

DAKSHINI BREAKFAST (8 am -11 am, 3.30 pm- 6.30 pm)

Poha	40	Coconut Rava Dosa	90
Upma	40	Coconut & Onion Rava Dosa	90
Sada Dosa	50	Cap Masala Dosa	90
Batata Wada	60	Rava Dosa	90
Steamed Idli	70	Onion Uttapam	90
Dahi Idli	70	Tomato Onion Uttapam	90
Butter Idli	70	Tomato Omelette	100
Idli Wada Mix	70	Mysore Masala Dosa	100
Medu Wada	70	Rava Masala Dosa	100
Mix Wada	70	Onion Rava Masala Dosa	100
Masala Dosa	80	Rava Cheese Dosa	110
Uttapam	80	Rava Cheese masala Dosa	120
Cap Dosa	80	Special Tomato Omelette	120
Cut Dosa	90		
Special Masala Dosa	90		
Masala Idli	80		

PAV BHAJI (3.30 pm-11 pm)

Tomato Cashew Nut Pav Bhaji	160	Corn Palak Pav Bhaji	120
Tatva Special Pav Bhaji	160	Khada Pav Bhaji	100
Masala Pav Bhaji	150	Mix Veg Pav Bhaji	100
Paneer Pav Bhaji	150	Amul Pav Bhaji	100
Cheese Pav Bhaji	140	Masala Pav	50
Mushroom Pav Bhaji	130	Extra Pav (Two Piece)	30
Jain Pav Bhaji	120		

STARTERS

Crumb Fried Cottage Cheese Beetox	220	Veg Ball In Schezwan Sauce Dry	210
Crumb fried tikki oregano with paper with blue cheese sauce		Deep fried dumpling tossed in spicy Schezwan sauce	
Cheesy Corny Spinach Balls	250	Honey Chilli Potato	240
Cottage cheese ball and roasted spinach with cheese corn green chilli and deep fry		Crispy fried potatoes tossed in sweet and tangy sauce	
Cheesy Jalapeno	250	Cottage Cheese & Mushroom Twins	210
Golden fried English cheddar with jalapeno peppers		Crispy fried cottage cheese and mushroom tossed with chilli garlic sauce	
Trio Of Bruschetta	240	Pepper Potato Skin In BBQ Sauce	210
Fresh garlic bread topping with jalapeno tomato and paper		Crispy potato skin cooked in BBQ sauce	
French Fry With Cheese	200	Tai Pai Paneer	240
Cheese Cherry Pineapple	190	Triple Cheese Roll	250
Nachos	100	Deep fried roll made from cheese served salsa	
Malai Chaap	270	BBQ Potato	210
Soya chaap marinated with cream and cheese & clay oven (chef special*)		Deep fried potato tossed in bbq sauce	
Lasooni Chaap	270		
Garlic flavoured soya chaap char grilled in oven (chef special*)			
Lajwab Chaap	270		
A spicy and tangy preparation cooked in tandoor (chef special*)			
Amritsar Chaap	280		
Soya chaap ,marinated in traditional tandoori masala clay oven served with mint chutney			

STARTERS

Paneer Banjara	220	Pudina Cottage Cheese	250
Spicy green masala marinated cottage cheese, clay oven served with mint sauce		Mint marinated cottage cheese clay oven served with mint chutney	
Kandhari Paneer Tikka	220	Royal Hara Bhara Kebab	180
Diced cottage cheese marinated with ginger garlic and chilli paste caraway seeds and cream skewered with diced pepper and onion roasted over charcoal in a clay oven		A mixed chopped vegetable and roasted spinach and cheese served with mint chutney	
kasturi Cottage Cheese Tikka	220	Mushroom Blue Water	250
Cottage cheese marinated with Indian spice and hang curd flavor with kasoori methi		Stuffed mushroom with mix paneer and cheese, slow cooked in a clay oven served with mint chutney	
charmula Cottage Cheese Tikka	220	Crakling Spinach Cottage Cheese	220
Spicy and tangy five spice masala roasted with clay oven		Deep fried spinach with cottage cheese and S/Z sauce	
Kesari Paneer Tikka	250	Wok Toast Chilly With Cottage Cheese	250
Saffron flavored cottage cheese marinated with cashew nuts and cheese		Deep fried cottage cheese tossed with vegetables and Chinese spice	
Aloo Ki Nazakat	250	Dragon Roll Veg	220
Potatoes stuffed with cottage cheese, nuts and spices, char grilled in clay oven		Golden fried wrapped assorted vegetable served with S/Z sauce	
Chilli Lime Potato	180	Oriental Stuffed Cheese Mushroom	220
Potatoes marinated with lime juice and chillies cooked in clay oven		Cheese stuffed mushroom tossed in sweet spicy sauce	
Corn Paneer Seek Kebab	250	Veg Manchurian Dry	190
		Finely chopped vegetable ball tossed in a rich soy sauce	
Mushroom Multani	250	Gobi Manchurian Dry	190
Char grilled mushroom marinated in tandoor masala		Crispy batter fried cauliflower tossed with soya chilli sauce	
		Crispy Chilli Pepper Corn	210
		Dusted and fried corn tossed in green chilly crushed paper and spring onion	

SANDWICHES AND MORE (8 am - 7 pm)

Garlic Bread with Cheese	160	Cheese Grilled Sandwich	120
Grilled Cheese And Mushroom	150	Tomato & Cheese Sandwich	120
Veg. Club Grilled	150	Veg. Sandwich	110
Mushroom & Cheese Grilled Sandwich	150	Dahi Bhalla	70
Cheese Chilli Toast	140	Nachos Chaat	100
Garlic Bread	140	Corn And Pepper Chaat	70
Veg. & Cheese Grilled Sandwich	140	Idli Chaat	60
Grilled Pesto Mushroom	140	Toast Butter	50
Grilled Cheese Plain	130		
Paneer And Pepper Grilled	120		
Cheese Sandwich	120		

ALL GARDEN SALADS & RAITA

Feta And Watermelon Salad	170	Garden Salad	90
A Greek experience with feta and watermelon in a lemon dressing		Mix of all fresh crunchy vegetables like carrots, cucumber, tomatoes, radish and beetroot	
Classic Caesar Salad	150	Koshimbir	90
A favourite of all salads. Caesar dressing with crunchy iceberg lettuce and croutons		Puneri salad with julienne of onions, cucumber, tomato, peanuts and tadka on top	
Waldorf Salad	150	Tatva Special Salad	175
Diced apples mixed with tangy mayonnaise and walnuts		Boondi Raita	100
Corn & Orange Pepper Salad	150	Aloo Mint Raita	100
Fresh corn, orange and bell pepper with vinegar dressing		Tadka Dahi	100
Macaroni And Corn Salad	140	Mix Veg Raita	100
Macaroni pasta and American corn in a perfect combination with mayonnaise and seasoning		Pineapple Raita	100

SOUPS

Dal Shorba	120	Lemon Coriander Soup	130
A tangy Chinese Soup		Hot And Lemony Soup With Coriander	
Tomato Dhania Shorba	120	Veg Manchow Soup	130
Classic Tomato Shorba Flavoured with Coriander		Chopped Vegetables n a Ginger-Garlic Soya Broth	
Veg Talumein Soup	130	Roasted Almond and Broccoli	150
A Tangy Chinese Soup		Creamy Broccoli Soup With Slices Of Roasted almond & Cheese, Garnished With White Chocolate	
Tomato & Basil Soup	130	Tom Kha Soup	140
Slow Cooked Tomato & Basil Topped With Parmesan Cheese		Diced Vegetables In Thai Base Stock	
Veg. Clear Soup	130	Smoked Mushroom And Thyme Soup	140
Mixture Of Vegetables In a Clear Broth		A smoky flavored soup with button mushrooms and thyme	
Cream Of Tomato/Mushroom	130	Laksa Soup	140
French Classic Creamy Soup Served With A Slice Of Garlic		A spicy soup made of rice noodles or rice vermicelli	
Vegetable Sweet Corn Soup	130	Tom Yum Soup	140
Chinese Soup with The Sweetness Of Corn		Spicy Thai Soup	
Hot and Sour Soup	130	Korean Spring Soup	140
Tangy and Hot Soup With Bamboo Shoots And Vegetables		Diced Vegetables In Garlic Flavoured Broth	
Cream Of Veg	140	Broccoli & Cheese Soup*	140
A thick soup made from puree of vegetables and cream		Favourite Of All Cheesy Soup With Chunks Of Broccoli	
Cream Of Palak	140	Thai coconut Lime Soup	160
Thick soup made from spinach puree		A Flavorsome Thai soup with coconut and lime	

FLAT PIZZAS & PASTAS

Pink Lady Pasta	250	Barbequed Mushroom & Cheese Pizza	230
Mix of Arrabiata and Alfredo sauces with baby corn, peppers, olives & herbs		Grilled mushroom in barbeque sauce and cheese	
Pasta Alfredo	250	Florentine Pizza	225
Cheesy white sauce with broccoli, mushrooms, Kalamata olives		A Italian pizza made from spinach, garlic, onions and corn	
Arrabiata	250	Homemade Pizza	225
Hot and spicy tomato sauce with garlic, red chilli, peppers & olive oil		A chef special pizza made from toppings selected by chef	
Risotto Al Funghi	250	Paneer Tikka Pizza	225
Arborio rice with mushrooms and parmesan cheese.		Spicy tomato sauce with char grilled cottage cheese, capsicum, onions and mozzarella	
Risotto Verdure	250	Grilled Vegetables & Cheese Pizza	225
Arborio rice cooked with assorted vegetables and cheese		Vegetable tossed in pesto with cheese	
Masala Mafia	250	Cottage Cheese Schezwan Pizza	225
Pasta sauce made from Indian spices served along with Penne pasta		Schezwan style tossed paneer and cheese	
Pesto Pasta	250	Spinach Mushroom & Cheese Pizza	225
Combination of basil and Cashew served green sauce		Spinach tossed in garlic with mushroom and cheese	
Spicy Cream Sauce	250	Veg Margarita Pizza	225
A spicy white sauce pasta cooked with cream and cheese		Grilled sliced tomato, basil and mozzarella	
		Cheese Tomato & Basil Pizza	210
		Thin crust delicacy with tomato and basil	

DAL

Dal Makhani	160	Dal Fry	120
Slow cooked black lentils & tomato puree, finished with white butter		Slow stewed yellow lentils tempered with onion, tomato & cumin	
Dal Palak	130	Dal Tadka	130
Dal Methi	130	Slow stewed yellow lentils tempered with onion, tomato and cumin finished with a tadka of garlic & whole red chilly	

BIRYANI AND RICE

Veg Dum Biryani	200	Subz Pulao	160
Basmati rice cooked with vegetables & spices in a sealed pot		Basmati rice cooked with mix vegetables and saffron	
Hyderabadi Subj Dum Biryani	200	Kashmiri Pulao	170
Basmati rice cooked with vegetables & spices in a sealed pot		Basmati rice with all dry nuts, pineapple and sweet cherry	
Malabari Paneer Biryani	210	Peas Pulao	160
South speciality biryani		Fresh green peas basmati rice	
Veg Nizami Biryani	210	Curd Rice	120
Biryani made in traditional Awadh Style		Curd and steamed rice with mustard and jeera tadka	
Tawa Pulao (3.30PM onwards)	160	Jeera Rice	120
Basmati rice tossed in mixed vegetables		Steamed Rice	100
Palak Khichadi	200	Dal Khichadi	190

MAIN COURSE VEG (11 am - 3 pm, 7 pm - 11.30 pm)

Subj Nizami Handi	240	Baby Corn & Mushroom Masala	260
Mix tossed vegetable with spinach in onion gravy		Diced mushroom and baby corn in spicy gravay	
Veg Kofta	250	Methi Mutter Malai	250
Mix chop vegetables satey minced cottage cheese cooked in onion gravy		Rich white gravy with methi, mutter and mawa	
Kofta Makhnwala	250	Bhindi Do Pyaza	220
Mawa and cottage cheese stuffed with dry fruits cooked in makhani gravy		Chatpata crunchy lady finger with onions	
Dingri Mutter Hara Pyaz	260	Chana Masala	180
Bhuna masala cashew nut paste yogurt and mix add coriander leaves spring onion greens		Punjabi style chole	
Paneer Bhurji	260	Kashmiri Aloo	180
Grated paneer with onions, tomato and green chillies		Stuffed potatoes with all dry nuts in rich tomato gravy	
Kadhai Paneer	260	Aloo Gobi Methiwala	180
Paneer and kadhai vegetables in khada masala gravy		Punjabi style dry potato, sabzi & methi with all spices	
Veg Tiranga	275	Baigan Bharta	180
Mixed vegetables in rich tomato and cashewnut gravy		Roasted baingan cooked in diced tomato and onions brown gravy	
Veg Maratha	240	Malai Kofta	250
Cottage cheese cooked in an indian shahi gravy with mixed bell peppers		Kofta served with cashew gravy	
Veg Jalfrezi	240		
Mixed long cut vegetables in rich gravy			

MAIN COURSE VEG (11 am -3 pm, 7 pm- 11.30 pm)

Paneer Lal Tavang	270	Paneer Tikka Masala	260
Chunks of paneer cooked in tomato gravy, tempered with desiccated coconut and Rogan (chef special*)		A punjabi delicacy, charcoal grilled paneer with cubes of capsicum and onion cooked in rich tomato cashew gravy	
Paneer Koliwada	270	Lasooni Paneer	260
Batter coated paneer cooked in koliwada style of gravy (chef special*)		Paneer cooked in brown gravy with tadka garlic and cumin seeds	
Makhmali Sag Paneer	270	Paneer Laziz	260
Chunks of paneer cooked in rich creamy spinach gravy (chef special*)		Cottage cheese cooked in a indian sahi gravy with a mix bell peppers	
Chees Butter Masala	270	Kaju Masala	260
A twist to all time classic paneer butter masala (chef special*)		A rich flavourful curry of cashewnut combined with Indian spices	
Paneer Kesari Puktan	260	Veg Bhoona	240
Cottage cheese in rich tomato and cashew gravy		Vegetable dumpling in spicy brown gravy	
Kalonji Paneer	260	Veg Rahra	250
Cottage cheese cooked in a thick brown gravy with kalonji flowerd		Mixed vegetables and vegetable kofta served in mildly spiced gravy	
Rajwadi Paneer	260	Dum Subj Jalandhari	240
Tangy cottage cheese cooked in a white and tomato gravy		Mix vegetables cooked in a punjabi spices	
Paneer Kurchan	260	Veg Chilly Milly	240
Tangy cottage cheese cooked in a thick tomato and velvet gravy		mix vegetable chopped cooked in a spicy tomato and onion gravy	
Paneer Pyazwala	260		
Paneer cooked in onion gravy and tempered with onion			

SIZZLERS (Monday to Friday)

Mushroom And Paneer Shashlik

270

Mushroom and paneer skewers marinated in lemon cajun sauce served with potato wedges and herbed rice

Paneer Steak Grilled

270

Paneer steak grilled to perfection served along with French fries and tossed vegetables

Nasi Goreng

300

Spicy Thai Fried Rice Along with Satay Vegetables & Satay Steaks

Veg Cutlet with Mash Potato

300

Combination of Cutlet, Mash Potato, Satay Vegetables Along With Rice

Paneer Chilli

270

Chinese style paneer tossed in ginger-garlic, green-chilli, served along with hakka noodles and fried rice

Mexican Sizzler

250

Paneer, potato wedges tossed with salsa