



CREAM OF TOMATO & BASIL	195
CLEAR SOUP	195 / 225
HOT N SOUR	195 / 225
MANCHOW	195 / 225
SWEET CORN	195 / 225



A salad is a dish consisting of mixed ingredients, frequently vegetables. They are typically served chilled or at room temperature

GREEN SALAD 200
GREEK AND FETA SALAD 235
CLASSIC CAESAR SALAD 255 / 295 / 325
(VEG / CHICKEN / PRAWNS)





VEG APPETISERS

They work perfectly to tide you over until your dinner is ready, but they also ensure you're not full when your meal comes.

CHANA KOLIWADA / GARLIC	220 / 250
WOK TOSS FRIED POTATO	225
PERI PERI POPCORN IDLI	245
GARLIC BREAD / CHEESE GARLIC BREAD	295 / 355
VEG MANCHURIAN DRY / GRAVY	325
CRISPY VEGETABLE	325
MALAI PANEER CHILLI DRY / GRAVY	325
HARA BHARA KEBAB	325
SWEET CRISPY PANEER	345
CLASSIC VEG NACHOS	345
VEG SPRING ROLL	345
JALAPENO CORN CHEESE POPPERS * * * * *	355
FRENCH FRIES (PLAIN/PERI PERI/CHEESE)	355 / 395
CHEESE CHILLI TOAST	355
ORIENTAL STYLE STUFF MUSHROOM * * * * *	355
CHILLI GARLIC BROCOLI	355
PEPPER PANEER / MUSHROOM	355



A small dish of food or a drink taken before a meal or the main course of a meal to stimulate one's appetite.
"the meal started off with an assortment of appetizers "



CHI POPCORN PERI PERI / NIMBU CHAT	295_
CHICKEN WINGS IN CHOICE OF SAUCE	355
(BBC/ HOT GARLIC)	
CHICKEN LOLLYPOP	355
CHICKEN CHILLI	355
CRISPY CHICKEN	355
CHICKEN MANCHURIAN DRY	355
BBQ CHICKEN FRENCH FRIES	395
CLASSIC CHICKEN NACHOS	395
ITALIAN CHICKEN WINGS IN CHOICE OF SAUCE	395
(LEMON GARLIC / CHIPOTLE) * * * *	
KANTARI CHICKEN * * * *	375
THAI BASIL CHICKEN * * * *	395
CHICKEN SPRING ROLL	395
CECAME DDAWNS TOACT * * * *	455

VEG TANDOORI

A Tandoor Is The Traditional Oven Of Indiamade With Clay, Like A Large Clay Pit. The Heat Used for Cooking Usually Comes from Charcol or Firewood.

TANDOORI BABY POTATO	295
TANDOORI MUSHROOM	325
PANEER MALAI TIKKA	355
CLASSIC PANEER TIKKA / ANARI TIKKA	355 / 395
LASUNI PANEER TIKKA	355
PANEER ACHARI TIKKA	355
KUNDAN TARA	375
VEG PLATTER	1199



NON VEG TANDOORĪ

A Tandoor Is The Traditional Oven Of Indiamade With Clay, Like A Large Clay Pit. The Heat Used for Cooking Usually Comes from Charcol or Firewood.

CLASSIC CHICKEN TIKKA	365
CHICKEN SEEKH KEBAB	365
CHICKEN MALAI TIKKA	365
CHICKEN BANJARA TIKKA	385
CHICKEN KASTOORI TIKKA	385
MURG ANARI TIKKA	395
TANDOORI LOLLYPOP / SALT & PEPPER	375 / 395
CHICKEN TANDOORI (HALF / FULL)	450 / 675
CHICKEN PLATTER	1699

VEG MAIN COURSE

A vegetable dish is a main or side meal that stars a variety of vegetables, which have been prepared through various cooking methods.

ALOO JEERA	295
PINDI CHOLE	295
BHENDI MASALA	325
MIX VEG	345
VEG KADAI	345
SUBZ LABABDAR	345
MUSHROOM MASALA	355
PALAK PANEER	355
PANEER MAKHANWALA	355
PANEER TIKKA MASALA	375
CHEESE PALAK KOFTA	375



NON VEG MAIN COURSE

Indian cuisine consists of a variety of regional and traditional cuisines native to the Indian subcontinent. These cuisines vary substantially and use locally available spices, herbs, vegetables, and fruits.

CHICKEN CURRY	375
CHICKEN TIKKA MASALA	395
MURGH HANDI LAZEEZ	395
KADAI MURGH	395
HERB ROASTED CHICKEN	395
BUTTER CHICKEN	425
MUTTON ROGAN JOSH	525
MUTTON MALVANI RASSA	555

INDIAN BREADS

Indian breads are a wide variety of flatbreads and crêpes which are an integral part of Indian cuisine. Their variation reflects the diversity of Indian culture and food habits.

TANDOORI ROTI	30 / 40
NAAN	55
KULCHA / MASALA KULCHA	60 / 70
BUTTER LACHHA PARATHA	65
GARLIC NAAN	125
CHEESE GARLIC NAAN	150
STUFFED CHEESE NAAN	150
BHARWAN ALOO PARATHA	150





CHINESE

Chinese cuisine is a distinct style of chinese cuisine adapted to Indian tastes, combining chinese foods with Indian flavours and spices.

FRIED RICE (VEG / EGG / CHICKEN / PRAWNS)	255 / 275 / 325 / 425
HAKKA NOODLES (VEG / EGG / CHICKEN / PRAWNS)	255 / 275 / 325 / 425
BURNT GARLIC FRIED RICE (VEG / EGG / CHICKEN / PRAWNS)	255 / 275 / 325 / 425
SCHEZWAN FRIED RICE (VEG / EGG / CHICKEN / PRAWNS)	275 / 295 / 345 / 455
SCHEZWAN NOODLES (VEG / EGG / CHICKEN / PRAWNS)	275 / 295 / 345 / 455
TRIPLE RICE (VEG / EGG / CHICKEN / PRAWNS)	345 / 355 / 415 / 495
TRIPLE NOODLES	345 / 355 / 415 / 495



(VEG / EGG / CHICKEN / PRAWNS)

Biryani is a mixed rice dish, mainly popular in South Asia. It is made with rice, some type of meat and spices

CUIDD DICE	225
CURD RICE	225
JEERA RICE	205
STEAMED RICE (HALF / FULL)	125 / 200
DAL KHICHDI / TADKA	265
TAWA VEG PULAO	325
PANEER SUBZI BIRYANI	355
CHEF SPECIAL VEG PULAO*****	395
CHICKEN PULAO	375
CLASSIC CHICKEN BIRYANI (BONE / BONELES	ss) 395
BUTTER CHICKEN / CHICKEN TIKKA BIRYA	NI 425
PRAWNS BIRYANI	475
MUTTON BIRYANI	525
BONELESS CHICKEN BIRYANI	425
BONELESS MUTTON BIRYANI	575
MUTTON PULAO	550







Dal in Sanskrit, an ancient Indo-Aryan language, means "to split. In Indian cuisine, dal, paruppu, or pappu are dried, split pulses that do not require soaking before cooking

DAL TADKA	275
DAL FRY	275
DAL MAKHANI	295



Raita is a side dish in Indian cuisine made of dahi (yogurt, often referred to as curd) together with raw or cooked vegetables, fruit etc.

MIX VEG RAITA	90
BOONDI RAITA	100
PINEAPPLE RAITA	125





BAR CHAKNA

Chakna or chaakna is a spicy stew, originating from the Indian subcontinent, made out of goat tripe and other animal digestive parts.

PAPAD (PLAIN / ROASTED / FRY)	30
MASALA PAPAD	125
CHANA DAL / PEANUT (PLAIN / MASAI	LA) 75 / 125
MASALA CORN CHAAT	185
BOILED EGG	120
EGG WHITE OMLETTE	145
OMLETTE (PLAIN / MASALA / CHEESE)	135 / 155 / 195

SANDWICH

A sandwich is a food typically consisting of vegetables, sliced cheese or meat, placed on or between slices of bread,

VEG GRILLED SANDWICH	325
VEG CLUB SANDWICH	325
CHICKEN CLUB SANDWICH	345
GRILLED CHICKEN TIKKA SANDWICH	345



PIZZERIA

An Italian dish consisting of a flat round bread base with vegetables, cheese, meat, etc. on top, which is cooked in an oven.

MARGHERITA	275
ITALIAN	325 / 395
FARMERS DELIGHT	355 / 425
TANDOORI PANEER TIKKA	355
TANDOORI CHICKEN TIKKA PIZZA	395
BBQ CHICKEN & MUSHROOM PIZZA	395

PASTA

An Italian food made from flour, eggs and water, formed into different shapes, cooked, and usually served with a sauce.

ARABIATTA (PENNE / FUSILLI / SPAGHETTI)	350 / 400
ALFREDO (PENNE / FUSILLI / SPAGHETTI)	350 / 400
BASIL PESTO (PENNE / FUSILLI / SPAGHETTI)	375 / 425
PINK SAUCE (PENNE / FUSILLI / SPAGHETTI)	350 / 400
AGLIO OLIO (SPAGHETTI / FUSILLI)	350 / 400
MAC & CHEESE (MACARONI)	425





DESSERT

The word dessert is derived from the French word desservir, which translates to "to clear the table." This origin is apt, considering that the first use of desserts was to wash down the aftertaste of a large meal with something sweet

GULAB JAMUN (2)	110
CHOICE OF ICE CREAM	155
(VANILLA / CHOCOLATE / STRAWBERRY)	
ZAFFRANI CHEESE MILK CAKE	255
GAJAR HALWA ROLL WHIT ICE-CREAM	225
ASTER CHEESE DATES	225
SIZZLING CHOCOLATE BROWNIE	255
WITH ICE CREAM	4
CHEESE CAKE	255

BEVERAGES

A drink or beverage is a liquid intended for human consumption. In addition to their basic function of satisfying thirst, drinks play important roles in human culture

TEA / COFFEE	45 / 55
HOT CHOCOLATE	80
MILKSHAKE (VANILA / CHOCOLATE / STRAWBERRY) 150
HOT MILK	60
COLD MILK	50
PACKAGED DRINKING WATER	35
SOFT DRINK (750ML / 300 ML)	90 / 50
CAN JUICE	60
SODA (750ML / 300ML)	50 / 30
DIET COKE	100
TONIC WATER (300ML)	120
REDBULL (250ML)	200
FRESH LIME SODA / WATER	90 / 70
GINGER ALE	120
FRESH WATERMELON JUICE	120
COLD COFFEE	120
COLD COFFEE WITH ICE-CREAM	150



