



KURRY KINGDOM

MENU

APPETIZER



MAIN COURSE



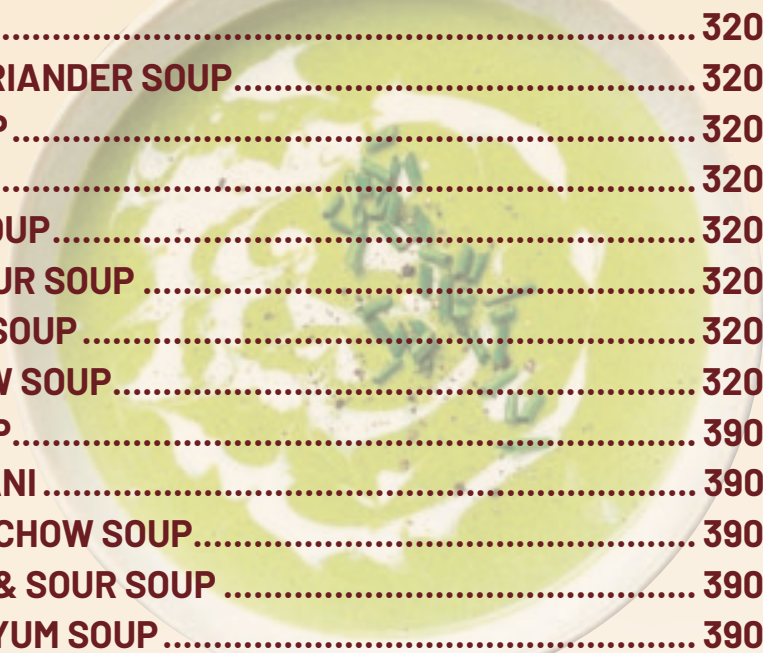
DESSERT



www.kurrykingdom.rw



SOUP/SHORBA



1. TOMATO SOUP	3200
2. TOMATO & CORIANDER SOUP	3200
3. SPINACH SOUP	3200
4. LENTIL SOUP	3200
5. MUSHROOM SOUP	3200
6. VEG HOT & SOUR SOUP	3200
7. VEG TOMYUM SOUP	3200
8. VEG MANCHOW SOUP	3200
9. PUMPKIN SOUP	3900
10. MURGH YAKHANI	3900
11. CHICKEN MANCHOW SOUP	3900
12. CHICKEN HOT & SOUR SOUP	3900
13. CHICKEN TOMYUM SOUP	3900

QUICKBITES/SNACKS

14. PLAIN PAPADAMS (ROASTED OR FRIED)	1000
15. MASALA PAPADAMS (ROASTED OR FRIED)	1200
16. RICE PAPADAMS (FRIED)	1200
17. KAJU MASALA	7900
18. PEANUT MASALA	3900
19. CHHOLE CHAT MASALA	4900



SALAD

20. EGG SALAD	3500
21. AVOCADO SALAD	4000
22. KK SPECIAL SALAD	4500
23. MIX VEG SALAD.....	3500
24. CHICKEN MEDITERRANEAN	8000

YOGHURT BASED DRINKS


25. LASSI (SALTED/SWEET).....	2000
26. MANGO LASSI.....	3000
27. CHHASH (JEERA /MASALA)	2000
28. RAITA (MIX VEG/BOONDI/AVOCADO/PINEAPPLE/CUCUMBER).....	3000
29. PLAIN YOGURT (PLAIN RAITA)	2000

HOT DRINKS

30. INDIAN MASALA TEA	3000
31. INSTANT COFFEE	3000
32. AFRICAN TEA	3000
33. AFRICAN COFFEE.....	3000



VEGETARIAN APPETIZER

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- 34. BHARWAN PANEER ANGARA 7200**
Homemade cottage cheese marinated with kevda water, cardamom masala stuffed with cottage cheese, cashew nut, carrot & tomatoes cooking in charcoal.
- 35. PANEER PAPDI 7200**
Crispy cottage cheese slice cooked in Clay Oven; chef special.
- 36. PANEER TIKKA HARIYALI..... 6900**
Homemade cottage cheese flavored with mint and coriander grilled in tandoor
- 37. PANEER- E- MALAI..... 7200**
Cottage cheese cubes marinated in creamy cashew nut paste & cheese flavored with crushed peppercorn & cooked in tandoor.
- 38. PANEER ACHARI 6900**
Cottage cheese cubes marinated in pickle flavored with Indian spice grilled in tandoor.
- 39. BHARWAN ALOO ANGARA 6000**
Stuffed potatoes with cottage cheese, green peas, green chilies & dry fruit grilled in tandoor.
- 40. MALAI KI BROCCOLI 7200**
Broccoli marinated in cheese; cashew nut paste & flavored masala grilled in tandoor
- 41. GREEN CORN KABAB..... 6200**
Kabab made of cottage cheese, mash potatoes coriander, spinach, corn & green herbs marinated in creamy before exotic grilling in charcoal oven
- 42. SAAG-E-KABAB 6200**
Deep fried spinach and lentil kebabs
- 43. DAHI KABAB 6000**
Kebab made of mixed vegetables and yogurt
- 44. VEG SEEKH KEBAB..... 6500**
Vegetables & cashew nuts roll skewered & grilled in tandoor.
- 45. TANDOORI MUSHROOM TIKKA..... 6900**
Fresh mushrooms are stuffing mashed paneer & dry fruits & cooked in tandoor.
- 46. PANEER FINGER 6500**
Sliced cottage cheese mixed with yoghurt, kasoori methi, bread crumbs deep fried in refined oil
- 47. ALOO ROLL..... 5900**
A blend mashed potato with Indian spicy herbs deep fried in refined oil.

48. MIX BHAJIA	5500
49. ONION PAKODA.....	5500
50. PAPADI CHAT.....	4500
51. PINEAPPLE BARBEQUE (FRIED/ ROASTED).....	4500
52. CRISPY BEANS (SALTED/ SWEETENED).....	4500
53. BEETROOT CUTLET.....	5000
54. ALOO MUTTER TIKKI	5000
55. PANEER CORN SEEK KABAB	7000
56. CRISPY MASALA ROOMALI.....	4500
57. DAHI K SHOLEY (6 PCS).....	5000
58. TANDOORI ALOO (6 PCS).....	5500
59. HARABHARA KEBAB	6200
60. PANEER RESHMI TIKKA.....	7000
61. CHEESE CORN BALL.....	6500
62. KK SPECIAL VEG PLATTER	7000
63. MUSHROON CHEESE.....	6000

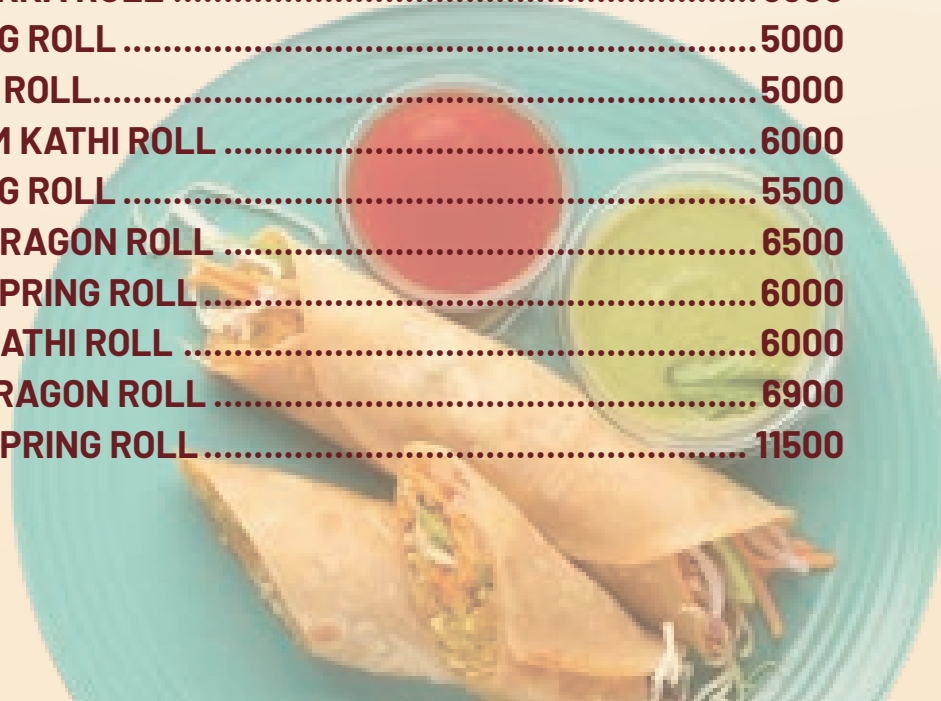


FRIES/CHIPS

64. PLAIN CHIPS	2900
<i>Plain potatoes chips deep fried in refined oil</i>	
65. MASALA CHIPS	3500
<i>Spices with corn flour deep fried in refined oil</i>	
66. CHEESE CHIPS.....	3900
<i>French Fries backed with cheese</i>	

WRAPS & ROLLS

67. PANEER TIKKA ROLL	6500
68. VEG SPRING ROLL	5000
69. VEG KATHI ROLL.....	5000
70. MUSHROOM KATHI ROLL	6000
71. EGG SPRING ROLL	5500
72. CHICKEN DRAGON ROLL	6500
73. CHICKEN SPRING ROLL.....	6000
74. CHICKEN KATHI ROLL	6000
75. MUTTON DRAGON ROLL	6900
76. PRAWNS SPRING ROLL.....	11500



NON-VEGETARIAN APPETIZER

77. MURGHE AFGHANI (HALF/FULL) 9000/17500

A resplendent chicken marinated with fresh & creamy cashew nut & royal spices with corn flour deep fried in refined oil.

78. TANDOORI CHICKEN (HALF/FULL)..... 8500/16000

A resplendent chicken marinated in tandoori masala with ginger, garlic, shahi jeera & grilled in tandoor.

79. TANGDI CHICKEN..... 7500

Chicken drumsticks marinated with creamy yoghurt, garam masala & skewered over charcoal & grilled in tandoor.

80. CHICKEN WINGS 7200

Chicken drumsticks marinated with creamy yoghurt, garam masala & skewered over charcoal & grilled in tandoor.

81. CHICKEN LOLLIPOP (TANDOOR / CHINESE)..... 7900

Chicken wings & shoulder marinated with fresh & creamy cashew & royal cumin masala

82. CHICKEN TIKKA GARLIC..... 7500

Chicken drumettes 6 pcs marinated with fresh & creamy cashew, cardamom masala & skewered over charcoal & grilled in tandoor

83. MURGH KALIMIRCH TIKKA 7900

Morsels of chicken pcs Flavored with garlic; creamy cashew nut & yellow chilies skewered & grilled in tandoor

84. MURGH MALAI TIKKA 7900

Cubes of chicken marinated with cashew nut paste, black pepper traditional masala skewered & grilled in charcoal oven.

85. CHICKEN TIKKA TANDOORI 7900

Cubes of chicken marinated with cashew nut paste traditional masala skewered & grilled in clay oven.

86. CHICKEN TIKKA MINT..... 7900

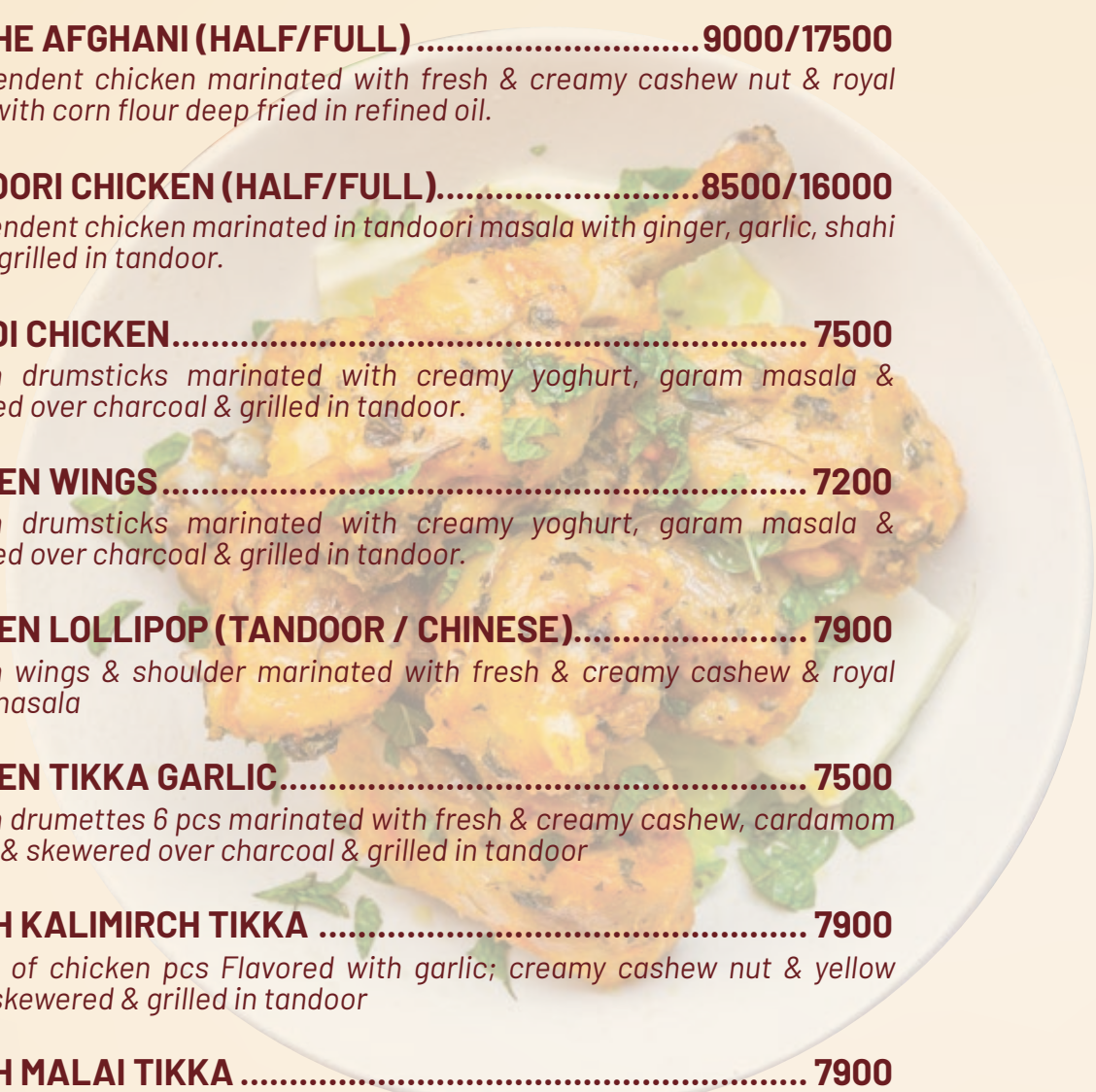
Chicken delicately marinated with ginger garlic paste & fresh mint, coriander leaves, flavored masala & grilled in tandoor.

87. CHICKEN SEEKH KABAB 8500

Juicy minced chicken marinated with Indian spices cooked on skewer in tandoor

88. CHICKEN 65 7900

Chicken marinated with soya sauce, corn flour, curry leaves in Indo-Chinese style



- 89. GINGER GARLIC FRIED CHICKEN 7900**
Slice of chicken mixed with chopp
- 90. FISH SAUTE 8900**
- 91. CHICKEN SIKANDARI..... 8200**
- 92. GILAFI KEBAB 8200**
- 93. RESHAMI KEBAB 8200**
- 94. BANJARA KEBAB 8200**
- 95. BHARWAN MURG 8900**

LAMB SPECIAL

- 96. MUTTON TIKKA TANDOORI 8900**
Lamb cubs mixed with tomatoes, capsicum, onion, skewered & cooked in tandoor
- 97. MUTTON SEEKH KABAB 9500**
Lamb cubs mixed with tomatoes, capsicum, onion, skewered & cooked in tandoor
- 98. GALOUTI KEBAB (SERVED WITH 2 PARATHAS) 9900**
Minced mutton mixed along with Indian spices , lentils and papaya to help it tenderize the meat shallow fried

SEA FOOD SPECIAL

- 99. FISH TIKKA TANDOORI 8500**
Cubes of soles fish marinated in mustard sauce & cooked in tandoor.
- 100. FISH TIKKA MINT 8500**
Cubes of fish flavored with fresh mint, coriander and curry leaves grilled in tandoor.
- 101. FISH TIKKA AMRITSARI..... 8500**
Diced fish fillet cubes marinated in ginger, garlic paste dipped in butter & golden fried.
- 102. PRAWNS TANDOORI 20000**
King prawns marinated in curry leaves, coriander, mint leaves & mixed with Indian spices skewered and cooked in tandoor



VEGETARIAN CURRY SPECIALITIES

- 103. KAJU BUTTER MASALA8500**
Roasted cashew nuts cooked in a tomato, onion and Indian spices based rich & punjabi style thick sauce.
- 104. PANEER BHURJI7500**
Crumbled cottage cheese cooked in tomato, onion & Indian spices.
- 105. PANEER TIKKA MASALA7500**
Marinated paneer cheese served in a spiced gravy
- 106. PANEER LABABDAR.....7500**
Paneer lababdar gravy is made from a spiced tomato and cashew paste that is then sautéed with onions, more spices and herbs, has a lovely tang to it and is full of flavor.
- 107. PANEER BUTTER MASALA7500**
Paneer butter masala is a proper mouth-watering side dish in Indian cooked in butter rich gravy
- 108. PANEER MAKHANI.....7500**
Paneer butter masala is a proper mouth-watering side dish in Indian cooked in butter rich gravy
- 109. MUTTER PANEER6900**
Cottage cheese cubes cooked in rich tomato gravy & butter
- 110. PALAK PANEER.....7200**
Cottage cheese cubes cooked in rich tomato gravy & butter with green peas
- 111. PANEER PASANDA7900**
The ever-popular fresh green spinach cooked with cubes of cottage cheese
- 112. KADAI PANEER.....7500**
Paneer Pasanda is a rich recipe of shallow fried paneer stuffed with dry fruits sandwiched in a smooth, creamy onion-tomato based gravy
- 113. SHAHI PANEER7900**
Diced cottage cheese fried in kadai, simmered in yoghurt cooked with onions, sweet peeper, dry coriander seeds & garam masala
- 114. PANEER KALIMIRCH.....7900**
Shahi paneer is preparation of paneer pieces in the thick, creamy & spicy gravy prepared with tomato, onion, cashew nuts & Almond paste
- 115. METHI PANEER7500**
Cottage cheese cooked in cashew based gravy with freshly crushed black pepper.
- 116. PANEER DO PYAZA7500**
A delightful mix cottage cheese & sundried fenugreek cooked on tawa with garam masala.
- 117. PANEER DHANIYA ADRAKI7500**
Cottage cheese cubes in a creamy semi-dry gravy with double the amount of onions. The recipe has onions added twice during the cooking process

118. PALAK CORN6000

Corn & spinach cooked in green herbs gravy also called palak corn.

119. CHHOLE CHANA MASALA6500

Kabuli Chickpeas cooked in spices like coriander, cinnamon & black cardamom.

120. MALAI KOFTA7500

Roundels made of potatoes & cottage cheese simmered in shahi tomato & cashew nut gravy

121. VEG KOFTA7200

Roundels made of potatoes & cottage cheese simmered in shahi tomato & cashew nut gravy

122. NAVRATAN KORMA7500

Green mixture of vegetable with fruits & dry fruits aromatic, flavorful and mildly sweet recipe made with essential ingredients.

123. MUSHROOM MUTTER MASALA6900

Fresh green peas & mushroom cubes simmered & cooked in spicy masala sauce

124. MIX VEGETABLES.....6500

Ever green mixture of vegetable cooked in north indian punjabi style.

125. ALOO MUTTER5900

Fresh green peas & potatoes simmered & cooked in spicy masala sauce.

126. ALOO GOBHI6000

Potatoes and cauliflower half boiled and cooked, yellowish in color due to the use of turmeric

127. GOBHI MUGHLAI6500

A cauliflower Marinated & cooked with Indian spices

128. JEERA ALOO5900

Diced potatoes fried, simmered in yoghurt, cooked with onion, sweet pepper, dry coriander seeds cooked with Indian spices.

129. BHINDI MASALA5900

Ladyfinger (Okra) cooked with Indian spices

130. BAINGAN MASALA5900

Roasted Eggplant cooked in onion, ginger, garlic paste

131. PANEER PATIYALA9900

The dish is prepared by Minced paneer stuffed in Papad cones, which is typically flavored with a blend of aromatic spices such as cumin, coriander, turmeric, garam masala, and red chili powder

132. PANEER JAIPURI7500

Paneer Jaipuri is a delectable Indian dish that originates from the city of Jaipur in the state of Rajasthan. It is a rich and creamy paneer (cottage cheese) preparation that is packed with flavors from a variety of spices and aromatic ingredients



133. PAPAD MASALA CURRY 6000

Papad Masala Curry is a unique and delicious Rajasthani dish that features crispy papads (papadums) cooked in a flavorful and spiced curry gravy.

134. PANEER KORMA 7500

Paneer Korma is a creamy and flavorful Indian dish made with paneer (cottage cheese) cooked in a rich and aromatic gravy.

135. PANEER KHURCHAN 7500

Paneer Khurchan is a flavorful and delicious Indian dish that features paneer (cottage cheese) cooked with a medley of vegetables and spices. The term "khurchan" refers to the process of scrapping the bottom of the pan to get the caramelized and slightly burnt bits, adding an extra layer of flavor."

136. VEG DEWANI HANDI..... 7500

Vegetable Dewani Handi is a rich and flavorful Indian dish that features a medley of mixed vegetables cooked in a creamy and aromatic gravy

137. METHI MALAI MUTTER 7500

Methi Malai Mutter is a popular North Indian dish made with fresh fenugreek leaves (methi), green peas (mutter), and a creamy sauce.



NON- VEGETARIAN MAIN COURSE

CHICKEN SPECIAL

138. CHICKEN TIKKA MASALA..... 8500

Boneless pieces of chicken cooked in tandoor, mixed with onions, tomatoes & rara masala

139. KADAI CHICKEN..... 8500

Kadai chicken has an irresistible flavor with the blend of green bell peppers, dried fenugreek leaves & the cardamom.

140. CHICKEN DHANIYA ADRAKHI 8500

Boneless pieces of chicken cooked in tandoor with fresh coriander, ginger, garlic curry masala.

141. CHICKEN KALIMIRCH..... 8500

Chicken marinated in yoghurt & roasted in kalimirch powder mixed with onion, kasoori masala with cashew nut creamy sauce cooked in tandoor.

142. CHICKEN RAHRA 8500

Boneless pieces of chicken marinated & cooked in tandoor best in rich gravy of tomatoes & fresh ground spices.

143. BUTTER CHICKEN..... 8500

Boneless pieces of chicken marinated in ginger, garlic cooked to preparation with fenugreek masala.

144. METHI CHICKEN..... 8500

Chicken cubes cooked with shallow fried onion, tomato puree and chopped with kasuri methi, red chili powder, turmeric powder, coriander powder with garam masala.

145. CHICKEN-DO PYAZA 8500

A local specialty of nawabs cooked in rich Punjabi style gravy

146. CHICKEN MALAI 8900

Boneless chicken cubes cooked in rich Punjabi style gravy.

147. SPINACH CHICKEN 8500

Boneless chicken cubes cooked in rich mughlai style gravy.

148. CHICKEN KORMA 8500

149. CHICKEN PATIYALA 8500

EGG SPECIAL

150. EGG CURRY..... 5500

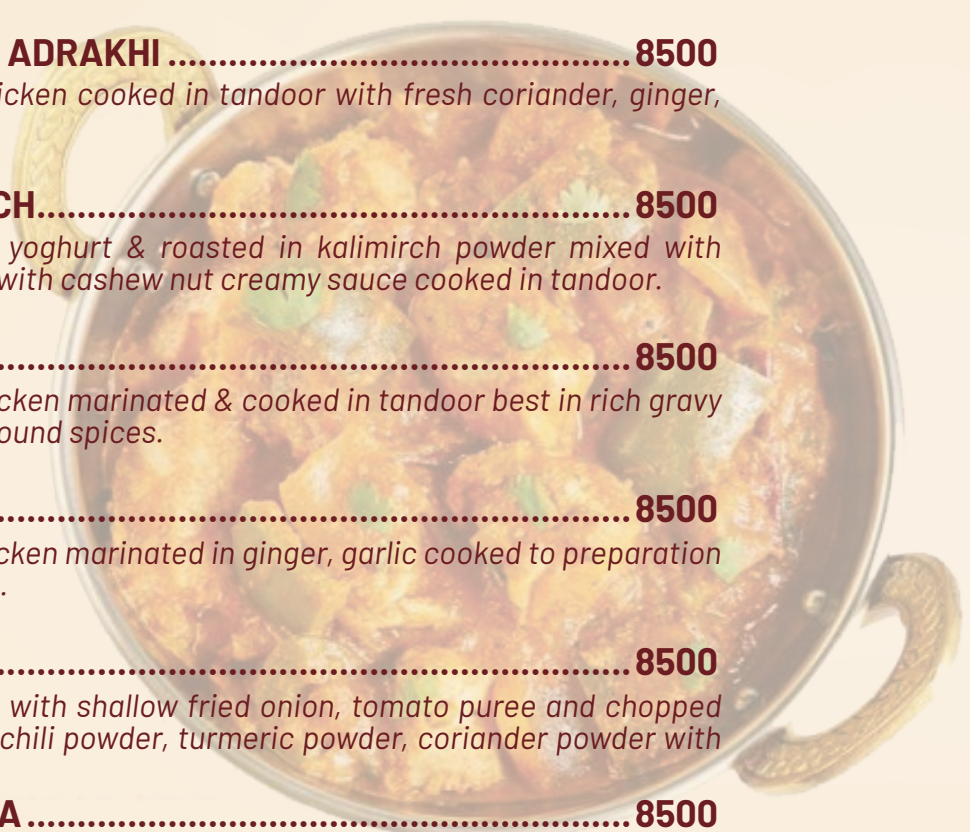
Fried half egg cooked in special royal Punjabi gravy.

151. EGG BHURJI..... 5500

Grated egg cooked in special royal Punjabi gravy

152. EGG MASALA..... 5900

Diced egg cooked in special chopped thick Punjabi gravy



153. EGG HALF FRY.....4900

Egg half fried with butter or oil in frying pan in Indian style & served with breads

154. EGG OMELETTE4900

Beaten eggs fried with butter or oil in frying pan in indian style & served with breads.

155. BOILED EGG MASALA4500

Boiled eggs fried with butter or oil in frying pan with topping chopped onion, green chilli & chat masala served with breads.

MUTTON SPECIAL

156. MUTTON LABABDAR 8900

A mutton delicacy prepared in rich and creamy recipe cooked in aromatic Indian flavors red gravy & then garnished with lots of cream & shredded gingers.

157. MUTTON KADAI 8900

A mutton marinated in yoghurt and kitchen king powder cooked in tandoor & mixed with onion, tomatoes, capsicum and Indian masala

158. MUTTON DO PYAZA 8900

Mutton cubes cooked with shallow fried onion, tomato puree and chopped with kasuri methi, red chilli powder, turmeric powder, coriander powder with garam masala

159. MUTTON ROGAN JOSH 8900

Diced pieces of mutton cooked in special Punjabi way & blended in thick sauce.

160. SAAG -E- MUTTON 8900

Diced pieces of mutton cooked with spinach gravy.

161. MUTTON KEEMA MASALA 8900

Mutton minced cooked with liver chunks with Indian masala & rich gravy

162. MUTTON KORMA 8900

Mutton cubes cooked with coriander powder, red chilli powder, garlic (roughly ground), ginger (roughly ground), Cloves, Whole green cardamom, Cinnamon sticks and onions

163. MUTTON RAHARA 8900

SEA FOOD SPECIAL

- 164. FISH TAWA MASALA 8900**
Fish cooked with onion, ginger, base gravy skewered with curry leaves & mustard seed with sauce
- 165. FISH CURRY 8900**
Fish cooked in special Punjabi sauce.
- 166. COCONUT FISH CURRY 8900**
Diced fish delicately cooked in coconut sauce
- 167. PRAWNS TAWA MASALA 16500**
Prawns cooked in a spicy tomato sauce
- 168. PRAWNS CURRY 16500**
Prawns cooked in a spicy tomato & onion sauce

DAL SPECIALITIES/LENTILS

- 169. DAL MAKHANI 6900**
Black urad dal simmered overnight cooked slowly on tandoor in clay pot flavored with tomatoes, garlic, onion & spices garnished with coriander leaves & finished with fresh cream.
- 170. DAL TADKA 5900**
Yellow daal simmered overnight tempered slowly on tandoor in clay pot flavored with garlic, onion & spices, garnished with coriander leaves & making tadka
- 171. DAL PUNJABI 5900**
Yellow daal, black urad daal & lentil pulse tempered in clay pot with onion, tomatoes, cumin seed with coriander leaves
- 172. DAL PALAK 5900**
Yellow Toor dal & lentil pulse tempered slowly in clay pot with onion, tomatoes, coriander leaves with spinach.
- 173. DAL HANDEE 5900**
A mix of lentils cooked in traditional utensil called hand



RICE- PULAO & BIRYANI

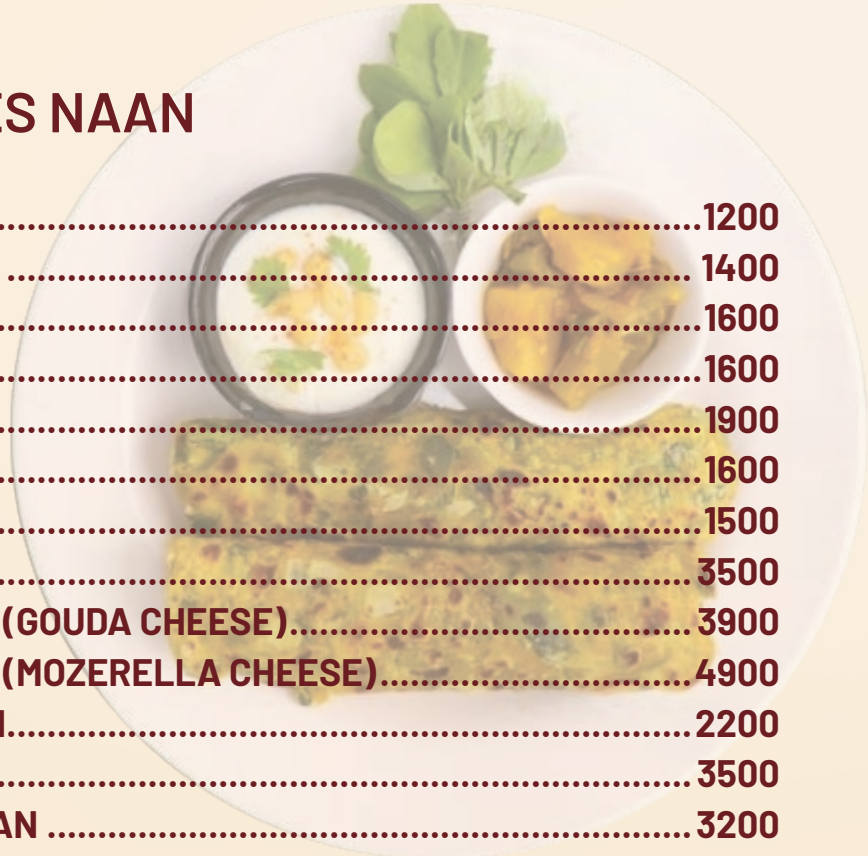
174. PLAIN RICE	2700
<i>Boiled steam white rice</i>	
175. JEERA RICE	3000
<i>White rice cooked in cumin seed.</i>	
176. GARLIC JEERA RICE	4200
177. CURD RICE	3500
<i>Boiled white rice mixed with yoghurt</i>	
178. VEGETABLE PULAO	4000
<i>Pulao rice cooked with vegetables.</i>	
179. PANEER PULAO	5500
<i>Pulao rice cooked with vegetables & Paneer</i>	
180. DAL KHICHDI	5500
<i>Boiled Rice & yellow lentils cooked with spices</i>	
181. MASALA TADKA RICE	4000
<i>Rice cooked in Indian masala with tadka.</i>	
182. VEG FRIED RICE	4200
<i>Rice fried with vegetables & Indian spices</i>	
183. VEGETABLE BIRYANI	5900
<i>Pulao rice traditionally cooked to perfection with vegetables and spices</i>	
184. EGG BIRYANI	6500
<i>Layers of biryani rice centered with Fried eggs cooked in special spices</i>	
185. CHICKEN BIRYANI	7500
<i>Chicken Biryani is a royal dish with beautifully spiced and fragrant layers of biryani rice centered with juicy, tender chicken cooked in special spices</i>	
186. MUTTON BIRYANI	7900
<i>Mutton Biryani is a royal dish with beautifully spiced and fragrant layers of biryani rice centered with juicy, tender mutton (goat meat or lamb) cooked in special spices</i>	
187. FISH BIRYANI	8900
<i>Layers of biryani rice centered with Fish cubes cooked in special spices</i>	
188. PRAWNS BIRYANI	16000
<i>Layers of biryani rice centered with prawns cooked in special spices</i>	
189. HYDERABADI BIRYANI	8900
190. TRIPLE SCHEZWAN RICE	6900
191. EGG FRIED RICE	5000
192. CHICKEN FRIED RICE	6900

INDIAN BREADS NAANS, PARATHAS, KULCHAS, ROTI & CHAPATI

193. TANDOORI ROTI	1000
194. BUTTER ROTI.....	1200
195. ROOMALI ROTI	1800
196. MISSI ROTI	2000
197. LACHCHA PARATHA.....	2200
198. ALOO PARATHA.....	2200
199. METHI PARATHA.....	2200
200. CHILLI PARATHA	2200
201. ALOO KULCHA	2200
202. ONION KULCHA	2200
203. ALOO ONION KULCHA.....	2200
204. PANEER KULCHA	3000

SPECIALITIES NAAN

205. PLAIN NAAN.....	1200
206. BUTTER NAAN	1400
207. CHILLI NAAN	1600
208. GARLIC NAAN.....	1600
209. TURBO NAAN	1900
210. PUDINA NAAN	1600
211. METHI NAAN.....	1500
212. STUFF NAAN	3500
213. CHEESE NAAN (GOUDA CHEESE).....	3900
214. CHEESE NAAN (MOZERELLA CHEESE).....	4900
215. MASALA NAAN.....	2200
216. KEEMA NAAN	3500
217. PESHWARI NAAN	3200



SWEETS/DESSERTS

- 218. GULAB JAMUN3000**
A sweet preparation made from fried khoya roundels dipped in sugar syrup overnight served hot.
- 219. GAAJAR HALWA.....3000**
A sweet preparation made from mashed carrots & milk garnished with cashew nuts, Almonds & dry grapes.
- 220.SHEERA/ RAWA HALWA 4000**
Semolina cooked in milk & dry fruits
- 221. KHEER3500**
A sweet preparation made from rice, milk and dry fruits.
- 222.FRUIT GARDEN3500**
A bowl of fresh fruits. (It's depends on availability)
- 223.ICE CREAM (TWO SCOOP)..... 4000**
Mango/ Butter Scotch/ Vanilla/ Chocolate/ Strawberry. (Depends on availability)



INDO-CHINESE SECTION

APPETIZERS

224. PANEER PEPPER AND SALT.....	7000
225. CRISPY HONEY POTATO	5500
226. CRISPY VEG	5900
227. CRISPY CORN	5900
228. CHILLI PANEER DRY	7200
229. CHILLI MUSHROOM	7000
230. DEEP FRIED GINGER CHICKEN.....	7200
231. DEEP FRIED GINGER FISH.....	8900
232. DEEP FRIED GINGER PRAWN.....	18500
233. CRISPY HONEY CHICKEN.....	8000
234. CHICKEN PEPPER AND SALT	8000
235. CHICKEN CASHEWNUT (DRY / SEMI GRAVY).....	8500
236. KUNG PAO CHICKEN (DRY / SEMI GRAVY).....	8000
237. CHICKEN SINGAPORE STYLE (DRY / SEMI GRAVY)	8000
238. CHICKEN CHILLI (DRY / SEMI GRAVY).....	7900
239. FISH CHILLI (DRY / SEMI GRAVY).....	8500
240. PRAWNS CHILLI (DRY / SEMI GRAVY).....	18500
241. PRAWNS CASHEWNUT (DRY / SEMI GRAVY).....	18500
242. PRAWNS PEPPER AND SALT (DRY / SEMI GRAVY).....	18500
243. CRISPY FISH SWEET AND SOUR.....	8500
244. CRISPY HONEY LAMB	8900

DIMSOMS/MOMOS

245. VEGETABLE DIM SUM (MOMOS) (STEAM / FRIED).....	6500
246. PANEER DIM SUM (MOMOS) (STEAM / FRIED).....	6900
247. CHICKEN DIM SUM (MOMOS) (STEAM / FRIED).....	7200
248. PRAWNS DIM SUM (MOMOS) (STEAM / FRIED).....	13500





NOODLES AND CHOUPSY

249. VEG HAKKA NOODLES	5900
250. VEG CHILLI GARLIC NOODLES	6500
251. CHICKEN HAKKA NOODLES	6900
252. CHICKEN NOODLES	7500
253. CHICKEN CHILLI GARLIC NOODLES	7500
254. EGG NOODLES	6500
255. PRAWN NOODLES	13500
256. PRAWN CHILLI GARLIC NOODLES	13500
257. CHINESE BHEL DRY	6000
258. VEG AMERICAN CHOUPSEY	6500
259. CHICKEN AMERICAN CHOUPSEY	7900

MANCHURIAN

260. VEGETABLE MANCHURIAN (DRY / SEMI GRAVY)	6500
261. GOBHI MANCHURIAN (DRY / SEMI GRAVY)	6500
262. CHICKEN MANCHURIAN (DRY / SEMI GRAVY)	7900

RICE

263. VEG CHILLI GARLIC RICE	7000
264. CHICKEN CHILLI GARLIC RICE	6000
265. CHICKEN, EGG, PRAWNS MIXED RICE	10500
266. PRAWN FRIED RICE	13500
267. PRAWN CHILLI GARLIC RICE	13500
268. PRAWN SINGAPORE RICE	13500

SIZZLERS

269. VEG SIZZLER WITH RICE /NOODLES	7500
270. FISH SIZZLER WITH RICE / NOODLES	9900
271. CHICKEN SIZZLER WITH FRIED RICE / NOODLES	8500
272. LAMB SIZZLER WITH FRIED RICE / NOODLES	10000

MAIN COURSES

273. SAUTE PRAWNS IN HOT GARLIC SAUCE.....	18500
274. PRAWNS BLACK PEPPER SAUCE	18500
275. FISH HOT GARLIC SAUCE	8500
276. CHICKEN GINGER GARLIC SAUCE	7900
277. SHREDED CHICKEN IN HOT GARLIC SAUCE	7900
278. CHICKEN BLACK PEPPER SAUCE	7900
279. CHICKEN SWEET AND SOUR SAUCE	7900
280. LAMB IN BLACK PEPPER SAUCE	9500
281. SHREDED LAMB HOT GARLIC SAUCE.....	9500





+250 787 605 789

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