



GRAIN OF SALT

SOUPS

TOMATO BASIL SHORBA

Spiced tomato soup flavoured with basil

TOMATO PEPPER RASAM (Veg | Prawns)

Tangy tomato and pepper flavoured broth

▼ AJWAINI MURGH YAKHNI

Tender chicken simmered in carom flavoured Kashmiri broth

MANCHOW SOUP (Veg | Chicken)

Popular Indo-Chinese soup

SWEET CORN SOUP (Veg | Chicken)

We make it our style - cream style corn with a touch of Indian herbs

TOM YUM SOUP (Veg | Chicken | Prawns)

The famous tangy Thai soup with lemongrass and lemon juice

MULLIGATAWNY SOUP (Veg | Chicken)

An Indo-English soup made with pulses and curry powder

▼ MUTTON PAYA SHORBA

Lamb trotters in flavourful broth

SALADS

CRISPY NOODLE SALAD

Crisp fried noodles with hot garlic dressing

FRESH GREEN SALAD

Freshly cut vegetables with vinaigrette

GREEK SALAD

Feta cheese, tomato, cucumber, olives, red onion, arugula and vinaigrette

CAESAR SALAD (Veg | Chicken)

The famous one, our style - croutons, parmesan cheese and house Caesar dressing

SMALL PLATES

BABY POTATO CHIMICHURRI

Baby potatoes grilled on skewers, with Chimichurri sauce

STUFFED MUSHROOMS

Cheese-mushroom stuffed mushrooms topped with garlic-parmesan crumbs and baked

HUMMUS WITH PITA

Creamy chickpea mixture flavoured with olive oil, cumin, parsley and tahini, served with pita bread

MASALA CHEESE WEDGES

Potato wedges topped with spiced cheese sauce and fresh coriander

CRISPY CHATPATA ALOO TUK

Mashed baby potatoes flavoured with Sindhi spice mix, fried to golden

▼ CHIMICHURRI PRAWNS

Fresh prawns grilled on skewers, with Chimichurri sauce

▼ DYNAMITE SHRIMPS

Tempura style shrimps with sweet chilli sauce

▼ AMRITSARI FISH FINGERS

Spiced batter fried fish served with mint mayo

▼ CHICKEN TIKKA MASALA BRUSCHETTA

Baguette slices topped with chicken tikka masala, finished with onion-coriander salsa

▼ CRISPY CHICKEN CUBAN ROLLS

Slow roasted chicken, molten swiss cheese, pickles and mustard in wonton sheets rolled and fried till crisp

▼ CHICKEN 65

Crisp chicken cubes tossed with Kashmiri chillies, curry leaves and fennel

▼ SHISH TAWOOK

Charcoal grilled Middle Eastern flavoured chicken skewers, served with pickled vegetables and Harissa sauce

▼ BHUNA MUTTON ROTLI WITH GARLIC HUMMUS

Bhuna mutton mixture stuffed in mini rotlis, pan-seared in butter

LIGHT BITES

BURGERS

VEGGIE SWISS

Mixed vegetable patty, onions, molten Swiss cheese, cheddar-mayo

▼ CHICKEN

Grilled chicken patty, onions, molten Swiss cheese, cheddar-mayo

SANDWICHES

CHEESE GRILLED

Double decker sandwich with onion, tomato, cucumber and cheese overdose

▼ SPICY CHICKEN

Crisp chicken breast slathered with molten cheese

PIZZA

MARGHERITA

Fresh mozzarella, basil, tomato sauce

VEGETABLE FARM

Mixed vegetables, olives, jalapeno, cheese overdose

BBQ PANEER

Barbeque cottage cheese, mozzarella, parmesan, red onion, fresh coriander

PANEER TIKKA MASALA NAAN-ZA

Naan + Pizza = Yum

▼ BBQ CHICKEN

Mozzarella, red onion, fresh coriander

▼ CHICKEN TIKKA MASALA NAAN-ZA

Naan + Pizza = Yum

DIM SUMS & BAOS

KIMCHI DIM SUMS

Korean style flavoured cabbage stuffed dim sums

COTTAGE CHEESE BURNT CHILLI BAO

Bao buns stuffed with Chinese style burnt chilli flavoured cottage cheese

▼ BBQ CHICKEN SALT PEPPER BAO

Bao buns stuffed with Chinese style chicken

▼ SPICY BASIL CHICKEN DIM SUMS

Hot basil flavoured chicken stuffed dim sums

INDIAN STARTERS

PANEER PUDINA TIKKA

Spicy mint-coriander flavoured creamy cottage cheese, cooked in tandoor

ACHARI PANEER TIKKA

Cottage cheese flavoured with Indian pickling spices, cooked in tandoor

CHEESE CHILLI ALOO

Baby potatoes in white marinade, cooked in tandoor and finished with cheese, peppers, chilli flakes

TANDOOR KE PHOOL

Broccoli and cauliflower florets in creamy mustard marinade, cooked in tandoor

▼ NIMBU KA JHEENGA

Lemon scented white tandoori prawns

▼ KALIMIRI FISH TIKKA

Fish chunks in peppery cardamom-green chilli marinade, cooked in tandoor

▼ ANGARA LAL MIRCH TIKKA

Chicken in spiced chilli marinade, cooked in tandoor

▼ LASOONI DUDHIYA MURGH TIKKA

Garlic flavoured tender chicken, cooked in tandoor

▼ TANDOORI CHICKEN (Half/Full)

The favourite

▼ MUTTON GILAFI KABAB

Succulent mutton seekhs coated with bell pepper brunoise

ASIAN STARTERS

CRISPY VEGETABLE SPRING ROLLS

Served with hot Sichuan sauce

THREE JEWEL VEGETABLES

Broccoli, baby corn and zucchini tossed in Hoisin sauce

VEGETABLE TEMPURA

Crisp fried assorted vegetables with sweet chilli sauce

PANEER CHILLI

The ultimate favourite of vegetarians

BASIL PEPPER MUSHROOMS

Peppery basil flavoured button mushrooms

KUNG PAO POTATOES

Potatoes tossed with salted peanuts and dark soy

▼ GOLDEN FRIED PRAWNS

With hot garlic sauce

▼ GARLIC PRAWNS

The most favourite

▼ DRUMS OF HEAVEN

Succulent chicken lollipops with garlic-soy sauce

▼ CRISPY CHICKEN SPRING ROLLS

Served with hot Sichuan sauce

▼ DRAGON CHICKEN

Crunchy chicken with cashewnuts, burnt garlic and fresh chillies

▼ CHICKEN CHILLI

The ultimate favourite of non vegetarians

▼ THREAD CHICKEN

Chicken strips marinated in Sichuan sauce, wrapped in noodles and fried

WESTERN ENTRÉE

PASTAS

TOMATO BASIL

Penne pasta with tomato, basil and fresh mozzarella

FETTUCCINI ALFREDO

Fettuccini pasta and assorted vegetables in rich creamy parmesan sauce

FOUR CHEESE

Penne pasta, mushrooms, basil in Marinara sauce with mozzarella, ricotta, parmesan and Romano cheese

▼ FARFALLE WITH CHICKEN AND ROASTED GARLIC

Chicken, bow tie pasta, mushrooms, tomato, peas and caramelised onions in roasted garlic-parmesan-cream sauce

▼ SPICY CHICKEN CHIPOTLE

Honey glazed chicken, penne pasta, asparagus, peppers and peas in spicy Chipotle cream sauce

▼ SPAGHETTI AND MEATBALLS

Homemade lamb meatballs, spaghetti, Italian sausage and parmesan in basil-tomato

GRILLS, ROASTS & MORE

▼ CHILLI GARLIC GRILLED PRAWNS

Served with lemon scented rice, lemon wedges and coriander sauce

▼ RUBYAN MESHWI

Moroccan spiced grilled shrimps, served with herbed pulao and refried beans

▼ BAKED TOMATO AND OLIVE FISH

Basa fillet baked with tomato, basil and olives, served with sautéed vegetables

▼ FISH & CHIPS

Served with coleslaw

▼ CAJUN CHICKEN

Served with butter-parsley pilaf, potato wedges and sautéed veggies

▼ HUNGARIAN LAMB GOULASH WITH HERB PILAF

Country style lamb stew

INDIAN MAINS

CURRIES

SUBZ MILONI

Mixed vegetables in spinach gravy

SUBZ PANCHVATI

Sautéed assorted vegetables with Indian tadka

MIXED VEGETABLE JALFREZI

Assorted vegetables cooked in spiced tomato gravy

DUM ALOO

Baby potatoes cooked in mildly spiced flavourful gravy

PANEER MAKHNI

Creamy cottage cheese in rich buttery tomato gravy

PANEER TIKKA MASALA

Paneer tikka, onion and capsicum in onion tomato gravy

MUSHROOM DO PYAAZA

Mushrooms and onions - two ways in onion tomato gravy

PALAK PANEER

Soft cottage cheese, cooked in creamy spinach gravy

SARSO KA SAAG

Mustard leaves cooked with onion, tomato, garlic and a generous dose of butter

▼ FISH MOILEE

Fish cooked in Kerala style coconut gravy

▼ FISH TIKKA MASALA

Tandoori fish cooked in rich onion tomato gravy

▼ CHICKEN TIKKA MASALA

Chicken tikka, onion and capsicum in onion tomato gravy

▼ CHICKEN ADRAKI DHANIYA

Chicken tikka cooked in ginger-coriander gravy

▼ BUTTER CHICKEN

Chicken tikka cooked in creamy tomato gravy

▼ BHUNA GOSHT

Tender mutton slow cooked in rich flavourful masala

▼ PUNJABI MUTTON CURRY

Tender mutton pieces in homestyle Punjabi gravy

DALS

LALLA MUSSA DAL

Black lentils simmered overnight on slow fire

YELLOW DAL TADKA

Butter tempering with cumin, onion, garlic and dried red chillies over yellow lentils

RAJMA MASALA

Kidney beans cooked in spiced onion-tomato gravy

BREADS

NAAN

Apparently, this leavened flatbread traces back to 1300 AD where it was found in the notes of famous Indo-Persian poet Amir Khusrow
Plain | Butter Garlic | Tomato Cheese

ROTI

The favourite Indian flatbread made with whole wheat flour
Plain | Missi | Pyaaz Mirch

PARATHA

Another favourite Indian flatbread made with whole wheat flour
Mint | Lachcha | Aloo

KULCHA

Another popular Indian flatbread

RICE

STEAMED RICE

Steamed saada chawal

BASMATI PULAO RICE

Tempered with cumin | green peas

VEGETABLE BIRYANI

Basmati rice dum-cooked with vegetables and aromatic spices

CHICKEN BIRYANI

Basmati rice dum-cooked with chicken and aromatic spices

MUTTON BIRYANI

Basmati rice dum-cooked with tender mutton and aromatic spices

ASIAN MAINS

CHINESE GREENS IN BURNT GARLIC SAUCE

Super flavourful

VEGETABLE MANCHURIAN

In soy-pepper sauce

COTTAGE CHEESE, MUSHROOMS AND BAMBOO SHOOTS

In holy basil sauce

STIR-FRIED BABY CORN, MUSHROOMS, BROCCOLI

In black pepper sauce

SWEET AND SOUR VEGETABLES

Assorted vegetables in tangy gravy

▼ CHILLI OYSTER PRAWNS

Spicy oyster flavoured succulent prawns

▼ BLACK PEPPER CHICKEN WITH MUSHROOMS AND BAMBOO SHOOTS

In soy sauce

▼ CHICKEN BURNT CHILLI SOY

Fiery and delicious

▼ MAPO CHICKEN

Minced chicken and vegetables tossed in Sichuan sauce

▼ STIR-FRIED LAMB WITH PAK CHOI AND CHINESE CABBAGE

Flavours of the Orient

CURRIES

KHAO SWE

The popular Burmese curry served with steamed noodles

THAI RED CURRY with RICE

THAI GREEN CURRY with RICE

NOODLES

CLASSIC HAKKA

Indo-chinese style wok-tossed noodles

SICHUAN

Noodles tossed with spicy Sichuan sauce

BURNT GARLIC

Noodles tossed with burnt garlic

SINGAPORE STYLE DRIED CHILLI

Noodles tossed with hot red chillies

STREET STYLE

Wok-tossed egg noodles with vegetables and light soy sauce

NASI GORENG

Indonesian style fried rice served with satay and crackers

FRIED RICE

8 TREASURE FRIED RICE

Rice tossed with assorted vegetables

BURNT GARLIC AND SPINACH

Rice tossed with burnt garlic and fresh spinach

SICHUAN

Rice tossed with spicy Sichuan sauce

DESSERTS

▼ BROWNIE FUDGE

Drizzled with chocolate sauce, served with vanilla ice cream

FILTER COFFEE AND DATE JAMUNS

Gulab jamuns stuffed with dates and nuts, soaked in filter coffee flavoured syrup

DARSAAN

Crisp fried wonton sheets topped with honey and sesame seeds, served with ice cream

SHAHI TUKDA

Served with orange rabdi

CARAMEL KULFI

Served with chikki

BOWL OF ICE CREAM

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