



Farmhouse

FOOD MENU

**Fresh, Local, Unforgettable:
Welcome to the Farmhouse
Restaurant in Mulgaon**



NIBBLES

French Fries

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

Sea Salted 165

Peri Peri 175

Focaccia Garlic Bread

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

215

With Cheese 315

Jungli Fries

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

255

Peri Peri Spiced "Baruch" Peanuts

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

185

Cheese Rumali Khakra

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

255

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.

165

Chakna Tiffin

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

215

Green Hummus & Chicken Tikka

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

315

SOUPS & SHORBA

Manchow Soup with Crispy Noodles

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

Veg	165
Chicken	185
Prawns	225

Asian Chicken & Noodle Soup

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

195

Japanese Miso

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

Chicken	195
Seafood	225

Nepalese Tukpa

clear noodle soup from Nepal with bok choy and broccoli

Veg	165
Chicken	185
Seafood	225

Minestrone Soup

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

Veg	175
Chicken	195

Mulligatawny Soup

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

Veg	175
Chicken	195

Tamatar aur Dhaniya Ka Shorba

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

165

Murgh Badami Shorba

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

195

Cream Soup

cream soup, served with breadstick

Brocoli	175
Tomato	175
Chicken	175

Mushroom Cappuccino

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

215

Paya Shorba

slow cooked lamb trotters broth with aromatic indian spices & herbs

235



SALADS

House Style Caesar's Salad

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

Paneer 235
Chicken 255
Prawns 295

Hawaiian Chicken Salad

285

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

Greek Salad

285

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

315

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

EGGS "ANY TIME OF THE DAY"

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

Fried Eggs / Sunny Side Up /

245

Masala Omlete / Scrambled Eggs

245

Ros Omelet

315

goan street food, with the combination of spicy omelette, gravy, 02 ladi pav, lemon wedge & onions

Three Egg White Omelet

255

mushroom creme, herb sprinkles

Cheese Omelet

295

served with side of home fries & grilled tomato

Egg Rava Fry

195

goan style, eggs seasoned with spices & coated with rava, cook on iron griddle, served with mint chutney

ASIAN STARTERS

Spring Roll

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

Vegetable 265

Chicken 325

Crunchy Lotus Stem

lotus stem tossed in spicy red garlic sauce

315

Schezwan Chilli Baby Corn

battered fried baby corn, tossed with sweet spicy schezwan sauce

315

Stir-fried Eggplant

eggplant, bellpeppers, onions wok tossed in light soya & hoisin

315

Cauliflower Dry Pot

stir fried cauliflower flowerettes with ginger garlic, dried chili pepper, sweet & light soya

315

Paneer Crispy / Vegetable Crispy

315/285

Kung-pao Sauce

Potato / Paneer / Mushrooms

sichuan pepper & dried red chilli sauce

285/315/315

Chili Sauce

Paneer / Mushrooms

soya sauce, chilli, mushrooms, bellpeppers & cilantro

345/335

Honey Chili Sauce

Potato / Paneer / Mushrooms

choice of protein seasoned, tossed with herbs, soya, chilli & honey

285/335/335

Burnt Garlic & Coriander Sauce

Potato / Paneer / Mushrooms

tossed in burnt garlic & fresh coriander sauce

285/335/335

Hunnan Sauce

Potato / Paneer / Mushrooms

calcutta - wok special, tangy signature mix of oyster & soya

285/335/335

5 Spice

Potato / Paneer / Mushrooms

hand pounded 5 spices, cloves, cinamon, fennel, staranise & sichuan peppercorn

285/335/335

ASIAN STARTERS

Fuken Chilli Sauce

285/345/335

Potato / Paneer / Mushrooms

chefs special fuken sauce

Thai Basil Sauce

285/345/335

Potato / Paneer / Mushrooms

fresh sweet basil, bird eye chilli, onion, garlic, bellpeppers & soya sauce

Korean Pang Pang Sauce

285/345/335

Potato / Paneer / Mushrooms

scallions paste, ginger garlic, chili paste, sesame oil & hoisin sauce

Schezwan Pepper Sauce

285/345/335

Potato / Paneer / Mushrooms

schezwan sauce, assorted peppers, chinese aromatic herbs & fragrant spices

Crispy Chicken

365

crisp fried chicken tossed in chilli garlic sauce, black sesame

Dragon Chicken

365

wok tossed in fiery chilli garlic sauce

Chicken Lollypop / Apple Chicken

325/355

fried chicken wings, classic spicy schezwan sauce

Crab Lollypop

445

imitation crab meat crisp fried, sweet chilli

Cocktail Prawns

525/555

Choice of King Prawns / Tiger Prawns

spiced battered fried prawns, special fh sauce, boiled egg

Kung-pao Sauce

365/425/535/555

Chicken / Bassa / King Prawns / Tiger Prawns

sichuan pepper & dried red chilli sauce

Chili Sauce

365/425/535/555

Chicken / Bassa / King Prawns / Tiger Prawns

soya sauce, chilli, mushrooms, bellpeppers & cilantro

ASIAN STARTERS

Honey Chili Sauce

365/425/535/555

Chicken / Bassa / King Prawns / Tiger Prawns

choice of protein seasoned, tossed with herbs, soya, chilli & honey

Burnt Garlic & Coriander Sauce

365/425/535/555

Chicken / Bassa / King Prawns / Tiger Prawns

tossed in burnt garlic & fresh coriander sauce

Hunnan Sauce

365/425/535/555

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calcutta - wok special, tangy signature mix of oyster & soya

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Fuken Chilli Sauce

365/425/535/555

Chicken / Bassa / King Prawns / Tiger Prawns

chefs special fuken sauce

Thai Basil Sauce

365/425/535/555

Chicken / Bassa / King Prawns / Tiger Prawns

fresh sweet basil, bird eye chilli, onion, garlic, bellpeppers & soya sauce

Korean Pang Pang Sauce

365/425/535/555

Chicken / Bassa / King Prawns / Tiger Prawns

scallions paste, ginger garlic, chili paste, sesame oil & hoisin sauce

Lemon Pepper Sauce

425/535/555

Bassa / King Prawns / Tiger Prawns

light soya, lemon zest, bellpeppers & freshly grounded peppercorn

Schezwan Pepper Sauce

365/425/535/555

Chicken / Bassa / King Prawns / Tiger Prawns

schezwan sauce, assorted peppers, chinese aromatic herbs & fragrant spices

Butter Garlic Sauce

425/535/555/APS/APS/455

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

355

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

Cheesy Broccoli

365

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

Paneer Tikka / Paneer Malai Tikka / Paneer Achari Tikka **355**

homemade cottage cheese marinated traditionally red / white / achari

Veg Seekh Kebab

315

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

Stuffed Mushroom

335

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

Cheesy Hara Bhara Kebab

335

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

Atishi Aloo

275

tandoor marinade stuffed baby potatoes with cheese, nuts & spices

Bhindi Kurkure

265

thin sliced bhindi coated with spices & fried until crisp

Tava Mushroom Masala

335

button mushroom tossed with onion, spices & special tava masala

Tandoori Marination

245/355/335

Baby Potato / Paneer / Mushrooms

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



INDIAN STARTERS

Pahadi Marination

245/355/335

Baby Potato / Paneer / Mushrooms

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

Peri Peri Marination

245/355/335

Baby Potato / Paneer / Mushrooms

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

Jerk Spice Marination

245/355/335

Baby Potato / Paneer / Mushrooms

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

Ghee Roast

345/365

Mushroom / Paneer

unique mangalorean style

Punjabi Lasooni Kebab

395

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

Tandoori Chicken Choice of Kalimiri / Jeera / Schezewan

315/615/395

Half Chicken / Full Chicken / Tikka

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

Iranian Murgh Kebab

395

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

Chicken Angara

415

chefs special, "farm house own way"

Chicken Seekh Kebab

385

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

Tandoori Marination

395/355/435/525/555/APS

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

INDIAN STARTERS

Pahadi Marination

375/435/525/555/APS

Chicken Tikka / Bassa / King Prawns / Tiger Prawns / Whole Pomfret

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

Peri Peri Marination

335/655/395/435/525/555

choice of protein marinated with african peri peri spice & cooked in tandoor
Half Chicken / Full Chicken / Tikka / Bassa / King Prawns / Tiger Prawns

Jerk Spice Marination

335/655/395/435/525/555

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

choice of protein marinated in caribbean jerk spice & cooked on tandoor

Punjabi Lasooni Kebab

395

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

Chicken Lapeta

385

chef special in his unique way

Chicken Tava Roast

385

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

Ghee Roast

415/475/545/595

Chicken / Squid / King Prawns / Tiger Prawns

unique mangalorean style

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 445

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/425/APS/525/555/475/265

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/425/APS/525/555/265

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

Koliwada Style 465/525/555/475

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

Tandoor Style APS

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



STARTERS CONTINENTAL

Trio Of Hummus (beet-root, Basil Pesto & Original)	295
crisp pita chips, bread sticks, lavache	
Beer Battered Onion Rings	325
spice cheese coated onion rings, chipotle barbeque dip	
Cheese Fingers	345
duo dip (mint mayo, spicy mayo)	
Cornmeal Nachos	325
guacamole, sour cream, tomato salsa	
Cheese Corn Balls	375
chilli mayo dip	
Cottage Cheese Papdi Roll	345
spiced cottage cheese stuffed in papad & deep fried	
BBQ Chicken Wings	345
house made hot sauce, wilted onion	
Crispy Fried Chicken	385
KFC style	
Chicken & Cheese Finger	395
cremy cheese dip	
Garlic & Parmesan Chicken Skewers	415
chicken supreme pan seared & tossed in garlic parmesane sauce, served on top of aragula	
Turkish Chicken Sizzler	475
tender chicken marinated with yoghurt, cumin, black pepper, ginger garlic, cooked in iron griddle & topped with creamy cheese sauce, served with garlic bread	
Bourbon Chicken & Brocoli	415
chicken & brocoli tossed with bourbon, soy, apple juice, brown sugar, ginger garlic & chili flakes	
Honey Mustard glaze Chicken Sausage	375
chicken sausages tosed in clarified butter & glaze with honey mustard , served on top of wilted onions	
Creamy Moroccan Spiced Chicken	385
chunks of chicken tossed in craemy moroccan sauce with bell peppers	

MOMOS

Exotic Veg Momo

235

mix veggies stuffed momos steamed & served with spicy chutney

Steamed Chicken Momo

245

chicken stuffed momos steamed & served with spicy chutney

BAO

Pan Fried Wild Mushroom Bao

325

wild mushroom tossed in chilli garlic sauce

Crispy Cottage Cheese & Sriracha Bao

325

crisp paneer tossed in sriracha sauce

Korean Style Fried Chicken Bao

355

sweet and spicy crisp chicken, korean sauce

BBQ Chicken Bao

345

shredd chicken tossed in bbq sauce & crunchy onions
Ramen Bowl

RAMEN BOWL

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



STONE HEATED FLAT-BREAD PIZZAS, SANDWICHES

Classic Margherita Pizza

425

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

California Garden Pizza

445

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

Paneer Tikka Pizza / Chicken Tikka Pizza

455/495

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

Hawaian Chicken Pizza

525

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

Chicken Kheema Pizza

525

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

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

455

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

Mushroom Pepper grilled Cheese Sandwich

435

creamy mushroom filling with peppers & cheese, tempered with ghee mustard seeds & curry leaves

PASTAS

Choice of Pasta : Penne Or Spaghetti

served with choice of sauces & protein

cheese sauce / tomato sauce / basil pesto / pink sauce

Veg 325

Chicken 365

Lasagne Choice Of : Veg Or Chicken

thin layered pasta covered with veg / chicken ragout, gratin

Veg 355

Chicken 415

Spaghetti Aglio E Olio

spaghetti tossed in olive oil, garlic, chili flakes, oregano &

aged parmesane cheese

Veg 335

Chicken 375

Prawns 455

PLATTERS

(ALL PLATTERS COMES WITH SALAD & GREENS)

Assorted Veg Platter

1455

Chicken Kebab Platter (15 Pcs)

895

Assorted Chicken Platter

1895

Assorted Sea Food Platter

2495

Assorted Veg & Chicken Platter

1595



PRE-PLATED MEALS FOR ONE

The Great Indian Meal Sea Food **585**

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

COSTAL CUISINE

Goan Curry

APS/425/APS/525/555/285/415

Baby Surmai / Sliced Surmai/Pomfret/ King Prawns / Tiger Prawns / Bombil / Chicken tempered with onions, fresh coconut milk, dry red chillies & fresh coriander

Sukka Tava Masala

APS/425/APS/525/555/285/365

Baby Surmai / Sliced Surmai/Pomfret/ King Prawns / Tiger Prawns / Bombil/ Squid spicy in house masala cooked along your choice catch of the day.

Malvani Curry

APS/425/APS/525/555/285/415

Baby Surmai / Sliced Surmai/Pomfret/ King Prawns / Tiger Prawns / Bombil / Chicken freshly grounded malvani masala, cooked on a slow flame & simmered with your choice of Protein

Agri Curry

APS/425/APS/525/555/285/415

Baby Surmai / Sliced Surmai/Pomfret/ King Prawns / Tiger Prawns / Bombil / Chicken simmered in local agri spices, roasted coconut

Green Masala

APS/425/APS/525/555/285/415

Baby Surmai / Sliced Surmai/Pomfret/ King Prawns / Tiger Prawns / Bombil / Chicken blended in green chillies, coriander, mint, ginger & garlic

Pulimunchi Fish Curry

APS/425/APS/525/555

Baby Surmai / Sliced Surmai/Pomfret/ King Prawns / Tiger Prawns manglorean bunt style fish curry

Srilankan Curry

415/525

Chicken /King Prawns

Srilankan spicy curry served with steam Rice and Kuchumber



FROM THE WOK-MAINS

Spicy Basil Garlic Vegetables 315

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

Exotic Vegetables In Hunan Sauce 335

exotic english vegetables tossed in hunan sauce

Vegetable Manchurian 335

manchurian style dumplings tossed in a soy chilli, garlic sauce

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

Chicken Hunan Style 385

diced chicken morsels with classic hunan sauce

Pad Krapaw sauce 345/395/525/555

pad krapaw sauce, steam rice & salad

Veg / Chicken / King Prawns / Tiger Prawns

Green Thai Curry / Red Thai Curry 365/395/555/595

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 365/395/555/595

thai panang curry, jasmine rice & tibetian salad

Veg / Chicken / King Prawns / Tiger Prawns

Classic Chili Gravy 355/415/525

Paneer/Chicken/ King Prawns

soya sauce,chili,mushrooms,bellpepper& cilantro sauce

Thai Basil Gravy 355/365/415/525

Paneer/Mushrooms/Chicken/King Prawns

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

Kungpao Gravy 355/415/525

Paneer/Chicken/King Prawns

sincuan pepper, dryred chili sauce, topped with fried cashewnuts

MAIN COURSE INDIAN

Paneer Tikka Masala / Paneer Makhani

395/365

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

Pahadi Lehsooni Palak

295

fresh spinach puree pan tossed with baby garlic

Kadai Paneer

365

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

Vegetable Mehere

335

farm house special twin gravy in one

Dingri Mutter Kasthuri

355

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

Subz Vilayti

335

exotic veg cooked in tomato onion gravy, topped with cheese

Lasooni Sabzi

315

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

Subz Miloni

335

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

425

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

Chicken Tikka Masala

455

chicken tikka simmered in spiced onion gravy

Bhatti Da Murgh Masala

425

tandoori chicken cook to perfection in brown onion & tomato gravy

Chicken Methi Palak

415

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

Chicken Handi

395

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

Murgh Afghani

425

chicken cooked along with rich cashew gravy & indian spices

Gauthi Chicken (Organic Chicken)

1255

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

MAIN COURSE INDIAN

Chicken Amritsari 415

shredded tandoori chicken cooked in spiced makhani gravy

Chicken Do Pyaza 385

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

Chicken Lahori 385

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

Korri Gassi 385

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

Murgh Musallam 615

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

Kullad Chicken 455

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

Baida Curry 295

boiled egg simmered in onion & tomato gravy, cilantro

Mutton Bhuna 525

lamb marinated overnight & cooked in brown gravy, fenugreek leaves

Lamb Musallam 695

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 535

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

DAL & KHICHDI

ADD TADKA @ RS 30/-

Dal Makhani 285

rich black lentils, cooked in a copper urn overnight

Dal Fry 215

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 45/55/55

Spinach & Methi Roti 65

Rice Bhakri 55

Paratha 75

Malbari Paratha 115

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

BIRYANI

Vegetable Dum Biryani 315

garden fresh vegetable biryani, finished with light ginger & cumin tempering

Paneer Tikka Biryani 395

paneer tikka cooked along with spiced basmati rice, light aroma of mint & onions

Chicken Biryani 415

chicken biryani with distinct aroma of mint & light reddish glow of red chillies

Chicken Tikka Biryani 435

clay oven cooked chicken tikka cooked along basmati rice & fresh grounded spices

Chicken Kheema Biryani 435

mince chicken cooked with hand pounded garam masala & spices & layered along with long grain basmati rice

Chicken Kepsa Biryani 455

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 455

classic biryani tossed with butter chicken

Mutton Dum Biryani 535

yoghurt marinated tender lamb cooked along basmati rice, whole spices

Lamb Chops Biryani 645

clay oven cooked lamb chop, cooked with long grain basmati rice & spices

Jheenga Biryani (King Prawns / Tiger Prawns) 555 / 595

sea water prawns cooked along long grain basmati rice, fried onion & fresh mint

Veg Pulao 225

Stem Rice / Jeera Rice 175/185

RICE & NOODLE

Classic Fried Rice / Schezwan Fried Rice 245/265/285/445

Veg / Eggs / Chicken / Prawns

Thai Basil Rice 245/285/445

Veg / Chicken / Prawns

Burnt Garlic Rice 245/285/445

Veg / Chicken / Prawns

Chilli Coriander Fried Rice 245/285/445

Veg / Chicken / Prawns

Nasi Goreng 395

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

Hakka Style Noodles / Schezwan Noodles 245/285/445

Veg / Chicken / Prawns

Chilli Garlic Noodles 255/295/455

Veg / Chicken / Prawns

Burmese Khowsuey 355/415

Veg / Chicken

Tripple Schezwan Rice 335/375

Veg / Chicken

Pot Rice 335/375

Veg / Chicken

Mumbai Rice 335/375

choice of vegeatable / chicken

SIZZLERS

Cottage Cheese Shashlik / Chicken Shashlik

535/565

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

Spicy Veg Ball Sizzler

485

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

Sizzling Veg Momo Sizzler/ Chicken Momo sizzler

545/575

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

595

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

715

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

Pan Seared Cajun Spiced Bassa

665

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



DESSERTS

Gulab Jamun	105
Gulab Jamun served with rabdi	165
Rabdi	155
Hot Jalebi	115
Hot Jalebi served with rabdi	185
Jack "Bombs"	245
Caramel Custard	145
Baked Cheese Cake	255
Sizzling Brownie	225
brownie served on a hot plate, vanilla ice cream	
Slice Kulfi	155
Choice Of Ice Cream	125
vanilla / chocolate / butter scotch	
Oreo Sundae	215
Cassata	165

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!



