

Eighty 2 Signature

	Rate
1 Love Is Blind Vodka ,Basil,Promogrande Juice,Sweet & Sour	489
2 Takatak Dark Rum,Passion Fruit Syrup,Guava Juice, Tabasco	489
3 Test Of Flower Vodka ,Elderflower Syrup,Pineapple Juice, Fresh Basil	489
4 Green Tea Martin Gin ,Green Tea,Greenapple Syrup,Sweet & Sour	489
5 Berry Pond Vodka,Freash Ginger ,Grape Fruit Syurp,Cranberry Juice	489
6 A Long Night Vodka ,Triple Sec ,Raspberry Syrup, Litchi Juice , Top Of Red Bull	489
7 Green Hunter White Rum ,Pineapple Juice, Basil,Lime,Cucumber Syruo	489
8 Frisky Whiskey Whiskey,Watermelon,Basil,Sweet & Sour, Top Of Sprite	489
9 Love Is In The Air Whiskey,Passion Fruit Syrup,Peach Syrup,Orange Juice,Sweet Sour	489
10 Rock & Rool Taquila,Vanilla Syrup,Passion Fruit Syrup,Pineapple Juice, Blu Curacao	489
11 Last Night White Rum, Orange Juice ,Pineapple Juice,Mint,Fresh Orange,Passion Fruit Syrup	489

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|----|---|-----|
| 12 | Rose Lane
Gin , Rose Wine,Apple Juice,Pineapple Juice ,Sweet &Sour | 499 |
| 13 | Long Drive
Whiskey,Caramel Syrup,Orange Juice ,Lime & Suger | 489 |
| 14 | Sultan Safari
Vodka ,Kiwi Crush ,Fresh Green Apple,Apple Juice,Greenapple Syrup. | 489 |
| 15 | Spicey Red Hot
Dark Rum ,Promogranate Seeds,Orange Juice, Cranberry Juice | 489 |

Eighty 2 Tea Special

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| 1 | Long Island Ice Tea
Five White Spirits,Top Of Coke | 559 |
| 2 | Lightning Bolt
Four White Spirits,Lime,Top Of Cranberry Juice | 559 |
| 3 | Jungely Bird
Vodka White Rum,Gin,Taquila, Blu Caurcao,Orange Juice | 559 |
| 4 | Barveblue
Five White Spirits , Blue Caurcao Syrup,Top Of Red Bull | 599 |
| 5 | Blu Grass Special
Vodka ,Gin,Strwberry Crush,Lime & Suger ,Top Of Sprite | 559 |



Eighty 2

KITCHEN | BANQUET | BREWERY

Shots

1	Jager Bomb-:	689
	Jagermeister And Red Bull	
2	B_52-:	689
	Kahlua, Bailey's, Cointreau	
3	B M W-:	689
	Bailey's, Malibu, Whiskey	
4	Brain Hemorrhage-:	599
	Vodka, Peach Schnapps, Bailey's	
5	Kamikaze-:	399
	Vodka And Lime	
6	So Sweet-:	399
	Vodka, Lime, Cranberry Juice	
7	Heartbeat-:	399
	Vodka, Peach, Blue Curacao, Tabasco	
8	Flaming Lamborghini -:	1619
9	Blugrass Fire Shots-:	449

Classic Cocktail

1	Mojito	469
	White Rum, Lime, Mint, Sweet Sour And Soda	
2	Pina Colada	469
	White Rum, Pineapple Juice, Coconut Syrup, Vanilla Icecream	
3	Tequila Sunrise	469
	Tequila, Orange Juice, Grenadines Syrup	
4	Bloody Mary	469
	Vodka, Tomato Juice, Tabasco, Worcestershire Sauce, Sweet Sour Mix	
5	Whiskey Sour	469
	Bourbon Whiskey, Lime Juice, Egg White	
6	Classic Margarita	469
	Tequila, Triple Sec, Sweet Sour	



Eighty 2

KITCHEN | BANQUET | BREWERY

7	Classic Martini	469
	Gin, Sweet Vermouth, Sweet Sour	
8	Green Apple Martini	469
	Vodka, Green Apple Syrup Sweet Sour	
9	Sangria (Red And White)	469
	Wine, Brandy, Chopped Fruit And Juice	
10	Screw Driver	469
	Vodka, Orange Juice, Sweet Sour	
11	Classic Daiquiri	469
	White Rum, Triple Sec, Sweet Sour	
12	Sex On The Beach	469
	Vodka, Peach Syrup, Orange Juice, Cranberry Juice	
13	Old Fashioned	469
	Bourbon Whiskey, Angostura Bitter, Brown Sugar	
14	Hot Today	469
	Brandy, Honey, Indian Herbs	

Mocktail

1	Virgin Mojito	349
	Lemon Wedges, Mint, Sweet Sour Top Up Soda	
2	Virgin Pina Colada	389
	Pineapple Juice, Coconut Syrup, Vanilla Icecream	
3	Fruit Punch	389
	Mix Fruit Juice, Strawberry Crush, Vanilla Icecreams	
4	Summer Hummer	389
	Lychee Juice, Strawberry Crush, Fresh Cream	
5	Setting Sun	389
	Orange Juice, Grenadine Syrup, Sweet Sour Top Up Sprites	
6	Kiwi Cooler	389
	Kiwi Crush, Green Apple Syrup, Fresh Basil, Apple Juice	
7	Guava Mary	389
	Guava Juice, Tabasco, Black Salt, Lime Juice, Sugar	
8	Passion Driver	389
	Pineapple Juice, Orange Juice, Orange Chunks, Mint, Lime, Passion Fruit Syrup	



Eighty 2

KITCHEN | BANQUET | BREWERY

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|----|--|-----|
| 9 | Love Speed Breaker | 389 |
| | Mango Crush, Mango Juice, Peach, Lime Top Up Red Bull | |
| 10 | Zero Percent Love | 389 |
| | Cranberry Juice, Pineapple Juice, Peach Syrup, Grenadine Syrup | |
| 11 | Black Berry Lemonade | 389 |
| | Black Berry Crush, Lime, Sugar Top Up Sprites . | |

Cocktail Pitcher 1.5 Ltr

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|---|--|------|
| 1 | Mojito | 1659 |
| 2 | Long Island Ice Tea | 1659 |
| 3 | Sangria (Red And White) | 1849 |
| 4 | Sex On The Beach | 1749 |
| 5 | Pina Colada | 1649 |
| 6 | Tequila Sunrise | 1699 |
| 7 | Fruit Bomb | 3059 |
| | Vodka, White Rum, Gin, Fresh Fruit, Orange Juice, Cranberry Juice, Peach Syrup Top Up Beer (Served By 4 Person) | |

Scotch

	30ml	60ml
J W Blue Label	3050.00	5899.00
J W Gold Label	1020.00	1960.00
J W Black Label	720.00	1390.00
J W Red Label	360.00	700.00



Eighty 2

KITCHEN | BANQUET | BREVERY

Royal Salute 21 Yo	3630.00	7100.00
Chivas Regal 18 Yo	1850.00	3600.00
Chivas Regal 12 Yo	720.00	1350.00
J & B Rare	390.00	720.00
Teacher's 50	530.00	990.00
Teacher's Highland Cream	480.00	900.00
Black & White	480.00	900.00
Black Dog	480.00	900.00
Vat 69	480.00	900.00
Ballantine's Finest	480.00	900.00
Teacher's Golden Thistle	620.00	1190.00
100 Pipers	480.00	900.00

Irish Whiskey

Scotch Whiskey

Jackdaniel's	650.00	1230.00
Jim Beam	450.00	850.00

Single Malts

	30ml	60ml
The Glen Livet 12 Yo	870.00	1650.00
Glenmorangie	870.00	1650.00
Glenfiddich 12 Yo	870.00	1650.00

Laphroaig 10 Yo	870.00	1650.00
Amrut	870.00	1650.00
The Ardmore	890.00	1670.00
Whiskey Regular		
Antiquity Blue	240.00	450.00
Blender's Pride	240.00	450.00
Blender's Reserve	240.00	450.00
Vodka		
Grey Goose	890.00	1670.00
Belvedere	890.00	1670.00
Absolute	380.00	700.00
Smirnoff	199.00	349.00
Smirnoff Flavours	280.00	540.00
Rum		
Captain Morgan	199.00	349.00
Old Monk	149.00	249.00
Bacardi Carta Blanca	199.00	349.00
Bacardi Black	189.00	349.00
Bacardi Lemon	199.00	349.00



Eighty 2

KITCHEN | BANQUET | BREVERY

Gin

	30ml	60ml
Bombay Sapphire	450.00	850.00
Beefeater	350.00	650.00
Gordon's	350.00	650.00
Blue Riband	149.00	249.00

Cognac & Brandy

Hennessey Vs	1150.00	2200.00
Hennessey Vsop	2300.00	4400.00
Honey Bee	340.00	600.00

Tequila

Don Angel	490.00	940.00
Camino Silver	420.00	790.00
Sauza Silver Gold	450.00	850.00

Beer

	Pint	Bucket (6 Pints)
Kingfisher Premium	450.00	2500.00
Kingfisher Ultra	480.00	2700.00
Tuborg Green	460.00	2560.00
Carlsberg Mild	460.00	2560.00
Bira White	470.00	2620.00
Bira Blond	470.00	2620.00

Budweiser Mild	460.00	2560.00
Corona	520.00	3000.00
Heineken	480.00	2700.00
Breezer	460.00	2560.00

Cranberry/Blackberry/Jamaican/Passion/Orange/Lime

Draught Beer

	330ml	Pitcher	3 Ltr
Kingfisher	199.00	849.00	1699.00
Budweiser	219.00	949.00	1799.00

Liqueur

	30ml	60ml
Bailey's Irish Cream	450.00	870.00
Sambuca	390.00	740.00
Midori	550.00	1050.00
Triple Sec	290.00	550.00
Jagermeister	650.00	1250.00
Kahlua	360.00	700.00
Cointreau	720.00	1380.00



Eighty 2

KITCHEN | BANQUET | BREVERY

Other Beverages

Tonic Water	160.00
Aerated Beverages	80.00
Dite Coke	150.00
Canned Juices	150.00
Bottled Drinking Water	70.00
Ginger Ale	150.00
Fresh Lime Water / Soda	160.00/170.00
Red Bull	290.00
Red Bull Vodka (Smirnoff 30ml)	560.00
Red Bull Tropical Gin (Gordons 30ml)	640.00

Eighty-2 Food Menu

BAR BITES

	Rate
1. Salsa Peanuts	360.00
Roasted Peanuts with Mexican Salsa and Jalapenos.	
2. Boiled Masala	350.00
Black Channa and Peanuts boiled and mixed with Onion, Tomato, Chili and Lime.	
3. Beer Batter Onion Rings	430.00
Onion Rings fried in Beer Batter.	
4. House Fries	390.00/370.00/350.00
As is or done up. Cheese / Peri Peri / Plain.	
5. Potato Wedges	370.00
Fried Potato Wedges with Devilled Tomato Sauce.	
6. Twice cooked Wings	530.00
American style Chicken Wings. Hot Sauce / Schezwan / BBQ Sauce.	
7. Baida Takatak	360.00
Boiled Eggs tossed with Masala	
8. Koliwada Prawns	660.00
Shrimp marinated in Spices and Fried.	
9. Chili Cheese Garlic Naan	310.00
Naan topped with Chopped Garlic, Green Chili and Cheese. Served with Schezwan	

APPETIZERS VEG

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|---|---------------|
| 1. Arancini Bombs | 449.00 |
| Red Bell Pepper Risotto balls stuffed with spiked Cheese coated Panko fried. | |
| 2. Mozzarella Fritters | 459.00 |
| Mozzarella Cheese rolled in Cajun Spices and Crumb fried | |
| 3. Crispy Okra Fries Peri Peri | 389.00 |
| Deep fried Okra spiced with Peri Peri masala served with Tomato Mayo deep | |
| 4. Crispy Garlic Pepper Cottage Cheese | 439.00 |
| Batter fried Cottage Cheese tossed with Garlic and Black Pepper | |
| 5. Potato Mexicana Spicy (Bean & corn/Grilled Chicken) | 449.00/539.00 |
| Skin Potato topped with Cheese and Sour Cream, Salsa and Crushed Nachos | |
| 6. Gong Bao Mushrooms | 439.00 |
| Assorted Mushrooms tossed with dry Red Chili & Green Garlic sauce | |
| 7. Thai Style Mushrooms | 439.00 |
| Red Chilli and Basil tossed Mushrooms | |
| 8. Cheese Corn Tikki | 439.00 |
| Crushed American Corn, Cheese and Ground Spices shallow fried | |
| 9. Hunan Baby corn | 379.00 |
| Golden fried Baby corn tossed in Hunan sauce. | |
| 10. Chilgoza Paneer | 449.00 |
| Paneer stuffed with Pine Nuts, Cheese, Dill leaves marinated in Tandoori Masala | |
| 11. Honey Chilli Potato | 419.00 |
| Oriental Honey Chilli tossed Potatoes topped with Sesame Seeds | |
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12. Vilayati Vegetable Tikka 449.00
Broccoli, Zucchini, Mushroom, Baby Potatoes marinated with Herbs and Olives
13. Devilled Corn 419.00
Crispy American Corn wok flashed in a fiery Chili and Basil sauce.
14. Kumbh ke Galouti 449.00
Chopped Mushroom with Herbs shallow fried over pan that melt in the mouth Kebabs.
15. Bharwan Khumb 449.00
Stuffed Mushrooms marinated with Tandoor Red Masala
16. Sarson wali Phool 419.00
Mustard marinated Cauliflower florets cooked in Tandoor
17. Honey Chilli Lotus Stem 449.00
Crispy fried Lotus Stem tossed in Honey and dry red Chilies
18. Paneer Tikka 449.00
Marinated with Herbs roasted in Tandoor
19. Pesto Paneer Tikka 459.00
Pesto paste marinated Paneer cooked in Tandoor
20. Paneer Lapeta 469.00
Thin Paneer slice filled with minced veg rolled and cooked in Tandoor
21. Nachos Chilli (Mushroom / Chicken / Paneer) 429.00/469.00/439.00
Crispy Corn Tortilla topped with re-fried Beans and Cheese sauce served with toppings
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22. Cheddar Filo Rolls (Corn / Chicken) 459.00/529.00

Finger rolls of Cheddar Cheese stuffed in Filo sheets shaped like Cigar

23. Bruschetta (Veg / Chicken) 449.00/539.00

Tomato, Jalapenos, Black Olives, Mozzarella, Basil, Garlic and Olive Oil on Crusty Loaf

APPETIZERS NON-VEG

1.Piri Piri Prawns 655.00

Prawns tossed in spicy Piri Piri sauce

2.Mutta Nirachathu 395.00

Egg Pakoda with spicy and flavorful stuffing

3.Fish Malgapodi 655.00

Crispy fried Fish pieces tossed with Curry leaves and gun powder

4.Jerked Chicken Skewers 545.00

Chicken steeped in jerk Spices, skewered and grilled

5.Chimichurri Chicken Supreme 545.00

Chimichurri marinated Chicken

6.Thai Spring Rolls (Veg/Prawns/Chicken) 445.00/665.00/535.00

Stuffed with Glass Noodles and seasoned Vegetables / Chicken or Shrimp.

7•Tempura (Veg / Prawns / Chicken) 425.00/655.00/525.00

Exotic Veggies, Prawns or Chicken battered in light Tempura flour and deep fried served with Tentsuyu.



Eighty 2

KITCHEN | BANQUET | BREWERY

8•Butter Garlic Prawns

655.00

Fried Prawns tossed with Garlic and Butter.

9•Tex Mex Chicken

525.00

Fried Chicken strips tossed with Jalapenos and tangy BBQ Sauce topped with Salsa & Sour Cream

10•Pepper Garlic Prawns

655.00

Prawns in Black Pepper Sauce with Ginger and Celery.

11•Kratiem Prik Thai (Fish/Pomfret/Prawns)

655.00/ 855.00/655.00

Seasoned in tangy Tamarind Sauce

12•Chicken Cheese Crust

545.00

Crusty Chicken strips topped with melted Cheese.

13•Bali Prawns

655.00

Crispy Fried Prawns served with sweet Chili sauce

14•Lemon Grass Chicken

545.00

Thai style deep fried Chicken

15•Hunan Prawns

655.00

Prawns tossed in Red Chili, Rice Wine and laced Soy Sauce

16•General Tso's Chicken

545.00

Crispy fried Chicken stir fried in Garlic, Ginger, Chilli flakes, Rice Vinegar, Soy and Hoisin Sauce topped with fried roasted Sesame seeds.

17. Chilli (Spicy)

545.00

Chicken batons, Capsicum, Onion stir-fried in Soy and Coriander sauce.

18. Thai Fish Chilli

655.00

Fish cubes tossed with Basil and Chilli.



Eighty 2

KITCHEN | BANQUET | BREVERY

19. Teriyaki Chicken 545.00

Teriyaki marinated Chicken, grilled and tossed with Scallions in Teriyaki Sauce.

20. Tori Katsu 545.00

Deep fried breaded Chicken Cutlet served with Tonkatsu sauce and Pickled veg.

21. Korean Fried Chicken 545.00

Korean style Fried Chicken.

22. Konjee Crispy Lamb 655.00

Crispy Lamb Julienne tossed in Hoisin.

23. Red Chilli Lamb 655.00

Grilled Lamb stir fried with dry red Chilli and Garlic.

24. Kozhi Varuval 545.00

South Indian dry and spicy Chicken tempered with Curry leaves dry red Chili and garam masala.

25. Guntur Mutton (Spicy) 655.00

Mutton chunks tossed in spicy Guntur masala

26. Tandoori Pomfret 855.00

Spice marinated Pomfret fish grilled to perfection in the Tandoor.

27. Peri Peri Tandoori Chicken – Full / Half 755.00/445.00

Spice marinated Chicken grilled to perfection in the Tandoor.

28. Murgh ke Shole 555.00

Chicken tenders marinated in spicy Tandoori masala.

29. Murg Nizami Tikka 545.00

Chicken marinated in yellow masala and cooked oven Tandoor.



Eighty 2

KITCHEN | BANQUET | BREWERY

30.Thecha Chicken

545.00

Traditional Maharashtrian chutney Cooked Chicken, Spicy Greenchilli
And Garlic .

31.Cheesy Murgh

545.00

Cheese and Cream marinated Chicken.

32.Peshawari Murgh Tikka

545.00

Chicken marinated in spices, Coriander and copped Curry leaves.

33.Murgh Seekh Gulafi

515.00

Seasoned Chicken mince skewered and grilled in the Tandoor top up bell peppers.

34.Chicken Tikka Chili

555.00

Chicken Tikka cooked in the Tandoor and tossed with Onion, Capsicum and Green
Chili.

35.Mutton Adana Kebab

645.00

Seasoned Mutton mince skewered, Top up cheese, mint and grilled in Tandoor.

36. Galawati Kebab

645.00

Melt in the Mouth, Mutton Mince Kebabs.

37. Rawa Jhinga (Prawn) / Macchi

665.00

Spice marinated Prawns/Surmai Fish, coated with rawa and tawa fried.

38. Malwani Sukkha Jhinga (Prawn)/ Macchi

665.00

Prawn/Surmai fish tossed in Malwani paste tempered with mustard and Curry
leaves.

39. Fish Cutlets

625.00

Bengali style Fish and Potato Cutlets fried in Mustard Oil.

40. Rajasthani Sukkha Maas

655.00

Mutton tossed with Red Chili and Garlic tossed in Hot Rajasthani spices.

SOUP

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|---|----------------------|
| 1. Potato Leek Soup | 229.00 |
| Potatoes, leeks and herbs puree and blended with rich cream. | |
| 2. Tomato Basil Soup | 199.00 |
| Creamy Tomato soup flavored with Italian Basil. | |
| 3. Crème ai Fungi | 229.00 |
| Herb tossed Mushrooms puree blended with Cream. | |
| 4. Badami Shorba – Veg / Chicken | 229.00/249.00 |
| Rich Almond paste flavored creamy broth. | |
| 5. Hot and Sour Soup – Veg / Chicken / Prawns | 229.00/249.00/299.00 |
| 6. Manchow – Veg / Chicken / Prawns. | 229.00/249.00/299.00 |
| 7. Lemon Coriander Soup – Veg / Chicken / Prawns | 229.00/249.00/299.00 |
| 8. Clear Soup – Veg / Chicken / Prawns | 229.00/449.00/299.00 |
| 9. Pho – Veg / Chicken / Prawn | 229.00/249.00/299.00 |
| 10. Lemon Coriander Soup – Veg / Chicken / Prawns | 129.00/249.00/299.00 |
| 11. Malaysian Laksa – Veg / Chicken / Prawns | 229.00/249.00/299.00 |
| 12. Spicy Lung Fung Soup – Chicken / Prawns | 249.00/299.00 |
| 13. Burmese Chicken Broth | 249.00 |
| Burmese Lemon Coriander Broth with Chicken. | |
| 14. Mirch ka shorba | 249.00 |
| Shorba with roasted Bell Peppers and Tomatoes tempered with Garlic. | |

QUESADILLA

1. CHEESE QUESADILLA 530.00

With Feta, Parmesan and soft Cheddar Cheese, Onion and Capsicum dry roasted served with Sour cream

2. Quesadillas - Fajita Mushrooms / Fajita Cottage Cheese / Fajita Chicken 510.00/540.00/530.00

Soft flour Tortilla turnovers with Cheese and Peppers served with Sour cream.

3. DEVILS Chicken QUESADILLA 530.00

Crispy Chicken shreds tossed in hot sauce with Onion, Jalapenos and Capsicum

4. KHEEMA QUESADILLA 630.00

Indian style Mutton Kheema, Onion and Capsicum

SALAD

1. Som Tam 465.00


Thai Papaya Salad, Julienne of Raw Papaya with Chilies and Crushed Peanuts tossed in Honey Chilly Dressing.

2. Rujak Salad 465.00

Indonesian salad with Cucumber, Tofu, Bean Sprouts, Noodles and Lettuce tossed in a light Peanut sauce.

3. Remolacha Salad 475.00

Arugula, Marinated Beets, Apples and Feta Cheese.



4. Greek Salad 465.00

Cucumber, Peppers, Onion, Tomato and Lettuce topped with Kalamata Olives, Olive Oil, Herbs, Lime and crumbled Feta Cheese.

5. Cobb Salad 495.00

Grilled Chicken, Lettuce, Avocado and blue Cheese drizzled with Vinaigrette.

6. Seafood Salad 625.00


Assorted Seafood, Greens and Basil Vinaigrette

7. Caesar Salad 490.00/420.00

House specialty!! Lettuce and croutons tossed in our very own Caesar dressing and topped with Grana Padano, Olives and Parsley. Served as is or topped with Prawns or Chicken.

8. Egg Currimbhoy Salad 440.00

Classical salad of boiled Eggs and Lettuce tossed in Garlic Mayonnaise. Topped with roasted Garlic, Croutons and crushed black Pepper.



MAIN COURSE VEG

1. Soya Paneer ke Kofte 440.00

Soya mince and Paneer Koftas in a Rich Vegetable Gravy.

2. Paneer Chop Masala 440.00

Thin slices of Cottage Cheese with Coriander and Mint chutney in Tomato gravy

3. Shahi Paneer 440.00

Cottage Cheese simmered in a Saffron laced Cashew Gravy.

4. Palak Paneer Corn 420.00

Paneer and American Corn in Spinach Gravy.

5. Peshawari Paneer Makhani 450.00

The good old Paneer Makhani with a twist.

6. Mirchiwali Paneer 440.00

Cottage Cheese, Capsicum and Green Chilli tossed in a Spicy Spinach Gravy.

7. Paneer Lababdar 450.00

Cottage Cheese simmered in a Rich Tomato Gravy.

8. Vilayati Jhalfrezi 450.00

Broccoli, Baby corn, Mushrooms and Peppers tossed with Dry Red Chili and Spices.

9. Malwani Subji 430.00

Vegetables in Malwani Masala.

10. Achari Sabzi 430.00

Vegetables in a Tangy and Spicy Achari Gravy.



Eighty 2

KITCHEN | BANQUET | BREWERY

11. Gobhi Mussalam 430.00

Cauliflower cooked in the Tandoor and topped with Vegetable Gravy.

12. Kumbh Kadhai 430.00

Mushrooms tossed in Rich Gravy with Kadhai Spices.

13. Patiyala Veg 430.00

Assorted Veg and Paneer rolled in Papad topped with Cashew Cream and Yellow gravy.

14. Gobhi Harra Pyaz 430.00

Cauliflower florets simmered in Spring Onion and Creamy Onion gravy.

15. Shyam savera 430.00

Spinach and Cheese balls served on Chatpata gravy.

16. PINDI CHOLE 410.00

Kabuli Chana simmered in chopped masala and spicy Onion gravy.

17. Kaju Matar Aur Aloo Ka Nimona. 430.00

Cashew and fried Potatoes cooked in minced Mutter curry flavored with Indian spices.

18. Sirke Pyaazwala Paneer 430.00

Paneer and Pickled Onion cooked in Tomato gravy.

MAIN COURSE NON-VEG

1. Fish Chettinad 685.00

Fish simmered in spicy Southern style Gravy.

2. Malabar Curry (Macchi/Prawns) 685.00

Fish/Prawns simmered in a Spice and Coconut Milk Gravy.

3. Goan Curry (Fish/Prawn) 685.00

Prawns simmered in a Tangy Coconut Milk Gravy.

4. Malwani Masala(Surmai/Jhinga) 685.00

Malwani style Prawn/Fish Curry.

5. Maccher Jhol 685.00

Fish cooked in a Panch Phoron and Mustard Oil laced Gravy.

6. Chicken Chettinad Curry 565.00

Chicken pieces cooked on a slow fire in South Indian Masalas Chettinad style.

7. Patiala Murgh 575.00

Chicken and Peppers tossed in Spices, wrapped in Egg and topped with Gravy

8. Hyderabad Murgh ka Salan 565.00

Chicken and Chilli cooked in Spicy Vegetable Gravy.

9. Kozhi Vartha Kari 565.00

Kerala style Chicken Stew.

10. Murgh Rahara 585.00

Chicken cooked in Chicken mince and Spice laced Gravy.



Eighty 2

KITCHEN | BANQUET | BREVERY

11. Mutton Roganjosh

665.00

Kashmiri style Mutton Curry.

12. Achari Ghosht

665.00

Mutton Cubes Cooked in a Pickle spice laced Vegetable Gravy.

13. Murg Lahore

565.00

Chicken Chunks simmered in Cashew and Onion gravy.

14. Kancha Lonka Murgi (Spicy)

565.00

Chicken Chunks cooked in spicy aromatic Green Curry of Coriander leaves and green chili.

CURRY BOWLS

1. Cottage Cheese Pad Kratiem

565.00

Cottage Cheese in Thai Brown Garlic Pepper Sauce.

2. Chilli Basil Vegetables

565.00

Exotic Vegetables simmered in Thai style Chilli Basil sauce

3. Superior Vegetables Cheng Du style

565.00

Vegetables and Peppers in Pepper laced Schezwan Sauce

4. Four Treasure Vegetables

565.00

Broccoli, Mushroom, Baby corn and Water Chestnuts in Hot Yellow Bean Sauce.

5. Kung Pao Vegetables

565.00

Assorted Veggies tossed with Cashew and Red Chili in Chili Soy.

6. Thai Curry – Red or Green

515.00/565.00/685.00

Traditional Thai curry in choice of color with choice of Vegetables, Chicken or Prawns. Served with Basil Rice.



7. Hong Kong style Fish 685.00

Fish and Bell Peppers in Chili Soy Sauce.

8. Prawns in Green Garlic Sauce 685.00

Prawns and Capsicum braised in Garlic, Celery and Coriander Sauce

9. Yu Shan (Yuxiang) Prawns 685.00

Prawns, Peppers, Mushrooms and Water Chestnuts in Hot Garlic Sauce.





Eighty 2

KITCHEN | BANQUET | BREVERY

CONTINENTAL MAIN COURSE

1. Cottage Cheese Florentine 585.00

Grilled Cottage Cheese on a bed of Spinach and topped with Cheese Sauce.

2. Curried Vegetable Cutlets 585.00

Cheese stuffed Curried Vegetable Cutlet with Grilled Onion Jus.

3. Cajun Prawns 685.00

Cajun grilled Prawns. Lemon Garlic Butter and Jalapeno Mash.

4. Roast Chicken Breast 585.00

Grilled Chicken breasts topped with Pepper Jus.

5. Chicken Shashlik 585.00

Chicken and Pepper skewers topped with Mushroom Sauce.

6. Chicken Stroganoff 585.00

Chicken, Pepper and Gherkin in Mustard Cream.

7. Rosemary Lamb 685.00

Rosemary flavored Lamb Stew.

DAL

- | | |
|--------------------|---------------|
| 1. Dal Tadka / Fry | 349.00/239.00 |
| 2. Dal Hariyali | 349.00 |
| 3. Dal Makhni | 375.00 |

RICE

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|--|-----------------------------|
| 1. Steam Rice | 240.00 |
| 2. Jeera Rice | 250.00 |
| 3. Malwani Pulao (Veg / Prawns / Chicken / Mutton) | 460.00/680.00/510.00/640.00 |
| 4. Biryani (Veg / Prawns / Chicken / Mutton) | 460.00/680.00/510.00/640.00 |
| 5. Basil Rice | 260.00 |

Basil steamed Rice.

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| 6. Thai Fried Rice (Veg / Chicken / Prawn) | 340.00/420.00/540.00 |
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Thai style Fried Rice with Garlic, Chilli, Basil and Tomato

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| 7. Fried Rice (Veg / Chicken / Prawns) | 330.00/410.00/530.00 |
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| 8. Schezwan Fried Rice (Veg / Egg / Chicken / Prawns) | 340.00/420.00/540.00 |
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| 9. Nasi Goreng (Veg / Chicken / Prawn) | 350.00/430.00/550.00 |
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Indonesian style Rice with Soy, Chilli, Garlic and Shallot.

Noodles

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|---|----------------------|
| 1. Hakka Noodles (Veg / Chicken / Prawns) | 330.00/410.00/530.00 |
| 2. Schezwan Noodles (Veg / Chicken / Prawns) | 340.00/420.00/540.00 |
| 3. Singapore Noodles (Veg / Chicken / Prawns) | 340.00/420.00/540.00 |

Noodles and Peppers tossed with Curry Oil.

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| 4. Pad Thai (Veg / Chicken / Prawns) | 410.00/460.00/560.00 |
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Thai style flat Noodles tossed with Chilli, Basil, Sprouts and Spices.

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| 5. Burmese Khow Suey (Veg / Chicken / Prawns) | 460.00/570.00/690.00 |
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Noodles with Vegetables, Chicken or Prawns simmered in a Curry Powder laced Coconut Milk Sauce.

BREAD

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| 1. Roti (Roti/ Butter Roti) | 40.00/50.00 |
| 2. Naan (Naan/Butter Naan) | 50.00/60.00 |
| 3. Garlic Naan (Garlic naan/Garlic Butter Naan) | 70.00/80.00 |

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| 4. Laccha Paratha
(Laccha Paratha/Butter Laccha Paratha) | 60.00/70.00 |
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| 5. Roomali Khakhra | 380.00 |
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| 6. Roti Basket | 540.00 |
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| 7. Khamiri Naan | 90.00 |
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Sprinkled with Chili flakes, Sesame seeds, and Kalonji

PIZZA

1. Classic Margherita 449.00
Tomato and Basil
2. Three Mushroom Pizza 469.00
Shitake, Oyster, Button Mushroom
3. Greek 469.00
Peppers, Broccoli, Olives, Mushroom and Feta Cheese
4. Four Cheese Pizza 469.00
Mozzarella, Cheddar, Parmesan and Feta Cheese
5. Hawaiian Pizza 469.00
Cheese, Pineapple, Bell Peppers, Mushroom
6. Tandoori Pizza (Paneer / Chicken) 469.00/489.00
With Onion, Capsicum and Mushroom
7. Fajita (Paneer / Prawns / Chicken) 469.00/529.00/489.00
Onion, Bell Peppers and Fajita spice
8. Spinach and Sun-Dried Tomato Pizza 469.00
With pineapple and Basil
9. BBQ Pizza (Paneer / Prawns / Chicken) 469.00/529.00/489.00
With Pineapple, Baby Corn and Capsicum
10. Mexican Pizza (Paneer / Prawns / Chicken) 469.00/529.00/489.00

PASTA

Choose your Pasta

Penne / Spaghetti / Macaroni / Fettuccine

1. Napolitana (Veg / Prawn / Chicken) 440.00/590.00/480.00

Pasta tossed in classical Italian Tomato and Basil Sauce.

2. Arrabbiata (Veg / Prawn / Chicken) 440.00/590.00/480.00

Pasta tossed in Spicy Concasse with Bell Peppers, Green Chilies, Spring Onion, Basil and Red Wine.

3. Primavera (Veg / Prawn / Chicken) 440.00/590.00/480.00

Pasta tossed with Supreme Vegetables in creamy Tomato concasse.

4. Pesto Pomodoro (Veg / Prawn / Chicken) 440.00/590.00/480.00

Broccoli, Mushrooms and Peppers with Pasta in Sun-dried Tomato Pesto.

5. Mare E Terra 590.00

Pasta with Prawns and Shitake in creamy Pesto.

6. Jambalaya Pasta 590.00

Spinach and Pasta topped with Cajun spiced Chicken and Prawn.

7. Alfredo (Veg / Prawns / Chicken) 440.00/590.00/480.00



Eighty 2

KITCHEN | BANQUET | BREWERY

DESSERT

1	Cheesecake (Blue berry / Mango / Strawberry)	390.00
2	Brownie with Ice Cream	390.00
3	Fruit Custard	370.00
4	Honey Darshan with Ice Cream	370.00
5	Gulab Jamun with Rabdi	370.00

ACCOMPANIMENTS

1	Roasted / Fried Papad	50.00/60.00
2	Masala Papad	80.00
3	Raita (Pineapple/Veg/Boondi)	130.00/150.00/160.00
4	Plain / Masala Chaas (Buttermilk)	80.00/90.00
5	Lassi	150.00
6	Curd	90.00