

The image shows the front cover of a menu. It has a dark teal background. A thin, light-colored double-line border frames the entire page. The top and bottom corners of the inner frame are rounded, while the sides are straight. At each of the four corners, outside the main frame, there is a small, four-pointed star or spark-like symbol. In the center of the page, the word "Farmhouse" is written in a large, elegant, cursive script. Below it, the words "FOOD MENU" are printed in a smaller, all-caps, serif font.

Farmhouse

FOOD MENU

Fresh, Local, Unforgettable: Welcome to the Farmhouse Restaurant in Brass Anchor

Farmhouse Brass Anchor is a family-friendly and aesthetically pleasing restaurant located in Borivali West, Mumbai. Borivali, known as the “suburb of gardens,” is home to several parks, including the serene Veer Savarkar Udyan, offering a lush green backdrop to the lively urban atmosphere.

Our restaurant offers a delightful variety of cuisines ranging from sizzling tandoori dishes to classic Chinese favorites and comforting continental meals. Whether you're craving something specific or looking to explore new flavors, our diverse menu has something to satisfy every palate.

The friendly atmosphere at Farmhouse Brass Anchor is complemented by a wide selection of refreshing drinks, featuring both international and local beverages. Whether you're visiting for business or leisure.

Absorb the dynamic charm of Borivali while enjoying the laid-back ambiance of one of Mumbai's favorite dining spots - Farmhouse Brass Anchor.



NIBBLES

French Fries

Crispy golden fries seasoned with your choice of sea salt or peri peri spice for a zesty kick.

Sea Salted 185

Peri Peri 195

Focaccia Garlic Bread

Warm, fluffy focaccia bread infused with garlic & olive oil, available with an extra layer of melted cheese.

225

With Cheese 325

Jungli Fries

Loaded fries smothered in a rich cheese sauce, topped with onions, jalapenos & fresh cilantro for a burst of flavor.

295

Peri Peri Spiced "Baruch" Peanuts

Crunchy peanuts seasoned with a peri peri spice blend, tossed with butter, fried garlic, and cilantro.

215

Cheese Rumali Khakra

rumali khakra, drizzle with olive oil spread, onion, tomato, mint chutney, mayo, shev, shredded cheese & fresh coriander

255

Naga Chili Cheese Toast

toasted bread layered with a spicy naga chili and cheese mix, garnished with fresh cilantro for an extra kick

325

Crisp Chana Garlic Koliwada

Kabuli chana crisp-fried with koliwada masala, tossed with garlic, fried chili, and fresh coriander for a flavorful crunch.

275

Chakna Tiffin

a savory assortment including murku, boiled peanuts, channa jor garam, roasted papad, mint chutney, and schezwan sauce

235

Green Hummus & Chicken Tikka

Smooth green pea hummus served with extra virgin olive oil and pita bread, accompanied by tender pieces of chicken tikka.

335

SOUPS & SHORBA

Manchow Soup with Crispy Noodles

A flavorful, spicy soup with garden vegetables and soy sauce, topped with crispy noodles

Veg	185
Chicken	215
Prawns	255

Asian Chicken & Noodle Soup

a nourishing broth flavored with Asian spices, packed with chicken, noodles, sprouts, scallions, & chilies.

255

Japanese Miso

Traditional Japanese miso soup made with dashi stock, miso paste, bok choy, and Chinese cabbage

Chicken	225
Seafood	265

Nepalese Tukpa

clear noodle soup from Nepal with bok choy and broccoli

Veg	185
Chicken	215
Seafood	255

Minestrone Soup

A hearty Italian vegetable soup with beans, pasta, and a garnish of Parmesan cheese and basil

Veg	185
Chicken	215

Mulligatawny Soup

a South Indian lentil soup flavored with curry powder, heavy cream, apple, and dried thyme, served with steamed rice

Veg	185
Chicken	215

Tamatar aur Dhaniya Ka Shorba

ripe tomatoes & fresh coriander broth, tempered with royal cumin & chili

185

Murgh Badami Shorba

rich chicken gravy, cream, almonds, aromatic spices & finished with shredded roasted almonds & cream

225

Cream Soup

cream soup, served with breadstick

Brocoli	185
Tomato	185

Mushroom Cappuccino

mushroom veloute, thyme & fresh cream foam infused with truffle oil

245

Paya Shorba

slow cooked lamb trotters broth with aromatic indian spices & herbs

255



SALADS

House Style Caesar's Salad

iceberg lettuce tossed in caesar dressing, garlic croutons & parmesan shaving, select choice of your protein

Paneer 235
Chicken 265
Prawns 325

Hawaiian Chicken Salad

315

Shredded chicken mixed with house mayo, peppers, onions, eggs, and pineapple for a sweet and savory salad

Greek Salad

295

mix greens, diced cucumber, carrots, onions, bellpeppers, green & black olives, dressed with greek dressing & topped with feta & parsley

Som Tom Salad

265

thai papaya salad with peanuts, blend of hot & sour, sweet dressing

Warm Cajun Chicken Salad

335

cajun spiced chicken supreme on a bed of greens tossed with balsamic dressing & parmesane shavings

EGGS

Fried Egg / Sunny Side Up

245/245

Masala Omelet / Scrambled Egg

255/275

All eggs served with side of 9mm fries, toasted bread slice & grilled tomato

Three Egg White Omelette

275

mushroom creme, herb sprinkles

Cheese Omelette

295

served with side of home fries & grilled tomato

ASIAN STARTERS

Spring Roll

carrots, bell peppers, cabbage & onions wrapped in a crisp popiah sheets

Vegetable 295

Chicken 355

Crunchy Lotus Stem

lotus stem tossed in spicy red garlic sauce

335

Schezwan Chilli Baby Corn

battered fried baby corn, tossed with sweet spicy schezwan sauce

355

Paneer Crispy / Vegetable Crispy

crisp fried vegies / cottage cheese tossed in schezwan sauce

345/315

Vegetable Manchurian

assorted vegetrain fried balls, tossed in classic manchurian sauce

365

Crispy Chicken

crisp fried chicken tossed in chilli garlic sauce, black sesame

385

Dragon Chicken

wok tossed in fiery chilli garlic sauce

365

Chicken Lollypop / Apple Chicken

fried chicken wings, classic spicy schezwan sauce

355/375

Crab Lolypop

imitation crab meat crisp fried, sweet chilli

465

Cocktail Prawns

spiced battered fried prawns, special fh sauce, boiled egg

King Prawns 555

Tiger Prawns 595

Kung-pao Sauce

315/355/345/385/475/555/595

Potato / Paneer / Mushrooms / Chicken / Bassa / King Prawns / Tiger Prawns

sichuan pepper & dried red chilli sauce select choice of protein

Chili Sauce

355/345/385/475/555/595

Paneer / Mushrooms / Chicken / Bassa / King Prawns / Tiger Prawns

soya sauce, chilli, mushrooms, bellpeppers & cilantro

ASIAN STARTERS

Honey Chili Sauce

315/355/345/385/475/555/595

Potato / Paneer / Mushrooms / Chicken / Bassa / King Prawns / Tiger Prawns
choice of protein seasoned, tossed with herbs, soya, chilli & honey

Burnt Garlic & Coriander Sauce 315/355/345/385/475/555/595

Potato / Paneer / Mushrooms / Chicken / Bassa / King Prawns / Tiger Prawns
tossed in burnt garlic & fresh coriander sauce

Hunnan Sauce

315/355/345/385/475/555/595

Potato / Paneer / Mushrooms / Chicken / Bassa / King Prawns / Tiger Prawns
calcutta - wok special, tangy signature mix of oyster & soya

5 Spice

315/355/345/385/475/555/595

Potato / Paneer / Mushrooms / Chicken / Bassa / King Prawns / Tiger Prawns
hand pounded 5 spices, cloves, cinamon, fennel, staranise & sichuan peppercorn

Fuken Chilli Sauce

315/355/345/385/475/555/595

Potato / Paneer / Mushrooms / Chicken / Bassa / King Prawns / Tiger Prawns
chefs special fuken sauce

Thai Basil Sauce

315/355/345/385/475/555/595

Potato / Paneer / Mushrooms / Chicken / Bassa / King Prawns / Tiger Prawns
fresh sweet basil, bird eye chilli, onion, garlic, bellpeppers & soya sauce

Korean Pang Pang Sauce

315/355/345/385/475/555/595

Potato / Paneer / Mushrooms / Chicken / Bassa / King Prawns / Tiger Prawns
scallions paste, ginger garlic, chili paste, sesame oil & hoisin sauce

Lemon Pepper Sauce

475/555/595

Bassa / King Prawns / Tiger Prawns
light soya, lemon zest, bellpeppers & freshly grounded peppercorn

Schezwan Pepper Sauce

315/355/345/385/475/555/595

Potato / Paneer / Mushrooms / Chicken / Bassa / King Prawns / Tiger Prawns
schezwan sauce, assorted peppers, chinese aromatic herbs & fragrant spices

Butter Garlic Sauce

475/555/595/APS/APS /485

Bassa / King Prawns / Tiger Prawns / Lobster / pomfret / Surmai Slice
choice of protein tossed with clarified butter, celery, garlic & bell peppers

INDIAN STARTERS

Pahadi Paneer Tikka

385

fresh holy basil, chillies, coriander & indian herbs coated paneer, chargrilled in clay oven

Peri Peri Spiced Paneer Tikka

395

homemade cottage cheese marinated with peri peri spiced, chargrilled.

Cheesy Broccoli

355

flowerets of broccoli marinated with kasundi mustard, hung curd & spices, gratin with shredded cheese

Paneer Tikka / Paneer Malai Tikka / Paneer Achari Tikka

385

homemade cottage cheese marinated traditionally red / white / achari

Nawabi Seekh Kebab

335

minced vegetables seasoned with herbs & spices, cooked on "sigdi"

Stuffed Mushroom

365

button mushroom stuffed with spiced cheese, coat with rich marination, cooked in clay oven

Iranian Murgh Kebab

425

chunks of chicken marinated with saffron yoghurt, fresh garlic, orange zest & olive oil

Chicken Angara

425

chefs special, "farm house own way"

Chicken Seekh Kebab

395

chicken mince seasoned with lucknowi spices & char grilled on skewers

Lamb Gilafi Seekh Kebab

555

minced lamb delicately flavoured with kashmiri red chillies & cilantro & wrapped around a skewer with bell pepper confett



INDIAN STARTERS

Tandoori Marination 315/385/365/415/385/475/545/595/APS

Baby Potato / Paneer / Mushrooms / Chicken Tikka / Chicken Wings / Bassa / King Prawns / Tiger Prawns/Whole Pomfret

choice of protein marinated in traditional tandoori masala & spices, cooked to its perfection in tandoor, finished with clarified butter
perfection in clay oven, finished with clarified butter

Pahadi Marination 315/385/365/415/385/475/545/595/APS

Baby Potato / Paneer / Mushrooms / Chicken Tikka / Chicken Wings / Bassa / King Prawns / Tiger Prawns / Whole Pomfret

choice of protein marinated with fresh green chili, corriender, mint, mixed with hand pounded dalchini, green elaichi, tej patta & dried ginger, cooked in tandoor

Peri Peri Marination 355/695/415/475/545/595

Half Chicken / Full Chicken / Tikka / Bassa / King Prawns / Tiger Prawns

choice of protein marinated with african peri peri spice & cooked in tandoor

Jerk Spice Marination 355/695/415/475/545/595

Half Chicken / Full Chicken / Tikka / Bassa / King Prawns / Tiger Prawns

choice of protein marinated in caribbean jerk spice & cooken in tandoor

Punjabi Lasooni Kebab 415

chicken is marinated overnight in spiced yogurt, cooked in clay oven

Tandoori Chicken Choice of Kalimiri / Jeera / Schezewan 355/695/415

Half Chicken / Full Chicken / Tikka

charcoal roasted chicken, marinated with hung curd & fresh grounded black pepper / pan roasted jeera powder / schezewan sauce

INDIAN STARTERS

Cheesy Hara Bhara Kebab 345

melt in mouth, spinach, green peas, garden vegetables mixed with ground spices, cheese & herbs, pan grilled

Atishi Aloo 275

tandoor marinade stuffed baby potatoes with cheese, nuts & spices

Bhindi Kurkure 285

thin sliced bhindi coated with spices & fried until crisp

Tava Mushroom Masala 365

button mushroom tossed with onion, spices & special tava masala

Chicken Lapeta 395

chef special in his unique way

Chicken Tava Roast 415

farm house style, bone chicken, liver & gizzard, boiled egg, potatoes, pan cooked to perfection

Ghee Roast 365/385/415/475/545/595

unique mangalorean style

Mushroom / Paneer / Chicken / Squid / King Prawns / Tiger Prawns

Andra Pepper Chicken 385

boneless chicken cooked on iron griddle with hand pounded garam masala, fennel powder, ginger garlic paste, cloves & tempered with curry leaves

Lamb Chops 645

Choice of red spice marinade / mint & coriander marinade overnight marinated & slow-cooked tender lamb chops coated with egg & tossed with red / green marination

FROM THE OCEAN STARTERS

Fish Fingers / Fish-N-Chips **495**

crumb fried bassa fingers, sea salt dusted fries, house made tartar sauce

Suneheri Fish Tikka **465**

chunks of bassa marinated with fennel powder, ginger, honey & cold pressed mustard oil & cooked in clay oven

Bombil Chilli **265**

bombay duck crisp fried and tossed in asian chilli sauce

Mud Crab **APS**

mud crab cooked in your choice of sauce - black pepper sauce / schzewan sauce / butter garlic sauce

Lobster Thermidor **APS**

garlic mash house salad and thyme chilli butter sauce

Tawa Fry **APS/575/APS/545/595/425/265**

Baby Surmai / Surmai Sliced / Pomfret / King Prawns / Tiger Prawns / Squid / Bombil
fish marinated in special hand pounded masalas & cooked over iron griddle

Rava Fry **APS/575/APS/545/595/265**

Baby Surmai / Surmai Sliced / Pomfret / King Prawns / Tiger Prawns/Bombil
fish marinated in special hand pounded masalas & cooked with semolina & deep fried

Koliwada Style **465/545/595/425/425**

Bassa / King Prawns / Tiger Prawns / Squid / Rawas
mouth watering fried fish marinated in thick spiced battered & deep fried

Tandoor Style **APS/APS/APS/APS/425**

Baby Surmai / Pomfret / Crab / Lobster / Rawas Tikka
fish marinated in tandoori spiced & cooked in clay oven



STARTERS CONTINENTAL

Trio Of Hummus (beet-root, Basil Pesto & Original) 325

crisp pita chips, bread sticks, lavache

Beer Battered Onion Rings 385

chipotle barbeque dip

Cheese Fingers 365

duo dip (mint mayo, spicy mayo)

Cornmeal Nachos 335

guacamole, sour cream, tomato salsa

Cheese Corn Balls 375

chilli mayo dip

BBQ Chicken Wings 365

house made hot sauce, wilted onion

Crispy Fried Chicken 385

KFC style

Chicken & Cheese Finger 435

cremy cheese dip

Garlic & Parmesan Chicken Skewers 455

chicken supreme pan seared & tossed in garlic parmesane sauce,
served on top of aragula

DIMSUM

Crystal Vegetable Dimsum 325

Chicken Pepper Dimsum 355



MOMOS

Exotic Steamed Veg Momo

235

mix veggies stuffed momos steamed & served with spicy chutney

Steamed Chicken Momo

255

chicken stuffed momos steamed & served with spicy chutney

BAO

Pan Fried Wild Mushroom Bao

345

wild mushroom tossed in chilli garlic sauce

Crispy Cottage Cheese & Sriracha Bao

345

crisp paneer tossed in sriracha sauce

Korean Style Fried Chicken Bao

355

sweet and spicy crisp chicken, korean sauce

BBQ Chicken Bao

355

shredd chicken tossed in bbq sauce & crunchy onions

RAMEN BOWL

Exotic Mushroom Ramen

385

wild mushroom broth, soya, garlic, truffle oil infused, served with ramen noodles

Malaysian Veggie Ramen

385

aromatic coconut broth, kaffir lime leaves, garlic, lemon grass & galangal

Spicy Red Chicken Ramen

475

slow cooked chicken broth, grilled Chicken, spinach, bamboo shoots, leeks, boiled eggs & ramen noodles

Miso Ramen

595

miso, ginger, fried onions, scallions, eggs, prawns & ramen noodles

STONE HEATED FLAT-BREAD PIZZAS, SANDWICHES & ROLLS

Classic Margherita Pizza

425

thin crust base, hand crushed peeled tomatoes, mozzarella, fresh basil & oregano

California Garden Pizza

465

onion, capsicum, mushroom, american corn, jalapeno, chilli, hand crushed peeled tomatoes & mozzarella

Paneer Tikka Pizza / Chicken Tikka Pizza

475/515

spread of tikka gravy on thin crust base topped with paneer tikka / chicken tikka, onion, capsicum & cilantro

Kathi Rolls Paneer / Chicken

475/515

kolkata street food, skewered paneer / chicken kebab wrap in paratha with pickled carrots, onions, cucumber, mint & chutney spread

Creamy Chicken Tikka Sandwich

485

triple decker, chopped chicken tikka mixed with onions, cilantro, chillies, creamy mayo & lettuce, served with fries

Hawaian Chicken Pizza

555

shredded chicken, bellpeppers, onions, cilantro & pineapple topped with mozzarella cheese

Butter Chicken Pizza

515

spread of butter chicken gravy, shredded chicken, saute onions & grated amul cheese

Barbeque Chicken Pizza

515

chicken in sweet & spicy sauce, white onion, green peppers, fresh ground pepper

Chicken Kheema Pizza

555

spicy chicken kheema spread over pizza base, topped with grated amul cheese



PASTAS

Choice of Pasta : Penne Or Spaghetti

served with choice of sauces & protein
cheese sauce / tomato sauce / basil pesto / pink sauce

Veg 345
Chicken 385

Lasagne Choice Of

thin layered pasta covered with veg / chicken ragout, gratin

Veg 375
Chicken 415

Spaghetti Aglio E Olio

spaghetti tossed in olive oil, garlic, chili flakes, oregano &
aged parmesane cheese

Veg 345
Chicken 385
Prawns 475

PLATTERS

(ALL PLATTERS COMES WITH SALAD & GREENS)

Assorted Veg Platter 1455

Chicken Kebab Platter (15 Pcs) 975

Assorted Chicken Platter 1895

Assorted Sea Food Platter 2625

Assorted Veg & Chicken Platter 1755



PRE-PLATED MEALS FOR ONE

The Great Indian Meal Sea Food

555

choice of goan prawn curry or surmai slice goan curry
served with 2 baby rotis, steam rice & kuchumber

The Great Indian Meal Chicken

415

choice of butter chicken or chicken tikka masala
served with baby garlic naan, jeera rice & kuchumber

The Great Indian Meal Veg.

375

choice of panner tikka masala or veg mehere
served with 2 baby garlic naan, jeera rice & kuchumber

Vegetable Paprikash

395

assorted vegetables tossed in cheesy paprikash sauce & served with butter parsley rice

Herbs Crusted Bassa

595

served with garlic mash, 9mm fries, vegies, grilled tomato, caper berry glaze

Cajun Spiced Chicken

555

cajun spiced marinated chicken leg boneless, garlic mash, vegies, grilled tomato & pan jus

Chicken Strogonoff

455

chicken juliennes, mushroom, swiss cheese sauce & butter parsley rice

Grilled Lamb Chops

695

rosemary & spice marinated lamb chops grilled, garlic mash, vegies, grilled tomato & mushroom sauce

ADD ONS SIDES

Butter Rice

125

Mashed Potato

95

Sauteed Vegetables

135

Fries

95

COSTAL CUISINE

Goan Curry

APS /475/APS/555/625/295/ 435

tempered with onions, fresh coconut milk, dry red chillies & fresh coriander

Baby Surmai / Sliced Surmai/Pomfret/ King Prawns / Tiger Prawns / Bombil / Chicken

Sukka Tava Masala

APS/475/APS/555/615/295/365

spicy in house masala cooked along your choice catch of the day.

Baby Surmai / Sliced Surmai/Pomfret/ King Prawns / Tiger Prawns / Bombil/ Squid

Malvani Curry

APS /475/APS/555/625/295/435

freshly grounded malvani masala, cooked on a slow flame & simmered with your choice of the fish

Baby Surmai / Sliced Surmai/Pomfret/ King Prawns / Tiger Prawns / Bombil/ Chicken

Agri Curry

APS /475/APS/555/625/295/435

simmered in local agri spices, roasted coconut

Baby Surmai / Sliced Surmai/Pomfret/ King Prawns / Tiger Prawns / Bombil/ Chicken

Green Masala

APS /475/APS/555/625/295/ 435

blended in green chillies, coriander, mint, ginger & garlic

Baby Surmai / Sliced Surmai/Pomfret/ King Prawns / Tiger Prawns / Bombil/Chicken

Pulimunchi Fish Curry

APS/475/APC/555/615

manglorean bunt style fish curry

Baby Surmai / Sliced Surmai/Pomfret/ King Prawns / Tiger Prawns

Srilankan Curry

435/575

Srilankan spicy curry served with steam Rice and Kuchumber

Chicken /King Prawns



FROM THE WOK-MAINS

Spicy Basil Garlic Vegetables 325

stir fried vegetables with red chilli, hot basil, galangal, lemon grass & green garlic

Exotic Vegetables In Hunan Sauce 325

exotic english vegetables tossed in hunan sauce

Vegetable Manchurian 365

manchurian style dumplings tossed in a soy chilli, garlic sauce

Stir Fried Seasonal Green add Chicken / Prawns 315/355/425

Chicken Hunan Style 415

diced chicken morsels with classic hunan sauce

Pad Krapaw sauce 365/415/555/625

pad krapaw sauce, steam rice & salad

Veg / Chicken / King Prawns / Tiger Prawns

Green Thai Curry / Red Thai Curry 385/455/555/625

flavourful, aromatic & spicy thai dish made with green / red curry paste, coconut milk and your choice protein

Veg / Chicken / King Prawns / Tiger Prawns

Thai Panang Curry 385/455/555/625

thai panang curry, jasmine rice & tibetian salad

Veg / Chicken / King Prawns / Tiger Prawns

Classic Chili Gravy 395/425/575

Paneer/Chicken/ King Prawns

soya sauce,chili,mushrooms,bellpepper& cilantro sauce

Thai Basil Gravy 395/365/425/575

Paneer/Mushrooms/Chicken/King Prawns

fresh sweet basilbird eye chili,onion, garlic, bellpeppers & soya

Kungpao Gravy 395/425/575

Paneer/Chicken/King Prawns

sincuan pepper, dryred chili sauce, topped with fried cashewnuts

MAIN COURSE INDIAN

Paneer Tikka Masala / Paneer Makhani

425/395

home made cottage cheese simmered in a rich onion tomato & cashew nut gravy, finished with heavy cream & garam masala

Pahadi Lehsooni Palak

325

fresh spinach puree pan tossed with baby garlic

Kadai Paneer

395

paneer cooked in creamy tomato gravy, finished with bell peppers & fresh coriander

Vegetable Mehere

355

farm house special twin gravy in one

Dingri Mutter Kasthuri

385

button mushroom & green peas cooked along onion tomato & cashew gravy, finished with oven roasted kasthuri methi & fresh corriender

Subz Vilayti

355

exotic veg cooked in tomato onion gravy, topped with cheese

Lasooni Sabzi

355

assorted vegetables cooked with rich onion tomato gravy, tempered with freshly chopped garlic & ghee

Subz Miloni

355

seasonal vegetables in an onion, tomato gravy laced with fenugreek & spinach

Vegetable Jalfrezi

325

assorted vegetables, spices & herbs stir fried together with dash of vinegar

Vegetable Kofta Curry

395

minced vegetables kofta's, shallow fried & simmered in tangy creamy spicy onion tomato gravy, finished with cream



MAIN COURSE INDIAN

Kolhapuri Tambda / Phandra Rassa

the dominant flavours of this dish are coconut & the milder byadgi chili with aromatics rare spices

Mutton 585

Chicken 435

Nagpuri Savji

hand pounded roasted spices cooked along your choice of protein, really fiery

Mutton 585

Chicken 435

Chicken Chetnad

435

tamilnadu cuisine, chicken marinated in yoghurt, turmeric, red chili paste, coconut, poppy seeds, cumin seeds, fennel & black pepper, enjoy with steam rice or malbari paratha

Butter Chicken

455

chicken cooked in rich tomato gravy, finished with butter & cream

Chicken Tikka Masala

475

chicken tikka simmered in spiced onion gravy

Bhatti Da Murgh Masala

445

tandoori chicken cook to perfection in brown onion & tomato gravy

Chicken Methi Palak

435

classic combination of chicken, fresh fenugreek & spinach, cooked in sesame oil

Chicken Handi

435

chicken cooked along spices, fresh ground masala & hint of freshly pounded dry red chilies

Murgh Afghani

445

chicken cooked along with rich cashew gravy & indian spices

Gauthi Chicken (Organic Chicken)

1455

organic chicken cooked in your choice of gravy : malvani Or agri

MAIN COURSE INDIAN

Chicken Amritsari 435

shredded tandoori chicken cooked in spiced makhani gravy

Chicken Do Pyaza 415

chicken curry cooked with fried onions, tomato, spices & fresh garam masala

Chicken Lahori 425

marinated chicken cooked along hand pounded selected spices, beaten curd, degi red chili & tomato puree

Korri Gassi 415

mangalorean chicken curry made with roasted chillies, spices & creamy coconut milk, tempered with curry leaves

Murgh Musallam 655

tender boned chicken cooked along mince chicken to its perfection, blended with brown onion gravy, garam masala, finished with fresh coriander

Kullad Chicken 425

chicken cooked along brown onion gravy, hand pounded masala & topped with flamed dark rum

Baida Curry 275

boiled egg simmered in onion & tomato gravy, cilantro

Mutton Bhuna 555

lamb marinated overnight & cooked in brown gravy, fenugreek leaves

Lamb Musallam 725

chunks of lamb leg cooked to its perfection, blended with brown onion gravy, garam masala, finished with fresh coriander

Mutton Rogan Josh 555

spicy kashmiri mutton curry

Mutton Handi 555

mutton cooked along spices, fresh ground masala & hint of freshly pounded dry red chillies

Mutton Raan 1355

our speciality raan marinated overnight & slow cooked with indian spices, deboned shredded meat tossed with spices, herbs & brown onion gravy

DAL & KHICHDI

Dal Makhani 285

rich black lentils, cooked in a copper urn overnight

Dal Fry / Double Tadka 215/245

yellow lentil with a tempering of fresh garlic, cumin, coriander & deshi ghee

Brown Onion Dal 265

yellow lentil cooked along brown onion with a tempering of fresh garlic, cumin, coriander, deshi ghee

Dal Khichdi Add Palak 225/255

long grain basmati rice cooked along toor & moong dal / palak to its perfection, topped with desi ghee

ROTI & NAAN

ADD BUTTER RS. 10/- EXTRA

Tandoori Roti / Pudina Roti / Ajwain Roti 55/65/65

Spinach & Methi Roti 65

Neer Dosa 45

Rice Bhakri 55

Paratha 75

Malbari Paratha 95

Naan/Garlic Naan 65/85

Cheese Naan/Cheese Garlic Naan 125/185

Cheese Stuffed Baby Kulcha 02 Nos 145

Stuffed Kulcha , served with dahi Onion 115

Aloo 135

Paneer 195

Baida Roti 225

unique, refined flour roti stuffed with spiced chicken mince & coated with egg, pan fried, served with laccha onions

BIRYANI

Vegetable Dum Biryani	345
garden fresh vegetable biryani, finished with light ginger & cumin tempering	
Paneer Tikka Biryani	415
paneer tikka cooked along with spiced basmati rice, light aroma of mint & onions	
Stuffed Mushroom Biryani	385
button mushroom stuffed with seasoned cheese, cooked along biryani masala & basmati rice	
Chicken Biryani	435
chicken biryani with distinct aroma of mint & light reddish glow of red chillies	
Chicken Tikka Biryani	475
clay oven cooked chicken tikka cooked along basmati rice & fresh grounded spices	
Chicken Kheema Biryani	455
mince chicken cooked with hand pounded garam masala & spices & layered along with long grain basmati rice	
Chicken Kepsa Biryani	475
chicken smoked traditionally by sprinkling ghee on sizzling coal, slow cooked in biryani gravy and topped with burned garlic kepsa rice cooked in biryani gravy and topped with burned garlic kepsa rice	
Butter Chicken Biryani	475
classic biryani tossed with butter chicken	
Mutton Dum Biryani	595
yoghurt marinated tender lamb cooked along basmati rice, whole spices	
Lamb Chops Biryani	665
clay oven cooked lamb chop, cooked with long grain basmati rice & spices	
Jheenga Biryani (King Prawns)	655
sea water prawns cooked along long grain basmati rice, fried onion & fresh mint	
Veg Pulao / Navratan Pulav	195/225
Stem Rice / Jeera Rice	175/185

RICE & NOODLE

Classic Fried Rice / Schezwan Fried Rice 285/295/325/435

Veg / Eggs / Chicken / Prawns

Thai Basil Rice 285/325/435

Veg / Chicken / Prawns

Burnt Garlic Rice 295/335/435

Veg / Chicken / Prawns

Chilli Coriander Fried Rice 295/335/435

Veg / Chicken / Prawns

Nasi Goreng 445

fried rice tossed with chicken & prawns in sambal & shrimp paste, fried egg & chicken satay

Hakka Style Noodles / Schezwan Noodles 335/365/455

Veg / Chicken / Prawns

Chilli Garlic Noodles 295/345/425

Veg / Chicken / Prawns

Burmese Khowsuey 395/455

Veg / Chicken

Tripple Schezwan Rice 395/455

Veg / Chicken

Pot Rice 345/425

Veg / Chicken

Mumbai Rice 345/425

choice of vegetable / chicken

SIZZLERS

Cottage Cheese Shashlik / Chicken Shashlik

565/595

paneer / chicken on skewer with button mushroom, bell peppers, onion served with butter rice, vegies, mash & fries

Spicy Veg Ball Sizzler

545

fried vegetable balls tossed in manchurian sauce, garlic noodles, fried rice, 9mm fries

Sizzling Veg Momo Sizzler/ Chicken Momo sizzler

565/595

steam vegetable / chicken momo tossed in pan asian sauce & served with schewwan noodles, fried rice & fries

Schezwan Chicken Sizzler

595

fried chunks of chicken tossed in schezwan sauce, garlic noodles, fried rice, 9mm fries

Char Grilled Chicken Breast Sizzler

615

black peppercorn jus, mash & fries vegies of the day, buttered rice, grilled tomato

Stuffed Chicken Breast Sizzler

655

chicken breast stuffed with spiced chicken mince & mozzarella served with mash & fries, vegies, butter rice, mushroom ragout

African Spiced Tiger Prawns Sizzler

755

peri peri sauce, mash & fries vegies of the day, buttered rice, grilled tomato

Pan Seared Cajun Spiced Bassa

695

cajun glaze, mash & fries, vegetables, grilled tomatoes & butter rice



DESSERTS

Gulab Jamun	125
Gulab Jamun served with rabdi	195
Rabdi	145
Hot Jalebi	115
Hot Jalebi served with rabdi	185
Jack "Bombs"	245
Caramel Custard	135
Baked Cheese Cake	245
Sizzling Brownie	265
brownie served on a hot plate, vanilla ice cream	
Fried Ice Cream ball	245
vanilla ice-cream coated with flakes & deep fried, served with honey, chocolate sauce & caramel drizzle	
Slice Kulfi / With Rabdi	155/195
Choice Of Ice Cream	125
vanilla / chocolate / butter scotch	
Oreo Sundae	195
Banana Split	245
trio of ice cream, banana, nuts, chocolate sauce	

Terms & Conditions

Order once Placed will not be canceled.

Delicious food will take necessary time to served. (Approx 20 to 30 min.)

We use refined oil.

Kindly Place your last food order before 11:30 pm.

Outside food & Liquor is not allowed.

Taxes Applicable Extra on food & Liquor.

Prices are subject to change without prior notice.

This Menu is effective from September 2024

Farm House reserve rights of Admission.

Thank You for Dining with US!

We hope your experience at farmhouse has been nothing short of exceptional. Our culinary team takes great pride in crafting each dish with care and creativity, using only the finest ingredients to tantalize your taste buds.

As you conclude your dining journey with us, we extend our heartfelt gratitude for choosing to spend your time here. Your satisfaction is our utmost priority, and we strive to create memorable moments that linger long after your meal.

We value your feedback and would love to hear about your dining experience. Please don't hesitate to share your thought with us, as it helps us continually refine and enhance our offerings.

Stay connected with us on social media to stay updated on our latest culinary creations, events, and promotions. We look forward to welcoming you back for another delightful dining experience soon.

Bon Appetit!



