



RICE AND NOODLES

Prawns / Fish Fried Rice 395/435

Diced fresh prawns, aromatic basmati rice tossed with Imported light soy.

Burmese Khow Suey (Veg / Non veg) 315/355

Popular Burmese cuisine burnt garlic rice noodle/rice mildly with rich creamy on the side with garlic onion flakes.

American Chopsuey (Veg / Non veg) 260/280

It is delightful preparation of crispy noodles served with Vegetables / Chicken, Pineapple, and Tangy sauce.

Chow Mein (Veg / Non veg) 245/295

Pan fried crunchy noodles tossed with chicken / vegetable served in thick sauce

Fried Rice (Veg / Chicken) 240/270

Diced chicken /vegetables aromatic basmati rice tossed with light soy.

Ginger Capsicum Fried Rice 230/280

A new fried rice is that even possible? Try it and let us now, choice of veg/chicken.

Schezwan Fried Rice (veg / chicken) 240/280

Fried rice with Chicken / Vegetables, Egg and Scallion, flavoured with original chefs special schezwan tadka spice.

Egg Fried Rice 200

Aromatic Basmati rice and tossed with Egg and Imported light soy.

Burnt Garlic Rice Veg/ Non Veg 210/270

A great dish garlic rice with pepper tossed in cilantro and mushroom sauce.

Babycorn Mushroom Fried Rice 260

Aromatic basmati rice tossed in fresh button mushroom and baby corn flavoured with chefs special sauces.

Pad Thai (Veg - Non veg) 240/280

Pad Thai (Thailand) crunchy Ground nut provide the tasteful twist In these traditional thai now global favourite regular/thin/ flat noodles with chicken/vegetables.

Thal Chilly Rice (Veg / Non veg) 240/280

A definitely chilli twist a mark this fried rice tossed with spices like ginger, lemongrass, basil, kaiffir lime with garnish lime.

Chilly Garlic Noodles (veg / non veg) 240/280

Like the name says it has chilli's and steamed noodles tossed with chilli garlic choice of veg/chicken.

Cheese Tofu Noodles 260

Stew Rice (Veg / Non Veg) 255/295

Khao Mok Gal (Thal chicken biryani) 355

After Persian muslims settled in phuket their descendants took their traditional Biryani rice and created a thal variation we have fusioned it

Singapore Noodles (Veg / Non veg) 240/260

Singapore noodles tossed in chilli lime and cashew nut, turmeric powder inspired by the famed and flavour street from Singapore/Malaysia.

COLD DRINKS

Aquafina 35

Fresh Lime Water / Soda 50 / 60

Jaljeera Water / Soda 50 / 60

Mirinda / Pepsi / Seven up / Mountain dew 40

Cold coffee 85

DESSERT AND SWEETS

Caramel Custard 140

Walnut Chocolate Musse 150

Chocolate Musse 140

Badami Dudhi Halwa (As per availability) 140

Sweet desert pudding flavoured with almond + milk and fresh grated bottle gourd.

Walnut Gajar Halwa (As per availability) 140

Sweet desert pudding made up from walnut milk desi ghee and freshly grated carrot

Sizzling Brownie 180

Brownie served on hot sizzler garnished with chocolate sauce and served with ice-cream.

CHOICE OF ICE-CREAM

Vanilla 110

Keshar Pista 130

Chocolate 130





LAMB

Spaghetti Bolognese 380

Spaghetti pasta with very rich meaty sauce and finished with grated cheese

Lamb Chilly 375

Enjoy tender lamb slowly simmered along with a variety of chilli peppers and spices in this not so common chilli version.

Lamb Yasa 375

Lamb in Devil Sauce 375

FISH

Butter Prawns in Lemon Garlic Sauce 390

Mouth watering dish, prawns tossed with butter and bell peppers in butter garlic sauce finish with lemon

Prawns Schezwan 380

Prawns Stir Fried in Spicy Schezwan Sauce

Prawns Sweet n Sour 380

Prawns and pineapple pieces cooked in yummy sweet and sour sauces

Prawns / Fish Thai Curry 380/410

Thai Curry is made of curry paste coconut milk and herbs

Prawns / Fish in Black Bean Sauce 380/

Fish cooked in sesame oil and spicy black Bean Sauce

Smoked Mackerel / Indian Salmon 275/410

Smoking of food dates back to the time of primitive cave man here we use hot smoking the fish to smoke and heat give a different flavor.

Grilled Fish Chilly 410

Fish grilled in chilly flakes and barbeque sauce

Fish in Plum Sauce 410

Fish fired and tossed with ginger garlic in plum sauce

Spicy Ginger Honey Fish 410

Adding Ginger and honey with some spices gives the fish unique taste

Fish-n-chips 410

French Grilled Chicken 310

SIZZLERS

Paneer Tikka Sizzler 350

Cottage Cheese Tikka Preferred in the Clay Oven & served with accompaniments on a bed of rice topped with chef's special chatpata lazeer sauce.

Paneer Schezwan Sizzler 355

Chunks of paneer served on a bed of rice in spicy schezwan sauce

Veg Sizzler 350

Grilled Baby Corn / Mushroom Sizzler 350

Chicken Tikka Sizzler 395

Chicken Tikka served with bunt Garlic Rice, French fries, exotic veg, and topped with creamy cheesy sauce.

Chicken Sizzler in Oyster Sauce 395

Roasted Chicken sizzler 395

Mutton Sizzler 485

Tender lamb meat marinated in red cooking wine & herbs grill on a plate & topped with creamy & pepper sauce served with exotic veg.

Italian Sizzler Veg / Non veg 340 / 395





Kheema Nan / Paratha Chicken / Mutton 180/190
Refined flour bread with Chicken / Mutton kheema cooked in tandoor.

Oyster Nan / Kashmiri Nan 90
Refined flour in black olive red yellow pepper cheese and herbs stuffed in tandoor.

Nan / Paratha / Butter 45 / 45 / 50

Kulcha / Butter Kulcha / Onion Kulcha 50 / 55 / 80
Kulcha bread stuffed with onion masala.

Roomali / Lacha Paratha 50 / 45
Very thin Indian bread made from refined flour like a handkerchief

Garlic Nan 60
Refined flour bread rubbed with garlic chunks and cooked in tandoor
Bhakari of your choice 40
Jawar / Bajra

Chappati 30

KHUSH- BU- E – BASMATI

Subz Zafran Biryani 260
Authentic flavoured basmati rice cooked with field vegetable in dum style.

Aap Ke Pasand De Pulao 260
Kashmiri / Green Peas / Veg / Mushroom)

Dal Khichadi 210
A great combination of lentil and rice cooked with desi ghee

Curd Rice 210
Rice and Curd preparation tempered with yoghurt

Chicken Biryani 320
Chicken Cooked In Basmati Rice with aromatic spices

Gosht Biryani 375
Gosht cooked in Authentic spices and flavoured in basmati rice



Prawns Biryani 385
The perfect delicacy of choice masala prawns & rice with saffron flavour.

Jeera Rice 140
Basmati rice tempered with cumin seeds tossed with coriander leaves.

Steam Rice Half / Full 120 / 85
Cooked to perfection in the simple things that need the most attention

RAITAS AND CURD

Plain Curd 80

Plain Butter Milk 60

Boondi Raita / Pineapple / Mix veg 110

Chaas Masala 70

Lassi Sweet / Salt 80

BEYOND OUR BORDERS

PAN ASIAN AND CONTINENTAL CUISINE

VEGETARIAN SOUPS

Sweet Corn / Wonton / Noodle / 140

Talumein / Manchow

Coriander Lemon / Hot n Sour / Asparagus 140

Paris market onion soup

Laksa Soup 140



210 NON VEG SOUPS
Sweet Corn Chicken 160
Well known corn soup with sweet & soup vegetables.

210 Sea Food Soup 180
A speciality fish, prawns soup with chefs special aromatic flavour.

320 Hot n Sour / Man Chow 160
A light thick soup with Imported soy and chefs special aromatic spices.

375 Tom Kha Gai 170
A flavourful concoction of chicken in coconut milk spiced chilli lemon grass coriander chilli oil, & the exclusive galangal.

Peppery Lemon Soup Chicken 160
This soup is pure medicine It's loaded with spicy peppercorns, savoury and bright lemon flavours chicken stock and chicken pieces

Chicken Tom Yum Soup 160
A hot sour (almost) Soup flavour with Lemon grass, Galangal, Coriander, healthful and well yum !!!

Laksa Soup 170



MACCHI

Fish / Prawns Gavran Curry 410/390

A traditional village preparation in black masala

Prawns / Fish Kadhal 390/410

Pieces of fish cooked with capsicum, tomatoes, herbs and spices relished with a touch of coriander, ginger and fresh green chillies

Prawns/ Fish Rawa Fry 380/410

Coastal delicacy king fish / Prawns is marinated and fried with suji.

Prawns / Fish Tawa Fry Rice Coating 380/410

Coastal delicacy fish /prawns are marinated with chefs special spices and deep tawa fry.

Fish / Prawns Koliwada Tava Fry 410/380

Fish/prawns filets marinated in koliwada style coated with semolina and shallow fried served with onion ling mint chutney and lime.

Your Choice of Konkani Curry 410

Bangda / King fish / Rawas / Prawns / Pomphret]

Patra Ni Macchi 435

A mouth watering Parisian dish fish marinated with mint and yoghurt wrapped in banana leaves .

Fish Molee 420

A traditional Kerala dish made with fish stew and coconut milk

GOENCHI SWAD

Goan Fish / Prawns Curry 410/380

The most popular curry in Goa Fish / Prawns made with coconut milk and tamarind and chef special goan spices

Mackreal / Prawns / King 250/380/410

Fish Recheado Masala

Masala is a Goan treasure, spicy with ginger, garlic and other spices ground in vinegar works best when shallow fried.

Fish Cafreal 410

Prawns / King Fish / Indian Salmon

Chicken Cafreal 295

The preparation originated from the Portuguese colonise in the African continent chicken leg flavoured with the spices and herbs.

Chicken / Mutton Vindalho 295/375

Malt vinegar and red chillis spiced goa curry with potatoes and chicken.

Chicken Xacuti 290

Xacuti is a curry prepared in Goa with complex spicing including white poppy seeds and grated coconut.



ANDE KA FANDA

Egg Masala 200

Boiled egg with brown gravy and Indian spices .

Egg Saoji 210

Boiled egg blende in chefs special nagpuri spicy kala masala

Akuri 200

Akuri is traditionally parsi cuisine the spices used are ginger, coriander, chopped chillis, and black pepper.

Egg Vindalho 220

Boiled egg blende in chefs special vindhaloo masala

INDIAN BREAD

Indian breads are a wide variety of flat breads and crêpes which are an integral part of Indian cuisine. Their variation reflects the diversity of Indian culture and food habits.

Tandoor Roti/ Butter 35 / 40

Indian bread made of wheat flour and baked in tandoor/butter

Missi Roti / Khasta Roti 55 / 50

Gram flour & wheat flour with herb & cooked tandoor



CHICKEN

Chettinad Chicken Curry

A classic Indian recipe from the region of Chettinad mastered by our chef

Murg Tikka Masala

Now an British National dish named in 2001 by foreign secretary Robin Cook. The world over popular dish presented by our chef.

Murg Maharaja

Our chef's aromatic creation.

Murg Aap Ki Pasand

Your choice of chicken preparations Kadai / Handi / Dahiwal / Tawa Burra / Sagan / Poriya / Baked / Pasanda

Shabnam Murg Jahangiri

Chicken pieces grilled in clay oven and cooked in butter and light masala

Nargis Kofta

Hard boiled eggs coated with flavour some minced murg Keema with a Zesty gravy

Murg Mussallam Half / Full

The dish was popular among the royal mughal families of awadh now state of U.P a favourite dish of Muhammad bin Tughluq. a whole chicken marinated with saffron and other spices stuffed with boiled eggs and decorated with silver leaves

Murg Makhani

The dish has its roots in Punjabi cuisine and was developed by the main mahal restaurant in delhi ... again and all time favourite every where.

Saoji Chicken

Succulent chicken pieces with chef's special Nagpuri kala masala

Murg kheema

Minced chicken cooked in mystic spices and served per your choice dry or with gravy

LAL MAAS

Kheema of your Choice

Mutter / Zatha Fry / Kofta Curry / Ghatole with Eggs

Dal Gosht

Mutton cooked with Chana dal and chef's special spices.

Saoji Mutton

Succulent pieces lamb with chef's special Nagpuri kala masala.

Mutton Terhwa

Mutton curry in home style cooked in chef's special spices.

Mutton Rogan Josh

Is an aromatic lamb dish of Persian origin, which is one of the signature recipes of Kashmiri cuisine raitan jag gives the famous Kashmiri dish Rogan Josh its signature red colour.

295 Mutton Tawa Fry

Pan fried mutton with yummy marinated herbs

290 Bhuna Gosht

This starts with pan-frying the meat with spices and the meat cooks in its own juices and the flavour is amazing

325 Rajasthani Lal Maas

Slow cooked spicy lamb delicacy in rajasthani style with kachri power with gives it an distinct flyover

290 Railway Mutton Curry

A British Era Mutton Curry then served in trains in first class of Indian Railways Cooked with Potatoes and mild spices

295 Rasila Gosht

Boneless mutton prepared in Indian spices

295

370/700

295

290

295



Sholay dosti kebab 255
Paneer / mushroom marinated together and charred in clay oven

Tandori Bharwan Aloo 220
Potato Barrels stuffed with cottage cheese and green peas.

Tridev Kebab 245
Panner /mushroom/babycorn marinated in herbs and grilled in clay oven

Bharwan Gucchi 230
Chefs preparation

Veg Kabab Platter 665
Our Signature selection Assorted Kabab on offer and grilled in clay oven



Paneer Lahori 260
Chefs preparation

Dal Fry / Dal Tadka 175
Temperd yellow lentils our unique preparation.

Vegetable In your choice of Gravy 240
Handi / Jaipuri / Jalfrezi / Makhani / Kolhapuri / Kadhai
These dishes need no explanation all time favorite

TRADITIONAL INDIAN FARE

VEGETARIAN

Amritsari Panner Tikka Masala 260
Paneer cubes grilled in oven with capsicum tomatoes and onion slices cooked in Chefs gravy.

Achari Subz Handi 260
A Bouquetiere of seasonal, garden fresh vegetables-cooked in a semi gravy with the choicest of herbs and spices sure, sure to delight Jaded.

"O"tari Paneer (Choice Of Paneer Dishes) 260
Your choice of Makhaniwala / Palak / Bhurji /Angori/Shahi Korma/ Mutter)

Methi Chaman 260
Cottage cheese cooked with methi and chefs special gravy .

Benarasi Dum Aloo 260
Potatos priled with a fork stuffed with cottage cheese Red over externally low heat then they are simmered in red tomato gravy.

Khumb Lajwab 260
A combination of Mushroom, Capsicum, Tomato prepared with Chefs Spices.

Punjabi Baingan da Bharta/Bagara Baingan 220
Colourful main course dish of Eggplant

Saoji Aloo Baingan masala 240
Fried aloo baingan blended in chefs special nagpuri spicy kala masala

Stuffed Karela 260
Karela stuffed with potatoes, mix veg. green peas and minced karela served in our chefs gravy.

Tadka Methi Daal 190
The ever popular yellow lentils with fresh methi tempered with Indian spices

Methi Malai Mutter 260
Traditional dish need no elaboration

Dal Maharani 220
Chefs Preparation

Aloo Palak / Jeera Aloo 200
Home style tossed boiled potato cubes with cumin seeds and finish with loads of fresh coriander and lemon

Dahi Bhindi / Bhindi Do Pyaza 200

Navratna Ka Korma 260
Cashew nut paste with dry fruits blended with fresh fruit and chefs special spices.

Malai Ka Kofta 260
Creamy paneer kofta cooked in tomato and cashew nut gravy served with a garnish of cream and coriander

Kaju Curry 260
Be Healthy eat healthy dish

Bharwan Simla mirch 240





FROM OUR TANDOOR

NON - VEG KEBABS

Arabi Kebab

280

A must try Chicken wings marinated in chefs special green masala.

Angara Chicken Tikka

280

A Traditional Indian Favorite Boneless pieces of Chicken marinated in robust yoghurt chilly paste marinade famous the world over.

Anjiri Murg Tikka

290

Chicken marinated in beet root curd spices roasted on clay oven

Achari Murg Tikka

280

Boneless cubed chicken marinated in pickle flavour

Tandoori Murg Half / full

230 / 450

Whole chicken skewered by our masters after curing it in traditional spices a king of kebabs

Tangadi Kabab

280

Chicken Drum Sticks marinated in cream spices with ginger & garlic

Birballi Seekh Kebab (Murg / Mutton)

290 / 410

Minced meat/chicken scented with spices char grilled in tandoor

Karela Kebab

345

Tender chicken legs stuffed with minced chicken mixed with Indian herbs and grilled in clay oven

Lahasuniya Murg Tikka

280

Garlic infused boneless chicken Charred in Coal Fired Oven

Murg Banjara Kebab

280

Chicken marinated in yoghurt and spicy Indian barbeque masala touched with fresh cream and garnish with cheese

Chicken Cheese Olive Baked Kebab

335

Chicken cubes are marinated in fresh cream and baked in oven with melted cheese and olives.

Murg Kali Mirch Kebab

280

Boneless chicken in brown onion marinated with crush black pepper.

Murg Fusion Pesto Kebab

280

Mouth melting boneless chicken marinated with fresh cream, basil, cashew

Murg Malai Tikka

280

Boneless chicken marinated with cream cheese with chefs special tandoori salad

Reshmi Murg Tikka

280

A delicious chicken dish marinated in cashew roasted gram flour and chefs special spices

Tandoori Murg Makrani (Half/Full)

235/450

Whole Chicken marinated in curd cream cheese chilli garlic ginger.

Zafran Murg Tikka

280

Tender morsels of chicken marinated with cashew and saffron glazed in the tandoor.

Cafreal Kabab

280

Chefs preparation

Tandori Platter

980

The ultimate sampler a combination of the assorted kebab on offer, perfect for those that would rather not have to decide

Sikandari Chops Fry

410

Succulent mutton chops marinated to perfection and deep fried our chefs special

Ajwani Macchi Tikka

420

Bangda Tandoori

280

Macchi Tawa Fry

420

Jheenga Tawa Fry

385

Tandori Jheenga

385

Tandori Pomphret

as per catch

VEGETARIAN KEBABS

Achari Mushroom Tikka

220

Fresh mushrooms marinated in pickled spices and barbequed

Bhuteyyan De Kebab

220

Mashed Chik Peas and Mixed with Aloo and mint leaves

Dehati Spicy Paneer Tikka

230

Marinated in green chilly paste, haldi, red chilly powder and aromatic masala and grilled in tandoor without any artificial colours

Hara Bhara Kebab

220

Chopped vegetables mixed with mint leaves masala and deep fried

Fusion Paneer Pesto Kebab

230

A fusion masala mix of basil leaves and fusioned by chef

Paneer Kebabs of your Choice

230

Pahadi / Malai / Zafrani

Gulnar Kebab

220

Veg seekh kebab all time favourite





Crispy Chicken in Honey Sauce

Crispy chicken tossed with chilly sauce and ting of honey.

280

Sheweed Chicken in Sambal Sauce

Chicken marinated in chilli paste fish sauce ginger and Sambal sauce low grill on to shewer.

280

Phad Grapho Gal

The best thing of chicken in crush peanut, and basil tossed with chefs special thal sauces.

290

Ching Mal Chicken

A most popular chicken diced marinated in black been seed and chefs special thal spices.

280

Spring Rolls

Mixed vegetables and chicken julienne wrapped in flour skin and golden fried served with hot garlic sauce.

260

ENTREES

VEGETARIAN

Augratin

Neatly cut vegetables in white sauce (Béchamel sauce) grated in bread Crum

270

Thal Curry (red/green/yellow)

Slow simmered spicy curry with thal red/yellow/green curry paste fresh sweet coconut milk sour and fresh herbs.

260

Sweet n Sour Veg

Fresh vegetables cooked with bell pepper and chefs special sweet and sour sauce.

250

Veg Mushroom Bamboo Shoots in Garlic Sauce

A healthful dish mushroom and bamboo shoots, blended with cooking wine and chefs special garlic sauce.

260

Baby Corn Mushroom in Thal Basil Sauce

260

Veg Dumplings in Schezwan Sauce

Dumplings are type of Momos Cooked in spicy schezwan sauce

260

Veg Manchurian

Our Chefs preparation

260

Veg Dumplings in Schezwan Sauce

260

Choice of Pastas

Macaroni / Spaghetti / Penne sauces-cheese, pesto, arrabiata

260

NON VEGETARIAN CHICKEN

Chicken Shashlik

Classical Continental delicacy of chicken with mouth watering spices in shashlik stick.

280

Baked Chicken in Cheese and Olives

The continental great dish baked chicken in oven with chefs special cheesy white sauce.

310

Oyster Roast Chicken

Recommended our Chefs special preparation

330

Chicken Thal Curry (Red /Green/Yellow)

Chicken Sautéed in red / green yellow paste and herbs curry finish with a Thal soya and fish sauce.

295

Chicken in Plum Sauce

Chicken is Tossed in plum sauce and infused with herbs)

290



Chicken Manchurian

Originated from the Chinese in Kolkatta little resemblance to traditional Chinese cuisine a popular Indian Chinese cuisine

290

Diced Chicken in Hot Garlic Sauce

Hot spicy as it spells chicken pieces cooked in garlic infused sauce

290

Sweet N Sour Chicken

Tender chicken cooked with bell peppers and pineapple pieces to get the sweet & sour taste

280

Chicken in Schezwan Sauce

Popular Indian Chinese dish made in chefs schezwan sauce spicy

280

Ginger Chicken

A nice strong flavored ginger chicken stir fried

290

Chicken / Flesh Basil

280/410

STARTERS

VEGETARIAN

Honey Chilly Mushroom 240

Golden fried mushroom tossed with honey sauce flavoured with herbs.

Honey Chilly Potato 220

Crispy finger potatoes tossed with ting of honey.

Mixed Veg Chilly (without coating or batter) 240

Assorted mix vegetables crispy fried in medium spicy sauce.

Paneer Hunan 240

Cottage Cheese stir fried to perfection in sweet and spicy Hunan sauce.

Spring Roll 220

Mixed vegetables wrapped in flour skin and golden fried served with various type of sauce.

Schezwan Veg Fingers 220

Fried assorted chop vegetables finger steak in schezwan sauce

Manchurian Veg 220

Balls of chopped vegetables deep fried tossed in onion and chefs special Chinese spices.

Golden Fried Baby Corn Chilly 220

Batter fried baby corn and tossed with chefs special sauces.

Crispy Fried Wonton with Garlic Sauce 220

Wonton leaves stuff with choice of stuffing deep fried/steam and served with garlic sauce.

Paneer Chilly 240

Paneer coated with corn flour and deep fried tossed in onion and red & green peppers

Mushroom Chilly 240

Fresh mushroom coated with corn flour and tossed with chefs special spices.

Chilly Corn Peppers 220

All time favourite Crispy corn stir fried tossed with herbs

Crispy Spinach 210

An ever popular dish of crispy spinach tossed with roasted garlic and chilly flakes

Momos Fried / Steam 230

Thin flour skin stuffed with marinated chopped vegetables and steam or deep fried properly served with sweet chilli sauce.

Corn Olive Cheese Nachos 210

The ultimate finger food served with cheesy sauce

Cherry Tomato Concasse Nachos 210

Crispy nachos topped with vegetables and hot tomato sauce garnish with cheese

Stir fired exotic vegetables 240

All time favourite assorted exotic vegetables stir fired in olive oil

Mongolian Paneer 240

Diced Paneer in Hot Chilly Sauce 240

NON VEG

Prawns Garlic Pepper 380

Chefs Preparation

Prawns Tempura 380

Japanese style crispy fried prawns in a famously light delicious batter.

Butter Garlic Prawns 380

Stir fried prawns tossed with garlic pepper and butter Maggle seasoning sauce and cooking wine.

Fish fingers with tartar sauce 410

Combination of fish finger served with tarter sauce.

Roast Chilly Chicken 295

Chicken is first roasted by marinating in soy sauce and then tossed with Bell Pepper, Green Chillies and Chill Sauce.

Smoked Barbeque Chicken Wings 280

Chicken wings are perfected by hot smoking which were marinated with Barbeque sauce cilantro. Smoke flavour you will relish. cilantro, and cheese.

Kung Hum ppa 280

Thai Grilled Chicken 295

Is the national cuisine of the Thailand chicken is marinated heaps of garlic black pepper lemongrass and smoky flavoured.

Chicken Momos Fried / Steam 295

Thin flour skin stuffed with hot garlic sauce and sweet chilly sauce.

Crispy Fried Wontons with Garlic Sauce 260

Gai in Oyster Sauce 290

Origin to southern china's Cantonese cuisine chicken cubes olive oil red bell pepper tossed with oyster sauce.

Chicken in Teryaki Sauce 280

Is a cooking technique used in Japanese cuisine chicken in marinated soy, sugar, mirin, and teriyaki sauce.

Chicken Satay with Peanut Sauce 280

Grill marinated chicken served with penut sauce.





CHOICE OF SALADS

Apple, Potato, Beans & Chicken in Thousand Island dressing 240

Chicken Apple Raisins and Celery Salad 240

Italian Chicken Stick Salad 240

Fattoush Salad with Hummus Veg 210

Hummus is a thick paste made from ground chickpeas and sesame seeds, olive oil, lemon, and garlic, made originally in the Middle East salad dish consisting of tomatoes, cucumber, and other vegetables together with croutons

Waldorf Salad Veg 210

A great combination of cube cuts of kashmiri apples and walnut dressed in mayonise with celery

Greek salad with fried Croutons Veg 210

Shredded lettuce, cubed vegetables in vinegrette dressing with crispy Croutons.

Ceaser Salad Veg / Non Veg 210/240

Lettuce and croutons dressed with lemon juice cheese olive Par Hesari Dressing option of veg and chicken

Russian Salad (Veg/ Non Veg) 210/240

(Lucien Olivier, the chef of the Hermitage, one of Moscow's most celebrated restaurants invented this salad in 1860)

INDIAN SOUPS

VEGETERIAN SOUPS

Almond Broccoli Soup 150

Fresh broccoli with shredded almond and fresh cream

Badam Aur Tulsi Ka Shorba 140

Badam and Basil broth infused with species

Cream of veg /mushroom 145

Rich homemade soup with cream added to mushroom broth

Mulligatawny Soup 135

Lentil broth tossed with fried onion rings and some curry powder

Tomato Soup / Hot basil Tomato Soup 140

Basil infused traditional tomato soup served hot

NON VEG SOUPS

Cream of Chicken Soup 160

Fresh cream shreds of chicken, onion celery and butter.

Murgh Badam Shorba 160

Mutton Bone Soup 180

Lamb with bones cooked with chefs special masala.

Mutton Yakani Shorba 180

Mutton cooked with saffron yoghurt and mildly spiced with whole spices

Paya Ka Shorba 170

Shorba made from lamb trotters simmered on low heat to get the right taste and texture

Oyster



PAPADUMS

Roasted papad / Fry papad 30/35

Masala papad roasted / Fry masala papad 40/45