



HERITAGE

RESTAURANT ♦ BANQUET ♦ ROOMS



We levy 5 % service charge on the bill



HERITAGE

BOOKING AVAILABLE FOR
**BANQUET HALL
PARTIES**

- ENGAGEMENT
- BIRTHDAY
- FAREWELL
- CORPORATE
- LADIES KITTY
- ANNIVERSARY
- FAMILY GET TOGETHER

BEVERAGES

◆	SOFT DRINKS (COKE, FANTA, SPRITE, LIMCA)	99
◆	JALJEERA	99
◆	FRESH LIME SODA	99
◆	DIET COKE	MRP
◆	ENERGY DRINKS	MRP
◆	MINERAL WATER	MRP
◆	HOT MILK	89
◆	SPECIAL TEA	49
◆	HOT COFFEE	89

SHAKES

◆	BERRY DLIGHT (A RICH AND CREAMY SHAKS WITH STRAWBERRY AND PEACH FLAVOUR)	179
◆	COLD COFFEE (DELICIOUS VANILA, MILK AND DARK COFFEE MAKE A GREAT COMBINATION)	179
◆	SHAKES (VANILA / STRAWBERRY / CHOCOLATE / Oreo)	179
◆	LASSI SWEET (TRADITIONAL)	179
◆	LASSI SALTED (TRADITIONAL)	169

JUICES

◆	MANGO / ORANGE / PINEAPPLE/MIX	129
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MOCKTAILS

◆	VIRGIN MOJITO..... (CRUSHED ICE WITH MINT LEAF, LEMON & TOP OF SODA AND SPRITE)	179
◆	BLUE LEMONADE..... (NICE COMBINATION OF LIMCA, BLUE SYRUP WITH LEMONADE)	179
◆	MASALA COKE..... (LEMON MASALA WITH COKE)	179
◆	FRUIT PUNCH..... (MANGO, PINEAPPLE, ORANGE JUICE WITH ICE-CREAM)	179
◆	HERITAGE COOLMINT (CRUSHED ICE, MINT, LEMON, PINEAPPLE, PULPS)	179
◆	ORANGE SUN SET (CRUSHED ICE, LEMON, ORANGE JUICE WITH GRENADINE SYRUP)	179
◆	MANGO MOJITO (CRUSHED ICE, MINT, LEMON, SODA WITH MANGO CRUSH)	179

SOUPS

TOMATO SOUP.....	199
RICH AND SMOOTH FRESH TOMATO SOUP FLAVOURED WITH BASIL CREAM AND TOMATO SERVED HOT AND BREAD CRUMBS	
MANCHOW SOUP	199/229
THICK SOUP WITH FINELY CHOPPED VEGETABLES SERVED TRADITIONAL MANCHOW FLAVOURED AND FRED NOODLES	
HOT 'N' SOUR SOUP.....	199/229
SPICY AND SOUR THICK SOUP FLAVOURED WITH SOYA SAUCE AND CHOPPED	
LEMON CORIANDER.....	199/229
IT IS LIGHT AND HEALTHY SOUP FLAVOUR FRESH CORIANDER LEAVES AND LEMON JUICE THE SOUP TEST IS GREAT	
SWEET CORN	199/229
CREAMY CORN AND CHOPPED VEGETABLES FINESED WITH SPRING ONION	
TALUMEIN SOUP.....	199/229
CHAIANESE SOUP PREPARED WITH FRESH VEGGIES NOODLES AND FLAVOURED WITH SOYA SAUCE AND VINEGER	
CREAM OF MUSHROOM /CHICKEN....	199/229
A HEARTY BOWL OF CREAMY MASHROOM SOUP FILLED WITH THE RICH FLAVOURED MUSHROOM AND CREAM	
TOMATO DHANIYA SHORBA	249
MELANGE OF TOMATO AND CORIANDER INFUSED WITH INDIAN WHOLE MASALAS . IT IS CHEF SPICAL	

KIDS SPL. HEALTHY MEAL

◆ PENNE ALFREDO (WHITE SAUCE)	449/479
◆ PENNE ARRABIATA (RED SAUCE)	429/459
◆ CHEESE AND BELLPEPER ROLL	349
◆ CHEESE AND CORN ROLL	349
◆ SANDWICH	59
◆ FRENCH FRIES WITH CHOCOLATE SHAKE	249
◆ SAUTEED VEGETABLES <small>SAUTEED ENGLISH VEGETABLES, COOKED IN SALT & PEPPER WITH OLIVE OIL</small>	299 <small>NEW</small>
◆ SAUTEED CHICKEN <small>CHICKEN & VEGGIES COOKED IN A STAIR FRY WITH SALT & PEPPER WITH OLIVE OIL</small>	<small>NEW</small> 399

QUICK SNACKS

◆ NACHOS WITH SALSA.....	249
◆ CHEESY NACHOS.....	269
◆ MAXICAN CORN & NACHOS SALAD.....	269
◆ MAXICAN COLD CHICKEN SALAD.....	279
◆ CRUNCHY CHINESE CHICKEN SALAD.....	279
◆ CORN CHAT.....	199
◆ CHICK PEA (CHANA) CHAT.....	199
◆ POTATO CHAT.....	199
◆ PEANUT CHAT.....	199
◆ MASALA PAPAD.....	119
◆ PAPAD FRIED / ROASTED.....	99

BHARAT & CHINA COCKTAIL PLATTER

◆ DAHI KEBAB + PANEER TIKKA + SPRING ROLL + HONEY CHILLY PATATO + CREAMY SOYA CHAP ...	799
◆ BULLET CHILLY CHICKEN + CHICKEN MALAI TIKKA + CHICKEN MANCHURIAN + MUTTON SEEKH + ROASTED CHICKEN	899

NON-VEG STARTER

	H/F
◆ MURGH SHAHJAHANI TIKKA MERINATED TRADITIONAL CHICKEN PCS WITH INDIAN HERBS ALONG WITH YOGURT	459
◆ MURGH MALAI TIKKA MADE TRADITIONAL CHICKEN MALAI TIKKA PCS CASHEW AND PROCESSED CHEESE PASTE	479
◆ MURGH AFGHANI BONE CHICKEN PCS MERINATED WITH WHITE PASTE AND YOGURT	399/719
◆ MURGH PESHAWARI BONE CHICKEN PCS MERINATED ALONG WITH YOGURT AND PESHAWARI MERRINATION	419/729
◆ BHATTI KA MURGH (UDTA PUNJAB) BONE CHICKEN MERINATED WITH INDIAN HERBS, YOGURT AND WHOLE CRUSHED SPICES	449/749
◆ MURGH ACHARI TIKKA ACHARI & SAUNF FLAVOR CHICKEN TIKKA	459
◆ GARLIC CHICKEN TIKKA BURN GARLIC WITH HANG CURD	459
◆ CHICKEN HARYALI TIKKA BONLESS CHICKEN MARINATED WITH MINT AND SPINACH COOKED IN CLAY OVEN	459
◆ CHICKEN AJWAINI TIKKA CHICKEN BONLESS MARINATED WITH AJWAIN AND INDIAN SPICES	459
◆ CHICKEN KALI MIRCH TIKKA BONLESS CHICKEN MARINATED WITH BALACK PEPPER, CASHEW-NUT AND CREAM ALONG WITH INDIAN SPICES	479
◆ GULMOHAR ROASTED TANGRI KEBAB CHICKEN LEGS SPL. MERINATED WITH KASHMIRI MIRCH, HERBS AND YOGURT ROAST IN TANDOOR	459
◆ MURGH GILAFI SEEKH KEBAB CHICKEN KEEMA MERINATED WITH INDIAN SPICE SERVED WITH MINT SOUCE	459
◆ DONER SEEKH KEBAB COMBINATION OF CHICKEN AND MUTTON MINCE WITH HERBS WITH TENGY FLAVOR	499
◆ MUTTON BABRI SEEKH KEBAB MINCE MEAT MERINATED ALONG WITH INDIAN HERBS AND CHOPPINGS ROAST IN OVEN	499
◆ HOUSE SPECIAL GOSHT GILAFI KEBAB MUTTON MINCE MARINATED WITH HERBS AND OUTER COATING WITH BELLPEPPER AND ONION	499
◆ MIX NON-VEG KEBAB PLATTER COMBINATION OF THESE PALATABLE, YUMMY KEBABS GULMOHAR TANGRI KEBAB, MALAI TIKKA, FISH TIKKA - IN WINTER IN SUMER CHICKEN TIKKA, GOSHT SEEKH, PESHA WARI TANDOORI CHICKEN	899
◆ SURMAI FISH TIKKA (FISH LOVERS) SEASONAL SURMAI FISH CHUNKS MARINATED WITH YOGHURT AND INDIAN HERBS COOKED IN TANDOOR SERVED WITH MINT SAUCE.	729

VEG STARTER


- ◆ **PANEER TIKKA** 399
COTTAGE CHEESE MARINATED ALONG WITH INDIAN HERBS COOKED IN CLAY OVEN
- ◆ **PANEER MALAI TIKKA** 429
COTTAGE CHEESE MARINATED WITH CREAM CHEESE CASHEW NUT AND HERBS.
- ◆ **PANEER ACHARI TIKKA** 399
COTTAGE CHEESE MARINATED WITH HERB AND YOGURT TEXTURE OF PICKLE
- ◆ **BHATTI KA PANEER** 429
COTTAGE CHEESE MERINATED WITH INDIAN HERBS YOGURT AND WHOLE CRUSHED SPICES
- ◆ **MINT GARLIC PANEER TIKKA** 429
COTTAGE CHEESE MARINATED WITH MINT, GARLIC, HERBS AND YOGURT
- ◆ **DAHI KE SHOLEY** 399
CRUMB FRIED YOGURT, FLAVOURED BELLPEPPER AND CARDAMOM
- ◆ **DAHI KE KEBAB** 429
OVER NIGHT HUNG CURD MERINATED WITH IND. HERBS, HONEY COOKED IN DEEP FRY OIL
- ◆ **MUSHROOM KURKURE** 449
SCOPED MUSHROOM STUFF WITH PROCESSED CHEESE, BELLPEPPER FLAVORED WITH CARDAMOM
- ◆ **MUSHROOM STUFFED TIKKA** 449
STUFFING OF CHOPPED MUSHROOMS PANEER PROCESSED CHEESE AND INDIAN HERBS ROAST IN TANDOOR.
- ◆ **STUFF MUSHROOM MALAI TIKKA** 449
STUFFING CHOPPED SPINACH AND PANEER MARINATED WITH CASHEW NUTS AND CREAM
- ◆ **CREAMY SOYA CHAAP** 369
SOYA CHUNKS MERINATED WITH AFGHANI MERINATION
- ◆ **SPICY TANDOORI SOYA CHAAP** 339
SOYA CHUNKS MERINATED WITH SPICE AND YOGURT
- ◆ **HARIYALI SOYA CHAAP** 349
SOYA CHAAP PIECES COATED IN A HOUSE BLEND OF GREEN HERBS AND SPICES WITH YOGHURT GINGER GARLIC ROASTED IN A TRADITIONAL CLAY OVEN
- ◆ **CORN POTATO KEBAB** 369
MIXTURE OF CORN AND MASS POTATO WITH HERBS
- ◆ **HARA BHARA KEBAB** 369
COMBINATION OF VEGETABLES AND HERBS WITH CRISPY TEXTURE,
- ◆ **VEG SEEKH KEBAB** 369
DELICIOUS VEG KEBAB RECIPE MADE USING VEGGIES LIKE POTATO AND PEAS
- ◆ **BEET ROOT KEBAB** 369
SAVOUR FLAVOURS OF FRESH BEETROOT AND ROSTED KASHUNUT WITH A SUBTLE OF SPICES CRISPY ON THE OUTSIDE AND SOFT ON INSIDE
- ◆ **TANDOORI ALOO CHATPATA** 299
BABY POTATOES COATED IN PEQUANT MIX OF TANGY AND SPICY YOGHURT MARINATION AND COOKED IN TANDOOR
- ◆ **VEG TANDOORI SALAD** 369
MIX OF ONION TOMATO BELLPEPPERS PINEAPPLE
- ◆ **VEG MIX KEBAB PLATTER** 749
COMBINATION OF THESE PALATABLE, MUSHROOM TIKKA, PANEER TIKKA, DAHI KEBAB, CORN KEBAB SOYA MALAI CHAAP

VEG MAIN COURSE

◆ PANEER MAKHANI	PANEER CUBES COOKED IN TOMATO GRAVY FINISHED WITH CREAM & BUTTER	429
◆ PANEER BUTTER MASALA	PANEER IN MAKHANI MASALA GRAVY GARNISHED WITH CORIANDER & GINGER FLAKES	429
◆ KADHAI PANEER	PANEER CUBES COOKED WITH CAPSICUM, ONION, TOMATO GRAVY	429
◆ PANNER TIKKA MASALA	PANEER TIKKA WITH SHASHLIK TURNED INTO MASALA GRAVY SPICY AND DELICIOUS FLAVOURED	429
◆ PANEER DO PYAZA	COTTAGE CHEESE MADE WITH DECED CUT ONIONS BASE GRAVY AND TRADITIONAL INDIAN SPICES.	429
◆ PANEER BHURJI	MADE WITH COTTAGE CHEESE WITH ONIONS-BELL PEPPERS AND TRADITIONAL INDIAN SPICES	429
◆ PANEER KHURCHAN	COTTAGE CHEESE IN TENGY AND CREAMY TOMATO GRAVY WITH JULIENE BELLPEPPER	399
◆ PANEER LABABDAR	PANEER CUBES COOKED WITH BELLPEPPER AND CREAMY GRAVY GARNISHED WITH CORIANDER & CREAM	429
◆ PANEER DHANIYA ADHRAKI	OVER NIGHT HUNG CURD MERINATED WITH IND. HERBS, HONEY COOKED IN DEEP FRY OIL	429
◆ PALAK PANEER	PANEER CUBES COOKED IN SMOOTH SPINACH GRAVY, GARNISHED WITH CREAM	399
◆ SHYAM SAVERA	PANEER & PALAK KOFTA WITH SPINACH GRAVY	399
◆ PINDI CHANA	PUNJABI STYLE CHICK PEAS COOKED IN SPICY MASALA GRAVY GARNISHED WITH CORIANDER	399
◆ MUSHROOMS MAKHANE	MUSHROOMS IN MAKHANA GRAVY	399
◆ FIRANGI SABZI	COMBINATION OF INDIAN VEGETABLE SAUTEED IN PAN WITH CHOP GRAVY	399
◆ VEG TAKA TAK	SOYA CHAP, PANEER TIKKA, MASHROOM TIKKA WITH DELICIOUS TAWA MASALA GRAVY	429
◆ VEG PATIALA	A CREAMY GRAVY WITH MIXED VAGGIES LAYERED WITH FRIED PAPAD	399
◆ DAL MAKHANI	RENOWNED INDIAN DELICACY	399
◆ DAL GHARWAALI	HOME STYLES YELLOW LENTILS	349
◆ DHABA STYLE DAL	MIX OF FIVE LETINS WITH SPICYFLAVOUR	369
◆ CHANA ALOO MASALA	SMOCKY FLAVOUR ALOO	349
◆ JEERA ALOO	AN SIMPLY HOME STYLE DISH	349
◆ HEENG DHANIYA KE CHATPATE ALOO	DELICIOUS RACIPE OF AN EASY AND QUICK JEERA ALOO	349
◆ ALOO GOBHI ADHRAKI	AN HOME STYLE DISH	349
◆ PALAK CORN	IT IS RICH AND FLAVORFUL DISH MADE USING VIBRANT SPINACH AND SWEET CORN CREAM	399
◆ SOYA CHAAP MASALA	TANDOORI SOYA CHAAP COOKED IN CURRY MASALA SPICY GRAVY	399
◆ KADHAI CHAP MASALA	MADE WITH SOYA CHAP JULIENNE ONION CASSICUM AND TRADITIONAL INDIAN SPICES	429
◆ MALAI KOFTA	PANEER AND DRY NUTS DUMPLINGS COOKED IN INDIAN CASHEW GRAVY	449
◆ MUSHROOM DO PYAZA	BUTTON MUSHROOMS COOKED IN DICE ONION AND TOMATO GRAVY	399
◆ MATAR MUSHROOM	PANEER CUBES AND GREEN PEAS COOKED IN ONION & TOMATO GRAVY	399
◆ METHI MATAR MALAI	GREEN PEA COOKED IN CASHEW NUT GRAVY AND FRESH METHI	399
◆ GOBHI MATAR MASALA	A DELICIOUS AND SPICY DISH OF CAULIFLOWER AND GREEN PEAS WITH A FLAVOUR AND SPICY BLEND OF SPICES	349
◆ LEHSUNI PALAK	FRESH SPINECH PUREE SOUTED WITH GARLIC AND FINESED WITH A HINT OF BUTTER CREAM	399
◆ KADHAI MUSHROOM	FRESH BUTTON MUSHROOM SOUTED WITH ONION, TOMATOES, CAPSICUM MASALA GREY	399

NON-VEG MAIN COURSE

H/F

- ◆ **MURGH MAKHANI** 449/749, 489/789 B/L
THE BUTTER CHICKEN ORIGINATED FROM NORTHERN INDIA IN 1948. CREATED BY KUNDAN LAL GUJRAL.
- ◆ **KADHAI MURGH** 459/749
A LUCKNAVI DELIGHT OF CHICKEN COOKED IN ONION, TOMATO & CAPSICUM GARNISHED WITH GINGER RED CHILLY
- ◆ **MURGH LABABDAR** 459/749
AFGHANI CHICKEN COOKED WITH BELLPEPER AND MASTER GRAVY
- ◆ **MURGH DHANIYA ADHRAKI** 459/749
CURRY CHICKEN PCS COOKED WITH GINGER AND CORIANDER
- ◆ **MURGH CURRY HERITAGE SYTLE** 459/749
TYPICAL OTUSIDE HERITAGE STYLE CHICKEN WITH SPICY GRAVY
- ◆ **MURGH RARA** 489/749
BONE CHICKEN PCS COOKED WITH MINCE CHICKEN AND THICK GRAVY
- ◆ **TAWA CHICKEN** 459/749
CHICKEN IS COOKED ON A PAN OR SKILLET WITH SOME SPICES. YOU CAN SAY THAT IT IS A TYPE OF CHICKEN SUKKA
- ◆ **MURGH PATIALA** 499
MILDLY SPICEDWITH EXOCTIC INDIAN SPICES & HAS A RICH TEXTURE FROM THE CASHEWNUT PASTE
- ◆ **MURGH KAALI MIRCH** 499
MURGH MALAI TIKKA PCS COOKED WITH WHITE GRAVY AND CRUSHED KALI MIRCH
- ◆ **MURGH HANDI LAZEEZ** 459/749
CHICKEN PCS WITH LAZEEZ CHICKEN BASED GRAVY
- ◆ **MURGH KOFTA CURRY** 459
CHICKEN MINCE BOWLS IN DELICIOUS THIN & SPICY CURRY FLAVOR
- ◆ **CHICKEN TIKKA BUTTER MASALA** 499
TRADITIONAL CHICKEN TIKKA PCS COOKED WITH THICK SPICY AND BUTTER GRAVY
- ◆ **MURGH MATKI** 499
TANDOORI CHICKEN, MUTTON SEEKH, BOILED EGG COOKED WITH MAKHNI GRAVY
- ◆ **MURGH FIRDOSI** 499
AFGHANI CHICKEN COOKED WITH KASOORI METHI AND SAHI WHITE GRAVY
- ◆ **MURGH SAHI KORMA** 499
TRADITIONAL CHICK PCS COOKED WITH WHOLE SPICE AND KORMA GRAVY
- ◆ **MURGH SAAGWALA** 459/749
CURRY CHICKEN PCS COOKED WITH PALAK AND SAAG BASED GRAVY
- ◆ **MUTTON ROGAN JOSH** 629
MUTTON PCS COOKED WITH ONION, TOMATO, GRAVY GARNISHED WITH GINGER AND CORIANDER
- ◆ **MUTTON RARA** 629
MUTTON PCS COOKED WITH MINCE MEAT AND THICK GRAVY
- ◆ **KADHAI MUTTON** 599
MUTTON PCS COOKED WITH CAPSICUM, ONION, TOMATO MASALA
- ◆ **MUTTON SEEKH MASALA** 549
MUTTON SEEKH COMES IN MASALA GRAVY
- ◆ **MUTTON TAWA** 599
MUTTON IN DELIGHT GRAVY
- ◆ **LAAL MAAS**  599
LAAL MAAS IS A FEIRY RAJASTANI MEAT CURRY. MUTTON COOKED IN A VARIETY OF MASALAS WITH A BURST OF RED CHILLI
- ◆ **WHOLE EGG CURRY** 399
EGG IS A VERSATILE COOKING INGREDIENT, WITH THIN & SPICY GRAVY
- ◆ **FISH GOAN CURRY** 729
A GOA DELIGHT FISH COOKED WITH A SPECIAL COCONUT AND TAMARIND GRAVY

BREADS

◆ PLAIN ROTI.....	40
◆ BUTTER ROTI.....	45
◆ GARLIC ROTI.....	99
◆ MISSI ROTI.....	79
◆ MISSI MASALA ROTI.....	99
◆ PLAIN NAAN.....	99
◆ BUTTER NAAN.....	109
◆ GARLIC NAAN.....	159
◆ ALOO NAAN.....	149
◆ ALOO PYAAZ NAAN.....	149
◆ PANEER NAAN.....	169
◆ MIX NAAN.....	149
◆ CHEESE CHILLY FLACKS NAAN.....	169
◆ KEEMA NAAN.....	249
◆ CHICKEN KEEMA.....	229
◆ CHEESE GARLIC NAAN.....	209
◆ ALOO PRANTHA.....	149
◆ ALOO PYAAZ PRANTHA.....	149
◆ PANEER PRANTHA.....	169
◆ MIX PRANTHA.....	149
◆ LACHHA PRANTHA.....	109
◆ PUDINA PRANTHA.....	129
◆ RED CHILLY PRANTHA.....	119
◆ GREEN CHILLY PRANTHA.....	129
◆ AJWANI LACHHA PRANTHA.....	119
◆ ONION KULCHA.....	149
◆ PANEER KULCHA.....	169

RICE & BIRYANI

◆ STEAM RICE.....	219
◆ JEERA RICE.....	249
◆ CURD RICE.....	249
◆ PEAS PULAO.....	259
◆ VEG PULAO.....	259
◆ VEG DUM BIRYANI.....	379

NON-VEG BIRYANI

◆ MURGH DUM BIRYANI.....	449
◆ GOSHT DUM BIRYANI	499

RAITA & SALAD

◆ BOONDI RAITA.....	169
◆ MIX VEG RAITA.....	169
◆ PINEAPPLE RAITA.....	199
◆ ALOO RAITA.....	169
◆ GARDEN GREEN SALAD.....	89
◆ CUCUMBER.....	79
◆ KIMCHI SALAD.....	69
◆ ONION SALAD.....	59
◆ ONION MASALA SALAD.....	79

COMBO MEALS

* 1SOUP+1MOJITO + 4PCS PANEER TIKKA + 2PCS DAHI K SHOLY+
DAL MAKHNAI + PANEER BUTTER MASALA + BUTTER NAAN,
LACHA PRANTHA + PLAIN ROTI +RICE BOWL AND 2PCS GULAB JAMUN

MRP = ~~1599~~

NOW = 1349

* 1NONVEG SOUP + 1BLUE LEMONADE + 2PCS PESHWARI +
2PCS CHICKEN SEEKH + CHICKEN TIKKA BUTTER MASALA,
+RICE BOWL, GARLIC NAAN + BUTTER NAAN + BUTTER ROTI
AND 2PCS GULAB JAMUN

MRP = ~~1449~~

NOW = 1249

* 1FRESH LIME SODA + 4PCS SPRING ROLL +
4PCS CLASSIC CHEESE CHILLY + VEG FRIED RICE +
MANCHURIAN GRAVY AND 1SCOOP ICE CREAM

MRP = ~~1104~~

NOW = 949

* 1VIRGIN MOJITO + 4PCS PANEER TIKKA + 4 PCS CHICKEN TIKKA +
DAL MAKHNAI + MUTTON ROGHAN JOSH, +RICE BOWL
+ GARLIC NAAN + BUTTER NAAN + BUTTER ROTI
+ ONE SCOOP ICE CREAM OR 2PCS GULAB JAMUN

MRP = ~~1901~~

NOW = 1599

* 1 MOCKTAIL + NOODLES / FRIED RICE + MANCHURAIN GRAVY /CHILLY PANEER NEW

MRP = ~~747~~

NOW = 599

* 1 MOCKTAIL + NOODLES / FRIED RICE + BULLET CHILLY CHICKEN GRAVY NEW

MRP = ~~857~~

NOW = 679

* COMBO MEALS WILL NOT BE COMBINED WITH ANY OTHER OFFER / PROMOTION

* PORTION SIZE MAY VARY

* PRICE MAY CHANGES WITHOUT ANY PRIOR NOTICE

VEG STARTER (CHINESE)

◆ VEG MANCHURIAN (DRY/GRVY)	299
VEGETABLE BALLS IN TANGY AROMATIC MANCHURIAN SOUCE SARVED DRY /GRVY	
◆ HONEY CHILLY POTATO	299
CRISPY POTATOES WOK TESTED WITH SESAME SEEDS, HONEY AND GINGER	
◆ CHILLY MUSHROOM	319
SPICY TANGY AND CRISPY CHILLI MUSHROOM THE FUSION INDO CHINESE CUISINE THAT MAKES FOR A DELICIOUS STARTER	
◆ SECHEZWAN MUSHROOM	319
CRISPY BUTTON MUSHROOM TOSTED IN GARLIC AND SCHEZWAN SOUCE	
◆ CLASSIC CHEESE CHILLY (DRY/GRVY)	329
◆ CORN SALT 'N' PEPPER	329
DELICIOUS IN SWEET AND SPICY GOODNESS OF CRISPY CORN, TOSTED WITH PEPPER AND SALT	
◆ VEG SALT 'N' PEPPER	329
DEEPFRIED EXOTIC VEGGIES TOSTED WITH CHOPPED GARLIC GINGER CHILLI AND BLACK PEPPER	
◆ SPRING ROLL	299
GOLDEN FRY ROLLS STUFFED FRESH VEGETABLES SARVED WITH A HOT GARLIC SAUCE	
◆ FRENCH FRIES	179
ONE OF THE MOST LOVED FIDER FOOD BY KIDS AND ADULTS FRENCH FRIES MAKE SNAKING LOOK GOOD	
◆ HONEY CHILLI GARLIC CAULIFLOWER	279
SWEET & SPICY CAULIFLOWER SARVED WITH SESAME SEEDS	
◆ CHILLI GARLIC BABY CORN IN SCHEZWAN SAUCE	299
CHILLI GARLIC BABY CORN SARVED WITH SCHEZWAN SAUCE	
◆ CHEESE AND BELLPEPER ROLL	349
MADE BY ROLLING RED AND YELLOW CAPSICUM AND CHEASE SARVED WITH SWEET CHILLI SAUCE	
◆ CHEESE AND CORN ROLL	349
MADE BY ROLLING CORN AND CHEASE SARVED WITH SWEET CHILLI SAUCE	
◆ VEG SIZZLER 	699
A VEG SIZZLER IS A DISH OF VEG CHINESE FOOD LOVER COOKED IN SAUCES AND SERVED ON HOT METAL. PLATE SERVED WITH NOODLE, MANCHURIAN, HUNNY CHILLI G. BABY CORN , FRENCH FRY, 2PCS FRIED MOMOS	

NON-VEG STARTER (CHINESE)

◆ BULLET CHILLY CHICKEN	399
FRIED CHICKEN TOSSED WITH ASSORTED VEGGIES AND FLAVOURFULL SOUCES	
◆ CHICKEN KUNG PAO	399
FRIED CHICKEN COOKED WITH CHILLI ES PEANUTS AND SAUCE MIX OF SALTY SWEET AND SOUR SPICY FLAVOUR	
◆ GOLDEN FRY CHICKEN	399
DRY FRY OF CHICKEN TEMPERED WITH BLACK PEPPER AND SALECT SPICES	
◆ CHICKEN 65	399
SPICY & CRISPY CHICKEN DISH MARINADED WITH AMEDLEY OF SPICES & SEASONINGS WITH ASECRET INGREDIENTS	
◆ CHICKEN SCHEZWAN	399
STIR FRIED SLICES CHICKEN IN SCHEZWAN SAUCE	
◆ CHICKEN SALT 'N' PEPPER	379
FRIED CHICKEN CUBES WOK TOSSED WITH ONIONS GARLIC CAPSICUM AND SOYA SAUCE	
◆ PAN FRY CHILLY FISH	399
◆ LEMON FISH	399
◆ FISH ORLEY	399
A SPECIAL DEEP FRIED CRUNCHY FISH SERVE WITH TAR TER SAUCES	
◆ DRUMS OF HEAVEN	399
CHICKEN WIGLETS SHAPED INTO LOLLIPOP. FRIED AND INFUSED WITH TESTY MASALA FLAWER	
◆ HOT CHICKEN WINGS	399
CHICKEN FRIED AND MIX WITH SPRING ONION RED YELLOW BELL PEPPER MIX WITH CHILLI SAUCES	
◆ CHICKEN MANCHURIAN	379
CHINESE CRISPY CHICKEN BALL TOSSED IN MANCHURIAN SOUCE AND BELL PEPPER	
◆ HONEY CHILLI GARLIC CHICKEN	379
CHICKEN THIGHS CUBES MARINADED FRIED & SAUTED BELL PEPPERS & ONION IN HONEY.SPICY & TANGY SAUCE	
◆ CHICKEN SPRING ROLL	379
◆ NONVEG SIZZLER 	799
A SIZZLER IS A DISH OF CHICKEN COOKED IN SAUCES AND SERVED ON HOT METAL PLATE WE SERVED SOUTE CHICKEN H CHILLI GARLIC CHICKEN, EGG FRED RICE AND LEMON CHICKEN	

MOMOS

STEAM MOMOS.....	199/239
TANDOORI MOMOS.....	269/299
PANEER STEAM MOMOS.....	249
PANEER TANDOORI MOMOS...	279

VEG MAIN COURSE (FROM ORIENTAL)

◆ AMERICAN CHOPSEY	349
◆ VEG IN HOT N GARLIC SAUCE.....	299

NON-VEG MAIN COURSE (FROM ORIENTAL)

◆ AMERICAN CHOPSEY.....	399
◆ LEMON CHICKEN.....	369
◆ BASIL CHICKEN.....	369
◆ HONG KONG STYLE CHICKEN..... (DRY/GRAVY)	369

RICE & NOODLES

FRIED RICE.....	279/319
GARLIC BUTTER RICE.....	259/319
BASIL RICE.....	259/319
CHILLY GARLIC NOODLES.....	269/299
HAKKA NOODLES.....	269/299
SINGAPOORI NOODLES.....	269/299
EGG NOODLES.....	299

DESSERT

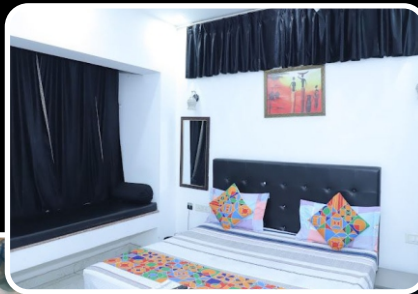
◆ GULAB JAMUN.....	79
◆ SPECIAL MATKA KULFI.....	99
◆ KESAR / MALAI / PAN TILLA KULFI.....	89
◆ VANILA / STRAWBERRY	89
◆ BUTTER SCOTCH / CHOCOLATE.....	99
◆ GAZAR KA HALWA (SEASONAL).....	129
◆ MOONG DAL KA HALWA (SEASONAL).....	129



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