

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, scrambld, 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 nepolitaine 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)	

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)	175/
ROAST BEEF CANTONESE (Our chef special roast beef served with Cantonese sauce)	155/
	155/
RICE & NOODLES:	
MIX FRID RICE WITH CHICKEN & PRAWNS FRIED RICE (Cantonese style, shanghai style, sezwan style)	199/
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.stuffsquid & prawns enrich with Indian spices)	199/

Vegeterian:

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 CARAMEL.....	100/
KAJU AND BADAM KI HALAWA.....	100/..
GAJAR HALWA.....	100/
KESAR KULFI.....	120/

CHOICE OF ICE CREAM99/
(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 milk55/
(Hot or cold)

Iced tea

