



Pink Lemonade

# Sippers

## Thanda & Garam

<b>Virgin Mojito</b>	215
<i>A Mix of Caster Sugar, Lime Wedges and Mint Leaves, Topped with Lemonade</i>	
<b>Virgin Colada</b>	215
<i>All Time Favourite!!! Pineapple and Coconut Cream, Blended with Vanilla Ice Cream</i>	
<b>Pink Lemonade</b> 🍷	215
<i>Cranberry, Lemonade and Pomegranate</i>	
<b>Watermelon Square</b> 🍷	215
<i>Watermelon, Basil and Lemonade</i>	
<b>Berry Blast</b>	215
<i>Triple Berry Squash with Ice and Lemon</i>	
<b>Sunshine</b> 🍷	215
<i>Orange, Pineapple &amp; Cranberry With Lime &amp; Grenadine</i>	
<b>Masala Coke</b> 🍷	174
<i>Muddled With Mojito Syrup, Mint Leaves, Lime Wedges, Chaat Masala, Rock Salt And Top Up With Coke</i>	
<b>Seasonal Fresh Fruit Juice</b>	175
<i>Orange, Pineapple, Watermelon and Sweet Lime</i>	
<b>Thick Milk Shake</b>	250
<i>Vanilla, Strawberry, Chocolate And Mango</i>	
<b>Dry Fruit Shake</b>	285
<b>Jaljeera</b>	130
<b>Thick Lassi</b> - Sweet / Flavoured	130
<b>Chaas</b>	95
<b>Diet Coke</b>	95
<b>Fresh Lime Water / Soda</b>	85 / 95
<b>Iced Tea</b> - Lemon / Peach / Mint	129
<b>Aerated Beverages</b>	75
<b>Red Bull</b>	245

Cold Coffee With Ice Cream	155
Tea / Special Masala Tea	110 / 120
Nescafe	115
Madras Filter Coffee	130
Packaged Water	60

## Kids Menu

French Fries / Masala	234 / 245
Corn Cheese Balls	304
Crispy Nachos	355
Mexican Loaded Nachos	410
<i>Loaded Nachos Chips with Salsa, Sour Cream, Cheese Sauce, Refried Beans and Jalapeno</i>	
Open Tacos Pizza 🍷	274
<i>Mexican Taco Chips, Salsa, Refried Beans, Cheese Sauce and Sour Cream</i>	
Margherita Pizza	285
<i>A Classic Baked Pizza, Topped with Mozzarella Cheese and Basil</i>	
Paneer Chilli Bao 🍷	324
<i>Traditional Chinese Steamed Bun, Filled with Chilly Paneer</i>	
Paneer Makhani Mac and Cheese 🍷	425
<i>Indian Version Paneer Makhani Baked Mac and Cheese Pasta</i>	
Baked Mac and Cheese 🍷	415
<i>A Classic Preparation of Creamy Cheese and Macaroni Pasta</i>	
Pink Pasta 🍷	425
<i>Combination of Red and White Sauce</i>	
Chocolate Mousse	99
<i>Rich Chocolate Ganache Mousse</i>	
Sizzling Brownie	359
<i>Kids Favourite! Sizzling Walnut Brownie, Served with Ice-cream and Chocolate Sauce</i>	



Sunshine



Paneer Makhani  
Mac & Cheese





Steamed Idli



Amul Ghee Roast Dosa


# South Indian Dakshini

11.00 am to 10.00 pm

<b>Neer Dosa</b> 4 Pcs 🍴	145
<i>Served with Sambar and Chutney</i>	
<b>Benne Dosa</b> 🍴	145
<i>Originated from Davanagere Karnataka, Topped with Generous Amount of White Butter</i>	
<b>Extra Cheesy Paniyaram</b> 🍴	195
<i>Mix Vegetables Paniyaram with extra Loaded Cheese, Served with Freshly Made Chutney</i>	
<b>Amul Ghee Roast Dosa</b> 🍴	160/205
<i>Plain/ Masala</i>	
<b>Vilayati Subzi Masala Dosa</b> 🍴	205
<i>Exotic Vegetables, Tossed with Gun Powder, Served with Chutney</i>	
<b>Uttapam</b> Plain / Onion / Tomato	135/155
<b>Steamed Idli</b>	145
<b>Dosa</b> Plain / Masala	140/180
<b>Rava Dosa</b> Plain / Masala	140/180
<b>Mysore Dosa</b> Plain / Masala	155/195
<b>Paper Dosa</b> Plain / Masala	215/270

# Favourites Pasandida

11.00 am to 10.00 pm

<b>Pav Bhaji</b>	235
<b>Extra Pav</b>	25
<b>Cheese Pav Bhaji</b>	255
 <b>Tawa Pulao</b>	305

## Lite Bite

# Chaat Halka Phukla

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

**Sev Puri Pizza 🍷** 195  
*Chaat Flavoured Unique Twist Sev Puri Pizza*

**Shakkarkand Ki Chaat 🍷** 205  
*Crispy Sweet Potato, Tossed with Green Chutney and Pomegranate*

**Ragda Pattice 🍷** 215  
*Potato Pattice Served with Ragda, Spiced with Green and Tamarind Chutney, Finish with Chopped Jalapeno, Melted Cheese and Magic Dust*

**Quinoa Chaat 🍷** 215  
*Healthy Quinoa, Spiced up with Mint and Tamarind Chutney, Sprinkle with Aloo Bhujia*

**Dahi Batata Puri** 145

**Chowpati Bhel** 145

**Mumbai Sev Puri** 145

**Chinese Bhel** 175

## Salad & Sandwich

11.00 am to 11.30 pm

**Caesar Salad** 219

**Healthy Apple Waldorf Salad** 219

**Grilled Vegetable Sandwich** 219

**Vegetable Club Sandwich** 250

**Mumbai Masala Sandwich 🍷** 275



Shakkarkand ki Chaat



Healthy Apple Waldorf Salad





Paneer Makhani Pizza



Appalam Papadum Basket with Dips

# Pizza

11.00 am to 11.30 pm

<b>Exotic Vegetable Pizza</b> 🍷	299
<i>Exotic Vegetables with Home Made Pizza Base and Mozzarella Cheese on Top</i>	
<b>Open Tacos Pizza</b> 🍷	259
<i>Mexican Taco Chips, Salsa, Refried Beans, Cheese Sauce and Sour Cream</i>	
<b>Paneer Makhani Pizza</b> 🍷	319
<i>Indian Version Spiced Paneer Makhani Pizza</i>	
<b>Margherita</b>	289
<i>A Classic Baked Pizza, Topped With Mozzarella Cheese and Basil</i>	
<b>Vegetable Deluxe</b>	319
<i>Assortment of Seasoned Vegetables, Topped with Mozzarella Cheese and Liquid Cheese</i>	


# Papadum Kurram Kurram

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

<b>Appalam Papadum Basket with Dips</b> 🍷	215
<i>Variety of South Indian Flavoured Papadum with Dips</i>	
<b>Papad / Masala</b>	65/75
<i>Roasted / Fried</i>	
<b>Khichiya Fried / Masala</b>	90/115
<b>Khichiya Churi / Papad Churi</b>	175
<i>Marwari Snack Spiced Crushed Khichiya / Papad</i>	
<b>Raita Of Your Choice</b>	175
<i>Boondi / Pineapple / Vegetable</i>	


# Soups

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm


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**Large Thukpa Soup**

**Sharing Portion**




249

*Tibetan Noodle Soup, Made of Curry  
Flavoured Spicy Stock, Served with Vegetables*
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**Large Khowsuey Soup**

**Sharing Portion**




249

*Burmese Curried, Coconut Flavoured Noodle Soup*
- Chinese Broccoli Soup**

209
- 

**Oriental Soup**



209
- Lemon Coriander Soup**

209
- Fresh Tomato And Basil Soup**

209
- Broccoli Almond Soup**



209
- Manchow Soup**

209



Khowsuey Soup

# Starters

## Chhoti Bhook

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

### Continental

- Cajun Dusted Onion Rings**



275

*Deep Fried Cheesy Stuffed Onion Rings, Dusted  
with Cajun Spice, Served with Gunpowder Mayo*
- Tomato Jalapeno Bruschetta**



295

*Italian Bruschetta Served with Marinated Tomatoes,  
Bocconcini Cheese, Drizzle with Balsamic*
- Mexican Loaded Nachos**



399

*Loaded Nachos Chips with Salsa, Sour Cream,  
Cheese Sauce, Refried Beans and Jalapeno*
- French Fries / Masala**

235 / 245
- Cheese Chilli Toast**

305
- Corn Cheese Toast**

305
- Corn Cheese Balls**

305
- Crispy Nachos**

350



Cajun Dusted  
Onion Rings





Paneer Chilli Bao



Extra Cheesy Paniyaram

## Asian

**Oriental Crispy Veg** 🍴 310  
*Crispy Fried Exotic Veg, Tossed with Oriental Spices*

**Paneer Chilli Bao** 🍴 325  
*Traditional Chinese Steamed Bun, Filled with Chilly Paneer*

**Manchurian Balls, Broccoli in Shanghai Sauce** 🍴 345  
*Wok Tossed Crispy Broccoli Florets and Manchurian Balls in Shanghai Sauce*

**Malaysian Paneer Chilli** 🍴 345  
*Cottage Cheese, Tossed with Lemon Grass, Red Thai Curry Paste and Finish with Touch of Coconut Milk*

**Paneer in Lemon Garlic Butter** 🍴 345  
*Cubes of Cottage Cheese, Tossed in Lemon Garlic Butter Sauce*

**Finger Licking Paneer Cheeseburst** 🍴 355  
*Wok Tossed Hot Chilli Paneer, Gratinated with Cheese Sauce*

**Crispy Corn** 320  
*Crispy Fried American Corn, Tossed in Chilli Garlic Sauce*

**Veg Manchurian** 320  
*Mix Vegetable Dumplings, Tossed in Spicy Soya Sauce*

**Stir Fry Exotic Vegetables** 329  
*Exotic Green Vegetables, Tossed with Garlic and Chinese Seasonings*

**Paneer Dragon** 345  
*Crispy Cottage Cheese Batons, Tossed in Bell Pepper and A Signature Spicy Sauce*

**Paneer Chilli Dry** 345  
*Cubes of Cottage Cheese, Tossed with Bell Peppers and Garlic Soya Sauce*

## Indian

**Extra Cheesy Paniyaram** 🍴 195  
*Mix Vegetables Paniyaram with Extra Loaded Cheese, Served with Freshly Made Chutney*

**Gunpowder Potato** 🍴 249  
*Wok Tossed Baby Potatoes with Curry Leaf and Garlic, Finish with Spicy Gun Powder*

**Mini Cheese Naan Bombs** 🍴 305  
*Spiced Cheese Stuffed Naan Balls, Cooked in Tandoor*

**Ghee Roast Paneer, Khari Bruschetta 🍽️ 325**

*Spicy Mangalorean Ghee Roast Paneer,  
Served on Mumbai Special Butter Khari*

**Broccoli Malai Tikka 🍽️ 325**

*Chargrilled Malai Broccoli Florets  
with Toasted Almonds*

**🌶️ Mere Tendoori Momo Aayenge 🍽️ 325**

*Stuffed Vegetables Steamed Dumpling, Marinated  
with Tandoori Masala, Cooked in Tandoor*

**Aloo Achari 315**

*Potato Stuffed with Chopped Capsicum,  
Mushroom, Cheese and Nuts, Marinated  
in Tandoori Masala, Cooked in Charcoal Oven*

**Kesari Paneer Tikka 355**

*Stuffed Paneer with Chopped Vegetables,  
Marinated with Saffron Flavoured Yellow Masala*

**Hara Bhara Kebab 315**

**🌶️ Vegetable Tawa Roll 315**

*Deep Fried Indian Style Vegetable Croquettes*

**Bullet Raja 🍽️ 329**

*Deep Fried Bullet Shaped Barrels of Vegetable  
and Crushed Nuts, Top with Creamy Tomato Sauce*

**🌶️ Teekha Paneer Mirch 339**

*Fried Cottage Cheese, Tossed in A Tangy  
and Spicy Sauce*

**Paneer Hill Top 🍽️ 365**

*Paneer Stuffed with Freshly Grounded Mint  
Flavoured Chutney, Cooked in Charcoal Oven*

**Paneer Magic Stick 🍽️ 370**

*Batons of Cottage Cheese, Tossed  
with Curried Cheese Sauce*



Mini Cheese Naan Bombs





Dal Bhat Churma




Pasta Alfredo

# Main Course

## Badi Bhook

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

### Gujarati & Marwari

<b>Khichiya Churi / Papad Churi</b> <i>Marwari Snack Spiced Crushed Khichiya / Papad</i>	195
<b>Sev Tamatar Nu Saag</b> <i>Gujarati Style Sweet and Sour Tomato and Sev Curry</i>	299
 <b>Rajasthani Dum Aloo</b> <i>Boiled Baby Potato, Tossed with Rajasthani Spices, Tangy and Spicy Gravy</i>	299
<b>Jodhpuri Govind Gatta</b> <i>Delicious Marwari Curd Flavoured Curry with Gram Flour Dumplings</i>	319
<b>Panchmel Dal</b> <i>Traditional Delicacies, Blending with Variety of Lentils</i>	299
<b>Dal Bati Churma</b> <i>Rajasthani Popular Combo Meal</i>	359

### Pasta

<b>Paneer Makhani Mac and Chesse</b>  <b>425</b> <i>Indian Version Paneer Makhani Baked Mac and Cheese Pasta</i>
<b>Baked Mac and Cheese</b>  <b>415</b> <i>A Classic Preparation of Creamy Cheese and Macaroni Pasta</i>
<b>Penne Arrabiata</b> <b>415</b> <i>Penne Pasta Tossed with Classic Spicy Tomato, Basil, Oregano Sauce</i>
<b>Pink Pasta</b>  <b>415</b> <i>Combination of Red and White Sauce</i>
<b>Pasta Alfredo</b> <b>415</b> <i>Penne Pasta Cooked in Creamy Cheese Sauce</i>

## Asian

-  **Paneer in Malaysian Chilli Sauce** 🍽️ **345**  
Cottage Cheese, Tossed with Lemon Grass, Red Thai Curry Paste and Finish with Touch of Coconut Milk
- Broccoli, Manchurian Balls** 🍽️ **345**  
**In Shanghai Sauce**  
Wok Tossed Crispy Broccoli Florets and Manchurian Balls in Shanghai Sauce
- Paneer in Lemon Butter Garlic Sauce** 🍽️ **345**  
Cubes of Cottage Cheese, Tossed in Lemon Garlic Butter Sauce
-  **Vegetable in Hunan Sauce** **335**  
Exotic Vegetables, Cooked in Spicy Chilli Soya Sauce
- Corn and Veg Manchurian** **335**  
Crispy Fried Manchurian Balls and American Corn, Seasoned in Soya Sauce
- Kung Pao Paneer** **345**  
Cottage Cheese, Tossed in Sweet 'n' Spicy Sauce with Fried Cashewnut
- Sauteed Paneer / Vegetable with Choice of Sauce** **345/335**  
Hot Bean/ Schezwan /Thai BBQ
-  **Vegetable Thai Curry** 🍽️ **345**  
**Red / Green**  
Authentic Preparation of Spicy Thai Curry with Exotic Vegetables



Broccoli Manchurian Balls  
in Shanghai Sauce

## Indian

- Malabari Korma** 🍽️ **329**  
Mix Vegetables, Cooked with Coconut Milk, Cashew Nut Paste and Malabari Spices
- Vegetable Stew** **329**  
South Indian Vegetable Stew with Coconut, Curry Leaf and Black Pepper
- Vegetable Gassi** 🍽️ **329**  
Mangalorean Style Coconut Flavoured Vegetable Thick Curry
- Dosa** **129**
- Desi Style Malai Kofta** 🍽️ **349**  
Mouth Watering Paneer Kofta, Served with Rich Bell Pepper Gravy
- Kerala Style Pepper Paneer** 🍽️ **355**  
Kerala Style Coconut, Cashew Nut and Black Pepper Flavour Gravy



Vegetable Gassi





Desi Style Malai Kofta



Subzi Chilli Milli

### Paneer Inji Curry 🍽️ 355

Cubes of Cottage Cheese, Simmered in Rich Onion and Cashew Nut Gravy

### Aloo Jeera 269

A Dry Preparation of Potato, Tempered with Cumin Seeds

### Veg Kheema Masala 355

Minced Vegetable Cooked in Spicy Indian Gravy

### Subz Falguni 🍽️ 355

A Combination of Chopped Vegetables and Fenugreek, Cooked in Mild Spicy Gravy

### Kofta Bhuna Masala 🍽️ 355

Vegetable Kofta Infused with Bhuna Gravy

### Subz Diwani Handi 355

Melange of Fresh Vegetable, Cooked in Mild Spicy Gravy

### 🌶️ Balti Subzi 355

A Combination of Mixed Vegetable, Cooked in Tomato Based Rich Gravy with Indian Spices

### 🌶️ Paneer Tikka Masla 385

Grilled Cottage Cheese, Simmered in an Enriched Gravy

### 🌶️ Lahori Paneer 🍽️ 385

A Traditional Preparation of Cottage Cheese, Cooked in Spicy Indian Gravy

### Birbal Paneer 385

An Authentic Preparation of Stuffed Cottage Cheese Barrels with Makhani Gravy

### Subzi Chilli Milli 🍽️ 390

A Classic Vegetable Preparation, Cooked with Combination of Sweet and Spicy Gravy

### Palak Paneer 345

Cubes of Cottage Cheese with Rich Spinach Gravy

### Sudama Special 🍽️ 475

Chef's Special Vegetable Preparation, Cooked in White and Brown Gravy

### Dal Tadkewali 270

Toor Dal Cooked and Tempered with Cumin Seeds

### Dal Makhani 299

A Combination of Black Lentils, Rajma and Chana Dal, Simmered with Tomato Puree and White Butter, Cooked Overnight on Tandoor

# Rice & Noodles

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

**Veg Fried Rice / Hakka Noodles** 320

*Wok Tossed Rice / Noodles with Vegetables and Seasonings*

**Singapore Noodles** 320

*Wok Tossed Stir Fry Vegetables and Noodles, Flavoured with Madras Curry Powder*

**Burnt Garlic Fried Rice** 320

*Wok Tossed Burnt Garlic With Rice*

**Chopsuey American / Chinese** 320

*Combination of Wok Tossed Noodle and Vegetable Stew*

**Kung Pao Fried Rice** 🍳 335

*Wok Tossed Sweet and Spicy Flavoured Rice*

**Schezwan Fried Rice / Noodles** 335

*Wok Tossed Rice / Noodles with Schezwan Sauce*

**Oriental Pot Rice / Noodles** 🍳 375

*Wok Tossed Rice / Noodles, Served Together with Oriental Spiced Sauce*

**Triple Schezwan Fried Rice** 399

*Combination of Rice and Noodles, Tossed in Schezwan Sauce, Served with Schezwan Gravy*



Oriental Pot Rice

# Staples - Chawal

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

**Sufiyani Paneer Biryani with Salan** 🍳 349

*Hyderabadi Rich Creamy Paneer Biryani, Served with Homemade Salan*

**Kofta Biryani** 🍳 335

*Vegetable Kofta, Cooked with Biryani Masala and Perfumed Basmati Rice*

**Steamed Basmati Rice / Ghee Rice** 205/280

**Jeera Rice** 255

**Dal Khichdi** 289

*Toor Dal and Rice Cooked Together with Thin Consistency*

**Vegetable Pulao** 325

*Assorted Vegetables with Basmati Rice*

**Subz Handi Biryani** 335

*Assorted Vegetables with Basmati Rice, Cooked Together on Dum, Finished with Ghee*

**Palakwale Chawal** 🍳 335

*Basmati Rice Cooked with Spinach Puree*



Sufiyani Paneer Biryani



# Indian Breads

## Rotiyaan

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Neer Dosa 4 Pcs	140
Roti / Butter Roti	75/85
Missi / Methi Roti	85/95
Chilli Garlic Paratha	100
Thecha Paratha	100
Kulcha / Butter Kulcha	85/95
Roomali Roti / Butter Roomali	85/95
Lasooni Naan	105
Lacchedar Butter Paratha	100
Stuffed Kulcha / Stuffed Paratha	140
Phulka 4 Pcs <i>Plain / Butter / Ghee</i>	105/110/120



# Desserts

## Meetha

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

<b>Chocolate Mousse</b>	<b>99</b>
<i>Rich Chocolate Ganache Mousse</i>	
<b>Madras Filter Coffee Tiramisu 🍷</b>	<b>149</b>
<i>Authentic Italian Creamy Desserts, Flavoured with Madras Coffee</i>	
<b>Gulab Jamun Baked Cheese Cake 🍷</b>	<b>125</b>
<i>Traditional Baked Cheese Cake, Infused With Gulab Jamun</i>	
<b>Gadbad Ice-Cream 🍷</b>	<b>249</b>
<i>Mangalorean Speciality Ice Cream Sundae</i>	
<b>Sizzling Brownie</b>	<b>349</b>
<i>Kids Favourite! Sizzling Walnut Brownie, Served with Ice-cream and Chocolate Sauce</i>	
<b>Gulab Jamun</b>	<b>155</b>
<i>Milk Dumplings, Fried in Ghee and Dipped in Perfumed Sugar Syrup</i>	
<b>Choice Of Cool Scoop Ice-Cream</b>	<b>165</b>
<b>Moong Dal Sheera</b>	<b>165</b>
<i>Our In-House Speciality</i>	
<b>Malai Kulfi</b>	<b>195</b>
<i>Traditional Rich and Creamy Frozen Ice-Cream</i>	
<b>Kulfi Falooda With Rabdi</b>	<b>225</b>
<i>Combination of Kulfi, Falooda and Rabdi</i>	



Sizzling Brownie



Chocolate Mousse