

ACHARI PANEER TIKKA

It is a robust variation of the classic Paneer Tikka where the cottage cheese cubes are flavoured with marination of thick curd, pickling spices.

289

MALAI PANEER TIKKA

Made with cubes of paneer marinated gently in a mix of mild flavourful aromatic spices and cream then cooked in tandoor.

299

AMRITSARI CHAAP

Indulge yourself in a bit of Amritsari taste with Amritsari Chap.

279

AFGHANI CHAAP

This mouth-watering like a bag full of flavours in our mouth, made of soya proteins.

289

VEG SEEKH KEBAB

Native to the Indian subcontinent, made with chopped veggies and Indian spices.

259

MIRCH MAKHMALI SEEKH

Flavoured with onions, garlic, ginger, green chili, herbs, and spices.

269

BURANSHI KHASTA SEEKH

Khastha Seekh is a soft cottage cheese and vegetables with the touch of beetroot.

289

TANDOORI STUFFED MUSHROOM

Stuffed with a flavourful filling of cheese and paneer then coated in a lively mixture of spices.

289

TANDOORI PINEAPPLE

Tandoori Pineapple is a delicious tandoori appetizer where Pineapples are marinated in a spiced yogurt-based marination.

299

CHINESE WORLD

CORN SALT IN PEPPER

A scrumptious appetizer that's Tossed in veggies like capsicum, ginger, spring onion, and more.

239

HONEY CHILLI POTATO

Double fried potatoes coated in a sweet, spicy honey chilli sauce.

239

HONEY CAULIFLOWER

Crispy baked cauliflower tossed in a sweet chilly sauce.

239

CRISPY VEG SALT & PEPPER

Mix of crispy vegetables, such as bell peppers, onions, beans, baby corn and mushrooms, seasoned with salt, pepper, and aromatic spices.

239

CRISPY CHILI BABY CORN

Golden, crispy baby corn is tossed with onion, bell peppers and Chinese sauces.

249

CHILLY MUSHROOM

Chilli mushroom is a delicious vegetarian dish that combines bright Indian and Chinese Flavors.

269



CHILLI GARLIC NOODLES

Noodles cooked with dry red chillies, garlic and red chili sauce for a vibrant and spicy flavour.

229

SCHEZWAN NOODLES

The most flavourful, spicy & hot noodles made using scheszwan sauce.

229

SINGAPOORI NOODLES

The signature curry flavour and yellow hue, Singapore Noodles are made with thin noodles.

229

NOODLES WITH FRIED RICE COMBINATION

Chewy texture of noodles paired with the Savory flavours of fried rice creates a satisfying and flavourful meal.

249

VEG MANCHURIAN GRAVY

Veg Manchurian is an Indo-Chinese semi gravy dish made with deep fried veg balls tossed in a soya sauce based thick gravy.

299

AMERICAN CHOPSUEY

Crunchy veggies tossed in a sweet, tangy, spicy sauce poured over crispy fried noodles.

299

MUSHROOM / BABYCORN / BROCOLLI IN HOT GARLIC SAUCE

Tossed with onions and red peppers, mingled with garlic sauce.

309

PANEER CHILLY GRAVY

Crisp batter fried paneer is tossed in slightly chilli, spicy, hot and tangy chilli sauce.

329

THAI VEG CURRY (RED/GREEN/YELLOW) WITH JASMINE RICE

Traditional Thai green curry is made with a vibrant curry paste, which typically includes coconut paste to get just the right salty and umami Flavors.

379

BHARAT KI SHAAN

ALOO JEERA

Made up of potatoes, cumin seeds and Indian spices.

219

YELLOW DAL TADKA

Cumin, garlic, onion, tomatoes and dried chilli cooked in home style tempered ghee over yellow Arhar dal.

229

DAL MAKHANI

Black lentil delicacy simmered overnight, finished with tomatoes, cream and butter.

249

PUNJABI DAL HANDI

Known for its rich and aromatic Flavors. typically consists of a variety of lentils.

259



APPETIZERS

MASALA PAPAD

Crispy fried papad topped with tangy masala mixture of onions, tomatoes, lemon juice & herbs.

79

FRENCH FRIES PERI PERI

Crispy, and perfectly seasoned served with peri peri seasoning.

139

POTATO WEDGES

Potato wedges are irregular wedge-shaped slices of potato with large and unpeeled, that are fried.

139

CHILLI CHEESE NACHOS

Bed of corn nachos topped with cheese, served with sark sauce.

149

GRILLED COTTAGE CHEESE BURGER

Made with mashed paneer patty served with fries.

179

INDIANA BURGER

A delicious veg patty dressed in a silky-smooth mayo, fresh veggies and wrapped with a soft bun.

199

CHILLY CHEESE TOAST

Bread slice served with cheese, oregano and chilli flakes.

199

CHEESE GARLIC BREAD

Bread smeared with garlic and butter, toasted to perfection with cheese topping.

199

GRILLED VEGETABLE SANDWICH

Grilled Cottage cheese sandwich with mediterranean vegetables & fries.

229

FALAFEL CHEESE BURGER

Made with chickpeas, herbs, and spices served with potato. wedges.

239

SPINACH CORN SANDWICH

Veggie sandwich made with spinach and corn served with French fries.

239

VEG GOLD COIN

Deep fried bread coins topped and coated with white sesame seeds along with spiced mix veggies.

239

MEXICAN TACO'S

Small hand-sized corn or wheat tortilla topped with exotic veg filling.

249

THAI SPRING ROLL

Crispy and deep fried rolled stuffed with glass noodle and veggies served with hot garlic sauce.

249

ROYAL HARA BHARA KEBAB

Snack made with spinach, potatoes, peas, paneer, spices and herbs.

259



DAHI KEBAB

Vegetarian North Indian kababs made up with yogurt, spices, herbs and paneer.

259

FLAT BREADS

MARGHERITA PIZZA

Thin crust pizza with tomato sauce, fresh basil and cheese.

329

SPINACH CORN PIZZA

Fresh spinach with magic of ender corn topped with cheese baked to perfection and sprinkles with chef's special herbs.

339

RAINBOW TAX MAX PIZZA

Origin consisting of a flattened bread dough topped with chef special topping.

339

CHEESE CORN PIZZA

Cheese corn pizza is a delightful combination of mozzarella cheese, sweet corn, and a crispy crust that makes for a perfect treat for pizza lovers.

339

PANEER TIKKA PIZZA

The marinated paneer cubes with diced onions and capsicum topped with generous amount of mozzarella cheese

359



LITTLE ITALY (PASTA)

CHOICE OF SAUCE (Pesto/Cream/ Arrabbiata)

259/269/279

PENNE PASTA

Penne is an extruded type of pasta with cylinder-shaped pieces, their ends cut at an angle.

FUSILLI PASTA

Fusilli are a variety of pasta from southern Italy, with a helical or helicoidal shapes.

SPAGHETTI

Italian pasta made from durum wheat semolina, long and thin, served with choice of sauces.



TANDOORI KHAZANA

PANEER TIKKA

Marinated in a rich blend of spices & yogurt, and then cooked in a tandoor.

279

AFGHANI PANEER TIKKA

Marinated in a rich blend of spices, cashew nut, cheese and yogurt, and then cooked in a tandoor.

289



KADHAI PANEER

Cottage cheese cubes, capsicum, tomato and onions cooked in onion cashew nut gravy tempered with kadhahi masala.

309

PANEER TIKKA MASALA

Cubes of paneer baked in tandoor along with shaslik served in spicy red gravy.

319

PANEER KOLHAPURI

Paneer cooked in a spicy Kolhapuri gravy which is a combination of red gravy and coconut flavour.

319

PANEER METHI CHAMAN

Paneer Methi Chaman is a delicious dish that combines Indian cottage cheese with fenugreek cooked in a rich and cashew nut gravy.

319

PANEER BUTTER MASALA

Mildly spiced sweet and tangy tomato gravy made with oodles of cream and butter.

319

PANEER MAKHANWALA

Popular Punjabi dish made with paneer, tomatoes, cashews, spices & cream.

319

METHI MATAR MALAI

A combination of fenugreek leaves, dried Kasuri methi and cottage cheese matar in creamy gravy.

319

KASHMIRI KOFTA

Made with khoya, paneer, dry fruits and fruit cocktail taste sweet and salty.

319

KASHMIRI ALOO DUM

Whole potato stuffed in cheese and cooked in Kashmiri style.

319

VEG SHAHI KORMA

Combination of fresh vegetables cooked in tomato and cashew nut gravy.

329

PANNER DO PYAZA

Paneer cubes cooked in onion, tomato and cashew nut gravy.

329

ELITE'S SPECIAL CHATPATA PANEER

A tantalizing dish that promises a burst of flavour with chopped mushroom, capsicum, a blend of spices and tangy ingredients to create a spicy and yummy dish.

349



THALI

ELITE'S SPECIAL THALI

Dal Makhani, Paneer Makhani, Mix veg, Steam Rice ,2 Baby Naan, Raita, Onion Salad, Gulab Jamun.

329



PINDI CHANA

Made with soft, tender white chickpeas & fragrant ginger-garlic paste.

249

CHANA MASALA

A North Indian curried dish made with white chickpeas, onions, tomatoes, spices and herbs.

249

DUM GOBHI ADRAKI

Made with cauliflower, Indian spices and touch of ginger.

269

MIX VEGETABLES

Made with cauliflower, carrots, cabbage, French beans, peas and paneer with Indian aromatic masala.

279

VEG JALFREZI

Mixed vegetables cooked with pineapple in a spicy and sweet tomato-based gravy.

279

VEG HYDERABADI

This recipe has spinach, coriander and mint in the gravy giving it luscious green colour and it also boosts the nutrition of the dish.

279

CORN PALAK

It's a rich, saucy dish that's made with fresh spinach and sweet corn. It is lightly spiced and perfectly creamy.

289

DHINGRI MATAR

Beautifully blend the earthy flavours of Dhingri mushrooms with the subtle sweetness of Matar.

289

MATAR PANEER

Indian Curry dish made with green peas and Indian cottage cheese in a base of onions, tomatoes, cashews, spices and herbs.

289

DHINGRI DO PYAZA

Made with a combination of button mushrooms, onions in yellow gravy.

299

CHEESE TOMATO

Cottage cheese cooked in rich tomato gravy.

299

SHAHI PANEER

Cooked in a creamy tomato gravy made up of onions, nut and seeds to give rich flavour.

299

KACHHI MIRCHI KA PANEER

Cottage cheese cooked with fresh green chillies in onion and cashew nut gravy, which gives it a distinctive spicy mint flavour.

299

PALAK PANEER

Cubed paneer in smooth spinach gravy and a blend of spices

299

PANEER LABABDER

Chopped cottage cheese, capsicum, garlic cooked in cashew nut and onion gravy.

309



VEG MANCHURIAN DRY

Indo Chinese starter dish fried vegetable balls are coated with thick, flavourful soya sauce.

249

PANEER MANCHURIAN DRY

A dry snack version that's tossed in a light sauce.

279

PANEER 65

South Indian appetizer made with Paneer, mustard seeds, flour, spices and herbs like curry leaves.

279

CRISPY VEG IN SCHEZWAN STYLE

A assortment of vegetables like mushrooms, baby corn, broccoli, and cauliflower deep-fried in schezwan style.

279

PANEER CHILLY DRY

A famous Chinese appetizer where crisp batter fried paneer is tossed in slightly sweet, spicy, hot and tangy chilli sauce.

279

TERIYAKI PANEER

Stir fried paneer & veggies in spicy teriyaki sauce.

289

KUNG PAO PANEER

Savory and sweet with a mild spicy kick.

289

VEG LOLIPOP

Coating a mixture of finely chopped vegetables in batter and deep frying it to give them the appearance of lollipops.

289

ELITE'S SPECIAL CHINESE BHEL

Chinese Bhel is an Indo-Chinese Street snack made with fried noodles, veggies, sauces & seasonings. It is sweet, tangy & spicy in taste.

289



PAN ASIAN MAIN COURSE

TOLA CHOWMEIN

Noodles served in Desi style.

199

VEG FRIED RICE

Made with a hearty mix of fresh vegetables, green onions, seasonings and spices.

209

SCHEZWAN FRIED RICE

The most flavourful, spicy & hot rice made using Szechuan sauce.

219

HAKKA NODDLES

Boiled noodles stir-fried with Chinese sauce and veggies.

219



CUCUMBER RAITA

Dip made with yogurt, fresh cucumbers, herbs and spices.

BOONDI RAITA

Mild spices and crisp fried boondi.

PINEAPPLE RAITA

Sweet, sour and salty made with yogurt, pineapple, herbs and spices.

KOHINOOR MINE

STEAMED RICE

Long grain rice that has been cooked by steaming.

JEERA RICE

Long grain rice tossed in cumin seeds.

PEAS PULAO

Made with green peas, spices, herbs & basmati rice.

VEG PULAO

Veg pulao made with rice, vegetables, spices and herbs.

KASHMIRI PULAO

A Kashmiri cuisine made with dried fruits, vegetable and fruit cocktail.

VEG DUM BIRYANI

A dish which does not need any description a popular Indian side and main dish.

DELIGHTFUL DESSERT

CHOICE OF ICE CREAM

Kindly ask your server for flavours.

GULAB JAMUN

Gulab jamun is a sweet confectionary dessert, originating in the Indian subcontinent.

GAJAR KA HALWA

Gajar ka Halwa is a classic Indian Sweet Dish made with carrot and desi ghee and khoya.

SHAHI TUKDA

Shahi Tukra is originated in South Asia during the Mughal era in the 1600s. The literal translation of Shahi Tukra is royal piece or bite.

119

119

139

130

140

200

210

249

289

99

119

125

130



INDIAN ASSORTED BREADS

TANDOORI ROTI (PLAIN/BUTTER)

Whole wheat flour bread cooked in tandoor.

20/25

NAAN (PLAIN/ BUTTER)

Fine flour bread cooked in tandoor.

39/45

MISSI ROTI

Gram flour and wheat flour kneaded with herbs and cooked in tandoor.

39

LACCHA PARATHA

Multi layered wheat flour flaky bread cooked in tandoor.

40

GARLIC NAAN

Fine flour bread cooked in tandoor and coated with garlic chunks and butter.

55

PUDINA PARATHA

Multi layered wheat flour flaky bread cooked in tandoor with the infusion of pudina.

59

RUMALI ROTI

This roti is extremely thin and limp and served folded like a handkerchief.

59

STUFF KULCHA

Fine flour layered bread with stuffing of aloo, paneer and veg cooked in tandoor and layered with butter.

65

STUFF PARATHA

Whole wheat flour bread with stuffing of aloo, paneer and veg and layered with butter.

65

STUFFED NAAN

Naan with filling of Paneer, Aloo and Veg.

75

KASHMIRI NAAN

Sweet variety of Indian Naan Stuffed or topped with sweet dried fruits, nuts and fruit cocktail.

90

BREAD BASKET

Tandoori butter Roti | | Butter Naan | Lacha Partha | Missi roti

149



COLD BUFFET

PLAIN CURD

Served without seasoning and toppings.

99

MIX RAITA

Served with assorted veggies, yogurt and seasonings.

119



LET'S START WITH SOUP!

CREAM OF TOMATO SOUP

A healthy and creamy soup prepared with ripe and juicy tomatoes.

139

SWEET CORN VEGETABLE SOUP

Healthy thick broth with corn cream.

139

THE GREAT MANCHOW SOUP

Minced exotic vegetables served with crispy fried noodles.

139

VEGETABLE CLEAR SOUP

Vegetable broth and exotic vegetables.

139

HOT 'N' SOUR SOUP

Our take on classic delicious peppery spicy soup.

139

LEMON CORIANDER SOUP

Clear coriander & vegetable broth served with lemon.

139

TOM YUM SOUP

Tom yum is a family of hot and sour Thai soups.

169

TOMKHA SOUP

Tom kha Thai soup is a spicy and sour hot soup made with coconut milk.

169



HEALTHY BITES

GREEN SALAD

Cucumber, tomato, carrot, radish and onion with green chilli and lemon slice.

119

RUSSIAN SALAD

Wholesome ingredients like potato, peas and carrots, and eggless mayonnaise.

199

CEASAR SALAD

Signature salad of assorted greens, bell peppers, cherry tomatoes, black olives and topped with tossed inhouse Caesar dressing.

219

THE GREEK SALAD

A traditional Greek salad consists of sliced cucumbers, tomatoes, Green bell pepper, red onion, olives and feta cheese.

219



BROWNIE WITH HOT CHOCOLATE

Classic walnut brownie served with hot chocolate sauce.

149

GULAB JAMUN WITH ICECREAM

Gulab jamun served with a scoop of ice cream.

149

BROWNIE WITH ICE CREAM

Brownie with ice cream is a classic dessert combination with indulgent and comforting Flavors.

179

CLASSICAL WAFFLE

A classic waffle is a delightful treat enjoyed for as a dessert.

229

CHOICE OF WAFFLE

Chocolate / Nutella.

249

