



## BEVERAGES

### Mocktails

<b>Virgin Mojito</b> .....	<b>100</b>
Lemon with fresh mint, ginger and lemon crushed and served with soda	
<b>Green Apple Mojito</b> .....	<b>140</b>
Lemon with fresh mint, apple crushed and served with soda	
<b>Water Melon Mint Cooler</b> .....	<b>120</b>
Water Melon with fresh mint, and lemon crushed and served chilled	
<b>Coconut Lime Refresher</b> .....	<b>150</b>
Coconut water, lime juice, and a hint of honey served over ice	

### Shakes

<b>Fanta Shake</b> .....	<b>120</b>
<b>Milk Shakes</b> .....	<b>120</b>
<b>Shakes with Ice Cream</b> .....	<b>160</b>
<b>Oreo Shake</b> .....	<b>180</b>

### Traditional

<b>Lemon Water</b> .....	<b>60</b>
<b>Lemon Soda</b> .....	<b>80</b>
<b>Salted Chach</b> .....	<b>60</b>
<b>Sweet Lassi</b> .....	<b>120</b>
<b>Seasonal Drink</b> .....	<b>60</b>
Jaljeera / Kari panna	

<b>Juice</b> .....	<b>100</b>
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Option – Orange, Mango, Mixed Fruit



### Aerated Drinks

Brands of Coca-Cola Company, served chilled

<b>Regular</b> .....	<b>30</b>
<b>Soda</b> .....	<b>50</b>
<b>Pitcher for two</b> .....	<b>65</b>
<b>Pitcher for Six</b> .....	<b>125</b>

### Tea & Coffee

#### Hot

<b>Tea</b> .....	<b>50</b>
<b>Adarak Wali Chai</b> .....	<b>70</b>
<b>Green Tulsi Tea with Ginger</b> .....	<b>80</b>
<b>Coffee</b> .....	<b>80</b>

#### Cold

<b>Lemon Ice Tea</b> .....	<b>100</b>
<b>Peach Ice Tea</b> .....	<b>100</b>
<b>Cold Coffee</b> .....	<b>100</b>
<b>Cold Coffee with Ice Cream</b> .....	<b>150</b>

### Others

<b>Cold and Hot Milk</b> .....	<b>80</b>
option of Bournvita too	
<b>Ice Bucket</b> .....	<b>80</b>
<b>Packed Drinking Water</b> .....	<b>30</b>





# BREAKFAST



**Breakfast Combos**  
(served from 8 am to 10 am)

<b>Punjabi Nasta</b> .....	<b>250</b>
Aloo or Gobhi Paratha with curd & Poha	
<b>Continental Breakfast</b> .....	<b>250</b>
Toast with Butter/Preserves, & Cornflakes with Milk	
<b>Indian Breakfast</b> .....	<b>250</b>
Poha/ Namkeen Seviyan & Dosa/Idli with Sambhar	
<b>North Indian Breakfast</b> .....	<b>250</b>
Puri Sabji & Poha	

**Breakfast A la Carte**  
(All Day)

<b>Toast Butter / Jam</b> .....	<b>80</b>
Served with butter / Jam on Toast Slices 4 pcs	
<b>Cornflakes</b> .....	<b>100</b>
Cornflakes served with hot/cold milk	
<b>Poha</b> .....	<b>100</b>
Rice flakes tossed with Indian Spices	
<b>Idli</b> .....	<b>100</b>
Rice cakes served with Sambhar and Chutney	
<b>Namkeen Saviyan</b> .....	<b>100</b>
RVermicelli boiled and tossed with Indian Spices	
<b>Puri Bhaji</b> .....	<b>100</b>
Seasonal Bhaji, achar with Puri 6 pcs	
<b>Fresh Fruit – Seasonal</b> .....	<b>100</b>
Fresh seasons fruit cut and served	





# ANYTIME BITES

## Sandwich

- Veg Sandwich ..... 100
- Cheese Sandwich ..... 120
- Grilled Sandwich ..... 150
- Cheese Chilly Toast ..... 120
- Club Sandwich ..... 150



## Wraps

- Veg Wrap ..... 140  
Veg stuffed in Wraps and grilled
- Paneer Wrap ..... 180  
Paneer Stuffed in Wraps and Grilled
- Soya Wrap ..... 200  
Soya Stuffed in Wraps and Grilled

## South Indian

- Stuffed Idli ..... 150
- Fried Idli ..... 160
- Upma . ..... 120



## Indian Chaat

- Chola Bhature ..... 150
- Dhai Papadi Chaat ..... 150
- Palak Patta Chaat ..... 200
- Aloo tikki Chole ..... 180

## Maggi

- Classic Maggi ..... 90
- Masala Maggi ..... 100





# ITALIAN & CHINESE



## Pizza

- Pizza Margherita ..... 100**  
Pizza (6") Served with extra cheese
- Pizza Veggie ..... 150**  
Pizza (6") Served with onion, tomato and capsicum toppings
- Pizza Paneer Piyaza ..... 200**  
Pizza (6") Served with choice of your Paneer and Onion toppings

## Pasta

- Pasta Arrabbiata ..... 150**  
Option of Pasta - Penne/ Fusilli in spicy red sauce with fresh vegetables
- Pasta Alfredo ..... 180**  
Option of Pasta - Penne/ Fusilli in white creamy sauce

## Garlic Bread

- Garlic Bread ..... 120**
- Garlic Bread with Cheese ..... 160**



## Chinese

- Spring Roll ..... 150**  
Rolls filled with veg and Chinese sauces
- Veg Chowmein ..... 140**  
Noodles tossed with vegetables and Chinese sauces
- Hakka Noodles ..... 175**  
Noodles tossed with vegetables and minimal Chinese sauces
- Chilly Garlic Noodles ..... 180**  
Noodles tossed with garlic and chilly sauces
- Veg Manchurian ..... 160**  
Coated Vegetables balls served in spicy soya sauce gravy
- Chilly Paneer ..... 200**  
Cottage Cheese and Capsicum served with or without soya sauce gravy
- Honey Chilly Potato ..... 170**  
Potato fries and Capsicum served with Indo-Chinese sauces





# STARTERS



## Soya Chaap

- Tandoori Soya Chaap ..... 150
- Afghani Malai Soya Chaap ..... 200
- Achari Soya Tikka ..... 200
- Hariyali Pudina Chaap Tikka ..... 200
- Crispy Soya Stick ..... 250

## Tandoor Se

- Paneer Tikka ..... 280
- Afghani Paneer Tikka ..... 300
- Tandoori Aloo ..... 200

## Indian

- Paneer 65** ..... 200  
Coated Cottage Cheese with Spicy and tingling taste
- Peanut Masala** ..... 180  
Fried Peanuts with shredded onion, tomato, chilly, coriander & lemon
- Haryali Kabab** ..... 150  
Potato, peas and spinach blended and fried, served with mint chutney and tomato ketchup
- Veg Pakora** ..... 120  
Assorted vegetable fitters served with tomato ketchup
- Mini Samosa** ..... 100  
Small size of samosa filled with potato and vegetables, deep fried and served hot
- Veg Platter** ..... 200  
The Platter consists a mix of few veg starters
- Paneer Pakoda** ..... 240  
Cottage Cheese fitters with green chutney and ketchup





# STARTERS



## Continental

- Nachos with Salsa** ..... 200  
Nachos with salsa and cheese Jalapeno dip
- Cheese loaded Nachos** ..... 250  
Cheese Loaded on top of the Nachos with salsa and cheese Jalapeno dip
- Veg Nuggets** ..... 200  
Tandoori Potato Nuggets with cheese Jalapeno dip, mint mayo & ketchup
- Chilli Garlic Potato Nuggets** ..... 200  
Chilli Garlic Potato Nuggets with cheese Jalapeno dip, mint mayo & ketchup
- Chilli Cheese Poppers** ..... 200  
Chilli Cheese Poppers topped served with mint mayo, jalapeno, and tomato dip
- Corn Crunchers** ..... 200  
Coated corn kernels tossed with capsicum, onion, and tomato
- French Fries** ..... 150  
Batons of deep-fried potatoes served with tomato ketchup
- Cheese French Fries** ..... 200  
Batons of deep-fried potatoes topped with cheese
- Peri Peri Fries** ..... 180  
Batons of deep-fried potatoes topped with peri peri spices

- Mexican Roll** ..... 250  
Roll of Cheese, peppers, and jalapeno served with hot garlic sauce
- Veg Thai Curry** ..... 300  
Veg Thai curry with Jasmine Rice. Option of Green/ Red Curry
- Tacos** ..... 220  
Thick Tortillas filled with potato patties, vegetables, and cheese
- Mini Tacos (shell)** ..... 250  
Mini Shell Tacos filled with corn, beans, jalapeño and cheese





## SOUPS & SALADS

### Soup Pot

**Crème Soup (Tomato/Veg/Palak)... 120**

Soup made of Tomato / Veg / Palak topped with cream. bread croutons are optional

**Lemon Coriander ..... 150**

Soup with veg stock with touch of lemon and coriander

**Sweet Corn ..... 170**

Prepared from crushed and whole sweet corns and served with hot cream

**Hot n Sour ..... 170**

Prepared from vegetables, this Spicy and sour taste soup is dressed with coriander leaves

**Mushroom Soup ..... 180**

Prepared from Mushroom, This Spicy soup is blended with soya sauce

### Salads

**Green Salad ..... 100**

Fresh Green Salad, as per season, cut and served instantly

**Chef Salad ..... 150**

Steamed veg served in chef special dressing

**Chana Chat ..... 150**

Steamed Chick Pea blended with Indian chat spices

**Fried Chilly ..... 70**

Green chilly Deep fried with pinch of salt and lemon

**Fresh Seasonal Pick ..... 120**

Option to Pick from Cucumber / Onion / Tomato/ Armenian Cucumber/ white Radish

### Papad

**Roasted papad ..... 40**

**Fried Papad ..... 60**

**Masala Papad ..... 100**





## MAIN COURSE

### Paneer

- Palak Paneer** ..... 240  
Pieces of Cottage Cheese tossed in Spinach Gravy
- Mutter Paneer** ..... 260  
Peas and Pieces of Cottage Cheese tossed in Spicy Masala Gravy
- Paneer Butter Masala** ..... 280  
Pieces of Cottage Cheese tossed in Red tomato Gravy
- Kadai Paneer** ..... 300  
Pieces of Cottage Cheese with Capsicum, Onion and other vegetables tossed in Red tomato Gravy
- Paneer Lababdar** ..... 325  
Pieces of Cottage Cheese with veg tossed in reach cream brown onion gravy
- Tawa Paneer** ..... 360  
Paneer tossed on tawa with bhunava masala
- Shahi Paneer** ..... 400  
Pieces of cottage cheese tossed in white/red gravy
- Paneer Bhurji** ..... 360  
Grated Paneer with tomato and onion cooked with chef's special ingredients
- Paneer Tikka Curry**..... 420  
Paneer tikka (marinated cottage cheese and grilled in tandoor) tossed in rich creamy brown gravy

### Premium Veg

- Chana Masala** ..... 260  
Chick peas cooked in spicy onion gravy
- Haryali Kofta Curry** ..... 280  
Deep fried balls of Vegetable tossed in cream spinach gravy
- Veg Kofta Curry** ..... 280  
Deep fried balls of Vegetable tossed in cream brown gravy
- Malai Kofta** ..... 300  
Deep fried balls of Vegetable tossed in rich cream yellow gravy
- Palak Corn Malai** ..... 320  
Sweet Corn kernels tossed in rich cream smooth spinach gravy
- Mushroom Mutter Masala** ..... 320  
Mushroom and Peas tossed in chefs selected rich onion masala gravy
- Kaju Curry** ..... 400  
Kaju tossed in chef special Gravy with chef magical ingredients





# MAIN COURSE


Rajasthani 

## Classic Veg

- Mix Veg** ..... 220  
Different kind of vegetables tossed in brown gravy
- Tawa Veg** ..... 280  
Seasonal vegetable blended with masala gravy on tawa
- Kadai Veg** ..... 250  
Different vegetables tossed in kadai with spicy masala gravy
- Palak Baby Corn** ..... 250  
Steamed Baby Corn tossed in spinach gravy
- Zeera Aloo** ..... 180  
Potato chunks tossed with imperial cumin
- Dum Aloo Banarsi** ..... 240  
Stuffed Potatoes deep fried and cooked in cream chef special gravy
- Tossed Veg** ..... 250  
Vegetables tossed in butter with pepper and salt

- Rajasthani Handi Curry** ..... 200  
Sour yoghurt cooked with chick pea flour and topped with assorted fitters
- Jodhpuri Govind Gatta** ..... 260  
Gram flour dumpling in spicy yogurt gravy
- Rajasthani Aloo Pyaz Paneer** ..... 260  
Cottage Cheese with potato and onion cooked in brown Rajasthani gravy
- Sev Tamatar** ..... 250  
Tamato with sev namkeen served in Rajasthani Style chef-selected ingredients

## Dal



- Dal Fry** ..... 180  
Lentils cooked with tomatoes and Indian spices
- Dal Tadka**  ..... 210  
Dal fry topped with tadka of garlic with indian spices
- Dal Degeechi** ..... 250  
Dal cooked overnight in Degeechi with dum of indian spices
- Dal Makhani** ..... 300  
Black Lentils soaked overnight, cooked with rich cream and chef-selected ingredients





# MAIN COURSE

## Rice

Steam Rice .....	160
Khichdi .....	180
Zeera Rice .....	200
Veg Pulao .....	220
Veg Hyderabad Biryani  .....	250
Fried Rice  .....	250
Paneer Pulao .....	300

## Chaap

<b>Chaap Butter Masala</b> .....	<b>220</b>
Soya Chaap tossed in Red tomato Gravy	
<b>Makhani Soya Chaap</b> .....	<b>220</b>
Soya Chaap cooked with rich creamy tomato gravy and chef selected ingredients	
<b>Soya Chaap Korma</b> .....	<b>280</b>
Soya Chaap braised with yogurt, stock, and spices to produce a thick gravy.	
<b>Soya Chaap Tikka Masala</b> .....	<b>280</b>
Soya tikka (marinated soya Chaap and grilled in tandoor) tossed in rich creamy brown gravy	
<b>Tawa Soya Chaap Curry</b> .....	<b>260</b>
Soya Chaap tossed on tawa with bhunava masala and Indian spices	



## Curd

Curd / Dahi .....	100
Bundi Raita .....	150
Veg Raita .....	150
Fruit Raita .....	200
Pineapple Raita .....	200





# MAIN COURSE

## Combos

- Rajma Rice ..... 135
- Dal Makhani & Mini Nan ..... 180
- Dhai Parantha ..... 180



## Thali

- Mini Meal/ Thali ..... 240  
Paneer, Dal, 2 Roti & Rice, Achar, Salad, Papad
- Deluxe Meal/ Thali ..... 280  
Paneer, S. Veg, Dal, 3 Roti & Rice, Achar, Salad, Papad
- Special Meal/ Thali ..... 360  
Paneer, Veg, Dal, Raita, 4 Roti & Rice, Achar, Salad, Papad, Sweet

## Indian Bread

- Plain Roti ..... 25
- Butter Roti ..... 30
- Plain Tawa Chapatti ..... 30
- Butter Tawa Chapatti ..... 35
- Plain Nan ..... 50
- Butter Nan ..... 65
- Garlic Nan ..... 80
- Stuff Nan ..... 100
- Missi Roti ..... 70
- Rumali Roti ..... 70
- Lachha Paratha ..... 100
- Stuff Paratha ..... 120
- Pudhina Parantha ..... 100
- Paneer Paratha ..... 150
- Basket Roti ..... 250  
(Butter Roti x2, Butter Nan, Missi Roti, Laccha Parantha)





# DESSERT

## Ice Creams

- Ice Cream scoops ..... 60**  
One Scoop of Ice Cream –  
Vanilla/strawberry/Chocolate
- Premium Ice Cream Scoops ..... 80**  
One Scoops of Ice Cream –  
Kesar Pista/Butter Scotch/Coffee/Pan
- Oreo Sunday ..... 150**  
Sunday made from Oreo cookies  
and chocolate and vanilla ice cream

## Sweets

- Gulab jamun (1pc) ..... 60**
- Sweet of the Day ..... 90**
- Fruit Custard ..... 60**
- Chocolate Muffins ..... 60**
- Gulab Jamun with ice cream ..... 100**
- Halwa (Suji) ..... 80**
- Shahi Tukda ..... 100**

## GENERAL TERMS AND CONDITIONS

Timings 8:00 AM to 10:30 PM

Rights of Admission Reserved | Outside food strictly not allowed | Min Order time 30 minutes  
 Parking at Owners Risk | Causing noise and inconvenience to another guest is prohibited  
 To avail Schemes, offers and discounts prior information is must | Smoking is prohibited

