

VEG STARTERS

DAL VADA

Coarse paste of soaked chana dal perked up with onions, ginger paste, red chilli, cumin seeds and deep fried



8 PCS

40 SRD

80 SRD

ONION PAKODA

Sliced onion mixed with gram flour, rice flour, red chilli, ginger paste, cumin seeds and deep fried



1 PLATE

40 SRD

GOBI PAKODA

Marinate cauliflower florets mixed with gram flour, rice flour, red chilli, ginger paste and deep fried



1 PLATE

60 SRD

SAMOSA

Flaky pastry filled with seasoned potatoes & peas



2 PCS

25 SRD

ALOO TIKKI

Mildly spiced potato patties dunked in seasoned chickpea curry, topped with yogurt



2 PCS

35 SRD

PANEER 65

A Taste Of Indian Spices On Cottage Cheese



10 PCS

120 SRD

MASALA PAPAD

Roasted papads topped with onions, tomatoes and spices



2 PCS

25 SRD

GOBI MANCHURIAN

Deep fried Cauliflower florets coated with corn starch and sauted with ginger-garlic, onion, pepper, hot sauce and sugar



1 PLATE

80 SRD

150 SRD

GOBI 65

Crisp fried Cauliflower florets and seasoned with spices and yogurt



1 PLATE

80 SRD

150 SRD

PANEER MALAI TIKKA

Marinated Cottage Cheese flavored with Cream, cashew, curd and spices and grilled. Grab yours popular party appetizer recipe.



1 PLATE

120 SRD

VEG STARTERS

ALOO CHAAT <i>Fried crisp potato cubes tossed in spicy & sweet chutneys, a few spice powders and then topped with lemon juice. Start now with delicious spicy potato snacks.</i>		1 PLATE		35 SRD
PANEER CHEESE BALLS <i>The crispy delicious appetizer paneer balls are perfect snacks filled with creamy and cheesy in potato and paneer.</i>		10 PCS		80 SRD
HARA BHARA KEBAB <i>Hara bhara kabab are vegetarian kabab made with spinach, potato and green peas and grilled.</i>		10 PCS		80 SRD
GARLIC PANEER <i>Delicious garlic flavored paneer starter for parties sauted in chopped onions, garlic and spices.</i>		1 PLATE		100 SRD
BREAD CUTLET <i>Crunchy vegetable bread cutlet recipe is a simple deep fried snack prepared from bread crumbs and boiled vegetables with lip smacking spices.</i>		4 PCS		50 SRD
INDIAN BROCCOLI WITH PANEER <i>Broccoli is lightly softened in hot water and add sauted onion, ginger garlic, spices and slightly fried cottage cheese. The delicious indian recipe for starter is wonderful, flavored and fragrant.</i>		1 PLATE	100 SRD	150 SRD
CRISPY SPINACH CHAAT <i>Battered Spinach leaf with Spicy chickpea flour, tangy spices and fried deeply then top with mint and creamy yogurt.</i>		1 PLATE	35 SRD	60 SRD
BABYCORN 65 (BABYCORN FRITTERS) <i>Crisp and easy golden colored starter recipe prepared with tender and baby corn. Deep fried baby corn with flour and spices.</i>		1 PLATE		100 SRD
PANI PURI <i>Hollow the deep fried flatbread puri filled with flavored water, tamarind chutney, mint water, potato mash, onion. The popular dish tangy neither sweet nor spicy.</i>		4 PCS		25 SRD
FRENCH FRIES <i>Finger cutting potato /deep fried</i>		1 PLATE		30 SRD

NON-VEG STARTERS

CHICKEN SAMOSA <i>Samosa stuffed with chicken and potato mash and deep fried.</i>		2 PCS		40 SRD
CHICKEN 65 <i>Marinated chicken with chilly powder, curd, ginger paste, coriander powder and deep fried</i>		1 PLATE		90 SRD
CHICKEN TIKKA <i>Marinated chicken cubes with garlic and grilled To Perfection.</i>		6 PCS		130 SRD
CHICKEN SHEEK KABAB <i>Chicken Mince Tempered With Select Spices Skewered And Grilled.</i>		6 PCS		120 SRD
CHICKEN TANDOORI <i>Meticulously Cooked In Tandoor Where Forming A Light Crusts On The Outside But Leaves The Inside Moist And Succulent.</i>		5 PCS		100 SRD
CHICKEN TANDOORI FULL <i>Full chicken soaked in a flavorful garlic and herb marinade, the grilled to golden brown perfection, and enjoy that's perfect summer entertaining.</i>		1 FULL		350 SRD
CHICKEN PAKORA <i>Chicken pakkora is a crisp fried appetizer made mixed with gram flour, ginger, garlic, spice powers and herbs</i>		1 PLATE		100 SRD
LOLIPOP CHICKEN <i>Marinate Chicken drummettes/wings coated with flour, chili, ginger garlic, pepper then made a shape and fried. Chicken Lollipop is a great appetizer to be added in your party.</i>		10 PCS		120 SRD
HARIYALI CHICKEN TIKKA <i>Chicken is flavored with fresh herbs, mint along with spices and grilled, gives this delicious appetizer</i>		5 PCS		100 SRD
LEMON CHICKEN <i>Crispy chicken with tangy and sweet lemon sauce</i>		5 PCS		90 SRD

NON-VEG STARTERS

PEPPER CHICKEN

Marinate chicken with grounded pepper, ginger garlic then fried and saute with onion tomato masala which gives delicious, aromatic, hot and spicy dish and can be enjoy in winters.



1 PLATE

70 SRD

130 SRD

CHICKEN MANCHURIAN

Delicious fried chicken added with slightly sweet, hot and sour Manchurian sauce. Can be taste Dry/Gravy format



1 PLATE

75 SRD

140 SRD

CHILLI CHICKEN

Chilli chicken is a sweet, spicy and slightly sour crispy appetizer made with chicken, bell peppers, garlic, chilli sauce and soya. Can be taste Dry/Gravy Format.



1 PLATE

80 SRD

150 SRD

CHICKEN CHUKKA

Chicken curry added with spices and layers of tastes and served as wonderful warm, spicy flavors.



1 PLATE

80 SRD

150 SRD

CHICKEN BALL

Fried Chicken covered in a crispy batter coating and the served with hot/sweet sauce.



10 PCS

80 SRD

CHICKEN MALAI TIKKA

Juicy kabab and skewers that will simply melt. Special recipe prepared with marinated boneless chicken using yogurt, cream, cheese and spices and cooked on a tandoor.



5 PCS

100 SRD

BUFFALO CHICKEN WINGS (INDIAN STYLE)

Marinate Chicken wings with ginger, garlic, special spices and deep fried.

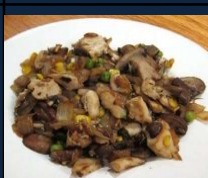


10 PCS

90 SRD

CHICKEN AND MUSHROOM STIR FRY

Seasoned chicken strips with flour, ginger, pepper and fried. Then slightly sauted with mushroom stir fry.



1 PLATE

70 SRD

130 SRD

CHICKEN OMELETTE

Cooked chicken mixed with eggs, onion, salt and spiced and poured in hot tawa for a better taste.



1 PCS

25 SRD

STICKY SWEET AND SPICY GARLIC CHICKEN

This great and yummy appetizer suits for family starter. Boneless chicken strips fried with salt and pepper then sauted with sugar, honey, sauce, ginger garlic and thickened.



1 PLATE

80 SRD

150 SRD

NON-VEG STARTERS

EGG PEPPER TAWA

The boiled eggs are stir fried in simple tempering and seasoned with simple dry spices



1 PLATE

50 SRD

EGG BONDA

Boiled egg, rice flour, gram flour, red chilly , Black pepper and deeply fried



4 PCS

30 SRD

MUTTON CHUKKA

Marinate lamb meat with curd, ginger garlic, chilli , spices then cooked and fried with onion, garlic, pepper , spices and herbs and served with lemon juice sprinkled.



1 PLATE

250 SRD

MUTTON CUTLET

Spiced minced meat cutlets with spices, potatoes and shaped into kabab then fried till get crispy texture.



4 PCS

120 SRD

FISH TIKKA

Marinated fish using Tandoor spicy ,lemony and filled with flavored spices to be a fun recipe for fish lover.



6 PCS

100 SRD

FISH FINGERS

Marinated finger shaped fishes with tongue tingling spices, coated with flour and then deep fried till crispy.



6 PCS

90 SRD

FISH FRY

This delicious crispy and spicy fish made using battered of flour, spices and deep fried.



1 PCS

50 SRD

FISH AMRITSARI

Popular indian street food appetizer tastes amazing with bursting flavors that comes from marinated fish with flour, unique combo of spices and herbs then fried deeply.



6 PCS

100 SRD

GRILLED TANDOORI SHRIMP

Marinated shrimp using ginger garlic, spices, and coated with flour, lemon, yogurt, egg and grilled.



6 PCS

120 SRD

KADAI PRAWNS

Marinated prawns with salt, ginger garlic, chilli then sauted with onion, tomato, spices, capsicum, masala and herbs for flavored and stirred well.



1 PLATE

150 SRD

SOUP RECIPES

VEGETABLE SOUP

*Saute finely chopped cabbage, carrots, capsicum, beans
Onion, ginger,pepper and cooked*



40 SRD

TOMATO SOUP

*Savory blend of tomatoes, onion, herbs and spices with a
touch of cream.*



40 SRD

SWEET CORN SOUP

*A comforting, healthy and delicious mixed soup make with
corn kernels and veggies.*



60 SRD

MANCHOW SOUP

*Tasty recipe made with chopped vegetables and sauces then
partially cooked for tender and crisp in taste.*



60 SRD

LEMON CORIANDER SOUP

*Onion, Carrots, celery with vegetables are the basic
ingredients for this delicious vitamin C soup recipe then
sprinkled and spreaded lemon,coriander leaf.*



60 SRD

GINGER GARLIC SOUP

*This winter day special recipe made with grated ginger garlic,
tomato, spices and sauted with butter, corn then finally
seasoned salt and pepper.*



60 SRD

MUSHROOM SOUP

*Mushroom, tender onion, vegetables, flour, dairy are sauted
to served hot.*



80 SRD

CHICKEN SOUP

*Boiled Filling in the center of maida baking sheet and deep
fried chicken bones*



60 SRD

CHICKEN NOODLES SOUP

*Sauteed onion, celery, carrots with plenty of flavored spices,
sauce and chicken, egg noodles then cooked.*



50 SRD

MUTTON SOUP

*This delicious calcium rich recipe is prepared using lamb
meat, ginger garlic, spices , herbs and special flavors then
cooked.*



100 SRD

RICE

PLAIN RICE				15 SRD
INDIAN BASMATI RICE <i>Steamed Rice</i>		1 PLATE	40 SRD	60 SRD
VEG PULAO <i>The delicious, healthy and super pulao rice made by cooking fragrant basmati rice with aromatic spices, herbs and then served with yogurt raita.</i>		1 PLATE	60 SRD	130 SRD
MUSHROOM PEAS PULAO <i>The protein content mushroom and peas cooked with basmati rice, spices, herbs will make hearty wholesome meal.</i>		1 PLATE	80 SRD	150 SRD
COCONUT RICE <i>Steamed Rice with cinnamon, bay leaf, cloves coconut milk,hing,ginger, cashew nuts, ghee</i>		1 PLATE	60 SRD	100 SRD
BASMATI JEERA RICE <i>Steamed Rice with cinnamon, bay leaf, cloves Chillies,cumin seeds</i>		1 PLATE	60 SRD	100 SRD
VEG FRIED RICE <i>Steamed rice fried with chopped carrots, beans, peppers, onion, cabbage,garlic, soy sauce,vinegar</i>		1 PLATE	60 SRD	100 SRD
CHICKEN FRIED RICE <i>This flavorful chicken fried rice with soft, tender and fried succulent pieces of chicken added with sauted onion, ginger garlic, indian spices, white rice, salt and pepper.</i>		1 PLATE	70 SRD	120 SRD
PRAWN FRIED RICE <i>Marinate prawns with salt, vinegar, chili then slightly cooked with sauted onions, ginger garlic, veggies, spices and mixed cooked rice.</i>		1 PLATE		150 SRD
INDIAN FRIED RICE WITH PEANUTS <i>This Indian dish is strikingly pretty as the rice are no frying, dressed rice with spices, herbs, lemon juice, peanuts, caramelized onions and chillies for flavors and amazing textures.</i>		1 PLATE		130 SRD

INDIAN BREADS

ROTI <i>(Whole Wheat Bread)</i>		1 PCS		10 SRD
BUTTER ROTI <i>Whole Wheat Bread Seasoned With Butter</i>		1 PCS		12 SRD
PLAIN NAAN <i>Traditional Indian White Bread</i>		1 PCS		10 SRD
BUTTER NAAN <i>Soft Leavened Bread Seasoned With Butter.</i>		1 PCS		12 SRD
GARLIC NAAN <i>Indian bread greased with Garlic, herbs and butter.</i>		1 PCS		15 SRD
KHEEMA NAAN <i>Cooked keema stuffed into the naan dough and tava cooked</i>		1 PCS		30 SRD
LACHHA PARATHA <i>Multilayered crispy Indian bread, baked in tandoor.</i>		1 PCS		20 SRD
POORI <i>Poori are flat circles of dough that have been deep fried in ghee or oil until they puff and become slightly crispy on the outside. Typically served with aloo ki sazi (stir-fried potatoes), this is a beloved comfort food in northern India.</i>		1 PCS		8 SRD
ALOO PARATA <i>Whole wheat bread stuffed with seasoned potatoes</i>		1 PCS		15 SRD
PANEER PARATA <i>Whole wheat bread stuffed with delicious Paneer</i>		1 PCS		25 SRD

CURRIES VEG

CHENNAI SAMBAR

Toor Dal Cooked with Fresh Veggies , masala and tempered With onions , curry leaves to make delicious



1 PLATE

65 SRD

DAL DATKA

Stewed Yellow Lentils, Caramelized Onions, Tomato, Cumin And Chilli Garnished With Fresh Coriander Leaves Perfect With Any Combination.



1 PLATE

60 SRD

DAL MAKHANI

Mouthwatering Combination Of Lentils Delicately Flavored With Spices, Cooked Slowly To Achieve The Perfect Flavor.



1 PLATE

120 SRD

KADAI PANEER

For the Cottage Cheese Lovers, a Thick Red Gravy That Tantalizes Your Tastebuds.



1 PLATE

100 SRD

MATAR PANEER

Mouthwatering Combination Of Paneer Cooked With Green Peas In a Flavorful Red Gravy.



1 PLATE

100 SRD

PALAK PANEER

The Spinach puree is then mixed with sauted tomatoes, onions and add grilled cottage cheese. This delicious dish is typically spiced with ginger, garlic, and spices.



1 PLATE

100 SRD

MATAR MALAI METHI

This North Indian special dish is smooth, rich and delicious curry made in a white gravy along with fenugreek leaves, peas, cashews and served as a creamy texture.



1 PLATE

100 SRD

PANEER BUTTER MASALA

The most Indian popular rich and creamy recipe made with paneer, spices, onions, tomatoes, cashews and butter.



1 PLATE

110 SRD

PANEER TIKKA MASALA

It is a delicious Indian dish featuring marinated cottage cheese in a perfectly spiced creamy sauce and cooked in a small chunk of grilled paneer pieces and masala.



1 PLATE

120 SRD

SHAHI PANEER

Rich, Creamy and Delicious Shahi Paneer gravy With Spices To Achieve The Perfect Flavor Added Cashews.



1 PLATE

90 SRD

CURRIES VEG

ACHARI PANEER

Spicy, hot and flavorful paneer recipe prepared with sauted onions, capsicum, tomato, spices, yogurt and paneer till moisturized.



1 PLATE

100 SRD

PANEER LABABDAR

This Punjabi style paneer dish is Creamy, rich, flavorful, faintly sweet gravy is a combination of cottage cheese, onion, tomato puree, cashews and spices.



1 PLATE

100 SRD

RAJMA MASALA

Rajma recipe is slightly spicy, creamy and delicious, prepared from boiled beans then cooked in creamy, rich onion based tomato gravy and spices.



1 PLATE

60 SRD

LAUKI KOFTA

This extremely soft, delicious recipe prepared with deep fried grated bottle gourd and cooked with tomato puree, ginger, garlic, onion and spices.



1 PLATE

80 SRD

MALAI KOFTA

Most popular Indian vegetarian dish is rich, delicious, slightly sweet and creamy texture prepared with shallow fries potato and paneer then cooked with gravy of cashew, tomato, onion and added spices and herbs.



1 PLATE

150 SRD

BHINDI CURRY (OKRA)

The simple North Indian mildly spicy dish gives a great flavors, tastes, delicious and healthy prepared with pan fried ladies finger and cooked with spices, onions and tomatoes gravy and cooked.



1 PLATE

60 SRD

ALOO MATAR

The recipe is delicious Indian dish prepared with potatoes, peas and spiced tomato sauce.



1 PLATE

70 SRD

ALOO GOBI MATAR MASALA

Lightly spiced, delicious curry made with cauliflower, peas, potatoes and cooked with onion, tomato gravy then added spices and herbs.



1 PLATE

90 SRD

VEG KURMA

This yummy flavored Indian healthy vegetarian dish is prepared with loaded of potatoes, yogurt, nuts, spices, onions, coconut and veggies.



1 PLATE

120 SRD

MUSHROOM CURRY

The delicious recipe is fully packed with flavors, smooth and rich gravy made with mushrooms, onions, tomatoes, spices and herbs.



1 PLATE

120 SRD

CURRIES VEG

BHINDI FRY

The delicious semi dried and healthy recipe is made of pan fried bhindi with well sauted spices, onions, tomatoes and cooked.



1 PLATE

50 SRD

MIX VEG

This dish is slightly heavy and creamy prepared with loads of vegetables capsicum, carrot, potato, peas, cauliflower/mushroom, tomato, onion, spices, nuts, herbs and cooked then finally decorated cream. Try this daily for easy diet.



1 PLATE

80 SRD

KAJU BUTTER MASALA

Special occasion should be enjoyed with rich, creamy, delicious recipe made with onion, tomato gravy, spices is cooked in the butter, then added the hero Kaju and Cream for yummy taste.



1 PLATE

150 SRD

ALOO PALAK

Simple and healthy aloo palak dish is prepared with aloo and spinach cooked together with spices. The dish tastes best with flatbread like roti and paratha.

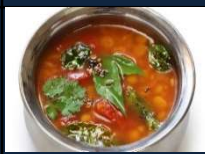


1 PLATE

45 SRD

RASAM

Rasam recipe is south indian staple everyday dish, which is something special and really immune booster recipe, made by sauted cumin, green chilli, dry chilli, crushed garlic, pepper, turmeric, with tamarind water and herbs.



1 PLATE

60 SRD

PANEER PASANDA

This is rich and delicious recipe prepared with shallow fried stuffed paneer then cooked with rich, creamy onion-tomato nut gravy.



1 PLATE

120 SRD

BAINGAN BHARTA (EGG PLANT)

This low calorie yummy recipe is made with smoked and mashed egg plant is then mixed with cooked chopped tomato, onion, ginger, garlic, spices and herbs.



1 PLATE

60 SRD

KARELA MASALA (BITTER GOURD)

Slightly cooked bitter gourd slices with sauted onions then added spices, herbs and finally squeezed lemon juice. Try and taste this addicted healthy recipe.



1 PLATE

50 SRD

CHANNA GRAVY

Chickpeas Served In Your Preferred Style Of Dry(Tawa), Gravy (Masala) And Thick Gravy (Chatpata).



1 PLATE

70 SRD

SOYA CHUNKS CURRY

The highly considered healthy and protein rich curry is made with soya nuggets and cooked with sauted onion, tomato, coconut, spices gravy to form a thick texture.



1 PLATE

80 SRD

CURRIES NON VEG

BUTTER CHICKEN

Tender Chicken Pieces In Tomato Based Gravy Mildly Flavored With Cream, Perfect With A Hot Naan Or Roti.



1 PLATE

120 SRD

KADAI CHICKEN

Tender Pieces Of Chicken In Red Thick Gravy Flavored With Spices.



1 PLATE

130 SRD

CHICKEN CURRY

Chicken Preparation With A Unique Mix Of Roasted Spices And Herbs.



1 PLATE

110 SRD

HYDERABADI CHICKEN CURRY

The recipe should not be missed by one which is hot, spicy and rich gravy with spices, herbs and cashews. Saute onion, ginger garlic, spices, chicken then well cooked with masala and cashew nuts then finally garnished with herbs.



1 PLATE

120 SRD

METHI CHICKEN

The dish is specially healthy and hearty with fenugreek leaves and chicken which is really unique recipe amongst non-veg lovers. Tender chicken chunks cooked with assorted spices and fresh methi leaves.



1 PLATE

110 SRD

PALAK CHICKEN

Palak chicken is a delicious combination which is packed with so many nutrients. The extremely healthy dish is prepared with Palak spinach, chicken, spices, herbs sauted and cooked.



1 PLATE

110 SRD

CHICKEN KEEMA MATAR MASALA

Popular Chicken keema curry recipe made using special spices, chicken, peas, ground chicken and enhances the dish more special added yogurt and herbs.



1 PLATE

135 SRD

CHICKEN TIKKA MASALA

Chicken cooked in a sauce with a particular spice blend. The world famous sauce used in tikka masala is mainly tomato-based, with some richness added by cream or thick yogurt.



1 PLATE

130 SRD

AMRITSARI CHICKEN MASALA

Tender chicken chunks marinated leisurely and cooked in a deep, rich gravy of fresh cream, tomato, butter, spices and herbs. Try once this kids favored dish.



1 PLATE

130 SRD

DAL GOSHT

It is a delicious dish prepared with lamb/mutton which is cooked as a soupy consistent by using variety of lentils and spices. The combination of Dal and meat gives you unforgotten special taste and lovely moment.



1 PLATE

200 SRD

CURRIES NON VEG

MUTTON CURRY

Meat Preparation With A Unique Mix Of Roasted Spices And Herbs



1 PLATE

200 SRD

MUTTON ROGAN JOSH

Rogan josh consists of pieces of lamb or mutton braised with a gravy flavored with garlic, ginger and aromatic spices , and some versions incorporate onions or yogurt.



1 PLATE

230 SRD

MUTTON KEEMA

It is a well known fact that indian recipes are always tasty and especially keema is the perfect dish to pamper yourself. Sauted spices, onion, ginger garlic, tomatoes then added minced lamb, masala, potato and cooked finally stirred with herbs for nice aroma.



1 PLATE

250 SRD

MUTTON MASALA

This rich and delicious recipe is fully required gravy onions, tomatoes, yogurt. Roast the mutton with sauted onions, ginger garlic ,spices, masala then added tomatoes, yogurt, herbs and well cooked till mutton gets tender. The dish is specially designed for masala lovers.



1 PLATE

220 SRD

FISH CURRY

Marinated fish with spices, ginger garlic, salt and pan fried then cooked with sauted onion tomato gravy, spices then served hot which is simply delicious flavorful indian curry.



1 PLATE

80 SRD

VENISON (DEER CURRY)

Pieces Of Venison Meat Preparation With A Unique Mix Of Roasted Spices And Herbs.



1 PLATE

170 SRD

RABBIT CURRY

Bone-in Rabbit meat cooked with Indian hot sauce of freshly ground spices



1 PLATE

150 SRD

EGG CURRY

Medium Spiced Thick Gravy Flavored With Egg And Herbs.



1 PLATE

60 SRD

PRAWN CURRY

Prawn Preparation With A Unique Mix Of Roasted Spices And Herbs



1 PLATE

180 SRD

DUCK CURRY

Succulent Pieces Of Duck Meat Preparation With A Unique Mix Of Roasted Spices And Herbs.



1 PLATE

180 SRD

BRIYANI RECIPES

VEG BRIYANI

Basmati Rice and Garden Fresh Vegetables Cooked To Perfection With A Select Blend Of Spices



1 PLATE

60 SRD

100 SRD

CHICKEN DUM BRIYANI

Perfect Combination Of Succulent Chicken And Basmati Rice Cooked With Handpicked Spices To Achieve The Perfect Taste



1 PLATE

70 SRD

130 SRD

EGG BRIYANI

Basmati rice Cooked With Selected Blend Of Spices Combined With Boiled Egg To Create An Awesome Treat



1 PLATE

50 SRD

90 SRD

PRAWN BRIYANI

Marinated Prawns cooked in yogurt, spices, onions and layered with rice then the dish bursting with flavours and aromatic spices the served hot.



1 PLATE

90 SRD

160 SRD

MUTTON BRIYANI

A Wonderful Treat Originated in the Bombays Kitchen At Special Gatherings. Perfect Combination Of Basmati Rice And Succulent Meat Cooked With Handpicked Spices



1 PLATE

100 SRD

200 SRD

DEER BRIYANI

Venison Briyani has a nice fragrance and a herbal warm aroma. Marinate meat in juiced lemon then cooked in yogurt, ginger garlic, spicy and flavored spices, cooked rice finally spread mint and coriander leaves.



1 PLATE

80 SRD

150 SRD

FISH BRIYANI

Fish BRIYANI cooked in layered rice dish made with fish, basmati rice, spices and herbs then served with raita.



1 PLATE

70 SRD

130 SRD

DUCK BRIYANI

Fried Marinated duck and sauted with onion, ginger garlic, tomato then added half cooked basmati rice to observe the aroma and spice taste with sprinkled lemon juice, herbs and well cooked. This is an extremely rich and delicious dish for duck and Briyani lovers.



1 PLATE

90 SRD

160 SRD

RABBIT BRIYANI

Rabbit meat is marinated with yogurt, spices then sauted with onion, ginger garlic, herbs and cooked with parboiled flavored basmati rice.



1 PLATE

80 SRD

150 SRD

WHOLE CHICKEN BRIYANI

Fried the Whole marinated chicken then sauted with spices, onions, Ginger, garlic, herbs, cooked rice then served hot. This crazy and delicious dish is specially good for family/friends party.



1 PLATE

400 SRD

SPECIAL INDIAN CHAI



SRD 25

MASALA CHAI



SRD 30

HOT COFFEE



SRD 35

COLD COFFEE



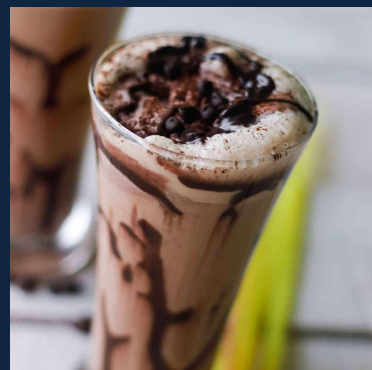
SRD 35

MILO



SRD 40

CHOCOLATE COFFEE



SRD 35

FRESH JUICES

SWEET OR SALT LASSI



SRD 25

MANGO LASSI



SRD 30

ORANGE JUICE



SRD 40

WATERMELON JUICE



SRD 40

PINEAPPLE JUICE



SRD 50

LEMON JUICE SWEET/SALT



SRD 25

MILKSHAKE

PINEAPPLE AND BANANA



SRD 50

APPLE MILKSHAKE



SRD 50

MANGO MILKSHAKE



SRD 50

STRAWBERRY MILKSHAKE



SRD 60

BADAM MILKSHAKE



SRD 100

CHOCOLATE MILKSHAKE



SRD 40

SWEETS

GULAB JAMUN



2PCS SRD 15

RASMALAI



2PCS SRD 35

KEER (PAYASAM)



SRD 50

CARROT HALWA (GAJAR)



30GM SRD 50

BOONDI LADOO



2PCS SRD 15

MILK BARFI



1PCS SRD 15

JELABI



100GM 30 SRD

RASGULLA



2PCS SRD 35