



AMANTRANTM
HOSPITALITY PVT. LTD.

WELCOME DRINKS

Fluid, Fruity & Refreshing !

PAAN MASALA

(Garden fresh Oranges & Peru Mingles with Paan Masala)

PARO

(A blend of raw mangoes, Pineapple & basil)

PACE

(Luscious Mixture of Muskmelon, Papaya & Pineapple)

BLTSS

(A mix of ripe black grapes, pomegranate, watermelon, pineapple & apple)

COCO CANE

(Fresh sugar cane juice mixed with pineapple, coconut water and mint)

DROR

(A blend of juicy dragon fruit, orange, pineapple & Lychees)

PINE TEA

(A mingle of green tea, coconut water & pineapple)

OREO SHAKE

(Globally favorite Oreo cookies blended with milk & vanilla ice cream)

PASANDAR SHAKE

(Beloved paan pasand blended with milk & vanilla ice cream)

SUMMER COOLER

(Pineapple Juice infused with green fennel seeds & mint)

BERRY MELONY

(Garden fresh Watermelon & Strawberry mingled with vanilla ice cream)

PEACHY

(A mesh of peach, fresh apricot & Lemon Juice)

THE SITA

(A medley of custard apple with juice litchi & milk)

GREENY LEMONY

(A weave off lemon grass, green grapes & a dash of mint)

SEASON 5

(a combination of strawberry, Pineapple, Orange, Guava & Sweet Line Juice)

PINE SHINE

(A combination of pineapple & orange crush with a touch of time)

LATIN PIN

(an amalgam of apple, pineapple & pomegranate juice)

FRUITY FIVE

(Freshly squeezed orange, sweet lime & pineapple juice mixed with pear crush & guava with a touch of masala)

DIVEINE DRAGON

(Garden fresh dragon fruit squeezed along with pink guave & sweet line juice with a splash of exotic masalas)

KIWI BLISS

(a mesh of natural green grapes, Kiwi Fruit & pineapple juice with a tinge of grounded masala)

WELCOME DRINKS

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CITY LIGHT

(a weave of garden fresh strawberries with orange & pineapple, juice, a morsel of spices boosting the taste)

BLACK MAGIC

(Black grapes, guava & pineapple fresh juice combined with a tinge of grounded masala)

SUNSET

(Crushed muskmelon & orange juice fused with strawberry & a little masala)

CHILLY MINTY LEMONY

(Freshly crushed green grapes juice blended with lemon grass & mint along with a tad of grounded masala)

MELON FLAMINGO

(Garden fresh watermelon & muskmelon juice mingled with vanilla ice cream)

CHILL MILL

(an amalgamation of garden fresh oranges, pineapples & cranberries mingled with capsico sauce adding a tinge of spice)

DROP

(a blend of juicy dragon fruit, orange, pineapple & lychees)

GREENISH

(ripe green grapes & pineapple blended with green tea giving a twist to your taste buds)

TEEN PATTI (P3)

(P3's - Peach, peru & pineapple finely melded)

SWEETIE

(Sweet line, pineapple & peru jumbled jumbled with a hint of mint)

SHIMMY

(luscious oranges,, pineapple & apple combined with mint)

DOUBLE TROUBLE

milk shake (World's favorite Nutella combined with hazelnut for your perfect shake)

NOSTALGIA

Milkshake (Childhood memories refreshed with the bubblegum flavored milkshake)

HAVEN TWIST (RED)

(Pineapple + Strawberry + Kiwi)

BERRY SMOOTHIE

(Light Pink, Cranbeery + Strawberry + Vanilla

BERRY BLAST (RED)

Cranberry + Strawberry + Pineapple

MELON MALINA

(Orange) Orange + Pineapple + Muskmelon + Dragon Fruit + Litchi

WELCOME DRINKS

Fluid, Fruity & Refreshing !

HARIYALI (GREEN)	Mosambi + Pineapple + Green Apple + Kachhi Keri + Basil
AROMA PUNCH (Light Orange Red)	Muskmelon + Orange + Vanilla + Mulberry + Fresh Cream
VASANTNEER ORANGE NATION	(Coconut Water + Honey + Mint + Lemon (Light Orange) Orange + Mosambi + Honey + Litchi + Vanilla
BERRY BLOSSOM	(Light Red) Orange + Mosambi + Rasbeery + Vanilla
DRAGON TWIST	Mosambi + Dragon Fruit + Passion Fruit
SPICY CRANBERRY	(RED) Guava + Cranberry
JUICE BREERY (Orange)	Pineappla + Yellow Raspberry
SWEET LIMe MINTO	Mosambi + Pineapple + Lemon + Mint

MOCKTAILS

COOL BLUE	(Curacao syrup combined with strawberry & pomegranate juice with a tinge of lime, topped with soda)
CHOCO MOCHO	(A meld of chocolate ice cream & syrup topped with surprise spite, oreo & waffle sticks)
LADY PINK	(Garden fresh strawberry muddled with orange juice with a splash of lime)
SUNNY	(Amalgam of orange, pineapple, lime & ginger)
SHOTS	(A fusion of lime, ginger, mint & pepper topped with soda)
DAYS SPECIAL	(Ask for our in -house specials)
KIWI LEMON MOJITO	(Kiwi extract muddled with mini, lime juice, lime wedges & kiwi chunks topped with soda & sprite)
LIT BLUE	(Curacao syrup combined with litchi crush, lime juice & ice cubes)
PEA-COT	(Concoction of peach & apricot crush with lime & ice topped with soda and sprite)
KHATTA CURRENT	(A meld of black current crush, kala khatta syrup & fruit slices topped with sprite)

APPLE SCOTCH

(Amalgam of crushed apple, butterscotch syrup & fresh bananas blended with milk & vanilla ice cream)

K-COOL

(A fusion of kokum syrup, lime juice & lime wedges blended with ice, soda & sprite)

MOCHA CHOCO

(Mingle of chocolate syrup & coffee powder blended with milk & vanilla ice cream)

**TENDER COCONUT
WITH LITCHI**

(Coconut + Vanilla + Litchi)

BLACK JACK

(Black grapes + Anar + Vanilla Ice-Cream)

RED ALERT

(Watermelon + Pineapple)

NEW ZELANDER

(Kiwi + Pineapple + Mint)

BOOMERANG JUICE

(Orange + mosambi + pineapple)

PASSION MINT MOJITO

(Mint + lime + passion fruit + soda sprite)

OREO CRUMBLE

(Cocoa Powder + chocolate syrup + oreo biscuits + milk + Vanilla Ice-Cream)

SMOOTHIE**PEACH FREEZER**

(Peach crush + apricot crush + limes syrup + ice cubes)

BLUE SUMMER

(Blue curacao syrup + lime syrup + ice + sprite)

GREEN COCKTAIL

(Green grapes + apple + pineapple + mint)

PURPLE MIST

(Pomegranate + black grapes + guava)

ORANGE BERRY

(Strawberry + orange + pineapple)

MELON MASTI

(Water melon + vanilla ice cream)

MALIBU

(Orange + litchi + pineapple)

GREEN VALLEY

(Green grapes + guava + litchi)

APPETIZERS

The liver & eyeballs fancy appetizers before main course !

- TAKI** (Indian taco tarts filled with a mix of black beans stuffing & cheese)
- SHOOTERS** (Bread crumbs coating stuffed with cottage cheese & bell peppers)
- INFUSION** (Kothimbir wadi topped in bruschetta style tomatoes, olives & cheese)
- SALSA POPS** (Corn and cottage cheese fritters served with salsa sauce)
- LIFAFAS** (Indian style pockets stuffed with an amalgamation of red cabbage, bell peppers, cottage cheese and cheese)
- TOFA** (Indian style kachoris topped with sev, Indian sauces & tomatoes)
- ARMANI FRITTERS** (A blend of mix farsan & potatoes)
- LUNG SAMOSA** (Fritters served with potato & green peas mash)
- GANDHERI KEBAB** (An amalgamation of potatoes & sugarcane juice served with salsa dip)
- ITALIAN TART** (Tarts filled with a mix of mayo, bell peppers & tomato sauce garnished with oregano)
- MEXICAN FOOTBALL** (Cheesy bread pockets loaded with a blend of olived, jalapenos & bell peppers)
- CONY** (Fried cones stuffed with bell peppers, paprika, oregano & mayo)
- KNOTS** (Knotty bread infused with mayo, hummus & ice berg lettuce)
- FUSION BISCOTTI** (Crunchy biscuits squeezed with salsa sauce, yogurt & mint)
- DELIGHTS** (Pita bread sticks served with a mesh of hummus, iceberg lettuce, bell peppers & red chilly sauce)
- 2 TYPES FUSED CUBES** (Grilled red & white sauce panner served with mayo)

APPETIZERS

The liver & eyeballs fancy appetizers before main course !

- SHOOTERS** (Bread crumbs coating stuffed with paneer, capsicum & tomato sauce served in a shot glass)
- CHEESY** (Gram flour sticks stuffed with mozzarella cheese melted with a variety of cabbages & lettuce)
- GOLDIE RING** (Indian spices mixed with peas stuffed in a ring)
- CHEESE LOLLIS** (A mesh of mozzarella cheese, bell peppers, corn, capsicum & basil wrapped in a fried refined wheat flour coating served on a stick)
- MAXI TREAT** (Mexican spices & veggies stuffed in)
- 2 TYPES CHATPATA** (Muthiya & moong dal dhoklachattopped with pomegranate, coriander & Indian sauces)
- CRISP ON STICKS** (Cheesy patty served on a stick with cherries & crispy bread)
- BETWEEN THE BREADS** (Italian veggies & spices stuffed in deep fried bread pockets)
- BASIL STICK** (A blend of bell peppers, cheese, mayonnaise, paneer basil & spices coated by all purpose flour, bread crumbs & fried)
- LIFAF** (A mix of cooked mint, paneer & cheese stuffed in a coating of fried all purpose flour)
- GOLDIE** (A mesh of potato, American corn, green peas, coriander, peanuts, coconut crush & spices coated with all purpose flour & bread crumbs , fried)
- FLAKES** (Potatoes, green peas, soybean, American corn, bell pepper & zucchini filled in a coating of all purpose flour & corn flakes, fried)
- SPINACH SURPRISE** (A blend of spinach & melted cheese coated with flour & bread crumbs, fried)
- KOTHMIR VADI POCKETS** (A mixture of coriander leaves, sesame seeds, lemon juice, ginger, chilies & spices, fried. A layer of mayonnaise compressed in between)

DOUBLE ROTI

(Indian style dabeli cooked & served with mini burger buns)

VOL-AU-VENT PUFF

(Pastry shells stuffed with corn & cheese & baked)

MEX BALL

(A stir of melted cheese & chopped vegetables stuffed in coin burgers)

SPREADS CON STICKS

(Spreads made from ground chickpeas & sesame seeds, olive oil, lemon & garlic served with pita bread stick in mini glasses)

MINI CHETTAS

(Grilled bread rubbed with a variety of toppings)

FRY MARRY

(Crispy potato fries combined with a variety of toppings & sauces)

TRANSFUSION

(Chinese style manchurian balls served on a stick with boiled pasta & spices)

AREPAS

(Cornmeal discs stuffed with beans & corn filling topped with sour cream & salsa)

BEAN TOSTADAS

(Tostada shells filled with bean, bell pepper & ricotta cheese)

TARTLETS

(Tart shells loaded with ricotta cheese, spinach & corn, baked)

CRUNCHY FINGERS

(Crispy crump fried paneer fingers marinated in schezwan, pan grilled)

PANEER SATEY

(Paneer marinated in bird chill & coconut marinade, pan grilled)

VIETNAMESE ROLLS

(Vietnamese spring rolls stuffed with jutienne veffies & rice noodles served with schezwan sauce)

POTATO PATATO

(Potato concoction of herb chili, baby potato, tomato, concasse, cheese sauce & grated sauce)

CURLY CHIP

(Spiral cut fried potatoes on a stick topped with a variety of dressings)

SOUTHERN SHOTS

(Mini vada served on a stick with rasam in mini glasses)

INDIANA

(Tiranga colored idlis served on a toothpick)

CHOCO-SUP

(Chocolate pops filled with flavored ice cream, on the move for the baraat)

CRISPY PANEER

(Paneer + Veggies + Schewzan Sauce)

BABY CORN

PERI PERI POTATOES

(Baby potatoes + 3 bell peppers + brown sauce)

CORN CRACKER

(Cracker + bell peppers + American sweet corn + herbs + spices)

SPINACH ALFREDO

(Dumplings + cheese + spinach + spices + salsa

CHEESE BALL

sauce)

CHAWRASI KATHI

(Paneer + Paratha + Herbs)

CORN KOTHAMBARIWADI(Besan + corn + dumplings)

CHEESE MILLENNIUM

(Paneer cheese + capsicum)

STUFFED MEXICAN

(French beans + peas + dry masala)

TRIANGLES

THAI ROSE

(Dumplings + potato + cron + bell pepper + peanuts)

SESAME CROQUETTE

(Croquette + papdi + gathiya + peas + peanut + coconut)

PANEER SHUBHNAMI

(Shubhanams + patta gobi + capsicum + fansi + corn + paneer + chinese masala)

CHEESE CORN LOBIYA

(Lobiya + cheese + cabbage + milk + bell pepper)

CRACKER PIZZA

(Bell peppers + corn biscuit + Italian corn)

GANDHERI KEBAB

(Potato + sugarcane juice + salsa dip)

SPRANGASH ROLL

(Sprangash + celery + chinese spring roll)

MINI FRANKIE

(Rumali roti + cheese + potato)

CRISPY PANEER

(Paneer + baby corn + schezwan)

BABY CORN

CHEESE CORN LOBIYA

(Lobiya + cheese + cabbage + milk + bell pepper)

BREAD ALMOND

(Bread + potatoes)

BLACK BEANS ROLL

(Beans + Kand + Beetroot)

BOMBAY BITES

(Mini pav bhaji)

VEG OLWANCE

(Khari biscuit + white sauce + cheese)

CORN KOTHAMBIR WADI(Besan + Coriander)

ALOO ARMANI

(Mix Farsan + Potatoes)

DAL WADA

(Moong + Udad Daal)

SOUP

Soup to the soul !

- THUPKA SOUP** (Hot Thai Soup Served with mixed veggies)
- ASIAN MOMO SOUP** (Aromatic Spicy Hot Soup Served with Momos)
- SPINACH CORIANDER** (A Hot Soup mingled with spinach and coriander spices)
- TAJNE SOUP** (Moroccan Tegume Slew)
- MULLIGATAWNY** (Indian national soup made with yellow lentil & spices)
- PARMESAN SOUP** (Spinach basil paste blended with blond roux seasoned with salt pepper & topped with cheese)
- RED PEPPER SOUP** (Slow roasted bell pepper puree seasoned with salt & black pepper)
- MEXILLA MEXICAN** (Tortilla soup served hot)
- TOM-YUM** (Healthy & spicy thai vegetarian soup)
- KATHIYAWADI KHOW** (A one dish soup meal of noodles & coconut milk served with Kathiyawadi condiments)
- SUEY**
- BURMESE KHOWSUEY** (Delectable one pot meal which has noodles & crispy vegetables in a tangy coconut milk curry)
- CANADIAN CHEESE** (Herb + Cream + Cheese Croutoun)
- SOUP**
- NAMAKOTIAO SOUP** (Thai veggies + herbs)
- MINSTRONE SOUP** (Beggies + fresh basil)
- BROCCOLI OF ALMOND** (Brocoli in veg stock + almond)
- SOUP**
- TOMATO BASIL SOUP** (Tomato + vegetable stock + basil patta)
- CREAM OF MANCHOW** (Vegetable stock + Milk + Cabbage)
- SOUP**
- BAKED BEAN & PASTA** (Baked beans + tomato + beans)
- SOUP**

CHATPATA CHAAT

There's no sincere love than the love of CHAAT !

- PANI PURI** (Bringing you your favorite pani puri in 5 flavors)
Ginger eater, Garlic Water, Lemon Water, Spicy and Sweet Water and Asafetida Seeds Water
- INDRANI CHAAT** (Potatoes mingled with dry fruits, yogurt, chutneys and Indori Masala)
- SHRED CORN CHAAT** (Shredded corn mingled in boiled milk & butter, topped with coriander, lemon & coconut)
- CONCONUT FRITTERS CHAAT** (Fritters made from boiled potatoes & coconut Masala Loaded with chutneys)
- 5 STARS CHAAT** (Boiled potato fritters mixed with pulses topped with Indori masala)
- SCHEZWAN POTATO VEG. CHINESE ROLLS** (Baby potatoes fused with a spicy schezwan flavor)
(Gram flour based fried rolls stuffed with chinese vegetable filling served with Indian sauces)
- CHEESE CORN QUILLES** (Cheese & Corn infused)
- FRUIT MALAI KOFTA** (Creamy rich sweetened gravy & koftas served with a variety of fruits)
- CHOLE KULCHA WITH CHUTNEY** (Spicy white chickpeas gravy served with mildly leavened flatbreads)
- BAKED KACHORI CHAAT** (Spicy kanchori baked dish)
- AMRITSARI TACO** (Plain flour tacos stuffed with amritsari chole & chutney)
- CHEESE MALAI ROLLS** (Moong dal chilla stuffed with cheese, onion & condensed milk)
- POTATO CLGARS** (An amalgamation of potato, soya beans & indian spices)
- MEXICAN PURI** (Papdi served with Mexican mix & topped with cheese)
- KURKURA CHAAT** (Cooked crispy chickpeas served with curd, potato chips & topped with chutney)
- CYCLE KULCHA MUTTER** (Delhi's street food brought to you!)
- NAVRATNA CHAAT** (Lentil dumplings served with curd, chutney & aq tinge of spices)

DAKSHINAYAN

The way to an Indian Heart !

IDLI

(Rice flour steamed cakes)

Chill corn idli & black bean idli

DOSA

(South Indian, rice flour pancakes)

Cottage cheese panki dosa, mexican dosa & chaat dosa

ITALIAN WADA

(The Indian mendu wadas served with an Italian twist, pizza style)

LAWA IDLI

(A twist of pani puri stuffed in savory rice cakes with masala)

IDIYAPPAM

(Rice flour pressed into noodle form filled with vegetable masala, cheese & steamed.

COCONUT VATI

(Traditional curd idli served in a coconut vati)

BELL PEPPER SHOW

(Bell peppers cooked in uttapam style)

DOSA (3 TYPES)

(Wada Curry Dosa, Tomato Gravy Dosa, Tikka Lasooni Dosa)

SPECIAL DOSA

(Kerla Masala, Malgudi Dosa, Dhawangiri Dosa

IDLI

Madrasi Idli, Steam Idli, Kanchipuram Idli, Idli Chilly, Mendu Wada Sandwich, Rasam Wada, Aapam Stew

MEXICANO

Mexican food is full of colors, life & music. It's like a piñata exploding in your mouth !

- QUESADILLAS** (Tortillas stuffed with a variety of mixtures)
Fajita Veggies Quesadillas and Black Beans & Corn Quesadillas
- KNOCKOUT TACOS** (Mini corn crisps with Mexican veggies, black beans & garnished with sour cream)
- LIVE CHIPS WITH DIPS** (Crispy corn chips served with the following dips)
Sala Roja Dip, Salsa Verde Dip and Cheesy Black Bean Dip
- TORTILLA BEAN SOUP** (Signature Mexican soup consisting of garden fresh vegetable blended with beans and authentic spices)
- BURRITO BOWL** (Cilantro lime rice & beans mingled with Mexican sauces, sour cream, cheese & guacamote)
- FIESTA NACHOS** (Freshly prepped corn chips topped with pinto beans, cheese sauce, salsa roja, jalapenos & olives layered with sour cream garnishing)
- LIVE GUACAMOLE STATION**(An avocado - based spread served with tortilla chips)
- CHURROS WITH NUTELLA & CHOCOLATE SAUCE**(Rolls of sugar & cinnamon mix served with Nutella & Chocolate Sauce)
- KNOCKOUT TACOS** (Loaded mini tacos)

LEBANESE

The food for the fancy soul !

ARRAY OF HUMMUS

(Chickpeas & sesame seeds spread)

Beiruti, Hummus, Harissa Hummus and Chickpea Hummus

LICE EAATAR NAAN

(Naan topped with za'atar seasoning, made live)

FALAFEL

(Deep-fried patty made from dried chickpeas layered with lebanese sauces in a wrap)

SHAWARMA

(A sandwich of spiced cottage cheese, vegetables & tahini wrapped in pita bread)

ROASTED GARLIC HUMMUS

(Garlic roasted hummus with authentic spices)

PAPRIKA HUMMUS

(Paste made from dried chickpeas blended with sun dried tomatoes)

PITA POCKETS

(A type of versatile flatbread that is soft and slightly chewy and often features a pocket inside)

BELLA ITALIA

The Go - To !

PIZZA

(Everybody's favorite pizza with a twist)

ROSTA DE REYES

(Italian bread topped with tomatoes, bell peppers, onion & cheese and stuffed with garden fresh veggies)

PASTA

(Life is a combination of magic & pasta)

Ravioli Pasta, Penne & Fusilli Pasta (Mingled in Italian Sauces)

WAFFLES PIZZA

(Savory waffles stuffed with cheese & italian veggies)

BUBBLY PIZZA

(Italian Bubble Trouble Pizza) (Italian style stuffing in a bubble bread base)

COCAS PIZZA

(Rectangular cocas pizza filled with feta cheese)

FARM FRESH FOCACCIA

(Flat oven baked italian bread stuffed with olives filled with exotic farm fresh veggies mixed with variety of sauces, served with mustard & thousand island sauce)

RAVIOLI PASTA

(Dumplings sealed with spinach & cheese tossed in pasta gravy)

MACARONI PIZZA

(Crispy pizza vase topped with macaroni pasta & cheese)

PAV BHAJI PIZZA

(Crusty pizza topped a traditional Indian pav bhaji spread)

AMRITSARI PIZZA

(A fine pizza crust topped with macaroni sauce, paneer tikka, onions, tomatoes, bell pepper & garnished with coriander leaves)

FANTASIA PIZZA

(Black olives, golden corn, green capsicum & jalapenos)

PINEAPPLE PERI PERI

(Pineapple chunks coated in peri peri marinade, green

PIZZA

Capsicum, jalapeno & golden corn)

RAVIOLI PASTA

(Pasta sheets stuffed with corn, spinach & paneer made in pink sauce)

PIZZA GARDENS

(Served on a bed of pizza sauce topped with mushroom, onions, corn & green capsicum)

PIZZA MEDITERRANEAN

(Served on a bed of a pizza sauce topped with sundried tomatoes, olives, capers, bell peppers & herbs)

BELLA ITALIA

The Go - To !

PEPPERONI PIZZA

(Served on a bed of pizza sauce topped with cherry tomatoes, 3 types cheese & broccoli)

TANDOORI PIZZA

(Served on a bed of tandoori gravy with paneer chunks & cheese)

VEG ACZOTICA PIZZA

(Served on a bed of pizza sauce with specially added sunrised tomatoes & cheese)

MARGARITA PIZZA

(Served on a bed of pizza sauce with tomato slices & cheese)

PENNE PASTA WITH ARABIATA SAUCE,

FUSILI PASTA IN SPINACH BASIL SAUCE LASAGNA

ASIAN

The key to eating real Asian food is, don't ask what it is !

THAI	(Coconut curries mingled with Thai veggies & served with rice) Red Thai Curry, Green Thai Curry, Thai Rice
VEG. BUTTER GARLIC FRIED RICE	(Rice tempered with garlic and butter, made in chinese Style)
DIM SUM	(Chinese momos served in steamer baskets) Tandoori Momos, Corn Spinach Dim Sum

CHINSE

THUPKA SOUP	(Hot noodle soup served with mixed vegetable)
HOT POT MOM SOUP	(Aromatic celery flavored hot soup, vegetable chunks blended with spicy sriracha sauce & momos)
TANDOORI MOMOS	(Roasted & prepared with a blend of Indian spices & yogurt)
CORN & SPINACH MOMOS	(Stuffed with spinach & corn)
STIR FRY MORNING GLORY	(Stir fried vegetable with water spinach served with steam rice)
SOBA NOODLES	(Noodles made from buckwheat flour mixed with a creamy sauce tossed with sesame oil & garlic)
GLASS NOODLES	(Thin rice sheet noodles)
VEGETABLE SAUTE WITH WATER CHESTNUT WONTONS	
CHOCOLATE MOMOS	(Momos with a gooey chocolate lava filling)
SWEET COCONUT MOMOS	(Momos stuffed with Cocount)

SWEETS

Sweets to the Sweet !

BASUNDI

(Indian style sweetened condensed milk)

Rosey Bashundi , Creamy Custard Apple Basundi, Orange Apricot Basundi

HALWA

(Dense sweetened confections)

Black Forest Halwa, Orange Halwa, Litchi Almond Halwa
Black Current Halwa, Pink Guava Halwa

LIVE COTTAGE CHEESE

(Twisted Jalebis with a twist of paneer)

JALEBI

LIVE MEHSOOD

(Flour & Dry Fruit Based Sweet)

SUTARFENI DELIGHT

(Layers of sutarfeni, rabri & pistachio served in a shot glass)

LYCHEE BASUNDI

(Sweetened condensed milk sweet made by boiling milk infused with lychees)

ORANGE APRICOT

(Sweetened condensed milk sweet made by boiling milk

BASUNDI

infused with orange & apricots)

LYCHEE ALMOND HALWA

(Dense sweetened confections made with ghee, sugar & milk blended with lychees & almonds)

MUSKMELON HALWA

(Dense sweetened confections made with ghee, sugar & milk blended with muskmelon)

BROWNIE BLAST HALWA

(Dense sweetened confections made with ghee, sugar & milk mixed with brownies for the chocolatey taste buds)

SUTARFENI DELIGHT

(Layers of sutarfeni, rabdi & pistachio served in a shot glass)

OREO RASMALA

(Rich Indian cheesecake without a crust mingled with oreo flavor)

LIVE MEHSOOD

(Gram flour, white flour & dry fruit based sweet)

SANTRA MANTRA

(Motichoorboondi & rabdi loaded in scooped oranges)

MIRCHI JALEBI

(Sweetened bhawnagirimirchi stuffed with mawa)

PAN COCONUT BALL

SWEETS

Sweets to the Sweet !

GULAB JAMUN	(Vanilla cupcakes stuffed with milk custard and gulab
CUSTARD CUPCAKES	jamun
MALPUA CIGAR	(Thick rabdi rolled in malpua)
HALWA CAKE	(Cookie halwa stuffed in mawa cake with sweetened thick milk)
FRUIT RASMALI	(Stuffed rasmalai with seasonal fruits)
AMRIT CAKE	(Petha combined with dudhi halwa & kalakand)
LIVE GHEVAR	(Sweet cake made with all purpose flour & soaked in sugar syrup)
GULAB JAMUN DAZE	(Layers of gulab jamun, rabdi & boondi served in mini glasses)
OREO BOONDI PARFAIT	(Layers of oreo biscuits, boondi & rabdi fused together and served mini)
CREAMY NAKHATAI	(Cream compressed in sweet shortbread biscuits)
TRIVENI HALWA	(Anjeer, Dudhi, Badam)
ROSARIA	(Rose Gulkand with Kaju)
BUTTERSCOTCH DELIGHT	(Cocount Barfi & Milk Cream)
CHOCO SURPRISE	(Chocolate Barfi, Brownie & Cocolate Sauce)
AMRUND AKHROAT	(Akhroat, Mawa & Cream)
SHAHAI TUKDA	(Deep fried loaf served with baked rabdi)

SWEET SURPRISE (2 TYPES)

Chocolate shrikhand mingled with brownie, chocolate, chips, mava cake & rasgulla.

Black current shrikhand topped oreo biscuits & white chocolate ships.

The BBC baked bread caramel loaded with sweet cream & rabdi.

Pineapple rumple pineapple squash loaded on sweet mave base dressed with vark, dry fruits & fruits.

Mast melon a rabdi blended with a variety of seasonal elements & served in a scooped melon.

INDIAN CUISINE

You've to taste a culture to understand it !

FUSION

DHOKLA VARIETIES

(Steamed & spongy Gujarati style savory cakes made with fermented batter)

Cheesy Dhokla, Dhdhi Methi Dhokla, Multigrain Dhokla

KHOWSUEY KHICHU

(Coconut curry khichu served with masala peanuts, soya chips, papdi & namekeen)

JAWAR FALAFEL

(An unexpected combo of jawar and the middle eastern dish)

ICE DABELI

(Chilled Indian burger with a sweet & spicy taste)

STEAM MASALA

(Steamed masala South Indian dumplings)

PANDOLI

GUJARATI JAMVANU

UNDHIYU SHAAK

(Surat's regional specialty made from Gujarati mixed vegetables)

LEELA KANDA PATTI

(Gujarati curry made from spring onion strings)

SHAAK

GUJARATI DAL

(Mildly sweet, sour, healthy and comforting dal)

PANCHAVATI DAL

(A blend of 5 different dals namely chana, urad, moong, masoor, tuar made in a spiced gravy)

BHARELI TINDI

(Punjabi Indian gourd stuffed with spices)

DALAMBI USAL

(A spiced, lightly tangy and slightly sweet coconut based field beans sprouts curry from Maharashtrian cuisine)

KAND LILVA MUTHIYA

(A blend of veggies fried)

MARWARI JAMAVANU

DAL BATTI

(Popular Rajesthani dish made from 5 pulses & wheat flour)

GATTA SABJI

(Steamed dumplings of savory gram flour cooked in yellow

INDIAN CUISINE

You've to taste a culture to understand it !

MARWARI KADHI

gravy)

(Thick gravy made from yogurt, chickpeans and seeds)

MARATHI JEVAN

JHUNKA BHAKAR

(Chickpea flour porridge)

VATANA USAL

(Curry made of peas, black eyed peas, sprouted beans & lentils)

PUNJAB DA TADKA

PANEER KESAR SABJI

(Cottage cheese spiced curry with a touch of cream)

PUNDINA ALOO SABJI

(Vegetable made from potatoes & mint)

MATHUR SABJI

(Spiced curry made with mawa & veggies)

METHI CORN SABJI

(Fenugreek curry mingled with cream, corn & spices)

KAALI DAL

((Punjabi creamy dal makhani made with black lentils & kidney beans)

AMRITSARJ CHOOLE

(Black chickpea curry)

MUSTARD POTATO

ONION

(Punjabi vegetable made with baby onions, potato, Onions, cooked in mustard sauce, white & black mustard spices & cashews)

PANEER PATRALI

(Mustard gravy vegetable made with banana leaves & cottage cheese)

RASGULLA KOFTA

(Rosogolla dipped in cashew, tomato, curd, cream, onion & mawa gravy)

CHIRIBIYA KOFTA

(Potatoes stuffed with yellow gravy)

ENGLISH VEG.

(IMPORTED VEG.)

(Gravy made from imported fresh veggies like broccoli, Zucchini, baby corn, cherry tomato & bell peppers)

DUM KI PANEER

(Cottage cheese vegetable made from cashew, tomato, mawa, onion & curd)

PANEER KURCHAN

(A meld of three types of bell peppers blended with cottage cheese)

MEVA PANEER

(Bell peppers mixed with meva)

INDIAN CUISINE

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- CALUTTA PAAN SABJI** (Stuffed calcutta paan balls made with carrot, beans, cauliflower, tinda, green long beans & paan syrup made in a paanmithamawa gravy)
- KAALI DAL** (Punjabi creamy dal makhani made with whole blank lentils & red kidney beans)
- BAMBOO BIRYANI** (Mixed vegetable rice dish served in an aromatic bamboo to give a unique touch)
- GREEN GARDEN** (A gravy made from a blend of broccoli, zucchini, baby corn & spinach)
- VEG. KORMA** (Veggies simmered with rich cottage paste)
- JAIPURI CHATPATA** (A mix baby corn, bell peppers, carrot, green onion made in Punjabi style)
- JAIPURI CHATPATA STUFFED TINSY** Low Calories, for the health conscious
(A gravy made from curd, coconut, tinsy & coriander)
- KER SANGRI** (A bean & berry combpo unique to Rajasthan)
- VEG. GUJARATI** (A traditional vegetable made from potatoes, sakariya & suran kand)
- VEG. SHABNAMI** (A mix of baby corn, cheery tomatoes, bell peppers & sweet corn)
- VEG. SHABNAMI** Low calories, for the health conscious
- DUM PANEER** A classic paneer dish made in red gravy
- DUM PANEER** Low calories, for the health conscious.
- VEG. COCONUT MASALA** Coconut gravy accompanied by green peas & American Corn.
- BHARELI VANGI** Stuffed eggplant made in a traditional Maharashtrian style.
- CHOLE KULCHA** Delhi Style
- JHUNKA BHAKAR** Maharashtrian style spicy gram flour preparation
- DAL MAKHANI** Punjabi dal primarily made of black matpe beans, red

INDIAN CUISINE

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KADHI DABKA	kidney beans. Moong dal dumplings cooked in a traditional Gujarati curd mixture
SPINACH DAL	A comforting Indian Veg. side dish made of dal & spinach
MISSI ROTI	Flat breads made with whole-wheat flour, gram flour & spices
KANDHARI ROTI	Sweet roti
TRANGI NAAN	Naan made with flavors and colors of Indian
GOBI KULCHA	Leavened bread made from wheat flour stuffed with cabbage
CHINESE KULCHA	Leavened bread made from wheat flour stuffed with cheese
CHURA PARATHA	Kneaded paratha broken into smaller pieces
PURI DEEP	fried Indian bread
MASALA KHICHDI	Served with chura papad
PALAK KHICHDI MUNG	Lentils & rice khichdi with spinach & peanuts
DHOKALA COUNTER	An array of the famous Gujarati Dhoklas
PAPAD BAR	Different types of papad spread
DANAWALA UNDIYA	(Mix veggies with muthiyas in tangy & sweet green gravy)
GOVIND GATTA	(Steamed dumplings of savory gram flour cooked in yellow gravy)
SAMBHARIA NO SAAK	(Tempered stuffed mix veggies, stir fried & cooked in authentic style)
ALU CHI PATAL BHANJI	(Sour green gravy with fried peanuts)
GLOWER VATANA RASA	(Cauliflowers, peas in spicy red gravy)
BELL PEPPER KADAI	(Bell peppers tossed & sauted with hot spices in tomato red gravy & garnished with grated chesse & rose petals)
PANEER	(Paneer with diced capsicum, onion marinated in a rich tomato gravy tempered with Indian spices & garnished
PANEER LAZEEZ	

INDIAN CUISINE

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with a swirl of cream)

SUBZ KHADA MASALA (Chilly hot mix vegetable cooked in tomato yoghurt gravy spiced with a predominant flavor of fenugreek)

GUCCHI PALAK (Golden fried mushrooms cooked with spinach & generously flavored)

SARSO BROCCOLI (Broccoli cooked in spinach coconut gravy & panch poran spice, sauf lalonjee methi dana & sarso)

HARIYALI MARATHA (Mix veggies cooked in creamy rich tangy spicy green gravy)

PANEER BIRBALI (Paneer simmered in a mildly spiced cashew brown gravy with black pepper, corns & garnished with cheese)

VEG. BANJARA (Deep fried veggies cooked in tomato & onion bases gravy, added pounded spices & garnished with chopped mint leaves)

VEG. MAKHMALI (Cubes cut veggies stuffed in tomatoes, cashew based gravy spiked with crushed spices & garnish with fried cashew nuts)

INDIAN BREADS

KULCHA (Amritsarj Kulcha, Aloo Kulcha, Cheese Kulcha & Paneer Kulcha)

ROTI SABJI SANDWICH (Indian breads stuffed with various assorted veggies)
Pahadi Paneer, Green Gujarat, Jhanjanit Maharashtra

ASSORTED INDIAN BREADS

RICE

STEAM RICE (Plain basmati cooked rice)

BAMBOO BIRYANI (Mixed vegetable rice dish derved in an aromatic bamboo)

MASALA BHAAT (Steamed rice mixed with spices & vegetables)

DESSERTS

The best in life !

HAND CHURNED ICE CREAM

Brittle Almond Ice Cream, Crunchy Country, Hello Cookie, lavender Berry, Aam Peru, Yuzu Lemon

PEACH COLADA

(A classic combination of peach & coconut)

CADBURY CREAM

(Pure chocolate ice cream with Cadbury pieces)

BUBBLE GUM

(Boomer chewing gum flavored ice cream)

IRISH CREAM

(A blend of Irish coffee ice cream with black current, hazelnut & walnuts)

CHANDAN KESAR

(Deliciously served with dry fruit on toppings with kesar syrup & malai mawa)

KACHA MANGO

(Raw mango & peru ice cream served with raw mango pieces)

WITH PERU

PINEAPPLE OREO

(Pineapple ice cream infused with oreo biscuits)

PIZZERIA

Fruity Pizza Ice Cream, Choco Pizza Ice Cream

WAFFLES

Nutella Waffles, Double Trouble Waffles, Kiwi Cream Waffles, Dark Chocolate Waffles, Peanut Butter Waffles

ROSE SABJA

(Rose Ice-Cream made in falooda style)

CHANDAN KESAR

(Deliciously served with dry fruit on toppings with kesar syrup & malai mawa)

DULCE DE FUDGE

(Italian based Ice-Cream with a caramel & walnut base topped with injection fused fudge)

ICE CREAM NACHOS

(Mint chocolate ice cream served with an array of nacho chips & drizzled with hot chocolate sauce)

CRANBERRY BUBBLE

(White chocolate & cranberry infused hand churned ice cream coated with cranberry bubbles)

COOKIE ICE CREAM

(Original Cookie layered with ice cream, hot chocolate sauce & choco chips)

PINEAPPLE CRANBERRY

(Hand churned ice cream infused with gulkand chikki)

GULKAND CHIKKI

(Handmade ice cream infused with gulkand chikki)

DESSERTS

The best in life !

JAPANESE MOCHI

(Ice cream filled with strawberry & nuts)

CARTWHEEL

(Cake brownie with mango ice cream)

MULBERRY

(Cake ice cream)

B. SNOW GOLA

(Snowgola served with a variety of flavors like rose, butterscotch & chocolate garnished with malai & dry fruits)

PIZOOKIE

(Soft & Crunchy cookie prepared live in the European way on a skillette)

POPSICLES

(Ice Cream lollies served with sauces & toppings)

TACOS

(Ice Cream tucked in a rounded waffle shell,, embellished with edible gold, sprinkles, chocolate strup & fizzy sweets)

BARBEQUE ICE CREAM

(Barbeque sticks with charcoal brownie, california grapes, cube ice creams)

GOLA SHOTS

Mango Lassi, Malai, Peru Lemon, Raw Mango, Pani Puri

ACCOMPANTMENTS

Mukhwas Counter

Masala Papad

Mineral Water Bottle

Paan Counter