

BEVERAGES

SELECTION OF TEA	95.00
English / Green / Assam / Darjeeling / Masala Tea	
COFFEE SELECTION	125.00
Espresso / Cappuccino	
THICK SHAKES	150.00
Ask for available choices	
COLD COFFEE	150.00
With or without ice cream	
HOT CHOCOLATE / HORLICKS / BOURNVITA	150.00
CHOICE OF LASSI	150.00
Sweet or salted	
FRESH LIME	95.00
Sweet / Salted / Water / Soda	
FRESH JUICE	140.00
Freshly Squeezed Seasonal Fruit Juice	
PACKED JUICE	120.00
Ask for available choices	
CANNED SOFT DRINK	95.00
Ask for available choices	
BOTTLED WATER (1000ML)	95.00

Taxes As Applicable

BREAKFAST

(7:30 AM - 10:30 AM)

- **FRESH FRUIT PLATTER** 150.00
A choice of fresh seasonal fruit
- **BREAKFAST CEREALS** 95.00
Choco flakes or corn flakes with hot or cold milk
- **EGGS MADE TO ORDER** 150.00
Two eggs cooked your way accompanied with grilled Tomatoes and hash brown potatoes
- **TOAST** 120.00
Brown/White bread
- **POORI BHAJI** 175.00
A traditional North Indian breakfast, deep fried puffed bread served with cumin flavored potato curry, and pickle
- **STUFFED PARANTHA** 175.00
Potato /cottage cheese /cauliflower stuffed pancakes, served with yogurt and pickle
- **IDLI** 175.00
Fluffy steamed rice flour dumplings served with coconut chutney and sambhar
- **DOSA (Plain/Masala)** 175.00
Crisp semolina flour pancake served with coconut chutney and sambhar

Taxes As Applicable

- **ASSORTED**
Better fried a
- **PANEER P**
Better fried
- **CHOICE C**
Cheese/ ve
- **CHILLY**
Cottage ch
- **HONEY**
Honey co
- **CHILLY**
Fresh ch
- **GRILL**
Grilled
- **GRIL**
Served
- **FISH**
Marin

ALL DAY DINING

(10:30 AM to 10:30 PM)

BINGE

- **ASSORTED PAKODA** 150.00
Better fried assorted vegetable served with mint chutney
- **PANEER PAKODA** 195.00
Better fried cottage cheese served with mint chutney
- ■ **CHOICE OF SANDWICH** 250.00/275.00
Cheese/ vegetable/chicken. Plain, grilled or toasted to your choice
- **CHILLY PANEER** 325.00
Cottage cheese with onion & green pepper in a tangy chili sauce
- **HONEY CHLLI POTATOES** 250.00
Honey coated fries topped with sesame with a sprinkle of red chillies
- **CHILLY CHICKEN** 395.00
Fresh chicken morsels with onion and capsicum in a soya chili sauce
- **GRILLED CHICKEN** 350.00
Grilled Chicken in Pepper Sauce with Sautéed Vegetable
- **GRILLED FISH** 550.00
Served with potato mash and lemon butter sauce
- **FISH AMRITSARI** 550.00
Marinated fish butter fried in Punjabi style

Taxes As Applicable

- **MASALA PAPAD** 95.00
 Topped with spicy kachumber mix
- **MASALA PEANUT** 95.00
 Roasted / fried topped with spicy kachumber mix
- **FRENCH FRIES** 120.00
 Fried potato baiton

QUICK COMBOS

- **CHOLLE CHAWAL** 250.00
 Chick peas cooked with Indian spices served with steamed rice, salad and raita
- **RAJMA CHAWAL** 250.00
 Kidney beans cooked with Indian spices served with steamed rice, salad and raita
- **PUNJABI KADI CHAWAL** 250.00
 Kadi cooked in traditional Punjabi way served with kachumber and raita
- **VEG BIRYANI WITH RAITA** 275.00
 (Selected basmati rice cooked with Indian spices served with kachumber and raita).
- **CHICKEN / MUTTON BIRYANI WITH RAITA** 400.00
 (Selected basmati rice cooked with Indian spices and chicken/mutton served with kachumber and raita)
- **VEG MANCHURIAN AND VEG FRIED RICE/VEG NOODLES** 350.00
 (Vegetable dumplings tossed with Chinese sauce served with aromatic flavored rice/noodles)
- **PASTA IN (TOMATO/CHEESE SAUCE)** 350.00
 (Boiled pasta cooked with vegetable and our secret tomato-based sauce)

Taxes As Applicable

- **PANEER T**
 Cottage chee
 in clay oven a
- **TANDOOR**
 Baby potato
- **TANDOOR**
 Marinated r
- **TANDOOR**
 Marinated
- **SARSON**
 Fish tikka
- **MURGH**
 Boneless r
- **TANDOOR**
 Tender sp
- **MURGH**
 Juicy chic
- **MURGH**
 Chicken f

EVENING BARBEQUE

7:00 PM TO 10 PM

- **PANEER TIKKA PESHAWARI** 300.00
Cottage cheese marinated in exotic spices, grilled to perfection
in clay oven and served with mint chutney
- **TANDOORI ALOO NAJAGAR** 225.00
Baby potato with sesame seed, seasoned and cooked in clay oven
- **TANDOORI MUSHROOM** 225.00
Marinated mushrooms skewered and cooked in clay oven
- **TANDOORI PHOOL** 225.00
Marinated cauliflower skewered and cooked in clay oven
- **SARSON MAHI TIKKA** 450.00
Fish tikka laced with mustard and roasted in clay oven
- **MURGH TIKKA** 425.00
Boneless marinated chicken chunks flavored with spiced curd grilled in clay oven
- **TANDOORI CHICKEN** 350.00
Tender spring chicken marinated in spiced yoghurt and delicately roasted in clay oven
- **MURGH MALAI TIKKA** 425.00
Juicy chicken morsels in creamy aromatic marinade and roasted in clay oven
- **MURGH BANJARA** 350.00
Chicken fully loaded with the fresh spices, cilantro, mint and cumin flavor

Taxes As Applicable

LUNCH/DINNER

(01:00 PM to 03:00 PM /07:30 PM to 10:30 PM.)

SOUPS

- **TOMATO SOUP** 110.00
- **TOMATO DHANIYA KA SHORBA** 110.00
Spicy Indian tomato soup garnished with fresh coriander
- **MURGH SHORBA** 145.00
Medley Spiced Indian chicken soup garnished with fresh coriander
- **SWEET CORN SOUP** 110.00/145.00
Creamed corns soup with your choice of vegetables or chicken
- **HOT 'N' SOUR SOUP** 110.00/145.00
A spicy oriental soup served with choice of vegetables or chicken

SALAD AND RAITA

- **FRESH GREEN GARDEN SALAD** 120.00
Freshly from Our Garden, Cucumber, Carrot, Tomato, Onion
- **ALOO KI CHAAT** 120.00
Fried Potato tossed in tangy masala and mint chutney
- **GREEK SALAD** 120.00
Iceberg Lettuce, Romaine, Onion, Olives, Bell Pepper, Tomato, Cucumber and Feta Cheese.
- **CHOICE OF RAITA** 95.00
Pineapple/boondi/cucumber/mix

Taxes As Applicable

- **PANEER MAKHANI**
Cottage cheese in cream
- **KADHAI PANEER** ...
Diced cottage cheese with
- **MALAI KOFTA** ...
Stuffed cottage cheese d
- **ALOO GOBHI ADRA** ...
A Traditional Punjabi de
- **MUTTER MUSHRO** ...
Mushroom and peas coo
gravy and flavored with
- **DAL MAKHANI** ...
A north Indian specialt
- **DAL TADKA** ...
Yellow lentils temperec
- **BENGALI MACHHI** ...
Marinated fish cooked
- **MURGH MAKHAN** ...
Tandoori chicken stew

MAIN-COURSE

- **PANEER MAKHANI** 350.00
Cottage cheese in creamy tomato gravy, finished with Kasurimethi and butter
- **KADHAI PANEER** 350.00
Diced cottage cheese with bell pepper & spring onion finished in an exotic kadhai masala
- **MALAI KOFTA** 350.00
Stuffed cottage cheese dumplings simmered in onion and cashew nut-based gravy
- **ALOO GOBHI ADRAKHI** 250.00
A Traditional Punjabi delicacy
- **MUTTER MUSHROOM MASALA** 350.00
Mushroom and peas cooked in a spicy and tangy onion tomato
gravy and flavored with Indian spices
- **DAL MAKHANI** 300.00
A north Indian specialty of black lentils, finished with butter and cream
- **DAL TADKA** 250.00
Yellow lentils tempered with onion, garlic, tomato and cumin seed
- **BENGALI MACHHI CURRY** 450.00
Marinated fish cooked in a traditionally Bengali curry
- **MURGH MAKHANI** 375.00
Tandoori chicken stewed in creamy tomato gravy, finished with Kasurimethi and butter

- **GOSHT ROGAN JOSH** 475.00
 A traditional Indian delicacy all the way from Kashmir
- **BHUNNA GOSHT** 475.00
 Pan fried meat in aromatic spices

RICE

- **HYDERABADI DUM BIRYANI** (Chicken/Mutton) 400.00
 Choice of meat cooked with basmati rice to perfection and served with raita
- **HYDERABADI VEG BIRYANI** 275.00
 Served with raita
- **CHOICE OF PULAO** 250.00
 Peas / vegetable / jeera onion
- **STEAMED RICE** 175.00

BREADS

- **NAAN** 60.00
 Plain/ butter/ garlic
- **KULCHA** 70.00
 Paneer/ potato/ onion
- **LACCHA PARATHA** 60.00
 Mint/ butter/ chilly garlic
- **ROTI** 50.00
 Tandoori / missi/ butter

Taxes As Applicable

- **HALWA**
 Moong Dal /beetroot
- **GULAB JAMUN**
 Golden Fried Dumplin
- **KHEER**
 KESARAI/SEWAIYAN
- **ICE CREAM**
 Vanilla /Strawberry/C

DESSERTS

- HALWA** 200.00
Moong Dal /beetroot Halwa/ Gajar Halwa
- GULAB JAMUN**..... 150.00
Golden Fried Dumplings of Khoya
- KHEER** 200.00
KESARAI/SEWAIYAN
- ICE CREAM** 200.00
Vanilla /Strawberry/Chocolate

Taxes As Applicable