

SOUPS

■ Mushroom and Roasted Almond Soup (Blend of mushroom puree, cream and almonds)	225
■ Oven Roasted Tomato Soup with Basil Pesto (Oven roasted tomato broth served with bread rolls & croutons)	225
■ Seafood Laksa (Spicy noodle soup with sea food finished with coconut milk)	275
Tom Yum (■ Vegetable / ■ Chicken / ■ Prawn) 🌶️ (Spicy thin Thai soup made with the choice)	225 / 250 / 275
Hot 'n' Sour Soup (■ Vegetable / ■ Chicken) 🌶️ (Thick spicy soup finished with pepper and seasonings)	225 / 250
Sweet Corn Soup (■ Vegetable / ■ Chicken) (An all-time favorite thick soup made from creamed corn for all ages)	225 / 250

SHORT EATS

■ Chicken Nuggets (Served with potato wedges and aioli mayo)	350
■ Fish Finger (Served with potato wedges and aioli mayo)	375
■ Vegetable / ■ Chicken Spring Roll Crispy fried rolls served with hot and sweet sauce	300 / 350
■ Paneer Peanut Fingers (Cottage cheese marinated with spices, crumbed and crispy fried)	325
■ Cheese Corn and Spinach Triangles (Triangle shaped patty filled with cheese corn and spinach, crispy fried)	300
■ Vegetable Samosa (Deep fried savory filled with vegetable, with south chutney)	300

■ Jhalpari Gulnar Creamy marinade prawns, skewered and char grilled	650
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■ Mahi Tikka Nimbu Wali Chunks of seer fish marinated in lemon dressing and char grilled	550
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■ Tandoori Kukad 🌶️ Breast and leg of chicken marinated with spices, char grilled	500
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■ Murgh Tikka – Lal Mirchi / Hariyali 🌶️ Chicken pieces marinated in two ways, pot roasted	500
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International Cuisine

■ Grilled Jumbo Prawns Served with garlic spinach, peas mash & lemon butter	650
■ Grilled Fish on a bed of Pimentoes King fish, grilled and served with buttered vegetables and buttered rice	575
■ Pan Seared Chicken Swiss Rosti Spring chicken cooked on a thick pan, served with sauce, Rosti potatoes and buttered vegetables	500
■ Fillet Steak Mignon Minute steak grilled and served with cream mashed potatoes, Grilled pineapple, tossed mushrooms and asparagus	600
■ Newzealand Rack of Lamb Grilled and served with red wine fresh herb jus, parsley baby potatoes and buttered vegetables	3000
■ Grilled Cottage Cheese Shashlik Even dices of cottage cheese and pimentos on skewers, Grilled, served with buttered rice, vegetables and curry sauce	450

Oriental Fare

■ Jumbo Prawns (Thai Coco Grill / Salt'n' Pepper) Prawn preparation from pan Asian countries	650
■ Wok Tossed Chicken (kung Pao / Manchurian) Chicken delicacy with hot 'n' sweet / soya coriander sauce	450
■ Wok Tossed Fish (Chilli Coriander / Sehezwan) Fish preparation finished with spicy cilantro / hot 'n' spicy sauce	475
■ Eight Treasure Vegetables Exotic eight vegetables stir fried in soy and garlic	400
■ Spicy Chilly Tofu / Tofu Salt 'n' Pepper 🌶️ Batter fried tofu cubes tossed with chilly / black pepper	400
Fried Rice & Hakka Noodles (Pan Fried / Sichuan / Chilly Garlic) (■ Vegetable / ■ Chicken / ■ Mixed Meat)	300/450/550

SALADS

Cesar Salad with Parmigiano Reggiano (Choice of lettuce tossed with chef's special dressing)	
■ Warm Chicken Breast on Skewers	400
■ With Oven Roasted Vegetables	375
■ Taaza Phalon Ki Chaat (Assorted cut fruits tossed with spices and chat masala)	250
■ Salade Fattoush (Arabic mix green served with toasted pita and hummus)	375

SANDWICHES AND BURGERS

■ Club Sandwich (Wheat bread slice toasted, filled with lettuce, tomato, cucumber, fried egg, chicken confit, grilled chicken bacon served with fried potato)	475
Grilled / Toasted Sandwich With Cheese (■ Vegetable / ■ Chicken)	300/350
Burgers with Cheese (■ Vegetable / ■ Minced Beef Steak / ■ Chicken)	350/400/450

CHOICE OF PASTA

(Penne/ Farfalle/ spaghetti/ Fusilli/ linguine)

■ Marinara	450	■ Margherita	400
■ Bolognese	450	■ Paneer Tikka/■ Chicken Tikka	400/450
■ Arrabiata	400	■ Veggie Bonanza	400
■ Al Pesto	400	■ Fruit De Mare	450

CHOICE OF PIZZA

FROM THE CLAY OVEN

■ Chilly Fried Prawns / Chicken 🌶️ Prawn / chicken bind with south Indian spice, fried with curry leaves	650/500
■ Bukni Seekh Mince mutton mixed with spices, skewered and cooked in tandoor	600
■ Achari Paneer Tikka 🌶️ Cottage cheese marinated in pickle mix, cooked in clay pot	350
■ Malai Broccoli Florets of green brassica, marinated in cream, cooked in tandoor	375

MAIN COURSES

Ethnic Fair

■ Yeara Poondu Thokku 🌶️ / Jhinga Tawa Masala Prawn preparation from south and north Indian frontier	650
■ Madras Fish Curry 🌶️ / Macchar Jhol Typical fish curry from Chennai and West Bengal	550
■ Kozhi Varutha Curry 🌶️ / Murgh Tikka Makhnwala National chicken preparation of United Kingdom and A typical chicken dish from karaikudi	550
■ Mutton Chettinad 🌶️ / Gosht Roganjosh 🌶️ Mutton preparation of your choice	600
■ Egg Masala 🌶️ Boiled egg cooked in spicy gravy	450
■ Choice of Paneer (Makhani / Kadai Paneer / Palak Paneer)	400
■ Potato of Your Choice 🌶️ (Aloo Jeera / Gobi / Mutter/ Simla Mirch)	400
■ Dal Cooked to your Perfection 🌶️ (Dal tempered with Ghee, Indian herbs & spices)	350
■ Miloni Subzi Curry / Achari Bhindi Masala Mixed vegetable curry finished with cream	400
■ Mushroom Preparations 🌶️ (Dhingiri Mutter / Kalan Milagu Masala)	400
Chef's Special Biryani 🌶️ (■ Vegetable/■ Egg/■ Chicken/■ Mutton/■ Prawn) Your choice of main ingredient with spices and long grain rice, dum cooked	450/500/550/650/750
■ Steamed Rice / Pulao (Veg / Jeera / Peas)	300/400
■ Curd Rice / Dal Khichidi / Bisibelabath	275
■ Selection of Indian Breads (Roti / Naan/ Kulcha/ Malabar Paratha/ Stuffed Paratha Masala Kulcha / Garlic Naan/ Phulka)	150

All the rates mentioned are excluding government applicable taxes.

We are here for your service and we do not charge any service charges for the same

All the food is prepared, portioned & presented according to the choice of our speciality chefs.

■ Vegetarian ■ Non-Vegetarian

🌶️ Spicy 🌶️🌶️ More Spicy