

## **Breakfast** ( Timing 7.30 to 10.30 am )

<b>Seasonal Cut Fruits Platter</b>	<b>250</b>
<b>Belgian Waffle / Pancake</b>	<b>375</b>
<b>Corn Flakes / Choco Flakes / Muesli</b> With hot or cold milk	<b>300</b>

## **Regional Classics**

<b>Stuffed Tawa Paratha</b> Served with curd and pickle	<b>260</b>
<b>Puri Bhaji</b> Served with pickle	<b>375</b>
<b>Steamed Idli</b> Served with sambar & coconut chutney	<b>275</b>
<b>Uttapam</b> Served with sambar & coconut chutney	<b>275</b>
<b>Dosa ( Plain / Masala / Cheese, Mysore )</b> Served with sambar and coconut chutney	<b>220 / 330 / 380</b>
<b>Medu Vada</b> Served with sambar and coconut chutney	<b>250</b>
<b>Poha</b> Served with nylon sev and lemon wedges	<b>300</b>
<b>Upma</b> Served with coconut chutney	<b>300</b>

Jain food available



Mark dishes are Spicy

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\* Taxes applicable

## Soup

<b>Saffron Shahi Baluchi</b> Saffron infused almond cream soup	400
<b>Farmer`s Veg. Broth</b> A healthy soup with exotic vegetables, herbs, beans & cheese	395
<b>Spinach &amp; Leek Soup</b> Creamy leek flavored spinach soup	395
<b>Veg. Clear Soup</b> Exotic veg clear soup	370
<b>Manchow Soup</b> 🌶️ All time favourite	400
<b>Hot and Sour Soup</b> 🌶️ A chinese soup that`s savoury, spicy and tangy	400
<b>Exotic Sweet Corn Soup</b> Sweet corn soup with exotic greens	400
<b>Vegetable Wanton Soup</b> Steam wanton with vegetable clear soup	400
<b>Cream Of Tomato</b> Continental classic soup	400
<b>Tomato Dhaniya Shorba</b> Spiced indian tomato soup	400
<b>Minestrone Soup</b> A healthy italian soup with exotic vegetables, herbs and cheese	400
<b>Green Peas Shorba</b> A spicy puree of green peas with softened cheese	400
<b>Khao Suey</b> Traditional burmese noodles soup with coconut milk and served with variety of condiments	550

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## Salads

<b>Green Salad</b> Combination of tomato, cucumber, carrot, onion, beetroot	200
<b>Cheesy Broccoli</b> Exotic green broccoli tossed in honey chilli	400
<b>Caesar Salad</b> Iceberg lettuce and bread croutons mix with caesar dressing	450
<b>Peshawari Chaat</b> 🌶️ A unique combination of yogurt chickpeas and indian spice	385
<b>Quinoa</b> Gluten free high protein drizzle	400
<b>Greek Melon</b> Chilled water melon topped with greek feta cheese	400

## Sandwich / Burger / Pizza

<b>Veg Sandwich ( Plain / Grilled )</b>	280 / 310
<b>Veg Club Sandwich ( Toasted / Grilled )</b>	330 / 380
<b>Bombay Sandwich</b>	300
<b>Cheesy Garlic Bread</b>	350
<b>Cheese Chilli Toast</b> 🌶️	450
<b>Vegetable Cheese Burger</b> Served with french fries	350
<b>Paneer Tikka Burger</b> Served with french fries	300
<b>Pizza Margherita</b>	400
<b>Tandoori Paneer Tikka Pizza</b>	400
<b>Exotic Veg Pizza</b>	450
<b>Barbeque Pizza</b> 🌶️	450

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# Appetizers

## From Clay Pot

<b>Multani Paneer Tikka</b> Stuffed paneer tikka with spinach and cheese	490
<b>Malmali Kebab</b> Ajwain infused mild, cottage cheese kebab	490
<b>Makhmali Tukda</b> Cashew cream cheese stuffed smoked on charcoal	550
<b>Malai Maska Broccoli</b> Cream cheese aromatic spice fresh broccoli	490
<b>Paneer Bhutte Ki Seekh</b> Malai paneer crumbled with american corn, royal cumin seeds powder chopped green chilli wrapped in skewers.	490
<b>Cheese Seekh Kebab</b> Cheese infused veg. seekh kebab	490
<b>Paneer Tikka</b> 🌶️ Cottage cheese paneer marinated in red paste curd cooked in clay oven	490
<b>Achari Paneer Tikka</b> Pickle marinated curd paste and spicy paneer	490
<b>Paneer Kalimiri Tikka</b> Paneer marinated in lemon curd and tempered with crushed black pepper	490
<b>Pahadi Paneer Tikka</b> 🌶️ Green spiced char grilled paneer tikka	490
<b>Tandoori Mushroom</b> Button mushrooms marinated with tandoori red spices and cooked in clay oven	450
<b>Sikandari Seekh</b> Mixture of black and white gram with cheese and indian spices	450
<b>Tandoori Bharwan Aloo</b> Stuff potato with cheese & paneer marinated & skewered	450

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## From Indian & Tawa / Kadhai

<b>Dahi Ke Kebab</b> Mouth melting yoghurt tawa kebab	450
<b>Chilli Milli Kebab</b> 🌶️ Spicy bell-pepper kebab	425
<b>Hara Bhara Kebab</b> Baby spinach cashew coriander tawa fry kebab	430

## From Oriental & Conti

<b>Veg / Paneer Dimsum</b> Steam vegetable / paneer dumpling	400 / 450
<b>Kung Pao Potatoes</b> Potatoes deep fried and stir fried in a very nutty and spicy kung pao sauce	450
<b>Schezwan Crispy Veg.</b> 🌶️ Red spiced oriental style crispy vegetables	450
<b>Chilli Mushroom Paneer</b> 🌶️ Cottage cheese mushroom tossed in indo-chinese style	500
<b>Paneer Chilli</b> 🌶️ Indo-chinese spicy tossed succulent paneer	490
<b>Thai Paneer Chilli</b> 🌶️ Green thai spiced tossed paneer chilli	490
<b>Mushroom Mimosa</b> Button mushroom infused with ratatouille	490
<b>Crispy Lotus Root</b> Thai spiced crisp fried lotus root	490

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**Cashew Manchurian** 🌶️

Cashew infused dry manchurian

495

**Shanghai Cigar Rolls**

Burnt garlic cigar roll

495

**Thai Spring Roll** 🌶️

Crispy fried rolls, stuffed with noodles & chopped vegetables

450

**Bocconcini Bruschetta**

Tomato basil bocconcini cheese topped on garlic bread

499

**Pepper Filo Tart**

Bell pepper cheese trio tart

440

**Cheese Corn Balls**

A combination of unique flavours of cheese and corn

450

**Potato Wedges ( Cajun Spice / Peri Peri )**

250

**Peri Peri French Fries**

275

**French Fries**

250

**Cheesy Nachos**

575

**Assorted Platter**

Ask for any one combination of any four starters indian or oriental or tandoor

999

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## Indian Curry & Vegetables

<b>Jeera Aloo</b> Cumin tempered potato cubes	<b>410</b>
<b>Aloo Mutter Masala</b> Aloo mutter cooked in onion gravy	<b>430</b>
<b>Malai Kofta</b> Mouth melting cheese dumpling in cashew gravy	<b>495</b>
<b>Punjabi Kofta</b> 🌶️ Vegetable kofta cooked in red gravy	<b>495</b>
<b>Nargisi Malai Kofta</b> Mouth melting cheese dumplings in cashew gravy	<b>520</b>
<b>Kadai Sabzi</b> Buttons of vegetables tossed in aromatic indian spice	<b>460</b>
<b>Subz Meloni</b> Mix vegetable in yellow cashew gravy with chopped spinach	<b>495</b>
<b>Veg. Kolhapuri</b> 🌶️ Kolhapuri style spiced mix vegetables	<b>435</b>
<b>Veg. Hyderabadi</b> 🌶️ Hyderabadi style spiced mix vegetables	<b>435</b>
<b>Veg. Rajasthani</b> Fine chopped vegetables served with grated paneer	<b>440</b>
<b>Kadai Mushroom</b> Button mushrooms tossed in aromatic indian spice	<b>495</b>

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**Dhingri Dolma**

Awadhi style mushroom in semi dry curry

**495****Dhingri Mutter Masala** 🌶️

Button mushroom, green peas tossed in aromatic indian spice

**495****Kashmiri Chaman**

Mild paneer curry from kashmir

**495****Lababdar Paneer**

Cottage cheese served in an indulgent and aromatic gravy

**495****Paneer Tikka Masala** 🌶️

Grilled spice paneer tikka in rich tomato gravy

**495****Palak Paneer**

Cottage cheese in thick spinach gravy

**480****Rara Paneer** 🌶️

Char-grilled spiced paneer tikka in rich tomato gravy

**520****Paneer Angara** 🌶️

Paneer cooked in onion, tomato, cashew gravy with whole spices

**495****Paneer Makhani**

Cottage cheese cubes cooked in tomato creamy cashew gravy

**495****Bell Peppers Jalfrezi**

Cottage cheese bell peppers jalfrezi

**520****Kadhi Pakora**

Fried onion pakora in creamy & sour yoghurt sauce

**435****711 Chef Special**

By guest choice

**600**

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## Oriental

**Kaffir Lime Rice** 425

Lime flavored yellow rice

**Singapore Rice / Noodles** 520

Curry flavored vegetable yellow rice / noodles

**Burnt Garlic Rice / Noodles** 435

Burnt garlic infused tossed noodles

**Veg Fried Rice** 425

**Hakka Noodles** 425

All time favourite noodles

**Massaman Vegetable Curry** 560

Exotic veg in massaman curry

**Triple Schezwan Rice / Noodles**  525

Layered dish rice noodles and a spicy vegetable gravy

**Vegetable In Oyster Sauce** 480

Stir fried veg. In oyster sauce

**Pad Pak Ruam mit** 450

Stir fried veg. in oyster sauce

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## Continental Pasta & Bake

<b>Cannelloni Casa</b> Cannelloni infused three cheese	495
<b>Penne Arrabiata</b> 🌶️ Penne pasta with spicy tomato sauce	495
<b>Penne Formaggio</b> Penne pasta with veg. Cream cheese sauce	495
<b>Mac 'n' Cheese</b> Macaroni pasta tossed in cheesy sauce	469
<b>Baked Corn Spinach</b> Baked corn & spinach with cheese sauce serve with garlic bread	580
<b>Ravioli Pasta With Creamy Cheese Sauce</b> Stuff pasta serve in cheese sauce	580
<b>Your Choice Of Sizzler</b> Continental / Chinese / Indian	525

## Dals & Lentils

<b>Dal Panchratna</b> Five grains mix lentils	450
<b>Shabnami Dal</b> Makhana black gram ghee infused lentils	410
<b>Dal Tadka</b> All time favourite	395
<b>Dal Fry</b>	360
<b>Dal Makhani</b>	430
<b>Dal Bukhara</b>	430
<b>Dal Palak</b>	430

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## Indian Breads

<b>Roti</b>	<b>80</b>
<b>Butter Roti</b>	<b>90</b>
<b>Naan</b>	<b>90</b>
<b>Butter Naan</b>	<b>110</b>
<b>Aloo Paratha</b>	<b>180</b>
<b>Pudina Paratha</b>	<b>180</b>
<b>Kulcha</b>	<b>100</b>
<b>Butter Kulcha</b>	<b>120</b>
<b>Masala Kulcha</b>	<b>180</b>
<b>Lachha Paratha</b>	<b>180</b>
<b>Butter Lachha Paratha</b>	<b>190</b>
<b>Missi Roti</b>	<b>160</b>
<b>Butter Missi Roti</b>	<b>180</b>
<b>Lachha Naan</b>	<b>190</b>
<b>Cheese Naan</b>	<b>220</b>
<b>Cheese Garlic Naan</b>	<b>230</b>
<b>Paneer Cheese Naan</b>	<b>270</b>
<b>Peshawari Naan</b>	<b>300</b>
Spiced dry fruits naan topped with rogan	
<b>Kashmiri Naan</b>	<b>300</b>
A unique combination of dry fruits mawa cream and rose	
<b>Asst. Roti Basket</b>	<b>480</b>
Basket of butter roti, naan , paratha, missi roti, kulcha	

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## Biryani & Pulao

### Biryani

**Chilman Biryani** 550

Smoked exotic veg. biryani

**Veg Dum Biryani** 535

**Hyderabadi Biryani**  535

Spiced green andhra style biryani

### Pulao

**Moti Pulao** 450

Ghee roasted american corn pulao

**Kashmiri Pulao** 450

Exotic fruits and dry fruit pulao

**Shahjahani Pulao** 450

A rich north indian pulao

**Cashew Pulao** 450

Cashew infused saffron rose pulao

**Veg. Pulao** 450

Mix vegetables infused pulao

**Peas Pulao** 450

Green peas infused pulao

**Cashew Cottage Cheese Pulao** 480

Cashew cottage cheese infused pulao

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## Rice

<b>Hussaini Chawal</b> Bell pepper cottage cheese rice	<b>375</b>
<b>Cumin Rice</b> Roasted cumin pulao	<b>375</b>
<b>Saffron Rice</b> Long grain saffron rice	<b>400</b>
<b>Steam Rice</b>	<b>350</b>
<b>Dal Khichdi</b>	<b>400</b>
<b>Dal Khichdi Tadka</b>	<b>425</b>

## Accompaniments / Papad

<b>Roasted / Fried Papad</b>	<b>160 / 180</b>
<b>Fried / Roasted Masala Papad</b>	<b>200 / 180</b>
<b>Fried Khichiya Papad</b>	<b>170</b>
<b>Fried Masala Khichiya Papad</b>	<b>210</b>
<b>Fried Masala Khichiya Papad with Cheese</b>	<b>250</b>
<b>Fryums</b>	<b>200</b>
<b>Cheese Fryums</b>	<b>265</b>
<b>Sez. Cheese Fryums</b>	<b>295</b>

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## Munches

Masala Peanut 270

Chana Chaat 270

Masala Green Peas 290

## Raita / Lassi

Aloo Raita 210

Boondi Raita 210

Cucumber Raita 210

Pomegranate Boondi Raita 210

Mix Veg Raita 210

Kastoori Raita 210

Pineapple Raita 230

Lassi 210

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## Desserts

**Litchi Delight** 430

Litchi infused with dry fruits mawa

**Gud Baked Rasgulla** 385

Jaggery baked white sponge

**Shahi Tukda** 320

All time favourite

**Gajar Halwa** 320

All time favourite

**Honey Tossed Noodles** 275

Honey tossed chilli noodles with vanilla ice cream

**Chocolate Brownie** 400

Fudge brownie with chocolate sauce

**Choice of Ice Cream** 220

As per your choice available

**Sizzling Chocolate Brownie** 475

**711 Falooda** 300

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## Beverage

<b>Milk Shake</b> Chocolate / Vanilla / Mango / Strawberry / Oreo	<b>250</b>
<b>Cold Coffee</b>	<b>240</b>
<b>Cold Coffee With Icecream</b>	<b>275</b>
<b>Hot Chocolate</b>	<b>175</b>
<b>Tea</b>	<b>125</b>
<b>Coffee</b>	<b>150</b>
<b>Cappuccino</b>	<b>175</b>
<b>Caffe' Latte</b>	<b>175</b>
<b>Seasonal Fresh Fruit Juice</b> Orange / Watermelon / Sweetlime / Pineapple	<b>320</b>
<b>Aerated Drinks</b> Coke, Diet Coke, Thums Up , Sprite	<b>100</b>
<b>Red Bull</b>	<b>300</b>
<b>Bottel Water</b>	<b>100</b>
<b>Soda Bottle ( 600 ml )</b>	<b>120</b>
<b>Fresh Lime Soda / Water</b>	<b>180 / 150</b>

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