli chicken</i>	<i>(275 Half / 450 Full)</i>
<i>Chicken Manchurian</i>	<i>(275 Half / 450 Full)</i>
<i>Garlic chicken</i>	<i>(290 Half / 450 Full)</i>
<i>Chicken lollipop</i>	<i>(275 Half / 480 Full)</i>
<i>Chicken Pakora</i>	<i>(250 Half / 400 Full)</i>
<i>Chicken 65</i>	<i>(275 Half / 450 Full)</i>
<i>Chicken fry</i>	<i>(250 Half / 400 Full)</i>
<i>Dragon Chicken (Boneless)</i>	325
<i>Mangolian Chicken (Boneless)</i>	325
<i>Chicken Hong Kong Style (Boneless)</i>	325
<i>Chicken spring roll</i>	375
<i>Chicken drums</i>	<i>(300 Half / 480 Full)</i>
<i>Chicken cocktail kebab</i>	<i>(300 Half / 480 Full)</i>
<i>Lemon chicken</i>	<i>(250 Half / 425 Full)</i>
<i>Chicken crispy</i>	<i>(290 Half / 480 Full)</i>



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(3)



INDIAN BREADS

<i>Plain chapatti</i>	14
<i>Butter chapatti</i>	20
<i>Missi roti</i>	35
<i>Laccha paratha</i>	35
<i>Plain naan</i>	40
<i>Butter naan</i>	45
<i>Stuff naan</i>	70
<i>Kashmiri naan</i>	70
<i>Onion kulcha</i>	70
<i>Garlic naan</i>	70
<i>Churi naan</i>	70
<i>Cheese naan with gravy</i>	100
<i>Stuffed naan with gravy</i>	120
<i>Chicken naan with gravy</i>	150
<i>Keema naan with gravy</i>	180

RICE

<i>Steam rice</i>	100
<i>Jeera rice</i>	120
<i>Fried rice</i>	200
<i>Veg pulao</i>	200
<i>Veg Biryani</i>	225
<i>Matar pulao</i>	180

BIRYANI

<i>Chicken pulao</i>	250
<i>Chicken biryani</i>	250
<i>Mutton biryani</i>	300
<i>Chicken Fried Rice</i>	250

SALAD & RAITA

<i>Cucumber Salad</i>	25
<i>Onion salad</i>	25
<i>Green salad</i>	50
<i>Kachumer salad</i>	75
<i>Cream Kachumer Salad</i>	100
<i>Mix Raita</i>	80
<i>Boondi Raita</i>	80
<i>Pineapple Raita</i>	120



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(7)



INDIAN MAINCOURSE VEG

<i>Paneer butter masala</i>	210	<i>Malai kofta</i>	200
<i>Shahi paneer</i>	200	<i>Navratan korma</i>	230
<i>Kadhai paneer</i>	225	<i>Stuffed cheese tomato</i>	225
<i>Paneer pasanda</i>	240	<i>Mix veg</i>	160
<i>Handi paneer</i>	220	<i>Kadhai pakoda</i>	150
<i>Paneer bhujiya</i>	180	<i>Dum aloo</i>	160
<i>Paneer methi masala</i>	225	<i>Jeera aloo</i>	125
<i>Matar paneer</i>	195	<i>Dum aloo kashmiri</i>	195
<i>Palak paneer</i>	195	<i>Mushroom do pyaza</i>	225
<i>Palak corn</i>	200	<i>Mushroom methi malai</i>	225
<i>Paneer do pyaza</i>	225	<i>Cheese tomato</i>	195
<i>Paneer kali mirchi</i>	240		
<i>Aloo matar</i>	150		
<i>Seasonal veg</i>	150		
<i>Matar mushroom</i>	195		
<i>Mushroom masala</i>	225		
<i>Palak mushroom</i>	220		
<i>Veg kofta</i>	175		

DAALO KI BAHAR

<i>Dal makhani</i>	190
<i>Dal tadka</i>	150
<i>Dal amritsari</i>	210
<i>Chana masala</i>	180



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(5)