

VEGETARIAN SNACKS

Continental and oriental

- Bruschetta - minted zucchini, artichoke and tomato & basil
- Risotto cheese ball
- Bit size mini veg. Pizza
- Mushroom corn vol-au-ent
- Nachos with salsa
- Veg. Fritters
- Cashew nut croquettes
- Chilly paneer with bellpepper
- Sichuan Chilly Paneer
- Honey chilly potato
- Honey chilly lotus root
- Mushroom Hot Garlic
- Vegetable Spring Roll
- Vegetable Manchurian
- Crispy fried vegetables with sweet chilly sauce
- Salt & Pepper Vegetables
- Salt & Pepper Paneer
- Vegetable Tempura
- Vegetables gold coin
- Vegetable satay

Kebabs

- Vegetable shammi kebab
- Kasundi broccoli
- Malai broccoli
- Dahi ke kebab
- Pudina paneer tikka
- Kashmiri mirch ka paneer tikka
- Tandoor ke phool
- Teen mirch ki gobhi-
- Chowk ki tikka
- Hara bhara kebab
- Tandoori vilayti chaat
- Palak matar aur khumbh ki seekh
- Bhutta aur matar ki tikki
- Teekha lahsuni khumb
- Bhuthey ke kebab
- Makai amritsari
- Sabz ke galouti kebab
- Laal mirch ka paneer tikka
- Kasundi new potato
- Mushroom ki galawat on small parantha
- Bhatti ka paneer
- Lahori paneer
- Subz meva & mawa ki seekh
- Paneer kanti--deep fried paneer cube served with spicy capsicum & tomato
- Sofiyani aloo
- Broccoli kebab

NON VEGETARIAN SNACKS

Continental and Oriental

- Spicy chicken wings tossed in Sichuan sauce
- Chicken Winglets with barbeque sauce
- Chicken quiche
- Chicken & rosemary puff
- Bite size chicken pizza
- Beer battered fish
- Fish finger with tarter sauce
- Fish Croquettes
- Lamb vol-au-ent
- Mutton Curry Puff
- Meat Ball In BBQ Sauce
- Chilly Chicken Dry
- Chicken Sichuan
- Lemon grass chicken
- Chicken Satay With Peanut Sauce
- Tempura Chicken
- Drum Of Heaven
- Honey Glazed Chicken Winglets
- Yakitori- chicken leeks
- Tori kara age – crispy coated chicken thigh with mayonnaise
- Thai Fish Cake (basa fish)
- Golden Fried Prawn (**INR 300extra**)
- Salt & Pepper Prawn (**INR 300 extra**)
- Tempura Fish (basa Fish)
- Crispy Fried Fish Finger
- Prawn Chilly Garlic (**INR 300 extra**)
- Sushi – salmon, tuna(**INR 300 extra**)
- Prawn tempura(**INR 300 extra**)
- Phae thod phad nam phrik phao-crispy lamb stir fried with thai chili paste

Kebabs

- Fish tikka tandoori
- Doodhiya tandoori macchli
- Sarson wali tandoori macchi
- Gosth malai seekh kebab
- Kashmiri mirch ka murgh tikka
- Murgh ka barra kebab
- Murgh malai kebab
- Murgh tikka afgani
- Murgh—e—firdaus
- Shikampuri kebab
- Chappali kebab
- Mutton pepper fry
- Galouti kebab
- Karanchi wala seekh kebab
- Chicken 65
- Murgh ka soola
- Amritsari macchi
- **On special rates**
- Zafrani tandoori jheenga--king size prawns marinated with cream cheese yogurt& saffron(**INR 300 extra**)
- Tandoori zhingaa--jumbo prawns marinated with yellow chili homemade gram masala & yogurt (**INR 300 extra**)
- Nimbu aur adrak ka jhingaa--prawns marinated with lemon grass and galangal(**INR 300 extra**)
- Boti aur red wine ka tandoori tikka--baby lamb cubes flavored with fresh herbs and red wine(**INR 100 extra**)
- Lagan ki boti--bone less lamb cooked in traditional lagan(**INR 100 extra**)

VEGETARIAN SALADS

Cold mezze:

- Mint labneh
- Fried cauliflower & aubergine with tahina dressing
- Babaganoush
- Hummus
- Fattoush

Continental:

- Tomato & bocconcini with basil balsamic dressing
- Honey glazed beet & orange feta salad
- Slow roasted pumpkin & arugula parmesan shaving
- German potato salad
- Poached broccoli, baby corn & cherry tomatoes
- Oven roasted roma tomato with asiago & fresh basil leaves
- Fried baby egg plant with sundried tomato & rocket leaves
- Dil marinated apple with citrus vinaigrette
- Chilli marinated mushroom with pepper salad
- Roasted beet & rocket leaves salad
- Roma tomato & pumpkin salad
- Watermelon & feta cheese salad
- Melon apple salad with citrus vinaigrette

- Sundried tomato & mushroom salad
- Fresh fruit salad

Asian

- Thai raw papaya salad
- Thai glass noodle salad
- Apple beans and sundried tomato salad
- Three beans salad

Indian

- Aloo & anar ki chaat
- Moong & moth chaat
- Koshambari
- Sakarkandi ki chaat
- Kachumber salad
- Mix fruit chaat
- Baghiche ki falon ki chaat
- Cabbage tadka salad
- Bhuthey aur matter ki chaat
- Aloo tuk chhat
- Papdi chaat
- Chaat indian chickpea
- Band gobhi & chana dal
- Tandoori pineapple & simlamirch ka chaat
- Rajmah aur hare pyanz ki chaat
- Dhahi aur aloo ki chaat
- Chakunder ki chaat
- Sprout salad

NON VEGETARIAN SALADS

Cold mezze

- Spicy kishke
- Salad chicken & chickpea

Other salads

- Balsamic marinated tenderloin with fresh tomato & olive
- Lamb & pickled vegetable salad
- Marinated fish with citrus couscous & orange

- Grilled tenderloin with broccoli & cherry tomato
- Roasted chicken & orange salad
- Roasted chicken & beans salad
- Chicken hawaiian salad
- Balsamic marinated lamb carrot salad
- Thai chicken and raw papaya salad
- Thai chicken and glass noodle salad
- Chicken tikka chaat

VEGETARIAN SOUP

Indian

- Khumbh aur nimbu ka shorba
- Rasam
- Dal ka shorba--yellow lentil soup
- Tomato dhaniya ka shorba
- Palak aur broccoli ka shorba
- Tamatar gajar aur dhaniya ka shorba -
- Subz badam ka shorba –

Western

- Wild mushroom soup
- Cream of broccoli
- Minestrone with basil pesto
- Roasted pumpkin, mascarpone and walnut
- Minted green pea soup, garlic croutons
- Tuscany tomato with basil
- Creamy spinach soup
- Carrot and orange soup
- Potato and leeks soup
- Cream of cauliflower
- Creamy artesian vegetable soup
- Celery, leeks and carrot broth
- Corn chowder
- Lentil soup

Asian

- Hot and sour soup
- Lemon coriander soup
- Clear spinach and tofu soup

NON VEGETARIAN SOUP

Asian

- Tom yam phak
- Sweet corn and egg, cantonese style
- Tom kha hed--spiced thai soup with mushrooms

Indian

- Kesari murgh ke yakhni
- Murgh aur sabziyon ka shorba
- Paya ka shorba--a thin indian paya soup flavored with ginger

NON VEGETARIAN MAIN COURSE

Western

- Chicken a la king
- Chicken picatta with tomato herb sauce
- Chicken involtini with melted cheese and spinach
- Chicken mascarpone bolognese, oriechetti pasta
- Fish vicentina
- Grilled fish filet with grilled vegetable & black olive
- Fish muniere- lemon marinated fish pan fried
- Beer battered fish, tartare sauce and parsley
- Pan fried fish, caramelized onion sauce
- Fritto misto with lemon aioli
- Steamed fish,garlic puree,black olives
- Baked bassa, tomato cous cous and caper butter sauce

- Harissa spiced chicken breast, roasted baby potatoes and natural jus
- Cajun spiced chicken breast with tomato pesto cous cous and red wine jus
- Pan seared sea bass, warm bean salad,tomato tartar
- Roasted chicken with exotic vegetables
- Grilled tenderloin fillet mediterian potato mouse and peppercorn sauce
- Lamb strongnoff – shredded lamb in hebs tomato and red wine sauce
- Fish amandine
- Chicken stew with potato and carrot
- Grilled fish with anchovy and caper sauce
- Grilled lamb rack with aromatic sauce (**INR 100 Extra**)
- Roasted lamb slice with Natural jus and red wine

Asian

- Hunan chicken- chicken with dry chili & star anise in dark soya sauce
- Chicken honkong style with green chilli sauce
- Honey chilli chicken
- Minced chicken balls in manchurian sauce
- Seared chicken breast, asian mushrooms,black bean sauce
- Steamed fish with superior soya pok choy and broccoli
- Slice fish with hot garlic sauce
- Stir fried lamb with star anise in kikkoman soya sauce

- Steamed fish dried chili,ginger,black bean vinegar
- Fish balls in hot and sour sauce
- Shredded lamb in five spice sauce
- Fried spicy chicken tossed with chilli sauce
- Steamed fish with vegetable and honey soya sauce
- Stir fried chicken and vegetables in oyster sauce
- Spiced lamb rendang with coconut
- Exclusive- sole fish (extra cost 100rs per pax)

Indian

- Bhuna murgh aur palak--sautéd chicken with fresh spinach in light red gravy
- Laal maas--a firey preparation of lamb chops cooked with red chillies, onion,tomato,ginger & garlic

- Rarra gosht--lamb cooked with lamb mince gravy and spices
- Mutton roganjosh--tender pieces of lamb slow cooked in brown onion gravy
- Fish tikka Masala--fish cooked with onion tomato masala in indian spices

- Macchi tariwali--fish cooked in light gravy
- Coconut fish curry--fish cooked in coconut milk with herbs
- Fish amritsari--gram flour batter fried fish served with minted chutney
- Murgh kali mirch-- chicken preparation in tomato gravy flavored with crushed black pepper
- Murgh tikka butter masala--chicken marinated with tandoori spices,cooked in Indian clay oven served in rich tomato masala
- Methi aur palakwala murgh--chicken cooked with fresh fenugreek and spinach leaves
- Butter chicken--chicken marinated with tandoori spices,cooked in indian clay oven served in rich tomato gravy
- Murgh khas korma--specialty preparation of chicken in yoghurt cashew nut gravy
- Murgh makhani kesari--chicken cooked in saffron flavored makhani gravy
- Murgh achari--chicken cooked in tomato masala with indian pickling spices
- Palak murgh--chicken cooked with fresh spinach
- Murgh dahiwala-- chicken cooked with aromatic yogurt gravy
- Lahori gosht dhai wala--lamb cooked with yogurt and crushed gram masala
- Laal ma--lamb cooked with red chili paste and herbs
- Banjari gosht--lamb with yoghurt and whole spices
- Gosht beliram--lamb cooked with coriander seeds and spices
- Dhaba wali kooked curry--light chicken curry
- Murgh shahi kesari korma--chicken cooked with cashew nut and saffron gravy
- Murgh aur arbi ka salan--chicken and arbi cooked with curd and spices
- Nehari gosht--lamb tempered with mustard oil and flavored with herbs
- Mal murghi--chicken cooked with red chili, flakes of green chili and curd
- Kassa mangsho--lamb cooked with mustard oil and ginger garlic, with spices
- Goan fish curry--fish cubes cooked in spicy goan style curry
- Kolhapuri murgha--chicken cooked with coconut onion tomato
- Kolhapuri macchi--fish cooked with coconut black pepper and onion
- Kozi stew-- chicken cooked with cardamom and coconut milk
- Maccher sarshon jhol--fish cooked with mustard gravy
- Murgh chettinad--chicken cooked with whole spices curry leaf

Exclusive items-

- prawns (**INR 300 extra**)
- Sole fish (**INR 100 extra**)
- Boneless chicken (**INR 100 extra**)
- Boneless mutton (**INR 100 extra**)

VEGETARIAN MAIN COURSE

Western

- Fussili pasta in tomato sauce & parmesan shaving
- Roasted root vegetables, rosemary & garlic
- Pasta in creamy mushroom sauce & parmesan shaving
- Aubergine parmigiana
- Polenta cake, tomato confit, black olive & basil

- Eggplant lasagna with basil pesto and tallegio
- Lasagna style polenta with fricassee of mushroom and green pea
- Cannelloni vegetables and ricotta, spinach
- Penne pasta, arrabiatta sauce
- Pasta in cream sauce with exotic vegetables and mushroom
- Gratinated cauliflower and mushroom cream

Asian

- Tofu and mixed vegetables, black pepper sauce
- Sautéed vegetables in hot garlic sauce
- Vegetables in manchurian sauce
- Stir fried eggplant nonya style
- Sautéed pak choy & chinese cabbage, broccoli with soy sauce & garlic
- Tofu with chinese greens, green curry sauce
- Stir fried vegetables tossed with scheswan sauce

- Chinese greens with ginger and soya sauce
- Cottage cheese and vegetables tossed in ginger and tomato sauce
- Vegetables and mushrooms tossed in black bean sauce
- Crisp fried kalia tossed with schesuan sauce
- Yong chow vegetable fried rice
- Vegetable hakka noodle

Indian

- Dhingri palak--pureed spinach and button mushroom with indian spices
- Khade masale ka paneer--cottage cheese preparation with whole spices
- Aloo gobhi ki sabzi--dry masala preparation with potato & cauliflower florets
- Vegetable nargishi kofta--pear shaped fried vegetable dumplings in rich creamy onion & cashew nut gravy
- Dhingri do piyaza--button mushroom preparation in onion tomato gravy
- Kadhi--gram flour dumplings in yoghurt gravy with indian spices
- Sarson ka saag--preparation with green mustard leaves in mild indian spices

- Rang birange mirch ka salan--three kind of bellpepper stripes cooked in spiced coconut gravy
- Mushroom hara piyaz--dry onion tomato masala preparation with white button mushroom & spring onion
- Paneer kali mirch--a cottage cheese preparation in onion tomato gravy flavored with crushed black pepper
- Achari bhindi aur aloo--ladies finger and potato preparation with indian pickling spices
- Paneer lababdar--cottage cheese in rich tomato gravy
- Makai palak--pureed spinach, baby corn with mild spices

- Palak paneer--cottage cheese cubes in pureed spinach with mild indian spices
- Baby corn and mushroom ki sabzi-- baby corn and button mushroom cubes cooked in a spicy onion tomato gravy
- Aloo matar paneer--potato,green peas & cottage cheese cooked in rich onion cashew nut gravy
- Matar paneer--green peas & cottage cheese cooked in rich onion cashew nut gravy
- Paneer jal frezi--stir fried,dry preparation of cottage cheese with vegetables stripe in tangy onion tomato masala
- Paneer ki khurchan--cottage cheese preparation with dry onion tomato masala
- Hing jeerey ki aloo--new potato tempered with asafoetida, cumin and turmeric
- Banarasi navrattan kofta-vegetable kofta stuffed with almond chennas simmered in tomato
- Panjabi piyaz wali bhand-okra cooked with onion and spices
- Aloo bhaja--potato with five bengali spices
- Mirch bagain ka salan--chili and egg plant simmered in peanut sesame seed gravy
- Lahori aloo--new potato simmered in almond gravy
- Avail--semi dry mixed vegetables in coconut base gravy
- Thoran-small cubes of cabbage tempered with curry leaf mustard seed
- Bean poriyal--french bean tempered with mustard seeds, curry leaf & coconut

CONDIMENTS

- cucumber raita--churned yogurt with cucumber
- mixed fruit raita--churned yoghurt with mixed fruits
- boondi raita--churned yogurt with mini chickpea flour dumplings
- mix raita--churned yogurt with assorted vegetables
- mint pineapple raita--churned yogurt with diced pineapple & mint
- pudina raita--churned yogurt with fresh mint & black salt
- Jeera raita--yoghurt with roasted cumin seeds

RICE PREPARATION

- Subz ki tahire--basmati rice with pickle & vegetables
- Jeera pulao--basmati rice with a hint of cumin seed
- Vegetable biryani--basmati rice with spices & seasonal vegetables & lots of green coriander
- Coconut rice--basmati rice flavored with mustard seed and coconut
- Keseri pulao--saffron flavored rice preparation
- Motia pulao--basmati rice with chick-peas & green coriander
- Subz pulao-basmati rice with assorted vegetables
- Tomato rice--basmati rice with tomato & mustard seeds
- Khumb ka pulao--basmati rice with mushrooms
- Chutney pulao--basmati rice cooked with mint, coriander & green chili
- Narangi pulao--basmati rice cooked with orange & spice
- Gajar wale chawal--basmati rice cooked with sweet carrot,desi ghee & nuts

- Uttar ki tarkari biryani—basmati rice and garden fresh vegetable cooked in sealed pot
- Lemon rice—basmati rice cooked with split yellow lentil & tempered with mustard seed & curry leaf
- Piyaz aur jeera ke chawal--basmati rice cooked with cumin seed & onion
- Curd rice—basmati cooked rice mixed with curd & tempered with whole red chili, mustard seed& curry leaf
- Kashmiri pulao--basmati rice with fruits & nuts
- Kacche gosht ki biryani—basmati rice cooked with baby lamb & whole spices

DAL

- Dal amritsari--black lentil tempered with onion, tomato & crushed whole spices
- Channa dal--temper yellow lentil with garlic, cumin
- Dal makhani--simmered black lentils cooked with tomato puree butter cream
- Dal yellow tarkewali--red lentil,yellow & toor dal with onion tomato & tempered with whole red chili
- Dal panchratan--mixture of five kinds of lentil cooked in tomato & finished with cream
- Rajmah Masala--red kidney bean cooked with lot of onion & tomato & scented with green coriander leave
- Dal sultani--whole yellow lentil tempered with lot of garlic
- Dal maharani--mix lentil with kidney beans tempered with dry spices

INDIAN BREAD

- Tandoori roti
- Plain naan
- Garlic naan
- Butter naan
- Missi roti
- Chili naan
- Lachha prantha
- Methi prantha
- Pudina prantha
- Cheese kulcha
- Paneer kulcha

DESSERT

Indian

- Gulab jamun--deep fried reduced milk dumpling dipped in sugar syrup
- Jowke Shahi--deep fried khoya dough dipped in sugar with sweetened Reduced milk
- Malai chap--reduced sweetened milk stuffed with pistachio
- Rice Kheer--saffron scented rice cooked in milk with dry nuts
- Kesari phirni--saffron flavored rice flour simmered in milk & pistachio
- Chenna Payesh--poached curdled milk dumpling with sweetened milk
- Hot Malpua with Rabri--fried rice pancake soften in sugar syrup
- Kesari Rasmalai--saffron flavored sweeten reduced milk with nuts
- Shahi Tukra--deep fried bread soaked in reduced milk with nuts
- Jalibi with Rabri--deep fried flour roundel filled with sugar syrup

Western

- Blueberry panna cotta
- Pine apple jalousie
- Chocolate and kahlua mousse
- Warm chocolate & walnut brownie
- Darjeeling tea custards
- Buttermilk panna cotta
- Blackberry delice, vanilla macaroon
- Chocolate soufflé
- Tiramisu
- Baked yoghurt
- Black forest cake
- Minted apple mousse
- Double chocolate mousse, toffee dipped brownie
- Basil & pear crème Brule