

INDIAN SELECTION

SOUPS

Shorba Tomato / Palak / Veg	85
Mulligatwani	85
Cream of Tomato / Palak / Veg	85
Cream of Chicken	95

STARTERS (VEG)

Hara Bara Kebab / Aloo Corn Tikki	140
Paneer Papri Tikki	150
Veg Aclairs	150
Bannu Tikki	145

STARTERS (NON VEG)

Rawa Fried Fish Pomfret	275
Fish Koliowala	275/250/250/250
(Pomfret / Prawns / Rawas / Surmai)	
Tawa Fry	275/250/250/250
(Pomfret / Prawns / Rawas / Surmai)	
Fish Finger withy Tarter Sauce	275/250
(Pomfret / Rawas)	

TANDOOR SELECTION (VEG)

Babri Kebab	200
Subzi Nawabi Seekh Kebab	160
Subzi Moti Seekh Kebab	160
Chilli Mill Seekh Kebab	145
Mushroom Pahadi/Multani	150
Mushroom Khazana	160
Tanddori Mushroom	145

Tandoori Aloo/Aloo Hydrabadi	130
Tandoori Babycorn	140
Paneer Tikka	150
Paneer Sultani Tikka	160
Paneer Shole Tikka	160
Paneer Hariyali Tikka	160
Paneer Makhmal Tikka	160
Assorted Veg Tandoori Kebab Platter	350

TANDOOR SELECTION (NON VEG)

Murg Tandoori (Full/ Half)	290/150
Murg Rashmi Tikka	200
Murg Jugalbandi Tikka	200
Murg Hydrabadi Tikka	200
Murg Lahori Seekh Kebab	225
Murg Banjara Kebab	200
Murg Mohini Kebab	225
Murg Hazarbi Tikka	200
Murg Uttaranchal/ Rosali Kebab	250
Mutton Seekh Kebab	250
Assorted Non-Veg Kebab Platter	700
Tandoori Pomfret	275
Macchi Tikka Pomfret	275
Macchi Tikka Rawas	250
Macchi Hariyali Tikka (Pomfret/Rawas)	275/ 250
Macchi Juglabandi Tikka (Pomfret/Rawas)	275/ 250
Machhi banjara Tikka (Pomfret/Rawas)	275/ 250
Macchi Pahadi Tikka (Pomfret/Rawas)	275/ 250
Jhinga Hariyali Tikka	275

Tandoori Jhinga	275
Jhinga Banjara Tikka	275
Sea Food Tandoori Platter	900

MAIN COURSE (VEG)

Paneer Chop Masala	160
Cottage Cheese stuffed with spinach Cooked in Spicy Red Gravy	
Panner Peshwari	150
Cottage Cheese Cubes Cooked in Royal Yellow Gravy	
Paneer Tikka Masala	160
Cubs of Delicate Cheese Lightly Cooked In Tandoor and Spicy Tomato Gravy	
Paneer Pasanda	160
Stuffed Cottage Cheese cooked in Rich cashewnut Gravy	
Paneer Lasooni Methi	160
Classic Combination of Fenugreek and Cottage cheese with Garlic Tadka	
Paneer Butter Masala	150
Cottage Cheese cooked in rich Tomato Gravy with touch of Butter	
Palak Paneer	150
A Classic combination of Spinach And Cottage cheese	
Miloni Tarkari	160
Seasonal Vegetables cooked in A Spinach and curried Mustard Leaves Gravy	

Sarso Ka Saag	150
All Time Favorite	
Subzi Makhmali	160
A Classic Combination of fine Chopped Vegetables & Paneer cooked in Red Gravy	
Subzi Diwani Hundi	155
Seasonal Vegetables Cooked in Onion & Spinach Gravy	
Babycorn Capsicum Masala	155
Combination of Babycorn and Capsicum Cooked together in Onion Based Gravy	
Bhindi Aap Ki Pasand	150
Bhindi Masala/ Crispy Fry/ Tawa	
Subzi Bemisal	160
Classical Combination of Minced vegetable Cooked in Rich Yellow Gravy	
Subzi Jalfrezi	160
Shallow Fried Onion Capsicum & Seasonal Vegetables Tossed in Onion based Gravy	
Hari Makai Khas	140
American Corn Cooked with Fine Chopped Spinach Gravy	
Subzi Laziz	150
Assorted diced Vegetable cooked In Rich Yellow Gravy	
Subzi Kadhai	150
Assorted Julian Vegetable cooked In Onion Based Gravy	
Subzi Seekh Kebab Masala	160
Barbequed Mix Veg Seekh Kebab Tossed in Onion Based Gravy	

Methi Tikka Masala	150
Deep Fried Fenugreek Cutlets Cooked in rich Yellow Gravy	
Methi Mutter Malai	150
Classic Combination of Fenugreek and Green Peas in a creamy Cashewnut gravy	
Subzi Bhuna	150
Assorted dicided Vegetable Cooked in Spicy Red Gravy	
Chole Masaledar	150
Authentic Rich Cooked Chick Peas in Punjabi style	
Veg Kofta/ Malai Kofta/ Cheese Palak Kofta	160
Dum Aloo Punjabi	150
Dal Makhani	140
Dal Tadka/ Dal Fry	120
Dahi Kadi/ Pakodi	130

SEA FOOD SPECIALITIES

Pomfret Amritsari	275
Shallow Fried Fillet of Pomfret Tossed With Spicy Red Gravy	
Pomfret Chutneywala	275
Fillet of Pomfret cooked with Spicy Mint & Coriander Chutney	
Macchi Ka Saalan	250
(Pomfret / Surmai / Rawas / Prawns)	
Sea Food Tikka Masala as Per Choice	275
(Pomfret / Rawas)	

Sea Food Kadhai as per Choice	275
(Pomfret / Surmai / Rawas / Prawns)	
Prawns Charminar	280
Sautéed Prawns Served in Onion Based Brown Gravy	
Prawns Madira	280
Sea Food Goan Curry	275
(Pomfret / Surmai / Rawas / Prawns)	

MAIN COURSE (NON-VEG)

Murg Angara	200
Barbequed Chicken Morsels Cooked In Spicy Red Gravy	
Murg Gulati	200
Chunks of Chicken Cooked with Curry Leaves & Touch of Mustard Flavour	
Murg Lahori Masala	200
Cubes of tender Chicken Cooked with Mustard Paste & Rich Brawn Gravy	
Murg Makhani	200
A Delicate Chicken Cooked In Mild Tomato Gravy	
Murg Achari Masala	200
Boneless Chicken Cooked In Pickle Flavour Curry	
Murg Afghani	200
Delicate Chicken Pieces Cooked Together with Yoghurt and Onion Paste	

Murg Patiala 225

Barbequed Julian chicken Wrapped In Egg
Omlette and Served with Spicy Red Gravy

Murg Tikka Masala 200

Boneless Barbequed Chicken Cooked
In Spicy Red Gravy

Methi Murg 200

Fiery Chicken cooked Together
With Fenugreek Masala

Murg Tawa Lajawab 200

Succulent Pieces of Chicken cooked in
Thick Brown Gravy Served on a Tawa

Murg Ra Ra Masala 210

Chunks & Minced Chicken Cooked
Together in Red Gravy

Murg Hydrabadi Masala 200

Chunks of Chicken Tossed with fine
Blend of Coriander, Mint & Onion Gravy

LAMB SPECIALIST

Rogan Gosht 220

Bone Mutton Meat Cooked in
Traditional Punjabi Style

Bhuna Gosht 240

A Popular Lamb Preparation with
Selected Indian Herbs and Spices

Gosht Lababdar 240

Chunks of Mutton Meat tossed with Tomatoes,
Capsicums & Onions Served in Brown Gravy

Dhania Gosht	220
Tender mutton cooked with coriander & Onion Base Gravy	
Gosht Ra Ra Masala	240
Chunks of Mutton Meat and minced cooked with coriander & Onion Base Gravy	
Mutton Keema Mutter	220
Minced of Meat & Green Peas cooked Together with Indian Spices	
Kadhai Gosht	220
Tender mutton Chunks Tossed with Indian Spices Served in Spicy Brown Fravy	

ROTIS

Roti Ki Tokri	250
Chicken Keema Naan	125
Lamb Keema Naan	140
Stuffed Paratha/ Naan/ Kulcha	60
Cheese Naan / Garlic Naan	60
Rashmi Tawa Paratha	50
Butter Romali / Plain Romali	40/35
Butter Paratha/ Naan/ Kulcha	40
Methi/ Pudhina / Laccha Paratha	40
Makai Rotti/ Missi Roti	35
Butter Roti // Plain Roti	28/22

RICE PREPARATIONS

Steamed Rice	90
Plain Basmati Rice Steam cooked	

Jeera Rice	110
Cumin and Basmati Rice tossed in Butter	
Dal Khichdi /Palak khichdi	140
The Finest Basmati Rice Cooked with Lentils or Spinach with touch of Ghee	
Subzi Pulav /Peas Pulav	150
The King of Rice tossed with Assorted Vegetables and Paneer or Peas	
Kashmiri Pulav	150
A Royal Pulav, Combination of fruits and nuts	
Subzi Dum Biryani / Gosht Dum Biryani	200/230
Meat & Rice Steam Dum Cooked with Indian Spices Served in a clay Pot	
Prawns Dum Biryani	250
Shrimps and Basmati Steam Cooked with Indian Spices and Herbs in a Clay Pot	

SALADS / RAITHAS

Green Salad	90
Russian Salad	120
French fries	120
Chicken Hawalian Salad	150
Egg & Mayonise Salad	120
Plain Curd	85
Choice of Raitas	95

(Boond/ Mix Veg./Pineapple/Palak/Aloo)

CHINESE SELECTION - VEG. SOUPS

Veg Manchow Soup	85
Veg Hot N Sour Soup	85

Veg Sweet Corn Soup	85
Veg Lemaon Corriander Soup	85
Veg Burnt Garlic Clear Soup	85
Veg Talumein Soup	90
Veg Mangolian Fire Pot Soup	95
Veg Tom Yum Soup	95
Three Treasure Ginger Garlic Soup	95
Cream of American Corn & Noodle Soup	95
Veg Rainbow Soup	95

CHINESE SELECTION – NON VEG SOUPS

Chicken Manchow Soup	95
Chicken Hot 'N' Sour Soup	95
Chicken Sweet Corn Soup	95
Chicken Rainbow Soup	100
Chicken Lung Fung Soup	95
Chicken & Egg Drop Soup	95
Chicken / Prawns Dumpling Soup	100/110
Chicken Telumein Soup	100
Chicken Mangolian Fire Pot Soup	100
Spicy Crab Meat Soup	110
Sea Food Soup	110

STARTERS (VEG)

Spring Rolls (Veg/ Palak)	140
Spring Roll (Cheese/ Paneer)	150
Crispy Potato Chilly with Spring Onion	135
Corn Cheese Balls in Singapore Style	150
Crispy Thread Paneer	150
Crispy Veg./ Indonetion Crispy Veg	140

Veg Crunchy Munchy	135
Veg Manchurian	135
Paneer / Corn / Veg Sesame Corn Toast	140
Assorted Veg / Paneer & Corn in Spinach Sauce	140
Paneer Chilly	150
Work Tossed Vegetables	200
Veg Wonton Fried / Steamed	130
Golden Fried Baby Corn	140
Roesti with spinach & Corn Augratin	180

STARTERS (NON-VEG)

Chicken in Choice of Sauce	190
Human / Black Bean / Tsinghol / X.O/ Szechwan / Butter Garlic	
Hakka Style Chicken	190
Roast Lamb Chilly	240
Dried Crispy Lamb with spring Onion	240
Chicken Lollypop	180
Chiken in Tri Pepper Ginger	190
Mangolian Chiken in Bird Nest	190
Jade Chicken Chilly	190
Spring Rolls Chicken / Prawns	180/200
Work with chicken	200
Chicken /Prawns wantons (Steamed / Fried)	180/200
Crispy Sesame Chicken	190
Salt & Pepper Fish / Prawns	250
Golden Fried Fish / Prawns	250
Butter Garlic Fish / Prawns	250
Fish / Prawns in Choice of Sauce	250

Pomfret in Taiwan Sauce	275
Slice Fish in Tsingal Sauce	260

MAIN COURSE (VEG)

Mushroom, Baby corn & Bamboo	
Shoot in Chilly Garlic Sauce	160
Mushroom, Baby corn & Bamboo	
Shoot Tossed in Chilli Garlic sauce	
Farmed Veg In Green Pepper Sauce	160
Exotic Veg. Sauted in mild Green Pepper sauce	
Three Treasure Veg in Hunan Sauce	160
Baby corn, Brocoli, Zucchini served	
In Classic Hunan Sauce	
Assorted Veg. In Szechwan Sauce	145
Assorted Seasonal Vegetables cooked	
With Szechwan Sauce	
Garden Veg In Chilly Basil Sauce	160
Mushroom, Baby corn Zucchini,	
Packchoy tossed in Chilly Basil Sauce	
Cottage Cheese in Choice of Sauce	160
Hunan / Black Bean / Tsinghoi / XO /	
Szechwan / Butter Garlic	

SEA FOOD

Fish in Oyster Sauce	250
Slice Fish cooked in Imported Oyster Sauce	
Prawns in B.B.Q. Sauce	250
Sauteed Prawns in Homemade B.B.Q. Sauce	
Stir Fried Prawns in Garlic Sauce	250
Prawns Stuffed in Szechwan pepper Corn &	

Whole Garlic cooked in Light Sauce

Sweet & Sour Fish / Prawns 250

Fish / Prawns Cooked in fresh Tomato Sauce

Bell Pepper and Touch of Vinegar

Tsinghol Prawns / Fish 250

Prawns / Slice Fish mixed with Celery Roast

Chiles & Garlic Tossed with bell Peppers

served in spicy Red Sauce

Pomfret in Beijing Sauce 260

Boneless fish tossed with bell peppers

Served in spicy red Sauce

CHICKEN

Tsinghol Chicken 190

Breast of Chicken Tossed with Celery,

Garlic and a touch Chilly Oyster Sauce

Kungpao Chicken 190

Diced Chicken Tossed in Bell Pepper,

Roast Chillis & Touch of Sweet & Spicy Sauce

Lemon Chicken 190

Escalopes of Chicken Filet Crispy Fried &

Topped with Zesty Lemon Sauce

Roasted / Shredded Chicken Chilly 200

The Most famous Chicken in Asia Cooked in

Home made Style

Chicken & Mushroom in Oyster Sauce 190

Cubes of Chicken and Black Mushroom

Tossed in Imported Oyster sauce

Chicken in Black Bean Sauce 190

Sauteed Chicken and Fresh Beans with

Chinese Black Beans Sauce

Diced Chicken in Black Pepper Sauce 190

Diced Chicken Tossed in

Home made Pepper Sauce

Chicken in Choice of Sauce 190

Basil/ Hoisin / X.O / Szechwan /

Butter Garlic / Honey Garlic

LAMB

Shredded Lamb In Hong Kong Style 230

Tender Lamb Cooked in Hong Kong Style

Roast Lamb in Peking Style 230

Lamb and mushroom Cooked together

in Sweet and Spicy Sauce

Roast Lamb in Choice of Sauce 230

Hunan / Black Bean / Green Pepper /

X.O / Szechwan / Hot Garlic

Roast Lamb Chilly 230

Roast Lamb in Basil Sauce 230

RICE & NOODLES

Mix Seafood Rice in Oyster Sauce 200

Combination Fried Rice (Veg) 150

Combination Fried Rice (Non-Veg) 160

Malaysian Fried Rice / Noodles (Veg) 150

Malaysian Fried Rice / Noodles (Non- Veg) 170

Veg Fried Rice / Noodles 140

Mushroom Fried Rice 150

Pecking Fried Rice (Veg) 150

Non-Veg Pecking Fried Rice 170

Chicken Fried Rice / Noodles	150
Ginger / Garlic Tomato Fried Rice (Veg / Non-Veg)	150/160
Chinese Pot Rice (Veg / Non-Veg)	160/180
Szechwan Noodles (Veg / Non-Veg)	150/160
Hakka Noodles (Veg / Non-Veg)	140/150
Singapore Noodles (Veg / Non-Veg)	140/160
Triple Szechwan Fried Rice (Veg / Non-Veg)	150/170
American Chopsy (Veg / Non-Veg)	150/170
Chinese Chopsy (Veg / Non-Veg)	150/170

DESERTS

Gajjar Ka Halwa	80
Gulab Jamun	60
Walnut Brownle / With Ice-Cream	90/120
Crispy Honey Flat Noodles with Ice Dream	120
Malai Kulfi	60
Triple Sunde	125
Cassata	80
Choice of Ice Creams	100
Desert of the Day	90

EMAIL: popndine@yahoo.com

PLEASE NOTE:

- **Inclusive of all taxes**
- **We also undertake Outdoor Catering**
- **Special package for 'Kitty Parties'**