



RESTAURANT-







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### Maram Garam

TOMATO	BASIL	SHORBA
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(A flavourful harmony of tangy tomatoes and green coriander cooked in an Indian style)

LEMON CORIANDER

HOT N SOUR 145

MANCHOW SOUP

SWEET CORN SOUP 145

\* MEXICAN SOUP

(Authentic vegetable mix with tomato base and Macroni | Pasta)

#### Desi Dhamaal

#### \*PANI PURI SHOTS

(Served with tangy flavour of chilli mint and hing with mash potatoes)

#### **★GREEN BLISS SPECIAL CHAAT**

(Crispy farm grown spinach leaves with gram flour coating topped with tamarind chutney, mint chutney, blended yogurt and seasonings)

#### PANEER CHILLI

WOK TOSSED CRISPY CHILLI POTATO (Crispy potato coated with honey, flakes and seasonings)

#### \* Chef's recommedation

Please allow us 20-25 minutes to serve you. Appreciate your patience.







CRISPY CORN (Spiced corn made our way, tossed with a tangy & chatpatta dressing)	175
SPRING ROLLS (Minced vegetables folded into a food wrapper deep fried)	185
CORN & SPINACH SPRING ROLL (Corn and Spinach folded into a food wrapper rolled and deep fried)	195
PERI PERI FRENCH FRIES	165
CRIPSY LOTUS STEM IN HONEY CHILLI (Asian style stir-fry made with lotus stem or roots minced with honey and seasoning)	185
HARA BHARA KEBAB (Pan-fried gallete of spinach, Bengal gram flour)	175
GARLIC BREAD (Toased Baguette flavoured with garlic lemon, and cheese)	165
BOMBAY MASALA SANDWICH (Bread stuffed with mash potato, tomatoes, onions, a cheese slice and mint chutney)	155
VEGETABLE GRILLED SANDWICH	145

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### Widesi Kamaal

SPAGHETTI ROLLS	195
MEXICAN NACHOS Nachos with 2 texture tomato compote and cheese sauce)	185
BRUSCHETTA	195
GARDEN FRESH PIZZA (Thin crust pizza with Italian sauce, cheese, capsicum, black olives, tomatoes, onions)	175
NDIAN TREAT PIZZA (Thin crust pizza with special sauce, cheese, green chilli, chopped garlic, onions, spinach and paneer tikka)	195
KHOW SWE (Burmese meal delicacy with noodles/ rice cooked in coconut milk garnished with fried onion & peanuts)	245
PENNE PASTA WITH GARLIC BREADSTICK (Cheese tomato/ Arrabiatta/ Pesto/ White cheese)	185

CORN SPINACH CHEESE BALLS

THAI GREEN CURRY/RED CURRY WITH STEAM RICE

(Choice of Thai curries with assorted vegetables, and served with Rice)

HAKKA NOODLES

CHEESE CHILLY TOAST

(Classic hakka noodles smoked with chilli sauce and assorted vegetables)

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SPINACH GARLIC NOODLES (Noodles cooked with flavour of garlic and farm grown spinach)	195	
VEGETABLE FRIED RICE	185	
SCHEZWAN FRIED RICE	195	
VEG MANCHURIAN	165	

### Koyala Ki Khan

PANEER TIKKA (Tender pieces of paneer marinated in mouth-watering spices)	
ACHARI PANEER TIKKA (Tender pieces of paneer marinated in pickled spices)	215
★ BASIL PESTO PANEER TIKKA (Succulent pieces of paneer marinated in fusion of basil and pesto)	215
PANEER MALAI TIKKA (Paneer with rich dressing of cream and cashew nut)	215
TANDOORI AALOO	175

#### TANDOORI AALOO

(A flavourful melange of baby potatoes and chef's special spices, cooked to perfection in tandoor)

#### TANDOORI VEGETARIAN PLATTER

(An assortment of 4 varieties of tandoori vegetarian kebabs - 4 Pcs of Paneer Tikka, Hara Bhara Kebab, Pesto Paneer, Tandoori Aloo)

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### Main Course

PANEER LABABDAAR
(Cottage cheese cubes with mix of onion tomato chopped masala with rich gravy)

KADHAAI PANEER

(Paneer served with dry onion and capsicum gravy)

PANEER BUTTER MASALA

(Cottage cheese served with rich tomato gravy)

\*PANEER KAJU DO MASALA

(Cottage cheese cubes and cashew nut with a rich gravy of of onion tomato chopped masala)

PANEER TIKKA MASALA

(BBQ cottage cheese cubes and cashew nut with mix of onion tomato chopped masala with rich sizzling gravy)

PALAK PANEER

(Spinach gravy with cottage cheese cubes)

★ JODHPURI CHAKKI KI SUBZI

(Jodhpur delicacy with rich gravy)

MALAI KOFTA

(Robust Paneer stuffed with clotted cream, green chillies roiled into balls and simmered in lip smacking cashew gravy)

JODHPURI MALAI PYAAZ

(Jodhpur delicacy with rich gravy)

KABULI MASALADAR CHOLE

#### ★ Chef's recommedation

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VEG KOLHAPURI 195 205 SUBZ MILLANIYAAN (Fresh vegetables in semi-dried gravy creating memorable taste) SEV TAMATAR 165 ALOO CHUTNIWALE 165 PAPAD PUDHINE KI SUBZI 165 Dal Ki Bahar DAL MAKHANI 205 (A rich and harmonious blend of black lentil, tomato, onion, ginger and garlic simmered on a slow charcoal fire and topped with fresh cream and a dollop of butter)

DAL TADKA (A blend of onion, tomato, fine spices and dal cooked to perfection)

DAL FRY (A medley of yellow dal and fine spices, simmered to

perfection)

DAL PALAK

(A flavourful blend of toor dal and our home made spinach simmered with fine spices)

\* MAA KI DAAL

(A flavourul blend of 3 daal with a tadka of hing and slow charcoal fire)

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### Assorted Indian Breads

TANDOOKI KOTI	17
TAWA CHAPATI	19
BUTTER TANDOORI ROTI	24
NAAN	39
BUTTER NAAN	44
GARLIC NAAN	49
GREEN NAAN (Farm grown spinach Naan with flavour of carom seeds and garlic)	49
CHEESE GARLIC NAAN	54
KULCHA	49
STUFFED KULCHA	64
LACHA PARATHA	54
DHANIYA MIRCHI KI ROTI	49
STUFFED PARATHA  (A paratha stuffed with your choice of potato, paneer or onion)	64
ASSORTED BREAD BASKET (1 pes of Roti, Naan, Laccha, Dhaniya mirch ki Roti)	119

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### Khane Ke Sathi

RAITA 119 (Choice of Boondi, Onion, mint, pineapple, cucumber or mixed vegetable) PLAIN CURD 45 30 ROASTED PAPAD (2 PCS) ROASTED MASALA PAPAD (2 PCS) 55 55 GARDEN FRESH GREEN SALAD TOSSED VEGGIES PASTA SALAD **BUTTER MILK** 40 SWEET/SALTED LASSI 75

#### Ek Se Badhkar Do

CHOLA KULCHA 295

DAL MAKHANI WITH STUFFED KULCHA/ LACCHA
PARATHA 295

PARATHA DAL 295

(Choose from Paneer/Aaloo Paratha served with dal makhani & curd)

DAL BATTI CHURMA

(2 Bati with Dal and Churma)

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295







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### Dawaat Ki Mehak

STEAM RICE 145

JEERA RICE 165

MATAR PULAO 175

SUBZ DUM BIRYANI 245

(Long grain Basmati rice simmered with Vegetables, Saffron served with Onion raita)

★ HYDERABADI BIRYANI 275

(Basmati rice simmered with mint, fried onions, cashew nuts and flavourful mix of hyderabadi spices with burani raita)

★ JODHPURI STYLE KABULI 295

### Kuch Mitha Ho Jaye

SIZZLING BROWNIE WITH ICECREAM

(Brownie served with Vanilla icecream,
salted caramel sauce and roasted nuts)

GULAB JAMUN WITH ICECREAM 125

★ HOME MADE ROSE PETAL ICECREAM 125

THE GREEN BLISS SPECIAL ICECREAM 135

(Vanilla Icecream with crunchy, honey and chocolate sauce)

VANILLA ICECREAM WITH CHOCOLATE SAUCE 110

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#### Thanda Thanda Cool Cool

BOTTLED WATER	20
FRESH LIME WATER	40
FRESH LIME SODA	50
VIRGIN MOJITO (Lemon, Pineaple, Peach, Strawberry)	125
OUT OF SCHOOL (Inspired from the tanginess of Guava with spice of tobasco)	145
BLUE LAGOON	125
KASHMIRI SHOT (Mix fruit juice with strawberry crush and tobasco)	135
COLD COFFEE	110
COLD COFFEE WITH ICE-CREAM	135
CHOCOLATE SHAKE	125
VANILLA SHAKE	125
BANANA MILK SHAKE	145
TEA	30
COFFEE	45

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