

# Kamat Restaurant

King Faisal Street, Opp.HSBC Bank, Abu Shagara, Sharjah Opposite HSBC Bank, Abu Shagara ·  
+97165599044 · Updated: Jan 14, 2026

[View online menu](#)



## THALI 1

**Thali** **\$28.00**

Dry Veg (S.I), Curry Veg. (S.I), Jeera Aloo, Chana Masala, Sambar, Rasam, Dal, Rice, Poori / Tandoori Roti, Papad, Yoghurt, Sweet (Ltd.)

## SNACKS 67

**Idli\*** **\$13.00**

Steamed rice cakes, coconut chutney, sambar

**Dahi Idli\*** **\$14.00**

Yoghurt coated rice cakes, coconut chutney, sambar

**Fried Idli\*** **\$15.00**

Deep fried rice cakes, coconut chutney, sambar

**Podi Idli\*** **\$15.00**

Podi masala coated rice cakes, coconut chutney, sambar

**Schezwan Idli** **\$20.00**

Schezwan sauce coated rice cakes

**Chilli Idli** **\$20.00**

Fried rice cakes, onions, Chinese sauces, spices

**Idli Dipped in Sambar\*** **\$16.00**

Steamed rice cake, deep fried wada

**Wada** **\$13.00**

Fermented lentil batter, deep fried

**Wada Dipped in Sambar** **\$16.00**

Deep fried lentil wada, sambar, coconut chutney

**Idli Wada** **\$13.00**

Steamed rice cake, deep fried wada

**Idli Wada Dipped in Sambar** **\$16.00**

Steamed rice cake, deep fried lentil wada, sambar, coconut chutney

**Dahi Wada\*** **\$14.00**

Aerated wada, whipped yoghurt, tamarind sauce, spices

<b>Sada Dosa*</b>	<b>\$13.00</b>
Savoury lentil crepe, coconut chutney, sambar	
<b>Masala Dosa</b>	<b>\$16.00</b>
Savoury lentil crepe, spiced potato filling, coconut chutney, sambar	
<b>Andhra Sada Dosa</b>	<b>\$15.00</b>
Savoury lentil crepe, Andhra style masala, coconut chutney, sambar	
<b>Andhra Masala Dosa</b>	<b>\$18.00</b>
Savoury lentil crepe, Andhra style masala, spiced potato filling, coconut chutney, sambar	
<b>Mysore Sada Dosa*</b>	<b>\$15.00</b>
Savoury lentil crepe, Mysore style masala, coconut chutney, sambar	
<b>Mysore Masala Dosa</b>	<b>\$18.00</b>
Savoury lentil crepe, Mysore style masala, spiced potato filling, coconut chutney, sambar	
<b>Rava Sada Dosa*</b>	<b>\$14.00</b>
Savoury semolina crepe, coconut chutney, sambar	
<b>Rava Masala Dosa*</b>	<b>\$17.00</b>
Savoury semolina crepe, spiced potato filling, coconut chutney, sambar	
<b>Onion Rava Sada Dosa</b>	<b>\$15.00</b>
Onion-infused semolina crepe, coconut chutney, sambar	
<b>Onion Rava Masala Dosa</b>	<b>\$18.00</b>
Onion-infused semolina crepe, spiced potato filling, coconut chutney, sambar	
<b>Paper Sada Dosa*</b>	<b>\$19.00</b>
Paper thin savoury lentil crepe, coconut chutney, sambar	
<b>Paper Masala Dosa</b>	<b>\$22.00</b>
Paper thin savoury lentil crepe, spiced potato filling, coconut chutney, sambar	
<b>Podi Sada Dosa*</b>	<b>\$15.00</b>
Savoury lentil crepe, podi masala, coconut chutney, sambar	
<b>Podi Masala Dosa*</b>	<b>\$18.00</b>
Savoury lentil crepe, podi masala, spiced potato filling, coconut chutney, sambar	
<b>Cheese Dosa*</b>	<b>\$17.00</b>
Savoury lentil crepe, cheese, coconut chutney, sambar	
<b>Cheese Masala Dosa*</b>	<b>\$20.00</b>
Savoury lentil crepe, cheese, spiced potato filling, coconut chutney, sambar	
<b>Cheese Corn Dosa*</b>	<b>\$19.00</b>
Savoury lentil crepe, corn, cheese, coconut chutney, sambar	
<b>Cheese Palak Masala Dosa*</b>	<b>\$22.00</b>
Savoury lentil crepe, cheese, spinach, spiced potato filling, coconut chutney, sambar	

<b>Palak Dosa*</b>	<b>\$16.00</b>
Savoury lentil crepe, spinach, coconut chutney, sambar	
<b>Palak Masala Dosa*</b>	<b>\$19.00</b>
Savoury lentil crepe, spinach, spiced potato filling, coconut chutney, sambar	
<b>Paneer Bhurjee Dosa*</b>	<b>\$24.00</b>
Savoury lentil crepe, spiced paneer filling, coconut chutney, sambar	
<b>Paneer Chilli Dosa*</b>	<b>\$24.00</b>
Savoury lentil crepe, paneer chilli filling, coconut chutney, sambar	
<b>Mushroom Masala Dosa*</b>	<b>\$23.00</b>
Savoury lentil crepe, spicy mushroom filling, coconut chutney, sambar	
<b>Veg. Manchurian Dosa*</b>	<b>\$21.00</b>
Savoury lentil crepe, veg manchurian filling, coconut chutney, sambar	
<b>Jini Dosa</b>	<b>\$20.00</b>
Savoury lentil crepe, pav bhaji masala, schezwan sauce, spiced vegetable filling, cheese, coconut chutney, sambar	
<b>Spring Dosa</b>	<b>\$20.00</b>
Savoury lentil crepe, chinese style filling, coconut chutney, sambar	
<b>Masala Cheese Uttapam</b>	<b>\$20.00</b>
Masala infused savoury pancake, cheese, coconut chutney, sambar	
<b>Masala Kaju Uttapam</b>	<b>\$17.00</b>
Masala infused savoury pancake, cashew, coconut chutney, sambar	
<b>Masala Uttapam*</b>	<b>\$16.00</b>
Thick savoury pancake, spiced potato, coconut chutney, sambar	
<b>Podi Uttapam*</b>	<b>\$15.00</b>
Thick savoury pancake, podi masala, coconut chutney, sambar	
<b>Plain Uttapam*</b>	<b>\$13.00</b>
Thick savoury pancake, coconut chutney, sambar	
<b>Onion Uttapam*</b>	<b>\$15.00</b>
Onion infused savoury pancake, coconut chutney, sambar	
<b>Onion Tomato Uttapam*</b>	<b>\$16.00</b>
Onion and tomato infused savoury pancake, coconut chutney, sambar	
<b>Onion Tomato with Cheese Uttapam*</b>	<b>\$20.00</b>
Onion and tomato infused savoury pancake, cheese, coconut chutney, sambar	
<b>Paneer Pav Bhaji</b>	<b>\$25.00</b>
Vegetable bhaji, paneer, toasted buttered pav	
<b>Pav Bhaji (Cheese)*</b>	<b>\$25.00</b>
Vegetable bhaji, cheese, toasted buttered pav	

<b>Pav Bhaji (Butter)*</b>	<b>\$23.00</b>
Vegetable bhaji, butter, toasted buttered pav	
<b>Jain Pav Bhaji*</b>	<b>\$24.00</b>
Vegetable bhaji without onion or garlic, toasted buttered pav	
<b>Chana Bhatura*</b>	<b>\$24.00</b>
Spiced chickpeas gravy, deep fried bhatura	
<b>Chana Poori*</b>	<b>\$19.00</b>
Spiced chickpeas, deep fried pooris	
<b>Aamras Poori (Seasonal)*</b>	<b>\$20.00</b>
Mango puree, deep fried pooris	
<b>Poori Shrikhand*</b>	<b>\$17.00</b>
Saffron and cardamom-infused hung curd, deep fried pooris	
<b>Poori Bhaji*</b>	<b>\$16.00</b>
Spiced potatoes, deep fried pooris	
<b>Paneer Pakoda*</b>	<b>\$24.00</b>
Sliced paneer, savoury gram flour batter	
<b>Mix Veg. Pakoda*</b>	<b>\$18.00</b>
Thinly sliced vegetables, savoury gram flour batter	
<b>Onion Pakoda</b>	<b>\$18.00</b>
Thinly sliced onions, savoury gram flour batter	
<b>Cheese Pakoda*</b>	<b>\$24.00</b>
Sliced cheese, savoury gram flour batter	
<b>Wada Pav (2 Pcs)*</b>	<b>\$16.00</b>
Spiced mashed potato wada, fresh pav	
<b>Potato Wada (2 Pcs)*</b>	<b>\$9.00</b>
Spiced mashed potato, savoury gram flour batter	
<b>Samosa Pav (2 Pcs)</b>	<b>\$16.00</b>
Crispy punjabi samosa, fresh pav	
<b>Cocktail Samosa (2 Pcs)</b>	<b>\$7.00</b>
Spicy potato and green pea filling, crispy deep fried crust	
<b>Punjabi Samosa (2 Pcs)</b>	<b>\$9.00</b>
Spicy potato filling, crispy deep fried crust	
<b>Cheese Samosa (2 Pcs)*</b>	<b>\$10.00</b>
Spicy potato filling, crispy deep fried crust	
<b>Peri Peri Fries</b>	<b>\$15.00</b>
Deep fried potato batons, peri peri spice	

**French Fries** **\$13.00**  
Deep fried potato batons

## **GRILLED SANDWICHES** 10

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**Chilli Cheese Toast\*** **\$16.00**

White bread slices, green chilli, cheese

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**Club Sandwich\*** **\$17.00**

White bread slices, garden fresh vegetables, cheese, coriander chutney

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**Bombay Sandwich\*** **\$16.00**

White bread slices, garden fresh vegetables, mashed potato, coriander chutney

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**Pav Bhaji Sandwich** **\$15.00**

White bread slices, vegetable bhaji

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**Paneer Chutney Sandwich\*** **\$15.00**

White bread slices, grated paneer, coriander chutney

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**Cheese Corn Sandwich\*** **\$15.00**

White bread slices, cheese, corn

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**Cheese Sandwich\*** **\$15.00**

White bread slices, cheese

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**Vegetable Sandwich\*** **\$13.00**

White bread slices, garden fresh vegetables

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**Chutney Sandwich\*** **\$9.00**

White bread slices, coriander chutney

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**Maska Pav (2 Pcs)\*** **\$8.00**

Pav, butter

## **CHAATS** 11

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**Pani Puri** **\$13.00**

Bite sized puris, potato-boondi filling, sweet water, spicy water

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**Bhel Puri** **\$13.00**

Puffed rice, boiled potatoes, onions, sev, coriander chutney, tamarind chutney

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**Sev Puri** **\$13.00**

Papdi, mashed potato, sev, coriander chutney, tamarind chutney

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**Dahi Batata Puri** **\$14.00**

Bite sized puris, boiled potatoes, whipped yoghurt, sev, coriander chutney, tamarind chutney

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**Papdi Chaat** **\$14.00**

Papdi, mashed potato, whipped yoghurt, sev, coriander chutney, tamarind chutney

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<b>Bhalla Papdi Chaat</b>	<b>\$14.00</b>
Wada, papdi, mashed potato, whipped yoghurt, sev, coriander chutney, tamarind chutney	
<b>Aloo Chana Chaat</b>	<b>\$14.00</b>
Boiled potatoes, chickpeas, spices, coriander chutney, tamarind chutney	
<b>Corn Chaat</b>	<b>\$15.00</b>
Corn, papdi, sev, coriander chutney, tamarind chutney	
<b>Samosa Chaat</b>	<b>\$16.00</b>
Samosa, whipped yoghurt, sev, coriander chutney, tamarind chutney	
<b>Samosa Chole</b>	<b>\$16.00</b>
Punjabi samosa, spiced chickpeas curry	
<b>Raj Kachori</b>	<b>\$15.00</b>
Deep fried kachori, coriander chutney, tamarind chutney, boiled potatoes, onions, sev, yoghurt, spices	

## EXTRAS 7

<b>Extra Chana</b>	<b>\$12.00</b>
Spiced chickpeas	
<b>Extra Poori (4 Pcs)</b>	<b>\$10.00</b>
Deep fried pooris	
<b>Extra Bhatura (Per Pc)</b>	<b>\$7.00</b>
Deep fried bhatura	
<b>Extra Pav (Per Pc)</b>	<b>\$4.00</b>
Pav	
<b>Extra Coconut Chutney</b>	<b>\$5.00</b>
Coconut chutney	
<b>Extra Cheese</b>	<b>\$5.00</b>
Cheese	
<b>Extra Butter</b>	<b>\$4.00</b>
Butter	

## SOUTH INDIAN RICE PREPARATION 5

<b>Bisi Bele Bhath*</b>	<b>\$20.00</b>
Tamarind-infused Basmati rice, lentils, seasonal vegetables, boondi	
<b>Curd Rice*</b>	<b>\$20.00</b>
Tempered whipped yoghurt, Basmati rice	
<b>Tomato Rice*</b>	<b>\$19.00</b>
Tomato-infused Basmati rice	

<b>Lemon Rice*</b>	<b>\$19.00</b>
Lemon-infused Basmati rice	
<b>Masala Bhath*</b>	<b>\$19.00</b>
Basmati rice, seasonal vegetables, spices	
<b>KABAB-E-KHAAS</b> 26	
<b>Paneer Chatpata*</b>	<b>\$30.00</b>
Fresh paneer, tangy marinade; chargrilled	
<b>Paneer Tikka*</b>	<b>\$30.00</b>
Fresh paneer, tandoori masala marinade; chargrilled	
<b>Pudina Paneer Tikka*</b>	<b>\$30.00</b>
Fresh paneer, mint-infused marinade; chargrilled	
<b>Paneer Hariyali Tikka*</b>	<b>\$30.00</b>
Fresh paneer, mint-coriander marinade; chargrilled	
<b>Paneer Pahadi Tikka*</b>	<b>\$30.00</b>
Fresh paneer, pahadi masala marinade; chargrilled	
<b>Paneer Cheese Tikka*</b>	<b>\$30.00</b>
Fresh paneer, cheese, creamy marinade; chargrilled	
<b>Kalimirch Paneer Tikka</b>	<b>\$30.00</b>
Fresh paneer, black pepper-infused marinade; chargrilled	
<b>Lasooni Paneer Tikka</b>	<b>\$30.00</b>
Fresh paneer, garlic-infused marinade; chargrilled	
<b>Achari Paneer Tikka</b>	<b>\$30.00</b>
Fresh paneer, achari masala marinade; chargrilled	
<b>Kastoori Paneer Tikka*</b>	<b>\$30.00</b>
Fresh paneer, fenugreek masala marinade; chargrilled	
<b>Schezwan Paneer Tikka</b>	<b>\$30.00</b>
Fresh paneer, schezwan masala marinade; chargrilled	
<b>Peri Peri Paneer Tikka</b>	<b>\$30.00</b>
Fresh paneer, peri peri masala marinade; chargrilled	
<b>Paneer Cheesy Methi Seekh*</b>	<b>\$30.00</b>
Fresh paneer, mashed potatoes, cheese, fenugreek; chargrilled	
<b>Paneer Cheesy Kaju Seekh*</b>	<b>\$30.00</b>
Fresh paneer, mashed potatoes, cheese, cashew, cream; chargrilled	
<b>Paneer Kashmiri Seekh</b>	<b>\$30.00</b>
Fresh paneer, mashed potatoes, special masala; chargrilled	

<b>Paneer Makai Seekh*</b>	<b>\$30.00</b>
Fresh paneer, corn, mashed potatoes; chargrilled	
<b>Stuffed Mushroom*</b>	<b>\$30.00</b>
Button mushrooms, paneer filling, tandoori masala marinade; chargrilled	
<b>Malai Mushroom*</b>	<b>\$30.00</b>
Button mushrooms, creamy marinade; chargrilled	
<b>Mushroom Tikka</b>	<b>\$30.00</b>
Button mushrooms, tandoori masala marinade; chargrilled	
<b>Tandoori Broccoli*</b>	<b>\$30.00</b>
Fresh broccoli, tandoori masala marinade; chargrilled	
<b>Malai Broccoli</b>	<b>\$30.00</b>
Fresh broccoli, creamy cheese marinade; chargrilled	
<b>Vegetable Chilli Cheese Seekh Kabab</b>	<b>\$28.00</b>
Seasonal vegetables, chilli, cheese; chargrilled	
<b>Vegetable Makhmali Seekh Kabab</b>	<b>\$27.00</b>
Fresh paneer, potatoes, seasonal vegetables; chargrilled	
<b>Vegetable Seekh Kabab</b>	<b>\$27.00</b>
Potatoes, seasonal vegetables; chargrilled	
<b>Aloo Chatpata</b>	<b>\$27.00</b>
Baby potatoes, tangy marinade, chargrilled	
<b>Hara Bhara Kabab</b>	<b>\$27.00</b>
Mashed potatoes, green vegetables, cashews; deep fried	

## SHAKAHARI PAKWAN 78

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<b>Paneer Tikka Masala*</b>	<b>\$38.00</b>
Paneer tikka, spicy tomato gravy	
<b>Paneer Hariyali Tikka Masala*</b>	<b>\$38.00</b>
Paneer hariyali tikka, mint-coriander masala gravy	
<b>Paneer Cream Tikka Masala*</b>	<b>\$38.00</b>
Paneer tikka, spicy tomato gravy, cream	
<b>Stuffed Mushroom Masala*</b>	<b>\$38.00</b>
Chargrilled button mushroom, tomato masala gravy	
<b>Seekh Kabab Masala</b>	<b>\$36.00</b>
Vegetable seekh kababs, spicy masala gravy	
<b>Hara Bhara Kabab Masala</b>	<b>\$36.00</b>
Hara bhara kabab, spicy masala gravy	

<b>Paneer Tawa Masala*</b>	<b>\$30.00</b>
Fresh paneer, tawa masala gravy	
<b>Kaju Paneer Masala*</b>	<b>\$30.00</b>
Fresh paneer, cashews, tomato masala gravy	
<b>Paneer Methi Malai*</b>	<b>\$30.00</b>
Fresh paneer, fenugreek-infused creamy gravy	
<b>Paneer Mushroom Masala*</b>	<b>\$30.00</b>
Fresh paneer, button mushroom, spicy masala gravy	
<b>Paneer and Mushroom Kadai</b>	<b>\$29.00</b>
Fresh paneer, button mushroom, tomato-onion masala gravy	
<b>Paneer Methi Malai*</b>	<b>\$30.00</b>
Fresh paneer, fenugreek-infused creamy gravy	
<b>Paneer Khurchan*</b>	<b>\$29.00</b>
Fresh diced paneer, capsicum, tomato masala gravy	
<b>Paneer Lababdar</b>	<b>\$29.00</b>
Fresh paneer, onion-cashew masala gravy	
<b>Paneer Kolhapuri*</b>	<b>\$29.00</b>
Fresh paneer, Kolhapuri masala, spicy tomato gravy	
<b>Paneer Bhurjee*</b>	<b>\$29.00</b>
Fresh diced paneer, tomatoes, onions, spices	
<b>Kadai Paneer</b>	<b>\$29.00</b>
Fresh paneer, spices, tomato-onion masala gravy	
<b>Methi Chaman Kashmiri*</b>	<b>\$29.00</b>
Fresh paneer, fenugreek-infused creamy gravy	
<b>Paneer Makhnwala*</b>	<b>\$28.00</b>
Fresh paneer, tomato-cream gravy	
<b>Dhingri Paneer Mutter*</b>	<b>\$28.00</b>
Fresh paneer, button mushrooms, green peas, tomato masala gravy	
<b>Paneer Mutter*</b>	<b>\$28.00</b>
Fresh paneer, green peas, tomato masala gravy	
<b>Bhuna Paneer*</b>	<b>\$28.00</b>
Fresh paneer, spicy masala gravy	
<b>Paneer Jalfrezi</b>	<b>\$28.00</b>
Fresh paneer, onions, tomatoes, fresh cream, onion-cashew masala gravy	
<b>Paneer and Baby Corn Jalfrezi</b>	<b>\$28.00</b>
Fresh paneer, onions, tomatoes, baby corn, sweets and sour tomato gravy	

<b>Palak Paneer*</b>	<b>\$27.00</b>
Fresh paneer, puréed spinach, spices	
<b>Paneer Chole*</b>	<b>\$27.00</b>
Fresh paneer, chickpeas, spicy masala gravy	
<b>Mushroom Butter Masala</b>	<b>\$29.00</b>
Button mushrooms, tomato-cream gravy	
<b>Mushroom Hara Pyaz</b>	<b>\$27.00</b>
Button mushrooms, green onions, spicy masala gravy	
<b>Bhuna Mushroom*</b>	<b>\$27.00</b>
Button mushrooms, spicy masala gravy	
<b>Kadai Mushroom</b>	<b>\$26.00</b>
Button mushrooms, tomato-onion masala gravy	
<b>Mushroom Mutter*</b>	<b>\$26.00</b>
Button mushrooms, green peas, spicy masala gravy	
<b>Baby Corn Mushroom Masala*</b>	<b>\$26.00</b>
Baby corn, button mushrooms, spicy masala gravy	
<b>Baby Corn Chatpata*</b>	<b>\$26.00</b>
Baby corn, tangy masala gravy	
<b>Kadai Baby Corn</b>	<b>\$26.00</b>
Baby corn, tomato-onion masala gravy	
<b>Corn Bhurjee*</b>	<b>\$26.00</b>
Corn, onions, tomatoes, spices	
<b>Malai Kofta</b>	<b>\$26.00</b>
Fried potato-paneer dumplings, creamy gravy	
<b>Kaju Mutter Masala*</b>	<b>\$27.00</b>
Cashews, green peas, tomato masala gravy	
<b>Navratan Korma*</b>	<b>\$26.00</b>
Fresh paneer, garden fresh vegetables, white grapes, apple, dry fruits, onion-cashew masala gravy	
<b>Veg. Maharaja</b>	<b>\$26.00</b>
Fried potato-paneer dumplings, sweet-spicy gravy	
<b>Veg. Lahori*</b>	<b>\$26.00</b>
Fresh paneer, green peas, garden fresh vegetables, tomato-onion- cashew masala gravy	
<b>Bhuna Vegetable*</b>	<b>\$26.00</b>
Garden fresh vegetables, spicy masala gravy	
<b>Diwani Handi*</b>	<b>\$26.00</b>
Fresh okra, mushrooms, baby corn, mixed vegetables, fresh cream, tomato-onion-cashew masala gravy	

<b>Veg. Hariyali*</b>	<b>\$26.00</b>
Garden fresh vegetables, coriander masala gravy	
<b>Veg. Achari</b>	<b>\$26.00</b>
Garden fresh vegetables, spicy masala gravy, Indian pickle spices	
<b>Veg. Makhanwala*</b>	<b>\$26.00</b>
Garden fresh vegetables, tomato-cream gravy	
<b>Veg. Jalfrezi</b>	<b>\$26.00</b>
Garden fresh vegetables, fresh cream, tomato-onion-cashew masala gravy	
<b>Veg. Raipuri*</b>	<b>\$26.00</b>
Garden fresh vegetables, Raipuri masala, spicy tomato gravy	
<b>Veg. Kolhapuri*</b>	<b>\$26.00</b>
Garden fresh vegetables, Kolhapuri masala, spicy tomato gravy	
<b>Veg. Peshawari*</b>	<b>\$26.00</b>
Garden fresh vegetables, Peshawari masala, spicy tomato gravy	
<b>Veg. Hyderabad*<sup>i</sup></b>	<b>\$26.00</b>
Garden fresh vegetables, Hyderabad masala, spicy masala gravy	
<b>Veg. Do-Pyaza*</b>	<b>\$26.00</b>
Garden fresh vegetables, onions two ways, spicy masala gravy	
<b>Kadai Veg.</b>	<b>\$25.00</b>
Garden fresh vegetables, spices, tomato-onion masala gravy	
<b>Mix. Vegetable*</b>	<b>\$24.00</b>
Garden fresh vegetables, masala gravy	
<b>Methi Mutter Malai*</b>	<b>\$28.00</b>
Green peas, fenugreek, creamy gravy	
<b>Gobi Mutter Masala*</b>	<b>\$24.00</b>
Cauliflower, green peas, spicy masala gravy	
<b>Corn Mutter Masala*</b>	<b>\$24.00</b>
Green peas, masala gravy	
<b>Mutter Masala*</b>	<b>\$23.00</b>
Green peas, masala gravy	
<b>Dum Aloo Kashmiri</b>	<b>\$26.00</b>
Potatoes, special tomato masala gravy	
<b>Banarasi Dum Aloo*</b>	<b>\$26.00</b>
Baby potatoes, creamy spicy gravy	
<b>Lahori Aloo</b>	<b>\$24.00</b>
Baby potatoes, fresh cream, desiccated coconut, cheese, tomato-onion-cashew masala gravy	

<b>Aloo Gobi Methi</b>	<b>\$24.00</b>
Potatoes, cauliflower, fenugreek, spices	
<b>Kadai Gobi</b>	<b>\$24.00</b>
Cauliflower, tomato-onion masala gravy	
<b>Kadai Aloo</b>	<b>\$21.00</b>
Potatoes, tomato-onion masala gravy	
<b>Achari Aloo</b>	<b>\$21.00</b>
Potatoes, Indian pickle spices, masala gravy	
<b>Masaledar Aloo</b>	<b>\$21.00</b>
Potatoes, spicy masala gravy	
<b>Bhindi Masala*</b>	<b>\$25.00</b>
Okra, tomato masala gravy	
<b>Dahi Bhindi*</b>	<b>\$25.00</b>
Tempered whipped yoghurt, okra	
<b>Aloo Bhindi*</b>	<b>\$24.00</b>
Potatoes, okra, spices	
<b>Sarson Ka Saag*</b>	<b>\$23.00</b>
Pureed mustard leaves, spices	
<b>Baingan Bhartha Aur Mutter*</b>	<b>\$23.00</b>
Mashed chargrilled eggplant, green peas, spices, masala gravy	
<b>Palak Mutter*</b>	<b>\$22.00</b>
Green peas, spinach masala gravy	
<b>Lehsuni Palak</b>	<b>\$22.00</b>
Garlic, spinach masala gravy	
<b>Aloo Palak</b>	<b>\$21.00</b>
Potatoes, spinach masala gravy	
<b>Chana Palak*</b>	<b>\$21.00</b>
Chickpeas, spinach masala gravy	
<b>Chana Masala*</b>	<b>\$22.00</b>
Potatoes, green capsicum, green peas, tomato masala gravy	
<b>Dal Makhani*</b>	<b>\$23.00</b>
Creamy lentils, butter	
<b>Dal Tadka*</b>	<b>\$21.00</b>
Tempered yellow lentil gravy	
<b>Dal Fry*</b>	<b>\$19.00</b>
Yellow lentil gravy	

<b>Paneer Tikka Biryani*</b>	<b>\$36.00</b>
Paneer tikka, Basmati rice, biryani masala	
<b>Mushroom Tikka Biryani*</b>	<b>\$36.00</b>
Mushroom tikka, Basmati rice, biryani masala	
<b>Vegetable Hyderabad Biryani*</b>	<b>\$29.00</b>
Garden fresh vegetables, Hyderabad biryani masala, Basmati rice	
<b>Vegetable Biryani*</b>	<b>\$28.00</b>
Garden fresh vegetables, Basmati rice, biryani masala	
<b>Aloo Biryani</b>	<b>\$26.00</b>
Potatoes, Basmati rice, biryani masala	
<b>Paneer Peas Pulao*</b>	<b>\$28.00</b>
Fresh paneer, green peas, Basmati rice, spices	
<b>Shahjahani Pulao*</b>	<b>\$27.00</b>
Garden fresh vegetables, basmati rice, nuts, spices	
<b>Kashmiri Pulao*</b>	<b>\$27.00</b>
Garden fresh vegetables, dry fruits, basmati rice, spices	
<b>Nawabi Tarkari Pulao*</b>	<b>\$26.00</b>
Garden fresh vegetables, potatoes, paneer, Basmati rice, spices	
<b>Subzi Aur Tamatar Ka Pulao*</b>	<b>\$26.00</b>
Garden fresh vegetables, tomatoes, basmati rice, spices	
<b>Corn Palak Pulao*</b>	<b>\$25.00</b>
Basmati rice, puréed spinach, corn, spices	
<b>Vegetable Pulao*</b>	<b>\$23.00</b>
Garden fresh vegetables, Basmati rice, spices	
<b>Jeera Pulao*</b>	<b>\$19.00</b>
Cumin-infused biryani rice	
<b>Palak Tomato Khichdi*</b>	<b>\$24.00</b>
Basmati rice, yellow lentils, pureed spinach, tomatoes, pure ghee	
<b>Palak Tomato Khichdi*</b>	<b>\$24.00</b>
Basmati rice, yellow lentils, pureed spinach, tomatoes, pure ghee	
<b>Jaipuri Khichdi*</b>	<b>\$24.00</b>
Basmati rice, yellow lentils, Jaipuri spices, pure ghee	
<b>Amritsari Khichdi*</b>	<b>\$24.00</b>
Basmati rice, black lentils, Amritsari spices, pure ghee	

<b>Achari Khichdi</b>	<b>\$24.00</b>
Basmati rice, yellow lentils, Indian pickle spices, pure ghee	
<b>Dal Khichdi*</b>	<b>\$23.00</b>
Basmati rice, yellow lentils, pure ghee	
<b>Palak Garlic Rice</b>	<b>\$23.00</b>
Spinach, garlic, spices, Basmati rice	
<b>Steamed Rice*</b>	<b>\$15.00</b>
Steamed Basmati rice	

## INDIAN BREAD 22

<b>Paneer Nan / Kulcha*</b>	<b>\$13.00</b>
Paneer stuffed Nan / Kulcha	
<b>Paneer Paratha*</b>	<b>\$13.00</b>
Paneer stuffed Paratha	
<b>Masala Nan / Kulcha*</b>	<b>\$13.00</b>
Mix veg. masala-infused nan / kulcha	
<b>Masala Paratha*</b>	<b>\$13.00</b>
Mix veg. masala-infused Paratha	
<b>Cheese, Chilli and Garlic Nan / Kulcha</b>	<b>\$13.00</b>
Cheese & chilli-garlic infused Nan / Kulcha	
<b>Cheese, Chilli and Garlic Paratha</b>	<b>\$13.00</b>
Cheese & garlic topped Nan / Kulcha	
<b>Cheese and Garlic Nan / Kulcha</b>	<b>\$13.00</b>
Cheese & garlic topped Nan / Kulcha	
<b>Cheese and Garlic Paratha</b>	<b>\$13.00</b>
Cheese & garlic topped Paratha	
<b>Stuffed Nan / Kulcha (Aloo / Gobi / Methi)*</b>	<b>\$12.00</b>
Potato / Cauliflower / Fenugreek stuffed Nan / Kulcha	
<b>Stuffed Paratha (Aloo / Gobi / Methi / Ajwain)*</b>	<b>\$12.00</b>
Potato / Cauliflower / Fenugreek / Carom Seeds stuffed Paratha	
<b>Nan / Kulcha (Pudina / Garlic / Onion)</b>	<b>\$8.00</b>
Mint / Garlic / Onion infused Nan / Kulcha	
<b>Paratha (Pudina / Garlic / Onion)</b>	<b>\$8.00</b>
Mint / Garlic / Onion infused Paratha	
<b>Butter Nan / Kulcha*</b>	<b>\$7.00</b>
Buttered Nan / Kulcha	

<b>Butter Paratha*</b>	<b>\$7.00</b>
Buttered Paratha	
<b>Nan / Kulcha*</b>	<b>\$6.00</b>
Plain Nan / Kulcha	
<b>Paratha*</b>	<b>\$6.00</b>
Plain Paratha	
<b>Khasta Roti*</b>	<b>\$6.00</b>
Crispy roti	
<b>Makki Roti*</b>	<b>\$6.00</b>
Cornmeal roti	
<b>Missi Roti*</b>	<b>\$6.00</b>
Whole wheat and gram flour roti	
<b>Bajra Roti*</b>	<b>\$6.00</b>
Bajra flour roti	
<b>Butter Roti*</b>	<b>\$5.00</b>
Buttered roti	
<b>Tandoori Roti*</b>	<b>\$4.00</b>
Tandoor-baked roti	

## ACCOMPANIMENTS 11

<b>Fattoush*</b>	<b>\$18.00</b>
Lettuce, cucumber, radish, fried pita chips, spices	
<b>Hummus*</b>	<b>\$18.00</b>
Mashed chickpeas, tahina, olive oil, garlic	
<b>Shahi Bagh*</b>	<b>\$17.00</b>
Sweet corn, green peas, chickpeas, nuts, raisins, mint-infused dressing	
<b>Bean Sprout and Fruit Salad*</b>	<b>\$16.00</b>
Bean sprouts, fresh fruits, spices, tangy dressing	
<b>Kidney Bean Salad*</b>	<b>\$16.00</b>
Kidney beans, onions, tomatoes, cabbage, corn, spicy dressing	
<b>Green Salad*</b>	<b>\$11.00</b>
Cucumber, carrot, tomato, radish	
<b>Kachumber Salad*</b>	<b>\$10.00</b>
Cucumber, onions, spices, lime juice	
<b>Raita (Veg. / Boondi / Pineapple)*</b>	<b>\$9.00</b>
Whipped yoghurt, diced vegetables / boondi / pineapple, spices	

<b>Yoghurt</b>	<b>\$8.00</b>
Plain yoghurt	
<b>Masala Papad*</b>	<b>\$5.00</b>
Deep fried papad, onions, tomatoes, chilli, spices	
<b>Papad (Fried / Roasted)*</b>	<b>\$3.00</b>
Deep fried or roasted papad	

## SOUPS 17

<b>Sweet Corn Vegetable Soup*</b>	<b>\$16.00</b>
Sweet corn, garden vegetables, vegetable broth	
<b>Palak Soup*</b>	<b>\$16.00</b>
Fresh spinach, spiced vegetable broth	
<b>Manchow Soup*</b>	<b>\$16.00</b>
Garden vegetables, soy sauce, vegetable broth, crispy fried noodles	
<b>Hot and Sour Soup*</b>	<b>\$16.00</b>
Garden fresh vegetables, hot and sour vegetable broth	
<b>Mushroom Ginger Rice Soup*</b>	<b>\$16.00</b>
Sliced mushrooms, white rice, ginger-infused vegetable broth	
<b>Jade Corn Soup*</b>	<b>\$16.00</b>
Sweet corn, fresh spinach, vegetable broth	
<b>Tom Yum Soup*</b>	<b>\$16.00</b>
Garden vegetables, tom yum spiced vegetable broth	
<b>Tom Kha Veg. Soup</b>	<b>\$16.00</b>
Garden vegetables, tom yum spiced vegetable broth, coconut milk	
<b>Veg. and Spring Onion Soup</b>	<b>\$16.00</b>
Garden fresh vegetables, spring onions, vegetable broth	
<b>Veg. Talumein Soup</b>	<b>\$16.00</b>
Garden fresh vegetables, soy sauce, noodles, spiced vegetable broth	
<b>Wonton Noodle Soup*</b>	<b>\$16.00</b>
Vegetable wontons, noodles, vegetable broth	
<b>Veg. Noodle Soup*</b>	<b>\$15.00</b>
Garden vegetables, noodles, vegetable broth	
<b>Veg. Lemon Coriander Soup*</b>	<b>\$15.00</b>
Garden vegetables, lemon and coriander-infused vegetable broth	
<b>Veg. Clear Soup*</b>	<b>\$15.00</b>
Garden fresh vegetables, clear vegetable broth	

<b>Burnt Garlic Soup</b>	<b>\$15.00</b>
Garden vegetables, garlic-infused vegetable broth	
<b>Lentil Soup*</b>	<b>\$15.00</b>
Lentils, herbs, Indian spices	
<b>Tomato Soup*</b>	<b>\$15.00</b>
Puréed tomatoes, vegetable broth	

## STARTERS 21

<b>Vegetable Sesame Fingers with Schezwan Sauce</b>	<b>\$23.00</b>
Deep fried mixed vegetable fingers, sesame seeds, schezwan dipping sauce	
<b>Veg. Wonton with Garlic Sauce</b>	<b>\$23.00</b>
Fried vegetable wontons, spicy garlic sauce	
<b>Veg. Spring Roll</b>	<b>\$23.00</b>
Julienned vegetables, veg spring roll sheets	
<b>Paneer Spring Roll   Mushroom Spring Roll</b>	<b>\$25.00</b>
Julienned Paneer   Mushroom, vegetables, veg spring roll sheets	
<b>Thai Chilli Paneer</b>	<b>\$27.00</b>
Fried Paneer, thai sauce, chilli	
<b>Black Bean Paneer with Crackling Spinach</b>	<b>\$28.00</b>
Fried Paneer, black bean sauce, fried spinach	
<b>Paneer Butter Garlic   Mushroom Butter Garlic</b>	<b>\$27.00</b>
Fried Paneer   Mushroom, butter garlic sauce	
<b>Paneer Honey Chilli (Dry)   Mushroom Honey Chilli (Dry)</b>	<b>\$27.00</b>
Fried Paneer   Mushroom, honey, chilli, spices	
<b>Paneer Chilli (Dry)   Mushroom Chilli (Dry)   Baby Corn Chilli (Dry)*</b>	<b>\$27.00</b>
Fried Paneer   Mushroom   Baby Corn, Chinese sauces, spices	
<b>Veg. Chilli (Dry)   Cauliflower Chilli (Dry)*</b>	<b>\$25.00</b>
Fried Vegetables   Cauliflower, Chinese sauces, spices	
<b>Paneer Manchurian (Dry)   Mushroom Manchurian (Dry)   Cheese Manchurian (Dry)*</b>	<b>\$27.00</b>
Sautéed Paneer   Sliced Mushroom   Fried Cheese, onions, capsicum, Chinese sauces, spices	
<b>Veg. Manchurian (Dry)   Cauliflower Manchurian (Dry)*</b>	<b>\$25.00</b>
Fried Vegetable balls   Cauliflower, onions, Chinese sauces, spices	
<b>Paneer Salt Pepper   Mushroom Salt Pepper   Baby Corn Salt Pepper*</b>	<b>\$25.00</b>
Fried Paneer   Mushroom   Baby Corn, black pepper, spices	
<b>Paneer 65   Mushroom 65   Baby Corn 65*</b>	<b>\$28.00</b>
Fried Paneer   Mushroom   Baby Corn, tangy sauces, spices	

<b>Veg. 65   Cauliflower 65*</b>	<b>\$26.00</b>
Fried Vegetables   Cauliflower, tangy sauces, spices	
<b>Crispy Veg.   Crispy Cauliflower   Crispy Baby Corn   Crispy Potato Okra*</b>	<b>\$26.00</b>
Battered Vegetable batons   Cauliflower   Baby Corn   Potato & Okra, Chinese sauces, spices	
<b>Schezwan Chilli Potato   Honey Chilli Potato   Chilli Potato Pepper</b>	<b>\$25.00</b>
Fried Potato batons, honey, sesame, chilli, schezwan sauce	
<b>Sesame Chilli Mushroom</b>	<b>\$27.00</b>
Sautéed Mushroom, chilli, sesame seeds, spices	
<b>Crunchy Cottage Cheese*</b>	<b>\$27.00</b>
Batter fried Paneer, spices	
<b>Butter Garlic Vegetables</b>	<b>\$27.00</b>
Sautéed vegetables, butter garlic sauce, spices	
<b>Chinese Bhel*</b>	<b>\$22.00</b>
Fried noodles, spring onions, vegetables, Chinese sauces	

## VEGETARIAN DELICACIES 15

<b>Vegetable Sizzler</b>	<b>\$37.00</b>
Garden fresh vegetables, tangy sauce, veg. fried rice or veg. noodles	
<b>Thai Red Curry   Thai Green Curry</b>	<b>\$31.00</b>
Garden fresh vegetables, coconut milk, lemongrass, Thai-style red/green gravy	
<b>Hunan Vegetable*</b>	<b>\$26.00</b>
Garden fresh vegetables, hunan sauce, Chinese style gravy	
<b>Paneer Manchurian   Mushroom Manchurian   Baby Corn Manchurian*</b>	<b>\$27.00</b>
Fried Paneer   Mushroom   Baby Corn, soy sauce, Chinese style gravy	
<b>Veg. Manchurian   Cauliflower Manchurian</b>	<b>\$25.00</b>
Fried Vegetable balls   Cauliflower, soy sauce, Chinese style gravy	
<b>Paneer Chilli   Mushroom Chilli   Baby Corn Chilli*</b>	<b>\$27.00</b>
Fried Paneer   Mushroom   Baby Corn, spices, Chinese style gravy	
<b>Paneer in Hot Garlic Sauce   Mushroom In Hot Garlic Sauce</b>	<b>\$27.00</b>
Fried Paneer   Mushroom, spicy garlic-infused chinese style gravy	
<b>Paneer in Schezwan Sauce   Mushroom In Schezwan Sauce   Baby Corn In Schezwan Sauce</b>	<b>\$27.00</b>
Fried Paneer   Mushroom   Baby Corn, schezwan sauce	
<b>Paneer in Black Bean Sauce   Mushroom In Black Bean Sauce   Baby Corn In Black Bean Sauce</b>	<b>\$27.00</b>
Fried Paneer   Mushroom   Baby Corn, garden fresh vegetables, Chinese style black bean sauce	
<b>Kung Pao Paneer   Kung Pao Mushroom   Kung Pao Potato*</b>	<b>\$26.00</b>
Paneer   Button Mushrooms   Potato, red chilli, peanuts, spices, chinese sauce	

<b>Exotic Veg. in Hot Garlic Sauce</b>	<b>\$26.00</b>
Garden fresh vegetables, garlic, spicy Chinese style gravy	
<b>Veg. Balls in Ginger Sauce</b>	<b>\$25.00</b>
Fried vegetable balls, ginger-infused Chinese style gravy	
<b>Veg. in Schezwan Sauce</b>	<b>\$25.00</b>
Garden fresh vegetables, Chinese style schezwan gravy	
<b>Veg. Hong Kong*</b>	<b>\$25.00</b>
Garden fresh vegetables, Hong Kong style gravy	
<b>Sweet and Sour Veg.*</b>	<b>\$25.00</b>
Garden fresh vegetables, pineapple, Chinese style sweet & sour gravy	

## RICE 11

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<b>Triple Schezwan Fried Rice</b>	<b>\$36.00</b>
Crispy fried noodles, schezwan fried rice, schezwan gravy	
<b>Oriental Fried Rice*</b>	<b>\$26.00</b>
Garden fresh vegetables, potato, cashew, oriental style rice	
<b>Hong Kong Fried Rice*</b>	<b>\$26.00</b>
Garden fresh vegetables, Hong Kong style rice	
<b>Singapore Fried Rice*</b>	<b>\$26.00</b>
Garden fresh vegetables, Singapore style rice	
<b>Shanghai Fried Rice*</b>	<b>\$26.00</b>
Garden fresh vegetables, shanghai style sauce, white rice	
<b>Paneer Schezwan Fried Rice</b>	<b>\$27.00</b>
Fried Paneer, garden fresh vegetables, schezwan sauce, white rice	
<b>Veg. Schezwan Fried Rice</b>	<b>\$24.00</b>
Garden fresh vegetables, schezwan sauce, white rice	
<b>Vegetable Fried Rice*</b>	<b>\$23.00</b>
Garden fresh vegetables, white rice	
<b>Veg. Manchurian Rice</b>	<b>\$28.00</b>
Vegetable balls, manchurian sauce, white rice	
<b>Burnt Chilli Fried Rice*</b>	<b>\$23.00</b>
Garden fresh vegetables, chilli, white rice	
<b>Burnt Garlic Fried Rice</b>	<b>\$23.00</b>
Garden fresh vegetables, fried garlic, white rice	

## NOODLES 10

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<b>Paneer Schezwan Hakka Noodles   Mushroom Schezwan Hakka Noodles</b>	<b>\$27.00</b>
Fried Paneer   Sautéed Mushrooms, schezwan sauce, wok-tossed noodles	
<b>Paneer Hakka Noodles   Mushroom Hakka Noodles*</b>	<b>\$25.00</b>
Fried Paneer   Sautéed Mushrooms, wok-tossed noodles	
<b>Paneer Chilli Noodles   Mushroom Chilli Noodles*</b>	<b>\$25.00</b>
Fried Paneer   Sautéed Mushrooms, chilli sauce, wok-tossed noodles	
<b>Hong Kong Noodles*</b>	<b>\$25.00</b>
Hong Kong style wok-tossed noodles	
<b>Singapore Noodles*</b>	<b>\$25.00</b>
Singapore style wok-tossed noodles	
<b>Veg. Schezwan Hakka Noodles</b>	<b>\$25.00</b>
Garden fresh vegetables, schezwan sauce, wok-tossed noodles	
<b>Veg. Stir-Fried Noodles*</b>	<b>\$24.00</b>
Stir-fried garden vegetables, wok-tossed noodles	
<b>Veg. Hakka Noodles*</b>	<b>\$23.00</b>
Julienned garden vegetables, wok-tossed noodles	
<b>Veg. Chilli Garlic Noodles</b>	<b>\$23.00</b>
Chilli-garlic sauce, wok-tossed noodles	
<b>American Chopsuey*</b>	<b>\$23.00</b>
Crispy fried noodles, garden vegetables, sweet and sour gravy	

## MAIN DESSERTS 13

<b>Gajar Halwa</b>	<b>\$13.00</b>
Glazed carrots, pure ghee, dry fruits	
<b>Matka Firni</b>	<b>\$16.00</b>
Indian style rice pudding	
<b>Angoori Rabdi (Pot)</b>	<b>\$14.00</b>
Soft curd cheese balls, sweet cardamom-infused milk	
<b>Chhena Rabdi (Pot)</b>	<b>\$14.00</b>
Curd cheese, sweet cardamominfused milk	
<b>Rabdi with Tender Coconut (Pot)</b>	<b>\$15.00</b>
Sweet thickened milk, tender coconut pulp, pomegranate seeds	
<b>Rasmalai (2 Pcs)</b>	<b>\$14.00</b>
Soft curd cheese roundels, sweet cardamom-infused milk	
<b>Gulab Jamun (2 Pcs)</b>	<b>\$9.00</b>
Fried curd cheese balls, sugar syrup	

<b>Gulab Jamun with Ice Cream</b>	<b>\$17.00</b>
Fried curd cheese balls, sugar syrup, vanilla ice cream	
<b>Rasgulla (2 Pcs)</b>	<b>\$9.00</b>
Soft curd cheese balls, sugar syrup	
<b>Shrikhand</b>	<b>\$11.00</b>
Saffron and cardamom-infused hung curd	
<b>Fruit Salad</b>	<b>\$14.00</b>
Fresh seasonal fruits, creamy sauce	
<b>Fruit Salad with Kulfi</b>	<b>\$22.00</b>
Fresh seasonal fruits, creamy sauce, classic kulfi	
<b>Fruit Salad with Ice-Cream</b>	<b>\$20.00</b>
Fresh seasonal fruits, creamy sauce, vanilla ice cream	

## KULFI & ICE CREAMS 4

<b>Kulfi Falooda</b>	<b>\$16.00</b>
Kulfi, falooda noodles, rose syrup, dry fruits	
<b>Malai Kulfi</b>	<b>\$14.00</b>
Classic kulfi	
<b>Kesar Pista Matka Kulfi</b>	<b>\$14.00</b>
Saffron and pistachio kulfi	
<b>Ice Cream (Scoop)</b>	<b>\$10.00</b>
Vanilla, Choco Bite, Sitafal, Mango, Fig and Honey, Mixed Berry	

## MOCKTAILS & FRESH FRUIT JUICES 16

<b>Sweet Sunrise</b>	<b>\$16.00</b>
Orange and pineapple juice, mint, sprite	
<b>Watermelon Cucumber Lime Cooler</b>	<b>\$16.00</b>
Fresh watermelon, cucumber, lime juice, mint	
<b>Muskmelon</b>	<b>\$16.00</b>
Fresh cantaloupe juice	
<b>Orange</b>	<b>\$15.00</b>
Freshly squeezed orange juice	
<b>Carrot</b>	<b>\$15.00</b>
Fresh carrot juice	
<b>Apple</b>	<b>\$15.00</b>
Fresh apple juice	

<b>Pineapple</b>	<b>\$15.00</b>
Fresh pineapple juice	
<b>Watermelon</b>	<b>\$15.00</b>
Fresh watermelon juice	
<b>Mara Mari (Mosambi and Pineapple)</b>	<b>\$15.00</b>
Mosambi and pineapple juice	
<b>Ganga Jamuna (Mosambi and Orange)</b>	<b>\$15.00</b>
Freshly squeezed mosambi and orange juice	
<b>Ganga Jamuna Saraswati (Mix of Orange, Mosambi And Pineapple)</b>	<b>\$15.00</b>
Fresh orange, mosambi and pineapple juice	
<b>Carrot and Apple</b>	<b>\$15.00</b>
Fresh carrot and apple juice	
<b>Black Grapes</b>	<b>\$17.00</b>
Fresh black grape juice	
<b>Mango (Seasonal)</b>	<b>\$20.00</b>
Fresh mango juice	
<b>Cocktail (Mix of Pomegranate, Pineapple and Black Grapes)</b>	<b>\$20.00</b>
Pomegranate, pineapple and black grape juice	
<b>Pomegranate</b>	<b>\$21.00</b>
Fresh pomegranate juice	

## MILKSHAKES & FALOODA 12

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<b>Royal Falooda</b>	<b>\$19.00</b>
Rose syrup, rose-infused milk, falooda noodles, basil seeds, ice cream, dry fruits	
<b>Dry Fruit with Saffron</b>	<b>\$22.00</b>
Dry fruits, saffron-infused milk, ice cream	
<b>Mango</b>	<b>\$21.00</b>
Fresh mangoes, milk, ice cream	
<b>Strawberry</b>	<b>\$21.00</b>
Fresh strawberries, milk, ice cream	
<b>Badam Pista</b>	<b>\$20.00</b>
Almonds, pistachios, milk, ice cream	
<b>Watermelon</b>	<b>\$18.00</b>
Watermelon, milk, ice cream	
<b>Apple</b>	<b>\$18.00</b>
Fresh apples, milk, ice cream	

<b>Banana</b>	<b>\$18.00</b>
Banana, milk, ice cream	
<b>Chikoo</b>	<b>\$18.00</b>
Fresh chikoos, milk, ice cream	
<b>Rose</b>	<b>\$17.00</b>
Rose syrup, milk, ice cream	
<b>Chocolate</b>	<b>\$17.00</b>
Chocolate, milk, ice cream	
<b>Vanilla</b>	<b>\$17.00</b>
Vanilla ice cream, milk.	

## REFRESHERS 13

<b>Cold Coffee with Ice Cream</b>	<b>\$20.00</b>
Blended iced coffee, ice cream	
<b>Cold Coffee</b>	<b>\$15.00</b>
Blended iced coffee	
<b>Mango Lassi</b>	<b>\$16.00</b>
Mango-infused sweet yoghurt shake	
<b>Masala Lassi</b>	<b>\$14.00</b>
Yoghurt shake, spices	
<b>Lassi (Sweet / Salted)</b>	<b>\$13.00</b>
Yoghurt shake, sweet or salted	
<b>Butter Milk</b>	<b>\$10.00</b>
Classic buttermilk	
<b>Jal Jeera Water / Soda</b>	<b>AVAILABLE OPTIONS</b>
Water or soda, jal jeera spices	
	\$10.00
	\$11.00
<b>Fresh Lime with Mint</b>	<b>\$10.00</b>
Water, fresh Indian limes, mint leaves	
<b>Fresh Lime (Soda / Sprite)</b>	<b>\$12.00</b>
Fresh Indian limes, soda/sprite	
<b>Aerated Drinks</b>	<b>\$5.00</b>
<b>Sparkling Water</b>	<b>\$11.00</b>
<b>Still Water (Small)</b>	<b>\$3.00</b>
<b>Still Water (Large)</b>	<b>\$6.00</b>

## STIMULATORS 5

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### Zafrani Tea

**\$20.00**

Saffron-infused fresh milk tea

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### Tea

**\$7.00**

Classic milk tea

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### Masala Tea

**\$8.00**

Indian spiced milk tea

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### Tea (Black / Green)

**\$6.00**

Premium black / green tea

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### Filter Coffee

**\$7.00**

South Indian style coffee

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