





















SOUPS

- **Chicken Cashew Soup**   **₹4100**
 Thick chicken soup flavor with cashew nut and coriander
- **Tomato Soup**  **₹3800**
 Tomato soup serves with bread croutons
- **Mixed Seafood Soup**    **₹4500**
 Seafood soup mixed with bell pepper
- **Dal Pudina Shorba**    **₹3900**
 Indian spiced Lentil soup flavored with mint

SALADS AND ACCOMPANIMENTS

- **Papdi Aloo Chaat**  **₹3800**
 Homemade crispy bread with potato yoghurt, mint & tamarind chutney
- **Avocado Quinoa Salad**    **₹5100**
 With lemon and mustard dressing
- **Malai Chicken Ceasar Salad**  **₹5100**
 Mixed lettuce salad with parmesan cheese with creamy marinated chicken
- **Papaya, Mango and Cucumber Salad**   **₹4400**
 With jiggery and lemon dressing
- **Garden Green Salad**   **₹2200**
 Seasonal garden green vegetables
- **Shakarkandi Chat**  **₹3900**
 Fried sweet potatoes with mint, tamarind chutneys
- **Raita**  **₹2200**
 Choice of boondi, mixed vegetables, pineapple, burani

APPETIZERS NON-VEGETARIAN

- **Bhati Ka Jhinga**   **₹12600**
 Jumbo prawn marinated with chef special ground spices, yogurt and cooked in tandoor
- **Tandoori Pepri Prawns**  **₹12600**
 Prawns marinated in spicy chef special spices cooked in tandoor
- **Calamari Masala**  **₹9100**
 Battered calamari tempered with mustard seeds & curry leaves and Indian spices
- **Masala Salmon Tikka**   **₹9500**
 Salmon marinated with yoghurt and Indian herbs cooked in tandoor
- **Lamb Skeeh Kebab**   **₹9500**
 Minced lamb skewers marinated with Indian spices cooked in tandoor
- **Lamb Galouti Kebab**  **₹10900**
 Minced lamb patties cooked with cardamom, nutmeg, rose water & cashewnuts
- **Tandoori Lamb Chops**   **₹12900**
 Marinated with yoghurt and ginger, garlic indian spices, cooked in tandoor
- **Fish Ajwaini Tikka**  **₹6900**
 Fish marinated with carom seeds and indian spices cooked in tandoor

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- **Chicken Tikka**  **₹6500**
 Boneless chicken marinated with yoghurt and Indian spices cooked in tandoor
- **Chicken Malai Tikka**   **₹6700**
 Boneless chicken marinated with cream, cashew nut yoghurt and Indian spices cooked in tandoor
- **Lehsuni Chicken Tikka**   **₹6700**
 Boneless chicken marinated with garlic and yoghurt, garam masala cooked in tandoor
- **Chicken Gilafi Kebab**  **₹6500**
 Minced chicken skewers marinated with Indian spices and coated with tricolor capsicum, cooked in tandoor
- **Chicken Samosa** **₹4200**
 Triangular shaped empanadas stuffed with minced chicken & cheese, raisins and cashew nuts
- **Tandoori Chicken Full / Half**   **₹10900**
 Signature preparation of whole chicken marinated in yoghurt and Indian spices cooked in tandoor
- **Beef & Cheese Skeeh Kebab**  **₹6900**
 Minced beef skewers marinated with Indian spices cooked in tandoor, finished with cheese
- **Assorted Non Vegetarian Platter**  **₹15500**
 Chef choice mixed kebab platter served with naan

APPETIZERS VEGETARIAN


















- **Aloo Tikki**  **₹4000**
 Shallow fried potato patties stuffed with peas served with chopped onion, tomato, yoghurt and mint, tamarind chutney
- **Malai Broccoli**   **₹5900**
 Cream marinated broccoli with cheese glazed in tandoor
- **Ajmeri Paneer Tikka**   **₹6500**
 Cottage cheese marinated with cashew nut and ginger cooked in tandoor
- **Paneer Tikka**  **₹6500**
 Cottage cheese marinated with yoghurt and Indian spices cooked in tandoor
- **Tandoori Mushroom**   **₹6700**
 Mushroom stuffed with cottage cheese and cashew nut cooked in tandoor
- **Palak and Corn Kebab**   **₹6200**
 Sweet corn and spinach marinated with indian spices and cooked on hot plate
- **Masala Papad**   **₹2100**
 Thin lentil bread stuffed with chopped onion and tomato with lemon
- **Samosa**  **₹3600**
 Triangular shaped empanadas stuffed with potato and raisins and cashew nut
- **Pakora**   **₹3600**
 Assorted vegetable crispy fried with gram flour batter
- **Tandoori Vegetables**  **₹5900**
 Assorted vegetables marinated with indian spices cooked in tandoor
- **Assorted Vegetarian Platter**  **₹12500**
 Chef choice vegetarian assorted kebab served along with naan

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MAIN COURSE NON - VEGETARIAN

● Butter Chicken	 	₹7500
Boneless roasted chicken cooked with tomato and cashew nut gravy		
● Chicken Tikka Masala	 	₹7500
Boneless roasted chicken cooked with onion tomato gravy		
● Chicken Korma	 	₹7900
Boneless chicken cooked with rich cashew nut and saffron gravy		
● Chicken Chettinad		₹7500
Traditional chicken cooked with coconut and mustard seeds, curry leaves		
● Chicken Coco Malai Curry	 	₹7900
Chicken cooked with creamy coconut curry with curry leaves and mustard seeds		
● Chicken Tikka Sizzler		₹8500
Chicken cooked with bell pepper and tomato serves on hot plate and naan		
● Chicken Pepper Masala		₹7500
Shredded chicken cooked with curry leaves, Indian spices and flavored with black pepper		
● Kadhai Chicken		₹7500
Boneless chicken tempered with cumin & coriander seeds with diced bell peppers and onions, tomato, Indian spices		
● Chicken Palak Saag		₹7500
boneless chicken cooked with spinach, chopped onion, tomato & garlic		
● Homemade Chicken Curry	 	₹7500
Chicken with bone cooked with thin tomato onion gravy with indian spices		
● Lamb Curry	  	₹9900
Boneless pieces of lamb cooked in tomato gravy, garam masala		
● Lamb Roganjosh	 	₹9900
Boneless pieces of lamb cooked in traditional style with cardamom and fennel		
● Lamb Tikka Sizzler		₹10500
Diced lamb cooked with bell pepper and tomato serves on hot plate and naan		
● Lamb Palak		₹9900
Lamb cooked with spinach gravy, garlic, tomato and Indian herbs		
● Lamb Shahi Korma	 	₹10500
Diced lamb cooked in rich cashewnut & saffron gravy		
● Lamb Chop Curry	 	₹12500
Marinated chargrilled lamb chops cooked with tomato, onion, ginger		
● Lamb Vindaloo	 	₹9900
Spicy lamb curry cooked with vinager, chilli and coconut milk		
● Keema Matar Masala		₹9900
Ground lamb cooked with green peas and Indian spices		
● Beef Coconut Curry	 	₹8700
Beef cooked with coconut milk and onion, garam masala		








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- **Beef Tikka Sizzler**  **₹9500**
 Diced beef cooked with bell pepper and Indian herbs and serve on hot plate and naan
- **Beef Vindaloo**   **₹8500**
 Spicy beef curry cooked with vinager, chilli and coconut milk
- **Beef Nilgiri Korma**   **₹8700**
 Boneless beef cooked with mint, spinach, coriander, coconut milk, tempered with mustard, anis
- **Goan Fish Curry**   **₹8200**
 Fish fillet cooked with coconut milk and curry leaves
- **Fish Masala**   **₹8200**
 Fish fillet cooked with tomato and onion gravy with garam masala
- **Prawn Lababdar**  **₹9900**
 Prawns cooked with rich onion and tomato gravy with coriander, bell pepper
- **Prawn Malai Curry**   **₹9900**
 Prawn cooked with cashew nut and brown onion, cream, Indian spices
- **Prawn Masala**  **₹9900**
 Prawns cooked in onion tomato gravy with Indian spices
- **Masala Salmon Coconut Curry**   **₹10500**
 Marinated salmon cooked with coconut milk, mustard seeds & onion, Indian spices
- **Masala Red Snapper Sizzler**   **₹10500**
 Whole red snapper cooked in tandoor with Indian spices and tossed with diced tomato, onion, bell pepper, serves on hot plate











VEGETARIAN MAIN COURSE

- **Paneer Tikka Masala**  **₹7200**
 Cottage cheese cooked in onion & tomato gravy with Indian spices
- **Paneer Makhani**   **₹7200**
 Cottage cooked with tomato and cashew nut gravy
- **Palak Paneer**   **₹7200**
 Cottage cheese cooked with baby spinach gravy
- **Kadhai Paneer**  **₹7200**
 Cottage cheese tempered with coriander & cumin seeds with diced onion, tomato and bell pepper
- **Khumani Ke Kofte**   **₹7200**
 Apricot stuffed cheese dumplings cooked with creamy tomato gravy, Indian spices
- **Aloo Gobhi Adraki**    **₹6500**
 Potato & cauliflower cooked in Indian spices flavor with ginger
- **Vegetable Curry**   **₹6500**
 Assorted seasonal vegetable cooked with onion tomato gravy
- **Aloo Baigan**    **₹6500**
 Potato and eggplant cooked with onion and tomato, garam masala
- **Makai Palak Mushroom**   **₹7200**
 Mushrooms and corn kernel cooked with spinach, cream and butter

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- **Mushroom Matar**   **₹7200**
 Mushroom cooked with green peas in onion & tomato gravy, Indian herbs
- **Broccoli Coconut Curry**  **₹6900**
 Cooked with coconut milk, tempered with mustard seeds, curry leaves, onions
- **Yellow Dal Tadka**   **₹6900**
 Yellow lentils tempered with onion and tomato, garlic with Indian spices
- **Dal Makhani**  **₹6900**
 Black lentils simmered with tomato, cream and butter
- **Pindi Chana**  **₹6500**
 Chickpea cooked with onion and tomato masala

BIRYANI / RICE



- **Chicken Biryani**   **₹8800**
 Chicken marinated in Indian spices and cooked with long grain basmati rice, flavored with saffron serve with salan
- **Dum Gosht Biryani**   **₹12500**
 Lamb marinated in Indian spice and cooked with basmati rice flavored with saffron serve with salan
- **Seafood Biryani**  **₹12900**
 Long grain rice cooked with seafood finished with brown onion and mint, serve along with salan
- **Vegetable Biryani**  **₹7900**
 Seasonal vegetables cooked in aromatic spices and fresh herbs, mixed with basmati rice serve with salan
- **Jeera Rice**  **₹3500**
 Basmati rice cooked with cumin and butter
- **Navrattan Pulao**   **₹3500**
 Basmati rice with vegetables and dry fruits, saffron
- **Coconut Lemon Rice** **₹3500**
 Coconut flowered basmati rice tempered with peanut, mustard leaves & curry leaves
- **Basmati Steamed Rice**  **₹3200**
 Full/ Half **₹1800**

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FRESH BREADS / NAANS

- **Garlic Naan**  **₹1800**
Flat refined flour bread with fresh chopped garlic, baked in tandoor
- **Butter Naan / Naan Plain** **₹1900**
Refined flour bread baked in tandoor with butter / plain **₹1500**
- **Kashmiri Naan**  **₹3100**
Refine flour bread stuffed with dry fruits and coconut, baked in tandoor
- **Chicken Tikka Kulcha**  **₹3100**
Refine flour bread stuffed with marinated chicken tikka baked in tandoor
- **Cheese Naan** **₹3100**
Refine flour bread stuffed with cheese baked in tandoor
- **Laccha Paratha** **₹1900**
Whole wheat flour layered bread baked in tandoor, brushed with butter
- **Lamb Kulcha** **₹3500**
Refined flour bread stuffed with minced lamb baked in tandoor
- **Onion Kulcha**  **₹2100**
Chopped onion stuffed in refined flour bread, baked in tandoor
- **Potato Kulcha**  **₹2100**
Refined flour bread stuffed with potato baked in tandoor
- **Paneer Kulcha**  **₹3100**
Refined flour bread stuffed with grated cottage cheese, baked in tandoor
- **Tandoori Roti**    **₹1900**
Whole wheat bread baked in tandoor
- **Missi Roti** **₹1900**
Gram flour flat bread with ginger and coriander
- **Bread Basket**  **₹6200**
Four selection of bread of chef choice

ASIATIC

- **Chili Chicken**  **₹7900**
Fried diced chicken tossed with soy sauce, ginger, garlic & spring onion
- **Chili Paneer** **₹7500**
Crispy fried cottage cheese tossed with ginger garlic, soy sauce, onion, bell pepper
- **Fried Rice** **VEGETARIAN / CHICKEN / PRAWNS**  **₹6500/₹6900/₹8900**
White Rice tossed with soy sauce, ginger, garlic & spring onion
- **Chilli Garlic Prawns**  **₹10900**
Crispy fried spicy prawns with ginger garlic, chilli paste, soy sauce, onion, bell pepper
- **Phad Thai** **VEGETARIAN / CHICKEN / PRAWNS**  **₹6500/₹7200/₹9900**
Flat rice noodles tossed with soy sauce, ginger garlic & broken peanuts
- **Masala Noodles** **VEGETARIAN / CHICKEN / PRAWNS**  **₹6500/₹7200/₹9900**
Noodles tossed with ginger, garlic & Chinese condiments

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