

Sandwich Grilled

Grilled Veg Sandwich.....	120
Grilled Cheese Masala Sandwich.....	120
Grilled Cheese Chutney Sandwich.....	120
Grilled Cheese Chilly Sandwich.....	120
Grilled Panner Tikka Sandwich.....	150



Burgers



	Regular	Grilled
Aloo Tikki Burger.....	70	80
Veg Burger (With Cheese).....	80	90
Chole Tikki Burger.....	80	90
Double Cheese Burger.....	90	100

Chinese Main Course

(Min 15 minutes to serve)

Hakka Noodles.....	120
Chatpata Chowmein.....	130
Schezwan Rice.....	140
Schezwan Noodles.....	140
Butter Pepper Noodles.....	150
Fried Rice (Regular).....	140
Burnt Garlic Rice.....	150
American Crispy Corn.....	180
Veg Spring Roll.....	180
Veg Balls in Hot Garlic Sauce.....	200
Paneer Balls in Schezwan Sauce.....	200
Corn Turkish Roll.....	230
Exotic Vegetables in Lemon Coriander Sauce.....	200
Wok Fried Noodles/ Rice.....	220
Veg Chopsuey.....	200



Italian

Served with Garlic Bread

(Min 15 minutes to serve)

Garlic Bread with Cheese & Herbs160

Garlic Bread Supreme200

All & All Pasta (White Sauce)180

Pasta in Arrabiata Sauce (Red Sauce)180

Macaroni Magic Pasta200

Spaghetti Neapolitan Delight Pasta200



220 (Baked)

220 (Baked)

240 (Baked)

240 (Baked)



Sizzlers

(Min 20 minutes to serve)

Sizzling Chilli Aloo (Rice/ Noodles)220

Sizzling Chilli Paneer (Rice Noodles)220

Sizzling Chilli Mushroom (Rice/Noodles)220

Sizzling Chilli Baby Corn (Rice/Noodles)220

Veg Steak Sizzler (with Rice & Pineapple slice)300

Chinese Combi Sizzler (With Rice & Noodles)300

Veg Steak Sizzler350

Veg palkey comes with boil veggies, fries stuffed tomato & butter rice topped

With barbeque sauce & finish with crispy pineapple

Chinese Combi Sizzler350

Combination of noodles, rice & veggie & topped with dumpling balls & cottage cheese

Indian Patter

(Served with Raita + Papad+Pickle+Kachumber)

Dal Tadka/Dal Makhani/Rajma Masala225

3 tawa paratha/2 Laccha Paratha/1 Butter Naan/Jeera Rice

Punjabi Chhole/Kadai Paneer/Sev Tomato225

3 Tawa Paratha/2 Laccha Paratha/1 Butter Naan /Jeera Rice

Paneer Makhani / Mutter Paneer.....225

3 Tawa Paratha/2 Laccha Paratha/1 Butter Naan/Jeera Rice

Dal Makhani.....225

with 2 Pudina Paratha/2 Onion Paratha

Paratha Patter

(Serve 2 Paratha with curd, Pickle, Kachumber & Papad)

(Min 15 minutes to serve)

Aloo Paratha150

Paneer- Onion Paratha180

Gobhi Paneer Onion Paratha180

Cheese Chill Onion Paratha200

Mushroom Cheese Paratha200

Corn Cheese Paratha200

Indori Sev Paratha200



Chaat



Pani Puri	60
Dahi Wada (2 Pic)	80
Chole Tikki	80
Dahi Papdi	100
Anaari Papdi Chaat	100
Fruity Papdi Chaat / Fruity Bhalla Chaat	120
Chinese Bhel	120
Dahi Batata Puri	120
Bhalla Papdi Chaat	120



Kebabs Fried/ roasted

(Served with Kachumber and Chutney)

Veg Seekh Kebab (Roasted)	180
Makai Malai Seekh Kebab (Roasted)	220
Cheese Chili Onion Ke Seekh (Roasted)	250
Hara Bhara Kebab (Shallow Fried)	150
Dahi Kebab (Shallow Fried)	200
Gulabi Tikki Karari	200

Choice of Kofta Served

Malai Kofta Curry200

Cottage Cheese Dumplings simmered in cream gravy

Mix Veg Kofta200

Mix veg balls cooked in Onion based spicy gravy

Nargisi Kofta220

Combination of 2 gravies in Dum Tomato & velvety Spinach topped with crispy dumplings

Methi Cheese Kofta200

Fenugreek balls served on rich Onion gravy

Jafrani Kofta200

Saffron based dumplings served on rich Cashew Nut Onion curry

Fruit & Nut Kofta220

Combination of fruit & Nut Balls served with Cashew nut gravy

Hariyali Kofta Curry200

Veg dumpling in Saffron flavored Spinach gravy

Queen Kofta Curry220

Mix Paneer and cheese dumpling simmered in rich creamy tomato gravy

Corn Cheese Kofta Curry220



Choice of Cottage Cheese

(Paneer)

Paneer Khada Masala225

Cottage cheese cooked in authentic spices with Onion and Tomato gravy

Palak Paneer225

Cottage Cheese cooked with cream and Spinach gravy

Mutter Paneer225

Green peas and cubes of Cottage Cheese cooked in a spicy gravy

Paneer Bhuna Masala250

Home style authentic Onion -Tomato Gravy Served with Fried Cottage Cheese

Paneer Bhurjee250

Grated Cottage Cheese tempered with Onion and Tomatoes

Paneer Kolhapuri225

The Red Chilli for the spicy Paneer lovers

Paneer Angara250

Chef's special

Paneer Lababdar220

Most popular preparation of Paneer in buttered Tomato gravy

Paneer Rezala250

Chef's special Paneer dish

Tikka

Served With Kachumber Chutney
(Min 20 minutes to serve)

Aatishi Aloo	180
Paneer Tikka	220
Paneer Malai Tikka	240
Lahori Paneer Tikka	240
Kumbh Tikka	250
Achari Pineapple Tikka	250
Tiranga Paneer Tikka	250
Paneer Pudina Tikka / Paneer Peshawari Tikka	240
Paneer Kalimirch Tikka	250
Balraj Retreat Tikka Platter	350

Chinese Starter

Veg Manchurian	180
Gobhi Manchurian	180
Veg Kothe	200
Crispy Chilly Honey Potato	200
Chilli Paneer/ Paneer 65	220
Paneer Manchurian/ Lemon Garlic Paneer	240
Dragon Panner	250
Seasme Cottage Cheese in Plum Sauce	250

Soups & Shorba

Cream Tomato Soup	100
Shorba	100
Vegetable/Tomato/Dhaniya/Dal	
Cream of Mushroom/Broccoli	140
Sweet Corn Veg Soup	140
Veg Manchow Soup	140
Veg Hot & Sour Soup	140
Veg Noodles Soup	140
Lemon Coriander Soup	140
Soya Pepper Soup	140



Salad & papad

Plain Papad (Moong/Chana)	30
Masala Papad	40
Onion Salad	50
Fresh Green Salad	60
Punjabi Salad	80
Peanut Salad/ Chaat	140
Mix Pasta Salad	140
Russian Salad	150

Choice of Lentil (Daal)

Dal Tadka.....170

A traditional Punjabi style tempered dal

Dal-E-Dum / Bhatti ki Daal.....180

A Royal kali khadi udad dal (Signature style)

Dal Alishan.....180

Spinach flavored yellow and black lentils blended with Garlic, Ginger and Indian Spices

Dal Handi With Garlic Tadka180

Yellow dal with Garlic tadka

Dal Pachrangi / Dal Sultani.....180

Kadi Pakoda180

Punjabi/Onion/Bhindi

Punjabi Chole Masala/ Shahi Rajma Masala200

Chickpeas cooked in typical Punjabi curry

Dal Bukhara.....180

Black whole lentil blend with white butter & Tomato puree