

OUR STORY

Carefully crafted delicacies from around the globe, with the Royal touch of India's legacy.

Royal Cuisine is traditionally rustic, elegant and predominantly non-vegetarian, as was preferred by the royal warrior class.

Several major selections of royal cuisine were influenced in the late 17th century and came from the geographical region between Madhya Pradesh and Tamil Nadu.

When King Venkoji succeeded the region of Thanjavur, flavours from the South India flowed into the existing traditional cuisine of Maharashtra. Flavourful spices like fennel, pepper and condiments like curry leaves and tamarind found their way into the Royal recipes.

Meanwhile, the Mughals invaded North India & after the battle of Panipat, Maratha sardars who settled in Madhya Pradesh introduced a much-refined style of cooking into their cuisine. Khoya, Cream, Rose water and Dum style of cooking were embraced during that period.

Marriages between the renowned Royal families also infused more diversity into culinary customs, evolving a fusion of flavours which are still celebrated in the Royal spheres of the region.

Until recently, these recipes were closely guarded by & cooked in these elite families, each having their own secret methods and ingredients.

At 24K Kraft Brewzz, our aspiration is to share those secrets with you and serve a feast, befitting the royal grandeur.



**The Pavillion Mall, Pune | Balewadi High Street, Pune | Viman Nagar, Pune
Tarabai Park, Kolhapur | Vijay Nagar, Sangli | Saat Rasta, Solapur**

SMALL-PLATES

Perky teasers to compliment
your beverage

Beer Battered Onion Rings ● 299

Onion rings coated with sweet, sour & spicy beer batter and panko bread crumbs, deep fried.

Salted Fries ● 200

Kharda Fries ● 260

French fries tossed with an in-house Maharashtrian favourite kharda masala with curry leaves & garlic.

Peri Peri Fries ● 250

Crispy French fries tossed in peri peri chilli powder, it's sweet, sour & spicy, served with cocktail mayo dip.

Mexican Salsa Cheese Fries ● 300

Mexican chilli beans and cheese fries topped with tomato salsa, cheese, jalapenos, bell peppers, & sour cream.

Crispy Chana ● 300

Deep fried Kabuli chana, tossed in butter and a flavourful blend of onion, garlic, chilli, lemon, & curry leaves.

Garlic Bread / Cheese Garlic Bread ● 198 / 250

Kale Pakora ● 300

Crispy gram flour coated kale fritters, served with a peri peri dip.

Chicken Popcorn ● 300

Small popcorn size chicken chunks, coated in a sweet, sour and spicy paprika seasoning, and fried to crispy perfection.

Ham & Cheese Naan ● 300

Baby naan stuffed with ham & cheese, served with shezwan sauce dip.

SALADS

Lettuce celebrate the
goodness of greens!

Green Salad ● 200

A refreshing Indian medley comprising cucumber, tomato, beetroot, carrot, radish, green chilli & lemon.

Quinoa & Kale Salad ● 350

A gluten-free delight blending quinoa, kale, tomatoes, onions, tabbouleh, and olives; dressed in a tangy lemon vinaigrette dressing.

Smoked Watermelon Feta Salad ● 350

A tantalising blend of smoked watermelon stuffed with feta cheese and almond flakes, served atop a bed of mixed lettuce and lemon balsamic dressing.

Caesar Salad - (Veg/Chicken) ● ● 350 / 390

A classic salad composed of iceberg, romaine & lollo rosso lettuce, croutons, burnt garlic, & parmesan cheese; all tossed in a Caesar mayonnaise dressing.

Hummus & Pita ● 300

Classic hummus (creamy chickpea dip) served with olives, gherkins, jalapenos, pita bread, lavash, and garlic toast.



SOUPS

Freshly made & blazing hot thick
& thin signature soups

Tomato Basil Soup ●	200
Made with fresh basil and creamy tomato puree, this homemade soup is destined for your regular rotation!	
Thyme Mushroom Cappuccino ●	210
Thyme & coffee flavoured button mushroom puree, blended with aromatic Italian herbs to create a rich and creamy soup.	
Almond Broccoli Soup ●	210
A velvety puree of grilled broccoli infused with the essence of almonds, complemented by oregano and parsley for a delightful creamy soup.	
Carrot & Roasted Pumpkin Soup ●	210
Creamy soup featuring Italian-spiced, roasted carrot and pumpkin puree.	
Classic Manchow Soup - (Veg/Chicken) ● ●	200 / 210
A Chinatown favourite, featuring a vegetable and soya chilli water soup served with crunchy crispy noodles.	
Hot & Sour Soup - (Veg/Chicken) ● ●	200 / 210
A tantalising blend of soy, garlic, chilli, vegetables, and bamboo shoots, simmered in a sour and spicy vegetable soup.	
Lemon Coriander Soup ●	200
A refreshing clear soup infused with lemon, fresh vegetables, garlic, and aromatic coriander.	
Thai Coconut Soup ●	220
A blend of coconut cream, exotic vegetables, garlic creamy Thai soup.	
Pandhra Rassa ●	200
Our Maharashtrian traditional Chicken stock, a 24K delicacy.	
Tambda Rassa ●	200
Our Maharashtrian traditional Mutton stock, a 24K delicacy.	

Govt. taxes as applicable. We do not levy a service charge. Please request your server for any special dietary needs or inform of any allergies or intolerances.



APPETIZERS

VEGETARIAN ●

Royal Cuisine

Experience the subtle treats of India,
with a modern touch

Hara Matar Kebab

A vegetarian kebab made of green peas, spinach, and Indian spices which is shallow-fried and served with a green chutney and salad.

350

3 Cheese Balls

These crispy fried balls are made with yellow cheddar, mozzarella, and processed cheese mixed with garlic, herbs, and spices.

399

Tomato Mozzarella Cigars

Sundried tomato and mozzarella cheese seasoned with spicy Italian herbs, wrapped in a flour tortilla, panko fried stick, topped with garlic and cocktail sauce.

399

Corn Karari Tikki

A traditional sweet-sour and spicy American corn fried crispy tikki coated with corn flakes, deep-fried, and served with a sweet chilli yoghurt dip.

399

Paneer Sufiyana Tikka

Paneer stuffed with creamy cheese mawa, raisins, and nuts, marinated in cilantro-flavoured yoghurt and Sufiyana masala, cooked in a tandoor.

399

Beetroot Tikki

A traditional North Indian beetroot tikki with mawa, cheese, ginger, garlic, and cashew nuts, deep-fried and served with a mint-chilli yoghurt dip.

350

Saffron Chilli Paneer Kebab

Paneer marinated with hung curd and saffron, chopped chilli, garlic, ginger, and Indian spices cooked in a tandoor.

399

Makai Chivda Cheese Salsa

Makai Chivda With Cheese Salsa Nachos topped with refried beans, cheese sauce, sour cream, and tomato salsa.

399

Creamy Cottage Cheese Bao

Traditional North Indian paneer bhurji, stuffed in Japanese steamed bread.

399

Smoked Badami Broccoli

Creamy cashew nut, cheese, broccoli florets cooked in a tandoor, topped with almond flakes, and served with a mint dip.

399

Afghani Paneer Tikka

Paneer stuffed with cream, cheese, mawa, raisins, and nuts, marinated in flavourful cardamom and yoghurt, Afghani masala, cooked in a tandoor.

399

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APPETIZERS

VEGETARIAN ●

Bringing the veggie vibes for
a lasting impression

Focaccia De Ricco Style	350
Focaccia bread baked with pepper, corn, onion, topped with cheese, served with confit garlic bread & homemade chilli tomato sauce.	
Paneer Tikka Peshawari	399
Perfect spicy tandoori paneer marinated in North Indian spices.	
Tandoori Stuffed Mushroom	399
Mushrooms stuffed with spicy red chilli, creamy cheese, spinach, and yoghurt marinated; and cooked in a tandoor.	
Oriental Stir Fried Mushroom	399
Mushroom stuffed with cheese, garlic, tomato, chilli sauce, soya & pepper, tossed in hot garlic sauce.	
Veg Manchurian Chilli Balls	350
Mix pan-fried vegetable balls, tossed in a spicy soy chilli garlic sauce.	
Salt & Pepper Water Chestnut	399
Crispy fried water chestnut tossed with bell peppers and Sichuan pepper.	
Lotus Stem Honey Chilli	399
Crisp fried lotus stem tossed in multiflora honey, chilli and Sichuan pepper.	
Burnt Garlic Paneer	399
Batter fried paneer tossed in a Pan Asian Oriental style chilli, burnt garlic, and tomato sauce.	
Soy Chilli Paneer	399
Pan fried paneer tossed with soy chilli sauce, onion, peppers and green chillies.	
Thai Spring Roll	350
Stir-fried vegetables with soy, garlic, and pepper, stuffed in a roll, deep-fried, and served with a sweet and spicy schezwan sauce.	

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APPETIZERS

NON - VEGETARIAN ●

Royal Cuisine

Experience the subtle treats of India,
with a modern touch

Keema Bhakarwadi

450

Found in a cookbook dated back to the early 1900s, the present bhakar is substituted by mutton keema cooked in Thanjavur spices and stuffed in Bhakarwadi which is deep fried.

Murgh Shikari Kebab

450

Arabian-style homemade beetroot yoghurt marinated chicken, cooked in a charcoal oven served with a green chutney & laccha onion salad.

Murgen Kebab

450

Our chef's special murgen spice chicken tikka, with a green chutney dip, laccha onion and tandoori salad.

Murgh Tulsi Tangadi

450

Arabian-style homemade basil, garlic, yoghurt marinated chicken, cooked in a charcoal oven served with a green chutney & laccha onion salad.

Smoked Wazwan Mutton Seekh

580

Smoked Mutton keema mixed with Kashmiri chilli, garlic, and Indian spices, baked in a tandoor.

Ghee Roast - Chicken / Mutton

450 / 580

This is the royal version of Mangalore's special spicy coconut-flavoured ghee roast; a delicious dry-fried starter.

Mutton Chops

600

A mildly flavoured yet spicy delicacy, marinated with Thanjavur masala which is shallow fried.

Keema Dahi Vada

580

A meaty take on dahi vada, Lahori-style slow-fried mutton keema tikki, served with curd & imli chutney.

Lonche - Chicken / Mutton

450 / 580

Initially cooked in the elite kitchens, it is a coconut-flavoured, roasted shikari dish where the hunt was pickled & cooked.

Alani Fry - Chicken / Mutton

450 / 580

This is a simple Maharashtrian stir fry ukad, prepared to perfection without any hint of sliminess.

Kala Dry - Chicken / Mutton

450 / 580

Traditional hunted meat recipe, where succulent pieces of chicken / meat are dry roasted with charred onions, dry coconut, and a blend of aromatic Indian spices.

Green Masala King Fish

580

A South Goan style tawa fried King Fish slice marinated with coriander, green chilli, ginger, and garlic; slow fried in ghee.

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Butter Garlic Prawns Pan-tossed butter garlic prawns with a creamy custard lemon butter sauce.	580
Pepper Prawns Thanjavur Delicately marinated prawns in Thanjavur spices, stir fried; served on a watermelon slice.	580
Kasundi Mustard Fish Fingers Mustard infused, panko bread crumb coated, fried fish fingers served with tartar sauce.	499
Butter Chicken Bao Desi butter chicken stuffed in Japanese steamed bread.	450
Thanjavur Keema Bao Dumpling Tender minced meat stuffed in a Japanese bao, steamed to perfection.	450
Chicken Pepper Fried Boneless chicken bits, tossed with hot spices, tellicherry pepper, soya and curry leaves.	450
Keshari Murgh Kebab Chicken marinated with hung curd, kesar, chopped chilli, ginger, garlic & Indian spices; cooked in a tandoor.	450
Chicken Mumtaz Tikka Chicken marinated with Kashmiri mirch, hung curd, and North Indian spices; cooked in a tandoor.	450
Nuts Malai Murgh Kebab Creamy textured chicken chunks marinated with malai, cashew nut, and parmesan cheese, infused with kaffir lime, topped with egg froth; cooked in a tandoor.	450
Brown Onion Chicken Tikka Boneless chicken marinated in cashew nut, brown onion, hung curd & Indian spices; served with a mint dip.	450
Patra ni Machhi Basa fish marinated in cilantro, garlic, chilli, and Indian spices; steamed in a banana leaf.	550

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APPETIZERS

NON - VEGETARIAN ●

Honoring the heritage and traditions
behind each recipe

24K Tandoori Platter 5 tantalising flavours of tandoori chicken kebabs - serves 20 pieces.	1,500
Cilantro Garlic Chicken Chilli Dry Boneless chicken tossed with cilantro paste, chilli sauce, onion, pepper, and green chillies.	450
Sesame Honey Chicken Stir-fried chicken tossed with sesame seeds, sweet and spicy scheszwan sauce.	450
Balsamic Grilled Chicken Skewers Boneless chicken skewers tossed with honey chilli sauce, soy sauce, and peppers.	450
Salt & Pepper Chicken Tempura batter fried chicken tossed with bell pepper, onion, chilli, and black pepper.	450
Thai Spring Roll - Chicken Stir-fried, pan-tossed chicken and vegetables with soy, garlic, and pepper, stuffed in a roll, deep-fried, and served with a sweet and spicy scheszwan sauce.	450
Hot Garlic Fish Tempura batter fried Basa fish dry tossed with onion, peppers, tomato, chilli, and hot garlic sauce.	450
Tandoori Tikka - Fish / Prawns A spicy Kashmiri chilli, yoghurt tandoori masala flavoured Fish / Prawns; cooked in a tandoor.	499 / 580
Lebanese Tandoori Chicken (Half / Full) A creamy, sweet, sour, and spicy delicacy, yoghurt chilli marinated chicken; cooked in a tandoor.	460 / 800
Paprika BBQ Chicken Wings Beer-battered crispy fried chicken wings tossed in sweet, sour, and spicy barbeque sauce.	450

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PIZZAS

The ultimate comfort food!

Mozzarella Margherita Pizza ● 400

A thin crust classic mozzarella margherita pizza with tomato sauce, mozzarella cheese, extra virgin olive oil, topped with sliced tomatoes and basil leaves.

Cheese Cherry Tomato Pizza ● 420

A delicious pizza topped with herb marinated cherry tomatoes, sprinkled mozzarella cheese and garnished with parsley.

Creamy Mushroom Pizza ● 460

A delectable pizza topped with creamy butter, Italian herbs, mushrooms, sprinkled mozzarella cheese, and garnished with fresh basil leaves.

Full House Exotic Pizza ● 460

A classic Italian pizza topped with green assorted exotic vegetables, onion, corn, and bell peppers.

Paneer Tikka Pizza ● 460

Charcoal-grilled cottage cheese pizza topped with onion, bell peppers, tomatoes, Indian spices, and black olives.

BBQ Chicken Pizza ● 499

A mouthwatering pizza featuring homemade barbeque sauce, roasted grilled chicken chunks, onion, and fresh basil toppings.

Laal Mirch Chicken Tikka Pizza ● 499

A medium spicy twist on traditional chicken tikka pizza, featuring charcoal grilled chicken tikka with aromatic Indian spices, onion, and mozzarella cheese.

Chicken Cafreal Pizza ● 499

Traditional Portuguese-influenced Cafreal Goan coriander chicken, with mozzarella cheese toppings.

Pollo Olive Pizzaiola ● 499

An Italian herb grilled chicken pizza, sprinkled with mozzarella cheese, garnished with fresh parsley.

Butter Chicken Pizza ● 499

Murgh makhani topping with mozzarella cheese, onion slices, and fresh basil on a crispy pizza crust.

Thanjavur Keema Pizza ● 499

A flavourful delight featuring Thanjavur spice mutton keema, mozzarella cheese, onion, tomato, and bell pepper toppings.

Bacon Slider Pizza ● 499

A mouthwatering combination of bacon slices, tomato sauce, mozzarella cheese, onion, and bell pepper toppings.

Chicken Pepperoni Pizza ● 499

A flavourful pizza featuring classic tomato sauce with mozzarella cheese, chicken pepperoni slices, and Italian herbs.

{ Add-On Cheese-100, Veg- 100, Chicken- 150, Bacon- 200, Prawns- 300 }

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PASTA & RISOTTO

The finest selection of Italian
delights for your tastebuds

Arrabbiata ●	400
Penne pasta tossed in classic tomato, basil red sauce with exotic veggies, and Italian herbs.	
Alfredo ●	400
Penne pasta tossed in a creamy cheese sauce infused with parsley.	
Cannelloni Florentine ●	400
Spinach, corn, cheddar cheese stuffed pasta topped with cheddar cheese and tomato sauce; baked in an oven.	
Spaghetti Aglio e Olio ●	430
Spaghetti tossed in olive oil and butter with garlic, capers, olives, and sun-dried tomatoes.	
Spaghetti Al Pesto ●	430
Spaghetti tossed in a vibrant pesto sauce made with basil, garlic, parmesan cheese, and olive oil.	
Butter Chicken Lasagne ●	450
Traditional Indian butter chicken layered in lasagne sheets with cheese sauce; baked in an oven.	
Mushroom Risotto ●	440
Arborio rice, button mushroom cooked in olive oil, wine, and garlic butter creamy cheese sauce.	
Roast Chicken Risotto ●	450
Creamy cheesy arborio rice cooked with Italian herbs and grilled chicken.	

{ Add-On Cheese-100, Veg- 100, Chicken- 150, Bacon- 200, Prawns- 300 }

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MAINS

VEGETARIAN ●

Rich vegetarian recipes laced with exotic spices, fresh ingredients

Kadai - Veg / Paneer Assorted vegetables with onion, bell pepper, and tomato in a yellow masala gravy.	380 / 400
Vegetable Angara Assorted Indian vegetables in a hot pungent gravy, it's a delight for spicy food lovers.	380
Tawa Mushroom A delectable dish featuring cubes of mushroom with onion, tomato, bell pepper, chilli, and coriander seeds, cooked in tomato onion gravy.	400
Paneer Pasanda Spiced paneer sandwiches stuffed in a brown onion creamy gravy, flavoured with fenugreek, topped with cheese and nuts.	400
Paneer Tikka Masala Tandoori paneer tikka cooked in a tangy, spicy, Kashmiri chilli, yoghurt, red tomato masala gravy.	400
Methi Matar Malai Cashew nut fried with fresh methi, matar & cream cheese in chef's special milky cashew gravy.	400
Lasooni Palak Paneer Cubes of paneer in an onion, garlic, and spinach gravy; a house special.	400

MAINS

NON - VEGETARIAN ●

Our gourmet preparations of protein for a satiating indulgence

Chicken Tikka Masala Succulent tandoor-cooked boneless chicken pieces cooked in a rich and robust tomato-onion gravy.	450
Recheado Prawns Curry Prawns in a homemade Goan spiced, recheado masala, which is sweet, sour and spicy.	600
Malipuram Fish Curry Basa fish in a spicy red curry made with a homemade Hyderabad spice blend of coconut and chilies.	550
Malvani Fish Curry - Surmai / Pomfret A classic Konkani delicacy, cooked in a rich cashew, coconut creamy curry, infused with the flavours of curry leaves and chilli.	600

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MAINS

VEGETARIAN ●

Royal Cuisine

Uncovering the hidden gems of the nobility made
with a dash of culture & heritage

24K Special Veg

400

Baby corn, mushroom, paneer, and cashew nut cooked in the preferred rich creamy gravy. (Yellow/Red/Cashew Nut)

Veg Maratha

380

A flavourful dish inspired by Maharashtrian cuisine featuring chopped assorted vegetable and cottage cheese balls cooked in tangy, spicy red gravy.

Vegetables Keema Chopped Masala

380

A Kashmiri Wazwan style keema vegetables & soybean chopped in a butter cheesy creamy chatpata masala gravy dry.

Veg Panchavati

380

A harmonious medley of mushrooms, beans, carrots, cauliflower, and green peas cooked in a lusciously creamy spinach and cheesy gravy.

Karari Bhindi Masala

380

Crispy fried okra cooked with a flavorful blend of tomato, yoghurt, tamarind, and spices, delivering a spicy and tangy experience in every bite.

Paneer Rajwadi

400

A royal delicacy; finger-cut paneer deep fried and cooked in a red gravy.

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Desi Butter Chicken

450

Traditional Indian tandoori spiced chicken,
in a makhani gravy - 24K Kolhapur favourite.

Murgh Musallam

450

A regal Mughlai delicacy featuring tandoori chicken
marinated with ginger, and garlic; cooked in a rich red
tomato gravy, crowned with a boiled egg.

Awadhi Chicken

450

Chicken marinated in yoghurt, onion, chilli, and fennel seed
& Lucknowi spices, cooked in a rich yellow-brown gravy.

Chicken Patiyala House

450

A house special, egg rolls stuffed with tandoori makhani chicken
topped with rich creamy tomato onion red gravy, and cheese.

Sagoti - Chicken / Mutton

450 / 550

A Goan specialty infused with the flavours
of coconut and aromatic Thanjavur masala.

Kala Masala - Chicken / Mutton

450 / 550

Traditional dry-roasted meat infused with smoky
flavours of dry coconut and onion, boasting the rich
essence of kala masala spices.

Kolhapuri - Chicken / Mutton

450 / 550

Traditional Kolhapuri spices, a tambda masala delicacy;
our chef's speciality - a must try.

Black Sesame - Chicken / Mutton

450 / 550

Indulge in the flavorful blend of black sesame, poppy seeds,
and coconut chilli-marinated chicken or mutton, elevated
with a rich sesame onion gravy.

Kombdi Rassa

450

A tantalising Kolhapuri delicacy infused with homemade spices,
and served in a flavorful gravy of onions, coconut, and red chillies.

Mutton Parsundi

550

A Parsi-inspired Andi-Maas dish with minced meat & mutton chunks,
topped with egg, and baked to perfection in a wood-fired oven

Nilgiri Mutton Gosht

550

A tantalizing South Indian mutton gravy cooked with homemade
spices, mint, spinach saag, ghee, butter, garlic, chili, and coriander.

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Laal Maas

550

A royal Rajput specialty featuring spicy mutton cooked in a flavorful gravy infused with garlic, yoghurt, and the fiery Bhut Jolokia chilli, a dish fit for royalty.

Bundeli Matka Mutton

550

Marinated in a blend of garlic, onion, chilli, and yoghurt, this tender mutton is served coated in a rich onion gravy.

Kolhapuri Keema Kaleji

550

Keema kaleji is infused with Homemade Kolhapuri spices for a flavorful twist.

Nizami Mutton

550

A flavorful dish with a mild spice level, cooked with bell peppers, chilli, onion and ghee in a rich gravy.

Mutton Saagwala

550

Succulent mutton cooked in a vibrant blend of green chilli, spinach, mustard gravy and aromatic Indian spices.

Rogan Josh - Chicken / Mutton

450 / 550

A beloved Kashmiri classic where tender meat is cooked in a vibrant red gravy infused with the unique flavour of Mathania chilli.

Caldin Fish Curry - Pomfret

600

Goan Caldin or Caldinho as the Portuguese call it. Mildly spiced Pomfret fish curry.

Noor Mahal Gosht Pulao

550

After the masters had their food, the remaining sukka was added to the spicy mutton rice.

Donne Pulao Chicken

450

A flavourful delight featuring marinated chicken infused with yoghurt, chilli, coriander, mint, coconut, garlic, and Indian spices, topped with fried onion, ghee, and cashew nuts.

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—❁ Global Cuisine ❁—

Travel the world with us through International delights on your plate

	Green Thai Curry ●	440
Traditional Thai green curry with exotic vegetables cooked in a rich coconut curry, served with steamed rice.		
	Red Thai Curry - Chicken / Prawns ●	550 / 600
Traditional Thai chicken cooked in a rich coconut red curry served with steamed rice.		
	American Chop Suey ● ●	400 / 450
Crunchy veggies tossed in a sweet, tangy, spicy sauce, poured over crispy fried noodles.		
	Triple Fried Rice ● ●	430 / 490
This stir-fried Asian dish combines rice and noodles with vegetables in fiery Szechuan sauce, topped with crispy noodles and a side of hot garlic sauce.		
	Veg Hot Garlic Sauce (Veg/Chicken/Prawns) ● ●	300/400/450
Exotic vegetables like bell peppers, onion, bok choy, chillies, and tomatoes in a hot garlic sauce.		
	Veg Dumplings in Manchurian Gravy ● ●	300/400
Mix vegetable dumplings, pan fried, tossed in spicy soy, chilli, garlic, manchurian gravy.		
	Mushroom Crepes ●	450
French crepes stuffed with creamy mushroom duxelles, topped with chilli, garlic, sage butter sauce.		
	Cilantro Cottage Cheese Steak ●	450
Cottage cheese steak grilled with cilantro sauce, served with grilled vegetables & mashed potatoes.		
	Grilled Polenta & Ratatouille ●	450
Grilled exotic vegetables mixed with ratatouille, topped with grilled polenta and house salad.		
	Parmigiana Grilled Chicken ●	500
Stuffed grilled chicken, topped with creamy parmesan cheese sauce, served with grilled vegetables & mashed potatoes.		
	BBQ Grilled Chicken ●	500
Rosemary, pepper grilled chicken breast with red wine, garlic butter sauce and mashed green peas.		
	Beer Battered Fish & Chips ●	500
British-style beer battered fried Basa fish, served with potato fries and tartar sauce.		

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Chicken Steak ●

500 

Grilled chicken stuffed with cheese, mushroom, herbs, BBQ sauce, served with grilled vegetables and mashed potatoes.

Paprika Grilled Fish ●

500 

Red pepper grilled basa fish, served with mashed potatoes and buttery paprika chilli sauce, alongside grilled vegetables.

Pan Asian Black Beans Rice ●

450 

Exotic vegetables with bamboo shoots, soy, garlic, and black bean sauce, served with garlic rice.

Pan Fried Noodles ●

450 

Shallow fried noodles topped with Cantonese style stir fried exotic vegetables, pepper sauce.

Kung Pao Garlic Chicken ●

550 

A timeless Chinese dish featuring stir-fried chicken, peanuts, and vegetables in a classic soy-based sauce infused with onions, bell peppers, cashews, and garlic, served with garlic basil rice.

Noodles Broth Chicken ●

550 

Chicken stew, clear water broth with exotic vegetables & noodles.

Classic Fried Rice ● ●

400 / 450 

An Asian rice dish, stir-fried in a wok with vegetables, light soy sauce, salt and pepper.

Burnt Garlic Noodles ● ●

400 / 450 

An Asian noodle dish, stir-fried in a wok, prepared with burnt garlic noodles, vegetables, light soy sauce, salt and pepper.

Singapore Noodles ● ●

400 / 450 

Pan Asian stir-fried noodles, cooked in pineapple, with vegetables, cashews, and Madras Curry Powder.



China



Spain



Italy



England



France



Hong Kong



Korea



America



Thailand

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INDIAN BREADS

If thou tastest a crust of bread, thou tastest
all the stars and all the heavens

Roti / Butter Roti	50 / 55
Naan / Butter Naan	70 / 80
Garlic Naan / Butter Garlic Naan	90 / 100
Cheese Naan / Cheese Garlic Naan	120 / 150
Kulcha / Butter / Onion / Cheese	95/100/110/120
Missi Roti	60
Millet Roti	80
Lachha Paratha	90
Aloo Paratha / Paneer Paratha	150
Roti Basket - (Roti, Naan, Missi, Khasta, Kulcha, Millet, Lachha, Methi, Makki, Pudina)	550

BIRYANI & RICE

Aromatic masterpieces bursting with
heavenly flavours & fragrance

Dum Pukht Biryani ●●	410 / 450/ 550
A regal Kolhapuri delicacy infused with home spices full of aromatic flavours served with a salan gravy on the side.	
Thanjavur Vegetable Pulao ●	400
An Indian assorted vegetable rice pulao with Thanjavur spices full of aromatic flavours.	
Steamed Rice	200
Jeera Rice	250
Indrayani Ghee Rice	260
Curd Rice	350
Dal Palak Khichdi	350
Dal Khichdi (Indrayani)	350

DAL

Savor the homely recipes that
will make you nostalgic

Yellow Dal	300
Dal Tadka	320
Thikri Ki Dal	350
Dal Makhani	380

Govt. taxes as applicable. We do not levy a service charge. Please request your
server for any special dietary needs or inform of any allergies or intolerances.



DESSERTS

A party without dessert is just a meeting!

A sister dessert brand



Brownie with Ice Cream (Contains Egg)	300
Salted Caramel Chocolate Tart	300
Chocolate Ganache Cake	300
Raspberry Icing Cheesecake	300
Blueberry Cheesecake (Contains Egg)	300
Baked Churros Toffee Caramel & Chocolate Sauce	300
Panna Cotta of The Day (Chocolate, Mango, Blueberry, Raspberry)	300
Kunafa A classic Middle Eastern semolina pastry filled with a cream cheese custard topped with pistachios.	300
Lauki Halwa	300
Saffron Shrikhand	280
Gulab Jamun	280
Gulab Jamun with Ice Cream	300
Tart Ice Cream (Vanilla / Chocolate / Strawberry / Butterscotch / Mango)	250

We wish you a wonderful dining experience at 24K Kraft Brewzz and do explore our exciting seasonal & event menus.

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Food Menu





www.24kkraftbrewzz.com

**The Pavillion Mall, Pune | Balewadi High Street, Pune | Viman Nagar, Pune
Tarabai Park, Kolhapur | Vijay Nagar, Sangli | Saat Rasta, Solapur**

