


# OCEAN BAR

& FAMILY RESTAURANT



OPEN FROM : 11.30 AM - 11.45 PM  
HAPPY HOURS : MONDAY - FRIDAY (11.30 AM - 6 PM)  
LADIES NIGHT : FRIDAY 7.30 PM - 11.45 PM

**Note :**

- Free Home Delivery
  - Catering services for parties & functions undertaken.
  - Prices are subject to change without prior notice.
  - All foods are prepared in hygienic conditions using quality products.
  - Management is not responsible for any kind of loss or theft of mobile phones and other personal belongings.
  - Customers are requested to check for their belongings / valuables / mobiles before leaving the premises.
  - Order once placed cannot be cancelled.
  - We request our customer to check the food delivered before paying.
  - The restaurant staff will not be responsible for any damage or claims after the food has been delivered and paid for.
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## SOUP - Chinese

### Veg

<b>Burnt Garlic Soup</b> .....	180
<small>(Vegetable soup cooked with the flavours of burnt garlic and spices.)</small>	
<b>Vegetable Manchow Soup</b> .....	170
<small>(A Traditional Chinese soup with vegetable, soya and served with crispy noodles.)</small>	
<b>Vegetable Hot 'N' Sour</b> .....	170
<small>(A low fat spicy aromatic soup simmered with mushroom and babycorn.)</small>	
<b>Vegetable Lemon Coriander Soup</b> .....	170
<small>(Refreshing combination of lemon, coriander and vegetables.)</small>	
<b>Vegetable Clear Soup</b> .....	180
<small>(Soup with various type of veggies - mushroom, broccoli, green bean, carrot etc..)</small>	
<b>Vegetable Sweet Corn Soup</b> .....	175
<small>(Sweet corn Cream with some fresh vegetable.)</small>	
<b>Vegetable Tom Yom Soup</b> .....	175
<small>(Soup made with various types of english vegetable.)</small>	

### Non - Veg

<b>Burnt Garlic - Chicken/Prawns</b> .....	200 / 220
<small>(soup flavoured with spices, lemon &amp; ginger with primary ingredient of your choice.)</small>	
<b>Crab Meat Soup</b> .....	220
<small>(A Traditional Chinese style soup with crab meat, corn.)</small>	
<b>Seafood Soup</b> .....	220
<small>(Seafood combination ocean special soup.)</small>	
<b>Manchow Soup - Chicken/Prawns</b> .....	190/210
<small>(A Traditional Chinese soup with primary ingredient of your choice, soya and served with crispy noodles.)</small>	
<b>Hot 'N' Sour - Chicken/Prawns</b> .....	190/210
<small>(A low fat spicy aromatic soup simmered with primary ingredient of your choice.)</small>	
<b>Lemon Coriander - Chicken/Prawns</b> .....	190/210
<small>(soup made with mix english veggies lemon, coriander leaves &amp; primary ingredient of your choice.)</small>	
<b>Chicken Clear Soup</b> .....	190
<small>(Fresh Chicken, highly flavourful ingredient with clear liquids - thin soup)</small>	
<b>Chicken Sweet Corn Soup</b> .....	195
<small>(Fresh Chicken and Sweet corn Cream Soup with sweet-salty flavour.)</small>	
<b>Chicken Tom Yom Soup</b> .....	200
<small>(Chicken soup with hot and sour flavours, with fragrant spices and fresh ingredients.)</small>	

## SOUP - Indian

### Veg

<b>Tamatar Dhaniya Ka Shorba</b> .....	170
<small>(Tomato soup with fresh coriander, tempered with royal cumin - tomato, ginger, garlic.)</small>	

### Non - Veg

<b>Jhinga Zafrani Shorba</b> .....	210
<small>(Deveined prawns cooked in its own broth flavoured with saffron &amp; spices.)</small>	
<b>Murgh Nimbu Ka Shorba</b> .....	190
<small>(Chicken &amp; lemon splash in coriander paste in fusion with herbs &amp; spices.)</small>	

## SOUP - Continental

### Veg

<b>Vegetable Minestrone Soup</b> .....	170
<small>(Fresh Vegetable and pasta in a light tomato broth.)</small>	
<b>Cream of Soup</b> .....	170/170/180/170
<small>Vegetable/Tomato/Mushroom/Spinach</small>	
<small>(Fresh organic cream soup with choice of flavour, primary ingredient of your choice.)</small>	

### Non - Veg

<b>Minestrone Soup - Chicken/Prawns</b> .....	190/210
<small>(Your choice of primary ingredient and pasta in a light tomato broth.)</small>	
<b>Chicken Cream of Soup</b> .....	190
<small>(Chicken stock and seasonings cooked in cream with choice of flavour.)</small>	

## SALAD - Continental

### Veg

<b>Vegetable Tossed Salad</b> .....	180
<small>(A Salad made of greens with added vegetable - such as tomato and cucumber, vegetable cubes.)</small>	
<b>Vegetable Hawian Salad</b> .....	200
<small>(Made of fresh fruits and veggies.)</small>	
<b>Vegetable Caesar Salad</b> .....	200
<small>(Heart of romiane lettuce, croutons, parmesan cheese and caesar dressing.)</small>	
<b>Vegetable Russian Salad</b> .....	210
<small>(Veg salad with cooked veggies &amp; classic mayonnaise.)</small>	
<b>Vegetable Nachos Salad</b> .....	195
<small>(Nachos Chips, red kidney beans with bell pepper.)</small>	

### Non - Veg

<b>Chicken Hawian Salad</b> .....	220
<small>(Lots of healthy greens , chicken marinated in pineapple and coconut.)</small>	
<b>Chicken Caesar Salad</b> .....	230
<small>(Heart of romiane lettuce, croutons, parmesan cheese and caesar dressing with boneless Chicken.)</small>	
<b>Chicken Smoked Salad</b> .....	230
<small>(Grilled chicken smoked with mustard dressing.)</small>	
<b>Seafood Vodka Salad</b> .....	260
<small>(Half doze shot of seafood in a spicy tomato and vodka cocktail.)</small>	
<b>Chicken Russian Salad</b> .....	225
<small>(Chicken, some fruits ,mayonnaise with fresh veggies.)</small>	
<b>Chicken Nachos Salad</b> .....	230
<small>(Nachos Chips, red kidney beans, bell pepper with chicken.)</small>	

## SALAD - Indian

<b>Vegetable Green Salad</b> .....	130
<small>(All time favourite healthy salad.)</small>	
<b>Tandoori Salad</b> .....	165
<small>(Mix veggies - carrot, cucumber, beetroot, onion.)</small>	
<b>Choice of Raita</b> .....	119
<small>(Mix vegetable / Aloo Mint / Pineapple.)</small>	

## TIT BITS - Continental

### Veg

<b>French Fries</b> .....	150
<small>(Crispy golden, fried to perfection and lightly salted.)</small>	
<b>Cheese French Fries</b> .....	190
<small>(Crispy golden, fried to perfection and lightly salted and covered in cheese sauce.)</small>	
<b>Peri Peri French Fries</b> .....	170
<small>(Spicy and Crispy golden fries with extra spicy masala.)</small>	
<b>Corn</b> Boiled/Butter/Masala/Cheese .....	160/180/195/210
<b>Cheese Garlic Bread</b> .....	195
<b>Cheese Chilli Toast</b> .....	200

### Non - Veg

<b>Peri Peri Chicken Sticks</b> .....	245
<small>(Spicy and Crispy golden chicken fries extra spicy masala.)</small>	
<b>Chicken Finger</b> .....	190
<small>(Strips of white poultry meat that are coated in breadcrumbs and deep-fried in hot oil - frozen item)</small>	
<b>Chicken Nuggets</b> .....	180
<small>(Light chicken, crisp exterior, juicy &amp; well-seasoned - frozen item)</small>	
<b>Chicken Popcorn</b> .....	170
<small>(Bite-sized tender and crisp chunks of chicken that have been seasoned, breaded and deep fried to perfection, until golden - frozen item)</small>	

## TIT BITS - Indian

<b>Chana Dal Masala</b> .....	70
<small>(Split Chickpeas with some spices.)</small>	
<b>Chana Dal Plain</b> .....	60
<b>Crunching</b> .....	70
<b>Aloo Tikki</b> .....	150
<small>(Boiled potatoes, mashed until smooth, and combined with various spices and fillings - frozen item)</small>	
<b>Potato Cheese Shots</b> .....	160
<small>(Union of potatoes and herbs that is stuffed with the melted cheese heaven inside - frozen item)</small>	
<b>Chilli Garlic Potato Pops</b> .....	160
<small>(Delicious potato nuggets that are seasoned with the amazing flavours of chilli and garlic - frozen item)</small>	
<b>Crackers - Fried/Roasted</b> .....	30/35
<small>(Crackers fried or roasted as per your choice.)</small>	
<b>Masala Crackers</b> .....	55
<small>(Crackers with spicy, green chillies and coriander flavoured yeast crackers.)</small>	

## PASTA

Veg Non-Veg

<b>Cannelloni Florentine</b> ..... (Large pasta tube, stuffing with veggies, heavy cream with Italian sauce.)	255	285
<b>Lasagna Al Forna</b> ..... (Layers of pasta stuffed with pan roasted veggies, Italian sauce, cheese and more cheese and oven baked.)	255	285
<b>Alfredo Pasta</b> - Penne/Fusilli/Farfalle/Marconi ..... (Pasta, bursting with fresh & roasted vegetables in a light Alfredo cream sauce with generous amount of seasonings for maximum flavour.)	245	275
<b>Arabbiata Pasta</b> - Penne/Fusilli/Farfalle/Marconi ..... (Pasta, bursting with fresh & roasted vegetables and tossed in spicy red chili pepper and tomato sauce.)	245	275
<b>Pesto Pasta</b> - Penne/Fusilli/Farfalle/Marconi ..... (Fresh and roasted vegetable, pasta tossed in pesto sauce that made of basil, which gives vibrant colour and unique flavour.)	245	275
<b>Creamy White Pasta</b> - Penne/Fusilli/Farfalle/Marconi ..... (Combination of pasta and roasted vegetable tossed in creamy white sauce with cheese.)	245	275
<b>Mac &amp; Cheese Pasta</b> ..... (Creamy sauce, chewy pasta, and plenty of cheese.)	275	320
<b>Seafood Creamy White Pasta</b> ..... (Mix of shrimp, clams, mussels and scallops, all tossed together in Italian sauce.)	320	

## MOMOS

Veg

<b>Tandoori Veg Momos</b> ..... (Marinated with a punch of Indian spices and a crunchy vegetable stuffing, cooked on charcoal to perfect crispy.)	185
<b>Steam Veg Momos</b> ..... (Momos stuffed with a lightly spiced vegetable filling and steamed.)	145
<b>Fried Veg Momos</b> ..... (Punch of Indian spices and a crunchy vegetable stuffing, traditionally steamed but also deep-fried to perfect crispy.)	165

Non-Veg

<b>Tandoori Chicken Momos</b> ..... (Marinated with a punch of Indian spices and tender chicken stuffing, cooked on charcoal to perfect crispy.)	215
<b>Steam Chicken Momos</b> ..... (Momos stuffed with a lightly spiced chicken filling and steamed.)	175
<b>Fried Chicken Momos</b> ..... (Punch of Indian spices and tender chicken stuffing, traditionally steamed but also deep-fried to perfect crispy.)	195

## NACHOS

Veg

<b>Vegetable Mexican Nachos</b> ..... (Nachos chips, veggies with Mexican sauces.)	200
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Non-Veg

<b>Chicken Mexican Nachos</b> ..... (Nachos chips, chicken with Mexican sauces.)	220
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## SANDWICH

Veg

<b>Veg Grilled Sandwich</b> ..... (Veggies filling between grilled bread.)	160
<b>Veg Cheese Grilled Sandwich</b> ..... (Sandwich prepared by slices of cheese between slices of bread, with vegetable filling & grilled until the bread browns and the cheese melts.)	170
<b>Veg Club Sandwich</b> ..... (Three layers of bread filled with veggies - 3 toasted slices of bread with layers of vegetable)	200

Non-Veg

<b>Chicken Grilled Sandwich</b> ..... (Boneless chicken served between slices of bread.)	190
<b>Chicken Club Sandwich</b> ..... (Three layers of bread filled with chicken.)	230

## ROLLS

Veg

<b>Paneer Tikka Roll</b> ..... (Paneer tikka wrap in tortilla - with paneer and spices sauce)	225
<b>Paneer Chilli Roll</b> ..... (Spicy paneer wrap in tortilla.)	215

Non-Veg

<b>Crispy Chicken Roll</b> ..... (A spicy chicken filling stuffed inside a fried crispy rolls.)	220
<b>Chicken Tikka Roll</b> ..... (Masaledar chicken is cooked in fresh spice powder along with crunchy onions wrap in tortilla.)	235

# STARTERS - Tandoor

## Veg Starter

**Veg Seekh Kabab** ..... 250

(A medley of vegetables made in a charcoal, made by carrot, cottage cheese, mushroom, beans, cauliflower with smoky flavour.)

**Kumb Khazana Mushroom** ..... 275

(Button mushroom stuff with cheese marinated in authentic Indian spices, butter, curd and threaded on a metal skewer and cooked on live charcoal.)

**Tandoori Mushroom** ..... 275

(Button mushrooms, along with assorted veggies are marinated in an exotic mix of spices, later grilled for a smoky flavour.)

**Tandoori Vegetable Khazana** ..... 645

(Assorted vegetable with cottage cheese in great combination.)

## Paneer Starter

**Pahadganj Ka Panner Pudhina Tikka** ..... 295

(Dish that originated from Pahadganj, cottage cheese marinated in Pudina and other Indian spices threaded on a metal skewer and cooked on live charcoal.)

**Paneer Achari Tikka** ..... 295

(Cottage cheese marinated in yogurt and inhouse Achari Masala, threaded on a metal skewer and cooked on live charcoal.)

**Paneer Pesto** ..... 295

(Chunky soft Paneer cubes are marinated in a flavourful pesto sauce and cooked on live charcoal.)

**Paneer Lahori** ..... 295

(Paneer lahari intends to mimic the lahari style flavour and richness consisting of cottage cheese marinated in Indian spices and coconut, threaded on a metal skewer and cooked on live charcoal.)

**Paneer Tikka** ..... 295

(Paneer marinated in a spiced yogurt based and cooked on charcoal roast.)

## Chicken Starter

**Chakori Kabab** ..... 325

(Chicken marinated with Indian spices with charcoal roast that gives ultimate flavour.)

**Murg Ajwani Tikka** ..... 325

(Very special Ajwain flavoured dish where chicken is marinated in Indian spices and carom seeds and then threaded on a metal skewer and cooked on live charcoal.)

**Nawabi Tangdi** ..... 380

(Chicken leg marinated in creamy cheese and authentic Indian spices, threaded on a metal skewer and cooked on live charcoal.)

**Murg Lasoni Kabab** ..... 325

(The lasooni tikka is made with succulent chunks of chicken marinated in generous amount of garlic and few seasonings threaded on a metal skewer and cooked on live charcoal.)

**Zafrani Irani Joojeh Kabab** ..... 330

(Chicken marinated with mix flavours and grilled on charcoal.)

**Reshmi Kabab** ..... 335

(A mughlai dish where chicken breast chunks is marinated with yellow Indian spices with egg topping threaded on a metal skewer and cooked on live charcoal.)

**Kukkad Kalmi Kabab** ..... 375

(Chicken drumstick marinated with ginger, garlic, green chilli, mustard oil and Indian spices cooked in charcoal.)

**Tandoori Lollipop** ..... 295

(Chicken wings marinated with curd & Indian spices and cooked on live charcoal.)

**Murgh Malai Kabab** ..... 325

(Juicy, melt in the mouth chicken kabab on skewers made with tender pieces of boneless chicken which are marinated in a paste of yogurt, fresh cream and spices like nutmeg and cardamom.)

**Murgh Tikka** ..... 320

(This all time favourite dish where boneless pieces of chicken, marinated in spiced yogurt, threaded on a metal skewer and cooked on live charcoal.)

**Murgh Achari Tikka** ..... 320

(Chicken marinated in kasundi, ground spices and mustard oil threaded on a metal skewer and cooked on live charcoal.)

**Murgh Banjara Kabab** ..... 325

(Chicken cooked in spicy dry herbs, white pepper, chopped coriander marinated and cooked on charcoal.)

**Murgh Manjari Tikka** ..... 325

(Chicken cooked in spicy dry herbs, white pepper, chopped coriander, mint, yogurt marinated and cooked on charcoal.)

**Punjabi Kukkad - Half / Full** ..... 260 / 425

(Chicken marinated and cooked with unique style and a mix of ingredients - all time favourite with desi tadka.)

**Tandoori Chicken Platter** ..... 850

(Malai Chicken + Chicken Seekh Kebab + Chicken Tandoori + Chicken Tikka + Pahadi Chicken.)

## STARTERS - Tandoor

### Chicken Starter ■

**Kalimiri Kabab** ..... 330  
(Chicken cubes marinated with yogurt, garlic, black pepper with herbs and seasoning.)

**Murgh ke Shole** ..... 325  
(Oceans special dish, chicken marinated in ground chilli, cinnamon and few seasonings threaded on a metal skewer and cooked on live charcoal.)

**Kashmiri Kabab** ..... 335  
(It is popular dish in Kashmir where chicken is marinated in Indian yellow masala and kaju paste with some cheese threaded on a metal skewer and cooked on live charcoal.)

**Murgh Tulsi Kabab** ..... 325  
(Very special Basil flavoured dish where chicken is marinated in Indian spices and basil, threaded on a metal skewer and cooked on live charcoal.)

**Pahadi Kabab** ..... 325  
(Chicken Boneless marinated with tandoori green masala and cooked on charcoal.)

### Seafood Starter ■

**Sunhari Fish Tikka** ..... 425  
(Cheesy Creamy dish where Basa fish is marinated in yellow cheese, cream and Indian homemade masala threaded on a metal skewer and cooked on live charcoal.)

**Zaitooni Prawns Tikka** ..... 510  
(Fresh prawns marinated in Indian yellow masala, brushed with some olive oil threaded on a metal skewer and cooked on live charcoal.)

**Tandoori Prawns** ..... 520  
(Fresh prawns marinated overnight with Yogurt and Oceans special tandoori masala threaded on a metal skewer and cooked on live charcoal.)

**Fish Tikka Hyderabad** ..... 515  
(An authentic recipe from the royal kitchen of Hyderabad boneless fish cooked with exotic southern spices.)

**Ocean Seafood Tandoori Khazana** ..... 1450  
(Assorted seafood marinated with ground spices Chef's special.)

### Mutton Starter ■

**Tandori Mutton Chops** ..... 565  
(Mutton Chops marinated in strained yogurt and flavoursome spices, cooked till tender.)

**Nawabi Seekh Kabab** ..... 455  
(Mutton seekh kebab infused with flavours of Lucknow, known as city of nawabs. Mutton is marinated in Indian spices topped by some desi tadka threaded on a metal skewer and cooked on live charcoal.)

**Bhopali Seekh** ..... 495  
(Marinated Chicken & mutton layers with spices and cooked on charcoal roast.)

## STARTERS - Continental

### Veg Starter ■

**Corn Cheese ball** ..... 245  
(Combination of unique flavors of cheese and corn. They are crunchy from the outside but soft and creamy from the inside.)

**Cottage Cheese & Corn Crouquettes** ..... 285  
(Herbed & crisped to golden brown perfection, melty cheese with bursting bubbles of corn.)

**Tomato Basil Brushetta** ..... 175  
(Chopped tomato combined with savoury aromatics, basil leaves, tangy vinegar.)

**Creamy Mushroom Brushetta** ..... 205  
(Mushrooms herbed with basil cooked with Cream and cheese.)

**Mushroom Duplex** ..... 255  
(Stuffed mushroom filled with cheese, spinach and spices.)

**Potato Cheese Bite** ..... 205  
(Made with potato, cheese, herbs and spices.)

### Non - Veg Starter ■

**T20 BBQ Wings** ..... 275  
(Juicy and spicy BBQ Chicken, soft, aromatic, warm and full of flavours.)

**Honey Mustard Grilled Chicken** ..... 299  
(A creamy honey mustard grilled chicken covered with punch of spice.)

**Creamy Chicken Brushetta** ..... 225  
(Chicken herbed and cooked with cream & cheese.)

**Kurkuri Chicken** ..... 310  
(Fried chicken with plenty of aromatic spices.)

**Crunchy**  
- Chicken/Prawns/Fish ..... 285/435/310  
(Crunchy and juicy, as well as crispy your choice of primary ingredient prepared with spices - KFC style.)

**Grilled Pomfret** ..... 475  
- Choice Of Sauce Lemon/Butter BBQ  
(Grilled pomfret combination with lemon and butter.)

**Squid Lemon Butter Sauce** ..... 355  
(Squid with freshly herbs and lemon butter sauce.)

**English Style Fish 'N' Chips** ..... 365  
(Moist and tender, flaky fish with light and crispy coating and crispy fried potatoes served alongside.)

**BBQ Lobster** ..... 750  
(Cubes Of Lobster tossed with crushed pepper, garlic and butter.)

**Lobster Butter Garlic Pepper Dry** ..... 750  
(Cubes of Lobster tossed with crushed pepper, garlic and butter.)

# STARTERS - Chinese

## Veg Starter

<b>Potato Salt &amp; Pepper</b> .....	<b>235</b>
<small>(Crispy Coated potatoes shaken in salt and pepper mix.)</small>	
<b>Potato Chilli</b> .....	<b>235</b>
<small>(Crispy fried potatoes, tossed in slightly spicy, sweet &amp; sour chilli sauce.)</small>	
<b>Vegetable Manchurian Dry</b> .....	<b>240</b>
<small>(All time favourite - Fried vegetable balls are coated with thick, flavourful sauce)</small>	
<b>Crispy Vegetable In Choice of Sauce</b> .....	<b>250</b>
<small>Chilli Garlic / Butter Pepper Garlic / spicy Ginger Coriander / Honey Chilli</small>	
<b>French Potato Chilli Mustered Sauce</b> .....	<b>250</b>
<small>(French potatoes, mustard paste along with chilli and spices.)</small>	
<b>Salt 'N' Pepper</b>	
<b>American Corn</b> .....	<b>205</b>
<b>Crispy Veg</b> .....	<b>245</b>
<b>Mushroom</b> .....	<b>270</b>
<small>(Primary ingredient of your choice infused with salt and pepper flavour.)</small>	

## Paneer Starter

<b>Paneer Crispy</b> .....	<b>275</b>
<small>(Crispy fried paneer tossed in garlic-ginger flavoured little spicy sauce.)</small>	
<b>Paneer 65</b> .....	<b>275</b>
<small>(Spicy yet irresistibly delicious snack prepared by deep-frying spicy paste coated paneer cubes.)</small>	
<b>Paneer Chilli Dry</b> .....	<b>275</b>
<small>Cubes of fried Crispy paneer tossed with capsicum and spicy indo chinese sauce known for its chilli flavour with the creaminess of paneer and spice of indo chinese sauce.</small>	
<b>Paneer Salt 'N' Pepper</b> .....	<b>280</b>
<small>(Paneer infused with Pepper and salt flavour.)</small>	
<b>Ocean Oriental Veg Plater</b> .....	<b>595</b>
<small>(Combination of vegetables, cottage cheese and assorted sauces.)</small>	

## Chicken Starter

<b>Slice Chicken Butter Garlic Sauce</b> .....	<b>295</b>
<small>(Chicken prepared with basic seasoning ingredients like butter, garlic, lemon juice, a few sauces, and herbs.)</small>	
<b>Chinese Chicken Platter</b> .....	<b>795</b>
<small>(Chilli Chicken + Chicken Lollipop + Chicken Butter Garlic + Chicken Coriander + Chicken Crispy.)</small>	
<b>Apple Chicken</b> .....	<b>320</b>
<small>(Chicken lollipop tossed with ginger garlic schezwan sauce with full of fresh taste.)</small>	
<b>Drums of Heaven (Chicken Lollipop)</b> .....	<b>300</b>
<small>(Chicken wings is coated and deep-fried, resulting in a delicious, crispy chicken that is perfect alongside the spicy schezwan sauce.)</small>	
<b>Diced Chicken In</b> - Hot Garlic Sauce/Dry Red Chilli/Devil Sauce.....	<b>305</b>
<small>(Diced chicken, deep fried and tossed in your choice of sauce.)</small>	

## Seafood Starter

<b>Pan Fried Chilli Fish</b> .....	<b>295</b>
<small>(Fish fillets marinated with spicy burnt chilli garlic with combination of loads of flavour.)</small>	
<b>Two Style Prawns</b> .....	<b>495</b>
<small>(Prawns will be served with two choice of sauce - Chilli garlic / spicy coriander)</small>	
<b>Hangover</b> .....	<b>520 / 795 / 355</b>
<small>- Prawns / Lobster / Fish (Your choice of primary ingredient tossed in vodka garlic butter sauce.)</small>	
<b>Squid Butter Garlic</b> .....	<b>355</b>
<small>(Fresh and Juicy squid deep fried with melt garlic butter.)</small>	
<b>Squid Schezwan Chilli</b> .....	<b>355</b>
<small>(Tender squid coated and deep fried tossed with schezwan chilli sauce.)</small>	
<b>Basa Chilli</b> .....	<b>285</b>
<small>(Diced cut fish with soy sauce, spring onion, with a unique aroma and flavour.)</small>	
<b>Crab Meat In Choice Of Sauce</b> .....	<b>495</b>
<small>(Chilli garlic / Oyster Ginger / spicy Coriander / Black Pepper / soya Chilli.)</small>	

# STARTERS - Indian

## Veg Starter

<b>Paneer Ghee Roast</b> .....	<b>295</b>
(Fried Paneer in ghee until golden brown and then fried with spices and grind smooth paste.)	
<b>Paneer Kadipatta</b> .....	<b>295</b>
(Paneer cubes flavoured with curry leaves and spinach.)	
<b>Mushroom Kadipatta</b> .....	<b>285</b>
(Pieces of mushroom flavoured with curry leaves and spinach.)	
<b>Kurkuri Tikki</b> .....	<b>270</b>
(Chopped mix veggies with Indian spices.)	
<b>Hara Bhara Kabab</b> .....	<b>255</b>
(Fried patties made with spinach, peas, potatoes and Indian spices.)	

## Non - Veg

<b>Chapli Kabab</b> .....	<b>310</b>
(A crunchy texture, Minced Chicken with various herbs and spices.)	
<b>Koliwada - Chicken/Prawns</b> .....	<b>310/495</b>
(Primary ingredient marinated with spices and deep fried - it's a traditional recipe from the village of the fisher folk Koliwada.)	
<b>Prawns Butter Chilli Fry</b> .....	<b>510</b>
(A sizzling combination of batter-fried Crispy prawns sautéed in spicy hot sauce.)	
<b>Prawns Sukka</b> .....	<b>510</b>
(A spicy prawn curry cooked with chilli, turmeric, coconut and tamarind - Traditional Indian style.)	
<b>Crab Sukka</b> .....	<b>510</b>
(Fresh crabs are cooked with the freshly dry roasted spices - Traditional Indian style.)	
<b>Crab Sultani</b> .....	<b>520</b>
(Chef's special Crab Preparation.)	
<b>Lobster Pepper Dry</b> .....	<b>750</b>
(Cubes of Lobster tossed with crushed pepper and garlic.)	
<b>Tawa Fry</b>	
(Primary ingredient marinated in Indian spices, shallow fried.)	
<b>Baby Pomfret</b> .....	<b>490</b>
<b>Surmai</b> .....	<b>475</b>
<b>Bangda</b> .....	<b>270</b>
<b>Rawas</b> .....	<b>470</b>
<b>Bombil</b> .....	<b>270</b>
<b>Fish Fried</b>	
(Fish marinated in Indian spices, deep fried.)	
<b>Bangda</b> .....	<b>270</b>
<b>Baby Pomfret</b> .....	<b>490</b>
<b>Rawas</b> .....	<b>470</b>
<b>Bombil</b> .....	<b>270</b>
<b>Surmai</b> .....	<b>470</b>
<b>Squid</b> .....	<b>370</b>

# MAIN COURSE- Indian

## Vegetable Main Course

<b>Bhutha Methi Palak</b> .....	245
(Corn, spinach, and fenugreek cooked with Indian spices.)	
<b>Veg. Maharaja</b> .....	255
(Mix veggies, and host of aromatic spices with thick and rich gravy.)	
<b>Lipta Mushroom Masala</b> .....	270
(Button mushroom and roasted bell pepper cooked tawa style with onion and crushed whole spices.)	
<b>Vilayati Subz Panchmel</b> .....	305
(An exotic vegetable, stir fried into spicy masala gravy.)	
<b>Subzi Mohini</b> .....	270
(Chopped mixed vegetable curry combined with curd & gram flour.)	
<b>Vegetable Bhuna</b> .....	260
(Mixed vegetable cutlet simmered with spiced Punjabi masala.)	
<b>Vegetable Kadai</b> .....	270
(Mixed veggies with delicious and vibrant rich flavours, with aromatic spices.)	
<b>Vegetable Kolhapuri</b> .....	275
(A super spicy mixed vegetable gravy made with Maharashtrian spices.)	
<b>Sarso Ka Saag</b> .....	250
(Mixed Vegetable in thick, spiced gravy.)	
<b>Vegetable Handi</b> .....	265
(Vegetable curry prepared with onion, tomato, capsicum and thin gravy.)	
<b>Vegetable Hyderabadi</b> .....	275
(Vegetable curry with creamy texture and spicy gravy in Hyderbadi style.)	
<b>Mix Veg Masala</b> .....	255
(A mixture of vegetables together in a traditional Indian onion-tomato gravy with spices.)	
<b>Vegetable Lasooni</b> .....	245
(Vegetable gravy with Generous amount of garlic with Indian spices.)	

## Paneer Main Course

<b>Paneer Makhni</b> .....	285
(Paneer, tomato, cashews, with thick and creamy gravy.)	
<b>Paneer Butter Masala</b> .....	285
(A rich & creamy gravy made with paneer, spices, and butter.)	
<b>Paneer Lajjatdar</b> .....	295
(Cottage cheese simmered in cashew & onion gravy, garnish with cheese.)	
<b>Paneer Lababdar</b> .....	290
(Tandoor grilled cottage cheese spiced with Chef's special ingredient.)	
<b>Lasooni Palak Paneer</b> .....	290
(Cottage cheese simmered in lasooni palak gravy.)	
<b>Paneer Dehraduni</b> .....	295
(Delicious paneer surrounded in a spicy and herbs filled gravy.)	
<b>Paneer Saagwala</b> .....	285
(Paneer with combination of greens, and unique spices.)	
<b>Paneer Rahra</b> .....	285
(Chopped paneer with spicy, rich and red gravy.)	
<b>Uttrakhandi Palak Malai Kofta</b> .....	285
(Spinach and panner balls deep fried and served with green based curry in Uttrakhandi style.)	
<b>Paneer Tikka Masala</b> .....	305
(Classic curried dish with soft tender chunks of paneer tikka, simmered briefly in a delicious and super aromatic tikka masala.)	
<b>Mutter Paneer</b> .....	280
(Cottage cheese and green peas simmered together in a spicy flavorsome rich gravy.)	

## Egg Main Course

<b>Egg Masala</b> .....	245
(Flavourful, delicious dish made with boiled eggs cooked in onion tomato gravy. A comfort food goes well with any Indian bread or rice.)	

# MAIN COURSE- Indian

## Chicken Main Course

<b>Chicken Angara</b> .....	<b>315</b>
<small>(Spicy Chicken curry with freshly ground masala with smoky flavour of chicken.)</small>	
<b>Chicken Banjara Masala</b> .....	<b>320</b>
<small>(Chicken pieces marinated with yogurt and curry with Indian spices cooked in charcoal.)</small>	
<b>Chicken Patiala</b> .....	<b>340</b>
<small>(Spiced, rich and creamy chicken in Punjabi style.)</small>	
<b>Chicken Maharaja</b> .....	<b>345</b>
<small>(Chicken tossed in rich, creamy, delicious and flavourful freshly ground roasted spices.)</small>	
<b>Chicken Handi</b> .....	<b>310</b>
<small>(Chicken cooked with tomatoes, onion, capsicum with thin gravy.)</small>	
<b>Chicken Kadai</b> .....	<b>315</b>
<small>(Chicken cooked with delicious and vibrant rich flavours, with aromatic spices.)</small>	
<b>Chicken Kolhapuri</b> .....	<b>315</b>
<small>(Spicy Kolhapuri chicken with rich and delicious flavours.)</small>	
<b>Chicken Tikka Masala</b> .....	<b>325</b>
<small>(Classic curried dish with soft tender chunks of chicken tikka, simmered briefly in a delicious and super aromatic tikka masala.)</small>	
<b>Chicken Masala</b> .....	<b>310</b>
<small>(Spicy and flavourful chicken masala with fresh spices.)</small>	
<b>Chicken Do Pyaza</b> .....	<b>310</b>
<small>(Marinated chicken chunks cooked in a variety of spices with onions.)</small>	
<b>Butter Chicken with Bone/Boneless</b> .....	<b>310/325</b>
<small>(Roasted chicken in charcoal with delicious Indian gravy.)</small>	
<b>Murgh Sagwala</b> .....	<b>320</b>
<small>(Nutritious chicken cooked in rich gravy of spinach and tomato.)</small>	
<b>BBQ Chicken Breast</b> .....	<b>310</b>
<small>(Chicken Breast Pieces covered in sweet and tangy BBQ sauces.)</small>	
<b>Murgh Methi Khaas</b> .....	<b>320</b>
<small>(A rare dish of chicken without water, prepared with tomatoes coriander and made heady with the rich aroma of fenugreek.)</small>	
<b>Murgh Joshina</b> .....	<b>325</b>
<small>(Succulent pieces of boneless chicken marinated in yoghurt and tandoori spices cooked in red gravy.)</small>	
<b>Murgh Rajwada</b> .....	<b>325</b>
<small>(Pieces of tender chicken cooked with spices.)</small>	
<b>Murgh Dhaniya Adraki</b> .....	<b>315</b>
<small>(Chicken pieces cooked in onion gravy flavoured with coriander, ginger and fresh Indian herbs.)</small>	

## Seafood Main Course

<b>Fish Curry</b> .....	<b>495</b>
<small>(Fresh Fish with spices and herbs.)</small>	
<b>Paplet Cha Saar</b> .....	<b>495</b>
<small>(A dish consisting of pomfret cooked in traditional Malvani fish curry.)</small>	
<b>Prawns Masala</b> .....	<b>465</b>
<small>(Prawns tossed with few authentic spices and gravy.)</small>	
<b>Prawns Kolhapuri</b> .....	<b>465</b>
<small>(Prawns cooked in Kolhapuri style.)</small>	
<b>Macchi Rahra Boneless</b> .....	<b>470</b>
<small>(Chopped boneless fish with Indian gravy.)</small>	
<b>Macchi Curry Boneless (Goan style)</b> .....	<b>490</b>
<small>(Curry made with a blend of spices, along with fresh tomato and coconut.)</small>	
<b>Crab in Choice of Sauce</b> .....	<b>450</b>
<b>Chilli Garlic / Schezwan / Oyster Chilli</b>	
<b>Crab Meat in Choice of Sauce</b> .....	<b>465</b>
<b>Green Garlic / Schezwan / Oyster Chilli</b>	

## Mutton Main Course

<b>Mutton Chops</b> .....	<b>550</b>
<small>(Juicy chunks of mutton simmered in a base of onion, and Indian spices.)</small>	
<b>Mutton Hyderabad</b> .....	<b>455</b>
<small>(Masaladar Mutton cooked in aromatic spices in Hyderabad style.)</small>	
<b>Mutton Masala</b> .....	<b>450</b>
<small>(Diced mutton cooked in Indian spices with rich and flavourful gravy.)</small>	
<b>Mutton Keema Masala</b> .....	<b>465</b>
<small>(Gravy made with minced meat cooked in Indian spices.)</small>	
<b>Mutton Kadai</b> .....	<b>450</b>
<small>(Mutton cooked in wok on high temperature by adding local spices with exceptional taste.)</small>	
<b>Mutton Rahra</b> .....	<b>450</b>
<small>(Combination of whole spices with mutton keema.)</small>	
<b>Mutton Handi</b> .....	<b>450</b>
<small>(Mutton cooked in traditional rich stew with lots of spicy and velvety rich masala gravy.)</small>	
<b>Mutton Do Pyaza</b> .....	<b>450</b>
<small>(Fresh, soft mutton cooked in flavour, tender, texture along with generous amount of onion.)</small>	
<b>Dal Gosht</b> .....	<b>410</b>
<small>(Soft minced mutton balls slow stewed in yellow lentil.)</small>	
<b>Rajputana Lal Maas</b> .....	<b>465</b>
<small>(Rajsthani preparation of lamb with smoky signature flavour.)</small>	
<b>Mutton Rogan Josh</b> .....	<b>465</b>
<small>(The ever popular lamb dish cooked in onion gravy.)</small>	
<b>Mutton Rajwada</b> .....	<b>470</b>
<small>(Mutton pieces cooked in "Rajwada style" curd-based gravy with red chilli tadka.)</small>	

# RICE & NOODLES - Chinese

## Veg Chinese Rice

**Veg Singapore Fried Rice** ..... 235  
(Long Grained rice with vegetable , curry powder ,spices like ginger, garlic.)

**Veg Fried Rice** ..... 215  
(Cooked rice with mix fresh veggies, green onion , seasonings and spices.)

**Veg Schezwan Fried Rice** ..... 225  
(Hot and spicy with bursting flavours of schezwan sauce.)

**Veg Burnt Garlic Fried Rice** ..... 230  
(Long grained rice, wok-tossed with vegetable and generous amount flavour of burnt garlic.)

**Veg Tripple Schezwan Fried Rice** ..... 265  
(Combination of rice and noodles , wok-tossed with vegetable in schezwan and others sauce, served with spicy schezwan gravy.)

**Veg Chopper Rice** ..... 265  
(Long grained Rice and vegetables accompanied with Chinese spices and served with schezwan gravy.)

**Veg Hongkong Rice** ..... 245  
(Diced all the veggies with long grain rice in ginger, garlic and seasoning sauce.)

**Veg Chilli Garlic Fried Rice** ..... 240  
(Vegetable tossed with long grained rice and hot & spicy chilli garlic sauce.)

**Veg Clay Pot Rice** ..... 270  
(Long grained Rice and vegetable wok-tossed in flavours of seasoning sauce.)

## Veg Chinese Noodle

**Veg Hakka Noodle** ..... 215  
(Noodles tossed with spring onion whites, garlic and red chillies and sauteed on a high temperature.)

**Veg Schezwan Noodle** ..... 225  
(Noodles tossed with fried veggies and sinful hot,spicy schezwan sauce.)

**Veg Chilli Garlic Noodle** ..... 240  
(Stir fried noodles and variety of veggies with dried red chillies, garlic sauce.)

## Non-Veg Chinese Rice

**Fried Rice - Egg/Chicken/Prawns** ..... 235/255/315  
(Rice cooked and fried with spices & primary ingredient of your choice.)

**Szechwan Fried Rice - Egg/Chicken/Prawns** ..... 245/265/325  
(Rice with hot and spicy schezwan chutney, and primary ingredient of your choice.)

**Chicken Singapore Fried Rice** ..... 260  
(Long Grained rice with chicken, Curry powder, spices like ginger, garlic.)

## Non-Veg Chinese Rice

**Seafood Fried Rice** ..... 300  
(Mix seafood stir-fried with few sauces and tossed in long grained rice.)

**Spicy Crab Meat Rice** ..... 335  
(Succulent Crab meat fried, wok-tossed with green onion, ginger and garlic cooked with long Grained rice and Chinese spices.)

**Chicken Burnt Garlic Fried Rice** ..... 270  
(Wok-tossed Chicken with rice, predominated flavour of burnt garlic and Chinese spices.)

**Chicken Tripple Szechwan Fried Rice** ..... 310  
(Combination of rice and noodles , wok-tossed with Chicken in schezwan and others sauce, served with spicy schezwan gravy.)

**Chicken Chopper Rice** ..... 310  
(Long grained Rice and shredded chicken accompanied with Chinese spices and served with schezwan gravy.)

**Chicken Hongkong Rice** ..... 265  
(Long grain rice with chicken stir fried in ginger , garlic and seasoning sauce.)

**Mix Fried Rice** ..... 300  
(Combination of chicken, shrimp, crab and mutton, wok-tossed with long grain rice , and seasonings.)

**Chicken Chilli Garlic Fried Rice** ..... 260  
(Shredded chicken tossed with long grained rice and hot & spicy chilli garlic sauce.)

**Chicken Clay Pot Rice** ..... 295  
(Long grained Rice and Fresh chicken with sinful flavours of seasoning sauce, stir-fried in wok.)

## Non-Veg Chinese Noodle


**Hakka Noodle - Egg/Chicken/Prawns** ..... 235/255/315  
(Noodles tossed with primary ingredients, spring onion whites, garlic and red chillies and sauteed on a high temperature.)

**Schezwan Noodle - Chicken/Prawns** ..... 265/315  
(Primary ingredient of your choice tossed with spring onion, bell pepper, and hot, spicy schezwan sauce.)

**Chilli Garlic Noodle - Chicken/Prawns** ..... 260/320  
(Stir fried noodles and chicken, with dried red chillies, a and prominent flavours of garlic and pepper.)

## THAI CURRY

 **Vegetable Thai Curry (Yellow/Red/Green)** ..... 275  
(Assorted vegetable with Thai curry - with three different colour.)

 **Chicken Thai Curry (Yellow/Red/Green)** ..... 310  
(Curry dish with chicken coconut milk fresh herbs and lime in yellow/red/ green gravy.)

# INDIAN - RICE , BIRYANI & BREAD

## Veg Biryani

**Veg Hyderabadi Biryani** ..... 275  
(Long-grained basmati rice cooked with vegetable and Indian spices - in true Hyderabadi style)

**Paneer Tikka Biryani** ..... 300  
(Marinated paneer in a special tadoori spices, cooked with long grain basmati rice & whole spices.)

**Subzi Biryani** ..... 255  
(Combination of rice and tender vegetables cooked with whole spices.)

**Subzi Pulao** ..... 235  
(Aromatic rice cooked with vegetable and whole spices.)

**Green Peas Pulao** ..... 200  
(Matar pulao features rice and tasty peas with onions and aromatic spices, prepared entirely in a pressure cooker.)

## Non-Veg Biryani

**Murg Dum Biryani** ..... 320  
(Combination of rice and tender meat pieces cooked with whole spices.)

**Mutton Dum Biryani** ..... 395  
(Combination of rice and tender meat pieces cooked with whole spices.)

**Tangdi Biryani** ..... 300  
(Combination of rice and tender meat pieces cooked with whole spices.)

**Fish Dum Biryani** ..... 395  
(Combination of rice and tender meat pieces cooked with whole spices.)

**Prawns Dum Biryani** ..... 445  
(Combination of rice and tender meat pieces cooked with whole spices.)

**Chicken Tikka Biryani** ..... 335  
(Succulent chicken pieces marinated in Indian spices, cooked on a charcoal fire then layered on aromatic basmati rice.)

**Chicken Hyderabadi Biryani** ..... 330  
(Succulent Chicken pieces marinated in Hyderbadi spices, then layered on aromatic basmati rice.)

**Mutton Hyderabadi Biryani** ..... 425  
(Succulent mutton pieces marinated in Hyderbadi spices, then layered on aromatic basmati rice.)

**Sizzling Chicken Biryani** ..... 395  
(Cooked with chef's special herbs and spices, smoked to add the sizzler flavour, cooked on dum with basmati rice.)

## Rice

**Steamed Rice** ..... 125  
(Boiled rice with steam.)

**Jeera Rice** ..... 150  
(Cooked rice with flavour of cumin seeds.)

**Curd Rice** ..... 205  
(Prepared with pre cooked white rice, curd and tempered with simple spices.)

## Dal

**Dal Palak Double Tadka** ..... 195  
(Shredded spinach cooked with yellow lentils and tempered heavily with garlic & dry chilli.)

**Dal Fry** ..... 180  
(Yellow lentils with simple spices.)

**Dal Tadkewala** ..... 195  
(Yellow lentils with classic tempering of spices.)

**Dal Makhni** ..... 210  
(Black lentils simmered overnight with ginger & garlic finished with churned butter & cream.)

## Khichdi

**Dal Khichdi** ..... 180  
(Combination of Yellow lentils cooked with rice and Indian spices.)

**Dal Khichdi Tadkewala** ..... 200  
(Combination of Yellow lentils and rice cooked and tempered with onion, garlic and simple spices.)

**Dal Palak Khichdi** ..... 200  
(Combination of yellow lentils and rice cooked with spinach and simple spices.)

## INDIAN BREADS

**Tandoori Roti** ..... 25

**Butter Roti** ..... 35

**Missi Roti** ..... 50

**Naan** ..... 40

**Butter Naan** ..... 50

**Garlic Naan** ..... 60

**Butter Garlic Naan** ..... 70

**Olive Naan** ..... 70

**Hari Mirch ka Naan** ..... 65

**Cheese Naan** ..... 105

**Cheese Garlic Naan** ..... 115

**Laccha Paratha** ..... 50

**Pudina Paratha** ..... 65

**Methi Paratha** ..... 65

**Plain Kulcha** ..... 40

**Butter Kulcha** ..... 50

**Onion Stuffed Kulcha** ..... 75

**Aloo Paratha** ..... 75

## SIZZLERS

### Veg

**Veg Sizzler Chinese** ..... 370  
(Stir-fried vegetable, rice and noodles with a spicy sauce served on hot plate.)

**Veg Sizzler Continental** ..... 370  
(Sautéed vegetable, rice and fries with sauce served on hot plate.)

**Pasta Sizzler** ..... 435  
(Combination of pasta tossed in sautéed vegetable served on hot plate.)

### Non-Veg

**Chicken Sizzler Chinese** ..... 395  
(A marinated, crispy, and tender chicken breast served with stir-fried vegetables and noodles on a hot plate.)

**Chicken Sizzler Continental** ..... 395  
(A marinated, crispy, and tender chicken breast served with stir-fried vegetables and rice on a hot plate.)

## DESSERT

**Sizzling Brownie** ..... 175  
(Chocolate brownie with ice cream on top served with a generous pouring of melted chocolate.)

**Vodka Gulab Jamun** ..... 160  
(Vodka gulab jamun with fire.)

**Gulab Jamun with Ice Cream** ..... 135  
(Combination of vanilla ice cream and gulab jamun.)


**Gulab Jamun with Rabdi** ..... 165  
(Gulab jamun combine with a creamy Rabdi makes a tasty combination.)

**Choice of Ice Cream (1 scoop)** ..... 75

**Choice of Ice Cream (2 scoop)** ..... 110

**Gajar Halwa** ..... 135  
(Simmering fresh grated carrots, ghee, milk, sugar and flavoured with cardamom.)

**Rabdi** ..... 140  
(Slowly simmered milk with richness of malai and cream, flavoured with cardamom, saffron with addition of dry fruits.)

 **Caramel Custard** ..... 170  
(Made of sweet, soft mixture of milk, eggs, and sugar with soft, brown liquid sugar on top.)

**Gulab Jamun (4 pieces)** ..... 120

## MOCKTAILS

<b>Ocean Special</b> .....	250
(Strawbery crush,sprite,mango juice,blue curaco & soda)	
<b>King Alphonso</b> .....	225
(Mango juice,coconut syrap,fresh cream & icecream)	
<b>Mango Tango</b> .....	225
(Orange juice,mango juice,grenedine&sugar syrap)	
<b>Virgin Mojito</b> .....	225
(Lime, Mint Sugar & Soda)	
<b>Guava Mary</b> .....	225
(Spiced Guava juice Served with Lime Wedges)	
<b>Rose Haven Gardens</b> .....	225
(Blue curaco,lime juice,sugar syrap,litchi juice,rose syrap,cream & apple juice)	
<b>Cranberry Sparkly</b> .....	225
(Mango juice,orange juice,lime cordial,rose syrap,cranbery and soda)	
<b>Mango Mint</b> .....	225
(Fresh Mint, Mango juice & Cream)	
<b>Fruit Punch</b> .....	225
(Orange, pineapple & Mango juice, strawberry crush & cream)	
<b>3 Layer Kiwi Special</b> .....	225
(Kiwi crush,lime&sugar,cranbery juice&soda)	
<b>Sky Twins</b> .....	225
(Pineapple & Mango juice with Kiwi crush & cream)	
<b>Lemon Cooler</b> .....	225
(Fresh Mint, Lime juice Sugar syrup & Blue Curacao)	
<b>Tropical Paradise</b> .....	225
(Pineapple juice,ginger ale,blue curaco&grenedine)	
<b>Videshi Shooter</b> .....	225
(Cranberry juice,lime wedges,mint,black salt&coke)	

## SIDE KICKS

<b>Energy Drink</b> .....	225
<b>Canned Juice</b> .....	105
<b>Fresh Lime Soda</b> .....	70
<b>Fresh Lime Water</b> .....	60
<b>Aerated Beverages 500ml</b> .....	65
<b>Packaged Drinking Water</b> .....	35
<b>Soda 500ml</b> .....	35

THANK YOU  
VISIT AGAIN



**Contact No : 8698536000**

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