



Pink Lemonade

# Sippers

## Thanda & Garam

<b>Virgin Mojito</b>	195
<i>A Mix of Caster Sugar, Lime Wedges and Mint Leaves, Topped with Lemonade</i>	
<b>Virgin Colada</b>	195
<i>All Time Favourite!!! Pineapple and Coconut Cream, Blended with Vanilla Ice Cream</i>	
<b>Pink Lemonade</b> 🍷	195
<i>Cranberry, Lemonade and Pomegranate</i>	
<b>Watermelon Square</b> 🍷	195
<i>Watermelon, Basil and Lemonade</i>	
<b>Berry Blast</b>	195
<i>Triple Berry Squash with Ice and Lemon</i>	
<b>Sunshine</b> 🍷	195
<i>Orange, Pineapple &amp; Cranberry With Lime &amp; Grenadine</i>	
<b>Kairi Panna Shikangvi</b> 🍷	155
<i>Shikangvi made with Raw Mango Punch</i>	
<b>Masala Coke</b> 🍷	155
<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>	160
<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	155
<b>Aerated Beverages</b>	75
<b>Red Bull</b>	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	389
<i>Loaded Nachos Chips with Salsa, Sour Cream, Cheese Sauce, Refried Beans and Jalapeno</i>	
Open Tacos Pizza 🍷	259
<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 🍷	315
<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 🍷	389
<i>A Classic Preparation of Creamy Cheese and Macaroni Pasta</i>	
Pink Pasta 🍷	389
<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	99
<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

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

# Favourites Pasandida

11.00 am to 10.00 pm

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

## 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 🍷** 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 🍷** 249







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>	285
<i>A Classic Baked Pizza, Topped With Mozzarella Cheese and Basil</i>	
<b>Vegetable Deluxe</b>	299
<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> 🍴	195
<i>Variety of South Indian Flavoured Papadum with Dips</i>	
<b>Papad / Masala</b>	60/70
<i>Roasted / Fried</i>	
<b>Khichiya Fried / Masala</b>	89/115
<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

 <b>Large Thukpa Soup</b> 	249
<i>Tibetan Noodle Soup, Made of Curry Flavoured Spicy Stock, Served with Vegetables</i>	
 <b>Large Khowsuey Soup</b> 	249
<i>Burmese Curried, Coconut Flavoured Noodle Soup</i>	
<b>Chinese Broccoli Soup</b>	195
 <b>Oriental Soup</b> 	195
<b>Lemon Coriander Soup</b>	195
<b>Fresh Tomato And Basil Soup</b>	195
<b>Broccoli Almond Soup</b> 	195
<b>Manchow Soup</b>	195



Khowsuey Soup

# Starters

## Chhoti Bhook

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

### Continental

<b>Cajun Dusted Onion Rings</b> 	275
<i>Deep Fried Cheesy Stuffed Onion Rings, Dusted with Cajun Spice, Served with Gunpowder Mayo</i>	
<b>Tomato Jalapeno Bruschetta</b> 	295
<i>Italian Bruschetta Served with Marinated Tomatoes, Bocconcini Cheese, Drizzle with Balsamic</i>	
<b>Mexican Loaded Nachos</b> 	389
<i>Loaded Nachos Chips with Salsa, Sour Cream, Cheese Sauce, Refried Beans and Jalapeno</i>	
<b>French Fries / Masala</b>	215 / 225
<b>Cheese Chilli Toast</b>	289
<b>Corn Cheese Toast</b>	289
<b>Corn Cheese Balls</b>	295
<b>Crispy Nachos</b>	345



Cajun Dusted Onion Rings





Paneer Chilli Bao




Extra Cheesy Paniyaram

## Asian

**Oriental Crispy Veg** 🍴 295  
Crispy Fried Exotic Veg, Tossed with Oriental Spices

**Paneer Chilli Bao** 🍴 315  
Traditional Chinese Steamed Bun,  
Filled with Chilly Paneer

**Manchurian Balls,  
Broccoli in Shanghai Sauce** 🍴 315  
Wok Tossed Crispy Broccoli Florets and  
Manchurian Balls in Shanghai Sauce

 **Malaysian Paneer Chilli** 🍴 329  
Cottage Cheese, Tossed with Lemon Grass,  
Red Thai Curry Paste and Finish  
with Touch of Coconut Milk


**Paneer in Lemon Garlic Butter** 🍴 329  
Cubes of Cottage Cheese, Tossed in  
Lemon Garlic Butter Sauce


 **Finger Licking Paneer Cheeseburst** 🍴 345  
Wok Tossed Hot Chilli Paneer, Gratinated  
with Cheese Sauce

**Crispy Corn** 299  
Crispy Fried American Corn, Tossed in  
Chilli Garlic Sauce

**Veg Manchurian** 299  
Mix Vegetable Dumplings, Tossed  
in Spicy Soya Sauce

**Stir Fry Exotic Vegetables** 300  
Exotic Green Vegetables, Tossed with Garlic  
and Chinese Seasonings

 **Paneer Dragon** 329  
Crispy Cottage Cheese Batons, Tossed in  
Bell Pepper and A Signature Spicy Sauce

 **Paneer Chilli Dry** 329  
Cubes of Cottage Cheese, Tossed  
with Bell Peppers and Garlic Soya Sauce

## Indian

**Extra Cheesy Paniyaram** 🍴 185  
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 🍳** 299  
*Spiced Cheese Stuffed Naan Balls,  
Cooked in Tandoor*

**Ghee Roast Paneer, Khari Bruschetta 🍳** 295  
*Spicy Mangalorean Ghee Roast Paneer,  
Served on Mumbai Special Butter Khari*

**Broccoli Malai Tikka** 295  
*Chargrilled Malai Broccoli Florets  
with Toasted Almonds*

**🌶️ Mere Tendoori Momo Aayenge** 295  
*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** 335  
*Stuffed Paneer with Chopped Vegetables,  
Marinated with Saffron Flavoured Yellow Masala*

**Hara Bhara Kebab** 295

**🌶️ Vegetable Tawa Roll** 315  
*Deep Fried Indian Style Vegetable Croquettes*

**Bullet Raja 🍳** 315  
*Deep Fried Bullet Shaped Barrels of Vegetable  
and Crushed Nuts, Top with Creamy Tomato Sauce*

**🌶️ Teekha Paneer Mirch** 315  
*Fried Cottage Cheese, Tossed in A Tangy  
and Spicy Sauce*

**Paneer Hill Top 🍳** 349  
*Paneer Stuffed with Freshly Grounded Mint  
Flavoured Chutney, Cooked in Charcoal Oven*

**Paneer Magic Stick 🍳** 349  
*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>	175
<b>Sev Tamatar Nu Saag</b> <i>Gujarati Style Sweet and Sour Tomato and Sev Curry</i>	275
 <b>Rajasthani Dum Aloo</b> <i>Boiled Baby Potato, Tossed with Rajasthani Spices, Tangy and Spicy Gravy</i>	275
<b>Jodhpuri Govind Gatta</b> <i>Delicious Marwari Curd Flavoured Curry with Gram Flour Dumplings</i>	290
<b>Panchmel Dal</b> <i>Traditional Delicacies, Blending with Variety of Lentils</i>	265
<b>Dal Bati Churma</b> <i>Rajasthani Popular Combo Meal</i>	340

### Pasta

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

# Asian

- **Paneer in Malaysian Chilli Sauce** 🍽️ 329
- Cottage Cheese, Tossed with Lemon Grass, Red Thai Curry Paste and Finish with Touch of Coconut Milk
- Broccoli, Manchurian Balls** 🍽️ 315
- In Shanghai Sauce**
- Wok Tossed Crispy Broccoli Florets and Manchurian Balls in Shanghai Sauce
- Paneer in Lemon Butter Garlic Sauce** 🍽️ 329
- Cubes of Cottage Cheese, Tossed in Lemon Garlic Butter Sauce
- **Vegetable in Hunan Sauce** 319
- Exotic Vegetables, Cooked in Spicy Chilli Soya Sauce
- Corn and Veg Manchurian** 319
- Crispy Fried Manchurian Balls and American Corn, Seasoned in Soya Sauce
- Kung Pao Paneer** 329
- Cottage Cheese, Tossed in Sweet 'n' Spicy Sauce with Fried Cashewnut
- Sauteed Paneer / Vegetable with Choice of Sauce** 329/319
- Hot Bean/ Schezwan /Thai BBQ
- **Vegetable Thai Curry** 🍽️ 329
- Red / Green**
- Authentic Preparation of Spicy Thai Curry with Exotic Vegetables

# Indian

- Vegetable Gassi** 🍽️ 299
- Mangalorean Style Coconut Flavoured Vegetable Thick Curry
- 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



Vegetable Gassi





Desi Style Malai Kofta



Subzi Chilli Milli

**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 Tandoor*

**Desi Style Malai Kofta 339**

*Mouth Watering Paneer Kofta, Served with Rich Bell Pepper Gravy*

**Kerala Style Pepper Paneer 339**

*Kerala Style Coconut, Cashew Nut and Black Pepper Flavour Gravy*

**Add Ghee Rice 135**

**Paneer Inji Curry 339**

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

**Add Chilli Garlic Paratha 95**

**Aloo Jeera 249**

*A Dry Preparation of Potato, Tempered with Cumin Seeds*

**Veg Kheema Masala 339**

*Minced Vegetable Cooked in Spicy Indian Gravy*

**Subz Falguni 339**

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

**Kofta Bhuna Masala 339**

*Vegetable Kofta Infused with Bhuna Gravy*

**Subz Diwani Handi 339**

*Melange of Fresh Vegetable, Cooked in Mild Spicy Gravy*

**Balti Subzi 339**

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

**Paneer Tikka Masla 349**

*Grilled Cottage Cheese, Simmered in an Enriched Gravy*

**Lahori Paneer 359**

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

**Birbal Paneer 359**

*An Authentic Preparation of Stuffed Cottage Cheese Barrels with Makhani Gravy*

**Subzi Chilli Milli 359**

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

**Palak Paneer 315**

*Cubes of Cottage Cheese with Rich Spinach Gravy*

# Rice & Noodles

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

**Veg Fried Rice / Hakka Noodles** 299

*Wok Tossed Rice / Noodles with Vegetables and Seasonings*

**Singapore Noodles** 299

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

**Burnt Garlic Fried Rice** 299

*Wok Tossed Burnt Garlic With Rice*

**Chopsuey American / Chinese** 299

*Combination of Wok Tossed Noodle and Vegetable Stew*

**Kung Pao Fried Rice** 🍳 315

*Wok Tossed Sweet and Spicy Flavoured Rice*

🌶️ **Schezwan Fried Rice / Noodles** 315

*Wok Tossed Rice / Noodles with Schezwan Sauce*

**Oriental Pot Rice / Noodles** 🍳 349

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

🌶️ **Triple Schezwan Fried Rice** 395

*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** 🍳 325

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

**Kofta Biryani** 🍳 320

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

**Steamed Basmati Rice / Ghee Rice** 189/259

**Jeera Rice** 259

**Dal Khichdi** 269

*Toor Dal and Rice Cooked Together with Thin Consistency*

**Vegetable Pulao** 289

*Assorted Vegetables with Basmati Rice*

**Subz Handi Biryani** 315

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

**Palakwale Chawal** 🍳 315

*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	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	100/105/115



# Desserts

## Meetha

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

**Chocolate Mousse** 99

*Rich Chocolate Ganache Mousse*

**Madras Filter Coffee Tiramisu** 🍷 149

*Authentic Italian Creamy Desserts,  
Flavoured with Madras Coffee*

**Gulab Jamun Baked Cheese Cake** 🍷 125

*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