

*From the Kitchen*

**APPETIZERS – VEGETARIAN**

**Paneer Subj Shirath**

Tender Paneer nuggets marinated in  
Yoghurt & chilli with cubes of onion  
Capsicum, tomato, & roasted in the tandoor  
₹ 280.00

**Shahi Paneer Chutneywala**

Paneer stuffed in mint chutney with cheese roasted in the tandoor  
₹ 280.00

**Karare Paneer**

Crispy finger paneer with incredibly flavorful homemade masala podi  
₹ 280.00

**Bharwan Tandoori khumb**

Generous size mushrooms stuffed with greens  
marinated in special Tandoori masala  
₹ 260.00

**Tandoori Kheele Phool**

Garden fresh cauliflower marinated in  
Gujarati local Masala & Bengali mustard  
Flavored, grilled in tandoor  
₹ 260.00

*From the Kitchen*

**APPETIZERS – VEGETARIAN**

**Butter Chili Garlic Crispy Vegetables**

Crispy fried vegetables wok tossed in  
Chili & garlic

₹ 260.00

**Hare Bagaan Kā Kebab**

Fresh garden greens stuffed with cottage  
cheese, nuts & grilled on a mahi tawa

₹ 260.00

**Shandong Chilli Potato**

Crispy potatoes with a chilli garlic sauce

₹ 260.00

**Crunchy Crispy Baby corn**

Peep into China with baby corns in onion &  
Bell peppers tossed in chilli sauce

₹ 260.00

**Subj Aur Bhutte Ka Seekh Kebab**

Minced vegetables & fresh corn from the  
clay oven Marinated in a traditional

Lucknowi style

₹ 280.00

*From the Kitchen*

**APPETIZERS – NON VEGETARIAN**

**Tandoori Baadshahi**

The king of Indian barbeque, grilled chicken  
Marinated in traditional spices & yoghurt  
₹ 450.00

**Aatish-E-Murgh Tikka**

Chicken marinated in yoghurt with traditional  
Tandoori spices & sundried red chillies fiery charcoal  
Roasted for an exotic flavor  
₹ 360.00

**Panch Phoran Hara Murgh Tikka**

Our Chef special, 5 spices mixed with Bengali  
Flavorful "Panch Phoran" spices blended  
₹ 350.00

**Makhmalli Murgh Malai Tikka**

Soft "melt in your mouth" The Classic Mughlai "White"  
chicken kebab marinated in cream, yoghurt,  
cashew & spices  
₹ 350.00

**Andhra Style Chicken**

Bone-on chicken chunks Andhra style,  
spicy & flavorful  
₹ 350.00

*From the Kitchen*

**APPETIZERS – NON VEGETARIAN**

**Wok Tossed Chilli Chicken**

A lip smacking chilli chicken with onions,  
& Bell pepper tossed in Chinese wok

₹ 350.00

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**Lemon Chicken**

₹ 350.00

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**Gosht Nizami Seekh Kebab**

Hand ground mutton mince deftly spiced with  
exotic Spices infused with flavors of "Kebab Chini" skillfully  
Skewered & barbequed on hot charcoal this Mughal-era  
Hyderabadi recipe tastes great with roomali roti

₹ 449.00

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**Crispy Kanji Lamb**

Crispy fried lamb tossed in a hot &  
sweet Chilly soya sauce  
with Chinese wine

₹ 420.00

*From the Kitchen*

**APPETIZERS – NON VEGETARIAN**

***Machchi Rubayaith***

Tender boneless fish in kalonji mustard &  
Methi tadka flavor of achar & roasted in the tandoor  
₹ 399.00

***Tali Hui Machchi***

Fish fillet marinated in Punjabi masala & shallow fried  
₹ 399.00

***Tandoori Laal Batti Ka Prawns***

Prawns bursting with the flavor of Tandoori masala  
& roasted in the Tandoori  
₹ 499.00

***Tandoori Jhinga Aap Ki Pasand***

Let us help you create a dish of tandoori prawns  
In a masala mix of your choice  
₹ 499.00

*From the Kitchen*

**MAIN COURSE- INDIAN  
Vegetarian**

***Paneer Tikka Butter Masala***

*Favorite north Indian barbequed seasoned  
Cottage cheese finished with onion bell pepper & a rich  
Tomato gravy laced with cream & homemade butter*  
₹ 280.00

***Paneer Kothmiri***

*Cottage cheese in an onion tomato gravy seasoned with  
Crushed coriander, black pepper, garlic &  
Chopped coriander leafs*  
₹ 280.00

***Sinah Puri Mushroom***

*Fresh mushroom & julienne capsicum, with  
Chef's special Indian spices laced, onion gravy*  
₹ 280.00

***Kalonji Bhindi Dahiwalla***

*Garden fresh ladies finger tadka with kalonji onion,  
Tomatoes, topped with a layer of thick yoghurt*  
₹ 250.00

*From the Kitchen*

**MAIN COURSE- INDIAN  
Vegetarian**

***Subj Ke Jugalbandh***

Seasonal mixed vegetables cooked with  
Aromatic herbs & spices

₹ 249.00

***Lajeej Kofta Dil Khus***

Unique preparation of kheema vegetables,  
Cottage cheese & dry fruits dumplings  
Cooked with onion cashew gravy

₹ 260.00

***Subj Aap Ki Pasandh***

Aloo Gobi / Aloo Jeera / Aloo Methi/Lohe Ki Kadai Subzi

₹ 249.00

*Ask our order taker for more options*

*From the Kitchen*

**MAIN COURSE- INDIAN  
Non Vegetarian**

***Springs Special Butter Chicken***

Spring chicken cooked in a tandoor & finished with  
Much loved gravy of tomatoes, fresh ginger, methi,  
Nuts, kasoor & butter

₹ 300.00

***Murgh Tawaa Taaz***

Char grilled shredded chicken in  
Rich masala with bell pepper a tribute to the  
Days of "The Nawabs "

₹ 300.00

***Murgh Siyal Kalimirch***

Home style chicken simmered in cashew, yoghurt  
Julienne onion, ginger, green chilli  
Finished with crushed black pepper

₹ 300.00

***Gosht Rogan Josh***

A classical dish of slow cooked tender  
Mutton in a rich tomato, onion gravy with  
Generous use of aromatic spices

₹ 400.00

*From the Kitchen*

**MAIN COURSE- INDIAN**  
**Non Vegetarian**

**Ghar Ka Gosht Masala**

A home style specialty, juicy tender mutton  
On bone in rich onion gravy  
₹ 410.00

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**Shahi Dum Ki Machli**

Tender fish fillets cooked in a roasted coconut  
Sesame & poppy seeds gravy with  
Hyderabadi spices  
₹ 410.00

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**Jhinga Aap Ki Pasand**

Kadai / Masala / Curry  
₹ 450.00

*From the Kitchen*

**DAL, RICE & BIRIYANI**

**Dal Makhani**

Popular black lentils with a tangy & rich butter flavor  
₹ 290.00

**Khusmizaaz Dal Tadkewali**

Toor & yellow lentils cooked with herbs & spices, seasoned  
With quick dash of fried cumin, red chilly & garlic  
₹ 230.00

**Safed Chawal**

₹ 180.00

**Dum Biryani Aap Ki Pasand**

Mutton - ₹ 400.00 / Chicken - ₹ 350.00 / Egg - ₹ 300.00

**Subj Dum Biryani**

₹ 280.00

**Indian Breads**

Olives & Chilly Naan - ₹ 100.00

Peshwari Cheese Naan - ₹ 100.00

Tandoori Roti - ₹ 55.00

Lachha Paratha/Pudina Paratha - ₹ 75.00

Naan / Roomali - ₹ 75.00

Butter Naan/Garlic Naan / Stuffed Kulcha - ₹ 80.00

*From the Kitchen*

**PAN ASIAN - MAIN COURSE - NON VEGETARIAN**

**Honey Glazed Lemon Chicken**

Dices of chicken sautéed & flavored with lemon & bell pepper in an exotic Hanoi sauce laced with honey  
₹ 320.00

**General T'Saos Favorite Chicken**

This classic Chinese dish is inexplicably named After a famous general from Chinese folklore dices of chicken sautéed with mushrooms, Red pepper & green peas in an exotic Hunan sauce  
₹ 320.00

**Mahalak Chicken**

Sliced chicken cooked in chilli sauce  
With a delicate flavor of star anise  
₹ 320.00

*From the Kitchen*

**ASIAN - MAIN COURSE**

***Stir Fried Mixed Vegetables in Your Choice of Sauce***  
*Plum Sauce / Chilli Garlic / Ginger Tamarind*  
₹ 260.00

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***Spinach Vegetables & Corn Dumplings in***  
***Your Choice of Sauce***  
*Green Dragon / Sichuan / Chilly Oyster*  
₹ 260.00

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***Stir Fried Rice Served with Your Choice of***  
***Mixed Vegetables*** – ₹ 249.00  
*Double Egg* – ₹ 260.00  
*Chicken* – ₹ 280.00  
*Prawns* – ₹ 320.00

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***MG'S Special Fried Rice***  
₹ 400.00

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**ASIAN - MAIN COURSE**  
**Noodles**

**Wok Tossed Hakka Noodles**

Vegetables – ₹ 220.00

Chicken – ₹ 260.00

Prawns – ₹ 350.00

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**Singapore Rice Noodles**

Curried rice glass noodles with shredded vegetables

Vegetables – ₹ 240.00

Chicken – ₹ 280.00

Prawns – ₹ 380.00

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**Cantonese Pan Fried Noodles**

A bed of pan crisped noodles topped with  
Cantonese sauce

Vegetables – ₹ 250.00

Chicken – ₹ 290.00

Prawns – ₹ 400.00

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**CONTINENTAL - MAIN COURSE**

**Pasta in Alfredo Sauce**

Penne in creamy white sauce with  
Indian Parmesan cheese  
Vegetables – ₹ 320.00  
Chicken – ₹ 360.00

**Penne in Tomato & Basil**

Choice of pasta served in a flavorful tomato & basil sauce  
₹ 320.00

**Pasta in Sundried Tomato Sauce**

Choice of pasta in sun-dried tomato sauce  
With Indian Parmesan cheese  
Vegetables – ₹ 320.00  
Grilled Chicken – ₹ 360.00

**Grilled Herb Crusted Fish**

Herb sprinkled fish grilled & served with  
Stir fried potatoes & green vegetables on the side  
₹ 400.00

**Grilled Herb Prawns**

Herb sprinkled fresh prawns grilled &  
Served with vegetables on the side  
₹ 500.00

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**CONTINENTAL - MAIN COURSE**

**Grilled Cilantro Lime Chicken**

Herb, cilantro & lime marinated chicken,  
Grilled & served with stir fried vegetables on the side  
₹ 450.00

**Scottish Chicken & Broccoli Stew with Parsley Rice**

Chicken & broccoli stew in white sauce served with  
Parsley flavored rice  
₹ 460.00

**Spaghetti Bolognese**

Classical spaghetti, in minced lamb, tomato & basil sauce  
₹ 425.00

*From the Kitchen*

**DESSERT**

**Hand Picked Seasonal Fresh Cut Fruits**  
Topped with honey, garnished with mint leaves  
₹ 180.00

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**Double Roti Ka Meetha**  
Hyderabadi classic of crispy bread layered  
With rabri khoya, nuts & dried fruits  
₹ 200.00

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**Gulab Jamoon**  
Sweetened khoya-ball, flavored with  
Cardamom, served piping hot  
₹ 180.00

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**Kesar Rasmalai**  
A cold milk dessert flavored with saffron  
₹ 180.00

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**Choice of Ice Cream**  
(Two Scoops)  
Vanilla / Mango / Chocolate / Strawberry  
Vanilla - Strawberry Ripple  
₹ 150.00