

## **STARTERS**

### **SHOLEY KE DARMIYAN HATHIYAR-E SUBZ**

<b>CAPTAIN'S KEBAB PLATTER</b> Assorted veg kebabs platter with different dressings	₹ 650
<b>CAPTAIN'S SPECIAL PLATTER</b> Assorted veg tikka platter with different dressings	₹ 650
<b>PANEER MALAI TIKKA</b> Roasted cottage cheese with creamy texture	₹ 550
<b>PANEER TIKKA</b> [8 pieces]	₹ 500
<b>STUFFED PANEER TIKKA</b> [8 pieces]	₹ 550
<b>CHOICE OF SOYA CHAAP</b> Malai/Achari/ Afghani/ Masala	₹ 450
<b>DAHI KE SHOLEY</b> Jumbo bread stuff with yogurt & topped ginger, green chilli	₹ 400
<b>CHEESE CHILLY SEEKH KEBAB</b> Roasted cottage cheese with aromatic spices	₹ 425
<b>VEGETABLE SEEKH KEBAB</b> Minced vegetable with aromatic spices	₹ 425
<b>TANDOORI SALAD</b> Marinated assorted veg. mushroom, soya, pineapple, paneer & potato treated with honey	₹ 500
<b>TANDOORI ALOO</b> Marinated stuffed potatoes cooked in tandoor	₹ 400

## **STARTERS**

### **SHOLEY KE DARMIYAN HATHIYAR KE SHIKAR**

<b>KARGILI CHICKEN TIKKA KEBAB</b> Mild spicy boneless chicken garnished with layer of egg	₹ 625
<b>TANGRI KEBAB</b> Chicken leg piece Marinated with creamy texture	₹ 680
<b>MURG TIKKA AAP KI PASAND</b> Malai /Kalimirch /Peshawari /Achari /Haryali /Lehsuni choice of boneless chicken [8 pieces] cooked to perfection in your choice of marination	₹ 650

<b>FISH GARLIC</b> Fried Fish with garlic sauce spicy	₹ 550
<b>CHICKEN SPRING ROLL</b> Minced served with garlic sauce	₹ 450
<b>SESAME HONEY CHILLI CHICKEN</b> Toasting honey chilli sauce and cooked with onion and sesame seeds	₹ 600

## **CHINESE & THAI WEAPONARY**

### **MAIN FORCES**

### **VEGETARIAN**

<b>VEG SCHEZWAN ALMOND</b> Mixed vegetables prepared with almond dressing	₹ 500
<b>VEG HOT GARLIC SAUCE</b> Mix chinese vegetables mashroom, baby corn, served in hot garlic sauce	₹ 500
<b>WOK COMBINATIONS</b> Delicious medley of fried rice and noodles with cottage cheese, mushrooms and vegetables	₹ 450
<b>MUSHROOM FRIED RICE</b> Mix Chinese Vegetable Mushroom Along with Cooked Rice	₹ 450
<b>VEG MANCHURIAN (DRY/GRAVY)</b> Soft vegetable dumplings quick fried and served in manchurian sauce	₹ 400
<b>BABY CORN IN MUSHROOM SCHEZWAN SAUCE</b> Blissful taste of baby corns in mushroom sauce	₹ 450
<b>TRIPLE SCHZWAN FRIED RICE</b> Combination of fried rice and fried noodles with chinese gravy	₹ 450
<b>SWEET &amp; SOUR VEGETABLES</b> Seasonal vegetables in tangy sweet and sour sauce	₹ 450
<b>THAI GREEN CURRY</b> Mixed of lemon grass, galangal, coconut milk served with rice	₹ 450
<b>THAI RED CURRY</b> Mixture of red chillies, galangal, coconut milk served with rice	₹ 450

## **SOUPS AND SHORBAS**

### **VEGETARIAN**

<b>CREAM OF TOMATO</b> A creamy soup delight recipe with rich taste of fresh plum tomatoes	₹ 130
<b>MANCHOW</b> Finely chopped veggies are simmered in a broth which contains generous helpings of ginger, garlic and Paneer Mushroom.	₹ 130
<b>HOT 'N' SOUR</b> A 'fat free' spicy aromatic soup flavored with simmered with mushrooms and Paneer.	₹ 130
<b>LEMON CORIANDER</b> Fragrant lemon grass, coriander and piquant chilies make this clear soup very appetizing.	₹ 130
<b>LUNG FUNG</b> Thick mushroom soup made with lemon, chili peppers and chinese vegetables with Corn Mild Spicy	₹ 130
<b>SWEET CORN</b> Delicately flavored broth that has carrots, corn kernels, cabbage and beans going into it.	₹ 130
<b>VEG NOODLES</b> Mix vegetable and Boiled noodles Mild spicy	₹ 130
<b>TOMATO DHANIYA SHORBA</b> Shorba combines the goodness of tomatoes and coriander	₹ 130
<b>VEGETABLE SHORBA</b> Vegetable stock treated with lemon and coriander	₹ 130
<b>MINESTRONE</b> Vegetable with amul cheese & spicy tomato base	₹ 130
<b>VEG CLEAR SOUP</b> Horde of Veggies to refresh your palate with pappy flavours of Mild Spicy.	₹ 130



## **(NON VEG)**

<b>GOSHT HYDERABADI BIRYANI</b>	<b>₹ 750</b>
Basmati rice cooked in lamb on dum with hyderabadi whole spices, mint and curd	
<b>CHICKEN HYDERABADI BIRYANI</b>	<b>₹ 700</b>
Chicken and basmati rice prepared with typical awadhi dum	
<b>CHICKEN TIKKA BIRYANI</b>	<b>₹ 700</b>
<b>EGG DUM BIRYANI</b>	<b>₹ 550</b>
Basmati rice cooked in egg on dum with hyderabadi whole spices, mint and curd	

**(Note : Only for Takeaway)**

## **THALI**

<b>GHAR KI THALI</b>	<b>₹ 250</b>
Yellow Dal, Dry Seasonal Veg, Raita, Pickle, Salad, 4 Tawa Roti, Jeera Rice, Gulab Jamun (1pc)	
<b>DELUXE THALI</b>	<b>₹ 350</b>
Dal Makhani, Paneer Dish, Mix Veg, Raita, Pindi Chana, Pickle, Salad, 2 Butter Naan, Jeera Rice, Gulab Jamun (1pc)	
<b>NON VEG THALI</b>	<b>₹ 400</b>
Dal Makhani, Mix Veg, Chicken Curry, Raita, Pickle, Salad, 2 Lachha Paratha, Jeera Rice, Gulab Jamun (1pc)	

## **BREADS**

<b>ASSORTED BREAD BASKET</b>	<b>₹ 375</b>
Tandoori, laccha, pudina, missi, plain naan, butter naan one each	
<b>STUFF NAAN</b>	<b>₹ 120</b>
<b>BUTTER NAAN</b>	<b>₹ 90</b>
<b>GARLIC NAAN</b>	<b>₹ 95</b>
<b>LACHHA/PUDHINA PARANTHA</b>	<b>₹ 90</b>
<b>MIRCHI PARANTHA</b>	<b>₹ 90</b>
<b>RUMALI ROTI</b>	<b>₹ 90</b>
<b>BUTTER ROTI</b>	<b>₹ 70</b>
<b>MISSI ROTI</b>	<b>₹ 75</b>
<b>PLAIN NAAN</b>	<b>₹ 75</b>
<b>TANDOORI ROTI</b>	<b>₹ 40</b>
<b>TAWA ROTI</b>	<b>₹ 35</b>
<b>STUFF KULCHA</b>	<b>₹ 120</b>

VEG AMERICAN CHOP-SUEY	₹ 400
Classic fried noodles topped with sweet & sour sauce	

SINGAPORI NOODLE	₹ 400
Bell pepper with chinese vegetable and dry fruits	

CHILLI GARLIC NOODLES / RICE	₹ 400
Spicy stir-fried garlic noodles	

HONG KONG NOODLES	₹ 400
Spicy stir-fried dry fruits	

PANEER FRIED RICE	₹ 400
Cottage chesee fried with boiled rice	

VEG NOODLE	₹ 350
Noodle with vegetable and tossed with chinese sauce	

SCHEZWAN FRIED RICE	₹ 400
Cooked rice with schezwan spicy sauce & Chiness Vegetable	

HAKKA NOODLES	₹ 350
Noodles with vegetables, mushroom, paneer, baby corn & tossed with chinese sauce	

## ITALIAN ARSENAL

### PASTA

PASTA BECHAMEL	Veg.	Non
(Penne / white sauce and mushrooms/chicken)	₹ 350	₹ 400

PASTA ARRABITA	₹ 330	₹ 380
(Penne/ scrumptious tomato and garlic sauce)		

BASIL PESTO	₹ 330	₹ 380
(Penne/ pesto (basil) sauce)		

## CHINESE & THAI WEAPONARY

### MAIN FORCES

### NON-VEGETARIAN

NON VEG WOK COMBINATION	₹ 600
Delicious medley of fried rice & noodles with chicken/mutton and egg	

## **SOUPS AND SHORBAS**

### **NON-VEGETARIAN**

<b>CHICKEN TALUMEN</b> Recipe prepared from chicken stock. soy sauce, pepper, sugar, noodles and shredded chicken	₹ 160
<b>CHICKEN MANCHOW</b> It is a dark brown soup prepared with various vegetables, scallions, and chicken thickened with stock	₹ 160
<b>CHICKEN HOT &amp; SOUR</b> Healthy recipe with shredded chicken which is sure to tingle your senses.	₹ 160
<b>CHICKEN LUNG FUNG</b> Thick soup chili peppers, and chinese vegetables	₹ 160
<b>CHICKEN SWEET CORN</b> Chicken, simmered with sweet corns and various other ingredients.	₹ 160
<b>CHICKEN STOCK</b> Chicken, simmered and various other ingredients [Coriander and White Pepper].	₹ 160
<b>CREAM OF CHICKEN</b> Diced chicken prepared in milk & butter with pappy flavours	₹ 160

## **SPECIALISED CAFÉ WEAPONARY**

### **VEG PLATTERS**

<b>TANDOORI SIZZLER VEG</b> Vegetables with paneer served on sizzler plate	₹ 700
<b>CHINESE SIZZLER VEG</b> Exotic chinese items served on a sizzler plate	₹ 700

### **NON VEG PLATTERS**

<b>NON VEG SIZZLER</b> Assorted tikka served on sizzler plate	₹ 1200
<b>CHINESE SIZZLER NON VEG</b> Chinese style sizzler with chicken fried rice, chicken manchurian, chicken noodles & chilli chicken	₹ 900



<b>GOSHT AAP KI PASAND</b> Gosht curry / palak gosht/ Matton Rogan Josh	₹ 670
<b>MUTTON KOLHAPURI</b> Mutton cooked with hot spices	₹ 670
<b>KEEMA KALEGI</b> Minced lamb with liver in north indian gravy	₹ 750
<b>MURG AAP KI PASAND (BONELESS)</b> Lababdar/tikkamakhani/korma /kali mirch/ punjabi masala/patiyala	₹ 600
<b>MURG HANDI LAZEEZ</b> Boneless chicken in yellow gravy with aromatic whole spices	₹ 650
<b>CHICKEN RARA</b> Chicken prepared with brown gravy and minced chicken	₹ 700
<b>CHICKEN CHANGEZI - DAHI WALA</b> Chicken cooked in mild spices and yogurt marination	₹ 650
<b>MURG AAP KI PASAND ( WITH BONE)</b> Kadhai/butter chicken/hydrabadi/curry/masala/takatak	₹ 650
<b>BHUNA CHICKEN</b>	₹ 650
<b>SULTAN- E- SAMUNDER</b> Bengali/goan/punjabi fish prepared in typical regional style	₹ 650
<b>ANDE KA FUNDA</b> Stir fried eggs [4 pcs] prepared in your choice of gravy (palak/onion & tomato) with peas	₹ 450

## **BASMATI BULLETS** **(VEG)**

<b>VEG/HYDERABADI DUM BIRYANI</b> Basmati rice recipe that is cooked on dum over slow fire	₹ 520
<b>SOYA CHAAP TIKKA BIRYANI</b>	₹ 520
<b>KASHMIRI PULAO</b> Kashmiri rice preparation with spices nuts and cottage cheese	₹ 500
<b>MATAR PULAO</b> Peas and spices jazz up plain rice to make a delicious pulao.	₹ 400
<b>STEAM RICE</b> Boiled basmati rice with refreshing fragrance.	₹ 220
<b>JEERA RICE</b> Boiled basmati rice, fried with jeera	₹ 250

FISH TIKKA AAP KI PASAND	₹ 650
Achari/Lehsuni /Banjara/Masala/Malai	
FISH AMRITSARI	₹ 650
Fish marinated & prepared in punjabi style [8pcs]	
TANDOORI CHICKEN	Half ₹ 500 Full ₹ 950
Tandoori chicken marinated in chilli and yoghurt , slow cooked over charcoal fire	
AFGHANI CHICKEN	4 pcs ₹ 650 8 pcs ₹ 1200
Cooked with Cashew souce	
TIKKA DHAMAKEDAR (non veg. platter)	8 pcs ₹ 650 16 pcs ₹ 1200
Assorted murgh tikka & fish tikka, Mutton Seekh platter with exotic dressings	
Mutton Seekh Kabab	8 pcs ₹ 650 16 pcs ₹ 1200

## OTHER SNACKS

FRENCH FRIES	₹ 200
	Veg Non-veg
CUTLETS	₹ 200 ₹ 300
CHAAT OF YOUR CHOICE	₹ 200 ₹ 300
[Aloo/chana/peanut/chicken]	
OMELLTE OF YOUR CHOICE	₹ 200 ₹ 300
Mushroom/chicken/tomato/onion/cheese/Masala	
FRENCH TOAST	₹ 320
Bread + Marinated with Butter Egg & Cheese	
MASALA PAPAD	₹ 80 ₹ 120
ROASTED / FRY PAPAD [4 Pcs]	₹ 60
EGG BHURJI [4 Pcs.]	₹ 200 ₹ 300
Mushroom/chicken/tomato/onion/cheese/Masala	

## ARTILLERY FIRE (SALADS AND YOUGHURT)

RUSSIAN SALAD	₹ 200
KIMCHI SALAD	₹ 150
RAITA OF YOUR CHOICE	₹ 150
[Bundi, mix. cucumber, Pineapple/tadka]	

P.T.O.



<b>COCKTAIL CHILLI</b> Paneer, Mushroom, Baby Corn, Pineapple mixed with spicy garlic sauce	₹ 400
<b>SESAME HONEY CHILLY POTATO</b> Baked potatoes, tossed in a sweet and hot sauce and cooked with capsicum/sprinkled with toasted sesame seeds	₹ 400
<b>CHILLY POTATO</b> Potato with vegetables with spicy sauce	₹ 400
<b>HONEY CHILLY CAULIFLOWER</b> Crispy cauliflower with honey chilly sauce	₹ 375
<b>SPRING ROLLS</b> Fresh vegetables wrapped in rice paper	4pcs ₹ 180    8pcs ₹ 350
<b>VEG BULLETS</b> Crispy vegetable Served with garlic sauce	₹ 300

## **CHINESE & THAI WEAPONARY**

### **APPETIZERS**

### **NON-VEGETARIAN**

<b>CHILLI CHICKEN</b> Baked chicken, hot sauce and cooked with capsicum sprinkled onion with toasted Spicy sauce	₹ 600
<b>DRUMS OF HEAVEN</b> Chicken wings, spiced up and deep fried with Schezwan sauce	₹ 600
<b>CHICKEN BALLS</b> Minced chicken spiced up and tossed in chef special sauce	₹ 600
<b>GARLIC CHICKEN</b> Chicken marinated with chopped garlic ginger & cooked in spicy chinese sauce	₹ 600
<b>CHICKEN 65</b> Chicken mix with yogurt and tempered with curry leaves	₹ 600
<b>CHICKEN MANGOLIAN</b> Fired chicken with chinese sauce & mild spicy lemon sweet chilly sauce	₹ 600
<b>FISH SCHEZWAN PEPPER</b> Fried Fish with Ginger and garlic mild spicy sauce	₹ 600
<b>CHILLY FISH</b> Deep fried fish tossed in a hot sauce	₹ 550
<b>FISH MANGOLIAN</b> Fried fish with chinese sauce & mild spices lemon sweet chilly sauce	₹ 550

P.T.O.

## PIZZAS

MARGHERITA	₹ 300
VEGGIE FEAST PIZZA	₹ 350
CHICKEN FEAST PIZZA	₹ 450

## MOMOS

	VEG	NON VEG
STEAMED MOMOS (10 PCS)	₹ 200	₹ 250
FRIED MOMOS (10 PCS)	₹ 220	₹ 300
TANDOORI MOMOS (10 PCS)	₹ 220	₹ 300

## SPECIALISED CAFÉ WEAPONARY NON VEG

KEEMA PAV Served with butter grilled pav and kuchumber salad	₹ 350
FISH & CHIPS Marinated with Mustard & Tartar Sauce	₹ 550
BEER BATTERED FISH CHIPS Fried fish finger with base consisting beer	₹ 450
CRUMBED CHICKEN TENDERS (6 PCS) Crispy garlic fried chicken served with creamy dips	₹ 400
FRIED CHICKEN (6 PCS) Crispy garlic fried chicken served with crumb fried	₹ 600
CHICKEN AUGRATIN Dice chicken with creamy sauce baked with cheese	₹ 550

GREEN SALAD ₹ 130

LACHHA ONION IN LIME ₹ 100

## **MUGHLAI WEAPONARY**

### **BADA-KHANA VEGETARIAN**

CAPTAIN'S SPL - DAL KHURCHAN ₹ 375  
Chef's special secrete recipe of mix dal

DAL BUKHARA ₹ 375  
A harmonious blend of black lentil, tomatoes, ginger and garlic, simmered overnight on slow charcoal fire, finished with cream and served with unsalted butter.

DAL MAKHANI ₹ 375  
Simmered black lentils prepared whole night in milk and cream with indian spices

DAL FRY – ARHAR ₹ 350  
Tempered lentils prepared in butter, cumin, onion, tomato

KADHAI KE KAMAAL ₹ 470  
Cottage cheese (paneer) / mushroom delicious preparation with capsicum

KALEJI PANEER ₹ 470  
Diced cottage cheese prepared in onion tomato gravy

PANEER LABABDAAR ₹ 520  
Paneer prepared in cashew and tangy tomato gravy

PANEER TIKKA MASALA ₹ 520  
Cottage cheese stuffed with cashew nuts prepared in red gravy

PANEER LAJIJ ₹ 550  
Cottage cheese & spinach in Thick Yellow Creamy Gravy

SHAHI PANEER ₹ 520  
Cottage cheese in thick gravy of cream, tomatoes and spices

PANEER METHI MASALA ₹ 520  
Cottage cheese, fenugreek prepared in cashew and tomato gravy

PANEER BUTTER MASALA ₹ 520  
Diced cottage cheese prepared with butter and onion tomato gravy

PANEER NARGISI KOFTA ₹ 520  
Mix vegetable / cottage cheese (paneer) dumplings in saffron gravy

SOYA ROGAN JOSH ₹ 470  
Soya chaap marinated with yogurt ground spices coked in thick gravy

SOYA CHAAP TIKKA MASALA ₹ 470  
Soya chaap marinated , roasted in tandoor and freshly prepared gravy



## CORPORATE LUNCH OFFER

### Veg Seating Buffet

₹ 500/- Per Person

Welcome Drink, Choice of any 2 Veg Snacks, 1 Dal, 1 Paneer Delicacy, Pindi Chana, 1 Dry Veg, Raita, Salad, Papad, Breads & Rice, Desert

### Non Veg Seating Buffet

₹ 700/- Per Person

Welcome Drink, 1 Dal, Choice of any 1 Veg Snack & 1 Nonveg Snack, 1 Paneer Delicacy, Chicken Dish, 1 Dry Veg, Raita, Salad, Papad, Breads & Rice, Desert

**Veg Snacks :** Paneer Tikka, Cheese Chilli, Corn Salt Pepper, Honey Chilli Potato, Soya Chaap, Veg Momos

**Nonveg Snacks :** Chicken Tikka, Chilli Chicken, Chilli Fish, Nonveg Momos

## CHINESE & THAI WEAPONARY

### APPETIZERS VEGETARIAN

PANEER SALT AND PEPPER Deep Fried Paneer with Soya Sauce Spicy	₹ 500
PANEER LEMON CHILLY Deep Fried Paneer with Lemon Chilly Sauce	₹ 500
MUSHROOM CHILLY Mushroom Deep fried with chilly sauce	₹ 450
MUSHROOM TANGI Deep fried mushroom with pepper & english vegetable with sweet chilly sauce	₹ 450
MUSHROOM PEPPER FRY Deep fried mashroom with ginger garlic with pappy flavour	₹ 450
PANEER MANGOLIAN Cottage cheese with julienne cut vegetable with lemon & chinese sauce	₹ 500
CHILLY PANEER Mouth melting starter flavored with all the ethnic chinese flavors'	₹ 500
CHEESE CORN ROLL cottage cheese marinated with corn & bread crumbs	₹ 400
PANEER SCHEZWAN cottage cheese marinated with Schezwan spicy sauce	₹ 500
CRISPY VEGETABLE Batter fried vegetables tossed with traditional chinese sauce	₹ 400
CORN SALT AND PEPPER Sweet Corns with the flavor of capsicum and pepper	₹ 400

<b>PALAK AAP KI PASAND</b> Spinach puree in paneer /mushroom/veg kofta/american corn/green peas	₹ 470
<b>TAWA VEG.</b> Assorted vegetables treated shredded with different marinations & fried on tawa	₹ 500
<b>DAMDAAR BHARWAN</b> Whole capsicums/tomato/potato stuffed in different fashion	₹ 450
<b>MATAR SANGAM</b> [Malai methi/mushroom/paneer/mushroom takatak/veg keema] green peas finely treated with various veg combinations of your choice	₹ 470
<b>VEG RENDEZEVOUS</b> Mix vegetables prepared in butter and in typical indian style	₹ 430
<b>ALOO AAP KI PASAND</b> Home recipes of potatoes with coriander & green chili /cauliflower / peas/methi /gobhi adarki prepared with Indian species	₹ 370
<b>CHANA AAP KI PASAND</b> Pindi/masala/palak/home style	₹ 420
<b>VEGETABLE JALFREZI</b> A semi-dry Indian recipe with a mix of vegetable cooked in a tomato gravy	₹ 420
<b>KHUMB MAKKAI HARI MIRCH</b> Mushroom & baby corn with spicy gravy	₹ 450
<b>CHEF SPECIAL VEG</b> Chef's secret recipe	₹ 550
<b>VEG DEWANI HANDI (DRY)</b> Captain's secret recipe	₹ 550
<b>CRISPY BHINDI</b> Dried lady finger marinated with spices crispy fried on tawa	₹ 400

## **MUGHLAI WEAPONARY**

### **BADA-KHANA NON-VEGETARIAN**

<b>GOSHT RARA</b> Lamb prepared with brown gravy and minced mutton	₹ 750
<b>BHUNA GOSHT</b> Lamb meat roasted with oil & whole spices	₹ 670
<b>LAAL MAAS</b> Rajasthani mutton curry prepared in a sauce of curd & hot spices	₹ 670

<b>CHICKEN MANCHURIAN (GRAVY/ DRY)</b> Juicy chicken dumplings in manchurian sauce	₹ 600
<b>CHILLI CHICKEN (GRAVY/ DRY)</b> Juicy chicken pieces wok tossed in hot chili garlic sauce	₹ 600
<b>LEMON CHICKEN</b> Cooked chicken with a Lemon Garlic Flavour	₹ 600
<b>CHICKEN BALLS</b> (Hot garlic/ schezwan/ honey chilli) tender balls of minced chicken in your choice of sauce	₹ 600
<b>SHREDDED CHICKEN</b> Shredded chicken marinated with ginger, garlic & papper	₹ 600
<b>CHICKEN HOT GARLIC SAUCE</b> Tender chicken prepared with hot garlic sauce	₹ 600
<b>CHICKEN AMERICAN CHOP-SUEY</b> Classic fried noodles topped with sweet & sour sauce	₹ 600

## MEETHA TOPKHANA

<b>BROWNIE WITH ICE CREAM</b> Mouthwatering combination of brownie with ice cream	₹ 150
<b>KHAJOORE-E-KHAAS KHEER</b> Light dessert of milk with ground basmati rice/ Khajoor flavored with cardamom Topped with pistachio and almond	₹ 150
<b>GULAB JAMUN WITH ICE CREAM</b>	₹ 150
<b>ICE CREAM OF YOUR CHOICE</b>	₹ 100
<b>PANTHUA GULAB JAMUN (2pcs)</b>	₹ 100
<b>SPECIAL HALWA</b> Gaajar/ Moong Dal	₹ 150
<b>KULFI</b>	₹ 100
<b>KULFI + FALUDA + RABRI</b>	₹ 150