



# Menu



RESTAURANT & BAR

## **SOUP MENU**

|   | <b>VEG</b> | <b>NON-VEG</b> |
|---|------------|----------------|
| <p><b>MANCHOW SOUP</b><br/>All time favourite chinese soup made from authentic chinese sauce</p>  | <b>130</b> | <b>150</b>     |
| <p><b>HOT -N- SOUR SOUP</b><br/>Chinese soup with spicy and sour taste combined together</p>  | <b>130</b> | <b>150</b>     |
| <p><b>SWEET CORN</b><br/>sweet corn is made with a flavour packed chicken stock and sweet corn</p>                                      | <b>130</b> | <b>150</b>     |
| <p><b>ASIAN NOODLES SOUP</b><br/>A Light &amp; flavourful chicken noodle soup with asian flavourful &amp; little bit of spicy</p>       | <b>140</b> | <b>160</b>     |
| <p><b>LEMON CORIANDER SOUP</b><br/>Lemon coriander soup is clear vegetable soup made with mix vegetable ,lemon and coriander leaves</p> | <b>130</b> | <b>140</b>     |
| <p><b>TOMATO SOUP</b><br/>A thick soup prepared from cream and tomato</p>   | <b>140</b> |                |
| <p><b>CREAM OF PALAK SOUP</b><br/>Nutty flavour &amp; rustic aroma of spinach</p>   | <b>140</b> |                |
| <p><b>CREAM OF CHICKEN</b><br/>Bits of chicken,celery,chicken stock,seasoning cooked in cream or milk</p>                               |            | <b>160</b>     |
| <p><b>CLEAR SOUP</b><br/>Cooking vegetables in a water &amp; seasoned with salt &amp; pepper</p>  | <b>110</b> | <b>120</b>     |
| <p><b>LUNG FUNG SOUP</b><br/>Minced chicken with egg white,noodles &amp; sauce mixture</p>  | <b>150</b> | <b>160</b>     |

## ***TABLE DRESSING***

|                          |     |
|--------------------------|-----|
| ROASTED PAPAD            | 25  |
| FRY PAPAD                | 30  |
| NACHANI PAPAD FRY        | 60  |
| MASALA NACHANI PAPAD     | 90  |
| MASALA PAPAD             | 60  |
| PERI - PERI PEANUT CHAAT | 100 |
| PINEAPPLE RAITA          | 120 |
| VEG RAITA                | 120 |
| GREEN SALAD              | 120 |
| PLAIN FRENCH FRIES       | 120 |
| VEG FINGER               | 180 |
| ONION PAKODA             | 140 |
| PERI -PERI FRENCH FRIES  | 140 |
| CHEESE POP CORN          | 250 |
| CHEESE PAKODA            | 290 |
| CHEESE CHERRY PINEAPPLE  | 180 |
| PANEER POKODA            | 190 |
| PANEER BHURJI            | 210 |
| EGG BOILED               | 40  |
| EGG BOIED FRY            | 50  |
| EGG HALF FRY             | 50  |
| EGG BHURJI               | 120 |
| EGG OMELETTE             | 90  |
| EGG PAKODA               | 90  |
| EGG MASALA OMELETTE      | 100 |
| CHICKEN PAKODA           | 190 |

## TANDOORI STARTER -VEG

|  |            |
|--|------------|
| <b>PANEER TIKKA</b>  | <b>270</b> |
| Chunks of cottage cheese marinated in yogurt red chilli. Cardamom powder & garam masala cooked in tandoor  |            |
| <b>PANEER ANGARA KEBAB</b>   | <b>290</b> |
| Chunks of cottage cheese marinated in yogurt red chilli. Cardamom powder & garam masala cooked in tandoor served with hot pan                    |            |
| <b>PANEER COTTAN KEBAB</b>   | <b>320</b> |
| Cheese Staff with paneer & Red Masala served with mild sauce   |            |
| <b>PANEER SHOLEY TIKKA</b>   | <b>280</b> |
| Fresh cottage cheese marinated in yogurt ginger garlic , green chilli coriander leaves grilled to perfection in the tandoor                      |            |
| <b>PANEER ACHARI TIKKA</b>   | <b>290</b> |
| Paneer cubs marinated in pickle masala and grilled to perfection in the tandoor  |            |
| <b>PANEER KALIMIRCH KA TIKKA</b>   | <b>290</b> |
| cubs of cottage cheese marinated in yogurt & black pepper & spices   |            |
| <b>PANEER LASOONI TIKKA</b>  | <b>290</b> |
| cubs of cottage cheese marinated in yogurt garlic & spices   |            |
| <b>PANEER MALAI TIKKA</b>  | <b>290</b> |
| Paneer cubs marinated in sweet creamy yogurt and grilled to perfection in the tandoor  |            |
| <b>PANEER BANJARA KEBAB</b>  | <b>290</b> |
| cottage cheese cubs marinated with cumin seed, some of our in house spices and a hint of fresh coriander and then glazed in the tandoor          |            |
| <b>PANEER PESHAWARI KASTOORI KEBAB</b>   | <b>290</b> |
| Cottage cheese marinated in yogurt flavoured with green fenugreek and peshawari spices   |            |
| <b>HARIYALI PANEER TIKKA</b>   | <b>290</b> |
| Cottage cheese marinated in mixture of yogurt, mint paste, green chilli paste, and garam masala skewered and roasted over earth oven             |            |
| <b>PAHADI MUSHROOM TIKKA</b>   | <b>280</b> |
| Mushroom marinated in a refreshing green marinated   |            |
| <b>CHEESE STUFED MUSHROOM</b>  | <b>290</b> |
| Cheese stufed mushroom with white sauce, mild test   |            |
| <b>MULTANI MUSHROOM TIKKA</b>  | <b>270</b> |
| Marinated & grilling mushroom with multani spices, herbs and yogurt  |            |
| <b>DAHI LASUNI MUSHROOM TIKKA</b>  | <b>270</b> |
| Juicy spicy and full of flavour chunks of mushroom marinated in fresh curd , infused with garlic and green chilli and then grilled over charcoal |            |
| <b>VEG SEEKH KEBAB</b>   | <b>260</b> |
| vegetable seekh kabab is a cylindrical shaped kabab by using different type of vegetables  |            |
| <b>TANDOORI VEG PLATTER</b>  | <b>690</b> |
| Choice of assorted vegetable kabab   |            |

## **TANDOORI STARTER NON-VEG**

|   | <b>HALF</b> | <b>FULL</b> |
|---|-------------|-------------|
| <b>TANDOORI CHICKEN</b><br>Whole chicken marinated in yogurt, select herbs ,<br>grilled on charcoal in a clay oven & serve with salad , mint chutney                        | 300         | 550         |
| <b>CHICKEN ANGARA KEBAB</b><br>Pieces of chicken lightly spiced grilled on charcoal,served with spicy<br>& hot pan  | 310         |             |
| <b>CHICKEN TIKKA</b><br>Pieces of chicken lightly spiced grilled on charcoal  | 300         |             |
| <b>CHICKEN ROZALI KEBAB</b><br>cheese stuffed chicken with red masal,medium spicy   | 350         |             |
| <b>CHICKEN ACHARI TIKKA</b><br>Mouthwatering chicken tikka marinated in pickle masala   | 310         |             |
| <b>CHICKEN SHOLEY KEBAB</b><br>Chicken cubes marinated in schezwan sauce with a<br>twist and cooked   | 310         |             |
| <b>CHICKEN LASOONI TIKKA</b><br>Boneless chicken marinated in flavorful garlic sauce<br>and finished in tandoor   | 310         |             |
| <b>CHICKEN RASHAMI TIKKA</b><br>Succulent chicken in a cream and yogurt marinate<br>delicately flavoured with white pepper and cooked in tandoor                            | 310         |             |
| <b>CHICKEN BANJARA KEBAB</b><br>Spicy kebab recip fully loaded with the fresh spices<br>cilantro, garlic , chilli and cumin flavor  | 320         |             |
| <b>CHICKEN PAHADI KEBAB</b><br>Boneless chicken marinated in green paste and<br>cooked with spices finish in clay oven  | 310         |             |
| <b>CHICKEN PESHAWARI KASTOORI TIKKA</b><br>Soft & tender chunks of chicken marinated with<br>peshawari spices mixture & dry fenugreek , cooked in tandoor                   | 310         |             |
| <b>CHICKEN KALIMIRCH KA TIKKA</b><br>Boneless chicken marinated with yoghurt , spiked<br>with black pepper and cooked a clay oven   | 310         |             |
| <b>CHICKEN MALAI TIKKA</b><br>Chicken marinated with delicate spices cream and spices   | 310         |             |
| <b>TANDOORI LOLLIPOP</b><br>chicken wings marinated in green chilli sauce & cooked in tandoor   | 310         |             |
| <b>CHICKEN DILRUBA TIKKA</b><br>Minced chicken cooked with seekh & tandoori medium spicy  | 300         |             |
| <b>CHICKEN LAZEEZ TIKKA</b><br>Boneless chicken marrinated in yellow masala,top up with cashewnut & egg   | 320         |             |
| <b>CHICKEN TANGDI KEBAB (2 PIC)</b><br>marinated chicken tangdi in white marination char - grilled in tandoor   | 360         |             |
| <b>CHICKEN MATKA ANGARA KEBAB</b><br>Succulent chicken marinated in a seasoned masala and cooked on skewers<br>to perfection in tandoor serving with dum pukt cooking style | 340         |             |
| <b>CHICKEN MATKA SMOKE KEBAB</b><br>Chicken cubes marrinatd in red masla serve with matka   | 340         |             |
| <b>CHICKEN SEEKH KEBAB</b><br>Minced chicken cooked with onion , herbs and indian spices barbequed on skewers   | 330         |             |
| <b>TANDOORI NON-VEG PLATTER</b><br>Choice of assorted non -veg platter  | 980         |             |

## **TANDOORI SEA FOOD SPECIAL**

**FISH TIKKA(8 piece) 350**

Fish marinated in spicy spices served with salad and green chutney

**TANDOORI FISH(1 piece) 480**

Spicy and fully loaded with the fresh spices cilantro, garlic , chilli and cumin flavor

POMFRET (1 piece)----- PRAWNS (8 piece)-----

**TANDOORI BANGADA (1 piece) 240**

Fish marinated in sauce with a twist and cooked in the tandoor

**TANDOORI CHILAPI(1 piece) 190**

Fish marinated in sauce with a twist and cooked in the tandoor

**FISH LASOONI TIKKA (8 piece) 370**

Fish marinated in garlic flavored spices

## **VEG STARTER**

|  |            |
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| <b>PANEER MANCHURIAN DRY</b>   | <b>270</b> |
| Coated cottage cheese fried and tossed in manchurian sauce   |            |
| <b>PANEER SATAY</b>  | <b>270</b> |
| paneer hot & spicy served with sticks  |            |
| <b>PANEER HOT PAN</b>  | <b>280</b> |
| Paneer hot & saucy serving in sizzling style   |            |
| <b>PANEER CHILLI DRY</b>   | <b>270</b> |
| The fried paneer cubes are tossed in a sweet, sour, spicy sauce  |            |
| <b>PANEER 65 DRY</b>   | <b>270</b> |
| Spicy, sweet savory indian entrée with influence from chinese flavors  |            |
| <b>PANEER KUNG PAO</b>   | <b>270</b> |
| Sweet, salty spicy kung pao is a stir fry made with dried red chilli. Pepper peanuts all tossed together in a flavorful sauce  |            |
| <b>PANEER IN SPICY BLACK BEANS SAUCE</b>   | <b>270</b> |
| Batter fried paneer appetizer tossed in china bing special black pepper sauce  |            |
| <b>PANEER SALT -N- PEPPER</b>  | <b>270</b> |
| crispy fried paneer diced onion red, yellow green pepper and black pepper tossed Pan Paneer Salt and Pepper is a preparation of tossed paneer with crushed pepper and hints of soya. paneer Salt and Pepper is a preparation of tossed paneer with crushed pepper and hints of soya. inn wok |            |
| <b>VEG SHAAM SAVERA</b>  | <b>280</b> |
| Deep fried Assorted Vegetables mix with spinach sauce, mild  |            |
| <b>VEG CRISPY</b>  | <b>260</b> |
| Veg chillie is prepared with using fried vegetable cooked with oriental sauce and spices tossed in wok a crispy vegetable  |            |
| <b>VEG HOT PAN</b>   | <b>270</b> |
| Veg ball hot & saucy serving in sizzling style   |            |
| <b>VEG LOLLIPOP</b>  | <b>270</b> |
| Veg balls with stick served with schezwan sauce  |            |
| <b>VEG HOT GARLIC SAUCE</b>  | <b>270</b> |
| spicy veg ball serving in sizzling style   |            |
| <b>VEG 65 DRY</b>  | <b>260</b> |
| spicy crispy vegetable tossed in south style   |            |

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| <b>VEG MANCHURIAN DRY</b>  | <b>250</b> |
| Veg manchurian dry is an indo-chinese dish made of deep fried mixed vegetable dumpling tossed in spicy chinese sauce |            |
| <b>CRISPY CORN SALT -N PEPPER</b>  | <b>240</b> |
| American sweet corn deep freid in garlicky flavoured batter . Tossed and seasoned in house special black pepper      |            |
| <b>VEG SPRING ROLL</b>   | <b>270</b> |
| Deep fried highly delicious stuffed rolls packed with seasoned assorted veggies                                      |            |
| <b>VEG DUM CHILLY DRY</b>  | <b>260</b> |
| deep fry spicy ball tossed in chef special sauce and serving with dum pukht cooking style                            |            |
| <b>POTATO CHILLY</b>   | <b>230</b> |
| Finger potato cooked with bell paper,onion served with spicy   |            |
| <b>VEG CHILLY PEPPER</b>   | <b>270</b> |
| Deepa fried Assorted Vegetables tossed with paper sauce,spicy  |            |

## ***SEA FOOD SPECIAL***

|                                 |            |
|---------------------------------|------------|
| <b>PRAWNS KOLIWADA FRY</b>      | <b>450</b> |
| <b>SURMAI RAWA/TAWA FRY</b>     | <b>380</b> |
| <b>POMFRET RAWA/TAWA FRY</b>    | <b>430</b> |
| <b>BANGADA RAWA/TAWA FRY</b>    | <b>240</b> |
| <b>CHILAPI RAWA/TAWA FRY</b>    | <b>180</b> |
| <b>FISH - FINGER (8 pieces)</b> | <b>399</b> |

## **NON-VEG STARTER**

|  |                  |
|--|------------------|
| <b>CHICKEN MANCHURIAN DRY/GRAVY</b>  | <b>280 / 300</b> |
| Deep fried, chicken and veggies tossed in a thick and spicy manchurian sauce                                     |                  |
| <b>CHICKEN CHILLI DRY/GRAVY</b>  | <b>280 / 300</b> |
| juicy chicken chunks sauteed well spices, chillies, onion, capsicum and soya sauce                               |                  |
| <b>CHICKEN HONEY CRISPY</b>  | <b>290</b>       |
| Pieces of boneless chicken tossed with honey sauce   |                  |
| <b>CHICKEN 65 DRY</b>  | <b>290</b>       |
| Malabar spices marinated chicken with tossed with ginger-garlic chilli and curry leaves                          |                  |
| <b>CHICKEN KUNG PAO</b>  | <b>290</b>       |
| Chicken tossed in sweet and spicy kung pao sauce garnished with roasted cashew nuts, spring onion and red chilli |                  |
| <b>CHICKEN IN BLACK BEANS SAUCE</b>  | <b>290</b>       |
| Chicken chunks cooked with fermented black beans and chinese spices sauce  |                  |
| <b>CHICKEN SALT -N- PEPPER</b>   | <b>290</b>       |
| Chicken season with flavoured butter and deep fried . Tossed in black pepper                                     |                  |
| <b>CHICKEN CRISPY IN SCHEZWAN DRY</b>  | <b>290</b>       |
| Juicy chicken chunks deeped in seasoned butter fried and then tossed in a spicy chilli sauce                     |                  |
| <b>CHICKEN LOLLIPOP DRY / MASALA</b>   | <b>290 / 310</b> |
| A Mouthwatering dish prepared with juicy chicken deeped in a flavor packed butter with spices and masala         |                  |
| <b>CHICKEN SHAAM SAVERA</b>  | <b>310</b>       |
| Deep fried chicken cofta mix with spinach sauce, mild  |                  |
| <b>CHICEKN HONG -KONG DRY</b>  | <b>290</b>       |
| sweet & sour fried chicken tossed in sauce   |                  |
| <b>CHICKEN SHANGHAI DRY</b>  | <b>290</b>       |
| Spicy & sour chicken tossed in sauce   |                  |
| <b>CHICKEN HOT PAN</b>   | <b>290</b>       |
| deep fried chicken hot & saucy serving in sizzling style   |                  |
| <b>CHICKEN SCHEZWAN SATAY</b>  | <b>300</b>       |
| fried and coated with spicy schezwan sauce   |                  |
| <b>CHICKEN FOOT PAN</b>  | <b>300</b>       |
| spicy chicken toseed in sauce  |                  |
| <b>CHICKEN SPRING ROLL</b>   | <b>300</b>       |
| Deep fried highly delicoius stuffed roll packed with seasoned assorted veggies & Chicken                         |                  |

## VEG MAJN COURSE

|  |     |
|--|-----|
| <b>GREEN VALLEY SPEACIAL VEG</b><br>Green & red vegetable gravy  | 390 |
| <b>VEG KOLHAPURI</b><br>Assorted vegetable cooked in spicy coconut masala  | 250 |
| <b>VEG HYDRABADI</b><br>Fresh vegetable cooked with onion , tomato & crushed spice mix with green gravy                              | 250 |
| <b>VEG PATIALA</b><br>Tomato based gravy,chop vegetables roll with papad,spicy   | 290 |
| <b>VEG AMRITSARI</b><br>Assorted vegetable cooked in mild & thick tomato gravy   | 270 |
| <b>VEG BANJARA MASALA</b><br>Assorted vegetable cooked with chopped garlic,green chilli coriander in yellow gravy                    | 270 |
| <b>VEG LAHORI</b><br>Fresh vegetable cooked in lahori special spices   | 270 |
| <b>MIX VEGETABLE</b><br>mix veg tossed in rich creamy & onion gravy  | 250 |
| <b>VEG KADAI</b><br>mix veg tossed in rich creamy & onion gravy serving in kadai   | 260 |
| <b>VEG KOTHUMBARI MASALA</b><br>mix vegetable in creamy & coriander gravy  | 270 |
| <b>VEG ANGARA</b><br>A delicious dish with a smoky flavour & spicy   | 280 |
| <b>VEG BHUNA</b><br>Mix veg balls cooked in spicy Onion gravy  | 280 |
| <b>VEG MARATHA</b><br>Veg balls with read gravy topped tadka   | 290 |
| <b>VEG TAWA</b><br>Assorted veg,mushroom,baby corn with brown gravy spicy  | 280 |
| <b>NARGISH KOFTA</b><br>Chopped vegetable made by kofta with brown gravy medium spicy  | 290 |
| <b>MUSHROOM &amp; MUTTER MIRCH MASALA</b><br>All time favorite preparation of fresh mushroom & green peas with cooked in onion gravy | 280 |
| <b>MUTTER PANEER MASALA</b><br>mutter paneer is a indian curry dish made with green peas and cottage cheese                          | 270 |
| <b>GREEN PEAS MASALA</b><br>indian curry dish made with green peas and onion gravy   | 260 |
| <b>MUSHROOM MASALA</b><br>mushroom masala cooked in a creamy tomato based gravy  | 250 |

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| <b>MUSHROOM DO PAYAZA</b>  | <b>250</b> |
| Cubs of mushroom & diced onion tossed in medium spicy brown gravy  |            |
| <b>PANEER JODHPURI MIRCH MASALA</b>  | <b>280</b> |
| Pieces of paneer cooked with red whole chilli , mustard seed & curry leaves in a spicy tomato gravy                        |            |
| <b>PANEER KHURCHAN</b>   | <b>280</b> |
| A combination of paneer & red , green . Yellow capsicum with flavored tomato & onion gravy                                 |            |
| <b>KAJU PANEER MASALA</b>  | <b>280</b> |
| A delicious creamy cashewnut curry with cottage cheese cubs  |            |
| <b>KAJU CURRY / KAJU MASALA</b>  | <b>300</b> |
| A delicious creamy cashewnut curry   |            |
| <b>PANEER LASOONI</b>  | <b>260</b> |
| Paneer cooked in delicious creamy spicy brown gravy with garlic  |            |
| <b>PANEER PALAK</b>  | <b>250</b> |
| Paneer cubs cooked in creamy garlic flavored spinach gravy   |            |
| <b>PANEER BUTTER MASALA</b>  | <b>260</b> |
| Paneer cooked in delicious creamy red tomato gravy   |            |
| <b>PANEER BANJARA MASALA</b>   | <b>260</b> |
| Paneer cooked with chopped garlic , green chilli & coriander in yellow gravy   |            |
| <b>PANEER ANGARA MASALA</b>  | <b>260</b> |
| Paneer cooked in delicious spicy red tomato gravy  |            |
| <b>PANEER KADAI</b>  | <b>260</b> |
| cottage cheese and bell pepper are cooked in freshly grounded spicy masala with serving in kadai                           |            |
| <b>PANEER HANDI</b>  | <b>260</b> |
| cottage cheese and bell pepper are cooked in freshly grounded spicy masala with serving in handi                           |            |
| <b>MUTTER PANEER MASALA</b>  | <b>270</b> |
| Paneer cooked in delicious creamy spicy brown gravy with garlic & mutter   |            |
| <b>PANEER TIKKA MASALA</b>   | <b>270</b> |
| Indian dish with marinated paneer served in spicy tomato gravy   |            |
| <b>PANEER LASOONI METHI</b>  | <b>270</b> |
| Paneer in onion garvy is a creamy,rich dish paneer cubs & Garlic with fresh methi are simmered in a onion cashew nut paste |            |
| <b>PANEER LAZEZ</b>  | <b>300</b> |
| Stuff Panner Topped Of Yellow Gravy Medium Spicy   |            |
| <b>PANEER PASANDA</b>  | <b>300</b> |
| Stuffed paneer with onion and tomato gravy   |            |
| <b>LASOON METHI</b>  | <b>270</b> |
| Fresh methi garlic base with yellow gravy  |            |
| <b>DAL FRY</b>   | <b>120</b> |
| Dal fry made with toor dal , spices & herbs  |            |
| <b>DAL TADKA</b>   | <b>140</b> |
| Dal tadaka Tempered with ghee and spices with smoky  |            |

## **NON - VEG MAJN COURSE**

|  | Half | - Full |
|--|------|--------|
| <b>CHICKEN MALAVANI HANDI -</b><br>Chicken cooked in spicy gravy made with flavor of malwani masala  | 310  | 580    |
| <b>CHICKEN HANDI</b><br>spicy curry from maratha style   | 300  | 560    |
| <b>MURGH MUSALLAM</b><br>whole chicken marinated in a ginger-garlic paste, stuffed with boiled eggs and seasoned with spices                                 | 470  | 880    |
| <b>BUTTER CHICKEN</b><br>Delhi style shredded tandoori chicken in rich tomato gravy  | 410  | 630    |
| <b>CHICKEN MASALA</b><br>Chicken boneless simmered in rich , spicy & tangy   | 320  |        |
| <b>CHICKEN CURRY</b><br>spicy , hot curry made with ground spices  | 300  |        |
| <b>CHICKEN BHUNNA MASALA</b><br>spicy chicken coated with bhuna masala   | 310  |        |
| <b>CHICKEN KADAI</b><br>With bon chicken cooked on kadai with onion , capsicum tomato and cooked in brown gravy  | 310  |        |
| <b>CHICKEN LAHORI</b><br>Chicken boneless simmered in rich , spicy & tangy red gravy   | 320  |        |
| <b>CHICKEN PESHAWARI</b><br>With bon chicken cooked on tawa with onion , capsicum tomato and cooked in brown gravy   | 340  |        |
| <b>CHICKEN REZALA</b><br>Bengali style chicken cooked in rich white gravy flavored with curry leaves,red chilli & muster oil                                 | 310  |        |
| <b>CHICKEN KOLHAPURI</b><br>Chicken curry with kolhapuri chilli & coconut base gravy   | 320  |        |
| <b>CHICKEN TIKKA MASALA</b><br>creamy indian style curry with chunks of yogurt marinated roasted chicken simmered in a flavorful red curry                   | 310  |        |
| <b>CHICKEN HYDRABADI</b><br>Chicken tossed in spicy spinach gravy  | 320  |        |
| <b>CHICKEN BANJARA MASALA</b><br>Pieces of chicken cooked with fresh chilli ,coriander and flavored with ginger garlic spices and finished with butter cream | 310  |        |
| <b>CHICKEN RARA</b><br>Chicken rara is medium spicy garvy mix of kheema and boneless pieces  | 320  |        |
| <b>CHICKEN KHEEMA MASALA</b><br>Chicken Kheema is medium spicy gravy mix of kheema and boneless pieces   | 320  |        |
| <b>KASTOORI METHI CHCIKEN</b><br>Pieces of chicken cooked with fresh Fenugreek and flavored with ginger garlic spices and finished with butter cream         | 320  |        |
| <b>EGG MASALA</b><br>dhaba style spicy & hot egg masala curry  | 210  |        |
| <b>EGG CURRY</b><br>dhaba style spicy & hot egg curry  | 190  |        |

## MUTTON SPECIAL

### MUTTON HANDI

It is black dark brown gravy

Half - Full  
399 699

### MUTTON MALVANI

spicy & aromatic curry from coast of mumbai

390 720

### MUTTON MASALA

Rich & creamy based onion gravy

320

### MUTTON RARA

mutton gravy spicy mince soaked with rare spices

370

### MUTTON KOLHAPURI

Spicy mutton curry made with freshly grounded spices

370

### MUTTON SHUKKA / FRY

spicy & dry mutton pieces coats well with flavored masala

350

## SEA FOOD CURRY

### FISH MALVANI CURRY

Hot and sour curry preparation from coastale region of maharashtra with fresh coconut & kokum

500 500 400 250  
POMFRET / PRAWNS / SURMAI / BANGDA

### FISH TIKKA MASALA (BASA FISH)

Roasted boneless fish cooked with red gravy

399

## RICE, BIRYANI, PULAO VEG NONVEG

### VEG BIRYANI

Garden fresh veg layered with aromatic saffron rice served with raita

270

### VEG HYDERABADI BIRYANI

Delicious and aromatic preparation of rice vegetable and spices cooked

280

### CHICKEN DUM BIRYANI

Aromatic rice layered with marinated chicken chunk in a delicate blend of whole spices served with raita

320

### CHICKEN HYDERABADI BIRYANI

Secret hyderabadi spice mix that soaks the succulent chicken that is layered with mint infused rice

330

### MUTTON DUM BIRYANI

Aromatic rice layered with marinated mutton chunk in a delicate blend of whole spices served with raita

380

### MUTTON HYDERABADI BIRYANI

Secret hyderabadi spice mix that soaks the succulent mutton that is layered with mint infused rice

380

### PRAWNS BIRYANI

Aromatic rice layered with maintain boneless prawns and masala

390

### EGG BIRYANI

Aromatic rice layered with maintain boiled egg and spicy

240

### DAL KHICHADI / DAL KHICHADI WITH TADKA

Lentils and rice perfectly blended with spices

190 / 230

### GREEN PEAS PUALO

Aromatic one pot rice made with green peas

210

### VEG PULAO

All time favourite fragrant rice dish prepared with spice and vegetable

230

### STEAM RICE

80 120

### JEERA RICE

90 140

## **ORIENTAL RICE AND NOODLES**

### **FRIED RICE**

VEG -----190 CHICKEN -----230 - EGG ---210

### **KONG FRIED RICE**

VEG -----200 CHICKEN -----240

### **SINGAPURI FRIED RICE**

VEG -----200 CHICKEN -----240

### **SCHEZWAN FREID RICE**

VEG -----200 CHICKEN -----240 - EGG -- 220

### **TRIPLE SCHEZWAN RICE**

VEG -----220 CHICKEN -----250

### **HAKKA NOODLES**

VEG -----190 CHICKEN -----230 - EGG --- 210

### **HONG KONG NOODLES**

VEG -----190 CHICKEN -----230 - PRAWNS -----300

### **SINGAPURI NOODLES**

VEG --190 CHICKEN -----250 PRAWNS -----300

### **SCHEZWAN NOODLES**

VEG --190 CHICKEN -----250 EGG --- 230

### **TRIPLE SCHEZWAN NOODLES**

VEG -----220 CHICKEN -----250

## **INDIAN BREAD**

|                    |    |
|--------------------|----|
| TANDOORI ROTI      | 25 |
| BUTTER ROTI        | 30 |
| MASALA ROTI        | 50 |
| NAAN               | 50 |
| BUTTER NAAN        | 60 |
| GARLIC NAAN        | 70 |
| CHEESE NAAN        | 75 |
| CHEESE GARLIC NAAN | 90 |
| LACHA PARATHA      | 50 |
| ALOO PARATHA       | 80 |
| ONION KULCHA       | 60 |
| BUTTER KULCHA      | 50 |

## ***DESSERT***

|                                 |     |
|---------------------------------|-----|
| SIZZLING BROWNIE WITH ICE CREAM | 140 |
| GULAB JAMUN WITH ICE CREAM      | 140 |
| HOT GULAB JAMUN (2 PIECE)       | 80  |
| CHOOSE OF ICE CREAM             | 80  |

## ***EXTRA CHARGES***

|                  |    |
|------------------|----|
| CHEESE           | 70 |
| DAL VATI         | 50 |
| BUTTER           | 50 |
| GHEE             | 60 |
| TADKA            | 50 |
| SCHEZWAN CHUTNEY | 20 |
| NONVEG GRAVY     | 80 |
| VEG GRAVY        | 60 |
| CHAKANA          | 10 |

*We Undertake All Types of Party & Caterings*

*Thank You  
Visit Again*

## OUR LIMITATIONS

- ◆ *We reserve the rights of admission.*
- ◆ *We charges taxes as per Govt. rules.*
- ◆ *Order once placed will not be cancelled.*
- ◆ *We do not allow outside food and drinks.*
- ◆ *Food supply in just 15 to 20 minutes.*
- ◆ *We prepare food using groundnut oil, soya vanaspati ghee & desi ghee.*
- ◆ *We are at your service from 10.30 am to 10.30pm.*
- ◆ *We are confident enough that you will visit again and again.*