

SOUP

	₹
Cream Of Tomato Soup	110
Veg Hot & Sour Soup	110
Veg Manchow Soup	110
Lemon Coriander Soup	110
Veg Sweet Corn Soup	110
Broccoli & Almond Soup	140

(Rich Creamy Broccoli pureed and simmered with a dash of Almond)



CHINESE STARTERS

	₹
Veg Manchurian	160
Veg Spring Roll	160
Veg Kothe	160
Crispy Veg	160
Honey Chilly Potato	160
Chinese Bhel	160
Chilly Soya Chap	160
Veg Lollypop	160
Crispy Corn	180
Chilly Paneer	220
Paneer 65	220
Chilly Mushroom	220



PANEER MAIN COURSE



	₹
Paneer Butter Masala (Creamy and mildly sweet gravy made with butter, tomatoes, cashews, spices and paneer.)	220
Paneer Chatpata (The name chatpata is because this dish with paneer has all the flavors your taste buds can feel.)	220
Chole Paneer (Delicious curry of white chickpeas and paneer from the Punjabi cuisine)	220
Paneer Dhaba Style (Soft marinated paneer, tossed and slightly warmed, slow cooked with aromatic blend of spices in spicy gravy)	220
Palak Paneer (Cottage cheese cooked in spinach Gravy)	220
Matar Paneer (Soft paneer and matar in a flavorful onion tomato gravy)	220
Kadhai Paneer (A combination of cottage cheese, capsicum, onion, tomato cooked with whole spices)	220
Paneer Bhurji (Gravy) (Spiced scrambled cottage cheese gravy)	220
Paneer Punjabi (Indian Sub continent Preparation of Paneer cooked in Traditional Punjabi Spices)	240
Paneer Lababdar (Delicious North Indian paneer gravy made with tomatoes, cashews, grated paneer and cheese)	240
Paneer Tikka Masala (Bright flavors from spiced tomato onion gravy and marinated grilled paneer)	250
Tawa Paneer Masala (Semi dry curry with capsicum, onions, tomatoes and paneer cubes cooked on tawa)	270
Paneer Angara (Chef special prepared in rich tomato gravy which has an exotic smokey flavour)	280
Shahi Paneer (Cubes of Cottage cheese cooked with creamy white gravy)	280
Kaju Paneer (Cubes of cottage cheese & cashewnut cooked in onion and tomato gravy)	280
Methi Paneer Korma (Chef special royal preparation cooked in creamy yellow gravy and ghee)	350

TANDOOR STARTERS



	₹
Hara Bhara Kebab (Popular and delicious appetizer made with spinach, potatoes, peas, spices and herbs)	180
Dahi Kebab (Delicious kebab made with hung curd and is popular for their soft in mouth interior and crispy exterior)	200
Soya Chap Tikka (Succulent soya chaap marinated in Indian herbs, spices, yogurt and grilled)	220
Achari Chap Tikka (Succulent soya chaap marinated in pickle, Indian herbs, spices, yogurt and grilled)	220
Veg Seekh Kebab (Delicious starter made with minced vegetables and spices and skewered in tandoor)	200
Cheese Corn Seekh Kebab (American corn with fresh vegetables, cottage cheese & cheese minced together & skewered in tandoor)	230
Mushroom Tikka (Mushroom marinated with Indian herbs and spices and cooked in clay oven)	250
Paneer Tikka (Signature exotic kebab made up of cottage cheese)	250
Paneer Achari Tikka (Signature exotic kebab made up of cottage cheese marinated with pickle)	260
Paneer Pudina Tikka (Signature exotic kebab made up of cottage cheese marinated with Mint)	260
Paneer Kali Mirch Tikka (Signature exotic kebab made up of cottage cheese marinated with Black Pepper)	260
Paneer Malai Tikka (Cottage Cheese marinated with hung curd cheese paste and flavoured with Chefs special spices)	270
Malai Broccoli Tikka (Broccoli marinated with hung curd cheese paste and flavoured with Chefs special spices)	270
Tandoori Platter (Mix Platter of Paneer Tikka, Paneer Malai Tikka, Veg Seekh Kebab, Dahi Kebab and Tandoori Aloo)	350

SIZZLERS

	₹
Veg Steak Sizzler (Aromatic Veg steak served with exotic vegetables and herbed rice in a garlic sauce)	250
Chilly Paneer Sizzler (Paneer cubes marinated in delectable array of sauces and spices served on a bed of rice and noodles)	300
Paneer Makhani Sizzler (Creamy and mildly sweet gravy made with butter, tomatoes, cashews, spices and paneer served on bed of Pulao)	300
Paneer Shaslik Sizzler (Marinated succulent paneer cubes and vegetables served as hot sizzler in barbeque sauce)	300



CRUNCHY BITES

	₹
Veg Pakora	100
Puri Bhaji	150
Chole Bhatura	180
Paneer Pakora	220





CONTINENTAL STARTERS

Cheese Balls

₹
200

Cottage Cheese Cigar

250

(A Truly Continental divine
served in shot glasses)

CHINESE MAIN COURSE

	₹
Veg Noodles	160
Veg Hakka Noodles	160
Veg Fried Rice	160
Veg Schezwan Noodles	175
Paneer Noodles	175
Garlic Fried Noodles	175
Paneer Fried Rice	175
Veg Schezwan Rice	175
Garlic Fried Rice	175
Veg American Choupsey	175
Chinese Stew with Fried Rice	220
Triple Fried Rice	250

(Exotic vegetables simmered with light
chinese spices and served with veg fried rice)

(Layers of 3 different fried rice served
with Veg Manchurian)



DAL

Dal Fry

₹
150

Dal Tadka

160

(Yellow lentils tempered with cumin, onion, tomato & Garlic in ghee)

Kadhi Pakora

160

Mix Dal

160

Dal Makhani

180

(Popular Indian dish made by simmering whole black lentils & red kidney beans with spices, butter & cream)



INDIAN BREADS

₹

Tawa Roti

10

Tawa Butter Roti

15

Tandoori Roti

15

Butter Tandoori Roti

20

Plain Kulcha

30

Plain Naan

40

Lacchha Paratha

40

Missi Roti

40

Chilly Lacchha Paratha

50

Butter Naan

50

Chilly Naan

60

Garlic Naan

60

Cheese Naan

70

Cheese Chilly Naan

75

Chur Chur Naan

80

Roti Basket

180

(Mix of Garlic Naan, Butter Naan, Missi Roti, Lacchha Paratha, Tandoori Roti)



PREMIUM VEGETABLES

	₹
Chana Masala	180
Rajma Masala	180
Palak Corn	200
Tawa Veg	220

(Assorted vegetables cooked on Tawa and served with rich tomato gravy)

Mushroom Masala	220
Mushroom Matar	220
Soya Chap Tikka Masala	220
Tawa Soya Chap Masala	220
Methi Matar Malai (Sweet)	250

(fresh green peas and dry fenugreek with butter served in rich and creamy white gravy)

Exotic Veg Curry (Spicy/Red)	250
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(Fresh and assorted mix of exotic vegetables simmered in rich tomato gravy or brown gravy choice is yours)

Baked Veg	250
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(Fresh and assorted mix of exotic vegetables simmered in white sauce and cheese and baked)

Kaju Curry (Spicy)	260
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(Chef Special preparation made with cashewnut and rich aromatic brown gravy)

Kaju Curry (Sweet)	280
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(Chef Special preparation made with cashewnut and rich and creamy white gravy)



SEV SPECIAL

	₹
Sev Tamatar	150
Sev Masala	170
Doodh Sev	180



KOFTA

Veg Kofta

(Vegetable dumplings fried and simmered in brown onion gravy)

Hariyali Kofta

(Spinach & vegetable dumplings fried and simmered in spinach and onion gravy)

Malai Kofta (Spicy/Red)

(mashed potato dumplings stuffed with grated paneer & cashew, served with onion or tomato gravy choice is yours)

Malai Kofta (White)

(mashed potato dumplings stuffed with grated paneer & cashew, served with rich and creamy white gravy)

Paneer Kofta (Spicy/Red)

(mashed paneer dumplings stuffed with grated paneer & cashew, served with onion or tomato gravy choice is yours)

SEASONAL VEGETABLES

Aloo Jeera

Aloo Gobhi

Achari Aloo

Bhindi Masala

Kurkuri Bhindi

Mix Veg

Veg Kolhapuri

Lehsooni Palak

Dum Aloo(Red /Spicy Gravy)

Veg Jaipuri

(Mixed vegetable curry made with mixed vegetable, paneer cubes in a tomato-onion based gravy which is topped with roasted papad)



STUFFED PARATHAS



	₹
Aloo Paratha	80
Sev Paratha	80
Gobhi Paratha	80
Mix Veg Paratha	80
Onion Paratha	80
Paneer Paratha	100
Paneer Cheese Paratha	120
Cheese Chilly Paratha	120

RICE

	₹
Plain Rice	100
Jeera Rice	120
Peas Pulao	130
Veg Pulao	130
Tawa Pulao	150

(Chef special Mumbai style Pulao sauted on Tawa with onion, capsicum and tomato)

Kashmiri Pulao	170
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(Delicious variant of rice pulao from Kashmiri cuisine made with nuts, dried fruits, saffron and fresh fruits)



PAPAD

	₹
Papad(Dry/Fry)	25
Papad Masala	40

