



## BREAKFAST

Code No.

AL - 01	Potato Kulcha
AL - 02	Paneer Kulcha
AL - 03	Vegetable Kulcha
AL - 04	Onion Kulcha
AL - 05	Methi Kulcha
AL - 06	Poori Sabzi
AL - 07	Choola Bhatura
AL - 08	Aloo Ka Paratha
AL - 09	Vada Pav
AL - 10	Pav Bhaji
AL - 11	Veg. Sandwich
AL - 12	Chicken Sandwich
AL - 13	Veg. Cutlet
AL - 14	Chicken Cutlet

Please be informed that some dishes may take up to 30 - 40mins to be prepared.



## GRILLED TANDOORI SNACKS - VEGETERIAN

Code No.

AL - 15	Veg PLatter
AL - 16	Veg Kathi Roll
AL - 17	Paneer Kathi Roll
AL - 18	Mushroom Kathi Roll
AL - 19	Papad Kathi Roll
AL - 20	Garlic Veg Platter
AL - 21	Hariyali Paneer Tikka

## GRILLED TANDOORI SNACKS - NON-VEGETERIAN

Code No.

AL - 22	Chicken Platter (with Keema Naan)
AL - 23	Chicken Kathi Roll
AL - 24	Chicken Tikka Chops
AL - 25	Chicken Alistani Tikka
AL - 26	Mutton Kathi Roll
AL - 27	Mutton Tikka Chops
AL - 28	Mutton Gulati Kebab
AL - 29	Fish Amritsari Tikka
AL - 30	Tandoori Prawns
AL - 31	Peshawari Tangdi
AL - 32	Peshawari Kalmi

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## VEGETARIAN STARTERS

Code No.

- |         |   |
|---------|---|
| AL - 33 | <b>Samosa</b>   |
| AL - 34 | <b>Paneer Akbari Tikka</b><br>Chunk of cottage cheese marinated with yogurt and spices charcoal cooked served with onion and green serve. |
| AL - 35 | <b>Paneer Noorani Tikka</b><br>Chunk of cottage cheese marinated with cashew cooked in tandoor.   |
| AL - 36 | <b>Paneer Tikka Achari</b><br>Chunk of cottage cheese marinated with pickel cooked in tandoor.  |
| AL - 37 | <b>Paneer Finger</b><br>Cottage cheese crispy deep fried with green sauce.  |
| AL - 38 | <b>Harabhara Seekh Kebab</b><br>Made with assorted vegetables cooked in tandoor.  |
| AL - 39 | <b>Golden Mushroom Achari Tikka</b><br>Cooked in tandoor marinated with pickle Sauce  |
| AL - 40 | <b>Fried Allo Chat</b><br>Chunk of Potatoes mixed with lemon juice and onion garnished with lemon juice and onion garnished with spices.  |
| AL - 41 | <b>Peanut Masala</b>  |
| AL - 42 | <b>Masala Papad</b>   |

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## NON-VEGETARIAN STARTERS

Code No.

- |         |  |
|---------|--|
| AL - 43 | <b>Chicken Achar</b>   |
| AL - 44 | <b>Chicken Tikka Akbari]</b><br>Boneless chicken marinated in yogurt cooked in Tandoor.                                  |
| AL - 45 | <b>Chicken Kalimirch Tikka</b><br>Boneless chicken marinated with black pepper, cashew garlic, cooked in Tandoor.        |
| AL - 46 | <b>Chicken Reshmi Kebab</b><br>Thin slice of chicken cooked in Tandoor.  |
| AL - 47 | <b>Chicken Tikka Achari</b><br>Chunk of chicken pieces marinated in specially flavoured Indian spices.                   |
| AL - 48 | <b>Chicken Afghani</b><br>Chunk of chicken with cashew, yogurt and Indian spices cooked in Tandoor.                      |
| AL - 49 | <b>Kalmi Kebab</b><br>Chicken with bone marinated with cashew, saffron cooked in Tandoor.                                |
| AL - 50 | <b>Mutton Achar</b>  |
| AL - 51 | <b>Mutton Seekh Kebab</b><br>Mince goat meat cooked in Tandoor on stick.   |
| AL - 52 | <b>Mutton Shami Kebab</b><br>Mughlai Dish. Mince goat meat mixed with variety of spices and lentels cooked on hot plate. |
| AL - 53 | <b>Tandoori Chicken</b><br>½ Chicken marinated with yogurt and spices roasted in Tandoor.                                |
| AL - 54 | <b>Honey Chicken</b>   |

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## MAIN COURSE - VEGETARIAN *Lazzat -E- Handi*

Code No.

AL - 55	Cheese Tomato
AL - 56	Stuffed Capsicum Tomato
AL - 57	Paneer Korma
AL - 58	Pudina Paneer
AL - 59	Paneer Kolapuri Spicy
AL - 60	Dal-Kanpuri with Rice
AL - 61	Rajma Rice
AL - 62	Paneer Rara
AL - 63	Paneer Mushroom Taka-Tak
AL - 64	Mushroom Keema Masala
AL - 65	Mutter Paneer Mushroom
AL - 66	Pindi Chana Chick picks cooked with fresh herbs in home made style.
AL - 67	Dal Tadka Yellow lentils stir fried with butter and cummin.
AL - 68	Dhaba Dal Kanpuri Black lentils gram dal stir fried with onion, garlic, ginger, asafoetida, cummin seeds, tomato and red chilli.

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## MAIN COURSE - VEGETARIAN *Lazzat -E- Handi*

Code No.

AL - 69

### Dum Paneer Kaali Mirch

Cottage Cheese cooked with gravy in sealed handi cooked in oven garnished with black pepper.

AL - 70

### Paneer Butter Masala

Cottage cheese baked in Tandoor, cooked with onion tomato masala garnished with butter and cream.

AL - 71

### Shahi Paneer

Cooked with cashew gravy and fresh cream.

AL - 72

### Kadai Paneer

Cottage Cheese cooked with onion, tomato, capsicum, garnished with coriander and black pepper.

AL - 73

### Paneer- Do-Pyaza

Cottage Cheese cooked with onion garnished with brown onion.

AL - 74

### Malai Kofta

Cottage Cheese balls cooked in rich white gravy garnished with cream and dry fruits.

AL - 75

### Angoori Kofta

Cottage Cheese balls spinach served with tomato gravy.

AL - 76

### Palak Paneer

Cottage Cheese with spinach gravy.

AL - 77

### Paneer Pepper Masala

Chunk of Cottage Cheese green bell pepper stuffed with ginger, garlic, onion and cooked in creamy tomato sauce.

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Code No.	
AL - 78	Paneer Amritsari Bhaji
AL - 79	Paneer Pasanda
AL - 80	Paneer Bhurji
AL - 81	Paneer Kolapuri
AL - 82	Paneer Dhaniya Adrak ki
AL - 83	Paneer Mutter Masala
AL - 84	Paneer Baby Corn Masala
AL - 85	Veg Navratan Korma
AL - 86	Kaju Khumb Curry
AL - 87	Veg Patiyala

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Code No.

AL - 88

**Chana Masala**

Chic pick cooked with garlic and ginger.

AL - 89

**Vegetable Zalfrezi**

Assorted vegetable cooked with Indian spices.

AL - 90

**Aloo Gobhi Dahi Wali**

Potato and cauliflower cooked with yogurt.

AL - 91

**Baby Vegetable Masala**

Combination of assorted vegetables topped with Tawa Masala.

AL - 92

**Kashmiri Dum Aloo**

Stuffed potato cooked and served with red gravy.

AL - 93

**Methi Malai Mutter**

Green peas cooked fenugreek leaves.

AL - 94

**Mixed Vegetable Gravy**

Mixed vegetable cooked with onion and yogurt gravy.

AL - 95

**Aloo Palak**

Potato cooked with fresh spinach.

AL - 96

**Dal Makhni**

Variety of lentil's cooked with curd and cream.





Code No.

AL - 97

**Mushroom-Do-Pyaza**

Mushroom cooked with onion vegetable gravy.

AL - 98

**Baigan Bharta**

Mashed roasted brinjal cooked with onions and spices.

AL - 99

**Bhindi Masala**

Okra cooked with India spices.

AL - 100

**Methi Aloo**

Fengurik leaves cooked with potato.

AL - 101

**Rajma Masala**

Red kidney beans cooked with onion gravy.

AL - 102

**Jeera Aloo Dry**

Potato cooked with cummin seeds.

AL - 103

**Aloo Mutter Tamatar**

Potato, green peas, tomato cooked in gravy style.

AL - 104

**Tawa Paneer**

Minced cottage cheese cooked with thick butter gravy.

AL - 105

**Albela Special Dish**



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## NON-VEGETARIAN GRAVIES

Code No.

- AL - 106      **Egg Bhurji**
- AL - 107      **Egg Masala**
- AL - 108      **Butter Chicken**  
Roasted chicken cooked with tomato and butter gravy.
- AL - 109      **Chicken Kaali Mirch**  
Chicken cooked with cashew, almond and yogurt gravy.
- AL - 110      **Chicken Tikka Masala**  
Juicy chicken chunks roasted in Tandoori cooked with tomato and butter gravy.
- AL - 111      **Kadai Chicken** (Boneless/with Bone)  
Tender pieces of chicken chunks cooked with onion, tomato and capsicum.
- AL - 112      **Chicken Mughlai**  
Chicken cooked with cashew gravy.
- AL - 113      **Chicken Masala Curry**  
Chicken cooked in brown sauce.
- AL - 114      **Chicken Hydrabadi Spicy**  
Chicken marinated with garlic, ginger, red chilli and hot Indian spices cooked in brown sauce.
- AL - 115      **Chicken Rara**  
Chicken pieces cooked with tomato, onion and minced chicken meat.
- AL - 116      **Tawa Chicken**  
Thick chicken cooked in thick gravy cooked on hot plate.
- AL - 117      **Chicken Lababdar**  
Boneless chicken cooked with yogurt cream and tomato gravy.
- AL - 118      **Chicken Saghwala**  
Chicken cooked with spinach.
- AL - 119      **Chicken Kofta Curry**
- AL - 120      **Chicken Seekh Tawa**
- AL - 121      **Chicken Musallam**

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Code No.	LAZZAT - E - GHOST
AL - 122	Mutton Saghwala Mutton marinated cooked with spinach.
AL - 123	Mutton Roganjosh Mutton cooked with Herbs and brown gravy.
AL - 124	Mutton Mughlai Mutton cooked with cashew gravy.
AL - 125	Mutton Chettinad South Indian special.
AL - 126	Mutton -Da-Pyaza Mutton cooked with onion cubes.
AL - 127	Mutton Keema Masala Minced meat cooked spices.
AL - 128	Mutton Andhra Curry Mutton with spicy curry.
AL - 129	Mutton Kofta Curry
AL - 130	Mutton Seekh Tawa

## MACHLI (FISH)

AL - 131	Fish Malabar Fish cooked in South India Style.
AL - 132	Fish Fillet Fillet Ash cooked in Soft gravy.
AL - 133	Fish Masala Fish pieces cooked in brown gravy.
AL - 134	Shrimps Masala Shrimps cooked with spices.
AL - 135	Shrimps-Do-Pyaza Shrimps cooked with onion cubes.
AL - 136	Fish Saghwala Fish cooked with spinach.



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## BIRYANI & PULAV

Code No.

- |          |  |
|----------|--|
| AL - 137 | <b>Veg Biryani</b><br>Rice cooked with Vegetable spices.                           |
| AL - 138 | <b>Veg Pulav</b><br>Rice cooked with green peas and onions.                        |
| AL - 139 | <b>Kashmiri Veg Pulav</b>  |
| AL - 140 | <b>Ghee Rice</b><br>Rice cooked with butter.                                       |
| AL - 141 | <b>Jeera Rice</b><br>Rice cooked with cummin seeds.                                |
| AL - 142 | <b>Steamed Basmati Rice</b><br>Plain Rice  |
| AL - 143 | <b>Mushroom Biryani</b><br>Mushroom marinated with spicy rice.                     |
| AL - 144 | <b>Chicken Biryani</b><br>Chicken cooked with Rice and mild spices.                |
| AL - 145 | <b>Chicken hydrabadi Biryani (spicy)</b><br>Chicken cooked with extra spicy rice.  |
| AL - 146 | <b>Mutton Biryani</b><br>Mutton cooked in Rice with mild spices.                   |
| AL - 147 | <b>Hydrabadi Mutton Biryani</b><br>Mutton cooked with extra spicy Rice and spices. |
| AL - 148 | <b>Mutton Chops Rogni Biryani</b>  |

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## RAITA

Code No.

- AL - 149      **Boondi Raita**  
Boondi blended with yogurt.
- AL - 150      **Kheera Raita**  
Cucumber blended with yogurt.
- AL - 151      **Onion Raita**  
Onion blended with yogurt.
- AL - 152      **Mixed Vegetable Raita**  
Onion, tomato and Cucumber blended with yogurt.
- AL - 153      **Aloo Raita**  
Potato blended with yogurt.
- AL - 154      **Ananas Raita**  
Pineapple blended with curd.

## SUNDAY SPECIAL

- AL - 155      **North Indian Veg Thal**  
Kadhi, Dal, Dry Vegetable, Vegetable Gravy, Rice, 2 Roti, Papad, Achar, Raita
- AL - 156      **North Indian Non-Veg Thal**  
Kadhi, Dal, Dry Vegetable, Chicken Gravy, Rice, 2 Roti, Papad, Achar, Raita

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## VARIETY OF INDIAN BREADS

Code No.

AL - 157	Rotti
AL - 158	Tawa Rotti
AL - 159	Butter Rotti
AL - 160	Missi Rotti
AL - 161	Lachcha Parantha
AL - 162	Chilli Parantha
AL - 163	Paneer Parantha
AL - 164	Methi Parantha
AL - 165	Punjabi Rotti
AL - 166	Naan
AL - 167	Garlic Naan
AL - 168	Cheese Naan (with gravy)
AL - 169	Paneer Naan
AL - 170	Family Basket
AL - 171	Baby Naan
AL - 172	Green Pea Naan
AL - 173	Pudina Parantha
AL - 174	Peshwari Naan
AL - 175	Kashmiri Naan

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## DESERTS

Code No.

AL - 176

Gulab Jamun

AL - 177

Gajar Ka Halwa  
Carrot Halwa

AL - 178

Kheer  
Rice cooked with Milk and dry Fruits.



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# Chinese Cuisine

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## CHINESE VEGETARIAN STARTERS

Code No.  
AL - 179

**Crispy Potato**  
Shredded Potato and assorted vegetables stir fried in hot garlic sauce.

AL - 180

**Vegetable Munchurian**  
Chunks of cottage cheese cooked in Munchurian gravy. Can be served dry on demand.

AL - 181

**Vegetable Crispy Spicy**

AL - 182

**Chilly Paneer (Dry/Gravy)**  
Chunks of cottage cheese deep fried cooked stir fried in chilli garlic sauce.

AL - 183

**Mushroom Salt and Pepper**  
Mushroom cooked with chilli and onion flavoured sauce.

AL - 184

**Honey Chilli Cauliflower**  
Floret of cauliflower stir fried in red chilli, ginger, garlic sauce and served topped with fresh honey.

AL - 185

**Veg Spring Roll**

AL - 186

**Veg Papad Roll**

## CHINESE NON-VEGETARIAN STARTERS

AL - 187

**Chicken Spring Roll**

AL - 188

**Chilli Chicken**

AL - 189

**Chicken Lolly Pop**

AL - 190

**Chicken Munchurian**

AL - 191

**Chicken Salt & Pepper**

AL - 192

**Schezwan Chicken**



Code No.

AL - 193	Chicken Dumblings
AL - 194	Lemon Chicken
AL - 195	Chicken Hong-Kong
AL - 196	Shanghai Chicken
AL - 197	Chicken Black Bean Sauce
AL - 198	Golden Fried Prawns
AL - 199	Chilli Prawns
AL - 200	Oyster Sauce with Prawns
AL - 201	Prawn 's Schezwan Sauce
AL - 202	Prawn 's Garlic Sauce
AL - 203	Prawn 's Hong Kong

## **APPETIZERS - *Gourmet Soup's***

AL - 204	<b>Tomato &amp; Coriander Shorba</b> Soup extracted from coriander and Indian spices.
AL - 205	<b>Badam Ka Shorba</b> Highly Áavored soup of almond and vegetables.
AL - 206	<b>Chicken Shorba</b> Thin and clear extract of chicken, served with chicken pieces.



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Code No.

- AL - 207      Vegetable Sweet Corn Soup  
Soup of sweet corn.
- AL - 208      Vegetable Manchou Soup  
Soup of finely mixed vegetable.
- AL - 209      Vegetable Clear Soup
- AL - 210      Vegetable Talumein Soup

## NON-VEGETARIAN STARTERS

- AL - 211      Sweet Corn Chicken Soup
- AL - 212      Lung Fung Chicken Soup  
Finely chopped vegetables simmered in vegetable stock garnished with egg white and chicken.
- AL - 213      Peking Chicken Soup  
Experience a nourishing medley of assorted vegetable soup.
- AL - 214      Talumein Chicken Soup  
Assorted vegetable cooked in chicken stock.
- AL - 215      Crispy Rice Soup  
Combination of crispy rice served with chicken stock.
- AL - 216      Hot or Sour Chicken Soup
- AL - 217      Lemon Coriander Chicken Soup  
Soup of finely mixed vegetable.
- Continental
- AL - 218      a) Cream of Tomato Soup
- AL - 219      b) Cream of Chicken Soup



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## NOODLES AND RICE

Code No.

AL - 220

### American Chopsy

Crispy fried noodles with tomato chicken.  
Gravy garnished with egg.

AL - 221

### Vegetable Chopsy

Fine noodles garnished with tomato gravy  
and vegetables.

AL - 222

### Schezwan Chilly Noodles

Noodles with sliced chilly garnished with garlic  
Áavor Schezwan sauce.

AL - 223

### Hong Kong Hakka Noodles

Fresh noddles stir fried along with vegetables.  
With Chicken (optional).

AL - 224

### Peaking Noodles Vegetables

AL - 225

### Peaking Noodles Chicken

AL - 226

### Fried Rice Chicken

Rice cooked with chicken.

AL - 227

### Vegetable Fried Rice

AL - 228

### Egg Fried Rice

AL - 229

### Schezwan Vegetable Fried Rice

AL - 230

### Schezwan Chicken Fried Rice



## MAIN COURSE - VEGETARIAN

Code No.

AL - 231

**Schezwan Veg. with Almonds**  
Fresh vegetables cooked with capsicum  
onions and almonds

AL - 232

**Paneer in Garlic Sauce**  
Cottage cheese cooked with garlic sauce.

AL - 233

**Chefs Exotic Vegetables**  
Assorted vegetables with baby corn,  
mushroom, cauliflower shier fried in garlic sauce.

AL - 234

**Shredded Potatoes Hot & Sweet**  
Shredded potatoes stir fried in hot and  
sweet sauce .

AL - 235

**Sweet & Sour Vegetables**  
Fresh vegetables cooked in sweet and sour sauce.

## NON-VEGETARIAN

AL - 236

**Lemon Chicken Gravy**

AL - 237

**Ginger Chicken**

AL - 238

**Diced Chicken with Walnut Sauce**

AL - 239

**Sweet and Sour Fish**

AL - 240

**Schezwan Fish with Rice**

AL - 241

**Fish Fillet with Mushroom**