

Dine - in Menu

Indian

₹

SHURUAAT

- | | |
|---|-----|
| Lassi
Sweet / Salted / Masala. | 125 |
| Jal Jeera
A tongue tickling concoction. | 125 |
| Aloo Chaat
Everyone's favourite | 135 |
| Green Salad
Garden fresh salad | 95 |

SHORBA

- | | |
|---|-----|
| Murg Shorba
Mint flavoured chicken broth with chicken balls | 175 |
| Yakhini Shorba
Made with boneless and bone-in shank of lamb curry spices and yoghurt | 175 |
| Dal Shorba
Dried red lentil flavoured with a combination of spices, herbs and garnished with Lemon. | 165 |

AATISH –E – TANDOOR

Tandoori Jheenga 650

Prawns marinated in turmeric and red chilli cooked over tandoor

Tandoori Pomfret 550

Whole pomfret marinated with curd, red chilli, ginger and garlic cooked in tandoor

Macchli Tikka 445

Cinnamon flavoured spicy sole fish cooked to perfection in a clay oven

Murg Tandoori 245/450

Skewered spring chicken marinated overnight in traditional tandoori masala

Murg Zaffarani Tikka 350

Saffron flavoured boneless chicken cooked in tandoor

Murg Malai Tikka 350

Boneless pieces of chicken marinated with cheese, cardamom, cooked in tandoor.

Murg Gilaafi Seekh

Minced chicken with spices and cooked in a tandoor & served with mint chutney.

375

Murg Tikka Achaari

Boneless pieces of chicken marinated with pickle and cooked in tandoor

350

Banno Kebab

A traditional chicken kebab from the frontier, coated with egg and cooked in a clay oven.

375

Tangri Til Wali

Chicken legs filled with minced chicken, sesame seed & spices cooked in tandoor.

395

Mutton Chaamp

Lamb chaamps marinated with ginger, curd and Indian spices cooked in tandoor

375

Boti Kebab

Boneless pieces of lamb marinated in hot spices, skewered charcoal fire

375

Gosht Seekh Kebab

Juicy minced mutton kebab cooked over charcoal fire.

375

Non Veg Platter

Variety of non vegetable kebabs cooked in clay oven, served with homemade chutney.

575

Paneer Malai Seekh 295

Cottage cheese mixed with processed cheese skewered and cooked in tandoor.

Paneer Tikka 295

Creamy cottage cheese marinated with aniseeds, curd and red chili cooked to perfection, served with spicy onions.

Palak Makai Ki Seekh 295

Spinach mixed with corn, skewered and cooked in tandoor.

Bharwan Tandoori Aloo 295

A delicacy of potatoes stuffed with cottage cheese & nuts cooked over charcoal.

Subz Kebab Platter 450

Variety of vegetable kebabs cooked in clay oven, served with homemade chutney.

DEGCHI MEAT KI

Goan Fish Curry 475

Dices of sole cooked with turmeric, coconut powder, curry leaves.
A traditional Goanese preparation.

Murg Makhani 395

Charcoal grilled chicken cooked in rich buttered gravy.

Handi Murg

410

Chicken cooked in copper vessel served in strained tomato gravy enriched with gram masala.

Kadhai Murg

410

Succulent pieces of chicken cooked with whole red chilli, coriander seed with chopped tomato gravy.

Murg Korma

410

An authentic preparation of Hyderabad.

Achari Gosht

455

Lamb cooked in vinegar, cumin seed, mustard seed, fennel onion & tomatoes tempered with pickled onion and green chili.

Saag Gosht

455

Lamb cooked with spinach paste and served sizzling hot.

Gosht Aur Mirch Ka Salan

455

Mutton cooked in Hyderabadi style with the combination of green chillies and fresh grounded spices.

Nawabi Bhuna Gosht

455

Succulent lamb pieces cooked in best of Lucknawi traditional style.

Nawabi Bhuna Gosht

455

Succulent lamb pieces cooked in best of Lucknawi traditional style.

Mutton Roganjosh

455

Lamb cooked in onion gravy with Indian spices.

Rajasthani Laal Maans

475

This traditional Rajasthani dish can be made as hot as you like. It gets its colour from the chillies used to cook it.

SUBZ DEGH

Paneer Lababdar

325

Cottage cheese baked in tandoor, cooked in onion, tomato gravy and finished with cream.

Paneer Bhujiya

325

Mashed cottage cheese tossed with bell peppers, onions and cooked with Indian herbs on tawa.

Paneer Makhani

325

Charcoal grilled cottage cheese cooked in a rich buttered gravy.

Kadhai Paneer

325

Cottage cheese cooked in chopped tomato gravy with pounded red chili and coriander seeds.

Palak Paneer

325

Cottage cheese cooked with spinach.

Achari Khumb

325

A combination of mushroom cooked and tossed in pickled spices

Subz Jalfrezi

325

Assortment of vegetables cooked with Indian spices.

Methi Mutter Malai

325

Fenugreek and peas cooked together with cream. A home made preparation

Latpata Aloo Dhania

325

Baby potatoes simmered in sesame oil with ginger, garlic & garnished with coriander leaves.

Gobhi Masala / Bhindi Do Piazza

325

A home made seasonal recipe.

Dal Makhani

225

An Indian lentil specialty.

Peeli Dal Tadkewali

215

Moong dal washed and tempered with black cumin seeds.

CHAWAL KE DAANE

Steamed Rice 195

Pulao Aap Ke Pasand Ke 255

Steamed Basmati rice cooked with peas, mushrooms, dry fruits or any other choice

Subz Biryani 325

A unique combination of vegetables and rice.

Dum Ki Biryani 395

Marinated mutton with aromatic herbs, spices cooked with rice covered with dough sheet.

ROTIYAN

Tandoori Roti 25

Khasta Roti 45

Unleavened whole wheat, ajwain flavoured crispy bread.

Missi Roti 45

Gram flour dough with flattened spices & cooked in a clay oven.

₹

Lachha Parantha

Multi layered bread

55

Lal Mirchi Parantha

Layered bread topped with pounded red chili

55

Pudina Parantha

Multi layered mint flavoured bread

55

Kulcha Of Your Choice

Cheese/ Masala / Onion/ Potato/ Garlic

65

Keema Kulcha

85

Naan

Refined flour leavened bread

45

Butter Naan

Refined flour leavened multilayered bread

55

Roomali Roti

Wafer thin mughlai bread

25

MEETHA

Rasmalai

Cow milk dumplings flavoured with saffron

165

Rasgulla

Cheese dumplings soaked in sugar syrup, served cold

165

Gulab Jamun

Cheese dumplings, saffron flavoured soaked in sugar syrup served warm

165

Ice Cream Of Your Choice

Vanilla/ Strawberry / Butter Scotch/ Chocolate / Mango

165

Continental

SALADS

₹

Fattouosh Salad

155

A Levantine bread salad made from toasted or fried pieces of pita bread combined with mixed greens and other vegetables

Nicoise Salad

155

A mixed salad of tomatoes and green beans topped with tuna and anchovies and dressed with a vinaigrette.

Green Salad

95

A garden fresh salad

SOUPS

Cream Soups

175

Select your choice - Chicken / Mushroom / Tomato / Vegetables

Minestrone Toscana

175

Saffron flavoured broth with kidney beans

Spicy Vegetable Soup

175

A tongue tickling vegetarian soup

STARTERS

Grilled Prawns

650

Freshly marinated prawns with herbs and grilled

FISH 'N' CHIPS

450

Fillets of sole fish, fried served with French fries and tartar sauce

MAIN COURSE

Grilled Fish with Lemon Butter

550

Fillets of sole, coated with crushed black pepper grilled, served on bed of lettuce, topped with lemon herb butter

Chicken Stroganoff

395

A Russian dish of sautéed pieces of chicken served in a sauce with Smetana or sour cream

- Chicken Steak** 395
Breasts of chicken stuffed with mushroom and cheese served with sauce of your choice:
Mushroom / Pepper / Mustard / Paprika
- North American Fried Chicken** 395
Boneless pieces of chicken marinated crumbed, fried and served with potato wedges

PASTA / LEGUMES

- Penne Arabiata** 325
Penne Pasta in basil tomato sauce with garlic,
hot pepper flakes and parsley
- Fettuccini Fungi** 325
Fettuccini in creamy wild mushroom sauce
- Cheese Steak** 325
Grilled cheese served on bed of mushroom flavoured with
rosemary served with pink pepper sauce

Bouquetiere de legumes 325
Assortment of vegetables tossed butter and herbs

Risotto 325
A class of Italian dishes. Rice cooked in broth to a creamy consistency with a vegetable based, contains Parmesan cheese, butter, and onion.

DESSERTS

Cream Caramel 165
Authentic custard topped with praline

Chocolate Mousse 165
Whipped egg whites and sugar flavored with chocolate

Ice Cream of Your Choice 165
Vanilla / Strawberry / Butter Scotch / Kesar Pista / Mango / Coffee / Chocolate.

Chinese

STARTERS

₹

Golden Fried Prawns

650

Prawns in a crispy batter and fried

Prawn Pepper Salt

650

Crispy prawns tossed with ginger, spring onions and red chillies.

Spicy Chicken Wings

375

Roasted chicken wings served in spicy tangy sauce

Drums Of Heaven

375

Juicy chicken winglets fried and tossed with ginger, sliced onions with green chillies.

Chilli Chicken

375

Boneless chicken tossed in fiery chili sauce.

Sliced Fish Lai Style

450

Fish dried in corn flour, fried tossed with ginger, garlic, chilli, vinegar and chilli oil.

Spring Roll

325 / 375

Vegetable
Chicken**Wonton**

325 / 375

Vegetable
Chicken**Veg /Corn Pepper Salt**

325

Shredded vegetable/Corn fried with ginger, garlic, green chillies and onions.

Crispy Chilli Babycorn

325

Crispy baby corns tossed with spring onions, garlic and red chilli.

SOUPS

Sweet Corn Coriander

165 / 175

Coriander flavoured sweet corn soup
Vegetable
Chicken**Monchow**

165 / 175

Ginger garlic flavoured soup
vegetable
Chicken

Lemon Coriander 165 / 175

Vegetable

Chicken

Hot -N- Sour 165 / 175

Vegetable

Chicken.

Mixed Meat 185

A combination of chicken and lamb soup garnished with vermicelli

Spicy Prawn 250

A delightful spicy prawn soup.

Wonton soup 165 / 175

Vegetable

Chicken

SEA FOOD

Prawns Ginger Chilli Garlic 650

Stir fried prawns tossed in chopped ginger, chilli and garlic

Prawns With Black Bean Sauce 650

Prawns fried and tossed with mushrooms, garlic, served in black bean sauce

Sliced Fish Sweet And Sour 550

Slices of sole fish in authentic sauce

Fish in Oyster Sauce 550

Fish sliced and cooked in spicy oyster sauce

Pomfret With Sauce Of Your Choice 550

Black pepper/ black beans/ ginger chilli /soya garlic / Hoisin / X.o

CHICKEN

Chicken Schezwan Style 375

Slices of chicken served in fiery chilli sauce.

Fillet of chicken in Wine sauce 395

Chicken tossed and cooked in chinese wine and served

Chicken With Chili Garlic 375

Small dices of chicken stir fried with pimentos and chilli garlic

Chilli Chicken in Spicy Honey Sauce

375

Crispy fried chicken with red chilli, spring onion in tomato flavoured honey sauce

Diced Chicken Kung Pao Style

375

Diced chicken cooked with dry red chilli, ginger, garlic bamboo shoots in chilli oil sauce

Chopsuey 'American Style'

425

Mixed meat in sweet-n-sour sauce on a bed of crispy noodles.

LAMB

Konjee Crispy Lamb

395

Dry crispy lamb tossed in fiery chilli sauce topped with sesame seeds

Shredded Lamb Hong Kong Style

395

Lamb fried with sliced ginger, red chilli served in sauce soya

Lamb Hunan Style

395

Double fried lamb cooked in tamarind flavoured spicy sauce

VEGETARIAN

Chopsuey

375

Fancy vegetable in sweet and sour sauce on a bed of crispy noodles.

Broccoli Mushrooms in Ginger Chilli Sauce

350

Corn, Peas, Babycorn in chilli bean sauce

350

Vegetables Salt-N-Pepper

350

Stir Fried Vegetables With Almonds

350

Tofu in Ginger Basil Sauce

350

Dices of soya cheese, tossed in spicy ginger basil sauce

Mixed Vegetables Manchurian

350

SEA FOOD

Prawns Ginger Chilli Garlic 650

Stir fried prawns tossed in chopped ginger, chilli and garlic

Prawns With Black Bean Sauce 650

Prawns fried and tossed with mushrooms, garlic, served in black bean sauce

Sliced Fish Sweet And Sour 550

Slices of sole fish in authentic sauce

Fish in Oyster Sauce 550

Fish sliced and cooked in spicy oyster sauce

Pomfret With Sauce Of Your Choice 550

Black pepper/ black beans/ ginger chilli /soya garlic / Hoisin / X.o

CHICKEN

Chicken Schezwan Style 375

Slices of chicken served in fiery chilli sauce

Fillet of chicken in Wine sauce 395

Chicken tossed and cooked in chinese wine and served

Chicken With Chili Garlic 375

Small dices of chicken stir fried with pimentos and chilli garlic

Rice

Chilli Garlic Fried Rice 250

Vegetable Fried Rice 250

Rice Of Your Choice 325

Mixed meat/ Chicken/ Egg

Steamed Rice 225

Noodles

Vegetable Hakka Noodles 250

Chilli Garlic Noodles 250

Pan Fried Noodles 250 / 325

Vegetable

Chicken

Singapore Rice Noodles

250 / 325

Vegetable
Chicken**Mixed Meat Noodles**

350

Noodles with variety of meats

DESSERT

(Served with a portion of vanilla ice cream)

Date Pan Cake

195

Daarsan

195

Toffee Banana / Apple

195

Fresh Fruit Salad

195

Lychees (Seasonal)

195

Ice Cream Of Your Choice

165

Vanilla / Strawberry / Butter Scotch / Mango / Chocolate

BEVERAGES

Tea	75
Coffee	85
Cold Coffee With Ice Cream	155
Milk Shakes Vanilla / Strawberry / Mango / Chocolate	155
Aerated Water	75
Diet Coke Can	85
Tonic Water	65
Fresh Lime Soda	95
Ginger ale	125
Canned Juice	125
Fresh Juice (Sweet lime, Orange, Pineapple and Pomegranate)	175
Packaged Water Bottle (1Ltr)	65
Mineral Water Bottle (1 Ltr)	95