



Shorbe शोरबा

TOMATO DHANIA KA SHORBA



260

SUBZI KA SHORBA



260

MURGH YAKHNI



295

Sabse Pehle सबसे पहले

ROASTED PAPAD/ MASALA PAPAD

Roasted or fried papad topped with onions, tomatoes, green chillies, and a squeeze of lemon.



125/215

ALOO KI CHAAT / PEANUT CHAAT

A street-style favourite — tangy potatoes or crunchy masala peanuts tossed with spices, herbs, and fresh chutneys.



295

PAPAD ALOO KI KARAMAT

Delicious cubes of seasoned potatoes served over a crisp fried papad, finished with chutneys and masala.



295

Tandoori Appetizer एपेटाइज़र (veg)

VEGETABLE MIX GRILL(VEG KEBAB PLATTER)

A sizzling medley of char-grilled vegetables and infused with smoky spices and served hot with flavourful sides.



995

PANEER TIKKA/ MALAI/ ACHARI

Paneer cubes, onion and bell pepper marinated in charmola pest cooked in clay oven.



510

TANDOORI KHUMB

Juicy mushrooms marinated in traditional Indian spices, cooked in the tandoor.



490

CHAAP SMUGGLER (MALAI / MASALA) 475

Soft soya chaap marinated in rich malai or bold masala, char-grilled to perfection.

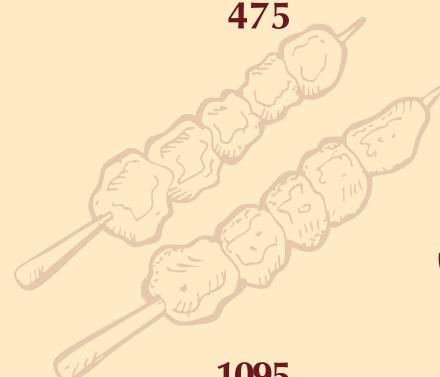


VEG SEEKH KEBAB

Assorted vegetable kebab served with mint chutney and onion ring.



Khazana e Tandoor (non veg)



NON VEG KEBAB PLATER

A delicately flavoured chicken consommé slow-cooked with whole spices for a soothing finish.



TANDOORI JHINGA

Chatpatti tiger prawn marinated with indian masala slow cooked in clay oven.



LEMON GARLIC FISH TIKKA

Succulent pieces of fish fragrance with lemon and garlic.



TANDOORI CHICKEN HALF/FULL

Lahori style tandoori chicken served with mint chutney and onion ring.



MUTTON SEEKH KEBAB

Grounded mutton kabab cooked in tandoor served with mint chutney and onion ring.



TANGDI KEBAB

King size chicken leg cooked in sikandari style.



CHICKEN SEEK KEBAB

Minced chicken kabab served with mint chutney and onion ring.



MALAI CHICKEN TIKKA

Creamy pieces of chicken flavored with cloves and cinnamon.



CHICKEN TIKKA

Pieces of chicken marinated with charmola style pest served with mint chutney and onion ring.



1095

925

725

485/795

645

595

595

585

575

Indian Curry इंडियन करी (veg)

PANEER PASANDA

Stuffed paneer slices cooked in a mildly sweet and creamy gravy.

545

PANEER TAK-A-TAK

Paneer tossed with onions, tomatoes, and robust Indian spices.

525

PANEER LABABDAR

Soft paneer cubes in a rich tomato-onion gravy finished with butter.

525

PANEER DHANIA ADRAKI

Paneer cooked with fresh coriander and ginger forward flavours.

525

KADHAI PANEER

Paneer cooked with capsicum and freshly ground kadhai masala.

525

SHAHI PANEER (RED / WHITE)

Paneer cooked in a royal cashew-based gravy, available in red or white.

525

MALAI KOFTA

Soft koftas simmered in a creamy cashew-based gravy.

545

KAJU MUTTER MAKHANA

Cashews, lotus seeds, and green peas in a rich, mildly sweet gravy.

525

DUM ALOO KASHMIRI

Baby potatoes slow-cooked in a traditional Kashmiri-style gravy.

510

MUTTER METHI MALAI

Green peas and fenugreek leaves in a mildly spiced creamy sauce.

510

HARA PYAZ MUTTER MUSHROOM

Mushrooms and green peas cooked with spring onions and spices.

510

MIX VEGETABLE

Seasonal vegetables cooked in a classic Indian curry.

510

ALOO GOBHI ADRAKI

Potatoes and cauliflower cooked with fresh ginger and spices.

485**DAL MAKHANI**

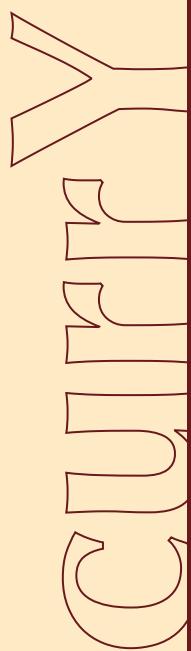
Slow-cooked black lentils finished with butter and cream.

485**DAL TADKA**

Yellow lentils tempered with ghee, garlic, and cumin.

465**Indian Curry** इंडियन करी (nonveg)**BUTTER CHICKEN**

Succulent chicken simmered in a rich, crackling tomato butter gravy.

**585****MURG KASTOORI TAK-A-TAK**

Juicy chicken tikka tossed in a flavourful khurchan style gravy.

**585****MURG RARA**

Chicken cooked with spiced keema and traditional Indian masalas.

**595****MURG LABABDAR**

Creamy tomato-based gravy with bold spices or finished with crushed black pepper.

**595****KADHAI CHICKEN**

Chicken cooked with onions, capsicum, and freshly ground kadhai spices.

**585****CHICKEN GHARANA**

Chicken prepared in a comforting, home-style Indian gravy.

**585****MUTTON ROGAN JOSH**

Young mutton cooked with browned onions, curd, and a mildly spiced gravy flavoured with aniseed.

**655****MUTTON RARA**

Tender mutton cooked with spiced keema in a rich, robust gravy.

**675**

HARI MIRCHI KA GOSHT 655

Slow-cooked mutton in a fresh green chilli and coriander-based gravy.



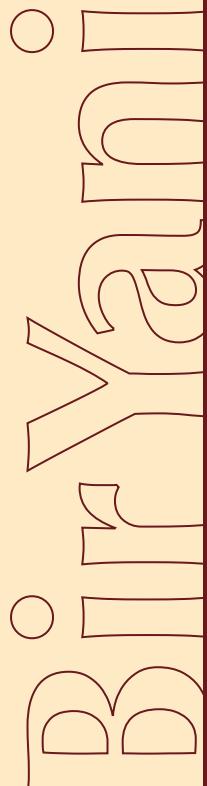
PRAWN MASALA / CURRY 925

Lehsuni-flavoured prawns slow-cooked in aromatic Indian spices.



FISH CURRY 765

Traditional Goan fish curry flavoured with coconut and Goan chilli.



Basmati Ka Khazana

BIRYANI 525/615/645

Aromatic basmati rice slow-cooked with traditional spices and your choice of protein.



VEG PULAO 425

Basmati rice cooked with seasonal vegetables and mild spices.



JEERA RICE

Basmati rice tempered with cumin seeds.



STEAM RICE

Steamed basmati rice.



395

345

Dahi Bahaar

RAITA BADSHAH 315

A rich royal raita made with fresh curd, fruits, dry fruits, and mild aromatic spices.

CHOICE OF RAITA 245

(Boondi / Pineapple / Mix)

ROTI WALI GALI

TANDOORI ROTI	55
BUTTER ROTI	65
MISSI ROTI	85
PLAIN NAAN	85
BUTTER NAAN	95
LACHHA PARANTHA	95
GARLIC NAAN	105
STUFF KULCHA	150
KEEMA NAAN	165



Dessert दिल की मिठास

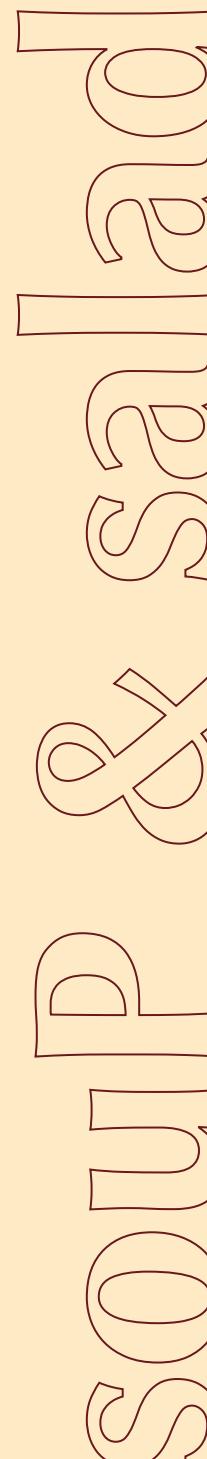
CHOICE OF ICE CREAM Assorted flavours	225
GULAB JAMUN 2 pieces	225
CHOCOLATE BROWNIE WITH ICE CREAM Warm chocolate brownie served with vanilla ice cream.	325
ITALIAN TIRAMISU Classic Italian dessert layered with coffee-soaked sponge and mascarpone cream.	385
NEW YEAR CHEESE CAKE Creamy baked cheesecake with a festive finish.	395
THE ULTIMATE BISCOFF CHEESE CAKE Rich cheesecake layered with caramelised Biscoff spread.	425





Soup सूप

HOT & SOUR SOUP	260/295
●▲	
SWEET CORN SOUP	260/295
●▲	
MANCHOW SOUP	260/295
●▲	
TOM YUM SOUP	260/295
●▲	



Fries फ्राइज़

FRENCH FRIES	275
●	
PERI PERI FRIES	299
●	
CHEESY FRIES	345
●	



Salads चटोरे

GREEN SALAD	275
A fresh medley of sliced cucumbers, tomatoes, onions, carrots, and green chilies, lightly seasoned with chaat masala, salt, and a squeeze of lemon for a bright Indian tang.	
●	
FALAFEL SALAD	375
Crispy fried chickpea patties tossed with farm-fresh mixed greens, freshly cut onions, and tomatoes. Served with a smooth, creamy tahini dressing.	
●	
CAESAR SALAD	375
A classic Caesar made with crunchy croutons, parmesan cheese, and our signature Caesar dressing.	
▲●	
CLASSICAL GREEK	375
Chunky spring vegetables tossed in a lemon-oregano olive oil dressing, topped generously with feta cheese.	
●	

Sushi सुशी

URAMAKI (8 pcs) / HOSO MAKI (4 pcs)

CUCUMBER HOSO MAKI

495

Crisp cucumber rolled with wasabi mustard and served with pickled ginger.



SPICY AVOCADO CREAM CHEESE ROLL (URAMAKI)

595

Smooth cream cheese and fresh avocado with shichimi spice, topped with a drizzle of spicy mayo.



TOGARASHI (HOSO MAKI)

595

Avocado and wasabi mustard wrapped together, finished with a togarashi-mayo topping.



CHICKEN TERIYAKI (URAMAKI)

699

Teriyaki-grilled chicken paired with shiitake pickle for a savoury, umami bite.



PRAWN TEMPURA (URAMAKI)

755

Rock shrimp tempura with inside unagi and Japanese mayo, topped with black & white sesame seeds.



SPICY SALMON (URAMAKI)

755

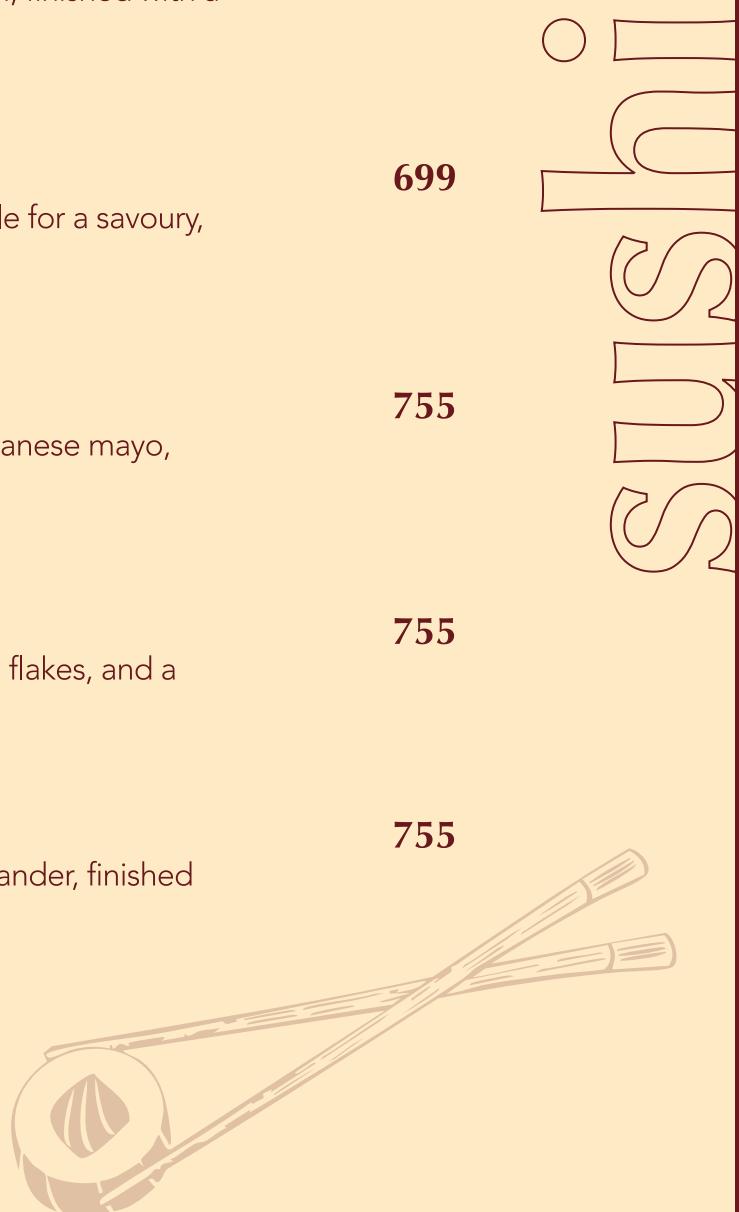
Fresh raw salmon with pickled cucumber, tanuki flakes, and a spicy mayo topping.



SPICY TUNA ROLL (URAMAKI)

755

Raw tuna with pickled onion, jalapeño, and coriander, finished with spicy mayo and a hint of tabasco.



Dimsum डिम सम

DELUXE MUSHROOM

395

A rich medley of button and shiitake mushrooms tossed with aromatic spices for a deep, umami-packed bite.



SPINACH & CORN

395

Fresh corn and tender spinach wok-tossed to create a light, flavourful dim sum filling with a mild sweetness.



ALMOND & BROCCOLI

395

Crisp broccoli blended with creamy almond for a smooth, nutty, and wholesome vegetarian delight.



CHICKEN & BROWN GARLIC

455

Juicy chicken cubes tossed with coriander, roasted brown garlic, and a bold Chinese-style spicy sauce.



CHICKEN SHANGHAI

455

Tender chicken cubes mixed with carrots, broccoli, and water chestnut for a vibrant, flavour-packed Shanghai-style dumpling.



PRAWN HAR GAO

595

Classic crystal prawn dumplings stuffed with succulent prawns, water chestnut, and bamboo shoot for a delicate crunch.



Oriental Appetizer एपेटाइज़र

MINI SPRING ROLL

Delicate rolls stuffed with wok-tossed vegetables and Thai herbs.

465

BABY HONEY POTATO

Crispy baby potatoes tossed in sweet and sour honey chilli sauce.

475

CORN BASIL PEPPER

Crispy corn kernels wok-tossed with fresh basil, herbs, and cracked pepper.

485

CORN PATTIES

Fried corn with tikki style.

485

SPICY LOTUS SCHEZUAN PEPPER

Crispy lotus stems coated in a sweet-spicy Sichuan pepper sauce.

485

CRISPY VEG SALT N PEPPER

Assortd vegetable tossed with ginger and garlic and green chilli.

485

PATAKA CHILLI MUSHROOM

Fiery wok-tossed mushrooms in hot chilli sauce with aromatic spices.

510

CHILLI COTTAGE CHEESE

Fresh paneer tossed in a spicy chilli sauce with vibrant capsicum and herbs.

510

CHICKEN LOLLIPOP/ DRUMSTICKS

Crispy, juicy chicken drums tossed in a classic Indo-Chinese chilli seasoning.

585

CLASSIC CHILLI CHICKEN

Tender chicken wok-tossed in a spicy Chinese sauce with sautéed bell peppers.

595

BASIL CHICKEN SPICY

Sliced chicken infused with fresh basil, red chilli, and our signature master sauce.

595

FISH RED & GREEN CHILLI

Deep fried fish with red and green chilli.

745



GINGER CHILLI FISH

Fresh fish cubes tossed with ginger, herbs, and a spicy basil-chilli sauce.



745

PRAWN SPICY MINCED GARLIC

Crisp fried prawns coated in a chef-special spicy sauce with minced garlic.



975

PRAWN SALT & PEPPER

Deep-fried prawns tossed with ginger garlic chilli sauce.



975

510

Hot Stone Pot (Bibimbap)

PEPPER PEPPER NOODLES / RICE

A bold pepper-forward blend tossed in a sizzling stone pot for deep, smoky flavour.



465/745/975

BUTTER CHILLI NOODLES / RICE

Silky butter-chilli sauce wok-tossed with your choice of protein, served bubbling hot.



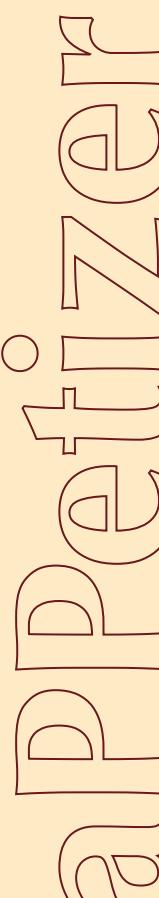
465/745/975

CORIANDER CHILLI NOODLES / RICE

Fresh coriander, spicy chilli, and aromatic herbs tossed over noodles or rice in a hot stone pot.



465/745/975



Oriental Main Course

Kung Pao

465/565/745/975

A signature Sichuan-style stir-fry with chillies, peanuts, and bold smoky heat.



Black Pepper

465/565/745/975

Rich, aromatic black pepper sauce tossed with fresh vegetables and your choice of protein.



Manchurian

465/565/745/975

Crisp-fried balls tossed in a spicy, tangy Indo-Chinese brown sauce.



Szechuan

465/565/745/975

Fiery Sichuan chilli sauce with aromatic spices and deep flavour.



Soya Chilli

465/565/745/975

A bold blend of dark soya, garlic, and chilli for intense umami notes.



Red Curry

465/565/745/975

Slow-cooked in a fragrant Thai red curry with coconut milk and aromatic spices.



Green Curry

465/565/745/975

Creamy Thai green curry with coconut milk, fresh herbs,



Wok Tossed Rice & Noodles

Veg Hakka Noodles

Classic Hakka-style noodles wok tossed with fresh veggies and gentle seasoning.



Chilli Garlic Rice / Noodles

A spicy garlic blend wok stirred into rice or noodles for a punchy flavour.



Fried Rice (Chicken / Veg)

Aromatic wok-tossed rice with vegetables and your choice of protein.



Thai Basil Chilli Noodles

Flat noodles tossed with Thai basil, fresh herbs, and hot chilli for bold flavour.



Section Baked

GARLIC BREAD

Classic toasted garlic bread with herbs.



CHEESE GARLIC BREAD

Garlic bread topped with a generous layer of melted cheese.



AVOCADO TOAST

Smashed avocado, olive oil, flaky salt, served on crisp artisanal toast.



NOTHING AUTHENTIC

Creamy baked momos served with garlic bread.



435/465

445/475

445/475

455/495

295

355

455

525

NOODLES



Pizza



495/575

NAAN JAA

Indian-flavoured tandoori naan pizza.



MARGHERITA PIZZA

A timeless classic with tomato, basil & fresh mozzarella.



MIX VEGETABLE PIZZA

Loaded with fresh seasonal vegetables & classic cheese.



MUSHROOM PIZZA

A rich, earthy pizza topped with sautéed mushrooms & mozzarella.



ROAST CHICKEN PIZZA

Wood-fired style pizza topped with roasted chicken & herbs.



Fried Section

EASY GET VEGETABLE ROLLED WITH CHEESE

Panko-crusted potato & vegetable roll stuffed with cheese.



CAJUN SPICE FRIED CHICKEN

Crispy chicken tossed in Cajun spices. Served with a tangy dip.



CRISPY FRIED FISH

Cumin-flavoured crispy fried fish served with dip & salad.



ROSEMARY FRY PRAWNS

Batter-fried prawns infused with rosemary. Served with dip & salad.



545

545

545

599

475

575

725

925

Burger & Sandwich

All sandwiches are served with dip & fries.

GRILLED SANDWICH

Classic grilled sandwich with a choice of Veg / Chicken.

●▲

395/435

BANG BANG SANDWICH

Ciabatta bread layered with our signature bang-bang sauce.

●▲

395/435

DOUBLE DECK

A hearty double-layered sandwich packed with Grilled Chicken / Cottage Cheese.

●▲

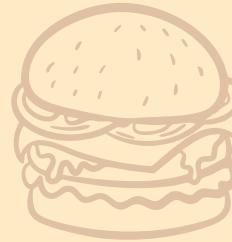
395/435

FATTY PATTY BURGER

A big, maharaja-style loaded burger.

●▲

395/435



Pasta

All pastas are served with garlic bread.

AGLIO-E-OLIO

Traditional Italian pasta tossed in olive oil, garlic, herbs & chili flakes. Served with garlic bread.

●

499

CREAMY PARMESAN

Rich creamy pasta with exotic veggies & herbs.

●▲

499/599

CRACKLING TOMATO

Angry pomodoro-style tomato sauce pasta with black olives, sautéed vegetables & Parmesan.

●▲

499/599

PINK SAUCE

A velvety mix of red & white sauce pasta sautéed with vegetables in olive oil.

●▲

499/599

PiZZa
BURGERS

Grilled Section

BAKED NACHOS	395/445
Crisp baked nachos topped with sauce & cheese.	
●▲	
GRILLED VEGETABLE	525
A wholesome platter of assorted grilled vegetables with herbs..	
●	
GRILLED COTTAGE CHEESE	555
Char-grilled cottage cheese served with tomato-basil sauce, parsley rice & salad.	
●	
POULTRY GAME	599
Grilled chicken steak paired with smooth mashed potato..	
▲	
SUFFICIENT CLUB	695
Juicy lamb patty steak served with butter parsley rice	
●	
OCEAN FRESH CLUB	725
Caper-grilled fish served with creamy mashed potato.	
●	

Grilled Section