

AMANZI
RESORT

INDIAN BREAKFAST

DOSA (104 – 210 KCAL)

A staple of South India, Dosa is a fermented crepe made from rice and lentils. A spoon of the batter cooked to perfection on a pan and a dollop of butter is all it takes to transform into a delight for the taste buds.

BUTTER SADA DOSA | MASALA DOSA | MYSORE SADA DOSA | MYSORE MASALA DOSA | CHEESE DOSA | CHEESE MASALA DOSA | SCHEZWAN SADA DOSA | SCHEZWAN MASALA DOSA | SPRING ROLL DOSA

₹ 350

UTTAPPAM (92 - 180 KCAL)

A type of dosa, where a dosa is thin and crispy, an uttapam is thicker with toppings.

₹ 350

IDLI (50 - 110 KCAL)

A savoury rice cake, made by steaming the dosa batter.

₹ 200

POHA (150 KCAL)

A Maharashtrian snack made with flattened rice, potatoes and onions.

₹ 200

UPMA (132 KCAL)

A thick porridge like breakfast dish made from semolina that has been dry roasted and tempered with spices, herbs, peanuts, cashews and mixed veggies.

₹ 200

SHEERA (420 KCAL)

A traditional Indian pudding made with semolina is a simple delicious desert with a fluffy and soft texture with delicate flavours of cardamom and ghee.

₹ 250

PURI BHAJI (608 KCAL)

A favourite in the Indian subcontinent, where Puris (deep rounds of flour) are served with bhaji (spiced potato dish).

₹ 400

INDIAN BREAD ROLLS (280 KCAL)

Indian potato croquettes where the bread is stuffed with potatoes and peas and fried.

₹ 250

CHEESE POTATO ROSTI (530 KCAL)

Grated potatoes mixed with a sprinkling of green chillies and cooked, covered with a layer of cheese.

₹ 350

PARATHAS (150 - 300 KCAL)

A layered flatbread made with flour, salt, ghee and water, either plain or stuffed.

₹ 400

PLAIN | ALOO | PANEER | CHEESE | METHI | MIXED VEG

CONTINENTAL BREAKFAST

EGGS TO ORDER : (RANGING FROM 148 - 278 KCAL)

All eggs are served with 2 slices of toast and butter.

OMELETTE

₹ 350

BOILED EGGS

₹ 150

SCRAMBLED EGGS

₹ 350

FRIED EGGS

₹ 350

EGG BHURJI

₹ 350

<p>WAFFLES SERVED WITH CHOICE OF SAUCE (546 KCAL)</p> <p>CHOCOLATE HONEY MAPLE</p> <p>A cake like dish made from leavened batter cooked between 2 plates that are patterned to give a characteristic size, shape and surface impression.</p>	₹ 350
<p>PANCAKES SERVED WITH CHOICE OF SAUCE (150 - 218 KCAL)</p> <p>CHOCOLATE HONEY MAPLE</p> <p>A flat cake batter fried on both sides served with your choice of sauce.</p>	₹ 300
<p>CHICKEN SAUSAGES (4 PER PORTION) - 588 KCAL</p> <p>Fried sausages.</p>	₹ 400
<p>PLAIN YOGHURT (150 KCAL)</p>	₹ 150
<p>CEREAL SERVED WITH MILK (210 - 276 KCAL)</p> <p>CORNFLAKES CHOCOS</p>	₹ 300
<p>BREAD / TOAST SERVED WITH BUTTER AND JAM (435 KCAL)</p> <p>Slices of wheat flour bread, plain or toasted.</p>	₹ 200
<p>FRESH FRUIT PLATE (100 - 150 KCAL)</p> <p>BANANAS PAPAYA PINEAPPLE WATERMELON</p>	₹ 500

SANDWICHES

<p>NON-VEGETARIAN CLUB HOUSE SANDWICH (1370 KCAL)</p> <p>A double layered sandwich toasted, with sliced cooked chicken, fried egg, lettuce, tomato and mayonnaise.</p>	₹ 600
<p>VEGETABLE CLUB HOUSE SANDWICH (1100 KCAL)</p> <p>A double layered sandwich toasted, smeared with butter, green chutney, sliced potatoes, lettuce, onions, tomatoes, cucumber, grilled slice of paneer and cheese.</p>	₹ 500
<p>MUMBAI VEGETABLE SANDWICH (ALL TIME FAVOURITE) (824 KCAL)</p> <p>A toasted sandwich smeared with butter, loaded with cheese, green chutney, boiled potatoes, onions, capsicum, tomatoes and cucumber.</p>	₹ 300
<p>CHUTNEY AND CHEESE SANDWICH (496 KCAL)</p> <p>Slices of bread, plain or toasted, generously smeared with butter, green chutney and cheese.</p>	₹ 200
<p>CLASSIC CHEESE SANDWICH (366 KCAL)</p> <p>Plain or toasted bread, smeared with butter and generously loaded with cheese.</p>	₹ 200
<p>CLASSIC EGG AND MAYO SANDWICH (320 KCAL)</p> <p>Plain or toasted bread, smeared with mayonnaise and boiled eggs seasoned with salt and pepper.</p>	₹ 300
<p>CLASSIC CHICKEN AND MAYO SANDWICH (418 KCAL)</p> <p>Plain or toasted bread, smeared with mayonnaise and chicken seasoned with salt and pepper.</p>	₹ 400

OMELETTE SANDWICH (356 KCAL) ₹ 400
Plain or toasted bread layered with green chutney, masala omelette, tomatoes and cucumber slices.

BREAD BUTTER AND JAM SANDWICH (435 KCAL) ₹ 200
Plain or toasted bread layered with butter and jam.

APPETIZERS

PAKORAS (ONION: 360 KCAL, ALOO: 487 KCAL, PANEER: 488 KCAL) ₹ 500
A popular snack all over the Indian subcontinent made with paneer / vegetables all individually coated in a mix of gram flour, light spices and deep fried.

PAKORA PLATTER (581 KCAL) ₹ 500
Made with a combination of paneer, onions, potatoes, capsicum, all individually coated in a mix of gram flour, light spices and deep fried.

CRISPY ONION PAKORAS (360 KCAL) ₹ 500
Made with finely sliced onions coated in a mix of gram flour, spices and deep fried.

POTATO PAKORAS (487 KCAL) ₹ 500
Made with thinly sliced potatoes coated in a mix of gram flour, spices and deep fried.

FRENCH FRIES (321 KCAL) ₹ 500
Medium strips of potatoes deep fried in oil.

CHEESY MASH (342 KCAL) ₹ 400
Ultra-creamy potatoes, loaded with butter and cheese.

BOILED CORN (104 - 150 KCAL) ₹ 400
Boiled corn kernels tossed in your choice of melted butter or served plain with seasoning.

MASALA PEANUTS (269 KCAL) ₹ 200
Peanuts tossed with onions, coriander, chilli powder, salt and lemon.

PLAIN PEANUTS (160 KCAL) ₹ 200
Salted peanuts.

MAGGI (310 KCAL) ₹ 200
Our all-time favourite comfort food.

ROASTED PAPAD (140 KCAL) ₹ 100
A thin crispy flat bread made from urad dal (split black lentils) and roasted.

MASALA PAPAD (380 KCAL) ₹ 150
A crisp fried papad, topped with a masala filling of onions, tomatoes and spices.

FRIED PAPAD (340 KCAL) ₹ 100
A thin crispy flat bread, made from urad dal (split black lentils) and fried.

CHEESE AND OLIVES (140 KCAL) Cubed cheese and olives.	₹ 500
CHEESE AND PINEAPPLE (120 KCAL) Cubed cheese and pineapple.	₹ 500
CHILLI CHEESE TOAST (311 KCAL) A simple yet popular and delicious street food snack of lightly toasted bread slices loaded with cheese and green chillies.	₹ 500
CHINESE BHEL (508 KCAL) A spicy and tangy mix of fried noodles, Schezwan sauce, sweet tomato sauce, carrots, capsicum, cucumber and onions.	₹ 200
PAV BHAJI (406 KCAL) A spicy mashed vegetable dish served hot with a dollop of butter, diced red onions, coriander, a squeeze of lime & buttered Indian Bread (pav).	₹ 400
DABELI (199 KCAL) A street food snack made with Indian bread (pav) stuffed with a sweet, spicy and tangy potato filling.	₹ 300
VADA PAV (290 KCAL) An absolute favourite street snack in Maharashtra consisting of a deep fried potato dumpling placed inside an Indian bread (pav).	₹ 300
SEV PURI (171 KCAL) Native to the streets of Mumbai, made with crispy puri (whole wheat crackers) topped with boiled spiced potatoes, onions, tomatoes and a variety of sweet and spicy chutneys and finished with sev (thin gram flour noodles).	₹ 300
SUKHA PURI CHAAT (300 KCAL) A simple and tasty dry version of Sev Puri, filled with spiced potato stuffing and topped with a generous amount of fine sev.	₹ 200

ROLLS, WRAPS & MORE

OPTIONS AVAILABLE: PANEER | CHICKEN

PANEER: ₹450 | CHICKEN: ₹550

KATHI ROLL (PANEER: 440 KCAL | CHICKEN: 413 KCAL)

Layered paratha, filled with spicy mixed peppers and sweet caramelised onions.

FRANKIE ROLL (PANEER: 220 KCAL | CHICKEN: 360 KCAL)

Whole wheat roti, layered with chutney, chopped onions, pickled green chillies and frankie masala.

QUESADILLA (PANEER: 326 KCAL | CHICKEN: 529 KCAL)

A whole wheat wrap filled with cheese, beans and spices.

FAJITA ROLL (PANEER: 423 KCAL | CHICKEN: 505 KCAL)

A Mexican flavoured whole wheat wrap stuffed with bell peppers and spicy salsa.

BURRITO BOWL (PANEER: 510 KCAL | CHICKEN: 755 KCAL)

Mexican flavoured rice, tossed with corn, bell peppers, tomatoes served with sour cream and salsa.

SOUPS

OPTIONS AVAILABLE: VEGETARIAN | CHICKEN

VEGETARIAN: ₹450 | CHICKEN: ₹550

TOMATO SOUP (203 KCAL)

A dish made with tomatoes as the primary ingredient with mild spices adding flavour.

SWEET CORN SOUP (163 KCAL)

An Indo Chinese styled soup served with mixed veggies, sweet corn kernels and pepper.

HOT AND SOUR SOUP (142 KCAL)

A spicy and sour popular soup in Indo-Chinese cuisine.

MANCHOW SOUP (215 KCAL)

A hot and spicy popular soup in Indo Chinese cuisine served with fried noodles.

LEMON CORIANDER SOUP (121 KCAL)

A refreshing flavour of coriander and lemon.

CREAM OF MUSHROOM (320 KCAL)

A warm bowl of soup, deliciously creamy with tender bites of mushroom pieces, flavoured with garlic, onions and herbs.

TOM YUM SOUP (156 KCAL)

A type of hot and sour Thai soup, with fresh lemongrass, crushed chilies and lime leaves.

KHAO SUEY (635 KCAL)

A Burmese noodle soup, served with a variety of contrasting condiments, finished with a squeeze of lemon making it yummy and tangy.

GREENS

OPTIONS AVAILABLE: VEGETARIAN | CHICKEN

VEGETARIAN: ₹400 | CHICKEN: ₹500

CAESAR SALAD (481 KCAL)

Lettuce, garlic, herbs, croutons, parmesan shavings and Caesar dressing.

RUSSIAN SALAD (206 KCAL)

Diced vegetables and mayonnaise based dressing.

COLESLAW (174 KCAL)

Finely shredded raw cabbage with a mayonnaise based salad dressing.

ROASTED CORN AND VEGETABLES SALAD (462 KCAL)

Chopped cucumber, tomatoes, onions, bell peppers, roasted corn kernels, tossed in freshly squeezed lime juice.

INDIAN GREEN SALAD (150 KCAL)

An assortment of sliced cucumbers, onions, carrots and tomatoes.

PASTA

OPTIONS AVAILABLE: VEGETARIAN | CHICKEN

VEGETARIAN: ₹500 | CHICKEN: ₹600

CLASSIC MAC AND CHEESE (690 KCAL)

A creamy, cheesy, delicious pasta dish.

PENNE ALFREDO (717 KCAL)

A creamy pasta made with mixed veggies, parmesan cheese and cream.

AGLIO OGLIO (456 KCAL)

Pasta tossed in garlic, olive oil, chilli flakes and mixed veggies.

PENNE ARRABIATA (411 KCAL)

Pasta tossed in a spicy sauce made with garlic, tomatoes and dried red chilli peppers cooked in olive oil.

PASTA WITH CREAMY SPINACH AND MUSHROOM (485 KCAL)

Creamy, cheesy sauce, smooth and garlicky, packed with mushrooms and spinach.

PENNE IN PESTO SAUCE (590 KCAL)

A delicious sauce made with crushed basil, olive oil, pine nuts and garlic.

TOMATO AND CREAM SAUCE PASTA (520 KCAL)

A creamy and tangy flavourful combination of white sauce and red sauce pasta.

CONTINENTAL MAINS

CLASSIC PAN GRILLED

Grilled Chicken or Paneer or Fish served with grilled vegetables and your choice of sauce and a side.

GRILLED PANEER (270 KCAL)

₹ 550

GRILLED CHICKEN (284 KCAL)

₹ 650

GRILLED FISH (284 KCAL)

₹ 750

CHOOSE YOUR SAUCE: ANY ONE

PEPPER SAUCE | SALSA CHILLY SAUCE | CREAMY GARLIC SAUCE | CORIANDER PESTO | HERB SAUCE | LEMON BUTTER SAUCE

CHOOSE YOUR SAUCE: ANY ONE

CHEESY MASH | FRENCH FRIES | CORIANDER RICE | HERB RICE | BOILED CORN | STIR FRIED VEGETABLES

HERB ROASTED VEGETABLES (379KCAL)

Served with potato confit and tangy Italian sauce.

OPTIONS AVAILABLE: GRILLED CHICKEN | FISH

ALL TIME FAVOURITE STIR-FRIED VEGETABLES (320 KCAL)

Lovely flavours, a crowd favourite here at Amanzi.

OPTIONS AVAILABLE: GRILLED CHICKEN | FISH

VEGETABLES PAPRIKA (220 KCAL)

Veggies tossed in paprika and herbs.

OPTIONS AVAILABLE: GRILLED CHICKEN | FISH

CHILLI GARLIC VEGETABLES (278 KCAL)

Veggies tossed with roasted garlic and chilli.

OPTIONS AVAILABLE: GRILLED CHICKEN | FISH

VEGETARIAN

₹ 550

CHICKEN

₹ 650

FISH

₹ 750

INDIAN APPETIZERS

OPTIONS AVAILABLE: VEGETARIAN | NON-VEGETARIAN

VEGETARIAN: ₹ 700 | NON-VEGETARIAN: ₹ 950

CHICKEN KOLIWADA DRY (638 KCAL)

Chicken marinated in a thick batter of chilli paste.

FISH KOLIWADA DRY (456 KCAL)

Fish marinated in a thick batter of chilli paste.

TAWA RAVA FRY FISH (328 KCAL)

Made with semolina, this fried fish recipe is a flavourful and tangy mix of spices.

CHICKEN SUKHA (389 KCAL)

Slightly pungent, a semi dry dish made using fresh masalas, grated coconut, tempered in ghee as well as onions.

MUTTON SUKHA (510 KCAL)

Slightly pungent, a semi dry dish made using fresh masalas, grated coconut, tempered in ghee as well as onions.

VEGETABLE HARA BHARA KEBAB (420 KCAL)

Pan fried delicious and flavourful spiced vegetable patties made with a mix of spinach, green peas and potatoes.

VEGETARIAN TANDOOR PLATTER (871 KCAL)

An assorted mix of potatoes, baby corn, mushrooms, peppers and Indian cottage cheese cooked in the tandoor.

NON-VEGETARIAN TANDOOR PLATTER (1548 KCAL)

An assorted mix of chicken and fish marinated in different spices and cooked in the tandoor.

VEGETARIAN SEEKH KEBAB (325 KCAL)

Mixed vegetables, carrots, beans, potatoes and peas mixed with gram flour and aromatic spices.

VEGETARIAN CHILLI MILLI SEEKH KEBAB (367 KCAL)

A delicious Indian kebab made with boiled potatoes, spinach, green peas and capsicum.

FROM THE TANDOOR

OPTIONS AVAILABLE: PANEER | CHICKEN | FISH

TANDOOR PANEER (374 KCAL): ₹700 | TANDOOR CHICKEN (432 KCAL): ₹800 |
TANDOOR FISH (257 KCAL): ₹950

CLASSIC TIKKA: PANEER (221 KCAL)

CLASSIC TIKKA: CHICKEN (297 KCAL)

CLASSIC TIKKA: FISH (206 KCAL)

Paneer or Chicken or Fish, marinated in Indian spices and yoghurt.

KALIMIRI TIKKA

Paneer or Chicken or Fish, marinated with black pepper, fried onions and yoghurt.

PAHADI TIKKA

Paneer or Chicken or Fish, marinated with a paste of mint leaves, coriander, garlic and ginger, cooked in the Indian tandoor.

MIRCH MALAI TIKAA

Paneer or Chicken or Fish, marinated in chillies, garlic, lemon, spices and cream.

PESHAWARI TIKKA

Paneer or Chicken or Fish, marinated in a ginger garlic and chilli paste, yoghurt and aromatic spices.

ANGAARA TIKKA

Paneer or Chicken or Fish, a slightly spiced, mouth-watering dish with a smoky aroma and charcoal flavour.

HARIYALI TIKKA

Paneer or Chicken or Fish, marinated in a masala made from a blend of mint leaves and coriander leaves that is spiced with an array of spice powders.

MAKRANA KEBAB

Paneer or Chicken or Fish, mouth-watering mildly spicy and flavour infused kebabs with the right amount of char on the surface.

LASOONI TIKKA

Paneer or Chicken or Fish, marinated in fresh yoghurt, infused with garlic and green chillies.

INDIAN MAINS: VEGETARIAN

ALOO JEERA (322 KCAL) A flavourful & north Indian side dish made with potatoes, spices and herbs.	₹ 500
ALOO MUTTER (407 KCAL) Potatoes and peas in a spiced creamy tomato based sauce.	₹ 500
ALOO BHINDI (451 KCAL) A simple north Indian dry curry made with potatoes, okras and dry spices.	₹ 500
ALOO GOBI (380 KCAL) Potatoes and cauliflower tossed with an onion masala and spices.	₹ 500
RASSAWALA ALOO (294 KCAL) A spiced thin potato curry deliciously tangy in flavour.	₹ 500
PINDI CHOLE (321 KCAL) A classic Punjabi delicacy curry made with chickpeas and blend of spices, unique and flavourful as it is made with freshly grounded spices and ginger juliennes.	₹ 500
VEG HANDI (320 KCAL) Assorted vegetables cooked in a rich and spicy brown onion gravy.	₹ 500
BHUNA KOFTA CURRY (362 KCAL) Mixed minced vegetable balls in a brown onion gravy.	₹ 500
VEGETABLE ZAFRANI (364 KCAL) Vegetables cooked in a saffron rich creamy gravy.	₹ 500
VEG KOLHAPURI (313 KCAL) A dish from the city of Kolhapur consisting of mixed vegetables in a thick spiced gravy.	₹ 500
NAVRATAN KORMA (346 KCAL) A rich creamy and flavourful dish that literally translates to the nine gems curry. The gems are the vegetables and nuts that make up the curry.	₹ 500

INDIAN MAINS: PANEER

PANEER MAKHANI (503 KCAL) This rich and slightly sweet creamy dish has pieces of cottage cheese tossed in a tomato and cashew based curry.	₹ 700
PANEER TIKKA MASALA (584 KCAL) Packed with flavour, cottage cheese marinated and grilled in the tandoor bathed in a slightly spicy rich tomato sauce.	₹ 700
PALAK PANEER (321 KCAL) Cottage cheese cooked in a thick paste made from pureed spinach and spiced with ginger, garlic, tomatoes, garam masala, turmeric, chilli powder and cumin.	₹ 700

PANEER LABABDAR (403 KCAL) ₹ 700
A popular Punjabi dish that has a luscious combination of cottage cheese and exotic gravy made from tomato puree, chopped onions, cashew nuts and spices.

MUTTER PANEER (350 KCAL) ₹ 700
Cottage cheese and green peas simmered together in a luscious gravy made with tomatoes, onions, cashews and spices.

PANEER RESHMI MASALA (367 KCAL) ₹ 700
A creamy and spicy north Indian cottage cheese based gravy.

INDIAN MAINS: EGGS

ANDA TAKA TAK (543 KCAL) ₹ 700
This Lahore style stir fry egg preparation with assorted spices is packed with flavour.

EGG MASALA (346 KCAL) ₹ 700
Eggs cooked in an onion-tomato gravy flavoured with cumin and coriander masala powder.

KOLHAPURI ANDA CURRY (461 KCAL) ₹ 700
A spicy red chili paste curry mix with eggs, tomatoes and onions.

ANDA SUKHA MASALA (376 KCAL) ₹ 700
Boiled eggs cooked in an onion and tomato gravy with Indian spices and coconut flakes.

INDIAN MAINS: CHICKEN

AFGHANI LASOONI MURGH (372 KCAL) ₹ 850
Creamy and full of flavour, chicken marinated in spiced yoghurt, then cooked together with raw onion gravy, cream, and cashew paste flavoured with brown onions and burnt garlic.

BUTTER CHICKEN (528 KCAL) ₹ 850
An all-time favourite dish of chicken pre-cooked in the tandoor and finished in a smooth buttery, creamy tomato based gravy.

CHICKEN HANDI (472 KCAL) ₹ 850
Chicken cooked in onion and tomato gravy with Indian garam masala.

MURGH MUSALLAM (410 KCAL) ₹ 850
A Mughlai preparation, where the chicken is made in a rich cashew gravy, eggs and Indian spices.

MURGH AMRITSARI (569 KCAL) ₹ 850
An authentic Punjabi dish made in the unique Amritsari gravy and flavoured with fresh cream, butter and fresh tomatoes.

CHICKEN TIKKA MASALA (510 KCAL) ₹ 850
An absolute favourite in Mughlai cuisine, delicious chunks of marinated tandoor chicken in a spiced gravy.

INDIAN MAINS: FISH

GOAN FISH CURRY (457 KCAL) Fish cooked in a spicy, tangy coconut curry with kokam, red chili paste and herbs giving it a tangy and mouth-watering flavour.	₹ 950
MALWANI FISH (430KCAL) Traditional fish curry that is taken from the Malwani cuisine uses freshly ground Malwani masala and fish cooked in an authentic Malwani style curry made of coconut, tamarind, and Indian spices.	₹ 950
FISH MASALA (397 KCAL) Fish cooked in red chili paste and onion-tomato gravy along with herbs.	₹ 950

INDIAN MAINS: MUTTON

MUTTON TAWA (578 KCAL) Chunks of marinated mutton with onions, tomatoes and fresh green chillies make for this scrumptious dish.	₹ 950
BHUNA GOSHT (593 KCAL) A tasty mutton dish cooked with fried onions and tomato paste plus various aromatic spices which enhances its flavours.	₹ 950
MUTTON ROGAN JOSH (447 KCAL) A classic Kashmiri dish flavoured with saffron and yoghurt along with Indian spices and loaded with flavour.	₹ 950
NIHARI GOSHT (473 KCAL) A traditional Muslim dish where the meat is slow cooked with loads of aromatic spices.	₹ 950

BIRYANI & RICE

CLASSIC TAWA BIRYANI Whole basmati rice cooked on the tawa with Indian whole garam masala and flavoured with saffron, caramlized onions and ghee.	
VEGETARIAN (388 KCAL)	₹ 650
PANEER (423 KCAL)	₹ 750
EGG (293 KCAL)	₹ 750
CHICKEN (348 KCAL)	₹ 950
FISH (296 KCAL)	₹ 950
MUTTON (426 KCAL)	₹ 950

CHICKEN TIKKA MASALA BIRYANI (470 KCAL) Chicken tikka cooked with biryani masala and rice.	₹ 950
BUTTER CHICKEN BIRYANI (480 KCAL) Chicken tikka cooked with biryani masala and rice.	₹ 950
STEAMED RICE (129 KCAL) Steamed long grain basmati rice.	₹ 350
JEERA RICE (246 KCAL) Long grain basmati rice tempered with butter and cumin seeds	₹ 350
DAL KHICHDI (320 KCAL) A one pot rice and lentil dish tempered with Indian spices.	₹ 550

INDIAN BREADS

2 PIECES PER PORTION

ROTI (155 KCAL) Whole wheat bread. PLAIN BUTTER	₹ 300
NAAN (230 KCAL) Refined flour bread. PLAIN BUTTER GARLIC CHEESE	₹ 300
KHULCHA (230 KCAL) A stuffed refined flour bread stuffed potatoes or paneer or onion-chilly	₹ 300
LACHHA PARATHA (260 KCAL) A layered whole wheat bread. PLAIN BUTTER	₹ 300
FULKAS (93 KCAL) A soft whole wheat bread cooked on an open flame.	₹ 300

DAL

PRICED PER UNIT

DAL TADKA (259 KCAL) A North Indian style lentil preparation tempered with ghee, herbs and spices.	₹ 500
DAL FRY (245 KCAL) A spicy Punjabi lentil dish cooked with onions, tomatoes, herbs and spices.	₹ 500
DAL PALAK (290 KCAL) A perfect blend of lentil and spinach with Indian spices.	₹ 500
DAL MAKHANI (330 KCAL) A layered whole wheat bread. PLAIN BUTTER	₹ 500

RAITA

PRICED PER UNIT

MIXED VEGETABLE RAITA (125 KCAL)

Mixed vegetables and yoghurt flavoured with roasted cumin.

₹ 250

BOONDI RAITA (272 KCAL)

Plain yoghurt and boondi (crispy fried balls made of chickpea flour) mixed with chaat masala.

₹ 250

PINEAPPLE RAITA (190 KCAL)

A sweet and tangy preparation of pineapple and yoghurt.

₹ 250

ASIAN APPETIZERS

OPTIONS AVAILABLE: VEGETARIAN/PANEER | CHICKEN | FISH

VEGETARIAN/PANEER: ₹700 | CHICKEN: ₹800 | FISH: ₹900

CLASSIC CHILLI (256 - 366 KCAL)

Sweet, spicy and slightly sour made with bell peppers, garlic, chilli sauce and soya sauce.

MANCHURIAN DRY (166 - 343 KCAL)

Made with ginger, garlic, green chillies and soya sauce.

CHICKEN LOLLIPOP (423 KCAL)

A crispy and juicy dish where chicken wings are coated with a luscious batter with ginger and garlic paste and fried to perfection, served with Schezwan sauce.

CRISPY SCHEZWAN STIR FRY (198 - 455 KCAL)

Fried and cooked in Schezwan sauce and Chinese herbs.

KUNG PAO STIR FRY (198 - 455 KCAL)

A perfect combination of salty, sweet and spicy.

CHILLI BASIL (198 - 455 KCAL)

Flavour of chilli, basil and soya sauce.

SPRING ROLLS (130 - 150 KCAL)

Fried crispy rolls stuffed with carrots, cabbage and capsicum with Chinese herbs.

HONEY ROASTED POTATOES (435 KCAL)

Crispy potatoes pan roasted with Chinese spices and honey.

ASIAN MAINS: NOODLES

OPTIONS AVAILABLE: VEGETARIAN | CHICKEN

VEGETARIAN: ₹500 | CHICKEN: ₹700

HAKKA NOODLES (356 - 515 KCAL)

Noodles with assorted sliced vegetables, flavoured with spices and soya sauce.

SINGAPORE CHILLI NOODLES (356 - 515 KCAL)

Noodles cooked in chilli paste, Chinese herbs and star anise.

SCHZWAN NOODLES (356 - 515 KCAL)

Noodles wok tossed in Schezwan sauce and red chilli paste.

ASIAN MAINS: RICE

OPTIONS AVAILABLE: VEGETARIAN | CHICKEN | FISH

VEGETARIAN: ₹700 | CHICKEN: ₹800 | FISH: ₹900

CLASSIC CHINESE FRIED RICE (202 - 343 KCAL)

Cooked rice, stir fried in a wok.

CHILLI GARLIC FRIED RICE (280 - 575 KCAL)

Stir fried rice flavoured with garlic and chilli.

NASI GORENG (481 - 532 KCAL)

Indonesian style rice flavoured with sweet soya sauce and herbs.

THAI BASIL RICE (549 - 858 KCAL)

Wok tossed rice in basil and Thai herbs.

BURNT CHILLI RICE (444 - 517 KCAL)

Rice with burnt chillies and Chinese spices.

SCHZWAN FRIED RICE (1327 - 549 KCAL)

Wok tossed rice in Schezwan sauce and red chilli paste.

MANCHOW FRIED RICE (402 - 450 KCAL)

A popular Indo-Chinese cuisine of hot and spicy preparation of rice.

ASIAN MAINS: GRAVIES

OPTIONS AVAILABLE: VEGETARIAN | CHICKEN | FISH

VEGETARIAN: ₹700 | CHICKEN: ₹800 | FISH: ₹900

SCHEZWAN GRAVY (272 TO 354 KCAL)

A sweet and spicy Indo-Chinese gravy made with garlic and red chilli paste.

BLACK PEPPER GRAVY (272 TO 354 KCAL)

A spicy gravy made with soya sauce and black pepper.

VEG BURMESE CURRY (459 TO 660 KCAL)

A coconut base curry with yoghurt, red chilli and Burmese spices.

HOT GARLIC GRAVY (272 TO 354 KCAL)

A sauce made with spicy red chilli paste and garlic.

RED THAI CURRY (334 TO 550 KCAL)

Mixed vegetables cooked in red chilli paste and Thai red curry made with coconut milk, galangal, lemongrass and herbs.

CLASSIC MANCHURIAN GRAVY (272 TO 354 KCAL)

Made with ginger, garlic, green chillies and soya sauce.

FOR THE EGG LOVERS

All eggs are served with 2 slices of toast & butter.

Egg-Whites-Only option is also available for all dishes.

CLASSIC OMELETTE (246 KCAL)

A dish made from 2 beaten eggs fried in butter or oil.

₹ 350

MASALA OMELETTE (304 KCAL)

A dish made from 2 beaten eggs with finely chopped tomatoes, onions, green chillies & fried in butter or oil.

₹ 350

MAKE YOUR OWN OMELETTE

Options to add- Tomatoes, onions, capsicum, red peppers, yellow peppers, mushrooms, cheese, green chillies.

₹ 350

SCRAMBLED EGGS

A dish made from 2 eggs beaten together in a pan while being gently beaten with salt & butter.

₹ 350

FRIED EGGS (185 KCAL) ₹ 350
A preparation of 2 eggs fried whole in butter or oil. Sunny Side Up Over Easy Over Medium Over Well.

EGG BHURJI (243 KCAL) ₹ 350
A variant of 2 scrambled eggs Indian style, made by adding onions, chillies, tomatoes & spices.

BOILED EGGS (148 KCAL) ₹ 150
2 eggs cooked in hot water with their shells unbroken.

HOT BEVERAGES

PRICED PER UNIT

TEA (105 KCAL) ₹ 200

GREEN TEA (4 KCAL) ₹ 200

HOT / COLD MILK (149 KCAL) ₹ 200

HOT CHOCOLATE (278 KCAL) ₹ 350

COFFEES AMERICANO (10 KCAL) ₹ 400

ESPRESSO (2 KCAL) ₹ 400

ESPRESSO MACCHIATO (15 KCAL) ₹ 400

CAPPUCCINO (145 KCAL) ₹ 400

TAPARI COFFEE ₹ 400

CAFÉ LATTE (135 KCAL) ₹ 400

CHOCOCCINO (152 KCAL) ₹ 400

COLD BEVERAGES

PRICED PER UNIT

MILKSHAKES ₹ 450
BANANA (452 KCAL) | CHOCOLATE (605 KCAL) | VANILLA (465 KCAL)

COLD COFFEE (528 KCAL) ₹ 450

FRESH WATERMELON JUICE (121 KCAL) ₹ 400

CANNED MIXED FRUIT JUICE (159 KCAL)	₹ 150
BUTTERMILK (222 KCAL)	₹ 300
JALJEERA SODA (200 KCAL)	₹ 250
RED BULL (112KCAL)	₹ 350
AERATED BEVERAGES	₹ 250
DIET COKE THUMS UP COKE FANTA SODA SPRITE GINGERALE TONIC WATER	

DESSERTS

PRICED PER UNIT

CHOCOLATE MOUSSE (355 KCAL) A chocolate flavoured, rich, frothy, creamy cold dessert made with heavy cream.	₹ 300
STRAWBERRY MOUSSE (347 KCAL) A strawberry flavoured, rich, frothy, creamy dessert made with heavy cream.	₹ 300
RASGULLA (106 KCAL) Ball shaped dumplings of Indian cottage cheese and semolina dough cooked in a light syrup made of sugar.	₹ 300
OREO MUD PIE SHOTS (379 KCAL) A rich and creamy chocolate filling layered with crushed oreo crust.	₹ 300
GULAB JAMUN (175 KCAL) Deep fried dumplings made of dried milk (mawa) soaked in a flavoured sugar syrup.	₹ 300
CHAWAL KI KHEER (235 KCAL) An Indian rice pudding made with rice, milk and sugar, flavoured with cardamom and saffron.	₹ 300
PHIRNI (242 KCAL) A rice pudding made with coarsely ground rice, milk and sugar.	₹ 300
CHOCOLATE WALNUT BROWNIE (263 KCAL) A moist, gooey, dense and fudgy chocolate dessert with walnuts.	₹ 300
RABRI FALOODA (274 KCAL) A rabri (a sweet and dense condensed milk based dish) mixed with rose flavoured sugar syrup, milk, vermicelli and chia seeds.	₹ 300
CHOCOLATE PASTRY (297 KCAL) A cake flavoured with melted dark chocolate.	₹ 300

<p>SHAHI TUKDA (248 KCAL)</p> <p>A royal Indian dessert made with fried bread slices soaked in condensed milk topped with nuts.</p>	₹ 300
<p>FRUIT CUSTARD (213 KCAL)</p> <p>A creamy, delicious & flavourful sweetened mixture of thick milk and assorted fruits.</p>	₹ 300
<p>CHOCO LAVA (324 KCAL)</p> <p>A molten chocolate mini cake that combines the elements of a chocolate cake and a soufflé with a liquid chocolate centre.</p>	₹ 300
<p>SHEERA (117 KCAL)</p> <p>A traditional Indian pudding made with semolina a simple delicious dessert with a fluffy and soft texture with delicate flavours of cardamom and ghee.</p>	₹ 300
<p>ICE-CREAM (219 - 255 KCAL)</p> <p>STRAWBERRY CHOCOLATE VANILLA BUTTERSCOTCH</p>	₹ 300
<p>MOONG DAL HALWA (287 KCAL)</p> <p>A famous Indian dessert made using moong dal (a lentil) and flavoured with ghee, saffron and cardamom.</p>	₹ 300
<p>ANGOORI RABRI (301 KCAL)</p> <p>Grape sized round cottage cheese dumplings dunked in creamy thick rabri (thickened sweetened milk).</p>	₹ 300
<p>GAJAR KA HALWA (SEASONAL) (319 KCAL)</p> <p>A delicious Indian pudding made with fresh carrots, milk, sugar, ghee and nuts.</p>	₹ 300
<p>BANOFFEE PIE (264 KCAL)</p> <p>A dessert pie made from bananas, cream and toffee, combined on a buttery biscuit base.</p>	₹ 300
<p>BREAD KA HALWA (348 KCAL)</p> <p>A popular sweet dessert that is made with bread cubes fried in ghee and later cooked with milk and sugar.</p>	₹ 300
<p>PINEAPPLE CAKE PASTRY (131 KCAL)</p> <p>A cake flavoured with cream and pineapple.</p>	₹ 300
<p>CARAMEL CUSTARD (WITH EGGS) (222 KCAL)</p> <p>A custard dessert made with milk and sugar with a layer of caramel on top.</p>	₹ 300
<p>MALPUA RABRI (289 KCAL)</p> <p>A traditional North Indian sweet of soft, fluffy and yet crisp pancakes coated with sugar syrup and served with rabri (thickened sweetened milk).</p>	₹ 300