



Amer
—
Greens
★★★★



The
Golden
Leaf



MOCKTAILS

SHIRLEY TEMPLE

(lemon lime soda or ginger ale, grenadine syrup)

VIRGIN SUNRISE

(orange juice , grenadine syrup)

SUNDOWNER

(white grape juice ,sparkling water ,mint)

CINEDRELLA

(lemon,orange & pineapple juices, grenadine syrup & ginger ale)

BLUE LAGOON

(blue curacao syrup with soda, lemon juice & sugar syrup with ice cubes)

SUMMER DELIGHT

(an assortment of orange juice, pineapple juice & sprite)

HAWAIIIN

(pineapple juice mixed with vanilla ice cream & coconut cream)

FRUIT PUNCH

(a classical mixture of orange, pineapple & mango juice, kiwi & strawberry crush along with vanilla ice cream)

STRAWBERRY KISS

(guava juice, strawberry crush, lime juice with crushed ice)

Rs.

185

185

185

185

185

185

185

185

185

COLD WAVES

SHAKES

(Vanilla/Butter Scotch/Strawberry/Chocolate/Mango)

ICE CREAM SODA

(Vanilla/Strawberry/Butter Scotch)

COLD COFFEE

COLD COFFEE WITH ICE CREAM

ICE CREAM FLOATS

(Orange/Lemon/Cola/Vanilla)

SEASONAL FRESH FRUIT JUICE

REAL JUICE (PER GLASS)

ICED TEA (LEMON)

LASSI (SWEET/SALTED)

CHAANCH

JAL JEERA

AERATED WATER

FRESH LIME SODA / WATER

PACKAGED DRINKING WATER

195

185

185

205

205

205

165

95

155

135

95

95

95

55

HOT SHOTS | COOKIES | DRY CAKES

COFFEE

(readymade/separate)

COFFEE CAPPUCCINO

COFFEE LATTE

COFFEE ESPRESSO

TEA

(readymade/separate)

TEA GREEN

TEA ASSAM (DIP)

TEA LEMON

COOKIES JAR

DRY CAKE JAR

BROWNIE

(choco chip, almond, walnut, millionaire)

65

69

69

65

65

55

55

55

55

75

79

FROM THE SOUP KETTLE (VEG / NON VEG)

🍲 EIGHT TREASURE

(vegetable/chicken)

🍲 DUMPLING CLEAR SOUP

(vegetable/chicken)

🍲 THUKPA

(vegetable/chicken)

🍲 WONTON SOUP

(vegetable/chicken)

🍲 ALMOND-BROCCOLI SOUP

🍲 CREAM SOUP

(mushroom/tomato/vegetable/chicken)

🍲 HOT N SOUR

(vegetable/chicken)

🍲 CLEAR SOUP

(vegetable/chicken)

🍲 MANCHOW SOUP

(vegetable/chicken)

🍲 LEMON CORIANDER SOUP

(vegetable/chicken)

180

180

180

180

180

180

180

180

180

180

SALAD | CURD

■ CEASER SALAD VEG (parmesan cheese , lettuce,& ceaser dressing)	200
■ WALNUT MACRONI SALAD (walnut , macroni with cocktail sauce)	200
■ GREEN GARDEN SALAD (Freshly cut slices of tomato, cucumber, onion ,carrot accompanied with lemon wedge & green chilly)	150
■ SPROUTED BEANS SALAD (germinated sprouts mixed with lemon juice & chopped onion & tomatoes)	200
■ RUSSIAN SALAD (dices of potato, carrots, & pineapple mixed with peas & completed in creamy mayonnaise dressing)	200
■ CEASER SALAD CHICKEN (parmesan cheese , lettuce, chicken & ceaser dressing)	225
■ COLD CHICKEN SAUSAGE SALAD (julian chicken sausage , assorted vegetables in vinegrate dressing)	225
■ CHICKEN HAWAIIIN SALAD (juliennes of carrot, capsicum, boiled chicken completed in mayonnaise dressing)	225
■ PEANUT FRIED	130
■ PEANUT MASALA	150
■ RAITA (mix veg/pineapple/fruit/pudina/cucumber/boondi)	155
■ PAPAD FRY/ROASTED (2 PCS)	55
■ PAPAD MASALA (2 PCS)	90

VEG TANDOORI STARTERS

■ SPROUTED BEANS SALAD (assortment of 4 pcs each of paneer tikka, hariyali kebab, soya chaap, tandoori aloo, tandoori mushroom)	450
■ PANEER TIKKA (cottage cheese cubes marinated with indian herbs, spices & spiced yoghurt, roasted with dias of onion, capsicum & tomato roasted to perfection)	350
■ PANEER KALI MIRCH TIKKA (cottage cheese cubes in yoghurt & crushed black pepper marination paste, roasted in clay oven)	360
■ PANEER JAIPURI TIKKA (cottage cheese cubes marinated with indian herbs, spices, spiced yoghurt & mixed bell pepper roasted & cooked to perfection)	350
■ PANEER MAKHMALI KEBAB (mashed Cottage cheese marinated in indian spices & crushed cashew nuts)	350
■ SHABNAM KE MOTI (mushrooms marinated with indian herbs, spices & spiced yoghurt, roasted with dias of onion, capsicum & tomato roasted to perfection)	325

VEG TANDOORI STARTERS

■ ACHARI BROCOLLI (broccoli marinated with Indian herbs, spices ,achari masala & spiced yoghurt roasted in clay oven)	325
■ CHEESEY STUFFED TANDOORI MUSHROOM (button mushroom marinated in ginger garlic paste & yoghurt stuffed with cheese, roasted in clay oven)	350
■ SOYA MALAI CHAAP (soya pcs marinated in spiced yoghurt ,cream & cashew nut paste , roasted in clay oven)	295
■ SOYA ACHARI TIKKA (soya pcs marinated with indian herbs, spices & achari flavour yoghurt roasted in clay oven)	295
■ STUFFED ANGARE ALOO (potato stuffed in paneer, mawa, dry fruits and indian spices ,tanddori marination cooked in clay oven)	295

NON-VEG TANDOORI STARTERS

■ TANDOORI POMFRET (pomfret marinated with Indian herbs, spices & spiced yoghurt roasted in clay oven)	635
■ TANDOORI PRAWNS	635
■ NON VEGETARIAN PLATTER (assortment of 1 piece of tandoori chicken, 3 pcs of chicken malai tikka, 3 pcs of mutton seekh kebab, 3 pcs of chicken tikka, 2 pcs of fish tikka)	675
■ MURG TANDOORI (chicken marinated 6-8 hours with indian herbs, spices & spiced yoghurt , an indian classical dish)	425
■ MURG TIKKA (chicken cubes marinated with Indian herbs, spices & spiced yoghurt roasted in clay oven)	425
■ MURGH MALAI TIKKA (Chicken cubes in cream & cheesy marination ,roasted in clay oven)	445
■ MURGH RESHMI SEEKH (minced chicken with fresh coriander , onion, green chillies, cheese flavoured with indian herb & spices)	425
■ MURGH LEHSUNI TIKKA (chicken cubes marinated with Indian herbs, spices, garlic ,green chilly ,coriander & spiced yoghurt roasted in clay oven)	425
■ MUTTON NOORANI KEBAB (minced mutton with fresh coriander, onion, green chillies, flavoured with spices & roasted to perfection, coated with boiled egg white)	510
■ MUTTON SEEKH KEBAB (minced mutton with fresh coriander, onion, green chillies, flavoured with spices)	510
■ AJWAINI MAHI TIKKA (fish marianted in yoghurt ,indian spices roasted in clay oven in ajwain flavour)	595

VEG STARTERS (ORIENTAL, CONTINENTAL & INDIAN)

■ SPINACH CORN CHEESE CIGAR (baby rolls with cheese, spinach & corn stuffing and deep fried)	350
■ THAI DRAGON ROLL (flour sheet stuffed with vegetables, soya, chilli paste, oyster sauce and deep fried)	265
■ CRISPY VIETNAMESE VEGETABLE (assorted crispy vegetable with thai herbs & chilli)	265
■ KONJEE MUSHROOM (deep fried mushroom in soya garlic sauce)	345
■ THAI HERB COCO'S SPICE PANEER (diced fried paneer in chilli garlic sauce)	350
■ CRISPY BABY CORN WITH HAKKA SPICEY SAUCE (marinated baby corn deep fried & sauted in soya chilli garlic sauce)	345
■ SWEET CHILLY POTATO (fried potato cooked with red & yellow pepper in sweet chilly sauce)	250
■ CHILLY MUSHROOM (mushroom cooked with spring onion, capsicum in a mixture of soya & chilly sauce)	345
■ CHILLY CHANA (fried boiled kabuli chana cooked with spring onion & capsicum in a mixture of soya & chilly sauce)	255
■ CRISPY CORN	255
■ VEG SPRING ROLL (flour sheet stuffed with vegetables, soya, chilli paste and deep fried)	265
■ DAHI KE KEBAB (hung curd, cottage cheese, assorted pepper in tikki form and deep fried)	350
■ HARA BHARA KEBAB (mix vegetable mashed with spinach paste and indian spice & fried)	295
■ CHEESEY HARA BHARA KEBAB (mix vegetable mashed with spinach paste and indian spice, stuffed with cheese & fried)	325
■ CHANA ROAST	255

NON-VEG STARTERS (ORIENTAL, CONTINENTAL & INDIAN)

■ PRAWN CHILLY GARLIC (marinated deep fried prawn in chilli garlic sauce finished with wine)	635
■ SCHZWAN PRAWNS (marinated deep fried prawn in schzwan sauce finished with wine)	635
■ ASSORTED PEPPER CHICKEN (diced chicken marinated & deep fried with bell paper, black pepper sauce)	425
■ CHICKEN LOLLIPOP (chicken wings marinated & fried in hot garlic sauce)	425
■ SESAME CHICKEN (julians fried chicken hot garlic sauce with bell pepper topped with sesame seeds)	425
■ PAN FRIED CHILLY FISH (deep fried sliced fish in chilli garlic sauce, bellpaper finished with wine)	595
■ FISH FRY AMRITSARI (fish marinated in ginger garlic paste with indian spices & deep fried)	595
■ MASALENDAR FISH FINGER (fish cut in finger shape marinated with indian spices binding with bread crumbs & deep fried)	595

VEG BAO

■ CHILLY PANEER OPEN BAO (lotus flour bao bread stuffed with paneer in chilli garlic sauce & finished with teriyaki sauce)	355
■ CRISPY MUSHROOM OPEN BAO (lotus flour bao bread stuffed with shiitake mushroom in chilli garlic & finished with teriyaki sauce)	355

NON-VEG BAO

■ SCHZWAN CHICKEN OPEN BAO (lotus flour bao bread stuffed with chicken in schzwan & finished with chilli garlic sauce)	425
■ BUTTER CHICKEN OPEN BAO (lotus flour bao bread stuffed with butter chicken)	425

VEG DIMSUM

■ VEG BASIL DIMSUM (potato & wheat starch dough dimsum stuffed with assorted vegetables, basil)	335
■ VEG MOMOS (Flour dough stuffed with assorted vegetables)	335

NON-VEG DIMSUM

- **CHICKEN BASIL DIMSUM** 425
(potato & wheat starch dough dimsum stuffed with chicken ,basil)
- **CHICKEN MOMOS** 425
(Flour dough stuffed with minced chicken)

VEG SUSHI

- **CALIFORNIA VEG SUSHI (6 PCS)** 395
(nori sheet ,sushi rice stuffed with vegetables & avacado)

NON-VEG SUSHI

- **FISH SUSHI (6 PCS)** 495
(nori sheet ,sushi rice stuffed with fish & vegetables)

VEG MAINCOURSE

- **KAJU CURRY** 385
(fried kaju in creamy white gravy)
- **PANEER BEGUM BAHAR** 385
(paneer cubes in yellow,red & green gravy baked with cheese)
- **PANEER BUTTER MASALA** 385
(roasted cottage cheese & mawa completed in tomato based rich gravy)
- **PANEER TAWA MASALA** 375
(cubes of fresh cottage cheese cooked in spicy red & yellow gravy)
- **PANEER KADHAI** 375
(cottage cheese cooked with tomato, green chilly, capsicum & coriander flavoured with home ground spices)
- **PANEER CHEESE LABABDAR** 385
(roasted Cottage Cheese cubes in tomato rich gravy)
- **PALAK PANEER** 375
(cottage cheese cubes cooked in spinach based green gravy)
- **PANEER LAHORI** 375
(cottage cheese julians cooked with laccha onion in yellow gravy)
- **PANEER KHURCHAN** 375
(paneer julians with onion,red yellow pepper ,capsicum & indian spices. Semi gravy)
- **SHAHI PANEER** 385
(cubes of cottage cheese cooked in rich cream white gravy)
- **PANEER TIKKA MASALA** 385
(roasted paneer tikka in indian yellow gravy)
- **MALAI KOFTA** 385
(Cottage cheese stuffed with dry fruits , cooked in rich creamy gravy)
- **MUSHROOM MASALA** 375
(button mushroom cooked in Indian spicy yellow gravy)
- **PALAK CHEESE KOFTA** 375
(Cottage cheese stuffed with dry fruits , cooked in palak gravy)
- **METHI MUTTER MALAI** 335
(A classical indian dish consisting of methi,green peas , mawa cooked in white gravy)
- **KAJU METHI MALAI** 385
(A classical indian dish consisting of methi, mawa ,kaju cooked in rich creamy gravy)
- **DUM ALOO ACHARI** 335
(potato stuffed with paneer,mawa ,dry fruit in achari flavoured red gravy)
- **LEHSUNI PALAK** 325
(palak paste fried with garlic and indian spices)
- **SOYA CHAAP MASALA** 345
(Soya cooked in indian brown spicy gravy)
- **MIX VEGETABLE** 335
(An assortment of seasonal fresh vegetables)
- **SEASONAL VEGETABLE** 325
(Fresh green vegetable according to seasonal availability)
- **CHANA MASALA PUNJABI** 325
(Chick peas cooked with onion & tomato in spicy masala gravy)
- **CHOLE KULCHA** 275
(Punjabi style Chole served with 02 kulchas)
- **CHOLE BHATURE** 265
(Punjabi style chola served with 02 Bhaturas)
- **PAV BHAJI** 265
- **DAL MAKHANI** 305
(Black lentil simmered over tandoor overnight & completed with butter, cream & tempered with garlic & Indian spices)
- **DAL FRY/TADKA** 285
(Toor dal tempered with garlic, onion, tomatoes , green chilly & classic Indian spices)
- **PUNJABI KADI PAKODA** 285
(punjabi style kadi pakoda)

NON-VEG MAIN COURSE

■ PRAWN CURRY	635
■ MURGH MAKHANI (Roasted chicken completed in tomato based rich gravy)	495
■ MURGH TIKKA LABABDAR (Roasted chicken cooked in tomato based rich gravy)	445
■ MURGH HANDI (chicken cooked in indian brown gravy)	435
■ MURGH BHOPALI RIZALA (chicken cooked in white gravy with coriander flavour)	435
■ MURGH MASALA PUNJABI (Roasted chicken cooked in garlic flavoured yoghurt in punjabi style)	445
■ MURGH TIKKA MASALA (Chicken tikka cooked in onion gravy)	435
■ MURGH LAPETA (Chicken in thick semi dry brown gravy)	435
■ MURGH KADHAI (Chicken cooked with tomato, green chilly, capsicum, coriander flavoured with home ground spices)	435
■ MURGH TAWA MASALA (Chicken cooked in thick brown gravy with cubes of tomato & onion)	435
■ MURGH GHARWALA (Chicken cooked in home made gravy)	435
■ BHUNA GOSHT PUNJABI (Tender pieces of mutton cooked over slow flame for a long time period in a curry made of garam masala)	575
■ MUTTON ROGANJOSH (A mouth watering mutton curry completed by addition of classic kashmiri rogan)	575
■ MUTTON RARA (Mutton pieces and keema cooked together in indian spices)	575
■ LAAL MAAS (Tender mutton in fiery,spicy & smokey gravy)	575
■ FISH SARSON (Boneless fish delicacy cooked with mustard seeds & tomato onion thin gravy)	610
■ FISH GOAN CURRY (Fish cooked with laccha onion in brown gravy)	610
■ EGG MASALA CURRY (Boiled egg cooked in traditional indian curry)	295

INDIAN BREADS

■ BREAD BASKET (5 NO'S ASSORTED INDIAN BREADS)	275
■ PANEER KULCHA	95
■ STUFFED KULCHA (ONION/CAULIFLOWER/POTATO)	85
■ PARATHA (PLAIN/KHASTA/PUDINA/MIRCH)	75
■ NAAN (BUTTER/GARLIC)	75
■ CHEESE GARLIC NAAN	105
■ NAAN (PLAIN)	65
■ ROOMALI	55
■ MISSI ROTI	65
■ TANDOORI ROTI	45
■ TANDOORI ROTI (BUTTER)	55

VEG RICE SPECIALITIES

■ VEGETABLE AMER SPECIAL DUM BIRYANI (Basmati rice cooked over slow fire on a base of tawa mixed with vegetables, mint, curd & classic Indian Spices served with Burani raita)	345
■ VEGETABLE BHUNA DUM BIRYANI (Basmati rice cooked over slow fire on a base of tawa mixed with vegetables, mint, bhuna indian masala served with Burani raita)	345
■ KASHMIRI PULAO (Rice cooked with mix vegetables & garnished with dry & fresh fruits)	345
■ PULAO (MIX VEG/ MINT ONION/ PEAS)	275
■ JEERA RICE	235
■ AMER SPECIAL VEGETABLE KHICHDI	285
■ CURD RICE	240
■ LEMON RICE	235
■ STEAMED RICE	200

NON-VEG RICE SPECIALITIES

■ MURGH AMER SPECIAL DUM BIRYANI (Basmati rice cooked over slow fire on a base of tawa mixed with chicken , mint, curd & classic Indian Spices served with Burani raita)	475
■ MURGH BHUNA DUM BIRYANI (Basmati rice cooked over slow fire on a base of tawa mixed with chicken, mint, bhuna indian masala served with Burani raita)	475
■ MUTTON AMER SPECIAL DUM BIRYANI (Basmati rice cooked over slow fire over a base of tawa mix with mutton , mint ,curd & classic Indian spices served with Burani raita)	650
■ MUTTON BHUNA DUM BIRYANI (Basmati rice cooked over slow fire on a base of tawa mixed with mutton, mint, bhuna indian masala served with Burani raita)	650

VEG ORIENTAL MAIN COURSE

■ RAMEN VEG (a japanese style dish in veg stock consist of udon noodles ,english vegetables ,paneer)	375
■ THAI CURRY WITH RICE (RED/GREEN) (assorted veg in thai sauce with coconut base)	450
■ PANEER IN GARLIC SAUCE /BLACK BEAN SAUCE (Fried cottage cheese cooked in choice of sauce)	375
■ BURNT CHILLI GARLIC (MIX VEG /PANEER) (assorted veg OR paneer cooked with spring onion & red yellow pepper in burnt chilli garlic sauce)	355/375
■ HUNAN (MIX VEG /PANEER) (assorted veg OR paneer cooked in soya garlic sauce)	355/375
■ CHILLY PANEER (Fried cottage cheese cubes cooked with spring onion , capsicum in a mixture of soya & chilly sauce)	375
■ EXOTIC VEGETABLES IN HOT GARLIC SAUCE /BLACK BEAN SAUCE /HUNAN SAUCE (Mix exotic veg cooked in choice of sauces)	355
■ VEGETABLE MANCHURIAN (Minced vegetable balls cooked in tongue tickling sauces)	285
■ STIR FRIED ASIAN GREENS (assorted english vegetables in white garlic sauce)	355

NON-VEG ORIENTAL MAIN COURSE

■ RAMEN CHICKEN (a japanese style dish in chicken stock consist of udon noodles ,chicken & topped with boiled egg)	450
■ THAI CURRY CHICKEN/PRAWNS (RED/GREEN) (chicken or fish in thai sauce with coconut base)	525/635
■ SLICED CHICKEN IN OYSTER SAUCE (Sliced chicken cooked with diced onion & capsicum in oyster sauce)	425
■ CHILLY SAUCE (CHICKEN/FISH/PRAWNS) (Fried chicken,fish , prawns cooked with spring onion & capsicum in a mixture of soya & chilly sauce)	425/610/635
■ HOT GARLIC SAUCE (CHICKEN/FISH/PRAWNS) (chicken,fish ,prawn cooked in hot garlic sauce)	425/610/635
■ BURNT CHILLI GARLIC (CHICKEN/FISH/PRAWNS) (fried chicken ,fish ,prawn cooked with spring onion & red yellow paper in a mixture of burnt chilli garlic sauce)	425/610/635
■ HUNAN (CHICKEN/FISH/PRAWNS) (fried chicken ,fish,prawn cooked with spring onion & red yellow paper in choice of sauce)	425/610/635
■ BLACK BEAN SAUCE (CHICKEN/FISH/PRAWNS) (chicken. Fish or prawn in soya black bean sauce)	425/610/635

VEG RICE & NOODLES

■ VEG NOODLES - HAKKA / SCHEZWAN/ CHILLY GARLIC	295
■ POT NOODLES VEG	295
■ VEG FRIED RICE - BURNT CHILLI GARLIC /SCHEZWAN	295
■ VEG CHOPSUEY	295

NON-VEG RICE & NOODLES

■ CHICKEN NOODLES - HAKKA /BURNT CHILLI GARLIC /SCHEZWAN	365
■ POT NOODLES CHICKEN	365
■ CHICKEN FRIED RICE - SCHEZWAN/ BURNT GARLIC	365
■ AMERICAN CHOPSUEY	365
■ EGG FRIED RICE	335

VEG SIZZLERS

■ PANEER SHASLIK SIZZLER (Grilled paneer cubes in hot garlic sauce with fries, herb rice, grilled tomato -caramalised onion)	465
■ SIZZLING VEG MANCHURIAN SIZZLER (Served on bed of veg fried rice , noodles with sauted veg & french fries-grilled tomato-caramalised onion in manchurian sauce)	425
■ PANEER TIKKA SIZZLER (Served on bed of jeera rice ,paneer tikka in masaledar sauce ,french fries, sauted veg, grilled tomato-caramalized onion)	465

NON-VEG SIZZLERS

■ GRILLED CHICKEN SIZZLER (Chicken breast cooked in pepper sauce, with fries, sauteed vegetables, herb rice, grilled tomato caramelised onion)	495
■ SIZZLING CHICKEN MANCHURIAN SIZZLER (Served on bed of veg fried rice , noodles with sauteed veg & french fries-grilled tomato-caramelized onion in manchurian sauce)	495
■ CHICKEN TIKKA SIZZLER (Served on bed of jeera rice ,chicken tikka in makhani sauce ,french fries,sauteed veg,grilled tomato & caramelized onion)	495

ACROSS SEVEN SEAS - VEG

■ VEGETABLE AU GRATIN (Blanched mix veg cooked in bechamel sauce, layered with cheese & gratinated in oven served with garlic bread)	375
■ COTTAGE CHEESE SHASLIK (Marinated cottage cheese cooked in red sauce & served with herb rice & accompanied with sauted vegetables)	395
■ VEG PASTA (ALFREDO /ARABITA /PINK SAUCE) (Penne cooked in choice of sauce ,served with garlic bread)	385

ACROSS SEVEN SEAS - VEG

■ LASAGNA (Pasta sheets tossed in a variety of continental sauces , exotic veg layered with cheese & gratinated In oven, served with garlic bread)	385
■ MARGHERITA PIZZA (Thin crust pizza with cheese ,basil & pizza sauce)	275
■ FARM HOUSE PIZZA (Thin crust pizza with onion, tomato, capsicum, red yellow pepper, mushroom, olives topped with cheese)	295
■ PANEER TIKKA PIZZA (Thin crust pizza topped with paneer tikka and vegetables & cheese)	325
■ PERI PERI PANEER PIZZA (Thin crust pizza topped with vegetables & cheese in peri peri sauce)	325
■ VEG BURGER	225
■ VEG BURGER WITH CHEESE	245
■ VEG SANDWICH	175
■ VEG/CHEESE GRILLED SANDWICH	195
■ GARLIC BREAD (6 PIECES)	155
■ CHEESE GARLIC BREAD (6 PIECES)	195

ACROSS SEVEN SEAS - NON-VEG

■ FISH N CHIPS (Crumb fried fish sprinkled with lemon & salt served with french fries & sauted veg accompanied with tarter sauce)	610
■ GRILLED FISH WITH LEMON BUTTER SAUCE (Fish fillet grilled with a pinch of salt n pepper with lemon juice served with french fries & sauted veg accompanied with lemon butter sauce)	610
■ GRILLED PRAWN WITH LEMON BUTTER SAUCE (Grilled prawns with lemon butter sauce & served with sauted vegetables & french fries)	635
■ PERI PERI ROASTED CHICKEN (boneless breast of chicken in spicy peri peri sauce served with herb rice & sauted vegetables)	445
■ GRILLED CHICKEN (Chicken breast cooked in brown sauce served with sauted vegetables and french fries)	445
■ CHICKEN SHASHLIK (Marinated chicken cooked in brown sauce served with herb rice & accompanied with sauted vegetables)	445
■ CHICKEN PASTA (ALFREDO /ARABITA /PINK SAUCE) (Penne cooked with chicken in choice of sauce served with garlic bread)	435
■ CHICKEN PIZZA DELIGHT (Thin crust pizza with chicken pcs , veggies , mushroom, olives)	435
■ CHICKEN TIKKA PIZZA (Thin crust pizza with chicken tikka & cheese)	435
■ PERI PERI CHICKEN PIZZA (Thin crust pizza topped with chicken , vegetables & cheese in peri peri sauce)	435
■ ULTIMATE CHICKEN SAUSAGE PIZZA (Thin crust pizza topped with chicken sausages & cheese in pizza sauce)	435
■ CHICKEN BURGER	255
■ CHICKEN BURGER WITH CHEESE	265
■ CHICKEN SANDWICH	225
■ CHICKEN GRILLED SANDWICH	245

DESSERTS

■ TRIPLE SUNDAE (Vanilla ice cream mixed with strawberry ice cream, chocolate ice cream, chocolate syrup, strawberry crush, pineapple crush, cubes garnished with red cherry)	245
■ BROWNIE SUNDAE (Brownie cake topped with vanilla ice cream ,chocolate sauce & nuts)	245
■ FRESH FRUIT SUNDAE (Freshly cut fruits topped with vanilla, tutti frutti ice cream & dry fruits)	245
■ BANANA SPLIT (Vanilla ,strawberry , chocolate ice Creams laid on a banana bed & mixed with strawberry ,pineapple crush ,chocolate sauce , garnished with pineapple crush , cubes, cherry & nuts)	245
■ SIZZLING HOT BROWNIE (The luscious fudgy hot brownies topped with vanilla ice-cream, sizzled with some chocolate sauce and garnished with nuts served on sizzler plate)	245

ICE CREAM

■ (VANILLA / STRAWBERRY	130
■ CHOCOLATE / BUTTER SCOTCH TUTTI FRUTTI/BLACK CURRANT RAJBHOG/MANGO)	160

INDIAN SWEETS

■ RASGULLA / GULAB JAMUN (2 PCS)	130
■ RASMALAI (2 PCS)	160
■ RASBHARI WITH RABDI	160



BAR MENU

COCKTAILS

BLUE LAGOON (60 ml vodka mixed with soda, 7up, blue curacao,sugar syrup)	375
SCREW DRIVER (Classical mix of 60ml vodka ,orange juice)	375
LIIT (15 ml each of vodka,rum,gin ,tequila)	575
MOJITO (60 ml white rum, sprite ,soda & lime juice with mint leaf)	375
STRAWBERRY MOJITO (White rum, mint leaves, lemon chunks ,strawberry & soda)	375
COSMOPOLITAN (Vodka , cranberry juice ,triple sec syrup)	375
SANGARIA (Red wine, vodka, triple sec syrup ,orange juice ,fresh orange , apple &red grapes)	525
ESPRESSO MARTINI (Kahlua, vodka & espresso shot)	475
MARGARITA (Triple sec, juice , taquilla)	525
TEQUILA SUNRISE (tequila, orange juice, grenadine syrup)	525
CLASSIC DAQUIRI (white rum,lime juice,triple sec)	375

BEER

KINGFISHER LAGAR	395
KINGFISHER STRONG	395
KINGFISHER ULTRA	440
KINGFISHER ULTRA (PINT)	310
CORONA (PINT)	395
HEINEKEN	495
WOODPECKER	420
BUDWISER MAGNUM	515

WINE

JACOB'S CREEK WHITE (FIX BOTTLE)	2200
JACOB'S CREEK RED (FIX BOTTLE)	2200
SULA WHITE (FIX BOTTLE)	2000
SULA RED (FIX BOTTLE)	2000
SULA (BY GLASS)	549

TAXES EXTRA



LIQUOR

SINGLE MALT SCOTCH WHISKY

	L (60 ML)	S (30 ML)
INDRI	850	425
TALISKAR 10 YEAR	700	350
GLENFIDDICH 12 YEAR	700	350
GLENLIVET 10 YEAR	680	340

IMPORTED BLENDED SCOTCH

JW 18 YEARS	1320	660
JW GOLD RESERVE	1020	510
JW BLACK LABEL	650	325
CHIVAS REGAL	650	325
BALLANTINE 7	600	300

PREMIUM SCOTCH

BLACK DOG RESERVE 12 Years	530	265
TEACHER'S 50	550	275
100 PIPERS 12 YEARS	550	275
JAMESON	550	275
JW BLONDE	550	275
BALLANTINE	480	240
JW RED LABEL	390	195

BLENDED SCOTCH

BLACK & WHITE	470	236
TEACHERS HIGHLAND	360	180
BLACK DOG CENTENARY 8 Years	360	180
100 PIPERS 8 Years	398	199

PREMIUM WHISKY

BLENDERS PRIDE RESERVE	330	165
SIGNATURE PREMIUM	260	125
BLENDERS PRIDE	260	125

VODKA

CIROC	558	279
ABSOLUTE PLAIN	390	195
ABSOLUTE FLAVOURS	390	195
SMIRNOFF PLAIN	245	120
SMIRNOFF FLAVOURS	245	120

RUM

BACARDI (WHITE)	240	120
BACARDI (DARK)	265	129
BACARDI LIMON	240	120
OLD MONK	240	120

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BLUE RIBAND	240	120
BOMBAY SAPPHIRE	480	240
TANQUERAY	480	240

TEQUILA

DON JULIO	1000	500
CAMINO	570	285

TAXES EXTRA