

TREE TOP

RESTAURANT



Menu

Menu

SALADS

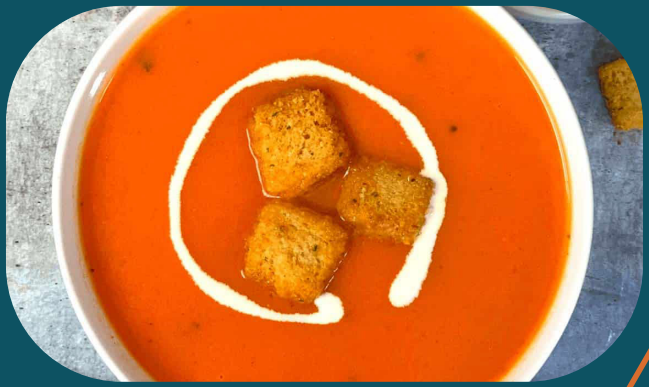
- **GREEN SALAD 100**
  (Slice Cut Of Cucumber, Tomato, Onion & Carrot)
- **TOSSED SALAD 140**
  (Diced Cucumber, Carrot, Tomatoes & Onions Tossed In A Lemon Dressing)
- **CAESAR SALAD VEG 200**
  (Crunchy Ice Berg Lettuce, Parmesan With The Classic Caesar Dressing)
- **CAESAR SALAD CHICKEN 240**
  (Crunchy Ice Berg Lettuce, Parmesan With The Classic Caesar Dressing)
- **MEXICAN CORN SALAD VEG 160**
  (Sweet Corn, Onion, Tomatoes, Bell Peppers Tossed In A Mexican Dressing)
- **MEXICAN CORN SALAD CHICKEN 200**
  (Sweet Corn, Onion, Tomatoes, Bell Peppers Tossed In A Mexican Dressing With Chicken)



Veg Non - Veg - Govt. taxes as applicable

SOUPS

- **CREAM OF TOMATO SOUP 140**
  (Flavoured With Basil)
- **CREAM OF BROCCOLI SOUP 150**
  (Broccoli Pureed & Flavoured With Thyme)
- **SWEET CORN SOUP VEG / CHICKEN 140/150**
  (Whole Sweet Corn With Vegetables & Chicken)
- **MANCHOW SOUP VEG / CHICKEN 140/150**
  (Soya Based Mildly Spiced With Vegetables, Chopped Ginger, Garlic & Coriander With Chicken)
- **LEMON CORIANDER SOUP VEG / CHICKEN 140/150**
  (Melange of Lemon & Coriander Flavoured Tangy Soup With Chicken)
- **HOT & SOUR SOUP VEG / CHICKEN 140/150**
  (Hot and Sour Soup Is A Spicy & Hot Soup Made With Mixed Fresh Vegetables, Mushrooms & Chicken, Spices & Soya Sauce)
- **CREAM OF MUSHROOMS SOUP 140**
  (A warm Bowl of Soup So Deliciously Creamy With Tender Bites of Mushroom Pieces, Flavoured With Garlic, Onions & Herbs)
- **TOMATO DHANIYA SHORBA 130**
  (Fresh Corriander With Chopped Tomatoes)
- **CHICKEN DHANIYA SHORBA 150**
  (Minced Chicken With Corriander Leaves)



Menu

VEG STARTER

- **TREETOP JUMBO VEG PLATTER 560**
  (An Assorted Veg Platter of Our Chef's Choice)
- **FRENCH FRIES 140**
  (French Fries Tossed With Signature Cajun Spice Seasoning)
- **HONEY CHILLI POTATO 190**
  (Potato Fries Finished With Spices & Honey)
- **CRISPY CHILLI MUSHROOM 200**
  (Crispy Fried Mushroom Tossed With Oriental Spices)
- **HARYALI PANEER TIKKA / MALAI PANEER TIKKA 240/250**
  (Cubes of Fresh Cottage Cheese Marinated In Indian Spices,Served With Mint Chutney)
- **SESAME CHILLI PANEER 260**
  (Cottage Cheese Cubes Tossed In A Sweet & Spicy Sauce, Finished With Sesame Seeds)
- **PESHAWARI PANEER TIKKA 280**
  (Cubes Of Paneer Marinated With Cashew Nut & Cream Roasted In Tandoor)
- **CRISPY CORN CHILLI PEPPER 220**
  (Fried Until Lightly Crispy & Seasoned With Lime Juice, Salt, Chilli & Pepper)



- **HARABHARA KEBAB 220**
  (Stuffed cheese in vegetables & spiced with Herbs & Deep fried)
- **CHEESE CORN TIKKI 240**
  (Stuffed cheese in corn spiced with herbs & deep fried)
- **TANDOORI MUSHROOMS 240**
  (Fresh mushrooms marinated in Indian spices & yogurt. Served with mint chutney)
- **TANDOORI GOBI 180**
  (Fresh Gobi marinated in Indian spices & yogurt. Served with mint chutney)
- **ONION PAKODA / MIX VEG PAKODA 180**
  (These are made with Besan (gram flour), salt, spices and a main ingredient like onion or a vegetable)

NON-VEG STARTER

- **TREETOP JUMBO NON-VEG PLATTER 790**
  (An Assorted Non -Veg Platter of our Chef's Choice)
- **EGG PAKODA 180**
  (Egg Pakora Is A North Indian Recipe Made With Eggs, Spiced Batter)
- **KALMI KABAB (HALF/FULL) 240/460**
  (Chicken leg marinated in aromatic Indian spices In Yogurt & Cooked In Tandoor)
- **PEPPER GARLIC CHICKEN 260**
  (Cubes Of Chicken Tossed With Garlic & Pepper In Oriental Style)
- **JIANG CHILLI CHICKEN 260**
  (Chicken Tossed With Shredded Ginger & Chilli In Jiang Style)
- **CHICKEN LOLLIPOP 260**
  (Crispy Lollipops Crunched To Perfection)
- **PRAWNS CHILLI 390**
  (Wok Tossed Prawns Cooked With Roasted Chilli Paste & Seasonings)

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Menu



- **TANDOORI PRAWNS 390**
  (Prawns Marinated In Yogurt With Our Special Cooked In Tandoor)
- **TANDOORI CHICKEN HALF 260**
  (Chicken Marinated In Aromatic Indian Spices & Cooked In Tandoor)
- **TANDOORI CHICKEN FULL 490**
  (Chicken Marinated In Aromatic Indian Spices & Cooked In Tandoor)
- **AFGHANI CHICKEN TIKKA/MALAI CHICKEN TIKKA 260**
  (Boneless Chicken Marinated In Yogurt, Cashew Nut Paste, Cream, Ginger, Garlic & Finished In Tandoor)
- **MUTTON PEPPER DRY 390**
  (Tender Mutton Pieces Tossed In South Indian Spices)
- **MUTTON SHEEK KABAB 390**
  (A Minced Mutton Mixed In Indian Spices, Served With Mint Chutney)
- **SWEET & SPICY CHICKEN WINGS 290**
  (Tossed Chicken Wings In Honey & Spicy Chilli Sauce)

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- **FISH TAWA FRY 350**
  (Marinated Suprime Fillet of Fish,Coated In Indian Spiced & Tava Fried)
- **FISH & CHIPS WITH MASALA FRIES 350**
  (Crumb Fried Fish Our Signatur Marination, Served With Mayo Sauce)
- **PAN FRIED CHILLI FISH 350**
  (Pan Fried Fish Tossed With Shredded Onion, Capsicum & Green Chilli)
- **CHICKEN IN BASKET 300**
  (Crumb Fried Chicken Supreme In Our Signature Marination, Served With Fries)
- **EGG CHILLI 180**
  (Egg Tossed With Shredded Ginger Garlic, Capsicum, Onion & Chilli In Chinese Style)
- **EGG BHURJI / MASALA OMELETTE 160**
  (It Is Made Basically By Scrambling Beaten Eggs With Sautéed Onions, Tomatoes, Spices & Herbs)



PASTAS

- **PENNE PASTA VEG 290**
  (Arabiatta or Alfredo Sauce)
- **PENNE PASTA CHICKEN 320**
  (Arabiatta or Alfredo Sauce)
- **PENNE PASTA SHRIMPS 350**
  (Arabiatta or Alfredo Sauce)

Menu

JUMBO ROLLS 8"

- **VEG SPRING ROLL 190**
  (These Stuffed Rolls Have A Deep Fried Crispy Outer Layer & Delicious Stuffing of Mixed Veggies)
- **EGG ROLL 210**
  (These Stuffed Rolls Have A Deep Fried Crispy Outer Layer & Delicious Stuffing of Mixed Veggies & Egg)
- **CHICKEN SPRING ROLL 250**
  (These Stuffed Rolls Have A Deep Fried Crispy Outer Layer & Delicious Stuffing of Mixed Veggies & Chicken)
- **CHICKEN TIKKA ROLL 250**
  (These Stuffed Rolls Have A Deep Fried Crispy Outer Layer & Delicious Stuffing of Mixed Veggies & Chicken Tikka)
- **PANEER TIKKA ROLL 240**
  (These Stuffed Rolls Have A Deep Fried Crispy Outer Layer & Delicious Stuffing of Paneer & Veggies)



SANDWICHES

- **TOASTED VEG CLUB SANDWICH 240**
  (Double Decker Layered With Lettuce, Cucumber, Cheese, Tomato And Served With Fries)
- **TOASTED CHICKEN CLUB SANDWICH 270**
  (Double Decker Layered With Lettuce, Cheese, Chicken, Fried Egg & Served With Fries)
- **VEG GRILLED SANDWICH 230**
  (Butter Each Slice of Bread On Both The Sides. Place The Veggies – Onions, Tomatoes, Cucumber Served With French Fries)
- **CHICKEN GRILLED SANDWICH .. 260**
  (A Lemon-Herb Marinated Boneless Breast of Chicken, Grilled For A Tender & Juicy Backyard-Smoky Taste, Served With French Fries)

MAIN COURSE CHINESE

- **EXOTIC VEGETABLES WITH SAUCE OF YOUR CHOICE 260**
  (Hot Garlic, Chilli Basil, Schezwan, RCP Sauce)
- **COTTAGE CHEESE WITH SAUCE OF YOUR CHOICE 280**
  (Hot Garlic, Chilli Basil, Schezwan, RCP Sauce)
- **CHICKEN WITH SAUCE OF YOUR CHOICE 290**
  (Hunan, Schezwan, Black Pepper, RCP Sauce)

RICE & NOODLES

- **STIR FRIED OR SCHEZWAN NOODLES VEG 250**
- **STIR FRIED OR SCHEZWAN NOODLES EGG 280**
- **STIR FRIED OR SCHEZWAN NOODLES CHICKEN 290**
- **STIR FRIED OR SCHEZWAN NOODLES PRAWNS 320**

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Menu

- **STIR FRIED OR SCHEZWAN RICE VEG 250**
- **STIR FRIED OR SCHEZWAN RICE EGG 280**
- **STIR FRIED OR SCHEZWAN RICE CHICKEN 290**
- **STIR FRIED OR SCHEZWAN RICE PRAWNS 320**



MAIN COURSE INDIAN

- **DAL TADKA 220**
  (North Indian Style Yellow Dal Tadka)
- **DAL MAKHANI 240**
  (Slow Cooked Lentils Finished With White Butter)
- **DAL PANCHRATNA 240**
  (Asorted Dal In North Indian Style, Finished With Butter)
- **ALOO JEERA 250**
  (Diced Potato Tossed With Indian Tempering, Finishing With Julions of Ginger)

- **KADAI VEGETABLE..... 260**
  (Mixed Vegetables Are Cooked With Freshly Ground Spices & Then Simmered In Delicious Tomato Gravy)
- **ALOO GOBI DRY 260**
  (Potatoes & Cauliflower Tossed Well In Indian Gravy)
- **TREE TOP SPECIAL VEG CURRY 280**
  (All Time Favorite With Our Chef's Special)
- **PALAK PANEER 280**
  (Cottage Cheese Cooked In A Creamy Spinach Pure)
- **VEG MAKHANWALA 280**
  (Mixed Vegetables Are Cooked With Freshly Ground Spices & Then Simmered In Delicious Tomato Gravy)
- **MUSHROOMS MASALA 280**
  (Mushroom Masala Recipe For A Delish Punjabi Style Mushroom Curry Made With White Button Mushrooms In A Spiced Onion-Tomato Gravy)
- **MAKAI KHUMB MUTTER 280**
  (Baby Corn, Mushroom, Green Peas Cooked In a Rich Yellow Gravy)
- **VEG JHALFREZY 280**
  (Vegetable Jalfrezi Is A Semi-Dry Curry Made With A Tangy Colourful Blend of Stirs Fried Mixed Vegetables Cooked In A Thick Spicy Tomato Base)
- **SUBZI MELONI 280**
  (Spinach Mix Vegetables Like Carrot, Cauliflower, French Beans, Corn, Green Peas & Indian Gravy)
- **KADAI PANEER 290**
  (It's Basically A Premium Paneer Semi-Dry Curry Made With Paneer Cubes In Tomato Onion Gravy With A Blend of Spices)
- **PANEER MAKHANI 290**
  (Cottage Cheese Simmered In A Smooth Tomato Gravy, Accentuated With Aromatic Kastoori Methi)
- **VEG HANDI 260**
  (Carrot, Beans & Cauliflower Cooked With Ginger, Onion, Green Pepper & Coarse Homemade Spices)

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Menu

- **NIZAMI SUBZI 260**
  (Garden Fresh Vegetebele In A Spices, Cashew & Onion Gravy)
- **PANEER DO PYAZA 290**
  (Cottage Cheese Cooked In Onion Gravy With Fried Bell Pepper & Onion)
- **PANEER TIKKA MASALA 290**
  (Paneer Tikka Masala Is A North Indian Dish of Grilled Paneer (Indian Cheese) Served In Spicy Gravy Known As Tikka Masala)
- **PANEER LABABDAR 290**
  (Paneer Lababdar Is A Popular Punjabi Restaurant Subzi Made With Paneer Cubes In Aromatic, Spicy Gravy With Sautéed Onions)
- **EGG BUTTER MASALA 240**
  (Fried Egg & Cooked In Tomato Gravy With Cream & Butter)
- **MALABAR FISH CURRY 350**
  (Fish Cubes Cooked In Kerala Spices With Coconut Milk)
- **CHICKEN CURRY HOME STYLE 300**
  (Chicken Curry Is A Traditional Indian Dish Made By Simmering Chicken Pieces With Plenty of Spices, Herbs, Onions & Tomatoes)
- **KADAI CHICKEN 300**
  (Chicken Recipe With Juicy Chicken, Spice Kadai Masala Gravy, Smokey Onions & Capsicum)
- **RARA MURGH 300**
  (Chicken Cooked In Onion & Tomato Gravy)
- **MURGH MAKHANI 300**
  (Chicken Cooked In A Creamy Tomato Based Gravy)
- **CHICKEN CHETTINADU 300**
  (Chicken Cooked In A Spicy Coconut Milk Gravy)
- **CHICKEN GHEE ROAST 310**
  (Tender Chicken Marinated In A Rich & Hearty Masala & Then Slowly Cooked In Ghee)
- **CHICKEN LABABDAR 310**
  (Rich Tomato Onion Based Chicken Gravy Made With Boneless Chicken Pieces)
- **TREE TOP SPECIAL CHICKEN CURRY 360**
  (All Time Favorite With Our Chef's Special)
- **BHUNA GOSHT 390**
  (Tender Chunks of Lamb Cooked Together With Spices)
- **MUTTON ROGAN JOSH 390**
  (Mutton Cooked In A Traditional Kashmiri Style)
- **MUTTON GHEE ROAST 420**
  (Mutton Ghee Roast, Flavoured With Desi Ghee & Prepared With A Special Masala Paste)
- **PRAWNS SUKKA MASALA 410**
  (Prawns Cooked In Indian Style)
- **PRAWNS CURRY 410**
  (Prawn Curry Is A Simple Delicious & Flavourful Dish Made With Fresh Prawns, Onions, Tomatoes & Ground Spices)
- **PRAWNS GHEE ROAST 430**
  (Prawns Coated & Roasted In A Spicy Masala & Flavoured With Ghee)



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Menu



BIRYANI

- **VEG BIRYANI 220**
  (A Classic Preparation Vegetables, Typical Indian Spices & Clarified Butter)
- **EGG BIRYANI 250**
  (Aromatic Egg Biryani With Golden Fried Onion, Indian Spices & Clarified Butter)
- **CHICKEN BIRYANI 310**
  (Aromatic Chicken Biryani With Golden Fried Onions, Indian Spices & Clarified Butter)
- **FISH BIRYANI 320**
  (Aromatic Basmati Rice Dum Cooked With Fish, Indian Spices & Clarified Butter)
- **MUTTON BIRYANI 390**
  (Aromatic Mutton Biryani With Golden Fried Onions, Indian Spices & Clarified Butter)
- **PRAWNS BIRYANI 450**
  (Aromatic Basmati Rice Dum Cooked With Prawns, Indain Spices & Clarified Butter)
- **STEAM RICE 110**
- **GHEE RICE / DAL KHICHDI 180**
- **JEERA RICE 160**
- **CURD RICE 150**

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INDIAN BREADS

- **ROTI BASKET 250**
  (Five Types of Indian Breads,Cooked In Clay Oven)
- **TANDOORI ROTI PLAIN 50**
- **TANDOORI ROTI BUTTER..... 60**
- **NAAN PLAIN 50**
- **NAAN BUTTER 60**
- **GARLIC NAAN PLAIN 60**
- **GARLIC NAAN BUTTER 70**
- **LACHHA PARATHA 70**
- **PHULKA (2 PIECES) 50**



Menu

DESSERTS

GULAB JAMOON 120

GAJAR KA HALWA 180

CHOICE OF ICE CREAM 100

BROWNIE WITH ICE CREAM 210

FRUIT SALAD WITH ICE CREAM .. 210
(Seasonal Cut Fruits With Ice Cream & Honey)

BEVERAGES

- MINERAL WATER (01 litre) 50
- FRESH FRUITS JUICE..... 120
- MILK SHAKE 120
- FRESH LIME WATER 60
  (Sweet N Salt)
- FRESH LIME SODA 80
  (Sweet N Salt)
- ASSORTED SOFT DRINKS 70/120
  (Per Glass/Bottle)
- TEA/COFFEE / FILTER COFFEE ... 80



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We undertake Family functions, Birthday parties, Home deliveries & Outdoor catering.

- CONTACT -

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