

BEER

	1 PINT	5 PINTS
Fosters Special Brew	125	600
Kingfisher Premium	125	600
Tuborg	140	660
Carlsberg Elephant	160	750
Miller High Life	160	750
Kingfisher Ultra	160	750
Budweiser	160	750
Heineken	245	1155
Kingfisher Ultra Max	215	1025
Corona	450	2175
Hoegaarden	450	2175
Stella Artois	450	2175
Bira 91	350	1700

Draught Beers/ Breezers

	Mug (330 ML)	Pitcher (1600 ML)
Foster Special Brew	99	450
Bira (Blonde / Wheat)	175	835

	1 PINT	5 PINTS
Bacardi Breezer (Ask for Flavors)	245	1155
Kingfisher Buzz (Ask for flavors)	245	1155

Single Malts

Single wali Family (30 ML)

Talisker 10 y	499
Singleton of Glen ord 12y	499
Cardhu 12y	499
Glenkinchie 12y	499
Glenfiddich 12y	499
The Glenlivet 12y	499
The Balvenie 12y	499
Oban 14y	499
Ardeeg	499
Dalmore 12y	499
Jura 12y	499
Balwhinnie 15y	599
Lagavulin 16y	599
Dalmore 14y	599
Glenfiddich 19y	2399

Aperitifs

(60ml standard measure) @350

Martini

Campari

Blended Whiskeys

	Single Whi Family (30 ML)	Quarter Whi Family (180 ML)	Bottle Whi Family (750 ML)
Black & White(8Y)	175	990	3500
Black Dog Black Reserve (8Y)	175	990	3500
Var 69 (8Y)	175	990	3500
100 Pipers (8Y)	175	990	3500
Black Dog Triple Gold Reserve (12y)	225	1260	4800
100 Piper (12Y)	225	1260	4800
Johnnie Walker Red Label	215	1200	4500
Ballantines Finest	215	1200	4500
Johnnie Walker Black Label(12y)	325	1860	6960
Chivas Regal (12y)	325	1860	6960
Johnnie Walker Double Black Label	425	2460	10000
Johnnie Walker Gold Label Reserve	525	3045	11575
Johnnie Walker Platinum Label (18Y)	725	4205	15975
Chivas Regal (18Y)	725	4205	15975
Johnnie Walker Blue Label	1199		
Royal Salute (21Y)	1199		

Vodka

	30 ML	180 ML	Bottle
Smirnoff (Regular / Flavored)	125	595	2750
Ketel One	195	1145	4580
Absolut Blue	195	1145	4580
Ciroc	325	1925	7700
Grey Goose	325	1925	7700
Belvedere	325	1925	7700
Magic Moments	125	595	2750

Rum	30 ML	180 ML	Bottle
Old Monk	125	595	2750
Bacardi Carta Blanca	150	720	3350

American Whiskey /Irish Whiskey

	30 ML	180ML	Bottle
Jim Beam	305	1770	6500
Jameson Irish	305	1770	6500
Jack Daniels No 7	325	1860	6960

Gin	30 ML	180ML	Bottle
Indian Gin	125	595	2750
Gordon	245	1360	4895
Tanqueray	275	1550	5595
Beeleater	245	1360	4895

The Shots/Slammers

	1 Shot	5 Shot	10 Shot
Kamikaze	225	1050	2000
Italiano	325	1399	2399
Caribbean	225	1050	2000
Mexicano	275	1299	2299
Jager Bomb	455	2199	4249
B52	455	2199	4249
BMW	455	2199	4249
Sambuca	455	2199	4249
Tequila Viva Mojo	455	2199	4249
Flaming Tower Shot	1495		

Champagne & Sparkling Wine

	Bottle
Sula	2999
Moet n Chandon Brut	11999
Jacob's Greek Sparkling	8999

Cognac

	30ML
Hennessey vs	1199
Martell VSOP	1199

The Digestifs

	30ML
Bailey's Irish Cream	300
Triple Sec	300
Kahlua	300
Peach Schnapp	300
Jagermeister	500
Absinthe	500
Drambuie	500

White / Red Wine

Imported Wine – By The Bottle	4000 (By The Stem 950)
Domestic Wine – By The Bottle	2000(By The Stem 550)

Signature House Mixology @Regular 475

The Ardor Old Fashioned

The True Classic- Bourbon Whiskey With
Angostura Bitter and Sugar With Orange Oils

The Whiskey Sour At Ardor

Ask your mixologist for a flavor to add to your classic whiskey sour.

Edelflower Martini

Vodka, Edelflower, Litchi Juice

Organoponicos

Rum, Watermelon, Basil Leaves, Lime Juice, Edelflower Cordial

Granny Smith

Vodka, Green Apple Chunks, Green Apple Syrup,
Sweet 'N' Sour, Apple Juice

Moscow Mule

Vodka, Mint, Gingerale, Lime Juice

The Ardor Chemical Cocktail

(The Secret Recipe And Magic Inside)

Watermelon Mojito

White Rum, Lemon Chunks, Mint Leaves And
Watermelon Infused Vodka On The Stir

Corona Margarita

(Tobasco Mixed with Lime Juice & Tequila and Topped with Corona Beer)

The Irish Trash Can

Vodka, Rum, Gin, Peach Snapps, Blue Caracao, Triple Sec, Rod Bull.

Sex In The Driveway

Blue Caracao, Peach Snapps, Vodka, citrus, sprite

Jamaican Rum Punch

Rum, Dark Rum, Coconut Rum, Pineapple Juice, Orange Juice,
Lime Juice, Grenadine Syrup.

Favourite Classic Cocktail Regular @350

Cosmopolitan

Vodka, Triple sec and cranberry Juice

Sex on the Beach

Vodka, Peach Schnapps, Orange Juice, Pineapple Juice

Bloody Mary

Vodka, Tabasco, Worcestershire, Tomato Juice,
Lime Juice with Black Pepper and Celery Salt

Gimlet

Gin, Sweet 'n' Sour

Dry Martini

Gin, Dry Vermouth

Black Russian

Vodka, Fresh Cream on the Rocks

White Russian

Vodka, Fresh Cream on the Rocks

Margarita

Tequila, Triple Sec, Margarita mix, Frozen on the Rocks (Ask for the Flavors)

Pinacolada

White Rum, Coconut Cream, Pine apple Juice

Daiquiri

White Rum, Sweet 'n' Sour (Ask for Flavors)

VodkaTini

Vodka, Dry Vermouth

All Time favorites Classic Cocktail

	Regular /	Pitcher
LIT	350	1199

The Cuban

The Scandinavian
Classic

The Bahamas

Mojito

350 1199

Strawberry Mojito

Watermelon Mojito

Scottish Mojito

Classic Lime Mojito

Sangria

350 1199

Classic

(Red / White)

Peach Sangria

(Red / White)

SHAKES & ALL @175

The Ardor Special Bounty Dark

Blended of shredded dark chocolate with a dollop of dark chocolate ice cream

The Ferrero Rocher Shake

Blended ferrero rocher with butter scotch ice cream

The Cadbury Caramel Shake

Chunks of caramel chocolate blended with vanilla ice cream

The Classic Cold Coffee

The Chocolate and Hazelnut

The Strawberry and Mint

The Oreo Mint Shake

Classic blend of crushed oreo with the mint ice cream

The Banana & Caramel

Classic blend of banana, caramel with ice cream

The Brownie

MOCKTAILS @165

Bay Bellini

Kiwi Crush, Lemon, Top Up With Sprite

Virgin Mojito

Fresh Mint Leaves, Lemon Chunks, Brown Sugar With Crush Ice And Lemonade

Avalanche

Mint Leaves, Crushed Ice, Lime, Ginger, Orange Juice "Sprite"

Shirley Temple

Orange Juice, Granadina syrup, Lime Juice Top Up With Cola

Summer Breeze

Apple Juice, Cranberry Juice, Orange Juice, Lime Juice

Cucumber Spitzer

Fresh Cucumber, Mint, Black Salt, Lime Juice, Top Up With Soda

Virgin Pinacolada

Pine Apple Juice, Coconut Cream, Sugar 'N' Ice

Virgin Margarita

Margarita, Mix Blend With Crush Ice

Masala Mint Cooler

Mint, Lemon, Sugar Chat Masala With Crush Ice

BEVERAGES

Cold Coffee (With or without ice cream)	145
Coffee (Espresso, Cappuccino, Café Laté, Americano)	105
Tea (Readymade, Masala & Ice Tea)	95

AERATED BEVERAGES

Coke	95
Diet Coke	100
Coke Zero	100
Sprite	95
Limca	95
Ginger Ale	100
Fresh Lime	65
Glass of Canned Juice	95
Sparkling Water	195
Packaged Drinking Water	60
Qua (Mineral Water)	145
Red Bull Energy Drink	180
Robust Energy Drink	160

SMOOTHIES

Banana	145
Strawberry	145
Pineapple	145
Vanilla	145
Peach	145
Litchi	145

... Soups ...

Vegetables ₹175 Chicken ₹225 Prawn ₹275

Thukpa Thong

(A classic Chinese soup with choice in Chicken or vegetarian made with zucchini, broccoli, chopped mushroom, carrots & boiled noodles topped with Chinese cabbage "pok choi")

Wonton Thong

(Your Choice of Meat or vegetables enveloped in noodle pastry cooked in a clear soup and garnished with Chinese vegetables)

Tom Yum Thong

(A Spicy and pungent clear soup with the magic ingredient of imported tom yum paste)

Hot 'n' Sour

(Choice of vegetarian, chicken or seafood Sichuan style soup with bamboo shoots, mushrooms & tofu)

Sweet Corn

(Choice of vegetarian or chicken or seafood thick Chinese soup made with fresh American corn)

Manchow

(Choice of vegetarian or chicken or seafood flavored stock with fresh green chillies, brown garlic & coriander)

Lemon Coriander

(A soup made with vitamin C rich ingredients like lemon, coriander, French beans, carrots & chopped vegetables)

Cream of Chicken

(A soup made with stock chicken cube in sauce pan over medium-low heat and whisked with milk & flour)

Cream of Tomato

(A soup made with fresh tomatoes stocked with salt, pepper & sugar and stirred well)

Tamatar Shorba

(Exotic flavored Indian tomato soup with a hint of ginger and garlic)

 Vegetarian  Non-vegetarian  Spicy preparation  Chef's Recommendation

We levy 10% service charge.
All Govt taxes extra applicable

...Chalkare (Appetizers)...

Fruit Masala Chana Tokri Chaat ₹325

(All season favorite with one basket of seasonal fruits and two baskets of Masala Chana chat)

Dahi Bhalla Papdi Chaat ₹245

(Delicious quick time snack with friends and family)

Aloo Masala Chaat ₹175

(Lethal combination of potatoes, Chaat Masala and coriander – cumin seeds)

Masala Papad ₹175

Masala Peanuts ₹175

...Fusion Foods - Chef Special...

Kadhai Paneer Pizza ₹345

(Spicy & Yummy North India Cottage Cheese Pizza tossed with bell pepper, onion and Indian spices served on a Lachha Parantha Pizza Crust)

Tandoori Murgh Momos ₹325

(Chicken dim sums stuffed with Indian spices and roasted in clay oven)

Butter chicken Croquettes ₹395

(Authentic butter chicken taste but blended with cheddar & mozzarella cheese and served in croquette style)

Dal Makhani Croquettes ₹375

(Authentic Dal Makhani taste but blended with cheddar & mozzarella cheese and served in croquette style)

Desi Kukkad Pizza ₹395

(Fusion Pizza of clay oven cooked butter chicken served on Indian Parantha based pizza crust)

 Vegetarian

 Non-vegetarian

 Spicy preparation

 Chef's Recommendation

We levy 10% service charge.
All Govt taxes extra applicable

...Chef's Salads...

Caesar Salad ₹275/345

(Crispy romaine and iceberg lettuce with mayonnaise garlic and topped with parmesan flakes)

Greek Salad ₹275

(Traditional Greek salad with iceberg lettuce, tomato, cucumber, olive and feta cheese)

Green Salad ₹145

(Assortment of sliced cucumber, tomato, carrot, and onions)

Paneer Tikka Salad ₹275

(Clay oven roasted cottage cheese in indian spices, capsicum, onion and mint sauce)

Chicken Tikka Salad ₹345

(Clay oven roasted chicken marinated in Indian spices, capsicum, onion and mint sauce)

Pasta Salad ₹275/345

(Macaroni Pasta with Thousand Island dressing)

...Vegetarian...

Chilly Paneer ₹375

(Tossed with ginger in soya garlic chilly sauce) (two spice)

Silken Tofu in Hunan sauce (Dry / Gravy) ₹375

(Battered tofu cubes crispy fried & tossed in Hunan sauce)

Paneer Tikka Ajwaini ₹425

(Caram seed flavored cottage cheese cubes roasted in clay oven)

Paneer Mirch ke Seekh ₹425

(Cottage cheese marinated with green chilli and black pepper rolled on skewer & roasted in clay oven) (one spice)

Potato Cheese Croquettes ₹325

(Deep fried potato & cheese roll-ideal for Monsoons)

Stuffed Mushroom Caps ₹395

(Farm fresh mushrooms stuffed with cheese and cottage cheese, crumb fried & served with garlic mayo)

Khumbh Achari ₹395

(Button Mushrooms stuffed with pickle flavored cottage cheese and roasted in clay oven) (one spice)

Crunchy Baby Corn & Mushroom with Dry Chilli ₹365

(In soya garlic sauce)

Honey chilly with (Mushroom/Potatoes/Lotus Stem) ₹325

(Choice of crispy vegetables tossed in Thai sweet chili sauce with spring onions)

Dahi Ke Kebob ₹425

(Delicious patty of hung yogurt, blended with special spices & Fried)

Garlic Bread ₹155

(Toasted bread slice with garlic & butter)

French Fries ₹155

(Deep fried Potato finger chips)

Tomato Brochettes ₹225

(Toasted rustic Italian bread, topped with tomato, jalapenos and feta cheese)

 Vegetarian

 Non-vegetarian

 Spicy preparation

 Chef's Recommendation

We levy 10% service charge.
All Govt taxes extra applicable

Garlic Bread with Cheese ₹225
(Toasted bread, baked with mozzarella cheese)

Doritos Plain ₹325
(Served with tomato salsa and sour cream)

Vegetable Doritos ₹325
(Add corn and vegetable mixture baked with cheddar cheese salsa & sour cream dip)

Vegetable Spring Rolls ₹325
(Served with hot garlic sauce)

Salt n Pepper (American Corn/Chinese Vegetables) ₹325
(Choice of American corn or Chinese vegetables with spring onion and crushed black pepper, tossed in aromatic Chinese spices)

Bharwa Chutney Wale Aloo ₹325
(New potatoes stuffed with cottage cheese and assortment of dry fruits battered, wrapped in the cilantro & shallow fried)

Hara Bhara Kebab ₹325
(Patties of pureed spinach flavored with traditional spices)

Tandoori Soya Chaap (Malai/Punjabi) ₹325
(Soya chops marinated with yogurt secret spice mix and cooked to perfection in clay oven)

Makkai De Pudina Di Tikki ₹325
(American corn minced with mint leaf, deep fried with Indian spices)

Tandoori Rani ₹325
(Pineapple slowly roasted in clay oven marinated with Indian spices)



Vegetarian



Non-vegetarian



Spicy preparation



Chef's Recommendation

We levy 10% service charge.
All Govt taxes extra applicable

...Chicken / Mutton...

Spicy Chicken Doritos ₹425

(Add chicken in Doritos mixture and baked with cheddar cheese with salsa & sour cream dip)

Chicken Satay ₹475

(Grilled supreme pieces of chicken marinated and skewered with roasted peanut butter sauce)

✓ Shredded Chicken ₹435

(Chicken with garlic spring onion & bell pepper tossed in chilly oyster sauce)

✓✓ Chilli Chicken Dry ₹445

(Chicken tossed with ginger in soya garlic chili sauce)

Chicken Salt N Pepper ₹445

(Chicken with spring onions and crushed black pepper, tossed in aromatic Chinese spices)

🔪 Dragon Chicken ₹445

(Crispy fried chicken breast with mild topping of black bean sauce and flavored black beans, served on a sizzler platter)

🔪 Murgh Gazab Ka Seena ₹525

(Stuffed chicken breast with cheese and marinated with Indian herbs)

Tandoori Chicken (Half / Full) ₹395/625

(Chicken marinated with yoghurt and spices, cooked in clay oven)

✓ Murgh Tikka Punjabi ₹455

(Boneless chicken cubes marinated in Indian spices roasted in clay oven)

Murgh Malai Kebab ₹455

(Boneless chicken cubes marinated with cream and cheese flavored with traditional spices roasted in clay oven)

Reshmi Kebab ₹425

(Chicken minced rolled in skewer & roasted in clay oven)

✓ Ghosht Seekh Kebab ₹475

(Mutton minced rolled on skewer & roasted in clay oven)

🌿 Vegetarian

🔪 Non-vegetarian

✓ Spicy preparation

🔪 Chef's Recommendation

We levy 10% service charge.
All Govt taxes extra applicable

... Sea Food...

Fish Finger ₹625

(Oriental spiced and herb coated fish with tartare sauce)

Fish Chilly ₹625

(Fish tossed with ginger in soya garlic chili sauce)

Fish Salt N Pepper ₹625

(Fish with spring onions and crushed black pepper, tossed in aromatic Chinese spices)

Aiwaini Macchi Tikka ₹625

(River sole fish flavored with caram seed & cooked in clay oven)

Dhaniya Mirch Ka Macchi Tikka ₹625

(River sole fish flavored with coriander, chili, and lemon juice, slow cooked in clay oven with Indian spices)

Crispy Fried Jumbo Prawns ₹895

(Coated with gingered panko crumbed, served with Herb Mayo)

Chilly Garlic Prawns ₹895

(Prawns with spring onions, ginger garlic chopping, tossed in sambal oelek sauce)

Prawn Salt N Pepper ₹895

(Prawns with spring onions and crushed black pepper, tossed in aromatic Chinese spices)

Jhinga Dum Nisha ₹895

(Prawn wrapped in Indian spices and cooked in clay oven)

 Vegetarian

 Non-vegetarian

 Spicy preparation

 Chef's Recommendation

We levy 10% service charge.
All Govt taxes extra applicable

... Sandwiches...

(Served With French Fries)

🌱 Veg Club Sandwich ₹275

(Filling with lettuce, cucumber, tomato, cheese and coleslaw)

🍗 Chicken Club Sandwich ₹325

(Filling with lettuce, roasted chicken, fried egg, cucumber, tomato and cheese slice)

🌱🍗 California Cheese Sandwich ₹295

(Filled with cottage cheese, cheese slice with sauté mushroom and bell peppers and exotic dressing and served with cocktail sauce)

... Delectable Pastas...

🌱 Vegetarian ₹395

Choose From: Penne, Spaghetti and Macaroni

Choice of sauce: Arrabbiata, Agli Olio, Pomodoro and Alfredo

Choice of vegetable (Any Two): Broccoli, Bell Pepper, Corn, Mushroom, Baby corn, Jalapenos.

🍗 Non Vegetarian ₹495

Choose From: Bolognese, Carbonara

🌱🍗 Butter Chicken Pasta ₹495

(A uniquely created Fusion between Indian & Continental kitchens

Using Chicken Morels and choice of Pasta Cooked in Butter Chicken gravy)

(Choice of Pasta: Penne, Spaghetti, Macaroni)

🌱 Vegetarian **🍗 Non-vegetarian** **🌶️ Spicy preparation**

👨🍳 Chef's Recommendation

We levy 10% service charge.
All Govt taxes extra applicable

... From Our Pizzeria...

(12" PIZZA)

(Add extra veggies @ 25 per selection)

VEGETARIAN

La Margarita ₹325

(Tomato, mozzarella and fresh basil)

Mushroom and Corny ₹325

(Mushroom, corn and mozzarella cheese)

Mexican Veg ₹335

(Mexican Specialty Cajun spiced vegetable, jalapeno, coriander, garlic, chilly, onion and cheese)

Paneer Tikka ₹345

(Clay oven Roasted Paneer Tikka, with onion and capsicum)

Crunchy Spicy Veggie ₹345

(Mozzarella Cheese, tomato, onion and capsicum with Paneer)

Quattro Formaggio ₹355

(Mozzarella, cheddar, parmesan and blue Cheese)

 Vegetarian  Non-vegetarian  Spicy preparation  Chef's Recommendation

We levy 10% service charge.
All Govt taxes extra applicable

... Non Vegetarian...

Chicken Tikka ₹375

(Clay oven roasted chicken Tikka and cheese)

Corny Chicken ₹375

(Barbeque chicken and American corn with cheese)

Mexican Chicken ₹395

(Mexican special Cajun spiced chicken, mushroom, capsicum, onion and jalapeno)

Mutton Keema ₹425

(Indian style cooked curried lamb minced with cheese)

Ardor Special ₹455

(Smoked chicken, chicken Tikka, onion, bell pepper and cheese with green coriander)

Grilled Chicken/Roast Chicken ₹375

(Mozzarella cheese, tomato, basil with grilled chicken/roasted chicken)

... Platter - Desi...

Vegetable Kebab Platter ₹995

(Assortment of Paneer Tikka aqwaini, Khumb achari, Bharwa chutney wale Aloo, Hara Bhara kebab, Dahi ke kebab, Tandoori soya chaap Punjabi, Paneer mirch ke seekh, Makhai de Pudina di Tikki & Tandoori Rani-each 2 pieces)

Non Vegetable Kebab Platter 1145

(Assortment of Aqwaini Macchi Tikka, Murgh Gazab ka seena, Tandoori chicken, Ghosht Seekh Kebab, Murgh Tikka Punjabi, Murgh Malai Kebab, Murgh Reshmi Kebab, Dhaniya Mirch ka Macchi Tikka-each 2 pieces)

... International...

Vegetable Mezzo Platter ₹345

(With humus, babagunus, tezaski, falafel, pita bread and pickled salads)

Non Vegetable Mezzo-Platter ₹475

(With humus, babagunus, tezaski, chicken shishtouk, pita bread and pickled salad)

 Vegetarian  Non-vegetarian  Spicy preparation  Chef's Recommendation

*We levy 10% service charge.
All Govt taxes extra applicable

...Vegetarian (Main Course)...

Grilled Vegetable ₹325

(Assortment of vegetables, zucchini, bell pepper, broccoli, beans, carrot etc)

Sauté Vegetable ₹325

(Assortment of vegetable tossed in garlic and butter)

Quesodillos ₹395

(Corn tortillas, cheddar cheese, refried corn, bell pepper with tomato salsa and sour cream)

Vegetable Lasagna ₹395

(Layer of pasta sheets, stuffed with European vegetables and baked with cheese)

Risotto Al Fungi ₹425

(Traditional Italian rice with cream mushroom sauce)

Broccoli, Baby corn, black Mushroom ₹345

(In soya garlic sauce)

Water Chestnut with Asparagus ₹345

(In White Garlic Sauce)

Stir Fried Oriental Greens ₹345

(Seasonal Chinese Vegetables with Chilly oyster sauce/hot garlic sauce)

✓ Assorted Asian Red or Green Thai Curry ₹425

(Served With Steamed Rice)

Paneer Makhani ₹425

(Cottage Cheese Cooked In Creamy Tomato Gravy)

Paneer Lababdar ₹425

(Cottage Cheese Cooked In Creamy Tomato Gravy and Indian Spice)

Malai Kofta ₹425

(Dumpling of Cheese and Potato in rich cashew nut gravy)

🍴 Khumbh Makai Hara Pyaaz ₹375

(Mélange of mushroom, corn kennels with spring onions)

🍴 Vegetable Lajwab ₹395

(Mélange of pureed vegetable peppered with cheese, In- House special)

Subz Miloni ₹375

(Seasonal Vegetables tossed in garlic with Indian spices in Tomato and Onion Gravy)

Palak Paneer ₹425

(Cottage Cheese Cooked in Spinach Puree in Authentic Ardr Style . mild yet extremely tasteful)

Dhingri Shabnam ₹375

(A Masaledaar Combination of green peas & Mushrooms Cooked With Indian Spices In Tomato & Onion Gravy)

🍴 Vegetable Hamjoli ₹395

(Dumpling of Cheese and Potato and vegetables in Palak base and wrapped and surrounded with Veg Gravy)

🌱 Vegetarian 🍴 Non-vegetarian ✓ Spicy preparation 🍴 Chef's Recommendation

We levy 10% service charge.
All Govt taxes extra applicable

... Non Vegetarian (Main Course) ...

Pan Seared Basa Fish ₹475

(With New Potatoes, Garlic, spinach and lemony mustard sauce)

Grilled Chicken Breast ₹475

(With steamed vegetable, mash potato and red wine mushroom jus.)

Roasted Lamb Chop ₹525

(Lamb chop seasoned with garlic, aromatic herbs, roasted potatoes, vegetable and thyme red wine jus.)

Grilled Sole Fish ₹675

(Sole Fish with Lemon Butter Sauce, Served with Vegetable and mashed potatoes)

🍷 Ardor Special Jack Daniel ₹675

(Chef Special Served on Sizzler, exotic preparation with Jack Daniels inside)

🍷 Slice Fish ₹625

(In oyster sauce/black bean sauce)

Kung Pao Chicken ₹425

(In oyster sauce prepared with fried cashew nuts and bell pepper)

Diced Chicken ₹425

(In black pepper sauce/ Szechwan sauce / hot garlic sauce)

🍷 Shredded Chicken ₹425

(In ginger garlic sauce)

Sliced Chicken ₹425

(In black bean sauce/ hot garlic sauce/ chilli bean sauce 🍷)

🍷 Prawns with Bell peppers ₹895

(In white garlic sauce/chilli oyster sauce 🍷/black bean sauce)

Thai Curry (Chicken/Fish/Prawn) 455/525/895

(Served With Steamed rice) 🍷

Choice of Sauce: Red and Green

🍷🍷 Prawn Tawa Masala ₹895

(Shallow Fried Prawn with Indian Spices)

🍷🍷 Fish Tawa Masala ₹675

(Shallow Fried Fish with Indian Spices)

 Vegetarian

 Non-vegetarian

 Spicy preparation

 Chef's Recommendation

We levy 10% service charge.
All Govt taxes extra applicable