




Tandoori Veg Starters

Paneer Tikka (Half/Full)  <i>Chef's Special</i> (Cottage cheese marinated yoghurt yellow chilli mustered oil and curd cooked on charcoal)	180/320
Jodhpuri Paneer Ke Shole (Half/Full) (Cottage cheese marinated yoghurt red chilli seed oil and curd cooked on charcoal)	180/320
Ajwain Paneer Tikka (Half/Full) (Cottage cheese marinated with ajwain and curd finished in tandoor)	180/320
Harabhara Kabab (Minced vegetable skewered & Flavoured with exotic indian herbs)	220
Tandoori Aloo (Potato fried and stuffed, dry fruits marinated and tandoor cooked)	220
Bharwan Khumb Ka Tikka (Stuffed bottom mushroom, marinated in tangy spice, finished in tandoor)	280
Paneer Malai Tikka  <i>Chef's Special</i> (Cottage cheese marinated cream cashewnut and cheese finished tandoor)	240/350
Assorted Kabab Veg Platter (Chefs delightful assortment of veg kabab)	480
Dahi Ke Kabab  <i>Chef's Special</i> (Hung Curd with green chilli onions, flavoured with green cardamom)	230
Tandoor Soya Chap (Soya marinated red masala cooked tandoor)	280
Malai Tandoori Soya Chap Tikka  <i>Chef's Special</i> (Soya marinated cream cashewnut and cheese finished tandoor)	280

Roties & Naan Selection

Tandoori Roti (Plain/Butter) <i>(Whole wheat bread baked in tandoor)</i>	30 / 35
Missi Roti/Masala Roti <i>(Gram Flour Bread with green chilli, onion, coriander, leaves corn sweet)</i>	35 / 45
Laccha Paratha <i>(A multi layered flours bread from tandoor served with butter)</i>	50
Naan (Plain/Garlic/Cheese) <i>(Leaved refined flour bread made in tandoor)</i>	70/75/80
Nizami Kulccha  <i>Chef's Special</i> <i>(Leavened breads stuffed with mince, lamb, cheese or potato)</i>	80/100  
Bread Basket <i>(All type bread basket)</i>	170
Khasta Roti	50

Desserts

Gulab Jamun (2 pcs.)	120
Gulab Jamun with Ice Cream	130
Choice of Ice Cream <i>(Strawberry, Vanilla, Chocolate & Butter Scotch)</i>	120

Indian Main Course

Veg

Kadhai Paneer (Fresh cottage cheese tempered with fire spices and cooked in onion tomato and capsicum)	290
Paneer Lababdaar (Fresh cottage cheese cubes cooked along with chopped onion & tomato finished with coriander)	290
Paneer Makhani Chef's Special* (Cottage cheese dumpling enhanced makhani gravy)	290
Paneer Kalegi Chef's Special* (Cottage cheese shaped into triangles and enhanced in chef's special gravy)	310
Malai Kofta Chef's Special* (Home made cottage cheese dumpling stuffed with five treasures & simmered in spiced creamy gravy enhanced with fresh mint & saffron cream)	300
Tarkari Handi (Tender seasonal veg simmered in tomato gravy finished with ginger stander fresh coriander & cream)	240
Dum Aloo Kashmiri (Stuffed potatoes simmered in special yoghurt gravy with a touch of black sesame)	240
Sunehri Aloo Gobhi Adraki (A combination of cauliflower & potato stir cooked in water chef one spices finished with coriander & ginger stands)	240
Jeera Aloo (Balled potato with pen cumin sheet toast dry)	180
Mattar Mushroom (Button mushroom & peas cooked in yellow gravy)	240

Non Veg

Pindi Da Murgh (Half/Full) (Punjabi Home Style Chicken Curry)	380/500
Kashmiri Rogan Josh Chef's Special (Baby lamb cuts simmered in original kashmiri spices finished with a coriander spring)	410
RaRa Meat (A combination of baby lamb, ground meat & liver slow cooked in special spices)	410
Fish Curry (Darn of fish cooked in onion & tomato spices from the house)	500
Murgh Makhanwala (Half/Full) Chef's Special (Char grilled chicken served in velvety tomato gravy creamy & butter)	380/500
Kadai Murgh (Half/Full) Chef's Special (Chicken cooked with onion, capsicum & finished with brown tomato gravy)	260/500
Egg Curry	220

Daal Choices

Dal Makhani

260

Yellow Dal Tadka

220

Veg Pulao & Rice

Jeera Aur Mutter Pulao

180

(Cumin flavoured basmati rice cooked to perfection with green peas)

Panchratan Pulao

200

(Aromatic basmati rice cooked on dom with seasonal vegetable)

Khuska Pulao

180

(Plain steamed rice cooked to perfection)

Jeera Rice Pulao

180

(Cumin fried rice and coriander flavour)

Kashmiri Pulao

240

(Served with dry fruit and cocktail)

Steam Rice Pulao

170

(Basmati rice with served hot)

Veg Biryani

Sabz Motia Biryani

270

(Basmati rice cooked with exotic, yoghurt & vegetable)

Non Veg Biryani

Hydrabadi Biryani Gosht

425



(Basmati rice cooked dum tradition hydrabadi style)

Murg Lucknowi Biryani

370

(Basmati rice cooked with sacculet piece of chicken with saffron)

Chinese Veg-Starters

Veg Spring Roll (Refined flour pankek roll with speping spicy vegetable)	240
Veg Manchurian (Mix veg chops and ball in the deep fried with chinese woks toss)	260
Veg Salt or Pepper (Assorted veg fried and black pepper flavour in the taise)	260
Chilli Paneer  <i>Chef's Special</i> (Cottage cheese deice and fried with toss chilli sauce)	260
Chilli Mushroom Dry (Bottom mushroom fried and chilli sauce woks chinese)	260
Honey Chilli Potato (Deep fried potato honey flavour chilli cause)	260
Crispy Chilli Corn  <i>Chef's Special</i> (Corn fried cor flavour in chilli onion chinese woks)	240
Chilli Soya Chap	260

Non Veg Chinese Starter

Chilli Chicken Dry  <i>Chef's Special</i> (Boneless chicken fried marinated chilli sauce)	320
Chicken Spring Roll (Refined flour Pankek and steping roll chicken spicy)	280
Chicken Lollipop  <i>Chef's Special</i> (Fried legs and toss chilli sauce)	320
Chilli Fish (Deiced fish fried and toss chilli chinese wine flavour)	350
Chicken Manchurian Dry (Chicken mens ball fried and onion, chilli wock toss)	320
Kung Pao Chicken (Deiced chicken ball pepper cashewnuts cooked in light soya)	320

Salad Bar

Green Salad	120
Kachumber Salad	120
Cucumber Salad	120
Kimchi Salad	110
Russian Salad	160

Chaat Selection

Aloo Chaat	120
Chana Chaat	150
Paneer Tikka Chaat	175

Veg Fried Starter

Chana Metro Special	180
Peanut Masala	120
French Fry	110
Veg Pakoda	180
Paneer Pakoda	220