

## SOUP & SHORBA VEGETARIAN

- **CREAM OF TOMATO** 120.00  
(A creamy soup delight recipe with rich taste of fresh plum tomatoes)
- **CREAM OF MUSHROOM** 120.00  
(A creamy soup delight with finely chopped mushroom)
- **MANCHOW** 120.00  
(Finely chopped mixed veggies broth which is topped with fried noodles)
- **HOT & SOUR** 120.00  
(Spicy aromatic soup flavoured with mushroom lemongrass & baby corn)
- **LEMON CORIANDER** 120.00  
(A clear soup with fragrant lemon grass, coriander & piquant chillies)
- **LUNG – FUNG** 120.00  
(Thick mushroom soup made with lemon, chilli peppers & mixed veggies)
- **SWEET CORN** 120.00  
(A creamy delicious soup made from fresh American sweet corn)
- **JADE CORN** 150.00  
(A savoury combination of spinach, lettuce & parsley)
- **MINESTRONE** 120.00  
(Vegetable with cheese & tomato)
- **TOMATO PUDINA SHORBA** 120.00
- **VEGETABLE SHORBA** 120.00  
(Vegetable stock treated with lemon & coriander)



## VEGETARIAN CHINESE APPETIZERS

- **SPRING ROLL** **299.00**  
(Fresh veggies wrapped in a rice paper)
- **HONEY CRISPY CAULIFLOWER** **299.00**  
(Crispy cauliflower served with honey chilli sauce)
- **CHILLY PANEER (Dry / Gravy )** **399.00**  
(A binge-worthy Cottage cheese snack with piquant aroma of Chinese veggies)
- **PANEER 65** **399.00**  
(Paneer mixed with yogurt & tempered with curry leaves)
- **CHILLY GARLIC MUSHROOM** **399.00**  
(Mushroom sautéed in home-made style with aromatic garlicky flavour)
- **SESAME HONEY CHILLY POTATO** **349.00**  
(Baked Potatoes tossed in a sweet & hot sauce and cooked in honey with sesame seeds)
- **CRISPY VEGETABLE** **299.00**  
(Mixture of veggies tossed with tradition Chinese sauce)
- **CHILLI BABY CORN** **325.00**  
(A great combination of crispy baby corn & bell pepper)
- **CRISPY CORN & SALT PEPPER** **325.00**  
(Sweet corns with the flavour of capsicum & pepper)
- **MANCHURIAN CHILLI / GARLIC** **349.00**  
(Soft vegetable dumplings quick fried & served in garlic/chilli sauce)
- **MUSHROOM DUPLEX** **399.00**  
(Mushrooms stuffed with chef's special spices & herbs)



## BREAD & KULCHA

- **ROTI - KI - TOKRI** 280.00  
(Tandoori + Laccha + Pudina + Missi + Plain Naan + Butter Naan)
- **TANDOORI ROTI** 35.00
- **PLAIN NAAN** 40.00
- **BUTTER ROTI** 45.00
- **MISSI ROTI** 60.00
- **GARLIC NAAN** 70.00
- **BUTTER NAAN** 80.00
- **KASHMIRI NAAN** 95.00
- **AJWAINI NAAN** 60.00
- **LACCHA PARATHA** 70.00
- **PUDINA PARATHA** 70.00
- **METHI PARATHA** 70.00



## KULCHA

- **PLAIN KULCHA** 80.00
- **ONION KULCHA** 85.00
- **ALOO KULCHA** 85.00
- **PANEER KULCHA** 90.00

## CHINGARI- KI-DAWAT (DEEWAN-E-KHAS)

- **PANEER TIKKA** **375.00**  
(Indian dish made with cubes of paneer, onion & bell pepper marinated with spices & yogurt roasted over tandoor)
- **SUBZ KEBAB KA MELA (VEG- PLATTER)** **499.00**  
(Assorted varieties of veg-kebab)
- **PANEER MAKHMALI TIKKA** **399.00**  
(Indian dish marinated in creamy & cashew batter)
- **PANEER KA ACHARI SHOLA** **349.00**  
(Roasted Cottage Cheese Marinated In a Blend of pickling spices)
- **MUSHROOM - E - NAZAKAT** **349.00**  
(Mushroom stuffed with dry fruits & paneer mixture)
- **BHARWAN TANDOORI ALOO** **329.00**  
(Whole potato filled in paneer mixture cooked in tandoor)
- **PUDINA SEEKH KEBAB** **349.00**  
(Mixed veggies flavoured with lime & mint leaves)
- **Tandoori – GOBI** **299.00**  
(Tender florets of cauliflower marinated in yogurt & spices)
- **PANEER MALAI SEEKH KEBAB** **399.00**  
(Chef's secret recipe)
- **TANDOORI ZAIKA (Tandoori Salad)** **299.00**  
(Diced Paneer, Pineapple, Capsicum, Onion, Tomatoes in malai masala)
- **PANEER SARSON TIKKA** **349.00**  
(Marinated paneer cubes arranged on skewers & grilled in spicy masala)
- **PANEER ZAFARANI TIKKA** **399.00**  
(Scrumptious garlic paneer marinated in yogurt & cooked over tandoor)
- **PANEER SUFIYANA TIKKA** **349.00**  
(Cubes of paneer stuffed & coated with aniseed & grilled in tandoor)



## SUBZ - E - CHAMAN

- **SUBZ - ANGOORI - BHUNA** 399.00  
(Mixed vegetable dumplings prepared in butter & onion tomato gravy)
- **SUBZ - ANGARRA** 399.00  
(Mixture of mixed vegetables prepared with chef's special wholesome spices)
- **PANEER TIKKA LABABDAR** 399.00  
(Paneer prepared in cashew & tangy tomato gravy)
- **PANEER BUTTER MASALA** 399.00  
(Diced cottage cheese prepared with butter & onion tomato gravy)
- **PALAK PANEER** 399.00  
(Spinach puree & paneer)
- **KUMBH KA LAZEEZ** 399.00  
(Mushroom tossed in butter with makhanl gravy)
- **KADAI PANEER** 399.00  
(Cottage cheese delicious preparation with capsicum)
- **KUMBH MUTTAR HARA DHANIYA** 399.00  
(Mushroom & peas with aromatic spicy gravy)
- **SUBZ KOHLAPURI** 349.00  
(Marathi delicacy veggies with hot spices)
- **SUBZ- DEWANI- HANDI** 499.00  
(A harmonious blend of mixed vegetables prepared with butter & Indian typical style)
- **CHATPATTA ALOO PUNJABI** 299.00  
(Home recipes of aloo in Punjabi style)
- **PANEER DO PYAZA** 399.00  
(Diced cottage cheese prepared with spices & onion gravy)
- **SHAHI - PANEER** 399.00  
(Cottage cheese in thick gravy of cream, cashew tomatoes & spices)

## SUBZ - E - CHAMAN

- **SOYA CHAAP MASALA** 399.00  
(Soya chap marinated with yogurt ground spices cooked in chef's special gravy)
- **KADAI BABY CORN MUSHROOM** 399.00  
(Mixture of mushroom & baby corn with spicy gravy)
- **SUBZ JALFREZI** 399.00  
(Authentic semi-dry Indian recipe with a mixture of vegetable cooked in a tomato gravy)
- **SUBZ MAKAI KHURCHAN** 399.00  
(Chef's special secret recipe)
- **KUMBH- KA- LAZEEZ** 425.00  
(Mushroom tossed in butter with makhani gravy)
- **METHI MALAI PANEER** 425.00
- **PANEER – KOFTA – KHAN – E – KHAS** 399.00
- **CHETTINAD MUSHROOM CURRY** 399.00  
(South delicacy Authentic dish)

## CHEF'S SPECIAL

- **PANEER - DIL – KUSH** 449.00



## DAL

- **DAL LASUNI TADKA** **299.00**  
(Punjabi style lasooni dal preparation made with Ghee tempered with slice garlic)
- **DAL PANCHMEL** **299.00**  
( Rajasthan authentic cuisine recipe prepared with mixture of five Dal)
- **PALAK DAL** **325.00**  
(Chef's special secret recipe of petite yellow lentils and spinach)
- **DAL MAKHNI** **349.00**  
(Simmered black lentils prepared in milk & white butter with Indian spices)
- **DAL HANDI** **325.00**  
(A harmonious blend of tempered yellow lentils prepared in Ghee, Cumin, onion, & tomato)

## CHEF'S SPECIAL

- **PANEER KANDHARI TIKKA** **399.00**  
(Cottage cheese marinated with chilli garlic & Pomegranate syrup cooked over charcoal fire)
- **DAHI KEBAB** **349.00**  
(North Indian delicacy which is coated in corn flour, curd & crumbled paneer)
- **MAKHMALI KAJU KEBAB** **349.00**  
(Mouth melting kebabs marinated with cream & yogurt & mixture of cashew and mild spices)
- **SOYA CHAP/ MALAI / ACHARI / BANJARA** **349.00**  
(Soya Chap Marinated in choice of flavours)

## RICE & NOODLES

	VEG	Nonveg
<b>FRIED RICE</b> (Delicious combination of fried rice with cottage cheese, mushroom & diced vegetables)	299	349
<b>HAKKA NOODLES</b> (Noodles with vegetables mushroom, Paneer, baby corn, tossed with Chinese sauce)	299	399
<b>SCHEZWAN FRIED RICE</b> (Combination of fried rice with mix veggies & Schezwan sauce)	349	449
<b>GARLIC FRIED RICE</b> (Mixture of finely minced garlic and diced vegetables)	349	449
<b>CHOW – CHOW</b> (Tibetan noodles soup with a mixture of mix veggies)	299	349
<b>AMERICAN CHOUH SUEY</b> (Classic fried noodles topped with sweet and sour sauce)	349	449
<b>CHILLI GARLIC NOODLES</b> (Spicy stir fried garlic noodles)	349	449
<b>SPICY SINGAPORE NOODLES</b> (Noodles prepared with spicy Chinese vegetables & bell pepper)	375	475
<b>YOUNG CHOW FRIED RICE</b> (Tomato & chilli sauce combination with rice)	399	499
<b>CHILLI GARLIC OLIVE OIL NOODLES</b> (Spicy stir fried garlic noodles prepared in Olive oil)	349	449
<b>CHINEESE CHOUH-SUEY</b> (Classic fried noodles topped with tangy tomato sauce and mix veggies)	299	349