

Local Specialities

LUNCH / DINNER MENU
SERVED BETWEEN
12:30pm & 03:00pm & 07:00pm & 10:30pm

Maharaja Thali

PLEASE ORDER 24 HOURS IN ADVANCE

● VEG THALI 399

CHICKEN THALI 499

• MUTTON THALI 599

Main Course Veg

BHARLI VANGI 159 STUFFED BABY EGGPLANT CURRY

■ PITHLA 159
GRAM FLOUR COOKED IN A TRADITIONAL STYLE

VEGETABLE KOLHAPURI 225 TRADITIONAL HOT VEG CURRY FROM KOLHAPUR

Main Course Non-veg

FISH OR PRAWNS RAVA FRY 325/649 LOCAL SPICE MARIANATED FISH, COATED WITH SEMOLINA & DEEP FRIED

CHICKEN KOLHAPURI 325
TRADITIONAL HOT CHICKEN CURRY FROM KOLHAPUR

Accompaniments

CHAPATI 49

PURI 49

BHAKRI 49

Dessert

SHRIKHAND 165 SWEETENED FLAVOURED YOGHURT

SABUDANA KHEER 125 SWEETENED PUDDING OF TAPIOCA PEARLS Tandoori Delicacy

LUNCH / DINNER MENU
SERVED BETWEEN
12:30pm & 03:00pm & 07:00pm & 10:30pm

Veg - Appetizers

■ TANDOORI PINEAPPLE 225
PINEAPPLE MARINATED IN A TANGY SAUCE AND
COOKED IN A TANDOOR

■ PANEER TIKKA 275
COTTAGE CHEESE MARINATED IN TANDOORI SPICES COOKED IN A TANDOOR

■ MALAI BROCCOLI 265 BROCCOLI WITH CREAM, GARLIC N CHEESE IN SPICY YOGURT AND ROASTED IN A TANDOOR

Non-veg Appetizers

CHICKEN TIKKA 325
CHUNKS OF CHICKEN MARINATED IN A RICH HUNG CURD,
FENUGREEK LEAVES AND
MILD SPICES & COOKED TO PERFECTION IN OUR TANDOOR

CLASSIC TANDOORI CHICKEN (HALF/FULL) 349/549 ALL TIME FAVOURITE CHICKEN & COOKED IN OUR TANDOOR

CHICKEN MALAI TIKKA 349
BONELESS CHICKEN TIKKA MARINATED WITH
RICH CREAMY MARINADE AND SPICES & COOKED IN OUR TANDOOR

PAHADI TIKKA 349
MARINATED CHICKEN ENRICHED WITH
MILD SPICES & COOKED IN OUR TANDOOR

■ LEHSUNI MURGH TIKKA 349
SUCCULENT PIECES OF BONELESS CHICKEN MARINATED IN
MODERATELY SPICED WITH GARLIC MIXTURE COOKED IN OUR TANDOOR

MUTTON SEEKH KEBAB 449
MUTTON MINCE ROASTED ON OPEN FIRE WITH HOT SPICES AND
GLAZED WITH BUTTER OR GHEE

Indian Delicacy

LUNCH / DINNER MENU
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Veg Appetizers

HARA BHARA KEBAB 175 VEGETABLE KABAB, A COMBINATION OF CASHEW NUTS AND VEGETABLES

DAHI KE KEBAB 175 YOGURT SPICED MIXTURE COOKED TO PERFECTION AND PAN FRIED

Non-veg Appetizers

• AMRITSARI FRIED FISH 349
DEEP FRIED FISH WITH AROMATIC INDIAN SPICES DEEP FRIED

PRAWNS MARINATED IN CHILLY, LEMON AND COATED WITH CORN FLOUR DEEP FRIED

Soup Veg

■ TOMATO DHANIYA KA SHORBA 119
A VEGETABLE DELIGHT PREPARED WITH TOMATOES AND FRESH CORIANDER

■ DAL SHORBA 119
LENTILS TEMPERED WITH INDIAN FRESHLY ROASTED SPICES

■ PALAK MAKAI KA SHORBA 129
A DELICATE BLEND OF SPINACH WITH CORN AND SPICES

Soup Non-veg

CHICKEN BADAMI SHORBA 149
A DELICATE BLEND OF CHICKEN BROTH WITH ALMONDS AND SPICES

● PAYA SHORBA 169 OVERNIGHT COOKED MUTTON PAYA WITH WHOLE INDIAN SPICES Main Course Veg

■ PANEER TIKKA MASALA 275 BARBEQUE PANNER COOKED IN TANGY TOMATO GRAVY

■ KADHAI PANEER 299
COTTAGE CHEESE COOKED WITH GREEN PEPPER AND ONION GRAVY

PANEER LABABDAR 325
PANEER COOKED WITH CABBAGE AND SAFFRON GRAVY

■ BHINDI MASALA 225
THINLY SLICED OF TANGY LADYS FINGERS IN ONION TOMATO MASALA

■ BAINGAN BHARTA 225
ROASTED BRINJAL CHOPPED AND COOKED IN ONION BASED GRAVY

■ MIXED VEGETABLES IN CHOICE OF GRAVY 225
MIX VEG/VEG KADHAI/VEG KOLHAPURI/VEG KHEEMA MASALA

■ METHI CHAMAN 225
THE UNIQUE COMBINATION OF FENUGREEK LEAVES AND PANEER COOKED IN INDIAN SPICES AND MASALA

PALAK PANEER 299
A TRADITIONAL PUNJABI DISH WITH CREAM AND MAWA
MADE WITH COTTAGE CHEESE

■ CHANA MASALA 199

TRADITIONAL CHICK PEA PREPARATION FROM PUNJAB

DAL OF THE DAY 149
DAL TADKA / DAL PALAK / DAL METHI

DAL MAKHANI 225
WHOLE BLACK / URAD COOKED OVERNIGHT ON CHARCOAL FIRE

Main Course Non - Veg

■ FISH MALWANI 349 FISH COOKED IN AUTHENTIC MALVAN STYLE

● FISH TIKKA MASALA 349 BARBEQUE FISH COOKED IN TANGY TOMATO GRAVY

■ PRAWNS IN CHOICE OF GRAVY 625
PRAWNS MASALA/PRAWNS KADHAI/PRAWNS KOLHAPURI

■ PUNJABI FISH CURRY 349
FISH COOKED IN AUTHENTIC PUNJABI STYLE

BUTTER CHICKEN 349 BARBEQUE CHUNKS OF CHICKEN COOKED A TRADITIONAL BUTTER AND TOMATO GRAVY

■ KADHAI CHICKEN 349 CHICKEN COOKED IN GREEN PEPPER AND ONION GRAVY

CHICKEN SUKHA 349
MUSTARD INFUSED CHICKEN COOKED IN
COCONUT AND TOMATO ONION GRAVY

● CHICKEN TIKKA MASALA 349
BARBEQUE CHICKEN COOKED IN TANGY TOMATO GRAVY

DUM KA MURGH 349
A POPULAR HYDERABADI STYLE CHICKEN COOKED IN
ITS OWN JUICES COMBINED WITH LOT OF SPICES

■ KHEEMA MUTTER 499

LAMB MINCE COOKED WITH GREEN PEAS IN A THICK BROWN GRAVY

■ KASHMIRI ROGAN JOSH 499

MUTTON PIECES COOKED IN RICH KASHMIRI GRAVY AND INDIAN SPICES

MUTTON SUKHA 499
MUSTARD INFUSED MUTTON COOKED IN COCONUT AND
TOMATO ONION GRAVY

Dice

- DAL KHICHDI 165
- GREEN PEAS PULAO 145
 - JEERA PULAO 145
 - SAFED CHAWAL 125
 - SUBZI BIRYANI 299
- MURGH DUM BIRYANI 349
 - GOSHT BIRYANI 525

Breads

INDIAN BREADS FROM THE CLAY POT

ROTI 49 (PLAIN/BUTTER/TAWA)

NAAN 49/69/99 (PLAIN/BUTTER/GARLIC/CHEESE)

PLAIN KULCHA/MASALA KULCHA 49/49

PARATHA 49/99 (PLAIN/ALOO/METHI/GOBI/PANEER/ LACCHA)

Sides

PAPAD 69/99 (FRIED/MASALA)

PEANUTS 99 (SALTED/MASALA)

GREEN GARDEN SALAD 49

RAITA 79 (VEG/PINEAPPLE/BOONDI)

PLAIN CURD 49

Oriental Delicacy

LUNCH / DINNER MENU
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Veg Appetizers

• CRISPY FRIED VEGETABLES 175 VEGETABLES MARINATED IN CHINESE SPICES, BATTER FRIED AND SERVED WITH HOT GARLIC SAUCE

■ CRISPY CORN 175
CORN DEEP FRIED AND SAUTEED IN HOT GARLIC SAUCE

CHILLI MUSHROOM/CHILLI PANEER 265/275 COTTAGE CHEESE/MUSHROOM DEEP FRIED AND SAUTEED IN CHILLY SOYA SAUCE

● VEG MANCHURIAN DRY 229 VEG BALLS DEEP FRIED AND SAUTEED IN SOYA SAUCE

Mon-veg Appetizers

- FISH CHILLI/FISH MANCHURIAN 295
 A UNIVERSAL FAVOURITE
- PRAWNS CHILLI/ PRAWNS MANCHURIAN 575
 ALL TIME FAVOURITE INDO CHINESE DISH
 - CHILLI CHICKEN/CHICKEN MANCHURIAN/ CHICKEN SCHEZWAN DRY 295 ALL TIME FAVOURITE

PEPPER GINGER CHICKEN 349 CRISPY FRIED CHICKEN TOSSED IN GINGER PEPPER SAUCE

Soup Veg

■ HOT & SOUR/MANCHOW/
SWEET CORN/CLEAR SOUP/
LEMON CORIANDER/BURNT GARLIC 119

Soup Chicken

HOT & SOUR/MANCHOW / SWEET CORN/CLEAR SOUP / LEMON CORIANDER/BURNT GARLIC 149

■ NOODLES VEG SCHEZWAN/BURNT GARLIC/HAKKA /SINGAPORE 169

■ NOODLES EGG SCHEZWAN/BURNT GARLIC/HAKKA /SINGAPORE 199

■ NOODLES CHICKEN SCHEZWAN/BURNT GARLIC/HAKKA /SINGAPORE 225

• FRIED RICE VEG (SCHEZWAN / BURNT GARLIC /HAKKA 169

• FRIED RICE EGG (SCHEZWAN / BURNT GARLIC /HAKKA 199

• FRIED RICE CHICKEN (SCHEZWAN / BURNT GARLIC / HAKKA 225



Continental

LUNCH / DINNER MENU
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12:30pm & 03:00pm & 07:00pm & 10:30pm

Appetizers

■ CHEESE CHILLI CROQUETTE 265
CHEESE & MASH POTATOES CRUMBED WITH CHILLY FLAKES & DEEP FRIED

■ FISH N CHIPS 325
CRUMBED FRIED FISH SERVED WITH TARTER SAUCE

■ FISH FINGERS 295
CRUMBED FRIED FISH FINGERS SERVED WITH TARTER SAUCE

Soup

SOUP OF THE DAY 119 TOMATO / VEGETABLE

SOUP OF THE DAY 159

Salad

CAESAR SALAD 275

CRIPS ROMAINE LETTUCE TOSSED WITH CREAMY CAESAR DRESSING,
TOPPED WITH FRESH BAKED CROUTONS AND PARMESAN CHEESE

RUSSIAN SALAD 149

DICED SEASONAL BOILED VEGETABLE LIKE BEANS, CARROT, POTATO AND GREEN PEAS MIX WITH MAYONNAISE AND CREAM DRESSING

Main Course

PASTA VEG 249

PENNE, FUSILLI OR FARFALLE - SERVED WITH CHOICE OF SAUCE NEPOLITANA / ARRABIATA / ALFREDO

PASTA CHICKEN 299

PENNE, FUSILLI OR FARFALLE - SERVED WITH CHOICE OF SAUCE NEPOLITANA / ARRABIATA / ALFREDO Choice Of Green Bean Grill

(OUR GRILL ITEM SERVED WITH FRESH SEASONAL HERBED MARINATED GRILLED VEGETABLES AND MASHED POTATO /FRENCH FRIES)

GRILLED VEGETABLES 149
 GRILLED BUTTER GARLIC PRAWNS 549
 GRILLED CHICKEN 375

Dessert

HALWA OF THE DAY 125

KHEER OF THE DAY 125

HOT GULAB JAMUN 125

CHOICE OF ICE CREAM 149

(VANILLA/STRAWBERRY/CHOCOLATE/BUTTER SCOTCH/MANGO)

CHOCOLATE BROWNIE 149 / 179 (PLAIN / CHOICE OF ICE CRAEM)

PASTRY 125
(STRAWBERRY / CHOCOLATE / PINEAPPLE / BLACKFOREST)

All Day Dining

SERVED BETWEEN 12:30pm & 10:30pm

• CHOICE OF FRESHLY SQUEEZED FRUIT JUICE 149 PINEAPPLE / WATERMELON / MIX FRUIT / SWEET LIME / ORANGE

> • FROM THE OVEN 99 MUFFINS/DOUGHNUTS/TEA CAKE

TOASTED BREAD 49 (WHITE OR BROWN)

FRESH FRUIT PLATTER 149 ASSORTED SEASONAL CUT FRUIT SALAD

Choice Of Egg Preparation

■ TWO EGGS FLUFFY OMELETTE 149 CHEESE/MASALA (ONION, TOMATO, CHILLY, CORIANDER) / PLAIN

● EGGS BHURJI 149

SCRAMBLED EGGS WITH TURMERIC, ONION, TOMATOES AND CORIANDER

GUEST CHOICE EGGS 149 SCRAMBLED / BOILED / SUNNY SIDE UP

Appetizers

PANNER PAKODA 249 PANEER COATED IN GRAM FLOUR BATTER & DEEP FRIED

■ VEG PAKODA 149 ONION, CAPSICUM, CHILLY & POTATO COATED IN GRAM FLOUR BATTER & DEEP FRIED

Main Course Veg

DAL FRY 149 FAMOUS INDIAN LENTILS SEASONED WITH GARLIC AND CUMIN SEEDS

> PANEER MAKHANI 275 COTTAGE CHEESE COOKED IN BUTTER TOMATO GRAVY

Main Course Non-veg

BUTTER CHICKEN 349 BARBEQUE CHICKEN COOKED IN TOMATO AND CASHEW BASED GRAVY

> CHICKEN CURRY 349 HOME STYLE CHICKEN CURRY

All Day Dining

SERVED BETWEEN 12:30pm & 10:30pm

Pizza

• MARGARITA 349
FRESH TOMATO SAUCE, MOZZARELLA

■ PANEER TIKKA PIZZA 449

PANEER TIKKA SEASONED WITH ONION & GREEN PEPPER

• CHICKEN TIKKA PIZZA 499 CHICKEN TIKKA, ONION, CAPSICUM & GREEN CHILIES

PIZZA CHICKEN KOLHAPURI 525 CLASSICAL TWIST OF MAHARASHTRA WITH SPICY CHICKEN

Choice Of Burgers

(SESAME BUN STUFFED WITH YOUR CHOICE OF FILLING SERVED WITH FRIES)

▼ VEG BURGER 195

VEGETABLE PATTY DEEP FRIED AND PACKED WITH

LETTUCE AND CHEESE

● VEG SCHEWZAN BURGER 225 VEGETABLE PATTY DEEP FRIED AND TOPPED WITH SCHEZWAN SAUCE, CHEESE AND LETTUCE

• CHICKEN BURGER 299
CHICKEN CRUMBED PATTY DEEP-FRIED AND PACKED WITH CHEESE AND LETTUCE

• CHICKEN SCHEZWAN BURGER 299
CHICKEN PATTY LAYERED WITH
SCHEZWAN SAUCE CHEESE AND LETTUCE

Sandwiches

■ CREATE YOUR OWN SANDWICH 299
CHICKEN TIKKA/PANEER TIKKA/CHEESE/TOMATO/CUCUMBER/CHICKEN/EGG

THE JAKSON CLUB SANDWICH 325 VEG/CHICKEN

■ SANDWICH 299 EGG/VEG/CHICKEN (PLAIN / GRILLED)

Beverage Menn

CHOICE OF FRESHLY SQUEEZED FRUIT JUICE 149 (PINEAPPLE/WATERMELON/MIX FRUIT/SWEET LIME / ORANGE)

COLD COFFEE 149

MILK SHAKE 125

(CHOCOLATE/VANILLA/STRAWBERRY)

LASSI 99

(SALTED/SWEET)

CHAAS 99

(PLAIN/MASALA)

SMOOTHEE 119 (BANANA/STRAWBERRY/MANGO)

Aerated Drinks

COKE 99

7UP 99

PEPSI 99

MIRINDA 99

DIET COKE 149

LIME SODA 99

Mineral Water

BISLERI 49

Hot Beverages

COFFEE 59

TEA 49

INFUSIONS 125 (GREEN TEA/ASSAM TEA/ENGLISH BREAKFAST)

HOT CHOCOLATE 149

MILK 75

BOURNVITA 125

