



Menu!



VEG. SOUP

Sweet Corn Soup	50
Veg. Noodles Soup	50
Lemon Coriander Soup	50
Hot & Sour Soup	50
Veg. Manchow Soup	65
Tomato Soup	50
Veg. Clear Soup	50



NON-VEG. SOUP

Chicken Clear Soup	80
Chicken Hot & Sour Soup	80
Chicken Noodle Soup	80
Chicken Manchow Soup	90
Chicken Sweet Corn Soup	80
Chicken Lungfung Soup	80



SALAD

Green Salad	60
Kimchi Salad	70



VEG. STARTER

Roasted Papad	20
Fried Papad	20
Masala Papad	30
Veg. Manchurian	140
Crispy Veg. 	120
French Fries	80
Veg. Bullets	150
Onion Pakoda	80
Kimchi Paneer.....	150
Chilli Baby Corn	150
Green Peas Fry	100
Masala Peanuts	120
Fried Peanuts	100
Baby Corn 65	150
Crispy Corn	100
Chilli Gobi	150
Gobi 65	150
Chilli Mushroom	150
Mushroom 65	150
Mushroom Salt & Papper	180
Mushroom Pakoda	100
Chilli Paneer.....	120
Paneer 65	120
Tandoori Veg. Platter	300
Paneer Tikka	180
Pudina Paneer Tikka	200
Paneer Sona Stick	200
Paneer Salt and Pepper	180
Paneer Manchurian	200
Paneer Pakoda	120

It will take 15 minutes to prepare your dish.

CHICKEN STARTER

Chicken 65/Chicken Pakoda	140
Chilli Chicken	140
Pepper Chicken	150
Ginger Chicken	150
Chicken Lollipop (6 pcs)	170
Dragon Chicken	200
Sesama Chicken	200
Schezwan Chicken	200
Chicken Manchurian	190
Tandoori Chicken (Half-2 pcs)	240
Tandoori Chicken (Full-4 pcs)	440
Tandoori Non-Veg. Platter	500
Chicken Tikka	200
Chicken Hariyali Tikka	220
Chicken Malai Tikka	240
Chicken Resmi kabab	250
Tangadi Kabab (2 Pcs)	180
Tangadi Kabab (4 Pcs)	350
Tangadi Masala (2 Pcs)	350
Cream of Fried Chicken	200
Chicken 8 to 8	180
Honey Chicken	180
Chicken Majestic	200
Chicken 555.....	180
Apollo Fish	220



MUTTON STARTER

Mutton Ghee Roast	350
Chilli Mutton	350
Mutton Manchurian	350



It will take 15 minutes to prepare your dish.

FISH STARTER

Fish 65		200
Fish Stick		220
Chilli Fish		200
Fish Finger		250
tandoori Pomfret		600

PRAWN STARTER

Chilli Prawns		250
Prawn Masala		270
Ginger Prawns		250
Schezwan Prawns		270
Golden Fried Prawns		250
Pepper Prawns		250
Tandoori Prawns		270
Bali Prawns		290

EGG STARTER

Egg hald Fry (Poach)		40
Omelet		50
Egg Chilli		120
Egg Manchurian		130
Egg 65		120
Egg Pakoda		100

LUNCH / DINNER

RICE

Steam Rice	40
Jeera Rice.....	60
Masala Rice.....	70
Veg. Pulav.....	100
Kasmiri Pulav.....	100
Veg. Fried Rice.....	100
Veg. Garlic Fried Rice	110
Ghee Rice	90
Navratan Pulav.....	100
Egg Fried Rice	100
Chicken Fried Rice.....	150
Chicken Garlic Fried Rice	180



DAL

Dal Fry.....	60
Dal Tadka	70
Dal Methi.....	80
Dal Maharani	90
Dal Kolhapuri	100
Chana Masala	100



RAITA

Plain Curd	40
Mixes Veg. Raita	50
Peneapple Raita	80



It will take 15 minutes to prepare your dish.

INDIAN BREAD

Tandoori Roti (Plain)	15	Aloo Paratha	50
Tandoori Roti (Butter)	20	Tawa Roti (Fulka).....	07
Plain Naan	25	Chese Naan	70
Butter Naan	30	Kasmiri Naan	50
Garlic Butter Naan	40	Masala Kulcha	60
Plain Paratha	25	Paneer Kulcha	60
Onion Paratha	50	Pudina Paratha	40
Methi Paratha	50	Lachha Paratha.....	40



VEG. CURRY

Jeera Aloo	100	Veg. Kofta.....	100
Roziella Veg.	120	Kaju Kadai.....	120
Mixed Veg. Curry	100	Kaju Masala	100
Malai Kofta	180	Nargis Kofta.....	180
Shahi Paneer	180	Veg. Jalfrazi	180
Paneer Bhurji	180	Veg. Achari.....	180
Paneer Chatpata	180	Veg. Chilli Milli	180
Paneer Tika Masala	200	Kadai Mixed Veg.....	200
Kadai Paneer	180	Butter Paneer Masala ..	180
Kadai Mushroom	180	Mushroom Masala	180
Veg. Maharani	200	Veg. Milan	200
Veg. Shahi Sona	200	Anand Spl. Veg.....	200
Veg. Kohlapuri.....	60	Veg. Tadka.....	60



CHICKEN CURRY

Kadai Chicken	150
Chicken Masala	140
Butter Chicken	170
Chicken Kohlapuri	190
Punjabi Chicken	200
Chicken Hyderabadhi	200
Chicken Mughlai	200
Chicken Handi.....	180
Murg Chatpata	180
Murg Lahori	180
Chicken Dopyaza	180
Murg Musalam	380



It will take 15 minutes to prepare your dish.

MUTTON CURRY

Kadai Mutton	380
Mutton Masala	350
Mutton Hyderabadhi	370
Mutton Gosht	380
Mutton Roganjosh	380
Andhra Style Mutton	360
Mutton Keema Masala	380
Mutton Do Pyaza	370
Anand Spl. Mutton	380
Mutton Desi Style	370



EGG CURRY

Egg Curry	80
Egg Masala	80
Egg Kolhapuri	120
Egg Bhurji Curry	120
Omelet Curry	80
Egg Tadka	80



FISH CURRY

Fish Masala	100
Fish Curry	100
Anand Spl. Fish (Home Style)	150



It will take 15 minutes to prepare your dish.

BIRYANI (Veg. & Non-Veg.)

Veg. Dum Biryani	120
Egg Dum Biryani	120
Chicken Dum Biryani	140
Mutton Biryani	250
Prawns Biryani.....	180
Veg. Matka Biryani	150
Fish Biryani	150
Chicken Bamboo Biryani	225



NOODLES (Veg. & Non-Veg.)

Chicken Chowmein	100
Egg Chowmein	80
Veg. Chowmein	60
Mixed Chowmein (Egg+Chicken+Prawn)	120



COLD BEVERAGES

Soft Drinks	20
Soda	30
Lassi	60
Masala Soft Drinks	30
Mineral Water Bottle	20
Fresh Lime Soda (Sweet & Salt)	40
Salt Lime Soda	40
Blue lagoon	70
Virgin Mojito	70



DESSERT

Vanilla	80
Butterscotch	80
Chocolate	80
Afghan Dry Fruits	80
Mango	80
Tutti Frutti	80



THALI

Anand Spl. Veg. Thali	120
Anand Spl. Chicken Thali	180
Anand Spl. Mutton Thali	250
Anand Spl. Egg Thali	150
Anand Spl. Fish Thali	180



It will take 15 minutes to prepare your dish.