



## INDIAN CUISINE

SNACKS • RICE • DAL • RAITA  
PANEER • SABZI • THALI • BREAD

## CHINESE

## SOUTH INDIAN

## CONTINENTAL

BURGERS  
PIZZA

## DESSERTS

## BEVERAGES

INDIAN CUISINE

SNACKS

**French Fry** ..... 120

**Aloo Peanut Roll** ..... 150

Deep fried rolls made of mashed potato and crunchy peanuts flavored with spices.

**Hara Bhara Kebab** ..... 190

Savory pan-fried kabab, loaded with the crunch of spinach, beans, carrot & green peas

**Tandoori Soya Chaap** ..... 250

Smoky tandoori soya chaap, marinated with hung curd & Indian spices, grilled in tandoor with hot and sizzling butter

**Soya Malai Chaap** ..... 260

Soya chaap marinated in Cashew paste, cheese, cream & grilled in tandoor

**Roasted Tandoori Broccoli (S)** ..... 260

Broccoli marinated with hung curd and tandoori masala, grilled in tandoor

**Dahi Kebab** ..... 260

Hung curd mixed with cashew paste, kismis, sugar powder and cardamon powder, shallow fried

**Paneer Tikka** ..... 290

Cubes of paneer and bell pepper are marinated with aromatic spices and hung curd roasted in Tandoor to perfection

**Paneer Tikka Kali Mirch** ..... 290

Paneer cubes infused in marination of sheeny cashew paste, rich cream and crushed black pepper and grilled in tandoor

**Achari Paneer Tikka** ..... 290

Paneer cubes marinated with Achari masala & grilled in tandoor

**Hariyali Paneer Tikka** ..... 290

Cubes of paneer infused with cilantro, fresh mint, hot green chilies, flavorful Indian spices grilled in tandoor

**Malai Paneer Tikka** ..... 300

Cubes of paneer marinated with smooth cashew paste, loaded with rich cream and charred in tandoor

## RICE

<b>Plain Rice</b>	150
Steamed Basmati Rice	
<b>Jeera Rice</b>	190
Basmati Rice tossed with cumin seed	
<b>Matar Pulao</b>	220
Basmati Rice tossed with green peas	
<b>Veg Pulao</b>	250
Soft and long basmati rice loaded with mixed veggies and fresh cottage cheese	
<b>Purani Dilli Veg Biryani</b>	300
Famous veg biryani made with basmati rice, mixed vegetable and aromatic Indian spices	

## DAL

<b>Dal Makhani</b>	310
Black lentil cooked with fresh tomato puree enriched with butter & cream	
<b>Dal Tadka</b>	290
Cooked yellow dal which is tempered with ghee and fried spices and herbs	
<b>Punjabi Dal Tadka</b>	290
Combination of lentils tempered with ghee and indian spices	

## RAITA

<b>Plain Dahi</b>	90
<b>Plain Raita</b>	100
Fresh curd mixed with black salt, aromatic cumin powder and cilantro	
<b>Boondi Raita</b>	110
Fresh curd mixed with black salt and aromatic cumin powder and boondi	
<b>Mix Raita</b>	110
Curd mixed with assorted veggies, black salt & pepper	
<b>Pineapple Raita</b>	110
Chunk of pineapple mixed in curd	

## PANEER

<b>Paneer Makhani</b>	330
Cubes of cottage cheese cooked with tomato gravy, cashew paste, khoya & butter, garnished with cream	
<b>Paneer Butter Masala</b>	330
Cubes of cottage cheese cooked with chopped tomatoes, cashew paste and garnish with coriander & butter	
<b>Shahi Paneer</b>	330
Cubes of cottage cheese cooked with cashew paste & tomato puree and cardamom powder	
<b>Paneer Lababdar</b>	330
Cubes of cottage cheese cooked with chopped tomatoes, capsicum, green chilli and garnish with coriander & ginger julienne	
<b>Paneer Taka Tak</b>	330
Diced Paneer cooked with diced capsicum, chopped tomatoes, green chilli and garnish with coriander leaves and ginger	
<b>Kadhai Paneer</b>	330
Paneer cooked with capsicum, tomatoes, whole dry coriander, red chilli, and black pepper	
<b>Palak Paneer</b>	330
Paneer cooked with a smooth, creamy and delicious spinach gravy	
<b>Paneer Jalfrezy</b>	330
Paneer with stir-fried veggies, capsicum in a thick tomato-based spicy sauce	
<b>Malai Kofta</b>	340
Kofta made with paneer & khoya, cooked in cashew paste, cardamom powder, kewra & garnish with cream	
<b>Paneer Tikka Masala</b>	340
Tandoor roasted paneer cooked with tomato gravy, diced capsicum & tomatoes	
<b>Paneer Kundan Kaliyan</b>	350
Paneer cooked in butter, cashew and khoya gravy with garnish of kasuri methi & fresh cream	



## SABZI

<b>Banarasi Dum Aloo</b>	260
Baby potatoes slowly cooked in tomato base gravy, grounded sounf, kewra and garnish with coriander leave	
<b>Aloo Gobhi Adraki</b>	280
Fried Gobhi and potatoes cooked with ginger and tomato base gravy	
<b>Gobhi Matar Aloo</b>	290
Potato, cauliflower and peas sautéed in tomato gravy	
<b>Diwani Handi</b>	300
Mix of vegies cooked with chopped tomato, green chilli, ginger and cumin	
<b>Chutni Wale Aloo</b>	270
Potatoes coated with tangy chutney, cooked in a mélange of spices	
<b>Katrani Jalfrazy</b>	290
Diced capsicum, tomatoes, bean, carrot, paneer cooked in tomato gravy & garish with coriander and ginger	
<b>Corn Capsicum Masala</b>	300
Boiled corn kernels and sauteed capsicum are simmered in creamy, delicious, tomato gravy	
<b>Malai Soya Chaap Gravy</b>	300
Soya Chaap cooked with mildly spiced flavorful masala gravy with rich cream	
<b>Tawa Chaap Masala</b>	290
Tandoori roasted soya chap, chopped capsicum, cooked in tomato gravy garnished with ginger & coriander	
<b>Dum ki Gobhi (Seasonal)</b>	290
Cauliflower cooked in pot with veg gravy, chopped tomatoes, ginger and green chilli	
<b>Papad Pudina</b>	270

## THALI

<b>Panch-ras Thali</b>	390
Dal, Paneer, Sabzi, Rice, Raita, Bread, Salad, Papad & Sweet	
<b>Bheem Thali</b>	550
Tandoor Platter, Dal, Paneer, 2 Sabzis, Rice, Raita, Bread, Salad, Papad & Sweet	

## BREAD

<b>Tandoori Roti</b>	35
Wheat flatbread cooked in tandoor	
<b>Butter Roti</b>	45
Wheat flatbread cooked in tandoor with dash of butter	
<b>Laccha Paratha</b>	70
Multi layered flatbread cooked in tandoor	
<b>Pudina Paratha</b>	70
Dried mint leaves sprinkled on parntha	
<b>Aloo Paratha</b>	70
Tandoori Paratha stuffed with grated potato, fine chopped green chillies, Coriander and garam masala	
<b>Mix Veg Paratha</b>	80
Paratha is stuffed with mix veg, paneer & spices	
<b>Paneer Paratha</b>	100
Paratha stuffed with grated cottage cheese, green chillis, coriander and garam masala	
<b>Chur Chur Paratha</b>	100
Flatbread stuffed with mixture of mashed paneer, potato, ajwain, fennel seed, chat masala and kasuri methi	
<b>Missi Roti</b>	55
Flatbread made of besan, wheat flour, ajwain, whole coriander seed and chopped ginger	
<b>Plain Naan</b>	55
Leavened bread made from maida and baked in tandoor	
<b>Butter Naan</b>	70
Naan bread with dash of butter	
<b>Stuffed Naan</b>	90
Naan stuffed with potato, paneer, chopped ginger, coriander and garam masala	
<b>Govinda's Spl. Cheese Naan</b>	120
Naan is stuffed with processed cheese and chopped coriander	
<b>Masala Papad</b>	35
Roasted papad topped with chopped, green chilly & coriander	
<b>Papad</b>	25

## CHINESE CUISINE

<b>Exotic Veg Momos</b>	220
Fine chopped beans, carrot, cauliflower, cabbage, baby corn, broccoli stuffed in Momo sheet & steamed	
<b>Paneer Momos</b>	230
Grated & sautéed paneer, capsicum, bell pepper, celery & ginger stuffed in Momo sheet & steamed	
<b>Corn Cheese Momos</b>	260
Sweet corn, bell pepper and cheddar cheese wrapped in Momo sheet and steamed	
<b>Tandoor Momos</b>	260
Momos marinated with tandoori masala and grilled in tandoor	
<b>Spring Roll</b>	200
Julienne of cabbage, carrot, capsicum tossed with Chinese sauce wrapped in spring sheet and deep fried	
<b>Exotic Spring roll</b>	240
Julienne of cabbage, carrot, capsicum, bell pepper, Thai ginger with lemon grass flavor	
<b>Manchurian Gravy</b>	240
Balls of mixed vegetables cooked with aromatic seasoning gravy & vinegar	
<b>Manchurian Dry</b>	220
Balls of mixed vegetables tossed with aromatic seasoning sauce	
<b>Crispy Corn Pepper</b>	240
American corn tossed with black pepper, capsicum and ginger	
<b>Crispy Chilly Baby Corn</b>	220
Diced baby corn and capsicum tossed with homemade red chilli sauce	
<b>Veg in Hot Basil Sauce</b>	220
Diced broccoli, baby corn, beans, Chinese cabbage, Pok choy, zucchini sautéed, cooked in hot basil sauce	
<b>Honey Chilly Potato</b>	220
French fries tossed with honey and homemade chilli sauce and garnish with sesame seed	
<b>Crispy Veg Salt &amp; Pepper</b>	250
Assorted Veggies fried crisp and tossed with delicious Chinese sauce and crushed black pepper.	
<b>Chilly Paneer</b>	310
Diced paneer and capsicum tossed with homemade sweet red chilli sauce.	
<b>Schezwan Paneer Salt &amp; pepper</b>	320
Prepared with tossed paneer, chopped bell pepper, Schezwan sauce and crushed black pepper.	

## NOODLES & RICE

**Wok Toss Noodles** ..... 200  
Noodles tossed with assorted veggies, soya and red sauces

**Veg Thai Basil Noodles** ..... 220  
Noodles tossed with fresh basil leaves, assorted veggies and soya sauce

**Hong Kong Noodles** ..... 240  
Noodles tossed with assorted veggies, red chillies paste and garnished with fried red chilli

**Hot Chili Noodles** ..... 250  
Noodles tossed with assorted veggies, hot chilli and sweet sauce

**Singapori Rice Noodles** ..... 280  
Rice glass noodles tossed with Chinese veggies, chunks of pineapple & paneer with light soya sauce

**Veg Fried Rice** ..... 190  
Rice tossed with small cubes of bell pepper, capsicum, carrot and beans

**Veg Singapori Rice** ..... 220  
Rice tossed with broccoli, baby corn, paneer and pineapple with light sweet & sour sauce

**Spicy Thai Basil Rice** ..... 220  
Rice tossed with assorted basil & veggies, home-made red chilli sauce, and garnished with fresh basil leaves

**Hot Chili Rice** ..... 240  
Rice tossed with carrot, beans, bell pepper, home-made hot chilli sauce

**Schezwan Rice** ..... 250  
Rice tossed with veggies, schezwan sauce, pepper & star anis

## SOUP

**Tomato Soup** ..... 120  
Tomato based soup is garnished with bread croutons and fresh cream

**Lemon Coriander Soup** ..... 120  
Soup made with fresh coriander leaves, zesty lemon juice, and loaded with fresh veggies

**Manchow Soup** ..... 120  
Soup made with vegetable stock, chopped veggies, and light soya sauce garnished with crispy fried noodles

**Veg Hot & Sour Soup** ..... 120  
Soup made with vegetable stock, julienne veggies and paneer

**Veg Clear Soup** ..... 120  
Made of veg stock with broccoli, carrot and pok choy

**Tomato Basil Soup** ..... 150  
Cooked fresh tomatoes, blended with fresh basil leaves

**Cream of Broccoli Soup** ..... 150  
Prepared with broccoli, stock and milk garnished with cream



## BEVERAGES

<b>Mineral Water</b>	30
<b>Jaljeera</b>	65
<b>Soft Drink</b>	65
<b>Juice</b>	85
<b>Masala Chaach</b>	65
<b>Lassi</b>	100
<b>Govinda's Spl Thandai</b>	110
<b>Herbal Tea</b>	65

## TEA

<b>Chamomile Tea</b>	60
<b>Jasmine Tea</b>	60
<b>Lemon Tea</b>	60
<b>Cinnamon Tea</b>	60
<b>Herbal Tea (blend of spices)</b>	65

## DESSERTS

<b>Kheer Kesari</b> Classic, rich and creamy Indian rice pudding cooked with rice and milk, flavoured with cardamom & saffron	120
<b>Phirni</b> Indian rice pudding	120
<b>Ice Cream (2 Scoops)</b> Vanilla/ Strawberry/ Mango/ Butterscotch	90
<b>Gulab Jamun (2 Pcs)</b> Famous Indian sweet made with chena and khoya dipped in sugar syrup	80
<b>Spongy Rasgulla (2 Pcs)</b> Soft round dumplings made of cottage cheese dipped in light sugar syrup	75
<b>Rajbhog (1 Pc)</b> Soft dumplings made of cottage cheese dipped in light sugar syrup with saffron and stuffed with dry fruits	80

**CONTINENTAL**

**BURGERS**

Accompanied with French fry

<b>Veg Burger</b>	125
<b>Cheese Burger</b>	140
<b>Paneer Burger</b>	140

**PIZZA**

	SMALL	MEDIUM
<b>Margherita Pizza</b>	180	250
<b>Corn Tomato Pizza</b>	210	320
<b>Capsicum Tomato &amp; Olive Pizza</b>	220	330
<b>Capsicum Jalapeno &amp; Olive Pizza</b>	220	330
<b>Paneer Corn Tomato Pizza</b>	220	330
<b>Paneer Tikka Pizza</b>	240	350
<b>Pasta (Red/White/Pesto Sauce)</b>		270
Pasta tossed in sauce with English veggies, seasoned with italian herbs and olive oil		
<b>Extra Topping (For Pizzas &amp; Pastas)</b>		50
Cheese/Black or Green Olives		

## SOUTH INDIAN

All served with Sambar, tomato/ coconut chutneys

<b>Vada Sambar</b>	140
Made of fermented urad dal, spices, curry leaves and deep fried	
<b>Idli Sambar</b>	140
Made of fermented rice, urad dal & steamed in molds	
<b>Plain Dosa</b>	165
Thin pancake in South Indian cuisine made from a fermented batter of lentils and rice	
<b>Butter Plain Dosa</b>	190
Dosa with dash of butter	
<b>Masala Dosa</b>	190
Dosa stuffed with mashed potato, Indian spices & curry leaves	
<b>Paneer Masala Dosa</b>	240
Dosa stuffed with grated paneer, Indian spices & curry leaves	
<b>Butter Masala Dosa</b>	210
Dosa stuffed with mashed potato, Indian spices, curry leaves & dash of butter	
<b>Rawa Plain Dosa</b>	180
Thin and crisp South Indian crepe made with suji (semolina), rice flour, spices and herbs	
<b>Rawa Masala Dosa</b>	200
Rawa Dosa stuffed with mashed potato, Indian spices, curry leaves & dash of butter	
<b>Tomato Uttapam</b>	170
Pancake made of urad dal and rice topped with chopped tomatoes	
<b>Mix Veg. Uttapam</b>	180
Pancake made of urad dal and rice topped with assorted chopped veggies	
<b>Paneer Uttapam</b>	200
Pancake made of urad dal and rice topped with grated paneer, garnished with fresh coriander	