



Restt. Feb'15-1/10

₹

## MOCKTAILS

●	<b>COOL BREEZE</b> (Khus syrup mixed with sprite, lemon juice & sugar syrup)	131
●	<b>SUMMER DELIGHT</b> (An assortment of orange juice, pineapple juice & sprite)	131
●	<b>HAWAIIAN</b> (Pineapple juice mixed with vanilla ice cream & coconut cream)	131
●	<b>FRUIT PUNCH</b> (A classical mixture of orange, pineapple & mango juice, kiwi & strawberry crush along with vanilla ice cream)	131
●	<b>RAINBOW</b> (A mixture of strawberry, kiwi & pineapple crush along with soda, granadine, blue curacao, khus & vanilla ice cream)	131
●	<b>WATER MELON QUENCHER</b> (Freshly squeezed water melon blend with strawberry crush & mint leaves)	131
●	<b>FROZEN VIRGIN STRAWBERRY MARGARITA</b> (Orange juice with strawberry crush topped by lemon juice & sugar syrup)	131

## COLD WAVES

●	<b>SHAKES</b> (Vanilla/butter scotch/strawberry/chocolate)	131
●	<b>ICE CREAM SODA</b> (Vanilla /strawberry/pista/butter scotch)	131
●	<b>COLD COFFEE</b>	102
●	<b>COLD COFFEE WITH ICE CREAM</b>	131
●	<b>ICE CREAM FLOATS</b> (Orange/lemon/cola/vanilla)	131
●	<b>SEASONAL FRESH FRUIT JUICE</b> (Pineapple/sweet lime/orange)	138
●	<b>REAL JUICE (PER GLASS)</b> (Mango/orange/pineapple/mix fruit)	95
●	<b>ICED TEA</b> (Lemon/peach)	65
●	<b>LASSI</b> (Sweet/salted)	109
●	<b>CHAANCH</b>	80
●	<b>JAL JEERA</b>	58
●	<b>AERATED WATER</b>	65
●	<b>FRESH LIME SODA/WATER</b>	65
●	<b>PACKAGED DRINKING WATER</b>	MRP

## HOT SHOTS

●	<b>HOT CHOCOLATE/ BOURNVITA</b>	87
●	<b>COFFEE</b> (Readymade/separate)	58
●	<b>TEA</b> (Readymade/separate)	58

## CHAAT

●	<b>STUFFED CHOLE TIKKI</b>	95
●	<b>PLAIN CHOLE TIKKI</b>	87
●	<b>STUFFED ALOO TIKKI</b>	70
●	<b>LACHHA TOKRI</b>	87
●	<b>DAHI BHALLA</b>	80
●	<b>RAJ KACHORI</b>	80



TAXES Extra



Restt. Feb'15-2/10

●	<b>PAPDI CHAAT</b>	₹ 80
●	<b>BHALLA PAPDI</b>	73
●	<b>BHEL POORI</b>	73
●	<b>PANI POORI</b>	55
●	<b>PAV BHAJI</b>	99
●	<b>CHOLE BHATURE</b> (2 Pieces of Bhature)	150

### FROM THE SOUP KETTLE

● ●	<b>CREAM SOUP</b> (Mushroom /tomato/vegetable/chicken)	108
● ●	<b>SWEET CORN</b> (Vegetable/chicken)	108
● ●	<b>HOT N SOUR</b> (Vegetable/chicken)	108
● ●	<b>CLEAR SOUP</b> (Vegetable/chicken)	108
● ●	<b>MANCHOW SOUP</b> (Vegetable/chicken)	108
● ●	<b>TALUMEIN SOUP</b> (Vegetable/chicken)	108
● ●	<b>MINETSRONE SOUP</b> (Vegetable/chicken)	108
● ●	<b>LEMON CORIANDER SOUP</b> (Vegetable/chicken)	108
● ●	<b>SHORBA</b> (Tamatar/dhaniya/murg)	108

### SALADS

●	<b>GREEN GARDEN SALAD</b>	95
	(Freshly cut slices of tomato, cucumber, onion accompanied with lemon wedge & green chilly)	
●	<b>SPROUTED BEANS SALAD</b>	95
	(Germinated sprouts mixed with lemon juice & chopped onion & tomatoes)	
●	<b>COTTAGE CHEESE &amp; PINEAPPLE SALAD</b>	153
	(Cubes of cheese & pineapple completed in vinaigrette dressing)	
●	<b>RUSSIAN SALAD</b>	153
	(Dices of potato, french beans & pineapple mixed with peas & completed in creamy mayonnaise dressing)	
●	<b>CHICKEN HAWAIIAN SALAD</b>	167
	(Juliennes of carrot, capsicum, boiled chicken completed in mayonnaise dressing)	
●	<b>PEANUT FRIED</b>	80
●	<b>PEANUT MASALA</b>	102

### STARTERS (FROM THE TANDOOR & OTHER INDIAN) VEGETARIAN

●	<b>TANDOORI SUBZ BAGICHA</b>	285
	(Assortment of 4 pieces of paneer tikka, 4 pieces of hariyali kebab, 2 pieces of aloo nazakat, 4 pieces of tandoori mushroom & 4 pieces corn kebab served with a butter naan, fried chilly & a small bowl of dal makhani)	
●	<b>PANEER TIKKA</b>	265
	(Cottage cheese cubes marinated with Indian herbs, spices & spiced yoghurt roasted with dias of onion, capsicum & tomato cooked to perfection)	
●	<b>PANEER PUDINA TIKKA</b>	265
	(Cottage cheese cubes marinated with Indian herbs, spices, spiced yoghurt, kesar & mixed bell paper roasted & cooked to perfection)	
●	<b>PANEER MAKHMALI KEBAB</b>	265
	(Cottage cheese cubes marinated in spiced yoghurt, cream & cashew nut paste roasted & served)	
●	<b>HARA BHARA KEBAB</b>	211
	(Mixed vegetables mashed with spinach paste & Indian spices, fried & served)	
●	<b>ALOO NAZAKAT</b>	195
	(Potatoes stuffed with sauted cashew nuts & paneer, roasted & served)	



TAXES Extra



Restt. Feb'15-3/10

	₹
■ <b>TANDOORI SURKH ANGARE</b> (Button mushrooms marinated in ginger garlic paste & yoghurt, roasted & cooked in day oven)	265
■ <b>VEGETABLE KADAK KEBAB</b> (Mix vegetable stuffed with paneer, Indian spices & fried to perfection)	220
■ <b>PAPAD PLAIN</b>	29
■ <b>PAPAD MASALA</b>	44
<b>NON VEGETARIAN</b>	
■ <b>MASAHARI TANDOORI DAAWAT</b> (Assortment of a piece of tandoori chicken, 3 pieces of malai tikka, a piece tangadi kebab, 3 pieces of mutton seekh kebab & 2 pieces of fish tikka served with a butter naan, fried chilly & a small bowl of dal makhani)	399
■ <b>MURG TANDOORI</b> (Chicken marinated overnight with Indian herbs, spices & spiced yoghurt, an Indian classical item)	Full 465 Half 275
■ <b>TANGDI KEBAB</b> (Succulent chicken drumsticks stuffed with saffron flavored minced meat & nuts cooked to perfection)	275
■ <b>MURG JOSHILA TIKKA</b> (Chicken cubes marinated with Indian herbs, spices & spiced yoghurt roasted in clay oven)	315
■ <b>MURG MALAI TIKKA</b> (Chicken cubes marinated in spiced yoghurt, cream & cashew nut paste roasted & served)	315
■ <b>MURG PUDINA TIKKA</b> (Chicken cubes marinated with Indian herbs, spices, spiced yoghurt & mint paste roasted & cooked to perfection)	310
■ <b>MURG KARIYA PAK</b> (Chicken cubes marinated with Indian herbs, spices, spiced yoghurt & curry leaves roasted & cooked to perfection)	310
■ <b>MURG DRY FRUIT KEBAB</b> (Flat chicken with dry fruits & green chillies, flavored with spices & roasted to perfection)	310
■ <b>CHICKEN PREMIUM KATHI ROLL</b> (Chicken pieces with fresh onion, coriander & green chillies, flavored with spices & roasted to perfection, stuffed in between roomali roti)	310
■ <b>MUTTON KAKORI KEBAB</b> (Minced mutton with fresh coriander, onion & green chillies, flavoured with spices & roasted to perfection)	325
■ <b>MUTTON NOORANI KEBAB</b> (Minced mutton with fresh coriander & green chillies, flavoured with spices & roasted to perfection, coated with boiled egg white)	375
■ <b>MAHI TIKKA</b> (Fish marinated in white pepper, green cardamom & yoghurt, roasted & served)	475
■ <b>MAHI KESARI TIKKA</b> (Fish marinated in cream, cheese & ginger garlic paste, flavoured kesar & roasted & served)	475

### FROM THE INDIAN CUISINE VEGETARIAN

■ <b>KAJU CURRY</b> (The all time favourite Indian dish to infuse quite a lot of strength)	285
■ <b>PANEER BUTTER MASALA</b> (Roasted cottage cheese completed in tomato based rich gravy)	285
■ <b>PANEER TIKKA MASALA</b> (Roasted cottage cheese completed in onion based rich gravy)	285
■ <b>PANEER AKBARI</b> (Slices of fresh cottage cheese stuffed with dry fruits, mawa, butter fried & cooked in rich onion based gravy)	285
■ <b>PANEER KADHAI</b> (Cottage cheese cooked with tomato, green chilly, capsicum & coriander flavoured with home ground spices)	275



TAXES Extra



Restt. Feb'15-4/10

	₹
■ <b>SHAHI PANEER</b> (Cubes of cottage cheese cooked with rich cream sauce in white gravy)	275
■ <b>MALAI KOFTA</b> (Cottage cheese stuffed with dry fruits cooked in rich creamy gravy)	245
■ <b>PALAK PANEER</b> (Cottage cheese cubes cooked in spinach based green gravy)	275
■ <b>PANEER LAHORI</b> (Cottage cheese julians cooked with laccha onion in yellow gravy)	275
■ <b>CORN PALAK</b> (Corn completed in a spinach based green gravy)	247
■ <b>METHI PALAK PAPAD</b> (Methi & palak cooked together and topped with roasted papad & served)	245
■ <b>MUSHROOM MASALA</b> (Button mushroom cooked in Indian spicy gravy)	245
■ <b>CHANA MASALA PUNJABI</b> (Chick peas cooked with onion & tomato in spicy masala gravy)	175
■ <b>RAJMA MASALA</b> (Kidney beans cooked with onion & tomato in spicy masala gravy)	175
■ <b>MALAI PYAZ AJMERI</b> (A classical Indian dish consisting of brown onion, mawa cooked in a white gravy)	195
■ <b>MIX VEG</b> (An assortment of seasonal fresh vegetables cooked in a choice of yellow/red/green gravy)	196
■ <b>DAL MAKHANI</b> (Black lentil simmered over tandoor overnight & completed with butter, cream & tempered with garlic & Indian spices)	180
■ <b>DAL FRY</b> (Tuwar dal tempered with garlic, onion, tomatoes, green chilly & classical indian spices)	170
■ <b>DAL PANCHMAHAL</b> (A mixed delicacy of five different lentils tempered with garlic, tomato, onion & classical Indian spices)	170
■ <b>DAL HARIYALI</b> (Dal fry mixed with chopped spinach)	170
■ <b>RAITA OF YOUR CHOICE</b> (Beaten up curd mixed with onion/cucumber/tomato/ pineapple/mint/boondi/fruit)	105
<b>NON VEGETARIAN</b>	
■ <b>MURG MAKHANI FULL</b> (Full roasted chicken completed in tomato based rich gravy)	510
■ <b>MURG MAKHANI HALF</b> (Half roasted chicken completed in tomato based rich gravy)	375
■ <b>MURG PUNJABI MASALA</b> (Gram flour & fried chicken cooked in garlic flavored yoghurt in punjabi style)	375
■ <b>MURG TIKKA LABABDAR</b> (Roasted boneless chicken cooked in tomato based rich gravy)	360
■ <b>MURG KADHAI</b> (Chicken cooked with tomato, green chilly, capsicum & coriander flavored with home ground spices)	320
■ <b>MURG AFGHANI</b> (Chicken tikka cooked in creamy rich gravy with omlette topping)	320
■ <b>MURG BHARTA</b> (Boneless traditional tandoori chicken chopped & cooked in makhani gravy)	320
■ <b>BHUNA GOSHT PUNJABI</b> (Tender pieces of mutton cooked over slow flame for a long time period & completed in a curry made of home ground garam masala)	360
■ <b>MUTTON ROGANJOSH</b> (A mouth watering mutton curry completed by addition of classical kashmiri rogan)	360



TAXES Extra



Restt. Feb'15-5/10

	₹
■ <b>MUTTON RARA</b> (Mutton pieces and keema cooked together & served)	360
■ <b>MUTTON MALBAR</b> (Mutton cooked with flavours of curry leaves & rai)	360
■ <b>KEEMA MATTER</b> (Minced mutton mixed with green peas completed with Indian spices)	360
■ <b>FISH RAI TAMATAR</b> (Boneless fish delicacy cooked with mustard seeds & tomato onion gravy)	415
■ <b>FISH AMRITSARI</b> (Boneless fish served in onion gravy)	415
■ <b>FISH MASALA</b> (Boneless fish served in brown gravy)	415
■ <b>ANDA MASALA</b> (Boiled egg fried & cooked in traditional Indian gravy)	165

### INDIAN BREADS

■ <b>PANEER KULCHA</b>	45
■ <b>STUFFED KULCHA</b> (Onion/tomato/cauliflower)	40
■ <b>PARATHA</b> (Plain/Khasta/Pudina/Mirch)	40
■ <b>BUTTER NAAN/GARLIC NAAN/CHEESE GARLIC NAAN</b>	40
■ <b>PLAIN NAAN</b>	35
■ <b>ROOMALI ROTI/MISSI ROTI</b>	30
■ <b>TANDOORI ROTI</b> (Butter/plain)	24

### RICE SPECIALITIES

#### VEGETARIAN

■ <b>VEGETABLE HANDI BIRYANI</b> (Basmati rice cooked over slow fire overnight on a base of tawa mixed with vegetables, saffron, mint, curd & classical Indian spices)	218
■ <b>KASHMIRI PULAO</b> (Rice cooked in caramel with mixed vegetables & garnished with dry & fresh fruits)	218
■ <b>VEG PULAO</b> (Rice cooked with fresh mixed vegetables)	196
■ <b>JEERA RICE</b> (Steamed rice tampered with cumin seeds)	131
■ <b>STEAMED RICE</b>	116

#### NON VEGETARIAN

■ <b>MURG HANDI BIRYANI</b> (Basmati rice cooked over slow fire overnight on a base of tawa mixed with chicken, saffron, mint, curd & classical indian spices)	299
■ <b>GOSHT HANDI BIRYANI</b> (Basmati rice cooked over slow fire overnight on a base of tawa mixed with mutton, saffron, mint, curd & classical indian spices)	360
■ <b>EGG HANDI BIRYANI</b> (Basmati rice cooked over slow fire overnight on a base of tawa mixed with egg, saffron, mint, curd & classical indian spices)	220



TAXES Extra



Restt. Feb'15-6/10

₹

## FROM THE DRAGON'S LAND

### VEGETARIAN

●	<b>CHILLY PANEER - GRAVY/ DRY</b> (Sauted cottage cubes cooked with spring onion, capsicum in a mixture of soya & chilly sauce)	285
●	<b>PANEER SANGHAI</b> (Cottage cheese cooked in red chilly sauce with dices of onion & capsicum)	285
●	<b>STIR FRIED VEGETABLES</b> (Broccoli, peeper & beans cooked to perfection)	215
●	<b>CRISPY THAI BABYCORN</b> (Babycorn marinate in thai style and cooked to perfection)	285
●	<b>THAI SWEET CHILLY POTATO</b> (Fried potato cooked with red & yellow pepper in sweet chilly sauce)	175
●	<b>VEGETABLE MANCHURIAN GRAVY/DRY</b> (Minced vegetable balls cooked in tongue tickling sauces)	215
●	<b>VEGETABLE KOTHEY</b> (Assorted vegetables deep fried & completed in ginger garlic sauce)	215
●	<b>CRISPY HONEY LEMON CAULIFLOWER</b> (Battered cauliflower tossed in honey lemon sauce)	200
●	<b>CHILLY CHANA</b> (Sauted kabuli chana cooked with spring onion & capsicum in a mixture of soya & chilly sauce)	175
●	<b>VEGETABLE SPRING ROLL</b>	184

### NON-VEGETARIAN

●	<b>SLICED CHICKEN IN GINGER SAUCE</b> (Sliced chicken cooked with dices onion & capsicum in special ginger sauces)	320
●	<b>CHILLY CHICKEN - GRAVY/ DRY</b> (Sauted chicken cubes cooked with spring onion & capsicum in a mixture of soya & chilly sauce)	320
●	<b>CHICKEN KUNG PAO</b> (Sauted cubes of chicken, cooked with mushroom, kaju & red yellow bell pepper in kung pao style)	320
●	<b>CHICKEN IN HOT GARLIC SAUCE</b> (Cubes of chicken cooked in singaporean style)	320
●	<b>MUTTON CHILLY</b> (Sauted mutton cubes cooked with spring onion, capsicum in a mixture of soya & chilly sauce)	320
●	<b>SLICED FISH IN GINGER SAUCE</b> (Sliced fish cooked with dices of onion & pepper in special ginger sauce)	415
●	<b>CHILLY FISH GRAVY/DRY</b> (Sauted fish cooked with spring onion & capsicum in a mixture of soya & chilly sauce)	415
●	<b>FISH IN HOT GARLIC SAUCE</b> (Fish cooked in singaporean style)	415

### RICE N NOODLES

#### VEGETARIAN

●	<b>CHILLY GARLIC NOODLES/VEG HAKKA NOODLES</b>	204
●	<b>VEG FRIED RICE</b>	204
●	<b>VEG CHOPSUEY</b>	204

#### NON-VEGETARIAN

●	<b>CHICKEN HAKKA NOODLES</b>	285
●	<b>CHICKEN CHILLY GARLIC NOODLES</b>	285
●	<b>CHICKEN FRIED RICE</b>	285
●	<b>AMERICAN CHOPSUEY (Non-veg)</b>	285



TAXES Extra



Restt. Feb'15-7/10

₹

## ACROSS SEVEN SEAS VEGETARIAN

■	<b>VEGETABLE STEAK SIZZLER</b> (Vegetable steak with tomato concasse accompanied with boiled veg & french fries)		<b>270</b>
■	<b>VEGETABLE AU GRATIN</b> (Blanched mix vegetables cooked in bechamel sauce, layered with cheese & gratinated in oven)		<b>270</b>
■	<b>COTTAGE CHEESE SHASHLIK</b> (Marinated cottage cheese cooked in brown sauce & served with butter rice & accompanied with boiled vegetables & french fries)		<b>280</b>
■	<b>CHOICE OF PASTA</b> (Penne/macaroni/spaghetti/farfalle) in choice of sauce - white (bechamel)/red (tomato concasse)/green (spinach or cilantro)		<b>270</b>
■	<b>LASAGANA</b> (Pasta sheets tossed in a variety of continental dishes, layered with cheese & gratinated in oven)		<b>280</b>
■	<b>VEG PIZZA SUPREME</b>	Large	<b>215</b>
		Small	<b>115</b>
■	<b>VEG PIZZA DELUXE</b>	Large	<b>195</b>
		Small	<b>105</b>
■	<b>VEG BURGER</b>		<b>105</b>
■	<b>VEG BURGER WITH CHEESE</b>		<b>125</b>
■	<b>VEG SANDWICH</b>		<b>124</b>
■	<b>VEG / CHEESE GRILLED SANDWICH</b>		<b>138</b>
■	<b>VEG CLUB SANDWICH</b>		<b>160</b>
■	<b>GARLIC BREAD (6 PCS)</b>		<b>95</b>
■	<b>CHEESE GARLIC BREAD (6 PCS)</b>		<b>109</b>

## NON-VEGETARIAN

■	<b>FISH N CHIPS</b> (Crumb fried fish sprinkled with lemon & salt served with french fries & boiled veg accompanied with tartar sauce)		<b>505</b>
■	<b>GRILLED FISH</b> (Fish fillet grilled with a pinch of salt n pepper with lemon juice served with french fries accompanied with lemon butter sauce)		<b>505</b>
■	<b>MUSTARD FISH</b> (Fillet of fish cooked in mustard sauce & served with fries Vegetables and herb rice)		<b>505</b>
■	<b>PERI PERI ROASTED CHICKEN</b> (Leg & Breast of chicken in Spicy peri-peri sauce served with fries herb rice and vegetables)		<b>340</b>
■	<b>GRILLED CHICKEN</b> (Chicken breast cooked in brown sauce served with vegetables, fries and garlic bread)		<b>340</b>
■	<b>CHICKEN STEAK SIZZLER</b> (Chicken steak cooked in brown sauce served with fries & boiled vegetables)		<b>340</b>
■	<b>CHICKEN SHASHLIK</b> (Marinated chicken cubes cooked in brown sauce served with butter rice & accompanied with boiled vegetables & french fries)		<b>340</b>
■	<b>CHICKEN PIZZA SUPREME</b>	Large	<b>245</b>
		Small	<b>145</b>
■	<b>CHICKEN PIZZA DELUXE</b>	Large	<b>225</b>
		Small	<b>135</b>
■	<b>CHICKEN BURGER</b>		<b>135</b>
■	<b>CHICKEN BURGER WITH CHEESE</b>		<b>145</b>



TAXES Extra



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■	<b>CHICKEN SANDWICH</b>	₹ 150
■	<b>CHICKEN GRILLED SANDWICH</b>	150
■	<b>CHICKEN CLUB SANDWICH</b>	182

### BAKER'S CHOICE

■	■	<b>BAKER'S CHOICE PASTRY</b>	40
		(Black forest, pineapple - with egg or egg less)	
■	■	<b>BAKER'S DELIGHT PASTRY</b>	53
		(Choco truffle with egg or eggless, truffle cake slice, cream roll, chocolate eclairs)	

### DESSERTS

■	<b>SINGLE SUNDAE</b>	124
	(Vanilla icecream mixed with pineapple crush & pineapple cubes garnished with red cherry)	
■	<b>DOUBLE SUNDAE</b>	131
	(Vanilla ice cream mixed with strawberry ice cream, strawberry crush, pineapple crush & pineapple cubes garnished with red cherry)	
■	<b>TRIPLE SUNDAE</b>	153
	(vanilla ice cream mixed with strawberry ice cream, chocolate ice cream, chocolate syrup, strawberry crush, pineapple crush & pineapple cubes garnished with red cherry)	
■	<b>BROWNIE SUNDAE</b>	167
	(Brownie cake topped with vanilla ice cream, chocolate sauce & nuts)	
■	<b>SHORT BREAD SUNDAE</b>	182
	(Short bread, vanilla ice cream, strawberry ice cream, dates, chopped apple mixed with pineapple crush, strawberry crush topped with butter cookies)	
■	<b>CRAZY SUNDAE</b>	211
	(Vanilla ice cream, chocolate ice cream & butter scotch ice cream mixed with chocolate & butter scotch sauce & garnished with chips, cashewnuts & cherry)	
■	<b>BANANA SPLIT</b>	211
	(Vanilla, strawberry & chocolate ice cream laid on a banana bed & mixed with strawberry crush, pineapple crush, chocolate sauce garnished with pineapple crush, pineapple cubes, cherry & nuts)	
■	<b>MAKE YOUR OWN SUNDAE</b>	240
	(4 ice creams of your choice mixed & served with our crushes, syrups, nuts & flakes which is going to make your day)	

### ICE-CREAM

■	<b>VANILLA</b>	104
■	<b>STRAWBERRY</b>	104
■	<b>CHOCOLATE</b>	118
■	<b>BUTTER SCOTCH</b>	118
■	<b>TUTTI FRUITI</b>	118
■	<b>VANILLA</b> (with choco flakes/heart shapes)	118
■	<b>BLACK CURRANT</b>	118
■	<b>KESAR PISTA</b>	132
■	<b>PINA LEMON</b>	132
■	<b>FRUIT COCKTAIL</b>	146
■	<b>FLAVOUR OF THE MONTH</b>	146
	<b>EXTRA CONE</b>	35



TAXES Extra





Restt. Sept.'17

₹

## INDIAN SWEETS

■	<b>RASGULLA</b> (2 PCS.)	75	👑
■	<b>GULAB JAMUN</b> (2 PCS.)	75	👍
■	<b>RASMALAI</b> ( 2PCS.)	85	
■	<b>RASBHARI WITH RABDI</b>	85	👑
■	<b>MALAI CHAAP</b> ( 2PCS.)	75	
■	<b>CHENNA ROLL</b> (2 PCS.)	75	
■	<b>KULFI</b> (WITH or W/O FALOODA)	85	👍

## BEER

**Kingfisher Strong/ kingfisher Light/Haywards  
kingfisher Ultra/Budweiser/Tuborg**

<b>WINE</b> (Jacob's Creek, Four Seasons - Red / White)	<b>Per Bottle</b>	<b>1785</b>
<b>WINE</b> (Sula - Red / White)	<b>Per Bottle</b>	<b>1321</b>

## COCKTAILS

<b>BLOODY MARY</b> (60 ml. Vodka Mixed with Tomato Juice, Tabasco Sauce, Worcestershire Sauce, Lemon Juice)	<b>212</b>
<b>BLUE LAGOON</b> (60 ml. Vodka Mixed with Soda, 7 Ups, Blue Curacao, Sugar Syrup)	<b>212</b>
<b>SCREW DRIVER</b> (Classical Mix of 60 ml. Vodka with Orange Juice)	<b>185</b>
<b>WHISKY SOUR</b> (60 ml Regular Whiskey Mixed with Egg White, Lemon Juice & Soda)	<b>185</b>
<b>OLD FASHION</b> (60 ml. Regular Whisky Mixed with Angostura Bitter & Soda)	<b>185</b>
<b>MINT TULIP</b> (60 ml. of Regular Whisky Mixed with Soda, Lemon Juice & Mint Leaf)	<b>185</b>



TAXES Extra



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## BAR

	Large (60 ML)	Small (30 ML)
BRANDS	₹	₹
<b>SINGLE MALT SCOTCH WHISKY</b>	<b>500</b>	<b>250</b>
SINGLETON/TALISKAR		
<b>SUPER DELUXE SCOTCH</b>		
JW BLUE LABEL	<b>2000</b>	<b>1000</b>
JW PLATINUM LABEL	<b>1000</b>	<b>500</b>
JW GOLD RESERVE	<b>700</b>	<b>350</b>
<b>DELUXE SCOTCH</b>		
JW DOUBLE BLACK	<b>470</b>	<b>235</b>
JW BLACK LABEL	<b>392</b>	<b>196</b>
CHIVAS REGAL	<b>392</b>	<b>196</b>
<b>PREMIUM SCOTCH</b>		
JW RED LABEL	<b>224</b>	<b>112</b>
BLACK DOG TRIPLE GOLD RESERVE	<b>320</b>	<b>160</b>
VAT 69 BLACK/ TEACHER'S 50	<b>320</b>	<b>160</b>
100 PIPERS 12 YEARS	<b>320</b>	<b>160</b>
BALLANTINE	<b>320</b>	<b>160</b>
<b>STANDARD SCOTCH</b>		
BLACK & WHITE/ TEACHERS HIGHLAND	<b>268</b>	<b>134</b>
BLACK DOG BLACK RESERVE	<b>268</b>	<b>134</b>
VAT 69	<b>210</b>	<b>105</b>
PASSPORT	<b>210</b>	<b>105</b>
100 PIPERS	<b>210</b>	<b>105</b>
<b>PREMIUM WHISKY</b>		
ANTIQUITY BLUE	<b>166</b>	<b>133</b>
BLENDERS PRIDE RESERVE	<b>166</b>	<b>133</b>
Antiquity Rare/Signature/Blenders Pride	<b>130</b>	<b>65</b>
<b>PRESTIGE WHISKY</b>		
ROYAL CHALLENGE	<b>104</b>	<b>52</b>
MCDOWELL'S NO.1	<b>100</b>	<b>50</b>
ROYAL STAG	<b>104</b>	<b>52</b>
PETER SCOT	<b>104</b>	<b>52</b>
<b>ULTRA PREMIUM VODKA</b>		
CIROC	<b>400</b>	<b>200</b>
<b>SUPER PREMIUM VODKA</b>		
KETEL ONE	<b>350</b>	<b>175</b>
SMIRNOFF BLACK	<b>250</b>	<b>125</b>
ABSOLUTE	<b>250</b>	<b>125</b>
<b>PREMIUM VODKA</b>		
Smirnoff Red	<b>130</b>	<b>65</b>
Smirnoff Flavors (orange, Espresso & Apple)	<b>130</b>	<b>65</b>
<b>RUM (MC DOWELL'S)</b>	<b>100</b>	<b>50</b>
<b>BACARDI</b>		
WHITE/DARK/CAPTAIN MORGAN	<b>100</b>	<b>50</b>
<b>GIN</b>		
BLUE RIBAND	<b>100</b>	<b>50</b>
<b>TEQUILA</b>		
DONJULIO	<b>450</b>	<b>225</b>
CAMINO	<b>300</b>	<b>150</b>



TAXES Extra