

INDOOR | OUTDOOR | POOLSIDE



All Day Menu

8am to 11pm

Toasts & Sandwiches

Bread Butter Toasted bread with butter spread	75
Bread Toast Crispy, golden-brown toasted bread.	75
Cheese Chilli Toast Toasted bread with melted cheese, green chilies, and spices.	150
Corn Spinach Grilled Sandwich Grilled sandwich with corn, spinach, and cheese filling.	225
Paneer BBQ Grilled Sandwich Grilled sandwich with barbecued paneer (cottage cheese) filling.	225
Paneer Tikka Grilled Sandwich Grilled sandwich with marinated paneer tikka (spiced cottage cheese) filling.	225
Veg Cheese Toast Sandwich Toasted bread with a vegetable and cheese filling.	175
Veg Grilled Sandwich Grilled sandwich with a variety of vegetables, such as tomato, onion, and capsicum.	200
Veg Toast Sandwich Toasted bread with a vegetable filling, often mixed with spices or chutney.	150
Non - Vegetarian	
Chicken Toast Sandwich Toasted bread with chicken, often mixed with mayo or other sauces.	200
Chicken Grilled Sandwich Grilled chicken sandwiched between crispy, golden-brown bread.	250
Chicken BBQ Grilled Sandwich Grilled chicken with BBQ sauce served on crispy, golden-brown bread.	275

Light Snacks

French Fries Thin, crispy potato strips, often served as a snack or side dish.	150
Maggi Masala Noodles Instant noodles with a spicy masala seasoning.	125
Veg Cutlet A crispy patty made with mashed potatoes and mixed veggies, packed with flavours and served with mint chutney.	125
Onion Tomato Poha A popular Maharashtrian breakfast dish with flattened rice, onion, and spices.	125
Batata Wada A popular Maharashtrian snack with a spicy potato filling inside a fried dough ball.	100
Wada Pav A popular Indian street food snack with a crispy potato patty in a soft bread roll, served with spicy chutney.	100
Samosa Crispy, golden pastry stuffed with spiced potatoes and veggies, served with mint and tamarind chutney.	100
Mix Pakoras A mixed variety of deep-fried snacks with different fillings, such as potato, onion, and spinach.	150
Cheese Pakora Cheese cubes coated with chickpea flour batter and deep-fried until crispy.	190
Paneer Pakora Paneer cubes coated with chickpea flour batter and deep-fried until crispy.	200
Wholesome Meals	
Puri Bhaji A dish with fried puffed bread and a spicy potato curry.	150
Pav Bhaji A popular Mumbai street food dish consisting of a spicy vegetable curry served with buttered bread rolls.	175
Cheese Masala Pav A Mumbai street food snack consisting of a soft bread roll with a spicy cheese filling.	175
Misal Pav A spicy Maharashtrian dish with sprouted beans, gravy, and topped with crispy sev, served with bread rolls.	150
Dal Khichdi A dish made with rice and lentils, spiced and served with yogurt or pickles.	250

• Applicable government taxes & service charge of 5% will be charged additional.

Eggs

Boiled Eggs Eggs cooked in boiling water, served whole or sliced.	125
Cheese Egg Omelette Omelette made with beaten eggs, cheese, and vegetables.	150
Egg Bhurji Scrambled eggs with onions, tomatoes, and spices.	150
Egg Half Fry Fried egg cooked on one side only.	125
Egg Omelette Omelette made with beaten eggs, with fillings such as vegetables.	125
Munchies & Dips	
Chana Garlic Masala Fry Spicy chickpea dish with garlic and other spices.	150
Chana Koliwada Mumbai street food dish with spiced and battered chickpeas, served with chutney or sauce.	150
Moong Dal Chaat A crispy and spicy snack made with fried moong dal and garnished with chutney and spices.	150
Corn Chaat A tangy and spicy Indian street food snack made with corn kernels and a mix of spices.	150
Chana Chor Chaat Tangy and spicy street food delight made with crispy fried gram flour thins, chickpeas, and various chutneys.	150
Peanut Masala A spicy and crunchy snack made with roasted peanuts and spices.	150
Boondi Raita A yoghurt-based side dish with tiny fried chickpea flour balls, often served with spicy dishes.	100
Vegetable Raita A yogurt-based side dish with chopped vegetables, such as cucumber and tomato.	100

South Indian

Breakfast Only

Fried Idli Lightly fried and crispy Idlis tossed in a spicy chickpea flour batter, served with coconut chutney.	175
Idli Chilli Crispy fried Idlis coated in a spicy sauce with colourful veggies, served with tangy tomato ketchup.	175
Idli Sambar Soft and fluffy steamed rice and lentil cakes served with a flavorful lentil stew and coconut chutney.	175
Idli Wada Steamed rice and lentil cakes served with deep-fried lentil fritters, coconut chutney, and sambar.	175
Medu Vada Crispy and fluffy deep-fried lentil fritters, served with coconut chutney and sambar.	175
Masala Upma A comforting breakfast dish made with semolina, vegetables, and spices, served with coconut chutney.	125
Plain Dosa Thin, crispy crepe made with fermented rice and lentil batter, served with coconut chutney and sambar.	175
Masala Dosa Thin, crispy crepe stuffed with a savoury potato and vegetable filling, served with coconut chutney and sambar.	200
Mysore Masala Dosa Thin, crispy crepe stuffed with spicy chutney and potato filling, served with coconut chutney and sambar.	200
Onion Uttapam Thick, fluffy pancake made with rice and lentil batter, topped with onions and served with coconut chutney.	175
Tomato Uttapam Thick, fluffy pancake made with rice and lentil batter, topped with juicy tomatoes and served with coconut chutney.	175
Tomato Onion Uttapam Thick, fluffy pancake made with rice and lentil batter, topped with tomatoes and onions, served with coconut chutney.	175

Pasta

All Day

Vegetarian

Baked Vegetables A healthy and flavorful vegetarian dish made with an assortment of fresh vegetables baked to perfection.	350
Veg Lasagna A classic Italian dish made with layers of pasta sheets, mixed vegetables, and a rich tomato and cheese sauce.	350
Veg Aglio e Olio Pasta A vegetarian version of the Aglio e Olio pasta, made with fresh vegetables and tossed in garlic and olive oil.	300
Veg Alfredo Pasta A creamy and delicious vegetarian pasta dish made with assorted vegetables and a rich Alfredo sauce.	300
Veg Arrabiata Pasta A spicy and tangy vegetarian pasta dish made with fresh vegetables in a tomato-based Arrabiata sauce.	300
Veg Parma Rosa Pasta A flavorful and creamy vegetarian pasta dish made with mixed vegetables and a rich and delicious Parma Rosa sauce.	300
Non - Vegetarian	
Non - Vegetarian Chicken Aglio e Olio Pasta A simple and satisfying pasta dish made with chicken and tossed with garlic and olive oil.	400
Chicken Aglio e Olio Pasta	400 400
Chicken Aglio e Olio Pasta A simple and satisfying pasta dish made with chicken and tossed with garlic and olive oil. Chicken Alfredo Pasta	

Pizza

All Day

Veg Pizza A classic pizza with a crispy crust, tangy tomato sauce, and a variety of fresh vegetables like bell peppers, onions, and mushrooms, topped with melted cheese.	350
Chicken Pizza A classic pizza topped with juicy chicken pieces and a blend of cheeses, served with a side of tomato sauce.	390

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Rolls

All Day

Cheese Frankie A popular Indian street food, a soft wrap filled with a variety of vegetables, spices, and cheese, then rolled up and pan-fried until crispy.	250
Veg Kathi Roll A vegetarian version of the Chicken Kathi Roll, featuring soft paratha bread stuffed with a mix of vegetables, spices, and sauces, then rolled up for a quick and satisfying snack.	225
Paneer Kathi Roll A vegetarian version of the Kathi Roll, featuring soft paratha bread stuffed with crumbled paneer cheese, onions, and spices, then rolled up and served hot.	250
Non - Vegetarian	
Chicken Kathi Roll A delicious Indian street food made with a soft paratha bread stuffed with juicy chicken pieces, onions, and spices, then rolled up for a convenient, on-the-go meal.	275

Sizzlers

All Day

Veg BBQ Sizzler A delicious and satisfying vegetarian sizzler dish, featuring a mix of grilled vegetables, barbecue sauce, and rice or fries.	550
Veg Mexican Sizzler A vegetarian sizzler dish with a mix of grilled vegetables, beans, corn, salsa, and cheese, served with a side of rice or fries.	550
Veg Oriental Sizzler A sizzling hot plate with a mix of stir-fried vegetables, noodles, and your choice of protein, topped with a flavorful Asian-style sauce.	550
Paneer Shashlik Sizzler Soft paneer cheese pieces marinated in a flavorful seasoning and grilled on skewers, served on a sizzling hot plate with a side of grilled vegetables, rice or fries.	550
Paneer Black Bean Sizzler Soft paneer cheese pieces sautéed in black bean sauce, served on a sizzling hot plate with a side of grilled vegetables, rice or fries.	550
Non - Vegetarian	
Chicken BBQ Sizzler Juicy chicken pieces grilled to perfection, served on a sizzling hot plate with a side of barbecue sauce, grilled vegetables, and rice or fries.	575
Juicy chicken pieces grilled to perfection, served on a sizzling hot plate with a side of	575 575
Juicy chicken pieces grilled to perfection, served on a sizzling hot plate with a side of barbecue sauce, grilled vegetables, and rice or fries. Grilled Chicken Sizzler Juicy chicken pieces marinated in a flavorful seasoning and grilled to perfection,	
Juicy chicken pieces grilled to perfection, served on a sizzling hot plate with a side of barbecue sauce, grilled vegetables, and rice or fries. Grilled Chicken Sizzler Juicy chicken pieces marinated in a flavorful seasoning and grilled to perfection, served on a sizzling hot plate with a side of grilled vegetables, rice or fries. Chicken Black Bean Sizzler Tender chicken pieces sautéed in black bean sauce, served on a sizzling hot plate	575
Juicy chicken pieces grilled to perfection, served on a sizzling hot plate with a side of barbecue sauce, grilled vegetables, and rice or fries. Grilled Chicken Sizzler Juicy chicken pieces marinated in a flavorful seasoning and grilled to perfection, served on a sizzling hot plate with a side of grilled vegetables, rice or fries. Chicken Black Bean Sizzler Tender chicken pieces sautéed in black bean sauce, served on a sizzling hot plate with a side of grilled vegetables, rice or fries. Chicken Mexican Sizzler A mouthwatering sizzler dish with grilled chicken, Mexican-style beans, corn, salsa, and cheese,	575 575

Soup

Lunch & Dinner Only

Vegetarian

Lemon Coriander Soup Tangy and refreshing soup with a hint of coriander.	175
Spinach Soup Creamy soup with fresh spinach and subtle herbs and spices.	175
Cream of Tomato Soup Classic tomato soup with a smooth, creamy texture.	175
Tamatar Shorba A spicy, tangy soup with tomatoes, typical of Indian cuisine.	175
Cream of Mushroom Soup Rich and creamy soup with earthy mushroom flavours.	200
Cream of Broccoli Soup Velvety soup made with broccoli and cream, perfect for a comforting meal.	200
Veg Clear Soup Light and refreshing soup with assorted vegetables, great for a healthy start to a meal.	175
Veg Hot & Sour Spicy and tangy soup with vegetables, perfect to warm up on a cold day.	175
Veg Manchow Soup Flavorful Indo-Chinese soup with vegetables and crispy noodles.	175
Veg Minestrone Soup Classic Italian soup with vegetables, pasta, and beans in a savoury broth.	175
Veg Mushroom Soup Rich and creamy soup with earthy mushroom flavours.	175
Veg Sweet Corn Soup Creamy soup with sweet corn kernels and a hint of spices.	175
Non - Vegetarian	
Chicken Clear Soup Light and clear soup with tender chicken pieces and vegetables, perfect as a starter or to cleanse the palate.	225
Chicken Hot & Sour A spicy and tangy soup with chicken and vegetables, sure to awaken the taste buds.	225
Chicken Manchow Soup A popular Indo-Chinese soup with chicken, crunchy noodles, and spicy flavours.	225
Chicken Minestrone Soup A hearty soup with chicken, vegetables, and pasta, cooked in a rich broth.	225

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Chicken Mushroom Soup A creamy soup with chicken and mushroom, loaded with earthy flavours.	225
Chicken Sweet Corn Soup A comforting soup with chicken and sweet corn, perfect for a cozy evening.	225
Cream of Chicken Soup A rich and creamy soup with chicken, perfect for a chilly day.	225
Chicken Burnt Garlic Soup A unique soup with chicken, infused with the smoky flavour of burnt garlic.	250

Salads

All Day

Green Salad A healthy and refreshing salad made with fresh greens, veggies and a light dressing of salt and pepper.	100
Paneer Salad A vegetarian salad made with soft paneer cubes, greens, and a tangy dressing.	200
Pasta Salad A flavorful salad made with cooked pasta, veggies and a light dressing.	200
Russian Salad A creamy and delicious salad made with potatoes, peas, carrots and mayo.	200
Veg Caesar Salad A vegetarian version of the classic Caesar salad, made with fresh greens, croutons, and a creamy dressing.	200
Chicken Caesar Salad A classic salad made with fresh greens, grilled chicken, croutons, and a creamy dressing.	250

Appetizers

Lunch & Dinner Only

Cheese Cherry Pineapple A sweet and savoury appetiser featuring cheese, pineapple, and cherry skewers.	225
Cheese Corn Balls Deep-fried balls of corn and cheese, crispy on the outside and soft on the inside.	225
Crispy Corn Crispy and caramelised corn kernels flavoured with herbs and spices, a popular snack.	175
Baby Corn Crispy Crunchy fried baby corn seasoned with spices and served with a dipping sauce.	250
Baby Corn Tikka Tender baby corn pieces marinated in aromatic spices and grilled to perfection.	300
Kung Pao Baby Corn Baby corn cooked in a spicy kung pao sauce, with crunchy peanuts and vegetables.	275
Golden Baby Corn Fry Deep-fried baby corn coated in a crispy batter with a golden hue.	250
Veg Momos (Steamed / Fried) Steamed dumplings filled with mixed vegetables, served with spicy dipping sauce.	175
Sichuan Cigar Roll Crispy cigar rolls filled with Sichuan spiced vegetables for a tongue-tingling experience.	250
Veg Manchurian Dry A popular Indo-Chinese dish made with deep-fried vegetable balls tossed in a tangy and spicy sauce, perfect for a spicy kick.	200
Kung Pao Potato A spicy Chinese stir-fry dish featuring potatoes, peanuts, and a tangy sauce.	250
Honey Chilli Potato Crispy fried potatoes tossed in a sweet and spicy honey chilli sauce.	250
Achari Aloo Tangy and spicy baby potatoes cooked with pickling spices, for a unique flavour profile.	250
Italian Samosa A fusion of Indian and Italian flavours in a crispy samosa pastry filled with cheese and veggies.	200
Italian Peanut Masala Peanuts tossed with Italian herbs and spices for a unique fusion taste.	150
Veg Burnt Chilli Crispy vegetables coated in a spicy and tangy burnt chilli sauce.	225

Veg Croquettes Crispy on the outside and soft on the inside, these vegetarian croquettes are filled with a delicious mix of mashed potatoes, veggies, and cheese.	225
Veg Crispy A crispy and crunchy vegetarian snack made with mixed veggies and a crunchy coating, perfect for munching on.	225
Hara Bhara Kebab A vegetarian kebab made with spinach, potatoes, and green peas, with a melt-in-your-mouth texture.	200
Veg Seekh Kebab Juicy kebabs made from a mix of vegetables, herbs and spices, cooked in a tandoor.	300
Veg Gilafi Seekh Kebab A flavorful vegetarian kebab made with finely chopped veggies and spices, skewered and grilled to smoky perfection.	300
Paneer 65 Spicy and crispy Indian paneer (cottage cheese) appetizer, perfect for sharing.	270
Paneer Chilly Soft and succulent paneer cubes tossed in a sweet and spicy chili sauce.	250
Paneer Burnt Chilly Soft paneer cubes tossed in a smoky and spicy burnt chili sauce.	275
Paneer Koliwada Spicy and crispy marinated cottage cheese cubes, fried to perfection.	225
Paneer Lollipop Soft paneer marinated in a tangy and spicy sauce, grilled on skewers.	250
Paneer Peri Peri Juicy cottage cheese chunks with a fiery peri-peri marinade, grilled to perfection.	225
Paneer Spinach Croquette Crunchy on the outside, soft on the inside paneer and spinach fritters.	275
Kung Pao Paneer Paneer cubes stir-fried with crunchy vegetables in kung pao sauce with a spicy kick.	275
Chilli Basil Paneer Paneer cubes stir-fried with bell peppers and basil leaves, in a sweet and spicy sauce.	275
Paneer Satay Skewered paneer with a nutty and aromatic peanut sauce, grilled to perfection.	250
Paneer Tikka Soft and succulent cottage cheese cubes marinated in aromatic spices and grilled to perfection.	300
Paneer Kalimiri Tikka Tender paneer cubes marinated in a peppery spice mix and grilled until charred.	250
Paneer Tikka Roll Paneer tikka, diced onions and peppers rolled in a crunchy papad.	250

Paneer Papdi Roll Bite-sized paneer cubes and veggies wrapped in crispy papdi and served with a tangy chutney, perfect for a quick snack or starter.	250
Paneer Khus Tikka Paneer cubes marinated in fragrant khus and aromatic spices, grilled in a tandoor.	300
Paneer Ajwaini Tikka Paneer cubes marinated in a blend of carom seeds and spices, grilled to perfection.	300
Pepper Paneer Tikka Paneer cubes marinated in peppery spices and grilled to a juicy and flavorful dish.	300
Basil Paneer Tikka Paneer cubes marinated with fresh basil leaves and grilled to perfection.	300
Paneer Gilafi Seekh Kebab Spicy minced paneer wrapped around a skewer and grilled for a crispy texture.	300
Soya Chaap Tikka Succulent soya chaap marinated with Indian spices and grilled to perfection.	275
Soya Chilli Soya chunks stir-fried in a sweet and spicy sauce with crunchy vegetables.	275
Mushroom Crispy Crispy and crunchy fried mushrooms, perfect for snacking.	250
Mushroom Peri Peri Flavorful grilled mushrooms marinated in a spicy peri peri sauce.	250
Mushroom Tikka Juicy mushrooms marinated in yogurt and spices, grilled to perfection.	300
Burnt Garlic Mushroom Button mushrooms sautéed with garlic till the edges are slightly charred for a smoky flavour.	250
Chilly Garlic Mushroom Juicy mushrooms tossed in a spicy garlic sauce, a perfect blend of flavour and texture.	275
Kung Pao Mushroom Sautéed button mushrooms with crunchy peanuts and spicy kung pao sauce.	250
Lotus Stem Crispy Crispy fried lotus stem, tossed in a blend of Indian spices and served with tangy chutney.	275
Lotus Stem Peri Peri Crunchy lotus stem slices marinated in spicy peri-peri seasoning, served with a zesty dip.	275
Kung Pao Lotus Stem A spicy and crunchy appetizer made with lotus stem tossed in a flavorful mix of Sichuan peppercorns, dried chilies, and peanuts.	275
Lily Kebab Deep-fried kebabs made with lotus stem and aromatic spices, a unique appetiser.	225

Nadru Kebab Kashmiri-style kebabs made with lotus stem, mashed potatoes, and aromatic spices, grilled to perfection and served with mint chutney.	275
Water Chestnut Peri Peri Crispy water chestnuts coated in peri peri sauce with a spicy kick.	275
Black Bean Water Chestnuts Crunchy water chestnuts wok-tossed in black bean sauce for an umami flavour.	275
Oyster Water Chestnuts Water chestnuts glazed with savoury oyster sauce for a sweet and salty combination.	275
Chicken	
Chicken Chaska Maska Spicy and tangy chicken starter with a hint of cheese.	300
Chicken 65 Deep-fried chicken with a blend of spices and curry leaves.	325
Chicken Crispy Crispy fried chicken with a spicy twist.	325
Chicken Momos Steamed dumplings with minced chicken and vegetable filling.	325
Chicken Satay Grilled chicken skewers served with a spicy peanut sauce.	350
Chicken Lollipop Chicken wings frenched into a lollipop shape and marinated in a spicy sauce.	350
Masala Chicken Lollipop Chicken drumettes coated with spicy masala and fried until crispy.	375
Tandoori Chicken Lollipop Chicken drumettes marinated in traditional Indian spices and grilled in a tandoor.	375
Chicken Manchurian (Dry) Indo-Chinese dry chicken dish with sweet and sour flavours and a touch of spice.	325
Chicken Chilly Spicy and saucy chicken stir-fry with vegetables.	325
Chicken Burnt Chilli Grilled chicken tossed with burnt chillies and spices for a smoky flavor.	350
Kung Pao Chicken A spicy Chinese dish made with diced chicken, vegetables, peanuts, and chili peppers.	350
Peri Peri Chicken Grilled chicken with a spicy African peri peri seasoning	350

Honey Chilli Chicken Crispy chicken with a sweet and spicy glaze.	350
Pepper Chicken Spicy and flavorful chicken with black pepper seasoning.	375
Hong Kong Chicken Stir-fried chicken with a mix of vegetables and savoury sauce.	350
Chilli Basil Chicken Chicken stir-fry with aromatic basil and chili flavour.	350
Chicken Tikka Boneless chicken pieces marinated with spices and yogurt, grilled in a tandoor.	325
Chicken Pahadi Tikka Tender chicken marinated in a blend of spices and grilled to perfection.	325
Chicken Kalimiri Tikka Chicken chunks marinated in a blend of black pepper and spices, grilled to perfection.	325
Chicken Lasooni Tikka Chicken marinated with garlic, cream, and Indian spices, grilled to a smoky perfection.	325
Chicken Reshmi Tikka Tender chicken marinated in creamy spices and grilled till succulent.	350
Chicken Ajwaini Tikka Chicken chunks seasoned with ajwain (carom seeds) and spices, grilled to perfection.	325
Chicken Achari Tikka Tangy and spicy chicken chunks marinated in a mix of pickling spices and grilled to perfection.	325
Chicken Pudina Tikka Tender chicken marinated with mint and spices, grilled to perfection.	325
Chicken Khus Tikka Juicy chicken chunks marinated with khus (vetiver) and spices, grilled to perfection.	350
Chicken Pahadi Kebab Juicy chunks of chicken marinated with green herbs and grilled to perfection.	350
Chicken Seekh Kebab Minced chicken mixed with spices, molded onto skewers, and grilled over an open flame.	350
Chicken Gilafi Seekh Kebab Juicy minced chicken kebab with a coating of bell peppers.	350
Murg Banjara Kebab Tender and juicy chicken kebab marinated in a blend of spices and herbs.	400
Murg Sholey Kebab Spicy and flavorful chicken kebab with a charred finish.	400
Chicken Malai Kebab Creamy and juicy chicken kebab, marinated with cream and mild spices.	350

Tingling Chicken Kebab Aromatic chicken kebab with a tingly, spicy flavour.	375
Chicken Chili Mili Kebab Chicken kebab with a spicy and tangy flavour.	350
Chicken Tandoori (Half / Full) Whole chicken marinated in a blend of spices and yogurt, roasted in a tandoor, and served with mint chutney and onion salad.	400/600
Seafood	
Fish & Chips Classic British dish of fried fish and chips.	350
Fish Fingers Crispy breaded fish sticks.	350
Prawns Butter Garlic Juicy prawns cooked in butter and garlic sauce.	550
Prawns Chilly Prawns stir-fried with fresh chili peppers.	550
Prawns Honey Mustard Grilled prawns coated in a sweet and tangy honey mustard glaze.	550
Prawns Hot Garlic Prawns cooked with spicy garlic sauce.	550
Prawns Kalimiri Tikka Prawns marinated with black pepper and grilled to perfection.	550
Prawns Koliwada Crispy, spicy and tangy prawns coated in a batter of Indian spices.	550
Prawns Tandoori Prawns marinated with tandoori spices and grilled in a tandoor oven.	550
Prawns Tikka Juicy prawns marinated with traditional Indian spices and grilled to perfection.	550
Honey Chilli Prawns Sweet and spicy prawns cooked with honey and chili sauce.	550
Kung Pao Prawns Prawns stir-fried with vegetables and peanuts in spicy Kung Pao sauce.	550
Chilli Basil Prawns	550

Prawns stir-fried with fresh basil and chili peppers.

Main Course

Lunch & Dinner Only

Indian

Boiled Vegetables for Pets A simple and healthy side dish, with a mix of vegetables boiled to perfection.	200
Aloo Gobhi A popular north Indian dish made with cauliflower and potatoes.	250
Aloo Mutter A Punjabi-style curry made with potatoes and green peas.	250
Aloo Palak A vegetarian dish made with spinach and potatoes, flavoured with Indian spices.	250
Dum Aloo A slow-cooked potato dish in a creamy gravy.	250
Bhindi Masala Okra cooked with spices and herbs.	250
Kaju Masala A rich and flavorful curry made with cashews and Indian spices.	325
Methi Malai Mutter A creamy curry made with fresh fenugreek leaves, green peas, and cream.	275
Veg Kadhai A flavourful blend of veggies, cooked with aromatic spices and finished with a touch of cream.	250
Veg Tawa A quick and easy stir-fry dish, made with an assortment of veggies and aromatic spices.	250
Veg Korma A creamy and mildly spiced veg curry, perfect for those who prefer a milder taste.	250
Veg Kolhapuri A spicy veg curry from Kolhapur, with a delicious blend of veggies in a thick and spicy sauce.	250
Veg Makhanwala A rich and creamy vegetable curry, cooked in a buttery tomato-based sauce.	250
Veg Kofta Soft vegetable balls cooked in a rich tomato-based curry, perfect with naan or rice.	275
Veg Jalfrezi A stir-fry dish with a burst of veggies, cooked in a spicy tomato-based sauce.	275
Subz Miloni A delectable vegetable curry with a blend of seasonal veggies, cooked in a mildly spiced tomato-based gravy.	275

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Subz Vilayati A flavourful and aromatic vegetable curry, prepared with a blend of exotic vegetables and fragrant spices.	275
Veg Lajawab A mouth-watering combination of veggies, cooked to perfection in a creamy and mildly spiced gravy.	275
Veg Patiala A tangy and flavourful curry with a unique combination of veggies wrapped in a papad roll, cooked in a spicy onion-tomato sauce.	275
Veg Jaipuri A tangy and spicy curry, made with a blend of veggies and aromatic spices.	250
Veg Amritsari A popular vegetarian dish from Amritsar made with a mix of vegetables in a tomato-based gravy.	250
Veg Hyderabadi A flavourful vegetable curry, prepared in traditional Hyderabadi style.	270
Subz Lahori A spicy and tangy vegetable curry, with a unique blend of veggies in a rich tomato-based sauce.	275
Mutter Paneer A classic North Indian dish made with cottage cheese and green peas in a creamy tomato gravy.	275
Palak Paneer A vegetarian dish made with spinach and cottage cheese in a creamy sauce.	300
Paneer Bhurji A dish made with crumbled cottage cheese, onions, and spices.	300
Shahi Paneer A royal dish made with cottage cheese in a rich and creamy tomato-based gravy.	300
Paneer Kadhai A spicy and flavorful dish made with paneer and mixed bell peppers.	300
Paneer Tikka Masala A vegetarian dish made with marinated and grilled paneer in a creamy tomato-based gravy.	300
Paneer Cooker A delicious paneer dish cooked with a blend of aromatic spices in a traditional pressure cooker.	300
Paneer Lababdar A creamy and tangy dish made with cottage cheese in a tomato-based gravy.	300
Paneer Pasanda A rich and creamy paneer curry, cooked with a cashew-based sauce and flavoured with aromatic spices.	300
Paneer Makhanwala A rich and buttery dish made with cottage cheese in a creamy tomato gravy.	300
Paneer Khurchan A scrumptious paneer dish with a crispy and crunchy texture, prepared in a spicy onion-tomato sauce.	300
Paneer Lahori A delicious and aromatic paneer curry, cooked in a spicy and tangy tomato-based sauce.	300

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Paneer Musallam A flavourful and aromatic paneer dish, cooked in a creamy tomato-based sauce with a unique blend of spices.	325
Paneer Mushroom Baby Corn A vegetarian dish made with paneer, mushrooms, and baby corn in a creamy tomato-based gravy.	325
Mushroom Masala A tasty vegetarian dish made with mushrooms cooked in a spicy tomato-based gravy.	275
Mushroom Do Pyaza A spicy mushroom curry with a flavourful blend of onions and aromatic spices.	300
Mushroom Lahori A flavourful mushroom curry with a spicy and tangy tomato-based sauce.	300
Soya Green Pea Keema A healthy and delicious dish made with soy granules and green peas, cooked in a mildly spiced tomato-based gravy.	300
Chicken	
Boiled Chicken for Pets Tender pieces of chicken cooked to perfection in boiling water for Pets.	300
Chicken Chatpata A tangy and spicy chicken dish made with a combination of Indian spices and a burst of citrusy flavours.	350
Chicken Masala A spicy and flavorful chicken curry made with a blend of aromatic spices and herbs.	375
Chicken Sukka A dry chicken dish made with a blend of Indian spices, onions, and tomatoes.	375
Chicken Agri A fiery Maharashtrian chicken curry made with a special blend of spices and a generous amount of red chillies, guaranteed to satisfy your spice cravings.	375
Chicken Handi Tender pieces of chicken cooked in a traditional Indian clay pot, flavoured with fragrant spices and herbs.	400
Chicken Tawa Tender pieces of chicken cooked on a hot tawa with a blend of Indian spices, onions, and tomatoes.	400
Shahi Chicken A regal dish fit for kings, made with tender chicken pieces cooked in a rich and creamy gravy with nuts, saffron, and aromatic spices.	375
Chicken RaRa A spicy and flavorful chicken dish made with minced chicken, tomatoes, onions, and aromatic spices.	375
Chicken Kali Mirch A spicy and peppery chicken dish made with a blend of black pepper and other Indian spices.	375

Chicken Achari Tender pieces of chicken cooked in a tangy and spicy pickle-based gravy, bursting with the flavours of Indian spices and pickles.	375
Chicken Korma A creamy and mildly spiced chicken curry made with a base of cashews, almonds, and coconut milk.	375
Chicken Butter Masala Tender pieces of chicken cooked in a rich and creamy tomato-based gravy, flavoured with aromatic spices and a dollop of butter.	375
Chicken Tikka Masala Succulent pieces of chicken marinated in a blend of spices and yogurt, roasted in a tandoor, and then simmered in a creamy tomato-based gravy.	375
Chicken Keema Masala Minced chicken cooked with a medley of Indian spices, tomatoes, onions, and green peas.	400
Chicken Zafrani Masala A rich and flavorful chicken curry made with a blend of aromatic spices, saffron, and cream.	375
Chicken Saagwala Juicy chicken pieces simmered in a creamy spinach gravy, delicately flavoured with Indian spices, making for a wholesome and delicious meal.	375
Chicken Patiala A spicy and tangy chicken dish made with a blend of Punjabi spices, onions, and tomatoes.	375
Chicken Lahori Succulent chicken pieces marinated in a blend of aromatic spices, cooked in a rich onion-tomato gravy, reminiscent of the vibrant streets of Lahore.	375
Chicken Kolhapuri A fiery and spicy chicken curry made with a blend of red chili powder, garam masala, and other Indian spices.	375
Chicken Hyderabadi A rich and flavorful chicken curry made with a blend of aromatic spices, nuts, and seeds, and finished with a touch of cream.	350
Afghani Chicken (Half / Full) Juicy and succulent chicken pieces marinated in a special blend of creamy yogurt and spices, cooked to perfection in a tandoor, and served with mint chutney.	375 / 500
Chicken Cooker A classic Indian dish that showcases the succulent flavours of chicken marinated in an aromatic blend of spices and slow-cooked to perfection in a pressure cooker.	375
Ginger Chicken Tender pieces of chicken cooked in a fragrant ginger-based gravy, enhanced with a blend of aromatic spices, giving it a unique and satisfying flavour.	375
Chicken Manchurian Gravy A spicy Indo-Chinese dish made with chicken, peppers, and soy sauce.	350
Murg Musallam (Half) A traditional Mughlai dish made with chicken marinated in a blend of aromatic spices, stuffed with eggs and ground meat, and roasted to perfection.	500

Mutton

Mutton Korma Mutton cooked in a creamy and mildly spiced yogurt-based gravy.	475
Mutton Sukka Dry preparation of mutton with roasted spices and herbs.	475
Mutton Masala Mutton cooked with a blend of Indian spices in a thick gravy.	475
Mutton Handi Spicy mutton curry cooked in a traditional Indian clay pot.	575
Mutton Do Pyaza Mutton curry with a generous amount of onions cooked in a rich and aromatic gravy.	475
Mutton Lapeta Spicy mutton curry cooked with a medley of Indian spices.	475
Mutton Lahori Spicy mutton curry cooked in traditional Lahori style.	475
Mutton Nihari Slow-cooked mutton curry with rich and flavorful brown gravy.	475
Mutton Hyderabadi Slow-cooked mutton in a rich, aromatic gravy with traditional Hyderabadi spices.	475
Mutton Rogan Josh Kashmiri-style mutton curry with aromatic spices and a vibrant red colour.	600
Fish	
Basa Tawa Fry Basa fish fillets coated with a flavorful spice blend and pan-fried to perfection.	550
Fish Curry A popular Indian-style fish dish, fish cooked in a spiced onion-tomato gravy.	550
Pomfret Koliwada Deep-fried pomfret fish coated with a tangy and spicy marination made with ginger, garlic, and spices.	550
Rawas Tawa Fry Rawas fish fillets coated with a flavorful spice blend and pan-fried to perfection.	550
Surmai Tawa Fry Surmai fish fillets coated with a flavorful spice blend and pan-fried to perfection.	550
Tandoori Pomfret Pomfret fish marinated in a spicy yogurt-based marinade and grilled to perfection in a traditional tandoor oven.	550

Р	ra	W	/n	S

Prawns Agri Prawns cooked with a spicy and tangy Maharashtrian-style masala.	550
Prawns Malwani Prawns cooked in a traditional Malvani gravy made with coconut and spices.	550
Prawns Masala Fry Prawns marinated with a mix of spices and pan-fried to perfection.	550
Egg	
Egg Curry Boiled eggs in a spiced onion-tomato gravy, a popular Indian-style egg dish.	300
Egg Masala Boiled eggs cooked in a rich tomato-based gravy with aromatic spices.	300
Asian Main Course Lunch & Dinner Only	
Vegetarian	
Veg Khao Suey A Burmese delicacy consisting of noodles served in a rich and creamy coconut-based soup with an assortment of toppings like fried onions, cilantro, lime, and peanuts.	350
Veg Khao Suey A Burmese delicacy consisting of noodles served in a rich and creamy coconut-based soup	350 350
Veg Khao Suey A Burmese delicacy consisting of noodles served in a rich and creamy coconut-based soup with an assortment of toppings like fried onions, cilantro, lime, and peanuts. Veg Thai Green Curry A vegetarian version of the Thai Green Curry, made with fresh vegetables and	
Veg Khao Suey A Burmese delicacy consisting of noodles served in a rich and creamy coconut-based soup with an assortment of toppings like fried onions, cilantro, lime, and peanuts. Veg Thai Green Curry A vegetarian version of the Thai Green Curry, made with fresh vegetables and green curry paste, served with steamed rice. Veg Thai Red Curry A vegetarian version of the Thai Red Curry, made with mixed vegetables and	350
Veg Khao Suey A Burmese delicacy consisting of noodles served in a rich and creamy coconut-based soup with an assortment of toppings like fried onions, cilantro, lime, and peanuts. Veg Thai Green Curry A vegetarian version of the Thai Green Curry, made with fresh vegetables and green curry paste, served with steamed rice. Veg Thai Red Curry A vegetarian version of the Thai Red Curry, made with mixed vegetables and red curry paste, served with steamed rice.	350

Chinese Main Course

Lunch & Dinner Only

Vegetables in Black Bean Sauce A healthy and flavorful dish made with assorted vegetables cooked in a savoury and fragrant black bean sauce.	250
Vegetables in Hot Garlic Sauce A zesty and tasty vegetarian dish made with fresh vegetables in a spicy hot garlic sauce.	250
Vegetables in Oyster Sauce A delicious and satisfying vegetarian dish made with mixed vegetables in a sweet and tangy oyster sauce.	250
Paneer in Black Bean Sauce A vegetarian dish made with soft and crumbly paneer in a rich and savoury black bean sauce.	300
Paneer in Hot Garlic Sauce A delectable vegetarian dish made with soft and creamy paneer tossed in a spicy hot garlic sauce.	300
Paneer in Oyster Sauce A delicious vegetarian dish made with succulent paneer pieces in a sweet and tangy oyster sauce, served with steamed rice.	300
Non - Vegetarian	
Chicken in Black Bean Sauce A savoury and spicy dish made with tender chicken and black bean sauce.	325
Chicken in Hot Garlic Sauce A flavorful and fiery dish made with succulent chicken pieces tossed in hot garlic sauce.	325
Chicken in Oyster Sauce A sweet and savoury dish made with juicy chicken pieces and oyster sauce.	325

Dal / Lentils

Lunch & Dinner Only

Plain Dal Simple and classic lentil preparation with minimal spices, perfect for everyday meals.	225
Dal Fry Spiced lentils tempered with ghee, cumin, garlic, and onion.	225
Dal Tadka Yellow lentils tempered with cumin, garlic, and onion and garnished with fresh coriander leaves.	225
Dal Palak Healthy and flavorful combination of spinach and lentils cooked in a tomato-based gravy.	225
Dal Kolhapuri A fiery lentil preparation from Kolhapur, cooked with a blend of aromatic spices.	250
Dal Makhani Creamy and buttery black lentils simmered overnight with spices and finished with cream.	300
Gujrati Kadhi A sweet and sour yogurt-based curry with a tempering of mustard seeds and curry leaves.	225
Marwari Kadhi A unique blend of gram flour and yogurt tempered with red chili and cumin seeds.	225
Kadhi Pakora Soft and crispy pakoras dipped in a tangy yogurt-based gravy with a hint of fenugreek.	225

Rice & Noodles

Lunch & Dinner Only

Vegetarian

Curd Rice Creamy rice dish mixed with yogurt and spices, a cooling and tangy accompaniment to spicy curries.	200
Steam Rice Plain steamed rice, a staple accompaniment to any curry or lentil dish.	100
Jeera Rice Basmati rice with toasted cumin seeds, subtle flavour that pairs well with any curry.	150
Masala Rice Basmati rice cooked with aromatic spices and herbs, a flavorful side dish for any Indian meal.	200
Veg Pulao Basmati rice cooked with mixed vegetables and whole spices, a flavorful vegetarian rice dish.	200
Veg Biryani Classic Indian rice dish made with fragrant basmati rice, spices, and mixed vegetables, a hearty vegetarian meal.	225
Vegetable Dum Biryani Aromatic basmati rice cooked with vegetables and dum (steaming) technique, a traditional and flavorful vegetarian biryani.	225
Veg Hyderabadi Biryani Spicy and aromatic biryani made with basmati rice, vegetables, and Hyderabadi spices, a flavorful vegetarian meal.	275
Veg Bamboo Biryani Aromatic basmati rice cooked with bamboo shoots, herbs, and spices, a unique and flavorful vegetarian biryani.	300
Veg Matka Biryani Clay pot cooked biryani with vegetables, basmati rice, and aromatic spices, a unique and flavorful vegetarian biryani.	300
Paneer Tikka Matka Biryani Fragrant basmati rice cooked with marinated paneer tikka and spices in a clay pot.	325
Veg Fried Rice Basmati rice stir-fried with mixed vegetables, a simple yet satisfying vegetarian dish.	250
Veg Schezwan Fried Rice Fried rice with a spicy kick, mixed with vegetables and a tangy schezwan sauce, a popular Indo-Chinese dish.	250
Veg Burnt Garlic Fried Rice Fried rice with a smoky and garlicky flavour, a perfect pairing with any Indo-Chinese dish.	250
Veg Pot Rice Fragrant rice dish cooked with mixed vegetables, aromatic spices, and herbs, a delicious vegetarian option.	275

• Applicable government taxes & service charge of 5% will be charged additional.

Veg Hong Kong Rice Fluffy steamed rice stir-fried with fresh vegetables in Hong Kong style.	250
Veg Singapore Rice Aromatic basmati rice flavoured with exotic spices, cooked with veggies in Singaporean style.	250
Veg Triple Schezwan Rice Spicy rice dish with mixed vegetables and three layers of schezwan sauce, a flavorful and fiery vegetarian option.	300
Paneer Fried Rice Basmati rice tossed with paneer, fresh vegetables, and aromatic spices in Indo-Chinese style.	275
Paneer Hong Kong Rice Steamed rice stir-fried with paneer and fresh vegetables in Hong Kong style.	300
Veg American Chop Suey Crispy fried noodles served with stir-fried veggies in a tangy sauce, a classic Indo-Chinese dish.	250
Veg Hakka Noodles Stir-fried noodles with mixed vegetables in a spicy sauce, a classic Indo-Chinese dish.	250
Veg Schezwan Noodles Stir-fried noodles with mixed vegetables and a spicy schezwan sauce, a fiery vegetarian dish.	250
Veg Hong Kong Noodles Egg noodles tossed with veggies and aromatic spices, inspired by Hong Kong cuisine.	250
Veg Singapore Noodles Vermicelli noodles stir-fried with veggies and spices, inspired by Singaporean cuisine.	250
Paneer Singapore Noodles Stir-fried noodles with paneer, veggies, and spices, inspired by Singaporean cuisine.	300
Egg	
Egg Biryani Fragrant rice dish cooked with boiled eggs, aromatic spices, and herbs.	250
Egg Fried Rice Scrumptious rice dish with scrambled eggs, vegetables, and a hint of soy sauce.	300
Egg Hakka Noodles Delicious stir-fried noodles with eggs, veggies, and a dash of spicy sauce.	300
Egg Schezwan Fried Rice Spicy and flavorful fried rice with scrambled eggs and Schezwan sauce.	300
Egg Triple Schezwan Rice Triple the taste with this spicy rice dish, made with eggs and three different Schezwan sauces.	300

Chicken

Chicken Biryani Classic Indian dish made with fragrant rice, spices, and succulent pieces of chicken.	375
Chicken Dum Biryani Traditional Indian biryani with marinated chicken cooked in layers of fragrant rice and spices.	400
Chicken Bamboo Biryani Flavorful biryani cooked with tender pieces of bamboo shoots and succulent chicken.	400
Chicken Matka Biryani Flavorful biryani with tender chicken cooked in an earthen pot for a unique flavour.	375
Chicken Fried Rice A classic Chinese dish featuring stir-fried rice with chicken and vegetables.	375
Chicken Schezwan Fried Rice Spicy and flavorful fried rice with chicken and Schezwan sauce.	375
Chicken Burnt Garlic Fried Rice Savory and aromatic rice tossed with crispy garlic and tender chicken.	375
Chicken Pot Rice A flavorful one-pot meal with chicken and rice cooked with an assortment of spices.	375
Chicken Thai Pot Rice Flavorful rice dish with chicken, veggies, and aromatic Thai spices cooked in a pot.	425
Chicken Hong Kong Rice Fragrant and tasty rice dish with chicken and veggies, inspired by the cuisine of Hong Kong.	375
Chicken Singapore Rice Fragrant and spicy rice dish with chicken, veggies, and Singaporean spices.	375
Chicken Triple Schezwan Rice A spicy and flavorful rice dish with chicken and a mix of three different Schezwan sauces.	400
Chicken American Chop Suey Crispy noodles stir-fried with veggies and chicken in a tangy sauce.	400
Chicken Hakka Noodles Spicy Indo-Chinese stir-fried noodles with chicken and veggies.	375
Chicken Schezwan Noodles Spicy and tangy Indo-Chinese noodles with chicken and Schezwan sauce.	375
Chicken Hong Kong Noodles Noodles stir-fried with chicken and veggies in a delicious Hong Kong-style sauce.	375
Chicken Singapore Noodles Spicy and tangy stir-fried noodles with chicken and veggies, inspired by Singaporean cuisine.	375

Mutton

Mutton Biryani Classic Indian rice dish with tender, marinated mutton, aromatic spices, and fragrant basmati rice.	500
Mutton Dum Biryani Succulent mutton pieces slow-cooked with fragrant rice and spices, in a sealed pot for maximum flavour.	525
Mutton Matka Biryani Fragrant and flavorful biryani cooked in a clay pot with tender mutton and aromatic spices.	525
Mutton Bamboo Biryani Aromatic biryani cooked with tender mutton, flavorful spices, and bamboo shoots, for a unique taste.	500
Mutton Pot Rice Flavorful rice dish with marinated mutton, herbs, and spices, cooked in a pot to perfection.	500
Prawns	
Prawns Biryani Flavorful biryani with juicy prawns, fragrant basmati rice, and aromatic spices, for a taste of the coast.	550
Prawns Dum Biryani Juicy prawns slow-cooked with aromatic rice and spices, in a sealed pot to seal in the flavour.	570
Prawns Matka Biryani Delicious biryani with juicy prawns, cooked with fragrant rice and aromatic spices in a clay pot.	550
Prawns Fried Rice Tasty and satisfying rice dish with plump prawns, fresh vegetables, and a touch of soy sauce.	550
Prawns Schezwan Fried Rice Spicy and flavorful fried rice with juicy prawns and Schezwan sauce, a must-try for spice lovers.	575
Prawns Pot Rice Flavorful rice dish cooked with juicy prawns, aromatic spices, and fresh herbs, served in a pot.	575
Prawns Thai Pot Rice Aromatic rice dish cooked with juicy prawns, Thai herbs, and spices, served in a pot.	575
Prawns American Chop Suey Crispy noodles topped with a flavorful mix of prawns, veggies, and tangy sauce, an American twist on an Asian classic.	575

Indian Breads

Lunch & Dinner Only

Fried Papad Crispy papad deep-fried to perfection, served as a starter or side dish.	25
Khichiya Papad Thin, crispy, and roasted papad made from rice flour, a popular snack in India.	70
Masala Papad Papad topped with chopped onions, tomatoes, coriander leaves, and spices, a flavorful appetizer.	70
Roasted Papad Traditional thin and crispy roasted papad, served as an accompaniment to main courses or as a snack.	25
Khichiya Masala Papad Crispy and crunchy papad topped with onion, tomato, and spices, an ideal starter to any meal.	100
Phulka / Chapati A staple Indian flatbread made with wheat flour, cooked on a griddle, and optionally served with butter and pickle.	20
Plain Puri A crispy and puffy deep-fried bread, perfect as a side dish or a snack.	50
Palak Puri A healthy and flavorful deep-fried bread made with spinach	50
Methi Puri A flavorful and crispy deep-fried bread made with fenugreek leaves, perfect as a starter or a snack.	50
Plain Paratha A simple yet tasty Indian flatbread made with wheat flour, cooked on a griddle, and optionally served with butter and pickles.	75
Laccha Paratha A multi-layered and flaky Indian flatbread cooked on a griddle, optionally served with butter and pickles.	75
Aloo Paratha A popular Indian flatbread stuffed with spiced mashed potatoes, cooked on a griddle and served with butter and pickles.	75
Gobi Paratha A healthy and delicious Indian flatbread stuffed with spiced cauliflower, cooked on a griddle and optionally served with butter and pickles.	75
Paneer Paratha A delicious and filling Indian flatbread stuffed with spiced cottage cheese, served with butter and pickle.	100
Tandoori Roti A soft and fluffy bread baked to perfection in a tandoor oven, perfect to accompany any Indian curry.	50
Missi Roti A healthy and delicious flatbread made with gram flour and spices, cooked on a griddle and served with pickle.	50

Naan	75
Soft and fluffy bread baked to perfection in a tandoor oven, perfect to accompany any Indian curry.	
Garlic Naan	75
Soft and fluffy bread infused with garlic, a perfect side dish for any Indian meal.	
Cheese Garlic Naan	125
Soft and fluffy bread infused with garlic and stuffed with melted cheese, perfect to complement any spicy curry.	
Kulcha	75
A soft and fluffy bread baked to perfection in a tandoor oven, optionally served with butter and pickles.	
Stuffed Kulcha	85
A delicious and filling Indian flatbread stuffed with spiced vegetables or paneer,	
baked to perfection in a tandoor oven.	
Cheese Kulcha	125
A delicious bread stuffed with a generous amount of cheese and cooked to perfection in a tandoor oven.	
Roomali Roti	100
A thin and soft Indian flatbread made with wheat flour, cooked on a griddle,	
and served folded like a handkerchief.	

Desserts

All Day

Indian

Kesar Falooda A traditional Indian dessert made with vermicelli, rose syrup, milk, and topped with saffron, almonds, and pistachios.	225
Rose Falooda A refreshing dessert made with vermicelli, rose syrup, milk, and topped with rose petals, nuts, and ice cream.	225
Special Falooda A delightful blend of vermicelli, rose syrup, and milk, served with mixed fruits, nuts, and ice cream.	250
Fruit Plate A colourful platter of freshly cut mixed fruits, including papaya, pineapple, watermelon, mango, and grapes as per seasonal availability.	150
Fruit Popsicle A refreshing and healthy treat made with fresh fruit puree frozen on a stick.	90
Choice of Ice Cream A scoop of delicious and creamy ice cream of your choice, served in a bowl.	150
Rasgulla Soft and spongy cottage cheese balls dipped in sugar syrup, garnished with chopped nuts.	100
Rasmalai Flattened cottage cheese balls served in a thick, sweet, and creamy milk syrup, garnished with chopped nuts.	150
Gulab Jamun with Ice Cream Gulab Jamun served with a scoop of vanilla ice cream, creating a perfect blend of warm and cold flavours.	150
Moong Dal Halwa A mouth-watering dessert made with yellow lentils, milk, ghee, and sugar, flavoured with cardamom and saffron.	150
Akhrot Halwa A rich and creamy dessert made with walnuts, milk, sugar, and flavoured with cardamom and saffron.	175

Western

Sizzling Brownie Warm chocolate brownie served on a sizzling hot plate, topped with a scoop of vanilla ice cream and chocolate sauce.	260
Walnut Brownie Rich and fudgy chocolate brownie filled with crunchy walnuts, a delightful indulgence for chocolate lovers.	160
Chocochip Brownie Rich and fudgy chocolate brownie studded with delicious chocolate chips, perfect for indulging in a sweet chocolate treat.	160
Jamaican Balls Frozen chocolate shells filled with gooey chocolate, crumbs and caramel. Pour over hot chocolate to magically reveal the contents within.	250
Gooey Chocolate with Ice Cream Warm and gooey chocolate dessert served with a scoop of creamy ice cream, a match made in dessert heaven.	210
Chocolate Lava Cake A divine chocolate cake with a gooey molten chocolate centre, creating a heavenly dessert for chocolate lovers.	170
Chocolate Pie Decadent chocolate pie with a buttery crust and smooth, luscious chocolate filling, a heavenly dessert for chocolate connoisseurs.	180
Chocolate Almond Pastry Flaky pastry filled with a luscious chocolate-almond filling, creating a delightful combination of rich chocolate and nutty flavours.	160
Vanilla Pineapple Pastry Light and fluffy vanilla cake layered with tangy pineapple filling, offering a refreshing and a tropical dessert option.	160
Lotus Biscoff Cheesecake Creamy and velvety cheesecake infused with the irresistible flavour of Lotus Biscoff cookies, offering a unique and indulgent dessert experience.	210
Blueberry Cheesecake Creamy and smooth cheesecake with a tangy blueberry topping, combining the richness of cheesecake with the burst of fruity blueberries.	180
Mango Cheesecake Creamy and velvety cheesecake infused with the luscious flavours of ripe mangoes, a tropical twist on a classic dessert.	180
Tiramisu An elegant Italian dessert made with layers of coffee-soaked ladyfingers, creamy mascarpone cheese, and a dusting of cocoa, creating a harmonious balance of flavours.	180

Beverage

All Day

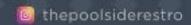
Mineral Water (1L)	30
Ice Bucket	50
Soft Drink (500ml / 750ml)	50/75
Soda Bottle	50
Red Bull	175
Milk	50
Bournvita	85
Masala Milk	70
Buttermilk	70
Sweet Lassi	70
Fresh Juice Watermelon / Orange / Pineapple / Apple	175
Fresh Lime Juice	150
Fresh Lime Soda	150
Masala Tea	50
Iced Tea	150
Black Tea	140
Lemon Tea	50
Coffee	70
Black Coffee	70
Cold Coffee	150
Hot Chocolate	85
Milkshake Chocolate / Rose / Strawberry	175

Mocktails

Tropical Mojito Watermelon, garden fresh Mint, Sparkling Water with a Dash of Lime	290
Poolside Paradiso Poolside tropical twist with Cranberry, Orange, Pineapple infused with Fresh Watermelon and Citrus.	290
The White Walker Pineapple, Coconut Cream, Vanilla Coconut Syrup shaked with lots of Ice, finished with a clear ice bar.	290
Hibiscus Cosmopolitan A classic with a twist of tangy Egyptian Hibiscus and Star Anise.	290
Secret Mary Poolside's take on all time favourite with Radish, Tomato & House mix Spice finished with a spicy rim.	290
Peru Pineapple A tropical delight featuring the sweetness of fresh Peruvian pineapple, bursting with juicy flavour and a hint of tanginess, perfect for a refreshing and exotic treat.	250
Coco Love Indulge in the luscious blend of coconut and love with this mocktail, offering a tropical twist and a fragrant, refreshing taste that will transport you to paradise.	290









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