

Starters

- **PALAK KE KABAB** 249
(Coarsely chopped spinach sauté in brown onion and mashed paneer)
- **DAHI KE SHOLAY** 375
(Hung curd marinated with spices and herbs stuffed in bread deep fried)
- **STUFFED MUSHROOM SHAHJANI** 325
(Mushroom caps stuffed with cheese, herbs, spices)
- **PANEER KI SALANKHEY** 375
(Paneer mashed with khoya, spices and herbs)
- **PANEER TIKKA HUSSAINI** 375
(Paneer cubes, hung curd, pickled beetroot all spices)
- **SIZZLER PANEER TIKKA** 425
(Paneer cubes, hung curd, pickled beetroot all spices in sizzling plate)
- **FISH AMRITSARI** 475
(Fried Amritsari masala coated in finger size fish with green chutney)
- **AFGANI FISH TIKKA** 475
(Cubes of fish marinated in creamy hung curd with kasoori methi cooked in tandoor)
- **MURG NAWABI TIKKA** 475
(Chicken cubes marinated in peshawari masala cooked in tandoor)
- **MURG BAZARI SEEKH KABAB** 475
(Chicken marinated in all spices with fresh herbs and crushed black peppercorns)
- **NOORANI SEEKH KABAB** 475
(Mutton mines, all spices blend with colored bell pepper)

• KOFTA SHIRAZI (Potato and cottage cheese ablong shaped koftas, shahi gravy, fried cashew nuts and raisins scattered over)	249
• SHAHI KAJU CURRY (Whole kaju in chatpata shahi gravy)	349
• PANEER MIRCH KA SALAN (Paneer in chef special gravy with tinge of chilly punch)	299
• PANEER BUTTER MASALA (Tomato based paneer curry with capsicum, onion, tomato & butter)	299
• BENGALI MACHER JHAL (Fish pieces cooked in authentic semi spicy Bengali Curry)	349
• KOLIWADA FISH (Fish slices in Maharastrian style)	349
• MURG MAKHANWALA (Punjabi delicacy tomato based butter gravy)	349
• MYSORE CHILLY CHICKEN (Chicken pieces cooked in coconut based spicy gravy)	349
• BHUNA MURG (Dry chicken curry smeared in tomato base with fresh fragrance of ginger, garlic and bhuna masala and the Indian spices)	449
• JOSH - E - GHOST (Authentic Kashmiri Rogan Josh)	449
• LAAL MAAS (Traditional Rajasthani Meat)	449

CHINA TOWN.....

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| • PAN FRIED NOODLE WITH CHOICE OF MOCKTAIL
(Pan fried noodles with exotic Vegetable) | 399 |
| • PAN ASIAN NOODLE WITH CHOICE OF MOCKTAIL
(Spicy vegetable manchurian balls, coated with special sauce on bed of Hakka noodle) | 299 |
| • PAN FRIED NOODLE WITH CHOICE OF MOCKTAIL
(Pan fried noodles with mixed chicken/fish/meat) | 449 |

Around The Globe

MAIN COURSE

DESI FANDA.....

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| • VEGETABLE NAVRATAN KORMA
(Mixed Indian vegetable in orange gravy with dry fruits and fresh fruits) | 249 |
| • KUMBH MUTTER DO PYAZA
(Button mushrooms & green pea in cashew gravy) | 249 |
| • BHARMA DUM ALOO
(Scooped potatoes stuffed with chef special peshawari masala with saffron gravy) | 249 |
| • METHI PALAK KA SAAG
(Spinach and methi tempered in butter garlic) | 199 |
| • MIXED VEGETABLE JHALFREZI
(Mixed vegetables, paneer, spicy sweet and sour gravy) | 249 |
| • SEASONAL VEGETABLE (GHAR KA KHANA)
(Vegetable available in season) | 199 |

• **FISH TIKKA KANTI WITH C.O. MOCKTAIL** 499
(Ajwaini fish broiled in tandoor, toast with tomato, onion, green chilly and mint served with naan and salad)

• **MURG TIKKA HUSSAINI WITH C.O. MOCKTAIL** 449
(Malai Tikka folded in shahi gravy, capsicum, tomato, fried cashew and raisins served with rumali roti & salad)

• **DONAR BOTI KABAB WITH C.O. MOCKTAIL** 559
(Mutton boti tikka bound in tomatoes flavoured with saunf & saunth, mint, cubes of onion, green chilly tempered served with lachha paratha and salad)

VIDESHI.....

• **VEGETABLE ENCHILADAS WITH C.O. MOCKTAIL** 399
(Tortillas bread stuffed with corn, spinach, mushroom, jalapenos enchiladas sauce gratinated served with salad)

• **PANEER SHAWARMA WITH C.O. MOCKTAIL** 399
(Lebanese khaboos rolled in paneer with tahini, lettuce, onion, tomatoes, chilly, Al'baik garlic sauce served with pickle arabic vegetables)

• **FISH ORLY – HOT TOMATO SAUCE WITH C.O. MOCKTAIL** 559
(Batter fried Fish, fresh tomato sauce served with cajun potato wages)

• **CHICKEN STEAK “CANDELAS” SPECIAL WITH C.O. MOCKTAIL** 459
(Breast of Chicken, stuffed, grilled to perfection poured over mushroom & pepper sauce)

• **MUTTON STROGNOFF KAMROSKI WITH C.O. MOCKTAIL** 599
(Strips of mutton sautéed & cooked in sauce served in pea rice)

Soup

• TAMATAR SHORBA	175
• CREAM OF MUSHROOM	175
• VEGETABLE HOT & SOUR	175
• YAKHNI SHORBA	225
• CHICKEN MULLUGTWANY SOUP	255
• VEG/CHICKEN MANCHOW	255

Salads

• FRESH GARDEN GREENS	115
• RUSSIAN	155
• CHEESE N PINEAPPLE	155

Multi Cuisine

EXOTIC COMBOS

HIND.....

• SOYA CHAP OF YOUR CHOICE WITH ANY ONE MOCKTAIL (Soya chap cooked in choice of gravy - makhani/masala/rogan josh)	349
• DUM PANEER KALI MIRCH WITH CHOICE OF MOCKTAIL (Paneer tikka cooked in Mughlai gravy with crushed pepper, onion and capsicum served with pea pulao & salad)	399

TANDOORI BREAD DELIGHT BASKET.....

• BABY - Lachha Paratha, Khasta Roti, Besani Roti, Kulcha	325
• LACHHA PARATHA (PUDINA/PLAIN)	59/69
• KHAUSTA ROTI	39
• BESANI ROTI	39
• KULCHA (MASALA/ONION/PLAIN)	49
• RUMALI	39
• TANDOORI (Plain/Butter)	25/30
• LACHHA NAAN	49

RAITA.....

• BHURANI RAITA (Garlic tempered raita)	85
• CHOICE OF RAITA (Kachumber/ Pineapple/ Plain)	79

PAPADUM.....

• SADA PAPAD	29
• GARLIC PAPAD	59
• MASALA PAPAD FRY	59
• MASALA PAPAD ROASTED	49

• **FRIED RICE...**

(Choice of - mix vegetable/egg/chicken)

275

• **NOODLES...**

(Choice of - mix vegetable/egg/chicken)

275

DAAL HANDI SE.....

• **DAAL ARHAR TADKA**

(Tuwar daal with indori tadka)

179

• **BUTTER DAAL FRY**

(Mung Masoor daal fried in butter)

199

• **DAAL MAKHANI**

(Kali urad cooked overnight on slow heated tandoor, finished with cream and butter and tempered)

249

• **VAGHARELI KHICHDI "CHEF SPECIAL"**

(Special Gujrati khichdi with exotic makkhan tadka served with chhas)

199

DUM KA CHAWAL.....

• **DUM ZAFFRANI PULAO**

(Choice of vegetable & paneer/ fish/ chicken/ mutton)

249/275

• **CHOICE OF CHAWAL**

(Pea/ Jeera/ Sada)

199

• HONEY CHILLY POTATO (Baby potatoes fried and tossed in honey chilly sauce)	199
• CRISPY CORN (Corn kernels crispy fried tossed in salt pepper)	199
• FLOWER MANCHURIAN (Flowerets of cauliflower. light batter fried, with Manchurian sauce)	199
• SCHENZWAN PANEER (Crispy fried paneer folded in schenzwan sauce)	249
• SALT N PEPPER (Choice of fried mix veg/paneer/fish/chicken cubes tossed in salt n pepper)	399
• CONGI LAMB (Crispy fried strips of lambs tossed in schenzwan sauce with bell pepper & onion)	475
• FALAFAL WITH HUMMUS – PITA BREAD (Lebanese style chick pea nuggets, hummus and pita bread)	299
• PANEER SHASLIK CHAAT (Cubes of paneer skewered grilled infused in chatpata chaat masala)	349
• CORN ON THE COB PERI PERI (Steamed corn flavoured with peri peri butter)	199
• DRUNKEN CHICKEN CHATPATA (Shallow fried chicken marinated in special spices)	399

• **BHUNA GOSHT**

549

Mutton or lamb cooked in an onion based gravy. Bhuna means fried. In this dish, mutton pieces are cooked with lots of onion and spices)

WESTERN...

• **QUESADILLAS (PANEER/CHICKEN)**

249/299

(Tortilla breads stuffed grilled paneer or chicken, exotic vegetables with tomato salsa & sour cream)

• **PASTAS (Penne/Congchile/Spaghetti)**

249

(Choice of sauces – Pesto/Alfredo/Marinara)

• **CHICKEN STEAK/MUSHROOM PEPPER SAUCE**

399

(Breast of chicken stuffed, grilled, on bed of caramelised onion with sabli potato)

PANASIAN...

• **CRISPY FRIED MIX VEGETABLES**

249

(Exotic vegetables coated with corn starch crispy fried with dip)

• **CHILLY PANEER**

375

(Light batter fried cubes of paneer in chilly sauce)

• **FISH HUNAN**

375

(Slices of fish fried mixed in coated hunan sauce)

• **CHICKEN CANTONESE**

375

(Slices of chicken sauté in ginger, garlic, green chilly, covered with Cantonese sauce)

• **ROASTED SLICED LAMB HOINSIN**

449

(Slices of lamb with spring onion, two colored bellpepper in hoinsin sauce)