

# Starters

## Vegetarian

Paneer Tikka Achari	345
Angrezi Paneer Tikka	345
Paneer Pepper Fry	345
Khumb Bharwan Lahori	325
Corn Kebab	325
Hara Bhara Kebab	325
Banarasi Seekh Kebab	325
Aloo Nazaquet	325
Tandoori Soya Chaap	325
Soya Malai Chaap	325
Dahi Ke Sholay	325





# Dinwale Main Course

## Non Vegetarian

Sliced Fish in Schezwan Sauce	515
Chilli Garlic Fish	515
Chicken Hong Kong	495
Diced Chicken in Schezwan Sauce	495
Mongolian Chicken Curry	495
Classic Chilli Chicken	495
Chicken in Hot Garlic Sauce	495
Creamy Garlic Chicken	495
Kung Pao Chicken	495

# Chopsuey

American Vegetable/Chicken	395/415
Chinese Vegetable/Chicken	395/415

# Rice & Noodles

Hakka Noodles Vegetable/Egg/Chicken	255/295/315
Chilli Garlic Noodles Vegetable/Egg/Chicken	255/295/315
Singapore-Style Noodles Vegetable/Egg/Chicken	255/295/315
Fried Rice Vegetable/Egg/Chicken	255/295/315





# Dessert

Gulab Jamun	95
Ice Cream	95
Mango Mousse	145
Pack-Up	195
(Hot Chocolate Brownie with Ice Cream)	



# Beverages

Virgin Mojito	155
Blue Lagoon	155
Fruit Punch	155
Virgin Pinacolada	155
Mirch Masala	155
Fruit Punch	155
Virgin Mary	155
Peach Iced Tea	145
Lemon Iced Tea	145
Juices	135
Fresh Lime Soda	125
Diet Coke	125
Soft Drinks	95
Mineral Water	100





# Starters

## Non Vegetarian

	HALF	FULL
Roasted Chicken	275	500
Afghani Chicken	275	500
Murg Tikka Achari		445
Murg Kali Mirch Tikka		445
Murg Malai Tikka		445
Chicken 65		445
Mutton Seekh Kebab		455
Mutton Pepper Fry		455
Ajwaini Fish Tikka		475
Fish Tikka Lahori		475



# Salads And Accompaniments

Tandoori Murg Chaat	195
Grilled Chicken Salad	195
Garden Green Salad	145
Aloo Chana Chaat	145
Kimchi Salad	145
Raita	155
(Mix Veg/Boondi/Pineapple)	
Masala Papad (4 pc)	95
Roasted Papad (4 pc)	40





# Main Course

## Vegetarian

Paneer Makhmali	355
Paneer Tikka Masala	355
Kadhai Paneer	355
Shahi Paneer	355
Paneer Dhaniya Adraki	355
Dal Makhani	325
Masala Dal Tadka	325
Soya Chaap Makhani	345
Soya Chaap Masala	345
Khumb Methi Malaidar	345
Mushroom Mutter Masala	345
Kakori Aloo Masala	315





# Main Course

## Non Vegetarian

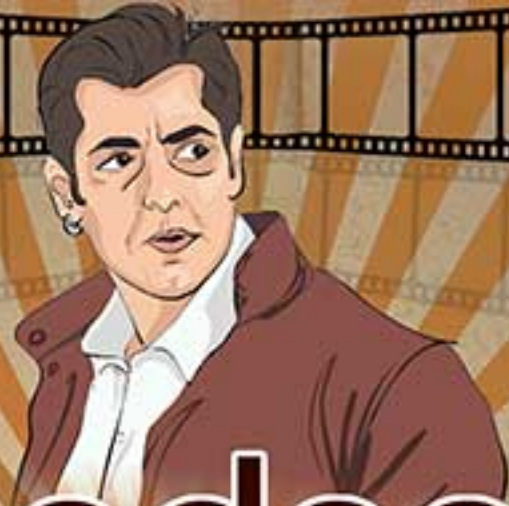
Fish Tikka Masala	545
Malabar Fish Curry	545
Murg Tikka Lababdar	525
Murg Dhaniya Adraki	525
Kadhai Chicken	525
Murg Makhanwala	525
Dhaba Murg	525
Road Side Chicken Curry	525
Murg Kali Mirch	525
Mutton Rogan Josh	545
Mutton Rara Faridkot	545
Rajasthani Laal Maas	545



# Biryani & Rice

Hyderabadi Gosht Biryani	445
Murg Biryani	425
Shahi Subz Biryani	315
Vegetable Pulav	255
Jeera Rice	245
Steamed Rice	195





# Tandoori Breads

Tandoori Roti	40
Butter Roti	45
Missi Roti	50
Plain Naan	60
Butter Naan	70
Garlic Naan	75
Lachha Parantha	60
Lachha Pudina Parantha	60
Aloo Pyaaz Ka Kulcha	80
Paneer Kulcha	90



# Starters

## Vegetarian

Chilli Paneer Dry	345
Mushroom Salt and Pepper	345
Vegetable Salt and Pepper	325
American Corn with Chilli Pepper	325
Crispy Chilli Soya Nuggets	325
Munchurian Dry	325
Spring Rolls	325

## Soups

Tomato and Basil	145
Manchow	
Vegetable/Chicken	145/175
Hot and Sour	
Vegetable/Chicken	145/175
Sweet Corn	
Vegetable/Chicken	145/175
Lemony Pepper	
Vegetable/Chicken	145/175



# Starters

## Non Vegetarian

Fish Salt and Pepper	435
Fish Butter Garlic	435
Chicken Salt and Pepper	415
Chilli Chicken Hakka Style	415
Spicy Chicken Winglets	395
Drums of Heaven	395