

GRILLED

NON VEGETABLE

1



CHICKEN TIKKA

BONELESS CHICKEN CHUNKS, MARINATED IN YOGHURT & GRILLED

240-

2



CHICKEN MALAI TIKKA

BONELESS CHICKEN CHUNKS, MARINATED IN CREAM & GRILLED

260-

3



CHICKEN TANDOORI

CHICKEN MARINATED IN RICH SPICES, GRILLED UNTIL FRAGRANT, CRISPY ON THE OUTSIDE AND TENDER ON THE INSIDE.

340-

4



LAMB CHOP

TENDER LAMB CHOP SEASONED WITH HERBS AND SPICES, GRILLED FOR RICH AND JUICY FLAVOR.

580-

5



LAMB SEEKH KEBAB

MINCED LAMB BLENDED WITH SPICES, SKEWERED AND GRILLED FOR A SMOKY, FLAVORFUL TASTE.

360-

6

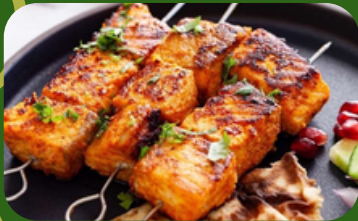


PRAWN TIKKA

JUICY PRAWNS MARINATED IN SPICES AND YOGURT, GRILLED FOR A SMOKY, TANGY FLAVOR.

360-

7



FISH TIKKA

SUCCULENT SEA BASS MARINATED IN AROMATIC SPICES AND YOGURT, GRILLED TO A SMOKY PERFECTION.

320-

8



NON-VEG PLATTER

A MIXED SELECTION OF TANDOORI DELIGHTS - CHICKEN, KEBABS, PRAWNS, AND FISH, SERVED WITH FRESH SALAD AND HERBS.

640-

GRILLED / SNACKS

VEGETABLE

9



PANEER TIKKA

COTTAGE CHEESE CUBES MARINATED IN YOGURT AND SPICES, GRILLED FOR A SMOKY, FLAVORFUL TASTE.

260-

10



TANDOORI MALAI BROCCOLI

BROCCOLI FLORETS MARINATED IN CREAMY SPICES, GRILLED FOR A RICH AND SMOKY FLAVOR.

280-

11



MIXED VEGETABLE PAKORA

CRISPY MIXED VEGETABLES DIPPED IN SPICED CHICKPEA BATTER AND DEEP-FRIED TO GOLDEN PERFECTION.

180-

12



ONION BHAJI

CRISPY ONION FRITTERS SPICED WITH HERBS, DEEP-FRIED TO GOLDEN PERFECTION.

160-

13



PANEER PAHORA

SOFT PANEER CUBES COATED IN SPICED CHICKPEA BATTER AND DEEP-FRIED UNTIL GOLDEN AND CRISPY.

200-

14



ALOO CORN TIKKI

CRISPY POTATO AND CORN PATTIES, SEASONED WITH SPICES AND PAN-FRIED TO GOLDEN PERFECTION.

140-

15



CHILLI PANEER

CRISPY PANEER CUBES TOSSED IN A SPICY, TANGY CHILI SAUCE WITH PEPPERS AND ONIONS.

240-

16



VEGETABLE HAKKA NOODLE

STIR-FRIED NOODLES WITH FRESH VEGETABLES IN A SAVORY INDO-CHINESE SAUCE.

260-

STARTER & MAIN COURSE

NON VEGETABLE & VEGETABLE

17



VEGETABLE SAMOSA

CRISPY PASTRY POCKETS FILLED WITH SPICED VEGETABLES, SERVED WITH CHUTNEY.

60-

18



PAPADI CHAAT

CRISPY WAFERS TOPPED WITH POTATOES, CHICKPEAS, YOGURT, AND TANGY CHUTNEYS – A POPULAR INDIAN STREET SNACK.

120-

19



ALOO CHANA CHAAT

A ZESTY MIX OF POTATOES AND CHICKPEAS TOSSED WITH SPICES, CHUTNEYS, AND FRESH HERBS.

90-

20



MASALA PAPADUM

CRISPY LENTIL WAFER TOPPED WITH ONIONS, TOMATOES, SPICES, AND FRESH HERBS.

80-

21



PAPADUM

THIN, CRISPY LENTIL WAFER SERVED AS A LIGHT STARTER OR SIDE.

40-

22



FRENCH FRIES

CRISPY GOLDEN POTATO FRIES, LIGHTLY SALTED – A PERFECT SNACK OR SIDE.

120-

23



CHICKEN MACRONIES

MACARONI PASTA WITH TENDER CHICKEN IN TOMATO SAUCE

160-

24



CHICKEN PASTA

TENDER CHICKEN TOSSED WITH PASTA IN A CREAMY SAUCE.

180-

CHINESE STARTER

NON VEGETABLE

25



CHILLI CHICKEN

CRISPY CHICKEN PIECES TOSSED IN A SPICY, TANGY CHILI SAUCE WITH PEPPERS AND ONIONS.

260-

26



CHILLI PRAWN

JUICY PRAWNS TOSSED IN A SPICY, TANGY CHILI SAUCE WITH PEPPERS AND ONIONS.

290-

27



CHICKEN LOLLIPOP

CRISPY CHICKEN DRUMETTES MARINATED IN SPICES AND DEEP-FRIED, SERVED WITH A TANGY SAUCE.

280-

28



CHICKEN MANCHURIAN

BITE-SIZED CRISPY CHICKEN TOSSED IN A TANGY, SAVORY INDO-CHINESE SAUCE.

280-

29



FISH AMRITSARI

CRISPY BATTER-FRIED FISH MARINATED WITH AROMATIC INDIAN SPICES, A SPECIALTY FROM AMRITSAR.

220-

30



CHICKEN HAKKA NOODLE

STIR-FRIED NOODLES WITH TENDER CHICKEN, VEGETABLES, AND SAVORY INDO-CHINESE SAUCE.

220-

31



CHINESE FRIED RICE

FRAGRANT STIR-FRIED RICE WITH TENDER CHICKEN, VEGETABLES, AND SOY SAUCE.
CHICKEN / PRAWN / EGG / VEG (OPTION)

180-

32



CHINESE MASALA OMLATE

FLUFFY OMELETTE TOSSED WITH VEGETABLES, INDIAN SPICES, AND A HINT OF CHINESE FLAVORS.

120-

MAIN COURSE

NON VEGETABLE

33



BUTTER CHICKEN

TENDER CHICKEN COOKED IN A RICH, CREAMY TOMATO-BASED SAUCE WITH BUTTER AND AROMATIC SPICES.

240-

34



CHICKEN TIKKA MASALA

TENDER GRILLED CHICKEN PIECES SIMMERED IN A CREAMY, SPICED TOMATO SAUCE.

260-

35



KADAI CHICKEN

CHICKEN COOKED WITH ONIONS, TOMATOES, AND BELL PEPPERS IN A SPICY, AROMATIC KADAI MASALA.

280-

36



CHICKEN JALFREZI

STIR-FRIED CHICKEN WITH ONIONS, TOMATOES, AND PEPPERS, COOKED IN A TANGY AND MILDLY SPICY SAUCE.

280-

37



CHICKEN VINDALOO

SPICY AND TANGY GOAN-STYLE CHICKEN CURRY MADE WITH VINEGAR AND BOLD SPICES.

240-

38



CHICKEN KORMA

TENDER CHICKEN SIMMERED IN A MILD, CREAMY CURRY WITH YOGURT, NUTS, AND FRAGRANT SPICES.

260-

39



PRAWN KORMA

SUCCULENT PRAWNS COOKED IN A RICH, CREAMY CURRY WITH YOGURT, NUTS, AND AROMATIC SPICES.

280-

40



MALWANI FISH CURRY

FRESH FISH COOKED IN A SPICY AND TANGY MALWANI-STYLE COCONUT CURRY.

260-

MAIN COURSE

NON VEGETABLE

41



LAMB ROGAN JOSH

TENDER LAMB COOKED IN A RICH, AROMATIC CURRY WITH A BLEND OF SPICES.

300-

42



LAMB BHUNA GOSHT

TENDER LAMB COOKED IN A THICK, FLAVORFUL SAUCE WITH ONIONS, TOMATOES, AND AROMATIC SPICES.

320-

43



KADAI LAMB

LAMB COOKED WITH ONIONS, TOMATOES, AND BELL PEPPERS IN A SPICY, AROMATIC KADAI MASALA.

320-

44



LAMB KORMA

TENDER LAMB SIMMERED IN A MILD, CREAMY CURRY WITH YOGURT, NUTS, AND AROMATIC SPICES.

340-

45



LAMB SAAG

TENDER LAMB COOKED WITH FRESH SPINACH AND AROMATIC SPICES IN A FLAVORFUL CURRY.

340-

46



LAMB VINDALOO

SPICY AND TANGY LAMB CURRY COOKED WITH VINEGAR AND BOLD INDIAN SPICES.

320-

47



LAMB DO PYAZA

TENDER LAMB COOKED WITH A DOUBLE PORTION OF ONIONS AND AROMATIC SPICES IN A FLAVORFUL CURRY.

320-

48



LAMB JALFREZI

STIR-FRIED LAMB WITH ONIONS, TOMATOES, AND BELL PEPPERS IN A TANGY AND MILDLY SPICY SAUCE.

340-

MAIN COURSE

VEGETABLE

49



PANEER MAKHANI

SOFT PANEER CUBES COOKED IN A RICH, CREAMY TOMATO-BASED SAUCE WITH BUTTER AND MILD SPICES.

220-

50



PANEER BUTTER MASALA

SOFT PANEER CUBES COOKED IN A CREAMY, BUTTERY TOMATO SAUCE WITH AROMATIC SPICES.

240-

51



KADAI PANEER

PANEER CUBES COOKED WITH ONIONS, TOMATOES, AND BELL PEPPERS IN A SPICY, AROMATIC KADAI MASALA.

240-

52



PALAK PANEER

SOFT PANEER CUBES COOKED WITH FRESH SPINACH AND MILD SPICES IN A CREAMY, FLAVORFUL CURRY.

260-

53



PINDI CHANA

CHICKPEAS COOKED IN A SPICY, TANGY NORTH INDIAN-STYLE CURRY WITH AROMATIC SPICES.

180-

54



ALOO GOBI

POTATOES AND CAULIFLOWER COOKED WITH ONIONS, TOMATOES, AND MILD INDIAN SPICES.

220-

55



DAAL MAKHANI

CREAMY BLACK LENTILS COOKED WITH BUTTER, CREAM, AND AROMATIC SPICES, RICH AND FLAVORFUL.

190-

56



DAL TADKA

YELLOW LENTILS COOKED AND TEMPERED WITH GHEE, GARLIC, CUMIN, AND AROMATIC SPICES.

160-

RICE & BIRYANI

NON VEGETABLE & VEGETABLE

57



LAMB BIRYANI

FRAGRANT BASMATI RICE LAYERED WITH TENDER LAMB AND AROMATIC SPICES, SLOW-COOKED TO PERFECTION.

380-

58



PRAWN BIRYANI

FRAGRANT BASMATI RICE LAYERED WITH SUCCULENT PRAWNS AND AROMATIC SPICES, SLOW-COOKED TO PERFECTION.

360-

59



CHICKEN BIRYANI

FRAGRANT BASMATI RICE LAYERED WITH TENDER CHICKEN AND AROMATIC SPICES, SLOW-COOKED TO PERFECTION.

320-

60



VEG BIRYANI

FRAGRANT BASMATI RICE COOKED WITH MIXED VEGETABLES AND AROMATIC SPICES, LAYERED AND SLOW-COOKED TO

280-

61



JEERA PULAO

FRAGRANT BASMATI RICE LIGHTLY COOKED WITH CUMIN SEEDS AND MILD SPICES.

120-

62



SAFFRON RICE

FRAGRANT BASMATI RICE INFUSED WITH SAFFRON, GIVING IT A DELICATE AROMA, GOLDEN COLOR, AND SUBTLE FLAVOR.

160-

63



PEAS PULAO

FRAGRANT BASMATI RICE COOKED WITH GREEN PEAS AND MILD SPICES, LIGHT AND AROMATIC.

140-

64



BASMATI RICE

LONG-GRAIN AROMATIC RICE, LIGHT AND FLUFFY, PERFECT AS A SIDE OR FOR BIRYANI.

80-

NAAN & BREAD

BREAD

65



PLAIN NAAN

SOFT, LEAVENED INDIAN FLATBREAD BAKED IN A TANDOOR, PERFECT TO SCOOP UP CURRIES.

50-

66



BUTTER NAAN

SOFT, LEAVENED INDIAN FLATBREAD BRUSHED WITH BUTTER AND BAKED IN A TANDOOR, PERFECT WITH CURRIES.

60-

67



GARLIC NAAN

SOFT, LEAVENED INDIAN FLATBREAD TOPPED WITH FRESH GARLIC AND BAKED IN A TANDOOR, AROMATIC AND FLAVORFUL.

80-

68



CHEESE NAAN

SOFT INDIAN FLATBREAD STUFFED WITH MELTED CHEESE, BAKED IN A TANDOOR, RICH AND FLAVORFUL.

120-

69



LACHA PARATHA

LAYERED, FLAKY INDIAN FLATBREAD MADE WITH WHOLE WHEAT FLOUR, CRISP ON THE OUTSIDE AND SOFT INSIDE.

80-

70



TANDOORI ROTI

WHOLE WHEAT INDIAN FLATBREAD BAKED IN A TANDOOR, CRISP ON THE OUTSIDE AND SOFT INSIDE.

40-

71



ALOO PARATHA

INDIAN FLATBREAD STUFFED WITH SPICED MASHED POTATOES, PAN-FRIED UNTIL GOLDEN AND CRISPY.

90-

72



BHATURE 3 PEC.

DEEP-FRIED INDIAN BREAD, SOFT AND FLUFFY, TYPICALLY SERVED WITH CHICKPEA CURRY.

60-

THAIFOOD

NON VEGETABLE

73



KRA PAO HAI

SPICY STIR-FRIED CHICKEN WITH HOLY BASIL,
GARLIC, AND CHILI.

140-

74



TOM YUM GOONG

HOT AND SOUR THAI SOUP WITH PRAWNS,
LEMONGRASS, AND AROMATIC HERBS.

180-

75



GREEN CURRY

SPICY AND AROMATIC GREEN CURRY WITH
CHICKEN AND VEGETABLES, COOKED IN COCONUT
MILK.

140-

76



PAD THAI

STIR-FRIED RICE NOODLES WITH CHICKEN, EGG,
TOFU, AND TAMARIND SAUCE, GARNISHED WITH
PEANUTS.

140-

77



SPRING ROLLS

CRISPY ROLLS STUFFED WITH TENDER CHICKEN
SERVED WITH A DIPPING SAUCE.

180-

78



CHICKEN CASHEW NUT

TENDER CHICKEN STIR-FRIED WITH CRUNCHY
CASHEW NUTS AND VEGETABLES IN A SAVORY
SAUCE.

180-

79



CHICKEN 65

CRISPY, DEEP-FRIED CHICKEN BITES TOSSED
WITH SPICY AND TANGY SOUTH INDIAN-STYLE
SEASONING.

220-

80



PAPAYA SALAT

FRESH SHREDDED GREEN PAPAYA TOSSED WITH
CHILI, LIME, PEANUTS, AND TOMATOES.

120-

SWEETEST

SWEET

81



GULAB JAMUN

SOFT, DEEP-FRIED MILK DUMPLINGS SOAKED IN SWEET ROSE-FLAVORED SYRUP.

60-

82



GAJAR HALWA

SWEET INDIAN DESSERT MADE FROM GRATED CARROTS, MILK, SUGAR, AND GHEE, GARNISHED WITH NUTS.

120-

83



MOONG DAL HALWA

SWEET INDIAN DESSERT MADE FROM SPLIT YELLOW LENTILS, GHEE, SUGAR, AND FLAVORED WITH CARDAMOM.

100-

84



MANGO KULFI

TRADITIONAL INDIAN ICE CREAM MADE WITH RIPE MANGOES, MILK, AND CREAM, RICH AND CREAMY.

90-

85



VANILLA ICE CREAM

CLASSIC CREAMY ICE CREAM FLAVORED WITH NATURAL VANILLA, SMOOTH AND SWEET.

60-

86



CHOCOLATE ICE CREAM

CREAMY ICE CREAM MADE WITH REAL CHOCOLATE, SMOOTH AND INDULGENT.

60-

87



COCONUT ICE CREAM

CREAMY ICE CREAM MADE WITH FRESH COCONUT, OFFERING A TROPICAL, RICH, AND SMOOTH FLAVOR.

60-

88



STRAWBERRY ICE CREAM

CREAMY ICE CREAM MADE WITH FRESH STRAWBERRIES, SWEET AND FRUITY.

60-