

BEVERAGE

Water Bottle	30
Cutting Chai	50
Masala Chai	60
Cappuccino 9	90
Café Latte	95
Aerated Drinks	70
Masala Coke	90
Energy Drink	165
Mint Cooler	140
Strawberry Spritzer	140
Memsahib Lassi	165
Shikanji (Salted/Sweet)	80
Blue Lagoon	155
Mojito	175

SOUP

- Hot sour soup** 175
Its indo- chinese cuisine famous spicy and hot soup made with mixed Fresh vegetables and vibrant spices
- Sweet corn soup** 175
Sweet corn soup made with tender corn kernels spices and herbs
- Man-chow soup** 175
Chinese vegetarian soup made with mixed vegetables
Garlic ginger soya sauce and pantry ingredient
- Lemon coriander soup** 175
Tangy and spicy in coriander flavour soup
- Tamatar dhania ka shorba** 170
It has a strong and flavoured taste with combination of spicy, sour
And sweet taste
- Tomato soup** 165
Its sweet and tangy taste of fresh tomato and cream
- Chicken hot and sour** 195
The soup is loaded with mushroom, carrots and chicken hot and
Sour in taste
- Chicken sweet corn** 195
Soup made with tender corn kernels spices and herbs and chicken
Chunks
- Chicken manchaw soup**
Chinese chicken soup made with mixed vegetables garlic ginger
Soya sauce, chicken and pantry ingredient

CHINGARI SE

Paneer tikka lajawab	315
Paneer tikka marinated with garlicky and indian spicy and cooked in tandoor	
Hariyali paneer tikka	305
Cottage cheese marinated with indian herbs and spices well cooked in tandoor	
Dahi ke kabab	300
These melt in mouth kebabs are basically rich patties from awadhi cuisine made using hung curd paneer and some basic indian spices	
Harabhara kebab	300
Popular healthy and delicious appetizer made with spinach, potato, green peas and spices	
Paneer malai tikka	325
Cottage cheese marinated in a hung curd and cheese and cooked in charcoal fired tandoor	
Zaffrani paneer tikka	345
Cottage cheese marinated in hung curd spices and hint of saffron	
Veg kabab platter	350
Assorted vegetables and cottage cheese kebab	
Angara murg 🍖	410
Hot and spicy chicken marinated with hung curd and spices	
Murg malai tikka 🍖	415
Boneless chicken tikka smothered in a wet rub of yoghurt, warm spices and fresh herbs	
Hariyali murgh tikka 🍖	??
Boneless chicken tikka smothered in yoghurt and herbs	
Murgh wajid ali 🍖	480
From royal kitchen of awadh, chicken drumstick filled with keema and nuts and cooked in tandoor	
Tandoori chooza 🍖	450
A spicy tender shole spring chicken marinated in yoghurt and various spices and cooked traditional tandoor	
Tandoori prawn 🍤	600
Tandoori prawns are the grilled shrimp skewers with bold indian flavours)	
Nonveg platter 🍖	550
Assorted chicken from tandoor	
Fish tikka 4 🐟	450
Tandoori fish tikka marinated in chilli, cumin and coriander.	

CHINESE STARTER

Chilli paneer dry	295
Its popular recipe from the indian -chinese cuisine, paneer cubes are Tossed in a sweet, sour, and spicy sauce.	
Veg manchurian dry	290
Fried vegetables balls are coated with thick, flavourful tangy and sweet Sauce	
Chilly mushroom dry	290
Coated mushroom cooked in tangy and sweet sauce	
Corn salt Spegger	290
Deep fried golden corn tossed garlic and pepper	
Sesame honey chilli potato	295
Finger chips potato tossed with sesame and honey chilly	
Corn cheese ball	240
Tossed fried corn cheese ball in soya sauce and tangy and sweet sauce	
Crispy chilli baby corn	299
Tender baby corn fried with coating and tossed in chinese sauce	
Paneer-65	325
A south indian spicy dish made with paneer, flour, yoghurt curry Leaves and spices	
Spring roll	240
Rolls are filled with minced vegetables and fried	
Veg momos	240
Dumpling are filled vegetables and steamed nicely	
Chicken lollipop 	395
Frenched chicken drumette is marinated and cooked hot szechuan sauce	
Chicken manchurian 	395
Chicken cooked in hot and sour manchurian sauce	
Chicken 65	395
Coated chicken cooked in curry leaves and hot and sour sauce	
Egg chilli 	245
Boiled egg cooked in chinese sauce	
Prawn salt and pepper 	510
Tiger prawn cooked in garlic and black pepper	

❧ SALAD AND CURD ❧

Green salad	110
Cucumber salad	135
Onion salad	110
Plain curd	95
Bondi raita	130
Pineapple raita	140
Veg raita	125
Mint raita	125

❧ COTTAGE CURRY ❧

Paneer lababdar	330
Cottage cheese cooked in spiced tomato, onion and cashewnuts paste	
Multani paneer	320
stuff paneer with luxurious thick gravy	
Kadai paneer	325
Cottage cheese cooked with tomatoes, onion, bell peppers and blend of Indian spices	
Paneer tikka masala	350
Grilled paneer cooked with tikka masala gravy	
Paneer do-pyaza	335
Pyaza is a rich creamy curry of soft succulent paneer and plenty of onion, herbs and spices	
Makhan-Wala paneer	325
Paneer cooked in tomato and cream-based gravy	
Shahi paneer	325
A Mughlai dish where paneer cooked in a creamy gravy made of onion yoghurt nut and seeds	
Palak paneer	315
Paneer cooked with fresh spinach, onion and Indian spices	
Matar paneer	310
Cottage cheese and peas cooked in onion tomato-based sauce	
Paneer Kolhapur	320
Spicy onion tomato curry with stir fried paneer and diced onions & tomato	

VEGETABLE CURRY

Methi malai matter	295
A smooth , rice delicious curry made in a (white gravy along with Fenugreek peas &	
Makai palak	295
Corn kernels cooked in an earthy, subtly spiced spinach gravy	
Exotic kadhai	300
Stir fried in hot garlic sauce vegetables like zucchini, baby corn, red And yellow bell pepper, carrot and mushroom	
Navrattan korma	300
Mixed vegetables and dry fruits in luxurious sweet curry	
Aloo gobhi adrakhi	295
King of all vegetable potato cooked with freshly cauliflower with indian Spices and freshly ginger	
Jeera aloo	280
Boiled potato tampered with cumin seed finised with coriander leafs	
Veg kolhapuri	285
Mixed vegetables cooked in traditional kolhapur maharashtra thick red curry	
Subz jalfrezi	300
Veggies and paneer all cooked together in a tangy tomato sauce	
Dum aloo kashmiri	305
Baby potato are simmmerd in a spicy curd based gravy	
Bhindi do pyaza	295
Okra cooked with lots of onions. Caramelised onion and a tempering made with red chillies	

LENTIL

Lasoni dal tadka	200
Delicious dal recipe with garlic fiavour	
Dal makhani	250
Black lentil and kidney beans cooked with lots of butter and cream And simmered on low heat)	
Dal panchratan	245
Totally protein packed lentil from rajasthani cuisine, tempered with Cumin seeds	

NON VEG GRAVY

Murgh mussalam	Half - 500
A mughlai dish originating from the indian subcontinent whole chicken cooked with ginger garlic and indian hot spices	Full - 900
Murgh sagwala	360
Chicken cooked with leafy green preparations	
Degi chicken	385
Its coriander based chicken in homemade style	
Kadhai murgh	390
A fiavourful dish made with lots of onion green pepper tomato ginger garlic and fresh ground masala	
Murgh tikka lababdar	405
Succulent chicken chunks cooked in tomato and cream gravy	
Dehati murgh	390
A chicken cooked in home style	
Mugh makkhan wala	405
Grilled chicken cooked in tomato and creamy based gravy	
Murgh kalimirch	395
Marinated chicken cooked in black pepper, yoghurt curry	
Murgh achari	410
North indian dish made by cooking chicken with pickling "achar" spices	
Murgh kolhapuri	415
Chicken curry is full of the rich, varied spicy and drool-worthy kolhapuri flavors	
Egg curry	255
Boiled eggs simmered in a spicy onion tomato gravy	

NON VEG GRAVY

Mutton

Champan meat

485

Its root from champan, a district of “bihar”. Meat is marinated in mix of mustered oil and ghee,garlic onions,ginger with the paste of spices and cooked with dum style

Mutton masala

485

Slow cooked meat in indian spicy gravy

Lal mass

480

A rajasthani mutton dish cooked with variety of masalas with burst of red chillies

Bhuna gosht

490

Bhuna means” fried” gosht means “mutton” is a popular dish where mutton pieces are cooked in a lip smacking semidry gravy made using onions yoghurt and spices

Gost achari

485

Mutton cooked with indian spices and pickling flavours

Mutton roganjosh

485

A signature dish of “kashmir” succulent pieces of goat braised in gravy flavoured with aromatic like fennel, cloves cardamom, cinnamon and ginger,dish get fiery red color from powdered kashmiri chilli.)

Keema mutton

495

Delicious meat delicacy prepared using mutton mince , green peas onion tomatoes and garam masala

CHINESE CURRY

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| Veg manchurian | 305 |
| Tasty indo chinese dish of fried veggie ball in a spicy, sweet and tangy sauce | |
| Paneer chilly gravy | 300 |
| Cubes of fried crispy paneer are tossed in a spicy sauce made with soy Sauce , vinegar , chilli sauce | |
| Chilly mushroom gravy | 295 |
| Mushroom are tossed in a spicy sauce made with soy sauce, vinegar, Chilli sauce | |
| Gobi manchurian | 285 |
| Crispy gobi manchurian is sweet, tangy, slightly spicy sauce made With chilli sauce | |
| American veg chopsy | 290 |
| Sweet,spicy,saucy packed with loads of vegetables | |
| Chilly chicken gravy | 395 |
| Boneless chicken cubes are marinated, fried and seasoned in spicy Tangy sauces | |
| Lemon chicken | 380 |
| Tender chicken bites with a dominant flavour of lemon juice, mint and Mild spices | |
| American chicken chopsy | 395 |
| Fish chilly gravy | 400 |
| Slightly spicy, slightly sweet and tangy popular chinese dish prepared with fish | |

BREAD

Tandoori roti(plain/butter)	110
Naan (plain/butter)	120
Garlic naan Indian leavened fiatbread made with fine flours and spiced with garlic	135
Laccha paratha Crispy fiaky, layered ,whole wheat fiatbreads with butter and ghee	180
Pudina paratha Crispy fiaky, layered ,mint flavoured whole wheat fiatbreads	255
Missi roti Whole wheat flour and gram flour dough is flavoured with freshly ground spices	330
Cottage cheese kulcha Grated paneer, cheese and spices are stuffed in dough made of fine flour cooked in clay pot	240
Onion kulcha Fine flour dough filled with chopped onion and herbs cooked in tandoor	450
Potato kulcha Fine flour dough stuffed with a spiced mashed potato, and herbs	410
Aloo paratha Whole wheat paratha filled with mashed potato with hint of spices	245
Paneer paratha Grated paneer and spiced filled paratha	275
Puri sabzi	255

RICE / BIRYANI

Plain rice	110
Simply steam long grain rice	
Jeera rice	120
Steam rice tempered with cumin seeds	
Green peas pulao	135
Steam basmati rice with fresh green peas and herbs	
Navratan pulao	180
Recipe made with basmati rice with spices and dry nuts	
Veg shezwan fried rice	255
Basmati rice loaded with shezwan sauce and mix vegetables, aromatics and herbs	
Veg biryani	330
Aromatic rice with veggies herbs and biryani spices	
Kashmiri pulao	240
Kashmiri pulao is packed with toasted nuts and warming spices for aromatic rice	
Hyderabadi mutton biryani	450
Biryani is a layer of mutton and saffron-milk infused rice cooked in “dum” style	
Chicken biryani	410
Savoury chicken and rice that includes layers of chicken, rice and aromatics that are steamed together	
Fried rice	245
Stir fried rice with vegetables	
Chicken fried rice	275
Stir fried rice with chicken chunks	
Egg fried rice	255
Stir fried rice with eggs	

NOODLES

Chowmin	275
Veg noodles	275
Paneer chowmin	285
Mushroom chowmin	295
Chilly burnt garlic noodles	265
Fried rice	245
Shezwan fried rice	255
Chicken fried rice	275
Egg fried rice	255

ROUND THE CLOCK

Sandwich	180
Cheese chilly toast	175
Assorted pakoda	235
Veg pakoda	235
Paneer pakoda	265
French fry	190
Omelette	120

DESSERT

Gulab jamun	110
Gulab jamun & ice cream	120
Moong dal halwa	180
Gajar ka halwa	225