

The background features a repeating pattern of various food and music-related icons in a light beige color. These icons include fruits like grapes, oranges, and apples; vegetables like carrots and onions; food items like burgers, pizza slices, and ice cream cones; and musical symbols like a treble clef, a staff with notes, and a fork. The entire design is enclosed in a double-line border with decorative corner elements.

Tarang

SALADS

FRESH GARDEN GREEN SALAD **110**
Salad consisting of fresh green vegetables

KACHUMBAR SALAD **110**
Thin sliced cucumbers and onion tossed in sweet & tangy sauce

PENNE SALAD **125**
Salad filled with all the classic ingredients, tossed in a creamy sauce

RUSSIAN SALAD **125**
Vegetables and fruits mixed with yogurt & mayonnaise based dressing

LACHHA MASALA ONION SALAD **110**
Onion rings seasoned with herbs tossed in creamy dressing

CHOICE OF RAITA

RAITA (CUCUMBER/BOONDI/BURANI/PUDINA) **125**

PAPAD

MASALA PAPAD (2 Pcs.) **80**

ROASTED PAPAD (2 Pcs.) **75**

FRIED PAPAD (2 Pcs.) **75**

GOVERNMENT TAXES AS APPLICABLE

Timings: 12PM TO 3PM - 7PM TO 11PM

SOUPS

TAMATAR AUR DHANIA KA SHORBA	125
MANCHOW / SWEET CORN (Veg/Chicken)	125 /150
VEGETABLE HOT N SOUR (Veg/Chicken)	125 /150

STARTERS (VEG)

PANEER TIKKA SHASHLIK <i>Cottage cheese & veggies marinated in yogurt, indian spices and cooked on grilled charcoal</i>	240
TANDOORI CHAAP MASALA <i>Soya chap seasoned with indian spices and cooked on grilled charcoal</i>	220
DAHI KE SHOLEY <i>Crispy and soft hanged curd dumpling</i>	220
HARA BHARA KABAB <i>Deep fried dumplings of spinach, green peas and potato</i>	220
VEG SPRING ROLLS <i>Traditional vegetables wrapped in roll sheet and deep fried</i>	220
VEG MANCHURIAN <i>Deep fried crispy veg balls cooked with soya and vinegar</i>	220
CHILLY PANEER <i>Cubes of cottage cheese cooked with diced onions and capsicum with hint of soya, vinegar</i>	240
VEG. SALT & PEPPER <i>Vegetables tossed in ginger garlic and pepper</i>	240
VEGETABLE PLATTER (POSH SPECIAL)	350

GOVERNMENT TAXES AS APPLICABLE

Timings: 12PM TO 3PM - 7PM TO 11PM)

STARTERS (NON VEG)

NON-VEG PLATTER (POSH SPECIAL)	425
MURGH LASOONI TIKKA (8Pcs) <i>Boneless Chicken marinated in yogurt, cream, cheese, garlic, indian spices and cooked on charcol grill</i>	285
MURGH MALAI TIKKA (8Pcs) <i>Chicken thigh boneless marinated in cashewnut, cheese & cream, Indian spices and cooked in charcoal grill</i>	310
MURGH SEEKH KABAB (4Pcs) <i>Minced Chicken marinated in Indian spices with a hint of ginger-garlic and cooked on Charcoal grill</i>	310
DRUMS OF HEAVEN (8Pcs) <i>Crispy fried chicken wings cooked with onion, garlic with a hint of asian sauces</i>	310
CHILLY CHICKEN (8Pcs) <i>Diced chicken cooked with onion, capsicum, garlic with a hint of asian sauces</i>	285
CHICKEN SALT & PEPPER (8Pcs) <i>Fried chicken marinated in salt & pepper served with fresh vegetables</i>	285
TANDOORI MURGH (FULL) (8Pcs) <i>Chicken full marinated in yogurt, ginger, garlic, & Indian spices and cooked in grilled charcoal</i>	425
TANDOORI MURGH (HALF) (4Pcs) <i>Chicken half marinated in yogurt, ginger, garlic, & Indian spices and cooked in grilled charcoal</i>	250

GOVERNMENT TAXES AS APPLICABLE

Timings: 12PM TO 3PM - 7PM TO 11PM)

MAIN COURSE (VEG)

PANEER BUTTER MASALA 250
Cottage cheese cooked on slow fire with chef special Indian gravy

KADAI PANEER 250
Cottage cheese cooked in thick onion & tomato gravy

SHAHI PANEER 250
Cottage Cheese Cooked with Mughlai Gravy

PANEER LABABDAR 250
*Cottage Cheese Cooked with chopped onion, tomato
gravy , cashewnut gravy and khoya*

MATAR METHI MALAI 250
*Green peas cooked in rich cashewnut gravy with indian
spices*

DAL MAKHANI 250
*Black lentil cooked whole night over tandoor with butter,
cream & indian spices*

MIX VEG DRY / SEASONAL VEGETABLE 220
Garden fresh vegetables cooked in indian spices

JEERA ALOO 200
Potatoes cooked with cumin seeds & indian spices

MALAI TAWA CHAAP MASALA 250
Soya Chaap cooked in traditional Indian gravy with hint of cream & butter

DAL TADKA 220
*Yellow Dal cooked with onion, tomato gravy &
indian spices*

MUTTER MUSHROOM 240
Fresh Mushroom, mutter cooked in rich indian gravy

GOVERNMENT TAXES AS APPLICABLE

Timings: 12PM TO 3PM - 7PM TO 11PM

MAIN COURSE (NON VEG)

BUTTER CHICKEN (FULL/HALF) <i>Baby chicken cooked in tomato gravy, butter, cream & indian spices (8/4 Pcs.)</i>	495/300
MUTTON CURRY <i>Home Style tender mutton cooked in spicy gravy (4 pcs)</i>	475
MUTTON ROGAN JOSH <i>Tender lamb pieces cooked with traditional herbs & spices, - a kashmiri delicacy (4Pcs)</i>	475
RARA MURG <i>Tender chicken pieces cooked with minced meat, onion, tomatoes, & indian spices (Serving Keema & 2Pcs)</i>	390
TAVA MURG TAKA-TAK (8Pcs) <i>Tender Chicken pieces cooked with onion, tomatoes & indian spices on tava</i>	410

ASSORTED INDIAN BREADS

TANDOORI ROTI	25
PLAIN NAAN	35
BUTTER NAAN / GARLIC NAAN	40
LACCHA PARANTHA	40
PUDINA PARANTHA	45
STUFFED KULCHA (Onion / Patato)	60
MISSI MASALA ROTI	40

GOVERNMENT TAXES AS APPLICABLE

Timings: 12PM TO 3PM - 7PM TO 11PM

BIRYANI & RICE

- | | |
|---|------------|
| ■ NAWABI TARKARI BIRYANI | 230 |
| <i>Basmati rice and fresh vegetables cooked with indian spices & saffron, served with raita</i> | |
| ■ NAVRATAN PULAO | 200 |
| <i>Basmati rice cooked with fresh vegetables, fruit cocktail & dry fruits</i> | |
| ■ JEERA RICE | 190 |
| <i>Basmati rice cooked with cumin seeds</i> | |
| ■ PEAS PULAO | 150 |
| <i>Basmati Rice cooked with fresh mutter</i> | |
| ■ STEAMED RICE | 130 |
| ■ HYDERABADI CHICKEN BIRYANI | 390 |
| <i>The incomparable hyderabadi rice delicacy cooked with chicken on dum & served with raita</i> | |
| ■ LUCKNOWI MUTTON DUM BIRYANI | 450 |
| <i>Yogurt marinated baby mutton cooked with rice, indian spices and served with raita</i> | |

GOVERNMENT TAXES AS APPLICABLE

Timings: 12PM TO 3PM - 7PM TO 11PM

CHINESE MAIN COURSE

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|---|--|----------------|
| <input type="checkbox"/> <input type="checkbox"/> | MIX VEG. HOT GARLIC SAUCE
<i>Vegetables cooked in garlic sauce</i> | 230 |
| <input type="checkbox"/> <input type="checkbox"/> | FRIED RICE (VEG/NON-VEG)
<i>Stir fried rice with vegetables</i> | 150/200 |
| <input type="checkbox"/> <input type="checkbox"/> | HAKA NOODLES (VEG/NON-VEG)
<i>Stir fried noodles cooked in wok with vegetables</i> | 180/220 |
| <input type="checkbox"/> <input type="checkbox"/> | TADKA MAGGIE (VEG/NON-VEG)
<i>maggie cooked with vegetables/chicken and indian spices</i> | 140/180 |
| <input type="checkbox"/> | CHILLY CHICKEN GRAVY
<i>Battered fried chicken cooked in garlic, soya and chilly sauce</i> | 290 |
| <input type="checkbox"/> | CHILLY PANEER GRAVY
<i>Battered fried cottage cheese cooked in garlic, soya and chilly sauce</i> | 270 |
| <input type="checkbox"/> | VEG. MANCHURIAN GRAVY
<i>Deep fried vegetable dumplings cooked in soya sauce</i> | 230 |

PASTA

- | | | |
|--------------------------|--|------------|
| <input type="checkbox"/> | PENNE & SPAGHETTI
<i>White / Red Sauce</i> | 310 |
| <input type="checkbox"/> | PENNE & SPAGHETTI
<i>Chicken Bolognese</i> | 350 |

GOVERNMENT TAXES AS APPLICABLE

Timings: 12PM TO 3PM - 7PM TO 11PM

DESSERTS

GULAB JAMUN (2Pcs) 75

Deep fried solid milk dumplings dipped in sugar syrup

ICE CREAM (2 SCOOP) 75

(Vanilla, Chocolate)

BEVERAGES

MINERAL WATER 40

SODA (500 ml) 70

ICE TEA 75

JUICE 75

COLD COFFEE 110

SOFT DRINKS (500 ml) 80

HOT CHOCOLATE 75

TEA/COFFEE 40

FRESH LIME WATER / SODA 75

GOVERNMENT TAXES AS APPLICABLE

Timings: 12PM TO 3PM - 7PM TO 11PM

BREAKFAST

STUFFED PARATHAS	150
<i>Aloo/Gobhi/Mooli/Onion/Paneer served with curd & Pickle(2pcs)</i>	
PURI BHAJI	130
<i>6 pcs of puri served with potato & tomato curry</i>	
POHA / UPMA	130
<input type="checkbox"/> CHOICE OF EGGS	100/75
<i>Fried / Boiled</i>	
<input type="checkbox"/> CEREALS	150
<i>Chocos/Cornflakes/Oats & served with hot or cold milk</i>	
<input type="checkbox"/> TOAST	100
<i>Served with butter & jam</i>	
<input type="checkbox"/> OMLETTE	120
<i>With toast & 2 Eggs</i>	
<input type="checkbox"/> EGG BHURJI	140
<i>With 4 Eggs</i>	

GOVERNMENT TAXES AS APPLICABLE

Timings: 7AM - 10 AM

ALL DAY DINING

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|--|------------|
| □ FRENCH FRIES | 140 |
| <i>Thin salted slices of potatoes deep fried</i> | |
| □ GRILLED VEG SANDWICH | 175 |
| <i>Bread slices stuffed with fresh vegetables and grilled</i> | |
| □ GRILLED CHICKEN SANDWICH | 200 |
| <i>Bread slices stuffed with chicken and grilled</i> | |
| □ ASSORTED VEG PAKORA (12Pcs) | 140 |
| <i>Assorted vegetable dipped in seasoned gram flour and deep fried</i> | |
| □ PANNER PAKORA (8Pcs) | 160 |
| <i>Cottage cheese dipped in seasoned gram flour and deep fried</i> | |
| HONEY CHILLI POTATO | 160 |
| <i>Deep fried potoes tossed with chilli garlic sauce</i> | |
| □ VEG KATHI ROLLS | 210 |
| <i>Tawa paneer/Soya chaap</i> | |
| □ NON VEG ROLLS | 250 |
| <i>Chicken tikka/Chicken Seekh</i> | |

GOVERNMENT TAXES AS APPLICABLE

Timings : 11.00am to 11.00pm

COMBO (ALL DAY DINING)

- **DAL TADKA / DAL MAKHANI WITH TAWA PARATHA** **250**
Lentil tempered with indian spices and served with 2 flat shallow fried indian bread

- **BUTTER CHICKEN WITH TAWA PARATHA** **290**
Chicken cooked in with indian spices and served with 2 flat shallow fried indian bread

- **FRIED RICE WITH VEG MANCHURIAN** **275**
Stir fried rice served with vegetable dumplings

- **NOODLE WITH HOT GARLIC SAUCE (VEG/NON-VEG)** **260/290**
Noodles served with chilly and garlic sauce

- **FRIED RICE WITH CHILLI CHICKEN** **290**
Stir fried rice served with battered chicken

KINDLY DO ALLOW 25 MINUTES PREPARATION TIME

GOVERNMENT TAXES AS APPLICABLE