

# Starters :-

## Veg

### 1. Dahi Kebab (6pcs).. 🍷 150/-

Indulge in Veg Tawa kebabs with crispy crust and gooey spicy center.

### 2. Paneer Malai Tikka (8pcs).. 🍷 200/-

Marinated cubes of cottage cheese marinated in fresh cream with awadhi spices and cooked in tandoor.

### 3. Paneer Manjari Tikka.. 🔥 250/-

Cottage cheese cubes stuffed with cream & cheese **Wk special** flavoured with red chillies & green spices..

### 4. Tandoori Bharwa Mushroom.. 160/-

Mushrooms marinated with ginger, red chillies lime and chef's special spices..

### 5. Mushroom Khazana (8pcs).. 🍷 200/-

Mushrooms cooked in exotic spices with creamy center full of dry fruits.

### 6. Tandoori Bharwa Aloo.. 🍷 140/-

Grilled golden potato treats with aromatic center filled with paneer and condiments.

### 7. Makhmali Seekh Kebab.. 🔥 200/-

Scintillating seekhs with paneer, cheese and spices.

## Non Veg

### 1. Tandoori Chicken half/full .. 🍷 180/- 260/-

Chicken marinated in yoghurt, ginger, garlic & spices, cooked to perfection in the tandoor.

### 2. Murg Malai Tikka .. 🍷 250/-

Chicken cubes marinated **Wk special** with crushed garlic and aromatic spices.

### 3. Tandoori Chicken Tikka.. 🔥 230/-

Chicken cubes marinated in yoghurt, ginger, garlic & spices, cooked delicately in the tandoor.

### 4. Pahari Chicken Tikka .. 🔥 230/-

Chicken cubes marinated in mint flavoured spices & cooked in the tandoor.

### 5. Chicken Manjira .. 🍷 280/-

Marinated chicken cubes **Wk special** filled with creamy cheese cooked tenderly in tandoor for special flavour.

### 6. Chicken Cheese Seekh 🍷 250/-

**Wk special** Juicy chicken seekh with a cheesy twist.

### 7. Chicken Tangri Mumtaz.. 🍷 280/-

Stuffed chicken tangri (Leg pieces) with rare spices.

### 8. Mutton Seekh kebab.. 🍷 250/-

Mutton keema with aromatic spices delicately for a delicious tandoor experience

### 9. Mutton Malai Seekh.. 🍷 250/-

Mutton cubes flavoured by rich spices and creamy malai which will melt in mouth.

## Soup:-

1. Tomato Soup..	80/-	1. Chicken Clear Soup..	100/-
2. Dal Palak Soup..	90/-	2. Chicken Manchow..	120/-
3. Tomato Dhaniya Ka Shorba..	80/-	3. Mutton Akani Shorba..	120/-
4. Mulligatawny Soup..	90/-	4. Chicken Sweet Corn Soup..	120/-
5. Veg Clear Soup..	70/-	5. Hot n Sour Chicken..	100/-
6. Sweet Corn Soup..	80/-		
7. Manchow with Noodles..	90/-		
8. Hot n Sour Veg..	80/-		

## Daal:-

1. Panch Mukhi Daal..	150/-
Moong, channa, masoor urad and tuar lentils cooked with traditional Rajasthani spice mix.	
2. Daal Makhani..	150/-
A traditional preparation of black lentils simmered overnight finished with cream, butter & spices.	
3. Yellow Daal Tadka..	120/-
Yellow dal tempered with asafoetida, garlic, cumin in desi ghee tadka.	
4. Daal Palak..	120/-
Tuar dal tenderly cooked in fresh spinach 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/-



# Indian Main Course:-

## Veg:

- 1. Malai Kofta..** 180/-  
Koftas cooked in cashew curry.
- 2. Corn Palak..** 150/-  
Tender corn tossed with tangy tomatoes, with an array of spices and chillies in spinach gravy
- 3. Mushroom Mutter..** 150/-  
Fresh Mushrooms with peas in a creamy gravy.
- 4. Veg Kholapuri..**  150/-  
Vegetables cooked in tomato based gravy with aromatic kolhapuri spices.
- 5. Veg Hulchul..** 200/-  
Assorted vegetables cooked in aromatic spices in an iron wok.
- 6. Paneer Lababdar..**  200/-  
Lip smacking spicy paneer cubes cooked in creamy tomato gravy. **WK special**
- 7. Paneer Kadhai..**  200/-  
Indian cottage cheese (paneer) cooked in onion tomato gravy with kadai masala.
- 8. Lemon Chilli Paneer..** 250/-  
Paneer cubes cooked in chef's special spicy lemon and chilli masala. **WK special**
- 9. Mutter Paneer..** 250/-  
Creamy Paneer cubes and crispy peas in tomato based curry.
- 10. Palak Paneer..** 180/-  
Paneer in a thick paste made from pureed spinach and seasoned with garlic, garam masala, and other spices.

## Non Veg:

- 1. Butter Chicken (half/full)..** 180/  
260/-  
Grilled chicken scintillating butter and cashew based curry.
- 2. Kadhai Chicken..**  150/-  
Tender chunks of chicken tossed with the tang of tomatoes, an array of spices and chillies.
- 3. Lemon Chicken..**  250/-  
Chicken pieces cooked in chef's special spicy lemon and peppery masala. **WK special**
- 4. Dahi Chicken..** 280/-  
Chicken marinated in spices and yoghurt finished with kewra water.
- 5. Methi Chicken..**  250/-  
Marinated pieces of chicken legs cooked with the aroma of kasoori methi.
- 6. Mutton Rogan Josh..**  300/-  
Sumptuous mutton morsels cooked in Kashmiri spices using red chillies in tomato gravy.
- 7. Bhuna Josh..** **Tawa special** 250/-  
Pan fried lamb dry cooked with Indian spices.
- 8. Egg Curry..**  180/-  
Boiled eggs made to perfection in a coconut creamy, tangy gravy.
- 9. Mutton Keema Mutter..**  200/-  
Minced mutton and green peas cooked with aromatic spices.

# Rice And Noodles:-

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

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# Indian Rice :-

<b>1. Plain Rice..</b>	<b>100/-</b>
Steamed Basmati rice.	
<b>2. Rice Delicacies..</b>	<b>150/-</b>
Vegetable Pulao/ Peas Pulao/ Jeera Pulao	
<b>3. Veg Biryani..</b>	<b>150/-</b>
Assorted Garden fresh vegetables and basmati rice cooked with onion, tomato and Indian spices.	
<b>4. Dal Khichdi..</b>	<b>150/-</b>
Basmati rice tenderly cooked with yellow dal and enhanced with desi ghee tadka .	
<b>5. Chicken Biryani</b>	<b>220/-</b>
An age old recipe with slow cooked Basmati rice with Chicken on dum	
<b>6. Mutton Biryani</b>	<b>250/-</b>
An Awadhi treat of Basmati rice cooked with an assorted spices and mutton cooked to perfection.	
<b>7. Egg Biryani</b>	<b>180/-</b>
A melange of delicately boiled eggs slowly cooked with long basmati rice with seasonal veggies and spices.	

## 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

### Veg Micro Meal - 79/-

Sabji, Dal, Rice, Roti-2

### Veg Mini Meal - 129/-

Sabji, Dal, Salad, Pickle, Rice, Sweet

### Veg Max Meal - 179/-

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

### Non Veg Micro Meal - 99/-

Chicken Curry, Roti-2, Rice

### Non Veg Mini Meal - 159/-

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

### Chicken Max Meal Box - 179/-

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



# Weight Watchers Delight :-

## **1. Chicken Charming..**

**250/-**

Crispy veggies sauteed in olive oil with tender cooked chicken breast.

## **2. Warm Essential Egg Salad..**

**180/-**

Boiled eggs tossed in crispy green veggies with a dash of olive oil.

## **3. Minced Meat Magic..**

**220/-**

Minced chicken meat cooked in spices tossed with brown rice and a dash of olive oil.

## **4. Chicken Salt & Pepper..**

**280/-**

Tender chicken breast tossed with Chef's special flavoured spices.

## **5. Chef's classic choice..**

**220/-**

Chef's choice of brown rice with chicken/egg/paneer with sauteed crispy vegetables.

## **6. Wonder Veggies..**

**250/-**

Variety of crispy vegetables tossed in olive oil

## **7. Scrambled Surprise..**

**180/-**

Brown Rice with scrambled chicken / egg/ boiled egg morsels.