

## BEVERAGES

023. Tea	45
024. Lemon Black Tea	50
025. Green Tea	70
026. Hot Coffee	70
027. Hot Milk (240ml)	95
028. Cold Coffee	105
029. Cold Coffee with ice cream	150
030. Lassi (sweet/salted)	115
031. Masala Butter Milk (chaas)	70
032. Juice (240ml)	90
033. Fresh Lime Soda	90
034. Virgin Mojito	140
035. Jaljeera	60



## SHAKES

036. Vanilla/Strawberry/Chocolate/Butterscotch/Kit-Kat/Oreo/ Hazelnut	195
037. Soft Drinks	70
038. Soda	60
039. Mineral Water	25
040. Ice Bucket	60

## PASTA

	veg	n. veg
041. White Sauce Pasta <i>Penne pasta in a creamy cheese sauce.</i>	195	250
042. Red Sauce Pasta <i>Penne pasta tossed in a tangy tomato-based sauce.</i>	195	250
043. Spaghetti Pasta <i>Spaghetti cooked in a choice of red, white</i>	245	295
044. Spaghetti Pesto Pasta <i>Spaghetti tossed in a vibrant basil pesto sauce with garlic, olive oil, parmesan for a fresh, aromatic bite.</i>	345	395
045. Mushroom White Sauce Pasta <i>Creamy pasta with sautéed mushrooms.</i>	235	285



157. Chili Mushroom (Dry/Gravy)	325
Mushrooms tossed in a spicy Indo-Chinese sauce.	
158. Chili Paneer (Dry/Gravy)	325
Fried cottage cheese cubes with bell peppers, onions, and spicy Chinese sauces.	
159. Veg Crispy	285
Crispy fried vegetables coated in a mix of honey, chili, and other signature sauces.	
160. Veg Hot Garlic Sauce	285
Mixed vegetables tossed in a spicy garlic sauce.	
161. Chili Chicken (Dry/Gravy)	395
Spicy, crispy boneless chicken tossed in Chinese sauces.	

## NOODLES

	Veg	Egg	N. Veg
162. Hakka Noodles	175	205	250
Stir-fried noodles with mixed vegetables, paneer, and aromatic spices.			
163. Chili Garlic Noodles	225	250	285
Spicy noodles tossed with garlic, onions, chillies, and vegetables.			
164. Singapore Noodles	225	250	285
Noodles with mixed vegetables, a touch of sweetness, and garnished with spring onions.			
165. Veg Noodles (Chowmein)	175	205	250
Stir-fried noodles with assorted vegetables and mild spices.			

## RICE & FRIED RICE

166. Veg Fried Rice	175		
Stir-fried rice with mixed vegetables and sauces.			
166. Chicken Fried Rice	285		
Fried rice with shredded chicken, vegetables, and spices.			
168. Egg Fried Rice	225		
Rice tossed with scrambled eggs, vegetables, and seasonings.			
169. Chili Garlic Fried Rice (veg/egg/n. veg)	205	250	325
Spicy garlic-infused fried rice with vegetables.			



## RICE & BIRYANI

170. Steamed Basmati Rice	150
Aromatic and tender basmati rice.	
171. Jeera Rice	175
Fragrant cumin-flavoured basmati rice.	
172. Peas Pulao	205
Rice cooked with green peas and mild spices.	
173. Kashmiri Pulao	235
Fragrant rice with dry fruits and saffron.	
174. Veg Biryani	325
Aromatic basmati rice cooked with vegetables and spices.	
175. Chicken Biryani	395
Spiced basmati rice cooked with tender chicken or mutton.	
176. Khichdi	235
A comforting blend of yellow lentils and basmati rice, slow-cooked with mild spices and ghee for a wholesome, homestyle meal.	

## NON VEG STARTERS

088. Chicken Tikka	395	
Boneless chicken marinated in tandoori spices and grilled to perfection.		
089. Chicken Shami Kebab	395	
Minced chicken mixed with chana dal, ginger, garlic, and aromatic spices, fried to perfection.		
090. Chicken Gilafi Seekh Kebab	425	
Juicy minced chicken kebabs coated with bell peppers and aromatic spices.		
091. Chicken Tikka Banjara	395	
Tender chicken marinated in yogurt, Indian spices, spinach, and mint, grilled to a smoky finish.		
092. Lasooni Chicken Tikka	425	
Juicy chicken marinated in garlic-infused yogurt and Indian spices, grilled to perfection.		
093. Murgh Malai Tikka	425	
Boneless chicken marinated in yogurt, cream, cashews, and mild spices, grilled for a creamy texture.		
094. Chicken Seekh Kebab	395	
Minced chicken blended with Indian spices, skewered and cooked in a tandoor.		
095. Achari Chicken Tikka	395	
Boneless chicken marinated in pickled spices, grilled to smoky perfection.		
096. Pahadi Chicken Tikka	395	
Tender chicken chunks marinated in a refreshing blend of yogurt, mint, and coriander, grilled for a smoky mountain-style flavor.		
097. Chicken 65	395	
Crispy, spicy South Indian-style fried chicken tossed in a fiery red masala with curry leaves and green chilies.		
	<b>Half</b>	<b>Full</b>
098. Tandoori Chicken	345	575
Whole chicken marinated in spiced yogurt and grilled in a tandoor.		
099. Afghani Chicken	345	575
Chicken marinated with yogurt, cashew, and cream, grilled for a rich, creamy texture.		



## RAITA

177. Boondi Raita	95
178. Mix Raita	95
179. Tadka Raita	95
180. Pineapple Raita	115
181. Mint Garlic Raita	115
182. Pahadi Raita Jakhiya	145
183. Plain curd ( dahi)	125



## BREADS

184. Tawa Roti/Butter Roti	20/25
185. Tandoori Roti/Tandoori Butter Roti	25/30
186. Plain Naan/Butter Naan/Garlic Naan	50/60/75
187. Stuffed Naan	95
188. Onion Kulcha	95
189. Lachha Paratha	75
190. Missi Roti	55
191. Cheese Naan (served with gravy)	155
192. Chicken Keema Naan (Served with Gravy)	195

## DESSERTS

193. Gulab Jamun (2pcs)	115
194. Rasgulla (2pcs)	115
195. Fruit Cream	145
196. Gajar Ka Halwa (seasonal)	140

## ICE CREAM

197. Vanilla	145
198. Strawberry	145
199. Chocolate	145
200. Butter Scotch	145



## VEG STARTERS

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| 066. Paneer Tikka  | 345 |
| Cottage cheese marinated in spiced yogurt and tandoori masala, cooked in a charcoal tandoor.                                 |     |
| 067. Pahadi Paneer Tikka   | 345 |
| Soft cottage cheese marinated with yogurt, mint, and spices, cooked in a tandoor.  |     |
| 068. Paneer 65   | 345 |
| Crispy, spicy South Indian-style paneer bites tossed in a fiery garlic-chili sauce with curry leaves and mustard seeds.      |     |
| 069. Achari Paneer Tikka   | 345 |
| Cottage cheese marinated in pickled spices and yogurt, cooked in a tandoor.  |     |
| 070. Kasturi Paneer Tikka  | 345 |
| Cottage cheese marinated in fenugreek-flavoured tandoori masala, grilled to a smoky finish.                                  |     |
| 071. Mushroom Tikka  | 320 |
| Fresh mushrooms marinated with yogurt and spices, grilled to perfection.   |     |
| 072. Aloo Nazakat  | 320 |
| Stuffed potatoes with paneer, dry fruits and tandoori spices, roasted to a golden finish.                                    |     |
| 073. Veg Seekh Kebab   | 275 |
| A flavourful blend of mashed vegetables and Indian spices, skewered and grilled.   |     |
| 074. Stuffed Soya Chaap  | 335 |
| Soya chaap stuffed with spiced mashed vegetables and grilled to perfection.  |     |
| 075. Tandoori Soya Chaap   | 285 |
| Soya chaap marinated in tandoori masala, cooked in a clay oven.  |     |
| 076. Lemon Soya Chaap  | 285 |
| Zesty soya chaap marinated with lemon and tandoori masala.   |     |
| 077. Hara Bhara Kebab  | 295 |
| A vibrant vegetarian patty made from spinach, green peas, and potatoes, lightly spiced and pan-grilled to perfection.        |     |
| 078. Dahi Kebab  | 295 |
| Delicate pan-seared patties made with hung curd, paneer, and mild spices-crispy outside, creamy and tangy inside.            |     |
| 079. Veg Platter   | 575 |
| A combination of four delicacies including paneer and mushrooms.   |     |
| 080. Butter Corn   | 180 |
| Sweet corn kernels sautéed in creamy butter with a dash of seasoning.  |     |
| 081. Crispy Corn   | 280 |
| Golden-fried corn tossed with spices, herbs, and a hint of tangy seasoning.  |     |
| 082. Paneer Pakoda   | 225 |
| Soft paneer cubes dipped in spiced gram flour batter and deep-fried to crispy perfection.                                    |     |
| 083. Mix Pakoda  | 200 |
| An assorted medley of vegetables coated in spiced gram flour batter and deep-fried till golden.                              |     |
| 084. French Fries (Finger Chips)   | 145 |
| Crispy golden potato fries seasoned with salt and served hot.  |     |
| 085. Cheese French Fries   | 190 |
| Crispy fries topped with melted cheese and a sprinkle of herbs.  |     |
| 086. Peanut Masala   | 180 |
| A spicy and tangy street-style snack made with roasted peanuts mixed with fresh chopped veggies and a splash of lemon.       |     |
| 087. Masala Papad  | 100 |
| Crispy fried papad topped with a tangy mix of chopped onions, tomatoes, chilies, and spices-an irresistible crunchy starter. |     |



## SOUPS

046. Veg Clear Soup		<b>Veg.</b>
Light vegetable broth with fresh chopped vegetables, salt, and pepper.		145
047. Cream of Tomato Soup		145
Smooth tomato soup with a hint of sweetness, topped with cream and croutons.		
048. Tomato Coriander Shorba		145
Flavourful tomato broth with fresh coriander.		
049. Manchow Soup		145
Spicy Indo-Chinese soup with mixed veggies, garlic, and crispy fried noodles		
050. Hot n Sour Soup		145
Spicy and tangy broth loaded with shredded chicken and vegetables.		
051. Sweet Corn Soup		145
Creamy sweet corn soup with carrots and cabbage.		
052. Lemon Coriander Soup		145
Refreshing lemon-flavored broth with fresh coriander and vegetables.		
53. Veg. Lung Fung Soup		145
A rich and comforting Indo-Chinese soup with mixed vegetables, mushrooms, and a touch of spices		
054. Chicken Hot n Sour Soup		<b>N. Veg</b>
A zesty and spicy Indo-Chinese soup with shredded chicken, vegetables, and egg in a tangy soy-vinegar broth.		175
055. Chicken Sweet Corn Soup		175
A comforting blend of shredded chicken and sweet corn in a silky, mildly seasoned broth		
056. Chicken Clear Soup		175
A light and flavorful broth featuring tender chicken pieces and aromatic spices, offering a comforting start to your meal.		
057. Lemon Coriander Chicken Soup		175
Zesty lemon and fresh coriander infused chicken broth with a refreshing twist.		
058. Chicken Lung Fung Soup		175
A rich and comforting Indo-Chinese soup featuring shredded chicken, mushrooms, and egg in a mildly spiced, tangy broth		
059. Chicken Manchow Soup		175
Bold and spicy chicken soup with vegetables, garlic, and crunchy fried noodles.		



## SALADS

060. Green Salad		85
061. Lachha Onion Salad		75
062. Cucumber Salad		85
063. Russian Salad		165
064. Roasted Papad		35
065. Fried Papad		45



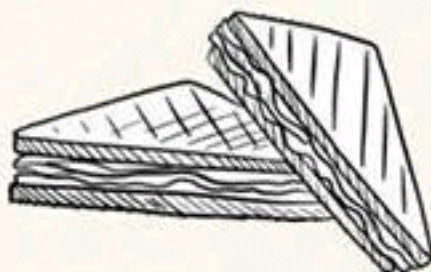
## BREAKFAST

	Veg	N. Veg
001. Cornflakes With Milk	110	
002. Chocos With Milk	110	
003. Fried Eggs (2 eggs)	70	
004. Boiled Eggs (2 eggs)	60	
005. Omelette With Vegetables (2 eggs & bread slice)	140	
006. Cheese Omelette (2 eggs & bread slice)	150	
007. Bread Toast with Butter/Jam (4 slice)	70	
008. Poori Bhaji	150	
009. Extra Poori (2pcs)	35	
010. Chole Bhature	195	
011. Masala Poha Served with Green Chutney	115	
012. Upma Served with Green Chutney	125	
013. Vermicelli (vegetable semiya)	135	
014. Plain Masala Maggie	70	
015. Vegetable Masala Maggie	90	



### All Day Delights - Sandwiches & Parathas

016. Veg Sandwich (veggie with mayo)	90	
017. Grilled Sandwich with Fries	145	230
018. Cheese Grill Sandwich with Fries	170	265
019. Club Sandwich with Fries	195	285
020. Stuffed Paratha Served with Curd & Pickle (2Paratha)	145	
021. Cheese (Amul) Paratha Served with Butter & Pickle (1Paratha/2 Paratha)	145/245	
022. Paneer Paratha Served with Butter & Pickle (1Paratha/2 Paratha)	100/175	



## CHINESE

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| 139. Veg Steamed Momos (8pcs)  | 135 |
| Dumplings stuffed with cabbage, carrots, and green chilies, served with spicy chutney.   |     |
| 140. Steamed Chicken Momos (8pcs)  | 185 |
| Soft and juicy dumplings filled with spiced minced chicken and herbs, steamed to perfection and served with tangy chili dip.                   |     |
| 141. Fried Momos (8pcs)  | 150 |
| Crispy deep-fried dumplings filled with cabbage, carrots, and spices, served with red chutney.   |     |
| 142. Fried Chicken Momos (8pcs)  | 195 |
| Crispy golden dumplings stuffed with flavorful minced chicken and aromatic spices, served with spicy momo chutney.                             |     |
| 143. Veg Chilli Momos Dry/Gravy (6pcs)   | 225 |
| Crispy vegetable dumplings tossed in a fiery Indo-Chinese sauce with garlic, chilies, and bell peppers for a bold, spicy kick.                 |     |
| 144. Chicken Chilli Momos Dry/Gravy (6 pcs)  | 280 |
| Crispy chicken dumplings stir-fried in a spicy garlic-chili sauce with onions and peppers, delivering bold Indo-Chinese flavors.               |     |
| 145. Veg Tandoori Momos (8pcs)   | 225 |
| Smoky and flavorful dumplings stuffed with spiced mixed vegetables, marinated in tandoori masala and grilled to perfection.                    |     |
| 146. Chicken Tandoori Momos (8pcs)   | 280 |
| Juicy chicken-filled dumplings marinated in spiced tandoori yogurt, grilled for a smoky charred flavor and served with zesty chutney.          |     |
| 147. Veg Afghani Momos (8pcs)  | 225 |
| Soft dumplings tossed in a rich, creamy Afghani-style sauce made with cashews, cream, and mild spices for a smoky, indulgent flavor.           |     |
| 148. Chicken Afghani Momos (8pcs)  | 280 |
| Juicy chicken dumplings coated in a rich, creamy Afghani-style sauce infused with cashew, cream, and mild spices, finished with a smoky touch. |     |
| 149. Veg Manchurian (Dry/Gravy)  | 325 |
| Crispy vegetable dumplings tossed in a flavourful Chinese-style sauce.   |     |
| 150. Chicken Manchurian (Dry/Gravy)  | 435 |
| Crispy chicken chunks tossed in a tangy and spicy Indo-Chinese sauce with garlic, soy, and spring onions.                                      |     |
| 151. Spring Rolls  | 195 |
| Golden fried rolls stuffed with seasoned vegetables.   |     |
| 152. Chicken Spring Rolls  | 245 |
| Crispy golden rolls filled with spiced shredded chicken and sautéed vegetables, served with a tangy dipping sauce.                             |     |
| 153. Honey Chili Potato  | 245 |
| Crispy potatoes glazed with a sweet and spicy honey chili sauce.   |     |
| 154. Chili Potato  | 235 |
| Fried potato sticks tossed in a tangy, spicy Chinese sauce.  |     |
| 155. Gobi Manchurian (Dry/Gravy)   | 325 |
| Cauliflower fritters in a tangy, spicy Manchurian sauce.   |     |
| 156. Baby Corn Salt & Pepper   | 345 |
| Crispy baby corn seasoned with black pepper, garlic, and spices.   |     |

## VEG MAIN COURSE

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| 100. Dal Tadka   | 235 |
| Yellow lentils tempered with garlic, onions, and tomatoes.   |     |
| 101. Dal Makhani   | 285 |
| A rich blend of black lentils, kidney beans, butter, and cream, slow-cooked to perfection.                                 |     |
| 102. Dal Adraki  | 285 |
| Yellow lentils slow-cooked with ginger, garlic, and Indian spices, finished with a smoky tempering.                        |     |
| 103. Moong Dal Tadka (Yellow)  | 235 |
| Light and nutritious moong dal tempered with cumin, garlic, and ghee.  |     |
| 104. Rajma   | 295 |
| Red kidney beans slow-cooked in a thick, spiced tomato-onion gravy for a hearty and comforting North Indian classic.       |     |
| 105. Shahi Paneer  | 365 |
| Cottage cheese in a rich cashew and cream-based gravy with a hint of sweetness.  |     |
| 106. Kadhai Paneer   | 345 |
| Cottage cheese cooked with capsicum, onions, and Indian spices in a thick gravy.   |     |
| 107. Paneer Lababdar   | 345 |
| Cottage cheese in a luscious tomato, onion, and cashew-based gravy.  |     |
| 108. Paneer Tikka Masala   | 365 |
| Grilled cottage cheese in a spiced tomato-based curry.   |     |
| 109. Palak Paneer  | 345 |
| Cottage cheese simmered in a spiced spinach gravy.   |     |
| 110. Paneer Butter Masala  | 365 |
| Soft paneer cubes in a buttery tomato gravy with a hint of cream.  |     |
| 111. Paneer Kali Mirch   | 365 |
| Cottage cheese in a black pepper and cashew-infused creamy gravy.  |     |
| 112. Paneer Bhurji   | 365 |
| Diced cottage cheese sautéed with onions, tomatoes, and aromatic spices, finished with fresh coriander.                    |     |
| 113. Paneer Pasanda  | 365 |
| Stuffed paneer pockets cooked in a rich, creamy cashew and tomato-based gravy with a hint of sweetness.                    |     |
| 114. Matar Methi Malai   | 345 |
| Green peas and fresh fenugreek leaves cooked in a rich and creamy cashew-based gravy, subtly spiced for a delicate flavor. |     |
| 115. Mushroom Methi Malai  | 365 |
| Green peas and fresh fenugreek leaves cooked in a rich and creamy cashew-based gravy, subtly spiced for a delicate flavor. |     |
| 116. Malai Kofta   | 365 |
| Cottage cheese and dry fruit dumplings served in a creamy cashew gravy.  |     |
| 117. Mix Veg   | 245 |
| Seasonal vegetables cooked in a flavourful onion and tomato-based gravy.   |     |
| 118. Aloo Gobhi Masala   | 175 |
| Potatoes and cauliflower cooked in aromatic Indian spices.   |     |
| 119. Dum Aloo Kashmiri   | 275 |
| Potatoes stuffed with cottage cheese & cashew, cooked in a rich, creamy red gravy.   |     |
| 120. Jeera Aloo  | 150 |
| Stir-fried potatoes with cumin and coriander.  |     |