



BEVARAGE MENU

COLD REFRESHRS

Fresh Lime Water	59
Fresh Lime Soda	69
Lassi (Sweet/Salted/Mix)	89
Buttermilk (Chaas)	79
Jaljeera	79
Pudeena Khatta Meetha	89
Masala Soda	79
Cold Coffee	139
Cold Coffee with Icecream	169
Soft Drink	59
Masala Cola	79
Chocolate Milkshake	179
Chocolate Oreo Milkshake	199
Virgin Mojito	89
Water Rottel	MDD

HOT REFRESHRS

emon Tea	39
Masala Chai	49
Coffee	49

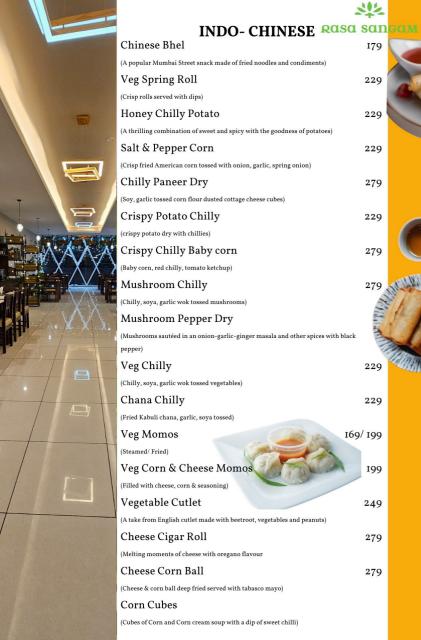






SOUP

Γomato & Basil	139
Fresh tomato chunks made into an evergreen soup with Basil Leaves)	
Veg Manchow	139
Thickened vegetable broth)	
Hot & Sour	139
The name says it all, it is hot and sour as well)	
Veg Sweet Corn	139
Aromated Vegetables, sweet corn velouté served steaming hot)	
Vegetable Clear Soup	139
A clear broth with carrot, broccoli, mushroom and spinach)	
Lemon Coriander Soup	139
A broth made of vegetables flavoured with lemon n coriander)	
Cream Of Mushroom	179
Deliciously creamy with tender bites of mushroom pieces,	
avoured with garlic, onions and herbs)	
SHURUWAT	
Papad	49
Fried/Roasted)	
Masala Papad	79
Fried/Roasted)	
Paneer Pakora	159
Crispy fritters of Paneer)	
Mix Veg / Onion / Palak Pakora	159
Crispy fritters of Onion, potato, capsicum and paneer)	
French Fries Salted	189
The Classic)	
French Fries Loaded	249
French Fries Loaded with Cheese, sprinkled with peri peri	







CHINESE MAIN COURSE

Veg Manchurian	279
(Vegetable dumpling in Manchurian sauce)	
Cauliflower Manchurian	269
(Cauliflower Fritters in Manchurian sauce)	
Babycorn Manchurian	279
(Babycorn Fritters in Manchurian sauce)	
Mushroom Manchurian	279
(Mushroom Fritters in Manchurian sauce)	
Chilly Paneer	279
(Chilly Paneer in Gravy)	
Paneer in Schezwan Sauce	289
Exotic Asian Vegetables in Devil Sauce	299
CHINESE RICE & NOODLES	
Veg Hakka Noodles	259
Schezwan Noodles	279
Malaysian Noodles	279
Chilli Garlic Noodles	269
Veg Mushroom Noodles	279
Veg Fried Rice	259
Babycorn Fried Rice	259
Veg Mushroom Fried Rice	279
Schezwan Fried Rice	279
Chilli Garlic Fried Rice	269
Ginger and capsicum Fried Rice	279
American Choupsuey	299
Chinese Choupsuey	299







TANDOORI & TAWA KEBAB

Paneer Tikka Angarey	279
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(Marinated with deggi mirch, yoghurt, kebab spices cooked in clay oven served with mint chutney)

Paneer Tikka Haryali

279

(Marinated with deggi mirch, yoghurt, kebab spices cooked in clay oven served with mint chutney)

Hara Bhara Kebab

269

(Crispy patties made with green peas, spinach, green chilly, cashew and Indian spices)

Tandoori Bharwan Aloo

269

(Stuffed potato drumlets filled with nuts, marinated with saffron, cooked in clay oven)

Tandoori Khumbh

289

(Mushroom filled with spinach, cheese, Indian spices cooked in clay oven)

Paneer Seekh Kebab

289

(Minced paneer, green chilly, ginger, skewered and cooked in clay oven)

Vegetable Seekh Kebab

279

(Minced paneer, green chilly, ginger, skewered and cooked in clay oven)

Vegetable Tandoori Platter

379

(2 pieces of paneer tikka, hara bhara kebab, tandoori bharwan aloo, tandoori khumbh with mint chutney)







POTATO PREPARATIONS WITH INDIAN SPICES

Aloo Jeera / Aloo Palak / Aloo Methi 189 / 219 / 219

(A dry preparation of potato with cumin/spinach/Methi)

Dum Aloo Kashmiri 229

(A Kashmiri specialty of red chilly and potato combination)

Aloo Do Pyaza 219

(Potatoes tossed in tomato n onion gravy finished with pearl & spring onion)

Pudina Aloo 219

(Mint laced potatoes with garam masala)

Aloo Matar 229

(This gravy style preparation is best combination in winters)

Aloo Gobhi Matar 229

(Potatoes Cauliflower and green peas, flavoured with coriander sprigs)

${\bf MILI\, JHULI\, SUBZI\, (MIXED\, VEG\, PREPARATION)}$

Mixed Vegetable Jhalfrezi 259

(Onion, capsicum, tomatoes, carrot, cauliflower & potatoes laced with Indian spices)

Mixed Vegetable Kolhapuri 259

(Mixed aromatic vegetables spicy preparation from kolhapur)

Vilayti Kadhai Subzi

(Imported vegetables in kadhai masala)

Subz Diwani Handi 279

(Mixed vegetables in a mouth- watering rich Indian gravy)





279



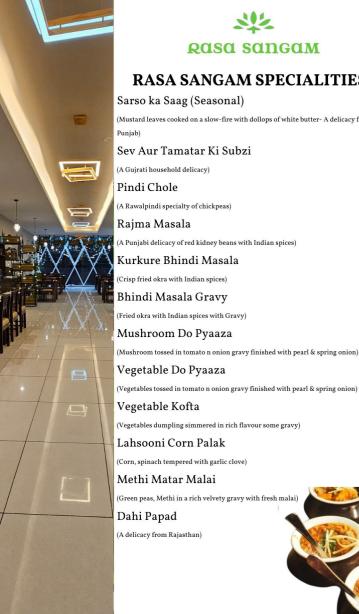




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Paneer Bhurjee	269
(Minced cottage cheese with aromatic spices)	
Paneer Khurchan	269
(A classic preparation of paneer in the Urban make)	
Palak Paneer	279
(Spinach, Cottage cheese in Indian gravy)	
Matar Paneer	279
(Green peas, Cottage cheese in tomato and onion gravy)	
Paneer Butter Masala	279
(Cottage cheese in a creamy, tomato and onion gravy, laced with butter and cr	eam)
Paneer Makhani	279
(Cottage Cheese in a creamy tomato gravy, laced with butter and cream)	
Kadhai Paneer	279
(Cottage cheese cubes in kadhai masala, an overall dry preparation)	
Paneer Tikka Masala	279
(Tandoor cooked morsels of cottage cheese in a masala gravy)	
Paneer Do Pyaaza	279
(Cottage cheese, Indian spices, onion)	
Paneer Pasanda	279
(An all time favorite paneer piccatta)	
Malai Kofta	299
(Cottage cheese dumplings in a rich velvety gravy)	
Stuffed Capsicum	299
(Stuffed capsicum with cottage cheese and nuts in a rich velvety gravy)	









RASA SANGAM SPECIALITIES

Sarso ka Saag (Seasonal)

(Mustard leaves cooked on a slow-fire with dollops of white butter- A delicacy from

Sev Aur Tamatar Ki Subzi 249

(A Guirati household delicacy)

Pindi Chole 249

(A Rawalpindi specialty of chickpeas)

Rajma Masala 249

(A Punjabi delicacy of red kidney beans with Indian spices)

Kurkure Bhindi Masala

(Crisp fried okra with Indian spices)

Bhindi Masala Gravy 229

(Fried okra with Indian spices with Gravy)

Mushroom Do Pyaaza 279

(Mushroom tossed in tomato n onion gravy finished with pearl & spring onion)

Vegetable Do Pyaaza 259

Vegetable Kofta 259

(Vegetables dumpling simmered in rich flavour some gravy)

Lahsooni Corn Palak 269

(Corn, spinach tempered with garlic clove)

Methi Matar Malai 299

(Green peas, Methi in a rich velvety gravy with fresh malai)

Dahi Papad

(A delicacy from Rajasthan)

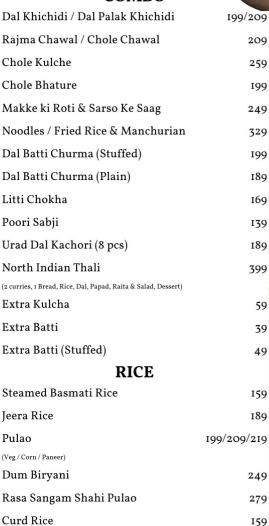


219





COMBO





















INDIAN BREADS (ROTIYAAN)

INDIAN DREADS (KOTTIAAN)		
Phulke	29	
Plain / Butter)		
Γandoori Roti	59	
Plain / Butter)	(e	
Bajre Ki Roti	89	
Missi Roti	89	
Laccha Parantha	79/89/89/89	
Plain / Ajwain / Kasuri Methi / Dhaniya)		
Гandoori Stuffed Parantha	109	
Onion/ Aloo / Gobhi / Mix Veg)		
Гandoori Stuffed Parantha	129	11
Cheese & Garlic / Paneer / Cheese)		ili "
Stuffed Kulcha	89	100
Onion/ Mixed / Paneer)		
Stuffed Kulcha	129	
Cheese & Garlic / Paneer / Cheese)		
Amritsari Kulcha	89	
Naan	79 / 89 / 99	
Plain / Butter / Garlic / Churchur)		
Makke Di Roti	89	
DESSERT		
Fried Ice Cream	139	
Gulab Jamun (2 pcs)	89	
Ice Cream	89	
Brownie	119	000
Sizzling Brownie with Ice Cream	189	
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