



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

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

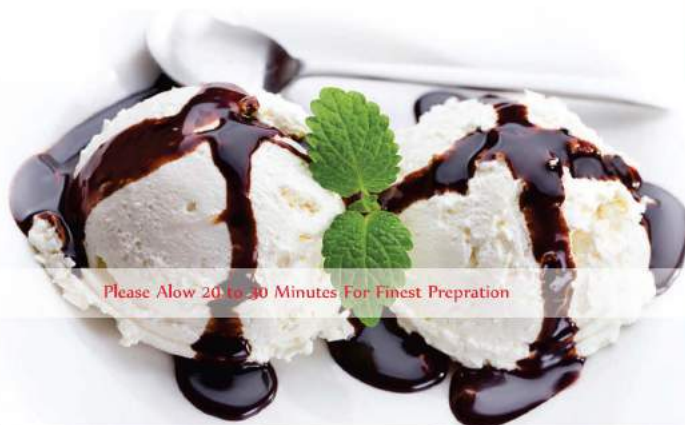
Food Menu



Prithvi

Chinese Sauce	Veg.	Paneer	Chicken	Fish
Chilli, Manchurian Hot Garlic, Burnt Garlic	200/110	225/120	250/140	A.P.C
Hunan, Oyester, Sweet & Sour, Black Bean	200/110	225/120	250/140	A.P.C
Red Thai Cury Green Thai Curry, Black Bean	200/110	225/120	250/140	A.P.C
Chilli Garlic Sauce Ginger Garlic Sauce	200/110	225/120	250/140	A.P.C

Desserts	
Sizzling Browine With Ice Cream	180
Kulfi (Malai / Sitafal / Kesar Pista)	120
Ice-Cream (Vanilla / Strawberry / Chocolate)	60/120
Ice-Cream (Mango / Butter Scotch / Kesar Pista)	65/130
Vanilla With Hot Chocolate	140
Tripple Sunday	180
Hot Gulab Jamun	70
Hot Gulab Jamun with Ice-Cream	110



Please Allow 20 to 30 Minutes For Finest Prepration

Soup	Veg.	Chicken
Cream of Tomato Soup	115	-
Cream of Palak Soup	115	-
Sweet Corn Soup	115	125
Manchow Soup	115	125
Hot & Sour Soup	115	125
Lemon Coriander Soup	115	125
Tom Yom Soup	115	125
Lung Fung Soup	-	125
Shorba (Tamater / Palak / Chicken)	115	125
Crab Soup or Shorba	-	160
Seafood Soup or Shorba	-	160

Salad & Raita	Veg.	Chicken
Fresh Green Salad	90	-
Koshimbir / Tossed Salad	90	-
Veg. Russian Salad / Hawain Salad	145	190
Mix Veg. / Boondi / Pineapple	100	-
Fry Papad / Roasted Papad	25	-
Masala Papad	35	-
Curd / Sweet Lassi	90	-
Solkadi / Chaas	50	-
Fresh Lime Soda / Water	50	-

Special Veg. Malvani Starter	Veg.
Kaju Kothimber	190
Calangute Paneer	205
Masala Papad Roll	190



Please Allow 20 to 30 Minutes For Finest Prepration

Starter

Malvani Non-Veg.

Sukha Chicken	325
Sukha Mutton	360
Bombil Chi Bhaji	240
Shimpli Sukha	310
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	335
Mutton Sagoti	410
Sukha Jawla	40
Masala Jawla	75
Samudra Machli Baazar (Full / Half)	A.P.C

Main Course

Malvani Veg.

Bhareli Wangi	200
Bhendi Sukha	200
Kaju Tendli	200
Sukhi Batatyachi Bhaaji	140
Paneer Malvani	240
Paneer Hirwa Masala	240
Paneer Zam Zam	240
Kaju Sukha	255
Varaan	100
Malvani Dal Fry	130

Malvani / Agri Non-Veg.

	Full	Half
Kombdi Wade	--	380
Chicken Malvani (Full/Half)	650	350
Chicken Agri (Full/Half)	650	350
Desi Chicken Malvani (Full/Half)	750	410
Desi Chicken Agri (Full/Half)	750	410
Mutton Malvani (Full/Half)	760	410
Mutton Agri (Full/Half)	760	410
Chicken Malvani Lapita (Full/Half)	650	350
Mutton Malvani Lapita (Full/Half)	760	410
Hirwa Masala Yachi Kombdi	650	350
Hirwa Masala Mutton	760	410
Chicken Malvani Masala	--	340
Mutton Malvani Masala	--	380

Please Allow 20 to 30 Minutes For Finest Preparation

Made In China

Chinese Starter

	Veg.	Paneer	Chicken
Crispy	200/110	225/120	250/140
Lollypop	180/100	--	230/125
Schezwan Lollypop	190/110	--	240/135
Gold Coin / Gold Finger	180/100	--	230/125
Manchurian / Chilly	200/110	225/120	250/140
Spring Roll / Schezwan Finger	200/100	--	250/140
Salt & Pepper / 65 / Shanghai	210/120	230/125	260/140
Oyester / Hunan / Hot Garlic	210/120	230/125	260/140
Prawns in Your Choice			450/240
Basa in Your Choice			350/185
Squid in Your Choice			360/190

Rice & Noodles

	Veg.	Egg	Chicken	Mix
Fried Rice	190/100	190/100	220/120	350/200
Schezwan Fried Rice	200/100	200/100	230/125	360/200
Triple Schezwan Fried Rice	230	-	260	-
Hakka Noodles	180/100	180/100	220/120	350/200
Schezwan Noodles	190/100	190/100	230/130	360/200
Manchurian Rice	230	-	260	-
Pot Rice	230	-	260	-
Chopusey (Americian / Chinese)	250	-	280	-



Please Allow 20 to 30 Minutes For Finest Preparation

Roti Ki Bahaar

Roti / Butter Roti	30/35
Naan / Butter Naan	40/50
Kulcha, Paratha / Butter Kulcha, Paratha	40/50
Stuff Kulcha / Stuff Paratha	100
Cheese Naan / Cheese Garlic Naan	140/150
Roomali / Butter Roomali	50/60
Roti Ki Tokri (8 Pieces)	260
Bhakri / Chapati	25/15
Wade (5 Pieces)	70

Dal

Dal Fry/ Tadka / Lasooni / Palak	150
Dal Makhani / Dahi Kadi Pakoda	210

Egg

Egg Bhurji / Omlet	80
Egg Masala / Curry	240
Egg Half Fry	60

Basmati

	Sabzi	Murgh	Ghost	Seafood
Biryani	200	280	380	-
Special Dum Biryani	200	280	380	-
Hydreabadi Biryani	200	280	380	-
Spl. Dum Hydreabadi Biryani	200	280	380	-
Pulao	190	280	380	-
Prawns Biryani	-	-	-	400
Basa Biryani	-	-	-	360
Jeera Rice	130/80	-	-	-
Steam Rice	110/70	-	-	-



Please Allow 20 to 30 Minutes For Finest Prepration

Fish Malvani Thikale

Pomfret	600
Surmai	450
Rawas	440
King Prawns	450
Simpli	300
Bangda	180
Baby Rawas	A.P.C
Baby Surmai	A.P.C
Crab	A.P.C

Fish Malvani Curry

Pomfret	600
Surmai	450
Rawas	440
King Prawns	450
Simpli	300
Bangda	180
Baby Rawas	A.P.C
Baby Surmai	A.P.C
Crab	A.P.C

Malvani Tawa / Rawa / Koliwada

Pomfret	600
Surmai	450
Rawas	440
Bombil	250
King Prawns	450
Bangda	180
Baby Rawas	A.P.C
Baby Surmai	A.P.C
Crab	A.P.C

Special Malvani Bhaat

Kombdi Bhaat	280
Kombdi Hirwa Narli Pulao	280
Kolambi Bhaat	400
Kolambi Hirwa Narli Pulao	400
Masala Bhaat	165

Please Allow 20 to 30 Minutes For Finest Prepration

Indian

Veg. Appitizer

Hara Bhara Kebab / Makai Cheese Tikki	195
Paneer Koliwada / Masala Papad Roll	195
Chaana Koliwada / Green Peas Butter Garlic Fry	110
Finger Chips / Channa Garlic Fry	80
Corn Fry / Garlic Fry	70
Veg. Chilli Milli / Aloo Methi / Corn Tikki	195
Veg. Sheek / Veg. Motia Kabeb	190
Paneer Tikka / Malai / Achari	195
Paneer Makhmali / Reshmi / Ajwain	195
Veg. Platter	500

Non-Veg. Appitizer

	Full	Half
Chicken Tikka / Achari / Kalamiri / Reshmi	270	140
Chicken Pahadi / Banjara/ Makhmali / Malai	270	140
Chicken Mumbai Mirchi / Sheekh	270	140
Chicken Roojali / Tangdi	320	170
Tandoori Zumka (Tandoori Lolly Pop)	250	130
Chicken Tandoori (Full / Half)	400	210
Mutton Seekh / Boti	350	-
Non-Veg. Platter	750	400
Fish / Crab Tandoori	A.P.C	-

Sabzi Ka Bazar

Aloo Mutter / Palak / Gobi / Chana Masala	190
Sabzi Handi / Sabzi ki Deewani Handi	230
Lasooni Palak / Paneer Palak	220
Bhendi Masala / Baigan Bharta	200
Sabzi Kofta / Malai Kofta / Boona Sabzi	250
Methi Mutter Malai / Navaratan Kurma	260
Dum Aloo Punjabi / Kashmiri / Banarasi	230
Paneer Tikka Masala / Kadai / Handi	240
Mushroom Babycorn Masala	240
Sabzi Hyderbadi / Achari / Peshawari	220
Sabzi Tawa / Jalfrezi	220
Paneer Tawa / Kurma / Bhurji	240
Sabzi Kolhapuri / Sabzi Kheema	190

Please Allow 20 to 30 Minutes For Finest Preparation

Lajwab Murgh

Murgh Tikka / Tawa / Kadai Masala	330
Murgh Lahori / Amritsari	330
Murgh Lasooni / Do-Pyaza	330
Murgh Curry / Masala / Tariwala	320
Murgh Angari / Rara Masala / Ghee Roast	350
Murgh Hyderabadi / Kalimiri / Badami	330
Murgh Makhnawala / Lajawab	330
Chef Special Murgh / Murgh Patiala	350
Murgh Noorjahani / Balti	330
Murgh Maharaja / Mussallam (Full / Half)	670/370

Laziz Ghost

Ghost Curry / Masala / Tariwala	360
Ghost Rara / Bhoona Masala / Ghee Roast	400
Roghan Ghost/ Hyderabadi / Kadai / Tawa	360
Ghost ka Kheema aur Mutter	360
Ghost Handi (Full / Half)	760/410



Please Allow 20 to 30 Minutes For Finest Preparation