Indian

Soup:

1. Lentil soup - ₹ 120

Salads and Sides:

1.Kachumber salad – ₹ 55

*Diced tomatoes, cucumber & onions seasoned with coriander & a tangy powder and lime.*

2.Moong Salad (sprouts) – ₹ 65

3.Chikpea Salad – ₹ 55

4.Vegetable salad platter – ₹ 50

5.Cucumber Raita – ₹ 99

6. Aloo Chat – ₹ 65

7. Fruit Chat – ₹ 105

*Seasonal fruits chopped and served cold, with custard (optional) – healthy and refreshing.*

Appetizers:

1. Paneer Tikka – ₹ 75

2.Mirch Baby Potatoes – ₹ 55

3.Masala Mushrooms – ₹ 60

4.Veg Tandoor Platter – ₹ 99

5.Sev puri – ₹ 49

6.Aloo Chat – ₹ 55

7.Papdi Chat – ₹ 70

8.Ragda Pattice

9.Pani Puri in a soup spoon.

10.Samosa chat

11. Aamcha Maharashtra special

Mains:

1.Paneer Makhani

2.Baigan Bharta

3.Dum Aloo

4.Mixed vegetable tikka masala

5.Palak Paneer

6.Malai kofta

7.Indian International ?

8.Vegetable Kolapuri

9.Dal Tadka

10. Dal Makhani

11.Assorted Roti's

12. Jeera Rice

13. Steamed Rice

Deserts:

1.Gulab Jamun

2.Malai Kulfi

3.Ice-cream (flavors)

Italian

Soup:

1.Cream of mushroom (truffle)

2.Tomato and Basil soup

3.Minestone soup

Salads:

1.Bread and Cheese Platter

2.Watermelon and Feta cheese with arugula leaves

3.Ceaser salad

4.Goat cheese salad

Appetizers:

1.Bruschetta

2.Stir fried Veggies (fresh herbs)

3.Stuffed mushrooms

4.Garlic bread

5.Zuchini, Brocoli and mushroom Panini.

6.Balsamic Dip with Assorted Bread

7. Mashed potato in a garlic and black pepper sauce

Mains:

1. Potato dumpling gnocchi in pesto sauce,

2.Any choice of pasta –

-Spaghetti

-Fusilli

-Penne

-Farfalle

With any sauce

* Homemade Alfredo
* 4 cheese
* Arrabiata
* Pomodoro
* Aglio E Olio
* Pesto
* Vodka sauce
* Paprika

3.Any kind of pizza (can use as starters also)

-Margherita

-Veggie pizza

-Our special

*Pizza with a pesto base, cheese and tomatoes*

-Bumbaya pizza

*Capsicum, onions and tomatoes diced with a sweetened tomato puree.*

5. 3 mushroom risotto

Deserts:

1. Tiramisu

2. Chocolate mouse

3. Hand crafted Sorbets

Chinese

Soups:

1. Sweet corn soup

2. Hot and sour

3. Manchow soup

4. Clear soup

Salads:

1. Kimchi

Appetizers:

1. Fried / Steamed Wantons

2. Veg Spring Roll

3. Vegetable Tempura

4. Kung Pao Potato

5. Paneer Chilly (Dry/ Gravy)

6. Vegetable Satay.

7. Assorted exotic veg in a dark soy sauce

Mains:

1. Exotic veg in schezwan sauce - gravy
2. American Chopsuey.
3. Sweet and Sour vegetable
4. Schezwan noodles
5. Hot Pot Rice
6. Veg fried rice
7. Veg Fried rice - soy flavored
8. Veg Hakka Noodles
9. Manchurian
10. Pak choi and American corn in soy / schezwan sauce
11. Tofu and soft Vegetables in black bean sauce

Deserts:

1. Honey glazed noodles with ice cream

2. Fresh fruits (seasonal) with custard or ice cream

3. Lychee ice-cream (seasonal)

Thai

Soups:

1. Lemon Coriander
2. Tom Yum
3. Miso Miso
4. Lemongrass
5. Clear noodle soup

Salads:

1.Papaya salad

2.Bangkok fruit salad

3.Spicy cucumber salad

4.Spicy corn salad

5.Raw mango and water chestnut salad

6.Spring roll Thai salad

Appetizers:

1.Cripsy fried Tofu

3.Sweet & Sour crispy noodles

4.Sweet & Spicy Trail mix

5.Exotic Vegetable in Basil

6.Sauted vegetable in lettuce wraps

7.Vegetable Tempura

8.Thai vegetable dim sum

9.Thai sautéed mushrooms

Mains:

1.Thai fried rice

2.Red curry noodles with veggies

3.Pad Thai noodles

4.Jasmine rice

5.Coconut rice

6.Rice noodles with Thai pesto

7.Spicy Thai fried rice

8.Sweet & Spicy noodles

9.Red Thai Curry

10.Green Thai Curry

11.Masaman Curry

12.Exotic vegetables tossed in a Basil flavored curry

Deserts:

1. Banana's in coconut milk

2.Coconut Ginger ice-cream

3.Fresh seasonal fruits with ice cream

4.Lemon Coconut Cake with Lemon Gaze

Mexican

Soups:

1. A Mexican meal as a soup, - with cheese tortilla chips on the side

2. Lime, chilly and coriander

3. Black bean and corn stew

Salads:

1. A shot of Taco salad

2. Sweet corn and beans with a splash of sour cream

3. Corn and coriander salad

Appetizers:

1. Chips and dips - sour cream, guacamole, spicy salsa, cheese jalapeño sauce

2. Jacket potatoes

3. Quesadillas

4. Burrito bowl in a corn puri

5. Black bean and goat cheese quesadillas

6. The Mexican bruschetta (avocado and tomato)

7. Nacho supreme

8. Mexican Butta (Corn on the cob)

Mains:

1. Mexican Pizza (can be used as starters)

2. Fried Avocado Tacos

3. Make your own - burritos, taco (hard & soft)

4. Enchiladas

5. Mexican pasta

6. Mexican rice

Deserts:

1. Churros

2. Dulce de leche cheesecakes

3. Arroz con leche (rice pudding)

4. Tres leches cake