



 **PAL**
HEIGHTS
MANTRA



CHECK OUR
WEBSITE



THE COURTYARD
MENU



THE  COURTYARD



Appetizers

BBQ COTTAGE CHEESE SHASHLIK ● 🌿 🥤 	450
cottage cheese skewers with spicy tomato salsa	
HARISSA CHICKEN SKEWERS ▲ 	480
moroccan spiced chicken with smashed chickpeas and lemon juice	
CHICKEN, BROCCOLI AND CHEESE BLAST ▲ 🌿 🥤 	480
farm fresh chicken with green florets, crumb fried	
FRENCH FRIES (REGULAR / HONEY CHILLY) ● 	210 / 265
FISH FINGER ▲ 🌿 🥤 	595
crispy fish fingers served with french fries & tartar sauce	
ONION RINGS ● 🌿 	310
stuffed onion ring breaded and deep fried served with tangy buffalo dip	
BRUSCHETTA (TOMATO & BASIL) ● 🌿 🥤 	385
toasted bread drizzled with hot olive oil and pesto sauce topped with tomatoes & sprinkled with parmesan cheese	
FALAFEL ● 🌿 	430
patties of ground chick peas seasoned with sesame paste and deep fried served with pita bread	
CHEESE CHILLY TOAST (6 PCS) ● 🌿 🥤 	330
crispy toast topped with onion, chillies and loaded with cheese and sprinkled with chilli flakes. served with spiced yoghurt dip.	
GARLIC BREAD (PLAIN / CHEESE) ● 🌿 🥤 	260 / 290
garlic bread smeared with parmesan cheese, butter and garlic until butter is melted and bread is toasted	

Salads & Soup

MEDITERRANEAN SALAD (VEG / CHICKEN) ● ▲ 	305 / 360
organic lettuce hearts with grilled mediterranean vegetables and sun dried tomatoes, tossed with an italian herb dressing option prawn and chicken	
THE CLASSIC CAESAR SALAD (VEG / CHICKEN) ● ▲ 🌿 🥤 	325 / 390
crispy romaine lettuce with caesar dressing, & parmesan shavings with choice of topping cajun chicken breast / grilled paneer skewer and roasted tomato	
GREEK SALAD ● 	360
romaine lettuce, green peppers, kalamata olives, red onions, tomatoes, cucumbers, feta cheese and tossed in greek vinaigrette	
MANTRA ENERGY BOWL ● 	385
a bowl to boost your energy with walnuts, pomegranate, quinoa, lettuce, orange, cranberry, carrot, mix seeds, and orange dressing	
TOMATO & BASIL SOUP ● 	220
traditional tomato soup with fresh basil	
BROCCOLI ALMOND CAPPUCCINO SOUP ● 🥤 	230
exotic blend of porcine, shiitake and button mushroom finished with garlic oil	
CREAM OF CHICKEN SOUP 🌿 🥤 	250
traditional thick chicken soup	

TAXES AS APPLICABLE



THE  COURTYARD

Entrée

	AS PER SIZE
GRILLED LOBSTER ▲ 	
served with lemon garlic butter, boiled vegetables, bread rolls and butter	
CAJUN SMOKED JUMBO PRAWN ▲ 	850
marinated with garlic, cajun and chilli lemon, served on organic market vegetables	
PAN SEARED FISH FILLET ▲ 	690
herb tossed fish served with veggie in lemon butter sauce	
FISH AND CHIPS ▲ 	585
panko crumbed fish fillet, deep fried and served with fries and tarter sauce	
CHICKEN QUESADILLA ▲ 	620
strips of chicken breast, sauteed spanish onions, tomatoes, bell peppers and cheddar cheese served with soured cream, salsa and guacamole	
PERI PERI GRILLED CHICKEN ▲ 	650
peri peri marinated chicken grilled with jus, and boiled vegetable. served with bread rolls & butter	
GRILLED CHICKEN WITH MUSHROOM SAUCE ▲ 	650
marinated chicken grilled with jus, and boiled vegetables. served with garlic bread	

Pizza, Pasta & Risotto

PIZZA

MARGHERITA ● 	460
tomato sauce, mozzarella, fresh basil	
PANEER TIKKA PIZZA ● 	550
tandoori paneer, tomato sauce, red onion, fresh coriander, green chillies & mozzarella cheese	
TEX MEX CHICKEN SALAMI PIZZA ▲ 	550
mexican chicken salami, jalapeno, pepper, corn, red onion and mozzarella	
MANTRA SIGNATURE PIZZA (VEG / CHICKEN) ● ▲ 	500 / 580
basil pesto, sun blushed tomatoes, garlic confit, parmesan cheese corn, chicken tikka, grilled onion	

PASTA

SPAGETTI AGLIO E OLIO ● 	460
spaghetti tossed with olive oil, garlic, crushed red pepper flakes and parsley	
PENNE ARRABBIATA (VEG / CHICKEN) ● ▲ 	480 / 510
penne tossed in spicy tomato sauce	
FUSILLI FUNGI PESTO ● 	530
fusilli tossed with mushroom and pesto cream	
PASTA ALFREDO (VEG / MUSHROOM / CHICKEN) ● 	480 / 495 / 510
choice of pasta-penne / spaghetti / fusilli	

RISOTTO

with MUSHROOM ● 	480
with GRILLED CHICKEN BREAST ▲ 	535
with SEARED BAY PRAWN ▲ 	590





Between Breads

GRILLED SANDWICH ▲ 🌾 🥛 	330 / 310
CHICKEN TIKKA / PANEER TIKKA	
MANTRA CHICKEN CLUB SANDWICH ▲ 🌾 🥛 	410
toasted triple-decker sandwich with chicken fillet, fried egg, cheese, tomato slices and crisp lettuce	
CHICKEN CHESSY BURGER ▲ 🌾 🥛 	430
chargrilled tender chicken patty with sliced cheese in sesame seed bun	
VEGETABLES CHEESE BURGER ● 🌾 🥛 	375
cumin powder and cilantro flavoured vegetable patty with baby cucumber and cheese	

Taste of India

Saath Saath

KACHUMBER SALAD ● 	165
salad made with a combination of chopped onion, tomatoes, cucumber, green chillies & chopped coriander in a lime dressing	
GREEN SALAD ● 	165
shredded of carrot, tomato, onion & cucumber with a dash of lemon & rock salt	
RAITA ● 🥛 	155
a choice of mixed vegetable / boondi / pineapple with yoghurt, flavoured with roasted cumin powder and fresh coriander	
DAHI ● 🥛 	140
simply yoghurt	
MASALA PAPAD ● 🌾 	120
fried lentil papadums topped with a tangy mix of onion, tomatoes, green chillies, coriander, lemon juice & chaat masala	

Shorba

TAMATAR DHANIA KA SHORBA ● 	250
punjabi's version of the ever popular tomato soup with the goodness of tomatoes and coriander	
MULLIGATAWNY SOUP (VEG / CHICKEN) ● ▲ 🥛  	230 / 250
delicious anglo-indian chicken soup flavored with indian spices. serve it with basmati rice and lime wedges	

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TAXES AS APPLICABLE





Pearls from The Sea

Tandoor Ki Khasiyat

	AS PER SIZE
LOBSTER TANDOORI ▲    450 Kcal	
lobster marinated in tandoor masala, based yoghurt and grilled to perfection	
JHINGA / PRAWNS TANDOORI ▲    380 Kcal	850
jumbo prawns marinated in yoghurt and grilled	
TANDOORI POMFRET ▲    400 Kcal	715
whole white pomfret marinated in tandoori masala and flavored yoghurt and chargrilled	
MAHI TIKKA ▲    360 Kcal	590
chunks of boneless fish marinated in a citric blend of lemon juice python seed & yoghurt chargrilled.	
FISH AMRITSARI ▲    420 Kcal	590
this mouth watering fried fish prepared with lot of indian spices is a popular street food of amritsar-punjab	

Gosht / Mutton

SEEKH-E-DUM PUKHT ▲    420 Kcal	730
mutton mince, blended with fresh coriander, mint, ginger root, onion, subtle spices, skewered and chargrilled	
GOSHT GALOUTI KEBAB ▲   400 Kcal	730
fine lamb mince mixed with spices, chopped green chillies, coriander formed into tikkis. shallow fried on hot grill and served on a bed of reshmi paratha	

Murgh / Chicken

TANDOORI MURGH (HALF / FULL) ▲    320 Kcal  450 Kcal	595 / 975
a fully resplended chicken marinated in a special tandoori masala flavoured with yoghurt chargrilled	
CHOICE OF CHICKEN KEBABS ▲   300 Kcal	565
murg kalimirch kebab, murg tikka, murg irani Tikka, murg malai kebab, murg reshmi tikka classic grilled chicken marinated in traditional indian spices along with cream and yoghurt	
MURGH SEEKH KEBAB ▲   340 Kcal	565
mildly spiced chicken mince in seekh, chargrilled	
KALMI TANGDI KEBAB ▲   340 Kcal	585
tender chicken drumsticks marinated in yoghurt flavoured with lime, cream and crushed pepper corns	
MIX NON VEG. TANDOORI PLATTER ▲   370 Kcal	1200
assortment of sheek kabab, chicken tikka, fish tikka tandoori prawn and kalmi tangdi kebab, served with lacha onion salad and fresh mint chutney	

TAXES AS APPLICABLE





Sabzdar / Vegetarian

CRISY ROOMALI ROTI ●   250 Kcal	190
MIX VEG TANDOORI PLATTER ●    480 Kcal	820
assortment of paneer tikka, veg. sheek kebab, tandoori gobi and tandoori mushroom, served lacha salad & chutney	
CHOICE OF PANEER KEBAB ●    450 Kcal	480
lasooni paneer tikka / achari paneer tikka / pudina paneer tikka	
BHARWAN TANDOORI MUSHROOM ●    320 Kcal	465
fresh mushroom stuffed with spinach and cottage cheese, marinated in yoghurt and spices, chargrilled	
VEG SEEKH KEBAB ●    400 Kcal	430
creamy corn and cottage kebab, chargrilled	
VEG SHAMMI KEBAB ●    390 Kcal	465
very popular awadhi dish made of minced black chickpeas and spices & shaped into small patties, shallow fried- served with onion-lacha salad & mint-chutney	
ALOO CHUTNEYWALA ●    370 Kcal	350
baby potatoes marinated in chutney made of fresh mint, fresh coriander, pomegranate seeds, tomato, green chilly and yoghurt, chargrilled	

Desi Khane Ki Bahar

Lobster

LOBSTER TAWA MASALA ▲  	AS PER SIZE
whole lobster marinated grilled with indian spices made tangy with tomato based indian gravy.	

Jhinga / Prawns

JHINGA (KADAI / PESHWARI / MASALA) ▲    450 Kcal	850
pan grilled prawns cooked in a rich tomato gravy & cashew gravy with spices	
CRAB MASALA ▲    460 Kcal	925
a fragrant and delicious simple crab curry to enjoy	

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THE  COURTYARD

Machli / Fish

- POMFRET (TAWA MASALA / ADRAKI)** ▲   350 Kcal 710
 whole pomfret marinated grilled laced with tomato based masala made tangy with pomegranate and drenched with pepper
- MACHLI (RAHRA / PESHAWARI / KALIA)** ▲   320 Kcal 600
 fish cubes cooked in a tomato gravy
- FISH CURRY HOME STYLE** ▲   330 Kcal 600
 boneless fish curry with potato & spicy gravy

Gosht / Mutton

- GOSHT ROGAN JOSH** ▲  420 Kcal 640
 pieces of mutton with bone cooked with fried onion, red chillies, pounded gram masala & spices
- BHUNA GOSHT** ▲  430 Kcal 640
 lamb cube cooked in gravy made of onion, almond paste, khoya & curb along with garam masala and spices
- LAAL MAAS** ▲  450 Kcal 640
 mutton curry prepared in a sauce of yoghurt and hot spice red mathania chillies typically very hot and rich in garlic

Murgh / Chicken

- CHOICE OF INDIAN CHICKEN CURRIES** ▲  400 Kcal 570
 murgh peshawari / murgh bharta / kadai murgh / murgh hyderabadi / murgh handi / saag wala murgh
- MURGH MAKHANWALA** ▲   410 Kcal 570
 chargrilled chicken simmered in butter & cream speckled tomato gravy
- MURGH TIKKA MASALA** ▲   400 Kcal 570
 tantalizing grilled chicken tikka pieces simmered in mildly spiced tomato gravy
- MURGH KALMI MASALA** ▲   380 Kcal 570
 drumsticks of chicken cooked in our in-house dum masala

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Subzi / Vegetables

CHOICE OF INDIAN PANEER CURRIES ● 🌿 🍷  380 Kcal	475
paneer dewani handi / paneer tikka masala / paneer do pyaza / paneer lababdar	
PANEER TIKKA BUTTER MASALA ● 🌿 🍷  380 Kcal	475
chargrilled cottage cheese tossed in butter masala gravy	
KADAI MUSHROOMS ● 🌿 🍷  280 Kcal	475
button mushrooms, stir fried with bell pepper, cherry tomatoes, spring onion & seasoned with black pepper	
PESHAWARI CHANA ● 🌿 🍷  320 Kcal	430
it's a great punjabi treat made with boiled chickpeas and flavoured with pure ghee and indian spices	
MALAI KOFTA ● 🌿 🍷  340 Kcal	430
roundels of mashed potato & paneer stuffed with cheese, nuts & raisins cooked in a mixture of onion & cashewnut gravy	
KADAI SABZI ● 🌿 🍷  310 Kcal	415
garden fresh vegetables stewed with onion, tomatoes, green chillies and ginger slices cooked with kadai masala	
BHINDI DOPYAZA ● 🌿 🍷  290 Kcal	400
spices marinated deep fried ladies finger tempered with cumin tossed with cubes of onion in tomato gravy	
ALOO GOBI ADRAKI ● 🌿 🍷  270 Kcal	410
diced potato & florets of cauliflower tossed with cubes of onion, tomatoes, chillies flavoured with ginger	
DUM ALOO BANARASI ● 🌿 🍷  290 Kcal	400
baby potatoes cooked in spicy thick tomato and cashew gravy with masala	
DAL TADKA ● 🌿 🍷  300 Kcal	360
split yellow lentils cooked with spinach tempered with cumin, garlic, tomatoes and green chillies.	
DAL MAKHANI ● 🌿 🍷  320 Kcal	380

Basmati Ka Khazana

GOSHT KI BIRYANI ▲ 🍷  650 Kcal	630
chunks of mutton & chops marinated in garam masala, yoghurt, gonger, garlic & chillies cooked with saffron flavoured rice on dum sealed copper pot	
AWADHI MURGH DUM BIRYANI ▲ 🍷  600 Kcal	565
chicken pieces marinated in a special hyderabadi masala, cooked with aromatic basmati rice, fried onion & boil egg on dum sealed copper pot.	
PANEER TIKKA BIRYANI ● 🍷  580 Kcal	480
chargrilled paneer tikka cubes cooked with sauce, spices basmati rice on dum sealed copper pot	
SABZI PULAO / JEERA PULAO ●  450 Kcal	310
assorted mix vegetables sauteed with basmati rice. aromatic basmati rice tempered with cumin seeds	
SADA CHAWAL ●  300 Kcal	210
plain white basmati rice	
SABZI MASALA BIRYANI ● 🍷  500 Kcal	370
basmati rice cooked with fresh garden vegetables, baby potato, in tangy sweet & sour masala, on dum sealed copper pot. served with raita.	
CURD RICE ● 🍷  400 Kcal	240

TAXES AS APPLICABLE





THE  COURTYARD

Rotiyan

NAAN ● 🌾 	80
leavender bread made of refined flour, baked in a charcoal clay oven with choice of plain / butter / garlic/ kashmiri / cheese	
CHICKEN KEEMA NAAN ▲ 🌾 	120
ROTI ● 🌾 	75
unleavened bread made of whole meal flour baked in a charcoal clay oven with choice of missi / tandoori / butter / phulka /crispy roomali	
PARATHA ● 🌾 	80
unleavened bread made of whole meal flour baked in a charcoal clay oven with choice of mirch / pudina / methi / laccha..	
STUFFED KULCHA ● 🌾 🥛 	85
leavened bread made of refined flour, stuffed with choice of paneer onion / masala baked in a charcoal clay oven	
ROTI BASKET ● 🌾 	265
assorted mini tandoori bread of masala kulcha, butter and garlic naan, roti, mint and plain paratha	

Asian Classics

Starters-Seafood

LOBSTER (SCHEZWAN / HUNAN) ▲ 🐟 	AS PER SIZE
tossed in a delicious combination of peppercorn, ginger, garlic and soya sauce. serve with sambal sauce	
GOLDEN FRIED PRAWN ▲ 🐟 	850
tempura batterd fried, served with sweet sour sauce.	
PRAWN IN CHOICE OF SAUCE ▲ 🐟 	850
hunan / pepper garlic butter prawn cooked to perfection.	
DYNAMITE PRAWN ▲ 🐟 	850
tempura fried crispy prawn tossed with dynamite sauce	
POMFRET IN CHOICE OF SAUCE ▲ 🐟 	710
whole clean pomfret tossed in schezwan chilly / hot garlic / chilly oyster / lemon.	
CRAB IN CHOICE OF SAUCE ▲ 🐟 	940
(SCHEZWAN CHILLY / PEPPER BUTTER GARLIC) whole crab cooked in chef special recipe	
FISH IN CHOICE OF SAUCE ▲ 🐟 	585
tossed in schezwan chilly / chinese parsley / peppery lemon.	

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Meat

- SWEET & SPICY CRISPY LAMB ▲  630
shredded lamb in a tangy sauce.
- LAMB HUNAN STYLE ▲  630
roast slices of lamb cooked in mild spices

Poultry

- CHICKEN SATAY ▲  550
chunks of chicken skewered and grilled. served with a sweeter and spicy peanut dip
- DRUMS OF HEAVEN ▲  550
chicken drum sticks tossed in sauce of your choice
- DRAGON CHICKEN ▲  550
thin chicken strips coated with batter, crispy fried and cooked in soya, ginger, chilly sauce
- CHILLY CASHEW NUTS CHICKEN ▲  550
slice of chicken tossed in spices and nuts
- CHICKEN TARO ▲  550
deep fried chicken chunks tossed in spices
- CHICKEN TAIPEI ▲  550
diced chicken tossed with onion and spicy sauce

Veggie Plates

- CHILLY NUTS COTTAGE CHEESE ●  470
cottage cheese tossed in spices and nuts.
- MUSHROOM SALT AND PEPPER ●  465
whole mushroom tossed with salt and pepper
- SINGAPORE CHILLY BABY CORN ●  465
golden fried baby corn tossed in chinese spice
- CORN CHILLY PEPPER ●  465
fried corn nibbles tossed with onion and chilly.
- CRISPY VEGETABLES ●  450
(KONJEE SAUCE / CHILLY PLUM SAUCE)
assorted vegetables sauteed in konjee sauce
- MIXED VEGETABLE TEMPURA ●  450
crispy fried assorted vegetables served with sweet chilli dip
- CRISPY CHILLI HONEY POTATOES ●  380
crispy potatoes tossed in a delicious combination of chilli honey and sesame seeds

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Soups

- TOM YAM** (PRAWN / CHICKEN / VEGETABLE) ● ▲ 🐟  250 / 230 / 220
hot and spicy thai soup with kafir lime and lemon grass
- VELVET CORN SOUP** ● ▲ 🌾 🐟   250 / 230 / 230
(CRAB MEAT / CHICKEN / VEGETABLE)
a favourite classic soup served with corn and cream
- WONTON SOUP** ● ▲ 🌾 🐟  250 / 230 / 220
(PRAWN / CHICKEN / VEGETABLE)
chicken pastry parcels in a clear chicken broth
- MANCHOW SOUP** (CHICKEN / VEGETABLE) ● ▲  230 / 220
a thick chilli garlic flavored soup served with crispy noodles
- BURNT GARLIC SOUP** ● ▲ 🐟  230 / 215 / 210
(PRAWN / CHICKEN / VEGETABLE)
a clear soup with a hint of burnt garlic and vegetables
- LEMON CORIANDER SOUP** (CHICKEN / VEGETABLE) ● ▲ 🌾  215 / 210
- HOT AND SOUR SOUP** (CHICKEN / VEGETABLE) ● ▲ 🌾  215 / 210
spicy soya base thick soup served with tofu and black mushroom

Deep & Pan fried

- CLASSIC HANDMADE VEG. SPRING ROLLS** ● ▲  480
- CRISPY FRIED WONTON** (PRAWN / CHI / VEG) ● ▲ 🌾  480 / 440 / 420

Dim Sums

- BOILED & STEAMED SUI MAI** ● ▲ 🌾 🐟  480 / 440 / 420
(PRAWN / CHICKEN / VEG)
steam flower shaped dumplings stuffed choice of filling
and served with spicy and spring onion dip
- SPINACH AND MUSHROOM DUMPLING** ● ▲ 🌾 🐟  430
dumpling stuffed with seasonal spinach and button mushroom

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Main Course

Seafood

ALL TIME FAVOURITE!

LOBSTER IN CHOICE OF SAUCE ▲   AS PER SIZE

SCHEZWAN/ HOT GARLIC

FISH IN CHOICE OF SAUCE ▲   595

chilly soya garlic / szechuan sauce / black bean / chinese parsley

PRAWN IN CHOICE OF SAUCE ▲   860

kung pao prawn / prawn in hot garlic / schezwan sauce

Lamb

LAMB CHILLI ▲  700

sliced of lamb tossed with diced onion, bell peppers with chilli and soya.

Poultry

CHICKEN IN CHOICE OF SAUCES ▲   550

hot garlic / szechwan / chilly oyster / black bean

KUNG PAO CHICKEN ▲  550

traditional chinese chicken cooked in soya ginger sauce

CHICKEN MA-LA-CHI ▲  550

shredded chicken with chinese malachi sauce

T-SINGHOI CHICKEN ▲  550

cubes of chicken in garlic chilly sauce

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Choice of Thai Curry

- KANG KIEW WAN (THAI GREEN CURRY) ● ▲ 🐟  850 / 530 / 415
- GOENG PED (THAI RED CURRY) ● ▲ 🐟  850 / 530 / 415
(PRAWNS / CHICKEN / VEGETABLE)
- THAI CASHEW NUT CHICKEN ▲  530
Stir-fried chicken with cashews, peppers, and a sweet-spicy Thai sauce.

Noodles

- PAD THAI ● ▲ 🐟    360 / 390 / 450
(VEGETABLE / CHICKEN / MIXED)
flat thai rice noodles served with crushed peanut, bean sprout and spring onion
- SINGAPORE RICE NOODLES ● ▲ 🐟     315/330/350/410
(VEGETABLE / EGG / CHICKEN / MIXED)
wok tossed thin rice noodles finished in a fresh yellow curry paste with bell peppers
- NOODLES ● ▲ 🌿   315 / 330 / 350 / 410
(VEGETABLE / EGG / CHICKEN / MIXED)
(HAKKA / SCHEZWAN / SHANGAI / CHILLY GARLIC)
dry noodles tossed with garlic, onion and assorted bell pepper.
- PANFRIED NOODLES ● ▲ 🌿    360 / 390 / 450
(VEGETABLE / CHICKEN / MIXED)
- AMERICAN CHOPSUEY ● ▲ 🌿    315 / 350 / 410
(VEGETABLE / CHICKEN / MIXED)
a delightful preparation of crispy fried noodles with choice of topping,
tossed in a sweet & sour sauce & topped with fried egg / brined pineapple.
- NASI GORENG (CHICKEN) ▲  450
spicy fried rice served with grilled chicken, satay, and fried egg.

Vegetable

- COTTAGE CHEESE IN CHOICE OF SAUCE ●  450
HOT GARLIC / SCHEZWAN / CHILLY SOYA GARLIC / BLACK BEAN
- WOK FRIED EXOTIC SEASONAL VEGETABLES
WITH CHOICE OF SAUCE ●  415
PARSLEY SAUCE / CANTONESE STYLE / HOT GARLIC / SCHEZWAN
varity of vegetables tossed in a sauce of your choice
- WOK TOSSED STIR FRIED CHINESE GREENS ●  415
a combination of garlic flavoured vegetables with nuts
- VEGETABLE DUMPLINGS IN CHILLY SOYA GARLIC ● 🌿  415

TAXES AS APPLICABLE





Rice

- FRIED RICE (MIX VEGE / EGG / CHI / MIXED)** ● ▲ 🌾 🍷 315 / 330 / 350 / 410
 SHANGAI / SCHEZWAN / HONG KONG
 rice stir with special blend of oriental spicy chilli sauce
- NASI GORENG (PRAWN)** ▲ 🐟 🍷 490
 work tossed spicy fried rice served with grilled prawns, chicken satay, shrimp cracker and fried egg

Sizzling Sizzlers

- CHICKEN STEAK SIZZLER** ▲ 🌾 🍷 650
 minced chicken steak and exotic vegetables with chef's choice of sauce, served on a bed of lettuce on a sizzler
- TEPPANYAKI (VEG / CHICKEN / MIXED)** ● ▲ 🌾 🍷 475 / 545 / 670
 with paneer tossed in chef's special sauce served over a bed of lettuce on a sizzler, each teppanyaki is served with a choice of steamed rice or tossed noodles.
- VEG SIZZLER** ● 🌾 🍷 495
 veg patty and exotic vegetables with chef's choice of sauce served on a bed of lettuce on a sizzler, each sizzler is served with herb rice and crostini.

Meetha / Desserts

- KESAR RASMALAI** ● 🍷 🍷 240
 poached dumplings of cottage cheese made from milk dipped in saffron and cardamom flavoured milk garnished with nuts
- GULAB JAMUN** ● 🍷 🍷 210
 deep fried cottage cheese dumplings dipped in sugar syrup garnished in pistachio and cardamom seeds
- BAKED RASGULLA** ● 🍷 🍷 240
- TUTTY FRUTTY** ● 🍷 🍷 250
- MISSISSIPPI MUD CAKE WITH ICE CREAM** ● 🌾 🍷 265
- CHOICE OF ICE CREAMS** ● 🌾 🍷 215
 VANILLA, CHOCOLATE, STRAWBERRY, BUTTER SCOTCH.
- TIRAMISU** ● 🍷 🍷 230
- SIZZLING BROWNIE** ● 🌾 🍷 260

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**380
Kcal** **Kcal**