

IT'S CLASS

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MOCKTAILS (Approx - 300ML)

FRUIT PUNCH combination of mix fruit juice blended with vanilla i/c dash of lemon juice topped with fanta garnished with chopped fruits.	115.00
HAWAIIAN BEACH COOLER p/a juice, coconut milk, green khus blended with vanilla i/c dash of lemon juice topped with sprite garnished with chopped p/a.	115.00
GREEN GODDESS green khus with dash of lemon juice topped with sprite garnish with whipped cream.	115.00
RUSSIA WITH LOVE p/a juice, mango juice, green khus, coconut milk blended with vanilla i/c, lemon juice garnished with choco flakes.	130.00
PINACOLODA p/a juice, sprite, coconut milk, cream blended with vanilla i/c garnished with p/a slice.	115.00
STRAWBERRY PUNCH blended with strawberry crush, strawberry i/c, dash of lime, sprite garnished with chopped fruit.	115.00
BLUE PERISH p/a juice with blue curaçao syrup dash of lime blended with vanilla i/c garnish with whipped cream.	115.00

MILKSHAKE (Approx - 300ML)

COLD COFFEE	100.00
COLD COFFEE WITH ICE CREAM	120.00
CHOCOLATE MILK SHAKE	120.00
KESAR PISTA MILK SHAKE	130.00
KAJU ANJEER MILK SHAKE	140.00
VANILLA / STRAWBERRY MILK SHAKE	110.00

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BEVERAGES (Approx - 300ML)

FRESH LIME SODA fresh lemon juice with soda served sweet or salted.	60.00
FRESH LIME WATER fresh lemon juice with water served sweet or salted.	50.00
MINERAL WATER (APPROX - 1 ML) distilled water bottle served chilled or room temp .	-
AERATED WATER (APPROX - 250 ML) soft flavored drinks served chilled.	-
JAL JEERA SODA crushed flavored cummin seeds with black salt served with soda.	60.00
CHHAS 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.	50.00
LASSI a thick blender mixture of plain curd served sweet or salted.	90.00
DRY FRUIT LASSI a thick blender mixture of plain curd mix with dry fruit served sweet.	130.00

RAITA & PAPAD (Approx - 150-500gm)

PLAIN CURD	65.00
CHOICE OF RAITA onion, tomato, boondi, mix veggie, cucumber.	80.00
PINEAPPLE RAITA	90.00
ROASTED PAPAD	20.00
FRIED PAPAD	30.00
MASALA PAPAD	50.00
MASALA CHEESE PAPAD	70.00

SOUP (Approx - 300ML)

VEG. SWEET-CORN SOUP chopped veggie and crushed corn cooked in corn flour with chinese spices.	120.00
VEG.HOT N SOUR SOUP shredded veggie with cooked in soya base hot garlic and chilly sauce with chinese spices.	120.00
VEG.MANCHOW SOUP chopped veggie with ginger -garlic cooked in soya base garlic and chilly sauce with chinese spices.	120.00
TOMATO SOUP fresh tomato soup served with bread cruton's and cream.	110.00
CHEESE CORN TOMATO SOUP fresh tomato soup with crushed corn and spices garnished with grated cheese.	130.00
MINESTRONE SOUP fresh tomato soup with spices garnished with mix pasta and grated cheese.	130.00
VEG CLEAR SOUP diced veggie cooked in water with chinese spices.	110.00
CREAM OF VEG SOUP chopped veggie cooked in thick creamy sauce.	120.00
CREAM OF VEG HERB SOUP chopped veggie cooked in thick creamy sauce with herbs.	120.00
MEXICAN CHILLY BEAN SOUP special spicy soup made from re fried beans.	120.00
LEMON CORIANDER SOUP diced english veggie cooked in corn flour with fresh lime juice and chopped coriander.	130.00
BROCCOLI ALMOND SOUP diced broccoli and puree with almond paste cooked in corn flour base served with toasted almond.	140.00
BROCCOLI CHEDDAR CHEESE SOUP rich concoction of broccoli florets simmered in traditional cheddar cheese	140.00

STARTERS

INDIAN - STARTERS

HARA BHARA KEBAB (8 Pcs) patties of spinach, mint, green peas & coriander with bread crumb shallow fried served with mint chutney	230.00
CORN TIKKI (8 Pcs) patties of crushed corn with corn flour and tandoori spices with bread crumb shallow fried served with mint chutney	230.00

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CHINESE - STARTERS (Approx - 8 to 12 Pcs)

VEG SESAME FINGER minced of mix veggie with chinese spices topped with black and white sesame served on bread slice with shallow fried	210.00
CORN CHEESE BALLS (8 Pcs) dumplings of crushed corn with grated cheese and spices shallow fried served with sweet & sour sauce.	240.00
CHEESE BALLS (8 Pcs) dumplings of grated cheese with spices shallow fried served with sweet & sour sauce.	230.00
CHEESE CHILLY TOAST marinated grated cheese with spices and chillies served on bread slice and baked.	230.00
VEG MANCHURIAN DRY (12 Pcs) mix veggie dumplings sautéed with chinese spices served dry.	230.00
VEG SPRING ROLL shredded cabbage, carrot, capsicum, onion with chinese spices stuffed in thin pancake roll and served with szechwan sauce	230.00
VEG LOLLIPOP minced of mix veggie dumplings with chinese spices skewered in bread stick shallow fried and served with szechwan sauce	230.00
VEG CRISPY cubes cutting of mix veggie marinated with corn flour and chinese spices and deep fried served with szechwan sauce.	230.00
PANEER CHILLY DRY soya flavoured finger size cottage cheese fried with onion and capsicum	250.00
CRISPY THREADED PANEER finger cutting cottage cheese rolled with fresh noodles deep fried and sauthed with schezwan sauce.	250.00
CHINESE CIGAR Its similar like veg spring roll but served in cigar shape.	230.00
PANEER SCHEZWAN CHILLY DRY cottage cheese coated in schezwan style fried with onion and capsicum.	250.00
CHILLY WONTON DRY veggie wonton sautéed with hot schezwan sauce garnished with spring onion.	230.00
DRAGON COTTAGE CHEESE triangle shaped cottage cheese sautéed in spicy tangy sauce.	240.00
GOLDEN FRIED MUSHROOM fresh mushroom stuffed and deep fried served with sweet & tangy sauce.	240.00

TANDOOR - STARTERS (Approx - 8 Pcs)

MIX TANDOORI PLATTER an assorted delicious tikkas served in platter with mint chutney.	400.00
STUFF TANDOORI ALOO / TANDOORI GOBI stuff tandoori aloo/tandoori gobi marinated with spices and barbequed.	230.00
CHOICE OF PANEER TIKKA lasuni, adraki, hariyali, banjara	250.00
PANEER MALAI TIKKA a cubes of soft cottage cheese marinated with cream and yoghourt with spices and barbequed.	250.00
PANEER TANDOORI a cubes of soft cottage cheese marinated with red indian spices and barbequed.	250.00
CHANDNI CHOWK KI TIKKI crisp potato patties stuffed with green peas and cheese, shallow fried.	230.00
BASIL PANEER TIKKA fusion of cottage cheese in pesto based marinade char grilled in the clay oven.	250.00
PANEER JALANDHARI soft cottage cheese tikka marinated in chopped ginger, green chillies, and coriander leaves with ajwain flavour served with mint green chutney.	250.00
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.	250.00
THAGALI CHATPATA soft cottage cheese dumplings with julien cut papad deep fried sautéd with indian spices and served with green mint chutney.	240.00
AFGHANI PANEER TIKKA soft cottage cheese marinated with cheese sauce and spices served in lemon colour.	250.00
ZAFRANI PANEER TIKKA stuffed cottage cheese with finely chopped green. chillies, ginger & mint and spices served with green mint chutney.	250.00
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.	240.00
VEG SEEKH KEBAB garden fresh mix vegetables smashed with tandoori spices skewed and barbecued.	240.00
CORN CHILLI KEBAB american corns , green. chilli crushed with garden fresh vegetables smashed with tandoori spices and barbecued.	240.00
DULALI MUSHROOM TIKKA finely chopped mushrooms with grated cheese and spices stuffed in mushroom and barbecued served with green. mint chutney.	240.00

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CONTINENTAL - BAKED DISH (Approx - 350 gm)

BAKED CHEESE MACARONI / P/A. boiled macroni tossed in butter cooked in rich white sauce with pineapple cubes topped with grated cheese and baked.	230.00
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.	230.00
BURMESE SPAGHETTI spagetti covered with special tomato sauce with grated cheese and baked.	230.00

ITALIAN / MEXICAN - STARTERS (Approx - 600 gm)

PENNE PASTA penne pasta cooked in arabita sauce with diced cutting english vegetable garnish with parsley and olives.	220.00
PASTA MISTA combination of mix pasta cooked in creole sauce with diced cutting english vegetable garnish with parsley and olives.	230.00
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.	240.00

SIZZLER (Approx - 600 gm)

VEG. GRILLED SIZZLER The popular continental sizzler served with vegetable steak, macaroni, stuffed tomato, capsicum, fresh boiled veggie and french fries on sizzling plate.	400.00
VEG. SHASHLIK SIZZLER cubes of veggie satay, onion tomato, capsicum sautéed and served on bed of saffron rice along with brown potato and boiled vegetables.	400.00
PANEER STEAK SIZZLER paneer cutlet served with stuff tomato, capsicum, fresh boiled veggie and french fries bed of butter rice.	420.00
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.	440.00
CHINESE SIZZLER combination of fried rice, paneer chilly, hakka noodles, manchurian with french fries.	420.00
ITALIAN SIZZLER combination of assorted pasta served on sizzler plate.	440.00
MEXICAN SIZZLER combination of mexican rice beans and spicy stuff enchiladas served with nachos and salsa sauce.	450.00

VEGETABLE - MAIN COURSE (Approx - 400gm)

SUBZI RAJWADI Diamond cutting mix veg cooked with indian spices in red tomato based spicy gravy.	230.00
VEG.SHIKARI MASALA Juliene cutting of mix veg cooked with palak, pudina and spices in green gravy.	230.00
SAANJ SAVERA Finely chopped mix vegetables and soft grated cottage cheese cooked in two different red & green gravy served on sizzling plate.	230.00
SUBZI TIRANGA A combination of mix vegetable cooked with spices in three different gravy seperately.	230.00
VEG NIZAMI Diced cutting mix vegetables cooked with spices in palk pudina based green gravy.	230.00
VEG KALI MIRCH MASALA Diced cutting mix vegetables cooked with spices and fresh peppercorn in brown gravy.	230.00
VEG AFGHANI Mix diamond cutting vegetables cooked with rich cashewnut and spices in lemon yellow brown gravy served medium spicy.	230.00
EPITOME SPECIAL VEG It's a chef recommendation you must try.	240.00
VEG KOLHAPURI diced mix veggie cooked in red spicy tomato based tangy gravy	220.00
VEG JALFREZI diced mix veggie cooked in sweet n sour spicy tomato based gravy	220.00
VEG GARLIC M/S diced mix veggie with garlic based cooked in spicy tomato based gravy	220.00
VEG KHEEMA minced of mix veggie cooked in spicy tomato and brown gravy	220.00
VEG MAKHNI diced mix veggie cooked in rich makhni tomato based medium spicy gravy.	220.00
VEG SHAHI KORMA diced mix veggie cooked in rich cashew nut gravy	220.00
VEG NAWABI diced mix veggie cooked in brown and cashew nut gravy	230.00
VEG KADAI diced mix veggie sautéed with cubes cutting of tomato, onion, capsicum cooked in red and brown gravy served	230.00

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VEG KHADA MASALA diced veggie coked in whole garam masala with red and brown spicy gravy.	230.00
VEG TUFANI MASALA diced mix veggie cooked in spicy brown and tomato based gravy served spicy.	230.00
VEG JAIPURI shredded mix veggie cooked in spicy brown gravy garnished with roasted papad.	230.00
NAVRATAN KORMA diced mix veggie cooked in rich cashew nut gravy	240.00
VEG HYDRABADI diced mix veggie cooked in spinach, coriander, and mint with hydrabadi spices in green gravy	230.00
VEG HARA MASALA diced mix veggie cooked in spinach based gravy with indian chatpata masala served medium spicy	230.00
VEG DIWANI HANDI diced mix veggie with mushroom and baby corn cooked in spicy spinach based gravy.	240.00
VEGETABLE KHAZANA diced mix veggie with mushroom and baby corn cooked in brown gravy.	240.00
METHI MUTTER MALAI combination of green peas and fenugreek cooked in rich cashew nut cream based gravy.	240.00
KHOYA KAJU fried rich cashew nut cooked in sweet creamy cashew nut gravy.	250.00
KAJU BUTTER MASALA fried rich cashew nut cooked in rich makhni gravy served medium spicy.	250.00
KAJU KADAI / KAJU CURRY fried rich cashew nut sautéed with cubes of onion, tomato, capsicum cooked in rich brown gravy served spicy	250.00
BOILED VEG BUTTER MASALA diced mix veggie boiled and tossed in butter, salt and black pepper.	220.00
MIX VEG CURRY diced mix veggie cooked in spicy brown gravy	220.00
ALOO MUTTER diced aloo with fresh green peas cooked in brown gravy.	220.00
ALOO GOBI diced aloo and gobi cooked in brown gravy.	220.00
CHANA MASALA boiled kabuli chana cooked in medium spicy red and brown gravy.	220.00
STUFF DUM ALOO Stuff potatos cooked on dum in rich brown gravy.	220.00

PANEER - MAIN COURSE (Approx - 400gm)

PANEER TIKKA METHI GARLIC MASALA Cubes of barbiqeu soft cottage cheese with onion & capsicum sauthed in garlic and spices with kasturi methi cooked in red tomato based gravy.	250.00
PANEER NIZAMI Soft diamond cutting cottage c heese sauthed with babycorn and spices cooked in palak,pudina based green gravy.	250.00
PANEER SHAN E NAWABI Diamond cutting soft cottage cheese cooked with mushroom,baby-corn cooked in rich cashewnut and lemon yellow brown gravy.	250.00
PANEER MULAYAM TIKKA MASALA Barbiqeu soft cottage cheese cooked in mughlai style in rich cahewnut gravy.	250.00
PANEER KALIMIRCH MASALA Soft diamond cutting cottage cheese cooked in fresh peppercorns and Spices in brown gravy.	240.00
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.	250.00
BALTI PANEER finger cut soft cottage cheese cooked separately in red gravy served medium spicy in balti.	240.00
PANEER TIKKA MASALA soft cottage cheese grilled in barbecue with diced onion , tomato, capsicum, cooked in tomato based red gravy.	240.00
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.	240.00
PANEER BUTTER MASALA soft cottage cheese cooked in butter with rich makhni tomato based medium spicy gravy.	240.00
PANEER GARLIC MASALA soft cottage cheese with fried garlic cooked in medium spicy brown gravy.	240.00
PANER KADAI cubes of soft cottage cheese sautéed with cubes of onion, tomato, capsicum, cooked in spicy brown gravy.	250.00
PANEER KHADA MASALA soft cottage cheese cubes cooked in whole garam masala with brown gravy and served spicy.	240.00
PANEER PASANDA soft sandwich of cottage cheese cooked in rich cardamom flavoured gravy.	240.00

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PANEER SHAHI KORMA soft cottage cheese cooked in palak-pudina base green gravy with indian spices served medium spicy.	240.00
PANEER BHURJEE soft grated cottage cheese with indian spices cooked in onion based brown gravy served medium dry spicy.	250.00
PANEER MUTTER diced of soft cottage cheese cooked with fresh green peas and indian spices cooked in red and brown gravy served medium spicy	230.00
PANEER PALAK diced of soft cottage cheese cooked with fresh. spinach in indian spices served in spinach based green gravy medium spicy.	230.00
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	270.00
PANEER LAJAWAB soft cottage cheese cooked in brown gravy served medium spicy.	240.00
PANEER CHINGARI small cutting of cottage cheese cooked in tomato based red tangy gravy.	240.00
PANEER HANDI diced soft cottage cheese cooked in brown medium spicy gravy.	240.00
CHEESE BUTTER MASALA Cubes of soft cheese cooked in red tangy tomato based gravy.	250.00
PANEER ANGARA Diced cutting of roasted cottage cheese cooked in tomato based gravy.	270.00
KOFTA (Approx - 400gm)	
VEG KOFTA CURRY minced of mix veggie dumplings served in medium spicy brown gravy.	230.00
VEG NARGISI KOFTA minced of mix veggie dumplings served in medium spicy red and brown based gravy.	230.00
KASHMIRI KOFTA dumplings of mava and dry fruit cooked in rich cashew nut gravy served medium sweet.	240.00
CHEESE KOFTA dumplings of grated cheese cooked in rich cashew nut gravy	240.00
MALAI KOFTA dumplings of soft grated cheese and cottage cheese cooked in rich cashew nut gravy served medium sweet.	240.00
PANEER KOFTA dumplings of soft grated cottage cheese with indian spices	240.00

RICE (Approx - 500gm)

STEAM RICE rich quality of basmati rice cooked on steam, all time favourite.	120.00
JEERA RICE cumin seeds tossed in butter with rich quality of basmati rice garnished with chopped coriander.	130.00
VEG PULAV diced boiled mix veggie tossed in butter with rich quality of basmati rice with indian spices.	150.00
KASHMIRI PULAV diced boiled mix veggie tossed in butter with rich quality of basmati rice with dry fruits and kashmiri spices.	160.00
VEG BIRYANI diced mix veggie sautéed in indian spices along red & brown gravy with rich quality of basmati rice, served medium spicy.	170.00
VEG HYDRABADI BIRYANI diced mix veggie sautéed in palak pudina base and hydrabadi spices served medium spicy.	180.00
VEG DUM BIRYANI diced mix veggie cooked in brown gravy and dum on tandoor served medium spicy.	190.00
KASURI KHICHDI fine basmati rice cooked with black urad dal and rajma with indian spices.	180.00

DAL (Approx - 400gm)

DAL FRY rich quality tuvar dal cooked in indian spices garnished with coriander.	130.00
DAL TADKA chopped garlic, cumin seeds & red chilly tossed in butter with rich quality tuvar dal with indian spices, garnish with chopped coriander.	140.00
DAL MAKHNI good combination of black urad dal & rajma cooked in rich butter & cream with indian spices garnish with dash of butter.	150.00
DAL PALAK fresh quality of spinach cooked in rich quality of tuvar dal with indian spices. garnished with dash of butter.	130.00



CHINESE MAIN COURSE (Approx - 500 gm)

VEG MANCHURIAN GRAVY	220.00
PANEER CHILLY GRAVY	230.00
PANEER CHILLY IN GARLIC SAUCE	230.00
PANEER MANCHURIAN GRAVY	230.00
VEG. SCHEZWAN	220.00
VEG IN SWEET N SOUR SAUCE	210.00
VEG. HAKKA NOODLES	200.00
VEG. CHILLY GARLIC NOODLES	210.00
SCHEZWAN NOODLES	200.00

FRIED RICE (Approx - 500 gm)

VEG FRIED RICE chopped mix veggie with soya base and chinese spices sautéed with basmati rice	180.00
VEG SCHEZWAN FRIED RICE chopped mix veggie with hot garlic szechwan sauce and chinese spices sautéed with basmati rice served spicy.	190.00
MUSHROOM FRIED RICE diced cutting mushrooms sautéed with chinese spices and basmati rice.	200.00
MANCHURIAN FRIED RICE mix veggie dumplings with soya base sautéed with chinese spices and basmati rice.	200.00
VEG FRIED RICE WITH NOODLES chopped mix veggie with soft noodles sautéed in chinese seasoning with basmati rice.	220.00
VEG TRIPLE FRIED RICE combination of noodles, manchurian and basmati rice sautéed in chinese spices and szechwan sauce.	220.00

ROTIS (Approx - 100 - 150 gm)

PLAIN ROTI	25.00
BUTTER ROTI	30.00
PLAIN NAAN	50.00
BUTTER NAAN	60.00
CHEESE NAAN	90.00
MASALA CHEESE NAAN	100.00
KASHMIRI NAAN	80.00
STUFF NAAN	80.00
GARLIC NAAN	70.00
STUFF PARATHA	80.00
LACHCHEEDAR PARATHA	60.00
PLAIN PARATHA	40.00
BUTTER PARATHA	50.00
PLAIN KULCHA	50.00
MASALA KULCHA	80.00
BUTTER KULCHA	70.00
ROOMALI ROTI	70.00
CRISPY ROOMALI ROTI	100.00
ROTI KI TOKRI	350.00



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GARDEN FRESH SALAD

INDIAN - SALAD (Approx - 350 gm)

GREEN SALAD all time favourite garden fresh round cut salad.	90.00
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CONTINENTAL - SALAD (Approx - 350 gm)

RUSSIAN SALAD combination of diced cutting french beans, carrot, potato, green peas and mixed fruits, marinated in white creamy sauce.	160.00
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WOLDROFF SALAD cubes cutting of apple celery marinated in white creamy sauce garnished with walnuts.	170.00
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GREEN SALAD WITH ITALIAN DRESSING garden fresh vegetables tossed in thousand island dressing.	160.00
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DESSERTS (Approx - 110 gm)

SINGLE SUNDAY	110.00
DOUBLE SUNDAY	150.00
TRIPPLE SUNDAY	180.00
VANILLA WITH HOT CHOCOLATE SAUCE	130.00
THREE MEN IN ONE BOAT	190.00
CHOICE OF FLAVOURED ICE-CREAM vanill, strawberry, cherry, berry, mango.	100.00
CHOCOLATE ICE-CREAM	110.00
BUTTERSCOTCH ICE-CREAM	110.00
KESAR PISTA ICE-CREAM	110.00
GULAB JAMUN (2 PCS)	40.00

*Time :

Lunch : 11.00 am. to 2.45 pm.

Dinner : 7.00 pm. to 10.45 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.