



ALL DAY DINING MENU

STARTERS

<i>Baby Corn Pepper Salt</i> Crispy corn tossed with pepper and salt	300
<i>Cauliflower Manchurian</i> Deep fried florets tossed with soya	380
<i>Paneer tikka</i> Cottage cheese cooked in clay pot	410
<i>Chicken Fry</i> Chicken deep fried to a golden crisp	460
<i>Chicken Manchurian</i> Delicious fried chicken in slightly sweet, hot & sour Manchurian sauce	460
<i>Chicken Sheek Kabab</i> Minced chicken cooked in a skewer and served with mint sauce	460
<i>Tandoori Chicken Fries</i> Strips of chicken deep fried and tossed with tandoori masala	410
<i>Reshmi Kabab</i> Cashew & yogurt marinated chicken glazed with egg	410

FROM THE FLAMES

Egg Curry
scrambled masala egg in onion tomato
gravy 250

Chicken Chettinadu
boneless chicken cooked in black
pepper and spices 410

Chicken Makhnai
pot roasted chicken in tomato gravy 410

FROM THE WOK

Vegetable Noodles
garden vegetable and noodles tossed
with soya 300

Vegetable Fried Rice
Fried rice with veggies 300

Dragon Chicken
Chicken tossed with cashewnuts in
tomato sauce 410

Thai Chicken Curry
Lemon grass chicken cooked with
coconut milk 410

Chicken Fried Rice
chicken & egg tossed rice 350

Szechwan Chicken Fried Rice
chicken & egg tossed rice 350

Chicken Noodles
shredded chicken & noodles tossed
with soya 350

DAL & CURRIES

<i>Dal Tadka</i> Moong dal cooked with garlic and jeera	260
<i>Dal Makhnai</i> Five types of lentils soaked overnight and cooked to perfection	260
<i>Paneer Makhnai</i> paneer in rich tomato gravy	275
<i>Kheema Brinjal Curry</i> brinjal roasted and minced and cooked in onion tomato gravy	260
<i>Aloo Peas Masala</i> Potato and peas tossed with rich gravy	250
<i>Gobi Makhani</i> cauliflower cooked in tomato & capsicum	300
<i>Mushroom Gravy</i> Mushroom in rich gravy with red chilli and capsicum	300
<i>Malai Kofta</i> Cottage cheese & nuts dumpling in mild gravy	270
<i>Kadai Vegetables</i> Mixed vegetables cooks with green pepper tossed in gravy	275

RICE

<i>Bisbelabhat</i> Lentil rice	150
<i>Chicken Drumstick Dum Biryani</i> chicken cooked with basmati rice in a rich masala	350
<i>Vegetable Dum Biryani</i> Mixed vegetable & rice cooked in dum style	300

INDIAN BREADS

<i>Naan</i> Oven baked indian flatbread	90
<i>Butter Naan</i> Oven baked indian flatbread covered in butter	125
<i>Garlic Naan</i> Oven baked indian flatbread made with garlic	125
<i>Malabar Parota</i> Indian flatbread from kerala (2 nos)	100
<i>Plain Roti</i> Indian flatbread made from wheat	90
<i>Butter Roti</i> Indian flatbread made from wheat covered in butter	125
<i>Garlic Roti</i> Indian flatbread made from wheat with garlic	125

BEVERAGES

<i>Fress Juice</i> Pineapple, Sweet Lime, Pomegranate, Watermelon	275
<i>Tea</i> Masala, Lemon, Green, English Breakfast and Black tea	105
<i>Coffee</i> South Indian filter coffee	105

SNACKS

<i>French Fries</i> Delicious plate of fries with ketchup	210
<i>Corn Cheese Nuggets</i> Deep fried goodness with corn and cheese filling	300
<i>Chicken Nuggets</i> Freshly fried nuggets with an assortment of sauces	360
<i>Chicken Garlic Fingers</i> Chicken fingers wrapped with delicious garlic flakes	360
<i>Club Sandwich</i> Chicken, egg and vegetables with three slices of bread	410

DESSERTS

<i>Gulab Jamun</i> Two (2) pieces of jamun in cardamom syrup	230
<i>Shai Tudka</i> Deep fried bread glazed with rabbadi	200