

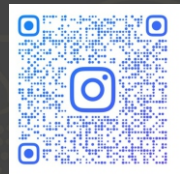


FOOD MENU

Digital Menu



Follow Us :





Good day !

Welcome to our fine dining restaurant
located in the heart of Mohali,
Punjab! With a capacity to cater to
250 people, we are the perfect place for
your next dining experience.

Our extensive menu includes a range of
dishes that cater to all tastes, including
Chinese, Continental, Indian, Mughlai,
and Seafood. In addition to our delicious
food, we offer a fully-stocked bar and a
microbrewery that features five different
flavors of beer.

Whether you're looking for a refreshing
pint after a long day, or a unique beer-
tasting experience with friends, we have
something to suit your needs.

Our restaurant is located in the center of
the city, making it easily accessible to
everyone. We pride ourselves on our
warm and welcoming atmosphere, and
our friendly staff is always ready to
serve you with a smile. Come visit us and
experience the best in fine dining and
entertainment that Mohali, Chandigarh
has to offer

SOUP

TOMATO BASIL	229
MANCHOW (VEG/ NON VEG)	249/259
CANTONESE HOT & SOUR (VEG/ NON VEG)	249/259

MUNCHIES

PLAIN PEANUT	199
PEANUT SALSA	299
ROASTED PAPAD	199
MASALA PAPAD	229
HOME FRIES	349
CHAKHNA PLATTER	399

Fresh SALAD

GARDEN FRESH SALAD	249
CLASSIC CAESAR SALAD (VEG / NON VEG) (Chicken tikka, croutons and iceberg with vegetarian ceaser dressing)	399/459

Govt. Taxes as Applicable*

Please specify about spice level, please allow 20-25 minutes cooking time.





Starters

CONTINENTAL VEG

BREW BARRELS CORN & COTTAGE CHEESE CROQUTTES 399
(Our in house speciality dish)

SAUTEY EXOTIC VEGETABLES 399
(exotic Veggies Cooked In Olive Oil
garlic, chilli Flakes & Oregano)

COTTAGE CHEESE IN PESTO SAUCE 449
(Pan grilled stuffed cottage cheese cooked in pesto sauce)

MUSHROOM DUPLEX 449
(Mushrooms filled with cheese,spinach
and deep fried served with salsa sauce)

BREW BARRELS CIGAR ROLLS 449
(In house speciality)

Starters

CONTINENTAL NON VEG

HERB MARINATED GRILLED CHICKEN 559
(Some of the best herbs used to marinate
and grilled to perfection)

VODKA MARINATED GRILLED FISH 649/719/699
Basa/Sole/Singhara
(Vodka marinated fish fillet served with lemon butter
sauce and exotic greens)

FISH POPEYAD 649/719/699
Basa/Sole/Singhara
(Spinach & cheese stuffed in fish marinated with
lemon mustard seasoning cooked
in pan grilled served with lemon butter sauce)

*Govt. Taxes as Applicable**

Please specify-about spice level, please allow 20-25 minutes cooking time.

Starters Oriental VEG

HONEY CHILLI (Potato/Cauliflower) (Cooked in a chilli and honey sauce)	399
MUSHROOM THAI CHI (Crispy mushroom tossed with chilli ginger garlic and scheswan pepper)	449
COTTAGE CHEESE OF YOUR CHOICE (Chilli/Schezwan)	499
CRISPY CHILLI CORN (Crispy fried corn tossed with scheswan sauce)	449
MANCHURIAN DRY (Indo chinese dish of fried veggie balls in a spicy, sweet and tangy sauce)	449
PANEER YAKITORI (Cottage Cheese peppered, skewered, marinated with spicy japanese sauce and pan grilled)	499

Starters Oriental NON-VEG

CRISPY FISH RED PEPPER CHILLI 599/699/649 Basa/Sole/Singhara (Crispy batter fried fish toast with chilli garlic sauce and bell peppers)	
CANTONESE LEMON CHICKEN 549 (Tender chicken bites with a dominant flavor of lemon juice and mild spices)	
CHICKEN WINGS THAI CHI STYLE 549 (Crispy chicken wings smothered in a sweet and tangy home made in chilli basic sauce)	
CHILLI PEPPER PRAWNS 699 (A sizzling combination of sauteed prawns, asian sauces and bell peppers)	
CHICKEN DRUMMETES 549 (Deep fried golden brown chicken drummetes tossed in hot garlic sauce)	
DIM SUM(STEAMED) Veg/Non-Veg. 399/449	



Govt. Taxes as Applicable*

Please specify about spice level, please allow 20-25 minutes cooking time.



Starters Tandoori

VEG

ROOMALI PANEER KABAB 489
(Cottage cheese roll stuffed in vegetables and cheese roasted in clay oven)

TANDOORI SUBZ KHAZANA 489
(A combination of capsicum , onion, pineapple & paneer, skewered & cooked in the charcoal oven)

TANDOORI MUSHROOM TIKKA 489
(Mushroom marinated with indian spices cooked in tandoor)

PANEER TIKKA 499
AFGHANI/ KALI MIRCH
(Cottage cheese marinated with indian spices and finished in clay oven)

PANEER SULTANI 499
(Tandoori smoked stuffed cottage cheese marinated with indian spices and hung curd)

PESHWARI PANEER TIKKA 499
(Cottage cheese marinated with spices and grilled in tandoor)

CRUNCHY STUFFED DAHI KEBAB 449
(Crunchy deep fried patties made with hung curd & stuffing)

STUFFED KASTOORI MUSHROOM TIKKA 499
(Stuffed mushroom marinated with indian spices kastoori flavor cooked in tandoor)

*Govt. Taxes as Applicable**

Please specify about spice level, please allow 20-25 minutes cooking time.

Starters Tandoori

NON-VEG

MURG TIKKA 549
(MALAI/ AJWAINI / LAHSOONI /KALI MIRCH)
(Fresh bishops weed base marinated morsels cooked in tandoor)

AMRITSARI FISH Basa/Sole/Singhara 569/719/699
(Fish marinated with shooter spices and deep fried)

MUTTON SEEKH KEBAB 619
(Nawab delicacy, minced meat marinated in selected herbs and spices, skewerd and cooked in charcoal oven)

BHARWA TANGDI KEBAB 549
(Stuffed leg marinated with cheese cream & dry fruit roast in charcoal oven)

AFGHANI MURGH TIKKA 569
(Marsels of spring chicken in kabul herbs and wrapped in pistachio nut, egg white cooked in tandoor)

FISH TIKKA Basa/Sole/Singhara 569/719/699
AJWAINI/ KALI MIRCH / LEHSOONI
(Cube of fish marinatd with tandoori spices cooked in charcoal oven)

BHATTI DA MURG 669
(Classic masala marinated tandoori chicken serverd with lachha onions and mint sauce)

TANDOORI PRAWNS 699
(Roastd prawns marinated in yogurt and cooked in clay oven)



*Govt. Taxes as Applicable**

Please specify about spice level, please allow 20-25 minutes cooking time.



Crown Sized PLATTERS

ASSORTED KEBAB VEG	999
ASSORTED KEBAB PLATTER (NON VEG)	1449
ASSORTED CHINESE PLATTER (VEG) (Assortment of selected appetizers including chilli panner, salt and pepper, mushroom and manchurian)	949
ASSORTED CHINESE PLATTER (NON VEG) (Assortment of selected appetizers including fish, chicken, prawns, lamb and vegetables)	1649
* SURF & TURF PLATTER (CONTINENTAL) (Tender lamb chop, prawns, fish and chicken breast served on a bed of exotic veggies) (The Brew Barrels Special)	1999

Sizzlers

VEG STEAK SIZZLER (Minced cheese patty topped with sauteed mushroom sauce)	519
ORIENTAL SIZZLER (Veg/Non-Veg)	549/649
SPICY GARLIC MUSHROOM SIZZLER (Garlic spice marinated mushroom with hot peprika sauce)	549
CHICKEN STEAK SIZZLER (Chicken steak topped with black pepper sauce)	649

*Govt. Taxes as Applicable**

Please specify about spice level, please allow 20-25 minutes cooking time.

PIZZAS 12"

(Regular/Millets)

MARGHERITA

(Tomato slice, basil, chock garlic, mozzarella cheese and parmesan cheese)

549/599

PIZZA ALLE VERDURE

(Assorted vegetable and olive, mozzrella cheese and bell pepper)

599/649

PIZZA SANTORNI

(Spicy chicken, tomato,black olive, mozzarella cheese, garnished with parsley)

649/699

PANEER TIKKA PIZZA

(Basically an indian variation to the popular itallian pizza recepie flavored with marinated tikka sauce and paneer tikka)

649/699

CHICKEN TIKKA PIZZA

(Chicken tikka pizza is a prepared with small cubes of boneless chicken as the key ingredient. Tasty pizza sauce along with chicken piece vegetable and mozrella cheese)

649/699

Pastas

ALFREDO (Veg/chicken)

(Penne tossed in creamy cheese sauce with parmesan)

399/479

ALA ARRABIATTA (Veg/chicken)

(Pasta tossed in fiery tomato sauce with red paprika & chilli flakes.)

449/499

MEATY BOLOGNESE

(Minced meat sauce)

449

SPAGHETTI AGLIO OLIO

(Spaghetti tossed in olive oil, chilli flakes & garlic)

449



Govt. Taxes as Applicable*

Please specify about spice level, please allow 20-25 minutes cooking time.



Main Course ORIENTAL VEG.

COTTAGE CHEESE IN SCHEZWAN PEPPER 499
(Cottage cheese wok tossed in szhezwan sauce)

BABY CORN MUSHROOM 499
(The combination of above sir fried in hot garlic sauce with vegetables)

VEGETABLE IN BLACK BEAN SAUCE 499
(Exotic chines vegetable wok tossed in black bean sauce)

ORIENTAL DIVA 499
(Babycorn musroom broccoli in Oyster Sauce)

Main Course ORIENTAL NON-VEG.

SOYA WINE CHILLI FISH 699
(Boneless fish prepared wih soya sauce and sparkling cooking wine)

STIR FRIED CHILLI BASIL CHICKEN GRAVY 599
(Chilli chicken is one of the most popular indo chines style chicken)

BLACK BEAN SHEREDDED CHICKEN 499
(Shredded chicken cooked with bell pepper in a hot garlic sauce)

*Govt. Taxes as Applicable**

Please specify about spice level, please allow 20-25 minutes cooking time.

Main Course CONTINENTAL

LAMB CHOPS WITH ROSEMARY GLAZE

(Marinated lamb chops grilled to perfection served with oven roasted herb flavored veggies and mint jelly)

699

POLO ALA PEPENERO

(Grilled chicken breast finished with black pepper sauce served with seasonal greens)

549

POLO ALA STROGANOFF

(Strips of chicken & mushroom cooked in creamy white wine sauce)

699

LAZANNE ALA FUME

(Layered with creamy vegetables, mozzarella & parmesan & topped with white sauce & cheese)

549

CANNELONI ALA FLORENTINE

(Tube pasta filled with cheese creamy ricotta and spinach topped with white sauce)

549



*Govt. Taxes as Applicable**

Please specify about spice level, please allow 20-25 minutes cooking time.



Main Course

INDIAN VEG.

DAL MAKHANI (All time favourite)	449
DAL SULTANI (Yellow dal tadka)	399
PANEER AAP KI PASAND (Paneer kadai/ Paneer tikka butter masala/ Paneer lababdar)	519
PANEER CHANGEZI (Cottage cheese cubes cooked in spicy flavor full golden gravy)	519
KADHAI MUSHROOM Kadhai mushroom is a delicious dish of saute mushroom, onions and bell peppers in a semi gravy)	449
BUTTA MUTTAR MUSHROOM (A fine combination of sliced mushroom & american corn cooked in north indian style gravy)	449
SUBZ MILONI (A unique combination of assorted vegetables with chef special gravy combination in exotic indian vegetables)	449
DUM ALOO KASHMIRI (BABY POTATOES SIMMERED IN KASHMIRI GRAVY)	449

*Govt. Taxes as Applicable**

Please specify about spice level, please allow 20-25 minutes cooking time.

Main Course

INDIAN NON-VEG.

MUTTON ROGAN JOSH 649
(Succulent lamb cooked in minced meat gravy)

SHARABI MUTTON CHAAP 649
(A popular north indian chicken curry dish in which cooked chicken is served in a spicy and lip-smacking chicken mince gravy)

MUTTON RARA 649
(A popular north indian mutton dish cooked in a spicy and lip-smacking mutton minced gravy)

MURG MAKHANI 559
(Traditionally known as butter chicken is an Indian dish, it is a type of curry made from chicken with a spiced tomato & butter gravy)

MURG RARA 559
(A popular north Indian chicken curry dish in which cooked chicken is served in a spicy and lip-smacking chicken mince gravy)

GHAR KI MURGI 559
(Chef special home made style chicken)

KADHAI CHICKEN 559
(A lovely fish curry enhanced with a freshly made masala of garlic, tamarind and red chillies, spicy and tangy)

GOAN FISH CURRY 599
(A spicy fish curry blended with spices & coconut milk)

PRAWN CURRY 699
(Flavorful dish made with prawns, onion, tomato & ground spices)



*Govt. Taxes as Applicable**

Please specify about spice level, please allow 20-25 minutes cooking time.



Indian BREADS

NAAN (Plain/Butter/Garlic/Cheese)	59/69/79/99
PARATHAS (Ajwaini/Chilly/Lacha/Pudina)	79
KULCHA (Paneer/Onion/Gobhi)	85
TANDOORI ROTI / BUTTER ROTI	49/55
MISSI ROTI	65

Basmati KHAZANA

GHOST KI BIRYANI (Stender pieces of lamb marinated in yughurt & spices, cooked with basmati rice)	649
MURG BIRYANI (Chef own versions of chicken biryani served with choice of curry/raita garnished with boiled egg)	599
NAWABI TARKARI BIRYANI	549
JEERA RICE	349
STEAM RICE	319

*Govt. Taxes as Applicable**

Please specify about spice level, please allow 20-25 minutes cooking time.

Noodles / RICE

FRIED RICE (VEG/CHICKEN/SEAFOOD)	449/499/549
CHILLI GARLIC NOODLES (VEG /CHICKEN/SEAFOOD)	449/499/549
HAKKA NOODLE (VEG/CHICKEN/SEAFOOD)	449/499/549

Raita

PINEAPPLE / MIX	249
-----------------	-----

Desserts

ICE CREAM SUNDAE	349
GULAB JAMUN	199
SIZZLING BROWNIE WITH ICE CREAM	349

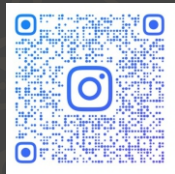


Govt. Taxes as Applicable*

Please specify about spice level, please allow 20-25 minutes cooking time.



FOLLOW US



SCO 5-6, TOP FLOOR
PHASE-5, MOHALI, PUNJAB

CALL : 8725006463 | 8437072000