# CHINESE CORNER —

•	Veg. Chowmein	220.00
•	Egg Fried Rice	250.00
•	Chicken Fried Rice	350.00
•	Veg. Sweet N Sour	320.00
•	Chicken Sweet N Sour	400.00
•	Cheese Chilly	370.00
•	Chilly Chicken	450.00
•	Lemon Chicken	450.00
•	Ginger Chicken	450.00

# DESSERT —

220.00

120.00

	Trait Galaci	220.00
•	Gulab Jamun	120.00
•	Jaisalmer Mithai (The traditional sweet of Jaisalmer- Ghotua. Prepared by deep-frying the Boondi in pure Desi butter, soak in the sugar syrup, crushed with pestle, seasoned with cardamom powder and saffron)	150.00

■ Ice-Cream Vanila/Chocolate/Butter Scotch

Fruit Salad

All dishes are freshly made & will take approximately 30-40 minutes to serve. Cooking medium: refine vegetable oil & butter Packing Charges 15% Extra

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•	Ker Sangari (Traditional Rajasthani dish Dried Desert Berries and beans cooked in Desi Style)	400.00
•	Kadi Pakoda (Gram Flour dumpling cooked in yougurt souce)	350.00
•	Veg Kofta (Fried veg. Dumpling slowly cooked in sweet sauce)	350.00
•	Rajasthani Gatta curry (Gram Flour dumplings cooked in yogurt tomato sauce a favorite of all Rajasthani)	360.00
•	Butter Chicken (Chicken cubes served in a spicy, aromatic, buttery and creamy tomato sauce)	600.00
•	Kadai Chicken (Chicken cubes cooked with onions, tomatoes, capsicum (green bell peppers) and Indian spices in a tangy	570.00 sauce)
•	Chicken Masala (A Homely way of cooked Chicken with Rajasthani spices in red Sauce gravy)	550.00
•	Chicken Shahi Korma (Boneless Chicken piece cooked with finely flavored and creamy Sauce)	600.00
•	Chicken Hyderabadi (Chicken cooked with a rich, spicy and aromatic gravy in Mughlai Style)	580.00
•	Chicken Tikka Masala (Soft Chicken cubes simmered briefly in a delicious & super aromatic sauce)	600.00
•	Chicken Saag wala (Cubes of Chicken cooked creamed spinach Sauce)	600.00
•	Mutton Jaisana (Lamb preparation from Authentic local Jaisalmer cuisine lig	780.00 ght Spicy)
•	Mutton Rogen Josh (Lamb Preparation from Authentic Mughlai cuisione light sp	750.00

	INDIAN CDECIALITIES	0_
	INDIAN SPECIALITIES	-
•	Paneer Butter Masala (Cottage Cheese cooked in rich and creamy made of butter, onions, tomatoes, cashew and spice powders, and herbs.)	350.00
•	Shahi Paneer (Cottage Cheese cooked in Mughlai Style with creamy Sauce made of onions, yogurt, nut and seeds.)	340.0 <mark>0</mark>
•	Kadai Paneer (Cottage cheese cooked with onions, tomatoes, capsicum green bell peppers and Indian spices in a tangy sauce)	340.00
•	Palak Paneer (Cottage cheese cooked in creamy spinach sauce with Indian spices, onions and tomatoes)	350.00
•	Paneer Pasanda (Cottage cheese stuffed potato cooked with smooth, creamy onion-tomato based Sauce in Kashmiri Style)	360.00
•	Panner Bhurji (Mashed Cottage Cheese cooked in onion, Green Chilly and tomato)	380.00
•	Paneer Tikka Masala (Grilled Cottage Cheese served with Capsicum, Onion, Tomato and smooth Sauce)	380.00
•	Paneer Handi Masala (Cottage Cheese cooked with rich gravy of cashews, Onions, tomatoes and Indian spices in unique Rajasthani style)	350.00
•	Dum Alloo Kashmiri (Stuffed Potato with spices, cottage cheese mixture cooked in Kashmiri Style)	300.00
•	Stuffed Tomato (Tomatoes stuffed with spicy cottage cheese mixture and served with a flavorful red Sauce)	350.00
•	Aloo Gobhi (Potatoes and Cauliflower cooked in red Sauce with Indian spices)	250.00

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	Bolognese Fresh Tomato, Chicken, Cheese, Parsley)		500.00
	Cannelloni Spinach, Mushroom, Tomato, Cheese, Oregano)		500.00
(	<mark>Jaisalmeri Thali</mark> Ker Sangri, Gutta Curry, Paneer Butter Masala, Steam Butter Roti, Papad, Sweet)	ed Rice,	750.00
(	Pleasant Special Thali Mutton/Chicken, Choice of Paneer, Dal Fry, Lemon F Choice of Naan, Papad, Sweet)	Rice,	950.00
	INDIAN BREA	\D <b>→</b>	
• E	Roti Butter Roti Plain Naan Garlic Naan Cheese Naan Butter Naan		20.00 25.00 80.00 150.00 150.00
	RICE		
	Steamed rice Zeera Rice Saffron Rice Veg. Pulaw Mutter Pulaw Kashmiri Pulaw Navratna Pulaw Veg. Biryani Chicken Biryani Mutton Biryani		160.00 180.00 220.00 250.00 240.00 350.00 360.00 300.00 380.00 450.00
Fre	shly Served: Where Every Bite is Flavorful and Ev	ery Moment is M	emorable.

# → BREAKFAST —

<ul> <li>American Breakfast</li> </ul>	350.00
(Juice, Tea/Coffee, Toast, Choice of Omelet, Fresh Fruits)	
□ Continental Breakfast	210.00
(Juice, Tea/Coffee, Toast)	
<ul> <li>Toast</li> <li>(4 Slice of Bread, Butter, Jam/Marmalade)</li> </ul>	110.00
Omelet	
(Cheese/Mushroom/ Masala)	150.00
<ul> <li>Spanish Omelette</li> </ul>	170.00
■ Boiled Eggs	80.00
(2 Egg)	80.00
<ul> <li>Scrambled Eggs</li> </ul>	120.00
■ Fried Eggs	120.00
Poached Eggs	120.00
■ French Toast	150.00
<ul> <li>Corn Flakes with Milk</li> </ul>	110.00
<ul> <li>Corn Flakes with curd</li> </ul>	120.00
<ul> <li>Porridge</li> </ul>	120.00
<ul> <li>Porridge with Banana</li> </ul>	130.00
<ul> <li>Muesli with Curd Fruits</li> </ul>	190.00
<ul> <li>Aloo Paratha</li> </ul>	90.00
(with Pickle and Curd)	80.00
■ Cup Of Black Tea	40.00
<ul> <li>Cup of Masala Tea</li> </ul>	40.00
<ul><li>Mint/Ginger/Green Tea</li></ul>	80.00
<ul> <li>Cup Of Black Coffee</li> </ul>	60.00
■ Cup of Milk Coffee	80.00
Juice	110.00

•	Hariyala Mutton (Cubes of mutton cooked in cream spinach in garlic flavored)	750.00
•	Egg Curry (Two full boiled egg cooked in best of Rajasthani Sauce and spices.)	280.00
•	Chicken Do Pyaza (A famous Chicken specially of Indian cooked with onion and spices)	550.00
	→ SNACKS →	
•	French Fries	180.00
•	Veg. Pakora	200.00
•	Paneer Pakora	250.00
•	Rosemary Roast Potato/Spinach	250.00
•	Mashed Potato/Onion	250.00
•	Mashed Potato/Mushroom	270.00
•	Grilled Cheese Sandwich	180.00
•	Grilled cheese Tomato Sandwich	200.00
•	Veg. Sandwich	170.00
•	Chicken Sandwich	250.00
•	Egg Sandwich	180.00
•	Roasted Papad	20.00
•	Masala Papad	60.00
•	Peanut Masala	220.00
•	Veg. Manchurian	250.00
•	Gobhi Manchurian	250.00
•	Paneer Manchurian	280.00
	Chicken Manchurian	350.00



<ul> <li>Mista House Salad (Mix Veg.)( Italian Salad- Mushrooms, Capsicum, Cabbage)</li> </ul>	150.00
■ Tomato Olive	130.00
<ul> <li>Greek Salad (Veg. Olive Mix, Cheese)</li> </ul>	170.00

#### ZUPPE SOUPS —

<ul> <li>Minestrone Soup</li> </ul>	160.00
■ Tomato Soup	150.00
<ul> <li>Cream Of Mushroom Soup</li> </ul>	180.00
Cream of Chicken Soup	200.00
Veg. Hot & Sour Soup	170.00
<ul><li>Chicken Hot &amp; Sour Soup</li></ul>	220.00
Veg. Sweet Corn Soup	150.00
<ul> <li>Chicken Sweet Corn Soup</li> </ul>	200.00

# CONTINENTAL RANGE —

<ul> <li>Roast Chicken</li> <li>(Crumb Fried Chicken served with French fries)</li> </ul>	550.00
<ul> <li>Chicken Princess (Served with a bowl of rice &amp; velouté sauce)</li> </ul>	550.00
Vegetable Au-Gratin  (Served with mix Vegetable & white source with cheese)	450.00

## → BEVERAGES —

■ Bottled Water	30.00
<ul> <li>Cold Drink (Coke, Sprite, Fanta, Limca)</li> </ul>	50.00
■ Plain Soda	40.00
■ Fresh Lime Soda	60.00
■ Diet Coke	120.00
<ul> <li>Choice of Shake (Chocolate, Banana, Papaya)</li> </ul>	120.00
■ Tonic Water	150.00
■ Lassi (Sweet/Salted)	110.00
■ Banana Lassi	140.00
■ Cappuccino	250.00
■ Latte Macchiato	250.00
■ Espresso	200.00

### → PANCAKES ←

Pancake with Banana and Honey	150.00
Chocolate Pancake	170.00
<ul> <li>Mixed Fruit Pancake with Honey</li> </ul>	180.00
<ul> <li>Honey Pancake</li> </ul>	130.00

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•	Stuffed Capsicum (Stuffed Capsicum with spicy cottage cheese mixture and served with a flavorful Sauce)	350.00
•	Zeera Aloo (Potato fried in Cumin with Indian spices)	250.00
•	Matar Khumb Masala (Kumbh (Mushrooms) and green peas are cooked in creamy and Spicy Sauce)	350.00
•	Malai Kofta (Cottage Cheese dumpling balls served with rich creamy Indian Sauce)	380.00
•	Navratan Korma (Seasonal Vegetables cooked in rich shahi Sauce with Indian spices	360.00
•	Mix Veg. (Seasonal Mixed Vegetable cooked with Indian spices)	280.00
•	Veg. Jalfrezi (Mixed Veg. spiked up with sauteed green chillies, ginger, onion and flavorful ingredients with Indian Sauce)	280.00
•	Dal Fry (Yellow Lentils with onions, green chillies and tomato with Indian spices)	240.00
•	Dhora Dal (Lentils of west frontier with onions, green chillies and tomato with Indian spices)	280.00
•	Dal Makhani (Made with whole Black Lentils & Kidney Beans with Indian spices)	280.00
•	Veg. Raita (Yogurt with various mix vegetables)	180.00
•	Fried Raita (Yogurt with fried onion, green chilly and Indian spices)	200.00
•	Boondi Raita (yoghurt based dip made with deep fried and soaked boondi pearls	180.00
•	Baingan Bhaji (Egg Plant cooked in our creamy sauce with Indian spices)	350.00
Fı	reshly Served: Where Every Bite is Flavorful and Every Moment	is Memorable.