

Bombay
to
BEIJING





BRANDBURY to BEIJING



Fine Indian and Chinese cuisine

INDIAN MENU

APPETIZERS

VEGETARIAN

Aloo Mutter Samosa 4
(Crisp turnovers stuffed with potatoes and peas)

Onion Garam Pakora 4
(Crispy fried onion with gram (besan) flour and Indian spices)

Veg and Paneer Pakora 5
(Fritters stuffed with assorted vegetables)

NON VEGETARIAN

Keema Mutter Samosa 6
(Crispy turnovers stuffed minced lamb, potatoes and peas)

Shrimp Pakora 8
(Delicately spiced and deep fried shrimp fritters)

Masala Fried Fish 7
(Strips of tilapia fillet cooked to perfection in Indian style in spices and herbs)

Chicken 65 7
(Marinated chicken deep fried and cooked in yogurt and spices)

Varutha Curry
(Chicken/Mutton/Prawns) 7/7/8
(Pan fried south Indian style)

TANDOORI SPECIALS

Murgh Mallai Kabab 8
(Boneless chicken marinated with spices, cheese and cream grilled in clay pot)

Chicken Tikka 8
(Chicken tikka marinated with Kashmiri chilli spices and grilled in clay pot)

Kastoori Kabab 9
(Boneless chicken marinated with crushed pepper and besan flour with egg yolk and grilled in clay pot)

Kadak Sheek Kabab 8
(Minced chicken mixed with onion, herbs and spices stuffed with cheese and chilli and grilled in clay pot and finished deep fried)

Lamb Sheek Kabab 8
(Minced lamb mixed with onion and herbs, spices grilled in clay pot)

Tandoori Chicken 9
(Tandoor grilled chicken marinated in yogurt and spices grilled in clay pot)

SOUPS & SALADS

Lentil Soup (Veg/Non Veg) 3
(Split lentil cooked with spices)

Tomato Sorba 3
(Tomatoes cooked with spices)

Green Salad 4
(Sliced onion, tomatoes, carrot cucumber)

Chicken Hawaiian Salad 5
(Chicken tikka sliced with green pepper onion, pineapple, vinegar dressing)

Kuchumber Salad 4
(Thinly cut slices of vegetables in vinegar dressing)

Tandoori Salad 6
(Marinated with onion, bell pepper, tomato, paneer, cooked in clay pot)

MANGOURSE

VEGETARIAN

Navarathan Korma 10
(Mix vegetables, fruits and nuts in creamy sauce)

Mix Vegetable Curry 10
(Mix vegetable cooked with Indian spicy gravy)

Vegetable Makhni 10
(Mix vegetables with tomato, honey and Indian spices in a red sauce)

Subji Miloni 10
(Mix vegetables in green sauce)

Channa Masala 9
(Chickpeas with ground spices, onion, ginger, garlic and cilantro)

Malai Kofta 11
(Cottage Cheese Balls with cashew and raisins in Indian flavored spices)

Rajma Masala 10
(Kidney beans with ground spices, onion, ginger, garlic and cilantro)

Aloo Gobi 9
(Cauliflower and potato stir fried with Indian spices)

Aloo Palak 9
(Potatoes with green sauce)

Daal Peshawari 11
(Lentil cooked in cream, butter, ginger, garlic, tomato with Indian spices)

Daal Tadka 9
(Lentils fried cumin cooked in onion, tomato, garlic and spices)

Paneer Butter Masala 11
(Cottage cheese with butter cream honey in tomato sauce)

Palak Paneer 11
(Cottage cheese with green sauce)

Mutter Paneer 11
(Cottage cheese green peas with cream sauce)

Dingri Mutter Hara Pyaza 11
(Mushroom and green peas in yellow gravy garnish with scallion)

NON-VEGETARIAN

Lamb /Chicken /Prawns Korma 12/12/13
(Moghlai delight, creamy sweet and spicy with the flavor of cardamom)

Lamb/Chicken/Prawns Chettinad 12/12/13
(Chettinad delight, spicy gravy with coconut milk and pepper)

Lamb Rogan Josh 13
(Lamb cooked in spicy gravy and flavored in nutmeg)

Kadai Chicken 12
(Boneless chicken with dried red chilli, garlic, red semi gravy)

Chicken Kurchan 12
(Thigh meat of chicken juliennes, onion, capsicum, tomato cooked in red gravy)

Chicken Tikka Masala 13
(Boneless breast of chicken diced onion capsicum red gravy)

Chicken /Prawns Saag 12/13
(Boneless breast of chicken, garlic flavored creamy green sauce)

INDIAN BREADS

Roti 2
(Whole wheat flat bread baked in clay oven)

Naan 3
(Bread, plain or with butter baked in clay oven)

Paratha 3
(Multi-layered whole wheat bread baked in clay oven)

Aloo paratha 3
(Whole wheat bread stuffed with potatoes, indian spices)

Onion Kulcha 3
(Bread stuffed with onions and baked in clay oven)

Bharwan Kulcha 3
(Paratha stuffed with paneer and baked in clay oven)

Garlic Naan 3

भारियाना च पदम

Veg Biryani 11
(Basmati rice cooked with vegetable, spices, and herbs)

Chicken Biryani 14
(Basmati rice cooked with chicken, spices, and herbs)

Lamb Biryani 14
(Basmati rice cooked with lamb, spices, and herbs)

Shrimp Biryani 14
(Basmati rice cooked with shrimp, spices, and herbs)

Keema Rice 14
(Basmati rice cooked with lamb keema, egg, and south Indian spices)

Pulao (Jeera/Kashmiri/Veg) 8
(Basmati rice flavored with whole garam masala, vegetables, dried-fruits, and nuts)

DESSERTS

Rice Kheer 4
(Basmati rice pudding with raisins and nuts)

Mango Kulfi 5
(Indian ice cream with milk, mangos, nuts, raisins)

Gulab Jamun 5
(Juicy cheese balls dipped in sugar syrup)

Gulab Jamun with Ice Cream 6

BEVERAGES

COLD

Mango Lassi 4
(Mango pulp with yogurt)

Sweet Lassi 3
(Sugar syrup with yogurt)

Salt Lassi 3
(Yogurt with salt)

Mango Shake 4

HOT

Coffee 3
(South Indian traditional style coffee)


Masala Chai 2
(Finest Darjeeling tea leaves brewed with cardamom, cinnamon, cloves)


CHINESE MENU

APPETIZERS

VEGETARIAN

Golden Fried Baby Corn 6
(Delicately spiced and deep fried baby corn fritters)

 **Cauliflower Manchurian Dry** 6
(Crispy cauliflower mildly spiced with green chili, ginger, soy sauce)

 **Vegetable Dumpling Salt and Pepper** 6
(Crispy vegetable dumpling tossed with crushed pepper, green onion, fresh chili)


Veg Spring Rolls 6
(Crispy spring rolls filled with aromatic vegetables, spices served with sweet garlic sauce)


Potato Crushed Peppercorn 6
(Crispy fried pieces of potatoes tossed with onion and peppery soy vinegar mixture)


Fried Vegetable balls tossed in Sweet Chili Sauce 6
(Tofu and vegetable balls tossed with sweet chili sauce)

NON-VEGETARIAN

Golden Fried Prawns 9
(Delicately spiced and golden fried tiger prawns)


 **Spicy Hunan Prawns** 9
(Crispy fried prawns tossed with bell peppers and flavored with light soy sauce and rice vinegar)

 **Chicken Manchurian Dry** 7
(Marinated chicken in mildly spiced green chili, ginger and soy sauce)

 **Chicken Pepper and Celery** 7
(Marinated chicken cooked with crushed pepper, green onion, celery)

Chicken Spring Rolls 7
(Crispy rolls filled with chicken, vegetables and spices served with sweet garlic sauce)

Wok Charred Cumin Lamb 8
(Wok charred sliced lamb with fresh ground chili, onion and crushed cumin seeds)

 **Chilly Beef Dry** 8
(Sliced tenderloin marinated with ginger, garlic and soy, cooked in house special spicy chili sauce)

SOUPS

VEGETARIAN

Vegetable Clear Soup 3

Sweet Corn Veg Soup 3

Tomato Coriander Soup 3

Vegetable Wonton Soup 3

 Hot and Sour Veg Soup 3

NON-VEGETARIAN

Chicken Clear Soup 4

Sweet Corn Chicken Soup 4

Tomato Egg Drop Soup 4

Chicken Wonton Soup 4

 Hot and Sour Chicken Soup 4

MAINCOURSE

VEGETARIAN

Stir Fried Chinese Greens 9

(Stir fried green vegetable with dry red chili, Szechuan pepper and garlic)

 Mix Vegetable Dumpling
in Chili Soy Sauce 9

(Fried vegetable dumpling cooked in green chili, cilantro and soy sauce)

Mix Vegetable in Governor's Sauce 9

(Mix vegetable and tofu cooked cashew nut and governor's sauce)

 Vegetable and Tofu Szechuan Sauce 9

(Seasonal vegetable and tofu cooked in house special Szechuan sauce)

Broccoli, Baby corn,
Mushroom in Ginger Sauce 9

(Broccoli, baby corn, mushroom cooked in soy and ginger sauce)

Sweet and Sour Vegetables 9

(Exotic vegetable and pineapple cooked in sweet and sour sauce)

NON-VEGETARIAN


 Prawns in XO Sauce 14

(Crispy fried tiger prawns tossed with bell peppers, celery and our special shrimp sauce)


 Prawns in Chili Oyster Sauce 14

(Marinated tiger prawns cooked in green chilies, green onion, and oyster flavor sauce)

 **Spicy Chili Chicken** 12
(All time favorite. Specially marinated chicken cooked in a fiery spicy sauce)

 **Chicken Chili Szechuan Sauce** 12
(Diced chicken thigh marinated in ginger, garlic, soy and cooked in our house special Szechuan sauce)

Chicken in Sweet and Sour Sauce 12
(Fried chicken tossed with pineapple, tomatoes, sweet and sour sauce)

 **Lamb Chili Coconut Sauce** 13
(Marinated lamb cooked in fresh chilies, cilantro and coconut cream)

Lamb in Garlic Sauce 13
(Fried lamb tossed in garlic, tomato chili sauce)

NOODLES

Stir Fried Hakka Noodles 9/10/11/11
(Veg/Chicken/Shrimp/Mix-meat)

 **Szechuan Noodles** 9/10/11/11
(Veg/Chicken/Shrimp/Mix-meat)

 **Chili Garlic Noodles** 9/10/11/11
(Veg/Chicken/Shrimp/Mix-meat)

American Chopsuey 11/12
(Veg/Chicken)

 **Singapore Rice Noodles** 11/12
(Veg/Chicken)

Cantonese Rice Noodles 11/12
(Veg/Chicken)

FRIED RICE

Fried Rice 9/10/11/11
(Veg/Chicken/Shrimp/Mix-meat)

 **Szechuan Fried Rice** 9/10/11/11
(Veg/Chicken/Shrimp/Mix-meat)

Burnt Garlic Fried Rice 9/10
(Veg/Chicken)

Tomato and Egg Fried Rice 9

 **Shrimp Fried Rice with XO Sauce** 12

Steam Rice 2

DESSERTS

Darsaan with Ice-Cream 6

Sesame Banana with Ice-Cream 5

Lychees with Ice-Cream 5

Fried Ice Cream 5

We use only Halal Meats

A Customary 15% Gratuity is added for party of 6 and above

