

## OPENINGS

- MANCHOW SOUP** 169  
*The very famous Meghalaya originated hot and spicy soup served with fried noodles*
- SWEET CORN SOUP** 169  
*A Classic Warm And Comforting Broth With Wholesome Goodness Of Smooth And Creamy Sweet Corn Kernels*
- HOT AND SOUR SOUP** 169  
*Also known as Pepper Hot Soup with the perfect balance of tangy and spicy veggie broth*
- LEMON CORIANDER SOUP** 169  
*A refreshing and zesty soup infused with fresh coriander leaves, green chilli and lime*
- TOMATO BASIL SOUP** 169  
*Creamy roasted tomato soup flavoured with celery and fresh basil*
- CREAM SOUP** 189  
*Choice of a rich and creamy blend of mushroom/broccoli added to a hearty broth*
- TIBETAN THUKPA** 229  
*Nourish your soul with a healthy tibetan style broth with boiled noodles*

## DUGOUT STAY FIT

- GARDEN SALAD** 179  
*Assorted vegetables and crunchy iceberg lettuce tossed in balsamic dressing*
- PANEER TIKKA SALAD** 189  
*Paneer tikka tossed in a chef special dressing*
- CAESAR SALAD** 219  
*Iceberg lettuce, croutons, olives and sundried tomatoes sprinkled with parmesan cheese*
- FRUIT SALAD** 229  
*Yogurt-honey based dressing comes with the goodness of fresh fruits and topped with walnuts*

## MAGGI, WAI WAI & MOMO

- PLAIN MAGGI/ WAI WAI** 99  
*Classic all time favourite plain Maggi/ Wai Wai noodles for your quick hunger pangs*
- MASALA VEG MAGGI/ WAI WAI** 99  
*Maggi/ wai wai noodles tossed with mixed vegetables and indian spices*
- CHEESE MAGGI/ WAI WAI** 129  
*Maggi/ Wai Wai noodles cooked with spices and cheese*
- STEAMED MOMO** 199  
*Our signature homemade juicy momos, served hot with garlic dip*
- FRIED MOMO** 199  
*Homemade momos deep fried in a low flame for a crispy texture, served hot with garlic dip*
- PAN FRIED MOMO** 229  
*Enjoy crispy deep fried momos tossed in hot garlic sauce*
- SPICY MOLTEN CHEESE MOMO** 229  
*Peri peri Cheese sauce poured over crispy deep fried momos*
- JHOL MOMO** 249  
*Homemade juicy momos submerged in hot and flavoursome himalayan soup*

## WRAP IT UP

- BBQ WRAP** 239  
*Cottage cheese tossed in smokey bbq sauce wrapped in a warm tortilla served with fries, coleslaw and thousand island sauce*
- CHEESE VEGGIES WRAP** 239  
*Loaded veggies and cheese filled wrap served with fries, coleslaw and thousand island sauce*
- TANDOORI WRAP** 239  
*Enjoy this wrap with a dual combo of tandoori aloo and paneer tikka, served with fries, lachha onion and mint sauce*

## FOUR CORNERS TOASTIE

### CHEESE CHILLI TOAST 219

Toasted bread layered with a slice of cheese, sprinkled with green chillies and baked to perfection

### CHEESE GARLIC BREAD 249

Your favourite garlic bread loaded with cheese

### KEEMA TOAST 259

A layer of chopped mushroom and soya chunks cooked with indian spices and topped with cheese on toasted garlic bread

## SANDWICH

### GRILLED SANDWICH 209

Cheese, veggies and lettuce mixed with our signature sauce layered between grilled bread served with fries, coleslaw and thousand island sauce

### BOMBAY MASALA SANDWICH 259

A flavourful 'bambai' retro style sandwich with veggies, cheese and indian spices served with fries, coleslaw and thousand island sauce

### CLUB SANDWICH 259

Three layered toasted/grilled bread filled with cheese, lettuce and seasoned veggies served with fries, coleslaw and thousand island sauce

## SLIPPERY BURGER

### ALOO TIKKI BURGER 209

Crispy potato patty with cheese, veggies and our signature sauce between toasted buns, served with fries, coleslaw and thousand island sauce

### COTTAGE CHEESE BURGER 249

Seasoned cottage cheese patty with cheese, veggies and our signature sauce between toasted buns, served with fries, coleslaw and thousand island sauce

### DUGOUT SPECIAL BURGER 249

Double crispy veg patty loaded with cheese, veggies and our signature sauce between toasted buns, serve with fries, coleslaw and thousand island sauce

## MUNCHIES

### FRENCH FRIES 189

The classic salted potato fries

### PERI-PERI FRIES 199

French fries tossed in peri-peri seasoning

### WAI WAI BHEL 189

Crunchy Wai Wai mixed with diced cucumber, tomatoes, green chilli and a dash of lime juice

### NACHOS 249

Homemade fried tortilla served with tangy salsa and cheese sauce

### TOSTADA 249

Fresh salsa placed on a bed of crispy tortilla chips and topped with sour cream

### CHEESE LOADED FRIES 249

Peri-peri seasoned fries topped with a trio combo of tomato sauce, mayonnaise and cheese sauce

### AMERICAN CORN SALT AND PEPPER 279

Crispy fried sweet corn kernels tossed in salt and pepper

### GOLDEN FRIED AMERICAN CORN 279

Crispy fried sweet corn kernels tossed in salt, pepper and hot sauce

### LOADED SUPREME NACHOS 289

Homemade fried tortilla layered with salsa, sour cream, cheese and baked to perfection

## FONDUE

### CHEESE FONDUE 399

A pot of melted cheese served with rustic bread, sauteed veggies and fries

### DAL MAKHANI FONDUE 399

A pot of cheesy dal makhani served with rustic toast, paneer tikka and butter naan

### CHOCOLATE FONDUE 499

A pot of melted dark chocolate served with toast, wafers, marshmallows, brownie cubes, butter cookies and strawberries

## ADD ON

### EXTRA CROUTON 39

## FRIED RICE

### FRIED RICE 279

Fresh veggies wok-tossed with steamed rice and flavourful spices

### SCHEZWAN FRIED RICE 279

Fresh veggies wok-tossed with steamed rice and schezwan sauce

### GINGER-CAPSICUM RICE 299

Steamed rice wok-tossed with ginger, capsicum and assorted spices

### BURNT GARLIC FRIED RICE 299

Steamed rice wok-tossed with burnt garlic, veggies and aromatic spices

### THAI BASIL FRIED RICE 299

A flavourful medley of vegetables, aromatic thai basil and fragrant thai spices tossed in spicy coconut milk with steamed rice

## NOODLES

### HAKKA NOODLES 259

A very famous umami flavoured noodles wok-tossed with veggies

### SINGAPORI NOODLES 269

A delectable and flavourful blend of vegetables wok-tossed with noodles, peanuts seasoning and herbs

### ZED NOODLES 269

Noodles wok-tossed with veggies and a zesty cilantro-chilli-lime paste

### CHILLI GARLIC NOODLES 279

Noodles wok-tossed with veggies, flavoured with garlic-chilli oil, garnished with fresh spring onions and burnt garlic creating a delicious aromatic and satisfying meal

### PAN FRIED NOODLES 329

A sweet and tangy sauce cooked with veggies served over pan fried crispy noodles creating a delightful balance of flavours and textures, the perfect combination of sweet and savoury

## GRAVY

### VEG MANCHURIAN GRAVY 279

Mix veg deep fried balls comes in a classic manchurian gravy

### CHILLI PANEER GRAVY 339

Kolkata originated Indo-chinese dish with paneer tossed in an umami flavoured hot garlic sauce

### CHILLI POTATO GRAVY 279

Deep fried potato cubes in an Indo-Chinese gravy with a flavourful kick

### TREASURE VEGETABLE GINGER SOY GRAVY 299

Assorted vegetables cooked in a sweet and salty sauce enhanced with the refreshing taste of ginger

## SIGNATURE DISHES

### MONGOLIAN RICE/ NOODLES 379

Choice of rice and noodles tossed in hot mongolian sauce with veggies

### CHEESE ROSTI RICE 399

Potato rosti drowned in a creamy cheesy sauce served with buttery rice, a truly decadent combination

### THAI CURRY 429

Vegetables cooked in a warm thick curry flavoured with the best selection of southeast asian spices enhanced with thai basil and kaffir lime served with steamed rice

### BUTTER RICE WITH SPRING ONION GRAVY 379

Our chef's special gravy prepared with spring onions served with buttered rice, roasted tomatoes and grilled cottage cheese

### CORIANDER RICE SPICED VEGETABLES 379

Coriander flavoured fried rice served with veggies cooked in hot garlic sauce

### MEXICAN RICE WITH JACKET POTATO 399

Stuffed potatoes cooked in hot garlic sauce and served with mexican rice, a delicious twist on traditional potato dish

## SIZZLERS

### ITALIAN SIZZLER 449

Mix sauce pasta, sauteed veg, potato rosti and garlic toast on a hot sizzling plate

### CHINESE SIZZLER 449

Dual combo of fried rice and hakka noodles with hot garlic sauce on a hot sizzling plate

### INDIAN SIZZLER 449

Dal makhani, jeera rice, paneer tikka and hara bhara kebab on a hot sizzling plate

### MEXICAN SIZZLER 449

Mexican rice along with exotic veggies cooked in ranchero sauce and fries comes on a hot sizzling plate

## DESSERT

### HOT BROWNIE 209

A chocolate lover's dream, a divine chocolate brownie loaded with generous amount of dark chocolate is pure indulgence. It's rich, decadent and utterly satisfying

### APPLE CRUMBLE 229

This is a ultimate comfort dessert! The warmth of cinnamon-coated apples paired with creamy custard and a scoop of vanilla ice-cream is simply irresistible

### DARSHAN 229

A delightful chinese dessert. The contrast of crispy flat noodles coated in honey topped with vanilla ice-cream make a sweet ending to any meal

### BROWNIE WITH ICE-CREAM 229

The rich dark chocolate brownie paired with creamy vanilla ice-cream and drizzle with chocolate sauce is a classic combination that never fails to satisfy the sweet tooth

### SIZZLING BROWNIE 279

The rich dark chocolate brownie paired with creamy vanilla ice-cream and drizzle with chocolate sauce on a sizzling hot plate

## COMBO

### DUGOUT VEG COMBO 349

3 pcs of cheese ball, 2 slices of garlic toast, french fries and 2 pcs of tostada

### ORIENTAL COMBO 379

Chilli baby corn, chilli paneer and chilli potatoes

### SABJI PARATHA COMBO 379

Kadai sabji, dal makhani, lachha paratha, onion salad, pickle and roasted papad

### PULAO AND GRAVY COMBO 389

Paneer makhani, veg pulao, dal makhani, onion salad, pickle and roasted papad

### KUBER KULCHA WITH DAL MAKHANI COMBO 389

4pcs of baby cheese masala kulcha comes along with dal makhani, pickle and papad

## MEAL FOR TWO

### CHINESE COMBO 999

Hakka noodles, fried rice, veg manchurian, black mojito, lemon ice tea and darsaan

### ITALIAN COMBO 999

Pizza margherita, penne parma rosa, fresh lime soda, daab shikanji and brownie with ice-cream

### DESI KHANA COMBO 1099

Tandoori aloo, corn tikki, dal makhani, kadhai paneer, masala kulcha, veg pulao, ice-cream, fresh lime soda

## ADD ON

### EXTRA CHEESE 49

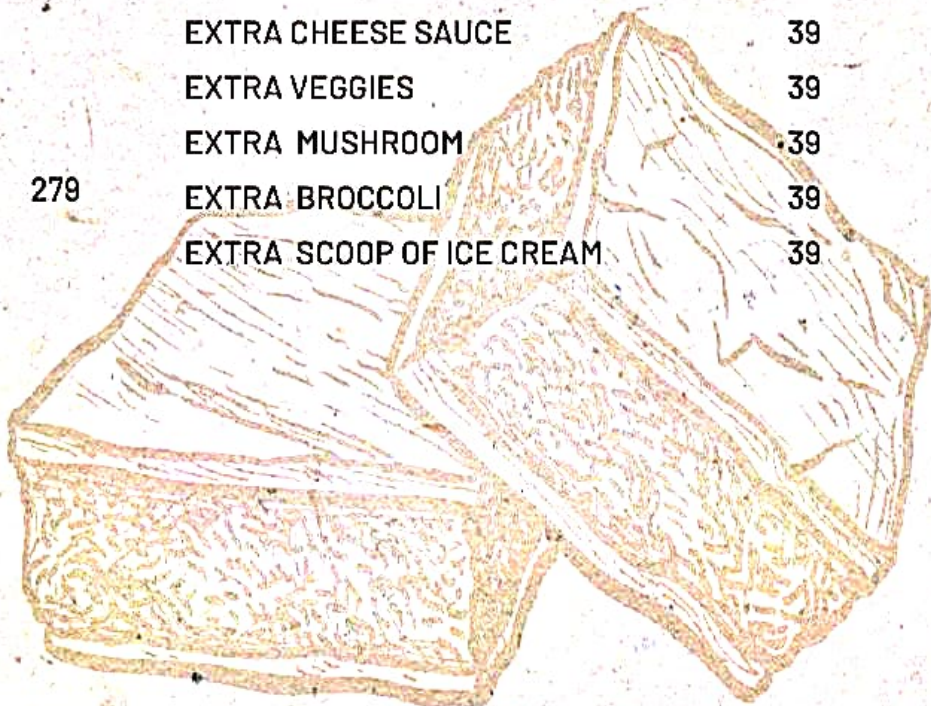
### EXTRA CHEESE SAUCE 39

### EXTRA VEGGIES 39

### EXTRA MUSHROOM 39

### EXTRA BROCCOLI 39

### EXTRA SCOOP OF ICE CREAM 39



## PASTA

|                                                                                                                                                                 |     |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>PENNE ALFREDO</b>                                                                                                                                            | 389 |
| <i>Fresh creamy white sauce combines with parmesan cheese, veggies and fresh basil to make a delicious dish on your table</i>                                   |     |
| <b>PENNE ALLA ARRABBIATA</b>                                                                                                                                    | 389 |
| <i>A classic red sauce made up of tomato, garlic and fresh basil with fresh basil and parmesan cheese</i>                                                       |     |
| <b>PENNE ALLA PARMA ROSA</b>                                                                                                                                    | 389 |
| <i>A blend of flavours with the creaminess of white sauce and tangy red sauce mixed and poured over pasta</i>                                                   |     |
| <b>PENNE ALLA PESTO</b>                                                                                                                                         | 389 |
| <i>Creamy homemade pesto sauce cooked with veggies and pasta</i>                                                                                                |     |
| <b>PENNE ALLA FUNGHI SPINACI</b>                                                                                                                                | 389 |
| <i>A special sauce made with mushroom, spinach and parmesan cheese simmered with penne pasta, experience something different</i>                                |     |
| <b>SPAGHETTI AGLIO-E-OLIO</b>                                                                                                                                   | 389 |
| <i>Capers, cherry tomatoes, garlic and parmesan cheese served over tossed spaghetti</i>                                                                         |     |
| <b>SPAGHETTI ALLA POMODORO</b>                                                                                                                                  | 389 |
| <i>Experience the ultimate comfort with spaghetti featuring delightful tomato sauce. Indulge in every bite as savoury perfectly cooked pasta</i>                |     |
| <b>SPAGHETTI BOLOGNESE</b>                                                                                                                                      | 399 |
| <i>Delightful blend of button mushroom and soya chunks cooked with aromatic ingredients, all simmered in creamy tomato sauce infused with thyme and bayleaf</i> |     |
| <b>BAKED TORTELLINI ALLA ROMESCO</b>                                                                                                                            | 449 |
| <i>Spinach, mushroom and ricotta cheese stuffed tortellini dumpling down in a rich and piquant puree made from bell pepper along with tomato and almond</i>     |     |

## PIZZA

|                                                                                                                                                                 |     |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>PIZZA MARGHERITA</b>                                                                                                                                         | 399 |
| <i>Topped with mozzarella cheese, fresh basil and homemade tomato sauce, finished with drizzle of olive oil</i>                                                 |     |
| <b>BBQ COTTAGE PIZZA</b>                                                                                                                                        | 429 |
| <i>The combination of smoky cottage cheese paired with the crunch of bellpeppers and onion</i>                                                                  |     |
| <b>MAKE YOUR OWN PIZZA</b>                                                                                                                                      | 439 |
| <i>Choose any four toppings from sweet corn, jalapenos, olives, mushrooms, onions, bell peppers, tomatoes, zucchini, baby corn, cottage cheese and broccoli</i> |     |
| <b>PANEER TIKKA PIZZA</b>                                                                                                                                       | 429 |
| <i>Fusion get lit with freshly made in-house tandoori marinara sauce topped with mozzarella cheese, paneer tikka, capsicum, tomato and onion</i>                |     |
| <b>EXOTIC VEG PIZZA</b>                                                                                                                                         | 429 |
| <i>This pizza combines the zing and freshness of assorted veggies</i>                                                                                           |     |
| <b>CHEF'S SPECIAL NEAPOLITAN STYLE PIZZA</b>                                                                                                                    | 499 |
| <i>Featuring a simple yet delicious combination of flavours, topped with mozzarella cheese, basil, tomato and finished with a drizzle of olive oil</i>          |     |
| <b>CHEESE BURST PIZZA</b>                                                                                                                                       | 579 |
| <i>Features an extra layer of cheese stuffed in the crust, creating a burst of cheesy goodness</i>                                                              |     |
| <b>ADD ON</b>                                                                                                                                                   |     |
| <b>EXTRA CHEESE</b>                                                                                                                                             | 49  |
| <b>EXTRA VEGGIES</b>                                                                                                                                            | 39  |
| <b>EXTRA MUSHROOM</b>                                                                                                                                           | 39  |
| <b>EXTRA BROCCOLI</b>                                                                                                                                           | 39  |

## BAKE DISH

|                                                                                                                                     |     |                                                                                                                                                  |     |
|-------------------------------------------------------------------------------------------------------------------------------------|-----|--------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>SOYA SHEPHERD'S PIE</b>                                                                                                          | 449 | <b>AU'GRATIN</b>                                                                                                                                 | 419 |
| <i>Soya bolognese with cheese and gratin potato, paired with garlic toast, is a delightful twist on traditional british cuisine</i> |     | <i>A rich and delectable vegetarian dish that combines a medley of fresh vegetables baked in a creamy cheesy sauce, served with garlic toast</i> |     |
| <b>MAC AND CHEESE</b>                                                                                                               | 429 | <b>VEG LASAGNE</b>                                                                                                                               | 429 |
| <i>Macaroni pasta cooked in a choice of white/mix sauce and baked until it's nice golden brown, served with garlic toast</i>        |     | <i>A medley of veggies topped with zesty tomato sauce, velvety bechamel sauce and melted mozzarella, served with garlic toast</i>                |     |

## STARTER

### CHILLI PANEER 339

The Kolkata originated indo-chinese dish prepared with your choice of paneer in umami flavoured hot garlic sauce

### CHILLI MUSHROOM 309

The Kolkata originated indo-chinese dish prepared with your choice of paneer/mushroom in umami flavoured hot garlic sauce

### VEG MANCHURIAN DRY 269

Mixed veg deep fried balls tossed in a classic manchurian sauce

### SPRING ROLL 289

Crispy and flavourful fried phillo rolls filled with a medley of fresh veggies served with a sweet chilli sauce

### CRISPY CHILLI BABY CORN 289

All time favourite crispy fried baby corn tossed in a tangy and spicy sauce with sesame seeds

### HONEY CHILLI POTATO 279

Crispy fried potatoes tossed in hot chilli and honey sauce with sesame seeds

### CROQUETTES 279

Crispy from the out, soft and cheesy from inside, a decadent combination of potato and cheese with the hint of roasted garlic, served with thousand island sauce

### MUSHROOM DUPLEX 329

Crumb coated deep fried button mushrooms stuffed with spinach & cheese served with thousand island sauce

### CHEESE BALL 309

Experience the cheesy goodness in every bite with these deep fried cheese balls, served with our signature sauce

### CIGAR ROLL 309

Crispy fried phillo rolls oozing with melted cheese, roasted sweet corn and spinach, all combined together perfectly to make it a delicious snack on your table

### SAUTE VEGETABLES 249

Fresh vegetables sauteed to perfection and seasoned with hand picked herbs, a delightful way to enjoy the richness of vegetables

### SWEET CHILLI PANEER STICKS 329

Skewered cottage cheese cubes, capsicum, onion and tomatoes tossed in a sweet and savoury sauce, offering a fusion of textures

### SAUTEED MUSHROOM 249

Sliced mushroom along with a medley of veggies sauteed together for a delicious savoury dish

### CHINESE BHEL 209

A fusion dish, featuring crispy fried noodles mixed with fresh vegetables and spicy sauces.

## KEBABS

### HARA BHARA KEBAB 249

Delicious pan fried spiced patty made with spinach and peas bound together with potatoes, served with laccha onion & dip

### ACHARI ALOO 279

Pickle flavoured sesame seeds coated tandoori roasted potato barrels stuffed with spicy filling, served with laccha onion & dip

### CORN TIKKI 279

A crunchy starter made with juicy corn and spices, served with laccha onion & dip

### TANDOORI MUSHROOM 289

Cheese stuffed button mushroom coated with spicy yogurt, served with laccha onion & dip

### TANDOORI KHAZANA 699

Tandoori aloo (3pc), paneer tikka (3pc), hara bhara kebab (3pc), served with laccha onion & dip

### TANDOORI ALOO NAZAKAT 289

Lucknowi style tandoori roasted potato barrels coated with sesame seeds and stuffed with cheese and dry fruits, served with laccha onion & dip

### PANEER TIKKA 339

Fresh and melt-in-your-mouth cottage cheese marinated in yogurt with indian spices served with laccha onion & dip

### HARIYALI PANEER TIKKA 339

Soft cottage cheese cubes prepared with zesty mint, fresh coriander and yogurt, served with laccha onion & dip

### MALAI PANEER TIKKA 359

Cottage cheese coated with rich and creamy cashew nut-yogurt based marination, served with laccha onion & dip

## INDIAN GRAVIES

### DHINGRI MATAR MASALA 259

Tender button mushroom and vibrant green peas unite in luscious preparation, a symphony of texture and flavour

### ALOO DO PYAZA 259

A flavourful north indian dish prepared with potato and generous amount of onion cooked with spices and a hint of tangy tomatoes

### VEG JALFREZI 269

Mixed vegetable sizzle in flavourful and spicy tomato gravy

### KASHMIRI ALOO DUM 269

Potato cubes prepared in a rich yogurt based gravy flavoured with kashmiri chilli, cashewnut and cardamom

### DAL MAKHANI 269

Black lentils gently cooked with exotic spices simmered overnight on clay oven, finished with butter, cream and love

### KADAI PANEER 289

Cottage cheese stir fried with onion and capsicum, lightly spiced with homemade kadai masala and tomato gravy

### MALAI KOFTA 289

A soft and delicious cottage cheese dumplings served in our chef special creamy gravy

### PANEER BUTTER MASALA 289

Fresh cottage cheese cubes comes in a silken buttery gravy, finished with butter and cream

### PANEER TIKKA MASALA 299

Paneer tikka comes in a silken buttery gravy and smoked with charcoal to induce a dense smokey flavour in each bite

## ACCOMPANIMENTS

### FRY/ROASTED PAPAD 49

Choice of fry or roasted 3 pcs papad

### GREEN SALAD 99

Cucumber, carrot, tomato, onion, lemon and green chilli

### MASALA PAPAD 99

Roasted papad topped with chopped onion, tomato, green chilli and finished with lime juice

### VEG RAITA 129

Chopped cucumber, tomato, carrot, green chilli, fresh coriander drowns in blended yogurt and spices

## NAAN & TANDOORI ROTI

### TANDOORI ROTI 59

A whole wheat flatbread, freshly baked in clay oven to achieve a smoky flavour

### BUTTER NAAN 69

Delicious nourishing flatbread made up of refined white flour, cooked in a clay oven and generously drizzled with butter

### GARLIC NAAN 79

A thick flatbread made up of refined white flour topped with garlic and cheese, cooked in clay oven and drizzled with garlic and butter

### MASALA KULCHA 89

The classic kulcha stuffed with mix veggies and spices, drizzled with butter

### LACCHA PARATHA 99

Crispy, flaky and buttery, this layered flatbread made up of refined white flour

### CHEESE GARLIC NAAN 109

Garlic flavoured flatbread made up of refined white flour, cooked in a clay oven and drizzled with butter

## RICE

### STEAMED RICE 219

Plain steamed rice pairs perfectly with any dish

### JEERA RICE 219

Steamed rice tossed with roasted cumin seeds and clarified butter

### PEAS PULAO 229

Fresh green peas cooked basmati rice and finished with clarified butter

### VEG PULAO 239

Rich flavoured aromatic rice prepare together with mix veggies, cottage cheese and finished with clarified butter

### TAWA PULAO 239

A comforting bowl of spiced rice enhanced with punjabi tadka

