

MENU

STARTERS AND SNACKS

VEG MANCHURIA	170
ALOO 65	155
SOYA 65	155
GOBI MANCHURIA	180
CHILLI PANEER	190
BREAD TOAST	90
BREAD OMLETTE	110
MASALA OMLETTE	90
VEG SANDWICH	100

RICE

VEG SOFT NOODLES	190
DELICATE STIR-FRIED NOODLES WITH AN ARRAY OF FRESH VEGETABLES.	
VEG FRIED RICE	190
FLAVORFUL RICE STIR-FRIED WITH ASSORTED VEGETABLES.	
JEERA RICE	135
FRAGRANT RICE SEASONED WITH AROMATIC CUMIN SEEDS.	
CURD RICE	125
CREAMY AND SOOTHING RICE MIXED WITH YOGURT AND TEMPERED SPICES.	
DAL KHICHADI	180
A COMFORTING BLEND OF LENTILS AND RICE COOKED TO PERFECTION.	

SALADS AND BREADS

FRUIT SALAD	120
FRUIT CHAAT	120
GREEN SALAD	100
PHULKA/CHAPATHI	35

LUNCH SERVICE 12:30 TO 3 PM
DINNER SERVICE 7:30 TO 9:30 PM

MAIN COURSE

DAL TADKA/FRY	190
A FLAVORFUL LENTIL DISH COOKED WITH AROMATIC SPICES AND HERBS.	
MIX VEG CURRY	180
A MEDLEY OF FRESH VEGETABLES IN A RICH TOMATO-BASED SAUCE.	
PANEER BUTTER MASALA	245
SOFT PANEER CUBES COOKED IN A LUSCIOUS, BUTTERY TOMATO GRAVY.	
ALOO MATTER	180
A COMFORTING DISH OF POTATOES AND PEAS.	
PALAK PANEER	245
CREAMY SPINACH PUREE WITH SOFT PANEER CUBES FOR A NUTRITIOUS DELIGHT.	

DRINKS

TEA	45
COFFEE	50
JUICES 	110
BUTTERMILK	70
MINERAL WATER	20