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AMERICAN CUISINE

**Beef Steak**

Beef steak is the epitome of hearty indulgence—perfectly seared on the outside, tender and juicy on the inside. Each bite is a celebration of rich, savory flavors that satisfy the deepest cravings, making it a timeless favorite across cultures and cuisines.

JAPANESE CUISINE

**Seaweed Salad**

This refreshing salad typically combines creamy avocado with fresh greens like lettuce, cucumber, and tomatoes, often topped with wakame seaweed. Sometimes it's garnished with sesame seeds or bonito flakes for extra texture and flavor.

CONTINENTAL CUISINE

**ALOO GHOSHT**

It is a flavorful curry made with tender pieces of mutton (or beef) and potatoes (aloo) simmered in a rich, spiced gravy. The gravy is typically made from onions, tomatoes, garlic, ginger, and aromatic spices like cumin, coriander, and garam masala.



SHRIMPS SALAD



Rs 3200/-

Ingredients:

- 1 lb cooked shrimp (peeled and deveined)
- 1 avocado (diced)
- 1 cucumber (sliced)
- 1/2 red onion (thinly sliced)
- 1 cup cherry tomatoes (halved)
- Fresh cilantro or parsley for garnish

Dressing:

- 2 tbsp olive oil
- 1 tbsp lemon juice
- 1 tsp Dijon mustard
- Salt and pepper to taste

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