

SOUP & SHORBA

- **TOMATO DHANIYA SHORBA**
Fresh red tomatoes simmered along with desi herbs to achieve perfection. ₹99
- **CLEAR SOUP- VEG / CHICKEN**
Clear soup with exotic vegetables. ₹89/109
- **LEMON CORIANDER SOUP- VEG/ CHICKEN**
A light lemon flavored soup spiced with green healthy herbs. ₹89/109
- **MANCHOW SOUP- VEG/ CHICKEN**
Mixed vegetable soup with chopped ginger garlic and Chinese spices. ₹ 99/119
- **HOT & SOUR SOUP- VEG/ CHICKEN**
Hot and homely soup livened with soy and crushed white peppercorns. ₹89/109
- **SWEET CORN SOUP- VEG/ CHICKEN**
Soft sweet corn mush in a steaming broth. ₹89/109
- **MURGH DHANIYA KA SHORBA**
Chicken soup flavored with dhania and desi herbs to achieve perfection. ₹119

INDIAN VEG STARTER

- **Pizza Paneer Tikka**
Cottage cheese in a pizza sauce infused marinade, char grilled to perfection. ₹239
- **Paneer Hariyali Tikka**
Cottage cheese cubes smeared with hariyali masala and roasted in tandoor. ₹229
- **Paneer Malai Tikka**
Cottage cheese cubes marinated in creamy batter and cooked in slow flame. ₹239

- **Paneer Ajwani Tikka**
 Ajwain (carom seeds) infused version of the usual paneer tikka. ₹229
- **Hara Bhara Kebab**
 Spinach, mashed green peas and paneer kebab. ₹189
- **Tandoori Bharwan Aloo**
 Potato stuffed with vegetables and nuts, cooked in earthen oven. ₹199
- **Bhutta Da Seekh**
 Steamed corn pearls, blended with Indian spices and served with mint chutney. ₹239
- **Mushroom Kundani**
 Mushroom with exotic blend of spices and cooked in tandoor and drizzled with the in house kebab masala. ₹239
- **Lazeez Kumbh**
 Marinated mushroom in yellow yoghurt masala and with a mouthwatering stuffing of spinach and cheese. ₹239
- **Cheese vegetable Seekh**
 A perfect blend of mix vegetables and cheese skewered and grilled in the clay oven. ₹239
- **Veg kebab platter**
 Treat yourself with a mini food festival of kebabs in different shapes, texture and taste. ₹349

INDIAN NON-VEG STARTER

- **Bhatti ka Murgh**
 Juicy pieces of chicken marinated overnight in a mixture of desi spices and cooked in bhatti. ₹249
- **Murgh malai Tikka**
 Chicken marinated in a mix of yoghurt, cheese, coriander & chilli and cooked in tandoor. A perfect light snacks for special occasions. ₹259
- **Murgh Ghee Roast**
 A speciality of Mangalorean cuisine, made with desi ghee and roasted spices. ₹269

Please let us know if you are allergic to any ingredients.

Govt. Tax as applicable

- **Gilafi Seekh kebab**
 Minced chicken mixed with exotic spices coated with bell peppers and onion, wrapped over skewer and prepared in clay oven.
 ₹249
- **Murgh Kali Mirch**
 Chicken marinated in yoghurt and Indian spices flavored with Black pepper.
 ₹249
- **Pahadi Murgh tikka**
 Marinated chicken chunks coated in chef special masala cooked in tandoor.
 ₹249
- **Atishi Murgh tikka**
 Chicken marinated with chilli flakes and gram flour and prepared in tandoor.
 ₹249
- **Murgh lasooni tikka**
 Chicken chunks marinated in Indian spices flavored along with a hint of garlic, and cooked in tandoor.
 ₹249
- **Tangdi kebab**
 A special marinated chicken leg grilled in tandoor.
 ₹239
- **Tandoori chicken Half/Full**
 All-time favorite chicken preparation, where tender whole chicken is marinated with yoghurt & traditional spices and grilled in tandoor.
 ₹219/379
- **Mutton Ghee Roast**
 A specialty of Mangalorean cuisine, made with desi ghee and roasted spices.
 ₹379
- **Mutton seekh kebab**
 Tender mutton mince, mixed with ginger, chilli, coriander & Indian spices, skewered and grilled over charcoal fire.
 ₹309
- **Mahi tikka (Lasooni/Ajwaini/Sarso)**
 Fish marinated in delight Indian spice and cooked in tandoor.
 ₹279
- **Lasooni Jhinga**
 Prawns marinated in chopped garlic coated with egg white and gram flour and finished in tandoor.
 ₹389
- **Non-Veg Kebab Platter**
 Treat yourself with a mini food festival of Non-Veg kebabs in different shapes, Texture and taste.
 ₹439

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INDIAN VEG MAIN COURSE

- **PANEER MAKHANI**
Soft cottage cheese cooked in a cashew & tomato gravy and topped with cream. ₹249
- **KADHAI PANEER**
Soft cottage cheese cooked in an onion tomato gravy with vegetables and freshly prepared masala. ₹249
- **DUM PANEER KALI MIRCH**
A little black pepper magic is enough to make a recipe deviate from the usual. ₹259
- **PANEER TIKKA MASALA**
Soft cottage cheese, onion, tomato and bell pepper cooked in a rich tomato gravy. ₹239
- **PANEER ZAIKEDAR**
Soft cottage cheese made basically with spring onion peas and spices. ₹239
- **PANEER KHURCHAN**
Shredded cottage cheese cooked with onion, tomatoes & Indian spices. ₹259
- **PANEER LABABDAR**
Soft cottage cheese in a rich tomato gravy and an overload of cheese. ₹249
- **HING DHANIYA KE CHATPATE ALOO**
Potato stir fried with aromatic masalas in mustard oil with a pungent taste of hing. ₹189
- **DUM ALOO KASHMIRI**
Potato barrels stuffed with paneer, raisins & cashew nuts simmered in a tangy yoghurt based gravy. ₹189
- **KOFTA RATAN MANJUSHA**
Melt in mouth bite sized mushroom dumplings coated in a spicy gravy. ₹239
- **MALAI KOFTA**
Dry fruits stuffed cheese balls served on a bed of cashew but based creamy gravy. ₹249

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- **SUBZ MILONI**
 A bouquet of garden vegetables tossed with tomatoes & spiced with a freshly ground spice mix and cooked in spinach and methi gravy.
 ₹209
- **VEG DIWANI HANDI**
 Seasonal farm vegetables in a golden fried onion gravy with a touch of saffron.
 ₹229
- **VEG KOLHAPURI**
 A spicy concoction of fresh vegetables, prepared with Kolhapuri's chillies.
 ₹229
- **TAWA MUSHROOM**
 Button mushroom cooked in a spiced tomato-onion gravy over an iron tawa.
 ₹229
- **MUSHROOM MATAR BABY CORN**
 Mushroom, green peas & baby corn tossed with onion & tomatoes, spiced with a freshly ground masala paste.
 ₹239
- **METHI MATAR MALAI**
 Fenugreek leaves and green peas cooked in a cream and cashew paste.
 ₹219
- **CORN LASOONI PALAK**
 Corn and spinach cooked and infused with garlic.
 ₹249

INDIAN NON-VEG MAIN COURSE

- **CHOOZA KHAS MAKHANI**
 Tandoor grilled chicken morsels, simmered in rough textured piquant tomato gravy.
 ₹279
- **MURGH AWADHI KORMA**
 Overnight marinated chicken cooked in a true Lucknowi style.
 ₹269
- **MURGH HARA DHANIA**
 Chicken morsels simmered gently in kanthari chillies & fresh coriander based gravy.
 ₹269
- **MURGH METHI MALAI**
 Chicken morsels in a rich gravy of nuts and fresh fenugreek.
 ₹269

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- **MURGH TIKKA LABABDAR**
 Clay roasted chicken cooked in a spice enhanced brown tomato gravy.
 ₹279
- **LAHORI KADHAI CHICKEN**
 Chicken sautéed in an iron kadhai with freshly pounded spices & bell peppers in a tomato and onion gravy.
 ₹259
- **MURGH KHURCHAN**
 Julienne of tandoori chicken cooked in a rich tomato gravy along with bell peppers.
 ₹279
- **MURGH RARA MASALA**
 Chicken bone cooked with minced chicken in rich masala gravy.
 ₹279
- **ROHU KALIA**
 One of the regular staple diets of every Bengali household is prepared in a spicy tomato and onion gravy cooked in mustard oil.
 ₹249
- **BENGALI FISH CURRY (MACHHER JHOL)**
 Machher jhol or machha jhola is a traditional spicy fish stew in bengali cuisine.
 ₹239
- **JHINGA TAWA MASALA**
 Shrimp cooked in brown onion masala flavored with rustic garam masala.
 ₹429
- **MUTTON ROGAN JOSH**
 Mutton chunks cooked in Kashmiri smooth and velvet gravy. The deep red color comes from Ratanjot.
 ₹359
- **MUTTON RARA MASALA**
 Mutton bone cooked with minced mutton in rich masala gravy.
 ₹379
- **LAAL MAAS**
 Tender morsels of Mutton is cooked with yoghurt and hot spices such as red Mathania chillies, a specialty of Rajasthani cuisine.
 ₹359
- **Bhuna Gosht**
 Bahamas special mutton sautéed in thick brown gravy to perfection.
 ₹379
- **EGG INDIAN MASALA**
 A pinch of the in house special spice mix takes this simple dish to sublime level.
 ₹129

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LENTILS

■ DAL BUKHARA

A harmonious blend of black lentils, tomatoes, ginger and garlic, simmered overnight on slow charcoal fire, finished with cream and butter.

₹189

■ YELLOW DAL TADKA

Yellow lentils cooked to perfection and tempered with cumin and desi ghee.

₹139

■ DAL PANCHMEL

A perfect blend of five lentils and topped with a generous tempering of hing in clarified butter.

₹149

RICE & BIRYANI

■ CHAWAL (PLAIN, JEERA, CURD)

Long grain basmati rice served in three variants.

₹109/129/139

■ PULAO (GREEN PEAS, VEGETABLE, KASHMIRI)

A delicious medley of rice, spices and vegetables. It pairs perfectly with any raita or curry of your choice.

₹159/169/189

■ GHEE BHATT

It is a signature Bengali style rice dish.

₹119

■ DAL KHICHDI

Healthy staple prepared with rice and lentil.

₹149

■ VEG BIRYANI

Dum cooked the vegetarian way, where long grain basmati rice is enhanced with vegetables and saffron.

₹169

■ **CHICKEN DUM BIRYANI**

Dum cooked in earthen pots to retain the flavors from the choicest cuts of chicken and basmati rice.

₹189

■ **MUTTON DUM BIRYANI**

Dum cooked in earthen pots to retain the flavors from the choicest cuts of Meat and basmati rice.

₹229

INDIAN BREAD

■ **ROTI PLAIN/BUTTER**

Whole wheat bread and cooked in Tandoor.

₹19/25

■ **PHULKA PLAIN/ GHEE**

Puffed whole wheat bread.

₹19/25

■ **NAAN (PLAIN/BUTTER/GARLIC/CHEESE)**

Leavened refined flour bread.

₹39/49/59/69

■ **ZAITUNI NAAN**

Traditional naan with olive topping.

₹49

■ **LACCHA PARATHA (DHANIA, LAAL MIRCH, PUDINA, AJWAIN)**

Multi layered whole wheat bread baked in tandoor.

₹49

■ **RUMALI ROTI**

Thin bread like a handkerchief.

₹39

■ **MISSI ROTI**

Gram flour bread with chopped onions and coriander seeds.

₹39

■ **KULCHA /ONION/MIX VEG .**

Stuffed naan bread with your choice of filling.

₹49

ASIAN FLAVOURS STARTERS

- **PANEER CHILLI**
Crispy cottage cheese cubes tossed in burnt chilli sauce. ₹199
- **SCHEZWAN PANEER**
Juicy pieces of cottage cheese coated with schezwan sauce. ₹209
- **CRISPY CHILLI BABY CORN**
Crispy baby corn tossed with spring onion, garlic and chilli. ₹189
- **CORN SALT AND PEPPER**
Juicy corn kernels spiked with freshly crushed pepper. ₹189
- **HONEY CHILLI POTATO**
Finger potato tossed in honey & chilli. ₹149
- **MUSHROOM SALT AND PEPPER**
Crispy fried mushroom sprinkled with freshly ponded pepper. ₹199
- **VEG-MANCHURIAN DRY**
Chopped vegetable dumplings sautéed with onion & garlic and coated with manchurian sauce. ₹149
- **CHICKEN LOLLIPOP**
Fried chicken drumstick tossed in special red lollipop Chinese masala. ₹259
- **WOK TOSSED CHILLI CHICKEN**
Crispy fried chicken wok tossed with onion and capsicum. ₹229
- **CHICKEN SALT AND PEPPER**
Deep fried chicken morsels tossed in crushed pepper and salt. ₹229
- **FISH CHILLI**
Cubes of fish fried in soya chilli sauce. ₹299
- **PAN FRIED CHILLI FISH**
Stir fried fish cubes tossed in soya chilli sauce. ₹289
- **SWEET CHILLI BASIL FISH**
Chef's special, this dish is a slight variant of the regular fish chilli prepared by adding fresh basil and red chilli. ₹299

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- **PRAWN CHILLI**
 Prawns stir fried in soya chilli sauce. ₹349
- **GOLDEN FRIED PRAWN**
 Prawns coated with Chef's special batter and fried to a beautiful golden color. ₹359
- **PRAWN SALT AND PEPPER**
 Crispy prawn with shell, celery and onion tossed with ginger, spring onion and red chillies, finished with a gentle sprinkle of pepper and herbs. ₹349

ASIAN FLAVOURS MAIN COURSE

- **STIR FRIED VEGETABLE**
 Assorted vegetables tossed with pepper, and other exotic herbs in sesame oil. ₹179
- **VEGETABLE IN HONG KONG STYLE**
 Exotic Vegetable in Hong Kong Style. ₹189
- **MUSHROOM IN HOT GARLIC SAUCE**
 Fried mushroom in flavorful garlic sauce. ₹199
- **CHICKEN IN HOT GARLIC SAUCE**
 Chicken cooked in hot garlic sauce. ₹239
- **CHICKEN IN SCHEZWAN SAUCE.**
 Crispy fried chicken in delicious, flavorful & spicy schezwan sauce. ₹249
- **CHICKEN IN OYSTER SAUCE**
 Sliced chicken with bell pepper, spring onion in chilli oyster sauce. ₹259
- **BASIL CHILLI FISH**
 Fish Cooked in Chinese wok with the flavor of Basil. ₹279
- **FISH IN OYSTER SAUCE**
 Fish cooked in exotic oyster sauce. ₹309
- **SINGAPORE FISH**
 Fish Cooked in Singapore Style. ₹289

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▣ **PRAWN IN BLACK PEPPER SAUCE**

Prawn cooked in peppery sauce.

₹339.00

▣ **PRAWN IN EXOTIC VEG**

Prawn cooked with chichness spices and exotic vegetable.

₹349.00

RICE & NOODLES

▣ **FRIED RICE (VEG, EGG, CHICKEN, MIX)**

Rice stir fried in wok and served with the variant of your choice.

₹159/169/189/209

▣ **NOODLES (VEG, EGG, CHICKEN, MIX)**

Noodles cooked in the variant of your choice.

₹169/179/199/219

▣ **SCHEZWAN FRIED RICE (VEG, EGG, CHICKEN, MIX)**

Cooked rice stir fried in schezwan sauce along with the variant of your choice.

₹169/179/199/219

▣ **SCHEZWAN NOODLES (VEG, EGG, CHICKEN, MIX)**

Wok tossed noodles in schezwan sauce along with the variant of your choice.

₹179/189/209/229

▣ **CHILI GARLIC NOODLES/CHICKEN**

A little spicy version of regular noodles with a hint of garlic.

₹179/219

▣ **BURNT GARLIC CORIANDER RICE /CHICKEN.**

Fried rice with a smoky flavor of garlic and coriander.

₹209/239

▣ **CHOPSUEY VEG & NON-VEG.**

Deep fried noodles assorted vegetables Or Chicken in sweet and sour sauce.

₹189/219

PIZZA & PASTA

- **MARGARITA**
Classic Italian pizza with mozzarella cheese. ₹199
- **CORN VEG PIZZA**
Golden corn with cheese. ₹199
- **PEPPER PUNCH PIZZA**
Three variants of crunchy pepper loaded with cheese. ₹209
- **MUSHROOM & BABY CORN PIZZA**
A pizza loaded with mushroom, juicy baby corn and cheese. ₹219
- **PANEER TIKKA PIZZA**
Tandoori clay oven paneer cubes with onion, capsicum and cheese. ₹209
- **CHILLI PANEER PIZZA**
The goodness of both world loaded in single pizza. ₹209
- **CHICKEN SAUSAGES PIZZA**
Assorted grilled sausage pizza. ₹229
- **TANDOORI CHICKEN PIZZA**
Chicken morsels tossed in tandoori sauce. ₹229
- **CHILLI CHICKEN PIZZA**
Must try the combination of two flavor. ₹229
- **MEXICAN STYLE PIZZA**
Our own style of Spicy pizza. ₹249
- **PASTA (PENNE, FUSILLI, SPAGHETTI)**
Choice of Sauce:-Arrabiata, Alfredo, Mix,
Served with garlic bread. ₹199

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FILLERS

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| ■ Plain/Grilled Sandwich (Veg, Chicken). | ₹149/199 |
| ■ Club sandwich. | ₹249 |
| ■ Veg Patties Burger. | ₹199 |
| ■ Cheese Ball. | ₹199 |
| ■ Indian Tikka Burger. | ₹249 |
| ■ Fish Finger. | ₹249 |
| ■ Chicken fingers. | ₹199 |
| ■ PaneerKathi roll. | ₹99 |
| ■ Chess chilli toast. | ₹99 |
| ■ Garlic bread. | ₹79 |
| ■ French fry. | ₹99 |
| ■ Garlic and Chili French fry. | ₹119 |
| ■ Chicken kathi roll | ₹139 |

BAHAMAS SPECIAL

- Bahamas Delight Pizza (Veg/Non-Veg) ₹249/299
- Bahamas Special Mutton ₹499
- Bhuna Chicken Handi ₹299

THALIS

- Veg Thali ₹149
- Fish Thali ₹199
- Chicken Thali ₹199
- Mutton Thali ₹249

SALADS & ACCOMPANIMENT

- Green Salad ₹69
- Onion Salad ₹49
- Masala Papad ₹49
- Raita (Mix, Pineapple, Mix fruits, Boondi Raita) ₹89

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DESSERTS

SIZZLING BROWNIE WITH VANILLA ICE-CREAM

Sinful mouthwatering brownie made with dark chocolate served with vanilla ice cream and topped with chocolate sauce.

₹159

MALAI KULFI

Indian ice cream made with thickened milk fresh Malai.

₹79

GULAB JAMUN

Saffron centered khoya dumplings poached in cardamom flavored sugar syrup.

₹99

RAJBHOG

A variant of traditional Rasgulla, where the syrup is infused by kesar and center is filled with dry fruits.

₹99

TUTTI FRUTTI

A perfect combination of fruits and Ice-Cream.

₹159

CHOICE OF ICE-CREAM

Vanilla/chocolate/Butterscotch/Tutti Frutti/Strawberry .

₹79

MOCKTAILS/NON-ALCOHOLIC BEVERAGE

Spicy Guava

Guava juice muddled with rock salt and fresh coriander.

₹129

Eves - Paradise

Apple juices punch with cranberry juice and blended with vanilla ice-cream.

₹139

Choco Moco

Pineapple juice blended with chocolate ice-cream.

₹109

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Tango Mango	
Mango juice blended with strawberry.	₹119
Litchi Cola	
Litchi juice mixed with blue Curacao and Topped up by coke.	₹119
Bahamas Mama	
Pomegranate Juice mixed with cream and Vanilla essence and topped up with Blend of Ice-cream.	₹139
Red bull	₹119
Ice tea	₹109
Milk Shake	₹119
Lassi (Sweet/salt)	₹99
Hot chocolate	₹119
Diet coke	₹79
Aerated beverage (Coke, Sprite, Soda)	₹69
Package drinking water	₹29
Tea	₹59
Readymade Coffee	₹69
Cappuccino	₹119
Cafe latté	₹109

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