

APPETIZER

TAWA PANEER MASALA | 590

(COTTAGE CHEESE CUBES COOKED WITH ONION | TOMATO |

BELL PEPPER | SPICES)

CHEESE BALL | 690
(CRUMB FRIED CHEESE BALL INFUSE WITH HERBS)

PANEER 65 | 690
(SPICED YOGURT BASED MARINATED COTTAGE CHEESE COOKED IN OVEN)

PRAWN TEMPURA |890 (GARLIC BUTTER COATED FRIED PRAWN SERVE WITH DIP)

CHICKEN NUGGET | 590 (CRUMB FRIED CHICKEN SERVE WITH DIP)

FISH FINGER | 690

(FINGER SIZE CRUMBED FRIED FISH SERVE WITH DIP)

VEG PAKORA |390 (GOLDEN-BROWN BITES OF ASSORTED VEGETABLES DIPPED IN A SPICED)



MUSHROOM CHILI | 590
(TOSSED IN A SWEET AND SPICY CHILI SAUCE)

CHICKEN CHILI | 690 (TOSSED IN A SWEET AND SPICY CHILI SAUCE)

PANEER CHILI | 590

(CRISP BATTER FRIED PANEER ARE TOSSED IN A SWEET AND SPICY CHILI SAUCE)

PEANUT MASALA | 260
(ROASTED PEANUTS TOSSED WITH A VIBRANT MIX CHAAT MASALA)

MASALA PAPAD | 260

(CRISPY| THIN PA PADS TOPPED WITH A VIBRANT MIX OF FINELY CHOPPED

ONIONS| TOMATOES| GREEN CHILIES| AND FRESH CORIANDER| ALL TOSSED IN

TANGY SPICES AND

A SPRINKLE OF CHAAT MASALA

MARGHERITA PIZZA | 640 (TOMATO SAUCE | FRESH MOZZARELLA CHEESE | BASIL | OLIVE OIL)

HAWAIIAN PIZZA | 690
(A SWEET AND SAVORY MIX | TOPPED WITH TOMATO SAUCE |
MOZZARELLA | HAM | AND PINE APPLE)

MEAT LOVERS' PIZZA | 690 (PIZZA THAT CONSIST OF SAUSAGE | BACON | HAM | BEEF)



TOMATO DHANIA SORBA 250
(BLENDED WITH TOMATO AND CORIANDER| FRAGRANT INDIAN SPICES)

LEMON CORIANDER SOUP 230
(LEMON CORIANDER SOUP IS A REFRESHING COMBINATION OF LEMON AND CORIANDER)

VEGETABLE MENCHOW SOUP (VEG & NON VEG) 250 (FRESH VEGETABLES TOPPED WITH CRISPY NOODLE AND CHINESE SAUCE)

TOM YUM SOUP 290
(BOILING HOT| SOUR| AND SPICY CONSIST OF SHRIMP AND VEGETABLES)

CREAMY CHICKEN SOUP 350
(A SOUP MADE FROM CHICKEN|SIMMERED IN WATER| USUALLY WITH
VARIOUS OTHER INGREDIENTS)

ROASTED PUMPKIN SOUP 250
(SOUP MADE OF ROASTED PUMPKIN| CREAM AND HERBS)



PERELLA COLESLAW SALAD | 340

(BHUTANESE STYLE SALAD MADE OF MIX VEGETABLES | TOPPED WITH LOCAL CHEESE | AND PERELLA SEED)

BEETROOT SALAD | 590

(SWEET AND EARTHY NOTES SALAD MADE OF BEETROOT AND SALTED CHEESE)

HIMALAYAN GARDEN SALAD | 640

(HIMALAYAN SALAD MADE OF LOCALLY ORIGINATED | GREEN LEAF | VEGETABLES)

KAACHI SALAD | 690

(IS A FRESH| CRISP| AND COLORFUL MEDLEY OF GARDEN-FRESH GREENS AND VEGETABLES| MIX FRUITS AND NUTS PERFECT AS A LIGHT STARTER OR A HEALTHY SIDE.)

GREEK SALAD | 590

(GREEK SALAD FEATURES CRISP CUCUMBERS | RIPE TOMATOES | RED ONIONS | AND CRUNCHY GREEN BELL PEPPERS | COMBINED WITH BRINY KALAMATA OLIVES).



BHUTANESE CUSINE



RED RICE | 190 (LOCAL BHUTANESE RED RICE)

JANGBULI 490

(SERVE COLD BHUTANESE FLAT NOODLES FINEST WHEAT
FLOUR SHOWCASES THE UNIQUE BLEND OF SPICES AND
INGREDIENTS FOUND IN BHUTAN GINGER GARLIC
CORIANDER CHILLI POWDER LOCAL SEASONING (ZEMTSE) |
SECHZWAN PEPPER.)

BEEF PAA | 740 (SLICED LOCAL BEEF | SPRING ONION | BHUTANESE DRY CHILLI | FRESH HERBS.)

SIKKAM PAA | 690 (DRIED LOCAL SLICED PORK | ONION | BHUTANESE RED CHILLI | GARLIC AND FRESH HERBS)

WHOLE TROUT | 840
(LOCAL TROUT FISH MARINATED IN GARLIC BUTTER GRILLED
WITH BHUTANESE SPICE)

EMA DHATSI | 530 (BHUTANESE DRIED CHILLI| ONION|SEASONED WITH LOCAL CHEESE)

STEAMED WHITE RICE | 190

MUTTON CURRY | 790
(IS A RICH AND HEARTY DISH MADE WITH TENDER PIECES OF MUTTON SIMMERED IN A FLAVORFUL BLEND OF AROMATIC SPICES AND HERBS.)

MALABAR FISH CURRY | 640
(CREAMY FISH CURRY WITH COCONUT MILK AND INDIAN SPICES)

CHANGEZI MURGH | 640
(RICH AND CREAMY MUGHLAI STYLE CHICKEN CURRY)

SARSON FISH CURRY | 640
(SPICY AND FLAVORFUL FISH COOKED WITH MUSTARD)

KADHAI SABZI | 590
(A HEALTHY VEGETABLE COOKED IN INDIAN GRAVY| SPICES)

THAI VEG CURRY(RED/GREEN) | 690
(THAI CUISINE MADE FROM CURRY PASTE | COCONUT MILK |
VEGETABLES)

LEMON PEPPER CHICKEN | 640

(CITRUS MARINATED GRILLED CHICKEN ON SAUTEED BELL PEPPERS

AND PICKLE ONION AND CRUMBLED SALTED LOCAL CHEESE)

DAL TADKA |490

(A COMFORTING INDIAN LENTIL CURRY MADE WITH YELLOW LENTILS| SLOW-COOKED WITH TURMERIC| AND FINISHED WITH A FIERY GHEE TEMPERING OF CUMIN|GARLIC| CHILIES| AND ONIONS.)

DAL FRY | 440
(INDIAN LENTIL DISH MADE BY COOKING YELLOW LENTILS AND THEN TEMPERING THEM WITH A FLAVORFUL MIX OF SPICES SAUTEED IN GHEE OR OIL.)

DAL MAKHANI | 540

(SLOW-COOKED BLACK LENTILS AND RED KIDNEY BEANS
SIMMERED WITH SPICES | TOMATOES | GINGER | GARLIC | AND
FINISHED WITH BUTTER AND FRESH CREAM FOR A VELVETY
TEXTURE.)

PANEER BUTTER MASALA | 640
(IS A RICH AND CREAMY NORTH INDIAN VEGETARIAN CURRY)
BELOVED FOR ITS SMOOTH TEXTURE AND MILDLY SPICED BUTTERY
TOMATO GRAVY.)



MUTTOR PANEER | 590 (INDIAN CURRY FEATURING PANEER (INDIAN COTTAGE CHEESE) AND GREEN PEAS COOKED IN A FLAVORFUL TOMATO-BASED GRAVY.)

BINDHI MASALA | 490
(IS A FLAVORFUL AND AROMATIC INDIAN DISH FEATURING TENDER
OKRA COOKED WITH A BLEND OF SPICES AND ONIONS.)

EGG CURRY | 590
(IS A HEARTY AND FLAVORFUL INDIAN DISH MADE WITH BOILED EGGS SIMMERED IN A RICHLY SPICED | AROMATIC GRAVY.)

VEG BIRYANI | 690

(FRAGRANT WITH INDIAN SPICED PREPARATION BASMATI RICE AND

VEGETABLE |SIMMERED IN DUM SEALED HANDI|

SERVE CURD AND PICKLE ON SIDE)

CHICKEN BIRYANI | 790

(FRAGRANT WITH INDIAN SPICED PREPARATION BASMATI RICE AND VEGETABLES /CHICKEN/MUTTON| SIMMERED IN DUM SEALED HANDI)

MUTTON BIRYANI | 990
(FRAGRANT WITH INDIAN SPICED PREPARATION BASMATI RICE AND MUTTON|SIMMERED IN DUM SEALED HANDI |SERVE WITH CURD AND PICKLE ON SIDE)

VEG JALFREZI | 540
(VIBRANT AND MILDLY SPICY INDIAN STIR-FRY DISH MADE WITH A
COLORFUL MIX OF VEGETABLES COOKED IN A TANGY TOMATOBASED SAUCE.)

ALOO GOBI MASALA | 540
(NORTH INDIAN CURRY MADE WITH TENDER POTATOES (ALOO)
AND CAULIFLOWER (GOBI) SIMMERED IN A SPICED TOMATOONION GRAVY.)

THREE TREASURE | 540

(DISH MADE WITH A DELIGHTFUL COMBINATION OF THREE KEY

VEGETABLES OR INGREDIENTS | TYPICALLY POTATOES | EGGPLANT

(BRINJAL) | AND CAPSICUM (BELL PEPPER).

CANTONESE | 490

(IS KNOWN FOR ITS LIGHT | FRESH | AND NATURAL FLAVORS |

EMPHASIZING THE QUALITY AND FRESHNESS OF INGREDIENTS

RATHER THAN HEAVY SPICES OR SAUCES.)

SAUTEE MIX VEGIES | 540

(A QUICK| HEALTHY| AND FLAVORFUL WAY TO ENJOY A MIX OF FRESH VEGGIES COOKED OVER HIGH HEAT WITH A TOUCH OF OIL AND SEASONINGS.)

SPAGHETTI MARINARA | 690 (SPAGHETTI WITH A TOMATO-BASED SAUCE WITH GARLIC) ONIONS | AND HERBS)

FETTUCCINE ALFREDO | 690
(A RICH AND CREAMY SAUCE MADE WITH BUTTER | CREAM AND
PARMESAN CHEESE)

PENNE ARRABBIATA | 690
(SPICY TOMATO SAUCE WITH GARLIC AND RED CHILI PEPPER)

CHOWMEIN | 440
(INDO-CHINESE STIR-FRIED NOODLE DISH KNOWN FOR ITS
BOLD FLAVORS | VIBRANT VEGETABLES | AND SATISFYING
TEXTURE.)

STIR FRY NOODLES | 540

(A FLAVORFUL AND QUICK-COOKED DISH COMBINING NOODLES WITH VIBRANT VEGETABLES AND SAVORY SAUCES | ALL TOSSED TOGETHER OVER HIGH HEAT FOR A PERFECT BLEND OF TASTE AND TEXTURE.)

DESSERT

GAJAR KA HALWA | 250
(SWEET SLOW COOKED CARROT INFUSED WITH SUGAR AND INDIAN SPICES)

RASGULLA | 220
(SWEET SPONGY COTTAGE CHEESE IN SUGAR SYRUP)

GULAB JAMUN | 220
(FRIED DOUGH BALL THAT ARE SOAKED IN SWEET| SUGAR SYRUP)

VANILLA ICE CREAM | 300
(HEAVY CREAM| MILK|SUGAR|SALT|VANILLA ESSENCE|CONDENSE MILK
AND EGG)

SEASONAL FRUIT PLATTER | 250
(MIXTURE OF CUT SEASONAL FRUITS)

