





Our Services

- Dine In | Buffet | Out Door Catering
- Banquet Hall Capacity 350 Person

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Mocktails

Green Apple Mojito	149-00
Green Apple Crush, Fresh Mint, Lemon, Soda & Sprite.	
Orange Mojito	149-00
Orange Crush, Fresh Mint, Lemon, Soda & Sprite.	
Kiwi Mojito	149-00
Kiwi Crush, Fresh Mint, Lemon, Soda & Sprite.	
Ocean Mojito	170-00
Blue Curacao, Fresh Lemon, Mint, Soda & Sprite.	
Pina Colada	180-00
Pineapple Juice, Fresh Coconut Syrup & Cream.	
Cranberry Martini	160-00
Cranberry Juice, Fresh Lemon Juice & Rock Salt.	
Blue Sky	149-00
Blue Curacao Syrup Topped With Chilled Sprite.	



Bartender Special

Strawberry Crush	170-00
Blueberry, Cranberry Juice & Topped With Red Bull.	
Soi Special	299-00
Golden River	199-00
Pineapple Juice & Peach Syrup.	
Kiwi Margarita	180-00
Kiwi Crush, Fresh Lemon Juice & Chilled Ice Cubes.	
Tropical Pineapple	199-00
Pineapple Crush, Mango Juice & Topped With Red Bull	
Shirley Ginger	220-00
Grenadine, Orange & Lemon Juice Topped With Ginger Ale.	
Ferrero Rocher Milkshake	249-00
Cold Coffee	149-00
Vanilla Milk Shake	149-00
Brownie Milk Shake	170-00
Oreo Milk Shake	160-00
Kitkat Shake	160-00
Fresh Lime Soda	99-00
Sweet Lime Soda	99-00



Soup

(approx 180 ML | Jain Available)

Tomato Basil Soup.....

Thick And Creamy Italian-style Soup Made With Fresh Pomodoro Tomatoes And Fragrant Basil, Finished With A Signature Drizzle Of Basil Oil.

170-00

Cream Of Tomato

A Classic Velvety Soup Made With Fresh Ripe Tomatoes, Blended To A Smooth Texture And Finished With A Touch Of Fresh Cream

170-00

Mexican Chilli Bean Soup.....

A Hearty And Healthy Blend Of Red Kidney Beans And Black Beans, Slow-cooked With Authentic Mexican Spices For A Bold And Smoky Flavor

185-00

Broccoli Almond Soup.....

A Luxurious And Velvety Blend Of Slow-roasted Broccoli And Nutty Almonds Finished With A Touch Of Fresh Cream And Almond Flakes.

210-00

Lemon Coriander Soup.....

A Refreshing Clear Soup Infused With Zesty Lemon, Fresh Coriander, And Crunchy Seasonal Vegetables.

170-00

Manchow Soup.....

A Spicy Indo-chinese Broth With Finely Chopped Vegetables And Crispy Noodles

190-00

Hot & Sour Soup.....

A Classic Spicy And Tangy Indo-chinese Soup Loaded With Julienne Vegetables And A Bold Peppery Finish.

190-00

Khaosuey Soup.....

A Rich And Fragrant Burmese-style Spiced Coconut Milk Curry Soup, Served With An Array Of Traditional Condiments.

210-00

Chilli Wonton Soup (Jain Not Available).....

A Savory Asian Broth Infused With Oriental Spices And Soy, Served With Crispy Vegetable Wontons

199-00

Tom-Yum Veg Soup (Jain Not Available).....

A Vibrant And Aromatic Thai Broth Infused With Lemongrass, Kaffir Lime Leaves, And A Spicy Chili Kick

210-00



Chaat

(Approx 300 Gm | Jain Available)

Papdi Chaat.....

A Crunchy And Tangy Street-style Delight Topped With Whipped Yogurt, Sweet-sour Chutneys, And Garnished With Sev.

170-00

Mexican Papdi Chaat.....

A Fusion Twist On The Classic Chaat, Replacing Traditional Papdi With Crispy Nachos And Zesty Toppings.

199-00

Hara Bhara Dahi Vada Papdi Chaat.....

A Unique Blend Of Herbed Vadas Soaked In Sweet Yogurt, Layered With Crispy Methi Papdi And Vibrant Toppings

220-00

Mini Dal Pakwan.....

A Mini Sindhi Classic With Crispy Disks And Spiced Lentils.

210-00

Avocado-Plantain Chaat.....

Crispy Raw Banana Papdi With Creamy Avocado Masala.

280-00



Salad (Approx 150 Gm | Jain Available)

Green Salad.....

A Refreshing Platter Of Garden-fresh Sliced Vegetables Served With A Zesty Lemon Wedge

99-00

Mexican Salad.....

A Vibrant Mix Of Beans, Corn, And Crunchy Veggies Topped With Nachos And Honey-salsa Dressing.

190-00

Caesar Salad.....

A Classic Crunchy Salad Of Romaine Lettuce And Golden Croutons, Tossed In A Rich Parmesan-mayonnaise Dressing

210-00



Baked Dish (Approx 400 Gm | Jain Available)

Lasagne Verde (Jain Not Available).....

Crunchy Layered Pasta With Roasted Veg, Spinach, And Corn

399-00

Pesto Casserole (Jain Not Available).....

Creamy Pesto-baked Vegetables And Cottage Cheese, Served With Crunchy Garlic Bread

380-00

Baked Macaroni.....

Classic Comfort Dish Featuring Macaroni Baked In A Rich And Creamy White Sauce.

300-00

Baked Macaroni With Pineapple.....

A Unique Sweet And Savory Blend Of Macaroni Baked With Juicy Pineapple And Cheese.

350-00



Global Starters (Approx 250 Gm | Jain Available)

Cheese Balls With Cocktail Sauce.....

Crispy, Golden-fried Cheese Balls Served With A Zesty Cocktail Sauce Dip.

299-00

Ultimate Nachos

A Loaded Mexican Meal Served On A Bed Of Crunchy Nachos With Zesty Toppings

290-00

Mexican Tostada (Jain Not Available).....

Crunchy Tortillas Loaded With Traditional Mexican Toppings And Creamy Cheese Sauce.

349-00

Swiss Nuggets (Jain Not Available).....

Panko-crusted Cream Cheese Balls Blended With Finely Minced Exotic Vegetables, Served With A Spicy Dip.

350-00

Pesto Cottage Cheese Bruschetta 6 PCS.....

Cubes Of Paneer Tossed In Zesty Pesto Sauce, Layered Over Buttery Garlic Bread And Baked To Perfection With Cheese.

315-00

Harissa Cottage Cheese Bruschetta Spicy 6 PCS.....

spicy Cottage Cheese Cubes Tossed In Harissa Sauce, Topped On Crispy Garlic Bread And Baked With Cheese.

315-00

Cheese Cigar Rolls 6 PCS.....

Crispy Deep-fried Rolls Filled With A Melty Cheese Blend, Served Stylishly In A Shot Glass Over A Savory Sauce Base

310-00

Crispy Veg.....

Choice Of Fresh Vegetables Deep Fried In A Light Batter, Served With Spicy Hot Chilli Sauce.

240-00

Spring Roll 6 PCS.....

Crispy Golden Rolls Stuffed With Finely Sliced Vegetables, Deep-fried To Perfection And Served With Hot Garlic Sauce.

249-00



Global Starters

(Approx 250 Gm | Jain Available)

Paneer Chilli (Dry / Gravy) 10 PCS

Crunchy Cottage Cheese Cubes Tossed In A Bold And Spicy Oriental Sauce

370-00

Dragon Roll 6 PCS

Crispy Rolls Stuffed With A Mix Of Assorted Vegetables And Cottage Cheese, Served With Hot Garlic Sauce

270-00

Lebanese Platter (Jain Not Available)

A Traditional Middle-eastern Platter Featuring Creamy Hummus, Crispy Breads, And Golden Falafel Tikkis.

420-00

Tandoori Tacos 4 PCS

Mini Lachha Parathas Stuffed With Smoky Tandoori Paneer, Served With Tandoori Dip And Fresh Salad.

340-00

Spanish Rollups 6 PCS

Stuffed Mexican-style Rolls Served Over Zesty Enchilada Sauce, Finished With Creamy Cheese Sauce And Sour Cream.

330-00

Cheese Garlic Bread 6 Pcs

210-00

Garlic Bread 6 Pcs

140-00

Pesto Paneer - 8 Pcs

Cottage Cheese Tossed in Creamy Basil Pesto & Fresh Porcelain basil.

370-00



Tandoori Starters

(Approx 250 Gm | Jain Available)

Achari Soya Chaap

Roasted Soya Chaap Tossed In A Smoky Tandoori Red Masala With A Tangy Achari Flavor.

290-00

Peri-Peri Soya Chaap

Roasted Soya Chaap Tossed In Smoky Tandoori Masala And Spiced Up With Fiery Peri-peri Flavors.

280-00

Malai Soya Chaap

Roasted Soya Chaap Tossed In A Rich Tandoori Malai Masala With A Silky, Creamy Texture.

320-00

Afghani Soya Chaap

Roasted Soya Chaap Tossed In Authentic Afghani Masala With A Rich, Cheesy, And Creamy Texture.

310-00

Hariyali Soya Chaap

Roasted Soya Chaap Tossed In Vibrant Hariyali Masala And Infused With The Freshness Of Mint Sauce.

299-00

Tandoori Paneer Tikka(B.B.Q / Punjabi Style) 6 Pcs

Classic Cottage Cheese Cubes Coated In A Traditional Tandoori Marination, Char-grilled And Served With Fresh Mint Chutney And Salad.

310-00

Tandoori Pahadi Tikka 6 Pcs

Paneer Cubes Marinated In Fresh Mint & Herb Sauce, Grilled And Served With Green Chutney.

215-00

Afghani Paneer Tikka 6 Pcs

Paneer Cubes In A Rich, Mild Marination, Grilled And Served With Mint Chutney.

320-00

Dahi Kebab 8 Pcs

Soft, Spicy Kebabs Made With Hang Curd And Paneer, Stuffed With Mawa & Cheese, Panko-cruste And Deep-fried.

320-00

Veg Seekh Kebab 8 Pcs (Jain Not Available)

Skewered Minced Vegetables Infused With Aromatic Spices And Grilled In The Tandoor.

310-00



Tandoori Starters (Approx 250 Gm | Jain Available)

Hara Bhara Kebab 8 Pcs (Jain Not Available)..... 270-00

Deep-fried Mixed Veg & Green Pea Kebabs Served With Chutney And Salad

Makhmali Seekh Kebab 8 Pcs 320-00

Velvety Minced Paneer Skewers Topped With Creamy Tandoori Cheese Sauce.

Cheese Burst Kulcha 6 Pcs 330-00

Mini Chilli-cheese Stuffed Kulchas Served With Boondi Raita And Mint Chutney.

Stuffed Mushroom Tikka 10 Pcs 350-00

Mushrooms Stuffed With Cheese, Grilled In Tandoori Masala.



Pizza (Size 12 Inch | Jain Available)

Chicago Deep Dish Pizza..... 450-00

Authentic Deep-dish Pizza: Mozzarella Base, Chunky Marinara Topping, And Parmesan Finish.

Indo Chinese Pizza..... 400-00

A Fusion Delight Featuring Hot Garlic Sauce, Manchurian Balls, Crispy Veggies, And Crispy Paneer On A Crunchy Pizza Base.

Pepperoncini Pizza..... 390-00

Loaded With Bell Peppers, Jalapeños, And Red Paprika On A Cheesy Base.

Turkish Delight Pizza..... 399-00

Topped With Bell Peppers, Olives, And Mushrooms, Refreshing Lemon Zest, And Crumbled Feta.

Margherita Pizza..... 350-00

A Cheesy Marinara Base Topped With Melted Mozzarella And Fresh Basil.

Peri-peri Cottage Cheese Pizza 380-00

Peri-peri Paneer Cubes Over A Marinara Base With Crunchy Veggies And Melted Cheese.

Tandoori Paneer Pizza..... 410-00

Smoky Paneer Tikka On A Marinara Sauce, Topped With Bell Peppers, Onions, And Extra Cheese.

Exotic Veggie Pizza..... 400-00

Marinara Base Loaded With Exotic Veggies,, And Bell Peppers, Mozzarella Cheese.

Taste Of Italy Pizza 400-00

Refreshing Pesto Base Topped With Spinach, Tomatoes, Bell Peppers, And Melted Cheese.

Pesto Burrata Pizza..... 500-00

A Pesto Base Topped With Mozzarella, Cheddar, Fresh Veggies, And A Creamy Burrata Center.

APPETIZERS



Pasta (Approx 300 Gm | Jain Available)

Spaghetti Aglio –E-Olio.....	360-00
Spaghetti Tossed In Olive Oil, Garlic, Parmesan, And Parsley.	
Penne Rosa Pasta	380-00
Penne Tossed In A Blend Of Creamy Alfredo And Tangy Marinara Sauce.	
Spinach Ravioli	420-00
Spinach And Cheese Stuffed Ravioli Cooked In A Tangy Tomato Sauce	
Pomodoro Basilico Pasta	360-00
Penne Tossed In Homemade Marinara Sauce With Fresh Basil.	
Fettuccine Alfredo Sauce Pasta	410-00
Fettuccine Pasta And Exotic Vegetables Tossed In Creamy Alfredo Sauce, Served With Garlic Bread.	
Charcoal Revioli Pasta	430-00
Charcoal-infused Ravioli Stuffed With Broccoli, Cooked In Creamy Pesto Sauce, Served With Garlic Bread.	
Primavera Pasta (Spaghetti / Penne).....	370-00
Pasta And Exotic Vegetables Tossed In Creamy Alfredo Sauce, Served With Garlic Bread	
Al Pesto Pasta.....	449-00
Penne Pasta Tossed In Fresh, Aromatic Basil Pesto Sauce	
Spaghetti Burrata Pasta.....	499-00
Spaghetti In Tomato Marinara Sauce Topped With Fresh Basil And Creamy Burrata Cheese, Served With Garlic Bread.	



Sizzler (Approx 600 To 700 Gm | Jain Available)

Firangi Sizzler.....	499-00
Vegetables In Brown Curry Veg Pulav Tandoori Tikka Laccha Paratha Papad	
Chinese Sizzler.....	499-00
Chilli Paneer Burnt Garlic Noodles Veg Fried Rice Oriental Curry French Fries.	
Sicilian Sizzler.....	510-00
Herbed Rice Cottage Cheese Penne Rosa Sautéed Veggies Garlic Bread Or Fries	
Spanish Sizzler.....	540-00
Chilli Bean Rice Bell Pepper Curry Sautéed Veggies Nachos Cheese Sauce Salsa & Sour Cream	
Oriental Sizzler.....	510-00
Veg Fried Rice Veg Manchurian Hot Garlic Sauce Potato Wedges Sautéed Veggies	



Continental Mains (Approx 380 Gm | Jain Available)

Fajita Bowl	599-00
Mexican Rice Served With Sautéed Onions, Bell Peppers & Corn, Accompanied By Lettuce, Refried Beans, Mexican Cottage Cheese, Nachos With Cheese Sauce, Salsa & Sour Cream.	
Risotto Bowl	649-00
Creamy Risotto Rice Topped With Parmesan Cheese, Served With Sautéed Bell Peppers, Caramelized Onions, Fresh Salad, And Garlic Bread.	
Greek Bowl	599-00
Greek Rice Served With Exotic Vegetables, Hummus, And Feta Cheese. Accompanied By Sprouts, Grilled Vegetables, And Cottage Cheese.	
Hola Mexicano	370-00
Mexican Hot-pot Served With Chilli Bean Rice, Cottage Cheese, And Vegetable Curry. Accompanied By Nachos, Cheese Sauce, And Salsa & Sour Cream.	
Cottage Cheese San Margo	360-00
Herb Rice Served With Creamy Chipotle Curry And Soft Cottage Cheese.	



Chinese Mains (Approx 350 Gm | Jain Available)

Thai Divine Noodles (Jain Not Available)	370-00
Burnt Garlic Noodles Served With A Creamy Red Curry Paste And Coconut Milk-based Curry, Finished With Fresh Herbs.	
Hakka Noodles	249-00
Classic Stir-fried Noodles Tossed With Fresh Vegetables And Authentic Oriental Spices	
Schezwan Noodles	260-00
Spicy Stir-fried Noodles Tossed With Fresh Vegetables And Bold Schezwan Spices.	
Garlic Noodles (Jain Not Available)	260-00
Burnt Garlic Noodles Tossed With Fresh Vegetables And Finished With Crispy Golden Fried Garlic.	
Chilli Garlic Noodles (Jain Not Available)	260-00
Spicy Noodles Tossed With Fresh Vegetables, Infused With Bold Chilli Garlic Flavors And Authentic Oriental Spices.	
Manchurian Noodles	299-00
Stir-fried Noodles With Crispy Veg Manchurian Balls, Vegetables, And Bold Oriental Spices.	
Thai Curry (Red / Green) (Jain Not Available)	449-00
Choice Of Red Or Green Curry With Exotic Vegetables And Coconut Milk, Served With Steamed Rice.	
Chilli Cottage Cheese Bao (Jain Not Available)	390-00
Soft Steamed Chinese Buns Stuffed With Spicy Cottage Cheese And Bell Peppers.	
Crystal Veg Bao (Jain Not Available)	370-00
Soft Steamed Chinese Buns Stuffed With Finely Chopped Mixed Vegetables And Our House-special Dipping Sauce.	



Paneer Rogan Josh..... Kashmiri-style Cottage Cheese Cooked In A Rich, Spiced Brown Gravy	390-00
Paneer Patiala..... Paneer And Indian Spices Stuffed In Crunchy Papad, Served In A Rich Brown Gravy.	360-00
Bhatti Paneer..... Smoky Tandoori Paneer Tikka Cooked In Richly Spiced Brown Gravy.	370-00
Paneer Angara Smoky Cottage Cheese With Julienne Onions And Capsicum, Cooked In Spicy Red Gravy.	370-00
Paneer Bhurji..... Scrambled Cottage Cheese With Julienne Onions And Capsicum, Finished With Fresh Cream And Coriander.	370-00
Paneer Butter Masala..... Soft Cottage Cheese Cubes Simmered In Rich And Creamy Tomato-based Red Gravy.	370-00
Paneer Tikka Masala..... Smoky Tandoori Paneer Tikka Tossed With Onions And Capsicum In Red Curry.	390-00
Paneer Kadhai..... Soft Cottage Cheese, Onions, And Capsicum Cooked In A Robust Brown Curry, Finished With Hand-pounded Kadhai Masala.	380-00
Paneer Tawa Masala..... Spicy Red Gravy Paneer Tossed On A Griddle With Onions And Peppers.	399-00
Paneer Lababdar..... Soft Cottage Cheese In A Rich, Creamy, And Slightly Tangy Red Gravy.	399-00
Paneer Nazakat..... Cottage Cheese Stuffed With Dry Fruits And Khoa, Served In A Rich, Creamy Red Gravy.	410-00
Cheese Butter Masala..... Diced Cheese Cubes Simmered In Rich, Creamy, And Buttery Red Gravy.	399-00
Kaju Butter Masala..... Crunchy Fried Cashews Simmered In A Rich And Creamy Tomato-based Red Curry.	370-00
Kaju Curry..... Roasted Cashews Simmered In Rich And Bold Brown Gravy.	370-00
Mushroom Masala..... Smoky Tandoori Mushrooms Roasted And Simmered In Spiced Mixed Gravy.	349-00
Malai Kofta Mawa & Paneer Dumplings In Sweet, Creamy White Gravy.	370-00
Nawabi Kofta Curry..... Paneer, Kaju, And Veg Dumplings In A Dual-layered Brown And White Gravy.	349-00
Veg Tawa Firangi Mehfil..... Exotic Vegetables Sautéed On A Tawa And Tossed In A Rich Brown Curry.	349-00



Indian Mains

(Approx 350 Gm | Jain Available)

Veg Kolhapuri.....

Mixed Vegetables Simmered In Fiery And Spicy Tomato-based Gravy.

299-00

Veg Kadhai.....

Mixed Veggies, Onions, And Capsicum Cooked In Bold Brown Gravy.

299-00

Methi Matar Malai.....

Fresh Methi And Green Peas Simmered In A Sweet, Creamy White Gravy

310-00

Veg Makhanwala.....

Mixed Vegetables And Fox Nuts (makhana) Cooked In A Rich, Buttery, And Creamy Red Curry.

310-00

Veg Diwani Handi.....

Assorted Vegetables Simmered In Rich And Fragrant Spinach-based Green Curry.

370-00

Veg Hydrabadi

Mixed Vegetables, Onions, And Capsicum In Spicy And Fragrant Green Gravy.

330-00

Tandoori Soya Chaap Masala.....

Smoky Roasted Soya Chaap Simmered In Bold And Spicy Red Gravy.

370-00



Dal

(Approx 300 Gm | Jain Available)

Dal Fry

249-00

Dal Tadka.....

270-00

Dal Makhani.....

310-00



Rice Preparation

(Approx 350 Gm | Jain Available)

Jeera Rice.....

249-00

Steam Rice

210-00

Veg Pulav

299-00

Dal Khichdi

299-00

Vaghareli Masala Khichdi.....

310-00

Veg Biryani

349-00

Veg Dum Biryani

399-00

Veg Hyderabad Biryani

370-00

Soya Chaap Biryani

370-00

Breads

Chapati (40 Gm).....	25-00
Ghee Chapati (40 Gm).....	35-00
Plain Tandoori Roti (60 Gm).....	45-00
Tandoori Butter Roti (60 Gm).....	55-00
Tawa Parataha (80 Gm).....	45-00
Lachha Paratha (120 Gm).....	75-00
Plain Naan (100 Gm).....	75-00
Butter Naan (100 Gm).....	95-00
Butter Kulcha (80 Gm).....	90-00
Masala Kulcha (90 Gm).....	130-00
Missi Roti (60 Gm).....	99-00
Garlic Naan (100 Gm).....	140-00
Haryali Naan (100 Gm).....	125-00
Cheese Naan (150 Gm).....	180-00
Cheese Garlic Naan (150 Gm).....	199-00
Churchur Naan (150 Gm).....	160-00
Stuffed Paratha (150 Gm).....	160-00

Accompaniments

Roasted Papad.....	30-00
Fried Papad.....	35-00
Masala Papad.....	70-00
Cheese Masala Papad.....	99-00
Buttermilk.....	85-00
Masala Buttermilk.....	90-00

Dessert

Blueberry Cheese Cake.....	299-00
Sizzling Brownie.....	280-00
Gulab Jamun (2 PC).....	120-00
Cream Caramel.....	280-00

Outdoor Catering Service

- Corporate Events
- Birthday Party
- Wedding Events
- Engagement Party
- Family Gatherings

Terms & Conditions

- Orders Once Placed Are Non - Cancellable.
- Jain Food is Available Upon Request.
- Guests Must Inform the Management in Advance of Any Food Allergies.
- Kindly Allow a Minimum of 30 Minutes After Placing Your Order.
- Items Will Be Served Based on Availability.
- Outside Food and Beverages Are Strictly Prohibited.
- All Prices Listed Are Exclusive of Government Taxes.
- GST Will Be Applicable in Accordance With Government Regulations.
- Taxes and Rates Are Subject to Change Without Prior Notice.
- The Management Reserves All Rights of Admission.
- The Management is Not Liable for Any Inconvenience Caused by Acts of God.
- Alcohol Consumption on the Premises is Strictly Prohibited.
- We Accept Card Payments as Well as Online UPI Payments.
- We Are Open Seven Days a Week.
- Lunch Time 11:30 AM to 03:00 PM
- Dinner Time 07:00 PM to 11:00 PM



Opposite Gujarat Tractor, Vishwamitry Twp Wing A,
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