



MANTRA



CHECK OUR
WEBSITE



THE COURTYARD
MENU



THE COURTYARD



Appetizers

BBQ COTTAGE CHEESE SHASHLIK ●		320 Kcal	450
cottage cheese skewers with spicy tomato salsa			
HARISSA CHICKEN SKEWERS ▲		380 Kcal	480
moroccan spiced chicken with smashed chickpeas and lemon juice			
CHICKEN, BROCCOLI AND CHEESE BLAST ▲		420 Kcal	480
farm fresh chicken with green florets, crumb fried			
FRENCH FRIES (REGULAR / HONEY CHILLY) ●		320 Kcal	210 / 265
FISH FINGER ▲		450 Kcal	595
crispy fish fingers served with french fries & tartar sauce			
ONION RINGS ●		370 Kcal	310
stuffed onion ring breaded and deep fried served with tangy buffalo dip			
BRUSCHETTA (TOMATO & BASIL) ●		340 Kcal	385
toasted bread drizzled with hot olive oil and pesto sauce topped with tomatoes & sprinkled with parmesan cheese			
FALAFEL ●		410 Kcal	430
patties of ground chick peas seasoned with sesame paste and deep fried served with pita bread			
CHEESE CHILLY TOAST (6 PCS) ●		390 Kcal	330
crispy toast topped with onion, chillies and loaded with cheese and sprinkled with chilli flakes. served with spiced yoghurt dip.			
GARLIC BREAD (PLAIN / CHEESE) ●		320 Kcal	260 / 290
garlic bread smeared with parmesan cheese, butter and garlic until butter is melted and bread is toasted			

Salads & Soups

MEDITERRANEAN SALAD (VEG / CHICKEN) ● ▲		280 Kcal	305 / 360
organic lettuce hearts with grilled mediterranean vegetables and sun dried tomatoes, tossed with an italian herb dressing option prawn and chicken			
THE CLASSIC CAESAR SALAD (VEG / CHICKEN) ● ▲		355 Kcal	325 / 390
crispy romaine lettuce with caesar dressing, & parmesan shavings with choice of toping cajun chicken breast / grilled paneer skewer and roasted tomato			
GREEK SALAD ●		330 Kcal	360
romaine lettuce, green peppers, kalamata olives, red onions, tomatoes, cucumbers, feta cheese and tossed in greek vinaigrette			
MANTRA ENERGY BOWL ●		410 Kcal	385
a bowl to boost your energy with walnuts, pomegranate, quinoa, lettuce, orange, cranberry, carrot, mix seeds, and orange dressing			
TOMATO & BASIL SOUP ●		220 Kcal	220
traditional tomato soup with fresh basil			
BROCCOLI ALMOND CAPPUCCINO SOUP ●		250 Kcal	230
exotic blend of porcine, shiitake and button mushroom finished with garlic oil			
CREAM OF CHICKEN SOUP		310 Kcal	250
traditional thick chicken soup			

TAXES AS APPLICABLE



Entrée

	AS PER SIZE
GRILLED LOBSTER ▲	
served with lemon garlic butter, boiled vegetables, bread rolls and butter	
CAJUN SMOKED JUMBO PRAWN ▲	850
marinated with garlic, cajun and chilli lemon, served on organic market vegetables	
PAN SEARED FISH FILLET▲	690
herb tossed fish served with veggie in lemon butter sauce	
FISH AND CHIPS ▲	585
panko crumbed fish fillet, deep fried and served with fries and tarter sauce	
CHICKEN QUESADILLA ▲	620
strips of chicken breast, sautéed spanish onions, tomatoes, bell peppers and cheddar cheese served with soured cream, salsa and guacamole	
PERI PERI GRILLED CHICKEN▲	650
peri peri marinated chicken grilled with jus, and boiled vegetable. served with bread rolls & butter	
GRILLED CHICKEN WITH MUSHROOM SAUCE ▲	650
marinated chicken grilled with jus, and boiled vegetables. served with garlic bread	

Pizza, Pasta & Risotto

PIZZA

MARGHERITA ●	460
tomato sauce, mozzarella, fresh basil	
PANEER TIKKA PIZZA ●	550
tandoori paneer, tomato sauce, red onion, fresh coriander, green chillies & mozzarella cheese	
TEX MEX CHICKEN SALAMI PIZZA ▲	550
mexican chicken salami, jalapeno, pepper, corn, red onion and mozzarella	
MANTRA SIGNATURE PIZZA (VEG / CHICKEN) ● ▲	500 / 580
basil pesto, sun blushed tomatoes, garlic confit, parmesan cheese corn, chicken tikka, grilled onion	

PASTA

SPAGETTI AGLIO E OLIO ●	460
spaghetti tossed with olive oil, garlic, crushed red pepper flakes and parsley	
PENNE ARRABBIATA (VEG / CHICKEN) ● ▲	480 / 510
penne tossed in spicy tomato sauce	
FUSILLI FUNGI PESTO ●	530
fusilli tossed with mushroom and pesto cream	
PASTA ALFREDO (VEG / MUSHROOM / CHICKEN) ●	480 / 495 / 510
choice of pasta-penne / spaghetti / fusilli	

RISOTTO

with MUSHROOM ●	480
with GRILLED CHICKEN BREAST ▲	535
with SEARED BAY PRAWN ▲	590



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Between Breads

GRILLED SANDWICH ▲		330 / 310
CHICKEN TIKKA / PANEER TIKKA		
MANTRA CHICKEN CLUB SANDWICH ▲		410
toasted triple-decker sandwich with chicken fillet, fried egg, cheese, tomato slices and crisp lettuce		
CHICKEN CHESSY BURGER ▲		430
chargrilled tender chicken patty with sliced cheese in sesame seed bun		
VEGETABLES CHEESE BURGER ●		375
cumin powder and cilantro flavoured vegetable patty with baby cucumber and cheese		

Taste of India

Saath Saath

KACHUMBER SALAD ●		165
salad made with a combination of chopped onion, tomatoes, cucumber, green chillies & chopped coriander in a lime dressing		
GREEN SALAD ●		165
shredded of carrot, tomato, onion & cucumber with a dash of lemon & rock salt		
RAITA ●		155
a choice of mixed vegetable / boondi / pineapple with yoghurt, flavoured with roasted cumin powder and fresh coriander		
DAHI ●		140
simply yoghurt		
MASALA PAPAD ●		120
fried lentil papadums topped with a tangy mix of onion, tomatoes, green chillies, coriander, lemon juice & chaat masala		

Shorba

TAMATAR DHANIA KA SHORBA ●		250
punjabi's version of the ever popular tomato soup with the goodness of tomatoes and coriander		
MULLIGATAWNY SOUP (VEG / CHICKEN) ● ▲		230 / 250
delicious anglo-indian chicken soup flavored with indian spices.		
serve it with basmati rice and lime wedges		

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Pearls from The Sea Tandoor Ki Khasiyat

	AS PER SIZE
LOBSTER TANDOORI ▲ 450 Kcal	
lobster marinated in tandoor masala, based yoghurt and grilled to perfection	
JHINGA / PRAWNS TANDOORI ▲ 380 Kcal	850
jumbo prawns marinated in yoghurt and grilled	
TANDOORI POMFRET ▲ 400 Kcal	715
whole white pomfret marinated in tandoori masala and flavored yoghurt and chargrilled	
MAHI TIKKA ▲ 360 Kcal	590
chunks of boneless fish marinated in a citric blend of lemon juice python seed & yoghurt chargrilled.	
FISH AMRITSARI ▲ 420 Kcal	590
this mouth watering fried fish prepared with lot of indian spices is a popular street food of amritsar-punjab	

Gosht / Mutton

SEEKH-E-DUM PUKHT ▲ 420 Kcal	730
mutton mince, blended with fresh coriander, mint, ginger root, onion, subtle spices, skewered and chargrilled	
GOSHT GALOUTI KEBAB ▲ 400 Kcal	730
fine lamb mince mixed with spices, chopped green chillies, coriander formed into tikkis. shallow fried on hot grill and served on a bed of reshmi paratha	

Murgh / Chicken

TANDOORI MURGH (HALF / FULL) ▲ 320 Kcal 450 Kcal	595 / 975
a fully resplended chicken marinated in a special tandoori masala flavoured with yoghurt chargrilled	
CHOICE OF CHICKEN KEBABS ▲ 300 Kcal	565
murg kalimrich kebab, murg tikka, murg irani Tikka, murg malai kebab, murg reshmi tikka classic grilled chicken marinated in traditional indian spices along with cream and yoghurt	
MURGH SEEKH KEBAB ▲ 340 Kcal	565
mildly spiced chicken mince in seekh, chargrilled	
KALMI TANGDI KEBAB ▲ 340 Kcal	585
tender chicken drumsticks marinated in yoghurt flavoured with lime, cream and crushed pepper corns	
MIX NON VEG. TANDOORI PLATTER ▲ 370 Kcal	1200
assortment of sheek kabab, chicken tikka, fish tikka tandoori prawn and kalmi tangdi kebab, served with lacha onion salad and fresh mint chutney	

TAXES AS APPLICABLE





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Sabzdar / Vegetarian

CRISY ROOMALI ROTI	● 250 Kcal	190
MIX VEG TANDOORI PLATTER	● 480 Kcal	820
assortment of paneer tikka, veg. sheek kebab, tandoori gobi and tandoori mushroom, served lacha salad & chutney		
CHOICE OF PANEER KEBAB	● 450 Kcal	480
lasooni paneer tikka / achari paneer tikka / pudina paneer tikka		
BHARWAN TANDOORI MUSHROOM	● 320 Kcal	465
fresh mushroom stuffed with spinach and cottage cheese, marinated in yoghurt and spices, chargrilled		
VEG SEEKH KEBAB	● 400 Kcal	430
creamy corn and cottage kebab, chargrilled		
VEG SHAMMI KEBAB	● 390 Kcal	465
very popular awadhi dish made of minced black chickpeas and spices & shaped into small patties, shallow fried- served with onion-lacha salad & mint-chutney		
ALOO CHUTNEY WALA	● 370 Kcal	350
baby potatoes marinated in chutney made of fresh mint, fresh coriander, pomegranate seeds, tomato, green chilly and yoghurt, chargrilled		

Desi Khane Ki Bahar Lobster

LOBSTER TAWA MASALA	▲	AS PER SIZE
whole lobster marinated grilled with indian spices made tangy with tomato based indian gravy.		

Jhinga / Prawns

JHINGA (KADAI / PESHWARI / MASALA)	▲ 450 Kcal	850
pan grilled prawns cooked in a rich tomato gravy & cashew gravy with spices		
CRAB MASALA	▲ 460 Kcal	925

a fragrant and delicious simple crab curry to enjoy

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Machli / fish

POMFRET (TAWA MASALA / ADRAKI) ▲  	710
whole pomfret marinated grilled laced with tomato based masala made tangy with pomegranate and drenched with pepper	
MACHLI (RAHRA / PESHAWARI / KALIA) ▲  	600
fish cubes cooked in a tomato gravy	
FISH CURRY HOME STYLE ▲  	600
boneless fish curry with potato & spicy gravy	

Gosht / Mutton

GOSHT ROGAN JOSH ▲ 	640
pieces of mutton with bone cooked with fried onion, red chillies, pounded gram masala & spices	
BHUNA GOSHT ▲ 	640
lamb cube cooked in gravy made of onion, almond paste, khoya & curd along with garam masala and spices	
LAAL MAAS ▲ 	640
mutton curry prepared in a sauce of yoghurt and hot spice red mathania chilies typically very hot and rich in garlic	

Murgh / Chicken

CHOICE OF INDIAN CHICKEN CURRIES	▲		400 Kcal	570
murgh peshawari / murgh bharta / kadai murgh / murgh hyderabad / murgh handi / saag wala murgh				
MURGH MAKHANWALA	▲		410 Kcal	570
chargrilled chicken simmered in butter & cream speckled tomato gravy				
MURGH TIKKA MASALA	▲		400 Kcal	570
tantalizing grilled chicken tikka pieces simmered in mildly spiced tomato gravy				
MURGH KALMI MASALA	▲		380 Kcal	570
drumsticks of chicken cooked in our in-house dum masala				

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Subzi / Vegetables

CHOICE OF INDIAN PANEER CURRIES	●	●	●	●	380 Kcal	475
paneer dewani handi / paneer tikka masala / paneer do pyaza / paneer lababdar						
PANEER TIKKA BUTTER MASALA	●	●	●	●	380 Kcal	475
chargrilled cottage cheese tossed in butter masala gravy						
KADAI MUSHROOMS	●	●	●	●	280 Kcal	475
button mushrooms, stir fried with bell pepper, cherry tomatoes, spring onion & seasoned with black pepper						
PESHAWARI CHANA	●	●	●	●	320 Kcal	430
it's a great punjabi treat made with boiled chickpeas and flavoured with pure ghee and indian spices						
MALAI KOFTA	●	●	●	●	340 Kcal	430
roundels of mashed potato & paneer stuffed with cheese, nuts & raisins cooked in a mixture of onion & cashewnut gravy						
KADAI SABZI	●	●	●	●	310 Kcal	415
garden fresh vegetables stewed with onion, tomatoes, green chillies and ginger slices cooked with kadai masala						
BHINDI DOPYAZA	●	●	●	●	290 Kcal	400
spices marinated deep fried ladies finger tempered with cumin tossed with cubes of onion in tomato gravy						
ALOO GOBI ADRAKIO	●	●	●	●	270 Kcal	410
diced potato & florets of cauliflower tossed with cubes of onion, tomatoes, chillies flavoured with ginger						
DUM ALOO BANARASI	●	●	●	●	290 Kcal	400
baby potatoes cooked in spicy thick tomato and cashew gravy with masala						
DAL TADKA	●	●	●	●	300 Kcal	360
split yellow lentils cooked with spinach tempered with cumin, garlic, tomatoes and green chillies.						
DAL MAKHANI	●	●	●	●	320 Kcal	380

Basmati Ka Khazana

GOSHT KI BIRYANI	▲	●	●	●	650 Kcal	630
chunks of mutton & chops marinated in garam masala, yoghurt, gonger, garlic & chillies cooked with saffron flavoured rice on dum sealed copper pot						
AWADHI MURGH DUM BIRYANI	▲	●	●	●	600 Kcal	565
chicken pieces marinated in a special hyderabadi masala, cooked with aromatic basmati rice, fried onion & boil egg on dum sealed copper pot.						
PANEER TIKKA BIRYANI	●	●	●	●	580 Kcal	480
chargrilled paneer tikka cubes cooked with sauce, spices basmati rice on dum sealed copper pot						
SABZI PULAO / JEERA PULAO	●	●	●	●	450 Kcal	310
assorted mix vegetables sauteed with basmati rice. aromatic basmati rice tempered with cumin seeds						
SADA CHAWAL	●	●	●	●	300 Kcal	210
plain white basmati rice						
SABZI MASALA BIRYANI	●	●	●	●	500 Kcal	370
basmati rice cooked with fresh garden vegetables, baby potato, in tangy sweet & sour masala, on dum sealed copper pot. served with raita.						
CURD RICE	●	●	●	●	400 Kcal	240

TAXES AS APPLICABLE





Rotiyan

NAAN ● 250 Kcal

80

leavender bread made of refined flour, baked in a charcoal clay oven with choice of plain / butter / garlic/ kashmiri / cheese

CHICKEN KEEMA NAAN ▲ 300 Kcal

120

ROTI ● 250 Kcal

75

unleavened bread made of whole meal flour baked in a charcoal clay oven with choice of missi / tandoori / butter / phulka /crispy roomali

PARATHA ● 270 Kcal

80

unleavened bread made of whole meal flour baked in a charcoal clay oven with choice of mirch / pudina / methi / laccha..

STUFFED KULCHA ● 280 Kcal

85

leavened bread made of refined flour, stuffed with choice of paneer onion / masala baked in a charcoal clay oven

ROTI BASKET ● 400 Kcal

265

assorted mini tandoori bread of masala kulcha, butter and garlic naan, roti, mint and plain paratha

Asian Classics

Starters- Seafood

LOBSTER (SCHEZWAN / HUNAN) ▲ 450 Kcal

AS PER SIZE

tossed in a delicious combination of peppercorn, ginger, garlic and soya sauce. serve with sambal sauce

GOLDEN FRIED PRAWN ▲ 400 Kcal

850

tempura battered fried, served with sweet sour sauce.

PRAWN IN CHOICE OF SAUCE ▲ 400 Kcal

850

hunan / pepper garlic butter prawn cooked to perfection.

DYNAMITE PRAWN ▲ 420 Kcal

850

tempura fried crispy prawn tossed with dynamite sauce

POMFRET IN CHOICE OF SAUCE ▲ 450 Kcal

710

whole clean pomfret tossed in schezwan chilly / hot garlic / chilly oyster / lemon.

CRAB IN CHOICE OF SAUCE ▲ 400 Kcal

940

(SCHEZWAN CHILLY / PEPPER BUTTER GARLIC)

whole crab cooked in chef special recipe

FISH IN CHOICE OF SAUCE ▲ 350 Kcal

585

tossed in schezwan chilly / chinese parsley / peppery lemon.

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Meat

SWEET & SPICY CRISPY LAMB ▲		630
shredded lamb in a tangy sauce.		

LAMB HUNAN STYLE ▲		630
roast slices of lamb cooked in mild spices		

Poultry

CHICKEN SATAY ▲		550
chunks of chicken skewered and grilled. served with a sweet and spicy peanut dip		
DRUMS OF HEAVEN ▲		550
chicken drum sticks tossed in sauce of your choice		
DRAGON CHICKEN ▲		550
thin chicken strips coated with batter, crispy fried and cooked in soya, ginger, chilly sauce		
CHILLY CASHEW NUTS CHICKEN ▲		550
slice of chicken tossed in spices and nuts		
CHICKEN TARO ▲		550
deep fried chicken chunks tossed in spices		
CHICKEN TAIPEI ▲		550
diced chicken tossed with onion and spicy sauce		

Veggie Plates

CHILLY NUTS COTTAGE CHEESE ●		470
cottage cheese tossed in spices and nuts.		
MUSHROOM SALT AND PEPPER ●		465
whole mushroom tossed with salt and pepper		
SINGAPORE CHILLY BABYCORN ●		465
golden fried baby corn tossed in chinese spice		
CORN CHILLY PEPPER ●		465
fried corn nibbles tossed with onion and chilly.		
CRISPY VEGETABLES ●		450
(KONJEE SAUCE / CHILLY PLUM SAUCE)		
assorted vegetables sauteed in konjee sauce		
MIXED VEGETABLE TEMPURA ●		450
crispy fried assorted vegetables served with sweet chilli dip		
CRISPY CHILLI HONEY POTATOES ●		380
crispy potatoes tossed in a delicious combination of chilli honey and sesame seeds		

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Soups

TOM YAM (PRAWN / CHICKEN / VEGETABLE)	● ▲ 🐟 180 Kcal	250 / 230 / 220
hot and spicy thai soup with kafir lime and lemon grass		
VELVET CORN SOUP (CRAB MEAT / CHICKEN / VEGETABLE)	● ▲ 🍽 210 Kcal	250 / 230 / 230
a favourite classic soup served with corn and cream		
WONTON SOUP (PRAWN / CHICKEN / VEGETABLE)	● ▲ 🍽 220 Kcal	250 / 230 / 220
chicken pastry parcels in a clear chicken broth		
MANCHOW SOUP (CHICKEN / VEGETABLE)	● ▲ 🍽 220 Kcal	230 / 220
a thick chilli garlic flavored soup served with crispy noodles		
BURNT GARLIC SOUP (PRAWN / CHICKEN / VEGETABLE)	● ▲ 🐟 180 Kcal	230 / 215 / 210
a clear soup with a hint of burnt garlic and vegetables		
LEMON CORIANDER SOUP (CHICKEN / VEGETABLE)	● ▲ 🍽 160 Kcal	215 / 210
HOT AND SOUR SOUP (CHICKEN / VEGETABLE)	● ▲ 🍽 200 Kcal	215 / 210
spicy soya base thick soup served with tofu and black mushroom		

Deep & Pan fried

CLASSIC HANDMADE VEG. SPRING ROLLS	● ▲ 🍽 300 Kcal	480
CRISPY FRIED WONTON (PRAWN / CHI / VEG)	● ▲ 🍽 300 Kcal	480 / 440 / 420

DimSums

BOILED & STEAMED SUI MAI (PRAWN / CHICKEN / VEG)	● ▲ 🍽 280 Kcal	480 / 440 / 420
steam flower shaped dumplings stuffed choice of filling and served with spicy and spring onion dip		
SPINACH AND MUSHROOM DUMPLING (dumpling stuffed with seasonal spinach and button mushroom)	● ▲ 🍽 220 Kcal	430

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Main Course

Seafood

ALL TIME FAVOURITE!

LOBSTER IN CHOICE OF SAUCE ▲ AS PER SIZE

SCHEZWAN/ HOT GARLIC

FISH IN CHOICE OF SAUCE ▲

chilly soya garlic / szechuan sauce / black bean / chinese parsley

595

PRAWN IN CHOICE OF SAUCE ▲

kung pao prawn / prawn in hot garlic / schezwan sauce

860

Lamb

LAMB CHILLI ▲

700

sliced of lamb tossed with diced onion, bell peppers with chilli and soya.

Poultry

CHICKEN IN CHOICE OF SAUCES ▲

550

hot garlic / szechwan / chilly oyster / black bean

KUNG PAO CHICKEN ▲

550

traditional chinese chicken cooked in soya ginger sauce

CHICKEN MA-LA-CHI ▲

550

shredded chicken with chinese malachi sauce

T-SINGHOI CHICKEN ▲

550

cubes of chicken in garlic chilly sauce

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Choice of Thai Curry

KANG KIEW WAN (THAI GREEN CURRY) ● ▲ 450 Kcal	850 / 530 / 415
GOENG PED (THAI RED CURRY) ● ▲ 470 Kcal (PRAWNS / CHICKEN / VEGETABLE)	850 / 530 / 415
THAI CASHEW NUT CHICKEN ▲ 460 Kcal Stir-fried chicken with cashews, peppers, and a sweet-spicy Thai sauce.	530

Noodles

PAD THAI ● ▲ 350 Kcal 400 Kcal 450 Kcal (VEGETABLE / CHICKEN / MIXED) flat thai rice noodles served with crushed peanut, bean sprout and spring onion	360 / 390 / 450
SINGAPORE RICE NOODLES ● ▲ 300 Kcal 350 Kcal 380 Kcal 420 Kcal (VEGETABLE / EGG / CHICKEN / MIXED) wok tossed thin rice noodles finished in a fresh yellow curry paste with bell peppers	315/330/350/410
NOODLES ● ▲ 580 Kcal 750 Kcal (VEGETABLE / EGG / CHICKEN / MIXED)	315 / 330 / 350 / 410
(HAKKA / SCHEZWAN / SHANGAI / CHILLY GARLIC) dry noodles tossed with garlic, onion and assorted bell pepper.	
PANFRIED NOODLES ● ▲ 680 Kcal 750 Kcal 810 Kcal (VEGETABLE / CHICKEN / MIXED)	360 / 390 / 450
AMERICAN CHOPSOUEY ● ▲ 450 Kcal 480 Kcal 500 Kcal (VEGETABLE / CHICKEN / MIXED) a delightful preparation of crispy fried noodles with choice of topping, tossed in a sweet & sour sauce & topped with fried egg / brined pineapple.	315 / 350 / 410
NASI GORENG (CHICKEN) ▲ 600 Kcal spicy fried rice served with grilled chicken, satay, and fried egg.	450

Vegetable

COTTAGE CHEESE IN CHOICE OF SAUCE ● 380 Kcal HOT GARLIC / SCHEZWAN / CHILLY SOYA GARLIC / BLACK BEAN	450
WOK FRIED EXOTIC SEASONAL VEGETABLES WITH CHOICE OF SAUCE ● 320 Kcal PARSLEY SAUCE / CANTONESE STYLE / HOT GARLIC / SCHEZWAN variety of vegetables tossed in a sauce of your choice	415
WOK TOSSED STIR FRIED CHINESE GREENS ● 220 Kcal a combination of garlic flavoured vegetables with nuts	415
VEGETABLE DUMPLINGS IN CHILLY SOYA GARLIC ● 250 Kcal	415

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Rice

FRIED RICE (MIX VEGE / EGG / CHI / MIXED) ● ▲ ⚡ 420 Kcal 315 / 330 / 350 / 410

SHANGAI / SCHEZWAN / HONG KONG

rice stir with special blend of oriental spicy chilli sauce

NASI GORENG (PRAWN) ▲ ⚡ 620 Kcal

work tossed spicy fried rice served with grilled prawns, chicken satay, shrimp cracker and fried egg

490

Sizzling Sizzlers

CHICKEN STEAK SIZZLER ▲ ⚡ 300 Kcal 650

minced chicken steak and exotic vegetables with chef's choice of sauce, served on a bed of lettuce on a sizzler

TEPPANYAKI (VEG / CHICKEN / MIXED) ● ▲ ⚡ 550 Kcal 700 Kcal 800 Kcal 475 / 545 / 670

with paneer tossed in chef's special sauce served over a bed of lettuce on a sizzler, each teppanyaki is served with a choice of steamed rice or tossed noodles.

VEG SIZZLER ● ⚡ 520 Kcal 495

veg patty and exotic vegetables with chef's choice of sauce served on a bed of lettuce on a sizzler, each sizzler is served with herb rice and crostini.

Meetha / Desserts

KESAR RASMALAI ● ⚡ 350 Kcal 240

poached dumplings of cottage cheese made from milk dipped in saffron and cardamom flavoured milk garnished with nuts

GULAB JAMUN ● ⚡ 400 Kcal 210

deep fried cottage cheese dumplings dipped in sugar syrup garnished in pistachio and cardamom seeds

BAKED RASGULLA ● ⚡ 400 Kcal 240

TUTTY FRUTTY ● ⚡ 280 Kcal 250

MISSISSIPPI MUD CAKE WITH ICE CREAM ● ⚡ 550 Kcal 265

CHOICE OF ICE CREAMS ● ⚡ 150 Kcal 200 Kcal 215

VANILLA, CHOCOLATE, STRAWBERRY, BUTTER SCOTCH.

TIRAMISU ● ⚡ 450 Kcal 230

SIZZLING BROWNIE ● ⚡ 500 Kcal 260

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380
Kcal Kcal