



M E N U



IF IT COMES TO TASTE THEN ITS ONLY

## “7 SPICE”

Incredible Experience, Incredibly Delicious  
Hospitality Stays at our Heart.

Spices are known as one of the most remarkable ingredients of the Indian cuisine.

Without spices, the exotic flavours of Indian food don't come.

TASTE OF TODAY & TOMORROW  
CUISINE OF ALL TIMES

“A Taste you will fall love in with”

## “7 SPICE”

Awake your taste.

## BREAKFAST

ALOO PARARHA WITH CURD	129
PLAIN PARATHA / SABJI	139
PANEER PARATHA	149
POORI BHAJI	139
BREAD TOAST/ BUTTER /JAM	79

## SOUTH TRADITIONAL

SADA DOSA	99
MASALA DOSA	119
CUTTING MASALA DOSA	139
PAPER DOSA	129
SPRING DOSA	149
CHEESE MASALA DOSA	179
MYSORE MASALA DOSA	179
JINNI DOSA	199
PANEER MASALA DOSA	199
AWANA SPECIAL DOSA	219
PLAIN UTTAPAM	99
VEG UTTAPAM	129
ONION UTTAPAM	119
ONION TOMATO UTTAPAM	129
CHEESE UTTAPAM	149
IDLY SAMBHAR (3 PC)	99
POHA	89
UPMA	89
MEDU VADA (3 PC)	109
MASALA IDLY	119
FRENCH FRIES	109



## APETIZER 'S START YOUR MEAL

FRESH LIME WATER / SODA	69
SIKANJI	69
JALJEERA WATER	49
JALJEERA SODA	69

## CHEF COLD CREATION ALL TIME FAVOURITE

PACKAGED DRINKING WATER	29
SOFT DRINKS	39
MASALA COLDRINK	59
SODA	39
COLD COFFEE	109
COLD COFFEE WITH ICE CREAM	129
FLAVOURED ICED TEA	99
FLAVOURED MILK SHAKES	129
LASSI SWEET / SALT	129
BUTTER MILK	79
FRUIT JUICE	99
COCO BELL	139
Cold Milk N Vanilla Ice Cream N Coconut Cream Along With Grenadine	
FRUIT PUNCH	149
Vanilla Ice Cream With Apple, Strawberry, Mango & Cream.	
MANGO BLOSSOM	129
Vanilla Ice Cream And Mango Juice.	
STRAWBERRY DELIGHT	129
Strawberry Juice, Grenadine Syrup,	
ORANGE N LEMON JUICE.	109
VIRGIN MOJITO	139
BLUE LAGOON	109
7 SPICE SPECIAL MOCKTAIL	149



## SOUP'S & SORBA

### CREAM OF TOMATO SOUP

109

Indian Soup Made From Tomato, Herbs And Aromatic SPICES.

### CREAM OF MUSHROOM SOUP

119

A Warm Bowl Of Soup So Deliciously Creamy With Tender Bites Of Mushroom Pieces. Full Flavoured With Garlic, Onions And Herbs

### VEG HOT & SOUR SOUP

119

Fresh Vegetable Stock Water With Chopped Vegetable And Selected Spicy Sauces & herbs.

### VEG MANCHOW SOUP

119

Fresh Vegetable Stock Water With Chopped Vegetable And Selected Spicy Sauces & herbs.

### CREAM OF VEG SOUP

119

Classic Soup Made With Fresh Vegetable Mixed In Rich Cream Based.

### TOMATO DHANIYA KA SORBA

119

Tomato Whole Coriander And Ginger Garlic ,stock Water

### DAL KA SORBA

129

Indian Style Lentil Soup And Indian Spices

### MINESTRONE SOUP

129

A Thick Of Italian Origin Made With Vegetebale ,common Ingredients Include Beans, Onions, Celery Carrots Stock, And Tomato

### LEMON CORIANDER SOUP

119

Lemon Grass, Chopped Coriander, Vegetable Stock

### SWEET CORN SOUP

129

Whole American Corn And Vegetable Garnish With Cream

### WONTON SOUP

129

## CHINESE STARTERS

### VEG SESAME TOAST

209

Minced Vegetable On The Bread Sauted With Schezwan Sauce.

### GOLDEN FRIED BABYCORN

229

Whole Baby Corn Marinated In Spices, Golden Deep Fried Serve With Schezwan Sauce.

### SPRING ROLL

209

Julienne Vegetable Tossed In Ginger, Garlic And Exotic Vegetable Rolled In Pan Cake.

### VEG GOLD COIN

219

Minced Vegetable With Bread Cube, Tossed In Schezwan Sauce.

### DRAGON PATATO

219

Finger Pieces Of Potato Sauted With Manchurian Sauce.





**CRISPY VEG** 229

Diced Vegetable Marinated In Spice Sauted With Ginger Garlic And Chillies.

**CRUNCHI VEG** 249

Fine Chopped Mix Vegetables ,mess Corn Flour ,crunchy Biscuits Shape, Deep Fried,pan Sautte, Hot Garlic Sauce Deep Fried, pan Sautte, hot Garlic Sauce

**VEG LOLLYPOP** 229

Minced Vegetable Sauted With Ginger And Garlic Prepared In American Sauce.

**CHANA CHILLY** 199

Crispy And Spicy Indo Chinese Starter Recipe Prepared With Kabuli White Chickpeas With Chilli Chilly Sauce And Soy.

**VEG TEMPURA** 219

Wonton Sheet Stuffed In Exotic Vegetables, deep Fried ,pan Fry Touch, sour Spicy Sauce

**VEG BALLS IN SCHEZWAN SAUCE** 229

Vegetable Ball Sauted In Ginger, Garlic & Chillies With Schezwan Sauces.

**VEG MANCHURIAN** 219

Vegetable Balls With Manchurian Sauce.

**HONEY CHILLY PATATO** 219

Sliced Potatoes Coated & Red Chilli, Deep Fried With The Garlic Paste And Spring Onions. Sauteed With Capsicum.

**CORN CHILLY / LOVELY CORN / CRISPY CORN** 219

**BABY CORN CHILLY** 209

Baby Corn, Onion, Bell Pepper And Sauteed In A Sweet-spicy Chinese.

**MUSHROOM CHILLY** 219

Button Mushroom Sauted With Onion, Capsicum And Green Chillies Prepared In Chinese Sauce.

**PANEER 65** 269

Paneer, Yogurt Whole Red Chillies, Curry Leaf And Mustard Seed.

**PANEER CHILLY** 239

Cottage Cheese Sauted With Onion, Capsicum, Green Chillies Prepared In Chinese Sauce.

**THREAD PANEER** 279

Soft Finger Paneer Rolling Wonton Sheet,deep Fried,crunchy Served In Sezwan Sauce

**PANEER SHASLIC** 289

**DRAGON PANEER** 279

**PANEER MAJISTIC** 289

**PANEER FINGER WITH BLACK PEPPER** 279

Cottage Finger Cheese Sauted In Ginger Garlic Prepared In Crushed Black Pepper And Chillies.



**PANEER SATTE** 299

Paneer Fingers Marinated And Sauted With Sweet Chinese Sauce, Served With Peanut.

**PANEER SOTI BOTI** 249

**CHINESE PLATTER** 369

(6 Types of Chinese Starters )



## KABAB CORNER - FROM CLAY OVEN

<b>ALOO NAZAKAT</b>	<b>209</b>
Barrel Potatoes Stuff With Punch Puran, Herbs, Barbequed Crisp In Clay Oven.	
<b>TANDOORI GOBHI</b>	<b>209</b>
Florets Of Cauliflower Marinated In Yogurt And Indian Spices Cooked In Charcoal Oven.	
<b>CURD KEBAB</b>	<b>219</b>
Massed Potato , Mixed Indian Masala Stuffed In Hang Curd ,deep Fried	
<b>HARA BHARA SEEKH KEBAB</b>	<b>229</b>
Traditional Seekh Kebab Made From Minced Vegetables With Spinach And Grilled In Tandoor Clay Oven.	
<b>PALAK PANEER SEEKH KEBAB</b>	<b>249</b>
A Traditional, Kebab Made Spinach And Cottage And Cottage Cheese Mix With Chopped Onion, Chilli, Coriander, Pepper And Roasted Cumin Seeds Cooked In Tandoor.	
<b>MAKAI MALAI SEEKH KEBAB</b>	<b>249</b>
Cottage Cheese And Corn Kebabs Flavoured With Fresh Cream.	
<b>VEG KADAK KABAB</b>	<b>209</b>
Mixed Vegetables ,potato Mass With Grated Cottage Cheese , Bullet Shape Deep Fried Served With Green Chutney.	
<b>HARA BHARA KEBAB</b>	<b>209</b>
Pan Fried Vegetable Topped With Cashew Nuts	
<b>DAHI KE SHOLE</b>	<b>239</b>
Silky Mixture Of Yogurt And Spices Wrapped In Bread And Deep Fried.	
<b>PINEAPPLE TIKKA</b>	<b>229</b>
<b>KUMBH ANGARO SE</b>	<b>249</b>
Button Mashroom Marinated In Spices, Cheese, Cooked In Charcoal Oven.	
<b>PANEER TIKKA</b>	<b>259</b>
Cottage Cheese Marinated In Yogurt And Spices Cooked In Charcoal Oven.	
<b>PANEER PAHADI TIKKA</b>	<b>289</b>
Paneer (cottage Cheese),corriander ,mint Leaves And A Bit Of All Purpose Flour.	
<b>KUMBH PANEER SHASHLIK</b>	<b>269</b>
Button Mashroom And Paneer Marinated In Exotic Spices And Herbs Cooked In Tandoor Serve With Shashlik.	
<b>PANEER TIKKA KALIMIRCH</b>	<b>269</b>
Cottage Cheese Marinated Yogurt, Spices And Sprinkled With Crushed Black Pepper, Cooked In Tandoor.	
<b>PANEER TIKKA ACHARI</b>	<b>289</b>
Cottage Cheese Marinated In Pickled Spices Yogurt, Chillies And Ginger Garlic Paste Cooked In Tandoor.	



**HARIYALI PANEER TIKKA****289**

Paneer (cottage Cheese) With Green Herbs Mixed To The Marinade

**PANEER LASONI TIKKA****289**

Cottage Cheese Marinate In Yougurt ,garlic Paste And Spicy Cooked In Tandoor

**PANEER MALAI TIKKA****299****PANEER RESHMI TIKKA****289**

Cottage Cheese Marinate Cashewnut Yougurt,garlic Ginger Paste,cooked In Tandoor With Sugar Resam

**TANDOORI PLATTER****399**

An Irresistible Platter Of Tandoori Kebabs - The Best Of 7 Spice Special.

**PIZZERIA****VEG PIZZA****149****VEG CHEESE PIZZA****169****AMERICAN CORN PIZZA****179****MEXICAN PIZZA****179****ITALIAN PIZZA****189****PANEER TIKKA PIZZA****239****VEG PASTA PIZZA****239****AWANA SPECIAL PIZZA****249****CONTINENTAL****PASTA ARABIYATTA****239**

Tomato Base Sauce Flavored With Basil, Chilli Flakes And Cooked With Bell Pepper, Cheese & Red Vinegar

**PASTA ALFREDO****239**

A Cream And Cheese Sauce Flavored With Dry Oregano And Selected Herbs.

**CREAMY SPINACH PASTA****259**

Bechamel Tempered With Spinach Pure, Parmesan Cheese And Herbs.

**PINK PASTA****239****BAKED VEG****279**

Mix Vegetable Cooked In Creamy Based.



### **PANEER PAPADI**

**299**

Paneer Slice Stuffed In Curd And Spinach Based Paste, Coated With Corn Flakes, Served With Mayonnaise.

### **CHEESE CORN BALLS**

**219**

Process Cheese & Whole Corn Mixed A Ball Stir Deep Fried, serve With Mayonnaise.

## **SIZZLERS**

### **VEG STICK SIZZLER**

**369**

Veg Steak Tossed In Brown Sauce With Boiled & Exotic Veg, French Fries, Lemon Rice, Baked Beans Paneer With Bell Pepper Topped On Schezwan Sauce.

### **VEG SPRING SIZZLER**

**389**

Veg Steak, American Corn, Fresh Fruits, Exotic Veg & Pickled Veg Baked Beans Tossed Paneer And Penne Pasta Topped On Lemon Sauce.

### **VEG AMERICAN SIZZLER**

**389**

Veg Steak, American Corn, Fresh Fruits, Exotic Veg & Pickled Veg Baked Beans Jalapeno, Oli Coop, Bell Pepper & Mix Pasta With English Vegetable Garnished Pineapple Slice.

### **CHINESE SIZZLER**

**389**

## **SANDWICH STORY**

### **VEG SANDWICH**

**99**

### **CLUB SANDWICH**

**149**

### **VEG GRILL SANDWICH**

**139**

### **CHEESE CORN SANDWICH**

**149**

### **PANEER TIKKA SANDWICH**

**179**

## **INDIAN DESI SNACKS**

### **CHOLE BHATURE**

**189**

### **EXTRA BHATURE**

**79**

### **PAV BHAJI**

**109**

### **MIX VEG PAKODA**

**129**

### **PANEER PAKODA**

**169**

### **DAHI GUPCHUP (8pcs.)**

**129**

### **PANI GUPCHUP(6pcs.)**

**99**

### **BHEL**

**129**

### **VEG CUTLET**

**169**

### **PANEER CUTLET**

**199**

### **SHAI PETRO**

**239**



## **SALAD FRESH FROM GARDEN**

<b>GREEN SALAD / KACHUMBER SALAD</b>	<b>79</b>
<b>TOSSED SALAD</b>	<b>89</b>
<b>AMERICAN CORN CHEESE SALAD</b>	<b>129</b>
<b>RUSSIAN SALAD</b>	<b>139</b>
<b>MACARONI SALAD</b>	<b>129</b>
<b>PEANUT MASALA</b>	<b>139</b>

## **PAPAD**

<b>ROASTED PAPAD</b>	<b>29</b>
<b>FRY PAPAD</b>	<b>39</b>
<b>MASALA PAPAD</b>	<b>49</b>
<b>BUTTER PAPAD</b>	<b>49</b>
<b>PAPAD CHURI</b>	<b>79</b>
<b>RUMALI KHAKRA</b>	<b>149</b>

## **CURD PREPARATION**

<b>PLAIN CURD</b>	<b>79</b>
<b>VEG / BOONDI RAITA</b>	<b>89</b>
<b>ALOO MINT RAITA</b>	<b>109</b>
<b>PINEAPPLE RAITA</b>	<b>119</b>
<b>FRUIT RAITA</b>	<b>139</b>

## **CHAT CORNER**

<b>CHAT OF YOUR CHOICE</b>	<b>139</b>
<b>ALOO / CHANA / PAPAD / PAPDI CHAT / PEANUT CHAT</b>	
<b>CHANA ROAST</b>	<b>159</b>



## MAIN COURSE

### INDIAN CURRY

#### VEG JALFREZI

199

A Deep Fried Diced Mix Vegetable With Exotic Veg And Fenugreek, Whole Red Chillies Cooked In Tomato And Onion Gravy.

#### DUM ALOO KASHMIRI

219

A Barrel Potato Stuffing With Dry Fruit, Cheese And Paneer Cooked In Kashmiri Style Spice Gravy.

#### DUM ALOO PUNJABI

199

Baby Potatoes Cooked In Tangy Tomato Gravy

#### ALOO DO PYAZA

199

#### CHANA MASALA

199

Soaked Dried White Chickpeas Cooked In Onion Gravy.

#### STUFFED TOMATO / CAPSICUM

209

#### MIX VEG

199

Mix Veg Is Made By Cooking A Mixture Of Vegetables Together In A Traditional India Onion-tomato Gravy.

#### VEG CHULBULI

219

#### BHINDI MASALA

199

Garden Fresh Lady Finger Deep Fried And Cooked In Onion Gravy.

#### BHINDI KURKURE / BHINDI BHURJI

199

#### MASHROOM MASALA

219

Deep Fried Button Mushroom Cooked In Spicy Brown Gravy.

#### NAVRATNA KORMA

239

Diced Vegetable Are Cooked In A Creamy And Aromatic Gravy Of Yogurt, Coconut And Cashew Nuts Based.

#### MALAI KOFTA

239

Dumpings Of Paneer Chhese And Dry Fruit With Butter And Cheese Cooked In White Gravy.

#### VEG KOFTA

219

Dumpling Of Mashed Vegetables Cooked In Rich Onion Gravy.

#### CHEESE KOFTA

259

#### CORN PALAK

219

American Corn Cooked With Indian Spices In Spinach Gravy.



**METHI MUTTER MALAI****239**

A Combination Of Green Peas And Fenugreek Cooked With Cream And Cashew Nut Gravy.

**VEG KADAI****219**

A Mix Vegetable With Aromatic Spices And Capsicum ,onion Cooked In Brown Gravy

**VEG KASHMIRI/ HANDI / KOLHAPURI / MAKHANI****239**

All Time Favorite With Kashmiri Style, Tomato Spice Gravy.

**VEG AROMATIC SPICY****239**

A Mix Veg With Exotic Veg Cooked In Spinach And Mint Base Gravy.

**KADAI KHUMBH MASALA****229**

A Button Mushroom Cooked With Capsicum, Onion And Tomato Cooked In Brown Gravy.

**CHANA PESHAWARI****229**

Kabuli Chana Cooked With Tangy Gravy, Whole Spices And Garnished With Julien Ginger & Green Chillies.

**KAJU CURRY****279**

Whole Kaju Deep Fried Cooked In White Gravy Flavored With Cream And Cheese.

**KAJU MASALA****279**

Whole Kaju Deep Fried Cooked In Tomato Spice Gravy.

**BABY CORN MASALA****229****ALOO OFF YOUR CHOICE****219**

Jeera / Gobhi / Matter / Methi

**BHUTA MUSHROOM METHI PALAK****229**

Meti, Mushroom, Spinach Cooked With Fried Chilli, Sesame Seeds, Flavored With Fried Garlic.

**VEG GARDEN****269**

4 time off mix vegetable, onion, tomato, white, green

**VEG DIWANI HANDI****249**

Mix veg babycorn, mashroom, sweet corn steam in milk serve mild gravi

**VEG KHAJANA****249**

Cauliflower, beans, babycorn, Sweet Corn, Capsicum, Tomato ,brown Gravy, whole Red Chilly

**VEG JAYPURI****249**

A julian exotic vegetable, paneer, fresh cream, milk onion cashewnot gravi serve in roasted papad



<b>PALAK PANEER</b>	<b>229</b>
<b>PANNER LABABDAR</b>	<b>249</b>
Finger Pieces Of Paneer With Julienne Onion, Tomato, Capsicum Combination Of Tomato And Brown Gravy.	
<b>PANEER KADAI</b>	<b>249</b>
Cube Of Paneer With Onion, Capsicum, Tomato Some Whole Spice, Chillies Cooked In Brown Gravy Hint Of Mint.	
<b>PANEER AMRITSARI</b>	<b>249</b>
Cottage Cheese Cooked With Onions, Ginger, Garlic In Tangy Tomato Gravy.	
<b>PANEER RARA PUNJABI</b>	<b>269</b>
Cottage Cheese Cooked In Punjabi Style With Grated Cheese.	
<b>PANEER ANGARA</b>	<b>269</b>
Smoked Cottage Cheese Curry Is A Delicious Dish With Smoky Flavour.	
<b>PANEER BUTTER MASALA</b>	<b>229</b>
Rich & Creamy Curry Made With Paneer, Tomato Gravy.	
<b>MATTER PANEER</b>	<b>229</b>
Cottage Cheese With Green Peas Cooked In Onion And Tomato Gravy.	
<b>PANEER DO PYAZA</b>	<b>239</b>
Cottage Cheese With Pearl Onion Cooked In Brown Gravy.	
<b>PANEER BHURJI</b>	<b>249</b>
Grated Cottage Cheese Sauted With Green Chilly, Onion, Tomato, Served With Fresh Corianders.	
<b>PANEER MASALA</b>	<b>249</b>
Cottage Cheese Made With Onion, Tomato Gravy.	
<b>PANEER KOLHAPURI</b>	<b>259</b>
Cottage Cheese Cooked With Onion, Capsicum In Marathi Style.	
<b>PANEER PESHWARI</b>	<b>259</b>
North Indian Preparation Of Soft Cubes Of Cottage Cheese Cooked In A Rich Gravy Of Onions.	
<b>PANEER HANDI</b>	<b>259</b>
Cottage Cheese Sauted With Onion, Capsicum And Whole Spices Cooked In Spicy Tomato Gravy.	
<b>PANEER HYDERABADI</b>	<b>259</b>
<b>PANEER NAWABI</b>	<b>279</b>
<b>LAHORE KA PANEER</b>	<b>279</b>



## CHEF SPECAL ( SECRET RECIPE)

<b>NARGIS KOFTA</b>	<b>239</b>
<b>SAM SAVERA KOFTA</b>	<b>249</b>
<b>RAJASTHANI KOFTA</b>	<b>259</b>
<b>KOFTA JAHANUM KA</b>	<b>249</b>
<b>ALOO ANARKALI</b>	<b>239</b>
<b>RAS BHARI MOTI</b>	<b>249</b>
<b>PANEER MAKHANWALA</b>	<b>259</b>
<b>PANEER PATIYALA</b>	<b>259</b>
<b>PANEER PASANDA</b>	<b>279</b>
<b>PANEER TIKKA MASALA</b>	<b>279</b>
<b>KURCHAN WALA PANEER</b>	<b>299</b>
<b>BHATTI DA PANEER</b>	<b>299</b>
<b>PANEER KALEJI</b>	<b>299</b>

## DAL

<b>DAL FRY</b>	<b>149</b>
Tuar Lentil Tapered With Cumin Seed, Garlic, Ginger And Onion.	
<b>KADHI PAKODA</b>	<b>159</b>
Home Made Yogurt Tempered With Mustard Seed And Curry Leaves.	
<b>DAL TADKA</b>	<b>169</b>
Tapered With Cumin Seed, Garlic, Ginger And Onion.	
<b>DAL MAKHANI</b>	<b>209</b>
A Mixed Black Lentil Cooked Over Night On A Slow Fire, Tempered With Various Spice, Cream And Butter.	
<b>DHABE WALI DAL</b>	<b>189</b>
Rajma, Urad And Tuar Dals Are Cooked Well And Flavoured With Sautéed Onions, Garlic, Tomatoes And Spice Powders.	
<b>DAL PANCHRANGI</b>	<b>189</b>
Dal Panchrangi Is A Protein-packed Lentil Dish That Contains The Goodness And Nutritive Qualities Of 5 Different Dal .	
<b>MATKA DAL MAKHANI</b>	<b>269</b>
<b>DAL MUGLAI</b>	<b>189</b>
Lentils Cooked And Tempered With Delicious King Of Muglai.	



## INDIAN BREAD FROM CLAY OVEN

<b>TAWA ROTI</b>	<b>25</b>
<b>TAWA BUTTER ROTI</b>	<b>29</b>
<b>TANDOORI ROTI</b>	<b>25</b>
An Indian Flat Bread Made With Whole Flour, Cooked In Tandoor.	
<b>TANDOORI BUTTER ROTI</b>	<b>29</b>
<b>KHASTA / MISSI ROTI</b>	<b>39</b>
An Indian Flat Bread Made With Rawa & Missi Made By Gram Flour, Crispy Cooked In Tandoor.	
<b>LACHHA PARATHA</b>	<b>59</b>
<b>TAWA PARATHA</b>	<b>39</b>
<b>PLAIN NAAN</b>	<b>39</b>
<b>BUTTER NAAN</b>	<b>49</b>
A Double Refined Wheat Flour, Oven-baked Indian Flat Bread, Serve With Butter.	
<b>KHURMI NAAN</b>	<b>59</b>
<b>GARLIC NAAN</b>	<b>59</b>
A Traditional Naan Baked With Finely Chopped Garlic & Garnished With Cilantro.	
<b>CHEESE NAAN</b>	<b>79</b>
A Delightful Combination Of Traditional Naan With Grated Cheese.	
<b>CHEESE GARLIC NAAN</b>	<b>89</b>
<b>KASHMIRI NAAN</b>	<b>139</b>
<b>VEG ALOO KULCHA</b>	<b>149</b>
<b>VEG AMRITSARI KULCHA</b>	<b>169</b>
<b>MIX VEG KULCHA</b>	<b>159</b>
<b>ROTI BASKET</b>	<b>319</b>



## **RICE BIRYANI**

### **STEAM RICE**

Aged Basmati Rice Serve With Steamy Hot.

**109**

### **JEERA RICE**

Basmati Rice Tossed With Cummin Seeds

**139**

### **ONION / BUTTER RICE**

**149**

### **CURD RICE**

**149**

### **MASALA RICE**

**159**

### **VEG PULAO**

**179**

Aromatic Basmati Rice Tossed With Vegetable

### **PEAS PULAO**

**179**

Aromatic Basmati Rice Tossed With Fresh Green Peas

### **PANEER PULAO**

**209**

### **KASHMIRI PULAO**

**229**

### **DAL KHICHDI**

**189**

### **BUTTER DAL KHICHDI**

**199**

### **VEG HANDI BIRYANI**

**249**

Aromatic Preparation Of Basmati Rice Layered With Spiced And Vegetable Garnished With Nuts And Saffron.

### **VEG DUM BIRYANI**

**269**

Basmati Rice And Vegetable Cooked With Onion, Tomato, Capsicum And Saffron With Selected Spice Serve With Air Tight Seat On A Handi.

### **VEG MATKA BIRYANI**

**289**

Smoked Basmati Rice With Special Touch From 7 Spice



## INDO CHINESE CORNER

<b>CRISPY VEG TOSSED IN GRALIC SAUCE</b>	<b>229</b>
A Coated Diced Vegetables In China Sauce.	
<b>CHINESE / AMERICAN CHOUPSEY</b>	<b>269</b>
Soft Noodle With Juicy Exotic Vegetable In White Sauce.	
<b>DICED VEG WITH CASHEWNUTS</b>	<b>249</b>
Diced Vegetable Cooked With Cashew Nut Sauted With Whole Chillies & Garlic.	
<b>PANEER IN BUTTER LEMON SAUCE</b>	<b>279</b>
A Cottage Paneer Sauted In Ginger & Garlic With Black Pepper And Lemon Sauce.	
<b>PANEER FOUR SPICY</b>	<b>299</b>
<b>SHANGHAI SPRING ROLL</b>	<b>239</b>
<b>CHEESE SHANGHAI ROLL</b>	<b>249</b>

## RICE & NOODLES - ROM INDO CHINESE

<b>VEG FRIED RICE</b>	<b>179</b>
Fluffy Aromatic Rice Sauted With Shredded Vegetable.	
<b>SCHEZWAN FRIED RICE</b>	<b>199</b>
Fluffy Rice Sauted With Schezwan Sauce.	
<b>TRIPLE SCHEZWAN FRIED RICE</b>	<b>229</b>
<b>VEG SINGAPURI FRIED RICE</b>	<b>199</b>
Aromatic Basmati Rice Tossed With Shredded Vegetable And Soft Noodle.	
<b>SHANGHAI FRIED RICE</b>	<b>189</b>
<b>VEG CHOWMIN</b>	<b>179</b>
<b>VEG HAKKA NOODLES</b>	<b>199</b>
Soft Noodle Sauted With Julienne Vegetable And Onion, Capsicum With China Sauce.	
<b>VEG SCHEZWAN NOODLES</b>	<b>199</b>
Diced Vegetable Sauted With Cashew Nut & Whole Red Chillies.	
<b>CHILLY GARLIC NOODLES</b>	<b>209</b>



## SWEET

<b>HOT GULAB JAMUN</b>	<b>59</b>
An Exotic Fried Dumpling Of Cottage Cheese And Reduced Milk, Soaked Rose Flavored Syrup.	
<b>RASGULLA</b>	<b>79</b>
Soaked Milk Dumpling With Flavored Cardamom Sugar Syrup.	
<b>GAJAR KA HALWA</b>	<b>99</b>
Finely Grated Carrots Cooked On Slow Heat With Delicate Touch Of Cardamom Garnished With Nuts.	
<b>SHAHI TUKDA</b>	<b>139</b>
An Deep Fried Bread With Soaked Milk Serve With Nuts	
<b>HOT CHOCOLATE BROWNIE</b>	<b>159</b>
<b>HOT CHOCOLATE SIZZLING BROWNIE I/C</b>	<b>229</b>
<b>BAKED RASGULA</b>	<b>139</b>

## ICE - CREAM

<b>CHOICE OF ICECREAM</b>	<b>119</b>
Vanilla, Strawberry, Chocolate, Butterscotch, Kesar Pista	
<b>BANANA SPLIT</b>	<b>129</b>
Sliced Of Banana With Vanilla And Strawberry Ice-cream Garnished With Nuts & Crushes	
<b>TUITY FRUITY SPECIAL</b>	<b>219</b>
Fresh Fruit With Mixed Ice-cream, Nuts, Tuity Fruity And Crushes.	
<b>CHOICE OF FRIED ICECREAM</b>	<b>189</b>
<b>7 SPICE SPECIAL ICECREAM</b>	<b>239</b>
Three Type Of Ice-cream With Soaked Milk Cream, Nuts, Fresh Fruits And Crushes	

## HOT CREATION

<b>TEA</b>	<b>39</b>
<b>MASALA TEA</b>	<b>49</b>
<b>BLACK TEA</b>	<b>39</b>
<b>LEMON TEA</b>	<b>39</b>
<b>GREEN TEA</b>	<b>39</b>
<b>COFFEE</b>	<b>59</b>
<b>HOT MILK</b>	<b>69</b>





All Good Things Takes Tilme,  
Good Food Is Not An Exception,  
Please Give Us 20 Minutes To  
Serve You The Best!!!

**Thank You**



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