

**HANGOVER**
LOUNGE & BAR

APPETIZERS

TANDOORI BLOSSOMS

PANEER TIKKAS (PANEER TIKKA, PANEER MALAI TIKKA, PANEER PUDINA TIKKA, PANEER KALI MIRCH TIKKA)	300
SOYA TANDOORI CHAP (6 PCS) (A NORTH INDIAN DELICACY IN WHICH SOYA CHAAP MARINATED IN HUNG CURD, GINGER GARLIC PASTE AND KASHMIRI CHILLY SERVED WITH SPICY MINT SAUCE)	280
SOYA MALAI TANDOORI CHAP (6 PCS) (SOYA PIECES MARINATED IN A HEAVY MARINADE OF RICH SPICES, CREAM & BUTTER, ROAST IN CLAY OVEN)	280
HARA BHARA KEBAB (6PC) (KEBAB OF SPINACH, VEGGIES, LENTILS AND AROMATIC SPICES, GRIDDLE FRIED)	280
DAL KE SHOLEY (6PC) (MASHED YELLOW LENTIL PATTY WITH A MELANGE OF AEROMATIC SPICES)	300
TANDOORI PHOOL (6PC) (CAULIFLOWER FLORETS IMBUSED WITH MUSTARD AND PICKLING SPICES)	300
PESHAWARI KHUMB (6PC) (SOFT AND DELICATE MUSHROOM PATTIES, GRIDDLE FRIED).	300
AMRITSARI PANEER TIKKA (6PC) (CUBES OF COTTAGE CHEESE MARINATED WITH CHILLY PASTE AND TANDOORI SPICES, COOKED IN TANDOOR)	350
STUFFED TANDOORI ALOO (8PC) (POTATO BARRELS STUFFED WITH CREAMED POTATOES, COTTAGE CHEESE, GREEN PEAS & NUTS, GRILLED IN CLAY OVEN)	280
MURG MALAI TIKKA (6PC) (CHICKEN MORSELS DRAPED IN CHEESE, MARINATED WITH GREEN CARDAMOM)	450
BANNO MURG TIKKA (6PC) (EGG COOKED BONELESS SPICED CHICKEN FLAVOURED WITH FENUGREEK)	450
GALAWAT KEBAB VEG/NON VEG (6PC) (A DELICACY OF PAN FRIED MINCED LAMB MEDALLIONS, WHICH SIMPLY MELTS IN MOUTH)	300/500
MURG TIKKA MAKHMALI (6PC) (TENDER CHICKEN PIECES COOKED TO PERFECTION WITH CHEF'S SPECIAL SPICES)	450

(EVERY DISH WILL TAKE ITS TIME TO COOK PROPERLY. KINDLY ENJOY THE AMBIENCE. TAXEX EXTRA AS APPLICABLE)

BHATTI KA MURG (4 PCS) 500
(WITH BONE CHICKEN MARINATED WITH MUSTARD OIL YOGURT & INDIAN SPICES ROASTED IN TANDOOR)

FISH AMRITSARI (6PC) 500
(FILLET OF FISH, MARINATED WITH INDIAN SPICES AND BENGAL GRAM, DEEP FRIED)

FISH TANDOORI (6 PCS) 500
(MARINATED FISH ROASTED IN TANDOOR)

GOSHT SEEKH KEBAB (6PC) 500
(LAMB MINCED & BLENDED WITH SPICES AND HERBS, SKEWERED, FINISHED IN TANDOOR)

TANDOORI PRAWNS (6 PCS) 580
(TANDOORI PRAWNS ARE MARINATED IN A SPICED YOGURT MARINATION & COOKED OVER TANDOOR SERVED WITH HOLLANDAISE SAUCE.)

SHAHI MUTTON CHAAP (4 PCS) 550
(GRILLED MUTTON CHAAPS MARINATED WITH RAW PAPAYA, GARLIC, GROUND CHILLIES, FENNEL & CREAM)

KEBAB PLATTER VEG/NON-VEG (10PC) 500/700
(AN ASSORTMENT OF VEG/NON VEGETARIAN KEBABS & TIKKAS)

CONTINENTAL VILLAGE

PANEER SHASLIK 300
(CUBED COTTAGE SKEWERED WITH VEGETABLES, TOPPED WITH BARBEQUE SAUCE)

CHICKEN STROGONOFF 450
(THE INTENSELY SAVORY FLAVOURS OF THE MUSHROOMS, ONIONS & CHICKEN MELDED WITH THE RICH AND TANGY SOUR CREAM)

BBQ CHICKEN WINGS 450
(CRISPY FRIED CHICKEN WINGS WITH POUNDED CHILLY SIMMERED IN BARBEQUE SAUCE)

FISH FINGER 450
(FINGER SHAPED PIECES OF FISH DEEP FRIED AND SERVE WITH TARTAR SAUCE)

PRAWNS TEMPURA 550
(A TYPICAL JAPANESE DISH IN WHICH PRAWNS , VEGETABLES IS BATTERED AND DEEP FRIED)

BAKED FISH 550
(BAKED FILLET WITH CREAM CHEESE SAUCE)

FISH FRY 500
(PIECES OF FISH DEEP FRIED AND SERVE WITH TARTAR SAUCE)

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PASTA

PENNE ALFREDO	350/450
(PENNE, VEGGIES TOSSED WITH CREAM CHEESE SAUCE)	
PENNE ARRABBIATA	350/450
(PENNE, VEGGIES TOSSED WITH SPICY TOMATO SAUCE)	
SPAGHETTI AGLIO OLIO	320/430
(SPAGHETTI, VEGGIES TOSSED WITH GARLIC CHILLI & OLIVE OIL)	
LASAGNA	400
(STACKED LAYER BAKED PASTA FILLINGS SUCH AS VEGETABLES & CHEESE)	

PIZZA

MARGHERITA PIZZA	280
(CLASSIC PLAN CHEESE PIZZA TOPPED WITH SWEET BASIL & CHEERY TOMATO)	
MEXICAN PIZZA	350
(MEXICAN CHEESE PIZZA TOPPED WITH BELL PEPPER, JALAPINO & SWEET CORN)	
BBQ CHICKEN PIZZA	380
(PIZZA TOPPED WITH BARBEQUE CHICKEN & ONIONS)	

CHINESE DELIGHTS

VEG SPRING ROLL	250
(VEGETABLES JULIENNS SEASONED WITH CHINESE SPICES IN A CRISPY PANCAKE)	
SCHEZWAN PANEER	300
(COTTAGE CHEESE TOSSED IN SCHEZWAN SAUCE)	
PANEER 65'	275
(COTTAGE CHEESE TOSSED IN CURD MARINATION)	
MIX VEG BLACK PEPPER SAUCE	300
(CHEF'S OWN VERSION OF VEGGIES TOSSED & SIMMERED IN SPECIAL PEPPER SAUCE)	
PANEER CHILLY	275
(FRIED PANEER PIECES TOSSED WITH CHILLY, ONION AND CHINESE SPICES)	
VEGETABLE MANCHURIAN	225
(VEGETABLE DUMPLING STIR FRIED IN MANCHURIAN SAUCE)	
ORIENTAL DELIGHT	225
(SEASONAL VEGETABLES SAUTE IN GINGER GARLIC SAUCE)	

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CRISPY FRIED CHILLY BABYCORN 350
(YOUNG BABYCORN TOSSED IN CHILLY PASTE)

FISH CHILLY (DRY) 500
(CRISPY FRIED SLICES OF FISH TOSSED WITH CHILLY PASTE AND CHINESE SPICES)

CHICKEN CHILLY 450
(FRIED CHICKEN PIECES TOSSED WITH CHILLY, ONION AND CHINESE SPICES)

CHICKEN SALT N' PEPPER 450
(CRISPY SLICED CHICKEN SAUTE WITH SALT & PEPPER)

CHICKEN LOLLYPOP 450
(CRISPY PIECES OF CHICKEN SERVED IN LOLLYPOP STYLE)

CHICKEN STICKS 450
(CHICKEN STICKS SERVED WITH CHILLI GARLIC SAUCE)

CHILLY GARLIC PRAWNS 580
(A POPULAR APPETIZER FROM INDO CHINESE CUISINE IN WHICH PRAWNS ARE SIMMERED IN SPICY, HOT, SWEET & SOUR SAUCE)

RICE UP

CHINESE FRIED RICE 220/260/300
(VEGETABLES/EGG/ CHICKEN)

GINGER GARLIC FRIED RICE 250
(FROM THE NORTH EAST BELT OF MAINLAND FLAVOURED WITH GINGER PASTE)

CHILLY GARLIC FRIED RICE 250
(SPICY RICE FLAVOURED WITH GARLIC)

CORN STIR FRIED RICE 250
(WOK FRIED RICE WITH BLEND OF CORIANDER BELL PEPPER STARANIS FLAVOUR)

NOODLES

SINGAPORE FRIED NOODLES 260/300
(VEGETABLE/CHICKEN NOODLES WITH SINGAPORIAN STYLE)

VEG/CHICKEN HAKKA NOODLES 260/300
(EVERYONE'S FAVOURITE FROM INDIAN CHINA TOWN)

SHANGHAI FRIED NOODLES 260/300
(TRADITIONAL FRIED RICE NOODLE COMBINATION)

CHILLY GARLIC NOODLES 260
(NOODLES COOKED IN TOSSED CHILLIES)

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HANGOVER SPECIAL

PANANG CURRY (THAI RED/GREEN CURRY WITH JASMIN RICE)	350/400
INVOLTINI CHICKEN ARRABBIATA (BONLESS STUFFED CHICKEN WITH ARRABBIATA SAUCE)	500
AMERICAN CHOPSUEY/CHINESE CHOPSUEY (VEGETARIAN/NON VEGETARIAN)	350/400

HORS D'OEUVRE

GARDEN'S FRESH SALAD (GREEN SALAD WITH FRESH ONIONS, CARROT, CUCUMBER & TOMATO)	200
GREEK SALAD (TOMATOES, CUCUMBERS, ONION, FETA CHEESE & OLIVES DRESSED WITH SALT & PEPPER)	280
CAESAR SALAD (VEG/NON VEG) (ICEBERG LETTUCE WITH CAESAR DRESSING, SUNDRIED TOMATO & GARLIC BREAD CRUTONS)	300/400

MUNCHING BITES

PEANUT MASALA (FRIED PEANUTS WITH CHOPPED ONIONS & TOMATOES)	180
MASALA PAPAD (PAPAD ROASTED OR FRY SERVED WITH TOPPING OF KACHUMBER SALAD)	120
DAL KI MUNGODI (MELANGE OF LENTIL FRITTERS CAN ACCOMPANY WITH ALL DRINKS)	150

MAIN COURSE VEGETARIAN

PANEER BUTTER MASALA (COTTAGE CHEESE PREPARATION FINISHED IN SMOOTH TOMATO CHEESE GRAVY)	350
PANEER TAWA MASALA (SHREDDED HOMEMADE COTTAGE CHEESE WITH ONIONS AND BELL PEPPER IN A MILD TOMATO SAUCE)	350
KADHAI PANEER (PANEER ONIONS AND DICED CAPSICUM COOKED IN TRADITIONAL KADHAI GRAVY)	350

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MALAI KOFTA (SAFFRON FLAVOURED COTTAGE DUMPLING IN CASHEW NUT GRAVY)	340
HANDI PANEER (A SPICY PANEER PREPARED WITH ONIONS AND CAPSICUM)	375
VEG JALFREZI (ASSORTMENT OF VEGETABLES COOKED IN KHAS POTLI MASALA & SESAME OIL GARNISH)	275
DUM ALOO KASHMIRI (FINE SCOOPED STUFFED POTATO SIMMERED IN KASHMIRI GRAVY)	290
DUM ALOO BANARSI (FINE SCOOPED POTATO WITH SPICY GRAVY)	290
MIX VEGETABLE (ASSORTMENT OF VEGETABLES A DRY MILD SPICY PREPARATION)	275
VEG JAIPURI (SPICY MIX VEGETABLES PREPRATION WITH TOPPING OF PAPAD)	290
SUBZ KEEMA (CHEFS OWN KEEMA VEGETABLE RECIPE WITH TAMARIND FLAVOUR COATED IN TOMATO AND LEMON)	310
SHAHI PANEER (COTTAGE CHEESE PREPARED WITH CASHEW AND DRY FRUITS GRAVY TOPPED WITH CREAM)	400
PANEER DO PIAZA (CUBES OF COTTAGE CHEESE AND ONION COOKED TOGETHER IN ONION BASED GRAVY)	390
MUSHROOM DO PIAZA (BUTTON MUSHROOM AND ONION COOKED IN BROWN GRAVY)	400
PANEER LABABDAR (COTTAGE CHEESE PREPARED WITH TOMATO GRAVY)	400
VEG KOFTA (KOFTA BALLS OF VEGETABLE, POTATO AND PANEER COOKED IN BROWN GRAVY)	325
VEG LOLLYPOP KOFTA (LOLLYPOP ROLLS MADE OF MUSHROOM AND VEGETABLES SERVE IN GOLDEN BROWN GRAVY)	400
DEEWANI HANDI (VEGETABLE CUBES COOKED IN WHITE PUDINA GRAVY TOPPED WITH CREAM)	400

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NON VEGETARIAN

GOSHT ROGAN JOSH (ALL TIME FAVOURITE MUTTON RECIPIE FROM LAND OF KASHMIR)	550
GOSHT RARA (MINCED LAMB CURRY PREPARATION)	550
GOSHT LAL MAANS (LAMB COOKED IN SPICY RED GRAVY)	550
GOSHT KEEMA KALEJI (SMALL LAMB PIECES COOKED IN MINCED LAMB GRAVY)	500
MUTTON CURRY (MUTTON COOKED IN GOLDEN BROWN ONION GRAVY)	400
CHICKEN KALIMIRCH (SEMI DRY CHICKEN SERVED IN AROMA OF WHITE PEPPER)	500
CHICKEN TIKKA LABABDAR (4PCS) (CHICKEN TENDER CHUNK'S COOKED IN MAKHANI GRAVY)	450
CHICKEN MUGHLAI (CHICKEN COOKED IN KAJU AND ONION GRAVY GARNISH WITH OMELETTE ON THE TOP)	475
MURG MAKKHANWALA (ALL TIME FAVOURITE FROM INDIAN KADHAI)	500
MURG MASALA (CHICKEN COOKED IN BROWN ONION GRAVY WITH BOILED EGG ON THE TOP)	450
MURG RARA (A MINCED CHICKEN CURRY PREPARATION)	450
FISH CURRY (FISH COOKED IN LIGHT GOLDEN GRAVY)	550

RICE & SHINE

MUTTON BIRIYANI (TENDER PIECES OF LAMB MARINATED IN YOGURT AND SPICES, COOKED WITH BASMATI RICE)	500
KEEMA PULAO (MINCED MUTTON COOKED WITH BASMATI RICE)	400
CHICKEN BIRIYANI (CHEF'S OWN VERSION OF BIRIYANI SERVED WITH CHOICE OF CURRY OR RAITA)	400
KASHMIRI PULAO (BASMATI RICE COOKED WITH DRY FRUITS)	300
VEG BIRYANI (AROMATIC COMBINATION OF VEGETABLES AND BASMATI RICE DUM COOKED)	280
SHAHI ZEERA RICE (BASMATI RICE COOKED WITH SHAHI ZEERA)	250
PLAIN RICE (PLAIN BOILED BASMATI RICE)	200

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LENTILS

PLAIN DAL	250
DAL TADKA	275
DAL MAHARANI	290
DAL MAKHANI	300

CURD

PLAIN CURD	100
PINEAPPLE RAITA (SWEET CURD PREPARATION WITH CANNED PINEAPPLE CUBES)	200
MIX RAITA (SALTY PREPARATION OF CURD WITH ONION, CUCUMBER AND TOMATO)	160
FRUIT RAITA (SWEET CURD PREPARATION WITH CANNED FRUITS)	200
BOONDI RAITA (SALTY CURD PREPARATION WITH BOONDI)	180
MINT RAITA (SALTY CURD PREPARATION FLAVOURED WITH MINT)	180
CUCUMBER RAITA (SALTY CURD PREPARATION WITH CUCUMBER)	160

BREADS

NAAN (GARLIC/BUTTER/PLAIN)	110/90/80
KASHMIRI NAAN	110
BHARA KULCHA (PANEER, ALOO, ONION & MIX)	90
LACHHA PARATHA	70
MISSI ROTI	70
TANDOORI ROTI/BUTTER	50/60
TAWA ROTI/BUTTER	50/60

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