

SOUPS AND APPETISERS

International

- **Caesar salad (add chicken / prawns)** 450 / 500 / 550
Romaine, iceberg, caesar dressing, garlic bread
- **☞Roasted beet and orange salad** 450
Apple cider vinaigrette, baby spinach, toasted walnut, parmesan flakes
- **Mezze selection** 450
Hummus, horiatiki, falafel, borek served with pita bread and lavash
- **Melon and feta** 450
Honey ginger dressing, mix lettuce, toasted hazelnut
- **Laksa** 425
Spicy coconut soup with prawns, egg, rice noodles
- **☞Red pepper tomato bisque** 350
Smoked peppers and tomato, charred corn, herb oil, crostini
- **Chicken empanadas** 550
Deep fried chicken stuffed pastries, sour cream, guacamole
- **Yin yang spring rolls** 450
Spiced cottage cheese and spinach stuffing, sweet chili sauce

Regional and Indian

- **Boti Kebab** 750
Succulent mutton cubes broiled in clay oven with Indian spices
- **Makhmali Seekh Kebab** 750
Lamb mince mildly spiced with roasted Indian spices, cheese and peppers
- **Macchi til tikka** 700
Fish pave in piquant sesame marination, mint yogurt chutney
- **Mathaniya murgh tikka** 650
Red chilli marinated tender chicken, mint yogurt chutney
- **☞Adha khara murgh** 650
Smoked half chicken marinated in coarsely ground local spices, mint yogurt chutney
- **Tulsi paneer tikka** 600
Smoked cottage cheese in piquant basil marination
- **☞Sangri aur chenne ki shikampuri** 600
Desert beans and cottage cheese pattice shallow fried served with garlic chutney
- **Tandoori bhutta kalimirch** 550
Black pepper spiked young babycorn marinated in hung curd roasted in tandoor
- **Dahi ke kebab** 550
Thick yoghurt and vegetable kebabs, mint chutney
- **☞The fryer basket** 450
Assortment of local delicacies pyaz kachori, mirchi vada, pakoura with tamarind chutney

MAIN COURSES

International


- **☞ Braised duck breast** **800**
Massaman curry, jasmine rice, bok choy
- **Stir fried sichuan chicken** **750**
Sichuan pepper, pearl onion, jasmine rice
- **Chicken parmigiana** **750**
Panko crumb chicken breast, mozzarella, spaghetti aglio olio, pesto drizzle
- **Blackened chicken breast** **750**
Wilted spinach salad, jalapeno mash, coffee jus
- **☞ Italian grilled fish** **750**
Wilted spinach salad, jalapeno mash, caper butter
- **Tagliatelle zia teresa** **750**
Flat spinach flavored pasta, meat balls, napolitano sauce, wild mushrooms
- **Nasi goreng** **750**
Prawn fried rice, egg, chicken satay, peanut sauce, shrimp crackers
- **● Pan fried noodles** **650/750**
Exotic vegetables / chicken and egg
- **Thai vegetable green curry** **650**
Jasmine rice, coconut milk, thai spices, vegetables
- **Baked vegetable enchiladas** **600**
Marinara sauce, sour cream, guacamole
- **Pasta in choice of sauce** **600**
Penne / fusilli / spaghetti / whole wheat


Local Specials

- **☞ Laal maas** **850**
Regional mutton preparation in fiery red chili curry
- **☞ Khara seena masala** **750**
Smoked chicken flavored with local ground spices cooked with brown onion and roasted tomatoes
- **☞ Ker pickle bajra ravioli** **650**
Creamy makhani sauce, sangri fries

● Shahi anardana gatta curry	650
<i>Dried pomegranate, gram flour dumplings in a yoghurt curry</i>	
● Ker sangri	600
<i>Desert beans and berries in yoghurt curry</i>	
● Sev tamatar	600
<i>Spicy garlic and gram flour fritters in tomato gravy</i>	
● Hare pyaaz ki kadhi	450
<i>Tempered yoghurt curry with spring onions</i>	
● Dal bati churma	650
<i>Local delicacy of “bati” served with tempered lentils and sweet crumble</i>	
 Indian Delicacies	
● Bhuna gosht	850
<i>Pan fried mutton and onions cooked on slow fire flavored with coarsely ground spices</i>	
● Chooza khaas makhani	750
<i>Char grilled chicken simmered in fenugreek speckled butter enriched tomato gravy</i>	
● Jhinga kalimirch	900
<i>Stir-fried prawns, robustly spiced with pounded black pepper, coriander seeds & bay leaf</i>	
● Meen Moilee	800
<i>South Indian style coconut flavored fish curry tempered with curry leaf and mustard seeds</i>	
 Biryani	
● <i>Vegetable</i>	650
● <i>Chicken</i>	750
● <i>Mutton</i>	850
● Paneer tikka lababdar	650
<i>Char grilled cottage cheese cooked in rich tomato gravy with roasted peppers</i>	
● Sua dakhani saag	600
<i>Spinach tempered with roasted garlic, cumin & ginger, flavored with dill leaves</i>	
● Subz Lazeez	600
<i>An assortment of tender vegetables with sieved cheese cooked in a medley of onion and cashew gravy</i>	
● Dal makhani	450
<i>Whole black lentil simmered overnight and finished with cream and butter</i>	
● Dal tadka	450
<i>Yellow lentil, ghee tadka</i>	
● Rice	350
<i>Steamed rice / Jeera rice / Dal khichdi / Curd rice</i>	
● Tandoori breads	150
<i>Naan, roti, lachha parantha, missi roti, makke ki roti, bajre ki roti, jaisalmer paratha</i>	

Stuffed breads

 *Potato or cheese*

 *Mince mutton*

YOUNG EATS

Frankie

-  *Cottage cheese, kachumber salad* **550**
-  *Chicken and egg, kachumber salad* **600**

-  **Classic club sandwich** **650**
Triple decker sandwich with bacon, turkey ham, tomato and lettuce

-  **Vegetable club sandwich** **600**
Triple decker sandwich with grilled vegetables, tomato cucumber and lettuce

-   **The golden city gourmet burger** **700**
Mustard scented char grilled mutton burger, bacon, bulls eye, grilled tomatoes, caramelized onions and aged cheddar

-  **Thyme chicken burger** **650**
Thyme marinated grilled chicken mince patty, cheese

-  **Bagel and lox** **650**
Toasted bagel with smoked salmon, red onions, capers & cream cheese

-  **Street style toastie** **500**
Griddled sandwich potatoes, beetroot, tomatoes, cucumber, onion, processed cheese with mint chutney

-  **Tortilla combo** **600**
Tortilla chips topped with shredded chicken, guacamole, refried Beans, sour Cream, pica di gallo and salsa de queso

JAISALMER PIZZERIA (Noon to 7:00 pm)

 Pizza margarita <i>Mozzarella cheese, pomodoro sauce</i>	650
 Pizza quattro stagioni <i>Artichoke, mushroom, peppers, corn</i>	650
 Pizza paneer tikka <i>Char grilled cottage cheese, peppers, onion and cilantro</i>	650
 Pizza chinatown <i>Chilly chicken, schezwan sauce, peppers, scallions</i>	700
 Pizza lamb pepperoni <i>Lamb pepperoni, chili Flakes, garlic confit, caramelized onion</i>	700
 Pizza sunshine <i>Parma ham, bacon bits ,red onion, egg ,parmesan flakes</i>	700
 Go bananas <i>Dessert pizza with banana, nutella, whipped cream & cherries</i>	600
 Chocolate overload <i>Name says it all</i>	600

SWEET ENDINGS

● <i>Tiramisu</i>	400
<i>Mascarpone, eggs, saviordi, cocoa</i>	
● <i>Baked cheese cake</i>	400
<i>Cream cheese, crackers crust, chocolate straw, fig compote</i>	
● <i>Warm chocolate brownie</i>	400
<i>Dark chocolate, walnuts, vanilla ice cream</i>	
● <i>Story of a lemon curd tart</i>	400
<i>Watch the evolution of our lemon curd tart, sugar free</i>	
● <i>Ice & spice</i>	400
<i>Fried mathania mirch ice cream, fruit salsa, crispy noodles</i>	
● <i>Baked berry rasgulla</i>	400
<i>Kiwi sandesh, mixberry rabdi, chocolate soil</i>	
● <i>Mango mastani</i>	450
<i>Our Executive Chef's creation of intriguing sundae</i>	
● <i>Ghevar and rabdi</i>	400
<i>Rich fried savarin "saffron crème patisserie", cardamom ice cream</i>	
● <i>Zauq-e-shahi</i>	400
<i>Hot gulab jamun, creamy rabdi, chopped nuts</i>	
● <i>Selection from our signature ice creams</i>	350
<i>Mathaniya mirch, mango mint yoghurt, paan gulkand, date and rose, figs kalonji, mewadi falooda</i>	

- **LAST LINE OF EACH PAGE TO HAVE**
- *Kindly let our staff know of any allergy or food intolerance, so we can cater specifically to your needs.*
- *All prices are in Rupees, all taxes are applicable.*
- *Signature Dishes*
- *Vegetarian*
- *Non-Vegetarian*
- *Low Calories*