

Sippers Thanda & Garam

Virgin Mojito A Mix of Caster Sugar, Lime Wedges and Mint Leaves, Topped with Lemonade	195
Virgin Colada All Time Favourite!!! Pineapple and Coconut Cream, Blended with Vanilla Ice Cream	195
Pink Lemonade <u>*</u> Cranberry, Lemonade and Pomegranate	195
Watermelon Square T Watermelon, Basil and Lemonade	195
Berry Blast Triple Berry Squash with Ice and Lemon	195
Sunshine Y Orange, Pineapple & Cranberry With Lime & Grenadine	195
Kairi Panna Shikangvi 🝸 Shikangvi made with Raw Mango Punch	155
Masala Coke Y Muddled With Mojito Syrup, Mint Leaves, Lime Wedges, Chaat Masala, Rock Salt And Top Up With Coke	155
Seasonal Fresh Fruit Juice Orange, Pineapple, Watermelon and Sweet Lime	160
Thick Milk Shake Vanilla, Strawberry, Chocolate And Mango	250
Dry Fruit Shake	285
Jaljeera	130
Thick Lassi - Sweet / Flavoured	130
Chaas	95
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	155
Tea / Special Masala Tea	110/120
Nescafe	115
Madras Filter Coffee	130
Packaged Water	60

Kids Menu

French Fries / Masala	215 / 225
Corn Cheese Balls	295
Crispy Nachos	345
Mexican Loaded Nachos Loaded Nachos Chips with Salsa, Sour Cream, Cheese Sauce, Refried Beans and Jalapeno	389
Open Tacos Pizza 童 Mexican Taco Chips, Salsa, Refried Beans, Cheese Sauce and Sour Cream	259
Margherita Pizza A Classic Baked Pizza, Topped with Mozzarella Cheese and Basil	285
Paneer Chilli Bao 筆 Traditional Chinese Steamed Bun, Filled with Chilly Paneer	315
Paneer Makhani Mac and Cheese Indian Version Paneer Makhani Baked Mac and Cheese Pasta	* 399
Baked Mac and Cheese A Classic Preparation of Creamy Cheese and Macaroni Pasta	389
Pink Pasta 👚 Combination of Red and White Sauce	389
Sizzling Brownie Kids Favourite! Sizzling Walnut Brownie, Server Ice-cream and Chocolate Sauce	349 d with
Chocolate Mousse Rich Chocolate Ganache Mousse	99









South Indian Dakshini

11.00 am to 10.00 pm

Neer Dosa 4 Pcs * Served with Sambar and Chutney	129
Benne Dosa 👚 Originated from Davanagere Karnataka, Topped with Generous Amount of White Butte	139
Extra Cheesy Paniyaram Mix Vegetables Paniyaram with extra Loaded Cheese, Served with Freshly Made Chutney	185
Amul Ghee Roast Dosa 👚 Plain/ Masala	145/185
Vilayati Subzi Masala Dosa 韋 Exotic Vegetables, Tossed with Gun Powder, Served with Chutney	185
Uttapam Plain / Onion / Tomato	129/139
Steamed Idli	129
Dosa Plain / Masala	135/175
Rava Dosa Plain /Masala	135/175
Mysore Dosa Plain / Masala	149/185
Paper Dosa Plain / Masala	199/249

Favourites Pasandida

11.00 am to 10.00 pm

Poori Bhaji	195
Extra Poori 4 pcs	99
Pav Bhaji	245
Extra Pav	25
Chole Bhature	279
Cheese Pav Bhaji	275
Tawa Pulao	325

Lite Bite Chaat Halka Phukla

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

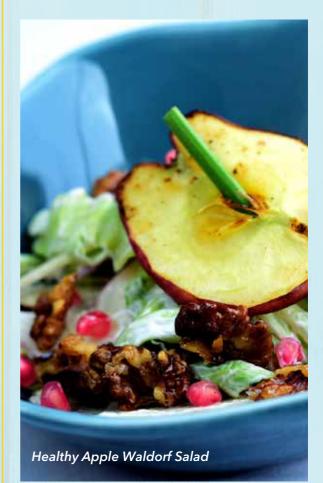
Sev Puri Pizza 🕿	195
	175
Chaat Flavoured Unique Twist Sev Puri Pizza	
Shakkarkand Ki Chaat 🚖	185
Crispy Sweet Potato, Tossed with Green Chutney	
and Pomegranate	
Ragda Pattice 🔮	195
Potato Pattice Served with Ragda, Spiced with	
Green and Tamarind Chutney, Finish with Chopped	
Jalapeno, Melted Cheese and Magic Dust	
Quinoa Chaat 🖿	195
Healthy Quinoa, Spiced up with Mint	
and Tamarind Chutney, Sprinkle with Aloo Bhujia	
Dahi Batata Puri	129
Chowpati Bhel	129
Mumbai Sev Puri	129
Chinese Bhel	160

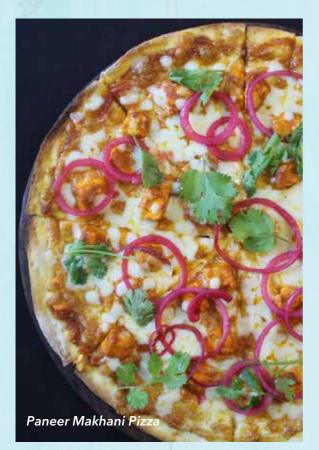
Salad & Sandwich

11.00 am to 11.30 pm

Caesar Salad	199
Healthy Apple Waldorf Salad	199
Grilled Vegetable Sandwich	199
Vegetable Club Sandwich	229
Mumbai Masala Sandwich 啻	249









Pizza

11.00 am to 11.30 pm

Exotic Vegetable Pizza 👚 Exotic Vegetables with Home Made Pizza Base and Mozzarella Cheese on Top	299
Open Tacos Pizza 👚 Mexican Taco Chips, Salsa, Refried Beans, Cheese Sauce and Sour Cream	259
Paneer Makhani Pizza 👚 Indian Version Spiced Paneer Makhani Pizza	319
Margherita A Classic Baked Pizza, Topped With Mozzarella Cheese and Basil	285
Vegetable Deluxe Assortment of Seasoned Vegetables, Topped with Mozzarella Cheese and Liquid Cheese	299

Papadum Kurram Kurram

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Appalam Papadum Basket with Dips 👚 195

Variety of South Indian Flavoured Papadum with Dips

Papad / Masala Roasted / Fried	60/70
Khichiya Fried / Masala	89/115
Khichiya Churi / Papad Churi Marwari Snack Spiced Crushed Khichiya / Papad	175
Raita Of Your Choice Boondi / Pineapple / Vegetable	175

Soups

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Large Thukpa Soup Tibetan Noodle Soup, Made of Curry Flavoured Spicy Stock, Served with Vegetables	249
Large Khowsuey Soup 🚖 Burmese Curried, Coconut Flavoured Noodle Soup	249
Chinese Broccoli Soup	195
🖉 Oriental Soup 🖿	195
Lemon Coriander Soup	195
Fresh Tomato And Basil Soup	195
Broccoli Almond Soup 👚	195
Manchow Soup	195

Starters Chhoti Bhook

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Continental

Cajun Dusted Onion Deep Fried Cheesy Stuffed C with Cajun Spice, Served with	Dnion Rings, Dusted
Tomato Jalapeno Bru Italian Bruschetta Served with Bocconcini Cheese, Drizzle v	h Marinated Tomatoes,
Mexican Loaded Nac Loaded Nachos Chips with S Cheese Sauce, Refried Bean	alsa, Sour Cream,
French Fries / Masala	215 / 225
Cheese Chilli Toast	289
Course Changes Toget	200
Corn Cheese Toast	289
Corn Cheese Toast	289 295









Asian

	Oriental Crispy Veg Crispy Fried Exotic Veg, Tossed with Oriental S	295 Spices
	Paneer Chilli Bao Traditional Chinese Steamed Bun, Filled with Chilly Paneer	315
	Manchurian Balls, Broccoli in Shanghai Sauce 🕿 Wok Tossed Crispy Broccoli Florets and Manchurian Balls in Shanghai Sauce	315
6	Malaysian Paneer Chilli 单 Cottage Cheese, Tossed with Lemon Grass, Red Thai Curry Paste and Finish with Touch of Coconut Milk	329
	Paneer in Lemon Garlic Butter 堂 Cubes of Cottage Cheese, Tossed in Lemon Garlic Butter Sauce	329
6	Finger Licking Paneer Cheeseburst W ok Tossed Hot Chilli Paneer, Gratinated with Cheese Sauce	345
	Crispy Corn Crispy Fried American Corn, Tossed in Chilli Garlic Sauce	299
	Veg Manchurian Mix Vegetable Dumplings, Tossed in Spicy Soya Sauce	299
	Stir Fry Exotic Vegetables Exotic Green Vegetables, Tossed with Garlic and Chinese Seasonings	300
6	Paneer Dragon Crispy Cottage Cheese Batons, Tossed in Bell Pepper and A Signature Spicy Sauce	329
6	Paneer Chilli Dry Cubes of Cottage Cheese, Tossed with Bell Peppers and Garlic Soya Sauce	329
	Indian	

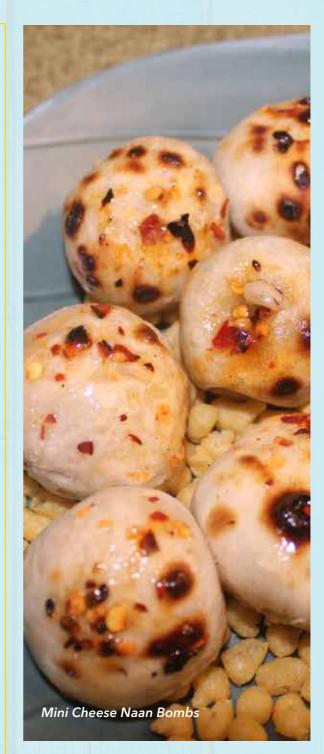
Extra Cheesy Paniyaram 👚	185
Mix Vegetables Paniyaram with Extra Loaded	
Cheese, Served with Freshly Made Chutney	

249

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

Govt. Taxes & Service Charge as Applicable.

	Mini Cheese Naan Bombs 會 Spiced Cheese Stuffed Naan Balls, Cooked in Tandoor	299
	Ghee Roast Paneer, Khari Bruschetta Spicy Mangalorean Ghee Roast Paneer, Served on Mumbai Special Butter Khari	295
	Broccoli Malai Tikka Chargrilled Malai Broccoli Florets with Toasted Almonds	295
ð	Mere Tendoori Momo Aayenge Stuffed Vegetables Steamed Dumpling, Marinated with Tandoori Masala, Cooked in Tandoor	295
	Aloo Achari Baby Potatos Marinated in Pickle Flavoured Spices and Cooked in Tandoor	299
	Kesari Paneer Tikka Stuffed Paneer with Chopped Vegetables, Maranited with Saffron Flavoured Yellow Masala	335
	Hara Bhara Kebab	295
Í	Vegetable Tawa Roll Deep Fried Indian Style Vegetable Croquettes	315
	Bullet Raja 🛨 Deep Fried Bullet Shaped Barrels of Vegetable and Crushed Nuts, Top with Creamy Tomato Sauce	315
Ó	Teekha Paneer Mirch Fried Cottage Cheese, Tossed in A Tangy and Spicy Sauce	315
	Paneer Hill Top 🛨 Paneer Stuffed with Freshly Grounded Mint Flavoured Chutney, Cooked in Charcoal Oven	349
	Paneer Magic Stick Batons of Cottage Cheese, Tossed with Curried Cheese Sauce	349







Main Course Badi Bhook

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Gujarati & Marwari

	Khichiya Churi / Papad Churi Marwari Snack Spiced Crushed Khichiya / Papad	175
	Sev Tamatar Nu Saag Gujarati Style Sweet and Sour Tomato and Sev Curry	275
1	Rajasthani Dum Aloo Boiled Baby Potato, Tossed with Rajasthani Spices, Tangy and Spicy Gravy	275
	Jodhpuri Govind Gatta Delicious Marwari Curd Flavoured Curry with Gram Flour Dumplings	290
	Panchmel Dal Traditional Delicacies, Blending with Variety of Lentils	265
	Dal Bati Churma	340

Pasta

Rajasthani Popular Combo Meal

Paneer Makhani Mac and Chesse 👚 Indian Version Paneer Makhani Baked Mac and Cheese Pasta	399
Baked Mac and Cheese 👚 A Classic Preparation of Creamy Cheese and Macaroni Pasta	389
Penne Arrabiata Penne Pasta Tossed with Classic Spicy Tomato, Basil, Oregano Sauce	389
Pink Pasta 👚 Combination of Red and White Sauce	389
Pasta Alfredo Penne Pasta Cooked in Creamy Cheese Sauce	389

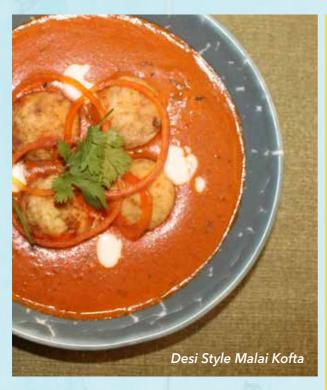
Asian

Asian	
🌶 Paneer in Malaysian Chilli Sauce ۹	
Cottage Cheese, Tossed with Lemon Grass, R Curry Paste and Finish with Touch of Coconut	
	315
Broccoli, Manchurian Balls 🕿 In Shanghai Sauce	315
Wok Tossed Crispy Broccoli Florets	
and Manchurian Balls in Shanghai Sauce	
Paneer in Lemon Butter Garlic Sau Cubes of Cottage Cheese, Tossed	uce 🕿 329
in Lemon Garlic Butter Sauce	
∕ Vegetable in Hunan Sauce	319
Exotic Vegetables, Cooked in Spicy Chilli Soya	a Sauce
Corn and Veg Manchurian	319
Crispy Fried Manchurian Balls and American (Seasoned in Soya Sauce	Corn,
	220
Kung Pao Paneer Cottage Cheese, Tossed in Sweet 'n' Spicy Sa	329 uce
with Fried Cashewnut	
Sauteed Paneer / Vegetable	329/319
with Choice of Sauce Hot Bean/ Schezwan /Thai BBQ	
<u>ه</u>	220
✓ Vegetable Thai Curry ■ Red / Green	329
Authentic Preparation of Spicy Thai Curry	
with Exotic Vegetables	
Indian	
mulan	
Vegetable Gassi 👚	299
Mangalorean Style Coconut Flavoured	
Vegetable Thick Curry	1
Add Neer Dosa / Ghee Rice	129/135
Malabari Korma 🕿	315
Mix Vegetables, Cooked with Coconut Milk,	
Cashew Nut Paste and Malabari Spices	
Vegetable Stew	315
South Indian Vegetable Stew with Coconut,	
Curry Leaf and Black Pepper	
Add Steamed Rice	95



Broccoli Manchurian Balls in Shanghai Sauce







Sudama Special	465
Chef's Special Vegetable Preparation,	
Cooked in White and Brown Gravy	
Dal Tadkewali 👚	245
Toor Dal Cooked and Tempered with	
Cumin Seeds	
Dal Makhani	275
A Combination of Black Lentils, Rajma and	
Chana Dal, Simmered with Tomato Puree	
and White Butter, Cooked Overnight on Tand	oor

Desi Style Malai Kofta 啻 Mouth Watering Paneer Kofta, Served with Rich Bell Pepper Gravy	339
Kerala Style Pepper Paneer 會 Kerala Style Coconut, Cashew Nut and Black Pepper Flavour Gravy	339
Add Ghee Rice	135
Paneer Inji Curry 🛨 Cubes of Cottage Cheese, Simmered in Rich Onion and Cashew Nut Gravy	339
Add Chilli Garlic Paratha	95
Aloo Jeera A Dry Preparation of Potato, Tempered with Cumin Seeds	249
Veg Kheema Masala Minced Vegetable Cooked in Spicy Indian Gravy	339
Subz Falguni 👚 A Combination of Chopped Vegetables and Fenugreek, Cooked in Mild Spicy Gravy	339
Kofta Bhuna Masala Vegetable Kofta Infused with Bhuna Gravy	339
Subz Diwani Handi Melange of Fresh Vegetable, Cooked in Mild Spicy Gravy	339
Balti Subzi A Combination of Mixed Vegetable, Cooked Tomato Based Rich Gravy with Indian Spices	339 in
Paneer Tikka Masla Grilled Cottage Cheese, Simmered in an Enriched Gravy	349
Lahori Paneer A Traditional Preparation of Cottage Cheese, Cooked in Spicy Indian Gravy	359
Birbal Paneer An Authentic Preparation of Stuffed Cottage Cheese Barrels with Makhani Gravy	359
Subzi Chilli Milli 🛨 A Classic Vegetable Preparation, Cooked with Combination of Sweet and Spicy Gravy	359
Palak Paneer Cubes of Cottage Cheese with Rich Spinach Gravy	315

Rice & Noodles

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

	Veg Fried Rice / Hak Wok Tossed Rice / Noodles Vegetables and Seasonings	299
	Singapore Noodles Wok Tossed Stir Fry Vegetab Flavoured with Madras Curry	299
	Burnt Garlic Fried Ric Wok Tossed Burnt Garlic Wit	299
	Chopsuey American Combination of Wok Tossed and Vegetable Stew	299
	Kung Pao Fried Rice Wok Tossed Sweet and Spic	315
1	Schezwan Fried Rice Wok Tossed Rice / Noodles	315
	Oriental Pot Rice / No Wok Tossed Rice / Noodles, with Oriental Spiced Sauce	 349
5	Triple Schezwan Frie Combination of Rice and No	395

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

Staples - Chawal

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Sufiyani Paneer Biryaani with Salan Hyderabadi Rich Creamy Paneer Biryani, Served with Homemade Salan	* 325
Kofta Biryani 👚 Vegetable Kofta, Cooked with Biryani Masala and Perfumed Basamati Rice	320
Steamed Basmati Ric <mark>e</mark> / Ghee Rice	189/259
Jeera Rice	259
Dal Khichdi Toor Dal and Rice Cooked Together with Thin Consistency	269
Vegetable Pulao Assorted Vegetables with Basmati Rice	289
Subz Handi Biryani Assorted Vegetables with Basmati Rice, Cooked Together on Dum, Finished with Ghee	315
Palakwale Chawal 单 Basmati Rice Cooked with Spinach Puree	315





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	129
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	0/105/115



Desserts Meetha

11.30 am to 3.30 pm & 6.30 pm to 11.30 p	om
Chocolate Mousse Rich Chocolate Ganache Mousse	99
Madras Filter Coffee Tiramisu 👚 Authentic Italian Creamy Desserts, Flavoured with Madras Coffee	149
Gulab Jamun Baked Cheese Cake 👚 Traditional Baked Cheese Cake, Infused	125
With Gulab Jamun Gadbad Ice-Cream Sundae 单 Mangalorean Speciality Ice Cream Sundae	249
Sizzling Brownie Kids Favourite! Sizzling Walnut Brownie, Served with Ice-cream and Chocolate Sauce	349
Gulab Jamun Milk Dumplings, Fried in Ghee and Dipped in Perfumed Sugar Syrup	149
Choice Of Cool Scoop Ice-Cream	149
Moong Dal Sheera Our In-House Speciality	165
Malai Kulfi Traditional Rich and Creamy Frozen Ice-Cream	195
Kulfi Falooda With Rabdi Combination of Kulfi, Falooda and Rabdi	225



