

Starters

Oriental

- Vegetable Drumsticks** ₹ 225
Deep fried vegetable pate on sugarcane / lemon grass
- Crispy Corn Cakes** ₹ 225
Deep fried corn kernel cakes glazed with a sweet sour sauce
- Salt & Pepper Vegetables** ₹ 225
Crisp batter fried vegetable served with a hot garlic sauce
- Honey Glazed Chilly Potato** ₹ 225
Crisp deep fried shredded spinach
- Dragon Rolls** ₹ 255
Crisp, deep fried vegetables filled wonton pastry rolls served with a hot garlic sauce
- ET Tofu Two Pepper Brown Garlic** ₹ 275
Deep fried Tofu tossed in garlic flavored Green and Red Bell pepper sauce
- Oriental Veg Platter** ₹ 455
Salt 'n' pepper vegetables, Crispy Corn Cake, Honey Glazed Potatoes and Dragon rolls served with Chilli sauce
- Chilli Chicken** ₹ 355
Boneless batter fried Chicken preparation spiked with green chillies, served with bell peppers & Onion
- Lemon Chicken** ₹ 355
Chicken fingers in a lemon sauce
- Drums of Heaven** ₹ 355
Pulled Chicken wings napped in a sweet sour chilly sauce
- ET Thai Chicken Wings** ₹ 355
Deepfried Chicken wings glazed in a chilly and basil Sauce
- Crispy Conji Lamb** ₹ 375
Glazed crispy fried Lamb flavoured with Five Spice powder
- Chilli Fish** ₹ 435
Batter fried pieces of Fish, finished with a red chilly paste sauce, served with bell peppers & Onion
- Chilli Prawns** ₹ 455
Batter fried medium White Prawns, finished with a red chilly paste sauce, served with bell peppers & Onion
- Oriental Non-Veg Platter** ₹ 555
Chilli Fish, Chilli Chicken, Lemon Chicken and Drums of heaven served with a Chili Sauce

European

French Fries

Deep fried potato finger Chips

₹ 125

Cheese Balls

Deep fried Choux paste & cheese balls

₹ 155

Chilli Cheese Toasts

Gratinated Chilli & Cheddar Toasts

₹ 155

Jalapeño Bites

Breaded cones of cheese and pickled jalapeno

₹ 200

Stuffed Mushrooms

Deep-fried crumbed stuffed with a mixture of Cheese & Herbs

₹ 225

Crusted Mozzarella

Crumbed and deep-fried Mozzarella served with a Salsa

₹ 225

European Veg Platter

Cheese Balls, Chilli Cheese Toasts, Jalapeño Bites & Stuffed Mushrooms

₹ 455

Barbecued Chicken Fingers

Grilled Chicken strips dressed in a barbecue sauce

₹ 250

Chicken and Basil Fingers

Grilled Strips of chicken breasts flavoured with Basil and served with Balsamic reduction

₹ 275

Fish Fingers

Deep fried breaded fish fingers served with a classic Tartar sauce

₹ 325

Fish & Chips

Batter fried fish fillet with Potato fries, mushy green peas and malt vinegar to drizzle on the fish. Please ask for a breaded Fish if you so desire

₹ 375

Breaded Prawns

Deep fried breaded Prawns served with a classic Tartar sauce

₹ 455

European Non-Veg Platter

Barbecued Chicken Wings, Chicken and basil Fingers & Fish Fingers

₹ 555

Mains

Indian

- ET** **Dilli Dum Aloo** ₹ 255
Stuffed potato rings served in 'Govind' gravy
- Milni Handi** ₹ 255
Medley of vegetables in a spinach sauce
- Subz Panchmeil** ₹ 255
A tangy preparation of fresh seasonal vegetable tempered with cumin seeds and napped in a brown gravy
- Besan Gatta Kadhi** ₹ 275
Spiced up and fried gram flour dumplings cooked in a yogurt-based sauce
- ET** **Paneer Nagori** ₹ 325
Paneer cooked in the tandoor and served in a home style tomato gravy
- Malai Kofta** ₹ 325
Potato and paneer kofta served in a creamy pink sauce
- Kadhai Paneer** ₹ 325
Cottage cheese, bell peppers, onion, tomato & green chillies napped in an onion and tomato based sauce
- ET** **Saunfia Palak Paneer** ₹ 325
Fresh paneer cubes cooked in creamy desi palak and flavoured with aniseeds (saunf)
- Paneer Chole** ₹ 255
The local favorite of tangy chick pea and diced paneer preparation flavoured with a blend of our in-house garam masala, coriander powder and pomegranate seed powder cooked in a khada masalo gravy
- Daal Tadke waali** ₹ 225
A perfect blend of yellow lentil cooked to perfection. Served tempered with burnt garlic and cumin
- Daal Makhni** ₹ 255
Black lentil and red mexican beans simmered to a creamy consistency. Finished with cream and indian spice powders
- Paneer Biryani** ₹ 350
A 'One Pot Meal' of cottage cheese cooked along with a pulao. Served with a Kachumbar raita

Fettuccini Alfredo	₹ 275
Ribbon pasta served in a creamy romano cheese sauce flavoured with fresh parsley	
Penne with Mushrooms in a Pink Sauce	₹ 275
Tube pasta served in a creamy pink mushroom sauce	
Tagliatelle with vegetable ragu	₹ 275
This healthy veggie Bolognese-style sauce is great served with pasta	
 Vegetable Mousaka	₹ 300
A Greek classic of cottage cheese, aubergine and tomato ring stack with tomato topped with bechamel sauce	
Spaghetti with Tomato Basil	₹ 300
Spaghetti served in a rich and velvety tomato and fresh basil sauce	
 Tomato, Spinach & Mascarpone Gnocchi	₹ 325
Just five ingredients are needed to magic up this simple Italian supper. Crack open a Red Wine and enjoy	
Veggie Lasagna	₹ 350
Choose from a mixed vegetable or soya granules	
Fettuccini Farmhouse	₹ 345
Flat ribbon pasta and a creamy cheese sauce and slivers of chicken breast	
Spaghetti with Meat Balls	₹ 345
Juicy meat balls served in a tomato sauce with spaghetti	
Roast Chicken	₹ 345
Oven roasted chicken with vegetables & mashed potatoes	
Lasagna	₹ 350
Choose from a meat or chicken Bolognaise	
 Stroganoff	₹ 375
An East European dish of sautéed pieces of chicken or meat served in a sour cream sauce along with button mushrooms, pickled cucumber, onions and green peppers.	
 Roast Lamb	₹ 375
Sliced roast lamb / mutton served with a brown gravy and grilled vegetables	
 Parmesan & parsley-crusted Fish	₹ 375
Perked up fish fillets, with a light, Italian-inspired topping	
 Fish & Chips	₹ 375
Batter fried fish fillet with chunky fries, mushy green peas and malt vinegar to drizzle on the fish	
Grilled Prawns	₹ 450
Grilled prawns served on a bed of mashed potatoes and grilled vegetables	

Accompaniments

Order on the Sides

Green Salad	₹ 75
Sliced onions, tomatoes, cucumber & carrots served	
Kachumber Salad	₹ 75
The Indian salsa, onion, tomatoes, green chilly, coriander and lemon juice	
Cucumber Raita	₹ 95
Grated cucumber served in beaten yogurt	
Pineapple Raita	₹ 95
Pineapple served in beaten yogurt	
Boondi Raita	₹ 95
Besan boondi served in beaten yogurt	

Indian Breads

Tandoori Roti	₹ 35
Whole wheat leavened Indian bread cooked in a tandoor	
Phulka	₹ 35
Whole wheat leavened bread cooked on a griddle and puffed on an open flame	
Missi Roti	₹ 35
Gram flour Indian bread with chopped onions, green chilli and coriander cooked in the Tandoor & served smeared with butter	
Roomali Roti	₹ 55
Thin whole wheat and refined flour mix bread cooked on an inverted wok	
Tandoori Parantha (Lachcha)	₹ 55
Flaky refined flour Indian bread cooked in a tandoor and smeared with salted butter	
Aloo aur Pyaz ka Tandoori Parantha	₹ 60
Onion and potato stuffed parantha cooked in a tandoor	
Adhraki Gobi Stuffed Tandoori Parantha	₹ 60
Ginger flavoured cauliflower tandoori parantha	
Naan	₹ 70
Garlic, cheese, butter	
Paneer aur Cheese Kulcha	₹ 75
Cottage cheese and cheddar stuffed refined flour bread cooked in a tandoor.	
Zafrani Tawa Parantha	₹ 75
Flaky griddle fired Indian bread flavored with saffron	
Keema Kulcha	₹ 75
Tangy mutton mince stuffed tandoori kulcha	
Bread Basket	₹ 155

Rice and Noodles

Indian

Saada Chawal

De-starched, steamed long grain rice

₹ 125

Jeera Pulao

A pilaf flavored with crackled cumin seeds

₹ 145

Green Pea Pulao

Fresh green pea pilaf

₹ 155

Mixed Vegetable Pulao

Diced carrots, French beans, cauliflower florets adorn long grain rice in a pilaf

₹ 155

Onion & Mint Pulao

Long grain rice pilaf flavoured with caramelized sliced onions and fresh Mint leaves

₹ 155

Oriental

Yam Min

Pan fried noodles flavored with garlic and fermented black beans

₹ 255

Vegetable Fried Rice

Diced vegetables tossed along with aromatic long grain rice flavored with a hint of soy sauce

₹ 255

Hakka Noodles

Named after the Hakka Tribe of North Central China

₹ 255

Vegetable Triple Szechuan

Rice, crispy noodles and soft noodles combined with a hot Schezwan Sauce

₹ 255

Sweet Corn Fried Rice

Golden yellow sweet corn kernel fried rice

₹ 255

Fried Rice / Noodles

Prawn / Fish / Chicken and Lamb fried rice / Hakka Noodles

₹ 275

Thai Chicken Fried Rice

Chilli hot chicken mince fried rice

₹ 275

Cantonese Pan Fried Noodles

Chicken, Lamb or Fish in a Cantonese Sauce over pan fried noodles

₹ 275

Salads

-  **Spring Green Fattoush** ₹ 190/ 225
Savour all the flavours of spring in every bite with this elegant, seasonal salad
- Tangy Macaroni Salad** ₹ 190/ 225
Macaroni and Cocktail sauce served on a bed of Lettuce
-  **Roasted Chicken Salad** ₹ 200/ 250
A warm Salad of Shredded Chicken breasts with Lettuce, Roasted Bell peppers, Onions and Tomato
- Tangy Chicken & Pasta Salad** ₹ 200/ 250
Diced blanched Chicken and Macaroni dressed in a Cocktail Sauce

Pizzas

(10" thin crust fresh dough base)

-  **Four Cheese** ₹ 350
Mozzarella, Feta, Gouda and Cheddar and Tomato sauce on a thin crust.
- Pizza Margherita** ₹ 350
Legend goes, this was created by Don Rafaele Esposito for Queen Margerita of Italy in 1889- the ingredients honoured the colors of her country flag- Red, White & Green. Thus the Tomato & Basil Sauce and Cheese.
- Veggie Extravaganza** ₹ 350
Tomato and Cheese thin crust pizza with 3 topping of your choice. Additional topping @ INR 35. Your pick- Mushroom, Asparagus, Black / Green Olives, Sun dried Tomatoes, Onion, Jalapeños, Peppers, Broccoli, Corn Kernels, Zucchini, Spinach
- Grilled Chicken Pizza** ₹ 375
Tomato Sauce, Mascarpone, sundried tomatoes, Grilled chicken & Grilled bell peppers
- Sonia** ₹ 375
Tandoor grilled Meat option of Chicken Tikka, Murg Malai, Chicken & Mutton Gola, Onion, Green chilli and Cheese
-  **Meat medley** ₹ 425
Creamy Prawns, Flaky Kingfish, Grilled Chicken and Roast Lamb

Starters

Indian

- Peanut Masala** ₹ 120
Fried peanuts served mixed with a dry salsa
- ET Imli Mirch** ₹ 125
Deep-fried green bell peppers in a gram flour pastry napped in a tangy tamarind sauce
- Panner Parantha Roll** ₹ 175
Tawa panner and tangy onion rings rolled in a "Lucknowi Roomali Parantha"
- Til ka Tandoori Aloo** ₹ 225
Clay pot oven baked potatoes with a tangy Mozzarella and mashed potato filling marinated in yogurt
- Rim-jhim Vegetable Seekh Kebab** ₹ 245
Mixed vegetable Skewered Kebabs coated with diced colored bell pepper. Served with Onion rings and Mint "chutney"
- Dahi ke Kebab** ₹ 255
Spiced up hung yogurt Kebabs fried on a griddle or deep fried. Served with onion rings and mint "chutney"
- Crisp Soya Tikki** ₹ 255
Deep fried Soya granule and Potato Served with Mint sauce and Onion Rings
- Hara-Bhara Kebab** ₹ 255
Tangy Spinach, Paneer and Potato Tikki kebab served with Mint sauce and Onion Rings
- ET Mushroom Ki Shammi** ₹ 255
Griddle fried Mushroom & Lentil cakes flavoured with a blend of ground black cardamom, cinnamon, bay leaf and black pepper. Served with onion rings and mint "chutney"
- ET Paneer Gola Kebab** ₹ 255
Deep fried Paneer balls coated with Peppery Papad
- Paneer Tikka** ₹ 275
Indian Cottage Cheese marinated in spiced yogurt, broiled in a tandoor. Served with onion rings and mint "chutney"
- Indian Veg Platter** ₹ 455
Hara-bhara Kebab, Til ka tandoori Aloo, Paneer Gola Kebab and Paneer Tikka served with Onion rings and chutney
- Chicken Parantha Roll** ₹ 200
Tangy Chicken "Tanatan" roll in a "Lucknowi Roomali Parantha"

Drinks

Mocktails

Exotic summer ₹ 175

Orange juice, Cranberry Juice, Sweet & Sour juice

Virgin Mojito ₹ 175

(Strawberry/Watermelon/Green Apple)

Muddled Mint Meaves, Lime Chunks, Brown Sugar, Sprite top-up

Pineapple Colada ₹ 175

Pineapple Juice, Coconut Milk, Sweet & Sour

Minty Grapes ₹ 175

Grape Juice, Mint Leaves, Sweet & Sour

Peach Mocktini ₹ 175

Peach Crush, Strawberry Crush, Lime Juice, 7-Up top-up

 **Thai Virgin Mojito** ₹ 175

Lemon Leaves, Mint Leaves, Lime Chunks, Mojito Syrup, Sprite top-up

Blue Ocean ₹ 175

Pineapple Juice, Orange Juice, Blue Curacao, Sweet & Sour

 **Virgin Mouth Burn** ₹ 175

Jalapeno Chili, Tabasco Sauce, Lime Juice, Tomato Juice

Virgin Mary ₹ 175

Tomato Juice, Tabasco Sauce, WC Sauce, Lime Juice

Shake Your World

Nutella Banana Shake ₹ 125

Vanilla Kiwi Shake ₹ 125

 **Shake Oreo** ₹ 125

Snickery Shake ₹ 125

Peanut Butter Shake ₹ 125

 **Lindt Shake** ₹ 125

Kit Kat Shake ₹ 125

Bounty Shake ₹ 125

White Chocolate Shake ₹ 125

Brownie Blend ₹ 125

 **Choco Mint Shake** ₹ 125

Mars Shake ₹ 125

Vanilla Shake ₹ 100

Strawberry Shake ₹ 100

Chocolate Shake ₹ 100

Fizzy Affair

Red Bull	₹ 185
Ginger Fizz	₹ 125
Watermelon Fizz	₹ 125
Fizzy Kiwi	₹ 125
Blueberry Fizz	₹ 125
Lemonade	₹ 100
Diet Coke	₹ 100
Regular Soda Pop (Coke/Thums-up/Limca/Sprite)	₹ 95
Natural Mineral Water	₹ 90

World of Coffee

Affogato	₹ 125
Irish Coffee	₹ 125
Cold Coffee Classic	₹ 125
Café Frappe	₹ 125
Iced Cappuccino	₹ 125
Explosion 360	₹ 125
Espresso Shot	₹ 90
Cappuccino	₹ 90
Café Latte	₹ 90
Café Mocha	₹ 90

Iced Teas

Classic Lemon Iced Tea	₹ 125
Peach Iced Tea	₹ 125
Strawberry Iced Tea	₹ 125
Rose Iced Tea	₹ 125

Teas

Masala Tea (Ginger & Green Cardamom blend)	₹ 75
Darjeeling Tea	₹ 75
Green Tea	₹ 75

Soups

Indian

Daal ka Shorba

A delicious and spicy lentil soup, packed full of iron and goodness of carrots

₹ 125

Tamatar Papad Shorba

A thin and tangy Indian soup, garnished with roasted papad

₹ 125

Murg Shorba

A thin chicken soup served with a baby garlic Naan

₹ 145

Oriental

Hot and Sour Vegetable Soup

Dark soya based tangy thick soup with diced vegetables

₹ 125

Sweet Corn Soup

The old time favourite

₹ 125

Lemon Coriander Soup

A lemon grass & green coriander flavoured soup with diced vegetables

₹ 125

Ginger Lemon Chicken Soup

A thin ginger flavored tangy chicken soup

₹ 145

Manchow

A minced chicken & prawn soup flavoured with coriander & garnished with crispy noodles or rice

₹ 145

Chicken Hot 'n' Sour

Diced chicken in a tangy dark soya based thick soup

₹ 145

Tom Yum Gai

A thin thai hot & sour chicken soup flavoured with lemon grass, galangal, and fish sauce

₹ 145

European

Green Pea & Mint Soup

A super healthy soup that's great hot or cold

₹ 125

Rich tomato soup with pesto

When you've got rich, fruity Sun Blush tomatoes, there's no reason not to enjoy homemade tomato soup

₹ 125

Cream of Chicken

Creamy chicken soup finished with Angostura Bitters

₹ 145

Crème Dubarry

Creamy cauliflower & chopped boiled egg white soup

₹ 145

Desserts & After

House Specialities

-  **Chocolate Fudge Cake** ₹ 150
A creamy mousse set on a dark chocolate sponge
- Walnut Brownie** ₹ 150
Chocolate walnut brownie
-  **Chilled Blueberry Cheese Cake** ₹ 150
Creamy cheese cake with a generous topping of blueberry conserve
- Chocolate Volcano** ₹ 125
Chocolate filled chocolate cake
-  **Chocolate & Apricot Bavarois** ₹ 125
Creamy chilled custard served with an apricot puree
-  **Eggless Black & White Chocolate Truffle Cake** ₹ 150
Rich chocolate truffle layered between chocolate sponge cake with black & white chocolate topping
- Apple Strudel** ₹ 100
Cinnamony apple cased in filo pastry served with vanilla ice cream or whipped cream
-  **Apple and Pear Crumble** ₹ 100
Poached apple and pears topped with a crunchy butter and flour crumble served with cream or custard sauce.
- Darsum** ₹ 100
Honey glazed noodles topped with sesame seeds served with a scoop of vanilla ice-cream

Traditional

- Rice aur Khajoor Ki Kheer** ₹ 95
Rice pudding along with dates
- Shahi Tukda** ₹ 95
A dessert of the Nawabs, crisp slices of bread steeped in sugar syrup & topped with rabdi
-  **Kulfi (Kesar Pista / Gulukand)** ₹ 75
In-house kesar pista kulfi or plain kulfi with a gulukand "Tadka"
- Gulab Jamun** ₹ 45
Deep-fried reduced milk and flour dumplings steeped in cardamom flavored sugar syrup
- Vanilla Ice-cream** ₹ 45
Two scoops of vanilla ice-cream dressed with mint flavoured honey or chocolate sauce & nuts

Hot Beverages

Café Mocha	₹ 125
Affogato	₹ 125
Irish Coffee	₹ 125
Cappuccino	₹ 90
Café Latte	₹ 90
Espresso Shot	₹ 90
Masala Tea	₹ 75
(Ginger & Green Cardamom blend)	
Darjeeling Tea	₹ 75
Green Tea	₹ 75

Liqueurs

Cointreau	₹ 350
Amaretto	₹ 250
Bailey's Irish Cream	₹ 250
Crème de Menthe	₹ 250
Kahlua	₹ 250
Peach Liqueur	₹ 250
Tripple Sec	₹ 250

-  **Tandoori Chicken Wings** ₹ 295
Tandoor grilled Chicken Wings in a chilli hot yogurt marinade.
-  **Chicken Gola Kebab** ₹ 295
Ground chicken meat balls flavoured with a measured blend of Indian Spices and finished in a Tandoor.
- Murg Tangdi Kandahari** ₹ 295
Chicken drumsticks marinated in Pomegranate juice and yogurt marinade and cooked in the clay pot oven. This magenta colored dish is Served with onion rings and mint "chutney"
- Murg Malai Kebab** ₹ 295
Boneless Chicken breasts marinated in Cheddar, yogurt & cream marinades and a blend of select spices cooked in the clay pot oven Served with onion rings and mint "chutney"
- Chicken Tikka** ₹ 295
Boneless Chicken thighs marinated in the traditional "Tikka" marinades and cooked in the clay pot oven
- Tandoori Chicken** ₹ 255/455
Spring chicken, marinated in yogurt and a blend of spices, cooked in a Clay pot oven. Served with onion rings and mint "chutney"
-  **Mutton Galawati** ₹ 325
Tawa fried ground Lamb meat kebab flavoured with "Lazzat-e-Tam", a spice powder from the Kitchen of the Nawab of Awadh
-  **Mutton Gola Kebab** ₹ 325
Ground Mutton meat balls flavoured with a measured blend of Indian Spices and finished in a Tandoor.
- Tawa Fried Fish** ₹ 375
Fillets of fish marinated in a blend of red chilly, turmeric, ginger & Garlic and chat masala. Cook on a griddle
-  **Rawa Fried Fish** ₹ 375
Semolina encrusted shallow fried Sear slices, marinated in a HOT mix of spices. Served with onion rings and mint "chutney"
- Achaari Fish Tikka** ₹ 385
Cubes of Fish fillet marinated in a tangy yogurt and spice mix, cooked in a clay pot oven. Served with onion rings and mint "chutney"
-  **Tawa Prawns** ₹ 425
Tangy Tawa fried prawns (Chilli HOT)
- Indian Non-Veg Platter** ₹ 555
Tawa fried Fish, chicken Tikka, Malai Tikka and Mutton Galawati served with Mint sauce and Onion rings