



# Menu

**HAVELI RESTAURANT  
AND BAR**





## NON-VEG STARTERS

**AMRITSARI MACCHI** **AED 37.00**  
Fish marinated in a spiced gram flour batter & deep fried.

**FISH FINGERS** **AED 37.00**  
Fish slices marinated in spiced bread crumbs & shallow fried.

**JHINGA KOLIWADA** **AED 37.00**  
Deep fried prawns coated with special red chilli spice mix.

**SEEKH KEBAB CHILLI** **AED 37.00**  
Charcoal grilled mutton kebab sautéed in ginger & garlic paste, combined with green chillies – cooked to perfection.

**CHICKEN & CHEESE TIKKI** **AED 26.00**  
Mini cutlet of chicken minced with coriander, green chillies spices coated with cheese & deep fried

**MURG CHAAT** **AED 23.00**  
Boneless chicken pieces blended with coriander, chaat masala & a hint of mint

**TEEKHA MURG** **AED 22.00**  
Boneless chicken morsels, stir fried with green chillies and spices

**MASALA SAUSAGE** **AED 20.00**  
Deep fried chicken franks topped with a special spice mix

**MASALA OMLETTTE** **AED 13.00**  
Eggs, combined with chopped green chillies, tomatoes, onion & coriander leaves - cooked Indian Style.



# VEGETARIAN STARTERS

<b>PANEER PAKODA</b> Cottage cheese fritters	<b>AED 21.00</b>
<b>PANEER FINGERS</b> Cottage cheese marinated with spiced gram flour batter & deep fried topped with chaat masala	<b>AED 21.00</b>
<b>TEEKHA PANEER</b> Cottage cheese chunks, stir fried with green chillies & mild spices	<b>AED 21.00</b>
<b>ASSORTED PAKODE</b> Assorted fritters of onion, potato, chillies, brinjal & lentil	<b>AED 16.00</b>
<b>MOONG DAL ALOO TIKKI</b> Potato patties stuffed with spicy split green gram mixture & deep fried in home made butter	<b>AED 16.00</b>
<b>CHATPATA FINGER CHIPS</b> Indian style spicy French fries – with chaat masala, red chilli powder, onion, tomato & lime juice	<b>AED 16.00</b>
<b>ALOO CHAAT</b> Potato chunks blended with a spiced mint, coriander & tamarind dressing	<b>AED 16.00</b>
<b>MASALA PEANUT</b> Fried peanuts combined with chopped tomatoes, onion, green chillies coriander leaves & chaat masala.	<b>AED 16.00</b>
<b>MOTIYA CHAAT</b> Assorted legumes blended with spiced mint, coriander chopped onion tomatoes, raw mango & tamarind dressing garnished with Pomegranate seeds	<b>AED 16.00</b>
<b>PAPAD ROLL</b> Deep fried poppadums rolls stuffed with spiced potato fillings	<b>AED 16.00</b>
<b>COCKTAIL SAMOSA</b> Mildly spiced potato & green peas mixed in a refined flour pastry	<b>AED 16.00</b>
<b>HARRA BHARRA KEBAB</b> Deep fried mini cutlets of mixed vegetables, coriander, mint & spinach – flavoured with spices.	<b>AED 16.00</b>
<b>MASALA PAPAD</b> Fried or roasted poppadum topped with chopped tomatoes, onion, coriander leaves & assorted spices	<b>AED 11.00</b>
<b>SINDHI PAPAD</b> Choice of fried/roasted poppadum	<b>AED 6.00</b>





## CHINESE & THAI STARTERS NON VEGETARIAN

**PRAWNS CHILLI** **AED 38.00**

Spiced prawns sautéed in a ginger & garlic paste,  
combined with green chillies

**GOLDEN FRIED PRAWNS** **AED 38.00**

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

**PRAWNS PEPPER GARLIC** **AED 37.00**

Crispy fried prawns tossed in crushed pepper and garlic

**CHILLI FISH** **AED 37.00**

Spiced fried fish sautéed in ginger garlic paste  
with green chillies

**SCHEZWAN LAMB BASIL CHILLI** **AED 34.00**

Fried shredded lamb tossed in a fiery Schezwan sauce  
with spring onions & basil

**LAMB CHILLI DRY** **AED 34.00**

Stir fried shredded lamb cooked with  
green chillies and soya sauce

**SHREDDED CHILLI CHICKEN** **AED 26.00**

Shredded fried chicken tossed in a fiery  
chilli sauce with spring onion

**FRIED CHILLI CHICKEN** **AED 26.00**

Stir fried chicken morsels cooked with  
green chillies & soya sauce

**DRUMS OF HEAVEN** **AED 26.00**

Chicken lollipop tossed in hot and sour chilli sauce





## **CHINESE & THAI STARTERS VEGETARIAN**

<b>SCHEZWAN FRIED BABYCORN</b> Babycorn tossed in a spicy Schezwan sauce	<b>AED 26.00</b>
<b>SCHEZWAN FRIED BROCCOLI</b> Broccoli tossed in a spicy Schezwan sauce	<b>AED 26.00</b>
<b>CRISPY MUSHROOM</b> Crispy fried Mushroom with Chinese herbs & spices	<b>AED 25.00</b>
<b>BASIL VEGETABLES</b> Crispy fried mix vegetables tossed with basil and peppercorn	<b>AED 21.00</b>
<b>VEGETABLE SALT &amp; PEPPER</b> Crispy fried sautéed vegetables	<b>AED 20.00</b>
<b>MUSHROOM CHILLI DRY</b> Batter fried button mushroom cooked with green chillies & soya	<b>AED 20.00</b>
<b>CHILLI FRIED BABYCORN</b> Batter fried babycorn tossed with fiery chilli sauce with spring onion	<b>AED 20.00</b>
<b>CRUNCHY POTATO IN CHILLI SAUCE</b> Stir fried potato strips tossed in a pungent chilli garlic sauce	<b>AED 20.00</b>
<b>SCHEZWAN CRISPY VEGETABLES</b> Crispy fried vegetables tossed in fiery Schezwan sauce	<b>AED 20.00</b>
<b>VEGETABLE SCHEZWAN FINGERS</b> Deep fried snack of mixed vegetables blended in a fiery Schezwan sauce	<b>AED 20.00</b>
<b>VEGETABLE MANCHURIAN</b> Vegetable balls tossed in a sauce of ginger, garlic & soya	<b>AED 20.00</b>
<b>GOLDEN FRIED BABYCORN</b> Made with babycorn marinated in a very simple battered paste and deep fried until golden	<b>AED 20.00</b>



## CLASSICS FROM THE CLAY OVEN NON VEGETARIAN KEBAB

<b>KEBAB KA GULDASTA</b> Combination of Seekh Kebab, Reshmi Kebab, Murg Tikka, Murg Tikka Harra Dhaniya & Tangri Kebab	<b>AED 44.00</b>
<b>TANDOORI MURG (FULL /HALF)</b> Chicken marinated in yoghurt & a specially prepared spice mix, Skewered & cooked in charcoal pit	<b>AED 41 / 25</b>
<b>MURG KALAMI KEBAB</b> Boneless chicken chunks marinated in hung yoghurt & flavoured with Indian Herbs & spices – grilled to perfection.	<b>AED 32.00</b>
<b>MURG POTLI KEBAB</b> Fusion of chicken breast bundled with exotic chicken mince, roasted nuts & baked in a clay oven	<b>AED 32.00</b>
<b>MURG TIKKA HARRA DHANIYA</b> Chunks of chicken breast marinated in coriander, mint & yoghurt, marinated & charcoal broiled	<b>AED 32.00</b>
<b>RESHMI KEBAB</b> Richly marinated breast of chicken, skewered & charcoal grilled	<b>AED 32.00</b>
<b>LASOONIMURG TIKKA</b> Garlic flavoured cubes of chicken marinated with salt, lemon juice, aromatic spices & hung yoghurt cooked on a skewer in a clay oven	<b>AED 29.00</b>
<b>SEEKH KEBAB</b> Minced Indian lamb blended with assorted spices, skewered and cooked in a tandoor	<b>AED 29.00</b>
<b>MURG TIKKA</b> Morsels of charcoal cooked chicken marinated in a special mix & served with a mint dip	<b>AED 25.00</b>
<b>MACCHI MALAI TIKKA</b> Fish fillets marinated in cashew nuts paste with white pepper & fresh cream. Cooked in a Tandoor.	<b>AED 37.00</b>
<b>MACCHI HARRA TIKKA</b> Chunks of fish fillets marinated in special green sauce, charcoal broiled & served with a spicy tomato dip.	<b>AED 37.00</b>
<b>TANDOORI JHINGA</b> Chef's secret marinaton on jumbo prawns & cooked in a tandoor	<b>AED 37.00</b>
<b>MACCHI TIKKA</b> Fish fillets marinated with a combination of herbs & spices charcoal grilled	<b>AED 34.00</b>
<b>CHILLI MILLI KEBAB</b> Cubes of chicken marinated with Schezwan sauce, Indian herbs & spice	<b>AED 25.00</b>



**CLASSICS FROM THE CLAY OVEN**  
**VEGETARIAN KEBAB**

**ASSORTED VEG KEBAB** **AED 32.00**

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

**PANEER MALAI TIKKA** **AED 25.00**

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

**SOFIYAANI AACHARI PANEER TIKKA** **AED 25.00**

**Cottage cheese marinated with pickled spices,  
mustard seeds & fennel seeds – barbecued in a Tandoor**

**KASTURI PANEER TIKKA** **AED 25.00**

**Cottage cheese pieces blended with special fenugreek mix –  
cooked on skewer in a clay oven**

**PANEER TIKKA** **AED 23.00**

**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 23.00**

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

**TANDOORI MALAI BROCCOLI** **AED 23.00**

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

**AACHARI TANDOORI GOBI** **AED 19.00**

**Cauliflower florets marinated in spicy pickle mix,  
cooked on a skewer in a clay oven**

**TANDOORI KHUMB** **AED 19.00**

**Mushroom marinated in special yoghurt &  
red chilli mix, charcoal grilled**





## FROM THE DEP BLUE SEA

**TAWA JHINGA** **AED 37.00**

Prawns stir fried on an iron griddle  
with tomatoes, ginger, garlic & mild spices

**JHINGA HARA MASALA** **AED 37.00**

Prawns cooked with freshly chopped coriander, mint & spices

**KADAI JHINGA** **AED 37.00**

Prawns blended in tomato paste, flavoured with  
crushed pepper corns – cooked in an Indian wok.

**THUM METHI MEIN MACCHI** **AED 34.00**

Fish morsels cooked with fenugreek, cilantro &  
flavoured with spices

**HARRA MACCHI CURRY** **AED 34.00**

Fish curry in a home made sauce of coriander, mint  
& mild spices

**GOA MACCHI CURRY** **AED 34.00**

Costal fish curry simmered in a moderately spiced  
tomato sauce with onion & coconut extract

**MACCHI TIKKA MASALA** **AED 32.00**

Charcoal grilled fish simmered in mildly spiced  
onion & tomato sauce





## LAMB SPECIALITIES

<b>DUM GOSHT</b> Lamb curry cooked in a tomato gravy with herbs & spices	<b>AED 35.00</b>
<b>GOSHT KALIMIRCH</b> Lamb pieces cooked with crushed pepper corns & fiery spices.	<b>AED 35.00</b>
<b>BHUNNA GOSHT</b> Tender pieces of lamb roasted traditional in a charcoal pit, cooked with herbs	<b>AED 35.00</b>
<b>KADAI GOSHT</b> Lamb pieces cooked in traditional Indian wok with fresh ginger, Coriander & spices	<b>AED 34.00</b>
<b>MUTTON DO PYAZA</b> Lamb pieces cooked in tomato gravy herbs & spices along with red onion & tempered with cumin	<b>AED 34.00</b>
<b>SEEKH KEBAB MASALA</b> Charcoal grilled mixture of lamb minced, simmered in a special gravy with ginger, garlic & coriander	<b>AED 34.00</b>
<b>ROGAN JOSH</b> A taste from Kashmir. Brimming with flavors of fennel, ginger & marked by a striking red hue.	<b>AED 34.00</b>
<b>MUTTON MIRCH MASALA</b> Lamb pieces cooked in a onion, tomato & green chilli paste with spices garnished with fried onion & green chillies	<b>AED 34.00</b>
<b>KEEMA MUTTER</b> Spiced lamb mince cooked with tomatoes, herbs & stirred with garden fresh green peas	<b>AED 30.00</b>



## CHICKEN DELICACIES

<b>MURG KALIMIRCH</b>	<b>AED 30.00</b>
Tender pieces of chicken curry with crushed black pepper, spices & herbs	
<b>MURG HYDERABADI</b>	<b>AED 30.00</b>
Boneless pieces of chicken cooked in spicy gravy – from the royal kitchen of the Nawabs	
<b>MURG CHETTINAD</b>	<b>AED 30.00</b>
Chicken simmered with hot spices & coconut - a speciality from South India	
<b>MURG AACHARI</b>	<b>AED 30.00</b>
Piquant aromatic & pickle like dish of chicken cooked in pickle spice & flavoured with red chillies	
<b>MURG HANDI</b>	<b>AED 30.00</b>
Juicy chunks of chicken cooked in a medium spiced gravy dum style	
<b>MURG MAKHANI</b>	<b>AED 30.00</b>
Chicken morsels simmered in an enriched tomato & fresh cream sauce	
<b>MURG TIKKA LABABDAR</b>	<b>AED 27.00</b>
Boneless preparation of chicken cooked in an onion & tomato gravy, enriched with cashew nuts, paste & cream	
<b>KADAI MURG</b>	<b>AED 27.00</b>
Chicken breast morsels cooked in a traditional Indian wok, with tomatoes ginger & spices	
<b>MURG MALAIWALA</b>	<b>AED 27.00</b>
Chicken Reshmi kebab simmered in an enriched tomato & fresh cream sauce	
<b>MURG TIKKA MASALA</b>	<b>AED 27.00</b>
Charcoal grilled spicy tender pieces of chicken simmered in a tomato gravy	



# THE VEGETARIAN TREASURES

## **KADAI SUBZI**

**AED 25.00**

Garden fresh vegetables blended in a tomato paste, flavoured with pepper, cooked in traditional Indian wok.

## **SUBZI KOLHAPURI**

**AED 25.00**

Blend of fresh garden vegetables in a hot paste of Kolhapuri red chillies

## **SUKHA TAWA SUBZI**

**AED 25.00**

Assorted vegetables, Button mushroom, Babycorn marinated and stuffed with a special spicy mix – cooked on a tawa.

## **MUTTER METHI MALAI**

**AED 25.00**

Garden fresh green peas & fenugreek blended finely in a creamy sauce

## **MAKKAI PALAK**

**AED 25.00**

Corn Kernels sautéed with delicately spiced spinach puree, herbs & spices

## **SIMLA MIRCH MAKKAIWALI**

**AED 25.00**

A unique combination of corn & green capsicum in a tomato base gravy

## **SARSON KA SAAG**

**AED 25.00**

Traditional Punjabi preparation of mustard leaves with home made butter

## **BHENDI MASALENDAR**

**AED 25.00**

Stir fried lady finger blended with cumin & powdered spices

## **ALOO GOBI MUTTER**

**AED 25.00**

Cauliflower florets combined with potatoes, green peas, chillies, herbs & spices

## **NAVRATAN KORMA**

**AED 25.00**

Combination of assorted vegetables, cottage cheese & dry fruits in a rich and creamy cashew nut gravy





## COTTAGE CHEESE VARIETIES

<b>PANEER TIKKA MASALA</b>	<b>AED 25.00</b>
Charcoal grilled cottage cheese simmered in an enriched tomato gravy	
<b>KADAI PANEER</b>	<b>AED 25.00</b>
Cottage cheese cooked in a traditional Indian wok with ginger, tomatoes & mild spices	
<b>PANEER MAKHANWALLA</b>	<b>AED 25.00</b>
Cottage cheese chunks blended in a mildly spiced tomato gravy with fresh cream & home made butter	
<b>MUTTER PANEER</b>	<b>AED 25.00</b>
Cottage cheese stir fried with green peas & spiced in a rich gravy	
<b>PALAK PANEER</b>	<b>AED 25.00</b>
Cottage cheese sautéed with delicately spiced spinach puree, herbs & fresh cream	
<b>METHI PANEER</b>	<b>AED 25.00</b>
Garden fresh fenugreek leaves combined with cottage cheese & assorted herbs	
<b>PANEER BHURJEE</b>	<b>AED 25.00</b>
Scrambled cottage cheese & cream sautéed with aromatic herbs & spices	
<b>PANEER LABABDAR</b>	<b>AED 25.00</b>
Cottage cheese pieces cooked in an onion & tomato gravy, enriched with cashew nuts paste & cream	
<b>MALAI KOFTA</b>	<b>AED 25.00</b>
Cottage cheese dumplings filled with nuts & saffron, simmered in a rich creamy gravy of cashew nuts	







## FROM THE RICE FIELDS

**SUBZI PULAO** **AED 18.00**  
Fresh vegetables & nuts tossed in steam rice

**KASHMIRI PULAO** **AED 18.00**  
A combination of mix vegetable and fruits with steamed rice – a Gourmet’s delight.

**PEAS PULAO WITH JEERA TADKA** **AED 18.00**  
Garden fresh green peas blended with Indian Basmati rice & tempered with cumin seeds

**JEERA PULAO** **AED 18.00**  
Cumin flavoured steam rice

**SADE CHAWAL** **AED 15.00**  
Indian Basmati rice steamed cooked to perfection







## THE BEST OF INDIAN BREADS

### ROTI KI TOKRI

AED 31.00

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

### PUDHINA PARATHA

AED 9.00

Mint flavoured flaky India bread

### MASALA KULCHA

AED 9.00

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 MASALADAR ALOO KULCHA

AED 9.00

Steamed cooked baby potatoes stir fried with chopped fresh coriander leaves, green chillies & aromatic spices stuffed in a leavened bread.

### ZAATAR & CHEESE KULCHA

AED 9.00

Soft bread stuffed with Amul cheese black & green olives, topped with zaatar, olive oil & sesame seeds





## **THE BEST OF INDIAN BREADS**

<b>NAAN MAKHANI</b>	<b>AED 6.00</b>
Enriched bread made from fermented flour dough & topped with butter	
<b>LASOONI NAAN</b>	<b>AED 6.00</b>
Bread made from fermented dough & flavoured with garlic flakes	
<b>PALAK NAAN</b>	<b>AED 6.00</b>
Soft bread made with fermented dough flavoured with spinach puree	
<b>MISSI ROTI</b>	<b>AED 6.00</b>
Gram flour bread baked in the tandoor	
<b>METHI ROTI</b>	<b>AED 5.00</b>
Whole wheat bread flavoured with fenugreek	
<b>TANDOORI ROTI</b>	<b>AED 5.00</b>
Whole wheat bread baked in the Tandoor	



## DIPS & SALADS

<b>DAHI VADA</b> Lentil cakes topped with a spiced yoghurt mix	<b>AED 12.00</b>
<b>GAJAR KAKADI KA RAITA</b> Grated carrot & cucumber in a tempered yoghurt dressing	<b>AED 12.00</b>
<b>TAMATAR KA RAITA</b> Chopped garden fresh tomatoes blended in cumin flavoured yoghurt	<b>AED 12.00</b>
<b>ALOO BOONDI KA RAITA</b> Gram flour pearls & potatoes in a cumin yogurt dressing	<b>AED 9.00</b>
<b>DAHI - CURD</b> Bowl of home made yoghurt	<b>AED 9.00</b>
<b>MOONG SALAD</b> Sprouted green gram blended with herbs in a lemon dressing	<b>AED 11.00</b>
<b>HARRA SALAD</b> A combination of salad greens served with mint dip	<b>AED 11.00</b>
<b>CAESAR SALAD</b> Crisp Romaine lettuce, parmesan, croutons in a creamy Caesar dressing	<b>AED 11.00</b>
<b>TOSSED SALAD</b> Romaine lettuce, carrot, cucumber, tomato, tossed in vinaigrette dressing	<b>AED 11.00</b>
<b>RUSSIAN SALAD</b> Mixed vegetables tossed with mayonnaise & garnished with red cherries	<b>AED 11.00</b>
<b>KACHUMBER SALAD</b> Diced cucumber, tomato, onion & bell pepper tossed with cumin & lemon dressing	<b>AED 11.00</b>







## SOUPS & SHORBAH'S

<b>PALAK SHORBA</b> Mildly spiced cream of spinach soup	<b>AED 17.00</b>
<b>SUBZI SHORBA</b> Mildly spiced garden fresh vegetable broth	<b>AED 17.00</b>
<b>TOMATO DHANIYA SHORBA</b> Tempting fresh tomato soup flavoured with aromatic herbs & spices. Garnished with fresh coriander leaves.	<b>AED 17.00</b>
<b>LEMON CORIANDER SOUP</b>	<b>AED 15.00</b>
<b>SPINACH SCHEZWAN SOUP</b>	<b>AED 15.00</b>
<b>VEGETABLE SWEET CORN SOUP</b>	<b>AED 15.00</b>
<b>VEGETABLE MANCHOW SOUP</b>	<b>AED 15.00</b>
<b>VEGETABLE HOT N SOUR SOUP</b>	<b>AED 15.00</b>
<b>TOM YUM CHICKEN</b>	<b>AED 15.00</b>
<b>CHICKEN MANCHOW SOUP</b>	<b>AED 17.00</b>
<b>CHICKEN HOT N SOUR SOUP</b>	<b>AED 17.00</b>
<b>SWEET CORN CHICKEN SOUP</b>	<b>AED 17.00</b>
<b>TOM YUM PRAWN</b>	<b>AED 20.00</b>







## CHINESE MAIN COURSE

<b>CHILLI CHICKEN</b>	<b>AED 28.00</b>
Boneless chicken pieces stir fried with garden fresh chillies & spring onion	
<b>CHICKEN HONGKONG STYLE</b>	<b>AED 28.00</b>
Boneless chicken stir fried with red & yellow bell peppers, mildly spiced & cooked in a light brown gravy	
<b>SCHEZWAN CHICKEN</b>	<b>AED 28.00</b>
Boneless chicken chunks stir fried with spring onion, Green chillies, red & green bell peppers in a spicy Schezwan sauce	
<b>CBM IN HOT N SOUR SAUCE</b>	<b>AED 28.00</b>
Stir fried chicken, bamboo shoot & mushroom in a hot n sour sauce	
<b>KUNG PAO</b>	<b>AED 28.00</b>
Spicy stir fried chicken cooked with peanut, vegetables, chillies & Schezwan pepper corn	
<b>CHICKEN MANCHURIAN</b>	<b>AED 28.00</b>
Fried chicken morsels cooked in a rich stock with spring onions and soya sauce	
<b>GARLIC CHICKEN</b>	<b>AED 28.00</b>
Boneless chicken cooked in a garlic sauce	
<b>DICED CHICKEN IN TANGY TOMATO SAUCE</b>	<b>AED 28.00</b>
Breast of chicken diced – cooked in a sweet 'n'sour tomato sauce	





## **CHINESE MAIN COURSE**

<b>CHILLI PANEER</b>	<b>AED 25.00</b>
Stir fried cottage cheese chunks cooked with green chillies in soya sauce	
<b>SCHEZWAN PANEER CHILLI</b>	<b>AED 25.00</b>
Stir fried cottage cheese chunks tossed with spring onions in a spicy Schezwan sauce	
<b>VEGETABLE WOKKERIE</b>	<b>AED 25.00</b>
Medley of broccoli, asparagus, snow peas, mushroom, babycorn & bok choi – cooked in soya garlic sauce	
<b>BABYCORN IN SCHEZWAN SAUCE</b>	<b>AED 25.00</b>
Babycorn lightly tossed with spring onion in a spicy Schezwan sauce	
<b>VEGETABLE IN HOT GARLIC SAUCE</b>	<b>AED 25.00</b>
Mixed vegetables cooked in a fiery hot garlic sauce	
<b>DICED VEGETABLE IN CHILLI SAUCE</b>	<b>AED 25.00</b>
Garden fresh vegetables cooked in a fiery sauce of red chillies	
<b>SWEET AND SOUR VEGETABLE</b>	<b>AED 25.00</b>
Diced vegetables cooked in a tangy tomato & soya sauce	
<b>VEGETABLE MANCHURIAN</b>	<b>AED 25.00</b>
Vegetable balls cooked in a sauce of ginger, garlic & soya	
<b>VEGETABLE BALLS IN SCHEZWAN SAUCE</b>	<b>AED 25.00</b>
Vegetable balls cooked in a spicy Schezwan sauce	



## RICE & NOODLES

<b>MIXED FRIED RICE</b> Steam rice stir fried with diced prawns, fish, eggs, & assorted vegetables	<b>AED 34.00</b>
<b>MIXED HAKKA NOODLES</b> Stir fried noodles with diced prawns, fish, eggs, & assorted vegetables	<b>AED 34.00</b>
<b>MIXED CHINESE CHOP SUEY</b> Crispy noodles combined with stir fried fish, prawns, chicken & assorted vegetables in white sauce	<b>AED 34.00</b>
<b>MIXED PAN FRIED NOODLES</b> Pan fried smoked noodles combined with Stir fried fish, prawns, & assorted vegetables – cooked in a brown sauce	<b>AED 34.00</b>
<b>SCHEZWAN FRIED NOODLE PRAWNS</b> Stir fried noodles cooked with prawn, chicken assorted vegetables in a fiery Schezwan sauce	<b>AED 34.00</b>
<b>CHICKEN FRIED RICE</b> Steamed rice stir fried with diced chicken pieces, spring onions & soya sauce	<b>AED 33.00</b>
<b>CHICKEN HAKKA NOODLES</b> Stir fried noodles cooked with shredded chicken & assorted vegetables	<b>AED 33.00</b>
<b>VEGETABLE FRIED RICE</b> Steamed rice stir fried with diced vegetables, soya sauce & spring onions	<b>AED 25.00</b>
<b>VEGETABLE HAKKA NOODLES</b> Stir fried noodles cooked with mix vegetables	<b>AED 25.00</b>
<b>CHILLI GARLIC NOODLES</b> Noodles with chopped flakes of garlic & chillies	<b>AED 25.00</b>





## **THAI RICE & NOODLES**

<b>STIR FRIED RICE WITH OMELETTE</b> Traditional Thai rice combined with omelette strips	<b>AED 25.00</b>
<b>THAI FRIED NOODLES</b> Noodles stir fried with assorted vegetables	<b>AED 25.00</b>
<b>THAI FRIED RICE CHICKEN / VEGETABLES / EGG</b> Steamed rice stir fried with carrots, green peas, cottage cheese – choice of chicken vegetables or egg	<b>AED 33/25/25</b>
<b>THAI GREEN RICE CHICKEN / VEGETABLE / EGG</b> Steamed rice stir fried in a special green paste of ginger garlic & lemon grass – choice of chicken vegetables or egg	<b>AED 33/25/25</b>





## THAI MAIN COURSE

<b>THAI RED CURRY PRAWNS</b>	<b>AED 39.00</b>
Prawns cooked in a traditional Thai red curry sauce	
<b>THAI RED CURRY CHICKEN</b>	<b>AED 28.00</b>
Boneless chicken chunks cooked in a fiery Thai red chilli sauce	
<b>THAI GREEN CURRY CHICKEN</b>	<b>AED 28.00</b>
Chicken cooked in a curry with lemon grass, ginger, garlic, & green chillies	
<b>FRIED CHICKEN WITH GINGER &amp; MUSHROOM</b>	<b>AED 28.00</b>
Stir fried chicken cooked in an exquisite sauce with ginger & mushroom	
<b>SPICED CHICKEN IN LEMON GRASS SAUCE</b>	<b>AED 28.00</b>
Chicken breast pieces cooked in a tangy sauce of lemon grass and red curry paste	
<b>THAI GREEN CURRY VEGETABLES</b>	<b>AED 25.00</b>
Traditional Thai curry cooked in a Thai green sauce with assorted garden fresh vegetables	
<b>THAI RED CURRY VEGETABLES</b>	<b>AED 25.00</b>
Assorted green vegetables cooked in a fiery Thai red chilli sauce	
<b>MIX VEGETABLE WITH PEANUT SAUCE</b>	<b>AED 25.00</b>
Baby-corn bamboo shoots, mushroom, carrot, stir fried in a peanut sauce with ginger & garlic	
<b>LEMON GRASS SPICY VEGETABLE</b>	<b>AED 25.00</b>
Exotic Thai vegetables cooked with lemon grass in a spicy red paste	



