

## Choice of Soups

<b>VEG CLEAR SOUP</b> Veg. soup flavoured with black pepper	Rs 60/-
<b>VEG SWEET CORN SOUP</b> Veg. soup served with corns	Rs 60/-
<b>CREAM OF TOMATO</b> Passed tomato soup finished with cream	Rs 55/-
<b>VEG MANCHOW SOUP</b> Seasoned soup with chopped vegetables	Rs 60/-
<b>VEG HOT 'N' SOUR SOUP</b> Tangy soup with chopped vegetables	Rs 60/-
<b>CREAM OF VEGETABLE</b> Passed veg. soup finished with cream	Rs 60/-
<b>CREAM OF ALMOND</b> Almond flavoured soup with Almonds	Rs 70/-
<b>VEG TALUMEIN SOUP</b> Dices of vegetables finished with noodles	Rs 75/-



## Daawat-e-Khaas Snacks Tandoor Se

<b>TANDOORI CHAMP</b>	Rs 150/-
<b>PANEER TIKKA</b> Cubes of cottage cheese marinated in Indian spices	Rs 125/-
<b>ACHARI PANEER TIKKA</b> Cubes of cottage cheese marinated in Indian spices with achar flavour	Rs 130/-
<b>PANEER MALAI TIKKA</b> Cubes of cottage cheese with mint flavour	Rs 145/-
<b>VEG. SEEKH KABAB</b> Minced vegetables with finely ground spices	Rs 110/-
<b>ANARI SEEKH KABAB</b> Minced vegetables with pomegranate seeds and finely ground spices	Rs 110/-
<b>MAKAI MALAI SEEKH KABAB</b> Minced corn & cottage cheese marinated in Rich cashew paste.	Rs 130/-
<b>TANDOORI GOBI</b> Fresh cauliflower marinated with hung curd and Indian spices	Rs 105/-
<b>ALOO ANARKALI</b> Stuffed potato with mildly spiced nuts, anar, mint and finished in tandoor	Rs 110/-
<b>STUFFED MUSHROOM TIKKA</b> Mushroom stuffed with cheese and marinated in Indian spices	Rs 130/-
<b>DAWAT-E-SPECIAL PLATTER</b> Sculling assorted pieces of tandoor Delight marinated in exotic indian spices	Rs 225/-



# Indian Cuisine

DAL AMRITSARI	Rs 95/-
CHEF'S SPECIAL ARAHAR DAL Raw mangoes paired with Arahara lentil in a richly spicy delicacy tempered	Rs 100/-
DAAWAT-E-SPECIAL DAL MAKHANI The black lentil delicacy in corporation fresh tomato puree garlic simmered over night on clay oven finished with cream & served with home made churned butter	Rs 105/-

## Basmati ki Khushboo

PLAIN RICE	Rs 50/-
STEAMED RICE	Rs 50/-
JEERA RICE	Rs 55/-
PEAS PULAO	Rs 60/-
VEGETABLE PULAO	Rs 75/-
KASHMIRI PULAO	Rs 95/-
VEGETABLE DUMPUKHT BIRYANI	Rs 130/-
RANG BIRANGI BIRYANI The tri-color combination of Garden fresh vegetable Aromatic Basmati cooked on Dum in scaled pots, served with Raita, salad & Papad	Rs 145/-

## Chinese Snacks

CHAMP IN GARLIC SAUCE	Rs 130/-
CHEESE CHILLY (DRY) Cubes of cheese batter fried and tossed up in chilly sauce	Rs 125/-
VEG. MANCHURIAN Dumplings of vegetables tossed in ginger garlic sauce	Rs 100/-
CRISPY CHILLY POTATO Juliennes of potato in garlic sauce	Rs 100/-
VEG SPRING ROLL Vegetables stuffed in pancake and Deep fried	Rs 100/-
CRISPY VEG. Vegetable tossed with spring onion	Rs 100/-
CHILLY MUSHROOM Batter fried mushroom in Chilly sauce	Rs 125/-
DIM SIM VEG Chopped vegetable & cottage cheese stuffed in pan cake & steamed /fried served with Thai chilly sauce	Rs 80/-
HONEY CHILLY CAULIFLOWER Cauliflower butter fried in honey chilly	Rs 100/-
FRENCH FRIES Juliennes of potato	Rs 75/-



## Chinese Cuisine

VEG TRIPLE Layers of crispy Noodles mix veg. and fried rice in a Szechwan sauce	Rs 140/-
CHEESE CHILLY (with gravy) Cottage cheese with capsicum & onion stir fried in a hot chilli garlic sauce	Rs 135/-
VEG. MANCHURIAN (with gravy) Finely chopped seasonal veg. bound shaped in Manchurian sauce	Rs 115/-
SWEET 'N' SOUR VEG Diced pieces of Veg cooked in sweet & sour gravy	Rs 100/-
VEG NOODLES	Rs 95/-
HAKKA NOODLES	Rs 100/-
VEG FRIED RICE	Rs 85/-
GINGER & GARLIC FRIED RICE	Rs 95/-
VEG. CHOPSUEY	Rs 120/-





## Indian Cuisine

### KADHAI PANEER Rs 110/-

Chunks of cottage cheese, Tomato & Capsicum Tossed with masala gravy flavoured with Kadha Dhania

### TAWA PANEER KHATTA PYAZ Rs 125/-

Chunks of cottages cheese tossed in lababdar gravy flavoured with pickled onion and Indian spices

### PANEER AFGHANI Rs 125/-

Battered fried cottage cheese served with white gravy

### PANEER BEGUM BAHAR Rs 130/-

Stuffed chunks of paneer deep fried and cooked in white gravy

### PANEER LABABDAR Rs 135/-

Chunks of cottage cheese serve with onion tomato smooth gravy carom seeds

### PANEER MAKHANI Rs 125/-

Chunks of cottage cheese cooked in Makhani Gravy Garnished with cream

### QAZAR-E-PUKHTAN Rs 150

its dum pukth style chunks of cottage cheese in tomato gravy, flavored with amul cheese & green cardamon

### PANEER TIKKA BUTTER MASALA Rs 140/-

Cheese cooked in clay oven and served with Makhani Gravy

### PALAK PANEER Rs 110/-

Chunks of cottage cheese cooked in palak gravy garnished with ginger julienne

### SHAHI PANEER Rs 120/-

Diamond cuts of cottage cheese cooked in cream cashew nut gray, garnished with dry fruits

### MUSHROOM DO PYAZA Rs 130/-

Par boiled mushroom tossed with onions

### KHUMB MAKAI MASALA Rs 130/-

Stir fried mushroom of corn blended with chop gravy, flavoured with Indian spices

## Indian Cuisine

### MUTTER MUSHROOM Rs 130/-

Mushroom mutter cooked with onion tomato gravy with Indian spices

### MUSHROOM MASALA Rs 130/-

Mushroom cooked with onion tomato gravy with Indian spices

### KHUMB KHASS Rs 130/-

Stuffed mushroom with chef's special sauce

### DAHI WALA ALOO Rs 90/-

Balls of potato cooked in Curd base gravy

### DUM ALOO KASHMIR Rs 100/-

Stuffed potato served with tomato gravy, flavoured with saunf



### CHAMP MASALA Rs 130/-

### ALOO GOBHI Rs 100/-

Rich combination of Indian herbs tarmmered alongwith cauliflower

### MIX VEGETABLE Rs 100/-

Mix vegetable tossed in masala Gravy, Flavoured with Kali Mirch Taste to perfection

### MALAI KOFTA Rs 125/-

Small tender balls of paneer & dry nuts served with white gravy

### PALAK KOFTA Rs 110/-

Balls of paneer & dry nuts served with palak gravy

### METHI MALAI MUTTER Rs 110/-

Fresh Fenugreek Green peas cooked together with spices in cashew rich gravy

### DAL FRY Rs 95/-

### RAJMAH RASELLA Rs 95/-

### CHANNA MASALA Rs 95/-

## Daawat - E - Khaas

GATTA CURRY Chunks of Besan in Yellow Gravy	Rs 125/-
MIRCHI TAMATAR KA SALAN Combination of Tomato in Peanut / Khas Gravy	Rs 115/-
BHANGARA BEGAN Small Brinjal in Rice White Cashew Gravy	Rs 115/-
DAAWAT SPECIAL COMBO Kabuli Naan, Paneer Tikka Butter Masala	Rs 225/-
DAL BAATI CHURMA	Rs 185/-

## South Indian Cuisine

PLAIN DOSA	Rs 65/-
MASALA DOSA	Rs 70/-
ONION DOSA	Rs 70/-
PANEER DOSA	Rs 85/-
RAWA DOSA (Plain/Masala)	Rs 85/-
ONION UTTAPAM	Rs 65/-
TOMATO UTTAPAM	Rs 65/-
PANEER UTTAPAM	Rs 85/-
SAMBHAR VADA	Rs 55/-
DAHI VADA	Rs 70/-
IDLI SAMBHAR	Rs 55/-
EXTRA SAMBHAR	Rs 25/-



## Oriental Sizzler

STUFFED VEGETABLES GRILL	Rs 145/-
SIZZLER VEGETABLE IN GARLIC PEPPER SAUCE	Rs 165/-
ORIENTAL CHEESE STEAK SIZZLER	Rs 225/-
CHEESE CHILLY (SIZZLER)	Rs 225/-

## Raita

PLAIN CURD	Rs 35/-
ALOO RAITA	Rs 40/-
BOONDI RAITA	Rs 40/-
MIX-VEG RAITA	Rs 55/-
MINT RAITA	Rs 50/-
PINEAPPLE RAITA	Rs 75/-
DAHI BHALLA RAITA	Rs 75/-

## Extras

TANDOORI ROTI	Rs 08/-
BUTTER ROTI	Rs 12/-
ROOMALI ROTI	Rs 40/-
MISSI ROTI	Rs 20/-
PLAIN PRANTHA	Rs 18/-
LACHHA PRANTHA	Rs 22/-
PUDINNA PARANTHA	Rs 28/-
MIRCHI PARANTHA	Rs 30/-
ONION KULCHA	Rs 30/-
ALOO KULCHA	Rs 30/-
PLAIN NAAN	Rs 18/-
BUTTER NAAN	Rs 26/-
LAHSUNI NAAN	Rs 28/-
KABLI NAAN	Rs 65/-
LIJJAT PAPAD	Rs 20/-
MASALA PAPAD	Rs 35/-
PANEER KULCHA	Rs 60/-
PANEER NAAN WITH GRAVY	Rs 115/-

## Desserts

SHAHI COLD KHEER	Rs 55/-
GULAB JAMUN	Rs 40/-
GAJJAR KA HALWA (Seasonal)	Rs 35/-
FRUIT CREAM	Rs 45/-
REGULAR ICE CREAM (Vanilla / Strawberry)	Rs 35/-
PREMIUM ICE CREAM	Rs 45/-
TUITY FRUITY (Small/Large)	Rs 65/85/-
MALAI FALUDA KULFI	Rs 50/-
FRESH FRUITS WITH CHOICE OF ICE CREAM Vanilla, Strawberry, Butter Scotch, Chocolate, Fruit Ice Cream	Rs 70/-

## Salads

GREEN SALAD	Rs 35/-
KUCHUMBER SALAD	Rs 45/-
MACARONI SALAD	Rs 65/-
RUSSIAN SALAD	Rs 70/-



## Beverages

SHAKES Banana, Mango, Vanilla, Strawberry, Chocolate	Rs 80/-
SMOOTHIES Banana, Mango, Strawberry, Chocolate	Rs 70/-
MOCKTAILS Blue Lagoon, Fruit Punch, Mint Mojito, Strawberry, Cucumber, Watermelon	Rs 65/-
COLD COFFEE	Rs 60/-
COLD COFFEE WITH ICE CREAM	Rs 75/-
CANED JUICE Orange/Apple/Mix Fruit	Rs 40/-
AERATED DRINK	Rs. 30/-
DIET BEVERAGE	Rs 35/-
MINERAL WATER	Rs 30/-
CANED BEVERAGES	Rs 35/-

## In House Amenities

21 ROOMS WITH ALL THE MODERN AMENITIES

•  
ROUND THE CLOCK ROOM SERVICE

•  
MULTICUISINE RESTAURANT

•  
TWO BANQUET HALLS FOR THE GATHERING OF (200-250 )  
& (100-150) PERSONS

•  
COFFEE LOUNGE (24HRS.)

•  
TERRACE GARDEN FOR GATHERING OF (30-35) PERSONS