

Indian customs and traditions have always accorded a high status and respect to Guest. Ancient Indian Scriptures describe serving a guest as "Atithi Devo Bhava", i.e. Always treat a guest as if the Lord himself has come to your dwelling. This aptly describes the high degree of status that a guest has been treated with in Indian Traditions.

In keeping with this Tradition of Indian hospitality and knowing and understanding your status, in this society as a true connoisseur of the finest things in life, we at 'Status' aspire to serve you, our guest with excellent service and best quality food.

Respecting your status and having a high regard for your good health, we use only the finest quality of ingredients to prepare dishes that are delicious as well as nutritious. Because we firmly believe that good wholesome food and good health are closely linked. And it is our innumerable little touches that make a difference between the ordinary and the superb.

We invite you to be our guest and indulge yourself into a new adventure in culinary art with a welcome, that comes from deep within our heart.

Be our guest and savour an experience beyond words.
Today, Tomorrow and Forever.

GENERAL TERMS AND CONDITIONS

1. ORDER ONCE PLACED WILL NOT BE CANCELLED.
2. PLEASE ALLOW 30 MINUTES FOR PREPARATION OF SPECIALITY DISHES.
3. PRICES MENTIONED IN THE MENU ARE SUBJECT TO CHANGE.
4. SMOKING IS STRICTLY PROHIBITED IN THE PREMISES.
5. LAST ORDER FOR LUNCH WILL BE TAKEN AT 3.15 P.M. AND FOR DINNER AT 12.15 A.M.
6. ALCOHOL WILL NOT BE SERVED TO PERSONS UNDER 21 YEARS OF AGE. PLEASE CARRY A VALID ALCOHOL PERMIT ON YOUR PERSON WHEN ORDERING FOR ALCOHOLIC BEVERAGES.
7. VALET PARKING FACILITY PROVIDED BUT ENTIRELY AT CAR OWNER'S RISK.
8. PLEASE TAKE CARE OF YOUR BELONGINGS WHILE IN THE RESTAURANT. THE MANAGEMENT WILL NOT BE RESPONSIBLE FOR ANY KIND OF LOSS.
9. IF YOU ARE ALLERGIC TO CERTAIN FOOD ITEMS KINDLY BRING IT TO THE NOTICE OF THE CAPTIAN OR STEWARD TAKING YOUR ORDER.
10. A DISCOUNT OF 10% IS APPLICABLE ON FOOD ITEMS IN THE MENU FOR TAKE AWAYS.
11. **SERVICE TAX @6.0% WILL BE CHARGED ON ALL ITEMS WITH IMMEDIATE EFFECT. (EXCEPT FOR TAKE AWAYS)**

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IMPORTED SPIRITS - Scotch Whisky

	60ml.	30ml.
Deluxe Premium	850	500
(Black Label, Chivas Regal, Jack Daniel's)		
Black Dog/Teacher's 50	525	325
Premium	450	275
(Teacher Regular, J&B, Black & White, VAT 69, Ballantine)		
Vodka	475	300
(Absolut)		
Glenfiddich	975	575

INDIAN SPIRITS - Whisky

Deluxe Premium	375	250
(Blender's Pride Reserve Signature, Antiquity Blue)		
Premium	350	225
(Royal Challenge, Blenders Pride)		
Regular	300	200
(Mc Dowell No. 1, D.S.P. Black, Royal Stag)		

RUM (White/Red), VODKA/GIN/BRANDY

Mixed Feeling	300	200
(Old Monk, Blue Riband, Mc. Dark Rum, Honeybee Brandy)		
Smooth Sip	350	225
BACARDI (Lemon / Regular)		
SMIRNOFF (Green Apple, Orange, Regular)		

COOL HEAD - Beers

Imported (Corona)	550
King Fisher (Mild / Strong)	350
Budweiser / Carlsburg / Tuborg / Kingfisher Ultra Pint (330ml) (Kingfisher, Budwieser, Carlsberg)	375 250
Bacardi Breezer (Orange, Cranberry, Jamaican, Lime, Blackberry)	275
Energy Drink (Red Bull)	275

CELEBRATION - Champagne

Sula Brut	1900
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WINE

	Bottle	Glass
Domestic Wine	1500	250
Imported Wine	As Per Availability	

LIQUIERS

	60ml.	30ml.
Baileys Irish Cream	—	300
Cointreau	—	300
Malibu	—	250
Remy Martin (Cognac)	—	700
Tequilla Shot	380	

COCKTAIL - Status Classic

Cosmopolitan	400
<small>(Vodka, Cointreau, Cranberry Juice)</small>	
Mojito	375
<small>(White Rum, Mint leaves, Caster Sugar, Aerated Water)</small>	
Margarita	400
<small>(Tequilla & Cointreau topped with crushed ice, Strawberry/Peach/Lime:Choice of flavour)</small>	
Blue Lagoon	400
<small>(Vodka, Blue Curacao, dash of lime juice topped with sprite)</small>	

BARMAN'S SPECIAL

Long Island Iced Tea 525

(Gin, Vodka with rum, tequila, cointreu topped with coke)

Coconut Groove 400

(Malibu, White Rum, Coconut cream topped with Coconut water)

Regular Cocktails 375

(Bloody Mary, Planter's Punch, Pinacolada, Screwdriver,
Tom Collins, Gimlet, John Collins)

MOCKTAILS

Lover's Choice 250

(Orange Juice, Pineapple Juice, Vanilla Ice Cream, Fresh Cream)

Blue Sea 250

(Blue Curacao, Sprite)

Kiku-Kiku 250

(Coconut Water, Lychee Squash, Vanilla Ice Cream)

Cinderella 250

(Pineapple Juice, Vanilla Ice Cream & Strawberry Crush)

Micky & Minnie 250

(Coke & Vanilla Ice Cream)

Virgin Mary 250

Mango Blossom 250

(Mango Juice, Vanilla Ice Cream & Fresh Cream)

Fruit Punch 250

(Mixed Fruit Juice with Rose Syrup & Vanilla Ice cream)

Fruit Fantasy 250

(Pineapple juice, Vanilla ice cream topped with Lychee Crush)

Virgin Pina Colada 250

(Pineapple Juice, Coconut Milk, Vanilla Ice Cream & Fresh Cream)

Prince Charming 250

(Club Soda, Grenadine Syrup, Lemon Juice, Orange Juice, Pineapple Juice)

Virgin Mojito 250

(Lemon wedges, mint leaves, sprite, sugar syrup with crushed ice)

BEVERAGES - Kuch Thanda

Strawberry/Chocolate/Vanilla Milkshake 190

Cold Coffee / with Ice - Cream 150/190

Badam Elaichi Thandai / Fresh Fruit Juice 190

(A refreshing drink made with Almond & Milk flavoured with Cardamon) (Pineapple, Sweet Lime)

Tea / Coffee 70 / 80

Lassi 170

(Churned Youghurt served sweet, salted)

Jaljeera 80

(Refreshing appetizer with Cumin seeds, Mint & Lemon water)

Aerated Water / Fresh Lime Soda 90 / 95

(Soft Drinks)

Diet Coke / Tonic Water 160

Bottled Water (Kinley's) 50

Coconut Water 100

INDIAN CUISINE - Vegetarian SHORBAS

Palak Shorba 🌶️ 210

Tomato Shorba 🌶️ 210

Mulgatwani Shorba 🌶️ 210

KHANE SE PHELE (STARTERS)

Hara Bhara Kabab 🌶️ 260

(An All Time Favourite Made of Fresh Vegetable and Cottage Cheese)

Paneer Tikka 🌶️ 310

(Cottage Cheese Marinated in Tandoori Masala And Cooked in Tandoor)

Sabzi Sheek Kabab 🌶️ 270

(Selected Vegetables Finely Chopped With Ginger, Garlic, Indian Herbs and Grilled Over Charcoal Fire)

Paneer Tikka Noorani 310

(Cubes of Cottage Cheese Marinated in Special Chef Masala)

Tandoori Hara Masala Gobi, Tandoori Gobi / 270

Aloo / Mushroom / Babycorn 🌶️

Spinach Cotton Blow 270

Mushroom Shabnam 300

(Selected mushroom pieces delicately marinated in Indian spices and stuffed with fresh spinach & cheese, coated with spicy Batter & deep fried)

Veg Platter 625

Paneer Malai Tikka 310

Makai Seekh / Palak Seekh 270

Paneer Malai Seekh 310

SABZI-KE-MANDI-SE (VEG)

Diwani Handi  270

(Choice of Freshly Vegetables Cooked in Mildly Spiced Gravy With Mushroom, Baby Corn and Spinach)

Kadai Paneer  310

(Fresh Cottage Cheese Cooked with Capsicum, Tomato And Onions in A Semi -dry Gravy)

Paneer Tikka Masala  310

(Barbequed Cottage Cheese Cooked in Spicy Red Gravy)

Tawa Subzi  270

(Choice of Whole Vegetables Cooked in Fiery Pan)

Subzi Hyderabadi  270

(Garden Fresh Vegetables Cooked in A Mint Flavoured Gravy)

Veg Panchavati 270

(Combination of a 5 types garden fresh vegetable with chunk of paneer & capsicum added with Indian herbs cooked in tomato based thick gravy)

Paneer Makhani 310
(Soft Cottage Cheese Simmered in Rich Tomato Gravy)

Veg. Dilruba 280
(Fresh Vegetables Cooked with Onion & Tomato Gravy Served on A Bed of Spinach)

Paneer Lajawab 310
(Cottage Cheese Stuffed With Mint Chutney And Served Fresh Ground Spices)

Vegetable Tiranga 340
(Three Types of Vegetables Served On a Platter With All Three Different Flavours)

Palak Paneer Ki Subzi 310
(Garden Fresh Spinach Cooked with Cottage Cheese)

Aloo Methi Ki Chaman 270
(Cubes of Potatoes Tossed with Fresh Fenugreek)

Dal Makhani 190
(Black Lentils Soaked And Cooked Overnight With White Butter, Ghee And Fresh Tomatoes)

Tadkewali Dal  175
(Yellow Lentils Tempered With Mustard And Curry Leaves)

Dahi Kadi Pakoda 195
(Onion And Fenugreek Pakodas Simmered In A Traditionally Prepared Kadhi)

Dum Alu Punjabi 270
(Small Potatoes Cooked in Spicy Gravy)

Rajbhog Kofta 310
(Dumpling made of fresh assorted vegetable paneer & cheese, simmered in rich mughlai & tangy tomato based mild gravy. flavoured with butter & fresh cream)

Alu Gobi / Jeera Alu / Alu Mutter 260
Bhindi Do Pyaza / Baigan Bharta

Dal Palak 175

(Yellow Lentils Tempered With Fresh Spinach, Finely Chopped
And Medium Spicy, Fresh Green Chilli)

Subzi Makhanwala 270

(Garden Fresh Mix Vegetables Cooked in A Butter
Tomato Puree and Topped With Fresh Cream)

Navratna Korma 300

(Combination of Mix Vegetables With Fruits Cooked in A Rich
Cashewnut Gravy Flavoured With Fresh Cream)

Malai Kofta 300

(Mixture of Cottage Cheese, Khoya And Stuffed Potatoes Rolled,
Deep Fried Cooked in Rich Cashewnut Gravy)

Veg Kofta 280

(Dumpling of Mixed Vegetables Cooked in A Onion Gravy
Garnished With Fresh Coriander Leaves)

Sarson Ka Saag 270

(Traditional Punjabi Dish made of mustard leaves and spices)

Corn Palak Lasuni Tadka 270

(Combination of Fresh Spinach Paste With
Fresh Corn and Fried Garlic)

Mirch Ka Salan  280

(Chef's Special)

Paneer Pasanda 310

(Cottage Cheese, Stuffed With Mint, Mashed Paneer, Minced Dry Fruits,
Cheese With Cashewnut Gravy, Flavoured Fresh Cream)

HINDUSTANI ROTI

	Dry	With Butter
Naan-E-Kushi Roti	35	45
Methi (Fenugreek) / Pudina / Missi Roti	45	55
Khasta / Makai Roti	65	75
Naan / Paratha / Kulcha	70	80
Garlic Naan / Cheese Naan	90	100
Stuffed Naan / Paratha / Kulcha	85	95
Roomali Roti	55	65
Kheema Naan (Mutton or Chicken)	160	170
Methi / Pudina Paratha	75	85
Roti ki Tokri (7)	375	400
Baby Lachha Paratha	50	60

CHAWAL KI KHUSHBOO

Veg Handi Biryani 270

(Garden Fresh Vegetables & Basmati Rice Cooked Together With Indian Herbs and Spices)

Green Peas Pulao 220

(Basmati Rice with Fresh Green Peas Tossed in Butter)

Veg Kadaí Pulao 250

(Cubes of Fresh Vegetables Spinach & Basmati Rice Cooked Together In A Wok)

Kashmiri Pulao 280

(Basmati Rice Tossed With A Generous Sprinkle of Fresh Fruits, Dry Fruits, Fresh Cream in Butter)

Rajasthani Dal Khichdi 190

(Basmati Rice Cooked With Lentils With A Spicy Touch)

Steamed Rice 160

(Piping Hot Basmati Rice)

Jeera Rice 170

(Basmati Rice Tempered with Cumin Seeds)

Palak Rice 180

(Spinach & Basmati Rice Cooked Together With Garlic, Green Chilly Tadka, Flavoured With Coriander Leaves)

Veg Tawa Pulao 250

SAMUNDARI TOFHA

(Tandoori)
(20 minutes preparation time)

Prawns Tandoori 520

(Fresh King Prawns Marinated in Choice of Indian Herbs Spices and Cooked in Clay Oven)

Pomfret Tandoori / Tikka 620

(Tribute to India's Most Popular Fish Pomfret Marinated With Yoghurt Ajwain and Indian Herbs Spicy)

Basa Tikka Lasuni 495

(Boneless Chunks of Basa Marinated in Chopped Garlic, Yoghurt cream cheese with fresh coriander cooked in a clay oven mild spicy)

Fish Tikka (Basa) 495

(Boneless chunks of Basa Marinated with Indian herbs & spices)

Ajwain Prawns 520

(Selected Medium Prawns Marinated With Cheese, Yoghurt, Garlic Paste, Fresh Coriander With Mild Spicy)

SP. KABAB FROM STATUS

Murg Sholay Kabab 385

(Cubes of Chicken Stuffed With Cheese Minced Chicken Cooked in Tandoor, Mild Spicy)

Murg Noorani Seekh Kabab 350

(Minced Chicken Stuffed with Cheese Cooked in Tandoor)

Murg Alishan / Kasturi Kabab 350

KOYLE-KE-KHAAN-SE (TANDOORI)

Murg Tandoori - Full / Half 410/260

(Succulent Chicken Marinated In Exotic Indian Herbs
And Spices and Barbequed)

Murg Tillori Kabab 350

Murg Reshmi / Murg Malai Tikka 350

Murg Chakori Kabab 350

(Boneless Chunks of Chicken Marinated in Mint,
Coriander, Traditional Herbs and Spices)

Murg Banjara Kabab 350

(Supreme of Chicken Cubes, Marinated Overnight in Spices,
Indian Herbs and Barbequed)

Murg Tikka 330

(Boneless Chicken Marinated in Yoghurt Based Spices and Herbs)

Gosht / Murg Seekh Kabab 350/330

(Minced Mutton / Chicken With Garlic, Fresh Green Chilly Touch with
Cheese & Fresh Cream Mild Spices & Cooked in Clay Oven)

Non Veg Platter 875

TAWA KI KHASIYAT

Pomfret Tawa Fry / Pomfret Koliwada 620

Basa Tawa Fry / Basa Koliwada 495

Prawns Koliwada / Prawns Chutneywala 520

INDIAN MAIN COURSE DAAWAT-E-MURG (CHICKEN)

Murg Peshawari 350

(Boneless Pieces of Chicken Fried & Cooked in A Cashewnut & Saffron Gravy)

Murg Adraki 350

(Tender Pieces of Chicken Marinated in Ginger & Indian Herbs in Spicy Gravy)

Murg Patiyala 380

(Minced Chicken Stuffed In Egg Omlet Topped With Rich Gravy
Indian Herb Medium Spicy)

Murg Bhatti  350

(Tender Pieces of Chicken Cooked With Minced Mushroom & In Spicy Onion Gravy)

Murg Kolhapuri  350

(Boneless Pieces of Chicken Traditional Kolhapuri Style)

Murg Moghlai 350

(Truly Inspired From Lucknow Tender Chicken and Egg Beaten With Rich Gravy Mildly Spicy)

Murg Lahori 350

(Morsels of Chicken In A Rich Gravy & Medium Spicy)

Murg Amritsari 350

(Minced Chicken Sauted With Spices and Cooked Along With Grilled Chicken Tikka Medium Spicy Red Gravy)

Bhuna Tikka Murg 350

(Tender Cubes of Chicken & Capsicum Cooked With Spices On Slow Fire And Served With Tangy Red Gravy)

Murg Dahiwala 350

(Chunks of Boneless Chicken Cooked With Yoghurt Based Gravy And Delicately Flavoured With Fresh Coriander)

Murg Makhanwala 350

(Shredded Barbequed Chicken Cooked in Buttered Gravy And Topped With Fresh Cream)

Murg Kali Mirch Masala 350

(Succulent Morsels of Chicken Delicately Flavoured With Pepper Corns)

Murg Tikka Masala 350

(Barbequed Boneless Chicken Cubes Cooked in Spicy Red Gravy)

Murg Tawa 350

(A Semi Dry Preparation Cooked In A Fiery Pan)

Methi Murg  350

(Tender Cubes of Chicken Cooked With Fresh Fenugreek)

Murg Handi  350

(A Traditional Preparation)

Murg Do Pyaza 350

(Chunks of Boneless Chicken Cooked in Spicy Brown Gravy)

GOSHT-KA-JOSH

Aachari Gosht  390

(Fresh Mutton Cooked in Spicy and Tangy Pickled Flavoured Gravy)

Kadaí Gosht 390

(Boneless Chunks of Tender Meat Cooked With Capsicum, Tomato & Onions)

Gosht Hyderabadí 390

(Tender Pieces of Meat Cooked in A Mint Flavoured Gravy)

Mutton Roganjosh 390

(An All Time Favourite)

Handí Gosht 390

(Mutton Tradionally Prepared)

Bhuna Gosht 390

(Cubes of Tender Lamb With Onion Paste And Tomato Cooked On The Tawa With Indian Herbs Spices)

Gosht Tawa 390

(A Semi Dry Preparation of Meat Cooked in A Fiery Pan)

Kheema Mutter 390

(Minced Lamb With Fresh Green Chilly, Garlic With Fresh Green Peas, Garnished With Coriander)

Gosht Kolhapurí 390

(Cubes of Tender Lamb Tradtional Red Gravy Kolhapuri Style Always Spicy)

SAMUNDARI DAWAT

Pomfret Malwani	620
Pomfret Goan Curry	620
Prawns Goan Curry	520
Prawns Malwani	520
Prawns Tawa	520
Basa Malwani	495
Basa Goan Curry	495

MAHEK-CHAWAL-KI BIRYANI & PULAV

Prawns Biryani 🌶️	520
(Fresh Prawns & Basmati Rice Cooked Together With Indian Herbs and Spices)	
Prawns Pulav	520
(Prawns Stir Fried With Onion, Tomato, Chilly, Garlic And Flavoured With Coriander Leaves)	
Murg Hyderabadī Biryani 🌶️	350
(Chicken And rice Cooked With SPecial Hyderabadī Masala And A Pinch of Mint)	
Gosht Hyderabadī Biryani 🌶️	390
(Mutton And Rice Cooked With Spicy And A Pinch of Mint)	
Murg Handī Biryani / Gosht Biryani 🌶️	350 / 390
(Basmati Rice Simmered With Spices Finished In A Sealed Handi)	
Egg Biryani	280
(Egg & Basmati Rice Cooked With Special Indian Masala)	
Fish Biryani (Pomfret/Basa)	620 / 495

ACCOMPANIMENTS

Roasted Papad	45
Roasted Masala Papad	70
Fry Papad	60
Fry Masala Papad	65
Raitha	150
Curd	130
Green Salad	170

SANDWICHES

Omlette Toast Sandwich	240
Veg Sandwich	190
Cheese / Veg Toast Sandwich	225
Chicken Omlette Sandwich	225
Bread Butter	95
Club Sandwich (Veg / Non Veg)	250 / 300

WELCOME TO CHINA

(Note : Please Let Us Know if Your Are Allergic To Any Ingredients.
we do not use ajinomoto (Monosodium glutamate) in any preparation.
(Dim Sum Please Allow 30 Minutes For Preparation)

Tom-Yum Soup

(A Thai Speciality Clear Soup with Baby Corn
& Mushroom, Cooked With Lemon Grass,
Galangal And Chillies)

Vegetarian 200

Chicken 220

Prawns 240

Sweet Corn Soup

Vegetarian 200

Chicken 220

Prawns 240

Wanton Soup

(Speciality of the Chinese Cuisine A Clear Soup
With Steamed Wonton And Fresh Pok Choy)

Vegetarian 200

Chicken 220

Prawns 240

Hot & Sour

(Mix Spicy in A Hot & Sour Thick Soup)

Vegetarian 200

Chicken 220

Prawns 240

Talumein

(Semi Thick Mix With Noodles Medium Spicy)

Vegetarian 200

Chicken 220

Prawns 240

Spicy Lemon Coriander

(Mix Thick Soup Flavoured With
lemon, chilly & coriander)

Vegetarian 200

Chicken 220

Crab Meat 240

Manchow

(Chopped Vegetables With Soya Sauce & Thick Soup
Flavoured With Chilli Oil)

Vegetarian 200

Chicken 220

Crab Meat 240

Seafood 240

Prawns 240

Lung Fung

(Thick Soup With Meat of Your Choice
Non Spicy, Flavoured With Beaten Egg)

Veg. 200

Chicken 220

Prawns 240

Seafood 240

Hunan Wanton Soup

(Spicy Soup Served With Fried Wonton (3. Pcs.)

Chicken 230

Prawns 260

Status Delight Mix Sea Food Soup 295

(Speciality Item, A Combination of Fresh Sea Food With Green Chilly And Coriander Leaves)

VEGETARIAN STARTERS

Vegetable Steamed Dumpling 320

(Dim Sum With A Filling of Minced Vegetable Marinated
With Chinese Herbs And Steamed) (30 Minutes Preparation Time)

Crispy Corn Water Chestnut 290

(Chopped Celery Garlic Ginger Fresh Onion Tossed With Chef Special Sauce)

Crispy Thread Paneer 310

(Cottage Cheese Wrapped With Hand Made Noodles And Deep Fried)

Golden Fried Baby Corn 270

(Finger Style Baby Corn Coated With Crispy Butter Deep Fried)

Vegetables Steamed Wantons 270

(Minced Vegetable With Chinese Herbs Stuffed And Wrapped
With Wantons. Tossed with Spring Onion)

Veg. Spring Roll / Fried Wonton / Dragon Roll 270

(Wonton Stuffed With Vegetable And Deep Fried Served With Sweet Garlic Sauce)

Crispy Potato 270

(Choice of Sauce)

Crispy Veg. 270

(Assorted Vegetable Coated With Spicy Batter Fried And Tossed in Chilly Garlic Sauce)

Paneer Chilly 310

(Cubes of Cottage Cheese Marinated And Tossed With Garlic, Green Chilly With Soya)

Kung Pao Okra Potato 270

Paneer Taronest 310

(Cubes of Cottage Cheese Marinated, Tossed In Chilly Garlic, Sweet & Spicy Sauce Served in Potato Nest)

Shanghai Potato 270

Three Treasure Salt & Pepper 280

(Baby Corn, Broccoli, Mushroom)

Vegetable Taronest 280

(Broccoli, Carrot, Baby Corn, Mushroom, Zucchini Sweet & Spicy Sauces, Served In Potato Nest)

MAIN COURSE VEGETARIAN

Paneer Choice of Sauce 310

(Chilly Garlic, Shanghai , Green, Soya Chilly)

Buddha's Delight Hunan Style 280

(Assorted Vegetable With Spring Onion & Red Chilly Finished With Hunan Sauce, Baby Corn, Mushroom Cauliflower, Carrot)

Stir Fried Chinese Green 270

(An Assorted Exotic Vegetables Stir Fried in Sesame Oil With Light Soya Touch)

Paneer With Baby Corn, Broccoli
And Mushroom, Choice of Sauce 310

(Green Sauce, Chilly Garlic, Black Bean)

Vegetable Thai Curry (Red / Green) 290

(Assorted Vegetable of Your Choice Curry)

Vegetable Manchurian 290

Assorted Vegetable Hot Garlic 270

(Baby Corn, Mushroom, Cauliflower, Carrot Beans, Cabbage)

STARTER'S CHICKEN

(20 minutes preparation time)

Dumpling 350

(Dim Sum With A Filling of Minced Chicken Marinated With Chinese Herbs)

Satay Chicken 350

(Mildly Spicy Chicken Marinated in A Mixture of Jaggery, Peanut Butter, Crushed Garlic, Bird's Eye Chilly And Grilled)

Chicken Spinach Wok 350

Chicken Teriyaki 350

(Diced Chicken Marinated Garlic, Chilly Tossed With Teriyaki Sauce)

Drums of Heaven 330

(Popular Lollipop Tossed in Szechuan Sauce)

Chicken Peri Peri 330

Chicken Lollipop 330

Chicken Hot Pepper 330

(Medium Spicy)

Crispy Thread Chicken 330

(Finger Pieces of Chicken With Chilly Garlic And Wrapped In Hand Made Noodles)

Spinach Chicken 330

(Finger Pieces of Chicken Marinated With Chilly Paste, Garlic And Tossed With Crackling Spinach)

Chicken Steam Wanton 330

(Minced Chicken Stuffed In Wonton And Steamed)

Chicken Fried Wonton 330

Crispy Chicken 330

(Shredded Chicken Crispy Butter Deep Fried And Tossed in Chilly Sauce)

Roast Chicken Chilly 330

(Cubes of Roast Chicken Marinated With Soya, Mixed Pepper And Chilly)

Crispy Honey Chicken 330

(Shredded Chicken Tossed Lightly in Honey, Seasoned With Dry Red Chillies And Ginger)

Chicken Chilly 330

(Finger Pieces of Chicken With Garlic, Ginger, Green Pepper, Chilly And Tossed in Soya Sauce)

Chicken Spring Roll 330

Chicken Dragon Roll 330

Chicken Thai Chilly 330

MAIN COURSE POULTRY

Chicken Thai Curry (Red / Green) 330

(Breast Piece of Chicken Cooked in Rich Coconut Milk With Thai Spices, Lemon Grass, Galangal And Basil Leaves)

Shredded Chicken Hunan 330

(Breast Pieces of Chicken Cooked in Rich Sauce With Chopped Garlic Green Chillies And Flavoured With Soya)

Shredded Chicken Chilly 330

Chicken Black Pepper 330

(Diced Chicken Cooked Grounded Peppercorn and Spring Onion Leaves)

Chicken Basil Sauce 330

Chicken Kungpao 330

Chicken Oyster Sauce 330

SEAFOOD STARTERS AND MAIN COURSE

Pomfret (Choice of Sauce) 620

(Green Sauce / Szechuan / Mandarin / Chilly Garlic / Black Bean /
Pepper Sauce)

Basa Fish (Choice of Sauce) 495

(Green Sauce / Szechuan / Mandarin / Chilly Garlic / Black Bean /
Pepper Sauce)

Prawns in Black Bean / Hot Bean 520

(Fresh Prawn Cooked in A Mildly Spiced Bean Sauce With Onion and Garlic)

Pomfret Salt & Pepper 620

Steamed Pomfret in Choice of Sauce 620

Pomfret Steak Szechuan 620

Steamed Basa in Choice of Sauce 495

Pomfret Oyster Chilly Dry 620

(Slice Of Pomfret Marinated In Oyster Sauce And Stir Fried With Fresh Green Chilli)

Prawn (Choice Of Sauce) 520

Prawn Butter Pepper 520

(Crispy Fried Prawns Tossed In Butter And Spring Onion,)

Golden Fried Prawn 520

(Selected Prawn Dipped In A Rich Batter And Deep Fried)

Prawns Taronest 520

MAIN COURSE RICE & NOODLES

VEG. - CHICKEN - SEAFOOD

	Veg	Chi.	Seafood	Prawns
Szechuan/Singapore Fried Rice/Noodles	270	330	370	
Fried Rice	270	330		370
Burnt Garlic Rice	270	330		370
Triple Szechuan Rice	370	435		515
Bamboo Rice	320	390	515	515
Stewed Rice (With Fresh Green Veg.)	320	370		
Pot Rice	330	390	515	515
Mix Fried Rice		400		
Fortune Rice	330	390	515	515
Thai Rice	350	410	515	515
Fu-chi Rice	330	390	515	515
Chopsuey (American/Chinese)	270	330		370
Hakka Noodles	270	330		370
Malaysian Noodles	280	340		390

CONTINENTAL SOUPS

Tomato / Palak Soup	210
Cream of Veg / Mushroom Soup	210
Cream of Chicken	220
Minestrone Soup	220
Cream of Broccoli Soup <small>(Fresh Broccoli With Creamy Soup)</small>	240

CONTINENTAL - Vegetarian APPETISERS

Cheese Corn Balls	220
Cheese Chilly Toast	205
Cheese Cherry Pineapple	205
Tuscany Bread <small>(French Garlic Bread Baked With Pesto Spinach Mozerella & Tomato)</small>	260

Garlic Bread / Cheese Garlic Bread 95/145

(Buttered Garlic Bread Toasted in Our Oven Plain Or With Cheese)

Barbeque Paneer 330

(Marinated Paneer Cube Tossed In Onion & Bell Pepper BBQ Sauce)

Cheese Fritters 330

(Mozarella Cheese Cut into big strips deep fried with coating of bread crumbs, served with spicy tomato sauce)

SALADS

Pasta Salad 210

Russian Salad 210

Greek Salad 210

Summer Green 210

(An Assortment Of Green Vegetable, Broccoli, Zucchini, Peas, Lettuce, Spinach, Sprouts, Lime And Oregano Dressing)

MAIN COURSE

Baked Vegetable Pie 310

(Freshly boiled Vegetable Covered with seasoned mashed Potatoes & baked)

Cannelloni Florentine 310

(Rolled Pasta filled with Cheese & Spinach topped with Basil Flavoured Cheese Sauce & baked)

Vegetable Au-Gratin 310

(Freshly boiled Vegetable enroled in a rich cream & Cheese sauce & baked)

Veg. Shashlik Sizzler 🌶️ 370

Neapolitan Spaghetti 🌶️ 310

Veg Stroganoff 310

(Mix. Vegetable With Mushroom, Baby Corn, Broccoli, Cheese Sauce With butter rice)

Veg Paprika 310

(Tomato concasse, white sauce, chilly flake, dice vegetables, bell pepper, butter rice)

Paneer Steak Sizzler 410

(Grilled cottage cheese, topped with creamy spinach sauce served with grilled vegetable and butter rice)

Baked Vegetable Mornay 310

(Broccoli, Cauliflower, Carrot, Baby Corn Cooked In White Cheese Sauce & Baked, Served With Saute Vegetables French Fries & Butter Rice)

Chilly Corn Macaroni 310

(Macaroni American Corn Green Chilli Cooked in Creamy Tomato Concasse And Baked With Processed Cheese)

Veg Steak Sizzler 380

(Veg. Patty in Mushroom Pepper Sauce, Served with rice / spaghetti / french fries and saute vegetables)

Vegetable Supremo Sizzler 380

(American Corn Bell Peppers, Mushroom And Baby Corn Coated in White Wine Cheese Sauce Served With Rice or Spaghetti Saute Vegetables And French Fries)

Paneer Shashlik Sizzler 410

(Grilled Skewered Paneer, Onion, Capsicum And Tomato Flamed with BBQ Served With Saute Vegetables And French Fries)

CONTINENTAL - Non-Vegetarian APPETISERS

Basa Fresh Green Garlic 495

Fish In The Basket - Pomfret / Basa 620/495

(Pomfret served with Golden Fries, Tartar Sauce)

Barbeque Prawns 520

(Prawns Grilled and Tossed in barbeque Sauce)

Fish Fingers - Pomfret / Basa 620/495

Crumb Fried Chicken 330

(Marinated chicken coated with bread crumb golden fried)

Harissa - Pomfret / Basa 620/495

SALADS

Russian Salad (Non-Veg) 235

Chicken Java Salad 235

(Grilled Chicken Supreme Lettuce, Fussilli, Pasta, Red Bell Pepper, Olives served with Thousand Island Dressing)

Caesar's Salad 235

MAIN COURSE - CHICKEN

Spaghetti Bolognese 370

(Minced lamb in Concasse sauce)

Chicken Stroganoff 390

(Julienne strips Chicken sauted in butter with Bell Pepper, Mushroom & Onion finished in Wine sauce & cream, served on bed of rice or spaghetti)

Chicken Paprika 370

(Tomato Concasse, White sauce, Chilly flakes, Dice chicken, Bell pepper, Butter rice)

Chicken a La King 390

(Cubes of Chicken, Mushroom, Capsicum & Tomato Cooked in a Creamy white sauce served in a ring of rice with French Fries & Boiled Vegetables)

Chicken a La Kiev (Traditional Way) 435

(Chicken breast stuffed with Garlic, Butter served with Mashed Potatoes)

Chicken Supremo Sizzler 435

(Grilled breast of chicken with mushroom pepper sauce, served with boiled veg and butter rice)

Chicken Shashlik Sizzler 435

(Cubes of Chicken, Onion, Tomato & Capsicum skewered, grilled served on a bed of Rice & topped with a Red Wine oriented tangy sauce)

Grilled Prawns Lemon Paprika 515

(Marinated Grilled Prawn in Lemon Paprika Sauce Served with Rice / Spaghetti Potatoes & Saute Vegetables)

Pink Pepper Chicken Sizzler 435

(Succulent Chicken Cubes Pan Cooked with Pink Pepper Sauce Served With Paprika Rice Saute Vegetables And Mashed Potato or French Fries)

Chicken Steak Sizzler 435

(Grilled Chicken Breast Flamed With Red Wine Pepper Mushroom Sauce Served with Saute Vegetables Rice And Potatoes)

Smoked Roast Chicken Sizzler 435

(Roast Chicken Smoked Flamed With A Choice of Oyster Red wine Sauce Served With English Vegetables, Rice And French Fries)

Mixed Seafood Grilled Sizzler 635

(Prawns Fish Grilled Served With Wine Paprika Sauce, Herb, Corn, Rice, Saute Vegetables And French Fries)

SEAFOOD

Grilled Fish Steak - Pomfret / Basa 620 / 495

(Fillet of Fish grilled with Mushroom and Port Wine sauce)

Fish Shashlik Sizzler Pomfret / Basa 620 / 495

(Fish, Onion, Tomato & Capsicum skewered, grilled, served on a bed of Rice & topped with Red Wine Oriented Tangy sauce)

Crab Au-Gratin 575

(Crab meat cooked in Cheese sauce & baked)

DESSERTS

Crispy Honey Noodles With Ice Cream 210

Caramel Custard 170

Sizzling Brownie 210

Fruit Salad / With Ice Cream 180 / 210

Kulfi (Slice) 160

Cassatta 150

Choice of Ice Cream 150

Honeymoon Special 280

(Three Different Kind of Ice Cream Served on Bed of Fresh Fruits & Fruit Jelly)