


SOUPS

VEG

- Clear Veg. Soup 75
(French beans, cauliflower, spring Onions cooked in vegetable stock)
- French Onion Soup 75
(clear burnt Onion and garlic soup)
- Hot and Sour 75
(vegetable soup with our special chilli sauce)
- Cream of Tomato 75
(tomato soup with cream)
- Cream of Vegetable 75
(mixed vegetables in a creamy sauce)
- Lemon Coriander Soup 75
(a light fragrant soup with lemon and coriander)
- Tamater Ka Shorba 75
(tomato based clear soup in Indian spices)
- Minestrone Soup 75
(diced carrots, beans and cheese in a tomato based soup, with added pasta)

Veg. Kolhapuri 
(spicy dish for the strong hearted)

275

Makai Makhani
(corn off the cob in a rich tomato based gravy)

300

Malai Kofta
(dumplings in an aromatic golden gravy, with cream)

300

Palak Paneer
(trademark Indian spinach and cottage cheese dish)

300

Paneer Butter Masala
(cottage cheese chunks in a tomato based buttery gravy)

300

Paneer Tikka Masala
(traditional favourite of paneer in a tomato based sauce)


300

Mushroom Mutter Masala
(Indian style dish with mushrooms and peas)

350

Nargisi Do Piazza
(Tri colored dumplings in- tomato and spinach sauce)

300

Veg. Achari 
(gravy with a touch of pickle to make the vegetables)

275

Tomato Capsicum Aloo 275
(a dry vegetable with an interesting taste)

Paneer Capsicum Bhurji 300
(grated cottage cheese in a light rich golden gravy)

Kaju Curry 400
(cashewnuts in a golden creamy gravy)

Kaju Korma 400
(cashews in a rich creamy fragrant gravy)

DAL

Dal Fry 200
(tuver daal tempered with our Indian spices)

Dal Palak 225
(tuver dal with healthy green spinach and spices)

Dal Makhani 275
(whole udad and rajma cooked with dollops of cream)


Dal Panchratna 275
(five different dals with ethnic style tempering)


RICE

Steamed Rice (fluffy white rice)	150
Jeera Rice (long grain rice with tempering of fragrant cumin)	175
Peas Pulao (green peas in a bed of white rice)	200
Vegetable Pulao (rice with vegetable tidbids)	225
Navratan Pulao (Basmati rice with fruit cocktail & vegetable tidbids)	275
Vegetable Biryani (layers of rice, masala and vegetables with a smoky flavour, cooked in dum style)	275
Hyderabadi biryani (Fluffy basmati rice in a spinach paste flavoured with whole spices)	300
Jaies Special Biryani (Fluffy basmati rice prepared with spices & Vegs. Tit Bid in our Cheff style)	350

NON VEG

- Butter Chicken** 450
(internationally famous tandoori chicken pieces in a red creamy gravy)
- Murg Kali Mirch**  375
(spicy chicken in a black pepper gravy)
- Muglai Chicken** 375
(Chicken in an Onion based fragrant golden gravy)
- Kadahi Murg**  375
(special spices used to make a fiery chicken dish)
- Chicken Curry** 350
(homemade style of chicken in a golden yellow gravy)
- Dhaba Gosht** 375
(Mutton in a thick gravy)
- Mutton Masala** 375
(tender mutton chunks marinated in spices and cooked in a golden Onion gravy)

Mutton Rogan josh  375
(Succulent mutton pieces cooked in
kashmiri style with a layer of rogan on the top)

Lal Maas  375
(mutton cooked in Rajasthani Style)

Fish Masala 375
(sauteed fish in tomato based gravy)

Fish Curry 350
(fish in golden gravy)

Egg Curry 275
(egg in golden gravy)

Egg Biryani 275
(basmati rice cooked with spices, masala & boiled egg)

Mutton Biryani 375
(basmati rice cooked with mutton & spices)

Chicken Biryani 375
(basmati rice cooked with chicken & spices)

INDIAN BREADS

Roti (whole wheat tandoori roti)	30
Butter Roti (tandoori roti with a dollop of butter)	35
Tava Roti (parathas made on a griddle)	30
Missi Roti (gluten free roti, made with besan)	30
Naan/Paratha/Kulcha	50
Butter Naan/Butter Paratha/Butter kulcha	75
Lachhedar Paratha (wheat paratha made with layers to give it the extra crispy richness)	50
Roti Basket (assorted rotis)	250

Beverages

Ozonised Mineral Water	50
Tea	50
Pot tea	75
Coffee	60
Pot Coffee	90
Canned juices	75
Bourn Vita Milk	100
Buttermilk	75
Lassi(sweet/salty)	100
Flavored Lassi (Rose/Mango/strawberry)	125
Mango Milkshake (flavour of king of fruits blended in a milkshake)	150
Strawberry Milkshake (strawberry thick shake with blended ice-cream)	150
Cold coffee with ice cream (a tall glass of chilled coffee with a scoop of ice cream)	150
Choice of Ice cream (Vanilla / Strawberry)	100


Starters

VEG

French Fries	200
(traditional favourite of fried potato sticks)	
Crispy Veggies 	200
(assorted fresh veggies fried and coated in a sweet, sour & spicy sauce)	
Spring Rolls	200
(Paper thin pancakes stuffed with vegetables)	
Manchurian Dry	275
(fried and spiced vegetable dumplings)	
Baby Corn Mushroom Chilly 	300
(fried baby corn with mushrooms in a fiery sauce)	
Paneer Chilli 	350
(cottage cheese chunks in a chilli coating)	
Paneer Sattay	350
(Far Eastern spicy dish with peanuts and spices)	
Assorted Chinese Platter	400
(various Chinese starters all put together)	

Main Course

VEG

- Manchurian Gravy 275
(fried dumplings in a Chinese gravy)
- Vegetables in Hot Garlic Sauce 275
(mixed veggies in a burnt garlic sauce)
- Vegetable Chowmein 250
(boiled noodles and vegetables in a tasty broth)
- Sweet and Sour Veg 275
(green peas, Onion, capsicum, beans in a flavourful sauce)
- Paneer Chilli Gravy  350
(Fried Paneer pieces , capsicum and Onion in a fiery sauce)

NON VEG

- Chicken In Hot garlic Sauce 375
(Fried chicken in a burnt garlic sauce)
- Chilli Chicken in Gravy  375
(chicken in a spicy gravy)

Talumin Soup 75
(julliened capsicum, Onions and mushrooms in veg. stock and topped with noodles)

Sweet Corn Soup 75
(a corn and vegetable soup)

Manchow Soup 75
(diced carrots and beans with a topping of fried noodles)

Veg. Wonton Soup 75
(dumplings stuffed with vegetables in a tasty soup)

PAPAD

Roasted Papad 25

Masala Papad 75

Roasted Masala Papad 75

RAITA

(Onion/veg/cucumber) 75

(Fruit/Boondi/Pineapple) 100

Curd 80

Rice & Noodles

VEG

Fried Rice 250
(rice sautéed with veggies and chilli sauce)

Mushroom Rice 250
(sautéed mushrooms with rice)

Hakka Noodles 250
(sautéed veggies, noodles seasoned with soya and chilli sauce)

NON VEG

Egg Fried Rice 275
(rice in a chilly sauce topped by boiled eggs)

Chicken fried Rice 300
(Chicken bites adds to the taste of the fried rice)

Schezwan Chicken Rice 325
(for those who enjoy spicy dishes with chicken rice)

Egg Chowmein 250
(noodles, julliened Onion, capsicum with boiled eggs)

Chicken Chowmein 300
(Noodles with chicken cubes in a broth)

Chicken Hakka Noodles 300
(pan sautéed chicken added to noodles)

Baked Vegetables 300
(vegetables baked in a white sauce)

Vegetable Au gratin 300
(green peas, mushroom, pineapple, beans, carrots, cauliflower baked in a cheese sauce)

Baked Lasagna 300
(layers of pasta, tomato and cheese sauce baked to perfection)

SIZZLERS VEG

Vegetable Mixed Grill Sizzler 325
(stuffed tomato, stuffed capsicum, cutlet, pasta in cheese sauce, sautéed vegetables and French fries)

Vegetable Shaslik Sizzler 325
(tandoori paneer, mushroom and capsicum with butter rice in a cheese tomato sauce)

NON VEG

Chicken Shaslik Sizzler 375
(tandoori chicken in shaslik sauce)

Chicken Tikka sizzler 375
(tandoori chicken with rice, boiled vegetables on the side and finger chips added)

Mixed Grill Sizzler 450
(grilled chicken, mutton, fish, prawns in a brown sauce)

VEG

Bread Butter (basic buttered bread)	100
Vegetable Sandwich (a fresh tasty sandwich)	150
Club Sandwich (traditional 2 layered toast with cutlet, cheese and vegetables)	200

NON VEG

Chicken Sandwich (boiled chicken, mayonnaise, butter)	200
Chicken Club Sandwich (chicken cutlet & veggies in toast)	300
Egg Sandwich (Boiled Egg rings & veggies in slices)	150

Snappy Snacks

Upma (cooked as a thick porridge from dry roasted semolina)	150
Moong Dal Cheela (pancake made lintels stuffed with paneer)	200
Masala Omelette (omelette made with green chilli, tomato & onion)	150
Spanish Omelette (omelette made with Spanish style)	200
Coconut Cookies (microwave made coconut cookies)	100
Paneer Toasty Sandwich (Toasted cottage cheese sandwich)	200
Poha (flattened rice prepared with peanut & vegetables)	175
Assorted Pakoras (Veg. fritters deep fried served with sauces & green chutney)	200
Idly (Saborly steamed cake made from rice & daal)	200

Vada	200
(Savory steamed cake made from lintel)	
Chole Bhature	250
(Chole cooked in exotic spices served with hot puffed bhature)	
Pav Bhaji	200
(spicy blend of vegetables in smooth gravy served with pav)	

Fixed Meal

Buffet Breakfast	250
Buffet Veg. Lunch / Dinner	450
Buffet Non-Veg. Lunch / Dinner	550

Desserts

Sundae	150
(scoop each of chocolate and vanilla ice-cream topped with hot chocolate and nuts)	
Triple Bonanza	200
(three scoops of different ice-creams with nuts, sauce and fruits)	
Gulab Jamun	100
Seasonal Halwa	150
Fruit Salad with Ice-Cream	200

NON VEG

Clear Chicken Soup (boiled chicken pieces in a broth, proven to have healing powers)	100
Chicken Manchow Soup (chicken pieces topped with fried noodles in an aromatic broth)	100
Hot and Sour Chicken Soup (chicken chunks, in a special chilli flavoured broth)	100
Sweet Corn Chicken Soup (chicken and sweet corn in broth)	100
Chicken Talumin Soup (chicken, mushroom and egg make this soup)	100
Chicken Wonton Soup (dumplings filled with chicken in a broth)	100



SALADS

Green Salad (garden fresh, healthy salad)		75
Corn Salad (evergreen corn tossed in an Indian dressing)		100
Papdi chat (papdi in tamarind chutney and whipped curd, topped with sev)		100
Peanut chat / Masala (Fried peanuts in tamarind sauce)		100
Chana Chat (Boiled chana with chopped Onions, tomatoes chillies and topped with tamarind chutney)		100
Kimchi Salad (diced vegetables in a spicy dressing)		100
Potato Salad (boiled chunks of potato enveloped in a mayonnaise and cream sauce)		100
Russian Salad (popular salad with veggies, fruits and cream)		100
Col Slow Salad (col slow with fresh cream)		100

VEG

Bharwan Aloo (grilled stuffed potatoes)	250
Hara Bhara Kebab (deep fried kebabs with spinach and peas)	250
Seekh Kebab (veg kebabs... roasted in clay oven)	250
Corn Seekh Kebab (tandoori kebabs stuffed with corn)	250
Corn Tikki (fried corn stuffed tikkis)	250
Crispy Papad roll (potato filling rolled in a papad and fried)	250
Paneer Tikka Dry (Marinated chunks of cottage cheese roasted in a tandoor)	300
Paneer 65 (paneer treated to a spicy tadka)	300
Paneer Achari Tikka (traditional paneer with a twist of achar in the marinade)	300
Assorted Kebab Platter (various kebabs from the above selection all put together)	400

NON VEG

Egg Bhurji



200

Egg with Tomato, Green Chilli and onion fried

Tandoori Murg Half



350

(internationally popular chicken
marinated and cooked in the clay oven)

Tandoori Murg Full

550

(a generous helping of tandoori chicken)

Murg Chutney Kebab

350

(chicken marinated in mint chutney and baked)

Chicken Lemon Tikka (chicken pieces with a lemony flavour)	350
Seekh Kebab (skewered chicken kebabs cooked in the tandoor)	350
Mutton seekh kebab (skewered tender mutton cooked in a clay oven)	350
Chicken Adraki Tikka (chicken tikkas with ginger)	350
Chicken Achari Tikka (tikka with pickle spices)	350
Murg Tikka (traditional chicken tikka)	350
Murg Malai Tikka (chicken marinated in cream and cooked to perfection)	375
Murg Tangadi Kebab (for those who believe leg piece is the best)	400

Fish Tikka 375
(surmai fish roasted in a clay oven)

Fish Lemon Tikka 375
(lemon twist for a refreshing flavour)

Fish Garlic Tikka 375
(generous dose of garlic
in the fish marinade)

Fish Adraki Tikka 375
(goodness of ginger flavour
given to the fish tikka)

Tawa Fish 375
(fish marinated in spices,
coated and cooked on the griddle)

Mixed Kebab Platter 500
(mouth watering assorted kebabs)

Boiled Egg 100

VEG

Jeera Aloo (quintessential potatoes in an aromatic cumin tadka)	200
Punjabi Chole (chickpeas in a Punjabi style gravy)	250
Aloo Mutter (peas and potatoes made just like home)	250
Jal Frazi (mix veggies in a tomato sauce)	250
Shahi Korma (vegetables in a rich creamy mughlai gravy)	250
Paneer korma (mughlai gravy made richer with chunks of paneer)	300
Navratan Korma (vegetables, fruits and dry fruits in a creamy gravy)	300
Methi Mutter Malai (Peas and fenugreek leaves with a touch of cream and spices)	275
Vegetable Makhani (vegetables in a tomato based gravy with a dollop of cream)	275

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