

SOUPS & SALAD

Mushroom Cappuccino (veg)
Balsamic glaze, grilled balsamic bread,

Tibetan Thukpa (veg/non veg)
Tibetan noodle soup

Nawabi Murgh Shorba (non veg)
cumin, scented creamy chicken soup

Raw Mango & Papaya Salad (veg)
pink sugar & red chili dressing, Roasted Peanut,
Fresh plum

Healthy Bar Salad (veg)
hamilton, cucumber, apple and cheese,
balsamic dressing

Grilled fruits & Buratta Salad (veg)
balsamic glazed tomatoes, pista, almond flakes,

Cobb salad (veg)
balsamic glazed tomatoes, pesto, almond flakes,

Ceaser salad veg (veg)
chili garlic dressing, pommaron dust

**Ceaser salad with Kalimiri
chicken** (non veg)
chili garlic dressing, pommaron dust

GALLI KE CHAAT

Palak patte ki Chaat (veg)
staple leaves, trio of chutneys

Makhan Wali Dal Chaat (veg)
savoury dal, tangy chutneys, chhota plus item

Pineapple Chaat (veg)
rose cookies, trio of chutneys

Bijapur Masala Bhel (veg)
w/purani sheet style Bhel

Keema samosa (non veg)
lamb & egg chutney

Chatak Chicken Chaat (non veg)
Corn coated chicken strips, spiced potatoes,
green Veggies and trio of chutneys

BREADLICIOUS

Cheese Garlic Bread (veg)
Freshly baked bread with melted cheese,
Italian sprinkle, garlic spice

Freshly Baked Garlic Bread (veg)
Freshly baked bread from pizza oven, fresh
with creamy oil sauce

Baked Korean Bread (veg)
Fully fluff Stuffed with Cream Cheese and pork
with garlic fresh dip

Tex Mex Veg Quesadilla (veg)
Tostito bread stuffed with Smokey corn,
red kidney beans, cheese & jalapeno, topped
with sour cream & salsa

Cajun Chicken Quesadilla (non veg)
Charbroiled cajun chicken, melted cheese,
served with sour cream & salsa

CHATPATA CHAKHNA

Kolkata Ghugni (veg)
Dumpling on famous sweet food from Bengal

Masala Tossed Fox Nuts (veg)
Masala Malihana tossed in ghee

Peanut Chaat (veg)
Famous last chutney

Naughty Nutties Mix (veg)
Mix of nuts & nuts in Our house special masala

Honey Chilli Lotus Stem (veg)
Crispy fried stems, soaked with mix of chili &
sweet rose of honey

Cashewnut Pakoda (veg)
crispy ready & fried chili

Crispy Masala Corn (veg)
Crispy fried corn tossed with home made masala

SMALL BITES

French Fries Classic/ Dusted (veg)
served with dips

Cheesy Choice Fries (veg)
Loaded Fries with Cheese & Grated

Meaty loaded French Fries (non veg)
topped with Minced Keema, Cheese sauce

WINGS & LOLLYPOP

Louisiana Hot chicken Wings (non veg)

Crispy Fried Wings Tossed in Louisiana Sauce.

Tandoori Chicken Wings (non veg)

Char-grilled chicken wings in tangy marinade with hint of Kashmiri chilis

Buffalo Wings Nachos (non veg)

Layers of cheese & chips with baked chicken wings

Deep fried lollypop (non veg)

Crispy fried Served with hot garlic sauce

Peri Peri Lollypop (non veg)

Served with ranch dip

Tandoori Lollypop (non veg)

Served with onion salad & mint chutney

ORIENTAL STATION

Honey chilli Paneer (veg)

hint of mustard sauce

Chilli Cheese Wonton Wrap (veg)

Served with sweet chili dip

chilli plum baby corn (veg)

crispy baby tossed in house special sauce

Lotus stem & water chesnut pepper salt (veg)

crispy fried, tossed with salt & pepper mix

Korean Chilli Paneer (veg)

Crispy fried Cottage cheese in Gochujang & chili paste with an indian twist

1990's Chilli Egg (non veg)

Classic Bar Dish

Malaysian Sambal chicken Skewers (non veg)

Served with rice salad & dip

Pattaya Street Style Chicken (non veg)

Sour sauce & juicy chicken skewers, grilled & topped with Fresh red chili, Peanut & Fried Garlic

1990's chilli chicken (non veg)

Old School Bar dish for Meat eaters

Crispy fried fish in ginger soya sauce (non veg)

Chunks of fish deep fried & tossed in Flavourful ginger & soya sauce

Indonesian Sambal prawns Skewers (non veg)

Skewers of Prawns marinated in Sambal sauce & grilled

DIMSUM & BAO

Corn & spinach dumpling (veg)

Served with roasted tomato sauce and fresh greens

Cheese & Chestnut Dumplings (veg)

Served Chilli oil, black pepper spring onion dip

Pot Roast Chicken Dumplings (non veg)

Served with peanut garlic sauce

Prawn & Bamboo Shoot Har Gaw (non veg)

Classic peanut sauce

Korean chilli Paneer Bao (veg)

Sealed Chinese bread stuffed with Paneer, sauce, Cottage cheese, served with fresh garlic & pickled vegetables

Mushroom Masala Bao (veg)

Served with yellow curry, peanut podi dust

chicken chettinad bao (non veg)

Served with yellow curry sauce, peanut podi dust

CLAYPOT & TANDOOR

Dahi Ke kebab (veg)

Grub fried hung and tikka flavoured with spinach served with beetroot reduction, sweet yoghurt dip

Chimichurri Paneer Tikka (veg)

Served With Maharana Sauce And Dahi Onion

Thandai Paneer Tikka (veg)

Extra Ordinary Creamy Malai Marinated Paneer Cooked In Clay Oven Served With Mint Sauce

Murg-E-Raan (non veg)

Chicken leg marinated with indian spices, cooked in tandoor served with mint chutney, spicy yoghurt sauce

Chatpata Chicken Tikka (non veg)

Flavourful spicy marinated chicken, cooked in tandoor served with tandoori green chutney

Kali Mirchi chicken tikka (non-veg)

Garlic cheese spread, coconut flakes

Spinach & cheese Stuffed Chicken (non-veg)

smoked yoghurt sauce, dip & tomato dip

Chimichurri Chicken Tikka (non-veg)

Served With Muhammara Sauce & Dahi Chutney

Tandoori Chicken (non-veg)

served with dip & salad

Ajwalni Tikka (non-veg)

pickled onion, spread of mint sauce

Pathankhot sheek kebab (non-veg)

orange & mint salad, blue berry chutney

PIZZA & PASTA

Creamy Cheese Sauce Pasta (veg)

served with garlic bread

Penne Italiano (veg)

served with garlic bread

Spaghetti Aglio Olio Pepparoncino (veg)

served with garlic bread

Fettuccine with Tomato & Red Pepper Sauce (veg)

spice vegetables & garlic bread

Pesto Mesto (veg)

creamy oil red mix with pesto sauce

Baked Mac n Cheese (veg)

served with garlic bread

Lamb Keema Lasagna (non-veg)

served with sun-dried salad & garlic bread

Margaritta Pizza (veg)

Cherry Tomato, Mozzarella Cheese & Basil

Greek pizza (veg)

Combination of Veggies With Mozzarella, Fresh Basil And Basil Pesto

Peppy Paneer Pizza (veg)

Mexican Pizza With cottage Cheese, Olives, Corn, Peppers, Onions in Tomato Sauce

St.louis Pizza (veg)

five types of cheese, cheese dip

Double Chicken Feast Pizza (non-veg)

bacon, herb marinated chicken, pizza marinated chicken

Meaty Mighty Pizza (non-veg)

Fresh mozzarella, spicy chicken, chicken meat balls, Lamb Keema & Bruschetta

Carribean Party Pizza (non-veg)

Jerk spiced chicken, baccanoni cheese, soft onion

Ultra Marine Pizza (non-veg)

baccanoni cheese, tomato sauce, marinated red food

SUPER BOWLS

Asian Veggies Noodle Bowl (veg)

stir-fried noodles with assortment of veggies, cracking spinach, garlic sauce

Asian Tofu Noodle bowl (veg)

stir-fried noodles with assortment of veggies, cracking spinach, crunch-fried tofu garlic sauce

Teriyaki Chicken Bowl (non-veg)

Son on Roasted chicken with teriyaki Glaze

Chicken Dinner Bowl (non-veg)

Chicken Stuffed with Mushroom, spinach & Cheese, served with mushroom pepper sauce, herb rice house salad

Mexican Grilled Fish Bowl (non-veg)

tomato & beans, Rice, pico de gallo, creamy hotita sauce

ENTRÉE (MAINS)

Kali Mirchi chicken tikka (veg)

served with roasted phool

Mushroom Risotto (veg)

parmesan & button mushroom cooked with aromatic rice

Raw mango & Coconut curry (veg)

served with steamed rice

Chicken Meat Ball Gassi (non-veg)

non veg, coconut chili curry

Raw mango & Fish curry (non-veg)

served with steamed rice

Kerala Prawns Stew (non-veg)

served with neem dosa

INDIAN CURRIES

Tadkawali Dal (veg)

Chili & Garlic Tempered Yellow Lentils

VEGETARIAN CREATIONS

● MYSORE MASALA PUFFZZA 309

Golden puff pastry crowned with Mysore-style spiced potato, tomato-mint emulsion, gunpowder dust, finished with mozzarella and fresh Italian cheese.

● KODI HILLS CILANTRO & COTTAGE CHEESE PUFFZZA 309

Silbatta-crushed cilantro pesto layered on puff base, topped with charred cottage cheese, tender broccoli florets, mozzarella, burrata, and aged parmesan shavings.

MUTTON & LAMB HERITAGE

● LAAL MAAS PUFF PIZZA 429

Fiery mathaniya chili-infused Rajasthani mutton curry with tender chunks, enriched with mozzarella and finished with velvety cream cheese.

● HYDERABADI HALEEM ROYALE PUFFZA 429

Silken haleem slow-cooked with lamb and grains, crowned with molten cheese, caramelized onions, crisp dry fruits, rose petals & a whisper of edible gold.

CHICKEN SPECIALTIES

● DAK BUNGALOW CHICKEN PUFFZZA 359

A heritage Anglo-Indian chicken curry reimagined—topped with quartered egg, kasundi aioli, rustic masala, melted cheese, and baby greens.

● KUNDAPURI CHICKEN PUFF PIZZA 359

Slow-roasted coconut & bedgi chilli curry base with spiced chicken morsels, layered over mozzarella and sharp orange cheddar.

SEAFOOD INDULGENCE

🐟 CHETTINAD PRAWN PUFF PIZZA 439

Robust Chettinad-style curry sauce layered with peppered prawns, coconut, curry leaves, black pepper, mozzarella & a drizzle of Gouda cream.

🐟 KARWARI FISH PUFFZZA 439

Rustic puff flat bread, coastal-style coconut-crust fish masala with tamarind nuance, finished with mélange of cheese.

Makhan Wali Dal (veg)

Creamy & buttery Black Lentils From the land of Punjab

Hydrabadi Jackfruit Kofta (veg)

crumbled cheese, cashew nut, Dry rose petal

Paneer Lasagna (veg)

layer of cottage cheese knots with cheese, tomato butter, cream, lachha paratha

Kashmiri Dum Aloo (veg)

chur chur naan, apple salad

Saag Burrata (veg)

Jalapeno Garlic Cheese Kulcha

Paneer Chettinad

chicken Sheek Tikka Masala (non veg)

qzwari paratha

Halli Style Mutton Sharu (non veg)

with ragi & potato mash

STAPLES & NOODLES

Curd Rice (veg)

cashew fritters crumble, pomegranate

Ghee Wali Dal Khichdi (veg)

roasted papad, masala onion

Pineapple & Chilli Fried Rice (veg)

Thai Fried Rice

(veg / egg / chicken / shrimp / Mix)

Thai Fried Noodles

(veg / egg / chicken / shrimp / Mix)

Veg Dum Biryani

served with raita & onion salad

Masala Dum Murgh Biryani (non veg)

served with raita & onion salad

Mutton biryani (non veg)

short grain rice Biryani, served with Raita & onion salad

INDIAN BREAD

Roti

Naan/ garlic naan

Rogni Naan

Jalapeno cheese Garlic naan

lachha paratha

pudina paratha

plain kulcha /Dry fruits paneer stuffed kulcha

Malabar paratha

Kheema Naan

Roti Basket (naan, roti & kulcha)

DESSERTS

Gooey Brownie

served with scoop of icecream

Turkish Baklava

honey saffron glaze, pista sauce

KESARIYA

cocobut mousse, pineapple & semolina, prune salsa

Thandai mousse with chocolate rabdi

thanda thanda cool cool

Home Made Nacho Veg (veg)
Creamy cheese sauce, Pico de gallo, salsa, sour cream

Pista Crusted Beetroot falafel (veg)
pickled onion, hummus spread

Home Made Nacho Chicken (non veg)
Creamy cheese sauce, Pico de gallo, salsa, sour cream, topped with Grilled Chicken

Podi Dusted Chicken (non veg)
Crispy Fried Chicken Dusted with Podi, Masala, onion salad

Crumbed Fried Chicken (non veg)
Chicken Supreme Strips Marinated with Herb and masala, crispy fried

Crumb Coated Squid Rings (non veg)
Pen pen marinated Squid crumbed fried, served with creamy chipotle dip, house salad

GOOD TO SHARE

Chakhna Platter (veg)
Assortment of 4 chakhnas, good to share

Nutty Chakhna Platter (veg)
Assortment of flavoured cashews, desiccated and fox nuts with house special cashew fillers

Mezze Platter (veg)
Pita, Hummus, Fattoush, Mutabal, tartar

Tandoor Veg Platter (veg)
Assortment of 4 starters with dips, good to share

Tandoor Non Veg Platter (non veg)
Crispy fried shrimp, topped with hint of chili & sweet note of honey

APPETIZERS

Corn & cheese Spring Rolli (veg)
Wrapped in flaky sheet, served with home spicy dip

Paneer papdi roll (veg)
Fried coated cottage cheese & tzatz papad with curd dip

Floating Cheese Balls (veg)
served with spicy red pepper sauce

Mushroom croquettes (veg)
crust coated, deep fried served with tabasco & caramel mayonnaise

Peri Peri Dusted Onion Ring (veg)
served with chili garlic mayo

Techa Paneer Nibble (veg)
pita bread, summer salad

Banchow Veg Pav (veg)
served with butter pav

Meaty Hummus (non veg)
PITA BREAD, salade dusted hummus

Coconut Roast chicken (non veg)
Kundapura spice coated chicken with roasted coconut & curry leaves

Crumb Fried Tilapia (non veg)
Pen pen marinated fish crumbed fried, served with creamy chipotle dip, house salad

Curry Leaf Cured fish (non veg)
non pops, spiced kokum rosa

Lamb sheek kebab on Mini pita (non veg)
Saled, Pickled Onion, Mint reduction dip

REGIONAL TOUCH

Mushroom Ghee Roast (veg)
Served with Neer Dosa

Paneer Ghee Roast (veg)
Served with Neer Dosa

Chicken Ghee Roast (non veg)
Served with Neer Dosa

Mutton Ghee Roast (non veg)
Served with Neer Dosa

Chicken pepper fry (non veg)
Caul Potato, shaved coconut, garlic, chip

Mutton Pepper fry (non veg)
caul Potato, shaved coconut, garlic, chip

Pomfret tawa fry (non veg)
green papaya thoran, chat tamarind

Gowda fried chicken (non veg)
with salad & chutney

Green chilli roasted prawn (non veg)
pineapple, salsa

Eral Thokku (non veg)
egg omelet