THE RUBY HILL TOP RESTAURANT, PUNE

MENU

BAR MENU

SOFT BEVERAGES

Mineral Water	₹49
Aerated Water	₹75
Canned Juice	₹125
Fresh Lime Soda / Water	₹95
Tonic Water	₹125
Red Bull	₹225
Diet Can	₹95

Don't Drink & Drive

DESSERT COCKTAIL

A Long Kiss Good Night ₹480
(Vanilla Vodka, Baileys, Almond Syrup, White Chocolate)

Milk Way Martini (vodka,baileys,hejal nut syrup) ₹480

Frozen Tiramisu (Kahlua,Baileys,Chocolate ice cream) ₹480

SHOOTERS

747 (Kahlua, Baileys, Melon Syrup, Vodka) ₹425

Mind Blowing ₹400
(Bacardi Lemon, Pineapple Juice, Melon Syrup, Vodka)

Kamikaze (Vodka, Orange Flavour Liquor, Fresh Lime Juice) ₹400

B - 52 (Kahlua, Baileys, Orange Flavour Liqueur) ₹425

Brain Hemorrhage ₹425
(Peach Schnapps, Vodka, Baileys, Grenadine)

Flaming Lamborghini ₹450
(Vodka, Baileys, Kahlua, Orange Flavour Liqueur)

MOCKTAIL

Caribbean Sunshine ₹220
(Pineapple Juice, Orange Juice, Passion Fruit Syrup)

Baywatch (Cranberry Juice, Orange Juice, Peach Syrup) ₹220

Illusion ₹220
(Melon Syrup, Pineapple Juice, Fresh Lime Juice & Soda)

Prohibition Punch (Apple Juice, Fresh Lime Juice, Ginger Ale) ₹220

Pink Flamingo (Guava Juice, Grenadine Syrup, Fresh Cream) ₹220

Summer Rain (Kiwi crush, Fresh Lime Juice, Lemonade) ₹220

Virgin Pina Colada ₹220
(Pineapple Juice, Coconut Syrup, Vanilla Ice-Cream, Coconut Dust)

Virgin Mojito ₹220
(Mint Leaves, Lime Chunk, Sweet & Sour Top up 7 Up)

Bull Mojito ₹250
(Mint Leaves, Lime Chunk, Sweet & Sour Top up Bull)

CHAMPAGNE	By Bottle	
Moet & Chandon Brut Imperial	₹7225	
SCOTCH WHISKIES	**60 ml**	**30 ml**
J.W Double Black	₹1020	₹550
J.W. Black Label	₹850	₹460
J.W. Red Label	₹595	₹340
Chivas Regal 12 Yrs	₹850	₹470
Jack Daniels Tennessee	₹850	₹470
Jameson Irish	₹640	₹365
Teachers 50	₹595	₹340
Teachers HLC	₹550	₹315
100 Pipers	₹550	₹315
Black & White	₹550	₹315
Vat 69	₹550	₹315
Jim Beam Bourbon	₹550	₹315
SINGLE MALT	**60 ml**	**30 ml**
Cardhu (12 Yrs)	₹1105	₹595
Glenfiddich (12 Yrs)	₹1020	₹550
PREMIUM WHISKY	**60 ml**	**30 ml**
Blender's Pride	₹425	₹240
Antiquity Blue	₹400	₹220
Antiquity	₹380	₹215
Signature	₹380	₹215
Royal Challenge	₹380	₹215

CLASSIC COCKTAILS

Mojito (Rum, Mint Leaves, Lime Chunks, Sugar Syrup, Lime Juice) ₹450

Cosmopolitan ₹445

(Mandarin Vodka, Orange Flavour Liquor, Cranberry Juice, Lime & Sugar)

Caipiroska ₹450

(Vodka, Brown Sugar, Lime Chunks, Lime & Sugar)

Old Cuban ₹450

(White Rum, Mint Leafs, Angostura Bitter, Champagne)

French 75 ₹450

(Gin, Lemon Juice, Sugar, Sparkling Wine, Cocktail Cherry, Orange Peel)

Singapore Sling ₹450

(Gin, Cherry Liquor, Orange Flavour Liquor, Grenadine Syrup,
Pineapple Juice, Angostura Bitter)

Mint Julep (Whisky, Mint Leaves, Sugar, Tonic Water) ₹440

Lynch Berg Lemonade ₹440

(Tennessee Whisky, Orange Flavour Liquor, Lime Juice,
Lemon Wedges, Cherry)

PIMMS Cup ₹440

(Gin, Cucumber Slice, Orange Slice, Strawberry, Lemon Slice,
Mint Leaves)

Hunky Panky ₹440

(Gin, Fresh Water Melon, Water Melon Liquor, Tabasco,
Pineapple Juice)

Dark N Storm ₹440

(Dark Rum, Mint Leafs, Chat Masala, Lime Juice, Tabasco,
Rock Salt, Thums Up)

Zombie ₹440

(Dark Rum, White Rum, Orange Juice, Pineapple Juice, Lime Juice)

Sangria (Brandy, Red Wine, Fresh Fruit) ₹440

MARGARITA

The Original Margarita ₹450

(Tequila Silver, Orange Flavour Liquor, Fresh Lime Juice)

Maple Margarita ₹450

(Tequila Silver, Orange Flavour Liquor, Fresh Lime Juice, Maple Syrup)

Raspberry Strawberry Margarita ₹450

(Fresh Raspberry, Fresh Strawberry, Honey, Tequila Silver, Lime Juice)

Blood Orange Margarita ₹450

(Fresh Orange Juice, Lime Juice, Tequila Silver, Orange Flavour Liquid)

Mojitorita ₹450

(Tequila Silver, Mint Leaves, Lime Chunks, Sugar, Lime Juice)

MARTINI

Classic Martini (Gin, Dry Vermouth) ₹450

Bennett(Gin, Dry Vermouth, Sugar, Angostura Bitter) ₹450

House Of The Sun ₹450

(Vodka, Dry Vermouth, Raspberry Syrup, Pineapple Juice)

French Martini (Vodka, Raspberry, Pineapple Juice , Lime & Sugar) ₹450

Blood N Sand (Whisky, Sweet Vermouth, Orange Juice , Red Cherry) ₹450

LONG COCKTAIL

L.I.I.T ₹480

(Vodka, White Rum, Gin, Tequila, Orange Flavour, Top up Coke)

L.I.I.T Bull ₹525

(Vodka, White Rum, Gin, Tequila, Orange Flavour, Top up Red Bull)

L.I.I.T Rhode Island ₹480

(Vodka, White Rum, Gin, Tequila, Orange Flavour, Top up Guava Juice)

L.I.I.T Fantasy Island ₹480

(Vodka, White Rum, Gin, Tequila, Orange Flavour, Top up Orange Juice, Grenadine Syrup)

VODKA	60 ml	30 ml
Belvedere	₹810	₹440
Grey Goose	₹810	₹440
Absolut (Regular/Kurant, Citron, Peppar)	₹595	₹340
Smirnoff Black	₹470	₹255
Smirnoff (Regular, Vanilla, Greenapple, Citrus)	₹380	₹210

RUM	60 ml	30 ml
Bacardi White	₹400	₹225
Captain Morgan	₹400	₹225
Old Monk	₹315	₹180

GIN	60 ml	30 ml
Bombay Sapphire	₹595	₹340
Beefeater	₹595	₹340
Blue Riband	₹315	₹180

TEQUILA		
Sauza	₹550	₹300

BRANDY & COGNAC	60 ml	30 ml
Honey Bee	₹315	₹180
Napoleon	₹315	₹180

BEER	330 ml
King Fisher Ultra	₹255
King Fisher Premium	₹210
Corona	₹450
Bira White	₹250
Heineken	₹280
Budweiser	₹255
Carlsberg	₹255

BACARDI BREEZER	₹300
Orange/Cranberry/Blackberry/ Jamaican Passion	

SPARKLING WINE	By Bottle
Sula Brut	₹2125

WINE	Glass	Bottle
Sula Cabernet Shiraz Red	₹350	₹1700
Sula Chenin Blanc White	₹350	₹1700
Sula Zinfandel Rose	₹350	₹1700
Sula late Harvest Sweet	₹350	₹1700

LIQUEURS	30 ml
Jagermeister	₹450
Cointreau	₹380
Bailey's Irish Cream	₹410
Kahlua	₹380
Campari	₹380
Sambuca	₹380

CHAMPAGNE COCKTAIL

Classic Champagne Cocktail ₹450

(Sugar Cube, Angostura Bitter, Champagne, Lemon & Orange Twist)

The Ruby Diamond ₹450

(Gin, Orange Juice, Lemon Juice, Champagne)

Pomegranate Champagne Punch ₹450

(White Rum, Fresh Pomegranate Juice, Lemon Juice, Sugar Syrup,

Fresh Mint Leaves, Champagne)

Trouble In Paradise ₹450

(Honey, Basil Spring, Bourbon Whisky, Campari, Grape Juice,

Lemon Juice, Honey Syrup, Black Pepper)

Mandarin Kiss (Sparkling Wine, Mandarine Vodka) ₹450

DAIQUIRI

Classic Diaquiri (White Rum, Fresh Lime Juice, Sugar) ₹440

Crazy Monkey (White Rum, Fresh Lime Juice, Sugar, Banana) ₹440

Water Melon Diaquiri ₹440

(White Rum, Fresh Water Melon Juice, Fresh Lime Juice)

Mango Diaquiri (Fresh Mango, White Rum, Lime Juice) ₹440

Strawberry Diaquiri ₹440

(Fresh Strawberry, White Rum, Lime Juice)

FOOD MENU

SOUPS

Mushroom & Thyme ₹189
Shallot, Mushroom, Garlic, thyme broth served with Mushroom ragout bread

Tomato Jasmine Tea ₹189
An Aromatic makeover of the classic tomato soup with the Flavour of Jasmine tea brew infused with tobasco,herbs & truffle oil.

Cream of Musroom\Brocolli\Chicken Tomato served with Bread Stick ₹189
all time favorite cream soup of your choice

Roasted creamy pumpkin soup with crispy ciabatta. ₹189
youll be mopping every bit of thid creamy pumpkin soup

Thai Veg Broth ₹189
Thai Veg Broth with touch of thai spices & coconut milk

Chicken Quenelle ₹189
A clear soup with spiced chicken dumplings.

Lobster Bisque ₹229
lobster bisque is traditionally smooth and creamy. Serve with crusty Garlic Bread.

Pandra Rassa ₹219
Pandra Rassa is a Maharashtrian chicken Soup with lots of spices.

Murg Zafrani Shorba ₹219
"A rich soup with the dynamic flavour of whole spices and the aromatic touch of saffron.

"Seafood & Celery Chowder ₹229
A thick and creamy soup with fish, Prawns & crab meat served with spiced lavache.

Alani Pani ₹219
Maharashtrian Chicken Clear Soup with Turmeric

STARTERS TANDOOR VEG

Zaitooni Paneer Tikka ₹279
Paneer marinated with olive paste, Indian spices & grilled in Tandoor.

Lahori Paneer Tikka ₹279
Cottage Cheese Marinated with Indian spices ,ajwain& grilled in Tandoor.

Bhuna Mirch Paneer Tikka ₹299
Malai Paneer stuffed with green chili paste and cheese & grilled in Clay Oven.

Smoked Brocolli Florets ₹299
Florets of Cauliflower marinated with cream cheese, cardamom & grilled in Clay Oven.

Tandoori Bharwan Kumbh ₹279
fresh Mushroom stuffed with tandoori veg cheddar & cooked in barbeque

Saundhe Aloo ₹259
Baby Potato Marinated With Handground & Cooket in Tandoor

Veg Platter ₹799
Assorted appetizers of Chef's Choice.

TANDOOR NON VEG

Peruvian Chicken Grilled Kebab ₹339
our fusion take on the speciality tikka kebab

Tandoori Mutton Chaap ₹449
Mutton Chops marinated with Indian spice & yoghurt

Lucknowi Sheekh Kabab ₹389
Minced lamb kabab with traditional spices on Skewers

Curry Leaf Pesto Rozali Kebab ₹379
Chicken breast stuffed with minced lamb, marinated with curry leaf pesto and grilled in tandoor.

Chicken Thecha Kebab ₹339
This kabab is marinated in a typical Maharashtrian spicy chutney - Thecha.

Imphala Kabab ₹369
Chicken marinated with Old Monk & rich indian spices

Murugan Kabab ₹349
Tender chicken marinated in speciality kerala spice & peri peri

Lemon Dill Salmon Kebab ₹749
salmon marinated with lemon & dill grilled in tandoor.

Asian Fish Tikka ₹359
fish marinated in soya ,blackpepper, szechwan sauce and finish in tandoor.

Tandoori Kukkad ₹759
whole Chicken Marinated in Indian Spices, yoghurt and Cooked in Tandoor.

Coconut Malai Smoked Prawns. ₹519
Prawns marinated with coconut cream & green chili finished in tandoor

Kingfish Amritsari ₹549
Baby Kingfish Marinated in Yoghurt, red chili, carraway seeds, Spices and chargrilled.

Pomfret with Curry Leaf & Coconut ₹729
Whole silver Pomfret Marinated with Curry Leaf, Coconut Pesto & Indian Spices Cooked on Clay Oven.

Lamb Shanks ₹449
Spicy mutton prepration

Non Veg Platter ₹1699
Assortment - Lamb, Chicken & Fish appetizers of chefs choice

Seafood Platter ₹1799
Assortment of fish, prawns, Pomfret & king fish

APPETIZERS VEG

Suran Ke Chapli with Monterey Jack ₹249
Yam patty stuffed with monterey jack cheese & served with tomato chilli jam.

Kurkure Okra with Imli Saunth Chutney ₹249
crunchy bhindi sprinkled with spice & served with tamarind chutney

Smoked Creamy Veg Crostini ₹249
Crispy farmer Bread topped with roasted creamy vegetables.

Mushroom Zarina ₹259
Button Mushroom stuffed with Cheese, Italian Herbs & deep fried.

Paneer Beer Batter with Barbeque Rub ₹279
Paneer coated with beer batter deep fried & sprinkled with barbeque rub

Three Cheese Wrap ₹279
Sundried Tomato, Jalapeno, Mozzarella, Cheddar and Blue Cheese Wrap.

Barbeque Baby Potatoes ₹239
Crispy fried Baby potato sprinkled with barbeque rub

Corn Karari Tikki ₹239
Crunchy corn cakes deep fried and served with tomato chili jam

Loaded Nachos ₹299
Crispy Home Made Tortilla Chips Served with Refried Beans, Salsa & Cheese Sauce.

Asparagus with Butter Lemon and Ranch Dip ₹319
fresh Asparagus sauteed with lemon butter & parmesan

Crispy Chili Idli ₹239
Our take on the south Indian delicacy

Baby Corn Garlic Tempura ₹259
Burnt Garlic, Baby Corn Tossed In Soya Glaze and Red Dry Chilly.

Lebanese Platter ₹329
Hummus, Baba Ganoush, Falafel and Couscous Salad Served with Lavache and pita bread.

APPETIZERS NON VEG

Lemon Chicken Wings ₹339
Chicken Winglets Tossed in asian styleLemon & Soya Chilly Sauce.

Butter Garlic Prawns with White Wine ₹519
Prawns Tossed in Butter Garlic and Chenin Blanc

Meat Balls ₹439
Mutton Keema Balls Coated with Bread Crumbs & Golden Fried.

Thai Dry Chilly Chicken ₹369
Thai spice marinated fried chicken tossed with pepper salt

Chicken Satay ₹339
grilled chicken skewers marinated with spices and served with peanut sauce.

Prawns on Toast with Honey Ginger Gel ₹369
Prawns mousse on toast served with honey ginger jam

Kerala Style Fish Chips with Podi Rub ₹369
Kerala style crumb fried fish & chips with hommade podi masala

Panfried Chili Fish ₹369
Pan Fried sliced Fish tossed with soya chilli ,onion & peppers

Prawns Pepper Salt ₹519
Crunchy Prawns Tossed with Scallions, Salt & Black Pepper.

Roast lamb chilli ₹429
Tender pieces of lamb tossed in soya chilli glaze.

Mutton Galouti ₹439
tender melt in mouth kababs from Lucknow packed with flavours served on crispy thin parathas

Mutton Sukka ₹459
Dry prepration of mutton with khada masala & onion

Chicken Sukka ₹369
A masaledar chicken recipe with a dense paste and coconut-y flavors.

SALADS VEG

Caesar Salad ₹229
This Classic American Salad of lettuce Dressed with our Homemade Secret Blend of Caesar Dressing.

Pinacolada ₹259
Iceberg Lettuce, Coconut,Green Peas,Pineapple,Fresh Cream & sprinkled with chilli flakes .

Quinoa Salad ₹259
A healthy salad with quinao,asparagus,Cherry tomatoes with lemon Vinaigrette dressing

Greek Salad with Rucola ₹259
Rucola Lettuce, Cucumber,Onion,Olives, Tomato,Bell Pepper, Olive Oil Dressing.

Water Melon with Feta ₹259
Water Melon, Feta Cheese, Lime Juice & Crushed Black Pepper.

NON VEG

Grilled Chicken Caesar Salad ₹299
Grilled Chicken with lettuce and caeser dressing.

Chaat-E-Gulnaar ₹299
Spicy Chicken Tikka with Bell Pepper, Onion and Lime Juice.

Prawns & Coconut with Sweet Chilly Dressing ₹329
An Asian salad with packchoy,purple cabbage,Prawns & coconut

BREADS

Garlic Bread	₹179
Cheese Garlic Bread	₹239
Masala Garlic Bread	₹249

MOMO'S

Steamed\Panfried/tandoori/tossed
choice of sauces hot garlic /chili soya/ tomato chili

VEG

Mix vegetables	₹239
Paneer Bhurji with Jalapeno	₹249
Asparagus & Coconut	₹259

NON VEG

Chicken	₹239
Chicken Tikka	₹259
Prawn Momos	₹319

PIZZA VEG

Classic Margherita ₹349
thin crust pizza with tomato,mozarella & basil

Grilled Pineapple with Chilli Paneer. ₹349
thin crust pizza with grilled pineapple & chilli paneer

Mexican Pizza ₹359
Capsicum, Onion, crushed nachos and refried beans.

Cream Spinach ,Mushroom and Roasted Garlic ₹359
thin crust pizza with tomato sauce, mozarella, spinach, mushroom & roasted garlic.

Corn & Jalapeno Pizza ₹359
thin crust pizza with tomato sauce, mozarella, corn & jalapeno

Manchurian Pizza ₹349
thin crust Chinese style pizza with Szechwan sauce, Mozarella cheese & coin manchurian

NON VEG

Meat Balls ₹399
thin crust pizza with barbeque sauce, mozarella & lamb meat balls.

Chicken Tikka ₹379
thin crust pizza with mozarella & chicken Tikka

Pickled Lamb ₹399
thin crust pizza with spicy tomato sauce, mozarella & pickled lamb.

Prawn Barbeque ₹409
thin crust pizza with barbeque sauce, mozarella & marinated prawns.

Chinese Chilli Chicken with Fried Egg ₹399
thin crust pizza with chinese sauce ,mozarella, chilli chicken & top with fried egg.

ADD ONS

Cheese	₹49
Olives & Jalepenos	₹59
Meats	₹59
Prawns	₹69
Vegetables	₹49

SIZZLERS VEG

Paneer Shashlik Sizzler with Creamy Paprika Sauce ₹479
Cottage Cheese Skewers Marinated in Creamy Paprika Sauce and Served with Curried Couscous Rice.

Stuffed Mushroom with Smoked Barbeque Sauce ₹479
Served With French Fries and Tomato and Chilli Rice

Three Jewel Asian Sizzler ₹469
Veg manchurian & chilli honey potatoes Served on a bed of Noodles.

Veg Cutlet Sizzler With Desi Sauce ₹469
Served with spiced sauce,garlicy spinach & mashed potato

SIZZLERS NON VEG

Sikandari Raan ₹589
Indian spiced leg of baby lamb served with curried rice & cumin potato

Chicken Drumstick Sizzler with hot garlic Sauce ₹489
Served with noodles & chilli honey potatoes.

Prawn with Lemon Caper Butter ₹589
Served with mashed potatoes & butter rice

Grilled Fish With Parsley Sauce ₹559
Served with Butter Rice, French Fries and Bouquetiere of Vegetables.

PASTA & RISOTTO Choice Of Pasta

(Penne/ Fusilli/ Spaghetti/ Home Made-Ravioli)\Capellati\Tagliatelle

Choice of Sauce

Marinara ₹379
Pasta Tossed in Fresh Tomato Sauce and Fresh Basil.

Alfredo ₹379
Pasta Tossed with Rich Creamy Bechamel Sauce.

Arrabiata ₹379
Spicy Tomato Sauce Cooked with Garlic, Italian Herbs & chilli

Creamy Pesto ₹379
Creamy White Sauce with Basil Pesto

4 Cheese ₹389
It's Cheese Sauce with Mozarella, Cheddar, Parmesan & Blu

Creole ₹389
Cheese & tomato Sauce Combination

Sage Butter ₹389
Your choice of stuffed pasta tossed in lots of butter & sage

Aglio Olio ₹379
Pasta. Tossed With Garlic, Olive Oil, chili & Pepper

Lasagne Verde ₹389

lasagne butter chicken ₹419

ADD ONS

Veg	₹49
Mushroom	₹59
Olives	₹59
Chicken	₹59
Prawn	₹89
Seafood	₹79
Cheese	₹59
Lamb	₹69

MAIN COURSE INDIAN VEG

Paneer Kalonji ₹299
Paneer Cooked with Yellow Gravy and dried onion seeds.

Paneer Lababdar ₹299
Paneer Simmered in Rich,Creamy, Spicy Tomato Gravy.

Paneer Pasanda ₹299
Shallow Fried Stuffed Paneer Sandwiches in a Smooth, Creamy Onion-Tomato Based Gravy.

Paneer Khurchan ₹299
Delicious North Indian Semi Dry Curry made with Paneer, Onion-Tomato-Capsicum

Paneer Tikka Masala ₹299
Marinated Grilled Paneer Cubes in Onion-Yogurt Based Curry.

Paneer Palak Lasooni ₹299
Paneer Cooked with Palak & Garlic gravy

Paneer Bhurji ₹299
unique prepration made from crumbled paneer simmered in spicy tomato gravy.

Achari Paneer Masala ₹299
Creamy as well robust flavored Paneer Gravy with Achari Masala or Pickling Spices.

Paneer Butter Masala ₹299
Soft Succulent Cottage Cheese Cubes in a Creamy Tomato Based Gravy.

Paneer Chettinad ₹299
South Indian style Paneer masala cooked in a spicy, flavorful, freshly ground chettinad masala.

Paneer Posto ₹299
Paneer posto is a delicious creamy dish cooked in royal paste of poppy seeds.

Kumbh Bhutta Ki Subzi ₹329
mushroom & babycorn cooked in onion gravy.

Dhingri Matar ₹329
Mushrooms along with peas, made with a delicate combination of spices makes this dish truly delicious.

Dum Aloo ₹299
Slow Cooked Fried Baby Potatoes in Onion Tomato and Yogurt Gravy

Aloo Banarasi ₹299
Whole Baby potatoes and ground spices, tomatoes, cashews and fresh cream.

Jeera Aloo ₹299
Boiled potatoes tossed in indian masalas and plenty of coarsely crushed roasted cumin seeds.

Aloo Matar ₹299
A Green Peas and Potatoes Curry.

Lasooni Aloo ₹299
Lasooni aloo is a hot and spicy dish of fried potatoes and garlic.

Aloo Gobhi Adraki ₹299
Potato-cauliflower, a combination of two beloved vegetables cooked together with some simple spices.

Tawa Aloo Chutneywala ₹299
Delicacy of baby potatoes cooked with mint chutney wala gravy

Puneri Batata ₹299
Puneri style spicy potato curry

Kasundi Dahi Aloo ₹299
Bengali prepration of potatoes cooked in dahi & mustard base gravy.

Baghare Gobi ₹299
Gobhi cooked to perfection with coconut & peanut gravy .

Baingan Bharta ₹299
Smoked eggplant, mashed and cooked with masalas, onion, tomato and yoghurt.

Bharli Vangi ₹299
Stuffed Brinjals originates from the state of Maharashtra. It is very delicious and has a very tangy, sweet, sour and spicy taste to it.

Baingan Mirch Ka Salan ₹299
The fried soft brinjals compliment with the tanginess of the gravy.

Diwani Handi ₹299
Rich Spinach, Mint & coriander Curry With Mix Vegetables.

Veg Jalfrezi ₹299
A semi-dry Indian recipe with a mix of vegetables cooked in a tomato-based gravy.

Gatte Ka Saag ₹229
Gram flour dumplings cooked in flavorful spices with curd & tomato based gravy.

Veg Patiyala ₹229
A creamy gravy with mixed veggies Rolled with fried papad.

Dharamji's Baked Sarson Ka Saag with jalepeno Makai ke Roti ₹329
Spinach, sarson saag and Baked with spices & Cheese served with jalaepeno Makai roti.

Keema Trio ₹329
Three types of Vegetables Keema Preparation in three Different Gravies.

Kurkure Bhindi Masala ₹299
Crispy gram flour batter fried ladyfinger cooked in onion tomato gravy.

Guchchi Masalader ₹329
This royal dish is prepared using Dry Mushroom, cooked in ghee and bathed in a miscellany of spices and tomatoes.

Garlic Mustard Masala ₹329
Fried garlic sauteed with mustard & indian spices.

Kafir Lime Makhani with Dry Fruit Rice Jalapeno ₹329
Vegetable cooked with rich creamy makhani gravy infused with kaffir lime and served with dry fruit pulao

Badami Cheese Kofta ₹329
Treat your tummy with an absolute melt in mouth paneer kofta dunked in a rich creamy badami gravy.

Kofta Lazeez ₹329
mava & cottage cheese dumpling cooked in rich cashewnut & brown gravy

Amritsari Chole with Kulcha ₹329
White Chickpeas Curry in Punjabi Style. Served with Kulcha.

Dahi Tadkewali ₹289
Hung curd tempered with onions, tomatoes, red chillies, masalas, kasoori methi and curry leaves.

MAIN COURSE INDIAN NON VEG

Prawn Kalimiri Malai ₹459
Prawn cooked in rich cashew base gravy & flavoured with freshly crushed black pepper.

Prawn Goan Curry ₹459
Prawns cooked in coconut milk with a spicy gravy made of turmeric, black pepper, vinegar and coconut.

Prawn Tawa Masalader ₹459
Praws cooked in tomato Dry gravy on tawa.

Prawn Hyderabadi ₹459
Tender Prawn Cooked in Hyderabadi Style Palak Gravy.

Macher Jhol ₹479
Mache Jhol is a Bengali home affair.the gravy is very runny similar to a stew.

Fish Moilee ₹449
A preparation where fish is stewed in coconut milk and very low spiced flavor in masala is prepared.

Fish with Chatpata Palak Gravy ₹479
Fish cooked in spicy chilli & spinach gravy.

Sorshe Bata Eilish ₹479
Shorshe bata ellish is a quintessential Bengali dish, the seasonal Hilsa fish is cooked in mustard paste and it best enjoyed with steamed rice.

Malwani Fish Curry ₹479
A simple fish curry from Malvan. Flavor with coconut & Curry Leaf.

Fish Karwari Curry ₹479
fish cooked in authentic Coastal masala.

Fish Rarha ₹479
Chunks of fish finely blended with spices & cooked in tomato onion gravy

Mutton Ghee Roast ₹479
Mutton cooked in ghee with a roasted spice

Mutton Rogan Josh ₹479
A Kashmiri style rich and spicy Mutton curry. Flavor with Garam Masala.

Mutton Nihari ₹479
Nihari is a deliciously smooth flour based stew with slow cooked mutton

Mutton Lal Maas ₹479

Laal maas is a fiery Rajasthani meat curry. Lamb cooked in a variety of masalas with a burst of red chillies.

Mutton Kosha Mangsho with Luchi ₹499

Juicy mutton pieces cooked in hot spices. Kosha Mangsho is a famous Bengali mutton curry popular for its rich taste and spiciness.

Mutton Kofta Dahiwala ₹479

Mutton Kofta is a traditional Mughlai recipe which is cooked using minced mutton, yoghurt, gram flour and a melange of spices.

Mutton Rarha ₹479

Mutton pieces along with the mutton keema or Gosht mince in it.

Mutton Keema ₹479

Minced Lamb cooked with indian spices.

Mutton Bhuna ₹479

Mutton cubes cooked with spices & Brown Onion gravy.

Mutton Vindaloo ₹479

Favourite Goan dish, vinegar gives it a lovely aroma

Chicken Lahori ₹369

Powerhouse of flavour is this boneless chicken cooked with dried Lahori spicy masala.

Chicken Tikka Masala ₹369

Tender grilled chicken cooked in tomato gravy.

Chicken Butter Masala ₹369

Creamy and Delicious Tandoori Chicken cooked in makhani gravy.

Chicken Adraki ₹369

Adraki Murg is a classic North Indian recipe of ginger-flavored chicken.

Chicken Kadhai ₹369

Chicken pieces with bone cooked with a spicy masala paste, onions and tomatoes, succulent and juicy.

Chicken Peshawari ₹369

Chicken cooked in cashew, brown gravy with touch of coriander paste.

Chicken Bharta ₹369

Pulled chicken cooked in creamy yellow gravy.

Chicken Handi ₹369

spicy chicken cooked in thin onion gravy.

Chicken Chettinaad ₹369

Chicken Curry from South Indian's Popular Chettinad Cuisine. Cooked in Flavorful,Freshly Ground Mixture of Spices.

Chicken Kafir Lime ₹369

This delicious Nyonya Chicken Curry with Kaffir Lime Leaves is rich, creamy, spicy, and tangy. Kaffir lime leaves make the curry very aromatic.

Murg Musallam ₹899

Full Tandoori Chicken subtly flavoured with Indian spices and cooked in onion based gravy.

Murg Rassa ₹429

chicken cooked in thin maharashtrian gravy served with chura paratha

DAL

Dal Tadka ₹299

Dal Palak ₹259

Dal Lasooni ₹259

Dal Makhani ₹299

Dal Bukhara ₹299

Dal Kolhapuri ₹299

MAIN (INTERNATIONAL) VEG

Watermelon Steak ₹379
Served on Bed of Creamy Spinach, Curried Paprika Sauce and Butter Garlic Mushroom

Mushroom Jack ₹379
Mushrom & kidney beans patty stuffed with creamy cheese & pepper mushroom sauce.

Spinach Dumpling with Cheddar Cheese Sauce ₹379
Spinach, ricota, cottage cheese dumpling baked with cheedar cheese sauce & served with garlic bread.

Burmese Khowsuey ₹319
Khow suey is a one-pot meal with veggies cooked in coconut milk and garnished with peanuts and fried garlic. Served with Burnt Garlic Noodles.

Thai Red /Green Curry with Basil Rice ₹329
This deliciously fragrant Thai curry served with basil rice.

Baked Vegetables ₹339
A medley of vegetables, drizzled with an enticing cheesy sauce and baked perfect.

Hakka Noodles with Exotic Veg in Black Beans Sauce ₹339
Noodles tossed with exotic vegetable & balack bean sauce.

Semolina Cakes with Dill Leaf Sauce ₹269
Pan grilled semolina cake served with dill leaf sauce & sauted spinach.

Cottage Cheese Steak with Saffron Cheese Sauce ₹379
Cottage Cheese Steak Stuffed with Spinach, Served with a Home made Saffron Cheese Sauce, served with Rice Herbs and Vegetables on the side.

Panfried Noodles with Hakka Veg ₹349
Cooked noodles are pan-fried till both sides of the noodles are crisp and golden. This is served with a thick vegetable sauce.

Triple Szechwan Rice with Manchurian ₹339
Triple schezuan rice, combines hakka noodles, fried rice, crisp noodles and a Manchurian gravy in a single-layered dish!

Hot Pot Rice with Cantonese Vegetables ₹339
Clay pot rice with Cantonese sausage

Exotic Veg in Chilly Black Beans Sauce ₹269
Exotic vegetable stir fried in dark black bean sauce

Mushroom in Oyster Sauce ₹289
Crispy fried mushroom tossed in oyster sauce.

MAIN (INTERNATIONAL) NON VEG

Grilled Fish with Asian Sauce ₹409
fish fillets flavoured and grilled with fish sauce and Asian marinade

Grilled Salmon With Lemon Paprika Butter ₹799
Grilled salmon fillets marinated with olive oil, Lemon Paprika & Butter, served with mustard mash and brocolli

Chicken Cordon Bleu with Green Peas Sauce ₹369
Chicken patty served with green peas sauce & trio cabbage kuchumbar

Lamb Chops with Bourbon Whiskey Sauce ₹409
Lamb Chops Marinated with Bourbon and Black Pepper, Served on a Bed of Risotto.

Lobster Thermidor ₹899
Lobster grilled to perfection with paprika butter sauce & served with grilled vegetable & fries.

Grilled Prawn Orange Cillantro ₹449
herb grilled prawns served with orange cilantro sauce, caramelized carrot & potatoes.

Baked Seafood with Paprika Cheese Sauce ₹409
fish & prawns cooked in creamy cheese paprika sauce & gratinated in oven.

Fish and Chips with Rum Dip ₹409
Crispy crumb fried fish served with fries & rum dip

Meat Balls with Mushroom Sauce ₹409
Lamb meatballs in a delicious creamy mushroom sauce served over mashed potatoes

Cream Cheese Chicken Roulade with Mango Jalapeno Veloute ₹369
Chicken pin wheel stuffed with three type of cheese & served with mango jalapeno veloute.

Nasi Goreng ₹339
This fragrant rice dish with chicken, prawns and shredded omelette is the ultimate comfort food for spice lovers

Burmese Khowsuy Chicken\ Prawn ₹339
Burmese noodles or Rice dish with a delicately spiced coconut milk sauce and is served up with an array of different contrasting condiments/toppings.

Sliced Fish In Chilly Mustard Sauce \ Chilly Coriander ₹449
Sliced fish stir fried in spicy chilli mustard sauce

Prawn in Oyster Sauce ₹449
Stir fried prawns with garlic & dark oyster sauce.

Slices Lamb in Black Pepper Sauce ₹409
Tender Pieces lamb stir fried in Black Pepper sauce.

RICE & NOODLES Veg Biryanni's\Rice\Noodles

Veg Hyderabadi Biryani	₹349
Veg Lucknowi Biryani	₹349
Peas & Brown onion pulao	₹259
Lasooni Pulao	₹259
Jeera Rice	₹199
Tawa Pulao	₹259
Steamed Rice	₹199
Janglee Pulao	₹259
Veg Brunt Garlic Fried Rice	₹259
Veg Szechwan Fried Rice	₹259
Veg Ginger Capsicum	₹259
Veg Hakka Noodles	₹259
Veg Szechawan Noodles	₹259
Veg Singarore Noodles	₹259
Veg Chilly Garlic Noodles	₹259

BIRYANI'S RICE NON VEG

Chicken Hyderabadi Biryani	₹379
Mutton Hyderabadi Biryani	₹489
Prawn Hyderabadi Biryani	₹509
Chicken Lucknowi Biryani	₹379
Mutton Lucknowi Biryani	₹489
Prawn Lucknowi Biryani	₹509
Mutton Kofta Biryani	₹489
Chicken Tikka Biryani	₹399
Mutton Sheek Kebbab Biryani	₹499
Chicken Brunt Garlic Fried Rice	₹269
Chicken Szechwan Fried Rice	₹269
Mix Fried Rice	₹289
Chicken Hakka Noodles	₹269
Chicken Szechwan Noodles	₹269
Chicken Singapore Noodles	₹269
Chicken Chilly Garlic Noodles	₹269
Mix Hakka Noodles	₹339

ROTI\NAAN

Tandoori Roti\Butter	₹49
Plan Naan	₹59
Butter Naan	₹69
Cheese Naan	₹79
Cheese Jalapeno Naan	₹89
Garlic Naan	₹69
Cheese Garlic Naan	₹79
Lachcha Paratha	₹79
Chura Paratha	₹119
Pudina Paratha	₹89
Makai Di Roti	₹119
Olive Naan	₹169
Stuffed	₹169
Masala Kulcha	₹169
Amritsari Kulcha	₹169
Corn & Cheese Kulcha	₹189\199
Onion Kulcha	₹169
Keema Paratha (Chicken\ Mutton)	₹169
Aloo Paratha	₹179
Gobi Paratha	
Paneer Partaha	

4 To 7 MENU

SANDWICHES

VEG

Veg Sandwich	₹149
Veg Grilled Sandwich	₹169
Veg & Cheese Grilled Sandwich	₹189
Coleslaw Sandwich	₹169

Non Veg

Chicken Caesar Sandwich	₹219
Chicken Tikka Sandwich	₹219
Grilled Chicken & Cheese Sandwich	₹249

Burgers

Veg Burger	₹250
Non Veg Burger	₹275

Breads

Garlic Bread	₹179
Cheese Garlic Bread	₹239
Masala Garlic Bread	₹249
Cheese Chilly Toast	₹239

Fries

French Fry	₹149
Fries With Cheese	₹189
Masala Fries	₹189
Potato Spirals	₹199

TEA / COFFEE

Masala Tea	₹69
Lemon Tea	₹69
Green Tea	₹79
Earl Grey	₹79
Black Coffee	₹79
Instant Coffee	₹89
MINERAL WATER & SERVICES	₹49

DESSERT

Choco Lava	₹249
Pan Panna Cotta	₹249
Almond Carrot Cake	₹249
Sizzling Chocolate Brownie with Ice Cream	₹249
Kesari Firni	₹249
Orange & Chocolate Shahi Tukda	₹249
Darsaan with Ice Cream	₹249
Flavored Cheese Cake	₹249
Dessert Of The Day	₹249

FOR RESERVATION

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