



## ● APPETIZERS – NON VEGETARIAN

(11:00am to 11:00pm)

- GARLIC BUTTER PRAWNS** 649  
Fresh Arabian sea prawns sautéed with butter, black pepper and coriander
- TANDOORI CHICKEN HALF / FULL** 349/649  
Yoghurt & aromatic spice marinated whole bird roast with chef special white butter glaze served with spicy chutney
- TAWA GRILLED MASALA KING FISH** 489  
Fine fillet of Indian king fish coated with traditional Indian spices grilled to perfection and served with onion and lemon wedges
- MURG TIKKA ACHARI/ PAHADI/ RESHAMI** 449  
Special marinades make chicken thigh succulent and juicy cooked in oven, just to perfection and served with kasundi pudina chutney

## ● SOUPS

(11:00am to 11:00pm)

- HOT & SOUR SOUP** 249  
Exotic Chinese soup served with Chinese condiments
- SWEET CORN VEGETABLE SOUP** 229  
Creamy and sweet corn made with vegetables and served with Chinese condiments
- CREAM OF BROCCOLI** 229  
Blend of broccoli slowly simmered with vegetable stock creamy consistency served with bread rolls and butter
- TOMATO SOUP** 229  
Homemade tomato blend with basil infusion served with pesto focaccia croutons
- CREAM OF CHICKEN** 249  
Cream chicken soup served with bread rolls and butter
- SWEET CORN CHICKEN** 249  
Creamy and sweet corn made with chicken and served with Chinese condiments
- CHICKEN DHANIYA SHORBHA** 249  
Flavored coriander & Indian spice chicken soup is classic soup from northern part of India

## ● COMPOUND SALAD

(All Day Dining)

- GREEK SALAD** 369  
Iceberg lettuce, onion, tomato, cucumber, bell peppers tossed with lemon and olive oil garnished with feta, olives
- FRESH FROM THE GARDEN** 349  
Fresh slice cut of garden vegetable lettuce, tomato, cucumber, green pepper, garnish with lemon served with vinaigrette dressing
- ALOO CHAAT** 249  
Boiled potato tossed with chat masala served traditional way