

IT'S CLASS

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MOCKTAILS

FRUIT PUNCH	110.00
combination of mix fruit juice blended with vanilla i/c dash of lemon juice topped with fanta garnished with chopped fruits.	
HAWAIIAN BEACH COOLER	110.00
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	110.00
green khus with dash of lemon juice topped with sprite garnish with whipped cream.	
RUSSIA WITH LOVE	110.00
p/a juice, mango juice, green khus, coconut milk blended with vanilla i/c, lemon juice garnished with choco flakes.	
PINACOLODA	110.00
p/a juice, sprite, coconut milk, cream blended with vanilla i/c garnished with p/a slice.	
STRAWBERRY PUNCH	110.00
blended with strawberry crush, strawberry i/c, dash of lime, sprite garnished with chopped fruit.	
BLUE PERISH	110.00
p/a juice with blue curaao syrup dash of lime blended with vanilla i/c garnish with whipped cream.	

MILKSHAKE

COLD COFFEE	85.00
COLD COFFEE WITH ICE CREAM	110.00
CHOCOLATE MILK SHAKE	110.00
KESAR PISTA MILK SHAKE	120.00
KAJU ANJEER MILK SHAKE	130.00
VANILLA / STRAWBERRY MILK SHAKE	100.00

B E V E R A G E S		
PINEAPPLE JUICE	95.00	
fresh fruit juice served chilled.		
FRESH LIME SODA	50.00	
fresh lemon juice with soda served sweet or salted.		
FRESH LIME WATER	40.00	
fresh lemon juice with water served sweet or salted.		
MINERAL WATER	-	
distilled water bottle served chilled or room temp .		
AERATED WATER	-	
soft flavored drinks served chilled.		
JAL JEERA SODA	50.00	
crushed flavored cummin seeds with black salt served with soda.		
CHHAS	40.00	
a blended mixture of plain curd with water and salt.		
MASALA CHAAS	45.00	
a blended mixture of plain curd and water with indian spices and chat masala.		
LASSI	70.00	
a thick blender mixture of plain curd served sweet or salted.		
DRY FRUIT LASSI	110.00	
a thick blender mixture of plain curd mix with dry fruit served sweet.		
BROWN CHOCO LASSI	100.00	
a thick blender mixture of plain curd mix with choco sauce served sweet.		
R A I T A & P A P A D		
PLAIN CURD	60.00	
CHOICE OF RAITA	70.00	
onion, tomato, boondi, mix veggie, cucumber.		
PINEAPPLE RAITA	80.00	
ROASTED PAPAD	20.00	
FRIED PAPAD	30.00	
MASALA PAPAD	50.00	
MASALA CHEESE PAPAD	60.00	

SOUP		
VEG. SWEET-CORN SOUP	120.00	
chopped veggie and crushed corn cooked in corn flour with chinese spices.		
VEG.HOT N SOUR SOUP	120.00	
shredded veggie with cooked in soya base hot garlic and chilly sauce with chinese spices.		
VEG.MANCHOW SOUP	120.00	
chopped veggie with ginger -garlic cooked in soya base garlic and chilly sauce with chinese spices.		
TOMATO SOUP	110.00	
fresh tomato soup served with bread cruton's and cream.		
CHEESE CORN TOMATO SOUP	130.00	
fresh tomato soup with crushed corn and spices garnished with grated cheese.		
MINESTRONE SOUP	130.00	
fresh tomato soup with spices garnished with mix pasta and grated cheese.		
VEG CLEAR SOUP	110.00	
diced veggie cooked in water with chinese spices.		
CREAM OF VEG SOUP	120.00	
chopped veggie cooked in thick creamy sauce.		
CREAM OF VEG HERB SOUP	120.00	
chopped veggie cooked in thick creamy sauce with herbs.		



LEMON CORIANDER SOUP	130.00
diced english veggie cooked in corn flour with fresh lime juice and chopped coriander.	
BROCCOLI ALMOND SOUP	140.00
diced broccoli and puree with almond paste cooked in corn flour base served with toasted almond.	
FRENCH ONION SOUP	120.00
it's a clear soup with shredded fried onion cooked with spices.	
JALAPENO CHEESE SOUP	130.00
mousse of cheese, jalapeño peppers, celery, garlic, with veggie topped with jalapeño and cheese.	
TOMATO BASIL FETA CHEESE SOUP	140.00
soup made from pureed tomato and garlic, fresh basil and greek feta cheese.	
BROCCOLI CHEDDAR CHEESE SOUP	140.00
rich concoction of broccoli florets simmered in traditional cheddar cheese	
POTATO & LEAK SOUP	120.00
our immensely popular blend of leeks thickened with potato starch flavoured with parmesan cheese.	
MEXICAN CHILLY BEAN SOUP	140.00
special spicy soup made from re fried beans.	
THAI STYLE SWEET-CORN SOUP	140.00
house favourite-one should not miss it, tossed with onion, garlic, ginger and fresh herbs.	
THAI COCONUT SOUP	140.00
house favourite diced cut english vegetables tossed in thai sauce and coconut milk.	
TOM KHAJE	140.00
an exotic, coconut-milk base lemon grass & chilly flavoured thai soup.	
TOM YAM-JE-SOUP	140.00
an exotic, vegetables and really thai style soup.	

STARTERS

INDIAN - STARTERS

HARA BHARA KEBAB	220.00
patties of spinach, mint, green peas & coriander with bread crumb shallow fried served with mint chutney	

CORN TIKKI	220.00
patties of crushed corn with corn flour and tandoori spices with bread crumb shallow fried served with mint chutney	

THAI - STARTERS

TOFU WANSAN	240.00
finger cut tofu marinated with thai spices and deep fried, served with sweet chilly sauce.	

TIBETIAN SOUTE MOMO	240.00
stuff pan cake served in black beans sauce .	

THAI CHILLY POTATO	240.00
finger cut potato tossed in sweet chilly sauce. and besil flavour.	

THAI CORN FRITTER'S	240.00
fresh american crushed corn sautéd with thai spices battered and deep fried served with sweet chilli sauce.	

KACHANG OKRA	240.00
fresh okra battered fried sautéd in thai sauce and spices served crispy crunchy.	

MALAYSIAN - STARTERS

MALAYSIAN PANEER SATAY	240.00
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	200.00
CORN CHEESE BALLS dumplings of crushed corn with grated cheese and spices shallow fried served with sweet & sour sauce.	230.00
CHEESE BALLS dumplings of grated cheese with spices shallow fried served with sweet & sour sauce.	220.00
CHEESE CHILLY TOAST marinated grated cheese with spices and chillies served on bread slice and baked.	220.00
VEG MANCHURIAN DRY mix veggie dumplings sautéd with chinese spices served dry.	220.00
VEG SPRING ROLL shredded cabbage, carrot, capsicum, onion with chinese spices stuffed in thin pancake roll and served with szechwan sauce	220.00
VEG LOLLIPOP minced of mix veggie dumplings with chinese spices skewered in bread stick shallow fried and served with szechwan sauce	220.00
VEG CRISPY cubes cutting of mix veggie marinated with corn flour and chinese spices and deep fried served with szechwan sauce.	220.00
PANEER CHILLY DRY soya flavoured finger size cottage cheese fried with onion and capsicum	240.00
CRISPY THREADED PANEER finger cutting cottage cheese rolled with fresh noodles deep fried and sauthed with schezwan sauce.	240.00
CHINESE CIGAR Its similar like veg spring roll but served in cigar shape.	220.00
PANEER SCHEZWAN CHILLY DRY cottage cheese coated in schezwan style fried with onion and capsicum.	240.00
CHILLY WONTON DRY veggie wonton sautéd with hot schezwan sauce garnished with spring onion.	220.00
DRAGON COTTAGE CHEESE triangle shaped cottage cheese sautéd in spicy tangy sauce.	230.00
GOLDEN FRIED MUSHROOM fresh mushroom stuffed and deep fried served with sweet & tangy sauce.	230.00

T A N D O O R - S T A R T E R S		
MIX TANDOORI PLATTER	340.00	
an assorted delicious tikkas served in platter with mint chutney.		
STUFF TANDOORI ALOO / TANDOORI GOBI	220.00	
stuff tandoori aloo/tandoori gobi marinated with spices and barbequed.		
CHOICE OF PANEER TIKKA	240.00	
lasuni, adraki, hariyali, banjara		
PANEER MALAI TIKKA	240.00	
a cubes of soft cottage cheese marinated with cream and yoghourt with spices and barbequed.		
PANEER TANDOORI	240.00	
a cubes of soft cottage cheese marinated with red indian spices and barbequed.		
CHANDNI CHOWK KI TIKKI	220.00	
crisp potato patties stuffed with green peas and cheese, shallow fried.		
BASIL PANEER TIKKA	240.00	
fusion of cottage cheese in pesto based marinade char grilled in the clay oven.		
PANEER JALANDHARI	240.00	
soft cottage cheese tikka marinated in chopped ginger, green chillies, and coriander leaves with ajwain flavour served with mint green chutney.		
ARABIAN PANDON PANEER	240.00	
stuffed paneer tikka with finely chopped ginger, green chillies, and mint chutney wrapped in arabian leaves and barbecued served with green mint chutney.		
THAGALI CHATPATA	230.00	
soft cottage cheese dumplings with julien cut papad deep fried sautéd with indian spices and served with green mint chutney.		
AFGHANI PANEER TIKKA	240.00	
soft cottage cheese marinated with cheese sauce and spices served in lemon colour.		
ZAFRANI PANEER TIKKA	240.00	
stuffed cottage cheese with finely chopped green. chillies, ginger & mint and spices served with green mint chutney.		
DANEKI SEEKH KEBAB	230.00	
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.		
VEG SEEKH KEBAB	230.00	
garden fresh mix vegetables smashed with tandoori spices skewed and barbecued.		
CORN CHILLI KEBAB	230.00	
american corns , green. chilli crushed with garden fresh vegetables smashed with tandoori spices and barbecued.		
DULALI MUSHROOM TIKKA	230.00	
finely chopped mushrooms with grated cheese and spices stuffed in mushroom and barbecued served with green. mint chutney.		



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.	220.00
VEG AUGRATINE diced mix boiled veggie tossed in butter cooked in rich white sauce topped with grated cheese and baked.	220.00
VEG CANNELLONI fine chopped veggie cooked in arabita and pesto sauce stuffed in thin pancake top with grated cheese and baked.	220.00
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.	220.00
VEG FLORENTINE fresh pasta sheet on spinach layer covered with chopped mix veggie in a white sauce topped with grated cheese and baked.	220.00
BURMESE SPAGHETTI spagetti covered with special tomato sauce with grated cheese and baked.	220.00
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.	230.00

ITALIAN / MEXICAN - STARTERS		
TACOS	crispy tortilla bread stuff with mexican beans toss in spices garnish with basil leaves and parsley.	230.00
NACHOS WITH CHEESE & SALSA SAUCE	crispy triangle shaped tortilla bread served with cheese & salsa sauce.	220.00
CHEESE QUESADILLAS	served with sour cream and salsa sauce.	230.00
JALAPEÑO CHEESE POPPERS	served with sour cream and salsa sauce.	230.00
FUSSILLI ALA CAPALENO	boiled fussilli sauthey with diced cutting english vegetable cooked in red italian sauce garnish with basil and olives.	210.00
FUSSILLI AL FREDO	fussilli sauthey with diced cutting english vegetable cooked in cheese sauce garnish with basil and olives.	210.00
PENNE PASTA	penne pasta cooked in arabita sauce with diced cutting english vegetable garnish with parsley and olives.	210.00
PASTA MISTA	combination of mix pasta cooked in creole sauce with diced cutting english vegetable garnish with parsley and olives.	220.00
SPAGHETTI NAPOLETINE	boiled spaghetti tossed in butter cooked with tomato concasie garnish with parsley.	220.00
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.	220.00
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.	230.00





SIZZLER

VEG. GRILLED SIZZLER	340.00
The popular continental sizzler served with vegetable steak, macaroni, stuffed tomato, capsicum, fresh boiled veggie and french fries on sizzling plate.	
VEG. SHASHLIK SIZZLER	340.00
cubes of veggie satay, onion tomato, capsicum sautéd and served on bed of saffron rice along with brown potato and boiled vegetables.	
PANEER STEAK SIZZLER	360.00
paneer cutlet served with stuff tomato, capsicum, fresh boiled veggie and french fries bed of butter rice.	
PANEER SHAHSLIK SIZZLER	380.00
cubes of malai paneer grilled with onion, capsicum, tomato, served on bed of saffron rice along with brown potato and fresh. boiled veggie.	
CHINESE SIZZLER	360.00
combination of fried rice, paneer chilly, hakka noodles, manchurian with french fries.	
ITALIAN SIZZLER	380.00
combination of assorted pasta served on sizzler plate.	
MEXICAN SIZZLER	390.00
combination of mexican rice beans and spicy stuff enchiladas served with nachos and salsa sauce.	
THAI SIZZLER	390.00
combination of thai rice with thai veg in red or green gravy served with thai noodles.	

VEGETABLE - MAIN COURSE		
SUBZI RAJWADI	Diamond cutting mix veg cooked with indian spices in red tomato based spicy gravy.	220.00
VEG.SHIKARI MASALA	Juliene cutting of mix veg cooked with palak, pudina and spices in green gravy.	220.00
SAANJ SAVERA	Finely chopped mix vegetables and soft grated cottage cheese cooked in two different red & green gravy served on sizzling plate.	220.00
SUBZI TIRANGA	A combination of mix vegetable cooked with spices in three different gravy seperately.	220.00
VEG NIZAMI	Diced cutting mix vegetables cooked with spices in palk pudina based green gravy.	220.00
VEG KALI MIRCH MASALA	Diced cutting mix vegetables cooked with spices and fresh peppercorn in brown gravy.	220.00
VEG AFGHANI	Mix diamond cutting vegetables cooked with rich cashewnut and spices in lemon yellow brown gravy served medium spicy.	220.00
EPITOME SPECIAL VEG	It's a chef recommendation you must try.	230.00
VEG KOLHAPURI	diced mix veggie cooked in red spicy tomato based tangy gravy	210.00
VEG JALFREZI	diced mix veggie cooked in sweet n sour spicy tomato based gravy	210.00
VEG GARLIC M/S	diced mix veggie with garlic based cooked in spicy tomato based gravy	210.00
VEG KHEEMA	minced of mix veggie cooked in spicy tomato and brown gravy	210.00
VEG MAKHNI	diced mix veggie cooked in rich makhni tomato based medium spicy gravy.	210.00
VEG SHAHI KORMA	diced mix veggie cooked in rich cashew nut gravy	210.00
VEG NAWABI	diced mix veggie cooked in brown and cashew nut gravy	220.00
VEG KADAI	diced mix veggie sautéd with cubes cutting of tomato, onion, capsicum cooked in red and brown gravy served	220.00





VEG KHADA MASALA diced veggie coked in whole garam masala with red and brown spicy gravy.	220.00
VEG TUFANI MASALA diced mix veggie cooked in spicy brown and tomato based gravy served spicy.	220.00
VEG JAIPURI shredded mix veggie cooked in spicy brown gravy garnished with roasted papad.	220.00
NAVRATAN KORMA diced mix veggie cooked in rich cashew nut gravy	230.00
VEG HYDRABADI diced mix veggie cooked in spinach, coriander,and mint with hydrabadi spices in green gravy	220.00
VEG HARA MASALA diced mix veggie cooked in spinach based gravy with indian chatpata masala served medium spicy	220.00
VEG DIWANI HANDI diced mix veggie with mushroom and baby corn cooked in spicy spinach based gravy.	230.00
VEGETABLE KHAZANA diced mix veggie with mushroom and baby corn cooked in brown gravy.	230.00
METHI MUTTER MALAI combination of green peas and fenugreek cooked in rich cashew nut cream based gravy.	230.00
KHOYA KAJU fried rich cashew nut cooked in sweet creamy cashew nut gravy.	240.00
KAJU BUTTER MASALA fried rich cashew nut cooked in rich makhni gravy served medium spicy.	240.00
KAJU KADAI / KAJU CURRY fried rich cashew nut sautéd with cubes of onion,tomato,capsicum cooked in rich brown gravy served spicy	240.00
BOILED VEG BUTTER MASALA diced mix veggie boiled and tossed in butter,salt and black pepper.	210.00
MIX VEG CURRY diced mix veggie cooked in spicy brown gravy	210.00
ALOO MUTTER diced aloo with fresh green peas cooked in brown gravy.	210.00
ALOO GOBI diced aloo and gobi cooked in brown gravy.	210.00
CHANA MASALA boiled kabuli chana cooked in medium spicy red and brown gravy.	210.00
STUFF DUM ALOO Stuff potatos cooked on dum in rich brown gravy.	210.00

PANEER - MAIN COURSE		
PANEER TIKKA METHI GARLIC MASALA	Cubes of barbiqued soft cottage cheese with onion & capsicum sauthed in garlic and spices with kasturi methi cooked in red tomato based gravy.	240.00
PANEER NIZAMI	Soft diamond cutting cottage c heese sauthed with babycorn and spices cooked in palak,pudina based green gravy.	240.00
PANEER SHAN E NAWABI	Diamond cutting soft cottage cheese cooked with mushroom,baby-corn cooked in rich cashewnut and lemon yellow brown gravy.	240.00
PANEER MULAYAM TIKKA MASALA	Barbiqued soft cottage cheese cooked in mughlai style in rich cahewnut gravy.	240.00
PANEER KALIMIRCH MASALA	Soft diamond cutting cottage cheese cooked in fresh peppercorns and Spices in brown gravy.	230.00
PANEER RAZALA	Soft diamond cutting cottage cheese sauthed with cubes of onion capsicum & kasturi methi with spices cooked in rich cashewnut , brown gravy served medium spicy.	240.00
BALTI PANEER	finger cut soft cottage cheese cooked separately in red gravy served medium spicy in balti.	230.00
PANEER TIKKA MASALA	soft cottage cheese grilled in barbecue with diced onion , tomato, capsicum, cooked in tomato based red gravy.	230.00
PANEER TIKKA LABABDAR	soft cottage cheese grilled in barbecue with diced onion, tomato, capsicum and honey cooked in tomato based red gravy served medium sweet.	230.00
PANEER BUTTER MASALA	soft cottage cheese cooked in butter with rich makhni tomato based medium spicy gravy.	230.00
PANEER GARLIC MASALA	soft cottage cheese with fried garlic cooked in medium spicy brown gravy.	230.00
PANER KADAI	cubes of soft cottage cheese sautéd with cubes of onion, tomato, capsicum, cooked in spicy brown gravy.	240.00
PANEER KHADA MASALA	soft cottage cheese cubes cooked in whole garam masala with brown gravy and served spicy.	230.00
PANEER PASANDA	soft sandwich of cottage cheese cooked in rich cardamom flavoured gravy.	230.00



PANEER SHAHI KORMA soft cottage cheese cooked in palak-pudina base green gravy with indian spices served medium spicy.	230.00
PANEER BHURJEE soft grated cottage cheese with indian spices cooked in onion based brown gravy served medium dry spicy.	240.00
PANEER MUTTER diced of soft cottage cheese cooked with fresh green peas and indian spices cooked in red and brown gravy served medium spicy	220.00
PANEER PALAK diced of soft cottage cheese cooked with fresh. spinach in indian spices served in spinach bsased green gravy medium spicy.	220.00
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	260.00
PANEER LAJAWAB soft cottage cheese cooked in brown gravy served medium spicy.	230.00
PANEER CHINGARI small cutting of cottage cheese cooked in tomato based red tangy gravy.	230.00
PANEER HANDI diced soft cottage cheese cooked in brown medium spicy gravy.	230.00
CHEESE BUTTER MASALA Cubes of soft cheese cooked in red tangy tomato based gravy.	240.00
K O F T A	
VEG KOFTA CURRY minced of mix veggie dumplings served in medium spicy brown gravy.	220.00
VEG NARGISI KOFTA minced of mix veggie dumplings served in medium spicy red and brown based gravy.	220.00
KASHMIRI KOFTA dumplings of mava and dry fruit cooked in rich cashew nut gravy served medium sweet.	230.00
CHEESE KOFTA dumplings of grated cheese cooked in rich cashew nut gravy	230.00
MALAI KOFTA dumplings of soft grated cheese and cottage cheese cooked in rich cashew nut gravy served medium sweet.	230.00
PANEER KOFTA dumplings of soft grated cottage cheese with indian spices	220.00

RICE		
STEAM RICE	rich quality of basmati rice cooked on steam, all time favourite.	110.00
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.	140.00
KASHMIRI PULAV	diced boiled mix veggie tossed in butter with rich quality of basmati rice with dry fruits and kashmiri spices.	150.00
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.	170.00
VEG DUM BIRYANI	diced mix veggie cooked in brown gravy and dum on tandoor served medium spicy.	180.00
KASURI KHICHDI	fine basmati rice cooked with black urad dal and rajma with indian spices.	170.00
DAL		
DAL FRY	rich quality tuvair dal cooked in indian spices garnished with coriander.	120.00
DAL TADKA	chopped garlic, cumin seeds & red chilly tossed in butter with rich quality tuvair dal with indian spices, garnish with chopd coriander.	130.00
DAL MAKHNI	good combination of black urad dal & rajma cooked in rich butter & cream with indian spices garnish with dash of butter.	140.00
DAL PALAK	fresh quality of spinach cooked in rich quality of tuvair dal with indian spices. garnished with dash of butter.	120.00
DAL PANCHALI	A combination of fine quality mix five dal cooked with indian spices.	140.00





CHINESE MAIN COURSE

VEG MANCHURIAN GRAVY	210.00
PANEER CHILLY GRAVY	220.00
PANEER CHILLY IN GARLIC SAUCE	220.00
PANEER MANCHURIAN GRAVY	220.00
VEG. SCHEZWAN	210.00
VEG IN SWEET N SOUR SAUCE	200.00
VEG. IN HOT GARLIC SAUCE	200.00
HOT POTATO IN HUNAN SAUCE	200.00
VEG. CHOWMEIN	200.00
VEG. HAKKA NOODLES	190.00
VEG. HONG KONG NOODLES	200.00
VEG. CHILLY GARLIC NOODLES	200.00
SCHEZWAN NOODLES	190.00
AMERICAN CHOP-SUEY	190.00
CHINESE CHOP-SUEY	190.00

FRIED RICE

VEG FRIED RICE chopped mix veggie with soya base and chinese spices sautéd with basmati rice	170.00
VEG SCHEZWAN FRIED RICE chopped mix veggie with hot garlic szechwan sauce and chinese spices sautéd with basmati rice served spicy.	180.00
MUSHROOM FRIED RICE diced cutting mushrooms sautéd with chinese spices and basmati rice.	190.00
MANCHURIAN FRIED RICE mix veggie dumplings with soya base sautéd with chinese spices and basmati rice.	190.00
VEG FRIED RICE WITH NOODLES chopped mix veggie with soft noodles sautéd in chinese seasoning with basmati rice.	210.00
VEG TRIPLE FRIED RICE combination of noodles, manchurian and basmati rice sautéd in chinese spices and szechwan sauce.	210.00

ROTIS	
PLAIN ROTI	25.00
BUTTER ROTI	30.00
PLAIN NAAN	50.00
BUTTER NAAN	60.00
CHEESE NAAN	70.00
MASALA CHEESE NAAN	80.00
KASHMIRI NAAN	80.00
STUFF NAAN	80.00
GARLIC NAAN	70.00
MISSI ROTI /KAHASTA ROTI	50.00
STUFF PARATHA	60.00
LACHCHEEDAR PARATHA	60.00
PLAIN PARATHA	40.00
BUTTER PARATHA	50.00
PLAIN KULCHA	50.00
MASALA KULCHA	60.00
BUTTER KULCHA	70.00
ROOMALI ROTI	70.00
CRISPY ROOMALI ROTI	70.00
ROTI KI TOKRI	330.00

GARDEN FRESH SALAD		
INDIAN - SALAD		
GREEN SALAD	all time favourite garden fresh round cut salad.	90.00
JULIENE SALAD	all time favourite garden fresh finger cut salad.	90.00
SPROUTED BEANS SALAD	health conscious salad mix kathod marinated with chopped tomato, cucumber, spices and chat masala with vinegar dressing.	120.00
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.	140.00
RUSSIAN SALAD	combination of diced cutting french beans, carrot, potato, green peas and mixed fruits, marinated in white creamy sauce.	150.00
WOLDROFF SALAD	cubes cutting of apple celery marinated in white creamy sauce garnished with walnuts.	150.00
GREEN SALAD WITH ITALIAN DRESSING	garden fresh vegetables tossed in thousand island dressing.	150.00
THAI SALAD		
OLIVER SALAD	fresh exotic veggie pineapple looks unique with bell pepper and olive garnished with creamy sauce.	180.00
FATTOUSH SALAD	classic greek salad of tossed fresh green lettuce with lemon parsley dressing with onions, cucumber crescents and feta cheese.	180.00
CLASSIC POTATO SALAD	fine baby potatoes served in thousand island dressing.	180.00
MEXICAN POTATO SALAD	cooked potatoes stir in tomato, olives, onion and mexican spices garnish with parsley; toss to coat.	190.00
MEXICAN TORTILLA SALAD	combination of shredded cheddar cheese, corn tortillas, cilantro, salad oil, tomato, refried beans, jalapeno pepper, sour cream	190.00

DESSERTS	
SINGLE SUNDAY	100.00
DOUBLE SUNDAY	140.00
TRIPPLE SUNDAY	170.00
VANILLA WITH HOT CHOCOLATE SAUCE	120.00
THREE MEN IN ONE BOAT	180.00
CHOICE OF FLAVOURED ICE-CREAM vanill, strawberry, cherry, berry, mango.	90.00
CHOCOLATE ICE-CREAM	100.00
KAJU DRAKSH ICE-CREAM	100.00
BUTTERSCOTCH ICE-CREAM	100.00
KESAR PISTA ICE-CREAM	100.00
GULAB JAMUN (2 PCS)	40.00

*Time :
Lunch : 11.00 am. to 3.00 pm.
Dinner : 7.00 pm. to 11.00 pm.

* Terms & Conditions Apply. * All Govt. Taxes as Applicable. * CGST /SGST will be charged extra.

* Sizzler will be served only on table, not in parcel. * after 2.45 in Lunch & 10.45 in dinner main course will be served only.

