



AT THE GOLDEN CIRCLE BREWING CO. "T.G.C." , WE INVITE YOU TO EMBARK ON A CULINARY JOURNEY LIKE NO OTHER. OUR MENU IS A SYMPHONY OF FLAVORS, WITH EACH DISH CAREFULLY CRAFTED TO DELIGHT YOUR TASTE BUDS AND TAKE YOU ON A GASTRONOMIC ADVENTURE. OUR CHEFS USE ONLY THE FRESHEST INGREDIENTS AND THEIR SKILLFUL ARTISTRY TO CREATE MASTERPIECES THAT SHOWCASE THEIR PASSION, INNOVATION, AND COMMITMENT TO EXCELLENCE.

WE BELIEVE IN PROVIDING MORE THAN JUST A MEAL;

WE AIM TO CREATE AN UNFORGETTABLE DINING EXPERIENCE. OUR MENU CELEBRATES THE RICH TAPESTRY OF GLOBAL CUISINE WHILE PAYING HOMAGE TO LOCAL FLAVORS AND CULINARY TRADITIONS. WHETHER YOU PREFER CLASSIC FAVORITES OR BOLD NEW FLAVORS, WE HAVE SOMETHING FOR EVERY PALATE.

EXPLORE OUR THOUGHTFULLY CURATED SELECTION OF APPETIZERS, ENTREES, AND DESSERTS, AND INDULGE IN THE EXTRAORDINARY. EACH DISH IS A CELEBRATION OF TASTE, TEXTURE, AND PRESENTATION, REFLECTING OUR DEDICATION TO PROVIDING A DINING EXPERIENCE THAT GOES BEYOND EXPECTATIONS.

AS YOU SAVOR EACH MOMENT AND EVERY BITE, WE INVITE YOU TO MAKE MEMORIES AROUND OUR TABLE. THANK YOU FOR CHOOSING THE GOLDEN CIRCLE BREWING CO. T.G.C. WHERE CULINARY ARTISTRY, EXCEPTIONAL SERVICE, AND A FEAST FOR THE SENSES AWAIT YOU.

BON APPÉTIT!



SOUPS



BROCCOLI & ALMOND CAPPUCCINO

Broccoli florets, Vegetable stock, Butter,
Cream and Roasted almond.

ZUPPA DI FUNGI

Porchini Mushroom, Button Mushroom, Cream,
Fresh Herbs, Olive Oil, Seasonings



TOM YUM SOUP VEG/ CHICKEN/ PRAWN

Lemon grass, Kaffir lime leaves, Galangal, Palm sugar,
Lime juice and fresh or canned tomatoes.



MUTTON PAAYA SHORBA

Mutton paya, Onion, Rich mutton broth, Rogan, ghee



GOURMET SALADS

PEARS & WALNUT SALAD VEG

Pears, Orange, Green Apple and Vegetables, toasted walnuts and green olives mixed to make this delicious healthy dressing.

HEALTHY QUINOA BOWL VEG

Quinoa, Avocado, Strawberries, Onion, Feta cheese, Chickpeas, Lettuce, Orange slices, Balsamic citrus dressing

RED OCIENT VEG SALAD

Lettuce, Radish, Tomatoes, Spring onion, Cucumber, Bell pepper, Crumble Feta, Watermelon

WATER MELON FETA SALAD

Watermelon, Arugula, feta cheese, Walnuts, Basil seeds, Balsamic Reduction

BOURBON QUESO TACO SALAD

Taco cheese ball salad with mexican dressing.

COBB SALAD

Chopped Salad greens, Tomato, Bacon, Chicken breast, Hard-boiled eggs



© A LA MINUTTE BAR BITE ©

FRENCH FRIES (SALT/PERI PERI/CAJUN)

CHEESE LOADED FRENCH FRIES VEG /
CHEESE & CHICKEN / CHEESE & BACON

LOADED NACHOS WITH AVOCADO SALSA VEG /CHICKEN

ROASTED CORN JALAPENO CHEESE SPREAD
WITH PERI PERI MAYO

CIGAR CHEESE ROLL WITH GREEN CHILLI JALAPENO DIP

ANGARA PEANUT MASALA

AVOCADO & BELL PEPPER CROSTINI WITH RICOTTA

GRATINTED FRIES WITH CHEESE AND BACON

PERI PERI PRAWNS

DRUNKEN CHICKEN

KUNAFI PRAWNS

PERI PERI CHICKEN POPS



DUMPLINGS

EDAMAME & CHEESE DIMSUM

Edamame, Cream Cheese, Spring Onion, Seasonings

EXOTIC CRYSTAL VEG DUMPLING

Carrot, Green Peas, Beans, Garlic, Ginger, Spring Onion, Coriander

WATER CHESTNUT CREAM CHEESE DUMPLING

Water Chestnut, Cream Cheese, Garlic, Green Chilli, Coriander,
Seasonings

TGC INSPIRED NEPALESE JHOL MOMOS VEG

Exotic Vegetables, Roasted Tomato, Garlic, Thai Chilli, Spring
Onion, Seasonings

HAR GOW

Shrimp, Bamboo Shoot, Carrot, Sesame Oil, Tomato, Garlic,
Spring Onion, Sesame seed

MONEY BAG CHICKEN DUMPLING

Chicken Leg Boneless, Spring Onion, Sriracha sauce, Tomato,
Garlic, Black Pepper

THAI BASIL CHICKEN DUMPLING

Chicken, Basil, Sriracha sauce, Lemon, Bay leaves

TGC INSPIRED NEPALESE CHICKEN JHOL MOMOS

Chicken, Fresh Coriander, Onion, Carrot, Garlic, Red Wine
Vinegar, Seasonings



BAOS



ASIAN COTTAGE CHEESE BAO

Cottage Cheese , Bell peppers, chilli oil, Japanese Mayo, Thai sweet chilli




KOREAN TOFU BAO

"Fresh Korean Gochujang Chili sauce, sesame oil, Green Peas, Tofu, cilantro, red onion, Green Peas"

KOREAN CHICKEN BAO

Chicken, Fresh Korean Gochujang Chili sauce, Sesame oil, Green Peas, Lotus Floor, cilantro, red onion



TGC PULLED PORK OPEN BAO

Pork belly, Onion, Cilantro, Lettuce, Bellpepper, Lotus Floor



NOM-NOM SUSHI

DRAGON ROLL

Avocado, Cucumber, Asparagus, Cream Cheese, Japanese Sushi Rice, Nori sheet, Kikoman, Soya Sauce

AVOCADO CREAM CHEESE NIGIRI

*Sushi Rice, Avocado, Cream Cheese, Japanese Mayo, Kikoman, Soya Sauce

CLASSIC CALIFORNIA ROLL

Cream Cheese, Bell pepper, Carrot, Cucumber,

CLASSIC CALIFORNIA CRAB MEAT ROLL

Crab Stick, Cream Cheese, Bell pepper, carrot, Cucumber, Sweet Chilli Sauce

"SPICY SALMON VOLCANO ROLL

*Sushi Rice, Salmon, Spicy Mayo, Cream Cheese, Thai Ginger, Sesame Oil

TERIYAKI CHICKEN ROLL

Chicken, Sushi Rice, Teriyaki Sauce, Japanese Mayo, Cucumber

SALMON NIGIRI

Salmon, Sushi Rice, Tobasco, Avocado, Tempura, Kikoman soya, Thai Ginger Pickle

EBI NIGIRI

Prawn, Sushi rice, Japanese Mayo, Wasabi, Kikoman soya

EBI TEMPURA ROLL

*Prawn, Sushi Rice, Wasabi, Thai Ginger, Tempura, kikoman Soya



SOUTH EXPRESS



FRIED CHICKPEAS WITH TANGY INDI MASALA

Chick-peas, Asaphoteida, Curry Leaves, Crushed Peanuts, Fried Garlic , Chilli

MUSHROOM PEPPER FRY

Button Mushroom, Coriander, Onion, Curry Leaves,
Green Chilli, Black Pepper, Coconut Milk

GUNTUR PANEER WITH ROASTED TOMATO DIP

Paneer, Coriander, onion, Curry Leaves, Gongura Leaves, Coconut, Black
Pepper

MEXICAN PAPDI CHAAT

Home-made Papdi, Onion, Tomato, Green Chilli, Pomogranete,
Curd, Mint Chutney, Aloo Bujia, Sweet Chutney

SOUTH INDIAN CHICKEN KEBAB

Boneless Chicken, Coriaander leaves, Onion, Curry leaves, Green Chilli

CHICKEN GHEE ROAST

Chicken, Ghee, Chilli paste, Salt, Ghee Roast Masala

MUTTON/ PRAWN PEPPER FRY

Choice of Protein, Black Pepper, Dry Chilli, Onion, Curry Leaves, Fresh Coriander

MANGLOREAN TAWA POMFRET

Pomfret, Red Chilli, Indian Spices, Mint Chutney

KACHAMPULLI PORK

Tender cuts of Pork, South Indian Masala, Kachampuli
Vinegar, Onion, Tomato, Curry leaves

TAWA FRIED SEER FISH

Seer Fish, Garlic, Chilli powder, Lemon, Mustard Oil,
Ginger, Cummin, Black Pepper



TAPAS VEG

GRILLED CHIMICHURRI COTTAGE CHEESE WITH GARLIC MAYO

Paneer, Chimichuri Sauce, Mix Garden Greens, garlic mayo

AVOCADO & BELL PEPPER CROSTINI WITH RICOTTA

French loaf, Ricotta cheese, Chilli Flakes, Jalapeno, Avacado

KOREAN CHILLI GARLIC POTATO

Potato starch, Chilli flakes, Spring onion, garlic, Dark soya, White Sesame, Thai Chilli

BUTTER GARLIC BROCCOLI

Broccoli, Crushed Pepper, Cream, Garlic, Parmesan Cheese, Green Peas

WOK TOSSED CRISPY CORN (CAJUN)

American Corn, Onion, Garlic, Black Pepper, Bell Pepper, Spring Onion, Chilli Flakes, Cajun Spice

SULANI KADAK KABAB

Carrot, Beans, Cauliflower, Potato, Green Chilli, Coriander, Chopped Garlic, Tangy Tomato Salsa

DAHI KE KABAB

Hang Curd, Bell Pepper, Green Chilli, Coriander

ANGARA PANEER TIKKA

Paneer, Bellpepper, Curd, Indian Spices

MUSHROOM MULTANI

Mushroom, Paneer, Green Chilli, Garlic, Cheese, Coriander, Indian Spices

HARA BHARA KABAB WITH ROASTED TOMATO CHUTNEY

Carrot, Beans, Broccoli, Potato, Paneer, Spinach, Cashewnut, Indian Spices

KADAI VEG & CHEESEY QUESADILLA

Tortilla, Mozzarella Cheese, Bellpepper, Beans, Jalapeno, Kadai Vegetables, Toamto Salsa, Sour Cream

BEER BATTER ONION RINGS

Onion, Tempura, Cajun spices

CRISPY TOFU WITH BLACK BEANS SAUCE

Tofu, Chilli Paste, Black Bean sauce, Chinese wine, Stir fried Vegetables, Bellpepper, Spring Onion



TAPAS NON-VEG



SMOKED TANDOORI PRAWNS

Shrimps, smoke sauce, Tamarind, Kababchini, Roots of Poppy Seeds, Hung Curd

CHICKEN CHAPLI KABAB

Chicken, Lemon, Onion, Egg, Fenel Seed, Indian Spices

CAJUN SALMAN FISH TIKKA

Salmon Fish, Onion, Cajun Spice

SPICY TANDOORI LAMB CHOPS

*Lamb chop, Tandoor Masala, fresh Coriander, Chat Masala

KADAI CHICKEN & CHEESEY QUESADILLA

Tortilla, Mozarella Cheese, Bellpepper, Beans, Jalapeno, Kadai Chicken, Tomato Salsa, Sour Cream

BEER BATTER FISH & CHIPS

Fish Fillet, Beer Batter, Lime, Paprika, Seasonings

AJWANI FISH TIKKA

Basa Fish, Tandoor Masala, Seasonings

TANDOORI POMFRET

Whole Pomfret, Tandoor Masala, Lemon, Seasonings



TAPAS NON-VEG



TANDOORI CHICKEN HALF/FULL

Whole Chicken, Yoghurt, Tandoor Masala, Seasonings

MUTTON GALOUTI KEBAB WITH MALABAR PARATHA

Minced Mutton, Chilli, Indian Masala, Lemon, Seasonings

DRUMS OF HEAVEN

Chicken Drumlets, Chilli, Tomato, Ginger, Garlic, Seasonings

BUTTER GARLIC PRAWNS

Prawns, Butter, Ginger, Garlic, Oyster Sauce, Seasonings



GRILLED PRAWNS RAW MANGO SALSA

Prawn, Raw Mango, Tomato, Dijon Mustard, Parsley, Seasonings

MURGH ALISHAN KEBAB

Chicken, Yellow Masala, Egg, Capsicum, Cheese, Seasonings.

SLOW COOKED PORK RIBS



Pork, Celery, Lemon Grass, Chilli, Dark Soya, Red Wine, Seasonings.





© FLAVOURS OF WINGS ©



FIRE PEPPER WINGS

Crispy chicken wings tossed in a fiery pepper sauce, delivering a spicy kick with each flavorful bite, perfect for heat seekers.

BBQ WINGS

Crispy baked chicken wings smothered in a sweet, tangy homemade BBQ sauce.

PERI PERI WINGS

Juicy wings marinated in a zesty, spicy Peri Peri sauce, then grilled to smoky perfection. These Peri Peri Wings are a must-try for spice enthusiasts seeking a bold and unforgettable taste experience.

AMERICAN BUFFALO WINGS

Crispy wings tossed in a tangy, buttery Buffalo sauce for the perfect balance of heat and flavor.

TERIYAKI WINGS

Tender wings glazed with a savory-sweet Teriyaki sauce, offering a delicious blend of umami and sweetness.

TANDOORI SPICY WINGS

Succulent wings marinated in a fiery blend of tandoori spices, then grilled to smoky perfection. These Tandoori Spicy Wings offer an explosion of bold, aromatic flavors in every bite.

ELOTE CHICKEN WINGS (MEXICAN)

all the flavorings of Mexican spicy cotij cheese flavors street corn and turn it into elote chicken wings.

GHEE ROASTED WINGS

Chicken ghee roast is fiery red in colour, and has a tangy and spicy flavor with ghee and roasted spices. Chicken ghee roast ...

CRISPY CHICKEN WINGS

Marinated chicken wings with crispy bread crumb fry along with peri peri dip.



PLATTERS



TGC SPECIAL MIDDLE-EASTERN PLATTER

Falafel, Pita Bread, Lavas, Humus, Babaganoush, Tazeski, Grapes, Walnut, Bruschetta, Parsly, Balsamic Viniger, Seasonings.

TANDOORI VEG PATER

Td. Hari Gobi, Paneer Achaari Tikka, Afgani Paneer Tikka, Td. Babycorn, Hara Bhara Kebab, Chatpata Td. Aloo. Served with mint chutney.

TGC WINGS PLATTER

Teriyaki Wings, Fire Pepper Wings, Bbq, Peri Peri, American Buffalo, Spicy Tandoori, Ghee Roast, Crispy Fried.

NON-VEG TANDOORI PLATTER

Murgh Tikka, Kalmi kebab, Td. chicken, mutton sheek kabab, Td. Prawns, Ajwani fish tikka. Served with Mint chutney.



SANDWICHES



MUSHROOM SARINE WITH GARLIC MOJO SAUCE

Mushroom, Cheese Sauce, Arugula, Onion,
Lettuce, Seasonings.

TGC PANINI PESTO WITH COTTAGE CHEESE

Cottage Cheese, Mayo, Cheese Sauce,
Tomato, Lettuce, Seasonings.

CHICKEN PHILLY CHEESE SARINE

Chicken, Cream Cheese, Sweet Chilli Sauce, Seasonings.



TGC PULLED PORK SARINE

Pulled Pork, Carrot, Onion, Mayo, Lettuce.



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VEG DELIGHT BURGER

Ice-Burg Lettuce, Onion, Carrot, Jalapeno,
Cheddar Cheese, Seasonings.

FRIED CHICKEN BURGER WITH SUNNY SIDE UP AND BACON

Chicken, Bacon, Bbq Sauce, Yellow Cheddar,
Garking, Egg, Seasonings.

ENGLISH BATTERED FISH BURGER WITH DILL BUTTER

Fish Fillet, Ice-Burg lettuce, Onion,
Cheddar Cheese, Seasonings.





NAPOLEON SOURDOUGH PIZZA



BOLLYWOOD PIZZA

Zucchini, Broccoli, Sun Dried Tomato, Mushroom, Pizza Sauce, Mozzarella Cheese, Parsley, Garlic Mayo, Seasonings.

FUNGI QUATTO FORMAGGIO PIZZA

Ricotta Cheese, Cheddar Cheese, Mozzarella Cheese, Mushroom, Pizza Sauce, Garlic Mayo, Seasonings.

PANEER TIKKA PIZZA

Paneer Tikka, Capsicum, Mozzarella Cheese, Seasonings.

STUFFED GARLIC BREAD VEG

Olive Oil, Mozzarella Cheese, Parmesan Cheese, Wine, Olive, Seasonings, Garlic Dip.

GAMBERI E RUCOLA PIZZA

Prawn, Basil, Mozzarella Cheese, Pizza Sauce, Garlic Mayo, Seasonings, Rocket Leaves, Olives.

AMERICANA PIZZA

Chicken, Basil, Mozzarella Cheese, Pizza Sauce, Garlic Mayo, Olive.

BUTTER CHICKEN PIZZA

Chicken, Makhani Sauce, Onion, Mozzarella Cheese, Garlic Mayo, Olive.

STUFFED GARLIC BREAD NON-VEG

Chicken, Olive Oil, Mozzarella Cheese, Parmesan Cheese, Wine, Olive, Seasonings, Garlic Dip

SICILIAN PEPPERONI PIZZA

Pork Pepperoni, Mozzarella Cheese, Tomato Sauce, Green Olives.



GRILLS

GRILLED COTTAGE CHEESE STEAK AND SHITAKE MUSHROOM SAUCE

Cottage Cheese, Parmesan Cheese, Tomato Sauce, Shitake Mushroom, Cream, Parsly, Carrot, Beans, Broccoli, Zucchini, Cherry Tomato, Capsicum, Seasonings.

GRILLED STUFFED CHICKEN WITH ROASTED GREEN APPLE JALAPENO SAUCE

Chicken, Parmesan Cheese, Carrot, Beans, Broccoli, Zucchini, Cherry Tomato, Capsicum, Demi-Glace Sauce, Cream, Boiled Potato, Seasonings.

GRILLED SALMON FISH WITH SPICY ORANGE SAUCE

Salmon, Thyme, Dijon Mustard, Olive oil, Lemon Juice, Zucchini, Capsicum, Broccoli, Beans, Wine, Parmesan Cheese, Orange, Cream, Seasonings.

FILETTO DI CERNIA

Butter Fish, Thyme, Dijon Mustard, Olive oil, Lemon Juice, Zucchini, Capsicum, Broccoli, Cherry Tomato, Parmesan Cheese, Cream, Seasonings.

GRILLED AUSTRALIAN LAMB CHOPS

Lamb Chops, Broccoli, Zucchini, Cherry Tomato, Lime Juice, Bell Pepper, Demi-Glace Sauce, Cream, Dijon Mustard, Olive oil, Orange, Seasonings.

SPECIAL SAUCES ADD ON

PERI PERI RUM

Peri Peri Sauce, Rum, Thyme, Olive Oil, Seasonings.

FRENCH MUSTARDED DEMI-GLAZE

Mustard, Olive Oil, Garlic, Seasonings.

HONEY GARLIC CHILLI

Honey, Garlic, Chilly Flakes, Seasonings.

SPICY CHILLY CHIMICHURRI

Olive Oil, Garlic, Red Wine Vinegar, Parsly, Red Chilli, Seasonings.

CREAMY PERI PERI

Peri peri Powder, Olive Oil, Cream.



STRICTLY MAINS



MEXICAN EGGPLANT RALIES

Brinjal, Thime, Dijon Mustrad, Olive oil, Cheddar Cheese, Tomato, Bell Pepper, Bbq Sauce, Tomato Salsa, Seasonings.

ASSORTED VEG IN CHILLI BASIL SAUCE

Waterchesnut, Shitake Mushroom, Broccoli, Red Chilli, Bell Peppers, Bok-Choy, Carrot, Beans, Seasonings.

PANEER MAKHANWALA

Paneer, Tomato, Green Chilli, Cashew-Nut, Watermelon Seeds, Cream, Seasonings.

NAVRATNA CHEESE KOFTA

Paneer, Cashew Nuts, Tomato, Fruit Cocktail, Dry Grapes, Badam, Seasonings, Cream.

VEG NIZAMI HANDI

Cauliflower, Carrot, Green Peas, Spinach, Beans, Broccoli, Indian Spices, Seasonings.

PANEER LABABDAR

Paneer, Tomato, Onion, Indian Spices, Tomato Gravy, White Gravy, Yellow Gravy.

KADAI VEG

Paneer, Tomato, Onion, Indian Spices, Cream, Seasonings.

HERITAGE DAL BUKHARA

Urad Dal, Red Kidney Beans, Tomato Puree, Indian Spices, Seasonings.



STRICTLY MAINS



JAPANESE KASTSU CURRY CHICKEN

Chicken, Carrot, Curry Pest, Coconut Milk, Capsicum.

AHUNA MUTTON

Mutton, Ginger, Garlic, Green Chilly, Indian Spices, Seasonings.

GOAN PRAWN CURRY

Prawn, Tomato, Tamarind, Green Chilli, Onion, Indian Spices, Coconut Milk

CHANGEZI CHICKEN (WITH BONE)

Chicken, Tomato, Cashew Nut, Melon Seed, Ceram, Ginger, Garlic, Seasonings.

MALAYSIAN CHICKEN RENDANG CURRY

Chicken, Garlic, Ginger, Coconut Milk, Capsicum, Carrot, Indian Spices.

BUTTER CHICKEN

Chicken, Ceram, Tomato Gravy, White Gravy, Indian Spices.

CHICKEN KHURCHAN

Chicken, Tomato Gravy, Onion Gravy, Green Chilli, Ginger, Indian Spices.

RAJ PUTANA LAL MAAS

Mutton, Ginger, Garlic, Mutton Gravy, Onion, Indian Spices, Cream.



STAPLES

DUM BIRYANI CHICKEN/ MUTTON

Basmati Rice, Chicken Or Mutton, Green Chilli, Ginger, Garlic, Onion, Tomato, Cream, Curd, Indian Spices.

MASALA PULAO VEG

Basmati Rice, Mix Veg, Safron, Rose Water, Kewra Water, Mint Leaves, Paneer, Green Peas, Curd, Indian Spices.

GHEE RICE/ JEERA RICE/ STEAMED RICE/PEAS PULAO

DONNE BIRYANI/ MUTTON

Jeera Sambar Rice, Chicken Or Mutton, Rose Water, Kewra Water, Mint Leaves, Paneer, Green Peas, Curd, Indian Spices.

BUTTER GARLIC NOODLES

Noodles, seasonings, butter, garlic, chilli flakes, coriander.

SINGAPORE NOODLES

Varmi Chilli Noodles, Onion, Spring Onion, Ginger, Garlic, Lighe Soya, Tomato Ketchup, Seasonings.

EGGS FRIED RICE

Basmati Rice, Onion, Spring Onion, Ginger, Garlic, Carrot, Beans, Egg, Lime Juice, Seasonings.

MEE GORENG CHICKEN

Onion, Spring Onion, Ginger, Garlic, Carrot, Bok Choy, Egg, Lime Juice, Oyester Sauce, Seasonings.



© INDIAN BREADS ©



TANDOORI ROTI
(PLAIN/BUTTER)

TANDOORI NAAN
(PLAIN/BUTTER/CHEESE)

BUTTER GARLIC NAAN

LACCHA PARATHA

KULCHA - (PLAIN/PANEER)





PASTAS

SPAGHETTI AGLIO OLIO

Spaghetti, Parmesan Cheese, Olive, Olive Oil, Seasonings.

PENNE BARBARESA

Penne Pasta, Olive Oil, Garlic, Onion, Capsicum, Sundried Tomato, Mushroom, Cream, Black Olives, Tomato Sauce, Seasonings.

PASTA WHITE HOUSE

Penne Pasta, Olive Oil, Garlic, White Sauce, Black Olives, Parmesan Cheese, Amul Cheese, Carrot, Zucchini, Broccoli, Seasonings.

SPAGHETTI GENOVESE

Spaghetti, Pesto Sauce, Olive, Olive Oil, Chicken, Cream, Broccoli, Zucchini, Pine Nut, Tomato Sauce, Seasonings.

SPAGHETTI AGLIO OLIO CHICKEN

Spaghetti, Chicken, Parmesan Cheese, Olive, Olive Oil, Seasonings.

PENNE BARBARESA CHICKEN

Penne Pasta, Chicken, Olive Oil, Garlic, Onion, Capsicum, Sundried Tomato, Mushroom, Cream, Black Olives, Tomato Sauce, Seasonings.



PASTAS

PASTA WHITE HOUSE CHICKEN

Spaghetti, Chicken, Pesto Sauce, Olive, Olive Oil, Chicken, Cream, Broccoli, Zucchini, Pine Nut, Tomato Sauce, Seasonings.

SPAGHETTI GENOVESE CHICKEN

Alfredo penne pasta is pasta tossed with butter, Parmesan cheese to form a rich creamy sauce with broccoli, carrot, mushrooms, chicken.

SPAGHETTI AGLIO OLIO PRAWNS

Spaghetti, Prawn, Pesto Sauce, Olive, Olive Oil, Chicken, Cream, Broccoli, Zucchini, Pine Nut, Tomato Sauce, Seasonings.

PENNE BARBARESA PRAWNS

Penne Pasta, Prawn, Olive Oil, Garlic, Onion, Capsicum, Sundried Tomato, Mushroom, Cream, Black Olives, Tomato Sauce, Seasonings.

PASTA WHITE HOUSE PRAWNS

Penne Pasta, Prawn, Olive Oil, Garlic, White Sauce, Black Olives, Parmesan Cheese, Amul Cheese, Carrot, Zucchini, Broccoli, Seasonings.

SPAGHETTI GENOVESE PRAWNS

Spaghetti, Prawn, Pesto Sauce, Olive, Olive Oil, Chicken, Cream, Broccoli, Zucchini, Pine Nut, Tomato Sauce, Seasonings.

PRAWNS TORTELLINI WITH BUTTER GARLIC SAUCE

Prawn, Olive Oil, Parmesan Cheese, Black Olive, Garlic Bread, Basil, Spinach, Seasonings.



COMBO



CHUR CHUR NAAN WITH PINDI CHHOLE MASALA

Kabuli Channa, Ginger, Garlic, Chilli, Onion, Cream,
Indian Spices, Milk. (Served With Chur Chur Naan).



MALAYSIAN VEG CURRY WITH JASMINE RICE

Chicken, Jasmin Rice, Ginger, Garlic, Coconut Milk,
Capsicum, Carrot, Saesonings.

MUTTON KEEMA MASALA WITH BUTTER PAV

Mutton, Garlic, Ginger, Capsicum, Onion,
Green Chilli, Indian Spices, Pav.



MANGLOREAN PRAWNS CURRY WITH GHEE RICE

Basmati Rice, Prawn, Red Chilli, Coconut,
Curry Leaf, Indian Spices.



GLAZED PORK RIBS WITH COCONUT BASIL RICE

Pork, Celery, Lemon Grass, Chilli, Dark Soya,
Wine, Mango, Seasonings.



OMELETTE



MUSHROOM CHEESE OMELETTE

Egg, Mushroom, Fries,
Tomato Ketchup, Cheese.

GARLIC CHICKEN AND CHEESE OMELETTE

Egg, Chicken, Fries,
Tomato Ketchup, Garlic, Cheese.

SPANISH OMELETTE

Egg, Spinach, Fries,
Tomato Ketchup, Garlic, Cheese.





DESSERTS



CREAMY CHEESE CARROT HALWA

Carrot, Khova, Amul Cream, Cream Cheese, Sugar, Whipped Cream.

CHOCOLATE MUD CAKE

Egg, Custard Sugar, Butter, Dark Chocolate, Cocoa Powder.

RASMALAI TRESSLESS

HAZELNUT MOUSSE CAKE

RED VELVET PASTRY

TIRAMISU

MARBLE BROWNIE WITH ICE-CREAM

CREAM BRULLE BLUBERRY

WAFFLES DAY NIGHT

BLUE BERRY CHEESE CAKE

