



**ALL DAY DINING** 



## **BREAK-FAST**

	DREAK-FA3 I	
•	FRESH FRUITS seasonal-cut fruit	200
•	JUICE canned - pineapple / orange / mix fruit	80
•	CEREALS & FLAKES  corn-flakes / choco - flakes  served with hot and cold milk	200
•	TOASTS two slices of bread served with butter & preserves	150
A	FRENCH TOAST	200
<b>A</b>	EGGS TO ORDER served with hash brown	150
A	OMELETTE  plain / masala / cheese  served with hash brown	200
•	PURI BHAJI two pcs puri served with alloo bhaji and pickles	200
•	PARATHA mix / onion / gobhi / paneer served with butter, curd and pickles	150
•	<b>STEAMED - IDLI</b> served with variety of chutney & sambhar	180
•	VADA served with variety of chutney & sambhar	180
•	<b>UPMA</b> served with variety of chutney & sambhar	180
•	<b>DOSA</b> plain / masala / onion / rawa / mysore	250
•	UTTAPAM plain/masala/onion	180

■ Vegetarian
■ Non-Vegetarian

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•	CHOICE OF SANDWICH plain / grilled	200
•	CLASSIC CLUB SANDWICH chef special	250
•	FRENCH - FRIES	200
•	PAKORA variety of pakoras subject to availabilty	250
•	PANEER PAKORA	300
•	PEANUT CHAAT chopped coriander, green chillies, tomatoes	180
•	ALOO CHAAT chopped coriander, green chillies, tomatoes	180
•	GARDEN FRESH SALAD slices of cucumber, onion, tomato, carrot & green chillies subject to availability	150
•	PLAIN PAPAD two pcs topped with chopped coriander, green chillies, tomatoes	150
•	MASALA PAPAD two pcs topped with chopped coriander, green chillies, tomatoes	200
	<b>BEVERAGES COLD</b>	
•	JAL JEERA seasonal thirst quencher made of roasted cumin seed black salt, lime and mint	100
•	<b>ZAFARANI LASSI</b> sweet/salted/masala/plain	120
•	AERATED-DRINKS  cola / orange / fanta / limca	100

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		Mirchi
•	FRESH LIME soda / water	100
•	VIRGIN MOJITO fresh mint and coriander flavoured drink	150
•	FRUIT PUNCH assorted fruit with soda and sprite	150
•	MINERAL WATER	50
•	COLD COFFEE	150
•	COLD COFFEE WITH ICE CREAM	200
•	MILK SHAKE vanilla / strawberry / butter scotch / chocolate	200
	<b>BEVERAGES HOT</b>	
•	TEA	100
•	MASALA CHAI chef spl.	120
•	GREEN TEA	120
•	HOT COFFEE	150
	<b>LUNCH &amp; DINNER</b>	
	STARTERS TANDOORI	
•	TANDOORI - ALOO - NAZAKAT  potato barrels, stuffed with grafted potatoes, fresh	250
	pomegranate, coriander, curry leaf and mint shallow fried and chargrilled	

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	PANEER - TIKKA achari / ajwain / malai chunks of paneer marinated in tandoori masala & cooked to perfection	300
•	MUSHROOM kurkure / achari / stuffed	300
•	SOYA - MALAI CHAP Our chef spl signature dish	300
•	SUBZ - GILAFI SEEKH KABAB Potato roasted vegetble blanched spinch	280
•	SHAMMI KEBAB A vegetable and plant based version of shammi	280
•	HARA - BHARA KABAB Selected vegetable stuffed with cheese & garlic pepper	280
•	BHUTTE KE KABAB chef - spl. corn kabab	280
•	DHAHI KE SHOLAY	280
•	SHAHI VEG PLATTER An assorted platter of tandoori delicacies cooked to perfection	550
	CHINESE	
•	<b>VEG MANCHURIAN</b> dry/gravy	280
•	HONEY CHILLI SESAME POTATO served with sweat - chilly sauces	250
•	SCHEZWAN STYLE WOK TOSSED COTTAGE CHEESE & VEGETABLES	280
	chef-spl	£(6)

■ Vegetarian Non-Vegetarian

		Mirchi
•	SPRING ROLLS CLASSIC served with hot garlic sauce	250
•	SALT & PEPPER	280
•	CHEESE CIGAR ROLLS	300
•	NOODLES veg / thai noodles / panfried	250
	CONTINENTAL	
•	PASTA red / white / mix sauce	280
•	<b>BURGER</b> grilled patty served with burger bun, sauces and dressings	200
•	CHEESE CLUB BURGER chef spl.	280
•	PIZZA MARGERHITA 8" hand tossed pizza	400
•	FARMHOUSE PIZZA onions, tomatoes, bell peppers & mushrooms	450
•	<b>DIMSUMS</b> veg/paneer/mushroom	250
•	COTTAGE CHEESE SIZZLER cheese croquettee served on sizzling plate	550
•	COMBO SIZZLER chinese specialties served on sizzling plate	600
	SOUPS	
•	TAMATAR AUR DHANIYE KA SHORBA a thin and spicy tomato basil broth served with an infusion of fresh coriander with royal cumin powder	180
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•	MANCHOW SOUP chopped - vegetables with fried noodles	180
•	CREAM OF TOMATO	180
•	SWEET CORN SOUP chopped - vegetables soup	180
•	CHANA SOUP	200
•	CREAM OF MUSHROOM fresh cream	220
•	BROCOLLI SHORBA	250
•	MULLIGATAWNY Indian International soup	250
	MAIN COURSE	
•	PANEER - MAKHNI  another culinary legacy from punjab prepared with freshly home made cottage cheese cooked in rich rich and creamy gravy of tomato	350
•	SHAHI PANEER cottage cheese in rich creamy gravy	350
•	KADHAI PANEER paneer on a spicy note	350
•	PANEER PASANDA chef spl stuffed paneer	400
•	<b>DUM - ALOO PUNJABI</b> speciality of baby potato cooked in rich tomato gravy	300
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		Mirchi
•	<b>ZAFRANI MALAI KOFTA</b> stuffed cottage cheese & vegetables dumplings cooked in onion & tomato gravy	350
•	MALAI PALAK CORN cream spinach cooked with corn	300
•	<b>SUBZ JALFREZI</b> juliennes of vegetables & bell peppers cooked in tangy onion tomato gravy	300
•	NOORANI - HANDI combination of seasonal vegetables with onion tangy gravy	300
•	MATTER - METHI - MALAI green peas and fenugreek leaves cooked in cashew nut gravy	350
•	ALOO JEERA / GOHI ALOO / ALOO METHI home style	300
•	PINDI - CHANNA Chef - spl.	350
•	DAL MAKHNI overnight cooked dal	350
•	<b>DAL - TADKA</b> yellow - mahalentills tempered with cumin and onion tomato masala	300
•	MUSHROOM - ROGAN JOSH KASHMIRI our chef spl. kashmiri dish	350
•	<b>PALAK - PANEER</b> goodness of garden fresh spinach reinforced with delicious cottage cheese kernels into a refreshing nutritious delicacy	350
•	ADRAKI GOBHI MASALA cauliflower with touch of fresh jullien ginger	350
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		Mirchi
•	SOYA CHAP SIKANDER a signature dish of our master chef	350
•	BENGAN KA BHARTA home style	300
•	SINDHI MATAR PANEER chef spl.	350
	RICE	
•	STEAMED RICE	250
•	PULAO zeera / pea's pulao	300
•	VEG BIRYANI HYDERABADI served with raita	350
	CURD	
•	DAHI	150
•	RAITA OF YOUR CHOICE mix veg / bondi / pudina	200
•	PINEAPPLE RAITA	200
	BREADS	
•	TAWA ROTI	20
•	<b>ROTI</b> Tandoori roti - plain / butter	40
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		Mirchi
	NAAN plain / butter	70
•	LACHA PARATHA plain / pudina	70
•	MISSI ROTI	70
•	STUFFED NAAN onion/gobhi/mix/garlic	100
•	AMRITSARI KULCHA chef spl.	100
•	KHAMIRI ROTI	100
•	KHASTA NAAN MITHA	120
	DESSERTS	
•	HOT GULAB JAMUN (2 Pc.)	150
•	GULAB - KHEER	200
•	GAJAR KA HALWA (seasonal)	150
•	ICE CREAM  Vanilla, Strawberry, Chocolate	180
•	TUTTI FRUTTI	200
•	ICE CREAM SIZZLER	300
•	BROWNIE	250

