



Steak on Stone

it's not a meal, it's an experience!

BEEF	399
CHICKEN	399
KING FISH	399
SHARK	399
PRAWNS	as per size
TURKEY	499

Choice of sauce: (any 1)
white wine vinegar sauce
roasted garlic sauce
roasted onion sauce
pepper sauce
mushroom sauce
mushroom brandy sauce
lemon butter garlic sauce
creamy mushroom sauce
red wine sauce
torrendous rossini sauce

Choice of Accompaniments: (any 2)
finger chips
mashed potato
potato wedges
butter garlic vegetables
sauteed mushroom
stir fried vegetables
jacket potato
beans bundle
fried onions with herbs
sauteed corn

Donts:
do not touch the stone
do not pour the sauce on the stone
do not keep any silverware on the stone
do not lick your stone clean

Indian

SABZ (VEGETARIAN)

Aloo Palak	119
Corn Palak	139
Subz Lazeez	139
Subz Chatpatta	139
Subz Jalfrezi.....	139
Subz Kadai	139
Palak Paneer	149
Paneer Lazeez	149
Paneer Chatpatta	149
Paneer Makhani	149
Paneer Masala	149
Aloo Mutter	149
Paneer Butter Masala	159
Mutter Paneer.....	159
Mushroom Masala	159

MURGH (BONELESS CHICKEN)

Murgh Makhani	150
Murgh Jalfrezi	150
Murgh Tikka Masala	150
Murgh Handi.....	150
Murgh Kholaphuri	150
Murgh Kadai	150
Murgh Do Pyaza	150
Murgh Masala	150
Murgh hyderabadi	150
Murgh Afghani	150
Murgh Mughlai	150
Murgh Patiala	179

SEAFOOD

Prawns Masala.....	159
Kingfish Masala	
Pomfret Masala	<i>as per size</i>
Fish Tikka Masala	

CHAWAL (RICE)

<i>Veg.</i>	
Jeera Rice.....	109
Veg Biryani	119
Mushroom Biryani	129
Paneer Biryani	159
<i>Non Veg.</i>	
Egg Biryani.....	149
Boneless Chicken Biryani	169
Prawns Biryani	159
Boneless Mutton Biryani	199
Pomfret Biryani	<i>as per size</i>
Arros de Mariscos	225

GHOSHT (BONELESS MUTTON)

Rhogan Ghosht	199
Handi	199
Kholapuri	199
Do Pyaza	199
Masala	199
Hyderabadi	199
Patiala	229

