

## {soups}

### **Palak Soup ..... 205**

Iron rich spinach soup

### **Mushroom Velouté ..... 205**

Creamy soup with mushrooms & vegetable stock

### **Broccoli Cheese Soup ..... 205**

Healthy & creamy broccoli soup with grated cheese

### **Juliana Soup {veg/non-veg} ..... 205**

Signature soup made with shredded vegetables, spiced up with ginger & chilli oil

### **Roast Bell Pepper Soup ..... 205**

Smoky & smooth soup of char-grilled bell peppers and tomatoes

### **Burnt Garlic Soup {veg/non-veg} ..... 205**

Mix veg clear, spicy soup with sharp flavour of burnt garlic

### **Shredded Chicken Soup ..... 205**

Chicken soup flavoured with red pepper & soya

### **Mongolian Soup {veg/non-veg} ..... 205**

Out & out spicy soup made with chopped Vegetables / Shredded Chicken



## {starters} non-veg

### **Tava Jhinge ..... 860**

Shallow fried prawns in your choice of masala (Red Masala / Green Masala / Black Pepper)

### **Tandoori Jhinge ..... 860**

Char-grilled king prawns marinated in your choice of masala (Red Masala / Green Masala / Lasooni Flavour)

### **Wok Tossed Prawns**

#### **In Choice of Sauce ..... 860**

{ Szechwan / Hot Garlic / Manchurian / Butter Garlic / Black Bean / Hunan / Salt & Pepper }

### **Prawns Red Pepper Garlic ..... 860**

Crispy fried prawns tossed with red chilli flakes & ginger garlic

### **Bharwan Machhli ..... 890**

Fish stuffed with tiny prawns & coriander – an outstanding art of culinary skill !

### **Tava Machhli ..... 890**

Shallow fried fish in your choice of masala (Red Masala / Green Masala / Black Pepper)

### **Tandoori Machhli ..... 890**

Whole pomfret marinated in spicy blend of herbs, char-grilled in clay oven

### **Fish Fillet in choice of**

#### **Oriental Sauce ..... 890**

{ Szechwan / Hot Garlic / Manchurian / Butter Garlic / Black Bean / Hunan / Salt & Pepper }

### **Gosht Seekh Kebab ..... 630**

All time favourite minced lamb skewers with typical Lukhnawi flavour

### **Kakori Kebab ..... 630**

Famous mouth melting minced Lamb skewers from Avadhi cuisine

### **Tandoori Murgh {half} ..... 445**

All time favourite – chicken marinated in Indian spices & char-grilled in clay oven

### **Murgh Hazari Tikka ..... 550**

Char-grilled boneless chicken marinated in cheese & fresh Indian herbs

### **Murgh ke Sholey ..... 550**

Char-grilled boneless chicken marinated in special spice mix & coated with a blend of egg & coriander

### **Murgh Angara Kebab ..... 550**

Char-grilled boneless chicken marinated in a spicy mix with nutty flavour

### **Seekh-e-Dum Pukht ..... 550**

Tandoor cooked chicken skewers with delicious stuffing of minced chicken & cheese

### **Tangdi Kebab ..... 615**

Chicken drumsticks marinated in medium spicy mixture and well done in clay oven

### **Murgh Mirch Pudina ..... 550**

Chef's specialty – Spicy deep fried Chicken batons stuffed & coated with mint based masala

### **Nimboo Murgh ..... 550**

Tender chicken cubes cooked in lemony sauce with dash of ginger & green chilli

### **Pan Grilled Chicken ..... 550**

Pan grilled chicken breasts with light sprinkle of herbs

### **Chicken Tian La ..... 550**

Chicken strips tossed with star anise & ginger garlic paste

### **Chicken Tossed with Choice of Oriental Sauce ..... 550**

{ Szechwan / Hot Garlic / Manchurian / Butter Garlic / Black Bean / Hunan / Salt & Pepper }

## {starters} veg

### **Paneer Makhmali Rolls ..... 499**

Chef's specialty - char-grilled rolls of paneer stuffed with mildly spiced minced veggies

### **Paneer Lajawab Tikka ..... 499**

Paneer cubes stuffed with blend of fresh coriander, mint, garlic & cheese cooked in clay oven

### **Shanghai Paneer ..... 499**

Cottage Cheese in a rare combination of ginger, garlic & peanuts

### **Paneer in Choice of Oriental Sauce ..... 499**

{Szechwan / Hot Garlic / Manchurian / Butter Garlic / Black Bean / Hunan / Salt & Pepper}

### **Dahi Ke Kebab ..... 499**

Hung curd tikkies delicately spiced & shallow fried on griddle

### **Subz Tava Rolls ..... 435**

Bullets of minced mix veggies cooked on a griddle in a special mint-coriander sauce

### **Subz Kurkure Kebab ..... 435**

Mixed vegetable kebabs char-grilled with crispy coating

### **Subz Bikaneri Seekh ..... 435**

Mix vegetable kebabs with twist of Bikaneri sev

### **Tandoori Bharwan Mushrooms ..... 475**

Fresh mushroom caps stuffed with spicy paneer & potato mix cooked in a clay oven

### **Stuffed Mushroom Garlic Pepper ..... 475**

Stuffed mushroom tossed in ginger garlic & chilli cooked in Oriental Style

### **Song of the Dragon ..... 499**

Chef's Specialty - Dragon shaped rolls made of cottage cheese & minced veggies glazed with red spicy sauce

### **Crispy Vegetables ..... 435**

Crispy fried vegetables tossed in Singapore / Szechwan / salt-n-pepper - the way you like it!

### **Smoked Vegetables in Hunan Sauce ..... 499**

Exotic Vegetable char-grilled and tossed in Hunan style

### **Crispy Chili Potato ..... 410**

Golden fried potato cubes tossed in chilli & soya sauce





## {chicken}

### **Murgh Makhanwala ..... 550**

Shredded pieces of char-grilled chicken, cooked in rich creamy tomato gravy

### **Murgh Dum Matka ..... 550**

Boneless chicken pieces with Indian spices 'dum' cooked in clay pot on slow fire

### **Kadhai Murgh ..... 550**

Chicken cooked in special Kadhai spices with diced onion, capsicum & tomato

### **Murgh Peshawari ..... 550**

Special dish from North Frontier region - boneless chicken chunks cooked in a flavoursome gravy of tomato, onion & yogurt

### **Murgh Kali Mirch ..... 550**

Roasted chicken chunks cooked in medium spicy gravy with punch of freshly ground black peppercorns

### **Murgh Nizami ..... 550**

Chicken drumsticks cooked in a rich yet spicy blend of cream, coconut & yogurt gravy (Hyderabadi style)

### **Murgh Handi Laziz ..... 550**

Boneless chicken cooked in delicious spinach & cheese gravy

### **Murgh Chettinad ..... 550**

Chicken cooked with aromatic spices & tempered with black pepper - a specialty from Chettinad (Tamil Nadu)

### **Chicken in Choice of Oriental Sauce ..... 550**

(Hot Garlic / Green Garlic / Manchurian / Szechwan / Hunan / Black Pepper)

### **Chicken Shanghai Style ..... 550**

Boneless chicken pieces tossed in a blend of Oyster Sauce & Chilli paste

### **Chicken Tsing Hoi ..... 550**

Boneless chicken pieces tossed in a red sauce with crunchy nuts

### **Chicken Thai Curry (Red / Green) with Steamed Rice ..... 695**

Chicken cooked in choice of Red or Green Thai sauce



## {mutton}

### **Mutton Dum Matka ..... 630**

Lamb pieces 'dum' cooked with select Indian spices in clay pot on slow fire

### **Mutton Rogan Josh ..... 630**

Traditional mutton preparation with spicy gravy

### **Seekh Kebab Masala ..... 630**

Chef's Specialty - Minced lamb seekh kebabs cooked in medium spicy brown gravy

### **Mutton Handi ..... 630**

Boneless mutton pieces cooked in brown onion gravy in Mughal style



## {seafood}

### **Jhinga Mangalorian Curry ..... 860**

Prawns cooked in typical south Indian spicy coconut based curry

### **Jhinga Hara Masala ..... 860**

King prawns cooked together with fresh herbs like coriander, mint & green chillies

### **Prawns in choice of**

#### **Oriental sauce ..... 860**

{Hot Garlic / Green Garlic / Manchurian / Szechwan / Hunan / Black Pepper}

### **Prawns Shanghai Style ..... 860**

Tiger prawns tossed in a blend of Oyster Sauce & Chilli paste

### **Machhli Kadhai Lasooni ..... 890**

Fish chunks cooked in special blend of Kadhai masala with sharp taste of garlic

### **Stuffed Machhli Masala ..... 890**

Pomfrat stuffed with chopped tiny prawns coriander & onion, cooked in mint based gravy

### **Machhli Goan Curry ..... 890**

All time favourite preparation in Goan style {coconut based gravy}

### **Fish in choice of**

#### **Oriental sauce ..... 890**

{Hot Garlic / Green Garlic / Manchurian / Szechwan / Hunan / Black Pepper}





## {vegetables}

### **Paneer Bharwan Masala ..... 475**

Char-grilled cottage cheese cubes topped with mildly spiced cashew gravy

### **Paneer Dum Matka ..... 475**

'Dum' cooked cottage cheese with Chef's special mix of Indian spices

### **Paneer Kadhai ..... 475**

Diced cottage cheese and capsicum cooked in traditional Indian Kadhai masala

### **Dingri Jahan-Aara ..... 450**

Stuffed button mushrooms char-grilled & finished with mildly spiced tomato gravy

### **Kadhai Subzi ..... 425**

Mixed vegetables, green peas & diced capsicum cooked in traditional Indian Kadhai masala

### **Subzi Mohini ..... 425**

Chopped mixed vegetable curry combined with curd thickened with gram flour

### **Hari Makai Lasooni ..... 425**

American corns cooked in thick spinach-gravy with lots of garlic

### **Subz Basant Bahar ..... 425**

Mixed vegetables, diced onion & capsicum cooked in medium spicy yellowish gravy

### **Subz Vilayati ..... 425**

Exotic veggies cooked in a rich yet spicy bland of cream, coconut & yogurt gravy {Hyderabadi Style}

### **Panchratna Subzi ..... 425**

Combination of cottage cheese & four vegetables cooked in medium spicy red gravy

### **Subzi Lazeez ..... 425**

Combination of vegetables & tri-colour capsicums cooked in rich yellowish-brown gravy

### **Subzi Asmani Korma ..... 425**

Mixed Vegetables cooked in medium spicy spinach gravy

### **Kofta Curry {Choice Of Kofta} ..... 475**

Your choice of dumplings cooked in cashew nut gravy or tomato gravy - the way you like it!

### **Aloo Sialkoti ..... 425**

Char-grilled potatoes stuffed with a special mix of green peas, paneer & mashed potatoes cooked in Punjabi brown gravy

### **Bhindi in your favourite style ..... 425**

Ladies' fingers cooked in your choice of style {Kadhai / Amchur Masala / Tava}

### **Dal Makhani ..... 310**

Black lentils simmered overnight with ginger & garlic, tempered with home churned butter & cream

### **Dal Tadka ..... 290**

Yellow lentils with the classic tempering of spices

### **Diced Vegetables in Choice of Oriental Sauce ..... 450**

{Hot Garlic / Green Garlic / Manchurian / Szechwan / Hunan / Black Pepper}

### **Exotic Vegetables in Parsley Sauce ..... 450**

Exotic vegetables cooked in fresh green sauce with oriental herbs & parsley

### **Vegetable Balls in Choice of Oriental Sauce ..... 425**

Minced veg balls cooked in {Hot Garlic / Manchurian}

### **Paneer in Choice of Oriental Sauce ..... 475**

{Hot Garlic / Green Garlic / Manchurian / Szechwan / Hunan / Black Pepper}

### **Vegetable Thai Curry {Red / Green} with Steam Rice ..... 650**

Vegetables cooked in choice of Red or Green Thai sauce

## {accompaniments}

### **Hawaiian Salad ..... 290**

All time popular salad with shredded poached chicken and pineapple with mayonnaise

### **Caesar's Salad ..... 205**

Crunchy lettuce and croutons salad

### **Avocado, Cherry Tomatoes & Lettuce Salad ..... 235**

Healthy avocado diced and tossed with fresh cherry tomatoes and crunchy lettuce

### **Fresh Green Salad ..... 160**

Healthy salad made of fresh cut veggies

### **Choice of Raita ..... 185**

{Mix Veg, Boondi, Pineapple, Garlic, Spinach, Mint & Potato}





## {indian breads}

### **Roti ki Tokri ..... 420**

Assorted Indian breads served in a basket

### **Cheese Naan /Garlic Naan ..... 150**

Leavened bread made from refined flour, with garlic & cooked in clay oven

### **Amritsari Kulcha ..... 150**

Scrumptious Indian bread with your choice of stuffing - spiced potato /cottage cheese / onion / cheese

### **Lachhedar Paratha ..... 90**

Tandoor cooked flaky & layered whole wheat bread

### **Multi Grain Paratha ..... 105**

Indian bread made of a combination of healthy grains

### **Ulte Tave ka Paratha ..... 105**

Leavened bread of refined flour cooked on dome griddle

### **Makhani Naan ..... 90**

Leavened bread cooked in the traditional clay oven and brushed with butter

### **Khasta Roti ..... 85**

Flakey biscuit-like crispy Indian Bread

### **Wheat Roomali Roti ..... 85**

Skillfully done wafer thin whole wheat Indian bread cooked on a dome griddle

### **Naan/Paratha ..... 75**

Leavened bread cooked in the traditional clay oven

### **Tandoori Roti ..... 65**

Palm flattened whole wheat bread baked in clay oven

### **Khichiya Papad ..... 90**

Gujarati style crispy speciality with flavoursome onion & coriander toppings

### **Masala Papad ..... 65**

Spiced Indian crisps with sprinkled spices & chopped onion, coriander

## {rice & noodles} veg & non-veg

### Mutton Matka Biryani ..... 630

Combination of rice & tender lamb pieces  
'dum' cooked with whole spices

### Murgh Matka Biryani ..... 565

Combination of rice & tender chicken pieces  
'dum' cooked with whole spices

### Veg. Matka Biryani ..... 395

Combination of rice & mix vegetables &  
potatoes 'dum' cooked with whole spices

### Choice of Pulao ..... 370

Kadhai Pulao / Pancharatna Putao / Veg Pulao

### Jeera Rice ..... 290

Boiled rice tossed with cackled cumin seeds

### Steamed Rice ..... 235

Fluffy steamed basmati

### Clay Pot Rice

{vegetable/chicken} ..... 415

Rice with exotic vegetables cooked in soya &  
chilli based sauce, served in pot

### Crunchy Burnt Garlic Fried Rice

{veg/non-veg} ..... 365

Fried rice prepared with seasoning of  
crunchy burnt garlic

### Mongolian Rice

{veg/non-veg} ..... 415

Fried rice tossed with Exotic Vegetables  
/ Chicken in spicy chilli oil

### Thai Fried Rice

{veg/non-veg} ..... 365

Fried rice tossed with vegetables  
/ Chicken in Thai style

### Pan-Fried Noodles

{veg/non-veg} ..... 365

Crispy noodles with choice of sauce, vegetables  
/ Chicken on top (Sauce - Schezwan / Hunan  
/ Manchurian / Hot garlic)

### Shanghai Noodles

{veg/non-veg} ..... 365

Noodles tossed with exotic vegetables &  
ginger garlic sauce

### Shantung Noodles

{veg/non-veg} ..... 415

Steamed noodles in red chilli & garlic sauce  
with sautéed baby corn & bean sprout  
/ shredded chicken & bean sprouts



## {beverages}

### **Masala Chass ..... 145**

Butter milk spiced up with mint, coriander & ginger

### **Ice Tea {flavoured} ..... 145**

Ice chilled tea flavoured with peach or lemon

### **Jaljeera ..... 80**

Chilled drink flavoured with cumin,  
mint & juice of lemon

### **Aerated Drinks ..... 80**

### **Bottled Water ..... 80**

### **Mineral Water ..... {as per brand}**

### **Nimbu Soda / Water ..... 70**





## {desserts & ice creams}

### **Angoori Jamun with Rabadi ..... 185**

Mini dumplings of reduced milk deep fried in ghee, soaked in sugar syrup & served with thick milk

### **Hot Gulab Jamun ..... 105**

Reduced milk dumplings deep fried in clarified butter & soaked in sugar syrup

### **Litchi Pineapple Sundae ..... 205**

Pineapple tidbits & Litchi tossed in sugar syrup, draped with three scoops of Ice-cream

### **Kulfi Falooda ..... 205**

Creamy milk based Indian native ice dessert served with flavoured arrowroot string hoppers

### **Caramel Custard ..... 135**

Milk custard steamed with caramel syrup

### **Darsaan with Ice - Cream {chinese} ..... 135**

Chef's specialty fried noodles tossed with honey, sesame seeds & served with Vanilla Ice - Cream

### **Ice Cream ..... 135**

(Vanilla / Butterscotch / Chocolate)

