



INDIAN *FOOD MENU*

INDIAN BEVERAGE



LASSI(SWEET/SALT) 70

MANGO LASSI 90

FRUIT LASSI 90

A creamy, frothy yogurt-based drink, blended with water and various fruits or seasonings.

INDIAN TEA (CHAI)

Indian beverage made by brewing black tea with fragrant spices, sugar and milk.

30



BUTTERMILK

refreshing beverage, made by thinning yogurt with water.

70

BEVERAGE

SOFT DRINK

HOT WATER	20
WATER S/L	30 / 50
COKE	30
FANTA ORANGE	30
FANTA GREEN	30
DIET COKE	50
COKE ZERO	50
SPRITE	30
GINGER ALE	50
SODA	30
ICE TEA LEMON	50
TONIC WATER	40

MILK SHAKE

VANILLA SHAKE	90
CHOCOLATE SHAKE	90
STRAWBERRY SHAKE	90
COCONUT SHAKE	90
MANGO SHAKE	90
APPLE SHAKE	90
ORANGE SHAKE	90
LIME SHAKE	90
WATERMELON SHAKE	90
BANANA SHAKE	90

COFFEE

AMERICANO	60
HOT TEA	60
ESPRESSO	60
CAPPUCCINO	80
CAFFE LATTE	90
ICE TEA	90
ICE TEA LEMON	90
THAI ICE TEA	90
GREEN ICE TEA	90

JUICE

APPLE JUICE	80
MANGO JUICE	80
ORANGE JUICE	80
PINEAPPLE JUICE	80
LIME JUICE	80

SMOOTHIE

MANGO SMOOTHIE	100
ORANGE SMOOTHIE	100
LIME SMOOTHIE	100
WATERMELON SMOOTHIE	100
BANANA SMOOTHIE	100

APPETIZERS



30/
60

PLAIN / MASALA PAPAD 🌱

Thin, crispy, seasoned lentil wafers.



160

PAV BHAJI 🌱

A spiced vegetable mash served with buttered, toasted bread rolls



130

PANI PURI (6 PCS)

Crispy puris with tangy spiced water and fillings.



120

VEG SAMOSA (4PCS) 🌱

Triangular crispy pastry filled with a blend of vegetables.



150/
220

CHICKEN/MUTTON SAMOSA (4PCS)

Triangular crispy pastry filled with flavourful chicken or mutton.



130/150/
170

VEG/CHICKEN/PRAWN NOODLES

Spicy, flavorful noodles.



140

ONION BHAJI 🌱

Crispy Indian fritters with onion slices.



220

ALOO TIKKI (4PCS) 🌱

Crispy traditional Indian potato patties.



160

VEG PAKORA 🌱

Mixed vegetables and herbs, deep fried.



170

PANEER PAKORA (7PCS) 🌱

Coated cubes of Indian cottage cheese (paneer) in a batter, fried until golden brown



180

CHICKEN/FISH PAKORA (7PCS)

Tender meat fried in a coat of batter.



210

PRAWN PAKORA (7PCS)

Crispy, succulent prawns fried in a coat of batter.

SOUP



TOMATO SOUP 🥦

Warm, comforting tomato-based broth with herbs

120

DAL (LENTIL) 🥦

Lentil-based Indian stew with Indian spices

120



VEGETABLE SOUP 🥦

Nourishing blend of vegetables in savory broth

120

CHICKEN SOUP

Hearty, comforting broth with tender, seasoned chicken.

250



TANDOORI GRILL



270

PANEER TIKKA (7PCS) 🌱

Spiced, grilled Indian cheese skewers



240

HARA BHARA KEBAB (4PCS) 🌱

Shallow golden fried, green vegetable patty



240

VEG SEEKH KEBAB 🌱

Skewered vegetables grilled to perfection



250

CHICKEN TIKKA

Smoky, grilled Indian chicken skewers



250

FISH TIKKA (7PCS)

Grilled/roasted fish pieces



450

PRAWN TIKKA (16PCS)

Marinated prawns skewered and grilled for smoky texture



250

CHICKEN SEEKH KEBAB

Skewered ground chicken appetizer



350

MUTTON SEEKH KEBAB

Minced mutton skewer cooking until tender and charred



210

RESHMI KEBAB

Silky, flavorful, grilled Indian kebabs with marinated meat



220/
400

AFGHANI CHICKEN (HALF/FULL)

Creamy, grilled chicken dish



210/
430

TANDOORI CHICKEN (HALF/FULL)

Smoky, grilled chicken dish marinated in yogurt and herbs



360

FULL FISH BBQ

Fresh fish seasoned, skewered, and grilled for smoky flavour

SIZZLING SPECIALITIES



315

PANEER SIZZLER 🌱

Rich, flavorful broth with tender, seasoned mutton



315

CHICKEN SIZZLER

Sizzling hot plate of grilled chicken served with vegetables



315

FISH SIZZLER

Nourishing blend of vegetables in savory broth



315

PRAWN SIZZLER

Hearty, comforting broth with tender, seasoned chicken.



315

CHICKEN WHITE CREAM SIZZLER

Rich, creamy, earthy broth with hearty mushroom flavor.



475

MUTTON SIZZLER

Sizzling hot plate of grilled mutton served with vegetables, sauce

TAWA (GRIDDLE) SPECIALITIES



280

VEG TAWA 🌱

Exquisite medley of vegetables cooked to perfection on a sizzling tawa



320

PANEER TAWA 🌱

Marinated paneer (Indian cheese) cooked on a flat tawa with spices and herbs



320

CHICKEN/FISH TAWA

Marinated chicken or fish is cooked on a flat tawa with spices and herbs



480

MUTTON TAWA

Marinated mutton is cooked on a flat tawa with aromatic spices and herbs



430

PRAWN TAWA

Marinated prawns are cooked on a flat tawa with aromatic spices and herbs

CHICKEN SPECIALITIES



260

CHICKEN CURRY

Savory dish with tender boneless chicken in a spiced gravy



240

CHICKEN MASALA

Spiced, flavorful boneless chicken dish in masala gravy



250

CHICKEN TIKKA MASALA

Spice infused grilled boneless chicken in a creamy tomato curry



260

ICONIC BUTTER CHICKEN

Marinated boneless chicken pieces served in creamy, tomato-based Indian spiced curry



240

CHICKEN KORMA

Tender boneless chicken pieces simmered in a rich, creamy spiced sauce



240

SAAG CHICKEN

Boneless chicken cooked in a spiced spinach-based creamy gravy



260

CHICKEN VINDALOO

Spicy and tangy Indian curry with marinated boneless chicken



290

CHICKEN ROGAN JOSH

Mild and aromatic Indian boneless chicken curry cooked in tomato gravy



240

CHICKEN DO PYAZA

Succulent boneless chicken with caramelized onions in savory curry



260

CHICKEN MADRAS

Spicy boneless chicken curry from South India



260

CHICKEN KADHAI

Flavorful boneless chicken cooked in traditional Indian Kadhai spice blend



260

CHICKEN DHANSAK

Tender boneless chicken, lentils, and vegetables in aromatic spices

CHICKEN SPECIALITIES



260

CHICKEN BHUNA MASALA

Spicy and flavorful boneless chicken curry with rich blend of spices



270

CHICKEN JALFREZI

Spicy Indian curry with boneless chicken and assorted vegetables



280

CHILLI CHICKEN

Indo-Chinese dish with stir-fried boneless chicken

EGG SPECIALITIES



160

EGG CURRY (2PCS)

Hard-boiled eggs are cooked in a flavorful and spiced tomato-based gravy



170

EGG MASALA (2PCS)

Hard-boiled eggs, pan-fried in a flavorful tomato-based sauce, offering a slightly crispy texture

MUTTON SPECIALITIES



300

MUTTON CURRY

Tender pieces of boneless mutton served in spiced gravy



340

MUTTON MASALA

Tender pieces of boneless mutton served in tomato based gravy



340

MUTTON JAIPURI

Blend of tender boneless mutton and traditional Jaipur spices bursting with authentic flavours



340

MUTTON DO PYAZA

Savory dish, boneless mutton cooked in double the amount of onion



360

MUTTON KORMA

Boneless mutton cooked in creamy spiced curry with a blend of nuts, and yogurt



340

SAAG MUTTON

Boneless mutton with spiced spinach-based gravy



340

MUTTON VINDALOO

Tangy Indian curry, boneless mutton is cooked in fiery sauce



340

BHUNA MUTTON

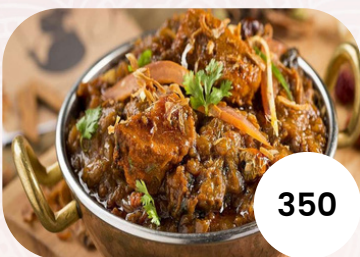
Tender pieces of boneless mutton are slow cooked with a blend of spices and onions



340

MUTTON ROGAN JOSH

Spicy juicy curry, a classic Kashmiri dish consisting of boneless mutton in tomato based curry



350

MUTTON KADHAI

Boneless mutton cooked in spiced vegetables in a wok-like-pan, giving it a smoked flavor



360

MUTTON JALFREZI

Spicy Indian dish, boneless mutton cooked with vegetable and spices



350

MUTTON MADRAS

Spicy and aromatic South Indian curry with boneless mutton

SEAFOOD SPECIALTIES



250

FISH CURRY

Spiced dish with fish in flavorful, luscious sauce



250

FISH MASALA

Marinated fish in aromatic spices served in a rich and spicy sauce



320

PRAWN MADRAS

Prawns cooked in a flavorful tomato-based curry sauce, with a blend of coconut, creating a rich and tangy flavor



320

PRAWN JALFREZI

Prawns and mixed vegetables stir-fried with aromatic spices resulting in a slightly tangy preparation



300

PRAWN MASALA

Spicy prawns in a tantalizing masala sauce



280

PRAWN VINDALOO

Spicy and tangy Indian curry featuring prawns cooked in a aromatic spiced sauce, vinegar, and garlic

VEGETABLE SPECIALITIES



190

MIX VEGETABLE MASALA 🌱

Medley of vegetables cooked in spiced sauce



170

MIX VEGETABLE CURRY 🌱

Flavorful dish with assorted vegetables in a spiced gravy



170

ALOO PALAK 🌱

Potatoes and spinach (palak) cooked in a spiced flavorful sauce



170

ALOO GOBHI 🌱

North Indian dish, potatoes (aloo) and cauliflower (gobhi) cooked in dry spiced curry



180

ALOO MATAR 🌱

North Indian dish in which potatoes and green peas (matar) are cooked in spiced gravy



160

ALOO JEERA 🌱

North Indian dish consisting of potatoes sautéed with cumin seeds (jeera)



180

BOMBAY ALOO 🌱

Spice, tangy potato dish usually served as a side dish



180

CHANA MASALA 🌱

Spiced chickpea curry, rich, and flavorful, a popular Indian dish



190

MATAR MUSHROOM 🌱

Mushrooms and green peas cooked in a tomato-based gravy



220

MALAI KOFTA 🌱

Deep-fried vegetable or paneer balls served in a creamy tomato-cashew gravy



180

DAL MAKHANI 🌱

Creamy and rich black lentil curry from North India



160

DAL TADKA 🌱

A simple Indian lentil dish with spiced tempered oil

VEGETABLE SPECIALITIES



180

DAL KHICHDI 🌱

One-pot Indian comfort dish of rice and lentils, typically flavored with mild spices



210

MATAR PANEER 🌱

Indian cottage cheese (paneer) and green peas cooked in a tomato-based gravy



250

KADHAI PANEER 🌱

One-pot Indian comfort dish of rice and lentils, typically flavored with mild spices



250

PALAK PANEER 🌱

Paneer cooked in a creamy spinach (palak) gravy



265

SHAHI PANEER 🌱

Paneer cooked in a creamy and flavorful tomato and cashew-based gravy



265

PANEER PASANDA 🌱

Paneer stuffed with spiced nut and cream, then cooked in a creamy tomato gravy



250

PANEER TIKKA MASALA 🌱

Grilled paneer served in a creamy tomato-based curry sauce



250

PANEER BHURJI 🌱

Spiced scrambled paneer in a medley of vegetables

SOUTH INDIAN SPECIALITIES



170

IDLI SAMBAR (3 PCS) 🌱

Soft rice cakes served with
flavorful lentil soup



150

VADA WITH CHUTNEY (2 PCS) 🌱

Crispy lentil fritters paired with
tangy coconut chutney



170

UTTAPAM 🌱

Thick savory pancake topped
with vegetables and spices



170

PLAIN DOSA 🌱

Classic thin crepe made from
rice and lentils



210

MASALA DOSA 🌱

Crispy dosa filled with spiced
mashed potatoes



190

ONION DOSA 🌱

Dosa layered with flavorful
caramelized onions



220

CHEESE DOSA 🌱

Dosa loaded with melted cheese
for a savory twist

GUJARATI SPECIALITIES



150

SEV TAMATAR 🌱

Spiced tomato curry topped with crispy sev



110

DAHI FRY 🌱

Creamy yogurt curry seasoned with spices



160

GUJRATI KADI 🌱

Sweet and tangy yogurt-based curry with spices



180

BAINGAN BHARTA 🌱

Smoky mashed eggplant cooked with spices



160

BATATA VADA 🌱

Spiced mashed potatoes coated in chickpea flour and deep-fried.



120

BATATA POHA 🌱

Flattened rice cooked with spiced potatoes, mustard seeds, and curry leaves.

INDIAN BREAD



30

TAWA ROTI 🌱

Round, unleavened Indian flatbread



35

BUTTER ROTI 🌱

Plain chapati coated with butter



35

PLAIN TANDOORI ROTI 🌱

Traditional Indian flatbread, cooked in a tandoor oven for a smoky, charred flavor



40

BUTTER TANDOORI ROTI 🌱

Plain tandoori roti with a buttery glaze



80

PURI (2PCS) 🌱

Deep golden-fried Indian bread, small and puffy



50

PLAIN PARATHA 🌱

Buttery Indian flatbread without stuffing



70

LACCHA PARATHA 🌱

Flaky, layered Indian flatbread, known for its crisp and multilayered texture



80

ALOO PARATHA 🌱

Stuffed Indian flatbread with potato



100

GOBHI PARATHA 🌱

Indian flatbread filled with spiced cauliflower



120

PANEER PARATHA 🌱

Indian flatbread with spiced cottage cheese



120/
150

KEEMA PARATHA (CHICKEN/MUTTON)

Indian flatbread stuffed with spiced minced meat



60

PLAIN NAAN 🌱

Classic, oven-baked Indian bread

INDIAN BREAD



70

BUTTER NAAN 🌿

Soft, oven-baked Indian bread, brushed with butter



120

CHEESE NAAN 🌿

Soft, oven-baked Indian bread with cheese



90

GARLIC NAAN 🌿

Flavorful, oven-baked Indian bread with garlic



90

ALOO NAAN 🌿

Indian bread stuffed with potatoes



90

ONION NAAN 🌿

Indian bread stuffed with spiced chopped onions



140

PESHAWARI NAAN 🌿

Sweet, nut-filled Indian bread



120/
150

KEEMA NAAN (CHICKEN/MUTTON)

oven bakes Indian flatbread stuffed with flavorful minced meat

RICE SPECIALITIES



100

BASMATI RICE 🌿

Basmati rice cooked by steaming



120

JEERA RICE 🌿

Fragrant rice dish flavored with cumin seeds (jeera)



120

PULAO RICE 🌿

Aromatic rice dish cooked with herbs and spices



150

VEG PULAO 🌿

Simple dish with assorted vegetables, herbs, and spices



130

PLAIN BIRYANI 🌿

A fragrant and flavorful rice dish with aromatic spices



180

VEG BIRYANI 🌿

Fragrant and flavorful rice dish with mixed vegetables and aromatic spices



250

CHICKEN BIRYANI

A savory Indian rice dish with tender boneless chicken, fragrant spices, and aromatic herbs



300

MUTTON BIRYANI

An Indian rice dish with succulent boneless mutton & fragrant spices



270

FISH BIRYANI

A delicious Indian rice dish with fish, spices, and fragrant herbs, cooked to perfection



290

PRAWN BIRYANI

A tasty Indian rice dish with prawns, aromatic spices, and herbs

YOGURT / SALAD



PLAIN DAHI (YOGURT) 🌱

Fresh, creamy, tangy,
unsweetened Indian yogurt

50

MIXED RAITA 🌱

Creamy yogurt dish with
assorted vegetables and spices

110



GREEN SALAD 🌱

Fresh dish made with assorted
vegetables, often served with
dressing.

110

DESSERT



GULAB JAMUN 🌿

Deep-fried milk-based dough balls soaked in rose-infused sugar syrup

100

KESAR KHEER 🌿

Creamy rice pudding infused with saffron

120



RASGULLA 🌿

Nourishing blend of vegetables in savory broth

100

ICE CREAM

Vanilla / Chocolate / Strawberry

Deliciously creamy, indulgent ice cream.

80

