

**id**      **name**

1      Tandoori Murgh  
2      Murgh Afgani  
3      Mutton seekh Kebab  
4      Chicken seekh Kebab  
5      Stuff Tangari Kebab(3pcs)  
6      Chicken Reshmi Kebab  
7      Chicken Tikka  
8      Chicken Achari Tikka  
9      Chicken Malai Tikka  
10      Tandoori Platter(Non-Veg)  
11      Vegetable Seekh Kebab  
12      Paneer Tikka  
13      Paneer Malai Tikka  
14      Achari Paneer Tikka  
15      Paneer Harimirch Tikka  
16      Achari Mushroom Tikka  
17      Tandoori Gobi  
18      Tandoori Platter(Veg)

19      Chicken Tikka Wrap  
20      Achari Tikka Wrap  
21      Chicken Seekh Kebab Wrap  
22      Mutton Seekh Kebab Wrap  
23      Paneer Tikka Wrap  
24      Mushroom Tikka Wrap  
25      Chaapate Aloo Wrap  
26      Vegetable Wrap  
27      Paneer Pakora  
28      Veg Onion Pakora

29      Mutton Rogan Josh  
30      Keema Mutton  
31      Saag Gosht  
32      Mutton Curry  
33      Rasoi Spl Butter Chicken  
34      Kadhai Chicken  
35      Butter Chicken  
36      Murgh Lababdar  
37      Chicken Tikka Masala  
38      Saag Chicken  
39      Chicken Kali Mirch

40 Chicken Do Pyaza  
41 Chicken Curry  
42 Egg Curry

43 Aloo Jeera  
44 Punjabi Aloo Dum  
45 Aloo Palak  
46 Dal Makhani  
47 Daal Maharani  
48 Paneer Butter Masala  
49 Paneer Tikka Masala  
50 Paneer Lababdar  
51 Palak Paneer  
52 Mutter Paneer  
53 Paneer Do Pyaja  
54 Shahi Paneer  
55 Palak Corn  
56 Malai Kofta  
57 Vegetable Kofta  
58 Navratan Kofta  
59 Kadhahi Paneer  
60 Mixed Vegetable  
61 Methi Mutter Malai  
62 Gobhi Masala

63 Veg Sizzler  
64 Egg Sizzler  
65 Paneer Sizzler  
66 Chicken Sizzler

67 Veg Dum Biryani  
68 Chicken Dum Biryani  
69 Mutton Dum Biryani  
70 Hyderabad Dum Biryani (Veg)  
71 Hyderabad Dum Biryani (Non-Veg)

72 Tandoori Roti  
73 Tandoori Butter Roti  
74 Lachha Paratha  
75 Pudina Parantha  
76 Plain Naan

- 77 Butter Naan
- 78 Garlic Naam
- 79 Stuff Naam
- 80 Plain Kulcha
- 81 Onion Kulcha
- 82 Alaloo Kulcha
- 83 Paneer Kulcha
- 84 Keema Kulcha
- 85 Vegetable Pulao
- 86 Navratan Pulao
- 87 Jeera Rice
- 88 Plain Rice
- 89 Mixed Raita
- 90 Boondi Raita
- 91 Green Salad
- 92 Plain Dahi
- 93 Papad
- 94 Masala Papad

- 95 Hot Sour Soup
- 96 Sweet Corn Soup
- 97 Manchow Soup
- 98 Chicken Manchurian
- 99 Noodles
- 100 American Choupsey
- 101 Chicken Lollipop
- 102 Chilli Mushroom
- 103 Chilli Baby Corn
- 104 Spring Roll
- 105 Veg Manchurian
- 106 Chilli Paneer
- 107 Potato Chilli Honey
- 108 Chilli Chicken
- 109 Hakka Noodles
- 110 Chilli Garlic Voodles
- 111 Fried Rice
- 112 Rasoi Spl Fried Rice
- 113 Chilli Garlic Fried Rice
- 114 Rasoi Spl Fried Rice
- 115 Chilli Garlic Fried Rice

- 116 Lime Soda
- 117 Aerated Beverage
- 118 Mineral Water

119 Lassi  
120 Ice Cream  
121 Maza  
122 Mocktail  
123 Hot Coffee  
124 Cold Coffee  
125 Sweet

126 CITY FOOD Thali (Veg)  
127 CITY FOOD Thali (Non-Veg)

desc

priceFull

## STARTER-KEBABS & TIKKAS (NON-VEG)

Marinated in yoghurt and spices and slow cooked in a hot clay oven give crispy texture.	277
Marinated in yoghurt, cream and spices and slow cooked in a hot clay oven to get juicy texture.	257
Minced meat, garlic and spices thinly wrapped around a skewer and grilled in tandoor.	187
Minced chicken, garlic and spices thinly wrapped around a skewer and grilled in tandoor.	177
Stuff Chicken thighs marinated in yoghurt and spices and cooked in a tandoor.	197
3 boneless chicken kebab, marinated with coriander, lemon juice, ginger and spices and cooked in tandoor.	197
Less chicken bits marinated in spicy, creamy and tangy marinade and till smoky and cooked in tandoor.	177
A mouth-watering chicken recipe with an authentic Indian pickle flavour.	197
Paneer cubes are marinated in thick yoghurt, cream/malai, cheese, saffron herbs and spices and cooked in tandoor.	197
Assortment of Kebabs and Tikkas	287
Vegetable Kebab blended with spices and roasted in clay oven.	127
Marinated Paneer cubes with spices and roasted in clay oven.	147
Soft Paneer cubes marinated with cream and spices.	157
Paneer cubes flavoured with achari masala and spices cooked for perfection in clay oven.	157
Spicy paneer tikka for the extra effect.	147
Achari flavoured mushroom cooked in clay oven.	137
Marinated cauliflowers cooked to perfection in tandoor.	107
Assortment of veg Tikkas and Kebabs.	217

## WRAPS (VEG/NON-VEG)

Served with mint chutney and Lachha onions.	87
Served with mint chutney and Lachha onions.	97
Served with mint chutney and Lachha onions.	87
Served with mint chutney and Lachha onions.	97
Served with mint chutney and Lachha onions.	77
Served with mint chutney and Lachha onions.	87
Served with mint chutney and Lachha onions.	77
Served with mint chutney and Lachha onions.	77
Served with mint chutney and Lachha onions.	97
Served with mint chutney and Lachha onions.	77

## MAIN COURSE (NON-VEG CURRIES)

A fine delicacy from Kashmir which derives its name from red Kashmiri chillies.	197
Minced Meat cooked with green peas and spices.	197
And nutritious dish in which mutton is cooked in palak with spices added to enhance the flavor.	197
A mouth-watering delicacy with perfect blend of spices.	187
A Chef's special for pampering your taste buds.	197
Idli flavor by cooking in a iron utensil-a spicy chicken dish that is a little dry in nature.	197
Favorite delicacy from Punjab with mild spicy and silky combination of Butter & tomatoes.	197
Grilled Chicken prepared in tomato and onion gravy with a hint of coriander.	187
Roasted chicken chunks served in a rich-tasting creamy.	160
Chicken cooked in Palak Gravy.	160
Chicken cooked in white gravy with distinctive flavours of black pepper corns.	187

Chicken cooked with sauted onions to give a peculiar sweet and spicy taste.	187
Aromatic and spicy combination of chicken pieces cooked in a tomato based ste	187
2 Pcs of boiled eggs cooked in tomato gravy for tangy flavour.	157

## MAIN COURSE(VEG CURRIES)

A simple yet irresistible dish of potatoes spiced with cumin seeds.	77
Potatoes simmered in tomato gravy along with Indian spices	107
Prepared with pureed spinach and potatoes that are simmered in spices.	97
Simple food from Punjab-lab cooked on low flame of charcoal, which gives it a rich c	97
A Chef's special dal Fry.	87
Paneer Tikka cooked in butter and tomato gravy with mild spices.	127
Paneer Tikka cooked in spicy tomato gravy.	147
Paneer chunks cooked in tomato and onion gravy with a hint of coriander.	137
Paneer chunks cooked in palak paste with mild spices for a distinctive taste.	127
All time favourite-paneer is cooked with green peas.	127
	137
	137
A special combination of palak paste and corns.	127
A creamy rich tomato gravy with cottage cheese dumpling.	137
	147
Mughlai curry with nine ingredients including vegetables, nuts and paneer/ cotta	147
Paneer cooked with capsicum in a spicy tomato gravy.	147
A delicious recipe of mixed vegetables enroled in a detectable creamy sauce..	100
Methi of fenugreek leaves and green peas cooked in a rich creamy gravy.	127
Mild but tasty cauliflower dish from Punjab.	115

## SIZZLER

	187
	197
	217
	237

## BIRYANI

Aromatic & Spice flavoured Rice preparation served with Raita & Pickle.	137
Aromatic & Spice flavoured Rice preparation served with Raita & Pickle.	157
Aromatic & Spice flavoured Rice preparation served with Raita & Pickle.	177
Aromatic & Spice flavoured Rice preparation served with Raita & Pickle.	167
Aromatic & Spice flavoured Rice preparation served with Raita & Pickle.	207

## SIDE ORDER-BREADS,RICE & SALADS

Per Piece	10
	15
	20
	22
	20

25  
27  
30  
20  
27  
27  
30  
40  
70  
97  
60  
60  
50  
35  
50  
30  
10  
20

## SHANGHAI KITCHEN

(Veg/Non-Veg) 67  
(Veg/Non-Veg) 67  
67  
(Dry/Gravy) 157  
(Veg/Non-Veg) 70  
(Veg/Non-Veg) 97  
(6 pcs) 157  
147  
157  
(Veg/Non-Veg) 87  
(Dry/Gravy) 117  
(Dry/Gravy) 127  
97  
(Dry/Gravy) 157  
(Veg/Non-Veg) 77  
(Veg/Non-Veg) 87  
(Veg/Non-Veg) 87  
(Veg/Non-Veg) 87  
(Veg/Non-Veg) 87  
(Veg/Non-Veg) 87  
(Veg/Non-Veg) 87

## THIRST CRUNCHER

90  
30  
25

(Sweet / Salted)

35

45

30

35

35

60

25

### **CITY FOOD COMBO-Veg/Non-Veg**

Served with Paneer dish, Mixed Raita, Dal, Rice, Salad, Pickle, 2 Roti.

137

| with Chicken Curry dish, Dal Makhani, Rice, Mixed Raita, Pickle, 2 Parantha/Naa

157



**priceHalf**

147

147



87  
87  
87  
177  
90  
107

107  
137  
147

177  
97  
107  
107  
107  
107  
107  
107