



SUPER *Delicious* MENU



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Ratanmala, Kaldighi, Dakshin Dinajpur

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Continental Cravings

FISH AND CHIPS (Crispy fried fish fillets served with Cajun-seasoned fries and spicy garlic sauce)	280.00
BARBEQUE CHICKEN WINGS (Juicy wings glazed in smoky BBQ sauce with a hint of chili and garlic)	240.00
MEXICAN GRILLED CHICKEN (Chicken grilled with bold Mexican spices, chili, herbs, and a touch of garlic)	190.00
CRISPY FISH FINGER (Crunchy, golden fish fingers infused with garlic and herbs, deep-fried to perfection)	210.00
SOUTHERN SPICE GRILLED FISH (Fish grilled with a blend of southern spices, soy, and chili)	250.00
CHICKEN SAUTE (Chicken tossed in a lemony ginger marinade for a zesty, aromatic flavor)	200.00



Continental Bites

CRUNCHY & SPICY POTATO WEDGES (Potato wedges coated with peri-peri and garlic for a spicy punch)	180.00
FRENCH FRIES WITH CHEESY SALAR (Classic fries tossed in cheese powder and chili seasoning for a bold twist)	210.00
CORN & CHEESE BALLS (Melty cheese and sweet corn balls spiced with green chili, fried till golden)	200.00
FRENCH FRIES (Golden and crispy classic French Fries)	150.00



Fresh & Flavourful Italian Salad

AMERICAN CORN SALAD **230.00**

(Sweet corn tossed with bell peppers, cucumber, and dressing for a refreshing crunch)

CAESAR SALAD (CHICKEN) **260.00**

(Grilled chicken, crunchy croutons, and romaine tossed in classic Caesar dressing)

GREEK SALAD **250.00**

(A vibrant mix of capsicum, veggies, olives, and honey-vinegar dressing)

PANZANELLA CHICKEN SALAD **230.00**

(An Italian-style salad with chicken, bread, and a garlic-wine dressing)

PESTO PASTA (VEG/CHICKEN) SALAD **230/250**

(Pasta salad blended with basil pesto, walnuts, and a hint of garlic)

ATHENS CHICKEN MIXTURE SALAD **270.00**

(Roasted chicken and mixed vegetables drizzled with olive oil and herbs)

The Pasta Affair

CREAMY PESTO PASTA **270.00**

(Pasta tossed in creamy pesto sauce with cheese and a buttery finish)

SPAGHETTI AGILO OLIO PASTA **310.00**

(Olive oil-coated spaghetti sautéed with garlic, chili, and herbs)

SPAGHETTI PASTA **310.00**

(Classic spaghetti in rich white, red, or pink sauce for a comforting bite)

CHICKEN & BROCCOLI ALFARDO PASTA **330.00**

(Creamy Alfredo sauce with chicken and broccoli over pasta)

Soup Stories

CREAME OF TOMATO SOUP (A rich blend of ripe tomatoes, basil, and butter, finished with a creamy touch)	90.00
HOT & SOUR VEG SOUP (A spicy and tangy Indo-Chinese soup with garlic, vinegar, and mixed veggies)	100.00
LEMON CORAINDER SOUP (Light and zesty broth flavored with fresh coriander and a dash of lemon)	100.00
VEG CLEAR SOUP (A clear and healthy vegetable broth with garlic, cabbage, and carrots)	100.00
VEG MANCHOW SOUP (A bold, spicy soup with chopped veggies and crispy noodles in a soy-garlic base)	100.00
TOMATO DHANIYA SHORBA (An aromatic Indian-style tomato soup infused with mint, coriander, and spices)	100.00
Z CORN SOUP (Sweet corn kernels simmered in a tomato-garlic base for a comforting sip)	100.00

Ocean's Finest Catch

CRUNCHY FRIED SQUID (Crispy, golden-fried squid bursting with oceanic flavor in every bite)	330.00
BUTTER GARLIC SQUID (Tender squid tossed in rich butter and aromatic garlic for a melt-in-mouth delight)	330.00
GOLDEN FRIED SQUID (Lightly battered and perfectly golden, this crispy squid is a true seafood indulgence)	350.00
GRILLED POMFRET (Whole pomfret grilled to perfection, infused with smoky flavors and coastal spices)	450.00
CHINESE STYLE SPICY CRAB (Juicy crabs wok-tossed in bold Chinese spices, delivering a fiery, finger-licking experience)	450.00
GRILLED LOBSTER (Lobster grilled to perfection, brushed with herbs and butter for a rich, smoky flavor)	1200.00
TANDOORI LOBSTER (Lobster marinated in aromatic tandoori spices, char-grilled for a smoky, royal indulgence)	1100.00



Chinese Treats – Veg & Non Veg



CHILLI EGG DRY **145.00**
(Boiled egg tossed in spicy Chinese sauces with capsicum and onion)



DRAGON CHICKEN DRY **210.00**
(Crispy chicken tossed in fiery dragon sauce with bell peppers)



CHILLI CHICKEN DRY **220.00**
(Juicy chicken chunks wok-tossed with garlic, chilies, and peppers in a spicy soy-based sauce)



CHICKEN LOLLIPOP **250.00**
(Frenched chicken wings marinated, deep-fried, and tossed in spicy Indo-Chinese sauce for a crispy, flavorful bite)



DRUMS OF HEAVEN (DRY) **260.00**
(Spicy chicken drumsticks marinated and deep-fried to perfection)



CHICKEN MANCHURIAN DRY **230.00**
(Crispy chicken balls tossed in a tangy and spicy Manchurian sauce with garlic, soy, and spring onions)

LEMON CORIANDER CHICKEN **230.00**
(Tender chicken cooked in a light, zesty broth infused with fresh coriander and lemon juice)

APOLLO FISH **280.00**
(South-style spicy fish fry tossed with green chilies and curry leaves)

DRAGON PRAWN DRY **330.00**
(Crispy prawns tossed in a hot and sweet dragon-style sauce)

BUTTER GARLIC PRAWN **340.00**
(Juicy prawns sautéed in rich butter and aromatic garlic for a silky, flavorful delight)

MALAYSIAN COTTAGE CHEESE **280.00**
(Paneer cubes tossed in spicy Malaysian-style chili sauce with bold, exotic flavors)

CHILLI PANEER **220.00**
(Classic Indo-Chinese paneer tossed in spicy soy-chili sauce)

HONEY CHILLI POTATO **190.00**
(Crispy potato fingers glazed with a sweet and spicy honey-chili sauce for the perfect crunch)

BABY CORN SALT & PEPPER **210.00**
(Crispy baby corn tossed with cracked black pepper, salt, and aromatic garlic for a bold, crunchy bite)

Creamy Cheesecake Delight

BLUEBERRY CHEESE CAKE

(Creamy cheesecake topped with a burst of fresh blueberry compote)

295.00

STRAWBERRY CHEESE CAKE

(Silky cheesecake layered with crushed biscuits and sweet strawberry topping)

295.00

MANGO CHEESE CAKE

(A tropical twist of creamy cheesecake with mango chunks and cookie crumble)

275.00

Chinese Main Course

VEG FRIED RICE

(Fragrant rice stir-fried with fresh vegetables, soy sauce, and a touch of garlic for classic Indo-Chinese flavor)

100.00

CHILLI GARLIC FRIED RICE

(Wok-tossed rice infused with bold garlic and chili flavors, mixed with crunchy veggies for a spicy kick)

170.00

MIXED NOODLES

(A flavorful stir-fry of noodles tossed with a mix of veggies, chicken, and egg in spicy Indo-Chinese sauces)

250.00

CHICKEN HAKKA NOODLES

(Stir-fried noodles tossed with tender chicken, crunchy veggies, and savory Chinese seasonings)

220.00

CHILLI GARLIC CHICKEN FRIED RICE

(Aromatic fried rice loaded with spicy garlic flavor, tender chicken, and crisp veggies for a fiery twist)

210.00

SINGAPURI CHICKEN NOODLES

(Spicy and vibrant noodles tossed with chicken, veggies, and bold Singapore-style seasonings)

230.00

AMERICAN CHOUPSEY (NON-VEG)

(Crispy fried noodles topped with a tangy, sweet-and-spicy chicken gravy loaded with veggies)

250.00

THAI CHICKEN CURRY GREEN/RED WITH STEAM RICE

(Tender chicken simmered in aromatic Thai green or red curry, served with fragrant steamed rice)

330.00

MEXICAN CHICKEN FRIED RICE

(A zesty fusion of rice, chicken, bell peppers, and Mexican spices for a bold, flavorful bite)

220.00



Bold & Saucy Chinese Gravies

CHILLI CHICKEN GRAVY 230.00

(Succulent chicken pieces simmered in a spicy, tangy sauce with peppers, garlic, and soy for a rich Indo-Chinese classic)

HOT POT CHICKEN GRAVY 200.00

(A hearty Chinese-style chicken dish simmered in a rich, spicy sauce with vegetables and bold flavors)

CHILLI FISH GRAVY 220.00

(Tender fish fillets cooked in a spicy, tangy Chinese gravy with garlic, soy, and chillies)

SCHEZWAN FISH GRAVY 160.00

(Fish fillets tossed in a fiery Schezwan sauce with bold garlic and chili flavors, served in rich, spicy gravy)

CHICKEN MANCHURIAN GRAVY 170.00

(Juicy chicken balls simmered in a thick, tangy soy-garlic sauce with a perfect Indo-Chinese flair)

SCHEZWAN CHICKEN GRAVY 170.00

(Spicy and flavorful chicken cooked in a bold Schezwan sauce with chillies, garlic, and aromatic seasonings)



Tandoori Nazrane

PANEER TIKKA

(Marinated paneer cubes grilled to perfection, bursting with smoky flavors and tandoori spices)

220.00

TIRANGA PANEER TIKKA

(Tricolor paneer tikka marinated in three distinct flavors—minty green, creamy white, and spicy red)

220.00

HARIYALI PANEER TIKKA

(Paneer cubes marinated in a fresh blend of mint, coriander, and spices, then grilled to a smoky, herbaceous delight)

220.00

MALAI PANEER TIKKA

(Soft paneer cubes marinated in a creamy, mildly spiced mix of fresh cream, cheese, and herbs)

230.00

VEGETABLE SEEKH KABAB

(A flavorful blend of minced vegetables and spices, shaped onto skewers and grilled for a smoky, wholesome bite)

170.00

HARA BHARA KABAB

(A nutritious patty made from spinach, peas, and potatoes, spiced just right and pan-fried to golden perfection)

150.00

STUFFED DHINGRI

(Mushroom caps stuffed with a spicy, flavorful filling and cooked to tender, juicy perfection)

240.00

BALWANT PANEER TIKKA

(A signature paneer tikka marinated in a special blend of robust spices and grilled for a bold, smoky flavor)

240.00

PAHARI SEEKH KABAB

(Spiced to perfection, these rustic seekh kebabs bring the earthy flavors of the hills with a punch of herbs and heat)

220.00

ANGARA PANEER TIKKA

(Paneer marinated in a fiery spice mix and grilled to smoky perfection for a bold and intense flavor burst)

230.00

TANDOORI PINEAPPLE (SEASONAL)

(Juicy pineapple slices marinated in a tangy-spicy mix and char-grilled for a sweet and smoky treat)

150.00

VEG GALOTI KABAB

(A melt-in-the-mouth vegetarian kebab made with minced veggies and aromatic spices, inspired by the royal Awadhi cuisine)

140.00

TANDOORI BROCOLI

(Fresh broccoli florets marinated in a spiced yogurt mix and roasted in the tandoor for a smoky, healthy delight)

180.00

BALWANT MUSHROOM TIKKA

(Plump mushrooms marinated in a signature Balwant spice blend and grilled to juicy, smoky perfection)

240.00

Tandoori Meat Feast

AFGHANI CHICKEN 220.00

(Tender chicken pieces marinated in a creamy, mildly spiced Afghani masala and grilled for a rich, smoky flavor)

HARIYALI CHICKEN TIKKA 210.00

(Chicken chunks marinated in a fresh green paste of mint, coriander, and spices, then grilled to aromatic perfection)

BALWANT TANGRI KABAB 230.00

(Juicy chicken drumsticks marinated in a secret Balwant spice mix and grilled to smoky, mouth-watering perfection)

CHICKEN TIKKA 210.00

(Boneless chicken chunks marinated in spiced yogurt and grilled in the tandoor for a smoky, tender delight)

MALAI CHICKEN TIKKA 230.00

(Succulent chicken pieces marinated in a creamy blend of yogurt, cheese, and mild spices, grilled to buttery perfection)

CHICKEN BANJARA KABAB 210.00

(Rustic and flavorful chicken kebabs marinated in a bold mix of spices and herbs, grilled to smoky perfection)

LASONI CHICKEN TIKKA 210.00

(Tender chicken chunks infused with garlic-rich marinade and grilled for a bold, aromatic flavor punch)

ACHARI CHICKEN TIKKA 210.00

(Chicken pieces marinated in tangy pickled spices and grilled for a zesty, spicy burst of flavor)

NOORANI KABAB 230.00

(A royal treat of tender minced meat or paneer blended with rich spices and nuts, grilled to a soft, melt-in-mouth delight)

MUTTON SEEKH KABAB 275.00

(Minced mutton mixed with bold spices and herbs, skewered and grilled for a juicy, flavorful kebab experience)

MUTTON & CHEESE SEEKH KABAB 295.00

(A rich fusion of minced mutton and cheese, blended with aromatic spices, skewered and grilled to indulgent perfection)

DAHI MUTTON SEEKH 250.00

(Minced mutton marinated in spiced yogurt, shaped onto skewers and grilled for a tender, tangy delight)

MUTTON GALOTI KABAB 350.00

(An Awadhi delicacy of finely minced mutton and aromatic spices, slow-cooked for an ultra-soft, melt-in-the-mouth kebab)

SIZZLING TANDOORI CHICKEN 230.00 (HALF/FULL) 410.00

(Classic whole chicken marinated in robust tandoori spices, roasted to perfection and served sizzling hot)

TANDOORI PRAWN AHARI 295.00

(Succulent prawns marinated in tangy achari spices and grilled in the tandoor for a zesty, smoky bite)

ACHARI FISH TIKKA 210.00

(Fish cubes marinated in spicy pickled masala and grilled to perfection for a tangy, flavorful experience)

TANDOORI POMPHERET 450.00

(Whole pomfret marinated in coastal spices and grilled in the tandoor for a smoky, flavorful seafood indulgence)

AMRITSARI FISH 220.00

(Crispy fried fish coated in a spiced gram flour batter, bursting with bold Punjabi flavors)



Flavours Of India – Veg

ALOO JEERA

90.00

(Golden potatoes tossed with roasted cumin seeds and mild spices for a simple yet flavorful delight)

ALOO GOBI MASALA

130.00

(A comforting curry of potatoes and cauliflower cooked in a medley of spices and herbs)

CHANA MASALA

180.00

(A hearty North Indian curry made with chickpeas simmered in a spicy, tangy onion-tomato gravy)

DAL MAKHANI

160.00

(A creamy and buttery lentil delicacy slow-cooked with black urad dal and kidney beans in aromatic spices)

DAL TADKA

150.00

(A homestyle yellow lentil preparation finished with a sizzling tempering of garlic, cumin, and red chilies)

DAL FRY

130.00

(A comforting lentil dish cooked with onions, tomatoes, and spices)

DUM ALOO

150.00

(Baby potatoes simmered in a rich, spiced gravy, slow-cooked to perfection in traditional dum style)

DHINGRI DORMA

180.00

(A Royal Awadhi delicacy)

HANDI PANEER

230.00

(Soft paneer cubes cooked in a traditional handi with a rich blend of spices, cream, and herbs)

KADHAI PANEER

220.00

(Cottage cheese cubes stir-fried with bell peppers, onions, and bold kadhahi spices in a zesty tomato gravy)

KAJU CURRY MASALA

250.00

(Rich and creamy curry made with roasted cashews simmered in a mildly spiced, buttery gravy)

KADHAI VEGETABLE

150.00

(A colorful medley of fresh vegetables sautéed with aromatic spices and tossed in a tangy tomato-based gravy)

MATKA PANEER

240.00

(Paneer cubes cooked in a rustic earthen pot (matka) with rich spices and smoky, traditional flavors)

MUSHROOM DO PYAZA

220.00

(Juicy mushrooms cooked with double the onions in a rich, flavorful masala for a deliciously earthy dish)

MALAI METHI MATAR

180.00

(A creamy North Indian curry made with green peas and fenugreek leaves in a luscious malai-based gravy)

PANEER BUTTER MASALA

230.00

(A rich and creamy curry of succulent paneer cubes simmered in buttery tomato gravy)

PALAK PANEER

210.00

(Soft paneer cubes simmered in a smooth, spiced spinach gravy, rich in flavor and nutrition)

PANEER TIKKA MASALA

220.00

(Grilled paneer tikka cubes simmered in a rich, smoky tomato-based gravy with bold spices)

PANEER LAWABDAR

230.00

(A royal paneer dish cooked in a velvety tomato-cashew gravy, balanced with mild spices and creamy richness)

PANEER DIL-RUBA

250.00

(A delightful paneer preparation where soft cubes are cooked in a rich, mildly spiced gravy with a hint of sweetness and charm)

VEG BANJARA

250.00

(A flavorful medley of mixed vegetables cooked in a spicy, rustic gravy with a touch of smoky essence)

VEG KOLHAPURI

190.00

(A fiery and flavorful Maharashtrian-style curry made with mixed vegetables and bold Kolhapuri spices)

SARSON KA SAAG

230.00

(A traditional Punjabi delicacy made with mustard greens, slow-cooked and seasoned with desi ghee and earthy spices)

Flavours of India - Non Veg



EGG CURRY 130.00
(Boiled eggs simmered in a spicy and aromatic onion-tomato gravy)

BUTTER CHICKEN 230.00
(Tender chicken cooked in a buttery tomato-based gravy with a hint of spice)

CHICKEN RARA 270.00
(A bold North Indian delicacy with chicken cooked in rich, spicy masala)

CHICKEN SAAG WALA 290.00
(Juicy chicken cooked in a luscious blend of spinach and aromatic spices)

HARIYALI MURGH MASALA 250.00
(A vibrant green chicken curry infused with fresh herbs, mint, coriander)

KADHAI CHICKEN 230.00
(Spicy and flavorful chicken stir-fried with bell peppers, onions and Indian spices)

MURGH LAWABDAR 270.00
(A royal chicken delicacy with a touch of sweetness and spice)

PATIALA CHICKEN 280.00
(A Punjabi-style chicken curry with bold spices and a rich, aromatic gravy)

CHICKEN CHAAP 150.00
(Slow-cooked chicken marinated in exotic spices for a rich, Mughal style treat)

KADHAI MUTTON 350.00
(Tender mutton chunks with capsicum, onions, and a blend of fiery spices)

KASHMIRI LAAL MUTTON 375.00
(A fiery and flavorful mutton curry from Kashmir, infused with red chilies and aromatic spices)

MUTTON ROGANJOSH 335.00
(A Kashmiri classic—succulent mutton cooked in a fragrant blend of spices and yogurt for a rich, red gravy)

MUTTON SAAG WALA 375.00
(Tender mutton simmered in a hearty spinach gravy, bursting with rustic flavors and wholesome goodness)

MUTTON LAHORI 350.00
(A rich and robust mutton curry from Lahore, slow-cooked with bold spices and a hint of tangy flavor)

PRAWN MASALA 380.00
(Juicy prawns cooked in a spicy, flavorful masala with a perfect blend of coastal spices)

FISH CURRY (BASA) 250.00
(Delicate Basa fish fillets simmered in a tangy and spiced curry)

Chicken Kosha 150.00
(Slow-cooked Bengali-style chicken in rich, spicy gravy bursting with bold flavors)

Mutton Kosha 350.00
(Tender mutton slow-cooked in aromatic spices for a rich and flavorful Bengali delicacy)



Breads & Beyond

ROTI 25.00
(Whole wheat flatbread cooked in a tandoor for a smoky, rustic flavor)

NAAN 35.00
(Soft and fluffy refined flour bread baked in a tandoor, perfect with curries)

BUTTER ROTI 30.00
(Tandoori roti brushed with rich, melted butter for extra flavor)

BUTTER NAAN 55.00
(Classic naan glazed with a buttery finish for a rich taste)

GARLIC NAAN 65.00
(Fluffy naan topped with minced garlic and herbs, baked to perfection)

CHEESE CHILLI GARLIC NAAN 149.00
(Stuffed with gooey cheese, spicy chili, and garlic—fiery and indulgent)

AMRITSARI NAAN 90.00
(Stuffed and spiced Punjabi naan with a crisp tandoori edge)

MAKKI DI ROTI 60.00
(Traditional cornmeal flatbread, earthy and wholesome)

PESHWARI NAAN 70.00
(Sweet and nutty naan stuffed with dry fruits and coconut for a royal touch)

LACCHA PARATHA 60.00
(Multi-layered flaky paratha, crispy outside and soft within)

TANDOORI GOBI PARATHA 80.00
(Spiced cauliflower-stuffed paratha cooked in the tandoor for a smoky twist)

MINI TANDOORI BASKET 249.00
(Chef's selection of six tandoori breads for the ultimate pairing experience)

MASALA KULCHA 50.00
(Stuffed kulcha bursting with spiced potato and herb flavors)

AMRITSARI KULCHA 50.00
(Classic kulcha from the streets of Amritsar, crisp and flavorful)

ONION KULCHA 55.00
(Soft kulcha filled with spiced onion mix, tandoor-cooked for a perfect char)

Biryani & Beyond

CHICKEN BIRIYANI 240.00
(Aromatic basmati rice and succulent chicken slow-cooked in a clay pot with royal spices)

SPECIAL DUM BIRIYANI (CHICK-220/290 EN/MUTTON)
(A flavorful layered biryani sealed and slow-cooked for deep, rich taste in every bite)

BENGALI FRIED RICE 170.00
(Light and fragrant rice tossed with carrots, beans, kismis, kaju, and capsicum for a sweet-savory twist)

VEG PULAO 180.00
(Basmati rice tossed with carrots & beans in mild spices)

PEAS PULAO 150.00
(Basmati rice cooked with sweet green peas and mild spices)

GHEE RICE 110.00
(Aromatic rice sautéed in pure ghee with subtle seasoning)

JEERA RICE 110.00
(Fragrant rice tempered with cumin seeds and a touch of ghee)

CURD RICE 110.00
(A South Indian comfort dish made with rice and yogurt, tempered with curry leaves and spices)

STEAMED RICE 90.00
(Soft, fluffy plain rice—simple and comforting with any curry)

Epar Bangla Thali

A soulful Bengali thali featuring steamed Rice, Dal, three types of assorted Sabzi, Two types of Classic Bhajas, Chutney, and a touch of sweetness with traditional Mishti.

MRP : 220.00

CHICKEN KOSHA THALI	280.00
KATLA KALIYA THALI	310.00
ELISH PATURI THALI	550.00
CHINGRI MALAI CURRY THALI	350.00
MUTTON KOSHA THALI	410.00
NON VEG SPECIAL THALI (ELISH PATURI AND MUTTON)	630.00



Tandoori Salad

FRESH GREEN SALAD (A crisp medley of garden-fresh vegetables tossed in light seasoning)	120.00
CUCUMBER SALAD (Refreshing cucumber slices served with a hint of salt and tang)	60.00
CHATPATA CHANA SALAD (Spiced chickpeas tossed with onions, tomatoes, and masalas for a tangy treat)	90.00
ONION SALAD (Sliced onions served with lemon and spice for a sharp, zesty bite)	50.00
RUSSIAN SALAD (A creamy salad of vegetables and fruits mixed with rich mayo dressing)	130.00
TANDOORI PINEAPPLE SALAD (Juicy pineapple chunks grilled with tandoori spices for a sweet-spicy twist)	125.00

Raita

CUCUMBER RAITA

(Chilled yogurt blended with crunchy cucumber and a hint of seasoning)

55.00

ONION RAITA

(Cool curd mixed with chopped onions and mild spices)

65.00

PINEAPPLE RAITA

(Sweet pineapple chunks swirled into creamy yogurt with a hint of spice)

85.00

ALOO RAITA

(Boiled potatoes in seasoned yogurt for a soothing and hearty side)

45.00

MIXED VEG RAITA

(A colorful mix of veggies in curd, spiced to perfection)

85.00



Papad

ROASTED MASALA PAPAD

(Crisp papad topped with tangy onions, tomatoes, and masala)

15.00

PAPAD DI TOKRI

(Assorted papads for the perfect crunchy start)

25.00

FRIED MASALA PAPAD

(Papad fried to crispiness and topped with chatpata masala mix)

25.00

KHICHYA ROASTED

(A roasted, crunchy delight made from khichyapapad)

20.00

FRIED MASALA KHICHYA

(Deep-fried khichya topped with a spicy veggie mix)

30.00

South Indian Delights

PLAIN DOSA	110.00
MASALA DOSA	130.00
ONION DOSA	140.00
EGG DOSA	150.00
PURI DOSA	150.00
UTTAPAM (PLAIN/ONION)	90/110



Fresh Juice



APPLE JUICE	130.00
WATERMELON JUICE	120.00
ORANGE JUICE	130.00
PINEAPPLE JUICE	130.00
PAPAYA JUICE	110.00
SWEET LIME JUICE	110.00

Milkshakes

MANGO MILKSHAKE	120.00
BANANA MILKSHAKE	100.00
KIT-KAT MILKSHAKE	130.00
OREO MILKSHAKE	130.00
BROWNIE MILKSHAKE	150.00



Desserts

VANILLA ICE CREAM	55.00
STRAWBERRY ICE CREAM	65.00
CHOCOLATE ICE CREAM	65.00
BUTTER SCOTCH ICE CREAM	60.00
GULAB JAMUN WITH ICE CREAM	75.00
BLACK FOREST SUNDAE	55.00
SIZZLING BROWNIE	95.00
KULFI	60.00
GAJAR HALWA WITH RABRI (SEASONAL)	110.00
MOONG DAL HALWA WITH RABRI (SEASONAL)	120.00



Lassi Di Hati

LASSI SHOTS	90.00
SWEET LASSI	110.00
SALT LASSI	110.00
SPECIAL LASSI	130.00
DIL BHAR LASSI	80.00

Beverages

TEA (MILK/GREEN/BLACK/MASALA)	50/40/30/45
COFFEE	70.00
AERATED DRINKS	60.00
PACKAGED DRINKING WATER	30.00

THANK YOU