

SOUPS

Creamy Tomato and Basil Soup 209

Pureed fresh tomatoes cooked with fresh basil leaves and topped with heavy cream.

Manchow Soup

Veg | Chicken

Hot and tangy soup made with diced fresh vegetables served with crispy fried noodles. 189 | 219

Hot and Sour Soup

Spicy indo-chinese soup with veggies or chicken cooked in vegetable broth.

Veg | Chicken 189 | 219

Lemon Coriander Soup

Zesty soup with fresh lemons and fragrant coriander leaves.

Veg | Chicken 189 | 219

Creamy Mushroom Soup 209

A classic French style creamy soup made with mushrooms and herbs served with garlic bread.

Murgh Shorba 229 Indian style chicken clear soup infused with Indian herbs and spices.

Tom Kha Soup

Authentic Thai soup made with fragrant herbs, spices, mushrooms and coconut milk.

Veg | Chicken | Seafood 209 | 239 | 269

Sweet Corn Soup

Warm and nourishing creamy soup which is a combination of Sweet corn, veggies and flavourful spices.

Veg | Chicken 189 | 219

Chicken Tortilla Soup **●** [®] 219

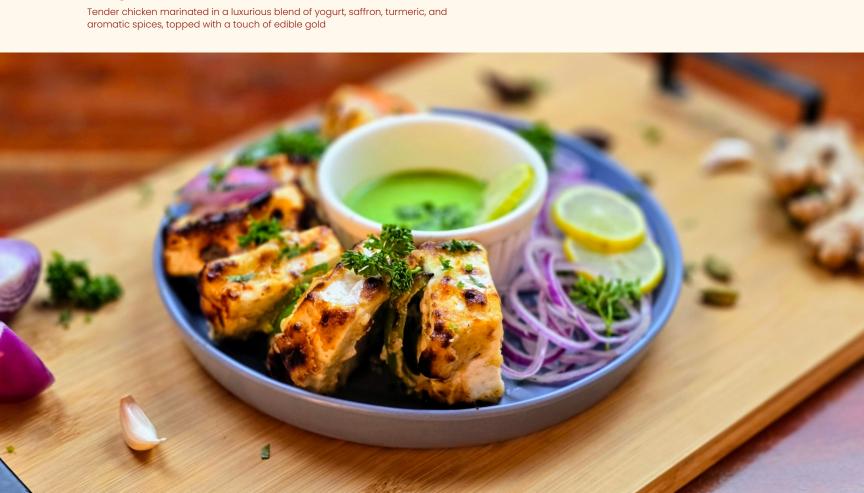
Traditional Mexican soup is made with chicken broth combined with roasted tomato onion garlic chillies and tortilla.

INDIAN APPETIZER

Vegetarian

Stuffed Mushroom	419
Button mushrooms stuffed with delicious cheesy mixture and char-grilled in Tandoor.	
Paneer Tikka Cubes of cottage cheese marinated with traditional Indian tandoori spices and char-grilled in Tandoor.	419
Pahadi Paneer Tikka Cubes of cottage cheese marinated in a creamy Indian herb mix and char -grilled in Tandoor.	419
Paneer Malai Tikka Cubes of cottage cheese marinated in a cream based fragrant marinade and chargrilled.	419
Dahi Tikki Hung curd and mashed paneer mixed with Indian herbs and spices and fried in shapeof small dumplings.	419
Kurkuri Papdi Paneer Cottage cheese sticks marinated in spices and then coated with crushed papad and fried to perfection.	419
Hara Bhara Kabab Pan fried minced vegetable and spinach dumplings.	389
Corn and Mushroom Tikki Pan fried sweet corn and mushroom dumplings with loads of Indian Herbs and spices.	389
Aloo Nazakat ©© Delicately hollowed potato shells, stuffed with spiced paneer and a medley of dry fruits, marinated and baked to perfection in the tandoor.	419

Chicken	Half Full
Tandoori / Peshawari Chicken Full chicken marinated in yoghurt and tandoori spices and char -grilled in tandoor.	549 / 899
Murgh Pahadi Kabab Succulent pieces of boneless chicken marinated in mint, green chillies, cilantro, cream and char-grilled in tandoor.	489
Chicken Seekh Kabab Minced chicken mixed with classic Indian herbs and spices, skewered and char - grilled to perfection.	489
Murgh Zafrani Kabab 🥯 🛭	549





Juicy pieces of chicken marinated in creamy fragrant marinade and	400
chargrilled in tandoor. Murgh Tikka Chicken chunks marinated in classic tandoori spices and chargrilled in Tandoor.	469
Lehsuni Murgh Tikka Chicken chunks marinated in a rich garlic and cashew cream blend, cooked to perfection in the tandoor.	469
Stuffed Chicken Leg Kabab Chicken legs stuffed with cheesy keema mix and chargrilled in tandoor.	499
Mutton	
Mutton Seekh Kabab Mughlai delicacy prepared with mince mutton, onions and a blend of spices, skewered and grilled in tandoor.	539
Mutton Galouti Kabab @ Finally grounded mutton seasoned with bouquet of spices, herbs, nuts, desi ghee and cream.	539
Mutton Barra Kabab Mutton chops marinated in our special spice mix and char grilled to perfection inside a Tandoor oven.	539
Seafood	
Fish Tikka White fish marinated in classic tandoori masala and chargrilled in tandoor.	499
Fish Ajwaini Tikka Fresh, tender fish filets marinated in a fragrant blend of carom seeds (ajwain) and spices, then char-grilled in the tandoor.	499
Lemon & Garlic Fish Tikka © © Fish filets marinated in a zesty blend of lemon juice, fresh garlic, and fragrant spices & perfectly grilled in the tandoor.	499
Pahadi Prawns Tikka Prawns marinated in a refreshing mix of mint, coriander, green chilies, and yogurt with mountain spices and grilled to smoky perfection.	629
Tandoori Jhinga Prawns marinated in classic tandoori masala and chargrilled in tandoor.	629

ASIAN APPETIZER

Oriental

Corn, salt & pepper Crispy fried corn tossed with diced onions and bell peppers, seasoned with salt & pepper.	369
Crispy Chilli Babycorn (Add honey if needed) Crispy fried baby corn tossed with diced onions and bell peppers in oriental hot sauce.	369
Vegetables Manchurian Crispy vegetable dumplings tossed in a savory, tangy Indo-Chinese sauce, infused with garlic, soy, and chili.	349
Spring Rolls Julienne cut veggies wrapped in a thin pancake and deep-fried to perfection.	
Veg Chicken	299 359
Crispy Honey Chilli Crispy fried potato / chicken tossed in hot and sweet honey sauce and garnished with toasted sesami seeds.	
Potato Chicken	289 429
Indo-Chinese Chilli Stir Fry Protein of your choice fried and then tossed with onions and capsicum in our delicious oriental chilli sauce.	
Paneer Mushroom Egg	359
Chicken Fish Prawns	429 499 629
Butter Garlic Stir Fry Protein of your choice deep fried and tossed in our special butter garlic sauce.	
Paneer Mushroom	359
Chicken Fish Prawns	429 499 629
Sticky Tamarind, honey & sesame Our choice of protein, deep-fried to perfection, coated in a sweet and tangy tamarind-honey sauce finished with a sprinkle of toasted sesame seeds.	
Paneer	359
Chicken Fish Prawns	429 499 629



Chicken Drumsticks

Coated and deep fried. Can be served as is or after being tossed with diced onions and oriental spice mix.

Lollipop	429
Drums of Heaven	459

Thai

Thai Satay with crunchy peanut sauce

Skewers of spiced grilled chicken or Paneer served with a thick and crunchy peanut sauce.

Paneer Chicken	389 469
Thai Basil stir Fry (a) (b) A fiery fusion of flavors. Tender chicken stir-fried with fragrant Thai basil, garlic, and chili peppers for a spicy and aromatic delight.	
Paneer	359
Chicken Fish Prawns	429 499 629
Chilli Garlic Prawns Seared prawns tossed with garlic and peppers in hot Thai sauce.	629

Japanese & Korean

Tempura Batter Fry

Veggies / Chicken / Prawns dipped in our special tempura batter and fried to perfection & served with spicy peanut sauce.

Assorted Veggies	399
Shredded Chicken	489
Fish	549
Prawns	649
Assorted	549

Korean Fried Chicken

Extra crispy fried boneless chicken tossed in Korean gochujang sauce .

Classic	479
Spicy Orange	499
Spicy Garlic	499

Stuffed Bao

Cloud like Japanese bao bun stuffed with veggies and filling of your choice.

Cloud like Jupaniese buo bun staned with veggles and hilling of your choice.	
Teriyaki Paneer Bao	449
Paneer Tikka Bao	449
Korean Cottage cheese Bao	449
Teriyaki Mushroom Bao	449
Teriyaki Chicken Bao	519
Crispy Honey Chicken Bao	519
Korean Chicken Bao	519
Butter Chicken Bao	549

FUSION APPETIZER

Sourdough Toast Cur home made Italian bread with topping of your choice and infused olive oil.	
Pesto & veggies	349
Grilled shrooms & Mozzarella	349
Baby Tomato, Basil & Cream Cheese	379
Pesto Chicken	379
Keema Masala & Cheese	379
Chicken ham Grilled, shrooms & cream Cheese	399
Ravioli Bites	
Served with Marinara & Cheese Cream Sauce. Cheese & spinach	200
Chicken & Cheese	399
	459
Baked Loaded Nachos Served with Salsa Sauce & Sour Cream	
Veg	359
Chicken	399
Mexican Chicken ⊜	399
French Fries / Cajun Potato Wedges Salted / Masala / Peri Peri	249
Changy Landad Frien	
Cheesy Loaded Fries French fries loaded with cheese and toppings	
of your choice. Veg	319
Chicken Keema	379
	070
Chicken Wings	389
Crispy baked chicken wings tossed in the sauce of your choice.	
(BBQ / Hot Buffalo / Chimichuri / Bhut Jolokia)	
Quesadilla	
Served with pico de gallo, salsa & sour cream	389
Mexican Grilled Veggies	
Mexican Grilled Chicken €	449
Kadhai Panner	389
Bhuna Chicken	449
Fish Beignets with Pimento Dip 🥯	499
Cajun Shrimp Skewers 😹 🖰	619
Served with Jalapeno yoghurt sauce & salad	310
Cocktail Prawns (*)	619



MIDDLE EASTERN

Falafel Bites with Hummus Deep-fried fritter of Arab origin, made from ground chickpeas, diced veggies and middle eastern spices. Served on a pita bread with hummus.	419
Toasted Pita Bread with Dips Our home-made pita bread toasted to perfection and served with Hummus & Lebanese Garlic Sauce.	329
Grilled Mutton Kefta (Meatballs) Flavorful minced mutton blended with aromatic Middle Eastern spices, expertly chargrilled to perfection, offering a smoky and succulent bite in every mouthful.	649
Grilled Chicken Kefta (Meatballs) Flavorful minced chicken blended with aromatic Middle Eastern spices, expertly chargrilled to perfection, offering a smoky and succulent bite in every mouthful.	549



Baked Turkish Flat Bread that comes stuffed with a variety of toppings

Veg | Minced Chicken | Minced Mutton

399 | 449 | 519

PLATTERS

Tandoor Platters

Feast on our selection of appetizers from multiple cuisines.

Veg | Chicken | Non-vegetarian Mix

1149 | 1449 | 1649

Oriental and Thai Platter

Fulfil your cravings with your favourite Oriental and Thai appetizers served together

Veg | Chicken | Non-vegetarian Mix

1149 | 1449 | 1649

Assorted Appetizer Platter

Feast on our best kababs with these carefully curated tandoor platters. Three pieces of five different kinds of kababs.

Veg | Chicken | Non-vegetarian Mix

1149 | 1449 | 1649

INDIAN MAIN COURSE

Vegetarian

"Classic" Kadhai Vegetables or Paneer cooked in a spicy gravy with bell peppers and our special Kadhai masala.	
Sabz Kadhai	399
Kadhai Paneer	449
Kadhai Mushroom	449
Do Pyaza	
Paneer / Mushroom cooked in a rich, creamy gravy with plenty of onions in a wonderful medley of spices, herbs and tomatoes.	
Paneer Do Pyaza	449
Mushroom Do Pyaza	449
Matar Masala A delicious combination of creamy cottage cheese / mushrooms and green peas in a mild spicy tomato based gravy.	
Matar Paneer	449
Matar Mushroom	449
Palak Masala Your choice of vegetable cooked in a	
vibrant green palak gravy.	
Corn Palak	399
Palak Paneer	449
Deewani Handi	399
Paneer Makhani Cubes of cottage cheese cooked in our special fragrant and creamy tomato based gravy and topped with heavy cream.	479
Sabz Kofta Curry Exotic Indian gravy dish made from mix vegetable dumplings dunked in a oniontomato based gravy.	419
Malai Kofta / Paneer Kofta Potato and paneer balls cooked in a delicious, smooth, rich & creamy gravy.	489
Panner Tikka Masala © © Grilled marinated paneer cubes immersed in a rich, spiced tomato and cream sauce, delivering a perfect blend of smoky and creamy flavors.	459
Panner Lababdar Soft paneer cubes cooked in a luscious, tangy gravy made with tomatoes, cream, and aromatic spices, creating a rich and satisfying dish that's perfect with naan or rice.	449
Panner Methi Matar Malai Creamy paneer and green peas cooked with fresh fenugreek leaves in a rich, flavorful sauce.	449
Veg Jhalfrezi A vibrant medley of fresh vegetables sautéed with spices, bell peppers, and tomatoes, creating a tangy and flavorful stir-fry.	399
Aloo Dum Banarsi Stuffed Potato Cooked in rich aromatic Indian tomato gravy.	379
Daal Tadka Cooked spiced lentils are finished with a tempering made of ghee and spices.	359
Daal Makhani Whole black lentils & red kidney beans slow cooked with spices, butter & cream.	399



Chicken

Chicken Curry	499
The quintessential Indian chicken curry.	
Kadhai Chicken Delicious, spicy and flavourful dish made with chicken, onions, tomatoes, ginger, garlic and spices known as kadhai masala.	499
Rara Chicken Chicken pieces cooked in an onion based gravy with chicken keema.	
Butter Chicken Tandoori Chicken cooked in tomato based creamy makhani gravy. Can be served boneless with chicken tikka.	549
Hyderabadi Chicken Chicken cooked in a hot and spicy hyderabadi style gravy with onions, ginger & garlic.	519/549 Bone / Boneless
Chicken Tikka Masala Chicken tikka cooked in a fragrant and mildly spicy gravy.	499
Murgh Patiyala Chargrilled boneless chicken kabab wrapped in an omelette and cooked in a rich and fragrant gravy.	549
Chicken Korma Chicken Marinated in a chef made Korma paste and yogurt. cooked and simmered with cream mild in heat, big on flavour.	549
Chicken Do Pyaza Chicken in a rich, creamy gravy with plenty of onions in a wonderful medley of spices, herbs and tomatoes.	499

Coastal Curries

Malabari Fish Curry

Coustal Culles	
Chicken vindaloo	519
Tender chicken pieces simmered in a spicy and tangy sauce made with vinegar, garlic, and a blend of aromatic spices, delivering a bold flavor that's both fiery and delicious.	
Chetinnad Chicken	519
Succulent chicken marinated in a robust blend of spices and herbs, slow-cooked to perfection in a rich, fragrant gravy that captures the essence of South Indian cuisine.	
Chetinnad Prawns	649
Juicy prawns cooked in a spicy and aromatic gravy made with a blend of traditional Chettinad spices, coconut, and curry leaves, delivering a burst of flavor in every bite.	

White fish simmered in a fragrant coconut milk gravy, infused with spices, tamarind, and curry leaves, offering a delightful blend of flavors that captures the essence of coastal cuisine.

529

Mutton

Mutton Rogan Josh © Scrumptious delicacy from Kashmiri cuisine having a thick aromatic, flavourful red sauce and tender meat.	649
Bhuna Mutton Mutton marinated in yoghurt and fragrant spices and slow-cooked with onions, ginger and garlic.	649
Rara Mutton Mutton steeped in gravy of spicy minced meet, soaked with rar spices, rara gosht is every bite a regal in taste.	649
Mutton Curry Tender pieces of mutton slow-cooked in a rich and aromatic gravy, crafted with a blend of spices and herbs, resulting in a hearty dish that's full of flavor.	649
Hyderabadi Mutton Succulent mutton pieces cooked in a flavorful blend of spices yogurt, and caramelized onions, capturing the rich and aromatic essence of Hyderabad's culinary heritage.	649
Seafood	
Fish Curry Boneless white fish cooked in freshly ground spices, mustard and tomato based gravy.	529
Hyderabadi Prawns Tender prawns simmered in a rich, spicy, and tangy gravy made with a special blend of Hyderabadi spices.	649
Hyderabadi Fish Tender Fish simmered in a rich, spicy, and tangy gravy made with a special blend of Hyderabadi spices.	529
Prawns Curry Juicy prawns cooked in a rich, flavorful gravy made with a blend of spices, onions, tomatoes, and coconut milk.	649
Eggs	
Egg Curry A Recipe that embodies both simplicity and depth of flavour. A rich curry brings together the goodness of boiled eggs and aromatic indian spices.	329
Egg Bhurji Spiced scrambled eggs cooked with onions, tomatoes, and green chilies, offering a flavorful and savory twist to a classic comfort dish.	299



ASIAN MAIN COURSE

Oriental

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Protein of your choice coated, fried and then cooked in indo-chinese chilli sauce with onions and bell peppers.

Paneer / Mushroom	419
Chicken	499
Fish	549
Prawns	689

Spicy Schezwan

Protein of your choice coated, fried and then cooked in spicy schezwan sauce with onions, bell peppers and loads of chillies.

Paneer / Mushroom	419
Chicken	499
Fish	549
Prawns	689

Oriental Butter Garlic

Protein of your choice coated, fried and then cooked in buttery, creamy sauce with onions and loads of garlic.

Paneer /	Mushroom	419
Chicken		499
Fish		549
Prawns		689

Hot Garlic Sauce

Protein of your choice cooked in hot garlic sauce with oriental vegetables and loads of garlic.

Oriental Veggies	399
Paneer / Mushroom	499
Chicken	549
Fish	689
Prawns	419

Zesty Lemon & Cilantro Sauce

Protein of your choice coated, fried and then cooked in in our zesty lemon sauce with diced veggies and topped with cilantro.

Paneer / Mushroom	419
Chicken	499
Fish	589
Prawns	689

Vegetables Manchurain 359

Crispy vegetable dumplings tossed in a savory, tangy Indo-Chinese sauce, infused with garlic, soy, and chili.

Kung Pao 🥯

Protein of your choice stir-fried with crunchy peanuts, vibrant bell peppers, tossed in a spicy, tangy sauce with a hint of sweetness.

Veggies	399
Paneer	419
Chicken	499

Thai

Dish with big, bold Thai flavours, Beautifully fragrant and creamy Thai curry sauce with protein of your choice.

Red Thai Curry

399
549
599
699
399
549
599
699
399
549
599

699

SALAD

Prawns

Classic Caesar Salad

Romaine lettuce tossed with our Caesar dressing, topped with parmesan and aarlic butter croutons.

garlic butter croutons.	
Veg	369
Chicken	419
Fruit Salad Freshly cut fruits are served with honey dressing.	369
Farm Fresh Green Salad A perfect green salad strikes just the right balance of texture, flavours and colors.	199
BBQ Chicken Salad Sliced BBQ Chicken served on a bed of lettuce, bell peppers, onions and other fresh vegetables tossed in authentic BBQ sauce.	419

Panner Tikka Salad € 419

Marinated paneer tikka tossed with fresh lettuce, cucumber, pineapples, broccoli, cherry tomatoes and a refreshing mint chutney.

Chicken Tikka Salad @ 419

Marinated chicken tikka tossed with fresh lettuce, cucumber, pineapples, broccoli, cherry tomatoes and a refreshing mint chutney.



CONTINENTAL

Enchiladas

with marinara

Flour Tortillas rolled with filling of your choice and topped with flavourful sauce and cheese.

Pan Seared blackened Fish is served e Parmesan Baby Potato, Grilled veggie Topped

Veg	499
Grilled Chicken	599
Chicken Roulade Pounded chicken breast stuffed with roasted peppers, broccoli, cheese & fresh basil, rolled and then baked to perfection. Served sliced with a creamy mushroom sauce.	629
Chicken Stroganoff Chicken breast smothered in or in-house stroganoff sauce and served with roasted veggies and a choice of your side.	629
Chicken Peppercorn Steak © Tender chicken breast pan seared in butter with peppercorn and topped with our house special pepper sauce. Served with grilled veggies and mashed potatoes.	629
Stuffed Chicken Breast with Cream Sauce Chicken breast stuffed with spinach and cheese served with grilled veggies, mashed potatoes and a creamy white sauce.	629
Grilled Chicken / Cottage Cheese in Malay Sambal Sauce Grilled chicken / cottage cheese served with grilled veggies and aromatic Malaysian sambal sauce made with chillies and herbs.	629
Baked Au gratin French recipe, baked with veggies, white sauce as base and lots of cheese on top. Can be served with chicken too.	
Veg	499
Chicken	629
Fish and Chips © Crispy fried breaded white fish served with home made tortilla chips and dip sauce.	599
Grilled fish with lemon butter sauce © Grilled white fish with our tangy, home made lemon butter sauce. Served with sautéed vegetables and mashed potatoes.	649
Cajun Blackened Fish 🥯	649

DUM BIRYANI (Served with Raita)

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Sabz Dum Biryani	369
Anda Dum Biryani	369
Paneer Dum Biryani	399
Murgh Dum Biryani	469
Murgh Tikka Biryani	489
Mutton Dum Biryani	599

ACCOMPANIMENTS

Breads

Tandoori Roti (Plain / Butter)	49
Tandoori Naan (Plain / Butter)	69
Garlic Naan (Butter / Cheese)	89
Tandoori Lacha (Plain / Butter / Mirchi / Pudina)	89
Stuffed Kulcha (Plain / Butter)	89
Missi Roti	89
Laccha Naan Stuffed Naan	99
Aloo Paratha	99
Bread Basket	399

Rice

Micc	
Jeera Rice Steamed Rice	219 199
Veg Pulao Peas Pulao	239 219
Browned Onion Rice	239
Butter Cilantro Rice	239

Raita Plain / Boondi / Pineapple / Mix Veg 159





NOODLES

Hakka Noodles Veg Chicken Mix Non Veg	279 329 449
Schezwan Noodles Veg Chicken Mix Non Veg	289 349 459
Chilli Garlic Noodles Veg Chicken Mix Non Veg	289 349 459
Pan Fried Noodles (Garlic sauce / Soya Sauce) Veg Chicken Mix Non Veg	389 449 519

FRIED RICE

Fried Rice	
Veg Chicken Mix Non Veg	279 349 449
Egg Panner Mushroom	329 349 349
Schezwan Fried Rice Veg Chicken Mix Non Veg	289 349 459
Thai Stir Fried Rice	0.40 000
Veg & Panner Chicken & Egg	349 399