



CODE	NAME AND DESCRIPTION OF THE DISHES	PRICE
STIMULATING AROMA		(₹)
	Lemon Tea / Black Tea <i>(Darjeeling Tea Leaf)</i>	70.00
	Milk Tea / Masala Tea	85.00
	Special Tea	110.00
	Ginger Tea with Honey	160.00
	Black Coffee	85.00
	Nescafe	120.00
	Special Coffee	180.00
	Hot Milk	130.00
	Hot Chocolate / Bournvita	155.00
	Cold Coffee <i>(Instant coffee powder and cocoa powder mixed with milk and sugar, blended together with ice cubes and sprinkle with coffee granules)</i>	180.00
	Cold Coffee with Ice-cream <i>(Instant coffee powder and cocoa powder mixed with milk and sugar, blended together with ice cubes and topped with a lump of vanilla ice-cream sprinkle with coffee granules)</i>	230.00
REFRESHING MOOD		
	Packaged Drinking Water	50.00
	Plain Soda Water	70.00
	Canned Aerated Water	120.00
	Masala Cold Drink <i>(Coke punched with lime juice, chat masala, jeera powder, black salt)</i>	180.00
	Fresh Lime Soda (Sweet/Salt/Mix) <i>(Fresh lime juice mix with drinking soda)</i>	135.00
	Fresh Lime Water (Sweet/Salt/Mix) <i>(Fresh lime juice mix with packaged drinking water)</i>	100.00
	Masala Butter Milk <i>(A refreshing drink made with yogurt, water and mixed with Indian herbs & spices)</i>	145.00
	Lassi (Sweet/Salt/Mix) <i>(Home made curd beaten with sugar syrup or salt or both topped with dry fruits/roasted Jeera powder)</i>	185.00
	Mango Lassi <i>(Home made curd beaten with mango juice and sugar syrup topped with dry fruits)</i>	190.00
	Canned Juice <i>(Apple/Mango/Orange/Pineapple/Cranberry)</i>	140.00
	Milk Shake (Vanilla / Strawberry / Chocolate) <i>(A scoop of vanilla/strawberry/Chocolate ice-cream with a splash of iced milk and whipped cream shaken together to a delightful smooth drink)</i>	230.00
MOCKTAILS		
	Lovely Smile <i>(Punched together orange juice, cranberry juice & soda)</i>	180.00
	Sahiroi Lily <i>(Punched together kiwi crushed, orange juice, pineapple juice and soda)</i>	180.00
	Green Valley <i>(Punched to together Green apple syrup, apple juice, lime juice, lemonade and soda)</i>	180.00
	Strawberry Punch <i>(Punched together strawberry crush, strawberry ice-cream and pineapple juice)</i>	180.00
	Angels <i>(Punched together vanilla ice-cream, pineapple juice, mango juice and fresh cream)</i>	180.00
	Virgin Mojito <i>(Punched together fresh mint leaves, lemon juice, sprite and soda)</i>	180.00



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BREAKFAST (Continental Wonders)		(₹)
	Veg & Cheese Pasta (Red/White Sauce) <i>(Staple food of traditional Italian cuisine made of Penne, primarily cooked in boiling water and finally processed in Red/white sauce with assorted vegetables and grated cheese sprinkled with herbal spices)</i>	380.00
	Cornflakes/Chocos with Hot or Cold Milk	200.00
	Plain Sliced Bread with Butter & Jam (3Pcs)	120.00
	Sliced Bread Toast with Butter & Jam (3Pcs)	160.00
	Veg. Sandwich <i>(Cocktail Butter sauce spread on raw bread slice stuffed with slices of tomato and cucumber accompanied with Coleslaw and french fries)</i>	195.00
	Veg. Grilled Sandwich <i>(Cocktail Butter sauce spread on raw bread slice stuffed with tomato, cucumber and grilled, accompanied with Coleslaw and french fries)</i>	225.00
	Cheese Sandwich <i>(Cocktail Butter sauce spread on raw bread slice stuffed with cheese accompanied with Coleslaw and french fries)</i>	230.00
	Cheese Grilled Sandwich <i>(Cocktail Butter sauce spread on raw bread slice stuffed with cheese and grilled, accompanied with Coleslaw and french fries)</i>	270.00
	Veg. Cheese Sandwich <i>(Cocktail Butter sauce spread on raw bread slice stuffed with sliced tomato, cucumber and cheese accompanied with Coleslaw and french fries)</i>	230.00
	Veg. Cheese Grilled Sandwich <i>(Cocktail Butter sauce spread on raw bread slice stuffed with tomato, cucumber, Slice cheese and Grilled, accompanied with Coleslaw and french fries)</i>	270.00
	Veg. Club Sandwich <i>(Multilayered Toasted bread slice, spread Cocktail Butter sauce filled up with slices of tomato, cucumber, cheese and veg cutlet accompanied with Coleslaw and french fries)</i>	320.00
NORTH INDIAN BREAKFAST		
From Tawa (Flat Skillet)		
	Stuffed Paratha Paneer / Cheese with Curd & Pickle (2Pcs) <i>(Shallow Oil fried round shaped unleavened whole wheat bread stuffed with grated cottage cheese/processed cheese)</i>	300.00
	Stuffed Paratha with Curd & Pickle (Aloo/Onion/Cauliflower/Mix Veg/Green Peas) (2Pcs) <i>(Shallow Oil fried round shaped unleavened whole wheat bread stuffed as per your choice)</i>	270.00
	Puri Bhaji (4Pcs) <i>(Oil Deep fried round shaped unleavened whole wheat bread served with spicy dry/gravy Aloo Bhaji)</i>	280.00
	Chola Bhatara (2Pcs) <i>(Oil Deep fried round shaped puffy leavened refined flour bread served with semi gravy spicy chickpeas masala topped with cucumber salad and decorated with a few dashes of beaten yoghurt and chopped cilantro)</i>	310.00
	All above Paratha, if Prepared with Butter or Clarified Butter, will Cost Rs. 70.00 Extra	70.00
SOUTH INDIAN BREAKFAST & EVENING SNACKS		
	Steamed Idly (3Pcs) <i>(A puffed savoury cake made by steaming batter consisting of fermented de-husked black lentils and rice)</i>	130.00
	Fried Idly (3Pcs) <i>(A puffed savoury cake made by steaming batter consisting of fermented de-husked black lentils and rice finally deep fried)</i>	180.00
	Sambhar Vada (2Pcs) <i>(A popular south indian dish made of lentils dumplings dipped in sambhar)</i>	230.00
	Sambhar Vada (1Pc) <i>(A popular south indian dish made of lentils dumplings dipped in sambhar)</i>	140.00
	Plain Dosa <i>(Crispy pancake prepared on flat skillet from a fermented batter made of rice flour and de-husked black lentils)</i>	160.00
	Masala Dosa <i>(Variant of dosa made by stuffing with lightly cooked filling of mashed potato, fried onion and spices)</i>	185.00
	Plain Paper Dosa <i>(Crispy paper like dosa made of fermented batter of whole rice grain, fenugreek seeds, rice flour and de-husked black lentils)</i>	195.00
	Masala Paper Dosa <i>(Crispy paper like dosa made of fermented batter of whole rice grain, fenugreek seeds, rice flour and de-husked black lentils blended with water and finally rolled with a filling of mashed potatoes, fried onion and spices)</i>	220.00
	Plain Onion Dosa <i>(Crispy pancake prepared on a flat skillet from a fermented batter made of rice flour and de-husked black lentils blended with water and filling of chopped fried/raw onion)</i>	180.00



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BREAKFAST		
	Masala Onion Dosa <i>(Crispy pancake prepared on a flat skillet from a fermented batter made of rice flour and de-husked black lentils blended with water and filling of chopped fried/raw onion and spices)</i>	205.00
	Plain Rava Dosa <i>(Popular South Indian mouth watering thin & crispy flat pancake look like thin crepes made of fermented batter consist of semolina, rice flour, refined flour, chopped ginger, onion green chilly and flavour of curry leaves)</i>	250.00
	Masala Rava Dosa <i>(Derivative of dosa made with fermented batter of semolina, rice flour, chopped ginger, onion, and green chilly by stuffing with a lightly cooked filling of mashed potato and assorted vegetable flavour of curry leaves)</i>	275.00
	Plain Dosa Paneer/Cheese <i>(Crispy pancake prepared on flat skillet from a fermented batter made of rice flour and de-husked black lentils blended with water with a lightly cooked filling of grated cottage cheese/processed chesse, fried /raw onion and spices)</i>	250.00
	Masala Dosa Paneer/Cheese <i>(Variant of dosa made by stuffing with lightly cooked, filling of grated cottage cheese/processed cheese, fried onion and spices)</i>	275.00
	Plain Dosa Paneer & Cheese <i>(Crispy pancake prepared from a fermented batter made of rice flour and de-husked black lentils blended with water with a lightly cooked filling of grated cottage cheese & processed chesse, fried onion and spices)</i>	285.00
	Masala Dosa Paneer & Cheese <i>(Variant of dosa made by stuffing with lightly cooked, filling of grated cottage cheese & processed cheese, fried onion and spices)</i>	310.00
	Lunnar Special Masala Dosa <i>(Variant of dosa made by stuffing with lightly cooked filling of mashed potato, fried onion, spices, dry fruits and cheese)</i>	340.00
	Plain Uttapam <i>(Thick pancake, unlike a dosa, which is crisp and crepe-like both side shalow fried on skillet by cooking ingredients with a finely ground fermented batter made of rice, de-husked black lentils & methi dana)</i>	170.00
	Onion /Tomato/Veg. Uttapam <i>(Thick pancake, unlike a dosa, which is crisp and crepe-like both side shalow fried on skillet by cooking ingredients with a finely ground fermented batter made of rice, de-husked black lentils & methi dana and topping of onion/tomato/assorted veg.)</i>	220.00
	Coconut Uttapam <i>(Thick pancake, unlike a dosa, which is crisp and crepe-like both side shalow fried on skillet by cooking ingredients with a finely ground fermented batter made of rice, urad dal & methi dana and topping of grated coconut)</i>	245.00
	Paneer/Cheese or Paneer & Cheese Uttapam <i>(A thick pancake, unlike a dosa, which is crisp and crepe-like both side shalow fried on skillet by cooking ingredients with a finely ground fermented batter made of rice, urad dal & methi dana and topping of grated cottage cheese/processed cheese or both)</i>	250.00/270.00
	Upma <i>(A common South Indian & Srilankan Tamil breakfast dish, cooked as a thick porridge from dry roasted semolina, black gram dal, mustard seeds, ginger, green chilly, onion & curry leaves with an addition of various seasonings)</i>	195.00
	All the above south indian dishes are served with Sambhar and Coconut Chutney.	
	All the items, if prepared with Butter, will cost Rs. 70.00 Extra	70.00
PIZZA CRAFT		
	Lunnar Special Pizza <i>(A flat bread baked in oven, covered with a layer of tangy tomato based herbal sauce and topped with grated cheese, cabbage, beans, carrots, dry fruits and condiments)</i>	370.00
	Cheese Tomato Onion Mix Pizza <i>(A flat bread baked in oven, covered with a layer of tangy tomato based herbal sauce and topped with grated cheese chopped tomatoes, onion and condiments)</i>	345.00
	Cheese Tomato/Onion Pizza <i>(A flat bread baked in oven, covered with a layer of tangy tomato based herbal sauce and topped with grated cheese, chopped tomatoes/onions and condiments)</i>	320.00
	Plain Cheese Pizza <i>(A flat bread baked in oven, covered with a layer of tangy tomato based herbal sauce and topped with grated cheese and condiments)</i>	290.00
STARTER ZONE		
	Aloo Bonda <i>(Round dumplings of mashed potato deep fried with coated gram flour batter and served with coconut chutney and Sambhar)</i>	200.00
	Pakora (Aloo, Onion, Gobhi, Mix Veg.) <i>(Dumplings made of assorted veg. Like carrots, beans, Cabbage or only onion cubes or only potato cubes or Gobhi Coated with gram flour batter and deep fried)</i>	240.00
	Pakora Paneer/Cheese <i>(Slices of cottage cheese/processed cheese coated with gram flour batter and deep fried)</i>	270.00



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STARTER ZONE		(₹)
	Cheese Ball <i>(A round tiny ball shaped deep fried crispy starter made of grated processed cheese, milk, butter, refined flour and bread crumbs)</i>	340.00
	Momo (8 Pcs.) (Steamed / Deep Fried) <i>(Momo are bite-size dumplings made with a spoonful of stuffing wrapped in dough with origins from Tibet. Momo are usually steamed, though they are sometimes fried or steam-oil fried vegetables fillings becomes succulent as it produces an intensively flavored broth sealed inside the wrappers served with hot & spicy chutney)</i>	190.00/210.00
	French Fry <i>(Thinly sliced stick shaped potatoes, crispy deep fried, sprinkled with chat masala)</i>	195.00
	Veg Cutlet (2Pcs.) <i>(A delectable combination of mashed potatoes and green veg., flat shaped pan cake coated with bread crumb and deep fried)</i>	250.00
	Veg Spring Roll <i>(A cylindrical casing made of rice paper filled with minced and processed vegetables)</i>	290.00
	Cheese Spring Roll <i>(A cylindrical casing made of rice paper filled with minced and processed vegetables and chesse)</i>	345.00
	Cheese Chilly Toast <i>(A delicious baked slice of bread topped with olive oil, grated cheese, chilly flakes, crushed garlic, cilantros, chopped green chilly, chopped Bell pepper, dressed & chopped tomatoes and black peper powder)</i>	370.00
	Peanut Masala <i>(Roasted peanuts with a combination of finely chopped onion, deseeded tomato, cucumber, coriander leaves, chopped green chilly, lemon juice and chat masala)</i>	160.00
MAIN COURSE		
Soup Surprise		
	Lunnar Spl. Soup <i>(A thick soup made of carrot, mushroom, paneer, cheese, green peas, beans and cabbage flavoured with garlic, ginger and garnish with chopped coriander leaves)</i>	270.00
	Veg. Clear Soup <i>(A see through liquid dish with very thin consistency containing assorted vegetable)</i>	200.00
	Veg. Sweet Corn Soup <i>(Thick consistency liquid dish with either only sweet corn or with finely chopped vegetables)</i>	220.00
	Veg. Hot & Sour Soup <i>(Hot & spicy liquid dish containing chopped carrots, French beans, cabbage, green chilly, ginger & garlic served with chopped coriander leaves)</i>	220.00
	Veg. Noodle Soup <i>(A varitey of liquid dish with fried noodles and shredded vegetables served in a light broth)</i>	220.00
	Veg. Manchow Soup <i>(A delightful Indo-Chinese thick liquid dish which gets an extra bit of crunch with a garnish of deep fried crispy noodle. A mix of finely chopped nutritious veggies sauted along with chinese sauce cooked in flavoured vegetable stock and thickened with corn flour)</i>	250.00
	Cream of Tomato Soup <i>An Italian inspired thick consistency liquid dish with the rich taste of fresh plum tomatoes and a dash of butter, fresh cream and pieces of croutons added as topping)</i>	200.00
	Cream of Veg. Soup <i>(An Italian inspired non-spicy made of assorted vegetables served in thick consistency topped with a dash of cream)</i>	200.00
	Cream of Mushroom Soup <i>(An Italian inspired thick consistency liquid dish with chopped botton mushroom topped with a dash of cream)</i>	250.00
KEBAB GALLERY		
	Paneer Tikka <i>(An Indian dish made from chunks of cottage cheese marinated in spices and grilled in tandoor)</i>	350.00
	Veg. Seekh Kebab <i>(Mixed vegetables like carrots, beans, potatoes and peas boiled, mashed and mixed with gram flour and aromatic spices - shaped surround skewer and grilled in tandoor)</i>	300.00
INDIAN BREADS		
From Tandoor (Cylindrical Clay Baking Oven)		
	Tandoori Roti (Plain/Butter) <i>(Whole wheat bread brushed with if butter)</i>	65.00/80.00
	Naan (Plain/Butter) <i>(Traditional Indian bread made of refined flour brushed with if butter)</i>	110.00/120.00



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INDIAN BREADS		(₹)
	From Tandoor (Cylindrical Clay Baking Oven)	
	Garlic Naan (Plain/Butter) <i>(White bread baked with chopped garlic and cilantro brushed with if butter)</i>	130.00/140.00
	Stuffed Kulcha (Plain/Butter) <i>(Refined flour flatbread stuffed with boiled-n-mashed potato, paneer and coriander leaves and brushed with if butter)</i>	130.00/140.00
	Kashmiri Naan <i>(White bread baked with chopped toppings of dry fruits brushed with butter)</i>	190.00
	From Tawa (Flat Skillet)	
	Plain Chapati <i>(Traditional whole wheat Indian bread cooked on a flat skillet)</i>	35.00
	Butter Chapati <i>(Traditional whole wheat Indian bread cooked on a flat skillet & brushed with butter)</i>	45.00
	Stuffed Paratha (Potato/Onion/Cauliflower/Mix. Veg /Green Peas) <i>(Shallow oil fried round shaped unleavened whole wheat bread stuffed as per your above choice)</i>	170.00
	Stuffed Paratha Paneer /Cheese <i>(Shallow oil fried round shaped unleavened whole wheat bread stuffed with grated cottage cheese/procced cheese)</i>	200.00
	Plain Paratha <i>(Layered whole wheat bread oil shallow fried on a flat skillet)</i>	95.00
	Lachcha Paratha (Plain/Pudina) <i>(Layered whole wheat bread with crumbly group of long stands oil shallow fried on a flat skillet)</i>	140.00
	Puri (1Pc.) <i>(Oil Deep fried round shaped unleavened whole wheat bread served in pieces)</i>	50.00
	Bhatura (1Pc.) <i>(Oil Deep fried round shaped puffy leavened refined flour bread served in pieces)</i>	110.00
	All above Paratha, if Prepared with Butter or Clarified Butter, will Cost Rs. 70.00 Extra	70.00
NORTH INDIAN CEREALS		
	Plain Rice <i>(Tendered Basmati rice cooked in boiling water)</i>	170.00
	Jeera Rice <i>(Plain basmati rice fried in clarified butter with cumin seeds)</i>	220.00
	Green Peas/Veg. Pulao <i>(Plain basmati rice fried in clarified butter with boiled green peas or assorted boiled vegetable)</i>	270.00
	Paneer Pulao <i>(Plain rice fried in clarified butter with small cubes of cottage cheese, cashewnuts and raisins)</i>	330.00
	Kashmiri Pulao <i>(An exotic and aromatic kashmiri basmati rice dish first sauteed' in butter lace spices and cooked with raw fresh vegetables, fruits and finally flavoured with saffron and rose water)</i>	360.00
	Veg. Biryani <i>(A Basmati rice preparation with plenty of processed vegetables highly seasoned with spices and flavoured with saffron and rose water, served with plain raita)</i>	380.00
	Plain Khichdi <i>(A combo preparation made of Basmati rice and split moong dal boiled together with a touch of clarified butter served with papad and pickle)</i>	270.00
	Masala Khichdi <i>(A combo preparation made of Basmati rice and split moong dal boiled together with a touch of clarified butter along raw whole spices and diced assorted vegetables served with papad and pickle)</i>	330.00
NORTH INDIAN LENTILS		
	Dal Plain <i>(Lentils boiled to thick consistency)</i>	160.00
	Dal Fry <i>(Boiled lentils tempered with cumin seeds)</i>	200.00
	Dal Onion Tomato Fry <i>(Pre - cooked lentils, fried in saute'ed onions, tomato and some Indians spices and finally simmered together)</i>	250.00



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NORTH INDIAN LENTILS		(₹)
	Dal Butter Fry <i>(Boiled lentils fried in butter and cooked to thick consistency)</i>	250.00
	Dal Makhani <i>(A rich and traditional North - Indian dish made of whole black lentils, rajma, chana dal, butter and spices with garnish of freshcream and cubes of butter)</i>	290.00
	Sambhar <i>(Sambhar is a lentils based vegetables stew or chowder based on a broth made with tamarind makes a great accompaniments for any South Indian delicacy)</i>	140.00
	Kadhi <i>(A liquid preparation made of besan, curd, salt, turmeric powder tempered with curry leaves, mustard seeds, black gram dal, asafoetida)</i>	230.00
SUBJ. DARBAR		
	Paneer Tikka Butter Masala <i>(The marinated cubes of cottage cheese grilled in tandoor to perfection and processed in a spicy makhani gravy with milk, The burnt taste of cottage cheese marinated in curd & spices gives it a delighting flavour)</i>	350.00
	Paneer Butter Masala <i>(Cubes pieces of cottage cheese cooked in makhani gravy with milk, cream and butter)</i>	340.00
	Palak Paneer <i>(Cubes of cottage cheese processed in a blend of pureed spinach and tomato gravy and seasoned with garlic, garam masala and others spices)</i>	340.00
	Kadhai Paneer <i>(A mouth watering combination of cottage cheese, capsicum, tomato, onion and traditional Indian spices cooked in ghee and tempered with dry red chilly, this dish gets its name karahi or kadhai paneer since it is cooked in a special Indian wok called kadhai)</i>	340.00
	Paneer Tawa Masala <i>(As the name says paneer tawa masala, it is butter fry on tawa only, Its a semi-dry and spicy paneer dish made with marinated cubes of cottage cheese grilled in tandoor to perfection and processed in a chopped masala gravy)</i>	340.00
	Paneer Do Pyaza <i>(Its a semi gravy texture of this curry, wherein amount of onion used is relatively larger compared with other main ingredients, slice onions are pan fried with spices and chopped tomatoes, Which compliments the soft and creamy taste of paneer)</i>	340.00
	Paneer Kolahapuri <i>(Cottage cheese, basically a spicy and semi gravy dish from maharastrian or specifically from kolhapur cuisine prepared with paneer and dry kolhapuri masala is mixture of dry spices with red chillies and dry coconut base)</i>	340.00
	Mutter Paneer <i>(Cubes pieces of cottage cheese and green peas cooked in a tomato gravy)</i>	320.00
	Paneer Bhurjee <i>(Bhurji means scrambled so this dish is basically scrambled paneer or cottage cheese. A perfectly savory, tangy, spiced mixture made of onions, tomatoes, ginger-garlic paste, green chillies and various spices is then used to mix with the scrambled paneer finished with chopped cilantro).</i>	370.00
	Veg. Seekh Kebab Butter Masala <i>(Mashed assorted vegetables shaped around skewar grilled in tandoor and finally processed in spicy makhani gravy)</i>	310.00
	Navratna Korma <i>(A delectable assortment of vegetables and fruits in an intense gravy with milk, cashewnuts paste and cream)</i>	320.00
	Kadahi Veg <i>(A mouth watering combination of Assorted diamond shape cut veggies like carrots, beans, cauliflower, green peas, capsicum, tomato and onion and traditional Indian spices (kadahi masala) cooked in ghee and tempered with dry red chilly, this dish gets its name karahi or kadahi veg since it is cooked in a special Indian wok called kadhai)</i>	300.00
	Veg . Kolahapuri <i>(Its a basically a spicy and semi gravy dish from maharastrian or specifically from kolhapur cuisine prepared with assorted veggies like carrots, beans, cauliflower, green peas, potato, capsicum, tomato and onion, dry kolhapuri masala is mixture of dry spices with red chillies and dry coconut base)</i>	300.00
	Veg. Jalfrezi <i>(It is an Indian stir fried veggies like finger shape cuts of carrots, beans, capsicum, cauliflower and babycorns sautéed on high fire (jal) with regular spices like red chilly powder, garam masala, chopped gravy and ketchup. Yea, there's ketchup in here - in a really small quantity. Its what makes this tangy, sweet, spicy, savoury and so amazing)</i>	300.00



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SUBJ. DARBAR		(₹)
	Mixed Vegetable <i>(Shallow fried assorted vegetables like potato, carrots, cabbage, french beans and green peas processed in a tomato gravy)</i>	290.00
	Mushroom Tawa Masala <i>(As the name says Mushroom tawa masala, it is butter fry on tawa only, Its a semi-dry and spicy mushroom dish made with dice cuts of button mushroom processed in a chopped masala gravy)</i>	350.00
	Mushroom Mutter <i>(Mushroom Matar is a North Indian curry its also called Dhingri mutter, which has all the goodness of button mushrooms and green Peas. The base of this curry is made with tomato and onion which is spiced with simple spices, The addition of cream and Kasuri methi in the end, gives its a creamy and rich texture, which is hard to resist).</i>	320.00
	Malai Kofta <i>(Potato and paneer dumplings are deep fried, coated with malai and then added in white gravy)</i>	340.00
	Veg. Kofta <i>(A deep fried dumplings made of minced veggies like beans, carrot, cabbage and green peas and spices, fried and processed in a tangy, creamy and spicy tomato base curry)</i>	300.00
	Gobhi Masala <i>(Pieces of cauliflower florets shallow-fried and sauteed in lightly spicy creamy masala gravy)</i>	290.00
	Green Peas Masala <i>(Green peas cooked in tomato and milk base Indian gravy)</i>	270.00
	Chana Masala <i>(A flavoured dish made of Kabuli chana cooked in a spicy and tangy tomato & milk based sauce)</i>	260.00
	Aloo Gobhi Mutter <i>(The lovely combo of potatoes ,cauliflower and green peas in an onion-tomato based curry flavoured with north Indian spices)</i>	270.00
	Aloo Dum <i>(The potatoes usually smaller ones, are first deep fried, then cooked slowly at low flame in a gravy with Indian spices)</i>	190.00
	Aloo Tamatar <i>(Potatoes cooked in tomato gravy sauce)</i>	190.00
	Aloo Jeera <i>(Stir fried chunks of boiled potatoes tossed with coarsely crushed cumin seeds)</i>	190.00
SIDE WINDERS		
	Dahi Vada (2Pcs) <i>(A popular south indian dish where lentil dumplings are soaked in a creamy whipped yoghurt sauce topped with chat masala, roasted cumin seeds powder and red chilly powder)</i>	290.00
	Dahi Vada (1Pc.) <i>(A popular south indian dish where lentil dumplings are soaked in a creamy whipped yoghurt sauce topped with chat masala, roasted cumin seeds powder and red chilly powder)</i>	170.00
	Choices of Raita (Onion/Cucumber /Tomato/Mix/Boondi/Pineapple) <i>(A yogurt preparation and its a excellent appetizer of Indian cuisine made on your choice of raw vegetables, Boondi, pineapple or mix, usually served as a accompaniments with a main course)</i>	220.00
	Plain Curd <i>(Yogurt from home production)</i>	170.00
	Papad Dry/Fry <i>(A thin, crisp, disc-shaped flatbread, typically based on seasoned dough usually made from peeled black gram flour, Roasted or Deep fried as per your choice)</i>	80.00/90.00
	Masala Papad Dry/Fry <i>(Crispy Deep Fried/ Roasted papad topped with Spiced mixture of finely chopped onion, cucumber, tomatoes, green chilly sprinkle with rock salt)</i>	140.00/150.00
	Garden Fresh Salad <i>(An essential accompaniments with a main course meal consist of mixture of sliced fresh raw green vegetables like tomatoes, onion, carrots, cucumber etc. Along with lime wedges and green chilly)</i>	150.00
	Onion Salad <i>(A measured portion of round shaped slice cut onion along with lime wedges and green chilly)</i>	75.00



CODE	NAME AND DESCRIPTION OF THE DISHES	PRICE
CHINESE CUISINE		(₹)
Rice & Noodles		
	Lunnar Special Chowmein <i>(Cooked noodle, fried along with small shredded vegetables like carrots, beans, capsicum, green peas, paneer, mushroom etc. Seasoned with salt, pepper powder, soya sauce and white vinegar, flavoured with sesame oil served with a topping of chopped spring onion)</i>	400.00
	Veg. Chowmein <i>(Boiled noodles fried alongwith shredded assorted vegetables consisting onion, carrots, cabbage, beans, capsicum etc. Seasoned with salt, pepper powder, soya sauce and white vinegar, served with a topping of chopped spring onion)</i>	280.00
	Veg. Hakka Noodle <i>(Boiled noodles fried along with shredded assorted vegetables consisting onion, carrots, cabbage, beans, capsicum etc. Seasoned with salt, pepper powder, tomato sauce, chilly sauce, soya sauce and white vinegar, served with a topping of chopped spring onion)</i>	280.00
	Veg. Schezwan Hakka Noodle <i>(Indo Chinese spicy veg noodle fried alongwith shredded assorted vegetables consisting onion, carrot, beans, cabbage etc. Flavoured with Schezwan sauce, served with a topping of chopped spring onion)</i>	310.00
	Paneer Chowmein <i>(Cooked noodles, fried alongwith shredded onion, chopped beans and pieces of paneer, seasoned with salt, pepper powder, soya sauce, served with a topping of chopped spring onion)</i>	340.00
	Veg. Chopsuey <i>(An Indo-Chinese dish of crispy noodles topped with shredded assorted vegetables, processed in spicy cornflour sauce, served with topping of chopped spring onion)</i>	320.00
	Veg. Fried Rice <i>(Cooked basmati rice, fried along with small diced vegetables, seasoned with salt, pepper and soya sauce)</i>	280.00
	Veg. Schezwan Fried Rice <i>(Indo-Chinese spicy veg rice fried along with small diced vegetables, seasoned with salt, pepper and soya sauce, flavoured with schezwan sauce)</i>	310.00
	Paneer Fried Rice <i>(Cooked basmati rice, fried along with small diced paneer, seasoned with salt, pepper and soya sauce)</i>	330.00
	Lunnar Special Fried Rice <i>(Cooked basmati rice, fried along with small diced vegetables like carrots, beans, capsicum, green peas, paneer, mushroom etc, seasoned with salt, pepper and soya sauce flavoured with sesame seeds oil)</i>	400.00
SIDE WINDERS		
	Babycorn / Mushroom Chilly <i>(Babycorns/Buttons mushroom cut in to small diced fried in oil and processed with few dashes of soya sauce alongwith onion flakes and capsicum, ginger and green chilly, seasoned with salt & pepper, served with a chopped spring onion on top)</i>	350.00
	Chilly Paneer (Dry/Gravy) <i>(Cottage cheese cut in cubes pieces processed together with dashes of soya sauce, onion flakes and capsicum, ginger and green chilly, seasoned with salt & pepper, served with a chopped spring onion on top)</i>	340.00
	Chilly Potato (Dry/Gravy) <i>(Boiled potato cut in cubes pieces processed together with dashes of soya sauce, onion flakes and capsicum, ginger and green chilly, seasoned with salt & pepper, served with a chopped spring onion on top)</i>	240.00
	Chilly Veg. (Dry/Gravy) <i>(Dumpling of assorted vegetables processed together with dashes of soya sauce, onion flakes and capsicum, ginger and green chilly, seasoned with salt & pepper, served with a chopped spring onion on top)</i>	290.00
	Chinese Vegetable in Hot Garlic Sauce <i>(Cube cuts of assorted vegetables like onion, carrots, beans, bellpeper, green peas etc. Processed together into the typical chinese hot garlic sauce)</i>	310.00
	Sweet & Sour Veg <i>(Cube cuts of assorted vegetables like onion, carrots, beans, cabbage, cucumber etc. Processed together into a not too thick sauce made of tomato sauce and cornflour)</i>	310.00



CODE	NAME AND DESCRIPTION OF THE DISHES	PRICE
SIDE WINDERS		(₹)
	Veg. / Gobhi Manchurian (Dry/Gravy) <i>(Assorted vegetables, minced shaped in tiny round dumpling or blanched cauliflower florets, shallow fried, then processed into manchurian gravy made of ginger, garlic, green chilly and soya sauce, tomato sauce and chilly sauce seasoned with salt and pepper garnished with chopped copriander leaves)</i>	310.00
	Paneer Manchurian (Dry/ Gravy) <i>(Tiny diced of minced cottage cheese shallow fried, then processed into manchurian gravy made of ginger, garlic, green chilly and soya sauce, tomato sauce and chilly sauce seasoned with salt and pepper garnished with chopped coriander leaves)</i>	340.00
	Ginger Vegetable <i>(Stir fried dumplings made of assorted vegetables like carrots, beans, cabbage etc. Processed in a typical chinese sauce made of ginger & capsicum)</i>	310.00
SWEET MEMORIES		
	Hot Gulab Jamun (2 Pcs) <i>(A round shaped dumpling made of milk solids from freshly curdled milk fried in ghee, dipped in sugar syrup garnished with shredded almonds to enhance flavour)</i>	140.00
	Gajar ka Halwa <i>(Grated carrots processed in clarified butter along with condensed milk, crushed cashew nuts and sugar flavoured with small cardamom powder served steaming hot sprinkled with shredded almonds)</i>	185.00
	Fruit Cocktail with Cream <i>(Assorted canned fruits mixed and served with chilled whisked cream)</i>	200.00
	Fruit Cocktail with Honey <i>(Assorted canned fruits dipped in honey, sprinkled with a dash of lemon juice, flavoured with cinamon powder)</i>	200.00
	Ice-Cream Scoops <i>(A sweetend frozen food typically eaten as a dessert usually made from dairy products, such as milk and cream, avilable in different flavour served in a shape of two scoop)</i>	190.00
	Tutti-Frutti <i>(A colourful romantic dessert contaning various chopped and usually candied fruits mixed with assorted softened Ice-cream served in a tall glass pasted inside with beaten fruit jam)</i>	320.00
 Thank you		
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