



BREAKFAST

(7.00 am-10.00am)

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| ■ IDLY (SERVED WITH SAMBAR,TOMATO CHUTNEY AND COCONUT CHUTNEY) | ₹280 |
| ■ VADA (SERVED WITH SAMBAR,TOMATO CHUTNEY AND COCONUT CHUTNEY) | ₹230 |
| ■ CHOICE OF DOSA (PLAIN ROAST/GHEE ROAST/ SERVED WITH SAMBAR,TOMATO CHUTNEY AND COCONUT CHUTNEY) | ₹260 |
| ■ MASALA DOSA (SERVED WITH SAMBAR,TOMATO CHUTNEY,COCONUT CHUTNEY AND GUNPOWDER) | ₹300 |
| ■ APPAM (3 APPAM SERVED WITH VEGETABLE STEW) | ₹285 |
| ■ CHOICE OF UTTAPAM (SERVED WITH SAMBAR,TOMATO CHUTNEY,COCONUT CHUTNEY) | ₹300 |
| ■ CONTINENTAL BREAKFAST (CHOICE OF SEASONAL FRESH FRUIT JUICE,FRESH CUT FRUITS AND SERVED TOAST WITH PRESERVES,TEA OR COFFEE) | ₹400 |
| ■ ENGLISH BREAKFAST (CHOICE OF SEASONAL FRESH FRUIT JUICE, FRESH CUT FRUIT,EGGS PREPARED BY YOUR CHOICE SERVED BACON OR SAUSAGES,GRILLED TOMATOES,HASH BROWNS,BAKED BEANS TOAST.TEA OR COFFEE) | ₹600 |
| ■ BREAKFAST CEREALS (CHOICE OF CEREALS SERVED WITH HOT OR COLD MILK AND HONEY) | ₹300 |
| ■ CHOICE OF PARATHA (ALOO/PANEER/GOBI) (INDIAN FLAT BREADS FILLED WITH FALVOURFUL STUFFING PAN FRIED SERVED WITH CURD AND PICKLE) | ₹300 |
| ■ POORI BHAJI (DEEP FRIED ROUNDS FLOUR SERVED WITH POTATO MASALA CURRY, THE FAMOUS SUBCONTINENT BREAKFAST) | ₹285 |
| ■ SEASONAL FRESH FRUIT JUICE / HEALTHY FRESH JUICE | ₹250 |
| ■ SEASONAL FRESH CUT FRUIT PLATTER | ₹300 |
| ■ EGGS TO ORDER (BOILED,POACHED,FRIED OR SCRAMBLED EGGS SERVED WITH TOAST, PRESERVES) | ₹300 |
| ■ PANCAKE (AN AMERICAN BREAKFAST STAPLE,SERVED WITH A RANGE OF TOPPING) | ₹250 |





LUNCH & DINNER

(12 : 30 pm to 03 pm and 7 pm to 10 : 30 pm)



SALADS

- **GREEK SALAD** ₹300
(A COMBANATION OF FETA CHEESE,GARDEN FRESH VEGETABLE BLENDED IN LEMON JUICE AND OLIVE OIL DRESSING)
- **ORANGE AND MIXED LETTUCE SALAD** ₹300
(CLASSIC MULTA ORANGE SEAGMENTS, ONION SLICE,MIXED WITH VARIOUS LETTUCE TOSSED WITH HONEY LEMON DRESSING)
- **WATERMELON AND FETA SALAD** ₹300
(WATERMELON MEDALLIONS LAMINATE WITH FETA AND PARMESAN CHEESE ORNAMENTED WITH MICROGREENS)
- **RAW MANGO AND CASHEWNUT SALAD** ₹300
(JULIENNE CUTS OF RAW MANGO TOSSED WITH SOUTH INDIAN CURRY LEAF DRESSING AND TOPPED WITH FRIED CASHEWNUT)
- **GRILLED SHRIMP NICOISE SALAD** ₹400
(AN AMERICAN SPECIALITY MADE WITH SHRIMP, BOILED EGGS, POACHED GREEN BEANS, TOMATOES GREEN OLIVES AND TINY POTATOES DRIZZLED WITH DIJON VINAIGRETTE.)
- **CLASSIC CAESAR SALAD** (VEGETARIAN / NON VEGETARIAN) ₹300
(ASSORTED LETTUCE,CROUTONS,VEGETABLE OR CHICKEN WITH TRADIDIONAL CHEESE AND CAESAR DRESSING.)
- **VEGETABLE** ₹300
- **NON-VEGETABLE** ₹350
- **CHICKEN TIKKA SALAD WITH ASSORTED GREEN** ₹400
(CHARCOLE GRILLED CHICKEN TIKKA PIECES TOSSED WITH ASSORTED LETTUCE GREENS AND MINT SAUCE DRESSING)
- **SEAFOOD SALAD** ₹400
(ASSORTED SEAFOOD CUBES,LETTUCE TOSSED WITH THOUSAND ISLAND DRESSING)





SOUPS

- **TOMATO AND BASIL SOUP** ₹250
(A HEALTHY AND NUTRITIOUS SOUP WITH BASIL FLAVOURED)
- **MUSHROOM AND CHEESE SOUP** ₹250
(FRESH BUTTON MUSHROOMS SOUP WITH FRESH CREAM AND CHEESE)
- **ALMOND AND BROCCOLI SOUP** ₹250
(HERBS SCENTED PUREE OF BROCCOLI MIXED WITH ALMOND FLAKES
CHOPPED GARLIC, OLIVE OIL AND FINISHED WITH CREAM)
- **CREAMY SAFFRON VELOUTE CHICKEN SOUP** ₹300
(RICH AND CREAMY VELOUTE CHICKEN SOUP WITH SAFFRON) +
- **MULLIGATAWNY VEGETABLE** ₹250
- **MULLIGATAWNY CHICKEN** ₹300
(A TRADITIONAL INDIAN ORIGIN SOUP SPICED PUREED LENTIL, SERVED WITH
LEMON WEDGES AND BOILED RICE)
- **SWEET CORN VEGETABLE SOUP** ₹200
- **SWEET CORN CHICKEN SOUP** ₹250
(A HEARTY SOUP WITH CHOICE OF MIXED VEGETABLE OR CHICKEN
AND SWEETCORN IN A WARM AND COMFORTING BROTH)
- **HOT AND SOUR VEGETABLE SOUP** ₹250
- **HOT AND SOUR CHICKEN SOUP** ₹300
(TANGY AND SPICY CHINESE INSPIRED SOUP WITH A MIX OF VEGETABLE OR CHICKEN
OR IN BOLD FLAVOUR)
- **WONTON VEGETABLE SOUP** ₹250
- **WONTON CHICKEN SOUP** ₹300
(REGIONAL STYLE CHINESE DUMPLING SOUP CHOICE OF VEGETABLE OR
CHICKEN OR FLAVOURED WITH GARLIC AND SESAME OIL)
- **BADAMI SHORBA MURGH/GOSHT** ₹300/₹350
(A FLAVOURFUL INDIAN CHICKEN/MUTTON SOUP RICH IN PROTEINS SIMPLE AND
PERFECTED WITH ASSORTED DESI SPICES SLOW COOKED WITH ALMONDS AND SAFFRON)
- **TOM YUM PHAK (VEGETABLE)** ₹250
- **TOM YUM KAI (CHICKEN)/GOONG (PRAWNS) SOUP** ₹300/₹330
(SPICY AND SOUR HOT THAI COCONUT SOUP WITH MUSHROOMS FLAVOURED WITH GALANGAL, BASIL LEAVES
AND KAFFIR LIME SERVED WITH YOUR CHOICE OF TENDER SHRIMPS / CHICKEN OR DICED VEGETABLES)





APPETIZERS FROM THE TANDOOR

- **DAHI KE KEBAB** ₹400
(DESI SPICE INFUSED PAN-FRIED DUMPLINGS MADE WITH HUNG CURD AND COTTAGE CHEESE SERVED WITH MINT CHUTNEY AND HOUSE RELISH)
- **CHESSE HARA BHARA KEBAB** ₹350
(MINCED GREEN VEGETABLE KEBAB, STUFFED WITH CHEESE AND ALL TIME FAVOURITE)
- **PANEER TIKKA / (LAAL MIRCH 🌶️ / PUDINA)** ₹380
(SILKY SMOOTH COTTAGE CHEESE CUBES MARINATED IN YOUR CHOICE OF FLAVOURS - RED CHILLI / MINT, BARBEQUED IN OUR CLAY OVEN)
- **BHARWAN PHALDARI ALOO** ₹450
(DELICIOUS POTATOES MARINATED WITH HUNG CURD, CREAM AND SPICES STUFFED WITH FINE CHOPPED FRUITS, NUTS AND GROUND SPICES BARBEQUED IN SKEWERS)
- **TANDOORI MALAI BROCCOLI** ₹450
(TANDOORI GOBI/BROCCOLI MARINATED IN INDIAN RUSTIC MASALA WITH A TOUCH OF HUNG CURD, ROASTED IN CLAY POT OVEN, SERVED WITH MINT CHUTNEY)
- **TANDOORI MALAI GOBI** ₹350
- **FRUIT KEBAB** ₹400
(BIG CHUNKS OF SELECTED FRUITS LIGHTLY SPICED AND FINISHED IN CLAY OVEN)
- **CHICKEN LAAL MASALA TIKKA 🌶️** ₹600
CHICKEN TIKKA PUDINNA ₹600
CHICKEN MALAI TIKKA ₹650
(CHICKEN CUBES MARINATED WITH YOUR CHOICE OF FLAVOURS- RED CHILI / MINT / CREAM CONCOCTED WITH SPICES AND YOGHURT COOKED ON SKEWERS IN TANDOOR.)
- **KASUNDI FISH TIKKA** ₹750
(FISH MARINATED WITH DELICIOUS BENGALI MUSTARD SAUCE SERVED WITH MINT CHUTNEY)
- **TANDOORI PRAWNS (LAAL MIRCH 🌶️ / AJWAIN)** ₹750
- **TANDOORI MALAI PRAWNS** ₹750
(MEDIUM PRWANS MARINATED WITH YOUR CHOICE OF FLAVOURS- RED CHILI / MINT / CREAM CONCOCTED WITH SPICES AND YOGHURT COOKED ON SKEWERS IN TANDOOR.)
- **MUTTON SHEEK KEBAB** ₹900
(MINCED LAMB IMMIXES WITH OUR SECRET DESI SPICE MIX, LAYERED ON SKEWER COOKED IN CHARCOAL OVEN SERVED WITH MINT CHUTNEY)





FROM VERY OWN SOUTH INDIAN

- **CHICKEN / BEEF / PRAWNS** (ULARTHU, COCONUT FRY, PORICHATHU) ₹420/₹480/₹650
PICK YOUR CHOICE OF CHICKEN / BEEF / PRAWNS COOKED IN SOUTH INDIAN FLAVOURS.
- **KOZHI KURUMULAGU** 🌶️ ₹420
TENDER PIECES OF CHICKEN COOKED WITH ONION AND FINISHED WITH BLACK PEPPER
- **CAULIFLOWER 65** 🌶️ ₹350
- **CHICKEN 65 / PRAWNS 65** 🌶️ ₹420/₹650
(A FAIRY AND CRISPY SOUTH INDIAN APPETISER DEEP FRIED TO PERFECTION)

WESTERN MAIN COURSE

- **BUTTER GARLIC GRILLED (KING FISH/ PRAWNS)** ₹950
(OLIVE OIL, LIME JUICE AND HERBS MARINATED CHOICE OF FISH OR PRAWNS GRILLED AND SERVED WITH ANY POTATO PREPARATIONS AND SAUTÉED VEGETABLES)
- **GRILLED CHICKEN STEAK WITH MUSHROOM WINE DE-GLAZE PEPPER SAUCE** ₹850
(CHICKEN BREAST MARINATED WITH OLIVE OIL, CONTINENTAL HERBS AND GRILLED, SERVED WITH POTATO PREPARATIONS AND SAUTÉED VEGETABLES)
- **STROGANOFF**
(CHICKEN & BEEF STRIPS COOKED WITH MUSHROOM, BELL PEPPER SAUCE SERVED WITH HERBED RICE)
- **CHICKEN** ₹750
- **BEEF** ₹750
- **GRILLED BEEF TENDERLOIN FILLET** ₹900
(GRILLED FILLET OF TENDERLOIN BEEF SERVED WITH ROASTED GARLIC SAUTÉED VEGETABLE POTATO PREPARATION AND CHOICE OF MUSHROOM OR PEPPER SAUCE)
- **POLO CARAVELA** ₹800
SPINACH AND CHEESE SAUTÉED IN TENDER CHICKEN BREAST A TARRAGON CREAM SAUCE, SERVED WITH STEAM PASTA.
- **FISH AND CHIPS** ₹600
FISH FILLET FRIED IN TEMPURA BATTER SERVED WITH CHUNKY CHIPS AND TARTAR SAUCE
- **CAULIFLOWER AND BROCCOLI BAKED WITH CREAMY THREE CHEESE SAUCE** ₹550
(CAULIFLOWER AND BROCCOLI FLORETS COOKED WITH CREAMY BECHAMEL SAUCE AND BAKED WITH PARMESAN, YELLOW CHEDDAR AND AMUL CHEESE)





FROM THE PAN ASIAN

- **THAI HONEY CHILLI POTATOES** ₹300
(CRISPY POTATO WEDGES TOSSED WITH THAI BIRD EYE CHILLIES, HONEY AND SOYA SAUCE)
- **STIR FRIED VEGETABLE** ₹380
- **STIR FRIED CHICKEN / PRAWNS** ₹520/₹650
(ASSORTED VEGETABLE SAUTED WITH BELL PEPPER, GARLIC, SOYA AND SESAME OIL)

- **TOFU WITH EXOTIC MUSHROOMS** ₹500
DEEP FRIED TOFU TOSSED WITH SHIITAKE, WOOD EAR AND FRESH MUSHROOMS STIR FRIED WITH GINGER, GARLIC, RED CHILLIES AND FINISHED WITH VEG OYSTER SAUCE.
- **PANEER WITH EXOTIC VEGETABLE** ₹400
DEEP FRIED PANEER TOSSED WITH SHIITAKE, WOOD EAR AND FRESH MUSHROOMS STIR FRIED WITH GINGER, GARLIC, RED CHILLIES AND FINISHED WITH VEG OYSTER SAUCE.
- **SALT AND PEPPER MUSHROOM/BABY CORN** ₹400
CRISPY BATTER FRIED MUSHROOM OR FRESH BABY CORN TOSSED WITH GARLIC AND COARSE BLACK PEPPER
- **PERI PERI PRAWN TORPEDO** ₹650
FIERY MARINATED JUMBO PRAWNS BATTER FRIED WITH PANKO BREAD CRUMBS SERVED WITH SAMBAL OLEK AND WASABI MAYONNAISE.
- **CHICKEN/PRAWNS ON TOSSED** ₹500/₹650
(MINCED OF CHICKEN OR PRAWNS MIXED WITH ASIAN HERBS, DEEP FRIED AND SERVED WITH SCHEZWAN SAUCE)
- **BANBANG CAULIFLOWER** ₹400
- **BANBANG CHICKEN** ₹550
(AMERICAN & SICHUAN VERTION BUTTER FRIED OR CHICKEN TOSSED WITH MAYONNAISE, CHILLI SAUCE TOPPED CHILLI FLAKES OR SPRING ONION.)





THE PAN ASIAN MAIN COURSE

- **THAI VEGETABLE CURRY** ₹450
- **CHICKEN / PRAWNS CURRY** ₹550/₹650
CHOICE OF THAI GREEN CURRY OR RED CURRY OR YELLOW CURRY(VEGETABLE/CHICKEN/PRAWNS)
TRADITIONAL THAI STYLE CURRY SERVED WITH COCONUT BASIL RICE OR STEAM RICE OR JASMINE RICE

- **SWEET AND SOUR CHICKEN/PRAWNS** ₹550/₹650
BATTER FRIED SLICED CHICKEN BREAST STIR FRIED WITH JUICY CHUNKS OF PINEAPPLE, ONIONS, GREEN, RED & YELLOW PEPPERS WOK FLASHED IN CLASSIC CHINESE SWEET & SOUR SAUCE.

- **BEEF STIR FRY WITH HONEY AND BLACK PEPPER SAUCE** ₹750
(HONG KONG STYLE OF BEEF FILLETS WITH GROUND BLACK PEPPER & OYSTER SAUCE)

- **VEGETABLE MANCHURIAN** ₹350
- **PANEER MANCHURIAN** ₹400
VEGETABLE OR COTTAGE CHEESE BALLS COOKED IN MANCHURIAN GRAVY

- **VEGETABLE FRIDE RICE** ₹350
- **CHICKEN / MIXEDFRIDE RICE** ₹400/₹600
(TRADITIONAL RICE VEGETABLE/ CHICKEN/PRAWNS
MIXED NON VEG WITH SPRING ONION IN CHINESE DYNASTY PREPARATION)

- **WILD MUSHROOM AND CORN FRIED RICE** ₹400

- **VEGETABLE HAKKA NOODLES** ₹350
- **CHICKEN / MIXED HAKKA NOODLES** ₹400/₹600
(TRADITIONAL NOODLES WITH VEGETABLE/ CHICKEN/ PRAWNS OR
MIXED NON VEG WITH SPRING ONION IN CHINESE DYNASTY PREPARATION)

- **CHOICE OF VEGETABLE/CHICKEN/PRAWNS (CHILLY/MANCHURIAN/DAGON)** ₹400/₹550/₹650
(SUCCULENT PIECES OF CHICKEN OR PRAWNS FRIED TO A CRISPY PERFECTION AND ENVELOPED IN A TANTALISING INTO CHINESE SOYA GARLIC SAUCE)





THE PASTA AND FAMILY

**SELECT YOUR PASTA – SPAGHETTI / PENNE / FUSILLI
WHOLE WHEAT PASTA – PENNE / SPAGHETTI**

- **PASTA PUTTANESCA** ₹400
(PASTA TOSSED WITH CAPERS, OLIVES, TOMATOES, GARLIC, CHILLI FLAKES AND TOMATO SAUCE)
- **PESTO CREAM EXOTIC VEGETABLE PASTA** ₹400
(PASTA WITH HOMEMADE BASIL PESTO, FRESH CREAM, CHEESE AND EXOTIC VEGETABLE)
- **PASTA IN MUSHROOM CHEESE SAUCE** ₹400
(YOUR CHOICE PASTA FINISHES WITH FRESH BUTTON MUSHROOMS SLICES, FRESH CREAM, AND PARMESAN)
- **SPAGHETTI BOLOGNESE** ₹550
(PASTA COOKED WITH MINCED BEEF TENDERLOIN, TOMATO HERBS)
- **PASTA IN TANGY SEAFOOD BALLS SAUCE** ₹750
(ASSORTED BASIL AND GARLIC FLAVOUR SEAFOOD MINCED STEAMY BALLS TOSSED WITH TOMATO SAUCE AND SERVED WITH PASTA)
- AGLIO E OLIO (VEG/ CHICKEN / PRAWNS)**
DELICIOUS DRY PASTA TOSSED IN GARLIC OLIVE OIL, SPICED UP WITH ITALIAN HERBS AND CHILI FLAKES SPRINKLED WITH PARSLEY AND PARMIGIANA CHEESE
- **VEGETABLE** ₹400
- **CHICKEN / PRAWNS** ₹550/₹650
- ARABBIATA WITH SPICY TOMATO SAUCE (VEGETARIAN / CHICKEN/ PRAWNS)**
(SPICY SAUCE MADE FROM GARLIC, TOMATOES, AND DRIED RED CHILLI PEPPERS SERVED WITH CHOICE OF VEGETARIAN/CHICKEN/PRAWNS IN SPICY TOMATO SAUCE)
- **VEGETABLE** ₹400
- **CHICKEN / PRAWNS** ₹500/₹650





KERALA MAIN COURSE

- **VADAKKAN VEG KHORMA** ₹380
(MIX VEGETABLE CURRY IN A MILD COCONUT GRAVY FROM NORTH KERALA)
- **THARAVU MAPPAS** ₹580
(DUCK PREPARED COCONUT BASED GRAVY IN KUTTANADAN STYLE)
- **MEEN POLLICHATHU** ₹850
(KING FISH DARNÉ MARINATED WITH KERALA SPICES AND MASALA WRAPPED IN BANANA LEAVES GRILLED ON TAWA)
- **ADU KOORKKA CURRY** ₹850
(LAMB MEDALLIONS AND CHINESE POTATOS STEWED IN CURRY IN FLAVOURED COCONUT GRAVY)
- **CHEMMEEN KIZHI** ₹650
(SAUTED PRAWNS WITH ONION TOMATO MASALA WRAPPED IN BANANA LEAF)
- **KARIMUNDAN ROAST(FISH/BEEF)** ₹650/ ₹650
(TENDER BEEF OR FISH SPICED WITH BLACK PEPPER AND SLOW COOKED WITH COCONUT SLICES IN THICK BOTTOM VESSEL)
- **MEEN MULAKITTATHU** ₹550
(KING FISH CUBES SIMMERED IN SPICY ONION, TOMATO AND TAMARIND SAUCE)
- **ALAPPEY MEEN CURRY** ₹550
(CLASSIC AND HOMELY KING FISH CUBES CURRY MADE USING GROUND COCONUT PASTE, SPICED UP IN CHILLI AND RAW MANGO)
- **KANTHARI FISH** ₹700
(TASTY AND SPICY FISH FRY SIMMED IN SPICY COCONUT SAUCE)
- **KUTTANADAN THARAVU KURUMULAGU** ₹550
(KUTTANADAN STYLE DRY DUCKROAST SPICED UP WITH STONE CRUSHED BLACK PEPPER AND OUR CHEF SPECIAL OWN MASALA)
- **KOZHI VARUTHARACHA CURRY** ₹550
(AN ABSOLUTE FLAVOURFUL COUNTRY STYLE CHICKEN PREPARATION IN ROASTED AND GROUND COCONUT SAUCE)
- **VEGETABLE BIRIYANI** ₹400
- **CHICKEN BIRIYANI** ₹550
- **FISH BIRIYANI** ₹750
- **PRAWNS BIRIYANI** ₹650
- **BEEF BIRIYANI** ₹650
- **MUTTON BIRIYANI** ₹900
(FRAGRANT KAIMA RICE MALABARI STYLE, CHOOSE FROM YOUR CHOICE OF CHICKEN, FISH, PRAWNS, MUTTON AND BEEF), SERVED WITH PAPPAD, PICKLE AND RAITA)

RICE AND BREADS (KERALA)

- APPAM** (1 PCS) ₹50
- KERALA PARATHA** (1 PCS) ₹90
- BOILED RICE/GHEE RICE** ₹200/250
- EXECUTIVE MEAL** ₹299





NORTH INDIAN MAIN COURSE

- **MIXED VEGETABLE JAIPURI** ₹350
(MIXED VEGETABLE MIXED WITH SPICY INDIAN MASALA AND FINISHED WITH CRISPY ROASTED PAPAD)
- **DAL MAKHANI** ₹300
(SLOW COOKED BLACK LENTILS COOKED WITH CHILLYPASTE, TOMATO AND INDIAN SPICES)
- **DAL TADKA/LASOONI** ₹250
(TRADITIONAL YELLOW LENTIL, SERVED AS PER YOUR CHOICE)
- **PANEER BUTTER MASALA** ₹400
(COTTAGE CHEESE COOKED WITH TOMATO AND CASHEWNUT GRAVY, FINISHED WITH CREAM AND BUTTER)
- **PANEER LABABDAR** ₹400
(COTTAGE CHEESE DICES IN RICH TOMATO GRAVY WITH DRIED FENUGREEK LEAVES AND BUTTER)
- **CHOICE OF ALOO (GOBI/JEERA/CAPSICUM)** ₹330
(POTATO DRY FRY WITH INDIAN SPICES)
- **KADAI SUBZI** ₹350
(MIX VEGETABLES IN ONION TOMATO GRAVY AND FINISHED WITH CRUSHED WHOLE SPICES)
- **ZAFFARNI SUBZI KHORMA** ₹400
(VEGETABLES COOKED SAFFRON AND CASHEW NUT CREAM SAUCE)
- **KUMB MUTTOR MASALA** ₹400
(MUSHROOM AND GREEN PEAS COOKED WITH PERFECTION OF TRADITIONAL INDIAN GRAVY)
- **VEGETABLE NAVRATAN KORMA** ₹500
(RICH CREAMY LUXURIOUS CURRY DISH MIXED WITH VEGETABLE AND DRY FRUITS)
- **MALAI KOFTA** ₹500
(DUMPLINGS MADE WITH GRATED COTTAGE CHEESE, GREEN CHILLIES, CARDAMOM POWDER SIMMERED WITH ONION AND CASHEW CREAMY GRAVY)
- **BUTTER CHICKEN** ₹550
(CHARCOLE FLAOUR ROASTED BONELESS CHICKEN PIECES COOKED IN RICH TOMATO, CASHEWNUT GRAVY, FINISHED WITH CREAM AND BUTTER)
- **MURGH METHI** ₹500
(AN ALL TIME FAVOURITE CHICKEN COOKED WITH METHI INFUSED AND CHEF SPECIAL GRAVY)
- **MURGH TIKKA MASALA** 🌶️ ₹600
(TENDER CHICKEN CHUNKS MARINATED LEISURELY COOKED IN DEEP, RICH GRAVY OF FRESH CRÈME BUTTER, TOMATO AND SPICES. AN EXPLOSION OF FLAVOURS!)
- **MUTTON ROGAN JOSH** 🌶️ ₹900
(A FIERY SMOKEY LAMB CURRY COOKED IN A VARIETY OF MASALAS WITH A BURST OF RED CHILLIES, STRAIGHT FROM KASHMIR)
- **MUTTON BHUNA MASALA** ₹900
(SLOW COOKED MEAT PIECES WITH OF IINDIAN SPICES AND OUR VERY OWN CHEF SPECIAL GRAVY)
- **PRAWNS MALAI CURRY** ₹650
(JUMBO PRAWNS COOKED IN RICH INDIAN WHITE GRAVY)
- **NORTH INDIAN FISH / PRAWNS MASALA** ₹750/₹650
(NORTH INDIAN STYLE CHOICE OF FISH OR PRAWNS MASALA)





NORTH INDIAN BIRYANI/RICE AND BREADS

CHOICE OF ANY MEET --, CHICKEN, FISH, MUTTON, CHEF, SPECIAL MASALA COOKED WITH MEET AND RICE SERVED CHUTNEY, PICKLE AND RAITA

| | |
|---|----------------|
| ■ VEGETABLE BIRIYANI | ₹400 |
| ■ CHICKEN / FISH BIRIYANI | ₹550/₹750 |
| ■ MUTTON / PRAWNS BIRIYANI | ₹900/₹650 |
| ■ JEERA RICE / PEAS PULAO | ₹230 |
| ■ DRY FRUIT PULAO/KASHMARI PULAO | ₹400 |
| ■ CHOICE OF NAAN / KULCHA | ₹90 |
| ■ TANDOORI ROTI | ₹90 |
| ■ PHULKA(3 PCS) | ₹110 |
| ■ CHAPATI(1 PCS) | ₹50 |
| ■ LACHHA PARATHA / CHEESE NAAN / STUFFED KULCHA | ₹110/₹200/₹150 |
| ■ KEEMA NAAN (INDIAN SPICED ROASTED CHICKEN MINCE STUFFED IN NAAN DOUGH,COOKED TO PERFECTION IN CLAY OVEN) | ₹200 |

DESSERTS

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|---|------|
| ■ TIRAMISU (A CLASSIC ITALIAN DESSERTS CONSISTING LAYERS OF MASCARPONE CHEESE AND COFFEE SOAKED LADYFINGER BISCUITS) | ₹350 |
| ■ ALMOND CRÈME BRULEE (ALMOND POWDER,EGG YOLK AND SUGAR CARAMELISED WITH FRESH CREAM) | ₹300 |
| ■ SAFFRON PANNA COTTA (LIGHT SILKY CUSTARD MIDLY SPICED WITH SAFFRON) | ₹400 |
| ■ SACHERTORTE (A CLASSIC VIENNESE DESSERTS WITH LAYERS OF CHOCOLATE AND APRICOT JAM) | ₹450 |
| ■ CHEESE CAKE(WHITE CHOCOLATE/BLUE BERRY) (CREAMY WHITE CHOCOLATE OR BLUE BERRY CHEESE CAKE SERVED WITH BERRY COMPOTE) | ₹450 |
| ■ CHOCOLATE WALNUT BROWNIE (A RICH BROWNIE SERVED WITH VANILLA ICE-CREAM AND CHOCOLATE SAUCE) | ₹450 |
| ■ PASTRY OF THE DAY | ₹400 |
| ■ PAYASAM OF THE DAY | ₹250 |
| ■ GAJAR KA HALWA | ₹300 |
| ■ FRESHLY CUT SEASONAL FRUIT BOWL (SERVED WITH HILL HONEY AND FLAVOURED YOGHURT) | ₹350 |
| ■ CHOICE OF ICE CRÈME (TWO SCOOPS) (SERVED WITH CHOICE OF TOPPING.) | ₹300 |





SOFT BEVERAGES

| | |
|---|------|
| MINERAL WATER 1LIT | ₹100 |
| AERATED WATER | ₹100 |
| COCA COLA / COKE DIET / SPRITE/ FANTA / SODA WATER | |
| GINGER ALE / TONIC WATER | ₹150 |
| ENERGY DRINK - RED BULL | ₹200 |
| CHOICE OF MILK SHAKES | ₹250 |
| (VANILLA/CHOCOLATE/STRAWBERRY/AVAILABILITY DEPENDS ON FLAVOURS) | |
| FRESH LIME JUICE / SODA | ₹90 |
| LASSI (SWEET OR SALTED) / BUTTERMILK | ₹150 |
| MILK | ₹150 |
| HOT CHOCOLATE | ₹200 |
| HEALTH DRINKS (HORLICKS / BOOST) | ₹175 |
| SELECTION OF COFFEE | ₹120 |
| SOUTH INDIAN FILTER COFFEE / BLACK COFFEE | |
| SELECTION OF TEA | ₹120 |
| GREEN TEA / BLACK TEA /FRUIT INFUSIONS | |
| MASALA CHAI / READY - MADE TEA | |

MOCKTAILS

FRUITY, SMOOTH AND CREAMY, OUR HEAVENLY BLENDS DESIGNED TO KEEP YOU COOL AND GIVE YOU THE ENERGY BOOST YOU NEED...

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| STRAWBERRY BASIL LEMONADE | ₹250 |
| STRAWBERRY HULLED PUREE AND SUGAR SYRUP BLENDED WITH LEMON JUICE AND BASIL LEAVES | |
| WATERMELON MINT COOLER | ₹250 |
| FRESH WATERMELON,LEMON JUICE,MINT LEAVE SPARKLING WITH WATER OR SODA | |
| CLASSIC MOJITO | ₹250 |
| A STORMY BLEND OF FRESH LEMON WEDGES, MINT LEAVE,SUGAR SYRUP FINISHED WITH CRUSHED ICE | |
| VIRGIN PINA COLADA | ₹250 |
| FRESH PINEAPPLE JUICE MIXED WITH COCONUT MILK AND FINISHED WITH CRUSHED ICE | |
| MARGARITE | ₹250 |
| ORANGE JUICE MIXED WITH SUGAR SYRUP,LIMEADE,SODA AND FINISHE WITH DASH OF COARSE SALT | |
| PINEAPPLE GINGER SPARKLER | ₹250 |
| A SUBLIME COMBINATION OF PINEAPPLE JUICE,GINGER ALE AND LEMON JUICE WITH CRUSHED ICE. | |

