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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.

COMFORT FOOD



Starters

CLASSIC CHICKEN TIKKA

Kashmiri chilli spiced clay oven roasted chicken cubes **595**

TANDOORI CHICKEN

Chicken marinated with yoghurt and aromatic spices cooked in clay oven **695**

AMRITSARI MACHLI

Carom, red chilli and spiced crispy fried fish **695**

• FRIED PRAWN KARWARI

Carom, red chilli and spiced crispy fried prawn **795**

• • GRILLED CHEESE SANDWICH - TOMATO/CHICKEN

Choice of brown bread/white bread **495/595**

• • TIKKA BURGER - PANEER/CHICKEN

Clay oven roasted cottage cheese/chicken cubes with melted cheese **495/595**

CHILLI PANEER/CHICKEN

Wok fried diced cottage cheese/chicken, with chilli sauce, bell pepper and spring onions **495/595**

• IDLI

Served with sambhar, coconut and tomato chutney **395**

Favourites

• • PAO BHAJI / KEEMA PAO

Spiced potatoes and vegetable curry/ Indian spiced mutton mince, served with pao 495/595

BUTTER CHICKEN

Tandoori chicken simmered in rich tomato gravy 595

CHICKEN/MEAT PULAO

Flavoured rice preparation with chicken/mutton **595/695**

• • PENNE IN PINK SAUCE - VEGETABLE/CHICKEN

Broccoli, baby corn, mushroom, pepper **495/595**

• • ANDA PARANTHA ROLL - PANEER/CHICKEN

Cottage cheese/chicken tikka with pepper and onion juliennes wrapped in griddle bread **495/550**

PIZZA - VEGETABLE/CHICKEN

Broccoli, baby corn, sundried tomatoes, olive, pineapple, mushroom/chicken tikka, chicken ham, pork salami 595/695

• • DUMPLING MANCHURIAN - VEGETABLE/CHICKEN

Vegetable/chicken dumpling tossed with manchurian sauce 495/595

VALUE PACK MEALS



Kepaps & Biryani

NON VEGETARIAN

- LAL MIRCH KA MURGH TIKKA
 Clay oven roasted chicken leg meat
- GOSHT DUM BIRYANI
 Spiced lamb and rice cooked in sealed vessel
- BAINGAN KA SALAN
 Eggplant simmered in peanut and sesame sauce

VEGETARIAN

- CLASSIC PANEER TIKKA
 Clay oven glazed cottage cheese
- SUBZ DUM BIRYANI
 Spiced vegetables and rice cooked in sealed vessel
- BAINGAN KA SALAN
 Eggplant simmered in peanut and sesame sauce
- BOORANI RAITA
- MOTIA GULAB JAMUN

Kepaps & Rolls

NON VEGETARIAN

- DOODHIYA MURGH TIKKA
 Tandoor cooked mild spiced chicken cubes
- MUTTON SEEKH KEBAB
 Indian spiced lamb mince cooked in clay oven
- CHICKEN KATHI ROLLS
 Spiced and tossed chicken cubes wrapped in Indian breads

VEGETARIAN

- NADRU KE KEBAB
 Griddle cooked lotus stem cake
- HARE MALAI SARSON KE PHOOL
 Seasoned clay oven cooked broccoli
- PANEER VEGETABLE KATHI ROLLS
 Spiced and tossed cottage cheese and vegetables wrapped in Indian bread
- ZAFRANI RASMALAI

Pizza & Pasta

NON VEGETARIAN

- INDIANA CHICKEN PIZZA
 Murgh tikka, onion and bell pepper
- FARFALLE WITH CHICKEN & EXOTIC VEGETABLES IN PINK SAUCE

VEGETARIAN

- INDIANA VEGETABLE PIZZA
 Paneer tikka, seasonal vegetables
- PENNE WITH EXOTIC VEGETABLES IN CREAM SAUCE
- CHOCOLATE WALNUT BROWNIE

PRICES

Meal for 2 - • 1500 • 1700 Meal for 4 - • 2800 • 3200

FAMILY FEAST INDIAN MENU





MUGHLAI CHICKEN TIKKA

Mughal inspired boneless chicken marinated with traditional spices

CHICKEN BYADGI TIKKA

Boneless chicken marinated with byadgi chilli and traditional spices

KASUNDI MACHLI

Boneless river sole fish, coated with kasundi mustard flavored batter, gently fried

LAL MIRCH DA PANEER TIKKA

Home-made cottage cheese, red Kashmiri chilli wrapping

BHATTI KE ALOO

Potato marinated with bhatti spice and chargrilled

MALAI HARE PHOOL

Creamy broccoli florets, green cardamom and cheese

• DAHI AUR SUBZ KE KEBAB

Crispy fried yoghurt and vegetable patty

PALAK AUR CHANE KI TIKKI

Spiced spinach patty stuffed with cheese

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KACHUMBER SALAD

Diced onion, tomato and cucumber

Main Course

MURGH JAHANGIRI

A chef's special chicken delicacy

• BUTTER CHICKEN

Tandoori chicken tikka simmered in rich tomato gravy

SAAG GOSHT

A royal Lucknowi kitchen specialty, slow cooked mutton with fresh spinach, spices and herbs

BHUNA GOSHT

A royal Lucknowi kitchen specialty, slow cooked mutton with spices and herbs

PANEER TIKKA BUTTER MASALA

Cottage cheese, spicy tomato cream

PALAK CORN MASALA

Ground spinach leaves along with American corn

SUBZ DIWANI HANDI

Vegetables tempered with garlic, onion and tomato

ALOO GOBHI KASURI METHI

 Dices of potato and florets of cauliflower tempered with fenugreek leaves

MUSHROOM KHATTA PYAZ

 Button mushroom tossed with pickled onion and Indian spices

FAMILY FEAST INDIAN MENU

DAL MAKHANI

Slow cooked black lentils with butter and garnished with cream

CHICKEN ZAFRANI BIRYANI

Dum style traditional rice, saffron and chicken preparation, served with mixed vegetable raita

VEGETABLE CHILMAN BIRYANI

 Dum style traditional rice, saffron and vegetable preparation, served with mix vegetable raita Breads

- MISSI ROTI
- LACCHA PARATHA

Desserts

- MOTIA GULAB JAMUN
- SHAHI TUKDA

PRICES

Meal for 2 persons - ● 1800 ● 2000 (Choose - 1 starter, 2 main course, 1 dessert)

Family Pack for 4 persons - • 3600 • 4000 (Choose -2 starters, 4 main course, 1 dessert)

Party Pack for 8 persons - ● 7200 ● 8000 (Choose -2 starters, 4 main course, 2 desserts)

FAMILY FEAST SIAN MEI



CHILLI CHICKEN DRY

Wok fried diced chicken with chilli sauce, bell pepper & spring onion

• SESAME CHICKEN

Crispy chicken tossed with sesame, sweet and sour sauce

SLICED FISH CHILLI BEAN

Sliced fish tossed with Szechwan chilli and fermented bean

THAI SPRING ROLL

Vegetables and beans sprout fried rolls served with pickled chilli sauce

GOLDEN CORN CAKE

Served with sriracha sauce

HONEY CHILLI LOTUS STEM

Crispy lotus stem tossed in honey chilli sauce

PANEER CHILLI

Wok tossed diced cottage cheese with chilli sauce, bell pepper and spring onion

THAI RED CHICKEN CURRY

Morsels of chicken simmered in Thai curry & coconut

DICED CHICKEN IN SOYA GINGER SAUCE

Crispy chicken tossed in soya ginger sauce

STEAMED SOLE FISH

Ginger and lemon grass flavoured steamed fish with Chinese wine sauce

MAPO TOFU

Diced tofu tossed in hot chilli basil sauce and green onion

VEGETABLE THAI GREEN CURRY

Mélange of exotic vegetables simmered in Thai curry and coconut

WOK TOSSED GREENS

Stir fry broccoli, asparagus and pok choi with almond sauce

VEGETABLE DUMPLING IN BLACK BEAN SAUCE

Vegetable dumpling tossed in black bean sauce

BROCCOLI AND BABYCORN CHILLI BASIL

Wok tossed broccoli and baby corn in chilli basil sauce



- VEGETABLE HAKKA NOODLES
- GARLIC FRIED RICE
- STEAMED RICE

- **WALNUT BROWNIE**
- DATE PANCAKE

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