

ASIAN MAINS

WOK TOSSED SEASONAL GREENS IN CHOICE YOUR SAUCE- 380

BLACK PEPPER, HOT GARLIC, MALA SAUCE

KUNG PAO COTTAGE CHEESE- 380

DRIED RED CHILLIES, CASHEW

VEGETABLE COIN IN MANCHURIAN SAUCE- 380

MIX VEGETABLE COIN TOSSED IN MANCHURIAN SAUCE.

ASSORTED VEG IN CHILLI BASIL SAUCE- 380

MIX VEGETABLE TOSSED IN MANCHURIAN SAUCE.

SLICED CHICKEN IN CHILI OYSTER SAUCE- 420

CHICKEN FILLET MARINATED WITH MUSTARD AND CRUMB FRIED

WOK TOSSED FISH (BASA/ BHETKI)- 440/580

HOT GARLIC, SOYA GINGER

PRAWNS IN CHOICE OF YOUR CHOICE- 600

HOT GARLIC/CHILI OYSTER/ BLACK PEPPER / CHILI SOYA



CURRIES

VEGETARIAN

BLACK DAIRY DAL- 300

HOUSE SPECIAL BUTTER SLOW COOKED

HIGHWAY PANEER BUTTER MASALA- 360

CUBE PANEER COOKED IN MAKHNI GRAVY

HIMACHALI KADAI PANEER- 360

PANEER COOKED IN ONION, TOMATO CAPSICUM WITH INDIAN SPICES

AMRITSARI CHOLE MASALE- 320

CHICKPEAS IN PUNJABI WHOLE SPICES

CREAMY PALAK PANEER- 360

FRESH PANEER COOKED IN SPINACH GRAVY

DESI MALAI KOFTA- 340

FRESH COTTAGE CHEESE & NUTS BALL COOKED
IN RICH CASHEW NUTS GRAVY

KASHMIRI ALOO DUM- 340

BABY POTATO COOKED IN ONION TOMATO GRAVY WITH FRIED ONION

VEG JALFREZI- 360

CARROT, BEANS, GREEN PEAS, PANEER, BABY CORN,
ONION, CAPSICUM WITH INDIAN SPICES

YELLOW DAL TADKA- 260



NOODLES

(ADD EGG +30/ CHICKEN +50/MIX +60)

HAKKA NOODLES- 170

CHILI GARLIC NOODLES- 170

CHINESE CHOW (VEG) - 220/(CHICKEN) - 280

PAN FRIED NOODLES- 240

CANTONESE STYLE OR SOYA CHILI GARLIC

RICE

(ADD EGG +30/ CHICKEN +50/MIX +60)

CLASSIC FRIED RICE- 180

BURNT GARLIC FRIED RICE- 180

THAI SSZECHWAN FRIED RICE- 220



DESSERT

BROWNIE WITH ICE CREAM- 220

DARSAAN WITH VANILLA ICE CREAM- 220

ICE CREAM PER SCOOP- 70

(VANILLA/ CHOCOLATE/ BUTTER SCOTCH)

ACCOMPLISHMENT

GREEN SALAD- 120

PAPAD- 100

(ROASTED/FRIED)

MASALA PAPAD- 140

CURD- 80

RAITA- 140

(PLAIN/MIXED)



STAPLES

STEAMED RICE - 120

PEAS PULAO - 240

JEERA CORIANDER RICE - 240

CHICKEN BIRYANI- 380

MUTTON BIRYANI- 480

TANDOORI ROTI - 50/ 70

(ADD BUTTER - 20/-)

NAAN - 70/ 80/ 100

PLAIN NAAN/BUTTER NAAN/GARLIC NAAN

PARATHA - 60/ 80/ 100

LACHHA /PUDINA/PIYAZ MIRCHI

MASALA KULCHA - 140

LACHHA /PUDINA/PIYAZ MIRCHI



CURRIES

NON-VEGETARIAN

DILLIWALA BUTTER CHICKEN (BONE/ BONELESS)- 380/420

TANDOORI CHICKEN COOKED IN BUTTER & TOMATO GRAVY

CHICKEN LAZEEZ TIKKA MASALA- 420

CHICKEN TIKKA COOKED IN ONION TOMATO MASALA

KACHALANKA MURGI- 420

BONELESS CHICKEN PIECES COOKING IN CORIANDER
AND GREEN CHILLY GRAVY

FISH TAWA MASALA- 480

FISH TIKKA WITH INDIAN ONION TOMATO MASALA GRAVY

MUTTON RARAH- 560

MUTTON & MUTTON KEEMA MINCE COOKED TOGETHER WITH
TRADITIONAL SPICES & HERBS

KOSHA MANGSHO- 560

SLOW COOKED MUTTON IN RICH ONION GRAVY

KEEMA MATAR MASALA- 520

MINCED MUTTON COOKED IN SPICE GRAVY



SMOKEY KEBABS

NON-VEGETARIAN

SERVED WITH FRESH CORIANDER CHUTNEY & HOUSE SALAD

MURGH MALAI KEBAB- 410

FRESH CREAM, CASHEW NUTS, YOGURT

N.H TANDOORI CHICKEN- 380/580

TRADITIONAL TANDOORI CHICKEN SERVED WITH CHUTNEY & HOUSE SALAD

LAAL MIRCHI KA MURGH TIKKA- 410

RED BELL PEPPER, CASHEW, YOGURT, INDIAN SPICES COOKED IN TANDOOR

FISH AMRITSARI TIKKA(BASA)- 440

FRESH KODKATA BHETRI/BASA MARINATED WITH PUNJABI SPICES,
GRILLED IN TANDOOR

LASOONI MURGH TIKKA- 410

CHICKEN TIKKA PCS. MARINATED WITH GARLIC FLAVOUR AND COOKED IN TANDOOR

LASOONI TANDOORI MALAI JHINGA- 600

FRESH PRAWNS WITH INDIAN SPICES COOKED IN TANDOOR

BHAPA MURGI- 420

MINCED CHICKEN MUSTARD AND STEAMED IN BANANA LEAF

ALL TIMES HIT'S IN FISH- 440/580

AJWANI/LEHSUNI

SHIKARI MURG (H/F)- 380/580

