



APERITIF

MARTINI EXTRA DRY	350
MARTINI BIANCO	350
MARTINI ROSSO	350
CINZANO EXTRA DRY	350
CINZANO BIANCO	350
CINZANO ROSSO	350

LIQUEURS

DRAMBUIE	750
MOLINARI SAMBUCA EXTRA	550
BAILEYS IRISH CREAM	600
KAHLUA	550
COINTREAU	600
JAGERMEISTER	700
GRAND MARNIER	750

SCOTCH WHISKY

J.W. BLUE LABEL	3200
ROYAL SALUTE-21YO	2500
BALLANTINE'S-17YO	1500
CHIVAS REGAL-18YO	1600
CHIVAS REGAL-12YO	850
BALLANTINE'S-12YO	850
J.W. BLACK LABEL	850
J.W. RED LABEL	600

SINGLE MALT COLLECTIONS

HIGHLAND MALT

MACALLAN-10YO FINE OAK	1000
OBAN-14YO	1400

Our standard measure is 30 ml.
We levy 5% service charge, subject to your approval of our pleasant service.
All prices are in Indian rupees & subject to Government Taxes.
Mixers are on chargeable basis





SPIRITS

SPEYSIDE MALT

GLENFIDDICH-18YO	1800
GLENLIVET-18YO	2100
GLENLIVET-15YO	1400
GLENFIDDICH-15YO	1400
GLENFIDDICH-12YO	1000
GLENLIVET-12YO	1100
CARDHU-12YO	1000

LOWLAND MALT

GLENKINCHIE-12YO	1200
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ISLAY MALT

LAGAVULIN-16YO	1900
CAOL ILA-12YO	1400
LAPHROAIG-10YO	1000

ISLAND MALT

TALISKER-10YO	1000
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TENNESSEE WHISKY

JACK DANIEL'S OLD No.7	800
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IRISH WHISKY

JAMESON	600
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BOURBON

JIM BEAM WHITE	550
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DOMESTIC WHISKY

TEACHER'S 50	550
VAT 69	350
BLACK DOG SCOTCH-12YO	550
TEACHER'S HIGHLAND CREAM	450
BLACK DOG CENTENARY	450
BLACK & WHITE	400
100 PIPERS	400
ANTIQUITY BLUE	350
BLENDERS PRIDE	350

COGNAC

HENNESSY VSOP	1350
HENNESSY VS	850

WHITE RUM

BACARDI SUPERIOR	400
BACARDI LIMON	400

DARK RUM

CAPTAIN MORGAN SPICED RUM	400
OLD MONK	350



VODKA

CIROC	900
BELVEDERE	900
GREY GOOSE	900
ABSOLUT BLUE	500
ABSOLUT FLAVOURS	500
FINLANDIA	400
STOLICHNAYA	400
SMIRNOFF RED	400

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BOMBAY SAPPHIRE	700
BEEFEATER	550
TANQUERAY	550
GORDON'S	500
BLUE RIBAND	350





SPIRITS

TEQUILA

AGAVITA GOLD	600
AGAVITA BLANCO	600
CAMINO REAL	600

ABSINTHE

HAPSBURG ABSINTHE - RED	825
HAPSBURG ABSINTHE - GREEN	825

BRANDY

HONEY BEE	350
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BEERS (PINT -330ML)

CORONA	800
HEINEKEN	450
BIRA BLONDE BEER	400
BIRA WHITE BEER	450
BUDWEISER	450
FOSTER'S	350
CARLSBERG	350
KINGFISHER LAGER	400
KINGFISHER ULTRA	450
TUBORG	350

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BREEZERS

CRANBERRY	400
JAMAICAN PASSION	400
LIME	400
ORANGE	400

COCKTAILS

DRY MANHATTAN A contemporary twist to the classic with Bourbon, a very dry Martini and Angostura bitters, shaken but on the rocks	800
LYNCHBURG LEMONADE Reach out into the skies with a mix of Bourbon, triple sec and sour mix, topped with lemonade	800
HAWAIIAN ICED TEA Why do they all timer when one can indulge in a blend of Vodka, White Rum, Gin, Tequila and Blue Curacao with lime juice	800
WILD LOVE Tequila, Bacardi, wild strawberry, orange juice, lemon juice	800
MEXICAN SUNSET Our version of a Tequila sunrise	800
CAIPIROSKA Demerara and citron muddled to perfection with a splash of Vodka, lime juice, crushed ice and topped with carbonated H2O	800
MOJITO An all time favourite of White Rum, muddled lemon and Mojito mint, demerara and topped with carbonated H2O	800
BORA-BORA A thoroughly shaken blend of White Rum, Grand Marnier, pineapple juice drizzled with lemon and floated with Dark Rum	800
FLIRTINI A sensational seduction beyond doubt between Vodka and fresh pineapples with a dash of Triple sec	800





SPIRITS

HEAVEN SCENT 800

Angel's sipping an intoxicating blend of Cherry Brandy and Crème de Cacao with a scintillating touch of Irish Crème

GREEN EYE 800

An opaque fiery blend of Vodka, Blue Curacao, fresh pineapple juice with chunks of them thrown in

SHOOTERS

B-54 800

Kahlua, Amaretto, Bailey's

FROZEN SPRINGBOKS 800

Crème de Menthe, Bailey's, whipped cream

BLUE KAMIKAZE 800

Vodka, Blue Curacao, lime juice

LEMON DROP 800

Tequila & lime juice

AFTER 8 800

Tia Maria and Crème de Menthe

CONVENTIONAL COCKTAILS

LONG ISLAND ICED TEA 800

PINA COLADA 800

PLANTERS PUNCH 800

DAIQUIRI 800

MARGARITA 800

SANGRIA 800

BLOODY MARY 800

MANHATTAN 800

TOM COLLINS 800

SINGAPORE SLING 800

SCREW DRIVER 800

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MOCKTAILS

MOCKTAILS

CINDERELLA	400
Lemon, pineapple and orange juice, soda and grenadine	
ORANGE VELVET	400
Orange, Pineapple, whipped cream	
PEACHY SUNRISE	400
Peach syrup, Apricot syrup, Lime Juice, Sugar syrup, Lemonade	
WILD LIFE KINGDOM	400
Fresh fruits and juices with grenadine	
TUTTI FRUITY	400
Strawberry, banana, coconut syrup, milk	
TROPICAL COLADA	400
Coconut milk, lime juice and top up soda	
SPRING FEVER	400
Apple juice, orange juice, mango juice and lime juice	



CHAMPAGNE / SPARKLING WINES

MOËT CHANDON BRUT	18000
DUC DE BREUX BRUT BLANC DE BLANCS	7500
JACOB'S CREEK CHARDONNAY PINOT NOIR	7500
SULA BRUT	4500
SULA SPARKLING SHIRAZ	4500
SULA BRUT TROPICALE	4000
CHANDON BRUT	5500
CHANDON BRUT ROSE	5500

WHITE WINES

SULA CHENIN BLANC	3000
SULA DINDORI RESERVE VIOGNIER	3000
SULA RIESLING	3000
SULA SAUVIGNON BLANC	3000
FRATELLI SAUVIGNON BLANC	3000

RED WINES

SULA SATORI TEMPRANILLO	3000
SULA SHIRAZ CABERNET	3000
SULA ZINFANDEL	3000
SULA DINDORI RESERVE SHIRAZ	4000

ROSÉ WINES

SULA ZINFANDEL ROSÉ	3000
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AUSTRALIAN WINES

WHITE WINE

HARDYS STAMP CHARDONNAY SEMILLON	5500
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HARDYS STAMP RIESLING GEWURZTRAMINER	5500
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JACOB'S CREEK CHARDONNAY	5500
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YELLOW TAIL CHARDONNAY	6500
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RED WINE

HARDYS STAMP SHIRAZ CABERNET	5500
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JACOB'S CREEK SHIRAZ CABERNET	5500
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YELLOW TAIL MERLOT	6500
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YELLOW TAIL SHIRAZ	6500
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ROSÉ WINE

YELLOW TAIL ROSÉ	6500
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CHILEAN WINES

WHITE WINE

CONO SUR BICICLETA CHARDONNAY	5500
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RED WINE

CONO SUR TOCORNAL MERLOT	5500
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ITALIAN WINES

WHITE WINE

MANNARA GRILLO PINOT GRIGIO	5500
VILLA ANTINORI TOSCANA (BIANCO)	9500

RED WINE

ZONIN VALPOLICELLA	5500
MANNARA GRILLO MERLOT	5500
CONTI SERRISTORI SANGIOVESE DI TOSCANA IGT	6500
CONTI SERRISTORI CHIANTI DOCG	6500
SANTA CRISTINA TOSCANA ANTINORI	8500
CONTI SERRISTORI CHIANTI CLASSICO DOCG	9500

ARGENTINE WINES

WHITE WINE

TRAPICHE PINOT GRIGIO	5500
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RED WINE

TRAPICHE OAK CASK MALBEC	5500
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NEW ZEALAND WINES

WHITE WINE

MUD HOUSE SAUVIGNON BLANC (MARLBOROUGH)	8000
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RED WINE

MUD HOUSE PINOT NOIR (OTAGO)	8000
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SOUTH AFRICAN WINES

WHITE WINE

KUMALA CHARDONNAY	4500
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NIEL JOUBERT CHARDONNAY	5500
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RED WINE

KUMALA PINOTAGE	4500
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NIEL JOUBERT PINOTAGE	5500
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NIEL JOUBERT MERLOT	6500
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WINES

FRENCH WINES

WHITE WINE

FRENCH ROOTS SAUVIGNON BLANC	5500
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CHABLIS	9500
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BOUCHARD AÎNÉ & FILS	9500
CHABLIS AOC	

RED WINE

BOUCHARD AÎNÉ & FILS	6500
CÔTES DU RHÔNE AOC	

FRENCH ROOTS MERLOT	5500
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WINE BY THE GLASS (150ML)

WHITE WINE

SULA CHENIN BLANC	650
SULA DINDORI RESERVE VIOGNIER	650
SULA RIESLING	650
SULA SAUVIGNON BLANC	650
FRATELLI SAUVIGNON BLANC	650

RED WINE

SULA SATORI TEMPRANILLO	650
SULA SHIRAZ CABERNET	650
SULA ZINFANDEL	650
SULA DINDORI RESERVE SHIRAZ	850

ROSÉ WINE

SULA ZINFANDEL ROSÉ	650
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BEVERAGES

SELECTION OF FINE TEA'S

GREEN TEA	375
LEMON GREEN	375
PEPPERMINT & LIME	375
EARL GREY	375
CHAMOMILE	375
MASALA CHAI	300
ENGLISH BREAKFAST TEA	300

SELECTION OF COFFEE

DOPPIO	300
Double shot of espresso served in demitasse cup	
CAPPUCCINO	350
Single espresso shot with thick foam of steamed milk	
ESPRESSO	300
30ml shot of pure coffee extract	
CAFFE LATTE	300
Double espresso shot with steamed milk and light foam	
HOT CHOCOLATE	300



SOFT BEVERAGES

JUICE BAR 300

Choose from the following to make your own juice
Watermelon / Grape / Sweet lime / Pineapple / Tomato /
Mixed fruit / Orange / Mango (seasonal)

SMOOTHIE BAR 300

Choose from the following to make your own combination smoothie
Mango / Pineapple / Strawberry / Chocolate / Mixed Fruit /
Banana / Orange

THICK SHAKE 300

Choose from the following to make your own combination thick shake
Orange / Mango / Pineapple / Strawberry / Vanilla / Banana
/Peanut Butter Cookie / Walnut Brownie / Chocolate

COLD COFFEE 300

LASSI (Sweet/Salted) 240

CHAAS (Masala/Plain) 240

ICE TEA (Peach/Lemon) 250

CANNED JUICE 250

RED BULL 350

TONIC WATER 250

FRESH LIME (Soda/Water) 200

AERATED WATER CANNED 200

CLUB SODA 150

HIMALAYAN MINERAL WATER (1 ltr.) 200

KELZAI MINERAL WATER (1 ltr.) 150



ALL TIME EATS

INTERNATIONAL

Shoe String Fries	300
Cheesy French Fries	375
<i>Crispy fries tossed with Cheese</i>	
Potato Wedges with Dip	375
<i>Chunky potato wedges served with garlic cheese sauce</i>	
Cheese Dynabites	375
Tomato Basil Bruschetta	350
Cheese Chilly Toast	350
Mac & Cheese	350
<i>Elbow shaped pasta in Cream cheese sauce, gratinated with cheddar</i>	
Panko Crusted Fish Fingers	400
<i>Crisp Fish Fingers with French fries and tartar sauce</i>	
Chop suey	350/400
<i>Bowl of Chop suey with Vegetables / Chicken in tomato sauce, topped with fried egg</i>	
Della Sundae	375
<i>Della speciality dessert, a must try for kids of all ages!</i>	

INDIAN

Sev Papdi Chaat	350
<i>Delhi Style Papdi Chaat freshly served in Lonavala</i>	
Cocktail Vegetable Samosa	350
<i>Spicy potato stuffed pyramid pastry, tamarind & mint chutney</i>	
Vegetable Pakora	375
<i>Gram flour batter, local vegetables, paneer, green chutney</i>	
Fish Koliwada	400
<i>Spiced chick peas battered fried fish</i>	

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AROUND THE WORLD

MOROCCO

Vegetable Moroccan Harira 550

Hearty vegetarian soup, packed with tomatoes, chickpeas, flavoured with paprika, turmeric, saffron, ginger and harissa

Moroccan Chicken with Saffron and Preserved Lemon 950

Chicken Leg spiced with mediterranean Spices, accompanied with Olives, Bellpeppers, Garlic and Tomatoes

FRANCE

French Onion Soup 550

Soup with veg or meat stock and onions, served with larger piece of bread covered with cheese floating on top

Coq Au Vin 950

Chicken braised in red wine with a little brandy, served with mushrooms and burnished pearl onions

GREECE

Greek Salad 650

Mesclun mix, feta, peppers, tomato, red onion, cucumber, kalamata olives, oregano dressing

Moussaka 850/950

Layered oven casserole dish made with vegetables / chicken

SPAIN

Gazpacho 550

Cold soup, made with uncooked mixture of tomatoes, garlic, olive oil, water, vinegar, onions, cucumbers, green peppers, thickened with bread crumbs

Spanish Paella

Spanish rice, cooked with saffron, vegetables 950

Spanish rice, cooked with saffron and mixed meat 1200

TRUKEY

Manti 550

Turkish Dumplings with Corn spinach and feta tossed in Bravo Sauce, gratinated with cheddar

Imam Bayildi 850

A Turkish delicacy where whole eggplant is stuffed with onion, tomatoes and garlic, and simmered in olive oil

LEBANON

Mezzeh Platter 550

Hummus, Tabouleh, Baba Ganoush, Moutabal, Marinated Olives with Grilled Pita

Shish Tawook 950

A speciality of char-grilled chicken cooked on skewers from Tripoli

ENGLAND

Bangers and Mash 950

Chicken Sausages and Mash potatoes, finished with sauteed onions and demi glaze

Scotch Eggs 950

A traditional Scotch Egg where boiled egg is coated in lamb meat, with an outer crust of breadcrumbs

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BREAKFAST

DELLA BUFFET BREAKFAST (7:00am to 10:30am)

1250

Wide range of options from our lavish buffet Choice of Fruits, Breads, Morning Bakery Cereals, Cold Cuts, Dry Fruits Juices, Milkshakes, Health Drinks, Variety of cooked Indian, Continental dishes, Live South Indian Counter Tea/ Coffee

ALA CARTE

Kanda Poha or Rava Upma served with chutney	450
Butter milk Pancakes / Belgian Waffles with maple syrup, whipped cream and chocolate sauce	450
Poori with Aloo Bhaji	450
Steamed Idlis with Sambhar and Chutney	450
Uttapam with Sambhar and Chutney	450
Dosa with Sambhar and Chutney	450
Stuffed Indian Parathas - Paneer / Aloo / Gobi served with yogurt and Pickle	450
Akuri on Toast	550
Your choice of eggs served with toast and baked beans	550
Oven roasted tomatoes, grilled chicken sausages mash potatoes / french fries	550

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CONTINENTIAL

Charred Tomato and Rosemary Soup	400
<i>Toasted Bread Crisp</i>	
Green Pea Veloute	400
<i>With mint Ricota</i>	
All Time Classic	450
<i>Minestrone / Roasted Vegetable / Smoked Chicken</i>	
SALADS	
Superfood Salad	550
<i>Red, White Quinoa, Arugula, Burgul, toasted Sunflower seeds, Beetroot, Lemon, Olive Vinaigrette</i>	
Prawn Aztec	1050
<i>Chilled marinated prawns with caper olive dressing with crispy greens</i>	
Classic Caesar Salad	550/750
<i>With choice of Parmesan / Grilled Chicken</i>	
Healthy Smoked Salmon Tartare	900
<i>Scottish smoked salmon tartare with pommery mustard apple salad, raspberry vinaigrette</i>	
PASTA	
Wild Mushroom & Goats Cheese Pansoti	850
<i>Green pea puree, chive & tomato emulsion</i>	
Gnocchi with Walnut and Fetta in a Creamy Mushroom sauce	850
Arabiatta	850
<i>The traditional version with your choice of pasta and parmesan shavings</i>	
Lasagne Vegetariana	850
<i>Home made layered lasagne with pomodoro, seasonal grilled vegetables and gratinated with parmesan</i>	
Fettuccini	
With broccolli, mushrooms, tomato cream sauce	850
With flaked salmon, chilli flakes, dill cream sauce	950
Spaghetti Aglio Olio Peperoncino	950/1100
<i>Tossed in extra virgin olive oil, garlic, chilli flakes and fresh herbs flashed</i> <i>(Grilled Chicken Supreme / Grilled Prawns)</i>	
Spaghetti your choice	
Carbonara - Bacon, Parsley, Parmesan, Egg yolk & Cream	950
Bolognaise - with hand chop meat or chicken ragout	950
Penne Alfredo penne tossed in creamy mushroom sauce with cheese	950/1100
<i>Grilled Herb Chicken / Grilled Prawns</i>	
Fusilli Pesto	850/950/1100
<i>Vegetables / Chicken / Prawns</i>	
Creamy Saffron Risotto	850/950/1050/1100
<i>Classic Arborio rice cooked with white wine and saffron finished with cream and cheese, Vegetables / Grilled Chicken / Pink salmon / Shrimps</i>	

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CONTINENTIAL

MAINS

Chicken Tant Marie <i>Seared breast of chicken, simmered in white wine mushroom cream sauce, herb rice and winter squash</i>	950
Chicken Scallopini <i>Pan fried Grilled chicken with Herb rice, Mashed Potato</i>	950
Grilled Seabass <i>Mesclun mix, garlic wilted spinach, pommes puree, beurre noisette</i>	1050
Fish n Chips <i>Classic Crumb fried fish, french fries, tartare sauce</i>	1050
Creamy Polenta Lobster <i>Gently Grilled Lobster with our home style creamy polenta</i>	1600
Garlic King Prawns <i>Herb buttered rice, steamed vegetable, lemon</i>	1200
Grilled Pepper Crust Tenderloin <i>Mustard mash, bordelaise jus, spinach salad</i>	1200

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SANDWICH, BURGERS & PIZZA

The Do-It-Yourself Sandwich Board select from Plain / Toasted / Grilled
Choice of freshly baked home made bread (white, whole wheat, ciabatta, multi grain)
All sandwiches & burgers are served with potato wedges or fries

Plain cucumber, tomato and cream cheese sandwich	650
Chicken tikka sandwich	800
Roast Chicken sandwich with gherkins, caramelised onions with mustard mayo	800
Minute Chicken Steak sandwich with caramelized onion, mushroom, peppers and cheddar cheese	800
Smoked salmon and cream cheese sandwich	900
Classic Club sandwich	800
<i>Grilled Chicken, bacon, tomato, fried egg, cheddar</i>	
Classic Veg Club sandwich	650
<i>Char grilled vegetables, tandoor baked chilli potatoes, and cheese</i>	
Della Subway Sandwich	
Veg	650
Grilled Chicken	800
Croque Monsieur	800
<i>Toasted Sandwich with Ham and Cheese</i>	
Tuna Melt	900
<i>Crumbled Marinated Tuna with cheddar, mustard</i>	

BURGERS

Crumb fried vegetable and jalapeno burger	650
Barbeque chicken patty topped with caramelised onions and Cheese	800
Grilled chicken breast	800

PIZZA

Margherita	550
<i>Traditional Tomato, Basil and Mozzarella</i>	
Goat's Cheese, Buffalo Mozzarella and fresh Basil Pizza	650
<i>Slow dried vine tomatoes, roasted garlic</i>	
Tikka Pizza	650/800
<i>Paneer Tikka / Chicken Tikka Sliced Bell Peppers, Onions, Chillies & Coriander</i>	
Classic Chicago Pizza	800
<i>Chicken Pepperoni, Mushrooms, Olives and Thyme</i>	

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INDIAN

Tamatar Santre ka Saar	400
<i>Tomato soup with a hint of orange and spices</i>	
Bhune Makai, Badam ka Shorba	400
<i>Spiced roasted corn and almond broth</i>	
Murg ka Raab	450
<i>Veloute of chicken, masala fox nuts</i>	
Yakhani	450
<i>An Authentic Kashmiri hearty lamb broth</i>	

FROM OUR CLAY OVEN

Zimikand Shikampuri Kebab	400
<i>A vegetarian Hyderabadi Shikampuri kebab, inventively made with yam and lentils.</i>	
Tandoori Aloo ke Gutke	400
<i>Potatoes stuffed with cottage cheese, nuts and spices baked in the clay oven</i>	
Achari Paneer Tikka	550
<i>Cottage cheese delicately marinated with hot and tangy pickled spices and char grilled</i>	
Paneer Malai Seekh Kebab	550
<i>A delicate combination of fresh cottage cheese marinated with Indian herbs & spices, char grilled</i>	
Tandoori Veg Platter	1050
<i>Assorted vegetable appetizers, recommended for two</i>	
Seekh Kebab Gilafi	900
<i>Triple minced lamb, roasted whole spices, coloured peppers, mint chutney</i>	
Tandoori Murgh - Half / Full	600/1050
<i>Chicken marinated with hung yoghurt, tandoori masala and cooked in the tandoor</i>	
Cheese Chilly Malai Tikka	650
<i>Cream cheese marinated chicken, royal cumin, mint chutney</i>	
Punjabi Chicken Tikka	650
<i>Fenugreek scented, Chargrilled Chicken, mint chutney</i>	
Ajwaini Fish Tikka	1000
<i>Fish marinated with tandoori spices, chargrilled</i>	
Tandoori Pomfret	1100
<i>Whole pomfret, marinated with mild spices and flavoured with carom seeds</i>	
Lasooni Malai Jhinga	1200
<i>Prawns marinated with roasted garlic and char grilled</i>	
Tandoori Non - Veg Platter	1400
<i>Murgh Tangri kebab, Murgh Malai Tikka, Lamb Seekh Kebab, Achari Fish Tikka recommended for four</i>	
Lasooni Tandoori Lobster	1800
<i>Lobster flavoured with rich spices, finished in clay oven</i>	

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INDIAN

MAINS

Indian Paneer / Vegetables with Gravies of your Choice	650
<i>Khatta Pyaaz / Soufiyani / Makhani / Palak / Kurchan / Shahi / Korma / Kadhai Jalfrezi / Lababdar / Butter Masala / Home Style</i>	
Mushroom Mutter	550
<i>Mushrooms and Green peas cooked in onion tomato masala</i>	
Paneer Palak ke Kofte Lajawab	650
<i>Cottage cheese dumplings wrapped in spinach topped with rich cashew gravy</i>	
Aloo Subz Milan	550
<i>Potato semi-dried homestyle lightly spiced preparation with choice of any one Fenugreek / Cauliflower / Green Peas</i>	
Goan Curry	1200
<i>Red chillies, coconut gravy, goan spices Pomfret / Surmai / Prawns</i>	
Lobster Tawa Masala	1800
<i>Lobster cooked in indian style aromatic curry</i>	
Classic Butter Chicken	750
<i>Shredded Chicken Tikka, creamy tomato gravy, kasuri methi</i>	
Murgh Lababdar	750
<i>Rich, simmered chicken dish</i>	
Champan Chicken	750
<i>Rustic Chicken Curry from Magadha</i>	
Nalli Rogan josh	1050
<i>Kashmiri lamb speciality, lamb shanks cooked in red chilli paste, onions and yoghurt</i>	
Mutton Pepper fry	1050
<i>Dry preparation of lamb, tossed with dry coconut and onion masala, predominant flavour of black pepper</i>	
Railway Mutton Curry	1050
<i>Anglo Indian style curry with diced potatoes</i>	

STAPLES

Dal	525
<i>Palak / Tadka / Fry / Plain / Dhabe Wali / Makhani / Dal Khichdi</i>	
Rice / Pulao	550
<i>Peas / Cashew / Jeera Rice / Kashmiri / Corn / Zaffrani / Khushka Rice / Steamed Rice</i>	

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INDIAN

BIRYANI

Subz 'Dum ki' Biryani	650
<i>Lightly spiced local vegetables, saffron, basmati rice, burani raita</i>	
Paneer Chana Biryani	650
<i>Lightly spiced Cottage Cheese and Chickpeas, saffron, basmati rice, burani raita</i>	
Dum Biryani (Mutton / Chicken)	1100/850
<i>Mild spices, yoghurt, saffron, basmati rice, burani raita</i>	
Malabar Prawn Biryani	1200
<i>Aromatic rice flavoured with coconut infused prawns, raita</i>	
Hyderabadi Mutton Biryani	1100

RAITA AND PAPAD

Plain Curd	180
Raita Boondi / Pineapple / Mixed Veg Raita	225
Masala Papad / Fried Papad / Roasted Papad	90/ 120/ 150

INDIAN BREADS

Roti - Plain / Butter	90/100
<i>Whole Wheat bread made in clay oven</i>	
Laccha Paratha	120
<i>Layered tandoori paratha made of leavened dough topped with sesame seeds</i>	
Paratha	140
Plain / Pudina / Methi / Ajwain	
<i>Whole wheat bread baked on clay oven on griddle</i>	
Naan	
Butter / Garlic / Ajwain / Cheese	140
<i>Traditional Punjabi Leavened Bread</i>	
Kulcha	140
<i>Clay oven cooked flat bread served plain</i>	
Stuffed Kulcha	350
<i>Aloo / Paneer / Onion</i>	
Roomali Roti	120
<i>Exotic thin Indian flatbread made to perfection</i>	
Khasta Roti	120
<i>Crisp Whole Wheat bread made in clay oven</i>	

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All Veg. Dishes are also available in Jain options.
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ORIENTAL

SOUP

Chilli Ramen (Vegetable / Chicken) <i>Noodles in a Japanese style soup topped with a, fresh chill, sliced red onions, bean sprouts, coriander, spring onions and a wedge of lime</i>	400/450
Hunan Wonton Soup <i>Crispy Thai Inspired Chicken Wonton served warm in a basil scented chicken broth</i>	450
All Time Classic (Vegetable / Chicken/ Prawns) <i>Sweet Corn / Hot and Sour / Manchow / Lemon Coriander</i>	400/450/600

STARTERS

Baby Corn Tempura <i>Crispy battered fried babycorn fritters served with Schezwan and mince sauce</i>	550
Water Chestnut and Mushrooms <i>Tossed with chilli garlic and butter</i>	550
Popiah Spring Rolls (Vegetable / Chicken) <i>Stir fried vegetables / Chicken, wrapped in chinese filo, light soy sauce, house mince sauce</i>	650/700
Satay (Paneer / Chicken) <i>Spicy grilled batons of cottage Cheese / Chicken on skewers, served with peanut sauce</i>	650/700
Kung Pao Chicken <i>Crispy fried Chicken tossed with Hoisin sauce, rice wine, ginger, red chilli and cashewnuts</i>	700
Crispy Garlic Prawns <i>Crispy prawns tossed with golden garlic and chillies</i>	900
Banana Leaf Wrapped Thai Grilled Fish <i>Fillet of fish marinated with Thai chilli spices wrapped in banana leaf and grilled</i>	900
Dimsums	
Vegetables and Water chestnuts	600
Ricotta Spinach	600
Spicy Thai Chicken	700
Black Pepper Chicken	700

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ORIENTAL

MAINS

Stir fried with your choice of sauces,

Hot garlic sauce / Ginger spring onion / Szechwan / Black bean sauce / Hunan

Tofu, Baby corn and Pakchoy	750
Five treasure vegetables	750
Paneer and Coloured Peppers	750
Sliced Chicken / Sliced fish / Prawn	800/ 900/ 1100
Vegetable Dumplings in Soya Garlic Sauce	750
<i>Exotic crispy vegetables dumplings served in Soya Garlic Sauce</i>	
Nasi Goreng	900
<i>Fried rice, chicken satay, fried egg, prawn crackers</i>	
Thai Infused Curry (Green / Red / Yellow)	750/800/900/1100
<i>Thai spices, lemon grass, coconut milk, fresh basil</i>	
<i>Vegetable / Chicken / Fish / Shrimp</i>	

RICE AND NOODLES

Fried Rice / Hakka Noodles

Vegetable	550
Basil	550
Garlic Pepper	550
Burnt Garlic	550
Mock Duck	650
Egg	650
Barbeque Chicken	650
Prawn	900
Mixed Meat	900
All in One	950
Phad Thai	550/650/900
<i>Vegetable / Chicken / Prawns</i>	

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DESSERTS

Gulab jamun	325
<i>Warm dumplings, green cardamom sugar syrup</i>	
Angoori Rasmalai	325
Akhrot Halwa	375
<i>Walnut and milk pudding, toasted nuts slivers</i>	
Khubani ka Meetha	375
<i>Badami apricot compote with whole milk cream</i>	
Falooda	375
<i>Milk, ice-cream, rose syrup, vermicelli, nuts</i>	
Dutch Truffle Chocolate Pastry	375
Warm Fig and Date Toffee Pudding	425
<i>Sticky date and fig pudding served warm with butterscotch sauce</i>	
Dark Chocolate Sugar Free Mousse	425
<i>Heavy Cream mesmerized by Single origin chocolate with chunks of milk chocolate</i>	
Chocolate Walnut Brownie with Vanilla Ice cream	475
New York Style Lemon Cheese Cake	475
<i>Served with Blueberry Comport</i>	
Litchi with Vanilla Ice Cream	525
Fresh fruits	525
<i>Selection of fresh seasonal fruits, natural yoghurt, honey</i>	