

COLD APPETIZERS

SPICY MOROCCAN CORN SPROUTS SALAD 330

Combination of corn kernels & sprouts with cilantro tamarind reduction.

MEDITERRANEAN QUINOA CHICKPEAS SALAD 330

Rich proteins quinoa, chickpeas combined with Mediterranean vegetables and herbs.

GREEK SALAD

Bell peppers, cucumber, tomato, olives, iceberg lettuce tossed in vinaigrette & garnished with feta cheese.

310

CAESAR SALAD (Choice is yours)

With grilled veggies 

310

Herb chicken breast 

350

With garlic shrimps 

390

BRUSCHETTA (Choice is yours)

With bellpepper & tomato 

310

With mushroom 

325

With chicken 

340



Chef's
Recommendation



Spicy



HEALTHY DIET



Veg



Non-veg



Taxes as applicable

FROM THE HOT POT

ROASTED TOMATO BASIL SOUP

230

Fresh roasted tomato soup infused with basil.

PUREED MUSHROOM SOUP

240

A rich creamy soup made of mushroom and garnished with garlic croutons.

BROCCOLI AND LEEKS SOUP

240

A chef's special compilation made out of Nature's gift of Broccoli with hint of leeks.

GINGER LEMONGRASS SOUP

240

Coconut milk flavoured thick soup with fresh vegetables, ginger and lemon grass.

VIETNAMESE CLEAR NOODLE SOUP (VEG / CHICKEN Vietnamese clear noodles soup consisting of broth, herbs and vegetable OR chicken.

DRUMSTICK KA SHORBA - (VEG / CHICKEN 230/250

An extract of whole Drumstick broth with special spices.

TOM YUM SEAFOOD SOUP

275

A Seafood soup with lemongrass & lime soothes to uplift the spirit as well as the body.

HERB CHICKEN SOUP

260

Unpassed chicken soup infused with cream and fresh herbs.

PAYA SOUP

275

Lamb trotters soup with southern Indian spices.

 Chef's
Recommendation

 Spicy

 
HEALTHY DIET

 Veg  Non-veg

 Taxes as applicable

STARTER VEGETARIAN

CAJUN SPICED STUFFED MUSHROOM 395

Mushrooms stuffed with English cheddar, parmesan, cajun spice & herbs.

SALT & PEPPER CORN 340

Speciality of wok flipped crispy American corn kernels with black pepper & spices.

STIR FRIED TERIYAKI TOFU WITH GINGER SOYA 450

Tofu cubes tossed in a sweet Japanese teriyaki sauce spiked with chillies.

CRISPY LOTUS STEM WITH CILANTRO & BLACK PEPPER 375

Crispy fried lotus stem tossed with cilantro and black pepper sauce.

VEGETABLE SPRING ROLL 340

Julienne of vegetables rolled in thin wonton sheets fried & served with sweet garlic sauce.

VEGETABLE DUMPLING IN SUPRIO SAUCE 340

Quick fried vegetable dumplings tossed in hot & spicy garlic sauce.

SOFIYANI PANEER TIKKA 425

Homemade cottage cheese marinated with roasted fennel, mint & cashewnut paste, cooked in clay pot oven.

AMBEE PANEER TIKKA 425

Marinated cottage cheese with mango chutney, cooked in Tandoor.

PALAK PANEER KURKURE 425

Chef special spiced crispy fried spinach stuffed paneer cakes.

KADAK MAKAI SEEKH 350

Crispy cheese stuffed corn seekh, smoked in Tandoor.

 Chef's
Recommendation

 Spicy

 **HEALTHY DIET**

 Veg  Non-veg

 Taxes as applicable

STARTER VEGETARIAN

PALAK AUR PAHADI BADAM KE KEBAB  **350**

A creation made with cottage cheese, spinach & hazelnuts flavored with Indian herbs.

MUSHROOM GALOUTI   **395**

Aromatic mushroom patties cooked on griddle plate.

 **TANDOORI MALAI BROCCOLI**  **365**

Smoked broccoli florets flavored with cheesy yogurt based marination.

MULTANI SUBZI KI TIKKI   **350**

Shallow fried selected seasonal green vegetable patties stuffed with onion & cheese.

TAILWALE BHARWAN ALOO  **325**

Stuffed char grilled potato with sesame, cheese & Indian spices.

MUSHROOM SUKHA  **395**

Curry leaf & pepper fried mushroom.

KEBAB-E-BAHAR  **990**

Assortment chef special vegetarian kebabs.


**Chef's
Recommendation**

 **Spicy**

 **HEALTHY DIET**

 **Veg**  **Non-veg**

 **Taxes as applicable**

STARTER NON-VEGETARIAN

FISHERMAN'S PLATTER

1025

Grilled fish, prawn, cajun spiced squids & fish finger, served with French fries and tartar sauce.

PRAWNS YOUR CHOICE

900

Salt and pepper / Hunan style / Chilly prawn.

HAKKA CHILLI FISH

475

Asian preparation of batter fried Basa fish tossed with soya, chilli and garlic sauce.

ORIENTAL CRISPY LAMB

700

Crispy sliced lamb in chilli bean sauce.

HONG KONG CHICKEN

500

Diced chicken and cashewnuts braised in a sweet chilly sauce.

CHONGQING CHICKEN

500

Spicy chicken with sliced ginger, dry chilli and Schezwan peppercorn.

BALKASH RUBINA

900

Tandoori prawn marinated with Kashmiri chilli powder & Indian spices.

SABUT POMFRET

950

Whole Pomfret marinated with chef special spices cooked in clay pot oven.

SAUNF AUR MIRCH KI MACHLI TIKKA

850

Delicate bhekti fish with aromatic marination of fennel and yellow chilli powder cooked in clay pot.

SHAHIL GILAAWAT KEBAB

700

Mince lamb patties with chef special spices and pan fried.



Chef's
Recommendation



Spicy



HEALTHY DIET



Veg



Non-veg

Taxes as applicable

STARTER NON-VEGETARIAN

DOREIWALI GOSHT SEEKH

700

A signature season! A fine aromatic mutton mince on a skewers.

TANDOORI CHOOZA

600

Chicken marinated in yoghurt, Indian spices & roasted to succulent perfection.

BHATTI DA MURGH

500

Chicken steeped in a marination of aromatic spices, enhanced by star anise cooked in Tandoor.

MURGH MALAI TIKKA

500

Chicken marinated with pureed almond, cream cheese and cooked in tandoor.

MURGH KE RUI KEBAB

500

Delicately cooked hand pounded chicken with aromatic herbs, selected spices and pan grilled.

BHUNA TANGDI KEBAB

550

Marinated chicken drumstick with yellow chilli, yoghurt and roast in tandoor.

PRAWN YOUR CHOICE

900

Ghee roast / Peppery curry Leaf / Guntur chilli fry.

OLD MADRAS STYLE FRIED FISH (SEER FISH/POMFRET)

850/950

Traditional style of kongunadu masala fish fry.

MEEN POLlichathu (BASA/BHEKTI)

500/875

Banana leaves wrapped fish grilled and flavored Malabar Style.

GHEE ROAST (CHICKEN/MUTTON)

525/775

A chef special Mangalorian dish enriched with selected spices & cooked in desi Ghee.

KEBAB-E-BAHAR

1500

Assorted chef special Non-Vegetarian kebab.

 Chef's
Recommendation

 Spicy

 HEALTHY DIET

 Veg  Non-veg

Taxes as applicable

MAIN COURSE- INDIAN VEGETARIAN

SIRKA PYAZ PANEER MASALA		450
Homemade cottage cheese and pickled shallots cooked with onion & tamato masala.		
PANEER AAP KI PASAND		450
(Kalimirch / Palak / Kadai / Tikka masala)		
SUNEHARI HAANDI KI SABZI		375
Combination of Seasonal Vegetables in onion, cashewnut gravy.		
AKHAROT AUR PUDINE KA KHUMB		400
Preparation of sweated mushrooms & walnut with hint of mint.		
CHATPATI SABUT BHINDI		375
Lady finger stuffed with tangy spice & finished dry in a Kadai.		
 KAJU MUTTER MAKHANA		425
Unique dish made with fresh with green peas, cashew nuts and lotus seeds enriched in onion tomato masala.		
KOFTA-E-NAZAKAT	 	425
Spinach roundels stuffed with cottage cheese and fresh vegetable, enriched in chef's special gravy.		
FIRANGI SUBZI		400
Assortment of English vegetable cooked in tangy Indian gravy.		
 LAHSOONI SINGHADA PALAK		390
Freshly gathered spinach & water chestnuts simmered with fried garlic & Indian spices.		

 Chef's
Recommendation

 Spicy

 **HEALTHY DIET**

 Veg  Non-veg

 Taxes as applicable

MAIN COURSE- INDIAN VEGETARIAN

SUBZI KA SANGAM



390

Seasonal vegetables grooved in onion tomato masala enriched with cheese & Indian spices.

PANCH-PHORAN SUBZI



390

An amazing combination of five selected Indian spices infused in onion & tomato masala with vegetables.

ALOO AAP KI PASAND



350

(GOBI / METHI / MUTTER / JEERA)

MUTTER MUSHROOM HARA PYAAZ



350

Green peas, mushroom tossed in onion tomato masala gravy.

DUM ALOO BANARASI



350

Baby potatoes grooved in rich and creamy onion tomato gravy.

KALONJI BAINGAN



350

Deep fried brinjal flavored with onion seed cooked in chef special masala.

DAL

PUNJABI DAL MAKHANI



360

All-time favorite black dal.

DAL METHI



300

Split yellow lentil flavored with fresh fenugreek leaves.

HING TADKA DAL



300

Split yellow lentils tempered with asafoetida and cumin.

 Chef's
Recommendation

 Spicy

 HEALTHY DIET

 Veg  Non-veg

 Taxes as applicable

JAIN MENU

(JAIN CUISINE IS COMPLETELY VEGETARIAN AND EXCLUDES USE OF VEGETABLE ROOTS SUCH AS ONION, GARLIC, GINGER, CARROT, POTATO ETC.)

SOUP

DHANIYA MAKAI SHORBA

230

A soup made out of American corn and fresh coriander leaves infused with jeera powder.

TOMATO BASIL SOUP

230

Selected fresh tomato soup combined with fresh basil leaves.

STARTER

ZAFRANI PANEER TIKKA

425

Home made paneer tikka infused with yoghurt, yellow chilli, saffron and selected Indian spices.

RESHMI TANDOORI BABYCORN

350

Marinated babycorn with yoghurt and aromatic Indian spices cooked in clay pot.

MUTTER GALOUTI KEBAB

350

Mouth melting green peas infused in special masala along with smokey taste.

MAIN COURSE

PANEER MANPASAND

450

Cottage cheese skewered in clay pot oven, coated with Indian spices and merged with delicious tomato gravy.

MAKAI MIRCHI KORMA

390

Selected tender baby corn and shimla mirch combined with chef's special gravy.

BHINDI NAYANTARA

390

Hand picked lady finger tossed with tomato, chilli & sesame seeds.

PALAK MUTTER DHANIYA SUBZI

390

Shredded fresh spinach and coriander leaves cooked with green peas.

DAL

HING TADKA DAL

300

Split yellow lentil tempered with asafoetida and cumin.

DAL MAKHANI

360

Black lentils & kidney beans simmered overnight on a slow fire, finished with cream & selected spices.

RICE

JODHPURI MASALA PULAO

375

Rajasthani special dish made with basmati rice and selected dry fruits.

SUBZ BIRYANI

425

Your all time favourite in Jain style.



Chef's
Recommendation



Spicy



HEALTHY DIET



Veg



Non-veg



Taxes as applicable

MAIN COURSE- INDIAN NON-VEGETARIAN

 **MIRCH MASALE KA JHINGA CURRY**  **900**

A quick curry of fresh prawns with green chilly, tomatoes and mountain garlic.

 **KEMARI KARAHI JHINGA**  **900**

Prawns cooked with onion, tomato, dry fenugreek and ginger.

 **METHI MACHLI CURRY**  **775**

Fenugreek flavored fish fillet just tempered with mild curry.

 **MACHLI DARBARI**  **775**

A rich luscious fish curry with cumin, cream and coriander.

 **CHICKEN KOLHAPURI**  **525**

A spicy preparation of chicken made with freshly grounded kolhapuri masala.

 **LUDHIANA MALAI MURGH**  **525**

Chicken cooked with fenugreek, black pepper, cream and cashewnut gravy.

MURGH MAKHANWALA  **525**

Tender chicken cooked in clay pot oven then simmered in delicious rich tomato gravy.

METHI MURGH KALIMIRCH   **525**

An absolute delicious popular peppery chicken curry flavored with fenugreek leaves.

 **JAISALMERI LAAL MAAS**  **725**

Delicacy lamb preparation cooked in spicy yoghurt gravy.

NALLI GOSHT CURRY  **750**

Mutton shanks grooved in onion & tomato gravy flavored with coriander leaves.

GOSHT ROGANJOSH   **725**

A signature preparation of mutton cooked with onion and special Indian spices.

 Chef's
Recommendation

 Spicy

 **HEALTHY DIET**

 Veg  Non-veg

 Taxes as applicable

STRAIGHT FROM THE STEAMING

SUBZ DUM BIRYANI  **425**

Basmati rice & seasonal vegetable cooked in Dum Style and served with raita.

PULAO AAP KI PASAND  **375**

Cumin / Green peas / Vegetable / Palak / Mushroom

 **DAL KHICHIDI**  **325**

A healthy and simple dish made with lentils and over boiled rice with loads of ghee and cumin.

CHETTINAD VEGETABLE PULAO  **375**

Aromatic rice cooked in special spices of chettinad served with onion pachadi.

DAKSHINI FLAVOURED RICE  **325**

Lemon rice / Puliyogere / Bisi bele bhaat / Ghee rice

STEAM RICE  **250**

CURD RICE  **275**

LUCKNOWI MURGH PULAO  **550**

Mild spiced chicken cooked with aromatic basmati rice.

DUM MURGH BIRYANI  **575**

The perfect long grain basmati rice & chicken delicacy dum cooked with Indian spices.

DUM GOSHT BIRYANI  **775**

Long grain basmati rice prepared in a sealed pot with selected pieces of mutton and Indian spices.



Chef's
Recommendation

 Spicy

 **HEALTHY DIET**

 Veg  Non-veg

 Taxes as applicable

HOT FROM THE INDIAN CLAY POT

ASSORTED INDIAN BREAD BASKET		280
(Tandoori Roti, Naan, Garlic Naan, Paratha and Kulcha served in a basket)		
TANDOORI ROTI		120
BUTTER TANDOORI ROTI		130
NAAN		110
GARLIC / BUTTER NAAN		125
CHEESE NAAN		160
PARATHA - Pudina Paratha / Methi Paratha		140
 JODHPURI MIRCH PARATHA	 	150
KULCHA		120
BUTTER KULCHA		130
STUFFED KULCHA		175
(Paneer, Onion & Potato, Cauliflower & potato)		
ROOMALI ROTI		110
PHULKAS		110
MISSI ROTI		120

 **Chef's
Recommendation**

 **Spicy**

 **HEALTHY DIET**

 **Veg**  **Non-veg**

 **Taxes as applicable**

SOUTH INDIAN VEGETARIAN.

 CHETTINAD KALAN VARUVAL  	400
Pan flipped mushroom with chettinad spice masala.	
KUNDAPURA BENDEKAI MASALA 	360
Konkan spiced lady finger curry.	
KEERAI PARUPPU MASIAL 	350
Tempered mashy spinach & lentil.	
 GUNTUR GOBI MASALA 	350
Spicy cauliflower preparation with onion, tomato and curry leaves.	
 ULLI THEEYAL  	375
Roasted small shallots combined with tomato & tamarind gravy.	
TARKARI MANDI CURRY 	360
Seasonal vegetables cooked with tomato and coconut milk.	
 KAIKARI STEW  	525
Fresh garden vegetables simmered in creamy coconut milk served with fermented rice pancake.	
 APPAM  	275
Fermented rice batter pancake made in small wok. (3 pieces)	

 Chef's
Recommendation

 Spicy

 **HEALTHY DIET**

 Veg  Non-veg

 Taxes as applicable

SOUTH INDIAN NON-VEGETARIAN

ERA KARA KUZHAMBU

Spicy prawn curry flavored with garlic and tamarind.

900

MANGALORE FISH CURRY

An authentic Mangalore style fish preparation made with tomatoes and coconut gravy.

775

MEEN MOILEE

Coconut based fish curry flavored with green chilly, curry leaves and turmeric.

775

EGG ROAST MASALA

Kerala famous dish, boiled egg with onion tomato masala.

300

ANDHRA CHILLI CHICKEN

All-time favorite spicy green chilly chicken.

525

CHICKEN CHETTINAD

Classic South Indian chicken recipe from the region of Chettinad.

525

NADAN MUTTON MASALA

Malabar mutton preparation with freshly ground south Indian spices.

725

MUTTON PEPPER FRY

Tender Lamb cooked with freshly ground whole spices.

800



Chef's
Recommendation

 Spicy

  HEALTHY DIET

 Veg  Non-veg

 Taxes as applicable

ORIENTAL VEGETARIAN

 **STIR FRIED BROCCOLI, BAMBOO SHOOT AND FUNGI**  425

Wok flipped of bamboo shoot, broccoli and mushroom with cashewnut.

 **KUNG PAO VEGETABLE**   400

Sliced exotic vegetable stir fried with cashewnut, dried chilly pepper and soya sauce.

 **EXOTIC VEGETABLE IN BLACK PEPPER SAUCE**  400

Chinese green vegetables stir fried with black pepper sauce.

 **LEMON GRASS VEGETABLES IN A FRESH CILANTRO SAUCE**  400

Assorted Asian vegetable tossed in spicy leemony cilantro sauce.

 **MAPO TOFU**  450

Diced tofu stir fried with bamboo shoot and shiitake mushroom in spicy black bean sauce.

 **BUDDHA'S FEAST**   425

Tofu, broccoli, carrot, beans, water chestnuts and mushrooms stir fried in Chinese wine sauce.

ORIENTAL RICE AND NOODLES

THAI CURRY (RED / GREEN) WITH RICE

Vegetable  / Chicken  / Sea food  550/600/850

BURMESE CURRY WITH RICE

Vegetable  / Chicken  / Sea food  550/600/850

NOODLES (HAKKA / SZECHWAN)

Vegetable  / Chicken  / Sea food  400/450/550

AMERICAN CHOPSUEY

Vegetable  / Chicken  400/475

FRIED RICE (HAKKA / SZECHWAN)

Vegetable  / Chicken  / Sea food  400/450/550

PAD THAI NOODLE

Vegetable  / Chicken  / Sea food  425/475/575

 Chef's
Recommendation

 Spicy

 **HEALTHY DIET**

 Veg  Non-veg

Taxes as applicable

ORIENTAL NON-VEGETARIAN.

STIR FRIED PRAWNS (CHOICE IS YOURS)  900

(Chilly Bean sauce / Butter Sauce / XO sauce)

SHANGHAI FISH   775

Fish simmered with soya chilli garlic.

WOK FLIPPED FISH (CHOICE IS YOURS)  775

(Cantonese / Singapore / Hunan)

GENERAL TAOS CHICKEN  550

Diced chicken in a sweet, sour and spicy soya sauce with crushed peanuts.

KUNG PAO CHICKEN  550

Diced chicken stir fried with cashew nut, vegetable and dried chilly pepper.

CHICKEN TERIYAKI   550

Chicken cubes tossed in a sweet Japanese teriyaki sauce.

MANGOLIAN CHICKEN  550

Stir fried crispy chicken in sweet and sour sauce.

SHREDDED LAMB IN CHILLI PLUM SAUCE  725

Crispy lamb strips with smokey, sweet and hot spices.

CANTONESE BBQ PORK CURRY  575

Sizzling Cantonese pork with barbequed onions sauce.

SHUIZHU TENDERLOIN  725

Hot beef dish with schezwan pepper corn and garlic.


Chef's
Recommendation

 Spicy

 **HEALTHY DIET**

 Veg  Non-veg

 Taxes as applicable

CONTINENTAL VEGETARIAN

VEGETABLE STEAK 475

Grilled exotic vegetable cake served with garlic mushroom sauce.

BAKED EXOTIC GREEN VEGETABLE PRINCES 475

Baked creamy cheese sauce with exotic green vegetables and asparagus.

SAFFRON RISOTTO 525

Arborio rice cooked with exotic vegetable white wine and parmesan cheese.

CAPONATA WITH QUINOA 475

Eggplant caponata with courgette, bellpepper, olives in plum tomato sauce & herb quinoa.

PASTA

PASTA YOUR CHOICE

Penne / Spaghetti / Fusilli / Fettuccine

VEGETARIAN - Choice of Sauces 500

Tomato basil / Arrabiata / Basil pesto / Ai funghi / Alfredo

NON-VEGETARIAN - Choice of Sauces 575

Carbonara (Pork) / Bolognaise (Beef) / Marinara (Seafood)

SPAGHETTI AGLIO OLIO 500

Olive oil herb garlic tossed Spaghetti with chilli flakes, olives and parmesan cheese.

SPINACH RAVIOLI 500

Homemade Ravioli pasta stuffed with spinach and parmesan cheese.

LASAGNE CHICKEN BOLOGNAISE 575

Baked pasta sheets layered with chicken ragu, bechamel sauce and parmesan cheese.



Chef's
Recommendation



Spicy



HEALTHY DIET



Veg



Non-veg

Taxes as applicable

CONTINENTAL NON-VEGETARIAN

CREOLE YUCATAN GRILLED PRAWN

900

Louisiana barbequed grilled prawn with herb mash & roasted vegetable.

NORWEGIAN GRILLED SALMON

1500

Mustard rubbed salmon grilled with butter vegetable & herb mash potato.

MEDITERRANEAN GRILLED FISH

800

Grilled Fish on a bed of wilted spinach & mushroom, served with creamy potato mash.

TUSCAN CHICKEN WITH SPINACH

600

Pan grilled chicken with mushroom plum tomatoes, spinach & mash potato.

PERI PERI GRILLED CHICKEN

600

Grilled peri peri spiced chicken breast with buttered greens & potato wedges.

MINCED LAMB STEAK

750

Grilled minced lamb steak served with garlic sauce, potato wedges and vegetables.

TENDERLOIN STEAK

725

Grilled fillet beef steak with garlic mash & butter tossed veggies.

CHOICE OF SAUCE - (MUSHROOM / PEPPERCORN)



Chef's
Recommendation

 Spicy



HEALTHY DIET

 Veg

 Non-veg

Taxes as applicable

DESSERT

IRISH BAKED CHEESE CAKE   300

Bailey's Irish cream cheese cake, coco tuile, berry compote.

CHOCOLATE MOCHA MOUSSE  300

Coffee milk chocolate mousse.

WALNUT BROWNIE  300

Classic dessert of rich dark chocolate cake filled with crunchy walnut.

CREME BRULEE (SUGAR FREE)  300

Crème Brûlée is a dessert of silky, vanilla scented custard.

APPLE PIE  300

All time favorite.

DRY FRUIT GULAB JAMUN  260

Gulab jamun with stuffing of pista and almond slivers.

CHOICE OF HALWA  260

Moong Dal / Gajjar.

RASMALAI   350

An all-time Indian favorite.

RAJ BHOG  300

Pistachio cardamom stuffed milk dumplings dipped in saffron syrup.

mysore pak  260

All-time favorite from Mysore.

CHOICE OF ICE-CREAM  250

(Vanilla / Chocolate / Strawberry / Butterscotch / Kesar pista)

 Chef's
Recommendation

 Spicy

 **HEALTHY DIET**

 Veg  Non-veg

 Taxes as applicable

BEVERAGES

SEASONAL FRESH FRUIT JUICE 190

CHOICE OF PACKAGED JUICE 170

FRESH LIME SODA / WATER 140

Sweet / Salted / Plain

MILK SHAKE 195

Vanilla / Strawberry / Chocolate / Mango

MILK SHAKE WITH ICE CREAM 225

Vanilla / Strawberry / Chocolate / Mango

LASSI - SALTED / SWEET 180

COLD COFFEE 180

TEA / COFFEE 130

CAPPUCCINO 150

ESPRESSO 125

SOUTH INDIAN FILTER COFFEE 130

BOURNVITA / HORLICKS / HOT CHOCOLATE 175

SPARKLING WATER 380

DOMESTIC MINERAL WATER 150

DOMESTIC PACKAGED WATER 90



Taxes as applicable