

MENU



Beverages

Water Bottle (500 ML)	10.00
Water Bottle (1 LTR)	20.00
Red Bull	150.00
Soda	40.00
Cold Drink (250 ML)	70.00
Butter Milk	50.00
Masala Tea	50.00
Hot Milk (1 Glass)	60.00
Lassi	80.00
Green Tea	60.00
Real Juice	50.00
Hot Coffee	100.00
Lemon Tea	60.00
Fresh Lime Water	40.00
Fresh Lime Water with Soda	50.00



Snacks & Starter



Roasted Papad	30.00
Fried Papad	40.00
Masala Papad	100.00
Plain Maggi	80.00
Vegetable Masala Maggi	120.00
Chees Maggi	120.00
Peanut Masala	180.00

Potato Pakode	150.00
Onion Pakode	150.00
French Fries	180.00
Pakora Platter (Potato, Onion, Paneer, Green Chilli)	250.00
Paneer Pakode (10 Pieces)	220.00

Non-Veg Starters

Boiled Egg (2 Pieces)	80.00
Fried Boiled Egg (2 Pieces)	100.00
Egg Bhurji (2 Pieces of Egg)	150.00
Egg Half Fry (2 Pieces of Egg)	150.00
Chicken Pakora (8 Pieces)	350.00
Chicken Pakora Boneless (8 Pieces)	400.00

Chinese

Hakka Noodles	220.00
Veggie Noodles	220.00
Manchurian Noodles	240.00
Veg. Schezwan Noodles	240.00
Singapuri Noodles	250.00
Manchurian Gravy	240.00
Manchurian Dry	200.00

Chilli Chicken	320.00
Chilli Paneer	250.00
Chilli Potato	220.00
Honey Chilli Potato	250.00

Sandwich & Toasts

Bread Butter (4 Pieces)	100.00
Vegetable Sandwich	180.00
Vegetable Griled Sandwich	250.00
Vegetable Griled Chees Sandwich	280.00

Soup

Hot and Sour Soup	150.00
Tomato Soup	150.00
Manchow Soup	150.00
Ginger Soup	180.00
Garlic Soup	180.00
Vegetable Sweet Corn Soup	200.00

South Indian

Idli Sambhar (3 Idli Pieces)	220.00
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(A traditional South Indian breakfast dish, idlis are steamed rice cakes made from a fermented batter of rice and urad dal. Served with a spicy lentil and vegetable stew called sambar, and accompanied with coconut chutney)

Vegetable Uttapam	180.00
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(A thick pancake like dish made from a fermented batter of rice and urad dal, with added vegetables like onion, tomato, and capsicum)

Onion Uttapam	180.00
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Upma	220.00
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Mini Meal

Boiled egg (2 Pieces) 100.00

Puri Bhaji 150.00

(4 pieces of puri & served with patato, onion, tomato sabji)

Omelette (2 Pieces of Egg) 150.00

Poha 150.00

(Poha prepared in vegetables, mild spices. Served with onion, lemon and namkeen)

Veg Main Course

Sev Tamatar 250.00

(Sev tamatar is a spicy, tangy and sweet tomato curry topped with sev (crisp fried gram flour vermicelli))

Aloo Jeera 250.00

(Boiled potato diced and cooked with cumin seeds, herbs & spices)

Kadhi Pakora 250.00

(Made with yogurt, fenugreek seeds and chickpea flour)

Dal Tadka/Dal Fry 250.00

(One of the most popular Indian dishes prepared with Lentils tempered with spices and ghee)

Chana Masala 250.00

(Chickpeas cooked with spices & flavoured with spices)

Gatta Masala 250.00

(Chickpea Flour Dumplings Tossed In Traditional Rajasthani Spices And Yoghurt Based Curry)

Sev Bhaji 300.00

(Namkeen sev prepared in combination of milk and cream which is slightly sweetish)

Dal Makhani	300.00
(A dish originating from the Punjab region of the Indian subcontinent cooked with whole black lentil (urad), red kidney beans (rajma), butter and cream)	
Mixed Veg	350.00
(Mix veg curry is made by cooking a mixture of vegetables together in a traditional Indian onion-tomato gravy)	
Rajma Masala	320.00
(Kidney beans cooked with traditional North Indian recipe preferred)	
Kaju Curry	320.00

Paneer

Matar Paneer	420.00
(Soft paneer cubes cooked in rich, creamy tomato and cashew gravy laced with butter)	
Khadai Paneer	420.00
(A flavorful preparation with paneer cooked in onion-tomato gravy)	
Sahi Paneer	420.00
(Shahi paneer is prepared with nuts, onions, spices & yogurt or cream. Yoghurt elevates the taste of the gravy with the aroma of spices infused)	
Palak Paneer	420.00
Paneer Butter Masala	450.00
Paneer Handi	450.00

Rice

Steamed Rice	160.00
Jeera Rice	180.00
Veg Fried Rice	220.00
Matar Pulao	240.00
Veg. Pulao	240.00
Boiled Egg Fried Rice	250.00

Breads

Plain Tawa Roti	25.00
Butter Tawa Roti	30.00
Khoba Roti	250.00
Plain Paratha	60.00
Aloo Paratha	150.00
<small>(A flatbread stuffed with spiced mashed potatoes, usually served with butter and yogurt)</small>	
Onion Paratha	120.00
<small>(The dish has flat bread stuffed with onion & Indian spices)</small>	
Paneer Paratha	180.00
<small>(Popular Indian flatbread made with whole wheat flour)</small>	



Accompaniments

Lehsun Ki Chutney	100.00
Green Salad	120.00
Cucumber Salad	120.00
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Onion Salad	120.00
Plain Curd	120.00
Boondi Raita	140.00
Vegetable Raita	150.00

Non-Veg Main Course

Egg Curry (Boiled Eggs Cooked In A Rich Onion Tomato Gravy)	250.00
Khadai Chicken	480.00
Chicken Curry (Home Made Style)	450.00
Butter Chicken	490.00
Jungli Mutton	640.00
Laal Maas	660.00
Desi Murg	3500.0

Thour Special

Dal, Bati & Churma

500/- Per Plate

(A famed Rajasthani food with lentils called dal flaky round baked breads called bati and coarsly browned wheat flour with besan and jaggery or sugar sweet dish called churma)



Desserts

Gulab Jamun (2 Pieces)	100.00
Milk Cake (2 Pieces)	100.00
Ice Cream	120.00
Halwa	150.00

Rajasthani Special

Ker Sangri	440
Rabodi Hara Pyaz	350
Mangodi Sabji	280

Breakfast

- Tea & Coffee
- Juice
- Fruits
- Omlete/Boiled egg
- Butter Bread/Poha/Maggi
- Aloo Paratha/Veg Sandwich/Puri sabji/Paneer Paratha/Idli Sambar/Upma/Uttapam

Lunch/Dinner

- Bread (Plain Tawa Roti, Butter Tawa Roti)
- Dal Tadka/Dal Makhani/Dal Fry
- Sahi Paneer/Khadai Paneer/Matar Paneer/Paneer Butter Masala
- Chana Masala/Rajma Masala/Gatta Masala/Sev bhaji/Sev Tamatar/Aloo Jeera/Mix veg/Kadhi
- Rice (Jeera Rice/Steamed Rice/ Pulao)
- Anyone Salad (Green Salad/Cucumber Salad)
- Papad
- Soup
- Dessert
- Raita (Veg Raita/Boondi Raita/Fruit Raita) **In Lunch Only**
- Egg Curry/Kadai Chicken/Butter Chicken **Non Veg. in Dinner Only**

Thank You

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