



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 & 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

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

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

Chicken

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

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

Vegetarian

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

Golden fried battered vegetables koftas in hot Manchurian sauce

Braised Chili Tofu

14.00

Cubes of tofu sautéed with vegetables in chili sauce

Sweet & Sour Vegetables

14.00

Fresh mixed Chinese vegetables in sweet sour sauce with pineapple chunks and lychee

Broccoli and Baby Corn

14.00

Sautéed broccoli and baby corn in garlic soy sauce

Eggplant Hot Garlic Sauce

14.00

Slices of eggplant cooked in hot chili garlic sauce

Chili Cauliflower

14.00

Stir fried cauliflower in hot chili sauce

Thai Vegetable Curry

14.00

(red, green, yellow or panang) Traditional prepared spicy vegetable curry with bamboo shoots and coconut milk

Okra Singapore Dry

Crispy Okra with garlic, chilies & scallions in sweet spicy sauce

14.00

INDIAN CUISINE

Appetizers

(Shuruwat)

Bhel Pooi

7.00

Crispy puffed rice, gram flour noodles and peanuts tossed with mint & tamarind chutney

Dahi Aloo Papri Chaat

7.00

Crisp, chickpeas, potatoes, onions tossed in tamarind & mint sauce, garnished with cilantro

Corn Bhel Chaat

7.00

Roasted corn kernels, chopped onions, tomatoes, green chilies, chaat masala, cilantro, lemon

Vegetable Samosa

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)

Vegetarian Appetizers	Small	Large
Vegetable Spring Rolls	50.00+	
Cauliflower Manchurian (Dry)	50.00+	
Vegetable Manchurian (Dry)	50.00+	
Crispy Lotus OR Salt & Pepper	50.00+	
Chili Paneer (Dry)	50.00+	

Non Vegetarian Appetizers

Chicken Satay	75.00+
Chili Chicken (Dry)	75.00+
Chicken Lollipop (Drum Sticks From Heaven)	75.00+
Crispy Chicken w. Honey & Dried Chilies	75.00+
Chicken Manchurian (Dry)	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+

Thai Shrimp Curry	100.00+
Chili Fish	100.00+
Basil Ginger Shrimp	100.00+
Thai Curry	100.00+

Lamb Entrée

Chili Fried Lamb	75.00+
Ginger Lamb	75.00+
Thai Lamb Curry	75.00+
Lamb Szechwan	75.00+

Rice & Noodles Entrée

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

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