

The MENU



A LA CARTE MENU

BREAKFAST

RISE AND SHINE DELIGHTS

7:00 AM TO 10:30 AM

HOT BEVERAGES

Hot Milk	₹80
Boost/Horlicks/Hot Chocolate	₹130
Tea And Coffee	₹85
Wake up to the aroma of freshly brewed tea or coffee, crafted to perfection.	
Fresh Cut Fruit Platter	₹180
A vibrant selection of the season's juiciest fruits to start your day with a burst of freshness.	
Choice Of Milkshake & Lassi	₹190
Sip into indulgence with your choice of Chocolate, Strawberry, Vanilla, or Banana Milkshake, or a traditional refreshing Lassi.	

LUNCH & DINNER

MIDDAY FEAST & EVENING INDULGENCE

12:00 PM TO 3:30 PM | 6:30 PM TO 10:30 PM

SALADS


FRESH & WHOLESOME BEGINNINGS

All-Time Favorite Green Salad	₹190
Simple, fresh, and flavorful – a wholesome mix of the greens you love.	
Sprout Salad	₹190
A crunchy mix of fresh sprouts, colorful bell peppers, onions, and Chinese cabbage with a tangy soya lemon zing.	
Kimchi	₹200
A zesty Korean-style cabbage salad, brimming with bold chili flavors.	
Caesar's Salad (Veg/Non-Veg)	₹220/260
Crisp iceberg lettuce tossed with creamy Caesar dressing, croutons, and your choice of fresh veggies or grilled chicken.	
Grilled Chicken & Pineapple Salad	₹260
Juicy grilled chicken meets sweet pineapple, with mixed lettuce and a sweet chili dressing – an unforgettable combo of flavors.	

* GST Applicable

Choice Of Raita (Boondi, Burani, Mix Veg, Pineapple) Creamy, refreshing, and the perfect side to any meal.	₹170
Roasted Papad/Fried Papad	₹90
Masala Papad	₹110

SOUPS FOR THE SOUL

Choice Of Cream Soup (Veg/Chicken) (Mushroom, Tomato, or Chicken) Rich and creamy, perfect for a cozy meal.	₹220/260
Sweetcorn Soup Comforting sweetcorn in a velvety broth, with options for both vegetarians and meat lovers.	₹190/230
 Manchow Soup Spicy, tangy, and loaded with flavor—served with a side of crispy fried noodles.	₹200/240
Tamater Dhaniya Shorba A desi twist on tomato soup, flavored with fresh coriander for a zesty finish.	₹180

STARTERS




VEGETARIAN TANDOOR FAVORITES

Paneer Tikka Soft paneer marinated with yogurt and Indian spices, grilled till perfectly charred.	₹300
Zafrani Paneer Tikka Paneer infused with the richness of saffron, grilled in the clay pot for a royal treat.	₹300
Ajwani Paneer Tikka Caraway seeds and yogurt add a robust flavor to this paneer tikka, grilled to perfection.	₹300
Paneer Malai Tikka Creamy, cheesy paneer tikka that melts in your mouth.	₹300
Hara Bhara Kebab Spinach and vegetable patties, delicately spiced and shallow-fried to golden crisp.	₹270
Bhutte Ke Kebab Baby corn marinated in rich Indian spices and roasted in the clay pot.	₹270
Veg Platter A variety of our chef's special veggie delights, straight from the clay pot.	₹630


NON-VEG TANDOOR TREASURES
SMOKY & SPICED TO PERFECTION

Chicken Tikka	₹330
Boneless chicken marinated in a tangy yogurt blend, grilled to juicy perfection in our clay pot.	
Malai Tikka	₹330
Succulent chicken pieces bathed in creamy yogurt, grilled until tender in the clay pot.	
 Kalimiri Tikka	₹330
Peppery, yogurt-marinated chicken, chargrilled to a smoky finish.	
Lasooni Tikka	₹330
Aromatic garlic-infused chicken grilled to golden-brown deliciousness.	
Peshawari Tikka	₹330
Chicken marinated with earthy spices and a kick of yellow chili, grilled to perfection.	
Mutton Seekh Kebab	₹530
Minced lamb skewered and cooked over an open flame, bursting with rich spices and heat.	
Sarson Machli Tikka	₹340
Mustard-marinated fish cooked to crispy, tender perfection in the clay pot.	
Tandoori Prawns	₹680
Prawns marinated in a spicy masala and charred to a smoky finish in the clay pot.	
Non-Veg Platter	₹999
A royal platter of succulent chicken, mutton, prawns, and fish kebabs— a feast for all senses.	
 Chilli Babycorn / Mushroom / Paneer	₹300
Crispy-fried and tossed in spicy chilli sauce, with an irresistible crunch.	
Choice Of Manchurian	₹300
(Gobi, Babycorn, Mushroom, Paneer)	
Crispy, tangy, and utterly delightful—Manchurian that hits all the right notes.	
 Crispy Chilli Corn	₹230
Batter-fried American corn tossed with onions, green chillies, and aromatic spices.	


CHINESE NON-VEG DELIGHTS

 Chilli Chicken / Prawns	₹330/500
Golden fried, tossed with vibrant capsicum, onions, and a spicy chili sauce.	
Sesame Chicken / Prawns	₹330/500
Crispy fried bites of chicken or prawns topped with toasted sesame seeds in a tangy house-made sauce.	
 Kung Pao Chicken / Prawns	₹330/510
A rich stir-fry with cashews, chili, and soy— tantalizingly spicy and savory.	
 Salt & Pepper Chicken / Prawns	₹330/510
A perfect balance of salty and spicy, stir-fried in a sizzling wok with fresh peppers.	

CONTINENTAL VEG
CRUNCHY & IRRESISTIBLE

- Cottage Cheese Fritters** ₹310
Lemon-peppered cottage cheese, crumb-fried and served with a creamy ranch dip.
- Classic French Fries** ₹160
Golden and crispy—perfectly seasoned to satisfy your cravings.
-  **Jamaican French Fries** ₹190
Fries tossed with our secret Jamaican seasoning blend.

CONTINENTAL NON-VEG
WESTERN CLASSICS WITH A TWIST

- Chicken Loaded Cheese Fries** ₹340
Golden fries loaded with cheesy sauce, spicy fried chicken, and tangy jalapenos.
-  **Hot & Creamy Chicken Nuggets** ₹350
Crispy nuggets tossed in a bold peri-peri sauce—hot and delicious.
- Chicken & Cheese Shots** ₹350
Cheesy chicken bites, crumb-fried to perfection, served with our special dip.
- Hot Paprika Chicken Wings** ₹350
Spicy wings with a fiery paprika punch.
- American Buffalo Wings** ₹350
Classic wings smothered in a spicy cayenne pepper butter sauce.

SOUTH INDIAN VEG DELIGHTS

- Soppu Vade** ₹170
Golden and crispy lentil patties, infused with fresh dill, chickpeas, and South Indian herbs. Perfectly fried for that satisfying crunch.
- Paneer 65** ₹300
Bold, zesty paneer, marinated in a medley of South Indian spices, and deep-fried to golden perfection.

SOUTH INDIAN NON-VEG DELIGHTS

- Your Choice Of Pepper Fry** ₹330/630/730
Succulent Chicken, fresh Prawns, or tender Mutton, all tossed in fiery black pepper and aromatic spices to ignite your senses.
- Kodi Vepudu** ₹320
Andhra's iconic dish! Crispy fried chicken with curry leaves and robust southern spices.

MAIN COURSE

VEGETARIAN

A SYMPHONY OF SPICES AND FRESH VEGETABLES

Palak Paneer	₹370
Cottage cheese nestled in a rich and creamy spinach gravy with a hint of tangy spice.	
 Kadai Paneer	₹370
Juicy paneer cubes cooked with whole spices in a rich, flavorful yellow gravy that packs a punch.	
Paneer Malai Kofta	₹370
Silky koftas made from cottage cheese, swimming in a luscious cashew gravy.	
 Paneer Tikka Masala	₹390
Clay oven-cooked paneer bathed in a spicy tomato gravy, finished with traditional spices.	
Kaju Masala	₹430
Rich and creamy cashew curry, bursting with indulgent flavors.	
Hing Dhaniya Ke Chatpate Aloo	₹290
Zesty potatoes, pan-tossed with coriander seeds, a dash of green chili, and a hint of asafoetida.	
Subzi Meloni	₹320
A medley of fresh vegetables, slow-cooked with Indian spices, finished with a touch of spinach.	
 Kadai Veg	₹320
Seasonal vegetables stir-fried with aromatic whole spices for a burst of fresh flavor.	
Mutter Mushroom Masala	₹320
Mushrooms and peas cooked in a rich Indian gravy with robust spices.	
Carrot Beans Poriyal	₹280
Tender carrots and beans, sautéed with coconut for a light, flavorful dish.	
Udupi Kai Curry Korma	₹320
Traditional Udupi-style vegetables cooked with coconut, poppy seed, and cashew nut paste for a unique flavor experience.	
Avial	₹290
Kerala's beloved mixed vegetable dish, cooked with grated coconut and just the right spices.	
Vendakai Pulusu	₹290
Okra stewed in a tangy tamarind, onion, and tomato gravy.	

* GST Applicable

NON-VEG
RICH, BOLD, AND FULL OF FLAVOR

Murgh Makhani	₹410
Tender chicken in a rich, buttery tomato gravy, finished with cream.	
 Dum Ka Murgh	₹410
Chicken simmered in a fragrant onion and cashew gravy with a hint of saffron.	
Murgh Handi Lazeez	₹410
Slow-cooked chicken in a lush tomato gravy with traditional spices.	
 Chicken Chettinadu	₹340
A fiery Tamil Nadu classic, marinated in yogurt and spiced with South Indian magic.	
Kori Gassi	₹340
A Mangalorean masterpiece of chicken curry, infused with coconut and fragrant curry leaves.	
 Laal Maas	₹510
Bold and rich Rajasthani lamb curry, slow-cooked to perfection.	
Mutton Rogan Josh	₹550
Punjabi-style lamb curry, tender and spiced with aromatic flavors.	
Malabar Fish Curry	₹620
Kingfish cooked in a coconut milk base with Malabar tamarind for that authentic coastal flavor.	
Niligiri Meen Masala	₹620
Kingfish in a vibrant coconut gravy with a mint and coriander twist.	

THE CLASSIC DALS
COMFORTING LENTILS WITH A PUNCH OF FLAVOR

Dal Makhani	₹370
Black lentils simmered for hours, finished with butter and cream for a rich indulgence.	
Dal Tadka	₹220
Boiled yellow lentils, tempered with garlic, tomato, and clarified butter for a burst of flavor.	
Dal Palak	₹240
A hearty blend of lentils and spinach, with a garlic and onion tempering.	
Rajma Masala	₹240
Slow-cooked kidney beans, spiced in the traditional Punjabi style.	

INDIAN BREADS
FRESH FROM THE TANDOOR

ROTI	
Plain	₹45
Butter	₹55
NAAN	
Plain	₹55
Butter / Ajwain / Garlic / Mint	₹65
Parantha (Laccha)	₹90
Flaky and layered, perfect for scooping up curries.	
KULCHA	
Plain	₹65
Stuffed (Aloo / Paneer)	₹85/110


RICE SPECIALTIES

THE PERFECT ACCOMPANIMENT TO EVERY CURRY

RICE	
Steamed /	₹160
Jeera / Subzi Pulao / Ghee Rice	₹220
Kashmiri Pulao / Tamarind Rice / Lemon Rice	₹220
Bisibele Bath / Curd Rice	₹220

BIRYANI

EXPERIENCE - THE FLAVOURSOME AROMATIC RICE COOKED TO PERFECTION,
WITH A FUSION OF SPICES THAT TANTALIZE YOUR SENSES

Vegetable Biryani	₹260
A fragrant medley of fresh veggies and spices in every bite.	
Murgh Dum Biryani	₹420
Slow-cooked chicken wrapped in rich, aromatic layers of saffron-infused rice.	
Donne Chicken Biryani	₹400
Traditional Karnataka-style biryani with juicy, tender chicken and signature flavors.	
 Hyderabadi Chicken Biryani	₹420
Experience the royal taste of Hyderabad's spiced chicken biryani.	
Mutton Biryani	₹560
Indulgent, melt-in-the-mouth mutton nestled in perfectly spiced basmati rice.	


CONTINENTAL

A FUSION OF GLOBAL FLAVORS THAT TAKE YOUR TASTE BUDS
ON AN UNFORGETTABLE JOURNEY

Corn & Spinach Au Gratin	₹300
Delicious veggies in creamy sauce, baked to golden perfection and served with garlic toast.	
Baked Vegetables In Marinara	₹300
Savor veggies smothered in tangy tomato & cheese sauce, served with garlic toast.	
Chicken Schnitzel In Mushroom Sauce	₹350
Golden fried chicken steak bathed in creamy mushroom sauce, paired with herb rice or crispy fries.	
Chicken Cordon Bleu	₹400
Stuffed chicken breast with ham and cheese, served with herb rice or fries— simply irresistible.	
Chicken Stroganoff	₹340
Tender chicken strips in a rich creamy sauce, served with flavorful herb rice.	
Cajun Grilled Chicken Breast	₹400
Spicy Cajun chicken grilled to perfection, served with creamy mushroom sauce and your choice of sides.	
Fish And Chips	₹430
Golden-fried fish with a zesty lemon twist, served with tartar sauce and crispy fries.	


PASTA YOUR WAY

INDULGE IN PASTA DRESSED IN RICH SAUCES THAT
EVOKE COMFORT AND SATISFACTION

 Choice Of Pasta (Veg & Non-Veg)	₹300/370
Sauces: Alfredo, Arrabbiata, Cheesy Peri-Peri, Mama Rosa, Aglio Olio	

CHINESE

THE FLAVOURS OF THE EAST -
Savour Authentic Asian Cuisine with a Perfect Balance of Bold
and Delicate Flavors

Stir-Fried In Your Choice Of Sauce	₹290/330/460/440/440
Sauces: Hot Garlic, Chilli Oyster, Thai Red/Green Curry Protein: Veg/Chicken/Lamb/Prawns/Fish	
 Noodles And Rice	₹340/360/420
Styles: Burnt Garlic, Chilli Garlic, Schezwan Protein: Veg/Chicken/Prawns	

* GST Applicable

DESSERT HEAVEN

END YOUR MEAL ON A SWEET NOTE WITH OUR DECADENT,
HANDPICKED DESSERTS

Gulab Jamun	₹190
Soft and syrupy, these traditional dumplings will melt in your mouth.	
Zaak-E-Shah	₹230
Indulge in the royal essence of this rich, flavorful dessert.	
Semiya Payasam	₹190
A luscious South Indian dessert made with roasted vermicelli in sweetened milk.	
Choice Of Ice-Cream	₹190/220
Flavors: Vanilla, Chocolate, Butterscotch	
Walnut Brownie With Ice-Cream	₹240/290
Warm walnut brownie paired with creamy ice-cream, a perfect match.	

All-Day Bites (11 AM To 11 PM) -

PERFECT PICKS FOR A QUICK AND TASTY MEAL ANY TIME OF THE DAY

CHOICE OF SANDWICHES

FLAVORS PACKED BETWEEN FRESHLY TOASTED BREAD SLICES.

Cottage Cheese Sandwich	₹260
Soft cottage cheese with fresh veggies, grilled to perfection.	
Fungi De Corn Sandwich	₹230
A cheesy delight filled with mushrooms and sweet corn goodness.	
Cajun Chicken Sandwich	₹270
Spicy Cajun chicken with fresh veggies in a toasty sandwich.	
Club Sandwich	₹290/330
A classic stacked sandwich, layered with delicious fillings.	
Grilled Veg & Cheese Sandwich	₹260
Crunchy grilled veggies and cheese, pressed between toasted bread.	
Grilled Chicken & Cheese Sandwich	₹290
Juicy grilled chicken with gooey cheese in every bite.	
Classic French Fries	₹160
Crispy, golden fries—always a favorite.	
Jamaican French Fries	₹190
Seasoned fries with an island twist of bold spices.	


* GST Applicable

SOUP FOR THE SOUL
WARM AND HEARTY SOUPS THAT HIT THE SPOT

CHOICE OF CREAM SOUPS (VEG/CHICKEN)

Mushroom, Tomato, Chicken ₹220/260
Rich and creamy, perfect for a cozy meal.

Sweetcorn Soup ₹190/230
Creamy corn with a hint of sweetness, topped with spring onions.

 **Manchow Soup** ₹200/240
Hot and spicy broth with crunchy fried noodles.

Tamatar Dhaniya Shorba ₹180
A fresh and tangy tomato soup infused with coriander flavors.



THE LOFTS
@ Central Point
Elevating Experiences