

॥ श्री गणेशाय नमः ॥



जय
श्री कृष्णा



FAMILY INDIAN RESTAURANT

GUJARATI | JAIN | SOUTH | NORTH | RAJASTHANI FOOD

VAT INCLUDED

Mojito, Juice and Lassi

01 Cucumber Mint Cooler	69,000
Made with cucumber and fresh mint for a cool, soothing sip.	
02 Lemon Mojito	69,000
Made with fresh lemon, herbs and sparkling soda for a burst of flavor.	
03 Mint Mojito	69,000
Made with fresh mint, lime, and sparkling soda for a cooling refreshment.	
04 Orange Mojito	69,000
Made with orange blended with mint and lime for a refreshing twist.	
05 Orange Juice	65,000
Made with freshly squeezed oranges.	
06 Carrot Juice	65,000
Made with pure carrot extract.	
07 Passion Fruit Juice	65,000
Made with pure passion fruit extract.	
08 Coconut Juice	65,000
Made with fresh coconut water.	
09 Watermelon Juice	65,000
Made with juicy watermelon.	
10 Mix Fruit Juice	65,000
Made with fresh mix fruits extract.	
11 Jaljira Soda	45,000
Refreshing drink with lime, cumin, and spices.	
12 Lemon Soda	45,000
Refreshing drink with lime, cumin, and spices.	
13 Lemon Juice (sweet/salt)	45,000
Fresh lime juice with water and cubes of ice.	
14 Strawberry Lassi	55,000
Blend of strawberry and yogurt drink.	
15 Banana Lassi	55,000
Blend of Banana and yogurt drink.	
16 Mango Lassi	55,000
Blend of mango and yogurt drink.	
17 Sweet/Salt Lassi	55,000
Refreshing sweet yogurt drink.	
18 Milk (Hot/Cold)	45,000
Hot/Chilled fresh milk.	
19 Butter Milk	45,000
Creamy, slightly sour cultured yogurt drink.	

Hot and cold drinks

20 Indian Masala Tea (Hot/Cold)	45,000
Blend of tea,milk,sugar and aromatic spices.	
21 Vietnamese Green Tea (Hot/Cold)	45,000
Traditional vietnamese green tea.	
22 Coffee (Hot/Cold)	59,000
Indian style coffee.	
23 Soft Drinks (Coke, Diet Coke, Sprite,Fanta)	29,000
Assorted carbonated beverages.	
24 Mineral Water	15,000
Mineral water.	

Hot Soup

25 Creamy Tomato Soup	79,000
Soup made from fresh tomatoes and mild seasonings.	
26 Lemon Coriander Soup	79,000
Soup with fresh coriander and lemon.	
27 Sweet Corn Soup	79,000
Soup made with tender sweet corn.	
28 Hot and Sour Soup	79,000
A bold, tangy and spicy soup with mixed vegetables.	
29 Chinese Manchow Soup	79,000
Refreshing drink with lime, cumin, and spices.	

Indian Appetizer

30 Power Paneer Roll	169,000
Healthy high protein paneer wrapped with fresh garden fillings.	
31 Tandoori Paneer Tikka (8 Pcs)	169,000
Juicy grilled paneer cubes marinated in tandoori spices.	
32 Sanghai Chilli Paneer	159,000
Crispy grilled paneer tossed with tangy Chinese-style sauce.	
33 Schezwan Paneer Chili (Dry Or Gravy)	159,000
Crispy paneer tossed in spicy Schezwan chili sauce.	
34 Paneer Chili (Dry Or Gravy)	159,000
Crispy paneer cooked in tangy chilli sauce.	
35 Paneer 65	159,000
Crispy paneer tossed in spicy South Indian style masala with curry leaves and chillies.	
36 Veg Shami Kebab	149,000
Spiced veggie kababs cooked till golden and crisp.	
37 Hara Bhara Kebab (8pcs.)	149,000
Spiced spinach and green pea kababs, fried till golden and crisp.	
38 Dragon Potato	149,000
Crispy fried potato tossed in spicy, tangy Asian-style sauce.	
39 Stir Fried Vegetable With Garlic	139,000
Fresh veggies tossed with aromatic burnt garlic and light seasoning.	
40 Crispy Corn Masala	139,000
Crunchy fried corn tossed with spices and tangy seasoning.	
41 Panner Pakora	109,000
Crispy paneer fritters coated in spiced gram flour batter.	
42 Onion Pakora	89,000
Crispy sliced onions coated in seasoned gram flour batter.	
43 Veg Pakora	89,000
Crispy mixed vegetable fritters in spiced gram flour batter.	
44 Veg Samosa (2pcs)	69,000
Crispy, golden pastry filled with spiced potato and peas, Served with green and red sauce.	

Chatori chats

45	Pani Puri Crisp puris filled with spicy mint water and tangy fillings.	79,000
46	Sev Puri Crispy puris topped with potatoes, tamarind sauce, and crunchy sev.	79,000
47	Dahi Puri Crispy puris filled with potatoes with creamy yogurt and tamarind sauce.	89,000
48	Papdi Chat Crispy papdi topped with potatoes, yogurt, and tangy mint sauce.	99,000
49	Aloo Chat Crispy potato cubes tossed with tangy spices and coriender sauce.	99,000
50	Samosa Chat Crispy samosa with spicy chickpeas, yogurt, and flavoured sauces.	99,000
51	Collegian Bhel Spicy, crunchy puffed rice tossed with peanuts, sev, and tamarind sauce.	99,000
52	Poha Light flattened rice cooked with mild spices and herbs.	69,000
53	Chole Bhature Spicy chickpea curry served with soft, fluffy bread.	149,000
54	Paav Bhaji Classic Mumbai style bhaji served with hot buttered pav.	149,000
55	Extra Butter Pav Soft pav generously toasted with rich, melted butter.	35,000
56	Poori Bhaji Fluffy deep fried Indian bread served with spiced potato curry.	149,000
57	Vada Pav Spicy potato fritter served in soft pav with tamarind sauce.	45,000

Chinese Delights

58	Veg Crispy Crisp fried mixed vegetables tossed in light seasoning.	149,000
59	Veg Manchurian (Dry Or Gravy) Veg balls tossed in spicy Manchurian sauce.	149,000
60	Gobi Manchurian (Dry Or Gravy) Crispy cauliflower florets tossed in Manchurian gravy.	149,000
61	Paneer Manchurian (Dry Or Gravy) Crispy paneer cubes tossed in Manchurian gravy.	159,000
62	Frankie Roll Crispy paneer cooked in tangy chilli sauce.	139,000
63	Cheese Frankie Roll Mix vegetable stuffing bread roll with cheese onion and tangy sauce.	149,000
64	Veg Hakka Noodles Stir fried noodles tossed with fresh vegetables and sauces.	149,000
65	Schezwan Noodles Spicy noodles tossed in bold Schezwan sauce.	149,000
66	Chili Garlic Noodles Noodles stir fried with garlic and spicy chilli sauce.	149,000
67	Veg Fried Noodles Classic fried noodles tossed with fresh vegetables.	149,000
68	Manchurian Noodles Noodles tossed with Manchurian sauce and vegetables.	149,000
69	Veg Fried Rice Fragrant rice stir fried with fresh vegetables.	129,000
70	Manchurian Fried Rice Fried rice tossed with Manchurian gravy and vegetables.	139,000
71	Schezwan Fried Rice Spicy fried rice tossed with rich Schezwan sauce.	139,000
72	Chinese Bhel Crunchy Chinese style bhel tossed with tangy sauces and spices.	139,000

Paneer & Cheese Delights

73 Shahi Paneer	169,000
Creamy paneer cooked in royal cashew gravy.	
74 Cheese Paneer Gotalo	169,000
Creamy grated paneer, melted cheese, and spices cooked to a smooth, flavorful gravy.	
75 Cheese Angoori	169,000
Rich white gravy with cheese cube infused with smoky spices, creating a bold and aromatic taste.	
76 Cheese Butter Masala	169,000
A creamy tomato-based gravy with soft cheese, butter, and mild aromatic spices.	
77 Cheese Paneer Masala	169,000
A rich tomato-onion gravy blended with paneer, cheese, and mild spices for flavorful taste.	
78 Paneer Lababdar	169,000
Paneer cooked in thick onion tomato creamy gravy.	
79 Paneer Korma	149,000
A rich, velvety korma made with paneer, cashew paste, and gentle aromatic spices	
80 Paneer Jalfrezi	149,000
Paneer and crisp vegetables tossed in a mildly spicy, tangy jalfrezi-style sauce.	
81 Paneer Pasanda	149,000
A mildly sweet, creamy sauce infused with paneer and rich nutty flavors.	
82 Paneer Angara	149,000
Smoky spiced paneer cooked in fiery gravy.	
83 Paneer Kaju Angara	149,000
Paneer and cashew cooked in smoky spicy gravy.	
84 Paneer Kaju Masala	149,000
Paneer cooked in creamy tomato and cashew gravy.	
86 Paneer Handi	149,000
Paneer cooked slowly in traditional clay pot style gravy.	
87 Paneer Kalimirch Kadai	149,000
Paneer tossed in black pepper kadai style masala.	
88 Paneer Tikka Masala	149,000
Tandoori paneer cooked in spicy tomato gravy.	
89 Paneer Butter Masala	149,000
Creamy tomato based paneer curry with butter.	
90 Paneer Methi Chamak	149,000
Tender paneer cooked with fresh methi and creamy masala for rich vibrant flavours.	
91 Palak Paneer	149,000
Paneer cooked in smooth spinach gravy with aromatic spices.	

92 Palak Paneer Corn	149,000
Soft paneer and sweet corn cooked in smooth spinach gravy with aromatic spices.	
93 Paneer Bhurji	149,000
Crumbled paneer cooked with onions and aromatic spices.	
94 Paneer Tufani	149,000
Spicy paneer curry cooked in bold masala gravy.	
95 Paneer Mattar Masala	149,000
Paneer and green peas cooked in spiced gravy.	
96 Paneer Corn Masala	149,000
Paneer and sweet corn cooked together in rich creamy tomato masala with aromatic spices.	
97 Paneer Lasooni	149,000
Paneer cooked with garlic in rich spicy gravy.	
98 Paneer Makhani	149,000
Paneer cooked in rich buttery tomato gravy.	
99 Palak Paneer	149,000
Paneer cooked in smooth spinach gravy with aromatic spices.	

Cashew and koftas

100 Malai Kofta	149,000
Mashed paneer and potato balls in creamy tomato gravy.	
101 Jain Kofta	1,49,000
Soft kofta cooked without onion and garlic in rich gravy.	
102 Palak Paneer Kofta	149,000
Crisp paneer koftas nestled in luscious palak gravy infused with traditional spices.	
103 Mushroom Palak Kofta	149,000
Souteed mushroom balls served in rich creamy spinach gravy with aromatic spices.	
104 Makhamali Kofta	149,000
Silky soft kofta cooked in creamy smooth gravy.	
105 Veg Kofta	149,000
Mixed vegetable kofta cooked in spiced curry gravy.	
106 Kaju Curry	149,000
Cashew nuts cooked in rich spiced gravy.	
107 Kaju Mattar Masala	149,000
Cashew and green peas cooked in creamy masala gravy.	
108 Kaju Mushroom Masala	149,000
Cashew and mushroom cooked in rich spiced gravy.	

109 Khoya Kaju Masala	149,000
Cashew and khoya cooked in rich creamy gravy.	
110 Kaju Makhani Curry	149,000
Cashew cooked in buttery tomato cream gravy.	
111 Kaju Do Pyaza	149,000
Cashew cooked with onions and tangy spices.	

Veggie Delights

112 Tawa Vegetable	135,000
Mixed vegetables cooked on tawa with bold spiced gravy.	
113 Veg Toofani	135,000
Spicy mixed vegetables cooked in hot, flavorful masala.	
114 Veg Angara	135,000
Cashew cooked with onions and tangy spices.	
115 Veg Handi Masala	135,000
Mixed vegetables slow cooked in traditional handi gravy.	
116 Veg Kadai	135,000
Fresh vegetables tossed in kadai style spiced masala.	
117 Veg Kolhapuri	135,000
Spicy mixed vegetables cooked in Kolhapuri style gravy.	
118 Veg Jalfrezi	135,000
Stir fried vegetables cooked in tangy tomato onion gravy.	
119 Veg Diwani Handi	135,000
Rich mixed vegetables cooked in creamy royal gravy.	
120 Veg Rajwadi	135,000
Royal style mixed vegetables cooked in rich spices.	
121 Veg Amritsari	135,000
Mixed vegetables cooked in Amritsari style spiced gravy.	
122 Mushroom Mattar Masala	135,000
Mushrooms and green peas cooked together in rich onion tomato with aromatic spices.	
123 Shahi Vegetable	135,000
Creamy mixed vegetable curry in royal style.	
124 Methi Mattar Malai	135,000
Fenugreek and green peas cooked in creamy white gravy.	
125 Baby Corn Masala	135,000
Tender baby corn cooked in rich onion tomato masala.	

126 Palak Corn Capsicum	135,000
Spinach cooked with corn and capsicum in smooth gravy.	
127 Palak Makhnvala	135,000
Spinach cooked in rich buttery gravy.	
128 Lasooni Palak	135,000
Garlic flavoured spinach cooked in smooth gravy.	
129 Navratan vegetable Korma	135,000
Mixed vegetables cooked in rich creamy korma gravy.	
130 Mix Veg	135,000
Seasonal mixed vegetables cooked with traditional spices.	
131 Black Channa Masala	135,000
Spicy chickpea curry cooked in rich masala gravy.	
132 Aloo Mattar Masala	135,000
Potato and green peas cooked in spiced gravy.	
133 Aloo Gobi Dry	135,000
Potato and cauliflower cooked dry with spices.	
134 Aloo Palak	135,000
Potato cooked with spinach in mild spices.	
135 Aloo Jeera	135,000
Potato tossed with jeera and light spices.	
136 Dum Aloo Punjabi	135,000
Whole baby potatoes cooked in Punjabi style gravy.	
137 Dum Aloo Kashmiri	135,000
Baby potatoes cooked in Kashmiri style rich gravy.	
138 Bhindi Masala	135,000
Fresh okra cooked in onion tomato masala.	
139 Veg Patiyaala	135,000
Patiala style rich mixed vegetable curry.	
140 Green Peas Masala	135,000
Green peas cooked in spiced onion tomato gravy.	
141 Aloo Baingan	135,000
Potato and brinjal cooked with traditional spices.	
142 Bhindi Masala	135,000
Fresh okra cooked in onion tomato masala.	
143 Sarso Da Sag(Subject To Availability)	135,000
Traditional mustard greens cooked in Punjabi style (subject to availability).	

Gujarati & Rajasthani Fusion

144 Sev Tomato	129,000
Crispy sev simmered in tangy tomato gravy with traditional spices.	
145 Bharwa Bhindi Masala	129,000
Tender okra cooked in spicy onion tomato masala.	
146 Kadi Pakoda	129,000
Soft gram flour pakoras cooked in creamy yogurt based curry.	
147 Moong Masala	129,000
Green gram cooked in rich onion tomato masala with desi spices	
148 Lasaniya Bataka	129,000
Potatoes cooked with garlic and traditional Gujarati spices.	
149 Dahi Bhindi	129,000
Tender okra cooked in creamy yogurt based gravy.	
150 Besan Gatta	129,000
Soft gram flour dumplings cooked in rich spiced gravy.	
151 Aloo Bhindi	129,000
Potatoes and okra cooked together with traditional spices.	
152 Gobi Matter Masala	129,000
Cauliflower and green peas cooked in rich onion tomato masala.	
153 Baigan Ka Bhartha	129,000
Roasted and mashed brinjal cooked with onions tomatoes and spices.	
154 Baigan Ki Sabji	149,000
Tender brinjal cooked in mildly spiced onion tomato gravy.	
155 Sukhi Bhajji	119,000
Dry stir fried potatoes cooked with traditional spices.	
156 Fried Dahi (Dahi Tikhari)	119,000
Lightly fried yogurt curry tempered with desi spices.	
157 Aloo Methi	129,000
Potatoes cooked with fresh fenugreek leaves and mild spices.	
158 Dungari Bataka	119,000
Smoky flavour potatoes cooked with traditional masala.	
159 Surati Undhiyu (Subject To Availability)	159,000
A slow-cooked Gujarati mixed vegetable delicacy with methi muthia, aromatic spices, and a touch of sweetness.	

Kadhi & Khichdi

160	Gujarati Kadhi Traditional Gujarati style kadhi cooked with gram flour and yogurt.	119,000
161	Kadhi Pakora Traditional north indian style kadhi with pakora .	129,000
162	Plain Khichdi Simple comfort dish of soft cooked rice and lentils.	119,000
163	Masala Khichdi Rice and lentils cooked with aromatic spices and vegetables.	119,000
164	Kadhi Khichdi Combo(papad, salad) Comforting rice and lentils served with tangy kadhi.	159,000
165	Rajwadi Khichdi Rich royal style khichdi cooked with ghee and dry fruits.	129,000

Indian Bread & Naan

166	Plain Naan Soft leavened naan baked in tandoor.	49,000
167	Cheese Naan Naan stuffed with rich melted cheese.	79,000
168	Cheese Garlic Naan Cheese naan topped with garlic and butter	79,000
169	Butter Naan Soft naan brushed with melted butter.	59,000
170	Masala Kutcha Tandoor baked kulcha filled with rich traditional masala and slow roasted spices.	69,000
171	Masala Kutcha Butter Tandoor baked kutcha filled with rich traditional masala and slow roasted spices.	69,000
172	Lachha Paratha Flaky multi layered paratha slow roasted till golden perfection.	69,000
173	Tawa Paratha Hand rolled whole wheat paratha roasted on hot iron tawa.	69,000
174	Plain Paratha Classic whole wheat paratha cooked fresh to soft golden finish.	69,000
175	Ghee Paratha Traditional paratha slow cooked with pure ghee for rich aroma.	79,000
176	Stuffed Masala Paratha Heavily stuffed paratha filled with spicy potato and aromatic masala.	79,000

177 Gobi Paratha	79,000
Stuffed paratha filled with finely seasoned cauliflower and herbs.	
178 Paneer Paratha	109,000
Rich paratha stuffed with freshly crumbled paneer and mild spices.	
179 Aloo Paratha	79,000
Golden paratha stuffed with seasoned mashed potatoes.	
180 Onion Paratha	79,000
Soft paratha filled with tangy spiced onions and green chillies.	
181 Mixed Veg Paratha	79,000
Loaded paratha stuffed with colourful mixed vegetables and spices.	
182 Gujarati Thepla	29,000
Soft, spiced flatbreads made with wheat flour, fenugreek, and gentle Gujarati flavors	
183 Ghee Bhakri	49,000
A thick, wholesome wheat flatbread finished with rich, aromatic ghee.	
184 Tandoori Butter roti	49,000
Whole wheat roti brushed with butter in tandoor.	
185 Tandoori Plain Roti	45,000
Whole wheat roti baked plain in tandoor, no butter.	
186 Tawa Roti Butter (Fulka)	35,000
Whole wheat roti brushed with butter on tawa.	
187 Tawa Roti Plain (Fulka)	29,000
Plain whole wheat roti cooked on tawa.	
188 Missi Roti	69,000
Spiced gram flour roti cooked traditional style.	
189 Puri (2 pieces)	59,000
Deep fried puffed puri served hot (2 pieces).	

Sizzlers

190 Atithi Special Indian Sizzlers	259,000
A grand sizzling platter served with chef's special assortment of Indian delicacies.	
191 Chinese Sizzlers	259,000
A hot and smoky sizzling platter served with flavorful Chinese style preparations.	

South Indian Delights

192 Idli Sambar	115,000
Soft fluffy idlis served with flavorful sambar and aromatic spices.	
193 Masala Idli	129,000
A creamy tomato-based gravy with soft cheese, butter, and mild aromatic. spices	
194 Chilli Idli	129,000
Fried idli tossed in spicy chili sauce and South Indian. spices	
195 Medu Vada	129,000
Crispy golden medu vadas made from urad dal served hotwith traditional. South Indian sambar	
196 Dahi Vada	129,000
Soft and fluffy vadas soaked in silky sweetened yogurt with traditional spices.	
197 Onion Uttapam	139,000
Thick uttapam topped with fresh onions and cooked until golden.	
198 Tomato Uttapam	139,000
Thick uttapam topped with juicy tomatoes and mild South Indian spices.	
199 Veg Uttapam	139,000
Thick uttapam topped with mixed vegetables and traditional seasoning.	
200 Plain Dosa	129,000
Thin and crispy dosa prepared from fermented rice and lentil batter.	
201 Masala Dosa	139,000
Golden crispy dosa stuffed with flavorful spiced potato filling	
202 Jini Spring Roll Dosa	169,000
Mumbai-style rolled dosa stuffed with spiced mixed vegetables and melted cheese for a bold, flavorful bite.	
203 Palak Paneer Dosa	169,000
Dosa generously filled with creamy spinach and soft paneer, A blend of South and North Indian flavors.	
204 Raja Rani Dosa	169,000
A lavish, flavor-packed dosa filled with a rich mix of vegetables, spices, and cheese for a truly royal bite.	
205 Cheese Corn Dosa	169,000
A crisp dosa loaded with melted cheese and sweet, buttery corn for a rich and comforting bite.	

206	Pizza Dosa Dosa topped with tangy pizza sauce, fresh vegetables, and melted cheese, South Indian tradition with Italian flavors.	169,000
207	Schezwan Masala Dosa Crispy dosa filled with spicy Schezwan style masala for a bold twist.	169,000
208	Cheese Plain Dosa Crispy dosa filled with creamy melted cheese and butter.	149,000
209	Cheese Masala Dosa Crispy dosa stuffed with cheese and spiced potato masala filling.	159,000
210	Paneer Masala Dosa Golden roasted dosa stuffed with South Indian style paneer masala.	159,000
211	Mysore Masala Dosa Mysore style dosa spread with red chutney and stuffed with masala.	159,000
212	Coconut Rice Fragrant rice tempered with coconut curry leaves and traditional spices.	129,000
213	Tomato Rice Flavorful rice cooked with tomatoes and South Indian seasoning.	129,000
214	Lemon Rice Light and refreshing lemon flavored rice tempered with mustard seeds.	129,000
215	Corriander Rice Fresh rice cooked with coriander and traditional tempering.	129,000
216	Sambar Rice Steamed rice mixed with hot and flavorful sambar.	129,000
217	Upma Soft semolina (rava) cooked with vegetables and traditional seasoning.	129,000

Dal

218	Dal Makhani Creamy black lentils slow cooked with butter and cream.	149,000
219	Dal Tadka Yellow lentils tempered with cumin, garlic and spices.	129,000
220	Dal Fry Lentils cooked with onions tomatoes and mild spices.	129,000
221	Dal Palak Lentils cooked with fresh spinach and light spices.	149,000
222	Gujarati Dal Sweet and tangy lentils cooked in Gujarati style.	129,000
223	Mix Dal Blend of different lentils cooked with traditional spices.	129,000
224	Rajma Masala Dal Red kidney beans cooked in rich spiced masala graxm	139,000

Rice & Biryani

225	Paneer Biryani Fragrant rice layered with paneer,vegetables and rich spices served with yogurt.	149,000
226	Vegetable Biryani Layered basmati rice cooked with vegetables and spices and served with yogurt.	139,000
227	Tawa Biryani Spicy rice cooked on tawa with bold masala and served with yogurt.	139,000
228	Kashmiri Pulao Mildly sweet pulav cooked with dry fruits and spices.	129,000
229	Matar Pulao Basmati rice cooked with green peas and mild spices.	119,000
230	Veg Pulao Basmati rice cooked with fresh mixed vegetables.	119,000
231	Jasmine Rice Vietnam Fragrant Vietnamese jasmine rice steamed to perfection.	55,000
232	Plain Basmati Rice Long grain basmati rice steamed plain.	69,000

- 233 Jeera Rice** 89,000
Basmati rice tempered with cumin and butter.
- 234 Curd rice** 129,000
Soft rice mixed with curd and mild seasoning.

Authentic Thali

- 235 Atithi Special Gujarati Thali** 179,000
Chapati-3, Veggie Sabji, Kathol Sabji, Dal, Jeera Rice, Salad, Papad, Refreshing Buttermilk, And Sweet Treat.
- 236 Atithi Special Punjabi Thali** 179,000
Tandoori Roti-2/ Naan-1, Veggie Sabji, Paneer Sabji, Dal, Jeera Rice, Salad, Papad, Refreshing Buttermilk, And Sweet Treat.
- 237 Atithi Special Daal Bati Thali** 269,000
Bati-3, Daal, Churma, Lasoon Chutney, Jeera Rice, Salad, Papad, Refreshing Buttermilk.
- 238 Bati Extra (1 Pieces)** 45,000
Bati served hot and fresh

Raita, Salad & Papad

- 239 Green Salad** 49,000
Freshly cut seasonal garden vegetables served crisp with light lemon seasoning.
- 240 Onion Salad** 49,000
Freshly sliced onions served with lemon juice and mild traditional Indian spices.
- 241 Cucumber Raita** 79,000
Thick creamy yogurt mixed with fresh cucumber and lightly seasoned with spices.
- 242 Mixed Vegetable Raita** 79,000
Thick creamy yogurt blended with fresh chopped mixed vegetables and mild seasoning.
- 243 Curd (Dahi)** 35,000
Plain thick creamy yogurt.
- 244 Cheese Masala Papad** 55,000
Crisp papad topped with cheese, tangy onions, tomatoes, and spices.

245 Masala Papad (lpcs)	45,000
Crisp papad topped with tangy onions, tomatoes, and spices.	
246 Fried Papad (lpcs)	35,000
Crispy, crunchy fried papad served light and fresh.	
247 Roasted Papad (lpcs)	29,000
Thin, crisp papad roasted to a perfect crunch.	
248 Lehsun Chutney	50,000
Specially made from garlic, chilli powder and spices.	

Sweet Delights

249 Ghee Gud	49,000
Pure jaggery served with rich desi ghee for a traditional sweet finish.	
250 Gulab Jamun (2 pieces)	59,000
Soft milk dumplings soaked in sugar syrup (2 pieces).	
251 Kheer	59,000
Creamy rice pudding cooked with milk and nuts.	
252 Suji Halwa	59,000
Warm semolina dessert cooked with ghee.	
253 Ghee Extra	35,000
Pure ghee served on request.	



INDIAN VEGETARIAN CUISINE



Thank You For Visiting Us!

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VIETNAM

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VAT INCLUDED