



**WESTERN**  
RESTAURANT  
TASTE THE WEST

## *Taste the West*

Western Restaurant Welcomes you in Our Beautiful Restaurant.  
Gratify you Taste Buds with Delicious and Lip Smacking Food stocked with  
Classic Indian Continental & Chinese Veg. - Non-Veg. dishes.  
You'll enjoy relaxing atmosphere.

### TIMINGS

**12:00 PM to 12:00 AM**

### Terms & Conditions

Order once placed will not be cancelled.  
Order will be served within 20 mins from the time of order.  
Only available items will be served.  
No outdoor food allowed inside restaurant premises.



**+91 9426403850**





## SOUP

### CHICKEN WESTERN SOUP

219

A signature blend crafted with love and tradition, our House Special Soup is a flavorful medley of tender chicken, fresh vegetables, aromatic herbs, and secret spices simmered to perfection.

### CHICKEN MANCHOW SOUP

209

Spicy Indo-Chinese soup with vegetables (or chicken), herbs, and crispy fried noodles.

### CHICKEN TOM YUM SOUP

209

Thai-style hot & sour soup with tender chicken, lemongrass, herbs, and a spicy tangy kick.

## INDIAN SHORBA

### MUTTON SHORBA

229

Rich and aromatic mutton broth slow-cooked with Indian spices for deep, hearty flavor.

### MUTTON FALAFAL SOUP

249

Thick and spicy mutton soup made with minced meat, crushed spices, and a bold, flavorful punch — a house special with a kick.

## SOUP VEG.

### VEG MANCHOW SOUP

139

Spicy Indo-Chinese soup made with fresh vegetables, herbs, and topped with crispy noodles.

### LEMON CORIANDER SOUP

139

Light and refreshing soup infused with zesty lemon and fresh coriander, perfect for a healthy start.

### VEG CLEAR SOUP

139

Light, healthy soup made with fresh vegetables and mild seasoning — simple and soothing.

### TOMATO DHANIYA SHORBA

149

Traditional spiced tomato soup flavored with fresh coriander — tangy, aromatic, and comforting.

### CREAM OF TOMATO SOUP

149

Smooth, creamy tomato soup with a rich texture and a hint of sweetness — a timeless classic.



“People who love to eat,  
are always the best people”





## STARTER TANDOOR

### TANDOORI CHICKEN WESTERN

309/599

Juicy chicken marinated in bold Western-style spices, roasted to perfection in a tandoor for a smoky, flavorful bite.

### BARRA TANDOORI CHICKEN

379/629

Succulent whole chicken marinated in rich Indian spices, chargrilled in a tandoor for bold flavor and smoky aroma.

### ARABIAN TANDOORI CHICKEN

309/599

Juicy chicken marinated in creamy Arabian spices, tandoor-roasted for a rich, smoky Middle Eastern flavor served with hummus.

### WESTERN S.P. LEG

199

Flavor-packed chicken leg marinated in signature house spices and tandoor-roasted for a smoky, juicy delight.

### WESTERN SPECIAL KEBAB

399

Succulent chicken keema marinated in signature house spices, shallow fry to perfection with rich, CHEESY flavor.

### SMOKY PEPPER CHICKEN TIKKA

399

Tender chicken tikka infused with roasted bell pepper and house spices, finished with a smoky tandoor touch.

### NAZAKAT MURGH TIKKA

399

Delicately marinated chicken tikka with creamy spices, grilled to tender perfection with royal elegance.

### GILAFI SEEK KEBAB

349

Minced chicken kebabs infused with spices, wrapped in a colorful layer of capsicum and herbs, grilled to perfection.

## FISH STARTER TANDOOR

### KASUNDI FISH TIKKA

449

Tender fish chunks marinated in tangy mustard (kasundi) and spices, tandoor-grilled for a bold Bengali twist.

### FISH AMRITSARI

449

Crispy, deep-fried fish marinated in Punjabi spices and gram flour — a spicy street-style classic from Amritsar.

### TANDOORI FISH TIKKA

449

Delicately marinated fish cubes roasted in a tandoor, bursting with smoky flavor and aromatic spices.

### GOLDEN PRAWNS TIKKA

499

Juicy prawns marinated in golden saffron and mild spices, tandoor-grilled to a rich, flavorful finish.



## STARTER VEG TANDOOR

### PERI PERI PANEER TIKKA

Soft paneer cubes marinated in spicy peri peri sauce, grilled to perfection with a fiery twist.

279

### BEETROOT CREAM CHEESE TIKKI

Delicious patties made with spiced beetroot and a creamy cheese filling — crisp outside, soft and rich inside.

299

### HARA BHARA KEBAB

Healthy and delicious kebabs made with spinach, green peas, and potatoes, lightly spiced and pan-seared.

229

### CHEESE & TRUFFLE KULCHA

Soft, fluffy kulcha stuffed with melted cheese and infused with aromatic truffle oil — rich, indulgent, and flavorful.

249



## STARTER CHINESE VEG

### KOREAN PANEER CHILLY

Paneer cubes tossed in a spicy-sweet Korean-style sauce with peppers, garlic, and a bold Gochujang kick.

299

### TEMPURA PANEER CHILLY

Crispy tempura-battered paneer tossed in a spicy Indo-Chinese chilli sauce with onions and capsicum.

299

### CRISPY CHILLY BABY CORN

Golden-fried baby corn tossed in a spicy chilli sauce with garlic, onions, and peppers — crispy, bold, and delicious.

249



## STARTER MUTTON

### TANDOORI SHIKARI CHAAP

Juicy soya chaap marinated in bold, spicy tandoori masala, slow-cooked in a clay oven for a smoky, meaty flavor — perfect for vegetarians craving a robust bite.

449

### MUTTON SEEK KEBAB

Minced mutton blended with aromatic spices, skewered and grilled to perfection in the tandoor — smoky, juicy, and full of rich flavors.

449

### MUTTON RAAN (Pre-ordered)

Whole leg of mutton marinated in rich Indian spices, slow-cooked until tender, then roasted for a smoky, flavorful finish — a royal indulgence.

1799

### MUTTON GHEE ROAST

Tender mutton pieces slow-cooked in aromatic spices and roasted in pure ghee, delivering a rich, spicy, and deeply flavorful South Indian delicacy.

449

### MUTTON SHAMI KEBAB

Finely minced mutton blended with lentils and spices, pan-seared to perfection — soft, flavorful kebabs with a melt-in-the-mouth texture

449





## CHINESE STARTER

### THAI PAI CHICKEN CHILLY

349

Crispy chicken tossed in a spicy Thai-style sauce with basil, chillies, and bold Asian flavors.

### CHICKEN CRISPY

399

Deep-fried crispy chicken strips tossed in a spicy Indo-Chinese sauce with garlic and chillies.

### CHICKEN SCHEZWAN

399

Spicy and tangy chicken tossed in fiery Schezwan sauce with garlic, chillies, and crunchy veggies.

### CHICKEN LOLLYPOP

399

Frenched chicken wings marinated, deep-fried, and tossed in spicy sauce — a crispy, juicy Indo-Chinese favorite.

### PEPPER CHICKEN

399

Spicy and aromatic chicken dish cooked with crushed black pepper, herbs, and bold South Indian flavors.

## FISH CHINESE STARTER

### FISH SANGHAI CHILLY

449

Crispy fish tossed in a spicy Shanghai-style chilli sauce with garlic, spring onions, and bell peppers.

### FISH KOLIWADA

449

Punjabi-style deep-fried fish marinated in bold spices and gram flour — crispy, tangy, and full of flavor.

## MAIN COURSE INDIAN MUTTON

### MUTTON ROGAN JOSH (Red)

349/599

Classic Kashmiri curry made with tender mutton, slow-cooked in a rich, aromatic gravy of yogurt and spices.

### MUTTON NALI NIHARI (Only on weekends)

599

Slow-cooked mutton shank curry with rich, aromatic spices — deeply flavorful and melt-in-the-mouth delicious.

### MUTTON KHEEMA WITH LACCHA PARATHA (Brown)

499

Spiced minced mutton cooked with onions, tomatoes, and herbs, served with flaky, layered laccha paratha.

### MUTTON SPECIAL BHUNA TAWA (Brown)

499

Tender pieces of mutton cooked in rich, aromatic spices, slow-cooked on a tawa to bring out deep, smoky flavors and a perfect blend of heat and tanginess.

### MUTTON DEGI KORMA (Yellow)

499

Traditional Mughlai MUTTON curry slow-cooked in a rich, spiced yogurt gravy with saffron and whole spices.



## MAIN COURSE INDIAN CHICKEN

### CHICKEN LAHORI KADAI (Red)

Succulent chicken cooked in a traditional Lahori-style kadai with bold spices, tomatoes, and capsicum. Rich, aromatic, and bursting with authentic North Indian flavors.

599

### CHICKEN CURRY (Brown Red)

Tender chicken pieces simmered in a spiced onion-tomato gravy, infused with traditional Indian herbs and seasonings. A classic comfort dish full of rich, homestyle flavor.

399

### CHICKEN CHINGARI BONELESS (Red)

Flavorful chicken cooked in traditional Lahori-style masala with bell peppers, onions, and aromatic spices.

279/499

### CHICKEN WAZWAN (Red)

A royal Kashmiri delicacy made with tender chicken slow-cooked in rich, aromatic spices for bold and traditional flavors.

499

### CHICKEN TIKKA MASALA (Red)

Juicy tandoori chicken tikka simmered in a rich, creamy tomato-based gravy with bold Indian spices.

499

### CHICKEN CHANGEZI WITH KHAMIRI ROTI (Brown)

Slow-cooked Mughlai-style chicken in a rich, creamy gravy with layered spices, served with soft, fluffy khamiri roti.

499

### BUTTER CHICKEN (Orange)

A delightful chef's special gravy with chicken

549

### CHICKEN BHUNA TAWA (Brown)

Spicy, semi-dry chicken dish slow-cooked on a tawa with bold masalas, onions, and rich bhuna flavors.

249/399

### CHICKEN TIKKA LABABDAR (Saffron)

Smoky tandoori chicken tikka simmered in a rich, creamy Lababdar gravy with bold spices and a touch of sweetness.

399

### CHICKEN DEGI KORMA (Yellow)

Traditional Mughlai chicken curry slow-cooked in a rich, spiced yogurt gravy with saffron and whole spices.

399



## DAL

### DAL TADKA

A comforting North Indian classic made with yellow lentils, slow-cooked to perfection and finished with a sizzling tempering of ghee, garlic, cumin, and red chilies.

169

### DAL FRY

A wholesome lentil preparation made with yellow dal, cooked with onions, tomatoes, and Indian spices, then sautéed in ghee for a rich and flavorful finish.

149

### DAL KHICHDI

A light and comforting blend of lentils and rice, tempered with mild spices and ghee. Nutritious, easy to digest, and perfect for a homestyle meal.

199





## MAIN COURSE VEG

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| <b>MIX VEG TAWA (Brown)</b><br>A colorful medley of fresh seasonal vegetables cooked on a tawa with aromatic spices and herbs. Bursting with flavor and perfect for a hearty vegetarian delight.           | 229 |
| <b>PANEER BHURJI (Yellow)</b><br>A spicy and flavorful scrambled paneer dish cooked with onions, tomatoes, capsicum, and Indian spices.  | 199 |
| <b>PANEER KAJU MASALA (Brown)</b><br>Soft paneer cubes and crunchy cashews cooked in a rich, creamy tomato-based gravy, infused with aromatic spices.  | 269 |
| <b>PANEER MUSHROOM MASALA (Red)</b><br>A flavorful blend of paneer and mushrooms simmered in a spiced onion-tomato gravy, enriched with aromatic herbs and creamy textures.                                | 259 |
| <b>PANEER PALAK (Green)</b><br>Soft paneer cubes cooked in a smooth and mildly spiced spinach gravy, infused with garlic, ginger, and traditional Indian spices.   | 229 |
| <b>CHANA MASALA (Brown)</b><br>A hearty North Indian dish made with chickpeas simmered in a tangy, spiced tomato-onion gravy. Bold, flavorful.   | 199 |
| <b>GREEN PEAS MUSHROOM MASALA (Brown)</b><br>Tender mushrooms and green peas cooked in a rich, spiced onion-tomato gravy. A delicious and wholesome vegetarian curry with a burst of flavor in every bite. | 199 |
| <b>MALAI KOFTA (White)</b><br>Soft, creamy paneer and potato koftas simmered in a rich, buttery cashew-tomato gravy. A royal vegetarian dish with a smooth, melt-in-the-mouth texture and delicate spices. | 289 |

## BIRYANI

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| <b>MUTTON NALLI BIRYANI</b><br>Fragrant basmati rice layered with succulent mutton nalli (bone marrow) pieces, slow-cooked with aromatic spices and herbs.   | 599 |
| <b>MUTTON BIRYANI</b><br>A classic blend of tender mutton and long-grain basmati rice, cooked with fragrant spices, saffron, and herbs. A rich and aromatic delicacy that's bursting with traditional flavor.                | 449 |
| <b>CHICKEN DUM BIRYANI</b><br>Juicy, marinated chicken layered with aromatic basmati rice, slow-cooked on dum with traditional spices and saffron. A fragrant and flavorful biryani with every bite infused with rich taste. | 349 |
| <b>GUNDAPPA DONI BIRYANI</b><br>A unique biryani served in a traditional doni (bowl), featuring tender meat cooked with fragrant rice and bold spices. Rich, aromatic, and packed with authentic South Indian flavors.       | 449 |



## CHINESE RICE & NOODLE

### WESTERN SPECIAL RICE

Fragrant rice tossed with juicy chicken pieces, flavorful herbs, and a special house-made Western-style seasoning. A wholesome and satisfying fusion dish with a bold twist served with thai red curry.

399

### CHICKEN SCHEZWEN RICE

Spicy and flavorful Indo-Chinese rice stir-fried with tender chicken, crunchy veggies, and bold Schezwan sauce. A fiery and satisfying treat for spice lovers.

279

### PRAWNS FRIED RICE

Succulent prawns stir-fried with fragrant rice, crisp vegetables, and a splash of soy and aromatic spices. A delightful seafood twist on a classic fried-rice favorite.

329

### CHICKEN HAKKA NOODLES

Stir-fried noodles tossed with juicy chicken strips, crunchy vegetables, and savory sauces. A popular Indo-Chinese dish full of flavor & perfect for noodle lovers.

249

### CHICKEN SCHEZWAN NOODLE

Fiery and flavorful noodles stir-fried with tender chicken, fresh veggies, and spicy Schezwan sauce. A bold Indo-Chinese favorite with a perfect chili kick.

269

### EGG SCHEZWAN NOODLE

Spicy stir-fried noodles tossed with scrambled eggs, crisp vegetables, and bold Schezwan sauce. A zesty and satisfying Indo-Chinese delight.

229

### EXOTIC VEGETABLE FRIED RICE

A vibrant mix of exotic vegetables stir-fried with fragrant rice, seasoned with aromatic herbs and sauces. A colorful, healthy, and flavorful vegetarian dish.

249

### VEG BIRYANI

Aromatic basmati rice cooked with a medley of fresh vegetables, layered with fragrant spices and herbs. A rich, wholesome, and flavorful vegetarian delight.

249

## APPETIZERS & SWEET TOOTH

### MASALA LEMONADE

109

### VIRGIN MOJITO

129

### BLUE LAGOON

129

### CHEF SPECIAL DESSERT

129

### MINERAL WATER

MRP

### SOFT DRINKS

MRP

“One cannot think well,  
love well, sleep well,  
if one has not dined well”







## BREAD

CHAPATI	20
KHAMIRI ROTI	25
ROTI	30
KULCHA	49
LACHA PARATHA	50
NAAN	50
CHEESE GARLIC NAAN	79
ROGNI NAAN	99

## PANTRY

PAPAD ROASTED / FRY	30
MASALA PAPAD	30
BUTTER MILK	40
PLAIN CURD	50
LASSI	60
GREEN SALAD	80
VEG. RAITA	100
SPECIAL LASSI	100
BOONDI RAITA	120
PINEAPPLE RAITA	150





