

BREAKFAST

7:00 AM To 10:30 AM

American Breakfast Refreshing juice or fresh cut fruits, homemade fresh bakeries, served with butter & preserves, cereals with hot or cold milk, two farm fresh eggs cooked to your choice served with chicken sausages, hash brown potato, grilled tomato, choice of tea / coffee/ hot chocolate / milk	599.00
Continental Breakfast Refreshing juice or fresh cut fruits, homemade fresh bakeries served with butter & preserves, choice of tea / coffee / hot chocolate / milk	555.00
Country Breakfast Refreshing juice or fresh cut fruits, choice of Dosa / Idli or Poori Bhaji / stuffed Parantha choice of tea / coffee / hot chocolate / milk	555.00
Healthy Breakfast Freshly squeezed juice or fresh cut fruits, choice of cereals, choice of tea / coffee / hot chocolate / milk	475.00

A'LA CARTE SPECIALTIES

Fresh Fruit Platter Assortment of seasonal fresh fruit served with honey & yoghurt	399.00
Bowl of Cereal Choice of cereals with nuts, hot or cold milk or plain yoghurt	350.00
American Pancake / Waffle / French Toast Served with melted butter, maple syrup and honey	325.00
Sprouted Beans Assortment of sprouted beans tossed with bell peppers	325.00
Bakers Delight Selection of homemade fresh bakeries served with butter & preserves	299.00
Yoghurt Plain / Fruit	199.00
Eggs Skillet Three eggs cooked to your choice served with chicken sausages hash brown potato and grilled tomato	375.00

INDIAN SPECIALITIES

 Dosa Crispy rice and lentil crepe served plain or with spiced potatoes & sambhar and coconut chutney 	375.00
 Uttappam Thick rice & lentil pancake served plain or masala with sambhar and coconut chutney 	375.00
 Poha A nutritious regional breakfast with flattened rice, light Indian spices and potatoes 	355.00
 Idly Steamed rice & lentil cakes served with sambhar and coconut chutney 	355.00
 Medu Vada Deep fried lentil dumplings served with sambhar and coconut chutney 	355.00
 Stuffed Parantha Aloo / Gobi / Paneer / Onion / Mixed Stuffed Parantha Served Pickle & Yoghurt 	355.00
Poori Bhaji Served with spiced potato curry and pickle	355.00
Chana Bhatura Served with pickle	355.00

BEVERAGES

Milk Shakes Ask your Server for Flavour	299.00
Choice of Seasonal Fresh Fruit juice Ask your server for seasonal availability	299.00
Cold Coffee This is a great frothy delight with amalgamation of milk, coffee ice cream	299.00
Lassi / Butter Milk Plain / Sweet / Salted / Masala	255.00
Bournvita / Hot Chocolate	255.00
Choice of Canned juice Ask your server for flavour	250.00
Ісе Теа	215.00
Mineral Water	200.00
Tea Ask your server for flavour	165.00
Coffee	165.00
Cappuccino / Espresso Double. Shot175.00 125.00Espresso Single. ShotAsk your server for flavour	150.00
Fresh Lime Soda / Water Carbonated water / water flavoured with fresh lemon juice. Available in sweet or salt options.	155.00
Aerated Beverages Cola / Orange / Lime	125.00
Bottled Water	125.00

BURGERS & SANDWICHES

Ranch Burger Lamb patty with grilled onion, plum tomatoes,	655.00
crispy greens & fresh ripened cheese	
Crunchy Chicken Burger Chicken patty with grilled onion, plum tomatoes,	599.00
crispy greens & fresh ripened cheese, Served with house salad & home fries	
Chicken Tikka Burger Tandoori roasted chicken morsels with mayo, fresh tomato,	599.00
lettuce & cheese served with house salad & home fries	
Create your own Sandwich Plain / Grilled / Toasted	499.00 / 399.00
Served with your choice of stuffing Chicken / Ham & Cheese / Egg / Vegetable / Cheese	499.00 / 399.00
Served with house salad & home fries	
Very Very Veggie Vegetable patty with grilled onion, plum tomatoes	499.00
crispy greens & fresh ripened cheese, Served with house salad & home fries	
Vegetable Club	450.00
Fresh Vegetables, lettuce , Onion with cheese And aioli between three slices of toasted Pullman loaf.	
Paneer Tikka Burger Tandoori roasted cottage cheese with mayo, fresh tomato,	425.00
lettuce & cheese served with house salad & home fries	
Cheese Chilly Toast A open face sandwich with cheese, and chilly,	355.00
served with house salad & home fries	
Garlic Bread	299.00
Non Veg Club Sandwich Chicken club Sandwich done up in our very own unique way.	599.00
Tandoori Sandwich Grilled sandwich with choice of chicken Tikka/paneer Tikka	499.00

PIZZAS

 Smoked Chicken Pizza Smoked Chicken, olives , sun dried tomatoes, onions, capsicum and Pesto 	599.00
 Chicken Sausage Pizza Chicken sausage, onions, bell peppers, jalapeno, oven dried tomato, Pesto, BBQ sauce, Mozzarella 	599.00
 All Time Favourite Pizza Chicken tikka, onions, tomato, capsicum, Mozzarella 	599.00
 Chicken Resha Wrap Tandoor roasted chicken strips tossed with onion & pepper stuffed in parantha 	499.00
 Margarita Olive Mozzarella, oven dried tomatoes, Pesto, Olives 	499.00
 Golden Delight Mozzarella, Sweet Corn, Pineapple Chunks 	499.00
 Pizza Indiana Grilled cottage cheese, Onions, Mushrooms, Red chilli flaks 	499.00

WRAPS

 Paneer Resha Wrap Tandoor roasted cottage cheese strips tossed with onion & pepper stuffed in parantha 	455.00
 Potato Wedges Herbed batter fried potatoes wedges served with homemade sour cream 	355.00
• French Fries	350.00

CHOICE OF PASTA

SPAGHETTI, PENNE OR FUSSLI

 Seafood on Tomato Basil Sauce 	1100.00
 Bolognaise – Herbed Meat Sauce 	750.00
 Creamy Chicken Ham & Peppers 	650.00
 Arrabiata Spicy Chilli –Tomato Sauce 	550.00
 Alfredo – Cream Sauce, Parmesan & Parsley 	550.00
 Napolitano Extra virgin olive oil, tomato sauce with a dash garlic and fresh basil. 	550.00

TO PERK YOUR APPETITE

(12:00 Noon to 3:00 PM & 7:00 PM to 11:00 PM)

• An Even Greater Caesar Salad (Ask for Gluten free option) Crunchy ice berg lettuce & grilled chicken tossed with classic caesar dressing	399.00
Thai Salad (Chicken / Vegetable) Tangy Chicken / Vegetable salad with Thai Basil I	399.00 / 299.00 leaf
 Corbett Chicken Salad A tangy salad of succulent tandoori chicken with lime and Indian spices 	399.00
 South West Chicken Salad Cajun spiced grilled chicken breast and exotic gr tossed with lime vinaigrette 	350.00 reens
 Chatpata Paneer Tikka Salad Cubes of cottage cheese with tri pepper, onions & tomatoes with lemon dressing 	350.00
 Insalata Caprese Fresh tomato and mozzarella salad in basil dress 	325.00
• Country Style Greek Salad A classical combination from Greece assortment tossed with lemon & honey	of vegetables
• Sprouted Beans & Crunchy Peanuts Beans sprouts, tri pepper, peanuts with lime	299.00
• Karare aloo ki Chaat Crispy fried potato cubes tossed with green chili coriander and lemon juice	, ,
 Peanut Masala Roasted peanuts mixed with Indian spices 	299.00
 Garden Green Salad Assortment of fresh farm greens 	250.00



HOT N REFRESHING

(12 Noon To 3 PM & 7 PM To 11PM)

TOM YUM Spicy Thai Soup with lemon grass and galangal, available in vegetarian, Prawn and chicken options. Mild Thai spicy soup with Chicken	550.00 / 450.00 / 350.00
Thai Chicken Noodles Soup	350.00
Mild Thai Spicy Soup with Chicken	
Cream Soup of your Choice Chicken / Mushroom / Vegetable /Almond	325.00 / 299.00
Choice of Chinese Soup Manchow / Sweet Corn / Hot N Sour / Chinese Clear / Lemon Coriander Chicken / Vegetable	325.00 / 299.00
Murgh Badami Shorba Rich chicken & almond soup	325.00
Cheese Mulligatawny Indian international soup served with cheese & rice	325.00
Roasted pepper & Plum Tomato Wild basil flavored roasted pimentos & plum tomato	299.00

WITTY WESTERN

(12:00 Noon to 3:00 PM & 7:00 PM to 11:00 PM)

Crunchy Bonze Prawn Crispy strips of Prawn served with tartar sauce	1200.00
Fish Finger Crispy strips of fish served with tartar sauce	900.00
Grilled Bar Be Que Chicken Chicken chunk marinated in herbs grilled and served with barbeque sauce	650.00
Cajun Spiced Cottage Cheese Cottage cheese finger sprinkled with Cajun spiced and crumb fried	499.00
Cheese Corn Roll Cottage cheese & fresh corn kernel croquettes	499.00
Mallow Mushroom Crispy crumb fried button mushroom stuffed with spiced spinach & cheese	499.00
Vegetable Brochette or Mushroom Brochette Toasted French baguettes topped with exotic vegetable or creamy mushroom and baked	455.00
Cheesy Nachos Served with & Sour Cream	455.00

 Sea Food Sizzler Pan Seared fish steak & grilled prawns mash potato & garden charred vegetable with LBS 	1600.00
 Grilled Fish Lemon Butter Sauce Pan seared fish steak with lemon butter sauce, mash potato & garden charred vegetables 	950.00
 Classical Fish N Chips Crispy crumb fries fish slices served with home fries & tartar sauce 	950.00
 Chicken Coq Au Vin Sizzler Grilled chicken breast with mushroom jus, mash potato & garden charred vegetables 	700.00
 Herb Crusted Chicken Piccatta Herb crumbed chicken breast stuffed with cheese & chicken mince 	650.00
 Pollo A'la Florentine with Chessy Mash & Charred Vegetables Chicken breast stuffed with chicken mince served with creamy spinach sauce, cheesy mash potato & garden charred vegetables 	650.00
 Pallo Risotto Arborio rice cooked with chicken and finished with cheese & cream 	650.00
 Lasagna DI Pollo Al Formaggio Sautéed minced chicken, layered with pasta sheets & baked 	650.00
Cottage Cheese Steak Sizzler Grilled cottage Cheese steak served with Charred Vegetables & BBQ sauce	650.00
 Vegetable & Cheese Steak Sizzler Vegetabls steak served with Charred vegetables, home fries & creamy herb sauce 	550.00
 Risotto Alla Verdure Arborio rice cooked with exotic vegetables and finished with cheese & cream 	499.00
 Scottish Baked Vegetables Exotic vegetables n creamy spinach cheese sauce & baked 	499.00



ORIENTAL ESSENTIALS

(12 Noon To 3 PM & 7 Pm To 11 PM)

STARTERS

Golden Fried Prawns Crispy batter fried prawns with hot garlic dip	1200.00
Szechwan Prawns Crispy fried prawns tossed in Szechwan sauce	1200.00
The Standing Fish Crispy fried fish chunks tossed with chilly, onion & bell peppers	950.00
Spicy Black Bean Fish Crispy fried fish chunks, tossed with chilly, onion, bell peppers & flavored with dried black beans	950.00
Fragrant Chicken Crispy Thai style chicken	599.00
Mandarin Chicken Crispy fried chicken tossed with onion, bell peppers, chilly & garlic	599.00
Steamed/Fried Dimsums (Chicken / Vegetable) Steamed / Fried Dimsums with ginger vinaigrette & red chilly coriander sauce	599.00/499.00
Chicken Shanghai Roll Golden fried chicken spring rolls served with sambal ketchup	555.00
Wok Tossed Mushroom Crispy fried button mushroom tossed with chilly, bell peppers and onion	550.00
Hakka Cottage Cheese Crispy fried cottage cheese tossed with chilly, bell peppers and onion	525.00
Love for Green Asian vegetables tossed with garlic, chillies & cashew nuts	499.00



(12 Noon To 3 PM & 7 Pm To 11 PM)

STARTERS

• Corn Salt N Pepper Crispy fried American Corn Kernels tossed with garlic, onion, bell peppers, chilly & cracked pepper	499.00
 Golden Fried Baby Corn Crispy fried baby corn served with sambal ketchup 	499.00
• Wok Fried Vegetable Dumplings Crispy fried vegetables dumplings tossed in Manchurian gravy	499.00
• Crispy Chilly Honey Potato Crispy fried potato fingers tossed with chilly & honey	499.00
 Veg Salt N Pepper Batter Fried exotic Vegetable tossed with garlic, onion, chilly & cracked pepper 	499.00
 Vegetable Shanghai Roll Golden fried vegetable spring rolls served with sambal ketchup 	499.00



ORIENTAL ESSENTIALS

(12 Noon To 3 PM & 7 Pm To 11 PM)

MAIN COURSE

Prawns In Chilli Garlic Sauce Stir fried prawns tossed with bell peppers and chilly	1100.00 garlic sauce
Exotic Thai Curry Exotic Thai Red / Yellow / Green Curry With choice of prawn / chicken / vegetables	1200.00 / 750.00 / 650.00
Crispy Fish In Burnt Garlic Coriander Sauce Crispy fried fish chunks tossed with burnt garlic & coriander leaves infused sauce	e 900.00
Mala Fish Crispy fried fish tossed with Szechwan sauce	900.00
Sliced Fish in Chilly Oyster Crispy fried fish tossed with chilly and oyster sauce	900.00
Stir Fried Lamb Sliced lamb in stir fried sauce	750.00
Gong Pao Chicken Diced chicken tossed with spicy sweet n sour sauce	700.00
Chicken Kung Pao Diced chicken tossed with Kung pao sauce	700.00
Ginger Chicken Sliced chicken, spring onions, bell pepper & flakes in	650.00 oriental sauce
Diced Chicken in Black Bean Diced chicken tossed with black bean sauce	650.00
Stir Fried Chilly & Basil Chicken Diced chicken tossed with chilly and garlic & flavored	650.00 d with wild basil

ORIENTAL ESSENTIALS

(12 Noon To 3 PM & 7 Pm To 11 PM)

MAIN COURSE

Spicy Lamb Oriental Diced lamb tossed with chilly & garlic	750.00
Schezwan Fried Rice Prawns / Chicken / Vegetable	699/499/399
Cantonese Hakka Noodles Prawns / Chicken / Vegetable	599/499/399
Schezwan Chilly Paneer Crispy fried cottage cheese tossed in onion, tri peppers & schezwan sauce	499.00
Cottage Cheese Soy Chilly Crispy fried cottage cheese tossed with chilly and soya	499.00
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in Soy Garlic Sauce Tossed with soy & garlic sauce	499.00
Buddha's Pleasure	455.00
Asian vegetables in Chinese clear sauce	
Stir Fried Asian Greens	455.00
Asian greens in stir fried sauce	
Asian Greens in choice of sauces	455.00
Hot Garlic / Schezwan / Black Bean / Black Pepper Sauce / Kung Pao	
Steamed Rice	299.00

INDIAN NON-VEG. SPECIALITIES

(12 Noon To 3 PM & 7 PM To 11 PM)

Nazaakat (Tandoori assorted platter) Assortment of non-vegetarian kebabs	1200.00
Lahori Jheenga Plump prawn soaked in our traditional Lahori marinade and cooked in Tandoor.	1100.00
Mirch Machhali Pudina Sumptuous river water mint flavored fish cooked in clay oven	900.00
Kasaundi Mahi Tikka Fish marinated in Indian spices and flavored with wild mustard	900.00
Mahi Amritsari Slices of fish marinated and dipped in gram flour batter and deep fried	900.00
Galouti Kabab The great Nawabi delicacy with ulta tawa parantha	750.00
Peshawari Adraki Chaap Mutton chops marinated with peshwari masala and cooked in the Indian clay oven.	750.00
Bhatti Ka Murgh/Tandoori Chicken Whole chicken marinated in Indian spices cooked in clay oven	699.00
Gilafi Seekh Kebab Vegetable coated mutton mince rolled on skewer & cooked in clay oven	655.00
Waaza Seekh Kebab Traditional mutton seekh kebab tossed in Kashmiri spiced curry	655.00
Murgh Tikka Succulent boneless pieces of chicken marinated in Indian spices and herbs cooked in clay oven	599.00
Murgh Malai Tikka Chicken chunks marinated in cashew paste, cream & flavored with green cardamom	599.00
Chicken Reshmi Seekh Kabab Chicken mince blended with cream and Indian spices, skewered in tandoor	599.00
Afghani Tangri Kebab Chicken drumsticks marinated in exotic spice. stuffed with chicken mince and dry fruits and finished in the tandoor.	599.00
Afghani Murgh Chicken marinated in chef s special spices cooked in clay oven • Vegetarian Dish • Non Vegetarian Dish For Any Dietary Restrictions Please Inform Your Server. GST As Applicable.	599.00

INDIAN VEG. SPECIALITIES

(12 Noon To 3 PM & 7 PM To 11 PM)

 Nafassat (Tandoori veg. Platter) Assortment of vegetarian kebabs 	999.00
 Mushroom Galouti Mince mushroom with Indian spiced cooked in pan and served with ulta tawa paratha. 	599.00
 Tandoori Paneer Tikka Cottage cheese chunks marinated in choice of marination (Achari / Mint / Ajwaini) Cooked in clay oven 	550.00
 Bharwa Mushroom Tikka Fresh button mushroom stuffed with cottage cheese and cooked in clay oven 	550.00
 Tandoori Baroccoli Broccoli flores marinated with cream, yoghurt and chillies grilled in tandoor. 	515.00
 Manji ka Lahsooni Tikka Curd marinated Lasuni flavoured paneer tikka served with mint chutney. 	499.00
 Paneer Achari Tikka Cubes of fresh cottage cheese, In tandoori marinate tangy spiced with mint chutney. 	499.00
 Paneer mirch da Tikka Red chilly and hung curd marinated cottage cheese cooked in clay oven served with mint sauce. 	499.00
 Nazakat Aloo Tandoori stuffed potatoes coated with white sesame seeds and cooked in clay oven 	499.00
 Makai Malai Seekh Fine chopped minced paneer, American corn, makhana marinated with Indian spices and hurbs, coated with bread crumbs. Cooked in clay oven and served with mint chutney and ring onion. 	455.00
 Hare Masale ki Seekh Mixed vegetable with spinach and skewered in tandoor 	455.00
 Soya Chaap Malai / Achari / Tikka 	455.00
 Dahi Ke Sholey Hung Curd with some spices and load of veggies stuffed in bread rolled and deep fried. 	455.00
 Kurkura Hara Bhara Kabab Spinch and cottage cheese mixture coating paped and deep fried, Served with chaat masala mint sauce. 	455.00

Kadhai Jheenga Prawns cooked with whole red chilly & coriander tempered gravy	1100.00
Konkani Fish Curry A traditional Goan curry	950.00
Keema Mutton Minced Mutton & peas cooked with chopped onion & tomtoes.	750.00
Ghost Punjabi (Chef's Surprise)	750.00
Kadai Gosht Boneless Lamb pieces marinated with herbs & pieces cooked in thick indian gravy.	750.00
Gosht Handi Wala Boneless Lamb pieces marinated with herbs & spices cooked in thick indian gravy.	750.00
Mutton Rogan Josh A traditional dish from the heaven of earth (Kashmir)	750.00
Gosht Champ Masala Mutton chops cooked in a masala bursting with wonderful flavours.	750.00
Mutton Rara Masala Punjabi mutton dish in thick brown gravy, spiced up with caradmom, keema, yoghurt and whole red chillies	750.00
Classic Butter Chicken Clay oven roasted chicken served in tomato gravy and finished with butter & cream	650.00
Murgh Methi Chicken cooked with fenugreek flavoured gravy	650.00
Murgh Tikka Lababdar Famous mughlai dish	650.00
Kadai Chicken Chicken cooked with grind coriander seeds in chop masala gravy with bell pepper & garnished with whole red chilli	650.00
Murgh Do Piaza Tandor Pieces of chicken cooked in crushed tomato puree and chopped tomato, kasoori methi , gram masala, dhaniya powder and shallow fried onion.	650.00
Chicken Punjabi A home style curry	650.00



 Kaju Khumb Curry Mushroom & cashew nuts cooked in mild tomato & cashew gravy 	600.00
 Mushroom Do Piaza Button Mushroom with Onions 	600.00
• Palak Paneer Cubes of paneer cooked in creamy spinch gravy.	550.00
 Paneer Do Piaza Cubes of paneer cooked in crushed tomato puree and chopped tomato, Kasoori Methi, Gram masala, Dhaniya powder and shallow fried onion. 	550.00
 Paneer Bhurji Crumb Paneer cooked in Indian spices and herbs garnish with coriander and tomato. 	550.00
 Paneer Peshawari Cottage cheese cooked in exotic yellow gravy flavored with royal spices 	550.00
 Shahi Paneer Cottage cheese served in authentic cashew gravy finished with rich cream 	550.00
• Paneer Lababdar Diced cottage cheese cooked in masala gravy	550.00
 Methi Makai Chaman Cottage cheese cubes & corn kernels in yellow gravy infused with fenugreek leaves 	550.00
 Cheese Tomato Fresh cottage cheese cooked in tomato gravy. 	550.00
 Kadai Paneer Cubes of fresh cottage cheese cooked with onion, Tomato & Capsicum flavoured with Indian herbs. 	550.00
Palak Makai Masala Baby spinach cooked with American corn kernels	499.00
 Baby spinach cooked with American corn kernels Diwani Handi Seasonal vegetables cooked with spinach 	499.00



Nizami Handi A portpourri of garden fresh vegetables charily steeped in cashew gravy	499.00
Malai Kofta Cottage cheese dumplings cooked in the nizami way	499.00
Dal Makhani Black Lentils, Tomatoes seasoned with delicate Indian spices cooked overnight and finished with cream & Butter	450.00
Pindi Channa Chickpeas cooked with Indian spices, chopped onions and tomatoes.	450.00
Seasonal Vegetable Ask your server for Seasonal Availability	399.00
Vegetables Jalfrezi Assorted fresh vegetables sauted in cumin flavoured onions.	399.00
Dal Fry Triditional Dhabba Style	399.00
Dal Tadka Yellow lentils cooked with chopped tomatoes, Onion & garlic finished in the fry pan tempered with cumin.	399.00

RICE & BIRYANI

Briyani Nizam-E-Khas Finest Basmati Rice cooked with selected lamb cuts & Indian Herb.	750.00
Ghost Biryani Baby lamb with Basmati rice, selected spices cooked on dum.	750.00
Murg Awadhi Biryani A Spice aromatized basmati rice layered with marinated spring chicken.	650.00
Nawabi Tarkari Biryani Assortment of seasonal vegetables & basmati rice, Indian spices.	550.00
Pulao Choice of vegetable / Mutter /Fruit / Navratan / Jeera	425.00
Sada Chawal Basmati Rice served with dash of desi ghee	399.00



CHOICE OF CURD

• Mix Vegetable Raita	160.00
• Pineapple Raita	160.00
• Burani Raita	160.00
• Aloo Mint Raita	150.00
• Plain Curd	150.00

INDIAN BREADS

• Kashmiri Rogni Naan	225.00
Garlic Naan	125.00
• Stuffed Kulcha	125.00
• Butter Naan	110.00
• Pudina Prantha	100.00
• Hari Mirch ka Prantha	100.00
• Plain Naan	100.00
• Missi Roti	100.00
Lachha Prantha	90.00
• Tandoori Roti	70.00



SWEET TEMPTATIONS

Death Of Chocolate Chocolate Brownie Served with Vanilla ice cream	450.00
• Tiramisu Rich layered Italian dessert	399.00
• Apple Pie Served with Vanilla ice cream	399.00
• Caramel Custrad All time favourite	399.00
• Fresh Fruit Platter Ask your server for seasonal availability	399.00
• Exotic Cheese Cake Ask your server for flavor of the day	399.00
 Ice Cream Sundae Three scoops of ice cream with nuts, candied fruits, strawberry, Melba & chocolate sauce. 	399.00
 Gourmet Selection of Ice Cream Ask Your Server flavor & Sugar free option. 	350.00
Moong Dal Halwa	299.00
 Kesar Rasmalai Chena cakes boiled in sugar syrup, served with sweetened thick mild flavoured with saffron. 	299.00
 Banana Split Vanilla, chocolate and strawberry ice cream with a fresh banana, Whipped cream, chocolate and strawberry sauce. 	299.00
• Zauk E Shahi Kala jamun served with rabri	255.00

KID'S MEAL (12 PM To 11 PM)



Micky Mouse's Bun (Chicken/Veg)	399.00 / 499.00
Chicken or vegetable burger served with thousand island & Fries	5.
Kids Hot Favorite	350.00
Smiles, Pompoms, French Fries & cheese Nuggets served with m	ауо
Richie Rich's Delight (5 pcs)	599.00
Fish Fingers served with Tartar sauce	

HEALTHY OPTIONS

(12 PM To 11 PM)

 Steamed Fish Served with Boiled Vegetables 	950.00
• Clear Soup Available in Veg. and Chicken option	299.00/350.00
Sauteed Vegetables Exotic Butter Tossed Vegetables	450.00
 Steamed Chicken Served with Boiled Vegetables 	550.00

NIGHT MEAL

(11:30 PM To 4:30 AM)

 Kadhai Paneer 	599.00
Cubes of fresh cottagecooked with onion,	
Tomato & Capsicum flavoured with Indian herbs.	
• Dal Makhani	499.00
Black Lentils, Tomatoes seasoned with delicate Indian spices	
cooked overnight and finished with cream & Butter.	
 Yellow Dal 	450.00
Yellow lentils cooked with chopped tomatoes, onion & garlic,	130.00
finished in the fry pan tempered with cumin.	
• Choice of Ice cream	350.00
Vanilla, Chocolate, Strawberry	530.00
 Gulab Jamun 	225.00
Deetter Noor	110.00
• Butter Naan	110.00
• Plain Naan	100.00
 Lachha Prantha 	90.00
	70.00
• Tandoori Roti	70.00
Mutton Rogan Josh	799.00
A traditional dish from the heaven of earth (Kashmir)	
A traditional dish from the heaven of earth (Kashmir)	750.00
A traditional dish from the heaven of earth (Kashmir) Tandoori Chicken	750.00
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A traditional dish from the heaven of earth (Kashmir) Tandoori Chicken	750.00 699.00
 A traditional dish from the heaven of earth (Kashmir) Tandoori Chicken Whole Chicken marinated in Indian spices cooked in clay oven. Butter Chicken Clay oven roasted chicken cooked in tomato gravy & 	
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 A traditional dish from the heaven of earth (Kashmir) Tandoori Chicken Whole Chicken marinated in Indian spices cooked in clay oven. Butter Chicken Clay oven roasted chicken cooked in tomato gravy & finished with butter & cream. 	699.00
 A traditional dish from the heaven of earth (Kashmir) Tandoori Chicken Whole Chicken marinated in Indian spices cooked in clay oven. Butter Chicken Clay oven roasted chicken cooked in tomato gravy & finished with butter & cream. Chicken Tikka 	699.00
 A traditional dish from the heaven of earth (Kashmir) Tandoori Chicken Whole Chicken marinated in Indian spices cooked in clay oven. Butter Chicken Clay oven roasted chicken cooked in tomato gravy & finished with butter & cream. Chicken Tikka Succulent boneless pieces of chicken 	699.00
 A traditional dish from the heaven of earth (Kashmir) Tandoori Chicken Whole Chicken marinated in Indian spices cooked in clay oven. Butter Chicken Clay oven roasted chicken cooked in tomato gravy & finished with butter & cream. Chicken Tikka Succulent boneless pieces of chicken marinated in Indian spices and herbs cooked in clay oven. 	699.00 650.00
 A traditional dish from the heaven of earth (Kashmir) Tandoori Chicken Whole Chicken marinated in Indian spices cooked in clay oven. Butter Chicken Clay oven roasted chicken cooked in tomato gravy & finished with butter & cream. Chicken Tikka Succulent boneless pieces of chicken marinated in Indian spices and herbs cooked in clay oven. Hara Bhara Kabab 	699.00 650.00
 A traditional dish from the heaven of earth (Kashmir) Tandoori Chicken Whole Chicken marinated in Indian spices cooked in clay oven. Butter Chicken Clay oven roasted chicken cooked in tomato gravy & finished with butter & cream. Chicken Tikka Succulent boneless pieces of chicken marinated in Indian spices and herbs cooked in clay oven. Hara Bhara Kabab Spinch & cottage cheese mixture coating paped and deep fried, Served with chaat masala mint sauce.	699.00 650.00 550.00
 A traditional dish from the heaven of earth (Kashmir) Tandoori Chicken Whole Chicken marinated in Indian spices cooked in clay oven. Butter Chicken Clay oven roasted chicken cooked in tomato gravy & finished with butter & cream. Chicken Tikka Succulent boneless pieces of chicken marinated in Indian spices and herbs cooked in clay oven. Hara Bhara Kabab Spinch & cottage cheese mixture coating paped and 	699.00 650.00

