



THE WILD RICE

• FINE DINING •

BEVERAGE

7:00 am - 10:30 pm

BREAKFAST

7:00 am - 10:00 am

SNACKS

10:00 am - 11:00 am 3:30 pm - 5:30pm

LUNCH

11:00 am - 3:30 pm

DINNER

5:30 pm - 10:30 pm





BEVERAGE

7:00 am - 10:30 pm



SOFT DRINKS	85.00
SODA	75.00
CANNED JUICE	95.00
PACKAGED WATER 1 L	40.00
FRESH LIME SODA (SWEET/SALTED)	95.00
FRESH LIME WATER (SWEET/SALTED)	75.00
LEMON ICED TEA	90.00





COLD BEVERAGES

7:00 am - 10:30 pm



MILKSHAKES 145.00

(Chocolate, Strawberry, Vanilla, Mango, Banana)

SMOOTHIES 140.00

((Pineapple, Strawberry, Mango)

LASSI 110.00

(Sweet, Salted)

VIRGIN MOJITO 160.00

 $\boldsymbol{\Lambda}$ sweet and tangy refreshing drink combined with the delicious fragrance of mint

DEEP OCEAN 160.00

 $\label{eq:Adelicious} A \ delicious \ mix, \ consisting \ of \ blue \ curaccao \ liqueur, \ cranberry \ juice \ and \ lime \ juice$

MINT COOLER 160.00

A revitalizing drink which can aid digestion and stimulate senses

GREEN APPLE SODA 135.00

Prepared using green apple syrup, lemon juice, soda, and mint leaves

GRANITAS 145.00

Known as Italian ice, is a semi frozen dessert made from sugar and water, with your very own choice of flavouring. "Strawberry, Mango, Pineapple"

VIRGIN PINACOLADA 160.00

A mocktail drink made with fresh pineapple juice and coconut milk





HOT BEVERAGE

7:00 am - 10:30 pm



BLACK TEA	45.00
HOT LEMON TEA	50.00
GREEN TEA	50.00
READYMADE TEA	65.00
READYMADE MASALA TEA	75.00
READYMADE GINGER TEA	70.00
BLACK COFFEE	45.00
READYMADE COFFEE	65.00
HOT CHOCOLATE	125.00





HOT & COLD BREWED COFFEE

7:00 am - 10:30 pm



ESPRESSO 95.00

Highly concentrated strong black coffee

CAPPUCCINNO 150.00

A warm Italian Coffee prepared with double espresso, and steamed milk foam

CAFE LATTE 140.00

A hot Italian Coffee prepared from espresso and steamed milk

CAFE MOCHA 165.00

A chocolate flavoured variant of a cafe latte

IRISH COFFEE 165.00

A Coffee flavoured with Irish Monin and topped with Whipped Cream

CAFE FRAPPE 175.00

The all-time favorite Cafe Frappe "Rich, creamy and irresistably cold coffee"

MOCHACHILLO 185.00

A rich and creamy cold coffee flavoured with chocolate

DEVIL'S OWN 185.00

Get acquainted with this mix of Cafe Frappe loaded with chocolate and whipped cream!







BREAKFAST

Veg



BUFFET BREAKFAST (VEG & NON VEG) Daily morning buffet spread exclusively for our hotel guests	470.00
BREAD & BUTTER TOAST Four slices of bread loaf	110.00
DOSA Choice of Plain, Onion or Tomato	200.00
DOSA Choice of Masala / Paneer	00/260.00
IDLI Steamed Idli served with Samber, Coconut & Ginger chutney	185.00
UTTAPAM Plain, Onion, Tomato, or Masala served with sambar & chutney	185.00
POORI SABJI Whole wheat poori served with aloo curry	190.00
ALOO PARATHA Whole wheat dough stuffed with Indian spiced mashed potatoes. Ser plain curd	185.00 eved with
CEREAL WITH HOT/COLD MILK Corn flakes served with hot or cold milk and accompanied by honey	165.00
SEASONAL FRESH FRUIT PLATTER	330.00
VEG SANDWICH (PLAIN/GRILLED)	225.00
CHEESE SANDWICH (PLAIN/GRILLED)	235.00

The above prices are subject to CGST @2.5% & SGST @ 2.5% We no longer serve Halal Meat. Please inform our service personnel if you have any allergy issues.





BREAKFAST

Non-Veg



BUFFET BREAKFAST
Daily morning buffet spread exclusively for our hotel guests

OMELETTE
All white, Regular, Slice boiled, Poach, Scramble, Sunny side up

BREAD OMELETTE
175.00
Bread slice dipped in beaten egg, mixed with indian masala. Tawa fried

CHICKEN DOSA
325.00

EGG DOSA
300.00

260.00

CHICKEN SANDWICH (PLAIN/GRILLED)







SNACKS Veg



DOSA 200.00

Choice of Plain, Onion or Tomato

DOSA 240.00/260.00

Choice of Masala / Paneer

IDLI 185.00

Steamed Idli served with Samber, Coconut & Ginger chutney

UTTAPAM 185.00

Plain, Onion, Tomato, or Masala served with sambar & chutney

VEG MOMO 240.00

Tibetan style dumpling, filled with vegetables. Steamed

DEEP FRIED VEG MOMO 260.00

Tibetan style dumpling, filled with vegetable. Deep Fried

ALOO PARATHA 185.00

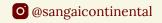
Whole wheat dough stuffed with Indian spiced mashed potatoes. Served with plain curd

FRENCH FRIES 195.00

LOADED CHEESE FRIES 295.00

VEG SANDWICH (PLAIN/GRILLED) 225.00

CHEESE SANDWICH (PLAIN/GRILLED) 235.00





SNACKS Non-Veg



OMELETTE 180.00

All white, Regular, Slice boiled, Poach, Scramble, Sunny side up

CHICKEN MOMO 310.00

Tibetan style dumplings, filled with vegetable & shredded chicken.

CHICKEN CHEESE MOMO

345.00

Tibetan style dumplings, filled with vegetable, shredded chicken and lots of cheese

DEEP FRIED CHICKEN MOMO

320.00

Tibetan style dumplings, filled with vegetable & shredded chicken. Deep fried

BREAD OMELETTE

190.00

Bread slice dipped in beaten egg, mixed with indian masala. Tawa fried

EGG DOSA 300.00

CHICKEN DOSA 325.00

CHICKEN SANDWICH (PLAIN/GRILLED) 260.00

LOADED CHEESE FRIES WITH MEAT 425.00







SOUP Veg



VEG LEMON CORIANDER SOUP

175.00

A clear vegetable soup made with mix vegetables, lemon, and coriander leaves

VEG CLEAR SOUP

165.00

Fresh vegetables simmered in a vegetable stock and flavoured with black pepper and garlic

VEG HOT & SOUR SOUP 🛩

195.00

A spicy oriental soup made with beans, cabbage, carrot, and vinegar. Served hot

VEG MANCHOW SOUP 🕓

195.00

Thick spicy ginger soup topped with crispy noodles

VEG SWEET CORN SOUP

195.00

Chinese soup recipe prepared with cream style corn and mixed vegetables

CREAM OF TOMATO SOUP

195.00

A continental soup prepared using chunks of tomatoes, cream, and vegetable

Non-Veg



NON-VEG LEMON CORIANDER SOUP

205.00

A clear vegetable soup made with shredded chicken, lemon and coriander leaves

NON-VEG CLEAR SOUP

195.00

Shredded chicken pieces are simmered in a vegetable stock, flavoured with black pepper and garlic

NON-VEG HOT & SOUR SOUP

230.00

A spicy oriental soup made with beans, cabbage, carrot, chicken, and beaten eggs Served hot

NON-VEG MANCHOW SOUP 🛩

225.00

Thick spicy ginger soup topped with crispy noodles and shredded chicken

NON-VEG SWEET CORN SOUP

225.00

Chinese soup recipe prepared with cream style corn, chicken, and beaten eggs





215.00

240.00

175.00

120.00

115.00

175.00

A delicious chicken salad prepared using diced cut chicken pieces, vegetables







Starters



ORIENTAL STARTERS

Veg



CRISPY CHILLI BABY CORN

355.00

A starter prepared using baby corn, capsicum, and chilli sauce.

CRISPY CHILLI POTATO

240.00

A simplistic Indo Chinese food recipe that is quick to prepare. Made with potato strips, capsicum, and chilli sauce.

Crispy fried mushroom and baby corn, tossed with chilli garlic, spring onion, and BBQ sauce in Oriental style.

CRISPY CHILLI MUSHROOM

355.00

Corn flour coated mushrooms with capsicums and onions. Stir-fried

CORN SALT & PEPPER

260.00

American corn tossed with scallion, mint, celery, and chillies

LOVELY CORN 🍑

345.00

Crispy fried corn tossed in salt, pepper, soya sauce, and spring onion

HONEY SESAME POTATO

285.00

Deep-fried potatoes coated with sesame seeds cooked in honey, soya sauce, and chilli sauce.

HONEY CHILLI POTATO

285.00

Fried potato fingers tossed in a honey chilli sauce that's sweet and spicy.





ORIENTAL STARTERS

Veg



CRISPY VEGETABLE

230.00

Mixed vegetables fried to a crisp, tossed in delicious Chinese sweet chilli sauce

CHILLI PANEER DRY



390.00

Fresh paneer cubes sautéed with capsicum and onions. Stir-fried

VEG MANCHURIAN DRY



395.00

Shredded mix vegetable ball tossed in chilli soya sauce.

GOBI MANCHURIAN



395.00

Delicious and crispy appetizer is made using cauliflower, corn flour, soya sauce, vinegar, chilli sauce, ginger & garlic

VEG MOMO

240.00

Tibetan style dumplings, with vegetable fillings. Steamed

DEEP FRIED VEG MOMO

250.00

Tibetan style dumplings, with vegetable fillings. Deep fried





ORIENTAL STARTERS Non-Veg



HONEY GINGER CHICKEN

495.00

Bite-sized appetizers steeped in mixture of garlic, soy sauce, ginger, citrus, and honey.

PEPPER CHICKEN ~

495.00

Marinated ginger soy chicken, in a peppery black sauce with celery and onions

CHILLI CHICKEN DRY

495.00

Corn flour coated fresh chicken cubes with capsicums and onions. Stir fried

CHICKEN LOLLIPOP

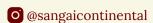
495.00

Indo-Chinese batter-fried chicken lollipops, that's tender inside and crunchy outside.

CRISPY TANGY CHICKEN

495.00

Chicken marinated, then coated in egg, milk, and seasoned flour. Fried to extra crispy





ORIENTAL STARTERS

Non-Veg



CHILLI FISH ~

480.00

Fresh Fish coated in corn flour, battered with capsicums and onions. Stir-fried

PAN FRIED FISH

480.00

Fish slices are oriental spiced and pan fried, topped with spicy tomato sauce. served with lemon slices

CHICKEN MOMO

295.00

Tibetan style dumplings, filled with vegetables and shredded chicken. Steamed

CHICKEN CHEESE MOMO

330.00

Tibetan style dumplings, filled with vegetables and shredded chicken, with lots of cheese. Steamed

DEEP FRIED CHICKEN MOMO

310.00

Tibetan style dumplings, filled with vegetables and shredded chicken. Deep fried





THE WILD RICE

• FINE DINING •

INDIAN & TANDOOR STARTERS

Veg

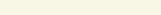


VEG SEEKH KABAB

285.00

Mixed vegetables like carrots, beans, potatoes, and peas mixed with gram flour & aromatic spices shaped around skewers. Charred in clay oven

PANEER TIKKA 🗻



395.00

Classic Cottage Cheese recipe made in the clay oven with cubes of paneer marinated in Indian pickle, yogurt, and array of unique ingredients.

PANEER MALAI TIKKA

435.00

An Indian starter made from paneer cubes marinated in yogurt, cream, spices, and herbs. Stacked with slices of onion, capsicum, and tomatoes. Cooked in hot tandoor

TANDOORI GOBI

285.00

A spicy Indian baked/grilled dish, floret-cut cauliflowers marinated and roasted in a mixture of yohurt and exotic Indian tandoori spices

TANDOORI ALOO

285.00

Baby potatoes marinated in a delightful combination of yohurt and spices, threaded to skewers, charred in the clay oven

PANEER PAKODA

285.00

PEANUT MASALA

165.00





THE WILD RICE

• FINE DINING •

INDIAN & TANDOOR STARTERS Non-Veg



CHICKEN TIKKA

495.00

Small marinated pieces of chicken with a spice mixture of ground cumin, coriander seeds, and chilli. Cooked in a clay oven

MURGH DAKSHINI TIKKA 🍑

495.00

Chicken chunks marinated in spinach, mint paste, and sesame. Flavoured with Indian Spices. Cooked in a clay oven

CHICKEN MALAI TIKKA

525.00

Malai Tikka are succulent cubes of boneless chicken marinated in a flavorful mélange of herbs and spices. Cooked in a clay oven.

CHICKEN SEEKH KEBAB

495.00

Chicken mince marinated with exotic Indian spices. Cooked in tandoor.

MUTTON SEEKH KABAB

695.00

Mutton mince marinated with exotic Indian spices. Cooked in tandoor.

NON-VEG PLATTER

1140.00

Mix 'n' match platter of kebabs as per chef's choice.

TANDOORI CHICKEN HALF

595.00





INDIAN & TANDOOR STARTERS Non-Veg



FISH TIKKA 480.00

Boneless fish marinated with Indian spices, cooked in a clay oven.

AFGHANI FISH TIKKA

480.00

Boneless Fish chunk marinated in crushed golden fried onion and hung curd, coated with cashew nut paste and Indian spices. Cooked in clay oven.

EGG PAKODA 260.00

CHICKEN PAKODA 395.00







INDIAN & ORIENTAL

Main Course



ORIENTAL MAIN COURSE

Veg

VEG THUKPA 375.00

Enrich your taste buds with the North Eastern thukpa soup recipe. Made with the goodness of tomatoes, fresh cream, sugar, noodles, ginger-garlic paste, and salt

STIR FRIED VEG IN HOT GARLIC SAUCE

380.00

Chinese preparation of a sweet wok tossed vegetables, Fused with garlic flavour

VEGETABLE MANCHURIAN GRAVY

410.00

Chinese vegetarian dish with vegetable-mixed balls in a tangy garlic sauce, garnished with scallions

CHILLI PANEER GRAVY

415.00

An Indo-Chinese vegetarian dish, fresh paneer cubes coated in corn flour, stir fried with capsicum and onions.

BOILED VEGETABLES

285.00

Exotic vegetables boiled to perfection and served with salt & pepper.

BABY CORN AND MUSHROOM IN CHILLI BEAN 425.00 SAUCE

Baby corn and mushroom cooked in a spicy sichuan-style ingredient paste with a pungent blend of salted chilli peppers, soybeans and broad beans paste.

VEG CHOPSUEY (AMERICAN/CHINESE)

410.00

A delightful preparation of crispy noodles with vegetables and a tangy sauce. Saucy veg stir fry loaded with mix vegetables and smothered in Chinese brown sauce.







FISH IN HOT GARLIC SAUCE

450.00

Delicious and healthy sliced boneless fish, stir fried with hot garlic sauce

FISH IN OYSTER SAUCE

450.00

Delicious and healthy sliced boneless fish, stir fried with oyster sauce

HUNAN CHICKEN

495.00

Pieces of tenderized chicken cooked with vegetables, tossed in a thick savory spicy sauce

CHILLI CHICKEN GRAVY ~

495.00

Corn flour coated fresh chicken cubes, stir-fried with capsicum and onions. Cooked in Chinese sauce gravy

CHICKEN MANCHURIAN GRAVY

495 00

A Chinese dish that has chicken meatballs in a tangy garlic sauce garnished with scallions

CHICKEN SCHEZWAN GRAVY

495.00

Spice coated boneless pieces of chicken, stir fried and cooked with onions, ginger, garlic and chilli

SWEET & SOUR CHICKEN

495.00

Chinese style sweet and sour chicken, stir fried with bell peppers and pineapple chunks

CHICKEN THUKPA

450.00

Enrich your taste buds with the North Eastern thukpa recipe. Made from fresh chicken, vegetables and noodles boiled in a spicy soup

CHICKEN CHOPSUEY (AMERICAN/CHINESE)

495.00

A delightful preparation of crispy chopsuey noddles with chicken and tangy sauce/ Saucy chicken stir fry loaded with mix vegetables and smothered in Chinese brown sauce.

DICE CHICKEN IN HOT GARLIC SAUCE 🛩

495.00

Fresh chicken diced into cubes, stir fried with hot garlic sauce,





ORIENTAL NOODLES & RICE

Veg



VEG HAKKA NOODLES

275.00

a dish of boiled noodles stir-fried in a wok, mixed with vegetables

VEG FRIED RICE

285.00

a dish of stir-fried rice in a wok, mixed with vegetables

VEG SCHEZWAN NOODLES

275.00

Hot & Spicy dish of boiled noodles stir fried with schezwan sauce in a wok, mixed with vegetables

VEG SCHEZWAN RICE

285 0

Hot & Spicy dish of stir-fried rice mixed with schezwan sauce in a wok, mixed with vegetables

Non-Veg



EGG HAKKA NOODLES

360.00

A dish of boiled noodles stir-fried in a wok, mixed with vegetables and eggs

CHICKEN HAKKA NOODLES

385.00

A dish of boiled noodles stir-fried in a wok, mixed with vegetables and chicken

MIXED HAKKA NOODLES

515.00

A dish of boiled noodles stir-fried in a wok, mixed with vegetables, chicken, eggs & mutton.

EGG FRIED RICE

340.00

A dish of stir-fried rice in a wok, mixed with vegetables and eggs

CHICKEN FRIED RICE

395.00

 \boldsymbol{A} dish of stir-fried rice in a wok, mixed with vegetables and chicken

MIXED FRIED RICE

525.00

A dish of stir-fried rice in a wok, mixed with vegetables, chicken, eggs & mutton





ORIENTAL NOODLES & RICE



EGG SCHEZWAN NOODLES

360.00

Hot & Spicy dish of boiled noodles stir fried with schezwan sauce in a wok, mixed with vegetables and eggs

CHICKEN SCHEZWAN NOOLDES

385.00

Hot & Spicy dish of boiled noodles stir fried with schezwan sauce in a wok, mixed with vegetables and chicken

MIXED SCHEZWAN NOODLES

515.00

Hot & Spicy dish of boiled noodles stir fried with schezwan sauce in a wok, mixed with vegetables, chicken, eggs & mutton

EGG SCHEZWAN RICE

340.00

Hot & Spicy dish of stir-fried rice mixed with schezwan sauce in a wok, mixed with vegetables and eggs

CHICKEN SCHEZWAN RICE



395.00

Hot & Spicy dish of stir-fried rice mixed with schezwan sauce in a wok, mixed with vegetables and chicken

MIXED SCHEZWAN RICE

525.00

Hot & Spicy dish of stir-fried rice mixed with schezwan sauce in a wok, mixed with vegetables, chicken, eggs & mutton





INDIAN MAIN COURSE

Veg



DAL TADKA 260.00

A simple and tasty lentil based curry recipe, made with split pea lentil and array of indian spice.

DAL MAKHANI 320.00

This spicy lentil preparation is made from mix of rajma (kidney beans) and sabut urad dal(whole black gram) along with a perfect blend of whole spices

DAL PANCHRATNA 275.00

Tasty and healthy Sindhi dal preparation with five lentils: moong, channa, masoor, urad, and tuar or ahar cooked with masalas to make a thick velvety dish

Popular vegetable preparation cooked in thick tomato gravy, includes green chillies and indian spices.

KADAI SUBJI 300.00

Mixed vegetable cooked with Indian spices in Kadai masala with onion tomato gravy

Popular vegetable baby corn and mushroom spinach cooked in onion creamy gravy

MIXED VEGETABLE SUBJI 310.00

Delicious north indian style mix vegetables cooked in onion gravy

CORN METHI MALAI 300.00

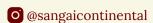
A rich and thick dish made with sweet corn kernels and fresh fenugreek leaves

BABY CORN MUSHROOM MASALA 395.00

a mian course dish with baby corns and mushroom cooked in a rich tomato $\operatorname{\mathsf{gravy}}$

VEGETABLE KORMA 370.00
Mixed vegetable with a selection of finest dry fruits cooked in a cashew nut

gravy





Marinated mushroom with Indian spices, served in rich spicy onion & tomato gravy

MATAR MUSHROOM MASALA

310.00

Marinated mushroom with Indian spices, served in rich spicy onion & tomato gravy with the addition of green peas

ALOO GOBI 285.00

Traditional Indian dish made of spiced cauliflower and potatoes. This dish is steamed and then fried in oil, making it intentionally dry and somewhat crispy

NEPALI STYLE ALOO DUM

285.00

A hot and spicy curry prepared using chunks of potatoes cooked in garlic and chilli, giving its vibrant reddish appearance

ALOO DUM 285.00

 \boldsymbol{A} potato curry prepared using baby potatoes and onion based spicy tomato gravy

ALOO MATAR 285.00

A punjabi dish made from potatoes and peas in a spiced thick tomato sauce

ALOO JEERA 285.00

Boiled potatoes diced and sautéed with the flavours of cumin seeds, cumin powder and indian spices

JODHPURI ALOO DUM

295.00

Baby potatoes tossed in an delectable fusion of whole spices and spice powders

PANEER HYDERABADI

440.00

Indian Cottage Cheese cooked in a rich green gravy made of spinach & mint





THE WILD RICE

• FINE DINING •

INDIAN MAIN COURSE

Veg



PANEER KHURCHAN 🥪

410 00

Paneer Khurchan, a "Lajawab" dish, is cooked in a tangy sweet and spicy semi tomato gravy.

PANEER MAKHANI

410.00

Indian Cottage Cheese cooked in tomato gravy with indian spices and fenugreek

MATAR PANEER

410.00

Indian Cottage Cheese cooked with peas in a thick gravy filled with Indian Spices

PANEER KADHAI

410.00

Indian Cottage Cheese cooked in onion tomato gravy with kadai masala

PANEER DO PYAZA

410.00

Sliced onions are pan-fried with spices and crushed tomatoes, which compliments the soft and smooth texture of paneer

PALAK PANEER

430.00

Palak Paneer is popular spinach-based dish, made with spinach puree, spices and paneer

PANEER BUTTER MASALA

410.00

Rich buttery dish, Indian Cottage Cheese cooked with cashew nut, spices in onion gravy

SHAHI PANEER

410.00

Indian Cottage Cheese cooked in a sweet cashew nut gravy.

PANEER METHI MALAI

410.00

Rich velvety dish made with Indian Cottage Cheese and Fresh Fenugreek leaves

PANEER LABABDAR 🍑

410.00

Indian Cottage Cheese cooked with tomato puree, varied spices, kasoori methi, and a hearty dollop of cream & butter

PANEER PASANDA ~



410.00

Made with a sweet and spicy filling, stuffed between two pieces of paneer, then dipped, fried and served in a lusciously smooth onion-tomato gravy.





THE WILD RICE

• FINE DINING •

INDIAN MAIN COURSE Non-Veg



CHICKEN BHARTA

550.00

Chicken strips cooked with Indian spices, onion-based tomato gravy

CHICKEN BUTTER MASALA W/BONE

635.00

Roasted chicken with bone in tandoor and cooked with onion cashew nut creamy gravy

CHICKEN BUTTER MASALA

595.00

Boneless roasted chicken in tandoor and cooked with onion cashew nut creamy gravy

CHICKEN KADAI W/ BONE

550.00

Spicy roasted tandoori chicken tikka, cooked in onion tomato gravy and kadai masala

CHICKEN KADAI 🕓

580.00

Spicy roasted tandoori chicken tikka, cooked in onion tomato gravy and kadai masala

CHICKEN METHI MALAI

550.00

Amazing creamy dish made with fresh fenugreek leaves with coconut gravy

CHICKEN DHANIYA MASALA W/BONE 🕓

✓

495.00

Chicken pieces cooked in coriander green chilli paste along with unique Indian spices

CHICKEN CURRY W/BONE

495.00

Chicken stewed in an onion and tomato-based sauce, flavoured with coriander and garam masala

TAWA CHICKEN MASALA

550.00

Julienne Chicken, onion and capsicum with Indian spices cooked in a onion & tomato gravy. thick and spicy

DUM KA MURGH

595.00

this a classic, rich, and flavorful dish from the royal kitchens of Hyderabad. The dish is made by marinating chicken in a mixture of yogurt and spices.





FISH TIKKA MASALA 🍑

420.00

Fish tikkas marinated in yogurt and spices, served in thick tomato gravy

FISH TAWA MASALA

420.00

MUTTON ROGAN JOSH 🍑

785.00

Mutton cooked in Kashmir style, spicy succulent onion based tomato gravy

MUTTON HOME STYLE

785.00

Delicious, soft tender chunks of lamb meat cooked in Indian style spiced onion & tomato gravy

BHUNA MUTTON

795.00

Cooked in dumpukht style, rich onion tomato gravy masala

MUTTON MASALA

795.00

Mutton chunks cooked in a thick onion and tomato gravy, flavoured with indian masala

EGG CURRY

285.00

Hard boiled eggs dum cooked in tomato based Indian gravy perfected with fresh herbs and spices

KEEMA MASALA

595.00

Keema masala is minced mutton cooked in a buttery onion- tomato base with hot & tangy powdered spices and finished with yogurt & cream.





BENGALI DISHES

Veg



LAU BORI 245.00

Lau Bori is a delicious Bengali style curry made with bottle gourd and sundried lentil vadi. A perfect dish to serve with rice and dal.

CHENAR DALNA

425.00

This Chanar Dalna, made with fresh paneer and potatoes is a complex flavored curry without any onion or garlic, and is quite a delicacy.

Non-Veg



FISH KABIRAJI

345.00

An exotic bengali delicacy, it's the bengali version of a fish cutlet

SORSE FISH 420.00

This dish is a traditional Bengali fish curry made with mustard paste, green chillies and mustard oil

FISH PATURI 420.00

The fish is sliced evenly, and then wrapped in a banana leaf, after the fish has been hit by a basting of freshly pasted mustard with a hint of mustard oil, chili, turmeric and salt.

DOI FISH 395.00

This is a thick and spicy fish curry. Bengali Doi Maach has marinated pieces of fish cooked in a yogurt based gravy.

MACHER JHOL/ BENGALI STYLE FISH CURRY 420.00

Macher Jhol is a popular Bengali dish where macher stands for fish and jhol means curry.

KANCHA LANKA DIYE MURGHIR JHOL

495.00

Kancha Lonka Murgi is a simple Bengali Chicken curry prepared with the paste of the skin of Green Chilies





KIDS MENU Veg



VEG PENNE PASTA

315.00

An Italian dish prepared with Penne, a pasta type in the form of short wide tubes. made with italian herbs and a choice of white/red/mix sauce

FRENCH FRIES

195.00

French fried potatoes are batonnet-cut and deep fried. Lightly salted.

POTATO SMILEYS (6 PC)

135.00

GRILLED CHEESE SANDWICH

235.00

LOADED CHEESE FRIES

295.00

Non-Veg



CHICKEN PENNE PASTA

375.00

An Italian dish prepared with Penne, a pasta type in the form of short wide tubes. made with italian herbs, shredded chicken and a choice of white/red/mix sauce

CHICKEN NUGGETS (6 PC)

145.00

LOADED CHEESE FRIES WITH MEAT

425.00





INDIAN BREADS

Veg



TAWA ROTI	45.00
BUTTER TAWA ROTI	50.00
PLAIN TANDOORI ROTI	65.00
TANDOORI BUTTER ROTI	75.00
PLAIN NAAN	75.00
BUTTER NAAN	85.00
CHEESE NAAN	125.00
GARLIC NAAN	125.00
CHILLI GARLIC NAAN	130.00
CHEESE GARLIC NAAN	165.00
AMRITSAREE KULCHA	150.00
MASALA KULCHA	140.00
PANEER KULCHA	140.00
ONION KULCHA	140.00
LACCHA PARATHA	125.00
PUDINA PARATHA	140.00
METHI PARATHA	140.00





INDIAN RICE

Veg



PLAIN RICE	175.00
JEERA RICE	225.00
DAL KHICHIDI	225.00
GREEN PEAS PULAO	320.00
VEG PULAO	320.00
KASHMIRI PULAO	325.00
PANEER PULAO	380.00

CHEF'S SPECIAL BIRYANI Veg



VEG BIRYANI (REGULAR/PERSONAL) 450.00/295.00

Non-Veg



EGG BIRYANI (REGULAR) 495.00

CHICKEN BIRYANI (REGULAR/PERSONAL) 680.00/440.00

MUTTON BIRYANI (REGULAR) 745.00





PAPAD & RAITAS

Veg



ROASTED PLAIN PAPAD	55.00
ROASTED MASALA PAPAD	85.00
FRIED PLAIN PAPAD	55.00
FRIED MASALA PAPAD	85.00
PLAIN RAITA	110.00
CUCUMBER RAITA	130.00
ONION RAITA	130.00
MIXED RAITA	155.00
PLAIN CURD	95.00
DESSERT Veg	
CHOICE OF ICE CREAM	195.00
HOT GULAB JAMUN	130.00
FRUIT COCKTAIL	230.00
FRUIT SALAD	230.00
BLACK RICE KHEER	190.00

