

Hot Coffee

CAFÉ AMERICANO – 80

CAPPUCCINO – 120

CAFÉ LATTE – 140

CAFÉ MOCHA – 160



HOT CHOCOLATE – 160

Iced Coffee

ICED AMERICANO – 140

ICED CAPPUCCINO – 160

ICED LATTE – 180

ICED MOCHA – 200

Cold Coffee

CAFÉ FRAPPE – 200

DARK FRAPPE – 240

MATANGI FRAPPE – 280

Hot Tea

LEMON TEA – 40

MILK TEA – 60

MASALA CHAI – 80

Mocktails

MASALA LEMONADE – 100
 STRAWBERRY COOLER - 120
 VIRGIN MOJITO - 160
 BLUE LAGOON - 160

Shakes

OREO – 170/270
 STRAWBERRY – 170/270
 BUTTER SCOTCH – 170/270
 CHOCOLATE – 200/300
 KIT-KAT – 220/320
 BROWNIE – 260/360

Momo

		VE
		G.
		CO
		RN 'N'
		CHEESE
		CH
		ICKEN
	STEAMED	
100		120
	120	
	FRIED	
130		150
	150	
	PAN-FRIED	
130		150
	150	

	KURKURE	
150		170
	170	
	CHILLY	
180		200
	200	
	TANDOORI	
200		220
	220	
	AFGHANI	
220		240
	240	

Soup

Veg

TOMATO SOUP - 110

VEG CLEAR SOUP - 110

VEG HOT 'N' SOUR SOUP - 130

VEG SWEET CORN SOUP - 130

VEG MAN CHOW SOUP - 140

Non-Veg

CHICKEN CLEAR SOUP - 130

CHICKEN HOT 'N' SOUR SOUP - 150

CHICKEN MAN CHOW SOUP - 160

Thukpa

Tibetan noodle soup prepared with veggies or chicken

VEG - 100

CHICKEN - 180

Grilled Sandwich

VEG 'N' MAYO SANDWICH – 130

CORN 'N' CHEESE SANDWICH - 170

VEG 'N' CHEESE SANDWICH - 190

EGG 'N' CHEESE SANDWICH - 220

CHICKEN CHEESE SANDWICH - 220

Ad-on: CHEESE - 50

Pasta

ALFREDO

An Italian dish of penne pasta coated in a rich and creamy cheese sauce made with butter, milk, and cheese with veggies or chicken.

VEG - 180

CHICKEN - 220

ARRABIATA

An Italian dish of penne pasta coated in a rich sauce made with tomatoes, red chilly and garlic with veggies or chicken

VEG - 220

CHICKEN - 260

Ad-on: CHEESE - 30

Noodles

CHOW MEIN

(Stir Fried Noodles)

VEG. - 120

PANEER - 180

MIX VEG - 180

EGG – 150

CHICKEN - 220

Schezwan Chow Mein

(Stir Fried Noodles with Sichuan pepper and red chilly sauce)

VEG - 140

PANEER - 200

MIX VEG – 200

EGG - 170

CHICKEN - 240

Garlic Chow Mein

(Stir Fried Noodles with lots of garlic)

VEG – 150

PANEER - 210

MIX VEG – 210

EGG - 180

CHICKEN - 250

Choup-Suey

(Noodles)

VEG - 200

CHICKEN - 300

Fried Rice

Wok tossed Fried Rice

VEG – 200

PANEER - 230

EGG - 220

CHICKEN - 250

Schezwan Fried Rice

(Rice fried in Wok with Sichuan pepper and red chilly sauce)

VEG – 220

PANEER - 250

EGG - 240

CHICKEN – 270

Starters From Wok Vegetarian

VEG MANCHURIAN (6 PCS) - 120

Veggie balls sautéed in tangy & sour sauce.

CORN SALT 'N' PEPPER - 160

Crunch of golden corn kernels, seasoned to perfection with a tantalizing blend of salt and pepper.

HYD'S PANEER 65 (6 PCS) - 160

Paneer in yogurt-based marination tossed in Indian spices & curry leaves.

BENGALURU'S GOBI MANCHURIAN - 180

Crispy chunks of Cauliflower tossed in tangy & sour sauce.

DAHI KE KEBAB (6 PCS) - 180

Deep fried hung curd kebabs with bursting flavours.

TYNGRA'S CHILLY PANEER (6 PCS) - 210

Paneer treated with the authentic chilly recipe from TYNGRA (Kolkata's Chinatown)

CRISPY CHILLY BABY CORN - 220

Crisp fried Baby corn sauteed in sweet and chilly sauce.

CRISPY CHILLY MUSHROOM - 230

Bottom Mushrooms crisp fried and tossed in sweet and chilly sauce.

CHEESE CHILLY (SPECIAL) (6 PCS) - 250

In - House Recipe of Cheese cubes.

Starters From Wok Non-Vegetarian

CHICKEN GARLIC PEPPER (6 PCS) - 190

Diced Chicken sauteed in sauce of garlic and pepper.

TYNGRA CHILLY CHICKEN (6 PCS) - 220

Diced chicken treated with the authentic chilly recipe from TYNGRA (Kolkata's Chinatown)

HYD'S CHICKEN 65 (6 PCS) - 200

Diced chicken in yogurt-based marination tossed with spices and curry leaves.

LEMON CHICKEN 65 (6 PCS) - 230

Diced chicken in lime-based marination tossed with pepper.

CHICKEN LOLLIPOP (6 PCS) - 280

Frenched chicken winglets crisply fried and tossed in hot and tangy sauce.

BBQ CHICKEN WINGS (4 PCS) - 320

Deep fried chicken wings tossed in smoky BBQ sauce.

Starters From Tandoor Vegetarian

CLASSIC PANEER TIKKA (6 PCS) – 220

tandoor cooked classic tikka recipe of cottage cheese marinated in tandoori spiced curd.

ACHARI PANEER TIKKA (6 PCS) - 240

Pickled tandoori spice mix and curd marinated cottage cheese cooked in tandoor.

MALAI PANEER TIKKA (6 PCS) - 240

Paneer cubes marinated in a rich creamy and cashew yogurt-based sauce, then grilled to perfection.

AFGHANI PANEER TIKKA (6 PCS) - 240

From the kitchens Afghans, chunks of paneer are marinated in rich and aromatic blend of spices and yogurt.

VEG TANDOORI PLATTER (8 PCS) - 340

Mix of 4 veg tandoori starters

Starters From Tandoor Non-Vegetarian

CLASSIC MURGH TIKKA (6 PCS) - 260

Soft and succulent boneless chicken in classic tikka marinate, cooked in tandoor

ACHARI MURGH TIKKA (6 PCS) - 280

Boneless chicken marinated in a pickling spice mix and cooked in Tandoor and served with mint chutney.

MALAI MURGH TIKKA (6 PCS) - 280

Soft and succulent boneless chicken in cashew and cream marinate, cooked in tandoor

AFGHANI MURGH TIKKA (6 PCS) - 280

It's a flavorful and succulent boneless chicken dish that is marinated in a rich blend of spices and yogurt, and then cooked in a tandoor for a smoky and charred flavor.

RESHMI MURGH KEBAB (6 PCS) - 280

Boneless Chicken Breast marinated in juicy mixture of Curd, Cream, Cashew nuts and Spices , and coated with egg white then Grilled in Oven

TANDOORI MURGH (4 PCS) - 300

An all-time favourite clay oven-roasted chicken

MURGH TANDOORI PLATTER (8 PCS) - 400

Mix of murgh tandoori starters.

Main Course Indo-Chinese Vegetarian

VEG MANCHURIAN GRAVY - 160

CHILLY PANEER GRAVY - 240

CHILLY MUSHROOM GRAVY – 280

Main Course Indo-Chinese Non-Vegetarian

CHILLY CHICKEN GRAVY - 260

SCHEZWAN CHICKEN GRAVY – 280

Main Course Indian Vegetarian

MIX VEG - 220

Combination of Indian vegetables and paneer in a single bowl.

VEG KEEMA MASALA – 230

Minced mixed Indian vegetables cooked in spicy, creamy, tangy gravy.

MUTTER PANEER - 300

Paneer and Green peas in a spicy and creamy curry.

PANEER DO PYAZA - 330

The popular in North Indian vegetarian dish, paneer (Indian cottage cheese) and onions, The name "do pyaza" literally translates to "double onions,"

AMRITSARI PANEER BHURJI - 340

Its a hearty North Indian dish made with grated paneer (cottage cheese), gram flour, spices, and other ingredients.

KADHAI PANEER - 330

Cottage cheese cooked with bell peppers & whole spices finished with tomato gravy.

BUTTER PANEER - 340

Cottage cheese cooked in silky & tomato makhani gravy.

PANEER LABABDAR - 360

Cottage cheese cooked in cheesy & creamy onion tomato gravy.

SHAHI PANEER - 320

A Mughlai dish where paneer is cooked in a creamy gravy made of onions, yogurt, nut and seeds.

PANNER TIKKA BUTTER MASALA - 400

Paneer tikka pieces cooked in rich gravy, tossed with dices of bell pepper onion & tomato enriched with butter.

MUSHROOM MASALA - 340

Mushroom cooked with in delicious thick masala gravy

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MATAR MUSHROOM - 320

Mushroom & green peas cooked with in delicious thick masala gravy.

Main Course Indian Non-Vegetarian

EGG CURRY - 220

Two Fried eggs cooked in onions, tomato home style thin gravy infused with whole & ground spices and herb.

EGG MASALA - 260

A classic Indian dish of hard-boiled eggs in a flavorful, spiced sauce

CHICKEN CURRY - 320

A typical curry from the Indian subcontinent consists of with bone chicken stewed in an onion- and tomato-based thin gravy, flavoured with ginger, garlic and indian spices

CHICKEN DO PYAZA – 360

The popular in North Indian vegetarian dish, with bone chicken and shallots, The name “do pyaza” literally translates to “double onions,”

KADHAI CHICKEN - 360

With bone chicken cooked with bell peppers & whole spices finished with tomato gravy.

CHICKEN LABABDAR - 400

With bone chicken cooked in cheesy & creamy onion tomato gravy.

CHICKEN RARA - 400

Marrow filled shanks and chicken chops, stocks, Smoky Onion Fennel Cardamom curry, that is bursting with amazing complex flavors

BUTTER CHICKEN TIKKA - 450

Chicken tikka masala has a more complex flavor profile with tangy and spicy notes, while butter chicken is sweeter and milder in spiciness.

CLASSIC BUTTER CHICKEN – 400

(Tandoori chicken), simmered in a creamy tomato gravy/curry

CHICKEN KALI MIRCH – 400

Chicken kali mirch in a rich, white gravy that's creamy, peppery and so comforting. The flavours are phenomenal!

CHICKEN DEHATI – 700

Flash fried chicken cooked in a spicy gravy with whole garlic knobs, try this easy recipe that is absolutely lip-smacking."

Dal

YELLOW DAL FRY – 120

split yellow lentils, also known as moong dal, with a tempering of spices and herbs.

DOUBLE DAL TADKA – 160

split yellow lentils, also known as moong dal, with a tempering of spices and herbs.

(RED MARK) DAL MUGHLAI - 140

A fusion of Persian and Indian cooking traditions in the courts and kitchen of imperial Agra

Biryani

VEG. BIRYANI - 260

Fresh vegetables & basmati rice cooked with fragrant spices, fresh mint.

EGG BIRYANI - 220

A flavorful Indian dish of spiced hard-boiled eggs, basmati rice, and aromatic spices.

KOLKATA CHICKEN DUM BIRYANI - 260

Chicken & basmati rice cooked with fragrant spices, fresh mint.

Rice

STEAMED BASMATI RICE - 100

JEERA RICE - 120

PEA'S PULAO - 160

VEG PULAO - 200

Bread

TANDOORI ROTI - 20

TANDOORI BUTTER ROTI - 25

PLAIN NAAN - 35

BUTTER NAAN - 40

GARLIC BUTTER NAAN - 50

CHEESE NAAN - 65

LACCHA PARATHA - 50

VEG. KULCHA - 60

ONION KULCHA - 50

Accompaniments

PAPAD (ROASTED/FRIED) 2 PCS - 40

MASALA PAPAD (ROASTED/FRIED) 1 PC – 60

VEG. RAITA - 40

GREEN SALAD - 70

Desserts

HOT GULAB JAMUN (2PCS) - 60

HOT GULAB JAMUN WITH ICE-CREAM – 80

CRACKLING BROWNIE - 130

SIZZLING BROWNIE WITH ICE-CREAM – 200

Sundaes

OREO SUNDAE - 160

CHOCOLATE SUNDAE - 190

BROWNIE SUNDAE - 190

Ice-Cream Scoops

VANILLA - 60

STRAWBERRY - 60

BUTTER SCOTCH - 80

CHOCOLATE - 80

Beverages

SOFT DRINK - 40

MASALA COKE - 60

PACKAGE DRINKING WATER - MRP