



BANJARA
DHABA

It's all about स्वाद

Mocktails

Virgin Margarita

Your choice of peach, kiwi, strawberry
Lichi served in crushed ice

290

Virgin Colada

Pineapple juice with coconut cream blend
with vanilla ice-cream

290

Banjara Punch

A Combination of Orange, Mango, Pineapple
& Strawberry crush blend with vanilla ice-cream

310

Cart Wheel

Coke with vanilla ice-cream

290

Virgin Mojito

Sprite with fresh mint, lemon wedges with crushed ice

299

Virgin Mojito Orange

310

Sweet 16

Orange, Mango & Pineapple blend with fresh cream and limca

290

Banjara Camel

Blue curao, lime juice topped with sprite

290

Hurricane Lamp

Kiwi crush, lime juice topped with sprite

290

Red Rose

Tomato juice with bloody mix

290

Dessert Classic

Peach crush, orange juice blend with butter scotch

290

Peru Punch

Orange Juice, Blending with Vanilla Icecream Garnish with Peru Crush

310

Strawberry Classic

Orange Juice, Blending with Strawberry Icecream Garnish with Strawberry Crush

310

Green Grasshopper

Orange Juice, Blending with Vanilla Icecream Garnish with Kiwi Crush

310

Blue Moon

Orange Juice, Blue Curacao Blending with Vanilla Icecream

310

Three Punch

350

AERATED DRINKS

Soft Drinks 330ml

50

Soft Drinks 500ml

80

Fresh Lime Soda

50

Fresh Lime Water

45

Mineral Water

25

Red Bull

GST Applicable

230



Continental

VEG SOUP

CREAM OF BROCCOLI SOUP	165
CREAM OF MUSHROOM SOUP	165
CREAM OF TOMATO SOUP	165
VEG THAI SOUP	165
VEG MINESTRONE SOUP	165

Non-VEG SOUP

CHICKEN THAI SOUP	170
CREAM OF CHICKEN SOUP	170
CHICKEN MINESTRONE SOUP	170

VEG STARTER

CORN CHEESE BALL <i>American chopped corn, cheese, paneer, herbs spices</i>	365
PANEER PEPRIKA <i>Red sauce of paneer stuffed cheese, cashewnut & herbs spices</i>	370
GARLIC BREAD <i>Bread chopped garlic, chilly flakes, butter roast</i>	190
CHEESE GARLIC BREAD <i>Cheese chopped garlic, chilly flakes, butter roast olive oil</i>	250
VEG / PANEER BRUCHTTE <i>Bell pepper / paneer with mozzarella cheese top of herbs spices</i>	280 / 299
CHILLY CHEESE TOAST <i>Bread slice, yellow, red capsicum, green chilly, onion top up with cheese toasted</i>	310
CHILLY GARLIC POTATO BITES <i>Chilly, garlic, flavored potato bits deep fried & served with sriacha mayo sauce</i>	250
PANEER TIKKA TACOS <i>Betroot flavored home made tacos cell filled with paneer tikka, kidney beans, red cabbage, bell pepper & grated cheese served with salsa</i>	340
VEG AU-GRATIN	360
VEG PROTEIN	360



Non-VEG STARTER

CHICKEN PEPRIKA	370
CHICKEN TACOS	340
CRISPY CHICKEN LOLLYPOP <i>Chicken lollypop marinated, crumbed with panko, deep fried & served with sriacha mayo dip</i>	320
BAKED CHICKEN & MUSHROOM	395
CHICKEN AU-GRATIN	390
FISH PROTEIN	APM



GST Applicable

PASTA

ALFREDO / ARVITA / PESTU SAUCE

460/495

Penne / Spaghetti (Veg - Non Veg)

VEG SIZZLER

COTTAGE CHEESE BELL PEPPER IN RED SAUCE

620

Tomato Stuffed Paneer, French bean, carrot, cauliflower, exotic veg,
Butter rice, Herb spices.

PANEER SHASLIK IN RED SAUCE

630

Paneer Sauteed with red sauce & served along with exotic veg,
Noodles, butter rice & finger chips.

PANEER GALETTE IN BROWN SAUCE

650

Stuffed paneer, Exotic veg, Noodles butter rice herb spice

MEXICAN RICE IN RED SAUCE

580

Exotic veg, Curry masala herb spice, chilli flakes.



NON-VEG SIZZLER

CHICKEN SHASLIK IN RED SAUCE

670

Chicken sauteed with red sauce & served along with exotic veg,
Noodles butter rice & finger chips

CHICKEN GALETTE IN BROWN SAUCE

690

Stuffed Chicken with exotic veg, butter rice herb spice & Noodles

PRAWNS SHASLIK IN RED SAUCE

880

Prawns sauteed with red sauce & served along with exotic veg
Noodles butter rice & finger chips.



VEG PIZZA

VEG MARGHERITA PIZZA

(6 INCH / 9 INCH)

295/399

PANEER TIKKA PIZZA

(6 INCH / 9 INCH)

340/520

PANEER BBQ PIZZA

(6 INCH / 9 INCH)

340/530

CHILLY PANEER PIZZA

(6 INCH / 9 INCH)

350/540

MUSHROOM CHEESE PIZZA

(6 INCH / 9 INCH)

310/510

NON-VEG PIZZA

CHICKEN TIKKA PIZZA

(6 INCH / 9 INCH)

360/540

CHICKEN BBQ PIZZA

(6 INCH / 9 INCH)

370/560

CHILLY CHICKEN PIZZA

(6 INCH / 9 INCH)

360/550

CHICKEN MALAI TIKKA PIZZA

(6 INCH / 9 INCH)

370/560

BANJARA SPECIAL PIZZA (CHICKEN)

(6 INCH / 9 INCH)

380/560

GST Applicable

YEHAURWOH



PAPAD (FRIED / ROASTED)

45

Simple urad dal papad roasted on tandoor or deep fried

MASALE WALA PAPAD

80

Deep fried or roasted papad dressed with chopped onion, tomatoes, fresh coriander, red chilly powder and chaat masala

KHICHIYA PAPAD (FRIED / ROASTED)

80

KHICHIYA MASALAWALA PAPAD

99

FRENCH FRY

170

BOONDI KA RAITA

150

Stirred yoghurt with golden Boondi, mixed with hint of red chilli powder, salt to taste, shahi jeera powder & fresh coriander

VEG RAITA

150

Onion, tomato, cucumber, curd, coriander, red chilli powder

PINEAPPLE RAITA

170

Sweet curd & pineapple

BANJARA FAMILY PAPAD (18 INCHES)

240

Rumali papad dressed with chopped onion, tomatoes, fresh coriander Golden sev, Chilli Powder and chaat masala

CHAAT BAZAAR



ALOO CHAT

Diced cut boiled potatoes mixed with chopped onion, tomatoes, chilli, fresh coriander and drops of lemon juice, sprinkled with chaat masala, green and tamarind chutney

165

EGG CHAT

Cut boiled eggs mixed with chopped onion, tomatoes, chilli, fresh coriander and drops of lemon juice, sprinkled with chaat masala, green and tamarind chutney

190

TRADITIONAL CHANNA CHAAT

Boiled kabuli chana mixed with chopped onion, fresh tomatoes, lemon juice seasoned with chilli powder and chaat masala

185

SEV PAPDI CHAAT

Home made papdi mixed with boiled potatoes, chopped onion and tomatoes, fresh coriander, topped with green & tamarind chutney garnished with fine sev.

199

TANDOORI MURGI CHAAT

Roasted boneless chicken mixed with cabbage, cucumber, tomatoes, green chilli seasoned with Tandoori chaat masala topped with fresh coriander.

320

SIDHE KHET SE

TAZZA HARA SALAD

A combination of sliced cucumber, tomatoes, white radish, carrot and beetroot served with lemon wedges and chaat masala

150

CUCUMBER SALAD

Finely chopped cucumber, tomato, capsicum, white radish, bell pepper with lemon & black salt

160

RUSSIAN SALAD (VEG / CHICKEN)

Fresh green peas, French beans, Carrots, Capsicum, Potatoes with creamy mayonnaise dressing and topped with raisins

250/280

MEXICAN SALAD (VEG / CHICKEN)

Mexican red pest mayonnaise exotic veg herbs tabasco sauce

260/290

TANDOORI SUBZIYON KI SHURU'WAT



SABJIYON KI SEEKH

290

Minced vegetable, seasoned with herbs and tandoori Masala roasted served with tandoori salad

KHUMBH KE TIKKE

310

Marinated fresh mushroom buttons skewered with pieces of onion and capsicum served with onion rings & mint chutney

SUBZ NOORANI KEBAB

350

Minced vegetable, seasoned with herbs and tandoori Masala, coated with cheddar cheese grilled in tandoor served with julienne salad

PANEER TIKKA

340

Marinated cottage cheese with Indian spices cooked in tandoor along with capsicum and onion, served with julienne salad

PANEER STUFFED ROLL

370

Must try a chef secret recipe

PANEER SCHEZWAN TIKKA

360

Paneer marinated with tandoori masala made of schezwane sauce, hung curd, spice roast in tandoor served with salad

SPRING ONION BASIL PANEER TIKKA

360

Paneer marinated with basil & spring onion paste with roasted, served with salad

PANEER BALUCHI TIKKA

360

PERI PERI ASSORTED VEG TIKKA

360

Paneer mushroom, potato marinated with peri peri tandoori masala roasted served green chutney

STUFFED MUSHROOM

330

VEG CHEESE SEEKH KABAB

350

STUFFED ALOO TANDOORI

290

PANEER MAKHAMALI TIKKA

360

LAKHANAVI PANEER TIKKA

360

TANDOOR ASSORTED VEGETABLES

690

A combination of Tandoori seekh kebab, mushroom tikka, Tandoori gobi, paneer tikka tandoori aloo tandoori shimla and baby corn served with julienne salad and fresh green chutney

GST Applicable

TANDOORI MURGE KI BAANGH



MURGH SEENA / TANGDI

170

A piece of breast OR leg marinated cooked to perfection served with Green chutney

PESHAWARI MURGH (HALF / FULL)

310/560

Marinated chicken with ginger & garlic paste, yoghurt and Tandoori spices, cooked in clay oven served with tangy mint sauce

PERI PERI TANDOORI (HALF / FULL)

340/590

JAMAICAN TANDOORI (HALF / FULL)

340/590

MURGH TIKKA

349

8 tender pieces of chicken marinated with yoghurt and tandoori spices cooked to perfection served with mint chutney and julienne salad

MURGH AJWAINI TIKKA

360

8 tender pieces of chicken marinated with yoghurt and tandoori spices and carom seeds cooked to perfection served with mint chutney and julienne salad

MURGH ACHARI TIKKA

360

8 tender pieces of chicken marinated with yoghurt and Indian pickle, cooked in tandoor served with julienne salad

MURGH RESHMI TIKKA

370

8 tender pieces of chicken marinated with gram flour, ginger-garlic paste and fresh cream coated with egg white, grilled to perfection served with julienne salad and fresh mint chutney.

MURGH MALAI TIKKA

370

8 tender pieces of chicken marinated with malai, fresh cream & cashew almond paste & Indian Spices cooked to perfection served with salad

MURGH AFGANI TIKKA

375

8 pieces of chicken marinated with cashew nut paste, fresh cream, poppy seeds (khushkhus) paste, magaz (melon seeds) paste, salt to taste, cooked on charcoal served with sautéed cashew nuts and raisins.

MURGH BANJARA TIKKA

385

8 pieces long of tender chicken seasoned with spices ginger garlic spices, hint of schezwan sauce Tandoori spices, cooked to perfection served with julienne salad

MURGH PAHADI TIKKA

360

Boneless chicken tandoori in traditional masala

MURGH NOORANI TIKKA

480

A must try stuffed chicken kebab with chef's favorite spices

MURGH ANGARA TIKKA	390
<i>Boneless chicken marinated with tandoor masala, cooked in tandoor served with salad</i>	
MURGH ROSALI TIKKA	480
<i>Boneless chicken minced chicken red masala breast basket, tandoori traditional masala</i>	
CHICKEN SHOLAY TIKKA	370
CHICKEN MADEIRA TIKKA	370
CHICKEN MAKHAMALI TIKKA	370
CHICKEN GULAB SEEKH KEBAB	370
CHICKEN KALMI TIKKA	370
CHICKEN LAZEEZ TIKKA	370
CHICKEN CHILLY MILLY TIKKA	370
MURGH KA KHAZANA	1100
<i>18 pieces of assorted tikkas & kebab served with julienne salad & green chutney</i>	

INDIAN STARTER

CHICKEN SUKHA	380
CHICKEN KERALA ROAST	410
CHICKEN GHEE ROAST	430
CHICKEN SANCHURI ROAST	410
MUTTON SUKHA	560
MUTTON KERALA ROAST	560
MUTTON GHEE ROAST	560
PRAWNS BALCHAO	APM



GST Applicable

TALEE HUE KI SHURUWAT



HARE BHARE KEBAB

290

Deep fried patty of spinach, green peas, green chilly, potatoes, ginger, fresh coriander and corn flour served with fresh mint chutney & chaat Masala

PANEER KE PAKODE

330

Crispy deep fried rectangular pieces of cottage cheese battered with gram flour served with tamarind & fresh mint sauce

CHEESE KE PAKODE

350

Crispy deep fried rectangular pieces of cheddar cheese battered with gram flour served with tamarind & fresh mint sauce

MURGH KE PAKODE

350

Boneless pieces of chicken seasoned with Indian spices battered with gram flour, deep fried served with fresh mint chutney

VEG PAPAD ROLL

320

VEG DILKHUSH KEBAB

370

VEG GALOUTI KEBAB

350

TARKARI MELA

PALAK ALOO KE SAATH 290

Blended spinach with potatoes cooked with ginger-garlic and Indian spices

PUNJAB DE DUM ALOO 290

Shallow fried baby potatoes cooked in authentic Indian spices and yoghurt and tomato gravy

KASHMIR DE DUM ALOO 290

Stuffed potato with minced vegetables in authentic Indian spices, yoghurt and tomato gravy

VEG LAZZIZ 350

Exotic veg., onion gravy, ginger garlic paste served with butter fry

KADAI SUBZI 290

Mixed diced cut vegetable with cottage cheese cooked in a mild spicy tomato gravy

KOLHAPURI SUBZI 290

Diced cut vegetable cooked with Kolhapuri spices in spicy tomato gravy

HYDRABADI SUBZI 320

A combination of cauliflower, carrot, French bean potatoes and aborigines cooked in Hydrabadi garam Masala and yoghurt

VEG RAJASTANI 350

Fine chop mixed vegetables, grated paneer cooked with onion gravy & tomato gravy

PANEER KHURCHAN 350

VEG DIWANI HANDI 350

KAJU MASALA 360

VEG CRUNCHY 370

PANEER GULDASTA 390



VEG MATKA 400

Chief's special secret recipe

BANJARA KI KHAS SUBZI 330

Diced cut vegetables cooked in rich onion gravy topped with sauteed cashew nuts

PANEER TIKKA MASALA 340

Marinated Tandoori paneer cooked in mild spicy onion, tomato gravy, tandoori masala

PANEER MAKHANWALA 340

Diamond cut crum cottage cheese cooked in creamy buttered tomato gravy

LAJAWAB PANEER 340

Minced paneer & pieces of paneer cooked in cheesy onion & tomato gravy

PANEER CHATPATA MASALA 350

Minced paneer & cube coated paneer in onion, tomato gravy top with cheese

PANEER BHURJI 340

Minced paneer cooked with chopped onion, fresh tomatoes and Indian spices

PANEER LAZZIZ 340

Diamond cut paneer, ginger garlic paste cooked in onion gravy served butter fried



GST Applicable

SAATH MEIN

DILRUBA DAAL

Fried Yellow Lentils Cooked in pure ghee

185

DAL TADKA LAGA KE

Yellow lentil with pure ghee tadka

199

MAA KI DAAL

Black urad dal with kidney beans cooked in traditional style topped with homemade white butter

220

RASILE RAJMA

Kidney beans cooked with fresh tomatoes, onion, ginger, garlic and Indian ground spices

250

PUNJABI PAKODA KADI

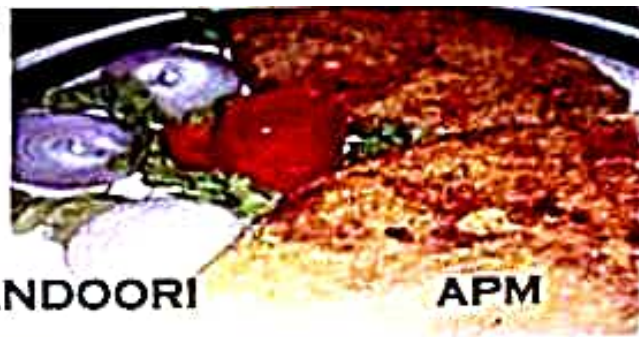
A mixture of gram flour with yoghurt dipped with gram flour dimplings

270



GST Applicable

FISH



PRAWNS - TAWA / KOLIWADA / TANDOORI	APM
BASA - TAWA / KOLIWADA / TANDOORI / FINGER	APM
SURMAI - TAWA / KOLIWADA / RAWA FRY	APM
POMFRET - TAWA / KOLIWADA / TANDOORI	APM
BOMBIL - TAWA / RAWA FRY / KOLIWADA	APM
RAWAS - TAWA / RAWA FRY / KOLIWADA	APM
SQUID - TAWA DRY / RAWA FRY / KOLIWADA	APM

SAMUNDER KE MOTI

JHINGA MALVANI / GOAN CURRY / MANGALOREAN CURRY	APM
POMFRET MALVANI / GOAN CURRY / MANGALOREAN CURRY	APM
BASA MALVANI / GOAN CURRY / MANGALOREAN CURRY	APM
SURMAI MALVANI / GOAN CURRY / MANGALOREAN CURRY	APM
RAWAS MALVANI / GOAN CURRY / MANGALOREAN CURRY	APM
JHINGA CURRY / MOILEE CURRY / KERALA CURRY	APM
POMFRET CURRY / MOILEE CURRY / KERALA CURRY	APM
BASA CURRY / MOILEE CURRY / KERALA CURRY	APM
SURMAI CURRY / MOILEE CURRY / KERALA CURRY	APM
RAWAS CURRY / MOILEE CURRY / KERALA CURRY	APM



GST Applicable

MURGI KE GHOSLE SE

MASALE DAAR ANDE	295
<i>2 piece boiled eggs cooked in onion and tomato Masala</i>	
MALVANI KOMDI CURRY	370
<i>Finger cap chicken in Malawani curry</i>	
KOLHAPURI KOMDI	340
<i>4 pieces of chicken cooked with Kolhapuri spices in onion gravy</i>	
HYDRABAAD KA MURGH	370
<i>5 pieces of tender chicken cooked with onion, fresh tomatoes in spicy spinach gravy</i>	
MURGH KADAI	340
<i>4 pieces of chicken with capsicum, fresh tomato, onion cooked in onion gravy</i>	
MAKHANWALI MURGHI	380
<i>Shredded tender boneless chicken cooked in creamy buttered tomato gravy</i>	
MURGH BHOON KE	365
<i>Roasted mince chicken with 3 pieces of boneless chicken cooked in fresh tomato & onion g</i>	
MURGH TIKKA MASALA	380
<i>5 pieces of Tandoori chicken tikka cooked tomato & onion gravy</i>	
MURGH LAZZIZ	380
<i>Boneless chicken onion gravy, ginger garlic paste, cashew nut gravy butter fried</i>	
MURGH ANGARA MASALA	380
<i>Finger cut tandoori chicken cooked in onion gravy</i>	
LAJAWAB MURGH	380
<i>Chicken finger with authentic Indian spices cooked in creamy tomato gravy topped with grated cheddar cheese</i>	
MURGH AFTABI	380
<i>Boneless chicken coated cooked in onion & tomato gravy</i>	
MURGH AKBARI MASALA	425
<i>Boneless chicken marinated tandoor cooked in onion, cashew nut gravy</i>	
DHOL CHICKEN	370
CHICKEN TUFANI	390
CHICKEN ROGAN JOSH	390
CHICKEN MANGALOREAN CURRY	410
CHICKEN KERALA CURRY	410
CHICKEN KOZHI CURRY	410
CHICKEN GASSI CURRY	410

(BONELESS WILL BE CHARGED EXTRA - RS. 60/-)

GST Applicable

CHICKEN NILGIRI MASALA	430
CHICKEN RARA MASALA	410
CHICKEN KHURCHAN MASALA	410
CHICKEN SAGOTI MASALA	410
CHICKEN NIZAMI MASALA	410
BANJARA KI KHAS MURGI (HALF/FULL)	570/1010
MURGH MUSALLAM (HALF/FULL)	690/1150



BAKRE KE BAADE SE

GOSHT KADAI <i>5 pieces of mutton with capsicum, fresh tomato and onion cooked in onion gravy</i>	550
KOLHAPURI GOSHT <i>5 pieces of mutton cooked with Kolhapuri spices in onion gravy</i>	550
MALVANI GOSHT CURRY <i>5 pieces of mutton cooked in Malvani curry</i>	560
GOSHT ROGAN JOSH <i>5 pieces of mutton cooked with authentic Indian style</i>	560
HYDRABADI GOSHT <i>5 pieces of tender mutton cooked with onion, fresh tomatoes in spicy spinach gravy</i>	560
GOSHT BOTI PUNJABI MASALA <i>5 pieces mutton cooked with onion, tomatoes in spicy gravy</i>	560
GOSHT BOTI TAWA MASALA <i>5 pieces mutton cooked in tawa masala</i>	560
GOSHT MANGALOREAN CURRY	580
GOSHT KERALA CURRY	560
GOSHT KOZHI CURRY	560
GOSHT GASSI CURRY	560
GOSHT NILGIRI MASALA	560



(BONELESS WILL BE CHARGED EXTRA - Rs. 80/-)
GST Applicable

BASMATI KI BAHAR

SADA CHAWAL

Steamed Basmati rice

140

JEERA CHAWAL

Steamed Basmati rice sautéed with cumin seeds

170

DAL AUR PALAK KHICHDI / TADKA

A combination of basmati rice with yellow lentil seasoned with Indian spices and pure ghee, cooked with spinach or plain as per your choice

250/270

MUTTER PULAO

Steamed Basmati rice sautéed with fresh green peas and fresh coriander

240

SHAHI PANEER PULAO

Steamed rice sautéed with diced cut cottage cheese & fresh coriander

295

SUBZI BIRYANI / SUBZI DUM BIRYANI

Steamed Basmati herb flavored rice cooked with mixed vegetable in authentic biryani spices served in clay pot and raita

310/340

PANEER BIRYANI / TIKKA BIRYANI

350 / 370

SUBJI HYDERABADI BIRYANI

330

MURGH BIRYANI / MURGH TIKKA BIRYANI

350/405

Steamed Basmati herb flavored rice cooked with tender pieces of chicken in authentic biryani spices served in clay pot and raita

GOSHT BIRYANI

Steamed Basmati herb flavored rice cooked with tender pieces of mutton in authentic biryani spices served in clay pot and raita

580

MURGH DUM BIRYANI WITH BONE

380

CHEF'S SPECIAL BIRYANI (CHICKEN)

395

CHICKEN TAWA RICE

395

KOLAMBI BHAAT

APM

JHINGA BIRYANI

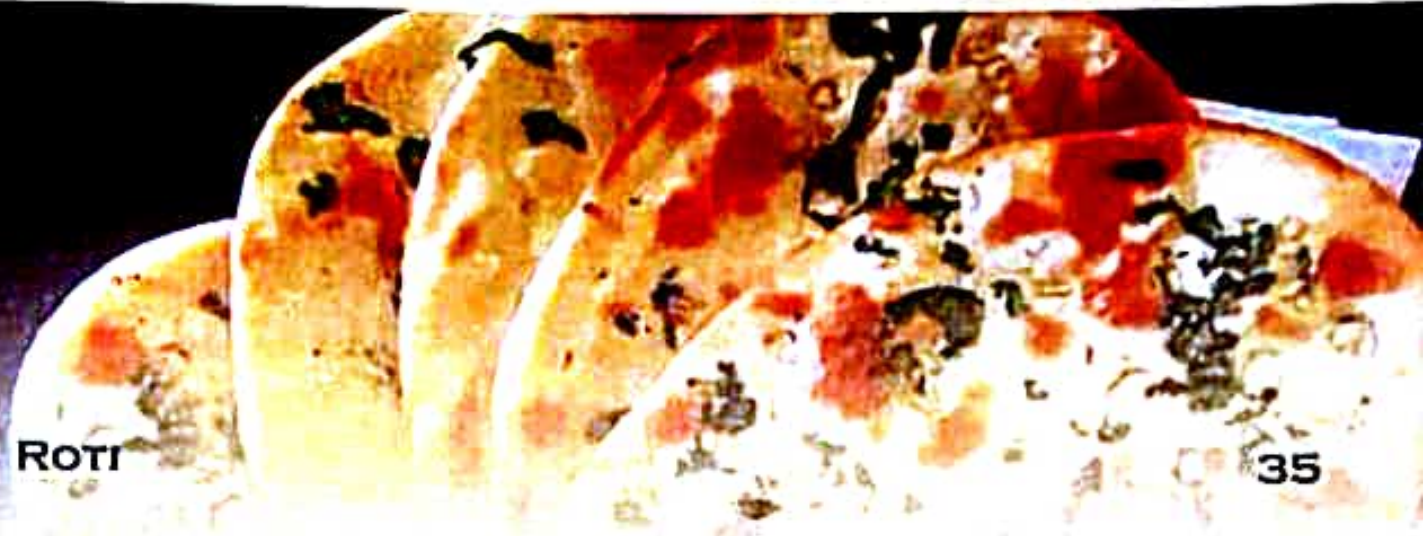
APM

Steamed Basmati herb flavored rice cooked with prawns in authentic biryani spices served in clay pot and raita

(BONELESS WILL BE CHARGED EXTRA - Rs. 80/-)

GST Applicable

ROTIYAAN HI ROTIYAAN



ROTI 35

NAAN / DELHI NAAN 40 / 60

KULCHA 40

CHEESE NAAN 140

CHEESE LASOONI NAAN 150

LASOONI NAAN 70

LACCHA PARATHA 70

METHI PARATHA 70

PUDINA PARATHA 70

BHARWAN PARATHA SUBZI / ALOO 140

BHARWAN PARATHA PANEER / CHICKEN 210

ROTI MELA 320

ROTI MELA WITH BUTTER 390



(RS. 10/- WILL BE ADDED FOR BUTTER)

GST Applicable

Chinese SOUP



	VEG	CHICKEN.	SEA-FOOD.
CLEAR SOUP	155	170	180
SWEET CORN SOUP	155	170
MANCHOW SOUP	155	170	180
HOT & SOUR SOUP	155	170	180
TOM-YUM SOUP	155	170	180
ZED SOUP	155	170	180
LEMON CORIANDER SOUP	155	170	180

Indian Chinese cuisine is the adaptation of Chinese seasoning and cooking techniques to Indian tastes. The Indian Chinese cuisine is said to have been developed by the small Chinese community that has lived in Kolkata (formerly Calcutta) for over a century. Today, the Chinese food has become an integral part of the Indian culinary scene. It is also enjoyed by Indian and Chinese communities in Malaysia, Singapore and North America



VEGETABLE 65	299
VEGETABLE SPRING ROLL	299
VEGETABLE SWEET-N-SOUR	299
VEGETABLE CRISPY	305
VEGETABLE SCHEZWAN	299
VEGETABLE DRAGON	320



POTATO CRISPY	299
MUSHROOM MANCHURIAN	330
MUSHROOM GARLIC	330
MUSHROOM CHILLY	330
VEG CHINESE PLATTER	750
VEG BHUGI BHUGI DRY	340
VEG SCHEZWAN CHILLY DRY	320

VEGETABLE LOLLYPOP	280
VEGETABLE CHINESE BHEL	290
VEGETABLE FINGERS	299
VEGETABLE MANCHURIAN / CHILLY	305



BABY CORN MANCHURIAN	310
BABY CORN SCHEZWAN	310
BABY CORN GARLIC	310
CORN CHILLI GARLIC DRY	310
BABY CORN CHILLY	310



PANEER CHILLY	340
PANEER MANCHURIAN	340
PANEER SCHEZWAN	340
PANEER TERIYAKI	370
PANEER DIAMOND SAUCE	370
PANEER STUFF ROLL DIAMOND SAUCE	380
PANEER DRAGON	370

GST Applicable



Chinese Rice & Noodles

VEGETABLE FRIED RICE	250
VEGETABLE MIXED RICE	280
VEGETABLE SCHEZWAN FRIED RICE	270
VEGETABLE HONGKONG FRIED RICE	270
VEGETABLE SINGAPORE FRIED RICE	270
VEGETABLE MANCHURIAN FRIED RICE	390
VEGETABLE TRIPLE SCHEZWAN RICE	390
VEGETABLE PEPRIKA RICE	299
PANEER CHILLI CHINESE BIRYANI	360
VEG THAI CHILLY RICE	315



VEGETABLE HAKKA NOODLES	250
VEGETABLE SCHEZWAN FRIED NOODLES	270
VEGETABLE HONGKONG FRIED NOODLES	270
VEGETABLE SINGAPORE FRIED NOODLES	270
VEG BOKAI NOODLES	315



GST Applicable



Chinese Rice & Noodles

CHICKEN LOLLYPOP	299
CHICKEN SPRING ROLL	340
CHICKEN FINGER	350
CHICKEN SATAY	360
CHICKEN CHILLY	350
CHICKEN MANCHURIAN	350
CHICKEN SCHEZWAN	350
CHICKEN 65	350
APPLE CHICKEN	370
CHICKEN BUTTER GARLIC DRY	350
CHICKEN CRISPY	370
CHICKEN TERIYAKI	380
CHICKEN DYNAMIC SAUCE	370
CHICKEN BBQ SAUCE	370
CHICKEN ROASTED FAIRY	390
CHICKEN CHINESE PLATER	995
CHICKEN SCHEZWAN CHILLY	370
CHICKEN DRAGON	370
CHICKEN FULL STOP	370
PRAWNS DIAMOND SAUCE	A.P.M.
PRAWNS · CHILLY / BASIL PEPPER / MANCHURIAN	A.P.M.
BASA · CHILLY / BASIL PEPPER / MANCHURIAN	A.P.M.
SQUID · CHILLY / BASIL PEPPER / MANCHURIAN	A.P.M.
BOMBIL · CHILLY / BASIL PEPPER / MANCHURIAN	A.P.M.
BASA · CHILLY / BASIL PEPPER / MANCHURIAN	A.P.M.

CHICKEN FRIED RICE	290
MIXED FRIED RICE	390
CHICKEN SCHEZWAN RICE	305
CHICKEN HONGKONG RICE	305
CHICKEN SINGAPORE RICE	305
CHICKEN BANJARA FRIED RICE	320
CHICKEN MANCHURIAN RICE	460
CHICKEN PEPRIKA RICE	360
CHICKEN TRIPLE SCHEZWAN RICE	460
CHICKEN TRIPLE MANCHURIAN RICE	460
CHICKEN CHILLI CHINESE BIRYANI	380
PRAWNS FRIED RICE	380
CHICKEN THAI CHILLY RICE	350

CHICKEN HAKKA NOODLES	290
MIXED HAKKA NOODLES	390
CHICKEN SCHEZWAN NOODLES	305
CHICKEN HONGKONG NOODLES	305
CHICKEN SINGAPORE NOODLES	305
CHICKEN BANJARA HAKKA NOODLES	320
PRAWNS FRIED NOODLES	380
CHICKEN BOKAI NOODLES	350

Chicken 65 is alleged to be a dish introduced in 1965 at the famous Buhari Hotel restaurant in Chennai by its founder A. M. Buhari, a pioneer in the South Indian food industry. They also offer Chicken 78, Chicken 82 and Chicken 90, introduced in 1978, 1982 and 1990 respectively. Amitabh Bachan's Kon Banega Corerepati 1, featured Chicken 65 as a Buhari invention and also Siddarth Basu's Quiz Time in Door Darshan in the 90's featured it too.

GST Applicable

Meetha Khaiye

MALAI KULFI

130

GARAM GULAB JAMUN

120



THANDE RUSGULLE

120

THANDI KESAR RABDI

130



CARAMEL CUSTARD

140

ICE-CREAM (2 SCOOP)

140

(PLEASE ASK YOUR WAITER FOR THE AVAILABILITY)

GARAM GULAB JAMUN AUR RABDI KA SAATH

260



KALA JAMUN (2Pc.)

140

SIZZLING BROWNIE WITH VANILLA ICE-CREAM

280



GST Applicable