

DESSERT

Baked Rasgulla Famous Bengali Dessert Rasgullas Baked In Rabri	185
Rasmalai Cold Dessert Make From Chenna And Condensed Milk	185
Gulab Jamun Dumplings Traditionally Made Of Thickened Milk, Soaked In Rose Flavored Sugar Syrup	135
Deep Fried Ice-cream / Choice Of Ice-cream Scoop Of Ice-cream Deep-fried And Served With Honey & Chocolate Sauce	150
Capers Sunday	195
Fresh Fruit Platter	150
Caramel Custard A Classic Dessert Made Of Condensed Milk & Caramel	150
Coconut Lime Cheese Cake Tropical Inspired Cheesecake Made With The Fusion Of Flavours From Florida And The Caribbean	150
Baklava Baked Layer Of Filo Sheets Stuffed With Chopped Nuts Served With Vanilla Ice-cream	245
Chocolate Walnut Brownie All-time Favorite Chocolate Based Dessert	160

INDIAN STARTER**Vegetarian Starter**

Karachi Paneer Tikka / Hussaini Paneer Tikka Signature Exotic Kebab Made Up Of Indian Cottage Cheese	280
Dahi Ke Kebab / Hing Mutter Ki Tikki A Delightful Mughlai Preparation Made Of Hung Curd/ Peas Mixed With Other Spices And Deep Fried	250
Malai Broccoli Broccoli Marinated In Hung Curd, Cheese Paste And Flavored With Chefs Special Spices	250
Lahori Paneer Tikka A Street Food Delicacy Of Gawalandi, Lahore, Prepared From Curd, Cheese & Typically Used In Rich Spices, Chargrilled In Clay Tandoor	280
Peshawari Mushroom / Tandoori Mushroom Mushroom Marinated In Indian Herbs & Spices & Cooked In The Clay Oven	280
Aloo Nazakat / Makka Malai Seekh Potatoes Stuffed With Dry Fruits & Anardana, Finished On Clay Oven	275

Non Vegetarian Starter

Hyderabadi Keema Kabab Mince Lamb Petties With Aromatic Spices & Stuff Royal Cumin, Cheese Coriander & Choped Green Chilly	410
Murgh Resham Mizaz Soft & Succulent Chicken Breast, Marinated In Cardamom, Royal Cumin Seed & Peshawar Masala Grill To Cook In Clay Tandoor	315
Murgh Kasturi Tikka / Murgh Barrah Marinated Chicken Mixed With Potli Masala & Fenugreek, Cooked In Clay Oven	340
Mahi Abey Hayat / Indian-style Grilled Fish Fish Marinated In Typical Hyderabadi Spices / Mustard & Cooked In Clay Oven / Grilled	340
Bhatti Da Murgh (half) Royal Delicacy From Punjab, Whole Chicken Marinated & Flavored With Aromatic Spices Cooked In Clay Tandoor	315
Bhatti Da Murgh (full) Royal Delicacy From Punjab, Whole Chicken Marinated & Flavored With Aromatic Spices Cooked In Clay Tandoor	475
Jhinga Baluchi Prawns Marinated In Chefs Special Spices And Finished In Clay Oven	550
Punjabi Surkh Laal Tangdi Chicken Drumstick Marinated In Red Spicy Punjabi Spices & Finished In Clay Tandoor	340

MEDITERRANEAN STARTERS

Vegetarian Starter

Barbeque Cottage Cheese	420
Spicy Chili And Cilantro Barbeque Paneer	
Filowrap With Bellpepper And Cheese	330
Deep Fried Filo Wrap Served With Saffron Aioli	
Falafel Shewarma Wrap	360
Chickpea And Parsley Fritters Wrapped In Pita Bread With Mix Green Salad	
Dumpling-de-patata	360
Potatoes Mixed With Corn & Basil Served With Paprika Aioli	
Crumb-fried Mushroom	340
Deep-fried Mushroom Stuffed With Spinach & Cheese	
Garlic Bread - Plain	315
Garlic Bread - Cheese	340

Non Vegetarian Starter

Rubiyan Meshawi	545
Prawns Marinated In Arabic Spices	
Crumbled Fish	510
Olive Oil, Lemon, Garlic And Parsley Marinated Fish Served With Saffron Aioli	
Souvlaki	465
Chargrilled Chicken Skewers Marinated With Arabic Spices Served Garlic Aioli	
Chicken Espetada	465
Succulent Morsels Of Chicken Marinated In Portuguese Spices With Paprika Aioli	
Cajun Spiced Prawns	475
American Prawns Specialty	
Pescado Con Fungi	445
Mushroom Stuffed Fish Served With Creamy Cheese Sauce	

ORIENTAL STARTERS

Vegetarian Starter

Paneer In Choice Of Sauce – Taipei / Schezwan / Black Bean	270
Marinated Cottage Cheese Deep-fried & Wok-tossed In Sauce	
Crispy Corn	240
American Corns Crispy Fried And Tossed With Spring Onions & Green Chilli	
Shanghai Roll	265
Minced Vegetable Wrapped In Rice Sheets & Deep-fried And Served With Hot Garlic Sauce	
Honey Chilly Potato	285
Crispy Fried Potato Tossed In A Spicy Sauce With A Touch Of Honey	

Non Vegetarian Starter

Chicken Drumstick In Choice Of Sauce Black Pepper / Schezwan / Tangy	330
A Spiced Marinated Chicken Drumstick Deep-fried & Tossed With Sauce	
Pan-fried Fish In Golden Ginger / Chilli / Kunjinado Sauce	370
Sliced Fish Wok-fried Tossed With Bellpeppers Tossed In Sauce	
Crispy/soft Prawns In Choice Of Sauce Chilly Plum/ Three Flavor/ Butter Garlic	475
Prawns Marinated In Chef's Special Spices, Deep-fried & Tossed In Sauce	
Chicken In Choice Of Sauce Chilly Black Bean/ Hunan/ Schezwan/ Sweet & Spicy	340
Marinated Chicken Cubes Marinated In Asian Spices & Tossed In Sauce	
Classic Mongolian Chicken Butter And Black Pepper	360
Stir-fried Chicken In A Spicy Black Pepper Sauce With Fresh Chillies & Coriander	

SALAD**■ Vegetarian Salad**

Green Salad	130
Fattoush Salad Lettuce & Bellpeppers Tossed In Lemon-sumac Dressing Topped With Pita Chips	175
Greek Pasta Salad Lettuce, Fussilli, Corn Tossed In Thousand Island Dressing	240
Choice Of Raita (mix-vegetable/ Pineapple/ Boondi)	120
Mediterranean Grilled Vegetables & Cous-cous Salad Exotic Vegetables Tossed With Cous-cous In Honey Balsamic Dressing	245
Plain Curd	105
Papad (fried / Roasted)	30
Masala Papad	45

■ Non Vegetarian Salad

Insalata Lubniya Al Dijaj Lettuce & Grilled Chicken In Za'ar Dressing	285
Greek Rosemary & Potato Chicken Salad Roasted Potato & Smoked Chicken Tossed In Honey Balsmik Vineger	315
Chicken Caesar Salad Iceberg Lettuce, Garlic Croutons, Grilled Chicken With Caesar Dressing	315

SOUP**■ Vegetarian Soup**

Khow Seuy A Classical Coconut Flavored Burmese Soup	140
Tomato - De - Basilica Roast Tomato Cooked With Basil To A Creamy Stew	185
Broccoli & Roasted Almond Soup Broccoli & Almond Cooked Together To A Creamy Puree Soup	170
Spicy Noodle Broth Clear Noodle Soup With Asian Flavors & Spices	160
Hot N Sour/ Sweet Corn/ Lemon Coriander All-time Favorite Classic Soup	160

■ Non Vegetarian Soup

Chicken Shorba Indian Style Chicken Broth Made From Scratch Made With Aromatic Spices	160
Khow Seuy A Classical Coconut Flavored Burmese Soup	170
Spicy Noodle Broth A Light & Flavourful Chicken Noodle Soup With Asian Flavors & A Little Bit Of Spices	170
Hot N Sour/sweet Corn/lemon Coriander/manchow All-time Favorite Classic Soup	170

MAIN COURSE**Vegetarian Main Course**

Khatte Aloo / Bharwan Dum Aloo	275
Young Potato Cooked With Tangy Curd & Gravy With A Hint Of Fennel / Stuffed Potato Cooked In Rich Tomato Gravy	
Aloo Mutter / Methi / Gobhi	255
Indian Preparation Of Potatoes Cooked In Peas/ Fenugreek/cauliflower In Oils & Spices	
Paneer Punjabi Masala / Paneer Zaika Masala	340
Indian Sub-continent Preparation Of Paneer Cooked In Traditional Indian Spices	
Paneer Rogani	340
Cottage Cheese Cooked In A Tomato-based Gravy, Flavored With Fenugreek & Dry Mint	
Goan Paneer Curry / Palak Paneer / Kadai Paneer	340
Home Made Cottage Cheese Cooked In Authentic Goan Spices/ Spinach, Flavored With Coriander	
Paneer Tikka Makhani / Masala	340
Roasted Paneer Cooked In Rich Tomato Gravy With Dollops Of Butter	
Kumbh Palak Kofta / Vegetable Kofta	285
Mushroom/assorted Vegetables Balls Cooked With Traditional Spices From The Valleys Of Kashmir	
Birbal Ki Handi / Seasonal Dhaba Veg	285
Assorted Vegetable Cooked In Rich Brown Onion Gravy Along With Awadhi Spices/Indian Onion Base Gravy In Semi Dry	
Khoya Mutter	285
Green Peas Cooked With Khoya Mixed In Aromatic Herbs & Spices	
Chatpata Mushroom	285
Mushroom Cooked In Rich Tangy Gravy, With A Touch Of Biryani Garam Masala	
Amritsari Rajma	285
Kidney Beans Cooked In Aromatic Tomato Based Gravy	

MAIN COURSE**Non Vegetarian Main Course**

Dum Ki Macchli / Bengali Fish Curry	370
Fish Cooked In Brown Onion Gravy In Dumpukht Style / Traditional Dish From Waters Of Bengal	
Murgh Pashtoon	360
Chicken Cooked In Rich Aromatic Gravy With Keema In Traditional Nizami Style	
Murgh Beghmati	360
A Royal Delicacy From The Kitchen Of Mughals. Chicken Simmered In Brown Onion, Garlic & Curd Gravy Perfumed With Saffron, Rose Water And Itar Scent	
Kadai Murgh / Murgh Tikka Masala	370
A Popular North Indian Preparation Of Boneless Meat Cooked In An Aromatic Gravy	
Murgh Makhanwala	370
Boneless Chunks Of Meat Cooked In Aromatic Tomato-based Buttery Gravy	
Gosht Termeji Korma	395
Mutton Cooked With Almond & Charoli Paste, Flavored With Peshawari Masala	
Bhuna Gosht / Gosht Rizala	395
Traditional Indian Curry Preparation Of Pan-fried Meat Cooked With Aromatic Spices	
Rogan Josh / Gosht Shikari	395
Shanks Of Mutton Cooked With Traditional Spices From The Kashmir Valley	

MEDITERRANEAN MAIN COURSE**Vegetarian Main Course**

Charmoula Crusted Cottage Cheese Steak	450
Grilled Cottage Cheese Steak Served With Grilled Vegetables & Mango Barbeque Sauce	
Spanish Corn Crepes	450
Pancake Sheets Stuffed With Sweetcorn And Bellpepper Served With Mango Barbeque Sauce	
Grilled Vegetables With Mornay Sauce/baked Veg	450
Exotic Grilled Vegetables Baked In Mornay Sauce Served With Polenta / Cous-cous	
Penne Arabiata	435
Classic Pasta Preparation With Arabiata Sauce	
Choice Of Pasta In Pesto Sauce	435
Penna / Fusilli / Farfalle Cooked In Creamy Basil Pesto Sauce	
Farfalle Alfredo	435
Bow-tie Pasta Cooked With Mushroom & Tossed In Classical Cheese Sauce	
Spaghetti Aglio Olio	435
Spaghetti Pasta Tossed With Olive Oil, Garlic, Pepperoncini, & Fresh Basil	

Non Vegetarian Main Course

Grilled Fish In Mint & Basil Sauce	520
Olive Oil, Garlic, Lemon And Parsley Marinated Basa Fillet With Mint & Basil	
Pollo Con Saffron E Paprika	520
Grilled Chicken Cooked In Paprika Sauce On A Bed Of Spaghetti	
Moroccan Chicken Steak	520
Stuffed Chicken With Mushroom & Spinach Served With Black Pepper / Mushroom Sauce	
Lasagne Al Pollo	475
Classic Italian Baked Pasta Preparation	
Chicken Choice Of Pasta In Pomodoro/ Creamy Cheese Sauce	475
Choice Of Pasta With Chicken Cooked In Choice Of Sauce	
Choice Of Pasta In Spicy Pink Primavera	455
Penna / Fusilli / Farfalle Cooked In Spicy Primavera Sauce	
Grilled Lamb Steak	580
Lamb Steak Served With Grilled Vegetables, Mashed Potato & Espagnole / Blackpepper Sauce	
Spaghetti Ala Bolognese	580
Spaghetti Cooked With Classic Lamb Minced Bolognese	

ORIENTAL MAIN COURSE**Vegetarian Main Course**

Veg American Chopsey With Crispy Noodles	290
Savory Dish Prepared With Crispy Noodles & Stir-fried Vegetables In Sweet & Sour Sauce	
Exotic Veg In Red/green Thai Curry	290
A Popular Thai Dish Consisting Of Curry Paste In Coconut Flavor	
Oriental Vegetable In Spicy Cilantro Sauce	290
Exotic Vegetable In Mild Cilantro Sauce	
Exotic Veg In Choice Of Sauce Cantonese / Cilantro / Chilly Basil	290
Exotic Vegetable Cooked In White Brown Garlic Sauce	

Non Vegetarian Main Course

Chicken Red / Green Thai Curry	340
A Popular Thai Dish Consisting Of Curry Paste In Coconut Flavor	
Chicken In Choice Of Sauce - Oriental / Chilly Basil / Teriyaki / Three Flavor	340
Chicken Marinated In Traditional Herbs & Spices And Cooked In Sauce	
Fish In Choice Of Sauce - Mustard / Sambal / Black Pepper / Tangy Sauce	340
A Wonderful Asian Twist To Fish Preparation Tossed In Choice Of Sauce	
Prawns In Choice Of Sauce - Black Pepper / Butter Garlic / Hot Bean	475
Prawns Marinated In Asian Spices Cooked In Sauce Of Choice	

RICE & NOODLES

Vegetarian Rice & Noodles

Steamed Rice	125
Veg Handi Biryani Traditionally Vegetable Biryani Were Made In Handis	245
Kaju Moti Pulao Cashewnut Cooked In Aromatic Oils & Rice	240
Corn Gobhi Ki Tehri Raw Rice Mixed With Raw Vegetables Steamed Together	245
Paella Huretana Arborio Rice Cooked With Assorted Vegetables In Saffron Flavour	450
Walnut Basil Pesto Risotto Arborio Rice Cooked With Walnut & Green Peas In A Creamy Pesto Sauce	450
Champignon Ala Pepper Risotto Arborio Rice Cooked With Mushroom & Bellpeppers In A Creamy Cheese Sauce	450
Triple Schezwan Fried Rice / Noodles Mixture Of Fried Noodles, Rice & Manchurian In Spicy Schezwan Sauce	370
Phad Thai Noodle Flat Rice Noodles Cooked And Tossed With Fried Tofu, Spring Onion & Other Spices	280
Cantonese Rice Noodles Noodles Tossed In White Garlic Sauce With Exotic Vegetables	265

RICE & NOODLES

Non Vegetarian Rice & Noodles

Dum Ki Chicken / Mutton Biryani Indian Basmati Rice Cooked In Traditional Dum Pukht Style	360
Paella Valencia Sea-food Rissoto From The Beautiful Port Valley Of Valencia, Spain	540
Risotto De Pollo Chicken Cooked In Classical Italian Arborio Rice	475
Yang Chow Chicken Fried Rice A Specialty Of Eastern China Cooked With Egg, Chicken & Lamb	290
Sea-food Oriental Noodles Sea-food Tossed In Garlic, Leafy Green & Exotic Glass Noodles	395
Phad Thai - Chicken Flat Rice Noodles Cooked And Tossed With Fried Tofu, Spring Onion, & Other Spices	295
Phad Thai - Fish Flat Rice Noodles Cooked And Tossed With Fried Tofu, Spring Onion, & Other Spices	315
Triple Schezwan Fried Rice / Noodles - Chicken Mixture Of Fried Noodles, Rice & Manchurian In Spicy Schezwan Sauce	375
Cantonese Rice Noodles - Chicken Noodles Tossed In White Garlic Sauce With Exotic Vegetables	285
Cantonese Rice Noodles - Fish Noodles Tossed In White Garlic Sauce With Exotic Vegetables	310

LENTIL

Yellow Dal Tadka	180
Tuar Dal Tempered With Cumin Garlic & Green Chilly	
Dal Makhani	235
A Rich Preparation Of Black Dal Cooked Overnight On Slow Fire	
Dal Panchmel	235
A Parley Of Five Types Lentil Cooked In A Smooth Buttery Texture	

INDIAN BREADS

Tandoori Roti - Plain / Butter	55
Tandoori Naan - Plain / Butter / Garlic	65
Lachha Paratha	75
Stuffed Paratha - Aloo / Paneer / Gobi / Chef's Special	75
Roomali Roti / Tawa / Khasta / Missi	70
Roti Basket	340
(1 Tandoori Roti, 1 Naan, 1 Laccha Paratha, 1 Garlic Naan, 1 Missi Roti)	
Family Basket	370
(1 Tandoori Roti, 1 Naan, 1 Laccha Paratha, 1 Garlic Naan, 1 Missi Roti, 1 Stuffed Kulcha)	