



Zafran





## Cold Beverages

<b>MILK SHAKE</b> (Vanilla, Chocolate, Strawberry, Mango, Banana or Butterscotch)	135
<b>COLD COFFEE</b> (With or without ice cream)	135
<b>ICED TEA</b> (Regular lemon or fruits)	155
<b>Lassi</b> (Sweet, salted, masala)	110
<b>CHAACH</b> (Salted, masala & Tadka)	135
<b>COLD PRESSED JUICE</b> (Orange/sweet lime/water melon/mixed fruit or sliced fresh fruit)	199
<b>RED BULL</b>	225
<b>AERATED SOFT DRINK</b> (Coke /Diet Coke /Sprite/Limca) 180ML	80
<b>CANNED JUICE</b>	135
<b>BOTTLE WATER</b>	50

## Hot Beverages

<b>COFFEE</b> (Readymade All time favourite, Cappuccino, Café Latte, Americano, Espresso, Mocha.)	80 140
<b>TEA SELECTION</b> (Assam/Darjeeling/Earl Grey/Green/Jasmine/Lemon/Peppermint/ Chamomile/Readymade Masala Tea)	60
<b>HOT MILK/ HOT CHOCOLATE</b>	110



## Breakfast Menu 7:00 am to 10:30am

<b>STUFFED PRANTHA</b> (Aloo, onion, gobi, mix prantha and Paneer. Two piece of prantha along with curd & pickle)	249
<b>POORI BHAJI</b> (4 piece of poori along with aloo bhaji)	249
<b>CHOLE BHATURE</b> (Two piece of bhaturas served with choley)	249
<b>CHEESE GARLIC BREADS</b> (Bread, butter, garlic and lots of cheese done in Oven.)	249
<b>PLAIN SANDWICH</b> (Mayonnaise, coleslaw and Served with french fries)	199
<b>VEG GRILLED SANDWICH</b> (Best combination of Cucumber, tomato & cheese. Served with french fries)	249
<b>CHICKEN SANDWICH PLAIN</b> (Boiled Chicken with mayonnaise served with french fries)	249
<b>CHICKEN GRILLED SANDWICH</b> (Boiled chicken with omelette and Cheese served with french fries)	249
<b>IDLI WITH SAMBAR</b> (Two piece of idly with sambar along with coconut & tomato chutney)	199
<b>VEG POHA</b> (Vegetable Poha is all time favourite breakfast made of flat-beaten rice)	199
<b>Choice Of Dosa</b> (Served with Coconut and spicy Tomato chutny Plain, Cheese, masala, onion, Paneer)	199
<b>CHOICE OF CEREALS</b> (Start a nutritious morning with a choice of cornflakes / wheat flakes served /choco flakes with hot & cold milk)	199
<b>PORRIDGE</b> (Made of grains cooked in Liquid such as water and little bit milk)	199
<b>SEASONAL FRESH FRUIT PLATTER</b> (Always make you Healthy must try in a day)	199
<b>FARM FRESH EGG TO ORDER</b> (2 Piece boiled egg, plain omelette, masala omelette, poached egg, scrambled egg, half fried served with 2 pieces of bread toast)	199



## All day Dinning Menu

<b>ASSORTED VEG PAKORA</b> (Vegetables like onions, potatoes, gram flour, spices and herbs)	249
<b>PANEER PAKORA</b> (Spiced paneer cubes, coated with besan or chickpea flour batter)	299
<b>VEG BURGER</b> (Veggie burger made with a patty and cheese)	199
<b>PANEER TIKKA SUBMARIAN</b> (Grilled foot long bread stuffed with paneer tikkas served with fries, house salad)	299
<b>CHICKEN BURGER</b> (Minced chicken patty and cheese served between slice of bun)	299
<b>CHICKEN TIKKA SUBMARIAN</b> (Grilled foot long bread stuffed with chicken tikkas served with fries, house salad)	349

## Pizza Væg / Non Væg

<b>MARGHERITA PIZZA</b> (A classic italian pizza made with juicy tomato, fresh basil and topped with pizza cheese)	299
<b>PANEER TIKKA PIZZA</b> (Grilled cottage cheese with onion, capsicum, tomato & topped with pizza cheese)	349
<b>HAWAIIAN PIZZA</b> (Julienne cut of tomato, mushroom, pineapple, capsicum & topped with pizza cheese)	299
<b>VEG MAXICAN PIZZA</b> (Mushroom, american corn, pepper & topping with pizza cheese)	349
<b>GOD FATHER CHICKEN TIKKA PIZZA</b> (Grilled chicken with onion, tomato, capsicum & topped with pizza cheese)	375
<b>BBQ CHICKEN LOVER PIZZA</b> (Chicken cut small pieces with BBQ sauce & mushroom, onion & topped with pizza cheese)	375
<b>CHICKEN HAWAIIAN PIZZA</b> (Jullienne cut of chicken, capsicum, mushroom, pineapple & topped with pizza cheese)	375
<b>TUSCAN</b> Grilled chicken rosemary topped with black olive and cheese	375
<b>QUEEN SPECIAL INDO MEXICAN</b> Mutton keema with jalapeno and cheese.	399



## Şöüps

### VEGETARIAN SOUPS

<b>PHO SOUP</b> (Flat Vaitnamess noodle soup in aromatic broth with Vegetable)	149
<b>CHOICE OF CREAM SOUP</b> (Mushroom/Vegetable/Almond/Tomato)	149
<b>MINESTRONE SOUP</b> (Tomato based italian soup blended with pastas, vegetables & cheese)	149
<b>TOMATO DHANIYA SHORBA</b> (Thin Tomato soup flavour of corriander)	149
<b>CHOICE OF VEG SOUP</b> (Sweet corn/manchow/hot n sour/veg talumien, lemon coriander)	149
<b>TOM YOM SOUP</b> (Lemongrass, Kaffir and galangal shine a spicy thai soup.)	149

### NON VEGETARIAN

<b>PHO SOUP</b> (Flat Vaitnamess noodle soup in aromatic broth Soup with vegetable)	199
<b>CHICKEN CLEAR SOUP</b> (Cubes of chicken in clear water with salt & pepper)	199
<b>TOM YOM SOUP</b> (Chicken, Lemongrass, Kaffir and galangal shine a spicy thai soup.)	199
<b>GHOST KA SHORBA</b> (Mutton cooked with of indian spices. This is clear soup it provides strength and comfort during winter season)	249
<b>CHOICE OF CHICKEN SOUP</b> (Manchow, hot & sour, lemon coriander and sweet corn)	199
<b>CREAM OF CHICKEN SOUP</b> (Creamy chicken soup garnished with cube chicken)	199

## Şälädş

### VEG SALAD

<b>BAGON KI BAHAR</b> (fresh garden greens)	150
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## Salad

<b>KIMCHI SALAD</b> (A spicy, salty and tangy cabbage, most popular korea)	150
<b>RUSSIAN SALAD</b> (An all time favourite, creamy mixed vegetables & fruits cocktail tossed with mayonnaise sauce)	165
<b>TOSSED SALAD</b> (Assorted greens tossed in vinaigrette dressing)	165
<b>CAESAR SALAD</b> (Imperial Roman Signature preparation)	199
<b>FRESH FRUIT SALAD</b> (Delicious Assortment of fruits)	199
<b>VEG TAX MAX</b> (Tortila Chips with corn, Beans & Pepper)	199
<b>MEXICAN CORN &amp; BEANS SALAD</b> (Arugula leaf, corn, beans , tomato, onion and nachos with ranch dressing)	199

## NON VEG SALADS

<b>CHICKEN TIKKA TOSSED SALAD</b> (Chef Special Healthy salad must try)	239
<b>CHICKEN CEASER SALAD</b> (Imperial Roman Signature preparation)	239
<b>CHICKEN TAX MAX SALAD</b> (Tortilla chips with corn, beans & chicken)	239
<b>MURG TIKKA ASLAD IN EUROPEAN STYLE</b> (A Yummy style salad with Grilled chicken, Lettuce, baby spinach and creamy tomato slice in a Mouthwatering dressing. )	239

## From the House of Charcoal

### VEGETARIAN

<b>QUEEN VEG PLATTER</b> (Assortment of kekabs made of cottage cheese. Vegetables seekh kabab, mushroom, Dahi ke kabab and Hara bhara Kabab.)	645
<b>TANDOORI MUSHROOM</b> (Mushroom marinated with tandoori special red masala & cooked in clay oven)	349





<b>BHATTI KA PANEER TIKKA</b> (Achari, Hariyali, malai, kalimirch, Spicy chunks of cottage cheese, tomatos and onion cooked in clay oven)	385
<b>BROCCOLI CHEESE TIKKA</b> (Seasonal fresh broccoli marinated with cheese, cashewnut paste and hung curd, cooked in clay oven)	385
<b>CHATPATE COCONUT KEBAB</b> (Coconut kebab made up of potatoes, spinach, gramflour, coconut, carrot.)	335
<b>DOODIYA KABAB</b> (Kababs made with khoya,paneer, potato, honey & sesame seeds)	385
<b>MAVA SEEKH</b> (Mix vegetables & khoya seekh served with mint chutney)	385
<b>JAITOONI PANEER TIKKA</b> (Paneer tikka marinated with red masala & chopped olive)	385
<b>NAWABI KHUMB</b> (Chesse stuffed button mushroom, marinated with indian spices and finished in clay oven)	349
<b>DAHI KE SHOLEY</b> (A Combination of hung curd ,roasted garam flour, chilli and coriander.)	349
<b>ANANAS CHAAT (TANDOORI CHAAT)</b> (Honey Glazed pineapple, chunks cooked in clay oven)	349
<b>CHOICE OF SOYA CHAP</b> (LEMON /ACHARI /MAKHMALI)	349
<b>MELLOW MUSHROOM POTATO</b> (Aloo-Barrel Shaped Potatoes filled with mushroom mixture, marinated in yoghurt masala and cooked in the tandoor)	349

## NON-VEGETARAIN

<b>KING PLATTER</b> (Assorted of scrumptious snacks, fish, mutton and chicken served with home made dips)	745
<b>BHATTI KA MURG (HALF/FULL)</b> (With bone chicken marinated with hung curd and Indian spices, cooked in clay oven)	400/750
<b>AFGANI MURG (HALF/FULL)</b> (With bone chicken marinated with chef special spices, cooked in clay oven)	400/750



<b>ANGARA MURG BOTI KABAB</b> (Boneless tender chicken marinated in aromatic spices & grilled in clay oven)	475
<b>MURG PISTON TIKKA</b> (Chicken chunks marinated with chef special masala & thai green paste)	475
<b>MURG TIKKA</b> (Boneless chicken marinated in special red masala,cooked in clay oven)	425
<b>GILAFI SEEKH KABAB</b> (Chicken skewered and coated with capsicum)	435
<b>GULMOHAR TANGRI KABAB</b> (Nizam cuisine chicken Leg )	499
<b>MURG KE SOOLEY</b> (Chicken Chunks marinated in brown cashew nut, onion, red chilli & rose petal flavoured yogurt)	445
<b>MACCHI TIKKA AMRITSAR BALA</b> (Chunks of fish marinated with special Amritsari masala & cooked in clay oven)	645
<b>AJWAIN ADRAKI FISH TIKKA</b> (Chunks of fish marinated with special Indian herbs & ajwain and ginger flavour & cooked in clay oven)	645
<b>ACHARI MACCHI</b> (fish chunks marinated in aromatic spices & pickle flavour, cooked in clay oven)	645
<b>MUTTON GILAFI SEEKH KABAB</b> (Minced tender mutton mixed with spices, ginger and chopped bell pepper)	550

## **Oriental Starters**

### **VEGETARIAN**

<b>WOK TOSSED COTTAGE CHEESE EXOTIC VEG IN CHOICE OF SAUCE</b> (Hot garlic,black pepper, schezwan, black bean mix vegetables and cottage cheese cooked with choice of sauce)	355
<b>KUNG PAO MUSHROOM</b> (Crunchy fried chilli mushroom)	355
<b>CHEESE CHILLI</b> (Batter fried cottage cheese chunks tossed with green pepper,onion, green chilli & chilli sauce)	385

<b>VEG SPRING ROLL</b> (Fried thin sheet of refined flour, stuffed with assorted julienne vegetables)	355
<b>CHEESE LOLLIPOP</b> (Six pieces of cottage cheese lollipop, served with hot garlic sauce)	385
<b>BOTTON MUSHROOM CHILLI GARLIC</b> (Batter fried button mushroom tossed with ginger, garlic & chilli sauce)	355
<b>CHILLI CORN PEPPER</b> (American corn coated with batter, deep fried, tossed with onion, garlic, green pepper & chinese seasoning)	355
<b>CHANNA CHILLI</b> (White channa battered & deep fried, tossed with onion, garlic, capsicum & chilli sauce)	355
<b>CRISPY VEGETABLE</b> (Salt-n-pepper or honey chilli sauce)	355
<b>VEGETABLE CHOPSY</b> (Sweet & sour vegetable served with crispy fried noodle)	355
<b>STIR FRIED MUSHROOM</b> (Fried mushroom in oyster & dark soya sauce)	355
<b>COTTAGE CHEESE IN CHOICE OF SAUCE</b> (Schzewan, hot garlic, black pepper, lemon chilli, burnt garlic)	385
<b>HONEY CHILLY POTATO</b> (Chinese style fried potato tossed in a sweet and spicy sauce)	325
<b>HONEY CHILLI CAULIFLOWER</b> (Chinese style fried Cauliflower tossed in a sweet and spicy sauce)	325
<b>VEGETABLE MANCHURIAN (DRY OR GRAVY)</b> (An exotic dish made of mixed vegetable steamed formed into dumpling deep fried and cooked in tangy sauce)	325

## **NON-VEGETARIAN**

<b>SHREDDED CHICKEN WITH ONION AND CAPSICUM</b> (Strips of chicken with onion and capsicum in chef special sauce)	425
<b>EGG CHILLI</b> (Four egg battered & deep fried, tossed with green pepper, onion, garlic & chilli sauce)	399
<b>CHILLI CHICKEN</b> (Chunks of chicken battered and deep fried, tossed with garlic, onion, pepper & chilli sauce)	425





<b>CRISPY HONEY CHICKEN</b> (Chicken chunks battered and deep fried, tossed with honey, garlic, sesame seeds)	425
<b>LEMON CHICKEN</b> (Chicken chunks battered & deep fried, tossed with bellpepper chef special sauce)	425
<b>DICE CHICKEN IN BLACK PEPPER SAUCE</b> (Dice chicken chunks battered and deep fried, tossed with black pepper sauce)	430
<b>KUNG PAO CHICKEN</b> (Battered fried chicken cooked with sweet, spicy, and savoury sauce)	445
<b>CHICKEN IN THAI CURRY</b> (Battered fried chicken cooked in guest choice thai sauce - green or red)	425
<b>FISH (Choice of sauce)</b> (Chilly sauce, black pepper sauce, hot garlic sauce, honey chilli sauce)	645
<b>FISH IN THAI CURRY</b> (Battered fried fish cooked in guest choice thai sauce - green or red.)	645

## Fusion Cuisine

### VEGETARIAN

<b>PERI PERI COTTAGE CHEESE</b> (Cottage cheese cubes, deep fried & cooked in peri peri sauce)	385
<b>COTTAGE CHEESE VEGETABLE SHASHLIK</b> (Cottage cheese, bell peppers, onion, mushroom served with sour marina sauce)	385
<b>CHEESE CORN ROLL</b> (Cheese rolls made with cottage cheese, cheese, american corn and special herbs).	385
<b>CHEESE FINGER</b> (Cottage cheese finger cut, crumbed and deep fried served with fries & tarter sauce)	385
<b>CHEESE BALLS</b> (Cottage cheese mix with pepper, & served with tartar sauce)	385
<b>FRENCH FRIES</b> (All time favourite).	155
<b>VEGETABLE CUTLETS</b> (Cutlets made with potato, vegetables, herbs, served with fries)	325
<b>VEG COCKTAIL KABAB</b> (Kebabs made with potato, vegetables & Indian spices)	325



**VEGETABLE STROGNOFF** 325  
(vegetables cooked in rich creamy sauce, served with butter rice)

**FALAFAL** 355  
(Eastern cuisine made from broad bean and chickpeas served with hummus sauce)

## **NON-VEGETARIAN**

**FISH & CHIPS** 645  
(Fillet of fish crumb, fried and served with french fries & tartar sauce)

**GRILLED FISH WITH LEMON BUTTER SAUCE** 660  
(Fillet of fish grilled and served with potato & vegetables)

**CHICKEN SATAY** 425  
(Chicken strips marinated and grilled, served with peanut sauce)

**CHICKEN PARMESAN** 445  
(Pan fried battered chicken baked with cheese, served with spaghetti)

**GRILLED CHICKEN WINGS WITH B.B.Q. SAUCE** 445  
(Chicken wings tossed with B.B.Q. Sauce)

**STUFFED CHICKEN IN MUSHROOM PEPPER SAUCE** 445  
(Chicken breast stuff with spinach, cheese, cooked in mushroom pepper sauce, served with butter rice & saute vegetable)

**FISH FINGER** 645  
(Crumb fried fish served with fries and tartar sauce)

**FISH ORLY** 645  
(Fish chunks dipped in flour and egg batter, fried and served tartar sauce)

**FISH AMRITSARI** 645  
(Fish marinated with chef special punjabi masala, deep fried, served with tartar sauce)

## **Indian Main Course**

### **VEGETARIAN**

**PANEER KHURCHAN** 385  
(Paneer prepared with south Indian style onion, tomato, capsicum and few spices)

**CHOICE OF PANEER** 385  
(Butter masala/Kadhai/Palak/Jaalfarezi/Do pyaza/Makhani (cottage cheese preparation cooked with your choice of gravy)



<b>VEG DIWANI HANDI</b> (Mixed vegetable cooked with onion, tomato, cashewnut gravy & green capsicum, served as semi gravy)	325
<b>KHUMB MAKAI PALAK</b> (Button mushroom & corn cooked in spinach gravy)	355
<b>MIXED VEGETABLE</b> (Fresh mix vegetables, cooked with exotic indian spices)	325
<b>MALAI KOFTA</b> (Soft cottage cheese dumplings cooked in rich Indian gravy)	365
<b>PINDI CHANNA</b> (Kabuli channa cooked in traditional punjabi style)	355
<b>MUSHROOM MATAR MASALA</b> (Fresh mushroom and green peas, cooked in yellow gravy Indian spices)	355
<b>HEENG DHANIYA KA CHAT-PATA ALOO</b> (Potatoes cooked in tangy, spicy and flavoured with coriander)	325
<b>DUM ALOO BHOJPURI</b> (Bhojpuri delicacy of fried baby potatoes, cooked in red gravy)	325
<b>DAL BHUKARA</b> (Black lentil cooked over night on tandoor with chef special masala)	325
<b>DAL MAKHANI</b> (Black lentil cooked over night on tandoor)	325
<b>GHEE DAL TADKA</b> (Fresh yellow dal cooked in desi ghee)	325
<b>NON-VEGETARIAN</b>	
<b>MURGH MAKHAN BALA</b> (Withbone tandoori chicken cooked in rich tomato grevy topped with butter and cream)	455
<b>MURGH LABABDAR</b> (Withbone chicken cooked with capsicum in lababdar curry.	455
<b>AWADHI MURGH</b> (With bone chicken cooked in cashewnut grevy spiced with garam masala)	455
<b>MURG SAAGBALA</b> (Chicken combined with fresh spinich, coriander seeds, ginger and garlic)	455





<b>MURGH DHANIYA MIRCH PUDINA</b> (Chicken cooked with mint, coriander, green chilli and brown gravy)	455
<b>MURG TIKKA MASALA</b> (Cooked in tomato, cashew nut gravy and butter)	455
<b>CHICKEN PATIYALA</b> (With bone chicken cooked in special patiala gravy)	455
<b>CHICKEN HANDI</b> (Chicken cooked in chef special gravy)	455
<b>CHICKEN SEEKH MASALA</b> (Chicken seekh cooked in masala gravy)	455
<b>CHICKEN/MUTTON DAHI BALA</b> (Chicken or mutton cooked in rich masala gravy with curd)	455/550
<b>HARI MIRCH KA BHUNA GOSHT</b> (Spicy mutton cooked in chilli , Mint, coriander and clarified butter)	550
<b>MUTTON MADRAS</b> (Basically spicy yellow mutton. Made with spice mixture and flavour in the Madras curry sauce and hotter than regular curry)	550
<b>RARA GOSHT</b> (Minced lamb and pieces cooked in medium spicy indian gravy)	550
<b>DAL PALAK GOSHT</b> (Mutton cooked in spinach and lentil gravy)	550
<b>RAJASTHANI LAAL MAAS</b> (Tender chunks of lamb in rich red and spicy gravy)	550
<b>KASHMIRI ROGAN JOSH</b> (Lamb cooked in authentic Kashmiri style)	550
<b>MACCHI MASALA</b> (Fish chunks fried & cooked in brown gravy)	575

## Curd and Raitas

<b>PLAIN CURD</b>	120
<b>RAITA</b> (PINEAPPLE, MIXED, BOONDI, ONION, BURANI)	130



# Oriental Main Course

## VEGETARIAN

<b>CHEESE POPNUT</b> (Crunchy fried cheese and peanuts battered in chilli garlic sauce)	325
<b>STIR FRIED MUSHROOM</b> (Battered fried mushroom cooked in oyster and dark soya sauce)	335
<b>VEGETABLE IN THAI FIVE SPICES</b> (Exotic vegetables with thai sauce)	335
<b>SWEET &amp; SOUR VEGETABLE</b> (Assortment of vegetables cooked in sweet and sour sauce)	335
<b>VEG THAI CURRY</b> (Choice of sauce Red or Green and served with Steamed Rice)	449
<b>COTTAGE CHEESE IN CHOICE OF SAUCE</b> (Schzewan, hot garlic, black pepper, lemon chilli, burnt garlic)	399

## NON VEGETARIAN

<b>DICED CHICKEN IN BLACK PEPPER SAUCE</b> (Battered fried chicken tossed with black pepper & dark soya sauce)	435
<b>CHICKEN AND MUSHROOM IN CHOICE OF SAUCE</b> (Chilli sauce, oyster sauce, burnt garlic sauce)	425
<b>CHICKEN IN THAI CURRY</b> (Red curry, green curry and served with Steamed Rice)	425
<b>FISH IN THAI CURRY</b> (Red curry or green curry and served with Steamed Rice)	575
<b>CHICKEN MANCHURIAN</b> (Minced chicken balls cooked with garlic, onion, capsicum, soya & chilli sauce)	435



## Indian Breads

LAZEEZ KEEMA NAAN WITH GRAVY (NON VEG)	225
CHEESE NAAN WITH GRAVY	175
PANEER STUFF NAAN	85
GARLIC NAAN	85
PLAIN NAAN	55
BUTTER NAAN	60
LACHHA PRANTHA	60
STUFFED KULCHA	70
MISSI ROTI	60
TANDOORI ROTI	45
PUDINA ROTI	45
MIX BREAD BASKET (butter naan, lachha prantha, missi roti, plain roti)	210

## Khushboo Basmati ki

DUM PUKHT BIRYANI (CHICKEN/MUTTON) (Cooked in slow fired)	375/450
HYDERABADI BIRYANI (CHICKEN/MUTTON) (Originating in the kitchen of the nizam of Hyderabad)	375/450
LUCKNOWI DUM BIRYANI (CHICKEN/MUTTON) (Awadhi Cuisine their royal dishes is aromatic and delicious)	375/450
KONJU BIRYANI (CHICKEN/MUTTON) (One of the famous Biryani from Kerala Cuisin)	375/450
SUBZ ZAAFRANI BIRYANI (Tempting assorted vegetables chopped and stir fried with cooked rice and Indian spice)	325
CHOICE OF PULAO VEG PULAO/PES PULAO (Basic indian style rice pilaf that is aromatic, healthy & delicious)	299
JEERA RICE (An aromatic Basmati Rice cooked with Cumin seeds and ghee (butter))	255
STEAMED RICE (Steamed basmati rice)	225
MOTIA PULAO	299



# Oriental

## RICE AND NOODLES

### CHOWFAN FRIED RICE

(VEG/NON-VEG)

255/325

(Chao Fan is a stir-fry of leftover rice that is normally mixed with pieces of vegetables or chicken)

### CANTONESE FRIED RICE

(VEG/NON-VEG)

255/325

(A dish of boiled or steamed rice that is stir-fried typically with soy sauce)

### FRIED RICE (VEG/NON-VEG)

255/325

(Fried rice is a dish of cooked rice that has been stir-fried in a wok or a frying pan and is usually mixed veg or non-veg)

### POT MUSHROOM FRIED RICE

255

(Mushroom fried rice from Indo Chinese style. Roasted mushroom with garlic)

### HAKKA NOODLE (VEG/NON-VEG)

255/325

(Hakka noodles is a popular Indo-Chinese dish of stir fried noodles, veggies and sauces)

### CHILLI GARLIC NOODLE (VEG/NON-VEG)

255/325

(Chilli Garlic Noodles made of spiced, tasty with lots of garlic)

### CHOPSUEY (VEG/NON-VEG)

325/385

(Sweet and sour with a bright orangish-red colour)

## Continental Main Veg & Non Veg.

### CHOICE OF VEG/NON VEG PASTA

350/399

(Penne, Fussili, Spaghetti)

CHOICE OF SAUCE- (Arrabiata, Pesto, Alfredo)

### FARFALLE BOLOGNASE

545

(Minced lamb flavoured with tomato sauce and italian spice)

### MUSHROOM RISOTTO

395

(Risotto An italian short grain arborio rice with italian spice)

### VEGETABLE-AU-GRATIN

445

(Vegetables cooked in creamy cheese sauce and baked with cheese)

### VEGETABLE LASAGNA

445

(Pasta sheets layered with spinach, vegetables, tomato concasse, baked with creamy cheese sauce)



## Fusion Main Course & Sizzler

### PINEAPPLE CHEESE STEAK SIZZLER 399

(Fresh pineapple & cottage cheese combined in a satay stick, marinated with spices, grilled, served with butter rice & vegetables)

### LAGUME STEAK SIZZLER 399

(Two vegetables tikki, saute vegetables, fries served with BBQ sauce on hot sizzler plate)

### HOT POT VEGETABLE SIZZLER 399

(Two tikki of vegetables & cottage cheese, deep fried served with basil rice & vegetables & B.B.Q. sauce)

### CHICKEN STEAK 445

(Grilled chicken with chef special sauce side of vegetables & fries)

### FISH GOUJONS 615

(Fish goujons are strips of fish that are coated in bread crumbs and typically deep -fried and served in sizzler)

## Dessert

### RED VELVET HALWA 160

(Beetroot halwa cooked along with milk and sugar until it turns translucent)

### JAMUN-E-GUL 150

(Hot gulab jamun garnished with dry fruits)

### MALPUA WITH RABARI 150

(Fluffy and crispy at the edges these cardamom and fennel scented pancakes are coated with sugar syrup serve with rabari)

### MOONG DAL HALWA 165

(Ground lentils are fried in ghee until aromatic and golden)

### ALMOND PHIRNI 150

(Perfect blend of almonds cooked with ground rice, sugar and milk)

### TIRAMISU 165

(Coffee flavoured Italian dessert)

### EGG LESS WHOLE WHEAT CARROT CAKE 165

(With cream cheese frosting)

### WARM BROWNIE WITH ICE CREAM 160

(Warm brownie served with ice cream topping with chocolate sauce)



<b>FRIED ICE CREAM</b> (One of the best sweet ice cream coated and deep fried)	140
<b>FRESH FRUIT WITH ICE CREAM</b> (Made with fresh fruit and nuts and topped with scoop of ice cream).	165
<b>TUTI FRUITY</b> (Combination of Two ice cream served with cocktail fruit)	165
<b>CHOICE OF ICE CREAM</b> (Vanilla, Butter scotch, Strawberry, Chocolate)	130

**If you have any dietary restrictions, allergies or special considerations. Please let us know in advance**

**ALL PRICES ARE IN INDIAN RUPEES & EXCLUSIVE OF APPLICABLE TAXES.**

**T&C Applicable**





