

## Laapi Chokha

|                                                                                                     |     |
|-----------------------------------------------------------------------------------------------------|-----|
| Khooba                                                                                              | 500 |
| Khoobsurat bread (4pcs) with kachri baingan, kadhi, daal & lehsun chutney                           |     |
| Daal bati choorma, kadhi                                                                            | 500 |
| Accompanied with fried chilles and lehsun chutney                                                   |     |
| Desi chakki ki sabji                                                                                | 400 |
| Papad podine ka saag                                                                                | 320 |
| Palak khada masala                                                                                  | 320 |
| Jodhpuri aloo malai pyaaz                                                                           | 360 |
| Gatte ka saag                                                                                       | 360 |
| Sev tamatar                                                                                         | 320 |
| Kadhi pakodi                                                                                        | 320 |
|                                                                                                     |     |
| Chef Sangeeta's bhimshahi kandhari kofte                                                            | 450 |
| Iron rich beetroot and cottage cheese dumplings simmered<br>In smooth mint, tomato and cashew gravy |     |
| Malai kaju curry                                                                                    | 360 |
| Kesari malai kofte                                                                                  | 390 |
| Bhatti ka paneer masala                                                                             | 450 |
| Cheese paneer butter masala                                                                         | 390 |
| Makkhan wala paneer                                                                                 | 380 |
| Palak paneer                                                                                        | 380 |
| Matar paneer adraki - all time favorite                                                             | 380 |
| Kadhai mushroom tikka masala                                                                        | 400 |
| Khumbh malai adraki                                                                                 | 450 |
| Palak makai cheese ki bhaji                                                                         | 380 |
| Methi malai mutter                                                                                  | 380 |
| Gobhi methi ki bhaji                                                                                | 320 |
| Vilayati subz jhalfrezi                                                                             | 380 |
| Corn capsicum masala                                                                                | 360 |
| Kadhai soya chaap                                                                                   | 390 |
| Bhindi mewa palak bhujia                                                                            | 360 |
| Udaipuri ke bharwan aloo                                                                            | 360 |
| Kabooli masaledaar chole                                                                            | 300 |
| Aloo tamatar ka jhol                                                                                | 320 |

## *Naye Soup ki shuruwat !!*

|                                                      |     |
|------------------------------------------------------|-----|
| Jade soup-flavored with mint, spinach and vegetables | 280 |
| Creamy mushroom and garlic soup with garlic bread    | 270 |
| Rambo bean soup-with crispy tortillas                | 250 |
| Vegetable talumein soup                              | 250 |
| Broccoli and peas burger soup                        | 300 |
| Roast tomato and basil soup                          | 250 |
| Hot and sour soup                                    | 200 |
| Sweet corn and coriander soup                        | 200 |

## *Indian Starters*

|                                                                                                                  |     |
|------------------------------------------------------------------------------------------------------------------|-----|
| Udaipuri starter platter                                                                                         | 699 |
| A sampler platter with defined portion of paneer ka soola, udaipuri hara kabab, palak ki chaat and arvi ke kabab |     |
| Paneer ka soola                                                                                                  | 400 |
| Tandoori ananas - duet of red & creamy marination                                                                | 400 |
| Soya pudina malai tikka                                                                                          | 380 |
| Soya lal mirch tikka                                                                                             | 380 |
| Khumbi ki galauti - melt in the mouth                                                                            | 450 |
| Chena imli pyaaz ki tikki                                                                                        | 400 |

## *Old is gold*

*Delicacies which you all love from all these years*

|                           |     |
|---------------------------|-----|
| Neemach ka paneer tikka   | 450 |
| Kesari malai paneer tikka | 400 |
| Hara udaipuri kabab       | 320 |
| Arvi ke kabab             | 340 |
| Palak pakori chaat        | 320 |

## **Oriental Starters**

|                                                                                                             |     |
|-------------------------------------------------------------------------------------------------------------|-----|
| Oriental sizzler platter                                                                                    | 699 |
| A sizzler platter with oriental rice, hakka noodles, defined portion of chilli paneer, gold coins and sauce |     |
| Crunchy corn salt and pepper                                                                                | 380 |
| Oriental gold coins with sweet chilli sauce                                                                 | 400 |
| Spinach and corn spring rolls with chili mayonnaise                                                         | 380 |
| Vegetable spring rolls                                                                                      | 370 |
| Hunan style crispy vegetables                                                                               | 380 |
| Sichuan style cottage cheese - the famous chilli paneer dry/sauce                                           | 400 |
| Lotus stem honey chili                                                                                      | 400 |

## **Oriental Mains**

|                                                         |     |
|---------------------------------------------------------|-----|
| Thai red /green vegetable curry with steamed rice       | 490 |
| Sichuan chili vegetable & cashew nuts with steamed rice | 450 |
| Asian greens with ginger soya sauce                     | 400 |
| Asian style manchurian                                  | 380 |

## **Accompaniments**

|                            |     |
|----------------------------|-----|
| Spinach and garlic noodles | 350 |
| Chili garlic noodles       | 350 |
| Hakka style noodles        | 350 |
| Peking noodle fried rice   | 380 |
| Chili basil fried rice     | 350 |
| Vegetable fried rice       | 300 |
| Steamed rice               | 250 |

### Daal

|                     |     |
|---------------------|-----|
| Makhani daal        | 350 |
| Udaipuri daal tadka | 320 |
| Yellow tadka daal   | 300 |
| Palak wali daal     | 300 |

### Basmati Rice

|                                     |     |
|-------------------------------------|-----|
| Aloo chutney ki biryani with raita  | 390 |
| Chutney khumb ki biryani with raita | 400 |
| Dum ki subz biryani with raita      | 380 |
| Gatte ka pulao                      | 280 |
| Subz pulao                          | 280 |
| Green peas pulao                    | 280 |
| Jeera pulao                         | 280 |
| Steamed rice                        | 250 |

### Desi Accompaniments

|                                                                  |     |
|------------------------------------------------------------------|-----|
| Garden fresh green salad                                         | 165 |
| Raita (cucumber, mixed vegetable, podina, burhaani or pineapple) | 210 |
| Kheecha masala papad with cheese - 1pc                           | 120 |
| Masala papad - 2 pcs                                             | 90  |
| Roasted papad - 2 pcs                                            | 60  |
| Butter milk - chaaj (plain or masala)                            | 100 |
| Thick lassi - (sweet or salted)                                  | 180 |

### Indian Bread

|                                                                                              |     |
|----------------------------------------------------------------------------------------------|-----|
| Assorted bread ki tokri<br>(basket with a naan, paratha, plain-butter roti and a missi roti) | 250 |
| Pyaz mirchi ki roti                                                                          | 100 |
| Garlic cheese naan                                                                           | 150 |
| Garlic naan / Cheese naan                                                                    | 120 |
| Chukunder cheese masala naan                                                                 | 180 |
| Plain naan or butter naan                                                                    | 90  |
| Stuffed paratha                                                                              | 100 |
| Stuffed kulcha                                                                               | 120 |
| Laccha paratha                                                                               | 80  |
| Missi roti                                                                                   | 80  |
| Tandoori roti - plain or butter                                                              | 45  |
| Tawa Roti                                                                                    | 25  |

## Mediterranean

|                                                                                          |     |
|------------------------------------------------------------------------------------------|-----|
| A Lebanese platter                                                                       | 699 |
| beetroot hummus, mutabel, sesame curd, falafel, pickled vegetable salad, olives and pita |     |
| Caesar salad with greens, avocado and parmesan                                           | 490 |
| Cottage cheese and spinach lasagne rolls                                                 | 490 |
| Pasta sheets layered with garlic spinach and cottage cheese. Baked to perfection         |     |
| Pasta with creamy pesto with garlic bread                                                | 450 |
| Pasta with classic italian pesto sauce with basil, pine nuts and parmesan                |     |
| Penne pasta with tomato and basil with garlic bread                                      | 450 |
| Mexican beans and rice bowl with cheese & nachos                                         | 450 |
| Loaded nachos with cheese and salsa                                                      | 450 |
| Quesadilla - with our home made filling, guacamole and sour cream                        | 450 |

## Thin Crust Pizza & Bruschetta

|                                                   |     |
|---------------------------------------------------|-----|
| Mexican bell pepper, zucchini cherry tomato pizza | 450 |
| Corn, barbequed pineapple, jalapeno pizza         | 450 |
| Balsamic tomato and cheese margherita pizza       | 390 |
| Tomato balsamic bruschetta                        | 350 |
| Caramel mushroom duxelle en croute'               | 450 |
| Garlic bread - 3pcs                               | 220 |
| Garlic bread with cheese - 3pcs                   | 280 |
| French fries with cocktail sauce                  | 250 |

## Dessert

|                                              |     |
|----------------------------------------------|-----|
| Chocolate brownie with vanilla ice-cream     | 230 |
| Chocolate spring roll with ice-cream         | 230 |
| Shahi tamatar ka halwa                       | 240 |
| Gulab patti choorma (2 pcs.)                 | 180 |
| Makki ka tukda (4 pcs.)                      | 230 |
| Jodhpuri gulab jamun (2pcs.)                 | 170 |
| Jodhpuri gulab jamun with ice-cream (2 pcs.) | 220 |
| Vanilla ice cream (2 scoops)                 | 170 |
| Rose petal ice cream (2 scoops)              | 220 |



## Mocktail Blends

|                                                                   |     |
|-------------------------------------------------------------------|-----|
| Virgin Mojito                                                     | 275 |
| You can see your family bond with this glass                      |     |
| Paani puri shots – 6pcs                                           | 275 |
| Celebrity shooter to celebrate the table                          |     |
| Pineapple colada                                                  | 275 |
| A blend of bananas, pineapple extract and coconut milk with cream |     |
| Sitafal mojito                                                    | 275 |
| Iced sitafal with muddled lemon wedges, fresh mint and soda       |     |
| Dark passion                                                      | 275 |
| Iced mojito mint, muddled lemon, fresh mint & black carbonation   |     |
| Frozen belpatra & cucumber lemonade                               | 300 |
| Strawberry lemon daiquiri                                         | 275 |
| Crushed ice with the strawberry extract and seasoning             |     |
| Shahi gulab velvet                                                | 275 |
| Rose extract with lime and generale poured over crushed ice       |     |
| Mojito Blu'                                                       | 275 |
| Iced mojito with a hint of blue curacon                           |     |

## Soda Sparkles

|                                                     |     |
|-----------------------------------------------------|-----|
| Watermelon, strawberry or green apple               | 275 |
| Fresh lime – sweet or salted                        | 215 |
| Juices - Preserved (Orange/Pineapple/Mango/Guava)   | 200 |
| Aerated beverages (300ml bottles)-7 up, pepsi, soda | 60  |
| Drinking bottled water                              | 40  |
| Mountain Mineral Water                              | 60  |

## Milk Based Liquid

## Beverages

|                                                                   |        |
|-------------------------------------------------------------------|--------|
| Chocolate frappe (loads of chocolate and ice-cream chilled blend) | 275    |
| Cold coffee with ice cream                                        | 275    |
| Milk shakes (strawberry, mango chocolate or banana)               | 250    |
| Thick lassi ( sweet or salted )                                   | 180    |
| Butter milk (chaaj – pain or masala )                             | 100    |
| <br>Coffee                                                        | <br>70 |
| Tea                                                               | 50     |