

## Soups

	Regular Rates	Special Rate
<b>Palak Soup</b> <i>Iron rich spinach soup</i>	<b>225</b>	<b>205</b>
<b>Mushroom Velouté</b> <i>Creamy soup with mushrooms &amp; vegetables stock</i>	<b>225</b>	<b>205</b>
<b>Broccoli Cheese Soup</b> <i>Healthy &amp; creamy broccoli soup with grated cheese</i>	<b>225</b>	<b>249</b>
<b>Juliana Soup (veg/nonveg)</b> <i>Signature soup made with shredded vegetables, spiced up with ginger &amp; chili oil</i>	<b>225</b>	<b>205</b>
<b>Roast Bell Pepper Soup</b> <i>Smokey &amp; smooth soup of char grilled bell peppers and tomatoes</i>	<b>225</b>	<b>249</b>
<b>Burnt Garlic Soup (veg / nonveg)</b> <i>Mix veg clear, spicy soup with sharp flavour of burnt garlic</i>	<b>225</b>	<b>205</b>
<b>Shredded Chicken Soup</b> <i>Chicken soup flavoured with red pepper &amp; soya</i>	<b>225</b>	<b>205</b>
<b>Mongolian Soup (veg/nonveg)</b> <i>Out &amp; out spicy soup made with chopped vegetables / shredded chicken</i>	<b>225</b>	<b>205</b>

## Starters (Non - Veg)

<b>Tava Jhinge ( Medium Prawns / King prawns)</b> <i>Shallow fried Prawns in your choice of masala - red masala / green masala / black pepper</i>	<b>920</b>	<b>849/959</b>
<b>Tandoori Jhinge ( Medium Prawns /King prawns)</b> <i>Char grilled King prawns marinated in your choice of masala - red masala / green masala / Lasooni flavour</i>	<b>920</b>	<b>849/959</b>
<b>Wok Tossed Prawns in Choice of Sauce ( Medium Prawns /King prawns)</b> <i>( Szechwan / Hot Garlic / Manchurian / Butter Garlic / Black Bean / Hunan /Salt &amp; Pepper)</i>	<b>920</b>	<b>849/959</b>
<b>Prawns Red Pepper Garlic ( Medium Prawns /King prawns)</b> <i>Crispy fried prawns tossed with red chili flakes &amp; ginger garlic</i>	<b>920</b>	<b>849/959</b>

**Government Taxes as Applicable**

<b>Bharwan Machhli ( Basa Fish / Pomfret Fish )</b> <i>Fish stuffed with tiny prawns &amp; coriander - an outstanding art of culinary skill !</i>	<b>975</b>	<b>745/955</b>
<b>Tava Machhli ( Basa Fish / Pomfret Fish )</b> <i>Shallow fried fish in your choice of masala - red masala / green masala / black pepper</i>	<b>975</b>	<b>745/955</b>
<b>Tandoori Machhli</b> <i>Whole pomfret marinated in spicy blend of herbs, char grilled in clay oven</i>	<b>975</b>	<b>955</b>
<b>Fish Fillet in choice of Oriental sauce ( Basa Fish / Pomfret Fish )</b> <i>( Szechwan / Hot Garlic / Manchurian / Butter Garlic / Black Bean / Hunan /Salt &amp; Pepper)</i>	<b>975</b>	<b>745/955</b>
<b>Gosht Seekh Kebab</b> <i>All time favourite minced lamb skewers with typical Lucknowi flavour.</i>	<b>695</b>	<b>789</b>
<b>Kakori Kebab</b> <i>Famous mouth melting minced Lamb skewers from Avadh cuisine.</i>	<b>695</b>	<b>789</b>
<b>Tandoori Murgh (Half)</b> <i>All time favourite- chicken marinated in Indian spices &amp; char grilled in clay oven</i>	<b>475</b>	<b>475</b>
<b>Murgh Hazari Tikka</b> <i>Char grilled boneless chicken marinated in cheese &amp; fresh Indian herbs</i>	<b>595</b>	<b>685</b>
<b>Murgh ke Sholey</b> <i>Char grilled boneless chicken marinated in special spice mix &amp; coated with a blend of egg &amp; coriander.</i>	<b>595</b>	<b>555</b>
<b>Murgh Sikandari Kabab</b> <i>Char grilled boneless chicken stuffed with spinach and marinated in a spicy mix with herbs and spices.</i>	<b>595</b>	<b>555</b>
<b>Murgh Shahi Roll</b> <i>Chef's specialty - Char grilled rolls of chicken breast meat stuffed with mildly spiced minced chicken &amp; cheese</i>	<b>595</b>	<b>685</b>
<b>Tangdi Kebab</b> <i>Chicken drumsticks marinated in medium spicy mixture and well done in clay oven</i>	<b>675</b>	<b>525</b>
<b>Murgh Mirch Pudina</b> <i>Chef's specialty - Spicy deep fried Chicken batons stuffed &amp; coated with mint base masala.</i>	<b>595</b>	<b>555</b>
<b>Nimboo Murgh</b> <i>Tender chicken cubes cooked in lemony sauce with dash of ginger &amp; green chili</i>	<b>595</b>	<b>685</b>

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<b>Cheesy Chicken Lollypop</b> <i>Chicken Lollypops with a cheesy twist</i>	<b>595</b>	<b>555</b>
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<b>Chicken Ponchai</b> <i>Chicken strips tossed with star anise &amp; ginger garlic paste</i>	<b>595</b>	<b>555</b>
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<b>Chicken Tossed with Choice of Sauce</b> <i>( Szechwan / Hot Garlic / Manchurian / Butter Garlic / Black Bean / Hunan / Salt &amp; Pepper)</i>	<b>595</b>	<b>555</b>
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## ———— *Starters (Veg)* ————

<b>Paneer Makhmali Rolls</b> <i>Chef's specialty - Char grilled rolls of paneer stuffed with mildly spiced minced veggies</i>	<b>490</b>	<b>585</b>
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<b>Paneer Lajawab Tikka</b> <i>Paneer cubes stuffed with blend of fresh coriander, mint, garlic &amp; cheese cooked in clay oven.</i>	<b>525</b>	<b>499</b>
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<b>Shanghai Paneer</b> <i>Cottage Cheese in a rare combination of ginger garlic &amp; peanuts</i>	<b>525</b>	<b>499</b>
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<b>Paneer in Choice of Sauce</b> <i>( Szechwan / Hot Garlic / Manchurian / Butter Garlic / Black Bean / Hunan /Salt &amp; Pepper)</i>	<b>525</b>	<b>499</b>
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<b>Dahi Ke Kebab</b> <i>Hung curd tikkies delicately spiced and shallow fried on griddle</i>	<b>525</b>	<b>499</b>
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<b>Subz Tava Rolls</b> <i>Bullets of minced mix veggies cooked on a griddle in a special mint-coriander sauce</i>	<b>465</b>	<b>395</b>
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<b>Subz Kurkure Kebab</b> <i>Mixed vegetable kebabs char grilled with crispy coating</i>	<b>465</b>	<b>395</b>
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<b>Subz Bikaneri Seekh</b> <i>Mix vegetable kebabs with twist of Bikaneri sev</i>	<b>465</b>	<b>395</b>
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<b>Tandoori Bharwan Mushrooms</b> <i>Fresh mushroom caps stuffed with spicy paneer &amp; potato mix cooked in a clay oven.</i>	<b>465</b>	<b>415</b>
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<b>Stuffed Mushroom Garlic Pepper</b> <i>Stuffed mushroom tossed in ginger garlic &amp; chili cooked in Oriental Style.</i>	<b>495</b>	<b>415</b>
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***Government Taxes as Applicable***

<b>Song of the Dragon</b>	<b>525</b>	<b>499</b>
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*Chef's Specialty - Dragon shaped rolls made of cottage cheese & minced veggies glazed with red spicy sauce*

<b>Crispy Vegetables</b>	<b>459</b>	<b>395</b>
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*Crispy fried vegetables tossed in Singapore / Szechwan / salt-n-pepper - the way you like it!*

<b>Smoked Vegetables in Hunan Sauce</b>	<b>525</b>	<b>475</b>
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*Exotic Vegetable char grilled and tossed in Hunan style*

<b>Crispy Chili Potato</b>	<b>425</b>	<b>395</b>
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*Golden fried potato cubes tossed in chili & soya sauce*

## Main Course

### Mutton

<b>Mutton Dum Masala (with bone / boneless )</b>	<b>695</b>	<b>745/799</b>
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*Lamb pieces dum cooked with select Indian spices in clay pot on slow fire*

<b>Mutton Rogan Josh</b>	<b>600</b>	<b>745</b>
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*Traditional mutton preparation with spicy gravy*

<b>Seekh Kebab Masala</b>	<b>725</b>	<b>799</b>
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*Chef Specialty - Minced lamb seekh kebabs cooked in medium spicy brown gravy*

<b>Mutton Handi (with bone / boneless )</b>	<b>695</b>	<b>745/799</b>
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*Mutton pieces cooked in brown onion gravy in Mughali style.*

## Chicken

<b>Murgh Makhanwala</b>	<b>595</b>	<b>555</b>
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*Shredded pieces of char grilled chicken, cooked in rich creamy tomato gravy*

<b>Murgh Dum Masala</b>	<b>595</b>	<b>555</b>
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*Boneless chicken pieces with Indian spices 'dum' cooked in clay pot on slow fire*

<b>Kadhai Murgh</b>	<b>595</b>	<b>555</b>
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*Chicken cooked in special kadai spices with diced onion, capsicum & tomato*

**Government Taxes as Applicable**

<b>Murgh Peshawari</b> <i>Special dish from North Frontier region - boneless chicken chunks cooked in a flavour some gravy of tomato, onion &amp; yogurt</i>	<b>595</b>	<b>585</b>
<b>Murgh Kali Mirch</b> <i>Roasted chicken chunks cooked in medium spicy gravy with punch of freshly ground black peppercorns</i>	<b>595</b>	<b>585</b>
<b>Murgh Nizami</b> <i>Chicken drumsticks cooked in a rich yet spicy blend of cream, coconut &amp; yogurt gravy (Hyderabadi style)</i>	<b>595</b>	<b>585</b>
<b>Murgh Handi Laziz</b> <i>Boneless chicken cooked in delicious spinach &amp; cheese gravy</i>	<b>595</b>	<b>555</b>
<b>Murgh Chettinad</b> <i>Chicken cooked with aromatic spices &amp; tempered with black pepper - a specialty from Chettinad (Tamil Nadu)</i>	<b>595</b>	<b>555</b>
<b>Chicken in Choice of Oriental Sauce</b> <i>( Hot Garlic / Green Garlic / Manchurian / Szechwan / Hunan / Black Pepper)</i>	<b>595</b>	<b>555</b>
<b>Chicken Shanghai Style</b> <i>Boneless chicken pieces tossed in a blend of Oyster Sauce &amp; Chili paste</i>	<b>595</b>	<b>555</b>
<b>Chicken Tsing Hoi</b> <i>Boneless chicken pieces tossed in a red sauce with crunchy nuts</i>	<b>585</b>	<b>555</b>
<b>Chicken Thai Curry ( Red / Green ) with Steam Rice</b> <i>Chicken cooked in choice of Red or Green Thai sauce</i>	<b>755</b>	<b>685</b>

## ———— Sea food ————

<b>Jhinga Mangalorian Curry ( Medium Prawns / King prawns)</b> <i>Prawns cooked in typical south Indian spicy coconut based curry</i>	<b>775</b>	<b>845/955</b>
<b>Jhinga Hara Masala ( Medium Prawns / King prawns)</b> <i>Prawns cooked together with fresh herbs like coriander, mint &amp; green chilies</i>	<b>775</b>	<b>845/955</b>
<b>Prawns in choice of Oriental sauce ( Medium Prawns / King prawns)</b> <i>( Hot Garlic / Green Garlic / Manchurian / Szechwan / Hunan / Black Pepper)</i>	<b>775</b>	<b>845/955</b>
<b>Prawns Shanghai Style ( Medium Prawns / King prawns)</b> <i>Prawns tossed in a blend of Oyster Sauce &amp; Chili paste</i>	<b>775</b>	<b>845/955</b>

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<b>Machhli Kadai Lasooni</b> ( Basa Fish / Pomfret Fish )	<del>650</del>	<b>745/955</b>
<i>Fish chunks cooked in special blend of Kadhai masala with sharp taste of garlic</i>		

<b>Stuffed Machhli Masala</b> ( Basa Fish / Pomfret Fish )	<del>650</del>	<b>745/955</b>
<i>Fish stuffed with chopped prawns coriander &amp; onion, cooked in mint based gravy</i>		

<b>Machhli Goan Curry</b> ( Basa Fish / Pomfret Fish )	<del>650</del>	<b>745/955</b>
<i>All time favourite preparation in Goan style (coconut based gravy)</i>		

<b>Fish in choice of Oriental sauce</b> ( Basa Fish / Pomfret Fish )	<del>650</del>	<b>745/955</b>
<i>( Hot Garlic / Green Garlic / Manchurian / Szechwan / Hunan / Black Pepper)</i>		

## ————— Vegetables —————

<b>Paneer Bharwan Masala</b>	<b>515</b>	<b>555</b>
<i>Char grilled cottage cheese cubes topped with mildly spiced cashew gravy</i>		

<b>Paneer Dum Masala</b>	<b>515</b>	<b>499</b>
<i>Dum' cooked cottage cheese with Chef's special mix of Indian spices.</i>		

<b>Paneer Kadhai</b>	<b>515</b>	<b>499</b>
<i>Diced cottage cheese and capsicum cooked in traditional Indian Kadhai masala</i>		

<b>Dingri Jahan-Aara</b>	<b>475</b>	<b>499</b>
<i>Stuffed button mushrooms char grilled and finished with mildly spiced tomato gravy</i>		

<b>Sunehri Subzi</b>	<b>465</b>	<b>475</b>
<i>Mixed vegetables, green peas &amp; red ywlow bellpeppers cooked in aromatic golden gravy</i>		

<b>Subzi Mohini</b>	<b>465</b>	<b>475</b>
<i>Chopped mixed vegetable curry combined with curd thickened with gram flour</i>		

<b>Hari Makai Lasooni</b>	<b>465</b>	<b>425</b>
<i>American corns cooked in spinach thick gravy with lots of garlic</i>		

<b>Subzi Basant Bahar</b>	<b>465</b>	<b>475</b>
<i>Mixed vegetables, diced onion &amp; capsicum cooked in medium spicy yellowish gravy</i>		

<b>Subzi Vilayati</b>	<b>465</b>	<b>499</b>
<i>Exotic veggies cooked in a rich yet spicy blend of cream, coconut &amp; yogurt gravy (Hyderabadi style)</i>		

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<b>Panchratna Subzi</b> <i>Combination of cottage cheese &amp; four vegetables cooked in medium spicy red gravy</i>	<b>465</b>	<b>475</b>
<b>Subzi Lazeez</b> <i>Combination of vegetables and tri - colour capsicums cooked in rich yellowish brown gravy</i>	<b>465</b>	<b>475</b>
<b>Subzi Asmani Korma</b> <i>Mixed Vegetables cooked in medium spicy spinach gravy</i>	<b>465</b>	<b>475</b>
<b>Kofta Curry (Choice of Kofta)</b> <i>Your choice of dumplings cooked in cashew nut gravy or tomato gravy - the way you like it!</i>	<b>505</b>	<b>499</b>
<b>Aloo Sialkoti</b> <i>Char grilled potatoes stuffed with a special mix of green peas, paneer &amp; mashed potato cooked in Punjabi brown gravy</i>	<b>465</b>	<b>475</b>
<b>Bhindi in your favourite style</b> <i>Lady's fingers cooked in your choice of style (Kadai / Amchur masala / Tava)</i>	<b>455</b>	<b>425</b>
<b>Dal Makhani</b> <i>Black lentils simmered overnight with ginger &amp; garlic, tempered with home churned butter &amp; cream</i>	<b>335</b>	<b>335</b>
<b>Dal Tadka</b> <i>Yellow lentils with the classic tempering of spices</i>	<b>299</b>	<b>335</b>
<b>Diced Vegetables in Choice of Oriental Sauce</b> <i>( Hot Garlic / Green Garlic / Manchurian / Szechwan / Hunan / Black Pepper)</i>	<b>465</b>	<b>445</b>
<b>Exotic Vegetables in Parsley Sauce</b> <i>Exotic vegetables cooked in fresh green sauce with oriental herbs &amp; parsley</i>	<b>465</b>	<b>445</b>
<b>Vegetable Balls in Choice of Oriental Sauce</b> <i>Minced veg balls cooked in ( Hot Garlic / Manchurian )</i>	<b>455</b>	<b>395</b>
<b>Paneer in Choice of Oriental Sauce</b> <i>( Hot Garlic / Green Garlic / Manchurian / Szechwan / Hunan / Black Pepper)</i>	<b>515</b>	<b>499</b>
<b>Vegetable Thai Curry ( Red / Green ) with Steam Rice</b> <i>Vegetables cooked in choice of Red or Green Thai sauce</i>	<b>699</b>	<b>585</b>

**Government Taxes as Applicable**

## — Accompaniments —

<b>Hawaiian Salad</b>	<b>345</b>	<b>315</b>
<i>All time popular salad with shredded poached chicken and pineapple with mayonnaise.</i>		
<b>Caesar's Salad</b>	<b>235</b>	<b>225</b>
<i>Crunchy Lettuce and croutons salad</i>		
<b>Lettuce &amp; Veggies Honey Lemon</b>	<b>275</b>	<b>225</b>
<i>Diced lettuce and crunchy veggies salad with honey lemon dressing</i>		
<b>Fresh Green Salad</b>	<b>185</b>	<b>165</b>
<i>Healthy salad made of fresh cut veggies</i>		
<b>Choice of Raita</b>	<b>195</b>	<b>155</b>
<i>(Mix Veg, Boondi, Pineapple, Garlic, Spinach, Mint &amp; Potato)</i>		

## — Indian Breads —

<b>Roti ki Tokri</b>	<b>420</b>	<b>445</b>
<i>Assorted Indian breads served in a basket</i>		
<b>Garlic Naan</b>	<b>150</b>	<b>155</b>
<i>Leavened bread made from refined flour, with Garlic &amp; cooked in clay oven</i>		
<b>Amritsari Kulcha</b>	<b>160</b>	<b>165</b>
<i>Scrumptious Indian bread with your choice of stuffing - spiced potato / cottage cheese / onion</i>		
<b>Lachhedar Paratha</b>	<b>90</b>	<b>99</b>
<i>Tandoor cooked flaky &amp; layered whole wheat bread</i>		
<b>Multi Grain Paratha</b>	<b>105</b>	<b>110</b>
<i>Indian bread made of a combination of healthy grains</i>		
<b>Ulte Tave ka Paratha</b>	<b>105</b>	<b>125</b>
<i>Leavened bread of refined flour cooked on dome griddle</i>		

**Government Taxes as Applicable**



<b>Makhani Naan</b> <i>Leavened bread cooked in the traditional clay oven and brushed with butter</i>	<b>90</b>	<b>99</b>
<b>Khasta Roti</b> <i>Flakey biscuit-like crispy Indian Bread</i>	<b>85</b>	<b>99</b>
<b>Wheat Roomali Roti</b> <i>Skillfully done wafer thin whole wheat Indian bread cooked on a dome griddle</i>	<b>90</b>	<b>100</b>
<b>Naan /Paratha</b> <i>Leavened bread cooked in the traditional clay oven</i>	<b>75</b>	<b>85</b>
<b>Tandoori Roti</b> <i>Palm flattened whole wheat bread baked in clay oven</i>	<b>65</b>	<b>65</b>
<b>Masala Khichiya Papad</b> <i>Gujarati style crispy speciality with flavoursome onion &amp; coriander topping.</i>	<b>95</b>	<b>105</b>
<b>Masala Papad</b> <i>Spiced Indian crisps with sprinkled spices &amp; chopped onion, coriander</i>	<b>65</b>	<b>89</b>

## ————— *Rice & Noodles (Veg / Non - Veg)* —————

<b>Mutton Dum Biryani (with bone / boneless )</b> <i>Combination of rice &amp; tender lamb pieces 'dum' cooked with whole spices</i>	<b>695</b>	<b>595/665</b>
<b>Murgh Dum Biryani</b> <i>Combination of rice &amp; tender chicken pieces 'dum' cooked with whole spices</i>	<b>595</b>	<b>585</b>
<b>Veg. Dum Biryani</b> <i>Combination of rice &amp; mix vegetables &amp; potatoes 'dum' cooked with whole spices</i>	<b>435</b>	<b>435</b>
<b>Choice of Pulao</b> <i>Kadhai Pulao / Pancharatna Pulao / Veg Pulao</i>	<b>395</b>	<b>425</b>
<b>Jeera Rice</b> <i>Boiled rice tossed with cackled cumin seeds</i>	<b>320</b>	<b>315</b>
<b>Steam Rice</b> <i>Fluffy steam basmati</i>	<b>245</b>	<b>259</b>

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<b>Clay Pot Rice (Vegetable / Chicken)</b> <i>Rice with exotic vegetables cooked in soya &amp; chili base sauce, served in pot</i>	<b>455</b>	<b>470</b>
<b>Crunchy Burnt Garlic Fried Rice (Veg/Non – Veg)</b> <i>Fried rice prepared with seasoning of crunchy burnt garlic</i>	<b>385</b>	<b>395</b>
<b>Mongolian Rice (Veg / Non – Veg)</b> <i>Fried rice tossed with Exotic Vegetables / Chicken in spicy chili oil</i>	<b>455</b>	<b>449</b>
<b>Thai Fried Rice ( Veg / Non – Veg )</b> <i>Fried rice tossed with Vegetable / Chicken in Thai style</i>	<b>385</b>	<b>395</b>
<b>Pan-Fried Noodles ( Veg / Non – Veg )</b> <i>Crispy noodles with choice of sauce, vegetables / Chicken on top (Sauce - Schezwan / Hunan / Manchurian / Hot garlic )</i>	<b>385</b>	<b>395</b>
<b>Shanghai Noodles (veg / nonveg)</b> <i>Noodles tossed with exotic vegetables and ginger garlic sauce</i>	<b>385</b>	<b>395</b>
<b>Shantung Noodles (veg/ nonveg)</b> <i>Steamed noodles in red chili &amp; garlic sauce with sautéed baby corn &amp; bean sprout / shredded chicken &amp; bean sprouts</i>	<b>455</b>	<b>470</b>

## *Beverages*

<b>Masala Chaas</b> <i>Butter milk spiced up with mint, coriander, ginger</i>	<b>150</b>	<b>105</b>
<b>Ice Tea (Flavoured)</b> <i>Ice chilled tea flavoured with peach or lemon</i>	<b>150</b>	<b>110</b>
<b>Jaljeera</b> <i>Chilled drink flavoured with cumin, mint &amp; juice of lemon</i>	<b>85</b>	<b>70</b>
<b>Aerated Drinks</b>	<b>80</b>	<b>60</b>
<b>Bottled Water</b>	<b>80</b>	<b>60</b>
<b>Nimbu Soda / Water</b>	<b>70</b>	<b>70</b>

***Government Taxes as Applicable***

## *— Desserts & Ice Cream —*

<b>Angoori Jamun with Rabdi</b>	<b>195</b>	<b>215</b>
<i>Mini dumplings of reduced milk deep fried in ghee, soaked in sugar syrup &amp; served with thick milk</i>		
<b>Hot Gulab Jamun</b>	<b>105</b>	<b>115</b>
<i>Reduced milk dumplings deep fried in clarified butter &amp; soaked in sugar syrup</i>		
<b>Litchi Pineapple Sundae</b>	<b>225</b>	<b>225</b>
<i>Pineapple tidbits &amp; Litchi tossed in sugar syrup, draped with three scoops of ice-cream</i>		
<b>Kulfi Falooda</b>	<b>225</b>	<b>225</b>
<i>Creamy milk based Indian native ice dessert served with flavoured arrowroot string hoppers</i>		
<b>Caramel Custard</b>	<b>135</b>	<b>105</b>
<i>Milk custard steamed with caramel syrup</i>		
<b>Darsaan with Ice – Cream (Chinese)</b>	<b>145</b>	<b>135</b>
<i>Chef's specialty fried noodles tossed with honey, sesame seeds &amp; served with Vanilla Ice - Cream</i>		
<b>Ice Cream</b>	<b>135</b>	<b>105</b>
<i>Vanilla / Butterscotch / Chocolate</i>		
<b>Sizzling Brownie</b>	<b>350</b>	<b>315</b>
<i>A sizzling touch is a great value-add for sizzling brownies. Mouth-wateringly delicious dessert</i>		

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**Cooking medium : Refined Sunflower Oil / Ghee / Butter / Olive Oil**