



## SOUP

### INDIAN SOUP

**DHANIA TAMATAR SHORBA** 150/-  
(A zesty soup combining fresh tomatoes with coriander and a hint of Indian spices)

**MAKAI SHORBA** 150/-  
(A spiced corn soup, simmered to perfection, blending the sweetness of corn with a hint of Indian spices)

**PALAK KA SHORBA** 150/-  
(A nourishing spinach soup, delicately seasoned with garlic and cumin, pureed to a silky consistency)

**MULAGTANI SHORBA** 150/-  
(A rich, tangy lentil soup infused with the flavors of tamarind, coconut, and a medley of spices)

**YAKHNI SHORBA** 210/-  
(A traditional, aromatic broth made from slow-cooked mutton, flavored with cardamom, cinnamon, and other spices)

**GHOST NALLI WALA PUNJABI SHORBA** 210/-  
(A hearty Punjabi-style soup featuring a tender piece of lamb shank (nalli) slow-cooked with aromatic spices)

**MUTTON SUFIYANI SHORBA** 210/-  
(A delicately spiced mutton soup inspired by Sufi cuisine, featuring a blend of herbs, kesar & spices)

## STARTER

### VEG STARTER

**KEBAB KA BAHAR** 300/-  
(HARA BHARA | VEG SEEKH | VEG GALOUTI | VEG MAKKAI | PANEER MAKAI)

**PANEER CHATPATI** 340/-

**DAHI WALE ADRAKI PANEER** 340/-  
(Tender cubes of paneer marinated in yogurt and ginger, grilled to perfection, resulting in a creamy and flavorful appetizer)

**PANEER 65** 340/-

- Please allow us 30 minutes for serving
- Some food items may contain traces of nuts, dairy or gluten. please ask your server for details
- TAXES as applicable will be charged
- Extra gravy will be charged
- Food container will be charged extra



**PAPDI KEBAB  
(OF CHOICE – PANEER | VEG)** 340/- | 290/-

(Chopped vegetables and paneer blended with spices, coated with breadcrumbs, and fried until crispy)

**VEG HARIYALI TIKKI** 290/-  
(A green-hued tikki made from a blend of spinach, green peas, and other vegetables, spiced with aromatic herbs)

**PANEER COROLLA** 340/-

**PANEER TIKKA AS PER CHOICE** 390/-  
(PANEER AJWANI | PANEER MALAI | ACHARI PANEER | HARIYALI PANEER | LASOONI PANEER)

**CHOICE OF MUSHROOM** 340/-  
(65 | CHATPATI | TANDOORI)

**BHARWAN MUSHROOM CHEF'S STYLE** 390/-  
(Mushrooms stuffed with a flavorful mixture, prepared in The Chef's style)

**CHEF'S SPECIAL SUFIYANI KEBAB** 390/-  
(A special kebab preparation inspired by Sufi cuisine, featuring a blend of spices, kesar and herbs)

**NON VEG STARTER**

**CHICKEN CHATPATI** 350/-

**DAHI WALE ADRAKI CHICKEN** 350/-  
(Chicken marinated in yogurt and ginger, grilled to perfection)

**CHICKEN 65** 350/-

**TIKKA OF CHOICE** 360/-  
(CHICKEN | AJWANI CHICKEN)

**KEBAB -E- BAHAR** 390/-  
(MURG RESHMI | MURG HARIYALI | MURG MALAI)

**TANDOORI CHICKEN (HALF | FULL)** 320/- | 560/-

**CHICKEN TANGRI KEBAB (HALF | FULL)** 300/- | 550/-

- Please allow us 30 minutes for serving
- Some food items may contain traces of nuts, dairy or gluten. please ask your server for details
- TAXES as applicable will be charged
- Extra gravy will be charged
- Food container will be charged extra



<b>CHICKEN PANCHI KEBAB (8 PCS)</b> (Chicken wings marinated and grilled, offering a flavorful and succulent kebab experience)	450/-
<b>AMRITSARI FISH FRY</b> (A popular North Indian fish preparation, marinated in spices and deep-fried until crispy)	375/-
<b>MAHI AJWANI TIKKA</b> (Fish cubes marinated in carom seeds and spices, grilled to perfection)	375/-
<b>CHOICE OF TAWA (FISH   PRAWN)</b>	450/-   560/-
<b>PRAWN CHATPATI</b>	560/-
<b>PRAWN 65</b>	560/-
<b>HARA METHI KE KEBAB</b> (CHICKEN   PRAWN   POMFRET) (Kebabs made from choice of meat, blended with green fenugreek and spices)	390/-   590/-   690/-
<b>HARE PUDINE KE KEBAB</b> (CHICKEN   PRAWN   POMFRET) (Kebabs made from choice of meat, blended with fresh mint & spices)	390/-   590/-   690/-
<b>SEEKH KEBAB</b> (CHICKEN   MUTTON)	390/-   560/-
<b>TANDOORI</b> (PRAWN   POMFRET)	590/-   690/-
<b>MURG BHARWAN BANJARA</b> (Chicken stuffed with a flavorful mixture, prepared in the Banjara style, offering a rich and aromatic chicken dish)	410/-
<b>CHEF'S SPECIAL TANDOORI PLATTER</b> (A special assortment of tandoori dishes curated by The Chef, offering a variety of flavors and textures in one platter)	800/-

- 
- Please allow us 30 minutes for serving
  - Some food items may contain traces of nuts, dairy or gluten. please ask your server for details
  - TAXES as applicable will be charged
  - Extra gravy will be charged
  - Food container will be charged extra



## SALAD & PAPAD

---

ONION SALAD	20/-
CUCUMBER SALAD	70/-
GREEN SALAD	85/-
ROASTED PAPAD	40/-
FRIED PAPAD	50/-
MASALA PAPAD	80/-

## ON THE SIDE

---

PLAIN CURD	130/-
ALOO RAITA	150/-
MIX RAITA	150/-
BUNDI RAITA	160/-
PINEAPPLE RAITA	175/-
BURANI RAITA	175/-

## CHOICE OF EGG

---

POACH	120/-
OMELETTE	150/-
BHUJIA	160/-

## SALAN

---

BAIGAN KA SALAN	150/-
MIRCHI KA SALAN	150/-
MIX SALAN (BAIGAN & MIRCHI)	175/-

- 
- Please allow us 30 minutes for serving
  - Some food items may contain traces of nuts, dairy or gluten. please ask your server for details
  - TAXES as applicable will be charged
  - Extra gravy will be charged
  - Food container will be charged extra



## RICE

PLAIN RICE 130/-

CHEF'S SPECIAL RICE 180/-  
(OF CHOICE – LEMON | CURD | JEERA | GINGER LEMON | TOMATO | PUDINA | BUTTER CORN)

PULAO 250/-  
(OF CHOICE – GREEN PEAS | JEERA GREEN PEAS | VEGETABLE)

CHEF'S SPECIAL PULAO 350/-  
(KASHMIRI | SUFIYANI WITH DRY NUTS)  
(Kashmiri pulao - A fragrant rice dish from the Kashmiri cuisine, cooked with basmati rice, spices, onion, dry fruits, and fresh fruits.  
Sufiyani pulao - A flavorful rice dish made with basmati rice, spices and kesar, enriched with a variety of dry nuts offering a rich and aromatic culinary experience)

## DAL

PLAIN DAL 120/-

DAL FRY | DAL BUTTER FRY | DAL TADKA 160/- | 180/- | 180/-

BLACK DAL TADKA (PLAIN | EGG) 180/- | 200/-

DAL MAKHANI 250/-

## BREAD

CHAPATI/PHULKA 25/-

TANDOORI ROTI 35/-

NAAN 50/- | 80/- | 100/- | 110/-  
(OF CHOICE – PLAIN | BUTTER | GARLIC | MASALA)

CHEF'S SPECIAL NAAN 250/-  
(KASHMIRI | MIX DRY FRUITS)  
(Kashmiri Naan - A traditional Kashmiri bread made with refined flour and yogurt, flavored with saffron, cardamom, dry fruits like almonds and raisins)

- Please allow us 30 minutes for serving
- Some food items may contain traces of nuts, dairy or gluten. please ask your server for details
- TAXES as applicable will be charged
- Extra gravy will be charged
- Food container will be charged extra



**KEEMA NAAN | KEEMA KULCHA**  
(CHICKEN | MUTTON)

290/- | 360/-

**KULCHA**  
(OF CHOICE - PLAIN | BUTTER | MASALA | GARLIC)

50/- | 80/- | 100/- | 100/-

**CHEF'S SPECIAL KULCHA**  
(KASHMIRI | MIX DRY FRUITS)

250/-

(Kashmiri Kulcha - A traditional Kashmiri bread made with refined flour and yogurt, flavored with saffron, cardamom, dry fruits like almonds and raisins)

**PARATHA**  
(OF CHOICE - PLAIN | LACCHA | METHI | PUDINA | ALOO)

100/-

**CHEF'S SPECIAL PARATHA**  
(PALAK (SEASONAL) | MULLI (SEASONAL) | PEAS | MAKAI | PANEER)

120/-

## DAWAT-E-BIRYANI

(CHOICE AS PER AVAILABILITY)

**HYDERABADI BIRIYANI**

250/- | 280/- | 340/- | 450/-

WITH MIRCHI KA SALAN AND MIX RAITA  
(VEG | EGG | CHICKEN | MUTTON)

(A signature dish from Hyderabad, featuring fragrant basmati rice cooked with tender meat, aromatic spices, and caramelized onions on a slow dum process tapping the steam to retain the aroma. Served with Mirchi ka Salan, a spicy chili curry, and mix raita)

**LUCKNOWI BIRIYANI**

250/- | 280/- | 340/- | 450/-

WITH BURANI RAITA  
(VEG | EGG | CHICKEN | MUTTON)

(A traditional Lucknowi delicacy featuring fragrant basmati rice layered with tender meat or vegetables infused with aromatic spices and saffron, served with a garlic-flavored yogurt dip, offering a rich and royal culinary experience)

**KOLKATA BIRIYANI**

250/- | 280/- | 340/- | 450/- | 500/-

WITH LACHHADAR ONION RAITA  
(VEG | EGG | CHICKEN | MUTTON | PRAWN)

(A specialty from Kolkata, this biryani features fragrant basmati rice cooked with tender meat or vegetables, fried and dum potatoes, and a blend of spices, served with yogurt mixed with sliced onions and spices)

- Please allow us 30 minutes for serving
- Some food items may contain traces of nuts, dairy or gluten. please ask your server for details
- TAXES as applicable will be charged
- Extra gravy will be charged
- Food container will be charged extra



## INDIAN CURRY

### INDIAN VEG CURRIES

**VEG KUNDAN MASALA** 300/-  
(A rich and creamy vegetable dish cooked in cashew and cream-based sauce, flavored with aromatic spices)

**NAVRATNA KORMA** 290/-  
(A Mughlai-inspired dish featuring a medley of nine different vegetables and fruits cooked in a creamy, spiced sauce, offering a delightful blend of flavors and textures)

**VEG SUFIYANI KORMA** 325/-  
(A creamy and aromatic vegetable korma, inspired by Sufi cuisine, featuring a blend of spices, kesar and herbs)

**VEG GULABARI KORMA** 325/-  
(A fragrant and mildly spiced vegetable korma cooked in a creamy sauce, with a hint of rose petals and gulkand)

**VEG HARANARIYAL SABZI** 350/-  
(A vegetable dish cooked in a coconut-based gravy)

**VEG JHALFRY** 250/-  
(A spicy and tangy vegetable stir-fry)

**MIX VEG DOPIAZA** 250/-  
(A flavorful vegetable curry where mixed vegetables are cooked with onions and spices)

**KADAI VEG** 250/-

**VEG HYDERABADI** 250/-

**VEG KHAZANA** 300/-  
(A treasure trove of vegetables cooked in a rich and creamy cashew sauce, flavored with a blend of spices and herbs)

**CHEF'S SPECIAL KOFTA SHAM SAVERE** 375/-  
(Vegetable dumplings made of Indian cottage cheese and spinach, cooked in a creamy and flavorful gravy)

**VEG MALAI KOFTA | VEG KOFTA** 350/-

**KADAI PANEER | SHAHI PANEER** 350/-

- Please allow us 30 minutes for serving
- Some food items may contain traces of nuts, dairy or gluten. please ask your server for details
- TAXES as applicable will be charged
- Extra gravy will be charged
- Food container will be charged extra





**PANEER IN CHOICE OF CURRY** 375/-  
(AKBARI | PUNJABI | PASINDA)

**PANEER BUTTER MASALA** 350/-

**PANEER TIKKA MASALA** 400/-

**RANI PALAK | MOTIYA PALAK |  
SHABNAMI PALAK** 350/-

(Spinach curry prepared in three different styles: Rani Palak (seasonal vegetables in creamy spinach gravy), Motiya Palak (Indian cottage cheese dumplings in spinach and fenugreek gravy), and Shabnami Palak (corn, spinach with cream))

**VEG DIWANI HANDI** 300/-

**VEG NIZAMI HANDI** 300/-  
(A rich and flavorful vegetable curry cooked with a blend of cashew and tomato gravy, served with chopped palak)

**CORN GREEN PEAS MASALA** 325/-

**WHOLE CASHEW GREEN PEAS MASALA** 350/-  
(A rich and creamy curry made with whole cashews and green peas, cooked in a flavorful gravy.)

**CHEF'S SPECIAL PALAK METHI CHAMAN** 350/-  
(SEASONAL)

(A seasonal specialty featuring a blend of spinach and fenugreek cooked with grated Indian cottage cheese)

**CHEF'S SPECIAL VEG** 325/-  
(A chef's special vegetable preparation, featuring a unique blend of seasonal vegetables and spices.)

### INDIAN NON-VEG CURRIES

**CHICKEN MASALA |  
CHICKEN DO PYAZA | CHICKEN KADAI** 320/-

**CHICKEN PAKIJA** 370/-

**LABABDAR CHICKEN** 370/-  
(Tender chicken cooked in a rich and creamy tomato-based gravy, flavored with aromatic spices.)

- 
- Please allow us 30 minutes for serving
  - Some food items may contain traces of nuts, dairy or gluten. please ask your server for details
  - TAXES as applicable will be charged
  - Extra gravy will be charged
  - Food container will be charged extra



<b>MURG MUSALLAM</b> (A traditional Mughlai dish featuring a whole chicken marinated in spices, stuffed with boiled eggs, and cooked in a rich and flavorful gravy)	430/-
<b>MURG RAJWADA</b> (A royal chicken curry cooked in a rich and aromatic gravy, featuring a blend of spices and herbs)	430/-
<b>MURG PATIALA</b> (A chicken curry inspired by the flavors of Patiala, featuring tender chicken cooked in a spicy and tangy gravy)	430/-
<b>MURG KANDHAR</b> (A chicken curry inspired by the flavors of Kandahar, featuring tender chicken cooked in a rich and aromatic gravy)	370/-
<b>MURG JAFRANI</b> (Chicken cooked in a saffron-infused gravy, flavored with aromatic spices)	450/-
<b>RARA CHICKEN</b> (A rich and flavorful chicken curry made with minced and tender chicken pieces, cooked in a spicy and aromatic gravy)	450/-
<b>CHICKEN SUFYANI</b> (A creamy and aromatic chicken curry inspired by Sufi cuisine, featuring a blend of spices and herbs that create a rich and flavorful dish)	450/-
<b>MURG HYDERABADI</b>	370/-
<b>CHICKEN BUTTER MASALA</b>	420/-
<b>CHICKEN RESHMI MASALA</b>	430/-
<b>CHICKEN TIKKA MASALA   CHICKEN MURG CHAND</b>	430/-
<b>CHICKEN HARIYALI MASALA</b>	430/-
<b>CHICKEN LEG MASALA</b>	470/-
<b>MUTTON ROGAN JOSH</b>	450/-
<b>BHUNA MUTTON</b> (Tender mutton pieces cooked with ghee in a spicy and flavorful gravy, slow-cooked to perfection)	450/-
<b>RARA GHOST</b> (A rich and flavorful mutton curry made with minced mutton and tender mutton pieces, cooked in a spicy and aromatic gravy)	500/-

- 
- Please allow us 30 minutes for serving
  - Some food items may contain traces of nuts, dairy or gluten. please ask your server for details
  - TAXES as applicable will be charged
  - Extra gravy will be charged
  - Food container will be charged extra



<b>GHOST SUFIYANI KORMA</b> (A creamy and aromatic mutton korma inspired by Sufi cuisine, featuring a blend of spices, kesar and herbs)	500/-
<b>MUTTON REZALA</b> (A rich and flavorful mutton curry cooked in a buttery, aromatic and white gravy, offering a royal dining experience)	500/-
<b>GHOST RAJWADA</b>	500/-
<b>FISH DO PYAZA</b>	380/-
<b>FISH MASALA</b>	380/-
<b>AMRITSARI MAHI MASALA</b>	390/-
<b>MAHI AJWAINI MASALA</b> (Fish cooked in a flavorful gravy with carom seeds, flavored with aromatic spices)	390/-
<b>FRIED POMFRET</b>	600/-
<b>PRAWN MALAI CURRY</b> (Prawns cooked in a creamy and coconut-based gravy)	450/-
<b>PRAWN KADHAI MASALA</b> (Prawns cooked in a spicy and flavorful kadhahi masala (capsicum-based gravy))	450/-
<b>PRAWN GOAN CURRY</b> (Prawns cooked in a spicy and tangy Goan-style curry, flavored with coconut and aromatic spices.)	500/-
<b>KANDHAHAR PRAWN</b> (Prawns cooked with julienne cut capsicum and onion, flavored with kala jeera)	500/-
<b>PRAWN MALAI WITH TENDER COCONUT</b> (Prawns cooked in a creamy cashew and coconut based gravy)	600/-
<b>CHOICE OF EGG CURRY</b> (MASALA   OMELETTE CURRY   DO PYAZA)	210/-

- 
- Please allow us 30 minutes for serving
  - Some food items may contain traces of nuts, dairy or gluten. please ask your server for details
  - TAXES as applicable will be charged
  - Extra gravy will be charged
  - Food container will be charged extra



## BEST OF ASIAN SOUP

### CHINESE SOUPS

**HOT & SOUR SOUP**  
(VEG | CHICKEN | PRAWN)

150/- | 170/- | 200/-

**MANCHOW SOUP**  
(VEG | CHICKEN | PRAWN)

150/- | 170/- | 200/-

**LUNG FUNG SOUP**  
(VEG | CHICKEN | PRAWN)

150/- | 170/- | 200/-

**LEMON CORIANDER SOUP**  
(VEG | CHICKEN | PRAWN)

150/- | 170/- | 200/-

**SWEET CORN SOUP**  
(VEG | CHICKEN | PRAWN)

150/- | 170/- | 200/-

**BURNT GARLIC SOUP**  
(VEG | CHICKEN | PRAWN)

160/- | 180/- | 210/-

**OKAI SOUP**  
(VEG | CHICKEN | PRAWN)

160/- | 180/- | 210/-

**TALUMEIN SOUP**  
(CHICKEN | PRAWN)

180/- | 210/-

### APPETIZERS

**SALT & PEPPER**  
(AMERICAN CORN | MUSHROOM | MIXED VEGETABLES | BABY CORN)

300/-

**SPRING ROLL**  
(VEG | CHICKEN)

200/- | 220/-

**VEG KOREAN ROLL**  
(Flavorful vegetable-filled rolls inspired by Korean cuisine, offering a unique and delicious appetizer)

250/-

- Please allow us 30 minutes for serving
- Some food items may contain traces of nuts, dairy or gluten. please ask your server for details
- TAXES as applicable will be charged
- Extra gravy will be charged
- Food container will be charged extra



<b>SINGAPURI STICK</b>	350/-
<b>CRUNCHY CRISPY CHILLI</b> (MIXED VEG   POTATO) (Crispy and spicy snack made with mixed vegetables or potato)	250/-
<b>CRISPY CHILLI   CHILLI HONEY</b> (IN CHOICE OF SAUCE- BABY CORN   AMERICAN CORN)	300/-
<b>CRISPY FRIED PANEER</b> (IN CHOICE OF SAUCE- CHILLI   SCHEZWAN   HUNAN   HONK KONG)	350/-
<b>CRISPY BABY CORN</b> (IN CHOICE OF SAUCE- CHILLI HONEY   SWEET CHILLI   TEMPURA   SCHEZWAN)	310/-
<b>CHICKEN IN BANANA LEAF</b> (Fried chicken cooked in banana leaf, offering a unique and aromatic dish with a hint of smoked banana leaf flavor)	350/-
<b>KUNG PAO CHICKEN</b> (A classic Chinese dish featuring chicken stir-fried with peanuts, vegetables, & chili peppers, offering a spicy & flavorful dish)	350/-
<b>DRAGON BALL (VEG   NON-VEG)</b> (IN CHOICE OF DIPPING- SWEET CHILLI   HOT GARLIC)	300/-   350/-
<b>THAI LOLLIPOP</b>	350/-
<b>CHICKEN LAT ME KAI</b>	350/-
<b>SATAY CHICKEN</b> (IN CHOICE OF DIPPING- SWEET CHILLI   HOT GARLIC) (Grilled chicken skewers served with a choice of dipping sauce such as sweet chilli or hot garlic)	350/-
<b>SMOKED CHICKEN</b>	350/-
<b>CRISPY CHICKEN</b> (IN CHOICE OF SAUCE- CHILLI HONEY   CHILLI)	350/-
<b>DRUMS OF HEAVEN</b>	350/-

- 
- Please allow us 30 minutes for serving
  - Some food items may contain traces of nuts, dairy or gluten. please ask your server for details
  - TAXES as applicable will be charged
  - Extra gravy will be charged
  - Food container will be charged extra



**FRIED FISH** 350/-  
(IN CHOICE OF SAUCE- CHILLI HONEY | SWEET CHILLI | TEMPURA | SCHEZWAN)

**BALI PRAWN** 500/-

**GOLDEN FRIED PRAWN | FRIED PRAWN** 500/-  
(Prawns fried until golden and crispy, offering a flavorful and crunchy appetizer)

**SINGAPOREAN CHILLI PRAWN** 540/-  
(Prawns cooked in a spicy Singaporean-style chilli sauce, offering a flavorful and spicy dish)

**SCHEZWAN STYLE CRISPY PRAWN** 520/-

**PRAWN SALT & PEPPER** 500/-

**FIVE SPICE PRAWN** 540/-

**CHOICE OF CHILLI** 350/- | 520/-  
(CHICKEN | PRAWN)

**CHOICE OF PEPPER** 350/- | 520/-  
(CHICKEN | PRAWN)

**CHOICE OF TAIPEI** 350/- | 420/- | 520/-  
(CHICKEN | FISH | PRAWN)

**HUNAN STYLE** 350/- | 420/- | 520/-  
(CHICKEN | FISH | PRAWN)

## SIZZLER

A sizzling hot platter featuring a choice of vegetable, chicken, or prawn cooked in a Chinese-style sauce, served with sizzling vegetables and rice or noodles, offering a flavorful and aromatic dining experience

### SIZZLER IN CHINESE STYLE

**VEG** 450/-

**CHICKEN** 510/-

**PRAWN** 610/-

- Please allow us 30 minutes for serving
- Some food items may contain traces of nuts, dairy or gluten. please ask your server for details
- TAXES as applicable will be charged
- Extra gravy will be charged
- Food container will be charged extra



## WOK TOSSED RICE & NOODLE

### RICE

	VEG	CHICKEN	MIX
FRIED RICE	200/-	260/-	290/-
SCHEZWAN RICE	220/-	270/-	300/-
HUNAN RICE	220/-	270/-	300/-
TRIPLE SCHEZWAN RICE	230/-	280/-	310/-
BURNT GARLIC RICE	230/-	280/-	310/-
HONGKONG FRIED RICE	240/-	290/-	320/-
SHANGHAI FRIED RICE	240/-	290/-	320/-
JASMINE RICE	290/-		

(A fragrant and aromatic variety of sticky rice, commonly used in Southeast Asian cuisine, offering a light and fluffy texture with a subtle floral aroma)

### NOODLES

	VEG	CHICKEN	MIX
HAKKA NOODLES	200/-	260/-	290/-
SCHEZWAN NOODLES	220/-	270/-	300/-
CHILLI GARLIC NOODLES	230/-	280/-	310/-
E FU NOODLES	230/-	280/-	310/-
PAN FRIED NOODLES	260/-	310/-	350/-
PAD THAI NOODLES	260/-	310/-	350/-
SINGAPURI RICE & NOODLES	230/-	280/-	310/-

(A combination of fried rice, noodles, julienne cut vegetables and pineapple slices inspired by Singaporean cuisine)

RICE NOODLES	260/-	310/-	350/-
--------------	-------	-------	-------

(Thin rice noodles commonly used in Asian cuisine, offering a light and delicate texture)

- Please allow us 30 minutes for serving
- Some food items may contain traces of nuts, dairy or gluten. please ask your server for details
- TAXES as applicable will be charged
- Extra gravy will be charged
- Food container will be charged extra



## MAIN COURSE

**VEGETABLE DUMPLING IN SOYA GARLIC SAUCE** 300/-

(Crispy fried vegetable dumplings, wok tossed in soy garlic sauce)

**WOK FRIED ASIAN GREEN** 320/-

(IN CHOICE OF SAUCE- KUNG PAO | CHILLI GARLIC | CORIANDER | SCHEZWAN)

**COTTAGE CHEESE | MUSHROOM** 370/-

(IN CHOICE OF SAUCE- HOT GARLIC | SCHEZWAN | CHILLI | CORIANDER)

**CHOW-CHOW** 250/- | 350/- | 375/-

(VEG | CHICKEN | MIX)

**BARBECUE CHICKEN** 390/-

**CHICKEN COROLLA** 400/-

**CHICKEN IN GREEN CANTONESE SAUCE** 400/-

**DEVIL'S CHICKEN** 400/-

**GUNLUCK CHICKEN** 400/-

**STIR FRIED CHICKEN** 400/-

(IN CHOICE OF SAUCE- SCHEZWAN | HUNAN | HOT GARLIC | GINGER | GARLIC | 8TO8 | CHILLI)

**PAN FRIED FISH** 420/-

(IN CHOICE OF SAUCE- HOT GARLIC | SCHEZWAN | CHILLI)

**FISH WITH SMOKED GARLIC SAUCE** 450/-

(Fish steamed and laced with smoked garlic sauce)

**WHOLE POMFRET** 700/-

(IN SAUCE OF CHOICE – SCHEZWAN | HOT GARLIC | BARBEQUE)

- Please allow us 30 minutes for serving
- Some food items may contain traces of nuts, dairy or gluten. please ask your server for details
- TAXES as applicable will be charged
- Extra gravy will be charged
- Food container will be charged extra





**STIR FRIED FISH** 450/-

(IN CHOICE OF SAUCE- HOT GARLIC | SCHEZWAN | CHILLI PARSLEY | SWEET CHILLI)

**CHOICE OF MANCHURIAN** 370/- | 370/- | 400/- | 560/-

(PANEER | MUSHROOM | CHICKEN | PRAWN)

**PAN FRIED PRAWN** 560/-

(IN CHOICE OF SAUCE- HOT GARLIC | SCHEZWAN | CHILLI PARSLEY | BLACK PEPPER |  
CHILLI OYSTER | BUTTER GARLIC | CHILLI)

## THAI CURRIES

Thai curry or 'kaeng' is actually a collective name for dishes made with Thai curry paste (red, yellow or green), coconut milk, meat, fish and / or vegetables and herbs. Served along with Jasmine rice on the side

**MIXED VEGETABLE | COTTAGE CHEESE | TOFU** 410/- | 430/- | 450/-

(IN CHOICE OF CURRIES - GREEN | RED | YELLOW)

**CHICKEN | FISH | PRAWN** 450/- | 480/- | 560/-

(IN CHOICE OF CURRIES - GREEN | RED | YELLOW)

- Please allow us 30 minutes for serving
- Some food items may contain traces of nuts, dairy or gluten. please ask your server for details
- TAXES as applicable will be charged
- Extra gravy will be charged
- Food container will be charged extra



## OUR ODIA CUISINE SPECIALITIES

CHATU BARA	200/-
NADIA POSTO BARA	200/-
KAKHARU PHULA BHAJA	200/-
DAL BARA	150/-
SOYABEAN BARA	200/-
PALANGA PAKODA	200/-
VEG PAKODA	150/-
CHICKEN PAKODA	330/-
MANSA CHOP	400/-
PRAWN PAKODA	400/-
CHINGUDI CHOP	400/-

## MAIN COURSE

### ARNA

GOBINDA BHOGA SADHA ARNA	130/-
GHEE ARNA	150/-
MEETHA KANIKA	150/-
KHECHUDI/VEG KHECHUDI	170/-

- Please allow us 30 minutes for serving
- Some food items may contain traces of nuts, dairy or gluten. please ask your server for details
- TAXES as applicable will be charged
- Extra gravy will be charged
- Food container will be charged extra



## TARKARI

### NIRAMISA

KADALI MANJA RAI	150/-
CHATU BESARA   CHATU RAI	200/-
TOMATO ALOO BAIGANA CHUTNEY   BHARTA	120/-
BADI CHURA	120/-
TOMATO KHAJURI KHATA	120/-
DALMA	150/-
GHANTA TARKARI	180/-
ODIA MAHURA	180/-
CHENA MATAR TARKARI	200/-

### AMISA

CHICKEN KASSA	250/-
KUKUDA MANSA BHAJA	275/-
KUKUDA MANSA TARAKARI	250/-
DESHI KUKUDA MANSA TARAKARI	300/-
DAK BANGLA CHICKEN CURRY	275/-
MANSA KASSA	450/-
MANSA ALOO JHOLO	450/-
SORISA MACHA TAWA BHAJA	250/-
POHOLA MACHA BESARA	250/-
POHOLA MACHA BHAJA	250/-

- Please allow us 30 minutes for serving
- Some food items may contain traces of nuts, dairy or gluten. please ask your server for details
- TAXES as applicable will be charged
- Extra gravy will be charged
- Food container will be charged extra



<b>ROHI MACHA BESARA</b>	250/-
<b>BENGOLI FISH CURRY</b>	250/-
<b>ILISI MACHA SORISA TAWA BHAJA</b>	500/-
<b>POMFRET MACHA TAWA FRY</b>	600/-
<b>PRAWN KASSA   CURRY</b>	450/-
<b>DAB CHINGDI</b>	500/-

## **BHAJA**

---

<b>BEAN ALOO</b>	150/-
<b>GOBI ALOO</b>	150/-
<b>BAIGAN</b>	150/-
<b>SAJANA CHUIN ALOO</b>	150/-
<b>BHENDI ALOO</b>	150/-

## **MEETHA**

---

<b>PAYAS</b>	200/-
<b>CHENA PODA (100gms) (As Per Availability)</b>	150/-

- 
- Please allow us 30 minutes for serving
  - Some food items may contain traces of nuts, dairy or gluten. please ask your server for details
  - TAXES as applicable will be charged
  - Extra gravy will be charged
  - Food container will be charged extra



## DESSERT

---

**CHOICE OF ICE CREAM** 120/- | 120/- | 150/- | 150/-  
(VANILLA | STRAWBERRY | CHOCOLATE | BUTTERSCOTCH)

**TUTTI FRUTTI** 200/-

**DARSHAN WITH VANILLA ICE-CREAM** 230/-  
(Crispy fried thick cut noodles wok tossed with honey and sesame and served with vanilla ice cream)

**BROWNIE WITH VANILLA ICE-CREAM** 250/-

**GULAB JAMUN WITH VANILLA ICE-CREAM** 250/-

**FRUIT SALAD WITH CREAM/VANILLA ICE-CREAM** 250/-

**CARAMEL CUSTARD** 250/-

**CUSTARD WITH MIXED FRUIT** 250/-

**FRIED ICE CREAM** 250/-

## BEVERAGES

---

**WATER BOTTLE** 30/-

**FRESH LIME WATER | JAL JEERA** 50/-

**FRESH LIME SODA** 70/-

**SOFT DRINKS | MASALA SOFT DRINKS** 50/- | 70/-

**LASSI (SWEET | SALTED)** 150/-

**REGULAR TEA | BLACK TEA** 70/-

**REGULAR COFFEE | BLACK COFFEE** 90/-

- 
- Please allow us 30 minutes for serving
  - Some food items may contain traces of nuts, dairy or gluten. please ask your server for details
  - TAXES as applicable will be charged
  - Extra gravy will be charged
  - Food container will be charged extra





*-We Conduct-*

---

*Birthday Parties*

*Kitty Parties*

*Marriage Anniversaries*

*Official Lunch Packets*

*Outdoor Catering*

*&*

*Inhouse Catering*