



Eastern Express Highway, Service Road,
Louise Wadi, Thane (W) - 400 604.
Tel. : 25800073 • 25815102 • 25830071 • 25830072

Design & Printed by:
Print Solutions: +91-9320093700

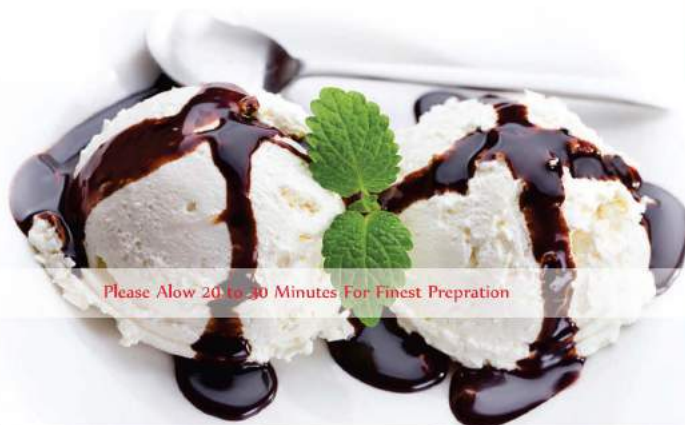
Food Menu



Manthan

| Chinese Sauce | Veg. | Paneer | Chicken | Fish |
|--|------|--------|---------|-------|
| Chilli, Manchurian Hot Garlic, Burnt Garlic | 245 | 265 | 280 | A.P.C |
| Hunan, Oyester, Sweet & Sour, Black Bean | 245 | 265 | 280 | A.P.C |
| Red Thai Cury Green Thai Curry | 245 | 265 | 280 | A.P.C |
| Chilli Garlic Sauce Ginger Garlic Sauce | 245 | 265 | 280 | A.P.C |

| Desserts | |
|---|-----|
| Sizzling Browine With Ice Cream | 230 |
| Kulfi (Malai / Sitafal / Kesar Pista) | 160 |
| Ice-Cream (Vanilla / Strawberry / Chocolate) | 130 |
| Ice-Cream (Mango / Butter Scotch / Kesar Pista) | 140 |
| Vanilla With Hot Chocolate | 175 |
| Tripple Sunday | 220 |
| Hot Gulab Jamun | 90 |
| Hot Gulab Jamun with Ice-Cream | 130 |



Please Allow 20 to 30 Minutes For Finest Prepration

| Soup | Veg. | Chicken |
|------------------------------------|------|---------|
| Cream of Tomato Soup | 135 | - |
| Cream of Palak Soup | 135 | - |
| Sweet Corn Soup | 135 | 175 |
| Manchow Soup | 150 | 175 |
| Hot & Sour Soup | 150 | 175 |
| Lemon Coriander Soup | 150 | 175 |
| Tom Yom Soup | 150 | 175 |
| Lung Fung Soup | - | 175 |
| Shorba (Tamater / Palak / Chicken) | 135 | 175 |
| Crab Soup or Shorba | - | 190 |
| Seafood Soup or Shorba | - | 190 |

| Salad & Raita | Veg. | Chicken |
|-----------------------------------|------|---------|
| Fresh Green Salad | 100 | - |
| Koshimbir / Tossed Salad | 100 | - |
| Veg. Russian Salad / Hawain Salad | 180 | 280 |
| Mix Veg. / Boondi / Pineapple | 120 | - |
| Fry Papad / Roasted Papad | 30 | - |
| Masala Papad | 40 | - |
| Curd / Sweet Lassi | 95 | - |
| Solkadi / Chaas | 60 | - |
| Fresh Lime Soda / Water | 60 | - |

| Special Veg. Malvani Starter | Veg. | |
|------------------------------|------|----|
| Kaju Kothimber | 220 | -- |
| Calangute Paneer | 250 | -- |
| Masala Papad Roll | 220 | -- |



Please Allow 20 to 30 Minutes For Finest Prepration

Starter

Malvani Non-Veg.

| | |
|-------------------------------------|-------|
| Sukha Chicken | 385 |
| Sukha Mutton | 435 |
| Bombil Chi Bhaji | 280 |
| Shimpli Sukha | 350 |
| Crab Sukha | A.P.C |
| Jinga Sukha | A.P.C |
| Bhareli Pomfret | A.P.C |
| Surmai Zam Zam | A.P.C |
| Rawas Zam Zam | A.P.C |
| Steam Fish in Hirwa Masala | A.P.C |
| Chicken Sagoti | 380 |
| Mutton Sagoti | 435 |
| Sukha Jawla | 80 |
| Masala Jawla | 120 |
| Samudra Machli Baazar (Full / Half) | A.P.C |

Main Course

Malvani Veg.

| | |
|-------------------------|-----|
| Bhareli Wangi | 240 |
| Bhendi Sukha | 240 |
| Kaju Tendli | 240 |
| Sukhi Batatyachi Bhaaji | 160 |
| Paneer Malvani | 280 |
| Paneer Hirwa Masala | 280 |
| Paneer Zam Zam | 280 |
| Kaju Sukha | 295 |
| Varaan | 110 |
| Malvani Dal Fry | 150 |

Malvani / Agri Non-Veg.

| | Full | Half |
|------------------------------------|------|------|
| Kombdi Wade | -- | 415 |
| Chicken Malvani (Full/Half) | 760 | 425 |
| Chicken Agri (Full/Half) | 760 | 425 |
| Desi Chicken Malvani (Full/Half) | 860 | 480 |
| Desi Chicken Agri (Full/Half) | 860 | 480 |
| Mutton Malvani (Full/Half) | 860 | 480 |
| Mutton Agri (Full/Half) | 860 | 480 |
| Chicken Malvani Lapita (Full/Half) | 760 | 425 |
| Mutton Malvani Lapita (Full/Half) | 860 | 480 |
| Hirwa Masala Yachi Kombdi | 760 | 425 |
| Hirwa Masala Mutton | 860 | 480 |
| Chicken Malvani Masala | -- | 380 |
| Mutton Malvani Masala | -- | 410 |

Please Allow 20 to 30 Minutes For Finest Preparation

Made In China

Chinese Starter

| | Veg. | Paneer | Chicken |
|-------------------------------|------|--------|---------|
| Crispy | 220 | 265 | 280 |
| Lollypop | 220 | -- | 270 |
| Schezwan Lollypop | 235 | -- | 280 |
| Gold Coin / Gold Finger | 230 | -- | 270 |
| Manchurian / Chilly | 245 | 265 | 280 |
| Spring Roll / Schezwan Finger | 230 | -- | 280 |
| Salt & Pepper / 65 / Shanghai | 245 | 265 | 280 |
| Oyester / Hunan / Hot Garlic | 245 | 265 | 280 |
| Prawns in Your Choice | -- | -- | 480 |
| Basa in Your Choice | -- | -- | 380 |
| Squid in Your Choice | -- | -- | 400 |

Rice & Noodles

| | Veg. | Egg | Chicken | Mix |
|--------------------------------|------|-----|---------|-----|
| Fried Rice | 230 | 230 | 280 | 450 |
| Schezwan Fried Rice | 230 | 230 | 280 | 450 |
| Triple Schezwan Fried Rice | 290 | -- | 350 | -- |
| Hakka Noodles | 220 | 220 | 275 | -- |
| Schezwan Noodles | 220 | 220 | 275 | -- |
| Manchurian Rice | 290 | -- | 350 | -- |
| Pot Rice | 275 | -- | 350 | -- |
| Chopusey (Americian / Chinese) | 250 | -- | 320 | -- |



Please Allow 20 to 30 Minutes For Finest Preparation

Roti Ki Bahaar

| | |
|--|---------|
| Roti / Butter Roti | 40/45 |
| Naan / Butter Naan | 55/65 |
| Kulcha, Paratha / Butter Kulcha, Paratha | 50/60 |
| Stuff Kulcha / Stuff Paratha | 110 |
| Cheese Naan / Cheese Garlic Naan | 150/160 |
| Roomali / Butter Roomali | 55/65 |
| Roti Ki Tokri (8 Pieces) | 295 |
| Bhakri / Chapati | 30/15 |
| Wade (5 Pieces) | 90 |

Dal

| | |
|----------------------------------|-----|
| Dal Fry/ Tadka / Lasooni / Palak | 200 |
| Dal Makhani / Dahi Kadi Pakoda | 240 |

Egg

| | |
|--------------------|-----|
| Egg Bhurji / Omlet | 120 |
| Egg Masala / Curry | 240 |
| Egg Half Fry | 80 |

Basmati

| | Sabzi | Murgh | Ghost | Seafood |
|-----------------------------|-------|-------|-------|---------|
| Biryani | 250 | 380 | 415 | - |
| Special Dum Biryani | 250 | 350 | 415 | - |
| Hydreabadi Biryani | 250 | 350 | 415 | - |
| Spl. Dum Hydreabadi Biryani | 250 | 350 | 415 | - |
| Pulao | 220 | 340 | 410 | - |
| Prawns Biryani | - | - | - | 500 |
| Basa Biryani | - | - | - | 380 |
| Jeera Rice | 155 | - | - | - |
| Steam Rice | 130 | - | - | - |



Please Allow 20 to 30 Minutes For Finest Prepration

Fish Malvani Thikale

| | |
|-------------|-------|
| Pomfret | 650 |
| Surmai | 500 |
| Rawas | 480 |
| King Prawns | 500 |
| Simpli | 350 |
| Bangda | 200 |
| Baby Rawas | A.P.C |
| Baby Surmai | A.P.C |
| Crab | A.P.C |

Fish Malvani Curry

| | |
|-------------|-------|
| Pomfret | 650 |
| Surmai | 500 |
| Rawas | 480 |
| King Prawns | 500 |
| Simpli | 350 |
| Bangda | 200 |
| Baby Rawas | A.P.C |
| Baby Surmai | A.P.C |
| Crab | A.P.C |

Malvani Tawa / Rawa / Koliwada

| | |
|-------------|-------|
| Pomfret | 650 |
| Surmai | 480 |
| Rawas | 500 |
| Bombil | 280 |
| King Prawns | 500 |
| Bangda | 200 |
| Baby Rawas | A.P.C |
| Baby Surmai | A.P.C |
| Crab | A.P.C |

Special Malvani Bhaat

| | |
|---------------------------|-----|
| Kombdi Bhaat | 320 |
| Kombdi Hirwa Narli Pulao | 320 |
| Kolambi Bhaat | 450 |
| Kolambi Hirwa Narli Pulao | 450 |
| Masala Bhaat | 180 |

Please Allow 20 to 30 Minutes For Finest Prepration

Indian

Veg. Appitizer

| | |
|--|-----|
| Hara Bhara Kebab / Makai Cheese Tikki | 230 |
| Paneer Koliwada / Masala Papad Roll | 230 |
| Chaana Koliwada / Green Peas Butter Garlic Fry | 150 |
| Finger Chips / Channa Garlic Fry | 120 |
| Corn Fry / Garlic Fry | 90 |
| Veg. Chilli Milli / Aloo Methi / Corn Tikki | 230 |
| Veg. Sheek / Veg. Motia Kabeb | 220 |
| Paneer Tikka / Malai / Achari | 230 |
| Paneer Makhmali / Reshmi / Ajwain | 230 |
| Veg. Platter | 600 |

Non-Veg. Appitizer

| | |
|--|---------|
| Chicken Tikka / Achari / Kalamiri / Reshmi | 345 |
| Chicken Pahadi / Banjara/ Makhmali / Malai | 345 |
| Chicken Mumbai Mirchi / Sheekh | 345 |
| Chicken Roojali / Tangdi | 370 |
| Tandoori Zumka (Tandoori Lolly Pop) | 290 |
| Chicken Tandoori (Full / Half) | 500/275 |
| Mutton Seekh / Boti | 400 |
| Non-Veg. Platter | 850 |
| Fish / Crab Tandoori | A.P.C |

Sabzi Ka Bazar

| | |
|---|-----|
| Aloo Mutter / Palak / Gobi / Chana Masala | 230 |
| Sabzi Handi / Sabzi ki Deewani Handi | 260 |
| Lasooni Palak / Paneer Palak | 290 |
| Bhendi Masala / Baigan Bharta | 250 |
| Sabzi Kofta / Malai Kofta / Boona Sabzi | 260 |
| Methi Mutter Malai / Navaratan Kurma / Cheese Kofta | 290 |
| Dum Aloo Punjabi / Kashmiri / Banarasi | 260 |
| Paneer Tikka Masala / Kadai / Handi | 290 |
| Mushroom Babycorn Masala | 290 |
| Sabzi Hyderbadi / Achari / Peshawari | 260 |
| Sabzi Tawa / Jalfrezi | 260 |
| Paneer Tawa / Kurma / Bhurji | 290 |
| Sabzi Kolhapuri / Sabzi Kheema | 230 |

Please Allow 20 to 30 Minutes For Finest Preparation

Lajwab Murgh

| | |
|--|---------|
| Murgh Tikka / Tawa / Kadai Masala | 380 |
| Murgh Lahori / Amritsari | 380 |
| Murgh Lasooni / Do-Pyaza | 380 |
| Murgh Curry / Masala / Tariwala | 350 |
| Murgh Angari / Rara Masala / Ghee Roast | 395 |
| Murgh Hyderabadi / Kalimiri / Badami | 380 |
| Murgh Makhnawala / Lajawab | 380 |
| Chef Special Murgh / Murgh Patiala | 395 |
| Murgh Noorjahani / Balti | 380 |
| Murgh Maharaja / Mussallam (Full / Half) | 760/425 |

Laziz Ghost

| | |
|---|---------|
| Ghost Curry / Masala / Tariwala | 415 |
| Ghost Rara / Bhoona Masala / Ghee Roast | 450 |
| Roghan Ghost/ Hyderabadi / Kadai / Tawa | 415 |
| Ghost ka Kheema aur Mutter | 415 |
| Ghost Handi (Full / Half) | 860/480 |



Please Allow 20 to 30 Minutes For Finest Preparation