



103 Montgomery St, Jersey City, NJ 07302 • [Delivery Info](#)

## Lunch Specials

*Served with Entrée, Jasmine rice, Soup or Salad Dressings: Balsamic Vinaigrette, Italian, Caesar, or Sesame Ginger. Choice of Soup: Hot & Sour or Sweet Corn (served with choice of: chicken or vegetable)*

*Hakka Chili Chicken* 10.99

Tender pieces of chicken prepared with fresh herbs and chili peppers.

*Chicken Hong Kong Style* 10.99

Diced chicken cubes sautéed with a spicy blend of red peppers, onions and cashews.

*Ginger Chicken* 10.99

Stir-fried chicken in a fresh ginger flavored sauce.

*Chicken Manchurian* 10.99

Chicken dumplings sautéed in our home made Manchurian sauce

*Chicken Hot Garlic* 10.99

Sliced chicken sautéed in hot garlic sauce.

*Chicken with Broccoli* 10.99

Served with brown sauce.

*Chicken Black Bean* 10.99

Stir-fried chicken with green peppers cooked in a black bean sauce.

*Thai Chicken Curry* 10.99

Traditionally prepared chicken curry with bamboo shoots and coconut milk.

*Lamb with Spring Onion and Ginger* 12.99

Stir-fried lamb with green peppers in a fresh ginger flavored sauce.

*Thai Lamb Curry* 12.99

(Panang, red, green, yellow) Traditionally prepared lamb curry with bamboo shoots and coconut milk

<i>Chili Fried Lamb</i>	12.99
Sliced lamb sauteed with onions and fresh green chili.	
<i>Lamb In Oyster Sauce</i>	12.99
Wok fried slices of lamb with button mushrooms and green peas in an oyster sauce.	
<i>Shrimp In Hot Garlic</i>	12.99
Shrimp sautéed with fresh vegetables in an authentic garlic sauce	
<i>Chili Shrimp</i>	12.99
Shrimp sautéed with green peppers and onions in a hot chili sauce.	
<i>Chili Fish</i>	12.99
Fish sautéed with green peppers and onions in a hot chili sauce.	
<i>Shrimp Black Bean Sauce</i>	12.99
Shrimp sautéed w/ onions & green peppers in an authentic sauce	
<i>Thai Shrimp Curry</i>	12.99
(choice of red, green or yellow) Shrimp sautéed with vegetables and bamboo shoots in coconut curry sauce.	
<i>Pad Thai Noodles</i>	10.99
Flat rice noodles with vegetables, tofu bean sprouts and ground peanuts, with choice of chicken or vegetables.	
<i>Chicken Shanghai Noodles</i>	10.99
Vegetables cooked in a mild brown sauce and served on a bed of steamed Chinese noodles.	
<i>Vegetable Shanghai Noodles</i>	10.99
Vegetables cooked in a mild brown sauce and served on a bed of steamed Chinese noodles.	
<i>Chicken Cantonese Noodles</i>	10.99
Noodles pan fried with carrots, sprouts, Buk choy, bamboo shoots, water chestnuts, onions & peppers with garlic brown sauce	
<i>Veg Cantonese Noodles</i>	10.99
Noodles pan fried with carrots, sprouts, Buk choy, bamboo shoots, water chestnuts, onions & peppers with garlic brown sauce	
<i>Seafood Cantonese Noodles</i>	10.99
Noodles pan fried with carrots, sprouts, Buk choy, bamboo shoots, water chestnuts, onions & peppers with garlic brown sauce	

<i>Veg Thai Fried Rice</i>	10.99
<i>Chicken Thai Fried Rice</i>	10.99
<i>Spicy Curry Veg Fried Rice</i>	10.99
<i>Spicy Curry Chicken Fried Rice</i>	10.99
<i>Cauliflower Manchurian Gravy</i>	10.99
Golden fried cauliflower buds in hot Manchurian sauce	
<i>Chili Tofu</i>	10.99
Cubes of Tofu sautéed with vegetables and chili or Manchurian sauce	
<i>Tofu Manchurian</i>	10.99
Cubes of Tofu sautéed with vegetables and chili or Manchurian sauce	
<i>Ginger Shrimp</i>	12.99
Stir fried shrimp with green peppers & onions in fresh ginger sauce	
<i>Shanghai Fried Rice</i>	12.99
Rice & Noodles mix with vegetables, shrimp, chicken & eggs	
<i>NaanChing Vegetables</i>	10.99
Vegetables with choice of sauce: Szechwan sauce, black bean sauce or hot garlic sauce	
<i>Oriental Style Noodles</i>	10.99
Flat rice noodles with cabbage, Buk choy, sprouts & scallions in soy sauce	
<i>Vegetable Manchurian</i>	10.99
Vegetable dumplings sautéed in a Manchurian sauce	
<i>Chili Paneer</i>	10.99
Cubes of cottage cheese and fresh chilies in a light soy sauce	
<i>Broccoli &amp; Baby Corn</i>	10.99
Sautéed broccoli and baby corn in garlic soy sauce	
<i>Thai Vegetable curry</i>	10.99
(choice of red, green, yellow) Fresh vegetables prepared in a coconut curry sauce.	
<i>NaanChing Chicken Fried Rice</i>	10.99
Authentic Chinese fried rice	
<i>NaanChing Vegetable Fried Rice</i>	10.99
Authentic Chinese fried rice	

*NaanChing Hakka Noodles* 10.99  
A hakka style Chinese noodle with choice of chicken or vegetable.

## **Lunch Special Thali**

**(All Thali Served with Naan,Rice,Papad,Achaar,Dessert of The Day)**

### **VEGETARIAN**

*Monday Lunch Thali* 10.95  
Vegetarian: Vegetable korma, palak paneer and Punjabi Dal Tadka

*Tuesday Lunch Thali* 10.95  
Vegetarian: Channa masala, bindi Masala and Paneer Makhani

*Wednesday Lunch Thali* 10.95  
Vegetarian: Paneer Tikka Masala, vegetable jalfrezi and Yellow Dal Tadka

*Thursday Lunch Thali* 10.95  
Vegetarian: Kadai paneer, channa pindi and Aloo Matar.

*Friday Lunch Thali* 10.95  
Vegetarian: Paneer Makhani, bhindi masala and Yellow Dal Tadka .

### **NON-VEGETARIAN**

*Monday Lunch Thali* 11.95  
Non-Vegetarian : Veg Korma, Kadahi Chicken, Punjabi Dal Tadka.

*Tuesday Lunch Thali* 11.95  
Non-Vegetarian : Palak Paneer, Chicken Curry, Yellow Dal Tadka.

*Wednesday Lunch Thali* 11.95  
Non-Vegetarian : Paneer Makhani, Chicken Tikka Masala  
Punjabi Dal Tadka.

*Thursday Lunch Thali* 11.95  
Non-Vegetarian : Veg. Korma, Kadahi Chicken, Dal Tadka.

*Friday Lunch Thali*

11.95

Non-Vegetarian : Bhindi Masala, Chicken Saag, Dal Tadka.

## DINNER MENU

### CHINESE AND THAI CUISINE

#### Appetizers

<b>Chicken Spring Rolls</b>	7.00
Golden fired crispy spring rolls served with sweet chili sauce	
<b>Vegetable Spring Rolls</b>	7.00
Golden fired crispy spring rolls served with sweet chili sauce	
<b>Chicken Lollipop</b>	9.00
(Drums of Heaven) Tender chicken wings marinated with fresh herbs, chilies and garlic, wok fried and served with chili sauce	
<b>Crispy Chicken with Honey and Dried Chilies</b>	8.00
Crispy boneless pieces of chicken sautéed in chili honey sauce	
<b>Chicken Satay</b>	9.00
Marinated boneless pieces of chicken on a skewer cooked delicately or griddle, served with peanut sauce	
<b>Chili Chicken Dry</b>	8.00
Crispy fired marinated chicken with fresh green chilies, onions, garlic and a light soy sauce	
<b>Chicken 65</b>	9.00
Stir fried diced chicken with garlic, red chili pepper & curry leaves	
<b>Chili Paneer</b>	9.00
(Dry) Cubes of cheese sautéed with fresh chili & onions in light soy sauce	
<b>Crispy Lotus OR Salt &amp; Pepper</b>	8.00
Crispy lotus stems stir fried with onions in a honey sauce	
<b>Tofu Delight</b>	9.00
Crispy tofu glazed with sweet chili sauce	
<b>Cauliflower Salt "N" Pepper OR Lasooni Gobi</b>	9.00

Seasoned crispy cauliflower tossed with onions, garlic and chili

**Vegetable Manchurian** 9.00

(Dry) Golden fried vegetable dumplings tossed with onions and a chili garlic sauce

**Steamed Dumplings** 9.00

(Vegetables, Chicken or Shrimp) Steamed and minced vegetables, chicken or shrimp dumplings tossed with onions and served with soy garlic sauce

**Stir Fry Crispy Potatoes** 7.00

With scallion, garlic, cumin, chilies with light soy sauce

**Steamed Vegetables** 7.00

Seasonal vegetables and garlic and soy sauce

**Crispy Baby Corn Salt & Pepper** 8.00

Corn sautéed with ginger, garlic, onion, scallions in black pepper and salt

**Sesame Potato Toast** 8.00

Mashed potatoes on sesame toast, served with scallions, garlic, cilantro & chilies

**Cauliflower Manchurian Dry** 9.00

Cauliflower buds roasted and tossed in ginger garlic onions, scallions with chili & light sauce

**Grilled Tilapia** 12.00

Served with hot chili garlic sauce

**Grilled Garlic Shrimp** 12.00

Marinated chili and garlic shrimps served on a skewer

**Salt & Pepper Calamari** 10.00

Garlic, Ginger, Peppers, onions, Cilantro in black pepper salt

**Fried Calamari** 10.00

Batter fried Calamari served with Garlic sauce on the side

**Grilled Lamb Chops** 14.00

Our chef's specially marinated grilled lamb chops

## Salads

**Soam Taun Salad** 9.00

Julienned raw papaya chopped with basil, chili and roasted peanuts, with tamarind sauce

**Gai Soam Taum Salad** 9.00

Shredded chicken tossed with raw papaya, fresh chilies, chopped basil & peanuts

## Soups

All soups can be made vegetarian with vegetable stock

**Sweet Corn Soup** 6.00

Traditional homemade corn soup prepared with your choice: tender dices chicken or chopped vegetables

**Spinach and Tofu Soup** 6.00

A delicious clear vegetable soup with fresh spinach and tofu in a light soy sauce

**Hot and Sour Soup** 6.00

Combination of mushrooms and tofu with your choice of chicken or vegetable

**Noodle Soup** 6.00

A clear noodle soup served with your choice of chicken or vegetable

**Man Chow Soup** 7.00

Garlic flavored soup with chicken or vegetable

**Spicy Lemon Coriander Soup** 7.00

Traditional spicy lemon flavored soup with mushrooms and coriander

**Tom Yam Soup** 7.00

Popular Thai soup with vegetables, mushrooms, lemon grass and lime juice with your choice of chicken or shrimp

**Tom Kha Soup** 7.00

Coconut milk based soup with mushrooms, galangal with choice of chicken, vegetable or shrimp

**Seafood Soup** 9.00

Crab meat, fish, shrimp, mushrooms, cilantro, and squid in seafood broth

## Rice And Noodles

**NaanChing Fried Rice** 12.00

Basmati rice stir fried to perfection with your choice of vegetables, Egg or Chicken

**Szechwan Fried Rice** 12.00

Spicy Chinese vegetables or chicken cooked Szechwan style

**Chili Garlic Fried Rice** 12.00

(Vegetable or Chicken) Traditionally served spicy with garlic flavor

<b>Shrimp Fried Rice</b>	14.00
Rice pearls stir fried with shrimp, egg, green peas and carrots	
<b>Young Chow Fried Rice</b>	14.00
Combination of chicken, shrimp, egg and vegetables	
<b>Spicy Curry Fried Rice</b>	12.00
(Vegetable or Chicken) Thai fried rice onions, tomatoes, carrots, tofu, string beans and basil in a light curry sauce	
<b>Thai Fried Rice</b>	12.00
(Vegetable or Chicken) Authentic Thai fried rice with scallions, chili and basil	
<b>Pineapple Fried Rice</b>	12.00
(Vegetable or Chicken) Fried rice with vegetables or chicken, raisins, cashew nuts and pineapple	
<b>Brown Rice</b>	5.00
<b>Hakka Noodles</b>	12.00
(Vegetable or Chicken) Traditional Hakka style Chinese noodles prepared to your choice with soy sauce	
<b>Chili Garlic Noodles</b>	12.00
(Vegetable or Chicken) Stir fried chili noodles with fresh garlic	
<b>Singapore Noodles</b>	12.00
(Chicken, Vegetable or Shrimp) Thin egg noodles stir fried to perfection Singaporean style	
<b>Pad Thai Noodles</b>	12.00
(Chicken, Vegetable or Shrimp) Flat rice noodles with veggies, tofu, bean sprouts & ground peanuts	
<b>American Chop Suey</b>	12.00
(Vegetable or Chicken) Crispy fried noodles served in a sweet and sour sauce	
<b>Shanghai Fried Rice</b>	14.00
Rice and noodles mix with vegetables, shrimp, chicken and eggs	
<b>Richard Chef Special Triple Szechwan</b>	16.00
Fried rice, noodles with cabbage sprouts , scallions, onion, pepper and Szechwan sauce (chicken , vegetable or shrimp)	

## Chicken

<b>Hakka Chili Chicken</b>	16.00
(served dry or with light gravy) Boneless, prepared with fresh herbs, juliennes of onion, diced scallions, long hot chilies, traditional Hakka style	
<b>Chicken with Hot Garlic Sauce</b>	16.00
Diced cooked chicken with green peppers and onions in a mildly spiced black bean sauce	
<b>Chicken in Black Bean Sauce</b>	16.00
Stir fried chicken with green peppers and onions in a mildly spiced black bean sauce	
<b>Chicken Manchurian</b>	16.00
Chicken dumplings sautéed in our Manchurian sauce	
<b>Sweet &amp; Sour Chicken</b>	16.00
Tender pieces of boneless chicken, green peppers and onions, lychees & pineapple in a sweet and sour sauce	
<b>Szechwan Chicken</b>	16.00
Authentic preparation of chicken with Chinese veg.in a spicy Szechwan sauce	
<b>NaanChing Chicken</b>	16.00
Diced chicken with bamboo shoots, buck choy, shallots, corn prepared with soy and cooking wine sauce	
<b>Black Pepper Chicken</b>	16.00
Stir fried diced chicken pieces sautéed in black pepper sauce	
<b>Ginger Chicken</b>	16.00
Boneless pieces of chicken stir fried in a ginger soy sauce	
<b>General Tso's Chicken</b>	16.00
Wok fried chicken sautéed with hot peppers in our chef's special spicy BBQ sauce with broccoli	
<b>Chicken with Broccoli</b>	16.00
Boneless pieces of chicken and broccoli cooked in soy sauce	
<b>Chicken Hong Kong Style</b>	16.00
Diced chicken cooked with spicy blend of green peppers, onions, water chestnuts, celery, dry chilies, bamboo shoots and cashews	
<b>Thai Chicken Curry</b>	16.00
(choice of red, green, yellow or panang) Traditional prepared chicken curry with bamboo shoots and coconut milk in your choice of sauce	

**Basil Ginger Chicken** 16.00

Boneless pieces of chicken breast stir fried in brown ginger and basil sauce

**Coriander Garlic Chicken** 16.00

Wok fried chicken with onions and green peppers in garlic coriander sauce

**Honan Chicken** 16.00

Shredded chicken with garlic, scallion dry chilies and light soy sauce

**Sesame Chicken** 16.00

Wok fried sliced chicken with diced onions and peppers, sweet sauce topped with sesame seeds

## Lamb

**Fried Chili Lamb** 20.00

Sliced lamb sautéed with onions and fresh green chili

**Lamb Szechwan** 20.00

Sliced lamb in an authentic spicy Szechwan sauce

**Lamb in Oyster Sauce** 20.00

Wok fried slice of lamb with button mushrooms and green peas in oyster sauce

**Ginger Lamb** 20.00

Stir fried lamb with green peppers and fresh ginger flavored sauce

**Thai Lamb Curry** 20.00

(Red, Green, Yellow or Panang) Traditional prepared spicy lamb curry with bamboo shoots, coconut milk and spices

**Shredded Crispy Lamb** 20.00

with chili, garlic, & spring onions

## Seafood

**Szechwan Shrimp** 22.00

Shrimp prepared with spicy Szechwan sauce.

**Chili Shrimp** 22.00

Shrimp sautéed with onions and green peppers in hot chili sauce

**Shrimp with Hot Garlic Sauce** 22.00

Shrimp sautéed with vegetables in hot garlic sauce

<b>Shrimp with Black Pepper Sauce</b>	22.00
Shrimp sautéed with vegetables in black pepper sauce	
<b>Shrimp Black Bean</b>	22.00
Shrimp cooked with authentic Chinese spices, onions and green peppers in a black bean sauce	
<b>Sweet &amp; Sour Shrimp</b>	20.00
Shrimp stir fried with green peppers and onions in a sweet and sour sauce	
<b>Shrimp Cantonese Style</b>	22.00
Wok fried shrimp tossed with black mushrooms and baby corn, served on a bed of spinach	
<b>Thai Shrimp Curry</b>	22.00
(Red, Green, Yellow or Panang) Hot curry with shrimp and coconut milk with your choice of sauce	
<b>Basil Ginger Shrimp</b>	20.00
Wok fried shrimp in brown ginger and basil sauce	
<b>Thai Fish Curry</b>	
(Red, Green, Yellow or Panang) White fish filet cooked with hot curry and coconut milk with your choice of sauce	
	22.00
<b>Chili Fish</b>	22.00
Fresh filet of fish cooked with onions and fresh green chili in our red chili sauce	
<b>Filet of Tilapia</b>	22.00
Served with your choice of chili, hot garlic, Szechwan or ginger sauce	
<b>Red Snapper Filet</b>	22.00
Served with your choice of hot garlic, chili or ginger sauce	
<b>Crispy Whole Red Snapper</b>	24.00
Your choice of basil ginger, hot garlic, ginger or black bean sauce	
<b>Kuril Salmon</b>	24.00
Grilled filet of salmon in white wine basil ginger sauce served with mushrooms, asparagus & broccoli	

## Vegetarian

<b>NaanChing Vegetables</b>	14.00
Fresh mixed Chinese vegetables in your choice of sauce: black bean, Szechwan, hot garlic or green chili	
<b>Vegetable Manchurian</b>	14.00

Golden fried battered vegetables koftas in hot Manchurian sauce	
<b>Braised Chili Tofu</b>	14.00
Cubes of tofu sautéed with vegetables in chili sauce	
<b>Sweet &amp; Sour Vegetables</b>	14.00
Fresh mixed Chinese vegetables in sweet sour sauce with pineapple chunks and lychee	
<b>Broccoli and Baby Corn</b>	14.00
Sautéed broccoli and baby corn in garlic soy sauce	
<b>Eggplant Hot Garlic Sauce</b>	14.00
Slices of eggplant cooked in hot chili garlic sauce	
<b>Chili Cauliflower</b>	14.00
Stir fried cauliflower in hot chili sauce	
<b>Thai Vegetable Curry</b>	14.00
(red, green, yellow or panang) Traditional prepared spicy vegetable curry with bamboo shoots and coconut milk	
<b>Okra Singapore Dry</b>	
Crispy Okra with garlic, chilies & scallions in sweet spicy sauce	14.00

## INDIAN CUISINE

### **Appetizers** (Shuruwat)

<i>Bhel Pooi</i>	7.00
Crispy puffed rice, gram flour noodles and peanuts tossed with mint & tamarind chutney	
<i>Dahi Aloo Papri Chaat</i>	7.00
Crisp, chickpeas, potatoes, onions tossed in tamarind & mint sauce, garnished with cilantro	
<i>Corn Bhel Chaat</i>	7.00
Roasted corn kernels, chopped onions, tomatoes, green chilies, chaat masala, cilantro, lemon	
<i>Vegetable Samosa</i>	7.00
Mildly spiced potatoes, green peas, cashew nuts, raisins stuffed in a light pastry and deep fried with chana masala and chutneys	

<i>Samosa Chaat</i>	7.00
Mildly spiced potatoes, green peas, cashew nuts, raisins stuffed in a light pastry and topped with chana masala and chutneys	
<i>Vegetable Bhajia Pakoras</i>	7.00
Assorted thinly sliced vegetables dipped in thick batter of seasoned gram flour; thyme mixed spices and deep fried to golden crisp	
<i>Tandoori Mushroom</i>	10.00
Seasonal fresh mushrooms marinated with spicy seasoned yogurt, grilled in Tandoor	
<i>Paneer Tikka</i>	12.00
Homemade cottage cheese marinated in dry herbs and spices and cooked in the Tandoor	
<i>Seekh Kebab</i>	12.00
(Lamb or chicken) Tender rolls of ground meat with aromatic herbs, spices, skewered and slow cooked in Tandoor	
<i>Salmon Tikka</i>	16.00
Salmon marinated with yogurt, cream cheese seasoned with chilies and pepper, cooked in the Tandoor	
<i>Amritsari Fish</i>	12.00
Fish fingers battered with seasoned chick pea flour deep fried to perfection served as crispy fritters	

### **Soups & Salads**

<i>Mulligatawny Soup</i>	7.00
Traditional Indian yellow lentils and spiced to perfection	
<i>Tomato Shorba</i>	7.00
Fresh tomatoes diced and cooked in the vegetable stock with dash of pepper and garnished with cilantro and ginger	
<i>Avocado-Kachumber Salad</i>	8.00
Diced avocado, cucumber, onions, tomatoes, bell peppers, cilantro, seasoned and topped with squeezed lemon	

### **Tandoori Khazane**

(From Clay Oven)

<i>Chicken Tikka</i>	16.00
Boneless cubes marinated in ginger garlic paste, yogurt and ground spices, skewered and cooked in the tandoor.	

<i>Murg Malai Kebab</i>	16.00
Boneless cubes marinated with crushed peppers, sour cream and cooked in the pit oven.	
<i>Tandoori Chicken</i>	16.00
Juicy chicken breast and leg marinated in yogurt, red chilies, selected spices and cooked to perfection in a tandoor.	
<i>NaanChing Mix Grill</i>	24.00
Combination platter with tandoori chicken, chicken tikka, malai kebab, jumbo shrimp, reshmi kabab and seekh kebab.	
<i>Tandoori Ajwaini Shrimp</i>	20.00
Jumbo prawns marinated in cream cheese, ajwain seeds and ground spices, cooked in tandoor.	
<i>Lamb Seekh Kebab</i>	18.00
Selected fine minced meat, exotic Indian spices, finished in tandoor to melt in your mouth.	
<i>Tandoori Lamb Chops</i>	24.00
Tender lamb chop marinated with ginger, pepper, yogurt, spices and slow cooked in a tandoor.	

## **Chicken Curries**

(Murg Ke Pakwaan)

<i>Chicken Curry</i>	16.00
Chicken tenders cooked in onion-tomato based curry made of ginger, garlic, red chilies & cardamoms and garnished with fresh coriander	
<i>Chicken Tikka Masala</i>	16.00
Boneless, marinated in yogurt, herbs & spices, grilled in tandoor and simmered in tangy sauce fresh tomatoes, finished with light cream	
<i>Chicken Saagwala</i>	16.00
Boneless seasoned thigh meat cooked in fresh creamed spinach	
<i>Chicken Chettinad</i>	16.00
South Indian delicacy, chicken tenders cooked with selected south Indian spices, finished with reduced coconut milk	
<i>Chicken Kadai</i>	16.00
Tender pieces of chicken cooked in fresh herbs and spices tossed with the whole red chili in kadai	
<i>Butter Chicken</i>	16.00
tender juicy chicken cooked in tomato base and finished with cream and butter	

*Chicken Kholapuri* 16.00  
Diced chicken with mustard seed, lemon juice, and tamarind with curry leaves

*Chicken Shahi Korma* 16.00  
Tender boneless chicken cooked in mild cashew nut sauce.

### **Lamb & Goat Curries** (Gosht ke Khazane)

*Lamb Rogan Josh* 20.00  
Tender pieces cooked in old Kashmiri style flavored with cardamoms, kashmiri chilies, cloves, cinnamon, coriander, ginger & fennel seeds

*Nalli Goat Rogan Josh* 20.00  
Tender pieces cooked in old Kashmiri style flavored with cardamoms, kashmiri chilies, cloves, cinnamon, coriander, ginger & fennel seeds

*Lamb Vindaloo* 20.00  
Goan spicy Delicacy prepared with crushed peppers and dry kashmiri Chilies and cooked with wine-vinegar

*Goat Vindaloo* 20.00  
Goan spicy Delicacy prepared with crushed peppers and dry kashmiri Chilies and cooked with wine-vinegar

*Palak Gosht* 20.00  
Cubes of lamb cooked with the blanched spinach, garlic, cardamom, onions and tomatoes

*Keema Matter* 20.00  
Fresh ground lamb meat cooked with peas, whole spices, onions, ginger, green peppers and garnished with fresh coriander

*Lamb Korma* 20.00  
Boneless lamb cubes cooked in thick white sauce prepared with almonds, cashew nuts and mild spices

### **Seafood Curries** (Samundaree Jewraat)

*Shrimp Curry* 20.00  
Fresh jumbo prawns filet sautéed in mustard, chilies, curry leaves & cooked in an onion based sauce, traditional North Indian

<i>Fish Curry</i>	20.00
Fresh jumbo fish filet sautéed in mustard, chilies, curry leaves & cooked in an onion based sauce, traditional North Indian	
<i>Kadhi Shrimps</i>	20.00
Jumbo prawns cooked with diced, peppers, tomatoes, fresh herbs & dry spices	
<i>Konju Pappas</i>	20.00
Shrimps cooked in spicy pepper and coconut curry sauce	
<i>Goan Shrimp Curry</i>	20.00
Fresh water shrimp cooked in fresh coconut tomato, tamarind and flavored with fresh curry leaves	
<i>Kholapuri Fish Curry</i>	20.00
Fresh Tilapia with mustard seed, lemon juice, and tamarind with curry leaves	

### **Vegetable Curries** (Bagiche Ki Bahar)

<i>Malai Kofta</i>	14.00
Cheese and potato dumplings in the thick onion, tomato sauce finished in light cream	
<i>Palak Paneer</i>	14.00
Blanched spinach cooked in onions, tomatoes, fenugreek and homemade cheese	
<i>Paneer Makhani</i>	14.00
Homemade cottage cheese dices cooked to perfection with mild spices in light creamy tomato sauce	
<i>Navrattan Korma</i>	14.00
Fresh garden vegetables cooked in almond and onions sauce finished with light cream	
<i>Bhindi Do Piazza</i>	14.00
Crispy fresh sautéed okra topped with onions, tomatoes & lemon / diced onion, tomato, curry	
<i>Baigan Bharta</i>	14.00
Eggplant roasted in tandoor, skinned, mashed and cooked on slow fire to perfection with herbs and spices	
<i>Aloo Gobi Masala</i>	14.00
Freshly cu cauliflower, tomatoes and potatoes cooked to perfection with Indian spices topped with fresh ginger and cilantro	

<i>Aloo "Jeera-Anaardana"</i>	14.00
Diced boiled potatoes, mild spices, jeera seeds, pomegranate kernels topped with fresh coriander and squeezed lemon	
<i>Dal Makhani</i>	12.00
A delicious preparation of black lentils simmered overnight with onions, butter & tomatoes finished with light cream	
<i>Dal Tadka</i>	12.00
Yellow lentils cooked with tomatoes, turmeric, ginger, chilies & jeera tadka, chopped coriander	
<i>Chana Masala</i>	14.00
Chickpeas in aromatic onion-tomato-garlic-ginger-chili gravy, amchur and anaardana powder, topped with chopped coriander	
<i>Vegetable Jalfrezi</i>	14.00
Mixed vegetables, stir fried in chef's special sauce	
<i>Paneer Tikka Masala</i>	14.00
Paneer Tikka shashlik with onion & tomato sauce, heavy cream with dry mehthi	
<i>Bagare Baingan</i>	14.00
Baby eggplant cooked in peanut and coconut based gravy.	

## **Rice Specialties**

(Chawal Ke Bhandaar)

*A regal dish, Mughlai Biryani is fit for a king and was probably eaten by many too! Biryani is an exotic and healthy preparation of Meat, Seafood or selected Garden Vegetables cooked slowly mixed with Indian Basmati Rice in a closed utensil. The food is cooked with in its own juice & steam retaining all the flavors, nutrients and aromas. Lavish use of spices, herbs, ghee, prunes, saffron makes it ready to be called King among rice preparation.*

<i>Vegetable Biryani</i>	12.00
<i>Plain Basmati Rice</i>	6.00
<i>Chicken Biryani</i>	14.00
<i>Jeera Rice</i>	7.00
<i>Lamb Biryani</i>	16.00
<i>Goat Biryani</i>	16.00
<i>Shrimp Biryani</i>	16.00

## **Tandoori Breads**

(Bhatti Ke Sholay)

<i>Naan</i>	3.00
Leavened white flour bread baked in Tandoor	

<i>Butter Naan</i>	3.00
Leavened white flour bread baked in Tandoor	
<i>Tandoori Roti</i>	3.00
Whole wheat flour bread baked in tandoor	
<i>Garlic Naan</i>	4.00
Leavened white flour bread with garlic and coriander	
<i>Jalapeno Naan</i>	4.00
Leavened white flour bread with fresh jalapenos and herbs	
<i>Onion Kulcha</i>	4.00
Leavened white flour bread stuffed with mildly spiced onions and coriander	
<i>Paneer Kulcha</i>	4.00
Leavened white flour bread stuffed with seasoned grated cottage cheese	
<i>Lachcha Paratha</i>	4.00
Multilayered whole wheat buttered bread plain or dried mint	
<i>Pudina Paratha</i>	4.00
Multilayered whole wheat buttered bread plain or dried mint	
<i>Aloo Paratha</i>	4.00
Multilayered whole wheat buttered bread plain or dried mint	
<i>Chicken Tikka Naan</i>	6.00
Stuffed with chopped chicken tikka, served with mint raita	
<i>Bread Basket</i>	9.00
Combination basket with Naan, garlic & lachcha Paratha	
<i>Roasted Papad</i>	3.00
<i>Masala Papad</i>	4.00
<i>Raita</i>	5.00
choice of: masala boondi / mint / cucumber / tomato / onion / pineapple Seasoned yogurt, cilantro and spices with your choice	
<i>Assorted Chutney Sampler</i>	5.00
Mango chutney, tamarind chutney, mint chutney, and mixed hot pickle	

### **Classic Desserts, Tea & Coffee** (Kuch Meetha Ho Jaye)

<i>Gulab Jamun</i>	6.00
Soft cottage cheese balls dipped in sugar honey	

<i>Gajar Halwa</i>	6.00
Grated carrots mashed in ricotta cheese and sweetened milk	
<i>Ras Malai</i>	6.00
Homemade cottage cheese dipped in reduced sweetened milk	

## Mocktails

### *Non-Alcoholic Beverages.*

<i>Soda</i>	2.50
Choice of flavor: Coke, Sprite, Diet Coke, Ginger Ale, Tonic, Club Soda	
<i>Mango Lassi</i>	4.00
Sweet home made yogurt with mango peeling	
<i>Lassi (Sweet OR Salty)</i>	4.00
<i>Thai Ice Tea</i>	3.00
Thai blend of tea and heavy cream and simple syrup	
<i>Juicy Trio</i>	4.00
Combinations of cranberry, pineapple and orange juice and splash of club soda.	
<i>Fusian Juice</i>	4.00
A blend of banana, orange juice with ginger.	
<i>Virgin Cocktails</i>	4.00
Virgin Mary, Virgin Strawberry Daiquiri, Virgin Piña Colada	
<i>Fresh Lime Soda (Sweet OR Salty)</i>	3.00

## Catering Menu (Chinese & Thai)

<b>Vegetarian Appetizers</b>	<b>Small</b>	<b>Large</b>
<b>Vegetable Spring Rolls</b>	50.00+	
<b>Cauliflower Manchurian (Dry)</b>	50.00+	
<b>Vegetable Manchurian (Dry)</b>	50.00+	
<b>Crispy Lotus OR Salt &amp; Pepper</b>	50.00+	
<b>Chili Paneer (Dry)</b>	50.00+	

### **Non Vegetarian Appetizers**

<b>Chicken Satay</b>	75.00+
<b>Chili Chicken (Dry)</b>	75.00+
<b>Chicken Lollipop (Drum Sticks From Heaven)</b>	75.00+
<b>Crispy Chicken w. Honey &amp; Dried Chilies</b>	75.00+
<b>Chicken Manchurian (Dry)</b>	75.00+

**Chicken Spring Rolls** 75.00+

### Seafood Appetizers

**Fried Shrimp Chili Garlic** 100.00+

**Grilled Shrimp** 100.00+

**Grilled Tilapia** 100.00+

### Chicken Entrée

**Hakka Chili Chicken** 75.00+

**Chicken with Hot Garlic Sauce** 75.00+

**Chicken Manchurian** 75.00+

**Sweet & Sour Chicken** 75.00+

**Thai Chicken Curry** 75.00+

**Coriander Garlic Chicken** 75.00+

**Black Pepper Chicken** 75.00+

**Chicken Hong Kong Style** 75.00+

**Black Bean Chicken** 75.00+

**Ginger Chicken** 75.00+

**NaanChing Chicken** 75.00+

### Vegetarian Entrée

**Vegetables w. Black Beans & Green Chili Sauce** 75.00+

**Chili Paneer** 75.00+

**Vegetable Manchurian** 75.00+

**Braised Chili Tofu** 75.00+

**Sweet & Sour Vegetables** 75.00+

**Eggplant Hot Garlic Sauce** 75.00+

**Thai Vegetable Curry** 75.00+

**Chili Cauliflower** 75.00+

**Okra Singapore Dry** 75.00+

### Seafood Entrée

**Szechuan Shrimps** 100.00+

**Shrimps w. Hot Garlic Sauce** 100.00+

**Shrimp Black Bean Sauce** 100.00+

**Sweet & Sour Shrimp** 100.00+

<b>Thai Shrimp Curry</b>	100.00+
<b>Chili Fish</b>	100.00+
<b>Basil Ginger Shrimp</b>	100.00+
<b>Thai Curry</b>	100.00+

### Lamb Entrée

<b>Chili Fried Lamb</b>	75.00+
<b>Ginger Lamb</b>	75.00+
<b>Thai Lamb Curry</b>	75.00+
<b>Lamb Szechwan</b>	75.00+

### Rice & Noodles Entrée

Small Tray Serves 15 To 20 Persons - Large Tray Serves 35 To 40 Persons

<b>NaanChing Fried Rice</b>	55.00+
<b>Young Chow Fried Rice</b>	55.00+
<b>Chili Garlic Fried Rice</b>	55.00+
<b>Hakka Noodles</b>	55.00+
<b>Chili Garlic Noodles</b>	55.00+
<b>Singapore Noodles</b>	55.00+
<b>Pad Thai Noodles</b>	55.00+
<b>American Chop Suey</b>	55.00+