

# WELCOME TO HOTEL SAGAR SONA

*Where Hospitality Meets Culinary Excellence*

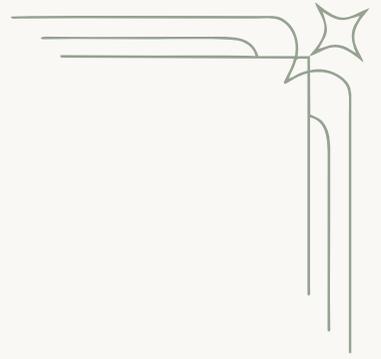


*Call for Room Service : 44*  
*Call to Reception : 9*  
*Call for House Keeping : 33*

## RESTRO BAR



*Eldeco Green Near Fun Mall, Gomti Nagar, Lucknow*



## Welcome to SAGAR SONA

### Where Hospitality Meets Culinary Excellence

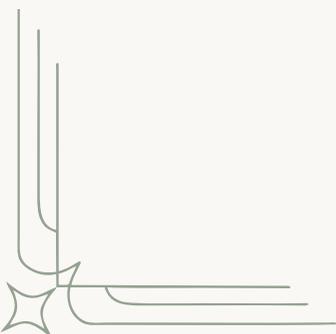
Nestled in the heart of the historic city of Lucknow, SAGAR SONA invite you to indulge in a dining experience that blends tradition, innovation, and unmatched hospitality. Known as the City of Nawabs, Lucknow is famed for its rich culture, warm hospitality, and timeless culinary heritage, which we are proud to celebrate in every dish we serve.

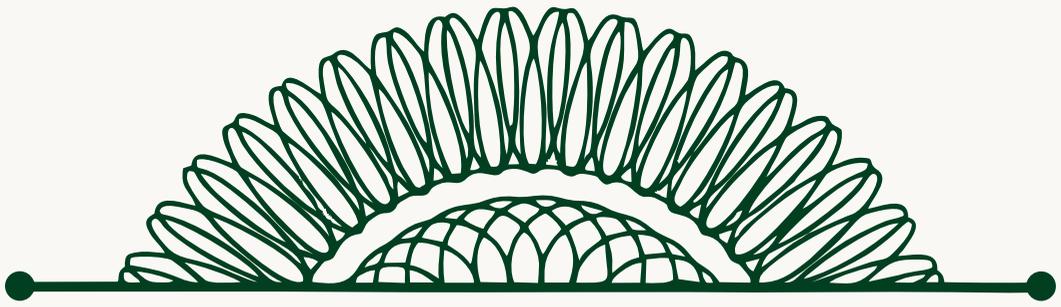
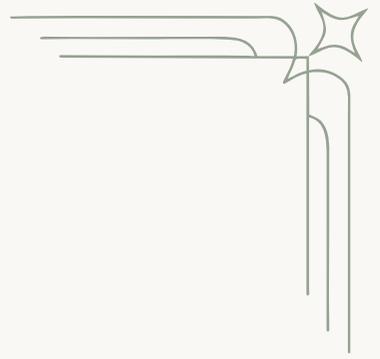
Our chefs bring the Flavours of Lucknow alive, crafting a menu inspired by the royal kitchens of Awadh. Whether it's the melt-in-your-mouth Galaweti Kebabs, the fragrant and flavourful Lucknowi Biryani, or the indulgent sweetness of Shahi Tukda, every bite is a journey into the heart of this vibrant city.

For those seeking international Flavors, our menu also features a curated selection of global cuisines, ensuring there's something delightful for every plate. Complement your meal with our handcrafted beverages, perfect for enhancing your dining experience.

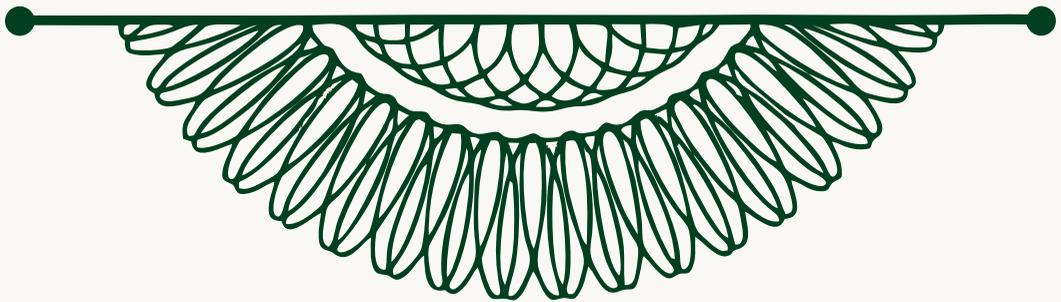
We are honoured to have you as our guest and hope to create an unforgettable culinary memory for you

Team  
Sagar Sona



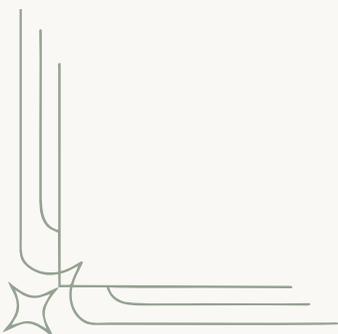


IN ROOM DINING



*Food*

MENU



## Blends, Brews & Infused



- **Popular Beverages** 125  
*Aerated Beverage/ Diet Cola Can 250 To 300ml*
- **Chaas, 300 ML**  149  
*Buttermilk With Roasted Cumin, Black Salt, Mint And Coriander  
Choose From Plain / Masala*
- **Juice Fresh, 300 ML** 199  
*Please Check With Your Server On Choices Available*
- **Lassi, 300 ML** 199  
*Popular Traditional Yogurt Drink Made By Blending Yogurt With  
Water Or Milk & Seasonings, Herbs, Spices Choose From Plain/ Salted/  
Sweet/ Sugar Free*
- **Malted Or Hot Chocolate, 300 ML**  199  
*Choose From Popular Malts Like Bournvita / Cocoa Powder Stirred In  
Hot Milk*
- **Natural Mineral Water, 01 Litre** MRP  
*Bisleri/ Veda*
- **Sattu And Coconut Water Elixir, 300 ML**   199  
*Roasted Gram Flour, Coconut Water, Lemon Juice, Black Salt*
- **Red Bull Can, 250 ML** 199
- **Schweppes Ginger Ale/ Tonic Water** 169
- **Soda, 300 ML** 99
- **Lemonades**  149  
*The Quintessential Summer Beverage, Seems So Simple. Water, Lemon  
Juice, And A Touch Of Sweetness We Took This To Next Level With  
Our Bartender's Creation To Infuse Herbs, Fruits To Create A  
Refreshing Beverage Befitting Your Palates & Senses*  
  
*Choose From Ised Lemony Creations With Soda I Water*  
  - Black Beaut Monade All Black Version Of Fresh Lime
  - Soda /water With Edible Food Grade Charcoal
  - Blueberry & Ries Lemonade
  - Fresh Lime S ~ Choose From Plain/ Salted/ Sweet/ Mix -  
Sweet Salted/ Sugar Free
  - Lavender & FSh Herbs Lemonade
  - Orange, Keend Mint, Basil Masala Lemonade
  - Spiced Guavemonade

▲ Non Veg ● Veg

 Speciality  Nuts  Gluten  Dairy  Egg

Please let your server know about your allergens

## Tea

Pot of Freshly Infused & Brewed Tea

### Iced Tea 199

Refreshing Infusion Of Classic & Retro Brewed Tea, Matching Quality Syrups With Garden Fresh Herbs Iced To Bliss Choose From Popular Chilled Infusions As Mentioned Below it 300 Ml Apple/ Cranberry/ Earl Grey/Lemon/Moroccon Mint/ Orange/ Peach

### Indian Teas 129

A Esh Infus In Piping Hot Water Served With Milk On Side ; Or Brewed Strong With Herbs As La Tea Assam/ Darje Ng/ English Breakfast Tea/ Earl Grey & Masala Tea

### Masala Tea 129

Brewed Strong Indian Home Made Style Milk Tea With Ginger And Cardmom I Choice With Sugar Or Gagry

### Shakes N Smoothie 199

Blended Chilled Milk/yogurt Churned With Fresh Cream, Ice Cream Honey And Natural Flavours Banana / Butter Scotch I Chocolate / Mango / Kit Kat /Oreo/ Strawberry/ Unicorn/ Vanila / Watermelon

We use state of the art automatic home made style coffee with premium nescafe classic to drip strength of your favourite cuppa

### COFFEE 149

Home Made Style Coffee Chef Prepared

### COLD COFFEE 199

Classic Cold Coffee/choose From With / Without Ice Cream

## Healthy Breakfast

A First Bite Of Day Which Will Keep You Healthy , Happy And Blessed  
Breakfast – 7:00 Hrs To 10:30 Hrs

### The Continental Breakfast 399

Choice Of Seasonal Fresh Juice /canned Juice/freshly Cut Fruits & Toast Served With Butter And Preserves, Selection Of Tea/coffee/hot Chocolate

### The Indian Breakfast 349

Choice Of Seasonal Fresh Juice /canned Juice Or Lassi Or Butter Milk Or Choice Of Paratha (aloo, Gobbi Or Onion) Served With Yoghurt Or Poori Bhaji Or Tea

### The American Breakfast 449

Choice Of Seasonal Fresh Fruit Juice /canned Juice/or A Bowl Of Freshly Cut Fruits. Or Selection Of Cereals Served With Cold Or Hot Milk. Or Choice Of Egg Preparation With . Chicken Sausage (boiled, Scrambled, Fried, Omelette) Or Toast Served With Butter And Preserves.

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## A' La Carte5

- **Fresh Cut Fruit Platter** 249
- **Bread Toast** 🍞 199  
*Toast Whole Wheat Or White Bread Served With Butter & Preserves*
- ▲ **Choice Of Two Farm Fresh Egg To Order** 🍳 299  
*Boiled Egg/Omelet/Scrambled/Poached/ Half Fry Serve With Grill Tomato Hash Brown Two Pieces Of Bread*
- **Choice Of Stuffed Paratha** 🍞 249  
*Indian Spice Flavoured Stuffing Of Aloo/gobhi /paneer/onion Served With Pickle And Small Ball Of Yoghurt*
- **Plain Yoghurt** 🥛 119
- **Poori & Bhaji** 249  
*Wheat Flour Deep Fried Four Poori & Aloo Bhaji Serve Along With Pickle*
- **Chole & Bhature** 🍳 249  
*Refined Flour,deep Fried Two Bhatura & Chole Serve Along With Pickle*
- **Idli & Sambar** 249  
*Rice Cake Served With Thin Flavourfull National Sambar And Coconut Chutney*
- **Poha** 🍲 199  
*Flattened Rice Mixed With Onions, Spices, Herbs, Lemon Juice & Peanuts On Flame In Little Oil Or Ghee.*
- **Choice Of Cereals** 🍲 249  
*Cornflakes/choco Flakes/wheat Flakes/muesli  
Ball Of Cereals Served With Hot / Cold Milk*
- **Glass Of Milk** 🥛 149  
*Hot /cold*

## Soup

- ▲ **Murgh Yakhni Shorba** 199  
*A Mellow And Warming Indian Style Clear Chicken Soup*
- **Dal Tamatar Dhaniya Shorba** 169  
*Dal Shorba Recipe Is A Healthy Lentil Soup*
- ▲ **Cream Of Chicken Soup** 🥛 199  
*Thick And Creamy Chicken Soup*
- **Cream Of Tomato** 🥛 169  
*Cream Of Tomato Soup Is Smooth, Tangy And So Creamy.*
- **Cream Of Mushroom** 169  
*Made With Fresh Mushrooms, Cream, And A Thick Base*

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- Hot N Sour Soup** 169/199  
*Spicy And Pungent, This Traditional Chinese Soup*
- Sweet Corn Soup** 169/199  
*Sweet Corn Soup Made With Tender Corn Kernels, Spices And Herbs*
- Manchow Soup** 169/199  
*Manchow Soup Is A Popular Type Of Soup Exclusive To Indo-chinese Cuisine*
- Peking Soup** 169/199  
*Peking Soup Veg. Hot And Mild Soup Made With Mix Vegetable, Mushrooms And Soy Sauce*

### Salad & Sides



*Classic & Contemporary Rendition Of Salad Preparations With Paired Dressings Add To Your Serving ~ Grilledchicken@ 50*

- Caesar Salad** 🥗 249/299  
*Popular Twist With Iceberg Lettuce, Croutons Dressed With Lemon Juice, parmesan Slivers & Caesar Dressing*
- Fruit Salad** 249  
*Melange Of Exotic & Seasonal Fruits, A Bowl Of Health, fiber & Can Customise To Your Preference*
- Garden Green Salad** 199  
*Freshly Cut Garden veggies With Cucumber, Tomato, carrot And Onion, lemon & Green Chilli*
- Greek Salad** 249  
*A Traditional Greek Salad Consists Of Sliced Cucumbers, Tomatoes, Green Bell Pepper, Red Onion, Olives, And Feta Cheese.*
- Waldorf Salad** 🥗 299  
*Originated In The Iconic Waldorf-astoria Hotel In New York City By The Dining Room Manager (maitre D'hotel), Oscar Tschirky With Diced Apples, creamy Mayonnaise, Celery & Walnuts.*
- Masala Peanut Chaat** 🥗 199  
*Roast Peanuts, Then Mix With Chopped Onion, Tomato, Coriander, Lemon, And Chaat Masala.*
- Papad** 99  
*Roast / Fried*

### Yogurt Preparations

- Dahi / Yogurt** 119  
*Plain Set Curd*
- Raita** 🥗 199  
*Creamy Whipped Thick Yogurt With Cooling Properties With Various Fruits, Vegetables, And Spices Choose From Boondi (moistened Gram Flour Dumplings) / Cucumber / Veggies*

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Agaz- E-snacks  
All Day Dining :- 12:00 Noon To 11:00pm.

National Flavors

- ▲ **Mutton Seekh Kebab** 649  
*Mutton Seekh Kabab Minced Mutton That's Mixed & Flavored With Few Aromatic Spices & Herbs, Skewered And Cooked Clay Oven.served With Mint Chutney And Ring Onion, Served With Mint Chutney and Ring Onion.*
- ▲ **Murgh Tikka** 🍷 449  
*Malai Tikka/achari Tikka/lalmirch Tikka/afgani Tikka/ Hariyali Tikka Tender Chicken Cubes Marinated With Cheese And Cream Cooked In Clay Oven. Served With Mint Chutney And Ring Onion, Served With Mint Chutneyand Ring Onion.*
- ▲ **Bhatti Ka Murgh** 🍷 449  
*Tender Half Chicken Marinated With Exotic Spices & Yogurt Grilled To Perfection In Tandoor Served With Mint Chutney And Masala Ring Onion.*
- ▲ **Chef Special Non-veg Kebab Platter** 🍷👑 949  
*An Assortment Of Non-vegetarian Kebab Platter Served With Mint Chutney.*
- ▲ **Fish Amritsari** 449  
*Fresh Water Fish Is Marinated With The Basic Aromatic Spices And Gram Flour And Deep Fried ,served With Mint Chutney & Masala Onion.*
- ▲ **Fish Tikka** 🍷 449  
*Ajwaini Tikka/achari Tikka/lalmirch Tikka/ Hariyali Tikka Fish Marinated With Yogurt & Spices With Diffrent Flavors ,cooked In Oven.- Served With Mint Chutney And Masala Ring Onion.*
- **Paneer Tikka** 🍷 449  
*Malai Tikka/achari Tikka/lalmirch Tikka/afgani Tikka/ Hariyali Tikka Paneer Marinated With Yogurt & Spices With Diffrent Flavors ,cooked In Oven.-served With Mint Chutney And Masala Ring Onion.*
- **Chef Special Veg Kebab Platter** 🍷👑 749  
*An Assortment Of Non-vegetarian Kebab Platter Served With Mint Chutney.*
- **Hara Bhara Kebab** 🍷 349  
*A Grilled Kebab Made With Gram Flour & Spinach Served With Mint Chutney.*
- **Dahi Kebab** 🍷 349  
*Hang Curd Flavoured With Indian Spices , Chopped Garlic And Grilled On Tawa, Served With Mint Chutney.*

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## Global Flavors

- ▲ **Chinese Wok Tossed Chicken** 449  
*Chilli Chicken / Chicken Schezwan / Kung Pao Chicken / Chicken Salt And Pepper / Chicken Satay Starch Cotted Fried Chicken Chunks Marinated With Chinese Flavor ,seasoning And Tossed With Chopped Vegetable In Chinese Sauce On Flame In Wok.*
- ▲ **Chicken Lollipop** 449  
*Starch Cotted Fried Chicken Leg Marinated With Chinese Flavor ,seasoning And Tossed With Chopped Vegetable In Cinese Sauce.*
- **Chilli Paneer** 🥛 449  
*Starch Cotted Cottage Cheese Marinated With Chinese Flavor ,seasoning And Tossed With Chopped Vegetable In Cinese Sauce.*
- **Honey Chilli Lotus Steam** 349  
*Starch Cotted Lotus Steam Marinated With Chinese Flavor ,seasoning And Tossed With Chopped Vegetable In Cinese Sauce .*
- **Crispy Corn** 🌽 349  
*Deep Fried Corn Marinated With Chinese Flavor ,seasoning And Tossed With Chopped Vegetable In Drop Of Chinese Sauce.*
- **Vegetable Salt & Pepper** 🌽 349  
*Deep Fried Vegetable Marinated With Chinese Flavor , seasoning And Tossed With Chopped Vegetable In Drop Of Cinese Sauce .*
- ▲ **Chicken Wings In Bbq Sauce**  
*Batter Fried Chicken Wings Tossed In Bbq Sauce.*
- ▲ **Fish Finger** 🥛 449  
*Crumb Fried Fish Finger Served With Tartar Sauce.*
- ▲ **Fish Fillets** 449  
*Crumb Fried Fish Fillet Served With On Side Potato Finger & Tartar Sauce.*
- **Cheese Popcorn Ball** 🥛 349  
*Crumb Fried Cheese Ball Stuff With Cheese , Served With Cocktail Sauce*
- **Vegetable Cheese Tacos** 🥛 349  
*Vegetable And Cheese Stuffing Packets , Served With Cocktail Sauce Or Mayonnaise*

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## Awadhi Khaalis

- **Subz Badami Shorba** 🍷👑 249  
*A Rich And Creamy Veggies Soup With A Local Touch Of Traditional Spices, Goodness Of Almonds*
- ▲ **Murgh Badami Shorba** 🍷👑 299  
*A Rich And Creamy Chicken Soup With A Local Touch Of Traditional Spices, Goodness Of Almonds*
- ▲ **Mutton Galawat** 🍷 549  
*A Traditional Lucknowi Galawati Kebab With Finely Minced Mutton Flavored With Secret Mix Spices.*
- **Veg Galawat** 🍷 499  
*A Vegetarian Adaptation Of The Famed Lucknowi Galawati Kebab With Finely Minced Vegetable, Secret Mix Spices.*
- ▲ **Murgh Reshmi Kebab** 🍷👑 499  
*Mughlai Chicken Kebab Known For Its Silky Texture, Achieved By Marinating Boneless Chicken In A Creamy Mixture Of Yogurt, Cream, Cashew Paste, And Spices, Then Grilling Or Baking Until Tender*
- **Awadhi Paneer Tikka** 🍷 499  
*Authentic Mughlai Taste Of Char-grilled Paneer, Marinated In Spices That Speak Of Tradition*

## Khaana

- ▲ **Mutton Nihari** 🍷👑 649  
*Nihari Is A Deliciously Smooth Flour Based Stew With Slow Cooked Mutton And A Myriad Of Spices.*
- ▲ **Chicken Korma** 🍷👑 549  
*Marinated Chicken Is Simmered In A Creamy And Delicious Curry Made With Onions, Nuts And Yogurt*
- **Zafrani Paneer** 🍷👑 499  
*Saffron Infused Paneer Skewers Marinated With Ginger, Pepper And Green Chillies. zafrani Paneer Is A Rich, Luscious Paneer Gravy With A Subtle Saffron Aroma, Served As A Side Dish With Roti.*
- **Vegetable Shaam Savera** 🍷👑 499  
*Shaam Savera Comprises Of Spinach Koftas Stuffed With Cottage Cheese And Cooked In A Tomato Gravy.*
- **Subz Biryani** 🍷👑 499  
*Subz Biryani Includes Basmati Rice, Mixed Vegetables, Paneer, And Aromatic Spices.*
- ▲ **Mutton Biryani** 🍷👑 599  
*Mutton Biryani Is An Aromatic Rice Dish Made With Layers Of Tender Mutton Pieces (or Goat Meat), Fragrant Basmati Rice, Deep Fried Onions, Aromatic Indian Spices.*
- ▲ **Murgh Awadhi Biryani** 🍷👑 499  
*The Awadhi Biryani Uses Marinated And Cooked Meat Which Are Layered With Al Dente Rice And Then Cooked On Dum*
- **Roomali Roti** 🍷👑 79  
*Classic Indian Bread Is The Perfect Companion To Rich, Flavourful Curries. Light, Airy, And Always A Crowd-pleaser.*
- **Shahi Tukda** 🍷👑 299  
*This Delightful Treat Consists Of Crisp, Fried Bread Slices Soaked In Sugar Syrup And Adorned In rich Khoya Rabdi.*

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## National Main Course

- ▲ **Mutton Korma** 🍴 649  
*Mutton Cooked In Rice Creamy Gravy With Indian Spices*
- ▲ **Mutton Rogan Josh** 649  
*Traditional Kashmiri Mutton Curry In Indian Spices .*
- ▲ **Chicken Preparation** 🍴 549  
*Kadhai / Butter Masala / Tikka Masala  
Chicken Cooked In different Style And Flavors In Indian Spices.*
- ▲ **Fish Curry** 449  
*Boneless Bengali Fish Curry Cooked In Flavors Of Mustard.*
- **Choice Of Paneer In Greavy** 🍴 🍴 399  
*Kadhai / Lababdar / Butter Masal / Palak / Shabi / Tikka Masala  
/kolhapuri Cottage Cheese Cooked In Diffrent Flavors , Spices And Full  
Of Indian Rich Gravy In Different Region Of India.*
- **Kumbh Hara Dhaniya** 349  
*Mushroom Cooked In Flavors In Indian Spices.*
- **Moti Malai Palaka** 🍴 349  
*Corn Cooked In Creamy Palak Flavors In Indian Spices.*
- **Chef Special Seasonal Vegetable** 349  
*Seasonal Vegetable As Per availability and Choice, Flavors In Indian Spices.*

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- **Vegetable Kofta** 🍷 349  
*Minced Vegetable Dumpling Served In Yellow Gravy.*
- **Aloo Jeera** 349  
*Stir Fried Potatos Cooked In Cumin Seeds.*
- **Aloo Gobi Adraki Dry** 349  
*Potatos Cooked With Cauliflower In Strong Ginger Flavor.*
- **Yellow Dal ( Tadka / Fry)** 349  
*Yellow Dal Tempered With Cumin Seeds And Garlic.*
- **Dal Makhani** 🍷 349  
*Dal Made Of Whole Urad Dal, Rajma Cooked In Rich Creamy, Butter & Spices For Long Time On Slow Heat.*

### Rice And Roti

- **Steamed Rice** 299  
*Boiled Basmati Rice.*
- **Choice Of Pulao** 🍷 349  
*Jeera / Green Peas / Vegetable*
- **Khichdi** 349  
*Moong Dal / Palak*
- **Roti** 59  
*Tandoori / Tawa (2.pic)*
- **Naan** 79
- **Butter Naan / Garlic Naan** 299
- **Tandoori Kulcha** 99  
*Plain / Aloo / Paneer / Onion*

### Global Main Course

- ▲ **Chilli Chicken** 449  
*Featuring Cubes Of Chicken Chunks That are battered, Fried Until Crispy, And Then Dip In A Spicy, Tangy, And Savory Sauce With Ginger, Garlic, Green Chilly, Soy Sauce, And Bell Peppers.*
- ▲ **Chicken Manchurian** 449  
*Chicken Manchurian Is Fried Chicken In A Sweet, Hot, And Sour Indo-Chinese Sauce.*
- **Chilli Paneer** 🍷 449  
*Featuring Cubes Of Indian Cottage Cheese Chunks That are Battered, Fried Until Crispy, And Then Dip In A Spicy, Tangy, And Savory Sauce With Ginger, Garlic, Green Chilly, Soy Sauce, And Bell Peppers.*
- **Veg Manchurian** 🌿 349  
*Fried Vegetable Dumpling In A Sweet, Hot, And Sour Indo-chinese Sauce.*

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● **Exotic Vegetables In Choice Of Sauce** 349

*Schezwan / Hot Garlic Choice Of Vegetable In Indo-China Flavors Sauce.*

● ▲ **Hakka Noodle** 349/399

● ▲ **Chilli Garlic Noodles** 349/399

● ▲ **Fried Rice** 349/399

*Rice Tossed With Drop Of Sauce And Seasoning*

## International Flavors



▲ **Chicken Steak** 469

*White Garlic Sauce/pepper Sauce Mushroom Sauce/bbq Sauce A Boneless, Flattened Chicken Breast Seasoned And Panfried Or Grilled.served With Potato And Grilled Vegetale.*

▲ **Grilled Fish** 449

*White Garlic Sauce/pepper Sauce /lemon Butter A Boneless,fish Fillet Seasoned And Pan-fried Or Grilled,served With Mash Potato And Grilled Vegetale.*

● **Saute Vegetable** 349

*Vegetables Are Cooked In A Small Amount Of Fat, Like Oil Or Butter, In A Shallow Pan.*

● ▲ **Pasta Arrabiata** 🍷🌿 449/499

*Panne / Farfalle /spaghetti Arrabbiata Sauce Is A Spicy, Italian, Tomato-based Sauce For Pasta.*

● ▲ **Alfredo Pasta** 🍷🌿 449/499

*Panne / Farfalle /spaghetti Rich Alfredo Sauce Made From Just Parmesan Cheese, Heavy Cream, Garlic, And Butter.*

● ▲ **Pink Pasta** 🍷🌿 449/499

*Panne / Farfalle /spaghetti Rich Mix Sauce Made From Both Tomato And Alfredo Sauce, Parmesan Cheese, Heavy Cream, Garlic, And Butter.*

● **Classic Margherita Pizza** 🍷 349

*Classic Italian Pizza Made With Topping Of Tomato Sauce, Fresh Mozzarella, Basil Leaves, And Olive Oil*

● **Paneer Tikka Pizza** 🍷 349

*Indian Pizza With Marinated Paneer, Spices, And Yogurt, Spread On A Pizza Base, And Baked With Cheese.*

● **Farm Fresh Pizza** 🍷 349

*A Popular Vegetarian Pizza Loaded With Fresh, Colorful Vegetables Like Bell Peppers (capsicum), Onions, Tomatoes, Mushrooms, Olives*

● **Sweetcorn Pizza** 🍷 349

*A Delicious And Cheesy Delight, Topped With Juicy Sweet Corn Kernels And A Blend Of Mouthwatering Spices.*

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▲ **Chicken Grilled Sandwich** 🍷 399

*Charred Chicken Breast Mixed With Mayonnaise & Stuff, Served With Fries And Salad*

▲ **Chicken Club Sandwich** 🍷 399

*Double Floor Sandwich Stuff With Charred Chicken Breast Mixed With Mayonnaise, Served With Fries And Salad.*

● **Vegetable Grilled Sandwich** 🍷 🍷 399

*Stuffed Vegetale Cheese Sandwich Tost Or Grilled, Served With Fries And Salad.*

● ▲ **Kathi Roll** 349

*A Flavorful Wrap Featuring Spicy (Meat Or Paneer/ Veggies) And Sometimes Egg, Rolled In A Flaky Paratha (Indian Flatbread) With Chutneys, Onions, And Spices.*

● **Fries** 199

*Crispy Deep Fried Potato Finger Seasoned With Salt And Serve With Ketchup.*

### Kuch Meetha Ho Jai... Desserts

● **Ras Malai** 🍷 299

*A Popular Indian Dessert Made Of Soft Cottage Cheese (paneer) Dumplings Soaked In Sweetened, Flavored Milk.*

● **Gulab Jamun** 🍷 299

*Indian Dessert: Soft, Deep-fried Milk-solid Dumplings (often Made From Khoya Or Milk Powder) Soaked In A Fragrant Sugar Syrup*

● **Moong Dal Halwa** 🍷 299

*Yellow Split Lentils (moong Dal), Sugar, Ghee, And Aromatic Spices Like Cardamom.*

● **Zafrani Kheer** 🍷 🍷 299

*A Luxurious, Traditional Indian Rice Pudding Made With Rice, Milk, Sugar, And Flavored Prominently With Saffron (zafran)*

● **Enjoy Your Ice Cream** 🍷 249

*Vanilla / Butter Scotch /chocolate / Strawberry*

● **Chef Special Kulfi** 🍷 🍷

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