

RICE & NOODLES

HOT GARLIC SAUCE

Veg

Chicken

Hot Garlic sauce prepared using dried chili and garlic and is very garlicky and spicy sauce, it is used to mix with any one main ingredient to give it a name)

FRIED RICE

Fried Rice is a dish of cooked rice that has been stir-fried in a wok and is usually mixed with other ingredients.

Veg

Chicken

Mixed

SINGAPORE FRIED RICE

(Sumptuous Rice Dish with a distinct flavor and is perfectly cooked Rice with hordes of its main ingredient.)

Veg

Chicken

Mixed

Thai Fried Rice

HAKKA NOODLES

Authentic Hakka Stir-fried Noodle with Egg or Chicken and Vegetable.

Veg

Chicken

Mixed

CHILLI GARLIC NOODLES

Stir-fried Noodles with green chili and predominant flavor of garlic with the addition of one of the main ingredients.

Veg

Chicken

Mixed

RAITA, SALAD & PAPAD

Green Salad

Cucumber Salad

Onion Salad

Papad Roasted

Papad Fry

Papad Fry Masala

Boondi Raita

Cucumber Raita

Mix Raita

Fruit Raita

P. A. Raita

Plain Curd



INDIAN STARTERS

■ VEG

- Baby Corn Tikka
- Paneer Seek Kebab
- Paneer Malai Tikka
- Paneer Achari Tikka
- Paneer Pahadi Tikka
- Paneer Hyderabadi Tikka
- Paneer Cheese Tikka
- Paneer Kurkure
- Paneer Abadi
- Paneer Azwani Tikka
- Paneer Corn Seek Kebab
- Paneer Ke Sholay
- Veg Platter
- Dahi ke Sholay
- Dahi Kabab

■ NON-VEG

- Murg Tandoori (Half)
- Murg Tandoori (Full)
- Murg Angara (Full)
- Murg Angara (Half)
- Murg Afghani (Full)
- Murg Afghani (Half)
- Murg Reshmi Kebab (8pcs)
- Murg seek Kebab
- Murg Tangdi Kebab (2piece)
- Murg Sharjee Tangdi (2piece)
- Murg Banjara Tangdi (2piece)
- Murg Tikka
- Murg Kali Mirch Tikka
- Murg Banjara Tikka
- Murg Malai Tikka
- Murg Pahadi Tikka
- Murg Afghani Tikka
- Murg Lahori Kebab (4piece)
- Murg Lahori Kebab (8piece)
- Mutton Burra Kebab (4piece)
- Mutton Boti Kebab (6piece)
- Mutton Seekh Kebab
- Mutton Doora Seekh Kebab
- Fish Tikka
- Fish Malai Tikka
- Fish Kali Mirch Tikka
- Fish Pahadi Tikka
- Tandoori Prawns (8pieces)

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COMBOS

Paneer Tikka Sizzler

Fish Pahadi Tikka

Two Mocktail Hukka

Prawn & Fish Grilled Sizzlers

Fruit Platter

Two Mocktail Hukka

Veg Steak Sizzler

Cheese Potato

3 Mocktail Hukka

Penne Mushroom Pasta

Crispy Chilli Baby Corn

Two Mocktail Hukka

Chicken Lollipop

Paneer Hot Garlic

Two Mocktail Hukka

Fish Kali Mirch Tikka

Murg Afghani

Fruit Platter

4 Mocktail

INDIAN FRIED STARTERS

VEG

Veg Hara Bhara Kebab

Finger Chips

Paneer Pakora

Veg Pakora (Onion, Potato, Gobhi)

NON-VEG

Fish Amritsari

Fish Fry

Egg Pakora (4 Piece)



INDIAN MAIN COURSE

NON-VEG

Chicken Tikka Masala (6 Piece)

(A dish consisting of Marinated Boneless chicken pieces that are traditionally cooked in a tandoor and then served in a subtly spiced Tomato-Green sauce.)

Chicken Khurachan

(Boneless chicken chunks cooked with Indian & pieces and Egg.)

Chicken Kadhai Wala Half / Full

(Chicken Kadhai Wala is a Delicious, Spicy & Flavorful Dish made with chicken, onion, Tomatoes, ginger, garlic and fresh ground spices.)

Chicken Butter Masala Half / Full

(Chicken Butter Masala is little sweet and mildly spicy flavor and traditionally made with tougher and mélange of spices and then cooked in a gravy of Tomatoes, Cream and Butter.)

Murga Dehati Style Half / Full

(Country chicken simmered in a curry sauce with yoghurt, Tomatoes, onion, garlic and ginger in this spicy Indian Dish.)

Lemon Chicken Kali Mirch Half / Full

(It is an irresistible aromatic Indian Black Paper Chicken curry with lots of lemon on it.)

Chicken Pyaz Wala (4 Piece)

(The word do pyaz means-onion used twice while cooked chicken with mild spices.)

Hyderabadi Chicken (4 Piece)

(Hyderabadi chicken curry recipe is the traditional Indian Dish made with chicken, coconut milk, mint and spices.)

Chicken Kolhapur wala (4 Piece)

(This is a Hot and spicy chicken recipe popular in Maharashtra.)

Chicken Tangri Masala (4 Piece)

(Chicken whole is cooked in traditional Indian Masala.)

Murg Mirch Masala (B/C 6 Piece)

(Chicken whole is cooked in traditional Indian Masala.)

Chicken Kassa (4 Piece)

(Chicken kassa is a mid spicy dish from eastern India with a minimal 8 pieces cooked in its own juice.)

Mutton Rogan Josh (4 Piece)

(Pieces of mutton cooked with a gravy flavored with a gravy flavored with garlic, ginger and aromatic spices, a Kashmiri Delicacy.)

Mutton Kosha (4 Piece)

(Kosh means Bhuna, which involves slowly Cooking in a gravy over low flame for a long time to get a rich, Dark – Brown gravy and Melt-in- the Mouth Mutton Pieces.)

Laal Maas (4 Piece)

(Laal Maas is a fiery Rajasthani Mutton curry where lamb is cooked in a variety of Masalas with a burst of Red chilies.)

Keema Mutton Curry

(Minced Mutton cooked in gravy of whole spices, onion and yoghurt.)

Mutton Tawa Se (B/C 6 Piece)

(Boneless Pieces of mutton cooked in a Pan with lots of spices.)

Mutton Handi Half / Full

(Mutton Handi is very traditional rich stew with lots of spices and velvety, Rich Masala gravy.)

Mutton Kadai Wala (4 Piece)

Kadhai wala mutton is a Delicious, Spicy & flavorful Dish made with stewed mutton pieces, onion, Tomatoes and freshly ground spices traditionally known as kadhai Masala.)

Egg Curry (2 Piece)

(Boiled eggs cooked in onion tomato gravy)

Egg Masala (2 Piece)

(Boiled eggs are simmered in spicy Masala gravy which has a rich tangy taste.)

Fish Curry (Bengali Style) (2 Piece)

(Sweet water fish fried and cooked in a gravy at ginger, Garlic and tomatoes.)

Fish Tikka Masala (B/C) 6 Piece

(Boneless fish Skewered in clay oven and then cooked in a spicy gravy of onion and tomatoes.)

Prawn Malaikari

(Prawns cooked in rich gravy of onion and tomatoes with coconut and cream, simmered slowly and Low flame for a Creamy texture.)

CHINESE STARTERS

■ VEG

Corn Salt Pepper

(A healthy wholesome gourmet recipe that is made with batter fried corn kernels and stir-fried with host of Vegetables)

Crispy Chilli baby corn

(Crispy fried baby corn cooked in hot garlic sauce)

Hot Garlic Mushroom

(A delicious lip smacking recipe made in button Mushroom and with a Rice savour of Garlic)

Cheese corn Roll

Chilli paneer (Dry)

Paneer Manchurian (Dry)

American corn Salt & Pepper

Veg Manchurian (Dry)

Gobhi Manchurian (Dry)

Mushroom chilli (Dry)

Mushroom salt & pepper

Crispy Honey Chilli Potato

Veg spring Roll

Sanghai Spring Roll

■ NON-VEG

Chicken Lollipop

(A Hot & Spicy appetizer made with Drums or whole chicken wings)

Shredded Chicken

(Boneless Chicken tossed over Hot Garlic sauce to give a tangy, Sweet Taste)

Chicken 65

(It is a spicy deep-fried chicken dish originating from Chennai and is served as a quick snack)

Fish Chilli

(Crispy Fried fish cooking with onion, green chilli and soy sauce Hot in Taste)

Fish in Hot Garlic Sauce

(Batter Coated fried Fish Cooked in Hot Garlic Sauce)

Prawn Chilli

(Fried Shrimps cooked Hot with green chilli soy sauce & vegetable)

Fish Finger

Prawn salt & Pepper



INDIAN MAIN COURSE

VEG

Paneer Lababdar

(Paneer Lababdar gravy is made of spicy cashew Tomato that is cooked with saluted onion)

Paneer tikka Masala

(Cubs of paneer Marinated and grilled to Perfection then cooked in spicy Gravy)

Kadai Paneer

(Kadai Paneer is a vibrant, tangy, spiced paneer dish made by cooking cottage cheese and bell peppers with fresh ground spices)

Paneer Butter Masala

(Also Known as Butter Paneer is a Rich & Creamy curry made with cottage cheese, spices onions, Tomato, cashews and Butter)

Paneer Handi

(Paneer Handi is a succulently cooked cottage cheese cups in a smooth sauce of Tomato and Cream)

Paneer Shahi

(Paneer Shahi is a Royal Mughlai Dish where cottage cheese is cooked in rich yoghurt, nuts and seeds gravy)

Palak Paneer (Seasonal)

(Palak paneer is a classic curry Dish from North-Indian cuisine made with fresh spinach, onions, spices paneer and herbs)

Paneer Mirch Masala

(A unique flavored paneer cubes in a spicy rich gravy with chillies and capsicum)

Paneer Pasanda

(Paneer Pasanda is a rich recipe with shallow fried paneer sandwich cooked in a smooth cashew and cream based gravy)

Matar Paneer

(Mater Paneer is a North Indian and Panjabi Dish consisting of peas & Paneer in a tomato based gravy spiced with garam masala)

Paneer do Pyaza

(Paneer do Pyaza is a milled spicy Dish of Soft Paneer cubes in a creamy semi-Dry gravy)

Kadai Mushroom

(Hot spicy, Flavourful and Delicious dish made with mushrooms, onion, herbs and fresh ground kadai masala)

Corn Palak (Seasonal)

(Palak corn curry is a rich, saucy Dish that is made with fresh spinach and sweet corn)

Malai Kofta

(Grated cottage cheese rolled into Bawl's or Cylinders Deep fried and then simmered in a creamy sauce)

Vegetables Jhalfrezi

(the recipe is loaded with veggies, Paneer and all cooked together in a tangy tomato sauce)

Chana Masala

(chana Masala is a delicious & flavorful Indian curry made by cooking chick peas in spicy onion tomato masala gravy)

Aloo Gobhi Adraki (Seasonal)

(Predominantly ginger flavored potato and cauli - flower curry , dry in nature)

Mixed Vegetables

(Mix Vegetables is made by cooking in a traditional Indian onion - tomato gravy)

Aloo Dum Punjabi

(A Mouth watering potato preparation with cured based kasuri methi flavored gravy)

Mushroom Masala

(Mushroom Masala is a versatile dish that packs in a burst of flavor from earthy Mushroom tart Tomatoes and aromatic species)

Mushroom Do Pyaza

(Mushroom do Pyaza a recipe is a flavor some delightful dish featuring Button Mushroom cooked with lightly caramelized onion, tomatoes and species)

Methi Matar Malai

(Methi Matar Malai is a classic North Indian dish prepared with fenugreek (Methi Peas and Cream)

DAL

Yellow Dal

(A Simple Indian lentil Curry tempered with spices and herbs.)

Dal Panchratni

(A Mixture of live lentils in a spicy mixture of exotic ingredients.)

Dal Makhani

(An Indian Dish Made by Simmering whole Black lentils and Red Kidney Beans with Spicy Butter and Cream)



CHINESE MAIN COURSE

VEG

Paneer in Hot Garlic Sauce
Paneer Manchurian
Paneer Chilli
Gobhi Manchurian
Paneer Manchurian
Veg thai Curry Red
Veg thai Curry Yellow
Veg thai Curry Green

NON-VEG

Chicken Chilli (8 piece)
Chicken Manchurian (8 piece)
Chicken Hot Garlic Sauce (8 piece)
Lemon Chicken
Thai Chicken in Red Curry
Thai Chicken in Yellow Curry
Thai Chicken in Green Curry
Fish Chilli

ORIENTALS

Manchurian (Veg)

Manchurian (Chicken)

(Manchurian is a class of Indo-Chinese Dishes made by Roughly chopping & Deep-Frying a and Deep Frying and then sautéing it in a sauce flavored with joy Sauce)

Chilli Chicken

(Boneless or with Bone Chicken Pieces fried and then tossed over onion capsicum and other vegetable in soy sauce and is Hot in nature , it is served dry or with gravy)

Chilli Paneer

(Chilli Paneer is Prepared by tossing fried paneer in sweet Sour Spicy Sauce)

SNACKY "ALL DAY"

11 A.M – 10.30 PM

Corn Salt & Pepper

A healthy wholesome gourmet recipe that is made with batter fried corn kernels and stir fried with host of vegetables

PIZZA

VEG PIZZA

Margherita Pizza

Cheese Pizza

Classic Pizza

Paneer Pepperoni Pizza

NON-VEG PIZZA

Chicken Pizza

Chicken Classic Pizza

Chicken Cheese Pizza

Chicken Exotica Pizza

SIZZLING SIZZLERS

Paneer Tikka Sizzler

Grilled Chicken Sizzler

Prawns & Fish Grilled Sizzlers

Veg Steak Sizzlers

Crispy chilli Baby corn

Crispy fried baby corn cooked in a hot garlic sauce.

SOUP

VEG

Veg Clear Soup

Veg Sweet Corn Soup

Veg Manchow Soup

Veg Lemon Coriander Soup

Veg Hot and Sour Soup

Veg Tomato Soup

NON-VEG

Chicken Manchow Soup

Hot & Chicken Sour Soup

Chicken Lemon Coriander Soup

Chicken Clear Soup



INDIAN BREAD

Phulka

Plain

Butter

Tandoori Roti

Plain

Butter

Lachha Paratha

Naan

Plain

Butter

Garlic Naan

Plain

Butter

Green Chilli Paratha

Missi Roti

Masala kulcha

Bread Basket (8 Dups Bread)

BIRYANI

Biryani is an Indian Dish that includes rice with any other items along with spices and has layers of rice and other ingredients that are steamed together.

Egg Biryani

Vegetable Biryani

Chicken Biryani

Mutton Biryani

RICE

Steamed Rice

Jeera Rice

(Jeera Rice is Flavored Indian Rice Toasted over Cumin seed.)

Peas Pulao

(Peas Pulao is a Classic Indian Rice Pilaf Made with rice, Whole Spices, Herbs and green Peas.)

Kichdi

(A Hotchpotch Made with Rice, lentils, Cooked Together with our without the addition of Vegetables)

Mix Veg Pulao

(It is a one pot Meal Made with Rice, Mix Vegetables and a Pieces.)

Kashmiri Pulao

(Kashmiri Pulao is a Delicious Variant of Rice Pulao from Kashmiri cuisine made with nuts, Dried fruits saffron and fruits.)



BEVERAGES

Bottled Water

Soda

Tea

Black Tea

Lemon Tea

Milk Tea

Green Tea

COFFEE

American Coffee

Espresso Coffee

Cappuccino

Soft Drink

Fresh Lime Soda (Sweet/Salted)

Masala & Soft drinks

Butter Milk

Lassi (Sweet/Salt)

Fruit Juice

Milk Shakes (Seasonal Fruits)

Hot Chocolate



DESSERT

Gulab Jamun (2pcs)

Rasgulla (2pcs)

Zafrani Phirni

Fruit Custard

Chef Special Dessert

ICE CREAM

Vanilla/Strawberry

Butter Scotch

Kesar Pista

Tutti-Frutti (Special)





- Virgin Mojito
- Virgin Chilli Mojito
- Virgin Pineapple Mojito
- Virgin Green apple Mojito
- Virgin Orange Mojito
- Virgin Watermelon Mojito
- Virgin Kiwi Mojito
- Virgin Pina Colada
- Virgin Cinderella
- Fruit Punch
- Lemonade
- Fresh Lemon Soda (Sweet / Salt)
- Virgin Blue Lagoon
- Virgin Pink Lady
- Virgin Sex on The Beach (New)
- Virgin Cinderella
- Virgin Bloody Marx
- Virgin Green apple Lite Martin
- Virgin Red Martin
- Virgin Blue Martin
- Virgin Fruit Martin



- Milk Shake
- Mango Shake
- Orange Shake
- Banana Shake
- Vanilla Shake
- Chocolate Shake
- Strawberry Shake
- Watermelon Shake
- Pineapple Shake
- Green apple Shake
- Butter Scotch Shake
- Keshar Pista Shake
- Cold Coffee
- Cold Coffee With Ice Cream
- Kaju Anjeer Shake
- Kiwi Shake
- Kit Kat Shake
- Oreo Shake