

Breakfast

Breakfast

7:00 AM To 10:30 AM

American Breakfast

\$15.00

Refreshing juice or fresh cut fruits, homemade fresh bakeries, served with butter & preserves, cereals with hot or cold milk, two farm fresh eggs cooked to your choice served with chicken sausages, hash brown potato, grilled tomato, choice of tea / coffee / hot chocolate / milk

Continental Breakfast

\$17.00

Refreshing juice or fresh cut fruits, homemade fresh bakeries served with butter & preserves, choice of tea / coffee / hot chocolate / milk

Country Breakfast

\$17.00

Refreshing juice or fresh cut fruits, choice of Dosa / Idli or Poori Bhaji / stuffed Parantha choice of tea / coffee / hot chocolate / milk

Healthy Breakfast

\$17.00

Freshly squeezed juice or fresh cut fruits, choice of cereals, choice of tea / coffee / hot chocolate / milk

A'la Carte Specialties

A'la Carte Specialties

Eggs Skillet**\$16.00**

Three eggs cooked to your choice served with chicken sausages, hash brown potato and grilled tomato

Bowl of Cereals**\$5.00**

Choice of cereals with nuts, hot or cold milk & plain yoghurt

American Pancake / Waffle / French Toast**\$7.00**

Served with melted butter, maple syrup and honey

Bakers Delight**\$9.00**

Selection of homemade fresh bakeries served with butter & preserves

Fresh Fruit Platter**\$8.00**

Assortment of seasonal fresh fruit served with honey & yoghurt

Sprouted Beans**\$7.00**

Assortment of sprouted beans tossed with bell peppers

Yoghurt**\$2.00**

Plain / Fruit

Indian Specialties

Indian Specialties

Dosa

\$11.00

Crispy rice and lentil crepe served plain or spiced potatoes
with sambhar and coconut chutney

Uttappam

Out of stock

Thick rice & lentil pancake served plain or masala with sambhar and coconut chutney

Poha

00.00

A nutritious regional breakfast with flattened rice, light Indian spices and potatoes

Idly

\$11.00

Steamed rice & lentil cakes, served with sambhar and coconut chutney

Medu Vada

\$13.00

Deep fried lentil dumplings, served with sambhar and coconut chutney

Stuffed Parantha

\$5.00

Aloo / Gobi / Paneer / Onion / Mixed Stuffed Parantha Served Pickle & Yoghurt

Poori Bhaji

\$11.00

Deep fried whole wheat bread served with spiced potato curry and pickle

Chana Bhatura

\$15.00

North Indian preparation of chick peas curry served with deep fried puffed flour bread

Beverages

Beverages

Milk Shakes	\$5.00
Ask Your Server for Flavour	
Lassi / Butter Milk	\$5.00
Plain / Sweet / Salted / Masala	
Choice of Seasonal Fresh Fruit juice	\$5.00
Ask your server for seasonal availability	
Choice of Canned juice	\$3.00
Ask your server for flavour	
Tea	\$3.00
Ask your server for flavour	
Coffee	\$5.00
Ask your server for flavor	
Ice Tea	\$5.00
Cold Coffee	\$5.00
This is a great frothy delight with amalgamation of milk, coffee ice cream	
Bournvita / Hot Chocolate	\$5.00
Fresh Lime Soda / Water	\$4.00
Carbonated water / water flavoured with fresh lemon juice.	
Available in sweet or salt options.	
Aerated Beverages	\$5.00
Cola / Orange / Lime	
Bottled Water / Mineral Water	\$5.99

SANDWICHES & BURGERS**SANDWICHES & BURGERS****Create your own Sandwich****Plain / Grilled / Toasted****\$10.09/ 13,99,13.99**

Served with your choice of stuffing Chicken / Ham & Cheese / Egg / Vegetable / Cheese
Served with house salad & home fries

Vegetable Club**\$9.89.00**

Fresh Vegetables, lettuce , Onion with cheese
And aioli between three slices of toasted Pullman loaf.

Non Veg Club Sandwich**\$11.00**

Chicken club Sandwich done up in our very own unique way.

Tandoori Sandwich**\$13.00**

Grilled sandwich with choice of chicken Tikka/paneer Tikka

Very Very Veggie**\$15.00**

Vegetable patty with grilled onion, plum tomatoes , crispy greens & fresh ripened cheese,
Served with house salad & home fries

Crunchy Chicken Burger**\$11.00**

Chicken patty with grilled onion, plum tomatoes , crispy greens & fresh ripened cheese,
Served with house salad & home fries

Ranch Burger**\$11.00**

Lamb patty with grilled onion, plum tomatoes , crispy greens & fresh ripened cheese

Chicken Tikka Slaw**\$11.00**

Tandoori roasted chicken morsels with mayo, fresh tomato, lettuce & cheese served
with house salad & home fries

SANDWICHES & BURGERS

Paneer Tikka Slaw

\$11.00

Tandoori roasted cottage cheese with mayo, fresh tomato, lettuce & cheese served with house salad & home fries

Cheese Chilly Toast

\$15.00

A open face sandwich with cheese, and chilly, served with house salad & home fries

Garlic Bread

\$11.00

PIZZAS**PIZZAS**

MARGARITA OLIVE	\$11.00
Mozzarella, oven dried tomatoes, Pesto, Olives	
GOLDEN DELIGHT	\$11.00
Mozzarella, Sweet Corn , Pineapple Chunks	
PIZZA INDIANA	\$19.00
Grilled cottage cheese , Onions, Mushrooms,Red chilli flaks	
SMOKED CHICKEN PIZZA	\$19.00
Smoked Chicken, olives , sun dried tomatoes, onions, capsicum and Pesto	
CHICKEN SAUSAGE PIZZA	\$19.00
Chicken sausage, onions, bell peppers, jalapeno, oven dried tomato, Pesto, BBQ sauce, Mozzarella	
ALL TIME FAVOURITE PIZZA	\$19.00
Chicken tikka, onions, tomato, capsicum, Mozzarella	
Chicken Resha Wrap	\$19.00
Tandoor roasted chicken strips tossed with onion & pepper stuffed in parantha	
Paneer Resha Wrap	\$19.00
Tandoor roasted cottage cheese strips tossed with onion & pepper stuffed in parantha	
French Fries	\$19.00
Potato Wedges	\$19.00
Herbed batter fried potatoes wedges served with homemade sour cream	

Choice of Pasta

Choice of Pasta

Spaghetti, Penne Or Fussli

Seafood on Tomato – Basil Sauce	\$19.00
Bolognaise – Herbed Meat Sauce	\$17.00
Creamy ChickenHam & Peppers	\$17.00
Arrabiata Spicy Chilli –Tomato Sauce	\$17.00
Alfredo – Cream Sauce, Parmesan & Parsley	\$17.00
Napolitano	\$17.00

Extra virgin olive oil, tomato sauce with a dash garlic and fresh basil.

To Perk Your Appetite

To Perk Your Appetite

(12:00 Noon to 3:00 PM & 7:00 PM to 11:00 PM)

An Even Greater Caesar Salad (Ask for Gluten free option)	\$15.00
Crunchy ice berg lettuce & grilled chicken tossed with classic caesar dressing	
South West Chicken Salad	\$15.00
Cajun spiced grilled chicken breast and exotic greens tossed with lime vinaigrette	
Thai Salad (Chicken / Vegetable)	\$15.00/15.00/15.00
Tangy Chicken / Vegetable salad with Thai Basil leaf	
Corbett Chicken Salad	\$15.00
A tangy salad of succulent tandoori chicken with lime and Indian spices	
Country Style Greek Salad	\$15.00
A classical combination from Greece assortment of vegetables, tossed with lemon & honey	
Insalata Caprese	\$15.00
Fresh tomato and mozzarella salad in basil dressing	
Chatpata Paneer Tikka Salad	\$15.00
Cubes of cottage cheese with tri pepper, onions & tomatoes with lemon dressing	
Sprouted Beans & Crunchy Peanuts	\$15.00
Beans sprouts, tri pepper, peanuts with lime	
Karare aloo ki Chaat	\$15.00
Crispy fried potato cubes tossed with green chili, coriander and lemon juice	
Garden Green Salad	\$15.00
Assortment of fresh farm greens	
Peanuts Masala	\$15.00
Roasted peanuts mixed with Indian spices	

Hot N Refreshing

Hot N Refreshing

(12 Noon To 3 PM & 7 PM To 11PM)

Roasted pepper & Plum Tomato

\$13.00

Wild basil flavored roasted pimentos & plum tomato broth

Cream Soup of your Choice

\$19.00 /21.00

Chicken's / Mushroom / Vegetable /Almond

Thai Chicken Noodles Soup

\$21.00

Mild Thai Spicy Soup with Chicken

TOM YUM

\$17.00/19.00/21.00

Spicy Thai Soup with lemon grass and galangal, available in vegetarian, Prawn and chicken options.

Mild Thai spicy soup with Chicken

Choice of Chinese Soup

\$17.00 / 19.00

Manchow / Sweet Corn / Hot N Sour / Chinese Clear / Lemon Coriander

Chicken / Vegetable

Murgh Badami Shorba

\$21.00

Rich chicken & almond soup

Cheese Mulligatawny

\$21.00

Indian international soup served with cheese & rice

Witty Western

Witty Western

(12:00 Noon To 3:00 PM & 7:00 PM To 11:00 PM)

Crunchy Bonze Prawn	\$31.00
Crispy strips of Prawn served with tartar sauce	
Fish Finger	\$21.00
Crispy strips of fish served with tartar sauce	
Grilled Barbecue Chicken	\$21.00
Chicken chunk marinated in herbs, grilled and served with barbeque sauce	
Cajun spiced cottage cheese	\$19.00
Cottage cheese finger sprinkled with Cajun spiced and crumb fried	
Cheese corn Roll	\$15.00
Cottage cheese & fresh corn kernel croquettes	
Mallow Mushroom	\$46.00
Crispy crumb fried button mushroom stuffed with spiced spinach & cheese	
Vegetable Brochette or Mushroom Brochette	\$19.00
Toasted French baguettes topped with exotic vegetable or creamy mushroom and baked	
Cheesy Nachos	\$11.00
Served with Salsa & Saur Cream	

Main Course

Main Course

Sea Food Sizzler	\$22.00
Pan Seared fish steak & grilled prawns mash potato & garden charred vegetable with LBS	
Grilled Fish Lemon Butter Sauce	\$35.00
Pan seared fish steak with lemon butter sauce, mash potato & garden charred vegetables	
Classical Fish N Chips	\$45.00
Crispy crumb fries fish slices served with home fries & tartar sauce	
Chicken Coq Au Vin Sizzler	\$55.00
Grilled chicken breast with mushroom jus, mash potato & garden charred vegetables	
Herb Crusted Chicken Piccata	\$35.00
Herb crumbed chicken breast stuffed with cheese & chicken mince	
Pollo A'la Florentine with Cheesy Mash & Charred Vegetables	\$25.00
Chicken breast stuffed with chicken mince served with creamy spinach sauce, cheesy mash potato & garden charred vegetables	
Herb Crumbed Chicken	35.00
Crispy crumb fried chicken breast served with Home Fries & thousand island	
Pallo Risotto	\$35.00
Arborio rice cooked with chicken and finished with cheese & cream	

Main Course

Lasagna DI Pollo Al Formaggio**\$35.00**

Sautéed minced chicken, layered with pasta sheets & baked

Cottage Cheese Steak Sizzler**\$35.00**

Grilled cottage Cheese steak served with Charred Vegetables & BBQ sauce

Vegetable & Cheese Steak Sizzler**\$35.00**

Vegetables steak served with Charred vegetables, home fries & creamy herb sauce

Risotto Alla Verdure**\$35.00**

Arborio rice cooked with exotic vegetables and finished with cheese & cream

Scottish Baked Vegetables**\$35.00**

Exotic vegetables n creamy spinach cheese sauce & baked

Oriental Essentials

Oriental Essentials

(12 Noon To 3 PM & 7 Pm To 11 PM)

Starters

Golden Fried Prawns	\$35.00
Crispy batter fried prawns with hot garlic dip	
Szechwan Prawns	\$35.00
Crispy fried prawns tossed in Szechwan sauce	
The Standing Fish	\$35.00
Crispy fried fish chunks tossed with chilly, onion & bell peppers	
Spicy Black Bean Fish	\$35.00
Crispy fried fish chunks, tossed with chilly, onion, bell peppers & flavored with dried black beans	
Fragrant Chicken	\$35.00
Crispy Thai style chicken	
Mandarin Chicken	\$35.00
Crispy fried chicken tossed with onion, bell peppers, chilly & garlic	
Chicken Shanghai Roll	\$35.00
Golden fried chicken spring rolls served with sambal ketchup	
Steamed / Fried Dimsums (Chicken / Vegetable)	\$35.00 /\$45.00
Steamed / Fried Dimsums with ginger vinaigrette & red chilly coriander sauce	
Hakka Cottage Cheese	\$35.00
Crispy fried cottage cheese tossed with chilly, bell peppers and onion	
Wok Tossed Mushroom	\$35.00
Crispy fried button mushroom tossed with chilly, bell peppers and onion	

Oriental Essentials

Love for Green**\$35.00**

Asian vegetables tossed with garlic, chillies & cashew nuts

Corn Salt N Pepper**\$5.00**

Crispy fried American Corn Kernels tossed with garlic, onion, bell peppers, chilly & cracked pepper

Golden Fried Baby Corn**\$5.00**

Crispy fried baby corn served with sambal ketchup

Wok Fried Vegetable Dumplings**\$35.00**

Crispy fried vegetable dumplings tossed in Manchurian gravy

Crispy chilly Honey Potato**\$15.00**

Crispy fried potato fingers tossed with chilly & honey

Veg Salt N Pepper**\$15.00**

Batter Fried exotic Vegetable tossed with garlic, onion, chilly & cracked pepper

Vegetable Shanghai Roll**\$25.00**

Golden fried vegetable spring rolls served with sambal ketchup

Main Course**Main Course**

Prawns In Chilli Garlic Sauce	\$45.00
Stir fried prawns tossed with bell peppers and chilly garlic sauce	
Crispy Fish In Burnt Garlic Coriander Sauce	\$45.00
Crispy fried fish chunks tossed with burnt garlic & coriander leaves infused sauce	
Mala Fish	\$55.00
Crispy fried fish tossed with Szechwan sauce	
Sliced Fish in Chilly Oyster	55.00
Crispy fried fish tossed with chilly and oyster sauce	
Ginger Chicken	\$45.00
Sliced chicken, spring onions, bell pepper & flakes in oriental sauce	
Diced Chicken in Black Bean	\$45.00
Diced chicken tossed with black bean sauce	
Stir Fried Chilly & Basil Chicken	\$45.00
Diced chicken tossed with chilly and garlic & flavored with wild basil	
Chicken Kung Pao	\$45.00
Diced chicken tossed with Kung pao sauce	
Gong Pao Chicken	\$45.00
Diced chicken tossed with spicy sweet n sour sauce	
Exotic Thai Curry (Gluten Free)	\$45.00 / \$45.00 / \$45.00
Exotic Thai Red / Yellow / Green Curry	
With choice of prawn / chicken / vegetables served with steamed rice	

Main Course

Stir Fried Lamb	\$45.00
Sliced lamb in stir fried sauce	
Spicy Lamb Oriental	\$45.00
Diced lamb tossed with chilly & garlic	
Schezwan Chilly Paneer	\$35.00
Crispy fried cottage cheese tossed in onion, tri peppers & schezwan sauce	
Cottage Cheese Soy Chilly	\$25.00
Crispy fried cottage cheese tossed with chilly and soy	
Buddha's Pleasure	\$35.00
Asian vegetables in Chinese clear sauce	
Stir Fried Asian Greens	\$19.00
Asian greens in stir fried sauce	
Mushroom, Baby Corn & Broccoli in Soy Garlic Sauce	\$25.00
Tossed with soy & garlic sauce	
Asian Greens in choice of sauces	\$25.00
Hot Garlic / Schezwan / Black Bean / Black Pepper Sauce / Kung Pao	
Cantonese Hakka Noodles	\$15/25/45
Prawns / Chicken / Vegetable	
Schezwan Fried Rice	\$15/25/45
Prawns / Chicken / Vegetable	
Steamed Rice	\$11.00

Non-Veg. Tandoori Specialties

Non-Veg. Tandoori Specialties

(12 Noon To 3 Pm & 7 PM To 11 PM)

Lahori Jheenga	\$25.00
Plump prawn soaked in our traditional Lahori marinade and cooked in Tandoor.	
Mirch Machhali Pudina	\$45.00
Sumptuous river water mint flavored fish cooked in clay oven	
Kasaundi Mahi Tikka	\$45.00
Fish marinated in Indian spices and flavored with wild mustard	
Mahi Amritsari	\$45.00
Slices of fish marinated and dipped in gram flour batter and deep fried	
Galouti Kabab (Non Vegetarian / Vegetarian	\$45.00
The great Nawabi delicacy with ulta tawa parantha	
Peshawari Adraki Chaap	\$45.00
Bhatti Ka Murgh/Tandoori Chicken	\$35.00
Whole chicken marinated in Indian spices cooked in clay oven	
Gilafi Seekh Kebab	\$45.00
Vegetable coated mutton mince rolled on skewer & cooked in clay oven	
Waaza Seekh Kebab	\$55.00
Traditional mutton seekh kebab tossed in Kashmiri spiced curry	
Murgh Tikka	\$35.00

Non-Veg. Tandoori Specialties

Succulent boneless pieces of chicken marinated in Indian spices and herbs cooked in clay oven

Murgh Malai Tikka **\$45.00**

Chicken chunks marinated in cashew paste, cream & flavored with green cardamom

Chicken Reshmi Seekh Kabab **\$35.00**

Chicken mince blended with cream and Indian spices, skewered in tandoor

Afghani Tangri Kebab **\$45.00**

Chicken drumsticks marinated in exotic spice. stuffed with chicken mince and dry fruits and finished in the tandoor.

Afghani Murgh **\$45.00**

Chicken marinated in chef's special spices cooked in clay oven

Mutton chops marinated with peshwari masala and cooked in the Indian clay oven.

Nazaakat (Tandoori assorted platter) **\$35.00**

Assortment of non-vegetarian kebabs

Veg. Tandoori Specialties

Veg. Tandoori Specialties

(12 Noon To 3 Pm & 7 PM To 11 PM)

Mushroom Galouti	\$45.00
Mince mushroom with Indian spiced cooked in pan and served with ultra tawa paratha.	
Tandoori Paneer Tikka	\$45.00
Cottage cheese chunks marinated in choice of marination (Achari / Mint / Ajwaini)	
Cooked in clay oven	
Bharwa Mushroom Tikka	\$45.00
Fresh button mushroom stuffed with cottage cheese and cooked in clay oven	
Manji ka Lahsooni Tikka	\$45.00
Curd marinated Lasuni flavoured paneer tikka served with mint chutney.	
Paneer Achari Tikka	\$35.00
Cubes of fresh cottage cheese, In tandoori marinate tangy spiced with mint chutney.	
Paneer mirch da Tikka	\$45.00
Red chilly and hung curd marinated cottage cheese cooked in clay oven served with mint sauce.	
Tandoori Baroccoli	\$45.00
Broccoli flores marinated with cream , yoghurt and chillies grilled in tandoor	
Aloo Tilnaz	\$25.00
Tandoori stuffed potatoes coated with white sesame seeds and cooked in clay oven	

Veg. Tandoori Specialties

Makai Malai Seekh

\$45.00

Fine chopped minced paneer, American corn, makhana marinated with Indian spices and herbs, coated with bread crumbs. Cooked in clay oven and served with mint chutney and ring onion.

Hare Masale ki Seekh

\$35.00

Mixed vegetable with spinach and skewered in tandoor

Soya Chaap

\$35.00

Malai / Achari / Tikka

Dahi Ke Sholey

\$35.00

Hung Curd with some spices and load of veggies stuffed in bread rolled and deep fried.

Kurkura Hara Bhara Kabab

\$35.00

Spinach and cottage cheese mixture coating paped and deep fried, Served with chaat masala mint sauce.

Nazakat Aloo

\$25.00

Tandoori stuffed potatoes coated with white sesame seeds and cooked in clay oven.

Nafassat (Tandoori veg. Platter)

\$55.00

Assortment of vegetarian kebabs

Main Course

Main Course

Kadhai Jheenga	\$55.00
Prawns cooked with whole red chilly & coriander tempered gravy	
Keema Mutton	\$55.00
Minced Mutton & peas cooked with chopped onion & tomatoes.	
Konkani Fish Curry	\$65.00
A traditional Goan curry	
Classic Butter Chicken	\$55.00
Clay oven roasted chicken served in tomato gravy and finished with butter & cream	
Murgh Methi	\$65.00
Chicken cooked with fenugreek flavoured gravy	
Chicken Punjabi	\$55.00
A home style curry	
Murgh Tikka Lababdar	\$65.00
Famous mughlai dish	
Kadai Chicken	\$55.00
Chicken cooked with grind coriander seeds in chop masala gravy with bell pepper & garnished with whole red chilli	
Murgh Do Piazza	\$55.00
Tandoor Pieces of chicken cooked in crushed tomato puree and chopped tomato, kasoori methi, gram masala, dhaniya powder and shallow fried onion.	
Gosht Champ Masala	\$55.00
Mutton chops cooked in a masala bursting with wonderful flavours.	

Main Course

Mutton Rara Masala **\$55.00**

Punjabi mutton dish in thick brown gravy, spiced up with caradmom, keema, yoghurt and whole red chillies

Ghost Punjabi (Chef's Surprise) **\$55.00**

Kadai Gosht **\$45.00**

Boneless Lamb pieces marinated with herbs & pieces cooked in thick indian gravy.

Gosht Handi Wala **\$45.00**

Boneless Lamb pieces marinated with herbs & spices cooked in thick indian gravy.

Mutton Rogan Josh **\$55.00**

A traditional dish from the heaven of earth (Kashmir)

Palak Paneer **\$45.00**

Cubes of paneer cooked in creamy spinch gravy.

Paneer Do Piazza **\$55.00**

Cubes of paneer cooked in crushed tomato puree and chopped tomato, Kasoori Methi, Gram masala, Dhaniya powder and shallow fried onion.

Paneer Bhurji **\$45.00**

Crumb Paneer cooked in Indian spices and herbs garnish with coriander and tomato.

Paneer Peshawari **\$55.00**

Cottage cheese cooked in exotic yellow gravy flavored with royal spices

Sahi Paneer **\$45.00**

Cottage cheese served in authentic cashew gravy finished with rich cream

Paneer Lababdar **\$45.00**

Diced cottage cheese cooked in masala gravy

Methi Makai Chaman **\$55.00**

Cottage cheese cubes & corn kernels in yellow gravy infused with fenugreek leaves

Main Course

Cheese Tomato	\$45.00
Fresh cottage cheese cooked in tomato gravy.	
Kadai Paneer	\$55.00
Cubes of fresh cottage cheese cooked with onion , Tomato & Capsicum flavoured with Indian herbs.	
Kaju Khumb Curry	\$25.00
Mushroom & cashew nuts cooked in mild tomato & cashew gravy	
Mushroom Do Piazza	\$45.00
Button Mushroom with Onions	
Palak Makai Masala	\$35.00
Baby spinach cooked with American corn kernels	
Diwani Handi	\$45.00
Seasonal vegetables cooked with spinach	
Nizami Handi	\$55.00
A portpourri of garden fresh vegetables charily steeped in cashew gravy	
Malai Kofta	\$55.00
Cottage cheese dumplings cooked in the nizami way	
Seasonal Vegetable	\$25.00
Ask your server for Seasonal Availability	
Vegetables Jalfrezi	
Assorted fresh vegetables sauted in cumin flavoured onions.	
Pindi Channa	\$45.00
Chickpeas cooked with Indian spices, chopped onions and tomatoes.	

Main Course

Dal Makhani **\$35.00**

Black Lentils, Tomatoes seasoned with delicate Indian spices cooked overnight and finished with cream & Butter

Dal Fry **\$7.00**

Triditional Dhabba Style

Dal Tadka **\$10.00**

Yellow lentils cooked with chopped tomatoes, Onion & garlic, finished in the fry pan tempered with cumin.

Briyani Nizam-E-Khas **\$35.00**

Finest Basmati Rice cooked with selected lamb cuts & Indian Herb.

Ghost Biryani **\$45.00**

Baby lamb with Basmati rice, selected spices cooked on dum.

Murg Awadhi Biryani **\$45.00**

A Spice aromatized basmati rice layered with marinated spring chicken.

Nawabi Tarkari Biryani **\$55.00**

Assortment of seasonal vegetables & basmati rice , Indian spices.

Pulao **\$45.00**

Choice of vegetable / Mutter /Fruit / Navratan / Jeera

SadaChawal **\$10.00**

Basmati Rice served with dash of desi ghee.

Choice of Curd and Indian Breads

Choice of Curd

Plain Curd	\$100
Mix Vegetable Raita	\$250
Pineapple Raita	\$350
Aloo Mint Raita	\$2
Burani Raita	\$250

Indian Breads

Tandoori Roti	\$3.99
Lachha Paratha	\$2.99
Pudina Paratha	\$2.99
Hari Mirch ka Paratha	\$2,99
Plain Naan	\$3.99
Butter Naan	\$3.99
Garlic Naan	\$3,99
Missi Roti	\$3.99
Stuffed Kulcha	\$3.89
Kashmiri Rogni Naan	\$3.99

Sweet Temptations

Sweet Temptations

Tiramisu**Out of stock**

Rich layered Italian dessert

Death Of Chocolate**\$25.00**

Chocolate Brownie Served with Vanilla ice cream

Apple Pie**\$15.00**

Served with Vanilla ice cream

Caramel Custrad**\$15.00**

All time favourite

Fresh Fruit Platter**\$15.00**

Ask your server for seasonal availability

Exotic Cheese Cake**\$15.00**

Ask your server for flavor of the day

Moong Dal Halwa**\$35.00****Kesar Rasmalai****\$25.00**

Chena cakes boiled in sugar syrup,
served with sweetened thick mild flavoured with saffron.

Zauk E Shahi**\$35.00**

Kala jamun served with rabri

Ice cream sundae**\$25.09**

Three scoops of ice cream with nuts , candied fruits, strawberry, Melba & chocolate sauce .

Banana Split**\$25.00**

Vanilla , chocolate and strawberry ice cream with a fresh banana,

Whipped cream , chocolate and strawberry sauce.

Gourmet Selection of Ice Cream**\$\$\$\$**

Ask Your Server flavor & Sugar free option.

Kid's Meal and Healthy

Kid's Meal

(12PM To 11PM)

Micky Mouse's Bun(Chicken/Veg,) (Ask for Gluten free option) \$\$\$\$.00 / \$\$\$\$.00

Chicken or vegetable burger served with thousand island & Fries.

Kids Hot Favorite \$\$\$\$.00

Smiles, Pompoms, French Fries & cheese Nuggets served with mayo

Richie Rich's Delight \$\$\$\$.00

Fish Fingers served with Tartar sauce

Healthy Options

(12 PM To 11 PM)

Clear Soup \$\$\$\$.00/\$\$\$\$

Available in Veg. and Chicken option

Steamed Fish \$\$\$

Served with Boiled Vegetables

Steamed Chicken \$\$\$

Served with Boiled Vegetables

Sauteed Vegetables (Ask for Gluten free option) \$45.00

Exotic Butter Tossed Vegetables

Night Meal

Night Meal

(11:30 PM To 4:30 AM)

Tandoori Chicken

\$45.00

Whole Chicken marinated in Indian spices cooked in clay oven.

Chicken Tikka

\$45.00

Succulent boneless pieces of chicken marinated in Indian spices and herbs cooked in clay oven.

Hara Bhara Kabab

\$19.00

Spinach & cottage cheese mixture coating paped and deep fried, Served with chaat masala mint sauce.

Potato Chips

\$5.00

Butter Chicken

\$45.00

Clay oven roasted chicken cooked in tomato gravy & finished with butter & cream.

Mutton Rogan Josh

\$45.00

A traditional dish from the heaven of earth (Kashmir)

Kadai Paneer

\$19.00

Cubes of fresh cottagecooked with onion , Tomato & Capsicum flavoured with Indian herbs.

Dal Makhani

\$10.00

Black Lentils, Tomatoes seasoned with delicate Indian spices cooked overnight and finished with cream & Butter.

Yellow Dal

\$5.00

Yellow lentils cooked with chopped tomatoes , onion & garlic , finished in the fry pan tempered with cumin.

Night Meal

Tandoori Roti	\$2.99
Lachha Paratha	\$2.99
Plain Naan	\$2.99
Butter Naan	2.99
Gulab Jamun	11.00
Choice of Ice cream	9.00
Vanilla, Chocolate, Strawberry	