



NAMASTE !

BREAKFAST

● CHOICE OF PARATHA (2PCS)	169
● PURI BHAJI (4 PCS)	149
● CHOLEY BHATURE	159
● TOAST BUTTER JAM(4 PCS BREAD)	99
● CUT FRUITS	149
● CANNED JUICE (By Glass)	99
● FRESH JUICE BY GLASS ON AVAILABILITY	149
● IDLY WITH SAMBAR (2 PCS)	99
● PLAIN DOSA	149
● MASALA DOSA	179
● VEG UTTAPAM	149

If You have a Food Allergy or Special Dietary Concern.
Please inform the server.

SOUPS

- **CREAM OF TOMATO SOUP** 129
(Velvety comforting delight that combines the rich tangy flavour of ripe tomatoes with the smoothness of cream)
- **TOMATO BASIL SOUP** 129
(Rich & fragrant tomato soup served with crouton)
- **CREAM OF MUSHROOM** 129
(Rich soup made with mushroom along with butter garlic onion and a creamy broth)
- **ALMOND BROCCOLI CHEDDAR SOUP** 149
(Broccoli & cheddar cheese with variety of vegetables broth milk & seasoning)
- **FRENCH ONION SOUP** 129
(French soup made with caramelized onion and broth)
- **MINESTRONE** 129
(Italian vegetable soup filled with pasta beans tomatoes and veggies seasoned with herbs)
- **VEGETABLE CLEAR SOUP** 129
(Made by simmering veggies in a liquid until it turn flavorful seasoned with chinese spice)
- **VEGETABLE MANCHOW SOUP** 129
(Chinese vegetarian soup made with mix vegetable, ginger, garlic ,soya sauce served with fried Noodles)
- **VEGETABLE SWEET CORN SOUP** 129
(Soup made from fresh corn kernels , mixed vegetables ,scallions herb and spices)
- **VEGETABLE LEMON CORIANDE** 129
(Thick Soup made with Zesty lemon juice ,fresh coriander ,mix vegetable sesoned with spices)
- **VEGETABLE CLEAR SOUP** 129
(Made by simmering veggies in a liquid until it turn flavorful seasoned with chinese spice)
- **VEGETABLE HOT AND SOUR** 129
(Spicy Soup made with lots of vegetable seasoned with light soya vinegar hot sauce and pepper)

INDIAN STARTER VEG

- **FINGER CHIPS** 219
(Julienne cut deep fried potato sprinkled with salt and pepper served with tomato dip)
- **VEG PAKODA** 219
(Deep fried crispy fritters made using mixed vegetable, gram flour and spices)
- **PANEER PAKODA** 249
(Deep fried snacks of soft paneer cubes coated with spiced savory gram flour batter)
- **VEG HARA BHARA KABAB** 249
(Delicious appetizer made from spinach, green peas. Mashed potato, shaped in patties, fried until golden brown served with Mint chutney)
- **VEG SEEKH KABAB** 269
(Mixed vegetable mixture shaped on skewers and grilled in a tandoor served with mint chutney)
- **DAHI KE SHOLEY** 289
(Crispy and porous outer layer of bread with soft and succulent hung curd crunchy fresh veggie filling inside)
- **PANEER ACHARI TIKKA** 329
(Cottage cheese cubes are marinated with hung curd, pickle spices and seasoning cooked in clay oven served with Mint chutney)
- **PANEER MALAI TIKKA** 329
(Creamy Indian grilled dish made with paneer, marinated in a blend of yogurt cream and spices)
- **PANEER AZWAINI TIKKA** 329
(Fresh cottage cheese marinated with tandoori masala hung curd, carom seed cooked in clay oven served with mint chutney)
- **STUFFED TANDOORI ALOO** 329
(Barrel shaped potatoes filled with paneer mixture marinated in yogurt Masala cooked in tandoor served with tangy mint chutney)
- **STUFFED TANDOORI MUSHROOM** 329
(Mushroom Filled with cheesy vegetable stuffing, skewer and grill for a smoky finish)
- **TANDOORI SOYA CHAAP** 269
(Succulent soya chaap marinated with hung curd and spices, grilled to perfection in a tandoor)
- **PAHADI SOYA CHAAP** 329
(Marinated in a spicy and tangy blend of curd, mint, coriander, green chillies and aromatic spices, tandoor cooked to perfection)
- **SOYA CHAAP MALAI TIKKA** 329
(Soft chunks of soya chaap marinated with cream and spices, cooked in a tandoor)
- **VEGETABLE PLATTER** 599
(Delightful assortment of various tandoor dishes including paneer, mushroom, veg seekh kabab, etc., cooked in a clay oven)

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CHINESE STARTER VEG

- **CRISPY CHILLY POTATO** 229
(Crispy fried potatoes tossed in slightly spicy ,sweet and sour chilli sauce)
- **CHILLI PANEER** 329
(Battered coated fried cottage cheese cubes tossed in a spicy and tangy sauce seasoned with chinese spices)
- **PANEER MANCHURIAN** 329
(Savor the aromatic essence of garlic infused into tender panner cubes and lightly sauteed to perfection.)
- **PANEER HOT GARLIC** 329
(Savor the aromatic essence of garlic infused into tender panner cubes and lightly sauteed to perfection.)
- **CRISPY CHILLI BABYCORN** 269
(Crispy finger food with fried babycorn tossed in afiery and garlicky sauce and topped with sesame seeds)
- **MUSHROOM CHILLY** 329
(Deep fried battered mushroom tossed in chilli sauce)
- **MUSHROOM HOT GARLIC** 329
(Mushroom tossed with onion,bell pepper mingled with garlicky sauce)
- **MUSHROOM SALT AND PEPPER** 329
(Batter fried Mushroom tossed with onion bell pepper seasoning with spices and black pepper corn.)
- **VEGETABLE SPRING ROLL** 289
(Mixed vegetable stuffing wrapped in a thin translucent roll)
- **VEGETABLE CHEESE CORN BALL** 319
(Cheese balls are made with grated cheese, boiled potatoes , cottage cheese sesoned with herbs and spice and deep fried)
- **HONEY CHILLY POTATO** 269
(Potatoes are double fried sauteed in a sweet spicy honey chilli sauce)

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RICE NOODLES AND CHOPSUEY VEG

- **VEG HAKKA NOODLES** 239
(Chinese style noodles dish cooked with fresh veggies and chinese seasoning)
- **VEG FRIED RICE** 219
(Rice stir fried in wok , finally chopped veggies and seasoning ingredients)
- **VEG SCHEZWAN FRIED RICE** 229
(Hot and spicy rice made with bursting flavours of ginger ,garlic ,soya sauce and red chili paste)
- **VEG SINGAPORE FRIED RICE** 239
(Spicy and aromatic indo-chinese fusion dish)
- **MIX VEG FRIED RICE** 299
(Non sticky rice stir fried at high temperature loaded with Veggies Mushroom , cottage cheese aromatic and seasonings)
- **VEG CHILLY GARLIC NOODLES** 239
(Cooked noodles are stir fried with spicy chilly paste , burnt garlic and veggies.)
- **CHINESE VEGETABLE CHOPSUEY** 299
(Crispy noodles and vegetables encased in a yummy starch thickened Sauce)

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CONTINENTAL

VEG APPETIZERS:

- **FRENCH FRIES** 129
Thin deep-fried strips of potato served with tomato sauce
- **PERI- PERI FRENCH FRY** 159
Thin deep-fried strips of potato with peri peri seasoning served with tomato sauce
- **VEG CROQUETTES** 219
Minced vegetable coated with bread crum & deep fried served with green chutney
- **VEG CHEESE LIFAFI** 269
Vegetable cheese filled in indian flat bread & deep fry served with mint chutney
- **CORN CHEESE BALLS** 289
A mixed of corn cheese chilly coated with panko bread crum & deep fried & served with mustard sauce
- **PERI- PERI PANEER** 289
chunk of paneer tossed in orange juice & peri-peri sauce
- **POTATO CORN JACKET** 269
Baby potato filled with corn cheese & herbs
- **MUSHROOM CHEESE BRUSCHETTA** 269
Button mushroom spinach stuffed with cheese
- **TOMATO BBQ COTTAGE CHEESE** 289
Fried chunks of paneer tossed in tomato & bbq sauce
- **SAUTE VEG** 199
Fresh vegetables tossed in olive oil, garlic & pepper

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SALAD

- **FRESH GREEN SALAD**
Freshly cut green vegetables
- **CEASER SALAD**
Fresh lettuce croutons tossed in ceaser dressing
- **ANTI PASTI**
Saute exotic vegetables finished with salsamic glaie
- **GREEK SALAD**
Fresh vegetables mixed with olive oil, black olive, lettuce & cheese

89

179

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179

PASTA

(CHOICE OF PASTA- PENNE/SPAGHETTI)

- **POMODORA**
Tomato concasse cooked in garlic onion tempered with basil
- **CHEESE ALFREDO**
Cheesy white sauce with mushroom herb & lot of cheese
- **PINK SAUCE**
Creamy mixed pink sauce offering sweet & cheesy flavour
- **MASALA MAFIYA**
Indian spiced white sauce based on corriender & chilli
- **PESTO**
Pasta in creamu nutty pesto sauce
- **SPAGHETTI AGLIO OLIO**
No sauce pasta made with olive oil garlic & herbs

299

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319/

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PIZZA VEG

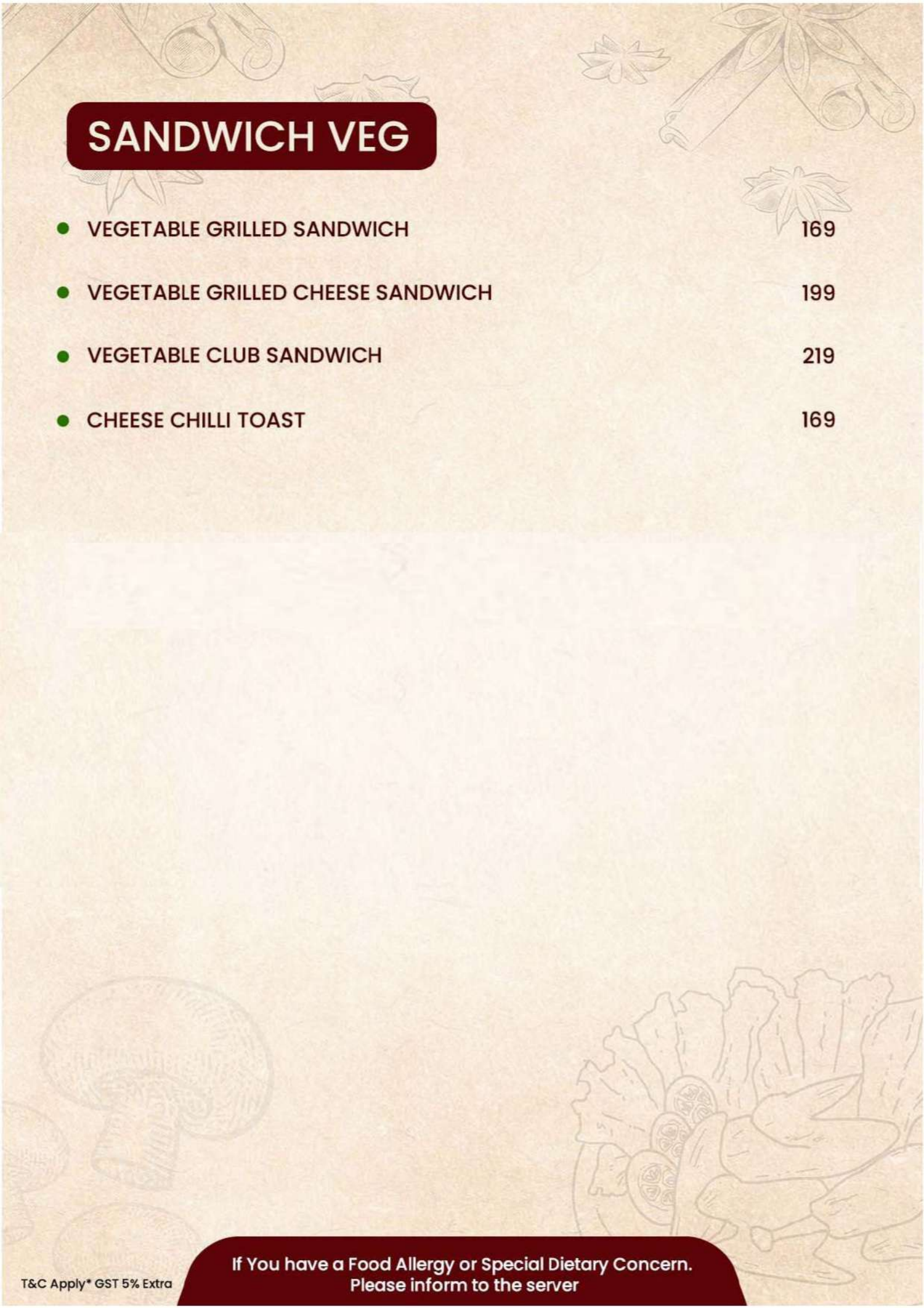
- **CHEESE GARLIC BREAD THIN CRUST** 179
Bread tossed with butter garlic & herbs
- **VEGETABLE BRUSCHETTA** 239
A type of Italian anti-pesto appetizer of garlic bread topped with vegetable and olive
- **JELPENO CHEESE CHILLI TOAST** 179
Cheesy toast topped with jalapeno herbs
- **MARGHERITA** 399
Marinara sauce, mozzarella, tomato basil leaf
- **AL-FUNGI** 399
Button mushroom, onion, olive, tomato sauce & mozzarella
- **CLASSIC VEG** 399
Pomodoro sauce mozzarella, onion, tomato, bell pepper & olive
- **FIVE PEPPER** 399
Marinara sauce, mozzarella, bell pepper, fresh green chilli, jalapeno
- **ACHARI PANEER** 399
Achari sauce, mozzarella, onion, bell pepper, tomato & paneer
- **PANEER MAKHANI** 359
Makhani sauce, mozzarella, paneer, onion, tomato & bell pepper
- **MEXICAN VEG** 359
Mexican sauce, exotic vegetables, American corn & mozzarella
- **PANEER CHATPATTA** 359
Marinara sauce, paneer, mozzarella, peri-peri, onion
- **CILANTRO CHILLI PESTO PANEER** 399
Cilantro pesto sauce, mozzarella, cottage cheese, bell pepper, onion & tomato
- **VEG EXOTIC** 399
Marinara sauce, mozzarella, cheese, bell pepper, exotic vegetables & jalapeno

RICE:

- **VEG MEXICAN RICE** 229
- **TEX MEX NACHOS** 229
Nachos chips topped with lettuce, salsa beans and cheese sauce
- **NACHOS PLATTER** 269
Nachos kidney beans, sour cream, tomato salsa, cheese & lettuce

VEG SIZZLER

- **HOT POT SIZZLER** 299
Exotic veg butter rice spinach saute vegetable with french fry
- **VEG CUTLET IN MEXICAN SAUCE** 319
Mexican sauce butter rice saute veg spinach, french fry
- **PANEER SHASHLIK SIZZLER** 319
Cottage cheese butter rice spinach saute veg, french fry & shashlik sauce
- **STUFF MUSHROOM IN SMOKED BBQ SAUCE** 319
Button mushroom butter rice, spinach, saute veg, french fry & home-made bbq sauce
- **CHEF SPECIAL SIZZLER** 359
Veg cutlet in mexican rice noodles with saute veg spinach, french fry cooked in tangy and spicy sauce
- **GRILLED PANEER IN AMERICAN BBQ SAUCE** 359
Grilled cottage cheese in home made bbq sauce with butter rice, spinach, saute veg & french fries



SANDWICH VEG

- VEGETABLE GRILLED SANDWICH 169
- VEGETABLE GRILLED CHEESE SANDWICH 199
- VEGETABLE CLUB SANDWICH 219
- CHEESE CHILLI TOAST 169

INDIAN MAIN COURSE VEG

● PANEER LABABDAR (SPICY MIX OF CASHEW AND TOMATO COOKED WITH SAUTEED ONION)	349
● PANEER TIKKA MASALA (PANEER MARINATED AND GRILLED TO PERFECTION AND COOKED IN SPICY GRAVY)	349
● PANEER MIRCH MASALA (THE WORD DO PYAZA LITERALLY MEANS ONION USED TWICE WHILE COOKING PANEER WITH MILD SPICES)	349
● PANEER PASANDA (RICH RECEIPE WITH SHALLOW FRIED PANEER SANDWICH COOKED IN A SMOOTH GRAVY OF CASHEW AND CREAM)	349
● KADAI PANEER (PANEER AND BELLPEPPER COOKED IN A SPICY KADAI MASALA TO PERFECTION))	349
● PANEER HANDI (MOUTHWATERING NORTH INDIAN DISH COOKED IN A SPECIAL CREAM SPICES AND YOGHURT BASED GRAVY)	349
● PALAK PANEER COOKED IN A THICKPALAK PASTE WITH LOTS OF CREAM AND BUTTER WITH A TASTE OF GARLIC)	349
● PALAK BUTTER MASALA (CREAMY TOMATO CASHEW GRAVY WITH BUTTER , CREAM AND SPICE))	349
● SHAHI PANEER (MUGHLAI STYLE CURRY PANEER COOKED IN A CREAMY ONION NUT SAUCE)	349
● PALAK CORN (RICH SAUCY DISH MADE WITH FRESH SPINACH AND SWEETCORN)	349
● MALAI KOFTA (VEGGIES BALL MADE WITH PANEER DEEP FRIED COOKED IN A RICH CREAMY SAUCE)	349
● MUSHROOM KADAI (MUSHROOM AND BELLPEPPER COOKED IN A TANGY TOMATO BASE GRAVY WITH SPECIAL KADAI MASALA)	349
● MUSHROOM MASALA (VERSATILE DISH BURST OF FLAVOUR FROM EARTHY MUSHROOMTOMATOES AND AROMATIC SPICES.)	349
● MUSHROOM DO PYAZA (MUSHROOM COOKED WITH LIGHTLY CARAMALISED ONION TOMATOES AND SPICES)	349
● METHI MALAI MATAR (CLASSIC NORTH INDIAN DISH PREPARED WITH FENUGREEK PEAS AND GREEN)	349
● CHOICE OF BHUJIA (ALOO/ BHINDI/ GOBHI)	249
● ALOO JEERA FRY (CUBES OF POTATO DISH COOKED WITH CUMIN HERBS AND SPICES)	249
● DUM ALOO CHUTNEY WALA (SMALL POTATO ARE DEEP FRIED AND COOKED SLOWLY AT LOW FLAME IN A SPICY GRAVY)	279
● DUM ALOO KASHMIRI (STUFFED POTATO FRIED AND SLOWLY COOKED IN A CREAMY TOMATO BASED GRAVY)	279
● ALOO DO PYAAZA (THE WORD DO PYAZA LITERALLY MEANS ONION USED TWICE WHILE COOKING POTATO WITH MILD SPICES)	279
● VEG KEEMA KALEJI (COMBINATION OF SOYA CHUNKS , SOYA GRANUALS CREATES A RICH AND HEARTY MEAL THAT OFTEN SERVED WITH NAAN OR ROTL)	329
● VEGETBALE DIWANI HANDI (MIX VEGETABLE WITH CORN MUSHROOM, SPINACH COOKED IN A RICY GRAVY)	299
● VEG MAKHANWALA (COMBINATION OF VEGGIES COOKEDIN A THICK CREAM GRAVY)	299

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DAL

- **DAL FRY** 199
(SOFT LENTILS COOKED WITH WHOLE SPICES GINGER GARLIC AND ONION)
- **DAL MAKHANI** 269
(BLACK LENTIL , KIDNEY BEANS ARE COOKED WITH LOTS OF BUTTER AND CREAM BEST COMBINATION WITH NAAN)
- **DAL TADKA DHABA STYLE** 239
(A POPULAR DAL IN THE HIGHWAY AND STREETS OF NORTH INDIA)
- **LASOONI DAL TADKA** 209
(GARLICKY FLAVORED LENTIL DISH)

INDIAN BREAD

- **TANDOORI ROTI (PLAIN/BUTTER)** 39
- **NAAN (PLAIN/BUTTER)** 69
- **STUFFED KULCHA** 89
- **PANEER KULCHA** 109
- **MISSI ROTI** 59
- **PUDINA PARATHA** 59
- **LACHHA PARATHA** 69
- **GARLIC NAAN** 79
- **CHEESE NAAN** 99
- **TAWA ROTI (PLAIN/BUTTER)** 29
- **PESHAWARI NAAN** 109

RICE AND BIRYANI VEG

- **STEAM RICE** 159
(SOFT LENTILS COOKED WITH WHOLE SPICES GINGER GARLIC AND ONION)
- **JEERA RICE** 179
(Rice cooked with cumin seeds and ghee and seasoning)
- **VEG PULAO** 209
(Assortment of spices , veggies and rice and first sauteed in oil and ghee and then cooked .)
- **KASHMIRI PULAO** 219
(Delicious variant of rice pulao from kashmir cuisine made with vegetable ,nuts ,dried fruits ,saffron and fresh fruit .)
- **VEG BIRYANI** 269
(Aromatic rice dish made with basmati rice, mix veggies, herbs and biryani masala)

RAITA/PAPAD/SALAD

● BOONDI RAITA	99
● MIX VEG RAITA	99
● PINEAPPLE RAITA	99
● FRUIT RAITA	119
● PLAIN CURD	79
● GREEN SALAD	89
● PAPAD DRY	39
● MASALA PAPAD (2 PCS)	119

DESSERT

● HOT GULAB JAMUN (2 PCS)	79
● HOT GULAB JAMUN WITH ICECREAM	129
● ICECREAM(VANILA, BUTERSCROTCH)	129
● TUTTY FRUITY	149

BEVERAGE

VIRGIN MOJITO	149
BLUE LAGOON	149
FRUIT PUNCH	149
MILK SHAKE	149
CHOCOLATE SHAKE	149
OREO SHAKE	169
KITKAT SHAKE	179
COLD COFFEE WITH ICECREAM	159
SOFT DRINK BY GLASS	49
SOFT DRINK CANNED	99
FRESH LIME SODA	79
FRESH LIME WATER	59
MASALA SOFT DRINK	59
LASSI (SWEET/ SALTED)	119
WATER BOTTLE	35
TEA	49
COFFEE	59
HOT MILK	89

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