



Pink Lemonade

Sippers

Thanda & Garam

Virgin Mojito	199
<i>A Mix of Caster Sugar, Lime Wedges and Mint Leaves, Topped with Lemonade</i>	
Virgin Colada	199
<i>All Time Favourite!!! Pineapple and Coconut Cream, Blended with Vanilla Ice Cream</i>	
Pink Lemonade 🍷	199
<i>Cranberry, Lemonade and Pomegranate</i>	
Watermelon Square 🍷	199
<i>Watermelon, Basil and Lemonade</i>	
Berry Blast	199
<i>Triple Berry Squash with Ice and Lemon</i>	
Sunshine 🍷	199
<i>Orange, Pineapple & Cranberry With Lime & Grenadine</i>	
Kairi Panna Shikanjvi 🍷	179
<i>Shikanjvi made with Raw Mango Puree</i>	
Masala Coke 🍷	179
<i>Muddled With Mojito Syrup, Mint Leaves, Lime Wedges, Chaat Masala, Rock Salt And Top Up With Coke</i>	
Seasonal Fresh Fruit Juice	175
<i>Orange, Pineapple, Watermelon and Sweet Lime</i>	
Thick Milk Shake	250
<i>Vanilla, Strawberry, Chocolate And Mango</i>	
Dry Fruit Shake	285
Jaljeera	130
Thick Lassi - Sweet / Flavoured	135
Chaas	99
Diet Coke	95
Fresh Lime Water / Soda	85 / 95
Iced Tea - Lemon / Peach / Mint	155
Aerated Beverages	75
Red Bull	199

Cold Coffee With Ice Cream	175
Tea / Special Masala Tea	110 / 120
Nescafe	130
Madras Filter Coffee	130
Packaged Water	60

Kids Menu

French Fries / Masala	219 / 229
Corn Cheese Balls	325
Crispy Nachos	355
Mexican Loaded Nachos	399
<i>Loaded Nachos Chips with Salsa, Sour Cream, Cheese Sauce, Refried Beans and Jalapeno</i>	
Open Tacos Pizza 🍷	299
<i>Mexican Taco Chips, Salsa, Refried Beans, Cheese Sauce and Sour Cream</i>	
Margherita Pizza	299
<i>A Classic Baked Pizza, Topped with Mozzarella Cheese and Basil</i>	
Paneer Chilli Bao 🍷	325
<i>Traditional Chinese Steamed Bun, Filled with Chilly Paneer</i>	
Paneer Makhani Mac and Cheese 🍷	399
<i>Indian Version Paneer Makhani Baked Mac and Cheese Pasta</i>	
Baked Mac and Cheese 🍷	399
<i>A Classic Preparation of Creamy Cheese and Macaroni Pasta</i>	
Pink Pasta 🍷	399
<i>Combination of Red and White Sauce</i>	
Sizzling Brownie	349
<i>Kids Favourite! Sizzling Walnut Brownie, Served with Ice-cream and Chocolate Sauce</i>	
Chocolate Mousse	129
<i>Rich Chocolate Ganache Mousse</i>	



Sunshine



Paneer Makhani
Mac & Cheese



Steamed Idli



Amul Ghee Roast Dosa

South Indian Dakshini

11.00 am to 10.00 pm

Neer Dosa 4 Pcs 🍴	139
<i>Served with Sambar and Chutney</i>	
Benne Dosa 🍴	149
<i>Originated from Davanagere Karnataka, Topped with Generous Amount of White Butter</i>	
Extra Cheesy Paniyaram 🍴	189
<i>Mix Vegetables Paniyaram with extra Loaded Cheese, Served with Freshly Made Chutney</i>	
Amul Ghee Roast Dosa 🍴	149/189
<i>Plain/ Masala</i>	
Vilayati Subzi Masala Dosa 🍴	199
<i>Exotic Vegetables, Tossed with Gun Powder, Served with Chutney</i>	
Uttapam Plain / Onion / Tomato	139/149
Steamed Idli	139
Dosa Plain / Masala	145/185
Rava Dosa Plain /Masala	145/185
Mysore Dosa Plain / Masala	159/195
Paper Dosa Plain / Masala	209/259

Favourites Pasandida

11.00 am to 10.00 pm

Poori Bhaji	225
Extra Poori 4 pcs	109
Pav Bhaji	255
Extra Pav	25
Chole Bhature	289
Cheese Pav Bhaji	289
 Tawa Pulao	345

Lite Bite

Chaat Halka Phukla

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Sev Puri Pizza 🍷 229
Chaat Flavoured Unique Twist Sev Puri Pizza

Shakkarkand Ki Chaat 🍷 195
Crispy Sweet Potato, Tossed with Green Chutney and Pomegranate

Ragda Pattice 🍷 195
Potato Pattice Served with Ragda, Spiced with Green and Tamarind Chutney, Finish with Chopped Jalapeno, Melted Cheese and Magic Dust

Quinoa Chaat 🍷 195
Healthy Quinoa, Spiced up with Mint and Tamarind Chutney, Sprinkle with Aloo Bhujia

Dahi Batata Puri 149

Chowpati Bhel 149

Mumbai Sev Puri 149

Chinese Bhel 175

Salad & Sandwich

11.00 am to 11.30 pm

Caesar Salad 209

Healthy Apple Waldorf Salad 209

Grilled Vegetable Sandwich 209

Vegetable Club Sandwich 249

Mumbai Masala Sandwich 🍷 249



Shakkarkand ki Chaat



Healthy Apple Waldorf Salad



Paneer Makhani Pizza



Appalam Papadum
Basket with Dips

Pizza

11.00 am to 11.30 pm

Exotic Vegetable Pizza 🍴	315
<i>Exotic Vegetables with Home Made Pizza Base and Mozzarella Cheese on Top</i>	
Open Tacos Pizza 🍴	299
<i>Mexican Taco Chips, Salsa, Refried Beans, Cheese Sauce and Sour Cream</i>	
Paneer Makhani Pizza 🍴	319
<i>Indian Version Spiced Paneer Makhani Pizza</i>	
Margherita	299
<i>A Classic Baked Pizza, Topped With Mozzarella Cheese and Basil</i>	
Vegetable Deluxe	315
<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

Appalam Papadum Basket with Dips 🍴	195
<i>Variety of South Indian Flavoured Papadum with Dips</i>	
Papad / Masala	60/75
<i>Roasted / Fried</i>	
Khichiya Fried / Masala	99/125
Khichiya Churi / Papad Churi	175
<i>Marwari Snack Spiced Crushed Khichiya / Papad</i>	
Raita Of Your Choice	185
<i>Boondi / Pineapple / Vegetable</i>	

Soups

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

 Large Thukpa Soup 	249
<i>Tibetan Noodle Soup, Made of Curry Flavoured Spicy Stock, Served with Vegetables</i>	
 Large Khowsuey Soup 	249
<i>Burmese Curried, Coconut Flavoured Noodle Soup</i>	
Chinese Broccoli Soup	205
 Oriental Soup 	205
Lemon Coriander Soup	205
Fresh Tomato And Basil Soup	205
Broccoli Almond Soup 	205
Manchow Soup	205



Khowsuey Soup

Starters

Chhoti Bhook

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Continental

Cajun Dusted Onion Rings 	285
<i>Deep Fried Cheesy Stuffed Onion Rings, Dusted with Cajun Spice, Served with Gunpowder Mayo</i>	
Mexican Loaded Nachos 	399
<i>Loaded Nachos Chips with Salsa, Sour Cream, Cheese Sauce, Refried Beans and Jalapeno</i>	
French Fries / Masala	219 / 229
Cheese Chilli Toast	299
Corn Cheese Toast	299
Corn Cheese Balls	325
Crispy Nachos	355



Cajun Dusted Onion Rings



Paneer Chilli Bao



Extra Cheesy Paniyaram

Asian

Oriental Crispy Veg 🍴 325
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** 🍴 325
Wok Tossed Crispy Broccoli Florets and
Manchurian Balls in Shanghai Sauce

 **Malaysian Paneer Chilli** 🍴 339
Cottage Cheese, Tossed with Lemon Grass,
Red Thai Curry Paste and Finish
with Touch of Coconut Milk

Paneer in Lemon Garlic Butter 🍴 339
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 309
Crispy Fried American Corn, Tossed in
Chilli Garlic Sauce

Veg Manchurian 309
Mix Vegetable Dumplings, Tossed
in Spicy Soya Sauce

Stir Fry Exotic Vegetables 309
Exotic Green Vegetables, Tossed with Garlic
and Chinese Seasonings

 **Paneer Dragon** 339
Crispy Cottage Cheese Batons, Tossed in
Bell Pepper and A Signature Spicy Sauce

 **Paneer Chilli Dry** 339
Cubes of Cottage Cheese, Tossed
with Bell Peppers and Garlic Soya Sauce

Indian

Extra Cheesy Paniyaram 🍴 189
Mix Vegetables Paniyaram with Extra Loaded
Cheese, Served with Freshly Made Chutney

 **Gunpowder Potato** 🍴 279
Wok Tossed Baby Potatoes with Curry Leaf
and Garlic, Finish with Spicy Gun Powder

Mini Cheese Naan Bombs 🍳 309
*Spiced Cheese Stuffed Naan Balls,
Cooked in Tandoor*

Ghee Roast Paneer, Khari Bruschetta 🍳 305
*Spicy Mangalorean Ghee Roast Paneer,
Served on Mumbai Special Butter Khari*

Broccoli Malai Tikka 305
*Chargrilled Malai Broccoli Florets
with Toasted Almonds*

🌶️ Mere Tendoori Momo Aayenge 305
*Stuffed Vegetables Steamed Dumpling, Marinated
with Tandoori Masala, Cooked in Tandoor*

Aloo Achari 299
*Baby Potatos Marinated in Pickle Flavoured Spices
and Cooked in Tandoor*

Kesari Paneer Tikka 345
*Stuffed Paneer with Chopped Vegetables,
Maranited with Saffron Flavoured Yellow Masala*

Hara Bhara Kebab 305

🌶️ Vegetable Tawa Roll 325
Deep Fried Indian Style Vegetable Croquettes

Bullet Raja 🍳 325
*Deep Fried Bullet Shaped Barrels of Vegetable
and Crushed Nuts, Top with Creamy Tomato Sauce*

🌶️ Teekha Paneer Mirch 325
*Fried Cottage Cheese, Tossed in A Tangy
and Spicy Sauce*

Paneer Hill Top 🍳 359
*Paneer Stuffed with Freshly Grounded Mint
Flavoured Chutney, Cooked in Charcoal Oven*

Paneer Magic Stick 🍳 359
*Batons of Cottage Cheese, Tossed
with Curried Cheese Sauce*



Mini Cheese Naan Bombs



Dal Bhati Churma




Pasta Alfredo

Main Course

Badi Bhook

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Gujarati & Marwari

Khichiya Churi / Papad Churi <i>Marwari Snack Spiced Crushed Khichiya / Papad</i>	175
Sev Tamatar Nu Saag <i>Gujarati Style Sweet and Sour Tomato and Sev Curry</i>	285
 Rajasthani Dum Aloo <i>Boiled Baby Potato, Tossed with Rajasthani Spices, Tangy and Spicy Gravy</i>	285
Jodhpuri Govind Gatta <i>Delicious Marwari Curd Flavoured Curry with Gram Flour Dumplings</i>	300
Panchmel Dal <i>Traditional Delicacies, Blending with Variety of Lentils</i>	285
Dal Bati Churma <i>Rajasthani Popular Combo Meal</i>	350

Pasta

Paneer Makhani Mac and Chesse  399 <i>Indian Version Paneer Makhani Baked Mac and Cheese Pasta</i>
Baked Mac and Cheese  399 <i>A Classic Preparation of Creamy Cheese and Macaroni Pasta</i>
Penne Arrabiata 399 <i>Penne Pasta Tossed with Classic Spicy Tomato, Basil, Oregano Sauce</i>
Pink Pasta  399 <i>Combination of Red and White Sauce</i>
Pasta Alfredo 399 <i>Penne Pasta Cooked in Creamy Cheese Sauce</i>

Asian

 **Paneer in Malaysian Chilli Sauce** 🍴 339
Cottage Cheese, Tossed with Lemon Grass, Red Thai Curry Paste and Finish with Touch of Coconut Milk

Broccoli, Manchurian Balls 🍴 325
In Shanghai Sauce
Wok Tossed Crispy Broccoli Florets and Manchurian Balls in Shanghai Sauce

Paneer in Lemon Butter Garlic Sauce 🍴 339
Cubes of Cottage Cheese, Tossed in Lemon Garlic Butter Sauce

 **Vegetable in Hunan Sauce** 329
Exotic Vegetables, Cooked in Spicy Chilli Soya Sauce

Corn and Veg Manchurian 329
Crispy Fried Manchurian Balls and American Corn, Seasoned in Soya Sauce

Kung Pao Paneer 339
Cottage Cheese, Tossed in Sweet 'n' Spicy Sauce with Fried Cashewnut

Sauteed Paneer / Vegetable with Choice of Sauce 339/329
Hot Bean/ Schezwan /Thai BBQ

 **Vegetable Thai Curry** 🍴 339
Red / Green
Authentic Preparation of Spicy Thai Curry

Indian

Vegetable Gassi 🍴 309
Mangalorean Style Coconut Flavoured Vegetable Thick Curry

Malabari Korma 🍴 325
Mix Vegetables, Cooked with Coconut Milk, Cashew Nut Paste and Malabari Spices

Vegetable Stew 325
South Indian Vegetable Stew with Coconut, Curry Leaf and Black Pepper



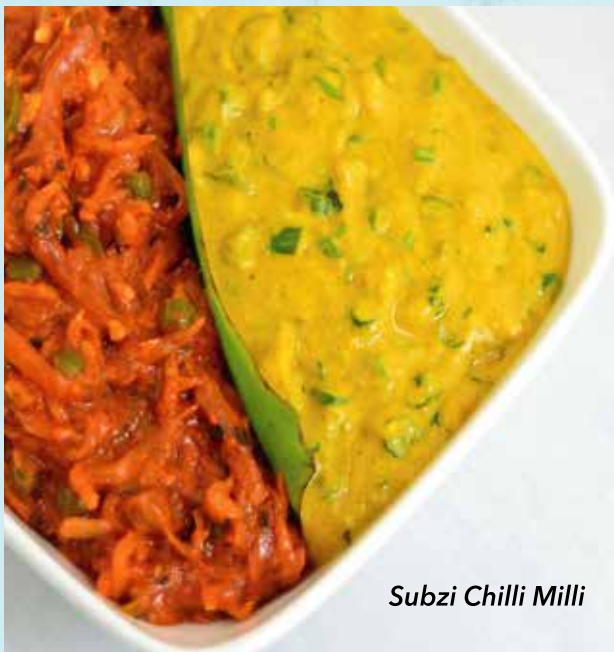
Broccoli Manchurian Balls in Shanghai Sauce






Vegetable Gassi













Desi Style Malai Kofta



Subzi Chilli Milli

 Dal Kolhapuri 	255
<i>Yellow Lentils, Tadka With Kolhapuri Red Chillies</i>	
Dal Tadkewali 	255
<i>Toor Dal Cooked and Tempered with Cumin Seeds</i>	
Dal Makhani	285
<i>A Combination of Black Lentils, Rajma and Chana Dal, Simmered with Tomato Puree and White Butter, Cooked Overnight on Tandoor</i>	

 Desi Style Malai Kofta 	349
<i>Mouth Watering Paneer Kofta, Served with Rich Bell Pepper Gravy</i>	
Kerala Style Pepper Paneer 	349
<i>Kerala Style Coconut, Cashew Nut and Black Pepper Flavour Gravy</i>	
Paneer Inji Curry 	349
<i>Cubes of Cottage Cheese, Simmered in Rich Onion and Cashew Nut Gravy</i>	
Aloo Jeera	259
<i>A Dry Preparation of Potato, Tempered with Cumin Seeds</i>	
Veg Kheema Masala	349
<i>Minced Vegetable Cooked in Spicy Indian Gravy</i>	
Subz Falguni 	349
<i>A Combination of Chopped Vegetables and Fenugreek, Cooked in Mild Spicy Gravy</i>	
Kofta Bhuna Masala	349
<i>Vegetable Kofta Infused with Bhuna Gravy</i>	
Subz Diwani Handi	349
<i>Melange of Fresh Vegetable, Cooked in Mild Spicy Gravy</i>	
 Balti Subzi	349
<i>A Combination of Mixed Vegetable, Cooked in Tomato Based Rich Gravy with Indian Spices</i>	
 Paneer Tikka Masla	359
<i>Grilled Cottage Cheese, Simmered in an Enriched Gravy</i>	
 Lahori Paneer 	369
<i>A Traditional Preparation of Cottage Cheese, Cooked in Spicy Indian Gravy</i>	
Birbal Paneer	369
<i>An Authentic Preparation of Stuffed Cottage Cheese Barrels with Makhani Gravy</i>	
Subzi Chilli Milli 	369
<i>A Classic Vegetable Preparation, Cooked with Combination of Sweet and Spicy Gravy</i>	
Palak Paneer	325
<i>Cubes of Cottage Cheese with Rich Spinach Gravy</i>	
Sudama Special	475
<i>Chef's Special Vegetable Preparation, Cooked in White and Brown Gravy</i>	

Rice & Noodles

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Veg Fried Rice / Hakka Noodles 309

Wok Tossed Rice / Noodles with Vegetables and Seasonings

Singapore Noodles 309

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

Burnt Garlic Fried Rice 309

Wok Tossed Burnt Garlic With Rice

Chopsuey American / Chinese 309

Combination of Wok Tossed Noodle and Vegetable Stew

Kung Pao Fried Rice 🍲 325

Wok Tossed Sweet and Spicy Flavoured Rice

🌶️ **Schezwan Fried Rice / Noodles** 325

Wok Tossed Rice / Noodles with Schezwan Sauce

Oriental Pot Rice / Noodles 🍲 359

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

🌶️ **Triple Schezwan Fried Rice** 405

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 🍲 335

Hyderabadi Rich Creamy Paneer Biryani, Served with Homemade Salan

Kofta Biryani 🍲 330

Vegetable Kofta, Cooked with Biryani Masala and Perfumed Basmati Rice

Steamed Basmati Rice / Ghee Rice 199/269

Jeera Rice 269

Dal Khichdi 279

Toor Dal and Rice Cooked Together with Thin Consistency

Vegetable Pulao 299

Assorted Vegetables with Basmati Rice

Subz Handi Biryani 325

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

Palakwale Chawal 🍲 325

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	Served with Samabar / Chutney	139
Roti / Butter Roti		70/80
Naan / Butter Naan		80/90
Missi / Methi Roti		90
Chilli Garlic Paratha		95
Thecha Paratha		95
Kulcha / Butter Kulcha		80/90
Roomali Roti / Butter Roomali		85/95
Lasooni Naan		95
Lacchedar Butter Paratha		95
Stuffed Kulcha / Stuffed Paratha		130
Phulka 4 Pcs	Plain / Butter / Ghee	100/105/115



Desserts

Meetha

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Chocolate Mousse 129

Rich Chocolate Ganache Mousse

Madras Filter Coffee Tiramisu 🍷 149

*Authentic Italian Creamy Desserts,
Flavoured with Madras Coffee*

Gulab Jamun Baked Cheese Cake 🍷 149

*Traditional Baked Cheese Cake, Infused
With Gulab Jamun*

Gadbad Ice-Cream Sundae 🍷 249

Mangalorean Speciality Ice Cream Sundae

Sizzling Brownie 349

*Kids Favourite! Sizzling Walnut Brownie,
Served with Ice-cream and Chocolate Sauce*

Gulab Jamun 149

*Milk Dumplings, Fried in Ghee and Dipped
in Perfumed Sugar Syrup*

Choice Of Cool Scoop Ice-Cream 149

Moong Dal Sheera 165

Our In-House Speciality

Malai Kulfi 195

Traditional Rich and Creamy Frozen Ice-Cream

Kulfi Falooda With Rabdi 225

Combination of Kulfi, Falooda and Rabdi



Sizzling Brownie



Chocolate Mousse