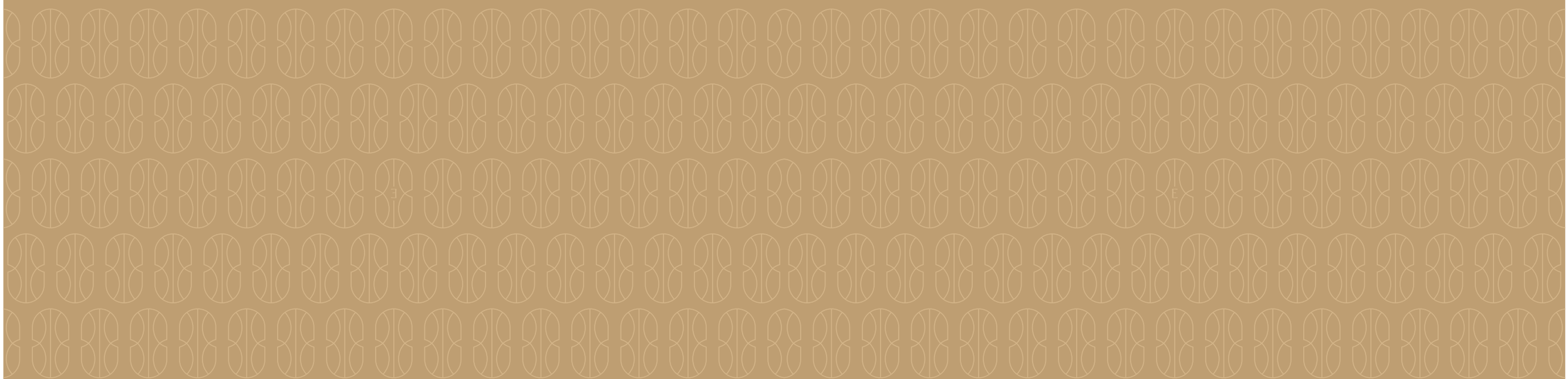




Welcome to **The Grand Elinor** - Restaurant & Banquet, where elegance, luxury, and impeccable hospitality come together for an unforgettable experience. Step into a world of sophistication, where every detail is designed to create the perfect ambiance for dining and celebrations. Whether you're hosting a grand event or enjoying a cozy meal, our exquisite setting and exceptional service ensure a memorable time. With a blend of opulence and warmth, we invite you to indulge in a truly grand experience at **The Grand Elinor**!



REFRESHING SIPS AWAIT

ACCOMPANIMENTS

Fresh Juice	250ml	160
[Orange / Pineapple]		
Fresh Lime Soda	250ml	85
Fresh Lime Water	250ml	80
Jal Jeera Soda	250ml	85
Mineral Water	250ml	MRP
Aerated Water	250ml	MRP
Butter Milk	250ml	55
Mango Almond Lassi	250ml	120
Lassi	250ml	95
[Sweet / Salted]		
Masala Chhas	250ml	60
Sp. Lassi	250ml	140
Dry Fruits With Ice Cream Topped With Pinch Of Strawberry Crush		

CHILLED BLISS SERVED

MOCKTAIL

Designated Appletini	250ml	170
Green Apple Crush With Lime Juice, Soda & Crushed Ice		
Sundowner	250ml	180
Grape Juice With Fresh Mint & Lime Juice		
Orange Relaxer	250ml	180
Orange Juice, Fresh Lime & Sprite		
Virgin Strawberry Daiquiri	250ml	190
Pineapple Juice With Strawberry Crush		
French Kiss	250ml	190
Cranberry & Grape Juice With Bubblegum Syrup		
Green Cooler	250ml	175
Khus Syrup, Lime Juice With Lots Of Ice & Salt Rim		
Kiwi Martini	250ml	180
Fresh Kiwi Sliced, Kiwi Syrup, Soda With Crushed Ice		
Chocolate Martini	250ml	180
Chocolate Syrup Blended With Cream & Crushed Ice		
Fruit Punch	250ml	180
Mix Fruit Juice, Chopped Apple, Mango Ice Cream Blend With Soda		
Pina Colada	250ml	180
Pineapple Juice, Vanilla Ice Cream, Coconut Milk Blend With Soda		
Lemon Mint Mojito	250ml	170
Fresh Lime, Fresh Mint, With Lime Juice, Soda		
Blue Lagoon	250ml	170
Blue Curacao Syrup, Lime Juice & Soda With Crushed Ice		

SAVOR THE ESSENCE OF EXQUISITE FLAVORS



FRESHNESS ON PLATE



SALADS



Mexican Salad	250gm	180
Beans Tomato Corn Tossed In Salsa Dressing Topped With Crispy Tortilla Chips		
Waldorf Salad	250gm	190
Fresh Apples, Walnut Mayonnaisse Tossed With Honey		
Russian Salad	250gm	175
All - time Favourite		
Greek Salad	250gm	180
Green Cucumbers, Spinach, Olives, Cheese, Cottage Cheese In Pepper Dressing		
Green Salad	250gm	90
The Day's Fresh Green		
Thai Green Salad	250gm	150
Fresh Lettuce Tomatoes Cucumbers & Red Onion Served Thai Peanut Dressing		



CHAAT



Chickpea Potato Chaat	200gm	190
Papdi Chaat	200gm	180
Paneer Pineapple Chaat	200gm	195
Falon Ki Chaat	200gm	180

WARM,
WHOLESOME,
DELIGHT

SOUP

Jalapeno Cheese Soup	250ml	190
A Rich Cream Soup Cooked With Carrot & Jalapeno Garnished With Spring Onion		
Broccoli Cheddar Soup	250ml	195
Fresh Broccoli, Cheddar Cheese Garnished With Cream		
Broccoli & Almond Soup	250ml	195
Almond, Fresh Broccoli Garnished With Cream		
Broccoli & Bell Pepper Soup	250ml	180
Roasted Red-yellow Bell Pepper & Broccoli Pest Garnished With Chopped Broccoli		
Khow Suey Soup	250ml	210
Fine Chopped Exotic Vegetable, Fried Onion, Roasted Peanut & Garlic Topped With Coconut Cream		
Tom Kha Gai	250ml	190
Exotic Coconut Milk Thai Based Soup Added Lemon Grass And Chilli Flavoured To Enhance Taste		
Tom Yum Soup	250ml	180
The Classic Spicy Soup		
Mexican Tortilla Soup	250ml	170
Two Types Beans & Bell Pepper In Mexican Spices Drawing With Tortilla Chips		
Mexican Chilly Beans Soup	250ml	170
Tomato Based Soup With Beans, Bell Pepper & Some Spices		
Veg. Manchow Soup	250ml	170
A Delicate Soup With Fine Chopped Vegetables Served With Crispy Noodles		

WARM,
WHOLESOME,
DELIGHT

SOUP

Veg. Hot & Sour Soup	250ml	170
The All Time Favourite Classical Chinese Soup		
Veg. Clear Soup	250ml	160
Fresh Diced Vegetable With Vegetable Broth		
Veg. Sweet Corn Soup	250ml	160
Vegetable With American Sweet Corn		
Cream Of Tomato Soup	250ml	160
Fresh Tomato Soup With Cream Served With Croutons		
Di Funghi	250ml	170
Cream Of Mushroom Soup		
Cheese Corn Tomato Soup	250ml	170
Tomato Soup With American Sweet Corn And Cheese		
Minestrone Soup	250ml	170
Tomato Soup With Baked Beans & Chopped Macaroni With Cheese		
Lemon And Coriander Soup	250ml	170
Vegetable, Coriander With Lemon Grass In Oriental Based Soup		
Wonton Soup	250ml	175
A Classical Wonton Soup		
Tomato Dhaniya Shorba	250ml	150
Fresh Tomato, Coriander Stock With Indian Herbs		

SPICY, CRISPY, IRRESISTIBLE

INDIAN STARTER

Assorted Kebab Platter	400gm	480
Paneer Tikka 4, Pudina Tikka 4, Multani Tikka 4, Hara bhara Kebab 2, Papad Kalmi Kebab 2		
Tandoori Stuffed Mushroom	300gm	290
Stuffed Button Mushroom Marinated In Hang Curd, Indian Spices Herbs Grilled In Charcoal Oven Serve With Green Chutney & Kachumber		
Paneer Tikka Dry	300gm	295
Soft Cottage Cheese Marinated In Indian Spices, & Grilled In Charcoal Oven Served With Green Chutney And Kachumber		
Pesto Paneer Tikka Dry	300gm	295
Soft Cottage Cheese Marinated In Basil Pesto Sauce, & Grilled In Charcoal Oven Served With Green Chutney And Kachumber		
Pudina Paneer Tikka Dry	300gm	295
Soft Cottage Cheese Marinated In Mint And Green Chilly Pest, & Grilled In Charcoal Fire Served With Green Chutney And Kachumber		
Multani Paneer Tikka Dry	300gm	295
Soft Cottage Cheese Marinated In Turmeric Flavoun, & Grilled In Charcoal Oven Served With Green Chutney And Kachumber		
Afghani Paneer Tikka Dry	300gm	295
Soft Cottage Cheese Marinated In Crushed Cashew Nut, Cream, Hung Curd & Grilled In Charcoal Oven Serve With Green Chutney & Kachumber		
Paneer Kali Mirch	300gm	295
Soft Cottage Cheese Marinated In Ajwain, Crushed Black Pepper Powder, Hung Curd Spices & Grilled In Charcoal Oven Serve With Green Chutney & Kachumber		
Paneer Lasaniya Tikka Dry	300gm	320
Soft Cottage Cheese Marinated In Garlic, Chilly Pest, With Spices Grilled In Charcoal Oven Served With Green Chutney And Kachumber		
Karani Corn Tikki	300gm	260
American Sweet Corn, Potato, Bell Pepper, Cheese Mashed Together Make Tikki Serve With Green Chutney And Kachumber		
Hara - Bhara Kebab	300gm	260
Chopped Spinach, Potato, Green Peas, Spice And Herb Tikki Serve With Green Chutney And Kachumber		
Aloo Nazakat	300gm	280
Stuffed Potato Grilled In Charcoal Oven Served With Green Chutney And Kachumber		
Vegetable Seekh Kebab	300gm	260
Evergreen Seekh Style Kebab Serve With Green Chutney And Kachumber		
Dahi Kebab	300gm	270
Hung Curd Kebab Serve With Green Chutney And Kachumber		

EXOTIC FLAVORS, ASIAN DELIGHTS

CHINESE & ORIENTAL

Cottage Cheese With Crispy Spinach	300gm	295
Cottage Cheese Marinated With Schezwan Sauce & Sprinkle In Crispy Spinach		
Paneer Chilly Dry	300gm	295
Fried Cottage Cheese With Diced Onion, Capsicum And Green Chilly Tossed In Chinese Sauce		
Paneer Manchurian Dry	300gm	265
Cottage Cheese Tossed In Garlic, Onion, Capsicum And Chinese Sauce Garnished With Spring Onion		
Paneer Schezwan Dry	300gm	295
Cottage Cheese Coated With Schezwan Sauce		
Chinese Lifafa	300gm	280
American Corn, Vegetable, Cottage Cheese Stuffed Served With Hot Garlic Sauce		
Chinese Cigar	300gm	265
Crispy Layered Stuffed With Chopped Vegetable, Sprouts And Maggie Noodles In Cigar Style Served With Garlic Sauce		
Veg. Spring Roll	300gm	265
Crispy Layer Stuffed With Fresh Veggies Cooked In Chinese Herb Served With Garlic Sauce		
Veg. Crispy	300gm	265
Diced Vegetable Tossed In Hot Garlic Sauce		
Veg. Manchurian Dry	300gm	265
Vegetable Dumpling Tossed In Garlic, Onion, Capsicum And Chinese Sauce Garnished With Spring Onion		
Gobi Manchurian Dry	300gm	265
Coated Cauliflower Tossed In Garlic, Onion, Capsicum And Chinese Sauce Garnished With Spring Onion		
Mushroom Chilly Dry	300gm	280
Coated Mushroom With Diced Onion, Capsicum And Green Chilly Tossed In Chinese Sauce		
Baby Corn Chilly Dry	300gm	270
Coated Baby Corn With Diced Onion, Capsicum And Green Chilly Tossed In Chinese Sauce		
Dragon Potato	300gm	265
Coated Potato With Chopped Chinese Vegetable & Chinese Sauce Garnished With Crispy Spinach		
Veg. Lollipop	300gm	275
Deep Fried Vegetable Ball Lollipop Style Dipped In Hot Garlic Sauce		

INDULGE IN THE RICHNESS OF FLAVORS



WORLDWIDE FLAVORS, BOLD BITES

GLOBAL STARTER

Paneer Satay	300gm	295
Cottage Cheese Strip On Wooden Sticks Marinated With Coconut Milk, Red Pest, Lemon Grass And Ginger Serve With Peanut Sauce		
Mushroom Rangoon	300gm	285
Mushroom And Cottage Cheese Wrapped Served With Sweet & Sour Sauce		
Thai Spring Roll	250gm	280
Sprouted Beans, Noodles And Vegetable Stuffed Roll Serve With Sweet & Sour Roll		
Falafel With Hummus	250gm	285
Origin From Middle East		
Dumpling	300gm	280
Paneer / Vegetable / Corn & Cheese		
Bruschetta	200gm	275
Bell Pepper, Tomato & Mozzarella With Olive Oil On Open Toast Loops		
Enchiladas	300gm	285
Corn Tortilla Stuffed Beans, Corn & Cottage Cheese Topped With Red Enchilada Sauce & Cheese Baked In Oven		
Tostadas	200gm	275
Tortilla Topped Vegetable, Corn, Sour Sauce And Cheese Baked In Oven		
Cheese Ball	250gm	290
Cheese Ball Serve With Mayo Dip		
Burritos	250gm	285
Mushroom / Corn 'N' Beans / Classic Veggies		
Tacos	200gm	270
Corn Tortilla Topping With Beans, Corn & Cottage Cheese With Bell Pepper And Cheese Serving With Salsa		
Veggie Tacos	200gm	270
Corn Tortilla With Zucchini, Bell Pepper, Onion, Garlic & Chopped Jalapeno Serve With Green Salsa		
Supreme Nachos	200gm	280
Tortilla Chips Topped With Jalapeno, Bell Pepper, Cheese & Salsa		
Cheese Nachos	200gm	270
Tortilla Chips Topped With Melted Cheese Serve With Salsa		

HOT, SIZZLING PERFECTION



SIZZLERS



Elinor's Special	450gm	530
Sauteed Vegetables, Corn and Pesto Rice, Chef's Special Cottage Cheese Sauce, Outlet & French Fries Serve In Sizzling Platter		
Mexican Sizzler	450gm	510
Sauteed Vegetables, Enchiladas, Mexican Rice, Salsa Cunry With Cottage Cheese & Nachos Serve In Sizzling Platter		
Paneer Stick 'n' Pineapple Sizzler	450gm	510
Cottage Cheese Stick, Stuffed Tomato, Capsicum Bbq Sauce French Fries Serving With Hot Sizzling Platter & Fries Serve In Sizzling Platter		
Paneer Shashlik Sizzler	450gm	495
Sauteed Vegetables, Butten Pepper Rice, Cottage Cheese In Shashlik Sauce, Outlet & Fries Serve In Sizzling Platter		
Mix Grilled Sizzler	450gm	495
Stuffed Tomato & Capsicum, Sauteed Vegetables, Macaroni Pasta In Red Sauce, Tangy Sauce, Outlet & Fries Serve In Sizzling Platter		
Italian Classico	450gm	510
Three Type Of Pasta In Three Type Of Sauce [Pesto, Arrabiata & Alfredo] With Sauteed Spaghetti Serve In Sizzling Platter		
Chinese Sizzler	450gm	490
Chinese Style Fried Rice, Noodles, Manchurian, Chilly Paneer & Garlic Sauce Serve In Sizzling Platter		
Indian Sizzler	450gm	490
Barbeque Paneer, Chef Choice Vegetable, Dal Makhani, Jeera Rice, Hariyali Naan, Butten Roti, Papad Served In Hot Sizzling Platter		

CREAMY, SAVORY INDULGENCE



PASTA



Pesto Sauce Pasta	300gm	340
Penne / Fettuccine / Fusilli / Farfalle		
Arrabiata Sauce Pasta	300gm	340
Penne / Fettuccine / Fusilli / Farfalle		
Alfredo Sauce Pasta	300gm	340
Penne / Fettuccine / Fusilli / Farfalle		
Pasta Mista	300gm	360
Assorted Pasta With Exotic Vegetable In Mix sauce [Arrabiata & Alfredo]		



BAKED DISHES



Baked Chilli Corn	250gm	290
Golden Corn In Alfredo Sauce Loaded In Cheddar Cheese Baked In Oven		
Veg. Lasagne	250gm	310
Three Layer Sauce With Lasagna Pasta Sheet, Topped With Cheese Baked In Oven		
Burmese Spaghetti	250gm	290
Spaghetti Covered With A Special Tomato Sauce With Cheese Gratinated Baked In Oven		
Cannelloni Florentine	250gm	310
Spinach, Vegetable & Cheese Wrapped In Pasta Sheet Loaded With White Sauce Gratinated Cheese Baked In Oven		
Veg. Au Gratin	250gm	290
Fresh Veg's Corn In Light Creamy Sauce Topped With Mozzarella Cheese Baked In Oven		
Baked Macaroni With Pineapple	250gm	290
Macaroni Pasta In White Sauce With Pineapple Cube Topped With Cheese Baked In Oven		
Baked Macaroni	250gm	280
Macaroni Pasta In White Sauce Topped With Cheese Baked In Oven		



CRISP,
COOL,
FLAVORFUL

KHANE KE SAATH SAATH

Cool Raita	180gm	110
Mixed Veg. / Boondi / Cucumber		
Fruit Raita	180gm	140
Pineapple / Mixed Fruit / Khajuri Raita		
Papad	1Pic	35
[Roasted / Fried]		
Masala Papad	1Pic	50
Cheese Papad	1Pic	65
[Masala / Chilly]		
Karari Roomali	1Pic	110

INDULGE
IN THE
RICHNESS OF
FLAVORS

SOFT,
CREAMY,
MELT IN MOUTH

PANEER

Elinor Special Paneer	300gm	330
Tossed Malai Soft Paneer With Bell Pepper Chef's Special Spices Cooked With Creamy Red Gravy		
Paneer Butter Masala	300gm	295
Diced Of Cottage Cheese In Smooth Makhani Gravy		
Paneer Tikka Lababdar	300gm	295
Malai Paneer Cooked In Clay Oven And Served With Rich Makhani Gravy		
Paneer Tikka Masala	300gm	295
Roasted Paneer With Diced Onion & Capsicum Cooke With Tomato Based Red Gravy		
Paneer Tikka Methi Masala	300gm	295
Tossed Roasted Paneer With Fenugreek Cooked With Brown Gravy		
Paneer Angara	300gm	320
Soft Malai Paneer Cooked With Indian Spices And Tomato Based Gravy Serve Sizzling		
Paneer Lazeez	300gm	285
Malai Paneer Cooked In Creamy Brown Gravy		
Paneer Kadai	300gm	285
Malai Paneer Diced Onion & Capsicum With Rich Brown Gravy		
Paneer Pasanda	300gm	285
Sandwiched Cottage Cheese In Rich Cardamom Flavoured Gravy		
Paneer Palak	300gm	270
Soft Paneer With Palak Gravy		
Awadhi Dum Paneer	300gm	320
Specially Prepared Cottage Cheese In Brown Gravy Sealed In Handi To Retain Its Aromas		
Paneer Toofani	300gm	295
Malai Paneer In Spicy Red Gravy		
Paneer Roulade	300gm	310
Yellow Cheese Stuffed With Cottage Cheese Marinated With Makhani Gravy		
Paneer Bhunjee	300gm	295
Grated Cottage Cheese With Indian Spices, Onion Gravy & Garnished With Grated Cottage Cheese And Coriander		
Cheese Butter Masala	300gm	310
Amdavadi Special, Cheese Cubes With Smooth Makhani Gravy		

FRESH.
VIBRANT.
NUTRITIOUS
DELIGHTS



VEGETABLE



Elinor Special Vegetable Tossed Exotic Vegetable With Spices Cooked In Two Types Of Gravy	300gm	295
Diwani Handi Exotic Vegetable With Creamy Palak Based Green Gravy	300gm	285
Veg. Jalfrezi Assorted Vegetable, Julian Tomato And Capsicum With Tangy Tomato Gravy	300gm	270
Veg. Makhanwala Assorted Vegetable With Makhni Gravy	300gm	270
Veg. Handi Assorted Vegetable With Rich Brown Gravy	300gm	270
Veg. Angara Assorted Vegetable With Spicy Tomato Based Gravy Serve Sizzling	300gm	295
Veg. Toofani Assorted Vegetable With Spicy Tomato And Onion Gravy	300gm	270
Veg. Kolhapuri Assorted Vegetable Curry In Spicy Tomato Gravy	300gm	270
Veg. Jaipuri Assorted Fine Julienne Cut Vegetables With Brown Gravy Garnished With Crushed Papad	300gm	265
Veg. Kadai Assorted Vegetable, Diced Onion & Capsicum With Spicy Brown Gravy	300gm	265
Palak Masala Baby Corn / Mushroom / Aloo / Corn	300gm	265
Veg. Navratan Korma Assorted Vegetable, Apple, Pineapple And Cherry-berry With Creamy Cashew Nut Gravy	300gm	270
Chana Masala Chickpea Masala	300gm	250
Mushroom Mutter Masala Sliced Mushroom In Spicy Brown Gravy	300gm	260
Aloo Mutter Green Peas And Potato In Brown Curry	300gm	250
Aloo Gobi Cauliflower And Potatoes In Indian Spices	300gm	250
Corn Tomato Bhartha Roasted Tomato With American Sweet Corn Cooked In Tomato Gravy	300gm	250

FLAVOURSOME
SIDES DELIGHT



KAJU & KOFTA'S



Kaju Curry Tossed Cashew Nut With Creamy Brown Gravy	300gm	305
Kaju Butter Masala Tossed Cashew Nut With Makhni Gravy	300gm	305
Khoya Kaju Sweet And Simple	300gm	310
Malai Kofta Mawa And Cashew Nut Dumpling With Sweet And Creamy Gravy	300gm	270
Kashmiri Kofta Mawa And Cashew Nut Dumpling With Mild Sweet Orange Gravy	300gm	270
Veg. Kofta Vegetable Dumpling With Brown Gravy	300gm	260
Nargisi Kofta Vegetable & Spinach Dumpling In Palak Based Creamy Green Gravy	300gm	260
Cheese Kofta Cheese Dumpling In Creamy And Cheesy Brown Gravy	300gm	290
Cheese Angoori Cheese Ball's In Makhni Gravy	300gm	290



RICH,
SPICY AND
SOULFUL



DAL



Dal Fry	280gm	180
Dal Tadka	280gm	190
Dal Makhani	280gm	200
Dal Palak	280gm	190



INDIAN BREADS



Tawa Roti Plain / Tawa Roti Butter	20gm	30/33
Chapati Paratha	35gm	60
Plain Roti / Butter Roti	30gm	32/35
Plain Naan / Butter Naan	50gm	63/65
Laccha Paratha	50gm	65
Kulcha	50gm	65
Stuffed Paratha / Kulcha / Naan	75gm	95
Pudina Paratha / Methi	50gm	75
Cheese Naan / Kashmiri Naan	80gm	110
Garlic Naan	70gm	95
Hariyali Naan	70gm	95
Missi Roti	50gm	85
Cheese Garlic Naan	80gm	110
Roomali Roti	80gm	95

FRAGRANT,
SPICY AND
RICE PERFECTION



RICE & BIRYANI



Awadhi Dum Biryani	350gm	260
Basmati Rice, Exotic Vegetable & Cottage Cheese With Saffron In Indian Spices Sealed In Awadhi Tradition		
Hydrabadi Biryani	350gm	240
Vegetable & Indian Spices With Aromatic Basmati Rice In Spinach & Mint Flavoured		
Veg. Biryani	350gm	240
Seasonal Vegetable & Spices With Basmati Rice		
Kashmiri Pulao	300gm	200
Fried Basmati Rice Gannished With Dry Fruits, Pineapple & Cherries		
Veg. Pulao	280gm	180
Vegetable Cooked With Basmati Rice		
Jeera Rice	250gm	170
Cumin Seeds In Basmati Rice Gannished With Fresh Coriander		
Steam Rice	250gm	160



BOLD,
SAVORY,
ORIENTAL
FLAVORS



GLOBAL MAIN COURSE



Paneer Chilly Gravy	300gm	295
Cottage Cheese With Chilly, Onion Capsicum In A Soya Flavoured Sauce		
Veg. Manchurian Gravy	300gm	255
Vegetable Dumpling Prepared In a Garlic Soya Flavoured Sauce		
Veg. Hot Garlic Sauce	300gm	265
Dices Of Vegetable Cooked In Hot Garlic Flavoured Sauce		
American Chopsuey	300gm	265
Shredded Veggies In A Tangy Tomato Sauce Topped With Fried Noodles		
Veg. Hakka Noodles	300gm	255
Noodles, Garlic, Fine Cut Vegetables Cooked In Hakka Style		
Chilly Garlic Noodles	300gm	260
Fresh Assorted Vegetables With Noodles In Garlic Flavoured		
Schezwan Noodles	300gm	260
Fresh Vegetables, Soft Noodles, Spicy Schezwan Style		
Pad Thai Noodles	300gm	270
Flat Noodles Stin Fried In Thai Pest And Flavoured With Basil Leaves		
Manchurian Noodles	300gm	260
Noodles, Garlic, Fine Cut Vegetables And Manchurian Cooked In Wok		
Chinese Bhel	280gm	260
Basmati Rice, Paneer, Pineapple, Manchurian & Fried Noodles Together In Wok With Tangy Chinese Sauce		
Manchurian Fried Rice	300gm	260
Basmati Rice With Manchurian, Soy Sauce In Chinese Style		
Schezwan Fried Rice	300gm	260
Basmati Rice Soured Capsicum, Onion, Chopped Chilly With Schezwan Style		

BOLD,
SAVORY,
ORIENTAL
FLAVORS



GLOBAL MAIN COURSE



Singapore Fried Rice	300gm	260
Basmati Rice With Soft Noodles & Vegetables		
Mushroom Fried Rice	300gm	260
Fresh Mushroom Tossed In Basmati Rice		
Baby Corn Mushroom Fried Rice	300gm	260
Fresh Bay Corn Mushroom Tossed With Rice		
Veg. Fried Rice	300gm	250
Basmati Rice Tossed With Vegetable & Chinese Seasoning		
Thai Red Curry	400gm	290
Vegetable, Lemon Grass, Coconut Milk With Peanut Mildly Spiced Thai Red Curry Serve With Basil Flavoured Rice		
Thai Green Curry	400gm	290
Vegetable, Basil, Lemon Grass, Coconut Milk With Cottage Cheese Green Curry Serve With Basil Flavoured Rice		
Thai Yellow Curry	400gm	290
Vegetable, Turmeric, Basil Lime Leaves And Coconut Flavoured Curry Served With Basil Flavoured Rice		
Thai Fried Rice	300gm	260
Evergreen Thai Rice		
Basil Fried Rice	300gm	260
Seasoned Rice With Sweet Soya Sauce And Stir-fried With Basil, Onion, Bell Pepper And Thai Chillies		
Mexican Hot - Pot	450gm	340
Mexican Rice Serve With Cottage Cheese And Exotic Vegetable Gravy Topped With Nachos		
Mexican Salsa Curry With Rice	450gm	330
Spicy Mexican Rice With Exotic Vegetables Salsa Curry		



SOMETHING
SWEET
AFTER A
DELIGHTFUL
MEAL



CREAMY
AND HEAVENLY
DELIGHTS

MILK SHAKE'S

Kesar Pista Milkshakes	250ml	170
Rajbhog Milkshakes	250ml	170
Strawberry Milkshakes	250ml	160
Chocolate Milkshakes	250ml	160
Vanilla Milkshakes	250ml	150
Cold Coffee	250ml	150
Cold Coffee With Ice Cream	250ml	170

DESERT & ICE CREAM

Walnut Brownie	180gm	210
Vanilla Ice Cream With Hot Chocolate Sauce Served In Hot Sizzling		
Double Sunday	150gm	180
Banana Split	150gm	180
Premium Ice Cream	100gm	95
Kesar Pista / American Nuts / Almond Carnival / Cookies Cream		
Regular Ice Cream	100gm	80
Vanilla / Strawberry / Cherry-berry / Kaju Draksh / Butten Scotch		
Vanilla With Hot Chocolate Sauce	100gm	95
Gulab Jamun With Vanilla Ice Cream	150gm	95
Gulab Jamun [3 - Pcs]	100gm	60

INDULGE
IN THE
RICHNESS OF
FLAVORS



TERMS AND CONDITION APPLY

- Order Once Placed Will Not Be Cancelled.
- After Placing The Order Kindly Allow Us Minimum 30 Minutes.
- Items Will Be Served Only On Subject To Availability.
- Outside Food & Liquor Not Allowed.
- GST Will Be Applicable As Per Government Rules.
- Taxes & Rates Are Subjected To Change Without Any Prior Notice.
- All Right of Admission Are Reserve By Management.
- Alcohol Consumption In The Premises Strictly Prohibited [Including Government License Holder]
- The Management Shall be Not Liable For Any Inconvenience Caused by an Act of God, Nature or Accident or Failure of Any Services, Which Are Beyond Our Control.

SESSION TIMINGS

Morning Session : 10 : 00 Am To 02 : 45 Pm

Evening Session : 06 : 00 Pm To 10 : 45 Pm

JAIN FOOD Is Also AVAILABLE