

Pan Asian Selection

Soup

Carnival Soup (Veg, Chicken or Seafood) 🌱🍷 290/390/420
Chopped Exotic Vegetables with a Hint of Light Soya Sauce

Noodle Soup (Veg, Chicken or Seafood) 🌱🍷 290/390/420
Noodles Soup in Vegetable Broth with Ginger and
Garlic Loaded With Bok Choy

Starter

Asian Crispy Corn 🌱 350
Crispy Fried Corn Kernels Paprika Powder, Coriander and Peri-Peri

Stuffed Wonton 🌱 450
Carrot, Beans, Chinese cabbage Stuffed Wontons Fried till Crunchy
Consistency

Mushroom Cheese Kothey 🌱🍷 450
Nepali Momo Preparation Half Fried Stuffed With
Mix Mushroom, Mozzarella and Cheddar with Sweet Spicy Dip

Indonesian Pan Fried Vegetable 🌱 350
Pan Fried Diced Broccoli, Carrots, Beans and Baby-Corn
Bell Peppers with Peanut Butter Sauce

Crunchy Calamari 🍷🍴 700
Crunchy Fried Calamari with Piquant Pepper

Mongolian Style Lamb Konjeenaro 🍷 750
Crispy Lamb Juliennes Tossed In a Spicy Hot Garlic Sauce

🌱 Vegetarian 🍷 Non Vegetarian 🍴 Chef's Special ALL THE PRICES ARE EXCLUSIVE OF TAXES AND SERVICE CHARGE. ANY FOOD-INTOLERANCE OR ALLERGIES TO BE INTIMIDATED TO THE MANAGER IN ADVANCE. ALL OUR FOOD IS PREPARED ALA MINUTE, KINDLY ALLOW US 30 MINUTES BEFORE WE MAY SERVE THE FOOD.

- Crispy Shredded Chicken** 🇷🇺 650
Shredded Chicken with Assorted Bell-Peppers
- Diced Chicken** 🇷🇺 650
Chicken Dices Served With Tangy Chilli Sauce
- Singaporean Drunken Prawns with Fresh Mint** 🇷🇺 800
Prawns dipped in Asian wine cooked in home-made fresh mint sauce

Main Course

- Chilli Bean Paneer** 🇻🇳 600
Diced Paneer with Chilli Bean Sauce
- Stir Fried Asian Green** 🇻🇳 575
Cantonese style stir-fried Bok-choy, Chinese cabbage and Broccoli
- Spicy Basil Noodles with Chicken or Seafood** 🇷🇺 650/750
Chinese speciality flat noodles Cantonese style
- Fried Rice (Veg or Chicken or Seafood)** 🇻🇳 🇷🇺 600/700/750
Rice tossed in light soya sauce with diced vegetables
- Pad Krapow Gai** 🇷🇺 🍽️ 750
Thai chicken preparation in oyster and soya sauce
- Xinjiang Lamb** 🇷🇺 850
Sliced lamb tossed with cumin, Sichuan pepper and toasted sesame
- Asian Chilli Garlic Prawns** 🇷🇺 850
Prawns cooked in brown sugar, sesame oil and sriracha sauce

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Wok Toasted Pork Belly 🇯🇵 950
Wok toasted double cooked Pork Belly served with Thai Omelette and Jasmine Rice

Western Selection

Soup

Campbell's Tomato Soup 🇻🇪 250
Creme of Tomato soup with Basil

American Pumpkin Sage Chicken Soup 🇺🇸 390
A popular US thanks giving soup dish

Starter

Veg Savoury Tart 🇻🇪 350
Penne Pasta with Mushroom n Spinach

Spicy Corn Cheese Nuggets 🇻🇪 350
Corn and mozzarella Cheese Nuggets with Tajin

Golden Prawns 🇯🇵 800
Panko crusted Prawns served with Peri-Peri Sauce

Fresh Herbs Veggie Sliders 🇻🇪 🍴 450
Mix vegetables Patty Cheese Sliders served with Polenta and Onion Rings

Angus Beef Slider with Steak Fries 🇯🇵 🍴 550
Pounded Beef and cheese Sliders served with Roasted Cheese Potatoes

Jerk Chicken Wings 🇯🇵 650
All spice and Scotch Bonnet Peppers marinated Chicken Wings

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Main Course

Old-fashioned Salmon Steak 🇷🇺 950

Salmon Steak with Capers Lemon Butter Sauce

Mac n Cheese Pasta (Veg, Bacon, Chicken) 🇻🇪🇷🇺 650/750/850

Layered Macaroni pasta cooked with Cheese and vegetables

Risotto (Veg, Chicken, Seafood) 🇻🇪🇷🇺👨🍳 600/700/750

Italian Arborio rice cooked Al dente with Cheese and Porcini, Shitake and Button Mushroom

Beef Steak 🇷🇺 950

Tenderloin cut grilled served parmigiana roasted zucchini and Red wine balsamic butter glaze

Grilled Chicken Breast 🇷🇺 850

Grilled Chicken breast served with chicken n leek broth glaze, served with Roasted Pesto Pumpkin

Indian Selection

Starter

Angan Ka Mushroom 🇻🇪👨🍳 650

Steamed Mushroom with Tikka Masala

Chana Dal Seekh Kebab 🇻🇪 550

Bengal Gram and Indian spices cooked in Traditional Clay Pot Oven

Tandoori Gobi n Broccoli 🇻🇪 550

Special Tandoori spice marinated Cauliflower and Broccoli from the Traditional Clay Pot Oven

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Badami Chandni Kebab 🌱 650
Hung curd, bread crumbs and mix nuts Kebab cooked on Flat Pan

Narangi Paneer Tikka 🌱 650
Home-recipe of Orange marination for Cottage cheese with hint of Basil

Murgh Banjara Kebab 🍖 700
Hung curd marinated Boneless Chicken with Indian Spices

Cheesy Gosht Seekh Kebab 🍖 750
Mughlai style Minced Lamb, Indian spices & Mozzarella cheese grilled Kebab

Ajwaini Fish Tikka 🍖👤 700
Tender and boneless pieces of fish marinated in carom seeds and yoghurt cooked in an Oven

Amritsari Jhinga 🍖 850
Chickpea flour, Greek yoghurt and selected spice marinated Prawns cooked in Clay Oven

Main Course

Paneer Lababdar 🌱 650
Cottage Cheese in spiced tomato and cashew paste sautéed with onions, spices and herbs

Badami Subzi 🌱👤 550
Delicious and rich cottage cheese recipe cooked in a rich almond based gravy

Ghee Chawal 🌱 300
Steamed rice with clarified melted butter

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Murgh Makhani 🇮🇳 750
Curry of chicken in a spiced tomato, butter and cream sauce

Indian Breads

Naan with Cheese N Garlic 🇮🇳 150

Roti Whole Wheat 🇮🇳 150

Lachha Paratha Whole Wheat 🇮🇳 150

Dessert

Kesar Malai Phirni 🇮🇳 350
Saffron milk made pistachio rice slice pasta

Baked Angoor Jamun Rabri 🇮🇳 350
Grated khoya homemade milk chana with rabri sauce

Double Layer Chocolate Brownies 🇮🇳 450
Walnut served with vanilla ice cream, hot chocolate sauce

Ice Cream Tart Basket 🇮🇳 350
Served with three flavours ice cream, chocolate vanilla butter scotch

Master Chef Special Voluptuous Mushroom 🇮🇳👨🍳 450
Egg yolk sabayon, raspberry glee, vanilla mousse, chocolate sponge crumb, basil vanilla sauce

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