



Amapreet, AM Hotel Kollection - Chh. Sambhajinagar brings to you chef's essential style, a 'Play-ted Menu' blending authentic recipe with a unique flavour pairing to create a truly contemporary dining experience. We consider cooking as an art form and craft that is passed from generation to generation by means of show-and-tell. In Maharashtrian homes, food is made from fresh ingredients. Our chefs have tried to keep that tradition alive, using family recipes with a unique contemporary twist.

Team Amarpreet



BREAKFAST

(TIMINGS: 07:00 AM TO 10:30 AM)

	CHOLE BHATURE	355
	served with fresh Indian style pickle & mint chutney	
•	PURI WITH BHAJI Home style potato & peas curry served with four	325
	piece of puri	
•	DOSA	245
	Plain/masala/cheese, served with sambhar, coconut & tomato chutney	
	UTTAPAM	245
	Plain/masala, served with sambhar, coconut	
	& tomato chutney	
•	IDLI	245
	Steamed rice dumplings, served with sambhar,	
	coconut & tomato chutney	
	CHOICE OF EGGS ♥	245
	Masala/cheese/sunny side up/fried, served	
	with toast & butter	
	STUFFED TAWA PARANTHA	225
	Potato/onion/ gobhi/paneer, served with pickle $\&$ cu	ırd
	CUT FRUIT PLATTER Choice of seasonal fruits	225
•	BREAKFAST CEREALS ⊗	215

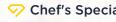
BEVERAGES

*RED BULL	295
SEASONAL FRESH FRUIT JUICE Fresh extraction of your seasonal fruit	225
MILK SHAKE & COLD COFFEE Strawberry, vanilla, chocolate, oreo served with ice creat	225 m
*SOFT/AERATED DRINKS 300ML	145
Sweet or salted	
LASSI & BUTTERMILK ⊗	145
Sweet or salted	
CHOICE OF TEA (PLAIN/MASALA/GINGER) Tea bag, hot water & milk separate	125
COFFEE Refreshing flavorful coffee with milk	125
BUTTERMILK & SERVICE Plain, salted, masala	125
FRESH LIME Soda/water/sweet/salted	115
*SERVICE OF PACKAGED	75









LUNCH & DINNER

LUNCH: 12:30 PM TO 03:30 PM DINNER: 07:30 PM TO 10:30 PM

SHORBAS & SOUPS

MUTTON UKAD SHORBA 325

Experience the robust flavor of mutton with Indian spices.

MURG ZAFRANI SHORBA 295

Chicken chunks and broth cooked together with saffron and Indian spices.

295/275 **▲** CLASSIC MINESTRONE (NON-VEG/VEG)

Fresh Italian soup made with Italian herbs, vegetables and macaroni.

▲ ■ TOM YUM SOUP 295/275 (NON-VEG/VEG)

Clear spicesd Thai soup with lemon grass, galangal.

MANCHOW SOUP 295/275 (NON-VEG/VEG)

Spicy soup with soy, ginger, garlic & oriental spices.

BROCCOLI ALMOND SOUP 275

A creamy soup made with roasted broccoli & almond and served with garlic bread.

CREAM OF TOMATO & BASIL 275

A healthy soup of fresh tomato, flavored with fresh basil.

TOM KHA SOUP 275

Malaysian style coconut soup flavored with sprouts & noodles.

▲● FRENCH ONION SOUP 275/255 (NON-VEG/VEG)

French classic soup made of caramelized onion & vegetable stock, topped with bread & cheese.

TAMATAR DHANIA SHORBA

Tomato, garlic, coriander and Indian spicess blanched and strained. Served with papad.

SALADS

PRAWN COCKTAIL SALAD

475

395

Sauteéd prawns with diced bell peppers, choice of dressing and Italian spices, topped with olives, parsley and cherry tomatoes.

ASIAN SESAME PRAWN SALAD 475

Lettuce with celery, cucumber, prawns and Vietnamese spices served with fish sauce or chilly sauce dressing, finished with sesame seed.

AVOCADO & CHICKEN SALAD

Ripe avocado mixed with chicken shreds, onion, cilantro, jalapeno pepper, mint and roasted rice

CAESAR SALAD 355/325 (NON-VEG/VEG)

Additional iceberg lettuce shavings of Parmesan cheese and garden fresh vegetables tossed with homemade Caesar dressing and croutons.

295 SOM TAM SALAD

Raw papaya Thai salad with chilies, roasted peanut & tomatoes.

GREEK SALAD

295

Lettuce mixed with cucumber, bell pepper, onion & dressing with olive oil & lemon. Topped with Feta cheese.

CHOICE OF HAWAIIAN SALAD 295/275 (CHICKEN/PINEAPPLE)

Pineapple or chicken with shredded cheddar cheese, mayo & dressing.

ALOO CHANA CHAAT

275

Boiled chick peas with diced potatoes, coriander, lemon and Indian spices.

GARDEN GREEN SALAD

175

Garden fresh salad including carrots, tomatoes, cucumbers and onions.

Please let us know if you're allergic to any ingredients. Prices are in Indian rupees and are exclusive of applicable government taxes.

275















FROM THE TANDOOR

NON-VEGETARIAN

■ NON VEGETARIAN KEBAB PLATTER

1395

A royal feast awaits with our assortment of chicken tikka, tangdi kebab, mahi tikka, and tandoori prawns, each offering a symohony of flavors and served with a delightful assortment of dipping sauces.

BHATTI KA MURG (FULL/HALF)

1095/575

Whole chicken marinated with yoghurt & Indian spices, cooked in clay oven.

LEHSUNI JHINGA

895

Jhinga marinated with gram flour, garlic, yoghurt and spices cooked in clay oven

MUTTON GALOUTI KEBAB/ GILAFI SEEKH

725

Mouth melting kebabs made with mutton & Indian khada masalas, shallow tawa fried & served with roomali roti

TANGDI KEBAB

695

Chicken legs marinated with yoghurt, cream, cheese & spices, cooked in clay oven & finished with cream & butter

■ FISH AMRITSARI

695

Fish marinated with egg, gram flour, carom seeds & Indian spices deep fried & served with mint or Tartare sauce

TAWA FISH FRY

695

served with mint chutney

Fish marinated with spices & griddled,

TAWA CHICKEN

Chicken marinated in freshly roast & ground spices, cooked in tawa

CHOICE OF FISH TIKKA > J (AJWAINI/PESHAWARI)

625

695

Fish in carom seeds and spicy tandoori masala, cooked in clay oven

TANDOORI POMFRET

625

Whole pomfret marinated with spices & cooked in clay oven

CHOICE OF CHICKEN TIKKA 575 (MALAI/HARYALI)

Boneless chicken marinated with tandoor spices & yogurt, cooked in clay oven

VEGETARIAN

VEGETABLE KEBAB PLATTER

Paneer tikka/hara bhara kebab/aloo nazakat/ mushroom tikka. Served with mint chutney

PANEER NIZAMI TIKKA

495

925

Assorted & exotic vegetables & cottage cheese cooked in traditional Indian spices and slow cooked in in clay oven.

CHOICE OF KEBAB (HARA BHARA/SEEKH/GALOUTI)

495

Minced vegetables with Indian tandoor spices, cooked in clay oven or fried. Served with mint chutney.

ALOO NAZAKAT

475

475

475

Stuffed potato with cheese, mawa, bell peppers and Indian spices marinated with tandoor masala & cooked in clay oven

DAHI KE KEBAB/DAHI KE SOOLEY

Classic, bit sweet & spicy kebab made with yoghurt & cottage cheese

KASUNDI MALAI BROCCOLI

Broccoli marinated with garlic paste, Kasundi, cheese & cashew nut paste, finished with cream & lemon juice

MUSHROOM CHEESE STUFFED TIKKA

475

Mushroom stuffed with cheese & Indian spices, char grilled in tandoor

TANDOORI PINEAPPLE

455

Pineapple dices marinated with tamarind & tandoori masala, cooked in clay oven













INDIAN MAIN COURSE

VEGETARIAN

NON-VEGETARIAN

CHOICE OF KOFTA CHOICE OF MUTTON > 975 545 (ROGANJOSH/LAAL MAAS/HANDI) (SHAM SAVERA/ VEG/MALAI) Veggie balls deep fried, mixed with rich Indian Mutton cooked in slow fire with spices, onion & tomato paste, mathania chilly. Served with khamiri or naan. gravy & spices. MUTTON NIHARI 975 CHOICE OF PANEER --545 (KADHAI/LABABDAR/BUTTER MASALA) A slow cooking stew from Lucknow & blend of special nihari masala, served with khamiri roti. Cottage cheese cubes cooked with Indian spices, tomato & cashew gravy. MUTTON CHAMPARAN 975 PANEER KHURCHAN 545 Lamb meat cooked in tangy & spicy coconut flavored gravy, tempered with curry leaves, Infused with Indian spices, coloured peppers, served with naan. onion, tomato & panner. SPICY PRAWN BALCHAO 895 MUSHROOM HARA PYAZ 525 Prawns tossed with garlic & cooked with onion, Tender button mushroom braised slowly in pepper corns, goan spices tomato & spicy Indian gravy. semi gravy with vibrant flavors of green onions. CHOICE OF FISH 645 DAL AMARPREET 475 (MASALA/KOLHAPURI/CURRY/GOAN) A signature dish of black lentil simmered overnight Fish shallow fried & cooked with choice of gravy on slow charcoal fire, infused with richness of tomatoes, & spices, served with rice. ginger & garlic, finished with cream & butter, served with khamiri roti & house salad. CHICKEN NIZAMI MURGH 595 MATAR MUSHROOM MASALA. Chicken marinated in yoghurt, Indian spices Green peas & mushroom sauteéd in pan with garlic cashew nut paste & cooked in fry onion gravy, & tomato, cooked with Indian spices & chop masala, garnished with cilantro. garnish with coriander and cream. BUTTER CHICKEN 595 ALOO GOBHI ADRAKI 475 Tandoori chicken cooked in tomato makhani Aloo & gobhi deep fried, cooked with indian spices, gravy with Indian spices, enriched with cream & butter. ginger & onion gravy, garnished with julienne of ginger & coriander. CHOICE OF CHICKEN 575 (RIZALA/KADHAI/MAKHANI/TIKKA MASALA) 475 CORN PALAK JODHPURI Chicken marinated & cooked in chef special gravy Sweetcorn cooked to perfection in lightly with Indian spices. spiced spinach gravy. CHICKEN CHANGEZI 575 SUBZ MILONI 475 Chicken marinated & cooked with Indian spices, Blend of seasonal vegetables simmered in makhani gravy, ghee, milk & onion. spinach gravy with cumin seeds & touch of butter. CHANA MASALA 475 Chickpeas cooked in spicy Indian gravy with pinch of tamarind & coriander. CHOICE OF DAL 375 (FRY/TADKA/LEHSUNI) Arhar dal cooked with onion, tomato & Indian spices.

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KHICHDI



Mix of lentils & rice, lightly spiced & served with curd.



375

PAN ASIAN APPETIZERS

N	ON-VEGETARIAN		V	EGETARIAN	
	WASABI PRAWNS Deep fried prawns & tossed with Wasabi paste and Asian spices.	895	•	AMARPREET ALOO Chef special charcoal smoked, stuffed potatoes with cheese.	675
	SESAME CHILLI PRAWNS Juicy prawns tossed in a sticky sesame chilli soffering a perfect balance of sweetness and		•	CHEESE FRITTERS Cottage cheese fried in tempura batter and sauteéd with hot garlic sauce. Topped with fried no	495 oodles.
	PRAWN TEMPURA Prawn deep fried in tempura batter with aro spices, served with choice of sauce.	895 mat &		CRISPY TAIPAN ROLL ?	495
	Peanut butter/sweet chilly/hot garlic. CANTONESE GINGER PRAWN Dredge prawn in flour & shallow fried, tossed		•	THREE PEPPER CHILLI PANEER Cottage cheese diced and deep fried, sauteéd with onion, bell pepper & Chinese aromat & spices.	495
	with ginger, scallion, finished with sugar, soy & a CHOICE OF DIM SUM (PRAWN/CHICKEN)	795/595	•	CORN CREAM >> Delight in creamy goodness of corn kernels coated in luscious cream sauce.	495
	Dim sum stuffed & steamed, served with spicy red chilly sauce.		•	PANEER YAMCHA Cubes of paneer marinated in Asian spices, steam to perfection & served with tantalizing	495
	SAMBOSEK (MUTTON/CHICKEN) Mutton or chicken cooked with Indian &	795/595	•	dipping sauce. CORN SALT & PEPPER	475
	Asian spice, stuffed in roll sheet & deep fried served with sweet chilly sauce. CHILLI LEMON FISH			Corn fried & sauteéd with bell pepper & Chinese aromats, finished with cooking wine CHOICE OF VEG DIMSUM	445
	Fish marinated with lemon, eggs & spices, de & tossed in tangy lemon & oriental sauce.	695 ep fried		(VEG/MUSHROOM) Steamed dumplings filled with vegetables, served with delicate dipping sauce.	773
	CHICKEN LOLLIPOP Chicken drum sticks marinated with ginger garlic paste, egg, oriental spices & deep fried served with hot garlic sauce.	625	•	CRISPY VEG IN BLACK BEAN SAUCE Veggies coated with batter and deep fried, sauteée with black bean sauce, garlic & spices, garnished with spring onion.	425
	DRUMS OF HEAVEN Chicken drums coated with garlic paste, Schezwan spice and deep fried, tossed with he sauce & chilly paste.	625 not garlic	•	VEG CIGAR ROLL Batter made of flour stuffed with spinach, cheese, garlic & Chinese spices, deep fried & served with sweet chilli sauce.	395
	CHILLI PEPPER CHICKEN Some Boneless chicken marinated & deep fried with Chinese aromat, tossed with bell peppers & oriental sauces, garnished with spring onion.	595		VEG MANCHURIAN Chopped vegetable balls deep fried & tempered with onion, bell pepper & Chinese sauces.	395
	CHICKEN TAI KAI Flatten chicken deep fried & cut into triangle tossed with juliennes of bell pepper, onion & sauces, topped with spring onion.		•	VEG SPRING ROLL Crispy & savory rolls filled with veggies, deep fried & served with Schezwan sauce.	395
	CHICKEN YAMCHA Chicken pieces marinated with traditional Asian spices, steamed to perfection & served	595 with		CRISPY SPINACH Shredded spinach coated with corn flour & Asian spices, tossed with garlic & soy sauce.	395
	flavourful dipping sauce. SAIBO CHICKEN Tender chicken strips stir fried with fresh veg in a savory sauce.	595		CLASSIC CHILLI POTATO (CRISPY/HONEY) Potato wedges deep fried and tempered with honey, Schezwan sauce & aromat. Topped up with sesame see	325 eds.
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Prices are in Indian rupees and are exclusive of applicable government taxes.

• Vegetarian • Non-vegetarian • Healthy • Spicy • Medium Spicy • Chef's Special

Please let us know if you're allergic to any ingredients.

PAN ASIAN MAIN COURSE

895

WOK FRIED PRAWNS WITH J 895 SCHEZWAN PEPPER

Deep fried crispy prawns saute with Schezwan pepper, bell pepper, garnished with spring onion.

NASI GORENG

Seafood flavored fried rice with prawns topped with fried egg & chicken satay.

795 HOT BASIL CHICKEN WITH HAKKA NOODLES

Chicken marinated with basil & herbs, grilled & served in bed of hakka noodles.

GRILLED KOREAN CHICKEN 795

Chicken marinated with Korean sauce, soy ginger & garlic, grilled & serve with rice & stir fried vegetable

THAI KRABI BOWL 695

Mince chicken basil & Thai chilly topped with fried egg & served on the bed of Jasmine rice.

695

Tender chicken pieces simmered in fragrant red Thai paste, served with herb rice.

595/525 ■ ■ HUNAN STYLE (CHICKEN/VEG)

Vegetable or chicken stir fried in spicy hunan sauce, offering a savory & indulgent option.

THAI GREEN CURRY WITH VEGETABLES 3525

Exotic vegetables simmered in fragrant Green Thai paste, served with steam rice.

■ NOODLES (CHICKEN/VEG) 395/375 (HAKKA/CHILLI GARLIC/SCHEZWAN)

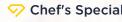
Exotic vegetables simmered in fragrant Green Thai paste, served with steam rice.











THALI SPECIAL (ONLY FOR LUNCH) RAITA NON VEG THALI 675 CHOICE OF RAITA 145 Dal makhani, paneer lababdar, rice, butter chicken, (BOONDI/MIX VEG/PLAIN/PINEAPPLE) 2 roti, 1 naan, salad, raita, papad & moong dal halwa. 115 PLAIN CURD VEG THALI 575 Dal tadka, steam rice, paneer butter masala, mix veg, 3 roti, salad, raita, papad & gulab jamun. **TANDOOR SE INDIAN BREADS** MARATHA SPECIALS 375 BREAD BASKET ■ CHOICE OF SHETKARI 845/595/445 (MUTTON/CHICKEN/VEG) Tandoori roti, missi, butter naan, lacha paratha, kulcha. Amarpreet special black gravy made of khada masalas, roasted onion & Indian spices. ■ KULCHA (CHICKEN/PANEER/ALOO) A type of Indian bread made from flour, milk, KOMBDI CHA LAL RASSA >>-525 and butter, typically stuffed with. 175/125/115 Chicken specialty from Kolhapur, pungent in taste Aloo/masala/paneer/chicken. & served with bhakar. NAAN (CHEESE/GARLIC/PLAIN & BUTTER) KOMDI CHA KALVAN >>-525 Naan is a type of flat bread. Traditionally baked Joints of chicken simmered in thin spice blend, inside a very hot clay tandoor oven. 135/105/95 served with bhakar. 95 LACHHA PARATHA ZUNKA BHAKAR >>-495 Lachha Paratha is a multi-layered crispy & scaly Gram flour thickened with handpicked aromatics & whole wheat flat bread made by special packing served with bajra ki roti. & rolling of dough. METHI BATATA CHI BHAJI 325 75 MISSI ROTI Methi & potato dices tempered with mild cumin Whole wheat flour, gram flour & spices. & mustard seeds. 75 BAJRA ROTI 325 BHARELI VANGI Gluten free roti made from pearl millet flour. Baby eggplant stuffed with traditional spices, dum cooked. 75 JAWAR ROTI Traditional Indian flatbread made from **BASMATI KA KHAZANA** sorghum flour. TANDOORI ROTI - PLAIN/BUTTER 55 △ CHOICE OF NON VEG BIRYANI 795/595 Tandoori roti is a very popular bread which is made (MUTTON/CHICKEN) from whole-wheat flour and made in a clay oven. Experience the aromatic spice & tender mutton/chicken in every bite, served with raita & house salad. CHAPATI 2 PCS 55 CHOICE OF VEG BIRYANI Phulka are Indian flatbreads made from whole 525 wheat flour. (LUCKNAWI/HYDERABADI) Dum cooked rice with khada masalas in lagan with aromatic spices & saffron.

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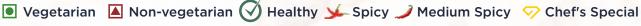


CHOICE OF RICE

(PLAIN/JEERA)

CHOICE OF PULAO

(PEAS/BARISTA/KASHMIRI)



Perfectly cooked fluffy rice with cumin to perfection.

Aromatic rice cooked with peas, fried onions & dry fruits.

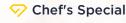


325

375







WORLD CUISINE

TIMING 12:30 PM TO 10:30 PM

APPETIZERS PI77A

FISH FINGERS 575

Golden crunch fish fingers with tangy Tartare sauce.

FALAFEL HUMMUS 545 WITH PITA BREAD

Chick peas patties deep fried, served with hummus, pickle & pita bread.

CLASSIC NACHOS WITH SALSA 445

Corn tortilla chips with salsa & sour cream.

QUESADILLA 445

Combination of stuffed veggies & cheese in tortillas, shallow fried, served with choice of dip.

CHEESE CHILLI TOAST 395

Garlic bread topped with cheese, bell peppers, chilly flakes, baked & served with fries & choice of sauce.

CHOICE OF FRIES 345/275/245 (DECKUP/PERI PERI/FRENCH)

Potato fingers deep fried & served with choice of sauce & spices.

INDIAN SNACK BASKET 325

Choice of pakoda & bhajia, served with mint chutney.

MAIN COURSE

JUMBO PRAWNS WITH 995 GARLIC BUTTER SAUCE

Jumbo prawns tossed in garlic sauce with hint of lemon juice, black pepper & parsley, served with garlic toast.

795 PERI PERI PANEER RICE BOWL

Paneer marinated with peri peri masala, grilled & served with Italian rice, sauteéd vegetable & honey peri peri sauce.

SPICY SMOKED CHICKEN 795 WITH RED WINE SAUCE

Chicken marinated with salt, pepper & cooked in pan with charcoal, served with sweet & spicy red wine sauce accompanied with sauteéd veggies.

ROAST CHICKEN WITH DEMI GLAZE 625

Chicken marinated with garlic, rosemary & Italian herbs, grilled & serve with sauteéd vegetables & mash potato.

■ LASAGNA (CHICKEN/VEG) 595/495

Veggies or chicken layered with noodle sheet & herbs, topped with cheese and baked, served hot.

▲ • CHOICE OF STROGANOFF 575/525 (CHICKEN/VEG)

Creamy mushroom Euphoria stroganoff delight velvety chicken stroganoff in mushroom symphony. Served with rice

PEPPERONI PIZZA 825

Chicken pepperoni topped with mozzarella & Parmesan cheese.

SALAMI PIZZA 795

Home made pizza topped with salami, pickled cheery, onion, chilly flakes, mozzarella and oregano.

695 CLASSIC VEG DELITE

Loads of veggies with mozzarella cheese & olives, baked & served.

675 PUGLIA

Pizza served with zucchini, eggplant, roasted pepper & mozzarella cheese.

MARGARITA 595

Mozzarella cheese ,fresh tomatoes, cilantro & basil.

PASTA

CAJUN PRAWN PASTA

Penne pasta in Alfredo sauce with cajun spices, pesto topped with grated Parmesan cheese, parsley & sauteéd prawns.

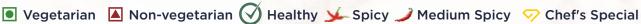
895

▲ • CHOICE OF PASTA 595/525 (CHICKEN/VEG) (ALFREDO/ARRABBIATA/PESTO)

> Penne pasta cooked with veggies & choice of sauce, accompanied with garlic bread.

SPAGHETTI AGLI OLIO 495

A traditional dish with garlic & olive oil, finished with chilly flakes & parsley.







SANDWICHES & BURGERS CHEF's SPECIAL

TIMING 12:30 PM TO 10:30 PM

THE ROYAL CHICKEN EMPEROR 545

Minced chicken patty flavored with herbs, cheese & mustard, served with fries & vegetables.

■ CHICKEN & CHEESE **GRILLED SANDWICH**

445

Grilled sandwich symphony veggie verse or chicken chorus.

▲ ■ THREE LAYERED CLUB SANDWICH (NON-VEG/VEG)

425/375

Tomato, onion, cucumber, lettuce, gherkin, cheese, coleslaw.

THE GREEN CLUB

375

Vegetable patties with sweet pepper & cheese.

325/245 SANDWICH (GRILL/PLAIN)

Vegetable placed in two slice of jumbo bread & grilled, accompanied with French fries.

AUSTRALIAN TANDOORI LAMB CHOPS

1695

Beetroot, chives, mango mint chutney, served with rice or khamiri roti.

GRILLED TIGER PRAWNS

1295

Tiger prawns marinated with garlic, rosemary & spices, grilled & served with sauteéd vegetable, fries & lemon butter sauce.

RAVIOLI RICOTTA

1245

Ricotta, mushroom, spinach & walnut ravioli in creamy saffron sauce.

CLASSIC OTAK OTA

995

Minced fish wrapped in banana leaf, grilled & served with spicy peanut sauce.

ORANGE PLUM LOTUS STEM

895

Tiger prawns marinated with garlic, rosemary & spices, grilled & served with sauteéd vegetable, fries & lemon butter sauce.

BURRATA & AVOCADO

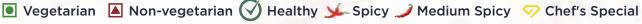
725

Mesclun, lavash chips, Feta, chickpeas, balsamic glaze and avocado.

MUSHROOM TRUFFLE **GALOUTI SWISS ROLL**

725

Pan fried galouti kebabs, cooked on skewers, served with green chilli Tartare.







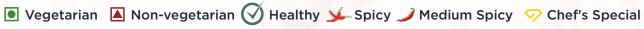




DESSERTS

•	SIZZLING BROWNIE WITH ICE CREAM	42	5
	Brownie on hot iron skillet with ice cream $\&$ chocolate sauce.		
•	BANANA SPLIT Classic ice cream dessert with pineapple, chocolate syrup, nuts, cherries & cream.	39	5
•	KUNAFA Turkish dessert made with thin vermicelli noodles layered with cheese & topped with honey.	39	5
•	BAKLAWA A rich layered pastry dessert made with thin filo sheets with chopped nuts, sugar syrup or honey.	34	5
•	GULAB JAMUN - 4 PCS Dumplings made with milk solid, sugar syrup & cardamon.	29	5
•	HONEY TOSSED NOODLE Crispy noodles honey caramelized, sesame seeds & served with scoop of vanilla ice cream.	29	5
•	SHAHI TUKDA A Mughlai dessert made with homemade croutons soaked in rose dip, topped with Rabri.	29	5
	CARAMEL CUSTARD A pudding made with caramelized sugar, egg, milk, served cold.	29	5
•	MATKA KULFI A delightful frozen Indian treat served in clay pots with creamy texture.	24	5
•	MOONG DAL HALWA Traditional Indian dessert with ground lentils cooked in ghee & sugar, garnished with dry fruits.	22	5
•	CHOICE OF ICE CREAM Vanilla/Strawberry/Chocolate/Mango/Butterscotch.	17	5

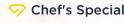












MID NIGHT MENU

TIMING: 23:00PM TO 06:00AM

	CHICKEN COMBO Chicken curry, steam rice, tawa parantha, salad	675
•	PANEER COMBO Paneer butter masala, steam rice, tawa parantha, s	575 alad
•	DAL COMBO Dal tadka, steam rice, tawa parantha, salad	495
•	CHOICE OF VEG SANDWICH (PLAIN/ GRILLED)	245
•	FRENCH FRIES	245
•	CUT FRUIT PLATTER Serve with fresh indian style pickle & mint chutney	225
•	CHOICE OF MAGGI (PLAIN/ VEG)	145
	COLD COFFEE	225
	CHOICE OF SHAKE (CHOCOLATE/ VANILLA / BUTTERSCOTCH)	225
	TEA / COFFEE	125

