



# Menu

We use finest spices, fresh vegetables, the best sunflower oils, ghee & dairy products.

No artificial flavours or colours are used in cooking to ensure that every dish is delicious and wholesome like homemade food!

*Enjoy the culinary journey..*

# SHURUAAT

- |   | MRP     |
|---|---------|
| ● Packed Drinking Water (1 litre)   |         |
| ● Chaach<br>(Iced butter milk flavoured with cumin, ginger, coriander and green chillies) | INR 75  |
| ● Fresh Lime Juice<br>(A dash of lime cordial with water served sweet / salted)           | INR 75  |
| ● Fresh Lime Soda<br>(A dash of lime cordial with fizzy soda served sweet / salted)       | INR 85  |
| ● Masala Soda<br>(A dash of spl. Spices with fizzy soda)                                  | INR 85  |
| ● Lassi Manpasand<br>(Yogart served sweet / salted)                                       | INR 100 |
| ● Seasonal Fresh Fruit Juices<br>(Sweet lime, orange, pineapple, water melon, grape)      | INR 100 |
| ● Milk Shakes<br>(Choco Oreo / Vanilla / Strawberry / Chocolate)                          | INR 125 |

\*GST extra ● Veg ▲ Non Veg 🌶️ Spicy

*The perfect START  
to a memorable  
dining EXPERIENCE*



# SOUPS

- **Cream of Tomato** INR 125  
(Fresh tomatoes cooked & served with croutons & cream)
- **Cream of Vegetable** INR 125  
(Mild soup cooked with fresh vegetables & cream)
- **Sweet Corn Soup- Vegetable** INR 125  
(Creamy sweet corn cooked with diced vegetables)
- **Hot & Sour Soup- Vegetable** INR 125  
(Spicy soya based soup cooked with shredded vegetables)
- **Manchow Soup- Vegetable** 🌶️ INR 125  
(Semi spicy soup with chopped garlic, chilly, coriander & fried noodles)
- ▲ **Sweet Corn Soup- Chicken** INR 150  
(Creamy sweet corn cooked with diced chicken)
- ▲ **Hot & Sour Soup- Chicken** 🌶️ INR 150  
(Spicy soya based soup cooked with shredded chicken)
- ▲ **Manchow Soup- Chicken** 🌶️ INR 150  
(Semi spicy soup with chopped garlic, chilly, coriander & fried noodles)

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*It's more than just a  
meal, it's an experience."*



# ACCOMPLISHMENTS

- Roasted Papad INR 30
- Masala Papad INR 60
- Subz Salad INR 75
- Tandoori Salad INR 75

# CURD & RAITHA

- Plain Curd INR 50
- Boondi Raitha INR 75  
(Gram flour puffs mixed with homemade curd)
- Mix Vegetable Raitha INR 75  
(Chopped onion, cucumber & tomato mixed with homemade yogurt)
- Pineapple Raitha INR 75  
(Chopped pineapple mixed with homemade yogurt)

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# STARTERS

- **Hara Bara Kabab** INR 225  
(Green vegetable patty with Indian spices deep fried)
- **Crispy Dragon Vegetables** 🌶️ INR 225  
(Deep fried vegetables tossed in spicy dragon sauce)
- **Chatpate Crispy Corn** INR 225  
(Fried sweet corn tossed with spices & coriander)
- **Gobi Manchurian** INR 225  
(Cauliflower tossed in manchurian sauce)
- **Baby Corn 65** INR 250  
(Baby corn tossed in chef special tangy sauce)
- **Tandoori Baby Corn Hariyali Tikka** INR 250  
(Baby corn marinated with herbs and cooked in tandoor)
- **Paneer Kurkure** INR 275  
(Cottage cheese deeply fried with spices and served crisp)
- **Paneer Chilly** 🌶️ INR 275  
(Pieces of cottage cheese tossed in spicy sauce)
- **Tandoori Paneer Tikka** 🌶️ INR 275  
(Paneer marinated with spices and cooked in tandoor)
- **Mushroom Manchurian** INR 250  
(Button mushrooms tossed in manchurian sauce)
- **Mushroom Pepper Fry** 🌶️ INR 250  
(Button mushrooms tossed in spicy pepper sauce)
- ▲ **Fried Chicken Bengaluru Style** 🌶️ INR 275  
(Succulent chicken marinated with local spices & deep fried)
- ▲ **Chicken Chilli Dry** 🌶️ INR 275  
(Pieces of chicken tossed in spicy sauce)

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# STARTERS

- ▲ **Chicken 65** 🌶️ INR 275  
(Chicken pieces tossed in chef special tangy sauce)
- ▲ **Chicken Pepper Fry** 🌶️ INR 275  
(Succulent chicken cooked in spicy pepper semi gravy)
- ▲ **Chicken Lollypop** INR 275  
(Chicken winglet served hot in chef special sauce)
- ▲ **Tandoori Murg Tikka** INR 275  
(Boneless chicken marinated with spices and cooked in tandoor)
- ▲ **Tandoori Murg Hariyali Tikka** 🌶️ INR 275  
(Boneless chicken marinated with herbs and cooked in tandoor)
- ▲ **Tandoori Chicken- Half** INR 275  
(Spice coated marinated chicken cooked in tandoor)
- ▲ **Chicken Ghee Roast (Mangalore Style)** INR 350  
(Chicken cooked in tangy and spicy sauce with ghee and roasted spices)
- ▲ **Tandoori Chicken- Full** INR 500  
(Spice coated marinated chicken cooked in tandoor)
- ▲ **Prawns Butter Garlic** INR 300  
(Fried prawns in butter garlic sauce)
- ▲ **Prawns Chilli Dry** 🌶️ INR 300  
(Deep fried prawns tossed in spicy sauce)
- ▲ **Fish Chilli Dry** 🌶️ INR 300  
(Deep fried basa fish tossed in spicy sauce)
- ▲ **Mutton Pepper Fry** 🌶️ INR 350  
(Succulent lamb cooked in spicy pepper semi gravy)

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# MAIN COURSE

- **Vegetable Kofta Curry** INR 240  
(Deep fried mixed vegetable koftas simmered into creamy, rich, delicious gravy)
- **Veg Hyderabad** INR 240  
(Fresh vegetables cooked in creamy gravy with spinach)
- **Shahi Veg Korma** INR 240  
(A "royal" Mughlai curry in a creamy gravy)
- **Kadai Vegetable** INR 240  
(A rich onion tomato gravy cooked in capsicum & onions)
- **Panner Makhani** INR 260  
(Cubes of cottage cheese tossed in makhani gravy)
- **Paneer Tikka Lababdar** 🌶️ INR 260  
(Cottage cheese tikka cooked in cashew, cream and tomato gravy)
- **Palak Paneer** INR 260  
(Cottage cheese cooked in spinach gravy)
- **Shahi Paneer** INR 260  
(A "Royal" Mughlai paneer curry in creamy gravy)
- **Dal Tadka** INR 200  
(Combination of yellow lentils cooked and tempered with cumin seeds, whole dry red chilli and fresh coriander)
- **Dal Makhni** INR 225  
(Chef's special creation of black whole lentils)
- ▲ **Anda Curry** 🌶️ INR 200  
(Boiled eggs cooked in Indian gravy)
- ▲ **Murgh Makhnwala** INR 275  
(Charcoal grilled cubes of chicken simmered in a enriched tomato creamy gravy)

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# MAIN COURSE

- ▲ **Kadai Murgh** 🌶️  
(Chicken, capsicum, onion tossed in tangy tomato gravy) INR 275
- ▲ **Murgh Sagwala**  
(Light curry cooked with fresh spinach & lightly browned pan-fried chicken) INR 275
- ▲ **Murg Korma**  
(A "royal" Mughlai chicken curry in a creamy gravy) INR 275
- ▲ **Murg Curry**  
(Chicken cooked in chef special gravy) INR 275
- ▲ **Malabar Fish Curry**  
(A traditional fish curry from Kerala) INR 300
- ▲ **Fish Masala** 🌶️  
(Fish cooked in onion gravy) INR 300
- ▲ **Coastal Prawns curry**  
(Prawns cooked in semi spicy & tangy masala from west coast) INR 300
- ▲ **Mutton Dopyaza**  
(Tender pieces of lamb cooked along with onions and Indian spices) INR 350
- ▲ **Mutton Kadai**  
(Succulent lamb cooked with fresh tomatoes and capsicum) INR 350
- ▲ **Mutton Roganjosh** 🌶️  
(Tender cubes of lamb simmered in rich flavoured gravy- a specialty of Kashmir) INR 350

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# ROTIYAN- INDIAN BREADS

- **Phulka** INR 40  
(Circular, rolled out whole wheat flour dough cooked on a flat griddle)
- **Buttered Phulka** INR 50  
(Circular, rolled out whole wheat flour dough cooked on a flat griddle with butter)
- **Tandoori Roti** INR 40  
(Whole wheat flour bread cooked in tandoor )
- **Buttered Roti** INR 50  
(Whole wheat flour bread cooked in tandoor with butter)
- **Naan** INR 60  
(Fine flour bread cooked in tandoor)
- **Buttered Naan** INR 70  
(Fine flour bread cooked in tandoor with butter)
- **Garlic Naan** INR 70  
(Fine flour bread cooked in tandoor rubbed with garlic chunks)
- **Buttered Kulcha** INR 70  
(Fine flour bread cooked in tandoor with coriander, Sesame seeds & butter)

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# CHAWAL

- Steamed Rice INR 60
- Curd Rice INR 125  
(Roiled rice and yogurt mixed and tempered with  
curry leaves & mustard seeds. A South Indian Speciality)
- Basmati Rice INR 125  
(Fragrant long grain rice)
- Jeera Pulao INR 225  
(Boiled long grain basmati rice tossed and tempered with cumin seeds)
- Subz Biryani INR 225  
(Garden fresh vegetables and rice cooked along with  
whole spices, mint and fresh coriander)
- Veg Fried Rice INR 225  
(Rice tossed with blanched vegetables and seasoned)
- Veg Schezwan Fried Rice 🌶️ INR 225  
(Rice tossed with blanched vegetables and seasoned with schezwan sause)
- Veg Hakka Noodles INR 225  
(Noodles tossed with blanched vegetables seasoned)
- Veg Chilli Garlic Noodles 🌶️ INR 225  
(Noodles tossed with blanched vegetables seasoned)
- Dal Kichdi INR 275  
(Made of rice, lentils, ghee and light spices)
- ▲ Murg Biryani INR 275  
(Juicy cuts of chicken combined with saffron basmati rice,  
fresh Indian herbs and spices)

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# CHAWAL

- ▲ **Boneless Murg Biryani** INR 300  
(Spicy & Juicy boneless chicken pieces stuffed over cooked saffron basmati rice, fresh Indian herbs and spices)
- ▲ **Prawns Biryani** INR 325  
(Succulent pieces of Indian prawns and long grain basmati rice cooked along with whole spices and herbs)
- ▲ **Mutton Biryani** INR 350  
(Succulent pieces of Indian mutton and long grain basmati rice cooked along with whole spices and herbs)
- ▲ **Egg Fried Rice** INR 250  
(Rice tossed with blanched egg and seasoned)
- ▲ **Chicken Fried Rice** INR 275  
(Rice tossed with blanched chicken and seasoned)
- ▲ **Chicken Schezwan Fried Rice** 🌶️ INR 275  
(Rice tossed with blanched chicken and seasoned with schezwan sause)
- ▲ **Chicken Noodles** INR 275  
(Noodles tossed with blanched chicken and seasoned)
- ▲ **Prawns Fried Rice** INR 275  
(Rice tossed with blanched prawns and seasoned)

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## DESSERTS

- **Gulab Jamoon** INR 50  
(Deep fried fresh cottage balls dipped in sugar syrup)
- **Halwa Gajar Ka** INR 75  
(Finely grated fresh carrots cooked with milk, sugar and khoya)
- **Choice of Ice Cream (Double Scoop)** INR 99  
(Vanilla/ Strawberry/ Chocolate/ Pista/ Butterscotch)
- **Fresh Fruits** INR 125  
(Cut fresh fruits served without ice cream)
- **Fresh Fruits With Vanilla Ice Cream** INR 150  
(Cut fresh fruits served with vanilla ice cream)

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*"A scoop of ice cream can transport you to a happier time and place."*



## ALL DAY SNACKS

- **Masaledar Maggi** INR 80  
(Maggi noodles cooked with fresh vegetables and spices)
- **Cheese And Chilly Toast** INR 80  
(Toasted bread topped with cheese, chilli & seasoning)
- **Onion Pakora** INR 100  
(Coated in spicy gram flour batter and deep fried)
- **Salted French Fries** INR 100  
(Finger sized potatoes deep fried and seasoned)
- **Peri Peri French Fries** INR 125  
(Finger sized potatoes deep fried and seasoned)
- **Cheesy Loaded French Fries** INR 150  
(Finger sized potatoes deep fried, seasoned and topped with creamy cheese)
- **Choice of Parata - 2 pcs** (served with curd & pickles) INR 125  
(Aloo/ Methi/ Mooli)
- ▲ **Eggs to Order** INR 125  
(Plain Omelette/ Masala Omelette/ Fried/ Scrambled served with 2 slice white bread)
- **Paneer Pakora** INR 150  
(Coated in spicy gram flour batter and deep fried)
- **Grilled Vegetable Sandwich** INR 125  
(Sandwich bread in three layers with a filling of fresh vegetables and sauce)
- ▲ **Grilled Egg Sandwich** INR 125  
(Sandwich bread in three layers with a filling of eggs and sauce)

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## ALL DAY SNACKS

- ▲ Grilled Chicken Sandwich INR 150  
(Sandwich bread in three layers with filling of vegetables and sauce)
- Masala Groundnuts INR 150  
(Fried peanuts mixed with spices, chopped onions, tomato & fresh coriander)
- ▲ Fish Fingers INR 175  
(Fish cut into finger like strips, breaded, deep fried and served with salad & tartare sause)
- Tangy Arrabiata Pasta (Veg) INR 225  
(Pasta cooked in tangy tomato sauce)
- The Alfredo Pasta (Veg) INR 225  
(Pasta cooked in creamy cheesy sauce)
- ▲ Tangy Arrabiata Pasta (Non Veg) INR 250  
(Pasta cooked in tangy tomato sauce)
- ▲ The Alfredo Pasta (Non Veg) INR 250  
(Pasta cooked in creamy cheesy sauce)

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*"Get tangled up  
in a plate of pasta  
and never let go."*



## HOT BEVERAGES

Filter Coffee	INR 50
Tea	INR 50
Masala Chai	INR 60
Hot Badam Milk	INR 60
Hot Chocolate	INR 80

## SERVED IN OUR RESTAURANT

<b>Buffet Breakfast</b> (Breakfast time- 7.30 AM- 10 AM)	INR 250
<b>Buffet Lunch</b> (Lunch time- 12 noon- 3.30 pm)	INR 500
<b>Buffet Dinner</b> (Dinner time- 7 pm- 10.30pm)	INR 500

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