



khazana2.4g
13131313



Menu

**Veg & Non Veg
Available**



Khana Ka Khazana **1**



BEVERAGES

333. Indian Tea	30
334. Masala Tea	40
335. Black Tea	40
336. Lemon Tea	40
337. Hot Coffee	50
338. Cold Coffee	100
339. Hot Milk	50
340. Coke	30
341. Sprite	30
342. Fanta	30
343. Diet Coke	40
344. Water Small	15
345. Water Large	25
346. Lassi Sweet	80
347. Lassi Salted	70
348. Mango Lassi	80
349. Butter Milk	50
350. Fresh Lime Soda Sweet	60
351. Fresh Lime Soda Salted	60
352. Fresh Lime Water Sweet	60
353. Fresh Lime Water Salted	60
354. Mango Shake	80
355. Juice Orange / Apple / Mix	70
356. Jal Jeera	60
357. Soda	20

BREAKFAST

123. Aloo Puri	140
124. Chole Bhature	160
125. Aloo Parantha	70
126. Gobi Parantha	80
127. Paneer Parantha	90
128. Mulli Parantha	70
129. Mix Parantha	100
130. Bread Toast	40
131. Bread Jam	40
132. Boiled Egg	50(2Pc)
133. Omelette	60
134. Bread Omelette	80
135. Half Fry	50
136. French Toast	80
137. Poha	100
138. Maggi	100

Sides :

139. Fresh Fries	100
Deep Fried Potato Chips with Salt.	
140. Peri Peri Fries	120
Deep Fried Potato Chips with Salt And Red Chilli.	
141. Nachos Chat	120
Tortilla Chips Topped with Cheese And Jalapenos.	
142. Loaded Nachos (Cheese)	200
Baked Nachos With Cheese	
143. Peanut Masala	100
Roasted Peanuts With Chopped Onion, Tomato, Lemon & Masala.	
144. Gol Gappa (8 pcs.)	100
Made of Atta or Suji. Paani Poori is filled with stuffing of boiled and Mashed Potatoes, Chickpeas, etc along with sweet and spicy chutney.	

VEGETARIAN STARTERS

145. Veg Samosa (2 Pcs) 100

Crispy White Flour Patties Stuffed With Potato, Peas & Indian Herbs

146. Aloo Tikki (4 Pcs) 100

Crushed Potato Sauteed With Curry Leaves, Indian Herbs, Battered & Deep Fried

147. Mixed Vegetable Pakoda 170

Mixed Seasonal Vegetables Dipped in Gram Flour & Deep Fried

148. Paneer Pakoda 200

Fresh Cheese Fried With Gram Flour & Indian Spices.

149. Onion Bhaji 170

Onion Fried with Gram Flour, Butter, Ginger & Indian Herbs.

150. Hara Bhara Kebab 200

Patties With Chopped Vegetable Paneer Bread Cram Cashew Nut Deep Fried Served With Green Sauce.

151. Dahi Ke Kebab 220

Red Yellow Green Capsicum & Green Chilli Ginger Chopped With Salt

152. Mushroom Duplex 200

153. Mushrom Nazakat 230

154. Paneer Tikka 220

Fresh Cheese Cooked In A Tandoor Oven & Served With Bell Peppers & Onion

155. Paneer Cheese Tikka 260

Fresh Cheese Cooked In A Tandoor Oven & Served With Cheese, Bell Peppers & Onion

156. Paneer Malai Tikka

Fresh Cheese Cooked In A Tandoor Oven With Cream & Served With Cheese, Bell Peppers & Onion

157. Peri Peri Paneer Tikka (Spicy)

Fresh Cheese Cooked In A Tandoor Oven Red Chilli & Served With Bell Peppers & Onion

158. Paneer Tikka Sasri

Fresh Cheese Cooked In A Tandoor Oven Red Chilli

159. Tandoori Bharwan Aloo 200

Fresh Stuffed Bharwan Aloo Cooked in A Tandoor Oven with Indian Spices

169. Mutton Seekh Kebab 350

Minced Mutton Marinated in Ginger, Spices, Threaded On To Skewers & Grilled in Tandoor Oven.

170. Mutton Jugal Bandi Kebab 370

Minced Mutton Marinated in Ginger, Cream, Spices, Threaded On To Skewers & Grilled in Tandoor Oven.

171. Mutton Boti (8 pcs) 400

172. Mutton Shami Kebab (6 Pcs) 300

Mutton Piece with Thick Gravy and Baked With Gravy

173. Chicken Tangri Kebab 250

Chicken Legs Marinated with Butter, Cream, Cashew Paste & Cooked in Tandoor Oven

174. Chicken Lolly Pop 240

Chicken Wings Marinated Ginger Garlic Paste Dipped in Cornflour Deep Fried

175. Chicken Shami Kebab (6 Pcs) 250

Minced Chicken Marinated with Butter, Cream, Cashew Paste & Cooked in Tandoor Oven

176. Fish Tikka 300

Fresh Pomfret Marinated & Deep Fried With Ginger, Garlic, Gram Flour & Indian Herbs.

177. Amritsari Fish 300

Fresh Pomfret Marinated & Deep Fried With Ginger, Garlic, Gram Flour & Indian Herbs.

178. Fish Finger 300

Breaded White Fish Baked In The Oven Using A Secret Method To Make Them Super Crispy Outside

179. Kali Mirch Fish Tikka 300

Marinated Ginger Garlic Paste Add Black Pepper Oven in Tandoor

180. Fish and Chips 320

Fresh Fried Fish In Batter, Served With Chips.

181. Lemon Fish Tikka 300

Marinated Ginger Garlic Paste Chopped Garlic Add Lemon Juice Oven in Tandoor

182. Prawn Tandoori 340

Fresh Prawn Marinated In A Spicy Yogurt Mixture & Baked In Tandoor Oven

183. Golden Prawn Fry 340

Fresh Prawn Deep Fried With Gram Flour And Indian Herbs.

184. Jumbo Prawn 340

Fresh Prawn Deep Fried With Gram Flour And Indian Herbs.

NON-VEG STARTERS

160. Tandoori Chicken (H / F) 130/250

Fresh Chicken Marinated in a Spicy Yogurt Mixture & Cooked in Indian Tandoor Oven.

161. Afgani Chicken (H /F) 150/270

Fresh Chicken Marinated in a Spicy Yogurt Mixture & Cooked in Indian Tandoor Oven.

162. Chicken Tikka Nawabi 250

Fresh Chicken Cubes Marinated in Spicy Yogurt Mixture & Cooked in Tandoor Oven.

163. Murg Dum Tikka 260

Fresh Chicken Cubes Marinated With Yogurt Mixture, Packed Masala & Cooked in Tandoor Oven.

164. Chicken Malai Tikka 230

Fresh Chicken Cubes Marinated With Butter, Cream, Cashew Paste & Cooked in Tandoor Oven.

165. Chicken Kali Mirch 240

Fresh Chicken Cubes Marinated With Butter, Cream, Black Pepper & Cooked in Oven.

166. Murg Achari Tikka 250

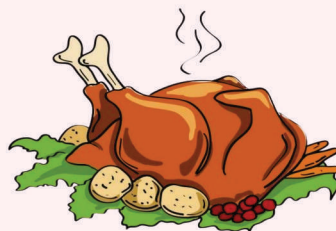
Fresh Chicken Cubes Marinated With Yogurt Mixture, Picket Masala & Cooked in Oven.

167. Chicken Achari Tikka 250

Fresh Chicken Cubes Marinated With Yogurt Mixture, Picket Masala & Cooked in Oven.

168. Chicken Seekh Kebab 240

Minced Chicken Marinated in Ginger, Spices, Threaded On To Skewers & Grilled in Tandoor Oven.



CHINESE MENU

185. Veg. Noodles

Boiled Noodles Fried With Mixed Vegetables Cooked At Indo Chinese Style

186. Veg. Chilli Garlic Noodles

Boiled Noodles Fried With Garlic & Mixed Vegetables Cooked At Indo Chinese Style

187. Egg Noodles

Boiled Noodles Fried With Egg & Mixed Vegetables Cooked At Indo Chinese Style

188. Chicken Noodles

Boiled Noodles Fried With Chicken & Mixed Vegetables Cooked At Indo Chinese Style

189. Veg. Manchurian

Mixed Vegetables Balls Cooked into Chinese Style In Soya Sauce, Chilli Garlic Onion & Indian Spices.

190. Gobhi Manchurian

Fresh Cauliflower Cooked into Chinese Style With Soya Sauce, Chilli Garlic Onion & Indian Spices.

191. Chicken Manchurian

Fresh Fried Chicken Cubes Cooked into Chinese Style With Soya Sauce, Chilli Garlic Onion & Indian Spices.

192. Chilli Paneer Dry / Gravy 200/220

Fresh Cheese Cubes Cooked In Chinese Style With Soya Sauce, Chilli Garlic Onion & Indian Spices.

193. Veg Salt And Pepper

Carrot Beans Mushroom Baby Corn Add Egg Served Dry.

194. Chicken Salt And Pepper

Marinated With Ginger Garlic Paste Add Egg Served Deep Fried Dry

195. Chilli Chicken

Fresh Chicken Cubes Cooked Into Chinese Style With Soya Sauce, Chilli Garlic Onion & Indian Spices.

196. Chicken 65

Fresh Chicken Cubes Cooked Into Chinese Style With Mustard, Chili Garlic Paste Onion & Indian Spices.

197. Chilli Mushroom Dry / Gravy 200

Fresh Mushroom Cooked with Butter, Ginger Salt Pepper & Lemon

198. Chilli Wings

Fish Cubes Cooked Into Chinese Style With Soya Sauce, Capsicum, Onion & Indian Herbs.

199. Prawn Chilli

Prawn Cooked Into Chinese Style With Soya Sauce, Capsicum, Onion & Indian Herbs.

200. Chicken Spring Roll

Wheat Base Sliced Chicken Deep Fried Served With Hot Garlic Sauce

201. Spring Rolls

Wheat Base Sliced Vegetables Deep Fried Served With Hot Garlic Sauce

202. Drums Of Heaven

Chicken Marinated Ginger Garlic Paste Chopped Green Chilli Dipped in Cornflour Deep Fried

Vegetarian Main Course

203. Dal Dhaba

Lentil Tempered With Tomato, Garlic, Green Chilli & Cumin Seeds.

204. Dal Fry

Yellow Lentil Tempered With Tomato, Garlic, Green Chilli & Cumin Seeds.

205. Dal Methi

Lentil Tempered With Fenugreek Tomato, Garlic, Green Chilli & Cumin Seeds.

206. Dal Tadka

Yellow Lentil Tempered With Tomato, Garlic, Green Chilli & Cumin Seeds.

207. Dal Kholapuri

Spicy Yellow Lentil Tempered With Tomato, Garlic, Green Chilli & Cumin Seeds.

208. Dal Makhni

Black Lentil & Kidney Beans Simmered Overnight Flavoured With Butter & Indian Herbs.

209. Paneer Butter Masala

Homemade Cottage Cheese Cubes Cooked in Butter, Onion And Tomato Sauce

210. Shahi Paneer

Homemade Cheese Cooked with Tomato, Butter and Amul Cream

211. Paneer Lababdar

Homemade Cheese Cooked with Indian Spices, Tomato Gravy Tangy Flavour.

212. Kadhai Paneer

Fresh Homemade Cheese Cooked with Indian Herbs Mixed with Onion Capsicum & Tomato

213. Paneer Khurchan

Semi - Dry Curry Made With Indian Cottage Cheese In A Onion, Tomato, Capsicum Base.

214. Paneer Methi Malai

Fresh Homemade Cheese Cooked with Kasuri Methi in Butter Cashew Sauce & Indian Spices.

215. Paneer Bhurji

Fresh Homemade Cheese Chopped & Cooked With Peas, Onion, Tomato and Indian Spices.

216. Paneer Dilruba

Homemade Cheese Stuffed With Nuts and Cooked With Butter, Cream and Cashew.

217. Palak Makki Malai

Spicy Corn, Spinach and Cheese Mixture Stuffed in Bhavnagri Chillies and Deep Fried

218. Palak Paneer

The Iconic Indian Spinach Curry With Fresh Indian Cheese, Made Entirely From Scratch!

219. Palak Long Nagina

The Iconic Indian Spinach Curry With Fresh Indian Cheese & Clove Made Entirely From Scratch!

220. Mix Vegetable

Mixed Vegetables Cooked With Onion, Tomato, Tangy & Bell Pepper Mild Creamy Sauce.

221. Veg Bhuna Masala

Heat A Small Non-stick Pan Add The Red Chillies, Coriander Seeds, Peppercorns, Cardamom, Cinnamon, Clove

222. Veg Rara

.....

223. Veg. Lababdar

Veg Lababdar Is Creamy And Savory Tomato And Onion-based Curry With Sautéed Veggies

224. Veg. Kholapuri

Seasonal Vegetable Paneer Chopped Masala Dry Red Chilly Served in Dry

225. Malai Kofta

Homemade Mixed Vegetable Sticks Simmered In Mild Cream Sauce With Nuts.

226. Mushroom Masala

Mushroom Chopped Masala Tomato Gravy Served In Yellow Color

227. Mutter Mushroom

Green Peas Mushroom Chopped Masala Gravy Served Light Orange Color.

228. Chana Masala

Chick Peas Sautéed In An Onion Tomato Gravy And Indian Spices.

229. Dum Aloo Punjabi

Dum Aloo Is A Delicious, Creamy Dish Made By Cooking Baby Potatoes In A Rich Simmered Tomato Curd Based Gravy

230. Banarsi Dum Aloo

Banarasi Dum Aloo Is Deep Fried Baby Potatoes In Rich And Creamy Indian Tomato Gravy

231. Bhindi Masala

Cut Okra Deep Sautéed With Tomatoes, Onion And Indian Herbs With Cream Sauce.

232. Jalandari Baigan Bhartha

Mashing Or Mincing Grilled Eggplant (Baigan) With Tomato, Onion, Herbs And Spices

233. Aloo Jeera

Fried Potatoes With Indian Herbs And Cumin Seeds.

234. Aloo Gobhi

Fresh Cauliflower & Potatoes Cooked With Onion, Pepper, Tomato And Indian Spices.

235. Kadi Pakoda

Curd Gram Flour Mix Add Red Chilly Mustard Seed Served Yellow Color.

236. Dal Khichdi

Yellow Dal Garlic Add Rice Butter Chop Masala Served In Yellow Color.

NON VEGETARIAN

237. Chicken Patiala

A Delicious Chicken Recipe Featuring A Creamy Cashew Nut and Tomato Based Gravy, Chicken Patiala

238. Butter Chicken

Fresh Chicken Cooked With Tomato, Butter And Cashew Curry.

239. Butter Chicken Bone

Fresh Chicken Cooked With Tomato, Butter And Cashew Curry.

240. Chicken Curry / Bone

Fresh Chicken Cooked With Garlic, Ginger, Tomato and Indian Spices.

241. Chicken Lajawab

Marinate The Chicken With Lemon Juice, curd, 1 Tbsp Ginger And Garlic Paste And Salt

242. Chicken Cream

Fresh Chicken Cooked With Fresh Yogurt Mixture And Indian Herbs.

243. Tawa Murg Masala (Half/Full)

Its Rich And Spicy Flavors. It Is Made By Marinating Chicken Pieces In A Mixture Of Yogurt And Spices

244. Chicken Lahori Boneless

Chicken Lahori Gravy Is Unique In A Way As It Includes Both Tomatoes as Well As Curds To Make Perfect Gravy

245. Chicken Saag Wala

Fresh Chicken Cooked with Spinach, Coriander, Garlic, Ginger Onion & Indian Spices.

246. Chicken Korma

Fresh Chicken Marinated in Almond Paste With a Blend on Milk Herbs.

247. Chicken Vindaloo

Fresh Chicken & Potato Cooked with Garlic, Ginger, Hot Chilly In Tangy & Indian Spices.

248. Chicken Tikka Masala

Chicken Cubes Roasted In Tandoor Oven And Then Cooked With Indian Herbs.

249. Chicken Keema Masala

Chicken Keema Roasted in Tandoor Oven and Then Cooked with Indian Herbs.

250. Kadhai Chicken

Fresh Chicken Cooked on Slow Fire with Capsicum, Tomato, Onion & Indian Spices.

MUTTON KE SWAAD

251. Mutton Rogan Josh

Fresh Lamb Cooked with Sour Cream, Tomato, Black Pepper & Indian Spices on Slow Fire.

252. Mutton Keema Masala

Fresh Lamb Cubes Cooked with Chopped Onion, Tomato, Garlic, Ginger & Indian Spices.

253. Mutton Saag Wala

Fresh Lamb Cubes Cooked With Spinach, Garlic, Ginger, Onion & Indian Spices.

254. Mutton Nihari

Fresh Lamb Cubes Cooked With Mustard Seeds, Curry Leaves Coconut Milk, South Indian Spices.

255. Mutton Curry

Fresh Lamb Cubes Cooked With Garlic, Ginger, Onion & Tomato Gravy with Indian Spices.

256. Mutton Rara Gosht

Fresh Lamb Cubes & Potatoes Cooked with Tomato, Hot Chilli in Tangy Sauce & Indian Spices.

FISH & PRAWNS

257. Fish Curry (Bone)

Fresh Fish Cooked with Garlic, Ginger, Onion, Tomato Gravy & Indian Spice

258. Fish Curry (Boneless)

Fresh Fish Cubes Cooked with Garlic, Ginger, Onion, Tomato Gravy & Indian Spice

259. Fish Tikka Masala

Fresh Fish Cubes Cooked with Chopped Onion, Tomato, Garlic, Ginger & Indian Spice

260. Prawn Curry

Fresh Prawns Cooked with Garlic, Ginger, Onion Tomato Gravy & Indian Spice

261. Prawn Masala

Fresh Prawns Cooked with Chopped Onion, Tomato, Garlic, Ginger & Indian Spice

EGG DELIGHTS

262. Egg Curry

Fresh boiled egg cooked with garlic, ginger, onion, tomato gravy & Indian spices

263. Egg Bhurji

Fresh egg cooked with Chopped Onion, ginger & Indian spices

264. Egg Masala

Fresh boiled egg cooked with garlic, ginger, onion, tomato gravy & Indian spices

INDIAN BREADS

265. Tandoori Roti

Whole wheat flat bread baked in Indian Tandoor oven

266. Butter Tandoori Roti

Whole wheat flat bread with butter baked in Indian Tandoor oven

267. Tawa Roti

Home made whole wheat flat bread baked on Indian tawa

268. Butter Tawa Roti

Home made whole wheat flat bread with butter baked on Indian tawa

269. Plain Naan

Classic Indian bread made from white flour in tandoor oven

270. Butter Naan

Classic Indian bread made from white flour with butter in tandoor oven

271. Garlic Naan

white flour Bread with topping of garlic

272. Laccha Parantha

Whole wheat multi layers breads with butter baked in Indian Tandoor oven

273. Peshawari Naan

Breads made from refined flour with butter & stuffed raisin, cashew & almond in tandoor oven.

274. Stuffed Kulcha

Classic Indian Bread made from white flour & stuffed with mix vegetable.

275. Stuffed Naan

White flour & stuffed with Potato & Onion

276. Cheese Naan

White flour & stuffed with paneer baked in Indian Tandoor oven

277. Chicken Naan / Gravy

White flour & stuffed with Fresh Chicken baked in Indian Tandoor oven with or without gravy

278. Mutton Keema Naan

White flour & stuffed with mutton keema baked in Indian Tandoor oven

279. Missi Roti

Besan (Gram Flour) Bread Baked in Indian tandoor oven

280. Mirchi Parantha

Whole wheat multi layers bread with butter & chilli baked in Indian tandoor oven

SALAD

281. Green Salad

Sliced onion, tomato, cucumber and carrot with lemon

282. Onion Salad

Fresh sliced onion with lemon

283. Cucumber Salad

Fresh sliced cucumber with lemon

284. Kachumber Salad

Chopped tomato, onion, cucumber, carrot, cabbage with papper & chaat masala.

285. Russian Salad

Garden fresh vegetable tossed in mayonnaise and cream

286. Chicken Salad

Chopped Chicken, cucumber, onion & tomato topped with mayonnaise

RICE

287. Plain Rice

Basmati rice from India with a unique taste.

288. Basmati Rice

Basmati rice from India with a unique taste.

289. Jeera Rice

Indian Basmati rice sauteed with cumin seeds.

290. Biryani Rice

Basmati rice cooked with cumin seeds & coriander.

291. Mutter Pulao

Indian basmati rice cooked with green peas & coriander.

292. Vegetable Pulao

Basmati rice cooked with sliced onion, carrot, beans, green peas & Indian spices.

293. Vegetable Biryani

Basmati saffron rice cooked with mixed vegetables, cheese & Indian spices.

294. Masala Rice

Basmati rice cooked with Indian spices.

295. Chicken Biryani

Basmati rice cooked chicken and Indian herbs.

296. Mutton Biryani

Basmati rice cooked mutton and Indian herbs.

297. Prawn Biryani

Basmati rice cooked prawns and Indian herbs.

298. Fish Biryani

Basmati rice cooked fish and Indian herbs.

299. Egg Biryani

Basmati rice cooked egg and Indian herbs.

300. Veg-Fried Rice

Basmati rice cooked in light soya & fried sliced onion, carrot, capsicum & green peas.

301. Egg-Fried Rice

Basmati rice cooked in light soya & fried with egg sliced onion, carrot, capsicum & green peas.

302. Chicken-Fried Rice

Basmati rice cooked in light soya & fried with chicken sliced onion, carrot & capsicum.

303. Prawn-Fried Rice

Basmati rice cooked in light soya & fried with prawns sliced onion, carrot & capsicum.

SOUPS

304. Cream of Tomato

Delicate tomato soup with dipped fried bread cubes, herbs & spices.

305. Vegetable Soup

Soup with cabbage, carrot and cheese with green peas, herbs & spices.

306. Veg. Hot & Sour Soup

Vegetable hot soup, Indo Chinese style.

307. Man Chow Soup

Thick creamy soup cooked with chopped chilli in garlic flavour.

308. Yellow Dal Shorba

Yellow lentil soup with herbs and spices with lemon.

309. Lemon Coriander Soup

Clear soup with lemon, coriander and Indian herbs.

310. Chicken Soup

Chicken cream soup with chicken, herbs and spices.

311. Chicken Hot & Sour Soup

Chicken hot soup Indo Chinese style.

312. Chicken Man Chow Soup

Thick creamy soup cooked with chopped chilli & chicken in garlic flavour.

313. Chicken Lemon Coriander Soup

Clear soup with chicken, lemon, coriander and Indian herbs.

PAPADUM

70

314. Papad Roasted

30

80

315. Papad Fried

40

100

316. Masala Papad

60

150

RAITA

160

317. Plain Curd

60

170

318. Boondi Raita

80

200

319. Mix Raita

100

270^{4pc}

120

320. Onion Raita

100

250

321. Aloo Raita

100

340

322. Cucumber Raita

100

330

DESERTS

270

323. Gulab Jamun

50 (2pc)

230

ICE CREAM

170

324. Choco Chips

50

180

325. Vanilla

50

220

326. Dark Chocolate

50

220

327. Strawberry

50

KULFI

100

328. Almond

90

100

329. Rose

90

120

330. Paan

90

120

331. Malai

90

120

332. Pistachio

90



DRINKS

101. Heineken	70
102. Singha	70
103. Chang	60
104. Leo	60
105. Corona	120
106. Budweiser	80
107. Red Horse	
108. Wine (Red / White)	130
109. Jack Daniels	110
110. Chivas Regal	130
111. Black Label	120
112. Red Label	100
113. 100 Pipers	100
114. Royal Stag	70
115. Blend 285	70
116. Absolut	100
117. Smirnoff	100
118. Tequila	100
119. Bacardi Rum	100
120. Jamson (Small/Large)	100/180
121. Ballantine (Small/Large)	100/180
122. Black Rum	80/150



SPECIAL INDIAN THALI

358. Veg. Thali	180
(Dal, Mix Vegetable, Salad, Curd, 2 Roti & Rice)	
359. Veg. Deluxe Thali	200
(Dal, Muttar Paneer, Salad, Raita 1 Butter Naan, Rice, Papad & Gulab Jamun)	
360. Non-Veg. thali	200
(Chicken Curry, Dal, Salad, Curd, 2 Roti & Rice)	
361. Non-Veg. Deluxe Thali	220
(Chicken Masala, Mattar Paneer, Salad, Raita, 1 Butter Naan, Rice, Papad & Gulab Jamun)	







*Bringing the taste
of India to your table*

Whatsapp



501/1, Moo, 10, Pattaya Second Road,
Opp. Sun X'clusive Hotel, South Pattaya, Pattaya City, Thailand



satindersingh435@gmail.com