

AROMA

restaurant

Meals and memories are made here

"cooking is art of love"

'for the love of delicious food where every flavors tells a story'

Dear valuable guest thank you for choosing aroma restaurant for your dining.
Our chefs and sever ready to serve you hot and fresh food.

We offer you wide range of gastronomic adventure to your plate from traditional to international Cuisine.
You must try wide range of dishes at our restaurant with multi cuisine menu.
Kindly be comfortable one of our server going to assist you soon

BREAKFAST (7.30AM TO 10.30AM)

CONTINENTAL BREAKFAST

₹325/-

FRESHLY SQUEEZED FRUIT JUICE OR FRUIT PLATTER,
CHOICE OF BREAKFAST ROLLS OR TOASTS (02 PCS.)
TEA/COFFEE/HOT CHOCOLATE

THE PRIME LAND BREAKFAST

₹365/-

FRESHLY SQUEEZED FRUIT JUICE OR FRUIT PLATTER,
CHOICE OF CEREALS WITH HOT OR COLD MILK, FLUX

THE HEALTHY START

₹295/-

BAKERS BASKET

₹175/-

CHOICE OF ANY THREEMUFFIN, CROISSANT, DOUGHNUT,
BRIOCHE AND DANISH

TOAST

₹95/-

WHITE/BROWN/MULTI GRAIN BREAD

SEASONAL FRUIT PLATTER

₹195/-

SEASONAL FRESH FRUIT JUICE

₹135/-

CANNED FRUIT JUICE

₹115/-

INDIAN SELECTION

STEAMED IDLI

STEAMED RICE AND LENTIL CAKES

₹199/-

UTTAPAM

SOUTH INDIAN PANCAKE MADE OF RICE
AND LENTIL PLAIN/ONION/TOMATO/MASALA

₹125/-

DOSA

CRISP RICE AND LENTIL PANCAKE COOKED WITH
YOUR CHOICE OF FILLING PANEER/MASALA. THE
ABOVE COUNTRY TOUCH DISHES ARE ACCOMPANIED
WITH SAMBHAR, COCONUT CHUTNEY AND TOMATO CHUTNEY

₹165/-

CHOICE OF PARANTHA

WHOLE WHEAT INDIAN BREAD FILLED WITH SPICED
POTATOES/COTTAGE CHEESE OR SEASONAL VEGETABLES
OR PLAIN, SERVED WITH PICKLE AND YOGHURT

₹145/-

POORI BHAJI

GOLDEN FRIED INDIAN BREAD SERVED
WITH MILDLY SPICED POTATO CURE AND PICKLE

₹145/-

CHOLE BHATURE

(SERVED WITH ONION RINGS AND PICKLE)

₹145/-

BAVERAGES

TEA

₹65/-

ENGLISH BREAKFAST/DARJLING/EARLGRAY
REGULAR/MASALA/GREEN TEA

COFFEE

₹75/-

REGULAR/BLACK

ESPRESSO

₹125/-

CAPPUCHINO

₹135/-

CAFÉ LATTE

₹135/-

COLD COFFEE

₹125/-

SHAKES

₹125/-

VANILLA/CHOCOLATE/STRAWBERRY

LASSI

₹115/-

SWEET/SALTED

CHOICE OF SOFT DRINKS /SODA

₹105/-

PAKEGED DRINKING WATER

(AS PER MRP)

WESTERN BITES

VEGETERIAN

BRUSCHETTA CASABLANCA

CRISP FARMER'S BREAD TOPPED WITH FRESHLY
CHOPPED CHUNK TOMATO, GARLIC, BASIL
OLIVE OIL AND MOZZARELLA

₹215/-

MUSHROOM AND SPINACH QUICHE

A FRENCH TART CONSISTING OF
PASTRY CRUST FILLED WITH SAVOURY CUSTARD
AND PIECES OF CHEESE, SPINACH AND MUSHROOM

₹195/-

CHEESE NUGGETS

A CHEESE NUGGET IS A NUGGET FILLED WITH
CHEESE SERVED WITH LEMON CHILLY AIOLI

₹199/-

MOZZARELLA STICK

ALL TIME FAVOURITE SERVED WITH CHIPOTLE DRESSING

₹199/-

FRENCH FRIES

SALTED/PERI PERI/CHEESE

₹135/-

CASHEW NUTS AND CHEESE BALLS

MELTED CHEESE BALL COATED
WITH ROASTED CASHEW NUT

₹205/-

DUPLEX MUSHROOM

MUSHROOM STUFFED WITH CHEESE.

₹255/-

WESTERN BITES

NON VEGETERIAN

CHICKEN AND CHEESE NUGGETS

SERVED WITH FRENCH FRIES AND CHILLY AIOLI

₹215/-

CHICKEN TENDER

PANKO CRUSHED CHICKEN SERVED WITH HONEY MUSTERD

₹235/-

PERI PERI FISH FINGER

SPICY FISH FINGER SERVED WITH TARTAR SAUCE

₹245/-

GARLIC BUTTER PRAWNS

PRAWNS TOSSED WITH HERBS BUTTER.

₹550/-

SHRIMP COCKTAIL

POACHED SHRIMP SERVED WITH COCKTAIL SAUCE.

₹550/-

INDIAN BITES

BANARSI MASALA POPPERS

A INDIAN VERSION OF CROQUETTE.

₹215/-

BAKED BHAJIYA

ONION FITTER SERVED WITH CHEESE SAUCE.

₹119/-

MELTED PAPAD

MASALA PAPAD SERVED WITH MELTED CHEESE.

₹175/-

MUMBAI CHANA BHEL

CRUNCHY FRIED CHEEK PEA SERVED WITH INDIAN SPICES.

₹175/-

INDIAN BITES

DAHI PAPDI

A NORTH INDIAN STREET
FOOD SERVED WITH FLAVOURED CURD.

₹135/-

BANARSI ALOO CHAAT

CRUNCHY POTATO MIX WITH SWEET CHUTNEY AND CURD

₹135/-

TAMATER CHAAT

SIGNATURE STREET FOOD OF VARANASI.

₹135/-

MASALA PEANUT

₹115/-

CHINESE BITES

VEGETARIAN

HONEY CHILLY LOTUS STEM

(CHEF SIGNATURE)

₹365/-

HONEY CHILLY POTATO

(DEEP FRIED CRISPY POTATO TOSSED
IN CHINESE SAUCE AND HONEY
GARNISHED WITH SESAME SEEDS)

₹215/-

CANTONESE SPRING ROLL

(CYLINDRICAL CASING OF RICE PAPER
OR VERY THIN DOUGH THAT IS FILLED WITH
MINCED VEGETABLES SERVED FRIED.)

₹215/-

WOK TOSS CHILLY PANEER

₹315/-

DRAGON ROLL

CRUSTED CORN FLEX COATED ROLL
FILLED WITH SPICY VEGETABLE

₹235/-

DRY MANCHURIAN BALLS

FRIED VEGETABLE BALLS
IN MANCHURIAN SAUCE

₹235/-

CRISPY CHILLY BABY CORN

GOLDEN FRIED BABY CORN TOSSED
WITH HOT GARLIC SAUCE

₹245/-

SALT AND PEPPERS

MIX VEG/MUSHROOM/CORN

₹245/-

TEMPURA VEG

GOLDEN FRIED EXOTIC VEG SERVED
WITH SWEET PEEPER SAUCE

₹275/-

DIM SUM

VEG
₹195/-

NON-VEG
₹235/-

CHINESE BITES

NON VEGETARIAN

DRUNKEN CHICKEN

STRIP CUT OF CHICKEN TOSSED WITH BELL PEPPER.

₹365/-

STREET STYLE CHILLY CHICKEN

FINGER LICKING SNACKS FOR ALL TIME

₹215/-

CHICKEN 65

(A SOUTHERN PREPARATION OF CHICKEN STARTER)

₹215/-

TERIYAKI CHICKEN

₹365/-

CHICKEN SALT N PEPPER

₹365/-

CLASSICAL LOLLYPOP

A DEEP FRIED CHICKEN DRUMSTICK
TOSSED IN HOT GARLIC SAUCE

₹365/-

CHILLY FISH DRY

₹395/-

FISH POLY

CRISPY FISH TOSSED IN HOI SIN SAUCES.

₹395/-

CHILLY GARLIC PRAWNS

CRISPY PRAWN TOSSED IN SPICY CHINESE SAUCE

₹445/-

TEMPURA PRAWNS

LIGHT BATTER DEEP FRIED PRAWNS

₹445/-

SMOKE OF CHARCOAL

VEGETARIAN

GALOUTI' MEANS SOFT AND THESE KEBABS
ARE A LITERAL MELT-IN-MOUTH DELICACY

MUSHROOM KI GALUTI

₹275/-

CHUKUNDAR KI GALUTI

₹275/-

DAHI AND PAPAD KE KEBAB

HANG CURD AND CHEESE COVERED WITH CRISPY
PAPAD AND SALLOW FRY IN DESI GHEE.

₹275/-

SUNHARE KEBAB

MINCED GREEN PEAS STUFFED IN CHEESE
AND HUNG CURD.

₹275/-

VEG PESHAWARI SEEKH

CONSISTING OF A MIXTURE OF MINCED VEGETABLE
GARLIC AND SPICES THINLY WRAPPED AROUND
A SKEWER AND GRILLED, USUALLY IN A TANDOOR.

₹305/-

DILKHUSH KEBAB

CHEF SPECIALTY

₹325/-

KESARIA PANEER TIKKA

NUT PASTE ALONG WITH HOMEMADE SPICES
COOKED IN FRESH CREAM

₹315/-

ANGARA PANEER TIKKA

SPICY PANEER TIKKA
COOKED WITH ONION PEPPER AND TOMATO

₹315/-

STUFFED TANDOORI ALOO

STUFFED ALOO TIKKI IS MADE WITH A STUFFING OF
DRY FRUIT, CHEESE AND SPICES AND PAN-COOKED

₹295/-

BROCCOLI MUSALLAM

₹295/-

CHEF'S PLATTER

8 types of chef veg platter served on sizzler.

₹415/-

NON VEG

MUTTON BABRI SEEKH

A MUGHLAI DELICACY PREPARED WITH MINCED MUTTON,
ONIONS AND A BLEND OF SPICES.

₹395/-

MUTTON BOTI KEBAB

CUBES OF MUTTON SLOW COOKS IN TANDOR.

₹395/-

TANDOORI CHICKEN TIKKA (WITH BONE)

ALL TIME FAVOURITE.

(H) ₹315/-
(F) ₹450/-

AWADHI CHICKEN TIKKA (BONELESS)

CUBES OF CHICKEN MARINATED WITH
CASHEW AND CHEESE.

₹315/-

AWADHI CHICKEN TIKKA (BONELESS)

CUBES OF CHICKEN MARINATED WITH
CASHEW AND CHEESE.

₹315/-

STUFFED TANGDI

CHICKEN LEG STUFFED WITH CHEESE AND NUTS.

₹315/-

BANJARA CHICKEN TIKKA

SPINACH BASED MARINATE CHICKEN CUBES.

₹315/-

DASTA-EN-MURG

YELLOW PEPPER MARINATE CHICKEN.
(CHEF SPECIAL)

₹315/-

LAL MIRCH KA FISH TIKKA

SPICY FISH COOKED IN TANDDOR.

₹345/-

KASUNDI FISH TIKKA

KASUNDI MUSTARD FISH COOKED
IN TANDDOR.

₹345/-

TAWA WALI MACHLI

FISH MARINATE WITH INDIAN SPICES
COOKED ON GRIDDLE.

₹345/-

GULFASTA-E-JHINGA

PRAWNS MARINATE WITH BASIL
PESTO COOKED GRILL ON CHARCOAL.

₹465/-

CHEF'S PLATTER (NON VEG)

8 TYPES CHEF CHOICE KEBAB SERVED OF SIZZLER

₹645/-

SOUP

CHOICE OF CREAM

ANY TYPE OF SOUP THAT IS PREPARED BY ADDING
CREAM AT THE END OF THE COOKING PROCESS.
THE SOUP IS OFTEN PUREED BEFORE THE CREAM IS ADDED.

TOMATO

₹195/-

MUSHROOM

₹195/-

SPINACH

₹195/-

CHICKEN

₹215/-

TUSCAN TOMATO SOUP

IT'S A CLASSIC ITALIAN TOMATO-BASIL SOUP THICKENED
WITH BREAD, RATHER THAN MILK, CREAM OR PARMESAN.

₹205/-

MINISTRONE

MINISTRONE IS A HEARTY ITALIAN VEGETABLE SOUP MADE WITH TOMATO-Y BROTH AND PASTA OR RICE.

₹215/-

CLASSIC FRENCH ONION (NON VEG)

₹215/-

CHOICE OF BROTH

IS A SOUP THAT IS MADE BY SIMMERING VEGGIES, & OR MEAT IN A LIQUID UNTIL ALL THE FLAVOURS ARE RELEASED.

VEG

₹175/-

CHICKEN

₹195/-

SHRIMP

₹250/-

TOMYUM

TOM YUM IS A SIMPLE, BUT FLAVOURFUL, SOUP MADE WITH FRESH LEMONGRASS, KAFFIR LIME LEAVES, FISH SAUCE, CHILES, AND PROTEIN

VEG

₹185/-

CHICKEN

₹215/-

SHRIMP

₹250/-

HOT N SOUR

HOT AND SOUR SOUP IS A CHINESE SOUP THAT'S SAVOURY, SPICY AND TANGY.

VEG

₹175/-

CHICKEN

₹215/-

SHRIMP

₹250/-

MANCHOW

A DARK BROWN SOUP PREPARED WITH VARIOUS VEGETABLES,SCALLIONS, AND CHICKEN, THICKENED WITH BROTH AND CORN FLOUR, AND FLAVOURED WITH GENEROUS DOSES OF SOY SAUCE, SALT, GARLIC, CHILLI PEPPERS AND, PREDOMINANTLY, GINGER.

VEG

₹175/-

CHICKEN

₹215/-

SHRIMP

₹250/-

CHOICE OF SHORBA

TOMATO SHORBA IS AN EASY TO MAKE SPICED SOUP FEATURING TANGY TOMATOES, HERBY CORIANDER LEAVES AND AND SOME FRAGRANT INDIAN SPICES AND HERBS.

TOMATO DHANIYA

₹175/-

HARIYALI

₹175/-

MURG BADAMI

₹215/-

FROM LAND OF FARMER

SPICY WATERMELON AND FETA SALAD

₹215/-

(WATERMELON MARINATED WITH SPICY SIRACHA SAUCE/GREENS/ CRUMBLE OF FETA CHEESE)

BEETROOT CARPACCIO

₹215/-

(A BEETROOT CARPACCIO IS AN EXCELLENT VEGAN APPETIZER OR SIDE DISH FOR A PLANT-BASED FEAST.)

CAESAR

(A GREEN SALAD OF ROMAINE LETTUCE AND CROUTONS DRESSED WITH LEMON JUICE (OR LIME JUICE), OLIVE OIL, WORCESTERSHIRE SAUCE, GARLIC, DIJON MUSTARD, PARMESAN CHEESE, AND BLACK PEPPER.)

VEG

₹225/-

CHICKEN

₹245/-

ARTISAN GREEN

NEW VERSION OF GREEN SALAD

₹165/-

SALAMI PIELO

GRILLED CHICKEN SALAMI TOSSED WITH GREEN LETTUCE AND OLIVE OIL, VOLCANIC SALT

₹245/-

HAWAIIAN SALAD

STRIPS OF LETTUCE, CARROT, CAPSICUM, CABBAGE & PINEAPPLE WITH MAYONNAISE DRESSING

₹225/-

PEANUT NOODLE SALAD

FLAT NOODLES, CHERRY TOMATO, CUCUMBER, SPRING ONION, PEANUTS, WATERMELON, MINT, BASIL WITH PEANUT BUTTER, SOYA SAUCE & VINEGAR DRESSING

₹235/-

MAIN COURSE ENTRE'

(INDIAN)

VEGETERIAN

GULFAM-E-PANEER

CHEF SPECIAL PANEER PREPARATION COOKED IN BROWN GRAVY.

₹345/-

PANEER MOTI MASALA

PANEER AND GREEN PEAS COOKED IN MILD SMOOTH GRAVY.

₹345/-

SAAM SAVERA PANEER

PANEER COOKED IN SPINACH GRAVY.

₹345/-

PANEER TIKKA MASALA

PANEER TIKKA COOKED IN INDIAN SPICY GRAVY.

₹345/-

KADHAI PANEER

ALL TIME FAVOURITE

₹345/-

LABABDAR- E-PANEER

CHEF SPECIAL PANEER DISH COOKED WITH HOMEMADE SPICY GRAVY.

₹345/-

DHINGRI MUTTER

AN AWESOME COMBINATION OF PEAS AND MUSHROOM COOKED IN YELLOW GRAY

₹305/-

KADHAI DHINGRI

MUSHROOM COOKED WITH BELL PEPPERS IN ONION AND TOMATO GRAVY

₹305/-

DHINGRI PALAK

A TANTALIZING MIX OF TEMPERED SPINACH AND BUTTON MUSHROOM

₹305/-

KAJU CURRY

ROASTED CASHEW NUTS (KAJU) COOKED IN A TOMATO, ONION, AND SPICES BASED RICH AND CREAMY SAUCE,

₹375/-

CHAMAN-E- KOFTA

VEG KOFTA CURRY COOKED IN TOMATO BASED GRAVY.

₹305/-

VEG KOLHAPURI

SPICY MIX VEG COOKED WITH KOLHAPURI STYLE.

₹305/-

SUBJ MILONI

MIX VEG COOKED IN SPINACH GRAVY.

₹305/-

GATTA CURRY

MADE WITH GRAM FLOUR DUMPLINGS BOILED IN WATER, SLICED AND ADDED IN A SPICY YOGHURT CURRY..

₹305/-

BAIGAN KA BHARTA

SMOKEY, SPICY, AND SLIGHTLY TANGY NORTH INDIAN DISH, TRADITIONALLY MADE BY MIXING TENDER, FIRE-ROASTED, MASHED EGG PLANT WITH BASIC ONION-TOMATO MASALA.

₹305/-

SEV TAMATER KI SABJI

SPICY, TANGY, SWEET TOMATO CURRY IS TOPPED WITH SEV ...

₹305/-

DUM ALOO BANARASI

STUFFED POTATO COOKED IN RICH AND CREAMY GRAVY.

₹305/-

MIRCHI KA SALAN

A SPICED, CREAMY, TANGY, EARTHY, TONGUE-TICKLING PREPARATION MADE WITH GREEN CHILLIES IN A GRAVY BASE OF NUTS, SEEDS, ...

₹305/-

SEASONAL VEG

ASK FOR SERVER.

₹305/-

NON VEG

DHABA GOSTH

A CHEF SPECIAL SPICY PREPATION OF MUTTON.

₹465/-

LAAL MAANS

IT IS A MUTTON CURRY PREPARED IN A SAUCE OF YOGHURT AND HOT SPICES SUCH AS RED MATHANIA CHILIES. THIS DISH TYPICALLY IS VERY HOT AND RICH IN GARLIC.

₹465/-

MUTTON ROGAN JOSH

MUTTON ROGAN JOSH IS A KASHMIRI STYLE MUTTON (LAMB) CURRY MADE WITH SPICES LIKE FENNEL SEEDS AND DRY GINGER

₹465/-

SHUKHA MUTTON

A DRY PREPARATION OF SPICY MUTTON

₹465/-

MUTTON KORMA

KORMA IS A DELICIOUS AND FAMOUS MUGHLAI INDIAN DISH IN WHICH MUTTON IS SLOWLY COOKED WITH A GRAVY OF FRESH CURD WITH SPICE

₹465/-

DEHATI MURG

A HOME STYLE SPICY CHICKEN PREPARATION COOKED ON CHARCOAL.

₹415/-

CHICKEN KHAS KHAS

BABY CHICKEN COOKED IN HOMEMADE POPPY SEED BASED GRAVY

₹415/-

CHICKEN TIKKA MASALA

CHUNKS' OF CHICKEN TIKKA COOKED CHEF SPECIAL GRAVY.

₹415/-

NON VEG

CHICKEN KALI MIRCH

CHEF SPECIAL DISH MADE IN YELLOW GRAVY.

₹415/-

DUM KA MURG

A BABY CHICKEN COOKED IN DUM PUKET STYLE WITH
UNIQUE INDIAN SPICES

₹415/-

SARSO WALI MACCHI CURRY

FISH COOKED IN MUSTERD BASE GRAY.

₹445/-

JHINGA MASALA

SPICY PRAWNS COOKED IN HOMEMADE GRAVY.

₹550/-

RICE AND BRIYANI

STEAMED RICE

₹155/-

GHEE RICE

₹155/-

JEERA RICE

₹155/-

ZAFRANI PULAO

₹165/-

KASMIRI PULAO

₹165/-

VEG PULAO

₹165/-

MATKA DUM BIRYANI

MUTTON

₹515/-

MURG

₹475/-

EGG

₹395/-

VEG

₹365/-

DAL

DAL DHABA

₹305/-

AUTHENTIC DHABA STYLE DAL FRY WITH A SPICY,
SMOKY AND DESI TADKA

MOONG MASALA

₹315/-

PRIMELAND DAL MAKHANI

₹345/-

A CLASSIC INDIAN DISH MADE WITH WHOLE URAD DAL,
RAJMA, BUTTER AND SPICES

DAL PANCHMEL

₹325/-

INDIAN BREADS

TANDOORI ROTI (PLAIN/BUTTER/)

₹65/-

MISSI ROTI

₹95/-

PARANTHA - LACHCHA/PUDINA

₹115/-

STUFFED KULCHA - ONION/POTATO/PANEER

₹125/-

AMRITSARI KULCHA

₹125/-

NAAN - PLAIN/BUTTER/GARLIC

₹95/-

KABULI NAAN

SPECIALTY NAAN GARNISHED WITH THE FRUITS

₹145/-

ASSORTED BREAD BASKET

TANDOORI ROTI, MISSI ROTI, LACHCHA PARANTHA,
NAAN ,STUFFED KULCHA

₹245/-

FROM ORIENTAL KITCHEN

COTTAGE CHEESE SZECHWAN SAUCE

CRISP COTTAGE COOKED WITH SZECHWAN SAUCE

₹325/-

STIR FRIED BROCCOLI AND ALMOND

ALMOND & BROCCOLI COOKED WITH MILD GARLIC SAUCE

₹305/-

PANEER SZECHWAN

FRIED PANEER WITH SEASONAL VEGETABLES IN HOT
PICKLED CHILI SAUCE

₹325/-

FOUR TREASURE VEGETABLES

CARROT, MUSHROOM, BABY CORN AND CABBAGE IN
MILD SOYA SAUCE

₹305/-

BABY CORN & MUSHROOM HOT GARLIC PEPPER SAUCE

BABY CORN & MUSHROOM COOKED WITH ONION BELL
PEPPER IN HOT GARLIC SAUCE

₹305/-

STIR FRIED VEGETABLES IN CHOICE OF SAUCE

SOYA GARLIC/BLACK PEPPER

₹305/-

FISH HUNAN

FISH WITH BURNT CHILLI AND CASHEW NUTS IN A
SPICY OYSTER SAUCE

₹365/-

CHILLI FISH

FISH COOKED WITH ONION, BELL-PEPPER & CHILLI SAUCE

₹365/-

HONEY GLAZED LEMON CHICKEN

BONELESS CHUNKS OF CHICKEN COOKED WITH BELL PEPPER
IN HONEY LEMON SAUCE

₹415/-

CHILLY CHICKEN

AN ALL TIME FAVOURITE CHICKEN PREPARATION

₹415/-

RENDANG CURRY

VEG

₹365/-

CHICKEN

₹495/-

PRAWNS

₹550/-

THAI CURRY (RED/YELLOW/GREEN)

VEG

₹365/-

CHICKEN

₹495/-

PRAWNS

₹550/-

NOODLE AND RICE

PAD THAI NOODLE

THAI RICE STICKS NOODLE MIX WITH
VEG & STIR FRIED COOK WITH TAMARIND AND PALM SUGAR

VEG ₹345 NON VEG ₹450

SINGAPOORI NOODLES

VEG ₹345 NON VEG ₹450

PAN FRIED NOODLES

VEG ₹345 NON VEG ₹450

SZECHWAN HAKKA NOODLES

VEG ₹345 NON VEG ₹450

VEG FRIED RICE

THAI HERB FRIED RICE

THAILAND DEDICATE BASIL FLAVOURED FRIED RICE

VEG ₹345 NON VEG ₹450

NASI GORENG

INDONESIA DEDICATED CHICKEN FRIED RICE
TOPPED WITH FRIED EGG AND BROWN ONION.

₹450

WESTERN TOUCH

VEGETABLE SIZZLER

VEGETABLE PATTY GRILLED WITH TOMATO & SERVED WITH HERBED VEGETABLE & FRENCH FRIES.

₹315/-

LASAGNE PRIMAVERA

BAKED LAYER OF PASTA SHEET WITH TOMATO & BASIL SAUCE

₹325/-

RATATOUILLE

A VEGETABLE STEW CONSISTING OF EGGPLANT, ZUCCHINI, ONIONS, GREEN PEPPER, TOMATOES & GARLIC GARNISHED WITH GRATED CHEESE

₹315/-

CHOICE OF PASTA

SPAGHETTI/PAPPARDELLE/PENNE

CHOICE OF SAUCES

CARBONARA

CHOPPED BACON AND PASTA TOSSED IN CARBONARA SAUCE

₹365/-

PASTA ARABIATA/ POMODORO

PASTA COOKED IN SPICY TOMATO SAUCE & CHILI FLAKE

₹345/-

AGLIO-OLIO PASTA

PASTA TOSSED WITH OLIVE OIL, GARLIC AND RED CHILI

₹345/-

RISOTTO CHAMPIGNON

ITALIAN ARBORIO RICE PREPARATION WITH MUSHROOMS

₹345/-

RISOTTO A LA POLLO

ITALIAN ARBORIO RICE PREPARATION WITH CHICKEN

₹365/-

CHICKEN-A-LA-KING

TENDER CHICKEN COOKED WITH BELL PEPPER AND MUSHROOM IN A CREAM SAUCE

₹465/-

PERI-PERI CHICKEN STEAK SIZZLER

JUICY CHICKEN STEAK SIZZLING WITH PERI-PERI SAUCE AND SERVED WITH GRILLED VEGETABLE AND FRENCH FRIES

₹465/-

CHAR GRILLED PRAWNS

PRAWNS MARINATED WITH WESTERN HERBS AND BASIL PESTO. SERVED WITH GARLIC SAUCE AND STRINGS BEANS

₹550/-

ALL TIME CAFÉ MENUS

PRIMELAND CLUB SANDWICH (VEG)

TRIPLE LAYERED BREAD SLICE WITH COTTAGE CHEESE, CAPSICUM, CUCUMBER & TOMATO SERVED WITH FRENCH FRIES

₹295/-

PRIME LAND CLUB SANDWICH (NON-VEG)

TRIPLE LAYERED BREAD SLICE WITH COTTAGE CHEESE, CAPSICUM, CUCUMBER & TOMATO, FRIED EGG AND CHICKEN SALAD SERVED WITH FRENCH FRIES.

₹315/-

TOMATO AND CHEESE PANINI

DOUBLE LAYER OF BREADS WITH CHIPOTLE, TOMATO AND CHEESE

₹245/-

VEGETABLE MELTED SANDWICH

OPEN SANDWICH BAKED WITH VEGETABLE AND EXTRA CHEESE

₹265/-

PANEER TIKKA SUBMARINE

PANEER TIKKA MIX WITH TANDOORI MAYONNAISE AND VEGII

₹285/-

CHICKEN SALAD PANINI

DOUBLE LAYER OF BREADS WITH CHIPOTLE, OLIVE, CHICKEN SALAD AND CHEESE.

₹315/-

CHICKEN MELTED SANDWICH

OPEN SANDWICH BAKED WITH CHICKEN AND EXTRA CHEESE

₹315/-

VEGETABLE BURGER

BURGER BUNS SPREAD WITH CHIPOTLE MAYONNAISE, CHEESE, SLICE OF ONION, TOMATO WITH VEGETABLE PATTY

₹315/-

MEAT JALAPEÑO BURGER

BURGER SERVED WITH CHICKEN MAYONNAISE AND STUFFED WITH MINCED CHICKEN PATTY WITH JALAPEÑO SERVED WITH FRENCH FRIES

₹345/-

WRAP AND BREADS

CHICKEN SALAMI TORTILLA WRAP	₹225/-
PANEER TIKKA TORTILLA WRAP	₹195/-
CHILLY PANEER TORTILLA WRAP	₹195/-
CHEESE GARLIC BREAD	₹215/-
MUSHROOM AND CHEESE PUFF	₹215/-
STUFFED VEGETABLE PUFF	₹215/-
INDIAN MASALA BREAD	₹195/-

PIZZA MANIA (10" INCHS)

PIZZA MARGHERITA WITH SLICE TOMATOES, BASIL & MOZZARELLA CHEESE	₹305/-
PRIMAVERA PIZZA PIZZA TOPPED WITH ONION, CAPSICUM, TOMATO, OLIVE & MUSHROOM	₹305/-
QUARTO FUNGI SLICED MUSHROOM, TOMATO SAUCE, FOUR TYPES OF CHEESE.	₹305/-
MEXICANA BASIL PESTO, RING ONION, MUSHROOM, JALAPEÑO, CHEESE	₹305/-
FRESH FARMER PANEER TIKKA, ASSORTED EXOTIC VEGETABLE, CHEESE.	₹305/-
BBQ CHICKEN PULLED PIZZA SHREDDED BBQ CHICKEN, OLIVE, CHEESE.	₹365/-
CHICKEN TIKKA PIZZA CHUNKS OF CHICKEN, SLICE ONION, CORN, CHEESE.	₹365/-

DESSERT

GULAB JAMUN	₹125/-
MOONGDAL HALWA	₹125/-
ANGOORI RASMALAI	₹155/-
APPLE CRUMBLE	₹155/-
CRÈME BRULE	₹155/-
CHOCÓ LAVA CAKE	₹175/-
WALNUT BROWNIE	₹175/-
SLICE OF PESTRY (ASK FOR SERVER)	₹125/-
CHOICE OF ICE CREAM SCOOP (ASK FOR SERVER)	₹115/-