

MAIN COURSE

259/-

PANEER KADAI

A mouth watering combination of cottage cheese, capsicum, onion, tomato in traditional spices

269/-

PANEER HANDI

A special creamy and spicy cuisine cooked with capsicum and served in earthen pot

279/-

PANEER BUTTER MASALA

A traditional punjabi recipe in pieces of cottage cheese are cooked in rich creamy butter and tomato gravy

289/-

PANEER BHURJI

Grated paneer in spicy yellow gravy

PANEER TIKKA MASALA

Soft chunks of grilled paneer and capsicum in a mildly spicy onion and tomato masala

269/-

PALAK PANEER

A dish from subcontinent, consisting of paneer in thick paste and made from pureed spinach

279/-

PANEER KAJU KORMA

Come in white gravy with grated cottage cheese and cashewnut

329/-



TAWA BHAJI

Mix vegetable, tawa fried in spicy red gravy

349/-

VEG KOLHAPURI

A dish from Kolhapur consisting of mixed vegetables in a thick and spiced gravy

269/-

CORN CAPSICUM MASALA

A combination of american corn and capsicum in rich yellow gravy

249/-

CHANA MASALA

A delicious punjabi dish with flavours of onion, garlic, ginger in garam masala

249/-

BHINDI MASALA

A semi dry and lightly spiced curry made with okra, onion, tomatoes & spices

249/-

**PULSE
Special**

DAL - FRY / TADKA

Yellow Dal tempered with onion, tomato and cumin

219/-

239/-

DAL MAKHANI

Whole black lentils cooked with butter and cream

279/-

DAL AMRITSARI

Dal with curry leaves, carom seed and red

269/-

DAL UKHARA

Black dal creamy with garlic

289/-



MOCKTAIL

MINT MOJITO

Fresh mint, lime juice and crushed ice

149/-

ORANGE BLOSSOM

Orange juice, lemonade and vanilla

149/-

BLUE LAGOON

Blue curacao, spritz, lime juice and soda

139/-

PINA COLADA

Fresh pineapple juice, coconut milk and ice cubes

149/-

LEMON ICE TEA

Lemon juice, tea and ice cubes

149/-

PAAN SHOTS

Mouth watering combination of paan and rose gulkhanda with ice cream

149/-

BEVERAGE'S

(TO BE SERVED ON TABLE)

DRINKING WATER

(TO BE SERVED ON TABLE)

30/-

COLD DRINK CANE

(TO BE SERVED ON TABLE)

79/-

FRESH LIME WATER

119/-

FRESH LIME SODA

49/-

TEA

59/-

COFFEE

99/-

CANNED JUICE



INDIAN BREAD

Roti

TANDOORI ROTI - PLAIN / BUTTER	30/-	35/-
NAAN - PLAIN / BUTTER	60/-	70/-
GARLIC NAAN		80/-
CHEESE NAAN		80/-
STUFFED NAAN		80/-
CHILLI GARLIC NAAN		80/-
LACHHA PARATHA		50/-
MISSI ROTI		50/-
PUDINA PARATHA		50/-
BUTTER KULCHA		50/-
STUFFED KULCHA		70/-
BASKET OF VRIKSHA		250/-



CHOICE OF ICECREAM



VANILLA	50/-
CHOCOLATE	60/-
STRAWBERRY	60/-
PINEAPPLE	70/-
BUTTER SCOTCH	80/-
AMERICAN NUT'S	90/-
KESAR PISTA	90/-
HOT CHOCOLATE FUDGE	150/-
DOUBLE SUNDAE	200/-
TRIPPLE SUNDAE	250/-

SHAKE'S



CHOCOLATE SHAKE	149/-
VANILLA SHAKE	149/-
STRAWBERRY SHAKE	149/-
PINEAPPLE SHAKE	169/-
BROWNIE SHAKE	199/-
OREO SHAKE	199/-
COLD COFFEE	149/-

Delicious Shake

B

DRINK
COLD
FRESH
FRESH
TEA
COFFEE
CANNED



- | | |
|--|---------|
| 11. Paneer Schowwan | 249 |
| <small>(Paneer dumplings in schowwan sauce)</small> | |
| 12. Veg manchurian dry / gravy | 199 |
| <small>(Deep fried balls made of various vegetables)</small> | |
| 13. Paneer Chilly dry / gravy | 249 |
| <small>(Crispy fried paneer pieces with garlic, onion and in chinese schowwan flavour)</small> | |
| 14. Dragon Potato | 199 |
| <small>(Deep fried potato chunks with ginger, green chives, garlic and sauces)</small> | |
| 15. Cheese Corn Balls | 269 |
| <small>(Corn balls with filling of and cheese)</small> | |
| 16. Crispy Veg | 219 |
| <small>(Crispy fried vegetables tossed in spicy schowwan flavour)</small> | |
| 17. Corn / Paneer Fitters | 179/219 |
| <small>(Corn kernels / cottage cheese cubes tossed with onions, green chillies)</small> | |
| 18. Baby Corn Crispy | 199 |
| <small>(Crispy baby corns tossed in tangy sauce)</small> | |
| 19. Mushroom Manchurian dry/gravy | 249 |
| <small>(Deep fried balls tossed with mushrooms and chinese sauces)</small> | |
| 20. Chinese Bhel | 199 |
| <small>(Bhel consisting of fried noodles, cabbage, tomatoes and onions)</small> | |
| 21. Paneer Roasted Chilly | |
| <small>(Bhel consisting of fried noodles, cabbage, tomatoes and onions)</small> | |

- | | |
|---|----------------|
| 11. Paneer Schezwan | 249 |
| (Paneer marrinated in schezwan sauce) | |
| 12. Veg manchurian dry / gravy | 199 |
| (Deep fried balls made of various vegetables) | |
| 13. Paneer Chilly dry / grvy | 249 |
| (Crispy fried panner tossed with garlic, onion and in chinese schezwan flavour) | |
| 14. Dragon Potato | 199 |
| (Deep fried potato chuncks with ginger, green chillies garlic and sauces) | |
| 15. Cheese Corn Balls | 269 |
| (Corn balls with filling of and cheese) | |
| 16. Crispy Veg | 219 |
| (Crispy fried vegetables tossed in schezwan flavour) | |
| 17. Corn / Paneer Fitters | 179/279 |
| (Corn kernels / cottage cheese cubes tossed with onions, green chillies) | |
| 18. Baby Corn Crispy | 199 |
| (Crispy baby corns tossed in tangy sauces) | |
| 19. Mushroom Manchurian dry/gravy | 249 |
| (Deep fried balls tossed with mushroom and chinese sauces) | |
| 20. Chinese Bhel | 199 |
| (Bhel consisting of fried noodles, cabbage, tomatoes and onions) | |
| 21. Paneer Roasted Chilly | |
| (Bhel consisting of fried noodles, cabbage, tomatoes and onions) | |
-

- 7. Green peas masala** 229
(Fresh green peas with yellow gravy)
- 8. Methi matar malai** 249
(A thick, mellow and creamy gravy with fresh fenugreek leaves and green peas)
- 9. Dum Aloo Kashmiri** 269
(A sweet flavoured dish stuffed with dry fruits and cottage cheese)
- 10. Dum Aloo Punjabi** 279
(A traditional spicy flavoured sabzi with baby potatoes)
- 11. Channa Masala** 219
(A delicious punjab dish with flavours of onion, garlic, ginger in garam masala)
- 12. Bhindi Masala Fry** 219
(A semi dry and lightly spiced curry made)
- 13. Veg Kolhapuri** 229
(A dish from kolhapur consisting of mixed vegetables in a thick, spiced gravy)

The House of Soup

- | | |
|---|------------|
| 1. Tomato Soup | 120 |
| 2. Veg Sweet Corn Soup
(Mildey sweet flavoured & vegetable soup) | 120 |
| 3. Veg Manchow
(Ginger garlic flavour Chinese Soup topped with crispy fried noodles) | 120 |
| 4. Lemon Cillaantro
(Lemon grass with coriander infused soup) | 120 |
| 5. Cream of Minestrone Soup
(Delightful cheese macroni with flavour of passley, pepper, salt n basil) | 130 |
| 6. Cream of Spinach Soup
(Delightfully buttery soup) | 130 |
| 7. Veg Garlic Soup
(All the seasonal vegetables with the blend of garlic) | 130 |

Veg Preparations

- 1. Malai Kofta** **279**
(A delicious north indian specialty dish consisting of soft balls floated in rich white gravy)
- 2. Punjabi Kofta** **259**
(Soft dumpling made from potato in paneer mixture in a rich creamy sauce)
- 3. Veg Kofta** **249**
(koftas served in rich yellow gravy)
- 4. Tawa Bhaji** **299**
(Mix vegetable, tawa fried in spicy red gravy)
- 5. Mushroom Masala** **289**
(Indian style dish in onion gravy with mild spices)
- 6. Corn capsicum masala** **229**
(A combination of american corn and capsicum in rich yellow gravy)

World of Salads

- 1. Onion Salad** **50**
(Circular cut onion's topped with green chilles and with lemon pieces)
- 2. Fresh Green Salad** **70**
(An assortment of onion, cucumber, tomato, carrot, lemon & green chilly)
- 3. Russian Salad** **199**
(Traditional Russian mayonnaise dressing with green peas, carrot and assorted vegetables)
- 4. Marinated Veg Salad** **249**
(Different vegetables marinated in vinegar)
- 5. Kalpvriksha Special Salad** **250**
(Chef's special)

There Is No Love Than The Love Of Food