

Truffle Cheese Mini Kulcha	425
A gourmet twist on a classic Indian bread, the Truffle Cheese Mini Kulcha is a soft, fluffy, and aromatic flatbread stuffed with a rich blend of melted cheese and infused with the luxurious essence of truffle oil.	
Cheese Naan Bomb	435
Mini kulchas stuffed with cheese, served with black dal, explode with flavor in every bite.	
Dahi Ke Kebab	435
Creamy yogurt patties, pan-tossed to golden perfection, served with mint sauce, offer a melt-in-your-mouth experience.	
Harabhara Kebab	435
Harabhara Kebab is made from a blend of fresh spinach, green peas, potatoes, and a mix of aromatic spices. Shaped into patties and shallow-fried to a crispy, golden perfection.	
Ghee Soya Galouti Kebab	435
A rich and flavorful vegetarian twist on the classic Galouti Kebab, the Ghee Soya Galouti Kebab is made from a finely ground blend of soya protein, aromatic spices, and a touch of ghee, which adds a rich, indulgent flavor.	
Cheese Fondue	435
Melted cheese, a communal pot, and an array of dippable delights, crafting stories of shared culinary joy.	
Hummus Platter	645
A vibrant hummus platter featuring classic, beetroot, go green, and sweet potato hummus—each bursting with unique flavor and color. Paired with warm pita bread and crispy falafel, it's a deliciously wholesome spread made for sharing and savoring.	
Tangra Chili Paneer	385
Paneer wok-tossed in Tangra-inspired chili sauce for a spicy, lip-smacking delight.	
Schezwan Potato	385
Crispy fried potatoes tossed in spicy Schezwan sauce, offering a tantalizing blend of flavors.	
American Corn Salt & Pepper	375
Corn kernels seasoned with traditional spices, offering a savory tale of crunchy delight and desi indulgence	

Sunheri Paneer Tikka	435
Paneer, but make it golden! Marinated in a luscious blend of golden spices and yogurt, these skewered cubes are grilled till they shine with flavor.	
Hariyali Paneer Tikka	435
It's green, it's grilled, it's got the herby thrill! Paneer cubes marinated in a punchy blend of fresh mint, coriander, and spices.	
Kasundi Aloo Tikka	385
A delightful fusion of flavors, Kasundi Aloo Tikka features tender potato chunks marinated in a zesty mustard sauce (Kasundi) and a blend of aromatic spices. Served with zesty kasundi dip.	
Atishi Aloo	385
Smoky potatoes stuffed with cheese, marinated in Kashmiri chili, deliver a spicy twist, perfect for those craving fiery indulgence.	
Meri Peri Peri Onion Ring	355
The onions are perfectly fried to achieve a golden, crispy exterior, while maintaining their juicy and tender interior.	
Maggi Pakoda	375
Our childhood memory stuffed in cheese and chilly, served with peri peri dip.	
Spinach Cheese Cigar Roll	375
The filling, made from a blend of sautéed spinach, herbs, and gooey cheese, is rolled into a thin pastry sheet and then fried to crispy perfection.	
Dal Chawal Arancini Balls	385
A delightful twist on traditional comfort food, the Dal Chawal Arancini Ball combines the rich flavors of seasoned dal (lentils) and fluffy rice, rolled into crispy, golden balls.	
Tandoori Masala Soya Chap	385
Marinated in rustic Indian spices, this soy chap, a Punjabi street food delight, invites you on a spicy journey.	
Tandoori Broccoli	435
Charred broccoli, marinated in cheese and cream, garnished with toasted almonds, reveals a story of smokey sophistication.	

sālād

Classic Caesar Salad 295

Crispy lettuce tossed in classic Caesar dressing, topped with croutons, olives, and Parmesan for a timeless delight.

Pattaya Som-tam Salad 295

crunchy strips of unripe green papaya tossed with chilly , lime , and roasted peanuts – a refreshing Thai favorite bursting with sweet , sour , and spicy notes .

Mediterranean greek salad 295

Take a sunny stroll through the Mediterranean with the zesty mix of juicy tomatoes, crunchy cucumbers, snappy bell peppers, and feisty red onions.

Crispy Paneer and Avocado Salad 325

Indulge in a tantalizing fusion of crispy paneer and creamy avocado, tossed in a tangy mustard dressing for a burst of flavors.

sōup

Lemon Corriander soup 255

A zingy hug in a bowl! This light and lively broth is bursting with the citrusy kick of lemon, the fresh charm of coriander, and a cozy blend of herbs and spices. It's your perfect

Cream of Broccoli Soup 255

Broccoli like you've never met it before—velvety, dreamy, and swimming in a creamy cloud of comfort. Blended to perfection with a hint of garlic and a whisper of herbs, this cozy green goodness is basically a warm hug for your taste buds.pick-me-up—sunshine, with a spoon!

Veg Clear Soup 255

A classic Chinese creation, simmered in vegetable broth, offering a light and aromatic infusion of flavors

Railway Tomato Soup 265

Take a nostalgic journey, with our contemporary tomato soup, inspired by the comfort of railway travels in every sip.

Crackling Rice Soup 265

Indulge in a soothing soya-based broth teeming with vibrant exotic vegetables, topped with crispy crackling rice for an added crunch.

Malai Kofta	325
Creamy, rich curry with soft, melt-in-mouth kofta balls made from paneer and potatoes, soaked in a luscious cashew-tomato sauce.	
Dal Makhani	375
Rich and creamy black lentils cooked to perfection with aromatic spices and finished with a decadent touch of butter.	
Yellow Dal Tadka	325
Fragrant yellow lentils tempered with aromatic spices, a staple comfort dish bursting with homely flavors.	

stāples

Cheese Naan	125
Olive & Jalapeno Naan	125
Masala Papad / Ghee Mirch Papad	125
Steamed Rice	225
Jeera Rice	235
Matar Pulao	265
Kashmiri Pulao	285
Sabz – e – Biryani	325
Tandoori Roti	95
Naan	115
Masala Kulcha	125
Chili Garlic Naan	125
Plain Papad / Papad churi	95