



SOUP



TAMATAR DHANIYA KA SHORBA

A Rich And Aromatic Indian-style Tomato Soup Infused With Fresh Coriander, Tempered With Mild Spices.

229

MASHROOM CARPACCIO

A Velvety Rich Soup Made From A Medley Of Wild Mushrooms, Slow-simmered To Perfection With Aromatic Herbs And A Touch Of Cream.

249

ALMOND AND BROCCOLI SOUP

A Creamy, Nourishing Blend Of Tender Broccoli And Roasted Almonds, Simmered Together To Create A Smooth Texture.

249

MANCHOW

A Vibrant, Spicy And Tangy Soup Made With A Medley Of Finely Chopped Vegetables, Stir-fried In Aromatic Spices And Herbs.

229

249

HOT N SOUR

A Rich Broth Filled With Finely Sliced Mushrooms, Tofu And Vegetables, seasoned With Soy Sauce, vinegar And A Blend Of Aromatic Spices.

229

249

LUNG FUNG

A Variety Of Fresh Vegetables. The Savory Broth Is Infused With Aromatic Herbs.

229

249

THUKPA

Topped With Fresh Cilantro And A Squeeze Of Lime, it's A Nourishing Dish That Brings Both Richness And Freshness In Every Spoonful.

249

279

CORN CHOWDER

Corn Potatoes, onions And A Touch Of Smoked Paprika. Rich And Comforting. This Chowder Is Finished With A Hint Of Cream.

249

279

MURGH KALI MIRCH SHORBA

Tender Chicken Pieces Are Simmered With Fragrant Spices, ginger And Garlic, Offering A Soothing And Deeply Flavorful Experience.

249

PAYA SHORBA

A Slow-cooked Rich And Flavorful Broth Made From Tender, simmered Goat Trotters Infused With A Blend Of Aromatic Spices And Herbs.

329



SALAD



GREEN SALAD

Sliced Vegetables Like Cucumber, Tomatoes, Onion, Carrot, Chilli And Lemon Wedges.

199

CUCUMBER AND CHICKPEAS WITH FETA CHEESE

Cucumber And Hearty Chickpeas Tossed With Creamy Feta Cheese.

299

CAESAR SALAD

Crisp Romaine Lettuce Tossed In A Creamy Caesar Dressing, Topped With Crunchy Croutons Shaved Parmesan Cheese And A Sprinkle Of Freshly Cracked Black Pepper.

299

349

AVOCADO AND QUINOA

Creamy Avocado, Protein-packed Quinoa And Fresh Mixed Greens. Tossed With Cherry Tomatoes, Cucumber And A Zesty Lemon Vinaigrette.

399



Note: Before placing your order, please inform your server if you have any dietary restrictions, food allergies, intolerances, or special requirements. Jain dishes can be made to order. All government taxes are exclusive. A service charge is applicable.















SIDE

| | |
|---|-----|
| MASALA PEANUT & CRUNCHY POTATO  | 199 |
| Crunch Of The Peanuts To The Crispy Softness Of The Potatoes. | |
| PAPAD CONE STUFFED WITH MASALA JHALMURI  | 199 |
| Crispy Papad Cone Is Filled With A Spicy And Tangy Blend Of Puffed Rice And Roasted Peanuts. | |
| FRENCH FRIES  | 199 |
| CLASSIC | 229 |
| PERI PERI | 249 |
| CHEESY | 249 |
| CHEESEY GARLIC BREAD  | 249 |
| Each Bite Delivers The Perfect Balance Of Garlic Flavour Creamy Cheese. | |
| PALAK PATTA CHAT  | 249 |
| Deep-fried Spinach Leaves With A Yogurt Sweet Tamarind Chutney And Spicy Masalas. Served With A Generous Sprinkle Of Sev And Pomegranate. | |
| PARMESAN & PERI PERI POTATO WEDGES  | 249 |
| Potatoes Are Tossed In A Parmesan Cheese And Zesty Peri Peri Spices. | |
| NACHOS WITH SALSA & SOUR CREAM  | 249 |
| Crispy Tortilla Chips Piled High And Served With Zesty Tomato Salsa And Cool, Creamy Sour Cream. | |
| ONION RINGS  | 249 |
| Lightly Seasoned Onion Rings And Served With A Spicy Dipping. | |
| MAGIC CHAT  | 299 |
| Perfect Fusion Of Creamy And Crunchy Pappdi & Avocado With Tangy Tamarind Chutney. | |

COMBO MEALS

| | | |
|---|-----|-----|
| AMRITSARI THALI  | 399 | |
| Amritsari Kulcha, A Soft, Stuffed Flatbread Served With Butter, Milk, Chole, Dal Makhani. | | |
| RAMEN   | 429 | 479 |
| Ramen Noodles With Exotic Vegetable Topped With Crispy Tofu. | | |
| THAI CURRY   | 449 | 499 |
| Coconut-based Curry Served with Jasmin Rice. Top with Fresh Veggies. | | |
| BURMESE KHOW SUEY   | 449 | 499 |
| A Delicious Bowl Of Noodles Served In A Rich, Creamy Coconut Curry And Condiments. | | |
| MEXICAN BOWL   | 449 | 499 |
| Mexican Seasoned Rice, Topped With Kidney Beans, Sweet Corn, Fresh Lettuce, Juicy Tomatoes, And Creamy Avocado. | | |
| QUINOA & AVOCADO [HEALTHY BOWL]  | 499 | |
| Base Of Protein-packed Quinoa, Topped With Creamy Avocado Slices For A Rich, Buttery Texture Cucumbers, Tomatoes, And Leafy Greens. | | |



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STREET FOOD



MASALA MAGGI

179

Maggi Noodles Are Tossed In A Fragrant,Spiced Masala Sauce Made With A Blend Of Aromatic Indian Spices.

VADA PAV

249

Mumbai Style Spiced Potato Fritter Served In A Soft Pav.

PAV BHAJI

249

Blends Of Aromatic Spices And Butter. The Bhaji Is Served Piping Hot,Paired With Soft Buttery Pav.

CHOLE BHATURE

249

North Indian Delicacy A Rich, Spiced Chickpea Curry, Simmered In A Blend Of Traditional Spices Like Cumin,Coriander And Garam Masala,Creating A Tangy,Flavorful Dish.

MACARONI

249

Elbow Shape Macaroni Pasta Served With Homemade Indian Spices.

MAC & CHEESE

329

Al Dente Elbow Macaroni Is Coated In A Smooth Cheese Sauce.

KEEMA PAV

399

Spicy Mutton Mince Slow Cooked With Spices And Served With Buttered Pav.



WRAPS



EGG ROLL

199

A Perfectly Cooked Scrambled Egg,Seasoned With Aromatic Spices, Is Wrapped In A Soft,Warm Paratha.Topped With Crunchy Onions, Fresh Cilantro And A Drizzle Of Tangy Chutney.

SOYA CHAAP KATHI ROLL

229

Tender Pieces Of Soya Chaap,Marinated In A Blend Of Aromatic Spices And Grilled To Perfection Are Wrapped In A Soft Warm Paratha With Crisp Onions,Fresh Coriander And A Drizzle Of Tangy Chutney.

PANEER KURCHAN KATHI ROLL

249

Soft Cubes Of Paneer Are Marinated In A Blend Of Aromatic Spices,Perfectly Tossed With India Spices Wrapped In A Warm Soft Paratha Paired With Fresh Onions And Tangy Pickles.

CLASSIC CHICKEN KATHI ROLL

279

The Flavorful Chicken Is Wrapped In A Freshly Made Paratha, Along With Crisp Onions,Tangy Pickles And A Drizzle Of Zesty Chutney.

MUTTON SEEKH KATHI ROLL

329

Succulent Mutton Seekh Kebabs,Made From Finely Minced Mutton And A Blend Of Aromatic Spices Are Grilled To Perfection Wrapped In A Warm Soft Paratha Paired With Crisp Onions And Tangy Pickles.

BHUNA BOTI KATHI ROLL

329

Tender Pieces Of Marinated Mutton Are Slow-cooked In A Spicy Fragrant Gravy Until Perfectly Tender,Absorbing The Bold Flavors Of Garlic,Ginger,And Traditional Spices Wrapped In A Warm Soft Paratha Along With Crisp Onions,Fresh Cilantro,And A Drizzle Of Tangy Chutney.



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SANDWICH & SLIDERS



FARMHOUSE VEGETABLE & CHEESE SANDWICH

Crisp Lettuce, Juicy Tomatoes, Crunchy Cucumbers And Cheese Of Slice.

249

OVEN ROASTED COTTAGE CHEESE SANDWICH

Charred Cottage Cheese With Sautéed Bell Peppers, Onions, Zucchini, With Cheese Slice.

279

CLUB HOUSE SANDWICH

Seasoned Grilled Vegetables And Sandwiched Between Three Slices Of Toasted Bread.

299

329

GRILLED BBQ CHICKEN WITH CHEESE

Grilled Chicken Breast Smothered In Smoky, Tangy Bbq Sauce, Topped With Melted, Cheese.

299

CHICKEN TIKKA WITH BUFFALO CHEESE

Flavorful Sandwich Featuring Succulent Pieces Of Spicy Marinated Chicken Tikka, Buffalo Cheese.

299

CALL ME GREEN SLIDER

Burst Of Freshness And A Healthy Twist. A Green Delight For Every Bite.

279

CHICKEN TENDER SLIDER

The Juicy Chicken Thighs Is Topped With Fresh Lettuce, Ripe Tomatoes And A Drizzle Of Creamy Mayonnaise.

329



PIZZA [THIN CRUST 10"]



CLASSIC MARGHERITA

Fresh Basil Leaves Add The Perfect Touch Of Aromatic Flavor, Making Every Bite A Delightful Balance Of Cheesy.

429

PANEER DO PYAZA

A Delightful Fusion Of Traditional Indian Flavors With A Classic Pizza Twist. A Perfectly Baked Pizza.

449

POPEYE'S PIZZA

Fresh Spinach, Inspired By The Iconic Sailor's Love For Greens.

449

PESTO VEGETABLE WITH BURRATA

Seasonal Veggies Are Lightly Roasted To Perfection And Tossed In A Fragrant Basil Pesto Topped With A Generous Scoop Of Smooth, Creamy Burrata.

479

BUTTER CHICKEN PIZZA

Crispy Crust Topped With A Rich, Creamy Tomato-based Butter Chicken Sauce.

479

CLASSIC CHICKEN PEPPERONI

Perfectly Baked Crust Topped With Rich Tomato Sauce, Melted Mozzarella Cheese And A Generous Layer Of Tender, Smoky Chicken Pepperoni.

479

PESTO CHICKEN WITH BURRATA

Tender Pieces Of Grilled Chicken Are Tossed In A Vibrant, Aromatic Basil Pesto,

479

MUTTON RARA PIZZA

Tender Pieces Of Mutton Rara, perfectly Crisp Crust Topped With A Rich, Piced Tomato Sauce, And Melted Mozzarella Cheese.

499



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PASTA



PASTA PENNE/SPAGHETTI  

429

449

CHOICE OF SAUCE

ALFREDO

ARRABIATA

MIX SAUCE

PESTO

SPAGHETTI AGLIO OLIO 

429

The Combination Of Garlic And Olive Oil Creates A Rich Aromatic Base That Perfectly Complements The Pasta.

SPINACH & RICOTTA RAVIOLI 

479

The Tender Pasta Pockets Are Lightly Sautéed In A Buttery Garlic,olives Cherry Tomato Sprinkle Of Parmesan And Fresh Herbs With Saffron Sauce.



DIMSUM



CLASSIC DIMSUM STEAM  

299

349

449

Delicate Bite-sized Dumplings Filled With A Savory Mix Of Seasoned Vegetables Or Chicken.

TANDOORI MOMO  

299

349

449

Momos Are Juicy Dumplings Marinated In A Spicy Yogurt Base Tandoori Masala Then Grilled Or Baked To Perfection.

AFGHANI

LAHORI

ACHARI

KOTHEY  

299

349

449

Pan-fried Dumplings Filled With A Delicious Mix Of Your Choice In A Thin Dough

Wrapper And Pan-seared To Golden Perfection,Creating A Crispy Bottom And A Juicy.

CRYSTAL EXOTIC VEG 

399

Exotic Veg Seasoned With A Blend Of Aromatic Herbs And Spices.

CHEESE CHILLI OIL 

449

Traditional Dim Sum Are Filled With A Creamy Blend Of Melted Cheese With Spicy Chili Oil.

CHICKEN SUI MAI 

399

Steamed Dumplings Filled With A Savory Blend Of Minced Chicken,Aromatic Spices,And A Touch Of Sesame Oil Soft,Tender Texture Encased In A Thin,Translucent Wrapper.



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SUSHI



SUSHI 4 PCS SUSHI 8 PCS

CUCUMBER MAKI

Pickled Cucumber Wrapped In Seasoned Rice And Nori. Light And Cool With A Subtle Crunch.

349

549

PILLI RAINBOW

Expertly Sliced Spring Vegetable And Avocado, Delicately Arranged A Top A Roll Of Seasoned Rice And Nori.

349

549

ASPARGUS TEMPURA

Tempura-battered Asparagus Wrapped In Vinegared Rice And Nori.

399

599

VEG CALIFORNIA ROLL

A Delightful Vegetarian Take On The Classic California Roll, Featuring Fresh Avocado Crisp Cucumber, And Sweet Carrots. All Wrapped In Seasoned Rice And Nori. Topped With A Sprinkle Of Sesame Seeds

399

599

TERYAKI CHICKEN ROLL

Tender Marinated Chicken Glazed In A Sweet And Savory Teriyaki Sauce, Rolled With Seasoned Rice And Nori.

399

599

CRISPY CHICKEN ROLL

Crispy, Golden Fried Chicken Wrapped in Season Rice & Nori, Topped with a Light Drizzle of Savory Sauce & Garnished with a Touch.

399

599

PRAWN TEMPURA

Crispy Prawn Tempura Nestled A Top Vinegared Rice And Wrapped In A Sheet Of Nori.

499

799

SPICY SALMON ROLL

Buttery Salmon Mix with A Creamy, Spicy Mayo, Delivering a Perfect Balance of Heat & Richness Wrapped in Seasoned Rice.

599

999



PLATTERS



VEG KEBAB PLATTER

4 Types Of Kebab, 3 Type Of Dips With Beetroot & Masala Onion.

999

NONVEG KEBAB PLATTER

4 Types Of Kebab, 3 Type Of Dips With Beetroot & Masala Onion.

1199



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VEG APPETIZERS



HUMMUS PITA

349

Creamy Smooth Hummus Served With Warm Soft Pita Bread. The Rich Garlicky Flavor Of The Hummus Blended Chickpeas, tahini and Olive Oil

CRACKLING CORN SPINACH

399

Golden-fried Corn Kernels Combined With Fresh Spinach, Tossed In A Savory Seasoning.

CRISPY MUSHROOM SALT N PEPPER

399

Tender Mushroom Slices Coated In A Light, Crispy Batter, Then Tossed With A Flavorful Mix Of Salt Cracked Black Pepper And Aromatic Herbs.

CRISPY HONEY CHILLI LOTUS STEM

429

Crispy Golden-fried Lotus Stem Slices Tossed In A Sweet And Spicy Honey Chili Glaze.

TANDOORI SOYA CHAAP

449

Soya Chaap Marinated In A Rich Blend Of Yogurt, Aromatic Spices, And A Hint Of Smokiness.

CLASSIC

ACHARI

MALAI

HALOUMI CIGAR ROLL

449

Crispy Golden-brown Rolls Filled With Grilled Halloumi Cheese And Fresh Herbs.

CHILLI PANEER

449

Paneer Tossed In A Spicy, Tangy Sauce Made With Soy Sauce, Green Chilies And A Blend Of Aromatic Spices.

SCHEZWAN

HOT GARLIC

PANEER TIKKA

479

Cottage Cheese Marinated In A Rich Blend Of Yogurt And Aromatic Spices, Grilled To Perfection For A Smoky, Charred Finish.

CLASSIC

ACHARI

MALAI

BHARWAN KHUMB

479

The Mushrooms Are Grilled To Perfection Allowing The Stuffing To Meld With The Natural Flavors.

ZAMIKAND KI GALOUTI

479

The Classic Galouti Kebab, Made With Mashed Sweet Potato (Zamikand) Blended With Aromatic Spices, Herbs And A Touch Of Fragrant Rose Water.

LAAL SKHIMPURI

479

Beetroot-Based Tikki Crispy On The Outside And Tender On The Inside, It Is Infused With Subtle Hints Of Cumin, Coriander, And Green Chilies.

COTTAGE CHEESE KUNG PAO

479

Crispy Cottage Cheese Cubes Wok-tossed With Bellpepper, Onion, And Roasted Cashewnut In Spicy Tangy Sauce.

MALAI BROCCOLI

499

Tender Broccoli Florets Marinated In A Creamy, Flavorful Blend Of Rich Yogurt, Aromatic Spices, And A Touch Of Cream, Then Grilled.

DAHI KE KEBAB

499

Soft And Creamy Yogurt Blended With Aromatic Spices, Herbs, And A Hint Of Cheese.



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NON-VEG APPITZERS



| | |
|---|-----|
| CHICKEN HARISA ▲ | 429 |
| Tender Chicken Slow-cooked In A Fragrant Blend Of Spices, Herbs And A Rich, Flavorful Harisa Sauce. | |
| DRUMS OF HEAVEN ▲ | 449 |
| Tender Chicken Drumsticks Marinated In A Rich Blend Of Spices, Garlic, Ginger And Soy Sauce. | |
| BBQ CHICKEN WINGS ▲ | 449 |
| Juicy, Tender Chicken Wings Marinated In A Smoky Barbecue Sauce. | |
| CHICKEN TIKKA ▲ | 529 |
| Tender Chunks Of Chicken Marinated In A Rich Blend Of Yogurt, Spices And Herbs and Variation Of Masalas. | |
| CLASSIC | |
| MALAI | |
| ACHARI | |
| MURGH TIKKA MIRZA HASNU ▲ | 529 |
| Succulent Pieces Of Chicken Marinated In A Rich Blend Of Yogurt, Spices And Traditional Flavors And Smoky Aromas. | |
| CHILLI CHICKEN ▲ | 529 |
| Chicken Pieces Stir-fried In A Spicy Tangy Sauce Made With Soy Sauce, Garlic, Ginger And A Kick Of Green Chilies. | |
| KUNG PAO CHICKEN ▲ | 529 |
| Chicken Pieces Cooked With A Mix Of Crunchy Cashewnut, Bell Peppers And Onions In A Rich, Tangy Sauce. | |
| TANDOORI CHICKEN ▲ | 529 |
| Chicken Marinated In A Blend Of Yogurt, Garlic, Ginger And Aromatic Indian Spices, Then Roasted In A Traditional Clay Oven. | |
| ZAATAR CHICKEN ▲ | 549 |
| Tender Chicken Marinated In A Mix Of Zaatar, Olive Oil, Lemon And Aromatic Spices. | |
| BHATI DA MURGH ▲ | 549 |
| Marinated Chicken Infused With A Unique Blend Of Traditional Spices, Yogurt And A Hint Of Smoky Char. | |
| ROTI PE BOTI ▲ | 629 |
| Marinated Pieces Of Mutton Slow-cooked In A Flavorful Blend Of Spices, Then Served On A Soft Warm Roti. | |
| MUTTON SEEKH KEBAB ▲ | 629 |
| Juicy Flavorful Minced Mutton Blended With Aromatic Spices And Fresh Herbs. | |
| MUTTON CHAAP ▲ | 749 |
| Tender Mutton Ribs Marinated In A Rich Blend Of Yogurt, Spices And Herbs. | |



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| | <i>BASA</i> | <i>SOLE</i> |
|--|-------------|-------------|
| FISH FINGERS ▲ Crispy Golden-Fried Fish Fillets Coated In A Light Crunchy Batter Served With A Side Of Tangy Tartar Sauce. | 599 | 729 |
| AJWAINI FISH TIKKA ▲ Tender Pieces Of Fish Marinated In Aromatic Ajwaini Flavour And Grilled To Perfection. | 629 | 749 |
| FISH AMRITSARI ▲ Fish Fillets Marinated In A Flavorful Mix Of Ginger, Garlic, Spices And Lemon. | 629 | 749 |
| FISH N CHIPS ▲ Fish Fillets Coated In A Light, Crispy Batter And Deep-fried With Golden Brown Colour. | 629 | 749 |
| CHILLI FISH ▲ Fish Fillets Battered And Fried To Crispy Perfection, Then Tossed In A Spicy, Tangy Sauce. | 629 | 749 |
| CHILLI PRAWNS/GOLDEN FRIED PRAWNS ▲ Prawns Stir-fried In A Bold, Spicy Sauce Made With Soy Sauce, Garlic, Ginger And A Touch Of Tangy Vinegar. | | 799 |
| BUTTER GARLIC PRAWNS ▲ Prawns Sautéed In A Rich, Creamy Butter Sauce Infused With Flavors Of Garlic, Herbs And A Touch Of Lemon. | | 799 |



MAINCOURSE



| | |
|--|-----|
| SUBZ MILONI HANDI/MIX VEG ■ Seasonal Vegetables Cooked In A Velvety Spinach And Cashew-based Gravy, Infused With Aromatic Indian Spices. | 399 |
| PAHADI KOFTA CURRY ■ Inspired By The Flavors Of The Mountains Melt-in-the-mouth Kofta Made From A Blend Of Fresh Spinach, Paneer And Pahadi Spices. | 449 |
| CHOWNKE LACHHA PALAK ■ Shredded Spinach (lachha Palak) Tempered With Aromatic Garlic, Cumin, And Red Chilies. | 479 |
| KADHAI MUSHROOM & SINGADHA ■ Mushrooms And Crunchy Water Chestnuts (singhada), Stir-fried With Aromatic Spices In A Rich Flavorful Kadhai Masala. | 499 |
| MUSHROOM RARA ■ Mushrooms Are Cooked In A Rich, Spiced Gravy Made With Finely Minced Mushrooms. | 499 |
| PANEER CHOICE OF GRAVY ■ Grilled Paneer Tikka Cubes Cooked In A Luscious Tomato-based Gravy Infused With Aromatic Spices, Butter, And Cream Variation Of Gravies Lababdar Kadai And Makhani. | 499 |
| TIKKA MASALA | |
| LABABDAR | |
| KADHAI | |
| MAKHANI | |



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DAL

CHOICE OF PREPARATION

| | |
|------------------|-----|
| YELLOW DAL TADKA | 399 |
| DAL DHABA | 449 |
| DAL MAKHANI | 529 |

PAHADI CHICKEN TARIWALA

Mountain-style Chicken Curry, Slow-cooked With Freshly Ground Pahadi Spices

529

PIND DA KUKAD

Punjabi-Style Chicken Curry Slow-cooked With Bone In Chicken Aromatic Spices, And A Rich, Flavorful Gravy Made With Tomatoes, Onions, And Yogurt.

529

CHICKEN CHOICE OF GRAVY

Chicken Cubes Cooked In A Luscious Tomato-based Gravy Infused With Aromatic Spices, Butter, And Cream Variation Of Gravy Masala, Lababdar, Kadhai And Makhani

549

TIKKA MASALA

LABABDAR

BUTTER CHICKEN

KADHAI CHICKEN

LAAL MAANS

A Fiery And Flavorful Rajasthani Mutton Curry, Slow-cooked With Succulent Pieces Of Meat In A Rich, Spicy Red Gravy Made From Mathania Chilies, Garlic, And Aromatic Whole Spices.

649

MUTTON ROGAN JOSH

A Rich And Aromatic Kashmiri Delicacy Featuring Tender Mutton Slow-cooked In A Flavorful Gravy Made With Yogurt, Onions, And A Blend Of Exotic Spices,

649

BHUNA GOSHT

A Rich And Flavorful Dish Featuring Tender Mutton Slow-cooked With Onions, Tomatoes, And A Blend Of Aromatic Spices Until The Gravy Thickens And Coats The Meat Perfectly.

679

MALABARI FISH CURRY

A Coastal Delicacy From Kerala, Featuring Fresh Fish Simmered In A Rich And Tangy Coconut-based Curry Infused With Mustard Seeds, Curry Leaves, And Malabar Spices.

649

749



ASIAN & CONTINENTAL



VEGETABLE MACHURIAN

Indo-chinese Dish Crispy Vegetable Balls Made From Finely Chopped Vegetables, Deep-fried To Perfection And Tossed In A Flavorful, Tangy And Spicy Soy-based Sauce.

359

STIR FRIED VEGETABLE

A Vibrant And Flavorful Dish Featuring Fresh, Crunchy Vegetables Wok-tossed In Your Choice Of Sauce.

449

BLACK BEANS

HOT GARLIC

BUTTER GARLIC

SCHEZWAN



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COTTAGE CHEESE CHOICE OF SAUCE

499

Cottage Cheese Delight – Soft And Succulent Cottage Cheese Cubes Stir-fried With Crisp Vegetables And Tossed In Your Choice Of Flavorful Sauce.

BLACK BEAN

CHILLI

SCHEZWAN

HOT GARLIC

SHREDED LAMB IN BLACKBEAN CHILLI SAUCE

629

Tender Shredded Lamb Stir-fried With Crisp Vegetables And Tossed In A Bold, Savory Black Bean Chili Sauce.

STUFFED CHICKEN BREAST IN TRUFFLE SCENTED MASHROOM SAUCE

629

Juicy Chicken Breast Stuffed With A Delectable Filling, Pan-seared To Perfection, And Served With A Rich, Velvety Mushroom Sauce.

HIMALAYAN TROUT WITH WINTER VEGETABLES IN LEMON DILL SAUCE

749

Fresh And Flaky Himalayan Trout, Perfectly Grilled And Served With A Medley Of Seasonal Winter Vegetables. Finished With A Light, Zesty Lemon Dill Sauce.

FISH IN GINGER SOYA SAUCE

649 749

Fish Fillets Stir-fried To Perfection And Glazed With A Rich, Aromatic Ginger Soy Sauce, Infused With Garlic And A Hint Of Sesame.

GRILLED FISH IN LEMON BUTTER SAUCE

649 749

Delicately Grilled To Perfection And Topped With A Rich Tangy Lemon Butter Sauce.



NOODLES & RICE



HAKKA NOODLES

279

299

A Classic Indo-Chinese Stir-fried Noodle Dish Tossed With Crisp Vegetables And Aromatic Seasonings.

CHILLI GARLIC NOODLES

299

329

A Spicy And Flavorful Noodle Dish Stir-fried With Fresh Vegetables, Garlic And Fiery Red Chilies.

PAD THAI NOODLES

429

479

Stir-fried Rice Noodles Tossed In A Tangy, Sweet, And Savory Tamarind Sauce With Crunchy Peanuts, Bean Sprouts.

RICE

PLAIN

229

JEERA

249

FRIED RICE

279

VEG

EGG

299

CHICKEN

329

CHILLI GARLIC RICE

VEG

279

EGG

299

CHICKEN

329



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FRAPPE



| | |
|----------------------|-----|
| HAZELNUT FRAPPE | 279 |
| CARAMEL FRAPPE | 279 |
| FRAPPUCCINO | 279 |
| CHOCOCHIP FRAPPEE | 299 |
| CHOCO CARAMEL FRAPPE | 299 |



TEA



| | |
|------------------------|-----|
| MASALA TEA | 99 |
| JASMINE TEA | 99 |
| ASSAM TEA | 99 |
| ENGLISH BREAKFAST TEA | 129 |
| GINGER HONEY LEMON TEA | 149 |



COFFEE



| | |
|---------------|-----|
| CORTADO | 149 |
| AMERICANO | 149 |
| IRISH BLACK | 149 |
| CAPPUCCINO | 199 |
| CAFFE LATTE | 199 |
| ESPRESSO | 199 |
| DOPIO | 199 |
| CAFE MOCHA | 229 |
| IRISH COFFEE | 229 |
| HOT CHOCOLATE | 249 |





SPARKLING CHAMPAGNE



| | BOTTLE |
|-------------------------|--------|
| SULA BRUT | 2999 |
| FRATELLI NOI | 2999 |
| JACOB'S CREEK SPARKLING | 3999 |
| MOET CHANDON | 9999 |
| MOET CHANDON ROSE | 9999 |



FLUID SPECIAL MOCKTAIL



| | |
|---|-----|
| LYCHEE PAANA DESIRE | 399 |
| <i>A Refreshing Blend Of Sweet Lychee Juice And Tangy Aam Panna, Infused With Aromatic Raffia Lime Leaves.</i> | |
| PINEAPPLE SUNRISE | 399 |
| <i>A Tropical Blend Of Pineapple Juice And Passion Fruit, Finished With A Splash Of Grenadine For A Vibrant, Fruity Burst.</i> | |
| ITALIAN SMOCH | 399 |
| <i>A Charming Blend Of Citrus Juices And A Hint Of Fizz-bringing The Sence Of Italy In A Refreshing,sophisticated Sip.</i> | |
| SHIRELY TEMPLE | 399 |
| <i>A Timeless Classic Made With Refreshing Ginger Ale And A Splash Of Grenadine, Topped With A Maraschino Cherry. Sweet,bubbly And Perfect For All Ages.</i> | |
| BLUEBERRY FIZZ | 399 |
| <i>A Refreshing Blend Of House-made Blueberry Syrup,tangy Lime Juice And Crisp Sprite. Sweet,tangy And Sparkling—the Perfect Thirst-quencher.</i> | |
| VIRGIN MOJITO | 399 |
| <i>A Zesty And Refreshing Blend Of Fresh Mint Leaves,Lime Juice And A Splash Of Soda Water. Lightly Sweetened And Bursting With Citrusy Mint Flavor.</i> | |
| PINACOLADA | 399 |
| <i>A Tropical Blend Of Creamy Coconut And Sweet Pineapple, Served Over Ice For A Smooth,refreshing Escape.</i> | |
| PAAN MOJITO | 399 |
| <i>A Refreshing Twist On The Classic Mojito! This Vibrant Fusion Blends The Bold Flavors Of Fresh Basil Leaves (paan),mint,lime,and Soda,with A Hint Of Sweet Gulkaand.</i> | |





RUM/BRANDY



| | 30 ML | BOTTLE |
|-----------------------------|-------|--------|
| OLD MONK | 149 | 2499 |
| BACARDI WHITE | 149 | 2499 |
| CAPTAIN MORGAN | 149 | 2499 |
| MORPHEUS XO | 149 | 2499 |
| BACARDI BLACK | 169 | 2999 |
| HAVANA CLUB | 299 | 5499 |
| BACARDI 8 YEAR RESERVA OCHO | 349 | 5999 |



COGNAC



| | | |
|--------------|-----|------|
| MARTELL VS | 329 | 5999 |
| HENNESSY VS | 379 | 6999 |
| MARTELL VSOP | 459 | 8999 |



BEER



| | PINT | CAN | BUCKET OF 5 PCS |
|----------------------|------|-----|-----------------|
| KINGFISHER PINT | 299 | | 1399 |
| CORONA PINT | 379 | | 1799 |
| HOEGAARDEN | 379 | | 1399 |
| KINGFISHER ULTRA | | 329 | 1549 |
| BIRA WHITE | | 329 | 1549 |
| BUDWEISER LIGHT | | 329 | 1549 |
| CARLSBERG | | 399 | 1849 |
| BUDWEISER MAGNUM | | 399 | 1899 |
| KINGFISHER ULTRA MAX | | 399 | 1899 |





PAHADI TRADITIONAL CUISINE



ROOTED IN TRADITION PAHADI FOOD. INSPIRED BY NATURE.

PAHADI THALI

799

BHATI KI CHURKANI/ALOO KE GUTKE/CHUNSA / PATAUD/BHATT KE DUBKE/ LAL BHAAT/
MADWA KI ROTI/ MOOLI KHEERA KA SALAD/JHANGORE KI KHEER/ BHAANG OR
BHANJEERA KI CHUTNEY/ PAHADI RAITA.

799

PAHADI THALI

GAHATH KA PHANU/ KAFULI/ JHOLI / ALOO KI THECHAUNI/ PATAUD /LAL BHAAT/
MADWA KI ROTI/ MOOLI KHEERA KA SALAD / JHANGORE KI KHEER / BHAANG OR
BHANJEERA KI CHUTNEY / PAHADI RAITA.

PAHADI THALI

999

KUKUDA (CHICKEN)/ KAFULI/ MACHI TARI / ALOO KI THECHAUNI/ PATAUD /LAL BHAAT/
MADWA KI ROTI/ MOOLI KHEERA KA SALAD JHANGORE KI KHEER / BHAANG OR
BHANJEERA KI CHUTNEY/ PAHADI RAITA.

PHADI THALI

999

SHIKAR (MUTTON) /ALOO KE GUTKE/ MACHA TARI (FISH) / PATAUD /DUBKE/
LAL BHAAT/ MADWAA KI ROTI/ MOOLI KHEERA KA SALAD / JHANGORE KI
KHEER/ BHAANG BHANJEERA KI CHUTNEY/ PAHADI RAITA.



Note: Before placing your order, please inform your server if you have any dietary restrictions.
food allergies, intolerances, or special requirements. Jain dishes can be made to order.
All government taxes are exclusive. A service charge is applicable.

