

IT'S CLASS

MOCKTAILS

FRUIT PUNCH	105.00
combination of mix fruit juice blended with vanilla i/c dash of lemon juice topped with fanta garnished with chopped fruits.	
HAWAIIAN BEACH COOLER	105.00
p/a juice, coconut milk, green khus blended with vanilla i/c dash of lemon juice topped with sprite garnished with chopped p/a.	
GREEN GODDESS	105.00
green khus with dash of lemon juice topped with sprite garnish with whipped cream.	
RUSSIA WITH LOVE	125.00
p/a juice, mango juice, green khus, coconut milk blended with vanilla i/c, lemon juice garnished with choco flakes.	
PINACOLODA	105.00
p/a juice, sprite, coconut milk, cream blended with vanilla i/c garnished with p/a slice.	
STRAWBERRY PUNCH	105.00
blended with strawberry crush, strawberry i/c, dash of lime, sprite garnished with chopped fruit.	
BLUE PERISH	105.00
p/a juice with blue curaçao syrup dash of lime blended with vanilla i/c garnish with whipped cream.	

MILKSHAKE

COLD COFFEE	85.00
COLD COFFEE WITH ICE CREAM	100.00
CHOCOLATE MILK SHAKE	110.00
KESAR PISTA MILK SHAKE	120.00
KAJU ANJEER MILK SHAKE	115.00
BANANA MILK SHAKE	120.00
VANILLA / STRAWBERRY MILK SHAKE	100.00

BEVERAGES

FRESH FRUIT JUICE (SEASONAL) seasonal fresh fruit juice served chilled.	90.00
FRESH LIME SODA fresh lemon juice with soda served sweet or salted.	45.00
FRESH LIME WATER fresh lemon juice with water served sweet or salted.	35.00
MINERAL WATER distilled water bottle served chilled or room temp .	-
AERATED WATER'S soft flavored drinks served chilled.	-
JAL JEERA SODA crushed flavored cummin seeds with black salt served with soda.	45.00
CHAAS a blended mixture of plain curd with water and salt.	40.00
MASALA CHAAS a blended mixture of plain curd and water with indian spices and chat masala.	45.00
LASSI a thick blender mixture of plain curd served sweet or salted.	70.00
DRY FRUIT LASSI a thick blender mixture of plain curd mix with dry fruit served sweet.	100.00
BROWN CHOCO LASSI a thick blender mixture of plain curd mix with choco sauce served sweet.	95.00

RAITA & PAPAD

PLAIN CURD	55.00
CHOICE OF RAITA onion, tomato, boondi, mix veggie, cucumber.	65.00
PINEAPPLE RAITA	70.00
ROASTED PAPAD	20.00
FRIED PAPAD	30.00
MASALA PAPAD	50.00
MASALA CHEESE PAPAD	55.00

SOUP

TOMATO SHORBA fresh tomato soup with indian spice tadka garnished with coriander.	100.00
VEG. SWEET-CORN SOUP chopped veggie and crushed corn cooked in corn flour with chinese spices.	100.00
VEG.HOT N SOUR SOUP shredded veggie with cooked in soya base hot garlic and chilly sauce with chinese spices.	105.00
VEG.MANCHOW SOUP chopped veggie with ginger -garlic cooked in soya base garlic and chilly sauce with chinese spices.	105.00
TOMATO SOUP fresh tomato soup served with bread cruton's and cream.	100.00
CHEESE CORN TOMATO SOUP fresh tomato soup with crushed corn and spices garnished with grated cheese.	105.00
MINISTRONE SOUP fresh tomato soup with spices garnished with mix pasta and grated cheese.	105.00
VEG CLEAR SOUP diced veggie cooked in water with chinese spices.	95.00
CREAM OF VEG SOUP chopped veggie cooked in thick creamy sauce.	100.00
CREAM OF VEG HERB SOUP chopped veggie cooked in thick creamy sauce with herbs.	105.00

LEMON CORIANDER SOUP diced english veggie cooked in corn flour with fresh lime juice and chopped coriander.	110.00
BROCCOLI ALMOND SOUP diced broccoli and puree with almond paste cooked in corn flour base served with toasted almond.	125.00
FRENCH ONION SOUP it's a clear soup with shredded fried onion cooked with spices.	100.00
JALAPENO CHEESE SOUP mousse of cheese, jalapeño peppers, celery, garlic, with veggie topped with jalapeño and cheese.	120.00
TOMATO BASIL FETA CHEESE SOUP soup made from pureed tomato and garlic, fresh basil and greek feta cheese.	120.00
BROCCOLI CHEDDAR CHEESE SOUP rich concoction of broccoli florets simmered in traditional cheddar cheese	120.00
POTATO & LEEK SOUP our immensely popular blend of leeks thickened with potato starch flavoured with parmesan cheese.	115.00
MEXICAN CHILLY BEAN SOUP special spicy soup made from re fried beans.	110.00
THAI STYLE SWEET-CORN SOUP house favourite-one should not miss it, tossed with onion, garlic, ginger and fresh herbs.	115.00
THAI COCONUT SOUP house favourite diced cut english vegetables tossed in thai sauce and coconut milk.	120.00
TOM KHA JE an exotic, coconut-milk base lemon grass & chilly flavoured thai soup.	115.00
TOM YAM-JE-SOUP an exotic, vegetables and really thai style soup.	130.00

STARTERS

INDIAN - STARTERS

HARA BHARA KEBAB	170.00
patties of spinach, mint, green peas & coriander with bread crumb shallow fried served with mint chutney	

CORN TIKKI	170.00
patties of crushed corn with corn flour and tandoori spices with bread crumb shallow fried served with mint chutney	

THAI - STARTERS

TOFU WANSAN	190.00
finger cut tofu marinated with thai spices and deep fried, served with sweet chilly sauce.	

TIBETIAN SOUTE MOMO	210.00
stuff pan cake served in black beans sauce .	

THAI CHILLY POTATO	200.00
finger cut potato tossed in sweet chilly sauce. and besil flavour.	

THAI CORN FRITTER'S	200.00
fresh american crushed corn sautéd with thai spices battered and deep fried served with sweet chilli sauce.	

KACHANG OKRA	200.00
fresh okra battered fried sautéd in thai sauce and spices served crispy crunchy.	

MALAYSIAN - STARTERS

MALAYSIAN PANEER SATAY	200.00
cubes of cottage cheese skewered with onion, red-yellow capsicum with peanut sauce.	

CHINESE - STARTERS

VEG SESAME FINGER minced of mix veggie with chinese spices topped with black and white sesame served on bread slice with shallow fried	170.00
CORN CHEESE BALLS dumplings of crushed corn with grated cheese and spices shallow fried served with sweet & sour sauce.	190.00
CHEESE BALLS dumplings of grated cheese with spices shallow fried served with sweet & sour sauce.	180.00
CHEESE CHILLY TOAST marinated grated cheese with spices and chillies served on bread slice and baked.	180.00
VEG MANCHURIAN DRY mix veggie dumplings sautéed with chinese spices served dry.	170.00
VEG SPRING ROLL shredded cabbage, carrot, capsicum, onion with chinese spices stuffed in thin pancake roll and served with szechwan sauce	170.00
VEG LOLLIPOP minced of mix veggie dumplings with chinese spices skewered in bread stick shallow fried and served with szechwan sauce	175.00
VEG CRISPY cubes cutting of mix veggie marinated with corn flour and chinese spices and deep fried served with szechwan sauce.	170.00
PANEER CHILLY DRY soya flavoured finger size cottage cheese fried with onion and capsicum	190.00
CRISPY THREADED PANEER finger cutting cottage cheese rolled with fresh noodles deep fried and sauthed with schezwan sauce.	200.00
CHINESE CIGAR Its similar like veg spring roll but served in cigar shape.	170.00
PANEER SZECHWAN CHILLY DRY cottage cheese coated in szechwan style fried with onion and capsicum.	200.00
CHILLY WONTON DRY veggie wonton sautéed with hot szechwan sauce garnished with spring onion.	190.00
DRAGON COTTAGE CHEESE triangle shaped cottage cheese sautéed in spicy tangy sauce.	195.00
GOLDEN FRIED MUSHROOM fresh mushroom stuffed and deep fried served with sweet & tangy sauce.	205.00

TANDOOR - STARTERS

MIX TANDOORI PLATTER an assorted delicious tikkas served in platter with mint chutney.	325.00
STUFF TANDOORI ALOO / TANDOORI GOBI stuff tandoori aloo/tandoori gobi marinated with spices and barbequed.	185.00
CHOICE OF PANEER TIKKA lasuni, adraki, hariyali, banjara	205.00
PANEER MALAI TIKKA a cubes of soft cottage cheese marinated with cream and yoghurt with spices and barbequed.	210.00
PANEER TANDOORI a cubes of soft cottage cheese marinated with red indian spices and barbequed.	205.00
CHANDNI CHOWK KI TIKKI crisp potato patties stuffed with green peas and cheese, shallow fried.	185.00
BASIL PANEER TIKKA fusion of cottage cheese in pesto based marinade char grilled in the clay oven.	205.00
PANEER JALANDHARI soft cottage cheese tikka marinated in chopped ginger, green chillies, and coriander leaves with ajwain flavour served with mint green chutney.	215.00
ARABIAN PANDON PANEER stuffed paneer tikka with finely chopped ginger, green chillies, and mint chutney wrapped in arabian leaves and barbecued served with green mint chutney.	220.00
THAGALI CHATPATA soft cottage cheese dumplings with julien cut papad deep fried sautéd with indian spices and served with green mint chutney.	220.00
AFGHANI PANEER TIKKA soft cottage cheese marinated with cheese sauce and spices served in lemon colour.	220.00
ZAFRANI PANEER TIKKA stuffed cottage cheese with finely chopped green. chillies, ginger & mint and spices served with green mint chutney.	220.00
DANEKI SEEKH KEBAB combination of smashed kabuli chana, american corn, red kidney beans and green peas with tandoori spices skewered in tandoori rods and barbecued served with green. chutney.	220.00
VEG SEEKH KEBAB garden fresh mix vegetables smashed with tandoori spices skewed and barbecued.	180.00
CORN CHILLI KEBAB american corns, green. chilli crushed with garden fresh vegetables smashed with tandoori spices and barbecued.	180.00
DULALI MUSHROOM TIKKA finely chopped mushrooms with grated cheese and spices stuffed in mushroom and barbecued served with green. mint chutney.	210.00



CONTINENTAL - BAKED DISH

BAKED CHEESE MACARONI / P/A. boiled macroni tossed in butter cooked in rich white sauce with pineapple cubes topped with grated cheese and baked.	190.00
VEG AUGRATINE diced mix boiled veggie tossed in butter cooked in rich white sauce topped with grated cheese and baked.	180.00
VEG CANNELLONI fine chopped veggie cooked in arabita and pesto sauce stuffed in thin pancake top with grated cheese and baked.	180.00
VEG LASAGNIA fine chopped veggie covered in fresh pasta sheet with oriental spices on bed of spinach topped with red and white sauce with grated cheese and baked.	190.00
VEG FLORENTINE fresh pasta sheet on spinach layer covered with chopped mix veggie in a white sauce topped with grated cheese and baked.	180.00
BURMESE SPAGHETTI spagetti covered with special tomato sauce with grated cheese and baked.	180.00
OVEN FRENCH FRIES WITH BASIL PESTO SAUCE fine potato vedges marinated with oriental spices and deep fried sauthed with basil pesto sauce,garnish with basil (tulsi) leaves.	190.00

ITALIAN / MEXICAN - STARTERS

TACOS crispy tortilla bread stuff with mexican beans toss in spices garnish with basil leaves and parsley.	170.00
NACHOS WITH CHEESE & SALSA SAUCE crispy triangle shaped tortilla bread served with cheese & salsa sauce.	185.00
CHEESE QUESADILLAS served with sour cream and salsa sauce.	185.00
JALAPEÑO CHEESE POPPERS served with sour cream and salsa sauce.	195.00
FUSSILLI ALA CAPALENO boiled fussilli sauthey with diced cutting english vegetable cooked in red italian sauce garnish with basil and olives.	185.00
FUSSILLI AL FREDO fussilli sauthey with diced cutting english vegetable cooked in cheese sauce garnish with basil and olives.	185.00
PENNE PASTA penne pasta cooked in arabita sauce with diced cutting english vegetable garnish with parsley and olives.	185.00
PASTA MISTA combination of mix pasta cooked in creole sauce with diced cutting english vegetable garnish with parsley and olives.	185.00
SPAGHETTI NAPOLETINE boiled spaghetti tossed in butter cooked with tomato concasie garnish with parsley.	180.00
MEXICAN PAN CAKE tortilla bread (roti) stuffed and rolled with fresh english boile vegetables with mexican spices sauthed in pan & baked, served with multani and salsa sauce.	185.00
COTTAGE CHEESE HOT POT long cubes of cottage cheese skewered in a stick sauthed in fry pan with salsa sauce & mexican sauce served with cheese sauce and salsa sauce.	220.00



SIZZLER

VEG. GRILLED SIZZLER The popular continental sizzler served with vegetable steak, macaroni, stuffed tomato, capsicum, fresh boiled veggie and french fries on sizzling plate.	265.00
VEG. SHAHSLIK SIZZLER cubes of veggie pattie, onion tomato, capsicum sautéd and served on bed of saffron rice along with brown potato and boiled vegetables.	265.00
PANEER STEAK SIZZLER paneer cutlet served with stuff tomato, capsicum, fresh boiled veggie and french fries bed of butter rice.	285.00
PANEER SHAHSLIK SIZZLER cubes of malai paneer grilled with onion, capsicum, tomato, served on bed of saffron rice along with brown potato and fresh. boiled veggie.	285.00
CHINESE SIZZLER combination of fried rice, paneer chilly, hakka noodles, manchurian with french fries.	305.00
ITALIAN SIZZLER combination of assorted pasta served on sizzler plate.	355.00
MEXICAN SIZZLER combination of mexican rice beans and spicy stuff enchiladas served with nachos and salsa sauce.	350.00
THAI SIZZLER combination of thai rice with thai veg in red or green gravy served with fresh boiled veggie.	350.00

VEGETABLE - MAIN COURSE

SUBZI RAJWADI Diamond cutting mix veg cooked with indian spices in red tomato based spicy gravy.	200.00
VEG.SHIKARI MASALA Juliene cutting of mix veg cooked with palak, pudina and spices in green gravy.	205.00
SAANJ SAVERA Finely chopped mix vegetables and soft grated cottage cheese cooked in two different red & green gravy served on sizzling plate.	205.00
SUBZI TIRANGA A combination of mix vegetable cooked with spices in three different gravy seperately.	205.00
VEG NIZAMI Diced cutting mix vegetables cooked with spices in palk pudina based green gravy.	200.00
VEG KALI MIRCH MASALA Diced cutting mix vegetables cooked with spices and fresh peppercorn in brown gravy.	210.00
VEG AFGHANI Mix diamond cutting vegetables cooked with rich cashewnut and spices in lemon yellow brown gravy served medium spicy.	200.00
EPITOME SPECIAL VEG It's a chef recommendation you must try.	225.00
VEG KOLHAPURI diced mix veggie cooked in red spicy tomato based tangy gravy	190.00
VEG JALFREZI diced mix veggie cooked in sweet n sour spicy tomato based gravy	190.00
VEG GARLIC M/S diced mix veggie with garlic based cooked in spicy tomato based gravy	190.00
VEG KHEEMA minced of mix veggie cooked in spicy tomato and brown gravy	190.00
VEG MAKHNI diced mix veggie cooked in rich makhni tomato based medium spicy gravy.	195.00
VEG SHAHI KORMA diced mix veggie cooked in rich cashew nut gravy	190.00
VEG NAWABI diced mix veggie cooked in brown and cashew nut gravy	200.00
VEG KADAI diced mix veggie sautéed with cubes cutting of tomato, onion, capsicum cooked in red and brown gravy served	195.00



VEG KHADA MASALA diced veggie coked in whole garam masala with red and brown spicy gravy.	195.00
VEG TUFANI MASALA diced mix veggie cooked in spicy brown and tomato based gravy served spicy.	195.00
VEG JAIPURI shreded mix veggie cooked in spicy brown gravy garnished with roasted papad.	190.00
NAVRATAN KORMA diced mix veggie cooked in rich cashew nut gravy	195.00
VEG HYDRABADI diced mix veggie cooked in spinach, coriander, and mint with hydrabadi spices in green gravy	190.00
VEG HARA MASALA diced mix veggie cooked in spinach based gravy with indian chatpata masala served medium spicy	190.00
VEG DIWANI HANDI diced mix veggie with mushroom and baby corn cooked in spicy spinach based gravy.	195.00
VEGETABLE KHAZANA diced mix veggie with mushroom and baby corn cooked in brown gravy.	195.00
METHI MUTTER MALAI combination of green peas and fenugreek cooked in rich cashew nut cream based gravy.	195.00
KHOYA KAJU fried rich cashew nut cooked in sweet creamy cashew nut gravy.	205.00
KAJU BUTTER MASALA fried rich cashew nut cooked in rich makhni gravy served medium spicy.	205.00
KAJU KADAI fried rich cashew nut sautéed with cubes of onion, tomato, capsicum cooked in rich brown gravy served spicy	205.00
BOILED VEG BUTTER MASALA diced mix veggie boiled and tossed in butter, salt and black pepper.	180.00
MIX VEG CURRY diced mix veggie cooked in spicy brown gravy	180.00
ALOO MUTTER diced aloo with fresh green peas cooked in brown gravy.	180.00
ALOO GOBI diced aloo and gobi cooked in brown gravy.	180.00
CHANA MASALA boiled kabuli chana cooked in medium spicy red and brown gravy.	180.00
STUFF DUM ALOO Stuff potatos cooked on dum in rich brown gravy.	180.00

PANEER - MAIN COURSE

PANEER TIKKA METHI GARLIC MASALA Cubes of barbiqued soft cottgae cheese with onion & capsicum sauthed in garlic and spices with kasturi methi cooked in red tomato based gravy.	225.00
PANEER NIZAMI Soft diamond cutting cottgae c heese sauthed with babycorn and spices cooked in palak,pudina based green gravy.	225.00
PANEER SHAN E NAWABI Diamond cutting soft cottgae cheese cooked with mushroom,baby-corn cooked in rich cashewnut and lemon yellow brown gravy.	220.00
PANEER MULAYAM TIKKA MASALA Barbiqued soft cottgae cheese cooked in mughlai style in rich cahewnut gravy.	225.00
PANEER KALIMIRCH MASALA Soft diamond cutting cottgae cheese cooked in fresh peppercorns and Spices in brown gravy.	220.00
PANEER RAZALA Soft diamond cutting cottgae cheese sauthed with cubes of onion capsicum & kasturi methi with spices cooked in rich cashewnut , brown gravy served medium spicy.	220.00
BALTI PANEER finger cut soft cottgae cheese cooked separately in red and brown gravy served medium spicy in two layers in balti.	210.00
PANEER TIKKA MASALA soft cottgae cheese grilled in barbecue with diced onion , tomato, capsicum, cooked in tomato based red gravy.	210.00
PANEER TIKKA LABABDAR soft cottgae cheese grilled in barbecue with diced onion, tomato, capsicum and honey cooked in tomato based red gravy served medium sweet.	210.00
PANEER BUTTER MASALA soft cottgae cheese cooked in butter with rich makhni tomato based medium spicy gravy.	210.00
PANEER GARLIC MASALA soft cottgae cheese with fried garlic cooked in medium spicy brown gravy.	200.00
PANER KADAI cubes of soft cottgae cheese sautéed with cubes of onion, tomato, capsicum, cooked in spicy brown gravy.	205.00
PANEER KHADA MASALA soft cottgae cheese cubes cooked in whole garam masala with brown gravy and served spicy.	210.00
PANEER PASANDA soft sandwich of cottgae cheese cooked in rich cardamom flavoured gravy.	210.00



PANEER SHAHI KORMA soft cottage cheese cooked in palak-pudina base green gravy with indian spices served medium spicy.	200.00
PANEER BHURJEE soft grated cottage cheese with indian spices cooked in onion based brown gravy served medium dry spicy.	205.00
PANEER MUTTER diced of soft cottage cheese cooked with fresh green peas and indian spices cooked in red and brown gravy served medium spicy	200.00
PANEER PALAK diced of soft cottage cheese cooked with fresh. spinach in indian spices served in spinach bsased green gravy medium spicy.	185.00
PANEER SILSILA combination of soft grated cottage cheese and cubes with indian spices cooked in tomato based spicy gravy with rich butter served on sizzling plate	255.00
PANEER LAJAWAB soft cottage cheese cooked in brown gravy served medium spicy.	205.00
PANEER CHINGARI small cutting of cottage cheese cooked in tomato based red tangy gravy.	215.00
PANEER HANDI diced soft cottage cheese cooked in brown medium spicy gravy.	210.00
CHEESE BUTTER MASALA Cubes of soft cheese cooked in red tangy tomato based gravy.	225.00
KOFTA	
VEG KOFTA CURRY minced of mix veggie dumplings served in medium spicy brown gravy.	175.00
VEG NARGISI KOFTA minced of mix veggie dumplings served in medium spicy red and brown based gravy.	175.00
KASHMIRI KOFTA dumplings of mava and dry fruit cooked in rich cashew nut gravy served medium sweet.	180.00
CHEESE KOFTA dumplings of grated cheese cooked in rich cashew nut gravy	195.00
MALAI KOFTA dumplings of soft grated cheese and cottage cheese cooked in rich cashew nut gravy served medium sweet.	180.00
PANEER KOFTA dumplings of soft grated cottage cheese with indian spices	195.00

RICE

STEAM RICE rich quality of basmati rice cooked on steam, all time favourite.	100.00
JEERA RICE cumin seeds tossed in butter with rich quality of basmati rice garnished with chopped coriander.	110.00
LEMON COCONUT RICE rich quality of basmati rice tossed in butter with dash of lemon , coconut milk and grated tender coconut and spices in lemon yellow flavour.	130.00
VEG PULAV diced boiled mix veggie tossed in butter with rich quality of basmati rice with indian spices.	135.00
KASHMIRI PULAV diced boiled mix veggie tossed in butter with rich quality of basmati rice with dry fruits and kashmiri spices.	140.00
VEG BIRYANI diced mix veggie sautéd in indian spices along red & brown gravy with rich quality of basmati rice, served medium spicy.	160.00
VEG HYDRABADI BIRYANI diced mix veggie sautéd in palak pudina base and hydrabadi spices served medium spicy.	160.00
VEG DUM BIRYANI diced mix veggie cooked in brown gravy and dum on tandoor served medium spicy.	175.00
KASURI KHICHDI fine basmati rice cooked with black urad dal and rajma with indian spices.	165.00
DAL	
DAL FRY rich quality tuvair dal cooked in indian spices garnished with coriander.	110.00
DAL TADKA chopped garlic, cumin seeds & red chilly tossed in butter with rich quality tuvair dal with indian spices, garnish with chopped coriander.	120.00
DAL MAKHNI good combination of black urad dal & rajma cooked in rich butter & cream with indian spices garnish with dash of butter.	130.00
DAL PALAK fresh quality of spinach cooked in rich quality of tuvair dal with indian spices. garnished with dash of butter.	115.00
DAL PANCHALI A combination of fine quality mix five dal cooked with indian spices.	130.00



CHINESE MAIN COURSE

VEG MANCHURIAN GRAVY	190.00
PANEER CHILLY GRAVY	200.00
PANEER CHILLY IN GARLIC SAUCE	195.00
PANEER MANCHURIAN GRAVY	200.00
VEG. SCHEZWAN	185.00
VEG IN SWEET N SOUR SAUCE	175.00
VEG. IN HOT GARLIC SAUCE	175.00
HOT POTATO IN HUNAN SAUCE	180.00
VEG. CHOWMEIN	180.00
VEG. HAKKA NOODLES	165.00
VEG. HONG KONG NOODLES	165.00
VEG. CHILLY GARLIC NOODLES	165.00
SCHEZWAN NOODLES	165.00
AMERICAN CHOP-SUEY	165.00
CHINESE CHOP-SUEY	165.00

FRIED RICE

VEG FRIED RICE chopped mix veggie with soya base and chinese spices sautéed with basmati rice	160.00
VEG SCHEZWAN FRIED RICE chopped mix veggie with hot garlic szechwan sauce and chinese spices sautéed with basmati rice served spicy.	165.00
MUSHROOM FRIED RICE diced cutting mushrooms sautéed with chinese spices and basmati rice.	160.00
MANCHURIAN FRIED RICE mix veggie dumplings with soya base sautéed with chinese spices and basmati rice.	185.00
VEG FRIED RICE WITH NOODLES chopped mix veggie with soft noodles sautéed in chinese seasoning with basmati rice.	165.00
VEG TRIPLE FRIED RICE combination of noodles, manchurian and basmati rice sautéed in chinese spices and szechwan sauce.	175.00

ROTIS

PLAIN ROTI	25.00
BUTTER ROTI	30.00
PLAIN NAAN	50.00
BUTTER NAAN	55.00
CHEESE NAAN	65.00
MASALA CHEESE NAAN	70.00
KASHMIRI NAAN	80.00
STUFF NAAN	70.00
GARLIC NAAN	60.00
MISSI ROTI /KAHASTA ROTI	45.00
STUFF PARATHA	60.00
LACHCHEEDAR PARATHA	50.00
PLAIN PARATHA	40.00
BUTTER PARATHA	45.00
PLAIN KULCHA	40.00
MASALA KULCHA	55.00
BUTTER KULCHA	45.00
ROOMALI ROTI	55.00
CRISPY ROOMALI ROTI	70.00
ROTI KI TOKRI	220.00

GARDEN FRESH SALAD

INDIAN - SALAD

GREEN SALAD all time favourite garden fresh round cut salad.	85.00
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JULIENE SALAD all time favourite garden fresh finger cut salad.	90.00
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SPROUTED BEANS SALAD health conscious salad mix kathod marinated with chopped tomato, cucumber, spices and chat masala with vinegar dressing.	105.00
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CONTINENTAL - SALAD

CHEESE CHERRY P/A STICK all time favourite fresh cubes of cheese, pineapple and a red cherry skewed and served on crushed ice.	115.00
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RUSSIAN SALAD combination of diced cutting french beans, carrot, potato, green peas and mixed fruits, marinated in white creamy sauce.	110.00
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WOLDROFF SALAD cubes cutting of apple celery marinated in white creamy sauce garnished with walnuts.	130.00
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GREEN SALAD WITH ITALIAN DRESSING garden fresh vegetables tossed in thousand island dressing.	120.00
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THAI SALAD

OLIVER SALAD fresh exotic veggie pineapple looks unique with bell pepper and olive garnished with creamy sauce.	140.00
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FATTOUSH SALAD classic greek salad of tossed fresh green lettuce with lemon parsley dressing with onions, cucumber crescents and feta cheese.	140.00
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CLASSIC POTATO SALAD fine baby potatoes served in thousand island dressing.	120.00
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MEXICAN POTATO SALAD cooked potatoes stir in tomato, olives, onion and mexican spices garnish with parsley; toss to coat.	120.00
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MEXICAN TORTILLA SALAD combination of shredded cheddar cheese, corn tortillas, cilantro, salad oil, tomato, refried beans, jalapeno pepper, sour cream	140.00
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DESSERTS

CASSATA	100.00
SINGLE SUNDAE	65.00
DOUBLE SUNDAY	120.00
TRIPPLE SUNDAY	130.00
VANILLA WITH HOT CHOCOLATE SAUCE	100.00
THREE MEN IN ONE BOAT	140.00
CHOICE OF FLAVOURED ICE-CREAM vanill, strawberry, cherry, berry, mango.	90.00
CHOCOLATE ICE-CREAM	80.00
KAJU DRAKSH ICE-CREAM	80.00
BUTTERSCOTCH ICE-CREAM	80.00
KESAR PISTA ICE-CREAM	80.00
GULAB JAMUN (2 PCS)	35.00

*Time :

Lunch : 11.00 am. to 3.00 pm.

Dinner : 7.00 pm. to 11.00 pm.

* Terms & Condition Apply

* All Govt. Taxes as Applicable.

* CGST / SGST will be charged extra.