### Salads

(VEGETARIAN)

ONION SALAD	70/-
FRESH GREEN SALAD (Sliced)	80/-
PUNJABI GREEN SALAD (Jardiniere cut)	100/-
KACHUMBER SALAD	85/-
PANEER KACHUMBER SALAD	110/-
CABBAGE PINEAPPLE SALAD	110/-
CORN & PINEAPPLE SALAD	110/-
SPROUTED SALAD	110/-
FRESH FRUIT SALAD	160/-
TOSSED VEGETABLE SALAD	110/-
TOSSED IDLI SALAD	110/-
CREAM CUCUMBER	110/-
CROWN TONGUE TWISTER (Pineopple & Cottage Cheese with chef special dres	145/- sing)
IRON SALAD (Cubes of Pineapple, Cottage Cheese, Tomatoes, Cutossed in vinaigrette & served on bed of spinoch)	160/-
RUSSIAN SALAD (Dices of Vegetable in Veg Mayonnaise Sauce)	215/-



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	HAWAII CHICKEN SALAD (Chicken with Mayonnaise sauce topped with Pineapple)	260/-
	SHREDDED CHICKEN SALAD (Shredded Chicken with Julienne of Vegetables to	260/- ossed in
	Vinoigrette souce)	
,	DEVILED EGG SALAD (Halves of boiled Eggs filled with spicy filling - served cold with Red Chilly Spiced Tomotoes)	195/-
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,	CHILLY SCRAMBLED EGG SALAD	195/-
	(Scrambled Eggs tossed with chops of Onion,	
	Tomato, Green Chilly)	

1	CURRIED EGG SALAD	195/
	(Boiled Egg, Apple & Potato cubes in Curd &	Mayonnoise,
	spiced with Green Chillies & Curry Powder)	

EGG & CUCUMBER SALAD BITES	195/-
(Canapes made on bed of Cucumber	
tonned with marked from & Charries in C	MARCA

topped with mashed Egg & Cherries in Cheese & Mayonnaise spiced with Chilly flakes & Oregono)

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### Oriental Gravy



(VEGETARIAN)

PANEER MANCHURIAN
(Dices of Cottage Cheese dipped in Soya Garlic sauce)

PANEER HOT GARLIC

(Dices of Cottage Cheese dipped in hot Soya Garlic sauce)

PANEER CELERY

(Cottage Cheese deep-fried dipped in Tomato based sweet & sour souce)

280/-

PANEER IN BLACK PEPPER SAUCE 280/-

(Dices of Cottage Cheese dipped in Black pepper sauce)

BABY CORN MUSHROOM MANCHURIAN 290/(Batter Fried Baby Corn and Mushroom tossed in Soya Garlic sauce)

VEGETABLE MANCHURIAN 250/(Vegetable balls tossed in Soya Garlic sauce)

VEGETABLE HONG KONG

(Assorted Vegetables with dry Red Chilly and Nuts in hot Bean sauce)

250/-

VEGETABLE CELERY 250/-

(Vegetable dumplings dipped in Tomato based Sweet & Sour sauce)

VEGETABLE MANDARIN 250/-

(Veg dumplings in sweet Soya Vegetable sauce)

VEGETABLE CHOW-CHOW 250/(Dices of Vegetables in white sauce)

VEGETABLE SWEET 'N' SOUR 250/-

(Assorted Vegetables batter fried and tossed in a Sweet 'n' Sour sauce)

VEGETABLE BALLS IN HOT GARLIC SAUCE 250/-

(Vegetable balls in a Red Chilly & Garlic sauce)

VEGETABLE BALLS IN GREEN CHILLY SAUCE 250/-

(Vegetable balls in a Green Chilly & Garlic sauce)

VEG THAI CURRY 300/-

RED CURRY / GREEN CURRY / YELLOW CURRY

(Exotic Vegetables with Cottage cheese in coconut based Thai Curry of your choice)

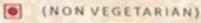
1001. Cgg-less Preparation







# Oriental Snacks



CP'S CHICKEN LOLLYPOP	370/-
(Chicken Drumsticks tossed with Garlic Tomato	sauce)
DRUMS OF HEAVEN	360/-

(Juicy Chicken drumstick tossed with crispy Noodles and Vegetables)

ORANGE CHILLY CHICKEN
(Chilly Chicken with a delicious twist of Orange)

350/-

THAI STICKY CHICKEN WINGS

(Chicken Wings cooked in marination of Ginger, Garlic and Sweet Saya sauce with Chilly flakes and Honey)

CHILLY CHICKEN WINGS - WITH BONE
(Wings of Chicken - Served Chilly Style)

350/-

CRUMB FRIED CHICKEN WINGS - WITH BONE 350/-

CHILLY CHICKEN 350/-

(Boneless Chicken skewered in satay sticks then cooked with special marination)

350/-

CHILLY STIR FRIED CHICKEN

(Diced Chicken tossed with Onions, Chilly & Bellpeppers.

Spiced with Chilly Flakes)

LEMON SAUTE CHICKEN

(Boneless Chicken sauteed with tangy Lemon sauce)

CHICKEN 65 350/(Dices of Chicken batter fried & tossed in spicy

(Dices of Chicken batter fried & tossed in spicy Garlic sauce with Curry Leaves)

(Crisp fried Chicken in Sweet & Spicy Soya sauce with Peanuts and Sesame Seeds)

PANKO CRUMB FRIED CHICKEN 360/-

FRIED WONTON CHICKEN 340/-

(Chicken pieces packed in a golden fried Wonton served with hot Garlic sauce)

✓ SPRING ROLL CHICKEN

(Shredded Chicken and spring Vegetables rolled in a Pancoke and deep-fried)

340/-

ORANGE CHILLY FISH

(Chilly Fish with a delicious twist of Orange)

380/-

CHILLY STIR FRIED FISH (Diced Fish tossed with Onions, Chilly & Bellpeppers. Spiced with Chilly Flakes)

FISH CHILLY 380/-

FISH 65
(Dices of Fish batter fried & tossed in spicy Garlic

(Dices of Fish batter fried & tossed in spicy Garlie sauce with Curry Leaves)

FISH SATAY
(Strips of Fish skewered in satay sticks then cooked with special marination)

380/-

FISH GRILLED 390/(Fillet of Fish grilled and served with Butter Lemon sauce)

SCHEZWAN FISH FRY 380/-

CHILLY EGG 260/-

ORANGE CHILLY EGG 260/-

EGG 65 260/-

CHILLY STIR FRY EGG 260/-

## Oriental Snacks

Total I	257	w.	m.	-	W.A	100	O'A	ACT
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			~	~	0.50	200	mo	

è	CHILLY BABY CORN	280/-
	PANEER CAMBLING (Mashed potato sandwiched in slice of Cottage Cheese topped with Soy Garlic sauce)	360/-
	ORANGE CHILLY PANEER (Chilly Paneer with a delicious twist of Orange)	270/-
	THAI STICKY COTTAGE CHEESE (Cattage cheese cooked in marination of Ginger, Gas Sweet Saya sauce with Chilly flakes and Honey)	270/- lic and
ŕ	CHILLY PANEER	280/-
,	PANEER 65 (Dices of Cottage Cheese batter fried & tossed in spicy Garlic sauce with Curry Leaves)	270/-
	PANEER SATAY (Cottage Cheese skewered in satay sticks then cooked with special marination)	270/-
,	SCHEZWAN BABY CORN (Baby Corn marinated and deep fried then tossed with Schezwan sauce)	270/-
	VEG LOLLYPOP (Vegetable Drumsticks, with Garlic Tomato sauce poured over)	250/-
	VEG KOTHE (Crisp fried Vegetables tossed in sweet Tomato Garlic sauce)	250/-



	CRISPY FRIED BABYCORN	270/-
	GOLDEN FRIED VEGETABLE WONTON (Chopped Vegetables stuffed in golden fried Wonton served with hot Garlic sauce)	250/-
j	SPRING ROLL VEG	250/-
	GOLD COIN (Roundels of Bread deep fried with spicy Potato fill)	250/- ng)
	CHINESE BREAD STICK (Sticks of Bread with Potato and Vegetable filling)	250/-
	CRISPY CHICK PEAS (CHANA)	250/-
	CRISPY GREEN PEAS	250/-
	CRISPY CORNS	250/-
	STIR FRIED CRISPY CORNS (Onion, Green chilly & Garlic tossed Crispy Corns)	270/-
j	CHILLY CORN	270/-
i	CHILLY MUSHROOM	250/-
,	CHILLY POTATO	230/-
	HONEY CHILLY POTATO	230/-
	POTATO 65 (Dices of Potatoes batter fried & tossed in spicy -Garlic sauce with Curry Leaves)	230/-
•	CHILLY STIR FRIED FRENCH FRIES (French fries tossed with Onlons, Chilly & Bellpeppe Spiced with Chilly Flakes)	230/-
	FRENCH FRIES KOTHE	230/-
j	CHILLY STIR FRIED IDLI	240/-
	SPIDER ROLL (Vea Dumplings with Wrap of crispy Noodles)	250/-
	A VEGET A DEPOSITION OF A VEGET AND A VEGE	

CAULIFLOWER OF YOUR CHOICE

(Manchurian / Chilly / 65)

1001. Cgg-less Preparation

CONTRACTOR TAVES AS APPLICABLE

260/-

# Soup & Shorba

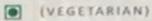
	(VEGETARIAN)
TOM YUM VEG SOUP (Spicy & Sour Soup flavored with Lemon Chilly with Selective Vegetables)	170/- Grass, Lime and
TOM KHA VEG SOUP (Thai herbed flavored Coconut soup with Vegetables)	170/-
LEMON CORIANDER SHORBA (Indian Style shorba made with Lemon ju clear stock, chops of Veggies and Corian	
TOMATO SHORBA (Authentic Indian spiced Tomato base th	130/- nin soup)
KUMBH PUDINA SHORBA (Mushroom & Mint base thin spiced sou	130/-
CREAM OF TOMATO (Tomato soup served with Croutons and	130/-
LEMON CORIANDER SOUP (Coriander based tangy soup with Squee cubes of Veggies and Cottage Cheese)	140/- eze of Lemon, small
SWEET CORN SOUP (Thick soup with sweet Corns and chops	140/- of Vegetables)
HOT 'N' SOUR SOUP (A dark, spicy & thick soup with julienne Vegetables and Mushrooms)	140/-
MANCHOW SOUP (Thick soup with combination of chops of Vegetables & Mushrooms)	140/- of Pasta,

CLEAR VEGETABLE SOUP (Julienne of Vegetables in clarified Vegetable stock)	140/-
TALUMEIN VEGETABLE SOUP (Semi thick Noodle soup with shredded Vegetables)	160/-
WONTON SOUP (Veggies stuffed in Wonton with julienne of Mix Vegetables simmered in stock)	160/-
PORTUGUESE SOUP  (Fresh Tomato soup flavored with Garlic Capsicum and Garnished with puffed Rice)	140/-
MULLIGATAWNY SOUP  (International soup with Indian origin, richly flavour Yellow dal soup, spiced with curry powder. Perfect f day, serve with a dollop of tangy sour cream)	140/- red for a cold
VEGETABLE RAMEN SOUP (Vegetable Broth with variety of Veggles, Herbs, Cottage Cheese & Noodles)	170/-
MORE VARIETY IN CREAM SOUP CREAM OF GREEN PEAS CREAM OF MINT CREAM OF MUSHROOM	130/-



## Indian & Mughlai Snacks

**SOOLE KA GULDASTA** 



260/-

250/-

250/-

	(Platter with 4 different flavors Pudina, Malai, Onion, Amritsari) 3 pcs. each.	
,	IDLI KA GULDASTA (Platter with 4 different flavors Pudina, Malai, Onion, Amritsari) 3 pcs. each.	260/-
	IDLI FRY WITH COCONUT CHUTNEY	240/-
	PANEER KULFI KEBAB (Cottage Cheese roasted in tandoor with marination of Cream, Cheese, & Chilly flakes)	290/-
	PINEAPPLE TIKKA (Chunks of Pineapple barbequed in clay oven with delightful marination)	250/-
,	MUSHROOM TIKKA	280/-
,	CHEESE CHILLY ONION KEBAB (A delicate combination of Cheese, Onion & Green C	280/- hilly)
,	TANDOORI IDLI (Barbequed Idli in Tandoor with Red & Yellow marine	240/- ation)
	TANDOORI ALOO	240/-
	CORN SEEKH KEBAB  (American Corn with fresh Vegetables & Cottage Cheese minced together & skewered in tandoor)	240/-
	CORN MALAI SEEKH KEBAB (Moshed Corns with selective Vegetables, Cottage Cheese & Cream mixed together & skewered in tand	240/- loor)
	SHAKAHARI SEEKH KEBAB	250/-



,	AMRITSARI TIKKI (Spicy tikki made with veggles and roasted lentil)	240/-
,	SEV KI TIKKI  (Malwi delight - Ratlami sev crumbled with mashed potatoes and ginger with selective spices. Then rolled and roasted on Towa)	240/-
	BHINDI RAJASTHANI (Rajasthani style batter fried juliennes of Lady Finge	230/-
,	ASSORTED VEGETABLE PAKODA	200/-
	PANEER KA PAKODA	260/-
	LACCHA PYAZ KA PAKODA	200/-

	OHIOH HINGTANODA	2007
j	KALALI PAKODA	200/
,	MIRCHI KA PAKODA	200)
	GOBHI KA PAKODA	200,

ONION RING PAKODA

ALOO KA PAKODA

ALOU IN TANOUN	200)
CAADULTUAD DAL	2401

(Thick tuor dol with	chopped	Onion,	Green	Chillies,	8
Lemon - served as a	snack)				

GAADHI	MAKHANI DAL	240/-
(Thick Dal	Makhani with chopped Onion, Green (	Chillies, &
Tempo - Ki	enved as a snack!	

ARA	BHARA	KERAR	210/-
MANA	DUNUA	VEDWD	210/-

**SUBZ SOOLA KEBAB** 

skewered in tandoor)

HARE MUTTER KE SEEKH KEBAB

for binding, then skewered in tandoor)

(Mince of green peas mixed with spices & Potato

(Vegetable balls coated with chat-pata marination

# Soup & Shorba



(NON VEGETARIAN)

#### TOM YUM CHICKEN / FISH SOUP 200/-(Spicy & Sour Chicken "or" Fish Soup flavored with Lemon Grass, Lime and Chilly with selective Vegetables)

#### TOM KHA CHICKEN / FISH SOUP 200/-(Thai herbed flavored Coconut soup with Chicken "or" Fish & Selective Vegetables)

(Clear Onion soup with Egg yolk and Cheese toast)	1/0/-
CREAM OF CHICKEN SOUP	170/-

EDENICH ONION SOLID

SWEET CORN CHICKEN SOUP	170/-

HOT 'N' SOUR CHICKEN SOUP	170/-
(A dark, spicy & thick soup with julienne of	
Vegetables, Mushrooms, drops of Egg & Chicken)	

MANCHOW CHICKEN SOUP	170/-
(Thick soup with combination of chops of Pasta,	

CHICKEN CLEAR SOUP	170/-

MURG ADRAKI SHORBA			
(Thin soup with Shreds of chicken and Ginger with Hot Indian Spices)			

MUTTON GOLI SHORBA			
(Authentic Indian soup with dumplings of mince	170/-		
Lamb Meat and hat Indian spices			

WONTON CHICKEN SOUP	200/-
(Chicken stuffed Wonton simmered in stock with	Vegaies)

CHICKEN TALUMEIN SOUP	200/-
(Semi thick Noodle soup with shredded Chicken and drops of Egg)	

LUNG-FUNG CHICKEN SOUP	200/-
(Clear Chicken soup, finished with whipped	Faa white)

CHICKEN RAMEN SOUP	220/
(Big portion of Chicken Broth with Egg, Herbs, Chicken & Noodles)	220)



# Indian & Mughlai Snacks

ò	SHAKAHARI KEBAB PLATTER	495/-
	(Variety of kehalis served in one platter	

(VEGETARIAN)

270/-

280/-

PANEER GULDASTA 290/-(Paneer Tikka + Paneer Malai Tikka + Paneer

with Mint sauce)

Amritsari Tikka + Paneer Pudina Tikka - 2 Pcs each)

270/-PANEER LAHSUNI TIKKA

**PANEER KA TIKKA** 270/-

270/-PANEER CHUTNEY TIKKA

270/-PANEER AMRITSARI

(Fresh Cottage Cheese marinated with spicy batter and charcoaled)

PANEER MALAI TIKKA

RESHMI PANEER (Stuffed Cottage Cheese enveloped in Cream, then oven cooked to perfection with Cheese)

# Oriental Rice & Noodle Bowl

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(VEGETARIAN)

1001. Cgg-less Preparation

VEG. FRIED RICE 240/(Fried Rice tossed with Vegetable and Soya sauce)

SCHEZWAN FRIED RICE 240/-

(Fried Rice tossed in Schezwan sauce)

TOMATO AND MUSHROOM FRIED RICE 250/-

(Fried Rice tossed with slices of Tomato and Mushrooms)

PEKING FRIED RICE 240/(Fried Rice tossed with chops of Noodles)

SCHEZWAN NOODLES 240/-

(Soft fried spicy Noodles with juliennes of Vegetables)

VEGETABLE CHOPSUEY 240/-

(Shredded Vegetables in Sweet 'n' Sour sauce, served with crispy Noodles)

VEG HAKKA NOODLES 240/-

(Noodles tossed with Juliennes of Vegetables and Soya sauce in Hakka style)

PAD THAI VEG NOODLES 320/-

(Flat Noodles with Veggies, Sprouts, Peanuts and Lemon)

TRIPLE SCHEZWAN FRIED RICE 320/(fried Rice, Noodles and Veg balls in Schezwan sauce)

AMERICAN CORN VEGETABLE FRIED RICE 260/-

BURNT GARLIC VEGETABLE FRIED RICE 250/-

250)

CRISPY FRIED NOODLES 230/-



0

(NON VEGETARIAN)

FRIED RICE CHICKEN
(Chops of Chicken & Scrambled Egg, tossed with

NON-VEG. MIX FRIED RICE 350/-

(Fried Rice tossed with Chicken, Lamb, and Fish with Soya sauce)

Rice & Chinese seasoning)

CHICKEN CHOPSUEY 320/-

(Shredded Chicken and Vegetables cooked in a Sweet 'n' Sour sauce served with crispy Noodles, topped with an Egg, sunny side up)

AMERICAN CHOPSUEY 350/-

(Shredded Chicken, Fish, Lamb, and Vegetables cooked in a Sweet 'n' Sour sauce served with crispy Noodles, topped with an Egg, sunny side up)

CHICKEN HAKKA NOODLES
(Noodles tossed with julienne of Vegetables,

Chicken pieces and Soya sauce in Hakka style)

PAD THAI CHICKEN NOODLES

(Flat Noodles with Chicken chunks, Veggies, Sprouts,

Peanuts and Lemon)

CHICKEN TRIPLE SCHEZWAN FRIED RICE 380/-

(Fried Rice, Noodles and Chicken chunks in Schezwan sauce)

EGG FRIED RICE / HAKKA NOODLES (Crispy fired Noodles with Chicken Hot Bean sauce)

Medium Spicy



# Oriental Gravy

#### (NON VEGETARIAN)

,	SAUTÉ CHICKEN HONG KONG	350/-		FISH WITH GINGER CORIANDER	400/-
	(Assorted Vegetables & Chicken with dry Red Chilly and Nuts in Hot Bean sauce)	330,		(Sliced Fish cooked with Ginger Coriander sauce)	
	and the second section of the section of		1	FISH IN GREEN SAUCE	400/-
U	DICED CHICKEN IN HOT GARLIC SAUCE	350/-		(Sliced Fish cooked with Spinach, Spring Onion and	
	(Chicken chunks cooked in a hot and Garlic sauce)			Green Chilly sauce)	
	GINGER CHICKEN	350/-		SWEET 'N' SOUR FISH	400/-
	(Slices of Chicken in Ginger souce)			(Fish rolled in Sweet 'n' Sour sauce)	
	SWEET 'N' SOUR CHICKEN	350/-		FISH IN BROWN SAUCE	400/-
	(Chicken chunks cooked in a Sweet 'n' Sour sauce with Pineapple)	388		(Boiled Fish with Baby Corn and Mushrooms in chef's special Brown Sauce )	
	CHICKEN MANCHURIAN	350/-	u	EGG IN HOT GARLIC SAUCE	250/-
	(Chicken pieces batter fried and then tossed in Saya Garlic sauce)			EGG MANCHURIAN	250/-
w	MUTTON BALLS IN HOT GARLIC SAUCE	400/-	1	CHICKEN THAI CURRY	370/-
	(Meat Balls cooked in hot Garlic sauce)			RED CURRY / GREEN CURRY / YELLOW CURRY	
				(Chicken with Exotic Vegetables in coconut based To of your choice)	hoi Curry



FISH THAI CURRY

RED CURRY / GREEN CURRY / YELLOW CURRY

(Fish with Exotic Vegetables in coconut based Thai Curry of your choice)