

# **Cuisines**

A cuisine is a style of cooking characterized by distinctive ingredients, techniques and dishes, and usually associated with a specific culture or geographic region. Regional food preparation techniques, customs and ingredients combine to enable dishes unique to a region.

# **TEA n COFFEE**

**MASALA TEA ......69.** 

CHOICE OF GINGER /MASALA/PEPPERMINT

POT OF TEA ......79.

GREEN /CAMOMILE/LEMON

ICED TEA ......89

LEMON /PEACH /GREEN APPLE

**TEA LATTE ......79** 

ICED MASALA CHAI

DALGONA COFFEE ......129

OUR HAND MADE WHIPPED CREAM COFFEE

**CAPPUCINO .....119** 

TRADITIONAL CAPPUCINO -SINGLE SHOT

AMERICANO ....119

STRAIGHT CONCOCTION OF SUPER BLEND BEANS

**ESPRESSO .....119** 

SINGLE SHOT OF PURE CONCOCTION

COLD COFFEE .....139.

ICE COLD COFFEE WHIPPED WITH FULL CREAM MILK

ADD. ICE CREAM @ ...49.

CAFÉ LATTE.....149

TRADITIONAL ESPRESSO WITH FULL CREAM DOUBLE MILK

# **SHAKES**

ICE CREAM SHAKE .....149

VANILLA/CHOCOLATE/STRABERRY

OREO SHAKE ......149.

DELECTABLE COMBINATION OF OREA WITH CREAM MILK

**BOURNVITA /CHOCOLATE MILK....149.** 

PULPY SHAKES .....159

CREAMED MILK CONCOCTED WITH KIWI/STRABERRY/BLACKBERRY/MANGO

# **COOLERS**

FRESH LIME SODA ...75

FRESH IME WATER ....45

**VIRGIN MOJITO ......189** 

GREEN APPLE /TRADITIONAL MINT

**BLUE FANTASY .....189** 

**BLUE CURACAO & MINT MUDDLED WITH SODA** 

SPICE O BERRY ....199

CRANBERRY JUICE SHAKEN HARD WITH ORANGE CHUNKS AND SPICED

**GUAVA BLUSH ....189** 

STRAWBERRY AND GUAVA JUICE BLENDED WITH ICE AND TEASED WITH LEMON



# IN BETWEEN MEALS

#### **SANDWICH'S**

CHOOSE YOU'RE STYLE-PLAIN /TOASTED OR GRILLED

CHOOSE YOU'RE BREAD -GRAIN /BROWN/WHITE

# **VEGETABLE CLUB SANDWICH.....199**

HOUSE MADE BREAD WITH ZUCCINI, LETTUCE, CUCUMBER AND TOMATOES

POPEYEE SANDWICH .....199.

GOODNESS OF SPINACH N CORN WIH CHEESE

**CLASSIC CHEESE SANDWICH ...220** 

**CHEESE N TOAMATOES** 

#### **BOMBAY SANDWICH ...189**

STREET CRAFTED MASALA POTATOES SANDWICHED IN TENDER RREADS

**HALF LONG .....210** 

STUFF IT WITH CHOICE OF VEGIES /CORN/CHEESE FLAKES/MAYONAISSE AND LAYNAISSE POTATOES

## **LAYONAISSE SANDWICH .....220**

OUR SPECIAL LAYONNAISE POTATOES SANDWICHED IN CHOICE OF BREAD.

# **BAKES AND GRILLED**

CHEESE CHILLY TOASTS......219.

SIGNATURE BREAD BAKED WITH CHEESE N CHILLY

**PIZZA** -MEDIUM @ 220 LARGE @280

MARGRITA /OTC/CORN N ONION/GRILLED PANEER

KATHI ROLLS.....190

FINE BREAD STUFFED WITH SPICED VEGIES

**SOYA KATHI ROLLS ...220** 

SIGNATURE ROLLS STUFFED WITH GRILLED SOYA CHUNKS

**AFGHANI SOYA ROLLS ....220** 

STUFFED ROLLS WITH AFGHANI SOYA CHUNKS

PITA HUMMUS FALAFAL.....230

FAMOUS PITA BREAD SERVED WITH FALAFAL HUMMUS AND VIRGIN OLIVE OIL

# MID DAY MEAL'S

#### **COMBO'S**

CHOOSE ACCOMPANIED WITH RICE / BREAD/NOODLES

SERVED PREPLATTED WITH SALADS AND CHUTNEYS/SAUCES

# STIR FRIED VEGIES WITH HAKKA NOODLES ...210

EXOTIC VEGIES STIR FRIED SERVED IN RING OF NOODLES

CHILLY PANEER WITH NOODLES /RICE .....239.

CUBES OF PANEER TOSSED SCHEZUAN STYLE SERVED WITH NOODLES /FRIED RICE

SCHEZUAN VEG RED AND GREEN PEPPER.....239

EXOTIC VEGIES TOSSED SCHEZUAN STYLE SERVED WITH RICE/NOODLES

**BOMBAY TAWA PULAO .....230** 

EVER LOVED BOMBAY TAWA PULAO SERVED WITH RAITA

PANEER MAKHANI BUTTER NAN...239

SOYA TAWA MASALA DELHI STYLE .....249.

**SAYA SATAY WITH PILAFF RICE ....249** 

TENDER CHUNKS OF SOYA SATAY IN PEANUT BUTTER SEASONED WITH FINE HERBS

# **PASTA OF CHOICE**

PENNE /RIGATE/MACRONI

ARABIATA SAUCE ......239

NEPOLITAINE .....239

BOLOGNAISE ....249

AUGRATIN .....249

# **MID DAY WOK**

ASSORTED PAKORAS ......179

**DAL PAKORA RAJASTHANI ....189** 

TRADITIONAL DAL PAKORI WITH GINGER, CHILLIES ONION AND LOTS OF LOVE

**CHOLE BHATURE .....229.** 

THE ALL FAMOUS PUNJABI CHOLE BHATURE

POORI BHAJI ....229

CENTRAL INDIA'S LOVE OF POORI SERVED WITH HING ALOO BHAJI



# INDIAN KITCHEN

Indian cuisine consists of a variety of regional and traditional cuisines native to the Indian subcontinent. Given the diversity in soil, climate, culture, ethnic groups, and occupations, these cuisines vary substantially and use locally available spices, herbs, vegetables, and fruits.

Indian food is also heavily influenced by religion, in particular Hinduism and Islam, cultural choices and traditions.

**SERVED LUNCHEONS AND DINNER** 

**SHORBA & SALADS** 

**RASAM ....90** 

TRADITIONAL SPICED TAMRIND RECIPE.PERFECT APPETISER

**TOMATO DHANIA SHORBA....110** 

FAMOUS TOMATO AND CORRIANDER BROTH

DAL SHORBA .....110

LENTILS FALVOURED WITH MILD SPICES AND COCONUT

SUBZ SHORBA ....120

TENDER VEGIES IN COCONUT CONCOTION

FRUIT CHAAT .....125

ASSORTED SEASONAL FRUITS SEASONED WITH SPICES

GREEN SALADS......95

YOUR DAILY HEALTHY FIBERS

SPROUTED BEANS SALAD......110

TANGY SPROUTS TEASED WITH LEMON AND CHAAT MASALA

ALOO PAPDI CHAAT......95

HOME MADE CRISPIES SERVED WITH POTAOTES TOPPED WITH CURD AND CHUTNEYS

TIKKAS, KEBAABS AND MORE..

SERVED WITH MINT AND GARLIC SAUCE -08 PCS

LUNCHEONS | DINNERS

HARA BHARA KEBAAB .....265.

MINCED VEGIES AND CHEESES CHARGRILLED TO PERFECTION

**DAHI PANEER KEBAAB...275** 

COTTAGE CHEESE AND HANG CURD SHALLOW FRIED PATTY

al and
TANDOORI SOYA CHAAP DEHLVI ....285

ALL FAMOUS COTTAGE CHEESE MARINATED AND GRILLED

TENDER SOYA CHAAPS MARINATED AND CLAYOVER GRILLED

AFGHANI SOYA CHAAP ... 285

PANEER TIKKA ...325

TENDER SOVA CHAAPS GRILLED TO AEGHANI SPICES

TANDOORI MUSHROMS .....315

**BUTTON MUSHROOMS GRILLED TO PERFECTION** 

TANDOORI ALOO .....245

VEGETABLE SEEKH KEBAAB .....295

**VEGE KEBAAB PLATTER .....325** 

ASSORTED VEGE KEBAAB PLATTER

**CURRIES AND MORE..** 

PANEER SHAHI KORMA .....325

DELECATE COTTAGE CHEESE CUBES FINISHED IN SAFRON AND CASHEWNUT GRAVY MILDLY SPICED

PANEER LABABDAAR .....325

SPICY CASHEW TOMATO COOKED WITH SAUTEED ONIONS, IT HAS PERFECT BALANCE OF SWEET, TANGY AND SPICY NOTES

PALAK PANEER ......295

COMBINATION OF CHEESE, BLENDED SPINACH WITH ONION GRAVY SPICED TO PERFECTION

PANEER MAKHANI .....325

COTTAGE CHEESE FINISHED IN TOMATO ONION GRAVY WITH AROMATIC SPICES

PANEER KALI MIRCH .....315

COTTAGE CHEESE FINISHED IN CASHEWNUT GRAVY SPICED WITH CRACKED PEPPER AND CREAM

PANEER PASANDA .....345

COTTAGE CHEESE CUBES WITH DRY FRUITS AND MAWA COOKED PUNJABI STYLE

MALAI KOFTA CURRY ......315

COTTAGE CHEESE DUMPLINGS FINISHED IN RICH CASHEW GRAVY

**RAJASTHANI -ALOO PAYAZ PANEER....315** 

SPICED COMBINATION OF GRILLED POTATOES, COTTAGE CHEESE AND WHOLE PICKLE ONIONS



# **CURRIES AND MORE ....**

**VEGETABLE KOFTA CURRY ....265** 

DUMPLINGS OF ASSORTED VEG.FINISHED IN INDIAN CURRY

**METHI MALAI MATTAR .....265** 

FRESH GREEN PEAS IN FENUGREEK FLAVOURED CURRY

**NAVRATAN KORMA ....285** 

ASSORTED VEG AND FRUITS FINISHED IN RICH CREAM SAUCE MILDY FLAVOURED

**TOMATO CORN BHARTA ...285** 

AMERICAN CORNS N TOMATO CHUNKS FINISHED IN MAKHANI GRAVY –TANGY AND SPICY

**BABYCORN SPINACH MASALA ...295** 

BABYCORNS AND SPINACH BLENDED IN SPICES

KHADA LAHSUNI PALAK ....245

FRESH SPINACH CRISPY COOKED WITH GARLIC

**BHINDI DO PYAZA ...265** 

CRISP FRESH OKRA COOKED WITH SPLIT ONIONS TENDERED IN SPICES

**ALOO MATAR MASALA ....265** 

CRISP SAUTEED POTATOES COOKED WITH PEAS IN INDIAN SPICES TEMPORED WITH HEENG.

GOBHI ADRAKI .....285

FLORETS OF CAULIFLOWERS TEMPERED WITH GINGER COARSLY SPICED

**TAWA VEGETABLES ....295** 

ASSORTED VEGETABLES DRY COOKED ON TAWA SPICED TO PERFECTION

**STAPLES** 

**CHANNA MASALA ....285** 

CHICKPEAS COOKED IN PUNJABI STYLE ..SPICY

DAL TARKA /DAL FRY ...255

YELLOW LENTILS TEMPERED IN AROMATIC SPICES

DAL MAKHANI .....285

BLACK GRAM AND LENTILES SLOW COOKED IN RICH CREAM.AROMATIC SPICES —HOUSE SPECIALITY

DAL PALAK ....285

LENTILS BLENDED WITH SPINACH AND TEMPERED

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## **BASMATI BASKET**

STEAMED RICE /ZEERA RICE.....225

STEAMED BASMATI OR CUMIN TEMPERED

**VEGETABLE BIRYANI .....265** 

LONG GRAIN RICE AND VEGETABLES MARRIED TO PERFECTION

NAVRATAN BIRYANI .....275

VEGETABLES, FRUITS AND NUTS COOKED WITH LONG GRAIN BASMATI

PANEER TIKKA BIRYANI .....325

PANEER TIKKA COOKED WITH BASMATI AND FINISHED IN CREAM AND WHOLE SPICES

CURD RICE ....245

FRESH CURD AND RICE BLENDED SMOOTH ,TEMPERED WITH WHOLE CHILLY CURRY LEAVES.

## **RAITA AND FLAVOURED CURD**

PLAIN SET CURD ....95

BOONDI /CUCUMBER/VEG RAITA .....120

PLAIN RAITA ....110

DAHI BADA ....165

PINEAPPLE RAITA ....125

# **BREADS AND MORE.....**

TANDOORI ROTI .....22

TANDOORI ROTI BUTTER ...30

LACHHA PARANTHA ....59

LACHHAN STUFFED PARANTHA ....79

ONION KULCHA .....59

STUFFED KULCHA ...79

PLAIN NAN....49

BUTTERED NAN ....59

PARANTHA ....59

PANEER PARANTHA .....89

STUFFED PARANTHA ....79

# **INDIAN THALI.....465**

[SHORBA, CHOICE OF PANEER, 02 VEGETABLE, DAL, RICE, BREADS, SALAD, PAPAD PIKLE, CURD AND GULAB JAMUN]



# **ORIENTAL WOK**

Oriental cuisine, also known as Asian cuisine, is a broad term encompassing the diverse culinary traditions of various regions in Asia. It's characterized by unique ingredients, cooking methods, and flavor profiles. Oriental cuisine includes a wide array of regional cuisines, including Chinese. Thai.

# **SERVED LUNCHEONS AND DINNERS**

#### **SOUPS N SALADS**

**VEGETABLE SWEET CORN SOUP ...110** 

HOT N SOUR VEG SOUP ...110

MANCHOW SOUP ...110

TALUMIEN SOUP ....110

KHIMCHI SALAD ...145

SPICY CUCUMBER SALAD ....145

SPICED VEGE SHREDS AND TOFU SALAD.....165

SPICED NOODLES AND TOFU BEAN SALAD...165

## STARTERS AND MORE ....

SERVED WITH SAUCES AND SWEET CHILLY SAUCE -8 PCS

LUNCHEONS | DINNERS

#### **VEGETABLE SPRING ROLLS...... 219**

JULIENES OF VEG TOSSED IN CHINESE SPICES WRAPPED IN DEEP FRIED ROLLS

**VEGETABLE MOMOS ...175** 

STEAMED DUMPLINGS OF ASSORTED VEG

PANEER CHEESE MOMOS ...175

STEAMED DUMPLINGS WITH CHEESE AND PANEER

FRIED VEG WONTONS ....195

YOUR FAVOURITES DUMPLINGS DEEP FRIED

CHILLY SOYA ....225

SOYA CHUNKS DEEP FRIED AND TOSSED WITH ONIONS AND CAPSICUM IN SCHEZUAN STYLE

# **VEGETABLE SALT N PEPPER ....225**

FINE VEG STRIPS TOSSED IN SCHZUAN STYLE

# STUFFED POTATOES HOT GARLIC SAUCE...245

POTATOES STUFFED WITH VEGIES FINISHED IN SPICY HG SAUCE

### PANEER FINGERS SCHZUAN STYLE ... 265

CRISP FINGERS OF COTTAGE CHEESE IN SCHZUAN SAUCE

# **MAIN COURSE ...**

CHILLY PANEER ......325

CUBES OF COTTAGE CHEESE TOSSED WITH CAPSICUM ONIONS IN GARLIC SCHZUAN STYLE

**VEGETABLE MANCHURIAN .....290** 

DUMPLINGS OF VEG IN MANCHURIAN SAUCE HUNAN STYLE

**EXOTIC VEG RED PEPPER SAUCE ....300** 

HANDPICKED EXOTIC VEG IN RED GREEN PEPPER SAUCE

STIR FRIES VEGETABLES ....285

**EXOTIC VEGETABLES STIR FRIED SEASEME SAUCE** 

**TOFU VEG-KUNG PAO SAUCE....320** 

CUBES OF TOFU AND VEGETABLES IN KUNG PAO SAUCE

**VEGETABLE CHOPSUEY ....325** 

CRISP FRIED NOODLES SERVED WITH SWEET N SOUR CHOSUEY SAUCE

# **STAPLES**

NOODLES .....210

HAKKA / VEGETABLE /VEG CHOWMIEN /PLAIN BUTTERED

FRIED RICE ....225

VEG / MUSHROOM /ONION

STEAMED BUNS ....190

PLAIN RICE ....210

**SINGAPORE NOODLES....210** 



# CONTINENTAL

The diverse array of food from European countries, excluding the British Isles and Eastern Europe, with a focus on French, Italian, and Spanish traditions. These cuisines often feature fresh ingredients, specific preparation techniques, and balanced flavour combinations. Common ingredients include olive oil, wine, garlic, and various herbs and spices

#### SERVED LUNCHEONS AND DINNER

**SOUP AND SALADS** 

**CREAM SOUP ....120** 

TOMATO /VEGETABLE /MUSHROOMS

**CLEAR VEGETABLE SOUP...120** 

**MULLGUTWNY SOUP .....125** 

LENTIL BASED PUREE SEASONED WITH BLACK PEPPER AND LEMON

MINISTRONE SOUP .....145

TOMATO BASED BROTH WITH DICED VEG AND CHEESE

HAWAIN SALAD ......195

**TOSSED SALAD VINNEGRETTE .....185** 

**GREEK SALAD .....215** 

DICES OF CUCUMBER TOMATOES AND CAPSICUM IN FETA CHEESE AND FINE HERBS, LEMON DRESSED

FRENCH FRIES /WEDGED POTATOES ......160

**VEGETABLE CROQUETTES.....210** 

**CHEESE BALLS / GOLD COIN .....245** 

CRISP FRIED CHEESE BALLS OR TAKE A CLASSIC GOLD COIN WITH SEASEME TOPPING

CHEESE CHILLY TOASTS.....219.

THE ALL FAMOUS CCT..WITH DICED CHILLIES, CRACKED RED PEPPER AND CHEESE

**BRUCHETTAS ...** 

OPEN FACED SANDWICH WITH DICED VEG CHEESE N BAR B CUE SAUCE

NACHOES....

PLAIN @195 /CHEESE @ 235

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# **MAIN COURSE**

#### **VEGETABLE AUGRATIN.....350**

DICED VEG IN BACHMEL SAUCE, GRATED WITH CHEESE AND BAKED

#### **SPAGHETTI NEPOLITAINE....365**

CHEESE BAKED SPAGHETTI WITH NEPOLITAINE SAUCE DRESSED WITH FINE HERBS

#### SPAGHETTI BOLOGNAISSE.....365

SPGHETTI BAKED IN BACHMEL BOLOGNAISSE SAUCE SPRINKLED WITH FINE HERBS

## **GRILLED CHEESE STAKE .....375**

PAN GRILLED CHEESE STAKE FINISHED WITH BROWN ONION AND BAR B SAUCE

SAUTE VEGETABLES ......285

STEAMED BUTTER SAUTEED VEGETABLES TOSSED IN FINE HERBS .ASK FOR OPTION GARLIC TINGE

#### **PATA HOT POT .....320**

MACRONNI /PENNE/FARFELLE IN MIXED TANGY SAUCE BAKED IN CHEESE

#### **MEXICAN PANEER N SOYA FAJITAS .....345**

STRIPPES OF PANEER AND SOYA WITH ONION CAPSICUM IN TANGY SAUCE WRAPPED AND GRILLED

# PANEER AND SOYA SATAY....325

CHEESE AND SOYA IN PEANUT BUTTER SAUCE GRILLED AND SERVED ON BED OF PILAFF RICE

#### **HUMMUS PITA PLATTER...365**

PITA BREADS SERVED WITH LEAFY SALAD AND HUMMUS DRESSING GRILLED ONION SAUCE WITH OLIVES

# **THYME SCENTED ROASTED VEGETABLES ....345**

WITH BABY VEGETABLES AND MINT ESSENCE

# **RICOTTA RIVIOLI .....375**

HOME MADE PASTA STUFFED WITH SPINACH AND RICOTTA FINISHED IN CREAMY SAFFRON SAUCE

# **HERBED PILAFF RICE ....275**

LONG GRAIN PILAFF RICE FRAGENTED WITH FINER HERBS AND BUTTER



# **SOUTH INDIAN**

Renowned for its light, tangy, and flavourful dishes, often incorporating ingredients like rice, lentils, coconut, and a variety of spices. It's characterized by fermented foods like idli and dosa, along with stews and soups like sambar and rasam.

**CHAAS** 

**CURRY LEAF FLAVOURED MASALA CHAAS** 

IDLI [4 PCS]....195

SERVED WITH SAMBHAR AND COCONUT AND MINT CHUTNEY

**FRIED DILI .....210** 

FRESH IDLI DICED AND FRIED WITH EXOTIC SPICES

MEDU VADA ...195

TENDER LENTIL DUMPLINGS DEEP FRIED

IDLI /VADA COMBO .....195

ONION BHAJJI ....195

TRADITIONAL ONION PAKORAS SPICED WITH CURRY LEAVES AND COCONUT FLAKES

MIXED VEG BHAJJI....210

ASSORTED VEG PAKORA WITH CURRY LEAVES AND TAMRIND SAUCE

DOSAI ......165.

PLAIN /MASALA/PAPER

**MYSORE MASALA DOSAI ....175** 

TRADITIONAL SPICED MASALA DOSAI

PANEER DOSAI ....195

RAWA ONION DOSA .....175

RAWA MASALA DOSA .....195

UTTAPPAMS ....195

ONION/MASALA /VEGETABLE

UPPAMA .....210

PLAIN /VEGETABLES

**CHEESE UTTAPPAM ...235** 

**MAIN COURSE** 

**BHINDI PORRIYAL.....235** 

FINE DICED OKHRA TEMPERED IN WHOLE SPICES AND FINISHED IN GRATED COCONUT

ALOO BHAJJI.....215

CHUNKS OF POTATOES TEMPERED IN SPICES AND TAMRIND FINISHED IN COCONUT

MIXED VEG PORRIYAL.....245

ASSORTED VEGETABLES TOSSED IN TAMRING AND COCONUT MASALA

PANEER CHETINAD MASALA ....325

COTTAGE CHEESE COOKED IN CHETTINAD SPICE STYLE

SAMBHAR .....185

LENTIL COOKED ON SLOW FIRE WITH ALL SPICE TEMPERING AND TAMRIND

**CHOICE OF RICE** 

TAMRIND RICE .....210

LONG GRAIN RICE COOKED WITH TAMRIND AND TEMPERED

TOMATO RICE ...210

BASMATI TEMPERED WITH MUSTARD AND TOMATOES

LEMON RICE ...210

**BREADS** 

POORI 2 PCS .....55

PALAK POORIS 2 PCS ....65

**AAPLAM .....45** 

SOUTH INDIAN THALI .......465

[RASAM, RICE /FALVOURED RICE, RASAM, SAMBHAR, PORRIYAL, ALOO BHAJI, CHANNA MASALA, SET CURD AND POORIS & APPALAM]