

# MISSION STATEMENT

To ongoingly offer value addition in all spheres, thereby inducing repeat visits by patrons. To recapture, recreate and replicate the Sankalp's unmatched dining experience maintaining the highest standards of quality, hygiene, service and customer delight in as many places as possible.

# CERTIFICATION

In March 1997, The Guinness Book of World Records awarded a "Certificate of Commemoration" to the restaurant chain for making a 25 Ft. long Dosa- the Largest Dosa in the World. Prepared on a 27 Ft. long Hot Plate (Tawa), a speciality that is prepared by a team of 16, carried by a crew of 10 and serves 25 people. Truly a record by any yardstick.

On February 12th 2006, Sankalp made 30 Ft. Long Dosa and created a new record !





# DRINKS

## LASSI

**LASSI (Sweet / Salted)** 7  
The traditional north Indian drink made by blending of yogurt with sugar or salt

☺ **MANGO LASSI** 7  
The traditional mango flavoured lassi

**NEERMOR-CHAAS** 6  
The authentic Indian blend of yogurt with salt, coriander and cumin seeds

**MAHARAJA MANGO LASSI** 11  
The king of all the Lassi with lots of dry fruits & tutti frutti

## MOCKTAILS

**LEMON SODA (Sweet / Salted / Jaljeera)** 7  
The Indian traditional cooler with options of sweet, salted and jaljeera

**JALJEERA COKE** 7  
Coke with an Indian twist

**LEMON LIME BITTERS** 9  
A popular drink made from an angostura bitters and lemonade. Also available as a cocktail.

**BLUE LAGOON** 9  
A wonderful orange flavoured fizzy drink with Blue Curacao. Also available as a cocktail.

**FALOODA** 12  
An Indian-Persian drink made from rose syrup, sweet basil seeds, lots of dry fruits and served with ice-cream

☺ **MILKSHAKES** 8  
Vanilla / Chocolate / Strawberry

**VIRGIN MOJITO** 9

## HOT DRINKS

**GINGER TEA** 5  
Ginger flavoured Indian tea

**FILTER KAPI** 5  
A special coffee from south India

## JUICE

**ORANGE** 5

**APPLE** 5

☺ **FROOTI** 5

**THUMS UP** 5

**BOTTLED WATER** 5

**SPARKLING WATER** 6

**SOFT DRINK** 5  
Coke / Coke no sugar / Fanta / Sprite



## BEER

KINGFISHER	8	AMRUT SINGLE MALT (Indian)	12
HAYWARD 5000	10	BLACK DOG (Indian)	10
PURE BLONDE (Low Carb)	8	100 PIPER (Indian)	10
HANN SUPER DRY (3.5%)	8	OLD MONK RUM (Indian)	9
CORONA	8	JOHNIE WALKER BLACK LABLE	8
HEINEKEN	8	CHIVAS REGAL 12YR	8
ASAHI	8	GLENFIDDICH	9
LITTLE CREATURES PALE ALE	9	BACARDI	7
CARLTON ZERO (Non Alcoholic)	8	JACK DANIEL'S	8

## SPIRIT

		BOMBAY SAPPHIRE	7
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## RED WINE

FRANKLIN TATE ESTATES SHIRAZ (Margaret River)	7 / 28
PEPPER JACK SHIRAZ CABERNERT (SA)	33
VASSE FELIX CARBERNET MERLOT (Margaret River)	35
DEVIL'S CORNER PINOT NOIR (Tasmaia)	30

## WHITE WINE











JACOB CREEK CLASSIC CHARDONNAY (SA)	7 / 18
OYSTER BAY SAUVIGN BLANC (NZ)	36
JACOB CREEK TWIN PICKINGS SAUVIGNON BLANC MOSCATO	30

## COCKTAILS



PAN KI DUKAN	15
Made from real betel leaf, gulkand and vodka. This drink will take you to "Paan ki Dukaan"	
SHARABI MANGO LASSI	15
A concoction of classic mango lassi and coconut rum. Go on a journey from Punjab to the Caribbean to Ireland.	
JAMUNTINI	15
A popular martini with a jamun twist !!! Jamun is also known as Java Plum - A fruit native to India	
VODKA SHIKANJI	15
A popular summer drink just got better. Vodka is shaken with Shikanji (The traditional Indian lemonade) with a hint of black pepper, fresh lime and mint leaves	
ROOH AFZA COSMOPOLITAN	15
This sassy 'Cosmo' will make you blush. A cocktail made with vodka and an authentic rooh afza syrup	
MIRCH MUMTAZ	15
A complex cocktail of chilli infused with vodka and OJ. This drink will make your taste buds dancing with Bollywood moves	
ANARKALI	15
Pomegranate juice with vodka and rose water!!! Feel the essence of Love.	
PINA COLADA	15
MARGARITA	14
MOJITO	14

BYO wine only. Corkage \$5 per person only.

# SOUP

 <b>TOMATO SOUP</b> A soup made from ripe red tomatoes served with bread crumbs	7
  <b>HOT &amp; SOUR SOUP (Add Chicken +\$3)</b> A dark brown Chinese soup with ginger, garlic and fried vegetables	7
  <b>MANCHOW SOUP (Add Chicken +\$3)</b> Indo chinese soup with fried noodles	8
  <b>SWEET CORN VEGETABLE SOUP (Add Chicken +\$3)</b> Corn soup with vegetables	7
   <b>RASAM</b> South Indian thin lentil soup	7








# SURPRISING SIZZLERS

 <b>ASSORTED VEGETARIAN BAR-BE-CUE SIZZLER</b> An assortment of barbecued Hara Bhara Kababs, Onion Bhaji, Paneer Tikka and Samosa served on sizzler plate with an Indian sauce	23
 <b>TANDOORI CHICKEN (Half / full)</b> The traditional tandoori chicken marinated with curd and chef's special spices	19 / 29



# STARTERS

(Vegetarian South Indian Delicacies)	
   <b>MASALA PAPAD</b> Fried pappadum garnished with tomatoes, onions and secret spices	5
   <b>MASALA BOONDI</b> Fried lentil balls with onion, tomatoes and special masala	6
  <b>VEGETABLE UPPUMA</b> A healthy snack made from semolina	6
    <b>CHIPS 'N' CHIPS</b> French fries with options of Molagai podi / Plain / Salted/ Masala	7
  <b>TELANGANA ALOO</b> Spicy tangy potato wedges tossed in a special masala	11

(Vegetarian North Indian Delicacies)	
 <b>PANEER TIKKA</b> Chunks of cottage cheese, marinated in curd, Indian herbs and barbecued	16
 <b>ONION BHAJI</b> Onion Bhaji is deep-fried to golden perfection, ensuring a satisfying crunch with every bite	17
   <b>HARA BHARA KABAB (6 Pieces)</b> Deep fried tikki of spinach and green vegetables, blended with Indian herbs	14
  <b>SAMOSA (2 PIECES)</b> Indian puff pastry filled with flavoured potato and peas	10

(Non Vegetarian South Indian Delicacies)	
 <b>KOZHI SUKHA</b> Pepper tempered chicken semi-dry gravy	15
 <b>LAMB PEPPER FRY</b> A semi-dry lamb cooked with South Indian spices	17
<b>SOUTHERN CRISPY FISH FINGER</b> Fish fingers tossed in South Indian spices	19

(Non Vegetarian North Indian Delicacies)	
 <b>CHICKEN TIKKA</b> Succulent pieces of boneless chicken, marinated with red chilli paste and curd	17
<b>FISH AMRITSARI</b> A battered fried fish in an Amritsari style	19
 <b>PRAWNS AMRITSARI</b> A battered fried prawn in an Amritsari style	20





## CHAAT

## INDO-CHINESE

<b>CHOLE BHATURE</b> Chickpea curry with fried flatbreads served with riata & pickle.	18
<b>PAV BHAJI</b> A spiced mixture of mashed vegetables in a thick gravy served with buns.	17
<b>SAMOSA CHAAT</b> Spicy chickpeas are served with samosa and dollops of yogurt and chutney.	15
<b>PAPADI CHAAT</b> Crispy fried-dough wafers served with boiled potatoes, yogurt sauce, tamarind and coriander chutneys	15
<b>ALOO TIKKI CHAAT</b> Stuffed potato patty with yogurt, different chutneys, and spices.	10
<b>PANI PURI / GOLGAPPE</b> Hollow, crispy-fried puffed ball filled with potato, chickpeas, spices, flavoured mint water and tamarind chutney.	13
<b>SEV PURI</b> Crispy-fried puffed balls are topped with flavourful condiments, veggies, herbs, ground spices and more.	13
<b>DAHI PURI</b> Crispy-fried puffed balls are topped with yoghurt, boiled potatoes, garlic, tamarind, sweet chutney.	13
<b>BHEL</b> Slightly sweet, spicy & sour tasting snack made with puffed rice, chutneys, chickpeas & sev.	11
<b>NEW MOMOS (Steamed / Fried)</b> Deliciously steamed dumplings, bursting with flavour.	18
<b>PANEER CHILLI MILLI</b> Crispy fried cottage cheese topped with onions, capsicum, garlic, and Indian spices.	16
<b>DRY MANCHURIAN</b> A tasty Indo Chinese dish of fried veggie balls in a spicy, sweet, and tangy sauce.	16
<b>GRAVY MANCHURIAN</b> A tasty Indo Chinese dish of fried veggie balls in a spicy, sweet, and tangy sauce with gravy.	17
<b>HAKKA NOODLES</b> Stir-fried noodles with veggies and sauces.	16
<b>NOODLES MANCHURIAN</b> Stir-fried noodles with veggies, sauces and manchurian dumpling.	17
<b>FRIED RICE</b> Stir-fried rice in Indo-Chinese style.	15
<b>NEW MANCHURIAN FRIED RICE</b> Stir-fried rice in Indo Chinese style with Manchurian balls.	17
<b>NEW PANEER FRIED RICE</b> Stir-fried rice in Indo Chinese style with Paneer.	17
<b>NEW CHINESE BHEL</b> A delightful fusion of rice, noodles, vibrant veggies, manchurian ball and zesty sauces.	18





## IDLI STALL

## VADA

(Idli is a steamed rice cake)

☺🌱🌾🌿	<b>IDLI LITTLES</b> Mini idlis	9
☺🌱🌿	<b>BUTTER IDLI / GHEE IDLI</b> Mini idlis topped with butter or Ghee	11
☹🌱🌿	<b>IDLI VADA</b> A combination of idlis and fried lentil doughnuts	14
☹🌱🌿	<b>RASAM IDLI</b> Pieces of idlis dipped in rasam	13
☺🌱🌿	<b>CHEESE IDLI</b> Mini idlis topped with cheese	12
☹🌱🌿	<b>VAGHAR IDLI</b> Little idlis tossed in a special masala	13
☹🌱🌿	<b>MASALA VEGETABLE IDLI</b> Tangy little idlis flavoured with garlic and south Indian masala	13
☹🌱🌿	<b>COCKTAIL RICE CAKES</b> Pieces of little idlis tossed with molagai podi and butter	13
☹🌱🌿	<b>CHETTINAD RICE CAKES</b> Spicy little idlis tossed in Chettinad gravy	13

(Medu Vada is fried lentil doughnut)

☹🌱🌿	<b>MEDU VADA</b> Deep fried lentil doughnuts	13
☹🌱🌿	<b>RASAM VADA</b> Vada dipped in rasam	14





## DASHING DOSA

## SPECIALITY DOSA

 	<b>TRADITIONAL DOSA (Plain / Masala)</b> Dosa with garlic chutney and potato masala	18
 	<b>GOLDEN CRISP DOSA</b> Simple, tastier dosa served in a cone shape	15
 	<b>ONION DOSA (Plain / Masala)</b> Dosa with chopped onions and garlic chutney	18
 	<b>SUPER PAPER DOSA (Plain / Masala)</b> Thin crispy long dosa	18
 	<b>MYSORE CHATPATA DOSA (Plain / Masala)</b> Spicy dosa with mysore and garlic chutney	19
 	<b>NILGIRI DOSA (Plain / Masala)</b> Mint flavour dosa	18
 	<b>CHEESE DOSA (Plain / Masala)</b> Dosa with a generous helping of cheese	19
	<b>CHEESE CHILLI GARLIC DOSA (Plain / Masala)</b> Famous cheese dosa with chilli and garlic chutney	20
	<b>CHOCOLATE DOSA</b> Dosa with nutella and butter	16
 	<b>SPRING VEGETABLE DOSA (Add cheese + \$3)</b> Dosa loaded with spring vegetables	18
	<b>CHETTINAD SPICY DOSA</b> A crisp spicy dosa with a filling of vegetable prepared in Chettinad style.	18
	<b>SPICY SCHEZWAN DOSA</b> A Chinese twist to the traditional dosa with noodles	19
	<b>KEERAI CHEESE GARLIC DOSA</b> Spinach and cheese dosa with a hint of garlic	18
 	<b>SPECIAL INDIAN BHAJI DOSA (Add cheese + \$3)</b> Dosa with a special filling of Bombay pav bhaji mix	20
 	<b>KARA MURA DOSA (Plain / Masala)</b> Butter paper dosa with molagai podi in its layer	19
	<b>PANEER DOSA</b> Dosa with a filling of Spicy paneer mix	20
 	<b>CHEESE CORN DOSA</b> Dosa with corn, cheese and tomato chutney	18
 	<b>THREE BARREL DOSA</b> Mini size combination of mysore, pudina and plain dosa	20
(Non Vegetarian dosa)		
	<b>CHETTINAD EXPRESS DOSA</b> Minced chicken prepared in Chettinad spice and stuffed in dosa	20
	<b>TANDOORI CHICKEN DOSA</b> Chicken pieces marinated with tandoori masala in dosa	20

Add cheese +\$3

 Kids Special  Option of - No Onion & Garlic  Option of Vegan  Option of Gluten Free







## RAVISHING RAVA

## AMAZING UTHAPPA



Rava dosa is the traditional South Indian dosa made from cream of wheat and semolina

- |   |  |           |
|---|--|-----------|
|   | <b>CRISP 'N' CRUNCHY RAVA</b> (Plain / Masala)<br>Dosa made from semolina flour                              | <b>19</b> |
|    | <b>ONION RAVA</b> (Plain / Masala)<br>Rava dosa with onions  | <b>20</b> |
|    | <b>ONION CHILLI GARLIC RAVA</b> (Plain / Masala)<br>Rava dosa with onions, green chillies and garlic chutney | <b>20</b> |
|    | <b>SCHEZWAN ONION RAVA</b><br>A chinese twist to the rava dosa with Noodles                                  | <b>20</b> |

### AMAZING UTHAPPA

- |   |  |           |
|---|--|-----------|
|          | <b>DOUBLE ROAST - PLAIN</b>  | <b>13</b> |
|          | <b>DOUBLE ROAST - TOPPING</b><br>(Select from : Onion / Tomato / Carrot / Capsicum / Mix Vegetables)               | <b>19</b> |
|     | <b>ONION TOMATO CHILLI UTHAPPA</b><br>(Uthappa topped with onion, tomato, and chilli)                              | <b>19</b> |
|          | <b>SPECIAL TOMATO MASALA UTHAPPA</b><br>A delicacy prepared using the secretive method, topped with vegetables     | <b>19</b> |
|    | <b>PANCHAVARNA UTHAPPA</b><br>An assortment of five different types of uthappas                                    | <b>20</b> |
|     | <b>CHENNAI PIZZA UTHAPPA</b><br>Crispy uthappa that tastes like pizza  | <b>20</b> |
|    | <b>TOMATO CORN UTHAPPA</b><br>A jain speciality  | <b>19</b> |
|    | <b>BUTTER MASALA UTHAPPA</b><br>The traditional uthappa topped with lots of molagai podi, potato masala and butter | <b>19</b> |

(Non Vegetarian South Indian Delicacies)

- |   |   |           |
|---|---|-----------|
|  | <b>CHETTINAD EXPRESS UTHAPPA</b><br>Minced chicken prepared in Chettinad spice and stuffed in uthappa | <b>21</b> |
|  | <b>TANDOORI CHICKEN UTHAPPA</b><br>Tandoori chicken stuffed between two thin layered uthappa          | <b>21</b> |

Add cheese +\$3

 Kids Special  Option of - No Onion & Garlic  Option of Vegan  Option of Gluten Free



# INDIAN CURRIES



🍴🌱	<b>PANEER HANDI</b> Cubes of cottage cheese, onions and capsicums cooked on low heat with brown gravy served in handi	22
🍴🌱	<b>PANEER KADAI</b> Cubes of paneer, onions and green bell peppers tossed in Indian gravy with whole spices	22
	<b>PANEER TIKKA MASALA</b> Marinated paneer pieces which are barbecued and cooked with makhni gravy	22
🍴🌱	<b>PALAK PANEER</b> Mildly spiced cottage cheese prepared with spinach and garlic	22
🍴	<b>PANEER METHI GARLIC</b> Cubes of cottage cheese cooked with fresh fenugreek and garlic	22
🍴🌱	<b>PANEER BUTTER MASALA</b> Cottage cheese delicacy with red gravy and butter	22
🍴🌱	<b>PANEER BALTI</b> Two different paneer gravies served in a balti	22
🍴🌱	<b>PANEER AFGHAN BHURJI</b> Semi-dried preparation of shredded paneer with onions and capsicums	22
🍴	<b>PANEER TAWA MASALA</b> Marinated paneer in tawa style preparation	22
🍴	<b>PANEER ACHARI</b> It is a spicy, tantalizing paneer curry with pickle like taste	22
<b>NEW</b> 🍴🌱	<b>SHAHI PANEER</b> Indulge in the regal flavors of our Shahi Paneer, where tender cottage cheese meets a rich, creamy sauce fit for royalty.	22
🍴	<b>KHOYA KAJU (SWEET CURRY)</b> Cashew nuts cooked in khoya rich sweet gravy with cream	22
🍴🌱	<b>KAJU MASALA</b> Cashew nuts cooked in rich brown gravy	22
🍴	<b>MALAI KOFTA</b> Fried cottage cheese balls cooked in mild tomato gravy	22
🍴🌱🌱	<b>VEG. DIWANI HANDI</b> Garden fresh vegetables cooked with aromatic spices and served in a handi	20
🍴🌱🌱	<b>VEG. JAIPURI</b> Mixed vegetables simmered in brown gravy and topped with pappadum	20
🍴🌱🌱	<b>VEG. JALFRAZEE</b> Tangy vegetable curry with julienne capsicums and onions	20
🍴🌱🌱	<b>CHETTINAD KORMA</b> Mixed vegetables prepared in a spicy Chettinad style	20
🍴🌱🌱	<b>VEGETABLE KORMA</b> South Indian coconut flavored mix vegetable	20
🍴🌱🌱	<b>MUSHROOM MUTTER MASALA</b> Mushroom cooked with garden fresh peas	20





## INDIAN CURRIES



<b>BUTTER CHICKEN</b> Barbecued chicken tikka cooked with tomatoes & butter sauce	25
<b>KADAI CHICKEN</b> Boneless chicken prepared with an amalgamation of onions, capsicums and coriander seeds	25
<b>CHICKEN METHI GARLIC</b> Boneless chicken cooked with fresh fenugreek and garlic in red gravy	25
<b>CHICKEN TIKKA MASALA</b> Barbecued chicken tikka cooked with onions, capsicums and red gravy	25
<b>CHICKEN CURRY</b> The traditional dhaba style prepared with chicken curry	25
<b>CHICKEN MUSHROOM MASALA</b> Mushroom and Chicken cooked with butter and brown gravy	25
<b>MADRAS CHICKEN MASALA</b> Boneless chicken prepared in south Indian masala	25
<b>BLACK PEPPER CHICKEN CURRY</b> Pepper tempered chicken curry	25
<b>CHICKEN CHETTINAD</b> Chettinad style aromatic delicacy of chicken	25
<b>CHICKEN / LAMB VINDALOO</b> Chicken / Lamb curry packed with vindaloo sauce	25
<b>MANGO CHICKEN</b> A delicious baked chicken with sweet chunky mango sauce	25
<b>CHICKEN KORMA</b> A traditional Indian dish that's light and flavorful curry made with tomato paste, spices and cream thats buttery and completely delicious	25
<b>BHUNA LAMB</b> Succulent pieces of lamb, cooked with coriander and ginger flavoured tomato gravy with onions and capsicums	26
<b>LAMB SPINACH</b> Tender lamb pieces cooked in spinach gravy	26
<b>LAMB ROGANJOSH</b> The traditional Kashmiri lamb delicacy garnished with coriander and ginger julienne	26
<b>LENTIL LAMB</b> A specialty of Peshawar, an exotic combination of daal and lamb	26
<b>LAMB MILAGU CURRY</b> Lamb cooked in special masala with black pepper	26
<b>GOAT CURRY</b> Dhaba style preparation of goat curry	26
<b>GOAT VINDALOO</b> Slow cooked goat pieces in hot and tangy blend, finished with Vinegar	26
<b>GOAT ROGANJOSH</b> A Traditional Kashmiri goat delicacy garnished with coriander and ginger julienne	26
<b>PRAWNS VINDALOO</b> Slow cooked prawns pieces in hot and tangy blend, finished with Vinegar	26
<b>PRAWNS MALABARI CURRY</b> Prawn cooked with masala and coconut sauce n gravy and coconut milk	26
<b>BENGAL FISH CURRY</b> Chunks of fish, cooked in tomato gravy, flavoured with mustard seeds and curry leaves	26
<b>GOAN FISH CURRY</b> Fish cooked with brown gravy and coconut milk	26



Kids Special



Option of - No Onion & Garlic



Option of Vegan



Option of Gluten Free





## INDIAN BREADS

## CHOICE OF DAL

## BASMATI KHAZANA

🌱🌱	PLAIN ROTI	4
🌱	BUTTER ROTI	4
🌱🌱	LACHCHA PARATHA	6
🌱	PLAIN NAAN	4
🌱	BUTTER NAAN	5
	GARLIC NAAN	5
🌱	CHEESE NAAN	5
	CHEESE GARLIC NAAN	6
🌱	CHILLI NAAN	5
🌱	CHEESE CHILLI GARLIC NAAN	6
	CHEESE CHILLI NAAN	6
	CHILLI GARLIC NAAN	6
🌱	PESHAWARI NAAN	7

🌱	DAL FRY	18
	Yellow lentils tempered with butter, cumins and red chillies	
🌱	DAL MAKHANI	18
	Assorted lentils cooked in an authentic recipe on a low heat and thickened with cream and butter	

🌱🌱🌱	STEAMED RICE	5
🌱🌱🌱	SAFFRON RICE	6
🌱🌱🌱	JEERA RICE	7
	Seasoned boiled rice tossed in butter and cumin seeds	
🌱🌱	CURD RICE	8
	South Indian curd rice - The bagala bath	
🌱🌱🌱	SPECIAL VEGETABLE PULAO	12
	Fresh vegetable and rice prepared in dry tawa style	
🌱🌱🌱	TAWA PULAO	15
	(Tawa pulao is a popular Mumbai street food of rice and vegetables sauteed together with pav bhaji masala and other spices-herbs.)	
🌱	VEG. AWADHI DUM BIRYANI	19
	Rice stir-fried in aromatic spices, herbs and fresh vegetables cooked in dum style. Also served with raita and pappadum	
NEW	PANEER BIRYANI	20
	An authentic dum styled paneer biryani served with raita and pappadum	
	CHICKEN SOFIYANI BIRYANI	20
	Sufi recipe of chicken biryani served with raita and pappadum	
	LAMB BIRYANI	22
	An authentic dum styled lamb biryani served with raita and pappadum	
	GOAT BIRYANI	22
	An authentic dum styled goat biryani served with raita and pappadum	



## ACCOMPANIMENTS

RAITA (Boondi / Vegetable)	5
ONION SALAD	5
GREEN SALAD	5
PAPPADUM (3 Pieces)	3
PICKLE	3
CONDIMENTS	3

## ICECREAMS & DESSERTS

<b>SIZZLING BROWNIE</b> Chocolate brownie with vanilla ice cream on a sizzler plate	13
<b>KULFI (Pistachio / Mango / Indian Pan)</b> The traditional Indian Ice-Creams	7
<b>ICECREAM (Chocolate / Strawberry / Vanilla)</b>	7
<b>INDIAN ICE CREAM (American Dry Fruits / Rajbhog / Butter Scotch)</b>	7
<b>GAJAR HALWA</b> A slow cooked traditional Indian pudding made by simmering carrots in milk.	7
<b>GULAB JAMUN</b> Sweetened fried khoya dumplings	7
<b>RASMALAI</b> Disc-shaped curdled milk dumplings cooked in sweetened thick milk	7



### \*Terms & Conditions

- No split bill.
- No Smoking
- Order once placed will not be cancelled
- Some items may contain coconut,nuts,dairy,fish,wheat,onion and garlic
- Please inform us in advance of any dietary requirements and/or any food allergies
- Outside food / drink / alcoholic beverages are strictly prohibited
- Service time 25 to 35 minutes after placing the order
- Right of admission reserved
- Misbehavior or abusive language will not be tolerated
- Cakeage charges apply



### India

Ahmedabad Anand Bhavnagar Bhuj  
Bhopal • Bilaspur • Bharuch • Bhilwara • Gandhidham • Gandhinagar  
Gurugram • Gwalior • Hoshiarpur • Indore • Jaipur • Jamnagar • Jodhpur • Kota  
Kolkata • Mandasor • Mehsana • Morbi • Mt Abu • Mumbai • Nadiad • Nagpur  
New Delhi • Palanpur • Palitana • Pune • Rajkot • Raipur • Ratlam  
Surat • Surendranagar • Udaipur • Vadodara

### USA

New Jersey-Edison New Jersey-Somerset Texas-Plano

### AUS

• Perth Westminster	• Sydney Wentworthville	• Gold Coast Surfers Paradise	• Sunshine Coast Maroochydore
• Brisbane Annerley Aspley	• Melbourne Hoppers Crossing Hampton Park	• Canberra Belconnen	

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