






















MENU

Small Plates


- Boiled Masala Peanut (S)(N)** 
Boiled Peanut with chopped onion, green chillies, tomato and coriander
- Jhalmudi (N)** 
Famous street snacks from Bengal
- Onion Bhajia (G)** 
Crispy Batter fried onion slice served with mint chutney
- Gobhi Manchurian (S)(G)** 
Cauliflower Florets Tossed With Manchurian Sauce
- Vegetable Spring Roll (G)** 
Seasonal oriental style vegetables wrapped and deep fried in a pastry sheet
- Dahi Ke Kebab (D)(N)** 
Yoghurt kebabs flavored with Cardamom, Nuts, Ghee & Ginger
- Chatpata Aloo Bhakarwadi** 
Pinwheel Of Tangy Potato Filling In Shortcrust Served With Tamarind Chutney (N)(G)
- Chilli Lotus Steam (S)(G)** 
Lotus Stem Tossed With Sweet Chilli And Soya Sauce
- Momos Steamed (G)**
Veg 
Chicken 
- Kashmiri Paneer Tikka** 
Kasundi Flavour Infused with Silky Cottage Cheese (D)(N)
- Tulsi Paneer Tikka (N)** 
Mild Flavour Of Basil Infused Silky Cottage Cheese
- Chilli Panner (S)(G)** 
Paneer Tossed With Chilli Sauce And Soya Sauce

Crafty Bite's

- French Fries (G)** 
Your choice Salted / Peri Peri
- Garlic Bread (G)** 
Your choice Plain / Cheese
- Potato Popper (G)** 
Deep Fried Potato Poppers Served With Tomato Ketchup Or Peri Peri Sauce
- Jalapeno cheese Poppers** 
Jalapeno & cheese Stuffed Popper Balls (G)(D)
- Vada Pav (G)(D)** 
Mumbai Special street food
- Cheese Chilli Toastie (G)(D)** 
Nachos (G)(D)
Veg  / Chicken 
Fried Tortilla Corn Chips With Cheese Sauce & Jalapeno Salsa, Sour Cream

- Tawa Seer Fish (S)** 
Indian Spices Marinated tawa Seer fish
- Oriental Chicken Wings (S)(G)** 
Chicken Wings Marinated With Asian Spices
- Afghani Murgh Tikka (D)(N)** 
Cashew & Yoghurt Based Chicken Morsels Cooked In Tandoor
- Murgh Mathania Tikka (S)(D)** 
Rajasthani Mathania Chilli Marinated Chicken Tikka Cooked In Tandoor
- Chicken Ghee Roast (S)(N)** 
Chicken ghee roast has a tangy and spicy with ghee and roasted spices.
- Tangra Chilli Chicken (S)(G)** 
Hot and spicy wok tossed all-time favourite chili chicken mixed with onion & capsicums.
- Chicken 65 (S)(G)** 
Boneless Tender Chicken Marinated In Indian Spices & Deep Fried
- Tandoori Chicken (D)(S)** 
Chicken marinated in yogurt and spices & Lemon Cooked in Tandoor
- Lahori Boti Seekh (S)** 
Mini Barbeque Lamb Skewer Served With Mint Chutney
- Tenderloin Coconut Fry (S)** 
Beef tenderloin Cooked Indian Spices And fried Coconut Chunks
- Tenderloin Black Pepper** 
Beef Tenderloin Tossed with chef special sauce and Black Pepper (S)(G)
- Thai Lemon Chilli Basil Fish** 
Thai Spicy Fish Cubes With A Hint Of Basil (S)(G)
- Curry Patta Prawn (S)** 
Tamilnadu Style Prawn Dry Preparation With Curry Leaves

- Chowpatty Sandwich Veg** 
Onion, Tomatoes, Potatoes, Cheese With Mint Chutney Served With French Fries (G)(D)
- Chicken Nuggets (G)** 
Fish Fingers (G) 
Crumb fried fishfinger with potato Fries served with tartre sauce

- Dynamite Shrimp (G)(A)(S)** 
Crispy, fried shrimp coated in a spicy mayonnaise dressing and served with Wasabi sauce



- Kodagu Chilli Pork (S)(P)** 
Popular traditional pork preparation of Coorg which is rich, along with coorg spices
- Mutton Pepper Fry (S)** 
Mutton Pepper Fry is a spicy bone meat cooked with lot of black pepper
- Royyala Vepudu (S)** 
Andra Style Stir Fry Prawns With Cumin Powder And Local Spice Mix
- Butter Garlic Prawns (G)** 
Crispy Fried Prawn Tossed With Creamy Butter Garlic Sauce
- Tandoori Jhinga (D)(S)** 
Prawns Marinated In a Spiced Yoghurt Cooked Over Tandoor



Platter's & Roll's

- Tandoori Platter (D)(S)(N)(G)**
Veg  / Non Veg 
3 Varieties Of Chef'S Choice Tandoori Starters
- Asian Platter (D)(S)(N)(G)**
Veg  / Non Veg 
3 Varieties Of Chef'S Choice Asian Starters
- Kathi Roll (S)(G)**
Veg  / Paneer  / Chicken 

Crafty Thin Crust

12 Inches

- Pizza Classic Margherita (G)(D)** 
Classic Pizza With Mozzarella Cheese
- Panner Tikka Pizza (G)(S)(D)** 
Paneer, Chilli, Tossed Onions, Tomato Sauce And Cheese
- Pizza Primavera (G)(D)** 
Thin Crust Pizza With Broccoli, Roasted Capsicum And Zucchini
- Quatro Formaggio Pizza (G)(D)** 
Mozzarella, Cheddar, Parmesan & Danish Blue
- Make Your Own Pizza Veg** 
(Choose any 3) (G)(D)
Broccoli, Sweet Corn, Mushroom, Paneer, Capsicum, Olives, Jalapeno,
- Chicken Tikka Pizza (G)(D)(S)** 
Thin Crust Pizza With Chesse, Chicken Tikka, Green Chillies, Tomatoes And Onion. 12 Inches
- Pizza Bbq Chicken (G)(D)** 
Thin Crust Pizza With BBQ Chicken, Jalapenos, Tomato Sauce And Cheese
- Pizza Pepperoni (G)(D)(P)** 
Pepperoni, Pizza Sauce And Cheese
- Make Your Own Pizza Non Veg (Choose any 3) (G)(D)** 
Chicken Tikka, Peperoni, BBQ Chicken, Tossed Chicken, Jalapenos, Olive, Capsicum, Paneer, Mushroom, Corn, Broccoli

 Chef Special, (G) - Gluten,  Spicy (S), (N) - Nut, (D) - Dairy Product, (A) - Alcohol, (P) - Pork

All rates are subject to taxes as applicable. Please speak to our associates for any dietary needs or allergies.

MENU

Herb Garden

Green Salad ■

The Caesar Salad ^(D)

Veg ■ / Chicken ■
Romain Lettuce, Permesan Chesse And
Garlic Caesar Dressing

Mexican Corn And Bean ■

Salad ^(D)
Black Bean & Corn Lime And Garlic
Infused Excellent Mexican Food

Greek Salad ^(D) ■

Tomato, Cucumber, Onion With Feta
Cheese And Oliver Dressing

Soup

Hot And Sour Soup ^(S) ■

Veg ■ / Chicken ■

Tangy And Spicy Soup

Tomato Basil Soup

Veg ■ / Chicken ■

Roasted Tomato And Roasted Pepper
Soup Served With Fresh Basil And
Grilled Cheese Croutons

Minestrone Veg Soup ■

Italian Soup Is Made With Fresh
Seasonal Vegetables, Often With The
Addition of Rice.

Zuppa Di Palo ^(D) ■

Cream Of Mushroom Soup Is Made
With Cream Or Milk, Bits Of
Mushrooms And Onions,
Seasonings,

Pan - Asian fare

Garlic Noodles ^(G)

Veg ■ / Chicken ■ / Prawn ■

Noodles Tossed With Burnt Garlic And
Vegetable

Fried Rice

Veg ■ / Chicken ■ / Prawn ■

Steamed Rice Tossed With Vegetable

Thai Curry

Red / Green

Veg ■ / Chicken ■ / Prawn ■

Vegetable Cooked In Thai Curry and
Served With Steamed Rice

Nasi Goreng ^(N) ■

Fried rice flavoured with sweet soya &
chilli. Served with fried egg, satay,
cucumber & keropok



Indian Mains

Yellow Dal Tadka ■

Aloo Jeera ■

Potatoes Sauteed With Cumin

Bhindi Masala ■

Okra Cooked With Spices, Onion And
Tomato

Kadai Bhindi ^(S) ■

Stired Fried Okra And Capsicum Are
Mixed With Spicy, Flavorful Onion-
Tomato Kadai Masala

Gobi Masala ■

Cauliflower Cooked In Onion And
Tomato Gravy With Spices

Dal Makhani ^(D) ■

Overnight Cooked Black Lentils
Finished With Cream And Butter

Vegetable Kolhapuri ^{(D)(S)} ■

Spicy Vegetable Curry Kolhapuri Style

Vilayati Sabzi ^{(D)(S)} ■

English Vegetable Cooked With
Tomato Onion Gravy

Kadai Paneer ^{(D)(S)} ■

Stired Fried Paneer And Capsicum Are
Mixed With Spicy, Flavorful Onion-
Tomato Kadai Masala

Chicken Kolhapuri ^{(D)(S)} ■

Spicy Chicken Curry Kolhapuri Style

Chicken Chettinad ^(S) ■

Chicken Cooked In Authentic
Chettinad Masala

Kadai Chicken ^{(D)(S)} ■

Stired Fried Chicken And Capsicum
Are Mixed With Spicy, Flavorful Onion-
Tomato Kadai Masala

Kerala Fish Curry ^(S) ■

Fish Cooked With Southern Spices

Murgh Makhani ^(D) ■

Chicken Cooked With Local Spices And
Makhni gravy with rich Cashew Paste

Laal Maas ^(S) ■

Slow cooked mutton in local spices
with a bursting flavors of red chilli.

Gosht Rogan Josh ^(S) ■

Mutton Braised In Gravy Flavoured With
Garlic, Ginger And Aromatic Spices

Mutton Rara Ghost ^(S) ■

Mutton Pieces And Mutton Mince With
Chef Special Spices.

Prawn Curry ^(S) ■

Homemade Prawns curry cooked in
south Indian style

Indian Mains & Sides

Biryani 459/489/565/629/679

Veg ■ / Egg / Chicken / Lamb / Prawn ■

Basmati Rice Cooked With Saffron And
Spices & Clarified Butter

Roti / Naan ^(G) ■

Plain / Butter / Garlic

Kulcha Plain / Butter ^(G) ■

Kulcha Aloo / Paneer ^(G) ■

Lachha Paratha ^(G) ■

Plain / Butter / Methi / Pudina

Paratha Tawa / Malabar ^(G) ■

Rice ■

Steamed / Curd / Ghee / Jeera

Italian Fare

Club Sandwich Veg ^{(D)(G)} ■

Layered Veg Sandwich With Cheese, Vegetable And Lettuce

Selection of Pasta Veg ■

Penne / Spaghetti / Macaroni Chicken ■

Alfredo Pasta ^{(D)(G)} Prawn ■

Pasta Tossed In Creamy Sauce With Vegetable

Arrabiata Pasta ^{(D)(S)(G)} ■

Pasta Tossed In Spicy Tomato Sauce With Chicken And Cheese

Creamy Pesto ^{(D)(G)}

Pesto Is A Thick, Green Sauce from The Basil, And Salty And
Rich From The Cheeses, And Pine Nuts

Aglie o olio ^{(G)(S)} ■

Aglie o olio is a deliciously simple Italian dish of fresh garlic,
olive oil, and Parmesan cheese

Spaghetti Bolognese ^{(D)(S)(G)} ■

Spaghetti Tossed With Bolognese Sauce (Minced Meat, Bacon
, Tomato And Herbs)

Chicken Breast ^{(D)(G)} ■

Thyme Marinated Grilled Chicken Breast With Mashed
Potato Wedges, Tossed Vegetable And Mushroom Sauce

Tenderloin (Medallion / Rib Eye) ■

Beef Steak With Potato Wedges, Butter Tossed Grilled
Vegetable And Red Peppercorn Sauce (220 Grm)

Burger ■ ^{(D)(G)}

Veg Patty / Chicken Patty / Tenderlion Patty

Dessert's

Chocolate Pie ^{(D)(G)} ■

Gulab jamun ^{(D)(G)} ■

Selection Of Ice Cream ^{(D)(N)} ■

Vanilla / Strawberry / Rose petal / Chocolate

Selection Of Kulfi ^{(D)(N)} ■

Malai / Mango / Seethapal / Kesar Pista / Pista

Walnut Chocolate Brownie ^{(D)(G)(N)} ■

Pizookie ^{(D)(G)} ■

Flat round Chocolate cookie Served with
vanilla ice cream