



FOOD
• MENU •

MUNCHIES

- Masala Papad Cones & Green Chutney 95
- Cheese Cherry Pineapple 275
- Peri Peri Potato Wedges 175
- Crispy Pramesan Roast Potatoes..... 230
- Cheese Corn Balls 285
- Paneer Bhurji Kulcha 265
- French Fries..... 170
- Peri Peri French Fries..... 175
- Cheese French Fries..... 225
- Cheese Garlic Toast 265
- Omelette s - plain / Masala / Sunny Side Up..... 99
- Assorted Non-Veg Canapes Platter..... 300
- Mini Spaghetti Meatballs..... 340
- Thai Meatball -Red Sauce 340
- Mini Thai Chicken Satay..... 265
- Loaded Chicken Kheema Fries / Nachos..... 300
- Chicken Chilly Kulcha..... 300
- Fish Finger..... 350
- Noodle Fried Prawns..... 365

SOUPS

- **CREAM OF MUSHROOM** 175
Pureed Mushrooms cooked in thick cream
- **CREAM OF TOMATO** 175
Pureed Tomato cooked in thick cream
- **CREAM OF BROCCOLI** 175
Broccoli cooked in milk and thick cream
- **CREAM OF CHICKEN SOUP**..... 215
Chicken chunks cooked in milk and thick cream
- **HEALTHY PALAK SHORBA**..... 175
Fresh Indian spinach delicacy soup served hot & garnished with ginger
- **TAMATAR AND DHANIYA SHORBA** 175
Tomato and coriander extracts flavored with curry leaves & ground pepper
- **VEG / CHICKEN MANCHOW** 165 195
Vegetable / Chicken stock flavored with chinese sauces
- **VEG / CHICKEN LEMON CORIANDER** 165 195
Vegetable / Chicken stock flavored with lemon & coriander
- **VEG / CHICKEN CLEAR SOUP** 165 195
Fresh Vegetable / Chicken stock cooked in fresh veggies & served clear
- **VEG/CHICKEN HOT & SOUR**..... 165 195
Classic Fresh Vegetable / Chicken flavored with egg and chinese spices
- **VEG / CHICKEN SWEET CORN SOUP** 175 195
Vegetable / Chicken stock flavored with
- **LUNG FUNG SOUP**..... 195
Chicken broth flavored with egg white foam in chinese spices
- **CHICKEN TUPKA SOUP** 195
Hot noodles soup cooked with chicken & veggies
- **PRAWNS TOM YUM** 210
Medium Prawns cooked in fish stock

SALADS, RAITA & CHATS

- Garden Fresh Green Salad 110
- Peanut Chat 110
- Moong Dal Chat 110
- Russian Salad 150
- Classic Veg Caesar Salad 210
- Pineapple Raita 125
- Boondi Raita 110
- Salt Pan Salad 150
- Mix Veg Raita 110
- Healthy Italian Chicken Salad 230
- Classic Chicken Caesar Salad 230

APPETIZERS

- **PANEER ALA KIEV** **300**
Cottage cheese stuffed with processed cheese & panko fried
- **GULMOHAR FINGER** **270**
Chopped mixed vegetable fingers breaded, deep fried and served with hot sauce
- **CRISPY KABULI** **199**
Batter fried crispy chickpeas tossed in schezwan sauce
- **CHILLI PANEER GARLIC** **285**
Cottage cheese tossed with bell peppers, onion, garlic and chinese spices
- **VEG MANCHURIAN DRY** **260**
Deep fried mix veggies tossed in manchurian sauce
- **CRISPY CORN** **199**
Batter fried corn tossed in ginger garlic sauce
- **CRISPY VEG** **265**
Assorted veg deep fried and tossed in schezwan sauce
- **MUSHROOM CHILLI DRY** **360**
Mushrooms tossed with bell peppers, onions, garlic & chinese spices
- **HONEY CHILLI POTATO** **250**
Deep fried potatoes tossed in honey & chilly sauce
- **PAN TOSSED MUSHROOMS** **365**
Assorted mushrooms sautéed with cream garlic sauce
- **MOZZARELLA TIKKI** **290**
Crispy fried mixed vegetables tikki, stuffed with mozzarella cheese in the centre & served with Mint sauce
- **Pav Bhaji Fondue** **265**
Vegetable curry cooked in tomato gravy and served with a soft bread roll (pav)
- **DAHI KE KABAB** **300**
Deep Fried Patty Made of Hung curd & Veggies,
Served along with mint chutney

APPETIZERS

- **CHILLI PICKLE TANDOORI PANEER** **300**
Cottage cheese stuffed with chilly pickle
- **TANDOORI MALAI PANEER** **300**
Paneer marinated in Traditional spices and cooked in clay oven
- **HARA BHARA KEBAB WITH NAAN** **250**
A healthy & delicious Indian snack made with spinach
- **HARIYALI PANEER TIKKA** **300**
Barbequed charred cottage cheese marinated with green sauce
- **VEG GALAFI SHEEK KABAB** **275**
Paneer and mixed vegetables, bellpeppers cooked in clay Oven
- **TANDOORI MUSHROOM** **380**
Stuffed mushrooms with peas & paneer cooked in clay oven
- **PANEER TIKKA** **285**
Paneer with classic tikka marinated, cooked in tandoor
- **CHICKEN CORDON BLEU** **375**
Chicken breast stuffed with chicken ham & cheese,
deep fried and served with tartar sauce
- **MASALA CHICKEN STRIPS** **300**
Chicken breast boneless strips marinated in Indian spice, deep fried,
served with sweet chilly dip
- **TANGY MUTTON CHOPS** **440**
Rack of Mutton chops braised with sweet & spicy glaze
- **CHICKEN LOLLIPOP** **280**
Fried chicken lollipops served with schezwan sauce

APPETIZERS

- **CHICKEN CHILLY** **300**
Chicken marinated in chinese spices, fried and tossed with mixed peppers and spring onions
- **OSYTER CHICKEN CHILLY** **320**
Chicken marinated in chinese spices, fried and tossed with mixed peppers and spring onions with Oyster Sauce
- **ROAST CHICKEN CHILLY** **330**
Roasted Chicken marinated in chinese spices, Fried & tossed with Mixed peppers & spring onion
- **CHICKEN PATAYA** **330**
Deep freid chicken glazed in Thai Green curry sauce
- **HOT BASIL CHICKEN** **330**
Deep fried chicken tossed in hot basil sauce
- **BARBEQUE CHICKEN WINGS** **285**
Deep fried chicken wings cooked in barbeque sauce
- **CRISPY CHICKEN** **330**
Deep fried crispy chicken, tossed in mild schezwan sauce
- **MALVANI MUTTON CHOPS** **440**
Rack of mutton chops braised & cooked with malvani spices
- **MURGH POTA KALEJA MASALA** **225**
Chicken liver & gizzard marinated and cooked in dry masala
- **MUTTON GHEE ROAST** **425**
Medium cut gosht, cooked with ghee & coconut, tempered with curry leaves & mustard sauce
- **CHICKEN TIKKA** **320**
Boneless chicken pieces with classic tikka marinated, cooked in tandoor
- **MURGH MALAI TIKKA** **320**
Boneless chicken marinated in cream sauce, cooked on skewers

APPETIZERS

- **Flambe Tandoori Chicken (HALF/FULL)** **320/520**
Full chicken cooked in tandoor with Indian spices, served with Brandy Flambe
- **ROMANI TANDOOR CHICKEN (HALF/FULL)** **320/520**
Chicken cooked in tandoor with green spices & turmeric, served along with onion salad
- **MURGH PAHADI TIKKA** **320**
Charred chicken thigh marinated in in-house spices
- **MUTTON SEEKH KEBAB** **440**
Minced mutton infused with Indian spices, cooked in clay oven
- **TANDOORI MIX GRILL** **599**
Skewers of assorted chicken kabab served in a table tandoor (pahadi, banjara, malai & chicken tikka)
- **CHICKEN HOT CIGAR** **350**
Deep fried rolls stuffed with minced chicken, served with tarter sauce
- **SALTPAN CHICKEN SHEEK** **350**
2 flavors of minced chicken marinated in special spices & cooked in clay oven
- **RESHMI KEBAB** **340**
Boneless chicken marinated in creamy sauce with egg white foam cooked in clay oven, served with mint sauce
- **LASOONI CHICKEN TIKKA** **360**
Boneless chicken marinated in garlic & indian spices cooked in clay oven served with green chutney
- **ROZZALI KABAB** **350**
Chicken wrapped around minced cheesy mixture & cooked in tandoor, served along with mint chutney

APPETIZERS

- **BANJARA CHICKEN TIKKA** **320**
Tender of chicken marinated in spicy yoghurt & cooked in tandoor
- **FISH AND CHIPS** **380**
Batter fried fish fillets, served with mashed peas and chips
- **CALAMARI RINGS** **335**
Batter fried squid rings served with tartar sauce
- **PAN FRIED KING FISH** **370**
Surmai fish marinated in masala and cooked in pan
- **BEER BATTER PRAWNS IN COCKTAIL** **420**
Prawns deep fried with beer batter & served with cocktail sauce
- **CILANTRO GARLIC PRAWNS** **380**
Medium Prawns tossed with fresh chopped cilantro, garlic & in house Chinese spices
- **BOMBIL CHILLY (SEASONAL)** **265**
Deep fried Bombil marinated in chinese spices, fried & tossed with onion & garlic
- **BASA CHILLY** **350**
Deep fried Basa marinated in chinese spices, fried & tossed with onion & garlic
- **BUTTER GARLIC PRAWNS** **420**
Prawns sauted in butter garlic sauce
- **FISH AMRITSARI** **375**
Fish marinated in Indian spices and deep fried
- **FISH RAMPURI** **375**
Deep fried fish marinated & coated in indian batter
- **RAWA FRIED BUTTERFLY BOMBIL (SEASONAL)** **265**
Tender, Boneless pieces of Bombil, Marinated in Indian spices & rawa fried
- **TANDOORI PRAWNS** **380**
Prawns marinated in Indian spices & cooked in tandoor, served with herbed Yogurt

THIN CRUST PIZZA

- **MARGARITA PIZZA** **300**
Mozzarella Cheesy Pizza
- **TANDOORI PANEER PIZZA** **275**
Onion, tomato, bell peppers, paneer roasted in tandoor and gratinated with mozzarella
- **GARDEN FRESH VEGGIE PIZZA** **250**
Mushrooms, green peppers, onions and black olives
- **RUBY RAE PIZZA** **300**
Spinach, tomato, sausage, sprinkled with parmesan cheese on top
- **SALT PAN SPECIAL PIZZA** **350**
Specialty pizza, topped with chicken tikka, rings of seek kabab and mixed bell peppers

PASTA

- **ROASTED MEDITERRANEAN VEGGIE PASTA** **240**
Roasted veggies with penne pasta and arrabbiata sauce
- **PESTO TAGLIATELLE** **240**
Tagliatelle cooked with veggies in pesto sauce
- **SPAGHETTI BOLOGNAISE** **365**
Spaghetti, cooked with Minced lamb in Bolognese sauce
- **GRILLED CHICKEN ON PENNE** **320**
Grill chicken in penne pasta with cream sauce
- **PRAWNS TAGLIATELLE** **390**
Tagliatelle pasta & shrimps cooked in marinara sauce

ALL PASTAS WITH PARSLEY GARLIC BREAD

MAIN COURSE

- **PANEER CHILLY GRAVY** **275**
Cottage cheese tossed with bell peppers, onion, garlic and Chinese spices
- **STIR FRIED VEGETABLES** **275**
Exotic vegetables, sautéed in ginger and garlic pepper sauce
- **VEG MACHURIAN** **260**
Deep fried mix veg dumplings in Manchurian Gravy
- **VEG THAI CURRY** **310**
Choice between Red / Green curry
- **VEG IN HOT GARLIC SAUCE** **265**
Vegetables cooked in sweet & spicy garlic sauce
- **PANEER MAKHANI** **295**
Cubed cottage cheese cooked with tomato curry fit for a King, garnished with dehydrated fenugreek
- **SPINACH & METHI MALAI KOFTA CURRY** **265**
Dumplings made of spinach and paneer served with a gravy flavored with fenugreek and cream
- **PANEER LABABDAR** **295**
Delicately cut pieces of Cottage cheese cooked and sautéed with onions in a tomato based curry
- **SUBZ KADHAI/PANEER KADHAI** **265/290**
Veggies/Paneer cooked in fresh tomato, capsicum & onion
- **SUBZ MILONI** **275**
Seasonal veggies cooked in onion gravy, fenugreek and spinach leaves
- **PALAK PANEER** **275**
Paneer cooked in green gravy
- **TANDOORI CHAP SOYA RARA** **275**
Chunks of soya bean cooked in clay oven served with minced soya bean
- **BHINDI DO PYAZA** **250**
North Indian dish made with Lady finger, spices, herbs & onion

MAIN COURSE

- **MUSHROOM MASALA** **325**
Delicious medium spicy gravy made with mushroom, Vegetables, Indian spices & herbs
- **PANEER KADHAI** **285**
Paneer cooked in tomato-onion based gravy flavoured with special kadhai masala
- **PANEER TIKKA MASALA** **300**
Tandoori roast paneer cooked in panjabi style tomato base gravy
- **VEG KOLHAPURI** **265**
Mixed vegetables cooked in Kolhapuri spices
- **PANEER PASANDA** **300**
Stuffed Paneer sandwich cooked in onion & tomato gravy
- **DAL TADKA / DAL FRY** **200/190**
Cooked yellow lentils infused with cumin seeds, aromatic spices, and cilantro
- **GRILLED CHICKEN** **310**
Chicken grilled and served with sauté veggies and mashed potato
- **CHICKEN MANCHURIAN DRY/GRAVY** **300**
Deep-fried chicken in manchurian gravy
- **SCHEZWAN CHICKEN GRAVY** **300**
Deep-fried Chicken in Schezwan gravy
- **CHICKEN THAI CURRY** **320**
Chioce between Red / Green curry
- **CHICKEN MAKHANI** **320**
Boneless pieces of chicken cooked in clay oven served with Makhani gravy
- **KADHAI CHICKEN** **300**
Chicken cooked in onion tomato capsicum & special Kadhai masala medium spicy

MAIN COURSE

- **METHI CHICKEN** **300**
Chicken cooked with in-house Indian spices and Methi garnished with dehydrated fenugreek
- **MURG MUSALLAM (Half / Full)** **420/800**
Chicken stuffed and cooked in tandoor oven, served with rich tomato gravy
- **MUTTON RARA** **400**
Minced meat cooked in in-house Indian spices
- **LAAL MAAS** **380**
Mutton cooked in dry red masala
- **CHICKEN VINDALOO** **300**
Vasai's famous "Indeloo" served with local spices and tody vinegar
- **CHICKEN BEMISAL** **320**
Boneless chicken cubes & chicken mince cooked with flavored yellow gravy
- **BHATINDA KHEEMA MUTTER** **380**
Minced meat and mutter cooked in Indian spices
- **MUTTON ROGAN JOSH** **380**
Mutton Shanks in tomato based Kashmiri curry
- **CHICKEN TIKKA MASALA** **320**
Boneless chicken chunks cooked in tandoor & served in a subtle spiced tomato creamy gravy
- **CHICKEN ADRAKI** **300**
Juicy chicken marinated & cooked with prominent ginger flavors
- **CHICKEN GOAN CURRY** **320**
Goan style cooked chicken with chicken with deeply aromatic tomato & coconut based gravy
- **CHICKEN RARA** **325**
Minced chicken cooked in in-house Indian spices

BREADS

- **Bekhmeeri Roti** **50**
- **Tandoori Roti / Butter Roti** **40/45**
- **Missi Roti / Butter Roti** **50/55**
- **Naan / Butter Naan** **50/55**
- **Garlic Naan / Butter Garlic Naan** **70/75**
- **Cheese Naan** **120**
- **Cheese Garlic Naan** **125**
- **Lachha Paratha / Butter Lachha Paratha** **50/55**
- **Kulcha / Butter Kulcha** **50/55**

MAIN COURSE

- **CHICKEN ANGARA** **310**
Hot & spicy chicken curry infused with lovely smoky flavors
 - **CHETTINAD CHICKEN** **320**
Chicken cooked in South Indian style peppercorn gravy
 - **KASUNDI MURG** **320**
Chicken chunks cooked in tandoor & served along with Kasundi mustard gravy, garnished with cream
 - **PRAWNS IN HOT GARLIC SAUCE** **385**
Prawns Stir-fried in hot garlic sauce
 - **GOAN FISH CURRY (SURMAI / PRAWNS)** **390/425**
Fish cooked in Goan masala and flavored with coconut milk
 - **CHETTINAD PRAWNS** **425**
Prawns cooked in South Indian style peppercorn gravy
 - **EGG CURRY** **240**
Boiled Eggs cooked in Red Masala
-

RICE & NOODLES

- Steamed Rice 160
- Jeera Rice 175
- Dal Khichadi 199
- Veg Pulao 240
- Fried Rice (Veg / Chicken) 220 265
- Schezwan Rice (Veg / Chicken) 220 275
- Hakka Noodles (Veg / Chicken) 220 260
- Chopper Rice (Veg / Chicken)..... 365 420
- Singapore Noodles (Veg / Chicken) 225 265
- Hong Kong Fried Rice (Veg / Chicken) 235 285
- Pot Rice (Veg / Chicken) 365 420
- Boxer Rice 425
- Gosht Biryani 430
- Lucknowi Dum Biryani (Veg/Chicken) 250 325
- Tikka Biryani (Paneer/Chicken) 350 420
- Egg Biryani 240
- Prawns Biryani 430

DESSERTS & ICE CREAM

- **Shahi Gajar Halwa** **230**
 - **Jalebi Caviar with Saffron Rabdi** **199**
 - **Jamun Mousse** **165**
 - **Sizzling Brownie with Ice Cream** **199**
 - **Cheese Cake Blueberry** **165**
 - **Chocolate Fudge Cake** **235**
 - **Kulfi Slice** **130**
 - **Choice of Ice-Cream** **130**
Paan/ Chocolate/ Vanilla
 - **Gulab Jamun**..... **120**
 - **Rasmalai cake**..... **200**
 - **Red velvet cake**..... **200**
 - **Tiramisu**..... **200**
Coffee flavored Italian dessert
 - **Serradura** **200**
-



Thank You