

MULTI CUSINE FINE DINING RESTAURANT

FOOD

VANSTHALI CAFÉ & RESTAURANT

Please allow us minimum 20 to 25 minutes for food preparation after placing the order.

(GST applicable.)

BEVERAGES -	- HOT &COLD
SIGNATURE	COLD SHAKE

Dry Fruit Shake	220.00
Mango Shake	170.00
Vanilla/Strawberry/ChocolateShake	160.00
Oreo / Kitkat Shake	200.00
Cold Coffee (without Ice Cream)	150.00
Cold Coffee (with Ice Cream)	190.00
SIGNATURE HOT COFFEE	
Hot Coffee	60.00
Black coffee	60.00
SIGNATURE HOT TEA	
Tea (Ready Made, Ginger, Elaichi, Masala)	50.00
Green Tea	55.00
Lemon & Mint Iced Tea	70.00
(60)	
SOFT BEVERAGES	
Soft Drinks	65.00
Seasonal Fresh fruit Juices	150.00
Canned Juices	120.00
Fresh Lime Soda	95.00
Fresh Lime Water	75.00
Lassi (Sweet & Salted)	110.00
Butter Milk	70.00
Packaged Drinking Water	30.00
NACCIZE A LI	
MOCKTAIL	44000
Blue Lagoon	140.00
(A classic combination of blue curraco, sugar syrup)	140.00
Virgin Mojito (A classic combination of mint, lemon served with sprite)	140.00
Virgin Pinacolada	170.00
(A blend mixture of pinacolada crush, combination of pineapple crush prepared in soda)	
Strawberry Margarita	180.00
(Strawberry juices are combined orange juice and garnished with a dainty strawberry.)	
Foggy Night	170.00
(Vanilla ice cream, Black current & crushed ice)	
Sangria	160.00
(A combination of grape, orange, lime juice & chopped apple)	100.00
Fruit Punch	190.00
(A mix fruit combination of sugar syrup, Ice cream & milk)	

SOUTH INDIAN
DOSA

Butter Plain Dosa	150.00
Masala Dosa	180.00
Paper Plain Dosa	225.00
Paper Masala Dosa	250.00
Mysore Masala Dosa	200.00
Cheese Mysore Masala Dosa	250.00
HochPoch Mayonnaise Cheese Masala Dosa	250.00
Chilly Paneer Dosa	300.00
Onion Masala Dosa	180.00
Onion Rawa Masala Dosa	220.00
Noto: - All Itom Sorve With Sambhay & Two Tuno Of Chutnou	

Note: ~ All Item Serve With Sambhar & Iwo Type Of Chutney.

IDLI

Plain Idli (2 Pieces)	170.00
Fried Idli	180.00
Chilly Idli	180.00
Dahi Idli	180.00
Medu Vada (3 Pieces)	180.00

Note: ~ All Item Serve with Sambhar & Two Type of Chutney.

UTHAPPAM

Plain Uthappam	170.00
Onion Uthappam	175.00
Tomato Uthappam	175.00
Mushroom Uthappam	190.00
Coconut Uthappam	175.00
Masala Uthappam	190.00

Note: ~ All ItemServe with Sambhar & Two Type of Chutney

SANDWICHES, PIZZA & BURGERS

Veg Sandwich (Plain, Grilled)	130.00
Veg. & Cheese Sandwich (Plain, Grilled)	180.00
Mumbai Masala Veg Grilled Sandwich	170.00
Veg Club Sandwich	170.00
Panner Tikka Sandwich	200.00

Note: - All Item Serve With Wafers & Tomato Ketchup.

PIZZAS (8")

Fresh	Ral	ked
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All our pizzas are made with hand-stretched dough and stone-baked to order. Every pizza topped with mozzarella and cheddar cheese and finish with grated parmesan

Italian Margarita Pizza	280.00
Three Cheese Pizza	300.00
Classic Veggie Pizza	290.00
Mexican Tex Mex Pizza	320.00
Vanasthali Special Pizza (Paneer Tikka)	320.00
Extra Toppings (Fach Topping)	60.00

Extra Cheese/Olive / Jalapeno / Baby Corn/American Corn/Sun Dried Tomato/ Mushroom

BURGER

Charred Grilled Veg. Burger	150.00
Veg. & Cheese Burger	160.00

MEXICAN

Soft Cell Tacos	210.00
Loaded Nachos (Cream Sauce/Salsa)	200.00

Accompaniments:

Salsa Verde, Salsa Rosa, Sour Cream.

PASTA

Choice of Pasta with Choice of Sauce	300.00
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Choice of Pasta

Panne, Fusilli, Macaroni

Choice of Sauce

Arrabbiata, Alfredo, Basil Pasto.

Baked Mac "N" Cheese 320.00

SIZZLERS

Continental Sizzler	400.00

(A delightful sizzler Pan fried Potato cutlets topped with lot of veggies,

Drizzle with a chef special sauce.)

Paneer Shashlik Sizzler 400.00

(An ever green classy preparation of Cottage Cheese & Bell Pepper,

To be serving with Herb Rice.)

Thai Veg Sizzler 400.00

(Exotic vegetable & spinach roll served with rice, noodle & Chilly basil sauce.)

Chinese Veg Sizzler 400.00

(Exotic vegetable served with finger cheese cottage & served with rice, noodle & Chinese sauce)

PANASIAN & WESTERN MINI MEALS

THAI CURRY WITH BASIL RICE

350.00

Traditional coconut curry withlots of flavor with Basil, Kefirlime, LemonGrass,

Galangal, bird Eye Chili to be serve with Basil steam Rice.

Thai Red Curry with Basil Rice

350.00

Traditional coconut curry with lots of flavor with Fresh Turmeric, Lemon Grass,

Galangal, Thai Red Fick to be serve with Basil steam Rice.

Baked Broccoli & Pineapple

350.00

French Authentic familiar baked Broccoli, Cauliflower, and

Pineapple serves with Herb Cheese Toast.

CHOICE OF PAKODA

150.00
190.00
200.00
190.00
200.00

CHOICE OF SALAD	
Onion Salad	60.00
Healthy Green Salad	100.00
(Fresh green vegetables)	
Kuchumber Salad	120.00
(Diced vegetable with lemon juice $\&$ olive oil)	
Tossed Salad	150.00
(Cube cut vegetables deep in lemon dressing)	
Kimchi Pasta Salad	140.00
(Red yellow paper & pasta bound in mayonnaise)	
Sprout Salad	130.00
(Fresh sprouted whole moong with green vegetables)	
Russian Salad	170.00
(Salad composed of diced potatoes, vegetables & bound in mayonnaise)	
Waldorf Salad	170.00
(An apple and walnut salad tossed with cream)	
Peanut Chat	160.00
Chana Chat	160.00
Aloo Chat	160.00

Please allow us minimum 20 to 25 minutes for food preparation after placing the order.

Mixed Chat

(GST applicable.)

180.00

PAPAD	
Roasted Papad	40.00
Fried Papad	50.00
Fried Masala Papad	70.00
Nagli Roasted	70.00
Nagli Fried	80.00
	150.00
Papad Churi	
Khichha Papad Churi	160.00
<u>SOUP</u>	
Cream of Tomato Soup	150.00
(Pureed tomato topped with fresh cream)	
Cream of Veg. Soup	160.00
(Chopped vegetable topped with fresh cream)	
Cream of Brocoli Soup	170.00
(Chopped brocoli topped with fresh cream)	
Cream of Mushroom Soup	170.00
(Fine Chopped Mushroom topped with fresh cream)	
Veg. Sweet Corn Soup	150.00
(All time favorite that can be prepared using only corn)	
Manchow Soup	170.00
(The thin & clear vegetable soup can be cooked with vegetable)	4=0.00
Hot & Sour Soup	170.00
(An old Chinese peppery soup made by vegetable)	47.000
Talumeam Soup	150.00
(Noodles & seasonal vegetables, clear soup)	
Lemon Coriander Soup	170.00
(Caabage carrot fresh coriander & lime thick soup)	45.000
Veg. Clear Soup	150.00
(Light & Flavorful broth with assorted veggies, perfect harmony of freshness every spoon	
Mushroom Clear Soup	160.00
(Flavorful broth with veggies & Mushroom, perfect harmony of freshness every spoonful)	450.00
Burnt Garlic Clear Soup	170.00
(A comforting blend of caramelized garlic, aromatic herbs, & rich broth)	100.00
Tom Kha Soup	180.00
(English vegetable & coconut milk)	100.00
Veg. Thai Soup	180.00
(A spicy soup made by red yellow paper with Thai aromatic spices)	160.00
Tamatar Aur Dhaniya Ka Shorba	160.00
(Tomatoes cooked with Indian herbs, tempered with cumin seeds, served with fresh green	coriander leaves)

INDIAN FRIED STARTERS	
Chana Garlic koliwada	220.00
(Spiced chickpea fritters tossed in garlic-infused masala, perfect for flavorful appetizer)	
French Fries (Plain/Masala)	190.00
(Crispy potato sticks seasoned with salt and served hot for a classic and irresistible side)	
Cheesy French Fries	210.00
(Crispy golden fries smothered in melted cheese, creating a delectable and indulgent del	ight)
Peri Peri French Fries	200.00
(Spicy & flavorful French fries seasoned with a zesty peri-peri spice blend for a bold kick)
Cheese Chili Nuggets	250.00
(Cheese jalapenos papers mix with crumbs and deep fries)	
Cheese Corn Balls	270.00
(Cashew cheese and cornflakes jalapinos papers mix with crumbs and deep fried)	
STARTERS FROM TANDOOR	
Tandoori mushroom	380.00
(Tandoori mushrooms marinated in yogurt and spices, roasted to perfection.)	
Mushroom Lazeez Tikka	380.00
(Lazeez mushroom tikka infused with rich flavors and grilled to perfection.)	
Mushroom Kalimiri Tikka	380.00
(Kalimiri mushroom tikka marinated in black pepper–spiced yogurt, char–grilled for a de	electable taste.)
Scehzwan Garlic Mushroom Tikka	380.00
(A fiery fusion with bold flavors and grilled goodness.)	
Tandoori Baby corn	380.00
(Marinated in yogurt and Indian spices, char–grilled for a delightful crunch.)	
Firdosi Aloo	300.00
(Aloo staffed with paneer & cheese marinated with yellow mustard cooked in tandoor)	
Stuffed Tandoori Kumb	380.00
(Button mushrooms marinated in a spiced yogurt blend and tandoor-grilled to perfection	ı.)
Veg. cheese staffed Hara Bhara Kabab	310.00
(Cheesy Hara Bhara Kababs loaded with veggies and seasoned to perfection, served in a	stuffed style.)
Hara Bhara Kabab	300.00
(Spinach and green peas patties with aromatic spices, pan–fried to a crisp perfection.)	
Cheese Corn Tikki	290.00
(Cottage cheese and potato with green chili, onion with fine chopped onion deep fried)	
Veg. Seekh Kabab	290.00
(Grilled vegetable seekh kababs with aromatic spices)	
Veg. Lashuni Khasta Kabab	300.00

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(Crispy vegetarian kababs infused with aromatic spices for a delightful crunch.)

(Cheese-infused vegetable kababs with aromatic spices, grilled to perfection for a delightful appetizer.)

Veg. Cheese Kabab

(GST applicable.)

300.00

290.00 Faldari Seekh Kabab (Exquisite blend of minced vegetables and spices, skewered and grilled to perfection.) 300.00 Vej Khajbhar Tikki (Stuffed cheese and vegetable marinated with tandoori spices cooked pan fry) 300.00 Dahi Kabab (Hung curd and spice-infused patties, golden-fried for a creamy and flavorful appetizer.) Paneer Tikka/Achari Tikka 360.00 (Marinated cottage cheese cubes grilled to perfection, bursting with smoky flavors. / Cottage cheese marinated in pickling spices, grilled to perfection for a tangy delight.) Paneer Kalimiri/Pudina Tikka 360.00 (Cottage cheese cubes marinated in black pepper-spiced yogurt, char-grilled to perfection. / Mint-infused marination on assorted vegetables, char-grilled to enhance the refreshing flavor.) 360.00 Paneer Banjara/Ajjwaini Tikka (Cottage cheese marinated in robust spices, grilled to perfection for a flavorful experience. / Cottage cheese cubes marinated with carom seeds, grilled to perfection for a savory twist.) Paneer Angara Tikka 360.00 (Spicy marinated cottage cheese cubes, char-grilled to perfection for a smoky and fiery flavor.) 380.00 Paneer Roll Tikka (Grilled spiced cottage cheese rolled in a flavorful wrap for a delightful appetizer..) 400.00 Paneer Royal Roll Tikka (Spiced cottage cheese wrapped in a roll, grilled to perfection for a regal and flavorful experience.) Paneer lasuni Tikka 380.00 (Garlic-infused cottage cheese cubes, marinated and grilled to perfection for a flavorful appetizer.) Paneer Hilltop 380.00 (Elevated flavors with marinated cottage cheese, grilled to perfection, creating a culinary summit.) Paneer Malai Tikka 380.00 (Creamy marinated cottage cheese cubes, char-grilled to perfection for a rich and flavorful appetizer.) Panner Kandari Tikka (Cottage cheese cubes marinated with aromatic spices, grilled to perfection for a distinctive and flavorful delight.)

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Assorted Platter (20 pieces) 680.00

(A medley of marinated cottage cheese varieties, grilled to perfection for a flavorful and generous appetizer.)

STARTERS FROM CHINA TOWN

Veg. Manchurian (Dry/Gravy)

(Deep-fried vegetable balls tossed in a tangy and spicy sauce, served dry / or in a flavorful gravy.)

Veg. Lollypop

(Control of the latest all la

(Crispy, battered and fried vegetable bites on sticks, served with a zesty dip for a delightful appetizer.)

Crispy Corn 280.00

(Golden-fried corn kernels tossed in flavorful spices for a crunchy and irresistible snack.)

Corn Salt & Papper

(Crispy corn kernels seasoned with salt, pepper, and aromatic spices for a flavorful and zesty treat.)

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(GST applicable.)

300.00

300.00 Crispy Chilli Baby Corn (Golden-fried baby corn tossed in a spicy and tangy chilli sauce for a crunchy and flavorful appetizer.) Honey Chilli Potato (Crispy fried potato wedges coated in a sweet and spicy honey chilli glaze for a delightful and flavorful dish.) Sanghai Potato 270.00 (Stir-fried potato strips with a savory blend of spices, offering a flavorful and crunchy appetizer.) 270.00 Crispy Veg. (Assorted vegetables deep-fried to perfection, creating a crunchy and flavorful appetizer.) Crispy Veg. Salt & Papper 280.00 (Assorted vegetables delicately fried, seasoned with salt and pepper for a flavorful and crunchy delight.) Chana Chilli (Stir-fried chickpeas tossed in a spicy and tangy sauce, creating a flavorful and protein-packed dish.) Veg. Spring Roll 280.00 (Crispy rolls filled with a medley of sautéed vegetables, served with a zesty dipping sauce for a delightful appetizer.) Veg. Thai Roll 280.00 (Fresh vegetables and aromatic Thai flavors rolled in rice paper, offering a light and flavorful appetizer.) Cauliflower Spring Onion Hot Chilli (Stir-fried cauliflower and spring onions in a spicy chili sauce, creating a fiery and flavorful dish.) 380.00 Crispy Thai Cottage (Deep-fried cottage cheese bites with Thai-inspired spices, offering a crunchy and flavorful appetizer.) Spanish Thai Sauce (A fusion blend of Spanish and Thai flavors, creating a unique and versatile sauce for a variety of dishes.) Spinach Thai Roll (Fresh spinach leaves rolled with Thai-inspired fillings, offering a flavorful and healthy appetizer option.) Mushroom Salt & Pepper 300.00 (Stir-fried mushrooms seasoned with salt and pepper, delivering a simple yet flavorful dish.) Dragon Mushroom 300.00 (Crispy fried mushrooms coated in a tangy and spicy dragon sauce for a flavorful and appetizing dish.) Crispy Honey Chilli Mushroom 300.00 (Deep-fried mushrooms tossed in a sweet and spicy honey chilli glaze for a delectable and crunchy dish.) Chili Panner (Dry/Gravy) 350.00 (Choice of protein stir-fried in a spicy chili sauce for a flavorful dry dish or with a luscious gravy base.) Paneer Satau 400.00 (Grilled skewers of marinated paneer, served with a peanut sauce for a delightful and flavorful appetizer.) Paneer Salt & Pepper 360.00 (Stir-fried paneer cubes seasoned with salt and pepper for a simple yet flavorful dish.) 360.00 Paneer Mangolian (Stir-fried paneer in a savory Mongolian sauce, creating a flavorful and delicious dish.) Paneer Lemon Ginger 360.00 (Grilled paneer infused with zesty lemon and ginger, offering a refreshing and flavorful dish.)

Paneer Maxican Roll 360.00

(Spiced paneer rolled in a tortilla with Mexican-inspired flavors, creating a tasty fusion dish.)

Paneer Peri Peri 380.00

(Grilled paneer marinated in a spicy and tangy peri peri sauce for a fiery and flavorful dish.)

FROM INDIAN FARMS

Jeera Aloo	250.00
(Potatoes sautéed with cumin seeds and spices.)	
Aloo Methi / Matar	270.00
(Potatoes and fenugreek leaves cooked with aromatic spices. / Potatoes and peas si	mmered in a flavorful
spiced tomato-based gravy.)	
Aloo Do Pyaza/Masala	280.00
(Potatoes cooked with onions and spices in a rich, tangy tomato gravy./ Potatoes see	asoned with a blend of
aromatic spices.)	
Aloo Gobi	280.00
(Cauliflower and potatoes cooked with Indian spices.)	
Dum Aloo Punjabi	290.00
(Baby potatoes slow-cooked in a rich and flavorful tomato-based gravy.)	
Dum Aloo Kashmiri	290.00
(Baby potatoes cooked in a creamy yogurt–based gravy with Kashmiri spices.)	
Bhindi Varadi Masala	290.00
(Okra cooked with a special blend of spices from Varadi cuisine.)	
Bhindi Kurcuri	290.00
(Crispy fried okra seasoned with spices for a delightful crunch.)	
Bhindi Do Pyaza	290.00
(Okra cooked with double the onions and spices for a flavorful dish.)	
Bhindi Home Style	290.00
(Okra cooked in a simple and homely preparation with traditional spices.)	
Indori Sev Tomatar	270.00
(Spicy tomato curry topped with crispy sev, a specialty from Indore.)	
Malai Sev Tamatar	280.00
(Creamy tomato curry garnished with crunchy sev for a rich flavor.)	
Mix Veg	300.00
(Assorted vegetables cooked in a flavorful blend of spices and gravy.)	
Veg. Kadai Varadi Style	300.00
(Assorted vegetables cooked in a wok with Varadi-style spices.)	
Veg. Patiwala	350.00
(Mixed vegetables cooked in a flavorful and spiced gravy.)	
Veg. Lucknawi	300.00
(A rich and aromatic vegetable curry inspired by Lucknawi cuisine.)	
Sabz Miloni	30 0.00
(A medley of vegetables cooked with spinach, creating a nutritious and flavorful dish.)	

(GST applicable.)

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Lucknawi Tawa Masala	340.00
(An aromatic and spiced dish prepared on a griddle, Lucknawi style.) Navratan Korma	340.00
(A rich and flavorful vegetable curry with nine different ingredients, symbolizing "nav	320.00
Hydrabadi Veg.	<i>J20.00</i>
(A flavorful vegetable dish inspired by the culinary traditions of Hyderabad.)	320.00
Veg. Kolhapuri/Jalfrezi	
(Mixed vegetables cooked in a spicy and aromatic Kolhapuri masala. / Assorted ve aromatic spices in a vibrant and flavorful dish.)	8etables stir-iried with
Kofta Rani	340.00
(Royal dish featuring delectable koftas in a rich and indulgent gravy.)	3 10.00
Jafrani kofta	340.00
(Koftas in a flavorful and spicy gravy for a delightful dining experience.)	3 10.00
Nargisi Kofta	350.00
(paneer balls wrapped in a flavorful layer of spiced, creating a rich and indulgent dish	
Vanarasi Kofta	340.00
(A delightful kofta dish inspired by the flavors of Varanasi, featuring spiced dumpling	
Dil Khush Kofta	350.00
(A heartwarming dish with flavorful koftas, sure to bring joy to your taste buds.)	550.00
Saoji Kofta Curry	340.00
(A spicy and aromatic kofta curry inspired by the Saoji cuisine of Maharashtra.)	310.00
Veg. Maratha	340.00
(A vegetable dish infused with the bold and spicy flavors of Marathi cuisine.)	3 10.00
Veg. Varadi Handi	340.00
(A delightful medley of vegetables cooked in a traditional Varadi style, rich in flavors	
Mushroom masala	370.00
(Tender mushrooms cooked in a flavorful blend of spices for a delectable dish.)	310.00
Methi Matar Malai	340.00
(A creamy and flavorful dish featuring fenugreek leaves and peas in a luscious cashew	
Stuffed Dum Tamatar	300.00
(Tomatoes stuffed with a savory filling, slow-cooked for a flavorful and aromatic dish.)	
Stuffed Dum Mirch	300.00
(Spicy peppers filled with a savory stuffing, slow-cooked for a flavorful and aromatic e	
Lasuni Palak	3200.00
(Spinach cooked with a hint of garlic for a flavorful and aromatic side dish.)	3200.00
Methi Palak Papad	350.00
(Spinach and fenugreek leaves combined with papad for a unique and flavorful dish.)	330.00
Rajwadi Kaju Curry (white/Red/Yellow)	400.00
(A royal dish featuring cashews in a rich and flavorful curry.)	100.00
Kaju Masala	400.00
(A royal dish featuring cashews in a rich and flavorful curry.)	100.00
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(GST applicable.)

400.00 Kaju Paneer (A luxurious dish combining cashews and paneer in a rich and creamy curry.) 400.00 Panner Cheese Butter (A delectable combination of paneer and cheese in a rich and creamy buttery sauce.) 400.00 Panner Vanashtali Express (Chef Choice) (A succulent blend of paneer, inspired by authentic flavors, crafted to perfection for a culinary journey at its finest.) 400.00 Rajwadi Panner (A regal dish featuring paneer in a rich and aromatic gravy, fit for royal indulgence.) Paneer Tikka Masala 400.00 (Grilled paneer pieces in a creamy and flavorful masala sauce for a delicious and iconic dish.) 400.00 Saoji Panner Tikka Masala (Grilled paneer marinated in Saoji spices, immersed in a rich and flavorful masala sauce.) Paneer Butter Masala 400.00 (Succulent paneer cubes in a creamy tomato-based sauce with a touch of butter for a rich and indulgent experience.) 400.00 Paneer Varadi Style (Cubes of paneer prepared in the authentic and flavorful Varadi culinary style.) Paneer Matar/Kadhai/Handi 400.00 (A classic combination of paneer and peas in a flavorful and aromatic curry./ Cubes of paneer cooked in a spiced and aromatic kadhai masala for a delightful dish./ Creamy and flavorful paneer curry cooked in a traditional handi style.) 400.00 Paneer Kolapri (Cubes of paneer cooked in a spicy and aromatic Kolhapuri masala for a flavorful dish.) 400.00 Paneer Bhurji (Dry/Curry) (Scrambled paneer cooked with spices and herbs, served in a dry and flavorful form./ Scrambled paneer cooked in a spiced tomato-based curry for a delicious and comforting dish.) Paneer Hara Bhara 400.00 (Cubes of paneer cooked in a vibrant and flavorful green spinach-based masala for a nutritious and delightful dish.) 400.00 Paneer Kalezi Masala (A rich and flavorful dish featuring paneer and kaleji (liver) cooked in a masala gravy.) Paneer Pasanda 400.00 (Delicate paneer slices stuffed with a rich nut and spice mixture, served in a creamy and flavorful gravy.) 400.00 Sahi Paneer (Creamy and rich paneer curry with a royal blend of spices for an indulgent dining experience.) 400.00 Paneer Laziz (A delightful and flavorful paneer dish, capturing the essence of indulgence and taste.) Paneer Angara/Patiyala 400.00 (Smoky and spicy paneer dish cooked with a fiery blend of spices for a bold and flavorful experience. / A rich and flavorful paneer dish inspired by the vibran<mark>t culinary traditions of Patiala.)</mark>

BREADS FROM INDIAN OVEN

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Plain Tandoori Roti/Chapati	25.00
Butter Tandoori Roti/Chapati	30.00
Plain Naan/Kulcha/Lachha Paratha	60.00
Butter Naan/Kulcha/Lachha Paratha	80.00
Butter Missi Roti/Makke Roti	50.00
Butter Garlic Naan/Kulcha	120.00
Cheese Garlic naan	130.00
Assorted Bread Basket (5 Type of Bread)	300.00

CHOICE OF PARATHA

(Serve 2 Paratha with card & pickle)

Aloo Paratha	200.00
Panner/Onion Paratha	230.00
Cheese Onion Paratha	250.00
Mix Veg. Paratha	250.00

DAL

Dal fry	210.00

(Tempered lentils cooked to perfection with aromatic spices for a comforting and flavorful dish.)

Dal Tadka 220.00

(Tempered lentils with aromatic spices for a flavorful and comforting dish.)

Dal Methi/Palak 220.00

(Lentils cooked with fenugreek leaves for a nutritious and flavorful dish./ Lentils cooked with spinach for a wholesome and nutritious dish.)

Jeera Dal 210.00

(A simple and comforting lentil dish seasoned with cumin for a flavorful touch.)

Dal Kolhapuri 220.00

(Lentils cooked in a spicy and aromatic Kolhapuri masala for a flavorful twist.)

Dal Mughlai 230.00

(Creamy and aromatic lentils inspired by Mughlai cuisine, enriched with royal flavors.)

Dal Makhani 250.00

(Creamy black lentils and kidney beans slow-cooked in a rich and flavorful tomato-based gravy.)

Dal Peshawari 250.00

(Lentils cooked in the Peshawari style, featuring a blend of aromatic spices for a flavorful dish.)

RICE & PULAO

Steam Rice 170.00

(Simple, fluffy rice cooked through the steaming process, a perfect accompaniment to various dishes.)

Jeera Rice 190.00

(Fragrant basmati rice flavored with cumin seeds for a delicious and aromatic side dish.)

Onion Garlic Jeera Rice

240.00

(Fragrant basmati rice cooked with cumin seeds, onions, and garlic for a flavorful and aromatic accompaniment.)

Green Peas Pulao 250.00

(Fragrant basmati rice cooked with green peas and aromatic spices for a flavorful and vibrant dish.)

Veg Pulao 260.00

(Fragrant basmati rice cooked with assorted vegetables and aromatic spices for a delicious one-pot meal.)

Kashimiri Pulao 280.00

(Fragrant basmati rice cooked with a mix of dried fruits and nuts, lending a sweet and aromatic flavor.)

Veg Dum Biryani (With Raita & Papad)

300.00

(A flavorful and aromatic biryani featuring assorted vegetables slow-cooked with fragrant basmati rice.)

Hydrabadi Dum Biryani (With Raita & Papad)

325.00

(Fragrant basmati rice layered with marinated meat, cooked to perfection with aromatic spices for an iconic and flavorful dish.)

Butter Dal Khichdi 270.00

(A comforting one-pot dish with rice, lentils, and butter, seasoned with aromatic spices for a delicious and wholesome meal.)

Palak Khichdi 275.00

(A nutritious one–pot dish with rice, lentils, and spinach, seasoned with aromatic spices for a wholesome and flavorful meal.)

Mix Veg. Khichdi 275.00

(A wholesome one-pot dish with rice, lentils, and assorted vegetables, seasoned with aromatic spices for a flavorful and nutritious meal.)

Curd Rice 220.00

(Steamed rice mixed with yogurt, tempered with mustard seeds, curry leaves, and seasoned with spices for a refreshing and comforting dish.)

CHOICE OF RAITA/CARD

Mix Vegetable Raita

140.00

(A refreshing yogurt-based side dish with a medley of mixed vegetables and spices.)

Cucumber Tomato Raita

140.00

(A cool and refreshing yogurt-based side dish with diced cucumber, tomatoes, and a hint of spices.)

Mint Raita

(A refreshing yogurt-based side dish infused with fresh mint leaves for a cool and flavorful accompaniment.)

Pineapple Raita 180.00

(A sweet and tangy yogurt-based side dish with chunks of pineapple, adding a delightful twist to traditional raita.)

Boondi Raita 150.00

(A classic yogurt-based side dish with tiny fried gram flour pearls, seasoned with spices for a delightful crunch.)

Fruit Raita 200.00

(A refreshing yogurt-based side dish with a mix of diced fruits, offering a sweet and tangy twist to the traditional raita.)

Plain Curd 100.00

(Fresh and creamy yogurt, a versatile and classic accompaniment to complement various dishes.)

FROM CHINA TOWN (MAIN-COURSE)

NOODLES

Veg Hakka Noodle

280.00

(Stir-fried noodles with assorted vegetables, seasoned with Hakka spices for a flavorful and satisfying dish.)

Veg Schezwan Noodle

300.00

(Stir-fried noodles with a spicy and flavorful Schezwan sauce, mixed with assorted vegetables for a zesty dish.)

Veg. Thai Noodle

300.00

(Stir-fried noodles with a Thai-inspired medley of vegetables, offering a delightful blend of flavors.)

Burnt Garlic Noodle

300.0C

(Stir-fried noodles infused with the rich flavor of burnt garlic, creating a savory and aromatic dish.)

Pan Fried Noodle

39000

(Crispy and flavorful noodles cooked to perfection in a pan for a delightful and crunchy texture.)

Singapore Noodle

300.00

(Stir–fried vermicelli noodles with a mix of vegetables, eggs, and aromatic spices, offering a fusion of flavors inspired by Singaporean cuisine.)

Hong kong Noodle

300.00

(Stir-fried noodles with a delectable combination of meats, vegetables, and savory sauces, capturing the essence of Hong Kong cuisine.)

American Chopsuey

350.00

(A popular Indo–Chinese dish featuring crispy noodles topped with a savory and tangy mix of vegetables in a flavorful sauce.)

Chinese Chopsuey

350.00

(A stir-fried noodle dish with a colorful mix of vegetables and meats, typically served with a savory sauce for a delicious Chinese-inspired meal.)

RICE

Veg Fried Rice 250.00

(A flavorful dish with stir-fried rice, assorted vegetables, and aromatic spices, creating a delicious and satisfying vegetarian meal.)

Veg Schezwan Fried Rice

250.00

(A spicy and flavorful dish with stir-fried rice, assorted vegetables, and Schezwan sauce for a zesty twist.)

Tripple Schezwan Fried Rice

320.00

(A robust dish featuring stir-fried rice, assorted vegetables, and a triple dose of spicy Schezwan sauce for an extra flavorful experience.)

Pot Burnt Garlic Rice

320.00

(A fragrant and savory rice dish cooked in a pot with the rich flavor of burnt garlic, creating a delicious and aromatic meal.)

MAIN COURSE WITH SAUCE

Veg Balls Hot Garlic

270.00

(Delectable vegetable balls in a spicy and flavorful garlic sauce, creating a tasty and zesty dish.)

Baby Corn Spicy black bean

300.00

(Tender baby corn cooked in a flavorful and spicy black bean sauce, offering a delightful combination of textures and tastes.)

Mushroom Spicy black bean

300.00

(Mushrooms cooked in a flavorful and spicy black bean sauce, creating a savory and delicious dish.)

Paneer Spicy Black Bean

330.00

(Succulent paneer cubes cooked in a flavorful and spicy black bean sauce, delivering a delightful fusion of flavors.)

Please allow us minimum 20 to 25 minutes for food preparation after placing the order.

(GST applicable.)

SWEET & DESSERTS

Hot Gulab Jamun (2 pcs)	100.00
Hot Gulab Jamun With Ice Cream (1Pcs & 1 Scoop Ice Cream)	150.00
Fruit Custard	150.00
Classic Faluda	150.00
Classic Rabdi Roll & Faluda	180.00
Classic Gajar Ka Halwa	150.00
Moong Dal Halwa	150.00
Classic Hot Chocolate Brownie with Ice Cream	250.00
Fruit Salad with Ice Cream	200.00
Classic Rasmalai	150.00
One Flavour Scoop Ice Cream	80.00
Two Flavour Scoop Ice Cream	150.00
Three Flavour Scoop Ice Cream	220.00
(Vanilla, Butter Scotch, Strawberry, Mango, Chocolate)	

TERMS & CONDITION

- Taxes as applicable.
- Please allow us minimum 20 to 25 minutes for food preparation after placing the order.
- Kindly inform the order taker about any item that you are allergic to.
- Please inform the order taker about Jain option also.
- Order once placed will not be cancelled.