

## TAZA PHALON KA RAS

Fresh Fruit Juice (seasonal)  
Sweet lime / Orange

Large  
Small

## KERALA LASSI

(A salted buttermilk tempered with mustard seeds , giger and green chillies)

## Murgh Chaat

(Cubes of chicken with onion, green chillies  
In tangy Indian dressing)

## Paneer Ananas ka Salad

(Cheese and pineapple salad with lemon dressing)

## HARA SALAD

## SURKH SHORBA

(Cream of Tomato Soup)

## HARA MATAR KA SHORBA

Green peas soup an Indian delight)

## MACHCHI TIKKA

(Tender pieces of fish marinated and cook in Tandoor)

## MURGH TANDOORI

(Tender chicken marinated in yoghurt marination roasted in Tandoor)

## MURGH KALMI KABAB

(Spring chicken legs marinated with indian spices and herbs and roasted in Tandoor)

## MURGH TIKKA

Bite size pieces of chicken marinated and roasted over charcoal fire.)

## MALMALI SEEKH KABAB

Spicy minced lamb kababs skewered on seekh and roasted in tandoor

## VEGETABLE SEEKH KABAB

(A mash of seasonal vegetables kebabs , skewered and roasted in Tandoor)

## PANEER TIKKA

(Marinated Cottage cheese with onions, capsicum, tomatoes roasted in clay oven)

## JHINGA MALAI CURRY

(Succulent pieces of prawn cooked in rich cashew gravy)

## MAHI CURRY

(Traditional Indian fish curry)

## MACCHLI AMRITSARI

(Batter fried spicy Indian fish)

## MURGH TIKKA MASALA

(Marinated Chunks of Chicken roasted in tandoor finished in rich Indian gravy)

## MURGH MAKHANI

(Tender chicken marinated in yoghurt marination roasted in Tandoor finished with a smooth tomato gravy)

## BHUNA GOSHT

(Mutton cooked delicately flavoured with Indian herbs)

## GOSHT SHAHI KORMA

(Mutton cooked in a rich Indian cashew gravy)

## HYDERABADI KEEMA CURRY

(Mince of meat cooked to the choice of the Nawabs of Hyderabad)

## EGG CURRY MASALA

## SHYAM SAVERA

(roundals of cottage cheese cooked in spinach gravy.)

## MATTER PANEER

Cubes of cottage cheese cooked with green peas

## PANEER BHUJIA

(Cottage cheese cooked with chopped onion, capsicum and tomatoes.)

## SHABNAM CURRY

(Hand picked mushrooms cooked with green peas)

## MALAI KOFTA

(Roundals of cottage cheese stuffed with dry fruits in a rich cashew gravy.)

## DUM ALOO

(Scouped out roundals of potato stuffed with dry fruits, finished in a rich tomato gravy)

## SABZI SADABAHAR

(Dry seasonal vegetable)

## CHOLE RASMISSA

## DAL MAKHANI

(Lentils cooked to perfection to melt in your mouth)

## DAL GULNAR

(A combination of yellow dal)

## MASALENDAR MURGH PULAO

(Pulao cooked with chicken)

## GOSHT PULAO

## PANCHRANGA PULAO

(Pulao with an assortment of seasonal vegetables)

## JEERA PULAO

SADA CHAWAL

BESAN ROTI

TANDOORI ROTI

NAN

GARLIC NAN

PARANTHA

BHARWAN PARANTHA

NAN MAKHANI

PANEERI KULCHA

SABZI BHARWAN KULCHA

PAPAD

RAITA OF YOUR CHOICE

(Onion, Tomato, Pineapple, Potato, Cucumber, Mixed)

**FROM THE CONTINENT**

TOMATO BAKED FISH

GOLDEN FRIED PRAWN

CHICKEN PEPPER STEAK SIZZLER

MIX VEG. GRILL SIZZLER

SPAGHETTI NEPOLITINE

SAUTE VEGETABLES

VEGETABLE AU GRATIN

**FROM THE MANDARIN**

LEMON CORRIANDER SOUP

HOT & SOUR SOUP (VEG / CHICKEN)

SWEET CORN SOUP (VEG / CHICKEN)

DRY CHILLI CHICKEN FRIED

CHILLY CHICKEN MANDARIN

( a tangy spicy chicken cooked with exotic vegetables)

MEAT BALLS IN SZECHWAN SAUCE

VEGETABLE MANCHRIAN

VEGETABLE CASHEWNUTS

VEGETABLE SWEET AND SOUR

VEGETABLE SPRING ROLLS

VEGETABLE / EGG HAKKA NOODLES

VEGETABLE / EGG FRIED RICE