

## SHURUVAT

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| 1. MATHURA KA JALJEERA   | 200 |
| (A Cool Indian Aperitif Flavored With The Indian Spice "Cumin")                      |     |
| 2. NIMBU KA PANI   | 160 |
| (A Pleasant Refreshing Drink Of Lemon Juice With Soda Or Plain Water Served Chilled) |     |
| 3. TAZZA PHAL KA RAS   | 260 |
| (Fresh Juice Of Seasonal Fruit Sweet Lime/Pineapple/Watermelon)                      |     |

## MOCKTAILS KICKLESS BEVERAGES

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|----------------------------------|----------|
| 4. PINEAPPLE COLODA              | 280      |
| 5. TROPICAL TEMPTATION           | 280      |
| 6. PENINSULA SPECIAL FRUIT PUNCH | 280      |
| 7. GREEN ENVY                    | 280      |
| 8. STRAWBERRY DELIGHT            | 280      |
| 9. VIRGIN MOJITO                 | 230      |
| 10. COFFEE TOFFEE                | 250      |
| 11. MICKY MOUSE                  | 230      |
| 12. BLUSH ON ICE                 | 250      |
| 13. SHIRLEY TEMPLE               | 220      |
| 14. BARMAN'S SPECIAL             | 320      |
| 15. BLUE LAGOON                  | 230      |
| 16. MILK SHAKES (Seasonal)       | Seasonal |

## BASMATI KA KHAZANA

## RICE

### INDIAN

148.	VEG PULAO /MUTTER PULAO /KASHMIRI PULAO	380 / 390 / 390
149.	PALAK RICE / JEERA RICE	380
150.	KHUSHBUDAR CHAWAL (Plain Basmati Rice Steamed)	290
151.	DAL KHICHIDI , PALAK KHICHIDI / WITH TADKA	380 / 390
152.	BIRYANI (VEG / PANEER )	380 / 460
153.	DUM BIRYANI (VEG / PANEER )	410 / 490
154.	HYDERABADI BIRIYANI (VEG / PANEER )	80 / 460
155.	PANEER TIKKA BIRYANI	510

## CHOICE OF INDIAN BREADS

156.	TANDOORI ROTI / BTR	70 / 80
157.	ROOMALI ROTI / BTR	100 / 110
158.	NAAN , KULCHA / BTR	90 / 100
159.	PARATHA ,(PLAIN/PUDINA/METHI) / BTR	110 / 120
160.	MISSI ROTI ,MAKAI ROTI, KHASTA ROTI /BTR	110 / 120
161.	STUFFED PARATHA ,NAAN , KULCHA/ BTR	170 / 180
162.	GARLIC NAAN / BTR	110 / 120
163.	CHEESE NAAN / BTR	210 / 220

<b>136. THAI CURRY (RED/GREEN )</b>	<b>490</b>
(Garden fresh vegetable Simmered in Thai Red / Green Curry and Coconut Milk)	
<b>MEXICAN</b>	
<b>137. BEANS AND VEGETABLE ENCHILADAS</b>	<b>540</b>
(Tourtilla Bread Stuffed with Mexican Beans, Vegetable and Cheese Served with Salsa)	
<b>138. ALA PARILLA</b>	<b>540</b>
(Served on a Bed of Stuffed Fresh Spinach Smothered in a Spicy Chilli Concasse)	
<b>139. VEGETABLE RANCHERAS</b>	<b>540</b>
(Vegetable In a Delicately Seasoned Sauce)	
<b>140. HONGOS CON ESPINACA</b>	<b>540</b>
(Jumbo Mushroom Stuffed With Specially Seasoned Spinach And Vegetable Topped with Cheese And Served )	
<b>141. EXOTIC BAKED VEGETABLE</b>	<b>490</b>
(Au-gratin of Winter Vegetable)	

## **DAL -SHAAL**

<b>142. UNJABI DAL TADKA</b>	<b>330</b>
(Yellow Dal Tempered In Punjabi Style)	
<b>143. DAL PALAK</b>	<b>330</b>
(Combination Of Yellow Dal with Sprouts & Fresh Spinach Leaves)	
<b>144. DAL MAKHANI</b>	<b>340</b>
(You're All Time Favourite)	
<b>145. DAHI PAKODA KADI</b>	<b>320</b>
(The Kadi Relisher not to be Forgotten )	
<b>146. DAL TADKA</b>	<b>330</b>
(A Shallow Fried Tur Dal With Onion, Tomato and a Tempering of Indian Spices)	
<b>147. DAL FRY</b>	<b>320</b>
(The Traditional Yellow Dal Cooked to Perfection)	



<b>125.</b>	<b>TAWA PANEER</b>	<b>440</b>
	(A Semi Dry Butter Fried Cottage Cheese Cooked with Fried Onion and Tomato and Indian Spices )	

## KOFTAS WITH CURRIES

### INDIAN

<b>126.</b>	<b>CHEESE KOFTA CURRY</b>	<b>420</b>
	(Home Made Cottage Cheese, Stuffed with Cheddar Cheese And Cooked in a Tangy Gravy)	
<b>127.</b>	<b>MALAI KOFTA</b>	<b>440</b>
	(Stuffed Cottage Cheese Dumplings In Cashewnut Based Gravy)	
<b>128.</b>	<b>LAHORI VEGETABLE KOFTA</b>	<b>420</b>
	(Vegetables Dumplings Cooked In Special Gravy)	
<b>129.</b>	<b>VEG. KOFTA</b>	<b>420</b>
	(Vegetable Dumplings Cooked In Tomato Based Gravy)	
<b>130.</b>	<b>AHMADABADI KOFTA</b>	<b>420</b>
	(Vegetable Dumplings Cooked In Chef's Special Gravy)	

### CHINESE

<b>131.</b>	<b>HONGKONG VEGETABLES ( GRAVY )</b>	<b>410</b>
	(Mildly Spiced Vegetables with Chopped Red Chilly Cooked in Soya Sauce)	
<b>132.</b>	<b>VEGETABLE FRIED DUMPLINGS IN MANCHURIAN (GRAVY ) SCHEZWAN / HUNAN /CHILLI SAUCE</b>	<b>410</b>
<b>133.</b>	<b>VEGETABLE KUMPAO ( GRAVY )</b>	<b>410</b>
	(Veg. Dumplings Tossed In Schezwan Sauce With Spring Onions And Cashew Nut)	
<b>134.</b>	<b>BABYCORN MUSHROOM CHILLI (GRAVY)</b>	<b>440</b>
	(Fresh Babycorn and Mushroom cooked in Garlic & Chilly)	
<b>135.</b>	<b>COTTAGE CHEESE IN GREEN SAUCE (GRAVY)</b>	<b>460</b>
	(Cottage Cheese with Spring Onion and Corriander & Green Pepper)	

<b>112. VEG ROSHNI</b>	<b>420</b>
(Exotic Vegetable in Red Gravy)	
<b>113. VEG. CHAM CHAM</b>	<b>420</b>
(Methi and Spinach Layers with American Corn and Paneer)	
<b>114. DUM ALOO KASHMIRI</b>	<b>380</b>
( Stuffed Potato in Sweet Red Gravy )	
<b>115. DUM ALOO PUNJABI</b>	<b>380</b>
( Stuffed Potato in Spicy Red Gravy )	

## MAIN COURSES SWADESHI PAKWAN

### INDIAN

<b>116. KADAI PANEER</b>	<b>440</b>
(A Delicate Combination of Cottage Cheese in Kadai Gravy Truly Hot and Spicy )	
<b>117. PALAK PANEER</b>	<b>440</b>
(A Claasic Combination of Cottage Cheese and Spinach with Ginger and Garlic )	
<b>118. PANEER LOVELY</b>	<b>460</b>
( Cubes of Cottage Cheese Cooked with Fried Onions in Red Gravy)	
<b>119. PANEER CHATPATA</b>	<b>460</b>
( Home Made Cottage Cheese Cooked in Chef SpecialSpicy Gravy )	
<b>120. PANEER LABABDAR</b>	<b>460</b>
(Cubes of Cottage Cheese cooked in yellow Gravy)	
<b>121. PANEER RESHMI MASALA</b>	<b>460</b>
( Finger Type Home Made Cottage Cheese with Bellpepper Cooked in Chef SpecialSpicy Gravy )	
<b>122. PANEER UJALA MASALA</b>	<b>460</b>
(Finger shape Cottage Cheese Cooked in Chef Special Gravy)	
<b>123. PANEER MAKHANI</b>	<b>440</b>
(Home Made Cottage Cheese Cooked in Tomato Gravy With Butter and Cream)	
<b>124. PANEER TIKKA MASALA</b>	<b>440</b>
(Cubes of Cottage Cheese Cooked in Tandoor and Coated with Spicy Tomato Gravy)	



<b>100. TAWA DINGRI</b>	<b>440</b>
(A Semi Dry Butter Fried Mushroom Cooked with Fried Onion and Tomato and Indian Spices )	
<b>101. VEG. HYDERABADI</b>	<b>410</b>
(Finely Chopped Vegetable Cooked in Spicy Red Gravy)	
<b>102. VEG. CHAMAN</b>	<b>410</b>
(A Unique Combination of Chopped Vegetable with Grated Paneer & Methi in Red Gravy)	
<b>103. VEG. MAKHANWALA</b>	<b>410</b>
(Small Dices of Vegetable Cooked in Gravy With Butter & Cream)	
<b>104. VEG. CHOP MASALA</b>	<b>410</b>
(Mix Vegetable Cutlets Cooked in Chef's Spl. Gravy)	
<b>105. VEG NIRALA</b>	<b>420</b>
(Fresh Green Vegetable Cooked in Chef Special Gravy)	
<b>106. VEGETABLE KOLHAPURI</b>	<b>410</b>
(A Kolhapuri Style Vegetable Spicy Preparation)	
<b>107. NAVRATAN KORMA</b>	<b>410</b>
(Vegetable Cooked with Fruit in White Creamy Gravy)	
<b>108. VEGETABLE DILRUBA</b>	<b>440</b>
(Chef's Own Special Combination)	
<b>109. PENINSULA SPECIAL VEGETABLE</b>	<b>440</b>
(Home Made Cottage Cheese, Vegetable And Dry Fruits Cooked in Chef's Style)	
<b>110. CHANA PESHAWARI</b>	<b>400</b>
(Black Kabuli Chana Jara Hatke)	
<b>111. CHOLE MASALA</b>	<b>400</b>
(Black Kabuli Chana Spiced with Home Ground Masala)	

# MAIN COURSES

## INDIAN

89.	<b>VEG. MAKHMALI</b> (Exotic Vegetable Cooked in Chef Special Gravy)	420
90.	<b>VEG. LAZEEZ</b> (Garden Fresh Vegetables Cooked in a spicy Red Gravy)	410
91.	<b>ALOO BANARASI</b> (Aloo & Capsicum Cooked in Spicy Green Gravy)	360
92.	<b>ALOO MIRCH</b> (Baby Aloo & Capsicum Cooked in Spicy Red Gravy)	360
93.	<b>ALOO METHI / GOBI</b> (As It Says)	360
94.	<b>LASOONI METHI</b> (Combination of Fresh Methi Leaves & Garlic)	390
95.	<b>METHI MUTTER MALAI</b> (Unique Combination of Fresh Methi & Mutter Cooked in Cashewnut Based Gravy)	420
96.	<b>VEG KASTOORI</b> (Garden Fresh Vegetable with Home Made Cottage Cheese Cooked in Chef Special Gravy)	420
97.	<b>BHENDI DO PYAZA</b> (Fresh Lady Fingers and Fried Onion Cooked in Onion Gravy)	370
98.	<b>VEG. JALFREIZE</b> (Baby Vegetable Cooked in Sweet & Sour Spicy Red Gravy)	410
99.	<b>VEG. HANDI</b> (Mix Vegetable Cooked in Onion Base Gravy)	400

<b>78.</b>	<b>PANEER RESHMI SEEKH KABAB</b> (Melt in Mouth Paneer Seekh Grilled in Tandoor )	<b>460</b>
<b>79.</b>	<b>PANEER LAHORI TIKKA</b> (Soft Cottage Cheese Marinated with Specail Nawabi Masala)	<b>460</b>
<b>80.</b>	<b>TANDOORI ALOO</b> (Baby Potato Marinated with Spices and Cooked In the Tandoor)	<b>360</b>
<b>81.</b>	<b>TANDOOR PLATTER</b> (Assorted Plater of Kabab)	<b>570</b>
<b>ORIENTAL</b>		
<b>82.</b>	<b>GRILLED MUSHROOM OHITASHI</b> ( Ohitashi Cottage Cheese and Spinach Grilled )	<b>440</b>
<b>83.</b>	<b>HONEY CRISPY POTATO</b> (Deep Fried Potato with Sweet Honey and Tossed With Sweet and Spicy Sauce )	<b>420</b>
<b>84.</b>	<b>MAGOZA MUSHROOM</b> (Stuffed Mushroom with Chilly Gralic Sauce )	<b>440</b>
<b>MEXICAN</b>		
<b>85.</b>	<b>HASH CORN</b> (Peninsula's Very Own Special Recipe) ( VEG / PANEER )	<b>520 / 540</b>
<b>86.</b>	<b>QUESADILLAS</b> (Grilled Flour Tortilla with Chesse) ( VEG / SPINACH / MUSHROOM )	<b>470</b>
<b>87.</b>	<b>CHIMICHANGAS</b> (Crispy Fried Rolls Tortilla Served with Cheese And Salsa)	<b>410</b>
<b>88.</b>	<b>VEG. SANTAKA</b> (Chef's Secret Recipe)	<b>480</b>



## TANDOOR

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| 67. | <b>ZAFARANI AUR LASOONI PANEER TIKKA</b><br>(Saffron and Garlic Spiced Chunks of Cottage Cheese Cooked In Clay Oven)       | 440 |
| 68. | <b>FIRANGI PANEER TIKKA</b><br>(Chunks of Cottage cheese Marinated with Basil and Cheese, Cooked in Tandoor)               | 440 |
| 69. | <b>PANEER MAKHANA</b><br>(Chunks of Cottage Cheese in Mild Creamy Marination with Dash of Black Pepper Cooked in Charcoal) | 440 |
| 70. | <b>PANEER TIKKA</b><br>(Paneer Marinated In Spicy Yoghurt Masala Cooked in Tandoor)  | 440 |
| 71. | <b>MUSHROOM TANDOORI</b><br>(Tandoor Cooked fresh Button Mushroom in Our home Spices)                                      | 440 |
| 72. | <b>BHARWAN ALOO</b><br>(Cheese, Cottage Cheese & Dry Fruit Stuffed Potato Cooked In Tandoor)                               | 410 |
| 73. | <b>HARYALI SEEKH KABAB</b><br>(Fresh Vegetable Mince with Fresh Mint Leaves Grilled in Tandoor)                            | 410 |
| 74. | <b>TANDOORI GOBI</b><br>(Cauliflower Marinated with Spices and Cooked In the Tandoor)                                      | 360 |
| 75. | <b>CORN PANEER MAKMALI SHEEKH</b><br>(Corn & Paneer Combaind Makmali Sheekh)   | 500 |
| 76. | <b>PANEER MALAI TIKKA</b><br>(Cashewnut Paste ,Curd ,Cream and Cooked with Tandoor )                                       | 440 |
| 77. | <b>PANEER KOTHMIR TIKKA</b><br>( Whole Corriander , Curd and Indian Spices Cooked with Tandoor )                           | 460 |

# STARTERS

## INDIAN

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| 42. | <b>CHILLI CHEESE TOAST</b><br>(Crispy French Bread With Cheese & Chilly)           | 390 |
| 43. | <b>GARLIC CHEESE TOAST</b><br>(Crispy French Bread with Butter, Garlic And Cheese) | 390 |
| 44. | <b>HARA BHARA TIKKI</b><br>(The Popular One, Lekin Zara Hatke)                     | 360 |
| 45. | <b>BABY CORN AMRITSARI</b><br>(Fried Baby Corn Coated With Amritsari Masala)       | 370 |
| 46. | <b>CORN PAKODA</b><br>(Peninsula's Popular Makai Pakoda)                           | 360 |
| 47. | <b>LASOONI PANEER / MUSHROOM</b><br>(Choose Your Favourite)                        | 440 |
| 48. | <b>ALOO METHI TIKKI</b><br>(Smash Aloo with Methi and Spices )                     | 360 |

## CHINESE

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| 49. | <b>VEGETABLE SPRING ROLL</b><br>(Crispy Fried Rolls Stuffed with Vegetable )                             | 400 |
| 50. | <b>ROCK CORN TEMPURA</b><br>(Deep Fried Corn Kernals in Tempura Batter )                                 | 420 |
| 51. | <b>BABYCORN FRITTERS</b><br>(Golden Fried Baby Corn Served with Sichuan Sauce)                           | 370 |
| 52. | <b>VEGETABLE WONTON</b><br>(Chopped Vegetable Stuffed in a Pancake Served Steamed or Fried )             | 420 |
| 53. | <b>MATCHSTICK POTATO</b><br>(Potato cut in Matchstick Shape,Deep Fried, Tossed with Paprika and Onions ) | 400 |

## CHINESE

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| 31. | <b>MANCHOW SOUP</b><br>(Thick soup Spicy with and Vegetables)                         | 260 |
| 32. | <b>SWEET CORN SOUP</b><br>(Thick soup with Vegetables)                                | 260 |
| 33. | <b>HOT N SOUR SOUP</b><br>(Spicy and Sour with Julian Vegetable )                     | 260 |
| 34. | <b>CLEAR SOUP / WONTON SOUP</b><br>(Clear Veg Soup with Exotic Vegetable with Wonton) | 260 |
| 35. | <b>HUNAN WONTON SOUP</b><br>( Clear Soup with Steamed Vegetable Wonton)               | 260 |
| 36. | <b>NOODLE SOUP</b><br>( Soft Noodles with Vegetable Soup )                            | 260 |
| 37. | <b>TUM YUM SOUP</b><br>(The Original Spicy Soup from Thailand)                        | 260 |
| 38. | <b>LEMON CORRIANDER SOUP</b><br>( Exotic vegetable with Corriander Lemon Flavour )    | 260 |
| 39. | <b>TALUMEIN SOUP</b><br>(bambooshoot, Button Mushroom and Noodles)                    | 260 |

## MEXICAN

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|-----|---|-----|
| 40. | <b>CHILLY BEAN SOUP</b><br>(Authentic Mixed Beans And Paprika Soup)   | 270 |
| 41. | <b>MEXICAN TOMATO SOUP</b><br>(A Hot Tomato Soup with Mexican Spices) | 270 |



## NON ALCOHOLIC BEVERAGES

17.	COCA-COLA,FANTA,SPRITE,LIMCA,THUMS UP ( 300ml )	130
18.	DIET COKE	150
19.	SCHWEPPES TONIC WATER (250 MI)	130
20.	BOTTLE WATER(1 LTR)	70
21.	TEA/COFFEE	160
22.	COLD COFFEE	230
23.	COLD COFFEE WITH ICE CREAM	290
24.	ENERGY DRINK (RED BULL )	280
25.	ICED TEA (Peach & Lemon)	260
26.	CANNED JUICE BY GLASS	210

## SHORBA

### INDIAN

27.	PALAK AUR NAARIAL KA SHORBA (Great Taste Combination North Meets Soup)	260
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## SOUPS

### INDIAN

28.	MULIGATWANY SOUP (The Traditional Lentil Soup)	260
29.	CREAM OF..... (Tomato, Vegetables, Mushroom, Broccoli / Almond ) (A Delicate Cream Soup With Mild Spices And Herbs)	260 / 290
30.	FRENCH ONION SOUP (Is a Type of Soup Usually Based on Veg Stock & Onion Gratinee with Crotons & Cheese on Top )	260

<b>54. MUSHROOM AND BABYCORN</b>	<b>440</b>
(Choice Of Sauces) (CHILLY/ SCEZWAN/CHILLY GARLIC / BUTTER GARLIC/ HOT GARLIC )	
<b>55. THREE PEPPER POTATO</b>	<b>380</b>
(Deep Fried Spicy Potato Wedges Tossed in Hot Bean Sauce, Garnished with Three colour Pepper)	
<b>56. VEGETABLE KUMPAO</b>	<b>380</b>
(Veg. Dumplings Tossed In Sichuan Sauce With Spring Onions And Cashew Nut)	
<b>57. STIR FRIED VEG</b>	<b>410</b>
( Exotic Vegetable Tossed with Butter Garlic Sauce )	
<b>58. VEG CORN CRUNCHY</b>	<b>420</b>
(Chopped Vegetable and American corn with Chilly Flakes Deep Fried )	
<b>59. VEG CRISPY IN SCHEZWAN</b>	<b>390</b>
( Lightly Battered, Fried And Tossed In Hot Garlic Sauce)	
<b>60. MAITHO PANEER</b>	<b>480</b>
(Paneer Cubes Tossed in Chilly Flakes and Butter Garlic )	
<b>61. SPINACH PANEER</b>	<b>460</b>
( Diced Cottage Cheese with Spinach Cilantro Spicy Sauce )	
<b>62. COTTAGE CHEESE SALT &amp; PEPPER CORN</b>	<b>460</b>
( Cottage Cheese Tossed with Salt and Black Pepper )	
<b>63. GREEN BELLPEPPER PANEER</b>	<b>460</b>
( Diced Cottage Cheese Deep Fried Tossed with Green Sauce )	
<b>64. PANEER (Your Choice Of Sauces)</b>	<b>440</b>
(CHILLY/ SCHEZWAN/CHILLY GARLIC / HOT GARLIC )	
<b>65. PANEER CORN SHANGHAI</b>	<b>460</b>
( Diced Cottage Cheese ,American Corn Tossed with Red Spicy Sauce )	
<b>66. PANEER HAKKA</b>	<b>440</b>
( Small cubes Cottage Cheese with Deep Fried and Tossed withGarlic Maggi Flakes )	