

At your Doorstern Mouthwatering Multi-Cuisine Food Delivered

🗕 at your Doorsteps Absolutely Free 🔶

So order your food directly from our restaurant. call - 7722089219

# Salads

Healthy Green Salad A delightful ensemble of sliced garden fresh vegetables	100
<b>Channa Chaat</b> Par boiled bengal gram pearls, toasted with assort aromatic garden condiments, finished with a twist fresh lime juice and mango zest	
Spicy Oriental Chicken Salad Chinese chicken salad with spicy ginger dressing	150
Russian Salad (Veg / Non-Veg) 165, All time classic salad	/195
Hawaiian Salad (Veg / Non-Veg) 150, Sweet and salted pineapple salad with chicken and mayonnaise	/195
<b>Grilled chicken Caesar's Salad</b> Grilled chicken with crisp lettuce and croutons toss with caesar dressing	190
<b>Greek Salad</b> Feta cheese and process cheese along with season vegetable tossed with olive oil and seasoning	<b>155</b> nal
Oriental NON-VEG	
<b>Prawns Shanghai</b> Fresh prawns cooked in spicy sauce made of crush	<b>345</b> ed

#### Pan Fried Mongolian Prawns

Prawns marinated & pan fried till cooked to perfection

chillies, garlic, schezwan sauce and fried cashew nuts

### **Prawns Hot Garlic**

515

515

515

415

515

Prawns tossed in sweet and spicy sauce made from red chillies, garlic, tomato sauce and chinese seasoning

#### Golden Fried Prawns

Deep fried prawns served with sweet & sour sauce

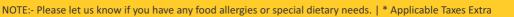
#### Salt & Papper Prawns

Deep fried prawns tossed with ginger garlic and black pepper

#### Fish In Lemon Grass Sauce

Fish pieces of fish fillet, toss in our chef's special sauce, flavoured with lemon grass with a perfect blend of herbs and spices

Fish Tempura A japanese dishes of fish dipped in batter, deep fried and served with sweet chill sauce	415
<b>Chilli Fish</b> Fish cubes batter fried and cooked in freshly made chill sauce	415
Wok Smoked Chicken Diced chicken marinated with honey, spicy herbs and wok fried	325
<b>Chilli Garlic Chicken</b> Diced pieces of chicken batter fried and cooked in chill garlic sauce with dry red chillies	325
<b>Chicken 65</b> A spicy and delicious chicken preparation	325
<b>Chicken Lollipop</b> Chicken wings marinated in chinese sauce, dipped batter, then fried crispy & served with schezwan sa	
Thread Chicken Marinated chicken breast wrapped in shredded wonton sheets and deep fried	335
Lamb Hunan A classic lam dish made from a blend of our chef's secret spices and sauces	399
Shredded Lamb Chilli Marinated shredded lamb tossed with medley of ginger, garlic and dry chilli	399
Crispy Honey Lamb Crispy shredded lamb tossed with ginger, onion & honey	399



Oriental VEG	Tet.
Paneer Chilli Dry - 245 Cottage cheese batons deep fried, tossed with onion, capsicum in a soya oriental sauce	J
Paneer 65 Cottage cheese batons dusted with rice flour, deep fried, tossed in a spicy sauce tempered with curry leaves, mustard seeds and green chillies	245
Paneer, Babycorn, Mashroom Salt 'N' Pepper Crispy fried vegetables, tossed with condiments salt 'n' black pepper	285
<b>Crispy Vegetables</b> Assorted vegetables deep fried and tossed with oriental sauce	225
Honey Chilli Potato Sliced potatoes tossed in honey chili sauce	245
<b>Golden Fried Baby Corn</b> Gloriously fresh baby corn tips dipped in oriental batter and deep fried, served with sweet & sour sa	<b>21</b> 5

Lunch & Dinner Main Course Indian Non Veg

Murg Mussalam Roasted pieces of chicken with bone cooked with chicken minced and Indian masala	515
Murg Changezi Mughal's flavour barbecued chicken in spicy onion gr	<b>345</b> avy
<b>Mogen Wala Kukkad</b> Chicken and capsicum cubes, served in thick tangy tomato based gravy	395
<i>Murg Tariwala</i> In house spicy preparation of chicken, spices, onion, tomato	345
Patiyala Murg Old time favourite boneless chicken simmered in its own juices with spices, served wrapped in thin egg omelets topped with a delicate curry sauce	395

### Murg Rara

For those who love chicken, chicken cooked with the traditional door spices in a deeply flavor full gravy with minced chicken

Nihari Gosht - 425 Classic Lucknowi lamb preparation

### Mutton Rogan Josh - 425

Juicy pics of mutton cooked in a traditional North Indian style

#### Gosht Ki Nazraana - 425

Tender lamb cooked in five delectable style of chef choice

#### Tawa Keema Mutter - 425

Mutton minced and fresh green peas cooked with Indian spicy special gravy

Goan Fish Curry (Surmai / Prawns) 415/515 Fresh fish cooked with Goan style curry

Pomfret Macchi Curry 515 Whole pomfret cooked in an exotic and spicy gravy

Malwani Fish Curry(Surmai / Prawns) 415/515 Fresh fish cooked with malwani style curry

Jhinga Masaleder 515 Fresh prawns cooked with onion, tomato & khada masala

### Indian veg

Paneer Khatta Pyaaz Cottage cheese cooked with homemade pickled onion and chilli	399
<b>Baingan Mirch Ka Salan</b> Delightful combination of baby aubergine and green chilies, cooked in salan (A tangy chili gravy)	225
<b>Dum Aloo Lucknowi</b> Baby potato stuffed with a unique combination of cottage cheese, dried whole milk and nuts, cooked in a traditional brown onion gravy	225
Bhuna Khumb Masala Oven roasted mushroom cooked with tomato and brown onion gravy	245
Palak Tamatar Ki Bhujia Home style preparation of spinach, onion & tomat	<b>225</b> toes
<b>Bhindi Naintara</b> Fresh lady fingers tossed with sesame seed and tomato, sprinkled with ginger juliennes	225

Makai Matar Tawa corn, peas, capsicum, tomato and onion tossed with cumin, coriander and fenugreek	245	<b>Kı</b> Ku chi
<b>Nizami Handi</b> a delightful combination of vegetable cooked with brown onion and cashew nut gravy	245	<b>Bl</b> Sti
Malwani Malai Curry (Paneer / Subz) 285, Typically chef special	245	Č
Mirch Ki Kadi Chilli stuffed with spiced potato & cooked in yoghurt g	225 gravy	<b>P</b> C Bat
<b>Nilgiri Vegetable Korma</b> Mint & coriander flavored vegetable curry with co	<b>245</b>	fini Sc
<b>Dal Makhani</b> Black lentils cooked over night to a creamy texture and finished with tomato puree, Indian clarified butter and rich cream	215	Co <sup>.</sup> ori <b>St</b> i Lic
<b>Dal Tadkewali</b> Yellow lentil cooked and tempered with butter, cumin seeds and asafoetida	175	Ass Ass Su
Dal Mili-Julli Hariyali A combination of assorted lentils and spinach cooked to perfection	195	Go <b>Ve</b> Ass
Accompaniments		sau
<b>Raita</b> (Boondi / Mix Veg / Mint / Pineapple) Indian yoghurt served with your choice of vegetable and garnishing	70	
Oriental NON-VEG		Sci Frie
<b>Chilli Prawns Gravy</b> Stir fried prawns with green chilly and spring onion	<b>515</b> 15,	Ho Dic dic
cooked in light soya sauce <i>Fish In Black Bean Sauce</i> Sliced fish cooked in black bean sauce	415	Ha Juli
Thai Curry (Green / Red) 515/415/355 (Prawn / Fish / Chicken / Vegetable) Traditional coconut flavour Thai curry	5/315	gre <i>St</i> e Boi
Steamed Fish In Lemon Sauce Sliced steamed fish in nutty lemon sauce with hint of ginger	455	Je Bas
Hong kong Style Chicken Fried chicken cubes tossed in spicy red chilli sauce	375	Ve Ve
<b>Chicken In Hot Garlic Sauce</b> Diced chicken with green pepper cooked in spicy garlic sauce	415	KC Bas veg
Hunan Chicken Deep fried chicken with vegetable, cooked in a spicy hunan sauce	375	Ve Bas cut

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Kung Pao Chicken Kung pao, is a spicy stir fried dish made with chicken, peanuts, vegetables and chill peppers	385
Black Bean Chicken Stir fried chicken cooked in black bean sauce	365
Oriental veg	
<b>Paneer Chilli Gravy</b> Batons of cottage cheese deep fried and finished in a soya chilli garlic sauce	245
Schezwan Paneer Cottage cheese dices sauteed in a spicy oriental sauce with dried schezwan peppers	225
Stir Fried Chinese Vegetables With Light Soya sauce Assorted chinese greens tossed in a soya reduction sa	<b>245</b>
Assorted Vegetables In Hot Garlic / Sweet & sour Sauce Gorgeous fresh garden greens in a heady garlic sa	<b>245</b> <sup>uce</sup>
Vegetable Hongkong Style Assorted seasonal vegetable cooked in traditional sauce, served semi dry	245
<u>Rice &amp; Noodles</u>	
Schezwan Fried Rice (Veg / Non-Veg) 215 Fried rice with vegetable/chicken tossed in schezwan sau	
Hong Kong Fried Rice (Veg / Non-Veg) 215 Diced vegetable/chicken with green peppers, onio diced ginger and cashewnuts, tossed in soya sauce	ons,
Hakka Noodles (Veg / Non - Veg) 215 Julienne vegetable/chicken with onion,	5/235

Hakka Noodles (Veg / Non - Veg) 21 Julienne vegetable/chicken with onion, green pepper, soft noodles tossed in soya sauce	5/235
<i>Steamed Rice</i> Boiled fluffy basmati rice	205
<i>Jeera / Green Peas Pulao</i> Basmati rice tossed with cumin seeds/fresh gree	<b>235</b> n peas
Vegetable Tawa Pulao Vegetable dices & rice cooked to perfection on a grid	235
<i>Kashmiri Pulao</i> Basmati rice tossed with seasonal fresh vegetables & dry fruits	245
Vegetable Biryani Basmati rice and aromatic vegetables and cubes of paneer cooked together with Indian spic	<b>265</b>

Dum Ki Biryani
A hearty combination of spices, meat and
rice cooked in dum style

 Murg Noor Mahal Biryani
Succulent chicken cooked together with fragrant rice in a sealed pot

### EXOTIC A GASTRONOMICAL EXTRAVAGANZA WITH LOCAL FLAVOURS

# Starter NON-VEG



360

320

Make your own stuff with traditional local masala & style FRY / TAWA FRY / RAWA FRY

Pomfret	415
Surmai	415
Bangada	305
Prawns	515

2

Chicken Ne Bharleli Mirchi - 325 Chef's hand pick recipe

Kaleji Fry 385 A skilful combination of chicken liver & local spices cooked to perfection

# Starter veg

Konkani Paneer 235 Paneer marinated in konkani masala a deep fried delicacy

Bharwa Mirch Pakoda Stuffed chilli pakoda, Granny's handpick recipe

# Main Course NON-VEG

Paplet Che Kalvan A traditional malvani Pomfret curry	515
Bharlele Pomfret Stuffed pomfret - coastal delicacy	515
Konkani Komdi Wade/ Mutton Vade Chicken / Mutton preparation in konkani sty	<b>415/515</b> /le
<b>Chicken / Mutton Sukka</b> Coconut based Semi dry preparation of chicken / mutton infused with local masala	335/425
Chicken Khalbatta Chef's secret recipe	315

A <i>agri Chicken / Mutton</i> Spicy chicken / mutton preparation in Aagri	<b>325/425</b> style
<b>Cala Mutton</b> Autton cooked to perfection in traditional blac	<b>425</b> ck masala
A	

### Main Course veg

Kaccha Kellichi Bhaji Raw banana preparation with coastal masalas	205
Kaju Masala Cashew nut cooked in local flavors	330
Vala Che Birde Field beans cooked to perfection in konkani masala	2 <b>40</b>
Vatllei Dal A dish from the malvani cuisine gharana of the konkan rep	<b>170</b> gion
Vatapachi Tikhat Dal Spicy dal preparation in coastal local flavours	170

Rice Masale Bhat

240

Desserts

Gulab Jamun 125 Dumplings of milk solids and castor sugar kneaded together to a fine mixture, deep fried and dipped a sugar syrup

Zaq-e-shahi (4 Pices) 160 Chennai dumplings batched in reduced milk invigorated with dates

Seb Ki Kheer 160 Apples cooked with sugar, milk, raisins & flavoured with saffron

Shahi Tukada Hyderabadi style bread and milk pudding



160

185