

**SALAD**

<b>GREEK SALAD</b> Diced fresh garden vegetable garnished with black olives, peppers, feta cheese & oregano	160
<b>HEALTHY GREEN SALAD</b> Sliced fresh vegetables	100
<b>TRADITIONAL CAESAR SALAD</b> (Vegetarian/Chicken/Shrimp) <b>160/180/220</b> Romaine lettuce, iceberg lettuce, black olives, tossed in Caesars dressing. Topped & parmesan shavers	
<b>HAWAIIAN CHICKEN SALAD</b> Juliennes of chicken, pineapple, capsicum & onion tossed in mayonnaise	180
<b>KACHUMBER SALAD</b> A mix of freshly cut green vegetables, mildly spiced	100
<b>CELERY AND PRAWN SALAD</b> Garden fresh celery with smoked prawns tossed in sesame soy dressing.	220
<b>CHAT PATA MURG CHAT</b> Chicken, apple, capsicum and onions, flavoured with tangy sauce	190
<b>KHIMCHI SALAD</b> Garden fresh vegetables mixed with tangy, spicy and sweet sauce	100

**SOUPS**

<b>MULLIGATWANY SOUP</b>	110
<b>CREAM OF TOMATO SOUP</b>	110
<b>CREAM OF SOUP</b> (Veg / Mushroom / Chicken)	110 / 120 / 130
<b>SPICY SEAFOOD SOUP</b>	150
<b>LEMON CORIANDER SOUP</b> (Veg /Chicken /Sea Food)	110 /120 /130
<b>SWEET CORN</b> (Veg /Chicken /Sea Food)	110 /120 /130
<b>HOT AND SOUR</b> ( Veg / Chicken / Seafood)	110 /120 /130
<b>MANCHOW</b> ( Veg / Chicken / Seafood)	110 /120 /130
<b>TOM YUM</b> (Veg /Chicken /Seafood) (The Famous Traditional Thai Soup. A Spicy Hot Broth)	110 /120 /130
<b>VEG. CLEAR SOUP</b> (Veg /Chicken /Seafood)	110 /120 /130
<b>SHANGHAI SOUP</b> (Veg /Chicken /Seafood)	110 /120 /130
<b>TEN TEN NOODLES SOUP</b> (Veg /Chicken /Seafood)	110 /120 /130
<b>3 TREASURE VERMICILLI SOUP</b> (Veg /Chicken /Seafood)	110 /120 /130



denotes signature dish

Taxes as applicable

**STARTER**

denotes signature dish

Taxes as applicable

## Starter

### INDIAN VEGETARIAN

#### TANDOORI BABY ALOO

Baby aloo marinated in flavourful tandoori masala and cooked to perfection

210

#### PANEER TIKKA PESHAWARI

Paneer tikka redefined.

220

#### PANEER PESTO KEBAB

Chef's Special, must try!

220

#### PANEER KE SHOLEY

A cottage cheese marinated with Indian spices flavoured with smoked cloves & matured in tandoor.

220

#### MAKHMALI SHEEK KEBAB

Grated paneer flavoured with tandoori spices & cooked in clay oven

220

#### NARAM DIL KE KEBAB

Crispy cottage cheese kebab served with tangy tomato sauce

220

#### BHARWAN ALOO

Barrel potato stuffed with mix vegetable & topped with grated cheese.

220

#### MOTI KEBAB

A combination of minced mix vegetable & corn cooked in a clay oven.

210

#### TOHFA - E - TANDOOR (Vegetarian)

Assorted vegetable delicately marinated & cooked in tandoor.

350

#### MAKHMALI TUKDA

Cottage cheese marinated with cashew nut & Indian herbs .....charcoal grilled.

220

#### KALIMIRI BABY ALOO

Black pepper spiced baby potato cooked in tandoor.

210

### STARTER - NON VEGETARIAN

#### SAFFRON PRAWNS

Prawns marinated in home made spice with saffron flavour

APS

#### AJWAINI PRAWNS

Ajwain flavoured prawns cooked in tandoor

APS

#### TANDOORI POMFRET

Lightly spiced marinated pomfret cooked in tandoor.

APS

#### MAHI TIKKA

Fish tikka with pickling spices.

APS



denotes signature dish

APS - as per size

Taxes as applicable

#### FISH AMRITSARI

Fish marinated in home grounded spices & deep fried.

APS

#### TAWA FISH ( Rawas / Pomfret )

Fish marinated in Indian spices & shallow fried

APS

#### MURG PEPPER KEBAB

Tender pieces of chicken marinated in juicy pepper sauce & herbs

230

#### NOOR MALAI KEBAB

Lightly flavoured chicken cooked in tandoor.

230

#### MURG RUZAALI TIKKA

Breast pieces of chicken stuffed with cheese & minced mutton cooked in tandoor.

240

#### MURG KALI MIRI KEBAB

Supreme chunks of chicken marinated and cooked in tandoor

230

#### MURG TIKKA PESHAWARI

Chicken tikka redefined.

230

#### MURG PESTO KEBAB

Chef's special - must try!

230

#### MULAYAM SHEEK

Minced lamb coated with cheddar cheese and cooked in clay oven

250

#### MUTTON SEEK KEBAB

Minced lamb enriched with aromatic spices and baked in clay oven

250

#### NOORANI KEBAB

Lean lamb mince flavoured with bell peppers.

240

#### TOHFA-E-TANDOOR (NON VEGETARIAN)

An assortment of prawn, chicken, fish & mutton kebab.

590

#### TANDOORI CHICKEN (F / H)

Popular indian dish consisting of roast chicken marinated in yoghurt and spices baked in tandoor

340 / 180

#### TANGADI KABAB

Leg pieces of chicken marinated in juicy sauce and cooked in tandoor

210

#### MURG PAHADI KABAB

Tender pieces of chicken marinated in juicy green masala cooked to perfection

230

#### MURG BANJARA KABAB

Boneless chicken is coated in the spicy marination of yogurt and then grilled in the oven

230



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**VEGETARIAN**

 <b>WILD PEPPER PANEER / POTATO</b>	<b>220 / 210</b>
<i>Cottage cheese with wild pepper</i>	
<b>STIR FRIED CHINESE GREEN</b>	<b>210</b>
<b>BABY CORN MUSHROOM TAIPEI STYLE</b>	<b>210</b>
<i>Fresh baby corn and mushrooms cooked in special sauce</i>	
<b>AROMATIC WONTON</b>	<b>210</b>
<i>Fried wonton tossed with B B Q sauce</i>	
<b>MUSHROOM FRITTER</b>	<b>220</b>
<i>Mushroom filled with spinach and cheese, served with sweet chilly sauce</i>	
<b>PANEER BABY CORN BLACK PEPPER</b>	<b>220</b>
<i>Paneer and Babycorn cooked in peppery sauce</i>	
<b>CRISPY CORN WATER CHESTNUT</b>	<b>210</b>
<i>Corn and water chestnut tossed in chilly gravy which has sweet and crunchy flavour</i>	
<b>CRISPY POTATO SHANGHAI</b>	<b>210</b>
<i>Fried potato fingers tossed in chilly shezwan gravy</i>	
<b>CRISPY VEG. CHILLY</b>	<b>210</b>
<i>Fried finger vegetables tossed in sauce has crunchy flavour</i>	
<b>PANEER IN SALT &amp; PEPPER</b>	<b>220</b>
<i>It is truly a mouth melting, vegan chinese dish, contains paneer tossed with crushed pepper and hints of soya.</i>	
<b>PANEER IN BLACK PEPPER</b>	<b>220</b>
<i>Mild preparation of paneer in little quantity of salt &amp; pepper</i>	
<b>BABY CORN &amp; MUSHROOM SALT &amp; PEPPER</b>	<b>220</b>
<i>Babycorn &amp; mushroom tossed in sauce with little amount of salt &amp; peppe</i>	
<b>BABY CORN &amp; MUSHROOM CHILLY GARLIC</b>	<b>220</b>
<i>Mushroom &amp; babycorn tossed in chilly galic sauce.</i>	



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**NON VEGETARIAN**


<b>PRAWNS CHILLY BEAN</b>	<b>APS</b>
<i>A delicious combination of prawns with a selection of vegetables, made with chilli bean sauce which gives a unique flavour.</i>	
<b>PRAWNS WITH CHOICE OF SAUCE,</b> <i>(Chilly garlic/shanghai/schezwan/hot garlic/soya chilli/teriyeki/blackbeans)</i>	<b>APS</b>
 <b>GOLDEN FRIED PRAWN</b>	<b>APS</b>
<i>Marinated prawns fried crispy &amp; served with sweet chilly sauce</i>	
<b>PEPPERY PRAWNS</b>	<b>APS</b>
<i>Tossed chicken or prawns in ginger, scallion flavoured peppery sauce</i>	
<b>POMFRET MUSTARD CHILLY DRY</b>	<b>APS</b>
<b>POMFRET IN LASA DRY</b>	<b>APS</b>
<i>Bonless pieces of pomfret with Red &amp; Yellow peer</i>	
<b>GINGER WINE POMFRET</b>	<b>APS</b>
<i>Bonless filled of pomfret cooked in ginger wine sauce</i>	
<b>FISH WITH CHOICE OF SAUCE,</b> <i>(Chilly garlic/shanghai/schezwan/hot garlic/soya chilli/teriyeki/blackbeans)</i>	<b>APS</b>
<b>CRISPY SPICY LAMB</b>	<b>250</b>
<i>Shredded lamb cooked in oyster chilly sauce</i>	
<b>LAMB CHILLY GARLIC</b>	<b>250</b>
<i>Sliced roast lamb in chilly garlic sauce</i>	
<b>SLICED LAMB BABY POKCHOY</b>	<b>250</b>
<i>Oyster flavoured lamb slice sauteed with pokchoy</i>	
<b>ROAST LAMB CANTONESE STYLE</b>	<b>250</b>
<i>Cantonese style lamb tossed with spring onions and green chillies with flavourful sauce</i>	
<b>ROAST CHICKEN CHILLY (WITH BONE)</b>	<b>230</b>
<i>Roast chicken tossed with chilly sauce cooked to perfection</i>	
<b>SLICED CHICKEN IN GREEN SAUCE</b>	<b>230</b>
<i>Slices of chicken tossed with corander leaves, green capsicum and cooked in green sauce.</i>	



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PEPPERY CHICKEN <small>Tossed chicken or prawns in ginger, scallion flavoured peppery sauce.</small>	230
GRILLED CHICKEN BLACK BEANS <small>Grilled chicken tossed in black bean sauce served on a sizzler plate</small>	240
SESAME GRILLED CHICKEN <small>Grilled chicken tossed in garlic chilly sauce and topped with sesame seeds on a sizzler plate</small>	240
CHICKEN SPRING ROLL <small>Chicken julienness tossed with mix vegetables wrapped in spring roll sheet and deep fried</small>	230
 CHICKEN WITH CHOICE OF SAUCE, <small>(Chilly garlic/shanghai/schezwan/hot garlic/soya chilly/teriyeki/blackbeans)</small>	230

**ACCOMPANIMENTS**

YOGHURT	90
VEGETABLE RAITHA	100
ALOO MINT RAITHA	100
BOONDI RAITHA	100
PINEAPPLE RAITHA	100
MASALA PAPAD ( 2PC)	50
ROASTED PAPAD (2PC)	30
FRENCH FRIES	160
CHEESE CHILLY TOAST	200
GARLIC BREAD	160
MASALA PEANUT	150
ALOO CHAAT	150

 denotes signature dish


Taxes as applicable

# POT CUISINE

Our unique clay pot preparation traps the taste of the ingredients adding its own distinctive day pot aroma and flavors

POT RICE (Veg. / Chicken / Seafood)	220 / 270 / 370
 BURNT GARLIC POT RICE (Veg. / Chicken / Seafood)	220 / 270 / 370
MANGOLIAN POT RICE(Veg. / Chicken / Seafood)	220 / 270 / 370
THAI POT RICE (Veg. / Chicken / Seafood)	220 / 270 / 370
MUSHROOM POT RICE	240
CORIANDER POT NOODLES (Veg. / Chicken / Seafood)	220 / 270 / 370



 denotes signature dish

Allow 45 min. preparation time for all above dishes

Taxes as applicable

**MAIN COURSE - INDIAN - VEGETARIAN**



**NARGISI PANEER KOFTA** 230

Paneer spiced with special garam masala finished with creamy tomato gravy.

**PESHAWARI PANEER** 230

Cubes of cottage cheese cooked with onion tomato & capsicum

**PANEER CHASMESHAHI** 230

Grilled malai paneer entangles with rainbow vegetables laced with creamy white gravy cooked on slow fire

**KHUMB LAZEEZ** 230

White button mushrooms cooked in mildly brown gravy.

**KADAI PANEER** 230

Paneer cooked in iron kadai flavoured With coriander seeds, dry red chillies & capsicum.

**TAWA PANEER / VEG.** 230

Paneer / Veg. cooked in special lucknowai tawa spices

**PALAK PANEER** 230

Spinach & cottage cheese cooked to perfection

**SABNAM KOFTA** 230

Mushroom and mash potato balls cooked in chef's special gravy.

**SHAM SAVERA KOFTA** 230

Paneer & Spinach dumpling cooked in makhani gravy.

**VEG. NILGIRI KORMA** 220

Vegetables stewed in mint and spinach based gravy and cooked with cashewnut paste

**MAKAAI MASALA** 220

American corn sauteed in butter and cooked flavouful masala

**BHINDI BHOJPURI** 220

A dry ladies finger preparation..

**SUBZI FALGUNI** 230

A very good combination of vegetable with rich tomato gravy



denotes signature dish

Taxes as applicable



**HARI MAKAI KHAS** 220

A combination of spinach & fresh American corn.

**PINDI CHHOLE** 220

Chickpeas cooked to perfection.

**PANEER LABABDAR** 230

Paneer cooked in combination of cashewnut & aromatic tomato based gravy.

**BABY ALOO . . . . . ( Tawa / Banjara / Achari / Methi )** 220

Ever green popular potato cooked with combination of vegetable.

**YELLOW DAL TADKA / FRY** 170

Yellow lentil wonderfully tempered or fried

**DAL PALAK** 170

Combination of yellow lentil and chopped fresh spinach

**DAL MAKHANI** 170

Overnight soaked Black lentil cooked and simmered in cream

**NON VEGETARIAN**

**MURG DO PYAZA** 240

This dish has dominance of onion which gives very special sweet and spicy taste

**MURG SHAHJAANI** 240

This superb dish is one of the finest examples of the fabulous rich food enjoyed by mugal emperor

**BUTTER CHICKEN** 250

This dish is rich, creamy, buttery flavour need no introduction

**MURG LABABDAR** 240

Chicken cooked in combination of cashew nut & aromatic tomato based gravy

**MURG LAHORI** 240

Chicken cooked in clay oven topped with mildly spiced gravy

**MURG MAKHANI** 240

All time favorite



denotes signature dish

Taxes as applicable

MURG HANDI LAZEEZ Dum cooked Chicken preparation	240
TAWA CHICKEN Chicken / Mutton cooked in special lucknowai tawa spices	240
<b>MAIN COURSE</b>	
 MURG METHI Chicken cooked in tender fenugreek paste	240
GOSHT LABABDAR Lamb cooked in combination of cashew nut & aromatic tomato based gravy.	240
MUTTON PEPPER TAWA FRY Mutton cubes steam cook with black pepper & capsicum.	260
DAL GOSHT A combination of Mutton & lentil.	260
NALLI NEHARI Its a stew cooked with lamb marrow bones with spicy nehari masala	270
BHUNA GOSHT A semi dry preparation of mutton pieces cooked with hot Indian masala	260
RARAH GOSHT Shredded mutton cooked in rich Indian gravy.	260
MUTTON DAHIWALA Mutton marinated in yoghurt & cooked in special homemade spices	260
FISH HARIYALI Fish cooked in mint & spinach gravy.	350
 GOAN CURRY (FISH / PRAWNS) Prawns cooked in light coconut milk curry tempered with mustard and curry leaves.	APS
PRAWNS MASALA Prawns cooked in a flavourful masala gravy and garnished with fresh coriander leave	APS
FISH MASALA Fish prepared in tomato masal abased gravy made to perfection.	APS




denotes signature dish

APS - as per size

Taxes as applicable

## Indian Bread

TANDOORI ROTI plain / butter	30
NAAN -- plain / butter / garlic	40
GARLIC NAAN	60
PARATHA --plain / butter / pudina / methi or laccha	40
 KULCHA --plain / butter / pudina / methi or laccha	40
STUFFED Naan / paratha / kulcha	80
KHASTA ROTI	40
ROTI BASKET (Assorted 7 pcs.)	220
LACHHA PARATHA	50
CHEESE NAAN	80

## Basmati Ka Khazana

PANEER TOMATO BIRYANI	220
HYDRABADI DUM SUBZ BIRYANI	220
DILL PULAO	220
DHINGRI PULAO	220
VEG PULAO	220
PEAS PULAO	220
STEAM RICE	150
JEERA RICE/DAL KHICHADI/PALAK KHICHADI	180
DUM MURG BIRYANI	250
KACCHE GOSHT KI BIRYANI	270
 PRAWNS BIRYANI	APS



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APS - as per size

Taxes as applicable

## Khasta Potli Biryani



Veg / Chicken / Mutton  
Our unique smoked biryani Must try!!!!

230 / 260 / 280

### Oriental

#### VEGETARIAN

<b>PANEER IN CHILLI PEKING SAUCE</b>	<b>230</b>
Cottage cheese tossed with bell pepper and cooked in Peking sauce	
<b>PANEER WITH CHOICE OF SAUCE</b>	<b>230</b>
Chilly garlic/shanghai/schezwan/hot garlic/soya chilli / teriyeki / Blackbeans / Manchurian	
<b>SZECHWAN TOFU WITH MIXED VEGETABLES</b>	<b>230</b>
Spicy tofu with vegetables	
<b>BLACK MUSHROOM &amp; PANEER CHILLI OYSTER SAUCE</b>	<b>230</b>
A delicious paneer preparation with black mushroom	
<b>DICED VEGETABLE WITH ALMONDS</b>	<b>230</b>
Freshly cut mix vegetables and almonds cooked in delicious sauce	
<b>STEW MUSHROOM BAMBOO SHOOT SOYA CHILLY</b>	<b>230</b>
<b>ASSORTED VEG WITH CHOICE OF SAUCE</b>	<b>220</b>
Chilly garlic/shanghai/schezwan/hot garlic/soya chilli/teriyeki/blackbeans	



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#### NON VEGETARIAN



<b>SHREADED CHICKEN HUNAN SAUCE</b>	<b>240</b>
This dish consist of sharded chicken pieces coated with sweet and spicy hunan sauce	
<b>WULI CHICKEN</b>	<b>240</b>
Finger cut chicken in chilly based gravy	
<b>CHICKEN MANCHURIAN</b>	<b>240</b>
Marinated boneless chicken is deep fried and the golden balls is tossed in soya based gravy	
<b>KUNG PAO CHICKEN</b>	<b>240</b>
Diced chicken stir fried with spring onion chilly and nuts	
<b>SLICED CHICKEN With Black Mushroom In Chilli Oyster Sauce</b>	<b>240</b>
<b>SLICED LAMB IN</b>	<b>260</b>
Pickled ginger / chilly bean sauce / Singapore style / dry red chilly /ginger spring onion sauce	
<b>CHILLI CHICKEN</b>	<b>240</b>
<b>CHICKEN WITH CHOICE OF SAUCE</b>	<b>240</b>
chilly garlic/shanghai/schezwan/hot garlic/soya chilli/teriyeki/blackbeans	
<b>SOHO CHICKEN</b>	<b>240</b>
Diced chicken cooked in combination of scz. & chilly sauce	
<b>PRAWNS WITH CHOICE OF SAUCE,</b>	<b>APS</b>
Chilly garlic/shanghai/schezwan/hot garlic/soya chilli/teriyeki/blackbeans	
<b>FISH WITH CHOICE OF SAUCE, (RAWAS/POMFRET)</b>	<b>APS</b>
Chilly garlic/shanghai/schezwan/hot garlic/soya chilli/teriyeki/blackbeans	

#### RICE & NOODLES




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Taxes as applicable

SEAFOOD FRIED RICE	330
FRIED RICE (Veg/ Chicken/ Mix)	190 / 210 / 270
BURNT GARLIC FRIED RICE (Veg/Chi./Prawns)	190 / 210 / 270
SINGAPORE ME FOON RICE NOODLES (Veg/Chicken/Prawns)	190 / 210 / 270
 FORTUNE RICE	190 / 210 / 270
DAN DAN NOODLES (veg. /chicken /prawns)	200 / 230 / 340
PINEAPPLE RICE (veg. /chicken /prawns)	230 / 250 / 350
ORIENTAL FRIED RICE(veg. /chicken /prawns)	200 / 230 / 340
LOTUS WRAPPED RICE(veg. /chicken /prawns)	230 / 250 / 350
PAN FRIED NOODLES (Veg/ Chicken/ Prawns)	200 / 230 / 340
THAI SPICE NOODLES (Veg/ Chicken/ Prawns)	200 / 230 / 340
SINGAPORE SILKY NOODLES (Veg/ Chicken/ Prawns)	190 / 210 / 270
 CHICKEN MALAYASIAN NOODLES	 220
<small>Flat soft noodles tossed with pockchow, chinese cabbage, chopped garlic, chilli paste, soya and beansprot</small>	
 HAKKA NOODLES ( Veg. / Chicken)	200 / 220
TRIPPLE SCHEZWAN (Veg. / Chicken / Seafood)	240 /270 /350
SEA FOOD CHOWMEIN	350




 denotes signature dish

Taxes as applicable

# International delicacies




 denotes signature dish

Taxes as applicable



**INTERNATIONAL DELICACIES**

<b>PRAWNS NEWBERG</b> Sautéed creamy prawns with Italian herbs served with butter rice	<b>380</b>
<b>POLLO LEMONY</b> Chicken cubes cooked in butter & herbed sauce with dash of lemon juice with herbed rice	<b>330</b>
<b>CRUMBED FISH N CHIPS</b> Cajun fried pomfret fillet with potato chips and tartar sauce	<b>430</b>
<b>FISH FINGER</b> Crumbed fried fish served with tartar sauce	<b>330</b>
<b>SUPREME CHICKEN</b> Grilled breast of chicken served with fries and brown sauce & sauteed vegetable	<b>330</b>
<b>CHICKEN ALA KING</b> Chicken cubes cooked in rich creamy bechamel sauce with three colour bell peppers.	<b>330</b>
<b>CRISPY FRIED CHICKEN</b> Breast pieces of chicken coated with bread crumbs with fried & served with french fries	<b>330</b>
<b>VEG AU GRATIN</b> Cubes of vegetables cooked in cream & white sauce & gratinated	<b>250</b>
 <b>YOUR CHOICE OF PASTAS</b> (Veg/ Chicken/ Sea Food) Penne / Fusilli / Spaghetti With Choice Of Sauces	<b>230 / 250 / 350</b>
<b>SPAGHETTI AL POMODORO E BASILICA</b> Spaghetti with roma tomato cherry tomatoes lightly cooked in extra virgin olive oil & fresh basil	
<b>CREAM E FORMAGGIO</b> Choice of pasta with fresh parsley in our double cream parmesan sauce	
<b>AL PEPPERONI</b> Choice of pasta served in red capsicum cream sauce topped with paprika & parmesan cheese	
<b>AL PESTO</b> Choice of pasta tossed with extra virgin olive oil in a basil – pine nut parmesan pesto with cherry tomato topped with parmesan shavings	
<b>ALL ALFREDO</b> Choice of pasta tossed with extra virgin olive oil & served with garlic cream sauce	

 denotes signature dish

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**SANDWICH, WRAPS & MORE**

<b>VEG SANDWICH THE MUMBAI WAY!</b> Chutney and butter spread bread slices with veggies accompanied with fries	<b>130</b>
<b>TRIPPLE DECKER VEGETABLE SANDWICH</b> Slices of toasted bread, lettuce, tomato, cucumber, and cheddar cheese accompanied fries	<b>180</b>
<b>TRIPPLE DECKER CHICKEN SANDWICH</b> Slices of toasted bread chicken, fried egg, cheese, lettuce, tomato and cucumber accompanied with salad and fries	<b>200</b>
<b>KATI ROLL (PANEER/CHICKEN)</b> Traditional indian roll served with kachumber salad and mint cutney	<b>210 / 230</b>
 <b>BUTTER CHICKEN WRAP</b> Rich, creamy and buttery chicken wrapped in roomali	<b>230</b>
<b>PANEER TIKKA WRAP</b> Tandoori baked papper tikka tossed in masala and wrapped in roomali	<b>230</b>

**BEVERAGES**


TEA / COFFEE	<b>70</b>
CAPPUCCINO	<b>90</b>
LATTE	<b>90</b>
ESPRESSO	<b>70</b>
ESPRESSO DOUBLE	<b>120</b>
LASSI	<b>90</b>

**DESSERTS**

<b>CHEF'S SPECIAL</b>	<b>150</b>
<b>MALAI KULFI</b>	<b>110</b>
<b>FRESH FRUIT SALAD WITH ICE CREAM</b>	<b>110</b>
<b>CHOICE OF ICE CREAM</b>	<b>110</b>
<b>GULAB JAMUN</b>	<b>110</b>
<b>BANANA SPLIT</b>	<b>150</b>
<b>SOUL SUNDAE</b>	<b>150</b>
<b>HONEY TOSSED NOODLES</b> Deep fried flat noodles showered with sesame and honey, topping with vanilla ice Cream	<b>150</b>
<b>SIZZLING BROWNIE WITH ICE-CREAM</b>	<b>150</b>
<b>EAST &amp; WEST</b> Vanilla ice-cream topped with shot of cointreau liqueur	<b>320</b>
<b>FRESH FRUIT PLATTER</b>	<b>170</b>

**HOUSE RULES**

- Restaurant will be open from 7.00am to 1.00am.
- Last order should be placed by 12.30pm.
- Management would not be responsible for items left at the restaurant.
- Guests are requested to take care of their belongings.
- Outside foods / drinks is not allowed, inside the restaurant.

 denotes signature dish

Taxes as applicable