

# SPECIAL

<b>JUGAAD CHAKHNA</b> KARI PATA , POTATO, LOTUSSTEM CRACKERS SERVED WITH GARLIC SHEETS.	125 ●	<b>CRISPY CHILLI CHANNA</b> CRISPY FRIED CHICKEN TOSSED IN SWEET CHILLI SAUCE.	115 ●
<b>CHANNA JOR GOLGAPPA SHOTS</b> CHANNA JOR GARAM FILLED GOL GAPPAS SERVED WITH CURD SHOTS.	185 ●	<b>BABA KI POTLI</b> FRIED MUTTON DUMPLING SERVED WITH INDIAN TAMARIND SAUCE.	115 ●
<b>MACRONI PANCAKES WITH CORN BHEL</b> 195 ● CHEESY PASTA PANCAKES SERVED WITH SPICY TANGY CORN BHEL SEY PURI.	195 ●	<b>CHEDDAR CHEESE BONDA</b> 225 ● SPICY TANGY CHEESE BALL SERVED WITH ACHARI MAYO.	225 ●
<b>TADKA SPAGHETTI SALAD</b> VEG/CHI 185/225 ●/● LONG HAIR PASTA WITH A SPLASH OF DESI TADKA.	185/225 ●/●	<b>POORI SNACKER</b> 215/ 245/ 275/ 325 ●/● DESI POORI WITH MUSHROOM/ CHICKEN / MUTTON /PRAWN TOPPING TOSSED IN INDIAN SPICES.	215/ 245/ 275/ 325 ●/●
<b>'KURKURE' BHUTTA</b> 210 ● WHOLE WHEAT CORN SERVED WITH 'KURKURE' CRUMBLE SPICY TANGY SWEET.	210 ●	<b>JUGAADU DHAMAKA SANDWICH</b> 325 ● EGG & GRILLED CHICKEN B/W THREE LAYER BREAD WITH TANGY SALAD FILLING.	325 ●
<b>SPINACHE PAKAU MUSHROOM</b> 225 ● GARLIC SAUTE SPINACH & CHEESE MUSHROOMS.	225 ●	<b>BASA BALL SHOTS WITH KACCHA AAM</b> 315 ● VIETNAMESE BASA FISH STUFFED WITH DRIED MANGO .	315 ●
<b>YADA PAO WITH CUTTING CHAI</b> 115 ● SOUTH INDIAN FLAVOURED MELTING CHEESE YADA PAO SERVED WITH DESI CUTTING CHAI	115 ●		
<b>SUSHI PANEER</b> 225 ● THIN LAYER OF COTTAGE CHEESE ROLLED WITH EXOTIC VEGGIES AND HERBS.	225 ●		

## CONTINENTAL MAIN COURSE

<b>TENNE ARRABBATA VEG/CHI</b> 397/450 FRESH TOMATO SAUCE WITH A SPRINKLE OF GARLIC, CHEESE AND FRESH BASIL	<b>SPAGHETTI BOLOGNESE</b> 495 SLOW COOKED LAMB MINCE WITH FLOUR OF EXOTIC RED SAUCE AND HERBS
<b>PUSILLI GREEN ZUCCHINI GORGONZOLA VEG/CHI</b> 395/450 CURLY SPINACH, PASTA, BAKED ZUCCHINI WITH FANTASY ITALIAN BLUE CHEESE	<b>CHICKEN STEAK IN RED WINE JUICE/ PEPPER SAUCE</b> 550 CHICKEN BREAST COATED WITH CRACKER NOISEL AND RED WINE/BLACK PEPPER SAUCE
<b>RATATOUILLE WITH GARLIC PARSLEY RICE</b> 465 CHARCUT, GRILLED MARINATED VEGETABLE IN CREAMY RED SAUCE	<b>LAMB STEAK IN MUSHROOM SAUCE</b> 650 CUT LAMB LEG, LONG COOKED IN HERB GARLIC SAUCE
<b>MUSHROOM RISOTTO WITH FENNEL ROCKET LEAVES VEG/CHI</b> 415/465 FRESH WINTER FISH WITH HONEY AND PEARL PEAR SAUCED WITH TRIPLE SALSA	<b>GRILLED RIVER SOLE WITH NUTTY GREEN PEAR MESH</b> 650 FRESH WATER FISH WITH HONEY AND PEARL PEAR SAUCED WITH TRIPLE SALSA
<b>MUSHROOM RISOTTO WITH FENNEL ROCKET LEAVES VEG/CHI</b> 415/465 FRESH WINTER FISH WITH HONEY AND PEARL PEAR SAUCED WITH TRIPLE SALSA	<b>GRILLED CHICKEN LEG WITH PERI PERI &amp; HERB SAUCE</b> 525 MARINATED CHICKEN LEG IN LEMON GARLIC & SPICES TICKED FULL OF FLAVOUR
<b>MUSHROOM RISOTTO WITH FENNEL ROCKET LEAVES VEG/CHI</b> 415/465 FRESH WINTER FISH WITH HONEY AND PEARL PEAR SAUCED WITH TRIPLE SALSA	<b>STUFFED CHICKEN BREAST IN MUSHROOM CURRY SAUCE</b> 575 ONION & CHEESE CHEESE STUFFED BREAST WITH CREAMY RICE, MUSHROOM CURRY & CORDON ROY SAUCE



## DESSERTS

<b>JUGARDU PAKLE JI</b> 245
<b>DRAGON HAIR WITH VANILLA ICE CREAM</b> 220
<b>LICHI PABRI SHOTS</b> 245
<b>GOOEY COCONUT</b> 245
<b>CHOCOLATE WALNUT NEMS WITH VANILLA ICE CREAM</b> 225
<b>SARDHA FIRNI</b> 145
<b>GULAB JAMUN WITH PABRI ICE CREAM (VANILLA/BUTTERSCHOTCH/CHOCOLATE)</b> 165
<b>BANOFFIE PIE</b> 295
<b>CARAMEL CUSTARD</b> 295
<b>SPONGE CAKE IN TOFE SAUCE</b> 295



## CHINESE MAIN COURSE

VEGETARIAN	NON-VEGETARIAN
STAR Fry VEGETABLES WITH CHINESE GREENS AND PINK CHOI (VEG. VEGETABLES IN AROMATIC CHINESE SAUCE)	JADE CHICKEN 375 STAR Fry SIZZLED CHICKEN WITH SOYSAUCE AND BUTTER MUSHROOM
KUNG PAO VEGETABLE ASSORTMENT OF STAR Fry VEGETABLES IN PEKING SAUCE	CHICKEN HONG KONG STYLE 375 CHICKEN CUTS IN RED CHILI, STIR-FRY & WINE SAUCE
AMERICAN CORN THREE BELL PEPPERS CHINGDU STYLE STAR Fry PAN-FRIED VEGETABLES IN AROMATIC SICHUAN SAUCE	CHICKEN IN SCHIZWAN/BLACK BERRY/ MONGOLIAN SAUCE 395
VEGETABLE DUMPLINGS IN SCHIZWAN/BLACK BERRY/ HOT GARLIC	LAMB IN SCHIZWAN/BLACK BERRY/ MONGOLIAN SAUCE 495
DOUBLE MUSHROOM IN VIETNAMESE SAUCE STAR Fry TWO TYPES OF MUSHROOMS IN GARLIC STIR FRIED SAUCE	FISH IN SCHIZWAN/BLACK BERRY/MONGOLIAN 595
VEGETABLE THAI CURRY 550 RED/GREEN (SERVED WITH STEAMED RICE)	RED/GREEN 575/595/725 THAI CURRY CHICKEN/ FISH/ PORK (SERVED WITH STEAMED RICE)

## NOODLES

WOKKER NOODLES VEG/CHICKEN	225/275
CHILI GARLIC NOODLES VEG/CHICKEN	225/275
MIX MEAT NOODLE 445 CHOP'S SPECIAL MIXED NOODLE SWIRL WITH VEGETABLES, CHICKEN, LAMB & PORK	
MANDARIN PORK FRIED NOODLES VEG/CHICKEN/SHRIMPS	375/425/495
PND THAI NOODLES VEG/CHICKEN	315/375

## RICE

FRIED RICE VEG/CHI	225/275
MIX MEAT RICE 445 CHOP'S SPECIAL MIXED RICE SWIRL WITH VEGETABLES, CHICKEN, LAMB & PORK	

## INDIAN MAIN COURSE

VEGETARIAN	NON-VEGETARIAN
MIXED VEGETABLES 315 MIXED VEGETABLES COOKED IN SAUCY SPICES	MURGH TUKKA LABABDAR 430 TENDR COOKED CHICKEN IN CREAMY TOMATO SAUCE
METHI MALAI MATHE 315 GREEN BEAN & FRESH METHI COOKED IN CREAMY BUTTER SAUCE & SAUCY SPICES	MURGH MANKANI 405/675 BESS BUTTER CHICKEN
PKNEER MANKANI 355 PKNEER CURRY IN A SAUCY BUTTER CREAMY TOMATO SAUCE	CHICKEN BARR 450 CHICKEN IN A HOT CURRY, SPICES OF VEGETABLES, CARBONAR & WHITE RED CHILLIES
SAGG PKNEER 355 SPAGHETTI CHICKEN COOKED IN SPAGHETTI SAUCE WITH SAUCY SPICES	GOSHT BQGANJOSH 515 MUTTON CURRY IN SAUCY SPICES DRAGONFISH DRIZZLES
MUSHROOM WARR PRAW 355 BUTTER MUSHROOMS AND SPAGHETTI SAUCE TOGETHER TO MAKE A DELICIOUS RECIPE	GOSHT BAZEEZ 525 BONELESS BARR LAMB COOKED IN SPAGHETTI SAUCE, CURRY & SAUCY SPICES
PKNEER BAPAK PAKAND 355 BARR PKNEER / PKNEER LABABDAR	FISH CURRY 475
DAL MANKANI 295 WHITE BEAN BEANETS COOKED DRYFRY	PEWAN KADAI MASALA 675 SPAGHETTI MUTTON SAUCES PEWAN CURRY
DAL TADKA 295 YELLOW BEANETS COOKED WINE STYLE	

## INDIAN BREADS

TANDOORI ROTI	45
TANDOORI NAAN	65
BUTTER NAAN	75
PUDINA PARANTHA	75
ONION/WOOD KULCHA	95
MISSIL ROTI	65
CHILI CHESE KULCHA	105
CHUR CHUR NAAN	105

## BIRYANI/ RICE

VEG BIRYANI	355
CHICKEN BIRYANI	445
MUTTON BIRYANI	475
JEERA PULAO	235
PEAS PULAO	325

## SOUPS

MANCHOW SOUP VEG/CHICKEN	165/195
HOT & SOUR SOUP VEG/CHICKEN	165/195
TALUMEIN SOUP VEG/CHICKEN	165/195
SWEET CORN VEG/CHICKEN	165/195
LEMON CORIANDER VEG/N.VEG	165/195
CARLIFFLOWER AND PARMESAN CHEESE VEG/N.VEG	205/245
MILD MUSHROOM WITH BALSAMIC REDUCTION VEG/N.VEG	205/245
TOMATO SHORBA	
FRESH CORIANDER FLAVOURED TOMATO SHORBA	155
CHICKEN SHORBA	
INDIAN STYLE CHICKEN BIRNI MADE WITH AROMATIC SPICES	245

## VEGETARIAN APPETISERS

CHARCOAL GRILLED MUSHROOM	295
EXOTIC GRILLED VEGETABLES	255
VEG BRUSCHETTA	255
BEIJING CHILLI CHEESE	295
VEGETABLE SAULT & PEPPER	285
VEGETABLE MANCHURIAN DRY	285
PRO FISH TOP	255
THAIWANESE CHILLI MUSHROOM	295
HONEY CHILLI MONKO	255
INDO-CHINESE	125
FRENCH FRIS	225
BLOOD CURT	255
TANDOORI BLOOD	295
MALAI PANEER	310
CHINESE MUSHROOM	295
CHINESE PANEER ROLL	310
GULAB KE KEBAB	295
TANDOORI SOYB TIKKA	295
CHILLI SOYB	295
TANDOORI PLATTER VEG	525
LAHANSI PLATTER	150

## SALADS

GREEK SALAD VEG/CHIL	210/265
FRUITS & VEG WITH DRESSING OF BELLPEPPER AND MIXED LETTUCE	
SOM TUM SALAD VEG/ PRAWN	210/275
THAI BUA PRAWN SALAD WITH BEAN, CHERRY TOMATOES IN A SWEET & SOUR SAUCE	
GRILLED CHICKEN ORANGE AND BEETROOT	275
SOY SMOKE CHICKEN WITH MUSHROOM SLICES AND ROMANESCO DRESSING	
CRUMBLY WOOLLY SALAD	210
RED & YELLOW BELL PEPPERS WITH CRISP WOOLLY GARLICSHED WITH FRESH CORIANDER	
GREEN APPLE AND BETH CHEESE VEG/CHIL	210/275
SPICY LETTUCE IN TOMATO TOMATO DRESSING	
CHICKEN JUMCHI	255
CHICKEN AND CABBAGE WITH CHILI PEPPER AND SOY SAUCE	
CAESAR SALAD	210/265

## NON-VEGETARIAN APPETISERS

CHICKEN CHAMCHA WITH LEMON RIZLY	395
PRAWN PEEI-PEEI	650
FISH FINGERS	415
DRUMS DELIGHT CHICKEN WINGS	295
BEIJING CHILLI CHICKEN	325
CRISPY KONJE LAMB	475
PRAWN SCHEZWAN DRY CHILLI	675
DOCTO THAI FISH WITH KHAIS LIME & CURRY LEAVES	495
TANDOORI CHICKEN	300/475
CHICKEN TIKKA	425
MURGH MAHAI KEBAB	425
CHICKEN RAINBOW SEEKH	425
MUTTON BAKED KEBAB	495
MUTTON SEEKH KEBAB	455
MANGI FISH TIKKA	555
TANDOORI GARLIC PRAWNS	795
TANDOORI PLATTER NON-VEG	650
LAHANSI PLATTER NON-VEG	550

## DESSERTS

JUGAADU PARLE JI	215	CHOCOLATE WALNUT NEMS WITH VANILLA ICE CREAM	220
DRAGON HAIR WITH VANILLA ICE CREAM	220	SAKORA FIRNI	115
LICHI RABRI SHOTS	245	GULAB JAMUN WITH RABRI	115
GOOEY COCONUT	245	ICEA CREAM VANILLA/ BUTTERSCOTCH/ CHOCOLATE	110



## MAIN COURSE (INDIAN)

### BREADS

TANDOORI ROTI	30	JEERA PULAO	210
TANDOORI NAAN	55	PEAS PULAO	310
BUTTER NAAN	75		
PUDINA PARANTHA	65		
ONION/ALOO KULCHA	75		
MISSI ROTI	65		
CHILLI CHEESE KULCHA	95		
CHUR CHUR NAAN	95		

### BIRYANI/RICE

VEG BIRYANI	325
CHICKEN BIRYANI	425
MUTTON BIRYANI	415

# MAIN COURSE (INDIAN)

## VEGETARIAN

MIXED VEGETABLES 275

ASSORTED VEGETABLES COOKED IN INDIAN SPICES

METHI MALAI MATTAR 275

GREEN PARS & FRESH METHI COOKED IN  
CASHEW NUT PASTE & INDIAN SPICES

PANEER MAKHANI 325

PANEER CUBES IN A SUMPTUOUS  
CREAMY TOMATO GRAY

SAAG PANEER 325

COTTAGE CHEESE COOKED IN  
SPINACH PASTE & INDIAN SPICES

MUSHROOM HARA PYAZ 325

BUTTON MUSHROOMS AND SPRING ONIONS  
COME TOGETHER TO MAKE DELIGHTFUL RECIPE

MIRCH BANGAN KA SALAN 310

DAL MAKHANI 275

WHOLE BLACK LENTILS COOKED OVERNIGHT

## NON-VEGETARIAN

MURGH TIKKA LABABDAR 110

SLOW COOKED CHICKEN IN CREAMY TOMATO GRAY

MURGH MAKHANI 365/610

SLOW COOKED CHICKEN IN CREAMY TOMATO GRAY

CHICKEN RARA 110

CHICKEN IN A DRY CURRY . SPICED UP WITH YOGHURT,  
CARDAMOM & WHOLE RED CHILLIES

GHOST ROGANJOSH 110

MUTTON CUT IN INDIAN SPICES (KASHMIRI SPECIALITY)

GHOST LAZZEZ 115

BONELESS BABY LAMB COOKED IN CARAMELISED ONIONS  
CURD & INDIAN SIES

FISH CURRY 150

PRAWN KADAI MASALA 650

SMASHING MASALA INFUSED PRAWN CURRY

# RICE & NOODLES

HAKKA NOODLES VEG/CHICKEN 225/275

FRIED RICE VEG/CHI 210/255

MANDARIN PAN FRIED NOODLES  
VEG/CHICKEN/SHRIMPS 325/385/425

CHILLI GARLIC NOODLES  
VEG/CHICKEN 225/275

MIX MEAT RICE/NOODLE 410  
CHEF'S SPECIAL FRIED RICE/NOODLE INTERPLAY  
WITH VEGETABLES, CHICKEN LAMB & PRAWNS

PAD THAI NOODLES  
VEG/CHICKEN 285/315



# MAIN COURSE (CHINESE)

## VEGETARIAN

STIR FRY VEGETABLE WITH CHINESE GREENS AND PAK CHOI 275  
 EXOTIC VEGETABLES IN AUTHENTIC CHINESE SAUCE.

KUNG PAO VEGETABLE 275  
 ASSORTMENT OF STIR FRY VEGETABLES IN PEKING SAUCE

AMERICAN CORN THREE BELLPEPPERS CHENGDU STYLE 275  
 STIR FRY PIMENTOS DELICACY IN AUTHENTIC SCHEZWAN SAUCE.

VEGETABLE DUMPLINGS IN SCHEZWAN/BLACK BEAN/ HOT GARLIC 275

DOUBLE MUSHROOM VIETNAMESE SAUCE 295  
 STIR FRIED TWO TYPES OF MUSGROOMS IN SWEET SPICY TAMARIND SAUCE

VEGETABLE THAI CURRY RED/GREEN 195  
 SERVED WITH STEAMED RICE.

## NON-VEGETARIAN

JADE CHICKEN 345  
 STIR FRY SLICED CHICKEN WITH SHITAKE AND BUTTON MUSHROOM

CHICKEN HONG KONG STYLE 345  
 CHICKEN CUBES IN RED CHILL, STARKISH & WINE SAUCE

CHICKEN IN SCHEZWAN/BLACK BEAN/MONGOLIAN 395

LAMB IN SCHEZWAN/BLACK BEAN/MONGOLIAN 495

FISH IN SCHEZWAN/BLACK BEAN/MONGOLIAN 545

RED/GREEN THAI CURRY CHICKEN/ FISH/ PRAWN 525 /575/645  
 SERVED WITH STEAMED RICE



# MAIN COURSE (CONTINENTAL)

## VEGETARIAN

## NON-VEGETARIAN

PENNE ARRABBIATA VEG/CHI 360/410

FRESH TOMATO SAUCE WITH A SPLASH OF GARLIC, CHILLI AND FRESH BASIL

SPAGHETTI BOLOGNESE 475

SLOW COOKED LAMB MINCE WITH FLAVOUR OF EXOTIC RED SAUCE AND HERBS

FUSILLI GREEN ZUCCHINI GORGONZOLA VEG/CHI 360/410

CURLY SPIRAL PASTA, BABY ZUCCHINI WITH FAMOUS ITALIAN BLUE CHEESE.

CHICKEN STEAK IN RED WINE JUICE/ PEPPER SAUCE 550

CHICKEN BREAST COATED WITH CHICKEN MINCE AND RED WINE/BLACK PEPPER SAUCE

RATATOUILLE WITH GARLIC PARSLEY RICE 410

CHARCOAL GRILLED MARINATED VEGETABLE IN CREAMY RED SAUCE.

LAMB STEAK IN MUSHROOM SAUCE 625

CUT LAMB LEG, LONG COOKED IN DEMI GLAZE SAUCE

MUSHROOM RISOTTO WITH FENNEL ROCKET LEAVES VEG/CHI 360/410

ITALIAN ARBORIO RICE WITH IMPORTED PORCINI MUSHROOM AND PARMASAN CHEESE

GRILLED RIVER SOLE WITH NUTTY GREEN PEA MESH 625

FRESH WATER FISH WITH MINT AND FARM HERB SERVED WITH ORANGE SALSA.

GRILLED CHICKEN LEG WITH PERI PERI & HERB SAUCE 525

MARINATED CHICKEN LEG IN LEMON, GARLIC & SPICES PACKED FULL OF FLAVOUR

STUFFED CHICKEN BREAST IN MUSHROOM CURRY SAUCE 575

ONION & CHILLI CHEESE STUFFED BREAST WITH CREAMY WHITE MUSHROOMS, CURRY & CORIANDER SAUCE



# APPETISERS

## NON-VEGETARIAN

CHICKEN CHARMOLA WITH LEMON AIOLI 310  
OPEN FRIED CHICKEN COOKED WITH GREEN HERBS

PRAWN PERI-PERI 550  
PRAWN SERVED WITH FRESH RED CHILLI, GARLIC AND HERBS

BEER BATTER FISH FINGERS 375  
FISH FINGERS MARINATED IN DARK BEER BATTER  
AND EXOTIC MIXED HERBS

DRUMS DELIGHT CHICKEN WINGS 295  
BATTER COATED CHICKEN WINGS TOSSED IN  
CHILLI GARLIC SAUCE WITH ORIENTAL SPICES.

BEIJING CHILLI CHICKEN 295  
CHILLI CHICKEN WITH THREE BELLS

CRISPY KONJEE LAMB 115  
SHREDDED LAMB MARINATED WITH HERBS  
AND TOSSED CHILLI.

PRAWN SCHEZWAN DRY CHILLI 650  
PRAWN TOSSED IN SCHEZWAN PEPPER & CHILLI

DICED THAI FISH WITH KAFFIR  
LIME AND CURRY LEAVES 115  
DICED SOLE FISH FILLET TOSSED IN  
CURRY LEAVES AND MUSTARD

## NON-VEGETARIAN



TANDOORI CHICKEN 220/110

MURGH MALAI KABAB 395  
SOFT BONELESS PIECES OF CHICKEN  
MARINATED IN YOGHURT & INDIAN SPICES

MUTTON BARRA KABABS 195  
TENDER SPICY MUTTON CHOPS MARINATED,  
ROASTED & CHARRED IN TANDOOR

MUTTON SEEKH KEBAB 125  
TENDER KEBABS MADE FROM MINCED MUTTON

MAHI FISH TIKKA 550  
SUCCULANT CHUNKS OF FISH SMERRED WITH  
MASHALS & COOKED TO PERFECTION IN INDIAN TANDOOR

TANDOORI GARLIC PRAWNS 195  
PRAWNS MARINATED IN AN ARRAY OF CREAMS, MASHALS  
& GARLIC IN INDIAN TANDOOR

# APPETISERS

## VEGETARIAN

CHARCOAL GRILLED MUSHROOM 215

FRESH WHITE MUSHROOM COOKED ON OPEN FIRE.

EXOTIC GRILLED VEGETABLES 225

IMPORTED VEGETABLE SKEWERS MARINATED  
WITH EXTRA VIRGIN OLIVE OIL

ASSORTED VEG BRUSCHETTA 210

FRESH TOMATO CHUNKS MARINATED WITH  
EXTRA VIRGIN OLIVE OIL, FETA CHEESE,  
BALSAMIC REDUCTION AND BASIL LEAVES

BEIJING CHILLI CHEESE 215

COTTAGE CHEESE TOSSED WITH THREE BELLS

VEGETABLE SALT & PEPPER 245

CRISPY FRIED VEGETABLES TOSSED WITH SPRING ONION

HONEY CHILLI POTATO 215

VEGETABLE MANCHURIAN DRY 245

DUMPLING TOSSED IN ALL TIME FAVOURITE  
MANCHURIAN SAUCE.

PRO PIA TOD 225

THAI SPRING ROLLS WITH SWEET CHILLI SAUCE

## VEGETARIAN

TAIWANESE CHILLI MUSHROOM 275

MUSHROOM TOSSED IN HOI-SIN CHILLI  
GARNISHED WITH SESAME SEEDS

ALOO CHAAT 195

TANDOORI ALOO 275

POTATO STUFFED WITH DRY FRUITS  
INDIAN HERBS ROASTED IN TANDOOR

MALAI PANEER 215

COTTAGE CHEESE MARINATED  
WITH INDIAN SPICES

CHATPATA MUSHROOM 215

TANGY TENDER MARINATED MUSHROOMS ROASTED  
IN INDIAN TANDOOR



# SALAD BAR

GREEK SALAD VEG/CHI KHAMATHA OLIVE WITH TRIO OF BELLPEPPERS AND MIXED LETTUCE.	175/215	SOM TUM SALAD VEG/ PRAWN THAI RAW PAPAYA SALAD WITH BEANS, CHERRY TOMATOES IN A SWEET & SPICY SAUCE	175/225
GRILLED CHICKEN ORANGE AND BEETROOT SLOW SMOKED CHICKEN WITH ARUGULA LEAVES AND HOMEMADE DRESSING	225	CRUMBLY NOODLE SALAD RED & YELLOW BELL PEPPERS WITH CRISPY NOODLE GARNISHED WITH FRESH CORIANDER.	175
GREEN APPLE AND FETA CHEESE VEG/CHI ICEBERG LETTUCE IN SUNDRIED TOMATO DRESSING	185/225	CHICKEN JIMCHI CHICKEN AND CABBAGE WITH CHILLI PASTE AND SESAME	225



## SOUPS

MANCHOW SOUP VEG/CHICKEN 150/185

HOT & SOUR SOUP VEG/CHICKEN 150/185

TALUMEIN SOUP VEG/CHICKEN 150/185

SWEET CORN VEG/CHICKEN 150/185

LEMON CORIANDER VEG/N.VEG 150/185

## CONTINENTAL SOUPS

COULIFLOWER AND PARMESAN CHEESE VEG/N.VEG 195/235

MIXED MUSHROOM WITH BALSAMIC REDUCTION VEG/N.VEG 195/235

## INDIAN SOUPS

TOMATO SHORBA 150

FRESH CORIANDER FLAVOURED TOMATO SHORBA

CHICKEN SHORBA 185

INDIAN STYLE CHICKEN BROTH MADE WITH AROMATIC SPICES