

INDIAN MENU

Indian Snacks & Bites

1.Poha	10,000
2. Plain Paratha a pair	10,000
3. Vada a pair	12,000
4. Egg bhonda a pair	12,000
5.Mix Bhajiya onions, potatoes	12,000
6. Aloo paratha with Creamy yoghurt	12,000
7. Chicken Seekh Kabab	25,000

7. Masala omelet	12,000
8. Missal Pau	12,000
9. Vada Pau Potato vada with pow	12,000
10. Upama with Chatani	20,000
11. Utapa Pai with chatani	15,000
12. Mix Bhjiya Poteto /Onion / Green chilly	15,000
13. Fafada with kadhi	15,000

Rice

1.Steam Rice -----	15,000
2. Jeera Rice -----	17,000
3. Peas Pulao -----	18,000
4. Chicken Fried Rice ----	25,000
5. Schezwan Fried Rice ---	25,000
6.Chicken Dum Biryani -	30,000
7. Mutton Dum Biryani -	35,000

Roti

1. Tawa Roti -----	2,000
2. Tandoori Plain Roti -----	4,000
3. Tandoori Plain Naan-----	4,000
4. Tandoori Butter Roti ----	5,000
5.Tandoori Butter Naan ---	5,000
6.Garlic Naan/ Chilly Naan	5,000
7.Cheese Naan -----	10,000
8.Basket Naan -----	18,000



Classic Indian Combos (Thali)

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| <p>1. Sev Tomatoes mix combo 30,000</p> <p>A limited portion of Sev Tamato Gravy Curry Served with Dal Tadaka, 3 pieces tawa roti / Bhakhari , Rice papad, green salad, butter milk or juice.</p> | <p>6. Mix vegetables combo 35,000</p> <p>A limited portion of Veg Thali with vegetable curry Served with Dal Tadaka, 3 pieces tawa roti / Naan, Rice 1 papad, green salad, 1 butter milk/juice</p> |
| <p>2. Fried / Plain Khichadi combo 30,000</p> <p>Khichdi, khadi/sweet/spicy, 4 tawa roti, rice, papad, dal, green salad, green chili, butter milk or juice</p> | <p>7. Aalu Baigan Masala combo 35,000</p> <p>A limited portion Gravy Iresh, Egg Plant Curry Served with Dal Tadaka, 3 pieces tawa roti / Naan, Rice papad, green salad, butter milk/juice.</p> |
| <p>3. Channa masala combo 35,000</p> <p>A limited portion Gravy Channa Masala, Curry Served with Dal Tadaka, 3 pieces tawa roti / Naan, Rice papad, green salad, butter milk or juice</p> | <p>8. Dal Makhani combo 35,000</p> <p>Dal Makhani is a comforting, creamy and buttery lentil dish. It makes the perfect side dish to go with 2pc Naan / 4pc Roti, served with pilau Rice and butter milk / juice</p> |
| <p>4. Kadai Paneer Masala combo 35,000</p> <p>A limited portion Gravy Kadai Paneer Masala, Curry Served with Dal Tadaka, 3 pieces tawa roti / Naan, Rice papad, green salad, butter milk or juice</p> | <p>9. Rajma curry combo 35,000</p> <p>Shahi Rajma (Kidney Beans) is a comforting, creamy Dish. It makes the perfect Gravy to go with 2pc Naan / 4pc Roti, served with pilau Rice and butter milk / juice</p> |
| <p>5. Aallu Matter Masala combo 35,000</p> <p>A Limited Portion Gravy Alu mater, 3 tawa roti, dal, rice, papad, green salad, butter milk/juice</p> | |



Indian Curry Gravies.

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| 1. Rajma curry | 18,000 | 6. Vegetable Biryani | 30,000 |
| Red beans cooked in a based gravy to your perfection. | | Fragrant basmati rice layered with an assortment of colorful vegetables,infused with saffron, cardamom, and aroma. | |
| 2. Dal Makhani | 25,000 | 7. Aloo Gobi (cowpeese) | 30,000 |
| Creamy black lentils slow-cooked with tomatoes, butter, and a medley. | | Cauliflower and potatoes sautéed with onions, tomatoes, and a medley of spices, resulting in a dish that is hearty, flavorful, and comforting, perfect for sopping up with a piece of warm naan. | |
| 3. Chicken 65 | 25,000 | 8. Lamb Rogan Josh | 35,000 |
| <u>Deep-fried chicken</u> dish that is sautéed in a bright red sauce made with yoghurt and chilli peppers. | | Succulent pieces of lamb cooked in a rich gravy of creamy, caramelized onions, and Kashmiri spices. | |
| 4. Paneer Tikka Masala | 28,000 | 9. Butter Chicken | 35,000 |
| Succulent cubes of paneer marinated in a vibrant blend of yogurt, spices, and aromatic herbs. | | Boneless chicken marinated in yogurt and spices, then simmered in a velvety tomato-based sauce enriched with butter and cream. | |
| 5. Palak Paneer | 30,000 | 10. Chicken Tikka Masala | 35,000 |
| Tender chunks of paneer nestled in a creamy spinach gravy infused with garlic, ginger, and aromatic spices, offering a vibrant green hue and a burst of fresh flavors with every bite. | | Tender chunks of chicken simmered in a delicious creamy Sauce. | |

Desserts

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|-------------------------------------|---------------|------------------------------|---------------|
| 1. Jelebi (Indian Dish) ---- | 10,000 | 3. Black Jumoon ----- | 12,000 |
| 2. Marble Cakes with ----- | 10,000 | 4. Crepe Suzzet ----- | 12,000 |
| syrups | | | |



CHINESE CORNER

Starters, Soups

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|------------------------|-------|--------|
| 1. Egg soup | ----- | 12,000 |
| 2. Chicken Noodle Soup | ----- | 13,000 |
| 3. Hot and sour soup | ----- | 15,000 |



Sizzling

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|--------------|-------|--------|
| 1. Vegetable | ----- | 30,000 |
| 4. Chicken | ----- | 38,000 |
| 5. Beef | ----- | 38,000 |
| 6. Fish | ----- | 38,000 |

Note: Accompaniments to be ordered separately like; fried rice or steamed rice or Passley potato fries etc.

Beef & Fish

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| 1. Chicken Manchurian | ----- | 22,000 |
| 2. Chicken Cashew nut | ----- | 35,000 |
| 3. Shredded chicken | ----- | 35,000 |
| 4. Sceshwan Beef | ----- | 35,000 |
| 5. Sweet & Sour fish | ----- | 35,000 |
| 6. Boneless whole fish | ----- | 38,000 |
| 7. Singa Poa fish | ----- | 38,000 |

Rice

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|---------------------------|-------|--------|
| 1. Vegetable fried rice | ----- | 20,000 |
| 2. Vegetable noodles | ----- | 20,000 |
| 3. Pineapple rice | ----- | 25,000 |
| 4. Chicken Fried rice | ----- | 25,000 |
| 5. Chicken noodles | ----- | 25,000 |
| 5. Chicken sezwan noodles | ----- | 25,000 |

