



Soup

▲ *Thai Tom Yum Prawn Soup*

A fiery Thai melody of lemongrass, lime, and spice, where prawns simmer in a zesty, soul-awakening broth."

▲ *Murgh Badami Shorba*

Creamy almond-based chicken soup, mildly spiced regal and rich."

▲ *Chicken Clear Soup*

A Light & Nutritious Soup made with Clear Chicken Broth, Shredded Chicken, & Vegetable"

▲ *Hot and Sour Chicken Soup*

A spicy and tangy Chinese soup made with chicken, mushrooms and vegetables, flavored with soy sauce, vinegar, and chili paste."

▲ *Thai Tom Yum Chicken*

A fiery Thai melody of lemongrass, lime, and spice, where chicken simmer in a zesty, soul-awakening broth."

■ *Lemon Coriander Chicken Soup*

A light and zesty clear soup made with shredded chicken, fresh coriander, and a hint of lemon—refreshing, healthy, and full of vibrant flavors."

■ *Cream of Mushroom Soup*

Earthy mushrooms blended with cream and herbs rich and comforting."

■ *Lemon Coriander Soup*

Light and refreshing with a zesty lemon and fresh coriander kick."

■ *Vegetable Manchow Soup*

Spicy Indo-Chinese soup topped with crispy noodles perfect bar soup"

■ *Tomato Basil Broth*

Clear tomato broth infused with garlic and basil light and aromatic."

Price

₹419

₹379

₹339

₹339

₹339

₹339

₹319

₹319

₹319

₹319

Salads

▲ *Chicken Smoked Salad*

Juillien cuts of Onion, Cucumber, Peppers & Chicken with a mustard dressing & smoked"

▲ *Chicken Caesar Salad*

lettuce tossed with creamy Caesar dressing, croutons, and parmesan cheese. Add grilled chicken for extra flavor

■ *American Corn Salad*

Boiled corn kernal hand tossed with onions & Bellpeppers."

■ *Greek Salad*

A refreshing salad of cucumber, tomatoes, red onions, olives, and feta cheese, drizzled with olive oil and oregano."

■ *Waldrof Salad*

Diced Apple, mixed with mayo & topped up with walnut & celery."

■ *Caesar Salad*

Crisp romaine lettuce tossed with creamy Caesar dressing, croutons, and parmesan cheese.

■ *Fried Peanut Chat*

fried ground nut mixed with onions, tomato, cucumber made to a chatpata taste."

■ *Green Salad*

Garden fresh Veggies cut into Slice "

Price

₹419

₹419

₹379

₹379

₹379

₹379

₹319

₹249





Quick Bites

- ▲ **Spicy Chicken Popcorn**
Tiny sparks of crispy delight, bursting bold with every bite."
- ▲ **Hot Crispy Chicken Wings**
Wings of flame that crackle and sing, with heat that dares and crunch that clings."
- ▲ **Chicken Nuggets**
Strips of fire in golden dress, tender bites that boldly impress."
- **Veg Spring Rolls**
Crispy golden rolls stuffed with a medley of spiced vegetables, served with a tangy dip.
- **Onion Rings**
Golden halos crisp and light, with onion's sweetness tucked in each bite."
- **Herb Chilli Potato Patty**
A spicy herb-kissed golden round, where fiery chills and comfort abound."
- **Peri Peri French Frys**
Crispy golden fries tossed in a fiery peri peri spice mix for a zesty, irresistible kick.

House Snacks

- 4Pcs Jalepino Poppers**
- + 100gm Peri peri Potato wedges**
- + 4Pcs Chicken Poppers + 4Pcs Chicken Nuggets**

Price

₹559

₹559

₹499

₹449

₹439

₹439

₹379

₹999

Veg Appetisers

- **Tandoori Malai Soya Chap**
Soya Chap marinated in spiced yogurt, skewered, and grilled in a tandoor, offering a healthy yet delicious option." **₹329 ₹489**
- **Cashewnut Cheese Bites**
Cashews tossed in Spiced & Cheese spices" **₹319 ₹599**
- **Paneer Angara Tikka**
Cubes of Paneer Marinated in Spicy Angara Marination & chargrilled for a smoky finish" **₹299 ₹489**
- **Cheese Stuffed Mushrooms**
Button mushrooms filled with herbed cream cheese, topped with tandoori marination & cooked in clay Oven." **₹299 ₹489**
- **Paneer 65**
A South Indian-style crispy paneer tossed in spicy masala, garnished with curry leaves and fried green chilies." **₹299 ₹489**
- **Crispy Corn**
Corn kernels fried until crispy, mixed with onions, coriander, and tangy spices—a crunchy, refreshing dish." **₹299 ₹489**
- **Three bell pepper Cottage Cheese**
Diced Seasoned Cottage cheese tossed with Onions & Bellpeppers in sweet spicy & slightly sour sauce." **₹299 ₹489**
- **Cheesy Jalapeño Poppers**
Jalapeños stuffed with cheese, coated in breadcrumbs, and deep-fried to golden perfection—a perfect bar snack." **₹279 ₹429**
- **Hara Bhara Kabab**
A North Indian favorite snack made with spinach, green peas, and spices, served with a Mint chutney." **₹279 ₹449**
- **Crispy Chili Baby Corn**
Baby corn stir-fried with bell peppers and onions, tossed in a spicy chili sauce—perfect for a spicy kick." **₹279 ₹449**
- **Cajun Spiced Potato Wedges**
Crispy Fried wedges served with Spicy cheese Dip" **₹279 ₹449**

Non Veg Appetisers

- ▲ **Tandoori Pomfret**
Sliver pomfret marinated in tandoori marination cooked in clay oven." **₹689 ₹1,269**
- ▲ **Butter Garlic Parwans**
A mouth melting dish with a great Combination of Butter & Prawns" **₹539 ₹879**
- ▲ **Salt n pepper Prawns**
Wok tossed pepper & garlic prawns " **₹539 ₹879**
- ▲ **Tandoori Parwans**
King prawns marinated in Tandoori marination & cooked in Clay Oven" **₹529 ₹879**
- ▲ **Parwans Tempura**
Spiced Parwans fried in Tempura Batter served with Chilly Mayo" **₹529 ₹879**





Large Platter

▲ *Dimag ka Dahi*
Bheja Cooked in a home made Spieces & finished with a Touch of Curd, Served along with the Tndri Kulcha"

Small Large

₹489

₹879

▲ *Pind da Murgh*
Tandoori Chicken marinated in Punjabi Marination "

₹419 ₹699

▲ *Mutton chops*
Chops Marinated in Blend of Spices & hung curd cooked to a succulent and smoky taste."

₹419 ₹699

▲ *Tunday kebabi*
Soft & flavorful minced meat keabab from Awadh region, served with Laccha onion."

₹419 ₹699

▲ *Ghost Cilafi Seekh kebab*
Minced mutton marinated in aromatic spices with Bellpeppers cooked in Clay Oven"

₹389 ₹649

▲ *Murgh Lahori Thaqadi*
Chicken Drumsticks marinated in Lahori spices served with Laccha Onion & Mint Chutney"

₹379 ₹629

▲ *Peri peri Fish n Chips*
Fish marinated in spicy & tangy marination fried to its best served with french frys"

₹379 ₹629

▲ *Crispy fish in golden ginger*
Batter seasoned fried fish tossed with ginger & honey."

₹379 ₹629

▲ *Chilly Garlic fish*
Crispy Diced fish tossed in Chilly Garlic Sauce"

₹379 ₹629

▲ *Murgh Reshami Tikka*
Tender chicken marinated in malai Marination cooked to its perfect taste"

₹359 ₹619

▲ *Fish Amritsari*
A delicacy of punjab, diced fish coated & deep fried."

₹359 ₹619

▲ *Chicken 65*
A spicy and tangy deep-fried chicken dish, flavored with curry leaves and green chilies."

₹349 ₹589

▲ *Drums of Heaven*
Chicken lollypop tossed in Spicy Chilly Sauce"

₹349 ₹589

▲ *Chicken Tikka*
Marinated boneless chicken pieces cooked in a clay oven, served with mint chutney"

₹339 ₹559

▲ *Honey Chili Chicken*
Boneless chicken tossed in a sweet and spicy honey chili sauce, perfect for spicy food lovers."

₹339 ₹559

▲ *Conjee crispy chicken*
Crispy fried chicken & peppers tossed in Spicy tangy sauce with garlic n chillies"

₹329 ₹619

▲ *Egg Chilly*
Spicy and tangy stir-fried egg cubes tossed with peppers, onions, and zesty Indo-Chinese sauces."

₹289 ₹429

▲ *Non Veg Platter*
4 Pcs Chicken tikka + 4 Pcs Fried Fish + 4pcs Mutton Seekh Kebab + 4 pcs Tndri Prawns"

₹2359

■ *Veg Platter*
4Pcs Soya chaap + 5Pcs Paneer tikka + 4 Pcs Hara bhara Kebab + 6pcs Chilly Mushroom"

₹2199

Mini Platter

▲ *Non Veg Platter*
3 Pcs Chicken tikka + 3 Pcs Fried Fish + 3pcs Mutton Seekh Kebab + 3Tndri Prawns"

₹1439

■ *Veg Platter*
2Pcs Soya chaap + 3Pcs Paneer tikka + 3 Pcs Hara bhara Kebab + 4pcs Chilly Mushroom"

₹1249

Pizza

▲ *Shrimp & Garlic Pizza*
Marinated shrimp, roasted garlic, spinach, and mozzarella with a Tomato sauce base."

₹719

▲ *Indian Spiced Meat Pizza*
A bold fusion pizza topped with spiced minced meat, Indian herbs, and melty cheese on a crisp crust."

₹719

▲ *Smoked Chicken n Formage Pizza*
Spiced tandoori chicken, onions, green chilies"

₹719

▲ *Pepperoni Pizza*
A classic with slices of pepperoni layered on a bed of mozzarella and tomato sauce, finished with Italian herbs."

₹699

▲ *Chorizo and Jalapeño Pizza*
Spicy chorizo sausage paired with jalapeños, onions, and mozzarella, all on a tomato base with a bit of heat."

₹689

■ *Four Cheese Pizza*
Mozzarella, cheddar, parmesan, and blue cheese with a garlic cream base"

₹599

■ *Spinach & Feta Pizza*
Fresh spinach, feta cheese, cherry tomatoes, olives, and mozzarella on a garlic olive oil base."

₹599

■ *Paneer Angara tikka Pizza*
Marinated Paneer cut in to cubes topped up on a sauce & Baked"

₹589

■ *Farm fresh*
A veggie pizza with a load of Veggies"

₹559

■ *Margarita*
Classic Pizza topped up with Cheese with Basil"

₹539



Pastas

- ▲ **Prawn Aglio e Olio**
Spaghetti tossed with garlic, chili flakes, olive oil, and seared prawns—light and flavorful."
- ▲ **Spaghetti Bolognese**
Classic Italian-style pasta with slow-cooked minced lamb in tomato sauce."
- ▲ **Chicken Penne Alfredo**
Grilled chicken in a rich, creamy white sauce with penne—decadent and filling."
- **Penne Arrabbiata**
Spicy tomato sauce tossed with garlic, olive oil, and herbs—simple, bold, and classic."
- **Pesto Primavera Pasta**
Seasonal veggies tossed in creamy basil pesto sauce with penne—fresh and herby."
- **Hazei Fussili**
Our version of Fussili Pasta tossed in Creamy sauce & topped up with Home made sundried tomato & Olives"

Veg Main course

- **Paneer Kaju Masala**
Rich, creamy curry made with paneer and cashew nuts in a mildly spiced tomato gravy."
- **Paneer Bhuna Masala**
South Indian-style paneer curry cooked in a fiery Chettinad spice blend with coconut."
- **Paneer Kholapuri**
Spicy Maharashtrian-style paneer curry with roasted coconut and bold Kolhapuri masala."
- **Paneer Butter Masala**
Creamy tomato-based curry with soft paneer cubes, mildly spiced and rich."
- **Kadai Paneer**
Stir-fried paneer in onion-tomato gravy with capsicum and bold spices"
- **Broccoli & Mushroom Chettinad**
Earthy mushrooms and broccoli cooked in a bold, peppery South Indian masala with coconut."
- **Thai Green Curry (Veg)**
Assorted vegetables simmered in a fragrant green curry paste with coconut milk;"
- **Baby Corn & Mushroom in Hunan Sauce**
Fiery and smoky gravy with chili-soy flavor"
- **Paneer Chettinad**
South Indian-style paneer curry cooked in a fiery Chettinad spice blend with coconut."

Price

₹589

₹569

₹539

₹499

₹499

₹499

₹479

₹459

₹459

₹449

₹449

₹449

₹449

₹449

₹449

Price

₹439

₹439

₹419

₹379

₹379

₹379

₹379

₹379

Dal

- **Lehsuni Dal Tadka**
Yellow lentils tempered with generous garlic and red chili tadka—bold and aromatic"
- **Tomato Pappu**
Tangy toor dal cooked with tomatoes, green chilies, and curry leaves—comfort food with a punch."
- **Moong Dal Palak**
Yellow moong dal with chopped spinach and a light garlic tempering—healthy and tasty"
- **Tadka Dal**
Yellow moong and toor dal with a spicy, garlicky ghee tempering—classic and hearty."





Non Veg Main course

▲ <i>Lobster Thermidor</i> Whole lobster grilled with garlic-chili butter, finished with herbs and a squeeze of lime."	₹2,689
▲ <i>Grilled King Prawns</i> Char-grilled jumbo prawns marinated in spiced butter and fresh herbs, served with lemon along with potato Frys & Veggies"	₹2,359
▲ <i>Mamsam Ghee Roast (Bone less)</i> Dry-fried mutton with crushed pepper, onions, and curry leaves"	₹779
▲ <i>Laal Maas</i> Fiery red chili mutton curry with ghee and garlic."	₹719
▲ <i>Awadhi Mutton Korma</i> Rich, royal, slow-cooked mutton with saffron."	₹719
▲ <i>Mutton Ghee Roast (Bone)</i> Pan-fried mutton tossed in ghee, red chili, and spice paste."	₹719
▲ <i>Nihari Ghost</i> Rich mutton stew simmered overnight with delicate spices and aromatics."	₹699
▲ <i>Chettinad Mutton Curry</i> Spicy curry with coconut, fennel, and pepper."	₹689
▲ <i>Gongura Mamsam</i> Tender mutton slow-cooked in a spicy, tangy gongura (sorrel leaf) gravy — a true Andhra delicacy bursting with bold flavors.	₹689
▲ <i>Andhra Chepala Pulusu</i> Iconic fish curry with tamarind, red chili, and fenugreek deep, spicy, and tangy."	₹649
▲ <i>Natu Kodi masala</i> Semi-dry village chicken cooked with fried onions, green chilies, and curry leaves."	₹629
▲ <i>Malvani Fish Curry</i> Coastal-style curry with kokum, coconut, and signature Malvani masala."	₹629
▲ <i>Tandoori Fish Tikka Masala</i> Char-grilled fish tikka simmered in a creamy tomato gravy—modern North Indian twist."	₹589
▲ <i>Tandoori Chicken Masala</i> Tandoor-grilled chicken simmered in a smoky, creamy tomato-based gravy."	₹549
▲ <i>Chicken Sukka</i> Dry preparation with grated coconut and curry leaves."	₹499
▲ <i>Murgh Bhuna Masala</i> Slow-cooked chicken in a thick, spiced onion-tomato masala with bold, roasted flavors."	₹499

▲ <i>Chicken Korma</i> Rich, nutty curry with saffron and fried onions."	₹479
▲ <i>Butter Chicken</i> Creamy tomato-based curry, mildly spiced and rich"	₹449
▲ <i>Chicken Rezala</i> Mild yogurt and cashew-based curry with delicate aroma."	₹449
▲ <i>Murgh Kolhapuri</i> Spicy, robust chicken in roasted coconut masala."	₹449

Breads

■ <i>Garlic Naan</i> Soft, leavened bread brushed with garlic butter and tandoor-fired till golden."	₹109
■ <i>Kulcha</i> Soft, leavened North Indian flatbread, baked in a tandoor and perfect with rich gravies."	₹109
■ <i>Tandoori Roti</i> Whole wheat flatbread cooked in a clay oven for a smoky, crisp finish."	₹99
■ <i>Pudina Laccha Paratha</i> Multi-layered paratha infused with mint and ghee, griddled to flaky perfection."	₹99
■ <i>Naan</i> Classic tandoor-baked bread, lightly crisp outside and soft within"	₹99

Rice

■ <i>Veg Handi Biryani</i> Aromatic basmati rice slow-cooked with seasonal vegetables, saffron, and mild spices in a sealed handi."	₹529
■ <i>Sambhar Rice</i> Hearty rice tossed in tangy sambar with vegetables and tempered spices"	₹479
■ <i>Curd Rice</i> South Indian-style rice mixed with creamy curd, tempered with mustard, curry leaves, and green chili."	₹449
■ <i>Jeera Rice</i> Fragrant basmati rice tempered with roasted cumin and ghee"	₹379
■ <i>Bagara Rice</i> A Rice dish flavoured with whole spices & aromatic herbs often served with curries"	₹379



Rice

- *Veg Fried Rice*
Indo-Chinese dish made with stir-fried rice, mixed vegetables, and aromatic sauces for a flavorful and satisfying meal.
- *Steamed Rice Fluffy*
long-grain basmati rice steamed to perfection"

Veg Rice Bowls

- *Gongura Paneer Bowl*
A tangy twist of Andhra's iconic gongura blended with soft paneer cubes over steamed rice—earthy, spicy, and soulful."
- *Butter Paneer & Kaju Rice Bowl*
Rich butter paneer and roasted cashews come together on a bed of jeera rice—creamy, crunchy, and deeply satisfying."
- *Paneer 65 Biryani Bowl*
Fiery South Indian-style paneer tossed in spices, layered over fragrant biryani rice for a bold, indulgent experience."
- *Sambhar Quinoa Bowl*
A healthy fusion of protein-rich quinoa with hearty South Indian sambhar—comforting, nutritious, and full of flavor."

Non Veg Rice Bowls

- ▲ *Mutton Shahi Gosht Biryani*
A royal indulgence from the kitchens of the Nawabs, this biryani is a luxurious blend of fragrant basmati rice layered with succulent, slow cooked Mutton."
- ▲ *Mutton Biryani*
Tender mutton layered with saffron rice and slow-cooked with traditional biryani masala for rich, royal flavor."
- ▲ *Keema Cihotala Bowl*
Mumbai-style spiced mutton keema with egg, served with fragrant rice—a street-style classic with bold flavors."
- ▲ *Korean Gochujang Chicken Bowl*
Sweet, spicy gochujang chicken glazed to perfection, paired with sticky rice and sesame—umami-packed Korean bliss."
- ▲ *Peri Peri Chicken Rice Bowl*
Grilled chicken in fiery peri peri marinade, laid over herbed rice—zesty, smoky, and fiery to the last bite."
- ▲ *Andhra Kodi Pulao*
Spicy Andhra-style chicken pulao with green chilies, mint, and whole spices."

Price

₹379

₹369

₹549

₹549

₹539

₹529

₹709

₹699

₹699

₹679

₹669

₹669

- ▲ *Murgh Dum Biryani*
Fragrant layers of rice and spiced chicken sealed and dum-cooked for deep Hyderabadi flavors."
- ▲ *Chicken & Egg Fried Rice*
Wok-tossed rice with juicy chicken, scrambled egg, and aromatic spices — a hearty Indo-Chinese favorite."
- ▲ *Chilly Chicken Rice Bowl*
Indo-Chinese spicy chicken tossed in garlic-soy glaze, served over fried rice—bold, crunchy, and crave-worthy."

Price

₹629

₹629

₹629

Desserts

- *Hot Choco Lava*
A decadent molten chocolate cake with a warm, gooey center that oozes rich chocolate with every bite.
- *Walnut Chocolate Browine*
A rich, fudgy chocolate brownie served warm gooey inside with a crackly top, perfect with a scoop of ice cream.
- *Chilled Fruit Mithai*
Condensed Milk milk with Fruits with the touch of Nuts"
- *Fried Ice Cream*
Cold ice cream in a warm, crispy shell—sweet, crunchy, and delicious."
- *Gulab Jamun*
Soft milk dumplings soaked in saffron-cardamom sugar syrup."

₹579

₹569

₹539

₹379

₹329

