

PASTA

Arrabiata <i>Traditional Pasta with Tomato Sauce</i>	300/-
Aglio Olio Peperoncio <i>Simple Classic Sauce with Garlic, Olive Oil, Chilly and Parsley</i>	300/-
Al Pesto Genovese <i>Fresh Basil Crushed with garlic, Pinenuts, Olive and Cheese</i>	330/-
Alla Firritiana <i>A Classic Combination of Cheese and Spinach Sauce</i>	330/-
Puttanesca <i>Traditional Italian Tomato Sauce, Olives, Capers, Parsley ,Basil and Chilly</i>	330/-
Alferdo <i>A Sticky Creamy Sauce with Mushrooms, Garnished with Parmesan Cheese</i>	350/-
Barbaresca <i>A Spicy Sauce for Pasta with Broccoli, Sun Dried Tomatoes, Garlic and Parsley</i>	350/-
Veg Lasagne (Oven baked) <i>Layers of Pasta filled with Vegetables and Cheese</i>	380/-

RISOTTOS

Funghi Zafferano <i>Arborio Rice with Mushroom, Delicately flavoured with Saffron</i>	350/-
Boscaglia <i>Arborio Rice served with Sliced Mushroom and White Sauce</i>	350/-
Tomato n Mascarpone <i>Arborio Rice served with Grilled Vegetables and Parmesan Cheese</i>	350/-

TANDOOR STRTER

Aloo Nazakat	280/-
<i>Crispy Fried Potatoe shells filled with paneer and potato mixture, marinated in yogurt and baked</i>	
Aloo Firdosi	280/-
<i>Aloo barrels stuffed with raisins, nuts and spices</i>	
Manchurian Tikka	280/-
<i>All Time Favourite Chinese Manchurian and a combination of tandoori Spices</i>	
Tandoori Aloo	280/-
<i>Potatoes Marinated in a mix of spices and oven grilled to perfection</i>	
Hara Bara Kabab	280/-
<i>A popular snack of North Indian fried Patties made with Spinach, Peas and Potatoes</i>	
Dahi Kabab	280/-
<i>Tangy Marination of hung curd, Paneer, Corn Flour, Cashew Paste and Onions along with a chef special spices</i>	
Veg.Seekh Kabab	280/-
<i>A delicious snack cum starter made using mixed vegetables and spices</i>	
Chilly Onion Seekh Kabab	280/-
<i>Crispy Chilli Seekh Kebab's Juicy flavour and Impeccable taste make it a perfect starter</i>	
Mushroom Tikka	320/-
<i>Hand Selected Button Mushroom, Marinated in curd and spices</i>	
Tandoori Broccoli	320/-
<i>Hand Selected Broccoli, Marinated in curd and Indian spices</i>	
Stuffed Mushroom Tikka	330/-
<i>Mushroom Stuffed with Cottage Cheese and other spices</i>	
Paneer Tikka	350/-
<i>Fresh Cottage Cheese with tangy marination of yogurt, flavoured with tandoori masala</i>	
Paneer Lasuni Tikka	350/-
<i>Fresh Cottage Cheese with Garlic marination in yogurt, flavoured with tandoori masala</i>	
Paneer Malai Tikka	350/-
<i>Cubes of fresh cottage cheese marinated in a combination of mild and aromatic spices, cream and cashew nut paste</i>	

MILK SHAKES

Mango <i>Mango Flavoured refreshing drink</i>	200/-
Very Berry Strawberry <i>Sweet ,Fruity and Irresistibly Good</i>	200/-
Chocolate <i>A Chocolate Based Milk Shakes- Perfect For Chocolate Lovers</i>	220/-
Blue Berry <i>A Blue Color Milk based Drink – For a Refreshing Taste</i>	220/-
Green Apple <i>A Refreshing Drink – Remembering Old Days</i>	220/-
Katty Kitty <i>A Perfect Blend Of KitKits with Chocolate Ice Cream and Frozen Milk</i>	220/-
Oreo Shake <i>Oreo Cookies with Ice Cream To Make it Even More Shaker</i>	220/-
Ferrero Rocher <i>A Italian Chocolate Based Milk Shake</i>	250/-

BEVERAGES

Lemon Iced Tea	170/-
Peach Iced Tea	170/-
Aerated Beverages	MRP/-
Mineral Water	MRP/-



CHINESE STARTERS

Veg. Manchurian	250/-
<i>Vegetable Balls prepared with Onion, Garlic, Green Chillies and Fried with manchurian Sauce</i>	
Crispy Corn	250/-
<i>Sweet Corn battered wok fried with onion, green chillies and black Pepper</i>	
Paneer Chilly	290/-
<i>Cottage Cheese shallow fried and sauted with dice cut Onion, Green Capsicum and Green Chillies sprinkled with Spring Onion</i>	

CHINESE MAIN COURSE

Vegetable Hakka Noodles	230/-
<i>Steamed hakka noodles sauted with finely chopped veggies</i>	
Vegetable Schezwan Noodles	250/-
<i>Steamed hakka noodles sauted with finely chopped veggies in schezwan Sauce</i>	
Burnt Garlic Hakka Noodles	270/-
<i>Steamed hakka noodles sauted with finely chopped veggies and topped with fried Garlic</i>	
Vegetable Fried Rice	230/-
<i>Steamed Rice with loads veggies</i>	
Vegetable Schezwan Fried Rice	250/-
<i>Steamed Rice with loads veggies in Schezwan Sauce</i>	
Burnt Garlic Fried Rice	270/-
<i>Steamed Rice with loads veggies and topped with Fried Garlic</i>	





MEXICAN STARTERS

Nachoes With Cheese

320/-

Nachoes Chips topped with melted cheese garnished with green capsicum, served with salsa Assortment

Nachoes With Refried Beans

340/-

Nachoes Chips topped with Melted Cheese, beans and served with salsa Assortment

MEXICAN MEALS

Cheese Quesadillas

240/-

Soft Corn Tortillas with a combination of assortment

Veg. Quesadillas

260/-

Soft Corn Tortillas with a combination of Vegetables

Enchiladas With Beans

260/-

Corn Meal Soft Tacos served with fried beans and baked with tomato sauce

Enchiladas With Corn

260/-

Corn Meal Soft Tacos served with steamed corn and baked with tomato sauce

Enchiladas With Mushroom

260/-

Corn Meal Soft Tacos served with steamed Mushroom and baked with tomato sauce



LEBANESE

Hummus

290/-

Hummus is vegetarian Puree of Chickpeas that helps with Cholesterol and Digestive System problem and is very Nutritious

Falafel Wrap



290/-

Falafel Pockets served with Pita wrap served with Color, Flavour and Nutrients

Falafel

340/-

Parsley and Pepper Flavoured Beans patties served in Pita Bread pockets with Labneh Sauce



MAIN COURSE

Paneer Butter Masala	320/-
Paneer Kadai	320/-
Paneer Punjabi	320/-
Paneer Lababdar	320/-
Paneer Palak	320/-
Paneer Zyka	340/-
Paneer Tikka Masala	340/-
Paneer Kalmi	340/-
Vegetable Kofta	280/-
Mix Vegetable	280/-
Corn Palak	280/-
Aloo Jeera	280/-
Sev Tamatar	280/-
Dhoodh Sev	280/-
Chana Masala	280/-
Aloo Matar	280/-
Veg. Kohlapuri	290/-
Vegetable Diwan Handi	290/-
Dum Aloo	290/-
Malai Kofta	300/-
Jafrani Kofta	300/-
Methi Malai Mutter	320/-
Lasuni Palak	320/-
Mushroom Masala	320/-
Kaju Curry	360/-

BREADS

Tandoori Roti	20/-
Butter Tandoori Roti	25/-
Laccha Paratha	40/-
Green Chilli Laccha Paratha	45/-
Plain Naan	50/-
Butter Naan	60/-
Stuffed Kulcha	60/-
Garlic Naan	70/-
Chilly Garlic Naan	75/-
Cheese Chilly Garlic Naan	100/-

RICE

Steam Rice	220/-
Jeera Rice	240/-
Vegetable Pulav	260/-
Butter Khichdi	280/-
Dal Makhani Khichdi	320/-