



MOCKTAIL'S

BLUE LAGOON:	130
SPICY GUAVA BLUE:	130
GREEN APPLE COOLER:	130
MANGO TANGO:	130
FRESH LIME VIRGIN MOJITO:	130
STRAWBERRY VIRGIN MOJITO:	130
PINACOLADA:	130
BLUE MOON:	130
SPICY MANGO PUNCH:	130
FRESH WATERMELON & PEACH CLASSIC:	130
STRAWBERRY & PASSION FRUIT BASIL MOJITO:	130
GREEN BLUE SEA:	130
FRESH LAYER KIWI:	130
KB'S SPECIAL MOCKTAILS:	150

SHAKE'S

BANANA MILK SHAKE:	160
MIX NUT MILK SHAKE:	160
VANILLA & CREAM MILK SHAKE:	160
MANGO MILK SHAKE:	160
STRAWBERRY MILK SHAKE:	160
CHOCO OREO VANILLA MILK SHAKE:	160

LASSI

MASALA BUTTER MILK:	80
MANGO LASSI:	90
STRAWBERRY LASSI:	90
CHOCLATE LASSI:	90
MALAI LASSI:	90
BANANA LASSI:	90
VANILLA LASSI:	90

**Please give us at least 30 minutes to serve you better! Govt. Taxes Applicable*



HOT & COLD BEVERAGE'S

IN HOUSE TEA:	40
IN HOUSE COFFEE:	70
HOT CHOCOLATE:	80
COLD COFFEE:	100
COLD COFFE WITH ICE CREAM:	140
FRESH LIME SODA SWEET:	70
FRESH LIME SODA MIX:	70
FRESH LIME WATER:	50
FRESH LIME WATER MIX:	50
PACKAGE WATER AS PER MRP:	20
COLD DRINKS GLASS:	40
MASALA COLD DRINKS:	60
ASSORTED JUICE'S:	70

SNACKS & STARTER

VEG PAKORA:	150
Mixed minced vegetable pakora	
FRENCH FRY:	160
Crispy fried potato served with hot garlic sauce	
PAN FRIED MANCHURIAN:	200
Pan-fried vegetable dumpling	
CRISPY CHILLI POTATO:	200
Crispy fried potatoes tossed in tangy hot garlic sauce	
HONEY CHILLI POTATO:	200
Crispy fried potatoes tossed in honey chilli sauce	
SZECHWAN POTATO:	200
Crispy fried potatoes tossed in hot szechwan sauce	

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CRISPY CHILLI BABY CORN:	220
Crispy fried baby corn tossed in tangy hot garlic sauce	
PANEER PEPPER SALT:	220
Cottage cheese tossed in pepper salt & bell pepper with ginger & garlic	
PAN FRIED CHILLI MUSHROOM:	220
Chilli mushroom dry	
PANEER PAKORA	220
All time favorite cottage cheese pakora	
PAN FRIED CHILLI PANEER:	230
Chilli paneer dry	
PANEER 65:	230
Paneer 65 is made by cottage cheese, curd, curry leaf & other Indian spices	
CHICKEN PAKORA:	230
All time favorite besan coated chicken pakora	
CHICKEN BALL:	230
Deep fried chicken ball served with tartar sauce	
PAN FRIED CHILLI CHICKEN:	240
All time favorite traditional chinese chicken dish	
CHICKEN 65:	240
Batter fried chicken tossed in curd, mustard, curry leaf with spicy tangy sauce	
CHICKEN LOLYPOP:	240
Marinated chicken wings deep fried & tossed in spicy hot garlic garnish with spring onion	
HOT PAPRI FISH:	250
Fish Fillet tossed in spicy tangy sauce with chilli flakes	
FISH FINGER:	250
Marinated finger cutting fish deep fried & served with tartar sauce	

PAN FRIED CHILLI FISH:	250
All time favorite traditional chinese chicken dish	
GOLDEN FRIED PRAWN:	330
Battered prawn deep fried and served with hot garlic sauce	
HOT GARLIC PRAWN:	330
Battered fried prawn served tossed in hot garlic sauce	
BUTTER GARLIC PRAWN:	340
Battered fried prawn tossed in butter garlic sauce with bell pepper	



SIZZLER & PASTA

COTTAGE CHEESE STEAK SIZZLER:	350
Cottage cheese steak and roasted vegetables served in ho sizzling plate, accompanied by garlic bread/butter rice	
CHICKEN STEAK SIZZLER:	350
Chicken steak and roasted vegetables served in hot sizzling plate accompanied by garlic bread/butter rice	

SOUP

CREAM OF TOMATO SOUP:	90
CLEAR SOUP:	90/100
MANCHOW SOUP:	90/100
HOT & SOUR SOUP:	90/110
LEMON CORRIANDER SOUP:	90/110

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TANDOOR KA CHAKHNA

MOTI KABAB: 220

All time tandoori mushroom

VEG SHEEKH KABAB: 220

Mix vegetable past and cottage cheese skewers in stick and baked in charcoal oven

PANEER MALAI SEEKH: 230

Cottage cheese marinated and layered with cheese, grilled in clay oven

PANEER LAAL TIKKA: 230

All time favorite paneer tikka

PANEER HARA TIKKA: 230

Marinated cottage cheese layered with dhaniya pudina paste spice grilled in clay oven

TANDOORI MURGH (HALF/FULL): 210/400

Tender chicken marinated with tandoori spice and grilled charcoal oven

CHICKEN SEEKH KABAB: 260

Beaten breast of chicken and herbs skewers in stick and baked in charcoal oven

MURGH HARA TIKKA: 260

Marinated chicken cubes layered with dhaniya pudina paste and grilled in tandoor

MURGH LAAL TIKKA: 260

Chicken cubes marinated in lemon juice, curd, ginger garlic paste layered with tandoori spice and grilled in clay oven

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MURGH MALAI TIKKA: 250

Tandoori spice marinated chicken cubes layered with cheese and cream, grilled in clay oven.

TANDOORI PRAWN: 360

Prawn marinated with tandoori spice and grilled in charcoal oven



MAIN COURSE

ALOO MATAR: 190

Potatoes, peas and tomato cooked in yellow garvy

DUM ALOO: 200

Traditional all time favorite

MIX TARKARI: 200

Seasonal vegetable cooked delicately

VEG JHALFREZI: 200

Mixed vegetables and fruit cocktails tossed in chop masala, finish with lettuce

GOBI ROSSILI: 200

Cauliflower deliciously cooked in makhani garvy with kasuri methi

GOBI ALOO MATAR: 200

Cauliflower, peas and potato deliciously cooked in onion gravy

METHI MATAR MALAI: 200

Green peas cooked in creamy gravy with kasuri methi and chef's special herbs

SUBZ NAVRATAN: 220

Garden fresh vegetable cooked in creamy white gravy

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CORN PALAK:	220
American corn cooked with spinach and chef's secret herbs	
KHUMB HARADHANIYA:	220
Bottom mushroom cooked in dark onion gravy and finished with pearl coriander	
DINGRI MAKAI:	220
Mushroom, corn, tomato, onion and capsicum, delicately cooked in yellow gravy	
PANEER KOFTA:	230
Dumpling of cottage cheese delicately cooked in creamy gravy	
PANEER BUTTER MASALA:	250
All time favorite	
KADAI PANEER:	250
Cottage cheese cooked in onion gravy with onion and capsicum	
MATAR PANEER:	250
Cottage cheese and green peas cooked in creamy yellow gravy	
FISH CURRY:	210
Home style fish curry	
FISH TENGA:	210
All time favorite traditional dish of Assam	
FISH KALIYA:	220
Traditional Bengali fish kalia	
MAHI BEMISAL	220
Boneless fish chunks delicately cooked in chilli tomato based gravy	
METHI FISH:	240
Boneless fish chunks cooked in tomato and onion gravy with kasuri methi	
CHICKEN CURRY:	260
All time favorite home style chicken curry	

CHIKEN BHARTA:	270
Beaten breast of chicken cooked in white and tomato based gravy	
DHANI MURGH:	270
Chicken simmered in its own juice and finished with fresh pearl coriander	
MURGH MASALA:	270
Tandoor grilled chicken cooked in red and rich onion gravy	
MURGH TIKKA MASALA:	290
Tandoor grilled boneless chicken chunk cooked in red and rich onion gravy	
KADAI MURGH TANGRI:	290
Tandoor grilled chicken legs cooked in red and brown onion gravy	
MUTTON ROGAN JOSH:	330
Tender lamb cooked in its own juice with onion gravy in traditional Kashmiri style	
MUTTON KOSHA:	330
Mutton cooked in spicy onion gravy with tomato, onion & capsicum	
PRAWN MALAI CURRY:	330
All time favorite	
PRAWN MASALA:	330
Prawn deliciously cooked in thick onion and tomato gravy with chef's secret spices	
KB'S GOSHT MIRCH MASALA:	340
KB's special and unique recipe served with butter naan	

DAL

YELLOW DAL FRY:	130
DAL BUTTER FRY:	130
BLACK DAL TARKA:	160
BLACK DAL EGG TARKA:	170
DAL MAKHANI:	180
BLACK DAL CHICKEN TARKA:	210

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CHAWAL/GEHU KA KHAJANA

STEAM RICE:	100
PULAO	150
Veg/Peas/Jeera	
SUBJI BIRYANI	180
CHICKEN PULAO	250
MURGH BIRYANI	300
GOSHT BIRYANI	330

ROTI/NAAN/KULCHA

TANDOORI ROTI:	30
BUTTER NAAN:	60
GARLIC NAAN:	70
LACCHA PARATHA:	70
Paneer/Methi/Garlic	
KULCHA:	90
Paneer/Masala	

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PAN ASIAN

VEGETABLES DUMPLING:	200
All time favorite vegetable manchurian	
VEG SWEET & SOUR:	200
Mix vegetable in sweet & sour sauce	
HOT GARLIC VEGETABLE:	200
Vegetable in hot garlic sauce	
PANEER CHILLI:	250
All time favorite	
DUMPLING CHICKEN:	250
All time favorite manchurian	
CHILLI CHICKEN:	250
All time favorite	
CHILLI FISH:	260
Boneless fish chunk in soya chilli	
HOT GARLIC FISH:	270
Fish in hot garlic sauce	
FISH CORIANDER:	270
Boneless fish chunk in delicious coriander sauce	
BUTTER GARLIC PRAWN:	330
Better fried prawn cook with butter garlic sauce	
HOT GARLIC PRAWN:	330
Prawn in hot garlic sauce	

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CHOPSUEY

CHINESE CHOPSUEY (VEG/NON-VEG): **270/290**
AMERICAN CHOPSUEY (VEG/NON-VEG): **280/300**

RICE & NOODLES

	VEG	CHK	MIX
FRIED RICE:	130	160	200
SZECHWAN FRIED RICE:	170	190	220
GARLIC CAPSI FRIED RICE:	170	190	220
HAKKA NOODLES:	140	180	220
CHILLI GARLIC NOODLES:	170	200	220
CANTONESE NOODLES:	170	200	220
SZECHWAN NOODLES:	170	200	220

ACCOMPANIMENT'S

ROASTED PAPAD:	30
ONION SALAD:	80
RAITA:	80
Bondi/Onion/Pineapple/Mix	
GREEN SALAD:	100
RUSSIAN SALAD:	170

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SOUTH INDIAN

PLAIN DOSA:	100
MASALA DOSA:	120
BUTTER PLAIN DOSA:	130
BUTTER MASALA DOSA:	150
PAPER DOSA:	140
PAPER MASALA DOSA:	160
CHEESE PLAIN DOSA:	130
CHEESE MASALA DOSA:	150
MYSORE PLAIN DOSA:	120
MYSORE MASALA DOSA:	140
RAVA PLAIN DOSA:	120
RAVA MASALA DOSA:	150
ONION DOSA:	120
ONION MASALA DOSA:	140
PANEER PLAIN DOSA:	140
PANEER MASALA DOSA:	150
EGG DOSA:	140
EGG MASALA DOSA:	160
CHICKEN KEEMA DOSA:	190
CHICKEN KEEMA MYSORE DOSA:	200
PLAIN UTTAPAM:	90
ONION UTTAPAM:	100
TOMATO UTTAPAM:	100
MIX UTTAPAM:	120
BUTTER MASALA UTTAPAM:	130
IDLI:	80
MASALA IDLI:	90
FRIED IDLI WITH SAMBAR CHUTNEY:	90
MEDU WADA WITH SAMBAR CHUTNEY:	90
MEDU WADA WITH DAHI:	100

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QUICK BITES & MINI MEAL

VEG ROLL:	70
VEG MOMO:	80
EGG ROLL:	90
VEG BURGER:	90
CHICKEN MOMO:	100
CHICKEN ROLL:	100
VEG SANDWICH:	100
CHICKEN BURGER:	130

DESSERT

HOT GULAB JAMUN:	70
CHOICE OF ICE CREAM:	80
FRUIT SALAD (CREAM/ICECREAM):	120/150
TUTTI FRUTTI:	140

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