



At your Doorstep

Mouthwatering Multi-Cuisine Food Delivered
at your Doorsteps Absolutely Free



Salads

Healthy Green Salad 100

A delightful ensemble of sliced garden fresh vegetables

Channa Chaat 90

Par boiled bengal gram pearls, toasted with assorted aromatic garden condiments, finished with a twist of fresh lime juice and mango zest

Spicy Oriental Chicken Salad 150

Chinese chicken salad with spicy ginger dressing

Russian Salad (Veg / Non-Veg) 165/195

All time classic salad

Hawaiian Salad (Veg / Non-Veg) 150/195

Sweet and salted pineapple salad with chicken and mayonnaise

Grilled chicken Caesar's Salad 190

Grilled chicken with crisp lettuce and croutons toss with caesar dressing

Greek Salad 155

Feta cheese and process cheese along with seasonal vegetable tossed with olive oil and seasoning

Oriental NON-VEG

Prawns Shanghai 345

Fresh prawns cooked in spicy sauce made of crushed chillies, garlic, schezwan sauce and fried cashew nuts

Pan Fried Mongolian Prawns 515

Prawns marinated & pan fried till cooked to perfection

Prawns Hot Garlic 515

Prawns tossed in sweet and spicy sauce made from red chillies, garlic, tomato sauce and chinese seasoning

Golden Fried Prawns 515

Deep fried prawns served with sweet & sour sauce

Salt & Papper Prawns 515

Deep fried prawns tossed with ginger garlic and black pepper

Fish In Lemon Grass Sauce 415

Fish pieces of fish fillet, toss in our chef's special sauce, flavoured with lemon grass with a perfect blend of herbs and spices

Fish Tempura 415

A japanese dishes of fish dipped in batter, deep fried and served with sweet chill sauce

Chilli Fish 415

Fish cubes batter fried and cooked in freshly made chill sauce

Wok Smoked Chicken 325

Diced chicken marinated with honey, spicy herbs and wok fried

Chilli Garlic Chicken 325

Diced pieces of chicken batter fried and cooked in chilli garlic sauce with dry red chillies

Chicken 65 325

A spicy and delicious chicken preparation

Chicken Lollipop 285

Chicken wings marinated in chinese sauce, dipped in batter, then fried crispy & served with schezwan sauce

Thread Chicken 335

Marinated chicken breast wrapped in shredded wonton sheets and deep fried

Lamb Hunan 399

A classic lam dish made from a blend of our chef's secret spices and sauces

Shredded Lamb Chilli 399

Marinated shredded lamb tossed with medley of ginger, garlic and dry chilli

Crispy Honey Lamb 399

Crispy shredded lamb tossed with ginger, onion & honey



Oriental VEG

Paneer Chilli Dry - 245

Cottage cheese batons deep fried, tossed with onion, capsicum in a soya oriental sauce



Paneer 65

Cottage cheese batons dusted with rice flour, deep fried, tossed in a spicy sauce tempered with curry leaves, mustard seeds and green chillies

245

Paneer, Babycorn, Mashroom Salt 'N' Pepper

Crispy fried vegetables, tossed with condiments salt 'n' black pepper

285

Crispy Vegetables

Assorted vegetables deep fried and tossed with oriental sauce

225

Honey Chilli Potato

Sliced potatoes tossed in honey chili sauce

245

Golden Fried Baby Corn

Gloriously fresh baby corn tips dipped in oriental batter and deep fried, served with sweet & sour sauce

215

Lunch & Dinner

Main Course

Indian NON VEG

Murg Mussalam

Roasted pieces of chicken with bone cooked with chicken minced and Indian masala

515

Murg Changezi

Mughal's flavour barbecued chicken in spicy onion gravy

345

Mogen Wala Kukkad

Chicken and capsicum cubes, served in thick tangy tomato based gravy

395

Murg Tariwala

In house spicy preparation of chicken, spices, onion, tomato

345

Patiyala Murg

Old time favourite boneless chicken simmered in its own juices with spices, served wrapped in thin egg omelets topped with a delicate curry sauce

395

Murg Rara

For those who love chicken, chicken cooked with the traditional door spices in a deeply flavor full gravy with minced chicken

395

Nihari Gosht - 425

Classic Lucknowi lamb preparation



Mutton Rogan Josh - 425

Juicy pics of mutton cooked in a traditional North Indian style

Gosht Ki Nazraana - 425

Tender lamb cooked in five delectable style of chef choice

Tawa Keema Mutter - 425

Mutton minced and fresh green peas cooked with Indian spicy special gravy



Goan Fish Curry (Surmai / Prawns) 415/515

Fresh fish cooked with Goan style curry

Pomfret Macchi Curry

Whole pomfret cooked in an exotic and spicy gravy

515

Malwani Fish Curry (Surmai / Prawns) 415/515

Fresh fish cooked with malwani style curry

Jhinga Masaleder

Fresh prawns cooked with onion, tomato & khada masala

515

Indian VEG

Paneer Khatta Pyaaz

Cottage cheese cooked with homemade pickled onion and chilli

399

Baingan Mirch Ka Salan

Delightful combination of baby aubergine and green chillies, cooked in salan (A tangy chili gravy)

225

Dum Aloo Lucknowi

Baby potato stuffed with a unique combination of cottage cheese, dried whole milk and nuts, cooked in a traditional brown onion gravy

225

Bhuna Khumb Masala

Oven roasted mushroom cooked with tomato and brown onion gravy

245

Palak Tamatar Ki Bhujia

Home style preparation of spinach, onion & tomatoes

225

Bhindi Naintara

Fresh lady fingers tossed with sesame seed and tomato, sprinkled with ginger juliennes

225

Makai Matar Tawa 245

corn, peas, capsicum, tomato and onion tossed with cumin, coriander and fenugreek

Nizami Handi 245

a delightful combination of vegetable cooked with brown onion and cashew nut gravy

Malwani Malai Curry (Paneer / Subz) 285/245

Typically chef special

Mirch Ki Kadi 225

Chilli stuffed with spiced potato & cooked in yoghurt gravy

Nilgiri Vegetable Korma 245

Mint & coriander flavored vegetable curry with coconut

Dal Makhani 215

Black lentils cooked over night to a creamy texture and finished with tomato puree, Indian clarified butter and rich cream

Dal Tadkewali 175

Yellow lentil cooked and tempered with butter, cumin seeds and asafoetida

Dal Mili-Julli Hariyali 195

A combination of assorted lentils and spinach cooked to perfection



Accompaniments

Raita (Boondi / Mix Veg / Mint / Pineapple) 70

Indian yoghurt served with your choice of vegetable and garnishing

Oriental NON-VEG

Chilli Prawns Gravy 515

Stir fried prawns with green chilly and spring onions, cooked in light soya sauce

Fish In Black Bean Sauce 415

Sliced fish cooked in black bean sauce

Thai Curry (Green / Red) 515/415/355/315

(Prawn / Fish / Chicken / Vegetable)

Traditional coconut flavour Thai curry

Steamed Fish In Lemon Sauce 455

Sliced steamed fish in nutty lemon sauce with hint of ginger

Hong kong Style Chicken 375

Fried chicken cubes tossed in spicy red chilli sauce

Chicken In Hot Garlic Sauce 415

Diced chicken with green pepper cooked in spicy garlic sauce

Hunan Chicken 375

Deep fried chicken with vegetable, cooked in a spicy hunan sauce

Kung Pao Chicken 385

Kung pao, is a spicy stir fried dish made with chicken, peanuts, vegetables and chill peppers

Black Bean Chicken 365

Stir fried chicken cooked in black bean sauce

Oriental VEG

Paneer Chilli Gravy 245

Batons of cottage cheese deep fried and finished in a soya chilli garlic sauce

Schezwan Paneer 225

Cottage cheese dices sauteed in a spicy oriental sauce with dried schezwan peppers

Stir Fried Chinese Vegetables With Light Soya sauce 245

Assorted chinese greens tossed in a soya reduction sauce

Assorted Vegetables In Hot Garlic / Sweet & sour Sauce 245

Gorgeous fresh garden greens in a heady garlic sauce

Vegetable Hongkong Style 245

Assorted seasonal vegetable cooked in traditional sauce, served semi dry

Rice & Noodles

Schezwan Fried Rice (Veg / Non-Veg) 215/255

Fried rice with vegetable/chicken tossed in schezwan sauce

Hong Kong Fried Rice (Veg / Non-Veg) 215/255

Diced vegetable/chicken with green peppers, onions, diced ginger and cashewnuts, tossed in soya sauce

Hakka Noodles (Veg / Non - Veg) 215/235

Julienne vegetable/chicken with onion, green pepper, soft noodles tossed in soya sauce

Steamed Rice 205

Boiled fluffy basmati rice

Jeera / Green Peas Pulao 235

Basmati rice tossed with cumin seeds/fresh green peas

Vegetable Tawa Pulao 235

Vegetable dices & rice cooked to perfection on a griddle

Kashmiri Pulao 245

Basmati rice tossed with seasonal fresh vegetables & dry fruits

Vegetable Biryani 265

Basmati rice and aromatic vegetables and cubes of paneer cooked together with Indian spices

- **Dum Ki Biryani** 360
A hearty combination of spices, meat and rice cooked in dum style
- **Murg Noor Mahal Biryani** 320
Succulent chicken cooked together with fragrant rice in a sealed pot

**EXOTIC A GASTRONOMICAL EXTRAVAGANZA
WITH LOCAL FLAVOURS**

Starter NON-VEG

SOMETHING
fishy

Make your own stuff with traditional local masala & style
FRY / TAWA FRY / RAWA FRY

- Pomfret** 415
- Surmai** 415
- Bangada** 305
- Prawns** 515



Chicken Ne Bharleli Mirchi - 325
Chef's hand pick recipe

Kaleji Fry 385
A skilful combination of chicken liver & local spices cooked to perfection

Starter VEG

- Konkani Paneer** 235
Paneer marinated in konkani masala a deep fried delicacy
- Bharwa Mirch Pakoda** 185
Stuffed chilli pakoda, Granny's handpick recipe

Main Course NON-VEG

- Paplet Che Kalvan** 515
A traditional malvani Pomfret curry
- Bharlele Pomfret** 515
Stuffed pomfret - coastal delicacy
- Konkani Komdi Wade/ Mutton Wade** 415/515
Chicken / Mutton preparation in konkani style
- Chicken / Mutton Sukka** 335/425
Coconut based Semi dry preparation of chicken / mutton infused with local masala
- Chicken Khalbatta** 315
Chef's secret recipe

- Aagri Chicken / Mutton** 325/425
Spicy chicken / mutton preparation in Aagri style
- Kala Mutton** 425
Mutton cooked to perfection in traditional black masala

Main Course VEG

- Kaccha Kellichi Bhaji** 205
Raw banana preparation with coastal masalas
- Kaju Masala** 330
Cashew nut cooked in local flavors
- Vala Che Birde** 240
Field beans cooked to perfection in konkani masala
- Vatillei Dal** 170
A dish from the malvani cuisine gharana of the konkan region
- Vatapachi Tikhat Dal** 170
Spicy dal preparation in coastal local flavours

Rice Masale Bhat 240

Desserts

- Gulab Jamun** 125
Dumplings of milk solids and castor sugar kneaded together to a fine mixture, deep fried and dipped a sugar syrup
- Zaq-e-shahi (4 Pices)** 160
Chennai dumplings batched in reduced milk invigorated with dates
- Seb Ki Kheer** 160
Apples cooked with sugar, milk, raisins & flavoured with saffron
- Shahi Tukada** 160
Hyderabadi style bread and milk pudding

