

## Hot Liquids @165

- ▲ **Tamatar Dhaniye Ka Shorba**  
Fresh Tomato, Black Pepper, Cardamom  
& Coriander Soup
- ▲ **Cream Of Mushroom / Chicken**  
Mushroom/ Chicken Broth in Cream & Milk
- ▲ **Lemon Coriander Vegetables / Chicken**  
Clear soup of Vegetables / Chicken flavoured  
with Coriander & Lemon juice
- ▲ **Vegetable Or Chicken Munchow**  
Vegetables / Chicken, Scallions, Ginger  
Garlic, Chili & Fried Noodles



## Salads

- ▲ **Green Salad** 135  
Sliced Onion, Tomatoes, Cucumber  
& Carrot
- ▲ **Fatoush Salad** 175  
Cherry Tomato, Lettuce, Cucumber, Onion  
Bell Peppers, Olives & Fried Pita Bread
- ▲ **Dahi Bhalla Or Papadi Chaat** 175  
Soaked lentil balls/ flour crispies in thick  
Yoghurt with Tangy & Sweet chutneys
- ▲ **Aloo Chana Chaat** 175  
Spicy, Sweet & Tangy Potatoes & Chick Peas
- ▲ **Caesar Salad (Vegetarian / Chicken)** 195/245  
Lettuce tossed in dressing, Parmesan Cheese  
Olives or Chicken



## *To Start With*

- ▲ ***Hara Bhara Kebab*** **250**  
Spinach patties stuffed with shahi jeera  
Nuts & Green peas
- ▲ ***Dahi Ke Kebab*** **250**  
Hung curd petties stuffed with bell pepper  
& home style spices
- ▲ ***Subz Kandhari Seekh Kebab*** **250**  
Fresh green vegetables, Minced cottage cheese  
Nuts, Spices, Roasted in clay oven
- ▲ ***Tandoori Mushroom*** **250**  
Button Mushroom stuffed with Nuts  
Cottage cheese & roasted in clay oven
- ▲ ***Choice Of Paneer Tikka*** **300**  
Lal Mirch / Kali Mirch/ Achari or Hariyali
- ▲ ***Wok Tossed Paneer*** **300**  
Cottage cheese cubes tossed with Bell Peppers  
Spring Onion, Chilies balanced with oriental sauce
- ▲ ***Vegetable Kebab Platter*** **550**  
Combination of Paneer tikka, Tandoori Mushroom  
Seekh Kebab & Hara Bhara Kebab
- ▲ ***Wok Fried Chicken*** **350**  
Boneless Chicken tossed with Spring Onion  
Bell Peppers & Chilies balanced with oriental sauce
- ▲ ***Chicken 65*** **365**  
Deep fried boneless chicken tempered with curry  
leaves & Chilies
- ▲ ***Tandoori Murgh*** **365**  
Chefs special marinated Chicken finished  
in clay oven



▲ ***Choice Of Murgh Tikka***

Kashmiri Mirch / Malai / Hariyali

365

▲ ***Ajwaini Mahi Tikka***

Fish Cubes, Yoghurt rubbed with Carom Seeds  
& Indian spices

370

▲ ***Gosht Seekh Kebab***

Skewered minced mutton with chef's special  
spices finished in clay oven

420

▲ ***Tandoori Jhinga***

Prawn marinated in Indian spices & roasted  
in clay oven

450

▲ ***Non Vegetarian Kebab Platter***

Chicken Tikka, Murgh Malai Tikka, Fish Tikka  
& Gosht seekh kebab

750

## ***From The West***

▲ ***Classic Mushroom Risotto***

Arborio rice in creamy cheese sauce served  
with Garlic bread

310

▲ ***Choice Of Pasta***

Penne, Farfalle, Spaghetti or Fusilli in Arabiata  
Alfredo or Bolognese Sauce

310

▲ ***Grilled Chicken In BBQ Sauce***

Served with mashed potato, rice pilaf & butter  
tossed sautéed vegetables

380



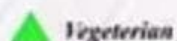


## ***Oriental***

- ▲ ***Stir Fried Exotic Vegetable In Black Bean Sauce*** 320  
Vegetables tossed with bean curd
- ▲ ***Exotic Vegetables In Thai Curry*** 350/390  
Choice of Red & Green curry with Vegetable/  
Chicken/ Prawn Served with basmati rice
- ▲ ***Wok Fried Chili Basil Rice/ Noodles*** 350/390  
Choice of Vegetable/ Chicken/ Prawn
- ▲ ***Sliced Chicken In Schezwan Sauce*** 350  
Stir fried vegetables tossed with boneless chicken
- ▲ ***Fish In Chili Garlic Sauce*** 350  
River fish slices tossed with exotic vegetables

## ***From Motherland***

- ▲ ***Aloo Gobhi Adraki*** 300  
Ginger infused, Indian spiced potato, Cauliflower
- ▲ ***Vegetable Jalfrezi*** 300  
Mixed Vegetables, Tomato, Onion with home  
style spices
- ▲ ***Aloo Aap Ki Pasand*** 300  
Potato cooked with your choice of Jeera / Matar  
or Hing Dhaniye
- ▲ ***Rajasthani Gatta Curry*** 310  
Gram flour dumplings simmered in spicy  
& tangy Yoghurt gravy
- ▲ ***Indori Sev Tamatar Ki Subzi*** 310  
Crunchy small gram flour noodles simmered in  
spicy & tangy tomato gravy



Vegetarian



Non-Vegetarian