



RASA SANGAM

MENU

PURE VEG

BEVERAGE MENU

COLD REFRESHERS

Fresh Lime Water/Soda	69
Fruit Juice (Canned) (Orange/Pineapple/Apple)	79
Lassi (Sweet/Salted/Mixed)	89
Buttermilk (Chaas)	79
Jaljeera	79
Pudina khatta meetha	79
Masala Soda	79
Kesaria Thandai	109
Cold Coffee	139
Cold Coffee with Ice-cream	169
Soft Drinks (Coke/Diet Coke/Fanta/Sprite)	59
Masala Cola	79
Water Bottle	MRP

HOT BEVERAGES

Lemon Tea	39
Masala Chai	49
Filter Coffee	49

SOUP

Tomato and Basil (Home grown herbal tulsi, fresh tomato chunks made into an evergreen soup)	139
Veg Manchow (Thickened vegetable broth with Canton flavour)	139
Hot & Sour (The name says it all, it is hot & sour as well)	139
Tom Yum (A Thai speciality which is very much Indian now)	139
Veg Sweet Corn (Aromated vegetables, sweet corn veloute served steaming hot)	139
Vegetable clear soup (A clear broth with carrot, broccoli, mushrooms, spinach & Kikkoman soy)	139
Lemon Coriander Soup (A broth made of vegetables flavoured with lemon and coriander)	139

SHURUWAT

Papad (Fried/Roasted)	49
Masala Papad (Fried/Roasted)	79
Pakorras (Crispy Fritters of onion, potatoes, cheese & paneer)	189
French Fries-Salted (The Classic)	189
French Fries-Loaded (French fries loaded with cheese, sprinkled with peri peri masala)	249

STARTERS

INDO-CHINESE & ANGLO-INDIAN

Chinese Bhel (A popular Mumbai street snack made of fried noodles and condiments)	179
Veg Spring Roll (Crisp rolls served with dips)	229
Honey Chilly Potato (A thrilling combination of sweet & spicy with the goodness of potatoes)	229
Salt & Pepper Corn (Crisp fried American corn tossed with onion, garlic, spring onion)	229
Chilly Paneer Dry (Soy, garlic tossed corn flour dusted cottage cheese cubes)	259
Crispy Potato chilly (Crispy potato dry with chillies)	229
Crispy Chilly Babycorn (Babycorn, red chilly, tomato ketchup)	259
Mushroom Chilly (Chilly, Soya, garlic wok tossed mushrooms)	259
Veg Chilly (Chilly, Soya, garlic wok tossed vegetables)	229
Chana Chilly (Fried kabuli chana, garlic, soya tossed)	229
Veg Momos	169/199/219
Steamed/Fried/Tandoori	
Vegetable Cutlet (A take from English cutlet made with beetroot, vegetables and peanuts)	249
Cheese Cigar Roll (Melting moments of cheese with oregano flavour)	279
Cheese Corn Ball (Cheese & corn ball deep fried served with tabasco mayo)	279

TANDOORI & TAWA KEBAB

Paneer Tikka Angarey (Marinated with deggi mirch, yoghurt, kebab spices cooked in clay oven served with mint chutney)	279
Hara Bhara Kebab (Crispy patties made with green peas, spinach, green chilly, cashewnut and Indian spices)	269
Tandoori Bharwan Aloo (Stuffed potato drumlets filled with nuts, marinated with saffron, cooked in clay oven)	269
Tandoori Khumbh (Mushroom filled with spinach, cheese, Indian spices cooked in clay oven)	289
Paneer Seekh Kebab (Minced paneer, green chilly, ginger, skewered and cooked in clay oven)	289
Vegetable Seekh Kebab (Minced paneer, green chilly, ginger, skewered and cooked in clay oven)	279
Vegetable Tandoori Platter (2 Pieces of paneer tikka, hara bhara kebab, tandoori bharwan aloo with mint & dhaba chutney)	379

INDIAN MAIN COURSE

POTATO PREPARATIONS WITH INDIAN SPICES

Aloo Jeera / Aloo Palak/ Aloo Methi	189 / 219 / 219
(A dry preparation of potato with cumin/ spinach / Methi)	
Dum Aloo Kashmiri	229
(A Kashmiri speciality of red chilly and potato combination)	
Aloo Do Pyaaza	219
(Potatoes tossed in tomato n onion gravy finished with pearl & spring onion)	
Pudina Aloo	219
(Mint laced potatoes with garam masala)	
Aloo Matar	229
(This gravy style preparation is best combination in winters)	
Aloo Gobhi Matar	229
(Potatoes, cauliflower and green peas, flavoured with coriander sprigs)	

MILI JHULI SUBZI (MIXED VEG PREPARATION)

Mixed Vegetable Jhalfrezi	259
(Onion, capsicum, tomatoes, carrot, cauliflower & potato laced with Indian spices)	
Mixed Vegetable Kolhapuri	259
(Mixed aromatic vegetables spicy preparation from Kolhapur)	
Vilayti Kadhai Subzi	279
(Imported vegetables in Kadhai masala)	
Subz Diwani Handi	279
(Mixed vegetables in a mouth-watering rich Indian gravy)	

PANEER SPECIALITIES

Paneer Bhurjee	269
(Minced cottage cheese with aromatic spices)	
Paneer Khurchan	269
(A classic preparation of paneer in the Urban make)	
Palak Paneer	279
(Spinach, Cottage cheese in Indian gravy)	
Matar Paneer	279
(Green peas, Cottage cheese in tomato and onion gravy)	

Paneer Butter Masala (Cottage cheese in a creamy, tomato and onion gravy, laced with butter and cream)	279
Paneer Makhani (Cottage cheese in a creamy tomato gravy, laced with butter and cream)	279
Kadhai Paneer (Cottage cheese cubes in kadhai masala, an overall dry preparation)	279
Paneer Tikka Masala (Tandoor cooked morsels of cottage cheese in a masala gravy)	279
Paneer Do Pyaaza (Cottage cheese, Indian spices, onion)	279
Paneer Pasanda (An all time favourite paneer piccata)	279
Malai Kofta (Cottage cheese dumplings in a rich velvety gravy)	299
Stuffed Capsicum (Stuffed capsicum with cottage cheese and nuts in a rich velvety gravy)	299

RASA SANGAM SPECIALITIES

Sarso ka Saag(Seasonal) (Mustard leaves cooked on a slow-fire with dollops of white butter-A delicacy from Punjab)	NA
Ker Sangri (Ker berries and Sangri beans cooked to perfection-A delicacy from Rajasthan)	NA
Sev Aur Tamatar Ki Subzi (A Gujrati household delicacy)	249
Pindi chole (A Rawalpindi speciality of chickpeas)	249
Rajma Masala (A Punjabi delicacy of red kidney beans with Indian spices)	249
Mangodi Ki Subzi (A regional speciality from the desert of India)	NA
Kurkure Bhindi Masala (Crisp fried okra with Indian spices)	219
Mushroom Do Pyaaza (Mushrooms tossed in tomato n onion gravy finished with pearl & spring onion)	279

Vegetable Do Pyaaza (Vegetables tossed in tomato n onion gravy finished with pearl & spring onion)	259
Vegetable Singapuri (Potatoes cooked in curry gravy)	NA
Vegetable Kofta (Vegetables dumpling simmered in rich flavour some gravy)	259
Lahsooni Corn Palak (Corn, spinach tempered with garlic clove)	269
Methi Matar Dhingri Mala (fenugreek, green peas, mushroom in a rich velvety gravy)	299

COMBO

Dal Khichidi / Dal Palak Khichidi	199 / 209
Rajma Chawal / Chole Chawal	209
Chole Kulche (Served in traditional Amritsari style)	249
EXTRA KULCHA	69
North Indian Thali (2 curries, 1 Bread, Rice, Dal, Papad, Raita & Onions)	399

DAL/ KADHI

Yellow Dal (Arhar, moong, masoor tempered with onion, tomato, green chilly, fresh coriander leaves)	189
Yellow Dal Palak (Yellow dal with spinach)	219
Yellow Dal Fry (Pan fried dal with tempered spices)	199
Dal Makhni (Black Urad, Rajma, Chana simmered overnight in slow-fire of tandoor, finished with cream and butter)	259
Dal Panchmela (Urad dal whole, green moong, masoor, moong, toor dal made in a combination)	239
Dhabewali Dal (A dal from the highways of Punjab)	239
Kadhi Pakodi (Punjabi yoghurt based gravy with fried fritters tempered with hi	259

INDIAN BREADS (ROTIYAAN)

Phulke (Plain/Butter)	29
Tandoori Roti (Plain/Butter)	59
Bajre ki Roti	89
Missi Roti (Plain/Butter)	89
Roomali Roti	79
Makke Di Roti	89
Laccha Parantha (Plain/Ajwaini /Kasuri Methi/Dhaniya)	79/89/89/89
Tandoori Stuffed Parantha (Plain/Butter) (Onion /Aloo/Gobhi/Paneer/Mixed veg/Cheese/Cheese & Garlic)	109/119
Kulcha (Onion/Mixed/Paneer/Cheese garlic)	89
Amritsari Kulcha	89
Naan (Plain/Butter/Garlic/Churchur)	79/89/99

RICE

Steamed Basmati Rice	159
Jeera rice	189
Pulao (Veg/ Corn/Paneer)	199
Dum Biryani	249
Rasa Sangam Shahi Pulav	279

CURD

Plain Curd	55
Raita (Veg/Mixed/Boondi/Pineapple raita)	99
Dahi Gujia vada	129

SALAD

Onion Salad	59
Green Salad (Small)	69
Garden Fresh Green Salad	99

CHINESE MAIN COURSE

Veg Manchurian (Vegetable dumpling in Manchurian sauce)	279
Cauliflower Manchurian (Cauliflower fritters in Manchurian sauce)	269
Babycorn Manchurian (Babycorn fritters in Manchurian sauce)	279
Mushroom Manchurian (Mushroom fritters in Manchurian sauce)	279
Chilly Paneer (Chilly Paneer in Gravy)	279
Paneer in Schezwan sauce	289
Exotic Asian vegetables in Devil sauce	299

CHINESE RICE & NOODLES

Veg Hakka Noodles	259
Schezwan Noodles	279
Chilli Garlic Noodles	269
Veg Mushroom Noodles	279
Jade Noodles	289
Veg Fried Rice	259
Babycorn Fried Rice	259
Veg Mushroom Fried Rice	279
Schezwan Fried Rice	279
Chilli Garlic Fried Rice	269
Ginger and Capsicum Fried Rice	279
American Chopsuey	289



Where taste meets flavour