

## Hand Crafted Salad

**MASALA ONION LACHCHHA SALAD** 100  
(A salad made with freshly cut raw onion rings, ground spices, lemon, and fresh herbs.)

**ONION SALAD** 100

**KACHUMBER SALAD** 140  
(Freshly chopped mix of cucumber, tomato, carrot, onion, and cabbage, tossed with tangy lemon juice and seasoned with himachal chut masala for a flavorful Indian twist.)

**FRESH GARDEN GREEN SALAD** 150  
(Seasonal fresh vegetables tossed up in a salad.)

**RUSSIAN SALAD** 200  
(A refreshing salad combining crisp green vegetables, creamy mayonnaise, and a sweet touch of fruit and ketchup for a delightful balance of flavors.)

**INSALATA MISTA** 280  
(A mixed salad is a mixture of raw or cold foods such as lettuce, cucumber & tomatoes, tossed in a delicious Italian vinaigrette.)

**ONE GO SALAD** 290  
(Multiple salads served in a bowl: Spinach salad, Macaroni pasta salad, Sweet corn salad, Russian salad, and a parrot lime dressing.)

**SALAD PLATTER** 290  
(A delightful combination of three distinct salads on one platter, offering a variety of textures and textures in every bite.)

**CLASSIC CAESAR SALAD** 310  
(Crisp romaine lettuce, crunchy croutons, Parmesan cheese, and classic Caesar dressing.)

**GREEK SALAD WITH FETA CHEESE** 320  
(A lively and refreshing salad made with crunchy vegetables, feta cheese, and a light, herb-infused dressing.)



## Desi We-Desi Soup

 **ROASTED TOMATO AND DHANIYA KA SHORBA** 240  
(Slow roasted tomatoes puréed into a flavorful shorba with the goodness of coriander.)

**BROCCOLI ANGEL SOUP** 240  
(A smooth, wholesome blend of broccoli and cream, offering a delicate flavour.)

**CLASSIC CREAM OF TOMATO SOUP** 260  
(Classic creamy tomato soup, topped with croutons.)

**SWEET CORN SOUP** 240  
(Creamy corn soup, sprinkled with carrots.)

 **MANCHOW SOUP** 240  
(Vegetable and fried noodle broth soup with Asian flavors.)

**HOT AND SOUR SOUP** 240  
(Hot and sour flavored broth soup with chunks of vegetables.)

**LEMON CORIANDER SOUP** 240  
(Coriander broth soup with lemon and black pepper.)

**MINESTRONE SOUP** 240  
(Classic tomato broth with seasonal vegetables and pasta.)

**VEG TALUMEIN SOUP** 240  
(A flavorful Indo-Chinese soup with noodles, fresh vegetables, and a savory soy-based broth.)

**CREAM OF VEGETABLE SOUP** 240  
(Vegetables cooked and creamed into a delicious soup.)

**CREAM OF MUSHROOM SOUP** 240  
(Mushrooms sautéed and puréed into an earthy creamy soup.)



# Oriental Cuisine

## Main Course

**VEGETABLE MANCHURIAN** 330  
(Vegetable dumplings cooked in a ginger-garlic Manchurian gravy for a bold and flavorful bite)

**ORIENTAL CHILLI PANEER** 410  
(Stir-fried paneer with red chilies, onions, and capsicum)

**CHINA TOWN SIZZLER** 600  
(A sizzling plate featuring Schezwan noodles, fried rice, Manchurian balls, and chili paneer, served with a side of chili soy sauce for added flavor)



# Oriental Cuisine

## Noodles & Rice

**VEG FRIED RICE** 290

 **SCHEZWAN FRIED RICE** 300

**VEG CHOWMEIN** 320

**VEG HAKKA NOODLES** 320  
(Stir-fried noodles with light soy sauce, cabbage, and capsicum)

 **SCHEZWAN NOODLES** 330  
(Saucy stir-fried noodles tossed with hot garlic sauce and mixed vegetables)



# Main Course

## Italian & Mexican

**VEG CANNELLONI** 410  
 (Flour-milled pasta tubes filled with a savory mixture of processed cheese, spinach, mozzarella, and tomato sauce, thickened to perfection.)

**BAKED VEGETABLE (vegan-gratin)** 450  
 (Mixed vegetables in a rich, creamy white sauce, baked with a layer of melted cheese.)

**VEGETARIAN LASAGNA** 515  
 (Layers of flour-milled pasta, rich tomato sauce, tomato sauce, mozzarella, vegetables, and fresh basil.)

## Sizzlers

**VEGETABLE STEAK SIZZLER** 590  
 (A hearty vegetable steak served with baked vegetables, potato, and a sautéed tomato, all topped with a rich, sizzling sauce and presented on a sizzling platter.)

**TAN-SUKH SPECIAL SIZZLER** 680  
 (Vegetable fried rice, punnet pieces, baked vegetables, pineapple, and mushrooms, all served on a sizzling platter.)

**CHINA TOWN SIZZLER** 600  
 (A sizzling platter featuring Chowmein noodles, fried rice, Manchurian balls, and chili paneer, served with a side of chili soy sauce (or added flavoured).)



# Pizza

## Thin Crust

(Featuring a light, crisp, and perfectly baked thin crust for delicious convenience.)

**CLASSIC MARGARITA CHEESE** 350  
 (Topped with mozzarella, sliced jar cheese, garnished with fresh basil.)

**O.T.C LOADED CHEESE PIZZA** 470  
 (Topped with onions, tomatoes and capsicum, with a blend of mozzarella and cheddar cheese.)

**PAPRIKA PIZZA** 490  
 (Topped with red and yellow peppers, onions, and mushrooms, all layered with mozzarella and cheddar cheese blend.)

**CORNY MUSHROOM PIZZA** 490  
 (Fresh mushrooms, baby corn, sautéed onions, oregano, and a blend of mozzarella and cheddar cheese blend.)

**PANEER TIKKA PIZZA** 500  
 (Paneer tikka, onions, capsicum, and a blend of mozzarella and cheddar cheese.)

# Pasta

**A LA ARRABBIATA** 420  
 (Penne pasta tossed in tomato sauce with hint of garlic and chili flakes.)

**ROSY PINK PASTA** 430  
 (Penne pasta tossed in a rich sauce with nutrient vegetables.)

**PASTA ALFREDO** 450  
 (Penne pasta and vegetables coated with chopped parmesan in a rich, creamy cheese sauce, creating a delicious and flavourful dish.)

**RAVIOLI PASTA** 500  
 (Handmade pasta filled with spinach and cottage cheese, served in a creamy pink sauce.)



## Starters

### Tandoor-se

|                                                                                                                                                                                                                 |     |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>TANDOORI ALOO</b><br>(Paneer bhajia, beans, and carrots stuffed in a potato, coated in tandoori masala)                                                                                                      | 320 |
| <b>HARA BHARA KEBAB</b><br>(Made with spinach, peas, mashed potatoes, and a blend of Indian herbs and spices)                                                                                                   | 355 |
| <b>CORN KEBAB</b><br>(Grated corn mixed with vegetables, served with green chutney)                                                                                                                             | 360 |
| <b>PESHAWARI MUSHROOM KEBAB</b><br>(Juicy mushrooms marinated in a fragrant blend of spices, yogurt, and cashew nuts, grilled to perfection and served with a side of besan chutney and tandoori green chutney) | 380 |
| <b>DAHI KE KEBAB</b><br>(Cardamom-flavored hung curd mixed with cashew nuts, served with green chutney)                                                                                                         | 390 |
| <b>DEGHI MIRCHI KA PANEER TIKKA</b><br>(Cottage cheese kebabs marinated in hung curd, deggi mirch, ginger, and garlic)                                                                                          | 390 |
| <b>ZAFFRANI PANEER TIKKA</b><br>(Cottage cheese kebabs marinated in saffron, chikoo, and saffron)                                                                                                               | 390 |
| <b>VEG KEBAB PLATTER</b><br>(A platter of assorted vegetarian kebabs: Hara Bhara Kebab, Dahi Ke Kebab, Paneer Tikka, Tandoori Mushroom, and Tandoori Aloo)                                                      | 640 |

## Chaat & Fast Food

|                                                                                                                                   |     |
|-----------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>GOL GAPPA</b> (veg)                                                                                                            | 135 |
| <b>GOL GAPPA</b> (non-veg)                                                                                                        | 135 |
| <b>VADA PAV</b> (2 pcs)                                                                                                           | 150 |
| <b>DAHI PURI</b>                                                                                                                  | 175 |
| <b>DAHI BHALLA</b> (2 pcs)                                                                                                        | 220 |
| <b>PAPRI CHAAT</b>                                                                                                                | 210 |
| <b>RAJ KACHORI</b>                                                                                                                | 270 |
| <b>LACHCHHA TOKRI</b>                                                                                                             | 270 |
| <b>PANEER ROLL</b>                                                                                                                | 245 |
| <b>PAO BHAJI</b>                                                                                                                  | 270 |
| <b>PAO BHAJI FONDUE</b><br>(Features a rich, spicy vegetable mash served in a fondue pot, accompanied by soft, buttered parrolls) | 350 |
| <b>CHOLE BHATURE</b>                                                                                                              | 280 |
| <b>IDLI SAMBHAR</b>                                                                                                               | 210 |
| <b>VADA SAMBHAR</b>                                                                                                               | 210 |
| <b>PLAIN DOSA</b>                                                                                                                 | 250 |
| <b>MASALA DOSA</b>                                                                                                                | 280 |
| <b>RAWA PLAIN DOSA</b>                                                                                                            | 275 |
| <b>RAWA MASALA DOSA</b>                                                                                                           | 290 |
| <b>MYSORE MASALA DOSA</b>                                                                                                         | 300 |
| <b>VEG UTTAPAM</b>                                                                                                                | 280 |
| <b>VEG LOADED BURGER</b>                                                                                                          | 270 |
| <b>VEG SANDWICH</b>                                                                                                               | 140 |
| <b>VEG GRILLED SANDWICH</b>                                                                                                       | 260 |

## Starters

### Italian, Mexican & World Cuisine

|                                                                                                                                                                                                                                                                 |     |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>FRENCH FRIES</b>                                                                                                                                                                                                                                             | 200 |
| <b>PERI-PERI FRENCH FRIES</b><br>(Peri-peri fries with a punch of peri-peri seasoning)                                                                                                                                                                          | 240 |
| <b>VEG PAKORA</b><br>(A crispy medley of golden-fried pakoras made with potato, onion and cauliflower)                                                                                                                                                          | 200 |
| <b>BUTTER GARLIC TOAST</b><br>(Served with jalapeno dip)                                                                                                                                                                                                        | 200 |
| <b>CHEESE GARLIC BREAD</b><br>(Garlic bread topped with a generous amount of cheese and baked to perfection)                                                                                                                                                    | 240 |
| <b>PANEER PAKORA</b>                                                                                                                                                                                                                                            | 290 |
|  <b>CHEESE JALAPEÑO BITES</b><br>(Cheese and chopped jalapeño chili dumplings, crumb-fried for crispy bite)                                                                     | 310 |
| <b>ITALIAN MIX FRIES</b><br>(A combination of crispy onion rings, cheese jalapeno bites, Cajun-spiced potatoes, and pepper jack french fries, served with a side of sweet chili mayonnaise)                                                                     | 320 |
|  <b>VEG QUESADILLAS</b><br>(Mexican-style flour tortillas stuffed with shredded vegetables, cilantro, and jalapenos, melted cheese and served with tomato salsa and sour cream) | 330 |



## Starters

### Oriental Cuisine

|                                                                                                                                                                                                             |     |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
|  <b>GLASS NOODLE SPRING ROLL</b><br>(Crispy vegetable spring roll filled with glass noodles, served with hot garlic sauce) | 325 |
| <b>CRISPY HONEY CHILLI POTATO STICKS</b><br>(Potato sticks tossed in red chili sauce and spring onions with an optional drizzle of honey)                                                                   | 340 |
| <b>VEG MANCHURIAN DRY</b>                                                                                                                                                                                   | 340 |
| <b>CRISPY CHILLI MUSHROOM</b>                                                                                                                                                                               | 360 |
| <b>CRISPY CHILLI CORN</b><br>(Fried American corn with onion, garlic, bell peppers, and spring onions)                                                                                                      | 360 |
| <b>ORIENTAL CHILLI PANEER</b><br>(Paneer stir-fried with red chili, onion, and capsicum)                                                                                                                    | 410 |



## Bread

|                               |     |
|-------------------------------|-----|
| CHUR CHUR NAAN (chef special) | 190 |
| PLAIN NAAN                    | 110 |
| BUTTER NAAN                   | 150 |
| PANEER NAAN                   | 145 |
| STUFFED NAAN                  | 145 |
| GARLIC NAAN                   | 165 |
| ONION KULCHA                  | 135 |
| PANEER KULCHA                 | 135 |
| STUFFED KULCHA                | 145 |
| LACHCHHA PARANTHA             | 135 |
| STUFFED PARANTHA              | 145 |
| PANEER PARANTHA               | 145 |
| TAWA CHAPATI                  | 35  |
| TANDOORI ROTI                 | 38  |
| TANDOORI BUTTER ROTI          | 52  |
| TAWA BUTTER CHAPATI           | 52  |
| MISSI ROTI                    | 100 |
| KHASTA ROTI                   | 110 |
| SPECIAL JUNGLEE ROTI          | 135 |
| LAAL MIRCH PARATHA            | 135 |
| BEJAD KI ROTI                 | 100 |



## Ice Cream & Kulfi

|                                                                                                                                                      |     |
|------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| ICE CREAM OF CHOICE                                                                                                                                  | 90  |
| <small>(Choice: Vanilla, Strawberry, Chocolate, Butterscotch, Kesar pista, American nuts, Mango)<br/>(Subjected to availability of flavours)</small> |     |
| KESAR KULFI                                                                                                                                          | 160 |
| KULFI FALUDA                                                                                                                                         | 175 |
| RABRI FALUDA                                                                                                                                         | 175 |



## Rice & Biryani

|                                                                                                                                                               |     |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| STEAMED RICE                                                                                                                                                  | 220 |
| JEERA RICE                                                                                                                                                    | 230 |
| MUTTER PULAO                                                                                                                                                  | 270 |
|  JODHPURI GATTA PULAO                                                           | 280 |
| <small>(A traditional Rajasthani rice dish with ring-spiced chickpea flour dumplings (gatta) cooked with aromatic basmati rice and flavorful spices.)</small> |     |
| VEG FRIED RICE                                                                                                                                                | 290 |
| <small>(Chinese-style fried rice with mixed vegetables and spring onions)</small>                                                                             |     |
| VEG PULAO                                                                                                                                                     | 290 |
| KASHMIRI PULAO                                                                                                                                                | 310 |
| <small>(A flavorful rice dish made with a mix of dried fruits, fresh vegetables, and aromatic spices for a delicious &amp; rich taste)</small>                |     |
| MUSHROOM FRIED RICE                                                                                                                                           | 330 |
| <small>(Steamed rice tossed with sautéed mushrooms, fresh vegetables, and a medley of spices)</small>                                                         |     |
| VEG BIRYANI                                                                                                                                                   | 425 |
| <small>(Vegetables and rice cooked with saffron, mint, brown onions, and whole spices in a sealed earthen pot, served with raita)</small>                     |     |
| CLASSIC KHICHDI (plain / masala)                                                                                                                              | 280 |
| <small>(A soothing medley of rice and lentils seasoned with turmeric and mild spices - simple, healthy and satisfying)</small>                                |     |



## Accompaniment

|                                                                                                     |     |
|-----------------------------------------------------------------------------------------------------|-----|
| ROASTED PAPAD                                                                                       | 45  |
| FRIED PAPAD                                                                                         | 50  |
| ROASTED MASALA PAPAD                                                                                | 80  |
| FRIED MASALA PAPAD                                                                                  | 85  |
|  GREEN CHILLI FRY  | 90  |
| <small>(Fried green chilies smothered in perfection)</small>                                        |     |
|  LAHSUN KI CHUTNEY | 200 |
| <small>(Fresh the peeled garlic crushed and cooked with red chilies in desi ghee)</small>           |     |

## Raita

|                     |     |
|---------------------|-----|
| PLAIN RAITA         | 200 |
| BOONDI RAITA        | 230 |
| MIX VEGETABLE RAITA | 230 |
| FRUIT RAITA         | 230 |
| CHAUNKA DAHI FRY    | 250 |
| PINEAPPLE RAITA     | 250 |



## Main Course

### Indian

|                                                                                                                                                                                  |     |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| MUSHROOM MASALA                                                                                                                                                                  | 420 |
| KAJU MASALA                                                                                                                                                                      | 470 |
|  CLASSIC KAJU CURRY<br>(Cashew nuts cooked with rich khoya and desi ghee in a creamy yellow gravy) | 475 |
| TADKA YELLOW DAL<br>(A blend of 2 lentils tempered with onions, tomatoes, coriander, cumin, and garlic)                                                                          | 350 |
| DHABE WALI DAL<br>(A combination of yellow and black lentils, cooked with onions, tomatoes, and a tangy chutney)                                                                 | 370 |
|  SIGNATURE DAL MAKHANI<br>(Slow-cooked black lentils, finished with butter and cream)            | 395 |

## Mini Meals

### Combos

|                                              |     |
|----------------------------------------------|-----|
| MANCHURIAN & FRIED RICE                      | 290 |
| CHOWMEIN & CHILLI PANEER                     | 290 |
| DAL MAKHANI & CHUR CHUR NAAN                 | 290 |
| PANEER TIKKA MASALA & 2 NAAN                 | 330 |
| DAL MAKHANI & 2 PARANTHA                     | 300 |
| DAL, 2 BAATI & CHURMA<br>(Served with Papad) | 290 |

### Burgers

|                                                            |     |
|------------------------------------------------------------|-----|
| GO GREEN BURGER<br>(Served with potato wedges & salad)     | 290 |
| SOY PATTY BURGER<br>(Served with potato wedges & salad)    | 290 |
| PANEER PATTY BURGER<br>(Served with potato wedges & salad) | 310 |



## Rajasthani Dishes

|                                                                                                              |     |
|--------------------------------------------------------------------------------------------------------------|-----|
| BEJAD KI RUTTI                                                                                               | 100 |
| BAATI (per piece)<br>(Whole wheat flour dumplings cooked and dipped in the ghee)                             | 100 |
| CHURMA<br>(Wheat crumblers soaked in pure ghee, sweetened with jaggery, and delicately spiced with cardamom) | 270 |
| KADHI PAKORA<br>(Chickpea flour dumplings in a traditional Rajasthani style yogurt gravy)                    | 310 |
| RAJASTHANI ALOO PYAZ                                                                                         | 360 |
| RAJASTHANI GATTA CURRY<br>(Chickpea flour dumplings cooked in a spicy curry)                                 | 375 |
| KAIR SANGRI<br>(Rajasthani beans cooked with traditional spices)                                             | 150 |
| LAHSUN KI CHUTNEY<br>(Freshly peeled garlic mashed and cooked with red chilies as a dip)                     | 200 |
| DAL, 2 BAATI, CHURMA<br>(Served with Papad)                                                                  | 290 |

## Shahi Thali

|                                                                                                                                                                                                  |     |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| RAJASTHANI THALI<br>(A traditional feast featuring dal, baati, gatta curry, kair sangri, raised roti, bhajis, rice, papad, bhutur, chutney, and salads served with buttered and chutneyed baati) | 575 |
| TAN-SUKH SPECIAL THALI<br>(A delightful spread including three types of sweets, rasam, rasam, rice, lachha parantha, hand food, roti, kachori, mita, papad, chutney, bhutur, papad, and chutney) | 630 |



# Main Course

## Indian

|                                                                                                                                                                                                                                                                                               |     |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
|  <b>PALAK PANEER</b>                                                                                                                                                                                            | 440 |
| <b>MUTTER PANEER</b>                                                                                                                                                                                                                                                                          | 425 |
| <b>PANEER TAKATAK</b><br>(Small pieces of paneer cooked in a flavorful ginger, garlic, and bell pepper curry.)                                                                                                                                                                                | 455 |
|  <b>SHAAM SAVERA</b><br>(An authentic and uniquely preserved dish made with grated cottage cheese stuffed in spinach koftas, cooked in a rich tomato gravy with fragrant leaves and herbs – a house specialty.) | 425 |
|  <b>KADAI PANEER</b><br>(Fried paneer cubes cooked with onions, capsicum, ground coriander, and whole red chilies in a thick, flavorful gravy.)                                                               | 440 |
| <b>PANEER DO PYAZA</b><br>(Fresh cottage cheese cooked in an onion gravy with fenugreek, onions, and herbs.)                                                                                                                                                                                  | 400 |
| <b>PANEER BUTTER MASALA</b><br>(Soft pieces of paneer in a rich, creamy gravy made with butter, onions, and tomatoes.)                                                                                                                                                                        | 460 |
| <b>SHAHI PANEER</b><br>(Mughlai style rich gravy made with cashew nuts, labu dahi, mazar, and yogurt with soft paneer cubes.)                                                                                                                                                                 | 460 |
|  <b>PANEER MUMTAZ</b><br>(Soft paneer cubes simmered in a rich, creamy red gravy infused with cheese and aromatic spices for a royal taste experience.)                                                       | 460 |
|  <b>PANEER LABABDAR</b><br>(Paneer cooked with onion, tomato and cauliflower gravy finished with cream & butter.)                                                                                             | 460 |
|  <b>PANEER LAHORI</b><br>(Hearty paneer preparation masala with delicate spices and distinctive smoky note of cloves.)                                                                                        | 460 |
|  <b>PANEER BHURJI</b>                                                                                                                                                                                         | 475 |
|  <b>PANEER TIKKA MASALA</b><br>(Like over-masaled paneer cubes cooked in a fiery hot red gravy made with tomatoes, cheese, onions, and green chilies.)                                                        | 460 |



# Main Course

## Indian

|                                                                                                                                                                                                                              |     |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
|  <b>RAJASTHANI ALOO PYAZ</b>                                                                                                                | 360 |
| <b>MIX VEG</b>                                                                                                                                                                                                               | 380 |
|  <b>DIWANI HANDE</b><br>(Mixed vegetables cooked with roughly chopped spinach and mushrooms in a thick gravy.)                              | 390 |
| <b>DUM WALE ALOO</b><br>(Stuffed potatoes with paneer, bhajra, and Indian spices, cooked in a spicy mixed gravy.)                                                                                                            | 360 |
| <b>KURKURI BHINDI</b>                                                                                                                                                                                                        | 330 |
| <b>GOBHI MASALA</b>                                                                                                                                                                                                          | 350 |
| <b>PINDI CHANA</b>                                                                                                                                                                                                           | 380 |
| <b>VEG JALFREZI</b>                                                                                                                                                                                                          | 390 |
|  <b>DHABE WALI SEV TAMATER KISABJI</b><br>(Labuni are cooked in an onion gravy with green chilies, onions, tomatoes, and delight masala.) | 390 |
|  <b>RATLAMI SEV KOFTA CURRY</b><br>(Dumplings made with Ratlami are served in the chef's special gravy.)                                  | 400 |
| <b>MALAI KOFTA (red)</b><br>(Soft melting koftas in a rich shahi gravy.)                                                                                                                                                     | 440 |
| <b>MALAI KOFTA (white)</b><br>(Soft melting koftas in a creamy and rich white shahi gravy.)                                                                                                                                  | 450 |
| <b>NARGISI KOFTA</b><br>(Dry fruit stuffed koftas in a rich, creamy yellow gravy.)                                                                                                                                           | 425 |
| <b>VEGETABLE KOFTA</b>                                                                                                                                                                                                       | 415 |
|  <b>LAHSUN KI CHUTNEY</b><br>(Peebles peeled and crushed and mixed with fresh red chilies in the special.)                                | 200 |

