

Indian Food Accompaniments

Papad Dry	25
Papad Fry	25
Papad Masala (D/F)	40
Peanut Chaat	80
Chana Roast	80
Garlic Peanut Chaat	95
French Fries	110

Curd Preparation

Plain Curd	90
Choice of Raita - (Boondi, cucumber, mix, onion)	90
Pineapple Raita	100
Fruit Raita	120

Indian and Chinese Soup (Veg)

Tomato Soup (Flavored of whole garam masala & whole ginger garlic & finish with cream and butter)	120
Tomato Coriander Shorba (Flavored of whole garam masala & whole ginger garlic & finish with coriander leaves)	120
Cream of Soup (Tomato, Mushroom, cauliflower)	120
Manchow Soup (Flavored of chop ginger & garlic finish with vegetable)	120
Sweet Corn Soup (Fresh sweet corn and vegetable finish with salt and sugar)	120
Lemon Coriander Soup (Its clear soup mix of vegetable finish with lemon and coriander leaves)	120
Veg Clear Soup (Mix of vegetable flavored)	120
Hot N Sour (Julienne of vegetable finish with chilli sauce)	120

Indian and Chinese Soup (Non -veg)

Cream of Chicken	150
Sweet Corn Chicken	150
Hot & Sour Chicken	150
Chicken Manchow	150
Murgh Dhaniya Shorba	150

Cold Beverage

Mineral Water	35
Lassi (sweet / salt / mix)	80
Butter Milk (sweet / salt / mix)	120

Salad

Onion Salad	45
Green Salad	65
Punjabi Salad	65
Kachumbar Salad (with Dressing)	65
Kimchi Salad	65
Fruit Salad	110
Woldroff Salad	145

Sandwich (Veg)

Veg Sandwich	75
Veg Cheese Grilled	95
Chilli Cheese Grilled	115
Onion Cheese Chilli Grilled	115

Sandwich (Non-veg)

Egg Sandwich	125
Egg Cheese Chilli	125
Chicken Sandwich	145
Chicken Onion Cheese	145

Egg Dishes

Plain Omelette	65
Masala Omelette	75
Cheese Omelette	85
Boiled Egg	65
Egg Bhurji	115

Snacks

Veg Pakoda (Mix vegetable marinated with ground flour with masala and deep fried)	125
Kalali Pakoda (Chop onion, green chilli and coriander marinated with ground flour with masala and deep fried)	125
Cheese Canopy	175
Cheese Pakoda (Cube of cheese marinated with ground flour with masala and deep fried)	225
Paneer Pakoda (Cube of paneer marinated with ground flour with masala and deep fried)	225
Paneer Chatpata (Cube of paneer deep fried tosed with onion and capsicum and masala serve with tomato sauce)	225

Govt. taxes as a applicable

Chinese Starter (Veg)

Veg Manchurian (Small balls of mix of vegetable deep fried and served in gravy Sami gravy and dry)	190
Veg Kothe (Dise of mix vegetable deep fried and tossed in chilli garlic sauce)	190
Veg Crispy (Julion of vegetable coating of corn flour and deep fried)	190
Honey Chilli Potato (Dice of potato and deep fried tossed in honey chilli sauce)	190
Veg Lolipop	190
Veg Spring Roll (Julion of vegetable along with spices stuffed in roll)	190
Crispy Corn (Sweet corn coated in corn flour and deep fried and tossed in vegetable)	190
Veg. Cheese Ball (Mix vegetable and cheese make small ball and deep fried)	215
Mushroom Roll (Chopped mushroom and vegetable stuffed in roll)	235
Chilli Paneer (Dice of paneer, onion and capsicum tossed in spices and sauce)	235
Paneer Bell Pepper (Dice of paneer, red yellow bell pepper and onion tossed in spices and sauce)	255
Corn Turkish Roll	255

Fish Hariyali (Dice of fish in green marination flavored of mint and coriander)	335
Fish Ajwaini (Dice of fish in a red marination and flavored of ajwain)	335
Sunhari Fish Tikka	335
Fish Tikka (Fish chunks marinated in spices and cooked in tandoor)	335
Fish Amritsari (Dice of fish in ground flour and flavored of ajwain and deep fried)	335
Mutton Galouti Kebab (Fine mins of mutton with spices and shallow fry)	350
Shahi Tangri (Legs of chicken in white marination flavored of cardamom powder)	375
Tangri Kebab (Legs of chicken in red marination cooked in tandoor)	375
Kasundi Chicken (Boneless chicken in mustered peas and hung curd)	375
Tandoori Chicken (Half / Full) (Whole chicken in red marination cooked in tandoor)	190/370
Diet Chicken (Boneless chicken in marinated with cream and spices cooked in tandoor)	390
Chicken Lebanese (Boneless chicken in a yellow marination finish with Lebanese chesses sauce)	450
Non-veg Kebab Platter (Variety of nonveg kebabs in one platter)	550

Multani Mushroom (Stuffed mushroom sole colour marination)	245
Makka Malai Seekh Kebab (Made by corn paneer cheese and khoa)	255
Veg. Sikkim Kebab (Mix vegetable cheese and capsicum cooked in tandoor with skewer)	260
Cheese Chilli Onion Seekh Kebab (Cheese chilli onion cooked in tandoor with skewer)	265
Veg Kebab Platter (Variety of veg kebabs in one platter)	350

Starter Tandoor (Non-veg)

Multani Chicken (Chicken marination in sole colour cooked in tandoor)	300
Chicken Tikka	300
Chicken Pahadi Tikka	300
Murg Malai Tikka	300
Chicken Nawabi (Boneless chicken in a yellow marination and mild flavored)	300
Chicken Hariyali (Boneless chicken in a green marination flavored of roasted coriander and mint)	300
Chicken Sikandri	300
Nihari Chicken (Boneless chicken in a yellow marination flavored of nutmeg & cooked in tandoor)	300
Chicken Pankhi Kebab (Wings of chicken in a red marination cooked in tandoor)	335
Murg Angara (Chunks of chicken marinated in traditional Awadhi spices, cooked in tandoor)	335

Starter (Tandoor Veg)

Hara Bhara Kebab (Kebab made from spinach, peas, potatoes & deep fried, served with green chutney)	175
Dahi Ke Kebab (Mixture of hung curd and chopped onion and deep fry)	200
Veg Seek Kebab (Mix vegetable along with spices cooked in tandoor)	200
Tandoori Salad (Mix vegetable in red marination cooked in tandoor)	200
Crispy Corn Kebab (Mix vegetable and cottage cheese make kebab and coat with corn flakes)	225
Sikandri Paneer Tikka (Paneer marinated in green marination flavored of hung curd and cashew nut)	225
Paneer Achari Tikka (Cottage cheese marinated with hung curd and flavored of achar)	225
Paneer Pudina Tikka (Cottage cheese marinated with hung curd flavored of mint)	225
Paneer Til Tikka (Cottage cheese marinated with hung curd cream sesame seeds)	225
Paneer Peshawari Tikka (Cottage cheese marinated with yellow marination and brown onion)	225
Lassuni Paneer Tikka (Cottage cheese marinated with light yellow marination chopped garlic flavored)	225
Mushroom Tikka (Fresh mushroom marinated with cream & hot spices cooked in tandoor)	225
Makhmali Paneer Tikka (Cottage cheese stuffed with cheese sauce cooked in tandoor)	235
Dingri Mushroom (Stuffed mushroom marinated in red marination cooked in tandoor)	235
Kandhari Mushroom (Stuffed mushroom in white marination finish with sauce)	245