

Diet :-

1. Chicken breast with salty exotic vegetables	250/-
2. Egg Salad	180/-
3. Brown Rice with Chicken Keema	220/-
4. 2pcsof Chicken Breast	280/-
5. Combination of Brown rice & egg /boiled / scrambled	220/-
6. Paneer with salty exotic vegetables	250/-
7. Softy veggies with olive oil	180/-
8. Boiled egg with softy vegetables	180/-
9. Brown Rice with chicken & egg/ boiled scrambles	250/-

Menu'



Bon Appetit

Willson's Kitchen

About Us -

Started in June 2014, Wilson's Kitchen (WK) brings Mumbai's best cuisines from the kitchen right to your doorstep. Through these years WK has seen tremendous growth and an increasing customer base. Wilson's Kitchen is your answer for wholesome meals and munchies. Pick from a wide menu of fresh meals, soups and salads, Indian tit bits, gourmet snacks, and a lot more. Enjoy the taste of food made with freshest of ingredients and delivered/served to you in a state-of-the-art packaging/food joint. For ardent lovers of food, WK offers a proposition that makes 'eating better' an everyday phenomenon. WK offers unique cuisine, an affordable fine-dine restaurant,. WK offers a great eat-out experience and scores high on quality. WK has tried to bridge the gap in demand for fine-dine experiences and their accessibility. It connects some of the best cuisines with foodies in a convenient manner and at a price that is a fraction of the price at various fine-dining restaurants. A pioneer in healthy fastfood, WK serves ups and wiches, soups, salads, veggies, and hormone-free chicken. Recently, WK has added a lot of novel healthy options to their menus.

Starters

Veg

Dahi Kebab - 6pcs.	WK Special	150/-
hung curd, gram flour, coriander leaves, green chillies, onion, salt, cumin seeds, vegetable oil, clarified butter		
Makhmali Seekh Kebab	WK Special	200/-
Flame		
Multani Mushroom 8pcs	WK Special	180/-
Flame		
Mushroom kahazana 8pcs	WK Special	200/-
Flame		
Paneer Manjari Tikka	WK Special	250/-
Flame		
Paneer Malai Tikka - 8pcs..		200/-
Cottage cheese marinated with yoghurt and Indian Spices.		
Tandoori Bharwa Aloo -		140/-
Potatoes Filled with veggies & Indian Spices.		

Non Veg

Chicken Manjira -	280/-
Chicken Majedhar	220/-
Chicken Cheese Seekh Kebab	250/-
Chicken Tangri Mumtaz	280/-
Mutton Seekh kebab	250/-
Mutton Malai Seekh	250/-
Tandoori Chicken half/full -	180/-
Chicken marinated in yoghurt, ginger, garlic & spices, grilled to perfection.	260/-
Murg Malai Tikka -	250/-
Chicken cubes marinated with crushed garlic and aromatic spices.	
Tandoori Chicken Tikka -	230/-
Marinated in yoghurt, ginger, garlic & spices, grilled to perfection.	
Pahari Chicken Tikka -	230/-
Chicken cubes marinated with crushed garlic and aromatic spices.	

Soup

Tomato Soup-	80/-
Dal Palak Soup-	90/-
Tomato Dhaniya Ka Shorba-	80/-
Mulligatawny Soup -	90/-
Veg Clear Soup	70/-
Sweet Corn Soup	80/-
Manchow with Noodles	90/-
Hot n Sour Veg	80/-

Chicken Clear Soup	100/-
Chicken Manchow	120/-
Mutton Akani Shorba -	120/-
Chicken Sweet Corn Soup	120/-
Hot n Sour Chicken	100/-

Dal

1. Panch Mukhi Daal	150/-
A tasty and healthy Sindhi dal preparation with five lentils: Moong, channa, masoor, urad and tuar or arhar cooked with masalas to make a creamy dish.	
2. Dal Makhani	150/-
Black gram and red kidney beans simmered overnight on tandoor, cooked with desi ghee and fresh cream	

3. Yellow Dal Tadka	120/-
Dal cooked with spinach and tempered with Indian spices in desi ghee.	

3. Dal Palak	120/-
--------------	-------

Indian Main Course

Veg

1. Malai Kofta	180/-
Small, round and crispy koftas with a gorgeous dry fruit filling soaked in a flavourful gravy to give .	
2. Corn Palak	150/-
3. Mushroom Mutter	150/-
Sauted mushroom & boiled green peas simmered in creamy spicy onion tomato gravy.	
4. Veg Kholapuri	150/-
A mixed vegetable curry with thick and spicy coconut based gravy.	
5. Paneer Lababdar	200/-
6. Paneer Kadhai	200/-
Indian cottage cheese or paneer cooked in onion tomato gravy with kadai masala.	
7. Lemon Chilli Paneer <small>(WK) Special</small>	250/-
Paneer cooked with a twist in a sweet honey sauce with a lemony tang.	
8. Mutter Paneer	160/-
A delicious combination of soft paneer and healthy green peas in a mild spicy tomato based gravy.	
9. Palak Paneer	180/-
Paneer in a thick paste made from puréed spinach and seasoned with garlic, garam masala, and other spices.	
10. Paneer Tikka Butter Masala	250/-

Non Veg

1. Butter Chicken (half/full)	180/260/-
Chicken, Butter, Yogurt, Spice, Green chillies, Coriander	
2. Kadhai Chicken	150/-
Tender chunks of chicken tossed with the tang of tomatoes, an array of spices and chillies.	
3. Lemon Chicken <small>(WK) Special</small>	250/-
Chicken is stirred in with lemon juice and Indian spices, and with sugarcane juice	
4. Chicken Lababdar	250/-
Pre-cooked chicken in a tomato and cream gravy.	
5. Dahi Chicken <small>(WK) Special</small>	280/-
Chicken curried in spices and yoghurt finished with kewra water.	
6. Methi Chicken	250/-
Marinated pieces of chicken legs cooked with the aroma of kasoori methi.	
7. Mutton Rogan Gosht	300/-
8. Bhuna Gosht	250/-
Pan fried lamb curry cooked with Indian spices.	
9. Egg Curry	180/-
coconut cream, tamarind and poppy seeds.	

Tawa

1. Tawa Mutton	200/-
Slow cooked baby lamb in awadhi spices	
2. Bhuna Chicken	170/-
Cooked in fresh fragrance of ginger, garlic and Bhuna Masala.	

3. Chicken Kheema	150/-
-------------------	-------

4. Mutton Keema Mutter	200/-
Minced mutton and green peas cooked with aromatic spices.	

Chinese

1. Chilly Paneer (Dry/gravy)	150 / 180/-
2. Veg Manchurian (Dry/ gravy)	150 / 180/-
3. Honey Chilly Potato	150 /-
4. Veg Crispy (Dry/gravy)	150 /-
5. Mushroom (Dry/gravy)	120 / 150/-
6. Chilly Chicken (Dry/gravy)	180 / 220/-
7. Chicken Lollipop (6pcs)	200 /-
8. Chicken Manchurian (Dry/ gravy)	180 / 220/-

Rice & Noodles

1. Veg Fried Rice	150/-
2. Chicken Fried Rice	200/-
3. Chicken Schezwan Rice	220/-
4. Veg Noodles	160/-
5. Chicken Noodles	200/-
6. Rice Noodles Combination	200/-
7. Veg Schezwan Fried Rice	180/-
8. Egg Schezwan Fried Rice	180/-
9. Egg Fried Rice	150/-

Indian Rice

6

1. Steam Rice	100/-
Steamed Basmati Rice.	
2. Veg Pulav	150/-
Basmati rice cooked with seasonable vegetables & Indian Herbs.	
3. Jeera Rice	120/-
Basmati rice seasoned and steamed with cumin.	
4. Veg Biryani	150/-
5. Dal Khichdi	150/-
5. Chicken Biryani	220/-
Rice, Indian spices, Vegetables, Meat, Egg, Yoghurt, Dried Fruits	
6. Mutton Biryani	250/-
Rice, Indian spices, Vegetables, egg, Mutton, Yoghurt, Dried Fruits	
7. Egg Biryani	180/-
Biryani made with boiled eggs in dum style .	

Indian Breads

1. Tandoori Roti	15/-
2. Tandoori Butter Roti	20/-
3. Plain Naan	30/-
4. Garlic Naan	40/-
5. Butter Naan	35/-
6. Missi Roti	30/-
7. Lacha Paratha	40/-
8. Stuffed Kulcha	40/-
9. Methi / Aloo / Pudina Paratha	40/-
10. Keema Naan/ Chicken Keema Naan	80 / 60/-

Meal Box

7

Veg Micro Meal - 79/-

Dal, Rice, 2 Roti

Non Veg Micro Meal - 99/-

Chicken Curry, 2 Roti, Rice

Veg Mini Meal - 129/-

1 Sabji, Dal, Salad, Pickle, Rice, Sweet

Non Veg Mini Meal - 159/-

Chicken Curry, Dal, Rice 2 Roti, Pickle, Sweet

Veg Max Meal - 179/-

2 Sabji, 1Dal,Pulav, 2 Roti, Salad, Raita, Sweet,

Chicken Max Meal Box - 179/-

Chicken Curry, Paneer Masala, Dal,Pulav, 2 Roti,Salad, Raita, Sweet