

# BREAKFAST

(7:00 AM TO 10:30 AM)

## ALA CARTE FAVOURITES

SEASONAL FRESH FRUIT JUICE	55/
SEASONAL CUT FRESH FRUITS	65/
NATURAL OR FLAVOURED YOGHURT	45/
CEREALS (Corn flakes Wheat flakes, Choco flakes,)	75/
HOT MILK OR COLD MILK	35/
EGGS TO ORDER (Eggs, fried, scrambled, poached, boiled, with parsley butter potatoes)	100/
WITH HAM, BACON, SAUSAGES, SALAMI	
OMLETTE (Choice of topping: mushroom, cheese, masala,)	100/
FRIED EGG (Sunnyside up, upset down)	100/
CHEF CHOICE SPANISH OMLETTE	125/
BREAKFAST ROLL (Danish Roll, Cinnamon Roll, Croissant, Briochee, Fruitcake)	75/
FRESH FROM THE OVEN (Baked on toast, Mushroom on toast, baked bean on toast, corn & cheese toast)	75/

## INDIAN FAVOURITES

DOSA (Masala, plain, cheese, onion with coconut, tomato chilly chutney, sambar)	45/
IDLY (With coconut, tomato chilly chutney, and sambar)	45/
PAROTHA (Aloo, Gobi, mooli, with pickle & curd)	50/

**STARTER & SNACKS**  
(3:30PM TO 7:00PM)

**Very veggie**

MIRCHIWALI BABYCORN (Crisp fried baby corn I amritsari batter)	125/
KAJU MIRCH PKAODA (Cashew nut coated with spicy batter & crispy fried)	100/
ALOO LUDDA (Potato and peas stuffed in crispy bread & deep fried)	100/
MAKHMALI TANDOORI ALOO (Marinated baby potatoes with cottage cheese cooked in clay oven)	125/
MOTIWALI VEGETABLE SEEKH (Our seasonal vegetable wrapped with soft moti cooked in a clay oven)	125/
PATTEWALI PANEER TIKKA (Betel leaves wrapped with paneer flavored with saffron cooked in clay oven)	150/
NACHOS (Small tortillas served with melted cheese & jalapeno peppers, accompanied with guacamole, red tomato salsa & sour cream)	125/
CALAMARI NICHAKO (Stuffed squids with tangy bell pepper served with skewers accompanied with sour corn curd with balsamic vinegar)	175/
CHEESE PAUPIETTE (Sliced cheese rolled with asparagus and chilly flakes served with avocado salsa with sour cream)	155/
STUFFED LOTUS OF HEAVEN (Lotus stuff with spicy Chinese green served with chilly hot garlic sauce)	155/
SPRING ROLL	125/
STEAM OR FRIED SIO- MAI	155/
DOSA / IDLY /VADA (Accompanied with coconut chutney, tomato chutney, and sambar)	100/
SAMOSA WITH CHOLEY	100/
BHATURA WITH CHOLEY	125/

**MAIN COURSE**  
(12 NOON TO 3:30 P M & 7:00PM TO 11:30PM)

**SOUP:**

CONSSOMME MARGARITA (Its come from Royal French)	99/
ROAST CHICKEN BROCOLI (A thin soup content with roast chicken & broccoli flavoured with fresh herbs)	99/
CHOICE OF CREAM SOUP (Tomato, Mushroom, vegetable and chicken)	55/ - 99/-
MUTTON DHANIYA KA SHORBA (Rich & creamy lamb trotters extract simmered with fresh coriander leaves & drizzled with a squeeze of lemon)	99/
HOT & SOUR SOUP (Veg and non-veg)	55/ - 99/
SWEET CORN SOUP (Veg and non-veg)	55/ - 99/
MANCHOW SOUP (Veg and non-veg)	55/ - 99/

**SALADS:**

GREEN SALAD	45/
PAPAD (Fried, masala, roasted)	25/
Raitha (Boondi, aloo, pineapple, mixed)	25/
FATTOUSH (A healthy salad made of crunchy vegetables flavored with dill leaves)	35/
MACORONI BEAN SALAD (A delightful salad of sprouted mix beans, split almond and cottage cheese tossed in lemon dressing)	35/
CHEF SALAD (Our chef special)	79/
SMOKE CHICKEN SALAD (Shredded home smoke chicken with julienne of apple, tossed in orange flavored with mayonnaise dressings)	55/
WARM SEAFOOD SALAD (Special seafood tossed with aromatic herbs, with wine served with crispy lettuce)	99/
ALFREDO LAMB SALAD (A tender of julienne lamb with bell pepper tossed with honey ginger yoghurt)	79/

## CONTINENTAL FIRE:

### Non-veg:

NEPTUNE PRAWN BABYLON (Grilled prawns marinated with English spices served with English coriander flambéed with brandy)	199/
DARNE OF KINGFISH (A pan-fried darne of fish with chef special herbs)	175/
MIX SEAFOOD GRILL (Our chef special from the griller)	299/
HONEY ROULADE POULLET (A roll of chicken breast stuffed with Parmesan cheese, aromatic herbs, served with red wine honey sauce)	175/
CHICKEN CROSSIANT LONDON HOUSE (A chicken based croissant stuffed with julienne ham with cheese served with crème marinara sauce)	175/
FILLET STAEK MARINA (A grilled steak with pepper and rosemary served with pepper wine juis)	175/
TENDERLOIN JULLIENA (Julienne tenderloin with green asparagus and sundry tomato served with creamy wine sauce)	175/

### Vegetarian:

CHOOSE YOUR PASTA  
(Fettuccini, spaghetti, penne)  
225/  
SOURCE UR SAUCE

Marinara  
Bolognaise  
Basil pesto  
Cheese sauce  
Spicy neapolitaine sauce

#### SPICE IT WITH

Elephant garlic  
Rosemary  
Green chilly  
Pepperoncini  
Basil  
Ginger  
Thyme  
Cilantro  
Oregano  
Jalapeno peppers

## MAXICAN VEGETABLE BURITTO

(Accompaniments with traditional guacamole and salsas)

155/

## COTTAGE CHEESE STEAK WITH ITALIAN SAUCE

(A cottage cheese steak grilled mix with aromatic vegetables served with fresh herb sauce)

175/

## WOK FIRE:

### Veggies:

#### PAD PIK KAR PAK

(Mix vegetable with hot garlic sauce)

155/

#### PAD LUN MIT CAP NGA

(Seasonal Chinese green in oyster sauce)

155/

#### DICED BEANCURD WITH ASSORTED VEGGIES

(A seasonal vegetable cooked with sesame chilly garlic)

155/

#### SHREDD MUSHROOM WITH SPROUT BEANS AND BAMBOO SHOOT

(A special mushroom with organic sprout with fresh bamboo shoot tossed with black bean sauce)

155/

#### BRAISED EGGPLANT

(A Thai special eggplant with coconut creamy green sauce)

155/

#### THAI VEG GREEN CURRY

(A traditional Thai green curry mixes with special Thai green)

175/

### Non veg:

#### PAA PAD NAMMAN HOY

(Sautéed fish with vegetable in oyster sauce)

175/

#### PLA TOD LARD PRIK

(Deep fried fish with garlic and cheese sauce)

175/

#### CHOO CHEE GOONG

(Prawn with choochee paste and coconut milk)

199/

#### KOONG PAD PRIK

(Prawn in hot chilly sauce)

#### PANNANG KAI

(Fried chicken in Penang sauce)

175/

#### STIRFRIED CHICKEN WITH BLACKBEAN PEPPER SAUCE

(Shredded chicken marinated with aromatic crushed pepper & bean sauce)

175/

#### SLICE LAMB WITH FUNGUS

(A slice of tender lamb wrapped with mushroom served with hot sezwan sauce)

175/

#### LAMB DUMPLING WITH POKCHOI

(Stew rice noodles tender meatball served with pokchoi)

175/

SHREDDED BEEF WITH BELL PEPPER

(A shredded beef with bell pepper sauce)

155/

ROAST BEEF CANTONESE

(Our chef special roast beef served with Cantonese sauce)

155/

**RICE & NOODLES:**

MIX FRID RICE WITH CHICKEN & PRAWNS

FRIED RICE

199/

(Cantonese style, shanghai style, sezwan style)

VEGETABLE FRIED RICE

155/

HAKKA CHOW-MEIN NOODLES

(Veg & Non veg)

155/ & 199/

AMERICAN CHOUPEY

125/

NOODLES

(Veg & Non veg)

155/ & 199/

**INDIAN DELIGHTS:**

**Shuruwat:**

AAM RAS PANNA

(Tangy raw mango sherbet with cumin & sugar)

55/

ANAR KA JUICE

(Fresh pomegranate juices)

55/

LASSI

(Blended yoghurt with your choice of sugar, salt. Saffron, almond or pistachio)

55/

NIMBU WALA JALJEERA

(Tangy fresh lime water with mint and roasted cumin)

55/

**TANDOOR SE...**

**Non-veg:**

KEBAB-E DARBAR-E-BHAJAN

(At the region of hyderabadi spicy kebab)

199/

KHAZANA PAROTHA KEBAB

(At the region of Kashmiri tandoori dum kebab)

199/

KEBAB-E- SAMUNDER

(Three type of seafood such as fish, squid & prawns enrich with Indian spices)

199/

## Vegetarian:

### KHATTI MEETHI PANEER TIKKA

(Chunks of paneer marinate with Indian spices)

155/

### SUNDARI GOBI MALAI TIKKA

(Gobi and broccoli marinated with cashew nut and Indian spices)

155/

### MOTICHUR KI VEG KEBAB

(Seasonal mix vegetable with poppy seed marinated with mint, tamarind flavor)

155/

## HUMARI RASOI SE.....

## Non veg:

### KADHAI JINGHA

(King prawns stirfried with fenugreek and coriander seeds in exotic spices)

200/

### DAHIWALI KHADA POMPHRET

(Our chef suggestion)

225/

### MURGH METHI KUNDAN

(Chicken cooked with Indian spices served with rich methi cashew nut gravy)

199/

### LAAL MAAS

(Tender lamb pieces braised with fiery red gravy from the sands dunes of thar)

199/

### BUTTER CHICKEN

(Tandoor cooked chicken in rich tomato gravy)

199/

## Veggies:

### PANEER TIKKA LABABDAR

(Soft paneer tikka simmered in creamy tomato & onion gravy, flavored with fenugreek)

175/

### MUTTE METHI MALAI

(MMM ..... greenpeas, fenugreek leaves& cream)

175/

### KHUMB AUR MAKKAI KI MASALA

(Mushroom and corn kernels in a tangy gravy)

175/

### DIWANI HANDI

(Charcoals very own.. a mixed vegetable preparation in a spicy red gravy)

175/

## DAL MEIN.....

### DAL MAKHANI

99/

### DAL TADKE WALI

65/

### CHANNA MASALA

75/  
RAJ MAH RASILLA  
65/

**CHAWAL MEIN**.....

KACHHI GOSHT KI BIRYANI  
(Accompaniment with raitha and salan)  
199/  
MURGH DUM BIRYANI  
((Accompaniment with raitha and salan)  
175  
SAFFRONI RESHMI PULAO  
100/  
JEERA PULAO  
75/  
STEAM RICE  
55/

**TANDOOR AUR TAWA KI ROTIYAN**.....

TANDOORI ROTI  
20/  
KHASTHA AJWAINI ROTI  
25/  
HARI MIRCH KI ROTI  
25/  
ROOMALI ROTI  
25/  
NAAN  
25/  
LASOONI NAAN  
25/  
AMRITSARI KHULCHA  
25/  
PARATHA  
(Pudina, methi, aloo, Gobi, mooli)  
30/  
MISSI ROTI-----25/

**DESSERT:**

LEMON SOUFFLE.....120/  
POACHED APPLE WITH ICECREAM.....100/  
CHOCOLATE AND JELLY MOUSSE.....120/  
CREAM CAMEL.....100/  
KAJU AND BADAM KI HALAWA.....100/..  
GAJAR HALWA.....100/

KESAR KULFI.....120/

**CHOICE OF ICE CREAM**.....99/  
(Vanilla, strawberry, butterscotch, chocolate)

### **BEVERAGES:**

Tea or coffee .....45/

Masala tea

**Cold coffee** .....120/  
(With or without ice cream)

**Energy drinks** .....120/  
(Bournvita, horlicks, drinking chocolate)  
Tender coconut water

**Milk shakes** .....110/  
(Chocolate, vanilla, strawberry or mango with or without ice cream)

**Lassi** .....100/  
(Sweet, salted or plain)

**Masala milk** .....55/  
(Hot or cold)

Iced tea