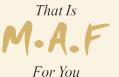




A Young Boy, A Dream, A Journey, Crossing All Setbacks And Believing In The Ultimate Powers And Inner Strengths, M.A.F. Evolved. Deepak Ludhani, Born In Ajmer, Graduated From The Swiss Hotel School Of Management, Holding Degree In American Hotel & Motel Association And Working Experience With Various Hotel Chains In Dubai & United Kingdom, Had A Passion For Food That Materialized In The Form A Restaurant, Which Turns The Joy Of Eating Into An Art From. He Strives On Constantly Creating Unique Menus With A Whole New Flavor And Feel And Emotion. What Chef Deepak Ludhani Wants You To Experience Is That Sense Of Surprise When You Taste Something So New, So Comforting, So Exciting, So Delicious You Think "Wow, I Just Wish I Had One More Bite Of That,". We Want The Peak Of Sensation On The Palate To Be All That You Feel, Courses Meant To Excite Your Mind, Satisfy Your Appetite And Pique Your Curiosity





## **SOUPS**

Tomato Soup (A Tick Tangy All Time Favorites Made Out Of Fresh Hand Picked Tomatoes)	130.00
Lemon Coriander Soup (Lemon Grass And Coriander Flavoured Clear, Fragrant & Healthy Soup)	130.00
Veg. Manchow Soup (A Spicy And Tangy Soup Served With Crisp Fried Noodles)	130.00
Sweet Corn Veg. Soup (A Delicate Corn Flavoured Thick Soup. An All Time Favourite)	130.00
Hot & Sour Soup (A Fat Free Spicy Aromatic Soup Flavoured With Lemon Grass Simmered With Vegetables)	130.00
Chinese Veg. Soup (Very Oriental. A Savory Soup Made With Vegetables And Ginger)	130.00
Thai Clear Soup (A Spicy Clear Both With Vegetables)	130.00
Cream Of Mushroom (Rich And Creamy Soup Made Out Of Mushrooms)	130.00
Minestroni (This Tomato Soup Variation Is A Popular Italian Thick Soup With Beans, Vegetables, Pasta & Cheese)	130.00
MAF SPECIAL STARTERS	
Maf Special Crispy Honey Chilli Potatoes (A Sweet & Spicy Treat Of Batter Fried Potatoes Glazed With Honey Chilli Sauce)	190.00
Maf Special Corn Salt & Pepper (An Excellent Snack Made Out Of Crispy Corn Niblets Fried Tossed In Chinese Spices.)	190.00
Chinese Bhel (A Tasty And Tangy Crispy Noodle Snack)	190.00
Veg. Lollypop (Minced Vegetables Binded Together On Sticks Coated With Bread crumbs Fried Tossed In Sauces)	200.00

Steamed Momos (8 Pcs.) (Tibetan Veg Steamed Dumplings) Pre Order 1 Hour Before Minimum Order 2 Plates	220.00	STARTERS: INDIAN  Papad Roll  (A Unique Roll Preparation Popadums Rolled And Stuffed An Irrestible Crispy Fried Snack)	190.00
Chilli Wontons (A Crispy Fried Dumpling Filled With Spiced Vegetables Tossed In Sauces)	200.00	Paneer Tikka (Cubes Of Cottage Cheese Marinated Overnight In Tandoori Masala Grilled In Charcoal Oven)	220.00
Crackling Spinach With Corn (Spinach And Corn Crispy Fried Enlivened With Sesame Seeds Served In Popadum Basket)	200.00	Paneer Peshawari Tikka (Gucculent Cubes Of Cottage Cheese Marinated In Hung Curd Saffron & Cardamom Cooked In Tandoor)	220.00
Schezwan Paneer (Cubes Cottage Cheese Batter Fried Tossed In Spicy Schezwan Sauce)	220.00	Paneer Lahsuni Tikka (Garlic Flavoured Cottage Cheese In Hung Curd And Mild Spices Cooked In Tandoor)	220.00
Kapung Sung (Crispy Indonesian Baskets Stuffed With Stir Fried Vegetables Served With Hot Garlic Sauce)	200.00	Paneer Pudina Tikka (Cottage Cheese Cubes Marinated In Mild Spices Hung Curd And Mint Cooked In Tandoor)	220.00
Vegetable Salt & Pepper (An All Time Favorite Mix Vegetables Crispy Fried To Golden Brown Tossed In Ginger Garlic And Sp	190.00 pices)	Paneer Kathi Roll (Cubes Of Cottage Cheese Onions And Mint Chutney Wrapped In Roti)	220.00
Thai Corn Balls (A.k.a. Asian Hush Puppies A Scrumptious Deep Fried Corn Balls)	200.00	SIZZLER MENU China Boat	290.00
Tempura Crispy Fried Veg. (Vegetable Crispy Fried In A Tempura Batter Tossed In Butter Garlic & Sauces)	200.00	(A Perfect Mix Of Noodles Manchurian And A Piece Of Spring Roll)  Ming Dynasty (Chilli Buttered Rich With Cottage Cheese Shaslik Topped With Basil Sauce)	290.00
Hong Kong Cauliflower (An Equisite Crispy Fried Cauliflower Dish)	190.00	La Italiano (Pasta Made In Red Sauce Topped With Cheese, Served With Cheese Bullets, French Fries And Vegetables	290.00 Sauteed In
Spring Roll (A Common And Delicious Appetizer With Vegetables Fillings Rolled And Deep Fried)	190.00	Garlic Butter)  Cheese Sizzler	290.00
Chilli Paneer (dry/gravy) (Cubes Of Cottage Cheese Batter Fried Tossed With Onions Capsicum And Sauces)	220.00	(Cottage Cheese And Spinach Cutlet Topped With Cheese Sauce Served With Vg. Au-gratin, Potato Wedge: Tomato-capsicum-topped With Grated Cheese)	
		MAIN COURSE INDIAN	
Thai Chilli Mushroom	220.00	Maf Special Paneer Toofani (Cottage Cheese Cooked In Medium Spiced Rich Tomato Gravy Served On Sizzler)	240.00
(Mushroom Caps Battered Fried With Thai Chilli Paste)			
Golden Fried Babycorns (Babycorns Deep Fried In Crispy Batter Until Golden Brown)	200.00	Maf Special Subz Tawa Toofani (Mixed Vegetables Cooked In Medium Spiced Rich Tomato Gravy Served On Sizzler)	240.00
		Maf Special Kadhai Paneer (A Spicy Cottage Cheese Preparation With Onions Capsicums Tampered With Whole Corriander And Fend	220.00 ugreek Seeds)
		Maf Special Shaam Savera (Spinach Dumplings Stuffed With Khoya And Cottage Cheese In Rich Cashew Nut Gravy)	220.00

Akbari Kofta Kurry  (Soft Dumplings Made Out Of Khoya And Cottage These Cooked In Cashew Nut Gravy Finished With Soffro Cream)	220.00 on And	Bharwan Aloo Lahori (Potatoes Stuffedwith Cottage Cheese, Corriander And Green Chillies Cooked In Medium Spiced Thick Cooked I	200.00 (ravy)
Mughlai Kofta Curry (Medium Spiced Stuffed Vegetable Kofta Cooked In Rich Yellow Gravy)	220.00	Aloo Achari Màsala (Baby Potatoes Cooked In Traditional Mdian Pickled Flavoured Tomato Gravy)	200.00
Cheese Angoori (Cottage Cheese Balls Cooked In Rich Cashew Nut Gravy Finished With Cream)	220.00	Dum Ke Aloo (A Kashmiri Delicacy Baby Potatoes Cooked In Rich Tomato Gravy)	200.00
Paneer Makhan Wala (Cottage Cheese Cooked In Rich Tomato Gravy Finished With Butter And Cream)	220.00	Deewani Handi (A Nizam Speciality Carrots, Beans, Green Peas, Cooked In Rich Spinach Gravy)	200.00
Paneer Tawa Masala (A Unique Preparation Of Cottage Cheese Onion Tomatoes And Capsicum On A Tawa)	220.00	Shahi Malai Kofta (Please Mention The Choice Of Gravy Red/yellow/white) (Dumplings Made Out Of Cottage Cheese Khoya Cooked In Rich Cashewnut Gravy)	220.00
Paneer Moti Shabnam (Cubes Of Cottage Cheese And Corn Kernels Cooked In Rich Cashew Nut Gravy Finished With Cream)	220.00	Makki Khumb Masala (Mushroom And Corn Speciality Cooked In Rich Brown Gravy)	220.00
Paneer Shahi Wark (Cottage Cheese Cooked In Rich Tomato And Cashew Nut Gravy Finished With Butter & Cream)	220.00	Khumb Handi Wala (A Punjabi Delicacy Mushroom Cooked In Spiced Tomato Onion Gravy In A Handi)	220.00
Palak Wala Paneer  (North Indian Delicacy Of Cottage Cheese In Spinach Gravy Finished With Butter & Cream)	220.00	Gatta Rajasthani (Traditional Rajasthani Speciality Gram Flour Balls Cooked In Spicy Gravy)	190.00
Paneer Khoya Malmal (Cottage Cheese Cooked In Rich Cashew Nut, Onion Gravy Finished With Khoya & Cream)	220.00	Aloo Gobhi Masala (Cauliflower Cooked In Indian Spicy Masala Finished With Julienes Of Ginger)	190.00
Paneer Bhurji (Punjabi Dish Of Cottage Cheese Crumbled And Then Cooked With Choice Of Onions Tomatoes And Selected	240.00 d Spices)	Mili Zuli Sabzi (This Dish Offers A Delightful Mix Of Vegetables Flavoured With Spices)	200.00
Paneer Pasand of Cottage Cheese Sandwhich Stuffed With Paneer, Mawa And Then Simmered In A Ca	2410y QQh	Methi Malai Matar  (Green Peas And Fenugreek Leaves Cooked In Rich White Cashewnut Gravy)	200.00
Mutter Paneer (Traditional Punjabi Cottage Cheese Dish With Green Peas In Tomato Onion Gravy)	220.00	Maiai Pyaz (Juliennes Of Onion Fried In Rich Cashnewnut Gravy Finished With Cream)	200.00
Chola Paneer	220.00	Veg. Jaipuri (Mixed Vegetables Cooked In Tomato Onion Gravy Garnished With Roasted Papad)	200.00
Kaju Curry	250.00	Veg. Kolhapuri (Popular In Maharashtra A Spicy Mixed Vegetable Dish Garnished With Whole Red Chillies)	200.00
(An Equisite Delicacy Of Broken Cashewnut In Creamy Rich Gravy)	230.00	Aloo Pyaz (Potato Cubes And Fried Onions Cooked In Tomato Gravy)	190.00

Corn Palak	200.00	BREADS	
A Delicious Prepration Of Corn Kernels Cooked In Spinash Gravy Finished With Cream)	200.00	Plain Roti	25.00
Naulakha Korma	220.00	Butter Roti	30.00
Literally Means "ninegems" A Delicious Mughlai Curry With Mix Of Vegetables And Dry Fruits)		Missi Roti	60.00
Bharwa Shimla/tamatar choice Of Tomatoes Or Capsicum Stuffed And Cooked In Generously Spiced Gravy)	220.00	Plain Naan	50.00
KurKuri Bhindi	180.00	Butter Naan	60.00
Punjabi Papad Ke Subzi	200.00	Stuffed Naan / Chur Chur Naan	80.00
Literally Means "popadum Curry" Moong Dal Papad Stuffed Fried Cooked In Rich Gravy)		Cheese Naan	80.00
DAL  Dal Makhni  A Flavorful Robust Black Lentil Prepration Celebrated Delecacy From Punjab)	180.00	Lahsooni Naan	80.00
	100.00	Stuff Parantha	70.00
Dal Tadka A Delicious Mix Of Five Lentils Tempered With Ghee, Onion, Cumin And Garlic)	180.00	Laccha Parantha	60.00
Chana Masala Chick Peas Cooked In Traditional Punjabi Masala)	180.00	Pudina Parantha	60.00
Aloo Choley Jaipuri	180.00	Plain / Pyaz Kulcha	60.00
Chick Peas And Potatoes Cooked In Mild Spiced Gravy)	200.00	RAITA	
RICE		Boondi Raita	90.00
Veg. Dum Biryani (Served With Raita & Papad)  A Rich Saffron Flavoured Mughlai Pulao Layred With Curry & Vegetable)	230.00	Pineapple Raita	100.00
Zeera Tadka Chawal	150.00	Mixed Veg. Raita	100.00
A Tasty Variation Of Boiled Rice Tempered With Ghee & Cumin Seeds)		Plain Curd	90.00
Saade Chawal Plain Boiled Rice)	140.00	SALAD	
Masala Chawal	180.00	Green Salad	70.00
Tasty Variation Of Pulao Unforgettable Choice Of Seasonings)		Onion Salad	60.00
Mix Veg. Pulao All Time Favaourite Rice Prepration With Mix Vegetables Stir Fried)	180.00	Punjabi Salad / Kachumber	80.00
odhpuri Pulao	180.00	Russian Salad	120.00
A Rajasthani Variation Of Pulao Cooked With Kabuli Chana And Gatta)		Russian Saiau	120.00

		Triple Schezwan Fried Rice	230.00
PAPAD Roasted Papad	25.00	(A Unique Mix Of Rice, Crispy Noodles & Soft Noodles Topped With Spicy Schezwan Sauce)	230.00
Fried Papad	35.00	Schezwan Rice (Spicily Variation Of Fried Rich With Mushrooms)	190.00
Masala Papad (Fried/Roasted)	50.00	Chowmein (A Mix Of Boiled Noodles And Vegetables Tossed Together In Sauces)	180.00
CHINESE MAIN COURSE			
Fried Veg. In Hot Garlic Sauce (A Fiery Tangy And Saucy Mix Of Vegetables With A Flavour Of Ginger & Garlic)	220.00	American Chopsuey (Stir Fried Vegetables Sauteed In Sweet Sour Sauce Served Over Crispy Fried Noodles)	220.00
Cauliflower Manchurian (Flourets Of Cauliflower Battered Fried Cooked In Spicy Garlic Ginger Soya Sauce)	190.00	Schezwan Noodles (Boiled Noodles And Vegetables Tossed Together In Spicy Schezwan Sauce)	190.00
Veg. Manchurian (An Indo-chinese Version Of Vegetable Balls Deep Fried Cooked In Soya Sauce Gravy)	190.00	Chinese Chopsuey (Vegtables Sauteed In Oriental Sauce Served Over Crispy Noodles)	220.00
Wok Fried Veg. Sweet 'n' Sour (A Delicious Vegetable Dish In Oriental Sweet & Sour Sauce)	190.00	MINI MEALS	
(Thenefolds regellate bish in oriental sweet & soul state)		Veg Munchurian + Fried Rice	185.00
Mushroom & Baby Corn In Chilli Garlic (Mushroom Caps And Sliced Babycorn & Sauted And Cooked In Tangy Ginger Garlic Chilli Sauce)	220.00	Wok Fried Veg. Sweet 'n' Sour + Noodles	185.00
Oriental Veg.	220.00	Dal Makhani +1 Laccha Parantha + Papad	170.00
(An Equisite Mix Of Vegetables Stir Fried Cooked In Oriental Sauce)	220.00	Paneer Makhan Wala +1 Butter Naan + Papad	180.00
Thai Red Curry (A Traditional Spicy Thai Red Curry Simmered With Assorted Vegetables In Coconut Milk)	250.00	Chola Amritsari + 1 Kulcha + Papad	170.00
Thai Green Curry	250.00	Chola + 2 Bhatura	140.00
(Green Version Of Thai Curry With Lemon Grass, Coriander And Vegetables In Coconut Milk)		1 Stuff Parantha + Curd + Papad	140.00
RICE & NOODLES		PIZZAS	
Veg. Fried Rice (A Chinese Rice Prepration With Mixed Vegetables Tossed Together With Ginger Garlic & Soya Sauce)	190.00	Plain Cheese Pizza	220.00
		Veggie Crunch (Onion & Capsicum)	220.00
Burnt Garlic Rice	190.00		222.22
(Rice Prepration With Strong Flavours Of Deep Fried Cruncy Garlic Flakes)		Veggie Lovers (Mushroom, Onion, Tomato & Capsicum)	230.00
Crispy Noodle Fried Rice (A Mix Of Fried Rice With Crispy Fried Noodles)	190.00	Fiery Veggie (Onion, Tomato & Green Chillies)	230.00
		Country Feast (Sweet Corn, Mushroom, Tomato, Onion & Capsicum)	230.00

Veggie Supreme (Mushroom, Onion, Tomato, Baby Corn, Capsicum)	230.00	SOUTH INDIAN	
Paneer Tikka Supreme (Paneer Tikka, Onion, Capsicum & Tomato)	240.00	Plain Dosa	120.00
American Bar-be-que Supreme	240.00	Masala Dosa	140.00
Cottage Cheese Marinated In Bar-que Sauce, Onion, Baby Corn & Capsicum)	_ , , , , ,	Onion Plain Dosa	120.00
Jain Pizza Prepared Without Onion/garlic)	230.00	Onion Masala Dosa	140.00
DUDGEDG		Paper Plain Dosa	140.00
BURGERS (Served With French Fries And Coleslaw)		Paper Masala Dosa	160.00
Veggie Burger  PASTA	140.00	Paneer Dosa	160.00
Baked Vegetable	220.00	Rawa Plain Dosa	140.00
Panne Pasta Red/white Sauce	220.00	Rawa Masala Dosa	150.00
Baby Corn & Pineapple Baked	220.00	Rawa Paneer Msala Dosa	160.00
Spaghetti Neapolitian	220.00	Mysore Plain Dosa	140.00
Vegetable Florentine	220.00	Mysore Masala Dosa	160.00
Corn Florentine	220.00	Mysore Cheese Dosa	160.00
Lasagne Red/white Sauce	250.00	Cheese Plain Dosa	140.00
STARTERS & SIDES		UTTAPAM, IDLY	2 1010 0
Garlic Bread With Cheese		Onion Uttapam	140.00
French Fries	140.00	Mixed Veg. Uttapam	140.00
SANDWICHES	140.00	Mysore Uttapam	150.00
(Served With French Fries And Coleslaw) Grilled Club Sandwich	140.00	Idly	120.00
		Masala Fried Idly	150.00
		Chinese Fried Idly	160.00

SUNDAES		FLOATS	
Sizzling Brownie With Ice Cream	190.00	Lemon Demon Soda	90.00
Sundae Of Your Choice (Any 3 Scoops)	190.00	Mango Masti / Pineapple Punch	90.00
ICE CREAM		Midnight Mist	90.00
Single Scoop (Vanila & Strawberry)	40.00	LASSI	
Single Scoop (Other Flavours)	50.00	Mango Lassi	90.00
Double Scoop (Vanila & Strawberry)	70.00	Khus Lassi	90.00
Double Scoop (Other Flavours)	90.00	Lassi (sweet/salted)	70.00
TEA/COFFEE		SHAKES & SOFT DRINKS	
Tea	40.00	Vanilla	90.00
Lemon Ice Tea	60.00	Strawberry	90.00
Hot Coffee	50.00	Chocolate	90.00
Cold Coffee (Most Popularly Known As "cold Coffee")	90.00	Butter Scotch	90.00
Devil's Delight (Ice Cream Blended Cold Coffee Topped With Choc Ice-cream And Choc Sauce)	110.00	Mango	90.00
Brownie Blast (Ice-cream Blended Cold Coffee Topped With Walnut Brownie And Choc Sauce)	130.00	Kesar Pista	90.00
MOCKTAILS		Mineral Water Cold Drinks	35.00 35.00
Virgin Mojito	80.00	Diet Can	55.00
Masala Sprite	80.00		22.00
Summer Cooler	80.00		
Pink Panther	90.00		
Hawaiian Fruit	90.00		
Fresh Lime Soda (sweet/salted)	80.00		

Chicken Sweet Corn Soup		150			
Chicken Lemon Coriander		150	Chinese Chicken Chopsuey		260
			Triple Schezwan Chicken Rice		290
Chicken Maanchow		150	Schezwan Chicken Fried Rice		290
Chicken Hot N Sour		150	MAIN COURSE	QTR HALF	FULL
Гhai Chicken Clear Soup		150	Butter Chicken	220 380	620
STARTERS	HALF	FULL	Chicken Curry	220 380	620
Tandoori Chicken	215	390	PLATE		
Afghani Chicken	250	450	Bonless Butter Chicken		380
PLATE			Chicken In Oriental Sauce		350
Chicken Tikka (8 Pcs.)		280			
(		_ 0 0	Chicken In Mongolian Sauce		350
Chicken Malai Tikka (8 Pcs.)		310	Thai Chicken Red Curry		350
Chilly Chicken Dry /Gravy		350	Thai Chicken Green Curry		350
Chicken Lollypop (6 Pcs.)		350	CHINESE PLATTER (chicken Lollypop, Chicken Spring Roll, Chilly	Chiekan, Chaiga Of Piga Or Noodlas)	390
Honey Chilli Chicken		350	(entered Bonypop, Chicken Spring Ron, Chiny	emercing envice of race of rooties)	
Chicken Salt N Pepper		350	JUMBO CHICKEN PLATTER 3 Pcs. Lollypop, Chilly Chicken, Spring Roll, 3 I	Pcs Chicken Tikka, 3 Pcs Chicken Malai	490 Tikka
emeken sait iv i epper		330	CHICKEN PIZZA		290
Chicken 65		350			
Chicken Spring Roll		300	CHICKEN TIKKA ROLL		220
emonon spring ron			CHICKEN MALAI TIKKA ROL	L	220
Chicken Momos (8 Pcs.)		250	CHICKEN BURGER (SERVED V	WITH FRIES)	220
Chilly Egg		150	· ·	,	220
RICE & NOODLES			CHICKEN CLUB SANDWICH (S	SERVED WITH FRIES)	220
Murg Dum Biryani		350	EGGS		
Chicken Fried Rice		290	EGG CURRY		150
Chicken Chowmein		220	EGG BHURJI		120

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