



BREAKFAST

(Served from 7:00 AM - 10:30 AM)

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| ■ CONTINENTAL BREAKFAST | 150 |
| Choice of seasonal fresh fruit juice or fresh fruit platter
Basket of morning pastries or toast with butter and preserves
Freshly brewed tea or coffee | |
| ■ HOTEL HIGH RISE BREAKFAST | 200 |
| Choice of seasonal fresh fruit juice or fresh fruit platter Choice of egg preparation
Basket of morning toast with butter and preserves Tea or coffee | |
| ■ INDIAN BREAKFAST | 250 |
| Choice of lassi (Sweet or Salted)
Choices of any one Indian specialty
Parantha(Aloo/ Gobhi) OrPooriBhaji Or Chole Bhature
Idli or Vada or Uttapam -With Sambhar and Chutney
Tea, coffee or masala tea. | |
| ■ CHOICE OF TOAST (WHITE/BROWN) | 70 |
| Served with butter and jam | |
| ■ BREAKFAST CEREALS | 80 |
| (Cornflakes /Wheat flakes / Choco flakes or porridge
Served with hot or cold milk) | |
| ■ CUT FRUIT PLATTER | 100 |
| (Served with honey) | |
| ■ BAKED BEANS ON TOAST | 100 |
| ■ CHOICE OF PARATHA | 120 |
| (Aloo or Gobhi or Paneer- Served with plain yogurt and mixed pickle) | |
| ■ POORI BHAJI (4PC) | 120 |
| Deep fried Indian bread served with potato bhaji and pickle | |
| ■ STEAMED IDLI (4PC) | 120 |
| Served with Sambhar and chutney (low cholesterol) | |
| ■ VADA 4PC | 120 |
| Crisp fried lentil dumplings served with Sambar and chutney | |
| ■ DOSA / RAWA DOSA - Masala or Plain | 120/150 |
| Thin Indian rice pancake made on griddle served with Sambhar and chutney) | |
| ■ AMERICAN PANCAKES OR WAFFLES | 220 |
| (Served with maple syrup and melted butter) | |
| ■ EGGS TO ORDER | |
| ■ OMELETTES | 120 |
| (Plain or masala or mushroom or cheese with hash brown potato and
grilled tomato served with white/brown bread) | |
| ■ FRIED EGG | 150 |
| (Sunny side up/ over easy, served with hash brown potato & Grilled tomato) | |

■ Non-Vegetarian ■ Vegetarian

Govt. taxes as applicable

HOT N REFRESHING

(Served from 12.00PM - 3.00PM & 7.00PM - 11.00PM)

■ RUSTIC TOMATO & BASIL SOUP	100
CHOICE OF CREAM SOUP	
■ Tomato/Spinach/Mushroom	120
■ Chicken	150
HOT N SOUR SOUP	
■ Vegetable	120
■ Chicken	150
MANCHOW SOUP	
■ Vegetable	120
■ Chicken	150
SWEET CORN SOUP	
■ Vegetable	120
■ Chicken	150
■ PALAK PUDINA SHORBA	120
(Rustic Spinach broth seasoned with Indian spices & hint of a mint)	
■ TOMATO DHANIYA SHORBA	120
(Spicy Indian tomato broth seasoned with spices & hint of a coriander & cumin)	
■ VEG WANTON SOUP	140
[Stock of seasoned vegetable dumplings simmered with aromatics and garnished with chives.]	
■ LEMON CORIANDER & LEEK SOUP	130
[Sour veloute of coriander and spring onion seasoned with aromatics and served with a drizzle of fresh lime juice.]	
■ MURG GOLI SHORBA	160
(A unique blend of chicken broth with fresh mint garnished with chicken balls)	



■ Non-Vegetarian ■ Vegetarian
Govt. taxes as applicable

COOL & HEALTHY

(Served from 12.00PM - 3.00PM & 7.00PM - 11.00PM)

■ GARDEN GREEN SALAD (Freshly sliced cucumber, carrot, tomato and onion)	100
■ ALOO PAPADI CHAAT (All-time favourite)	100
■ KACHUMBER SALAD	120
■ WALDROF SALAD (Rich combination of apple, walnut & celery, served with veg. mayo)	150
■ KIMCHI SALAD (A traditional Korean delight)	150
■ MACARONI BASIL SALAD (Macaroni tossed with basil, oregano & paprika in a tangy salad oil dressing)	150
■ RUSSIAN SALAD	150
■ CAESAR SALAD (Lettuce leaves and chicken tossed with Caesar dressing and finished with croutons)	150/200
■ CHATPATA TIKKA SALAD (Chicken tikka tossed in tangy dressing with leaves)	200

THE BEGINNING

(Served from 12.00PM - 3.00PM & 7.00PM - 11.00PM)

■ PANEER TIKKA (Marinated Cottage cheese slow cooked in clay oven)	250
■ PANEER TIKKA BEMISAAL [Cubes of cottage cheese marinated in yoghurt, Green chili paste, aromatics & seasonings]	250
■ RESHMI PANEER TIKKA (Cottage cheese marinated with spice and roast in tandoor garnished with spider net)	275
■ LESHOONI PANEER TIKKA (Roasted cottage cheese flavoured with garlic)	250
■ PANEER MARATHA KEBAB (Cottage cheese marinated with spicy masala roasted in tandoor)	260
■ PANEER TIRANGA TIKKA (Diced paneer marinated in trio sauce & roasted in tandoor)	260
■ SUBZ SHAMI KEBAB (Minced vegetable & soya patty mixed with Indian herbs)	200
■ ALOO NAZAKAT (Stuffed potato filled with dry fruits & mawa cooked in clay oven)	200
■ DAHI KE KEBAB (A combination of hang curd and Indian herbs)	250
■ MAKHMALI SEEKH KEBAB (Combination of vegetable and cheese with mild Indian spices)	250
■ BHARWAN DHINGRI (Mushroom stuffed with cheese & spinach, wrapped in tandoori Marination & char grill)	300
■ TANDOORI GOBI LAJAWAB [Cauliflower marinated in a seasoned mustard flavored sauce of yoghurt and red chilly paste.]	225
■ HARA BHARA KEBAB [Deep fried crispy cakes of vegetable greens minced together with herbs and spices]	200
■ TANDOORI SUBZ KHAJANA (A combination of bell pepper, stuffed potato, mushroom and cottage cheese, grilled in a tandoor)	375

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Govt. taxes as applicable

- **MURG MAKHMALI KEBAB**
(Boneless chicken marinated with hand curd and cream with authentic Mughlai flavour)

350
- **PESHAWARI MURG TIKKA**
(Succulent pieces of chicken marinated with Indian spices and Cooked in clay oven)

350
- **MIRCH MURG KI SALLI**
(Chicken mince mixed with Indian herbs, green chilli and char grilled)

350
- **TANDOORI CHICKEN HALF/FULL**
Whole Chicken mixed with Indian herbs, green chilli and char grilled

350/650
- **LASOONI MAHI TIKKA**
(Fish in flavoured with garlic cooked to perfection)

450
- **AMRITSARI MACHHI**
(Deep fried fish fillet marinated with Indian herbs and spices)

450
- **MUTTON SEEKH KEBAB**
(Minced mutton mixed with Indian herbs and char grilled)

450
- **MURG ZAFRANI TIKKA**
(Boneless pieces of chicken marinated in Cheshunt Khaskhas Paste & Indian Spices with encoded saffron)

350
- **MURG AFGHANI TIKKA**
(Boneless pieces of spring chicken marinated in cream & herb Baked in the clay oven)

350
- **CHICKEN RESHMI KEBAB**
(Boneless grilled chicken coated with spring floppy egg, roasted in clay oven)

350
- **CHICKEN HARIYALI TIKKA**
Boneless pices of chicken marinate with mint & coriander with Indian herbs & clay oven

350
- **FISH TIKKA**
(Marinated fish baked in clay oven)

400
- **MUGHLAI TANGRI KEBAB**
(Spring chicken legs stuffed with minced chicken marinated in Exotic Indian spices)

450



■ Non-Vegetarian ■ Vegetarian
Govt. taxes as applicable

SIZZLER

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| ■ Paneer Tikka Sizzler | 280 |
| Succulent pieces of paneer marinated in a tantalizing tandoori masala grilled to perfection and served with pulao, a stuffed capsicum and tangy makhani gravy. If you like, serve some grilled onions with it too. | |
| ■ Continental Sizzler | 290 |
| Sumptuous cheese corn balls served with buttered parsley rice, glazed vegetables topped with a red wine flavoured tomato sauce. You can serve pasta instead of the rice if you prefer. | |
| ■ PANEER SHASHLIK SIZZLER | 300 |
| Skewered dices of cottage cheese, onion, capsicum & mushroom marinated in bar-be-que sauce, grilled to perfection & served on a bed buttered rice | |
| ■ CHINESE SIZZLER | 300 |
| Manchurian, chilly paneer, veg fried rice & noodles served in... | |
| ■ CLASSICE VEGETABLE SIZZLER | 300 |
| Assorted veg cutlet two pic French fry stuffed potato & capsicum with red sauce . | |
| ■ MEXICAN FAJITA SIZZLER | 325 |
| Mexican Butter Rice, Potato Wedges, suté vegetable cooked Mexican herbs with concesse sauce | |
| ■ TORIDANGO | 400 |
| chicken cutlet served with sauté veggies & mashed potato. | |
| ■ CENTRALS MEAN SIZZLER | 450 |
| grilled fish, exotic veg, with fries and flavoured rice in peri peri hot black pepper sauce | |
| ■ CHICKEN STEAK SIZZLER | 450 |
| (Steak of chicken grilled with brown sauce served with sauté vegetable topped with butter rice) | |
| ■ SPECIAL NON-VEG SIZZLER | 525 |
| (Assorted tandoori kebab and tikka served with tandoori salad and chutney) | |
| ■ PRAWN SHASHLIK | 550 |
| prawn on a bed of rice with choice of garlic pepper or schezwan sauce | |

ORIENTAL & CONTINENTAL SELECTION

■ CRISPY CORN	175
(Crispy fried American corn tossed with Chinese herbs)	
■ VEG SPRING ROLL	250
(Shredded spring vegetables enclosed in a thin dough wrappers and deep fried served with Szechwan sauce)	
■ CRISPY HONEY CHILLY POTATO	250
(Crispy deep fried finger of potato tossed with honey and schezwan sauce)	
■ CHILLY PANEER DRY	200
(Deep fried cottage cheese tossed with schezwan sauce)	
■ STIR FRIED VEGETABLES	290
(Pock choi, baby corn, broccoli & mushroom in stir fry sauce)	
■ VEGETABLE MANCHURIAN DRY	180
(Dumpling of finely chopped vegetables in corn soya flavoured curry)	
■ VEGETABLE THAI CURRY (GREEN/RED)	350
(Served with steamed rice)	
■ VEGETABLE AMERICAN CHROUPSEY	250
(Crispy fried noodles topped with sweet n sour sauce of vegetables, pineapple and cottage cheese.)	
■ HAKKA NOODLES	160
(Noodles &vegetable tossed with Chinese herbs & sauce)	
■ TIEN OF POTATO ROASTI AND RATATOUILLE	320
(Baked mozzarella and walnuts)	
■ LEGUME AU GRATIN	200
(Steamed vegetable tossed in Mornay sauce topped with cheese & baked)	
■ VEGETABLE FRIED RICE	180
■ GARLIC FRIED RICE	180
■ SCHEZWAN NOODLES	180
[Noodles stir fried on a high flame with vegetables and spicy Schezwan sauce.]	
■ KUNG PAO CHICKEN	400
(Chicken tossed with kungpao sauce)	



■ CHILLI GARLIC FISH/PRAWNS (Crispy prawns tossed in spicy chilli garlic sauce)	500/550
■ CHICKEN THAI CURRY (GREEN/RED) (Served with steamed rice)	400
■ CHICKEN HAKKA NOODLES (Noodles & chicken tossed with Chinese herbs & sauce)	250
■ CHINESE STIR FRIED RICE (Rice in a combination with egg or chicken)	280
■ OLD ENGLISH STYLE FISH & CHIPS (Served with tartar sauce)	450
■ POULET GRILLE (Grilled breast of chicken served with mash potato & greens)	450
■ PAN GRILLED FISH (Fillet of fish cooked to perfection served with saute vegetable)	450
■ STROGONOFF (Chicken/ Lamb juliennes pan sautéed with mushroom & gherkins, Served with butter rice)	450

PASTAS GALORE

Penne / Spaghetti/Macaroni/

CHOICE OF SAUCE

All the pasta dishes are served with garlic toast and with the choice of Plain / Mushroom /

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| ■ ARRBIATA | 175 |
| [Tomato sauce flavoured with basil, paprika flakes and cooked with cheese and red wine vinegar.] | |
| ■ NAPOLETANA | 175 |
| [Oregano and garlic flavoured tomato sauce cooked with red wine vinegar and cheese.] | |
| ■ ALFREDO | 195 |
| [A creamy and cheesy sauce flavoured with dry oregano and white wine vinegar.] | |
| ■ CREAMY SPINACH PASTA | 210 |
| [Béchamel tempered with spinach puree, white wine, parmesan cheese and herbs.] | |
| ■ SPAGHETTI AGLIO OLIO | 220 |
| [Spaghetti pasta tossed with kalamata, vegetables and aromatics garnished with parmesan dust.] | |
| ■ BAKED MACCRONE PINEAPPLE | 220 |
| Marinated with white sauce & clay oven topping with cheese | |
| ■ BASICAL CORN PASTO | 200 |
| Choice of pasta with pesto sauce | |
| ■ BAKED VEGETABLE | 210 |
| ■ GINNA PASTA | 210 |
| Three type of pasta cooked in (red, white, pesto sauce any one) topping with cheese | |

MEXICAN

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| ■ TACOS (Softy & Crunchy) | 325 |
| (Two mixed grain tortilla filled with yummy stuff) | |
| ■ BURRITOS | 310 |
| Rice veggies refried beans guacamole in wrap | |
| ■ QUESADILLAS | 285 |
| Toasted tortillas filled with cheese & salsa | |
| ■ MEXICAN RICE BOWL | 265 |
| Rice refried beans salsa sour cream salad | |
| ■ FAJITA | 290 |
| Cottage cheese with vegetable | |
| ■ SWEET & SPICY BAR-BE-QUE SAUCE WRAP | 275 |
| Cottage cheeses cooked in bar-be- que sauce with paprika | |
| ■ BRUSCHETTA | 175 |
| [A toast with herbed topping of tomato, Onion, mushrooms, bell pepper & gratinated with mozzarella.] | |

PIZZA

■ MARGHERITA		160
Classic cheese		
■ VEGETABLE PIZZA		160
Cauliflower green peas, baby corn & tomato		
■ CORN PIZZA		160
Classic chesses & corn		
■ VEGGI LOVER PIZZA		180
(Onion, capsicum, mushroom, tomato & red paprika)		
■ EXOTICA PIZZA		180
Red capsicum, green capsicum, black olive & jalapeno		
■ SPICY OVERLOADED PIZZA		230
Onion, capsicum, green chilli, paprika & jalapeno.		
■ HIGH RISE SPECIAL PIZZA	Chef Special	230
■ CHICKEN TIKKA PIZZA		250
Boneless Pieces Of Chicken & Top Classic Cheese		
■ CHICKEN DELIGHT PIZZA		250
Chicken & Sauté Veg & Topped With Cheese		
■ CHESSY CHICKEN MEXICAN PIZZA		250
Chicken , Tomato, Onion , Mushroom, Sweet Corn , Baby corn, Triple Cheese, Cheesy Crust		

NON-VEG STARTERS

■ CHICKEN SPRING ROLL	285
(Wrapped bread stuffed with chicken julienne accompanied by sweet chilli dip)	
■ SCHEZWAN CHILLI CHICKEN DRY/GRAVY	295
(Cubes of spring chicken cooked in red chilly garlic paste)	
■ CHICKEN MANCHOORIAN DRY/GRAVY	295
(Minced chicken dumplings stirred in soya, ginger and garlic sauce)	
■ CHICKEN 65	295
(chicken cooked in Chinese sauce and curd)	
■ DRUMS OF HEAVEN	300
(Winglets of chicken coated with Schezwan sauce)	
■ CHICKEN SALT N PEPPER	300
(Slices of chicken flavoured with continental bouquet garni)	
■ THAI CHICKEN WINGS	300
(all time favourite Thai red curry composed of winglets)	
■ CHICKEN IN HOT GARLIC SAUCE	310
(Tender pieces of chicken cooked in hot garlic sauce)	
■ MEAT BALLS IN HOT GARLIC SAUCE	325
(Minced lamb in hot garlic sauce)	
■ CHICKEN NUGGUST	
served with fries, sauté veggies dip sauce	
■ CHICKEN BRUSCHETTA	300
virgin olive oil seared chicken onion, garlic, basil, pepper cheese.	
■ CHILLY CHICKEN	375
(Crispy fried chicken tossed with spicy schezwan sauce)	
■ CHILLY LOLLYPOP	375
(Chickenwings deep fried and served with hot garlic sauce)	
■ CHILLY FISH WITH PEPPERS	450
(Stir fried fish along with assorted bell peppers in Thai style)	
■ SHANGHAI PRAWNS	550
(Crispy fried shrimps tossed with celery and Schezwan pepper)	
■ SMOKED CHICKEN BRUSCHETTA	400
(Toasted and napped with extra virgin olive oil)	
■ FISH –O- FILLETS	450
(Finger of crumbed fish served with tangy tartar)	

THE MAIN FARE

(Served from 12.00PM - 3.00PM & 7.00PM - 11.00PM)

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| ■ KADHAI PANEER | 220 |
| (Baton of cottage cheese ,capsicum, tomato and onion cooked With kadhahi masala) | |
| ■ PANEER LABABDAR | 220 |
| (Cubes of cottage cheese simmered in buttered tomato gravy, Finished with fresh cream) | |
| ■ PANEER MAKHANI | 230 |
| (Cottage cheese simmered with rich tomato gravy) | |
| ■ PANEER TIKKA MAKHAN MASALA | 280 |
| (Char grilled cottage cheese in fenugreek flavoured with tomato gravy) | |
| ■ SAHI PANEER | 280 |
| (Cubes of cottage cheese cooked in cashew gravy) | |
| ■ PANEER PASANDA | 300 |
| Paneer slices stuffed with mewa, mashed paneer & nuts mixture, & cooked in a flavorful onion, tomato gravy. | |
| ■ PANEER TIKKA MASALA | 280 |
| [Charcoal fire grilled cottage cheese chunks tempered with onion & tomato gravy with aromatics.] | |
| ■ PANEER DILKHUSH [Chef's recommendation] | 280 |
| [Grated cottage cheese simmered in silky tomato gravy with spices and aromatics.] | |
| ■ PALAK PANEER | 260 |
| [Seared cottage cheese cubes braised in seasoned spinach puree finished with cream and butter.] | |
| ■ PANEER KALI MIRCH MASALA | 250 |
| Cubes of paneer flavor with tomato gravy and black pepper. | |
| ■ LALA MUSSA KOFTA | 280 |
| Cheese stuffed baby kofta cooked in choice of gravy, red/yellow/ green | |
| ■ MALAI KOFTA | 280 |
| Nawab's gourmet of fried cottage cheese dumplings stuffed with saffron flavoured reduced milk & nuts, and tempered delicately in a rich cardamom flavoured gravy.] | |
| ■ KASOORI HANDI | 200 |
| (A combination of fresh garden vegetables cooked in spinach & green masala) | |
| ■ MUSHROOM CORN JALFREZI | 200 |
| (Mushroom and corn kernel cooked with onion ,tomato and spices) | |

■	AAP KI PASAND BHINDI	180
	(A choice of lady finger preparation – Achari, Do Payaza or Masala)	
■	DIWANI HANDI	200
	[Vegetables cooked with blanched spinach, mushrooms & baby corn in gravy with hints of fresh mint.]	
■	TAWA VEGETABLE	200
■	DUM ALOO KASHMERI	200
	[House Special] [An exotic delicacy of stuffed potato dumplings braised in delicious thick gravy.]	
■	JEERA ALOO	180
	[Diced boiled potatoes tossed with crackled cumin seeds, turmeric powder, asafetida and seasonings.]	
■	GOBI MATTAR	180
	[A homemade recipe of farm fresh cauliflower pot roasted with green peas and spices.]	
	KADI PAKORA	180.
	[Seasoned gram flour fritters tempered in turmeric powder infused butter milk curry flavoured with fenugreek seeds, burnt cumin seeds and asafoetida.]	
■	SHAHI PYAZ (Red or white gravy)	260
■	DAL Makhani	180
	(House speciality black lentil cooked overnight on tandoor & finished with butter & cream)	
■	DAL TADKA/DAL FRY	150
	(Yellow lentil tempered with cumin)	
■	RAJMAH RASILLA	150
■	PINDI CHANA	150
■	BHUNNA GOSHT	475
	(Mutton cooked in exotic Indian spices and brown gravy)	
■	MUTTON RARA	475
	(Mutton cooked with Indian spices and keema gravy)	
■	MUTTER KEEMA-KALEJI	475
	(Minced mutton & green peas cooked in Indian spices)	

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- **MUTTON SHAHI KORMA** 500
(Delicious mutton simmered in rich dry nut gravy topped with pine apple Slice and red cherry)
 - **MURG MASALA CURRY HALF/FULL** 300/550
(Tender pieces of chicken cooked in homemade curry)
 - **MURG KADHAI HALF/FULL** 300/550
(Cubes of chicken with capsicum, onion and tomato in mildl spicy Indian herbs)
 - **MURG TIKKA MASALA 4PC** 350
(Cubes of marinated chicken grilled in tandoor and cooked with Indian spices and gravy)
 - **MURG KALI MIRCH** 350/600
(Roasted chicken cooked with black pepper and white gravy)
 - **FISH RAI TOMATO** 450
(Fresh fish pieces cooked with exotic spices and flamed with mustard seeds)
 - **FISH PUNJABI CURRY** 450
(Our chef's specialty)
 - **PRAWN CURRY** 580
(Spicy prawn curry flavoured with mustard, coconut milk & curry leaves)
 - **MACCHI PANCHRATNI** 480
(Chunks of fish tossed delicately in our chef's special sauce)
 - **GOSHT ROGAN-E-JOSH** 500
(Traditional Kashmiri lamb curry cooked in onion & tomato gravy)
 - **RAJASTHANI LAAL MAAS** 550
(Rajasthani delicacy of tender lamb cooked in spicy onion & tomato gravy)
 - **BUTTER CHICKEN HALF/FULL** 350/600
(All-time favourite Punjabi delicacy of boned chicken preparation)
 - **MURG DO PYAZA HALF/FULL** 300/550
(Chicken cooked to perfection with Indian spices in rich onion gravy)
 - **MURG KHADA MASALA HALF/FULL** 300/550
(Chicken cooked with robust hand pounded spicy Indian masala)

BASMATI KA KHAZANA

■ CHICKEN BIRYANI	325
(Basmati rice, chicken and aromatic spices served with vegetable raita)	
■ AKBARI BIRYANI	325
(Roasted boneless chicken and basmati rice cooked with spices and Indian herbs, served with raita)	
■ MUTTON BIRYANI	350
(Basmati rice, mutton and spices served with vegetable raita)	
■ SUBJ KI TAHARI	200
(A regional specialty of light spicy basmati rice cooked with fresh vegetable and Indian herbs)	
■ SABZ DUM PUKHT BIRIYANI	210
[Aromatic Basmati rice simmered in a sealed pot with vegetables, cottage cheese, wholesome spices and herbs.]	
■ HYDERABADI SABZ BIRIYANI	210
Hyderabadi vegetable biryani is a vegetable-rich, aromatic dish that isn't difficult to put together. The vegetables are cooked until perfectly done; they layered with rice and heated over a low flame to let the flavors meld. The result is a delicious, healthful Indian dish.	
■ PANEER SHOLAY BIRYANI	210
Basmati rice & roast paneer cook with traditional Indian spice	
■ KASHMIRI PULAO	185
[Basmati rice cooked with vegetables, fruits, dried nuts and aromatic spices.]	
■ MASALA MATTAR WALI KHICHDI	150
[Yellow lentils braised with Basmati rice in a seasoned vegetable stock and tempered with a sauté of crackled cumin seeds and curry leaves in clarified butter.]	
■ VEG PULAO / PEAS PULAO	180
[Basmati rice cooked with assorted vegetables or simply with green peas and seasonings.]	
■ JEERA RICE	130
[Basmati rice cooked with burnt cumin seeds.]	
■ STEAMED BASMATI RICE	110
■ CURD RICE	150
[Amalgamation of steamed Basmati and plain curd, pampered with crackled mustard seeds, seasonings and Indian herbs.]	

INDIAN BREAD

■ BHARWAN KULCHA (Onion / ALOO/CHEESE)	80/100
■ NAAN (Plain / Butter / Garlic)	60/70/80
■ PARANTHA (Laccha / Pudina)	60
■ MISSI ROTI (Bread Made with gram flour and flavoured with mint & fresh coriander)	30
■ TANDOORI ROTI (Plain or Butter- whole wheat bread cooked in clay oven)	15/20
■ TAWA ROTI (01 pcs.) (Bread made with whole wheat flour and cooked on griddle)	12/15

ACCOMPANIMENTS

■ MASALA PAPAD (Lentil wafers roasted or fried topped with onion, tomato & coriander)	30
■ PAPAD (Crispy lentil wafers – Roasted or Fried)	20/25
■ PLAIN CURD	50
■ RAITA (Choice of Cucumber/Mix Vegetable/ Boondi)	80
■ PINEAPPLE RAITA	100

DESERT

■ RASGULLA	80
■ GULAB JAMUN	60
■ CHOICE OF ICE CREAM (Vanilla /Strawberry)	50
■ BUTTER SCOTCH	70
■ AMERICAN NUTS	100
■ CUT FRUIT PLATTER (Served with honey)	100
■ TOOTI FRUTTI House Special (An amalgamation of vanilla ice cream, chopped fruits, crushes and syrups.)	175
■ AMERICAN BANANA SPLIT (Caramelized banana embraced with triple flavour dollops of ice cream topped with syrups.)	175
■ DEATH BY CHOCOLATE (This one is a religiously chocolate, chocolate, chocolate and only chocolate, try it out)	175
■ FRIED ICE CREAM High Rise Special	120
■ SIZZLING BROWNIE (Chocolate walnut brownie served with ice cream & hot chocolate sauce)	200

ALL DAY DINNING

07AM TO 11PM

■ FRESHLY SQUEEZES SEASONAL FRUIT JUICE (As per seasonal availability)	100
■ CUT FRUIT PLATTER (Served with honey)	100
■ FRENCH FRIES (Potato finger seasoned, served with tomato sauce)	120
SANDWICH (GRILLED OR PLAIN OR TOAST)	
■ Coleslaw	150
■ Chicken	200
■ VEG CLUB SANDWICH (Our vegetarian version comes with lettuce, yellow cheddar, Tomato& cucumber)	230
■ CHICKEN CLUB SANDWICH (Toasted homemade slices layered with lettuce, chicken, Tomato& egg)	280

BEVERAGES....

■ FRESH LIME SODA/ WATER	50
(Sweet or salty squeezes lemon served with soda or water)	
■ FRESHLY SQUEEZES SEASONAL FRUIT JUICE	100
(As per seasonal availability)	
■ PRESERVED JUICE (Per Glass)	80
■ MILK SHAKE	150
(Make your own – Mango, Vanilla, Strawberry, Chocolate, or Butter Scotch)	

MOCKTAILS

■ SAN FRANCISCO	150
(A blend of orange & pineapple juice garnished with green syrup and topped up with soda)	
■ GREEN SERPENT	150
(Mint syrup with fresh lime juice and lemonade)	
■ FRUIT PUNCH	150
(A smooth emulsion of mix fruit juice blended with fresh cream and vanilla ice cream)	
■ BLUE SEA	150
(A mega thirst quencher of lemonade pampered by fresh lime juice and blue Curacao)	
■ PINA LINA	150
(An ever popular tropical cooler with chemistry between pineapple juice, coconut milk & fresh cream.)	
■ VIRGIN MOJITO	150
(A muddled classic of fresh mint leaves, lime chunks and sugar topped with crushed ice & Sprite)	
■ VIRGIN MARY	150
(The traditional Bloody Mary of tomato juice adulterated with Tabasco, fresh lime juice, Angostura bitters, salt & pepper but without the poison)	
■ SWEET OR SALTED LASSI	80
■ COLD COFFEE	100
■ COLD COFFEE WITH ICE CREAM	120
■ AERATED DRINK	50
■ DIET AERATED BEVERAGE	80
■ COFFEE	35
■ ICED TEA	90
■ TEA	30
■ PACKAGED DRINKING WATER	30



 Gurusikh Mall, New Market, Near Telephone Exchange Building,
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