MILKSHAKES

Oreo Chocolate	160
Tatva Special Dry fruits	140
Kit-Kat	140
Chiku (Seasonal)	140
Apple	140
Mango	140
Sitafal (Seasonal)	140
Rose Strawberry	140
Vanilla	120
Butterscotch	120
Pineapple	120
Chocolate	120
Raspberry	120

CLASSIC MOCKTAILS

Fruit Punch	130
Virgin Mojito	120
Virgin Pinacolada	120
Kiwi Fizz	120
Blue Angle	120
Lime Iced Tea	120

SIGNATURE MOCKTAILS

GST 150
Tamarind + APPLE Juice +Chaat Masala

Coco Litchi 150
Litchi + Fresh Cream + Coconut + Cherry

Blue Magic 150
Blue Curacao + Black grapes +Peach + Apple juice + Litchi juice

Peachilli 150
Peach + Cranberry + Chilly + Sweet & Sour

Fizzy Pomegranate 150
Pomegranate seeds +Cranberry juice + Pomegranate juice + Mint leaves + Lime

Lipstick 150
Strawberry + Cranberry juice + Mint + Lime juice + Sugar Syrup

Passionate Fruity 150
Passion Fruit + Orange + Pineapple + Sweet & Sour + Orange Fizz

Nibbles 150
Cucumber + Mojito + Mint + Pineapple + Sweet & Sour

SMOOTHI

Mix Berry	140
Mango	140
Passion Fruit	140
Strawberry	140

SOFT BEVERAGES

Soft Drink	40
Fresh Lime soda	60
Plain Chaas	50
Masala Chaas	60
Mineral Water	25
Red Bull	150

CHAI

Regular Chai	30
Coffee	50
Green Tea	70
Hot Chocolate	70
Black Tea	50

FRESH JUICES

Cocktail	110
Orange Juice	100
Watermelon Juice	100
Pineapple Juice	100
Apple Juice (Canned)	100
Mango Juice (Canned)	100
Cocktail Juice (Canned)	100

FRESH SLICED FRUITS

Fresh Fruit Salad With Ice cream	120
Fruit Salad	100
Pineapple , Honey And Mint	80
Fresh Apple & Honey	80
Papaya Boat	80
Diced Watermelon	60

DAKSHINE BREAKFAST **(8am to 11am / 3:30pm to 6:30pm)**

Poha	40	Rava Dosa	90
Upma	40	Rava Masala Dosa	100
Steamed Idli	70	Onion Rava Masala Dosa	100
Dahi Idli	70	Rava Cheese Dosa	110
Butter Idli	70	Rava Cheese masala Dosa	120
Idli Wada Mix	70	Coconut Rava Dosa	90
Medu Wada	70	Coconut & Onion Rava Dosa	90
Batata Wada	60	Uttapam	80
Mix Wada	70	Onion Uttapam	90
Sada Dosa	50	Tomato Onion Uttapam	90
Masala Dosa	80	Tomato Omelette	100
Cut Dosa	90	Special Tomato Omelette	120
Special Masala Dosa	90	Masala Idli	
Mysore Masala Dosa	100		
Cap Dosa	80		
Cap Masala Dosa	90		

PAV BHAJI (3:30pm-11pm)

Tomato Cashew Nut Pav Bhaji	160
Tatva Special Pav Bhaji	160
Cheese Pav Bhaji	140
Masala Pav Bhaji	150
Paneer Pav Bhaji	150
Mushroom Pav Bhaji	130
Jain Pav Bhaji	120
Khada Pav Bhaji	100
Corn Palak Pav Bhaji	120
Mix Veg Pav Bhaji	100
Amul Pav Bhaji	100
Masala Pav	50
Extra Pav (Two Piece)	30

SANDWICHES AND MORE **(8am-7pm)**

Garlic Bread with Cheese	160	Dahi Bhalla	70
Grilled Cheese And Mushroom	150	Nachos Chaat	100
Veg. Club Grilled	150	Corn And Pepper Chaat	70
Mushroom & Cheese Grilled Sandwich	150	Idli Chaat	60
Cheese Chilli Toast	140	Toast Butter	50
Garlic Bread	140		
Veg. & Cheese Grilled Sandwich	140		
Grilled Pesto Mushroom	140		
Grilled Cheese Plain	130		
Paneer And Pepper Grilled	120		
Cheese Sandwich	120		
Cheese Grilled Sandwich	120		
Tomato & Cheese Sandwich	120		
Veg. Sandwich	110		

ALL GARDEN SALAD & RAITA

Feta & Salad Watermelon Salad 170

(A Greek Experience With Feta And Watermelon In a Lemon Dressing)

Classic Caesar Salad 150

(A Favourite Of All Salads. Caesar Dressing With Crunchy Iceberg Lettuce And Croutons)

Waldorf Salad 150

(Diced Apples Mixed With Tangy Mayonnaise And Walnuts)

Corn & Orange Pepper Salad 150

(Fresh Corn, Orange And Bell Pepper With Vinegar Dressing)

Macaroni & Corn Salad 140

(Macaroni Pasta And American Corn In A Perfect Combination With Mayonnaise And Seasoning)

Garden Salad 90

(Mix Of All Fresh Crunchy Vegetables LIKE Carrot , Cucumber ,Tomatoes , Radish And Beetroot)

Koshimbir 90

(Puneri Salad With Julienne Of Onions, Cucumber, Tomato, Peanuts And Tadka On Top)

Tatva Special Salad 175

Boondi Raita 100

Aloo Mint Raita 100

Tadka Dahi 100

Mix Veg. Raita 100

Pineapple Raita 100

SOUPS

Roasted Almond And Broccoli 160

(Creamy Broccoli Soup With Slices Of Roasted almond & Cheese)

Tom Kha Soup 140

(Diced Vegetables In Thai Base Stock)

Tom Yum Soup 140

(Spicy Thai Soup)

Korean Spring Soup 140

(Diced Vegetables In Garlic Flavoured Broth)

Broccoli & Cheese Soup 150

(Favourite Of All Cheesy Soup With Chunks Of Broccoli)

Cream Of Tomato/Mushroom 130

(French Classic Creamy Soup Served With A Slice Of Garlic)

Vegetable Sweet Corn Soup 130

(Chinese Soup With The Sweetness Of Corn)

Thai coconut Lime Soup 160

(A Flavorsome Thai soup with coconut and lime)

Cream Of Veg 140

Hot And Sour Soup 130

(Tangy And Hot Soup With Bamboo Shoots And Vegetables)

Veg Clear Soup 130

(Mixture Of Vegetables In a Clear Broth)

Lemon Coriander Soup 130

(Hot And Lemony Soup With Coriander)

Veg Manchow Soup 130

(Chopped Vegetables In a Ginger-Garlic Soya Broth)

Veg Talumein Soup 130

(A Tangy Chinese Soup)

Tomato & Basil Soup 130

(Slow Cooked Tomato & Basil Topped With Parmesan Cheese)

Dal Shorba 120

(A tangy Indian Soup)

Tomato Dhania Shorba 120

(Classic Tomato Shorba Flavoured With Coriander)

(A thick soup made from puree of vegetables and cream)

Cream Of Palak 140

(thick soup made from spinach puree)

Smoked Mushroom And Thyme Soup 140

(A smoky flavored soup with button mushrooms and thyme)

Laksa Soup 140

(A spicy soup made of rice noodles or rice vermicelli)

SIZZLERS **(Mon To Fri)**

Mushroom And Paneer Shashlik 270

(Mushroom And Paneer Skewers Marinated In Lemon Cajun Sauce

Served With Potato Wedges And Herbed Rice)

Paneer Steak Grilled 270

(Paneer Steak Grilled To Perfection Served Along With French

Fries And Tossed Vegetables)

Paneer Chilli 270

(Chinese Style Paneer Tossed In Ginger-Garlic, Green-Chilli,

Served Along With Hakka Noodles And Fried Rice)

Mexican Sizzler 250

(Paneer , Potato Wedges Tossed With Salsa)

Nasi Goreng 300

Spicy Thai Fried Rice Along With Satay Vegetables & Satay Steaks

Veg Cutlet With Mash Potato 300

Combination Of Cutlet, Mash Potato, Satay Vegetables Along With

Rice & Noodles

FLAT PIZZAS & PASTAS

Pink Lady Pasta 250

(Mix Arrabiata And Alfredo Sauces With Baby Corn, Pepper , Olives & Herbs)

Pasta Alfredo 250

(Cheesy White Sauce With Broccoli , Mushroom , Kalamata & Olives)

Arrabiata 250

(Hot And Spicy Tomato Sauce With Garlic, Red Chilli , Pepper & Olive Oil)

Risotto Al Fungi 250

(Arborio Rice With Mushroom And Parmesan Cheese)

Risotto Verdure 250

(Arborio Rice Cooked With Assorted Vegetable And Cheese)

Masala Mafia 250

(Pasta sauce made from Indian spices served along with pasta of your choice)

Barbequed Mushroom & Cheese Pizza 250

(Grilled Mushroom In Barbeque Sauce

And Cheese)

Grilled Vegetables & Cheese Pizza 250

(Vegetable Tossed In Pesto With Cheese)

Cottage Cheese Schezwan Pizza 250

(Schezwan Style Tossed Paneer And Cheese)

Spinach Mushroom & Cheese Pizza 250

(Spinach Tossed In Garlic With Mushroom And Cheese)

Veg Margarita Pizza 250

(Grilled Sliced Tomato , Basil And Mozzarella)

Cheese Tomato & Basil Pizza 250

(Thin Crust Delicacy With Tomato And Basil)

Paneer Tikka Pizza 250

(Spicy tomato sauce with char grilled cottage cheese,

Ravioli Pasta 250 (Spinach stuffed pasta, served in tomato base sauce) Spicy Cream Sauce 250 (A spicy white sauce pasta cooked with cream and cheese)	capsicum, onions and mozzarella) Florentine Pizza 250 (A Italian pizza made from spinach, garlic, onions and corn) Homemade Pizza 250 (A chef special pizza made from toppings selected by chef)

STARTERS

- Paneer Banjara 220
  spicy green masala marinated cottage cheese, clay oven served with mint sauce

- Kandhari paneer tikka 220
  diced cottage cheese marinated with ginger garlic and chilly paste caraway seeds and cream skewered with diced pepper and onion roasted over charcoal in a clay oven,

- kasturi cottage cheese tikka 220
  cottage cheese marinated with indian spice and hang curd flavor with kasoori methi.

- charmula cottage cheese tikka 220
  spicy and tangy five spice masala roasted with clay oven

- kesari paneer tikka 250
  saffron flavored cottage cheese marinated with cashew nuts and cheese.

- aloo ki nazakat 180
  potatoes stuffed with cottage cheese, nuts and spices, char grilled in clay oven

- chilli lime potato 180
  potatoes marinated with lime juice and chillies cooked in clay oven

- corn paneer seek kebab 250

- mushroom multani 250
  char grilled mushroom marinated in tandoor masala stuffed with cheese and spices

- pudina cottage cheese 220
  mint marinated cottage cheese clay oven served with mint chutney

- royal hara bhara kebab 180
  a mixed chopped vegetable and roasted spinach and cheese served with mint chutney.

- mushroom blue water 250
  stuffed mushroom with mix paneer and cheese,slow cooked in a clay oven served with mint chutney

- crakling spinach cottage cheese 220
  deep fried spinach with cottage cheese and s/z sauce,

- wak toast chilly with cottage cheese 250
  deep fried cottage cheese tossed with vegetables and chinese spice.

- dragon roll veg 220
  golden fried wrapped assorted vegetable served with s/z sauce

- oriental stuffed cheese mushroom 220
  cheese stuffed mushroom tossed in sweet spicy sauce.

- veg manchurian dry 190
  finely chopped vegetable ball tossed in a rich soy sauce.

- gobi manchurian dry 190
  crispy batter fried cauliflower tossed with soya chilly sauce.

- crispy chilly pepper corn 210
  dusted and fried corn tossed in green chilly crushed paper and spring onion.

- crumb fried cottage cheese beetox 220
  crumb fried tikki oregano with paper with blue cheese sauce.

- cheesy corny spinech balls
  cottage cheese ball and roasted spinach with cheese corn green chilly and deep fry,

- cheesy jalapino 250
  golden fried english cheddar with jalapeno peppers.

- trio of bruscshetta 240
  fresh garlic bred topping with jalapino tomato and paper.

- french fry with cheese

- cheese chery pineapple

- nachos

- malai chaap 270
  soya chaap marinated with cream and cheese & clay oven
  (chef special*)

- lasooni chaap 270
  garlic flavoured ssoya chaap char grilled in oven (chef special*)

- lajwab chaap 270
  a spicy and tangy preparation cooked in tandoor (chef special*)

- amratsari chaap 280
  soya chaap ,arinated in traditional tandoori masala
  clay oven served with mint chutney

- veg ball in schezwan sauce dry 210
  deep fried dumpling tossed in spicy schezwan sauce

- honey chilli potato 240
  crispy fried potatoes tossed in sweet and tangy sauce

- cottage cheese & mushroom twins 210
  crispy fried cottage cheese and mushroom tossed with chilli garlic sauce

- pepper potato skin in bbq sauce 210
  crispy potato skin cooked in bbq sauce

- tai pai paneer 240

- triple cheese roll 250
  deep fried roll made from cheese served salsa

- bbq potato 210
  deep fried potato tossed in bbq sauce

MAIN COURSE (11am-3pm, 7pm-11:30pm)

- PANEER LAL TAVANG 270
  CHUNKS OF PANEER COOKED IN TOMATO GRAVY, TEMPERED WITH DESICCATED COCONUT AND ROGAN (CHEF SPECIAL*)

- PANEER KOLIWADA 270
  BATTER COATED PANEER COOKED IN KOLIWADA STYLE OF GRAVY (CHEF SPECIAL*)

- MAKHMALI SAG PANEER 270
  CHUNKS OF PANEER COOKED IN RICH CREAMY SPINACH GRAVY (CHEF SPECIAL*)

- CHEES BUTTER MASALA 270
  A TWIST TO ALL TIME CLASSIC PANEER BUTTER MASALA (CHEF SPECIAL*)

- PANEER KESARI PUKTAN 260
  COTTAGE CHEESE IN RICH TOMATO AND CASHEW GRAVY,

- KALONJI PANEER 260
  COTTAGE CHEESE COOKED IN A THICK BROWN GRAVY WITH KALONJI FLOVERD.

- RAJWADI PANEER 260
  TANGY COTTAGE CHEESE COOKED IN A WHITE AND TOMATO GRAVY…

- PANEER KURCHAN 260
  TANGY COTTAGE CHEESE COOKED IN A THICK TOMATO AND VELVET GRAVY.

- PANEER PYAZWALA 260
  PANEER COOKED IN ON ION GRAVY AND TEMPERED WITH ONION

- PANEER TIKKA MASALA 260
  A PUNJABI DELICACY, CHARCOAL GRILLED PANEER WITH CUBES OF CAPSICUM AND ONION COOKED IN RICH TOMATO CASHEW GRAVY

- LASOONI PANEER 260
  PANEER COOKED IN BROWN GRAVY WITH TADKA GARLIC AND CUMIN SEEDS

- PANEER LAZIZ 260
  COTTAGE CHEESE COOKED IN A INDIAN SAHI GRAVY WITH A MIX BELL PEPPERS.

- KAJU MASALA 260
  A RICH FLAVOURFUL CURRY OF CASHEWNUTS COMBINED WITH INIAN SPICES

- ALOO GOBI METHI 240
  INDIAN SPICES INFUSED FENUGREEK LEAVES COOKED WITH POTATO

AND COLIFLOWER

- VEG BHOONA 240
  VEGETABLE DUMPLING IN SPICY BROWN GRAVY

- VEG RAHRA 250
  MIXED VEGETABLES AND VEGETABLE KOFTA SERVED IN MINDLY SPICED GRAVY

- DUM SUBJ JALANDHARI 240
  MIX VEGETABLES COOKED IN A PANJABI SPICES.

- VEG CHILLY MILLY 240
  MIX VEGETABLE CHOPPED COOKED IN A SPICY TOMATO AND ONION GRAVY.

- SUBJ NIJAMI HANDI 240
  MIX TOSSED VEGETABLE WITH SPINACH IN ONION GRAVY,

- VEG KOFTA 250
  MIX CHOP VEGETABLES SATEY MINCED COTTAGE CHEESE COOKED IN ONION AND TOMATO GRAVY.

- KOFTA MAKHNWALA 250
  MAWA AND COTTAGE CHEESE STUFFED WITH DRY FRUITS COOKED IN MAKHANI GRAVY.

- DINGRI MUTTER HARA PYAZ 260
  BHUNA MASALA CASHEW NUT PASTE YOGURT AND MIX ADD CORIANDER LEAVES SPRING ONION GREENS,

- PANEER BHURJI
  GRATED PANEER WITH ONIONS, TOMATO AND GREEN CHILLIES

- KADHAI PANEER 260
  PANEER AND KADHAI VEGETABLES IN KHADA MASALA GRAVY

- VEG TIRANGA 275
  MIXED VEGETABLES IN RICH TOMATO AND CASHEWNUT GRAVY

- VEG MARATHA 240
  COTTAGE CHEESE COOKED IN AN INDIAN SHAHI GRAVY WITH MIXED BELL PEPPERS

- VEG JALFREZI 240
  MIXED LONG CUT VEGETABLES IN RICH GRAVY

- BABY CORN & MUSHROOM MASALA 260
  DICED MUSHROOM AND BABY CORN IN SPICY GRAVAY

- METHI MUTTER MALAI 250
  RICH WHITE GRAVY WITH METHI, MUTTER AND MAWA

- BHINDI DO PYAZA 220
  CHATPATA CRUNCHY LADY FINGER WITH ONIONS

- CHANA MASALA 180
  PUNJABI STYLE CHOLE

- KASHMIRI ALOO 180
  STUFFED POTATOES WITH ALL DRY NUTS IN RICH TOMATO GRAVY

- ALOO GOBI METHIWALA 180
  PUNJABI STYLE DRY POTATO, SABZI & METHI WITH ALL SPICES

- BAIGAN BHARTA 180
  ROASTED BAINGAN COOKED IN DICED TOMATO AND ONIONS BROWN GRAVY

DAL

- DAL MAKHANI 160
  SLOW COOKED BLACK LENTILS AND TOMATO PUREE, FINISHED WITH WHITE BUTTER.
- DAL TADKA 130
  SLOW STEWED YELLOW LENTILS TAMPERED WITH ONION TOMATO AND CUMIN. TADKA WITH GARLIC AND WHOLE RED CHILLY.
- DAL PALAK 130
- DAL FRY 120
  SLOW STEWED YELLOW LENTILS TAMPERED WITH ONION TOMATO AND CUMIN.

BIRYANI AND RICE

- VEG DUM BIRYANI 200
  BASMATI RICE COOKED WITH VEGETABLE AND SPICES A SEALED POT,
- HYDERABADI SUBJ DUM BIRYANI 200
  BASMATI RICE COOKED WITH VEGETABLES AND SPICES IN A SEALED POT
- MALABARI PANEER BIRYANI 210
  SOUTH SPECIALITY BIRYANI
- VEG NIZAMI BIRYANI 210
  BIRYANI MADE IN TRADITIONAL AWADH STYLE
- TAWA PULAO 160
  BASMATI RICE TOSSED IN MIXED VEGETABLES
- SUBZ PULAO 160
  BASMATI RICE COOKED WITH MIX VEGETABLES AND SAFFRON.
- KASHMIRI PULAO 170

BASMATI RICE WITH ALL DRY NUTS, PINEAPPLE AND SWEET CHERRY

- PEAS PULAO 160
  FRESH GREEN PEAS BASMATI RICE
- CURD RICE 120
  CURD AND STEAMED RICE WITH MUSTARD AND JEERA TADKA
- STEAMED RICE 120
- JEERA RICE 120
- DAL KHICHADI 100

THALI (Lunch only Monday To Frieday)

- PUNJABI THALI (LIMITED SERVING) 175
  - ONE SNACK PREPARATION
  - ONE PANEER PREPARATION
  - ONE VEG PREPARATION
  - ONE RICE PREPARATION
  - ONE DAL PREPARATION
  - TANDOORI ROTI (2NOS)
  - TWO DESSERT PREPARATION
  - BUTTER MILK

- EXECUTIVE THALI (LIMITED SERVING) 225
  - ONE SOUP (TOMATO OR MANCHOW)
  - ONE SNACK PREPARATION
  - ONE PANEER PREPARATION
  - TWO VEG PREPARATION
  - ONE RICE PREPARATION
  - ONE DAL PREPARATION
  - TANDOORI ROTI (2NOS)
  - TWO DESSERT PREPARATION
  - VANILLA ICE-CREAM (SINGLE SCOOP)
  - BUTTER MILK

RICE AND NOODLES

➢ TRIPLE SCHEZWAN FRIED RICE	250
➢ WOK SCHEZWAN FRIED RICE	220
➢ WOK FRIED RICE	200
➢ BURNT GARLIC FRIED RICE	220
➢ VEG SINGAPORI NOODLES	210
➢ VEG PHAD THAI NOODLES	210
➢ WOK FRIED NOODLES	200
➢ SCHEZWAN FRIED NOODLES	200
➢ BURNT GARLIC NOODLES	200
➢ AMERICAN CHOPSUEY	210
➢ INDONESIAN NASI GORENG	210

ORIENTAL MAIN COURSE

- PANEER CHILLI GRAVY 260
  CRISPY BATTER FRIED COTTAGE CHEESE TOSSED WITH SOYA CHILLY SAUCE WITH GRAVY.

- VEG MANCHURIAN GRAVY 260
  FINELY CHOPPED VEGETABLE BALL TOSSED IN A RICH SOY SAUCE WITH GRAVY.

- GOBI MANCHURIAN GRAVY 260
  CRISPY BATTER FRIED CAULIFLOWER TOSSED WITH SOYA CHILLY SAUCE WITH GRAVY.

- VEG BALL IN HOT GARLIK SAUCE 250
  SALTY SWEET AND GARLICKY DARK BROWN SAUCE WITH DOMINANT HOT GARLIC FLAVOR.

- VEG DUMPLING CHILLY PLUM SAUCE 270
  DEEP FRIED VEGETABLE DUMPLING COOKED IN TANGY PLIM SAUCE

- STIR FRIED VEGETABLE IN HOT GARLIC SAUCE 250
  MIX VEGETABLES STIR FRIED WITH TOMATO BASED HOT GARLIC SA

- THAI CURRY GREEN / YELLOW 250
  ENGLISH VEGETABLE COCONUT FLAVOUR ALONG WITH THAI HERBS

BREAD FROM THE TANDOOR

ROTI KI TOKRI	350
CHEESE GARLIC NAAN	90/100
KABULI NAAN(PLAIN BUTTER)	90/100
ALOO PARATHA (PLAIN / BUTTER)	60/70
PANEER NAAN (PLAIN / BUTTER)	60/70
GARLIC NAAN (PLAIN / BUTTER)	50/60
PANEER KULCHA (PLAIN / BUTTER)	50/60
KABULI NAAN (PLAIN / BUTTER)	50/60
STUFFED KULCHA (PLAIN / BUTTER)	50/60
STUFFED PARATHA (PLAIN / BUTTER)	50/60
NAAN (PLAIN / BUTTER)	40/50
LACHA PARATHA (PLAIN / BUTTER)	50/60
ONION KULCHA (PLAIN / BUTTER)	50/60
MISSI ROTI (PLAIN / BUTTER)	50/60
KHASTA ROTI	50/60
KULCHA (PLAIN / BUTTER)	40/50
TANDOORI ROTI (PLAIN / BUTTER)	30/40

DESSERTS

- HOT CHOCOLATE BROWNIE 200
  (SIZZLING HOT CHOCOLATE BROWNIE)
- SHAHI TUKDA 180
  (FRIED BREAD SLICED AND SOAKED IN RABDI AND DRY NUTS)
- TIRAMISU 180
  (ITALIAN COFFE FLAVOURED MASCREPONE PASTRY)
- PAN PANNA COTTA 180
  (PAN FLAVOURED CREAMY ITALIAN DESSERT)
- MANGO PARFAIT 180
  (FRESH MANGO CREAM FLAVOURED DESSERT)
- KESARI RASMALAI 180
  (POACHED FRESH DUMPLING, SIMMERED IN GREEN CARDAMON FLAVOURED REDUCE MILK)
- MOONG DAL HALWA 170
  (MOONG DAL COOKED IN GHEE AND MAWA)
- BADAL JAMUN 150
  (REDUCED MILK DUMPLING DEEP FRIED AND SOAKED IN GOLDEN SYRUP)
- FRIED ICE CREAM 150
- GAJAR HALWA 150
- CHOICE OF ICE CREAM 150
- SITAFAL MASTANI 160
- MIX FRUIT MASTANI 160
- KULFI FALOODA 160
- FRUIT SALAD CUSTARD WITH ICE CREAM 200
- TATVA SPECIAL FALOODA 170
- ROYAL FALOODA 170
- KESARI FALOODA 170
- GADBAD 170
- MANGO MASTANI 150
- PAN FALOODA 150