



MULTI CUISINE | PURE VEG FINE DINING RESTAURANT

Mocktails | Pan Asian | Italian | Indian



Beverages

Menu

Mocktails (Cocktail-Style Beverage made without Alcohol)

Energize <i>(Pineapple Juice, Litchi Crush, Vanilla Ice Cream topped with Red Bull)</i>	215/-
Virgin Mojito <i>(Mint Leaves, Sugar, Lime, Crush Ice & Sprite)</i>	175/-
Orange Thunder <i>(Orange Juice, Orange Crush, Lime Juice & Flash of 7up)</i>	170/-
Green Angel <i>(Green Apple, Lime Juice, Lots of Crush Ice, Salt & Soda)</i>	180/-
Fruit Punch <i>(Pineapple Juice, Apple Juice, Orange Juice, Cream & Strawberry Syrup)</i>	180/-
Virgin Colada <i>(Pineapple Juice, Coconut Milk, Vanilla Ice Cream)</i>	175/-
Robin Hood <i>(Strawberry Crush, Lime Juice, Sugar Syrup topped with Soda)</i>	160/-
Blue Heaven <i>(Curacao Syrup, Lots of Ice Cubes, with a Flash of Sprite and Glass with Sugar Rim)</i>	170/-
Dead Women Walking <i>(Pineapple, Litchi Crush, Curacao Syrup, Vanilla Ice Cream)</i>	180/-
Royal Hammer <i>(Orange Juice, Strawberry Crush, Lime & Soda and Glass with Salt Rim)</i>	190/-
Energy Drink <i>(Red Bull)</i>	195/-
Aerated Water 300ml	55/-
Fresh Lime Soda / Water	55/-
Packaged Drinking Water Bottle 1ltr	45/-

Note: Govt Taxes as applicable - We levy 5% service charge at guest discretion.



Pan Asian

Menu

Appetizers

Dynamic Cottage Cheese / Beans / Zucchini / Asparagus <i>(Deep fried, coated in Dynamite Sauce)</i>	360/-
Tofu Hakka Style <i>(Slice Tofu pan fried tossed in Soya Fresh Red Chillies)</i>	430/-
Three Flavoured Baby Corn / Zucchini / Broccoli <i>(Deep Fried Vegies in our Chef's Special Sweet and Sour Spicy Sauce served on a bed of Bean Sprouts)</i>	320/-
Peppery Baby Corn, Mushroom <i>(Tossed Baby Corn, Mushroom in Ginger, Scallion Flavour Peppery Sauce)</i>	320/-
Kuay Teow Lui Suan Tofu <i>(Rolls stuffed with a combination of Tofu Leaves and Herbs)</i>	360/-
Spicy Mushroom <i>(Crispy Fried Mix Mushrooms tossed in Spicy Sauce)</i>	320/-
Tsing Hoi Cottage Cheese <i>(Diced Cottage Cheese Deep Fried and Spring Onion tossed in Tsing Hoi Style)</i>	350/-
Diced Tofu Aromatic / Wonton	450 / 500/-
Crispy Lotus Root Honey Sesame Chilli	300/-
Marinated Cottage Cheese in Sake Wine	380/-
Crispy Potato Honey Sesame Chilli	280/-
Korean Potato Ball	280/-
Crispy Cheese Rolls	300/-
Vegetable Spinach Steam Rolls	300/-
Tod Man Khao Pod <i>(Deep Fried Corn Cake served with Sweet Chillies Sauce)</i>	280/-
Corn Salt & Pepper	280/-
Satay Tofu / Cottage Cheese / Baby Corn <i>(Marinated in Thai Spices and Herbs, served with Peanut Butter Sauce)</i>	450 / 380/-
Asparagus Tempura / Zucchini	330/-
Cottage Cheese / Baby Agedashi Tofu <i>(Pan Fried Tofu, Japanese Style Dip)</i>	430/-
Spicy Okra <i>(Crispy Fry Okra in Hot Bean Sauce)</i>	300/-
Honey Smoked Cottage Cheese <i>(Cottage Cheese in Soya Sauce, Sriracha Sauce, Rice, Vinegar, Honey, Garlic)</i>	350/-
Kung Pao <i>(Deep Fried Cottage Cheese cooked in Kung Pao Sauce served with Nuts)</i>	350/-

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Soup

Beijing Soup <i>(Shredded Vegetables or Tofu in Spicy Soup)</i>	200/-
Jade Veg <i>(Spinach Puree Vegetable Soup in Lemon Flavour)</i>	200/-
Dragon Phoenix Veg <i>(Sliced Mushrooms with Vegetables Soup in Black Pepper Flavour)</i>	200/-
Lemon Coriander Soup	180/-
Tom Yum <i>(The Famous Traditional Thai Soup)</i>	200/-
Miso Soup <i>(Diced Tofu, Spring Onion Clear Soup with Flavoured Miso Paste)</i>	300/-
Tom Kha Hed / Phak (Mushroom / Vegetables) <i>(Mildly Spiced Soup with Lemon Grass and Galangal, Fresh Red Chillies in Coconut Milk)</i>	200/-
Wonton Soup Veg	230/-
Sweet Corn Veg Soup	180/-
Hot & Sour Soup	180/-
Manchow Soup	180/-
Veg Dumpling Soup	280/-
Ginger Coriander Soup	180/-
Mangolian Hot Pot Soup & Curry <i>(Veg Clear Soup with Tofu, Bean Sprouts, Chinese Cabbage, Bok Choy, Noodles, Dumpling, etc)</i>	280 / 450/-
Khao Suey Soup & Curry <i>(A Noodles Soup with an Aromatic Coconut Milk Soup, served with an Assortment of Toppings like Peanuts, Fried Onion, Garlic, Veggies, Bean Sprout, Tofu, etc)</i>	280 / 450/-

Salads

Corn and Beansprouts Salad <i>(Corn and Beansprouts Mix with Spices finished with Sesame)</i>	270/-
Som Tam <i>(A Tangy Salad made from Shredded Raw Papayas and a hint of Chillies)</i>	270/-

Sushi

Avocado, Cucumber <i>(Cream Cheese California Roll)</i>	390/-
Uramaki <i>(Asparagus / Zucchini Tempura Roll)</i>	390/-
Kappa Avocado Maki <i>(Philadelphia Cheese, Carrots, Ginger Sauce)</i>	430/-
Mushroom And Truffle Oil Blue Rice Roll	450/-
Mushroom, Carrots, Cucumber Pickle Togarashi Roll	390/-
Katsu Black Rice Roll <i>(Mixed Veg and Parmesan Cheese Cutlet Crispy Fried, Fresh Jalapeno)</i>	430/-
Dragon Roll <i>(Crispy Veg and Mushroom, Avocado Spicy Moyo Crazy Mushroom Roll)</i>	420/-
Crazy Mushroom Roll <i>(Sliced Mushroom, Spinach with Microgreen and Togarashi)</i>	420/-
Sushi Platter	560/-

Dim Sum

Fresh Mushroom Broccoli Zucchini	330/-
Truffle & Edamame Dumpling	350/-
Vegetable Dumpiling	320/-
Cheese And Carrots Dumpling	340/-
Spicy Tofu Corn Walnut Dumpling	420/-
Taco Bao (3 Pieces) <i>(Marinated Deep Fried Zucchini served with Cucumber, Iceberg Lettuce, Soya Chilli / Siracha)</i>	350/-
Mushroom Bao (4 Pieces) <i>(Mixed Veg, White Fungus and Mushroom served with Dip Sauce)</i>	350/-
Poke Bowl <i>(Tofu, Avocado, Edamame, Beetroot, Corn, Iceberg Lettuce, Carrots, Red Cabbage)</i>	380/-

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Sizzlers

Pan Asia Sizzler <i>(Tofu/Cottage Cheese Stakes served with Rice, Noodles in Chef's Special Sauce)</i>	520 / 450/-
Basalt Sizzler <i>(Mushrooms, Chinese Greens, Vermicelli Noodles, Grilled Momos and Corn Fitters served with Fire Cracker Sauce / Bang Bang Sauce)</i>	500/-

Thai Curries

Ghang Kheaw Wan <i>(Green Curry)</i> <i>(A popular Thai Green Curry flavoured with Coconut Milk and Sweet Basil served with Rice)</i>	
Gaeng Phed <i>(Red Curry)</i> <i>(A Spicy Thai Red Curry with Red Chilli, Lemon Grass and Coconut Milk served with Rice)</i>	
Gaeng Garee <i>(Yellow Curry)</i> <i>(A Thai Yellow Curry flavoured Turmeric, Lemon Grass and Coconut Milk served with Rice)</i>	
Gaeng Massaman <i>(A Spicy Southern Thai Curry served with Rice)</i>	
Gaeng Phanaeng <i>(A Spicy Thai Red Curry delicately flavoured with Peanuts served with Rice)</i>	
Katsu Curry <i>(Veg Cutlet with Katsu Curry served with Sticky Rice)</i>	450/-
Tofu	500/-
Veg	380/-
Cottage Cheese	450/-
Mushroom	410/-

Select your own Thai and Japanese Curry from the above.

Ramen Bowls

Chilli Tempura Bowls <i>(Spicy Soup and Noodles with Baby Corn Tempura, Fresh Chillies, Red Onion Slices, Bean Sprouts, Coriander, Spring Onions and Wedge of Lime, the Soup base includes Oil, Vinegar and Crispy Chillies)</i>	380/-
Miso Ramen Bowls <i>(Spiced Miso Soup with Noodles, Stir Fried Tofu, Carrots, Leeks, Garlic and Bean Sprouts garnished with Sesame Seeds and Chillies Oil)</i>	460/-
Yasai Chilli Men Bowls <i>(A Vegetarian Version with Stir Fried Mushroom, Carrots, Snow Pea, Tomatoes and Fried Cottage Cheese in Chillies Sauce made from Fresh Chillies, Ginger Garlic, Onion, Lemon Grass, Red Pepper served with Noodles)</i>	465/-
Thukpa <i>(Shredded Vegetable Clear Soup and Chilli Paste served with Soya Sauce)</i>	400/-

Main Course

Four Style Vegetable in Preserved Mountain Chilli Sauce	330/-
Spicy Aubergin, Okra and French Beans Sichuan Sauce	330/-
Stir Fry Water Chestnut Snow Pea and Shitake Mushroom	450/-
Braised Tofu Clay Pot with Mushroom in Chilli and Black Bean Sauce	470/-
Tofu and Egg Plant in Hot Bean Sauce	400/-
Stir Fry Broccoli Mushroom and Baby Corn in Black Pepper Sauce	350/-
Zucchini Baby Corn Shitake Mushroom Ginger Spring Onion Sauce	360/-
Cottage Cheese / Veg Balls with choice of your Sauce <i>(Select your own Thai and Japanese Curry from the above with Tofu)</i>	350/-

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Rice / Noodles

Pot Rice <i>(With Broccoli, Baby Corn, Tofu, Zucchini Edamame Asparagus, Sun-fried Tomato with Truffle Oil)</i>	350/-
Bamboo Rice / Brunt Garlic Rice / Youn Chow Fried Rice	300/-
Imperial Fried Rice	350/-
Jasmine Rice	200/-
Steamed Rice	140/-
Pad Thai <i>(Traditional Famous Thai Noodles)</i>	350/-
Chuang Fun Noodles / Oyster Chilli Noodles	320/-
Dan Dan Noodles <i>(Minced Crispy Vegetables tossed with Dan Dan Sauce flavoured Sichuan Pepper)</i>	350/-
Brunt Garlic Noodles / Pan Fried Noodles / Chilli Garlic Noodles / Mei Foon Rice Noodles / Sichuan Noodles	300/-
Hakka Noodles/ American Chopsuey	280/-



Italian

Menu

Entrees

Nachos With Cheese Sauce	330/-
Special Nachos <i>(Refined Beans, Onion Red / Yellow / Green Capsicum, Cheese Sauce)</i>	400/-
Special Tacos <i>(Refried Beans with Cottage Cheese, Baby Corn, Capsicum Topped with Salad & Cheese)</i>	315/-
Assorted Bruschetta <i>(Fresh Tomato Parsley Garlic Olive Oil)</i>	280/-
Pale Di Potato <i>(Marinated Crisp Potato Skin served with Garlic Mayonnaise Sauce)</i>	285/-
Spinach Dips <i>(Creamy Spinach Sauce served with Thin Crispy Toast)</i>	375/-
French Fries	235/-

Appetizers

Stuffed Supremo Garlic Bread <i>(Sicilian stuffed Bread baked with Tomato Sauce, Cheese & Spices served warm)</i>	280/-
Sauteed Mushroom <i>(Fresh Mushrooms sauted with Italian Herbs and Garlic, served with Garlic Bread)</i>	355/-
Cheese Fondue <i>(Creamy Cheese and Herbs Sauce served with Crunchy Croutons & Vegetables)</i>	460/-
Veg. Quesadillas <i>(Soft Corn Tortillas with a combination of Cheese & Spices served with Salsa Sauce)</i>	345/-
Chimichanga <i>(Cottage Cheese Red / Yellow / Green Capsicum Garlic Chilli)</i>	290/-
Cilantro Veg	450/-

Zuppa Di Italiano

Minestrone <i>(A Clear Soup with chunks of Fresh Vegetables)</i>	180/-
Cream of Mushroom <i>(Cream of Mushroom Soup prepared in an Italian way)</i>	200/-
Tomato Basil <i>(A Simple Tomato Soup with Fresh Parsley, served with Croutons)</i>	160/-
Cream of Broccoli <i>(Soup prepared in a traditional Italian way with Broccoli & Cream)</i>	200/-
Cream Of Asparagus <i>(Soup prepared in a traditional Italian way with Asparagus & Cream)</i>	250/-

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Salads

Insalata Mista <i>(Fresh Tomatoes, Cucumber, Lettuce, Oregano, Olives, Extra Virgin Olive Oil)</i>	265/-
Ceasar Salad <i>(Tender Lettuce Leaves mixed with Special Dressing with Croutons, Black Olives & Parmesan)</i>	285/-
Insalata Gennarino <i>(Lettuce, Olive, Garlic, Red & Yellow Capsicum, Capers, Tomatoes, Dressing with Olive Oil & Vinegar)</i>	295/-

Extra Toppings

Cheese	75/-
Tomato Sauce	55/-
Vegetables	55/-
Exotic Vegetables	85/-
Mushrooms	55/-
Artichokes / Asparagus	75/-
Parmesan Grated	150/-
Jalapeno	65/-

Pizza

Thin Crust / Hand Rolled / Sour Dough Pizzas	Thin Crust	Fresh Dough
Pizza Margherita <i>(Fresh Tomato Sauce, Mozzarella and Fresh Basil)</i>	420/-	500/-
Pizza Mediterranean <i>(Fresh Tomato Sauce, Mozzarella, Olives, Artichokes, Oregano)</i>	475/-	530/-
Pizza Fantasy <i>(Spicy Tomato Sauce with Italian Herbs, Onion, Bell Pepper, Coriander, Mozzarella, Cottage Cheese) (Ask For Feta)</i>	465/-	540/-
Pizza Romania <i>(Spicy Tomato Sauce with Italian Herbs, Mushrooms, Onion, Mozzarella, Cottage Cheese, Mushroom, Coriander)</i>	465/-	540/-
Pizza Primavera <i>(Spicy Tomato Sauce with Italian Herbs, Mushrooms, Mozzarella, Olives, Onion, Garlic and Corn)</i>	475/-	570/-
Pizza Firritana <i>(Spicy Tomato Sauce with Italian Herbs, Cheese, Onion, Spinach, Garlic)</i>	475/-	570/-
Pizza Tobasco <i>(Spicy Tomato Sauce, Mozzarella, Jalapeno, Sun-dried Tomato and Tabasco Sauce)</i>	490/-	580/-
Pizza Siciliana <i>(Spicy Tomato Sauce, Mozzarella, Mushrooms, Garlic, Pickled Onions, Sun-dried Tomato and Fresh Basil, all marinated in a Chilly Sauce)</i>	475/-	570/-
Pizza Napoliano - (Sour Dough) <i>(Spicy Tomato Sauce, Mozzarella, Onion Capsicum & Sun-dried Tomato, Jalapeno marinated with Garlic Chilly Oil)</i>	490/-	580/-
Mirage Pizza <i>(Spicy Tomato Sauce with Mushroom, Onion Capsicum, Spinach, Chilli Oil)</i>	475/-	570/-
Quattro Formaggi - (Sour Dough) <i>(Combination of White Cheese Sauce blended with Four Cheese, Mozzarella, Blue Cheese, Parmigiano Reggiano, and Ricotta)</i>	550/-	670/-
Ortolana <i>(Tomato Sauce, Mozzarella, Mixed Grilled Vegetables)</i>	475/-	570/-
Funghi <i>(Mushroom Cream Sauce, Burrata Cheese, Truffle Oil, Cherry Tomato Confit, and Fresh Basil)</i>	550/-	670/-

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Baked Dishes & Rissoto

Lasagne Alla Napoletana <i>(Layers of home-made Pasta, Bechamel Sauce, Tomato Sauce, Basil, Mozzarella & Ricotta Cheese - Baked in Oven)</i>	430/-
Risotto Del Barone <i>(Italian Brown Rice Dish with Vegetables and Delicately Flavoured of Herbs, Cream & Parmesan Cheese)</i>	445/-
Risotto Supremo <i>(Special Types of Brown Rice Cooked with Exotic Vegetables in Creamy Pesto Sauce & Parmesan Cheese)</i>	445/-
Risotto Alla – Funghi E Tartufo <i>(Risotto Tossed in Mushroom Cream, with Truffle Oil finished in a Creamy Texture with Parmesan Froth & Italian Herbs)</i>	480/-
Mexican Arroz <i>(A Brown Rice Dish with Onion, Capsicum, Mushroom, Refried Beans & Spices)</i>	385/-

Sizzlers Specialities

Italian Sizzler <i>(This sizzler is a hearty combination of Pasta, Exotic Tossed Vegetables, Cottage Cheese Stake served with choice of Sauce Mushroom / Pepper)</i>	485/-
Exotic Vegetables Sizzler <i>(A classic nobel Sizzler with your choice of Exotic Vegetables & Ingredients)</i>	475/-
Basalt Hash Brown <i>(This is Chef's Special Recipe served with Stuffed Cannelloni with minced Cottage Cheese, grilled in Cheese Sauce and hash Brown Potatoes)</i>	500/-

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Pasta

(PENNE, FUSILLI, SPAGHETTI, RAVIOLI)

(Pastas combined with your choice of sauce)

Pasta Alfredo 445/-

(A combination of Creamy Bechamel Sauce with Herbs, Garlic and Cheese)

Pasta Aglio Olio E Alpacino 450/-

(A Classic Pasta tossed with Garlic, Chilli, Olive Oil and Parsley) (Ask for Parmigiano Cream)

Pasta Al Arrabbiata 435/-

(Fresh Tomato Sauce, Garlic, Chilli and Parsley)

Pasta Del Barone 450/-

(A Classic Pasta with Bechamel Sauce, Tomato Sauce, Chilly and Parmesan Cheese)

Pasta Barbaresca 475/-

(A Creamy Sauce with Fresh Broccoli, Tomatoes, Garlic, Parsley, Sun-dried Tomatoes, Tempeh, Parmesan Cheese and Chilli Pepper)

Pasta Gambuza 465/-

(Fresh Cream Sauce with Mushroom, Asparagus, Garlic Sprinkled with Chili Oregano and Parmesan Cheese)

Pasta Al Fattore 460/-

(Tomato, Onion, Garlic, Capsicum, Capers, Olives, Parsley, Mushroom, Chilli & Olive Oil)

Pasta Masala Mafia 475/-

(This Spicy Succulent Sauce goes well with Spaghetti)

(Red, Yellow Capsicums Paste, Tomato, Chilli, Garlic cooked to perfection & tossed in Fresh Cream, sprinkled with Parsley)

Pesto Pasta 460/-

(A Creamy Sauce with Basil, Tomatoes, Garlic)

Pasta Cilantro Phutanise 475/-

(Creamy Tomato Cheese Sauce, Artichokes, Basil, Mozzarella Cheese)



A decorative chandelier with three lit candles, set against a warm, textured background. The chandelier has ornate metalwork and glass shades. The background is a soft, golden-brown color with a subtle, swirling pattern.

Indian Tandoor

Menu

Sholon Ke Peshkash

Veg / Paneer Sheek Kebab <i>(Minced seasonal Fresh Vegetables / Cottage Cheese marinated with Herbs and Spices chargrilled in clay pot)</i>	290 / 350/-
Exotic Veg Kebab <i>(Fresh Exotic Vegetables marinated in Hung Curd and Spices Chargrilled in Tandoor)</i>	400/-
Paneer Tikka Kebab <i>(Cottage Cheese marinated in Aromatic Spices and cooked in Tandoor)</i>	350/-
Paneer Banjara Kebab <i>(Cottage Cheese marinated in home-made Hung Curd with White Pepper and Ginger Garlic Marinade)</i>	350/-
Paneer Sholay Kebab <i>(Cottage Cheese infused with Chef's Special Spicy Red Chilly Masala and Spices)</i>	360/-
Paneer Istanbuli Kebab <i>(Cottage Cheese marinated in Hung Curd, Ginger Garlic Paste, Spices and Freshly Powdered Black Pepper)</i>	350/-
Tandoor Platter <i>(Assorted Vegetable Kebabs of Paneer, Sunehari Sheek, Aloo and Gobi)</i>	600/-
Mushroom Multani <i>(Fresh Mushrooms marinated in Hung Curd and Chilli Spices chargrilled in Tandoor)</i>	350/-
Shabnami Dhingri Tikka <i>(Cottage Cheese dipped in Aromatic Spices with Hung Curd and marinated, grilled in oven)</i>	400/-
Veg Dilruba Sheek Kebab <i>(Minced Vegetables and Paneer flavoured with Aromatic Spices grilled in Tandoor)</i>	350/-
Kashmiri Sheek Kebab <i>(Grated Paneer marinated in Fresh Cream and Kashmiri Saffron and Spices)</i>	450/-
Paneer Kalimiri Kebab <i>(Cottage Cheese grilled in Awadhi Masala)</i>	400/-
Paneer Kasturi Kebab <i>(Cottage Cheese marinated with Hung Curd Kasuri Methi and Chef's Home-made Masala)</i>	400/-
Paneer Lasooni Kebab <i>(Cottage Cheese infused with Fresh chargrilled Garlic and Spices)</i>	350/-
Paneer Hariyali Kebab <i>(Cottage Cheese marinated in Hung Curd, Spinach and Green Herbs)</i>	350/-
Paneer Pudina Kebab <i>(Cottage Cheese marinated in Creamy Hung Curd, Fresh Mint Leaves, Green Herbs and Spices)</i>	360/-

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Mughlai

Veg Makhani <i>(A Rich and Creamy Fusion of Mixed Vegetables in a Makhani Gravy)</i>	330/-
Veg Chingari <i>(Minced Vegetable Fingers, prepared in a Brown Gravy with Garam Masala and Tomato Puree)</i>	330/-
Veg Kheema Masala <i>(Minced Fresh Vegetables prepared in a Spicy Gravy made with Cashews, Tomato Paste, Onions, and Whole Spices Powder)</i>	295/-
Veg Sultani <i>(Fresh Exotic Vegetables prepared in Chef's Special Rich & Creamy Gravy made with Butter, Tomatoes, Cashews and Spices)</i>	355/-
Veg Chilli-Milli <i>(Farm Fresh Vegetables simmered with a Brown Onion Gravy made with Onion and Spices)</i>	355/-
Veg Peshwari <i>(Exotic Vegetables prepared in a Rich Vibrant Gravy made with Turmeric and Cream)</i>	360/-
Methi Matar Malai <i>(All-time favourite Methi and Matar cooked with a Sweet Creamy Gravy made with Cashew Paste, Milk and Khoya)</i>	285/-
Cheese Angoori <i>(Cheese and Paneer Koftas simmered in a Gravy made with Spinach, Onions, Cashew Nuts, Melon Seeds, Garlic, Curd, Fresh Cream and Ginger)</i>	350/-
Irani Kofta <i>(Khoya, Paneer and Cashew Koftas prepared in a Lusciously Rich, Creamy Mughlai Gravy made with Butter, Tomatoes and Cashews)</i>	370/-
Veg Dimple <i>(Vegetable Koftas prepared in a Gravy made with Turmeric, Cashew, Tomato Paste, Onions and Spices)</i>	365/-
Kaju Palak Veg <i>(Cashew Nuts simmered in a Gravy made with Spinach and other Green Leafy Vegetables and Spices)</i>	355/-
Kaju Masala <i>(Cashew Nuts simmered in a Rich, Creamy and Sweet Cashew Gravy)</i>	365/-
Veg Alfa Masala <i>(Fresh Vegetables prepared in a Brown Gravy made with Cashews, Tomato Paste, Onions and Garam Masala)</i>	360/-
Veg Noorani Kofta <i>(Vegetable and Paneer Balls simmered in a Creamy Onion Turmeric Gravy)</i>	375/-
Kaju Mushroom Masala <i>(Cashew Nuts and Mushrooms simmered in a Mughlai Gravy flavoured with Mild Spices)</i>	375/-
Paneer Kaju Masala <i>(Cottage Cheese and Cashew Nuts simmered in a Mughlai Gravy flavoured with Mild Spices)</i>	375/-

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Paneer Kheema Masala <i>(Minced Cottage Cheese mixed with Spices, Onions made with a Tomato Gravy)</i>	360/-
Paneer Shahajani <i>(Cottage Cheese and Chopped Vegetables prepared in a Makhani Gravy)</i>	375/-
Paneer Rahra <i>(Cottage Cheese with a flavourful Gravy made from Tomatoes, Onions and Spices)</i>	360/-
Palak Paneer Lasooni <i>(Paneer prepared with Roasted Garlic and Gravy made with Spinach and home-made Spices)</i>	360/-
Paneer Kalimiri <i>(Cottage Cheese prepared in Turmeric and Onion Gravy with Freshly Grounded Black Pepper)</i>	360/-
Paneer Motihar (Koftas) <i>(Cottage Cheese, Khoya and Cheese Koftas prepared in a Rich Mughlai Gravy)</i>	370/-
Paneer Afghani <i>(Cottage Cheese prepared in a Rich Mughlai Gravy infused with Creamy Cashews, Onions, Coconut Milk, Cheese and Turmeric)</i>	375/-
Paneer Khastana <i>(Cottage Cheese, Cashew Nuts and Sesame prepared in a Mughlai Gravy)</i>	380/-
Shahi Paneer <i>(Cottage Cheese prepared in a Rich Creamy Cashew Gravy)</i>	370/-
Paneer Navabi <i>(Cottage Cheese prepared in a Mughlai Gravy)</i>	380/-
Paneer Al-Khair <i>(Cottage Cheese made in a Creamy Turmeric Tomato and Cashew Gravy)</i>	380/-
Paneer Lajawab <i>(Paneer prepared in a Makhani Gravy)</i>	370/-
Paneer Irani <i>(Paneer made in a Spicy Gravy made with Cashew Tomato Paste, Onions and Irani Spices)</i>	370/-

Roti Shoti

Plain Chapati / Butter Chapati	35 / 40/-
Plain Bhakri / Butter Bhakri	50 / 65/-
Plain Kulcha / Butter Kulcha	55 / 70/-
Plain Tandoor Roti / Butter Tandoor Roti	50 / 65/-
Plain Naan / Butter Naan	80 / 95/-
Plain Garlic Naan / Butter Garlic Naan	95 / 125/-
Laccha Paratha / Aloo Paratha / Paneer Paratha	90 / 160 / 160/-

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Dal

Plain Dal	190/-
Dal Fry / Tadka (Mix Dal prepared with a Mustard, Cumin, Ginger Garlic, Onions & Tomatoes / Spicy Tadka)	220 / 230/-
Dal Makhani (Black Dal And Rajma simmered overnight on Tandoor and cooked with Spices, Butter and Cream)	280/-
Dal Lahori (Rajma simmered with Crushed Garlic, Red Chilli Powder, Turmeric Powder, Green Chilli and Cream)	230/-

Rice

Steam Rice (Half / Full) (Aromatic Basmati Rice)	95 / 140/-
Jeera Rice (Half / Full) (Basmati Rice cooked with Cumin Seeds & Ghee)	130 / 200/-
Ghee Rice (Ghee infused Basmati Rice)	210/-
Fodni Rice (Indian Flavoured Rice, seasoned with Veggies and Spices)	210/-
Curd Rice (Plain / Tadka)	195 / 215/-
Vegetable Dum Biryani (Fresh Vegetables cooked with Fragrant Spices, and Masala, combined with Rice in Layers and finished on Dum)	360/-
Shahi Pulao (Basmati Rice cooked with Ghee Paneer and Creamy Gravy)	275/-
Dal Khichdi (Basmati Rice cooked with Moong Lentils)	220/-
Palak Khichdi (Basmati Rice cooked with Moong Lentils, Spinach, Onion, Tomatoes and Spices)	230/-



Salads & Raita

Plain Curd	80/-
Boondi Raita	100/-
Onion Raita	80/-
Mix Veg Raita	100/-
Pineapple Raita	120/-
Green Salad	110/-

Snacks

Roasted Papad - 2ps	45/-
Fry Papad - 1pcs	40/-
Masala Papad - 1pcs <i>(Roasted / Fry)</i>	70/-

Coolers

Butter Milk	65/-
Lassi <i>(Sweet / Salted)</i>	110/-

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Desserts

Menu

Desserts

Cream Caramel <i>(A Cream Pudding with Caramel)</i>	170/-
Sizzling Chocolate Walnut Brownie <i>(Brownie served with Vanilla Ice Cream)</i>	260/-
Choco Lava Bomb <i>(Fantasy Muddy Melted Chocolate Dough served with Vanilla Ice Cream)</i>	240/-
Tiramisu	235/-
Toffee <i>(Apple / Banana / Lychee)</i>	250/-
Pancake <i>(Date / Coconut / Banana)</i>	250/-
Chocolate Roll	300/-
Honey Tossed Noodles <i>(Deep Fried Flat Noodles tossed with Sesame Seeds, Honey served with Ice Cream)</i>	250/-
Khao Niaow Ma Muang Mango Sticky Rice	300/-
Kluay Kaek <i>Thai Banana Fritters</i>	300/-
Sago Coconut / Fresh Mixed Fruit / Strawberry	300/-



📍 Abhishek Heights, Ground Floor, E Ward. Near Bank Of Maharashtra,
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