

BEVERAGES



Orange Juice	129
Pineapple Juice	129
Watermelon Juice	129
Fresh Lime Soda Sweet/Salted	69
Fresh Lime Water	59
Butter Milk Plain/Masala	79/89
Soft Drink 330ML/500ML	MRP
Packaged Drinking Water	MRP

MOCKTAILS

Special Mocktail	249
Fruit Explosion Mix Fruit Juice, Strawberry Ice Cream, Grenadine Syrup, Coconut Syrup, Fruit Toppings	199
Guava Merry Guava & Pineapple Juice, Fresh Pineapple Chopped, Red Chilli Powder, Black Salt and Tabasco Sauce	199
Black Beauty Thums Up, Orange, Mint, Lime, Black Salt	199
Blue Coco Boomer Blue Curacao Syrup, Coconut Syrup, Pineapple Juice, Fresh Cream, Vanilla Ice Cream	199
Cucumber Ginger Mocktail Cucumber, Fresh Ginger, Sugar, Soda, Lime Juice	199
Pineapple Mint Mojito Pineapple Juice, Pineapple, Mint, Lime, Soda	199
Peach Sunrise Peach Syrup, Sugar Syrup, Soda, Lime Juice, Sprite, Grenadine Syrup	199
Cranberry Mojito Cranberry Juice, Mint Leaves, Mojito Syrup, Lime, Sugar Syrup	199
Watermelon Soda Float Watermelon, Vanilla Ice Cream, Coconut Cream, Soda	199
Pomegranate Cooler Pomegranate Juice, Pomegranate Seeds, Sugar Syrup, Lime Juice	199
	199

PAPAD/RAITA



Cheese Pakoda	269
Paneer Pakoda	259
Schezwan cheese masala papad	99
Masala Peanuts	169
Raita (Boondi/Pineapple/Mix Veg/onion mint)	129
Papad churi	99
Butter Cheese Papad	110
Fried Masala Papad	45
Roasted Masala Papad	40
Papad Fried/Roasted	40/35

SANDWICHES

Cheese Club Sandwich	269
Cheese Grilled Sandwich	239
Cheese Chilly Toast	269
Veg Club Sandwich	249
Veg Sandwich	179

SALAD

Greek Farmouse Salad Simple, fresh, & the ideal summer salad. Kalamata olives and feta cheese provide the must-have salty and briny contrast to crisp romaine lettuce, cucumbers, sweet tomatoes, and spicy red onions.	249	Russian Salad This is a creamy addictive salad made with lots of veggies and mayonnaise.	249
Waldorf Salad A fruit and nut salad made of celery, fresh apples, walnuts, and grapes, dressed in mayonnaise, and traditionally served on a bed of lettuce.	249	Sprout Salad Assorted sprouts with chat masala, salt and special spices.	199
		Fresh Garden Salad Cucumber, tomatoes, carrot, beetroot, cabbage and green chilly.	149

SOUP



Cream Of Almond Soup

A creamy, rich soup with a nutty flavour of almonds.

199

Cream Of Mushroom Soup

Deliciously creamy with tender bites of mushroom pieces. Full flavoured with garlic, onions and herbs subtle enough to shine through and compliment the natural flavour of mushrooms without overpowering

199

Cream Of Brocoli

Prepared with broccoli, vegetable stock, milk and cream.

199

Veg Sweetcorn Soup

delicious soup made from fresh American sweet corn, scallions, herbs and spices

179

Lemon Courinder Soup

The refreshing combination of lemon and coriander along gives you a healthy soup

169

Cream Of Tomato Soup/Spinach

159

Veg Tum Yum Soup

Various aromatic ingredients are sliced, roughly pounded, and simmered to extract their flavor. These include fresh ingredients such as lemongrass, kaffir lime leaves, galangal, chilis, shallots, and garlic

169

Veg Manchow Soup

A restaurant style Chinese vegetarian soup made with mixed vegetables, garlic, ginger, soya sauce, ground pepper & a few other pantry ingredients.

149

Veg Hot & Sour Soup

Is a spicy and hot soup made with mixed fresh vegetables, mushrooms, spices and soy sauce.

149

SHORBA

Tomato Shorba

Tomato Dhaniya Shorba is a light, spiced Indian-style tomato and coriander broth

190

Palak Shorba

Palak soup is a wonderfully flavorful, comforting, and healthy dish. It's made with simple, wholesome ingredients for a highly

190

Dal Shorba

Dal shorba is simply lentil soup made from yellow moong dal or toor dal

190

CHINESE/ORIENTAL STARTER



Manolian Cottage Cheese

Cottage cheese tossed in mangolian sauace

475

Paneer Cheese Cigar

chatpata mince paneer and cheese with salt, pepper, mustard, Worcestershire sauce, ginger garlic,deep fried cigar sized roll.

359

Crispy Corn Salt & Paper

American corn crispy fried,tossed in sea salt black paper and garlic

359

Paneer Chilly Dry

It is simply flour or batter coated fried paneer cubes tossed in a spicy, salty, tangy and sweet sauce made with green bell peppers, garlic, ginger, green chillies, soy sauce and more seasonings

289

Paneer 65

Paneer coated in spices, ginger, garlic and lemon juice,tossed with curry leaves curd and spices,

289

Mushroom Chilly/Manchurian Dry

279

Veg Spring Roll

279

Honey Chilly Potato

289

Corn Crunchy

299

Veg Manchurian Dry

219

Gobi Manchurian Dry

219

Veg Crispy

219

Veg 65/Gobi 65

219

Peri Peri Fries

189

French Fries

169

CHINESE/ORIENTAL MAIN COURSE



Thai Green Curry With Steamed Basil Rice a dish made with a base of curry paste, coconut milk , and a combination of protein , vegetables, and fresh herbs	429
Thai Red Curry With Steamed Basil Rice Thai red vegetable curry is a creamy, aromatic dish featuring a medley of fresh vegetables simmered in a rich	429
Paneer / Manchurian Chilly Rice Bowl Indo-Chinese fusion dish that typically features crispy, sauced paneer served alongside flavorful stir-fried rice in a single	379
Veg Manchurian Rice Bowl A popular Indo-Chinese meal consisting of a colorful combination of vegetable fried rice and crispy mixed-vegetable dumplings	351
Mushroom Manchurian Gravy Sliced mushrooms are dipped in a thick batter & deep fried until crisp and golden	249
Veg Schezwan Tripple Noodles A popular Indo-Chinese dish that is a complete, hearty meal combining three main components: stir-fried noodles	289
Veg Schezwan Noodles Stir-fried noodles tossed with a colorful assortment of crisp vegetables and a fiery Schezwan sauce	249
Burnt Garlic Noodles A popular Indo-Chinese dish featuring noodles stir-fried with garlic that has been caramelized to a dark, smoky-sweet flavor	239
Veg Hakka Noodles	229
Veg Fried Rice A popular dish made by stir-frying cooked rice with various vegetables, sauces like soy sauce and vinegar, and aromatics like	249
Veg Schezwan Fried Rice Cooked rice stir-fried with mixed vegetables and a spicy Schezwan sauce	259

CONTINENTAL PIZZA

Margherita Pizza Typical Neapolitan pizza, roundish in shape with a raised edge and garnished with hand-crushed peeled tomatoes, mozzarella, fresh basil leaves.	359
Tandoori Paneer Tikka Pizza Homemade Pizza crust layered with a Special sauce, paneer, bell pepper, onions, and cheese, this Paneer Pizza is a must-have for pizza night.	359
Exotica Veg Pizza Mouth watering pepperoni, cabanossi, mushroom, capsicum, black olives and stretchy mozzarella, seasoned with garlic and oregano.	359

ITALIAN

Nachos	379
Cheese Garlic Bread	299
Cheese Mozzarella Stick	429
Cheese Corn Ball	329
Arrabiata Pasta	369
Alfredo Pasta	369

HOT PAN AND SIZZLERS



Exotic Vegetable Sizzler Broccoli, yellow corn, peas and carrots on a bed of Fried Rice on cabbage base	469
Vegetable Indian Sizzler Pan fried paneer cubes along with roasted vegetables and a spicy sauce that is rich in the garlic- tomato flavour	459
Vegetable Chinese Sizzler Savory, spicy Chinese sizzlers with rich sauces and vibrant veggies	449

KEBAB

Asorted Tandoor Platter The speciality of house.	999
Paneer Suneri Kebab The speciality of house.	469
Paneer Sufiyani The speciality of house.	399
Paneer Dilkhush The speciality of house.	469
Stuffed Mushroom Cheese The speciality of house.	399
Veg Burashi Seekh Kebab Marinated With Carrot, Cauliflower, Beetroot & Spinach, Mint & Indian Spices	349
Veg Seekh Kebab Veg Seekh Kabab is a delicious snack cum starter made using mixed vegetables like carrot, beans, cabbage, peas, capsicum, potatoes and spices	329
Paneer Peshavari Kebab cottage cheese marinated with ginger garlic pest and brown onion pest and yogurt then grilled in charcoal oven.	329
Paneer Malai Tikka Cottage cheese marinated with roasted cashewnut pest, fresh cream, cheese and yogurt then grilled in charcoal oven	319
Paneer Pahadi Kebab Cottage cheese marinated with fresh spinach,coriander,mint,green chilly,ginger garlic pest and yogurt with home special herbs and spices,then grilled in charcoal oven serve with greted cheese and butter.	289
Paneer Banjara Kebab Cottage cheese marinated in blend of hearbs,spices and yogurt,and then grilled until tender and slightly charred.served with grated cheese and butter with smoky taste.	289
Tandoori Mushroom/Babycorn/Aloo	279
Paneer Achari Tikka Cottage cheese marinated with fresh pickle and house special spices, then grilled in charcoal oven served with special garnishing.	289
Paneer Tikka	279

MAIN COURSE

PANJABI



Veg Patiyala A lip-smacking curry made with a tomato-based gravy, shredded paneer, julian cutting mix vegetable, cream, ghee, stuffing in papad roll.	389
Veg Tiranga A vegetarian dish of mixed vegetables with three different shahi / rich gravies of spicy, medium and mild/sweet flavours.	399
Paneer Sultani Stuff fried paneer blended with reach and flavourful cashewnut, tomato and onion gravy.	369
Paneer Birbali Paneer Birbali is a rich, Mughlai-inspired Indian dish featuring paneer in a creamy, flavorful gravy	369
Paneer Rajwadi Cooked in a creamy tomato-based sauce with butter and spices	369
Paneer Toofani A popular, spicy North Indian Punjabi dish featuring paneer in a rich, flavorful gravy	329
Malai Kofta Potato paneer tutyfruity, khoya kofta served with a flavorful, creamy and delicious sweet curry.	349
Kaju Curry A restaurant style delicious recipe of a creamy kaju butter masala with a rich, tangy, sweet flavorful gravy made with cashews, tomatoes, cream and spices/by choice its serving with white sweet gravy also.	349
Kaju Masala Ghee roasted cashews are cooked along with onion, tomatoes and a whole bunch of whole and ground spices to make this flavorful curry.	349
Paneer Lazeez Finger paneer cooked with julienne bell pepper, onion, traditional indian spices and finished with cheese tomato gravy.	349
Paneer Chingari Rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter mediam SPICY.	369
Veg Sultani Sardesai's kitchen special preparation,	349
Paneer Pasanda Made with stuffed paneer slices which are batter coated, fried and served in a smooth onion, tomato cashew gravy.	369
Veg Angara Mix vegetable, blended with tomato, onion and white gravy, spicy and flavourable serve on hot pan.	349
Babycorn Mushroom Masala Baby Corn AND Mushroom Masala is a rich creamy dish in cashew nut paste.	329
Paneer Lawababdar Paneer Lababdar is a delicious North Indian dish made with paneer (Indian cottage cheese) cooked in a rich and creamy tomato-based gravy.	349

MAIN COURSE



PANJABI

Paneer Khurchan Delicious Paneer (cottage cheese) dish blended with the flavour of Nigella seeds, cream and butter.	369
Veg Deewani Handi It is a medley of assorted vegetables cooked in a rich and creamy spinach based gravy, flavored with aromatic spices like cumin, coriander, and garam masala.	285
Paneer Masallam Paneer Musallam prepared in creamy, mildly tangy gravy of tomato, onion and spices. A delectable dish with soft paneer chunks cooked in a rich tomato gravy.	279
Paneer Tikka Masala Paneer Tikka Masala is a popular Indian curry where cubes of paneer (Indian cottage cheese), onions and peppers are marinated with yogurt and spices, grilled and then tossed in a creamy tomato based curry.	279
Paneer Butter Masala Mild sweetness and tanginess from tomatoes and onions; richness of butter, cashew nuts and cream combined with the subtle aromas from dry spices.	299
Hari Makai Khas Sardesai's kitchen special prepared dish, spinach based rich creamy gravy with American corn, serving with different seasoning.	279
Subz Begum Bahar Sardesai kitchen special preparation	349
Veg Chilli Milli a flavorful, North Indian-style mixed vegetable curry with a rich and creamy tomato and cashew-based gravy	299
Veg Kofta Curry An exotic Indian gravy dish that comprises of two parts Kofta and the curry. The Kofta's which are basically balls made out of minced veggies and spices that are deep/shallow fried and then added to a tangy, creamy and spicy onion tomato base curry.	299
Palak Paneer A classic curried dish from North Indian cuisine made with fresh spinach, onions, spices, paneer and herbs.	269
Mix Veg Kolhapuri A delicious spicy mixed vegetables dish which has its origin in Kolhapur, must try.	249
Aloo Mutter	249

MAHARASHTRIAN

Baigan Saoji	279
Veg Saoji	299
Shev Bhaji	219
Tawa Besan/Methi	219
Lasuni Methi/Masala	219
Veg Maratha	219
Bhendi Fry/Masala	219

INDIAN BREAD



Tandoor Roti Plain/Butter	20/25
Naan Plain/Butter	40/55
Garlic Naan Plain/Butter/Cheese	75/79/99
Kulcha Plain/Butter/Stuffed	55/59/119
Lachha Paratha	45
Khasta Roti	40
Biscuit Roti Plain/Cheese	45/59
Kashmiri Naan	95
Missi Roti	35
Chapati Plain/Butter	20/25
Tawa Paratha Plain/Butter	25
Jawari Roti	30
Roti Basket	499

RICE

Steamed Rice Full/Half	121/69
Jeera Rice Full/Half	141/79
Lemon Rice	151
Curd Rice Tadaka	161
Ghee Dum Rice	191
Veg Pulao	221
Veg Dum Biryani	249
Hydrabadi Veg Dum Biryani	249
Dal Khichadi	239

DAL



Dal tadka	171
Dal fry	161
Palak dal	161
Butter Lasuni Dal	179
Dal Kolhapuri	189

SWEET AND DESERT

Rus Angori	149
Rus Malai	149
Gajar Halwa	139
Moongdal Halwa	129
Dry Fruit Kalakand	129
Gulab Jamun	119
Choco Lava	229
Lce Cream Single Scoop	51
Lce Cream Double Scoop	99
Triple Sundae	199
Dry Fruit Mastani	249
Butterscotch Mastani	229
Mango Mastani	219
Fresh Fruit Mastani	239
Bharat Speacial Mastani	259
Cold Coffee With Ice-Cream	149
Chocolate Brownie	249