

VEGETARIAN



PALAK PATTI MILLE FEUILLE 325

[Battered fried crispy spinach leaves weened yogurt mousse, chaat dressings, pomegranate pearls leaf]

BETROOT TIKKI CHAAT 325

[Shallow fried kebabs of beetroot and potato, topped with chaat dressings and served with surprise water]

PANEER TO HONA HI THA 375

[Marinated cottage cheese stuffed with basil cheese pesto, served with papadm raita]



RED HARISSA TANDOORI MUSHROOM 375

[Duplex style mushroom marinated in red harissa and served with roast garlic cream and apricot chutney]

DAHI KE KABAB 345

[Balls of hang curd stuffed with bell pepper, cheese, and coated bread crum deep fried]

MUSHROOM DUPLEX 375

[Mushroom stuffed with cheese, herbs, batter crumbs fried served with spicy peri-peri dip]

TANDOORI MALAI BROCCOLI 345

[Florets of broccoli marinated in curd, cream, cashew nut paste, served with garlic mayo]

PANEER TIKKA 375

[Lahsuni / malai/ haryali]

MAKHAN MALAI SOYA CHAMP 345

[Cashew nut and cream marinated tandoori soya chap, served with achari mayo]

TANDOORI BHARWAN ALOO 345

[Whole potato stuffed with cheese & dry fruits, roasted in tandoor]

INDIAN NON-VEG STARTER

CREAM CHICKEN TIKKA 445

[Murgh malai tikka topped with four cheese cream, oven baked and served with peri-peri ketchup and dusted onion rings]



ASLAM BUTTER CHICKEN 445

[Traditional chicken tikka from the streets from Jama masjid, served with baby focaccia naan]

KOLIWADA CHICKEN 445

[Batter fried cubes of chicken tossed in curd mustered sauce with bell pepper]

MUTTON BOTTI KEBAB 575

[Boneless mutton cooked on slow fire with indian spices]

RAINBOW LAMB CHOP 545

[Indian style cooked mutton chop served with sour cream, served with dusted onion rings]

MURGH BOTI KEBAB 445

[Succulent thighs chicken marinated in tikka marinade, charcoal roasted and served with fresh coriander chutney and spaghetti of root vegetables]

MURGH AFGANI 425 / 575

[Marinated murgh in cashewnut paste roasted in tandoor]

TANDOORI MURGH 425 / 575

[Marinated murgh in indian spices roasted in tandoor]

STUFFED TANGERI KEBAB 475

[Stuffed drum stick with minced chicken in indian spices] 4 pcs

AMRITSARI FISH 645

[Baton of basa marinated in indian spices & curd, battered fried. Served magic masala seasoned with french fries and spicy tartar sauce]

THAI STYLE FISH TIKKA 675

[River sole marinated in red thai curry paste, charcoal roasted, served with sprouts salad and sriracha peanut butter sauce]

SOMETHING IS FISHY 675

[Grilled fish tikka marinated in lemon, garlic & herbs charcoal roasted, served with peanut masala and peri-peri tzatziki]

FISH TIKKA 675

[River sole marinated in hang curd with indian spices charcoal roasted, served with home made mint chutney]

SMOKED TANDOORI PRAWN 725

[Tiger prawns marinated in home made curd masala charcoal roasted with potato chips]

CHINESE VEG. STARTER

CLASSIC CHEESE CHILLY 345

[Better fried cottage cheese tossed with well pepper]

CHILLI GARLIC MUSHROOM 345

[Batter fried bottom mushroom tossed in garlic sauce]

CRISPY CORN SALT N PEPPER 325

[Crispy fried corn tossed in chopped onion, salt & pepper]

HONEY CHILLY CAULIFLOWER 325

[Coated fried cauliflower tossed in honey chilli sauce]

CORN SPINACH CHEESE ROLL 325

[Stuffed pan cake with spinach, corn, cheese deep fried served with hot garlic sauce]

CHINESE NON-VEG. STARTER

DICED CHICKEN SALT N PEPPE 445

[Crispy fried chicken tossed in salt & pepper]

CHILLI CHICKEN/GARLIC/LEMOM 445

[Batter fried chicken tossed in salt & pepper]

CHICKEN LOLLY POP 445

[Batter chicken wings tossed in onion chilli soya sauce]

FISH CHOICE OF SAUCE 645

[Garlic /szechwain/lemon garlic sauce]

VEGETABLE SOUP

VEG./N-VEG.SWEET CORN 175 / 195

VEG./N-VEG. MANCHOW 175 / 195

VEG./N-VEG. LEMON CORRIANDER 175 / 195

ROASTED TOMATO DHANIA SHORBA 185

SALADS AND RAITA



GARDEN GREEN SALAD 195

RUSSIAN SALAD 205

VEG CESAR SALAD/ NON. VEG. 225 / 275
(Lettuce mayonnaise cheese bread crouton)

MIX VEGETABLE RAITA 125

BURANI RAITA 135

PINEAPPLE RAITA 145

INDIAN VEG. MAIN COURSE



DAL BAHAR (BAITHAK SPECIAL) 345
(Mix lentil, fresh mint leaves, and punjabi style tadka)

PRUNES INFUSED DAL MAKHANI 345
(Whole black gram cooked over night, finished with, butter, cream)

DAL YELLOW TADKE WALI 325

PANEER TIKKA BUTTER MASALA 425
(Charcoal grilled cottage cheese cooked spicy tomato gravy)

PANEER KHURCHAN 425
(Mash cottage cheese with onion, capsicum, indian spices)

KOFTA - E- KHAS 395
(cottage cheese stuffed ball cooked creamy tomato gravy finished with dry royal nuts)

 **PANEER SIX MIRCHA 425**
(Fresh cottage cheese cooked in six mirch khada gravy)

PANEER KHATTA PYAAZ 425
(Paneer tikka cooked in onion pickle gravy and tomato with desi ghee)

MUSHROOM MAKKI MASALA 345
(Fresh mushroom and baby corn, cooked in masala gravy, finished with fresh coriander ginger)

MUSHROOM MUTTER CURRY 345
(Fresh mushroom and green peas cooked in onion, tomato grev finished with desi ghee, kasori meth)

PALAK CORN 395

[Fresh karnel corn cooked in spinach gravy finished with cream]

EXOTIC VEGETABLE SUBZ 395

[Farm fresh exotic vegetable tossed in indian style masala, finished with butter and cream]

JODHPURI ALOO 345

[Baby potatoes cooked with ginger and coriander, finished with beaten curd]

KASHMIRI DUM ALOO 345

[Stuffed whole potato with dry fruits, papad, paneer batter fried cooked in spicy creamy tomato grevy, finished with cashew nut]

NADRU PALAK PANEER 425

[Cottage cheese simmered in garlic spinach gravy, finished with lotus stem chips]

SOYA CHAP TIKKA MASALA 425

[Raost tandoori soya chap tikka cooked in masala gravy]

NON - VEG. MAIN COURSE




BUTTER CHICKEN MASALA 475

[Tender pieces of chicken cooked in rich tomato masala gravy, finished in butter, cream]

UTTERLY BUTTERLY CHICKEN 475


[Traditional butter chicken with boneless chicken tikka, finished with cream and white butter]

 **MURGH SIX MIRCHA 475**

[Pieces of chicken cooked with tomato, onion, bell pepper in khada masala]

MURGH PALAK 475

[Pieces of chicken preparation cooked in spinach, butter and cream]

 **MURGH KOHLAPURI 475**

[Maharashtrian style chicken curry, finished with desi ghee and match stick style ginger]

MUTTON ROGAN JOSH 595

[Marinated mutton cooked in onion tomato curd gravy]

BHUNNA GOSHT 595

[Mutton cooked in chew nut coconut onion gravy]

RAMPURI MUTTON CHOP 595

[Simmered lamb chops cook in cardamon and pepper(lavored curry finished with rogan oil)]

MUTTON PALAK 595

(Pieces of mutton cooked in indian spices and spinach)

FISH TIKKA MASALA 645

(Marinated fish cooked in brown khadda masala gravy)

JHINGA MASALA 725

(Tandoori roast jhinga in khada masala gravy)

CHINESE MAIN COURSE 

VEG. MANCHURIAN 345

(Balls of vegetable served with onion garlic sauce)

BROCCOLI, BABY CORN IN HOT BEANS SAUCE 375

(Broccoli & fresh baby corn tossed in hot bean sauce)

NON-VEG. MAIN COURSE 

DICED CHICKEN IN SEZCHWAN SAUCE 445

(Diced piece of chicken served with garlic sauce)

PRAWNS IN GARLIC SAUCE 695

(Tiger prawns served with garlic sauce)

NOODLES, RICE AND BIRYANI

VEG. FRIED RICE / CHICKEN 295/345

DESI VEG NOODLES / CHICKEN 295/345

STEAMED RICE / JEERA RICE 195 / 195

KASHMIRI PULAO 235

VEG. BIRYANI 375

CHICKEN BIRYANI 475

MUTTON BIRYANI 525

PASTA

PENNE PASTA VEG 395
(Choice of sauce arrabbiata, curry, cream)

PENNE PASTA CHICKEN 425
(Choice of sauce arrabbiata, curry, cream)

ROTI AND KULCHA

ROTI TANDOORI/ BUTTER 45 / 55

LACCHA PARANTHA 65

MISSI ROTI 55

NAAN PLAIN/ BUTTER 65 / 75

GARLIC CORIANDER NAAN 95

KULCHA (ONION/ POTATO/MIX) 125

DESSERTS

HOT GULAB JAMUN 125

MOONG DAL HALWA 195

CARROT HALWA CRUMBLE (SEASONAL) 225

SIZZLING CHOCOLATE BROWNIE WITH ICE CREAM 225

TUTTY FRUITY SMALL / LARGE 175/225

TRIO OF HOME MADE ICE CREAM 195
(Meetha pan, apple pie, oreo cheese cake)

BEVERAGE

MASALA TEA 65

HOT COFFEE 75

COLD COFFEE 135

COLD COFFEE WITH ICE CREAM 155

HI- TEA MENU TIME 12:00PM TO 6:00PM

FRENCH FRIES 235

ONION RINGS 275

MIX VEG. PAKORA 275

VEG. SANDWICH 245

VEG. GRILLED SANDWICH 275

CHICKEN GRILLED SANDWICH 325