




MENU





Soup.....

Chicken Badami Shorba.....	210
Thai Chilli Crab.....	240
Mutton Ke Paye ka Shorba.....	270
Chicken Egg Drop Soup.....	180
Chicken Lemon Coriander Soup.....	160
Vietnamese Shrimp & Fish Soup.....	190
Black Pepper Prawn Soup.....	230

Veg Soup.....

Veg Clear Soup.....	130
Tomato Soup.....	130
Sweet Corn Soup.....	140
Manchow Soup.....	140
Hot and Sour Soup.....	140
Corn Mashroom Soup.....	150
Burnt Garlic Soup.....	150

Fish Appetizers.....

Amritsari Fish Fry (350 - 400gm.).....	590
Fish covered in chickpea flour, fried to a crisp & sprinkled with a special Amritsari Masala.	
Fish Pakoda (350 - 400gm.).....	590
Boneless Fish fritters made with a batter of chickpea flour flavoured with ajwain & amchoor.	
Kerala Fish Fry (350 - 400gm.).....	590
Spicy Fish Fry coated with ginger garlic paste and powdered spice paste fried in coconut oil.	
Kathiawadi Fish fry (350 - 400gm.).....	590
Spicy & Crispy fish fry coated in a ginger garlic & Onion Paste.	
Patra ni Machchi (350 - 400gm.).....	520
Parsi steamed preparation of fish in green coconut based masala.	
Koliwada Fish Fry (350 - 400gm.).....	590
A fried fish preparation from the bylanes of Mumbai. Prepared with green coriander & Coconut based masala.	



Prawns Appetizers

Crispy Fried Prawns (300gm.)	390
Prawns battered with layers of cornflour, eggs & Cornflakes are fried to a crisp from the outside while still juicy from the inside & seasoned with the freshly ground spice.	
Tempura Prawns (300gm.)	390
Prawns fried in a crispy tempura batter.	
Tawa fried prawns (300gm.)	390
Prawns marinated in ginger garlic onion green chilli coriander paste are tawa fried until the masala caramelises over the prawns.	
Jinge-de Pakode (300gm.)	370
Prawns marinated with ginger, garlic paste, lime juice & powdered spices are fried with a batter of chickpea flour.	

Chicken Appetizers

Chicken Tikka (300gm.)	320
Chicken marinated in yogurt, ginger garlic paste & Freshly ground chicken tikka masala is roasted over coal to tender perfection.	
Old Delhi Fried Chicken (300gm.)	350
Chicken marinated with yogurt, ginger garlic paste, freshly ground aromatic spices with a chief flavour of ajwain is double fried to a juicy tender perfection.	
Chicken Sajji (300gm.)	300
Whole chicken simply marinated with ginger garlic paste & slow roasted over charcoals until juicy & tender. Served after a generous sprinkling of freshly ground saji masala & a drizzle of fresh lime juice.	
Tandoori Chicken (300gm.)	290
Chicken marinated in yogurt, ginger garlic paste & Tandoori chickenspice powder is cooked in tandoor.	

Mutton Appetizers

Mutton Tikka (300gm.)	710
Mutton marinated with ginger garlic paste, lime juice, ground spices & tenderized with raw Papaya paste is cooked over charcoal.	
Mutton Chap (300gm.)	710
Mutton chap are marinated in a yogurt based marinade & Pan fried until tender.	
Seekh Kebab (300gm.)	745
Minced meat spiced with ginger garlic paste & an assortment of spices tenderized with raw Papaya paste is cooked over charcoal until tender & juicy.	
Mutton Tawa Fry (300gm.)	690
Mutton marinated with Onion ginger garlic green chilli paste & Freshly grounded garam masala, lime juice& tenderized with raw papaya paste is tawa fried until juicy.	
Kakori Kebab (300gm.)	670
Mutton mince is marinated with onion ginger garlic green chilli paste & assortment of spices. Cooked over charcoal.	
Galouti Kebab (300gm.)	730
Mutton minced ginger garlic paste & aromatic spices, tenderised with raw papaya paste cooked over tawa with a generous amount of ghee.	



Fish - Main Course.....

Goan Fish Curry (200 gm. + Gravy).....415

Fish cooked in deeply aromatic tomato and coconut based sauce with a handful of spices, usually paired with steamed rice.

Keralian Fish Curry (200 gm. + Gravy)415

Fresh fish cooked with a rich & Fiery sauce made with a combination of earthly & hot spices & creamy coconut milk.

Meen Kuzhambu (200 gm. + Gravy).....395

A classic south Indian fish curry cooked in spicy & tangy tamarind base sauce usually paired with steamed rice.

Kathiawadi Fish Curry (200 gm. + Gravy).....390

Seasonal fish cooked with ginger garlic & fresh herbs in thin spicy rassa... usually paired with Indian breads or steamed rice.

Bihari Fish Curry (200 gm. + Gravy)410

A classic fish curry made with roasted spices with a distinctive flavours of mustard oil.

Andhra Fish Curry (200 gm. + Gravy).....410

A spicy fish curry made with earthly spices & Tangy tamarind sauce. Usually paired with steamed rice.

Fish Makhni (200 gm. + Gravy).....445

Fish cooked in a delicious, thick, slightly tangy, creamy sauce.

Chettinad Fish Curry (200 gm. + Gravy)415

Fish made in think spicy gravy with aromatic spices & tamarind sauce.

Prawn - Main Course.....

Garlic Butter Prawn (200 gm. + Gravy).....425

Prawns confited in garlic butter until cooked to perfection.

Prawn Pollichetta (200 gm. + Gravy)390

Prawns marinated in spices & Lime juice are cooked in an array of masalas, herbs & Coconut milk.

Malai Prawn Curry (200 gm. + Gravy).....410

A taste of Punjab, Prawns cooked in tangy & creamy milky spiced aromatic gravy.

Kathiawadi Prawn Curry (200 gm. + Gravy).....390

A spicy preparation of prawn in thin rassa.

Prawn ghee roast (200 gm. + Gravy)430

Masala prawns confited in ghee.

Jhinga Masala (200 gm. + Gravy)425

Prawns cooked in a thick gravy made with ginger garlic, powdered spices in white butter.

Prawns Balchao (200 gm. + Gravy).....390

A sweet & Spicy prawns preparation from goa made with onions, tomatoes & a generous amount of red chillies.

Prawn Kadhai Masala (200 gm. + Gravy).....410

Prawn cooked with simply spiced gravy of onion, tomato, green chillies & powdered spices.

Zafrani Prawn curry (200 gm. + Gravy).....440

Zafrani prawn curry is prepared with an aromatic gravy of coconut milk & Saffron as the chief flavour profile.



Lobsters - Main Course

- Garlic butter lobsters (300+gravy)1450
Lobster simmered in garlic butter untill juicy & tender.
- Lobster masala (300gm+gravy)1450
Lobster cooked in a gravy of onion - ginger - garlic paste, whole spices like cloves, star anise & cinnamon in butter untill tender and juicy.
- Yellow Lobster Curry (300gm+gravy).....1450
Lobster curry made with lomom grass, galangal, pandan leaves & coconut milk simmered untill tender.

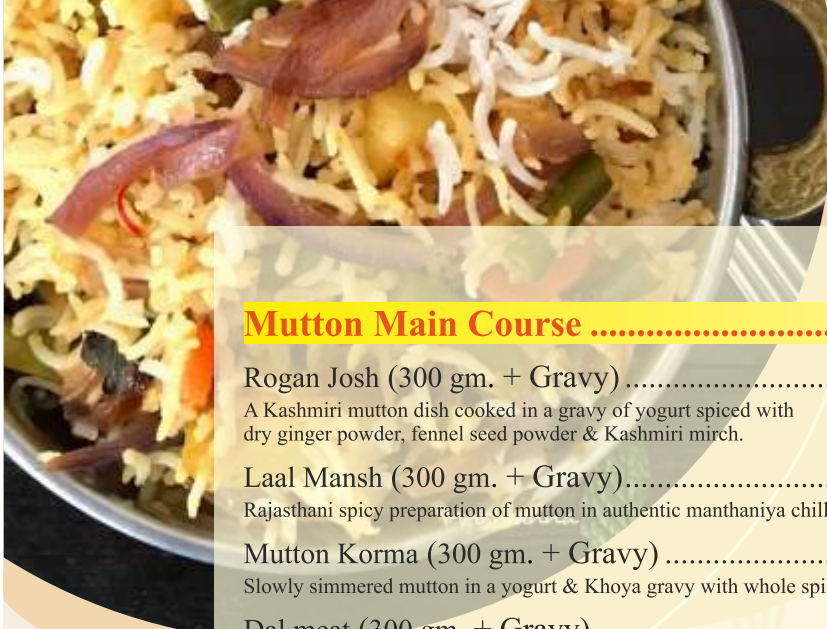
Crab - Main Course

- Crab sukka (350gm).....510
Spicy preparation of crabs in a dry masala of freshly grated coconut & freshly ground aromatic spices.
- Desi Crab Curry (300gm+rassa)510
Crab simmered in a rassa of ginger garlic paste, thickened with chickpea flour & flavoured with aromatic spices.
- Garlic Butter Crab (300gm+gravy).....540
Crab simmered in garlic butter.

Chicken Main Course

- Dhaba style Chicken curry (300 gm. + Gravy).....320
Chicken cooked with whole spices in an onion & tomato based gravy.
- Chicken Korma (300 gm. + Gravy).....345
Chicken cooked with a minimal whole spices in a yogurt based gravy.
- Butter Chicken (300 gm. + Gravy).....355
Tandoori Chicken pieces cooked in a buttery tomato based gravy.
- Salli Murghi (300 gm. + Gravy).....340
A parsi dish in which chicken is cooked with onions & tomatoes.
Garnished with crispy fried Potato straws.
- Chicken Angara (300 gm. + Gravy)345
Smokey flavoured Chicken is cooked with fried onions, garlic & has a hint of Kasuri Methi Flavour.
- Chicken Chettinad (300 gm. + Gravy)340
A generously spiced chicken dish. It is prepared with a based of Tomato cream, yogurt, coconut water and coconut
- Chichen Xacuti (300 gm. + Gravy)345
A goan preparation of Chicken. Made with generous amount of fresh herbs, grated & Toasted coconut, dried red chillies & poppy seeds.





Mutton Main Course

Rogan Josh (300 gm. + Gravy)670

A Kashmiri mutton dish cooked in a gravy of yogurt spiced with dry ginger powder, fennel seed powder & Kashmiri mirch.

Laal Mansh (300 gm. + Gravy).....650

Rajasthani spicy preparation of mutton in authentic manthaniya chillies.

Mutton Korma (300 gm. + Gravy)680

Slowly simmered mutton in a yogurt & Khoya gravy with whole spices

Dal meat (300 gm. + Gravy).....670

Mildly spicy preparation of meat in chana dal flavoured with whole spices & Tempered with black pepper & cumin seeds

Bhuna Gosht (300 gm. + Gravy).....660

Mutton sautéed to tender perfection with onions & Freshly ground aromatic spices.

Champanan Mutton (300 gm. + Gravy)680

A special preparation of mutton from Bihar's countryside. Mutton cooked with onions and garlic pods in an earthen pot with the flavour of mustard oil.

Nalli Nihari (300 gm. + Gravy)670

Mutton Shanks slow cooked in onions and special nihari masala. The stew is thickened with wheat flour.

Mutton Keema (300 gm. + Gravy).....720

Minced Mutton cooked in onions & tomatoes with a flavour of mint mildly spiced with a romantic powdered spices.

Biryani.....

Chicken Biryani (500 gm.)375

Chicken marinated overnight in yogurt based marinade & layered with aromatic basmati flavoured with earthy spices cooked in Dum with saffron milk & ghee garnished with barista.

Hyderabadi Mutton Biryani (500 gm.).....700

Mutton marinated in a yogurt based marinade & layered with aromatic basmati flavoured with earthy spices cooked on Dum with saffron milk & ghee garnished with birista.

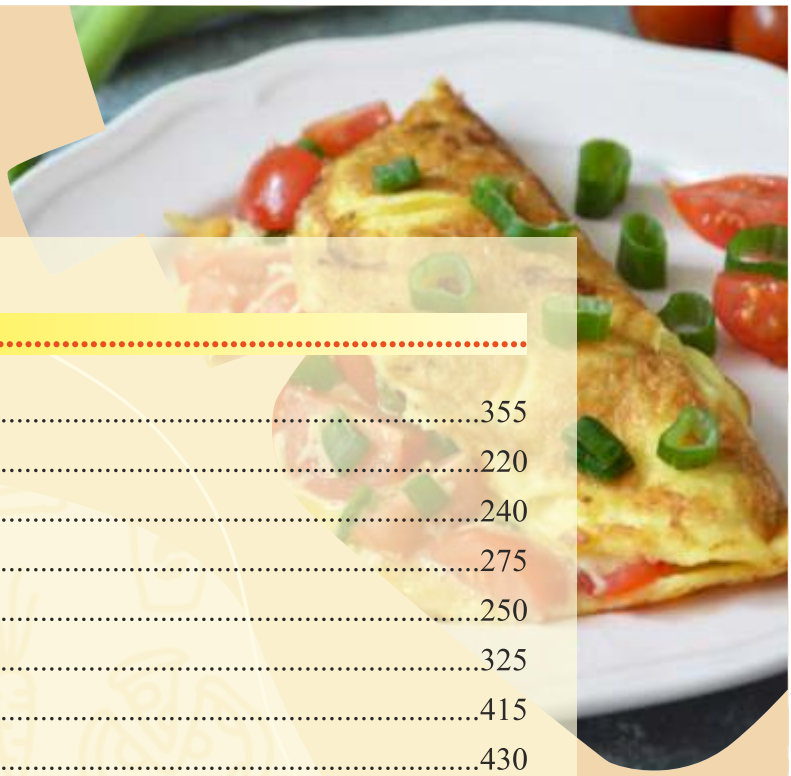
Bombay Prawn Biryani (500 gm.).....525

Prawns cooked in a masala of onion & tomato flavoured with powdered spices & freshly ground aromatic spices layered with basmati rice & drizzled with saffron milk.

Egg Biryani (500 gm.).....270

Halves of boiled eggs are fried and simmered in a gravy of onion & tomato spiced with freshly ground biryani masala then layered with aromatic basmati flavoured with earthy whole spices.






Chinese

Chicken Lollipop (6 Pcs).....	355
Chicken fried rice (350 gm.).....	220
Chicken schezwan fried rice (350 gm.).....	240
Chicken Tripple Rice (350 gm.).....	275
Chicken Combination Rice (350 gm.)	250
Chicken Singapuri Rice (350 gm.)	325
Chilly Chicken Rice (350 gm.)	415
Chicken Special Rice (350 gm.).....	430
Boil Chicken Rice (350 gm.)	210
Boil Chicken Masala Rice (350 gm.).....	315
Chicken and Egg Burji Rice (350 gm.)	245
Egg Rice (350 gm.)	150
Chilly Chicken (350 gm.)	380
Chicken leg lollypop (4 Pcs).....	490
Chicken Breast Nuggets (300 gm.).....	320
Chicken 65 (12 Pcs).....	350
Boiled Chicken Masala (350 gm.)	455
Dragon Chilly (12 Pcs)	380

Eggs

Omlet (2 Eggs).....	135
Green Masala Omlet (2 Eggs).....	155
Green Egg Curry (2 Eggs)	140
Egg Roll Masala (2 Eggs).....	190
Surti Ghotala (2 Eggs).....	130
Half Fry (2 Eggs).....	90
Masala Half Fry (2 Eggs)	120
Boiled Fry (2 Eggs).....	90
Egg Bhurji (2 Eggs)	90
Simple Scrambled Eggs (2 Eggs)	55





Dessert.....

Gulab Jamun (2 Pc).....	90
Rasgulla (2 Pc).....	90
Phirn	110
Seasonal Halva	120
Dryfruit Halva	150

Bread


Tava Roti (Plain/Ghee/Butter-1 Pc)	35/ 45/ 50
Tava Paratha (Ghee/Butter-1 Pc)	60 / 70
Tandoori Roti (Plain/Ghee/Butter-1 Pc)	55 / 60 / 65
Nan (Plain/Ghee/Butter-1 Pc).....	90 / 100
Kulcha (Plain/Ghee/Butter-1 Pc	80 / 90 / 100
Mint Kulcha (Ghee/Butter-1 Pc).....	95 / 105
Lacha Paratha (Ghee/Butter-1 Pc)	95 / 105

Rice

Steamed Rice (300 gm.).....	150
Jeera Rice (300 gm.).....	170
Veg Pulao (300 gm.)	210

Veg Main Course

Veg. Makhanwala (350 gm.).....	325
Navratna Korma (350 gm.).....	375
Veg. Handi (350 gm.).....	325
Veg. kolhapuri (350 gm.).....	325
Channa Masala (350 gm.).....	210
Khoya Kaju (350 gm.).....	350



Paneer Main Course

Paneer Toofani (350 gm.)	365
Paneer Tikka masala (350 gm.)	365
Paneer Peshawari (350 gm.)	365
Tava Paneer (350 gm.)	375
Paneer Pasanda (350 gm.)	375

Dal.....

Dal Makhani (350 gm.)	275
Dal Fry (350 gm.)	245
Dal Pancharatna (350 gm.)	245
Dal Hyderabad (350 gm.)	245
Dal Bukhara (350 gm.)	245

Salad

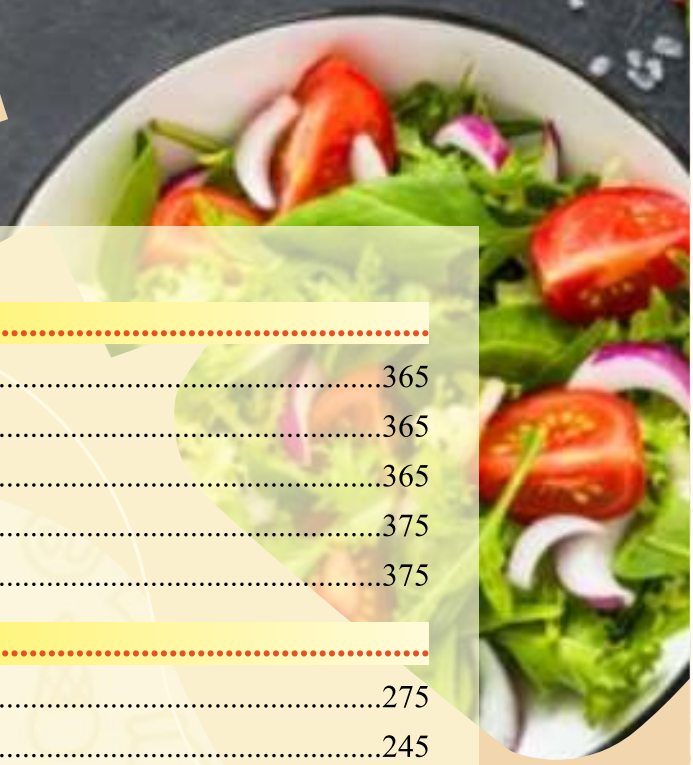
Green Salad (200 gm.)	140
Russian Salad (250 gm.)	220
Egg Salad (250 gm.)	250
Hawaiian Chicken Salad (250 gm.)	270
Shredded Chicken Salad (250 gm.)	280

Accompaniments

Roasted Papad (1 Pc)	35
Fried Papad (1 Pc)	40
Masala Papad (1 Pc)	50
Buttermilk (240 ml.)	70
Masala Buttermilk (240 ml.)	80
Plain Curd (180 gm.)	65
Sweet Raita (180 gm.)	65
Salty Raita (180 gm.)	65

Mineral Water30

Soft Drink Available



- We'll never use frozen fish.
- Our spice paste are ground with stone grinder.
- We use free range eggs in all our recipes.
- All our sea food is sustainably sourced.
- We never use fresh water or farmed fish.
- Biryani is cooked in desi ghee.
- Eggs will be sourced from ayush farm hyderabad.
- Sea food is prepared by experienced chef.
- We'll stay authentic to the lost recipes and attempt their revival.
- Our ghee is sourced from Khambhaliya.
- We do not use cotton seed oil in any of our preparations.



The Seafood lounge

Pramukh Aayan Building, Shop no.2 & 3
Opp D Mart, Near Aashaka Hospital
Sarghasan Gandhinagar

Mobile : 8200433364