



CHEFBOXX

— FOOD DELIVERY BY —

IFIMS

ORIENTAL

MENU

APPETIZERS

- **THAI BASIL HOT CHILLI FISH** 385
Cubes of fish tossed with chillies, basil, lemon grass and soya sauce
- **SINGAPOREAN CHILLY FISH** 385
Shallow fried wok tossed fish
- **CRISPY CHILLI CHICKEN** 295
Chicken marinated in spice red chilli sauce and batter fried
- **CHONG KING CHICKEN** 295
Diced chicken with coriander, shredded ginger, peanut & dry chilli
- **WOK TOSSED CHICKEN WINGS** 295
Marinate chicken wings in homemade tangy bbq sauce with onion and peppers
- **DICED CHICKEN IN HONG-KONG** 295
Chicken flavored with grounded ginger, chilly & light soya sauce
- **CLASSIC TAIWANESE CHICKEN** 295
Strips chicken with fresh chillies, coriander & ginger wine sauce
- **WOK TOSSED CUMIN LAMB** 375
Crushed cumin, grilled onion, ginger, spring onion & wine

PEPPERY HOT PANEER 275
cubes of paneer batter fried tossed with fresh red chilli paste & dash of honey

CRISPY WOK TOSSED HONEY LOTUS STEM 275
Lotus stem tossed with honey & chilly

CHOW-CHOW MUSHROOM 255
Crispy mushroom tossed with onion, capsicum & curry leaves

FRAGRANT CORN & POTATOES 255
Crispy fried corn & potatoes tossed in salt, pepper & green onions

NOODLE SPRING ROLL 255
Tangy toseed noodle with onion and garlic, assorted veggies wrapped in a thin sheet and crispy deep fried

WATER CHESTNUT & CHEESE SPRING ROLLS 255
Served with homemade sweet chilli sauce

MAINS

● **GUILIN CHILLY PRAWNS** 595
Unique spicy chilly, fragrant by fermented black beans

● **CANTONESE STYLE FISH IN OYESTER SAUCE** 415
Slice fish cooked in a mild sauce with garlic & butter

● **THAI NAM JIM FISH** 415
Flavourful sauce from the north-eastern region of Thailand

● **SHREDDED LAMB IN CILANTRO SAUCE** 415
Julian pieces of lamb tossed with scallion, peppers & fresh coriander leaves

● **CHICKEN KUNG PAO WITH PEANUTS** 355
Stir fried dish with the combination of salty, sweet & spicy flavour.

● **KAI KAPHAO** 355
Spicy basil chicken

● **LEMON CHICKEN** 355
Sliced chicken in a mild lemon curry with the hint of grounded spices

● **HUNAN STYLE CHICKEN** 355
Rich blend of chillies with Japanese rice wine, brown sugar & soy sauce



ORIENTAL

MENU

MAINS

MAPO TOFU SICHUAN PEPPER 325

Popular dish from Sichuan region, set in a spicy sauce

EXOTIC VEGETABLES IN HOT GARLIC SAUCE 315

OR SWEET N SOUR SAUCE

Seasonal vegetables cooked in a special herb sauces

GREEN THAI CURRY / RED THAI CURRY 355/395

(Vegetable / Chicken)

Authentic curries from eastern thailand with the choice of veg & chicken

MALAYSIAN YELLOW CURRY 355/395

(Vegetable / Chicken)

Combination of the Malaya curry powder & coconut blend

COTTAGE CHEESE CHILLY GARLIC 345

Deep fried cottage cheese served with chilly & garlic sauce

BROCCOLI, MUSHROOM & BAMBOO SHOOT 315

IN SOYA GINGER SAUCE

Vegetables in a very famous light brown sauce

STIR FRY ASIAN GREENS 275

Asian green vegetables tossed with garlic, soy sauce & stir fry sauce

EXOTIC VEGETABELS IN 275

SUPERIOR GARLIC SAUCE

Garden fresh veggies cook with very rich soy sauce

VEGETABLE DUMPLINGS IN MANCHURIAN SAUCE 275

Crunchy vegetables balls in rich onion, chilly & soya sauce

RICE / NOODLES

Veg - Chicken - Prawns ●●●

MAPO TOFU SICHUAN PEPPER 325

HAKKA NOODLES 175/215/285

SCHEZWAN NOODLES 185/225/285

PHAD THAI 185/225/285

Tangy flat rice noodles, topped with peanut & chives

YAKI UDON NOODLES 185/225/285

Japanese whole wheat noodles

SOBA NOODLES 185/225/285

Stir fried wheat noodles

FRIED RICE 175/215/215

Vegetable / Chicken / Egg

NASI GORENG 185/225/285

Indonesian fried rice

SCHEZWAN FRIED RICE 185/225/285

STEAMED RICE 165





CHEFBXXX

— FOOD DELIVERY BY —

IPMS

INDIAN

MENU

APPETIZERS

- **AMRITSARI FISH TIKKA** 385
Cubes of fish, marinated with chilly, mustard, hung yogurt and chef spice cooked in tandoor
- **TANDOORI KUKKAD (HALF/ FULL)** 295/565
The king of kebabs, classic tandoori marinated chicken with chef spice mix
- **AFGHANI CHICKEN TIKKA** 325
Pieces of chicken griddled with cashew paste, white pepper & cinnamon powder
- **GILFAI SEEKH KEBAB** 345
Lamb mince mixed with fragrant Indian spices, and cheese, cooked with a gilaf which means a cover with a onion and red, yellow capsicum
- **CHOOSE YOUR PANEER TIKKA (TEEN MIRCH/ ACHARI/ SAUNFIYANA)** 265
Delicious coattage cheese with spicy & tangy flavour, cooked in clay oven
- **GHEE ROASTED MATAR SEEKH** 245
Fresh green peas flavoured with ginger, ghee, spice and sekwered in tandoor
- **KURKURE DAHI KE KEBAB** 245
Shallow fried hung curd patties coated with slice bread crumb with homemade spice
- **BHARWAN ALOO NAZAKAT** 245
Stuffed potatoes with cottage chesse & nuts, tangy spiced cooked in tandoor
- **METHI MAKAI KE KEBAB** 245
Fresh Corn & Fenugreek Cake with the Pinch of Mix Blend of Spices

VEG SHIKAMPURI

The Blend of Exotic Vegetables, Mixed with Fennel, Carrom seeds & Hot Spices

MAINS

- **MURGH DO PYAZA** 415
Marinated boneless chicken pieces cooked in a rich gravy with onions
- **HOMEMADE STYLE CHICKEN CURRY** 415
Home style chicken curry
- **MURGH MAKKHANWALA** 415
Every one's favourite
- **LAAL MAAS** 445
Traditional lamb curry from rajasthan
- **BALTI MEAT** 445
Tender mutton cooked in brown and spicy tomato gravy
- **MUTTON ROGANJOSH** 445
Traditional lamb curry from kashmir
- **PANEER MAKHANI** 295
Cottage cheese cooked with tomato, cashewnut gravy
- **KHUMB MAKKAI PALAK** 245
Button mushroom and spinach in gingery onion, tomato, masala
- **HANDI JHALFREZI KHURCHAN** 245
Mixed vegetables (seasonal) cooked in rich tomato gravy
- **DIWANI HANDI** 245
Mixed vegetables (seasonal) cooked in rich almond gravy





CHEFBXXX

— FOOD DELIVERY BY —

IPMS

INDIAN

MENU

MAINS

HING DHANIYA KE ALOO 245

Cubes of potato tempered with hing and coriander whole

DAL MAKHANI 245

Overnight cooked blackwhole lentil

DAL DHABA 185

Choose your tadka

(Cumin / Garlic / Spinach / Chilli / Mint)

● **PAN DUM LUCKNOWI BIRYANI** 415

Pan dum cooked grained aromatic rice blend with marinated chicken with whole spices

● **PAN DUM GHOST KI BIRYANI** 415

Traditional aromatic rice preparation blend with prime cut of meat and slow cooked with hand crushed spices

NIZAMI TARKARI BIRYANI 315

Aromatic rice layered over the vegetable, fried onion, mint coriander leaves

SAFED CHAWAL 175

Steamed Rice

BREADS

CHOICE OF BREADS

NAAN / ROTI / PARANTHA 65

Butter / Garlic / Tandoori / Laccha / Pudina

KULCHA 115

Hari mirchi aur pyazz / paneer / aloo aur dhaniya / cheese onion

leavend bread made with refined flour with your choice of preparation

DESSERTS

MISSISIPI FUDGE BROWNIE 165

LANGCHA 165

KESARI PHIRNI 165

RASMALAI 165





CHEFBOXX

— FOOD DELIVERY BY —
IFIMS

FORGOTTEN RECEPIES OF india MENU

APPETIZERS

- **MACHCHI TAL KO**
The dish originated in Acrot district in Tamilnadu, India, prepared by chillies, tamarind and lemon juice

385

- **LAHORI KEBAB**
The cuisine belongs to the city of Lahore in Punjab Pakistan. Pan fried Lamb kebab with rich flavour

345

- **TUJJI CHICKEN**
Classic barbeque chicken relished amongst the royals of Kashmir

325

- **AWADHI PANEER TIKKA**
Inspired from the Awadh region of North India, infused with saffron, cardamom & other spices

265

- **SUBZ GOOLAR KEBAB**
North Western Indian vegetable and fig spiced dumplings with gram flour and mustard oil

255

- **NADIR MONJVOR**
Kashmiri style lotus stem cutlets, dipped in spicy rice flour batter

245

MAINS

- **KUNDAN KALIYAN**
Mughlai Awadhi dish, prepared by meat cuts with the mixture of saffron and cardamom

445

- **TAR GOSHT**
Mutton dish with blend of spice, originated by the chefs of Nawabs of Rampur during British rule

445

- **CHICKEN VINDALOO**
Popular spicy & tangy curry surrounding by Konkan region, brought by the Portuguese colonist

415

- **MURGH MUSLLAM LAUNG ELAICHI**
Mughlai dish originated in Indian subcontinent with the mixture of saffron, cardamom & cloves

415

- **NAWABI PANEER CURRY**
Popular curry recipe from mughlai cuisine made with paneer cubes, dry fruits & spices

295

- **PALAK PITHORE SAAG**
Rajasthani authentic gram flour fritters cooked with spinach, chillies and clarified butter

245

- **MILONI TARKARI**
Classic Hyderabad curry dish with the melange of vegetables like beans, potato, onion & tomatoes

245

- **BAGHAARE BAINGAN**
The curry dish originated by during Mughal emperor from Tashkent and later popular in Hyderabad

245

- **SAILANA DAL**
Sailana situated in Madhya Pradesh comes under Malwa cuisine is the blend of Gujarati, Maharashtrian & Rajasthani

185

- **BHARWAN MIRCH KA SALAN**
Salan refers to the thin gravy, originally from Hyderabad

225

- **WADI PATATA**
Authentic Sindhi style Badi cooked with potato in onion gravy

225





CHEFBXXX

— FOOD DELIVERY BY —

IT-IMS

FORGOTTEN RECEPIES OF

india

MENU

BREADS

KALONJI NAAN

HARI MIRCH PARATHA

BIKANERI DAL PARATHA

RICE

- DO GOSHT BIRYANI 415
Biryani is origin to India during Mughal dynasty rule, Biryani is the Indian word derived from the Persian language, rice cooked along with the meat and garnish with the meat balls on the top

- GHEE BHAAT 175
Signature Bengali Pulao prepared with mixture of veggies & nuts, sweeter in taste, also known as Mishti Pulao

DESSERTS

- SHEER KHURMA 165
Vermicelli pudding prepared by Muslims in breakfast during festive season, originated in central Asia & Indian sub-continent

- MUZAFARI SHOLA 165
leanian saffron rice pudding dessert, traditionally served on the occasion of Ramazan

you stay home, we'll deliver!
HOME DELIVERY

+91 93549 19721

+91 88002 12964

Please share your food allergies

All Prices are in INR

Prices are Exclusive of GST

Minimum Order Value INR 500