

Raaga

FINE DINING



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

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Web Site : www.raagarestaurant.in

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EXECUTIVE COMBO MEALS

VEG COMBO	235
1 Veg Dry, 1 Veg Curry , 1 Dal, 1 Flavoured Rice, Indian Bread, Dessert, Salad, Raita, Papad, Pickle.	
CHICKEN COMBO	275
1 Chicken Dry, 1 Chicken Curry, 1 Dal, 1 Flavoured Rice, Indian Bread, Dessert, salad, Raita, Papad, Pickle.	
MUTTON COMBO	325
1 Mutton Dry, 1 Mutton Curry, 1 Dal, 1 Flavoured Rice, Indian Bread, Dessert, Salad, Raita, Papad, Pickle.	
FISH COMBO	325
1 Fish Dry, 1 Fish Curry, 1 Dal, 1 Flavoured Rice, Indian Bread, Dessert , Salad, Raita, Papad, Pickle.	
EGG COMBO	250
1 Egg Dry, 1 Egg Curry, 1 Dal, Flavoured Rice, Indian Bread, Dessert, Salad, Papad, Pickle etc.	

DAILY BUFFET - MONDAY TO SUNDAY @ 762/- + 5% TAX = RS. 800/-

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 Paneer 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	295
Orange, pineapple. mango, litchi juice and strawberry crush	
Yellow Jacket	250
Pineapple , orange juice and lime juice	
Pinnacolada	265
Cream of coconut , pineapple and lime juice	
Little Engineer	250
Pineapple and orange juice with pista syrup	
Hawaiin Punch	250
Orange and mango juice with khus	
Fruit Punch	295
Orange, pineapple, mango juice, cream, ice cream and strawberry crush	
Virgin Mojito	250
Lime juice, mint leaves, apple juice, sugar solution, crushed ice	
Summer Cool	250
Orange juice, rose syrup, lime juice, soda and ice cream	
Heatwave Passion	295
Pineapple juice, passion fruit crush, lime juice, sugar solution	

Begin Here

Jal Jeera	140
Masaledaar Chaas	165
Nimboo Pani	85
Fresh Lime Soda	95
Phal Ka Ras (Canned Fruit Juice)	160
Lassi (Sweet / Salt)	165
Soft Drinks	80
Diet Coke / Diet Pepsi	110
Mineral Water	20

Salads

Green / Chopped Salad	140
Protein Salad	190
Chole Chaat	150
Aloo Chaat	150
Sprout Salad	160
Phal Chaat	160
Spicy Corn Salad	230
Cheese and Tomato Salad	230
Russian Salad	230
Apple and Pear Salad	230
Chicken Cold Salad	330
Caesar Salad - Veg. / Grilled Chicken	260/390
Greek Salad - Veg./Chicken	235/390
Watermelon and feta salad	275
Pasta Salad	275

indian

Appetizers

Hara Bhara Kabab	325
Papad Roll	275
Paneer Pakora	360
French Fries	190
Mixed Pakora	325
Jhinga Pakora	625
Murg Pakora	435

Soups

Tamatar Shorba	145
Palak Shorba	145
Shorba Sabz Bahar	145
Dal Shorba	145
Tamatar Dhania Shorba	145
Tomato Lemongrass Soup	145
Murg Shorba	165

FROM THE CLAY OVEN (TANDOOR)

Vegetarian

Vegetable Kabab	275
Minced vegetables skewered and grilled over charcoal. Mildly spiced.	
Paneer Hariyali Kabab	360
Cottage cheese marinated in dominant mint paste and finished in clay oven.	
Paneer Tikka	360
Cottage cheese, green pepper, tomato, onion chunks marinated in Indian spices and grilled.	
Paneer Malai Kabab	360
Cottage cheese marinated with cheese and spices and finished in clay oven.	
Achari Paneer Tikka	360
Cottage cheese cubes marinated in pickling spices and done over clay oven.	
Zaffrani Paneer	385
Cottage cheese cubes marinated with saffron and spices. Grilled	
Shahi Phool	360
Cauliflower and broccoli florets marinated in curd, shahi jeera, cheese, roasted gramflour and dried fenugreek leaves, done in oven.	
Tandoori Gobhi	325
Cauliflower florets marinated with curd and spices and finished in clay oven.	
Chatpate Gobhi	325
Cauliflower florets marinated in spices and gramflour and fried to perfect crispiness.	
Tandoori Bhutte	295
Baby corn marinated with curd, gramflour and Indian spices and grilled.	
Tandoori Aloo	360
Fried potato shells stuffed with lightly spiced cottage cheese, mashed potatoes, cashew nuts and grilled in clay oven.	
Tandoori Dhingri	360
Mushrooms stuffed with cheese, cottage cheese, potato, spinach, spices and done over charcoal fire.	
Galouti Kabab	360
Vegetable minced and mixed with Indian spices and shallow fried in clarified butter.	
Lucknowi Shahi Kabab	410
Waterchestnut, broccoli, corn minced and mixed with Indian spices, shallow fried in clarified butter.	
Dahi Ke Kabab	410
Hung curd, mixed with onion, coriander leaves, cottage cheese, cheese, chopped almond and roasted gram flour, made into patty and deep fried.	
Peshawari Phool Gobhi	325
Cauliflower marinated in special Peshawari spices and charcoal grilled.	
Tandoori Simla Mirch	295
Stuffed capsicum finished in clay oven.	
Veg .Platter	795
Assortment of vegetable kababs.	

FROM THE CLAY OVEN (TANDOOR)

Chicken Kabab

Pista Murg Tikka	470
Chicken cubes marinated in curd, ground pistachio and spices. Charcoal grilled.	
Hare Pyaaz Ke Tikke	435
Chicken chunks marinated in curd, spring onion, cashew nut, cheese and coriander leaves. Grilled in tandoor.	
Murg Potli Kabab	525
Fusion of chicken breast bundled with exotic minced lamb. Done in clay oven.	
Murg Chettinad	470
Chicken cubes marinated in Chettinad spices and finished in clay oven.	
Masaledaar Murg	470
Boneless chicken cubes marinated with spiced onion, cashew nut, rose petals and charcoal grilled.	
Murg Achari Kabab	435
Chicken cubes marinated in pickling spices and yoghurt . Charcoal grilled.	
Murg Rajasthani	470
Delicacy of Rajasthan. Boneless chicken pieces marinated in spices, clarified butter, almond paste and finished in clay oven	
Murg Malai Kabab	470
Chicken cubes marinated in ginger, garlic, cream, cashew nut, nutmeg and flavoured with cheese .Oven grilled.	
Reshmi Seekh	470
Chicken cubes marinated in butter, yoghurt, spices and garnished with beaten egg coating. Barbequed.	
Murg Angaar	
Traditional tandoori chicken.	
Half	385
Full	720
Kalmi Kabab	435
Chunky chicken legs yoghurt and spices marinated and finished in clay oven.	
Lasooni Tikka	435
Boneless chicken cubes marinated in dominant garlic paste. Grilled.	
Murg Adraki	435
Boneless chicken cubes marinated in ginger, yoghurt and spices.	
Murg Chatpata	435
Boneless chicken cubes in thick garlic, ginger, red pepper, black pepper and lemon sauce, grilled and sauteed with capsicum and onion.	
Murg Tikka	435
Boneless chicken cubes marinated in yoghurt and freshly ground spices, charcoal grilled.	
Panjara Kabab	470
Chicken marinated in ginger-garlic paste, coriander leaves, green pepper, mint leaves and cashew nut paste. Grilled.	
Pahadi Kabab	435
Chicken marinated in dominant mint paste, finished in clay oven.	
Murg Seekh Kabab	435
Minced chicken lightly seasoned and charcoal grilled.	
Murg Ajwain	470
Chicken cubes marinated in yoghurt, carom seeds, ginger-garlic paste, and cheese. Charcoal grilled.	

Murg Chaat Shredded tandoori chicken sauteed with onion, tomatoes, lemon juice and freshly ground spices.	435
Kashmiri Kabab Chicken cubes marinated in yoghurt, lemon juice, kasturi methi, saffron and spices and charcoal grilled.	470
Chicken 65 Chicken cubes marinated, deep fried and sauteed and tempered with Indian spices and curry leaves.	435

Mutton Kabab

Mutton Chettinad Boneless lamb cubes marinated in Chettinad spices and grilled.	595
Hare Pyaaz ke mutton Lamb cubes marinated with spices, cheese and cashew nuts and grilled with extra flavor of spring onion.	595
Seekh Kabab Minced lamb highly seasoned and charcoal grilled.	595
Shami Kabab Traditional lamb patty	595
Dilkhush Kabab Barbequed lamb chops marinated in red pepper, garlic and onion flavored yoghurt.	595
Boti Kabab Peshawari Well marinated choice lamb cubes grilled in clay oven. A delicacy of Peshawar.	595
Gosht Nayaab Boneless pieces of lamb marinated in yoghurt, coriander leaves, ginger-garlic paste, spices and cashew nut paste. Finished in clay oven.	595
Burrah Kabab Chunky lamb pieces marinated and done over slow charcoal fire.	595
Gosht Anmol Spiced minced lamb patty.	595
Gosht Sikandari Minced lamb kneaded with spices, saffron, nuts and done over slow charcoal fire.	695
Mutton 65 Lamb cubes marinated, deep fried, sauteed and tempered with Indian spices and curry leaves.	595

Sea Food Kabab

Tandoori Machli Methi Delicate fish cubes marinated with dominant fenugreek and grilled.	450
Machli Achari Tikka Boneless fish chunks marinated in pickling spices and done over clay oven.	450
Machli Afghani Fish marinated with cream and mild spices. A speciality of Afghan.	450
Machli Anmol Mildly spiced fish patty.	450
Machli Anarkali Boneless pieces of fish dipped in spicy batter and deep fried.	450
Machli Koliwada Boneless fish marinated in tandoori masala. A Bombay speciality.	450

Machli Tikka	450
Boneless fish marinated and roasted over slow fire.	
Machli Ajwain	450
Boneless fish pieces marinated in yoghurt, ginger-garlic paste, cheese, carom seeds and charcoal grilled.	
Machli Nayaab	450
Boneless pieces of fish marinated in coriander leaves, ginger-garlic, paste cumin seeds, spices and cashew nut paste. Finished in clay oven.	
Tandoori Jhinga	625
Red peeper flavored yoghurt marinated prawns. Done in earthen pot.	
Jhinga Irani	625
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	695
Full	1250

FROM OUR GARDEN

Vegetarian

Hara Bhara Kabab Masala	295
Vegetable kabab cooked in spinach sauce.	
Sabzi Kolhapuri	295
Mixed vegetables cooked in spicy red pepper rich sauce. Maharashprian speciality	
Sabzi Ke Kofte	295
Vegetables, spinach dumplings cooked in tomato rich cashew nut sauce.	
Paneer with the choice of	
P.Makhani/P.Shahi Korma/P.Pasanda/P.Patiala/P.Lababdar/Methi P.	390
Kadai P./Palak P./P.Tikka Masala/P.Hyderabad/Tawa P./P.Jhalfrezi	330
Lasooni Palak	295
Fresh spinach, pan tossed with baby garlic.	
Methi Sabzi	295
Mixed vegetables cooked with fenugreek leaves in special spices.	
Bharwan Aloo	295
Stuffed potatoes oven grilled and cooked in tomato onion sauce.	
Cheese Ke Kofte	390
Mildly spiced cheese dumplings cooked in cheese and butter sauce.	
Sabzi Achari	295
Mixed vegetables cooked in tangy thick sauce	
Baingan Bharta	295
Roasted brinjal cooked in spices, onion and tomatoes.	
Baingan Lazeez	295
Fried brinjal blended in exotic herbs and spices,served in thick coconut cream sauce.	
Gobhi Kamaal	295
Cauliflower blended with spices and served with thick sauce. Chef's delight.	
Sabzi Jaipuri	295
Mixed vegetables cooked in onion and cashew nut based rich sauce.	
Kadai Sabzi	295
Mixed vegetables cooked in tomato , onion sauce.	
Sev Ki Sabzi	
Gram flour sticks cooked with onion, tomato sauce.	
	260

Sabzi Jhal Phrezi	295
Mixed vegetables freshly sauteed served dry.	
Navratna Korma	360
A royal preparation of assorted vegetables, fresh and dry fruits blended in rich sauce.	
Shahi Sabz	325
Exotic vegetables brocolli, bell pepper, zucchini, cottage cheese cooked in rich sauce.	
Bharwan Simla Mirch	295
Whole capsicum stuffed with potatoes, cottage cheese cooked in rich sauce.	
Bhendi Chamatkar	295
Crispy ladyfingers served with thick tomato based sauce.	
Dum Aloo Chutney	295
Baby potatoes spiced and stuffed with cottage cheese, cashew nuts, herbs cooked with mint chutney.	
Dingri Mutter	365
Green peas and mushroom cooked in creamy sauce, garnished with nuts	
Hari Makai Ki Sabzi	295
American corn/baby corn cooked with spinach sauce. A unique preparation.	
Dum Aloo	295
Baby potatoes cooked in traditional sauce. A Kashmiri speciality.	
Dahi Bhendi	295
Fried ladyfingers served with spiced yoghurt.	
Bhendi Kurkure	275
Strips of ladyfingers fried, spiced and served dry.	
Aloo with the choice of	
A.Jeera / A.Methi / A.Gobhi / Lahori A. / A.Simla Mirch	295
Kaju Curry Masala	595
Cashew nuts fried in butter and served with thick creamy sauce.	
Malai Kofta	395
Cottage cheese, potato and raisin dumplings cooked in cashew nut sauce.	
Methi Mutter Malai	365
Fresh green peas and fenugreek simmered in cashew nut based rich sauce.	
Sarson Ka Saag	295
A traditional preparation of mustard leaves, laced with white butter. Speciality of Punjab	
Kesari Dhingri	365
Stuffed mushroom cooked in rich creamy sauce and flavored with saffron.	
Kadi Pakodi	295
Gram flour dumplings cooked in yoghurt based sauce. Delicacy of Rajasthan.	
Gatte Ka Saag	295
Steamed and fried gram flour spiced rolls cooked in yoghurt. Delicacy of Rajasthan.	
Chana Pindi	295
Chick peas cooked in herbs and spicy thick sauce with cloves. Punjabi speciality.	
Dal Makhani	275
Traditional all time favourite black lentils and rajma cooked in earthen pot, garnished with home made butter.	
Panchranga Dal	260
Five different lentils cooked in clarified butter and garnished with spiced onion.	
Dal Maharani	260
Boiled yellow lentils tempered with Indian spices and garnished with coriander.	
Dal Palak	260
Yellow lentils cooked with spinach and tempered with clarified butter and spices.	

FROM OUR CURRY POT

Chicken

Murg Shahajani	495
Boneless chicken cooked in creamy sauce. Tempered with cumin seeds.	
Murg Anarkali	395
Cubes of chicken cooked in a combination of cashew, tomato and onion sauce.	
Chicken with the choice of	
M.Makhani / M.Mughlai / Methi M. / M.Patiala	430
M.Handi / M.Hyderabadi / Kadai M. / Dahi M. / M.Hariyali	395
Murg Hawal Mahal	430
Boneless chicken cooked in tomato and onion sauce. A unique preparation.	
Tangdi Pista	495
Chicken legs cooked in dominant pistachio sauce.	
Murg Do Piazza	395
Chicken on bone served with onion sauce. All time favourite.	
Raaga Shahi Murg	430
Boneless chicken flavored with green chillies, cooked in rich light sauce and garnished with cashew nuts.	
Murg Kali Mirch	395
Chicken cooked in Indian sauce, served with whole black pepper.	
Murg Tikka Masala	430
Well marinated and barbequed chicken cubes cooked in onion, tomato, ginger and garlic based sauce.	
Shaan-e-Murg	395
Marinated chicken pieces simmered in spicy tamarind, tomato and onion based sauce.	
Lasooni Tikka Masala	430
Barbequed chicken cooked in onion sauce, dominant in garlic flavour.	
Murg Malai Badami	470
Chicken cooked in almond and cashew nut sauce to form a creamy texture.	
Murg Pasinda	395
Well marinated chicken drumsticks grilled and cooked in smooth sauce.	
Murg Adraki Masala	395
Chicken marinated in dominant ginger paste, grilled and cooked in onion sauce.	

Lamb

Rogan Josh	550
Lamb with rich herb, cooked in onion, garlic and ginger sauce. A Kashmiri speciality.	
Bhuna Gosht	550
Boneless lamb cooked with aromatic spices in thick sauce.	
Keema Mutter	550
Minced lamb cooked delicately with green peas and spices.	
Gosht Jaipuri	550
Boneless lamb cooked with aromatic spices in thick sauce.	
Gosht Masala	550
Lamb cooked in Indian sauce, garnished with eggs.	
Gosht Hyderabad	550
Lamb on bone stuffed with raisin and herbs in brown spicy sauce.	
Keema Hariyali	550
Minced lamb cooked in spinach sauce.	

Tawa Gosht	550
Lamb and potatoes cooked together, served on girdle.	
Kofta Lazeez	550
Lamb rounds cooked in rich sauce. Raaga speciality.	
Shahi Gosht	595
Lamb cooked in almond, cream sauce. Flavoured with cardamom and saffron.	
Andeli Kofta	460
Boiled eggs coated with minced lamb and served with rich creamy sauce.	

Sea Food

Machli Lazawaab	525
Boneless fish cooked with coconut milk and Indian spices.	
Goan Machli Curry	525
A traditional Goan fish curry.	
Machli Methi	525
Fish cooked with fenugreek leaves in creamy thick sauce.	
Machli Masala	525
Boneless fish cooked in Indian sauce.	
Machli Tamatar	525
Well marinated pieces of fish cooked in thick tomato based sauce.	
Bombay Jhinga Masala	625
Prawns cooked in an exotic blend of spices. A chef's speciality.	
Goan Jhinga Masala	625
Prawns cooked in a typical Goan spices.	
Jhinga Pepper fry	625
Prawns spiced with pepper. Chef's delight.	
Jhinga Bemisaal	625
Deep fried prawns cooked in aromatic spices and served in onion sauce. A unique preparation.	

Poultry

Anda Korma	250
Egg cooked in onion sauce.	
Anda Bhurji	250
Eggs cooked with sauteed onion and tomato base semi gravy sauce.	
Anda Masala	250
Egg cooked in Indian sauce.	

FROM THE BREAD BASKET

Tandoori Roti	55
Khasta/ Missi Roti / Makai Ki Roti / Phulka (2 nos.)	75
Saada Paratha / Saada Kulcha / Saada Naan /	
Rumali Roti / Garlic or Butter Naan /	80
Paneer or Onion or Methi Kulcha	
Parathas - Mixed Veg. / Aloo /Methi / Gobhi	95
Cheese / Keema Naan	125

FROM THE BASMATHI KHAZANA

Biriyani	
Gosht	450
Murg	390
Hyderabad Biriayni	
Ghosht	450
Murg	390
Awadhi Pulao	
Veg	275
Ghosht	450
Murg	395
Jinga Biryani	425
Vegetable Biryani / Masala Khichadi / Palak Masala Khichadi	260
Kashmiri Pulao	330
Zaffrani Veg Pulao	300
Vegetable Pulao / Dhingri / Jeera / Peas	260
Sada Chawal	170
Dahi Chawal /Ghee Chawal	220

Accompaniments

Raita	125
Potato ,Tomato , Boondi , Cucumber , Pineapple or Mixed	
Masala Papad	70
Sada Papad	45

Chinese

Starters

Chili Potato	275
Juliennes of potato deep fried to crispiness and tossed in chilli sauce.	
Crispy Pepper Potato	275
Shredded potatoes tossed with chilli, onion, pepper. Finished with spring onion.	
Crispy Chili American Corn	275
Corn kernels batter fried and tossed in chilli sauce.	
Vegetable Wonton	295
Wonton stuffed with vegetables and deep fried.	
Spinach, cheese wonton	295
Wonton stuffed with spinach and processed cheese mixture and fried to perfection.	
Golden Fried Baby corn	330
Baby corn coated with batter and deep fried. Served with garlic sauce.	

Vegetable Sesame Fingers	295
Mixed vegetables spread on bread strips, sprinkled with sesame seeds and fried.	
Crispy Vegetable Schezwan	295
Juliennes of vegetables coated with special Chinese batter and deep fried.	
Paneer Satay	365
Skewered cottage cheese grilled and tossed with special peanut sauce. Served with peanut dip	
Pan Fried Chili Chicken	395
Thin slices of chicken marinated, pan fried and tossed with fresh onion, capsicum, and served in pungent sauce.	
Pan Fried Chili Fish	430
Slices of pan fried chilli fish tossed with ginger, red chillies in hot sauce.	
Crispy Butter Garlic Prawn	595
Prawn tossed with white pepper and chilli and finished with garlic butter.	
Spring Roll of your Choice	
Veg	325
Chicken	360
Drums of Heaven	435
Delicacy of chicken wings served with garlic sauce.	
Chicken wonton	435
Wonton stuffed with spiced shredded chicken. Fried to perfection.	
Sliced Fried Chicken	435
Sliced batter fried chicken tossed with spring onion, red, yellow, green pepper and garlic flavour sauce.	
Thai Fried Chicken	430
Schezwan style fried chicken with sesame seeds.	
Chicken Sesame	430
Minced chicken with spices, spread on bread with sesame seeds and deep fried.	
Golden Fried Prawns	595
Prawns coated with lightly spiced batter and deep fried.	
Prawns Pepper Chili	565
Prawns delicately fried with freshly ground pepper corns and green chillies.	
Fish Finger	465
Fish cut to finger size and crumb fried.	
Chicken Satay	395
Skewered cubes of chicken in an exotic peanut sauce.	
Crispy Lamb	465
Shredded lamb fried in spicy batter and sauteed with onion and garlic.	

Soups

Sweet Corn Soup	
Vegetable	145
Chicken	165
Hot and Sour Soup	
Vegetable	145
Chicken	165

Manchow Soup	
Vegetable	145
Chicken	165
Hakka Soup	
Vegetable	145
Chicken	165
Wonton Soup	
Vegetable	145
Chicken	165
Tum Yum Soup	
Vegetable	145
Chicken	165
Prawns	195
Vegetable Noodle Soup	145
Burnt Garlic Lemon Soup	145
Garlic Pepper Mushroom Soup	165
Chicken Clear Soup	165
Sea Food spicy Soup	195

Main Course

Vegetarian

Vegetables Coin in Choice of your Sauce	295
Golden fried vegetable dumplings flattened and served with choice of sauce - hot garlic/manchurian/sweet and sour.	
Three Treasure Vegetables	325
Baby corn , mushroom and broccoli stir fried with Chinese spices.	
Four Treasure Vegetables	325
Baby corn, American corn, snow peas and broccoli in lemon coriander sauce.	
Vegetables balls in Hot Garlic Sauce	295
Fried vegetable balls served in ginger, garlic and chilli sauce. All time favourite.	
Vegetable in plum sauce	325
Assortment of vegetables sauteed and served with plum sauce	

Manchurian of your choice

Baby corn / Mushroom	325
Cauliflower / Vegetable / Spinach	295
Chili Cottage Cheese	325
Diced cottage cheese , batter fried and sauteed with onion and capsicum.	
Vegetable Schezwan Sauce	295
Vegetable balls served in schezwan sauce.	
Chili Potato	295
Potato cubes batter fried and tossed with green bell pepper and chilli.	

Chicken

Chicken Manchurian	395
Balls of chicken tossed with garlic, ginger, chillies and manchurian sauce.	
Chili Chicken	395
Chicken cubes batter fried and sauteed with onion, capsicum and chillies.	
Chicken Schezwan	395
Diced chicken cooked in thick schezwan sauce.	
Shredded Chicken in choice of sauce	395
Shreds of chicken in Black bean /Lemon coriander/Hot garlic/Sweet and sour sauce	
Diced Chicken in choice of sauce	395
Manchurian/Chilli oyster/Chilli soy/Hot and tangy sauce	
Crispy Chicken in Chili Honey Sauce	395
Shredded crispy chicken tossed with chillies, honey and malt vinegar, topped with sesame seeds.	
Chicken in Garlic / Hot Garlic Sauce	395
Balls of chicken served in garlic or hot garlic sauce.	
Hunan Chicken	395
Chicken cubes cooked with spring onion and garlic sauce.	
Ginger Chicken	395
Chicken served with thick ginger sauce.	
Chicken with Baby corn	395
Diced chicken and tender corns cooked in mild sauce.	
Chicken Honey Mustard	395
Chicken cubes tossed in honey mustard sauce. Garnished with spring onion.	
Chicken Pepper Salt	395
Batter fried, chicken cubes sauteed with freshly ground pepper corns and served in red chilli sauce.	

Lamb

Chili Lamb	430
Lamb cooked in green chillies and onion.	
Lamb Hot Garlic Sauce	430
Chunks of lamb served with hot garlic sauce.	
Lamb with Mushroom	430
Lamb and mushroom sauteed with ginger garlic sauce.	
Shredded Lamb	430
Shredded lamb served in schezwan sauce.	
Lamb Pepper Salt	430
Batter fried sliced lamb sauteed with ginger, spring onion, freshly ground peppercorn and served in red chilli sauce.	

Sea Food

Chili Fish	430
Fresh green chillies and onion add flavour to fish.	
Slice Fish in Choice of sauce	430
Hot garlic/Oyster/Black bean/Chilli wine	
Fish Manchurian	465
Boneless pieces of fish done with garlic, ginger and chillies.	

Prawns Garlic Sauce	565
Garlic sauce used as base for prawns.	
Prawns in Choice of Sauce	565
Fresh prawns marinated and cooked in your choice of sauce- Hot garlic/Chilli oyster/Black bean/Schezwan sauce.	
Prawns Manchurian	565
Balls of prawns done with garlic and ginger	

Rice and Noodles

Fried Rice	
Ginger / Garlic	235
Vegetable / Mushroom / Ginger Butter / Egg	260
Chicken / Mixed	295
Prawn	295
Schezwan Fried Rice	
Vegetable	260
Chicken	295
Prawn	330
Shanghai Rice	260
Hakka Noodles of your Choices	
Vegetable	260
Chicken	295
Prawn	330
Mixed	360
Three Flavored Hakka noodles	
Vegetable	260
Chicken	295
Vegetable Chow Mein	295
(Assortment of vegetables cooked in white sauce served with noodles.)	
Chinese / American Chopsuey	
Veg	260
Chicken	295
Mixed Chow Mein	310

Continental

Soups

Choice of Crème Soup - Mushroom / Chicken	195
Tomato Basil Soup	145
Tuscan Tomato Soup	145
Cream of spinach Soup	195

Starters

Spicy Cheese Sticks	275
Vegetable Croquettes	260
Cottage Cheese Croquettes	275
Corn Cheese Balls	295

Jalapeno Poppers	295
Veg. Nuggets	280
Chicken Nuggets	435
Popcorn Chicken	435

Pastas (Penne)

Arrabbiata (Pasta cooked in tomato based sauce, garnished with parmesan cheese) Veg / chicken	385/435
Alfredo (Pasta cooked in white sauce, garnished with parmesan cheese) Veg / chicken	385/435
Pink sauce (Pasta cooked in a mix of tomato and creamy sauce) Veg./ chicken	385/435
Pesto Pasta (Pasta tossed in pesto made with basil pesto sauce) Veg / chicken	415/475

Desserts

Gulab Jamoon / Rasgulla / Rasmalai / Gajar Halwa / Rabdi / Moong Dal Halwa	165
Raaga Special	165
Shahi Tukda	165
Chocolate / Vanilla Fantasy	165
Choice of Ice Creams Vanilla / Strawberry / Chocolate / Pista / Butter Scotch	125
Raaga Kulfi	165
Fruit Salad with Ice Cream	200
Fruit Salad	165
Fried Icecream	200

Beverages

Cold Coffee with Ice Cream	235
Choice of Milk shakes Vanilla / Strawberry / Chocolate / Pista	235
Tea and Coffee	70

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.