

Beverages

Break Fast

TEA	35/-
GREEN / LEMON TEA (Hot)	50/-
HOT COFFEE	50/-
ICED LEMON TEA	100/-
MILK (Hot / Cold)	70/-
CORNFLAKES WITH HOT 'OR' COLD MILK	120/-
HOT MILK WITH BOURNVITA	100/-
MILK SHAKE	130/-
COLD COFFEE	130/-
COLD COFFEE WITH ICE CREAM	160/-
PACKAGED WATER	30/-
JAL JEERA (Fresh Lime Juice fortified with Cumin seeds)	60/-
MASALA CHAACH (Buttermilk served with roasted Cumin and fresh Mint)	60/-
SWEET LASSI (Indian Sweet Lassi with dry fruits and rose water)	100/-
CANNED JUICE (Per Glass)	95/-
FRESH LIME WATER	60/-
FRESH LIME SODA	75/-
RED BULL	180/-
DIET COKE	90/-
COLD DRINK	40/-

POHA	40/-
BREAD BUTTER	50/-
BUTTER TOAST	70/-
VEG SANDWICH	70/-
VEG GRILLED S/W	90/-
CHEESE S/W	95/-
CHEESE GRILLED S/W	115/-
VEG CLUB S/W	130/-
EGG SANDWICH	95/-
EGG GRILLED S/W	110/-
CHICKEN S/W	130/-
CHICKEN GRILLED S/W	160/-
BOILED EGG	70/-
MASALA OMLET	100/-
CHEESE OMLET	130/-
HALF FRY	100/-
BREAD OMLET	130/-
ALOO / GOBHI PARATHA (With Curd)	100/-
PANEER PARATHA (With Curd)	120/-



GOVERNMENT TAXES AS APPLICABLE

Oriental Snacks



(VEGETARIAN)

CHILLY BABY CORN	220/-
PANEER CAMBLING <i>(Mashed potato sandwiched n slice of cottage Cheese topped with soy garlic sauce)</i>	250/-
THAI STIKY COTTAGE CHEESE <i>(cottage cheese cooked in marination of ginger, garlic and Sweet soya sauce with chilly flakes and honey)</i>	300/-
CHILLY PANEER	250/-
PANEER 65 <i>(Dices of cottage cheese batter fried & tossed in Spicy garlic sauce with curry leaves)</i>	250/-
SCHEZWAN BABY CORN <i>(Baby corn marinated and deep fried then Tossed with schewwan sauce)</i>	210/-
VEG LOLLYPOP <i>(Vegetable Drumsticks with garlic tomato sauce poured over)</i>	200/-
VEG KOTHE <i>(Crisp fried vegetables tossed in sweet tomato Garlic sauce)</i>	190/-
CRISPY FRIED BABY CORN	190/-
CRISPY GREEN PEAS	190/-
CRISPY CORNS	190/-
CHILLY CORN	190/-
CHILLY MUSHROOM	220/-
CHILLY POTATO	190/-
HONEY CHILLY POTATO	190/-
POTATO 65 <i>(Dices of Potatoes batter fried & tossed in spicy Garlic sauce with Curry Leaves)</i>	190/-
CAULIFLOWER OF YOUR CHOICE <i>(Manchurian / Chilly / 65)</i>	190/-

GOVERNMENT TAXES AS APPLICABLE

Oriental Snacks



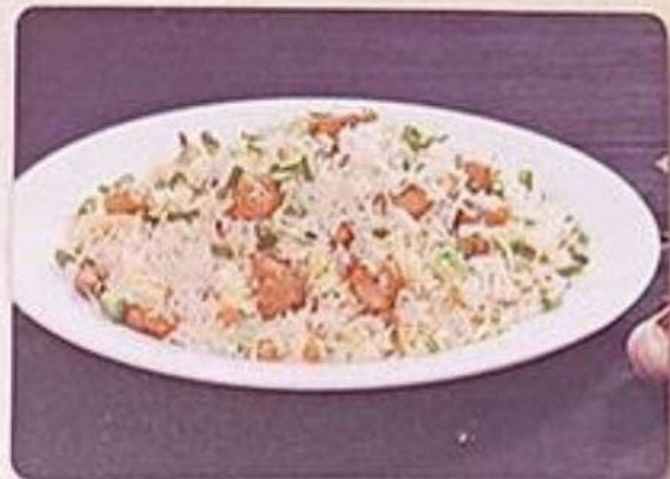
(NON VEGETARIAN)

CHICKEN LOLLYPOP <i>(chicken Drumsticks tossed with garlic tomato sauce)</i>	290/-
CHILLY CHICKEN	290/-
LEMON SAUTE CHICKEN <i>(boneless chicken sauteed with lemon & onion sauce)</i>	290/-
CHICKEN 65 <i>(Dices of chicken batter fried & Tossed in Spicy Garlic sauce with curry leaves)</i>	290/-
FISH CHILLY	295/-
FISH 65 <i>(Dices of fish batter fried & tossed in spicy garlic Sauce with curry leaves)</i>	290/-
FISH FRY <i>(strips of fish skewered in stay sticks then cooked With Special marination)</i>	300/-
SCHEZWAN FISH FRY	300/-
CHILLY EGG	190/-
EGG 65	190/-



Oriental Rice & Noodle Bowl

 (VEGETARIAN)



VEG. FRIED RICE 190/-
(Fried Rice tossed with vegetable and soya sauce)

SCHEZWAN FRIED RICE 190/-
(Fried Rice tossed in schetzwan sauce)

TOMATO AND MUSHROOM FRIED RICE 200/-
(Fried Rice tossed with slices of tomato and mushrooms)

SCHEZWAN NOODLES 190/-
(Soft fried spicy noodles with julienne of vegetable)

VEGETABLE CHOPSUEY 190/-
(Shredded vegetables in sweet 'n' sour sauce served with crispy noodles)

VEG HAKKA NOODLES 190/-
(Noodles tossed with julienne of vegetables And soya sauce in Hakka style)

TRIPLE SCHEZWAN FRIED RICE 260/-
(Fried rice, noodles and veg balls in schetzwan sauce)

BURNT GARLIC VEGETABLE FRIED RICE 230/-

 (NON VEGETARIAN)

FRIED RICE CHICKEN 220/-
(Chops of chicken & scrambled egg tossed with Rice & Chinese seasoning)

CHICKEN CHOPSUEY 220/-
(Cubed chicken and vegetable cooked in a sweet 'n' sour sauce served with crispy noodles, topped with an egg, sunny side up)

AMERICAN CHOPSUEY 240/-
(Shredded chicken, fish, lamb, and vegetable Cooked in a sweet 'n' sour sauce served with crispy Noodles, topped with an Egg, sunny side up)

CHICKEN HAKKA NOODLES 220/-
(Noodles tossed with julienne of vegetable, Chicken pieces and soya sauce in Hakka style)

CHICKEN TRIPLE SCHEZWAN FRIED RICE 310/-
(Fried rice noodles and chicken chunks in Schetzwan sauce)

EGG FRIED RICE/HAKKA NOODLES 220/-
(Crispy fried noodles with chicken hot bean sauce)



Soup & Shorba



(VEGETARIAN)

TOMATO SHORBA

(Authentic Indian spiced Tomato base thin soup)

95/-

CREAM OF TOMATO

(Tomato soup served with Croutons and Cream)

95/-

LEMON CORIANDER SOUP

(Coriander based tangy soup with Squeeze of Lemon, small cubes of Veggies and Cottage Cheese)

95/-

SWEET CORN SOUP

(Thick soup with sweet Corns and chops of Vegetables)

95/-

HOT 'N' SOUR SOUP

(A dark, spicy & thick soup with julienne of Vegetables and Mushrooms)

95/-

MANCHOW SOUP

(Thick soup with combination of chops of Pasta, Vegetables & Mushrooms)

95/-

CLEAR VEGETABLE SOUP

(Julienne of Vegetables in clarified Vegetable stock)

95/-



(NON VEGETARIAN)

CREAM OF CHICKEN SOUP

130/-

SWEET CORN CHICKEN SOUP

130/-

HOT 'N' SOUR CHICKEN SOUP

(A dark, spicy & thick soup with julienne of Vegetables, Mushrooms, drops of Egg & Chicken)

150/-

MANCHOW CHICKEN SOUP

(Thick soup with combination of chops of Pasta, Vegetables, drops of Egg & Chicken)

130/-

CHICKEN CLEAR SOUP

130/-

MURG ADRAKI SHORBA

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

130/-

Accompaniment

PEANUT <i>(Plain Salted)</i>	100/-
FINGER CHIPS	150/-
POTATO CHAAT	150/-
PEANUT CHAAT	150/-
CORN CHAAT	150/-
GARLIC CHAAT	200/-
KAJU FRIED	270/-
PANEER CUBES SALTED/FRIED	200/-
CHEESE PINEAPPLE CANAPE	200/-
KABULI CHANA <i>(fried / Boiled)</i>	190/-
PLAIN CURD	70/-
PINEAPPLE RAITA	95/-
FRUIT RAITA	110/-
BOONDI RAITA	90/-
VEG RAITA	90/-
CORN ONION RAITA	90/-
ALOO PUDINA RAITA	90/-
PAPAD <i>(Dry Roasted / fried)</i>	40/-
MASALA PAPAD <i>(Dry Roasted / fried)</i>	40/-
BUTTER CHANA PAPAD	50/-

Salads

ONION SALAD	60/-
FRESH GREEN SALAD <i>(Sliced)</i>	80/-
PUNJABI GREEN SALAD <i>(fardiniere cut)</i>	80/-
KACHUMBER SALAD	90/-
CORN & PINEAPPLE SALAD	130/-
CREAM CUCUMBER	80/-
RUSSIAN SALAD <i>(Dice of Vegetable in Veg Mayonnaise Sauce)</i>	150/-



{NON VEGETARIAN}

HAWAII CHICKEN SALAD <i>(Chicken with Pineapple)</i>	200/-
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Indian Main Course

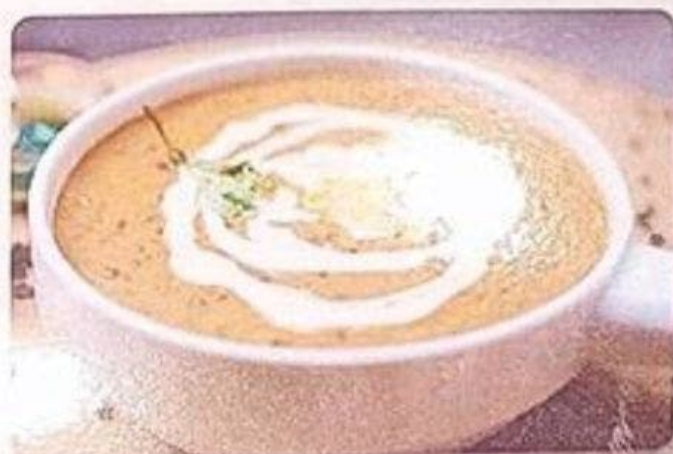


(VEGETARIAN)

BHINDI MASALA	180/-
BHINDI RAJASTHANI <i>(Rajasthani style batter fried juliennes of Lady Finger)</i>	180/-
BHINDI KURKURI <i>(Diced crisp fried spiced Lady Finger)</i>	180/-
CHANA MASALA <i>(Chickpeas prepared in Onion Tomato gravy with Ginger and Spices)</i>	190/-
CHANA PINDI <i>(Dry preparation of Chickpeas in coating of authentic spices in Punjabi style)</i>	190/-
ALOO CHOLLE MASALA <i>(Ghana Masala with Dice Potatoes)</i>	190/-
ALOO MAKHANI	190/-
ALOO PALAK	190/-
ALOO SHIMLA MIRCH	190/-
ALOO JEERA	190/-
ALOO TAMATAR TARI <i>(Potatoes cooked in spicy tempering with thin gravy)</i>	190/-



ALOO ACHARI <i>(Pickle favored Dice of Potato in semi thick Gravy)</i>	190/-
ALOO CHAT PATA <i>(Dices of Potato in Spices - Dry Preparation)</i>	190/-
ALOO METHI	190/-
ALOO MUTTER	190/-
ALOO SEV TAMATER <i>(Ratlami Sev & Tomato cooked with Dices of Potato Tari Style)</i>	190/-
SEV TAMATER <i>(Malwa Speciality - Ratlami sev and chunks of Tomatoes cooked home style Tari)</i>	180/-



Lentil



DAL MAKHANI <i>(Creamy dal with a delicate combination of spices, slow cooked on charcoal fire, a butter to perfection)</i>	210/-
DAL PUNJABI <i>(Combination of black & yellow lentil, tempered with extra garlic and spices)</i>	190/-
DAL PALAK <i>(Tuar ki dal tempered with fresh spinach paste)</i>	190/-
DAL TUAR TADKA <i>(Tuar ki dal tempered in Punjabi style)</i>	190/-
DAL JEERA TADKA	190/-

Indian Main Course



 (VEGETARIAN)

PALAK MUSHROOM 210/-
(fresh mushrooms cooked with spinach gravy)

MUSHROOM MUTTER 210/-
(Peas and mushroom cooked in onion gravy)

MUSHROOM MASALA 210/-
(A delicacy of mushroom cooked in spicy onion gravy)

MUSHROOM CURRY 210/-

CHEESE MUSHROOM MASALA 210/-
(fresh grated cheese with dices of mushroom in hot Indian spices)

CHEESE PANEER MAKHANI 220/-

CHEESE & CORN KORMA 210/-
(Fresh grated cheese with American corns in Korma style gravy)

NAVRATAN KORMA 210/-
(A combination of vegetables and fruits cooked together in rich gravy)

METHI MUTTER MALAI 210/-
(Green peas and fenugreek cooked in rich Creamy cashew gravy)

TANDOORI ALOO MAKHAN MASALA 190/-
(Stuffed potato skewered in tandoor, then dipped in mouth watering machine gravy)

DUM ALOO BHOJPURI 190/-
(Deep fried stuffed potato cooked in typical Indian spices)

BHARWAN SHIMLA MIRCH GRAVY 190/-
(Capsicum stuffed with vegetables, then cooked in spinach gravy)

BHARWAN TAMATER GRAVY 190/-
(Tomatoes stuffed with vegetables, then cooked in machine gravy)

TOTAMO CORN BHURTA 190/-
(Mouth watering preparation of mashed tomato and corn tempered to perfection)

CORN MAKHANI 210/-

CORN PALAK 190/-

CORN MIRCH MASALA 190/-
(Spicy preparation of corn with Indian masala gravy)

CORN CAPSSICUM 190/-
(Corns and dices of onion and capsicum tossed in a Traditional manner)

SUBZ JALFREZI 190/-
(Assorted vegetables cooked in authentic spices)

SUBZ KADAM 190/-
(Mix vegetable cooked with capsicum, onion & tomato cooked in kadhai)

SUBZ SIKKAMPURI 190/-
(Mix Vegetable cooked with Capsicum, onion)

MUTTER MASALA 190/-
(Green Peas cooked with selective spices)

