

WA GWAAN
DOON!!

 menu



REGGAE
CHILLI

CAFE | AL FRESCO DINE-IN | PARTY LAWN

Multi-Cuisine Family Restaurant

Find us://





If you have any concerns regarding food allergies,
please alert your serve prior to ordering.

We levy 5% Service charge for the young boys who serve you.
If you do not wish to pay please inform the service staff.

Prices in indian rupees and applicable to Government taxes

Soup

	☐	☐
Hot & Sour	139/-	159/-
Lung Fung.....	139/-	159/-
Manchow	139/-	159/-
Sweet Corn	139/-	159/-

Ultra Thin Crust Eggless Base

Pizza Margherita.....	249/-	
Tomato base topped with mozzarella cheese.		
Pizza Verde.....	249/-	
Assorted vegetables with cheese.		
Pizza Mexicana.....	249/-	
Green chilli, jalapeno, herbs & oregano.		
Paneer Tikka Pizza.....	289/-	
Cottage cheese with sauces, herbs & oregano.		
Chicken Tikka Pizza.....	329/-	
Filled with mouth watering chicken & cheese.		
Pizza Pepperoni.....	329/-	
Tomato, mozzarella, black olives, pepperoni & jalapenos.		
Reggae Chilli Special Non-Veg Pizza.....	369/-	
Chef's Special.		
Butter Chicken Pizza.....	339/-	
Classic Butter Chicken On A Pizza		

Sandwich

	☐	☐
Plain Sandwich	129/-	149/-
Cheese Grilled Sandwich	199/-	249/-
Potato Fries	199/-	

Pasta

White Sauce Pasta	259/-	299/-
Red Sauce Pasta	259/-	299/-



Vegetarian

TANDOORI

- ❖ **Paneer Tikka (Achari/ Hariyali/Malai).....249/-** 🌟
Cottage cheese - choice of flavour.
- ❖ **Paneer Gilafi Seekh.....279/-**
Minced cheese cooked in tandoori skewer in clay oven, coated with chopped bell peppers.
- ❖ **Paneer Seekh Kebab.....249/-**
Chopped assorted vegetables and paneer in Indian spices & cooked in clay oven.
- ❖ **Corn Seekh Kebab.....229/-**
Mouth watering kebabs made with a mixture of spiced sweet corns and mashed potatoes, brushed up with a combination of butter & chilli powder.
- ❖ **Stuffed Mushroom Tikka.....249/-**
Mushrooms stuffed with bell peppers, mushroom, cheese & cooked in a creamy sauce.
- ❖ **Achari Mushroom Tikka.....229/-** 🌟
Marinated button mushrooms in a blend of yogurt, spices and Indian pickle with diced onions and other vegetables.
- ❖ **Tandoori Broccoli.....299/-**
A popular marinade with a piquant blend of spices, broccoli & yogurt.



- ❖ **Achari Soya Chaap**.....249/- 
Indian pickle flavoured soya cubes tikka with a blend of spices.
- ❖ **Afghani Soya Chaap**.....299/-
Soya chaap in a flavoursome marinade of yogurt, cream and spices, a meal full of protein.
- ❖ **Malai Chaap**.....289/-
Soya chaap cooked in creamy and wildly spiced flavours, made with rich malai or cream.
- ❖ **Tandoori Soya Chaap**.....249/-
Soya chunks mixed with a marination of hung curd, a blend of spices, butter & cream, served with mint chutney.
- ❖ **Hariyali Soya Chaap**.....249/-
Soya chunks mixed with a marination of hung curd and spinach purée in blend of spices, butter & cream, served with mint chutney.
- ❖ **Veg Seekh Kebab**.....199/-
Traditional Indian seekh kebab.
- ❖ **Veg Platter**.....499/-



Non-Vegetarian

TANDOORI

- ❖ **Tandoori Chicken**.....299/- (Half) 459/- (Full) 🍗
Flavoured in hung curd & a blend of Indian spices.
- ❖ **Chicken Tikka Achari**.....349/- 🍗
Boneless chicken with a blend of spices & flavour of pickles.
- ❖ **Chicken Lehsuni**.....349/- 🍗
Chicken marinated in ginger, garlic, chilli pickle with curd and spices.
- ❖ **Chicken Mint Tikka**.....349/-
A North Indian cuisine made with boneless chicken pieces, whisked eggs, lime juice, cheese spread and the star ingredient mint.
- ❖ **Tangadhi Kebab** 369/-
Finger licking kebabs made with chicken drumsticks, spices, curd, and cream grilled over tandoor, served with mint chutney.
- ❖ **Achari Tangadhi Kebab**.....369/- 🍗
Tangadhi kebab with an achari flavour.
- ❖ **Chicken Gilafi Seekh**.....369/-
Marinated minced chicken with chopped vegetables, a healthy meal, less fried.
- ❖ **Chicken Afghani**.....369/-
Marinated in a rich creamy texture made with cashew nut paste, lime juice, cream & cheese baked to perfection with a smoky rich taste.



Non-Vegetarian

T A N D O O R I

- ❖ **Chicken Kali Mirch Tikka**.....349/-
Thickly marinated chicken pieces cooked in black pepper and yogurt.
- ❖ **Fish Ajwain Tikka**.....369/-
Spicy fish tikka marinated with a combination of yogurt & spices infused with slight flavour of ajwain, grilled or shallow fried to perfection.
- ❖ **Fish Tikka Achari**.....369/-
Basa Fish Chunks with flavour of pickles, cooked to perfection in clay oven.
- ❖ **Murg Malai Tikka**.....369/-
Chicken tikka cooked in a creamy cashew nut marinade.
- ❖ **Chicken Seekh**.....299/-
Minced chicken flavoured with Indian herbs & spices.
- ❖ **Mutton Seekh**.....399/-
Minced mutton flavoured with Indian herbs & spices.



Vegetarian

- ❖ Dahi Ke Kebab.....269/-**
Deep fried curd based tikki with pure Indian flavours.
- ❖ Kurkure Kebab.....229/-**
Chef's special.
- ❖ Crispy Honey Chilli Potato.....229/-**
Crispy fries tossed in honey & chilli, topped with sesame seeds.
- ❖ Chilli Paneer.....269/-** 🌶️
Cubed cottage cheese, assorted peppers & onion in hot garlic sauce.
- ❖ Chilli Garlic Mushroom.....269/-** 🌶️
Crispy deep fried mushrooms tossed in chilli garlic sauce.
- ❖ Veg Manchurian (Dry/Gravy).....249/- 269/-**
Chinese flavoured vegetable shots cooked with a spicy & tangy sauce.
- ❖ Chinese Wok Salt & Pepper.....249/-**
Crispy assorted vegetables tossed with onion, salt & pepper.
- ❖ Crispy Vegetables.....229/-**
Deep fried vegetables in Chinese sauce.



Non-Vegetarian

- ❖ Crispy Honey Chilli Chicken349/-**
 Succulent chicken chunks with assorted bell peppers, onion, tossed in honey & chilli garlic sauce.
- ❖ Chicken Wings Fry.....349/-**
 Fried chicken wings marinated in buttermilk, coated in seasoned flour & deep fried to golden brown perfection.
- ❖ Chicken Manchurian.....329-339/-**
 Chinese flavoured chicken dumplings cooked with a spicy & tangy sauce.
- ❖ Chilli Chicken (Dry/Gravy).....329/-** 🌶️
 Chicken chunks with assorted bell peppers & onion with chilli garlic sauce.
- ❖ Chicken 65.....349/-** 🌶️
 Traditional South Indian dish with coconut, mustard seeds & curry leaves.
- ❖ Chicken Salt & Pepper.....329/-** 🌶️
 Deep fried chicken tossed with spring onions and salt & pepper.
- ❖ Chicken Lollypop.....349/-** 🌶️
 Pieces of chicken wings dipped in ginger garlic sauce - sweet & tangy.
- ❖ BBQ Chicken Wings.....349/-** 🌶️
 Crispy baked chicken wings smothered in a sweet & tangy BBQ sauce.
- ❖ Chilli Fish.....399/-** 🌶️
 Fish cubes marinated in chilli, spices, lemon juice and seasoned with garlic & cloves.

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REGGA
CHILLI

- ❖ **Palak Paneer**.....269/-
Paneer simmered in a smooth, spicy & delicious spinach gravy.
- ❖ **Paneer Bhurji**.....289/-
Scrambled paneer sautéed with onions & tomatoes with a blend of Indian spices.
- ❖ **Matar Paneer**.....269/-
A curry dish made with paneer cubes, green peas and a blend of spices cooked under a tomato & onion based gravy.
- ❖ **Matar Mushroom**.....299/-
Button mushrooms cooked with green peas & a blend of Indian spices, semi gravy.
- ❖ **Paneer Kali Mirch**.....269/- 🌟
Finger licking onion and curd based gravy made with paneer in black pepper.
- ❖ **Shahi Paneer**.....269/-
Paneer prepared in a creamy gravy with nuts, onions and spices.
- ❖ **Paneer Khurchan**.....269/-
A semi dry curry made with paneer in a tomato, onion, capsicum base.
- ❖ **Paneer Butter Masala**.....269/-
Gravy based paneer dish, a combination of chopped masala and cashew nut gravy.
- ❖ **Paneer Lababdar**.....289/-
Chopped onion, capsicum tossed in rich cashew nut gravy.
- ❖ **Paneer Changezi**.....269/-
Diced onion & paneer cooked in an onion and cashew nut gravy.
- ❖ **Paneer Kadhahi**.....269/-
Cottage cheese and a blend of spices cooked in hot kadhahi gravy.
- ❖ **Paneer Do Pyaza**.....269/-
Diced onion & paneer cooked in an onion & cashew nut gravy.
- ❖ **Paneer Makhani**.....269/-
A delicious curry made by cooking paneer in a creamy and buttery tomato gravy.
- ❖ **Palak Mushroom**.....249/-
A creamy & healthy preparation of spinach, simmered along with spices & roasted mushrooms.



- ❖ Veg Jalfrezi.....209/-**
 Stir fried vegetable dish sautéed on high flame with regular spice blend spiked up with green chillies & ginger.
- ❖ Veg Kadhai.....209/-**
 A delicious Indian dish comprising of a mixture of veggies, cooked in a spicy curry flavour with a special kadhai masala.
- ❖ Aloo Jeera.....199/-**
 A classic potato recipe loaded with fresh herbs, naturally gluten free and vegan.
- ❖ Kashmiri Aloo Dum.....249/-**
 Baby potatoes simmered (dum cooked) in a spicy curd based gravy or sauce, authentically sour & spicy.
- ❖ Matar Aloo.....199/-**
 A north Indian curry made with potatoes, peas, onions, tomatoes, spices & herbs.
- ❖ Mix Veg.....219/-**
 A mixture of vegetables in traditional onion-tomato base.
- ❖ Gobhi (Adraki/Matar).....199/-**
 A lip smacking recipe with cauliflower, ginger/peas in a blend of indian onion tomato base.
- ❖ Mushroom Masala.....249/-**
 Semi dry gravy made with mushrooms, onions, tomatoes, spice & herbs.
- ❖ Veg Kofta.....209/-**
 Delicious & creamy kofta made with mix vegetables, spices & herbs.
- ❖ Malai Kofta.....299/-**
 Fried potato & paneer balls in a rich & creamy gravy, semi dry.
- ❖ Soya Chaap Masala.....249/-**
 Delicious creamy semi dry gravy made with soya bean chunks into a blend of spices.
- ❖ Dal Tadka.....229/-**
 Creamy lentils with tempered smoky flavours.
- ❖ Dal Makhani.....249/-**
 Soaked black lentils & kidney beans with a blend of Indian spices.
- ❖ Reggae Chilli Special Dal.....249/-**
 Reggae special dal cooked with extra hot spice in desi ghee.

- ❖ **Chicken Masala**.....349/- 🌶️

Marinated chicken cooked in a spicy chicken masala and an onion-tomato based gravy.
- ❖ **Chicken Korma**.....389/-

Boneless chicken thighs gently simmered in a rich creamy sauce creating layers of sweet & spicy flavours.
- ❖ **Chicken Kali Mirch**.....349/- 🌶️

Black pepper chicken curry simmered in a rich and creamy gravy.
- ❖ **Chicken Do Pyaza**.....349/-

Diced onion with bone chicken cooked in an onion & cashew nut gravy.
- ❖ **Chicken Saag Wala**.....349/-

A light curry dish with a flavour sauce made with a blend of spices, fresh spinach and fried chicken.
- ❖ **Chicken Curry**.....329/- 🌶️

Chicken stewed in an onion tomato based gravy with a blend of Indian spices.
- ❖ **Chicken Rogan Josh**.....349/- 🌶️🌶️

Chicken cooked with perfection with onion & Indian whole spices.
- ❖ **Chicken Khurchan**.....349/-

Boneless chicken with strong flavour of ginger, garlic & lemon in a creamy textured semi dry gravy.
- ❖ **Butter Chicken**.....349/-

Roasted tandoori chicken cooked in a creamy tomato gravy topped with butter and a hint of kastoori methi.
- ❖ **Kadhai Chicken**.....349/-

Bone chicken in flavours of tomato, onion & capsicum cooked hot in kadhai gravy.
- ❖ **Chicken Tikka Masala**.....359/- 🌶️🌶️

Chicken tikka cooked in onion, capsicum & tomato spiced gravy.
- ❖ **Chicken Lababdar**.....359/-

Chopped onion & capsicum with bone chicken cooked in lababdar curry.
- ❖ **Chicken Changezi**.....349/- 🌶️

Diced onion & pepper with bone chicken cooked in Indian spices with a hint of cashew nut gravy.
- ❖ **Chicken Rara**.....399/- 🌶️

Tender minced bone chicken cooked in handi.

Non-Vegetarian

- ❖ **Mutton Rara**.....549/- 🌟
Tender minced lamb cooked in handi.
- ❖ **Mutton Rogan Josh**.....449/- 🌟🌟
Lamb cooked with perfection with onion & Indian whole spices.
- ❖ **Mutton Do Pyaza**.....449/-
Tender lamb flavoured with lots of Indian spices & onion.
- ❖ **Mutton Saagwala**.....449/-
A light curry dish with a flavour sauce made with a blend of spices, fresh spinach and juicy mutton.
- ❖ **Mutton Kadhai**.....449/- 🌟
Lamb cooked with onion tomato & a blend of Indian whole spices.
- ❖ **Mutton Curry**.....449/- 🌟
Delicious soft & tender chunks of lamb meat in indian spiced flavour & onion tomato gravy.
- ❖ **Fish Curry**.....449/-
Fish slices cooked in a blend of wholesome spices, herbs, coconut powder and curry leaves.
- ❖ **Fish Tikka Masala**.....489/- 🌟

MAIN COURSE



Vegetarian

- ❖ **Pan Fried Noodles in Hot Garlic/Chilli Bean Sauce**.....199/-
Crispy pan fried noodles with assorted vegetables.
- ❖ **Reggae Special Noodles**.....249/-
Noodles cooked with cabbage, carrots, bell peppers & mushrooms.
- ❖ **Hakka Noodles**.....199/-
Noodles cooked with carrots, capsicum & onions.
- ❖ **Chilli Garlic Noodles**.....199/-
Noodles cooked with assorted vegetables, red chilli & garlic.
- ❖ **Veg Fried Rice**.....179/-
Vegetables & rice.

Non-Vegetarian

- ❖ **Egg Fried Rice**.....199/-
Noodles cooked with scrambled eggs with vegetables.
- ❖ **Chicken Fried Rice**.....249/-
Noodles cooked with boneless chicken with vegetables.
- ❖ **Chicken Schezwan Rice**.....249/-
Boneless chicken, vegetables with schezwan sauce.
- ❖ **Chicken Chilli Garlic Noodles**229/-
Noodles cooked with assorted vegetables, garlic, red chilli and fried chicken chunks.
- ❖ **Chicken Hakka Noodles**229/-
Noodles cooked with carrots, capsicum, onions and fried chicken chunks.
- ❖ **Reggae Special Chicken Noodles**.....299/-
Noodles cooked with cabbage, carrots, bell peppers & boiled chicken.



Vegetarian

❖ Plain Tandoori Roti.....	25/-
❖ Butter Tandoori Roti.....	30/-
❖ Missi Roti.....	49/-
❖ Tawa Roti.....	20/-
❖ Butter Tawa Roti.....	25/-
❖ Garlic Tandoori Roti.....	55/-
❖ Rumali Roti.....	35/-
❖ Plain Naan.....	40/-
❖ Butter Naan.....	50/-
❖ Garlic Naan.....	70/-
❖ Stuffed Naan.....	90/-
❖ Paneer Naan.....	99/-
❖ Aloo Naan.....	70/-
❖ Cheese Naan.....	129/-
❖ Chilli Cheese Naan.....	150/-
❖ Lachcha Parantha.....	45/-
❖ Aloo Parantha.....	90/-
❖ Lal Mirch Parantha.....	50/-
❖ Green Chilli Parantha.....	99/-
❖ Pudina Parantha.....	50/-
❖ Ajwain Parantha.....	50/-
❖ Paneer Pyaz Parantha.....	129/-
❖ Paneer Parantha.....	139/-
❖ Pyaaz Parantha.....	109/-
❖ Assorted Bread Basket.....	199/-
1 Roti, 1 Naan, 1 Missi, 1 Lachcha, 1 Stuffed Naan.	
❖ Stuffed Kulcha.....	90/-
❖ Paneer Kulcha.....	90/-

Non-Vegetarian

❖ Chicken Keema Naan.....	175/-
❖ Mutton Keema Naan.....	199/-
❖ Chicken Parantha.....	175/-

BREADS

Vegetarian

◆ Steamed Rice.....	149/-
◆ Jeera Rice.....	169/-
◆ Schezwan Rice.....	179/-
◆ Veg Pulao.....	189/-
◆ Peas Pulao.....	189/-
◆ Veg Biryani.....	249/-

Non-Vegetarian

◆ Egg Biryani.....	229/-
◆ Chicken Biryani.....	299/-
◆ Mutton Biryani.....	349/-



