

APPETIZERS VEGETARIAN SELECTION

ALOO CHILLI or HAKKA POTATOES.	90.00
<i>Potato fingers coated with sesame and tossed in a sweet & spicy garlic sauce.</i>	
KUNG PAO POTATO WITH CASHEWNUT	120.00
<i>An excellent recipe of diced potatoes, cashew nuts with red chillies.</i>	
PANEER CHILLI...	160.00
<i>Slices of cottage cheese, onions and peppers cooked in a spicy soy sauce</i>	
CHANA CHILLI...	120.00
<i>Kabuli Chana coated with a covering of seasoned with Chinese sauces and chilli. Deep fried corn flour battered baby corn with ginger, garlic, onions and green chillies.</i>	
BABY CORN MANCHURIAN.....	220.00
<i>An excellent starter of fried batter coated baby corn stir fried in a spicy, sweet & umami Indo Chinese sauce.</i>	
MASHROOM CHILLI.	220.00
<i>Fried coated mushrooms with ginger, garlic, onions and green chillies.</i>	
GOLDEN FRIED BABY CORN.	220.00
<i>Golden fried seasoned baby corn heads with sweet chili sauce.</i>	
PANNER MACHURIAN.	170.00
<i>Deep fried cottage cheese cubes cooked with bell peppers, chillies, onion, garlic and Chinese sauces.</i>	
VEG MANCHURIAN.....	140.00
<i>Golden fried vegetable dumplings tossed with a spicy Manchurian sauce.</i>	
VEGETABLE SPRING ROLL.	100.00
<i>Deep fried Chinese wraps with savoury filling of vegetables.</i>	
GOBI CHILLI.....	100.00
<i>Batter fried cauliflower flowerets cooked with soy and chili garlic sauce.</i>	
CRISPY BABY CORN CHILLI.	220.00
<i>Crispy baby corn tossed in a garlic and ginger flavoured chilli sauce.</i>	
BABY CORN SALT & PEPPER.	220.00
<i>Deep fried and tossed in salt coarse pepper, ginger and garlic.</i>	
AMERICAN CORN SALT & PEPPER.	200.00
<i>Deep fried and tossed in salt coarse pepper, ginger and garlic.</i>	

CHOW AND NODDLES

VEG / PANEER / MUSHROOM.	100.00/140.00/150.00
EGG / CHICKEN / FISH / MIXED.....	100.00/150.00/180.00/180.00
CHOWMIN GRAVY WALA.	130.00
<i>Curry flavoured noodles cooked with dry red chillies. Choice of Veg / Non veg</i>	
HAKKA NOODLES Mixed / chicken / vegetables.....	160.00/150.00/100.00
<i>Thin noodles stir fried with choice of veg or chicken</i>	
PAN FRIED NOODLES Mixed / chicken / vegetable.....	160.00/140.00/100.00
AMERICAN CHOP SUEY (Veg/ Chicken).....	120.00/180.00
<i>With choice of Veg / Non vegs</i>	

APPETIZER FROM FRY PAN

ONION POKORA / CRISPY ONION CHHITA POKORA.	80.00
<i>Chopped onion florets dipped into chickpeas and rice flour deep fried.</i>	
GOBHI PAKORA.	80.00
<i>Cauliflower florets dipped in house batter (chickpeas and rice flour batter) deep fried.</i>	
PANEER PAKORA (CHEESE FRITTER) (6 Pc).	150.00
<i>Fritters of homemade cottage cheese cubes in chickpea batter.</i>	
VEGETABLE PAKORA / CRISPY VEGETABLE CHHITA POKORA.	110.00
<i>A delicious spiced combination of assorted vegetables; Fritters of chopped spinach, onions, potatoes and cauliflower in chickpea butter.</i>	
MIXED VEG PAKORA PLATTER.	120.00
<i>Assortment of appetizers: vegetable s Pakora, Onion Pakora, vegetable and gobhi pakoras.</i>	
CHICKEN PAKORA.	150.00
<i>Crispy chicken tenders in chickpeas and flour batter.</i>	
EGG PAKORA.	100.00
<i>Boiled eggs dipped in a spiced batter and deep fried.</i>	
FISH PAKORA (6 Pc).	160.00
<i>Crunchy lightly battered white fish fried in Indian flavors.</i>	
FISH CUTLET (2 Pc).	160.00
<i>Steamed fish minced with spices, combined with potatoes, shaped into cutlets and fried.</i>	
CHICKEN CUTLET (2 Pc)	160.00
<i>Morsels of spicy chicken and potato filling, crispy layer on the outside, spicy and juicy inside.</i>	
CHEESE BALL (6 Pc).	165.00
<i>Slices of homemade Indian cheese dipped in gram flour and fried.</i>	
VEG BALL (6 Pc).	100.00
<i>Made of a large assortment of veggies, ranging from potatoes to beans and capsicum.</i>	
VEG CRISPY.	120.00
<i>Mixed vegetables fried to a crisp and tossed in a delicious Indo-Chinese sweet chilli sauce.</i>	
PATATO FINGURE CHIPS.	80.00
<i>Crispy deep fried thinly sliced potatoes sprinkled with salt and pepper.</i>	
CHICKEN LOLLIPOP (4 Pc).	220.00
<i>Chicken tenders deep fried with fine herb batter tossed in a tangy sauce.</i>	
CHICKEN 65 (8 Pc).	210.00
<i>South Indian special yogurt based sauce on crispy deep fried chicken breast.</i>	
CHICKEN CRISPY.	210.00
<i>Diced chicken marinated with five spice and fried.</i>	
CHICKEN SALT & PEPPER.	200.00
<i>Stir fried chicken tossed with herbs and spices</i>	
SPICY CHILLI EGG.	100.00
<i>If you are an egg lover, do give it a try. You will love this for sure.</i>	
DRUMS OF HEAVEN.	230.00
<i>Tender chicken wings cooked with fresh herbs, chilli & peppers</i>	
CHICKEN SPRING ROLLS.	120.00
<i>Chinese wraps filled with seasoned chicken and vegetables.</i>	
CHICKEN CHILLI (Bone / Boneless).	190.00/ 210.00
<i>Diced chicken cooked in a spicy soy sauce with onions ad peppers garnished with scallions.</i>	
FISH PEPPER CHILLI.	200.00
<i>A spicy combination or boneless fish fillet in hot garlic or schezwan sauce.</i>	
CHICKEN MANCHURIAN.	100.00
<i>Seasoned mince of chicken dumplings tossed in a spicy blend of Chinese herbs and spices.</i>	
FISH MANCHURIAN.	180.00
<i>Fish seasoned with spices, deep fried and cooked in a Manchurian gravy.</i>	
CHICKEN FINGER.	160.00
<i>Prepared by coating chicken meat in a mixture and then deep fried.</i>	

APPETIZERS FROM THE TANDOOR

TANDOORI ALOO.	100.00
<i>Delicious oven roasted baby potatoes marinated in a mix of hung curd and spices.</i>	
CHICKEN TANDOORI (Full 4 pc / Half 2 pc).	380.00/220.00
<i>Chicken marinated in yogurt and freshly ground spices, and broiled in a tandoor.</i>	
GINGER KEBAB.	220.00
<i>Tendered chicken filet seasoned with fresh ginger and spices.</i>	
BOTI KEBAB.	260.00
<i>Cubed leg of lamb seasoned with spices, marinated on yogurt, garlic and ginger mixture.</i>	
TANDOORI MIXED PLATTER.	260.00
<i>Assortment of sizzling appetizers of chicken (drumsticks, tikkas and reshmi / pudina).</i>	
FISH TIKKA.	200.00
<i>Marinated Fish cooked in a clay Tandoor, its light lemony taste and slightly spicy flavors</i>	
BAKED FISH TANDOORI (2 Pc).	160.00
<i>Fish flavoured with ginger, lemon juice and red chillies, baked and cooked in tandoor in classical manner.</i>	
MALAI TIKKA KABAB (6 Pc).	250.00
<i>Chicken cooked in a marinade with yoghurt, cheese, coriander and chillies. Murgh Malai Tikkas to bring in some much needed sunshine!</i>	
AJWAINI PANEER TIKKA (6 Pc).	240.00
<i>Indian Cottage Cheese cubes marinated in a paste of yogurt, cashew nut paste, fresh cream and rare spices especially omum seeds, and barbequed in a clay oven and served with mint sauce and salad</i>	
CHICKEN AFGANI CHOJA (6 Pc).	260.00
<i>Yogurt marinated small sized chicken which ensures extreme tenderness. It's mildly spiced and very aromatic.</i>	
GAJAB KA TIKKA.	260.00
<i>Marinate chicken with half beaten egg, chopped green chillies, ginger garlic paste, lemon juice, chat masala, coriander leaves, cumin powder, corn flour and tikka boti masala.</i>	
TANDOORI PANEER TIKKA.	220.00
<i>Succulent cubes of homemade cottage cheese and roasted Vegetables. Subtly spiced and broiled in a tandoor.</i>	
CHICKEN TIKKA.	250.00
<i>Boneless nuggets of chicken marinated in natural yoghurt and rare spices, then barbecued on a skewer over a slow heat of charcoal.</i>	
JINGHA TANDOORI.	200.00
<i>Superb rich-flavoured King Prawns marinated in yoghurt, fresh herbs, cumin, coriander and green chillies.</i>	
TANDOORI BOTI KABAB (Mutton).	370.00
<i>Tender luscious pieces of Mutton fillet marinated in natural yoghurt with exotic Indian herbs and slowly barbecued in a clay oven.</i>	
TANDOORI SEEK KEBAB (Mutton).	370.00
<i>Choice lean minced lamb mixed with herbs and Afghani ground spices and grilled over charcoal.</i>	
RESHMI KABAB (Chicken Boneless).	260.00
<i>Pieces of Boneless Chicken Breast, marinated in juicy mixture of Curd, Cream, Cashew nuts and Spices and then Grilled in Oven.</i>	
HABU CHHILI KABAB.	260.00
<i>Mix together the yoghurt, garam masala, chilli powder, lime juice, coriander and red chillii. Marinate the chicken in the mixture for 5 minutes. Thread the chicken onto the kebab skewers and cook on the barbecue</i>	
MASTANA KABAB.	260.00
IRANI KABAB.	260.00
<i>Marinate the chicken, onion, capsicum & tomato with roasted fenugreek powder, pepper powder, red chilli powder, salt & vinegar for 6 hours. Skew chicken, onion, capsicum & tomato one by one in the skewer.</i>	

SOUPS AND SALADS

TOMATO SOUP	80.00
<i>A traditional soup of fresh tomatoes and vegetables seasoned with delicate herbs.</i>	
TAMATO & FRENCE ONION SOUP	90.00
<i>Zesty blend of French onion soup, tomatoes, and spices.</i>	
TOMATO EGG DROP SOUP	100.00
SWEET CORN SOUP	100.00
<i>Oriental style soup with sweet corn</i>	
CREAMY MASHROOM SOUP	130.00
<i>Mushrooms in butter with 1 pinch salt until the mushrooms give off their creamy juices.</i>	
VEG HOT & SOUR	100.00
<i>Spicy, sour and hot vegetable soup.</i>	
VEG MANCHOW	110.00
<i>A mix of finely chopped nutritious veggies sauteed along with Chinese sauces, cooked in flavourful vegetable stock and thickened with corn flour.</i>	
CHICKEN SOUP	120.00
<i>chicken soup made from chicken legs simmered into a simple broth.</i>	
CHICKEN HOT & SOUR	120.00
<i>Hot soup with vegetables, golden mushrooms, cooked to your choice of spice level from medium to hot.</i>	
CHICKEN MANCHOW SOUP	120.00
<i>Oriental style soup with hot spicy taste, served with fried noodle garnish.</i>	
GREEN SALAD	80.00
<i>Tomato, cucumber, onions, carrots, lettuce and flour chips with chaat masala and lemon.</i>	
ONION SALAD	60.00
<i>Onion rings. With red chili powder, chaat masala (optional) and chopped mint leaves, lemon juice or vinegar</i>	

KORMA

A traditional mild curry cooked with coconut and fresh double cream.

DUM ALOO KORMA	120.00
<i>An exotic dish with potatoes, cream and special spices. Delicately balanced with a tantalising flavour.</i>	
MALAI KOFTA	180.00
<i>Fresh vegetables and cheese croquettes simmered in a mild cream sauce</i>	
METHI MALAI MUTTER	180.00
<i>Green peas simmered in fenugreek and spinach puree enriched with cream.</i>	
TIKKA PANEER KORMA	220.00
<i>A deliciously mild dish prepared with tandoor cooked Paneer with fresh cream, peppers, cashew nuts and pineapple.</i>	
SHAHI PANEER	220.00
<i>Homemade cheese cooked with fresh tomatoes, onions, spices and creamy gravy.</i>	
NAVARATHAN KORMA	180.00
<i>Nine different fresh garden vegetables cooked in a creamy sauce with almonds, cashews, raisins and spices.</i>	
PANEER LABABDAR	170.00
<i>Silky paneer cubes cooked with butter sautéed onion and various other spices cooked in tangy tomato gravy</i>	
PANEER PASANDA	180.00
<i>It is prepared using simple ingredients like paneer, capsicum, garlic paste, tomato puree, sugar and a melange of spices</i>	
CHICKEN SHAHI KORMA	220.00
<i>Boneless pieces of chicken cooked with cashew nuts in a creamy sauce.</i>	
MUTTON KORMA BONELESS	350.00
<i>Pieces of lamb cooked with cashew nuts in a spiced creamy sauce.</i>	
CHICKEN LABABDAR (Boneless/ Bone).....	220.00 / 200.00
<i>Tendered Chicken pieces marinated in tandoori masala and cooked in onion, tomato and cashew based gravy.</i>	
MUGHLAI EGG KORMA	120.00
<i>Hard boiled eggs are fried and cooked in a korma that is filled with the richness of Almonds and saffron to make a creamy luscious korma.</i>	

BIRYANI – RICE – PULAO

BIRYANI

A truly magnificent dish, Originating in Persia and popular in India and the Middle East. Biryani is a saffron rice-based meal that consists of layering cooked rice with meat / Chicken / Egg / Fish / Veg / Paneer & Served with fresh salad and Dahi Raita.

- VEGETABLE BIRYANI..... 160.00**
Aromatic basmati rice cooked with nuts and vegetables, and flavoured with saffron.
- PANEER BIRYANI. 170.00**
Delicious and aromatic Indian basmati rice cooked with Fried paneer cubes and bursting flavour of spices.
- MUTTON BIRYANI. 260.00**
Basmati rice cooked with lamb, nuts and vegetables flavoured with saffron.
- CHICKEN BIRYANI. 200.00**
Finest basmati rice cooked with chicken, nuts and vegetables flavoured with saffron.
- HYDERABADI BIRYANI, Chicken / Mutton200/260.00**
Hyderabad is not only famous for the Charminar, but also has the influence of rich Nizam dishes. Hyderabad Biryani is one of them. Succulent pieces of tikka cooked in a rich cognac sauce, to achieve a truly magnificent flavour, cooked in saffron rice, served with fresh salad raita. Ask for green chillies to be added for that extra bite.
- CHICKEN TIKKA BIRYANI.260.00**
Tender boneless piece of chicken seasoned in rich blend of yogurt, lemon juice and spices roasted in clay tandoor and cooked with basmati rice.
- EGG BIRYANI. 160.00**
Splendid Basmati rice indulgence, satiated with the magic of Indian spices, herbs and spiced hard boiled eggs.

FRIED RICE

Cooked rice that has been stir-fried in a wok, mixed with other ingredients such as eggs, vegetables, Chicken or meat. It is an accompaniment to another dish. Choice of non – veg. / veg

- VEG FRIED RICE.120.00**
Indo-Chinese rice Dish is fried well along with vegetables in some Chinese sauces & many Indian ingredients.
- PANEER / MUSHROOM..... 150.00 / 160.00**
- EGG FRIED / CHICKEN. 140.00 / 160.00**
- PRAWN FRIED RICE.180.00**
The fried basmati rice made in indo Chinese with chunks Paneer / Egg / chicken / prawn and veggies.
- MIXED FRIED RICE.....180.00**
Fried rice mixed with other ingredients such as eggs, vegetables, seafood, or meat in different combination
- SZECHWAN FRIED RICE (Veg / Non Veg).....140.00 / 160.00**
- GINGER GARLIC FRIED RICE (Veg / Non Veg) 140.00 / 160.00**
- LEMON PEPPER FRIED RICE (Veg / Non Veg)..... 140.00 / 160.00**

PULAO

- VEG PULAO. 140.00**
Basmati rice prepared with garden fresh vegetables, cardamom, saffron, and cloves.
- GREEN PEAS PULAO. 120.00**
Gently spiced and toasted rice, studded with sweet green peas.
- PANEER PULAO.160.00**
Fragrant rice combined with spices and shallow fried cubes of paneer makes this a beautiful dish.
- KASHMIRI PULAO.180.00**
Fresh green peas cooked with fruit cocktail and basmati rice.
- ZEERA RICE.....90.00**
Basmati rice flavoured with cumin / jeera and mild Spices.
- NIMBHU RICE. 100.00**
Basmati rice flavoured with lemon juice and is tangy and spicy.
- PLAIN RICE. 80.00**

MAIN COURSE ENTREES

INDIAN BREAD

STUFFED PARATHA.50.00 / 60.00

Saada , Masala , Onion , Aloo , Sato / Paneer , Gobi , Muli

Layered whole wheat deep fried bread, stuffed with green peas and potatoes or different ingredients.

TANDOORI ROTI/TANDOORI BUTTER ROTI.....15.00/20.00

Whole wheat bread baked in clay tandoor.

TANDOORI NAAN

Plain /Adrak / Pyaza / Garlic60.00

Cheese.....65.00

Bread layered with fresh garlic/ Ginger/ Onion/ Cheese and cilantro in a clay oven.

PESHAWARI NAAN / KASHMIRI NAAN.....65.00

White flour bread stuffed with raisins and almonds baked in a clay oven.

KABULI NAAN.65.00

White flour bread stuffed with Mint Sugar Egg and Kaju baked in a clay oven.

PLAIN KULCHA.60.00

BUTTER KULCHA.60.00

PANEER / STUFF KULCHA.70.00

Kulcha is a type of mildly leavened flatbread.

LACHHA PARATHA Ajwain / Pudina / saada.....60.00

Multi layered Indian flat bread prepared with crispy, flaky yet soft texture that goes perfect with any curry dish.

PLAIN BREAD BASKET.....120.00

Combination of Tandoori Roti, Naan & Paratha.

STUFFED BASKET.150.00

Aloo Naan, Garlic Naan & Pudina Naan

TAWA ROTI / BUTTER ROTI Only for room Service.....10.00/ 15.00

Soft whole wheat bread baked on a griddle.

BUTTER PARATHA / TAWA PARATHA Only for room Service.....35.00

Layered whole wheat pan-fried bread.

INDIAN DAL

PLAIN DAL.....70.00

Pressure cooked yellow dal with turmeric and garlic, green chillies and coriander.

ZEERA DAL/HING DAL.70.00

Mild flavoured thick dal served with deep fried cumin seed or hing.

BUTTER DAL FRY.90.00

CAPSICUM DAL.110.00

DAL IMLI / TAMARIND DAL.....90.00

It is tangy and seasoned with imli, curry leaves and mustard

DAL TARKA/MASALA DAL.110.00

Yellow chickpea lentils cooked with ginger, garlic, tomatoes and spices.

EGG TARKA.110.00

Masala scrambled eggs cooked with dal.

DAL MAKHANI (only for Party).....130.00

Black lentils cooked with fresh herbs and spices, sautéed in butter and garnished with fresh coriander.

NON VEG MASALA

This homemade masala makes the gravy very tasty and makes cooking easier. This powder can be used for any non-veg korma or curry varieties. This can be added to both chicken and mutton gravies. The homemade masala non veg Masala would be used chicken and mutton curry

CHICKEN CURRY (3 Pc).....	180.00
<i>Cubed boneless chicken cooked in onion, ginger and garlic based authentic curry.</i>	
CHICKEN BUTTER MASALA. (2 Pc).	260.00
<i>Tender pieces of chicken cooked in a mild, rich tomato sauce.</i>	
CHICKEN DO PAYZAA.(3 Pc).....	240.00
<i>Cubes of boneless cooked with fresh tomato ginger and onion.</i>	
KADHAI CHICKEN.(4 Pc).	260.00
<i>ubed chicken cooked with peppers, tomatoes, onions in a traditional Indian pan; served sprinkled with freshly ground spices and herbs.</i>	
CHICKEN KASHA..(3 Pc).	240.00
<i>Chicken pieces are cooked in onion, ginger-garlic and masala based gravy and the dish is semi dry.</i>	
CHICKEN BHARTA.....	240.00
CHICKEN DUM ALOO.	180.00
<i>Diced chicken cooked with potatoes in a hot tangy sauce Gravy.</i>	
CHICKEN JHALFREZI DRY.	240.00
<i>Boneless cubes of chicken cooked with onions, peppers, tomatoes and mushrooms.</i>	
CHICKEN HANDL.(6 Pc).....	280.00
<i>Chicken cooked with TAMOTO PUREE, green chillies, garlic and a dash of fresh cream.</i>	
CHICKEN TANDOORI MASALEDAR (Full4/8 pc Half 2/4 pc Qtr 1/2 pc)..	435.00 / 260.00 / 200.00
<i>Chopped breast of chicken first roasted in a tandoor, pan fried, Punjabi Style with fresh capsicums and sweet & sour herbs and spices.</i>	
MURGH MAKHANI (6 Pc Boneless).	280.00
<i>Tandoor cooked Chicken pieces with lamb mince cooked with fresh garlic, ginger and spices.</i>	
CHICKEN TIKKA MASALA..(6 Pc).	280.00
<i>Barbecued nuggets of Tikka cooked with garlic, ginger, capsicum, onions and fresh coriander in Chef's special Masala sauce.</i>	
GARAM TIKKA MASALA..(6 Pc).	280.00
<i>Tender pieces of Tikka cooked with garlic butter and a blend of Chef's own exotic spices giving an exquisite dish of medium to hot strength.</i>	
ACHARI TIKKA MASALA	280.00
<i>Tikka masala dish, cooked with mixed pickle. A slightly hot and spicy dish.</i>	
DEHATI TIKKA MASALA (6 Pc).	370.00
<i>Treat yourself to a real taste of a JHARKHANDI village. Succulent nuggets of Tikka . cooked along with mixed JHARKHANDI vegetables.</i>	
KASHMIRI TIKKA MASALA (6 Pc).	280.00
<i>Recommended for guests new to the delights of masala dishes. Elegantly cooked with mixed fruit and fresh cream to give a delicious creamy taste.</i>	
CHICKEN AFGANI MASALA (6 Pc).	280.00
<i>Chef recommended classic dish for chicken cooked in hung yogurt and creamy nut gravy.</i>	
MUTTON CURRY (3 Pc).....	340.00
<i>Mutton pieces cooked with gravy of onion, ginger, garlic and spices.</i>	
MUTTON MASALA. (3 Pc).	370.00
<i>Oven roasted tender piece of lamb kebab cooked in a creamy tomato sauce.</i>	
MUTTON DO PYAZA. (3 Pc).	370.00
<i>Cubes of mutton with fresh tomato ginger and onion.</i>	
MUTTON KASHA. (3 Pc).	370.00
<i>Mutton Kasha is a typical Bengali recipe onion, ginger-garlic and masala based gravy and the dish is semi dry.</i>	
MUTTON KADHAI (4 Pc).	400.00
<i>Mutton cooked with peppers, tomatoes, onions in a traditional Indian pan; served sprinkled with freshly ground spices and herbs.</i>	
MUTTON HANDI (4 Pc).....	400.00
<i>Mutton cooked with yogurt TAMOTO PUREE, green chilies, garlic and a dash of fresh cream.</i>	
MUTTON ROGAN JOSH (3 Pc).	360.00
<i>Tender morsels of mutton cooked in freshly ground spices and mild sauce, with a touch of sour cream.</i>	
EGG BUTTER MASALA.....	100.00
<i>Boiled and fried eggs in onion tomato Butter masala gravy.</i>	
EGG DO PAYZA.	100.00
<i>Hard boiled eggs in a mild sweet onion gravy with chunks of whole ginger and garlic.</i>	
EGG MASALA CURRY / OMLET CURRY.	90.00
<i>Boiled eggs/omlet simmered in spicy masala gravy with nice tangy test of tomato.</i>	

VEG MASALA SPECIALS

Indian cuisine has a lot to offer to health conscious vegetarians. The beans and homemade cheese provides protein, fresh vegetables providing the vitamins, fibre, potatoes and rice providing the starches.

CHANNA MASALA.	120.00
<i>Chickpeas cooked with tomatoes, ginger, garlic, onions and spices.</i>	
DUM ALOO KASHMIRI.	150.00
<i>Potato dumping stuffed with dry fruit and simmered in a brown gravy.</i>	
BABY CORN JHALFREZI.	220.00
<i>Butttons of assorted vegetables simmered in a rich tomato gravy.</i>	
BHINDI DO PYAZA / DAHI BHINDI.	140.00
<i>Spiced lady finger in between the layers of fried onion.</i>	
BABY CORN CAPSICUM MASALA.	220.00
<i>Best fusion of Indian and Chinese cuisine. An excellent combination of green peppers and baby corn rich Indian gravy.</i>	
BHUNA MUSHROOM (DRY)/ BHUNA MUSHROOM MASALA.	230.00
<i>Button mushroom cooked on tawa with Indian spices.</i>	
MIXED VEG.	160.00
<i>Green vegetables, baby corn, paneer, light brown gravy with flavour.</i>	
VEG DO PAYZAA.	160.00
<i>Mixed vegetables simmered with tomato gravy and served on a layer of methi, our chef's special.</i>	
VEGETABLE TIKKA MASALA.	200.00
<i>Mixed vegetables cooked in creamy tomato sauce.</i>	
PANEER MASALA.	160.00
<i>Homemade cheese cooked with a flavourful creamy sauce</i>	
PANEER BUTTER MASALA.	180.00
<i>Homemade cheese cooked with a flavourful creamy sauce & Butter.</i>	
PANEER TIKKA MASALA.	240.00
<i>Homemade cheese cooked with a flavourful creamy tomato sauce.</i>	
PANEER MAKHANI	240.00
<i>Cubes of paneer cooked in a mild cream sauce.</i>	
PALAK PANEER.	180.00
<i>Fresh spinach cooked with homemade cheese cubes in a special blend of spices.</i>	
PANEER KADAHI	270.00
<i>Pieces of cheese sautéed with onions, green peppers, tomatoes, and exotic spices.</i>	
MATTAR PANEER.	160.00
<i>Cheese cubes cooked with fresh peas in a mild sauce.</i>	
ALU PALAK.	100.00
<i>Cooked potatoes with spinach and spices, garnished with fresh coriander.</i>	
VEG KOLHAPURI.	160.00
<i>Most popular dish of Maharashtrian cuisine. Carrots, beans, cauliflower, peas and more nutritious veggies cooked in a spicy masala gravy.</i>	
DEHATI VEGETABLE CURRY	160.00
<i>Mixed veg Curry that packs a flavour punch, is loaded with veggies and made with common spices.</i>	
ALOO GOBHI.	100.00
<i>Cauliflower and potatoes cooked with fresh spices and ginger</i>	
VEG KOFTA.	160.00
<i>Curry-Fried mixed vegetable and potato koftas served in a smooth spiced curry.</i>	
PANEER KOFTA CURRY.	220.00
<i>Grated stuffed paneer koftas Served in a creamy CURRY.</i>	
PANEER KOLHAPURI.	180.00
<i>Cottage Cheese In hot kolhapuri gravy.</i>	
PANEER ANGOORI.	200.00
VEG BEGAM BAHAR.	240.00
BABY CORN MASHROOM MASALA.	270.00