

SOUP

Veg

Chicken

Manchow Soup

159/-

189/-

Hot and spicy soup made with diced vegetables or choice meat with crispy fried noodles.

Hot n Sour Soup

159/-

189/-

Spicy Chinese soup with capsicum & coriander and soy sauce.

Lemon Coriander Soup

159/-

189/-

Zesty and light soup flavoured with fragrant parsley base.

Sweet Corn Soup

159/-

189/-

Warm and soothing creamy soup with a combination of sweet corn, herbs and fresh spices.

Cream of Mushroom Soup

179/-

—

A classic French style soup with button mushrooms and garlic paste base

Cream of Tomato Soup

159/-

—

Classic Three Sauce creamy tomato with a creamy masala tomato base.

APPETIZERS

Indian Veg

Paneer Tikka

Lal Mirch | Amritsari | Pahadi | Awadhi

329/-

A succulent delicacy made from cubes of Paneer Marinated & grilled on clay pot.

Paneer Kabab

Hara Bhara | Corn Seekh | Veg Seekh

299/-

Mixes of cottage cheese and veggie spiced formula.

Paneer Malai Tikka

349/-

Cube of cottage cheese blended with cheese based Malai fragrant marinade and grilled on tandoor.

Paneer Ke Sholay

349/-

Dice of Paneer stuffed with French cream and herbs, marinated and grilled on tandoor.

Dahi Ke Kabab

349/-

Hung and semi-fermented curd blended with exotic Indian spices and herbs & shape grilled on tandoor.

Roasted Stuffed Kumbh

329/-

Button Mushrooms filled with cheese mixture and spiced cashew nut & grilled on tandoor.

Veg Platter (5 Types of kabab)

799/-

Veg seekh, stuffed kumbh, paneer ke sholay, hara bhara kabab / corn seekh / tandoori broccoli

Indian Non-Veg

Chicken

Half | Full

Tandoori Murgh / Peshwari Murgh 399 | 699 /-

Chicken marinated in yogurt and tandoori masala, grilled in tandoor.

Lasooni Leg Kabab 399/-

Succulent chicken leg marinated with garlic paste, cream, and spices grilled to perfection in tandoor.

Murgh Boti Kabab 349/-

Tender fillets of chicken in a spicy marinade cooked to perfection in a tandoor.

Murgh Malai Tikka / Murgh Lasooni Tikka 349/-

Juicy chicken cubes marinated in cream and cheese, grilled to perfection.

Murgh Tikka / Murgh Angara 369/-

Boneless pieces of chicken marinated in spicy masala, grilled in tandoor.

Pahadi Murgh Tikka 349/-

Succulent chicken in a green masala.

Murgh Ghee Roasted Kabab 349/-

Boneless pieces of chicken marinated in desi ghee, South Indian style spice blend.

Murgh Seekh Kabab 349/-

Minced chicken seekh cooked in tandoor.

Special Murgh Seekh Taftan 399/-

special seekh served with flaky soft flat bread.

Special Murgh Kalmi Kabab 359/-

A classic chicken drumstick dish served with garlic cheese dip.

Siraji Tangdi Murgh Kabab 🌶️ 469/-

Tandoori murgh leg stuffed with aromatic lamb mince, served with spicy sauce.

Assorted Non-Veg Platter (5 types of kabab) 1199/-

Tangdi, Seekh, Boti, Malai, Murgh Angara served with mint chutney and slices of onions.

MUTTON

Mutton Boti Kabab 449/-

Minced mutton infused with select herbs and spices, grilled in tandoor creating a symphony of flavor.

Mutton Seekh Kabab 🌶️ 449/-

Mutton mince prepared with select spices and herbs, grilled on skewers, served piping hot in tandoor.

Mutton Galouti Kabab 499/-

Minced Mutton, infused with the richness of Awadhi spices, creating a melt-in-the-mouth texture. Best had wrapped in thin flatbread or paired with slices of Lucknowi.

SEAFOOD

Fish Tikka 449/-

Thick fish fillets marinated in tikka masala and cooked in clay grill or tandoor.

Ajwaini Fish Tikka 449/-

Fish tikka that has been marinated in a fragrant blend of carom seeds (ajwain) and spices, then slow grilled in the tandoor.

Tandoori Jhinga 599/-

Prawns marinated in classic tandoori masala then cooked in clay oven.

Hyderabadi Apollo Fish 🌶️ 599/-

Prawns marinated in classic tandoori masala then cooked in clay oven.

ASSORTED BREAD

Tandoori Roti	39/-
Tandoori Naan (Plain / Butter)	49 / 59/-
Kulcha (Stuffed Onion / Paneer / Amritsari)	89 / 99 / 99/-
Naan (Garlic / Amritsari / Kashmiri)	69 / 99 / 129/-
Missi Roti	69/-
Special Paratha (Ajwain / Gobi / Aloo / Paneer)	99 / 99 / 99 / 109/-
Lachha Paratha	59/-
Bread Basket (5 Types of Bread)	249/-

Includes: Garlic Naan, Lachha Paratha, Missi Roti, Mirchi Roti, Tandoori Butter Roti

BIRYANI LOVERS

(Served with Raita)

Subz Dum Biryani	259/-
Layers of fragrant rice and garden veggies cooked to perfection in signature Makhni masala.	
Paneer Dum Biryani	319/-
Tender cottage cheese cubes, in creamy saffron flavoured rice.	
Murgh Dum Biryani	299/-
Classic layered preparation of chicken masala and saffron rice. A classic biryani dish.	
Mutton Dum Biryani	369/-
Fresh meat, rice, masala and herbs mixed together. A dish fit for royalty.	
Egg Dum Biryani	299/-
Layers of rice infused with whole spices and eggs. A unique and flavourful twist.	

MEAL

Spl. Gold Veg Thali	299/-
---------------------	-------

Includes: Kadahi Paneer, Mix Veg, Dal Tadka, Jeera Rice/Peas Pulao, Raita, Salad, Papad, Butter Naan, Gulab Jamun

Spl. Gold Non-Veg Thali	399/-
-------------------------	-------

Includes: Butter Chicken, Paneer Kadhai, Dal Tadka, Veg Pulao, Raita, Salad, Papad, Butter Naan, Gulab Jamun

CHINESE MAIN COURSE

Choice of your choice meat, fried and then cooked in thick Chinese chilli red/soy based sauce with assorted peppers.

Chinese Chilli (Gravies)

Paneer Mushroom	349/-
Chicken	399/-
Fish	449/-
Prawns	599/-

SPICY SCHEZWAN

Choice of your choice meat, fried and then cooked in spicy schetzwan sauce with onions, bell peppers and loads of chillies.

Paneer Mushroom	349/-
Chicken	399/-
Fish	449/-
Prawns	549/-

Vegetables Manchurian	319/-
-----------------------	-------

Chilly vegetable dumpling tossed in creamy tangy thick Chinese sauce served with garlic rice, or noodles.

FRIED RICE

Veg Fried Rice	219/-
Ultimate Fried Rice with Veggies	
Non-veg Fried Rice	229 299 349/-
Egg Chicken Mix Non-veg	
Schezwan Fried Rice	249 299 369/-
Veg Chicken Mix Non-veg	

HOT GARLIC SOUCE

Paneer Mushroom	349/-
Chicken	399/-
Fish	449/-
Prawns	599/-

MUTTON

Mutton Rogan Josh 499/-

Delicacy from kashmir! Goat meat is first stewed in flavorful stock sauce and red meat masala.

Bhuna Mutton 549/-

Mutton masala is a spicy and fragrant curry made after slow-cooked goat meat, ginger and garlic.

Mutton Curry 549/-

Mutton slow-cooked with an aromatic gravy, often made with a blend of spices and herbs hearty dish full of flavor.

Hyderabadi Mutton 549/-

Mutton pieces cooked in a flavorful blend of yogurt, tomato, green chili, caramelized onion, and aromatic masala of traditional Hyderabadi heritage.

Rara Mutton 549/-

Mutton simmered in ginger garlic based masala, reduced with oil & spices, and gives a meaty & thick layer of taste.

SEAFOOD

Fish Curry 399/-

Boneless white fish cooked in a freshly made tomato, mustard and lemon based gravy.

Prawns Curry 649/-

Juicy prawns cooked fresh, beautifully spiced with a blend of green, yellow, and coconut chili.

Hyderabadi Fish Curry 449/-

White fish cooked in tamarind, red & tangy gravy made with green chilies & Hyderabadi spices.

RICE

Peas Pulao 239/-

Veg Pulao 239/-

Kashmiri Pulao 239/-

Navratan Pulao 239/-

Jeera Rice 199/-

Plane Rice 179/-

DAL

Dal Makhani 269/-

Whole black lentils and kidney beans slow-cooked with spices, butter and cream.

Smoky Dal Tadka 299/-

Toasted spices/dal are flavored with a tempering made of ghee and spices.

Continental

PASTA

	Veg	Chicken
Pasta in Spicy Arrabiata Sauce	329	399/-
Pasta in Creamy Alfredo Sauce	329	399/-
Pasta in Herby Pesto Sauce	329	399/-

SANDWICH

Flavor Town Special Veg Sandwich	299/-
Flavor Town Special Chicken Sandwich	359/-
Onion Tomato Corn Sandwich	299/-
Mushroom Jalapeno Club Sandwich	399/-

CHINESE APPETIZER

Corn, Salt n pepper

Crispy fried corn tossed with black sauce and hot peppers, seasoned with salt & pepper.

Veg

299/-

Chicken

319/-

Crispy Chilli Babycorn

Crispy fried baby corn tossed with black sauce and hot peppers in sweet & hot sauce.

299/-

—

Manchurian (Dry)

Crispy vegetable & chicken dumplings tossed in a savory, tangy spicy Chinese sauce, infused with garlic, soy, and chili.

289/-

349/-

Spring Rolls

Golden-brown rolls wrapped in a thin pancake and deep-fried to perfection.

249/-

299/-

Crispy Honey Chilli Potato

Crispy fried potato & chicken tossed in a hot and sweet honey sauce and garnished with crushed peanuts & seeds.

299/-

349/-

American chapsuey

Crispy noodles topped with stir-fried vegetables in a tangy sauce.

269/-

319/-

Lollipop (6 pc)

Crispy and juicy fried. Can be served as is or after being tossed with black sauce and oyster sauce mix.

289/-

349/-

Drums of Heaven

Crispy and juicy fried. Can be served as is or after being tossed with black sauce and oyster sauce mix.

399/-

French Fries

Crispy, golden-brown potatoes and seasoned with salt.

199/-

Indo-Chinese Chilli (Dry) Porter | Chicken | Prawns

Porter of your choice fried and then tossed with onion and capsicum in our red hot special hot garlic & chili sauce.

349 | 399 | 499

NOODLES

Hakka Noodles

Hot | Veg | Chicken | Beef | Prawns

219 | 249 | 279 | 399

Schezwan Noodles

Hot | Veg | Chicken | Beef | Prawns

229 | 269 | 299 | 329

Chilli Garlic Noodles

Hot | Veg | Chicken | Beef | Prawns

249 | 269 | 299 | 329

Pan Fried Noodles Chicken | Beef | Prawns

Hot | Veg | Chicken | Beef | Prawns

269 | 289 | 349 | 399

INDIAN MAIN COURSE

Veg Gravies

Kadhai Paneer Paneer cooked in kadhayi style with bell peppers and our special hand made masala.	319/-
Subz Diwani Handi Stirred mixed veg. with Mughlai preparation style in rich creamy brownish white curry with a hint of fresh cream.	319/-
Paneer Butter Masala A delicious combination of buttery creamy tomato gravy with paneer cubes.	319/-
Veg Kolhapuri A power house of all flavors with blend of tomato based gravy, dry coconut, and traditional masalas.	319/-
Paneer Lazeez Soft paneer cubes cooked in a tangy rich creamy sauce with tomato, onion, cashew, capsicum and our special touch of flavor with a hint of lemon	319/-
Hydrabadi Paneer Masala Soft and tender pieces of paneer cooked in a rich onion and tomato based curry.	319/-
Kofta (Veg / Malai) Round paneer balls stuffed with cashews.	319/-
Paneer Takatak A Western style of Indian curry loaded with Indian spices.	319/-
Aloo – Bharwa / Jeera The all-time favorite potato based dish with tadka.	319/-
Aloo Dum Banarasi Banarasi style baby potatoes with tomato onion based gravy.	319/-
Smokey Palak Paneer Spin of cottage cheese cubes in a rich green gravy.	319/-
Paneer Khurchan Scrambled mix with paneer cooked in medley of veggies, red capsicum and fresh cream.	319/-
Smokey Corn Palak Sweet corn kernels enriched together with pureed spinach, creating a vibrant and colorful dish.	319/-
Paneer Tikka Masala Spiced marinated paneer simmered in spiced tomato sauce, thickened with cashew & finished with a touch of butter & heavy cream.	319/-
Paneer Makhani Cubes of cottage cheese cubes in a rich fragrant creamy tomato-based curry finished with fresh cream.	319/-
Shahi Paneer Mildly spiced thick tomato based sauce with cashews and aromatic garam masala.	319/-
Paneer Punjabi It is a thick creamy tomato based gravy with select cheese, bell peppers and spices.	319/-
Paneer Handi Flavourful curry with chunks of fresh paneer, cooked in a handi-style masala gravy.	319/-
Do Pyaza (Paneer / Mushroom) A popular North Indian dish prepared with generous quantity of sautéed roughly cut onions, herbs and tomatoes.	319/-
Mushroom Kadhai Mushroom cooked with onion, capsicum in kadhai masala.	319/-
Mushroom Punjabi Succulent mushroom cooked in a tomato onion gravy infused with butter cream and a touch of sweetness.	319/-

SALAD

Farm Fresh Green Salad

99/-

RAITA

Boondi / mix / plain / pineapple

99/-

Plain Curd

79/-

DESSERTS

Gulab Jamun (2 PC)

89/-

Hot Gulab Jamun with ice-cream

149/-

Shrikhand

159/-

Gajar Ka Halwa

149/-

Moong Dal Halwa

149/-

Sizzling brownie

219/-

Brownie with ice cream

249/-

ICE-CREAM

Vanilla

99/-

Strawberry

99/-

Butterscotch

129/-

Chocolate

129/-

Kesar Pista

129/-

Black Current

129/-



FRESHBAR

La Fumée Mocktail Bar

Pan Mojito	169
Virgin Mojito	159
Kiwi Mojito	149
Green Apple Mojito	149
Orange Mojito	149
Green Apple Tango	149
Blue Lagoon Mojito	159
Jaipuri Gulabo	169

La Fumée Shakes

Kit Kat Shake	189
Oreo Shake	169
Strawberry Cheese Shake	199
Mango Shake	159
Pinacolada	189
Chocolate Brownie Shake	199
Ultimate Shake	179
Mango Strawberry Twist	199
Pineapple Shake	179
Chocolate Mint Shake	179
Sizzler Brownie	209
Sizzler Brownie with Ice Cream	249
Cold Coffee	159
Cold Coffee with Ice Cream	189
Chinkey Butter Scotch	199
Cold drinks	49
Masala cold drinks	59
Lime soda	99

Non-Veg Gravies

Dehati Murgh H/F 349 / 699/-

Tender cut of spring chicken simmered with village style gravy, infused with earthy spices and a touch of tempering.

Butter Chicken 399/-

Juicy pieces of tandoori chicken cooked in creamy tomato butter gravy, flavoured with kasoori methi & dry fenugreek.

Murgh Patiala 399/-

Boneless chicken cooked with rich brown onion & tomato based gravy, stuffed with chicken mince & boiled egg, subtly spiced.

Murgh Handi 349/-

Flavour of clay cooked chicken in a medium spicy onion & tomato gravy, cooked in a sealed earthen pot.

Dum Ka Murgh 449/-

Juicy pieces of chicken dum cooked on low heat using a base of cashew, khoya & yoghurt with flavoured Indian spices.

Murgh Rogan Josh 349/-

Rich Kashmiri Style chicken curry.

Murgh Rogan Josh 349/-

Take flavours from old Delhi streets.

Rara Murgh 369/-

Chicken gravy & our favourite mutton keema.

Murgh Masala 369/-

Delicious & one of the North Indian's favourite.

Murgh Kassa 369/-

Spicy & thick North Indian chicken curry made with flavourful roasted spices.

Murgh Do Pyaza 399/-

Chicken cooked with two types of onions, tomato & whole spices.

Chicken Keema Masala 369/-

Minced chicken cooked in medium spiced brown onion & tomato base with aromatic Indian spices.

Zesty Lemon Chicken 369/-

Pieces of juicy chicken tossed in lemon based zesty sauce with onions & tomatoes and flavoured with aromatic Indian spices.

Dumpukht Murgh 599/-

Pieces of juicy chicken marinated in a mixture of Indian spices & cooked in a sealed handi to retain all flavours.

Murgh Musallam 999/-

Pieces of whole chicken marinated in a delicious flavour of ginger garlic paste. And stuffed with boiled eggs, khoya and cream, spiced in a touch of fragrance.

Egg

Egg Curry 199/-

Boiled eggs cooked in a flavourful combination of Indian spices and aromatic tomato onion base.

Egg Bhurji 149/-

Indian style spicy eggs bhurji, cooked with green chillies, onions, tomatoes & spices. All-time Favourite Classic Indian dish.