

Raaga

FINE DINING

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If you are planning a simple get-together, or a special extravagant party, a seminar, a corporate or private party ranging from 50-4000 people and wish to serve only the best, leave it to Raaga. Our professional team will take complete care of your banquet / outdoor catering requirement or whatever you desire.

Please get in touch with us on

**9845038059, 9341217011, 9886994531
25252189 / 25272755 / 25250235**

Web Site : www.raagarestaurant.in

Email : info@raagarestaurant.in

EXECUTIVE COMBO MEALS

VEG COMBO	195
1 Veg Dry, 1 Veg Curry, 1 Dal, 1 Flavoured Rice, Indian Bread, Dessert, Salad, Raita, Papad, Pickle.	
CHICKEN COMBO	245
1 Chicken Dry, 1 Chicken Curry, 1 Dal, 1 Flavoured Rice, Indian Bread, Dessert, salad, Raita, Papad, Pickle.	
MUTTON COMBO	265
1 Mutton Dry, 1 Mutton Curry, 1 Dal, 1 Flavoured Rice, Indian Bread, Dessert, Salad, Raita, Papad, Pickle.	
FISH COMBO	265
1 Fish Dry, 1 Fish Curry, 1 Dal, 1 Flavoured Rice, Indian Bread, Dessert, Salad, Raita, Papad, Pickle.	

DAILY BUFFET - MONDAY TO SUNDAY @ 667/- + 5% TAX = RS.700/-

Savour a lavish culinary journey with our exquisite buffet. Begin with refreshing mocktails, delight your palate with flavourful soups and experience a burst of taste with a variety of starters. Indulge further in a sumptuous main course. Join us for a great dining experience.

MENU

1 - Welcome Drink	Assorted Indian bread
1 - Veg / Non Veg -Soup	1- Rasam
2 - Kinds of Chat item	1 - Dal
4 - Veg starters (With 1 Panèer dish)	2 - Salads
3 - Non-veg starters (With 2 Chicken & 1 fish)	4 - Desserts
4 -Veg main course	Raitha , Papad , Fryums, Punjabi
3- Chicken main course	Pickle Etc
1- Chicken Dum Biryani	(All Unlimited)
2 - Veg Rice variety	

MOCKTAILS

Seventh Heaven	275
Orange, pineapple, mango, litchi juice and strawberry crush	
Yellow Jacket	225
Pineapple, orange juice and lime juice	
Pinnacolada	240
Cream of coconut, pineapple and lime juice	
Little Engineer	225
Pineapple and orange juice with pista syrup	
Hawaii Punch	225
Orange and mango juice with khus	
Fruit Punch	275
Orange, pineapple, mango juice, cream, ice cream and strawberry crush	
Virgin Mojito	225
Lime juice, mint leaves, apple juice, sugar solution, crushed Ice	
Summer Cool	225
Orange juice, rose syrup, lime juice, soda and ice cream	
Heatwave Passion	275
Pineapple juice, passion fruit crush, lime juice, sugar solution	

Begin Here

Jal Jeera	125
Masaledaar Chaas	150
Nimboo Pani	75
Fresh Lime Soda	85
Phal Ka Ras (Canned Fruit Juice)	145
Lassi (Sweet / Salt)	150
Soft Drinks	70
Diet Coke / Diet Pepsi	100
Mineral Water	20

Salads

Green / Chopped Salad	125
Protein Salad	175
Chole Chaat	135
Aloo Chaat	135
Sprout Salad	135
Phal Chaat	150
Spicy Corn Salad	210
Cheese and Tomato Salad	210
Russian Salad	210
Apple and Pear Salad	210
Chicken Cold Salad	300
Caesar Salad - Veg. / Grilled Chicken	235/355
Greek Salad - Veg./Chicken	235/355
Watermelon and feta salad	250
Pasta Salad	250

indian

Appetizers

Hara Bhara Kabab	295
Papad Roll	250
Paneer Pakora	325
French fries	175
Mixed Pakora	295
Jhinga Pakora	550
Murg Pakora	395

Soups

Tamatar Shorba	130
Palak Shorba	130
Shorba Sabz Bahar	130
Dal Shorba	130
Tamatar Dhania Shorba	130
Tomato Lemongrass Soup	140
Murg Shorba	150

FROM THE CLAY OVEN (TANDOOR)

Vegetarian

Vegetable Kabab Minced vegetables skewered and grilled over charcoal. Mildly spiced.	250
Paneer Hariyali Kabab Cottage cheese marinated in dominant mint paste and finished in clay oven.	325
Paneer Tikka Cottage cheese, green pepper, tomato, onion chunks marinated in Indian spices and grilled.	325
Paneer Malai Kabab Cottage cheese marinated with cheese and spices and finished in clay oven.	325
Achari Paneer Tikka Cottage cheese cubes marinated in pickling spices and done over clay oven.	325
Zaffrani Paneer Cottage cheese cubes marinated with saffron and spices. Grilled	350
Shahi Phool Cauliflower and broccoli florets marinated in curd, shahi jeera, cheese, roasted gram flour and dried fenugreek leaves, done in oven.	325
Tandoori Gobhi Cauliflower florets marinated with curd and spices and finished in clay oven.	295
Chatpate Gobhi Cauliflower florets marinated in spices and gram flour and fried to perfect crispiness.	295
Tandoori Bhutte Baby corn marinated with curd, gram flour and Indian spices and grilled.	275
Tandoori Aloo Fried potato shells stuffed with lightly spiced cottage cheese, mashed potatoes, cashew nuts and grilled in clay oven.	325
Tandoori Dhingri Mushrooms stuffed with cheese, cottage cheese, potato, spinach, spices and done over charcoal fire.	325
Galouti Kabab Vegetable minced and mixed with Indian spices and shallow fried in clarified butter.	325
Lucknowi Shahi Kabab Waterchestnut, broccoli, corn minced and mixed with Indian spices, shallow fried in clarified butter.	375
Dahi Ke Kabab Hung curd, mixed with onion, coriander leaves, cottage cheese, cheese, chopped almond and roasted gram flour, made into patty and deep fried.	375
Peshawari Phool Gobhi Cauliflower marinated in special Peshawari spices and charcoal grilled.	295
Tandoori Simla Mirch Stuffed capsicum finished in clay oven.	275
Veg .Platter Assortment of vegetable kababs.	725

FROM THE CLAY OVEN (TANDOOR)

Chicken Kabab

Pista Murg Tikka Chicken cubes marinated in curd, ground pistachio and spices. Charcoal grilled.	425
Hare Pyaaz Ke Tikke Chicken chunks marinated in curd, spring onion, cashew nut, cheese and coriander leaves. Grilled in tandoor.	395
Murg Potli Kabab Fusion of chicken breast bundled with exotic minced lamb. Done in clay oven.	475
Murg Chettinad Chicken cubes marinated in Chettinad spices and finished in clay oven.	425
Masaledaar Murg Boneless chicken cubes marinated with spiced onion, cashew nut, rose petals and charcoal grilled.	425
Murg Achari Kabab Chicken cubes marinated in pickling spices and yoghurt. Charcoal grilled.	395
Murg Rajasthani Delicacy of Rajasthan. Boneless chicken pieces marinated in spices, clarified butter, almond paste and finished in clay oven	425
Murg Malai Kabab Chicken cubes marinated in ginger, garlic, cream, cashew nut, nutmeg and flavoured with cheese. Oven grilled.	425
Reshmi Seekh Chicken cubes marinated in butter, yoghurt, spices and garnished with beaten egg coating. Barbequed.	425
Murg Angaar Traditional tandoori chicken. Half 350 Full 650	
Kalmi Kabab Chunky chicken legs yoghurt and spices marinated and finished in clay oven.	395
Lasooni Tikka Boneless chicken cubes marinated in dominant garlic paste. Grilled.	395
Murg Adraki Boneless chicken cubes marinated in ginger, yoghurt and spices.	395
Murg Chatpata Boneless chicken cubes in thick garlic, ginger, red pepper, black pepper and lemon sauce, grilled and sauteed with capsicum and onion.	395
Murg Tikka Boneless chicken cubes marinated in yoghurt and freshly ground spices, charcoal grilled.	395
Panjara Kabab Chicken marinated in ginger-garlic paste, coriander leaves, green pepper, mint leaves and cashew nut paste. Grilled.	425
Pahadi Kabab Chicken marinated in dominant mint paste, finished in clay oven.	395
Murg Seekh Kabab Minced chicken lightly seasoned and charcoal grilled.	395
Murg Ajwain Chicken cubes marinated in yoghurt, carom seeds, ginger-garlic paste, and cheese. Charcoal grilled.	425

Murg Chaat	395
Shredded tandoori chicken sauteed with onion, tomatoes, lemon juice and freshly ground spices.	
Kashmiri Kabab	425
Chicken cubes marinated in yoghurt, lemon juice, kasturi methi, saffron and spices and charcoal grilled.	
Chicken 65	395
Chicken cubes marinated, deep fried and sauteed and tempered with Indian spices and curry leaves.	

Mutton Kabab

Mutton Chettinad	525
Boneless lamb cubes marinated in Chettinad spices and grilled.	
Hare Pyaaz ke mutton	525
Lamb cubes marinated with spices, cheese and cashew nuts and grilled with extra flavor of spring onion.	
Seekh Kabab	525
Minced lamb highly seasoned and charcoal grilled.	
Shami Kabab	525
Traditional lamb patty	
Dilkhush Kabab	525
Barbequed lamb chops marinated in red pepper, garlic and onion flavored yoghurt.	
Boti Kabab Peshawari	525
Well marinated choice lamb cubes grilled in clay oven. A delicacy of Peshawar.	
Gosht Nayaab	525
Boneless pieces of lamb marinated in yoghurt, coriander leaves, ginger-garlic paste, spices and cashew nut paste. Finished in clay oven.	
Burrah Kabab	525
Chunky lamb pieces marinated and done over slow charcoal fire.	
Gosht Anmol	525
Spiced minced lamb patty.	
Gosht Sikandari	595
Minced lamb kneaded with spices, saffron, nuts and done over slow charcoal fire.	
Mutton 65	525
Lamb cubes marinated, deep fried, sauteed and tempered with Indian spices and curry leaves.	

Sea Food Kabab

Tandoori Machli Methi	400
Delicate fish cubes marinated with dominant fenugreek and grilled.	
Machli Achari Tikka	400
Boneless fish chunks marinated in pickling spices and done over clay oven.	
Machli Afghani	400
Fish marinated with cream and mild spices. A speciality of Afghan.	
Machli Anmol	400
Mildly spiced fish patty.	
Machli Anarkali	400
Boneless pieces of fish dipped in spicy batter and deep fried.	
Machli Koliwada	400
Boneless fish marinated in tandoori masala. A Bombay speciality.	

Machli Tikka	400
Boneless fish marinated and roasted over slow fire.	
Machli Ajwain	400
Boneless fish pieces marinated in yoghurt, ginger-garlic paste, cheese, carom seeds and charcoal grilled.	
Machli Nayaab	400
Boneless pieces of fish marinated in coriander leaves, ginger-garlic, paste cumin seeds, spices and cashew nut paste. Finished in clay oven.	
Tandoori Jhinga	550
Red peeper flavored yoghurt marinated prawns. Done in earthen pot.	
Jhinga Irani	550
Prawns marinated in ginger-garlic paste, white pepper, cream, nutmeg and cheese. Oven grilled.	
Non-veg. platter	
Assortment of chicken, mutton and fish kababs.	
Half	595
Full	1110

FROM OUR GARDEN

Vegetarian

Hara Bhara Kabab Masala	270
Vegetable kabab cooked in spinach sauce.	
Sabzi Kolhapuri	270
Mixed vegetables cooked in spicy red pepper rich sauce. Maharashtrian speciality.	
Sabzi Ke Kofte	270
Vegetables, spinach dumplings cooked in tomato rich cashew nut sauce.	
Paneer with the choice of	
P.Makhanl/P.Shahi Korma/P.Pasanda/P.Patiala/P.Lababdar/Methi P.	
Kadal P./Palak P./P.Tikka Masala/P.Hyderabad/Tawa P./P.Jhalfrezi	355
Lasooni Palak	300
Fresh spinach, pan tossed with baby garlic.	
Methi Sabzi	270
Mixed vegetables cooked with fenugreek leaves in special spices.	
Bharwan Aloo	270
Stuffed potatoes oven grilled and cooked in tomato onion sauce.	
Cheese Ke Kofte	355
Mildly spiced cheese dumplings cooked in cheese and butter sauce.	
Sabzi Achari	270
Mixed vegetables cooked in tangy thick sauce	
Baingan Bharta	270
Roasted brinjal cooked in spices, onion and tomatoes.	
Baingan Lazeez	270
Fried brinjal blended in exotic herbs and spices, served in thick coconut cream sauce.	
Gobhi Kamaal	270
Cauliflower blended with spices and served with thick sauce. Chef's delight.	
Sabzi Jalpuri	270
Mixed vegetables cooked in onion and cashew nut based rich sauce.	
Kadal Sabzi	270
Mixed vegetables cooked in tomato, onion sauce.	
Sev Ki Sabzi	235
Gram flour sticks cooked with onion, tomato sauce.	

Sabzi Jhal Phrezi Mixed vegetables freshly sauteed served dry.	270
Navratna Korma A royal preparation of assorted vegetables, fresh and dry fruits blended in rich sauce.	325
Shahi Sabz Exotic vegetables broccoli, bell pepper, zucchini, cottage cheese cooked in rich sauce.	295
Bharwan Simla Mirch Whole capsicum stuffed with potatoes, cottage cheese cooked in rich sauce.	270
Bhendi Chamatkar Crispy ladyfingers served with thick tomato based sauce.	270
Dum Aloo Chutney Baby potatoes spiced and stuffed with cottage cheese, cashew nuts, herbs cooked with mint chutney.	290
Dingri Mutter Green peas and mushroom cooked in creamy sauce, garnished with nuts	330
Hari Makai Ki Sabzi American corn/baby corn cooked with spinach sauce. A unique preparation.	270
Dum Aloo Baby potatoes cooked in traditional sauce. A Kashmiri speciality.	270
Dahi Bhendi Fried ladyfingers served with spiced yoghurt.	270
Bhendi Kurkure Strips of ladyfingers fried, spiced and served dry.	250
Aloo with the choice of A.Jeera / A.Methi / A.Gobhi / Lahori A. / A.Simla Mirch	270
Kaju Curry Masala Cashew nuts fried in butter and served with thick creamy sauce.	540
Malai Kofta Cottage cheese, potato and raisin dumplings cooked in cashew nut sauce.	355
Methi Mutter Malai Fresh green peas and fenugreek simmered in cashew nut based rich sauce.	330
Sarson Ka Saag A traditional preparation of mustard leaves, laced with white butter. Speciality of Punjab	270
Kesari Dhingri Stuffed mushroom cooked in rich creamy sauce and flavored with saffron.	330
Kadi Pakodi Gram flour dumplings cooked in yoghurt based sauce. Delicacy of Rajasthan.	270
Gatte Ka Saag Steamed and fried gram flour spiced rolls cooked in yoghurt. Delicacy of Rajasthan.	270
Chana Pindi Chick peas cooked in herbs and spicy thick sauce with cloves. Punjabi speciality.	270
Dal Makhani Traditional all time favourite black lentils and rajma cooked in earthen pot, garnished with home made butter.	250
Panchranga Dal Five different lentils cooked in clarified butter and garnished with spiced onion.	235
Dal Maharani Boiled yellow lentils tempered with Indian spices and garnished with coriander.	235
Dal Palak Yellow lentils cooked with spinach and tempered with clarified butter and spices.	235

FROM OUR CURRY POT

Chicken

Murg Shahajani Boneless chicken cooked in creamy sauce. Tempered with cumin seeds.	450
Murg Anarkali Cubes of chicken cooked in a combination of cashew, tomato and onion sauce.	355
Chicken with the choice of M.Makhani / M.Mughlai / Methi M. / M.Patlala M.Handi / M.Hyderabad / Kadai M. / Dahl M. / M.Hariyali	390 355
Murg Hawal Mahal Boneless chicken cooked in tomato and onion sauce. A unique preparation.	390
Tangdi Pista Chicken legs cooked in dominant pistachio sauce.	450
Murg Do Plaza Chicken on bone served with onion sauce. All time favourite.	355
Raaga Shahi Murg Boneless chicken flavored with green chillies, cooked in rich light sauce and garnished with cashew nuts.	390
Murg Kali Mirch Chicken cooked in Indian sauce, served with whole black pepper.	355
Murg Tikka Masala Well marinated and barbequed chicken cubes cooked in onion, tomato, ginger and garlic based sauce.	390
Shaan-e-Murg Marinated chicken pieces simmered in spicy tamarind, tomato and onion based sauce.	355
Lasooni Tikka Masala Barbequed chicken cooked in onion sauce, dominant in garlic flavour.	390
Murg Malai Badami Chicken cooked in almond and cashew nut sauce to form a creamy texture.	425
Murg Pasinda Well marinated chicken drumsticks grilled and cooked in smooth sauce.	355
Murg Adraki Masala Chicken marinated in dominant ginger paste, grilled and cooked in onion sauce.	355

Lamb

Rogan Josh Lamb with rich herb, cooked in onion, garlic and ginger sauce. A Kashmiri speciality.	475
Bhuna Gosht Boneless lamb cooked with aromatic spices in thick sauce.	475
Keema Mutter Minced lamb cooked delicately with green peas and spices.	475
Gosht Jalpuri Boneless lamb cooked with aromatic spices in thick sauce.	475
Gosht Masala Lamb cooked in Indian sauce, garnished with eggs.	475
Gosht Hyderabad Lamb on bone stuffed with raisin and herbs in brown spicy sauce.	475
Keema Hariyali Minced lamb cooked in spinach sauce.	475

Tawa Gosht Lamb and potatoes cooked together, served on girdle.	475
Kofta Lazeez Lamb rounds cooked in rich sauce. Raaga speciality.	475
Shahi Gosht Lamb cooked in almond, cream sauce. Flavoured with cardamom and saffron.	525
Andeli Kofta Boiled eggs coated with minced lamb and served with rich creamy sauce.	420

Sea Food

Machli Lazawaab Boneless fish cooked with coconut milk and Indian spices.	475
Goan Machli Curry A traditional Goan fish curry.	475
Machli Methi Fish cooked with fenugreek leaves in creamy thick sauce.	475
Machli Masala Boneless fish cooked in Indian sauce.	475
Machli Tamatar Well marinated pieces of fish cooked in thick tomato based sauce.	475
Bombay Jhinga Masala Prawns cooked in an exotic blend of spices. A chef's speciality.	550
Goan Jhinga Masala Prawns cooked in a typical Goan spices.	550
Jhinga Pepper fry Prawns spiced with pepper. Chef's delight.	550
Jhinga Bemisaal Deep fried prawns cooked in aromatic spices and served in onion sauce. A unique preparation.	550

Poultry

Anda Korma Egg cooked in onion sauce.	235
Anda Bhurji Eggs cooked with sauteed onion and tomato base semi gravy sauce.	235
Anda Masala Egg cooked in Indian sauce.	235

FROM THE BREAD BASKET

Tandoori Roti	50
Khasta/ Missi Roti / Makai Ki Roti / Phulka (2 nos.) Saada Paratha / Saada Kulcha / Saada Naan /	65
Rumali Roti / Garlic or Butter Naan / Paneer or Onion or Methi Kulcha	70
Parathas - Mixed Veg. / Aloo /Methi / Gobhi	85
Cheese / Keema Naan	115

FROM THE BASMATHI KHAZANA

Biryani	
Gosht	390
Murg	355
Hyderabadi Biryani	
Gosht	390
Murg	355
Awadhi Pulao	
Veg	255
Gosht	410
Murg	375
Jhinga Biryani	390
Vegetable Biryani / Masala Khichdi / Palak masala khichdi	235
Kashmiri Pulao	300
Zafrani Veg Pulao	275
Vegetable Pulao / Dhingri / Jeera / Peas	235
Saada Chawal	160
Dahi Chawal / Ghee Chawal	200

Accompaniments

Raita Potato, Tomato, Boondi, Cucumber, Pineapple or Mixed	115
Masala Papad	65
Sada Papad	40

Chinese

Starters

Chilli Potato Juliennes of potato deep fried to crispiness and tossed in chilli sauce.	250
Crispy Pepper Potato Shredded potatoes tossed with chilli, onion, pepper. Finished with spring onion.	250
Crispy Chilli American Corn Corn kernels batter fried and tossed in chilli sauce.	250
Vegetable Wonton Wonton stuffed with vegetables and deep fried.	270
Spinach, cheese wonton Wonton stuffed with spinach and processed cheese mixture and fried to perfection.	270
Golden Fried Baby corn Baby corn coated with batter and deep fried. Served with garlic sauce.	300

Vegetable Sesame Fingers Mixed vegetables spread on bread strips, sprinkled with sesame seeds and fried.	270
Crispy Vegetable Schezwan Juliennes of vegetables coated with special Chinese batter and deep fried.	270
Paneer Satay Skewered cottage cheese grilled and tossed with special peanut sauce. Served with peanut dip	330
Pan Fried Chili Chicken Thin slices of chicken marinated, pan fried and tossed with fresh onion, capsicum, and served in pungent sauce.	355
Pan Fried Chili Fish Slices of pan fried chilli fish tossed with ginger, red chillies in hot sauce.	390
Crispy Butter Garlic Prawn Prawn tossed with white pepper and chilli and finished with garlic butter.	530
Spring Roll of your Choice	
Veg	295
Chicken	325
Drums of Heaven Delicacy of chicken wings served with garlic sauce.	395
Chicken wonton Wonton stuffed with spiced shredded chicken. Fried to perfection.	395
Sliced Fried Chicken Sliced batter fried chicken tossed with spring onion, red, yellow, green pepper and garlic flavour sauce.	395
Thai Fried Chicken Schezwan style fried chicken with sesame seeds.	390
Chicken Sesame Minced chicken with spices, spread on bread with sesame seeds and deep fried.	390
Golden Fried Prawns Prawns coated with lightly spiced batter and deep fried.	540
Prawns Pepper Chili Prawns delicately fried with freshly ground pepper corns and green chillies.	510
Fish Finger Fish cut to finger size and crumb fried.	420
Chicken Satay Skewered cubes of chicken in an exotic peanut sauce.	355
Crispy Lamb Shredded lamb fried in spicy batter and sauteed with onion and garlic.	420

Soups

Sweet Corn Soup	
Vegetable	130
Chicken	150
Hot and Sour Soup	
Vegetable	130
Chicken	150

Manchow Soup	
Vegetable	130
Chicken	150
Hakka Soup	
Vegetable	130
Chicken	150
Wonton Soup	
Vegetable	130
Chicken	150
Tum Yum Soup	
Vegetable	130
Chicken	150
Prawns	175
Vegetable Noodle Soup	130
Burnt Garlic Lemon Soup	130
Garlic Pepper Mushroom Soup	150
Chicken Clear Soup	150
Sea Food spicy Soup	175

Main Course

Vegetarian

Vegetables Coin in Choice of your Sauce Golden fried vegetable dumplings flattened and served with choice of sauce - hot garlic/manchurian/sweet and sour.	270
Three Treasure Vegetables Baby corn, mushroom and broccoli stir fried with Chinese spices.	295
Four Treasure Vegetables Baby corn, American corn, snow peas and broccoli in lemon coriander sauce.	295
Vegetables balls in Hot Garlic Sauce Fried vegetable balls served in ginger, garlic and chilli sauce. All time favourite.	270
Vegetable in plum sauce Assortment of vegetables sauteed and served with plum sauce	295

Manchurian of your choice

Baby corn / Mushroom	295
Cauliflower / Vegetable / Spinach	270
Chilli Cottage Cheese Diced cottage cheese, batter fried and sauteed with onion and capsicum.	295
Vegetable Schezwan Sauce Vegetable balls served in schezwan sauce.	270
Chilli Potato Potato cubes batter fried and tossed with green bell pepper and chilli.	270

Chicken

Chicken Manchurian Balls of chicken tossed with garlic, ginger, chillies and manchurian sauce.	355
Chili Chicken Chicken cubes batter fried and sauteed with onion, capsicum and chillies.	355
Chicken Schezwan Diced chicken cooked in thick schezwan sauce.	355
Shredded Chicken in choice of sauce Shreds of chicken in Black bean / Lemon coriander / Hot garlic / Sweet and sour sauce	355
Diced Chicken in choice of sauce Manchurian / Chilli oyster / Chilli soy / Hot and tangy sauce	355
Crispy Chicken in Chili Honey Sauce Shredded crispy chicken tossed with chillies, honey and malt vinegar, topped with sesame seeds.	355
Chicken in Garlic / Hot Garlic Sauce Balls of chicken served in garlic or hot garlic sauce.	355
Hunan Chicken Chicken cubes cooked with spring onion and garlic sauce.	355
Ginger Chicken Chicken served with thick ginger sauce.	355
Chicken with Baby corn Diced chicken and tender corms cooked in mild sauce.	355
Chicken Honey Mustard Chicken cubes tossed in honey mustard sauce. Garnished with spring onion.	355
Chicken Pepper Salt Batter fried, chicken cubes sauteed with freshly ground pepper corms and served in red chilli sauce.	355
Lamb	
Chili Lamb Lamb cooked in green chillies and onion.	390
Lamb Hot Garlic Sauce Chunks of lamb served with hot garlic sauce.	390
Lamb with Mushroom Lamb and mashroom sauteed with ginger garlic sauce.	390
Shredded Lamb Shredded lamb served in schezwan sauce.	390
Lamb Pepper Salt Batter fried sliced lamb sauteed with ginger, spring onion, freshly ground peppercorn and served in red chilli sauce.	390
Sea Food	
Chili Fish Fresh green chillies and onion add flavour to fish.	390
Slice Fish in Choice of sauce Hot garlic / Oyster / Black bean / Chilli wine	390
Fish Manchurian Boneless pieces of fish done with garlic, ginger and chillies.	420

Prawns Garlic Sauce Garlic sauce used as base for prawns.	510
Prawns in Choice of Sauce Fresh prawns marinated and cooked in your choice of sauce- Hot garlic / Chilli oyster / Black bean / Schezwan sauce.	510
Prawns Manchurian Balls of prawns done with garlic and ginger	510

Rice and Noodles

Fried Rice	
Ginger / Garlic	210
Vegetable / Mushroom / Ginger Butter / Egg	235
Chicken / Mixed	270
Prawn	270
Schezwan Fried Rice	
Vegetable	235
Chicken	270
Prawn	300
Shanghai Rice	235
Hakka Noodles of your Choices	
Vegetable	235
Chicken	270
Prawn	300
Mixed	330
Three Flavored Hakka noodles	
Vegetable	235
Chicken	270
Vegetable Chow Mein (Assortment of vegetables cooked in white sauce served with noodles.)	270
Chinese / American Chopsuey	
Veg	235
Chicken	270
Mixed Chow Mein	280

Continental

Soups

Choice of Crème Soup - Mushroom / Chicken	175
Tomato Basil Soup	130
Tuscan Tomato Soup	130
Cream of spinach Soup	175

Starters

Spicy Cheese Sticks	250
Vegetable Croquettes	235
Cottage Cheese Croquettes	250
Corn Cheese Balls	270

Jalapeno Poppers	270
Veg. Nuggets	255
Chicken Nuggets	395
Popcorn Chicken	395

Pastas (Penne)

Arrabbiata (Pasta cooked in tomato based sauce, garnished with parmesan cheese) Veg / chicken	350/395
Alfredo (Pasta cooked in white sauce, garnished with parmesan cheese) Veg / chicken	350/395
Pink sauce (Pasta cooked in a mix of tomato and creamy sauce) Veg./ chicken	350/395
Pesto Pasta (Pasta tossed in pesto made with basil pesto sauce) Veg / chicken	375/425

Desserts

Gulab Jamoon / Rasgulla / Rasmalai / Gajar Halwa / Rabdi / Moong Dal Halwa	115
Raaga Special	150
Shahi Tukda	150
Chocolate / Vanilla Fantasy	150
Choice of Ice Creams Vanilla / Strawberry / Chocolate / Pista / Butter Scotch	115
Raaga Kulfi	150
Fruit Salad with Ice Cream	180
Fruit Salad	150
Fried Icecream	180

Beverages

Cold Coffee with Ice Cream	210
Choice of Milk shakes Vanilla / Strawberry / Chocolate / Pista	210
Tea and Coffee	60

All prices in INR. Taxes extra as applicable.

Food orders will take minimum 15-20 minutes of preparation time

Kindly bear with us to serve you the very best.

Rights of admission reserved. Items are subject to availability.

Consumption of outside food and liquor and choice of music is not allowed.