



FOOD MENU





INDIAN VEG STARTERS

PARTICULARS

PRICE

Karachi Paneer Tikka / Paneer Multani Tikka

405

Signature Exotic Kebab Made Up Of Indian Cottage Cheese

Dahi Ke Kebab

385

A Delightful Mughlai Preparation Made Of Hung Curd

Hing Mutter Ki Tikkii

385

Deep fried item with green peas kixed with indian spices and hing.

Hara Bhara Kebab

385

Mix Vegetable With indian Spices And Deep Fried.

Paneer Nasheman Tikka

405

Cottage cheese are stuffed with cheese, marinated with vinegar, aromatic spices, cinnamon and cooked to perfection

Paneer Achari Tikka

405

Cottage cheese with achari marination / Fresh cottage cheese marinated with homemade pickle, grilled on charcoal.

Tandoori Mushroom

405

Mushroom Marinated In Indian Herbs & Spices & Cooked In The Clay Oven

Cheese Se Bhare Khumb

405

Mushroom stuffed with spinach, paneer and cheese and cooked in tandoor

Aloo Atishi

385

Stuffed potato cocked in charcoal oven

Tandoori Chara Aloo

385

Baby potato with indian spices cooked in clay oven.

Challi Methi Ki Seekh

385

Cottage cheese fresh fenugreek and mildly spiced with yellow chilli, coriander and mint. with fenugr

Veg Seekh Kebab

385

Vegetarian seekh Kebab made with mix vegetable minsed with tandoori hurbs cooked in clay oven.





INDIAN VEG STARTERS

PARTICULARS

PRICE

Kebab Ke Jamghat-Platter

765

Mix Assorted Veg Platter with 5 types of different kebab.

Corn Tikki

385

A Delightful Mughlai Preparation Made Of corn

Tandoori Pineapple Saslik

385

Cube of Pineapple marinated with Tandoor spice & cooked in Clay Oven.

Crunchy Kebab

385

Mix Veg Pettiees coated with corn flakes and deep fry.

Paneer Lifafa

385

Minced cottage cheese with indian spices wraped in thin bread.

INDIAN NON-VEG STARTERS

PARTICULARS

PRICE

Tandoori Prawns

605

Fresh catch of Prawns marinated in yogurt and cooked to perfection on charcoal

Sarson Wali Machhi

475

A Delightful Mughlai Preparation Made Of corn

Mahi Achari Tikka

475

Local Sawal fillet Marinated in Achari masala

Mahi Tikka

475

Tandoori mahi tikka is a popular seafood appetizer from Indian Cuisine. Boneless fish peices marinated in tandoori masala.

Atta Chicken - Flame Special

605

Spring chicken marinated overnight, packed in a casing of salt dough and cooked slowly in tandoor





INDIAN NON-VEG STARTERS

PARTICULARS

PRICE

Saboota Chooza - Flame Special

505

Char grilled spring chicken in a robust blend of spices

Murgh Chandni Kebab

445

In a special blend of spices with Cream and yoghurt and yellow chilies.

Murgh Tikka

445

It's North Indian starter, where chicken is coated with a spicy marinad and then grilled to perfection.

Murgh Kasturi Tikka

445

Marinated Chicken Mixed With Potli Masala & Fenugreek, Cooked In Clay Oven

Kebab-E-Tashtari

835

Perfect selection of assorted 5 types of non-veg kebab

Bhatti Ka Chaap

445

The hot Indian favorite kabab. Marinated chicken legs in a unique and special bhatti masala specially made to order from Amritsar, Punjab

Tawa Fish

445

Fish Marinated with Signature spice & cooked on the Grilled

Punjabi Surkh Laal Tangdi

445

Chicken Drumstick marinate in red spicy punjabi spices & finished in clay Tandoor

Bhuna Gosht

505

Lamb cooked with brown onion paste and finished with curry leaves)

Mutton Seekh Kebab

505

Mince Lamb Squers cooked in tandoor.

Tandoori Eggs

395

Boiled Egg Marinated with Authentic Tandoor Spice cooked in Cley Oven





ORIENTAL & MEDITERRANEAN VEG

PARTICULARS

PRICE

Chilli Paneer

405

Cottage Cheese cubes stir fried with capsicum, Onion & Tantalizing Chinese sauces

Chilli Mushroom

385

Mushroom stir fried with capsicum, Onion & Tantalizing Chinese sauces

Drums of Havens

385

Cottage Cheese capsicum cheese roll with white bread coted with bread crumbs & deep fried

Crispy Corn

385

Dusted & deep fried american corn, toasted with garlic & spring onion.

Veg Manchurian

385

Deep fried veg dumpling tossed in manchurian sauces

Shanghai Roll

385

Minced Vegetable Wrapped In Rice Sheets & Deep-Fried And Served With Hot Garlic Sauce

Honey Chilly Potato

385

Crispy Fried Potato Tossed In A Spicy Sauce With A Touch Of Honey.

Veg Kothe

385

Exotic vegetable wrapped with wonton Deep fried Served With Saffron Aioli.

Filo wrap Bellpepper with Cheese

405

Exotic vegetable wrap with wonton deep fried served with saffron sauce.

Cheese Cigar Roll

405

Cheese with sesling wrapped with wonton sheet & Deep Fry.

Cheese Corn Ball

405

Cheese with hurbs & Corn Dumpling deep fried.

Garlic Bread - Plain / Cheese

295

Infuesd with Garlic & Cheese





ORIENTAL & MEDITERRANEAN VEG

PARTICULARS

PRICE

Flaming Mushroom

405

Fried Mushroom tossed with cooking wine & Chilli Sauce.

Grilled Cottage Cheese

405

Grilled Cottage cheese served with barbeque tangy sauce.

ORIENTAL & MEDITERRANEAN NON VEG

PARTICULARS

PRICE

Fish Finger

475

Crunchy and golden fish fingers with tartar sauce

Grilled Fish with Lemon Butter Sauce

475

Fish marinated with spice and herbs grilled and served with lemon butter sauce

Apollo Fish

475

A delicate Fish fillet tossed in yoghurt and curry masala

Jattar Chicken

455

Grilled chicken with chef special jattar spices.

Crumbled Fish

495

Olive Oil, Lemon, Garlic And Parsley Marinated Fish Served With Saffron Aioli

Chilli Chicken

445

Marinated Chicken Cubes Marinated In Asian Spices & Tossed In Sauce

Chicken Schezwan

445

Marinated Chicken Cubes Marinated In Asian Spices & Tossed In schezwan sauce.

Classic Mongolian Chicken Butter and Black Pepper

445

Stir-Fried Chicken In a Spicy Black Pepper Sauce With Fresh Chilies & Coriander





SALAD/CURD/PAPAD VEG

PARTICULARS

PRICE

Green Salad

145

Fattoush Salad

205

Lettuce & Bellpeppers Tossed in Lemon-Sumac Dressing Topped With Pita Chips

Waldroff Salad

255

Apple with Walnuts

Choice of Raita

125

(Mix-Vegetable/ Pineapple/ Boondi)

Grilled Veg Salad

225

Exotic Vegetables Tossed With Butter & Blackpepper

Plain Curd

105

Papad -Fried / Roasted (02 PC)

65

Masala Papad (02 PC)

65

NON-VEG SALAD

PARTICULARS

PRICE

Chicken Caesar Salad

305

Iceberg Lettuce, Garlic Croutons, Grilled Chicken With Caesar Dressing





VEG SOUP

PARTICULARS

PRICE

Khow Seuy

A Classical Coconut Flavored Burmese Soup

205

Tamatar Daniya Ka Shorba

Rich Healthy tomato Broth with aromatic fresh coriander leaves.
Traditional Punjabi Tamato Shorba infused with Fresh basil leaves

205

Broccoli & Roasted Almond Soup

Broccoli & Almond Cooked Together To A Creamy Puree Soup

205

Spicy Noodle Broth

Clear Noodle Soup With Asian Flavors & Spices

205

Hot n Sour/ Sweet Corn/ Lemon Coriander/Manchow

All-Time Favorite Classic Soup

205

Minestrone Soup

It's a Italian Soup Combination of Pasta & Veggy with Toimato Sauce

205

Mulligatawny Soup

lentils Base soup with Lemon & Rice

205

NON-VEG SOUP

PARTICULARS

PRICE

Chicken Shorba

Indian style chicken broth made from scratch made with aromatic spices

235

Khow Seuy

A Classical Coconut Flavored Burmese Soup

235

Spicy Noodle Broth

A Light & Flavourful Chicken Noodle Soup With Asian Flavors & A Little Bit Of Spices

235

Hot n Sour/Sweet Corn/Lemon Coriander/Manchow

All-Time Favorite Classic Soup

235





VEG MAIN COURSE

PARTICULARS

PRICE

Vilayati Subzi

385

A combination of exotic vegetable in sweet and sour gravy

Aloo Mutter / Methi / Gobhi

385

Indian Preparation Of Potatoes Cooked In Peas/Fenugreek/Cauliflower In Oils & Spices

Paneer Punjabi Masala

405

Indian Sub-Continent Preparation Of Paneer Cooked In Traditional Indian Spices

Paneer Zaika Masala

405

A delectable buttery tomato cashew gravy made with Paneer cubes and Desi ghee

Dum Ka Paneer

405

Malai Cottage cheese slow cooked in aromatic gravy infused with fennel and dried ginger

Palak Paneer

405

Home made cottage cheese cooked in authentic indian spices and Spinach,

Kadai Paneer

405

Home made cottage cheese cooked in authentic indian spices, Flavored With Coriander

Paneer Lababdar

405

Malai Panner cooked in rich tomato and chopped masala gravy

Kumbh Palak Kofta

395

Mushroom/Assorted Vegetables Balls Cooked With Traditional Spices From The Valleys Of Kashmir

Vegetable Kofta

395

Mixed Vegetable dumplings cooked in a creamy onion-tomato based gravy

Birbal Ki Handi

395

Assorted Vegetable with mushroom Cooked In Rich Brown Onion Gravy Along With Awadhi Spices/Indian onion base gravy in semi dry

Seasonal Dhaba Veg

395

Assorted Vegetable Cooked In indian Gravy Along With indian spices.





VEG MAIN COURSE

PARTICULARS

PRICE

Soya Mutter Makhana

395

An exotic combination of soya chunk, lotus seed and garden green peas

Chatpata Mushroom

405

Mushroom Cooked In Rich Tangy Gravy, With A Touch Of Biryani Garam Masala

Kadai Mushroom

405

Delicious dish of sautéed button mushrooms, onions, bell peppers (capsicum) in a spiced

Dum Aloo Banarsi

395

Stuffed potato cooked in brown cashew nut rich gravy and garnish with cream, coriander leaves.

Amritsari Rajma

395

Kidney Beans Cooked In Aromatic Tomato Based Gravy

Punjabi Style Soya Chap

405

Soya Chaap curry is rich restaurant style North Indian curry made is cooked into creamy and mildly spicy flavourful gravy ...

NON-VEG MAIN COURSE

PARTICULARS

PRICE

Dum Ki Macchli

495

Traditional Indian Curry Preparation Of Pan-Fried Fish Cooked With Aromatic Spices

Bengali Fish Curry

495

Marinate the fish pieces in turmeric and salt. Blend tomatoes, garlic, green chillies and powdered mustard seeds and add to the pan with mustard

Goan Fish Curry

459

Delicious creamy goan fish curry which has fresh spices and fish cooked in coconut milk

Prawns Home Made Style

575

Marinated prawns Indian Spice with Tomato Gravy.





NON-VEG MAIN COURSE

PARTICULARS

PRICE

Dilliwalla Butter Chicken with Bone

485

Char grilled Murgh cooked in buttery makhani gravy

Chicken Chettinad

485

Its unique blend of spices, fiery heat, and rich, robust gravy make it a favourite among food enthusiasts.

Murgh Beghmati

485

Mughlai Preparation Of Chicken Simmered In Brown Onion, Garlic & Curd Gravy Perfumed With Saffron, Rose Water And Itar Scent

Murgh Lababdar

485

Boneless chicken pieces, onions, tomatoes, cream, ginger, butter, mustard oil, salt, cumin seeds and a melange of spice

Kadai Murgh

485

A Popular North Indian Preparation Of Boneless Chicken Cooked In An Aromatic Gravy

Murgh Tikka Masala

485

It's made with boneless chicken, ground spices, onions, tomatoes, cream and herbs

Murgh Makhanwala

485

Boneless Chunks Of Chicken Cooked In Aromatic Tomato-Based Buttery Gravy

Gosht Termeji Korma

555

Mutton Cooked With Almond & Charoli Paste, Flavored With Peshawari Masala

Bhuna Gosht

555

Traditional Indian Curry Preparation Of Pan-Fried Meat Cooked With Aromatic Spices

Roganjosh

555

Kashmiri Mutton preparation needs no introduction)

Jaisalmer Lal Maas- Flame Special

555

Special Rajsthani dish of lamb with smoky flavor tempered with olive oil

Egg Curry / Egg Masala

355

Bioled Rosted egg Dumpling in Spice Indian Curry





VEG MEDITERRANEAN & ORIENTAL MAIN COURSE

PARTICULARS

PRICE

Exotic Veg In Red / Green Thai Curry

425

A Popular Thai Dish Consisting Of Curry Paste In Coconut Flavor

Veg American Chopsey with Crispy Noodles

425

Savory Dish Prepared With Crispy Noodles & Stir-Fried Vegetables In Sweet & Sour Sauce

Exotic Veg In Choice Of Sauce

425

- Cantonese / Cilantro / Chilly Basil

Exotic Vegetable Cooked In Choice of Sauce Sauce

Grilled Vegetables with Mornay Sauce

425

Exotic Grilled Vegetables Baked In Mornay Sauce Served With Polenta / Cous-Cous

Baked Veg

425

A healthy bowl of veggies with rich creamy, loaded with melted cheese layers wrapped around. Baked vegetables has all your nutrition packed together.

Penne Arabiata

425

Classic Pasta Preparation With Arabiata Sauce

Choice of Pasta in Pesto Sauce

425

Choice of Pasta cooked in creamy basil pesto sauce

Farfalle Alfredo

425

Bow-Tie Pasta Cooked With Mushroom & Tossed In Classical Cheese Sauce

Spaghetti Aglio Olio

425

Spaghetti Pasta Tossed With Olive Oil, Garlic, Pepperoncini, & Fresh Basil

Stir Fried Veg

425

Vegetable stir fry recipe. This veggie stir fry has the best homemade sweet and savory stir fry sauce with garlic and ginger.





NON-VEG MEDITERRANEAN & ORIENTAL MAIN COURSE

PARTICULARS	PRICE
Grilled Fish in Mint & Basil Sauce Olive Oil, Garlic, Lemon and Parsley Marinated Basa Fillet With Mint & Basil	495
Chicken Red / Green Thai Curry A Popular Thai Dish Consisting Of Curry Paste In Coconut Flavor	495
Chicken Black Been Sauce Chicken Cubes Marinated In deep fry tossed with Asian black beans	445
Moroccan Chicken Steak Stuffed Chicken With Mushroom & Spinach Served With Black Pepper / Mushroom Sauce	495
Chicken in Choice of Sauce – Oriental / Chilly Basil / Teriyaki / Three Flavor Chicken Marinated in Traditional Herbs & Spices And Cooked In Sauce	445
Chicken Choice of Pasta Choice of Pasta with chicken cooked in choice of sauce	495
Spaghetti Ala Bolognese Spaghetti Cooked With Classic Lamb Minced Bolognese	495

VEG RICE & NOODLES

PARTICULARS	PRICE
Steamed Rice	185
Butter Khichdi It's delicious Indian dish that combines rice, lentils (dals), and spices, cooked together	305
Veg Handi Biryani Traditionally Vegetable Biryani Were Made In Handis	335





VEG RICE & NOODLES

PARTICULARS

PRICE

Jeera Pulao / Veg Pulao

Tempered With Jeera/Veg

205

Walnut Basil Risotto

Arborio Rice Cooked With Walnut & Green Peas In A Creamy Pesto Sauce

425

Triple Schezwan Fried Rice Noodles

Mixture Of Fried Noodles, Rice & Manchurian In Spicy Schezwan Sauce

405

Veg Fried Rice

Flat Rice Noodles Cooked And Tossed With Fried vegetable, Spring Onion, & Other Spices

325

Noodles - Hakka

Noodles Tossed In White Garlic Sauce With Exotic Vegetables

325

Schezwan Noodles

Noodles Tossed In White Garlic Sauce With Exotic Vegetables and schezwan sauce.

325

NON-VEG RICE & NOODLES

PARTICULARS

PRICE

Lucknowi Dum Murgh Biryani

Murgh and basmati rice cooked on "dum" with yoghurt and garam masala

415

Kacche Gosht Ki Hyderabad Biryani

Lamb chunks and basmati rice cooked on "dum" with saffron and cardamom.

455

Chicken Garlic Fried Rice

Rice Tossed with Garlic & Chinese Spice

385

Triple Schezwan Fried Rice Noodles - Chicken

Mixture Of Fried Noodles, Rice & Manchurian In Spicy Schezwan Sauce

455

Chinese Hakka Noodle

Noodles Tossed with Chinese Spice

385





LENTIL

PARTICULARS

PRICE

Yellow Dal Tadka / Dal Fry

265

Tuar Dal Tempered With Cumin Garlic & Green Chilly

Dal Makhani

295

A Rich Preparation Of Black Dal Cooked Overnight On Slow Fire

Dal Panchmel

295

A Parley Of Five Times Lentil Cooked In a Smooth Buttery Texture

INDIAN BREADS

PARTICULARS

PRICE

Tandoori Roti

45

Missi- Plain / Butter

Tandoori Naan

65

Plain / Butter / Garlic, Chilli Garlic Naan

Cheese Naan

95

Lachha Paratha

65

Stuffed Paratha

95

Aloo / Paneer/ Gobi

Roomali Roti

95

Roti Basket

275

1 Tandoori Roti, 1 Naan, 1 Laccha Paratha, 1 Garlic Naan, 1 Missi Roti





DESSERT

PARTICULARS

PRICE

Sevaiya Kheer

This creamy seviyan kheer is a North Indian sweet made with wheat vermicelli, milk, sugar, dry fruits and flavored with .

155

Rasmalai

Cold Dessert Make from Chenna And Condensed Milk

175

Gulab Jamun

Dumplings Traditionally Made Of Thickened Milk, Soaked In Rose Flavored Sugar Syrup

155

Deep Fried Ice-Cream/ Choice of Ice Cream

Scoop of Ice-Cream Deep-Fried And Served With Honey & Chocolate Sauce

155

Choice of Ice Cream

Scoop of Ice-Cream as per the availability

195

Fresh Fruit Platter

195

Moong Dal Halwa

Moong Dal Halwa is a classic Indian Sweet Dish made with moong lentils, sugar, ghee and cardamom

225

Walnut Chocolate Brownie

All-Time Favorite Chocolate Based Dessert

175



