

SOUPS & SHORBA-

HOT & SOUR SOUP 249P 299P

Hot and Sour soup is a Chinese soup that's savoury, spicy and tangy. The broth is thickened and it's filled with mushrooms, & vegetables.

MANCHOW SOUP 249P 299P

Dark brown soup prepared with various vegetables & chicken.

SWEET CORN SOUP 249P 299P

A light, comforting soup made with sweet corn and mild seasoning.

DAL SOUP 199P

A comforting Indian lentil soup simmered with mild spices and herbs.

ADAS SOUP 249P

The Lebanese Lentil Soup (Shorbet Adas) is fat free & healthy.

SEAFOOD SOUP 299P

A flavorful soup made with mixed seafood in a savory broth.

SWEETCORN SOUP



DAL SOUP



SEAFOOD SOUP

MUNCHOW SOUP

SALADS & CHAATS-

KACHUMBER SALAD 299P

Kachumber or kachumber is onion tomato cucumber salad tossed with Indian spices & herbs.

GREEN SALAD 299P

Combination of different kinds of fresh vegetables.

ALOO CHAAT 339P

A popular North Indian street food made with crispy fried potatoes, tossed in flavorful spices and finished with tangy chutneys.

PAPDI CHAAT 389P

Papdi chaat is a popular traditional fast food and street food from the Indian subcontinent, in India, Bangladesh, Nepal and Pakistan.

SAMOSA CHAAT 399P

Samosa served with yohurt, tamarind sauce, mint sauce.

RAITA MIX VEG 199P

Raita's made of yogurt.

PAPAD PLAIN / MASALA 199P/ 249P

Papad is a thin, crisp disc-shaped Indian food typically based on a seasoned dough made from black gram.

KACHUMBER SALAD



GREEN SALAD



ALOO CHAAT



PAPDI CHAAT



SAMOSA CHAAT



MIX VEG RAITA



MASALA PAPAD



Prices are exclusive of 12% VAT & 10% service charge.

APPETIZERS-

SAMOSA VEG/NON VEG 249P 299P

Puff pastry filled with potatoes & peas / minced chicken deep fried until golden brown.

RICH SPECIAL CRISPY CORN 439P

Chef's Special must try!

CRISPY HONEY CHILLI POTATO 399P

Deep fried crispy potatoes toasted with honey and chili.

ALOO TIKKI 329P

Potato cutlet served with mint chutney.

CHOLE BHATURE 399P

Chick peas & fried bhatura served with salad & pickle.

MOMO CHICKEN STEAMED/TANDOORI 369P / 419P

Steamed dumplings filled with juicy chicken, served warm with dipping sauce.

ROTI CHENNAI 299P

Soft, flaky layered flatbread, pan-tossed to perfection and served warm perfect with curry or dips.

PURI BHAJI 499P

Deep-fried soft & puffy bread recipe made with wheat flour & served with potato based curry.

CHICKEN 65 519P

Crispy, spicy fried chicken tossed with curry leaves, garlic, and chilies.

KATHI ROLL (PANEER / CHICKEN) 399P/399P

Is street food originating from Kolkata, India In its original form, It is a kati kebab wrapped in a paratha bread.

SHAWARMA CHICKEN 389P

Juicy spiced chicken wrapped in soft flatbread with fresh veggies and creamy garlic sauce.

SHARAABI CHANA 359P

Chef's recipe.

VEG PAKORA 439P

Mix vegetables in battered gram flour deep fried.

HARA BHARA KEBAB 549P

A crispy vegetarian kebab made with spinach, green peas, potatoes, and aromatic Indian spices.

PANEER PAKORA 539P

Deep fried cottage cheese with gram flour.

FISH PAKORA 549P

Fish marinated with gram flour deep fried.

FISH & CHIPS 419P

Crispy battered fried fish fillet with French fries.

FISH AMRITSARI 559P

Fish marinated with chef's special ingredients & deep fried.

PRAWN PAKORA 619P

Deep fried prawns in battered gram flour with fresh herbs.

SALT & PEPPER CHICKEN / FISH 399P / 399P

Crispy chicken / fish tossed with salt, pepper, garlic, chilies, chopped capsicum & onions—simple, flavorful, and perfectly seasoned for a savory bite.

VEGE MEAT SALT & PEPPER 449P

Crispy soya chunks tossed with salt, pepper, and flavorful spices.

FRENCH FRIES 269P

Crispy golden potato fries, lightly salted and perfectly crunchy.

EGG OMELET 299P

All time favorite

SAMOSA



CRISPY HONEY CHILLI POTATO

CHOLE BHATURE



CHICKEN MOMO



SHARAABI CHANA



CHICKEN SHAWARMA



ALOO TIKKI



RICH SPECIAL CRISPY CORN



FISH AMRITSARI



PRAWN PAKODA



Prices are exclusive of 12% VAT & 10% service charge.

FROM THE TANDOOR-

CHICKEN TIKKA

679P

Chicken marinated in yogurt and spices & cooked in a tandoor, a cylindrical clay oven.

TANDOORI CHICKEN

679P

Chicken marinated in yogurt, lemon, ginger, garlic & spices cooked in tandoor.

TANGRI KEBAB

679P

Juicy chicken drumsticks marinated in aromatic Indian spices and grilled to smoky perfection.

AFGHANI CHICKEN

729P

Creamy marinated chicken cooked in Tandoor.

CHICKEN MALAI TIKKA

679P

Fresh tender boneless chicken marinated in yogurt, rare spices, lime juice, saffron & barbecued in a clay oven

CHICKEN SHEEK KEBAB

679P

Fresh minced flavored chicken with rare spices, barbecued in a clay oven.

KHAAS SEEKH KEBAB (MUTTON)

789P

Juicy minced meat skewers, seasoned with aromatic spices and grilled to perfection.

FISH TIKKA HARA

619P

Fish Tikka Hara (green) is a grill fish recipe where fish pieces are marinated in a blend of spinach, herbs and spices and then grilled in tandoor.

FISH TIKKA

619P

Fresh tender boneless fish marinated in yogurt, rare spices, lime juice, marinade. flavourful spices & herbs.

FISH MALAI TIKKA

649P

Tender fish marinated in creamy malai, mild spices, and herbs, grilled to perfection for a soft and smoky flavor.

TANDOORI PRAWN

699P

Prawn marinated in yogurt and spices & cooked in a tandoor, a cylindrical clay oven.

ROAST LAMB (LEG OF LAMB)

3199P

SIZE does Matter! Leg of lamb well roasted with spices and herbs & served with curry sauce.

FLAMING MUTTON

899P

Minced mutton well cooked with secret spices of chef. Must try!

RICH GRAND TANDOORI NON VEG PLATTER

3009P

Combination of grilled chicken, mutton, fish & prawn marinated with rare spices, lime juice, barbecued in a clay oven.

CHICKEN
TIKKA



CHICKEN SEEKH KEBAB



CHICKEN
MALAI
TIKKA



KHAAS
SEEKH
KEBAB
(MUTTON)



TANDOORI
PRAWN



FLAMING
MUTTON



FISH MALAI TIKKA



RICH GRAND TANDOORI
NON VEG PLATTER



ROAST LAMB (LEG OF LAMB)



VEG KEBABS-

RICH GRAND TANDOORI VEG PLATTER 2509P

A delicious assortment of assorted vegetarian appetizers, grilled & ried to perfection.

PANEER TIKKA 709P

Paneer (Cottage cheese) marinated in special spices & grilled in clay oven.

VEG SEEKH KEBAB 549P

Spiced vegetable skewers grilled to perfection, smoky and flavorful.

VEGE CHICKEN TIKKA 549P

Soya marinated with spices & then cooked in tandoor.

CURRIES CHICKEN-

CHICKEN LABABDAR 679P

Juicy chicken in a rich, creamy tomato-based gravy with aromatic spices.

CHICKEN DAL SAAG 679P

Chicken cooked with lentils and spinach in a mildly spiced, wholesome gravy.

CHICKEN HOME MADE CURRY 679P

Chefs creation.

MURG MAKHANI (BUTTER CHICKEN) 679P

Tender chicken in a creamy, rich tomato-butter gravy with a mildly spiced flavor.

CHICKEN VINDALOO 679P

Its traditional & tasty goan recipe hot & spicy dish from the Goa region of India best combination with potato & chicken.

CHICKEN KALI MIRCH MASALA 679P

Chicken cooked in a rich, creamy gravy with bold black pepper flavor.

MURG TIKKA BUTTER MASALA 679P

Succulent chicken tikka cooked in tomato & onion gravy. butter Punjabi favorite.

CHICKEN KORMA 679P

Rich creamy chicken korma from pakistan, heavy but not to be missed.

MURG RARA 729P

Tender chicken in a rich, spiced gravy with minced chicken for a bold, hearty flavor.

KADHAI CHICKEN 679P

Chicken cooked in red gravy with freshly ground spices & capsicum.

MATKI CHICKEN 729P

Tender chicken seekh kebab cooked in rich indian spices & traditional gravy.



RICH GRAND TANDOORI VEG PLATTER



PANEER TIKKA



VEG SEEKH KEBAB



CHICKEN HOME MADE CURRY



BUTTER CHICKEN



MURG TIKKA BUTTER MASALA



CHICKEN KORMA



CHICKEN VINDALOO



CHICKEN LABABDAR



CHICKEN KALI MIRCH MASALA

CURRIES MUTTON-

KADHAI GOSHT 799P

Lucknow delight of lamb cooked with onions & capsicum in tomato gravy.

MUTTON ROGAN JOSH 799P

A kashmiri delicacy of tender lamb cooked with traditional herbs & spices over slow fire.

RARA MUTTON 849P

Minced and tender mutton cooked together in a rich, spicy North Indian gravy bursting with bold flavors.

LAAL MAAS 849P

Mutton cooked in a spicy red chili gravy, a specialty from Rajasthan.

SAAG GOSHT 849P

Tender lamb cooked in smooth spinach gravy.

MUTTON CURRY 799P

Chef's own creation.

MUTTON VINDALOO 869P

Its traditional & tasty goan recipe hot & spicy dish from the Goa region of India best combination with potato & mutton.

MUTTON KORMA 849P

Kormas are typically made by marinating the main ingredient in yogurt & spices like ginger & garlic.

BHUNA GOSHT 899P

Slow-cooked lamb in a thick, spiced onion and tomato sauce. Rich, bold, and full of flavor.

KEEMA MUTTON 899P

Minced mutton cooked with spices and herbs in a savory gravy.

FEAST FROM THE SEA-

FISH TIKKA MASALA 639P

Grilled fish tikka simmered in a creamy, spiced tomato masala gravy.

FISH CURRY 639P

Chunks of fish cooked in Indian spices.

GOAN STYLE FISH CURRY 639P

Goan-style fish curry in a tangy coconut gravy with tamarind and spices.

GOAN STYLE PRAWN CURRY 829P

Goan-style prawn curry in a rich coconut gravy with tangy tamarind & aromatic spices.

PRAWN MASALA 829P

Prawn cooked in thick masala gravy.

PRAWN CURRY 829P

Prawns cooked in indian spices.

RARA
MUTTON

MUTTON CURRY

MUTTON ROGAN
JOSH

MUTTON VINDALOO

SAAG GOSHT

LAAL MAAS

FISH TIKKA
MASALA

GOAN STYLE
PRAWN CURRY

FISH
CURRY

PRAWN
CURRY

PRAWN
MASALA

VEGETARIAN DELIGHTS-

KADHAI PANEER 609P

Cottage cheese cubes cooked with tomato, capsicum & onion finished with fresh herbs & spices.

PANEER LABABDAR 609P

Cottage cheese cooked in tomato & onion gravy.

PANEER MAKHANI 609P

Cottage cheese cubes immersed in rich tomato gravy.

PALAK PANEER 609P

Cottage cheese cubes cooked with spinach indian spices.

MATAR PANEER 609P

Paneer (Cottage Cheese) Cooked together with Green Peas (matar) in a mild Tomato and Cream Based Curry.

MIXED VEGETABLE CURRY 609P

This healthy curry is popular for its mild flavor and moderate spiciness.

MALAI KOFTA 609P

Chef's special Cottage cheese & nut dumplings cooked in Indian gravy with a touch of saffron.

VEGE CHICKEN CURRY 609P

Vege chicken kind of vegetarian meat that's resembles the texture of chicken but its made from soya beans taste delicious.

VEGE CHICKEN KADHAI MASALA 609P

Soya cooked with bell peppers & onions together with Indian spices & creams.

ALOO JEERA 509P

Aloo (potato) fried with cumin seeds.

ALOO PALAK 509P

Spinach cooked with potatoes & spices.

ALOO GOBHI DRY 509P

Cauliflower & potato stir fried.

ALOO BHINDI 509P

Potatoes and okra cooked with Indian spices.

BHINDI DO PYAZA 509P

A classic okra dish cooked with double onions and Indian spices.

CHANA MASALA 509P

Chickpeas cooked in traditional punjabi style.

DAL SPECIALITIES -

DAL TADKA 449P

Yellow dal with a tadka of shahi jeera.

DAL MAKHANI 549P

Black dal cooked in Punjabi Style with butter & cream. Must try!

MOONG DAL 449P

Simple & best.

DAL- LENTILS

Traditional Indian lentils slow-cooked with aromatic spices, herbs, and flavorful seasoning, creating a comforting, creamy, and protein-rich dish best enjoyed with rice or naan.

PANEER LABABDAR

KADHAI PANEER

PALAK PAANEER

MALAI KOFTA

ALOO GOBHI

ALOO JEERA

BHINDI DO PYAZA

MIX VEGETABLE CURRY

DAL TADKA

MOONG DAL

DAL MAKHANI

BIRYANI'S & RICE -

HYDERABADI BIRYANI 899P

A fragrant and flavorful rice dish made with basmati rice, tender meat, and aromatic spices, slow-cooked in traditional dum style for a rich and authentic taste.

CHICKEN BIRYANI 729P

Aromatic basmati rice cooked with tender chicken, fragrant spices, and herbs for a rich, flavorful classic Indian dish.

NAWABI TARKARI BIRYANI (VEG) 579P

A fragrant rice dish cooked with fresh vegetables, aromatic spices, and herbs, offering a rich and flavorful vegetarian delight.

PRAWN BIRYANI 829P

Fragrant basmati rice cooked with juicy prawns and aromatic Indian spices.

MUTTON BIRYANI 839P

Gosht (Mutton) marinated in spices & yogurt & cooked with basmati rice.

FISH BIRYANI 729P

Fish marinated in spices & cooked with basmati rice.

RICH SPECIAL KEEMA BIRYANI 959P

Minced mutton cooked with Indian spices & basmati rice.

EGG BIRYANI 599P

Basmati rice & boiled egg cooked with Indian spices.

KASHMIRI PULAO 319P

Kashmiri Pulao is a fragrant rice dish with mild sweetness, enriched with spices, nuts, and dry fruits.

PEAS PULAO 299P

Peas Pulao is a simple, aromatic rice dish cooked with green peas and mild spices.

CURD RICE 379P

Simple & light serve cold.

JEERA RICE 249P

Basmati rice cooked with royal cumin.

PLAIN BASMATI RICE 199P

Steamed basmati rice.

SAFFRON RICE 299P

Basmati rice cooked with saffron.

PLAIN BIRYANI RICE 299P

Just aromatic biryani rice.

STEAMED RICE 99P

Steamed jasmine rice.

HYDRABADI BIRYANI



NAWABI TARKARI BIRYANI (VEG BIRYANI)



CHICKEN BIRYANI



MUTTON BIRYANI



PRAWN BIRYANI



KASHMIRI PULAO



JEERA RICE



SAFFRON RICE



RICH SPECIAL KEEMA BIRYANI



Prices are exclusive of 12% VAT & 10% service charge.

BREADS -

PLAIN NAAN	149P
GARLIC NAAN	199P
BUTTER NAAN	189P
CHEESE NAAN	299P
KEEMA NAAN	349P
LACHA PARATHA	199P
ALOO PARATHA	219P
PANEER PARATHA	239P
TAWA PARATHA	149P
TANDOORI ROTI PLAIN	99P
TANDOORI ROTI W/BUTTER	109P
ROOMALI ROTI	109P
CHAPATI	59P

ALOO KULCHA	309P
PANEER KULCHA	369P
ONION KULCHA	319P
MASALA KULCHA	349P



ROOMALI
ROTI



INDO CHINO -

INDO CHINO FRIED RICE  399P  499P

Fusion of Indo Chinese recipe.

SCHEZWAN FRIED RICE   499P  599P

Chefs special.

CHILLI MUSHROOMS  559P

Indo-Chinese appetizer where crisp batter fried mushrooms are tossed in a sweet and spicy chilli sauce.

HAKKA NOODLES EGG 459P

Wok-tossed noodles with fresh vegetables & egg flavored with savory sauces for a classic Indo-Chinese taste.

HAKKA NOODLES VEG / CHICKEN 459P / 489P

Wok-tossed noodles with fresh vegetables / tender chicken flavored with savory sauces for a classic Indo-Chinese taste.

CHILLI PANEER DRY / GRAVY 589P

Cottage cheese deep fried & toasted in pan with onion, capsicum & chillies.

CHILLI CHICKEN DRY / GRAVY 559P

Diced chicken cubes deep fried & toasted in pan in onion capsicum & chillies.

VEG MANCHURIAN (DRY / GRAVY) 539P

Veg manchurian is an Indian-Chinese appetizer where crisp fried vegetable balls are dunked in slightly sweet, sour and hot Manchurian sauce.



SCHEZWAN
FRIED RICE



INDO CHINO
FRIED RICE



CHILLI MUSHROOM



HAKKA NOODLE



CHILLI PANEER DRY



VEG MUNCHURIAN DRY



CHILLI CHICKEN DRY

INDO-CHINO

Indo-Chinese cuisine is a bold fusion of Indian spices and Chinese cooking techniques, known for its savory, tangy, and slightly spicy flavors. Popular dishes feature stir-fried noodles, fried rice, and crispy appetizers tossed in rich sauces like soy, garlic, and chili. A perfect blend of two cultures, offering vibrant and flavorful comfort food.

Prices are exclusive of 12% VAT & 10% service charge.

DESSERT, FRUITS & ICE CREAM-

GULAB JAMUN (2 PIECES)	199P
CARROT HALWA	299P
KULFI	329P
CASSATA	299P
FRUIT PLATTER	559P
ICE CREAM (3 SCOOPS)	199P
STRAWBERRY/VANILA CHOCOLATE	



GULAB JAMUN



CARROT HALWA



KULFI



CASSATA

JUICES FRESH-

MANGO	289P
ORANGE	309P
WATERMELON	279P
PINEAPPLE	279P
FOUR SEASON	309P
BUKO	249P

SHAKES -

MILK SHAKE	289P
MANGO SHAKE	259P
WATERMELON SHAKE	289P
PINEAPPLE SHAKE	289P
BUKO SHAKE	289P
STRAWBERRY SHAKE	289P
BANANA SHAKE	279P

SOFT BEVERAGES

COKE REGULAR	149P
COKE ZERO	149P
SPRITE/7 UP/ ROYAL	149P
SODA WATER	149P
TONICWATER/ GINGERALE	149P
MINERAL WATER	89P

THIRST QUENCHING DRINKS -

MASALA COKE	249P
SHIKANJI	249P
JAL JEERA	249P
LEMONADE	229P

SHIKANJI is a refreshing lemon based Indian drink made with fresh lemon juice, spices, and sugar, served chilled for a tangy and cooling taste.



FRUIT PLATTER

LASSI-

LASSI SWEET / SALTED	299P
BUTTER MILK (CHAAS)	299P
MANGO LASSI	349P
SAFFRON LASSI	349P
STRAWBERRY LASSI	349P
ROSE LASSI	349P



LASSI is a regional name for buttermilk, the traditional dahi (yogurt) based drink in the Indian subcontinent. Lassi is a blend of yogurt, water, spices and sometimes fruits its extremely beneficial for the digestive system.

TEA & COFFEE-

MASALA TEA BY POT	299P
GREEN TEA	109P
BLACK TEA	109P
COLD COFFEE	249P
ICED TEA	179P



MASALA TEA Made by boiling black tea in milk and water with a mixture of aromatic herbs and spices.



Prices are exclusive of 12% VAT & 10% service charge.