



An invitation to experience the art of Indian, Chinese & Continental cuisine in its true sense. And for that no appreciation course needed.

just TASTEBUDS.

Nothing beats the experience of being taken on a gstronomical

Journey to your homeland shile you sit

Back and enjoy the Lazeez brew an appetizing concoction of

Spices and condiments.

At Lazeez, gracious hospitality blends with

Home grown & inherited cuisine from our Chef. The restaurant

Signature dishes include Mouth watering Kebabs, Soups

And also the flavorful Continental section. And to wrap up the dining nothing

Like a sweet endings to this gastronomical journey.

Indulge in the fine taste at Lazeez

#### Breakfast Menu

Kick starts your day with our breakfast
Timing7.am to 10.am

Buffet Breakfast at Lazeez Restaurant @550

#### Indian Breakfast @500

Cereals with Hot / Cold Milk
South Indian or Indian Delicacy of the day
Fresh Juice/Butter Milk
Tea/Coffee

#### Continental Breakfast @500

Sandwich Bread/Croissant
Toast with Butter L Jam
Fresh Juice
Fresh Fruit Platter/Cereals
with Hot / Cold Milk
Tea/Coffee

#### American Breakfast @550

Grilled Sausages (2)
Eggs to Order (2)
Hash Brown Potatoes
Waffles/Pan Cake with Whipped Cream
& Maple Syrup/Cereals with Milk
Toast with Butter & Jam
Fresh Juice
Tea/Coffee

## SOFTBEVERAGES

### MOCKTAIL/BEVERAGE

Fruit Punch Mixed fruit juice with vanilla ice cream	250
Mint Mojito  Muddled lemon chunk, brown sugar, mint I crushed ice topped with sprite	250
Watermelon Mojito Watermelon chunks muddled with fresh mint & lemon in lemonade	250
Blue Hawaiian Sprite with blue curacao syrup	250
Cool-Cool Strawberry Strawberry crush with lemon juice with crushed ice	250
Orange Blossom  A compelling concoction prepared with pulpy orange juice mixed with ginger ale, mint leaves, brown sugar and lemon juice	250
Cold Coffee with Ice Cream	225
Ice Tea Lemon/Peach	150
Red Bull	200
Hot Chocolate Milk	170
Lassi Sweet/Salted	150
Butter Milk	125

Fresh Hot Coffee (Cappuccino / Americano / Espresso / Latte)	250
Tea Green/Black/Lemon/Masala	95
Diet Coke	100
Fresh Fruit Juice	120
Fresh Lime (Soda/Water) Sweet/Salted/Mixed	100
Aerated Drink Cola/Orange/Lemonade	80
Packaged Drinking Water	45
Thick Shakes	
Snowy Vanilla Vanilla Ice cream topped with milk and essence and blended till smooth	330
Pink Strawberry  Scoop of Strawberry Ice cream L pulp, blended with full cream milk with crushed Ice	330
Kit-Kat Shake Famous Kit Kat Biscuits crushed with milk Lcombination of vanilla-chocolate Ice cream	330
Oreo Shake Need no description, Everyone's favorite Shake	330
Brownie Cake Shake  Walnut brownie with fresh walnuts blended  with chocolate syrup & Ice cream, topped with crushed brownie	330

## SOUPS

Tomato Dhaniya Shorba	250
	230
Tomato soup flavoured with fresh coriander	
Dal Charles	250
Dal Shorba	250
Indian style lentil shorba is a healthy and light soup	
Cream of Tomato	250
A hearty puree of fresh seasoned tomatoes	
done with homemade mother's recipe	
Cream of Mushroom	250
Infused with thyme and topped with garlic flakes	
Cream of Vegetable	250
A fantastic and easy winter warmer great with grated cheese	
Lemon Coriander Soup	250
A clear soup with lemon and coriander	230
J. Caur Soup with amon and coramic	
Veg. Man chow Soup	250
	230
A moderately spiced thick soup with chopped mushroom, vegetables, ginger & chilli	
chopped musicroom, vegetables, ginger & chili	
Dag Carret Com Cours	250
Veg. Sweet Corn Soup	250
The famous soup with corn	
Veg. Hot & Sour Soup	250
A combination of spicy and sour with mushroom and vegetable	
Veg. Talumien Soup	250
Slices of fresh vegetables with noodles topping	
为一个人,一个人的人,他们就是一个人的人,他们就是一个人的人。 第一个人的人的人的人的人的人的人的人的人的人的人的人的人的人的人的人的人的人的人的	
Veg. Clear Soup	250
A clear steamed Soup with vegetables	

## NON-VEG •

Cream of Chicken Soup made from chicken, simmered with various other ingredients	275
Chicken Man Chow Soup  A moderately spiced thick soup with chicken	275
Chicken Hot & Sour Soup  Moderately spicy & sour chicken stock thickened with Chinese veggies & chicken	275 1
Chicken Sweet Corn Soup The famous soup with chicken	275
Chicken Clear Soup  A clear steamed soup with chicken	275
Chicken Talumein Soup Slice of fresh vegetable and chicken with noodles topping	275

## TANDOORE SE

Paneer Shashlik Sizzler  All times favourite Paneer tikka served on sizzler  and flambeed on your table	375
Achari Paneer Tikka  Paneer cubes flavoured with mustard L cooked  with a pickle spiced marination	375
Zataar Crusted Paneer Tikka  Malai paneer in cream cheese pepper marinade, grilled in tandoor, dusted with Zataar	375
Dum Sofiyana Paneer Tikka Cubes of Paneer, stuffed with fennel – scented mint chutney and raisins, Grilled in the tandoor and then finished on dum	375
Sabz Shahi Seekh Kebab  Mince of assorted vegetables coated with cashew nut & grilled to perfection	375
Dum Key Khumb  Fresh mushrooms blended with Lucknowi spices and cooked in clay oven	375
"Lazeez" Special Dahi Kebab Delicacy ofhouse-hung curd marinated with Indian spices	375
Dahi Key Sholay Bread pockets stuffed with masala yoghurt and deep fried	375
Royal Hara Bhara Kebab Spinach flavour patties stuffed with cheese and dry fruits	375

Cheese Corn Roll	375
Mix of cottage cheese and fresh corn mince spiced	
with Indian herbs, rolled and deep fried	
Tandoori Soya Chap	375
Soya chap marinated with chef's secret spices	
Afalani Malai Chan	275
Afghani Malai Chap	375
Lightly spicy up soya chaps in cream marination	
Tan bari ala Chatasta	2.50
Tandoori Aloo Chatpata	350
Baby potato marinated in a mix of spices	
and oven-grilled, tossed in mint chutney	
Tandoor Ki Bahaar	550
An assorted tandoori platter from vegetarian choice of kebab	330
An assorted talabort platter from vegetarian thouse of Revalo	
NON-VEG •	
Tandoori Fish Tikka	700
Barbecued fish in tangy spice & yogurt	
Karipatta Macchi Tikka	700
Fish marinated with curry leaves and hung yoghurt	
Tandoori Murg Frontier	475
Chicken grilled in traditional frontier style	
Murg Afghani	475
Tender pieces of chicken, marinate in cream,	
curd spices A Bar-Be-Que in clay oven	
Achari Murg-Tangri	490
Skewered chicken drumsticks marinated	
overnight in yogurt and pickle spiced marination	

Grilled Chicken Tikka Sizzler  An all-time favourite chicken tikka served on sizzler  and flambeed by our chef on your table	490
Murg Kali Mirch Tikka Gently marinated chicken kebab flavoured with crushed pepper	490
Murg Malai Tikka Smooth marinade of yoghurt, cheese L cream, fit for a king	490
Murg Tikka Lehsuni  Boneless chicken chunks in hung curd marinated with fresh garlic	490
Lahori Murg Gilafi Seekh Skewered velvet chicken with colourful garb of veggies, char-grilled	490
Changezi Seekh Kebab  Lamb mince flavored with garlic, ginger, chilies & coriander	575
Pind Boti Kebab  Tender boneless mutton marinated overnight in Indian spices and char grill	650
Tandoor Ki Bahaar  An assorted tandoori platter from non-vegetarian choice of kebab	650

## CHINESE STARTERS

Vegetable Spring Roll Mixed vegetable wrapped in flour skin and golden fried	330
Cigar Rolls Dim sum sheets stuffed with vegetables served sweet Chilli sauce in shot glass	360
Fried Baby Corn Hot Garlic Crispy baby corn tossed in medium spicedchilli garlic sauce	360
Corn Salt 'n' Pepper Crispy fried corn tossed with onion & mulled pepper	360
Crispy Thai Vegetables in Sweet Chilli Sauce "Yam Phak Crob" A Thai recipe of crispy fried broccoli, baby corn, carrots & cauliflower in Thai sweet chilli sauce	360
Spicy Cheese Balls Mix of potato and processes cheese flavored with herbs and deep fried, served in schezwan sauce	380
Veg. Manchurian Vegetable dumpling cooked in Manchurian sauce	360
Crispy Lotus Stem in Honey Chilli Sauce Lip smacking delicious Thai style sweet and spicy Lotus Stem	360
Chilli Paneer Cubes of cottage cheese battered fried tossed with onion and bell pepper	380
Chilli Mushroom Crispy fried mushrooms finish in chilli sauce with vegetables	380

Crispy Potato in Choice of Honey or Chilli Sauce	350
Crispy potatoes tossed in your choice of chilli sauce or	
honeychilli sauce Ltopped with seismic seeds	
Chinese Platter	550
An assortment of Chinese starters	330
An assortment of Chinese starters	
NON-VEG •	
Chilli Garlic Fish	550
Slice of the crisp bettered fried fish slices with veggies	330
Lemon Fish	550
Crisply fried tossed in lemon sauce	
Spicy Lemon Chicken	490
Chunks of chicken with green pepper in lemon sauce	
Honey Glazed Chilli Chicken	490
An age-old favourite	400
Chicken-65	490
Dice of chicken bettered fried Itossed with	
curry leaves and mustard Seeds	
Chicken Manchurian	490
Chicken Manchurian is flavourful mix of veggies, chicken L soy sauce	490
Shredded chicken battered fried tossed in Thai Sweet Chilli Sauce	
The state of the s	
Calypso Chicken Lollypop	460
Hot I spicy lollipops in calypso sauce	
Demises a of The agrees	160
Drums of Heaven  Down fried chichen gwings tossed in squart spice square	460
Deep-fried chicken wings tossed in sweet, spicy sauce	
Chinese Platter	590
An assortment of Chinese starters	

#### DIM SUM

Order your favourite Dim Sum from Flavourful Wraps- (Regular, Beetroot, Spinach)

#### Choice of fillings-

Mix Veggie	275
Soya	300
Paneer	300
Corn & Cheese	300
Chicken	325

#### Steamed Dim Sum

Fried Dim Sum

#### Tandoori Dim Sum

(Available in Tandoori/Afghani/Achari Marinades)

Kurkure Dim Sum (Crispy Crumbled Fried) (Dim Sum Served with Spicy Tandoori Chutney, Schezwan Sauce & Creamy Mayo dips)

### LAZEEZ HANDI

Kadhai Paneer Cottage cheese cooked in spicy Kadhai masala flavoured with capsicum and coriander seed	450
Paneer Lababdar Cubes of cottage cheese cooked in tomato and onion gravy	450
Paneer Tikka Masala Char grilled cottage cheese cooked with roasted vegetable in spicy gravy	450
Paneer Butter Masala Cubes of cottage cheese in chopped Masala L mildly sweet tomato gravy	450
Palak Paneer Cubes of cottage cheese cooked in spinach puree and topped with cream & butter	450
Tawa Paneer Masala Paneer cooked in rich spicy gravy, garnish with fresh onion rings	450
Paneer Bundelkhandi Delicacy of local cuisine, A spicy treat from Bundelkhand	450
Shahi Paneer Cottage cheese cooked in Shahi gravy made of cashew nut	450
Zafrani Malai Kofta Dumplings made of cottage cheese stuffed with dry fruits, Simmered in saffron flavoured royal gravy	450
Kofta Firdaus Rich creamy spinach dumplings, simmered in flavoursome onion gravy	450
Navrattan Korma This delicious Mughlai dish made from the nine different veggies in succulent gravy	450

Methi Matter Malai	450
Trio vegetablessimmered in mild cashew gravy with ting of fenugreek	
Khumb Do Pyaza  A delicacy of mushroom from our chef	450
Khumb Hara Pyaz Fresh mushrooms with spring onion cooked with home grounded spices and chopped masala	450
Shabnam Curry Mushroom in Shabnam curry with fresh green peas	450
Soya Rogan Josh Soya chap cooked in Kashmiri flavoured spicy gravy	450
Tawa Soya Chap Fresh soya bean chap in chopped masala	450
Soya Chap Butter Masala Soya chap cooked in rich tomato butter gravy and cream	450
Tawa Subzee Panchmael  A delicacy of five seasonal vegetables in richly spiced and invigorating gravy, Crowned with pickled ginger juliennes	425
Sabz Jalfrezi All-timefavourite	400
Jeera Aloo Diced potatoes cooked to perfection and tamper with cumin seed	400
Adraki Gobi Ginger flavored cauliflower cooked on stove fire with mild spices	400
Gobi Keema Matter  Grated cauliflower with fresh green peas in exotic Indian spices	400

Bhindi Do Pyaza Chopped lady finger with double quantity of onion	400
Sarson Ka Saag (Seasonal) One of the Indian recipes that is a labour of love, time and patience	400
Pindi Chana A tangy tribute to chick peas cooked with fresh herbs and spices	400
Dal Makhani All times favourite	425
Yellow Dal Tadka Yellow dal prepared in home style	400
Yellow Dal Palak  Home style combination of yellow lentil & spinach	400
Dal Panchmael Panchratan dal is a simple and nutritious fusion of five different types of protein rich dals	400
NON-VEG •	
Fish Curry  Boneless fish chunks simmered in curry	750
Fish Tikka Masala Char grilled fish tikka in spicy tangy masala	750
Mutton Rogan Josh  Moderately spiced mutton curry flavoured with oil from the bark of the tree	600
Hari Mirch Ka Bhuna Gosht Mutton cooked with green chillies in traditional style	600
Mutton Vindaloo A spicy Mutton curry dish that is known for its bold, aromatic flavour	600

Mutton Bundelkhandi Mutton delicacy from land of Bundelkhand	600
Rara Gosht Tender pieces of mutton cooked with mince of Lamb	625
Murg Handi Lazeez  Boneless pieces of chicken, sautéed and simmered in chicken stock made heady with mace, cardamom and saffron	550
Murg Lababdar Chunkş of chicken cooked creamy tomato curry	550
Murg Tikka Masala Great Britain's national dish, made in India	550
Murg Makhani All-time favourite	550
Murg Kadhai Chicken cook with capsicum and onion in Kadhai masala	550
Murg Tari Wala  Home style curry chicken, spiced with selected herbs	550
Murg Tikka Khurchan Chicken juliennes cooked together with juliennes of onion, tomato and capsicum in spicy onion tomato gravy	550
Murg Bundelkhandi Chicken in spicy curry and special herbs from Bundelkhand	550
Tawa Murg Masala Tandoori chicken pieces are cooked in spicy gravy and homemade garam masala powder	550
Egg Curry  Egg cooked in thin and homemade curry	425

## ROTIYON KI BAHAAR

Tandoori Roti	50
Hari Mirch Ki Roti	55
Butter Roti	55
Missi Roti	70
Paratha (Lachha/Pudiana/Lal Mirch)	95
Plain Naan	85
Butter Naan	95
Garlic Naan	100
Kulcha (Aloo/Onion)	105
Paneer Kulcha	125
Kashmiri Naan/Cheese Naan	145
Bread Basket (Tandoori Roti, Lachha Parantha, Missi Roti & Butter Naan)	275

## CHAWAL KA KHAZANA

Subz Pulao	390
Jeera Pulao	390
Mutter Pulao	390
Kashmiri Pulao	440
Steamed Rice	340
We cook I serve Biryanis in traditional clay pot. A must try for everyone!!!	
Veg Dum Biryani Served with Raita	490
NON-VEG •	
Egg Dum Biryani Served with Raita	520
Murg Dum Biryani Served with Raita	550
Mutton Dum Biryani Served with Raita	650

## KHANE KE SATH (SALAD/RAITA)

Butter Corn Salad Corn kernel tossed in butter with vinaigrette	215
Kachumber Salad  Fine cubes of fresh salad vegetable flavoured With herbs and accented with lemon juice	165
Aloo Chat Salad  Fried potatoes mixed with onion, chilli, coriander and spiced with Chat masala	165
Hara Bhara Salad Slices of onion, tomato, cucumber, radish L carrot	165
MixRaita	165
Boondi Raita	165
Cucumber Raita	165
Pineapple Raita	165
Papad (Roasted/Fry)	80
Masala Papad (Roasted/Fry)	120
Chana Jor Garam Salad	180

## CHINESE MAIN COURSE

VEG •	
Stir Fry Vegetables in Black Bean Sauce	440
Vegetables in Red/Green curry with Steamed Rice	440
Mushroom Baby Corn & Broccoli, With Hot Garlic Sauce	440
Crispy Vegetable in Schezwan Sauce	440
Assorted Vegetables in Hot Pepper Sauce	440
Crispy Tofu in chilly & Honey sauce	460
Paneer & Veggies in Lemon Coriander Sauce	460
Vegetable Manchurian	440
Cottage Cheese in Soy Chilli Sauce	440
Chilli Paneer Gravy	460
NON-VEG •	
Chicken in Red/Green Curry with Steamed Rice	540
Basil Chicken in Red Pepper Sauce	540
Stir Fried Chicken in Oyster Sauce	540
Shredded Chicken in Hot Garlic Sauce	540
Chicken & Broccoli in Soy Sauce	540
Chicken Manchurian	540
Chilli Chicken Gravy	540
Chicken in Cemon Coriander Sauce	540

## RICE/NOODLES

VEG •	
Veg. Singapore Fried Rice	390
Veg. Fried Rice	390
Veg. Chilli Fried Rice	390
Veg. Hakka Noodles	390
Veg. Chilli Garlic Noodles	400
Veg. Pan Fried Noodles with Hot Garlic Sauce	400
NON-VEG •	
Egg Fried Rice	420
Chicken Singapore Fried Rice	440
Chicken Fried Rice	440
Egg Hakka Noodles	420
Chicken Hakka Noodle	440
Chicken Pan Fried Noodles with Hot Garlic Topping	440

### CHINESE MEAL IN A BOWL

Stir fry Vegetable in Black Bean Sauce with Noodles/Fried Rice	400
Crispy Tofu in Chilli & Honey Sauce with Noodles/ Fried Rice	400
Sauté Vegetable in Soya Sauce with Noodles/Fried Rice	400
Exotic Vegetables in Thai Curry (Red/Green) with Steamed Rice	400
Paneer & Veggies in Lemon Coriander Sauce with Noodles/Fried Rice	400
Cottage Cheese in Soya Sauce with Noodles/Fried Rice	400
NON-VEG •	
Chicken in Black Bean Sauce with Noodles/Fried Rice	450
Chicken in Hot Garlic Sauce with Noodles/Fried Rice	450
Chicken in Garlic Soya Sauce with Noodles/Fried Rice	450
Chicken in Thai Curry (Red/Green) with Steamed Rice	450
Chicken in Lemon Coriander Sauce Noodles/Fried Rice	450
Chicken in Soya Sauce withNoodles/Fried Rice	450

#### HOUSE PIZZA

Customize your pizza with delicious verities of crust Thin Crust Wheat orClassic Hand Tossed (Flour Based)

#### VEG • Classic Margherita 350 Veggie Crunch 400 Mushroom, Corn, Olives & jalapeño Spicy Paneer Tikka 400 With Onions and Bell Pepper Pizza Veg Paradise 400 Spinach, Tomatoes, Garlic, Black Olives and Jalapeños Pizza Farm House 400 Onions, Capsicum, Tomatoes, & Mozzarella Cheese NON-VEG Zesty Chicken 450 Chunks of Chicken, Onion, Capsicum and Mushroom Bar Be Que Chicken Pizza 450 Grilled Chicken, Jalapeños slices, Tomatoes, Mushroom Chicken Tikka Delight 450 Chicken Tikka, Onions & Jalapeños Peri-Peri Chicken Pizza 450 (Seasoned Chicken, Cherry Tomatoes, sliced Onions topped with Peri-Peri Sauce)

## EUROPEON PAN GRILLED

VEG •	
CREATE YOUR OWN PASTA  Spaghetti, Fusilli, Penne Cooked with your choice of Tomato Sauce (Arrabiata), Creamy Cheese Sauce, Pesto With Mushroom, Olives, Cherry Tomatoes, Peppers Served with Herbed Bread	450
Chipotle Tango Cheesy Fries Crispy fries coated with homemade spices and served with heavenly chipotle mayo	275
Garlic Bread with Cheese Bread Topped with Garlic Butter and cheese	295
Veg Falafel Pita Pocket  Fresh falafel, lettuce, cucumber, tomato, jalapeno  L house tahini dressing in pita pocket	450
Spinach & Mushroom Cannelloni Pasta Sheet Stuffed with Spinach and Mushroom Topped with Baked and White Sauce	450
Mac N Cheese this pasta dish is made with a gooey homemade sauce of butter, milk and melted cheese	450
Vegetable Au Gratin English Vegetable Cooked in White Sauce and Baked with Mozzarella Cheese	450
Seasonal Butter vegetable Broccoli, Carrot, Cauliflower, Beans, Sprout	400

#### NON-VEG •

Spaghetti cooked with Tomato Basil sauce
with sliced chicken, served with garlic bread
Chicken Pita Pocket 490
Chicken breast, lettuce, pickled cucumber, tomato,
sweet peppers, onion, jalapenos & house hummus in pita pocket
Chipotle Chicken Salad 490
Tender roasted chicken breast, salad greens and
sweet bell peppers, black olives, onions, honey Dijon-Mustard dressing
Grilled Chicken with Bar-Be-Que Sauce 490
Served with Butter vegetables and fries
Peri-Peri Chicken Wings 490
750
A hot and spicy delicacy from our Chef

### DESSERTS

Gulab Jamun	195
Gulab Jamun with Ice Cream	215
Kesar Phirni (Rice Pudding)	195
Rasmalai	225
Matka Kulfi	225
Moong Dal Halwa	195
Gajar Ka Halwa (Seasonal)	195
Ice-Cream (Vanilla/Strawberry/Butter Scotch/Chocolate)	195
Cassata	225
Tutti Frutti Sundae	250
Devil's Chocolate Cake with Ice Cream (Brownie topped with vanilla ice cream)	275
Fresh n Fruity Sundae	275

Govt. Taxes as Applicable

### INDIAN MAIN COURSE

Paneer Butter Masala Cubes of cottage cheese in chopped Masala & mildly sweet tomato gravy	450
Shahi Paneer Cottage cheese cooked in Shahi gravy made of cashew nut	450
Dal Makhani All times favourite	425
Yellow Dal Tadka Yellow dal prepared in home style	400
Mutton Rogan Josh  Moderately spiced mutton curry flavoured with oil from the bark of the tree	600
Murg Tari Wala  Home style curry chicken, spiced with selected herbs	550
Jeera Pulao	390
Steamed Rice	340
Tawa Roti	40
Tawa Parantha <u>DESSERT</u>	80
Gulab Jamun	195
Gulab Jamun with Ice Cream	215
Rasmalai	195
Gajar Ka Halwa (Seasonal)	195
Ice-Cream (Vanilla/Strawberry/Butter Scotch/Chocolate)	195
Cassata	225

### ROUND THE CLOCK MENU

#### SOFT BEVERAGES

Cold Coffee with Ice Cream	225
Ice Tea (Lemon/Peach)	150
Hot Chocolate Milk	170
Lassi(Sweet/Salted)	150
Butter Milk	125
Regular Coffee	100
Regular Tea	95
Red Bull	200
Diet Coke	100
Fresh Fruit Juice	120
Fresh Lime(sweet/salted/mix)	100
Aerated Drink	80
Packaged Drinking Water	45
Soda	30

### BREADS & MORE

Plain Toast	100
Butter Toast	150
Veg Cheese Sandwich	200
Veg Grilled Sandwich	220
Veg Club Sandwich	250
Chicken Grilled Sandwich	275
Chicken Club Sandwich	300
Garlic Bread with Cheese	300
French toast	300
Seismic Toast	250
Roasted Green Peas	150
Masala Peanut	150
Makhana Masala	200
French Fries (Salted/Peri-Peri)	200
Potato Wedges	250
Veg Cutlets	250
Porridge(sweet/salted)	250
Dal Khichadi	250

#### HOUSE PIZZA

Customize your pizza with delicious verities of crust Thin Crust Wheat or Classic Hand Tossed (Flour Based)

VEG •	
Classic Margherita A classic Cheese Pizza	350
Veggie Crunch Mushroom, Corn, Olives Ljalapeño	400
Spicy Paneer Tikka With Onions and Bell Pepper	400
Pizza Veg Paradise Spinach, Tomatoes, Garlic, Black Olives and Jalapeños	400
Pizza Farm House Onions, Capsicum, Tomatoes, & Mozzarella Cheese	400
NON-VEG •	
Zesty Chicken Chunks of Chicken, Onion, Capsicum and Mushroom	450
Bar Be Que Chicken Pizza Grilled Chicken, Jalapeños slices, Tomatoes, Mushroom	450
Chicken Tikka Delight Chicken Tikka, Onions & Jalapeños	450
Peri-Peri Chicken Pizza (Seasoned Chicken, Cherry Tomatoes, sliced Onions topped with Peri-Peri Sauce)	450
CREATE YOUR OWN PASTA	
Spaghetti, Fusilli, Penne  Cooked with your choice of Tomato Sauce (Arrabiata),  Creamy Cheese Sauce, Pesto With Mushroom, Olives,  Cherry Tomatoes, PeppersServed with Herbed Bread	450