

APPETIZER

INDIAN SOUP



- **Lentil Shorba** ₹ 239
A velvety ingredient with a slight flair of exotic spices which creates a flavourful and aromatic broth. popular choice for those who enjoy healthy and flavourful soups.
- **Murg zafrani Shorba** ₹ 299
Wonderfully refreshing concoction made with loads of coriander and saffron. It is a traditional dish that is flavourful, aromatic, and comforting.

CHINESE SOUP



- **Wonton Asian clear soup** ₹ 239 | ₹ 289
(🥬 veg | 🍗 chicken) Wonton soup is an Asian comforting and satisfying dish . Available in veg or chicken wonton. Served as a starter or as a main course.
- **Lemon coriander soup** ₹ 219 | ₹ 279
(🥬 veg | 🍗 chicken) The resultant soup is tangy and warming , bursting with big lemon and coriander flavour. Enjoy as a light and healthy starter.
- 🔥 **Manchow soup** ₹ 219 | ₹ 279
(🥬 veg | 🍗 chicken) Popular in indo Chinese cuisine due to its easy preparation and hot spicy taste. Served as a starter, well-suited to those who enjoy bold, spicy flavours.
- 🔥 **Hot and sour soup** ₹ 219 | ₹ 279
(🥬 veg | 🍗 chicken) Known for its spicy and tangy flavour profile. contains tofu, mushrooms, egg to add depth and texture. It is a comforting and satisfying dish
- **Creamy sweet corn soup** ₹ 219 | ₹ 279
(🥬 veg | 🍗 chicken) Sweet & thick soup with choices of veggies or chicken. Well-suited to those who enjoy creamy, comforting dishes with a sweet flavour profile.
- **Chicken meat ball soup** ₹ 279
Chicken meatball soup is a comforting and delicious soup made with tender chicken meatballs, vegetables, and a flavourful broth. Can be served as a main course or as a starter.
- **Chicken lung fung soup** ₹ 279
Traditional Chinese soup made with chicken, mushrooms and herbs. The soup is believed to have numerous health benefits.

GLOBAL & CONTINENTAL SOUP



- **Cream of mushroom soup** ₹ 279
Cream mushroom soup is satisfying to enjoy any time of the year. Deliciously cream with tender bites of mushroom pieces full flavoured with garlic, onions and herbs.
- **Cream of chicken soup** ₹ 319
Cream chicken soup is satisfying to enjoy any time of the year. This comforting soup brings together chicken and celery in a creamy broth.

INDIAN APPETIZER VEG



- **Corn Cheese Seekh Kebab** ₹ 299
Irresistible skewers, a fusion of sweet corn and creamy cheese, grilled to perfection
- **Corn Cake Salt & Pepper** ₹ 259
Crispy snack made with sweet corn cakes tossed in salt, pepper, and spices.
- **Tandoori Pineapple** ₹ 299
It's a unique and refreshing flavourful appetizer combining with the sweetness of pineapple with the smoky flavours of the tandoor.
- **Malai florets** ₹ 329
Delicious Indian dish where broccoli/cauliflower florets are cooked in a creamy and flavourful sauce
- **Aloo Najakat** ₹ 279
Potatoes are stuffed with a flavorful mixture of paneer and spices, then cooked in a creamy gravy.
- **Crispy Chili Potato** ₹ 259
Popular Indo-Chinese snack of fried potato fingers tossed in spicy, tangy chilli sauce.
- **Hara Bhara Tawa Kebab** ₹ 299
Made with spinach, peas, and potatoes, cooked on a flat pan until crisp and flavorful.
- **Veg gilafi seekh kebab** ₹ 299
Mouth melting Veg seekh kebab served with Kachumber Salad & Mint Chutney.
- **Kul staffed dahi kebab** ₹ 299
Chef's Special....Must Try!!! It is a popular Indian snack filled with a mixture of yogurt, spices, and herbs, and then fried until crispy.
- **Dahi ka kebab** ₹ 299
North Indian delicacy made from curd mixed with spices, paneer, and herbs, shaped into patties and shallow-fried until crisp outside and soft inside.
- **Lasooni paneer tikka** ₹ 299
Garlic flavoured chargrilled cottage cheese (paneer) which gives a distinct and pungent flavours.
- **Kuti hui lal mirch ka paneer tikka** ₹ 299
Paneer marinated with red chilli, spices & chargrilled which gives the dish a spicy and bold flavours.
- **Multani paneer tikka** ₹ 299
Chef's Special....Must Try!!! The marinated paneer is grilled with spices, and herbs.
- **Hara payaz ka paneer tikka** ₹ 299
Cottage cheese kebabs marinated with aromatic spice & spring onion.
- **Achari paneer tikka** ₹ 299
Cottage cheese marinated in pickle-spiced yogurt and grilled until smoky and flavourful.
- **Bharwan kumb (Stuffed mushroom)** ₹ 339
Button Mushrooms stuffed with Cheese & chargrilled. The stuffing provides a delicious and flavourful filling, while the mushrooms provide a meaty texture that makes it a satisfying dish.
- **Dawaat-e-kebabs** ₹ 529
Platter of assorted veg kebabs.

INDIAN APPETIZER NON-VEG

- **Fish tikka** ₹ 469 | ₹ 549
(Basa | Vetki) Tender and juicy marinated fish chargrilled with bold and flavourful spices.
- **Gondhoraj fish tikka** ₹ 469 | ₹ 549
(Basa | Vetki) fish marinated with Kaffir Lime, Gondhoraj & lemongrass. It is known for its distinct flavours and aroma. Tender, juicy fish with a unique and fragrant flavours.
- **Lasooni fish tikka** ₹ 469 | ₹ 549
(Basa | Vetki) made with garlic and then chargrilled. The result is tender & juicy fish with bold and flavourful taste.
- **Sarso fish tikka** ₹ 469 | ₹ 549
(Basa | Vetki) fish cubes marinated in a vibrant mustard sauce, then cooked to perfection.



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Macchi hariyali



₹ 469 | ₹ 549
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Fish Sesame seekh Kebab



₹ 499
- 
Bhatti murgh (Tandoori Chicken)



₹ 349 | ₹ 599
- 
Kalmi Kebab



₹ 379 | ₹ 599
- 
Achari Chicken Tikka



₹ 399
- 
Tangdi kabab



₹ 349 | ₹ 599
- 
Tulsi lasooni mahi tikka



₹ 469
- 
Badami murg malai tikka



₹ 429
- 
Murg hariyali tikka



₹ 429
- 
Kadam kebab



₹ 429
- 
Murg nuri kebab



₹ 459
- 
Ajwani prawn



₹ 629
- 
Kuti hui lal mirch ka prawn



₹ 529
- 
Peshawari Mutton Barraah Kebab



₹ 499
- 
Gosht kakori kebab



₹ 529
- 
Gosht gilafi kebab



₹ 529
- 
Gosht Chapli kebab



₹ 529
- 
Galawati kebab



₹ 499
- 
Bharwan Kadak mutton seekh kebab (chef special)



₹ 529
- 
Nababi Galawati kebab



₹ 629
- 
Tandoori pomfret



Price subject to availability & size
- 
King pomfret tandoori



Price subject to availability & size
- 
Dawaat-e-ishq



₹ 799

CHINESE HOTPOT VEG



- Veg salt and pepper 🌶️ ₹ 259
Stir fired vegetables with salt, pepper & other seasonings. Popular for its signature flavour.
- Vegetable Manchurian 🌶️ ₹ 259
Tasty Indo Chinese dish of fried veggie balls tossed with chilli soy ginger & sweet and tangy sauce
- Crispy chilli baby corn 🌶️ ₹ 279
This baby corn is known for its unique crunch and soothing flavour. Everyone loves this dish.
- Chilli paneer 🌶️ ₹ 299
Crispy batter cottage fried paneer is tossed with fresh chillies soy sauce.
- Chilli mushroom 🍄 ₹ 279
Indochinese appetizer where crispy batter fried mushrooms are tossed in a sweet & spicy chilli sauce.
- Tofu (Choices of sauce) ₹ 349
BBQ | Hot Garlic | Hot Basil | Black Pepper. Tofu cubes stir-fried and served with a choice of sauce.

CHINESE HOTPOT NON-VEG



- Sauté Chicken with peanut sauce 🍗 ₹ 379
Stir-fried chicken cooked with vegetables and coated in a rich, nutty peanut sauce.
- Chicken steam wonton | Chilli Wonton 🍜 ₹ 299
Ground chicken, green onions and flavourings are mixed together then wrapped in wonton wrappers then cooked in a delicious broth for a light and healthy soup.
- Thread chicken 🍗 ₹ 339
Lengthy pieces of chicken coated with wonton skin and deep fry served with hot garlic dip.
- Honey chicken 🍗 ₹ 339
Tender pieces of chicken tossed with honey, ginger and red chillies.
- Kung pao chicken wings 🍗 ₹ 379
Diced and marinated chicken is seared quickly with chillies and a variety of diced vegetables loaded with crunchy crushed peanuts, sticky sauce.
- Drums of heaven 🍗 ₹ 379
Crispy fried chicken lollipops tossed in a sweet and spicy sauce. everyone's favourite for a reason.
- Korean chicken 🍗 ₹ 379
(sweet | sweet & spicy) Lightly battered chicken glazed with well-balanced spicy, sweet, sticky sauce, topped with toasted sesame seeds and spring onions .
- Spicy dry red chilli chicken 🍗 ₹ 329
Popular Indo-Chinese appetizer made by tossing fried chicken in spicy hot chilli sauce.
- Japanese Mild spicy chicken 🍗 ₹ 379
Tender chicken cooked in a mild Japanese-style sauce with subtle spices.
- Chicken wrap prawn 🍗 🍤 ₹ 529
(sauté | deep fry) Prawn wrapped chicken strips with batter & deep fried, garnish with basil leaves and served hot

- **Pan-fried hakka fish** 🐟 ₹ 479
Mildly spicy pan-fried fish tossed in rice wine. It is an Indo-Chinese dish. It goes well with fried rice and noodles.
- **Crispy congee chicken** 🍗 ₹ 379
Tender, crispy, and bursting with Savory goodness. A crunchy delight for your taste buds.
- **Fish Bowl** 🐟 ₹ 479
Refreshing appetizer served in a bowl with tender fish pieces, fresh veggies, and light seasoning.
- **Whole Stuffed Vetki** 🍗 Price subject to availability & size
Delicacy where a whole vetki fish is marinated, stuffed with spiced filling, and cooked to perfection.
- **Chili Pomfret** 🐟 Price subject to availability & size
Chinese-style dish of fried pomfret tossed in hot garlic-chilli sauce with soy and spices.
- **Shanghai fish** 🐟 ₹ 479
Perfect combination fillet fish tossed in sweet, spicy, sweet, & sour sauce
- **Salt and pepper prawn** 🍤 ₹ 529
Fresh prawn sauteed with crushed black pepper & chillies
- **Panko prawn** 🍤 ₹ 529
Prawn coated with panko and deep fry. Tastiest deep-fried shrimp ever!
- **Ginger prawn** 🍤 ₹ 529
Prawn cooked in spicy sweet and spicy gingery sauce. Its gravy contains ginger and garlic nicely coats the prawns. can be served with fried rice. If you love prawns, must try.
- **Golden fried prawn with tartar sauce** 🍤 ₹ 529
Prawns are coated with batter and deep fried. Delicious and crispy appetizer. If you are craving for some crispy fried prawns, then it is best to try it
- **Korean prawn** 🍤 ₹ 549
(sweet | sweet & spicy) Tender, succulent shrimp are deep-fried and coated in soy sauce mixture.

CONTINENTAL & GLOBAL



- **Fish and chips** 🐟 ₹ 399 | ₹ 549
[Basa / Vetki] Popular hot dish consisting of fried fish in crispy batter, served with French fries.
- **Veg lasagna** 🍝 ₹ 429
Thin sheets of lasagna noodles layered with red sauce, white sauce, vegetables and cheese.
- **Chicken lasagna** 🍗 ₹ 529
Chicken Lasagna is so satisfying with layers of lasagna noodles and tender chicken with a creamy spinach sauce.
- **Grilled chicken with green veggies & pepper sauce** 🍗 ₹ 499
A succulent portion of chicken marinated with chef secret spices & cooked on griller with a perfection
- **Grilled fish with veggies and lemon butter sauce [vetki]** 🐟 ₹ 599
A succulent portion of fish marinated with chef secret spices & cooked on griller with a perfection
- **French Fry** ₹ 149
Also known as simple potato fries, versatile and beloved snacks.

“Eating is necessity, but eating intelligently is an art”

MAIN COURSE

INDIAN MAIN COURSE VEG



- **Aloo gobi adraki matar** ₹ 229
Vegetables simmered in onion-tomato gravy tempered with ginger. Popular dish in Indian cuisine, often spiced with cumin, coriander and other spices.
- **Aloo jeera masaladar** ₹ 229
Fried potato cubes tempered with cumin seeds. Simple yet flavourful Indian dish.
- **Sabji Miloni** ₹ 299
Mixed vegetable curry cooked with aromatic spices in a rich, mildly spiced gravy.
- **Veg jalfrezi** ₹ 299
Baton vegetables tossed with Onion-cashew gravy. It is known for its flavourful and spicy taste.
- **Veg kolapuri** ₹ 299
Originating from the city of Kolhapur. A delicious and satisfying dish consisting of mixed vegetables in a thick, spiced gravy.
- **Diwani handi - veg** ₹ 299
A "royal pot" indicating its indulgent & regal nature. Variety of vegetables cooked in rich and creamy gravy.
- **Kumb sirka payaz** ₹ 299
Mushroom & Shallots simmered in Onion-Cashew Gravy
- **Mushroom Mashala** ₹ 299
Savory and aromatic Indian dish. Mushrooms cooked in a rich, spiced gravy.
- **Veg keema masala** ₹ 299
Assorted veg tossed with spices and a tomato-based sauce.
- **Chatpata matar paneer** ₹ 299
Delightful and tangy Indian dish that combines peas and paneer in a spicy and flavourful gravy.
- **Keema paneer** ₹ 299
Delicious gravy-based dish made with paneer and methi. Traditional Kashmiri vegetarian dish.
- **Paneer do pyaza** ₹ 329
Paneer and onions cooked in spiced sauce. Best accompany with roti & naan.
- **Paneer lababdar** ₹ 329
Made with paneer in a rich, creamy tomato-based gravy.
- **Paneer makhani** ₹ 329
Creamy, flavourful dish that is loved for its rich taste and tender.
- **Palak paneer** ₹ 329
Chopped spinach with a mixture of spices and pureeing it to form a smooth sauce.
- **Sahi paneer** ₹ 329
Paneer is cooked in a creamy gravy made of onions, yogurt, nut and seeds.
- **Paneer butter masala** ₹ 329
Rich & creamy curry made with spices, onion, tomato, cashews & butter.
- **Kadai paneer** ₹ 329
This dish is known for its bold, spicy flavour.
- **Methi Malai Paneer** ₹ 299
Paneer cubes cooked in a creamy, mildly spiced gravy flavoured with methi leaves.
- **Malai Kofta** ₹ 299
Soft paneer and potato dumplings simmered in a rich, creamy tomato-cashew gravy.

INDIAN MAIN COURSE NON-VEG



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Fish mappas


₹ 499

F3 special | Delicious Kerala dish cooked in creamy coconut milk. if you love southern food then, this recipe is a must-try for you!
- 
Macchi begam bahar


₹ 499

Stuffed Fish fillet cooked with nutty and creamy gravy, seasoned with dried hibiscus powder, onion, grama masala, sesame & other Indian spices.
- 
Macchi makanwala


₹ 499

Chargrilled fish cubes simmered in creamy rich tomato onion base gravy cooked in oodles of butter.
- 
Fish pollichathu


₹ 499 | ₹ 489

Served with (Lemon Rice | Rice) Traditional Kerala dish where fish coated with masala is wrapped in banana leaves and cooked.
- 
Dungri kadai prawn


₹ 529

Prawns tossed with bell peppers & onion in hot gravy tempered with house special Kadai spices.
- 
Nimbu mirch ka prawn | chicken



₹ 529 | ₹ 479

Flavourful and aromatic dish that combines the tanginess of lemon with the heat of green chilies.
- 
Masala pomfret


Price subject to availability & size

Pomfret fish coated with mixture of spices and topped with hot & spicy Tomato-onion based gravy then fried. The dish is known for its spicy and flavourful taste.
- 
Masala chicken kosha


₹ 379

It is a famous recipe of Bengal. Chicken cooked in a thick, spicy, and flavourful sauce. The dish is known for its rich and tangy flavour, can be eaten with rice/naan.
- 
Lal murgir jhol


₹ 379

Home style delicious and soupy chicken curry with flavoured of aromatic whole spices.
- 
Murg tikka lababdar


₹ 449

Chargrilled Chicken cubes simmered in Cheesy Tangy tomato gravy flavoured with peppers. It is a traditional Mughlai recipe.
- 
Dum ka murgh


₹ 449

Classic Indian dish known for its rich and aromatic flavours. Tender chicken infused with the flavours of aromatic spices.
- 
Kadai murgh


₹ 449

Delicious, spicy & flavourful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices, can be eaten with rice/naan.
- 
Murgh tawa kurchan


₹ 449

Shredded Chicken tossed & assorted with bell peppers.
- 
Afghan chicken


₹ 499

(F3 special) It is a delicious super creamy chicken dish, cooked in a different way with a thick curd gravy, can be eaten with rice/naan.
- 
Chicken bharta


₹ 479

Delicious and spicy Indian dish made with shredded chicken and a blend of aromatic spices
- 
Kozhi bharta curry Chicken


₹ 479

(F3 special) Shredded chicken is cooked in tomato and onion-based gravy with cashew paste, curd and some with Indian spices for a rich flavour.
- 
Chicken Do Pyaza


₹ 479

Chicken curry cooked with plenty of onions added twice for a rich, sweet, and spicy flavour.
- 
Methi Murgh Malai


₹ 479

Tender chicken cooked in a creamy gravy flavoured with fenugreek leaves and mild spices.
- 
Saag Chicken


₹ 459

Chicken cooked in a rich, spiced gravy blended with spinach leaves.
- 
Murgh makhanwala


₹ 479 | ₹ 499

with (Bone | Boneless) Grilled tandoori chicken cooked in buttery, creamy and silky smooth, mildly spiced tomato-based curry.
- 
Murgh mussallam


₹ 999

4-hour prior order. Whole chicken marinated in a ginger-garlic paste, stuffed with boiled eggs and mutton keema seasoned with spices and slow cooked.

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Mutton kossa 🍲 Famous Bengali mutton curry recipe, mutton is slow-cooked with spices. ₹ 549
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Bhuna gosht 🍲
 Mutton slow-cooked in whole spices and lots of ghee. Aromatic flavour and extremely juicy. ₹ 549
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Mutton handi laziz 🍲
 Luxurious and indulgent dish with tender mutton infused with the flavours of aromatic spices. ₹ 549
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Kachi mirch ka gosht 🍲
 Also known as "Green Chili Mutton Curry,". Tender mutton cooked with fresh green chillies, aromatic spices, and a rich gravy. ₹ 549
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Gosht adraki keema matar 🍲
 Minced mutton cooked with a mixture of spices, herbs, and ginger. "Adraki" refers to the use of ginger in the dish. Best accompany with rice or naan. ₹ 599
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Rara gosht 🍲
 Mutton chunks simmered in mutton minced gravy. Very different from the other mutton curries. The impeccable taste of this curry comes from the use of different rich spices. ₹ 599
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Lal mass 🍲
 Rajasthani style hot & dry mutton cooked in a variety of masalas with a burst of red chillies. ₹ 599
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Kerala mutton curry 🍲
 (F3 Special) It is a flavourful mutton preparation, made with a mixture of aromatic spices, herbs, and coconut milk. Best accompanied with steamed rice or naan. ₹ 599
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Homemade mutton curry 🍲 ₹ 399 | ₹ 599
 (Half | Full) Soft tender chunks of mutton marinated and cooked with plenty of spices, herbs, onions, tomatoes and yogurt in Indian style.
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Saag gosht 🍲 ₹ 549
 Mutton simmered in a flavorful gravy made with fresh spinach and aromatic spices.
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Mutton Do Pyaza 🍲 ₹ 529
 Mutton curry prepared with onions added in two stages for a rich, mildly sweet and spicy taste.

BENGALI CUISINE



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Bhaja 🍲 Flavourful addition to a Bengali meal Vegetables subject to availability ₹ 159
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Panch mishali sabji (mixed veg) ₹ 289
 Veggies cooked in Bengali style. Vegetables subject to availability.
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Pabda macher tel jhal 🍲 ₹ 299
 Pabda fish shines in this Bengali classic. It's a symphony of flavour best enjoyed with rice and dal.
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Parshe macher jhal 🍲 ₹ 299
 it's a delightful dance of sweet fish and bold Flavors. Enjoy it with rice and dal for a satisfying meal.
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Ilish Vapa | Sorse Ilish 🍲 Price subject to availability & size
 Hilsa fish is steamed to perfection in a fragrant mustard. This iconic dish delivers layers of taste and aroma, perfect with steamed rice for a truly special meal.
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Vetki Paturi 🍲 ₹ 549
 Royal item in this Bengali dish. Marinated in a fragrant mustard and coconut paste, then steamed in banana leaves. Enjoy it with rice for a flavourful and healthy meal.
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Dahi katla 🍲 (Half | Full) Bengali fish curry made with Katla fish and a yogurt-based gravy. ₹ 249 | ₹ 349
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Katla kalia 🍲 (Half | Full) Bengali fish curry made with Katla fish and a blend of spices. ₹ 249 | ₹ 349
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Kachalonka murgi 🍲 ₹ 459
 This Bengali chicken curry features a vibrant green chili paste and balanced with coriander and other aromatics. Enjoy it with rice for a complete and satisfying meal.
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Dakbunglow chicken 🍲 ₹ 499
 Comfort food with a history. Tender chicken simmered in a rich and flavourful sauce. it's a hearty and flavourful dish perfect for any occasion.
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Prawn malai curry 🍲 ₹ 649
 Prawns simmered in creamy coconut curry flavoured with spices.

BIRYANI ❤️



- **Sabz chillman biryani** ₹ 299
Veg biryani from dumpukht recipe.
- **Zafrani murg biryani** 🍗 ₹ 349
Dumpukht chicken biryani flavoured with saffron.
- **Chicken tikka biryani** 🍗 ₹ 349
Mouthwatering variation of traditional biryani that incorporates the flavours of chicken tikka.
- **Tandoori chicken biryani** 🍗 ₹ 349
Tantalizing fusion dish that combines the smoky flavours of tandoori chicken with the aromatic spices and fragrant rice of biryani
- **Tangdi kebab biryani** 🍗 ₹ 349
Delectable fusion dish that combines tender drumsticks chicken with fragrant basmati rice cooked with aromatic spices.
- **Gosht biryani** 🍖 ₹ 499
Popular dumpukht mutton biryani. A true celebration of Mughlai cuisine. Must try.
- **Gosht Moti Biryani** 🍖 ₹ 529
Royal biryani of tender mutton and fragrant basmati with rich spices and garnished elegantly.

INDIAN RICE AND PULAO



- **Veg pulao** ₹ 229
Popular vegetarian dish consists of rice, mixture of assorted vegetables & nuts flavoured with rose water & cardamom
- **Jeera dhanial pulao** ₹ 229
Flavourful rice preparation mixed with assorted vegetables & nuts tempered with whole cumin & coriander seeds.
- **Peas pulao** ₹ 229
It is a classic Indian rice pilaf, also known as matar pulao. Rice tossed with green peas, rose water & cardamom.
- **Basanti pulao** ₹ 259
This Bengali rice dish features fluffy rice tinted a beautiful yellow. Sweetness from raisins and cashew dances with Savory spices, creating a unique and delightful flavour profile.
- **Chicken tikka pulao** 🍗 ₹ 399
Flavourful and aromatic rice dish that combines chicken tikka with fragrant rice.
- **Afghan tikka pulao** 🍗 ₹ 399
Fragrant rice cooked with chicken tikka pieces and a blend of spices. It's similar to other pulao dishes but has its unique Afghan twist.
- **Hyderababi sufiyani murg pulao** 🍗 ₹ 399
One of the hidden gems of Hyderabadi cuisine. Rice cooked with chicken and aromatic flavourful spices.
- **Safed chawal** (Plain steamed rice) can be considered as a staple food. ₹ 179
- **Lemon rice** ₹ 229
It is a tempting south Indian dish prepared by adding lemon juice while stir frying steamed rice in spices.
- **Curd rice** ₹ 229
Soft cooked rice mixed with curd (Indian yogurt) and salt.

INDIAN STAPPLES



- **Tandoori roti** ₹ 49
Tandoor bread baked in a clay oven
- **Butter tandoori roti** ₹ 59
Tandoor bread baked in a clay oven
- **Aloo kulcha** ₹ 99
Crispy and soft leavened flatbread stuffed with spiced mashed potato filling.
- **Veg kulcha** ₹ 99
Crispy and soft leavened flatbread stuffed with seasonal vegetables
- **Onion kulcha** ₹ 99
Crispy and soft leavened flatbread stuffed with onions.
- **Paneer kulcha** ₹ 119
Crispy and soft leavened flatbread stuffed with cottage cheese (paneer)
- **Cheese kulcha** ₹ 119
Crispy and soft leavened flatbread stuffed with cheese
- **Keema kulcha** 🍖 ₹ 169
Crispy and soft leavened flatbread stuffed with keema mixture
- **Plain naan** ₹ 79
Leavened flatbread baked in a clay oven.
- **Garlic naan** ₹ 89
Soft and fluffy Indian flatbread nicely infused with garlic flavour
- **Butter naan** ₹ 89
Leavened flatbread baked in clay oven. soft and extremely yummy.
- **Chur chur naan** ₹ 129
Crispy naan lots of ghee. Fluffy and delicious.
- **Cheese garlic naan** ₹ 129
Delicious naan recipe stuffed with cheese and flavoured with garlic
- **Laccha paratha** ₹ 99
Very popular multi layered shallow fried north Indian flat bread.

INDIAN DAL AND TADKA



- **Dal mahek e khas** ₹ 279
Dal-e-khas! All-time favourite. Lentils simmered in rich and creamy gravy. seasoned with a blend of spices and finished with butter and cream.
- **Dal Sunheri** ₹ 269
Popular in Indian cuisine dish. Lentils cooked with spices and seasonings to create a flavourful and nutritious dish.
- **Yellow dal | tadka** ₹ 229
Lentils cooked until soft and then seasoned with a mixture of spices . Hearty and flavourful vegetarian dish. Dal Tadka tempered with ghee and spices.

CHINESE MAIN COURSE VEG



- **Paneer Manchurian** Crispy fried cottage cheese (paneer) tossed in Manchurian sauce. ₹ 299
- **Paneer chilli** Crispy batter fried paneer tossed in slightly sweet, spicy, hot & tangy chilli sauce. ₹ 299
- **Paneer Szechwan** ₹ 299
crispy batter fried cottage cheese (paneer) tossed in super aromatic and spicy Schezwan sauce.
- **Paneer kung pao** ₹ 299
Spicy stir-fried Chinese dish made with cottage cheese (paneer), peanuts, veggies and chilli peppers. If you like paneer, you'll adore this combination.
- **Stir fry mushroom and broccoli** 🥦🍄 ₹ 329
Sautéed mushrooms and crisp broccoli, a harmony of Flavors and freshness in every bite.

CHINESE MAIN COURSE NON-VEG



- **Orange chicken** 🍊 (kid's favourite) ₹ 279
Orange chicken recipe is sweet & delicious. crispy fried boneless chicken tossed in sweet orange sauce.
- **Chilli chicken** 🍲 ₹ 349
Sweet, spicy & slightly sour crispy appetizer made with chicken, bell peppers, garlic, chilli.
- **Chicken in Manchurian sauce** 🍲 ₹ 349
Crunchy & juicy chicken stir-fried in spicy & tangy sauce. Best accompany with noodles or rice.
- **Spicy Naga chilli chicken** 🍲 ₹ 379
If u like spicy must try Naga chilli chicken.
- **Chicken in spicy black pepper sauce** 🍲 ₹ 379
Dice chicken cooked with onion, capsicum in spicy black pepper sauce.
- **Lemon chicken** 🍋 ₹ 379
Deep fried slice chicken topped with home-made sweet lemon sauce.
- **Sweet and sour chicken** 🍲 ₹ 379
Dice chicken with vegetables cooked sweet and sour sauce.
- **Honey mustard chicken** 🍲 ₹ 389
Chicken coated in honey, mustard and butter mixture. flavourful, juicy, and crispy.
- **Chilli coriander chicken** 🍲 ₹ 389
Succulent pieces of chicken with chillies, garlic & coriander.
- **Chicken hoi-sin sauce** 🍲 ₹ 389
Chicken cooked in sweet & spicy hoi-sin sauce.
- **Chicken in oyster sauce** 🍲 ₹ 389
(garlic | chillies) Dice chicken cooked in oyster sauce.
- **Chicken shapta** 🍲 ₹ 389
Spicy Tibetan-style chicken stir-fry with vibrant peppers and onions for an unforgettable taste sensation.
- **Teriyaki** 🍷 Chicken, 🐟 Fish, 🍤 Prawn A sweet & Savory delight that captures the essence of Japanese cuisine ₹ 389 | ₹ 429 | ₹ 529

CHINESE MAIN COURSE SEAFOOD



- **Fish black bean sauce** 🐟 ₹ 449
 🍷 Fish tossed with chillies, onion, capsicum and mildly salty black bean sauce.
- **Fish Chilli** 🐟 ₹ 449
 Crispy batter fish tossed in sweet and spicy chilli sauce.
- **Fish Manchurian** 🐟 ₹ 449
 Fish seasoned with spices, deep fried and cooked in a Manchurian sauce.
- **Fish Szechuan** 🐟 ₹ 449
 Classic dish from the Sichuan cuisine of China. fish deep-fried and cooked in a spicy Szechuan sauce. Very tender, succulent and packed with flavour.
- **Kung pou fish** 🐟 ₹ 449
 🍷 Fish cooked in home-made kung pou sauce. Sweet, sour and spicy.
- **Mandarin fish** 🐟 ₹ 529
 Deep fried fish topped with assorted vegetable and shredded chicken in light soya & sesame oil.
- **Pickle fish** 🐟 ₹ 529
 Deep fried fish topped with shredded vegetable in sweet and sour pickle sauce.
- **Honey mustard fish** 🐟 ₹ 449
 Fish cooked in buttery herby honey mustard sauce.
- **Prawn Chilli** 🦐 ₹ 529
 Prawn stir-fried with onions, ginger & other spices. Best accompany with rice or noodles
- **Prawn Manchurian** 🦐 ₹ 529
 Classic Spicy, Sweet n Tangy Indo Chinese dish. Battered shrimps fried and tossed in an aromatic sweet n sour sauce. best served as an Appetizer or a Side with rice & noodles
- **Prawn Szechuan** 🦐 ₹ 529
 🍷 Prawn tossed in Szechuan sauce & coated with spring onion, garlic.
- **Prawn Kung pou** 🦐 ₹ 529
 🍷 Known for its spicy & numbing flavour. Prawns stir-fried with veg & chilli peppers in kung pao sauce.
- **Prawn in oyster sauce** 🦐 ₹ 529
 Prawn cooked in oyster sauce and broccoli.

CHINESE RICE



- **Stir fried rice** ₹ 279 | ₹ 329
 (🌱 vegetable, 🐔 chicken, 🦐 prawn or mixed) Stir-fried cooked rice seasoning with soy /oyster sauce. | ₹ 389
- **Egg wrapped fried rice-Mixed** 🥚 🌱 🐔 🦐 ₹ 399
 A delectable blend of fluffy rice, chicken, prawn, wrapped in Savory perfection.
- **Hong Kong Rice** ₹ 289 | ₹ 329
 (🌱 Veg, 🐔 Chicken, 🦐 Prawn or mixed) A flavourful twist on classic fried rice, Hong Kong-style. | ₹ 389
- **Burnt garlic fried rice** ₹ 289 | ₹ 329
 (🌱 vegetable, 🐔 chicken, 🦐 prawn or mixed) Popular and tasty Indo Chinese fried rice dish made with rice, mix vegetables, soy sauce, pepper and lots of garlic. | ₹ 389
- **Ginger capsicum fried rice** ₹ 289 | ₹ 349
 (🌱 vegetable, 🐔 chicken, 🦐 prawn or mixed) Ginger fragrant fried rice made with green, red and yellow bell pepper along with minced ginger | ₹ 379
- **Seven jewel fried rice** ₹ 329 | ₹ 349
 🍷 (🌱 vegetable, 🐔 chicken, 🦐 prawn or mixed) Known for its rich flavour and colourful presentation. As the name suggests "jewels," which include a variety of vegetables and nuts. | ₹ 389

CHINESE NOODLES



- ● **Hakka or chilli garlic noodles** ₹ 289 | ₹ 329
(🥬 vegetable, 🍗 chicken, 🍤 prawn or mixed) Asian Chinese-style garlic noodles cooked with pepper and red chilli sauce for a vibrant, lightly spicy dish. | ₹ 379
- 🔥 ● **Spicy black bean noodles** ₹ 289 | ₹ 329
(🥬 vegetable, 🍗 chicken, 🍤 prawn or mixed) Noodles stir-fried with a spicy black bean sauce. Popular choice for those who enjoy spicy food. | ₹ 379
- ● **Shantung noodles** ₹ 289 | ₹ 329
(🥬 vegetable, 🍗 chicken, 🍤 prawn or mixed) Flat noodles, known for its chewy texture and yellow colour. Popular choice for those who enjoy hearty and flavourful noodles. | ₹ 379
- ● **Hong Kong noodles** ₹ 289 | ₹ 329
(🥬 Veg, 🍗 Chicken, 🍤 Prawn or mixed) A tantalizing taste of Asian culinary excellence in every bite. | ₹ 379
- ● **American chop suey (🥬 veg | 🍗 non-veg)** ₹ 289 | ₹ 349
American chop suey is originated in US but has its roots in the Americanized version of Chinese cuisine. American chop suey is essentially sauteed veggies flavoured with sauces.
- ● **Chinese chop suey (🥬 veg | 🍗 non-veg)** ₹ 289 | ₹ 349
Packed with loads of vegetables and served on crispy fried noodles.
- **Dragon Noodles (Prawn) 🍤** ₹ 389
Fiery noodles tossed with prawns, vegetables, and spicy dragon sauce.

THAI CUISINE



- **Tom yum kai soup 🍤 | Tom yum Koong soup 🍤** ₹ 249 | ₹ 279
Flavourful and aromatic popular Thai soup. Flavoured with lemongrass, kaffir lime leaves, and seasoned with sauce and lime juice. Available in shrimp or chicken. It is often enjoyed as a starter.
- 🔥 ● **Prawn in Thai chilli sauce 🍤** ₹ 499
Stir-fried prawns tossed in sweet and spicy flavourful Thai chilli sauce are often served with rice.
- ● **Thai black bean spicy noodles** ₹ 289 | ₹ 329
🔥 (🥬 Veg, 🍗 Chicken, 🍤 Prawn or mixed) Noodles stir-fried with a spicy sauce, available in vegetables, chicken or prawn. Known for their combination of chewy, spicy & flavourful sauce. | ₹ 379
- ● **Pad Thai noodles** ₹ 289 | ₹ 329
(🥬 Veg | 🍗 Chicken | 🍤 Prawn or mixed) Stir-fried rice noodles with a flavourful sauce and other ingredients. Served as a main course, known for its sweet, sour, and salty flavours. | ₹ 379
- ● **Thai Green Noodles** ₹ 289 | ₹ 329
(🥬 Veg, 🍗 Chicken, 🍤 Prawn or mixed) Fragrant Thai-style noodles cooked in green curry | ₹ 389
- ● **Thai green curry (🥬 Veg | 🍗 Chicken | 🍤 Prawn)** ₹ 299 | ₹ 399
More vibrant over the years with the addition of fresh coriander, makrut lime leaf and peel, and basil served with your choice. Known for its rich, creamy, and slightly spicy flavour. Staple of Thai cuisine | ₹ 499
- ● **Thai red curry (🥬 Veg | 🍗 Chicken | 🍤 Prawn)** ₹ 299 | ₹ 399
Thai dish consisting of red curry paste cooked in coconut milk with meat added, such as chicken, prawn or protein source such as tofu. Slightly sweet and spicy flavour, Staple of Thai cuisine. | ₹ 499

CONTINENTAL & GLOBAL



- ● **Rice bowl** ₹ 249 | ₹ 299
 (F3 Special) (🌱 Veg | 🍗 Chicken | 🦐 Prawn) Popular dish around the world. Basmati rice cooked with vegetables, spices and choice of meat or fish. Quick, convenient, and flavourful meal option. ₹ 359
- ● **Pasta penne** ₹ 339 | ₹ 389
 (🌱 Veg | 🍗 Chicken) (Carbonara | Alfredo | Arrabiata). Simple pasta dish from Italian cuisine with lot of colourful exotic vegetables, served with a variety of sauces.
- ● **Spaghetti** ₹ 339 | ₹ 389
 (🌱 veg | 🍗 non-veg) (pesto sauce | aglio olio sauce.) It is a staple food of traditional Italian cuisine combined with vegetables or meat to create a satisfying meal. served with a variety of sauces.
- **Chicken sizzler** 🍗 ₹ 579
 Juicy, tender pan-fried chicken breast served on a hot plate with a variety of accompaniments
- **Prawn sizzler** 🦐 Pan-fried prawns served on a hot plate with a variety of accompaniments ₹ 629

PIZZA



- **Veg margherita pizza** 🍕 ₹ 339
 It's a classic pizza combination of tomato sauce, fresh mozzarella cheese, and basil leaves. Favourite among vegetarians and is considered to be the most delicious pizzas in the world.
- **Veg delight pizza** 🍕 ₹ 379
 Topped with a variety of vegetables, bell peppers, onions, mushrooms, olives. Popular option for vegetarians and those who want a healthier, more vegetable-focused pizza option.
- **Chicken delight pizza** 🍗 ₹ 429
 Diced chicken topped with a tomato sauce, cheese, onions, bell peppers, and olives. Seasoned with herbs and spices. Popular option for those who enjoy the flavour of chicken on their pizza.
- **Chicken supreme pizza** 🍗 ₹ 459
 Topped with a tomato sauce and cheese, and seasoned with herbs and spices to enhance its flavour. Variety of ingredients is considered to be a full and satisfying meal in itself.

“ Life is short, order the extra cheese.”

SALAD & PAPAD



- **Roasted Papad** Papad roasted over an open flame. ₹ 69
- **Fried Papad** Papad deep fried until crispy and light yellow. ₹ 69
- **Masala Papad** 🍌 Masala papad roasted over an open flame. crunchy and flavourful. ₹ 89
- **Green salad** Combines of garden-fresh cucumber, tomatoes, onion, & assorted veggies. ₹ 129
- **Tossed salad** Fresh cucumber, tomatoes, onion & many assorted veggies tossed in oil dressing ₹ 129
- **Crispy noodles salad** 🍜 Fried noodles mixed with vegetables. ₹ 149
- ● **Ceaser salad** (🌱 veg | 🍗 non-veg) Containing lettuce, cheese, and veggies, served with a dressing of oil, vinegar, and herbs. ₹ 249 | ₹ 329

MOCKTAILS



- **Fresh lime soda** ₹ 149
(Sweet | Salted) Known for its refreshing flavour.
- **Blind love** ₹ 229
Combination of orange juice & grenadine syrup.
- **Mojito Russian** ₹ 229
Mojito with black current. Utterly mesmerizing for its bright vibrant colour.
- **Virgin mojito** ₹ 229
Refreshing & sweet with a hint of mint. popular flavourful drink.
- **Blue sea** ₹ 229
Combination of lichi juice, lime juice & blue Curacao.
- **Ginger peach soda** ₹ 229
Combination of lime juice, peach, ginger ale syrup, topped with soda.
- **Virgin blue lagoon** ₹ 229
Combination of pineapple juice & blue curacao.
- **Cranberry kiss** ₹ 229
Combination of lime juice, cranberry juice topped with soda.
- **Strawberry rain** ₹ 229
Combination of strawberry juice, lemon juice and sparkling water | soda.
- **Out of school** ₹ 229
Guava juice, lime juice, Chaat masala & Tabasco.
- **Kiwi bull** ₹ 229
Kiwi syrup topped with red bull & lime chunk.
- **Count Dracula** ₹ 229
Vanilla ice cream topped with coke.
- **Aam Panna** ₹ 229
Tangy raw mango and mint create this invigorating Bengali cooler. Delightful blend of sweet & tart.
- **Gondhoraj Ghol** ₹ 229
Tangy raw mango and mint create this invigorating Bengali cooler. Delightful blend of sweet & tart.
- **Blue Angel** ₹ 229
Refreshing mocktail made with blue curacao syrup, lemon, and soda for a cool tropical flavour.
- **Mango Margarita** ₹ 229
Tangy-sweet mocktail made with mango pulp, lemon juice, and a hint of spice served chilled.
- **Fruit Punch** ₹ 279
Refreshing blend of assorted fruit juices served chilled for a sweet and tangy taste.
- **Apple Tini** ₹ 229
Crisp and tangy mocktail made with fresh apple juice and a hint of citrus, served chilled.
- **Mint Julep** ₹ 229
Cool and refreshing mocktail made with fresh mint leaves, lemon, and soda.
- **Mind Refresher** ₹ 229
Invigorating mocktail made with citrus juices, herbs, and a hint of sweetness to refresh the mind.
- **Boom Boom Thai Mojito** ₹ 279
Zesty mocktail combining Thai flavors, mint, lime, and soda for a refreshing kick.
- **Yellow Jar Lemonade** ₹ 329
Bright and tangy lemonade flavoured with fresh lemon juice and a hint of sweetness.
- **Apple & Clove Lemonade** ₹ 329
Refreshing lemonade infused with apple juice and a subtle hint of aromatic clove.

DESSERTS



Desserts are the fairy tales of the kitchen—a happily-ever-after to supper

- **Hot gulab jamun or Rasogolla** ₹ 99
Enjoy India's favorite soft and fluffy Gulab Jamuns or Rasogolla
- **Choice of ice cream | ice cream with seasonal fruits** ₹ 119 | ₹ 149
Sweetened ice cream. Choose the flavour according to your personality.
- **Darsaan | darsaan with seasonal fruits** ₹ 149 | ₹ 179
Unique and delicious Chinese dessert features crispy fried noodles coated in a sweet honey syrup and served with ice cream.
- **Orange darsaan | orange darsaan with seasonal fruits** ₹ 179 | ₹ 209
Unique and delicious Chinese dessert features crispy fried noodles coated in a sweet honey syrup and served with ice cream with added garnish of orange zest or a candied orange slice for an extra citrusy touch..
- **Pineapple darsaan | pineapple darsaan with seasonal fruits** ₹ 179 | ₹ 209
Traditional dessert made with ground rice, sugar, milk and cardamoms.
- **Caramel custard** ₹ 189
Silky-smooth dessert made with caramel, topped with milk, sugar & vanilla custard.
- **Caramel Custard with Seasonal fruits** ₹ 199
♥ Silky smooth custard rests on a bed of rich caramel, adorned with fresh, seasonal fruits. This delightful dessert is a celebration of fresh flavours and textures.
- **Sizzling brownie** ₹ 269
Freshly-baked chocolate brownie served on a hot plate.

BEVERAGES



- **Chocolate Shakes | Strawberry Shakes | Mango Shakes** ₹ 279
Sweet and super refreshing shakes available with choice of flavours.
- **Lassi** ₹ 119
(Plain | Masala) A creamy, frothy yogurt-based drink served plain or flavoured.
- **Canned juice** (Refreshing canned fruit juice) ₹ 149
- **Aerated water** ₹ 99
- **Mineral water** MRP
- **Energy drinks (red bull)** ₹ 189

Thank You