

Menu

2026



Starters

INDIAN (NON VEG)

Murgh Malai Tikka
Murgh Tikka Kali Mirch
Achari Murgh Tikka
Mutton Seekh Kebab
Amrtitsari Fish Tikka

ORIENTAL(NON VEG)

Chilli Chicken Dry
Drums of Heaven
Golden Fried Chicken
Crispy Chicken with Honey Sauce
Sesame Chicken in oyster Sauce
Chicken Momos

CONTINENTAL(NON VEG)

Chicken Satay with peanut sauce
Fish Finger with tartar sauce
Chicken and cheese balls with
barbecue sauce
Spicy meat balls with tomato garlic dip
Tex-Mex chicken Nachos with salsa
Mini Chicken Pizza
Chicken Pasta (live)

INDIAN (VEG)

Paneer Tikka Masala
Paneer Tikka Pudina
Achari Paneer Tikka
Stuffed Tandoori Mushroom
Hara Nera Kebab
Dahi ke kebab
Tandoori Bharwan Aloo
Aloo chaat
Potli Samosa

ORIENTAL(VEG)

Chilli Paneer
Vegetable manchurian dry
Chilli mushroom
Vegetable spring rolls
Vegetable Momos
Singapore Cauliflower

CONTINENTAL(VEG)

Crumb fried mushroom with tartar sauce
Cheese Ball
Falafel with hummus
Stuffed Tandoori Mushroom
Cottage Cheese Fingers
Potato Corn Rolls

Soups

Cream of Tomato
Cream of Vegetable
Cream of Almond
Lemon Coriander
Hot'n sour
Talumein
Manchow

SALADS

Fruit Chaat
Aloo aur chana chaat
Kachumber Salad
Aloo aur anar chaat
Green Salad
Beans Sprout Salad
Cheese and Pineapple salad
Russian Salad
Cole Slaw Salad
Potato and green chilli salad

ACCOMPANIMENTS

Papar
Mint Chutney
Saunth Ki chutney
Assorted Pickle

Main Course

CHICKEN

Murg Makhanwala

Murg Kadhai

Bhuna Murgh Masala

Methi Murgh

Murg Kali Mirch

Saag Murgh

Murg Afghani

Russian Salad

Cole Slaw Salad

Grilled Chicken with Lemon and Mint Sauce

Crumb Fried Chicken

Chilli Chicken

Sliced Chicken with Hot Garlic Sauce

Diced Chicken in Black bean sauce

Chicken in Schezwan Sauce

Sweet & Sour Chicken

Diced Chicken in Oyster sauce

MUTTON

Mirchon Wala Meat

Laal Maas

Mutton Do Pyazza

Rara Gosht

Saag Gosht

Mutton Rogan Josh

Gosht Hara Dhania

Sliced Lamb in Schezwan Sauce

Sliced Lamb in Hot Garlic Sauce

COTTAGE CHEESE /PANEER

Saunfiana Stuffed Paneer

Kadhai Paneer

Matar Paneer

Paneer Makhani

Methi Paneer

Palak Paneer

Paneer Pasanda

Malia Kofta

Sweet And Sour Paneer

MAIN COURSE VEGETABLES

Palak Kofta

Mushroom Matar

Mushroom Hara Dhania

Aloo Jeera

Dum Aloo

Gobhi Matar

Til Ki Phool Gobhi

Bhindi Masala

Bhindi Kurkuri

Navratan Korma

Mix Veg. Jalfrezi

Bhutta matar

Khumb Palak

Aloo Simlamirch

Arbi Masala

Mirchi Baingan Ka Salan

Macaroni Corn and Cheese

Penne with fresh Tomato Sauce

Vegetable Pasta

Chilli Paneer Gravy

Veg. Manchurian gravy

DAL

Dal Makhani Pakodi ki
Kadhi Palak Ki Dal
Chana Dal Narial Bhuni
Moong Dal Narial Dal
Panchrattan Rajma

RAITA

Dahi Bhalla with Saunth
Kheere Ka Raita
Apple Raita
Tomato Curry Leaf Raita
Mixed Vegetable Raita
Pineapple Raita
Boondi Raita
Mixed Vegetable Raita

RICE

Peas Pulao
Mixed Vegetable Pulao
Jeera Pulao
Steamed Rice
Curry leaf and tomato fried rice
Vegetable Biryani
Mutton Hyderabadi Biryani
Chicken Biryani
Saffron & Black Sesame Rice
Lemon Rice
Vegetable fried Rice
Egg Fried Rice
Chicken Fried Rice

BREADS

Naan

Roti

Missi Roti

Pudina Parantha

Lacha Parantha

Makka Roti

DESSERTS

Jalebi with Rabri (LIVE)

Gulab Jamun

Malpua with Rabri (LIVE)

Shahi Tukra

Moong Dal Halwa

Gajar Halwa

Rasbhari

Thandi Kesari Kheer

Walnut Brownie with Vanilla Ice Cream

Choice Of Ice Cream With Sauce and Nuts

Black Forest Gateaux

