

freshjuice

| | |
|---|-----|
| FRESH JUICES (SEASONAL) | 130 |
| WATER MELON ,MUSK MELON, ORANGE | 130 |
| SWEET LIME / PINEAPPLE | 140 |
| POMEGRANATE | 90 |
| FRESH LIME | 80 |
| BUTTER MILK - MASALA | 100 |
| LASSI PLAIN /SALTED / SWEET | 150 |
| MILK SHAKES WITH ICE CREAM (VANILLA / STRAWBERRY / APPLE) | |

soups

| | |
|---|--|
| <ul style="list-style-type: none"> ○ CREAM SOUPS TOMATO/PALAK/MUSHROOM/CHICKEN ○ ROASTED GARLIC SOUP ○ HEARTY VEGETABLE MINISTRONE (A CORNERSTONE ITALIAN BROTH SOUP MADE OF BEANS, ONIONS CELERY, TOMATOES, PASTA & ALONG WITH ENGLISH VEGETABLES) ○ MEXICAN BEANS & PASTA SOUP ○ BROCCOLI & CRAB MEAT SOUP CREAM OF BROCCOLI & CRAB MEAT SOUP. ○ STRACCIATELLA ALA ROMANO (AN ITALIAN VERSION OF EGG DROP SOUP) ○ LEMON CORIANDER VEGETABLE SOUP (LEMON GRASS FLAVORED STOCK WITH ONION, MUSHROOM CABBAGE, CARROTS & CORIANDER) ○ HOT & SOUR SOUP (AN ASIAN DELIGHT SOUP WITH BAMBOO SHOOTS, SESAME OIL, MUSHROOM, VINEGAR ,EGG, CORNSTARCH & TOFU/CHICKEN) ○ MANCHOW SOUP (AN INDO CHINESE SOUP OF DARK SOYA, GARLIC, CHILLY, CORNSTARCH, SCALLIONS , VEGETABLES & CHICKEN) | <p>110/110/110/120</p> <p>120</p> <p>110</p> <p>110</p> <p>140</p> <p>120</p> <p>110</p> <p>110/120</p> <p>110/120</p> |
|---|--|

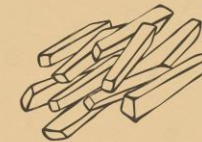
| | |
|--|---|
| <ul style="list-style-type: none"> ○ SWEET CORN SOUP (AN ALL TIME FAVORITE-SWEET CORN KERNELS & VEGETABLES IN FRESH VEGETABLE STOCK / CHICKEN) ○ LAKSA SOUP VEGETABLE/CHICKEN/SEAFOOD ○ TOM YUM (TANGY CHILLI HOT SERVING OF SOUP WITH LEMON GRASS, GINGER & LIME LEAVES) ○ TOM KHA KAI (A THAI SOUP MADE WITH COCONUT MILK, GALANGAL LEMON, GRASS & CHICKEN, TOPPED WITH FRIED CHILIES) | <p>110/120</p> <p>110/130/140</p> <p>110</p> <p>120</p> |
|--|---|

salad

| | |
|---|---|
| <ul style="list-style-type: none"> ○ GREEN SALAD (FRESH SEASONAL VEGETABLES ARRANGED AN EXCELLENT SIDE CRUNCH) ○ PANZANELLA (MIXED GREEN SALAD, FOCACCIA CROSTINI, CHEESE, SICILIAN VINAIGRETTE) ○ INSALATA CAPRESE (BLANCHED PLUM TOMATO & MOZZARELLA SLICE WITH FRESH BASIL) ○ FATTOUSH SALAD (VEGETABLE SALAD WITH BREAD AND POMEGRANATE POWDER) ○ GREEK VILLAGE SALAD (A TRADITIONAL GREEK CUCUMBER, PIMENTOS, OLIVES CRUNCHY LETTUCE AND FETA CHEESE IN GREEK VINAIGRETTE DRESSING) ○ TOSSED SALAD (DICED OF VEGETABLES WITH VINAIGRETTE DRESSING) ○ WALDORF SALAD (FRESH APPLES, CELERY AND WALNUTS, DRESSED IN MAYONNAISE) ○ CHICKEN CAESAR SALAD (FRESH ROMAINE LETTUCE LACED IN OUR HOMEMADE CAESAR DRESSING WITH GRILLED CHICKEN & PESTO CROUTON) ○ RAITHA (BOONDI, MIXED VEG, PINEAPPLE & MINT) | <p>95</p> <p>165</p> <p>165</p> <p>150</p> <p>150</p> <p>165</p> <p>280</p> <p>80</p> |
|---|---|

short eats

| | |
|---|--------------------------------|
| <ul style="list-style-type: none"> ○ ROASTED PAPAD ○ MASALA PAPAD ○ FRENCH FRIES | <p>40</p> <p>50</p> <p>115</p> |
|---|--------------------------------|



westernstarters



- POLLO ARROSTITO BRUSCHETTA (TOASTED CROSTONI, ROASTED CHICKEN WITH ROSEMARY & MAYO) 285
- LOUISIANA FISH FINGER (BASIL INFUSED FISH FINGER WITH TARTAR SAUCE) 440
- CILANTRO CRUSTED FISH (FRIED FISH WITH MAYO) 440
- PRAWN COCKTAIL (POACHED PRAWN WITH COCKTAIL SAUCE, EGG SLICE & OLIVE) 440
- JALAPENOS POPPERS (JALAPENOS STUFFED CHEESE DUMPLING& CRUMB FRY) 195
- CROSTONI MISTI (TOASTED CROSTONI, FRESH TOMATOES, ZUCCHINI MUSHROOM & CHEESE) 195
- MEXICAN POTATO WEDGES 195

westernmaincourse



- GRILLED FISH (LEMON BUTTER SAUCE / CHILLI CILANTRO SAUCE) APC
- CAMARONES CHIPOTLES CON AJO (PRAWN COOKED WITH BUTTER, WINE, GARLIC, CHIPOTLE CHILI & CREAM. SERVED WITH RICE & FRESH TOSSED VEGETABLES.) APC
- CHICKEN STROGANOFF (CHICKEN STRIPS, COOKED WITH ONIONS. MUSHROOMS SOUR CREAM AND PAPRIKA) 385
- CHICKEN CORDON BLEU (CHEESE STUFFED CHICKEN BREAST.) 385
- GRILLED CHICKEN STEAK WITH CHOICE OF SAUCE (RED WINE/ BARBÉQUE) 385
- POLLO ALA RANCHERO (CHICKEN BREAST STEAK, GRILLED WITH SPICY TOMATO CHILLY & CILANTRO SAUCE) 385
- VEGETABLE AU GRATIN (BAKED EXOTIC VEGETABLE WITH CHEESE SAUCE) 250
- BLACKENED SPICES GRILLED COTTAGE CHEESE. (GRILLED COTTAGE CHEESE POTATO & CURRIED MUSHROOM SAUCE) 250

pasta



(PASTA: PENNE, FETTUCCINE, SPAGHETTI, FARFALLE, MACARONI)

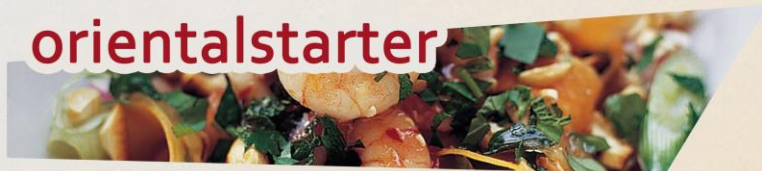
- SAUCES: AGLIO OLIO E PEPPERONCINO (TOSSED WITH GARLIC, CHILLI FLAKES, EXTRA VIRGIN OLIVE OIL.) 385
- PESTO (CRUSHED GARLIC, BASIL, AND EUROPEAN PINE NUTS BLENDED WITH OLIVE OIL, PARMIGIANO-REGGIANO.) 330
- ARABIATA (GARLIC, TOMATOES, AND RED CHILI & BASIL COOKED IN OLIVE OIL.) 300
- ALA BARESE (CHICKEN, ROASTED GARLIC. CREAMY MUSHROOM SAUCE) 385
- ALA PESCATORA (SEAFOOD & TOMATO & BASIL SAUCE) 385

risotto



- RISOTTO AIA FUNGHI (MUSHROOM RISOTTO) 300
- PESTO RISOTTO (COOKED ARBORIO RICE IN PESTO SAUCE WITH WHITE WINE TOPPED IN PARMESAN CHEESE) 275
- RISOTTO ALLA PESCATORA (SEAFOOD RISOTTO) 425

orientalstarter



| | |
|--|-----|
| ○ WHOLE GRILLED CHICKEN IN BAR B-Q | 495 |
| ○ THAI ICEBERG WRAP CHICKEN | 300 |
| ○ MALAYSIAN BANANA LEAF WRAP CHICKEN | 300 |
| ○ CHICKEN SPRING ROLLS (SHREDDED CHICKEN AND VEGETABLES WRAPPED IN CHINESE PAN CAKE) | 275 |
| ○ DRUMS OF HEAVEN (BATTER FRIED CHICKEN WINGS TOSSED IN HOT GARLIC SAUCE) | 300 |
| ○ CHICKEN LOLLY POP (BATTER FRIED CHICKEN WINGS) | 275 |
| ○ STIR FRIED RED BROWN FISH /PRAWN/ LOBSTER | APC |
| ○ INDONESIA CHICKEN SATAY CHICKEN MARINATED WITH PEANUT & BUTTER, GALANGAL/LEMON GRASS. | 305 |
| ○ JIN SHA DU XIA PRAWNS TOSSED IN BROWN GARLIC, CHILI FLAKES & ROASTED SESAME SEED | APC |
| ○ KUNG KRATUM PRAWNS IN DRY FRESHLY GROUND THAI SPICES | APC |
| ○ LEE FU VEGETABLE CRISPY FRIED ASSORTED VEGETABLE IN LEE FU SAUCE | 195 |
| ○ SHANGHAI POTATO CRISPY FRIED POTATO, SPRING ONIONS AND SAUTED BELL PEPPER | 180 |
| ○ VEG.MANCHURIAN | 215 |
| ○ VEG SPRING ROLLS | 180 |
| ○ CRISPY CHILI TOFU | 215 |
| ○ CHILLI PANEER | 220 |
| ○ CRISPY FRIED CORN WITH BELL PEPPER | 180 |
| ○ STIR FRIED RED BROWN VEGETABLES (WITH BOK CHOY, MUSHROOM IN RED BROWN SAUCE) | 195 |
| ○ SALT N PEPPER VEGETABLE | 210 |

orientalmaincourse

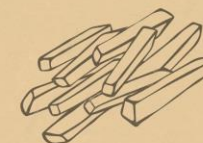


| | |
|---|-----|
| ○ SLICED CHICKEN IN HOT BEAN SAUCE (STIR FRIED SLICED CHICKEN TOSSED WITH BELL PEPPERS, GINGER AND SESAME OIL) | 300 |
| ○ SLICE CHICKEN IN SCHEZWAN SAUCE (SLICE CHICKEN TOAAES WITH MUSHROOM AND OYSTER SAUCES SHANDONG STYLE FINISHED IN COOKING WINE) | 305 |
| ○ SLICE CHICKEN IN BLACK PEPPER SAUCE (SLICE CHICKEN COOKED WITH ONION, GINGER, SOYA SAUCE AND BLACK PEPPER) | 305 |
| ○ RENDING KAMBERG (MALAYSIAN LAMB WITH KAFFIR LIME, GALANGAL AND ROASTED COCONUT.) | 470 |

claypot



| | |
|--|-------------|
| ○ CHICKEN /LAMB/PRAWN HOISIN SAUCE | 500/550/APC |
| ○ ASSORTED VEGETABLES IN HOT GARLIC SAUCE BLACK MUSHROOM, BUTTON MUSHROOM, CHINESE CABBAGE, BOK CHOY, SESAME OIL AND COOKING WINE) | 210 |
| ○ HUNAN SU CAI GAN GUO COLLAGE OF VEGETABLES WITH THE DRY & SPICY UNIQUE TOUCH OF HUNAN (MUSHROOM, BROCCOLI, BABY CORN, CARROT, ZUCCHINI SALT PEPPER) | 210 |



rice&noodles



| | |
|--|-----|
| ○ CHICKEN HAKKA NOODLES | 230 |
| ○ PAN FRIED CHICKEN NOODLES | 230 |
| ○ CHICKEN FRIED RICE | 225 |
| ○ CHILLY GARLIC CHICKEN FRIED RICE | 225 |
| ○ NASI GORENG (TRADITIONAL INDONESIAN FRIED RICE, CHICKEN, PRAWNS AND LAMB WITH EGG PAN CAKE) | 250 |
| ○ MEE GORENG (TRADITIONAL MALAYSIAN NOODLES WITH CHICKEN, PRAWNS AND LAMB) | 250 |
| ○ PAD THAI KAI (TRADITIONAL THAI FLAT NOODLES) | 240 |
| ○ CHINESE CHOP SUEY | 275 |
| ○ AMERICAN CHOP SUEY | 275 |
| ○ FRIED RICE VEG | 160 |
| ○ VEG HAKKA NOODLES | 160 |
| ○ CHILLI GARLIC NOODLES VEG | 160 |
| ○ PAD THAI PHAK | 210 |
| ○ VEG CHOP SUEY | 170 |

indianstarters



| | |
|--|---------|
| ○ SARTAJ- E- TANDOOR (FULL /HALF) (A TREND SETTER, CREATION OF PUNJAB-WHOLE SPRING CHICKEN MARINATED OVER-NIGHT WITH YOGHURT, HAND POUNDED SPICE - GRILLED TO PERFECTION) | 440/220 |
| ○ MURGH KALONJEE TIKKA (BLACK ONION SEED FLAVORED CHICKEN TIKKA WITH A SMOKY TANDOORI FINISH DIVINE) | 300 |
| ○ ANGARA MURGH BEDGI (A SECRET RECIPE FROM THE HEART OF PUNJAB A MUST TRY) | 305 |



| | |
|---|-----|
| ○ MURGH RESHMI KEBAB CHICKEN MARINATED WITH INDIAN SPICES MOULDED ON SKEWER AND COOKED IN THE CLAY OVEN FINISHED WITH FLUFFY EGG. | 305 |
| ○ MURGH LAHSUNI TIKKA CHICKEN MARINATED WITH GARLIC, INDIAN SPICES AND COOKED IN CLAY OVEN. | 305 |
| ○ HARYALI MURGH (CHICKEN MARINATED WITH MINT, CORIANDER, CUMIN, GARLIC AND INDIAN SPICES) | 305 |
| ○ MURGH GILAFI (MINCED CHICKEN MARINATED WITH INDIAN HERBS) | 305 |
| ○ KALMI KEBAB (CHICKEN DRUMSTICKS MARINATED IN YOGHURT AND SPICES, COOKED IN TANDOOR) | 305 |
| ○ ZAFFRONI JHINGA PRAWN COOKED WITH ZAFFRON & AROMATIC HERBS. | APC |
| ○ MAHI AFGANI FISH MARINATED WITH WHITE MARINATION GREEN CHILI & DILL LEAF. | APC |
| ○ ZAFFRONI SHEEK KEBAB (DELICATELY FLAVORED GROUND LAMB AND SAFFRON SKEWERS GRILLED ON AN OPEN CLAY BARBEQUE) | 470 |
| ○ BARAH KEBEB LAMB RACK MARINATED WITH HUNG CURD AND AROMATIC SPICES AND COOKED IN CLAY POT OVEN | 499 |
| ○ PLATTER -E- KHAAS (ASSORTED NON-VEG KEBABS) | 715 |
| ○ BHARWAN PANEER TIL TIKKA (COTTAGE CHEESE CUBES MARINATED, FLAVORED IN FENNEL & SPICES AND COOKED IN A CLAY OVEN) | 215 |
| ○ MALAI PANEER TIKKA COTTAGE CHEESE CUBE MARINATED WITH CREAM AND COOKED IN CLAY OVEN. | 215 |
| ○ DUDIYA KEBAB RONDALS OF COTTAGE CHEESE FRIED WITH SPICES & MACE POTATO SHALLOW FRIED & FINISH ON DUM | 215 |
| ○ SUBZ HARA KEBAB AWADHI DELICATELY FLAVOR KEBAB OF SPINACH & CHANNA DAL .STUFFED WITH PROCESSED CHEESE PAN GRILLED IN BUTTER & SERVED WITH SPRINKLING OF FENUGREEK. | 215 |
| ○ SUBZ MAKHZADI SEEKH (MINCED VEGETABLE SEASONED WITH SPICES, COOKED IN A CLAY OVEN AND SERVED WITH MINT SAUCE) | 215 |
| ○ TANDOORI KEBAB PLATTER (ASSORTED VEGETABLE KEBAB SERVED WITH MINT CHUTNEY) | 440 |

maincourse Nonveg



- **MURGH KUNDAN QALIYA** 305
MORSELS OF CHICKEN BRAISED ON DUM WITH TURMERIC AND WHOLE SPICES DRIZZLED WITH NUTS.
- **MURGH RARAH PANJABI** 305
CHICKEN CUBES AND MINCED CHICKEN IN INDIAN SPICES AND AROMATIC GRAVY.
- **MURGH KADAI** 305
(CHICKEN PIECES COOKED IN VEGETABLE MASALA GRAVY)
- **MURGH TIKKA LABABDAR** 305
(CHICKEN PIECES COOKED IN TOMATO SWEET AND SOUR GRAVY).
- **MURGH MALAI KOFTA** 305
CHICKEN DUMPLING COOKED IN SAFFRON CREAMY GRAVY, YOGHURT & NUTS.
- **MURGH DHANIWAL KORMA** 305
CHICKEN COOKED WITH TRADITIONAL KASHMIRI SPICED & FRESH CORIANDER AND YOGHURT.
- **CHICKEN HYDRABADI** 305
CHICKEN COOKED IN NUTTY HYDERABAD STYLE GRAVY.
- **MUTTON ROGAN JOSH** 440
(MUTTON DELICACY FROM KASHMIR, AROMATIZED WITH SPECIAL HERBS FROM THE VALLEY ITSELF)
- **MUTTON CHAAP MUSSALAM** 525
LAMB RACK COOKED WITH AROMATIC HERBS, NUTS, BROWN ONION & TOMATO GRAVY.
- **BHUNA GOSHT** 440
(BRAISED LAMB WITH HAND GROUND SPICES AND FRESH CORIANDER)
- **RARA GOSHT PUNJABI** 440
(DICED AND MINCED MUTTON TEMPERED WITH HEARTY PUNJABI SPICES, AND FINISHED ON A IRON GRIDDLE)
- **GOSHT DIWANI HANDI** 440
LAMB SIMMERED ON LOW HEAT IN A SEALED HANDI WITH SEASONING VEGETABLE & AROMATIC HERBS.
- **KEEMA MUTTER** 440
(MUTTON MINCE COOKED WITH ONION, GARLIC AND INDIAN SPICES, FINISHED ON A IRON GRIDDLE)
- **MUTTON HYDERABAD** 440
MUTTON COOKED IN NUTTY HYDERABAD STYLE GRAVY.
- **DUM KI MAHI** 440
NUTS & YOGHURT MARINATED FISH COOKED IN DUM PROCESS.
- **JHINGA DUM NISA** 440
PRAWN COOKED BY DUM PROCESSED.

APC

maincourse Veg



- **PANEER BUTTER MASALA** 230
(COTTAGE CHEESE IN A VELVETY TOMATO GRAVY FLAVORED WITH FENUGREEK LEAVES)
- **PANEER TIKKA MASALA** 230
(CHAR GRILLED PANEER COOKED IN A SPICED TOMATO & ONION BLEND GRAVY)
- **BANARASI DUM ALOO** 210
STUFFED POTATOES IN VEGETABLE GRAVY
- **SUBZ DIWANI HANDI** 210
MIXED VEGETABLE COOKED WITH ONION, TOMATO & CASHEW BASE GRAVY.
- **PANEER KHURCHAN** 230
COTTAGE CHEESE & TOMATOES COOKED TOGETHER IN A SPICED DELICIOUS GRAVY
- **METHI GOBI** 230
CAULIFLOWER COOKED WITH FENUGREEK LEAVES TEMPERED WITH ROYAL CUMIN.
- **METHI MALAI MUTTER** 230
FENUGREEK, GREEN PEAS COOKED IN FRESH CREAM AND INDIAN SPICES. FENUGREEK LEAVES)
- **PALAK MUSHROOM CORN** 230
MUSHROOMS AND AMERICAN CORN COOKED WITH SHREDDED SPINACH.
- **MUSHROOM DO PIAZZA** 230
FRESH MUSHROOMS COOKED IN SPICED ONION GRAVY
- **VEGETABLE JHALFREZEE** 210
(JULIAN MIX VEGETABLES TOSSED IN ONION AND TOMATO)

LENTIL

- **DAL GHARWALI** 165
(CHEF'S SPECIAL)
- **DAL MAKHANI** 165
(WHOLE BLACK GRAMS SOAKED AND BOILED OVERNIGHT WITH GINGER, GARLIC AND TOMATOES)
- **DAL TADKA** 165
(LENTILS BOILED AND TEMPERED WITH GARLIC, CHILIES, CUMIN AND GHEE)

andhrastarters



- **ANDHRA CHILLI CHICKEN** 305
(MARINATED CHICKEN DEEP FRIED AND TOSSED IN SOUTH INDIAN TEMPERING)
- **GUNTUR KODI ROAST** 305
CHICKEN COOKED IN DRY ROAST SPICES
- **CHICKEN FRIED 65** 305
A SPICY DEEP-FRIED CHICKEN WITH CHILLI, SPICES & CURRY LEAF.
- **PEPPER CHICKEN/ MUTTON** 305/440
ROASTED PEPPER CHICKEN, SPICED WITH THE FRESHLY CRUSHED BLACK PEPPER CORNS AND CURRY LEAVE.
- **CHETTINAD PEPPER CHICKEN/MUTTON** 305/440
CLASSIC INDIAN RECIPE MADE WITH AROMATIC CHETTANAD SPICES AND COCONUT.
- **MUSHROOM PEPPER FRY** 200
- **GOBI 65** 190

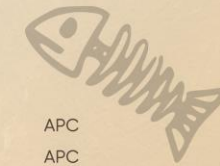
tulunadumanglolean



STARTER

- **CHICKEN GHEE ROAST - MANGALORE SPECIALTY** 305
CHICKEN TOSSED WITH RED DRY CHILIES PASTE, CUMIN AND GHEE
- **CHICKEN GREEN GHEE ROAST** 305
CHICKEN ROAST WITH GREEN SPICES AND GHEE.
- **SOUTH CHILLY CHICKEN DRY** 330
- **CHICKEN URWAL** 305
MANGALOREAN SPECIAL
- **CURRY PATTA** 305/415/APC
CHICKEN/ MUTTON/ PRAWN
- **CHICKEN 88** 305
- **SUKKA - MANGALORE SPECIALTY MUTTON /CHICKEN** 415/305
SEMI DRY MASALA MUTTON TOSSED IN A SOUTH INDIAN TEMPERING AND FLAVORED WITH GRATED COCONUT WITH SPICES

FISH STARTERS



- TAWA FRY / MASALA FRY / KOLIWADA / GREEN MASALA 305
- RAWA FRY / GHEE ROAST / BUTTER PEPPER GARLIC 305
- **POMFRET** 305
- **ANJAL (SEAR FISH)** 305
- **KANE (LADY FISH)** 305
- **BONDASS (SQUID)** 305
- **BOLENJIR (SILVER FISH)** 305
- **PRWANS** 305
- **LOBSTER** 305
- **CRAB** 305
- **BANGDA** 305

MANGALURU SPECIALTY

- **GOBI KOLIWADA - MANGALORE SPECIALTY** 180
CAULIFLOWER DIPPED IN SPICED PASTE & BATTER FRIED
- **MUSHROOM KOLIWADA - MANGALORE SPECIALTY** 215
MUSHROOM DIPPED IN SPICED PASTE & BATTER FRIED
- **MIXED VEGETABLES IN BUTTER PEPPER GARLIC** 180
- **PANEER / MUSHROOM GHEE ROAST** 275

MAIN COURSE

- **CHICKEN CRISPY RICE FLAKES (KORI ROTTI)** 360
- **CHICKEN PULIMUNCHI** 305
(CHICKEN MARINATED WITH DRY RED CHILI, CORIANDER SEEDS, CUMIN COOKED TAMARIND GRAVY, GINGER, CHILI)
- **CHICKEN KUNDAPURI** 305
(A DELECTABLE CHICKEN DISH FROM THE REGION OF KUNDAPUR)
- **CHICKEN GASSI - MANGALORE SPECIALTY** 305
(CHICKEN CUBES COOKED IN A COCONUT, CHILIES, PEPPERCORN AND POPPY SEED)
- **GREEN MASALA** 305/440/APC/APC
(CHICKEN/MUTTON/FISH/PRAWNS)
- **MUTTON PULIMUNCHI** 440
(MUTTON MARINATED WITH DRY RED CHILL, CORIANDER SEEDS, CUMIN COOKED TAMARIND CHILI GRAVY)

RICE

| | |
|--|---------|
| ○ OCEAN PEARL BIRYANI MUTTON/CHICKEN | 440/330 |
| ○ HYDRABADI DUM BIRYANI MUTTON/CHICKEN | 440/330 |
| ○ VEGETABLES | 225 |
| ○ FISH BIRYANI | 580 |
| ○ PRAWN BIRYANI | 699 |
| ○ PULAO (VEG) | 180 |
| ○ MUTTON/CHICKEN STEW (A KERALA DELICACY, MUTTON COOKED IN A FRESH COCONUT MILK ,GINGER, CHILI) | 440/305 |
| ○ MUTTON/CHICKEN GASSI (MUTTON CUBES COOKED OF COCONUT, CHILIES, PEPPERCORN AND POPPY SEED) | 440/305 |
| ○ VEG GASSI MIXED VEGETABLE COOKED IN COCONUT ,CHILI & PEPPER CORN. | 210 |

accompaniments



| | |
|---------------|-----|
| ROTI | 40 |
| BUTTER ROTI | 45 |
| GARLIC ROTI | 50 |
| NAAN | 55 |
| BUTTER NAAN | 60 |
| GARLIC NAAN | 80 |
| CHEESE NAAN | 100 |
| KULCHA | 50 |
| BUTTER KULCHA | 55 |
| GARLIC KULCHA | 60 |

| | |
|----------------|-----|
| KEEMA KULCHA | 150 |
| ROMALI ROTI | 50 |
| LACHA PARATA | 55 |
| JALAPENO NAAN | 110 |
| PUDINA PARATHA | 55 |
| APPAM | 35 |
| NEER DOSA | 70 |

desserts



| | |
|---|-----|
| CARAMEL CUSTARD | 110 |
| TIRAMISU (SUGAR FREE) AN ITALIAN COFFEE CHEESE CAKE | 120 |
| CHOCOLATE BROWNIE WITH ICE CREAM | 120 |
| MISSISSIPPI MUD PIE | 110 |
| FRIED ICE CREAM | 140 |
| OCEAN PEARL DELIGHT | 120 |
| APPLE PIE WITH ICE CREAM | 120 |
| DARSAAN NUT CRISPY FRIED FLAT NOODLES TOSSED WITH HONEY CASHEW NUTS & SERVED WITH ICE CREAM | 110 |
| CHOCOLATE TRUFFLE CAKE | 110 |
| GADBAD | 250 |
| GULAB JAMUN | 80 |
| RASMALAI | 110 |
| BASUNDI | 110 |
| GAJAR HALWA | 115 |
| CHOICE OF ICE CREAM | 95 |
| FRUIT SALAD | 95 |
| FRUIT SALAD WITH ICE CREAM | 120 |

