



SOUPS

- 
Creamy Truffle Mushroom Cappuccino Soup ₹ 249/-
 (Served with assorted Garlic bread and butter)
- 
Lemon Coriander Veg Soup ₹ 219/-
- 
Lemon Coriander Chicken Soup ₹ 249/-
 (Served with chili vinegar & soya sauce)
- 
Vegetable Manchow Soup ₹ 219/-
- 
Chicken Manchow Soup ₹ 249/-
 (Served with chili vinegar & soya sauce)
- 
Vegetable Hot & Sour Soup ₹ 219/-
- 
Chicken Hot & Sour Soup ₹ 249/-
 (Served with chili vinegar & soya sauce)
- 
Cream of Chicken Soup ₹ 249/-
 (Served with assorted Garlic bread and butter)
- 
Tomato Dhania Shorba ₹ 219/-
 (A light and comforting tomato & fresh coriander soup, gently spiced and slow-simmered for a refreshing, aromatic finish)

APPETIZER

- 
Corn & Cheese Cigar Roll ₹ 429/-
 (Bread crumb coated crispy cheese & corn roll served with cocktail dip)
- 
Dragon Roll ₹ 399/-
 (A delicious uramaki sushi roll, featuring a combination of shrimp tempura, unagi (eel), and avocado)
- 
Spinach and Herb Stuffed Baked Mushroom ₹ 439/-
 (Marinated stuffed mushrooms baked with spinach, herb and cheese)

- 

Crispy Chilli Baby Corn

(Crunchy deep fried baby corn tossed in oriental sauce)

₹ 359/-
- 

Tangra Style Chilli Paneer

(Crispy batter fried cottage cheese tossed with bullet chilli)

₹ 439/-
- 

Corn Salt & Pepper

(Crunchy American sweet corn tossed in peppers and spices)

₹ 359/-
- 

Classic Darjeeling Momo

(Steam thin dough wrapper filled with vegetable & cheese served with special Himalayan dip)

₹ 359/-
- 

Classic Sushi (Avocado)

(Japanese nori-sheet preparation of sushi rolls with avocado and carrot filling. served with sesame-soy dip and wasabi)

₹ 469/-
- 

Classic Sushi (Fish)

(Japanese nori-sheet preparation of sushi rolls with fish filling. Served with sesame-soy dip and wasabi)

₹ 549/-
- 

Stuffed Kulche Chole Bites

(There is no bad time for Chole Kulche ! Bite size stuffed kulche served with small portion of pindi chole, mint chutney, yogurt dip and onion ring salad)

₹ 359/-
- 

Chota Buttery Aloo

(Delicious stuffed potato marinated in spices mustard yoghurt and cooked on char-grill)

₹ 329/-
- 

Dahi Ka Kabab

(Floric Special appetizer Kabab made with Hung curd flavoured with spices)

₹ 419/-
- 

Crispy Fried Chicken Strip

(Crispy crumbed chicken supreme accompany with paprika aioli)

₹ 469/-
- 

B.B.Q Chicken Wings

(Crispy fried chicken wings tossed in piquant B.B.Q sauce)

₹ 499/-



Prawns Tempura

₹ 659/-

(Crispy crumbed herb marinated tiger prawns accompany with paprika aioli)



Tangra Style Chilli Chicken / Prawn

₹ 499 / 659/-

(Crispy batter fried paneer tossed in slightly sweet, spicy, hot and tangy chili sauce)



Drums of Heaven

₹ 469/-

(Crispy batter fried chicken lollipop tossed in veggies and oriental sauce)



Fish Finger with Tartar Sauce

₹ 529/-

(Panko coated finger fish fillet deep fried and served with tartar sauce)

TANDOOR – (VEG)

**ALL TANDOORI ITEMS WILL BE AVAILABLE FROM
12:00 PM - 3:30 PM & 7:00 PM - 10:30 PM**



Kumbh Ki Galouti

₹ 389/-

(Marinated tender mushroom melts in the mouth)



Cheesy Paneer Vekru Tikka

₹ 389/-

Creamy malai paneer marinated in spiced yogurt with ajwain and cooked on char-grill



Malai Broccoli

₹ 419/-

(Char-grilled broccoli florets marinated in rich cream, cashew paste, cheese and mild spices, finished in a smoky tandoor style for a soft, melt-in-the-mouth texture)

TANDOOR – (NON VEG)

**ALL TANDOORI ITEMS WILL BE AVAILABLE FROM
12:00 PM - 3:30 PM & 7:00 PM - 10:30 PM**



Fish Afghani

₹ 529/-

Traditional tandoori fish afghani tikka with flavourful tastes



Fish Ajwain

₹ 529/-

(Tender fish pieces marinated with aromatic ajwain (carom seeds), gentle spices, and herbs, then cooked to perfection for a delicately spiced dish with a warm, earthy flavour)



Lemon Grass Pomfret

₹ 659/-

Traditional tandoori lemon grass pomfret with flavourful tastes



Tandoori Prawn

₹ 659/-

(Juicy prawns marinated in yoghurt, tandoori spices, and herbs, then char-grilled for a smoky finish with bold, authentic flavours)



Tandoori Chicken (Half / Full)

₹ 439/ 859/-

Creamy malai paneer marinated in spiced yogurt with ajwain and cooked on char-grill



Chicken Talvar

₹ 579/-

(A Floric favourite! Fiery and fiery presentation of chicken on a sword!)



Lasooni Murg Tikka

₹ 469/-

(Boneless cubes of chicken marinated in spiced yogurt with garlic and cooked on char grill)



Traditional Chicken Tikka

₹ 459/-

(Traditional tandoori chicken tikka with flavourful tastes)



Lacknawi Galouti Kabab (Mutton)

₹ 709/-

(Melt-in-the-mouth minced meat kababs, delicately spiced with traditional Awadhi Flavors, slow-cooked to a soft, velvety texture and finished with a hint of smokiness)

FINGER BITES



Truffle CC Wonton

₹ 359/-

(Crispy wontons filled with silky cream cheese, delicately infused with truffle oil, served golden and indulgent with a light aromatic finish.)



French Fries with Peri Peri

₹ 249/-

Crispy fried potato chips seasoned with special chef spices & dips



Nachos with Salsa Dip

₹ 309/-

(Crispy corn tortilla chips served with a fresh, tangy salsa made from ripe tomatoes, onions, herbs, and a hint of spice—perfect for sharing or as a flavourful starter.)



Masala Peanuts

₹ 199/-

(Roasted ground peanut mixed in vegetables and tangy spices)



Roasted Masala Papad

₹ 199/-

(Roasted Indian papad served with piquant masala)



Cheese Balls

₹ 289/-

(Golden-fried, crispy cheese balls with a crunchy coating and a soft, gooey centre—perfectly indulgent and irresistibly tasty)

SANDWICH

- 
Veg Club Sandwich ₹ 439/-
 (Plain or toasted breads layered with lettuce, cucumber, tomato, marinated cottage cheese served with French fries/ wedges)
- 
Grilled Veg Sandwich ₹ 359/-
 (Grilled stuffed layered with tomato, cucumber, bell peppers, lettuce, cheddar cheese served with French fries/ wedges)
- 
Non - Veg Club Sandwich ₹ 499/-
 (Plain or toasted breads layered with lettuce, cucumber, tomato, grilled chicken, cheese served with French fries/ wedges)
- 
Grilled B.B.Q Chicken Sandwich ₹ 439/-
 (Grilled stuffed layered with lettuce, barbeque tossed chicken served with French fries/ wedges)

SALAD

- 
Caesar Salad with Sundried Tomato & Olive ₹ 289/-
 (Romaine lettuce, Parmesan, croutons, sundried tomato mixed with classic caesar dressing)
- 
Floric Fruit Salad ₹ 299/-
 (Seasonal cut fruit served with lemon wedges)
- 
Watermelon Feta Salad ₹ 399/-
 (A refreshing mix of juicy watermelon cubes and creamy feta cheese, lightly tossed with fresh herbs and a hint of citrus for a perfect balance of sweet and Savory)
- 
Garden Fresh Green Salad ₹ 199/-
 (Fresh slice of cucumber, tomato, carrot, onion, ice burg lettuce served with lemon wedges & chilli)
- 
Sprout Salad ₹ 249/-
 (A wholesome blend of fresh sprouts tossed with crunchy vegetables, herbs, and a light zesty dressing—healthy, refreshing, and full of flavour)
- 
Classic Caesar Salad with Grilled Chicken ₹ 329/-
 (Romaine lettuce, parmesan croutons, sundried tomato mixed with classic caesar dressing and topped with grilled chicken breast)
- 
Classic Caesar Salad with Grilled Prawns ₹ 389/-
 (Romaine lettuce, parmesan croutons, sundried tomato mixed with classic caesar dressing and topped with grilled prawns)

CHOICE OF YOGURT

- 
Plain Curd ₹ 189/-
- 
Raita (Vegetable / Bundi / Pineapple) ₹ 199/-

CONTINENTAL CUISINE

PASTA

- 
Penne or Spaghetti Choice of Your Sauce ₹ 469/-
 (Alfredo/ Pomodoro / Aglio e olio / creamy pesto ala Genovese)
- 
Macaroni Cheese Pasta ₹ 469/-
 (Classic macaroni tossed in a rich, creamy cheese sauce, baked or finished to perfection for a comforting, cheesy delight)
- 
Wild Mushroom Risotto ₹ 499/-
 (Slow cooked Arborio rice with flavourful wild mushroom sauce)
- 
Creamy Chicken Risotto ₹ 539/-
 (Slow cooked Arborio rice with chicken flavourful wild cream sauce)
- Add Chicken** ₹ 99/-
Add Mushroom ₹ 99/-
Add Vegetables ₹ 99/-

PIZZA (THIN CRUST)

- 
Margherita ₹ 439/-
 (A classic Italian favourite topped with rich tomato sauce, melted mozzarella, and fragrant basil on a perfectly baked crust—simple, fresh, and delicious)
- 
Smoked Farmhouse Pizza ₹ 469/-
 (A hearty pizza loaded with fresh garden vegetables, olives, and mushrooms over a rich tomato base, topped with melted mozzarella on a crisp, golden crust)
- 
Smoked Classic Chicken Pizza ₹ 529/-
 (A flavourful pizza topped with tender, seasoned chicken, rich tomato sauce, and melted mozzarella cheese on a perfectly baked crust for a satisfying bite)

SIZZLERS



Classic Veg Sizzler

₹ 549/-

(A sizzling platter of assorted vegetables, paneer cutlets, and fries served on a hot plate with savory sauce—aromatic, colourful, and irresistibly delicious)



Classic Chicken Sizzler

₹ 599/-

(A sizzling hot platter of juicy, marinated chicken served with sautéed vegetables, fries, and flavourful sauce—smoky, hearty, and satisfying)

OTHERS



Classic Fish & Chips

₹ 659/-

(Traditional batter fried Bhekti fish fillet served with fries & tartar sauce)



Grilled Fish with Sage Brown Butter Sauce

₹ 679/-

(Sage & lemon infused Kolkata Bhekti served with creamy mash potato, sauteed veggies and brown butter sauce)

CHINESE CUISINE

NOODLES



Hakka Noodles

₹ 389 / 439 / 499/-

(Veg / Chicken / Mix)



Chilli Garlic Noodles

₹ 389 / 439 / 499/-

(Veg / Chicken / Mix)



Singapore Noodles

₹ 439 / 499 / 549/-

(Veg / Chicken / Mix)



Pan Fried Noodles

₹ 439 / 499 / 549/-

(Veg / Chicken / Mix)

FRIED RICE



Classic Fried Rice

₹ 389 / 439 / 499/-

(Veg / Chicken / Mix)

  **Chilli Garlic Rice** ₹ 389 / 439 / 499/-
(Veg / Chicken / Mix)

  **Hot Basil Fried Rice** ₹ 389 / 439 / 499/-
(Veg / Chicken / Mix)

ORIENTAL GRAVY PLAZA (VEG / NON-VEG)

  **Veg / Chicken Manchurian** ₹ 359 / 419/-
(Crispy fried Veg / chicken tossed in a tangy, spicy Indo-Chinese sauce with garlic, soy, and peppers for a bold, flavour-packed favourite)

 **Chilli Chicken** ₹ 419/-
(Crispy chicken pieces tossed with green chillies, garlic, onions, and peppers in a spicy, tangy Indo-Chinese sauce)

 **Sweet & Sour Chicken** ₹ 359/-
(Crispy chicken pieces tossed in a vibrant sweet and tangy sauce with bell peppers and pineapple for a perfect balance of flavours)

 **Kung Pao Chicken** ₹ 419/-
(Wok-tossed chicken with roasted peanuts, dried chillies, and vegetables in a bold, spicy-savoury sauce with classic Sichuan flavours)

 **Chilli Garlic Prawn** ₹ 659/-
(Succulent prawns stir-fried with fresh garlic, red chillies, and aromatic sauces for a spicy, flavourful seafood delight)

 **Vegetable in Choice of Sauce** ₹ 359/-
(Hot garlic/ Kung pao/chili garlic/oyster/ Schzwan)

 **Paneer in Choice of Sauce** ₹ 399/-
(Hot garlic/ Kung pao/chili garlic/oyster/ Schzwan)

 **Diced Chicken in Choice of Sauce** ₹ 419/-
(Hot garlic/chili garlic/oyster/ Schzwan)

 **Fish in The Choice of Sauce** ₹ 459/-
(Hot garlic/ Kung pao/chili garlic/oyster/ Schzwan)

INDIAN CUISINE (MAIN COURSE - VEG)

(All the vegetarian foods are also available without onion & garlic)

- Paneer Makhani**

(Soft cubes of paneer simmered in a rich, creamy tomato-butter gravy, delicately spiced and finished with a touch of cream for a smooth, indulgent flavour)

₹ 429/-
- Paneer Kurchan**

(Shredded paneer tossed with sautéed onions, bell peppers, tomatoes, and aromatic spices, cooked on high heat for a smoky, semi-dry finish bursting with bold flavours)

₹ 429/-
- Palak Paneer**

(Palak Paneer is a classic North Indian dish made with soft paneer cubes cooked in a smooth, vibrant spinach gravy flavoured with garlic, ginger, and warm spices. It's creamy, wholesome, and comforting)

₹ 429/-
- Makhmali Kofta Curry**

(Soft, melt-in-the-mouth koftas served in a velvety tomato-cashew gravy, gently spiced and finished with cream for a rich, luxurious taste)

₹ 429/-
- Paneer Brunoise Lababder**

(Soft paneer cut into fine cubes and cooked in a rich, creamy tomato-based gravy with aromatic spices—smooth, mildly sweet, and full of indulgent flavour)

₹ 429/-
- Paneer Lucknowi**

(Tender paneer pieces simmered in a mildly spiced, creamy Lucknow-style gravy infused with aromatic spices and subtle richness—elegant, smooth, and flavorful)

₹ 429/-
- Punjabi Kadai Paneer**

(Cubes of paneer tossed with bell peppers and onions in a spicy, tangy gravy, flavoured with freshly ground kadai spices for a bold Punjabi taste)

₹ 429/-
- Chef's Special Veggies
(Choice of Preparation)**

(Kolhapuri / Hydrabadi /Kadai style)

₹ 359/-
- Achari Bhindi Masala**

(Crispy bhindi cooked in a tangy, spiced gravy infused with traditional achari (pickle-style) Flavors—bold, aromatic, and delightfully unique)

₹ 359/-
- Aloo Jeera / Aloo Methi**

(Lightly sautéed potatoes tossed with cumin seeds, green chillies, and mild spices—simple, fragrant, and comforting / Tender potatoes cooked with fresh fenugreek leaves and aromatic spices—earthy, mildly bitter, and deliciously comforting)

₹ 359/-

■ **Dal Floric (Makhani)** ₹ 389/-

Black lentils simmered overnight and finished with homemade churned butter and cream.

■ **Yellow Dal Fry** ₹ 329/-

(Comforting yellow lentils slow-cooked and tempered with cumin, garlic, and mild spices—smooth, flavourful, and a classic Indian favourite)

RAJASTHANI SPECIALITY

■ **Rajasthani Gatte ki Sabji** ₹ 439/-

(Comforting yellow lentils slow-cooked and tempered with cumin, garlic, and mild spices—smooth, flavourful, and a classic Indian favourite)

■ **Rajasthani Papad ki Sabji** ₹ 439/-

(Comforting yellow lentils slow-cooked and tempered with cumin, garlic, and mild spices—smooth, flavourful, and a classic Indian favourite)

■ **Kofta Shaam Savera** ₹ 469/-

(Comforting yellow lentils slow-cooked and tempered with cumin, garlic, and mild spices—smooth, flavourful, and a classic Indian favourite)

■ **Lasooni Palak** ₹ 359/-

(Silky spinach simmered with a generous hint of roasted garlic and mild spices, creating a robust yet comforting dish with a rich aroma and earthy flavours)

■ **Sev - Tamatar ki Sabji** ₹ 359/-

(Cubes of paneer tossed with bell peppers and onions in a spicy, tangy gravy, flavoured with freshly ground kadai spices for a bold Punjabi taste)

INDIAN CUISINE (MAIN COURSE – NON VEG)

FISH & PRAWN

▲ **Bengali Fish Curry** ₹ 499/-

(Delicate bhetki fish lightly fried and simmered in a traditional Bengali-style curry with subtle spices—flavourful, aromatic, and authentically comforting)

▲ **Fish Amritsari** ₹ 499/-

(Crispy, golden-fried fish marinated in a spiced gram flour batter with hints of ajwain and ginger—crunchy on the outside, tender inside, and full of flavour)



Sorse Pomfret

₹ 469/-

(Tender Pomfret fish cooked in a pungent Bengali mustard sauce with green chilies and mustard oil, delivering bold, authentic flavours with a subtle heat)



Bhetki Paturi

₹ 769/-

(Delicate Bhetki fillets marinated in mustard paste, coconut, and spices, wrapped in banana leaves and gently steamed for a fragrant, traditional Bengali delicacy)



Prawn Malai Curry

₹ 659/-

(Prawn Malai Curry is a rich, creamy Bengali dish where juicy prawns are gently simmered in a mildly spiced coconut milk gravy, infused with ginger, garlic, and whole spices. It's delicately sweet, fragrant, and luxurious—perfect with steamed rice)

CHICKEN



Murg Makhani

₹ 499/-

(Succulent pieces of chicken cooked in a buttery, creamy tomato gravy, lightly spiced and finished with fresh cream for a rich, classic flavours)



Murg Hara Pyaz Masala

₹ 499/-

(Juicy chicken cooked with fresh onions, tomatoes, and aromatic spices, creating a hearty, mildly spiced curry with a fresh, savoury finish)



Chicken Tikka Masala

₹ 499/-

(Tender chicken tikka simmered in a rich, creamy tomato-based gravy, delicately spiced for a perfect balance of smoky and savoury flavours)



Murg Noorani

₹ 519/-

(Succulent chicken cooked in a rich, creamy Mughlai-style gravy with aromatic spices and a touch of saffron—royal, smooth, and indulgently flavourful)



Dum ka Murg

₹ 519/-

(Tender chicken slow-cooked on Dum in a fragrant blend of spices and yogurt-based gravy—rich, aromatic, and deeply flavourful)



Chicken Dak Bungalow

₹ 499/-

(A classic Anglo-Bengali delicacy featuring tender chicken cooked in a lightly spiced, flavorful gravy with potatoes and whole spices—rustic, comforting, and aromatic)



Rara Murg

₹ 499/-

(A rich and robust North Indian dish of chicken cooked with spiced minced meat, onions, tomatoes, and aromatic masalas—hearty, flavourful, and indulgent)



Delhi Style Butter Chicken

₹ 529/-

(Tender tandoori chicken simmered in a velvety tomato-butter gravy with a touch of cream and mild spices—rich, smooth, and irresistibly classic.)

MUTTON



Mutton Rogan Josh

₹ 649/-

(Slow-cooked tender mutton in a rich, aromatic Kashmiri-style gravy infused with warming spices and a deep red hue—robust, flavourful, and comforting)



Bengali Style Mutton Curry

₹ 649/-

(Tender mutton cooked in a traditional Bengali gravy with potatoes, whole spices, and subtle sweetness—rich, homely, and deeply aromatic)



Kosha Mangsho

₹ 649/-

(Slow-cooked tender mutton in a thick, dark gravy of onions, ginger, garlic, and robust spices, finished with mustard oil for deep, authentic Bengali flavours)



Nargisi Kofta Curry

₹ 649/-

(Flavourful minced meat koftas stuffed with boiled egg, simmered in a mildly spiced Bengali-style gravy—rich, aromatic, and delightfully traditional)



Keema Mattar

₹ 689/-

(Finely minced meat cooked with green peas in a mildly spiced Bengali-style gravy, infused with aromatic whole spices—heartily, flavourful, and comforting)

INDIAN BREAD



Naan Plain / Butter / Garlic

₹ 79 / 89 / 99/-



Tandoori Roti Plain / Butter

₹ 59 / 69/-



Kulcha (Masala / Paneer / Cheese Chilli)

₹ 99 / 109 / 119/-



Paratha (Plain / Pudina / Lal Mirch)

₹ 99 / 109 / 119/-

BIRIYANI & RICE



Steamed Rice

₹ 179/-



Peas Pulao

₹ 219/-

 **Jeera Rice** ₹ 219/-

 **Kashmiri Pulao** ₹ 329/-

(Fragrant basmati rice cooked with mild spices, dry fruits, and fresh fruits, offering a subtly sweet, aromatic, and delicately flavoured rice dish)

 **Vegetable Biryani** ₹ 359/-

(Fragrant basmati rice layered with mixed vegetables, aromatic spices, and herbs, slow-cooked to perfection—rich, flavourful, and delightfully satisfying)

 **Chicken Dum Biryani** ₹ 439/-

(Aromatic basmati rice layered with tender marinated chicken and traditional spices, slow-cooked on Dum for rich flavour and irresistible aroma)

 **Mutton Dum Biryani** ₹ 549/-

(Aromatic basmati rice layered with tender marinated Mutton and traditional spices, slow-cooked on Dum for rich flavour and irresistible aroma)

DESSERT

 **Hot Gulab Jamun** ₹ 219/-

(Soft, melt-in-the-mouth milk dumplings served warm, soaked in fragrant sugar syrup with hints of cardamom—classic, comforting, and indulgently sweet)

 **(With Ice Cream)** ₹ 249/-

 **Gajar Ka Halwa** ₹ 249/-

(A classic Indian dessert made with slow-cooked grated carrots, milk, ghee, and nuts—warm, rich, and irresistibly comforting)

 **Thandai Panna Cotta** ₹ 269/-

(A fusion dessert of silky panna cotta infused with traditional thandai flavours—saffron, cardamom, rose, and nuts—cool, creamy, and delicately aromatic)

 **Cheese Cake** ₹ 269/-

(A rich and creamy dessert with a smooth cheese filling on a buttery biscuit base—perfectly balanced, indulgent, and delightfully satisfying)

 **Crème Brûlée** ₹ 269/-

(A classic French dessert featuring silky vanilla custard topped with a crisp caramelized sugar crust—elegant, rich, and irresistibly smooth)

 **Choice of Your Ice Cream** ₹ 149/-