



East Bourne Reef



MENU

BREAKFAST

7:00 AM - 10:30AM

CONTINENTAL BREAKFAST

460.00

*Choice of seasonal fresh fruit juice or fresh fruit platter
Basket of morning pastries or toast with butter and preserves
Freshly brewed tea or coffee*

INDIAN BREAKFAST

520.00

*Choice of lassi (Sweet / salted / plain)
Or
Choice of seasonal fresh fruit juice
Paratha (Aloo / paneer /gobhi / plain)
(Served with curd and pickle)
Or
Poori Bhaji / Chana Bhatura
Or
Idli /vada /uttapam(plain or masala)
(Served with sambar)
Freshly brewed tea, coffee or masala tea.*

A LA CARTE BREAKFAST

CHOICE OF SEASONAL FRESH FRUIT JUICE

220.00

SEASONAL FRESH FRUIT PLATTER

290.00

BREAKFAST CEREALS

210.00

(Cornflakes/ Wheat flakes/Muesli/Chocos/ Oats/Porridge)

BAKER'S BASKET

220.00

(Oven fresh croissants/ Danish pastries/ Muffins)

TOAST (White / Brown)

130.00

(Served with butter and preserves)

BAKED BEANS / CORN CHEESE ON TOAST

210.00

AMERICAN PANCAKES OR WAFFLES

290.00

(With maple syrup, whipped cream and melted butter)

CHOICE OF OMELETTE

210.00

*(Plain/ masala/ mushroom /spinach / cheese or
Spanish with hash brown potatoes and grilled tomatoes)*

FRIED EGG

210.00

(Sunny side up/ turn over, served with hash brown potato and grilled tomato)

BACON RASHERS/ HAM/ CHICKEN SAUSAGES/

CHICKEN SALAMI/ PEPPERONI (Any One)

310.00

(Served with sambar and chutney)

MASALA POHA

310.00

(Flattened rice cooked with vegetables, peanuts and spices)

***TAXES EXTRA AS APPLICABLE**

MASALA UPMA	310.00
CHOICE OF PARATHA (Aloo/ Gobhi/ Paneer/ Ajwaini/ Muli/ Onion) (Served with plain yogurt and mixed pickle)	310.00
CHANA BHATURA (Served with onion rings, lemon, green chili, tomatoes and pickle)	360.00
POORI BHAJI (Served with pickle)	340.00
IDLI VADA (Idli Vada with Sambhar)	345.00
UTTAPAM (Served with Sambhar and Chutney)	345.00

BEVERAGES

SEASONAL FRESH FRUIT JUICE (seasonal)	220.00
LASSI (Sweet/Salted/Plain/Honey Banana/Zafrani)	210.00
MILK SHAKES (Vanilla/ Strawberry/ Chocolate/ Banana)	210.00
COLD COFFEE (Plain or with ice-cream)	195.00
CAPPUCCINO	210.00
ESPRESSO SINGLE/DOUBLE	195.00
BLACK COFFEE	180.00
CHOICE OF TEA (Darjeeling Tea, Earl Grey Tea, Assam Tea, English breakfast Tea, Jasmine Tea, Green Tea, Mint Tea, Lemon Tea)	170.00
HOT CHOCOLATE OR BOURNVITA	195.00
RED BULL (Energy Drink)*	230.00
DIET COKE / ZERO COKE (330 ML)*	140.00
DIET COKE / ZERO COKE (180 ML)*	130.00
CANNED JUICE	140.00
AERATED DRINKS (180 ML) *	110.00
AERATED DRINKS (330 ML) *	130.00
FRESH LIME SODA / WATER	110.00
TONIC WATER / GINGERALE *	140.00
MINERAL WATER *	120.00
ICE TEA (Mint / lemon / peach)	190.00

Prices listed for items marked with* are inclusive of MRP and services.

***TAXES EXTRA AS APPLICABLE**

LUNCH/DINNER

(12:30 pm to 2:30 pm | 7:00 pm to 10:30 pm)

INDIAN CUISINE

GARDEN FRESH GREEN SALAD <i>(Cucumber, Tomato, Onion, Carrot and Radish)</i>	150.00
ALOO CHANA CHAAT	180.00
RAITA <i>(Choice of boondi, pineapple, mixed, aloo mint or mint)</i>	180.00

SOUPS

TOMATO DHANIA SHORBA <i>(Aromatic tomato soup with Indian spices and flavor of cilantro)</i>	240.00
MURGH BADAMI SHORBA <i>(Chicken broth enhanced with Indian spices)</i>	260.00

STARTERS

VEGETARIAN

ACHARI PANEER TIKKA <i>(Pickle flavored cubes of cottage cheese, tandoor grilled to perfection)</i>	440.00
TANDOORI MUSHROOM TIKKA <i>(Mushrooms marinated in yogurt and spices cooked in tandoor)</i>	480.00
SOYA MALAI TIKKA <i>(Soya chaaps marinated with cream cheese and traditional herbs and spices, cooked in tandoor)</i>	420.00
CORN AND AKHROTI SEEKH <i>(Minced corn kernel and walnut spiced with ginger, coriander & Indian spices, cooked in a clay oven)</i>	420.00
BHARWA ALOO <i>(Brinjal & Potatoes)</i>	380.00
VEG. PLATTER <i>(Paneer, aloo, veggies, mushroom)</i>	650.00
VEG KATI ROLL <i>(Roasted vegetable kabab wrapped in a paratha bread)</i>	350.00
PANEER KATI ROLL <i>(Roasted paneer kabab wrapped in a paratha bread)</i>	390.00
VEG SEEKH KABAB	350.00
MUSHROOM KABAB <i>(Prepared with mushroom, zucchini, capsicum & spices)</i>	620.00

***TAXES EXTRA AS APPLICABLE**

NON VEGETARIAN

FISH AMRITSARI <i>(Fish fillet coated with spiced gram flour batter, then deep-fried)</i>	920.00
SARSON FISH TIKKA <i>(A Delicacy from Bengal: boneless sole fish marinated with ground spices along with mustard paste, roasted in clay oven)</i>	920.00
MUTTON GILAFI SEEKH KEBAB <i>(Mince mutton mixed with almonds & cheese marinated with Indian spices, cooked in a clay oven)</i>	640.00
MURGH MALAI KEBAB <i>(Creamy kebabs made with chickenbreasts. Themurghmalai combines the joys of the traditional herbs & spices with cheddar Cheese)</i>	550.00
CHICKEN TIKKA <i>(A boneless chicken delicacy, marinated with Indian spices and yoghurt, cooked in charcoal tandoor)</i>	520.00
MURGH TANDOORI FULL /HALF <i>(The most popular barbeque spring chicken marinated overnight in spiced yogurt and aromatic herbs)</i>	890.00/520.00
TANGRI KABAB <i>(Chicken drumsticks that are grilled over charcoal fires)</i>	520.00
NON. VEG. PLATTER <i>(Fish, Chicken, Mutton)</i>	920.00
MUTTON SEEKH KABAB <i>(A mughlai delicacy prepared with minced mutton, onion and a bread of spices)</i>	640.00
CHICKEN KATI ROLL <i>(Roasted chicken kabab wrapped in pratha bread)</i>	440.00

***TAXES EXTRA AS APPLICABLE**

MAIN COURSE

VEGETARIAN

PANEER BUTTER MASALA <i>(Cottage cheese tossed with rich tomato gravy, flavored with dried and toasted fenugreek leaves)</i>	480.00
PANEER LABABDAR <i>(Cottage cheese cooked in rich tomato gravy with chopped onion, cream and butter)</i>	480.00
KADHAI PANEER <i>(Batons of cottage cheese, capsicum, tomato and onion cooked with kadhahi masala)</i>	480.00
PALAK PANEER <i>(Cottage cheese in a thick curry sauce based on pureed spinach)</i>	480.00
MATAR MUSHROOM MASALA <i>(An exotic mushroom and green peas preparation cooked with yogurt and spices, flavored with cashewnut paste)</i>	480.00
LAHSOONI MOTIA PALAK <i>(Delicate corn cooked in creamy spinach)</i>	460.00
BHINDI MASALA (seasonal) <i>(Lady finger cooked with chopped ginger and onion masala)</i>	390.00
NAVRATTAN KORMA <i>(cashewnut)</i>	460.00
ALOO GOBHI ADRABI <i>(Potatoes and cauliflower, cooked together with Indian spices)</i>	370.00
PINDI CHANNA <i>(Chick peas cooked with onion, tomato, ginger, garlic flavored with ground Indian spices)</i>	370.00
RAJMA MASALA <i>(Red kidney beans in a light gravy with lots of Indian whole spices)</i>	370.00
HING DHANIA KE CHATPATE ALOO <i>(Potatoes tossed with asafetida and coriander)</i>	370.00
DAL MAKHANI	390.00
YELLOW DAL TADKA	310.00
DUM ALOO KASHMIRI <i>(Baby potatoes simmered in a yogurt based gravy flavoured with dry ginger powder and fennel)</i>	480.00
MALAI KOFTA <i>(Aloo paneer balls in onion tomatoes sauce)</i>	480.00
SHAHI PANEER <i>(Paneer cooked in gravy of cream, tomatoes and spices)</i>	480.00
KOFTA CURRY <i>(Aloo paneer balls cooked in curry sauce)</i>	460.00
VEG. JALFREZI <i>(Stir fried veggies sauteed on high fire)</i>	460.00

***TAXES EXTRA AS APPLICABLE**

NON VEGETARIAN

FISH CURRY <i>(Boneless sole fillet cooked in tomato and ground spices)</i>	940.00
MURGH TIKKA LABABDAR <i>(Charcoal roasted tender morsels of boneless chicken cooked with tomatoes, onion and bell pepers)</i>	620.00
MURGH MAKHANI FULL / HALF <i>(All time favorite charcoal roasted chicken simmered in a rich fenugreek flavored tomato and cream gravy)</i>	1090.00/620.00
KADHAI MURGH <i>(A classical chicken dish, cooked in a kadhahi masala and flavored with ginger, coriander, chili, tomato and spices)</i>	620.00
RA-RA GOSHT <i>(Tender pieces of mutton and mutton mince cooked with tomato, onion, herbs and spices)</i>	790.00
LAAL MAAS <i>(A traditional Rajasthani dish- tender pieces of mutton prepared in a sauce of curd with combination of hot spices, garlic and Rajasthani red chilies)</i>	790.00
BHUNA GOSHT TAWA MASALA <i>(Tender pieces of mutton and mutton mince cooked with tomato, onion, herbs and spices)</i>	790.00
JUNGLI MAAS <i>(A traditional Rajasthani dish- tender pieces of mutton prepared in a sauce of made with rum)</i>	790.00
MUTTON ROGAN JOSH <i>(A Kashmiri delicacy, robust with flavors of varied spices, Lamb cooked with the aroma of cinnamon, cardamom, bay leaves, turmeric, coriander and garam masala)</i>	740.00
CHICKEN CURRY	620.00
EGG CURRY	520.00
CHICKEN MASALA	620.00

RICE

VEGETARIAN

HYDERABADI VEGETABLE DUM BIRYANI <i>(A delicately flavored vegetarian rice dish, light, mild and delicious)</i>	460.00
SUBZ PULAO <i>(Rice cooked with mixed vegetables)</i>	340.00
KHICHDI	310.00
PEAS PULAO <i>(Rice cooked with green peas)</i>	310.00
JEERA RICE	260.00
STEAMED RICE	240.00

NON VEGETARIAN

KACHE GOSHT KI DUM BIRYANI <i>(Lamb marinated with spices overnight, layered with rice and cooked on dum. This classic rice and mutton dish is a house specialty)</i>	640.00
HYDERABADI MURGH DUM BIRYANI <i>(Marinated raw chicken and partially cooked rice are layered and cooked on dum, over low heat, flavored with the reassuring aroma of pure ghee, saffron)</i>	590.00
EGG BIRYANI	460.00

***TAXES EXTRA AS APPLICABLE**

BREADS

PUDINA PARATHA	110.00
MIRCHI PARATHA (Red / Green)	110.00
LACHHEDAR PARATHA	95.00
TANDOORI ROTI	65.00
TAWA ROTI	70.00
MISSI ROTI	95.00
ROOMALI ROTI	110.00
NAAN	90.00
BUTTER NAAN	95.00
LAHSOONI NAAN	95.00
KEEMA NAAN	230.00
STUFFED KULCHA	140.00
<i>(Aloo/Onion/Mixed/Mushroom/Paneer)</i>	
BREAD BASKET	310.00
<i>(Includes two pieces of baby naan, baby lachha paratha baby missi roti and baby tandoori roti)</i>	

CONTINENTAL CUISINE

SALADS VEGETARIAN

GREEK SALAD	370.00
<i>(Feta cheese, lettuce and extra virgin olive oil)</i>	
CRISP CAESAR SALAD	370.00
<i>(Lettuce, croutons, & Parmesan Shaving)</i>	
SALADS NON VEGETARIAN	
CHICKEN HAWAIIAN SALAD	490.00
<i>(Roast Chicken and pineapple dressed in creamy mayonnaise and boiled eggs)</i>	
CRISP CAESAR SALAD	490.00
<i>(Lettuce, Roast Chicken, croutons, crisp bacon & Parmesan Shaving)</i>	
KIMCHI SALAD	370.00

APPETIZERS VEGETARIAN

LEBANESE MEZZA	490.00
<i>(With hummus, muttabal and tabouleh served with herb crushed pita bread)</i>	
TOMATO BASIL BRUSHCETTA	420.00
<i>(Fresh tomatoes with cheese, garlic, basil, olive oil and vinegar, served on toasted garlic bread)</i>	
CORN CHEESE BALL	420.00
<i>(Cottage cheese and processed cheese rolled with bell peppers, corns, jalapenos and herbs- crumbed and deep fried)</i>	
HUMMUS WITH PARMESAN & HERBS COATED PITA BREAD	390.00
<i>(Chickpea dip flavored with tahina & olive oil)</i>	

NON VEGETARIAN

CRUMB FRIED FISH FINGERS	920.00
<i>(Finger of crumbed fish served with tangy tartar sauce)</i>	
CHICKEN NUGGETS	520.00
<i>(Morsels of chicken, served with spicy tomato sauce and garlic mayonnaise)</i>	

SOUPS

CLEAR CHICKEN SOUP	260.00
<i>(With flavored legume & herbed chicken parcel)</i>	
CREAM OF CHICKEN	260.00
TOMATO BASIL SOUP	240.00
CREAM OF MUSHROOM	240.00
<i>(Rich creamy mushroom soup made with fresh mushrooms)</i>	

***TAXES EXTRA AS APPLICABLE**

MANCHOW

(Hot and spicy thick soup made with choicest vegetables, moderated with ginger and garlic, with crispy noodles on the side)

- Vegetarian 240.00
- Chicken 260.00

GARLIC NOODLE SOUP

(Perfect for every season, filled with garlic and noodles this soup is the choice for all soup lovers)

- Vegetarian 240.00
- Non-Veg 260.00

(Cream of Mushroom soup with a dash of thyme & rosemary

Thick creamy mushroom soup with a dash of thyme, rosemary & pepper)

- Vegetarian 240.00
- Chicken 260.00

TALUMEIN SOUP

(A veggie-packed soup with an amazingly balanced flavour, the Talumein Soup is a superb Chinese recipe)

- Vegetarian 240.00
- Chicken 260.00

HOT & SOUR

(The broth is thickened and it's filled with mushrooms, tofu, bamboo shoots and silky egg ribbons. The flavour and textures in this soup are an addictive combination)

- Vegetarian 240.00
- Chicken 260.00

SWEETCORN

(Sweet Corn vegetable soup is a creamy and comforting soup that can be enjoyed year-round. It is full of sweet corn, packed with the goodness of fresh veggies)

- Vegetarian 240.00
- Non-Veg 260.00

WONTON

(A Chinese soup that is prepared with wontons, which are small dumpling-like morsels filled with various meats, seafood, or vegetables, a clear broth, and several seasonings that may include soy sauce, celery, pepper, or scallions.)

- Vegetarian 240.00
- Non-Veg 260.00

CREAM OF TOMATO/VEGETABLE

(Rich creamy soup made with fresh red tomatoes or vegetables)

- 240.00

VEG. CLEAR SOUP

(Broth of fresh vegetables cooked with condiments)

- 240.00

***TAXES EXTRA AS APPLICABLE**

MAIN COURSE

VEGETARIAN

VEGETABLE RATATOUILLE 490.00

(A vegetable stew made of tomatoes, sautéed garlic, onions, zucchini, eggplant bell peppers, and a mix of green herbs.

Served with garlic herb rice and jacket potato)

VEGETABLE AU-GRATIN 490.00

(Simmered in creamy cheese and herb sauce, baked to perfection)

NON VEGETARIAN

GRILLED RIVER SOLE 940.00

(With extra virgin olive oil, served with mashed potatoes and saute vegetables)

FISH & CHIPS 920.00

GRILLED BREAST OF CHICKEN 690.00

(Grilled chicken breasts with garlic, lemon & herbs sauce and tossed herbs potato)

PAN ASIAN CUISINE

SOUPS

HOT N SOUR SOUP VEG / CHICKEN 240.00/260.00

LEMON CORIANDER SOUP VEG / CHICKEN 240.00/260.00

SWEET CORN SOUP VEG / CHICKEN 240.00/260.00

MANCHOW SOUP VEG / CHICKEN 240.00/260.00

STARTERS

VEGETARIAN

CHILLI GARLIC PANEER 460.00

(Deep fried cottage cheese tossed with bell pepper, ginger, garlic & soya sauce)

DRY MANCHURIAN 420.00

(Deep fried vegetable dumpling tossed in soya sauce)

HONEY CHILI POTATO 370.00

(Deep fried finger potatoes tossed with chili& honey)

VEG MOMO 450.00

(Steam dumpling with vegetable filling)

CHILLI MUSHROOM 480.00

(Crisp butter fried mushrooms tossed in a sweet and spicy chilli sauce)

BABY CORN IN HOT GARLIC SAUCE 480.00

SPRING ROLLS VEG 420.00

(Made from dough or rice paper filled with vegetables and steamed)

NON VEGETARIAN

GOLDEN FRIED PRAWN 1450.00

(Batter fried prawns served with sweet chili sauce)

CHILI CHICKEN DRY 490.00

(Boneless chicken with capsicum, onion, green chili and spring onion)

CHICKEN MOMO 520.00

(Steam dumpling with chicken filling)

SPRING ROLLS NON VEG 490.00

(Made from dough or rice paper filled with Non. Veg and steamed)

***TAXES EXTRA AS APPLICABLE**

MAIN COURSE

VEGETABLES IN HOT GARLIC	480.00
<i>(Diced green vegetables with spicy sauce)</i>	
MIXED VEGETABLES MANCHURIAN	420.00
<i>(Deep fried vegetables balls cooked with rich green pepper sauce)</i>	

NON VEGETARIAN

SLICE CHICKEN HOT GARLIC SAUCE	550.00
<i>(Sliced chicken with capsicum & spicy garlic sauce)</i>	
FISH IN HOT GARLIC SAUCE	920.00
<i>(Sliced fish with capsicum & spicy garlic sauce)</i>	

RICE/NOODLE/CHOPSUEY

FRIED RICE VEG /CHICKEN	340.00/460.00
<i>(Steamed rice sautéed with vegetables and soya sauce)</i>	
EGG FRIED RICE	370.00
<i>(Steamed rice sautéed with egg and soya sauce)</i>	
HAKKA NOODLES VEG / CHICKEN	320.00/430.00
<i>(Noodle sautéed with assorted vegetables or chicken)</i>	

ALL DAY DINING

(10:30 am to 10:30 pm)

SANDWICHES AND BURGER

PLAIN OR TOASTED SANDWICH VEG / CHICKEN	360.00/390.00
GRILLED SANDWICH VEG / CHICKEN	360.00/420.00
EXECUTIVE CLUB SANDWICH VEGETARIAN	360.00
<i>(Tomato, cucumber, cheese and lettuce)</i>	
VEGETABLE BURGER	390.00
<i>(Mélange of fresh vegetables and gratinated cottage cheese)</i>	
CHICKEN BURGER	490.00
<i>(With minced chicken patty)</i>	
EXECUTIVE CLUB SANDWICH (without bacon)	440.00
<i>(Three layered toasted sandwich with chicken, egg, lettuce, tomato and cucumber)</i>	

PIZZAS

PIZZA MARGHERITTA	470.00
<i>(Classic Italian pizza with tomatoes, mozzarella and basil)</i>	
SIMPLY VEG	490.00
<i>(Bell pepper, jalapeno, onion, green and black olive)</i>	
PIZZA PEPPERONI	590.00
<i>(With onions and bell peppers)</i>	
CHICKEN LOVERS	540.00
<i>(With an assortment of chicken sausages, roasted chicken and chicken salami)</i>	
BARBEQUE CHICKEN TIKKA PIZZA	540.00
<i>(Chicken tikka enhanced with onion and pepper)</i>	

***TAXES EXTRA AS APPLICABLE**

PASTAS

PASTA VEG	460.00
YOUR CHOICE OF PASTA- (Penne / Spaghetti / Fettuccine)	
CHOICE OF SAUCE	
• <i>Arabiata (Pasta tossed with olive oil with cheese and spicy tomato sauce)</i>	
• <i>Alfredo (Pasta tossed in a sauce made with Parmesan cheese and butter)</i>	
PASTA WITH CHICKEN	540.00
YOUR CHOICE OF PASTA- (Penne / Spaghetti / Fettuccine)	
CHOICE OF SAUCE-	
• <i>Arabiata (Pasta tossed with olive oil with cheese and spicy tomato sauce)</i>	
• <i>Alfredo (Pasta tossed in a sauce made with Parmesan cheese and butter)</i>	

SNACKS & BITES

FRENCH FRIES / POTATO WEDGES	230.00
MIXED VEGETABLE PAKORA / PANEER PAKORA	240.00/290.00
PANEER KATHI ROLLS / CHICKEN KATHI ROLLS	390.00/440.00
ROASTED CASHEW NUTS / ALMONDS	320.00/290.00
MASALA PEANUTS / MASALA PAPAD	190.00

DESSERTS

MOONG DAL HALWA	290.00
<i>(A rich, creamy Rajasthani dessert, made with split yellow moong dal)</i>	
GAJAR HALWA (seasonal)	290.00
<i>(A traditional Punjabi dessert made with carrots and milk)</i>	
SHAHI TUKDA	290.00
<i>(All time favorite dessert made with bread, milk, nuts and spices, topped with rabri)</i>	
GULAB JAMUN	260.00
GULAB JAMUN WITH ICE CREAM	260.00
WARM BROWNIE	320.00
<i>(Warm fudge brownie of dark chocolate served with vanilla ice cream)</i>	
MISSISSIPPI MUD CAKE	320.00
CHOCOLATE TRUFFLE (with vanilla ice cream)	320.00
BAKED CHEESE CAKE WITH BLUEBERRY SAUCE	320.00
TIRAMISU	320.00
<i>(Traditional Italian specialty flavored with rum having layers of mascarpone cheese, coffee and biscuits, topped with dusting of chocolate)</i>	
FRIED ICE CREAM WITH FRUITS	290.00
<i>(A breaded scoop of ice cream, deep-fried and served with fresh fruits)</i>	
FRESH FRUIT PLATTER	290.00
CREAM CARAMEL	260.00
CHOICE OF ICE CREAM (two scoops)	190.00
<i>(Vanilla/strawberry/chocolate/butter scotch/mango)</i>	

***TAXES EXTRA AS APPLICABLE**

ADD ON SPECIALS

VEGETABLES- MAIN COURSE

ALOO METHI	
<i>Sauteed potatoes & fenugreek leaves</i>	370.00
ALOO MUTTER	
Potatoes & green peas cooked together with Indian spices	370.00
ALOO PALAK	
Potatoes & spinach come together yet again in our Punjabi style	370.00
BAINGAN BHARTA	
Minced grilled & mixed it with tomato, onion, herbs & spices	370.00
MIX VEGETABLE	
Seasonal green veggies with onion, garlic	430.00
VEG MAKHANI	
Made with cheese, tomatoes, cashew, spices & cream sauce	430.00
CHANA MASALA	
Chick peas cooked with onion, tomato, ginger garlic flavoured with ground Indian spices	370.00
CHEESE TOMATO	
Cottage cheese chunks mixed with luscious tomato puree and a pinch of sugar & mild spices all tossed together in olive oil	480.00
PANEER CHOP MASALA	
Paneer mix with onion, ginger, garlic, peanuts white flour, with ground Indian spices	480.00
PANEER BHURJI	
Cheese added to sauteed onions, tomatoes & spices	420.00
PANEER MAKHANI	
Made with cheese tomatoes, cashews, spices & cream	480.00
PANEER PASANDA	
Rich and delicious recipe of shallow fried stuffed paneer sandwiches in a smooth, creamy onion tomato based gravy	495.00
PANEER DO PYAZA	
Soft succulent paneer & plenty of onions in a wonderful medley of spices herbs & tomatoes and cream	480.00
GOBI MASALA	370.00
Cauliflower cooked with Indian spices onion tomatoes and green curry leaves	
KADI PAKODA	370.00
Pakora with besan & yogurt are mixed to form thick & creamy curry	
HIMACHALI MADRA	390.00
Chick peas in yogurt based gravy	
HIMACHALI SEPU VADI	440.00
Himachali split urad dal dumpling in spinach gravy	
MUSHROOM DO PYAZA	440.00
Button mushrooms cooked with lightly caramelized onions, tomatoes & ground spices	
MUTTER PANEER	480.00
Mixture with paneer, green peas, onion, garlic & spices	

***TAXES EXTRA AS APPLICABLE**

NON-VEG. MAIN COURSE

MUTTON CURRY	700.00
Mutton is a delicious Indian curried dish of soft tender chunks of meat in spicy onion tomato gravy	
MUTTON DO PYAZA	740.00
Mutton cooked with plenty of onions & ground spices	
SAAG MEAT	740.00
Mutton soft juicy chunks of meat soaked in a delicious gravy of fresh seasonal spinach	
CHICKEN DO PYAZA	740.00
Chicken & plenty onion in a wonderful medley of spice herbs & tomatoes	
MURG MUSLAM	620.00
Onion garlic cooked with marinated chicken and green coriander leaves	
CHICKEN MUGHLAI	620.00
Mughlai cuisine a delicious & creamy curry cooked in onion tomato gravy	
RICE & PULAO	
NAV RATTAN PULAO	460.00
Loaded with nuts, flavoured with saffron flower essence & whole spice veggies	
BIRYANI	420.00
Full of your favourite rice, veggies & spices	
CHICKEN BIRYANI	560.00
Layering chicken, cooked rice, herbs, saffron infused milk & ghee	
TANDOOR	
HARA BHARA KEBAB	575.00
Made with spinach, potatoes, peas, spices & herbs	
MUSHROOM DUPLEX	620.00
Stuffed mushrooms super crisp from our juicy mushroom in with a cheesy spicy stuffing	
VEG. CASHEW KEBAB	620.00
Mixture of a wonderful medley of spices, herbs, cashew, onion & yogurt	
CHICKEN RESHMI KEBAB	550.00
Boneless chicken, ginger, garlic paste yogurt, spices & herbs	
PANEER TIKKA	420.00
Creamy saucy curry with paneer, fresh vegetables & warm spices	
PAV BHAJI	345.00
Delightful, flavorful meal of mashed vegetable gravy with fluffy soft buttery dinner rolls served with a side of crunchy piquant onions, tangy lemon and herby coriander	
CHICKEN CHAAT	320.00
Turn an ordinary chicken stir fry into something extra ordinary with these spiced chicken bites sautéed with aromatic spices	
VEG. AMERICAN CHOPSEY	420.00
Mix with veg. fried crispy noodles with tangy sweet spiced sauce	
CHICKEN AMERICAN CHOPSEY	480.00
Crispy noodles served with a sweetened Chinese sauce, mixed chicken & a fried egg	
BABY CORN FRIED RICE	390.00
Delicious corn fried rice made with sweet corn, rice spring onion & capsicum herbs and spices	

***TAXES EXTRA AS APPLICABLE**

CHOWMEIN VEG./ EGG/ CHICKEN	300.00/350.00/400.00
Noodles sauteed with assorted vegetables, egg or chicken with soya sauce	
CHICKEN IN SCHEZWAN SAUCE	490.00
Delicious & flavourful dish made by tossing chicken in spicy, sour hot & Tongue trickling Schezwan sauce	
CHICKEN LOLLY POP	520.00
Chicken drumette is marinated & then batter fried or baked until crisp & served with spicy sauce	
GARLIC CHICKEN DRY/ GRAVY	490.00
Hot spicy flavourful & absolutely delicious flavour of fresh garlic & marinated the chicken piece with ginger garlic paste for thick gravy	
LEMON CHICKEN	490.00
Made with chicken garlic, butter, lemon, thyme & rosemary	
HONEY CRISP CHICKEN	490.00
Fried chicken strips tossed with delicious spicy, sweet honey chili sauce	
CHILLI FISH	
Boneless piece of fish doused in a spicy tangy sauce made with soy tomato & chili sauce along with chillies	820.00
CUTLETS VEG./CHEESE/ CHICKEN	300.00/350.00/420.00
Seasonal vegetable like potatoes, cheese, carrot peas & herbs or boneless chicken breast capsicum, onions & fresh spices	
SIZZLER VEG/ CHEESE/ CHICKEN	470.00/520.00/590.00
Delicious grilled, vegetables or cheese served or chicken herbed rice tossed with brown sauce	
CHICKEN PAKODA	440.00
Chicken marinated in a blend of fragrant spices coated in chickpeas flavoured batter of mild nutty taste	
BOILED VEGETABLE	310.00
Seasonal vegetables boiled and served with salt & black pepper	
GARLIC BREAD	320.00
Slice of Vienna or sourdough loaf, butter, clove, garlic fresh cheese	
GRILLED MUSHROOM	590.00
Button mushroom threaded on to skewers and grilled to golden brown perfection & brushed with garlic brush	
CAULIFLOWER IN ALFREDO SAUCE	460.00
Blending cauliflower in a blender to make a creamy puree that truly resembles Alfredo sauce	

***TAXES EXTRA AS APPLICABLE**



East Bourne Reef