

## Mocktail

<b>Cindrella</b> Orange Juice, Pineapple Juice, Lime Juice, Grenadine Syrup & Ginger Ale	199
<b>Virgin Mojito</b> Mint Leaves, Lime Wedges, Mint Syrup Crushed Ice & Sprite	199
<b>Blue Ocean</b> Blue Curacao, Lime Wedges & Lemonade	199
<b>Celebration Cooler</b> Cranberry Juice, Mint Syrup, Lime Juice, Soda & Sprite	199
<b>Virgin Colada</b> Vanilla Ice Cream, Pineapple Juice & Coconut Milk Cream	199
<b>Dream Girl</b> Pineapple Juice & Strawberry Ice Cream	199
<b>Fruit Punch</b> Mixed Fruit Juice, Strawberry Ice Cream & Rose Syrup	199
<b>Kiss ME Quick</b> Pineapple Juice, Blue Curacao, Crushed Ice & Orange Juice	199
<b>Mango Blossom</b> Vanilla Ice Cream, Mango Crush & Mango Juice	199



## Seafood Main Course

Pomfret, Surmai, Rawas & Prawns

Sliced Fish in White Garlic Sauce	A.P.S.
That Curry - Red or Green	A.P.S.
Pomfret Hong Kong Style	A.P.S.
Fish in Hot Black Bean Sauce	A.P.S.
Prawns in Your Choice of Sauce	A.P.S.
Prawns with Green Vegetables	A.P.S.
Butter Garlic Pepper Prawns	A.P.S.
Seafood Manchurian	A.P.S.

## Rice and Noodles

	Veg.	Egg	Chi.	Prawn
Fried Rice	220	240	260	320
Hakka Noodles	220	240	260	320
Schezwan Rice / Noodles	230	250	270	330
Mushroom Rice / Noodles	230			
Burnt Garlic Rice / Noodles	240	250	280	340
Chilli Garlic Rice / Noodles	240	250	280	340
Shanghai Style Rice / Noodles	250		290	370
Combination Rice and Noodles	250		290	
Pan Fried Noodles	260		300	
American Chop Suey	270		310	
Chinese Chop Suey	270		310	
Triple Schezwan Rice	290		350	
Pot Rice	300		350	380
Thai Pot Rice	330		360	390
Mix Fried Rice / Noodles				400

## Sizzlers [Veg. & Non-Veg]

Veg Barbeque Sizzler	499
Soya Chilli Mushroom Sizzler	499
Kung Pao Potato Sizzler	399
Peri Peri Paneer Sizzler	499
Chicken / Prawns Peri Peri Sizzler	599/699
Chicken / Prawns Mexican Sizzler	599/699
Chicken / Prawns Barbeque Sizzler	599/699
Garlic Pepper Prawns/Fish Sizzler	699

## Desserts

Choice of Ice-Cream Scoop	100
Vanila with Hot Chocolate sauce	140
Gulab Jamun	90
Pot Kulfi	110
Slice Kulfi	110
Kesar, Pista, Malai	
Sizzling Brownie	210

## Refreshment

Packaged Drinking Water	30
Fresh Lime Soda / Water	50/40
Butter Milk (Masala/Plain)	60/55
Lassi (Sweet/Salt)	100
Soft Drink (300 ml/ 750ml)	30/70
Soda (300 ml/ 750ml)	30/70
Red Bull	200



## Seafood Appetizers

*Pomfret, Surmai, Rawas, Prawns & Lobster*

Prawns / Lobster Salt n' Pepper	A.P.S.
Golden Fried Prawns	A.P.S.
Lemon Prawns	A.P.S.
Chilli Prawns / Lobster	A.P.S.
Prawns Burnt Garlic	A.P.S.
Honey Chilli Prawns	A.P.S.
Fish/Lobster in Butter Garlic Sauce -	A.P.S.
Fish Finger [Pomfret or Basa]	A.P.S.

## Veg. Main Course

Cottage Cheese in Hot Bean Sauce	300
Exotic Vegetables served in Choice of Sauce	300
Stir Fried Greens	280
Mushroom and Broccoli in Chilli and Basil Sauce	290
Singapore Sweet Garlic Vegetables	290
Vegetable Thai Curry - Red or Green	290

## Non-Veg. Main Course

Chicken in Spicy Hunan Sauce	350
Sliced Chicken in Oyster Sauce	350
Chicken in Schezwan Sauce	340
Chicken in Chilli Sauce	330
Chicken and Mushroom in Oyster	350
Chicken Thai Hot Basil	340
Chicken Thai Curry - Red or Green	350





## Oriental & Chinese

### SOUP

	Veg.	Non-Veg.	Seafood
Tomato Soup	170		
Cream of Spinach Soup	170		
Cream of Vegetable	170		
Cream of Mushroom Soup	170		
Cream of Chicken	----	190	
Clear Soup	170	190	230
Manchow Soup	170	190	230
Hot n' Sour Soup	170	190	230
Lemon Coriander Soup	170	190	230
Tom Yum Soup	170	190	230
Wonton Soup	190	220	—
Seafood Soup			240

*A combination of prawns and basa in seafood broth.*

### Veg. Appetizers

Cottage Cheese Barbeque Pepper	300
Corn Chilli Pepper	280
Cheese Corn Ball	290
Kung Pao Potato	280
Paneer Satay [Schezwan or Peanut Butter]	310
Shanghai Paneer	290
Crispy Potato in Honey and Chilly	300
Threaded Paneer	300
Corn Salt n' Pepper	290
Paneer Chilli/Crispy	280
Veg Spring Roll	260

### Non-Veg. Appetizers

Crispy Chicken	300
Schezwan Pepper Chicken	310
Chicken Chilli	300
Chicken Lollypop	300
Drums of Heaven	320
Thai Basil Chicken	310
Honey Chilli Chicken	320
Kung Pao Chicken	320
Chicken Satay [Schezwan or Peanut Butter]	330
Chicken Peri Peri	340
Chicken Salt n' Pepper	330
Sanghai Chicken	320
Roasted Sesame Chicken	320



## Accompaniments

Potato and Mint Raita	105
Raita - Veg. / Boondi / Pineapple	110
Plain Yoghurt	100
Masala Papad	40
Snacks / Masala Snacks	30/60
Papad Roasted / Fried	25
Nachni Papad	40
Nachni Masala Papad	55
Cheese Cherry Pineapple	140
Green Salad	70
Veg. Russian Salad	130
Non-Veg. Russian Salad	180





## Biryani

### Chef's Special Biryani

Fresh Veg - 250 | Paneer - 270 | Chicken - 290

Tender Mutton - 340 | Spicy Seafood- As per catch

### Dum Biryani

Vegetable - 265 | Paneer - 285 | Chicken- 300 | Mutton- 350

### Hyderabadi Dum Biryani

Vegetable - 260 | Paneer - 280 | Chicken- 290 | Mutton- 340

### Tikka Dum Biryani

Paneer - 295 | Chicken- 310 | Prawns - 390

### Matka Biryani

Fresh Veg - 250 | Paneer - 270 | Chicken - 290

Tender Mutton - 340 | Spicy Seafood- As per catch

### Fish Dum Biryani

Pomfret | Surmai | Rawas - As Per Catch

## Rice and Pulao

Green Peas Pulao 230

Veg. Pulao 220

Kashmiri Pulao 250

Dal / Palak Khichdi 210

Jeera Rice 140

Steam Rice 130

## Indian Breads

	Plain	Butter
Tandoori Roti	25	30

Missi Roti / Pudina Roti	35	40
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Methi Roti / Makai Roti	35	40
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Roomali Roti	60	65
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Naan	35	40
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Garlic Naan	65	70
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Cheese Naan	--	95
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Cheese Garlic Naan	--	115
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Lachcha Paratha	65	70
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Pudina Paratha / Methi Paratha	70	75
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<b>Stuffed Paratha -</b>	95	100
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(Vegetable /Aloo/ Gobi)

Kulcha	45	50
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Stuffed Kulcha	100	105
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Roti Basket - (Assorted Indian Breads) ---		270
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## Seafood Appetizers

### TANDOOR

#### Pomfret, Rawas, Halwa, Prawns & Crab

Seafood Platter	1899
Tandoori Fish Tikka	A.P.S.
Malai Fish Tikka	A.P.S.
Pudina Fish Tikka	A.P.S.
Pomfret Pudina Tandoori	A.P.S.
Prawns Lehsuni	A.P.S.
Prawns/Crab Tandoori	A.P.S.
Prawns Pudina	A.P.S.

### Veg. Main Course

Paneer Tikka Masala	290
Paneer Lababdar	280
Kadhai Paneer	280
Paneer Makhani	280
Mushroom Tikka Masala	290
Paneer Khurchan	290
Paneer Musallam [Full/Half]	650/330
Zafrani Kofta	310
Paneer Pasanda	320
Veg. Maratha	300
Veg. Shabnam	330
Seekh Masala	300
Dum Aloo Punjabi	270
Paneer Palak	260
Malai Kofta	280
Bhindi-Do-Pyaaza	250
Veg. Jalfrezi	290
Methi Mutter Malai	270
Tawa Veg.	260
Dal Makhani	200
Dal Tadka	180
Dal Fry	170

### Non Veg. Main Course

Murgh Makhaniwala [Full/Half]	650/360
Murgh Maratha	360
Murgh Lahori	360
Murgh Musallam (Full/Half)	700/390
Murgh Tikka Masala	360
Murgh Maharaja	390
Murgh Afghani Masala	370
Murgh Patiyala	370
Murgh Kalimirch Masala	360
Murgh Kadhai	350
Murgh Lababdar	350
Murgh Amritsari Masala	350
Murgh Rara	380
Murgh Handi Punjabi (Full/Half)	650/350
Egg Curry / Masala	230
Gosht Rogan Josh	410
Gosht Keema Masala	440
Gosht Handi Punjabi (Full / Half)	700/390
Kadhai Gosht	410
Bhuna Gosht	410
Gosht Rara	430





## North Indian & Tandoor

### Soup / Shorba

Mild hint of spicy, Rich on palate to start

	Veg.	Non - Veg.
Subzi Shorba	160	
Tamatar Shorba	160	
Murgh Shorba	170	
Mutton Paya		200
Seafood Shorba		250
Crab Meat		240
Prawn Ukal Soup		240

### Veg. Appetizers

Veg. Kebab Platter	660
A mouth-watering assortment of vegetarian kebabs served in a platter	
Paneer Tikka	290
Crunchy Paneer Tikka	310
Malai Paneer Tikka	310
Achari Paneer Tikka	290
Paneer Afghani Tikka	310
Lasooni Paneer Tikka	300
Tandoori Mushroom	290
Cheese Mushroom Tikka	320
Mushroom/Gobi/Baby Corn Angaron Se	290
Hare Bharre Kebab	240
Stuffed Tandoori Aloo	280

### Non-Veg. Appetizers

Non-Veg. Kebab Platter	830
A tempting mix of assorted chicken and lamb kebabs	
Tandoori Murgh (Full / Half)	490/280
Afghani Tandoori (Full / Half)	510/290
Murgh Kalmi Kebab	350
Murgh Kalimiri Tikka	350
Murgh Malai Tikka	360
Murgh Reshmi Kebab	320
Murgh Rozali Kebab	380
Murgh Sholey Kebab	370
Murgh Madeira Kebab	380
Murgh Angara Kebab	370
Murgh Tang Talwar	360
Murgh Seekh Kebab	330
Murgh Lollypop Tandoori	330
Murgh Kastoori Kebab	340
Gosht Dum Kebab	430
Gosht Seekh Kebab	410





## Sides

### Amboli

35

Amboli is a typical Malvani preparation made with rice batter, it is almost similar to the Dosa but slightly different in taste.

### Bhakri

25

Bharkri is round bread often used in the cuisine of the state of Maharashtra, Gujarat, Karnataka and Goa in India.

### Vade [5 Pieces]

125

Vade like a puri, which is a fluffy, fried bread of jowar or rice and lentils flour.

### Neer Dosa [ 4 Pieces]

120

Neer Dosa are is a popular dosa variant from the Indian state of Karnataka. "Neer" means "Water" in the tulu language. Meaning this dish literally known as "Water Dosa".

### Kokani Drink

### Solkadi

80

Solkadi is an appetizer made from coconut milk, garlic, coriander and kokam concoction and is a specialty of cuisine from the kokan region.





## Malvani Special

### Kombdi Vade

[Choice of Boiler, Desi Chicken, Mutton, Fish & Seafood]

Kombdi Vade is a dish native to the Konkan region in the Indian state of Maharashtra. The dish consists of a traditional Chicken, Mutton, Fish & Prawn curry.

Vade (Like a puri, which is a fluffy, fried bread of Jowar or rice and lentils flour) Kombdi Vade, Mutton Vade, Surmai Vade, Pomfret Vade & Prawns Vade.

Kombdi Vade [Boiler]	430
Desi Kombdi Vade	470
Mutton Vade	510
Pomfret Vade	A.P.S.
Surmai Vade	A.P.S.
Prawns Vade	A.P.S.
Neer Dosa with Chicken Curry	410
Neer Dosa with Mutton Curry	490
Neer Dosa with Prawns Curry	530

## Malvani Special Rice

### Indrayani Rice

120

Indryani Rice is a variety of rice especially grown in Maval region of Pune District.

This rice has a typical pleasing aroma that doesn't exist in any of other variety of rice.

### Kolambi Bhaat

370

Kolambi Bhaat is a Maharashtrian delicacy and a speciality of certain communities.

Prawns are called Kolambi in Marathi language and Bhaat is basically the name for cooked rice.





## Malvani Seafood Main Course

Pick your choice of fresh fish & select with variety of Malvan Cuisine style

Surmai Slice	A.P.S.
Pomfret	A.P.S.
Rawas [Boneless]	A.P.S.
Halwa [Black Pomfret]	A.P.S.
Baby Surmai	A.P.S.
Jitada	A.P.S.
Baby Rawas	A.P.S.
Bangda	A.P.S.
Prawn	A.P.S.
Tisrya [Clams]	A.P.S.
Crab	A.P.S.
Lobster	A.P.S.

[Note: Choice of semi gravy or thin gravy as per your choice]

### Malvani

Malvani masala is curated from chef special secret spices  
Of Konkan region, perfect balance of Flavour, Aroma & Texture

### Agari

Agari food is generally more spicy than Koli food where the flavours are subtle.

### Kalwan

Kalwan is a tahsil in Kalwan subdivision of Nashik District in Maharashtra, there must be food for the soul. So if you're in search for soul food, and if your idea of that involves fish and good meat, then you choose Kalwan.

### Khandeshi

Khandeshi cuisine is as much about "Kala Masala" as that unmistakable layer of floating oil. "Tari" as they called it in Khandesh. The Khandeshis' meals usually are spicy and earthy. Khandeshis use mainly Peanut oil, dry coconut (Khopra) and dark, tiny lavangi chillies in their cooking.

### Karwari

Karwari food is simple, made with fresh ingredients and minimal effort. And it is this simplicity and authenticity of the food of Karwar.

### Kokani

Kokani food is mostly influenced by the traditions and culture of Maharashtra, Karnataka and Goa. Seafood like Prawns, Crabs and fish, coconut and local spices are some of the main ingredients used in their delicacies.

### Maratha

Maharashtrian or Marathi cuisine is the cuisine of the Marathi people from the Indian state of Maharashtra. Maratha Cuisine includes mild and spicy dishes.

### Goan

Goa is known for its climate. The tropical climate has influenced the food of Goa making Goan food intense in flavours and spices. The staple food of the people of Goa is rice and fish curry. Most of their dishes use coconuts, rice, fish and local spices like Kokum.





## Malvani Family Platter

Malvani Murgh Platter 1199  
Tawa [Green / Red], Koliwada, Konkani Tawa,  
Lapeta & Sukha

Malvani Seafood Platter 2600  
Pomfret Tawa, Prawns Konkani Tawa, Bombil Rawa  
Fry, Mandeli Oil Fry, Rawas Green Tawa,  
Clams Sukha & Crab Lapeta

## Malvani Main Course [Veg.]

Discover some of our greatest vegetarian Malvani  
Recipes for a homemade feast

Subzi Chatpatta Malvani	299
Paneer Chatpatta Malvani	349
Mushroom Babycorn Malvani	310
Bherela Baingan	300
Dal Malvani	190

## Malvani Special Curries [Non-Veg.]

Here's presenting our best non vegetarian dishes to  
help you get started

	Chicken	Desi	Mutton
Malvani /Agari Handi [Full]	650	720	750
Malvani /Agari Handi [Half]	360	390	430
Kalwan / Karwari Handi [Full]	660	740	760
Kalwan / Karwari Handi [Half]	370	410	440
Lapeta / Sukha [Full]	650	720	750
Lapeta / Sukha [Half]	360	390	430
Kandeshi Handi	380	410	460
Sagoti Masala	390	420	470
Saoji Masala	390	420	470
Lalmirich Masala	380	410	460
Maratha	380	410	460





## Our Speciality from Malvan

### Shuruaat / Appetizer [Veg.]

Kaju Kothimbir Vadi	280
Baby Corn Green Tawa	260
Paneer Tawa [Red / Green]	290
Mushroom Agri Tawa	280

### Shuruaat / Appetizer [Non-Veg.]

*Choose your fresh pick of the day*

Murgh	249
Bombil [Bombay Duck]	249
Surmai Slice	A.P.S.
Pomfret	A.P.S.
Rawas [Boneless]	A.P.S.
Halwa [Black Pomfret]	A.P.S.
Baby Surmai	A.P.S.
Jitada	A.P.S.
Baby Rawas	A.P.S.
Bangda	A.P.S.
Mandeli	A.P.S.
Prawn	A.P.S.
Squid	A.P.S.
Tisrya [Clams]	A.P.S.
Crab	A.P.S.
Lobster	A.P.S.

### Choose your special Malvani Style

**Perfect blend of spices cooked on tawa for soft silk texture**

Malvani Tawa Fry [Red / Green]
Agari Tawa
Konkani Tawa
Kalwan Tawa
Khandeshi Tawa
Karwari Tawa
Rawa Fry
Oil Fry / Koliwada

