

# FOOD MENU

# HAKUNA MATATA RESTO BAR

## SOUPS

**Manchow Soup** Vegetable/ Chicken/ Shrimp  
~₹199 / ₹219 / ₹239

Exotic mixed vegetable stock, flavoured with cilantro and green chilli

**Hot & Sour Soup** Vegetable/ Chicken/  
Shrimp ~₹199 / ₹219 / ₹239  
Rich, velvety soup blended with, spicy, sour flavors

**Sweet Corn Soup** Vegetable/ Chicken/  
Shrimp ~₹199 / ₹219 / ₹239  
Thick creamy soup bursting with sweet corn flavours

**Wonton Soup** Vegetable/ Chicken/ Shrimp  
~₹209 / ₹219 / ₹239  
Light Asian vegetable broth, tender wontons, crunchy bok choy and savoury mushrooms

**Lemon Coriander Clear Soup**  
Vegetable/ Chicken ~₹199 / ₹219

Vegetable stock infused with zesty lemon, fresh coriander, hint of green chilli - a light, revitalizing delight

**Crab Soup** ~₹269

Flavourful soup, with fresh crab meat, seasoned with salt

**Spinach Soup** ~₹199

Fresh spinach with aromatic spices and chopped vegetables

**Dal Shorba** ~₹199

Fragrant lentil broth with aromatic herbs and spices

**Tomato Soup** ~₹199

Thick soup made of fresh tomato

**Murgh Shorba** ~₹219

Flavourful broth infused with minced tender chicken, aromatic herbs, spices

## SALAD

**Green Salad** ~₹199

## CHINESE STARTERS VEGETARIAN

**Ginger Chilli Cauliflower** ~₹299

Cauliflower tossed with spicy chillies and zesty ginger

**Salt & Pepper** American Corns/ Mushroom/  
Paneer/ Baby Corn ~₹299 / ₹319 / ₹329 / ₹299  
Crispy, spicy, and savoury - of your choice, tossed with jungle pepper and sea salt

**Black Potato Wedges** ~₹269

Spicy, crispy potato wedges with aromatic black pepper sauce

**Honey Chilli Potato** ~₹279

Potatoes tossed with pan Asian sauce, flavoured with honey and fresh green chilli

**Schezwan Spring Roll** ~₹289

Crispy wonton roll filled with vegetables and Schezwan sauce, served with hot garlic dip

**Chinese Paneer Satay** ~₹309

Tender cottage cheese skewers, Pan-Asian spices, grilled to perfection and served with rich peanut butter sauce

**Crispy Crunch Schezwan Vegetables**  
~₹299

Batter fried assorted vegetables tossed with Schezwan sauce

**Green Chilli Potato** ~₹299

Crispy potato tossed with green chilli, cilantro and pepper

**Crispy Chilli Potatoes** ~₹299

Hand cut potatoes crispy fried and tossed in chilli garlic sauce

**Broccoli Chilli Basil** ~₹329

Deep fried broccoli tossed with chilli basil sauce

**Paneer Tobanjan** ~₹329

Cottage cheese tossed with fermented chilli peppers and soybean sauce

**Manchurian** Baby Corn/ Mushroom/ Paneer/  
Cauliflower ~₹299 / ₹319 / ₹329 / ₹299

Manchurian Dry!! bursting with flavours of onion, green chilli, and soya

**Classic Stir-Fried Vegetables** ~₹299

Boiled vegetables wok tossed with seasonings and salted butter

**Chilli China Town** Paneer/ Mushroom/ Baby  
Corn/ Cauliflower ~₹329 / ₹319 / ₹299 / ₹299

Kolkata's beloved Chinese heritage with our signature Chilli dishes, inspired by the iconic China Town of Kolkata

## CHINESE STARTERS

### NON-VEGETARIAN

**Honey Sesame Pepper Chicken** ~₹399

Chicken cooked in sweet and sour sauce, topped with roasted sesame seeds

**Egg Chilli / Manchurian** ~₹279

Batter fried Egg's tossed with chilli, garlic & soya

**Chilli China Town** Chicken/ Fish/ Prawn  
~₹399 / ₹439 / ₹499

Kolkata's beloved Chinese heritage with our signature Chilli dishes, inspired by the iconic China Town of Kolkata

**Kung Pao** Chicken/ Fish/ Prawn ~₹399 / ₹439 / ₹499

Bold flavors of Sichuan cuisine with our Kung Pao dishes, expertly balancing salty, sweet and spicy notes

**Salt & Pepper** Chicken / Fish / Prawn /  
Calamari ~₹399 / ₹439 / ₹499 / ₹499

Savor the crunch and flavours off! Salt & Pepper dishes, perfectly seasoned with jungle pepper and salt

**Lat - Mei Kai** ~₹399

Inspired by Chinese or Indo-Chinese cuisine!! Sliced chicken cooked in garlic and chilli sauce

**Classic Chicken Lollipop** ~₹389

Tender, frenched chicken winglets served with spicy hot garlic sauce

**Lemon Pepper Chicken** ~₹399

Tender chicken infused with zesty lemon, aromatic black pepper and savoury garlic

**Hong - Kong Chicken Wings** ~₹389

Chicken winglets flavoured with homemade Hong - Kong sauce

**Bar-B-Q Chicken Wings** ~₹389

Chicken winglets tossed with rich BBQ sauce

**Chilli Garlic Fish** ~₹439

Sliced fried fish tossed with chilly, garlic and soya

**Taipei Style** Chicken/ Fish/ Prawn ~₹399 / ₹439 / ₹509

Choice of dish crispy fried, tossed with Taipei sauce

**Hot & Tangy Chicken** ~₹399

Sliced chicken tossed with tangy chilli sauce

**Kung- pao Chicken Spring Roll** ~₹329

Shredded assorted vegetables and chicken mixed with Kung-pao sauce and deep fried

**Chicken Supreme Chilli Soya** ~₹399

Batter fried chicken supreme, tossed with sweet and spicy sauce

**Green Pepper** Chicken/ Fish/ Prawn ~₹399 / ₹439 / ₹509

Your choice!! cooked with green spiced masala and onions

## TANDOORI STARTERS

### VEGETARIAN

**Shahi Broccoli** ~₹349

Tender broccoli marinated with creamy, mildly spicy masala and grilled to perfection

**Subziwala Mazedar Sheek** ~₹319

Blend of carrots, green peas, potatoes, fresh coriander, and cauliflower, mixed with Indian spices and smoked to perfection over charcoal

**Charcoal Potato** ~₹299

Flavourful, smoky delight! Traditional-style potato filled with nuts, fresh chilli

**Malai Khumb Khazana** ~₹309

Button mushrooms filled with, rich blend of cheese, mushroom, spinach, and garlic

**Lahori Paneer Tikka** ~₹329

Tender cottage cheese marinated in yogurt and Kashmiri chilli cooked to perfection in tandoor

**Paneer Anarkali** ~₹329

Tender cottage cheese filled with nuts, cooked to perfection in tandoor



### Chicken Hot Pot ~₹349

Slow cooked chicken with aromatic flavoured with soya, ginger & rice wine

### Chicken / Basa Fish / Prawn Kung-Pao Sauce ~₹349 / ₹429 / ₹489

Chinese sauce exploding with flavors of pepper, soya and garlic

### Chilli Oyster Chicken/ Basa Fish/ Prawn ~₹349 / ₹429 / ₹489

With your own choice meat mixed with fresh chilli and oyster sauce

### Basa Fish/ Prawn Chilli Mustard Sauce ~₹429 / ₹489

Pan Asian style mustard sauces, diced bell pepper and onion cooked combined with your own choice

### Chicken / Basa Fish/ Prawn Hong-Kong Sauce ~₹349 / ₹429 / ₹489

Exotic flavours with your choice of meat cooked in homemade Hong-Kong sauce

### Basa Fish / Prawn Chilli Cilantro Sauce ~₹429 / ₹489

Your own choice!! cooked with chilli and fresh cilantro sauce

### Indo Chinese Chicken/ Basa Fish/ Prawn Chili Gravy ~₹349 / ₹429 / ₹489

Indo Chinese style own choice of meat with spicy and tangy sauce

### Thai Curry Chicken / Basa Fish/ Prawns-Red, Green & Yellow ~₹399 / ₹429 / ₹489

Choice of your meat & curry flavoured with Thai herbs and coconut milk, Served with Bowl of Rice

### Basa Fish in Hot Black Bean Sauce ~₹429

Basa fish infused with aromatic flavoured combined with hot black bean sauce

## INDIAN CURRY

### VEGETARIAN

### Velayati Subzi ~₹329

Mélange of exotic vegetables cooked with chopped onion and tomato gravy

### Kaju Masala ~₹329

Handpicked cashew cooked with Indian masala

### Meloni Tarkari ~₹329

Assorted vegetables cooked in Indian spices

### Paneer Lababdar ~₹349

Cottage cheese cooked with rich tomato & cashew gravy

### Khumb Makai Masala ~₹319

Button mushroom and fresh baby corn cooked in onion and tomato gravy

### Kolhapuri Vegetable Masala ~₹319

Exotic vegetable cooked with onion masala, fresh green chillies

### Dal Makhani ~₹319

Black lentils cooked in traditional style of north region

### Dal Tadka ~₹289

Moong dal served with burnt garlic and whole red chilli

### Nargis Kofta ~₹309

Vegetables dumpling cooked in yellow gravy garnish with fresh coriander and cashew

### Peshawari Kadai Vegetable / Paneer ~₹329 / ₹349

Cooked with capsicum, onion, and tomato in a bold Kadai masala blend

### Diwani Handi ~₹319

Assorted vegetables and spinach cooked Indian masala with spices.

### Batani Paneer ~₹349

Malai paneer and green peas cooked with rich tomato gravy

### Palak Paneer ~₹349

Malai paneer and fresh spinach puree, tempered with burnt garlic

### Bhutta Methi Palak ~₹319

Baby corn and fresh spinach cooked with chopped onion and spices

### Bhindi do Pyaaz ~₹309

Garden fresh lady finger sautéed with onion, and chef special masala.

### Chef Special Subzi ~₹349

Exotic vegetables and vegetable dumplings!! Chefs' special gravy

## INDIAN CURRY

### NON-VEGETARIAN

### Murgh Hara Pyaaz ~₹379

Tender chicken, vibrant spring onions cooked in rich, creamy cashew and caramelized brown onions based gravy

### Reshmi Murgh Masala ~₹379

Tender chicken in rich, creamy gravy made of onions, juicy tomatoes

### Kadai Murgh ~₹379

Tender chicken cooked with diced onions, bell peppers, and tomatoes, infused with the bold flavours of Kadai Masala

### Murgh Makhani ~₹379

Tender chicken cooked with mild, velvety makhani gravy, blended with spices and butter for a luxurious taste

### Peshawari Murgh ~₹379

Tender chicken cooked with bold, aromatic blend of spices, with roasted garlic and dry red chilli, showcasing the rich flavors of traditional Peshawari cuisine

### Lahori Murgh ~₹379

Tender chicken cooked in rich, traditional blend of aromatic spices, showcasing the flavorful heritage of Lahori cuisine

### Bhuna Tangdi Murgh ~₹389

Succulent chicken drumsticks slow-cooked with bone, marinated in a rich blend of Indian spices

### Mutton Rogan Josh ~₹549

Rich and aromatic Kashmiri lamb curry, slow-cooked with warming spices fennel seeds and dry ginger

### Murgh RaRa ~₹389

Tender boneless chicken cubes and minced chicken cooked in a flavourful blend of Indian spices

### Murgh Tikka Masala ~₹389

Tender chicken tikka, clay oven-cooked to perfection, then smothered in a rich, creamy Indian masala sauce, blending smoky flavors with aromatic spices

### Murgh Patiala ~₹419

Tender chicken cooked with medium-spiced gravy, wrapped in a delicate egg omelette, showcasing the rich and unique flavors of traditional Patiala cuisine

### Kadai Jhinga ~₹549

Succulent prawns cooked with capsicum, onion, and tomato in a bold Kadai masala blend

### Macchi Methi ~₹469

Tender char-grilled fish cooked with vibrant and aromatic fenugreek gravy

## COASTAL CURRY

### Stew - Vegetable / Chicken ~₹299 / ₹389

A delicate and aromatic blend of coconut milk, and warming spices

### Vegetable Curry/Fish Curry ~₹299 / ₹499

Tender ingredients cooked in a rich coconut-based gravy, infused with homemade masala

### Pulimunchi - Drumstick / Chicken / Fish ~₹299 / ₹399 / ₹499

A symphony of coastal flavors, where tangy tamarind meets the warmth of toasted spices

### Kundapur Chicken Curry ~₹399

Rich and aromatic chicken curry, infused with the authentic flavors of the coastal belt of Mangalore

### Homemade South Chicken Curry ~₹409

Home style curry, blended with fresh coriander puree, aromatic Indian spices, capturing the essence of traditional South Indian flavors

### Neer Dosa (4pc) ~₹109

### Appam ~₹109

### Egg Appam ~₹139

## FRIED RICE

### Classic Fried Rice - Vegetable/ Egg/ Chicken/ Prawn ~₹289/₹309/₹319/₹349

Wok-tossed to perfection, our Chinese fried rice is loaded with your choice of topping

### Schezwan Fried Rice - Vegetable/ Egg/ Chicken/ Prawn ~₹299/₹319/₹329/₹359

Wok-tossed rice tossed in fiery Schezwan sauce, paired with your choice of topping

### Burnt Garlic Fried Rice - Vegetable/ Egg/ Chicken/ Prawn ~₹299/₹319/₹329/₹359

Wok-tossed Chinese fried rice smothered in rich burnt garlic flavor, paired with your choice of topping

### Singapore Fried Rice - Vegetable/ Egg/ Chicken/ Prawn ~₹299/₹319/₹329/₹359

Wok-tossed rice infused with bold Singaporean flavors, paired with your choice of topping

### Green Peas Corn Fried Rice ~₹299

Wok-tossed Chinese fried rice loaded with sweet corn and tender green peas

### (NV) Mixed Fried Rice ~₹399

Wok-tossed rice with egg, chicken, prawns, and mutton, blended in savory soya and spring onion flavor



**Bharwan Khumb ~₹329**

Tender button mushrooms filled with raisins, cilantro and chilli

**Hariyali Paneer ~₹329**

Cottage cheese marinated with vibrant green spice mix, grilled to perfection in tandoor

**Malai Paneer Tikka ~₹329**

Cottage cheese marinated in creamy blend of hung curd, fresh cream and Indian spices, finished in clay oven

**Hara Bhara Kabab ~₹289**

A vibrant mix of vegetables filled with cheese, raisins and green chilli, shallow-fried to perfection

**Sweet Corn Tikki ~₹289**

Shallow fried crispy corn and gram fritters

**Tandoori Subziyonka Milan ~₹309**

Colourful medley of marinated vegetables, mushrooms and cottage cheese, skewered and grilled to perfection

**Charcoal Vegetable Platter ~₹709**

Chefs Choice!! 6 varieties of assorted vegetarian kebabs from our menu selection

## TANDOOR STARTERS

### NON-VEGETARIAN

**Afghani Murgh Tikka ~₹379**

Tender chicken marinated in homemade spices, grilled to perfection, finished with a cheesy topping

**Tri Colour Murgh Tikka ~₹379**

A vibrant trio of chicken tikka, marinated in three distinct flavors, adding a classic touch to this timeless Indian favourite

**Tandoori Shikari Tangdi ~₹399**

hunter-style delight, char-grilled drumstick chicken marinated in a fiery blend of Kashmiri chilli and fenugreek powder

**Tandoori Chicken Half / Full ~₹299 / ₹549**

A timeless classic! Tender whole sprig chicken, marinated overnight in traditional spices, cooked to perfection in clay oven

**Lahori Murgh Tikka ~₹379**

Tender chicken morsels marinated in yogurt and spices, grilled to perfection

**Murgh Chandi Kebab ~₹379**

Delicious, melt-in-your-mouth chicken marinated in hung curd and spices, grilled to perfection

**Chakori Murgh ~₹399**

A classic delight! Tender chicken morsels marinated in yogurt and hara masala, slow-cooked to perfection in a traditional clay oven

**Murgh Lasooni Kebab ~₹379**

Chicken leg boneless marinated with chopped garlic, jungle pepper and hung curd

**Classic Chicken Tikka ~₹379**

Chicken boneless marinated traditional tikka spice mix cooked charcoal

**Malai Chops ~₹399**

Chicken leg piece marinated and cooked in mild spices, hung curd and finished in clay oven

**Mahi Afghani ~₹439**

Marinated fish with hung curd and chef special spice

**Sarson Wali Macchi ~₹439**

Marinated fish with mustard kasundi cooked in tandoor

**Amritsari Macchi ~₹449**

Fish marinated with Kashmiri chilli, mustard oil, hung curd cooked in clay pot

**Aachari Jhinga ~₹549**

Prawns marinated in a mixture of yoghurt and pickling spices cooked in Indian clay oven

**Tandoori Pomfret ~₹649**

Pomfret fish marinated with hung curd, tandoori masala

**Charcoal Non-Vegetarian Platter ~₹1689**

Chefs Choice!! assorted non-vegetarian kebabs from our menu selection

**Charcoal Murgh Platter ~₹1319**

Chefs Choice!! assorted non-vegetarian kebabs from our menu selection

## INDIAN STARTER

### VEGETARIAN

**Chatpata Panner / Mushroom / Baby Corn ~₹329 / ₹319 / ₹299**

Deep fried and tossed with Indian spices

**Vaguthani Paneer/ Mushroom / Baby Corn ~₹329 / ₹319 / ₹299**

Chefs Special!! Sour and spicy

## INDIAN STARTER

### NON-VEGETARIAN

**Kali Mirch Murgh / Mutton / Prawn ~₹399 / ₹549 / ₹509**

The aroma of fresh ground black pepper that flavours own choice

**Chicken Jungle ~₹399**

Marinated diced chicken tossed with green spices

**Vaguthani Chicken ~₹399**

Chefs Special!! Sour and spicy

**65\*\* Chicken / Fish / Prawn ~₹399/₹439/₹509**

Spicy Indian flavoured dishes choice of your meat

## COASTAL STARTER

**Ghee Roast Paneer /Mushroom ~₹349 / ₹329**

A classic Mangalorean style robust masala cooked in rich ghee

**Ghee Roast Chicken Bone/ Chicken Boneless/ Prawns ~₹379 / ₹399 / ₹549**

A classic Mangalorean style robust masala cooked in rich ghee

**South Indian Sukka Chicken bone/ Chicken Boneless / Mutton ~₹379 / ₹399 / ₹549**

Konkani style dry meat rubbed with South Indian spices, fresh cilantro and fresh coconut

**Ghee Roast - Crab Meat ~₹549**

A classic Mangalorean style robust masala cooked in rich ghee

**Fish Koliwada ~₹539**

Anjal fish marinated with Indian spices in thick batter and golden fried

**Masala Fry Anjal Fish / Pomfret / Prawns / Kane ~₹539 / ₹639 / ₹509 / ₹319**

Lip smacking fish pan roast with homemade Mangalore masala

**Tawa Fry Anjal Fish / Pomfret / Prawn / Kane ~₹539 / ₹639 / ₹509 / ₹319**

Lip smacking fish fry which is tender form inside & crispy form outside

**Rava Fry Anjal Fish / Pomfret / Prawns / Silver Fish / Kane ~₹539 / ₹639 / ₹509 / ₹299 / ₹319**

This Mangalorean style rava fry is coastal India's claim to fame

## CHINESE GRAVY

### VEGETARIAN

**Chinese Green Vegetables in Chilli Mustard Sauce ~₹279**

Pan Asian style mustard sauces and diced bell pepper, onion cooked combined exotic vegetables

**Exotic Vegetables Chilli Oyster Sauce ~₹279**

Stir-fried assorted oriental vegetables cooked with chilli oyster sauce

**Assorted Vegetables Hong-Kong Sauce ~₹279**

Exotic vegetables cooked in homemade Hong-Kong sauce

**Mix Vegetables Spice Tobanjan Sauce ~₹279**

Vegetable cooked in wok with Japanese chilli garlic sauce

**Cottage Cheese Mongolian Sauce ~₹329**

Cottage cheese tossed in homemade Mongolian sauce and flavoured with chilli flakes and peanut powder

**Fresh Mushroom Manchurian Sauce ~₹329**

The dishes from Manchu cuisine flavoured of onion, green chilli and soya

**Hot Black Bean Sauce Paneer/ Mushroom ~₹329**

With your choice of dish made with strong fermented savory, salty and spicy taste hot bean sauce

**Thai Curry Red/ Green/ Yellow ~₹389**

Exotic vegetables flavoured with Thai herbs and coconut milk, Served with Bowl of Rice

## CHINESE GRAVY

### NON-VEGETARIAN

**Chicken/ Basa Fish / Prawns Schetzwan Sauce ~₹349 / ₹429 / ₹489**

A style of Chinese cuisine originating from Sichuan with unique flavours of Sichuan pepper

**Chicken/ Basa fish / Prawn Mongolian Sauce ~₹349 / ₹429 / ₹489**

A Chinese famous region Mongols made with soya sauces, Siracha and sweet chilli sauce



**Mushroom & Paneer Fried Rice ~₹299**

Wok-tossed Chinese fried rice loaded with sautéed mushrooms, paneer, peanuts, and spring onions

## WOK TOSSED NOODLES

**Burnt Garlic Noodles** - Vegetable/ Egg/ Chicken/ Prawn ~₹299/₹319/₹329/₹359

Wok-tossed noodles infused with the deep, aromatic flavors of burnt garlic, paired with your choice of topping

**Hakka Noodles** - Vegetable/ Egg/ Chicken/ Prawns ~₹289/₹309/₹319/₹349

Wok-tossed noodles tossed to perfection, paired with your choice of topping

**Flat Thai Noodles** - Vegetable/ Egg/ Chicken/ Prawn ~₹299/₹319/₹329/₹359

Savor the wok-tossed goodness of flat noodles, stir-fried to perfection with your choice of topping

**Hong Kong Noodles** - Vegetable/ Egg/ Chicken/ Prawn ~₹309/₹329/₹349/₹359

Wok-tossed noodles smothered in rich Hong Kong sauces, paired with your choice of topping

**Schezwan Noodles** - Vegetable/ Egg/ Chicken/Prawn ~₹309/₹329/₹349/₹359

Spicy wok-tossed noodles tossed in rich Schezwan sauces, paired with your choice of topping

**Chilli Garlic Noodles** - Vegetable/ Egg/ Chicken/ Prawn ~₹319/₹329/₹349/₹369

Sizzling wok-tossed noodles loaded with pungent garlic and bold chilli flavors, paired with your choice of topping

**(NV) Mixed Hakka Noodles ~₹399**

Wok-tossed noodles loaded with egg, chicken, prawns, and mutton, all blended in a savoury soya and spring onion flavours

**Pan Fried Noodles** - Vegetable/ Egg/ Chicken/ Prawn ~₹319/₹329/₹349/₹369

Crispy pan-fried noodles wok-tossed to perfection, stir-fried with your choice of topping

**Korean Style Chicken Noodles ~₹359**

Wok-tossed noodles infused with bold Korean flavors, garnished with tender zucchini

**American Chop Suey** - Vegetable/ Egg/ Chicken/ Prawns ~₹319/₹329/₹349/₹369

Crunchy noodles!! with rich, sweet, and tangy thick sauce, paired with your choice of topping

**Chinese Chop Suey** - Vegetable/ Egg/ Chicken/ Prawns ~₹319/₹329/₹349/₹369

Crunchy noodles tossed with your choice of topping in a velvety starch-thickened sauce, blending authentic Chinese flavors with a satisfying crunch

**Dragon Chop Suey** - Vegetable/ Egg/ Chicken/ Prawns ~₹319/₹329/₹349/₹369

Spicy meets tangy! Crunchy noodles smothered in a bold, mildly spiced and sour thick sauce, paired with your choice of topping, igniting your taste buds

## INDIAN BREADS

**Roti - Plain/ Butter ~₹79/₹89****Naan - Plain/ Butter ~₹89/₹99****Butter Garlic Naan ~₹109****Lachha Paratha ~₹109****Kulcha - Plain/ Butter ~₹79/₹89****Butter Garlic Kulcha ~₹99****Paratha - Pudina/ Methi ~₹109****Stuffed Paratha/ Kulcha ~₹119**

## INDIAN RICE

**Steam Rice ~₹199****Jeera Rice/ Ghee Rice ~₹229****Subji Pulao ~₹239****Vegetable Biriyani ~₹279****Chicken Biriyani ~₹389****Mutton Biriyani ~₹499****Curd Rice ~₹199**

## DESSERT

**Deep Fried Ice Cream ~₹239****Gulab Jamun with Ice Cream ~₹219****Gajar Ka Halwa ~₹219****Tender Coconut Payasam ~₹239****Milky way Cake ~₹299****Chocolate Brownie ~₹299****Kulfi ~₹219****Ice Cream of Your Choice ~₹169**

Chocolate / Vanilla / Strawberry / Butterscotch

# HAKUNA MATATA RESTO BAR

**For Enquiries Call +91 97411 33866**

Taxes as Applicable | We Levy Service Charge | Inform Our Associates for any Dietary Allergies