



# SOCIAL8

Restaurant & Bar



## INDIAN BREAKFAST

### TAWA PARATHA

with vegetarian sabji served with Indian tea/ coffee

**500**

### ALOO PARATHA

served with yogurt with Indian tea/ coffee

**500**

### TAWA PARATHA

with egg bhurji served with indian tea/coffee

**600**

## CONTINENTAL BREAKFAST

EGG, SAUSAGES AND CROISSANT  
WITH COFFEE

**500**

## SATURDAY/SUNDAY SPECIAL

AMRITSARI CHOLE, POORI,  
KHATE MITHE ALOO  
served with a glass of lassi

**700**

## INDIAN STARTERS

### TANDOOR BAR-BEQUE

#### CHOOZA TANDOOR CHICKEN

Whole Spring Chicken Marinated overnight in Ginger Garlic & yogurt in chef's special chooza sauce.

1,650

#### BONELESS CHICKEN TIKKA

Boneless pieces of Chicken marinated in Ginger Garlic & Yogurt, Indian Spices.

990

#### CHICKEN RESHMI KABAB

Boneless pieces of chicken combined with Cream & nuts with Coriander and Spice on Skewers

990

#### MUTTON OR CHICKEN SHEEKH KEBAB

Mutton or Chicken Mince Marinated in Ginger Garlic Green Chillies Coriander Mint kasturi & Indian Spices

950

#### TANDOOR FISH TIKKA

Fish Tilapia Cubes marinated in Ginger Garlic Chillies Ajwain & Indian Spices cooked in Tandoor on Skewers

1,250

#### TANDOOR TIGER PRAWNS

6 Tiger Prawns on Shell marinated in Chef's Special sauce and grilled in Tandoor on skewers

1,650

#### NON VEG MIXED TANDOOR PLATTER

Mix of Chicken Tikka, Mutton Kabab, Chicken Kabab, Mutton Mishkaki, Lamb Chop, Tiger Prawns on Shell

2,150

#### TANDOOR PANEER TIKKA

Paneer / Cottage Cheese Slices of Cottage Cheese

1,100

#### TANDOOR VEG MIX TIKKA

Chef's Special Marinated Slices of, Cauliflower, Mushroom, Potato, Onions, Capsicum & Tomatoes cooked in the Tandoor on Skewers

1,100

#### VEGETABLE SHEEKH KEBAB

Mixed Vegetable mashed with Kausturi Methi

850

#### VEG MIXED TANDOOR PLATTER

Mix of Paneer Tikka, Mix Vegetable Tikka, Veg Sheekh Kabab, Served on a sizzling Platter

1,750

#### HARA BHARA KAWAB

750

## EGG STARTERS

### BOILED EGGS

600

### SCRAMBLED EGGS

650

### EGG BURJI

750

### CHEFSPECIAL - ANDA PAYAZ

750

## INDIAN CURRY DISHES

### EGG CURRY

Boiled egg cooked in chopped masala and red gravy.  
Garnished with fresh Cordianer.

780

### EGG KHEEMA

Grated boiled eggs cooked with chopped onions and tomato.  
Garnished with fresh Cordianer.

770

### CHICKEN TIKKA MASALA

Boneless Chicken Tikka grilled in Tandoor and tossed in  
Chef's Special Masala Gravy with Indian spices.  
Garnished with Fresh Coriander.

1,180

### BUTTER CHICKEN ( MURGH MAKHNI )

Boneless Chicken Tikka grilled in Tandoor and tossed in  
Mahkni Gravy with Chef's Special Masala and Indian spices.  
Garnished with Fresh Coriander.

1,180

### JEERA CHICKEN ( CUMMIN )

Boneless Chicken cubes tossed in Jeera Seeds in Tomato Base  
Gravy and Indian spices. Garnished with Fresh Coriander.

1,180

### MARI METHI CHICKEN (BLACK PEPPER & FENUGREEK)

Boneless Chicken cubes tossed in Black Pepper Corns &  
Fenugreek leaves in Tomato Base Gravy and Indian spices  
Garnished with Fresh Coriander.

1,180

**PALAK CHICKEN (GREEN SPINACH)**

Boneless Chicken cubes tossed in Fresh Spinach in Spinach Base Gravy and Indian spices. Garnished with Fresh Coriander.

**1,180**

**MUTTON ROGAN JOSH**

Boneless Mutton cubes & Mutton Pipes tossed in Special Rogan sauce and cooked in ghee in Tomato Base Gravy and Indian spices, Garnished with Fresh Coriander.

**1,180**

**MARI METHI MUTTON (BLACK PEPPER & FENUGREEK)**

Boneless Mutton cubes tossed in Black Pepper Corns & Fenugreek leaves in Tomato Base Gravy and Indian spices.

**1,180**

**PALAK MUTTON (GREEN SPINACH)**

Boneless Mutton cubes tossed in Fresh Spinach in Spinach Base Gravy and Indian spices. Garnished with Fresh Coriander.

**1,180**

**MUTTON KHEEMA**

Mutton Mince tossed in Greens Peas in Spinach Tomato Base Gravy. Garnished with Fresh Coriander.

**1,180**

**PRAWN TIKKA MASALA**

Queen Prawn Tikka grilled in Tandoor and tossed in Chef's Special Masala Gravy with Indian spices. Garnished with Fresh Coriander.

**1,280**

**FISH TIKKA MASALA**

Fish Fillet Tikka grilled in Tandoor and tossed in Chef's Special Masala Gravy with Indian spices. Garnished with Fresh Coriander..

**1,250**

**CRAB ROGAN JOSH**

Whole Crab cooked & tossed in Spécial Rogan sauce in Tomato Base Gravy and Indian spices. Garnished with Fresh Coriander.

**1,850**

**PANEER TIKKA MASALA** 

Paneer Cubes Tikka grilled in Tandoor and tossed in Chef's Special Masala Gravy with Indian spices. Garnished with Fresh Coriander..

**990**

**BUTTER PANEER (PANEER MAKHNI)** 

Paneer Cubes Tikka grilled in Tandoor and tossed in Mahkni Gravy with Chef's Special Masala and Indian spices. Garnished with Fresh Coriander.

**990**

**BUTTER VEGETABLE (VEG MAKHNI)** 

Mixed Vegetables Cauliflower, Green Red Peppers, Onions, Mushroom, Tomates Tikka grilled in Tandoor and tossed in Mahkni Gravy with Chef's Special Masala and Indian spices. Garnished with Fresh Coriander.

**990**

**MALAI METHI MATTAR (GREEN PEAS)** 

Green Peas tossed in fenugreek methi in white Gravy with Garnished with Fresh Coriander.

**800**

**JEERA ALOO (CUMMIN POTATO)** 

Potato fingers tossed in Jeera Seeds in Tomato Base Gravy and Indian spices. Garnished with Fresh Coriander.

**990**

# TAWA DISHES

## TAWA CHICKEN

(JEERA /KALI-MIRCH / MARI-METHI / DHANIA)  
( CUMMIN / BLACK PEPPER CORN/  
BLACK PEPPER-FENUGREEK / CORRIANDER)

Boneless Chicken Pieces cooked dry  
on Hot Griddle plate with Indian spices of your  
choice from above.

1,180

## TAWA FISH

Tilapia Cubes cooked in thick Gravy  
on hot Griddle Plate

1,250

## TAWA PRAWNS

Marinated Prawns cooked on  
Hot Griddle plate with Indian spices.

1,250

## TAWA MUTTON KEEMA

Chef's Special Mutton Mince meat marinated and  
cooked on Hot Griddle plate with ginger strips.

1,180

## TAWA MUTTER PANEER

Fresh Garden Peas with cubes of Cottage Cheese  
Cooked on Hot Griddle plate with Indian spices

990

## TAWA DRY CHILLY PANEER

Cottage Cheese cooked in Onion Paste &  
A combination of Various Sauces

990

## TAWA DRY CHILLY MUSHROOM

Fresh Sliced Mushroom cooked in Onion Paste &  
A combination of Various Sauces

990

# PUNJABI DISHES

PARATHA PLATTER (ALOO/ GOBHI/MOOLI/PANEER /PAYAZ)	1,000
PUNJABI CHOLE	900
PUNJABI KADI PAKODA	900
SARSO DA SAAG	900
PALAK PANEER	900
SHAHI PANEER	1,100
PALAAK PANEER (GREEN SPINACH) (COTTAGE CHEESE)	990
PUNJABI BUTTER DAAL ( DAAL MAKHNI )	990
PUNJABI TADKA DAAL	990

# KOROGA MENU

ALL KOROGA ORDERS COOKING TIME MINIMUM 1 HOUR

WHOLE CHICKEN KINYEJI ROAD RUNNER OR CAPON	2,200
---	-------

WHOLE CHICKEN KOROGAED TO YOUR TASTE IN THE FOLLOWING CURRY

JEERA CHICKEN  
BLACK PEPPER KALI MIRCH  
MARI METHI  
PALAK  
MASALA

SERVED WITH 10 ROTIS

# RICE

MATAAR RICE	550
JEERA ( CUMMIN ) RICE	550
PLAIN STEAM RICE	550
HYDRABADI DUM BIRYANI SPECIAL (CHICKEN / MUTTON / PANEER / VEG / EGG)	990

# INDIAN BREADS

All Indian bread / Naan are cooked in the Tandoor

PLAIN / BUTTER NAAN	175
GARLIC / METHI / MINT NAAN	200
TURBO CHILLIES NAAN	200
HOUSE SPECIAL NAAN	250
TANDOOR ROTI	150
LACHHA PARATHA PLAIN / BUTTER	250
LACHHA PARATHA GARLIC / METHI / MINT NAAN	250
LACHHA PARATHA TURBO CHILLIES	250
MAKKI DI ROTI	200

# CHINESE STARTERS

## SOUPS

HOT -N- SOUR CHICKEN SOUP	550
SWEET CORN CHICKEN SOUP	550
CHICKEN NOODLE SOUP	550
SEA FOOD SOUP	550
HOT -N- SOUR VEGETABLE SOUP 	450
SWEET CORN VEGETABLE SOUP 	450
VEGETABLE NOODLE SOUP  (WITH EGG OR WITHOUT)	450
TOMATO SOUP 	450
CHICKEN SPRING ROLL	150
VEGETABLE SPRING ROLL 	100
WHOLE PRAWN ROLL (HOUSE SPECIAL THAI STYLE)	250

<b>CHICKEN WINGS / LOLLIPOPS</b> Wings tossed in special sauce	<b>990</b>
<b>CHICKEN DRY CHILLY / HONEY</b> Golden Crispy Chicken Cubes with Chilly or Honey	<b>990</b>
<b>MUTTON GINGER SCHEZWAN</b> Mutton tossed in ginger Schezwan sauce	
<b>DRY CHILLY BEEF SIM SIM</b> Beef stirps tossed in sim sim seeds & special sauce until crispy dry	<b>1,180</b>
<b>GOLDEN PRAWNS FRIED</b> Deep Fried Queen Prawns in batter	<b>1,250</b>
<b>PRAWNS CHILLY GARLIC</b> Chef's Special Queen Prawns in Chilly Garlic Sauce	<b>1,250</b>
<b>PRAWNS SPECIAL WITH SHELL</b> House Special Tiger Prawns on the shell in special sauce	<b>1,650</b>
<b>SALT ' N ' PEPPER OKRA</b>  Lady Fingers Deep Fried until Golden , tossed in Cashew, Spring Onion & Garlic	<b>980</b>
<b>PANEER DRY CHILLY / HONEY</b>  Golden Fried Cottage Cheese Cubes tossed in special Chilly or Honey	<b>980</b>
<b>GOLDEN FRIED</b>  Mushroom / Baby Corn / Cauliflower Deep Fried until Golden Vegetables of your Choice	<b>980</b>
<b>DRY BLACK PEPPER CASHEWNUTS</b>  Deep Fried in Pepper Corn with a Twist of Lime	<b>980</b>
<b>DRY CHILLY GARLIC CASHEWNUTS</b>  Deep Fried in Sliced Garlic with a Twist of Lime	<b>980</b>

CHINESE MAIN DISHES

CHICKEN DISHES ( HOT / MED / MILD / SWEET )

<b>CHICKEN SZECHWAN</b> Marinated Chicken cooked in Szechwan Sauce with carrots, green pepper and a dash of sherry. Garnished with Spring Onions	<b>1,180</b>
<b>CHICKEN KUNG-PAO</b> Marinated Chicken Tossed in Ginger Garlic and cooked in Dried Red Chillies and Cashewnuts. Garnished with Spring Onions	<b>1,180</b>

**CHICKEN CHILLY GARLIC**

Marinated Chicken Tossed in Ginger Garlic and cooked in  
Special Chilly Garlic sauce Garnished with Spring Onions

**1,180**

**CHICKEN IN BLACK BEAN**

Marinated Chicken Tossed in Ginger Garlic and cooked in  
Mushroom Bamboo shot Green pepper Special Black Bean Sauce  
Garnished with Spring Onions

**1,180**

**CHICKEN HOME STYLE**

Marinated Chicken Tossed in Ginger Garlic and cooked in  
Mushroom Broccoli with Oyster sauce  
Garnished with Spring Onions

**1,180**

**SWEET N SOUR CHICKEN**

Marinated Chicken coated in corn flour,  
deep fried and prepared in a sweet ‘n’ sour sauce.

**1,180**

**BEEF DISHES ( HOT / MED / MILD / SWEET )**

**BEEF SZECHWAN**

Beef Marinated cooked in Szechwan Sauce  
with carrots, green pepper and a dash of sherry.  
Garnished with Spring Onions

**1,180**

**BEEF KUNG-PAO**

Beef Marinated Tossed in Ginger Garlic and cooked in  
Dried Red Chillies and Cashewnuts.  
Garnished with Spring Onions

**1,180**

**BEEF IN BLACK BEAN**

Beef Marinated Tossed in Ginger Garlic and cooked in  
Mushroom Bamboo shot Green pepper Special Black Bean Sauce  
Garnished with Spring Onions

**1,180**

**BEEF HOME STYLE**

Beef Marinated Tossed in Ginger Garlic and cooked in  
Mushroom Broccoli with Oyster sauce  
Garnished with Spring Onions

**1,180**

**MUTTON DISHES ( HOT / MED / MILD)**

**MUTTON SZECHWAN**

Marinated Mutton cooked in Szechwan Sauce  
with carrots, green pepper and a dash of sherry.  
Garnished with Spring Onions

**1,180**

**MUTTON GINGER FRY**

Marinated Mutton Tossed in Ginger and Ginger Sauce  
Garnished with Spring Onions & Ginger slices

**1,180**

## SEAFOOD SPECIALITIES

### PRAWNS / FISH DISHES ( HOT / MED / MILD / SWEET )

#### SWEET 'N' SOUR PRAWNS / FISH

Queen Prawns coated in corn flour,  
deep fried and prepared in a sweet 'n' sour sauce.

**1,250**

#### PRAWNS / FISH CHILLY GARLIC

Queen Prawns Marinated Tossed in Ginger Garlic  
cooked in Special Chilly Garlic sauce  
Garnished with Spring Onions

**1,250**

#### PRAWNS / FISH KUNG-PAO

Queen Prawns Marinated Tossed in Ginger Garlic  
cooked in Dried Red Chillies and Cashewnuts.  
Garnished with Spring Onions.

**1,250**

#### PRAWNS SPECIAL WITH SHELL

House Special Tiger Prawns on the shell in special sauce

**1,650**

#### WHOLE CRAB CHILLY GARLIC / GINGER

Fresh Whole crab cooked Chef's Special  
in a chilly garlic / ginger sauce.

**1,850**

## VEGETARIAN CHINESE

### VEGETARIAN ( HOT / MED / MILD / SWEET )

#### PANEER / TOFU CHILLY GARLIC

Paneer / Tofu Marinated Tossed in Ginger Garlic  
cooked in Special Chilly Garlic sauce  
Garnished with Spring Onions

**990**

#### VEGETABLE MANCHURIAN

Vegetable dumplings Marinated cooked in Chef's Special  
Sauce Garnished with Spring Onions

**990**

#### BABY CORN MUSHROOM

Baby Corn & Mushroom Marinated Tossed in Ginger Garlic  
cooked in Special Chilly Garlic sauce Garnished with Spring Onions.

**990**

#### MIXED VEGETABLE STIR FRIED

Assorted vegetables cooked in a Special sauce

**990**

#### CHILLY CORN

Corn of the cob Tossed in Ginger Garlic  
cooked with onions, capsicums and bullet chillies.

**990**

#### GARLIC SPINACH

Fresh spinach stir fried and tossed with sesame  
seeds & Spring Onions.

**990**

# RICE & NOODLES

<b>CHICKEN FRIED RICE</b> Rice Tossed with Marinated Chicken Garnished with Spring Onions	<b>650</b>
<b>PRAWNS FRIED RICE</b> Rice Tossed with Marinated Prawns Garnished with Spring Onions	<b>750</b>
<b>YONGCHOW FRIED RICE</b> Rice Tossed with Marinated Chicken Prawns & Egg Garnished with Spring Onions	<b>650</b>
<b>EGG FRIED RICE</b> Rice Tossed with Egg Garnished with Spring Onions	<b>550</b>
<b>VEGETABLE FRIED RICE</b>  Rice Tossed with assorted Vegetables Garnished with Spring Onions	<b>650</b>
<b>PLAIN FRIED RICE</b>  Rice Tossed with Spring Onions Garnished with Spring Onions	<b>500</b>
<b>SPECIAL MIXED FRIED RICE</b> Chef's Special Rice Tossed in Ginger Garlic Green Chilli with assorted Vegetables Egg n SOYA Sauce	<b>750</b>
<b>HAKKA NOODLES CHICKEN</b> Noodles Tossed with Marinated Chicken Tossed in Ginger Garlic Green Chilli and assorted Vegetables in SOYA SAUCE	<b>750</b>
<b>HAKKA NOODLES VEGETABLES</b>  Noodles Tossed with Assorted Vegetables Tossed in Ginger Garlic Green Chilli and assorted Vegetables in SOYA SAUCE	<b>650</b>
<b>CRISPY NOODLES</b> Noodles fried Crispy	<b>550</b>
<b>SPECIAL MIXED FRIED NOODLES</b> Chef's Special Noodles Tossed in Ginger Garlic Green Chilli with assorted Vegetables Egg n SOYA Sauce	<b>650</b>

CONTINENTAL MENU

CONTINENTAL STARTERS DISHES

<b>POUSIN WINGS PILI-PILI</b> Crispy fried Chicken Wings Tossed in Pousin Sauce (Hot / Medium / Mild)	<b>990</b>
<b>POUSIN QUEEN PRAWNS PILI-PILI</b> Crispy Prawns Tossed in Pousin Sauce (Hot / Medium / Mild)	<b>1,450</b>
<b>FISH FINGERS</b> Marinated fish fried in bread crumbs	<b>1,450</b>

CHIPS

<b>PLAIN CHIPS</b> Golden Fried Potato Wedges.	<b>300</b>
<b>MASALA CHIPS</b> Golden Fried Potato Wedges. Tossed in spices and Sauce Garnished with Corrinder	<b>400</b>
<b>POUSSIN / GARLIC / PEPPER CHIPS</b> Golden Fried Potato Wedges. Tossed in Pousin Sauce /Garlic Flakes / Black Pepper Corns With a Twist Of Lemon	<b>400</b>

KATTI KATTI ROLL

MUTTON / CHICKEN / PANEER / EGG ROLL

Salad n Sauces	BIG	<b>800</b>
Rolled in a roti and Grilled Over Charcoal	SMALL	<b>400</b>

CONTINENTAL MAIN DISHES

Served with French fries / Mashed potatoes & Salaad.

CHICKEN POUSSIN PILI-PILI	FULL	1,650
WHOLE SPRING CHICKEN CRISPY FRIED	HALF	850
Tossed in Poussin Sauce. (Bomb, Hot, Medium Or Mild )		
FISH FILLET OR WHOLE FISH POUSSIN PILI PILI		1,450
Whole Fish OR Fillet crispy friedTossed in Poussin Sauce. ( Bomb, Hot, Medium Or Mild )		
CHICKEN KIEV		1,550
Chicken Breast Rolled in Garlic Butter Golden fried		
CHICKEN KIEV PILI-PILI		1,550
Chicken Breast Rolled in Garlic Butter Golden fried		
CHICKEN AKBAR		1,250
Shredded Chicken Breast Tossed in Garlic Chilli Pan Fried n Garnished with Fresh Corrinder.		
STEAK AKBAR SULTAN		1,250
Shredded BEEF Tossed in Garlic Chilli Pan Fried n Garnished with Fresh Corriander.		
FISH ‘ N ‘ CHIPS		1,450
Traditional Golden Batter Fish		
BLACK PEPPER CHICKEN		1,450
Chef’s Special Chicken Breast flatten Pan Fried and Topped Black Pepper Corn Cream Sauce		
VEGETABLE CAKES 		1,150
Golden Fried Mashed Vegetables in spices.		
VEGETABLE CREPPE 		1,150
Pancake stuffed with cheese and mushroom Topped with Black Pepper Corn White sauce		

# DESSERTS

ICECREAMS VANILLA & CHOCOLATE

500

BROWNIES WITH CHOCOLATE SAUCE  
AND ICECREAM

600

GULAB JAMUN (2 PIECES)

600

# PUNJABI DESSERTS

KHEER

750

GAJAR KA HALWA

750

ATTA KA HALWA

750

JUICES

COCKTAIL	300
ORANGE	300
PASSION	300
MANGO	300
PINEAPPLE	300
TREE TOMATO	300
LASSI	300
MASALA / SWEET / SALTY	
COCONUT WATER	250

SODAS

DIET COKE	150
ASSORTED SODAS	150
SPARKLING WATER	
1 LITRE	300
STILL WATER 500ML	150
STILL WATER 1 LITRE	250

# WHISKY

## Single Malt

Glenlivet 12 Years	600
Glenmorangie 12 Years	600
Glenmorangie Lasanta	650
Glenfiddich 12 Years	500
Glenfiddich 15 Years	650
Glenfiddich 18 Years	800
Rampur	750
Singleton 12 Years	500

## Blended Scotch

Monkey Shoulder	400
Dimple Haig	600
Chivas Regal 12 Years	450
JW Black Label	400
Famous Grouse	300
Chivas Regal 18 Years	650
Ballantines	300
JW Red Label	300

## Irish Whisky

Jameson	300
---------	-----

## Tennessee

Jack Daniel	400
-------------	-----

## Gin

Gilbeys	200
Gordon's	300
Tanqueray Dry Gin	500
Hendricks's	500
Bombay Bramble	350
Bombay Sapphire	300
Antidote London	450

## Vodka

Absolute	350
Grey Goose	450
Ciroc	350
Smirnoff	300
Belvedere	500

## Rum

Old Monk	200
Captain Morgan Black	300
Barcardi White	300
Malibu	300
Myers	350

## Liquer

Baileys (Bottle)	4500
Cointreau	350
Aperol (Glass)	1000
Jagermeister	300

## Tequilla

Camino Gold	250
DonJulio	500
Jose Cuervo Gold	300

Cognac

Hennessy VS	500
Martell VSOP	600
Remi Martin	600

Brandy

Viceroy	250
---------	-----

Champagne

Moet & Chandon Inperial Brut	20,000
Belaire Bleu	12,000

Sparkling Wine

Four Cousins	4000
Fontera Rose	3600
Prosecco Blu	5000

White Wine

KWV Sauvigon (Dry)	4000
KWV Chenin Blanc (Dry)	4000
KWV Chardonnay (Dry)	4000
Hardy Pinot Grigio (Dry)	5000
KWV The Mentor Chenin Blanc (Dry)	10000
Drostdy-Hof (Sweet)	2500
Bird & Bee Malbec (Sweet)	4000

Red Wine

KWV Shiraz(Dry)	5000
KWV Merlot (Dry)	5000
KWV Pinotage (Dry)	5000
KWV Cabernet Sauvignon (Dry)	5000
Simonsig Shiraz (Dry)	8000
Versus (Sweet)	3000
Carlo Rossi (Sweet)	3500

Beer

Tusker Lager	350
Tusker Malt	350
White cap Lager	350
White cap Lite	350
Tusker Lite	350
Pilsner	350
Guinness	350
Heineken	400
Carlsberg	400
Turborg	400
Corona	600
Balozi	350
Budweiser	450