

APPETIZER



● Lentil Shorba ₹ 229

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 ₹ 219 | ₹ 269

($\stackrel{\textbf{A}}{=}$ veg | $\stackrel{\textbf{A}}{=}$ 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 ₹ 199 | ₹ 259

(Laveg | achicken) The resultant soup is tangy and warming, bursting with big lemon and coriander flavour. Enjoy as a light and healthy starter.

Manchow soup ₹ 199 | ₹ 259

(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 ₹ 199 | ₹ 259

(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 ₹ 199 | ₹ 259

Chicken meat ball soup ₹ 259

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.

Traditional Chinese soup made with chicken, mushrooms and herbs. The soup is believed to have numerous health benefits.

GLOBAL & CONTINENTAL SOUP



₹ 259

Cream of mushroom soup •

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 **≤** 299

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	₹ 289
	Irresistible skewers, a fusion of sweet corn and creamy cheese, grilled to perfection	
•	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	
•	Veg gilafi seekh kebab	₹ 299
	Mouth melting Veg seekh kebab served with Kachumber Salad & Mint Chutney.	
•	Kul staffed dahi kebab	₹ 299
	Chef's SpecialMust Try!!! It is a popular Indian snack filled with a mixture of yogurt, spices, and herbs, and then fried until crispy.	
•	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 SpecialMust 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.	
•	Bharwan kumb (Stuffed mushroom) 🕫	₹ 329
*	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	₹ 499
	Platter of assorted veg kebabs.	
	INDIAN APPETIZER NON-VEG	
	Fish tikka 🥯	₹ 449
	Tender and juicy marinated fish chargrilled with bold and flavourful spices.	
•	Gondhoraj fish tikka 🗢	₹ 449
	Fillets of 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 🖘	₹ 449
	Made with garlic and then chargrilled. The result is tender & juicy fish with bold and flavourful taste.	
•	Sarso fish tikka 🖘	₹ 449
_	Tender fish cubes marinated in a vibrant mustard sauce, then cooked to perfection.	
<u>.</u>	Macchi hariyali 🗢	₹ 449
	Fish fillets marinated with spinach & aromatic spices. Flavourful and aromatic dish.	



•	Bhatti murgh (Tandoori Chicken) 🛎	₹ 329 ₹ 599
&	(Half Full) Popular Indian dish where chicken marinated in tandoori masala & cooked in oven.	
•	Tangdi kabab	₹ 329 ₹ 599
	(half 2 pcs Full 4 pcs) Popular appetizer made with chicken drumsticks in a clay oven or grilled	
	Tulsi lasooni mahi tikka 🐇	₹ 399
	Grilled fish, marinated with garlic and coriander for rich Flavors	
•	Badami murg malai tikka 🐇	₹ 399
	Chicken Kebabs marinated with cashew cream & curd.	
	Murg hariyali tikka «	₹ 399
	Chicken marinated with curd & aromatic spices & chargrilled.	
•	Kadam kebab 🕳	₹ 399
	Chicken minced marinated with chop ginger, chillies and onion coated with soak rice.	
•	Murg nuri kebab 🛎	₹ 429
	Chicken marinated in a mixture of yogurt and spices and herbs, then grilled. Murg Nuri Kebab is known for its tender, juicy chicken and bold flavour.	
•	Ajwani prawn 🤨 Tiger Prawns marinated with aromatic spices & Carom seeds	₹ 599
<u>.</u>	Kuti hui lal mirch ka prawn 🐔 Tiger Prawns marinated with red chilli & chargrilled.	₹ 499
•	Gosht kakori kebab 🗪	₹ 499
	Delicious Mughlai recipe prepared with mutton, onions and lots of spices. These kebabs are so soft and succulent. Nawab syed mohammad, invented in 1925, famous for its tenderness & aroma.	
•	Gosht gilafi kebab 🦠	₹ 499
&	Marinated mutton minced covering with chopped bell peppers and cooked over charcoal fire.	
•	Gosht Chapli kebab 🦠	₹ 499
	Traditional Pakistani dish made from minced mutton mixed with various spices and herbs, known for its rich flavour and satisfying texture.	
•	Galawati kebab 🦠	₹ 499
	Minced mutton keema seasoned with a bouquet of Indian herbs and spices. laced with the mild smokiness of ghee, goodness of nuts and finished with the richness of fresh thick cream.	
•	Bharwan Kadak mutton seekh kebab (chef special) 🔈	₹ 519
•	Mutton minced marinated with spices, herbs and other ingredients then chargrilled.	
•	Nababi Galawati kebab 🦠	₹ 599
	Famous dish from the Awadh region of India. It is made from tender, juicy pieces of minced mutton mixed with spices & herbs.	
•	Tandoori pomfret 🤋	Price subject to
4	Chargrilled with hot spices. Known for its juicy, succulent texture and spicy smoky flavours.	availability & size
•	King pomfret tandoori 🗣	Price subject to
	King size whole pomfret fish marinated with hot spices & chargrilled. Known for its juicy, succulent texture and spicy smoky flavours.	availability & size
•	Dawaat-e-ishq 🛎 🔊 🐔 🤝	₹ 749

Platter of assorted non veg kebabs.



CHINESE HOTPOT VEG

•	Veg salt and pepper 2	₹ 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 🏝	₹ 259
	This baby corn is known for its unique crunch and soothing flavour. Everyone loves this dish.	
•	Chilli paneer 🏝	₹ 259
	Crispy batter cottage fried paneer is tossed with fresh chillies soy sauce.	
•	Chilli mushroom ®	₹ 259
*	Indochinese appetizer where crispy batter fried mushrooms are tossed in a sweet & spicy chilli sauce.	
	CHINESE HOTPOT NON-VEG	
•	Chicken steam wonton 🛎	₹ 279
	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 «	₹ 319
	Lengthy pieces of chicken coated with wonton skin and deep fry served with hot garlic dip.	
•	Honey chicken <u>≪</u>	₹ 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 «	₹ 349
	Crispy fried chicken lollipops tossed in a sweet and spicy sauce. everyone's favourite for a reason.	
•	Korean chicken 🛎	₹ 359
	(sweet sweet & spicy) Lightly battered chicken glazed with well-balanced spicy, sweet, sticky sauce, topped with toasted sesame seeds and spring onions .	
• Je.	Spicy dry red chilli chicken «	₹ 329
-	Popular Indo-Chinese appetizer made by tossing fried chicken in spicy hot chilli sauce.	
•	Chicken wrap prawn 🕳 🤨	₹ 509 ₹ 499
	(sauté \mid 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.	

Tender, crispy, and bursting with Savory goodness. A crunchy delight for your taste buds.

₹369

Crispy congee chicken 🔌



		Tun. Tood . Test
•	Shanghai fish 🧇	₹ 479
	Perfect combination fillet fish tossed in sweet, spicy, sweet, & sour sauce	
• 16:00	Salt and pepper prawn 🥊	₹ 519
-	Fresh prawn sauteed with crushed black pepper & chillies	
•	Panko prawn 🤨	₹ 519
	Prawn coated with panko and deep fry. Tastiest deep-fried shrimp ever!	
•	Ginger prawn 🥊	₹ 519
	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 🤨	₹ 519
	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.	
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	CONTINENTAL & GLOBAL	
•	CONTINENTAL & GLOBAL Fish and chips •	₹ 379 ₹ 549
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•	Fish and chips [Basa / Vetki] Popular hot dish consisting of fried fish in crispy batter, served with French fries.	
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"Eating is necessity, but eating intelligently is an art"

Also known as simple potato fries, versatile and beloved snacks.



MAIN COURSE

INDIAN MAIN COURSE VEG



•	Aloo gobi adraki matar	₹ 219
	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	₹ 219
	Fried potato cubes tempered with cumin seeds. Simple yet flavourful Indian dish.	
• •	Veg jalfrezi	₹ 289
-	Baton vegetables tossed with Onion-cashew gravy. It is known for its flavourful and spicy taste.	
•	Veg kolapuri	₹ 289
	Originating from the city of Kolhapur. A delicious and satisfying dish consisting of mixed vegetables in a thick, spiced gravy.	
•	Diwani handi - veg	₹ 289
	A "royal pot" indicating its indulgent & regal nature. Variety of vegetables cooked in rich and creamy gravy.	
•	Kumb sirka payaz 😗	₹ 289
	Mushroom & Shallots simmered in Onion-Cashew Gravy	
•	Mushroom Mashala 👽	₹ 289
	Savory and aromatic Indian dish. Mushrooms cooked in a rich, spiced gravy.	
•	Veg keema masala Assorted veg tossed with spices and a tomato-based sauce.	₹ 289
•	Chatpata matar paneer	₹ 289
	Delightful and tangy Indian dish that combines peas and paneer in a spicy and flavourful gravy.	
•	Keema paneer	₹ 289
	Delicious gravy-based dish made with paneer and methi. Traditional Kashmiri vegetarian dish.	
•	Paneer do pyaza	₹ 289
	Paneer and onions cooked in spiced sauce. Best accompany with roti & naan.	
•	Paneer lababdar	₹ 289
	Made with paneer in a rich, creamy tomato-based gravy.	
•	Paneer makhani	₹ 289
	Creamy, flavourful dish that is loved for its rich taste and tender.	
•	Palak paneer	₹ 289
	Chopped spinach with a mixture of spices and pureeing it to form a smooth sauce.	
	Sahi paneer	₹ 289
	Paneer is cooked in a creamy gravy made of onions, yogurt, nut and seeds.	
•	Paneer butter masala	₹ 299
	Rich & creamy curry made with spices, onion, tomato, cashews & butter.	
•	Kadai paneer	₹ 299

This dish is known for its bold, spicy flavour.

INDIAN MAIN COURSE NON-VEG

•	Fish mappas 3	₹ 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 🧇	₹ 479
	Stuffed Fish fillet cooked with nutty and creamy gravy, seasoned with dried hibiscus powder, onion, grama masala, sesame & other Indian spices.	
	Macchi makanwala 🧇	₹ 479
	Chargrilled fish cubes simmered in creamy rich tomato onion base gravy cooked in oodles of butter.	
	Fish pollichathu 3	₹ 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 €	₹ 519
-	Prawns tossed with bell peppers & onion in hot gravy tempered with house special Kadai spices.	
	Nimbu mirch ka prawn chicken 🥴 🚄	₹ 519 ₹ 459
	Flavourful and aromatic dish that combines the tanginess of lemon with the heat of green chilies.	
	Masala pomfret :	Price subject to
-	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.	availability & size
	Masala chicken kosha 🗳	₹ 359
	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 «	₹ 359
	Home style delicious and soupy chicken curry with flavoured of aromatic whole spices.	
	Murg tikka lababdar 🛎	₹ 429
-	Chargrilled Chicken cubes simmered in Cheesy Tangy tomato gravy flavoured with peppers. It is a traditional Mughlai recipe.	
	Dum ka murgh «	₹ 429
	Classic Indian dish known for its rich and aromatic flavours. Tender chicken infused with the flavours of aromatic spices.	
•	Kadai murgh 🛎	₹ 429
**	Delicious, spicy & flavourful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices, can be eaten with rice/naan.	
	Murgh tawa kurchan <a> Shredded Chicken tossed & assorted with bell peppers.	₹ 429
•	Afghan chicken «	₹ 479
	(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 «	₹ 459
	Delicious and spicy Indian dish made with shredded chicken and a blend of aromatic spices	
•	Kozhi bharta curry Chicken 🛎	₹ 459
	(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.	
•	Murgh makhanwala 🚄	₹ 459 ₹ 479
	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.



•	Mutton kossa 🗪 Famous Bengali mutton curry recipe, mutton is slow-cooked with spices.	₹ 529
*	Bhuna gosht 🌬	₹ 529
	Mutton slow-cooked in whole spices and lots of ghee. Aromatic flavour and extremely juicy.	
•	Mutton handi laziz 🔊	₹ 529
	Luxurious and indulgent dish with tender mutton infused with the flavours of aromatic spices.	
	Kachi mirch ka gosht 🔍	₹ 529
*	Also known as "Green Chili Mutton Curry,". Tender mutton cooked with fresh green chilies, aromatic spices, and a rich gravy.	
.4	Gosht adraki keema matar 🦠	₹ 599
	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.	
•	Rara gosht 🔍	₹ 599
	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.	
• •	Lal mass 🌯	₹ 599
	Rajasthani style hot & dry mutton cooked in a variety of masalas with a burst of red chillies.	7.500
•	Kerala mutton curry	₹ 599
*	(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.	
•	Homemade mutton curry 🌯	₹ 379 ₹ 659
	(Half Full) Soft tender chunks of mutton marinated and cooked with plenty of spices, herbs,	
	onions, tomatoes and yogurt in Indian style.	
	BENGALI CUISINE	
•	Bhaja 🏞 Flavourful addition to a Bengali meal Vegetables subject to availability	₹ 149
•	Panch mishali sabji (mixed veg)	₹ 289
	Veggies cooked in Bengali style. Vegetables subject to availability.	
	Pabda macher tel jhal 🗢	₹ 299
	Pabda fish shines in this Bengali classic. It's a symphony of flavour best enjoyed with rice and dal.	7040
•	Tel koi 🖘 Fresh koi fish cooked in rich gravy. Enjoy it with rice and dal for a complete meal.	₹ 249
	Parshe macher jhal 🥯	₹ 279
	it's a delightful dance of sweet fish and bold Flavors. Enjoy it with rice and dal for a satisfying meal.	Price subject to
	Ilish Vapa Sorse Ilish •	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.	
•	Vetki Paturi 🗢	₹ 529
	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.	
•	Dahi katla Sengali fish curry made with Katla fish and a yogurt-based gravy.	₹ 249
•	Katla kalia Sengali fish curry made with Katla fish and a blend of aromatic spices.	₹ 219
•	Kachalonka murgi 🛋	₹ 429
4	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.	
<u></u>	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.	= 0.40
•	Prawn malai curry &	₹ 649
•	Prawns simmered in creamy coconut curry flavoured with spices. Kochi Pathar Jhol	₹ 529
	Mutton simmers in a light, flavourful broth with minimal spices, allowing the natural sweetness of	0 029
	the meat to shine. Perfect with steamed rice for a satisfying and heartwarming meal.	





•	Sabz chillman biryani	₹ 279
	Veg biryani from dumpukht recipe.	
•	Zafrani murg biryani 🛎	₹ 299
Ť	Dumpukht chicken biryani flavoured with saffron.	
•	Chicken tikka biryani 🛎	₹ 299
	Mouthwatering variation of traditional biryani that incorporates the flavours of chicken tikka.	
•	Tandoori chicken biryani 🛋	₹ 299
	Tantalizing fusion dish that combines the smoky flavours of tandoori chicken with the aromatic spices and fragrant rice of biryani	
•	Tangdi kebab biryani 🕳	₹ 299
	Delectable fusion dish that combines tender drumsticks chicken with fragrant basmati rice cooked with aromatic spices.	
•	Gosht biryani 🔍	₹ 469
•	Popular dumpukht mutton biryani. A true celebration of Mughlai cuisine. Must try.	
	INDIAN RICE AND PULAO	
•	Veg pulao	₹ 219
	Popular vegetarian dish consists of rice, mixture of assorted vegetables & nuts flavoured with rose water & cardamom	
•	Jeera dhania pulao	₹ 219
	Flavourful rice preparation mixed with assorted vegetables & nuts tempered with whole cumin & coriander seeds.	
•	Peas pulao	₹ 219
	It is a classic Indian rice pilaf, also known as matar pulao. Rice tossed with green peas, rose water & cardamom.	
•	Basanti pulao	₹ 249
	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 murgh 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 pagent) and salt	

Soft cooked rice mixed with curd (Indian yogurt) and salt.





•	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.	₹ 259
•	Paneer chilli Crispy batter fried paneer tossed in slightly sweet, spicy, hot & tangy chilli	₹ 259
	sauce.	
•	Paneer Szechwan	₹ 259
	crispy batter fried cottage cheese (paneer) tossed in super aromatic and spicy Schezwan sauce.	
•	Paneer kung pao	₹ 259
	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 ಿ 🐨	₹ 319
	Sautéed mushrooms and crisp broccoli, a harmony of Flavors and freshness in every bite.	
	CHINESE MAIN COURSE NON-VEG	
	Orange chicken 🛎 (kid's favourite)	₹ 249
	Orange chicken recipe is sweet & delicious. crispy fried boneless chicken tossed in sweet orange sauce.	
	Chilli chicken «	₹ 329
	Sweet, spicy & slightly sour crispy appetizer made with chicken, bell peppers, garlic, chilli.	
	Chicken in Manchurian sauce «	₹ 329
	Crunchy & juicy chicken stir-fried in spicy & tangy sauce. Best accompany with noodles or rice.	
	Spicy Naga chilli chicken «	₹ 349
	If u like spicy must try Naga chilli chicken.	
•	Chicken in spicy black pepper sauce 🛎	₹ 349
*	Dice chicken cooked with onion, capsicum in spicy black pepper sauce.	
	Lemon chicken	₹ 349
	Deep fried slice chicken topped with home-made sweet lemon sauce.	
•	Sweet and sour chicken 🛎	₹ 349
	Dice chicken with vegetables cooked sweet and sour sauce.	
•	Honey mustard chicken «	₹ 359
	Chicken coated in honey, mustard and butter mixture. flavourful, juicy, and crispy.	
•	Chilli coriander chicken 🛎	₹ 359
	Succulent pieces of chicken with chillies, garlic & coriander.	7.050
	Chicken hoi-sin sauce «	₹ 359
	Chicken cooked in sweet & spicy hoi-sin sauce.	7.050
•	Chicken in oyster sauce «	₹ 359
	(garlic chillies) Dice chicken cooked in oyster sauce.	= 200
	Chicken shapta «	₹ 399
	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

₹369 | ₹399

| ₹ 429

Japanese cuisine



CHINESE MAIN COURSE SEAFOOD

	the state of the s	1//
	Fish black bean sauce >	₹ 429
4	Fish tossed with chillies, onion, capsicum and mildly salty black bean sauce.	
	Fish Chilli 3	₹ 429
	Crispy batter fish tossed in sweet and spicy chilli sauce.	
	Fish Manchurian 3	₹ 429
	Fish seasoned with spices, deep fried and cooked in a Manchurian sauce.	
	Fish Szechuan 3	₹ 429
	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.	
• <u>\$</u>	Kung pou fish 3	₹ 429
	Fish cooked in home-made kung pou sauce. Sweet, sour and spicy.	
	Mandarin fish 3	₹ 529
	Deep fried fish topped with assorted vegetable and shredded chicken in light soya & sesame oil.	
	Pickle fish 3	₹ 529
	Deep fried fish topped with shredded vegetable in sweet and sour pickle sauce.	
	Honey mustard fish 🍮	₹ 499
	Fish cooked in buttery herby honey mustard sauce.	
	Prawn Chilli 6	₹ 519
	Prawn stir-fried with onions, ginger & other spices. Best accompany with rice or noodles	
	Prawn Manchurian 6	₹ 519
	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 🥊	₹ 519
-	Prawn tossed in Szechuan sauce & coated with spring onion, garlic.	
•	Prawn Kung pou 🥊	₹ 519
*	Known for its spicy & numbing flavour. Prawns stir-fried with veg & chilli peppers in kung pao sauce.	
	Prawn in oyster sauce 🥊	₹ 499
	Prawn cooked in oyster sauce and broccoli.	
	CHINESE RICE	
• •	Stir fried rice	₹ 269 ₹ 299
	(♣vegetable, ≝ chicken, ₹ prawn or mixed) Stir-fried cooked rice seasoning with soy /oyster sauce.	₹369
	Egg wrapped fried rice-Mixed ≥	₹ 389
	A delectable blend of fluffy rice, chicken, prawn, wrapped in Savory perfection.	
•	Hong Kong Rice	₹ 279 ₹ 299
	(🌊 Veg, 僅 Chicken, 🌜 Prawn or mixed) A flavourful twist on classic fried rice, Hong Kong-style.	₹ 379

Hong Kong Rice	2 2/9 2 299
(🏞 Veg, 僅 Chicken, 🌜 Prawn or mixed) A flavourful twist on classic fried rice, Hong Kong-style.	₹ 379
Burnt garlic fried rice	₹ 279 ₹ 299
(♣vegetable, ⋘ chicken, ॐ prawn or mixed) Popular and tasty Indo Chinese fried rice dish made with rice, mix vegetables, soy sauce, pepper and lots of garlic.	₹379
Ginger capsicum fried rice	₹ 279 ₹ 299
(🏞 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	₹ 299 ₹ 339
(ಿ 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.	₹399
	Burnt garlic fried rice (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. Ginger capsicum fried rice (vegetable, chicken, prawn or mixed) Ginger fragrant fried rice made with green, red and yellow bell pepper along with minced ginger Seven jewel fried rice (vegetable, chicken, prawn or mixed) Known for its rich flavour and colourful



CHINESE NOODLES

• •	Hakka or chilli garlic noodles	₹ 269 ₹ 299
	(♣ vegetable, ⋘ chicken, ॐ prawn or mixed) Asian Chinese-style garlic noodles cooked with pepper and red chilli sauce for a vibrant, lightly spicy dish.	₹ 369
<u>&</u>	Spicy black bean noodles	₹ 269 ₹ 299
••	(🌊 vegetable, 🚄 chicken, 🌜 prawn or mixed) Noodles stir-fried with a spicy black bean sauce. Popular choice for those who enjoy spicy food.	₹369
• •	Shantung noodles	₹ 269 ₹ 299
	(≥ 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.	₹369
• •	Hong Kong noodles	₹ 269 ₹ 299
	(♣ Veg, ⋘ Chicken, ♥ Prawn or mixed) A tantalizing taste of Asian culinary excellence in every bite.	₹369
• •	American chop suey (≥ veg ≤ non-veg)	₹ 269 ₹ 339
	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) Packed with loads of vegetables and served	₹ 269 ₹ 339
	on crispy fried noodles.	
	THAI CUISINE	
	THAI COISINE	
		T 000 L T 0 40
•	Tom yum kai soup ≪ Tom yum Koong soup €	₹ 239 ₹ 249
•	Tom yum kai soup I Tom yum Koong soup 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.	₹ 239 ₹ 249
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CONTINENTAL & GLOBAL

• •	Rice bowl		₹ 239 ₹ 289

	Rice bowi	0 200 0 200
•	(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.	₹349
• •	Pasta penne	₹ 319 ₹ 369
	(🏝 Veg 🛋 Chicken) (Carbonara Alfredo Arrabiata). Simple pasta dish from Italian cuisine with lot of colourful exotic vegetables, served with a variety of sauces.	
• •	Spaghetti	₹ 319 ₹ 369
	(\ref{eq} veg \ref{eq} 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	₹ 549
	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	₹ 599



•	Veg margherita pizza 🏝	₹ 329
	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 🏝	₹ 359
	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 <table-cell-columns></table-cell-columns>	₹ 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 supremo 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
<u></u>	Masala Papad Masala papad roasted over an open flame. crunchy and flavourful.	₹ 89
	Green salad Combines of garden-fresh cucumber, tomatoes, onion, & assorted veggies.	₹ 119
•	Tossed salad Fresh cucumber, tomatoes, onion & many assorted veggies tossed in oil dressing	₹ 119
•	Crispy noodles salad 🏖 Fried noodles mixed with vegetables.	₹ 129
••	Ceaser salad (♣ veg 🍏 non-veg) Containing lettuce, cheese, and veggies, served with a dressing of oil, vinegar, and herbs.	₹ 229 ₹ 299



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

Hot guld	ab 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 i	ce cream. Choose the flavour according to your personality.	
Darsaa	n darsaan with seasonal fruits	₹ 149 ₹ 179
•	delicious Chinese dessert features crispy fried noodles coated in a sweet honey syrup with ice cream.	
Orange	darsaan orange darsaan with seasonal fruits	₹ 179 ₹ 209
•	delicious Chinese dessert features crispy fried noodles coated in a sweet honey syrup with ice cream with added gamish of orange zest or a candied orange slice for an extra n	
Pineapp	ole darsaan pineapple darsaan with seasonal fruits	₹ 179 ₹ 209
Traditional o	dessert made with ground rice, sugar, milk and cardamoms.	
Phirni		₹ 149
Traditional o	dessert made with ground rice, sugar, milk and cardamoms.	
• Carame	el custard	₹ 169
Silky-smoot	h dessert made with caramel, topped with milk, sugar & vanilla custard.	
• Carame	el Custard with Seasonal fruits	₹ 199
•	n custard rests on a bed of rich caramel, adorned with fresh, seasonal fruits. This essert is a celebration of fresh flavours and textures.	
Sizzling	brownie	₹ 269

Freshly-baked chocolate brownie served on a hot plate.





Events live a constant	= 100
Fresh lime soda	₹ 129
(Sweet Salted) Known for its refreshing flavour.	= 100
Blind love	₹ 199
Combination of orange juice & grenadine syrup.	
Mojito Russian	₹ 199
Mojito with black current. Utterly mesmerizing for its bright vibrant colour.	
Virgin mojito	₹ 199
Refreshing & sweet with a hint of mint. popular flavourful drink.	
Blue sea	₹ 199
Combination of lichi juice, lime juice & blue Curacao.	
Ginger peach soda	₹ 199
Combination of lime juice, peach, ginger ale syrup, topped with soda.	
Virgin blue lagoon Combination of pineapple juice & blue curacao.	₹ 199
Cranberry kiss	₹ 199
Combination of lime juice, cranberry juice topped with soda.	
Strawberry rain	₹ 199
Combination of strawberry juice, lemon juice and sparkling water soda.	
Out of school	₹ 199
Guava juice, lime juice, Chaat masala & Tabasco.	
Kiwi bull	₹ 199
Kiwi syrup topped with red bull & lime chunk.	
Count Dracula	₹ 199
Vanilla ice cream topped with coke.	
Aam Panna	₹ 199
Tangy raw mango and mint create this invigorating Bengali cooler. Delightful blend of sweet & tart.	
Gondhoraj Ghol	₹ 199
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•	Chocolate Shakes Strawberry Shakes Mango Shakes	₹ 249
	Sweet and super refreshing shakes available with choice of flavours.	
•	Lassi (Plain Masala) A creamy, frothy yogurt-based drink served plain or flavoured.	₹ 179
•	Canned juice (Refreshing canned fruit juice)	₹ 119
•	Aerated water	₹ 99
•	Mineral water	MRP
•	Energy drinks (red bull)	₹ 189

