



LUSH

FOOD MENU



SOUPS

TOMATO SOUP | 195

Rich, velvety tomato soup slow-simmered with fresh herbs and a touch of cream, served piping hot for a comforting start.

SWEET CORN SOUP (VEG/NON-VEG)| 195 / 235

A comforting classic made with tender sweet corn kernels simmered in a lightly seasoned vegetable broth.

HOT & SOUR SOUP (VEG/NON-VEG)| 195 / 235

A spicy and tangy Asian-style broth packed with julienned vegetables, cottage cheese, and aromatic spices.

MANCHOW SOUP (VEG/NON-VEG)| 195 / 235

A popular Indo-Chinese favorite made with finely chopped vegetables, garlic, ginger, and soy sauce simmered in a spicy, umami-rich broth.

VEGETABLE CLEAR SOUP (VEG/NON-VEG)| 195 / 235

A light, soothing broth simmered with garden-fresh vegetables or tender chicken.

HEALTHY FUEL

HOUSE SALAD | 225

Crisp garden greens tossed with seasonal vegetables and your choice of dressing, served fresh daily.

KIMCHI SALAD | 245

A spicy, tangy Korean-style salad made with fermented kimchi, fresh vegetables, and seasonings, offering a crunchy texture and bold flavor.

CORN SALAD | 265

A fresh and colorful dish made with sweet corn, crisp vegetables, and a light dressing, offering a refreshing and slightly sweet flavor.

CHICKEN SALAD | 295

A flavorful dish made with cooked chicken, fresh vegetables, and a creamy or light dressing, offering a satisfying and protein-rich meal.

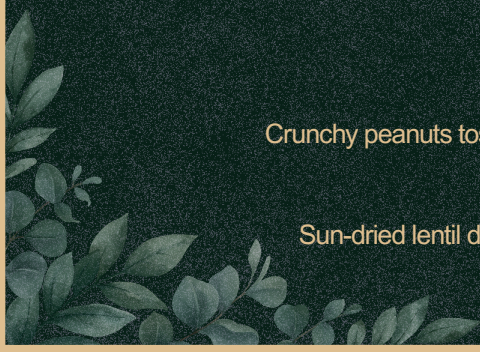
BAR NIBBLES

PEANUT MASALA | 185

Crunchy peanuts tossed with onions, tomatoes, chillies, and a zing of chaat masala.

MANGODI | 245

Sun-dried lentil dumplings, lightly spiced and cooked for a rustic, earthy bite.





CHILLI EGG | 295

Indo-Chinese style eggs tossed with peppers, onions, and a spicy garlic-soy sauce.

EGG PAKORA | 295

Boiled egg halves dipped in a spiced gram flour batter and deep-fried to a crispy finish.

PANEER PAKORA | 345

Soft paneer cubes dipped in a spiced gram flour batter and deep-fried to golden perfection.

CHEESE BALL (VEG / CHICKEN) | 345 / 395

Crispy golden-fried bites with a gooey cheese center, available with a vegetable or chicken filling.

CHICKEN PAKORA | 395

Tender chicken chunks marinated in spices, coated in a gram flour batter, and deep-fried till golden.

FISH PAKORA | 425

Tender fish chunks marinated in spices, coated in a gram flour batter, and deep-fried till golden.

HOUSE FAVOURITES

HOUSE CUT FRIES | 185

Crispy golden house-cut fries, seasoned to perfection and served fresh from the fryer.

KURKURI FUSION BHEL | 195

A zesty medley of puffed rice, crunchy snacks, and tangy chutneys, offering a burst of bold, desi street-style flavor in every bite.

PANEER POPCORN | 295

Bite-sized paneer nuggets, seasoned to perfection, double-crusted and golden-fried for that irresistible crunch; served with a duo of house dips.

BUTTER CHICKEN FRIES | 325

Crispy chicken strips and fries tossed in a fiery Peri Peri seasoning blend, smothered in our special butter chicken gravy.

PERI PERI CHICKEN POPCORN | 345

Fiery, bite-sized chicken pops tossed in a zesty Peri Peri spice mix.

CHICKEN CHAT | 365

Smoked chicken tossed with tomato, corn, egg, and fresh vegetables.

BARBEQUE CHICKEN | 395

Juicy chicken glazed with a smoky-sweet barbeque sauce and grilled to perfection.

CLASSIC GRILLED CHICKEN | 425

Succulent grilled chicken infused with aromatic basil pesto and herbs.

FISH 'N' CHIPS | 465

Golden-fried fish fillets served with crispy fries and a classic tartar sauce.

LEMON BUTTER FISH | 465

Delicately grilled fish fillet drizzled with a rich lemon-butter sauce, served with mashed potatoes and seasonal veggies.





CHINESE VEG STARTERS

GOLDEN FRIED HONEY CHILLI POTATO | 325

Crispy golden potato bites tossed in a sweet and spicy honey-chilli glaze.

CRISPY CORN | 345

Golden-fried sweet corn kernels tossed with onions, chillies, and tangy spices for a crunchy, addictive appetizer.

DRAGON SPRING ROLL | 345

Crispy golden spring rolls stuffed with a flavorful mix of shredded vegetables and cottage cheese, seasoned with Asian spices and fresh herbs.

BUTTER CHICKEN FRIES | 325

Crispy chicken strips and fries tossed in a fiery Peri Peri seasoning blend, smothered in our special butter chicken gravy.

VEG MANCHURIAN DUMPLING | 365

Fried dumplings stuffed with a flavorful blend of finely chopped vegetables and Indo-Chinese spices, tossed in a tangy, savory Manchurian sauce.

CHEESE CIGAR ROLL | 375

Crisp golden rolls stuffed with a gooey blend of melted cheese and herbs, served with a zesty dip for the perfect cheesy bite.

CHILLI PANEER | 395

Soft paneer cubes stir-fried with colorful bell peppers, onions, and green chillies in a tangy, spicy Indo-Chinese sauce.

PANEER 65 | 395

Crispy fried paneer cubes tossed in a fiery South Indian-style masala with curry leaves, garlic, and chillies.

LOUIS PANEER | 395

Soft paneer cubes tossed in a spicy Indo-Chinese sauce with crunchy veggies, bursting with bold flavors and a wok-hei aroma.

KUNG PAO PANEER | 395

Wok-tossed paneer cubes with crunchy bell peppers, roasted peanuts, and a spicy-sweet sauce for a bold Indo-Chinese delight.

THAI BASIL PANEER | 395

Tender paneer cubes sautéed with fresh basil leaves, bell peppers, and green chillies in a vibrant, spicy sauce.





CHINESE NON-VEG STARTERS

CRISPY CHILLI CHICKEN | 425

Batter-fried chicken tossed in a fiery blend of garlic, chillies, and soy sauce for a spicy, crunchy Indo-Chinese favorite.

KUNG PAO CHICKEN | 425

Tender chicken stir-fried with bell peppers, dried chillies, and crunchy peanuts in a bold, tangy-sweet Sichuan-style sauce.

THAI BASIL CHICKEN | 425

Wok-tossed minced chicken infused with fragrant Thai basil, garlic, and chillies in a savory, spicy Thai-style sauce.

CREAMY GARLIC CHICKEN | 445

Succulent chicken fillets simmered in a rich, buttery garlic cream sauce, finished with herbs for an indulgent bite.

CHICKEN LOLLIPOP | 445

Frenched chicken wings marinated in spicy seasoning, deep-fried to crispy perfection, and served with a tangy Schezwan dip.

CHICKEN TIKKA COCKTAIL | 465

Juicy, smoky chicken tikka bites served as a flavorful cocktail appetizer.

FISH (LEMON / CHILLI GARLIC) | 465

Crispy fish tossed in your choice of a bright lemon sauce or a spicy chilli-garlic sauce with fresh vegetables.

CHINESE MAINS

FRIED RICE / NOODLES (VEG / EGG / CHICKEN) | 265 / 325 / 355

Aromatic, wok-tossed fried rice or noodles loaded with fresh vegetables, fluffy eggs, or tender chicken.

CHILLI GARLIC NOODLES / FRIED RICE | 325

Stir-fried noodles or rice tossed with fresh garlic, fiery chillies, and crunchy vegetables in a bold soy-based sauce.

PAN-FRIED NOODLES (VEG / CHICKEN) | 345 / 395

Delightfully crispy noodles topped with a stir-fried mix of fresh vegetables, aromatic spices, and chicken.

VEG CHOW CHOW | 355

A colorful medley of crisp vegetables stir-fried with light soy and aromatic spices, served over soft noodles.





HOT POT (VEGETABLE / CHICKEN) | 355 / 395

Sizzling hot pot fried rice tossed with fresh vegetables or juicy chicken, bursting with bold wok flavors and an irresistible aroma.

BLACK BEAN SAUCE (VEGETABLES / PANEER / CHICKEN) | 365 / 395 / 425

Your choice of tender vegetables, soft paneer, or succulent chicken tossed in a rich, savory black bean sauce

VEGETABLE MANCHURIAN | 395

Crispy, golden vegetable dumplings tossed in a tangy, spicy manchurian sauce made with soy, garlic, and chilli.

CHILLI (PANEER / CHICKEN) | 395 / 425

Paneer or chicken chunks simmered in a spicy, tangy soy-chili sauce with onions and bell peppers.

CHARCOAL VEG

SOYA CHAAP TIKKA | 375

Juicy soya chaap marinated in spiced yogurt and char-grilled to smoky perfection, served with mint chutney.

MALAI SOYA CHAAP TIKKA | 395

Succulent soya chaap marinated in a creamy cashew and cheese blend, grilled to a luscious, smoky finish.

PANEER TIKKA (BHATTI / PERI PERI / AFGHANI) | 395

Juicy paneer cubes marinated in your choice of Bhatti, Peri Peri, or Afghani flavors, char-grilled to perfection.

DAHI KE SHOLEY (HUNG CURD CIGARS) | 395

Crispy golden bread rolls stuffed with a rich, creamy filling of spiced hung curd (dahi), capsicum, onions, and herbs, deep-fried to perfection.

DAHI KAJU KEBAB | 395

Creamy kebabs made from a royal blend of hung curd and cashews, lightly crisped for a rich and nutty bite.

VEGETABLE / MUSHROOM GALOUTI KEBAB | 395

Melt-in-your-mouth vegetable and mushroom kebabs, delicately spiced and pan-seared for a rich, royal Awadhi flavor.

STUFFED TANDOORI ALOO | 395

Baby potatoes marinated in spiced yogurt, filled with a flavorful vegetarian mix, and chargrilled to smoky perfection.

TANDOORI VEG SIZZLER PLATTER | 625

A sizzling combination of roasted seasonal vegetables, paneer tikka, tomato rice, and robust Arrabiata sauce.





CHARCOAL NON-VEG

TANDOORI MURGH | 445

A timeless North Indian delicacy featuring whole chicken marinated overnight in yogurt, lemon juice, and a blend of bold tandoori spices.

MURGH TIKKA CHATPATA | 445

Succulent chicken tikka tossed with onions, peppers, and zesty spices for a bold and tangy flavor explosion.

MURGH AFGHANI | 465

Juicy, char-grilled chicken marinated in a rich blend of cream, cashews, and aromatic spices for a melt-in-the-mouth indulgence.

AMRITSARI MACCHHI | 495

A Punjabi favorite! Tender fish fillets marinated in a rustic blend of ajwain, gram flour, and spices, then crisp-fried to golden perfection.

TANDOORI FISH TIKKA | 495

Smoky, succulent fish cubes marinated in spiced yogurt and grilled to perfection in a traditional tandoor.

TANDOORI NON-VEG SIZZLER PLATTER | 765

A sizzling assortment of smoky tandoori chicken, fish, kebabs, and grilled delights, served fresh from the clay oven with mint chutney and salad.

INDIAN MAIN COURSE

ACHARI PUDINA ALOO | 325

Baby potatoes tossed in a zesty mint curd and tangy pickle-spiced marinade, cooked to perfection.

JEERA ALOO | 325

Crispy golden potatoes tossed with roasted cumin, fresh herbs, and traditional Indian spices.

KASHMIRI DUM ALOO | 395

Tender baby potatoes gently braised in a fragrant blend of Kashmiri red chilli, saffron, yogurt, and exotic spices.

PINDI CHANA | 375

Dry-spiced chickpeas slow-cooked in traditional Pindi style with rustic aromatics.

LAHSUNIYA DAL TADKA | 345

Yellow lentils tempered with ghee, golden fried garlic, and whole spices.

DAL ARHAR (DUMPUKHT) | 365

Slow-cooked yellow lentils simmered with butter, cream, and aromatic spices for a rich, royal flavor.





DAL BUKHARA | 385

Our signature black lentils gently simmered overnight with tomato, butter, and cream.

DAL MAKHANI | 385

Rich and creamy black lentils slow-cooked with butter, cream, and aromatic spices.

MIXED VEGETABLES (INDIAN STYLE) | 385

Seasonal garden vegetables tossed in a delicate tomato-cashew gravy.

CONTINENTAL MIXED VEGETABLES | 385

Sautéed garden vegetables reduced in a creamy, aromatic herb sauce.

VEGETABLE JALFREZI | 385

Stir-fried seasonal vegetables cooked in a tangy tomato-pepper masala.

NAVRATAN VEGETABLE KORMA | 395

A rich and creamy Mughlai delicacy prepared with mixed vegetables, paneer, nuts, and dry fruits simmered in an aromatic royal gravy.

GRILLED VEGETABLES | 395

Farm-fresh vegetables perfectly grilled with herbs and olive oil for a smoky continental touch.

BAKED VEG | 425

A healthy classic featuring seasoned garden vegetables roasted in the oven until tender and lightly browned.

MUSHROOM DO PYAZA | 395

Juicy button mushrooms simmered in a rich, spiced onion-tomato gravy, enhanced with double-cooked onions for depth and texture.

MATAR MUSHROOM | 395

A comforting North Indian curry of tender mushrooms and green peas simmered in a spiced onion-tomato gravy.

PUNJABI KOFTA | 385

Soft, spiced koftas made from a blend of fresh vegetables and cottage cheese, cooked in a velvety, aromatic tomato gravy.

MALAI KOFTA | 425

Melt-in-the-mouth cottage cheese and dry fruit dumplings immersed in a silken saffron-cashew gravy.

PANEER BUTTER MASALA | 445

Soft paneer delicately simmered in a velvety makhani sauce of handpicked tomatoes, cashew cream, and aromatic spices.

PANEER TIKKA MASALA | 445

Succulent paneer tikka, grilled to smoky perfection, simmered in a buttery tomato-onion gravy enriched with dried fenugreek.

HANDI PANEER | 445

Cottage cheese cubes slow-cooked to perfection in a rustic clay pot-style gravy.

SHAHI PANEER | 465

Soft paneer cubes in a rich, creamy Mughlai gravy subtly infused with aromatic royal spices.



PANEER LABABDAR | 465

Soft, buttery paneer cubes immersed in a luscious, slow-cooked gravy of tomatoes, onions, cashews, and aromatic spices.

BAADSHAHI KADHAI PANEER | 465

Fresh paneer cubes wok-tossed with capsicum, onions, and crushed spices in a velvety tomato masala.

NON-VEGETARIAN MAINS

EGG CURRY MASALA | 445

Boiled eggs simmered in a spiced onion-tomato gravy with rustic aromatics.

CHICKEN KALI MIRCH | 485

Tender chicken cooked in a rich, velvety black pepper-infused cream gravy.

CHICKEN DELHI 6 | 485

Old Delhi-style chicken curry bursting with bold spices and charred aromatics.

CHICKEN TIKKA TOMATO MASALA | 525

Succulent, tender chicken morsels marinated in traditional spices and char-grilled for a subtle smokiness.

KADHAI MURGH PATIALA | 525

Tender chicken pieces expertly cooked tandoori-style with fresh bell peppers, onions, and an aromatic blend of ground spices.

BUTTER CHICKEN (MAKHANI) - BONE / BONELESS | 525

Juicy tandoori chicken simmered in a rich, buttery tomato gravy finished with fresh cream and aromatic spices.

CHICKEN LABABDAR | 525

Tandoori chicken tikkas steeped in a rich tomato-cashew gravy finished with cream and spices.

KHOW SUEY CHICKEN | 545

A creamy, Burmese-style coconut curry with tender chicken, served over noodles and topped with crunchy garnishes.

MUTTON ROGAN JOSH | 565

Tender mutton slow-cooked in a rich, aromatic Kashmiri-style gravy infused with saffron, yogurt, and traditional spices.

MUTTON RARA | 565

A robust Punjabi delicacy featuring succulent mutton pieces cooked with spicy minced mutton in a thick, rustic masala.

BHUNA GOSHT | 565

Succulent pieces of tender mutton slow-cooked in a rich, thick gravy of roasted whole spices, onions, and tomatoes.





TOMATO FISH | 595

Fresh fish fillets cooked in a tangy tomato-based gravy infused with aromatic herbs and flavorful spices.

FISH MASALA | 595

Succulent Fish Cooked In A Spicy Aromatic Masala Gravy Enriched With Traditional Herbs

RICE & BIRYANI

INDIAN RICE (STEAM / JEERA / PULAO) | 195 / 215 / 245

BIRYANI (VEG / CHICKEN / MUTTON) | 345 / 455 / 525

CHICKEN TIKKA RICE | 455

INDIAN BREADS

PAPAD (PLAIN / MASALA) | 55 / 95

TANDOORI ROTI (PLAIN / BUTTER) | 55 / 65

NAAN (PLAIN / BUTTER / GARLIC) | 65 / 75 / 85

PARATHA (LACHHA / PUDINA / CHILLI) | 65 / 75 / 85

KULCHA (ALOO-ONION / PANEER) | 85 / 95

MISSI ROTI (PLAIN / ONION CHILLI) | 75 / 85

RAITA

RAITA (MIX VEG / BOONDI / PINEAPPLE / FRUIT) | 185 / 195

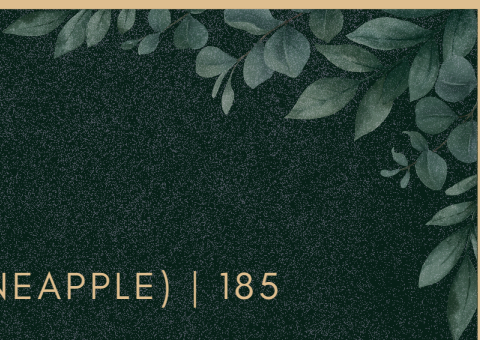
BEVERAGES

WATER BOTTLE | 60

SODA | 75

COLD DRINK | 85





FRESH LIME | 105

DIET COKE | 125

JUICES (ORANGE / CRANBERRY / PINEAPPLE) | 185

GINGER ALE | 185

TONIC WATER | 185

RED BULL | 225

COFFEE & SHAKES

HOT COFFEE | 125

COLD COFFEE | 165

VANILLA SHAKE | 185

SHAKES (CHOCOLATE / BROWNIE / OREO) | 195

REFRESHERS & SODA POPS

FRESH LIME SODA | 135

VIRGIN MOJITO | 145

MASALA MOJITO | 165

CUCUMBER BASIL MOJITO | 165

WATERMELON LITCHI PUNCH | 175

DESSERTS

HOT CHOCOLATE FUDGE | 195

BROWNIE WITH ICE CREAM | 225

SIZZLING BROWNIE | 265





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