

Jaffer Bhai's

Za`abeel Road Opposite Karama Civil Defence City, Near Karama Post Office · +97143426467 ·

Updated: Jan 14, 2026

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MONDAY 6

MURG-E-NARGIS

\$42.00

Shredded fresh chicken cooked with rich and creamy flavoured gravy with a tweak of Indian herbs, topped with a boiled egg atop a delicious curry

SEEKH PARATHA

\$47.00

Traditional Mughlai speciality, freshly minced mutton infused with chopped onions and our in-house spices set on a long skewer and char grilled to perfection. Served on a bed of an authentic Indian crispy fried paratha.

MUTTON MASALA FRY

\$44.00

Fresh mutton cubes slow cooked to perfection in a blend of in-house spices and gravy.

USTADI CHOPS (1 PCS)

\$14.00

Tender fresh mutton chops marinated with select in-house spices,

MUTTON HYDERABADI BIRYANI

\$42.00

Long grain basmati rice cooked with Fresh mutton, Potatoes, Green chilies, Saffron in Hyderabad style and given a traditional dum (slow cooked over hot charcoal).

MUTTON KORMA UP STYLE

\$44.00

Fresh mutton cubes slow cooked for hours in a mix of Indian spices, creamy yogurt and fresh cream.

TUESDAY 6

BANJARA TAWA MURG

\$41.00

A popular appetizer from the nomadic Banjara tribe cooked to perfection with tender pieces of fresh chicken, red and green peppers in a traditional and spicy marinade.

CHICKEN KATHI ROLL

\$29.00

Spicy fresh chicken wrapped in Indian Paratha bread, served with a coating of cooked egg.

CHICKEN CUTLET (1 PCS)

\$5.00

Fresh Minced chicken, Potatoes, eggs and Indian spices infused to make a round patty, cooked to perfection.

APPLE CHICKEN

\$43.00

Fresh chicken wings shaped like apple deep fried and tossed on a wok pan with schezwan sauce.

WHITE NALLI GOSHT

\$44.00

Fresh Mutton shanks marinated in creamy yogurt, organic cashewnut paste, fresh mint & spices cooked in an uniquely rich Indian white gravy.

MUTTON AHMEDABADI KHEEMA

\$37.00

Finely minced fresh mutton, cooked in a spicy authentic red curry. Served with fried dry red chilies garnish.

WEDNESDAY 7

MAHI FISH TIKKA \$52.00

Fresh fish marinated in yogurt, diced bell pepper, in-house ground garam masala, chopped ginger and chef's secret masala sprinkled to complete the perfect tikka.

CHICKEN HYDERABADI BIRYANI \$39.00

Long grain basmati rice cooked with Fresh Chicken, Potatoes, Green chilies, Saffron in Hyderbadi style spices and given a traditional dum (slow cooked over hot charcoal).

HARE MIRCH KA KHEEMA \$37.00

An authentic Mughlai dish, Fresh minced mutton cooked on a slow fire with light brown gravy, Served and topped with green chilli tempering as garnish.

CHICKEN LEG BARRA \$48.00

Fresh grilled chicken pieces further cooked with a mix of select spices in a smoked Indian gravy.

ZAFRANI SHEERMAL NAAN \$12.00

This Indian bread dough, marinated with fresh egg, yeast and a pinch of saffron in wheat flour, baked in a tandoori oven to perfection and garnished with pure Zafrani Seermal Naan ghee.

MUTTON KHICHDA \$42.00

Fresh mutton cooked with rice, lentils and in-house spices over a simmering flame to get the complete flavour of all the ingredients cooked in this lip-smacking delicacy.

MURG ROGAN JOSH \$39.00

Authentic Kashmiri delicacy cooked with succulent pieces of fresh chicken cooked to perfection with select Indian traditional spices and herbs.

THURSDAY 10

GALAUTI KABAB \$44.00

Lucknowi delicacy with minced fresh mutton, marinated with a secret spice and perfectly pan fried.

MUTTON ROGAN GOSHT \$44.00

Authentic Kashmiri delicacy cooked with succulent pieces of Fresh Mutton cooked to perfection with select Indian traditional spices and herbs.

CHICKEN BIHARI KABAB \$41.00

Fresh Chicken cubes marinated with secret in-house spices and fresh ginger & garlic for a balanced flavour.

SHAHI TUKDA \$17.00

A rich & festive dessert made with bread, ghee, sugar, fresh milk and nuts. This royal aromatic dessert and is said to have originated during the Mughal reign.

CHOCOLATE MOUSSE \$19.00

French delicacy prepared with five ingredients, chocolate, cream, sugar, eggs and butter.

SPL COIN JALEBI WITH RABDI \$19.00

Jalebi is a traditional North Indian sweetened dessert & Rabdi is a traditional North Indian dessert made by simmering full fat milk until it reaches a thick consistency. It is sweetened with sugar & flavored with saffron and cardamoms. We serve rabdi with coin sized jalebi

MUTTON CUTLETS (1 PCS)	\$6.00
Fresh mutton, Potatoes, Indian herbs, hint of Garam masala and whole coriander seeds minced together and shaped round and fried to perfection.	
TRIPLE SCHEZWAN RICE	\$40.00
Long grain rice tossed on wok pan with fresh chicken, fresh prawns, and garden-fresh veggies with schezwan sauce to make a perfect Chinese delicacy.	
SEEKH PARATHA	\$47.00
Traditional Mughlai speciality, freshly minced mutton infused with chopped onions and our in-house spices set on a long skewer and char grilled to perfection. Served on a bed of an authentic Indian crispy fried paratha.	
CARAMEL CUSTARD	\$13.00
Traditional French dessert with creamy caramel over silky custard, prepared with milk and sugar topped with caramel syrup.	
FRIDAY 8	
TIRANGA SIZZLING	\$71.00
Combination of red gravy-based chicken, white gravy based fresh chicken cooked and sautéed on a pan, and served on a piping hot and smoky sizzler platter garnished with fried cashew nuts.	
DUM KI CHOPS	\$47.00
Mughlai delicacy of fresh mutton chops cooked to a crusty golden brown. Pan cooked to perfection for hours in a rich and spicy Indian gravy.	
SHAHI ZARDA	\$17.00
Shahi Zarda is a traditional boiled sweet rice dish, native to the Indian subcontinent, made with saffron, fresh milk, mawa, sugar and flavoured with cardamoms, raisins, pistachios or almonds.	
1952 GOSHT BIRYANI	\$44.00
Long grain premium Basmati rice cooked with delicately spiced Fresh Mutton, Potatoes, Saffron with a mild flavour of spices together to taste and given a traditional dum (slow cooked) over wooden fire in keeping with the tradition of Jaffer Bhai's Restaurant, since its inception.	
WHITE CHICKEN	\$43.00
Chunky pieces of fresh chicken marinated in cashew nut paste and Indian spices, cooked to perfection in an exclusive white gravy.	
MURG NIZAMI TIKKA	\$43.00
Chunky boneless fresh chicken pieces marinated with yogurt, house spices, and garnished with cheese sauce. Grilled to perfection on charcoal oven to create a unique taste.	
SPL COIN JALEBI WITH RABDI	\$19.00
Jalebi is a traditional North Indian sweetened dessert & rabdi is a traditional North Indian dessert made by simmering full fat milk until it reaches a thick consistency. It is sweetened with sugar & flavored with saffron and cardamoms. We serve rabdi with coin sized jalebi	
MUTTON AHMEDABADI KHEEMA	\$37.00
Finely minced fresh mutton, cooked in a spicy authentic red curry. Served with fried dry red chilies garnish.	

SATURDAY 11

SIZZLING FISH	\$50.00
Freshly cut fish fillet with red & green capsicum, Onion cubes tossed with soy sauce and oyster sauce. Served on a piping hot sizzler platter, garnished with cashew.	
MUTTON BIHARI KABAB	\$44.00
Tender fresh mutton cubes marinated with select in-house spices, fresh ginger & garlic to provide a distinct flavour.	
KACCHE KHEEME KE KABAB	\$41.00
Fresh Minced Mutton mixed with chopped onions, besan flour and handful of warm aromatic spices. Finally, deep fried to perfection.	
LUCKNOWI GOSHT NIHARI (EVENING)	\$44.00
An authentic Lucknowi delicacy – fresh mutton Shank pieces slow cooked under simmer flame in mutton paya (trotters) stock.	
ZAFRANI SEERMAL NAAN	\$12.00
This Indian bread dough, marinated with fresh egg, yeast and a pinch of saffron in wheat flour, baked in a tandoori oven to perfection and garnished with pure ghee.	
MUTTON KHICHDA	\$42.00
Fresh mutton cooked with rice, lentils and in-house spices over a simmering flame to get the complete flavour of all the ingredients cooked in this lip-smacking delicacy.	
SPL COIN JALEBI WITH RABDI	\$19.00
Jalebi is a traditional North Indian sweetened dessert & Rabdi is a traditional North Indian dessert made by simmering full fat milk until it reaches a thick consistency. It is sweetened with sugar & flavored with saffron and cardamoms. We serve rabdi with coin sized jalebi	
MUTTON SHAMI KABAB (1 PCS)	\$6.00
Fresh minced mutton, Chana dal, Ginger, Garlic, Green chilli, and Cinnamon stick infused and made into a round mutton patty, Cooked to perfection.	
HARE MIRCH KA KHEEMA	\$37.00
An authentic Mughlai dish, Fresh minced mutton cooked on a slow fire with light brown gravy, Served and topped with green chilli tempering as garnish.	
1952 GOSHT BIRYANI	\$44.00
Long grain premium Basmati rice cooked with delicately spiced Fresh Mutton, Potatoes, Saffron with a mild flavour of spices together to taste and given a traditional dum (slow cooked) over wooden fire in keeping with the tradition of Jaffer Bhai's Restaurant, since its inception.	
MURG ZAFARANI TIKKA	\$44.00
Succulent chunks of fresh chicken marinated with special spiced mixture and richness of aromatic zaffran added to it and grilled to perfection on charcoal oven	
SUNDAY	8
ALOO GOSHT	\$39.00
Potatoes cooked with spicy brown Indian gravy to make it a thick stew and chunks of fresh mutton pieces to complement the dish.	
RED CHILI PRAWNS	\$50.00
Fresh prawns dipped in a special batter and deep fried. Tossed with chef's special in house schezwan sauce, garnished with spring onions.	

DRAGON CHICKEN	\$41.00
Deep fried fresh chicken tossed on authentic spicy schezwan sauce with cubes of green capsicum and onions to perfection.	
SIKANDARI SEEKH KABAB	\$44.00
Succulent Fresh Minced Mutton is mixed with onion & exotic spice, skewered & grilled to perfection on a charcoal clay pot oven.	
CHICKEN LOLLYPOP	\$40.00
It's an all-time favourite, Fresh Chicken wings marinated with chilli sauce, rice flour, vinegar, garlic and deep fried until golden brown.	
MURG-E-NIHARI	\$41.00
Flavourful smooth flour-based fresh chicken stew slowcooked in myriad spices over a simmer fire.	
MUTTON DUM ROAST	\$46.00
Fresh Mutton roasted with tradational special spices in a mild gravy	
MUTTON CHAPLI SEEKH	\$44.00
Tradational and delicious kabab recipe made with mutton mince and aromatic spices.	
NON VEG ROLLS ON THE GO! 9	
CHICKEN TIKKA SCHEZWAN ROLL	\$27.00
Chunky pieces of fresh chicken marinated and tossed in a oriental schezwan sauce ,stuffed and warped in a finger licking roll.	
CHICKEN TIKKA ROLL	\$26.00
Chunky pieces of fresh chicken marinated in a tradational tandoori masala,stuffed and warped in a finger licking roll.	
CHICKEN SEEKH ROLL	\$26.00
Fresh minced chicken infused with aromatic spices ,onnions grilled , placed and wrapped in a finger-licking roll.	
CHICKEN MALAI TIKKA ROLL	\$26.00
Scculent chunks of fresh chicken marinated with cashew paste ,full cream mild spiced mixture, placed and wrapped in a finger-licking roll.	
CHICKEN PAHADI TIKKA ROLL	\$28.00
Cubes of fresh boneless chicken pieces in a green marinated with onions, peppers, wrapped in a finger- licking roll.	
MUTTON TIKKA ROLL	\$28.00
Cubes of fresh boneless Mutton pieces sautéed with onions, peppers, and Indian spice, wrapped in a finger- licking roll.	
MUTTON SEEKH ROLL	\$28.00
Fresh mutton mince seekh kebab marinated with onion and spices ,wrapped in a finger licking roll	
CHICKEN TAWA SANDWICH (BUN KABAB)	\$26.00
Its"s an Indian style fresh chicken sandwich in a bun	
MUTTON TAWA SANDWICH (BUN KABAB)	\$28.00
Round bread stuffed with fresh mutton bonless pieces and spices to make it a pefect sandwich.	

VEG ROLLS ON THE GO! 6

PANEER TIKKA ROLL	\$26.00
Squared pieces of fresh cottage cheese marinated in yogurt with traditional spices grilled, onions, stuffed and wrapped in a finger licking roll.	
ACHARI PANEER ROLL	\$26.00
Squared pieces of fresh cottage cheese marinated in yogurt, pickle flavour, traditional spices, onions, grilled, stuffed and wrapped in a finger licking roll.	
VEGETABLE ROLL	\$21.00
Indian flat bread stuffed with potatoes, and garden fresh vegetables, onions, its mildly spiced with Indian aromatic and rolled to perfection.	
MUSHROOM ROLL	\$26.00
Fresh Mushroom marinated with Indian spice mix, onions perfectly grilled, and wrapped in a finger licking roll.	
ACHARI MUSHROOM ROLL	\$26.00
Fresh Mushroom marinated with Indian spice, onions, pickle flavoured mix perfectly grilled, and wrapped in a finger licking roll.	
VEG TAWA SANDWICH (BUN KABAB)	\$21.00
Round bread stuffed with fresh infused spicy mixture of garden vegetables and fried on a tawa	

FROM THE TANDOOR 14

SCHEZWAN TANDOORI	AVAILABLE OPTIONS
A whole or half fresh chicken initially grilled with our own tandoori masala, tossed in our own flavourful Schezwan sauce.	F: \$68.00 H: \$49.00
TANDOORI CHICKEN	AVAILABLE OPTIONS
Popular Indian starter, Fresh Chicken marinated in spices and flavoured oil, yogurt and grilled to perfection in a clay tandoor oven.	F: \$58.00 H: \$38.00
TANGDI KABAB (3 PCS)	\$41.00
Fresh Chicken drumsticks marinated in creamy yogurt with mild spices.	
SHAHI MUTTON SEEKH (4 PCS)	\$44.00
Mughlai speciality of finely minced fresh mutton mixed with onions and spices threaded on a long skewer and grilled to perfection on charcoal clay pot.	
CHICKEN TIKKA (7 PCS)	\$41.00
Chunky pieces of succulent fresh chicken marinated in a traditional tandoori masala, yogurt and grilled on skewers.	
CHICKEN SEEKH (4 PCS)	\$41.00
Finely minced fresh chicken infused with aromatic spices, onion ginger garlic paste and grilled to perfection on long skewers.	
MURG MALAI TIKKA (7PCS)	\$41.00
Succulent chunks of fresh chicken marinated with cashew paste, full cream with spiced mixture added to it and grilled to perfection on charcoal oven	
MURG LAZEEZ BOTI (7 PCS)	\$41.00
Boneless fresh chicken pieces marinated with secret Indian spices, cooked to perfection with onion paste and yogurt, to remind you of the flavours of the land of diversity, India.	

MURG ANGARA (7 PCS) \$41.00

This spicy and dry appetizer is made with fresh chicken pieces that have been marinated in a special Angara marinade, marinated in a combination of , gram flour, yogurt, hot chili peppers and garam masala spices,skewered, then grilled in a tandoor.

MURG GARLIC KABAB (7 PCS) \$41.00

Chunky pieces of succulent fresh chicken marinated in a traditional garlic flavoured marinade spice, and grilled on skewers.

MURG PAHADI KABAB (7 PCS) \$41.00

Fresh Chicken coated with green marinade and grilled with Indian spices on the classic tandoori clay pot oven.

MUTTON BOTI KABAB (7 PCS) \$44.00

Tender & fresh mutton cubes marinated with in house spices to provide a subtle flavour

MURG RESHMI KABAB (7 PCS) \$41.00

Boneless fresh chicken breast pieces, marinated with creamy yogurt, fresh cream, green marinade, cashew paste, select spices and chargrilled to perfection.

MALAI CHOPS (4 PCS) \$47.00

Succulent fresh mutton marinated with cashew paste, full cream with spiced mixture added to it and grilled to perfection on charcoal oven

SEAFOOD 7

TANDOORI FISH \$50.00

Succulent fresh whole white pomfret marinated with our own classic tandoori masala and yogurt, grilled to perfection on clay pot oven.

FISH FRY \$50.00

Fresh pomfret fish marinated with traditional spices and deep fried to perfection.

FISH KOLIWADA \$50.00

Freshly cut fish fillet dipped in koliwada batter and deep fried to perfection.

NAWABI TANDOORI JHINGA \$50.00

Handpicked fresh prawns marinated in our own classic tandoori masala and fresh yogurt. Perfectly cooked on a clay pot, open fire oven.

TANDOORI FISH TIKKA \$50.00

Fresh boneless fish chunks marinated with our own secret tandoori masala and yogurt. Cooked on open fire clay pot oven.

PRAWNS MASALA \$50.00

Fresh prawns prepared in traditional spicy chettinadu masala and deep pan-fried to perfection.

PRAWNS KOLIWADA \$50.00

Fresh Prawns dipped in koliwada batter and deep fried to perfection.

VEGETARIAN 6

ACHARI MUSHROOM \$32.00

Fresh mushrooms marinated with traditional spices and pickles, grilled to perfection on a clay pot oven.

ACHARI PANEER TIKKA	\$35.00
Squared pieces of fresh cottage cheese marinated in creamy yogurt with traditional spices and pickles, grilled to perfection on a clay pot oven.	
TANDOORI PANEER TIKKA	\$35.00
Squared pieces of fresh cottage cheese marinated in creamy yogurt, fresh cream, and mildly spiced flavours, grilled to perfection on a clay pot oven.	
MALAI PANEER TIKKA	\$35.00
Fresh Indian cottage cheese cut into cubes and marinated with the mixture of creamy yogurt, fresh cream and our own spices and herbs.	
VEG MIX GRILL	\$32.00
Combination of fresh vegetables marinated with in house special species and grilled to perfection	
NAWABI MUSHROOM	\$32.00
Fresh mushrooms marinated in a traditional and rich spice mix and grilled with perfection.	
TAWA 13	
MUTTON BAIDA ROTI	\$26.00
Indian bread stuffed with fresh minced mutton and shallowfried on the pan to a gentle crispy preparation.	
MUTTON TAWA ROLL	\$23.00
Cubes of fresh boneless Mutton pieces sautéed with onions, peppers and Indian spice, wrapped in a finger-licking roll.	
CHICKEN BAIDA ROTI	\$24.00
Indian roti stuffed with fresh minced chicken, eggs and green peppers shallow-fried to perfection.	
CHICKEN CHEESE BAIDA ROTI	\$27.00
Indian roti stuffed with fresh minced chicken, fresh egg, fresh cheese, green peppers and shallow fried to perfection.	
CHICKEN TAWA ROLL	\$21.00
Fresh chicken sautéed with onion, pepper and spices, wrapped in a delectable roll.	
CHICKEN TAWA SANDWICH	\$21.00
It's an indian style fresh chicken tawa masala sandwich.	
MUTTON TAWA SANDWICH	\$23.00
Round bread stuffed with fresh mutton boneless pieces and spices to make a perfect sandwich.	
TAWA GURDA	\$42.00
Freshly cut mutton kidney cooked in a spicy Indian gravy.	
BHEJA TAWA	\$42.00
Freshly cut cubes of mutton brain cooked to perfection with onions and Indian spices.	
MURG LAHORI TAWA	\$42.00
A classic Lahore-style fresh chicken prepared on tawa with a unique gravy of aromatic Indian herbs and spices.	
MUTTON BHUNA	\$43.00
Cubes of fresh mutton pieces sautéed on a pan and aromatic Indian spices cooked to perfection.	

CHICKEN BHUNA

\$40.00

Tender, boneless fresh chicken pieces delicacy smeared in tomato-based sauce and cooked with fresh ginger, garlic and bhuna masala.

KATAKAT

\$43.00

Freshly cut mutton brain, mutton cubes and kidney cooked in tomatoes, green Chili's and select Indian spices.

CHICKEN MAIN COURSE 7

BUTTER CHICKEN

AVAILABLE OPTIONS

Popular Punjabi dish of shredded fresh chicken, marinated overnight and cooked in a smooth buttery tomato gravy that makes it an all-time classic Indian delicacy.

F: \$58.00

H: \$43.00

CHICKEN TIKKA MASALA

\$42.00

Chunks of fresh chicken pieces roasted and tossed in a thick spicy buttery gravy to perfection. One of the all-time popular Indian sides, across the globe.

ZAFARANI MURG KORMA

\$36.00

Delicate pieces of fresh chicken cooked in a spicy onion paste, and creamy yogurt with a touch of zafran cooked to perfection

EGG CURRY

\$24.00

Whole boiled fresh eggs cooked in onion and tomato gravy, infused with the secret in-house Indian spices.

CHICKEN KADAI

\$36.00

Fresh chicken cooked to perfection in a semi-thick sauce, with chopped tomatoes, onions and select Indian spices.

CHICKEN PATIALA

\$42.00

Boneless chunks of fresh chicken marinated overnight, grilled and cooked in a smooth buttery tomato-based gravy, garnished with boiled egg for a classic finish.

MURG MUSALLAM

\$87.00

Traditional mughlai dish fresh chicken evenly marinated stuffed and seasoned with saffron and spices to give it a royal rich texture and taste

MUTTON MAIN COURSE 10

MUTTON TIKKA MASALA

\$47.00

Chunks of boneless pre-marinated fresh mutton pieces grilled and tossed to perfection in a spicy red Indian gravy.

MUTTON KADAI

\$39.00

Fresh mutton cooked to perfection with select Indian in-house spices, tomatoes and onion in a thick spicy brown gravy.

DABBA GOSHT

\$45.00

Fresh Mutton boneless cubes cooked in a mildly spiced Indian gravy until its semi-dry and garnished with boiled egg and salli.

MUTTON KHEEMA

\$33.00

A Mughlai dish prepped with fresh minced mutton, cooked to perfection with green chili's and Indian spices.

MUTTON MASALA FRY

\$44.00

Fresh mutton cubes slow cooked to perfection in a blend of inhouse spices and gravy.

MUTTON NIHARI (HOUSE SPECIAL)	\$44.00
Exceptionally flavourful, smooth flour-based, fresh mutton stew slow cooked in simmer fire in a myriad combination of spices.	
DAL GOSHT	\$41.00
Fresh mutton chunks cooked with spices and lentils.	
PALAK GOSHT	\$40.00
Speciality from Hyderabad – Chunks of fresh mutton pieces cooked to perfection with farm fresh spinach.	
SALLI BOTI	\$47.00
It's a Parsi speciality, with fresh mutton local Indian hot spices, cooked to perfection with tomatoes, onion, and vinegar, accompanied by slender fried potato sticks.	
MUTTON KHICHDA (WED-SAT)	\$42.00
Fresh mutton cooked with rice, lentils and in-house spices over a simmering flame to get the complete flavour of all the ingredients cooked in this lip-smacking delicacy.	
VEGETABLE MAIN COURSE 11	
VEG KADAI	\$33.00
Fresh mixed vegetables cooked with freshly ground spices, onion & capsicum, slow-cooked in a lip-smacking Indian tomato gravy.	
VEG JAIPURI	\$33.00
Fresh mixed vegetables cooked to perfection in creamy flavourful gravy, with fresh yogurt and in-house Indian spices.	
DAL FRY	\$21.00
Classic Punjabi delicacy with creamy lentils, tempered with onions and green chillies	
DAL TADKA	\$23.00
Classic Punjabi delicacy with creamy lentils, tempered first with onions, green chili's and additional tempering with garlic and cumin.	
PANEER TIKKA MASALA	\$42.00
Chunks of fresh cottage cheese (Paneer) roasted and tossed in a thick, spicy buttery gravy and cooked to perfection. Among the all-time popular Indian sides across the globe.	
VEG MAKHANWALA	\$35.00
Fresh assorted vegetables slow cooked to perfection in a creamy, buttery tomato Indian gravy.	
PANEER PALAK	\$33.00
Fresh Indian cottage cheese (Paneer) cubes perfectly cooked in Indian spices and spinach puree.	
PANEER KADAI	\$36.00
Fresh Indian cottage cheese (Paneer) cooked with bell peppers, pinch of garam masala, flavoured Kasturi methi, onion and tomato-based Indian sauce.	
PANEER MAKAHANWALA	\$36.00
Fresh Indian cottage cheese (Paneer) cubes cooked in a buttery, creamy and red sauce based Indian gravy.	
PANEER LAHORI TAWA	\$40.00
Cubes of fresh cottage cheese (Paneer) cooked in creamy yogurt, with a hint of garam masala, onions and tomato-based gravy, garnished with chopped coriander.	

BABY CORN PALAK**\$33.00**

Fresh baby corn cooked with fresh Indian spinach, a hint of ginger, kasuri methi and fresh cream.

FROM THE HOUSE OF RICE 16**CLASSIC MUTTON DUM BIRYANI****\$40.00**

Long grain basmati rice cooked with fresh Mutton, potatoes, saffron, mildly spiced and given a traditional dum (slow cooked over hot charcoal)

CLASSIC CHICKEN DUM BIRYANI**\$37.00**

Long grain basmati rice cooked with Fresh Chicken, Potatoes, Saffron and mildly spiced, given a traditional dum (slow cooked over hot charcoal).

CHICKEN TIKKA BIRYANI**\$46.00**

Spicy fresh boneless chicken cooked with the finest basmati rice from India.

KHEEMA BIRYANI**\$44.00**

Hyderabadi speciality made with the finest Basmati rice cooked with Fresh minced mutton and chef's select spices to make it a delicacy.

PRAWNS BIRYANI**\$50.00**

Fresh prawns and Basmati rice cooked together with a blend of spices, completed on a pan.

FISH BIRYANI**\$50.00**

Long grain basmati rice cooked with Fresh fish , Potatoes, Saffron and mildly spiced, given a traditional dum (slow cooked over hot charcoal).

EGG BIRYANI**\$28.00**

Biryani made with long grain basmati rice cooked with freshly boiled eggs, mildly spiced and given a traditional dum (slow cooked) over hot charcoal and wooden fire.

VEGETARIAN BIRYANI**\$34.00**

Long grain basmati rice loaded with fresh vegetables, mildly spiced, cooked to perfection.

VEGETARIAN TAWA PULAO**\$32.00**

Rice pilaf cooked to perfection with mild spices and gardenfresh vegetables.

PANEER TIKKA BIRYANI**\$38.00**

A rich Mughlai dish of Basmati rice, fresh cottage cheese, Cumin seeds and spices. Finally topped with brown onions and fried cashews.

MUTTON TIKKA BIRYANI**\$48.00**

Fresh boneless mutton marinated in an unique mix of fresh spices, creamy yogurt and cooked to perfection with the best Indian basmati rice.

BIRYANI RICE**\$18.00**

Aromatic Basmati rice cooked to perfection with mild flavoured spices and tossed with ghee.

JEERA RICE**\$17.00**

Long Grain Rice cooked with crackled cumin

STEAM RICE**\$16.00**

Aromatic basmati rice cooked to perfection.

CHICKEN TAWA PULAO	\$40.00
Long Grain Rice cooked with flavoured fresh chicken and mild indian spices	
MUTTON TAWA PULAO	\$43.00
Long Grain Rice cooked with flavoured fresh Mutton and mild indian spices	
INDIAN BREADS 11	
CHILI NAAN	\$7.00
Triangle shaped indian flat bread braced with fresh chopped Chili's, coriander, and brushed with butter	
TANDOORI ROTI	\$3.00
Fresh dough flattened and baked in tandoori clay pot oven.	
ROOMALI ROTI	\$5.00
It's a true speciality thin bread from India, baked to perfection on an inverted round or oval-shaped tawa.	
BUTTER NAAN	\$6.00
Triangular shaped Indian flat bread braced generously with butter.	
TANDOORI NAAN	\$5.00
A popular leavened Indian bread, baked on a clay pot oven.	
ONION KULCHA	\$7.00
Fresh Dough stuffed with freshness of onion ,mild spice mix and baked in a tandoor, brushed with butter.	
GARLIC NAAN	\$7.00
Triangular shaped Indian flat bread braced generously with fresh garlic, coriander and butter.	
BUTTER ROTI	\$4.00
Fresh dough flattened and baked to perfection in a clay pot oven.	
LACCHA PARATHA	\$6.00
It's a naan dough roti baked on a clay pot oven.	
RESHMI MAKHANI PARATHA	\$6.00
This bread is baked on a tawa and sprinkled with rich aromatic ghee.	
CHEESE NAAN	\$7.00
Triangle shaped indian flat bread stuffed with cheese, buttered generously and baked in tandoor.	

SIDE ORDERS 8

MUTTON CREAM TIKKA	\$8.00
Thoroughly marinated fresh mutton cubes marinated in full cream, mix of inhouse spices and grilled in a tandoor to perfection.	
MUTTON CUTLETS (WEEKLY SPECIALS)	\$6.00
Fresh mutton, Potatoes, Indian herbs, hint of Garam masala and whole coriander seeds minced together and shaped round and fried to perfection.	

MUTTON SHAMMI KABAB (WEEKLY SPECIALS)**\$6.00**

Fresh minced mutton, Chana dal, Ginger, Garlic, Green chili's and Cinnamon sticks infused to make a round mutton patty, cooked to perfection.

VEG SAMOSA**\$4.00**

Mixture of chopped spiced vegetables stuffed in a triangle shaped hand folded puff pastry and crisp fried.

MUTTON SAMOSA**\$5.00**

Fresh mutton minced stuffed into a triangle shaped hand folded puff pastry and crisp fried.

CHICKEN RUSSIAN CUTLETS**\$5.00**

Fresh minced chicken,potatoes,carrots,eggs, and Indian spices infused to make a round patty and crisp fried.

CHICKEN SAMOSA**\$3.00**

Fresh chicken mince stuffed in a triangle shaped hand folded puff pastry and crisp fried.

CHICKEN CREAM TIKKA**\$6.00**

Fresh tender boneless chicken cubes marinated with creamy yougurt,fresh cream and grilled on a tandoor to perfection

SALADS AND RAITAS 5**GREEN SALAD****\$11.00**

Fresh garden green cut veggies.

BOONDI RAITA**\$11.00**

Boondi raita is a North Indian raita variety made with curd (yogurt) and melt-in-the-mouth boondi (fried gram flour balls) together with a few ground spices and herbs

DAHI KUCHUMBER**\$5.00**

Fresh Creamy Yogurt seasoned with mild sprinkle spice, onions, tomatoes

PAPAD**\$3.00**

Tradational fried indian crisp

MASALA PAPAD**\$4.00**

Tradational fried indian crisp topped with sprinkle spice mix ,tomato,onions

CHINESE SOUP'S ON! 15**VEG CORIANDER SOUP****\$21.00**

Garden fresh vegetables with cabbage and beans added with thick vegetable stock.

VEG CORN SOUP**\$21.00**

Corn and Cream with garden fresh vegetables boiled with special stock for perfection.

VEG CLEAR SOUP**\$21.00**

Garden fresh vegetables boiled with clear vegetable stock.

VEG HOT SOUR SOUP**\$21.00**

Garden fresh sliced mushrooms and fresh vegetables boiled in special stock.

VEG MANCHOW SOUP	\$21.00
Shredded cabbage added with garden fresh vegetables in special stock and garnished with fried noodles.	
PRAWNS CLEAR SOUP	\$26.00
Fresh boiled prawns with chicken stock for a perfect soup.	
PRAWNS CORN SOUP	\$26.00
Fresh prawns made with corn, cream and spiced stock.	
PRAWNS CORIANDER SOUP	\$26.00
Fresh prawns boiled with fresh coriander leaves to make it a soulful soup.	
PRAWNS HOT & SOUR SOUP	\$26.00
Fresh prawns boiled with chicken stock, white vinegar and soy sauce. Finally garnished with spring onions.	
PRAWNS MANCHOW SOUP	\$26.00
Fresh prawns with finely shredded cabbage, egg, and fried noodles, infused together to make it a fine manchow style soup	
CHICKEN CORIANDER SOUP	\$23.00
Fresh Shredded chicken breast, leeks, butter, garlic, and chilies, Infused with chicken stock.	
CHICKEN CORN SOUP	\$23.00
Fresh chicken or prawns cooked with corn, cream, with the stock until it comes to boiling point.	
CHICKEN CLEAR SOUP	\$23.00
Fresh shredded and boiled chicken, infused with clear chicken stock for a perfect light soup.	
CHICKEN HOT SOUR SOUP	\$23.00
Sliced fresh mushrooms boiled with fresh shredded chicken and chicken stock.	
CHICKEN MANCHOW SOUP	\$23.00
Shredded cabbage added with fresh chicken, boiled egg and chicken stock, garnished with fried noodles.	

IT 'S APPETIZERS TIME CHICKEN 15

SIZZLING CHICKEN	\$40.00
Cubes of fresh chicken, bell pepper and cashew nuts, seasoned with soya sauce on a piping hot sizzler platter.	
DRAGON CHICKEN	\$41.00
Deep fried fresh chicken tossed in authentic spicy schezwan sauce, with cubes of green capsicum and onions.	
CRISPY CHICKEN	\$40.00
Crispy fried fresh chicken fingers tossed with aromatic soya sauce.	
APPLE CHICKEN	\$43.00
Fresh chicken wings shaped like apples, deep fried and tossed with schezwan sauce in a wok pan.	
CHICKEN SPRING ROLL	\$38.00
Freshly cooked chicken and garden-fresh vegetables wrapped in a special Chinese dough, deep fried until golden brown.	
CHICKEN SCHEZWAN	\$40.00
Diced pieces of fresh chicken boneless tossed and cooked in schezwan sauce.	

HOUSE SPECIAL CHICKEN CHILI DRY	\$42.00
Pieces of fresh chicken fried the Chinese way and finally sautéed on a pan with dry green chili's and lots of minced garlic.	
RED PEPPER CHICKEN	\$40.00
Diced fresh chicken pieces tossed and cooked to perfection with dry red chilies, diced red capsicum and chopped spring onions.	
CHICKEN 65	\$40.00
Always a fan favorite diced fresh chicken marinated with yogurt, chili's powder and finally deep fried to perfection.	
BURNT WOK CHICKEN	\$40.00
Chunky pieces of Chinese style fresh fried chicken, tossed on wok pan with red chilies for the burnt aroma.	
CHICKEN HONGKONG	\$40.00
Fresh Chicken cubes fried and tossed on wok with schezwan sauce, green capsicum, chopped garlic and green chili's, onion cubes and garnished with cashew nuts	
MONGOLIAN CHICKEN	\$40.00
Chunks of fresh chicken cooked to perfection with dried red chili's with spicy red sauce.	
CHICKEN LOLLIPOP	\$40.00
An all-time favourite, fresh chicken wings marinated with chilies sauce, rice flour, vinegar, garlic and deep fried until golden brown.	
TWO FLAVOURED CHICKEN	\$40.00
Double flavoured fresh chicken, sautéed in natural honey and aromatic star anise.	
KUNG PAO CHICKEN	\$40.00
Chinese-style fresh chicken tossed in a wok pan with sweet and spicy sauce, garnished with cashew nuts.	
VEGETARIAN STARTERS 11	
BURNT WOK VEGETABLES	\$35.00
Garden fresh vegetables and dry red chili's tossed on a Chinese wok for the burnt flavour.	
PANEER SOYA CHILI	\$38.00
Cubes of fresh cottage cheese cooked in chili's sauce, cornflour, chopped ginger, vinegar, soy sauce and sautéed on wok to complete the delicacy.	
SIZZLING VEGETABLES	\$35.00
Garden fresh veggies sautéed with soya sauce, pint of vinegar, salt to taste and garnished with cashew, to be finally served on a piping hot sizzler platter.	
BABY CORN DRY RED CHILI	\$32.00
Crispy fried fresh baby corn, stir fried on a wok pan with a red pungent sauce.	
CRISPY SOYA VEGETABLES	\$35.00
Crispy fried garden-fresh vegetables stir-fried to perfection in soya chili's garlic sauce.	
VEG SPRING ROLL	\$27.00
Mix of garden-fresh vegetables wrapped in a special Chinese dough and finally deep fried until golden brown.	
VEG MANCHURIAN	\$35.00
Deep fried assorted garden-fresh vegetables infused with chili's and crushed garlic.	

PANEER CHILI DRY	\$35.00
Deep fried fresh cottage cheese cooked with dried red chili's and crushed garlic.	
KUNG PAO POTATO	\$35.00
Fresh potato fries tossed with sweet and spicy sauce, Garnished with cashew nuts.	
VEG SCHEZWAN	\$35.00
Assorted garden-fresh vegetables tossed and sautéed in schezwan sauce on a wok pan.	
VEG HONG KONG	\$35.00
Garden fresh mixed vegetables fried balls cooked on wok with schezwan sauce, green capsicum, chopped garlic and green chili's, cubes of onions and garnished with cashew nuts.	
MAIN COURSE CHICKEN (GRAVY) 10	
KOLKATA CHILI CHICKEN	\$42.00
Pieces of fresh chicken breast tossed on wok pan with capsicum, chili's, completed with a dash of soy sauce.	
HONG KONG CHICKEN	\$40.00
Fresh sliced chicken cooked on wok pan with green capsicum, cubes of onions, wild pepper and aromatic soy sauce.	
CHICKEN SWEET & SOUR	\$41.00
Cubes of fresh chicken breast cooked on wok pan with chopped tomato, soy sauce, hint of sugar, dash of vinegar and garnished with spring onions.	
HUNAN CHICKEN	\$41.00
Chunks of fresh chicken cubes tossed on wok pan with Hunan sauce.	
CHICKEN MANCHURIAN	\$41.00
Marinated and fried chunks of fresh chicken pieces cooked on wok with garlic, chopped green chili's in an aromatic soy sauce.	
SAPO CHICKEN	\$41.00
Fresh cubes of chicken cooked in a perfectly balanced seet ,salty and spicy oriental flavor sapo sauce .	
MONGOLIAN CHICKEN	\$41.00
Chunks of fresh chicken cooked with dried red chili's with red spicy sauce to perfection.	
CHICKEN CHILI	\$41.00
Chili chicken is a popular Indo-Chinese dish of chicken of Hakka Chinese heritage. In India, this may include a variety of dry chicken preparations. Though mainly boneless chicken is used in this dish	
CHICKEN IN BLACK BEAN SAUCE	\$41.00
Finely chop garlic and then roughly cut fermented black beans. Place the mushrooms at the bottom, and then top with chicken. Spread the garlic and fermented black beans evenly over the chicken.	
BURNT WOK CHICKEN	\$41.00
Its a popular indo-chinese dish prepared in gravy form and semi gravy form using soy sauce,oyster sauce, garlic, green chili with boneless fresh chicken	

VEGETARIAN MAIN COURSE (GRAVY) 6

VEG MANCHURIAN GRAVY	\$35.00
Deep fried garden-fresh mixed veggie balls deep fried, cooked on wok with soy sauce, chopped garlic, green chili's and garnished with spring onion.	
PANEER CHILI GRAVY	\$35.00
Cubes of deep-fried fresh cottage cheese cooked on wok with green capsicum, chopped garlic and green chili with soy sauce. Garnished with chopped coriande leaves.	
VEG SWEET & SOUR	\$35.00
Garden fresh vegetables cooked on wok with tomato sauce, chopped garlic, splash of lemon juice, and garnished with spring onions.	
BURNT WOK VEGETABLES GRAVY	\$35.00
Assorted garden-fresh vegetables deep fried into balls tossed on wok in red chillies, oyster sauce, soy sauce, chopped garlic, chopped green chili's, cubes of onions and garnished with spring onions.	
VEG HONG KONG GRAVY	\$35.00
Garden fresh mixed vegetables fried balls cooked on wok with schezwan sauce, green capsicum, chopped garlic and green chili's, cubes of onions and garnished with cashew nuts.	
VEG SAPO	\$35.00
Fresh greens cooked in a perfectly balanced sweet,salty and spicy oriental flavour sapo sauce.	
OODLES NOODLES - NON VEGETARIN 10	
CHICKEN HAKKA NOODLE	\$39.00
Fresh noodles cooked with fresh chicken, eggs and garden-fresh vegetables on wok pan with soy sauce and garnished with spring onions.	
CHICKEN PAN FRIED NOODLES	\$39.00
Fried noodles cooked with fried fresh chicken, garden fresh vegetables, soy sauce, oyster sauce, chopped garlic and green chili's on wok pan and garnished with spring onions.	
CHICKEN SCHEZWAN NOODLE	\$39.00
Boiled fresh noodles cooked with fresh fried chicken, garden fresh veggies on wok, sautéed with schezwan sauce and garnished with spring onions.	
CHICKEN AMERICAN CHOPSUEY	\$39.00
Deep fried fresh noodles with garden fresh veggies and chicken with tomato sauce. Garnished with fried egg for the perfect chopsuey.	
HUNAN PAN FRIED NOODLES (CHICKEN)	\$39.00
Deep fried fresh noodles with slices of fresh chicken breast and sautéed with Hunan sauce.	
HUNAN PAN FRIED NOODLES (PRAWNS)	\$44.00
Deep fried fresh noodles cooked with fresh prawns and sautéed with Hunan sauce.	
PRAWNS AMERICAN CHOPSUEY	\$44.00
Deep fried fresh noodles with garden fresh veggies, fresh prawns and tomato sauce. Garnished with fresh fried egg for perfection.	
PRAWNS HAKKA NOODLES	\$44.00
Fresh noodles cooked on wok pan with fresh prawns, fresh egg and garden-fresh vegetables with soy sauce and garnished with spring onions.	

PRAWNS SCHEZWAN NOODLES **\$44.00**

Boiled noodles cooked on wok with fresh prawns, garden fresh veggies, sautéed with schzewan sauce and garnished with spring onions.

PRAWNS PAN FRIED NOODLES **\$44.00**

Fried noodles cooked on wok pan with fresh prawns, chicken, capsicum, Chinese cabbage and sautéed with soy sauce.

NOODLES NOODLES - VEGETARIAN 6

PLAIN PAN-FRIED NOODLES **\$35.00**

Fried noodles with garden fresh veggies sautéed with soy sauce.

VEG SCHEZWAN NOODLES **\$35.00**

Noodles with mixed garden-fresh veggies sautéed on schzewan sauce.

HUNAN PAN FRIED NOODLES **\$35.00**

Fried noodles with mixed garden-fresh veggies sautéed on wok pan with Hunan sauce.

VEG HAKKA NOODLES **\$35.00**

Noodles tossed on wok pan with garden fresh veggies, soy sauce and a pinch of salt.

VEG AMERICAN CHOPSUEY **\$35.00**

Deep fried noodles with garden fresh veggies tossed on wok pan with tomato sauce for the tangy sweet and sour flavour.

VEG SCHEZWAN NOODLES **\$35.00**

Noodles deep fried with garden fresh veggies, tossed on wok pan with schzewan sauce.

RICE - NON VEGETARIAN 15

CHICKEN FRIED RICE **\$40.00**

Long grain rice tossed on wok pan with fresh chicken, egg, soy sauce and garnished with spring onions, Seasoned with a pinch of salt.

CHICKEN SCHEZWAN FRIED RICE **\$40.00**

Fresh chicken tossed on wok pan with long grain rice, eggs, assorted veggies with schzewan sauce.

CHICKEN MONGOLIAN POT RICE **\$40.00**

Long grain cooked with fresh chicken, broccoli, mushroom and mixed veggies, sautéed on wok pan with soy sauce for the spicy flavour.

CHICKEN BURNT CHILLY FRIED RICE **\$40.00**

Long grain rice tossed on wok pan with fresh chicken, fresh eggs, dried red chili's, garnished with fried onions and spring onions.

TRIPLE SCHEZWAN RICE(CHICKEN/PRAWNS/VEG) **\$40.00**

Long grain rice tossed on wok pan with fresh chicken, fresh prawns and garden-fresh veggies with schzewan sauce for the perfect Chinese delicacy

CHICKEN POT RICE **\$40.00**

Long grain rice cooked with fresh chicken gravy with mixed veggies in soy sauce.

POT FRIED RICE CHICKEN **\$40.00**

Fresh Chicken cubes prepared in a silky smooth flavourful chinese gravy tossed along with Fried rice and served in a pot

CHICKEN SINGAPORE FRIED RICE **\$40.00**

Fresh chicken, cashew nuts, noodles, dried red chili's and schzewan sauce tossed to perfection on a wok pan.

EGG FRIED RICE **\$36.00**

Long grain rice, fresh eggs tossed on wok pan and garnished with spring onions, seasoned with a pinch of salt.

PRAWNS FRIED RICE **\$44.00**

Long grain rice, fresh prawns tossed on wok pan and garnished with spring onion, seasoned with a pinch of salt.

PRAWNS POT RICE **\$44.00**

Long grain rice, fresh prawn gravy, oyster sauce, soy sauce and garden-fresh veggies tossed on wok pan.

POT FRIED RICE PRAWNS **\$44.00**

Prawns prepared in a silky smooth flavourful chinese gravy tossed along with Fried rice and served in a pot

PRAWNS MONGOLIAN POT RICE **\$44.00**

Long grain rice, fresh prawn, oyster sauce, soy sauce, dried red chili's and garden-fresh veggies tossed on wok pan, for a spicy flavour.

PRAWNS SCHEZWAN FRIED RICE **\$44.00**

Fresh prawns tossed on wok pan along with long grain rice, fresh eggs, garden-fresh veggies with schetzwan sauce.

PRAWNS SINGAPORE FRIED RICE **\$44.00**

Fresh prawns tossed on wok pan along with long grain rice, noodles, fresh chicken, cashew nuts, dried red chili's and garden fresh veggies with schetzwan sauce.

RICE VEGETARIAN 7

VEG FRIED RICE **\$36.00**

Rice tossed on wok pan with garden fresh assorted veggies, seasoned with salt.

VEG SCHEZWAN FRIED RICE **\$36.00**

Rice tossed on wok pan with fresh garden-fresh mixed veggies, schetzwan sauce, seasoned with spring onions.

VEG SINGAPORE FRIED RICE **\$36.00**

Garden fresh assorted veggies tossed on wok pan along with long grain rice, cashew nuts, dried red chili's with schetzwan sauce.

VEG BURNT CHILI FRIED RICE **\$36.00**

Rice tossed on wok pan with garden fresh assorted veggies, dried red chili's, red chili paste, fried onions and garnished with spring onions.

VEG POT RICE **\$36.00**

Garden fresh mixed veggies tossed with wok pan, chopped green chili's with chopped garlic in soy sauce.

VEG MONGOLIAN POT RICE **\$36.00**

Long grain rice, oyster sauce, soy sauce, dried red chili's and garden-fresh mixed veggies tossed on wok pan for a spicy flavour.

POT FRIED RICE VEG **\$36.00**

Fresh greens prepared in a silky smooth flavourful chinese gravy tossed along with Fried rice and served in a pot

DESSERTS 11

CARAMEL CUSTARD (THURSDAY SPECIAL) **\$13.00**

Traditional French dessert with creamy caramel over silky custard, prepared with milk and sugar topped with caramel syrup.

GAJAR HALWA	\$18.00
Gajar ka halwa is a combination of nuts, fresh milk, sugar, khoya and ghee with grated carrots.	
CHOCOLATE MOUSSE (EGGLESS)	\$19.00
French delicacy prepared with five ingredients, chocolate, cream, sugar, eggs and butter.	
SHAHI TUKDA	\$17.00
A rich & festive dessert made with bread, ghee, sugar, fresh milk and nuts. This royal aromatic dessert and is said to have originated during the Mughal reign.	
MAWA FIRNI	\$17.00
Phirni or Firni is a classic slow-cooked Indian sweet pudding made with basmati rice, fresh milk, nuts, sugar and scented with either cardamom powder, saffron or rose water.	
RAS-MALAI	\$21.00
Ras malai is a popular Indian dessert consisting of white cream (Malai), sugar, fresh milk and cardamom-flavoured paneer cheese known as chhana or chhena, garnished with pistachio and almonds.	
GULAB JAMUN	\$17.00
Gulab jamun is an Indian dessert of fried dough balls soaked in a sweet, sticky sugar syrup. As per tradition, the syrup has a delicate rose flavour.	
MAHARANI RABDI	\$22.00
Tiny Balls of chhana or chhena (cottage cheese) topped with malai lacchha, garnished with saffron and pistachio.	
DUDHI HALWA	\$18.00
Lauki or dudhi halwa is an Indian dessert made with bottle gourd, fresh milk, ghee, sugar and flavoured with cardamom and nuts.	
SHAHI ZARDA (FRIDAY SPECIAL)	\$17.00
Shahi Zarda is a traditional boiled sweet rice dish, native to the Indian subcontinent, made with saffron, fresh milk, mawa, sugar and flavoured with cardamoms, raisins, pistachios or almonds.	
TIRAMISU	\$21.00
Tiramisu is a classic Italian dessert layering coffee-soaked lady fingers with a rich and airy mascarpone cream.	
BEVERAGES 5	
LASSI (SWEET SALTY)	\$16.00
Rich creamy yogurt blended to perfection try it sweet or salty	
MANGO LASSI	\$18.00
Rich creamy yogurt blended along with smoth pulp of the king of fruits mango a must try	
FRESH LIME SODA	\$18.00
Aerated beverage perfectly balanced try it sweet or salty	
BOTTLED WATER	\$4.00
Bottled water	
SOFT DRINKS AREATED BEVERAGES	\$6.00
Canned Bottle aerated beverage	