



# Restro & Bar







/EG	TOMATO DHANIYA SHORBA (DRY PAN ROASTED TOMATO & VEGETABLE BLEND WITH INDIAN SPICES)	200/-
	TOMATO BASIL (ROASTED ITALIAN TOMATO BLEND WITH BASIL HERBS & SPICES)	210/-
D	CREAM OF MUSHROOM/CHICKEN (BUTTON ROASTED WITH ITALIAN HERBS & BLEND WITH MILK & CREAM MUSHROOM)	220/- 240/-
$\geq$	CREAM OF TOMATO (ROASTED TOMATO BLEND WITH CONTINENTAL STYLE)	210/-
S	VEG MANCHOW/CHICKEN MANCHOW (WOK FRIED VEGETABLE/CHICKEN WITH CHICNESS SPICES SERVED WITH FRIED NOODLES)	220/- 240/-
	VEG SWEET CORN /CHICKEN SWEET CORN (AMERICAN CORN BLEND WITH CREAM & SWEET & SALTY)	220/- 240/-
	VEG CLEAR SOUP/CHICKEN CLEAR SOUP	220/- 240/-

GREEK SALAD (CUCUMBER, CARROTS, TOMATO, CHERRY TOMATO, OLIVES, OLIVE OIL SERVED WITH ITALIAN GREEK DRESSING)  CEASAR SALAD/CHCIKEN (CEASAR CUT ICE BERY/CHICKEN SERVED WITH RENCH DRESSING)  GARDEN FRESH SALAD (TRADDITIONAL GREEN SALAD) MASALA CUHUMBER ONION SALAD (RING ONION MARINATED WITH INDIAN SPICES)  CUCUMBER SALAD	240/- /- 320/- 199/- 199/- 179/-
ROASTED PAPAD MASALA PAPAD ROASTED NACHOS WITH SALSA PEANUT CHAT/CORN CHAT CHICKEN TIKKA CHAT FRENCH FRIES PERI PERI FRIES PANEER PAKODA CHICKEN PAKODA PLAIN PEANUT/MASALA PEANUT/PEANUT BOWL	79/- 129/- 219/- 199/- 279/- 189/- 219/- 249/- 310/- 60/-





# PIZZA HOUSE AMUSE

MARGHERITA PIZZA(VEG/NONVEG) (CHERRY TOMATO & BASIL ON TOP WITH MOZZARELLA)	379/- 459/-
GARDEN FRESH PIZZA(VEG/NONVEG) (BELLPEPPERS,CORN,MUSHROOM,OLIVES,BROCCOLI,BABY CORN WITH MOZZRELLA CHEESE & SPICES)	410/- 490/-
AMUSE SPECIAL MEXICAN PIZZA(VEG/NONVEG) (MEXCIAN STYLE CHAR GRILLEDE VEGETABLE/CHICKEN WITH MOZZRELLA & HERBS)	410/- 475/-
PANEER TIKKA PIZZA (CLAY OVEN ROASTED PANEER TIKKA WITH ITALIAN HERBS & MOZZRELLA CHEESE)	410/-
CHICKEN TIKKA PIZZA (CLAY OVEN ROASTED CHICKEN TIKKA WITH ITALIAN HERBS & MOZZRELLA CHEESE)	475/-
B.B.Q. PIZZA(VEG/NONVEG) (EXOTIC VEGETABLE/CHICKEN WITH AMUSE STYLE B.B.Q. & MOZZRELLA)	379/- 459/-
PERI PERI PIZZA(VEG/NONVEG) (EXOTIC VEGETABLES/CHICKEN & PERI PERI SPREAD WITH MOZZARELLA)	410/- 469/-

X	PENNE ALFREDO (PENNE PASTA & EXOTIC VEGETABLE COOKED WITH CREAMY ALFREDO SAUCE)	375/-
ST	PENNE ARRABIATTA (PENNE PASTA & EXOTIC VEGETABLE COOKED WITH SPICY ARRABBIATA SAUCE)	375/-
DA	PENNE ROSATELLA (PENNE PASTA & EXOTIC VEGETABLE COOKED WITH ALFREDO & ARABIATTA MIX PINK SAUCE)	375/-









## CHINESE VEG STARTER

CHESSE CHILLI (DRY/GRAVY) (DIAMOND CUT FRIED COTTAGE CHEESE WITH CHILLI FLAVOUR)	375/-
CORN SALT & PEPPER (DEEP FRIED CORNS WOK TOSSED WITH SALT & PEPPER)	275/-
VEG MANCHURIAN (DRY/GRAVY) (DEEP FRIED VEGETABLE BALL COOKED IN MANCHURIAN HOT & SPICEY, TANGY FLAVOUR)	345/-
HONEY CHILLI POTATO (DEEP FRIED POTATO COOKED WITH HONEY CHILLI SAUCE)	295/-
VEG SPRING ROLL (WOK FRIED EXOTIC VEGETABLE ROLL WITH HOME MADE SHEET)	295/-
MUSHROOM CHILLI (DRY/GRAVY) (COTADE MUSHROOM DEEP FRIED WITH CHILLI FLAVOUR)	345/-

## CHINESE NONVEG STARTER

LEMON CHICKEN BUTTER GARLIC SAUCE (ROASTED CHICKEN COOKED WITH BUTTER & GARLIC SAUCE)	399/-
GARLIC CHICKEN (DEEP FRIED CHICKEN COOKED WITH HOT & GARLIC FLAVOUR)	399/-
CHICKEN MANCHURIAN (DRY/GRAVY) (DEEP FRIED CHICKEN BALLS COOKED IN MANCHURIAN HOT & SPICEY TANGY FLAVOUR)	379/-
CHICKEN SALT & PEPPER (DEEP FRIED CHICKEN COOKED IN SALT & PEPPER)	379/-
CHILLI CHICKEN(DRY/GRAVY) (WOK FRIED ONION BELL PEPPERS & DEEP FRIED CHICKEN COOKED IN CHILLI SAUCE)	359/-
CHILLI FISH (WOK FRIED ONION BELL PEPPERS & DEEP FRIED FISH COOKED IN CHILLI SAUCE)	499/-

# NOODLES/RICE

VEG HAKKA NOODLES/CHICKEN HAKKA NOODLES (WOK TOSSED EXOTIC VEGETABLE HAKKA FLAVOUR)	275/- 335/-
CHILLI GARLIC NOODLES/CHICKEN GARLIC NOODLES (WOK TOSSED EXOTIC VEGETABLE GARLIC & CHILLI FLAVOUR)	310/- 375/-
VEG FRIED RICE/CHICKEN FRIED RICE (WOK TOSSED EXOTIC CUBE CUT VEGETABLE)	285/- 350/-
VEG AMERICAN CHOP/CHICKEN (EXOTIC ROOT VEGETABLE COOKED IN SWEET & SOUR FLAVOR)	349/- 399/-





# DIMSUM

VEG DIMSUM	255/-
CHICKEN DIMSUM	315/-
TANDOORI VEG DIMSUM	255/-
TANDOORI CHICKEN DIMSUM	315/-
DEEP FRIED DIMSUM(VEG/NONVEG)	279/- 349/-
AMUSE SPECIAL DIMSUM KURKURE(VEG/NONVEG)	299/- 369/-

# CONTINENTAL

TOMATO BASIL BRUSCHETTA (A SLICE OF BREAD TOASTED IN OVEN, OFTEN RUBBED WITH GARLIC TOPPED WITH TOMATO)	199/-
CHICKEN BRUSCHETTA SALSA (A SLICE OF BREAD TOASTED IN OVEN , OFTEN RUBBED WITH GARLIC TOPPED WITH CHICKEN)	249/-
MUSHROOM DUPLEX (STUFFED MUSHROOM FILLED WITH CHEESE & VEG. COATED WITH BREAD CRUM & DEEP FRIED)	259/-
GRILLED CHICKEN WITH VEGGIES & BLACK PEPPER SAUCE (CHICKEN BREAST GRILLED WITH VEGETABLES & MUSHROOM SAUCE)	469/-
GRILLED FISH LEMON BUTTER SAUCE (FISH FILLET GRILLED & FINISHED WITH LEMON BUTTER SAUCE)	549/-
BBQ CHICKEN WINGS (DEEP FRIED CHICKEN WINGS TOSSED & FINISHED WITH BBQ SAUCE)	369/-
FISH FINGER (FRIED FISH FINGER SERVED WITH TARTARE SAUCE)	489/-
FISH CHIPS (BATTERED FRIED FISH FILLET SERVED WITH FRIES)	489/-
AMRITSARI FISH (FISH MARINATED WITH LIME AND AJWAIN BATTERED & FRIED)	489/-
GARLIC BREAD WITH CHEESE (TOASTED BREAD WITH GARLIC FLAVORED AND CHEESE)	199/-









# PAHADI TANDOOR SE

PANEER TIKKA (FRESH COTTAGE CHESSE MARINATED WITH TANDOORI SPICES & SKEWERED)	399/
ACHARI PANEER TIKKA (FRESH COTTAGE CHEESE MARINATED WITH PICKLE AND TANDOORI SPICES)	399/
MALAI PANEER TIKKA/KALI MIRCH TIKKA (PANEER CUBES MARINATED WITH CASHEW NUTS PASTE AND FINISHED WITH CREAM & BLACK PEPPER)	419/
DAHI KE KEBAB (HUNG CURD WITH BELL PEPPER)	349/
TANDOORI MUSHROOM TIKKA (SPICED MARINATED MUSHROOM GRILLED IN TANDOOR)	389/-
TANDOORI SOYA CHAAP (MARINATED SOYA CHAAP IN TANDOORI MASALA)	389/-
MALAI SOYA CHAAP (CREAMY MARINATED SOYA CHAAP)	399/-
VEG SEEKH KEBAB (MINCED VEGETABLES FLAVOURED WITH SPICES )	399/-
VEG PLATTER	899/-

# PAHADI TANDOOR SE

TANDOORI CHICKEN (ROASTED CHICKEN COOKED WITH BUTTER & GARLIC SAUCE)	549/-
AFGHANI CHICKEN (DEEP FRIED CHICKEN COOKED WITH HOT & GARLIC FLAVOUR)	579/-
CHICKEN TIKKA (DEEP FRIED CHICKEN BALLS COOKED IN MANCHURIAN HOT & SPICEY TANGY FLAVO	379/-
MURG MALAI TIKKA/KALI MIRCH TIKKA (DEEP FRIED CHICKEN COOKED IN SALT & PEPPER)	399/-
SHARABI CHICKEN TIKKA (WOK FRIED ONION BELL PEPPERS & DEEP FRIED CHICKEN COOKED IN CHILLI SAUCE	409/-
CHICKEN SEEKH (WOK FRIED ONION BELL PEPPERS & DEEP FRIED FISH COOKED IN CHILLY SAUCE)	419/-
AJWAINI FISH TIKKA (AJWAINI FLAVOURED TANDOORI FISH)	549/-
MUTTON SEEKH (SPICED MUTTON MINCED ROLLED ON SKEWERS & COOKED IN TANDOOR)	549/-
TANDOORI JHINGA (SPICED MARINATED JHINGA)	559/-
NONVEG PLATTER	999/-





# INDIAN RASOI SE

AMUSE DAL MAKHANI (OVERNIGHT COOKED BLACK DAL FINISHED & PERFECTION)	349/-
PUNJABI DAL TADKA (YELLOW LENTIS TEMPERED WITH GARLIC & HING)	349/-
PANEER LABABDAR (COTTAGE CHEESE TOSSED & FINISHED IN RICH & CREAMY GRAVY)	429/-
KADHAI PANEER (COTTAGE CHEESE COOKED WITH INDIAN HERBS)	429/-
PANEER BUTTER MASALA (COTTAGE CHEESE COOKED IN RICH & CREAMY FLAVOUR WITH SAFFRON GRAVY)	429/-
SHAHI PANEER (COTTAGE CHEESE COOKED IN CREAMY GRAVY)	429/-
SOYA CHAAP MASALA (SOYA CHAAP MARINATED IN INDIAN SPICES)	399/-
MALAI KOFTA (DEEP FRIED KOFTA PREPARED IN RICH CREAMY GRAVY)	399/-
MIX VEGETABLE (SEASONAL VEGETABLES COOKED IN INDIAN STYLE)	349/-
MATAR MUSHROOM (MUSHROOMS AND GREEN PEAS COOKED IN A SPICED TOMATO-ONION GRAVY.)	399/-

## INDIAN RASOI SE

MURG MAKHHANWALA (QUINTESSENTIAL BUTTER CHICKEN)	549/-
KADHAI CHICKEN	549/-
CHEF SPL. CHICKEN CURRY (SIGNATURE DISH FEATURING TENDER CHICKEN COOKED IN A UNIQUE, FLAVORFUL BLEND OF SPICES)	569/-
CHICKEN LABABDAR (CHICKEN COOKED IN RICH & CREAMY GRAVY FLAVOUR)	589/-
CHICKEN RARA (TENDER CHICKEN COOKED IN A RICH, SPICED TOMATO AND ONION GRAVY)	599/-
METHI MALAI CHICKEN (CHICKEN COOKED WITH FRESH FENUGREEK LEAVES, AND RICH CREAM FOR A FLAVORFUL AND AROMATIC DISH.	599/-
MUTTON ROGAN JOSH (TENDER PIECES OF MUTTON WITH BONE, SLOW COOKED WITH MUSTARD OIL)	649/-
MUTTON RARA MASALA (TENDER PIECES OF MUTTON COOKED WITH INDIAN SPICES)	649/-
FISH CURRY (FISH COOKED IN A TANGY, AROMATIC SAUCE WITH A BLEND OF SPICES, TOMATOES, AND COCONUT MILK)	699/-









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VEG DUM BIRYANI (SERVED WITH MIX RAITA)	299/-
CHICKEN DUM BIRYANI (SERVED WITH MIX RAITA)	349/-
MUTTON DUM BIRYANI (SERVED WITH MIX RAITA)	449/-
VEG PULAO	239/-
JEERA RICE	219/-
STEAMED RICE	199/-

# **BREADS**

TANDOORI ROTI	45/-
BUTTER ROTI	55/-
PLAIN NAAN	75/-
BUTTER NAAN	85/-
GARLIC NAAN	95/-
PARATHA (AJWAIN/MINT/LAL MIRCH GARLIC/GREEN)	99/-
KULCHA (ONION/PANEER/POTATO/MIX)	120/-
KEEMA NAAN	219/- 259/-
MISSI ROTI	65/-

# RAITA/CURD

MIX VEG RAITA	159/-
PINEAPPLE RAITA	179/-
PLAIN CURD	139/-

# **DESSERT**

GULAB JAMUN	249/-
BROWNIE WITH VANILLA ICE CREAM	149/-



# TEA & COFFEE

MASALA TEA	₹99
GREEN TEA	₹129
LEMON TEA	₹129
CAPPUCCINO	₹175
CAFÉ LATTE	₹149
ESPRESS0	₹149

# JUICE

MIX FRUIT JUICE	₹149
ORANGE JUICE	₹149
MANGO JUICE	₹149
APPLE JUICE	₹149
PINEAPPLE JUICE	₹149
GUAVA JUICE	₹149
CRANBERRY JUICE	₹149

# SHAKE

VANILLA SHAKE	199
STRAWBERRY SHAKE	199
OREO GANGSTER	249
CARAMEL BUTTER SHAKE	199
CHOCOLATE BROWNIE SHAKE	275



LIQUEURS	30 ML
Aperol	225
Campari	225
Baileyes	225
Kahlua	225
Jagermeister	375
Malibu	225

# COCKTAILS @ 449

#### MO IITO

(White rum, lime juice, sugar, mint leaves, and soda water, served over ice)

#### **BLOODY MARY**

(Vodka, tomato juice, various seasonings, and garnishes, typically served over ice.)

#### COSMOPOLITAN

(Vodka, triple sec, cranberry juice, and freshly squeezed lime juice, served in a chilled martini glass)

#### PIÑA COLADA

(Rum, coconut cream, and pineapple juice, blended with ice)

#### **OLD FASHIONED**

Whiskey, sugar, Angostura bitters, and a twist of citrus peel, served over ice.

#### WHISKEY SOUR

Whiskey, fresh lemon juice, simple syrup, and a splash of egg white, shaken with ice

#### MARGARITA

Tequila, triple sec, lime juice, and simple syrup, served in a salt-rimmed glass

#### **TEQUILA SUNRISE**

Tequila, orange juice, and grenadine, served over ice

#### **GIN TONIC**

Efreshing mix of gin and tonic water should be Refreshing mix of gin and tonic water

### LIIT'S

#### CLASSIC LOIT (LONG OCEAN ICED TEA)

GIN, VODKAWHITE RUM, TEQUILA, TRIPLE SEC, LIME JUICE TOPUP WITH COKE

#### LOIT(LONG OCEAN ICED TEA)

GIN, VODKA, WHITE RUM, TEQUILA, TRIPLE SEC, BLUE CURACO TOPUP WITH REDBULL

# AMUSE SIGNATURE COCKTAILS @ 499

#### QUEEN BEE

(Tequila, lime juice, crushed pepper, raspberry syrup top up with apple juice)

#### MASALA WHISKEY

(Bourbon whiskey, yuzu syrup,lime juice, cinnamon powder top up with soda)

#### **ELDER FLOWER SPRITZER**

(Vodka,triple sec,elder flower syrup,lime juice topup with sprite)

#### LUV ME BABY

(Vodka, lime juice, blue curação topup with soda&coke)

#### AMUSE SPECIAL

(Vodka,lime juice,cranberry juice,apple juice)

## **SHOTS**

#### **KAMIKAZE**

(vodka,orange liquer dash of lemon)

#### B-52

Kahlúa, baileys irish cream, and grand marnier

#### **AMUSLEE**

(vodka,lime juice,cranberry juice,apple juice)

#### **BRAIN OF FIRE**

(mix of jameson,kahlua,vodka with drop of grenadine)

#### JAGER BOMB

(jagermeister with red bull)

