

## HOT BEVERAGES

TEA - READYMADE / MASALA / GINGER	50
COFFEE	60
HOT CHOCOLATE	120

## OTHER BEVERAGES

ENERGY DRINK (RED BULL)	160
SOFT DRINK (300 ml)	45
PLAIN SODA	40
PACKAGE DRINKING WATER	40
MILKSHAKES - VANILLA / STRAWBERRY / CHOCOLATE / MANGO	150
FRESH LIME WATER	60
FRESH LIME SODA	80

## SEASONAL FRESH FRUIT JUICES

WATER MELON JUICE	150
ORANGE JUICE	150
PINEAPPLE JUICE	140
APPLE JUICE	150

## SANDWICHES

### VEGETARIAN / NON - VEGETARIAN

CLUB SANDWICH - VEGETABLE / CHICKEN	130 / 160
COLESLAW SANDWICH	145
CHEESE SANDWICH	140
GRILLED SANDWICH - VEGETABLE / CHICKEN	120 / 150
CHEESE CHILLI TOAST	150

## MOCKTAILS

ZYTUN SPECIAL MOCKTAIL <i>an enticing mix of pineapple, orange, butterscotch ice-cream and fresh cream</i>	210
FRUIT PUNCH <i>all - me favorite</i>	190
GERMAN FRUIT PUNCH <i>combination of black current ice-cream, coke and pineapple juice</i>	190
VIRGIN PINACOLADA <i>all - me favourite</i>	190
MINT JULEP <i>combination of mint and lemonade topped with sugar syrup</i>	150
COLD TEA - ICED TEA / LEMON TEA	150
SHIRLEY TEMPLE <i>grenadine syrup with lemon juice topped with lemonade</i>	150
VIRJIN MOJITO <i>mix of mint leaves, lemon juice and lots of ice</i>	150
STRAWBERRY VIRGIN MOJITO <i>strawberry crush with dash of syrup, aerated water</i>	150
BLUSH ON ICE <i>orange and strawberry crush, lime juice and salt rim</i>	150
SUNLIGHT <i>orange crush with lime juice, mint and crushed ice</i>	150
BLUE LAGOON <i>blue curacao with aerated water and ice cubes</i>	150

## ORIENTAL - APPETIZERS NON - VEGETARIAN

<b>ROASTED CHICKEN CHILLI DRY</b> <i>diced chicken tossed with capsicum, green chillies and onions</i>	325
<b>DRUMS OF HEAVEN</b> <i>chicken wings marinated with ginger garlic served with spicy schezwan</i>	325
<b>CRISPY CHICKEN</b> <i>stirred fried chicken tossed in schezwan sauce garnish with spring onion</i>	325
<b>CHICKEN SALT 'N' PEPPER</b> <i>deep fried chicken tossed with salt and pepper sauce and seasoned with chilli flakes</i>	325
<b>CHICKEN MANCHURIAN</b> <i>diced chicken steeped in soya base sauce</i>	325
<b>CRISPY CHILLI FISH</b> <i>crispy fried fish fillet tossed with dried chillies</i>	375
<b>BLACK PEPPER</b> <i>choice of chicken / prawns / fish</i>	325 / 385 / 375

## APPETIZER TANDOOR VEGETARIAN

<b>PANEER TIKKA</b> <i>yogurt and spice marinated indian cottage cheese and veggies are grilled in oven or tandoor</i>	270
<b>ACHARI PANEER TIKKA</b> <i>cottage cheese marinated with hung curd and indian spices-cooked in tandoor</i>	280
<b>PANEER SHASLIK</b> <i>marinated paneer chunks and vegetables in an aromatic yogurt preparation</i>	280
<b>ALOO PAPADAM</b> <i>whole marinated baby potatoes with crushed roast papad and cooked in tandoor</i>	220
<b>KUNDAN TARA KEBAB</b> <i>mushroom marinated and stuffed with grated cheese, chopped nuts, herbs and spices, finished in tandoor</i>	240
<b>CORN SEEKH KEBAB</b> <i>chopped corn with mashed potatoes mixed with spices, rolled on skewer and cooked in tandoor</i>	240
<b>HARA BHARA KEBAB</b> <i>cottage cheese and spinach cake kebab</i>	240
<b>MAKAI AMRITSARI</b> <i>roast channa with corn flour mix with indian spices</i>	240

## APPETIZERS - TANDOOR NON - VEGETARIAN

<b>MURGH TANDOORI ( FULL / HALF )</b> <i>chicken marinated in yogurt, garlic, ginger, spices and roasted to perfection in tandoor</i>	450 / 250
<b>MURGH MAKHMALI KEBAB</b> <i>chicken with roasted chana powder and yogurt capsicum sauce and broken cashew nut</i>	390
<b>MURGH KALI MIRCH</b> <i>bone less chicken marinated in curd and black pepper cooked in tandoor</i>	350
<b>MURG PAHADI KEBAB</b> <i>tender boneless cubes of chicken marinated with hung curd, indian spices, green chillies and distinct flavour of mint, cooked in tandoor</i>	350

<b>BADAMI MURGH MALAI</b> <i>chicken marinated in cashew based cream paste flavoured with green cardamom, cooked in tandoor</i>	350
<b>MURGH ROZALI KEBAB</b> <i>chicken marinated in indian spices and stuffed with cheese cooked in tandoor</i>	390
<b>MURGH LASOONI KEBAB</b> <i>chicken clad with garlic and black pepper</i>	350
<b>MURGH SEEKH KEBAB</b> <i>minced chicken blended in home ground spices and cooked in tandoor</i>	350
<b>MURGH TIKKA</b> <i>chicken marinated with indian spices and cooked to perfection in tandoor</i>	350
<b>MURGH PESHAWARI</b> <i>boneless chicken in paste of kaju brown onion, cheese and khoya</i>	350
<b>MURGH ZAFRANI</b> <i>boneless chicken pieces with cream paste flavoured with saffron</i>	390
<b>TANGRI KEBAB (3 PCS)</b> <i>chicken legs marinated in mixture of herbs, spices, cream and yogurt, cooked in tandoor</i>	390
<b>MUTTON SEEKH KEBAB (8 PCS)</b> <i>kebab made of minced meat blended with home ground spices and cooked in tandoor</i>	440
<b>MUTTON BARRAH KEBAB</b> <i>mutton marinated, skewered, roasted and charred in the tandoor, on the bone</i>	440

## INDIAN - MAIN COURSE VEGETARIAN

<b>KADAI PANEER</b> <i>paneer pan cooked with onions, tomato, capsicum flavoured with coriander and black pepper</i>	290
<b>PALAK PANEER</b> <i>cottage cheese cooked in spinach based gravy with traditional masalas</i>	290
<b>PANEER TIKKA MASALA</b> <i>pieces of cottage cheese pre cooked in tandoor and finished with rich tomato based gravy</i>	320
<b>PANEER LAJAWAB</b> <i>pieces of cottage cheese cooked in tomato onion based gravy</i>	320
<b>PANEER LAZEEZ</b> <i>cottage cheese cooked in rich cashewnut based gravy</i>	320
<b>MALAI KOFTA</b> <i>cottage cheese dumpling stuffed with dry fruits and khoya, served in a rich cashew paste gravy</i>	320
<b>DHINGRI DOLMA</b> <i>button mushroom, baby corn and green peas cooked in a medium silky brown gravy</i>	270
<b>MUSHROOM DO - PYAZA</b> <i>an unique combination of mushrooms an onion cubes cooked in onion and tomato masala</i>	270
<b>VEGETABLE SHABNAM</b> <i>mushrooms and baby corn cooked in cashewnut gravy</i>	320
<b>VEGETABLE BHUNA MASALA</b> <i>mix vegetable kheema cooked in onion tomato based gravy</i>	210



## SALADS

### VEGETARIAN / NON VEGETARIAN

<b>HARA BHARA SALAD</b> <i>green salad - fresh from garden</i>	90
<b>ALOO CHAAT ANARKALI</b> <i>a tangy potato and pomegranate combination with aromatic indian spices</i>	150
<b>FATTOUSH SALAD</b> <i>lebanese salad made with vegetables and crispy toasted pita bread</i>	130
<b>CHICKEN HAWAIIAN SALAD</b> <i>grilled chicken with bell peppers, pineapple, mustard mayonnaise</i>	150
<b>CHICKEN CHAAT</b> <i>shredded chicken tikka mixed with aromatic herbs &amp; spices</i>	185
<b>GREEK SALAD</b> <i>made with pieces of tomatoes, sliced cucumbers, onion, feta cheese, and olive</i>	150
<b>CEASAR SALAD - VEGETABLE / CHICKEN</b> <i>romaine lettuce and croutons dressed with parmesan cheese, lemo juice, olive oil</i>	150/200
<b>BEEF FETA CITRUS SALAD</b> <i>tossed beets and oil in large bowl, sprinkled with salt and pepper</i>	155
<b>HUMMUS PLATTER WITH PITA / NAAN BREAD</b> <i>egyption dip made from mashed chickpeas and tahini</i>	175
<b>PAPAD - MASALA / ROASTED / FRIED</b>	45 / 35 / 35
<b>DAHI AUR RAITA</b> <i>a choice or mix of plain / cucumber / onion / tomatoes / boondi / pineapple</i>	100 / 125

## ORIENTAL SOUPS

### VEGETARIAN / NON - VEGETARIAN

<b>TOM YUM SOUP (VEGETABLE / CHICKEN / PRAWNS)</b> <i>traditional thai spicy soup</i>	160 / 180 / 210
<b>DUMPLING SOUP (VEGETABLE / CHICKEN / PRAWNS)</b> <i>clear soup with dumplings</i>	160 / 190 / 220
<b>SWEET CORN SOUP (VEGETABLE / CHICKEN / PRAWNS)</b> <i>non spicy thick corn based soup</i>	160 / 180 / 210
<b>MANCHOW SOUP (VEGETABLE / CHICKEN / PRAWNS)</b> <i>thick spicy soup with crispy noodles</i>	160 / 180 / 210
<b>HOT &amp; SOUR SOUP (VEGETABLE / CHICKEN / PRAWNS)</b> <i>thick spicy a wonderful blend of hot and sour flavours</i>	160 / 180 / 210
<b>LEMON CORIANDER SOUP (VEGETABLE / CHICKEN / PRAWNS)</b> <i>coriander flavored, slightly thick soup with lemon juice and leaves</i>	160 / 180 / 210

## ORIENTAL - APPETIZERS

### VEGETARIAN

<b>VEGETABLE SPRING ROLL</b> <i>chinese veg. juliennes sautéed in soya sauce, rolled in wonton sheets and deep fried</i>	280
<b>MIX VEGETABLES IN BLACK PEPPER</b> <i>asian green stirred fried in black pepper sauce</i>	280
<b>VEGETABLE MANCHURIAN</b> <i>crispy vegetable dumpling steeped in soya based sauce</i>	280
<b>VEGETABLE CRISPY</b> <i>crispy mix vegetable deep fried with salt and pepper</i>	280
<b>PANEER CHILLI</b> <i>diced cottage cheese tossed with capsicum, green chillies and onions</i>	280

<b>BHUNA GOSHT</b> <i>mutton pan cooked with onion, tomatoes, capsicum flavored with coriander and black pepper</i>	490
<b>MUTTON KOLHAPURI RASSA</b> <i>marinate mutton pieces cooked with cloves, peppercorn, poppy seeds, coriander seeds, aniseeds and red chillies, onion, tomatoes and coconut, garnish with coriander leaves</i>	430
<b>MUTTON NAWABI</b> <i>marinate mutton pieces cooked n cashew paste</i>	520

## INDIAN BREAD

<b>TANDOORI ROTI / BUTTER ROTI</b> - indian flat bread cooked in tandoor	25 / 35
<b>NAAN / BUTTER NAAN</b>	40 / 50
<b>MISSI ROTI</b>	40
<b>PARATHA / BUTTER PARATHA</b>	40 / 50
<b>PUDINA   LACCHA   METHI  </b>	50
<b>ROTI KI TOKRI - ASSORTED INDIAN SPICES</b>	225

## BIRYANI & RICE

<b>MUTTON HYDERABADI DUM BIRYANI</b> <i>basmati rice cooked with succulent pieces of lamb in mughlai spices served with raita and pickle</i>	320
<b>CHICKEN HYDERABADI DUM BIRYANI</b> <i>tender pieces of chicken cooked with basmati rice served with raita and pickle</i>	280
<b>EGG BIRYANI</b> <i>pieces of egg cooked with basmati rice served with raita and pickle</i>	230
<b>VEGETABLE BIRYANI</b> <i>vegetables cooked with basmati rice served with raita and pickle</i>	230
<b>KAJU BIRYANI</b> <i>cashewnuts cooked in basmati rice with dry fruits</i>	270
<b>VEGETABLE PULAO</b> <i>vegetables cooked in basmati rice</i>	230
<b>GHEE RICE</b> <i>ghee flavoured rice preparation, a south indian specialty</i>	210
<b>JEERA RICE</b> <i>indian rice dish flavoured with cumin</i>	190
<b>STEAMED RICE</b>	160

## ORIENTAL - MAIN COURSE VEGETARIAN / NON - VEGETARIAN

<b>VEGETABLE / CHICKEN / PRAWNS</b> <i>sauce of your choice burnt garlic / schezwan / black beans / chilli garlic</i>	280 / 390 / 460
<b>PANEER CHILLI GRAVY</b> <i>diced cottage cheese, capsicum, onion cooked in soya chilli sauce</i>	280
<b>MANCHURIAN GRAVY VEGETABLE / CHICKEN</b>	280 / 390
<b>THAI CURRIES VEGETABLE / CHICKEN / PRAWNS</b> <i>thai curry both green and red of your choice</i>	280 / 390 / 460



<b>VEGETABLE JAIPURI</b> <i>seasonal vegetable cooked in onion cashew paste gravy</i>	270
<b>TAWA VEGETABLE</b> <i>seasonal vegetable cooked in tawa finished with indian spices</i>	270
<b>VEGETABLE JHALFREZI</b> <i>traditional mix vegetable delight</i>	360
<b>SUBZI DEWAN - E- HANDI  </b> <i>a blend of seasonal vegetables and cottage cheese flavoured with mint and cooked in indian traditional masalas</i>	270
<b>SUBZI KOLHAPURI</b> <i>mixed vegetables simmered in a blend of makhani gravy and traditional indian brown gravy</i>	240
<b>DUM ALOO KASHMIRI / PUNJABI</b> <i>potatoes pan cooked in a rich gravy</i>	240
<b>ALOO GOBI MASALA</b> <i>potato and cauliflower in cooked typical indian spices</i>	240
<b>YELLOW DAL FRY / DAL TADKA</b> <i>cooked lentils tempered with ghee, cumin seeds, garlic and red chilly</i>	190

### **INDIAN - MAIN COURSE NON VEGETARIAN**

<b>MURGH TIKKA MASALA</b> <i>boneless chicken tikka marinated in yoghurt and indian spices cooked in red gravy</i>	390
<b>MURGH RAHRA</b> <i>tender pieces of boneless chicken in tomato and onion gravy</i>	390
<b>KASTURI MURGH</b> <i>boneless chicken cooked in a cashew gravy with distinct flavour of dry fenugreek leaves</i>	390
<b>MURGH ZYTUN</b> <i>our in-house specialty, a typical indian home style chicken curry garnished with olives</i>	850
<b>MAKHANI CHOOZA</b> <i>tandoori chicken simmered in blend of tomato, ginger, honey, cream, cheese and finished with butter</i>	460
<b>MURGH MUSSALAM (FULL / HALF)</b> <i>marinated the whole chicken by simmering the ground masala, both inside, as well as outside add with yoghurt, salt and golden fried onions served hot</i>	810 / 450
<b>MURGH MAHARAJA</b> <i>boneless chicken pieces cooked in indian spices</i>	410
<b>MURGH AFGHANI</b> <i>marinated boneless chicken cooked in rich cashew gravy topped with poached egg</i>	440
<b>MURGH CHETTINAD</b> <i>chicken cooked in south indian spices</i>	410
<b>MURGH KOLHAPURI</b> <i>chicken cooked spicy kolhapur masala</i>	390
<b>MURGH KALIMIRCH MASALA</b> <i>boneless chicken cooked in tandoor and finished in cashew paste gravy</i>	440
<b>MURGH MUMTAZ</b> <i>boneless chicken prepared rich tomato gravy</i>	440
<b>MURGH PATIYALA</b> <i>marinated chicken cooked in rich &amp; creamy gravy</i>	440
<b>GOSHT ROGAN JOSH</b> <i>tender chunks of mutton cooked in brown onion gravy - a typical kashmiri delicacy</i>	490

PHAD PAK RUAM <i>stirred fried mixed vegetables with garlic soya sauce</i>	280
CHICKEN IN BLACK PEPPER SAUCE <i>wok fried chicken served with vegetables and black pepper sauce</i>	390
STIR FRIED CHICKEN WITH GINGER <i>stirred fried chicken with vegetables wok tossed with ginger soya sauce</i>	390
FISH IN OYSTER SAUCE <i>fish fillet fried with broccoli and tossed in oyster sauce</i>	460
CHICKEN / FISH / PRAWNS <i>choice of hot garlic sauce and black beans sauce</i>	390 / 460 / 490

## ORIENTAL - RICE & NOODLES VEGETARIAN / NON - VEGETARIAN

FRIED RICE <i>vegetable / chicken / prawns</i>	260 / 320 / 380
KHAU PHAD <i>thai styled fried rice with choice of vegetable / egg / chicken / prawns</i>	210 / 230 / 280 / 410
PAN FRIED NOODLES <i>tossed with brown sauce choice of vegetables / chicken / prawns</i>	280 / 350 / 420
CHILLI GARLIC NOODLES <i>garlic flavored noodles cooked in chilli sauce</i>	310
HAKKA NOODLES <i>vegetable / chicken / prawns</i>	280 / 310 / 380
WONTON NOODLE SOUP <i>vegetable / chicken / prawns</i>	280 / 350 / 410
TRIPLE SCHEZWAN RICE <i>veg / chicken / prawns</i>	290 / 370 / 430

## ICE CREAMS

REGULAR <i>vanilla / strawberry / mango / chocolate / butterscotch / blackcurrant</i>	90
PREMIUM <i>anjirbadam / rich almond / fresh sitaphal / fresh strawberry</i>	120
CASSATTA	150
KULFI ( <i>malai / pista / kesar</i> )	150
ZYTUN SPECIAL	190
ICE CREAM SUNDAE	150

## DESSERTS

FRESH FRUIT SALAD <i>regular / ice cream</i>	150 / 175
GAJAR KA HALWA <i>regular / ice cream</i>	150 / 175
HOT GULAB JAMUN <i>regular / ice cream</i>	100 / 120
KHUBANI KA MEETHA <i>regular / ice cream</i>	150 / 175