



SOUP

■	Khow Suey A classical coconut flavored burmese soup	275
■	Tomato-De-Basilica Roast tomato cooked with basil to a creamy stew	245
■	Roasted Broccoli & Almond Soup Broccoli & almond cooked together to a creamy puree soup	245
■	Hot N Sour/Sweet Corn/Lemon Coriander/Manchow All-time favorite classic soup	245
■	Minestrone Vegetables and elbow pasta are simmered in a rich tomato broth and scented with thyme and fresh herbs.	245
■	Thukpa A nepalese broth with asian vegetable, noodles and dimsum simmer with fresh herbs and spices	245
▲	Chicken Shorba Indian style chicken broth made from scratch made with aromatic spices	275
▲	Khow Suey A classical coconut flavored burmese soup with chicken	275
▲	Spicy Noodle Broth A light & flavourful chicken noodle soup with asian flavors & a little bit of spices	275
▲	Hot n Sour/Sweet Corn/Lemon Coriander/Manchow All-time favorite classic soup (chicken)	275
▲	Singaporian Laksa Shrimp, fish and tender chicken with fragrent coconut soup and rice noodles	295

INDIAN STARTERS

■	Choice of Paneer Tikka (Peshawari/kasturi/pudina/kali mirch) Signature exotic tikkas in a variety of marinades made with indian cottage cheese	375
■	Dahi Ke Kebab/Subz Stick Kebab A delightful mughlai preparation made with hung curd/ mixed vegetable sticks with chef's special spices, deep-fried	365
■	Punjabi Kurkure Deep-fried vegetables and paneer with spices	365

■ Vegetarian ▲ Non Vegetarian

All the prices in INR | Taxes applicable | We levy a 5% service charge
In case of any allergies, kindly inform our associate while placing the order

■	Tandoori Malai Broccoli Broccoli marinated in hung curd, cheese paste, and flavored with chef's special spices	365
■	Peshawari Mushroom/Tandoori Stuffed Mushroom Mushrooms marinated in indian herbs and spices, cooked in a clay oven	375
■	Aloo Nazakat Potatoes stuffed with dry fruits and anardana, finished in a clay oven	375
■	Amritsari Soya Chap Marinated fresh soya chaap in indian spices & herbs butter basted in tandoor to perfection	375
■	Veg Kebab Platter Combination of chef's special vegetarian starters	675
▲	Gilafi Seekh Kebab Mutton minced with spices, cooked in a clay oven	495
▲	Choice of Chicken Tikka (Peshawari/kasturi/pudina/kali mirch) Signature exotic chicken tikkas in choice of different marination, cooked in clay tandoor	445
▲	Choice of Fish Tikka (Pahadi/lahsooni/lal mirch) Signature exotic fish tikkas in choice of different marination, cooked in clay tandoor	445
▲	Sarson Tawa Machhi Fish marinated in musterd, garlic with indian spices cooked on tawa.	445
▲	Bhatti Da Murgh (half/full) A royal delicacy from punjab, whole chicken marinated and flavored with Aromatic spices, cooked in a clay tandoor	445/725
▲	Jhinga Baluchi Prawns marinated in chefs special spices and finished in clay oven	695
▲	Punjabi Surkh Laal Tangdi/Afgani Tangdi Chicken drumsticks marinated in spicy red and white punjabi spices and finished in a clay tandoor	465
▲	Non Veg Platter Combination of chef's special non-vegetarian starters	845

MEDITERRANEAN STARTERS

■	Filowrap with Bellpepper and Cheese Deep-fried filo wrap served with saffron aioli	395
■	Paneer Shashlik Soft and creamy marinated paneer with capsicum, tomatoes and onions skewers to perfection.	425
■	Mexican Quesadilla Mexican dish consisting of a tortilla that is filled with cheese, spices, and other fillings, cooked on a griddle.	395

■ Vegetarian ▲ Non Vegetarian

All the prices in INR | Taxes applicable | We levy a 5% service charge
In case of any allergies, kindly inform our associate while placing the order

■	Cheese Overloaded Nachos Tortilla chips, beans, veggies, lots of cheese, salsa & creamy cheese sauce	325
■	Tomato & Feta Cheese Bruchetta Bruchetta made with cubes of tomato, olive, fresh basil leaves, feta cheese, a drizzle of olive oil & balsamic reduction.	325
■	Cheese Chilli Cigar Finger shape cheese roll with italian spice	415
■	Pommes Cheese Croquettes Potatoes mixed with corn, basil & cheese served with paprika aioli	415
■	Crumb-Fried Mushroom Deep-fried mushroom stuffed with spinach & cheese	395
▲	Chicken Shashlik Chicken shashlik is a delicious dish, made with chicken, bellpeppers, onions, tomatoes, marinated in a spicy peprika sauce	465
▲	Classic Fish & Chips Simple fish and chips made with fillets and twice-fried fries. Tastes great with lemon & tartar sauce.	465
▲	Peri Peri Crumb Fried Chicken A spicy deep fried chicken preperation	495
▲	Grilled Fish with Basil Butter Marinated basa fish grilled and served with basil butter sauce	495
▲	Prawns Salt & Pepper Salt and pepper prawns recipe made with crispy king prawns, vegetables, salt, black pepper, and chinese five spice	695
▲	Chicken Espetada Succulent morsels of chicken marinated in portuguese spices with paprika aioli	495
▲	Chicken Shawarma Shawarma made of spit-roasted layers of chicken that are sliced and wrapped	425
▲	Pan Seared Lamb Steak with Rosemary Jus Fresh lamb minced steak marinated with olive oil, garlic, spices, rosemary jus, mash potato & saute veggies.	545

ORIENTAL STARTERS

■	Paneer in Choice of Sauce – (Chilli/schezwan/hot garlic) Marinated cottage cheese deep-fried & wok-tossed in sauce	395
■	Bao in Choice of Fillings (Chilli paneer/paneer khuchan) Choice of paneer stuff in bao serve with tomato basil & schezwan mayo	395
■	Crispy Corn American corn crispy fried and tossed with spring onions & green chilli	295

■ Vegetarian ▲ Non Vegetarian

All the prices in INR | Taxes applicable | We levy a 5% service charge
In case of any allergies, kindly inform our associate while placing the order

	Shanghai Roll Minced vegetable wrapped in rice sheet & deep-fried and served with hot garlic sauce	375
	Crispy Honey Chilli Lotus Stem It has a crisp and crunchy texture and a slightly sweet flavor	375
	Crispy Fried Water Chestnut in Choice of Sauce - (hot garlic/chilly bean/chilly plum) Crispy fried water chestnut wok toss with choice of sauce	375
	Mushroom Salt & Pepper Dusting fry fresh mushroom wok toss with salt & pepper	395
	Crispy Fried Vegetable in Choice of Sauce- (Kothe style/kunjinaro/hunan spicy/chilly plum) Wok toss crispy fried exotic vegetable with chef's special sauce	375
	Honey Chilli Potato	375
	Chicken Lollypop A spiced, marinated chicken drumstick, deep-fried and tossed with sauce	425
	Pan-Fried Fish (Golden ginger/chilli/kunjinado sauce/five spicy sauce) Sliced fish wok-fried tossed with bellpeppers tossed in sauce	425
	Crispy/Soft Prawns in Choice of Sauce - (Mangolian/butter garlic) Prawns marinated in chef's special spices, deep-fried & tossed in sauce	695
	Chicken in Choice of Sauce - (Chilly/hunan/schezwan/cilantro sauce) Marinated chicken cubes in asian spices & tossed in sauce	425
	Classic Mongolian Chicken Butter and Black Pepper Stir-fried chicken in a spicy black pepper sauce with fresh chillies & coriander	425
	Bao in Choice of Filling (Chilli chicken/Chicken khurchan) Choice of chicken preperation stuff in bao serve with tomato basil & schezwan mayo	475
	Chicken Spring Roll A delicious fusion of seasoned chicken and crunchy vegetables wrapped in a thin, golden crust	475
	Crispy Congee Lamb This congee crispy lamb is chinese dish serves as a starter which is made with fried shredded lamb pieces	575

 **Vegetarian**  **Non Vegetarian**

All the prices in INR | Taxes applicable | We levy a 5% service charge
In case of any allergies, kindly inform our associate while placing the order

SALAD

<div> <div></div> </div> Greek Salad A traditional greek salad consists of sliced cucumbers, tomatoes, green bell pepper, red onion, olives, and feta cheese	295
<div> <div></div> </div> Mediterranean Grilled Vegetables & Cous-Cous Salad Exotic vegetables tossed with cous-cous in honey lemon dressing	295
<div> <div></div> </div> Palak Patta Chat Deep fried spinach flakes, toss with diced potato, chop onion, drizzle sweet curd, mint chutney. Fresh anar dana and masala.	225
<div> <div></div> </div> Ceaser Salad Lettuce tossed in our signature ceasers dressing combination to go with	295
<div> <div></div> </div> Peanut Chaat/Masala/Garlic Peanut	225
<div> <div></div> </div> Chicken Tikka & Roasted Bell Pepper Salad An exotic salad combination of charcoal chicken & roasted bell pepper	345
<div> <div></div> </div> Greek Chicken Salad Roasted chicken, bellpepper,onion,tomato, cucumber & feta cheese with lemon dressing	345
<div> <div></div> </div> Caesar World Lettuce tossed in our signature caesar dressing combination to go with chicken pieces	345

SIDE ORDER

Green Salad/ Onion Salad	175
Plain Curd	145
Choice of Raita (Mix-Vegetable/Pineapple/Boondi)	175
Masala Papad (Fried/Roasted)	95

 Vegetarian
  Non Vegetarian

All the prices in INR | Taxes applicable | We levy a 5% service charge
 In case of any allergies, kindly inform our associate while placing the order

PIZZA 10"

- | | |
|---|-----|
| <div> <div></div> <div>Pizza Margherita</div> <div>Tomato sauce with fresh tomatoes, mozzarella cheese and basil which represent The colours of the italian flag – white cheese, green basil and red tomato.</div> </div> | 425 |
| <div> <div></div> <div>Pizza Verdure</div> <div>Vegetables pizza with fresh herbs</div> </div> | 445 |
| <div> <div></div> <div>Paneer Besto</div> <div>Paneer, Onion, pepper, cherry tomatoes with Mozzarella cheese & pesto sauce</div> </div> | 475 |
| <div> <div></div> <div>Chicken Salami</div> <div>Slice of salami with mozzarella cheese & herbs</div> </div> | 545 |
| <div> <div></div> <div>Chicken Pizza</div> <div>Tossed in chicken and garlic with fresh basil and mozzarella cheese.</div> </div> | 545 |

INDIAN MAIN COURSE

- | | |
|---|-----|
| <div> <div></div> <div>Bharwan Dum Aloo</div> <div>Young potato cooked with tangy curd & gravy with a hint of fennel / stuffed potato cooked in rich tomato gravy</div> </div> | 365 |
| <div> <div></div> <div>Seasonal Tawa Veg</div> <div>Tawa sabzi is a popular indian recipe of seasonal sauteed vegetables coated in a delicious spicy tomato onion based gravy.</div> </div> | 365 |
| <div> <div></div> <div>Paneer Punjabi Masala</div> <div>Indian preparation of paneer cooked in traditional indian spices</div> </div> | 405 |
| <div> <div></div> <div>Choice of Paneer</div> <div>(lababdar/ kadai/ makhani/tikka masala)
home made cottage cheese cooked in choice of gravy</div> </div> | 405 |
| <div> <div></div> <div>Soya Chaap Masala</div> <div>A unique and protein-rich indian curry recipe made with roasted soya chaap and A unique spice rich gravy sauce.</div> </div> | 405 |
| <div> <div></div> <div>Nargisi Kofta/Vegetable Kofta/Kofta Dahi Anjeer</div> <div>Stuffed kofta in choice of gravy</div> </div> | 375 |
| <div> <div></div> <div>Birbal ki Handi</div> <div>Assorted vegetable cooked in rich brown onion gravy along with Awadhi spices/indian onion base gravy in semi dry</div> </div> | 375 |
| <div> <div></div> <div>Chatpata Mushroom</div> <div>Mushroom cooked in rich tangy gravy, with a touch of biryani garam masala</div> </div> | 395 |
| <div> <div></div> <div>Kaju curry/ kaju paneer</div> </div> | 425 |

Vegetarian
 Non Vegetarian

All the prices in INR | Taxes applicable | We levy a 5% service charge
 In case of any allergies, kindly inform our associate while placing the order

▲	Bengali Fish Curry Traditional dish from waters of bengal	475
▲	Murgh Pashtoon Chicken cooked in rich aromatic gravy with keema in traditional nizami style	475
▲	Murgh Beghmati Mughlai preparation of chicken simmered in brown onion, garlic & curd gravy perfumed with saffron, rose water and itar scent	495
▲	Choice of Chicken (Kadai/bhuna tawa/tikka masala/butter) a popular north indian preparation of boneless meat cooked in an aromatic gravy	475
▲	Mataki Gosht Chef special mutton preparation in clay pot	575
▲	Gosht Awadhi Korma Traditional mutton korma is a rich lucknowi stew of lamb meat slow cooked in brown onions, nuts, spices, yogurt and aromatic essences	575
▲	Mutton Rogan Josh Shanks of mutton cooked with traditional spices from the kashmir valley	545
▲	Railway Mutton Curry Mutton pieces cooked in a spicy onion, tomato, and potato curry, whose flavors are mellowed down with coconut milk.	545
▲	Goan Prawns Curry Traditional goan curry preparation of prawns/chef special prawns	675

MEDITERRANEAN MAIN COURSE

■	Chermoula Crusted Cottage Cheese Steak Grilled cottage cheese steak served with grilled vegetables & mango sauce	475
■	Spanish Corn Crapes Filo sheets stuffed with sweetcorn and bellpepper served with paprika dip	475
■	Grilled vegetables with Polenta / Baked Veg Exotic grilled vegetables with polenta	475
■	Choice of Pasta Penne/farfelle/spaghetti/macroni choice of sauce(arabiatto/alfredo/creamy basil pesto)	475
■	Spaghetti Aglio Olio Spaghetti pasta tossed with olive oil, garlic, pepperoncini, & fresh basil	475
■	Vegetable Lasagna Homemade vegetarian lasagna is packed with roasted veggies, spinach, tomato sauce, and cheese.	475

■ Vegetarian ▲ Non Vegetarian

All the prices in INR | Taxes applicable | We levy a 5% service charge
In case of any allergies, kindly inform our associate while placing the order

▲	Grilled Fish in Mint & Lemon butter Sauce Olive oil, garlic, lemon and parsley marinated basa fillet	575
▲	Pollo Con Saffron E Paprika Grilled chicken cooked in paprika sauce on a bed of spaghetti	575
▲	Moroccan chicken steak Stuffed chicken with mushroom & spinach served with black pepper / mushroom sauce	595
▲	Choice of Pasta (Penne/farfelle/spaghetti/macroni) choice of sauce with chicken(arabiatta/alfredo/creamy basil pesto)	495
▲	Shepherd's Pie Ground lamb with vegetables in a rich gravy, topped with cheesy mashed potatoes, and baked.	595
▲	Spaghetti Ala Bolognese Spaghetti cooked with classic lamb minced bolognese	595

ORIENTAL MAIN COURSE

■	Veg American Chopsuey with Crispy Noodles Savory dish prepared with crispy noodles & stir-fried vegetables in sweet & sour sauce	395
■	Exotic Veg in Red/Green Thai Curry with Steam Rice A popular thai dish consisting of curry paste in coconut flavor	395
■	Exotic Veg in Choice of Sauce (Hunan/hot garlic/chilly basil/cilantro) Assorted exotic veg tossed with choice of sauce	395
■	Stir Fried Fragrant Greens Assorted exotic vegetabal toss with chinese spice	395
▲	Chicken Red/Green Thai Curry with Steam Rice A popular thai dish consisting of curry paste in coconut flavor	495
▲	Chicken in Choice of Sauce (Oriental/chilli basil/schezwan/butter garlic) Chicken marinated in traditional herbs & spices and cooked in sauce	475
▲	Fish in Choice of Sauce (Mustard/black pepper/soya garlic) A wonderful asian twist to fish preparation tossed in choice of sauce	475
▲	Prawns in Choice of Sauce (Black pepper/butter garlic/hot bean) Prawns marinated in asian spices cooked in sauce of choice	695
▲	Sliced Lamb Hunan Style Pan roasted lamb slice cooked in hunan spicy sauce	575

■ Vegetarian ▲ Non Vegetarian

All the prices in INR | Taxes applicable | We levy a 5% service charge
In case of any allergies, kindly inform our associate while placing the order

RICE & NOODLES

■ Steamed Rice/Jeera Rice	245
■ Veg Handi Biryani Traditionally vegetable biryani were made in handis	325
■ Kaju Matar Pulao Cashewnut cooked in aromatic oils & rice	315
■ Burrito Bowl Rice, beans, salsa and guacamole- scooped inside a bowl versus a tortilla	425
■ Choice of Veg Rice/Noodles (Hakka/butter garlic/schezwan/chilli garlic)	345
■ Triple Schezwan Fried Rice & Noodles Mixture of fried noodles, rice & manchurian in spicy schezwan sauce	395
■ Cantonese Rice Noodles Noodles tossed in white garlic sauce with exotic vegetables	345
▲ Dum ki Chicken Biryani Indian basmati rice cooked in traditional dum pukht style	455
▲ Dum ki Mutton Biryani Indian basmati rice cooked in traditional dum pukht style	545
▲ Choice of Chicken Noodles (Hakka/butter garlic/chilli garlic)	395
▲ Pollo Ala Rissoto Chicken cooked in classical italian arborio rice	495
▲ Choice of Fried Rice (Egg/chicken/lamb) A specialty of eastern china cooked with (schezwan/burnt garlic)	375/425/455
▲ Triple Schezwan Fried Rice/Noodles - Chicken Mixture of fried noodles, rice & manchurian in spicy schezwan sauce	515
▲ Cantonese Rice Noodles - Chicken Noodles tossed in white garlic sauce with exotic vegetables	425

LENTILS

■ Yellow Dal Tadka Toor dal tempered with cumin garlic & green chilly	295
■ Dal Makhani A rich preparation of black dal cooked overnight on slow fire	315
■ Dal Panchmel A parley of five times lentil cooked in a smooth buttery texture	315

■ Vegetarian ▲ Non Vegetarian

All the prices in INR | Taxes applicable | We levy a 5% service charge
In case of any allergies, kindly inform our associate while placing the order

INDIAN BREADS

■ Tandoori Roti/Missi Roti/Tawa Roti	65
■ Naan/Garlic Naan/Chilli Garlic Naan	95
■ Cheese Garlic Naan	115
■ Cheese Stuffed Naan	135
■ Stuffed Kulcha - Aloo/Paneer/Gobi/Chef's Special	135
■ Laccha Paratha/Pudina Paratha	105
■ Roti Basket (1 Tandoori Roti, 1 Naan, 1 Laccha Paratha,	425
■ 1 Garlic Naan, 1 Missi Roti)	

DESSERT

■ Baked Rasgulla Famous bengali dessert rasgullas baked in rabri	225
■ Rasmalai Cold dessert made from chenna and condensed milk	225
■ Gulab Jamun Dumplings traditionally made of thickened milk, soaked in rose flavored sugar syrup	225
■ Deep Fried Ice-Cream Scoop of ice-cream deep-fried and served with honey & chocolate sauce	245
■ Phirni Sakora Ground rice and full-fat milk is slow-cooked and flavoured with saffron, cardamom & rose water and nuts are added in a small amount.	225
▲ Caramel Custard (Contains Egg) A classic dessert made of condensed milk & caramel	245
■ Blueberry Cheese Cake Cheese cake in red coule'ed sponge/ fusion of flavours from florida and the caribbean	225
■ Baklava Baked layer of filo sheets stuffed with chopped nuts served with vanilla ice-cream	245
▲ Chocolate Walnut Brownie (Contains Egg) All-time favorite chocolate based dessert	275

■ Vegetarian ▲ Non Vegetarian

All the prices in INR | Taxes applicable | We levy a 5% service charge
In case of any allergies, kindly inform our associate while placing the order