







Breakfast : 07:00 am to 11:00am & Snacks : 03:00 pm to 06:00 pm)

Lunch & Dinner : 11:00 am to 04:00 pm

: 07:00pm to 011:00pm

- Allow us 30 minutes to prepare food.
- Drink & Eatables from outside not permitted
- Order once placed will not be cancelled
- Right at admission reserved by management
- Service charged will be applicable



Breakfast & Snacks

Timing: 7:00 To 11:00 AM 3:00PM To 7:00 PM

Masala Dosa

Cheese Dosa

(All above are served with sambar, coconut chutney and red chutney)

Indian Breakfast 300 Choice of canned Juice Choice of Idli/Vada/Dosa Aloo Paratha/Aloo Poori Eggs to order (Fried/ Boiled/Omelette) Bread Butter/Butter Toast Tea/Coffee **Continental breakfast** 275 Choice of canned Juice Cornflakes with milk Eggs to order (Fried/ Boiled/Omelette) Bread Butter/Butter Toast Pot Tea/Coffee **South Indian** Idli 85 Upma 85 Vada (Sada/Medu) 95 Plain Dosa 95 Uttapam (Onion/Masala/Tomato) 95

125

155







Grilled & Club Sandwich

Bread Toast/Jam	45
Veg Sandwich	95
Veg Grilled Sandwich	95
Cheese Corn Sandwich	125
Cheese Club Sandwich	145
Veg Coleslaw Sandwich	185
Paneer Tikka Sandwich	185
Chicken Grilled Sandwich	225
Chicken Club Sandwich	250

M's Breakfast (Indian Style)

Poha	85
Choice of Egg (Omelette, Fried, Bhurjee)	85
Batata Wada	85
Cheese Omelette	125
Choice Of Parathas (Aloo/Gobi/Paneer)	125
Scambled Egg with Toast	150
Puri Bhaji	150
Chole Bature	150



Snacks

Finger chips	125
Veg cutlets	125
Onion Pakoda/Bhajia	125
Cheese Chilli Toast	150
Garlic Cheese Toast	150
Paneer/Cheese Pakoda	175
Continental breakfast	275
Peanut Masala	150
Chana Roast	175

Hot Beverages

Tea	2
Coffee	3
Hot Milk	6
Hot Chocolate	12
Cornflakes with milk	12





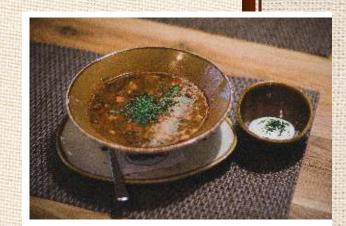


Cold Beverages

Soft Drink/ Packaged Water	25
Soda	50
Fresh Lime soda (Sweet/Salt)	75
Jaljeera	75
Butter milk	75
Lassi	85
Fresh Juice	85
Cold Coffee	125
Choice of Shakes	125
(Vanilla/Straberry/Mango/Chocolate)	
Mojito	145
Red Bull	175
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Tomato Soup/Shorba	125
Lemon Corriander Soup	125
Sweet Corn Soup (Veg/Chicken)	150
Manchow (Veg/Chicken)	150
Hot-n-Sour (Veg/Chicken)	150
Clear Soup (Veg/Chicken)	150
Cream Of Mushroom	175
Cream of Chicken	175
French Onion	175



Appilizers (200 Grams) Vegetarian

Vegetable Manchurian	250
Crispy Vegetable	250
Veg Spring Roll	250
Lovely Corn	250
Corn Salt and Pepper	250
Veg Dragon Roll	275
Crispy Honey Chilly Potato	275
Paneer 65	285
Chilli Paneer	285
Chilli Mushroom	310
Mushroom Salt and Pepper	325
Babycorn Chilli	325

Non-Vegetarian Choice of Chicken

Choice of Chicken	310
(Chilli, 65, Salt & Pepper)	
Chicken Lollypop (6 Pieces)	305
Fried Chicken	325
Fish Chilli	325
Fish Finger	350
Grilled Fish	350
M's Spl Veg Chinese Platter	525
M's Spl Non-Veg Chinese Platter	675







Tandoor Delicacies Vegetarian (8 Pieces)

vegetarian (or reces)	
Stuffed Aloo Tandoori	250
Veg Nazakat	250
Veg seek kabab	250
Hara Bhara Kabab	275
Dahi ke Kabab (6 Pieces)	275
Soya Chaap	275
Soya Malai Chaap	275
Paneer Hajari Tikka	285
Paneer Tikka	285
Paneer Makhmali Tikka (6 Pieces)	305
Stuffed Mushroom Tikka (In House Speciali	ty) 325
M's Spl Veg Tandoor Platter	525
NON VEGETARIAN (8 Pieces)	
Tangadi Kabab (2 Pieces)	275
Murg Tikka	325
Murg Hajari Kabab	325
Murg Pahadi kabab	325
Chicken Banjara kabab	325
Chicken Malai Tikka	325
Tandoori Murgh (H/F)	275/475
Fish Tikka	350
Sarson Mahi Tikka (In House Speciality)	350
Amritsari Fish	350
M's Spl Non Veg Tandoor Platter	675



Fresh garden 7/eggies (300 Grams)

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Aloo Jeera	225
(Home style cooked potatos with jeera fry)	
Bhindi Masala	225
(In house speciality)	
Kurmuri Bhindi	225
(Bhindi fry in Jaipuri Style)	
Subz Kadhai	250
(Assorted Vegetables cooked in spicy kadai masala)	
Subz Kolhapuri	250
(Selected mixed vegetables cooked in onion tomato gravy)	
Dum Aloo Punjabi	275
(Stuffed Potato fried and cooked in punjabi gravy)	
Palak Kofta	285
(Dumplings of cottage cheese cooked in spinach gravy)	
Nargisi Kofta	285
(Saffron eyed cottage dumpling balls with our chef's specia	l gravy)
Subz Maharaja	285
(Mixed Vegetables cooked with rich cashew nut gravy)	
Veg Kofta Curry	285
(Vegetable Kofta cooked in a yellow creamy gravy)	
Soya Tikka Masala	295
(Delicious soya chunks from tandoor cooked in onion toma-	to gravy)
Malai Kofta Curry	305
(Dumplings of cottage cheese cooked in a rich creamy grav	y)
Mushroom Masala	325
(Fresh button mushrooms cooked in onion tomato gravy)	
Khumb mattar ki subz	325







Choice of Paneer (400 Grams)

Paneer Amritsari 295 (Cubes of cottage cheese cooked in rich tomato gravy) Kadahi Paneer 295 (Cubes of cottage cheese cooked with capsicum, tomato, onion in punjabi style) Palak Paneer 295 (Combination of cottage cheese with spinach paste) Paneer Lababdar 295 (Cottage cheese cooked in a onion and tomato gravy finished with cream) Paneer Butter Masala 295 (In house speciality) Paneer Tawa Masala 295 (Cottage cheese cooked in rich spice indian masala) Paneer Tikka Masala 295 (Tandoori paneer tikka cooked with selected indian spices) Paneer Pasanda 325



(Cottage cheese cooked in thick creamy gravy)

Dal Fry	185
Dal Tadka	185
Dal Makhani	225
Dal Frontier	250



Food Treasure Non-Veg (400 Grams)

Egg Curry	250
(Boiled egg cooked with our special onion tomato gravy)
Bhurjee Curry	250
(Egg bhurjee cooked with our special onion tomato grav	/y)
Kadhai Murg	350
(Boneless chicken pieces cooked with	
onion and capsicum in punjabi style)	
Murg Handi	350
(Delicious chicken pieces made in traditional Indian clay plot style)	
Murg Tikka Masala	350
(Chicken Tikka from tandoor cooked with our	
chef's special gravy)	
Murg Tawa Masala	350
(Pieces of chicken cooked in rich indian masala)	
Chicken Homestyle Curry	350
(In House Speciality)	
Butter Chicken	350
(Boneless chicken cooked in rich tomato gravy)	
Murg Rara	350
(A boneless delicacy of chicken cooked in a	
spicy gravy blended with chicken mince)	
Patiala Murg	375
(Boneless chicken pieces stuffed with	
eggs cooked in delicious onion gravy)	
Tawa Fish Masala	395
(Pieces of fish cooked in rich indian masala)	
Goan Fish Curry	395
(Fish cooked with coconut in goan style)	







Bengali Fish Curry	395
(A mustard flavour fish curry, our Chef's speciality) Fish Tikka Masala (Chef's Recommended)	205
(Boneless fish tikka cooked with	395
capsicum, tomato and onion gravy)	
Rotis & more	
Roti	20
Tandoori Roti	30
Tandoori Roti (Butter)	40
Plain Naan	50
Butter Naan/Garlic Naan	65
Missi Roti	65
Laccha Paratha/ Pudina Paratha	75
Kulcha (Aloo/Masala)	85
Roti Ki Tokari (6 pcs)	250
Salads & more	
Papad (Roasted/Fried)	20
Masala Papad	40
Plain Curd	60
Green Salad	60
Kachumbar Salad	90
Curd Onion Salad	105
Boondi Raita	105
Fruit/Pinapple Raita	125
Russian Salad	175



Basmati ka Bhandar...

Steam Rice	150
Jeera Rice	160
Garlic Dal Khichdi	225
Veg Pulao	225
Veg Dum Briyani	275
Paneer Dum Biryani	295
Chicken Dum Briyani	295
Chicken Tikka Biryani	325
Chicken Hyderabadi Briyani	325
Chicken Matka Biryani	375
Fish Briyani	375

Rice & Noodles...

Veg Hakka Noodles	22
Chilly Garlic Noodles	22
Singapore Noodles	22
Veg Fried Rice	22
Schezwan Fried Rice	22
Chicken Hakka Noodles	27
Chicken Singapore Noodles	27
Chicken Fried Rice	27
Chicken Schezwan Fried Rice	27







Desserts ...

Moong Dal Halwa

Choice of Ice cream 50
(Vanilla, Strawberry, Chocolate, Butterscotch)

Gulab Jamun 50
Shahi Kheer 90
Shahi Tukda 90

M's Restro Special Ice cream 125
Fruit Salad with Ice Cream 155

125

250

Thalis

VEG Deluxe
(Paneer, Vegetable, Dal Fry, Raita, Salad, Papad, a Portion of Rice Three Rotis, & a Sweet)

NON-VEG Deluxe 350
(Chicken, Eggs Vegetable Dal Ery Salad

(Chicken, Eggs, Vegetable, Dal Fry, Salad, Papad, Portion of Rice, Three Rotis and a Sweet)



Combos

Dal Makhani meal

Dal makhani prepared with creamy

& rich gravy served with

Butter naan & salads

Rajma Chawal
Cremy Rajma masala served with steam rice & green salad

Chhole Chawal Meal
Amritsari chhole served with
steamed rice and salad

Paneer Makhani Meal
Paneer makhani prepared in
creamy and rich gravy with paneer
cubes along with jeera rice

Palak Paneer meal creamy and rich palak gravy with paneer cubes served with lachha paratha 275

275

275

305

305

