



Aperitif	
Martini Extra Dry	350
Martini Bianco	350
Martini Rosso	350
Cinzano Extra Dry	350
Cinzano Bianco	350
Cinzano Rosso	350
Liqueurs	
Drambuie	750
Molinari Sambuca Extra	550
Baileys Irish Cream	600
Kahlua	550
Cointreau	600
Jagermeister	700
Grand Marnier	750
SCOTCH WHISKY	
J.W. Blue Label	3200
Royal Salute-21yo	2500
Ballantine's-17yo	1500
Chivas Regal-18yo	1600
Chivas Regal-12yo	850
Ballantine's-12yo	850
J.W. Black Label	850
J.W. Red Label	600
SINGLE MALT COLLECTIONS	
HIGHLAND MALT	

Our standard measure is 30 ml.
We levy 5% service charge, subject to your approval of our pleasant service.
All prices are in Indian rupees & subject to Government Taxes.
Mixers are on chargeable basis

Macallan-10yo Fine Oak

Oban-14yo





Speyside I	MALT
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Glenfiddich-18yo	1800
GLENLIVET-18YO	2100
GLENLIVET-15YO	1400
Glenfiddich-15yo	1400
Glenfiddich-12yo	1000
GLENLIVET-12YO	1100
Cardhu-12yo	1000

LOWLAND MALT

GLENKINCHIE-12YO 12	200
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ISLAY MALT

LAGAVULIN-16YO

Caol Ila-12yo	1400
Laphroaig-10yo	1000

ISLAND MALT

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TENNESSEE WHISKY

JACK DANIEL'S	Old No.7	800

IRISH WHISKY

JAMESON	600
JAMILOON	000

Bourbon

Jim Beam White	550
JIM DEAM WILLE	330

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DOMESTIC WHISK	D	OME	STIC	W	HISK	Y
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Teacher's 50	550
Vat 69	350
Black Dog Scotch-12yo	550
Teacher's Highland Cream	450
BLACK DOG CENTENARY	450
Black & White	400
100 Pipers	400
Antiquity Blue	350
Blenders Pride	350
Cognac	
Hennessy VSOP	1350
Hennessy VS	850
WHITE RUM	
Bacardi Superior	400
Bacardi Limon	400
DARK RUM	



CAPTAIN MORGAN SPICED RUM

Old Monk



400



Vodka

CIROC	900
Belvedere	900
Grey Goose	900
Absolut Blue	500
Absolut Flavours	500
FINLANDIA	400
Stolichnaya	400
Smirnoff Red	400
GIN	
UNITED KINGDOM	
BEEFEATER	550
BEEFEATER PINK	450
BOMBAY SAPPHIRE	700
BOODLES BRITISH DRY	650
BULL DOG	450
BURNETTS LONDON DRY	450
BOMBAY SAPPHIRE SUNSET	450
GORDONS	500
HAYMAN LONDON DRY	600
HAYMAN S PEACH & ROSE CUP	700
HAYMANS OLD TOM	700
HENDRICK	550
HENDRICK SPECIAL EDITION	1100
HENDRINKS NEPTUNIA	700
JODHPUR	700



700

2000

JODHPUR MANDORE

JODHPUR RESERVE



GIN	
UNITED	KINGDOM

OTTILD KIITODOM	
JODHPUR SPICY	700
Langleys First Chapter	450
Langleys London Dry	450
Langleys Old Tom Gin	450
Sipsmith London Dry	700
South Bank	450
South Bank Pink	450
Tanquery	550
Tanquery Malacca	450
Tanquery Rangpurlime	450
Tanquery Ten	800
The Botanist	850
INDIA	
Blue Diamond Bombay	450
Broken Bat Greater Than	450
Greater Than London	400
Hapusa Himalayan	550
Hoegaarden Belgian Original	450
Hoegaarden Mediterranean	450
Hoegaarden Parsian Romance	500
JAISALMER	450
Samsara Coffee & hazelnut	450
Samsara Grapefruits	450
Samsara Lemon & Elderflower	450
Samsara Pink	450
Samsara Regular	450
Sector London Dry	450





G	IN
IN	DIA

Monkey 47

SHORT STORY DRY	450
STRANGER & SONS	450
S&S BOMAY CANTEEN	450
S&S SHERRY & CASK AGED	450
JAPAN	
Akori	800
Roku	840
Tenjaku	450
ITALY	
Malfy Gin limone	450
GERMANY	







TEQUILA BLANCO

Camino Real	600
Camino Gold	500
PATRON SILVER	1400
1800 Tequila Blanco	850
Don Angel tequila	450
Don Julio Blanco	1000
Gran Centenario Plata	1100
Jose Curavo Silver	450
La Chica Silver	450
Maestro Double Daimante	1600
Maestro Double Silver	1300
Maya Pistola Joven	500
Maestro Double Humito	1550
Maya Pistola Rosa Select	700
Reserva De La Familia Platina	1350
SPECIAL NEWTON TEQUILA	450
Reserva De La Familia Platino	1450
REPOSADO	
1800 TEQUILA REPOSADO	950
Don Julio Reposado	1200
El Jimador Reposado	450
GRAN CENTENARIO	1250
Jose Cuervo Calavera	450
Jose Cuervo	450
Maestro Double	1400
Maya Pistola Aagavepura	600
Patron Reposado	900





Tequila	
1800 Tequila Anejo Maestro	1000
Double Anejo Maya Pistola	1700
Anejo 1800 Tequila	950
Cristalino	1750
MEZCAL	
400 Conejos Mezcal	700
Creyente Joven Mezcal	800
ABSINTHE	
Hapsburg Absinthe - Red	825
Hapsburg Absinthe - Green	825
Brandy	
Honey Bee	350
BEERS (PINT -330ML)	
Corona	800
Heineken	450
Bira Blonde Beer	400
Bira White Beer	450
Budweiser	450
Foster's	350
Carlsberg	350
Kingfisher Lager	400
Kingfisher Ultra	450
Tuborg	350





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Cranberry	400
Jamaican Passion	400
Lime	400
Orange	400

COCKTAILS

Cocktails	
DRY MANHATTAN A contemporary twist to the classic with Bourbon, a very dry Martini and Angostura bitters, shaken but on the rocks	800
LYNCHBURG LEMONADE Reach out into the skies with a mix of Bourbon, triple sec and sour mix, topped with lemonade	800
HAWAIIAN ICED TEA Why do the all timer when one can indulge in a blend of Vodka, White Rum, Gin, Tequila and Blue Curacao with lime juice	800
WILD LOVE Tequila, Bacardi, wild strawberry, orange juice, lemon juice	800
MEXICAN SUNSET Our version of a Tequila sunrise	800
CAIPIROSKA Demerara and citron muddled to perfection with a splash of Vodka, lime juice, crushed ice and topped with carbonated H20	800
Мојіто	800

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An all time favourite of White Rum, muddled
lemon and Mojito mint, demerara and topped
with carbonated H20

Bora-Bora	800

A thoroughly shaken blend of White Rum, Grand Marnier, pineapple juice drizzled with Iemon and floated with Dark Rum

FLIRTINI 800

A sensational seduction beyond doubt between Vodka and fresh pineapples with a dash of Triple sec





HEAVEN SCENT Angel's sipping an intoxicating blend of Cherry Brandy and Crème de Cacao with a scintillating touch of Irish Crème	800
Green Eye An opaque fiery blend of Vodka, Blue Curacao, fresh pineapple juice with chunks of them thrown in	800
Shooters	
B-54 Kahlua, Amaretto, Bailey's	800
FROZEN SPRINGBOKS Crème de Menthe, Bailey's, whipped cream	800
BLUE KAMIKAZE Vodka, Blue Curacao, lime juice	800
Lemon Drop Tequila & lime juice	800
AFTER 8 Tia Maria and Crème de Menthe	800
CONVENTIONAL COCKTAILS	
Long Island Iced Tea	800
Pina Colada	800
Planters Punch	800
Daiquiri	800
Margarita	800
Sangria	800
Bloody Mary	800
Manhattan	800
Tom Collins	800
Singapore Sling	800
Screw Driver	800







CHAMPAGNE / SPARKLING WINES

Moët Chandon Brut	18000
Duc De Breux Brut Blanc De Blancs	7500
Jacob's Creek Chardonnay Pinot Noir	7500
Sula Brut	4500
Sula Sparkling Shiraz	4500
Sula Brut Tropicale	4000
Chandon Brut	5500
Chandon Brut Rose	5500

WHITE WINES

Sula Chenin Blanc	3000
Sula Dindori Reserve Viognier	3000
Sula Riesling	3000
Sula Sauvignon Blanc	3000
Fratelli Sauvignon blanc	3000

RED WINES

Sula Satori Tempranillo	3000
Sula Shiraz Cabernet	3000
Sula Zinfandel	3000
Sula Dindori Reserve Shiraz	4000

Rosé Wines

Sula Zinfandel Rosé	3000
Sula Zinfandel Rosé	3000





AUSTRALIAN WINES

WHITE WINE

HARDYS STAMP CHARDONNAY SEMILLON	5500
Hardys Stamp Riesling Gewurztraminer	5500
Jacob's Creek Chardonnay	5500
Yellow Tail Chardonnay	6500
RED WINE	
Hardys Stamp Shiraz Cabernet	5500
Jacob's Creek Shiraz Cabernet	5500
Yellow Tail Merlot	6500
Yellow Tail Shiraz	6500
Rosé Wine	
Yellow Tail Rosé	6500
CHILEAN WINES	
WHITE WINE	
Cono Sur Bicicleta Chardonnay	5500
RED WINE	
Cono Sur Tocornal Merlot	5500





ITALIAN WINES

WHITE WINE

Mannara Grillo Pinot Grigio 5500

Villa Antinori Toscana (Bianco) 9500

RED WINE

ZONIN VALPOLICELLA 5500

MANNARA GRILLO MERLOT 5500

CONTI SERRISTORI SANGIOVESE 6500

DI TOSCANA IGT

CONTI SERRISTORI CHIANTI DOCG 6500

SANTA CRISTINA TOSCANA ANTINORI 8500

CONTI SERRISTORI CHIANTI 9500

CLASSICO DOCG

ARGENTINE WINES

WHITE WINE

Trapiche Pinot Grigio 5500

RED WINE

Trapiche Oak Cask Malbec 5500





NEW ZEALAND WINES

WHITE WINE

Mud House Sauvignon Blanc 8000 (Marlborough)

RED WINE

Mud House Pinot Noir (Otago) 8000

SOUTH AFRICAN WINES

WHITE WINE

Kumala Chardonnay 4500

Niel Joubert Chardonnay 5500

RED WINE

Kumala Pinotage 4500Niel Joubert Pinotage 5500Niel Joubert Merlot 6500





FRENCH WINES

FRENCH ROOTS MERLOT

WHITE WINE

French Roots Sauvignon Blanc	5500
Chablis	9500
Bouchard Aîné & Fils Chablis AOC	9500
RED WINE	
Bouchard Aîné & Fils Côtes du Rhône AOC	6500





WINE BY THE GLASS (150ML)

WHITE WINE

Sula Chenin Blanc	650
Sula Dindori Reserve Viognier	650
Sula Riesling	650
Sula Sauvignon Blanc	650
Fratelli Sauvignon blanc	650
RED WINE	
Sula Satori Tempranillo	650
Sula Shiraz Cabernet	650
Sula Zinfandel	650
Sula Dindori Reserve Shiraz	850
Rosé Wine	
Sula Zinfandel Rosé	650



BREAKFAST

DELLA BUFFET BREAKFAST (7:00am to 10:00am) Wide range of options from our lavish buffet Choice of Fruits, Breads, Morning Bakery Cereals, Cold Cuts, Dry Fruits Juices, Milkshakes, Health Drinks, Variety of cooked Indian, Continental dishes, Live South Indian Counter Tea/ Coffee	1250
ALA CARTE	
Kanda Poha or Rava Upma served with chutney	450
Butter milk Pancakes / Belgian Waffles with maple syrup, whipped cream and chocolate sauce	450
Poori with Aloo Bhaji	450
Steamed Idlis with Sambhar and Chutney	450
Uttapam with Sambhar and Chutney	450
Dosa with Sambhar and Chutney	450
Stuffed Indian Parathas - Paneer / Aloo / Gobi served with yogurt and Pickle	450
Akuri on Toast	550
Your choice of eggs served with toast and baked beans Choose from Sunny side-up, Overeasy, Poached, Masala Omelette, Boiled	550
Oven roasted tomatoes, grilled chicken sausages mash potatoes / french fries	550

ALL TIME EATS

INTERNATIONAL

Classic Fries	300
Cheesy French Fries Crispy fries tossed with Cheese	375
Potato Wedges with Dip Chunky potato wedges served with garlic cheese sauce	375
Cheesy Dynabites	450
Tomato Basil Bruschetta	450
Cheese Chilly Toast	450
Mac & Cheese Elbow shaped pasta in Cream cheese sauce, gratinated with cheddar	700
Chop suey Bowl of Chop suey with Vegetables / Chicken in tomato sauce, topped with fried egg	700/800
Della Sundae Della speciality dessert, a must try for kids of all ages!	475
INDIAN	
Sev Papdi Chaat Delhi Style Papdi Chaat freshly served in Lonavala	350
Cocktail Vegetable Samosa Spicy potato stuffed pyramid pastry, tamarind & mint chutney	350
Vegetable Pakora Gram flour batter, local vegetables, paneer, green chutney	375
Fish Koliwada Spiced chick peas battered fried fish	400

SANDWICH, BURGERS & PIZZA -

The Do-It-Yourself Sandwich Board select from Plain / Toasted / Grilled Choice of freshly baked home made bread (white, whole wheat, ciabatta, multi grain) All sandwiches & burgers are served with potato wedges or fries

Paneer/Chicken Tikka Sandwich	800
Roast Chicken sandwich with gherkins, caramelised onions with mustard mayo	800
Classic Club sandwich Grilled Chicken, bacon, tomato, fried egg, cheddar	800
Classic Veg Club sandwich Char grilled vegetables, tandoor baked chilli potatoes, and cheese	650
Croque Monsieur Toasted Sandwich with Ham and Cheese	800
Tuna Melt Crumbled Marinated Tuna with cheddar, mustard	900
BURGERS	
Crumb fried vegetable and jalapeno burger	800
Barbeque chicken patty topped with caramelised onions and Cheese	900
Grilled chicken breast	950
PIZZA	
Margherita Traditional Tomato, Basil and Mozzarella	700
Goat's Cheese, Buffalo Mozzarella and fresh Basil Pizza Slow dried vine tomatoes, roasted garlic	750
Tikka Pizza Paneer Tikka / Chicken Tikka Sliced Bell Peppers, Onions, Chillies & Coriander	750/850
Classic Chicago Pizza Chicken Pepperoni, Mushrooms, Olives and Thyme	950

INDIAN

SOUP

Tamatar Santre ka Saar Tomato soup with a hint of orange and spices	450
Bhune Makai, Badam ka Shorba Spiced roasted corn and almond broth	450
Murg ka Raab Veloute of chicken, masala fox nuts	450
Yakhani An Authentic Kashmiri hearty lamb broth	450
FROM OUR CLAY OVEN	
Zimikand Shikampuri Kebab A vegetarian Hyderabadi Shikampuri kebab, inventively made with yam and lentils.	450
Tandoori Aloo ke Gutke Potatoes stuffed with cottage cheese, nuts and spices baked in the clay oven	400
Achari Paneer Tikka Cottage cheese delicately marinated with hot and tangy pickled spices and char grilled	550
Paneer Malai Seekh Kebab A delicate combination of fresh cottage cheese marinated with Indian herbs & spices, char grilled	550
Tandoori Veg Platter	1050
Assorted vegetable appetizers, recommended for two	
Assorted vegetable appetizers, recommended for two Seekh Kebab Gilafi Triple minced lamb, roasted whole spices, coloured peppers, mint chutney	900
Seekh Kebab Gilafi	900 600/1050
Seekh Kebab Gilafi Triple minced lamb, roasted whole spices, coloured peppers, mint chutney Tandoori Murgh - Half / Full	
Seekh Kebab Gilafi Triple minced lamb, roasted whole spices, coloured peppers, mint chutney Tandoori Murgh - Half / Full Chicken marinated with hung yoghurt, tandoori masala and cooked in the tandoor Cheese Chilly Malai Tikka	600/1050
Seekh Kebab Gilafi Triple minced lamb, roasted whole spices, coloured peppers, mint chutney Tandoori Murgh - Half / Full Chicken marinated with hung yoghurt, tandoori masala and cooked in the tandoor Cheese Chilly Malai Tikka Cream cheese marinated chicken, royal cumin, mint chutney Punjabi Chicken Tikka	600/1050 650
Seekh Kebab Gilafi Triple minced lamb, roasted whole spices, coloured peppers, mint chutney Tandoori Murgh - Half / Full Chicken marinated with hung yoghurt, tandoori masala and cooked in the tandoor Cheese Chilly Malai Tikka Cream cheese marinated chicken, royal cumin, mint chutney Punjabi Chicken Tikka Fenugreek scented, Chargrilled Chicken, mint chutney Ajwaini Fish Tikka	600/1050 650 650
Seekh Kebab Gilafi Triple minced lamb, roasted whole spices, coloured peppers, mint chutney Tandoori Murgh - Half / Full Chicken marinated with hung yoghurt, tandoori masala and cooked in the tandoor Cheese Chilly Malai Tikka Cream cheese marinated chicken, royal cumin, mint chutney Punjabi Chicken Tikka Fenugreek scented, Chargrilled Chicken, mint chutney Ajwaini Fish Tikka Fish marinated with tandoori spices, chargrilled Tandoori Pomfret	600/1050 650 650 1000
Seekh Kebab Gilafi Triple minced lamb, roasted whole spices, coloured peppers, mint chutney Tandoori Murgh - Half / Full Chicken marinated with hung yoghurt, tandoori masala and cooked in the tandoor Cheese Chilly Malai Tikka Cream cheese marinated chicken, royal cumin, mint chutney Punjabi Chicken Tikka Fenugreek scented, Chargrilled Chicken, mint chutney Ajwaini Fish Tikka Fish marinated with tandoori spices, chargrilled Tandoori Pomfret Whole pomfret, marinated with mild spices and flavoured with carom seeds Lasooni Malai Jhinga	600/1050 650 650 1000 1400
Seekh Kebab Gilafi Triple minced lamb, roasted whole spices, coloured peppers, mint chutney Tandoori Murgh - Half / Full Chicken marinated with hung yoghurt, tandoori masala and cooked in the tandoor Cheese Chilly Malai Tikka Cream cheese marinated chicken, royal cumin, mint chutney Punjabi Chicken Tikka Fenugreek scented, Chargrilled Chicken, mint chutney Ajwaini Fish Tikka Fish marinated with tandoori spices, chargrilled Tandoori Pomfret Whole pomfret, marinated with mild spices and flavoured with carom seeds Lasooni Malai Jhinga Prawns marinated with roasted garlic and char grilled Tandoori Non - Veg Platter	600/1050 650 650 1000 1400

INDIAN

MAINS

Indian Paneer / Vegetables with Gravies of your Choice Khatta Pyaaz / Soufiyani / Makhani / Palak / Kurchan / Shahi / Korma / Kadhai Jalfrezi / Lababdar / Butter Masala / Home Style	650
Mushroom Mutter Mushrooms and Green peas cooked in onion tomato masala	650
Paneer Palak ke Kofte Lajawab Cottage cheese dumplings wrapped in spinach topped with rich cashew gravy	650
Aloo Subz Milan Potato semi-dried homestyle lightly spiced preparation with choice of any one Fenugreek / Cauliflower / Green Peas	550
Goan Curry Red chillies, coconut gravy, goan spices Pomfret / Surmai / Prawns	1400
Lobster Tawa Masala Lobster cooked in indian style aromatic curry	2250
Classic Butter Chicken Shredded Chicken Tikka, creamy tomato gravy, kasuri methi	750
Murgh Lababdar Rich, simmered chicken dish	750
Champaran Chicken Rustic Chicken Curry from Magadha	750
Nalli Rogan josh Kashmiri lamb speciality, lamb shanks cooked in red chilli paste, onions and yoghurt	1050
Mutton Pepper fry Dry preparation of lamb, tossed with dry coconut and onion masala, predominant flavour of black pepper	1050
Railway Mutton Curry Anglo Indian style curry with diced potatoes	1050
STAPLES	
Dal Palak / Tadka / Fry / Plain / Dhabe Wali / Makhani / Dal Khichdi	525
Rice / Pulao Peas / Cashew / Jeera Rice / Kashmiri / Corn / Zaffrani / Khushka Rice / Steamed Rice	550

INDIAN

BIRYANI

Subz 'Dum ki' Biryani Lightly spiced local vegetables, saffron, basmati rice, burani raita	650
Paneer Chana Biryani Lightly spiced Cottage Cheese and Chickpeas, saffron, basmati rice, burani raita	650
Dum Biryani (Mutton / Chicken) Mild spices, yoghurt, saffron, basmati rice, burani raita	1100/900
Malabar Prawn Biryani Aromatic rice flavoured with coconut infused prawns, raita	1500
RAITA AND PAPAD	
Plain Curd	180
Raita (Boondi / Pineapple / Mixed Veg Raita)	225
Masala Papad / Fried Papad / Roasted Papad	150/120/90
Green Salad	275
INDIAN BREADS	
Roti - Plain / Butter Whole Wheat bread made in clay oven	90/100
Laccha Paratha Layered tandoori paratha made of leavened dough topped with sesame seeds	140
Paratha Plain / Pudina / Methi / Ajwain Whole wheat bread baked on clay oven on griddle	140
Naan Butter / Garlic / Ajwain / Cheese Traditional Punjabi Leavened Bread	140
Kulcha Clay oven cooked flat bread served plain	140
Stuffed Kulcha Aloo / Paneer / Onion	350
Roomali Roti Exotic thin Indian flatbread made to perfection	120
Khasta Roti Crisp Whole Wheat bread made in clay oven	120

ORIENTAL

SOUP

Chilli Ramen (Vegetable / Chicken) Noodles in a Japanese style soup topped with a, fresh chill, sliced red onions, bean sprouts, coriander, spring onions and a wedge of lime	400/450
Hunan Wonton Soup Crispy Thai Inspired Chicken Wonton served warm in a basil scented chicken broth	450
All Time Classic (Vegetable / Chicken/ Prawns) Sweet Corn / Hot and Sour / Manchow / Lemon Coriander	400/450/600
STARTERS	
Baby Corn Tempura Crispy battered fried babycorn fritters served with Schezwan and mince sauce	550
Water Chestnut and Mushrooms Tossed with chilli garlic and butter	650
Popiah Spring Rolls (Vegetable / Chicken) Stir fried vegetables / Chicken, wrapped in chinese filo, light soy sauce, house mince sauce	650/750
Satay (Paneer / Chicken) Spicy grilled batons of cottage Cheese / Chicken on skewers, served with peanut sauce	650/750
Kung Pao Chicken Crispy fried Chicken tossed with Hoisin sauce, rice wine, ginger, red chilli and cashewnuts	750
Crispy Garlic Prawns Crispy prawns tossed with golden garlic and chillies	1400
Banana Leaf Wrapped Thai Grilled Fish Fillet of fish marinated with Thai chilli spices wrapped in banana leaf and grilled	1100
Black Pepper Chicken	750
Dimsums	
Vegetables and Water chestnuts	600
Ricotta Spinach	600
Spicy Thai Chicken	700
Black Pepper Chicken	700

ORIENTAL

MAINS

Stir fried with your choice of sauces,

Hot garlic sauce / Ginger spring onion / Szechwan / Black bean sauce / Hunan

Tofu, Baby corn and Pakchoy	750
Five treasure vegetables	750
Paneer and Coloured Peppers	750

Sliced Chicken / Sliced fish / Prawn 800/ 900/ 1400

Vegetable Dumplings in Soya Garlic Sauce 750

Exotic crispy vegetables dumplings served in Soya Garlic Sauce

Nasi Goreng 1100

Fried rice, chicken satay, fried egg, prawn crackers

Thai Infused Curry (Green / Red / Yellow) 800/900/1100/1400

Thai spices, lemon grass, coconut milk, fresh basil

Vegetable / Chicken / Fish / Shrimp

RICE AND NOODLES

Fried Rice / Hakka Noodles

Vegetable	550
Basil	550
Garlic Pepper	550
Burnt Garlic	550
Mock Duck	650
Egg	650
Barbeque Chicken	800
Prawn	1400
Mixed Meat	1100
All in One	1100

Phad Thai 750/850/1400

Vegetable / Chicken / Prawns

CONTINENTIAL -

SOUP	
Charred Tomato and Rosemary Soup Toasted Bread Crisp	400
Green Pea Veloute With mint Ricota	400
All Time Classic Minestrone / Roasted Vegetable / Smoked Chicken	400/450
SALADS Superfood Salad Red, White Quinoa, Arugula, Burgul, toasted Sunflower seeds, Beetroot, Lemon, Olive Vinaigrette	550
Prawn Aztec Chilled marinated prawns with caper olive dressing with crispy greens	1050
Classic Caesar Salad With choice of Parmesan / Grilled Chicken	550/750
Healthy Smoked Salmon Tartare Scottish smoked salmon tartare with pommery mustard apple salad, raspberry vinaigrette	900
PASTA	
Wild Mushroom & Goats Cheese Pansoti Green pea puree, chive & tomato emulsion	850
Gnocchi with Walnut and Fetta in a Creamy Mushroom sauce	850
Arabiatta The traditional version with your choice of pasta and parmesan shavings	850
Lasagne Vegetariana Home made layered lasagne with pomodoro, seasonal grilled vegetables and gratinated with parmesan	850
Fettuccini	
With flored salman, abilli flores, dill groom sauce	850 950
With flaked salmon, chilli flakes, dill cream sauce Spaghetti Aglio Olio Peperoncino Tossed in extra virgin olive oil, garlic, chilli flakes and fresh herbs flashed (Grilled Chicken Supreme / Grilled Prawns)	850/950/1400
Spaghetti your choice	
Carbonara - Bacon, Parsley, Parmesan, Egg yolk & Cream	950
Bolognaise - with hand chop meat or chicken ragout	950
Penne Alfredo penne tossed in creamy mushroom sauce with cheese Grilled Herb Chicken / Grilled Prawns	850/950/1400
Fusilli Pesto Vegetables / Chicken / Prawns	850/950/1400
Creamy Saffron Risotto Classic Arborio rice cooked with white wine and saffron finished with cream and cheese, Vegetables / Grilled Chicken / Pink salmon / Shrimps	850/950/1200/1400

CONTINENTIAL -

MAINS

Chicken Tant Marie Seared breast of chicken, simmered in white wine mushroom cream sauce, herb rice and winter squash	950
Chicken Scallopini Pan fried Grilled chicken with Herb rice, Mashed Potato	950
Grilled Cottage Cheese/Seabass Mesclun mix, garlic wilted spinach, pommes puree, beurre noisette	850/1050
Fish n Chips Classic Crumb fried fish, french fries, tartare sauce	1050
Creamy Polenta Lobster Gently Grilled Lobster with our home style creamy polenta	2400
Garlic King Prawns Herb buttered rice, steamed vegetable, lemon	1500
Grilled Pepper Crust Tenderloin Mustard mash, bordelaise jus, spinach salad	1200

AROUND THE WORLD

MOROCCO Vegetable Moroccan Harira Hearty vegetarian soup, packed with tomatoes, chickpeas, flavoured with paprika, turmeric, saffron, ginger and harissa	550
Moroccan Chicken with Saffron and Preserved Lemon Chicken Leg spiced with mediterranean Spices, accompanied with Olives, Bellpeppers, Garlic and Tomatoes	950
FRANCE French Onion Soup Soup with veg or meat stock and onions, served with larger piece of bread covered with cheese floating on top	550
Coq Au Vin Chicken braised in red wine with a little brandy, served with mushrooms and burnished pearl onions	950
GREECE Greek Salad Mesclun mix, feta, peppers, tomato, red onion, cucumber, kalamata olives, oregano dressing	650
Moussaka Layered oven casserole dish made with vegetables / chicken	850/950
SPAIN Gazpacho Cold soup, made with uncooked mixture of tomatoes, garlic, olive oil, water, vinegar, onions, cucumbers, green peppers, thickened with bread crumbs	550
Spanish Paella Spanish rice, cooked with saffron, vegetables Spanish rice, cooked with saffron and mixed meat	950 1200
TURKEY Manti Turkish Dumplings with Corn spinach and feta tossed in Bravo Sauce, gratinated with cheddar	550
Imam Bayildi A Turkish delicacy where whole eggplant is stuffed with onion, tomatoes and garlic, and simmered in olive oil	850
LEBANON Mezzeh Platter Hummus, Tabouleh, Baba Ganoush, Moutabal, Marinated Olives with Grilled Pita	550
Shish Tawook A speciality of char-grilled chicken cooked on skewers from Tripoli	950
ENGLAND Bangers and Mash Chicken Sausages and Mash potatoes, finished with sauteed onions and demi glaze	950
Scotch Eggs A traditional Scotch Egg where boiled egg is coated in lamb meat, with an outer crust of breadcrumbs	950

DESSERTS

Gulab jamun Warm dumplings, green cardamom sugar syrup	325
Angoori Rasmalai	325
Akhrot Halwa Walnut and milk pudding, toasted nuts slivers	375
Khubani ka Meetha Badami apricot compote with whole milk cream	375
Falooda Milk, ice-cream, rose syrup, vermicelli, nuts	375
Dutch Truffle Chocolate Pastry	375
Warm Fig and Date Toffee Pudding Sticky date and fig pudding served warm with butterscotch sauce	425
Dark Chocolate Sugar Free Mousse Heavy Cream mesmerized by Single origin chocolate with chunks of milk chocolate	425
Chocolate Walnut Brownie with Vanilla Ice cream	475
New York Style Lemon Cheese Cake Served with Blueberry Comport	475
Litchi with Vanilla Ice Cream	525
Fresh fruits Selection of fresh seasonal fruits, natural yoghurt, honey	525
Choice of Ice Cream	325



SELECTION OF FINE TEA'S

Green Tea	375
Lemon Green	375
Peppermint & Lime	375
Earl Grey	375
Chamomile	375
Masala Chai	300
English Breakfast Tea	300

SELECTION OF COFFEE

Дорріо	300
Double shot of espresso served in demitasse cup	
CAPPUCCINO Single espresso shot with thick foam of steamed milk	350
onigic capitasso shot with thick loans of steamed milk	
Espresso 30ml shot of pure coffee extract	300
CAFFE LATTE Double espresso shot with steamed milk and light foan	300
Double espresso shot with steamed milk and light loan	1
HOT CHOCOLATE	300





Juice Bar	300
Choose from the following to make your own juice Watermelon / Grape / Sweet lime / Pineapple / Tomat Mixed fruit / Orange / Mango (seasonal)	0/
Smoothie Bar	300
Choose from the following to make your own combin smoothie	nation
Mango / Pineapple / Strawberry / Chocolate / Mixed F Banana / Orange	ruit /
THICK SHAKE	300
Choose from the following to make your own combin thick shake	nation
Orange / Mango / Pineapple / Strawberry / Vanilla / B. / Walnut Brownie / Chocolate	anana
COLD COFFEE	300
Lassi (Sweet/Salted)	240
CHAAS (Masala/Plain)	240
ICE TEA (Peach/Lemon)	250
Canned Juice	250
RED BULL	350
Tonic Water	250
Fresh Lime (Soda/Water)	200
Aerated Water Canned	200
Club Soda	150
Himalayan Mineral Water (1 ltr.)	200



150

PACKAGED DRINKING WATER (1 ltr.)



MOCKTAILS

CINDERELLA Lemon, pineapple and orange juice, soda and grenadine	400
Orange Velvet Orange, Pineapple, whipped cream	400
PEACHY SUNRISE Peach syrup, Apricot syrup, Lime Juice, Sugar syrup, Lemonade	400
WILD LIFE KINGDOM Fresh fruits and juices with grenadine	400
Tutti Fruity Strawberry, banana, coconut syrup, milk	400
Tropical Colada Coconut milk, lime juice and top up soda	400
SPRING FEVER Apple juice, orange juice, mango juice and lime juice	400





SHEESHA FLAVOURS

- Double Apple
- Grapes
- Orange
- Kiwi Blast
- Water melon
- Blueberry
- Fruit Bomb
- Pan Rajni
- Mosaic
- Pan Salsa
- Pan Raas
- Magai Pan
- Teen Pan

- Zaiffran Pan
- Royal Gold
- Royal Pan Masala
- Supari Paan
- White Rose
- Mint
- Pink Mischief
- Spring Water
- Night Queen
- Commissioner
- Dubai Special
- Brain Freeze
- Silver Fox

WITH NORMAL BASE

•	Small Pot	₹2000

• Premium Pot ₹2500

• Ultra Premium Pot ₹3000

• Pineapple Top Sheesha ₹3500

• Fruit Sheesha ₹5000

MAKE YOUR SHEESHA MORE INTERESTING

• Milk ₹200 • Red Bull ₹350

• Beer ₹400 • Vodka ₹800

ALL HERBAL SHEESHAS ARE SERVED WITH DISPOSABLE PIPES AND FILTERS

All prices are in Indian Rupees. Government Taxes extras applicable. We levy 5% service charges.