

Kingfisher



DOLPHIN

Family RESTAURANT

Menu

Scan For Menu



BEVERAGES

MINERAL WATER	20/-
TEA	50/-
GREEN TEA	80/-
LEMON TEA	80/-
COFFEE	80/-
BLACK COFFEE	60/-
MILK- GLASS	110/-
SODA 600ml	MRP
SOFT DRINK - 2ltr.	200/-
SOFT DRINK CAN- 300ml / 330ml	MPR+10/-
FRESH LIME WATER	80/-
FRESH LIME SODA	99/-
LASSI- SWEET/ SALTED	180/-
JALZEERA WATER	80/-
JALZEERA WITH SODA	99/-
BUTTER MILK- PLAIN / MASALA	99/-

SOUP

CHICKEN MANCHOW SOUP	160/-
CHICKEN HOT & SOUR SOUP	160/-
CHICKEN SWEET CORN SOUP	160/-
CHICKEN LEMON CORIANDER SOUP	160/-
VEG MANCHOW SOUP	129/-
HOT & SOUR VEG. SOUP	129/-
VEG. LEMON CORIANDER SOUP	129/-
CREAM OF TOMATO SOUP	139/-
CREAM OF MUSHROOM SOUP	139/-
SWEET CORN VEG. SOUP	119/-

SOUTH INDIAN

PLAIN DOSA	79/-
MASALA DOSA	129/-
PANEER DOSA	179/-

NON VEG STARTERS

CHINESE STARTER'S (NON-VEG)

CHICKEN LOLLYPOP <i>(Chicken wings coated with seasoned & spiced & batter deep fried)</i>	270/-
CHICKEN LOLLYPOP 2 In 1 <i>(Two Flavors of Chicken Lollipop serve in one plate- 8 Pieces)</i>	320/-
CHICKEN LOLLYPOP MASALA <i>(Chicken lollipop sauteed in schizwan sauce)</i>	320/-
CHICKEN CHILLY <i>(Boneless chicken chunks deep fried & sauteed with ginger, garlic, onion & capsicum along with chinese sauce)</i>	300/-
CHICKEN MANCHURIAN <i>(Boneless chicken chunks deep fried & sauteed with ginger, garlic & chinese Sauce)</i>	300/-
CHICKEN 65 <i>(Deep fried chicken chunks sauteed with onion, capsicum, kashmiri chilly, curry leaves & chefs special spices)</i>	299/-
CHICKEN HOT PAN <i>(Boneless chicken chunks deep fried & sauteed with schizwan sauce- served in hot plate)</i>	399/-
CHICKEN SPRING ROLL <i>(Sauteed chicken and mix vegetable rolls crisp fried)</i>	300/-
CHICKEN CRISPY <i>(Batter coated boneless chicken crisp fried & sauteed with spicy schizwan sauce)</i>	299/-
CHICKEN SESME HOT GARLIC <i>(Batter coated boneless chicken chunks deep fried with sesame & sauteed with honey, ginger, garlic and Chinese sauce)</i>	320/-

NOODLE & RICE (NON VEG)

CHICKEN HAKKA NOODLE	270/-
CHICKEN SCHEZWAN HAKKA NOODLE	299/-
CHICKEN FRIED RICE	250/-
CHICKEN SCHEZWAN FRIED RICE	280/-
CHICKEN TRIPPLE SCHEZWAN FRIED RICE	350/-
EGG HAKKA NOODLE	250/-
EGG SCHEZWAN HAKKA NOODLE	280/-

NON VEG STARTERS

TANDOORI CHICKEN

MURG TIKKA <i>(Boneless chicken marinated with yogurt & with yogurt & spices & barbequec in tandoor)</i>	350/-
MURG ACHARI TIKKA <i>(Boneless chicken marinated with pickling spices and barbequed)</i>	350/-
MURG LASOONI TIKKA <i>(Garlic flavoured boneless chicken marinated with yogurt & spices & barbequed)</i>	350/-
MURG PAHADI TIKKA <i>(Boneless chicken marinated with yogurt & enriched with green herbs & spices)</i>	350/-
MURG AFGANI TIKKA	360/-
MURG TANGADI KABAB <i>(Chicken drumsticks marinated with cheese, cream & yogurt with mild spices & barbequed)</i>	350/-
MURG ANGARA KABAB <i>(Boneless chicken marinated with hot spices & barbequed)</i>	350/-
MURG KALIMIRCH KABAB <i>(Boneless chicken marinated with yogurt, cheese & cream & spices. Seasoned with black paper)</i>	360/-
MURG TANDOORI LOLLYPOP <i>(Chicken wings marinated with yogurt & chef's special spices & barbequed)</i>	290/-
CHICKEN TANDOORI (Regular / Juicy) HALF / FULL <i>(Tender chicken marinated in yogurt, seasoned with tandoori masala)</i>	300/- / 530/-
MUTTON SEEKH KABAB <i>(Minced lamp spiced & barbequed)</i>	399/-
MURG TIKKA TWO IN ONE (10 Pcs) <i>(Two flavour of chicken kebabs served in one plate)</i>	360/-
MURG ALISHAN KABAB <i>(8 piece boneless marinate in yogurt, spices & barbequed, seasoning with egg, medium spicy)</i>	360/-
MURG SIZZLING KABAB <i>(8 piece Chest boneless stuffed with chicken kheema marinate in yogurt, spices & barbequed with red masala, medium spicy)</i>	399/-
MURG SHOLE KABAB <i>(Chest piece, egg & Cheese marinate in yogurt, spices & barbequed with red & yellow masala, spicy)</i>	350/-
MURG MALAI KABAB <i>(8 piece Chest boneless marinate in yogurt, spices & barbequed seasoning with cream, cheese, cashew nut, white & brown colour, Mild)</i>	350/-
MURG RESMI KABAB <i>(8 piece marinate in yogurt, spices & barbequed, seasoning with cream, cashew nut, yellow colour mild sweet)</i>	350/-

NON VEG STARTERS

TANDOORI STARTER'S (NON VEG)

NON-VEG FAMILY MINI PLATTER (16 Pcs) 700/-
(Four types of chicken kebabs served in one platter)

NON-VEG FAMILY PLATTER (32 Pcs) 1250/-
(Five types of chicken kebabs served in one platter)

FISH TIKKA (TANDOORI) 450/-
(Marinated fish chunks grilled to perfection in a tandoor, bursting with smoky flavors and spices)

FISH TAWA FRY 399/-
(Spiced fish fillets pan-fried on a hot griddle, delivering a crispy and flavorful bite)

FISH HERBAL TAWA FRY 399/-
(Fresh fish fillets cooked with aromatic herbs and spices on a tawa, offering a unique and refreshing taste)

FISH RAWA FRY 399/-
(Fish fillets coated in semolina and shallow-fried to a golden crisp, providing a crunchy and delightful experience)

FISH KOLIWADA 399/-
(A Mumbai coastal specialty, marinated fish deep-fried in a spiced gram flour batter, crunchy and delicious)

FISH FINGER 399/-
(Crispy breadcrumb-coated fish strips, deep-fried until golden and served with tartar sauce)

FISH AMRITSARI 499/-
(Boneless fish marinated in ajwain, gram flour, and spices, deep-fried in Punjabi style for a tangy and spicy flavor)

GRILLED CHICKEN 399/-
(Chicken marinated in spiced yogurt, grilled to perfection for a smoky and juicy taste)

GRILLED MUTTON 599/-
(Tender mutton pieces marinated overnight in herbs and spices, then grilled for a rich, flavorful experience)

MURG LAHORI KABAB 360/-
(Minced chicken blended with Lahori spices, shaped on skewers, and grilled for a juicy and aromatic delicious)

CHEF'S SPECIALITIES (NON VEG)

CHICKEN LAPETA 400/-
(Tender chicken cooked with spices in a thick, flavorful gravy)

CHICKEN DRY 350/-
(Succulent chicken pieces stir-fried with aromatic spices)

CHICKEN LIVER DRY 300/-
(Delicately spiced chicken liver stir-fried to perfection)

CHICKEN LIVER LAPETA 350/-
(Chicken liver cooked in a spicy and tangy gravy)

CHEF'S SPECIALITIES (NON VEG)

CHICKEN LIVER POTA DRY <i>(Chicken liver cooked dry with a blend of traditional spices)</i>	300/-
MUTTON LAPETA <i>(Tender mutton cooked in a rich, spicy gravy)</i>	500/-
MUTTON DRY <i>(Juicy mutton pieces cooked with spices, served dry)</i>	460/-
MUTTON LIVER DRY <i>(Spiced mutton liver stir-fried until tender)</i>	420/-

VEG STARTERS

CHINESE STARTER'S (VEG)

VEG. MANCHURIAN / GRAVY <i>(Vegetable balls deep fried & sauteed with ginger, garlic & onion along with manchurian sauce)</i>	200/- / 250/-
PANEER MANCHURIAN <i>(Deep fried paneer sauteed with ginger, garlic & onion along with manchurian sauce)</i>	299/-
PANEER CHILLY <i>(Deep fried paneer sauteed with capsicum, onion & green chilly)</i>	299/-
PANEER HOT PAN <i>(Paneer sauteed with hot red pepper sauce-served in hot plate)</i>	399/-
PANEER SESME HOT GARLIC <i>(Batter coated paneer deep fried along with sesame & sauteed with honey & schezwan sauce)</i>	299/-
MUSHROOM MANCHURIAN <i>(Deep fried Mushroom sauteed with ginger, garlic & green chilly)</i>	279/-
MUSHROOM CHILLY <i>(Deep fried mushroom sauteed with the capsicum, onion & green chilly along with chinese sauce)</i>	279/-
AMERICAN CORN CHILLY PAPPER <i>(American corn batter coated & deep fried, sauteed with ginger, garlic & onion)</i>	260/-
CRISPY CHILLY POTATO <i>(Batter coated potato fingers deep fried & sauteed with schezwan sauce)</i>	199/-
VEG. SPRING ROLLS <i>(Sauteed mix vegetables rolls crisp fried)</i>	249/-
VEG. SESME HOT GARLIC / PANEER <i>(Mix vegetable & paneer batter coated & deep fried along with sesame & sauteed with honey & schezwan sauce)</i>	200/- / 249/-

VEG STARTERS

CHINESE NOODLE & RICE (VEG)

VEG HAKKA NOODLE	250/-
VEG FRIED RICE	250/-
VEG SCHEZWAN NOODLE	260/-
VEG SINGAPORE NOODLE	260/-
VEG HONGKONG NOODLE	260/-
VEG SCHEZWAN FRIED RICE	260/-
MUSHROOM FRIED RICE	250/-
VEG TRIPPLE SCHEZWAN RICE (Rice, Noodles & Gravy)	300/-
VEG AMERICAN CHOPSUEY	250/-

VEG PIZZA

PERI PERI PIZZA 10/8	349/- 249/-
VEG. BARBEQUE PIZZA 10/8	349/- 249/-
MARGHERITA PIZZA 10/8	349/- 249/-
PANEER TIKKA PIZZA 10/8	349/- 249/-
CHEESE CORN PIZZA 10/8	349/- 249/-

VEG MAGGIE

PLAIN MAGGIE	179/-
MASALA MAGGIE	199/-

SIDES

FRENCH FRIES <i>(Crispy, golden potato fries, perfectly seasoned and served hot)</i>	200/-
TAWA / TANDOORI ALOO PARATHA & DAHI <i>(Golden, crispy potato-stuffed flatbread cooked on a griddle, served with refreshing yogurt)</i>	250/- / 220/-
TAWA / TANDOORI PANEER PARATHA & DAHI <i>(Soft, flavorful paneer-stuffed flatbread cooked on a griddle or in a tandoor, paired with cool yogurt)</i>	300/-

VEG STARTERS

ITALIAN STARTER'S (VEG)

RED SOUSE PASTA	219/-
WHITE SOUSE PASTA	219/-
MUSHROOM DUPLEX	249/-
ITALIAN RICE	179/-
ORIENTAL PLATTER	299/-
PAN FRIED NOODLES	210/-
VEG PAN FRIED DIM SIM	249/-
TANDOORI DIM SIM	249/-
ITALIAN SIZZLER	349/-
VEG SIZZLER	300/-
PANEER SIZZLER	349/-

INDIAN STARTER'S (VEG)

VEG SEEKH KABAB	299/-
VEG BUKHARA KABAB	350/-
VEG BURASI KABAB	350/-
PANEER LAHANI TIKKA	350/-
PANEER RESHMI TIKKA	350/-
PANEER MULTANI TIKKA	319/-
PANEER TIKKA	300/-
PANEER TIKKA 2 in 1	339/-
MUSHROOM TIKKA	279/-
PANEER MALAI TIKKA	300/-
PANEER PAKODA	199/-

CONTINENTAL STARTER'S (VEG)

SPINACH CHEESE BALL	299/-
PANEER LEMON BUTTER	150/-
VEG CHEESE LOLLIPOP	280/-
MUSHROOM CRISPY	299/-
VEG CLUB SANDWICH	150/-
VEG CHEESE GRILL SANDWICH	180/-
CHEESE CORN SANDWICH	170/-
CHEESE CORN BALL	249/-
CHEESE BALL	299/-
CHEESE GARLIC BREAD	149/-
GARLIC BREAD	130/-

MAIN COURSE NON VEG

CHINESE MAIN COURSE (NON VEG)

MANCHURIAN GRAVY- CHICKEN/FISH <i>(Succulent chicken or fish balls cooked in a rich and tangy Manchurian sauce, packed with flavors)</i>	280/- / 349/-
HOT GARLIC SAUCE- CHICKEN/FISH <i>(Tender pieces of chicken or fish simmered in a spicy and aromatic hot garlic sauce)</i>	280/- / 349/-
SCHEZWAN SAUCE- CHICKEN/FISH <i>(Chicken or fish cooked in a fiery Schezwan sauce, bursting with bold and spicy flavors)</i>	280/- / 349/-
CHILLY SAUCE- CHICKEN/FISH <i>(Juicy chicken or fish pieces tossed in a spicy and tangy chili sauce, delivering a zesty kick)</i>	280/- / 349/-

INDIAN MAIN COURSE (CHICKEN)

MURG MAKHANWALA (BUTTER CHICKEN)- HALF/FULL <i>(Tandoori chicken cooked in rich & creamy makhani gravy.)</i>	399/- / 599/-
MURG TIKKA MASALA <i>(Chicken tikka cooked in rich & spicy tomato gravy)</i>	330/-
MURG ADRABI <i>(Spicy chicken curry in ginger flavored dark brown onion gravy)</i>	300/-
MURG KADHAI <i>(Stir fried boneless chicken & capsicum cooked with rich onion gravy)</i>	300/-
MURG TANGADI MASALA <i>(Hot & medium spicy chicken cooked with Cashew & Onion gravy)</i>	399/-
MURG BANJARA MASALA <i>(Murg banjara tikka cooked with rich cashew & onion gravy.)</i>	340/-
MURG KOLHAPURI <i>(Traditional Maharashtrian spicy chicken curry cooked with red chilly & onion gravy)</i>	350/-
KINGFISHER SPECIAL MURG MUSALLAM- HALF/FULL <i>(Chicken & tandoori chicken pieces cooked with cashew & spicy tomato gravy)</i>	530/- / 830/-
MURG LAHORI <i>(Boneless chicken pieces barbequed & cooked with onion, cashew & tomato gravy)</i>	350/-
MURG MARATHA- HALF/FULL <i>(Hot & spicy chicken curry cooked with coconut, red chilly & onion gravy.)</i>	430/- 630/-
MURG LASOONI <i>(Small piece, garlic flavor, cashew nut, onion brown gravy)</i>	350/-
MURG LAZIZ <i>(Small piece, red, yellow capsicum with tomato gravy)</i>	350/-
MURG NAWABI HANDI- HALF/FULL <i>(Chicken pieces with cashew nut & onion gravy)</i>	499/- / 799/-

MAIN COURSE NON VEG

INDIAN MAIN COURSE (CHICKEN)

DESI CHICKEN HANDI - HALF/FULL <i>(Desi Chicken pieces with cashew nut & onion gravy made in Handi)</i>	900/- 1500/-
COCRAIL CHICKEN HANDI - HALF/FULL <i>(Cocrail Chicken pieces with cashew nut & onion gravy made in Handi)</i>	700/- 1100/-
CHEESE CHERRY PINEAPPLE	300/-
CHICKEN TAWE KE NAJUK KABAB	430/-

INDIAN MAIN COURSE (MUTTON)

MUTTON MASALA <i>(Spicy Lamb curry cooked in rich onion tomato gravy)</i>	400/-
MUTTON HANDI- HALF/FULL <i>(Spicy Lamb curry with capsicum in brown onion gravy)</i>	600/- / 900/-
KINGFISHER SPL. MUTTON HANDI (Fry + Gravy)- HALF/FULL <i>(Home made style mutton curry in thin spicy gravy in chef's special spices)</i>	600/- / 950/-
MUTTON ROGAN JOSH <i>(Lamb cooked with kashmiri style thin rogan gravy)</i>	400/-
MUTTON LASOONI <i>(Mutton pieces in garlic flavor with onion, cashew nut gravy)</i>	400/-
MUTTON BHOONA <i>(Lamb sauteed with tomato and onion & cooked with rich brown onion gravy)</i>	450/-
MUTTON KEEMA / MASALA / FRY <i>(Lamb mince sauteed with onion & tomato. cooked in rich tomato onion gravy)</i>	500/-

INDIAN MAIN COURSE (FISH)

FISH CURRY <i>(Fresh fish cooked in a rich and aromatic gravy with a blend of traditional spices)</i>	380/-
FISH MALWANI CURRY <i>(Coastal specialty featuring fish simmered in a spicy and flavorful Malwani-style coconut gravy)</i>	380/-
FISH GOAN CURRY <i>(A delicious Goan delicacy with fish cooked in a tangy and spicy coconut milk-based curry)</i>	380/-

EGG PREPARATIONS

EGG MASALA / CURRY

(Boiled eggs simmered in a rich and flavorful masala curry)

200/-

EGG MASALA OMLET

(A spicy omelet cooked with onions, tomatoes, and a blend of aromatic spices)

150/-

EGG BHURJI

(Scrambled eggs cooked with onions, tomatoes, and spices, offering a savory and delightful taste)

230/-

EGG HALF FRY

(A simple yet delicious sunny-side-up egg, perfectly seasoned and cooked to your liking)

150/-

EGG PAKODA

(Boiled eggs dipped in a spiced gram flour batter and deep-fried to a golden crisp)

150/-

EGG BOILED

130/-

MAIN COURSE VEG

INDIAN MAIN COURSE (VEG)

ALOO MUTTER

(Potato & green peas sautéed with Butter & cooked with Rich onion gravy)

229/-

VEG TAWA

(Assorted vegetables sautéed on a hot griddle with aromatic spices for a smoky and flavorful experience)

279/-

BHINDI DO PYAJA

(Okra stir-fried with onions and spices, creating a deliciously tangy and savory dish)

239/-

PUNJABI KADHI PLAIN / PAKODI

(Traditional Punjabi yogurt-based curry, available plain or with crispy gram flour fritters -pakodi)

239/-

VEG. BHOONA

(Mix Vegetable Balls deep fried & cooked in rich tomato & cashew gravy)

279/-

VEG. MARATHA

(Deep fried mix veg. balls cooked with rich & spicy onion tomato gravy)

279/-

VEG. NAWABI

(Fried mixed veg. coated with gram flour, with onion & cashew nut red gravy & spinach cashew nut gravy)

279/-

VEG. JALFREZI

(Mixed dash cutting veg. mushroom baby corn with tomato & cashew nut gravy with chatpata lightly sweet & dry)

279/-

VEG. AMRITSARI

(Chopped baby corn mushroom, red & yellow capsicum with tomato onion red gravy)

279/-

MAIN COURSE VEG

VEG. SULTANI

(Mixed vegetables, mushroom with spinach cashew nut & onion gravy)

279/-

MIX VEG

(A colorful and nutritious medley of fresh vegetables cooked in a savory blend of spices)

250/-

KAJU MASALA / CURRY

(Rich and creamy curry made with cashew nuts, cooked in a flavorful gravy with a blend of aromatic spices)

350/-

DAHI PAKODI CURRY

(Prepared with dahi, besan & cream)

240/-

VEG. NARGISH KOFTA

300/-

VEG. ALISHAN

279/-

VEG. PATYALA

279/-

VEG. LAKHNAVI

269/-

VEG. KOLHAPURI

Mix vegetable sauteed with butter & cooked with rich onion and tomato gravy. (hot & spicy)

249/-

MUSHROOM MASALA

Sauteed mushroom cooked with rich onion gravy

300/-

DAL

DAL FRY

(Yellow lentils tempered with cumin, garlic, and onions)

190/-

DAL TADKA

(Yellow lentils cooked with tomatoes, tempered with cumin, mustard seeds, and garnished with cilantro)

200/-

DAL KOLHAPURI

(Spicy and flavorful lentil curry cooked with traditional Kolhapuri spices)

199/-

DAL MAKHANI

(Creamy black lentils slow-cooked with tomatoes, butter, and cream)

280/-

DAL PALAK

(Yellow lentils cooked with spinach and mild spices, offering a nutritious and flavourful dish)

199/-

MAIN COURSE VEG

PANEER MAIN COURSE

MUTTER PANEER (Paneer & green peas sauteed with Butter & cooked with Rich onion gravy)	279/-
PANEER LAJAWAB (A truly delicious dish of paneer cooked in a unique blend of spices, offering an unforgettable taste)	279/-
PANEER PATYALA (Paneer slices stuffed and rolled, then cooked in a flavorful and creamy gravy)	279/-
PANEER TIKKA MASALA (Marinated paneer tikka pieces simmered in a flavorful and spicy tomato-based gravy)	299/-
PANEER KADHI (A unique dish featuring paneer cubes in a tangy and spiced yogurt-based curry)	299/-
PANEER LAZEEZ (Soft paneer cubes cooked in a rich, creamy tomato gravy with a blend of exotic spices)	319/-
PANEER PASANDA (Paneer slices stuffed with a rich filling, cooked in a creamy and flavorful gravy)	299/-
PANEER KOLHAPURI (Paneer cubes cooked in a spicy Kolhapuri-style gravy, bursting with bold flavors and spices)	289/-
PANEER DILRUBA (A delightful dish of paneer cubes cooked in a rich and creamy gravy, garnished with nuts and raisins)	289/-
PANEER ANGARA MASALA (Smoky and spicy paneer curry cooked with a special blend of spices, delivering a fiery flavor)	310/-
PANEER RAJMATI (A royal treat of paneer cooked with a medley of vegetables and rich gravy, fit for a king)	280/-
PANEER LAZEEZ (Finger pieces of paneer served with tomato & onion gravy)	319/-
PANEER DO PYAZA (Paneer cubes cooked with a generous amount of onions and spices, delivering a rich and savory flavor)	319/-
PANEER ALISHAN (Soft paneer cubes cooked in a luxurious gravy with a blend of aromatic spices, fit for a feast)	300/-
PANEER HANDI (Soft paneer cubes cooked in a traditional handi with rich and creamy gravy, infused with aromatic spices)	310/-
PANEER LAKHWANI MASALA	299/-
PANEER RASHBHARI	299/-

MAIN COURSE VEG

CHINESE MAIN COURSE

VEG IN SCHEZWAN SAUCE <i>(Assorted vegetables stir-fried in spicy Schezwan sauce)</i>	239/-
VEG MANCHURIAN GRAVY <i>(Vegetable dumplings in a tangy and flavorful Manchurian sauce)</i>	249/-
VEG SWEET N SOUR GRAVY <i>(Garden-fresh vegetables cooked in a sweet and tangy sauce)</i>	249/-
VEG IN BLACK BEAN SAUCE <i>(Assorted vegetables stir-fried in flavorful black bean sauce)</i>	259/-
VEG IN HOT GARLIC SAUCE <i>(Garden-fresh vegetables cooked in a spicy garlic-infused sauce)</i>	200/-
VEG SWEET & SOUR <i>(Garden-fresh vegetables cooked in a delightful sweet and sour gravy)</i>	259/-
PANEER CHILLY / MANCHURIAN GRAVY <i>(Paneer (Indian cottage cheese) cooked in a spicy Chilly or tangy Manchurian sauce)</i>	279/-
MUSHROOM CHILLY/ MANCHURIAN GRAVY <i>(Mushrooms cooked in a spicy Chilly or tangy Manchurian sauce)</i>	279/-
VEG GINGER SAUCE <i>(Mixed vegetables cooked in a savory ginger-flavored sauce)</i>	259/-
PANEER HOT GARLIC SAUCE <i>(Paneer cooked in a spicy and garlicky sauce)</i>	289/-
PANEER SOYA CHILLY SAUCE <i>(Paneer cooked in a tangy and spicy soy-based sauce)</i>	279/-

NON VEG BIRYANI

CHICKEN BIRYANI <i>(Fragrant basmati rice cooked with tender chicken pieces and aromatic spices)</i>	350/-
CHICKEN HYDERABADI BIRYANI <i>(A traditional Hyderabad delicacy, basmati rice layered with spicy chicken, saffron, and caramelized onions)</i>	380/-
CHICKEN TIKKA BIRYANI <i>(Biryani made with marinated chicken tikka pieces, cooked to perfection with basmati rice and spices)</i>	350/-
MUTTON BIRYANI <i>(Tender mutton pieces marinated and cooked with basmati rice and spices, offering a rich and robust flavor)</i>	380/-
MUTTON HYDERABADI BIRYANI <i>(A classic Hyderabad dish featuring succulent mutton, basmati rice, saffron, and fried onions)</i>	400/-
EGG BIRYANI <i>(Basmati rice cooked with aromatic spices and boiled eggs, perfect for egg lovers)</i>	250/-

VEG RICE & BIRYANI

STEAMED RICE <i>(Plain basmati rice, steamed to perfection)</i>	150/-
JEERA FRIED RICE <i>(Basmati rice stir-fried with cumin seeds and mild spices.)</i>	170/-
DAL KHICHDI / BUTTER <i>(A comforting dish of rice and lentils cooked together, served with a dollop of butter)</i>	250/- / 300/-
PALAK KHICHDI <i>(Rice and lentils cooked with spinach and mild spices, offering a nutritious meal)</i>	260/-
CURD RICE <i>(Rice mixed with yogurt and seasoned with spices, a cooling and refreshing option)</i>	210/-
VEG PULAV <i>(Basmati rice cooked with mixed vegetables and aromatic spices)</i>	200/-
KASHMIRI PULAV <i>(Aromatic pulav made with basmati rice, dry fruits, and a hint of sweetness)</i>	250/-
VEG BIRYANI / DUM BIRYANI <i>(Flavorful basmati rice cooked with mixed vegetables and spices, layered and slow-cooked)</i>	240/- / 300/-
VEG HYDERABADI DUM BIRYANI <i>(Basmati rice cooked with mixed vegetables, saffron, and fried onions, in traditional Hyderabad style)</i>	299/-

INDIAN BREAD

TAWA ROTI PLAIN	25/-
TAWA ROTI BUTTER	40/-
TANDOOR ROTI PLAIN	25/-
TANDOOR ROTI BUTTER	40/-
LACHHA PARATHA	99/-
NAAN PLAIN	70/-
BUTTER NAAN	90/-
GARLIC NAAN	170/-
KULCHA PLAIN	100/-
STUFFED BUTTER KULCHA	200/-
MISSI ROTI	60/-
BREAD BASKET	600/-

SALAD, PAPAD, CURD

GREEN SALAD	150/-
RUSSIAN SALAD	199/-
TOASSED SALAD	160/-
ROASTED PAPAD	25/-
FRIED PAPAD	35/-
MASALA PAPAD	140/-
PLAIN CURD	140/-
BOONDI RAITA	120/-
MIX VEG RAITA	130/-
PINEAPPLE RAITA	140/-

DESSERTS

GULAB JAMUN (3pc.)	120/-
KALA JAMUN (2pc.)	130/-
RAS MALAI	150/-

PLEASE TAKE NOTE OF THE FOLLOWING-

- Prices are exclusive of applicable taxes.
- Allow 20-30 minutes for our chefs to prepare your incredible meal.
- Please allow extra time for special requests.
- Prices may vary based on seasonal availability of ingredients.
- Please inform our staff of any food allergies or dietary restrictions.
- Beverages are served in standard sizes.
- Customization of dishes may incur additional charges.
- We reserve the right to modify or change the menu without prior notice.
- Please refrain from leaving your belongings on the table during serving.
- Order once placed, cannot be cancelled.
- We appreciate your feedback and suggestions -ask for a feedback form & help us improve.

Thank You Visit Again