

## ———— Soups ————

Special  
Rate  
**225**

### **Palak Soup**

*Iron rich spinach soup*

**275**

### **Mushroom Velouté**

*Creamy soup with mushrooms & vegetables stock*

**275**

### **Broccoli Cheese Soup**

*Healthy & creamy broccoli soup with grated cheese*

**225**

### **Juliana Soup (veg/nonveg)**

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

**275**

### **Roast Bell Pepper Soup**

*Smokey & smooth soup of char grilled bell peppers and tomatoes*

**225**

### **Burnt Garlic Soup (veg / nonveg)**

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

**225**

### **Shredded Chicken Soup**

*Chicken soup flavoured with red pepper & soya*

**225**

### **Mongolian Soup (veg/nonveg)**

*Out & out spicy soup made with chopped vegetables / shredded chicken*

## ———— Starters (Non - Veg) ————

### **Tava Jhinge ( Medium Prawns / King prawns)**

*Shallow fried Prawns in your choice of masala - red masala / green masala / black pepper*

**879/989**

### **Tandoori Jhinge ( Medium Prawns /King prawns)**

*Char grilled King prawns marinated in your choice of masala - red masala / green masala / Lasooni flavour*

**879/989**

### **Wok Tossed Prawns in Choice of Sauce ( Medium Prawns /King prawns)**

*( Szechwan / Hot Garlic / Manchurian / Butter Garlic / Black Bean / Hunan /Salt & Pepper)*

**879/989**

### **Prawns Red Pepper Garlic ( Medium Prawns /King prawns)**

*Crispy fried prawns tossed with red chili flakes & ginger garlic*

**879/989**

**Government Taxes as Applicable**

<b>Bharwan Machhli ( Basa Fish / Pomfret Fish )</b>	<b>745/995</b>
<i>Fish stuffed with tiny prawns &amp; coriander - an outstanding art of culinary skill !</i>	
<b>Tava Machhli ( Basa Fish / Pomfret Fish )</b>	<b>745/975</b>
<i>Shallow fried fish in your choice of masala - red masala / green masala / black pepper</i>	
<b>Tandoori Machhli</b>	<b>975</b>
<i>Whole pomfret marinated in spicy blend of herbs, char grilled in clay oven</i>	
<b>Fish Fillet in choice of Oriental sauce ( Basa Fish / Pomfret Fish )</b>	<b>745/975</b>
<i>( Szechwan / Hot Garlic / Manchurian / Butter Garlic / Black Bean / Hunan /Salt &amp; Pepper)</i>	
<b>Gosht Seekh Kebab</b>	<b>799</b>
<i>All time favourite minced lamb skewers with typical Lucknowi flavour.</i>	
<b>Kakori Kebab</b>	<b>799</b>
<i>Famous mouth melting minced Lamb skewers from Avadh cuisine.</i>	
<b>Tandoori Murgh (Half)</b>	<b>485</b>
<i>All time favourite- chicken marinated in Indian spices &amp; char grilled in clay oven</i>	
<b>Murgh Hazari Tikka</b>	<b>685</b>
<i>Char grilled boneless chicken marinated in cheese &amp; fresh Indian herbs</i>	
<b>Murgh Rasile Tikka</b>	<b>575</b>
<i>Char grilled boneless chicken marinated in fresh Spinach, Cheese &amp; special spices</i>	
<b>Murgh Banjara Kebab</b>	<b>575</b>
<i>Char grilled boneless chicken marinated in a spicy mix with nutty flavour</i>	
<b>Murgh Shahi Roll</b>	<b>685</b>
<i>Chef's specialty - Char grilled rolls of chicken breast meat stuffed with mildly spiced minced chicken &amp; cheese</i>	
<b>Tangdi Kebab</b>	<b>570</b>
<i>Chicken drumsticks marinated in medium spicy mixture and well done in clay oven</i>	
<b>Murgh Mirch Pudina</b>	<b>575</b>
<i>Chef's specialty - Spicy deep fried Chicken batons stuffed &amp; coated with mint base masala.</i>	
<b>Nimboo Murgh</b>	<b>685</b>
<i>Tender chicken cubes cooked in lemony sauce with dash of ginger &amp; green chili</i>	

**Government Taxes as Applicable**

**Roast Chicken Chili** 575  
*Chicken dices roasted with soya sauce & fresh herbs*

**Chicken Ponchai** 575  
*Chicken strips tossed with star anise & ginger garlic paste*

**Chicken Tossed with Choice of Sauce** 575  
*( Szechwan / Hot Garlic / Manchurian / Butter Garlic / Black Bean / Hunan / Salt & Pepper)*

## ———— Starters (Veg) ————

**Paneer Makhmali Rolls** 595  
*Chef's specialty - Char grilled rolls of paneer stuffed with mildly spiced minced veggies*

**Paneer Angare Tikka** 515  
*Paneer cubes stuffed with blend of fresh coriander, mint, garlic & cheese cooked in clay oven*

**Shanghai Paneer** 515  
*Cottage Cheese in a rare combination of ginger garlic & peanuts*

**Paneer in Choice of Sauce** 515  
*( Szechwan / Hot Garlic / Manchurian / Butter Garlic / Black Bean / Hunan /Salt & Pepper)*

**Dahi Ke Kebab** 515  
*Hung curd tikkies delicately spiced and shallow fried on griddle*

**Subz Tava Rolls** 415  
*Bullets of minced mix veggies cooked on a griddle in a special mint-coriander sauce*

**Subz Kurkure Kebab** 415  
*Mixed vegetable kebabs char grilled with crispy coating*

**Subz Kadipatta Seekh** 415  
*Mix vegetable kebabs with twist of curry leaves*

**Tandoori Bharwan Mushrooms** 445  
*Fresh mushroom caps stuffed with spicy paneer & potato mix cooked in a clay oven.*

**Stuffed Mushroom Garlic Pepper** 445  
*Stuffed mushroom tossed in ginger garlic & chili cooked in Oriental Style.*

**Government Taxes as Applicable**

**Song of the Dragon** 555

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

**Crispy Vegetables** 415

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

**Smoked Vegetables in Hunan Sauce** 495

*Exotic Vegetable char grilled and tossed in Hunan style*

**Honey chili Potato** 415

*Golden fried potato cubes tossed in Honey & chili sauce*

## *Main Course*

### *Mutton*

**Mutton Dum Masala (with bone / boneless )** 765/799

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

**Mutton Rogan Josh** 765

*Traditional mutton preparation with spicy gravy*

**Seekh Kebab Masala** 799

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

**Mutton Handi (with bone / boneless )** 765/799

*Mutton pieces cooked in brown onion gravy in Mughali style.*

## *Chicken*

**Murgh Makhanwala** 575

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

**Murgh Zaikedaar** 575

*Boneless chicken pieces with Indian spices in dum cook style*

**Kadhai Murgh** 575

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

**Government Taxes as Applicable**

<b>Murgh Peshawari</b>	<b>595</b>
<i>Special dish from North Frontier region - boneless chicken chunks cooked in a flavour some gravy of tomato, onion &amp; yogurt</i>	
<b>Murgh Kali Mirch</b>	<b>595</b>
<i>Roasted chicken chunks cooked in medium spicy gravy with punch of freshly ground black peppercorns</i>	
<b>Murgh Nizami</b>	<b>595</b>
<i>Chicken drumsticks cooked in a rich yet spicy blend of cream, coconut &amp; yogurt gravy (Hyderabadi style)</i>	
<b>Murgh Pudina Masala</b>	<b>575</b>
<i>Boneless chicken cooked in delicious Mint &amp; cheese gravy</i>	
<b>Murgh Chettinad</b>	<b>575</b>
<i>Chicken cooked with aromatic spices &amp; tempered with black pepper - a specialty from Chettinad (Tamil Nadu)</i>	
<b>Chicken in Choice of Oriental Sauce</b>	<b>575</b>
<i>( Hot Garlic / Green Garlic / Manchurian / Szechwan / Hunan / Black Pepper)</i>	
<b>Chicken Shanghai Style</b>	<b>575</b>
<i>Boneless chicken pieces tossed in a blend of Oyster Sauce &amp; Chili paste</i>	
<b>Chicken in Parsley Sauce</b>	<b>575</b>
<i>Boneless chicken pieces cooked in green sauce with oriental herbs &amp; parsley</i>	
<b>Chicken Thai Curry ( Red / Green ) with Steam Rice</b>	<b>725</b>
<i>Chicken cooked in choice of Red or Green Thai sauce</i>	
<i>———— Sea food ————</i>	
<b>Jhinga Mangalorian Curry ( Medium Prawns / King prawns)</b>	<b>879/989</b>
<i>Prawns cooked in typical south Indian spicy coconut based curry</i>	
<b>Jhinga Hara Masala ( Medium Prawns / King prawns)</b>	<b>879/989</b>
<i>Prawns cooked together with fresh herbs like coriander, mint &amp; green chilies</i>	
<b>Prawns in choice of Oriental sauce ( Medium Prawns / King prawns)</b>	<b>879/989</b>
<i>( Hot Garlic / Green Garlic / Manchurian / Szechwan / Hunan / Black Pepper)</i>	
<b>Prawns Shanghai Style ( Medium Prawns / King prawns)</b>	<b>879/989</b>
<i>Prawns tossed in a blend of Oyster Sauce &amp; Chili paste</i>	

**Government Taxes as Applicable**

**Machhli Kadai Lasooni ( Basa Fish / Pomfret Fish )** **745/995**  
*Fish chunks cooked in special blend of Kadhai masala with sharp taste of garlic*

**Stuffed Machhli Masala ( Basa Fish / Pomfret Fish )** **745/995**  
*Fish stuffed with chopped prawns coriander & onion, cooked in mint based gravy*

**Machhli Goan Curry ( Basa Fish / Pomfret Fish )** **745/995**  
*All time favourite preparation in Goan style (coconut based gravy)*

**Fish in choice of Oriental sauce ( Basa Fish / Pomfret Fish )** **745/995**  
*( Hot Garlic / Green Garlic / Manchurian / Szechwan / Hunan / Black Pepper)*

## — Vegetables —

**Paneer Bharwan Masala** **575**  
*Char grilled cottage cheese cubes topped with mildly spiced cashew gravy*

**Kothmiri Paneer** **515**  
*Cottage cheese cooked in rich yellow gravy with corriander flavour*

**Paneer Kadhai** **515**  
*Diced cottage cheese and capsicum cooked in traditional Indian Kadhai masala*

**Dingri Jahan-Aara** **499**  
*Stuffed button mushrooms char grilled and finished with mildly spiced tomato gravy*

**Kadhai Subzi** **495**  
*Mixed vegetables, green peas & diced capsicum cooked in traditional Indian kadhai masala*

**Subzi Mohini** **495**  
*Chopped mixed vegetable curry combined with curd thickened with gram flour*

**Hari Makai Lasooni** **450**  
*American corns cooked in spinach thick gravy with lots of garlic*

**Subzi Basant Bahar** **495**  
*Mixed vegetables, diced onion & capsicum cooked in medium spicy yellowish gravy*

**Subzi Vilayati** **499**  
*Exotic veggies cooked in a rich yet spicy blend of cream, coconut & yogurt gravy (Hyderabadi style)*

**Government Taxes as Applicable**

<b>Subzi Lazeez</b>	<b>495</b>
<i>Combination of vegetables and tri - colour capsicums cooked in rich yellowish brown gravy</i>	
<b>Subzi Asmani Korma</b>	<b>495</b>
<i>Mixed Vegetables cooked in medium spicy spinach gravy</i>	
<b>Malai Kofta</b>	<b>525</b>
<i>Paneer Dumping cooked on cashew nut gravy</i>	
<b>Kofta Curry (Choice of Kofta)</b>	<b>499</b>
<i>Your choice of dumplings cooked in cashew nut gravy or tomato gravy - the way you like it!</i>	
<b>Aloo Sialkoti</b>	<b>495</b>
<i>Char grilled potatoes stuffed with a special mix of green peas, paneer &amp; mashed potato cooked in Punjabi brown gravy</i>	
<b>Bhindi in your favourite style</b>	<b>425</b>
<i>Lady's fingers cooked in your choice of style (Kadai / Amchur masala / Tava)</i>	
<b>Dal Makhani</b>	<b>360</b>
<i>Black lentils simmered overnight with ginger &amp; garlic, tempered with home churned butter &amp; cream</i>	
<b>Dal Tadka</b>	<b>335</b>
<i>Yellow lentils with the classic tempering of spices</i>	
<b>Exotic Vegetables in Choice of Oriental Sauce</b>	<b>475</b>
<i>( Hot Garlic / Green Garlic / Manchurian / Szechwan / Hunan / Black Pepper)</i>	
<b>Exotic Vegetables in Parsley Sauce</b>	<b>475</b>
<i>Exotic vegetables cooked in fresh green sauce with oriental herbs &amp; parsley</i>	
<b>Vegetable Balls in Choice of Oriental Sauce</b>	<b>415</b>
<i>Minced veg balls cooked in ( Hot Garlic / Manchurian )</i>	
<b>Paneer in Choice of Oriental Sauce</b>	<b>515</b>
<i>( Hot Garlic / Green Garlic / Manchurian / Szechwan / Hunan / Black Pepper)</i>	
<b>Vegetable Thai Curry ( Red / Green ) with Steam Rice</b>	<b>625</b>
<i>Vegetables cooked in choice of Red or Green Thai sauce</i>	

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## — Accompaniments —

<b>Hawaiian Salad</b> <i>All time popular salad with shredded poached chicken and pineapple with mayonnaise.</i>	<b>355</b>
<b>Caesar's Salad</b> <i>Crunchy Lettuce and croutons salad</i>	<b>245</b>
<b>Lettuce &amp; Veggies Honey Lemon</b> <i>Diced lettuce and crunchy veggies salad with honey lemon dressing</i>	<b>245</b>
<b>Fresh Green Salad</b> <i>Healthy salad made of fresh cut veggies</i>	<b>175</b>
<b>Choice of Raita</b> <i>(Mix Veg, Boondi, Pineapple, Garlic, Spinach, Mint &amp; Potato)</i>	<b>175</b>

## — Indian Breads —

<b>Roti ki Tokri</b> <i>Assorted Indian breads served in a basket</i>	<b>475</b>
<b>Garlic Naan</b> <i>Leavened bread made from refined flour, with Garlic &amp; cooked in clay oven</i>	<b>190</b>
<b>Amritsari Kulcha</b> <i>Scrumptious Indian bread with your choice of stuffing - spiced potato / cottage cheese / onion</i>	<b>195</b>
<b>Lachhedar Paratha</b> <i>Tandoor cooked flaky &amp; layered whole wheat bread</i>	<b>110</b>
<b>Multi Grain Paratha</b> <i>Indian bread made of a combination of healthy grains</i>	<b>125</b>
<b>Ulte Tave ka Paratha</b> <i>Leavened bread of refined flour cooked on dome griddle</i>	<b>125</b>

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<b>Makhani Naan</b>	<b>110</b>
<i>Leavened bread cooked in the traditional clay oven and brushed with butter</i>	
<b>Khasta Roti</b>	<b>110</b>
<i>Flakey biscuit-like crispy Indian Bread</i>	
<b>Wheat Roomali Roti</b>	<b>125</b>
<i>Skillfully done wafer thin whole wheat Indian bread cooked on a dome griddle</i>	
<b>Naan /Paratha</b>	<b>95</b>
<i>Leavened bread cooked in the traditional clay oven</i>	
<b>Tandoori Roti</b>	<b>65</b>
<i>Palm flattened whole wheat bread baked in clay oven</i>	
<b>Masala Khichiya Papad</b>	<b>125</b>
<i>Gujarati style crispy speciality with flavoursome onion &amp; coriander topping.</i>	
<b>Masala Papad</b>	<b>95</b>
<i>Spiced Indian crisps with sprinkled spices &amp; chopped onion, coriander</i>	

## *————— Rice & Noodles (Veg / Non - Veg) —————*

<b>Mutton Dum Biryani (with bone / boneless )</b>	<b>655/750</b>
<i>Combination of rice &amp; tender lamb pieces 'dum' cooked with whole spices</i>	
<b>Murgh Dum Biryani</b>	<b>595</b>
<i>Combination of rice &amp; tender chicken pieces 'dum' cooked with whole spices</i>	
<b>Veg. Dum Biryani</b>	<b>475</b>
<i>Combination of rice &amp; mix vegetables &amp; potatoes 'dum' cooked with whole spices</i>	
<b>Choice of Pulao</b>	<b>450</b>
<i>Kadhai Pulao / Pancharatna Pulao / Veg Pulao</i>	
<b>Jeera Rice</b>	<b>325</b>
<i>Boiled rice tossed with cackled cumin seeds</i>	
<b>Steam Rice</b>	<b>275</b>
<i>Fluffy steam basmati</i>	

***Government Taxes as Applicable***

<b>Chinese Pot Rice (Vegetable / Chicken)</b>	<b>498</b>
<i>Rice with exotic vegetables cooked in soya &amp; chili base sauce, served in pot</i>	
<b>Crunchy Burnt Garlic Fried Rice (Veg/Non – Veg)</b>	<b>415</b>
<i>Fried rice prepared with seasoning of crunchy burnt garlic</i>	
<b>Mongolian Rice (Veg / Non – Veg)</b>	<b>475</b>
<i>Fried rice tossed with Exotic Vegetables / Chicken in spicy chili oil</i>	
<b>Thai Fried Rice ( Veg / Non – Veg )</b>	<b>415</b>
<i>Fried rice tossed with Vegetable / Chicken in Thai style</i>	
<b>Pan–Fried Noodles ( Veg / Non – Veg )</b>	<b>450</b>
<i>Crispy noodles with choice of sauce, vegetables / Chicken on top (Sauce - Schezwan / Hunan / Manchurian / Hot garlic )</i>	
<b>Shanghai Noodles (veg / nonveg)</b>	<b>415</b>
<i>Noodles tossed with exotic vegetables and ginger garlic sauce</i>	
<b>Shantung Noodles (veg/ nonveg)</b>	<b>498</b>
<i>Steamed noodles in red chili &amp; garlic sauce with sautéed baby corn &amp; bean sprout / shredded chicken &amp; bean sprouts</i>	

## — Beverages —

<b>Masala Chaas</b>	<b>125</b>
<i>Butter milk spiced up with mint, coriander, ginger</i>	
<b>Ice Tea (Flavoured)</b>	<b>120</b>
<i>Ice chilled tea flavoured with peach or lemon</i>	
<b>Jaljeera</b>	<b>70</b>
<i>Chilled drink flavoured with cumin, mint &amp; juice of lemon</i>	
<b>Aerated Drinks</b>	<b>60</b>
<b>Bottled Water</b>	<b>60</b>
<b>Nimbu Soda / Water</b>	<b>70</b>

**Government Taxes as Applicable**

## — Desserts & Ice Cream —

<b>Angoori Jamun with Rabdi</b>	<b>250</b>
<i>Mini dumplings of reduced milk deep fried in ghee, soaked in sugar syrup &amp; served with thick milk</i>	
<b>Hot Gulab Jamun</b>	<b>125</b>
<i>Reduced milk dumplings deep fried in clarified butter &amp; soaked in sugar syrup</i>	
<b>Litchi Pineapple Sundae</b>	<b>250</b>
<i>Pineapple tidbits &amp; Litchi tossed in sugar syrup, draped with three scoops of ice-cream</i>	
<b>Kulfi Falooda</b>	<b>275</b>
<i>Creamy milk based Indian native ice dessert served with flavoured arrowroot string hoppers</i>	
<b>Caramel Custard</b>	<b>150</b>
<i>Milk custard steamed with caramel syrup</i>	
<b>Darsaan with Ice – Cream (Chinese)</b>	<b>175</b>
<i>Chef's specialty fried noodles tossed with honey, sesame seeds &amp; served with Vanilla Ice - Cream</i>	
<b>Ice Cream</b>	<b>120</b>
<i>Vanilla / Butterscotch / Chocolate</i>	
<b>Sizzling Brownie</b>	<b>350</b>
<i>A sizzling touch is a great value-add for sizzling brownies. Mouth-wateringly delicious dessert</i>	

**Government Taxes as Applicable**

**Cooking medium : Refined Sunflower Oil / Ghee / Butter / Olive Oil**