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|---|------------|
|  <b>Malaysian Curry Chicken</b>   | <b>390</b> |
| Tender chicken pieces cooked in Malaysian curry sauce, served with steamed rice.                                  |            |
|  <b>Prawns Manchurian Gravy</b>  | <b>480</b> |
|  <b>Chilli Prawns Gravy</b>     | <b>480</b> |
|  <b>Schezwan Prawn Gravy</b>    | <b>480</b> |
|  <b>Thai Red Curry Prawns</b>   | <b>520</b> |
| Prawn pieces cooked in Thai red curry sauce, served alongside steamed rice.                                       |            |
|  <b>Thai Green Curry Prawns</b> | <b>520</b> |
| Prawns cooked in Thai green curry sauce, served with steamed rice.  |            |
|  <b>Malaysian Curry Prawn</b>   | <b>520</b> |
| Prawns cooked in Malaysian curry sauce, served with steamed rice.   |            |







## mains

<b>Tofu Manchurian Gravy</b>	<b>240</b>
<b>Chilli Tofu Gravy</b>	<b>240</b>
<b>Schezwan Tofu Gravy</b>	<b>240</b>
<b>Thai Red Curry Veg</b> Assorted vegetables cooked in Thai red curry sauce, served alongside steamed rice.	<b>320</b>
<b>Thai Green Curry Veg</b> Assorted vegetables cooked in Thai green curry sauce, served alongside steamed rice	<b>320</b>
<b>Malaysian Curry Veg</b> Malaysian-style curry dish featuring a mix of vegetables, served with steamed rice	<b>320</b>
<b>Chicken Manchurian Gravy</b>	<b>360</b>
 <b>Chilli Chicken Gravy</b>	<b>360</b>
 <b>Schezwan Chicken Gravy</b>	<b>360</b>
 <b>Thai Red Curry Chicken</b> Tender chicken pieces cooked in Thai red curry sauce, served alongside steamed rice	<b>390</b>
 <b>Thai Green Curry Chicken</b> Tender chicken pieces cooked in Thai green curry sauce, served with steamed rice	<b>390</b>





# sides

Plain Pappad	20
Set Curd	90
Veg Raita	120
Masala Pappad	150

# kids menu

■ French Fries	180
■ Masala Fries	190
■ Nuggets and Fries	240





# sides

Plain Pappad	20
Set Curd	90
Veg Raita	120
Masala Pappad	150

# kids menu

■ French Fries	180
■ Masala Fries	190
■ Nuggets and Fries	240

# biryani

Sabzi Biryani	280
Paneer Tikka Biryani	230
Chicken Biryani	260
Chicken Tikka Biryani	330

# rice

Plain Rice	140
Jeera Rice	180
Veg Pulao	220
Saffron Rice	220

# bread

Tandoori Roti	50
Butter Roti	60
Naan	60
Missi Roti	60
Plain Kulcha	60
Butter Naan	70
Plain Paratha	70
Butter Kulcha	70
Garlic Naan	85
Lacha Paratha	85
Green Chilly Paratha	95



Mutton Biryani	390
Tandoori Chicken Biryani	480
Fish Tikka Biryani	420



Stuffed Aloo Paratha	110
Stuffed Aloo Kulcha	110
Stuffed Mix Veg Paratha	125
Stuffed Mix Veg Kulcha	125
Cheese Naan	190







# noodle



**Hakka Noodle Veg** 230

**Schezwan Noodle Veg** 230

**Chilli Garlic Noodle Veg** 230

**Hakka Noodle Egg** 260

**Schezwan Noodle Egg** 260

**Chilli Garlic Noodle Egg** 260

**Mandarin Noodle Veg** 270

Noodle dish inspired by Mandarin cuisine, typically featuring stir-fried noodles with an assortment of vegetables and savory sauces

**Mee Goreng Veg** 270

Malaysian stir-fried noodle dish made with a medley of vegetables, spices, and sauces

**Pad Thai Veg** 280

Thai stir-fried noodle dish made with rice noodles, tofu, mixed vegetables, and a tangy tamarind-based sauce

**Ribbon Noodle Veg** 280

Ribbon-like noodles, typically stir-fried with a variety of vegetables, sauces, and seasonings

**Hakka Noodle Chicken** 290

**Schezwan Noodle Chicken** 290

**Chilli Garlic Noodle Chicken** 290

**Mandarin Noodle Chicken** 330

Noodle dish influenced by Mandarin cuisine, featuring stir-fried noodles with tender chicken, mixed vegetables, and savory sauces

**Mee Goreng Chicken** 340

A delicious Malaysian stir-fried noodle dish featuring tender chicken, a blend of spices, vegetables, and sauces

**Pad Thai Chicken** 360

Thai stir-fried noodle dish featuring tender chicken, rice noodles, eggs, and a tangy tamarind-based sauce

**Ribbon Noodle Chicken** 360

Ribbon-like noodles stir-fried with tender chicken, mixed vegetables, and a combination of sauces and seasonings

**Hakka Noodle Prawns** 390

**Schezwan Noodle Prawns** 390

**Chilli Garlic Noodle Prawns** 390







## rice

Fried Rice Veg	210
Schezwan Fried Rice Veg	210
Burned Chilli Garlic Rice Veg	210
Fried Rice Egg	240
Schezwan Fried Rice Egg	240
Burned Chilli Garlic Rice Egg	240
Tom Yum Rice Veg	240

A rice dish infused with the flavors of Tom Yum, a spicy and tangy Thai soup, typically made with a variety of vegetables, herbs, and spices.

■ Fried Rice Chicken	290
■ Schezwan Fried Rice Chicken	290



■ Burned Chilli Garlic Rice Chicken	290
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■ Tom Yum Rice Chicken	290
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A rice dish featuring the vibrant flavors of Tom Yum, a spicy and sour Thai soup, combined with tender chicken and aromatic herbs and spices

■ Burned Chilli Garlic Rice Prawns	320
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Nasi Goreng Veg	360
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Indonesian fried rice dish prepared with a mix of vegetables, aromatic spices, and typically served with a side of condiments with Tofu and Broccoli Satay and veg crackers

■ Fried Rice Prawns	380
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■ Schezwan Fried Rice Prawns	380
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■ Nasi Goreng Chicken	390
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Indonesian fried rice dish made with stir-fried rice, seasoned with spices, and mixed with chicken, vegetables, and often accompanied by a fried egg on top and accompanied by chicken satay and prawn crackers



# starters & tandoor grills

## Vegetarian

### Nutty Hara Bara Seekh Kebab 220

Minced veg, nuts, spinach and coriander grilled on tandoor skewer

### Dahi Ke Kebab 280

"Awadhi delicacy, crispy dahi kabab made of hang curd, green chili and spices wrapped in thin layer of crumbs"

### Malai Broccoli 280

Broccoli grilled on tandoor skewer with cashew based Malai sauce

### Mushroom Kurkure 290

Crispy deep fried mushroom, filled with cheese and paneer

### Naram Dil Kebab 340

Cottage cheese, kebabs, stuffed with mozzarella and dry fruits, its melt in your mouth

### Peri Peri Paneer Tikka 340

Hot and spicy peri peri chilly powder rubbed with onion and bell peppers

### Paneer Tikka Shashlik 340

Soft and creamy marinated paneer with capsicum, tomatoes and onions skewers bakes to perfection

### Paneer Malai Tikka 340

Paneer rubbed with Cream cheese, hanged yogurt, roasted in tandoor

### Pahadi Paneer Tikka 340

Paneer rubbed with a paste made from fresh coriander, mint and yogurt

### Saffroni Paneer Tikka 380

Paneer rubbed with a paste made from yogurt and saffron







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|  <b>Chilli Prawns Dry</b>  | <b>460</b> |
|  <b>Schezwan Prawn</b>  | <b>460</b> |
|  <b>Tempura Prawns</b><br>Crispy and light batter-coated prawns, deep-fried to perfection  | <b>490</b> |
|  <b>Thai Grilled Prawns</b><br>Juicy and succulent prawns marinated in Thai spices, grilled to perfection, and tossed with tangy sauce | <b>520</b> |
|  <b>Butter Garlic Prawns</b><br>Prawns cooked in a rich butter and garlic sauce  | <b>520</b> |
|  <b>Snapper in Sambal Sauce</b><br>Fresh snapper fish cooked in a spicy and tangy sambal sauce   | <b>780</b> |
|  <b>Snapper in Chilli Bean Sauce</b><br>Tender snapper fish cooked in a savory and spicy chili bean sauce                              | <b>780</b> |







## starter

<b>Tofu Manchurian Dry</b>	240		
<b>Chilli Tofu Dry</b>	240		
<b>Schezwan Tofu Dry</b>	240		
<b>Tofu and Mix Veg Stir Fry</b>	260		
<b>Sambal Okra Tofu</b>	280		
Spicy and flavorful sambal sauce coating tender okra and tofu, creating a tantalizing vegetarian dish			
<b>Honey Chilli Lotus Stem</b>	290		
Crispy lotus stem tossed in a sweet and spicy honey chili sauce			
<b>Lotus Stem Hot Bean Sauce</b>	290		
Crispy lotus stem tossed in a fiery hot bean sauce			
<b>Chicken Manchurian Dry</b>	340		
 <b>Chilli Chicken Dry</b>	340		
 <b>Schezwan Chicken Dry</b>	340		
 <b>Chicken Lollipop</b>	340		
Chicken drumettes or wings frenched, seasoned, and fried and tossed in sweet chilli sauce			
 <b>Korean Fried Wings</b>	360		
Crispy and succulent chicken wings coated in a Korean-style spicy and tangy sauce			
 <b>Don Bok Chicken</b>	360		
A Korean dish featuring marinated and stir-fried chicken			
 <b>Sambal Chicken Satay</b>	360		
Skewered and grilled chicken marinated in spicy sambal sauce			
 <b>Chicken Satay</b>	360		
Skewered and grilled chicken, typically marinated in a flavorful blend of spices			
 <b>Phuket Fish</b>	380		
A dish originating from Phuket, Thailand, typically featuring fresh fish cooked in a flavorful Thai-style sauce			
 <b>Malak Fish</b>	380		
Fish fingers tossed in chinese malak sauce			
 <b>Roasted Thai Chilli Chicken</b>	390		
Succulent roasted chicken infused with Thai chili flavors			
 <b>Tosmo Chicken</b>	390		
Oven roasted chicken tossed in chef's special chinese tosmo sauce			
 <b>Prawns Manchurian Dry</b>	460		



## Chicken

**Kadai Chicken** 380  
Chicken on bone with capsicum & onion with tangy onion tomato masala

**Murgh Sagwalla** 380  
Chicken on bone ; Creamy spinach gravy

**Chicken Do Pyaza** 380  
Chicken with caramelised onion & creamy cashew

**Hydrabadi Chicken Curry** 380  
Chicken on bone aromatic gravy flavored with spinach & cream

**Murgh Makhani** 420  
Boneless chicken tikka with tomato base makhni gravy, rich and creamy texture lots of butter

**Chicken Tikka Masala** 420  
Boneless chicken tikka with capsicum, cooked with creamy onion tomato gravy

**Chicken Patiala** 420  
A succulent Punjabi delicacy infused with aromatic spices and a tangy tomato-based gravy

**Punjabi Chicken** 480  
Tandoori chicken chef's special chatpata masala, signature dish

**Murgh Lababdar** 480  
Chargrilled chicken with rich and creamy aromatic gravy

**Murgh Mussalam** 850  
Murgh musallam is a Mughlai dish, whole chicken stuffed with boiled egg and rich onion tomato gravy

## Seafood

**Prawans Butter Masala** 550

**Jinga Handi Masala** 550

**Fish Tikka Masala** 550

## Mutton

**Kashmiri Rogan Josh** 560  
Authentic and aromatic lamb curry from Kashmir chef signature dish gravy based on tomato, fried onions and Indian spices

**Kadai Mutton** 560  
Slow cooked mutton with capsicum and onion, tangy tomato spicy gravy

**Mutton Korma** 560  
Delicious dish where mutton is slow cooked with yogurt, spices and ghee until all of the flavors are infused

**Mutton Sagwala** 560  
Creamy spinach gravy with mutton and hint of garlic

**Bunny Chow** 640  
Loaf of white bread filled with lamb curry, originated among Indian South Africans of Durban

**Mutton Rara** 620  
Minced mutton & pieces cooked with medium spicy aromatic gravy





# salads

**Onion Salad** 45

**Green Salad** 180

**Raw Mango Peanut Salad** 220  
Cubes of mango, carrot, onion, tomato, chilly and peanut mix with lemon mustard dressing

**Desi Malai Chicken Tikka Salad** 280  
Iceberg lettuce lettuce and malai chicken tikka dressed with creamy mayo dressing finished with croutons and parmesan cheese

**Hummus** 160  
Arab origin mashed chickpeas blended with tahini, lemon juice, and garlic



# soups

**Tomato Basil Shorba** 160  
Our version of this classic tomato and basil sorba, thin soup

**Badami Murgh Kofta Soup** 220  
Thick cream soup with chicken meat balls, finished with almond flakes

# asian soup



**Sweet Corn Veg** 160

**Tom Yum Veg** 170  
Soup made with fresh lemongrass, kaffir lime leaves, chiles and Vegetables

**Tom Kha Veg** 180  
Thai veg soup enriched with coconut milk and infused with lemongrass

**Hot and Sour Veg** 160

**Sweet Corn Chicken** 180

**Hot and Sour Chicken** 180

**Wonton Mee Veg** 210  
A meal soup with veg dumpling and noodle.

**Wonton Mee Chicken** 260  
A meal soup with chicken dumpling and noodle.

**Tom Kha Chicken** 210  
Thai chicken soup enriched with coconut milk and infused with lemongrass

**Tom Kha Prawns** 240  
Thai Prawn soup enriched with coconut milk and infused with lemongrass

**Tom Yum Chicken** 190  
Soup made with fresh lemongrass, kaffir lime leaves, fish sauce, chiles and chicken

**Tom Yum Prawns** 220  
Soup made with fresh lemongrass, kaffir lime leaves, fish sauce, chiles, and Prawns



## Chicken

**Tandoori Chicken Wings** 320  
Chicken wings marinated with classic Indian yogurt masala

**Chicken n Cheese Kebab** 390  
Tender chicken breast marinated cashew, cream and topped melted cheddar cheese

**Bhatti Murgh Tikka** 340  
Chicken Tikka in classic flavour

**Peri Peri Murgh Tikka** 340  
Chicken rubbed with hot and spicy Peri Peri chili paste cooked in clay oven

**Pahadi Murgh Tikka** 340  
Chicken rubbed with a paste made from fresh coriander, mint & yoghurt

**Murgh Banjara Kebab** 350  
Tender chicken leg boneless chicken kebab full of spices

**Murgh Saffroni Tikka** 380  
Saffron flavoured Chicken marinated with yoghurt, cheese & chef spices

**Murg Tangadi Kebab** 360  
Chicken drum sticks, marinated with Indian spices and cooked in Tandoor

**Murgh Seekh Kebab** 360  
Minced chicken skewer with cheese, spices & bell peppers

**Tandoori Murgh (H)** 380  
Tandoori chicken rubbed with yoghurt & tandoori masala

**Tandoori Hariyali Chicken (H)** 380

**Tandoori Peri Peri Chicken (H)** 380

**Tandoori Chicken BBQ (H)** 380  
Charcoal grilled Chicken marinated with barbeque sauce, red chilly flakes & pepper

## Mutton

**Mutton Shami Kebab** 540  
Popular mughalai appetizer, made with mutton meat, channa dal and spices

**Mutton Awadhi Seekh** 540  
Mutton Seekh Kebab is a Mughlai delicacy, minced mutton, green chilly, onions and a blend of spices in a skewer

**Mutton Galouti Kebab** 540  
The most famous starter in lucknow, minced mutton meat marinated with spices, they melt in the mouth.

## Seafood

**Tandoori Machi** 580  
Tandoori Machi marinated with thick marination of authentic Indian spices along with yoghurt

**Hariyali Machi** 580  
Hariyali Machi marinated with thick marination of authentic Indian spices coriander and mint along with yoghurt

**Tandoori Prawns** 580

**Hariyali Prawns** 580

**Tandoori White Snapper** 750



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Iceberg lettuce lettuce and malai chicken tikka dressed with creamy mayo dressing finished with croutons and parmesan cheese

**Hummus** 160  
Arab origin mashed chickpeas blended with tahini, lemon juice, and garlic



# soups

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Thai veg soup enriched with coconut milk and infused with lemongrass

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**Wonton Mee Veg** 210  
A meal soup with veg dumpling and noodle.

**Wonton Mee Chicken** 260  
A meal soup with chicken dumpling and noodle.

**Tom Kha Chicken** 210  
Thai chicken soup enriched with coconut milk and infused with lemongrass

**Tom Kha Prawns** 240  
Thai Prawn soup enriched with coconut milk and infused with lemongrass

**Tom Yum Chicken** 190  
Soup made with fresh lemongrass, kaffir lime leaves, fish sauce, chiles and chicken

**Tom Yum Prawns** 220  
Soup made with fresh lemongrass, kaffir lime leaves, fish sauce, chiles, and Prawns





## **bao**

### **Veg Tempura BAO**

Crispy tempura vegetables nestled in fluffy steamed buns

**240**

### **Crispy Chicken BAO**

Tender and crispy chicken served on fluffy steamed buns

**280**

### **Korean Fried Chicken Bao**

**290**

### **Teriyaki Chicken BAO**

Succulent teriyaki-glazed chicken nestled in fluffy steamed buns

**280**



## **dim sum**

### **Corn and Broccoli Shanghai**

**220**

Filled with a savory mixture of corn, broccoli, and aromatic seasonings, encased in delicate wrappers.

### **Chicken and Chives**

**260**

A delicious blend of tender chicken, aromatic chives, and delicate wrappers.

### **Chicken and Prawns Shumai**

**320**

Succulent blend of chicken, prawns, and seasonings, wrapped in a delicate dumpling skin



# desserts

Ras Malai	180
Gulab Jamun with Ice Cream	180
Choice of Ice Cream	180
Kulfi	190
Cheese Cake	230
Carrot Halwa with Ice Cream	240
Death By Chocolate	240
Royal Falooda	240
Blueberry Cheese Cake	280
Cherry Cheese Cake	280
Biscoff Cheese Cake	330





# drinks

## Mojito

Virgin Mojito	160
Ocean Blue Mojito	160
Green Apple Mojito	160
Passion Fruit Mojito	160
Strawberry Mojito	160
Mixed Berry Mojito	160

## Iced Tea

Lemon Iced Tea	160
Green Apple Iced Tea	160

## Shake

Nutella Shake	190
Kit Kat Shake	190
Cheese Cake Shake	190
Choco Peanut Butter Shake	190
Chocolate Shake	190
Biscoff Shake	220



## Smoothie

Mango Smoothie	190
Strawberry Smoothie	190
Tender Coconut Smoothie	190
Lychee Smoothie	190
Avacado Smoothie	190

## Lassi

Sweet Lassi	160
Salt Lassi	160
Mango Lassi	180
Strawberry Lassi	180

## Cold Beverage

Fresh Lime Soda	70
Mint Lime Soda	85

## Hot Beverage

Black Tea	50
Tea	70
Coffee	70



# main course

## Vegetarian Curries

### Dal Tadka 190

Simple red and yellow lentils tempered with cumin, garlic and tomato, finished with ghee

### Punjabi Chole 230

Chickpea are simmered with spicy tangy gravy from Punjabi

### Dal Makhani 240

Traditional Panjabi dish, slow cooked black lentils and red kidney bean tempered with garlic and tomato cream & richness

### Aloo Gobi 260

Thick Onion tomato gravy with potato and cauliflower

### Mushroom Mutter 260

Mushrooms & green peas in a yellow gravy

### Nizami Handi 260

Mixed vegetables in a thick, spiced gravy

### Hydrabadi Veg Korma 280

Rich cashew gravy with fresh mix vegetables finished with ghee

### Kadai Vegetable 280

Fresh vegetable, tangy tomato chatpata gravy simmered diced onion and capsicum

### Vegetable Kholapuri 280

### Malai Kofta 320

Paneer & vegetable dumplings deep-fried served in a rich creamy tomato sauce, finished with almond

### Paneer Butter Masala 360

Cottage cheese simmered in a tomato sauce finishing rich creamy velvety texture

### Kadai Paneer 360

Tangy tomato chatpatta gravy simmered diced onion and capsicum with paneer

### Paneer Tikka Lababdar 380

Chargrilled cottage cheese in rich spicy tomato gravy

### Paneer Tikka Masala 380

Chargrilled cottage cheese in creamy onion tomato gravy

### Palak Paneer Kofta 340

Paneer dumpling in Creamy spinach gravy finished with cream

