

FORK N KNIFE



Burgers / Sandwiches

Fish Burger

XCG 22/-

a cooked fish fillet that is served on a bun with other ingredients such as sauce, lettuce, and cheese

Meat Burger (Lamb Meat)

XCG 25/-

a cooked Good Lamb patty are made from high-quality Lamb that has been ground to the right consistency, forming a perfectly sized and shaped disk of meat that is juicy, flavorful, and tender. that is served on a bun with other ingredients such as sauce, lettuce, and cheese

Chicken Burger

XCG 22/-

a cooked Chicken fillet that is served on a bun with other ingredients such as sauce, lettuce, and cheese

Vegetarian Burger (Mix Veg.)

XCG 22/-

a cooked Vegetarian Patty that is served on a bun with other ingredients such as sauce, lettuce, and cheese

Roasted Mushroom burger

XCG 22/-

Chunks of Roasted Mushrooms and veggies that is served on a bun with other ingredients such as sauce, lettuce, and cheese

Club sandwich

XCG 22/-

A club sandwich is a three-layer sandwich, typically made with toasted bread, meat (like turkey or chicken), bacon, lettuce, tomato, and mayonnaise

Bombay sandwich

XCG 20/-

Bombay sandwich is a popular Indian street food sandwich made with white bread, butter, green chutney, and a variety of vegetables, often including potatoes, beets, cucumbers, and tomatoes



Appetizers

French Fries

XCG 10/-

French fries are a popular snack and side dish made from potatoes that have been cut into long, thin strips and deep-fried until golden brown and crispy

Sweet Potato Fries

XCG 10/-

Sweet potato fries are a variation of the classic French fry, using sweet potatoes instead of white potatoes

Garlic Bread

XCG 8/-

Garlic bread, also known as garlic toast, is a popular side dish or snack featuring bread (typically baguette, ciabatta, or sourdough) topped with garlic, butter, and sometimes olive oil, herbs, or cheese

Garlic Bread with Cheese

XCG 10/-

Garlic bread, also known as garlic toast, is a popular side dish or snack featuring bread (typically baguette, ciabatta, or sourdough) topped with garlic, butter, and sometimes olive oil, herbs, or cheese

Bruschetta

XCG 18/-

Bruschetta is a classic Italian appetizer that consists of grilled or toasted bread, often rubbed with garlic and topped with fresh ingredients like tomatoes, basil, olive oil, and salt

Funchi Fries

XCG 15/-

Funchi fries are delicious fries made from a boiled cornmeal mush that's cooled, moulded and cut into chunks

Spring Rolls Vegetarian

XCG 18/-

Spring rolls are a popular Asian appetizer or snack consisting of a thin pastry wrapper filled with savory ingredients like vegetables,



Mozzarella sticks

XCG 12/-

Mozzarella sticks are a popular appetizer consisting of mozzarella cheese, coated in breading or batter, and typically deep-fried until crispy and golden brown.

Chicken Nuggets

XCG 12/-

Chicken nuggets are a popular food item, typically described as small, bite-sized pieces of breaded or battered chicken meat that are deep-fried

Chicken Wings

XCG 18/-

They are the wing section of a chicken, typically sold cut and sectioned into drumettes and flats (or vignettes). That are deep fried

Fried calamari

XCG 22/-

Fried calamari is a popular appetizer, appetizer, or snack made from squid that's deep-fried after being breaded

Stuffed Mushrooms

XCG 22/-

Stuffed mushrooms is a dish prepared using edible mushrooms as its primary ingredient The filling is a crispy, savory combo of bread crumbs, garlic, herbs, and cheese

Burrata Cheese

XCG 18/-

The filling is a crispy, savory combo of bread crumbs, garlic, herbs, and cheese

Burrata being the star element due to its creamy, milky interior encased in a firm mozzarella exterior

Truffle Mac and Cheese

XCG 18/-

Truffle mac and cheese is an elevated version of the classic comfort food, featuring a creamy, cheesy sauce infused with the earthy, luxurious flavor of truffles

Quesadilla (Veg, Chicken)

XCG 22 /-, 25 /-

A quesadilla is a Mexican dish, traditionally consisting of a tortilla filled with cheese and sometimes other savory ingredients like meat, vegetables, or beans



Pastas

Spaghetti / Penne quattro formaggi

XCG 28/-

Besides mozzarella, the quattro formaggi usually combines a blue or mature cheese, a soft cheese (such as emmental or gruyère) or a creamy cheese (such as robiola or stracchino), and a hard cheese (Parmesan or pecorino, grated).

Spaghetti / Penne Agli Olio Pasta

XCG 28/-

spaghetti with garlic and oil." The traditional dish contains little more than these ingredients. It might be finished with a sprinkle of parsley or a pinch of red pepper flakes, but even these are optional.

Spaghetti / Penne Pesto Pasta

XCG 28/-

Pesto Pasta is simply pasta that's been dressed with pesto sauce. topped with grated Parmesan cheese and black pepper

Spaghetti / Penne Arabitta Pasta (Chicken, Shrimps, Veg)

XCG 32/-, XCG 35/-, XCG 28/-

Pasta Arrabbiata is a classic Italian pasta dish known for its fiery, spicy tomato sauce. The sauce is made with garlic, red chili peppers, and tomatoes, all cooked in olive oil.

Spaghetti / Penne Alferado Pasta (Chicken, Shrimps, Veg)

XCG 32/-, XCG 35/-, XCG 28/-

It's hard not to love Alfredo. Alfredo is a smooth, rich sauce and the purest expression of cream. Plenty of garlic and Parmesan are all the seasoning it needs to be swoon-worthy.



Salads

Green Salad: A green salad, or green leaf salad, another name for garden salad, is most often composed of leafy vegetables such as lettuce varieties, spinach, XCG 18/-

Cesar Salad (Chicken, Veg) XCG 20/-

A Caesar salad (also spelled Cesar, César and Cesare) is a green salad of romaine lettuce and croutons dressed with lemon juice (or lime juice), olive oil, egg, Worcestershire sauce, anchovies, garlic, Dijon mustard, Parmesan cheese, and black pepper.

Pasta Salad XCG 22/-

Pasta salad is a versatile and popular dish that typically features cooked pasta tossed with a variety of ingredients, often including vegetables, cheese, and a dressing

Pesto Pasta Salad XCG 22/-

Pesto Pasta is simply pasta that's been dressed with pesto sauce. Topped with grated Parmesan cheese and black pepper. Can add chopped cherry tomatoes and pine nuts.

Creamy Coleslaw XCG 22 /-

Coleslaw is a cold salad traditionally made from sliced or chopped raw cabbage mixed with a dressing made with mayonnaise or vinegar

Fruit Salad XCG 18/-

A fruit salad is a refreshing dish composed of various types of fruits, often served as a appetizer

Chick peas (Garbanzo) Salad XCG 18/-

Chickpea salad is a versatile and nutritious dish featuring whole cooked chickpeas combined with various fresh vegetables and a tangy dressing

Grill Paneer salad This Grilled Paneer Salad is a delightful and refreshing dish that combines the smoky flavor of grilled paneer with crisp vegetables and a tangy dressing. XCG 22/-





Bowls

Vegetarian

XCG 28/-

A bowl filled with seasoned rice, black beans, lettuce, shredded purple cabbage, freshly prepared pico de gallo, guacamole, Avocado Ranch sauce, sour cream, cheddar cheese.

Chicken

XCG 32/-

Feature grilled chicken, rice, and various toppings like avocado, tomatoes, and pickled onions, often with a cilantro-lime dressing.

Shrimps

XCG 32 /-

A shrimp bowl is a versatile and customizable dish that features cooked shrimp as the main ingredient, typically served over rice or a bed of greens

Fish

XCG 32/-

Fish bowl is a main dish, served with roasted vegetables, a base of rice, and a protein like roasted fish.

Meat (Goat Meat)

XCG 35/-

A meat bowl is a dish of Goat meat, served with other ingredients like rice, vegetables, and sauces, are served in a bowl





Main Course

Creamy Salmon

XCG 45/-

The salmon is typically cooked until it's flaky and moist, and the creamy sauce adds a velvety texture and complex flavors. The sauce can be flavored with various ingredients like garlic, lemon, herbs, white wine, or parmesan cheese served with asparagus and mashed potato

Pan Fried Salmon

XCG 42/-

Pan-fried salmon offers a delicious contrast of textures and flavors, with a crispy, crackly skin and tender, moist, and flaky meat inside served with sautéed vegetables

Butter Garlic Red Snapper

XCG 45/-

Butter garlic red snapper fillets are tender, white-to-pinkish fish fillets cooked with melted butter, minced garlic, and often herbs, served with sweet potato fries

Grilled Chicken

XCG 32/-

Chicken cooked over or in open flame for the direct heat served with sautéed vegetables

Butter Garlic Chicken

XCG 35/-

Chicken cooked in pan with lemon butter and garlic and served with sautéed vegetables

Breaded Shrimps

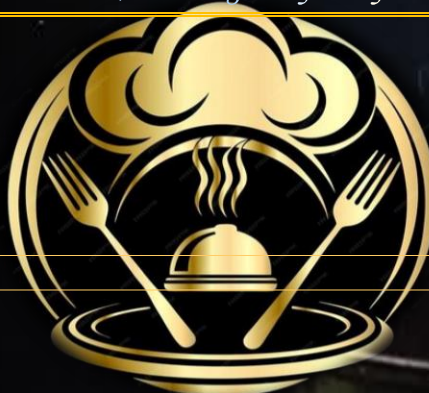
XCG 35/-

shrimp, that have been coated with a seasoned breadcrumb or batter mixture, then cooked, often through frying or baking, to create a crispy exterior. This breading enhances the flavor and provides a satisfying crunch, making it a popular appetizer

Creamy Shrimps

XCG 35/-

Shrimps in creamy sauce are a dish where succulent shrimp are cooked and then tossed or baked in a rich, creamy sauce. The sauce can be made with various ingredients like heavy cream, butter, garlic, parmesan cheese, and/or white wine, resulting in a flavorful and comforting meal



Indian Cross-Cultural Cuisine Dishes

Chaat Dip (Sev Puri) XCG 22/-

Indian Mexican vegetarian Nachos XCG 22/-

Paneer tikka Nachos XCG 25/-

Paneer burrito XCG 25/-

Pav bhaji Noodles XCG 28/-

Butter paneer tacos XCG 32/-

Butter chicken Tacos XCG 35/-

Paneer tikka tacos XCG 32/-

Masala Vegetable quesadillas XCG 28/-

Paneer Tikka Sandwich XCG 25/-

Pav bhaji quesadillas XCG 25/-

Potato balls in chilly sauce XCG 22/-

Potato Tuk in chilly sauce XCG 22/-



Indian Cross-Cultural Cuisine Dishes

Enchilada Bites (Veg / Chicken) XCG 35/-

Dabeli Bruschetta XCG 25/-

Cheese Corn pasta Bruschetta XCG 25/-

Tandoori Pineapple XCG 28/-

Pav Bhaji Fondue XCG 28/-

Nachos Chaat XCG 28/-

Gnocchi in Makhani sauce XCG 32/-

Paneer tikka pasta XCG 32/-

Butter chicken pasta XCG 35/-

Butter paneer pasta XCG 32/-

Pav bhaji garlic bread XCG 22/-

Lamb skewers with Emadashi sauce XCG 48/-

Lamb chop with caramelized Onion XCG 54/-

Chilly Lamb XCG 54/-

Roasted Whole Cauliflower XCG 45/-



Indian Appetizers Veg

Paneer Tikka XCG 32/-

Cottage cheese marinated in a spiced yogurt mixture and then grilled

Aloo 65 XCG 27/-

Cubed potatoes are doused in a spicy batter and fried until golden

Chilly Paneer XCG 32/-

Indian cheese tossed in a spicy, sweet, and savory sauce

Taichi Paneer XCG 35/-

Indian cheese tossed in a spicy, sweet, And Chilly garlic sauce

Samosa (Veg, Chicken, Noodles) XCG 16/-, 18/-, 18/-

Indian Main Course Veg

Daal Tadka XCG 22/-

Dish made with split lentils, plenty of aromatic spices and herbs

Indian Appetizers NON-Veg

Tandoori Chicken XCG 22/- (Half)

Chicken traditionally cooked in a cylindrical clay oven

Chicken Tikka XCG 35/-

Boneless chicken marinated in yogurt and spices, then traditionally cooked in a tandoor

Chicken Kebab XCG 35/-

dish consisting of marinated chicken pieces threaded onto skewers and grilled

Lamb Kebab XCG 45/-

seasoned lamb, often cut into cubes or ground, then traditionally cooked on skewers, grilled

Amritsari Fish Tikka XCG 38/-

boneless fish pieces marinated in a flavorful blend of spices and yogurt, then grilled

Indian Main Course NON-Veg

Chicken Tikka masala XCG 40/-

dish featuring marinated, grilled chicken (tikka) in a creamy spiced sauce (masala)



Indian Main Course Veg

Mix Veg XCG 35/-

recipe prepared with a combination of vegetables and paneer in a single curry, spices

Malai Kofta XCG 38/-

a curried vegetarian dish consisting of crisp fried potato paneer balls (koftas) dunked in a creamy, silky smooth and rich sauce

Paneer tikka masala XCG 38/-

Indian cottage cheese marinated in yogurt with onion and bell pepper prepared in cream sauce

Indian Main Course NON-Veg

Chicken Kadai XCG 40/-

Chicken pieces cooked with onions, tomatoes bell peppers, unique blend of freshly ground

Lamb Rogan josh XCG 48/-

a thick, delicious red sauce with delicate meat

Mutton masala XCG 48/-

combination of warm and earthy spices like coriander, cumin, cinnamon, cloves, and cardamom, The blend creates a rich, aromatic, and deeply flavored gravy

Rice

Jeera Rice XCG 10/-

Veg Biryani XCG 38/-

Chicken Biryani XCG 42/-

Lamb Biryani XCG 48/-

Naan

Butter Naan XCG 7/-

Garlic Naan XCG 7/-

Cheese Naan XCG 7/-

Stuffed Naan XCG 8/-



Indo Chinese Dishes

Hakka Noodles XCG 27/-

It is a popular indo Chinese dish of stir fried noodles

Schezwan Noodles XCG 27/-

Noodle tossed in fiery, tangy & spicy schezwan sauce

Schezwan Fried Rice XCG 27/-

Rice tossed in fiery, tangy & spicy schezwan sauce

Veg. Fried Rice XCG 27/-

Stir frying cooked rice with a variety of vegetable & aromatics

Faux Meat Dishes

Veg Fish Curry XCG 42/-

Mock Duck Tikka Masala XCG 42/-

Veg Mutton Masala XCG 48/-

Chilly Veg Fish XCG 38/-

Chilly Mock Duck XCG 38/-

Indo Chinese Non Veg

Chilly Chicken XCG 38/-

Crispy chicken tossed in spice sauce

Chilly Fish XCG 38/-

Crispy Fish tossed in spice sauce

Taichi Chicken XCG 38/-

Crispy pieces of boneless chicken in Asian savory sauce

Chilly chicken wings XCG 40/-

Crispy chicken wings in spice sauce

Chilly Shrimps XCG 40/-

Chicken Fried Rice XCG 30/-

Chicken Hakka Noodles XCG 30/-

shrimps Hakka noodles XCG 34/-



Indian Main Course Veg

Daal Punjabi XCG 28/-

North Indian dish of Black lentils &
Kidney beans cooked in tomato based sauce

Palak Paneer XCG 38/-

North Indian Cuisine made with fresh spinach
Onion, spices, paneer & herbs

Rajma Masala XCG 38/-

Red kidney beans slow cooked in thick
Flavorful gravy of onions, tomato & aromatic
Indian spices

Chana Masala XCG 38/-

Chick peas in a base of onion, garlic, ginger
And chili pepper chopped tomato to form the
Tomato sauce

Sides and Accompaniments

Papad

Roasted Papad XCG 5/-

Fried Papad XCG 5/-

Masala Papad XCG 6/-

Indian Main Course NON-Veg

Butter chicken XCG 42/-

Rich creamy north Indian dish of Charred chicken
Pieces simmered in buttery tomato sauce

Palak Chicken XCG 42/-

Succulent pieces of chicken with a vibrant
Spinach (Palak) Gravy

Palak Lamb XCG 48/-

Delectable Indian meat dish of tendered lamb
pieces in aromatic green spinach sauce

Chicken Vindaloo XCG 45/-

marinated chicken in the blend of vinegar
garlic chili, ginger & cinnamon

Raita

Plain Raita XCG 8/-

Veg Raita XCG 10/-

Pineapple Raita XCG 10/-

Tadka Raita XCG 10/-

