

FESTIVE MENU

INDIAN

PRICE

Dal Tabouli	329
Dal Makhani	349
Paneer Tikka Lababdar (4 PCS)	369
Kashmiri Aloo Dum (4 PCS)	359
Vilaiti Sabzi	379
Khumb Muttor Masala	359
Rarah Murg (chef special) (4 PCS)	449
Badhsahi Kaju Chicken (4 PCS)	429
Tawa Fish Masala (4 PCS)	459
Mutton Roganjosh (4 PCS)	579
Mutton Lal Maas (4 PCS)	599

DESI BREAD

PRICE

Tandoori Roti (plain/butter)	69/79
Tandoori Naan (Plain Butter Garlic)	99/109/119
Kulcha (Masala Cheese/)	139/159
Lacchha Paratha (Plain Pudina)	109/129
Papad Masala	109/169

RICE

PRICE

Rice (Plain Jeera)	199/229
Choice of Pulao Vegetable Green peas Navaratan	259
Dumpukt Vegetable Biriyani Aromatic basmati rice cooked with fresh vegatbles and ittar, homemade spices and cooked on low flame for hours to unleash flavours	349
Calcutta Style Murg I Ghost Biriyani Aromatic basmati rice cooked with tender juicy meat mixed with homemade spices and cooked on low flame for hours to unleash flavours	429/559

FESTIVE MENU

SOUPS

PRICE

Creamy Corn Chowder

Slowly cooked creamy corn soup

259

Mangolian Hot Pot Soup (Veg | Chicken)

Sizzling spicy soup with crunchy vegetable, flavoured soya sauce & served with crispy noodles

259/299

CHAKNA

PRICE

Club style masala chips

199

Masala Peanut

199

French Fries (Salted | Peri-peri | Loaded/chicken)

209/239
279/319

Cheesy herb garlic

Bread/italian supreme cheesy garlic bread

249/299

Chicken thyme popcorn

329

Rosemary Prawn Popcorn

429

Parsley squid popcorn

449

SALAD

PRICE

Farmhouse Salad

Melange of green vegetable slice and served with green chilli and lemon wedges

209

Ceasar Salad (Veg | Chicken | Prawn)

A timeless salad favorite made with lettuce, homemade caesar dressing, parmesan, croutons

269/309
369

PLATTERS

PRICE

Veg Tandoori

849

Platter (PREPARATION TIME 30 MINUTES)

Stuffed Atishi Aloo, Paneer Tikka Lal Sukh, Cheesy Garlic Mushroom, Zaffrani Broccoli Kebab

Non-Veg Love Platter

999

Afghani Murg, Murg pankhudi Kebab, London style chicken kebab, gondhorajfish tikka

Non-veg Love Platter

999

Afghani Murg, Murg pankhudi Kebab, London style chicken kebab, gondhorajfish tikka

Seafood Platter

1299

(PREPARATION TIME 30 MINUTES)

Prawn popcorn, fish finger, butter fried prawn, fried squid, coleslaw and pickled vegetable



FESTIVE MENU

TANDOORI (VEG)

PRICE

Stuffed Atishi

329

Aloo (6 PCS)

clay oven baked potato with dry fruit and paneer stuffing

Paneer (6 PCS)

Achari Lal Sukh

379

Cheesy Garlic

Mushroom (6 PCS)

Juicy grilled mushroom loaded with garlic and cheese

359

Hara Mirch

Paneer Tikka

(Chef special)(6 PCS)

In-house recipe paneer tikka stuffed with green chilli and cheese

389

Zaffrani Broccoli

kebab (6PCS)

Broccoli florets marinated in saffron, fresh cream, curd, cheese and mild spices

379

Tandoori Momo

(6 PCS)

vegetable filled momo marinated with speciality spices cooked in clay oven

339

STARTERS (VEG)

PRICE

Olive-R-Twist (6 PCS)

French fusion delicacy of cheese and olive fritters

369

Smoky Babycorn

Hot and crispy baby corn tossed in Chinese style

329

Beijing Style Crispy Mushroom

Mushroom tossed garlic and pepper in Chinese style

369

Paneer Mongolian

Special preparation of cottage cheese tossed in sweet chilli sauce and flavored with chilli flakes and peanut powder

359

Sweet Chilli Lotus Stem

Crispy lotus stem tossed with oriental spices and plum sauce

369

Diced Honey Chilli Paneer

Cooked in sweetness of honey, served with the hint of chilli and sesame seeds

359

