



DELIVERY GUIDELINES



WITHIN 8KM RADIUS



CONTACTLESS DELIVERY



ONLINE PAYMENT VIA UPI



SUSTAINABLE PACKAGING



SAFETY & HYGIENE ASSURED

TO PLACE YOUR ORDER, PLEASE CALL: 1800 266 7646

Timings: 12:00 PM to 3:00 PM and 7:00 PM to 11:00 PM Minimum order value of INR 1500.

VALUE PACK MEALS





NON-VEGETARIAN

MURGH MALAI TIKKA

Chicken marinated with yoghurt, cream and cheese, clay oven roasted

GOSHT BIRYANI

Lamb and basmati rice cooked in dum with saffron and spices

BAINGAN AND MIRCH KA SALAN

Eggplant and bhavnagri chilli simmered in peanut and sesame sauce

VEGETARIAN

PICKLED SPICED PANEER TIKKA

Pickled marinated cottage cheese, cooked in the clay oven

SUBZ BIRYANI

Vegetables and basmati rice cooked in dum with saffron, cardamom, mace and mint

BAINGAN AND MIRCH KA SALAN

Eggplant and bhavnagri chilli simmered in peanut and sesame sauce

CUCUMBER AND MINT RAITA

CHENA MALPUA AUR RABDI

lepaps & Kolls

NON-VEGETARIAN

MURGH FALOODA

Chicken marinated with yoghurt, cardamom and cream and cheese sauce, clay oven roasted

• KHAAS SEEKH KEBAB

Minced lamb with herbs, spices and peppers

MURGH MALAI KATHI ROLL

Cream and cheese marinated chargrilled chicken tossed with onions and black pepper in layered flat bread

VEGETARIAN

SUBZ GALOUTI KEBAB

Griddle cooked spinach and yoghurt cake

• TANDOORI PHOOL - GOBI AUR HARA GOBI

Indian spices and voghurt marinated cauliflower and broccoli cooked in clay oven

PANEER KATHI ROLL

Chargrilled Cottage cheese cubes tossed with onions and coloured peppers in layered flat bread

CHENA MALPUA AUR RABDI



NON-VEGETARIAN

PIZZA DELLA INDIANA

Charcoal roasted chicken morsels, onion, sliced jalapeno, green pepper and mint chutney

RIGATONI WITH SMOKED CHICKEN AND **VEGETABLES IN MAMA ROSA**

VEGETARIAN

VERDURE PESTO

Mozzarella, cheddar and grilled vegetables, fresh cherry tomato and pesto spread

FUSILLI WITH EXOTIC VEGETABLES, ALFREDO SAUCE

DARK CHOCOLATE & WALNUT BROWNIE

Meal for 2 - • 1800 • 2000 Meal for 4 - • 3400 • 3800

FAMILY FEAST INDIAN MENU

3

Appetizers (CHOOSE ANY 2)

• CHILLI CHICKEN MYSORE STYLE

Fried chicken masala - local specialty dry preparation

KHAAS SEEKH KEBAB
 Minced lamb with herbs, spices and peppers

PICKLED SPICED PANEER TIKKA
 Pickled marinated cottage cheese, cooked in the clay oven

TANDOORI PHOOL GOBI AUR HARA GOBI
 Spiced and yoghurt marinated cauliflower and broccoli cooked in clay oven

KACHUMBER SALAD

Main Course (CHOOSE ANY 4)

MANGALOREAN STYLE CHICKEN CURRY
 Chicken simmered in coconut and red chili flavored gravy

ROGAN JOSH
 Traditional spiced lamb preparation from the valley

AWADHI PANEER KORMA
 Cottage cheese, cashew cream gravy

DAL MAKHANI
 Black lentil and red kidney beans cooked with tomato, butter and cream

MURGH BIRYANI

Chicken and basmati rice cooked in dum with saffron and spices

SUBZ BIRYANI

Vegetables and basmati rice cooked in dum with saffron, cardamom, mace and mint

Breads

LACHHA PARATHA

KERALA PARATHA

Desserts

CHENA MALPUA AUR RABDI

KESAR RASMALAI

Meal for 2 - • 2000 • 2200 Meal for 4 - • 3800 • 4200

FAMILY FEAST ASIAN MENU

Appetizers (CHOOSE ANY 2)

- CHICKEN WITH DRY CHILI
 Wok tossed diced chicken with spicy infused oil
- SLICED LAMB IN BLACK PEPPER SAUCE
 Sliced lamb wok tossed in black pepper sauce
- SPRING ROLL
 Wok tossed vegetables in crispy sheets and sweet chilli sauce
- STEAMED VEGETABLE DUMPLING Chilli flakes sauce

Main Course (CHOOSE ANY 4)

- THAI GREEN CHICKEN CURRY
 Chicken simmers in Thai style green curry
- CHICKEN KUNG PAO STYLE
 Diced chicken wok tossed in soya and cashew nut
- WOK TOSSED ASIAN GREEN
 Stir fried broccoli, pokchoi, green zucchini and beans in white garlic sauce
- BRAISED EGGPLANT & MUSHROOMS
 Hot garlic sauce
- MA PO TOFU
 Wok tossed tofu & vegetable in chilli sauce, light soya and garlic sauce



Rice & Moogles

- WOK TOSSED NOODLE WITH VEGETABLE HAKKA STYLE
- BURNT GARLIC FRIED RICE

Desserts

DATE PAN CAKE
HONEY DARSAN

Meal for 2 - • 2000 • 2200 Meal for 4 - • 3800 • 4200