

ALL SPICE

Appetizers

Bruschetta (Tomato salsa/Chicken Pate/Fish Pate) **350/425/480/-**

Grilled bread rubbed with garlic, olive oil, salt and served with choice of toppings

Mexican Nacho Salad (Paneer/Chicken) **300/400/-**

Nacho, Spicy Salad dip, American Corn, Almond flakes and cheddar cheese

Threaded Paneer/Chicken **390/425/-**

Your choice of order marinated with herbs wrapped with thin noodles and deep fried

Paneer Satay Stick with Peanut Sauce **385/-**

Cottage cheese skewered on bamboo sticks marinated with in-house sauces and grilled

Bird's Nest **385/-**

Seasoned potatoes with fried vermicelli in shape of bird's nest

Mozzarella Cheese Finger **350/-**

Finger shaped Mozzarella cheese marinated with herbs and tangy spices and deep fried

Veg Kebab Trio Satay **400/-**

A combo platter of Paneer, methi corn, and hara bhara kebab served with mint sauce and salads

Chutney Bombs 350/-
Mix ball of potato & veg stuffed with cheesy mint chutney

Paneer Kali Mirch Tikka 385/-
Chunks of cottage cheese marinated with crushed black peppers, cooked in the tandoor

Tandoori Veg Kebab Platter 1025/-
An assortment of Indian vegetarian kebabs from the tandoor

Tandoori Non-Veg Kebab Platter 1535/-
An assortment of Indian non-vegetarian kebabs from the tandoor

Chicken Cigarillos Kebab 750/-
Minced chicken liver and Cashewnuts stuffed in chicken breast and finished in Tandoor

Shikampuri Kebab 525/-
Minced Chicken Seekh with a creamy mustard filling

Chicken Tangri Kebab 425/-
All-time favorite

Tandoori Mugh (Half/Full) 425/625/-
A classic, needs no introduction

Lasuni Fish Tikka 480/-
King fish chunks marinated with garlic and finished in the Tandoor

Mahi Ajwani 480/-
King fish chunks marinated with tempered caraway seeds and cooked in the Tandoor

Whole Fish**As per weight**

Catch of the day cooked whole as per your choice (Oriental/Tandoori/Grilled)

Lasooni Tiger Tandoori Prawn**765/-**

Tiger Prawns marinated with garlic and cooked in the Tandoor

Mutton Seekh Kebab**530/-**

Minced mutton blended with spices and cooked in the Tandoor

Mutton Liver Fry**530/-**

An old timers favourite

Calamari Tower**595/-**

Squids marinated with continental herbs and spices and deep fried

Butter Garlic Prawn**545/-**

Fresh prawns with butter and garlic finished in a wok

Chicken Satay with Hot Garlic Dip**455/-**

Supremes of chicken skewered on bamboo sticks marinated with in-house sauces and grilled

Szechwan Cottage Cheese Coin**380/-**

Coin shape Cottage cheese deep fried and tossed with Szechwan sauce

Thai Stir Fried Chicken**425/-**

Chicken stir fried in tradition Thai sauces

Kung Pao Chicken/ Fish/Prawns**425/595/600/-**

Your choice of order marinated with oriental seasoning stir fried in aromatic Chinese sauce and topped with nuts

Soup

Roasted Pumpkin garlic Soup	135/-
Cream of Veg/Mushroom/Tomato	135/-
Cream of Chicken	180/-
Sweet corn (Veg/Chicken)	125/180/-
Tom Yum Soup Chicken/Prawn	180/190/-
Manchow Soup (Veg/Chicken)	125/180/-

Salads

Roasted Chicken Salad	350/-
Chunks of barbecued chicken with onion, bell peppers, tossed with Indian spices and chutney	
Prawn Waldorf salad	350/-
Chopped prawns with cocktail dressing	
Paneer Tikka salad	300/-
Chunks of paneer tikka in garlic yoghurt dressing	
Greek Salad	300/-
Lettuce, bell pepper, cucumber, cherry tomato, olive, onion, feta cheese with Greek dressing	
Hawaiian Chicken Salad	350/-
Shredded chicken with mayo cabbage	
Caesar Salad	300/-
Iceberg lettuce with olive, lemon, cheese and topped with bread croutons	

Main Course

Dal-e-Bahar	300/-
Black pulses tempered with spices, Makhane and cream	
Dal Tadka	250/-
Yellow lentils cooked and seasoned with Indian spices	
Dal Makhani	300/-
Black lentils cooked with lightly flavoured Indian spices	
Mushroom Matar Masala	415/-
Button mushrooms cooked and green peas cooked in Indian masalas	
Veg Kofta	415/-
Seasonal vegetable dumplings in an Indian spicy gravy, flavored with ginger	
Paneer Kholapuri	435/-
Cottage cheese chunks with bell peppers in spicy tomato based gravy	
Paneer Chatpata	435/-
Cottage cheese chunks simmered in tomato gravy, tempered with black cumin, mustard and whole red chillies	
Kadhai Paneer	435/-
Cottage cheese chunks stir fried in Indian spices with onions, tomatoes and capsicum	
Paneer Makhani	435/-
Cubes of cottage cheese cooked in creamy red tomato gravy	

Veg Kadhai	415/-
Seasonal vegetables stir fried in Indian spices with onions, tomatoes and Capsicum	
Subji Adraki	415/-
Seasonal vegetable dumplings in an Indian spicy gravy, flavored with ginger	
Tawa Veg	415/-
Seasonal vegetables cooked in whole Indian spices	
Veg Kheema Kasuri	415/-
Minced vegetables in tempered with Indian spices and kasuri meethi	
Veg Makhanwala	415/-
Seasonal vegetables cooked in butter, served in thick tomato gravy	
Aloo Zeera	250/-
Dry preparation of potato cubes tempered with cumin	
Aloo Mutter Sukha	250/-
Green peas and potato cooked with Indian spices	
Murgh Makhani	525/-
Chicken cooked in creamy red tomato gravy	
Peshawari Chicken	525/-
Chunks of chicken cooked in tandoor and simmered in Cashewnut gravy	
Bhuna Chicken Chaap Masala	525/-
Smoky chicken chunks in yogurt and Indian spicy gravy	
Kadhai Chicken	525/-
Chicken stir fried in Indian spices with onions, tomatoes and Capsicum	
Murgh Zeera	525/-
Chicken simmered in brown onion based gravy and tempered with cumin	

Fish Lababdar 545/-
King fish slices cooked in thick tomato gravy

Andaman Fish Curry 545/-
Slices of king fish cooked in Indian masala, coconut milk to enhance coastal flavours

Railway Mutton Curry 625/-
A milder version of the spicy mutton curry, balanced with coconut milk

Mutton Chaap Masala 625/-
Chunks of mutton cooked in onion tomato base, tempered with Indian garam masala

Kerala Mutton Masala 625/-
Chunks of mutton cooked with a special blend of South Indian spices and coconut milk

All Time Favorites

Grilled Sandwich (Paneer Tikka/Chicken Tikka) 280/350/-

Club Sandwich (Veg/Chicken) 245/300/-

Chicken Burger (Veg/Chicken) 250/300/-

Tower Burger (Veg/Chicken) 625/750/-

Pizza Veg (Regular/Peri-Peri) 725/-

Chicken Pizza (Tandoori/Peri Peri) 750/-

Rice

Plain Rice	170/-
Jeera Rice	245/-
Matar Pulao	300/-
Veg Pulao	300/-

Biryani

Dum Pukht Biryani

(Egg/Veg/Chicken/Fish/Prawn/Mutton) **395/415/485/510/615/615/-**
Basmati rice cooked Dum Pukht style and served with raita

Indian Breads

Phulka (Plain/Ghee)	35/-
Tandoori Roti (Plain/Butter)	50/-
Naan (Garlic/Butter/Plain)	95/-
Kulcha (Plain/Stuffed)	115/-
Paratha (Aloo/Gobi/Onion/Paneer/Dhaniya/Laccha/Plain)	125/-

Oriental

Fried Rice (Veg or Egg/Chicken/Prawn or Mixed)	215/415/455/-
Hakka Noodles (Veg or Egg/Chicken/Prawn or Mixed)	315/415/455/-
Chang Mai Noodles (Veg or Egg/Chicken/Prawn or Mixed) Your choice of order cooked with Thai red curry topped with crispy fried noodles	495/595/695/-
Pan Fried Noodles (Veg/Egg, Chicken, Prawn or Mixed)	380/415/455/-
Hunan (Chicken/Fish)	525/545/-
Chilli (Chicken/Fish)	525/545/-
Thai (Chicken/Fish/Prawn (Green/Red Curry)	525/545/625/-

The In-House Specials

Italian Risotto (Veg/Chicken/Prawn) Italian rice dish cooked with broth to a creamy consistency	495/595/695/-
Fish Meunière King fish slices pan fried and served with rustic brown butter sauce	595/-
Chicken Florentine Chicken breast stuffed with spinach & cheese grilled to perfection and served with sauté veg and herb rice	595/-
Spaghetti Bolognese A true Italian classic with minced mutton and chili sauce	695/-
Roasted Chicken in Red Wine A'la Funghi Sauce Herb roasted chicken served with sauté veg, mash potatoes, herbed rice with red wine mushroom sauce	595/-

Chicken Pepper Steak**525/-**

Grilled chicken breast in pepper sauce

Veg Sizzler**515/-**

Mixed veg patty served on a bed of herbed rice, with French fries and herbed veggies on the side. Comes Sizzling!

Chicken Sizzler**625/-**

Chicken patty served on a bed of herbed rice, with French fries and herbed veggies on the side. Comes Sizzling!

Lebanese Humus Platter**550/-**

Three types of humus served with Pita bread and Lavash

Cajun Veg**350/-**

Garden fresh vegetables sautéed in Cajun spices

Desserts

Sizzling Chocolate Truffle Tower	350/-
Darsan with Ice Cream	300/-
Apple Crumble with Caramel Sauce and Ice Cream	300/-
Taste Indiana	250/-
Brownie VS Cheese Cake	250/-
Coconut Panna Cotta	250/-
Death by Chocolate	245/-
Crème Brulee	215/-

Beverages

Tea/Coffee (Cup)	70/-
Milk (Glass)	70/-
Cold Coffee/Milk Shake with Ice Cream	220/-

- All prices are in INR
- Guest Advisory: Kindly consult your order taker for allergens, especially if you have certain medical conditions.
- GST @18% will be billed extra.

Cocktails

Ice Tea	700/-
Vodka, gin, Bacardi, triple sec, topped with Coke	
My Fair Lady	550/-
Gin, pineapple juice, dash of orange juice, sugar syrup & lime juice with egg white	
Gimlet	550/-
Gin & sweet and sour mix	
Cosmopolitan	415/-
Vodka, triple sec, cranberry juice, sugar syrup & lime juice	
Blue Martini	415/-
Vodka, orange juice, blue curacao, sugar syrup & lime juice	
Sex on the Beach	415/-
Vodka, orange juice, cranberry juice, sugar syrup & lime juice	
Green Hitch	415/-
Vodka, mint syrup, kiwi crush, orange juice, sugar syrup & lime juice	
Caipiroska	415/-
Vodka, lemon chunks, brown sugar, muddled & then topped with soda	
Mojito	415/-
White rum, lemon chunks, mint leaves, brown sugar & soda	
Daiquiri	415/-
White rum, triple sec, sugar syrup & lime juice with crushed ice	

Maitai 415/-
White rum, dark rum, triple sec, lime juice, orange juice, pineapple juice & grenadine syrup

Whisky Sour 415/-
Whisky, lime juice, sugar syrup, dash of egg white

Apple Jack 415/-
Whisky, peach syrup, lime juice, apple juice & soda

Mint Julip 415/-
Whisky, lemon chunks, mint leaves, brown sugar topped with soda

Mocktails

Strawberry Delight 330/-
Orange juice, pineapple juice, strawberry crush with vanilla ice cream

Minty Mint 330/-
Apple juice, kiwi crush, mint leaves with lime juice & sugar syrup

Mongolia 330/-
Mango panna, lemon juice, sugar syrup topped with soda

Fruit Punch 330/-
Mixed fruit juice, sugar syrup & ice cream

Virgin Mary 330/-
Tomato juice, fresh lime, Tabasco sauce, Worcestershire sauce, salt & crushed pepper

Virgin Pina Colada 330/-
Pineapple juice, coconut cream, vanilla ice cream & sugar syrup

Litchi Cooler	330/-
Pineapple juice, litchi juice, blue curacao & lemon juice	
Passion Cooler	330/-
Passion fruit syrup, lemon juice topped with red bull/burn	
Searle Temple	330/-
Lime juice, grenadine syrup topped with Sprite	
Virgin Mojito	330/-
Lemon chunks, brown sugar, mint leaves topped with soda	
Flavored Ice Tea	330/-
Peach/passion fruit/lemon	

Shooters

Baileys	690/-
Whiskey/Vodka/Rum	440/-

Single Malts

Glenfiddich Solera Reserve 15 YO	950/-
GlenGrant 10 YO	700/-
Singleton 12 YO	700/-
Talisker 10 YO	700/-
The Glenlivet 12 YO	690/-
Amrut Fusion	415/-
Amrut Indian	390/-
Amrut Indian	360/-

Whisky

Johnnie Walker Gold Label	675/-
Chivas Regal	495/-
Jhonnie Walker Black Label	495/-
Ballantine's	360/-
Jameson Irish	360/-
J&B	360/-
Jhonnie Walker Red Label	360/-
Teachers 50	360/-
Jim Beam	360/-
Black Dog Gold	360/-
Teacher's Highland Cream	300/-
100 Pipers	300/-
Black Dog Reserve	300/-
Black And White	300/-
Vat 69	300/-
Antiquity Blue	275/-
Signature	275/-
Blenders Pride	275/-
Royal Stag	250/-
Royal Challenge	250/-

Rum

Amrut Two Indies Rum	375/-
Bacardi White/Limon/Black	250/-
Hercules Dark Rum	250/-
Hawaiian White Rum	250/-

Gin

Tanqueray	390/-
Gordons	390/-

Vodka

Ciroc	590/-
Skyy	450/-
Absolut	430/-
Smirnoff: Flavored/Plain	250/-

Brandy

Hobsons	390/-
Gordons	390/-
Executive VSOP	250/-

Beer

Leffe (Pint)	500/-
Hopper Blonde/Hopper Witbir/(Pint)	475/-
Corona/Hoegaarden/Stella Artois/Witty Bro (Pint)	450/-
Amstel Bier/Budweiser/King Fisher Ultra (650 ml)	400/-
Fosters/Kingfisher (650 ml)	350/-
Heineken (650 ml)	450/-
King Fisher (Pint)	250/-

Wine

Zonin Sparkling Wine	5000/-
Nederburg Sauvignon Blanc	4200/-
Jacob's Creek Chardonnay Pinot Noir	4300/-
Two Ocean (Shiraz/Chardonnay)	3500/-
Jacob's Creek Shiraz Cabernet	3300/-
Jacob's Creek Chardonnay	3300/-
Hardy's (Cabernet Merlot/Chardonnay Semillion)	3300/-
Sula Brut	2500/-
Four Seasons Reserve Red	2200/-
Sula Satori	1950/-
Sula Sauvignon Blanc	1950/-
Four Seasons White	1950/-
Wine by Glass	495/-

Aerated Beverages

Perrier	385/-
Red Bull/Burn	195/-
Tonic Water	110/-
Aerated Drinks/Diet	110/-
Fresh Lime Water/Soda	70/85/-
Soda Water	60/-

- All prices are in INR
- All prices are for 30 ml
- All brands are subject to availability
- Our bartender will be pleased to cater to your preferences beyond the mentioned menu.
- VAT @10% will be billed extra on alcoholic beverages.
- GST @18% will be billed extra.