

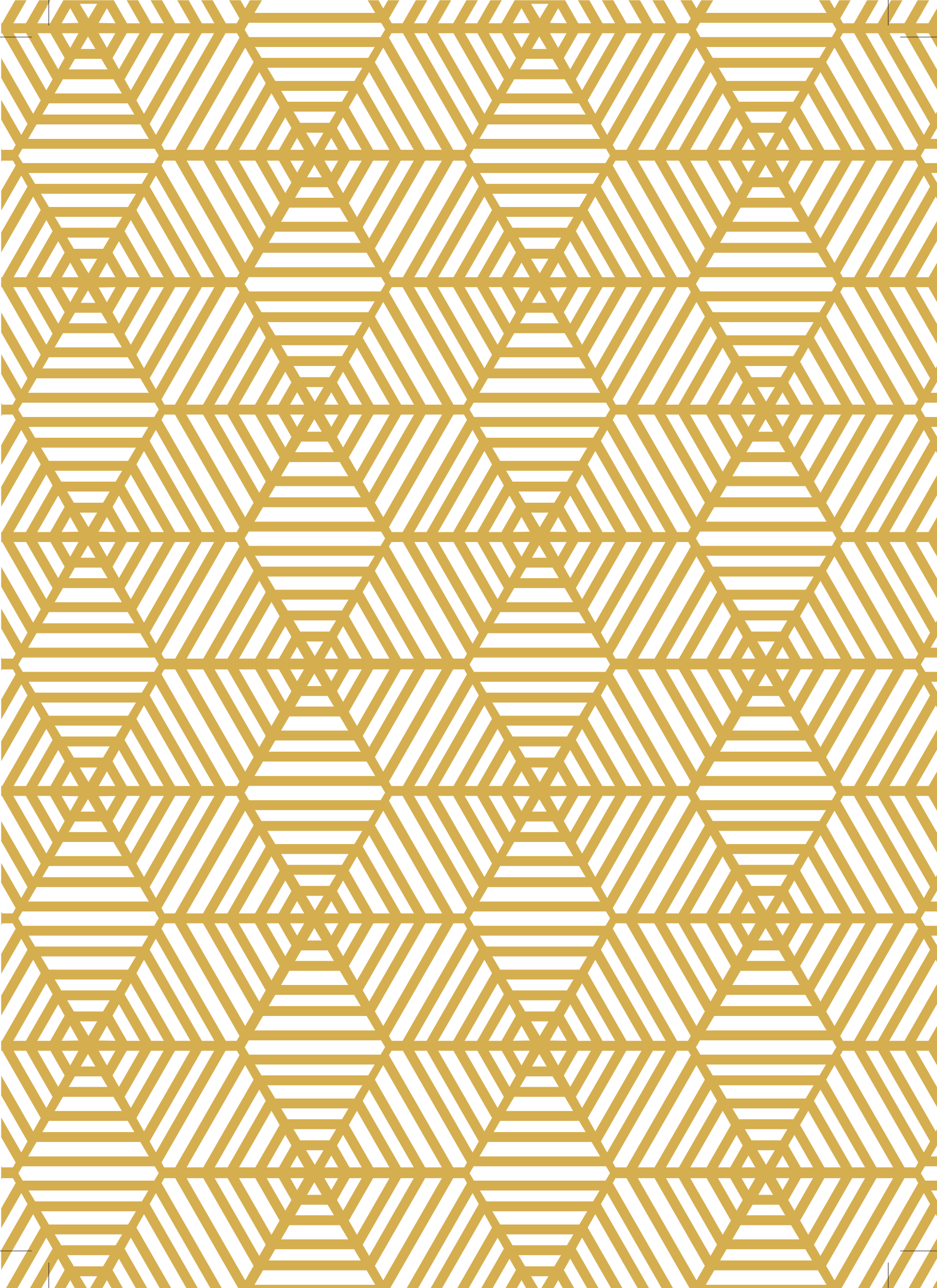


# Patiala

## THE STORY

PATIALA IS WHAT INDIAN FINE DINING IS ALL ABOUT. NAMED AFTER THE PRINCELY STATE IN PUNJAB, PATIALA SERVES TRADITIONAL NORTH INDIAN CUISINE WITH IMMACULATE PRESENTATION & PITCH-PERFECT SPICING. THE SLEEK DÉCOR CHIMES WITH PATIALA'S LUXURIOUS THEME. THE DISPLAY KITCHEN LETS DINERS WATCH, AS THEIR RICHLY FLAVOURED DISHES ARE PREPARED IN THE TANDOOR, OVER CHARCOAL OR ON A HOT PLATE (TAWA).

THE STAFF AT PATIALA WELCOMES ITS EXCLUSIVE CLIENTELE. IN THE MAIN DINING AREA, AND ALSO OFFERS TWO PRIVATE DINING ROOMS AS WELL AS A LOUNGE AND BAR.



# Patiala

## Classic Soup

### **Dal Dhaniya Ka Shorba** 39

Authentic North Indian style lentil soup, lentil fritters, cherry tomato and microgreens

### **Mushroom Soup** 39

Rich with earthy button mushrooms and has the added goodness of Indian spices

### **Murg Malai Shorba** 48

Creamy chicken soup slow cooked, served with cherry tomato and mix cress

## Vegetarian Starters

### **Beetroot Shammi** 75

Beetroot patties tossed with royal cumin, garam masala and cooked on griddle

### **Palak Zardaloo Kebab** 75

Spinach and apricot patties cooked with garlic finished with desi ghee on a griddle

### **Tandoori Paneer Tikka** 89

Tender cottage cheese marinated with yellow chilli, carom seeds and cooked in tandoor

### **Dahi Ke Kebab** 69

Fresh curd cheese mixed with browned onion and coriander. Delicately breaded and fried

### **Khumb Ki Galouti** 69

Mushroom roast cashew mix, smoked with exotic spices and served with saffron bread

### **Kamal Jad Ki Shammi** 69

Lotus stem, roast cashew nut, onion mix smoked with exotic spices and served with apple pachdi

### **Tandoori Malai Broccoli** 69

Grilled broccoli florets in a yoghurt and cardamom marinade

### **Garam Masala Marinated Eggplant Steak** 59

Tomato chutney, greek yoghurt and green apples

### **Veg Kebab Platter**

### **Platter for One | Platter for Two** 105 | 165

Enjoy a platter full of vegetarian kebabs with beetroot shammi, tandoori malai broccoli, palak zardaloo, paneer tikka and khumb ki galouti



Above dishes may contain allergens such as nuts, seeds & gluten  
Kindly advice the server of any food allergies.

\*Prices are inclusive of 7% Municipality & 5% VAT

# Patiala

## Chaat

	<b>Palak Patta Chaat</b>	<b>48</b>
	Made with crisp fried spinach drizzled with chutney and sprinkled with masala	
	<b>Lucknowi Tikki Chaat</b>	<b>45</b>
	Deep fried green peas & potato patty, served with spice powder, chickpeas and tamarind chutney	
	<b>Arbi Aloo Tokri Chaat</b>	<b>45</b>
	Deep fried potato baskets topped with boiled Arbi and drizzle with chutney	
	<b>Chilli Nadru</b>	<b>54</b>
	Fried lotus stem tossed with onion, bell pepper and garlic tomato sauce	

## Salads

	<b>Raw Papaya &amp; Mango Salad</b>	<b>42</b>
	Freshly grated papaya and mango tossed with jaggery, garlic and peanuts	
	<b>Fattoush Salad</b>	<b>42</b>
	Crispy lettuce mixed with cucumber, tomato, olives and topped with fresh pomegranate	
	<b>Chicken Tikka Caesar Salad</b>	<b>47</b>
	Crispy lettuce mixed with Caesar dressing, topped with shaved parmesan cheese and chicken tikka	
	<b>Rainbow Salad</b>	<b>42</b>
	Lettuce, beetroot, carrot & cherry tomatoes tossed with honey mustard dressing	

## Non-Vegetarian Starters

	<b>Galouti Kebab</b>	<b>129</b>
	Tender minced lamb and roasted cashew mix, smoked with exotic spices and served with saffron flavored bread	
	<b>Amritsari Seekh</b>	<b>125</b>
	Royal cumin spiced minced lamb skewers coated with peppers	
	<b>Gosht Ki Pasliyan</b>	<b>138</b>
	Chargrilled New Zealand lamb chop in a zesty black pepper marinade	
	<b>Patiala Murgh Tikka</b>	<b>99</b>
	Spicy chicken kebab from the royal kitchens of Patiala	



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# Patiala

	<b>Dhaniya Murg Tikka</b>	<b>99</b>
	Chicken marinated with fresh coriander seeds, garlic and fresh green coriander leaves	
	<b>Afghani Murg Tikka</b>	<b>99</b>
	Tender chicken breast marinated with cream and yellow chilli and cooked in tandoor	
	<b>Malai Kebab</b>	<b>115</b>
	This kebab is steeped in fresh cream and cardamom. It's a die-hard classic and is subtle on spices. Cream makes its soft and juicy after roasting in tandoor	
	<b>Quattro Chicken Kebab</b>	<b>145</b>
	Four different flavors of chicken kebab (chicken tikka, Afghani murgh tikka, malai kebab & dhaniya Murg tikka)	
	<b>Salmon Fish Tikka</b>	<b>149</b>
	Salmon Fish marinated with fried curry leaves paste, exotic dried mango powder and yoghurt	
	<b>Achari Prawns</b>	<b>165</b>
	Prawns marinated with pickling spices and cooked in tandoor	
	<b>Malai Prawns</b>	<b>165</b>
	Prawns tossed in butter, onion seeds and garlic served with malai sauce	
	<b>South Indian Style Prawns</b>	<b>165</b>
	Prawns marinated with mustard seed, red chillies and curry leaves	
	<b>Malabari Scallops</b>	<b>115</b>
	Seared scallops, Mushroom chaat and tossed asparagus	
	<b>Tandoori Lobster</b>	<b>199</b>
	Chilli yoghurt marinated lobster, cooked in tandoor	
	<b>Kebab Platter</b>	<b>135   250</b>
	<b>Platter for one   Platter for Two</b>	
	An assortment of galouti kebab, chicken tikka, dhaniya murg tikka, murg malai kebab and Afghani murgh tikka	
	<b>Seafood Platter</b>	<b>339</b>
	An assortment of fried fish, fish tikka, achari prawns, malai prawns, tandoori lobster	





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# Patiala

## Main Course Vegetarian

	<b>Aloo Gobhi Udaigiri</b>	<b>75</b>
	Cauliflower and potatoes tossed with curry leaf flavoured masala tangy and spicy	
	<b>Spinach Masala</b>	<b>68</b>
	Fresh greens cooked with cumin, garlic and masala mix	
	<b>Saag Paneer</b>	<b>99</b>
	Cottage cheese tossed with pureed spinach, mustard leaves and garlic	
	<b>Paneer Tikka Masala</b>	<b>99</b>
	Paneer marinated with yoghurt and spices, cooked in tomato-onion gravy	
	<b>Lotus Stem Kofta</b>	<b>88</b>
	Crispy fried dumplings of nadru served with traditional Mughlai gravy	
	<b>Paneer Khurchan</b>	<b>99</b>
	A thick and intense paneer preparation cooked on a flat iron with masala and paneer scrapings	
	<b>Bharwan Achari Baigan</b>	<b>72</b>
	Baby brinjal stuffed with vegetables and cheese cooked in achari gravy	
	<b>Patiala Shahi Paneer</b>	<b>99</b>
	Tandoor cooked paneer simmered in silken tomato curry with fenugreek leaves	
	<b>Pindi Chole</b>	<b>69</b>
	Chickpeas cooked with traditional Indian spices	
	<b>Bhindi Do Pyaza</b>	<b>69</b>
	Fresh okra and onions, flavoured with Patiala spices	
	<b>Subz Jalfrezi</b>	<b>69</b>
	Assorted vegetables sautéed with onion, tomatoes peppers and Patiala spices	
	<b>Dal Makhni</b>	<b>58</b>
	Black lentils slow cooked with butter and tomatoes	
	<b>Dal Tadka</b>	<b>58</b>
	Toor, moong and masoor dal cooked with turmeric and tempered with cumin, garlic and tomatoes	



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# Patiala

## Non-Vegetarian

**Nalli Nihari** 149  
Tender lamb shank slow cooked in traditional gravy



**Patiala Lamb Curry** 139  
A popular boneless lamb curry from India with a base of browned onions and chillies



**Patialashahi Meat** 139  
A semi dry boneless lamb curry with roasted lamb chunks finished on the tawa



**Saag Gosht** 139  
Tender pieces of slow cooked lamb, flavoured with fresh spinach and garlic

**Lamb Nilgiri Korma** 139  
Tender pieces of lamb slow cooked, flavored with fresh spinach, coconut and coriander leaves

**Sikandari Raan** 210  
Tender leg of lamb, marinated overnight and slowly cooked to perfection

**Butter Chicken** 135  
A careful selection of tart tomatoes along with butter and fresh cream are the true essence of a great butter chicken

**Murg Methi** 135  
Chicken cooked with cashew nuts, tomatoes and fenugreek leaves

**Home Style Chicken Curry** 135  
Chicken cooked with onion, tomato and fresh home ground spices

**Chicken Tikka Masala** 135  
Chicken marinated in yoghurt, spices and cooked in tomato-onion gravy



**Kadai Chicken** 135  
Chicken cooked in red gravy with fresh spices and capsicum



**Murg Khurchan** 135  
A thick and intense chicken preparation cooked on a flat iron with masala and chicken scrapings



Favorites

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# Patiala

## Malabari Curry with Prawns / Fish 165 | 145

Juicy prawns or fish simmered in coconut and  
curry leaf flavoured curry



## Prawn Masala 165

Prawns tossed with peppers, onions,  
tomatoes and kasoori methi

## Rice & Breads

## Prawns Biryani 169

Plump prawns and finest basmati cooked on dum



## Gosht Biryani 159

Lamb and finest basmati cooked together  
with saffron on dum

## Murg Biryani 139

Chicken cooked with finest basmati with saffron on dum

## Subz Biryani 99

Vegetables cooked with finest basmati on dum

## Plain Rice 35

## Biryani Rice /Saffron Rice /Jeera Rice 39

## Plain Yoghurt 18

## Raita 25

Cucumber Raita | Veggie Raita

## Naan 19

Garlic Naan | Butter Naan | Plain Naan

## Kulcha 25

Stuffed Potato | Stuffed Paneer  
Stuffed Onion | Chilly Cheese Naan

## Peshwari naan 25

Naan filled with almonds & desiccated coconut

## Roti & Paratha 19

Tandoori Roti | Laccha Paratha | Mint Paratha

## Bread Basket 59

Plain naan, butter naan, garlic naan and tandoori roti

## Gluten Free Bread 25



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# Patiala

## *Tasting Menu (Non-Vegetarian)*

### **Patiala Experience**

**325**

Sample small bites of non-vegetarian food from some of the best Indian Classics & Progressive Indian Cuisine

### **Dine & Wine**

**395**

Pair the menu with a glass of Prosecco followed by a glass of house White or Red wine

## *Starters*

### **Afghani Murg Tikka**

Tender chicken breast marinated with cream and yellow chilli, cooked in tandoor

### **Malai Prawns**

Prawns tossed in butter, onion seeds and garlic served with malai sauce

### **Malabari Scallops**

Seared scallops, Mushroom chaat and tossed asparagus

### **Gosht Ki Pasliyan**

Chargrilled New Zealand lamb chop in a zesty black pepper marinade

## *Chaat*

### **Chilli Nadru**

Fried lotus stem tossed with onion, bell pepper and garlic tomato sauce

## *Soup*

### **Murgh Malai Shorba**

Creamy chicken soup slow cooked, served with cherry tomato and mix cress

## *Main Course*

### **Nalli Nihari**

Tender lamb shank slow cooked in traditional gravy

### **Butter Chicken**

A careful selection of tart tomatoes along with butter and fresh cream are the true essence of a great butter chicken



# Patiala

## Lotus Stem Kofta

Crispy fried dumplings of nadru served with traditional Mughlai gravy

## Dal Makhni

Black lentils slow cooked with butter and tomatoes

## Murg Biryani

Chicken cooked with finest basmati with saffron on dum

## Bread Basket

## Dessert

## Bhapa Doi and Mango Lassi Ice Cream

Vanilla flavored steamed yogurt and Frozen lassi with mangoes, berries, chickpea panjeeri

## Tasting Menu (Vegetarian)

## Patiala Experience

275

Sample small bites of vegetarian food from Some of the best Indian Classics & Progressive Indian Cuisine

## Dine & Wine

345

Pair the menu with a glass of Prosecco followed By a glass of house White or Red wine

## Starters

### Beetroot Shammi

Beetroot patties tossed with royal cumin, garam masala and cooked on griddle

### Palak Zardaloo Kebab

Spinach and apricot patties cooked with garlic finished with desi ghee on a griddle

### Tandoori Paneer Tikka

Tender cottage cheese marinated with yellow chili, carom seeds and cooked in tandoor

## Garam Masala Marinated Eggplant Steak

Tomato chutney, greek yogurt and green apples



# Patiala

## *Chaat*

### **Chilli Nadru**

Fried lotus stem tossed with onion, bell pepper and garlic tomato sauce

## *Soup*

### **Mushroom Soup**

Rich with earthy button mushrooms and has the added goodness of Indian spices

## *Main Course*

### **Spinach Masala**

Fresh greens cooked with cumin, garlic and masala mix

### **Lotus Stem Kofta**

Crispy fried dumplings of nadru served with traditional Mughlai gravy

### **Patiala Shahi Paneer**

Tandoor cooked paneer simmered in silken tomato curry with fenugreek leaves

### **Dal Makhni**

Black lentils slow cooked with butter and tomatoes

### **Subz Biryani**

Vegetables cooked with finest basmati on dum

## *Bread Basket*

## *Dessert*

### **Bhapa Doi and Mango Lassi Ice Cream**

Vanilla flavored steamed yogurt and Frozen lassi with mangoes, berries, chickpea panjeeri







# Patiala

# Patiala

## ~ WINE BY THE GLASS ~

### CHAMPAGNE & SPARKLING WINES

		
Laurent Perrier Brut, NV Champagne, France		900
Dom Perignon Champagne, France		3500
Moet & Chandon, Rose Imperial France		1275
Valdo Rose, Prosecco Veneto, Italy	54	250

### WHITE WINES

Chardonnay Hardy's, Australia	59	279
Sauvignon Blanc Masia J, Spain	50	230
Pinot Grigio Da Luca, Italy	59	284

### RED WINES

Shiraz, Argento, Argentina	59	282
Cabernet / Merlot Hardy's, Australia	52	250
Pinot Noir, Matua Valley,	74	360

### ROSÉ

Pinot Grigio Rosé Italia, Italy	59	285
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# Patiala

## ~ WINE BY THE BOTTLE ~

### WHITE WINES

#### Australia

Viognier/ Marsanne, 415  
'The Hermit Crab',d' Arenberg

Chenin Blanc, 458  
Brown Brothers

Reisling, 325  
Hardys

Classic Dry White 495  
Sandalford,

#### Italy

Pinot Grigio, 419  
Borgo Tesis, Fantinel,

Soave, 285  
Folonari,

Terre Alte, 'Bianco tesis, Fantinel 1470  
'Borgo tesis, Fantinal,

Pinot Grigio, 285  
'Da Luca,

#### Spain

Torres, 310  
Vina Esmeralda Blanco,

#### New Zealand

Sauvignon Blanc, 830  
Dog Point, Angel Cove

#### France

Sancerre, 695  
Domaine Doudeau-Leger,

Petit Chablis, 785  
Laroche,

Chassagne-Montrachet 1600  
Domaine Joseph Drouhin,

Chateauneuf-du-Pape, 1450  
Domaine Du Vieux Telegraphe,

Meursault 1 er Cru, 'Charmes', 1850  
Domaine Ballot-Millot,



# Patiala

## California

Sauvignon Blanc, 520  
The Fume', Murphy-Goode,

Sauvignon Blanc, 555  
Vintner's Reserve' Kendall-Jackson,

Sauvignon Blanc, 730  
Stag's Leap Wine Cellars,

Chardonnay 350  
Blossom hill,

## India

Sauvignon Blanc, 310  
Sula,

Chenin Blanc, 250  
Sula,

## Chile

Sauvignon Blanc, 280  
Montes,

## South Africa

Chenin Blanc, 310  
Fish Hoek,

## RED WINES

## Argentina

Malbec, 425  
Ique, Enrique Foster

Shiraz, 282  
Argento

## France

Gevrey-Chambertin, 'Les Evocelles' 1670  
Domaine de la Vougeraie, Burgundy

Pinot Noir 595  
Attitude', Pascal Jolivet

## Italy

Primitivo 320  
Italia

Barolo, Cossetti 940  
Nebbiolo

Merlot Toscana lgt 495  
Danzante



# Patiala

## South Africa

Shiraz - Cabernet 520  
Boschendal

Merlot 698  
Morgenhof

## Spain

Torres, 'Sangre de Toro', Penedes 310  
Garnacha

Rioja Crianza, 495  
Navajas

## California

Pinot Noir, La Crema 890  
Sonoma Coast

Zinfandel, 'Vintner's Reserve' 615  
Kendall-Jackson

Cabernet Sauvignon, 'Grand Reserve' 610  
Kendall-Jackson

## Australia

Shiraz 320  
Whistling Duck

## New Zealand

Pinot Noir 625  
Village, Kumeu River

## Chile

Merlot 285  
Montes

## India

Shiraz 310  
Sula,

Shiraz 550  
Dindori Reserve, Sula

## ROSÉ

Pinot Grigio Rosé 285  
Italia, Italy

Rose d Anjou 310  
Sauvion et fils, Italy



# Patiala

## ~ SIGNATURE COCKTAILS ~



### Twisted Tiki

69

Spiced Rum, Fresh Watermelon, Green Apple Syrup and Cinnamon Powder

### Bombay Safari

69

Gordons Gin, Apricot Brandy, Peach Puree, Orange Juice



### Patiala Passion

69

White Rum Infused with Cinnamon, Lemon, Mint, Mango & Passion Fruit Puree, Masala Powder, Ginger Ale

### Patiala Peg

69

Double Whisky, Drambuie, Passion Fruit, Patiala Sour

### Mango Mirchi Margarita

69

Jose Cuervo Silver Tequila, Triple Sec, Green Chilli, Mango Puree, Patiala Sour

### Masala Gin Jaljeera

69

Gordons Gin, Fresh Cucumber, Topped with Jaljeera and Soda Water



### Rau Punjab Di

69

Rum, Sugar Cane Syrup, Patiala Sour, Ginger Ale



### Patiala Paradise

69

Vodka, Pomegranate, Patiala Sour, Passion Fruit, Mint Leaves

### Masala Whisky Infusion

69

Whisky Infused with Cinnamon, Cardamom, Clove & Orange Slice, Ginger Ale

### Havana Symphony

69

Pineapple Juice, lemon Juice, Strawberry Syrup, White Gold Rum



Favorites

\*Prices are inclusive of 7% municipality fee & 5% VAT

# Patiala

## ~ PATIALA MARTINIS ~

 **Passiontini** 65  
Vodka, Passion Fruit, Lemon Juice

 **Appletini** 65  
Vodka, Apple Juice, Green Apple  
and a dash of Lemon Juice

**Punjabtini** 65  
Gin, Grand Marnier, Pomegranate Juice,  
Grenadine

**Whiskytni** 65  
Bourbon Whisky, Midori Melon Liqueur,  
Apple, Lime

**Spiced Martini** 65  
Spiced Rum, Drambuie, Chili, Coriander,  
Ginger, Grapefruit Juice

**Green Tea Martini** 65  
Fresh Green Tea, Lemon Juice, Premium Vodka

## ~ BELLINI'S ~

**Peach Bellini** 65  
Peach Puree, Schnappes topped with Prosecco

**Caribbean Bellini** 65  
Malibu, Pineapple Juice topped with Prosecco

**Kir Royale** 65  
Crème De Casis, Topped With Prosecco



## ~ CLASSICS ~

<b>Bloody Mary</b> Vodka, Spicy Mix Seasonings, Tomato Juice	64
<b>Classic Martini</b> Choice of Vodka or Gin	64
<b>Singapore Sling</b> Gin, Cherry Heering, Triple Sec, Dom Benedictine, Lime Juice, Grenadine, Pineapple Juice, Angostura Bitters, Soda	64
<b>Daiquiri</b> White Rum and Patiala Sour	64
<b>Mai Tai</b> White & Dark Rum, Amaretto, Triple Sec, Pineapple Juice, Orgeat Syrup, Grenadine	64
<b>Old Fashioned</b> Bourbon Whisky, Sugar, Angostura Bitters	64
<b>Manhattan</b> Bourbon Whisky, Martini Rosso and a dash of Angostura Bitters	74
<b>Caipiroska</b> Vodka, Lime & Sugar	58
<b>Mint Julip</b> Bourbon Whisky, Mint Leaves, Lime, Sugar On Ice	64

# Patiala

## ~ BEERS ~

Heniken	52
Kingfisher	52
Cobra	52
Carlsberg	52
Peroni Nastro	52
Hoegarden (Draught)	38   55

Half | Full

## ~ CIDER ~

Somersby	35
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## ~ SPIRITS ~

### VODKA

30 ML



Absolute	50	1100
Grey Goose	68	1522
Belvedere	68	1500
Beluga Noble	74	1700
Stolichnaya Elite	74	1675

### GIN

Hendrick's	50	1100
Bombay Sapphire	54	1150
Tanqueray 10	58	1250

### RUM

Bacardi White	58
Sailors Jerry	45
Captain Morgan Dark	58
Havana Club 7yrs	64
Havana Club 15yrs	325



## ~ WHISKEY ~

### HIGHLAND MALTS

Glenmorangie Original	58	1260
Glenmorangie Quinta Ruban	58	1470
Glenmorangie 18yrs	142	3780
Glengoyne 21yrs	148	4120

### SPEYSIDE MALTS

Glenlivet 12yrs	64	1400
Glenlivet 15yrs	99	2300
Glenlivet 18yrs	179	3995
Glenfiddich 15yrs	74	1575
Glenfiddich 18yrs	89	1950
Balvenie Double Wood 12yrs	64	1400
The Macallan Fine Oak 12yrs	74	1575
The Macallan Fine Oak 18yrs	179	3930

### ISLAND MALTS

(INCLUDING ISLAY)

Ardbeg 10yrs	58	1275
Caol Ila 12yrs	74	1785

### ISLAND

Highland Park 18yrs	105	2730
Talisker 10yrs	74	1785



## JAPANESE SINGLE

(MALT WHISKEY)

Miyagikyo 12yrs	125	2750
Nikka 12yrs	137	3014

## BLENDED WHISKEY

Canadian Club	48	950
Jameson	48	950

## BLENDED MALT WHISKEY

Monkey Shoulder	58	1270
Nikka	68	1475

## INDIAN MALT WHISKEY

Amrut	68	1475
Amrut Fusion	74	1620
Paul Jhon Brillance	58	1250
Paul Jhon Peated	69	1500

## PREMIUM BLENDED SCOTCH WHISKIES

J Walker Double Black	69	1350
Chivas Regal 12yrs	64	1260
Chivas Regal 18yrs	100	2310
J Walker Gold Label 18yrs	132	2640
J Walker Blue Label	235	4725

## AMERICAN WHISKEY

Gentleman Jack	79	1675
Jack Daniel's	50	1050
Jack Daniel's Single Barrel	68	1375



## ~ TEQUILA ~

Patrón XO Café	58	1680
Patrón Silver	58	1680
Patrón Reposado	68	
Patrón Anejo	84	

## ~ COGNAC / BRANDY ~

Hennessy V.S	74	1260
Remy Martin V.S.O.P	84	1750
Remy Martin XO	189	4158
Hennessy X.O	189	4158
Hennessy Paradis	326	8085

## ~ APERITIF & DIGESTIF ~

Baileys Cream	52
Disaronno	52
Drambuie	52
Kahlua	52
Tia Maria	52
Romana Sambuca	52
Goldschläger	54
Aperol	54
Limoncello	54
Grappa	54
Pimms No. 1	54



# Patiala

## ~ MOCKTAILS ~

**Apple Delight** 39  
Apple, Lime, Mint, Ginger Ale,  
Fresh Ginger

**Basil Breeze** 39  
Fresh Cucumber, Basil, Lemonade,  
Patiala Sour

**Peach Punch** 39  
Orange, Peach, Hazelnut, Lemonade

**Rain Forest** 39  
Fresh Blueberry, Passion Fruit, Mango,  
Cranberry Juice

**Banarasi Paan Candy Mojito** 39  
Mint Leaves, Paan Candy Syrup,  
Lemon Juice, Sugar Syrup

**Berries On Ice** 39  
Frozen Strawberry Puree, Black Berry Puree,  
Black Current Syrup, Lime Juice, Sugar Syrup,  
Soda And 7 Up

**Peanut Chocolate Colada** 50  
Fresh Pineapple Juice, Coconut Milk,  
Fresh Cream, Sugar Syrup, Chocolate

## ~ SUMMER COOLERS ~

**Chaas** 32  
Plain or Masala Tempered Butter Milk

**Jaljeera** 25  
Roast Cumin, Mango Powder Spiced Drink

**Lassi** 36  
Thick Churned Yoghurt, Served  
Sweet, Salted, Apple Flavor or with Mango

**Nimbu Panni** 20  
Fresh Lime Water with Rock Salt





## ~ SOFT DRINKS ~

**Carbonated Drinks** 21  
Pepsi, Diet Pepsi, 7Up, Diet 7Up,  
Mirinda, Soda, Tonic, Ginger Ale

**Energy Drinks** 45  
Red Bull

**Mineral Water** 19 | 29  
Small | Large

## ~ JUICES ~

**Fresh Juices** 29  
Orange, Watermelon, Mango

**Juices** 20  
Cranberry, Apple, Pineapple, Tomato

## ~ HOT BEVERAGES ~

**Coffees** 20  
Freshly Brewed Coffee  
Cappuccino  
Café Latté

**Espresso** 19 | 28  
Single | Double

**Tea Selection** 26  
Masala Chai, Green, Ginger, English Breakfast,  
Earl Grey, Jasmine, Chamomile, Fresh Mint



## ~ Dessert Selection ~

<b>Chenna Payesh* (A)</b> Stewed Cheese Dumpling, Mascarpone, Baileys, Madras Filter Coffee, Amaretto, Caramelized Sugar	<b>69</b>
<b>Bhapa Doi, Raspberry Sorbet, Besan Panjeeri</b> Vanilla Flavoured Steamed Yogurt, Homemade Raspberry Sorbet, Chickpea Panjeeri	<b>49</b>
<b>Kesar Rasmalai</b> Sugar Poached Cottage Cheese, Served in Saffron Milk	<b>49</b>
<b>Gulab Jamun</b> Sweetened Reduced Milk and Flour Dumpling	<b>49</b>
<b>Zafrani Phirni</b> Rice Cooked With Milk, Saffron And Cardamom	<b>49</b>
<b>Mango Lassi Ice Cream</b> Frozen Lassi Flavoured with Mangoes, Nan Khatai Cookie Crumble	<b>49</b>
<b>Pistachio Kulfi</b> Freshly Ground Pistachio Mixed with Reduced Milk and Frozen	<b>49</b>
<b>Beetroot Halwa</b> Beetroot Stewed With Sugar, Milk And Dry Nuts Served With Vanilla Ice-cream	<b>49</b>
<b>Jalebi Rabdi</b> Deep fried wheat flour batter in circular shape soaked in sugar syrup and served with rabdi	<b>49</b>
<b>Dessert Platter</b> Selection of Desserts Perfect for Sharing	<b>79</b>