

Bhattiyan Di Rotiyan

Roti (Whole wheat flour Indian bread baked in tandoor)	45
Naan (Fluffy Indian bread made of refined flour fluffed in clay oven)	55
Kulcha (An Indian bread made of refined flour hint of the coriander leaves, carrot Finished in tandoor)	45
Missi Roti (Rajasthani specialty Bread made from a mix of flour tempered with Green chilli, onion & caraway seeds)	55
Lasooni Naan (A fluffy Indian bread made of refined flour hint of fragrant Garlic finished in Tandoor)	70
Cheese Naan (A fluffy Indian bread made of refined flour hint of the Amul cheese)	80
Chili Mili Roti (Indian bread made of the wheat flour tempered with Green chilli)	50
Methi Paratha (Crispy crumbly, Indian savory bread made of wheat flour tempered with fenugreek leaves)	55
Pudina Paratha (Crispy, crumbly, Indian savory bread made of wheat flour tempered with Mint Leaves)	55
Lacha Kulcha (Crispy crumbly, Indian Latchhadar bread made from refined flour)	55
Makkai Roti (Indian bread made of maize flour on clay tawa)	55
Khasta Roti (Crispy northwest frontier made from refined flour, milk, caraway seeds & butter Roasted in clay oven)	55
Roomali Roti (Paper- thin Indian bread made of refined flour baked on the back of a wok)	60
Taptaan (Bread made from refined flour very popular bread in karachi pakistan)	65
Khameeri Naan (Pakistani floppy bread made from refined flour milk, sugar & yeast)	65

Chinese Menu

Soups

Sweet Corn Soup (A thick treat of American corn cream & vegetables)	100
Hof & Sour Soup (A dual taste of spice and tang in a thick mixer of Julienne cut vegetables Bamboo shoots and mushroom)	100
Manchow Soup (A thick combination of chopped vegetables, mushroom & bamboo shoots)	100
Vegetable Clear Soup (A light & clear liquid of diced vegetables & vegetable stock)	80
Vegetable Noodle Soup (An interesting combo of vegetable with noodles)	90
Lemon Coriander soup (A tangy exciting treat of lemon and coriander)	100
Lung Fung vegetable soup (A semi light soup of chopped vegetables Garnished with cottage cheese)	100

Chinese Starters

Crispy Assorted Vegetables (A sour & spicy combination of crispy stir fried vegetables)	200
Golden Fried Baby Corn (Tender Whole better fried baby corn and served with sweet & sour sauce)	200
Chili Sauce (Deiced cut green chillie & capsicum tossed with spicy soya sauce)	
Cauliflower/Potato/Veg Ball	190
Cottage Cheese/Mushroom/Baby corn	210

Mocktails & Smoothie

Fruit punch (A seasonal fresh fruit juice, blended with ice cream and milk)	150
Virgin Mango Mary (Mango pulp, hung curd & strawberry ice cream)	150
Chocó Lady (Chocolate sauce with cream & Miranda)	150
Destiny Child (Of litchi pulp, lime juice & soda)	150
Strawberry float (Strawberry crushed and soda)	150
Deep Blue (Sprite in chopped ginger, lime salt and crushed ice)	150
Green monster (Green apple crushed and sprite)	150
Pineapple Blossom (Pineapple juice with creamy vanilla ice cream)	150
Green Lady (Pineapple juice, kiwi pulp with Green pistachios & ice cream)	150
Purple Cow (crazy Cow) (Grape juice & crushed ice blend with vanilla ice cream)	150
Orange Fizz (Orange juice & lemon juice blend with soda water and ice cubes served immediately)	150
Mango Smoothie fresh cut mango in the blender with ice, milk and yoghurt. Blend until smooth.	150
Strawberry Smoothie fresh cut mango in the blender with ice, milk and yoghurt. Blend until smooth.	150
Avacado Smoothie fresh cut avacado in the blender with ice, milk and yoghurt. Blend until smooth.	150
Cranberry Smoothie Blend almond milk, banana, mixed berries, & cranberries in a blender until smooth served chilled	150

Cakes (Single Piece)

Black Forest	100
Pineapple	90
Butterscotch	80
Strawberry	80
Blueberry	90
White Forest	80
Chocolate Flakes	90

Pastries

Pineapple	60
Black Forest	100
Fresh Fruit	90
Chocolate Mousse	100
Chocolate Éclair	100
Butterscotch	90

Pastries

Taza Phalon Ka Ras(Seasonal) Orange / sweet lime / water melon /pineapple/ grapes /	90
Aerated water Mineral water	20

Sizzlers

(All sizzlers are served with boiled vegetables, rice and fries or mashed potatoes)

Cottage Cheese Chilly (Salad & Rice)	320
Veg Sizzler (With mushroom and cheese)	320
Veg Sizzler (with Szechwan sauce and noodle)	310
Cottage Cheese (grilled paneer in skewer)	320
Veg Nasi Goreng (fried rice with sate paneer & mushroom)	320

Sabziyon Ka Andaaz

ROYAL ANDAZ Spl Paneer Masala	230
Makai Mirch ka salan (American corn and chunks of capsicum cooked in the rich spinach gravy)	200
Paneer pasanda (Stuffed cottage cheese cooked in rich cashew Nut gravy)	220
Sabzi Mili Juli (Seasonal mix vegetable cooked in spicy gravy tempered with chopped spinach)	200
Sabzi methi bahar (Fresh vegetable, fenugreek leaves & chopped spinach cooked in creamy cashew gravy)	210
Sabzi Ijawab (Assorted vegetable and cottage cheese cooked in onion tomato gravy tempered with spring onion)	200
Haryali sabzi (Assorted fresh vegetable tempered with garlic and onion cooked in spinach gravy)	200
Lasooni Shabnam Palak (Chunks of mushroom tempered with garlic cooked in rich spinach creamy gravy)	210
Malai Kofta (Rich creamy cottage cheese dumpling stuffed in nuts cooked in creamy cashew gravy)	210

Noodles

Veg Hakka Noodle (Soft noodles tossed with Chinese seasoning and vegetables)	190
Schezwan Noodles (Stir fried noodles tossed spicy schezwan sauce and vegetable)	200
Exotic Soft Noodles (Soft noodles tossed with exotic vegetables and seasoning)	200
Shanghai Fried Noodles (Soft Noodles & vegetables tossed in shanghai sauce)	190
Chilli Garlic Noodles (Stir fried noodles flavored with burnt garlic, chilli and seasoning)	190
Stew Noodles (A soft steamed noodle top with thick white vegetables sauce)	190
American Chopsy (Crispy fried noodles & vegetables topped with sweet 'N' sour sauce)	190
Chinese Bhel	140
Kimchi Salad	90

Pantry & County

SALAD

Garden fresh salad (An assortment of fresh green vegetables slices)	80
Russian Salad (French beans, carrots, potatoes, & pineapple in mayonnaise dressing)	120
Bhutte Chatpate (A lemony, sour & spicy, roasted sweet Corn Salad)	120
Aloo chat (Potato and horse gram mixed with spices,)	90

Chinese Main Course

Cottage Cheese/Diced Vegetable/Baby Corn/ Mushroom in Chilli Sauce	190
Cottage Cheese/Diced Vegetable/Baby Corn/ Mushroom in Garlic Sauce	190
Cottage Cheese/Diced Vegetable/Baby Corn/ Mushroom in Lemon Butter	190
Cottage Cheese/Diced Vegetable/Baby Corn/ Mushroom in Hot Garlic Sauce	190
Cottage Cheese/Vegetable Balls/Baby Corn/ Mushroom in Manchurian Sauce	190
Cottage cheese/ diced vegetable/ baby corn/ Mushroom In Mongolian sauce (Sweet & spicy sauce, garlic ginger, green chilli, Red chilli paste & tomato sauce, crush red chilli)	190

Chinese Rice

Vegetable Fried Rice (Stir fried rice with vegetable tossed in Chinese seasoning)	140
Schezwan Fried Rice (Rice tossed with spicy schezwan sauce and vegetables)	190
Combination Fried Rice (Stir Fried rice & soft noodles tossed in Chinese seasoning)	200
Corn N bell Pepper Fried Rice (Stir fried rice with American corn tossed with three bell peppers and Chinese seasoning)	200

Cole Slaw Mexican 120
(Julienne of cabbage, capsicum, carrots in Mexican sauce)

Fruit chat 130
(Papaya, pineapple diced cutting mixed with Indian dressing)

Sprouted Beans Salad 130
Chopped Onion, chopped Cucumber, chopped Spring Onion, lemon Juice, salt, pepper and Coriander Leaf

Waldorf Salad 150
Diced Apple, celery, walnut Raisin Mixture, tossed With Lemony Mayonnaise and Served On Lettuce Leaves

Veg Pasta Salad 130
Macaroni, julienne Carrots, chooped Onions, pimento, celery Green Esa Tomatoes, parsley, Hawaiian Dressing, Mayonnaise, Pepper Lettuce.

Nachos

Cheese 160

Vegetable 130

Pasta

(All Pasta's Are Served with Garlic Bread)

Spaghetty Napolinton 220

Lasagne Alfondo 240

Fusilli Alla Norma 230

Spaghetty Veg Carbonara 250

Macaroni With Cheese Sauce 230

Pasta In Pamodre Sauce 230

Meetha-Meetha

Shahi Gajar Halwa (A delicious rich carrot pudding, loaded with dry fruits, well known across the world served warm)	110
Rasgulla (Everybody's choice, sweet made from cottage cheese)	80
Shahi Gulab Jamun (Gulab Jamun served warm)	90
Kulfi (Malai / Kesar pista / Mango) Traditional Indian ice cream served in a bowl	120
Lachadar Rabdi (Delicacy from the Awadh gharana made with reduced milk & garnished with almonds)	120
Kulfi with Lachadar Rabdi (Delicacy from the Awadh gharana made with reduced milk & garnished with kulfi & almonds)	200
Hot Jamun With Lachadar Rabdi (skimmed milk dumpling deep fried in desi ghee soaked in sugar syrup and served with lachadar rabdi)	180
Gulab Jamun with ice cream (skimmed milk dumpling deep fried in desi ghee soaked in sugar syrup and served with lachadar rabdi and topped with your choice of ice cream)	150
Gajar Halwa with Ice Cream (A delicious rich carrot pudding, loaded with dry fruits & served warm with your choice of ice cream)	150
Ice creams Milk shakes Vanilla / strawberry / mango / chocolate / butterscotch	110
Fruit milk shakes Apple / banana/ mango / mix fruit	130

BAKERY

Brownies

Classic	130
Sizzling Brownie	170
Chocolate Chip	140
White Chocolate	160
Roasted Almond	160

Muffins

Chocolate Chip	90
Raspberry	100
Blueberry	100

Croissants

Butter Garlic	90
Cheese	130
Chocolate	130

Cheese Palak Kofta	220
(Dumpling of cottage cheese and potato stuffed with cheese & cooked with Makhani gravy)	
Paneer Kali Mirch Masala	230
(Cubes of cottage cheese & capsicum cooked in spicy gravy tempered with black pepper)	
Paneer chaman	230
(A Beautiful combination of three bell pepper & grated cottage cheese Tossed with Indian spices)	
Bhutta simla mirch Masala	200
(Capsicum and American corn cooked in onion tomato spicy gravy)	
Sabzi lasooni	200
(Diced vegetable cooked in rich creamy gravy tempered with garlic and spinach)	
Aloo dum kasmiri	190
(Baby potato cooked in rich kashmiri traditional gravy)	
Paneer Tikka lajawab	230
(Charcoal grilled roasted cottage cheese dunked in rich onion & tomato gravy)	
Paneer Shahi Darbar	220
(Chunks of cottage cheese cooked in creamy and rich shahi gravy)	
Sabzi keema amritsari	200
(Assorted chopped vegetable and cottage cheese cooked in spicy Amritsar gravy)	
Sabzi Do Pasand	220
(Two different types of curries served in one bowl)	
Chef Special	230
Sabzi Hara Pyaaz	200
Assorted vegetable cooked in rich nawabi gravy tempered with spring onion)	
Chole Amritsari	190
(kabuli chickpeas cooked in true amritsari style)	
Punjabi Paneer Bhurji	220
(Grated cottage cheese tempered with chopped onion & tomato cooked in Punjabi spices)	
Paneer Tawa	230
(Great combination of three bell pepper and cottage cheese tempered with tawa spices)	

Taazi Sabzion Ka Shorba's

Gajar and Tamatar Ka Shorba 110
A tangy combination of fresh blended carrot and tomato with authentic spices

Makkai and Dhaniya Ka Shorba 120
American corn flavored with Indian herbs and roots

Cream of Soups

Cream of Tomato/Vegetable/ Cheese/Mushroom/Spinach 120
A creamy fresh veg aromatic broth soup

Kuch Thanda Sa

Jal Jeera 80
An Indian drink flavored with roasted cumin seeds, mint & rock Salt

Tazaa Nimboo Pani 60
A refreshing drink made with fresh lime & mineral water

Pudina Nimboo Ki Shikanji 100
Fresh lemon blended with mint leaves & spices

Fresh Lime Soda 70
A refreshing drink made with lemon & soda

Pudina Soda Shikanji 120
Khus syrup mixed with lemon jal jeera powder, pudina, Soda and boondi

Butter Milk 80
(Healthy, refreshing & delicious yogurt drink)

Lassi 110
(Thickened flavored curd blend. A PUNJABI special drink)

Mastaani Lassi 140
(Hung curd blend with mango pulp and ice cream topped with nuts)

Flavored Lassi 140
(Mango, chocolate, strawberry)

Thandai 120
Very popular drink in Gujarat & marwad made from cold milk

Hong Kong Sauce

(Medium spicy sauce made of red chilli, star flower, chopped garlic, ginger, cashew nut, capsicum & onion)

Cottage Cheese/Baby Corn/Mushroom 210

Cauliflower/ veg ball 190

Crispy Honey and Chillie Vegetables 210

(Deep fried crispy vegetable tossed with sweet and spicy honey sauce)

Manchurian

(Manchurian sauce tossed with any of the vegetable of your choice)

Cauliflower /veg ball/Potato 190

Cottage Cheese/Baby corn/mushroom 210

Salt and Pepper

(Crispy deep fried vegetable of your choice tossed with Salt and pepper)

Cauliflower/Potato 190

Cottage Cheese/mushroom/Baby corn 210

Crispy Corn Chillie Pepper 210

(Crispy batter fried American corn tossed with three bell pepper and green chilli)

Shanghai cottage cheese 210

(Deep fried Cottage cheese chunks tossed with three bell pepper and shanghai sauce)

Schezwan Sauce

(A sauce made of red chillie paste, ginger, garlic, & celery leaves)

Cauliflower /veg Ball 190

Cottage Cheese/Mushroom/Baby corn 210

Veg Spring Roll 190

(Mixed vegetable wrapped in pancake and deep fried)

Hunan Sauce

(Sweet & spicy sauce made of chopped garlic, ginger, Onion, green chilli, red chilli paste)

Cauliflower/Veg Ball/Potato 190

Cottage Cheese/Mushroom/Baby corn 210

Real Juice (Tetra Pack)

Cool drinks 40
(Any soft drink)

Choice of ice creams

Ice Cream 90
(Vanilla, Mango, Strawberry)

Ice Cream 100
(Butter scotch, Pista)

Sundaes

Dry fruit Delight 210
(Vanilla ice cream topped with dry fruits and honey)

Triple Sundae 220
(Vanilla, strawberry and chocolate ice cream, topped with chocolate sauce and nuts)

Hot chocolate Fudge 210
(3 scoops ice cream and topped with hot chocolate sauce and nuts)

Triple Nuts Sundae 220
(Three scoops of Ice creams, top with assorted nuts & fresh fruit , kiwi crush & litchi crush)

Fruity Sundae 220
(A beautiful combination of fresh cut fruit & Ice cream top with jelly, nuts ,strawberry crush & pineapple crush)

Mix Fruit Platter 110
(Five types of seasonal fresh cut fruits served in one platter)

Dream Girl 210
(Combination of strawberry ice cream, butterscotch ice cream and mango ice cream topped with dry fruits)

Honeymoon Special 220
(Combination of blackcurrent, mango, strawberry ice cream topped with honey & crispy roasted nuts)

Famous Of Gudbud 220
(Fresh fruit salad with three varieties of ice creams, topped with jelly, nuts and fruits crush)

Chatter Patter

Masala Papad 60
(Special topping on a fried Papad to Enhance your taste buds)

Roasted Papad 40
(Simply roasted Indian spicy Papad, completing your meal)

Koyle Ke Khaan Se

Chatpata phaloon ki chat 200
(3 seasonal fresh fruits chunks marinated in Indian spices and finished in tandoor)

Aloo lal mirch 180
(Baby potatoes marinated in hung curd & Indian spices, finished in tandoor)

Tiranga Paneer 230
(Cottage cheese marinated in hung curd and 3 types of Indian spices finished in a clay oven)

Paneer Methi Sheek 210
(malai sheek made from cottage cheese and fenugreek leaves cooked in tandoor)

Paneer jaisalmeri 220
(Fresh cottage cheese chunks marinated with kashmiri chilli paste and mint cooked in charcoal)

Gobi ke sholay 190
(Chunks of cauliflower marinated in hung curd and kashmiri chilli paste finished in tandoor)

Sabzi Pahadi Sheek 190
(Fresh chopped vegetables and green leaves sheek finished in a charcoal grill)

Malai wali paneer 220
(Cottage cheese marinated in cashew paste and cream cooked in tandoor)

Cheesy Malai Broccoli 230
(Chunks of broccoli marinated in cashew paste, cheese & saffron)

Tandoori shabnam 220
(Fresh button mushroom marinated in hung curd and Indian spicy spices)

Malai Dingri 220
(Fresh mushroom marinated in rich creamy sauce finished in tandoor)

Bhutte ke sholay 210
(Tender Fresh baby corn marinated in hung curd and Indian spices cooked in tandoor)

Sabzi Pulao (Assorted of vegetable tossed with butter cooked with aromatic Rice served with Raitha)	200
Corn Methi pulao (American corn & fenugreek leaves tossed with butter & Basmati Rice served with Raitha)	200
Kaju mutter Pulao (Green peas & cashew nut tossed in butter & cooked with Basmati Rice served with Raitha)	220
Jeera Wale Chawal (Steamed Aromatic Rice tempered with butter and cumin seeds served with Raitha)	170
Dahi Chawal (Boiled Rice mix with freshly made curd tempered with musturd seeds & curry leaves)	120
Saadha Chawal (Plain steamed Basmati Rice)	120
<i>Raitha</i>	
Boondi raitha (Curd with Indian flavored boondi)	80
Pineapple Raitha (Smooth curd with sweetened Pineapple cubes)	90
Kheere Ka Raitha (Fine minced cucumber raitha)	80
Mixed Raitha (Curd with mix vegetables)	80

Firangi choice 220
(A combination of assorted English vegetable cooked with rich Indian gravy)

Lakhnavi methi malai Kofta 220
(Mixed vegetable dumpling tempered fenugreek leaves cooked with rich creamy gravy)

Mushroom Do Pyaaz 220
(Chunks Of mushroom & onion cooked with rich onion tomato gravy)

Mutter Methi Malai 220
(Fresh button mutter & tempered with fenugreek leaves cooked with rich shahi creamy gravy)

Hari Makai khaas 220
(American corn tempered with fresh chopped spinach finished with rich cheesy creamy gravy)

Sadah Bahaar

Aloo Gobi/aloo jeera/aloo palak/aloo mutter/chana Masala/aloo methi / Bhindi Do Pyaza/Aloo Mirch ka Salan/sabzi Kadai/ Sabzi kolhapuri/sabzi Makhani/ Dahi Bhindi/Punjabi Kadi Pakodi/Tawa Sabzi/Aloo Bhindi tomato 190

Paneer Kadai/Mushroom Kadai/Veg Jal Frezi/ Methi Malai mutter/ Paneer Makhani/ Baby om capsicum Masala/ Navaratan Korma/ Dum Aloo Kashmiri,Sarson ka saag 210

Dal ka swaad

Dal Makhani 200
(Black urad and kidney beans cooked in Tandoor finished with tomato puree butter)

Dal Fry 170
(Unique blend of the yellow lentil tempered with garlic and cumin seeds finished with chopped onion and tomato)

Dal Tadka 180
(All time favorite yellow lentils tempered with cumin seeds and garlic, onion, tomatoes and red chillie)

Dal Palak 180
(Yellow lentil toss with chopped onion, tomato and spinach tempered with cumin seeds & Garlic)

Dal Methi 180
(Yellow lentil toss with chopped onion, tomato and methi tempered with Cumin seeds & Garlic)

Paneer Malai Sheek (Fresh cottage cheese & cheese sheek cooked on a charcoal grill)	220
Makai palak ke Sheek (A sheek made from spinach & American corn finished in tandoor)	200
Chutney paneer Tikka (Cottage cheese marinated in green leaves & cooked on a charcoal grill)	220
Peshawari Babycorn (Fresh baby corn marinated in hung curd & peshawari spices cooked on a char grill)	210
Chutney wale babycorn (Tender Fresh baby corn seasoned and baked with Indian herbs & spices)	210
Paneer Kali Mirch (Cottage cheese flavor enhancing freshly crushed black pepper & baked in tandoor)	220
Aloo Tikka Amritsari (Cubes of potatoes marinated with hung curd and Amritsar spices cooked in tandoor)	190
Aloo Gobi Tandoori (Chunks of cauliflower & potato marinated with hung curd & Punjabi spices baked in tandoor)	200
Desi videsi (Pleasant combination of cauliflower & broccoli marinated in two distinct flavors Where east meets west)	210
Afghani Sheek (Fresh minced vegetables with the richness of almonds & cashew nuts finished in a tandoor)	210
Tilly chilly babycorn (Fresh Julienne cut baby corn marinated in koliwada spices, deep fried)	200
Karari subz Tikki (Garden fresh chopped vegetables & cottage cheese croquettes marinated in Indian spices covered in crispy crust cooked in a deep fried)	200
Dawat-E-Tandoor (Assorted kabab platter served on skewer)	370

Roti Ki Tokri (Bread Basket) 200
(Mix of five different varieties of Indian bread's for a person who loves variety)

Kulcha Ki Tokri 200
(Six different topping of baby floppy Kulcha made from refined flour)

Kashmiri Naan 90
(Kashmiri bread stuffed in fresh fruits, nuts and cottage cheese made from refined flour)

Peshawari Kulcha 85
(Bread made from refined flour stuffed with minced cottage cheese cooked in Tandoor)

Aloo Paratha 75
(An Indian bread made from wheat flour stuffed in minced spicy potato masala)

Stuffed Paratha 80
(Fluffy Indian bread stuffed with mixed vegetable and cottage cheese made from wheat flour)

Stuffed Kulcha 80
Fluffy Indian bread stuffed with mixed vegetable and cottage cheese made from refined flour)

Amritsari Aloo Kulcha 85
(Amritsari Aloo Kulcha is made by stuffing potato filling into it. The dough required to make the Amritsari Kulcha is prepared in the same way as we need to make any simple kulcha or bread. Let's start our preparation to make Amritsari Aloo Kulcha - Stuffed Kulcha.)

Chawal Ka Kamaal

Sabzi Biryani 220
(Mix vegetable marinated with biryani spices cooked in basmati Rice served with mix Raitha)

Aloo Mutter ki Biryani 210
(Combination of the green peas & potato marinated with biryani spices cooked in aromatic Rice served with Raitha)

Chole Paneer ki Biryani 220
(Kabul Gram and cottage cheese marinated with biryani spices cooked in aromatic Rice served with mix Raitha)

Sabzi Hariyali Biryani 220
(Assorted vegetable & spinach marinated with biryani spices cooked in aromatic Rice served with mix Raitha)

Makkai Mushroom Biryani 220
(American corn & mushroom marinated with biryani spices cooked in aromatic Rice served with Mix Raitha)

Kashmir Ka Pulao 210
(Assorted fruits & Nuts tossed with butter with aromatic Rice served with Raitha Traditional of Kashmir's)