

India's First 7 Course Buffet

VEG MENU

FIRST COURSE *(Chaat & more)*

- Dhai Poori
- Cocktail Masala Fryums
- American Golden Corn Bucket
- Mildly Spiced Grilled Pineapple



SECOND COURSE *(Soups & Salads)*

- Vegetable Lemon Coriander
- Garden Green Salad
- Aloo Chana Chaat
- Short Pasta Salad



THIRD COURSE *(Indian Appetizers)*

- Achari Paneer Tikka *(on skewer)*
- Grilled Mushroom *(on skewer)*
- Shahi Subz Galouti
- Malai Soy *(on skewer)*



FOURTH COURSE *(Global Appetizers)*

- Grilled Shashlik
- Veg Dimsum
- Salsa Potatoes *(on skewer)*
- Honey Chilli Lotus Stem
- Veg Pizza *(on demand)*



FIFTH COURSE *(Indian Affairs)*

- Dal Makhani
- Dal Masala
- Bhindi Kurkuri
- Mirchi Baigan ka Salan
- Kadhai Paneer
- Khumb Hara Pyaaz
- Subz Dum Biryani



SIXTH COURSE *(Global Affairs)*

- Asian Veg Thai Yellow Curry
- Assorted Veg in Black Bean Sauce
- Vegetable Lasagne
- Burnt Garlic Hakka Noodles
- Steamed Rice
- Veg Pasta *(on demand)*



SEVENTH COURSE *(Desserts)*

- Hot Gulab Jamun
- Thandi Phirni
- Mango Mousse
- Chocolate Mousse
- Paan Ice Cream
- Vanilla Ice-Cream with Hot Chocolate Sauce
- Strawberry Pastry
- Tiramisu Pastry
- Chocolate Truffle Pastry
- Fresh Fruits



Paired 7 COURSE DRINKS

- Aam Panna
- Iced Lemon Tea
- Khus Syrup
- Virgin Mojito
- Aerated Drinks
- Pink Lady
- Paan Shot



Rs.200 +

- Sample Menu, Changed Regularly by Chef.
- Prices including taxes.
- Deal Time valid only if full table seated in time.
- Buffet Service & Unlimited Drinks for maximum 2 hours.

Lunch	Mon-Thu	575	<i>Early Bird</i>	Before 12:30 pm →	650
	Fri-Sun	750			
Dinner	Mon-Thu	825		Before 7:30 pm →	725
	Fri-Sun	925			

Kids 50% (3-10 yrs)
Rs. 1,250 (Food + Unlimited Beer)
Rs. 1,450 (Food + Whisky / Vodka)

India's First 7 Course Buffet

NON-VEG MENU

FIRST COURSE (Soups & more)

- Dhal Puri
- Cocktail Masala Fryums
- American Golden Corn Bucket
- Mildly Spiced Grilled Pineapple

THIRD COURSE (Indian Appetizers)

- Ajwani Machali (on skewer)
- Gosht ki Galouti
- Nawabi Murg Tikka
- Chilli Garlic Chicken
- Grilled Tandoori Chicken (on skewer)

FIFTH COURSE (Indian Main)

- Butter Chicken
- Mutton Rogan Josh
- Murg Dum Biryani

SEVENTH COURSE (Desserts)

- Hot Gulab Jamun
- Thandi Phirni
- Mango Mousse
- Chocolate Mousse
- Paan Ice Cream
- Vanilla Ice-Cream with Hot Chocolate Sauce
- Strawberry Pastry
- Tiramisu Pastry
- Chocolate Truffle Pastry
- Fresh Fruits

SECOND COURSE (Soups & Salads)

- Chicken Lemon Coriander
- Garden Green Salad
- Roasted Chicken Salad
- Chicken Tikka Chaat

FOURTH COURSE (Global Appetizers)

- Masala Chicken Wings (on skewer)
- Chicken Dimsum
- Chilli & Oregano Fish Finger
- Non Veg Pizza (on demand)

SIXTH COURSE (Global Main)

- Grilled Fish with Lemon Mustard
- Chicken Lasagne
- Non Veg Pasta (on demand)
- Thai Chicken Yellow Curry

Paired 7 COURSE DRINKS

- Aam Panna
- Iced Lemon Tea
- Khus Syrup
- Virgin Mojito
- Aerated Drinks
- Pink Lady
- Paan Shot

Rs.200 +

- * Sample Menu, Changed Regularly by Chef.
- * Prices including taxes.
- * Deal Time valid only if full table booked in time.
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Lunch

Mon-Thu 675

Fri-Sun 875

Dinner

Mon-Thu 925

Fri-Sun 1050

Early Bird

Before 12:30 pm → 775

Before 7:30 pm → 825

Before 7:30 pm → 950

Kids 50% (3-10 yrs)

Rs. 1,250 (Food + Unlimited Beer)

Rs. 1,450 (Food + Whisky / Vodka)

Hi Tea Menu

VEG

NON-VEG

FIRST COURSE (Choose any 4)

Cucumber Tomato & Cheese Sandwich
Tomato & Cheese Sandwich
Mint Sandwich
Honey Chilli Potato
Honey Chilli Lotus Stem
French Fries / Smiles
Hare Masale ka Paneer Tikka
Teen Mirchi ki Soya Chaap
Vegetables Cutlet
Cheese Cutlet
Tomato and Cheese Pizza
Asst. Vegetable and Cheese Pizza
Tomato Olive and Cheese Pizza
Paneer Tikka Pizza
Salsa Potato



Roasted Chicken Sandwich
Roasted Chicken and Cheese Sandwich
Chicken Nuggets
Zafrani Murg ki Asharfiyan
Chandni Murg Asharfiyan
Chicken Croquettes
Diced Chilli Chicken
Honey Chilli Chicken
Meat Lover Pizza
Chicken Tikka Pizza
Chicken Sausages Pizza
Lamb Pepperoni Pizza

+ 4 Veg Items

SECOND COURSE (Choose any 4)

Golden Corn Kernal Fried Rice
Ginger Fried Rice
Vegetable Manchurian
Vegetable Hakka Noodles
Vegetable Fried Rice
Vegetable Kathi Kebabs Roll
Paneer Kathi Kebabs Roll
Aloo Mataar Kathi Kebabs Roll
Veg Dimsums



Chicken & Cutlet
Mutton Cutlet
Chicken Manchurian
Diced Chicken in Sweet & Sour Sauce
Chicken Kathi Kebabs Roll
Chicken Dimsums

+ 4 Veg Items

THIRD COURSE (Choose any 4)

Hot Gulab Jamun
Moong Dal Halwa
Kiwi Mousse
Mango Mousse
Strawberry Mousse



Chocolate Mousse
Vanilla Ice Cream with Hot Chocolate Sauce
Walnut Chocolate Brownie
Chocolate Truffle Pastry

	Adults	Kids
Veg	Rs.649	Rs.449
Non-Veg	Rs.699	Rs.499

EXTRAS

Soft Drinks & Juices (Unlimited)
Rs. 99 + taxes per person extra
Mocktails, Soft Drinks & Juices (Unlimited)
Rs. 149 + taxes per person extra

Vegetarian Menu

Rs. 650 + Taxes

SOUP (CHOOSE ANY ONE)

VEG MANCHOW
SWEET CORN SOUP
LEMON CORIANDER
HOT & SOUR SOUP

SALAD

KACHUMBER SALAD
SAUCY PASTA
PAPADS & PICKLES

STARTERS (CHOOSE ANY THREE)

PANEER TIKKA/PANEER TIKKA ACHARI
AFGHANI PANEER TIKKA
DAHI KE KABAB
HONEY CHILLI POTATO
ALOO CORN KI TIKKI
VEG DIMSUM
SALSA POTATO

MAIN COURSE (CHOOSE ANY FIVE ITEMS)

PANEER LABABDAR / PANEER MAKANI / KADHAI PANEER
MIX RAITA / CUCUMBER MINT RAITA / PINAPPLE RAITA
MIX VEG / GOBHI ADRAKI / VEG JALFREZI / KURKURI BHINDI
DAL MAKHANI / DAL TADKA / DAL LAHSOONI
RICE + HAKKA NOODLES + VEGETABLE KUNG PAO
VEG MANCHURIAN / VEGETABLES IN HOT GARLIC SAUCE
ASSORTED BREADS

DESSERT

WALNUT BROWNIE IN HOT CHOC. SAUCE
VANILLA ICE CREAM
GULAB JAMUN

DRINKS

3 TYPES OF MOCKTAILS + AERATED DRINKS

- Kids between Age Group of 3-10 yrs will be charged @ 50% of Adult Rate
- Each extra item will be charged Rs. 25 Extra (Veg) & Rs. 50 extra (N. Veg)
- Service will be for Max 3 Hours
- These prices are for 2nd Floor Area and minimum 40 pax Guarantee

VEGETARIAN

NON VEGETARIAN

Rs. 750 + Taxes

SOUP (CHOOSE ANY ONE VEG SOUP & ONE NON VEG SOUP)

VEG MANCHOW SOUP
VEG LEMON CORRIANDER SOUP
VEG HOT & SOUR SOUP
VEG SWEET CORN SOUP

CHICKEN MANCHOW SOUP
CHICKEN LEMON CORRIANDER SOUP
CHICKEN HOT & SOUR
CHICKEN SWEET CORN SOUP

SALAD

KACHUMBER SALAD + SAUCY PASTA SALAD
ASSORTED LETTUCE + PAPAD & PICKLE

STARTERS (CHOOSE ANY TWO VEG & TWO NON VEG)

PANEER TIKKA/PANEER TIKKA ACHARI
HONEY CHILLI POTATO
AFGHANI PANEER TIKKA
DAHI KE KABAB
ALOO CORN KI TIKKI
VEG DIMSUM / SALSA POTATO

DEGHI MIRCH KA MURG TIKKA/MURG MALAI TIKK
KHADE MASALE KA MURG TIKKA/
BHUNE MASALE KA MURG TIKKA
CHILLI CHICKEN (DRY)
CHILLI FISH/TAWA FISH/FISH FINGER

MAIN COURSE (CHOOSE ANY FOUR VEG & TWO NON VEG)

PANEER LABABDAR/PANEER MAKANI/KADHAI PANEER/
MIX VEG/GOBHI ADRAK/VEG JALFREZ/KURKURI BHINDI
DAL MADHANI/DAL TADKA/DAL LAHSOONI

MURG MAKHAN WALA/KADHAI CHICKEN
AJWAINI FISH CURRY
MURG LABABDAR/DICE CHICKEN IN HONG KONG ST

RISE+HAKKA NOODLES+VEGETABLE KUNG PAO
VEG MANCHURIAN/VEGETABLES IN HOT GARLIC SAUCE
ASST.INDIAN BREADS
MIX RAITA/CUCUMBER MINT RAITA/PINAPPLE RAITA

KADHAI MACHALI/FISH IN HOT GARLIC SAUCE

DESSERT

CHOCOLATE TRUFFLE PASTRY
MANGO MOUSSE
GULAB JAMUN
VANILLA ICE CREAM

DRINKS

3 TYPES OF MOCKTAILS + AERATED DRINKS

- Kids between Age Group of 3-10 yrs will be charged @ 50% of Adult Rate
- Each extra item will be charged Rs. 25 Extra (Veg) & Rs. 50 extra (N. Veg)
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- Vegetable Lemon Coriander
- Garden Green Salad
- Aloo Chana Chaat
- Short Pasta Salad

THIRD COURSE *(Indian Appetizers)*

- Achari Paneer Tikka
- Grilled Mushroom
- Shahi Subz Galouti
- Malai Soy

FOURTH COURSE *(Global Appetizers)*

- Grilled Potato
- Veg Dimsum
- Salsa Potatoes
- Honey Chilli Lotus Stem
- Veg Pizza (on demand)

FIFTH COURSE *(Indian Mains)*

- Dal Makhani
- Dal Masala
- Bhindi Kurkuri
- Dum Aloo Kashmiri
- Paneer Lababdar
- Kadhai Mushroom
- Subz Dum Biryani

SIXTH COURSE *(Global Mains)*

- Asian Veg Thai Yellow Curry
- Assorted Veg in Black Bean Sauce
- Vegetable Lasagne
- Burnt Garlic Hakka Noodles
- Steamed Rice
- Veg Pasta (on demand)

SEVENTH COURSE *(Desserts)*

- Hot Gulab Jamun
- Thandi Phirni
- Mango Mousse
- Chocolate Mousse
- Lemon Mousse
- Paan Ice Cream
- Vanilla Ice-Cream with Hot Chocolate Sauce
- Fresh Fruit & Cream
- Butterscotch Pastry
- Pineapple Pastry
- Blackforest Pastry

Paired 7 COURSE DRINKS

- Aam Panna
- Iced Lemon Tea
- Khus Syrup
- Virgin Mojito
- Aerated Drinks
- Pink Lady
- Paan Shot

Rs.200 +

- Sample Menu, Changed Regularly by Chef.
- Prices including taxes.
- Deal Time valid only if full table seated in time.
- Buffet Service & Unlimited Drinks for maximum 2 hours.

Early/Late Bird

	Day	Price	Time
Lunch	Mon-Thu	575	11:45 am-12:30 pm
	Fri-Sun	750	03:00 pm-03:30 pm
Dinner	Mon-Thu	825	06:45 pm-07:30 pm
	Fri-Sun	925	10:00 pm-11:00 pm

Kids 50% (3-10 yrs)

Rs. 1,250 (Food + Unlimited Beer)

Rs. 1,450 (Food + Whisky / Vodka)

- Unlimited drinks as per bar man's choice
- Drink Packages not valid from Fri-Sun

India's First 7 Course Buffet NON-VEG MENU

FIRST COURSE *(Chaats & more)*

- Dahl Puri
- Cocktail Masala Fryums
- American Golden Corn Bucket
- Mildly Spiced Grilled Pineapple

SECOND COURSE *(Soups & Salads)*

- Chicken Lemon Coriander
- Garden Green Salad
- Roasted Chicken Salad
- Chicken Tikka Chaat

THIRD COURSE *(Indian Appetizers)*

- Ajwani Machali
- Gosht ki Galouti
- Nawabi Murg Tikka
- Chilli Garlic Chicken
- Grilled Tandoori Chicken

FOURTH COURSE *(Global Appetizers)*

- Masala Chicken Wings
- Chicken Dimsum
- Chilli & Oregano Fish Finger
- Non Veg Pizza (on demand)

FIFTH COURSE *(Indian Mains)*

- Butter Chicken
- Mutton Rogan Josh
- Murg Dum Biryani

SIXTH COURSE *(Global Mains)*

- Grilled Fish with Lemon Mustard
- Chicken Lasagne
- Non Veg Pasta (on demand)
- Thai Chicken Yellow Curry

SEVENTH COURSE *(Desserts)*

- Hot Gulab Jamun
- Thandi Phirni
- Mango Mousse
- Chocolate Mousse
- Lemon Mousse
- Paan Ice Cream
- Vanilla Ice-Cream with Hot Chocolate Sauce
- Fresh Fruit & Cream
- Butterscotch Pastry
- Pineapple Pastry
- Blackforest Pastry

Paired 7 COURSE DRINKS

- Aam Panna
- Iced Lemon Tea
- Khush Syrup
- Virgin Mojito
- Aerated Drinks
- Pink Lady
- Paan Shot

Rs.200 +

- Sample Menu, Changed Regularly by Chef.
- Prices including taxes.
- Deal Time valid only if full table seated in time.
- Buffet Service & Unlimited Drinks for maximum 2 hours.

Early/Late Bird

Meal	Days	Price	Time	Price
Lunch	Mon-Thu	675	11:45 am-12:30 pm	599
	Fri-Sun	875	03:00 pm-03:30 pm	775
Dinner	Mon-Thu	925	06:45 pm-07:30 pm	825
	Fri-Sun	1050	10:00 pm-11:00 pm	950

Kids 50% (3-10 yrs)

Rs. 1,250 (Food + Unlimited Beer)

Rs. 1,450 (Food + Whisky / Vodka)

- Unlimited drinks as per bar man's choice
- Drink Packages not valid from Fri-Sun

India's First 7 Course Drinks

SMOOTHIES

Going Bananas (Banana & Watermelon)	150
Sweet Ones (Strawberry & Peach)	150
King of Fruits (Mango & Banana)	150
Chocolate Oreo	150



POPULAR CHOICE

Virgin Pina Colada	150
Apple Margarita	150
Virgin Mary	150
Fruit Punch	150
Fresh Lime	150
Iced Coffee	150



REGULAR ITEMS

Diet Coke	100
Aerated Drinks	100
Aam Panna	100
Bottled Water	MRP



WELCOME DRINK

(Only With Lunch Buffet)

Aerated Drink
Fresh Lime Soda
Virgin Mojito
Khas Syrup
Pink Lady
Blue Curacao



JAMBOREE SPECIAL

Jungle Kick	200
Jungle Jamboree	200



MOJITOS

Virgin (Mint)	125
Watermelon	125
Kiwi	125
Apple	125



CHINESE

SOUPS

Vegetarian

Sweet Corn	225
Tomato Soup	225
Manchow Soup	225
JJ Special	375

Non-Vegetarian

Chicken Sweet Corn	275
Chicken Manchow Soup	275
Chicken Lemon Coriander	275
JJ Special	425

APPETIZERS

Vegetarian

Veg Spring Roll Chinese shredded vegetables rolled in porpia skin & deep fried	325
Chilli Paneer Dry Deep fried cottage cubes & bell peppers tossed in hot garlic sauce	325
Crispy Honey Chilli Potato Crispy potato fingers tossed in chilli & honey	325
Dimsums (Steamed / Fried) Exotic vegetables seasoned with asian spices wrapped in thin sheet	325

Non-Vegetarian

Drums of Heaven Batter fried marinated chicken wings tossed in spicy sauce	375
Thai Chicken Satay Marinated chicken supreme with thai spices & griddle	375
Chilli Chicken (Dry/Gravy) Deep fried dices of chicken cubes & bell peppers tossed in hot garlic sauce	375
Dimsums (Steamed / Fried) Forked chicken meat seasoned with asian spices wrapped in thin sheet	375
Prawns Salt'N'Pepper Crispy prawns tossed in garlic, onion & ginger	475

MAIN COURSE

Vegetarian

- Sweet'N'Sour Vegetables** 375
Exotic vegetables tossed in chef special sweet and sour sauce
- Veg Manchurian (Dry/Gravy)** 375
Exotic vegetable dumplings simmered in manchurian sauce
- Exotic Vegetables in Szechuan Sauce** 375
Asian vegetables tossed in szechuan pepper sauce
- Shredded Potato in Hot Garlic Sauce** 375
Deep fried finger potatoes tossed in spicy garlic sauce
- Assorted Vegetables in Black Bean Sauce** 375
Exotic vegetables tossed in black bean sauce
- Baby Corn, Mushrooms, Broccoli in Chilli Bean Sauce** 375
Baby corn, mushroom & broccoli tossed in chilli black bean sauce

Non-Vegetarian

- Chilli Chicken** 425
Deep fried dices of chicken cubes & bell peppers tossed in hot garlic sauce
- Diced Chicken Hongkong** 425
Tender morsels of chicken tossed with chilli flex, chew & asian spices
- Diced Chicken Kung Pao Style** 425
Tender morsels of chicken tossed in kung pao sauce
- Sliced Lamb in Szechuan Sauce** 425
Sliced lamb tossed in spicy szechuan pepper sauce
- Sliced Lamb in Chilli Bean Sauce** 425
Sliced lamb tossed in spicy chilli black bean sauce
- Sliced Chicken in Black Bean Sauce** 425
Marinated slices of chicken tossed in black bean sauce & asian spices
- Sliced Fish in Choice of Sauce** 475
(Chilli Bean/ Sweet & Sour/ Hot Garlic)
- Prawns in Choice of Sauce** 575
(Hunan/ Black Bean/ Celery Wine)

RICE / NOODLES

Vegetarian

- Steamed Rice** 225
- Fried Rice** 350
Diced vegetables & aromatic basmati rice tossed with light soy
- Hakka Noodles** 350
Steamed noodles tossed with vegetables chinese spices
- Chilli Garlic Noodles** 350
Steamed noodles tossed with vegetables & chilli garlic chinese spices
- Non-Vegetarian**
- Chicken Fried Rice** 375
Aromatic basmati rice tossed with egg, chicken with light soy
- Chicken Hakka Noodles** 375
Steamed noodles tossed with chicken, egg & vegetables
- Chilli Garlic Chicken Noodles** 375
Steamed noodles tossed with chicken, egg, vegetables & chilli garlic
- JJ Mixed Meat Noodles** 475
Steamed noodles tossed with chicken, egg, vegetables & prawns

INDIAN

Vegetarian

- Tandoori Aloo** 325
Stuffed potato barrels with dry fruits and crispy potato chips
- Subz Galouti Ke Kebab** 325
Exotic vegetables minced mixed with lucknowi spices & griddle
- Tandoori Soya Afgani Chaap** 325
Marinated soya chaap with cashew, cream, selected spices & cooked in clay oven
- Achhari Paneer Tikka** 325
Cottage cheese steaks marinated with pickled spices and cooked in clay oven
- Haryali Paneer Tikka** 325
Marinated cottage cheese steaks cooked in clay oven
- Lal Mirch Ka Paneer Tikka** 325
Marinated cottage cheese steaks cooked in clay oven

Non-Vegetarian

- Afgani Murg** 375
Baby chicken marinated with cashew, fresh cream and cooked in clay oven
- Tangri Kebab** 375
Marinated drums of chicken cooked in clay oven
- Tandoori Chicken** 375
Baby chicken marinated with Indian spices and cooked in clay oven
- Murg Malai Tikka** 375
Tender morsels of chicken marinated with cashew, fresh cream and cooked in clay oven

Bhatti Da Murg Tikka	375
Baby chicken marinated with Indian spices and cooked in clay oven	
Mutton Seekh Kebab	425
Finely minced meat with chef special spices skewered & cooked in clay oven	
Shahi Galouti Ke Kebab	425
A flavorful mouth melting lamb coins	
Tawa Fish	475
Marinated fish fillet cooked on tawa	
Amritsari Fish Fry	475
Deep fried marinated fish finger	
Masaledar Machli Ka Tikka	475
Marinated pounded spices fish cooked to perfection in clay oven	
Tandoori Jhinga	525
Fresh prawns scented with carom seeds and Indian spices cooked in clay oven	

MAIN COURSE

Vegetarian

Malai Kofta	375
Cottage cheese dumpling simmered in tomato, cashew & cream	
Palak Paneer	375
Dices of cottage cheese simmered in garlic flavor spinach and cream	
Paneer Makhni	375
Fresh cottage cheese cubes simmered in rich tomato gravy	
Kadhai Paneer	375
Fresh cottage cheese fingers cooked in chef special spices	
Bhindi Masala	375
Dices of fresh lady finger tossed with tomato onion & selected spices	
Paneer Lababdar	375
Fresh cottage cheese cubes tossed in rich tomato and onion gravy	
Soya Chaap Masala	375
Soya chaap cooked in onion tomato gravy cooked in indian spices & herbs	
Mushroom Matar Korma	375
Fresh mushroom & green peas cooked in rich cashew gravy	

Pindi Chana	325
Kabuli channa tossed with indian spices	
Dal Makhni	325
Black urad lentil cooked with perfection	
Yellow Dal Tadka	325
Toor dal tempered with a ting of lemon and zesty garlic	
Non-Vegetarian	
Egg Curry	350
Marinated boiled eggs simmered with in rich tomato gravy	
Handi Murg	425
Tender morsels of chicken cooked in fine onion tomato & cashew gravy	
Butter Chicken	425
Tender morsels of baby tandoori chicken simmered in rich tomato cashew gravy	
Kadhai Chicken	425
Tender morsels of chicken cooked in chef special spices	
Kali Mirch Chicken	425
Tender morsels of chicken cooked in rich cashew creamy gravy with crush black pepper corn	
Chicken Tikka Masala	425
Tender morsels of chicken tikka tossed with onion, tomato gravy & indian spices	
Mutton Rara	475
Lamb curry & mince cooked with onion, tomato & chefs special spices	
Mutton Rogan Josh	475
Mutton curry cut cooked with perfection	
Patiala Shahi Machhli	525
Tender morsels of fish cooked in fresh tomato gravy & selected spices	
Kadhai Jheengha	575
Fresh prawns cooked in chef special spices	

CURDS

Pineapple Raita	225
Mix Vegetable Raita	225
Pudina Boondi Ka Raita	225

RICE & BIRYANI

Vegetarian

Jeera Pulao	325
Authentic flavored basmati rice tempered with cumin seeds	
Masala Chawal	325
Authentic flavored basmati rice cooked & tossed with onion, tomato, masala & vegetables	
Green Peas Pulao	325
Authentic flavored basmati rice cooked & tossed with green peas	
Vegetable Biryani	325
Authentic flavored basmati rice cooked with green field vegetables in dum style	
Mix Vegetable Pulao	325
Authentic flavored basmati rice cooked & tossed with exotic vegetables	

Non-Vegetarian

Egg Biryani	375
Authentic spices flavored basmati rice cooked with egg in dum style	
Mutton Biryani	375
Authentic spices flavored basmati rice cooked with lamb in dum style	
Chicken Biryani	375
Authentic flavored chicken morsels cooked basmati rice in dum style	

FRESH INDIAN BREADS

Tandoori Roti	75
Missi Roti	95
Roomali Roti	95
Tandoori Butter Roti	95
Naan (Plain/ Butter/ Garlic)	125
Paratha (Lachcha/ Pudina)	125
Kulcha (Plain/ Onion/ Paneer/ Mix)	125
Chicken Keema Naan	225

DESSERTS

Gulab Jamun with Vanilla Ice-Cream	325
Chocolate Truffle	325
Moong Dal Halwa	325
Chocolate Brownie with Hot Chocolate Sauce, Nuts & Vanilla Ice-Cream	325
Mousse (Chocolate/ Mango/ Strawberry)	325

Hi-Tea/Kitty Party Menu

First Course

Dahi Poori | Mildly Spiced Grilled Pineapple | American Golden Corn Bucket |
Cocktail Masala Fryums | French Fries/ Smileys

Second Course

Veg Lemon Coriander Soup | Garden Green Salad | Macaroni Salad | Aloo Chana Chaat

+

Chicken Lemon Coriander Soup | Roasted Chicken Salad | Chicken Tikka Chaat

Third Course

Achari Paneer Tikka | Malai Soya

+

Nawabi Murg Tikka | Grilled Tandoori Chicken

Fourth Course

Veg Dimsum | Salsa Potatoes | Honey Chilly Lotus Stem | Veg Pizza

+

Masala Chicken Wings | Chicken Dimsum | Non Veg Pizza

Fifth Course

Bhaji Pao | Subz Dum Biryani | Veg Sandwich

+

Keema Pao | Murg Dum Biryani | Chicken Sandwich

Sixth Course

Assorted Veg in Black Bean Sauce | Vegetable Lasagne | Burnt Garlic Hakka Noodles |
Steamed Rice | Veg Pasta

+

Chicken Lasagne | Chicken Manchurian | Non Veg Pasta

Seventh Course

Hot Gulab Jamun | Thandi Phirni | Chocolate Mousse | Mango Mousse | Lemon Mousse
Paan Ice Cream | Vanilla Ice Cream With Hot Chocolate Sauce | Fresh Fruits |
Black Forest Pastry | Chocolate Truffle Pastry

Rs.499 All Inclusive with Unlimited Aerated Drinks | Rs.599 All Inclusive with Unlimited Mocktails
Valid only for timings 4:00 to 6:00 PM Without Exception | Select items of the Menu are subject to change
without notification | Charges applicable to both adults & kids | Special inaugural offer that is subject to
change very soon | Area will be booked as per no. of pax & tables | Kids Area common for all kids present |
Minimum 10 Pax Required | Reservation Mandatory.



BAR MENU

WHITE WINE	Glass	Bottle
NINE HILLS	350	1500
RIYA SHIRAZ	250	1100
JACOBS GREEK	600	2500
CHARDONNAY		
ANAKENA (Chillian Wine)	700	3200

RED WINE	Glass	Bottle
NINE HILLS	350	1500
RIYA SHIRAZ	250	1100
JACOBS GREEK	600	2500
(Shiraj Cabernet)		
ANAKENA (Chillian Wine)	700	3200

VODKA BASED COCKTAIL	Glass
BLUE LAGOON	265
BLACK RUSSIAN	265
COSMOPOLITAN	265
CAPRIOSKA	265
SEX ON THE BEACH	325
BLOODY MARRY	325
L.I.I.T	435

RUM BASED COCKTAIL	Glass
MOJITO	265
MAI TAI	265
PLANTERS PUNCH	265
PINACOLADA	295
JJ COOLERS	315
JAMBOREE FIZZ	315
JAMBOREE SPECIAL	315

GIN BASED COCKTAIL	Glass
DIRTY MARTINI	275
WHITE LADY	315
TOM COLLINS	315
NEGRONI	315

TEQUILA BASED COCKTAIL	Glass
MARGARITA	295
TEQUILA SUNRICE	295
ZIPPER	295
JAMBOREE NIGHT	325

WINE BASED COCKTAIL	Glass
SANGRIA	325

WHISKY BASED COCKTAIL	Glass
MANHATTAN	295
OLD FASHION	295
RUSTY NAIL	295

SHOTS	Glass
KAMAKAZI	325
JJ FIRE	345
TOUCH OF JAMBOREE	345
TERMINATER	345
B-52	355

Rs. 1250/- (Food & Unlimited Beer)

Rs. 1450/- (Food & Whisky/ Vodka)

* For min. 10 pax

*Pls. contact Manager for Liquor Party Package.
*Taxes and Service Charges as applicable.



BAR MENU

IMPORTED WHISKY

DELUX WHISKY	(30 ml)	6 small
ROYAL SALUTE	1050	6000
IMPORTED WHISKY	(30 ml)	6 small
J.W. BLACK LABEL	285	1685
CHIVAS REGAL 12 Y.O	285	1685
J.W. RED LABEL	175	1025

SCOTCH WHISKY (IMFL)	(30 ml)	6 small
VAT69	145	845
BLACK DOG 8 Y.O	145	845
TEACHER'S HIGLAND	145	845
100 PIPER DELX	145	845
TEACHER'S 50	175	1025
100 PIPERS 12 YRS	175	1025

DOMESTIC WHISKY	(30 ml)	6 small
BLENDERS PRIDE	125	700
SINGLE MALT WHISKY	(30 ml)	6 small
LAPHROAIG (10 Y.O.)	395	2245
GLENLIVET (12 Y.O.)	425	2425
TENNESSEE WHISKY	(30 ml)	6 small
JACK DANIEL	285	1685

VODKA

IMPORTED VODKA	(30 ml)	6 small
ABSOLUTE	195	1145
GREY GOOSE	325	1925
DOMESTIC VODKA	(30 ml)	6 small
MAGIC MOMENTS	95	545

RUM	(30 ml)	6 small
OLD MONK	85	485
BACARDI WHITE	95	545
BACARDI BLACK	95	545

IMPORTED GIN	(30 ml)	6 small
BOMBAY SAPPHIRE	225	1325

TEQUILA	255	1505
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INDIAN BRANDY	(30 ml)	6 small
MORPHEUS	165	

BEER

DOMESTIC	(330 ml)	6 Print	12 Print
KING FISHER LAGER	105	550	1050
KING FISHER ULTRA	135	750	1500
FOSTER	115	650	1250
HENEKEIN	155	910	1770
DRAUGHT BEER	89		
GLASS			
DRAUGHT BEER	329		
PICHER (1.5LTR.)			

IMPORTED	(330 ml)	6 Print	12 Print
SOL	295	1700	3400
CORONA	325	1900	3600
WITLINGER (Wheat Beer)	325	1900	3600
SINGHA	375	2195	4150

APERITIFS	(30 ml)
MARTNI ROSSO	300

BREEZER	(330 ml)	6 Print	12 Print
BACARDI BREEZER	225	1125	2150
(All Flavours)			