



RESTAURANT MENU

VEGETARIAN STARTER

ONION BHAJIA	\$78.00
CRISPY ONION & HOT CHILLY FRITTERS	
SAMOSA (4 PCS.)	\$78.00
TRIANGULAR SHAPED FLAKY PASTRIES FILLED WITH SPICY POTATOES, PEAS & NUTS	
PANEER PAKORA	\$88.00
INDIAN POPULAR COTTAGE CHEESE FRITTERS	
VEG. HARA BHARA KEBAB (6 PC)	\$78.00
CRISPY PATTIES OF GREEN MASHED VEGETABLE	

CHILLY CHEESE TOAST (8 PCS.)	\$78.00
A SPECIALTY OF LONG CHILLY & GRATED CHEESE BREAD PIZZA	
CHILLY PANEER (MUSHROOM OPTIONAL)	\$98.00
OUR CHEF'S SPECIALTY	
VEGETABLE MANCHURIAN (DRY)	\$88.00
AN EXOTIC PREPARATION OF INDO-CHINESE SPECIALTY OF OUR CHEF	

NON-VEGETARIAN STARTER

PEPPER CHICKEN	\$138.00
DICES OF CHICKEN, PAN-FRIED WITH CRUSHED BLACK PEPPER & HERBS	
CHILLY CHICKEN	\$128.00
BATTER FRIED CHICKEN DICES TOSSED WITH CAPSICUM & ONION IN A WOK	
CHICKEN 65	\$128.00
BATTER COATED CHICKEN CUBES FRIED, AND TOSSED IN SOUTH INDIAN SPICES & HERBS	
MACHHLI AMRITSARI	\$108.00
FISH FINGERS COATED IN HERBS FLAVORED SPICY BATTER & DEEP-FRIED	
GRILLED TAWA FISH	\$128.00
FISH FILLET MARINATED IN INDIAN SPICE & HERBS GRILLED ON GRIDDLE PLATE	

SHORBA / SOUP

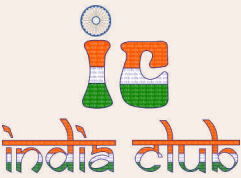
TOMATO SHORBA	\$58.00
TOMATO SOUP WITH CORIANDER AND GINGER	
MURG SHORBA	\$58.00
A SPICY INDIAN THIN CHICKEN SOUP WITH GINGER, GARLIC & HERBS	
VEG OR CHICKEN HOT & SOUR SOUP	\$58.00
A CHOICE OF VEG OR CHICKEN SOUP COOKED WITH VEGETABLES & HOT CHILIES	
VEG OR CHICKEN MANCHOW SOUP	\$58.00
CHOICE OF VEG OR CHICKEN SOUP COOKED WITH VEGETABLES, GINGER, GARLIC & HERBS	

ANIMAL FRIENDLY OPTIONS

VEGGIE CHICKEN TIKKA	\$128.00
(ONE HOUR PRIOR ORDER)	
VEG CHICKEN CUBES MARINATED IN YOGURT, SAFFRON & INDIAN SPICES, COOKED ON SKEWERS IN TRADITIONAL TANDOOR	
IMPOSSIBLE SHEEKH KEBAB	\$138.00
(ONE HOUR PRIOR ORDER)	
IMPOSSIBLE MINCED MEAT KEBABS FLAVORED WITH INDIAN HERBS AND SPICES & COOKED ON SKEWERS IN A TANDOOR	
VEGGIE CHICKEN 65	\$138.00
VEG CHICKEN CUBES BATTER COATED, FRIED AND TOSSED IN EXOTIC BLEND OF SOUTH INDIAN SPICES	

CHAAT STATION

PAPADI CHAAT	\$78.00
CRISPY HOME-MADE WHOLE WHEAT WAFERS, ONION, POTATO, HERBS WITH SEASONED YOGURT & CHUTNEYS	
AVOCADO, CHICK-PEA, CORN & OLIVE SALAD	\$88.00
AVOCADO, CHICKPEA, CORN, OLIVE & COLORFUL PEPPERS IN LEMON DRESSING	
FRESH GARDEN SALAD	\$58.00
SLICES OF FRESH CUCUMBER, RADISH, CARROT, TOMATO & ONION WITH LEMON & CHILLY	
BHEL PURI	\$78.00
A MEDLEY OF PUFFED RICE, POTATOES, ONIONS, WAFERS, AND CHICKPEA, GARNISHED WITH CRISP VERMICELLI, CILANTRO & CHUTNEYS	
PEANUT MASALA	\$78.00
A SPECIAL TANGY PEANUT SALAD OF INDIA CLUB	
DAHI POORI OR PANI POORI	\$78.00
CRISPY HOLLOW WHEAT BALLS, STUFFED WITH POTATO, ONION & HERBS, SERVED WITH SEASONED YOGURT & CHUTNEYS OR WITH TANGY WATER	



WE LEVY NO SERVICE CHARGE





RESTAURANT MENU

NON-VEG. MAIN DISHES

BUTTER CHICKEN \$118.00
CHICKEN TIKKA COOKED IN CREAMY TOMATO & CASHEW GRAVY

CHICKEN TIKKA MASALA \$128.00
CHICKEN TIKKA COOKED WITH TOMATO, ONION & PEPPER IN A BLEND OF TOMATO & ONION CURRY

MURG KADAHİ \$118.00
BONELESS CHICKEN COOKED WITH ONION, TOMATO, AND CAPSICUM WITH SPICY CURRY

TRADITIONAL CHICKEN CURRY \$118.00
BONELESS CHICKEN COOKED IN INDIAN TRADITIONAL CURRY

LAMB RARHA \$138.00
TENDER PCS OF LAMB ROASTED WITH MINCED MEAT, ONION, TOMATO, INDIAN HERBS & SPICES IN A WOK

LAMB ROGAN JOSH \$128.00
TRADITIONAL LAMB CURRY FROM KASHMIR REGION OF INDIA

PRAWN MASALA \$188.00
SHRIMPS COOKED WITH ONION TOMATO, RED CHILI, IN INDIAN SPICES

FISH MADRAS CURRY \$118.00
TENDER PIECES OF SOLE DRESSED IN COCONUT CREAM AND CHILIES IN SOUTH INDIAN STYLE

CHOICE OF CHICKEN/LAMB/FISH VINDALOO \$138.00
FIERY HOT AND SPICY VINDALOO SAUCE COOKED WITH YOUR CHOICE OF PRAWN OR CHICKEN OR LAMB OR FISH



VEGETARIAN DELIGHT

PANEER LABABDAR \$98.00
COTTAGE CHEESE COOKED WITH COLORED PEPPER & ONIONS IN A RICH & MILD TOMATO BASE CURRY

MAKHANI PANEER \$88.00
CUBES OF COTTAGE CHEESE COOKED WITH TOMATO AND CREAM SAUCE

PALAK PANEER \$88.00
SPINACH PUREE COOKED WITH PANEER

KADAHİ PANEER \$88.00
DICES OF COTTAGE CHEESE COOKED WITH PEPPER, ONION & TOMATO WITH INDIAN HERBS

MUSHROOM MUTTER MASALA \$88.00
MUSHROOMS AND GREEN PEAS COOKED IN SPICY TOMATO & ONION CURRY

VEG. KOFTA CURRY MASALA \$88.00
VEGETABLE & CHEESE BALLS COOKED IN RICH SPICY ONION CURRY

KADAHİ VEGETABLE \$88.00
BEANS, CARROT, CAULIFLOWER, CAPSICUM & COTTAGE CHEESE COOKED WITH ONION, TOMATOES & INDIAN HERBS IN A WOK

ALOO GOBHI \$78.00
FLORETS OF CAULIFLOWER AND CUBES OF POTATOES TEMPERED WITH CUMIN SEED & TOMATOES

BHINDI DO PYAZA (SEASONAL) \$88.00
GARDEN FRESH LADY FINGERS STEWED WITH ONIONS

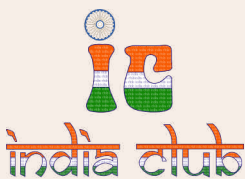


BAINGAN BHARTA \$98.00
EEGGPLANT BAKED IN TANDOOR COOKED WITH ONION, TOMATOES & INDIAN HERBS

DUM ALOO \$88.00
A NORTH INDIAN SPICY PREPARATION OF STUFFED POTATOES

CHANNA MASALA \$78.00
CHICKPEAS COOKED WITH GINGER, GARLIC & TOMATO IN NORTH INDIAN STYLE

DAL MAKHANI \$88.00
BLEND OF BLACK LENTILS SIMMERED IN TOMATO, CREAM AND BUTTER



WE LEVY NO SERVICE CHARGE



RESTAURANT MENU

INDIAN BREAD

NAN LEAVENED SOFT BREAD	\$22.00
GARLIC NAN	\$28.00
BUTTER NAN BUTTERED SOFT LEAVENED WHITE BREAD	\$24.00
CHILLY CHEESE NAN SOFT LEAVENED WHITE BREAD WITH CHEESE & HOT CHILI	\$38.00
ONION KULCHA SOFT WHITE BREAD STUFFED WITH ONIONS	\$32.00
STUFFED PRANTHA WHOLE WHEAT BREAD STUFFED WITH POTATO, ONION & HERBS	\$42.00
LACHHA PRANTHA WHOLE-WHEAT LAYERED BREAD	\$28.00
ROTI WHOLE WHEAT BREAD, BAKED IN TANDOOR	\$18.00
POORI DEEP-FRIED WHOLE WHEAT BREAD	\$18.00
ASSORTED INDIAN BREADBASKET A COMBINATION OF ROTI, PRANTHA, GARLIC NAN & ONION KULCHA	\$98.00

FINEST BASMATI RICE

SADA CHAWAL STEAMED BASMATI RICE	\$58.00
JEERA RICE CUMIN TEMPERED BUTTERED BASMATI RICE	\$68.00
VEGETABLE BIRYANI SEASONAL VEGETABLES COOKED WITH RICE IN A TRADITIONAL STYLE	\$78.00
CHICKEN BIRYANI BONELESS CHICKEN CUBES MARINATED & COOKED WITH BASMATI RICE, YOGURT, HERBS & SAFFRON	\$98.00

LAMB BIRYANI	\$108.00
TENDER LAMB PCS COOKED WITH BASMATI RICE FLAVORED WITH MINT & YOGURT	
KASHMIRI PULLAO	\$88.00
BASMATI RICE COOKED WITH FRUITS, NUTS & SAFFRON	

DESSERTS

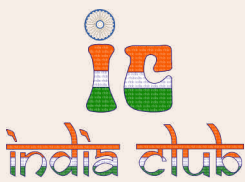
RASMALAI PISTA ILAICHI FLATTED SOFT COTTAGE CHEESE BALLS SERVED WITH CONCENTRATED MILK & DRY NUTS	\$58.00
GULAB JAMUN DEEP-FRIED MILK DUMPLINGS DIPPED IN HOT SUGAR SYRUP	\$48.00
MOONG DAL HALWA AN INDIAN SWEET SPECIALTY OF SKINLESS GREEN GRAM	\$68.00
GAJAR KA HALWA A CARRAT HOT SWEET PUDDING FROM INDIA	\$58.00
KESAR KULFI HOME-MADE ICE CREAM SERVED WITH NUTS & VERMICELLI	\$58.00
CHOICE OF ICE CREAM VANILLA, STRAWBERRY, CHOCOLATE, MANGO	\$40.00

MAIN COURSES

VEGGIE CHICKEN TIKKA MASALA VEG CHICKEN MARINATED & PARTIALLY COOKED ON SKEWERS, FINISHED WITH SPICY GRAVY	\$138.00
VEGGIE LAMB ROGAN JOSH VEG. MUTTON PIECES COOKED IN A TRADITIONAL INDIAN KASHMIRI STYLE	\$138.00

ACCOMPANIMENTS / RELISHES

RAITA SMOOTH WHISKED YOGHURT SERVED WITH CHOICE OF (HERBS/CUCUMBER/ BOONDI/MIX VEG.)	\$58.00
PAPAD ROASTED OR FRIED (2 PCS)	\$12.00
MASALA PAPADUMS CRISPY LENTIL WAFERS, SERVED (ROASTED OR FRIED) TOPPED WITH ONION, CHILI, TOMATOES & CILANTRO	\$28.00



WE LEVY NO SERVICE CHARGE

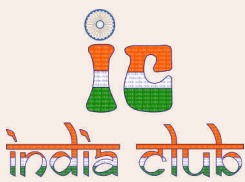




RESTAURANT MENU

SOFT BEVERAGES

LASSI / MASALA CHHACHH	\$38.00
FRESH LIME SODA (SWEET / SALTED / MIX)	\$30.00
HOT LEMON GINGER & HONEY	\$48.00
JALJEERA MASALA	\$38.00
COKE / FANTA / SPRITE / GINGER ALE / TONIC	\$20.00
PERRIER WATER	\$30.00
DISTILLED WATER BOTTLE	\$18.00
MASALA MILK TEA / HOT LEMON TEA / COFFEE	\$28.00
DIP TEA	\$20.00
RED BULL	\$68.00



WE LEVY NO SERVICE CHARGE

