

WELCOME TO A WORLD OF

FLAVORS & DELIGHT





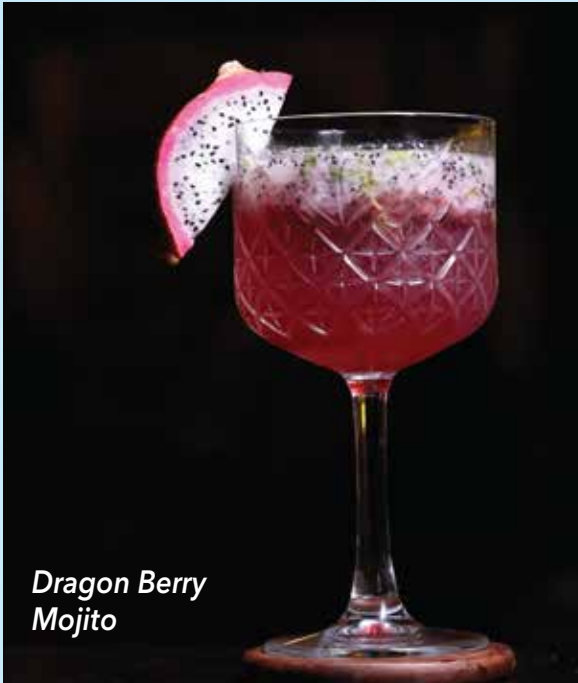
Pink Lemonade

Sippers

Thanda & Garam

Dragon Berry Mojito	229
<i>Dragon Fruits, Lime Juice, Mint Leaves, Mojito Mint, Topup with Cranberry Juice</i>	
Virgin Colada	219
<i>All Time Favourite!!! Pineapple and Coconut Cream, Blended with Vanilla Ice Cream</i>	
Pink Lemonade 🍹	219
<i>Cranberry, Lemonade and Pomegranate</i>	
Watermelon Square 🍹	219
<i>Watermelon, Basil and Lemonade</i>	
Berry Blast	219
<i>Triple Berry Squash with Ice and Lemon</i>	
Sunshine 🍹	219
<i>Orange, Pineapple & Cranberry With Lime & Grenadine</i>	
Kairi Panna Shikanjvi 🍹	219
<i>Shikanjvi made with Raw Mango Puree</i>	
Masala Coke 🍹	219
<i>Muddled With Mojito Syrup, Mint Leaves, Lime Wedges, Chaat Masala, Rock Salt And Top Up With Coke</i>	
Seasonal Fresh Fruit Juice	195
<i>Orange, Pineapple, Watermelon and Sweet Lime</i>	
Thick Milk Shake	280
<i>Vanilla, Strawberry, Chocolate And Mango</i>	
Dry Fruit Shake	299
Jaljeera	140
Thick Lassi - Sweet / Flavoured	150
Chaas	109
Diet Coke	99
Fresh Lime Water / Soda	89 / 99
Iced Tea - Lemon / Peach / Mint	175
Aerated Beverages	85
Red Bull	219

Cold Coffee With Ice Cream	199
Tea / Special Masala Tea	99
Nescafe	110
Madras Filter Coffee	110
Packaged Water	60



Sushi	
11.30 am to 3.30 pm & 6.30 pm to 11.00 pm	
Crunchy Avocado Sushi	475
Edamame Cream Cheese Sushi	475
Vegan & Herbs Sushi	465



Dim Sum	
11.30 am to 3.30 pm & 6.30 pm to 11.00 pm	
Spicy Cottage Cheese Dim Sum	375
Asparagus, Corn & Water Chestnut Dim Sum	375

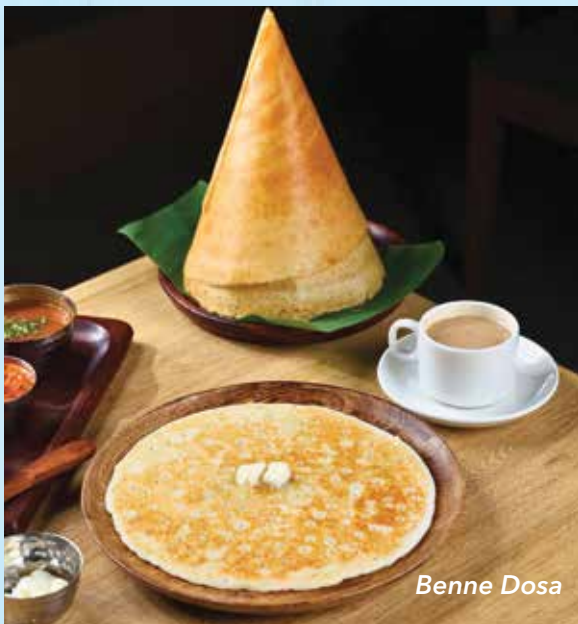




Bengaluru
Thatte Idli



Vilayati Sabzi Masala Dosa



Benne Dosa

South Indian Dakshini

11.00 am to 10.00 pm

Bengaluru Thatte Idli	170
Benne Dosa 🍳	160
<i>Originated from Davanagere Karnataka, Topped with Generous Amount of White Butter</i>	
Extra Cheesy Paniyaram 🍳	199
<i>Mix Vegetables Paniyaram with extra Loaded Cheese, Served with Freshly Made Chutney</i>	
Amul Ghee Roast Dosa 🍳	160/205
<i>Plain/ Masala</i>	
Vilayati Subzi Masala Dosa 🍳	225
<i>Exotic Vegetables, Tossed with Gun Powder, Served with Chutney</i>	
Uttapam <i>Plain / Onion / Tomato</i>	150/160
Steamed Idli	150
Dosa <i>Plain / Masala</i>	155/199
Neer Dosa 4 Pcs 🍳	155
Rava Dosa <i>Plain / Masala</i>	155/199
Mysore Dosa <i>Plain / Masala</i>	170/215
Paper Dosa <i>Plain / Masala</i>	225/280

Favourites Pasandida

11.00 am to 10.00 pm

Pav Bhaji	275
Extra Pav	29
Cheese Pav Bhaji	310
Tawa Pulao	370
Masala Pav	225

Lite Bite

Chaat Halka Phulka

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Sev Puri Pizza 🍷 249

Chaat Flavoured Unique Twist Sev Puri Pizza

Shakkarkand Ki Chaat 🍷 219

Crispy Sweet Potato, Tossed with Green Chutney and Pomegranate

Cheesy Ragda Pattice 🍷 219

Potato Pattice Served with Ragda, Spiced with Green and Tamarind Chutney, Finish with Melted Cheese and Magic Dust

Quinoa Chaat 🍷 219

Healthy Quinoa, Spiced up with Mint and Tamarind Chutney, Sprinkle with Aloo Bhujia

Dahi Batata Puri 170

Chowpati Bhel 170

Mumbai Sev Puri 170

Chinese Bhel 205

Salad & Sandwich

11.00 am to 11.30 pm

Caesar Salad 229

Healthy Apple Waldorf Salad 229

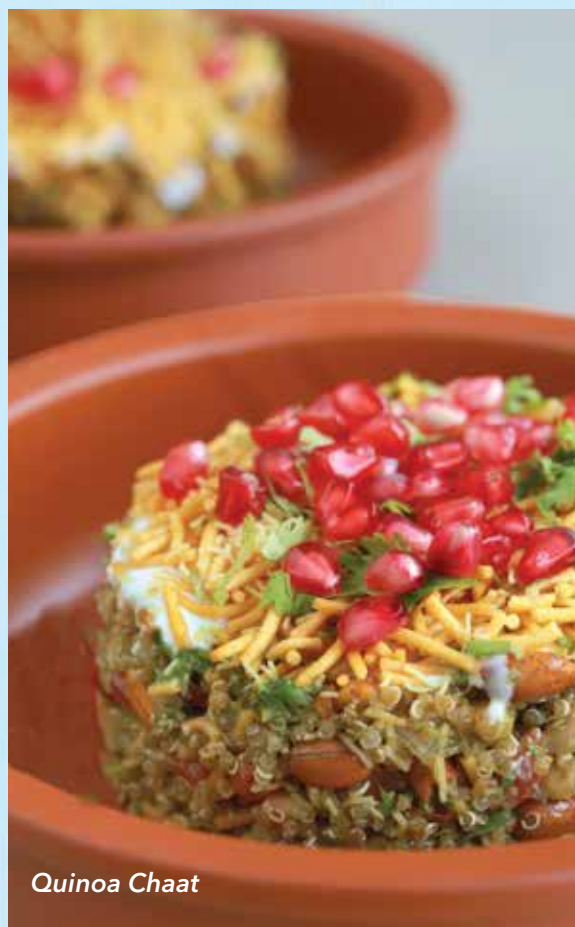
Grilled Vegetable Sandwich 235

Vegetable Club Sandwich 275

Mumbai Masala Sandwich 🍷 275



Shakkarkand ki Chaat



Quinoa Chaat



Paneer Makhani Pizza



Appalam Papadum
Basket with Dips

Pizza

11.00 am to 11.30 pm

Exotic Vegetable Pizza 🍷	339
<i>Exotic Vegetables with Home Made Pizza Base and Mozzarella Cheese on Top</i>	
Paneer Makhani Pizza 🍷	339
<i>Indian Version Spiced Paneer Makhani Pizza</i>	
Margherita 🍷	329
<i>A Classic Baked Pizza, Topped With Mozzarella Cheese and Basil</i>	
Vegetable Deluxe	339
<i>Assortment of Seasoned Vegetables, Topped with Mozzarella Cheese and Liquid Cheese</i>	








Papadum Kurram Kurram

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Appalam Papadum Basket with Dips 🍷	225
<i>Variety of South Indian Flavoured Papadum with Dips</i>	
Papad / Masala	69/85
<i>Roasted / Fried</i>	
Khichiya Fried / Masala	109/140
Khichiya Churi / Papad Churi	195
<i>Marwari Snack Spiced Crushed Khichiya / Papad</i>	
Raita Of Your Choice	205
<i>Boondi / Pineapple / Vegetable</i>	

Soups

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

 Thukpa Soup 	265
<i>Tibetan Noodle Soup, Made of Curry Flavoured Spicy Stock, Served with Vegetables</i>	
 Khowsuey Soup 	265
<i>Burmese Curried, Coconut Flavoured Noodle Soup</i>	
Chinese Broccoli Soup	229
 Oriental Soup 	229
Lemon Coriander Soup	229
Fresh Tomato And Basil Soup	229
Broccoli Almond Soup 	229
Manchow Soup	229



Khowsuey Soup

Starters

Choti Bhook

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Continental

Cajun Dusted Onion Rings 	309
<i>Deep Fried Cheesy Stuffed Onion Rings, Dusted with Cajun Spice, Served with Gunpowder Mayo</i>	
Mexican Loaded Nachos 	435
<i>Loaded Nachos Chips with Salsa, Sour Cream, Cheese Sauce, Refried Beans and Jalapeno</i>	
French Fries / Masala	235 / 245
Cheese Chilli Toast	339
Corn Cheese Toast	339
Corn Cheese Balls	375
Crispy Nachos	385



Cajun Dusted
Onion Rings



Paneer Chilli Bao



Cottage Cheese Ball

Asian

Cottage Cheese Balls 🍳★ 365

Spiced Cottage Cheese Balls,
Deep Fried and Tossed in chilly oil

🌶️ Korean Style Paneer 🍳★ 365

Paneer tossed in Korean chilli paste,
Sesame Seeds & Thai chillies

Oriental Crispy Veg 🍳 350

Crispy Fried Exotic Veg, Tossed with Oriental Spices

Paneer Chilli Bao 🍳 365

Traditional Chinese Steamed Bun,
Filled with Chilly Paneer

Manchurian Balls, 350

Broccoli in Shanghai Sauce 🍳

Wok Tossed Crispy Broccoli Florets and
Manchurian Balls in Shanghai Sauce

🌶️ Malaysian Paneer Chilli 🍳 365

Cottage Cheese, Tossed with Lemon Grass,
Red Thai Curry Paste and Finish
with Touch of Coconut Milk

Paneer in Lemon Garlic Butter 🍳 365

Cubes of Cottage Cheese, Tossed in
Lemon Garlic Butter Sauce

🌶️ Finger Licking Paneer Cheeseburst 🍳 389

Wok Tossed Hot Chilli Paneer, Gratinated
with Cheese Sauce

Crispy Corn 335

Crispy Fried American Corn, Tossed in
Chilli Garlic Sauce

Veg Manchurian 335

Mix Vegetable Dumplings, Tossed
in Spicy Soya Sauce

Stir Fry Exotic Vegetables 335

Exotic Green Vegetables, Tossed with Garlic
and Chinese Seasonings

🌶️ Paneer Dragon 365

Crispy Cottage Cheese Batons, Tossed in
a Signature Spicy Sauce

🌶️ Paneer Chilli Dry 365

Cubes of Cottage Cheese, Tossed
with Bell Peppers and Garlic Soya Sauce

Indian

Chulbule Paneer 🍽️⭐ 385

Cottage cheese stuffed with cheese and herbs dusted with papadum crumbs deepfried

Narangi Paneer 🍽️⭐ 385

Cotted cheese marinated in kasundi mustard, grilled in tandoor, topped with tangy orange gest sauce

Extra Cheesy Paniyaram 🍽️ 199

Mix Vegetables Paniyaram with Extra Loaded Cheese, Served with Freshly Made Chutney

🌶️ Gunpowder Potato 🍽️ 305

Wok Tossed Baby Potatoes with Curry Leaf and Garlic, Finish with Spicy Gun Powder

Mini Cheese Naan Bombs 🍽️ 335

Spiced Cheese Stuffed Naan Balls, Cooked in Tandoor

Broccoli Malai Tikka 339

Chargrilled Malai Broccoli Florets with Toasted Almonds

🌶️ Mere Tendoori Momo Aayenge 330

Stuffed Vegetables Steamed Dumpling, Marinated with Tandoori Masala, Cooked in Tandoor

Aloo Achari 320

Baby Potatos Marinated in Pickle Flavoured Spices and Cooked in Tandoor

Kesari Paneer Tikka 370

Stuffed Paneer with Chopped Vegetables, Maranited with Saffron Flavoured Yellow Masala

Hara Bhara Kebab 330

🌶️ Vegetable Tawa Roll 350

Deep Fried Indian Style Vegetable Croquettes

Bullet Raja 🍽️ 350

Deep Fried Bullet Shaped Barrels of Vegetable and Crushed Nuts, Top with Creamy Tomato Sauce

🌶️ Teekha Paneer Mirch 350

Fried Cottage Cheese, Tossed in A Tangy and Spicy Sauce

Paneer Hill Top 🍽️ 385

Paneer Stuffed with Freshly Grounded Mint Flavoured Chutney, Cooked in Charcoal Oven

Paneer Magic Stick 🍽️ 385

Batons of Cottage Cheese, Tossed with Curried Cheese Sauce



Extra Cheesy Paniyaram



Paneer Magic Stick



Dal Bhat Churma




Pink Pasta

Main Course

Badi Bhook

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Gujarati & Marwari

Khichiya Churi / Papad Churi	195
<i>Marwari Snack Spiced Crushed Khichiya / Papad</i>	
Sev Tamatar Nu Saag	339
<i>Gujarati Style Sweet and Sour Tomato and Sev Curry</i>	
 Rajasthani Dum Aloo	339
<i>Boiled Baby Potato, Tossed with Rajasthani Spices, Tangy and Spicy Gravy</i>	
Jodhpuri Govind Gatta	339
<i>Delicious Marwari Curd Flavoured Curry with Gram Flour Dumplings</i>	
Panchmel Dal	319
<i>Traditional Delicacies, Blending with Variety of Lentils</i>	
Dal Bati Churma 🍽	405
<i>Rajasthani Popular Combo Meal</i>	

Pasta

Paneer Makhani Mac and Chesse 🍽	435
<i>Indian Version Paneer Makhani Baked Mac and Cheese Pasta</i>	
Baked Mac and Cheese 🍽	435
<i>A Classic Preparation of Creamy Cheese and Macaroni Pasta</i>	
Penne Arrabiata	435
<i>Penne Pasta Tossed with Classic Spicy Tomato, Basil, Oregano Sauce</i>	
Pink Pasta 🍽	435
<i>Combination of Red and White Sauce, Broccoli Florets and Bell Peppers</i>	
Pasta Alfredo	435
<i>Penne Pasta Cooked in Creamy Cheese Sauce</i>	

Asian

Paneer in Malaysian Chilli Sauce **365**

Cottage Cheese, Tossed with Lemon Grass, Red Thai Curry Paste and Finish with Touch of Coconut Milk

Broccoli, Manchurian Balls **350** **In Shanghai Sauce**

Wok Tossed Crispy Broccoli Florets and Manchurian Balls in Shanghai Sauce

Paneer in Lemon Butter Garlic Sauce **365**

Cubes of Cottage Cheese, Tossed in Lemon Garlic Butter Sauce

Vegetable in Hunan Sauce **355**

Exotic Vegetables, Cooked in Spicy Chilli Soya Sauce

Corn and Veg Manchurian **355**

Crispy Fried Manchurian Balls and American Corn, Seasoned in Soya Sauce

Kung Pao Paneer **365**

Cottage Cheese, Tossed in Sweet 'n' Spicy Sauce with Fried Cashewnut

Sauteed Paneer / Vegetable with Choice of Sauce **365 / 355**

Hot Bean/ Schezwan /Thai BBQ

Vegetable Thai Curry **365**

Authentic Preparation of Spicy Thai Curry with Exotic Vegetables

Indian

Vegetable Gassi **350**

Mangalorean Style Coconut Flavoured Vegetable Thick Curry

Veg Kheema Masala **375**

Minced Vegetable Cooked in Spicy Indian Gravy

Subz Falguni **375**

A Combination of Chopped Vegetables and Fenugreek, Cooked in Mild Spicy Gravy

Aloo Jeera **275**

A Dry Preparation of Potato, Tempered with Cumin Seeds



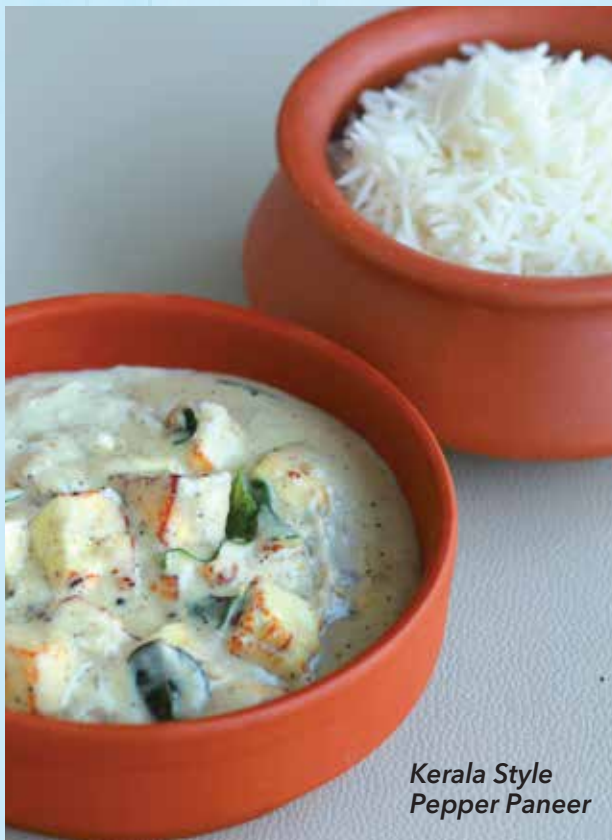
Broccoli Manchurian Balls in Shanghai Sauce









Vegetable Gassi



Desi Style Malai Kofta



Kerala Style
Pepper Paneer

 Desi Style Malai Kofta 	389
<i>Mouth Watering Paneer Kofta, Served with Rich Bell Pepper Gravy</i>	
Kerala Style Pepper Paneer 	399
<i>Kerala Style Coconut, Cashew Nut and Black Pepper Flavour Gravy</i>	
Kofta Bhuna Masala	375
<i>Vegetable Kofta Infused with Bhuna Gravy</i>	
Subz Diwani Handi	375
<i>Melange of Fresh Vegetable, Cooked in Mild Spicy Gravy</i>	
 Balti Subzi	375
<i>A Combination of Mixed Vegetable, Cooked in Tomato Based Rich Gravy with Indian Spices</i>	
 Paneer Tikka Masla	389
<i>Grilled Cottage Cheese, Simmered in an Enriched Gravy</i>	
 Lahori Paneer 	399
<i>A Traditional Preparation of Cottage Cheese, Cooked in Spicy Indian Gravy</i>	
Birbal Paneer	399
<i>An Authentic Preparation of Stuffed Cottage Cheese Barrels with Makhani Gravy</i>	
Subzi Chilli Milli 	399
<i>A Classic Vegetable Preparation, Cooked with Combination of Sweet and Spicy Gravy</i>	
Palak Paneer	375
<i>Cubes of Cottage Cheese with Rich Spinach Gravy</i>	
Sudama Special	495
<i>Chef's Special Vegetable Preparation, Cooked in White and Mild Spicy Gravy</i>	
 Dal Kolhapuri 	279
<i>Yellow Lentils, Tadka With Kolhapuri Red Chillies</i>	
Dal Tadkewali 	279
<i>Toor Dal Cooked and Tempered with Cumin Seeds</i>	
Dal Makhani	315
<i>A Combination of Black Lentils, Rajma and Chana Dal, Simmered with Tomato Puree and White Butter, Cooked Overnight on Tandoor</i>	

Rice & Noodles

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Veg Fried Rice / Hakka Noodles 335

Wok Tossed Rice / Noodles with Vegetables and Seasonings

Singapore Noodles 335

Wok Tossed Stir Fry Vegetables and Noodles, Flavoured with Madras Curry Powder

Burnt Garlic Fried Rice 335

Wok Tossed Burnt Garlic With Rice

Chopsuey American / Chinese 335

Combination of Wok Tossed Noodle and Vegetable Stew

Kung Pao Fried Rice 🍲 350

Wok Tossed Sweet and Spicy Flavoured Rice

Schezwan Fried Rice / Noodles 350

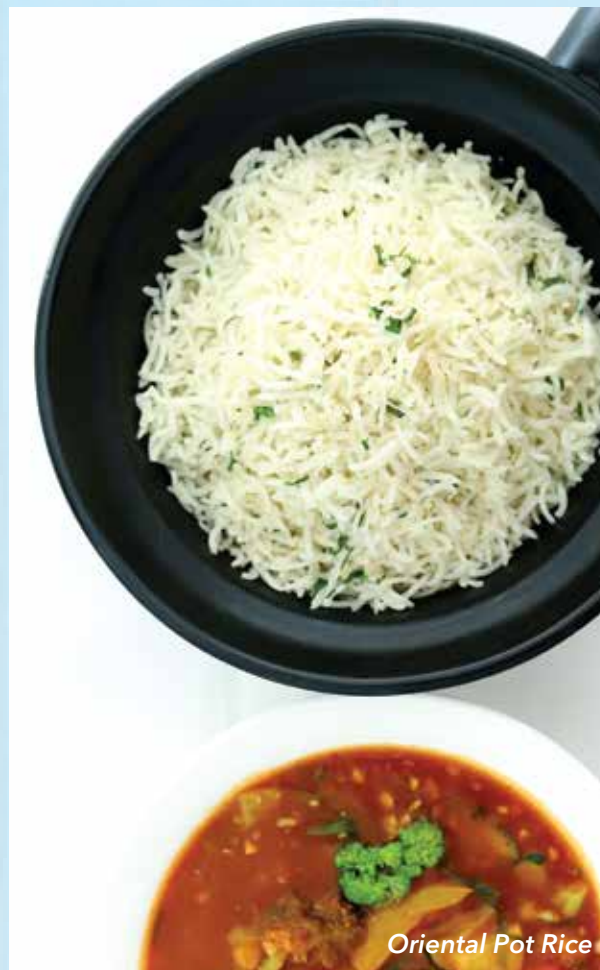
Wok Tossed Rice / Noodles with Schezwan Sauce

Oriental Pot Rice / Noodles 🍲 389

Wok Tossed Rice / Noodles, Served Together with Oriental Spiced Sauce

Triple Schezwan Fried Rice 435

Combination of Rice and Noodles, Tossed in Schezwan Sauce, Served with Schezwan Gravy



Staples - Chawal

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Sufiyani Paneer Biryani with Salan 🍲 360

Hyderabadi Rich Creamy Paneer Biryani, Served with Homemade Salan

Kofta Biryani 🍲 360

Vegetable Kofta, Cooked with Biryani Masala and Perfumed Basmati Rice

Steamed Basmati Rice / Ghee Rice 215/290

Jeera Rice 290

Dal Khichdi 305

Toor Dal and Rice Cooked Together with Thin Consistency

Vegetable Pulao 335

Assorted Vegetables with Basmati Rice

Subz Handi Biryani 355

Assorted Vegetables with Basmati Rice, Cooked Together on Dum, Finished with Ghee

Palakwale Chawal 🍲 350

Basmati Rice Cooked with Spinach Puree



Govt taxes & 5% staff contribution as applicable

🌶️ Spicy 🍲 Chef's Special
🌱 Food Is Prepared In Our Separate Veg Kitchen

Indian Breads

Rotiyaan

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Neer Dosa 4 pcs	150
<i>Served with Samabar / Chutney</i>	
Roti / Butter Roti	75/85
Naan / Butter Naan	85/95
Missi / Methi Roti	95
Chilli Garlic Paratha	99
Thecha Paratha	99
Kulcha / Butter Kulcha	85/95
Roomali Roti / Butter Roomali	89/99
Lasooni Naan	99
Lacchedar Butter Paratha	99
Stuffed Kulcha / Stuffed Paratha	135
Phulka 4 pcs	109/119/119
<i>Plain / Butter / Ghee</i>	

Desserts

Meetha

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Sizzling Brownie	385
<i>Kids Favourite! Sizzling Walnut Brownie, Served with Ice-cream and Chocolate Sauce</i>	
Gulab Jamun	155
<i>Milk Dumplings, Fried in Ghee and Dipped in Perfumed Sugar Syrup</i>	
Moong Dal Sheera	185
<i>Our In-House Speciality</i>	
Malai Kulfi	199
<i>Traditional Rich and Creamy Frozen Ice-Cream</i>	
Kulfi Falooda With Rabdi	235
<i>Combination of Kulfi, Falooda and Rabdi</i>	
No Bake Chocolate Pie with Ice Cream	249
Chocolate Mousse Pastry	249
Pull Me Up Cake	249
Lotus Biscoff Cheese Cake	249



Chocolate Mousse Pastry