



Menu





NON VEG STARTERS

AMRITSARI MACCHI

AED 33.00

Fish marinated in a spiced gram flour batter & deep fried.

FISH FINGERS

AED 33.00

Hamour fish slices marinated in spiced bread crumbs & shallow fried.

JHINGA KOLIWADA

AED 33.00

Deep fried prawns coated with special red chilli spice mix.

SEEKH KEBAB CHILLI

AED 33.00

Charcoal grilled mutton kebab sautéed in ginger & garlic paste combined with green chillies - cooked to perfection.

CHICKEN & CHEESE TIKKI

AED 22.00

Mini cutlet of chicken minced with coriander, green chillies spices coated with cheese & deep fried

MURG CHAAT

AED 20.00

Boneless chicken pieces blended with Coriander, chaat masala & a hint of mint

CHILLI MILLI KEBAB

AED 20.00

Cubes of chicken marinated with Schezwan sauce, Indian herbs & spice

MASALA SAUSAGE

AED 18.00

Deep fried chicken franks topped with a special spice mix

MASALA OMLETTE

AED 11.00

Eggs, combined with chopped green chillies, tomatoes ,Onion & coriander leaves cooked Indian Style





VEGETARIAN STARTERS

PANEER PAKODA

Cottage cheese fritters

AED 18.00

PANEER FINGERS

Cottage cheese marinated with spiced gram flour batter &
Deep fried topped with chaat masala

AED 18.00

MOONG DAL ALOO TIKKI

Potato patties stuffed with spicy split green gram mixture &
Deep fried in home made butter

AED 14.00

CHATPATA FINGER CHIPS

Indian style spicy French fries - with chaat masala, red chilli powder,
Onion tomato & lime juice

AED 14.00

ALOO CHAAT

Potato chunks blended with spiced mint, coriander & tamarind dressing

AED 14.00

MASALA PEANUT

Fried peanuts combined with chopped tomatoes,
Onion, green chillies coriander leaves & chaat masala.

AED 14.00

MOTIYA CHAAT

Cubes of chicken marinated with Schezwan sauce, Indian herbs & spice

AED 14.00

PAPAD ROLL

Deep fried poppadums rolls stuffed with spiced potato fillings

AED 14.00

COCKTAIL SAMOSA

Mildly spiced potato & green peas mixed in a refined flour pastry

AED 12.00

HARRA BHARRA KEBAB

Deep fried mini cutlets of mix vegetables, coriander,
Mint & spinach flavoured with spices.

AED 14.00

MASALA PAPAD

Fried or roasted poppadum topped with chopped tomatoes,
onion, coriander leaves & assorted spices

AED 8.00



**CHINESE & THAI STARTERS
NON VEG**

PRAWNS CHILLI Spiced prawns sautéed in a ginger, garlic paste combined with green chillies	AED 34.00
GOLDEN FRIED PRAWNS Golden Fried Prawns is a simple yet very luscious dish Made with prawns marinated in a very simple battered paste And deep fried until golden .	AED 34.00
PRAWNS PEPPER GARLIC Crispy fried prawns tossed in crushed pepper and garlic	AED 33.00
CHILLI FISH Spiced fried fish sautéed in ginger garlic paste with green chillies	AED 32.00
SCHEZWAN LAMB BASIL CHILLI Fried shredded lamb tossed in a fiery Schezwan sauce With Spring onions & Basil	AED 29.00
LAMB CHILLI DRY Stir fried shredded lamb cooked with green chillies and soya sauce	AED 29.00
SHREDDED CHILLI CHICKEN Shredded fried chicken tossed in a fiery chilli sauce with spring onion	AED 23.00
FRIED CHILLI CHICKEN Stir fried chicken morsels cooked with green chillies & soya sauce	AED 23.00
DRUMS OF HEAVEN Chicken lollipop tossed in hot and sour chilli sauce	AED 23.00
CHICKEN SATAY Chicken skewers with peanut sauce	AED 23.00





CHINESE & THAI STARTERS
VEGETARIAN

CRISPY MUSHROOM Crispy fried Mushroom with Chinese herbs & spices	AED 22.00
SCHEZWAN FRIED BABYCORN Babycorn tossed in spicy Schezwan sauce	AED 22.00
BASIL VEGETABLES Crispy fried mix vegetables tossed with basil and peppercorn	AED 18.00
VEGETABLE SALT & PEPPER Crispy fried sautéed vegetables	AED 17.00
MUSHROOM CHILLI DRY Batter fried button mushroom cooked with green chillies & soya	AED 17.00
CHILLI FRIED BABYCORN Batter fried Babycorn tossed with fiery chilli sauce With spring onion	AED 17.00
CRUNCHY POTATO IN CHILLI SAUCE Stir fried potato strips tossed in a pungent chilli garlic sauce	AED 17.00
SCHEZWAN CRISPY VEGETABLES Crispy fried vegetables tossed in fiery Schezwan sauce.	AED 17.00
VEGETABLE SCHEZWAN FINGERS Deep fried snack of mix vegetables Blended in fiery Schezwan sauce	AED 17.00
VEGETABLE MANCHURIAN Vegetable balls tossed in a sauce of ginger, garlic & soya	AED 17.00
GOLDEN FRIED BABYCORN Golden Fried Babycorn is a simple yet very luscious dish Made with Babycorn marinated in a very simple battered paste And deep fried until golden .	AED 17.00



CLASSICS FROM THE CLAY OVEN

NON VEG KEBAB

KEBAB KA GULDASTA Combination of Seekh Kebab, Reshmi Kebab, Murg Tikka, Murg Tikka Harra Dhaniya & Tangri Kebab	AED 39.00
TANDOORI MURG (FULL /HALF) Chicken marinated in yoghurt & specially prepared Spice mix, Skewered & cooked in charcoal pit	AED 36/22
MURG KALAMI KEBAB Boneless chicken chunks marinated in hung yoghurt & flavoured with Indian Herbs & spices, grilled to perfection	AED 28.00
MURG POTLI KEBAB Fusion of chicken breast bundled with exotic chicken mince Roasted nuts & baked in a clay oven	AED 28.00
MURG TIKKA HARRA DHANIYA Chunks of chicken breast marinated in coriander, mint & yoghurt Marinate, Charcoal broiled	AED 28.00
RESHMI KEBAB Richly marinated breast of chicken, skewered & charcoal grilled	AED 28.00
LASOONI MURG TIKKA Garlic flavoured cubes of chicken marinated with salt, lemon juice Aromatic spices & hung yoghurt cooked on a skewer in a clay oven	AED 25.00
SEEKH KEBAB Stir fried potato strips tossed in a pungent chilli garlic sauce	AED 25.00
MURG TIKKA Morsels of charcoal cooked chicken marinated in special mix Served with mint dip	AED 22.00
MACCHI MALAI TIKKA Fish fillets marinated in cashew nuts paste, white pepper, Fresh cream cooked in a Tandoor	AED 33.00
MACCHI HARRA TIKKA Chunks of fish fillets marinated in special green sauce charcoal broiled Served with spicy tomato dip.	AED 33.00
TANDOORI JHINGA Golden Fried Babycorn is a simple yet very luscious dish Made with Babycorn marinated in a very simple battered paste And deep fried until golden .	AED 33.00
MACCHI TIKKA Fish fillets marinated with a combination of herbs & spices Charcoal grilled	AED 29.00



CLASSICS FROM THE CLAY OVEN
VEGETARIAN KEBAB

ASSORTED VEG KEBAB **AED 28.00**

Malai Broccoli, Aachari Gobi, Tandoori Aloo,
Subzi Seekh Kebab & Paneer Tikka, Served with yoghurt & mint dip

PANEER MALAI TIKKA **AED 22.00**

Cardamom flavoured tender cubes of cottage cheese
marinated in yoghurt, cream, cheese & white pepper - cooked in Tandoor

SOFIYAANI AACHARI PANEER TIKKA **AED 22.00**

Cottage cheese marinated with pickled spices, mustard seeds & fennel seeds
Barbecued in a Tandoor

KASURI PANEER TIKKA **AED 22.00**

Cottage cheese pieces blended with special fenugreek mix
Cooked in skewer in a clay oven

PANEER TIKKA **AED 20.00**

Creamy cottage cheese pieces, Capsicum, Onion & Tomato
Marinated In special herbs & yoghurt mix cooked on a skewer In a clay oven

BHUTTAA SEEKH KEBAB **AED 20.00**

Minced vegetables delicately spiced in a special herb mix,
Cooked on a skewer in a Tandoor

TANDOORI MALAI BROCCOLI **AED 20.00**

Broccoli florets marinated in yoghurt, cream, & white pepper
Cooked on a skewer in a clay oven

AACHARI TANDOORI GOBI **AED 16.00**

Cauliflower florets marinated in spicy pickle mix
Cooked on a skewer in a clay oven

TANDOORI KHUMB **AED 16.00**

Mushroom marinated in special yoghurt & red chilli mix,
Charcoal grilled





FROM THE DEP BLUE SEA

TAWA JHINGA Prawns stir fried on an iron griddle With tomatoes, ginger, garlic & mild spices.	AED 33.00
JHINGA HARA MASALA Prawns cooked with freshly chopped coriander, mint & spices	AED 33.00
KADAI JHINGA Prawns blended in tomato paste, flavoured with crushed pepper corns Cooked in an Indian wok.	AED 33.00
THUM METHI MEIN MACCHI Fish morsels cooked with fenugreek, cilantro & flavoured with spices	AED 30.00
HARRA MACCHI CURRY Fish curry in a home made sauce of coriander, mint & mild spices	AED 30.00
GOA MACCHI CURRY Costal fish curry simmered in a moderately spiced tomato sauce with onion & coconut extract	AED 30.00
MACCHI TIKKA MASALA Charcoal grilled fish simmered in mildly spiced of onion & tomato sauce	AED 27.00



LAMB SPECIALITIES

DUM GOSHT	AED 30.00
Lamb curry cooked in tomato gravy with herbs & spices	
GOSHT KALIMIRCH	AED 29.00
Lamb pieces cooked with crushed pepper corns & fiery spices.	
BHUNNA GOSHT	AED 29.00
Tender pieces of lamb roasted traditional in charcoal pit, cooked with herbs	
KADAI GOSHT	AED 29.00
Lamb pieces cooked in traditional Indian wok with fresh ginger, Coriander & spices	
MUTTON DO PYAZA	AED 29.00
Lamb pieces cooked in tomato gravy herbs & spices along with red onion Tempered with cumin	
SEEKH KEBAB MASALA	AED 29.00
Charcoal grilled mixture of lamb minced, simmered in a special gravy with ginger, garlic & coriander	
ROGAN JOSH	AED 29.00
A taste from Kashmir. Brimming with flavors of fennel, ginger & marked by a striking red hue.	
MUTTON MIRCH MASALA	AED 29.00
Lamb pieces cooked in onion tomato & green chilli paste With spices garnished with fried onion & green chillies	
KEEMA MUTTER	AED 26.00
Spiced lamb mince cooked with tomatoes, Herbs & stirred with garden fresh green peas	





BEVERAGES – NON ALCOHOLIC

FRESH JUICE Orange, Carrot, Watermelon, Cocktail.	AED 11.00
FRESH LIME SODA SALT / SWEET	AED 10.00
FRESH LIME WATER SALT / SWEET	AED 5.00
LASSI SWEET	AED 8.00
BUTTERMILK (PLAIN/MASALA)	AED 7.00
COFFEE BLACK/ MILK	AED 5.00
TEA BLACK / MILK	AED 5.00
AERATED WATER	AED 5.00
GINGER ALE	AED 5.00
TOMATO JUICE CAN	AED 6.00
PINEAPPLE JUICE CAN	AED 6.00
GRAPE FRUITE JUICE CAN	AED 6.00
CRANBERRY JUICE	AED 6.00
PERRIER WATER	AED 7.00
WATER BOTTLE SMALL	AED 2.00
WATER BOTTLE LARGE	AED 3.50
RED BULL	AED 15.00



CHICKEN DELICACIES

- MURG KALIMIRCH** **AED 26.00**
Tender pieces of chicken curry with crushed black pepper, spices & herbs
- MURG HYDERABADI** **AED 26.00**
Boneless pieces of chicken cooked in spicy gravy,
From the royal kitchen of the Nawabs
- MURG CHETTINAD** **AED 26.00**
Chicken simmered with hot spices & coconut - a speciality from South India
- MURG AACHARI** **AED 26.00**
Piquant aromatic & pickle like dish of chicken
cooked in pickled spiced & flavoured with red chillies
- MURG HANDI** **AED 26.00**
Juicy chunks of chicken cooked in medium spiced gravy dum style
- MURG MAKHANI** **AED 24.00**
Chicken morsels simmered in an enriched tomato and fresh cream sauce
- MURG TIKKA LABABDAR** **AED 24.00**
Boneless preparation of chicken cooked in onion tomato gravy
& enriched with cashew nuts paste & cream
- KADAI MURG** **AED 24.00**
Chicken breast morsels cooked in a traditional Indian wok
With tomatoes ginger & spices
- MURG MALAIWALA** **AED 24.00**
Chicken Reshmi kebab simmered in an enriched tomato & fresh cream sauce
- MURG TIKKA MASALA** **AED 24.00**
Charcoal grilled spicy tender pieces of chicken
Simmered in a tomato gravy



THE VEGETARIAN TREASURES

KADAI SUBZI	AED 22.00
Garden fresh vegetable blended in tomato paste, flavoured with Pepper, cooked in traditional Indian wok	
SUBZI KOLHAPURI	AED 22.00
Blend of fresh garden vegetable in hot paste of Kolhapuri red chillies	
SUKHA TAWA SUBZI	AED 22.00
Assorted vegetables, Button mushroom Babycorn marinated and stuffed With a special spicy mix -cooked on a tawa	
MUTTER METHI MALAI	AED 22.00
Garden fresh green peas & fenugreek blended finely in a creamy sauce	
MAKKAI PALAK	AED 21.00
Corn Kernels sautéed with delicately spiced Spinach puree, herbs & spices	
SIMLA MIRCH MAKKAIWALI	AED 21.00
A unique combination of corn & green capsicum in a tomato base gravy	
SARSON KA SAAG	AED 21.00
Traditional Punjabi preparation of mustard leaves With home made butter	
BHENDI MASALENDAR	AED 21.00
Stir fried lady finger blended with cumin & powdered spices	
ALOO GOBI MUTTER	AED 21.00
Cauliflower florets combined with potatoes, green peas, chillies, herbs & spices	
NAVRATAN KORMA	AED 21.00
Combination of assorted vegetables, cottage cheese & dry fruits in a rich and creamy cashew nut gravy	





COTTAGE CHEESE VARIETIES

PANEER TIKKA MASALA **AED 22.00**

Charcoal grilled cottage cheese simmered in an enriched tomato gravy

KADAI PANEER **AED 22.00**

Cottage cheese cooked in traditional Indian wok with ginger, tomatoes & mild spices

PANEER MAKHANWALLA **AED 22.00**

Cottage cheese chunks blended in an mildly spiced tomato gravy
With fresh cream & home made butter

MUTTER PANEER **AED 22.00**

Cottage cheese stir fried with green peas & spiced in a rich gravy

PALAK PANEER **AED 22.00**

Cottage cheese sautéed with delicately spiced spinach puree
Herbs & fresh cream

METHI PANEER **AED 22.00**

Garden fresh fenugreek leaves combined with cottage cheese & assorted herbs

PANEER BHURJEE **AED 22.00**

Scramble cottage cheese & cream sautéed with aromatic herbs & spices

PANEER LABABDAR **AED 22.00**

Cottage cheese pieces cooked in onion tomato gravy
& enriches with cashew nuts paste & cream

MALAI KOFTA **AED 22.00**

Cottage cheese dumplings filled with nuts & saffron
Simmered in rich creamy gravy of cashew nuts



FROM THE RICE FIELDS

JHINGA HANDI BIRYANI Mild spiced prawns cooked with steamed rice flavoured with aromatic spices	AED 30.00
MACCHI TIKKA BIRYANI Charcoal grilled fish fillets simmered in tomato gravy With fresh herbs sandwiched between basmati rice cooked dum pukht style	AED 28.00
GOSHT DUM HANDI BIRYANI Tender cut of lamb marinated overnight, sandwiched between basmati rice herbs & saffron	AED 22.00
LUCKNOWI MURG BIRYANI Boneless chicken pieces cooked in rich gravy of tomatoes, Whole spices,saffron served between layers of basmati rice.	AED 21.00
EGG BIRYANI Boiled egg cooked in rich gravy, whole spices saffron Served between layers of basmati rice.	AED 20.00
AACHARI PANEER TIKKA BIRYANI Charcoal Grilled cottage cheese cooked in a spicy pickle sauce Sandwich between layers of saffron rice	AED 20.00
HYDERABADI DUM SUBZI BIRYANI A dum biryani with mix green vegetable cooked in a special Home made spiced mint mix layered in between basmati rice	AED 19.00





FROM THE RICE FIELDS

SUBZI PULAO Fresh vegetables & nuts tossed in steam rice	AED 15.00
KASHMIRI PULAO A combination of mix vegetable and fruits with steamed rice A Gourmet's delight	AED 15.00
PEAS PULAO WITH JEERA TADKA Garden fresh green peas blended with Indian Basmati rice & tempered with cumin seeds	AED 15.00
JEERA PULAO Cumin flavoured steam rice	AED 15.00
SAADE CHAWAL Indian Basmati rice steamed cooked to perfection	AED 13.00





THE VEGETARIAN TREASURES

SINDHI CHANNA

AED 21.00

A traditional chick peas cooked in sandhi style with dried
Mango powder Tomatoes, onion & flavoured with herbs and spices

SUKHE CHANNAY

AED 21.00

Dry chick peas preparation flavoured with ginger & green chillies

SUBZI HANI

AED 21.00

Mixed seasonal vegetables cooked with onion gravy & special handi spices

DAL PALAK

AED 18.00

Yellow lentils cooked with tomatoes & fresh herbs
& blended with spinach leaves

DAL TADKA

AED 18.00

Yellow lentil cooked and tempered with garlic, cumin & spices

DAL MAKHANI

AED 18.00

Black lentils cooked and tomatoes and herbs
Blended with butter & cream, cooked overnight





THE BEST OF INDIAN BREADS

ROTI KI TOKRI

AED 28.00

Assorted Indian bread basket of butter naan, Pudina paratha, Tandoori Roti, Masala kulcha & Methi roti

PUDHINA PARATHA

AED 8.00

Mint flavoured flaky India bread

MASALA KULCHA

AED 8.00

Spiced vegetables minced stuffed in a leavened bread, baked in tandoor

ONION KULCHA

AED 8.00

Soft leavened bread stuffed with seasoned red onion

AMRITSARI MASALEदार ALOO KULCHA

AED 8.00

Steamed cooked baby potatoes stir fried with Chopped fresh coriander leaves Green chillies & aromatic spices stuffed in a leavened bread

ZATTER & CHEESE KULCHA

AED 8.00

Soft bread stuffed with Amul cheese black & green olives Topped with zatter olive oil & sesame seeds





THE BEST OF INDIAN BREADS

NAAN MAKHANI	AED 5.00
Enriched bread made from fermented flour dough Topped with butter	
LASOONI NAAN	AED 5.00
Bread made from fermented dough flavoured with garlic flakes	
PALAK NAAN	AED 5.00
Soft bread made with fermented dough flavoured With spinach puree	
METHI ROTI	AED 4.00
Whole wheat bread flavoured with fenugreek	
TANDOORI ROTI	AED 4.00
Whole wheat bread baked in the Tandoor	
MISSI ROTI	AED 5.00
Gram flour bread baked in the tandoor	



DIPS & SLADS

DAHI VADA Lentil cakes topped with a spiced yoghurt mix	AED 11.00
GAJAR KAKADI KA RAITA Grated carrot & cucumber in a tempered yoghurt dressing	AED 11.00
TAMATAR KA RAITA Chopped garden fresh tomatoes blended in cumin flavoured yoghurt	AED 11.00
ALOO BOONDI KA RAITA Gram flour pearls & potatoes in a cumin yogurt dressing	AED 8.00
DAHI - CURD Bowl of home made yoghurt	AED 8.00
MOONG SALAD Sprouted green gram blended with herbs in a lemon dressing	AED 10.00
HARRA SALAD A combination of salad greens served with mint dip	AED 10.00
CAESAR SALAD Crisp Romaine lettuce, Parmesan, Croutons in creamy Caesar dressing	AED 10.00
TOSSED SALAD Romaine lettuce, carrot, cucumber, tomato, Tossed in vinaigrette dressing	AED 10.00
RUSSIAN SALAD Mix vegetables tossed with mayonnaise garnish with red cherry	AED 10.00
KACHUMBER SALAD Diced cucumber, tomato, onion & bell pepper tossed with cumin & lemon dressing	AED 10.00



SWEET TEMPTATIONS

FRUIT SALAD	AED 16.00
FRESH FRUIT SALAD WITH ICE-CREAM	AED 16.00
GULAB JAMUN Deep fried mawa balls dipped in sugar syrup	AED 13.00
GAJAR HALWA - CARROT PUDDING Shredded carrot cooked in sweetened milk topped With raisins & nuts	AED 13.00
MOONG DAL HALWA - GREEN GRAM PUDDING A Rajasthani speciality - Green gram flour cooked in home made butter & sweetened milk with nuts	AED 13.00
MALAI KULFI Traditional Indian Ice-cream flavoured with nuts & saffron	AED 13.00
CHOICE OF ICE-CREAM Vanilla / Strawberry / Chocolate.	AED 10.00





SOUPS & SHORBAH'S

PALAK SHORBA **AED 14.00**
Mildly spiced cream of spinach soup

SUBZI SHORBA **AED 14.00**
Mildly spiced garden fresh vegetable broth

TOMATO DHANIYA SHORBA **AED 14.00**
Tempting fresh tomato soup flavoured with
Aromatic herbs & spices garnished with fresh coriander leaves

CHINESE & THAI SOUPS

LEMON CORIANDER SOUP **AED 13.00**

SPINACH SCHEZWAN SOUP **AED 13.00**

VEGETABLE SWEET CORN SOUP **AED 13.00**

VEGETABLE MANCHOW SOUP **AED 13.00**

VEGETABLE HOT N SOUR SOUP **AED 13.00**

TOM YUM CHICKEN **AED 13.00**

CHICKEN MANCHOW SOUP **AED 15.00**

CHICKEN HOT N SOUR SOUP **AED 15.00**

SWEET CORN CHICKEN SOUP **AED 15.00**

TOM YUM PRAWN **AED 17.00**





CHINESE MAIN COURSE

PRAWNS IN SCHEZWAN SAUCE **AED 34.00**

Stir fried prawns cooked in a fiery Schezwan sauce.

CHILLI PRAWNS **AED 34.00**

Spiced prawns sautéed in ginger & garlic paste
Combined with green chillies

PRAWNS IN GARLIC SAUCE **AED 34.00**

Battered fried prawns cooked in a garlic sauce

FISH IN SCHEZWAN SAUCE **AED 34.00**

Fish fillets marinated & cooked in a spicy Schezwan sauce

CHILLI FISH **AED 34.00**

Batter fried fish fillet pieces stir fried with green chillies

FISH IN GARLIC SAUCE **AED 34.00**

Slices of fish marinated in ginger paste, cooked in garlic sauce

FISH MANCHURIAN **AED 34.00**

Pieces of fish fillet cooked in a Chinese stock of soya sauce
And spring onions

CHILLI MUTTON **AED 29.00**

Boneless lamb pieces stir fried with garden
Fresh chillies & spring onion

LAMB BASIL CHILLI **AED 29.00**

Sliced lamb tossed with basil chilli sauce





CHINESE MAIN COURSE

CHILLI CHICKEN

AED 25.00

Boneless chicken pieces stir fried with garden fresh chillies & spring onion

CHICKEN HONGKONG STYLE

AED 25.00

Boneless chicken stir fried with red & yellow bell peppers Mild spiced & cooked in light brown gravy

SCHEZWAN CHICKEN

AED 25.00

Boneless chicken chunks stir fried with spring onion, Green chillies, red & green bell peppers in spicy Schezwan sauce

CBM IN HOT N SOUR SAUCE

AED 25.00

Stir fried chicken, bamboo shoot & mushroom in hot n sour sauce

KUNG PO

AED 25.00

Spicy stir fried chicken cooked with peanut, vegetables, chillies & Schezwan pepper corn

CHICKEN MANCHURIAN

AED 25.00

Fried Chicken morsels cooked in a rich stock with spring Onions and soya sauce

GARLIC CHICKEN

AED 25.00

Boneless chicken cooked in a garlic sauce

DICED CHICKEN IN TANGY TOMATO SAUCE

AED 25.00

Breast of chicken dices cooked in a sweet 'n' sour tomato sauce





CHINESE MAIN COURSE

CHILLI PANEER	AED 22.00
Stir fried cottage cheese chunks cooked with green Chillies in soya sauce	
SCHEZWAN PANEER CHILLI	AED 22.00
Stir fried cottage cheese chunks tossed with spring onions in a spicy Schezwan sauce	
VEGETABLE WOKKERIE	AED 22.00
Medley of broccoli, asparagus, snow peas, mushroom, Baby corn & bok choi cooked in soya garlic sauce	
BABYCORN IN SCHEZWAN SAUCE	AED 22.00
Babycorn lightly tossed with spring onion in spicy Schezwan sauce	
VEGETABLE IN HOT GARLIC SAUCE	AED 22.00
Mix vegetable cooked in fiery hot garlic sauce	
DICE VEGETABLE IN CHILLI SAUCE	AED 22.00
Garden fresh vegetables cooked in a fiery sauce of red chillies	
SWEET AND SOUR VEGETABLE	AED 22.00
Diced vegetables cooked in a tangy tomato & soya sauce	
VEGETABLE MANCHURIA	AED 22.00
Vegetable balls cooked in a sauce of ginger, garlic & soya	
VEGETABLE BALLS IN SCHEZWAN SAUCE	AED 22.00
Vegetable balls cooked in a spicy Schezwan sauce	





THAI RICE & NOODLES

STIR FRIED RICE WITH OMELETTE

AED 22.00

Traditional Thai rice combined with omelette strips

THAI FRIED RICE CHICKEN / VEGETABLES

AED 27/22

Steam rice stir fried with carrots, green peas & cottage cheese –
Choice of chicken or vegetables only

THAI FRIED NOODLES

AED 22.00

Noodles stir fried with assorted vegetables

THAI GREEN RICE CHICKEN / VEGETABLE

AED 27/22

Steam rice stir fried in special green paste of ginger garlic
& lemon grass – choice of chicken or vegetables





THAI MAIN COURSE

THAI RED CURRY CHICKEN **AED 25.00**

Boneless chicken chunks cooked in a fiery Thai red chilli sauce

THAI GREEN CURRY CHICKEN **AED 25.00**

Chicken cooked in a curry with lemon grass, ginger, garlic,
& green chillies

FRIED CHICKEN WITH GINGER & MUSHROOM **AED 25.00**

Stir fried chicken cooked in an exquisite sauce with ginger
& mushroom

SPICED CHICKEN IN LEMON GRASS SAUCE **AED 25.00**

Chicken breast pieces cooked in a tangy sauce of lemon grass
And red curry paste

THAI GREEN CURRY VEGETABLE **AED 22.00**

Traditional Thai curry cooked in a Thai green sauce with
Assorted garden fresh vegetables

THAI RED CURRY VEGETABLES **AED 22.00**

Assorted green vegetables cooked in a fiery Thai red chilli sauce

MIX VEGETABLE WITH PEANUT SAUCE **AED 22.00**

Baby-corn bamboo shoots, mushroom, carrot,
Stir fried in a peanut sauce with ginger & garlic

LEMON GRASS SPICY VEGETABLE **AED 22.00**

Exotic Thai vegetables cooked with lemon grass in spicy a
Red paste

