SHORTEATS

Pegs legs

Vegetarían

SOUPS

Tomato Soup	179-00
Cream of Mushroom Soup	179-00
Cream of Chicken Soup	199-00
Green Salad Onion, Tomato, Cucumber and Carrot	149-00
Caesar Salad (Veg)	159-00
Caesar Salad (Non Veg)	179-00
Masala Peanuts	159-00
Roasted peanut tossed with tomatoes, onion, Green Chilli and coriander	
Masala Papad Roasted Papad cone, stuffed with chopped, tomatoes, Onion, green chilli and coriander	189-00
French Fries Basket Potato fries with lemon chilli sprinkles, Chilly Garlic, Peri-Peri Sprinkle	189-00

Potato Cheese Shots

Fried potato wedges, with cajun spiced mixed

Nachos

Served with tomato salsa and cheese dip

SHORTEATS

Vegetarían

Decos	Verse
	138

Masala Chilli Cheese Toast Cheese spared with chilly & trio of pepper &parsley	189-00
Melting Corn & Cheese Ball Corn and potato ball stuffed with Cheese	199-00
Corn & Peas Fritters With coriander and green chilly mayo	199-00
Duplex Mushroom Double mushroom stuffed with cheese chilli and zucchini	199-00
Beer Batter fried onion Rings Beer fermented crispy fried Onion rings	199-00

SHORTEATS

Non-Vegetarían

1000	Vec s.
regge	1
'	<i>'U</i>

Chicken Popcorn	259-00
Fried chicken tit bit, with chilli lemon sprinkles	
Chicken Nuggets Served with red chilli mayo	259-00
Lemon Spicy Chicken Skewer Chicken marinated with lemon chilly and grilled	259-00
Fiery Chicken Wings Habanero marinated chicken wings, Tossed with BBQ Sauce	259-00
Barbeque Chicken Tikka Tossed with house special BBQ sauce	
Tossed With House special BBQ sauce	
Fish Finger A long rectangular pieces of fish covered in bread crumbs	259-00
Chilli Garlic Prawn	359-00
Prawn in spicy hot sweet and sauce	000-00

TANDOOR

Vegetarían

Deg 8	egs !
	1

Paneer Tikka Paneer marinated with red Tandoori Masala, cooked in Tandoor	239-00
Achari Paneer Tikka Cottage Cheese marinated with Pickle masala and cooked over coal	239-00
Hariyali Paneer Tikka Paneer marinated with green masala and cooked over coal	239-00
Malai Broccoli Broccoli marinated with cashed cheese and cream cooked in Tandoor	239-00
Tandoori Gobi Tandoori marinated Cauliflower	189-00
Tandoori Mushroom Fresh Mushroom, marinated and cooked in Tandoor	199-00

TANDOOR

Non-Vegetarian

Pegs	legs
	000 00

Murgh Banjara Chicken roughly marinated with onion garlic & spices	259-00
Murgh Peshwari Tikka Chicken marinated with cream, cashew and cardamom	259-00
Adrakhi Murgh Tikka Chicken marinated with ginger juice and mild, spiced yoghurt	259-00
Chicken Sheek Kebab Smooth minced chicken	279-00
Cheese Murgh Tikka Tandoori masala marinated chicken stuffed Indian Cheddar and cooked in coal Oven	269-00
Kalmi Kebab Mildly spiced chicken drumstick, marinated over-night slow grilled in coal oven	269-00
Tandoori Murgh (Half-Full) Whole chicken marinated with mustard oil, garlic and chilly	249 499-00
Tandoori Machli Tikka Fish tikka, mildly spiced served with mint chutney	269-00
Tandoori Prawn Tiger prawns marinated and cooked in tandoor	319-00

ORIENTAL

Vegetarían

9		DC
3 U	U	$\mathbf{F}_{\mathbf{O}}$

SOUPS Manchow Soup Veg / Nonveg	179 / 199-00
Hot & Sour Soup Veg / Nonveg	179 / 199-00
Lemon Coriander Soup Veg / Nonveg	179 / 199-00
Red Chilly Paneer Cottage cheese tossed with hot BBQ Sauce with Guntur chilli and red bell pepper	239-00
Chilli Mushroom Crispy fried mushroom tossed with chilly capsicum and onion	219-00
Salt & Pepper Mushroom Mushrooms tossed with Onion, garlic, crushed pepper and spring oni	219 -00
Mushroom Manchurian Mushroom fried and tossed with chilly onion garlic and soya	219 -00
Crispy chilly Corn Tender corns with a Chinese spices fried to golden crisp	189-00
Crispy Mixed Fried Vegetable Mixed vegetable fried to a crispy and tossed in a delicious Indo-chinese sweet chilly sauce	
Chilli Broccoli Crispy fried Broccoli tossed with chilly, capsicum and onion	199-00
Mumbai Gobi Manchurian Cauliflower fried and tossed with chilly, onion garlic and soya	189-00
Baby Corn Manchurian Baby corn fried and tossed with chilly onion garlic and soya	
Honey Chilli Potato	189-00

Crispy fried potato fingers tossed with honey and chilly

ORIENTAL

Non-Vegetarían



П		•		
l	hil	Ш	FΠ	Ĩ
			-3	F

Hard Boiled Eggs minced garlic, green chilli and ginger paste

Kai Chi				259-00

Thai style wok tossed chicken wings

Chicken Lolly pop 279-00		1
ANICKEN LAUV AAN //9-1111		J 978 88
	I hickon I ally nan	<i>i / </i> 4_1111
[=1111=1N=11====111X	DIIIGNEII LUIIV DUD	i <i>L I</i> U U U

Crispy fried chicken drumstick

Chilli Chicken 259-00

All-time favorites, diced fried chicken tossed with onion and capsicum with Chilli sauce and soy

Szechuan Chicken 259-00

Diced chicken tossed with Szechuan peppers sauce

Salt & Pepper Prawn 299-00

Prawns tossed with fresh ground black pepper, onion and garlic with green scallion

Shanghai Prawn 299-00

Stir fried Prawns in Hot & Tangy sauce

Chilli Basil Prawn 299 -00

Dry chilly garlic and Basil braised with fresh prawn

Chilli Garlic Fish 299 -00

Sliced fish, tossed with Chilli flakes

SOUTH INDIAN

Vegetarían

Degs	legs

Gobi 65 Crispy fried cauliflower, tossed with onion and spicy yoghurt sauce	189-00
Onion Pakoda Crispy fried onion and gram flour Pakoda served with coconut chutney	189-00
Mini Chilli Idly Mini coin idly tossed with chilli oil and flavoured with Tempered mustard and curry leaves	179-00
Pakuda Basket Assorted mixed vegetables Pakoda	179-00
Non-Vegetarían	
Chicken Ghee Roast Chicken fried in ghee with chilli and spices Mangalorean style	319-00
Chicken Pepper Fry Tender chicken wok scorched with fresh pepper	319 -00
Andhra chilli chicken Spicy green chilly chicken Andra style	319-00

SOUTH INDIAN

Non-Vegetarían

Decos	Verse
	138

Chicken Sholay Chicken tossed with curry leaves, chilli and coconut	319-00
Egg Pakuda Boiled egg wedges dipped in gram flour batter and deep fried	
Egg masala Boiled eggs braised with masala fried	239-00
Rava Fried fish Masala marinated fish coated with semolina and fried	299-00
Prawn Pepper Masala Prawns fried , with pepper and onion tomato masala	319-00
Mangalore prawn ghee roast Prawns braised with ghee and flavoured with spices	319-00
Mutton Pepper Sukka Sliced mutton braised with whole grinded spices	299-00

NORTH INDIAN

Non-Vegetarían

MAINS



Butter Chicken Masala	259-00
Murgh Kali Mirch Chicken cooked in brown onion and cashew gravy flavoured with pepper	259-00
Kadai Murgh Boneless chicken tossed with onion, capsicum and chopped masala	259-00
Murgh Saagwala	259-00
	259-00
Chicken Hydrabadi Traditional Indian chicken dish made with chicken coconut, mint leaves and Indian spices	259-00

SOUTH INDIAN

Non-Vegetarían MAINS



Mangalore Kori Ghassi Chicken in coconut and tomato chilly gravy	259-00
Mutton Rogan Josh Tender mutton Simmered with spices , chilly tomato and stock	319-00
Mutton Saagwala Mutton cooked in spinach grevy	319-00
Goan Fish Curry Fish Simmered in tangy and spicy gravy	259-00
Jhinga Masaladar Chopped masala coated Prawn	319-00
Malabar Prawn Curry King prawn simmered in tempered coconut gravy	319-00

NORTH INDIAN

Vegetarían

MAINS

Degs	legs
	19

Paneer Khurchan Strips of paneer, sautéed with onion and capsicum mixed with onion and tomato masala	249-00
Paneer Kali Mirch Paneer cooked in brown onion and cashew gravy flavoured with pepper	249-00
Kadai Vegetable Mixed vegetables cooked in a spicy gravy covered with a special kadia masala	249-00
Kadai Paneer Paneer tossed with onion, capsicum and chopped masala	249-00
Palak Paneer Paneer cooked in spinach Gravy	249-00
Veg Hydrabadi A mixed vegetable curry with thick and spicy coconut based gravy	249-00
Aloo Gobi	249-00
Cumin and ginger tempered cauliflower and potatoes Mushroom do Pyaza Milky cap mushroom & dice onion tossed with onion gravy	249-00
Paneer Butter Masala Cottage cheese simmered in tomato cashew grevy	249-00

NORTH INDIAN

Vegetarían MAINS



Veg Kohlapuri Veg. kolhapuri is special and traditional mixed veg subji of maharstra	219-00
Aloo Rogan Josh Baby potato Simmered with spices , chilly , tomato and stock	219-00
Mixed Vegetable Kurma Assorted vegetables cooked in mint coriander and coconut	239-00
Dal makhani Slow cooked black lentil, smoothen with butter and cream	249-00
Masala Dal Tadka Yellow lentil tempered with spices and garlic	219-00
Dal Kichdi Kichdi is a dish from the Indian sub content made from Rice and lentils	199-00
Pack Kichdi Kichdi is a dish from the Indian sub continent made from rice and spinach	199-00

Pegs Kegs

Biryani Vegetable Chicken Mutton	199 259 299
Prawn Biriyani	399-00
Egg Biriyani	219-00
Pulao Jeera Mutter Kashmiri Vegetable	199-00
Curd Rice	199-00
Plain Curd	99-00
Steam Rice	150-00
Roti Methi Plain Roti Pudina roti Garlic roti Butter Roti	59-00
Paratha Laccha Paratha Methi Paratha Pudina paratha	75-00
Kulcha Plain Kulcha Cheese Kulcha Stuff veg Kulcha	79-00
Naan Plain Naan Cheese Naan Garlic Naan Butter naan	79-00

PASTA

Pegs legs

Penne Alfredo Creamy cheese sauce with exotic vegetables	249-00
Penne Arrabiata Penne pasta tossed with spicy tomato sauce with olives and parmesan	249-00
Classic Mac N Cheese Macaroni pasta, cooked and baked in cheese, Chicken\Just cheese	249-00
Masala Macaroni Macaroni Pasta tossed with curry leaves onion tomato masala	249-00
Penne with Grilled chicken & Mushroom Choices of Tomato or chesses sauce	269-00

PIZZA

Degs	legs

Pizza Margherita	249-00
Corn and Pepper	259-00
Spicy Mushroom & bell pepper Pizza	269-00
Roasted vegetable pizza	259-00
Paneer tikka Pizza	269-00
Chilly Paneer Pizza	269-00
Ghee Roast Chicken Pizza	299-00
Chicken Pepperoni	299-00
Keema mutter pizza	319-00
Chicken tikka pizza	299-00

ORIENTAL

Vegetarían

SIDES

Stir fried greens with white garlic sauce	219-00
Manchurian style vegetables	219-00
Three Treasure Vegetables	219-00
Baby corn & Pok choi in Hot garlic sauce	229-00
Vegetable ball in Szechuan sauce	219-00
Broccoli and Mushroom in Hot bean sauce	229-00

ORIENTAL

RICE & NOODLES

NOODLES & FRIED RICE

Hakka Noodle Veg Egg Chicken	199 219 249
Szechuan Noodle Veg Egg Chicken	199 219 249
Fried Rice Veg Egg Chicken	199 219 249
Szechuan Fried Rice Veg Egg Chicken	199 219 249
Triple Szechuan fried rice Veg Egg Chicken	219 229 259
Mixed Non Veg Fried Rice	219

DESSERTS

Degg	Stegs
	U

Fresh Cut Fruits	199-00
Fruit Salad with Ice Cream	229-00
Chocolate Brownie with Ice Cream	229-00
lce Cream, Vanill, Strawberry, Mango, Chocolate	199-00
Ice Cream, Fig & Honey, Pista, Butter Scotch	
Gajjar Halwa	219-00
Gulab Jamoon	189-00
Choices of Ice Cream	179-00
Dessert of the day	199-00
Eton Mess	199-00
Banana Toffee Jar	199-00
Chocolate Mocha Jar=	199-00
Fruit Trifle Jar=	199-00