



Pink Lemonade

Sippers

Thanda & Garam

Virgin Mojito	210
<i>A Mix of Caster Sugar, Lime Wedges and Mint Leaves, Topped with Lemonade</i>	
Virgin Colada	210
<i>All Time Favourite!!! Pineapple and Coconut Cream, Blended with Vanilla Ice Cream</i>	
Pink Lemonade 🍹	210
<i>Cranberry, Lemonade and Pomegranate</i>	
Watermelon Square 🍹	210
<i>Watermelon, Basil and Lemonade</i>	
Berry Blast	210
<i>Triple Berry Squash with Ice and Lemon</i>	
Sunshine 🍹	210
<i>Orange, Pineapple & Cranberry With Lime & Grenadine</i>	
Kairi Panna Shikanjvi 🍹	199
<i>Shikanjvi made with Raw Mango Puree</i>	
Masala Coke 🍹	199
<i>Muddled With Mojito Syrup, Mint Leaves, Lime Wedges, Chaat Masala, Rock Salt And Top Up With Coke</i>	
Seasonal Fresh Fruit Juice	185
<i>Orange, Pineapple, Watermelon and Sweet Lime</i>	
Thick Milk Shake	269
<i>Vanilla, Strawberry, Chocolate And Mango</i>	
Dry Fruit Shake	295
Jaljeera	135
Thick Lassi - Sweet / Flavoured	145
Chaas	105
Diet Coke	95
Fresh Lime Water / Soda	85 / 95
Iced Tea - Lemon / Peach / Mint	165
Aerated Beverages	80
Red Bull	199

Cold Coffee With Ice Cream	195
Tea / Special Masala Tea	110 / 120
Nescafe	130
Madras Filter Coffee	130
Packaged Water	60

Kids Menu

French Fries / Masala	225 / 235
Corn Cheese Balls	335
Crispy Nachos	375
Mexican Loaded Nachos	415
<i>Loaded Nachos Chips with Salsa, Sour Cream, Cheese Sauce, Refried Beans and Jalapeno</i>	
Open Tacos Pizza 🍷	315
<i>Mexican Taco Chips, Salsa, Refried Beans, Cheese Sauce and Sour Cream</i>	
Margherita Pizza	315
<i>A Classic Baked Pizza, Topped with Mozzarella Cheese and Basil</i>	
Paneer Chilli Bao 🍷	335
<i>Traditional Chinese Steamed Bun, Filled with Chilly Paneer</i>	
Paneer Makhani Mac and Cheese 🍷	415
<i>Indian Version Paneer Makhani Baked Mac and Cheese Pasta</i>	
Baked Mac and Cheese 🍷	415
<i>A Classic Preparation of Creamy Cheese and Macaroni Pasta</i>	
Pink Pasta 🍷	415
<i>Combination of Red and White Sauce</i>	
Sizzling Brownie	369
<i>Kids Favourite! Sizzling Walnut Brownie, Served with Ice-cream and Chocolate Sauce</i>	



Sunshine



Paneer Makhani
Mac & Cheese



**Bengaluru
Thatte Idli**



Steamed Idli



Amul Ghee Roast Dosa

South Indian Dakshini

11.00 am to 10.00 pm

Hyderabadi Tomato Pepper Rasam	175
Bengaluru Thatte Idli	165
Benne Dosa 🍳	155
<i>Originated from Davanagere Karnataka, Topped with Generous Amount of White Butter</i>	
Extra Cheesy Paniyaram 🍳	195
<i>Mix Vegetables Paniyaram with extra Loaded Cheese, Served with Freshly Made Chutney</i>	
Amul Ghee Roast Dosa 🍳	155/195
<i>Plain/ Masala</i>	
Vilayati Subzi Masala Dosa 🍳	215
<i>Exotic Vegetables, Tossed with Gun Powder, Served with Chutney</i>	
Uttapam <i>Plain / Onion / Tomato</i>	145/155
Steamed Idli	145
Dosa <i>Plain / Masala</i>	150/190
Neer Dosa 4 Pcs 🍳	150
Rava Dosa <i>Plain / Masala</i>	150/190
Mysore Dosa <i>Plain / Masala</i>	165/205
Pepper Dosa <i>Plain / Masala</i>	215/269

Favourites Pasandida

11.00 am to 10.00 pm

Poori Bhaji	235
Extra Poori 4 pcs	115
Pav Bhaji	265
Extra Pav	25
Chole Bhature	299
Cheese Pav Bhaji	299
Tawa Pulao	355

Lite Bite

Chaat Halka Phukla

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Sev Puri Pizza 🍷 239

Chaat Flavoured Unique Twist Sev Puri Pizza

Shakkarkand Ki Chaat 🍷 210

Crispy Sweet Potato, Tossed with Green Chutney and Pomegranate

Ragda Pattice 🍷 210

Potato Pattice Served with Ragda, Spiced with Green and Tamarind Chutney, Finish with Chopped Jalapeno, Melted Cheese and Magic Dust

Quinoa Chaat 🍷 210

Healthy Quinoa, Spiced up with Mint and Tamarind Chutney, Sprinkle with Aloo Bhujia

Dahi Batata Puri 165

Chowpati Bhel 165

Mumbai Sev Puri 165

Chinese Bhel 195

Salad & Sandwich

11.00 am to 11.30 pm

Caesar Salad 219

Healthy Apple Waldorf Salad 219

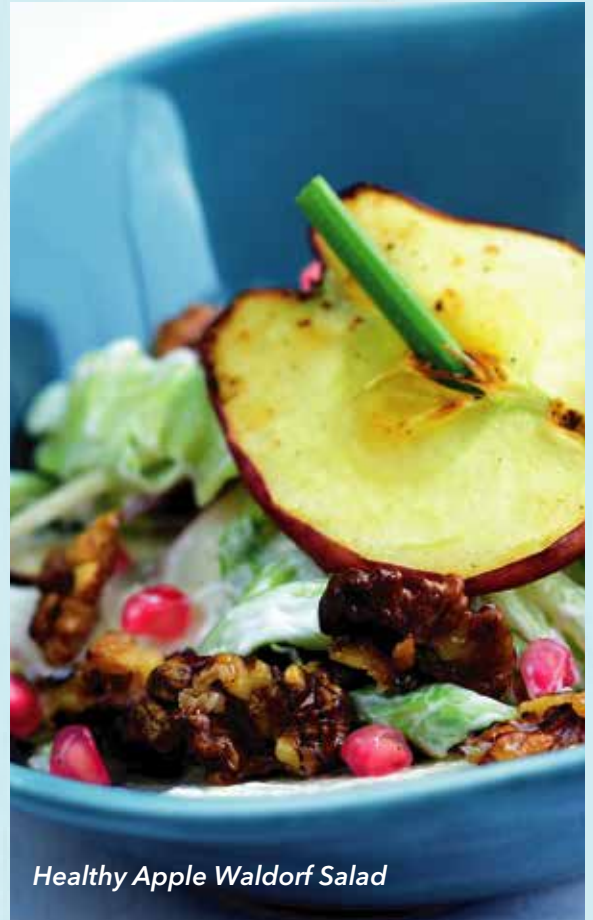
Grilled Vegetable Sandwich 225

Vegetable Club Sandwich 265

Mumbai Masala Sandwich 🍷 265



Shakkarkand ki Chaat



Healthy Apple Waldorf Salad



Pizza

11.00 am to 11.30 pm

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| Exotic Vegetable Pizza 🍴 | 325 |
| <i>Exotic Vegetables with Home Made Pizza Base and Mozzarella Cheese on Top</i> | |
| Open Tacos Pizza 🍴 | 315 |
| <i>Mexican Taco Chips, Salsa, Refried Beans, Cheese Sauce and Sour Cream</i> | |
| Paneer Makhani Pizza 🍴 | 335 |
| <i>Indian Version Spiced Paneer Makhani Pizza</i> | |
| Margherita | 315 |
| <i>A Classic Baked Pizza, Topped With Mozzarella Cheese and Basil</i> | |
| Vegetable Deluxe | 325 |
| <i>Assortment of Seasoned Vegetables, Topped with Mozzarella Cheese and Liquid Cheese</i> | |




Papadum Kurram Kurram

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

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| Appalam Papadum Basket with Dips 🍴 | 215 |
| <i>Variety of South Indian Flavoured Papadum with Dips</i> | |
| Papad / Masala | 65/80 |
| <i>Roasted / Fried</i> | |
| Khichiya Fried / Masala | 105/135 |
| Khichiya Churi / Papad Churi | 185 |
| <i>Marwari Snack Spiced Crushed Khichiya / Papad</i> | |
| Raita Of Your Choice | 195 |
| <i>Boondi / Pineapple / Vegetable</i> | |

Soups

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

-  **Large Thukpa Soup** 🍴 255
Tibetan Noodle Soup, Made of Curry Flavoured Spicy Stock, Served with Vegetables
-  **Large Khowsuey Soup** 🍴 255
Burmese Curried, Coconut Flavoured Noodle Soup
- Chinese Broccoli Soup** 215
-  **Oriental Soup** 🍴 215
- Lemon Coriander Soup** 215
- Fresh Tomato And Basil Soup** 215
- Broccoli Almond Soup** 🍴 215
- Manchow Soup** 215



Starters

Chhoti Bhook

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Continental

- Cajun Dusted Onion Rings** 🍴 295
Deep Fried Cheesy Stuffed Onion Rings, Dusted with Cajun Spice, Served with Gunpowder Mayo
- Mexican Loaded Nachos** 🍴 415
Loaded Nachos Chips with Salsa, Sour Cream, Cheese Sauce, Refried Beans and Jalapeno
- French Fries / Masala** 225 / 235
- Cheese Chilli Toast** 315
- Corn Cheese Toast** 315
- Corn Cheese Balls** 345
- Crispy Nachos** 375





Paner Chilli Bao



Extra Cheesy Paniyaram

Asian

Oriental Crispy Veg 🍴 335
Crispy Fried Exotic Veg, Tossed with Oriental Spices

Paner Chilli Bao 🍴 335
Traditional Chinese Steamed Bun,
Filled with Chilly Paneer

**Manchurian Balls,
Broccoli in Shanghai Sauce** 🍴 335
Wok Tossed Crispy Broccoli Florets and
Manchurian Balls in Shanghai Sauce

Malaysian Paner Chilli 🍴 349
Cottage Cheese, Tossed with Lemon Grass,
Red Thai Curry Paste and Finish
with Touch of Coconut Milk

Paner in Lemon Garlic Butter 🍴 349
Cubes of Cottage Cheese, Tossed in
Lemon Garlic Butter Sauce

Finger Licking Paner Cheeseburst 🍴 365
Wok Tossed Hot Chilli Paner, Gratinated
with Cheese Sauce

Crispy Corn 319
Crispy Fried American Corn, Tossed in
Chilli Garlic Sauce

Veg Manchurian 319
Mix Vegetable Dumplings, Tossed
in Spicy Soya Sauce

Stir Fry Exotic Vegetables 319
Exotic Green Vegetables, Tossed with Garlic
and Chinese Seasonings

Paner Dragon 349
Crispy Cottage Cheese Batons, Tossed in
Bell Pepper and A Signature Spicy Sauce

Paner Chilli Dry 349
Cubes of Cottage Cheese, Tossed
with Bell Peppers and Garlic Soya Sauce

Indian

Extra Cheesy Paniyaram 🍴 195
Mix Vegetables Paniyaram with Extra Loaded
Cheese, Served with Freshly Made Chutney

Gunpowder Potato 🍴 289
Wok Tossed Baby Potatoes with Curry Leaf
and Garlic, Finish with Spicy Gun Powder

Mini Cheese Naan Bombs 🍳 319

*Spiced Cheese Stuffed Naan Balls,
Cooked in Tandoor*

🌶️ Ghee Roast Paneer, Khari Bruschetta 🍳 315

*Spicy Mangalorean Ghee Roast Paneer,
Served on Mumbai Special Butter Khari*

Broccoli Malai Tikka 315

*Chargrilled Malai Broccoli Florets
with Toasted Almonds*

🌶️ Mere Tendoori Momo Aayenge 315

*Stuffed Vegetables Steamed Dumpling, Marinated
with Tandoori Masala, Cooked in Tandoor*

Aloo Achari 309

*Baby Potatos Marinated in Pickle Flavoured Spices
and Cooked in Tandoor*

Kesari Paneer Tikka 355

*Stuffed Paneer with Chopped Vegetables,
Marinated with Saffron Flavoured Yellow Masala*

Hara Bhara Kebab 315

🌶️ Vegetable Tawa Roll 335

Deep Fried Indian Style Vegetable Croquettes

Bullet Raja 🍳 335

*Deep Fried Bullet Shaped Barrels of Vegetable
and Crushed Nuts, Top with Creamy Tomato Sauce*

🌶️ Teekha Paneer Mirch 335

*Fried Cottage Cheese, Tossed in A Tangy
and Spicy Sauce*

Paneer Hill Top 🍳 369

*Paneer Stuffed with Freshly Grounded Mint
Flavoured Chutney, Cooked in Charcoal Oven*

Paneer Magic Stick 🍳 369

*Batons of Cottage Cheese, Tossed
with Curried Cheese Sauce*



Mini Cheese Naan Bombs



Dal Bhat Churma



Pasta Alfredo

Main Course


Badi Bhook

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Gujarati & Marwari

Khichiya Churi / Papad Churi 185
Marwari Snack Spiced Crushed Khichiya / Papad

Sev Tamatar Nu Saag 325
Gujarati Style Sweet and Sour Tomato and Sev Curry


 **Rajasthani Dum Aloo** 325
Boiled Baby Potato, Tossed with Rajasthani Spices, Tangy and Spicy Gravy

Jodhpuri Govind Gatta 325
Delicious Marwari Curd Flavoured Curry with Gram Flour Dumplings

Panchmel Dal 305
Traditional Delicacies, Blending with Variety of Lentils

Dal Bati Churma 355
Rajasthani Popular Combo Meal

Pasta

Paneer Makhani Mac and Chesse  415
Indian Version Paneer Makhani Baked Mac and Cheese Pasta

Baked Mac and Cheese  415
A Classic Preparation of Creamy Cheese and Macaroni Pasta

Penne Arrabiata 415
Penne Pasta Tossed with Classic Spicy Tomato, Basil, Oregano Sauce


Pink Pasta  415
Combination of Red and White Sauce

Pasta Alfredo 415
Penne Pasta Cooked in Creamy Cheese Sauce

Asian

 **Paneer in Malaysian Chilli Sauce**  **349**

Cottage Cheese, Tossed with Lemon Grass, Red Thai Curry Paste and Finish with Touch of Coconut Milk

Broccoli, Manchurian Balls  **335**
In Shanghai Sauce

Wok Tossed Crispy Broccoli Florets and Manchurian Balls in Shanghai Sauce

Paneer in Lemon Butter Garlic Sauce  **349**

Cubes of Cottage Cheese, Tossed in Lemon Garlic Butter Sauce

 **Vegetable in Hunan Sauce** **339**

Exotic Vegetables, Cooked in Spicy Chilli Soya Sauce

Corn and Veg Manchurian **339**

Crispy Fried Manchurian Balls and American Corn, Seasoned in Soya Sauce

Kung Pao Paneer **349**

Cottage Cheese, Tossed in Sweet 'n' Spicy Sauce with Fried Cashewnut

Sauteed Paneer / Vegetable with Choice of Sauce **349/339**

Hot Bean/ Schezwan /Thai BBQ

 **Vegetable Thai Curry**  **349**
Red / Green

Authentic Preparation of Spicy Thai Curry

Indian

Vegetable Gassi  **319**

Mangalorean Style Coconut Flavoured Vegetable Thick Curry

Malabari Korma  **335**

Mix Vegetables, Cooked with Coconut Milk, Cashew Nut Paste and Malabari Spices

Vegetable Stew **335**

South Indian Vegetable Stew with Coconut, Curry Leaf and Black Pepper



Broccoli Manchurian Balls in Shanghai Sauce




Vegetable Gassi













Desi Style Malai Kofta



Subzi Chilli Milli

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|  Dal Kolhapuri  | 265 |
| <i>Yellow Lentils, Tadka With Kolhapuri Red Chillies</i> | |
| Dal Tadkewali  | 265 |
| <i>Toor Dal Cooked and Tempered with Cumin Seeds</i> | |
| Dal Makhani | 295 |
| <i>A Combination of Black Lentils, Rajma and Chana Dal, Simmered with Tomato Puree and White Butter, Cooked Overnight on Tandoor</i> | |

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|  Desi Style Malai Kofta  | 359 |
| <i>Mouth Watering Paneer Kofta, Served with Rich Bell Pepper Gravy</i> | |
| Kerala Style Pepper Paneer  | 359 |
| <i>Kerala Style Coconut, Cashew Nut and Black Pepper Flavour Gravy</i> | |
| Paneer Inji Curry  | 359 |
| <i>Cubes of Cottage Cheese, Simmered in Rich Onion and Cashew Nut Gravy</i> | |
| Aloo Jeera | 265 |
| <i>A Dry Preparation of Potato, Tempered with Cumin Seeds</i> | |
| Veg Kheema Masala | 359 |
| <i>Minced Vegetable Cooked in Spicy Indian Gravy</i> | |
| Subz Falguni  | 359 |
| <i>A Combination of Chopped Vegetables and Fenugreek, Cooked in Mild Spicy Gravy</i> | |
| Kofta Bhuna Masala | 359 |
| <i>Vegetable Kofta Infused with Bhuna Gravy</i> | |
| Subz Diwani Handi | 359 |
| <i>Melange of Fresh Vegetable, Cooked in Mild Spicy Gravy</i> | |
|  Balti Subzi | 359 |
| <i>A Combination of Mixed Vegetable, Cooked in Tomato Based Rich Gravy with Indian Spices</i> | |
|  Paneer Tikka Masla | 369 |
| <i>Grilled Cottage Cheese, Simmered in an Enriched Gravy</i> | |
|  Lahori Paneer  | 380 |
| <i>A Traditional Preparation of Cottage Cheese, Cooked in Spicy Indian Gravy</i> | |
| Birbal Paneer | 380 |
| <i>An Authentic Preparation of Stuffed Cottage Cheese Barrels with Makhani Gravy</i> | |
| Subzi Chilli Milli  | 380 |
| <i>A Classic Vegetable Preparation, Cooked with Combination of Sweet and Spicy Gravy</i> | |
| Palak Paneer | 335 |
| <i>Cubes of Cottage Cheese with Rich Spinach Gravy</i> | |
| Sudama Special | 475 |
| <i>Chef's Special Vegetable Preparation, Cooked in White and Brown Gravy</i> | |

Rice & Noodles

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

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| Veg Fried Rice / Hakka Noodles | 319 |
| <i>Wok Tossed Rice / Noodles with Vegetables and Seasonings</i> | |
| Singapore Noodles | 319 |
| <i>Wok Tossed Stir Fry Vegetables and Noodles, Flavoured with Madras Curry Powder</i> | |
| Burnt Garlic Fried Rice | 319 |
| <i>Wok Tossed Burnt Garlic With Rice</i> | |
| Chopsuey American / Chinese | 319 |
| <i>Combination of Wok Tossed Noodle and Vegetable Stew</i> | |
| Kung Pao Fried Rice 🍴 | 335 |
| <i>Wok Tossed Sweet and Spicy Flavoured Rice</i> | |
| 🌶️ Schezwan Fried Rice / Noodles | 335 |
| <i>Wok Tossed Rice / Noodles with Schezwan Sauce</i> | |
| Oriental Pot Rice / Noodles 🍴 | 370 |
| <i>Wok Tossed Rice / Noodles, Served Together with Oriental Spiced Sauce</i> | |
| 🌶️ Triple Schezwan Fried Rice | 419 |
| <i>Combination of Rice and Noodles, Tossed in Schezwan Sauce, Served with Schezwan Gravy</i> | |



Oriental Pot Rice

Staples - Chawal

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

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| Sufiyani Paneer Biryani with Salan 🍴 | 345 |
| <i>Hyderabadi Rich Creamy Paneer Biryani, Served with Homemade Salan</i> | |
| Kofta Biryani 🍴 | 345 |
| <i>Vegetable Kofta, Cooked with Biryani Masala and Perfumed Basmati Rice</i> | |
| Steamed Basmati Rice / Ghee Rice | 205/279 |
| Jeera Rice | 279 |
| Dal Khichdi | 289 |
| <i>Toor Dal and Rice Cooked Together with Thin Consistency</i> | |
| Vegetable Pulao | 309 |
| <i>Assorted Vegetables with Basmati Rice</i> | |
| Subz Handi Biryani | 335 |
| <i>Assorted Vegetables with Basmati Rice, Cooked Together on Dum, Finished with Ghee</i> | |
| Palakwale Chawal 🍴 | 335 |
| <i>Basmati Rice Cooked with Spinach Puree</i> | |



Sufiyani Paneer Biryani

Indian Breads

Rotiyaan

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Neer Dosa 4 Pcs <i>Served with Samabar / Chutney</i>	145
Roti / Butter Roti	75/85
Naan / Butter Naan	85/95
Missi / Methi Roti	95
Chilli Garlic Paratha	99
Thecha Paratha	99
Kulcha / Butter Kulcha	85/95
Roomali Roti / Butter Roomali	89/99
Lasooni Naan	99
Lacchedar Butter Paratha	99
Stuffed Kulcha / Stuffed Paratha	135
Phulka 4 Pcs <i>Plain / Butter / Ghee</i>	105/109/119



Desserts

Meetha

11.30 am to 3.30 pm & 6.30 pm to 11.30 pm

Gulab Jamun Baked Cheese Cake 🍷 199

Traditional Baked Cheese Cake, Infused With Gulab Jamun

Sizzling Brownie 369

Kids Favourite! Sizzling Walnut Brownie, Served with Ice-cream and Chocolate Sauce

Gulab Jamun 149

Milk Dumplings, Fried in Ghee and Dipped in Perfumed Sugar Syrup

Choice Of Cool Scoop Ice-Cream 225

Moong Dal Sheera 175

Our In-House Speciality

Malai Kulfi 195

Traditional Rich and Creamy Frozen Ice-Cream

Kulfi Falooda With Rabdi 225

Combination of Kulfi, Falooda and Rabdi



Sizzling Brownie



Chocolate Mousse