



## FOOD MENU

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## SALADS

### GREEN SALAD 140

Fresh sliced vegetables

### CAESAR SALAD

Crunchy iceberg lettuce herb croutons and caesar dressing  
( Veg 240/Chicken 320/Prawns 390)

### GREEK SALAD 240

Red, yellow, green peppers, cucumbers, carrots onion & tomato tossed with feta cheese

### RUSSIAN SALAD 240

Blanche, potatoes, carrots, french beans, green peas & pineapple mixed with mayo dressing

### GRILL CHICKEN & PEPPER SALAD 320

Chunks of pan seared chicken mixed with iceberg lettuce red, yellow, green peppers, onion tossed with feta cheese

## SOUPS

### VEGETARIAN

### TOMATO BASIL SOUP 160

Fresh tomato puree cooked in basil

### DAL KALIMIRI SHORBA 170

Warm lentil soup with fresh spinach & a kick of black pepper finished with chili oil.

### LEMON, CILANTRO & CHILI SOUP 170

Aromatic clear veggie soup with a hint of lemon & chili finished with fresh cilantro.

### MANCHOW SOUP 170

All-time favourite soup with chopped veggies flavoured with soya, chili & garlic & served with fried noodles.

### SWEET CORN SOUP 160

Creamy corn with veggies

### THAI STYLE BROTH 210

Lemongrass & basil infused fragrant broth finished with coconut milk.

### CURRY NOODLE SOUP 170

Creamy coconut milk-based soup infused with Madras curry powder & a hint of garlic with fresh & fried noodles.

### MUSHROOM & THYME SOUP 170

Velvety thyme scented mushroom soup with fresh cream & garlic croutons.

# SOUPS

## NON VEGETARIAN

### SWEET CORN SOUP

Creamy corn with your choice of meat

**Chicken 190/Prawns 210**

### LEMON, CILANTRO & CHILI SOUP

Aromatic clear veggie soup with a hint of lemon & chili finished with fresh cilantro.

**Chicken 190/ Prawns 210/ Mixed seafood 210**

### MANCHOW SOUP

All-time favourite soup with chopped veggies flavoured with soya, chili & garlic & served with fried noodles.

**Chicken 190/ Prawns 210/ Mixed seafood 210**

### THAI STYLE BROTH

Lemongrass & basil infused fragrant broth finished with coconut milk.

**Chicken 190/ Prawns 210/ Mixed seafood 210**

### CURRY NOODLE SOUP

Creamy coconut milk-based soup infused with Madras curry powder & a hint of garlic with fresh & fried noodles.

**Chicken 190/ Prawns 210/ Mixed seafood 210**

### MUSHROOM & THYME SOUP

Velvety thyme scented mushroom soup with fresh cream & garlic croutons

**Chicken 190/ Prawns 210/ Mixed seafood 210**

### MURGH BADAMI SHORBA

Mildly spiced rich chicken stock with a hint of lime and dill garnished with almond flakes

**200**

# CHAKNAS - VEGETARIAN

## PEANUTS

Salted 120 / Desi Masala 170

## PAPAD

Roasted 110 / Fried 110 / Desi Masala 160

## THICK FRIES

Salted 170/ Cheddar Sauce & Scallion 190

## POTATO WEDGES

Salted 190 / Cheese, Chili Flakes & Cilantro 210

## NAAN STRIPS

Thecha 220/ Cheese Chili Garlic 230/ Sundried  
Tomato, Peanut & Olives 230

## GARLIC TOASTS

(Choose your topping)

Parsley Butter 190/ Cheddar & Mozzarella 250 /  
Cheddar, Jalapeno & Olive 250  
Cheddar, Corn & Chili Flakes 250

## NACHOS WITH REFRIED BEANS

Deep fried corn tortillas topped with cheddar sauce,  
salsa, sour cream & jalapenos.

**270**

## GREEN PEAS & GARLIC BUTTER FRY 180

The good old theka style semi crispy preparation of  
green peas

## MASALA FRIED CHICKPEAS 190

Par-boiled chickpeas cooked in olive oil with  
tongue-tickling spice powders

## ASSORTED VEG FRITTERS 250

Chat masala tossed batter fried cheese, potato & cottage cheese pakoras.

# CHAKNAS - NON VEGETARIAN

## EGGS

Boiled Eggs 100/ Boiled Eggs Masala Fry 220  
/ Masala Omelet 160 / Bhurji 190

## EGG PAKORAS 210

Boiled eggs deep fried in gram flour batter

## THICK FRIES

BBQ Chicken Mince 240

## POTATO WEDGES

Spicy Chicken & Salsa 240

## GARLIC TOASTS

BBQ Chicken & Cheese 270

## NACHOS WITH SPICY CHICKEN MINCE

Deep fried corn tortillas topped with cheddar sauce,  
salsa, sour cream & jalapenos.

**300**

# APPETIZERS - VEGETARIAN

## CRISPY CORN 290

Batter fried corn with mild spices.

## CHEESE JALAPENO POPPERS 310

Stretchy, creamy, melted cheese goodness with a crispy outer coat.

## BEATROOT CROQUETTES 250

Crispy bites of mashed mix vegetables with oozy, tomato ketchup in the middle, covered in crunchy breadcrumbs.

## DAHI KE KEBAB 310

Slightly tangy, hung curd, crumbled paneer and flour mixed with basic spice powders served with red chili chutney.

## STUFFED MUSHROOM 290

Handpicked mushrooms stuffed with cheesy fine diced mixed veggies.

## PESTO TANDOORI VEGGIES 310

Exotic vegetables marinated with basil pesto cooked in a clay oven.

## STIR FRIED LEMON CHICKPEAS WITH VEGGIES 200

Mildly spiced boiled chickpeas tossed with green & red bell peppers & lemon grass shoots.

## COTTAGE CHEESE CROSTINI 330

Slices of Italian bread topped with a mixture of diced cottage cheese, basil, olives and mixed cheese & baked.

## SUBZ HARA BHARA KEBAB 270

Deep fried patties made with a mix of Indian veggies, spices & cashew nuts.

## CHEESE ALOO CORN TIKKI 270

Golden fried potato tikkis blended with cheese & American corn

## CASHEW CREAM TANDOORI BROCCOLI 330

Cream, cheese & cashew paste marinated broccoli smoked in a clay oven.

## PANEER TIKKA 310

Tandoor grilled fresh cottage cheese marinated in tandoori spice mix & hung yogurt.

## PANEER PAHADI 310

Toasted whole coriander, spinach paste, mustard & curry leaf marinated tender cottage cheese chunks grilled in a clay oven.

## TRIO OF PANEER 320

A mélange of flavors. Cottage cheese grilled in three different styles. Banjara paneer, malai paneer tikka & achari paneer tikka.

## HONEY CHILI POTATO 270

Deep-fried crispy potato fingers tossed in honey, chili flakes & Japanese sweet chili sauce.

## BLACK PEPPER SPICED BABY CORN & MUSHROOMS 290

Golden fried baby corn & mushroom fritters tossed in an oriental style pepper sauce.

## CHILI PANEER & BURNT GARLIC 310

Deep fried cottage cheese tossed in a burnt garlic & chili sauce with onions & peppers.

## AGLIO OLIO MUSHROOMS 310

Button mushrooms tossed in olive oil, garlic & chili flakes. Served with a sprinkle of Parmesan.

## PANEER KOLIWADA 300

Cottage cheese marinated in Malwani spice mix coated with gram flour batter & deep-fried.

## ASSORTED VEG PLATTER (24 pcs) 1050

Chef's selection of 6 types of appetizers from tandoor and oriental menu.

# APPETIZERS - NON VEGETARIAN

## CHICKEN CROSTINI 330

Slices of Italian bread topped with a mixture of diced chicken, basil, olives and mixed cheese & baked in the oven.

## CHICKEN/MUTTON FRY 350/410

A local favorite preparation, chunks of mutton/chicken with bone marinated in garlic, ginger paste and deep fried.

## DESI CHICKEN SCHNITZEL 340

Pounded chicken breast marinated in cilantro & chilli paste, deep fried in a coat of panko crumbs.

## PICKLE CHILLI CHICKEN TIKKA 350

Chef's special marinated chicken with chilli pickle and rosemary herb yogurt cooked in tandoor.

## PESTO CHICKEN TIKKA 350

Chicken thigh marinated with basil pesto cooked in tandoor.

## KOLIWADA

Your choice of meat marinated in Malwani spice mix coated with gram flour batter & deep-fried.

**Chicken 340/ Basa 370 /Surmai 390/ Prawns 410**

## MANGALOREAN STYLE SUKKA

Your choice of meat tossed in Chef's special Mangalorean spice mix with curry leaves and desiccated coconut.

**Chicken 360 / Mutton 410 / Prawns 410**

## CHICKEN TIKKA 350

Chicken morsels marinated in traditional tandoori masala paste & grilled in a clay oven.

## MURGH MALAI TIKKA 360

Chicken morsels marinated in cashew paste, cream, cheese & khoya with a hint of cardamom & grilled in a clay oven.

## MURGH BANJARA KEBAB 350

Chopped green chili, garlic, mint, coriander & cheese marinated chicken chunks grilled in a clay oven.

## CHICKEN CHEESE LAPETA KEBAB 370

Pounded chicken breast stuffed with pepper cheese, marinated in tandoori masala & roasted in a clay oven.

## MURGH TANGDI KEBAB 390

Legs of chicken marinated with ginger garlic paste, black pepper & cream cheese & grilled in a clay oven

## TANDOORI MURGH 370/690

Whole/half baby chicken marinated in tandoori marinade, hung yoghurt & spices & grilled in a clay oven.

## SICHUAN CHICKEN LOLLIPOP 350

Batter fried chicken lollipops tossed in a spicy Sichuan sauce.

(Ask your server for a plain fried option)

## HONEY CHILI WINGS 330

Deep-fried chicken wings tossed in honey, chili flakes & Japanese sweet chili sauce.

## TERIYAKI

Your choice of grilled meat tossed with ginger & garlic in teriyaki sauce.

**Chicken 350 / Fish 370 / Prawns 410**

## PAN ROASTED OYSTER

Your choice of roasted chunks of meat tossed in oyster sauce with peppers & scallion

**Chicken 350 / Fish 370 / Prawns 410**

## THAI BASIL & CHILI

Deep fried tender morsels of your choice of meat tossed in a Thai style basil & chili sauce with onions & peppers.

**Chicken 340 / Fish 370 / Prawns 410**

## PLUM & SOY

Tangy plum sauce & soy tossed roasted meat of your choice with mushrooms & spring onion.

**Chicken 340 / Fish 370 / Prawns 410**

## 65

Deep-fried morsels of your choice of meat tossed in spicy red chili, curry leaf & mustard sauce

**Chicken 340/ Fish 370 / Prawns 410**

## APPETIZERS - NON VEGETARIAN

### **KASUNDI SPICED CHICKEN TENDERS 340**

Crumb fried chicken supreme marinated in Kasundi mustard, garlic & herbs.

### **MUTTON SEEKH KEBAB 410**

Tandoor roasted skewers of succulent Mutton mince with a mix of onion, coriander, mint & spices

### **GILAFI SEEKH KEBAB.**

Tandoor cooked minced chicken/mutton thigh mixed with bell peppers, onion & indian spices  
Chicken 350/Mutton 410

### **GOAN STYLE SURMAI / PRAWNS TAWA FRY 530**

Your choice of seafood marinated in a spicy Goan masala paste & pan grilled to perfection.

### **SURMAI / PRAWNS RAVA FRY 530**

Tawa fry masala marinated your choice of seafood coated with toasted semolina & pan grilled to perfection.

### **AMRITSARI FISH TIKKA 380**

Chunks of fish marinated in traditional amritsari masala paste & grilled in tandoor

### **AJWAINI FISH TIKKA 380**

Chunks of fish marinated in tandoori marinated, red chili, carom seeds & lemon & grilled intandoor

### **KALIMIRI FISH TIKKA 380**

Chunks of fish marinated in black pepper & fresh cream & grilled in a clay oven.

### **MADRAS CURRY FISH GOUJONS 370**

Crumb fried fish fingers marinated in Madras curry powder & herbs served with tartar sauce.

### **TANDOORI POMFRET 530**

Pomfret fish marinated in traditional tandoori masala paste & grilled in tandoor.

### **LEHSUNI POMFRET 530**

Pomfret marinated with ginger garlic paste, chopped garlic black pepper & cream cheese & grilled in a tandoor.

### **POMFRET TAWA/RAWA FRY 530**

Pomfret marinated in a spicy Goan masala paste & pan grilled to perfection.

### **TURMERIC PEPPER FISH TIKKA 380**

Chunks of basa marinated with turmeric and pepper flake, ginger garlic paste cooked in a tandoor.

### **TANDOORI PRAWNS 410**

Clay oven grilled fresh prawns marinated in tandoori marinade, red chili & lemon.

### **CURRY LEAF TANDOORI PRAWNS 410**

Prawns marinated in curry leaf paste & Indian spices grilled in a tandoor.

### **ASSORTED PLATTERS (24 PCS)**

Chicken 1180 / Assorted Meats 1450  
Chef's selection of 6 types of appetizers from tandoor and oriental menu.

# MINI BURGERS

4 PCS SERVING

(ALL SLIDERS ARE SERVED WITH HOUSE FRIES & LETTUCE)

## PANEER TIKKA 300

Clay oven cooked cottage cheese with mayo, processed cheese, onion, lettuce in mini buns

## MIX VEGGIES 300

Mini buns slider with exotic veggies cutlet, mayo, processed cheese, onion, lettuce.

## CORN AND CHEESE 300

Herb tossed cheesy corn with onion, lettuce between mini buns.

## BBQ CHICKEN 330

Chicken thighs marinated with bbq sauce and baked in the oven stuffed with mayo, processed cheese, onion, and lettuce.

## CHICKEN TIKKA 330

Indian spiced clay oven cooked chicken stuffed with mayo, processed cheese, onion, and lettuce.

## GRILLED CHICKEN 330

Chicken thighs marinated with herbs and baked in the oven stuffed with mayo, processed cheese, onion, and lettuce.

## MUSTARD FISH 390

Fish fillet marinated with homemade mustard sauce, herb and baked in the oven stuffed with mayo, processed cheese, onion, and lettuce.

## MUTTON GALOUTI 410

Bun wrapped Indian spice lamb mince patty roasted in ghee and stuffed with mayo, processed cheese, onion, lettuce.

# NAAN SLIDERS

(ALL SLIDERS ARE SERVED WITH HOUSE FRIES & LETTUCE)

## PANEER TIKKA 300

Clay oven cooked cottage cheese with mayo, processed cheese, onion, lettuce wrapped in a fluffy cut naan.

## MUTTON GALOUTI 410

Naan wrapped in an Indian spice lamb mince patty roasted in ghee and stuffed with mayo, processed cheese, onion, and lettuce.

## CHICKEN TIKKA 330

Indian spiced & clay oven cooked chicken with mayo, processed cheese, onion, lettuce.

## BBQ CHICKEN 320/330

Chicken thighs marinated with bbq sauce and baked in the oven with mayo, processed cheese, onion, lettuce

# ROLLS

## EGG ROLL 170

Egg omelette, onions, capsicum & green chutney wrapped in a tawa roti.  
(ask your server for authentic Bengali kasundi spiced flavor)

## PANEER TIKKA ROLL/ PANEER CHILLI ROLL 200

Tandoori paneer tikka chunks/ Wok tossed paneer chilli chunks, onions, capsicum & green chutney wrapped in a tawa roti.

## CHICKEN TIKKA ROLL/ CHICKEN CHILLI ROLL 230

Chicken tikka chunks/ chicken chilli wrapped in a tawa roti with mayo, onion green chutney & capsicum.  
Add Egg 30

## BUTTER CHICKEN ROLL 230

Strips of butter chicken wrapped in a tawa roti.  
Add Egg 30



# THIN CRUST PIZZAS (10 INCH)

## VEGETARIAN

### MARGARITA PIZZA 330

Made with fresh marinara sauce, mozzarella cheese, basil and the addition of fresh tomatoes.

### FARMYARD PIZZA 350

Fresh exotic vegetables and topped with olive, jalapeno.

### MUSHROOM , SPINACH AND OLIVE PIZZA 350

The extended margarita bursting with the bold flavor of spinach and topped with sliced olives.

### PANEER TIKKA PIZZA 370

Clay oven cooked cottage cheese with onion and peppers.

## NON VEGETARIAN

### PESTO CHICKEN PIZZA 390

Pesto chicken, caramelized onions & olives.

### BBQ CHICKEN 390

Cubes of chicken tossed in bbq sauce.

### PAPRIKA CHICKEN PIZZA 390

Paprika chicken, roasted pineapple, jalapeno & trio of peppers.

### BURNT GARLIC PRAWNS PIZZA 430

Burnt garlic prawns, sour cream, bok choy & scallion.

### CHICKEN TIKKA PIZZA 390

Clay oven chicken chunks diced and topped with onion and pepper.

### MUTTON KEEMA PIZZA 450

Indian style minced mutton married to a crispy thin base.

## PASTAS

Choose your style of pasta - SPAGHETTI/ FUSILLI/PENNE

### CHOOSE YOUR SAUCE

#### BUTTER, OLIVE OIL & PARMESAN 340

Your choice of pasta tossed in garlic butter, extra virgin olive oil & Parmesan.

#### SMOKED POMODORO 340

Your choice pasta tossed in a smoked tomato sauce & veggies with a hint of chili flakes.

#### MORNAY 340

Your choice of pasta tossed in a creamy cheese sauce, veggies & Parmesan.

#### CREAMY ROASTED TOMATO 340

Your choice of pasta tossed in a roasted tomato sauce with veggies, fresh cream & burnt butter.

#### SUN DRIED & TOMATO PESTO 340

Your choice of pasta tossed in a tangy sun dried tomato & basil pesto with Parmesan

### CHOOSE YOUR ADD ONS

Cottage cheese cubes 50

Roasted chicken strips 80

Butter garlic prawns 130

## PRE PLATED MAINS- VEGETARIAN

### PANEER GHEE ROAST

Spicy red chili paste & ghee-roasted spice mix marinated paneer tossed in pan & finished with a dollop of ghee.  
Served with neer dosa & salad.

**330**

### KOLHAPURI

Mixed vegetables cooked in a spicy Kolhapuri style red chili based thin curry.  
Served with a portion of butter naan, brown onion pulao & salad.

**Veg 330 / Paneer 300**

### PANEER TIKKA MASALA

Tandoor grilled Cottage cheese slices cooked in a rich onion tomato based gravy finished with fresh cream.  
Served with a portion of butter naan, brown onion pulao & salad.

**330**

### PANEER BUTTER MASALA

Cottage cheese cubes cooked in rich creamy tomato gravy & finished with fresh cream and butter.  
Served with a portion of butter naan, brown onion pulao & salad.

**Paneer 330**

### KADHAI

Mixed vegetables cooked in Chef's special pounded spice mix with dices of onions & peppers in a thick gravy.

Served with a portion of butter naan, brown onion pulao & salad.

**Veg 300/ Paneer 330**

### PANEER SAAGWALA

Spinach based gravy with a hint of garlic topped with fried paneer chunks.

Served with a portion of butter naan, brown onion pulao & salad.

**330**

## PRE PLATED MAINS - NON VEGETARIAN

### MUMBAI KHEEMA PAV

Your choice of meat, minced with the typical Mumbai style masalas in a thick consistency & medium spices chillies

Served with 2 pieces of fresh Pav

**Chicken 330/ Mutton 380**

### BUTTER CHICKEN 350

Your choice of veg/meat cooked in rich creamy tomato gravy & finished with fresh cream and butter.

Served with a portion of butter naan, brown onion pulao & salad.

### GHEE ROAST MANGALOREAN

Spicy red chili paste & ghee-roasted spice mix marinated your choice of meat tossed in pan & finished with a dollop of ghee.

Served with neer dosa & salad.

**Chicken 370/ Prawns 450**

### KHEEMA MUTTER

Fresh mince meat tossed in onion tomato masala with green peas.

Served with a portion of butter naan & salad.

**Chicken 340 / Mutton 410**

### GRILLED FISH & LEMON RICE 500

Mustard coated fish fillets served with lemon rice, sauteed veggies and homemade mustard sauce.

### PAN SEARED CHICKEN BREAST W/ MASHED POTATOES 400

Boneless Chicken breast marinated in herbs & grilled on a pan, served with Mash potatoes & sauteed veggies.

### MALWANI

Your choice of meat in a Konkani style spicy coconut flavoured curry with kokum.

Served with a portion of butter naan, brown onion pulao & salad.

**Chicken 340 / Basa 380 / Surmai 410 / Prawns 410**

# ORIENTAL COMBO BOWLS

Combination of gravies with a portion of rice/noodles in a bowl

## VEGETARIAN

### STIR FRIED CHINESE GREENS BOWL 280

Broccoli, mushrooms, bok choy, zucchini & Chinese cabbage tossed in a fiery garlic sauce  
Served with spinach, garlic & pepper rice or mushroom & soy noodles

### SICHUAN STYLE COTTAGE CHEESE BOWL 330

Cottage cheese tossed in spicy Sichuan sauce  
Served with spinach, garlic & pepper rice or mushroom & soy noodles

### THAI GREEN CURRY BOWL

Rich stew cooked in a base of basil, green chilies & fragrant spices finished with coconut milk.  
Served with a portion of steamed rice.  
**Exotic Veggies 320**

### THAI RED CURRY BOWL

Rich spicy stew cooked in a base of spicy red chili paste & fragrant spices finished with coconut milk.  
Served with a portion of steamed rice.  
**Exotic Veggies 320**

### BURMESE KHOW SUEY BOWL

Burmese style lightly spiced aromatic curry.  
Served with a portion of burnt garlic rice, fried noodles & accompaniments  
**Exotic Veggies 310**

## NON VEGETARIAN

### THAI GREEN CURRY BOWL

Rich stew cooked in a base of basil, green chilies & fragrant spices finished with coconut milk.  
Served with a portion of steamed rice.  
**Chicken 360 / Prawns 470**

### THAI RED CURRY BOWL

Rich spicy stew cooked in a base of spicy red chili paste & fragrant spices finished with coconut milk.  
Served with a portion of steamed rice.  
**Chicken 360 / Prawns 470**

### BURMESE KHOW SUEY BOWL

Burmese style lightly spiced aromatic curry.  
Served with a portion of burnt garlic rice, fried noodles & accompaniments  
**Chicken 330 / Prawns 400**

### BLACK PEPPER BOWL

Stir-fried tender chicken/fish/prawns tossed in a black pepper & scallion sauce  
Served with spinach, garlic & pepper rice or mushroom & oyster noodles.  
**Chicken 320 / Fish 330 / Prawns 390**

### BURNT GARLIC & SOY BOWL

Wok tossed chicken/fish/prawns with burnt garlic, ginger, coriander & Kikkoman soy sauce  
Served with spinach, garlic & pepper rice or mushroom & oyster noodles  
**Chicken 320 / Fish 330 / Prawns 390**

### CRISPY CHICKEN RICE BOWL 370

Spicy oriental fried rice topped with deep fried crispy chicken tossed in chilli and soy sauce.

# INDIAN MAINS

## VEGETARIAN

### DAL TADKA 220

Yellow lentils tempered with cumin, onion, garlic, curry leaves & dried red chilies.

### DAL KOLHAPURI 220

Yellow lentils cooked with onions & tomatoes and tempered with Kolhapuri style fiery tadka.

### DAL MAKHANI 250

Black urad dal & red kidney beans slow cooked overnight with fresh tomatoes, tomato puree, kasturi methi, butter & fresh cream.

### KOLHAPURI

Your choice of veg cooked in a spicy Kolhapuri style red chili based thin curry.

**Veg 300/ Paneer 350**

### TIKKA MASALA

Tandoori cooked cottage cheese cubes cooked in a rich onion tomato based gravy finished with fresh cream.

**Paneer 330**

### BUTTER MASALA

Cottage cheese cubes cooked in rich creamy tomato gravy & finished with fresh cream and butter.

**Paneer 330**

### KADHAI

Your choice of veg cooked in Chef's special pounded spice mix with dices of onions & peppers in a thick gravy.

**Veg 300/ Paneer 330**

### SAAGWALA

Paneer chunks in a creamy mildly spiced spinach based gravy with a hint of garlic

**Paneer 330**

## NON VEGETARIAN

### KOLHAPURI

Your choice of meat cooked in a spicy Kolhapuri style red chili based thin curry.

**Chicken 370/ Mutton 430**

### TIKKA MASALA

Your choice of Tandoor grilled meat cooked in a rich onion tomato based gravy finished with fresh cream.

**Chicken 370/ Prawns 430**

### BUTTER MASALA

Your choice of meat cooked in rich creamy tomato gravy & finished with fresh cream and butter.

**Chicken 350/ Prawns 430**

### KADHAI

Your choice of meat cooked in Chef's special pounded spice mix with dices of onions & peppers in a thick gravy.

**Chicken 370/Mutton 410**

### HANDI

Choose between half or full portion for sharing. chunks of your choice of meat with bone simmered in a thin spicy gravy.

**Chicken 410/770 / Mutton 480/900**

### SAAGWALA

Your choice of meat in a creamy mildly spiced spinach based gravy with a hint of garlic

**Chicken 370/ Mutton 430 / Prawns 430**

### RAHRA

Slow cooked chunks & mince of your choice of meat with a mélange Indian spices.

**Chicken 380 / Mutton 470**

### ROGAN JOSH

Your choice of meat with bone slow braised in a Kashmiri style Rogan flavoured thin spicy curry.

**Chicken 370 / Mutton 430**

### GHASSI

Manglorean style curry made with freshly ground spices, fresh coconut & finished with coconut milk.  
**Chicken 370 / Mutton 430 / Surmai 450 / Prawns 440**

### MALWANI

Your choice of meat in a Konkani style spicy coconut flavoured curry with kokum.  
**Chicken 370 / Basa 410 / Surmai 450 / Prawns 440**

### MUGHLAI

Chicken/mutton chunks with bone cooked in rich creamy awadhi gravy  
**(Chicken 380/Mutton 440)**

### MALABARI

Your choice of meat cooked in a fiery Malabari spice mix & tempered with curry leaves, mustard and red chili.

**Chicken 370 / Basa 410 / Surmai 450 / Prawns 440**

### GOAN CURRY

Your choice of fish cooked in fresh coconut and tamarind sour curry  
**( Prawns 440/ Basa 410 / Surmai 450/ Pomfret 580)**

## BREADS AND ACCOMPANIMENTS

### ROTI

Plain 30 /Butter 40

### NAAN

Plain 50/Butter 60 / Butter Garlic 100  
Cheese Garlic 140

### LACCHA PARATHA

Plain 50 /Butter 60

### NEER DOSA

(3 pcs) 90

### RAITA

Veg 120 / Burani 130  
Boondi 140 / Pineapple 140

### PAV

Single 15/ Jodi 30

# BIRYANIS & INDIAN RICE

## VEGETARIAN

### STEAMED RICE 180

Steamed fluffy basmati rice.

### JEERA RICE 190

Steamed fluffy basmati rice pan tossed with cumin..

### BROWN ONION PULAO 240

Basmati rice cooked in ghee tempered with cumin, brown onions & coriander.

### SUBZ PULAO 270

Basmati rice cooked in ghee with vegetables & cottage cheese finished with brown onions & a dollop of butter.

### DAL KHICHDI 250

Yellow lentils & basmati rice cooked together and finished with coriander & butter. Ask for optional spicy tadka.

### SUBZ BIRYANI 330

Assorted vegetables & long grain basmati rice slow cooked with onion tomato masala, yoghurt, brown onions & Indian spices.

## NON VEGETARIAN

### EGG BIRYANI 330

Boiled eggs & long grain basmati rice slow cooked with onion tomato masala, yoghurt, brown onions & Indian spices.

### CHICKEN TIKKA BIRYANI 420

Tandoor grilled succulent chunks of chicken tikka & long grain basmati rice slow cooked with onion tomato masala, yoghurt, brown onions & Indian spices.

### DUM MURGH BIRYANI 390

Tender chicken legs & long grain basmati rice cooked in 'Dum style' with onion tomato masala, yoghurt, brown onions & Indian spices.

### PULAO

Basmati rice cooked in ghee with diced/shredded choice of meat finished with brown onions & a dollop of butter.

**Chicken 370 /Mutton 430 / Prawns 470**

### GOSHT DUM BIRYANI 490

Soft baby mutton chunks & long grain basmati rice cooked in 'Dum style' with onion tomato masala, yoghurt, brown onions & Indian spices.

### PRAWNS BIRYANI 530

Fresh jumbo prawns & long grain basmati rice slow cooked with onion tomato masala, yoghurt, brown onions & Indian spices

### GOSHT KHICHDI 450

Mutton chunks with bone in Yellow lentils & basmati rice cooked together and finished with coriander & butter

# ORIENTAL MAINS

## VEGETARIAN

### STIR FRIED CHINESE GREENS WITH HOT GARLIC SAUCE 290

Broccoli, mushrooms, bok choy, zucchini & Chinese cabbage tossed in a fiery garlic sauce.

### SICHUAN STYLE COTTAGE CHEESE 330

Cottage cheese tossed in spicy Sichuan sauce.

### THAI GREEN CURRY WITH EXOTIC VEGGIES 300

Rich stew cooked in a base of basil, green chillies & fragrant spices finished with coconut milk.

### THAI RED CURRY WITH EXOTIC VEGGIES 300

Rich spicy stew cooked in a base of spicy red chili paste & fragrant spices finished with coconut milk.

### SWEET & SOUR SOYA SAUCE WITH COTTAGE CHEESE 330

Tossed exotic veggies & paneer chunks with garlic in a sweet & sour combination.

### HOISIN & PLUM WITH VEGGIES/COTTAGE CHEESE 330

Tossed exotic veggies & paneer chunks with garlic, hoisin & plum sauce in a mildly sweet flavour.

## NON VEGETARIAN

### BLACK PEPPER SAUCE

Stir fried tender chicken/fish/prawns tossed in a black pepper & scallion sauce.

**Chicken 340 / Fish 370 / Prawns 430**

### BURNT GARLIC & SOY SAUCE

Wok tossed with chicken/fish/prawns with burnt garlic, ginger, coriander & Kikkoman soy sauce.

**Chicken 320 / Fish 360 / Prawns 410**

### THAI GREEN CURRY

Rich stew cooked in a base of basil, green chillies & fragrant spices finished with coconut milk.

**Chicken 360 / Prawns 470**

### THAI RED CURRY

Rich spicy stew cooked in a base of spicy red chili paste & fragrant spices finished with coconut milk.

**Chicken 360 / Prawns 470**

### HOISIN & PLUM

Tossed exotic veggies & paneer chunks with garlic, hoisin & plum sauce in mildly sweet flavour.

**Chicken 360 / Fish 370 / Prawns 470**

### SWEET & SOUR SOYA SAUCE

Tossed Chicken/Fish/Prawns with garlic in a sweet & sour combination

**Chicken 350 / Fish 370 / Prawns 430**

# ORIENTAL RICE & NOODLES

## VEGETARIAN

### ORIENTAL FRIED RICE WITH VEGGIES 250

Fluffy rice tossed with diced veggies in soy sauce & Oriental spices.

### SICHUAN FRIED RICE 270

Fluffy rice tossed with diced veggies in Sichuan sauce & Oriental spices.

### SPINACH, GARLIC & PEPPER RICE 270

Fluffy rice tossed with fried spinach, burnt garlic & freshly ground pepper.

### MUSHROOM & OYSTER NOODLES 270

Fresh noodles tossed with ginger & button mushrooms in Oyster sauce

### BURNT THAI CHILI RICE 270

Fluffy rice tossed with spicy burnt Thai chilies & Thai herbs.

### HAKKA NOODLES WITH VEGGIES 270

Fresh noodles tossed with julienne veggies in soy sauce & Oriental spices.

### SICHUAN NOODLES 270

Fresh noodles tossed with julienne veggies in Sichuan sauce & Oriental spices

# ORIENTAL RICE & NOODLES

## NON VEGETARIAN

### ORIENTAL FRIED RICE

Fluffy rice tossed with diced veggies & chicken/prawns in soy sauce & Oriental spices.

**Chicken 310 / Prawns 420**

### SICHUAN FRIED RICE

Fluffy rice tossed with diced veggies & chicken/prawns in Sichuan sauce & Oriental spices.

**Chicken 310/ Prawns 410**

### BURNT THAI CHILI RICE

Fluffy rice tossed with spicy burnt Thai chilies & Thai herbs.

**Chicken 320 / Prawns 430**

### MUSHROOM & OYSTER NOODLES

Fresh noodles tossed with ginger & button mushrooms in Oyster sauce

**Chicken 320/ Prawns 430**

### SPINACH, GARLIC & PEPPER RICE

Fluffy rice tossed with fried spinach, burnt garlic & freshly ground pepper.

**Chicken 320 / Prawns 430**

### HAKKA NOODLES

Fresh noodles tossed with julienne veggies & chicken/prawns in soy sauce & Oriental spices.

**Chicken 310/ Prawns 420**

### SICHUAN NOODLES

Fresh noodles tossed with julienne veggies chicken/prawns in Sichuan sauce & Oriental spices

**Chicken 310/ Prawns 420**

## DESSERTS

**GULAB JAMUN 120**

**GAJAR HALWA 140**

**MATKA RABRI 160**

**MALAI KULFI 160**

**SIZZLING BROWNIE 220**

**VANILLA ICE CREAM 130**