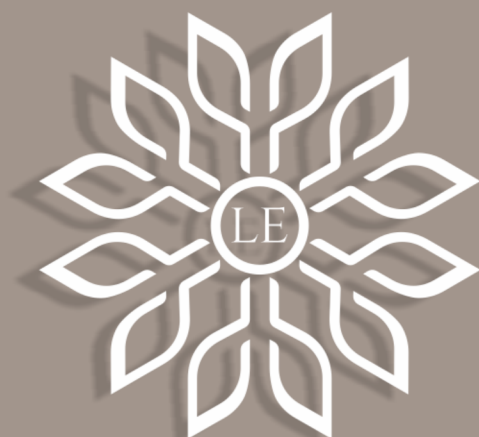


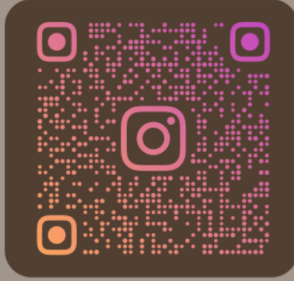


HOTEL  
LAXMI ELITE

Thank You For Joining Us

MENU CARD

\* GST APPLICABLE FOOD & BEVERAGE\*



HOTEL  
**LAXMI ELITE**

## **A Message from the Heart... For All Our Guests**

**Dear Valued Guests, Friends, and Well-Wishers,  
Warm greetings!**

**"Atithi Devo Bhava" (The Guest is God)** is not just our motto—it is the emotion behind every service we offer. Hotel Laxmi Elite, Pachwad Phata, Karad is more than just a hotel. It is our heartfelt endeavor to welcome every guest with the love, respect, and warmth that one receives at home.

The vision behind establishing this hotel was simple yet sincere—to bring the quality, taste, and excellence of fine dining found in cities like Pune and Mumbai to every family in and around Karad at a fair and affordable price. Our greatest achievement is seeing a smile of satisfaction on every guest's face through exceptional food, uncompromising quality, impeccable hygiene, and genuine hospitality.

At our Fine Dining Restaurant, we proudly serve authentic Indian, Punjabi, Chinese, Continental and Maharashtrian cuisines. Every dish is prepared with the finest ingredients, enriched not only with carefully selected spices but also with the passion, dedication, and love of our entire team. In addition, we offer luxurious rooms, a multipurpose hall, a spacious lawn, and modern facilities for hosting a wide range of celebrations and special occasions.

Whether it is a wedding, engagement, baby shower, naming ceremony, birthday, anniversary, family gathering, or any joyous occasion, we don't simply host your event—we celebrate it as if it were our own family function. Being a part of your happiness and creating unforgettable memories is our greatest reward.

Traveling on the Pune–Bengaluru National Highway calls for a restful and comfortable break. Hotel Laxmi Elite, Pachwad Phata, Karad is more than just a highway pitstop—it is a welcoming retreat offering authentic taste and home-like comfort. In a clean, spacious, and safe environment, enjoy freshly prepared meals and recharge yourself before continuing your journey ahead.

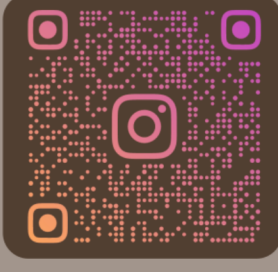
We are truly grateful that you have chosen to visit us today. Your trust, love, and blessings inspire us every day to serve you even better. We wholeheartedly welcome your suggestions and feedback, because your satisfaction and your smile are the greatest rewards we could ever receive. Visit us once...

You'll fall in love with the taste and return again and again for the warmth of our hospitality

***Always at Your Service,  
Hotel Laxmi Elite, Pachwad Phata, Karad  
"Excellence in Taste... Warmth in Service... Trust in Every Relationship."***

**Mr. Sachin Pawar**  
Managing Director

**Mr. Vishal Pawar**  
Managing Director



HOTEL  
LAXMI ELITE

## आपुलकीचा शब्द... आपल्या सर्वांसाठी!

**प्रिय ग्राहक, मित्रपरिवार आणि मान्यवर, मनापासून नमस्कार!**

"अतिथी देवो भव" ही फक्त आमची ओळ नाही, तर ती आमच्या प्रत्येक सेवेमागची भावना आहे. हॉटेल लक्ष्मी इलाईट, पाचवड फाटा, कराड हे केवळ एक हॉटेल नाही, तर प्रत्येक पाहुण्याला आपल्या घरच्यांसारखे प्रेम, आदर आणि आत्मीयतेने सेवा देण्याचा आमचा एक छोटासा प्रयत्न आहे

हे हॉटेल सुरु करण्यामागे आमचा एकच प्रामाणिक हेतू होता—पुणे, मुंबईसारख्या शहरांमध्ये मिळणारे दर्जेदार, स्वादिष्ट आणि उत्कृष्ट खाद्यपदार्थ आपल्या कराड परिसरातील प्रत्येक कुटुंबाला योग्य दरात उपलब्ध करून देणे. उत्तम चव, उच्च दर्जा, स्वच्छता आणि मनापासून केलेला पाहुणचार यांची सांगड घालून प्रत्येक पाहुण्याच्या चेहऱ्यावर समाधानाचे हास्य पाहणे, हेच आमचे खरे यश आहे

आमच्या फाईन डायन रेस्टॉरंटमध्ये भारतीय, पंजाबी, चायनीज, कॉन्टिनेन्टल आणि महाराष्ट्रीयन पदार्थ प्रेमाने तयार केले जातात. प्रत्येक पदार्थांमध्ये केवळ मसालेच नसतात, तर आमच्या संपूर्ण टीमचे प्रेम, मेहनत आणि आपुलकी मिसळलेली असते. यासोबतच आम्ही लक्झरी रुम्स, मल्टीपर्पज हॉल, प्रशस्त लॉन आणि विविध समारंभांसाठी आधुनिक सुविधा उपलब्ध करून दिल्या आहेत.

लग्नसोहळा, साखरपुडा, डोहाळे जेवण, नामकरण, वाढदिवस, वर्धापनदिन, कौटुंबिक समारंभ किंवा कोणताही आनंदाचा क्षण असो... तो कार्यक्रम आमच्या हॉटेलमध्ये होत नाही, तर तो आमच्या स्वतःच्या घरातील समारंभ असल्याप्रमाणे आम्ही मनापासून पार पाडतो. प्रत्येक पाहुण्याच्या आनंदात सहभागी होणे आणि त्या क्षणांना अविस्मरणीय बनवणे, हीच आमची खरी कमाई आहे.

पुणे-बेंगळुरु राष्ट्रीय महामार्गावरून प्रवास करताना एका उत्तम आणि आरामदायी विश्रांतीची गरज असते. दीर्घ प्रवासानंतर जेव्हा तुम्हाला थकवा जाणवतो, तेव्हा हॉटेल लक्ष्मी इलाईट, पाचवड फाटा, कराड हे केवळ महामार्गावरील थांबण्याचे ठिकाण नसून, घरच्यासारखा निवांतपणा आणि स्वादिष्ट अन्नाची मेजवानी देणारे ठिकाण ठरते. सुरक्षित, स्वच्छ आणि प्रशस्त वातावरणामध्ये ताज्या-चवदार पदार्थांचा आस्वाद घेत, ताजेतवाने होऊन तुम्ही तुमचा पुढील प्रवास अधिक आनंदाने सुरु करू शकता.

आज तुम्ही आमच्याकडे आलात, यासाठी आम्ही मनःपूर्वक ऋणी आहोत. तुमचा विश्वास, तुमचे प्रेम आणि तुमचा आशीर्वाद यामुळेच आम्ही दररोज अधिक चांगले करण्याची प्रेरणा घेत आहोत. तुमच्या प्रत्येक सूचनेचे आम्ही मनापासून स्वागत करतो, कारण तुमचे समाधान आणि तुमच्या चेहऱ्यावरील आनंद हेच आमच्यासाठी सर्वात मोठे पारितोषिक आहे. एकदा भेट द्या...

**आपल्या सेवेत सदैव तत्पर, हॉटेल लक्ष्मी इलाईट**

**पाचवड फाटा, कराड**

**स्वादात उत्कृष्टता... सेवेत आपुलकी... आणि नात्यात विश्वास."**

सचिन पवार मॅनेजिंग डायरेक्टर

विशाल पवार मॅनेजिंग डायरेक्टर



HOTEL  
LAXMI ELITE

*Welcome*

Indulge in a world of flavors at the Laxmi Elite Multi Cuisine Restaurant, where culinary excellence meets a vibrant dining experience.

Our Menu Our restaurant offers a diverse menu that celebrates the rich tastes and traditions of:

Indian Cuisine: From spicy curries to flavorful biryanis

Chinese Cuisine: Savory stir-fries and delicate dumplings

Continental Cuisine: Elegant entrées and delightful desserts

And More: A mix of global flavors to satisfy every palate

Culinary Excellence At Laxmi Elite, we take pride in using the freshest ingredients, meticulously prepared by our talented chefs to bring you dishes that are as visually stunning as they are delicious.

Ambiance The warm and inviting ambiance of our restaurant, coupled with attentive service, makes it the perfect destination for: Intimate dinners & Lively gatherings

Memorable Experiences Whether you're celebrating a special occasion or simply enjoying a meal with loved ones, Laxmi Elite Multi Cuisine Restaurant promises an unforgettable dining experience.





# Brews & Blends

Taste The Best

|                                                                              |             |
|------------------------------------------------------------------------------|-------------|
| TEA/ BLACK TEA                                                               | ₹ 40/35/-   |
| COFFEE /BLACK COFFEE                                                         | ₹ 50/45/-   |
| BULLETPROOF COFFEE                                                           | ₹ 50/-      |
| COLD COFFEE/COLD COFFEE WITH ICE CREAM                                       | ₹ 110/130/- |
| DALGONA COLD COFFEE / WITH ICE CREAM                                         | ₹ 125/150/- |
| L.E HOUSE SPECIAL LASSI                                                      | ₹ 100/-     |
| SPICED BUTTERMILK                                                            | ₹ 80/-      |
| SIGNATURE MILKSHAKES ( Strawberry ,Vanilla ,Mango, Chocolate, Butterscotch.) | ₹ 120/-     |

# Signature Mocktails

Chilled to Perfection, Crafted with Style

|                                                                                                                                                |          |
|------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| <b>L.E KOKUM CUMIN SODA</b><br>A sparkling fusion of kokum, coconut and a hint of chilli for a refreshing finish.                              | ₹ 139/-  |
| <b>L.E PASSION SOUR</b><br>Passion fruit & peach blended with orange juice, finished with a dash of tabasco and a chilli salt rim.             | ₹ 149/-  |
| <b>L.E BERRY BLAST</b><br>Juicy mixed berries muddled with fresh mint and lime, finished with a pinch of black salt                            | ₹ 149/-  |
| <b>L.E ROSSO</b><br>A refreshing blend of cranberry juice, strawberry and sparkling soda.                                                      | ₹ 149/-  |
| <b>L.E MID NIGHT SURPRISE</b><br>A refreshing mint layer crowned with a bold dark cola float.                                                  | ₹ 149/-  |
| <b>JALJEERA CHILLER</b><br>A classic indian refresher with muddled mint, lemon and jaljeera, served ice-cold.                                  | ₹ 139/-  |
| <b>L.E CHILLI MANGO COOLER</b><br>Refreshing mango juice infused with tamarind, coriander, green chilli and hint black salt.                   | ₹ 149/-  |
| <b>ICED TEA (LEMON/PEACH/PASSION FRUIT)</b><br>Fresh brewed tea with bright lemon notes.                                                       | ₹ 90/100 |
| <b>VIRGIN MOJITO</b><br>Fresh mint, lime & sparkling fizz.                                                                                     | ₹ 139/-  |
| <b>BLUE LAGOON</b><br>Citrusy blue refresher with a crisp finish.                                                                              | ₹ 139/-  |
| <b>VIRGIN PINA COLADA ( Strawberry, Mango, Passion Fruit,)</b><br>A creamy blend of pineapple juice & coconut cream, served perfectly chilled. | ₹ 159/-  |
| <b>GREEN APPLE COOLER</b><br>Sweet-tart green apple with a sparkling twist.                                                                    | ₹ 149/-  |
| <b>PASSION FRUIT FIZZ</b> Exotic passion fruit with delicate bubbles.                                                                          | ₹ 149/-  |

## Sides & Add-ons

"Small Sides. Big Flavours"

|                     |   |       |
|---------------------|---|-------|
| French Fries        | ₹ | 149/- |
| Peri Peri Fries     | ₹ | 159/- |
| Boiled Egg          | ₹ | 60/-  |
| Egg Bhurji          | ₹ | 140/- |
| Egg Omelette        | ₹ | 125/- |
| Half Fry            | ₹ | 99/-  |
| Cheese Omelette     | ₹ | 159/- |
| Buttered Vegetables | ₹ | 179/- |
| Sautéed Vegetables  | ₹ | 189/- |

## Accompaniments

"Turn Good Meals into Great Ones"

|                                |   |     |
|--------------------------------|---|-----|
| Papad (Roasted/Fried)          | ₹ | 35  |
| Masala Papad                   | ₹ | 55  |
| Nagli Fry Papad (Nachni)       | ₹ | 65  |
| Nagli Chi. Kheema Papad        | ₹ | 125 |
| Nagli Paneer Kheema Papad      | ₹ | 125 |
| Green Salad                    | ₹ | 99  |
| Plain Curd                     | ₹ | 75  |
| Veg Mix Raita                  | ₹ | 85  |
| Maharashtrian Dahi Koshimbir   | ₹ | 90  |
| Boondi Raita / Pineapple Raita | ₹ | 90  |

  
*From The Charcoal Grill*  
*"Bold Grills. Fresh Veggie Thrills"*

**ATISHI ALLO**

Tender potatoes coated in house special red spices, tandoor roasted for a smoky and flavourful finish

₹ 210/-

**HARA BHARA KEBAB**

Nutritious spinach, paneer & green peas patties lightly seasoned and golden fried

₹ 299/-

**L. E SIGNATURE VOLCANO MUSHROOM**

Fiery tandoori mushrooms stuffed with spiced mushroom filling and topped with molten mozzarella cheese

₹ 349/-

**CLASSIC MUSHROOM TIKKA**

Tender mushroom coated in a classic tandoori marinade and flame- roasted for an authentic north indian experience

₹ 310/-

**ROYAL KANDAHARI STUFFED MUSHROOM**

Mildly spiced tandoori mushrooms featuring a creamy paneer & cheese stuffing in our signature yellow marinade

₹ 329/-

**L.E SIGNATURE STUFFED ALOO TIKKA**

Hand crafted potato tikka stuffed with paneer and vegatables, marinated in signature spices and cooked in the tandoor

₹ 299/-

**TANDOORI BABY CORN MUSHROOM**

Fresh baby corn and mushrooms infused with signature spices,  
Delivering a rich and spicy flavour

₹ 299/-

**VEG SEEKH KEBAB**

Minced vegtables and house special spices skewered  
And roasted in the tandoor

₹ 310/-

**GREEN VELVET PANEER TIKKA**

Soft malai paneer infused with fresh spinach, garden herbs and delicate spices,  
Flame-grilled for a rich smoky flavour

₹ 310/-

**L.E SIGNATURE SAFFRON MELT PANEER TIKKA**

Cheese filled paneer tikka infuses with premium saffron &  
Delicately chargrilled in the tandoor

₹ 319/-

**PANEER AJWANI TIKKA**

Soft malai paneer marinated with ajwain and traditional spices,  
Char-grilled to perfection

₹ 310/-

**L.E. LEBANESE PANEER TIKKA**

Grilled paneer tossed in aromatic lebanese spices  
And finished with a creamy garlic chilli sauce

₹ 319/-

**CREAMY GARLIC PANEER TIKKA**

Soft paneer infused with creamy garlic flavours and  
Char-grilled for a rich and satisfying taste

₹ 299/-

**L.E SIGNATURE GREEN THECHA PANEER TIKKA**

Paneer cubes marinated in creamy white spices and authentic maharashtrian thecha, roasted in thandoor for a bold, spicy kick

₹ 310/-

**L.E. TULSI PANEER TIKKA**

Fresh paneer marinated with aromatic basil, herbs, and spices roasted to perfection in the tandoor

₹ 310/-

**CLASSIC PANEER TIKKA**

Soft cottage cheese, marinated in traditional red tandoor spices and char-grilled

₹ 290/-

**MALAI PANEER TIKKA**

Soft paneer marinated in a rich creamy blend of cheese with a subtle hint of sweetness

₹ 319/-

**TANDOORI BLACK PEPPER PANEER**

Tender paneer marinated with freshly cracked black pepper and aromatic spices char-grilled in the tandoor

₹ 319/-

  
*From The Charcoal Grill*  
*"Juicy Inside, Smoky Outside"*

**L.E. SIGNATURE TANDOORI (RED) HALF/FULL** ₹ 399/649/-  
 Smoky tandoori chicken simmered in a rich, creamy red sauce  
 Crafted from our chef's special signature spice blend.

**L.E. SIGNATURE PESHAWARI TANDOORI HALF/FULL** ₹ 399/649/-  
 Juicy chicken marinated in signature mild yellow spices,  
 And chargrilled for a rich flavorful finish.

**L.E. SIGNATURE MAKHMALI TANDOORI HALF/FULL** ₹ 399/649/-  
 Tender chicken marinated in a rich creamy white sauce and  
 Slow-roasted in the tandoor for a smooth mildly spiced and smoky flavor.

**L.E. SIGNATURE MINI SEEKH NAAN ROLLS** ₹ 399/-  
 Juicy smoky chicken seekh kebabs wrapped in soft mini cheese kulchas  
 With fresh onions and mint mayo

**L.E. SIGNATURE KHARDA CHICKEN TIKKA** ₹ 359/-  
 Creamy white marinated chicken kebabs glazed  
 With thecha butter, offering a smoky and flavorful heat

**L.E. ROYAL KOLHAPURI CHICKEN TIKKA** ₹ 359/-  
 Juicy chicken tikka with smoky tandoor flavors  
 And a bold kolhapuri spice kick

**L.E. SPECIAL DUM CHICKEN POT** ₹ 399/-  
 Two varieties of chicken tikkas layered with a rich cheesy sauce,  
 Sealed with tandoori bread and slow-cooked to perfection.

**SMOKED TANGDI KEBAB** ₹ 389/-  
 Juicy chicken drumsticks (2 pcs) marinated in aromatic spices  
 And cooked to perfection in the tandoor.

**ITALIAN PESTO CHICKEN TIKKA** ₹ 399/-  
 Pesto-marinated chicken tikka with fresh herbs, smoky flavors,  
 And a mild to medium spicy finish

**CHEESE BURST CHICKEN SEEKH** ₹ 399/-  
 Juicy chicken seekh kebab stuffed with melted cheese,  
 Char-grilled for a smoky and flavorful finish

**L.E. SPECIAL CHICKEN TIKKA ROYALE** ₹ 399/-  
 Juicy tandoori chicken tikka topped with a luscious creamy sauce  
 And finished with a smoky chargrilled touch

**WHITE FLAME CHICKEN TIKKA (MALAI)** ₹ 369/-  
 Creamy chicken tikka with a mild,  
 Subtly spiced and a hint of sweetness

**KALI MIRCH CHICKEN TIKKA** ₹ 369/-  
 Creamy chicken tikka with a bold black pepper finish

**TANDOORI LOLLIPOP** ₹ 329/-  
 Signature chicken lollipops marinated in our bold red tandoori  
 spices and flame-roasted for a smoky, succulent

**L.E. SIGNATURE CHICKEN FEAST PLATTER** ₹ 1299/-  
 20 pieces of tandoori delights featuring assorted chicken kebabs, Seekh kebabs, and tandoori chicken, crafted for sharing.



  
*From The Charcoal Grill*  
*Juicy. Flavorful & Made to Satisfy*

**L.E. NALLI ROYALE HALF/FULL**

Succulent mutton nalli infused with bold red spices  
And slow-cooked, marinated in aromatic red masala and roasted for an intense smoky taste

₹ 649/1249/-

**L.E. ROYAL TANDOORI RAAN**

An indulgent tandoori mutton leg marinated in our  
Signature spice blend and slow-cooked for exceptional tenderness and flavors

₹ 2199/-

**L.E. ROYAL BARRA CHOPS (HALF/FULL)**

Tender mutton chops in signature red spices  
With a bold tandoori finish

₹ 399/649/-

**L.E. ROYAL BOTI KEBAB**

Premium mutton boti, delicately spiced  
And finished with a signature tandoor char

₹ 410/-

**COASTAL SPICED POMFRET TANDOORI**

Fresh tandoori-grilled pomfret available in classic red spice  
Or signature green herb marinade, finished with smoky coastal flavors

₹ A.P.C

**TANDOORI SESAME PRAWNS**

Fresh prawns marinated in our signature red tandoori spices,  
Crusted with black & white sesame seeds and flame-roasted for a smoky, medium-spiced finish

₹ A.P.C

**AJWANI FISH TIKKA (BONELESS BASA)**

Succulent boneless basa fish marinated in ajwain  
And aromatic spices, tandoor roasted for a smoky herbaceous flavor

₹ 349/-

**LASOONI FISH TIKKA (BONELESS BASA)**

Delicately marinated boneless basa fish with rich garlic notes  
And smoky tandoori finish

₹ 359/-

**LEMON PEPPER FISH TIKKA (BONELESS BASA)**

Zesty boneless basa fish tikka flavored with lemon  
And black pepper flame-grilled for a refreshing smoky taste

₹ 349/-

**MUSTARD FISH TIKKA (BONELESS BASA)**

Tangy mustard-marinated boneless basa fish tikka,  
Char-grilled in tandoor for a rich, smoky taste

₹ 359/-

**L.E. SIGNATURE NON-VEG MIX FEAST PLATTER**

Assorted tandoor platter with chicken tikka, chicken tandoori, mutton boti kebab,  
Boneless basa fish tikka, and tandoori prawns – 20 pieces of smoky grilled perfection

₹ 1599/-

# Veg Main Course

Taste The Best

## VEG MARATHA

Signature Vegetable Koftas In A Velvety Maratha Curry ,  
Finished With Coconut And Hand-picked Spices

₹ 340/-

## L.E. SPECIAL VEG-ROGAN JOSH

Cheese-stuffed Veg Kofta Fingers Cooked In A Flavorful Medium Spicy  
Kashmiri-inspired Brown Gravy

₹ 369/-

## L.E SIGNATURE VEGETABLE BHUNA

Handcrafted Vegetable Balls Tossed In A Rich ,semi -dry Bhuna Masala,infused  
With Aromatic Spices And A Balanced Med-spicy Finish

₹ 349/-

## SHENGDAYACHI BHINDI/BHINDI MASALA

Traditional Maharashtrian Dry Bhindi, Finished With House Spices And Crushed Peanuts. /  
Fresh Lady Fingers Tossed In A Rich Onion-tomato Masala With Aromatic Indian Spices

₹ 259/-

## L.E. SPECIAL BHARLI VANGI

Baby Eggplants Stuffed With An Authentic Maharashtrian Masala,  
Gently Cooked And Finished In A Rustic Dry Gravy Bursting With Regional Flavors

₹ 279/-

## VEG DIWANI HANDI

A Classic Combination Of Farm-fresh Vegetables In A Rich & Creamy Gravy,  
Offering A Perfect Balance Of Flavor, Texture And Aroma.

₹ 349/-

## L.E SPECIAL VEG TAWA MASALA

Diced Vegetables Tossed In A Rich Brown Masala ,  
Delicately Spiced And Crafted For A Bold Smooth Medium-spiced Character

₹ 340/-

## CLASSIC VEGETABLE PATIYALA

Delicate Crispy Papad Rolls Stuffed With Minced Vegetables And Grated Paneer,  
Served In A Patiala-style Semi-dry Gravy With Aromatic Indian Spices

₹ 359/-

## L.E SPECIAL VEG KHAZANA

Seasonal Vegetables And Paneer Served With Green,  
White And Red Signature Gravies In A Perfect Sharing Platter

₹ 969/-

## MALAI KOFTA

Handcrafted Paneer,dry Fruits Stuffed Koftas Simmered In A Luxurious,  
Mildly Sweet White Cashew Gravy.

₹ 399/-

## NAVRATAN KURMA

A Royal Medley Of Garden-fresh Vegetables, Fruits And Dry Fruits In A Rich,  
Creamy Cashew Gravy

₹ 399/-

## CLASSIC SHAM SAVERA KOFTA

Soft Spinach Koftas Stuffed With Rich Paneer. Served In A Rich,  
Creamy Tomato-cashew Gravy With Traditional Indian Spices.

₹ 349/-

## CLASSIC PANEER BUTTER MASALA

Soft Malai Paneer Cubes Cooked In A Luxurious Onion-tomato Butter Gravy,  
Offering A Mild, Rich And Silky Finish.

₹ 379/-

## L.E. SIGNATURE PANEER TIKKA MASALA

Tandoor-roasted Paneer Cooked In A Smoky,  
Creamy Medium Spicy Rich Tomato-onion Gravy

₹ 369/-

# Veg Main Course

Taste The Best

## L.E SPECIAL PANEER MALVANI

Our signature maharashtrian malvani style paneer,  
Dry roasted with traditional coastal masala, paired with a bowl of aromatic malvani rassa

₹ 369

## PALAK PANEER / LASONI PALAK PANEER

Tender cottage cheese served in your choice of classic spinach puree or  
Rich garlic-infused spinach gravy, elegantly spiced

₹ 379

## L.E. SIGNATURE PANEER KADAI

Soft paneer, capsicum, onions tossed in a bold, aromatic,  
Signature roasted kadai gravy

₹ 359

## L.E. SPECIAL PANEER HANDI

A classic handi preparation of soft cottage cheese in a flavorful,  
Rich, creamy, med-spicy tomato-onion gravy

₹ 359

## L.E. SIGNATURE PANEER TAWA MASALA

Soft paneer and caramelized onions tossed in a rich,  
Semi-dry brown gravy with aromatic indian spices

₹ 369

## CLASSIC PANEER MAKHANWALA

Tender cottage cheese in a rich, velvety,  
Makhani gravy, finished with butter and cream

₹ 359

## L.E. SPECIAL PANEER RAJWADI

Three layered paneer triangles filled with a savory stuffing and  
Served in a rich yellow medium-spiced rajwadi gravy

₹ 399

## BABY CORN MUSHROOM KHANDESI MASALA

Fresh mushrooms and baby corns simmered in a robust khandesi masala  
With a rich med-spicy semi-gravy preparation

₹ 349

## MUSHROOM TAWA / KADAI MASALA

Button mushrooms cooked with onions, tomatoes, capsicum and aromatic indian spices  
In a rich, flavorful masala, served in your choice of tawa (semi dry) or kadhai (semi gravy) style

₹ 359

## KAJU MASALA

Premium whole cashews cooked in a rich,  
Silky gravy with signature indian spices

₹ 299

## KAJU PANEER MASALA

Whole roasted cashews and soft paneer simmered in a luxurious tomato-cashew gravy,  
Finished with fragrant indian spices

₹ 329

## MATAR PANEER

Soft paneer with green peas, cooked in a rich tomato-onion gravy  
With aromatic indian spices

₹ 289

## GREEN PEAS MASALA

Green peas, cooked in a rich north indian gravy  
With aromatic spices

₹ 259

# Chicken Main Course

Rich Gravy, Tender Chicken, Pure Satisfaction.

## CHICKEN LAZEEZ SPECIAL

Tender chicken cooked in a rich yellow gravy with aromatic spices,  
A creamy texture and balanced medium spice.

₹ 399/-

## L.E. SIGNATURE MATKA CHICKEN MASALA

A signature clay pot delicacy featuring tender chicken in a rich,  
Flavorful brown gravy.

₹ 449/-

## L.E. SPECIAL CHICKEN MALVANI (HALF / FULL)

Authentic malvani-style dry-spiced chicken accompanied by  
a rich flavorful malvani rassa.

₹ 459/769

## L.E SPECIAL BHATTI CHICKEN DELIGHT

Tender shredded tandoori chicken cooked in a rich ,  
Velvety semi- gravy and crowned with a sunny – side-up egg.

₹ 429/-

## CHICKEN GODA MASALA

Classic maharashtrian chicken in a rich goda masala  
Gravy,infused with roasted spices and finished with a medium spiced flavor.

₹ 389/-

## RARA CHICKEN

A rich punjabi-style chicken curry with tender chicken,  
Minced chicken and bold aromatic spices.

₹ 419/-

## CHICKEN TAWA MASALA

Tender chicken finished on a traditional tawa in a rich  
Semi-dry brown masala with caramelized onions, capsicum and aromatic indian spices.

₹ 409/-

## L.E OG BUTTER CHIEKEN HALF/FULL

Shredded tandoori chicken in a rich, creamy, tomato-butter gravy with  
A subtel hint of sweetness.

₹ 399/699

## CHICKEN ANGARA MASALA

Tender juicy chicken in a rich, smoky masala finished with roasted spices  
And a medium-spiced kick.

₹ 389/-

## CHICKEN NOORANI MASALA

Tender chicken simmered in a rich, velvety noorani masala,  
Infused with chef-special & indian spices.

₹ 389/-

## CLASSIC CHICKEN PATIYALA

House special chicken keema wrapped in a delicate omelette, Finished with a rich, flavorful semi-dry-gravy.

₹ 449/-

## CHICKEN BHUNA MASALA

Rich, aromatic bhuna masala with Roasted spice flavors and tender chicken pieces.

₹ 399/-

## GAVARAN CHICKEN MALVANI (COUNTRY CHICKEN) (HALF / FULL)

Authentic gavarani (country) chicken finished in robust malvani dry masala, Accompanied by traditional malvani rassa.

₹ A.P.C

## CHICKEN TIKKA MASALA

Smoky tandoor-grilled chicken tikka in a rich, Creamy med-spicy tomato and cashew gravy.

₹ 409/-

## CHICKEN SAAGWALA

A rich blend of spinach, fresh mint, cashews, onions and tomatoes, Gently simmered with tender chicken.

₹ 369/-

## CLASSIC MURGH MUSALLAM (HALF / FULL)

Chargrilled tandoori chicken with flavorful chicken mince in a rich mughlai gravy garnished with boiled egg.

499/899



# Mutton Main Course

## Slow-Cooked to Aromatic Perfection

### CHEF'S SIGNATURE MUTTON CHOPS

Tender mutton chops in a rich, semi-dry, masala with Balanced medium spicy

₹ 549/-

### CLASSIC MUTTON NALLI NIHARI

Slow-cooked mutton nalli in a luxurious, Aromatic nihari gravy

₹ 579/-

### L.E. SPECIAL MUTTON RAAN

A royal indian delicacy, featuring a tender whole mutton leg, slow-cooked to perfection and infused With traditional indian spices and served with a rich velvety gravy

₹ 2199/-

### MUTTON GODA MASALA

Tender mutton slow-cooked in authentic maharashtrian black goda masala, offering rich roasted flavors, Signature smoky notes, and a balanced medium spicy finish

₹ 479/-

### RAJASTHANI LAAL MAAS

Succulent mutton simmered slow cooked in a fiery red chilly gravy, enriched with Pure desi ghee and traditional rajasthani spices for a bold and authentic taste

₹ 519/-

### L.E SIGNATURE MUTTON MALVANI (HALF/FULL)

Our signature authentic dry malvani mutton, Paired with soulful maharashtrian malvani rassa

₹ 699/1299

### CLASSIC MUTTON ROGAN-JOSH

A timeless kashmiri classic featuring slow-cook mutton in a fragrant, spice-infused Gravy with deep, comforting flavors. Medium spicy

₹ 489/-

### BHUNA GOSHT

Succulent mutton simmered in a rich roasted masala gravy, delivering deep, Robust flavors with every bite. Medium spicy

479/-

### L.E. SIGNATURE MATKA GOSHT

Tender mutton slow-cooked in a sealed clay pot, finished in a rich med-spicy red Gravy with aromatic house spices

519/-

### MUTTON GHEE ROAST

Juicy mutton slow-roasted in pure desi ghee, coated in a rich aromatic dry masala Creating a rich, bold and unforgettable taste

489/-

# Dal, Rice & Biryani

## Tradition Slow-Cooked to Perfection

### DAL FRY/ WITH TADKA

An Indian lentil preparation, delicately spiced and finished with pure desi ghee and signature tempering.

₹ 210/-

### DAL KOLHAPURI

A rustic Maharashtrian lentil delicacy crafted Kolhapuri spices.

₹ 299/-

### L.E SIGNATURE DAL MAKHANI

Luxuriously creamy black lentils, slow-cooked to perfection with butter, cream and our house special spices.

₹ 299/-

### STEAM RICE / JEERA RICE

₹ 130/163/-

### GHEE RICE

Premium steamed basmati rice enriched with pure ghee, birista and roasted cashew.

₹ 180/-

# Dal, Rice & Biryani

## Tradition Slow-Cooked to Perfection

### DAL KICHDI/ WITH TADKA

A comforting blend of rice and lentils, slow cooked to perfection and finished with an aromatic desi ghee tempering.

240/260/-

### CURD RICE TADKA

Chilled creamy curd rice, tempered with mustard, curry leaves and green chillies.

₹ 170/-

### MUTTON BHUNA KHICHDI

A soulful fusion of creamy Khichdi and tender bhuna mutton, crafted with signature house spices.

₹ 399/-

### CHICKEN TIKKA DAL KHICHDI

Lentil-Rice Khichdi infused with juicy grilled chicken tikka and finished with desighee and barista tempering.

349/-

### VEGETABLE DUM BIRYANI

A royal blend of fresh vegetables, soft paneer, and fragrant basmati rice, slowcooked in the traditional dum style.

269/-

### PANEER TIKKA DUM BIRYANI

Smoky paneer tikka layered with aromatic basmati rice, finished with timeless art of dum cooking.

299/-

### VEGETABLE TAWA PULAV

A classic Mumbai-style tawa pulao, elevated with fresh vegetables, paneer, cashew and bold flavors

₹ 259/-

### KASHMIRI MURGH PULAV

Aromatic basmati rice with succulent chicken, saffron and premium dry fruits, inspired by the royal flavors of Kashmir.

₹ 349/-

### L.E SIGNATURE CHICKEN MATKA DUM BIRYANI

Layers of aromatic basmati and tender chicken sealed and slow-cooked to perfection for an authentic dum biryani experience.

₹ 369/-

### CHICKEN TIKKA DUM BIRYANI

Juicy tandoori chicken tikka, layered with aromatic basmati rice and bold spices for a rich, smoky dum biryani.

₹ 389/-

### L.E SIGNATURE CHICKEN TANGDI BIRYANI

Our signature dum biryani featuring juicy chicken tangdi, layered with fragrant basmati rice and signature spices

₹ 799/-

### MUTTON MATKA DUM BIRYANI

Signature dum biryani with slow-cooked tender mutton, fragrant basmati rice and our authentic spices, served in a traditional matka

₹ 410/-

### L.E. SPECIAL NALLI BIRYANI (DAKHOOS GRAVY)

Slow-cooked premium mutton nalli layered with aromatic basmati rice, served with traditional Dakhoos gravy

₹ 899/-

### OUR SIGNATURE MUTTON RAAN BIRYANI (DAKHOOS GRAVY)

Our signature dum biryani featuring tender mutton raan, layered with fragrant basmati rice and bold spices, served with authentic Dakhoos gravy

₹ 2499/-

### PRAWNS MATKA BIRYANI

Aromatic basmati rice and fresh tender prawns, slow-cooked in a traditional clay pot for a rich, flavorful dum biryani

₹ A.P.C.

### L.E SIGNATURE FISH TIKKA DUM BIRYANI( BONELESS BASA)

Smoky boneless basa tikka layered with fragrant basmati rice and signature spices, slow dum-cooked to perfection

₹ 499/-

# L.E SPECIAL *Fish & Seafood*

*Inspired by the Coast. Crafted with Passion*

## MALVANI SURMAI TAWA FRY

Premium king fish, delicately spiced and expertly tawa-fried for authentic Malvani coastal flavors

₹ A.P.C.

## PRAWNS TAWA FRY/KOLIWADA

Fresh prawns in signature coastal spices, served tawa-seared or crispy Koliwada style

₹ A.P.C.

## MALVANI FISH TAWA FRY / KOLIWADA ( BONELESS BASA)

Succulent boneless basa fish, finished with bold Malvani spices, served tawaseared or crisp-fried Koliwada style

₹ 359/-

## POMFRET GOAN/MALVANI CURRY

Fresh pomfret served with your choice of mild Goan coconut curry or robust Malvani coastal curry.

₹ A.P.C.

## SURMAI GOAN / MALVANI CURRY

Succulent surmai paired with your choice of a light, aromatic Goan coconut curry or an authentic Malvani curry infused with traditional coastal spices.

₹ A.P.C.

## PRAWNS GOAN/ MALVANI CURRY

Juicy prawns served with your choice or delicate Goan coconut curry or authentic Malvani spiced curry.

₹ A.P.C.

## FISH GOAN / MALVANI CURRY (BONELESS BASA)

Tender boneless basa fish served with your choice of mild creamy Goan coconut curry or bold Malvani coastal curry.

₹ 369/-

## Handcrafted *Tandoori Breads*

*Baked Fresh. Served Warm*

Plain / Butter

## TANDOORI ROTI

₹ 35/40/-

## TANDOORI NAAN

₹ 65/70/-

## GARLIC NAAN

₹ 80/90/-

## KULCHA

₹ 55/60/-

## LACCHA PARATHA

₹ 60/65/-

## JOWAR ROTI

₹ 35/40/-

## PUDINA PARATHA

₹ 70/75/-

## CHEESE CHILLI KULCHA

₹ 85/90/-

## ONION KULCHA

₹ 65/70/-

## CHILLI GARLIC NAAN

₹ 90/95/-

## CHEESE GARLIC NAAN

₹ 125/130/-

## STUFFED ALOO PARATHA

₹ 145/155/-

## STUFFED PANEER PARATHA

₹ 180/190/-

## CHEESE STUFFED PARATHA

₹ 190/199/-

# Mini Plates

(Perfect for One)

|                                                              |   |           |
|--------------------------------------------------------------|---|-----------|
| CHICKEN KHEEMA WITH KULCHA                                   | ₹ | 249/-     |
| PANEER TIKKA MASALA WITH BUTTER NAAN                         | ₹ | 239/-     |
| PRAWNS GOAN CURRY WITH STEAM RICE                            | ₹ | 269/-     |
| MUTTON BHUNA WITH LACCHA PARATHA                             | ₹ | 259/-     |
| VEG THAI CURRY WITH RICE                                     | ₹ | 219/-     |
| EGG TAWA MASALA WITH ROTI                                    | ₹ | 169/-     |
| CHICKEN KHEEMA PAV                                           | ₹ | 179/-     |
| PANEER BHURJI WITH TOAST BREAD SLICES                        | ₹ | 179/-     |
| DAL TADKA WITH JEERA RICE                                    | ₹ | 189/-     |
| DAL KHICHDI WITH PAPAD & PICKLE                              | ₹ | 179/-     |
| EGG CURRY WITH JEERA RICE                                    | ₹ | 169/-     |
| CHICKEN CHILLI WITH FRIED RICE                               | ₹ | 279/-     |
| PANEER CHILLI WITH FRIED RICE                                | ₹ | 259/-     |
| VEG MANCHURIAN WITH FRIED RICE                               | ₹ | 249/-     |
| THAI GREEN CURRY WITH STEAM RICE (CHICKEN/BASA FISH)         | ₹ | 279/-     |
| THAI RED CURRY WITH STEAM RICE (CHICKEN/BASA FISH)           | ₹ | 279/-     |
| L.E SIGNATURE BURNT GARLIC RICE WITH SPECIAL SAUCE (VEG/CHI) | ₹ | 249/279/- |



# Family Pack

More Flavour, More Togetherness

## VEG FAMILY PACK

|          |          |          |           |
|----------|----------|----------|-----------|
| 4 Person | 6 Person | 8 Person | 10 Person |
| ₹ 1949   | ₹ 2459/- | ₹ 3149/- | ₹ 4549/-  |

## CHICKEN FAMILY PACK

|          |          |          |           |
|----------|----------|----------|-----------|
| 4 Person | 6 Person | 8 Person | 10 Person |
| ₹ 2149/- | ₹ 3149/- | ₹ 3649/- | ₹ 4999/-  |

## MUTTON FAMILY PACK

|          |          |          |           |
|----------|----------|----------|-----------|
| 4 Person | 6 Person | 8 Person | 10 Person |
| ₹ 3149/- | ₹ 4149/- | ₹ 4949/- | ₹ 6999/-  |

## CHICKEN-MUTTON FAMILY PACK

|          |          |          |           |
|----------|----------|----------|-----------|
| 4 Person | 6 Person | 8 Person | 10 Person |
| ₹ 2849/- | ₹ 3649/- | ₹ 4649/- | ₹ 6599/-  |

L.E Signature Parcel Per Kiloqram  
Family-Size Flavours, Packed by the Kilo

L.E SIGNATURE DALCHA PULAO

L.E SIGNATURE DUM BRIYANI

Chicken / Mutton

₹ 1299 / 1699/-

₹ 1499 / 1899/-

# Chinese Soup

Warm Comfort in Every Spoon

Veg / Chicken / Seafood

## MANCHOW SOUP

Spicy Indo-Chinese broth with vegetables and crispy noodles

₹ 160/170/249

## LEMON CORIANDER SOUP

Light, aromatic broth with fresh lemon and coriander

₹ 170/180/249

## MINESTRONE SOUP

Classic Italian vegetable soup with herbs and pasta

₹ 170/190/----

## THUKPA SOUP

A wholesome Tibetan-style noodle soup, rich in comforting flavors

₹ 180/190/249

## TOM YUM SOUP

Hot and tangy Thai broth infused with lemongrass and lime

₹ 180/190/249

## MEXICAN FISH SOUP

Basa fish simmered in a mildly spiced tomato and herb broth

₹ ----/----/220

## LONG FUNG SOUP

Silky broth with shredded vegetables, chicken and egg ribbons

₹ 190/249/----

## CREAM OF TOMATO SOUP

Velvety roasted tomato soup finished with fresh cream

₹ ----/----/160

## CREAM OF MUSHROOM SOUP

Rich and creamy mushroom soup infused with herbs

₹ ----/----/180

## CREAM OF BROCCOLI SOUP

Smooth broccoli soup enriched with cream and herbs

₹ ----/----/180

## L.E SPECIAL THAI SOUP

Fragrant Thai broth with juicy prawns, lemongrass and coconut notes

₹ 180/199/249

# Chinese Starters

Crispy. Spicy & Irresistible

## VEG MANCHURIAN DRY

Crispy vegetable balls tossed in a bold Indo-Chinese glaze

₹ 239/-

## GOLDEN-FRIED CHEESE CORN BITES

Golden-fried cheese and sweet corn bites with a molten center

₹ 259/-

## L.E SIGNATURE CHEESE CIGAR ROLL

Crisp pastry rolls filled with mash paneer cheese, herbs, and aromatic spices

₹ 289/-

## VEG SPRING ROLL

Crispy rolls stuffed with julienned vegetables and Asian seasonings

₹ 220/-

## CRUNCHY CORN

Golden crispy sweet corn tossed with spices and fresh herbs

₹ 210/-

## VEG CRISPY

Lightly battered seasonal vegetables, crisp-fried and tossed in a spicy sauce

₹ 249/-

## L.E. BANG BANG BROCCOLI

Crispy broccoli florets coated in a creamy, spicy bang bang sauce

₹ 249/-

## CRISPY CORN

Sweet corn kernels fried until crisp and tossed with our signature sauces and seasonings

₹ 229/-

## WOK TOSSED L.E. SIGNATURE PANEER CHILLY

Our signature creation featuring artisanal paneer cubes, flash-fried and tossed in a high-flame wok with premium spices and crisp peppers for an unmatched, smoky depth of flavor

₹ 290/-

## L.E. TWIN FLAVOUR PANEER

Creamy cheesy yellow and spicy red paneer, wok-tossed in our signature Indo-Chinese style.

₹ 329/-

## L.E SIGNATURE SPINACH BASIL PANEER

Our signature blend of spinach, basil and aromatic herbs, wok-tossed with paneer for a rich, flavourful experience

₹ 299/-

## THAI CASHEW PANEER

Silken paneer tossed with buttery, golden-roasted cashews in an authentic, fragrant Thai herb reduction

₹ 319/-

## CRISPY PANEER / PANEER SATAY

Choose between crispy paneer tossed in bold Schezwan sauce or tender paneer skewers served with a rich peanut satay sauce

₹ 299/-

## PANEER PERI PERI CHILLY

Paneer cubes tossed in a vibrant, fiery African peri-peri reduction blended with fresh chillies for a bold, luxurious taste

₹ 290/-

### CRISPY MUSHROOM SURPRISE

Earthy wild mushrooms encased in a cheese delicate, golden crust, revealing a burst of rich, savory umami with every bite.

₹ 289/-

### STUFFED MUSHROOM IN SEZWAN

Fresh mushroom caps stuffed with cheese, savory filling, simmered in a bold, rich, and aromatic schewwan glaze.

₹ 289/-

### CHILLY MUSHROOM / SALT N PEPPER

Crispy mushrooms tossed in your choice of spicy indo-chinese chilli sauce or a fragrant salt & pepper seasoning.

₹ 269/-

### GOLDEN FRIED CRISPY BABY CORN

Golden-fried baby corn with signature seasoning, served alongside our special dip.

₹ 210/-

### BABY CORN CHILLY / SALT N PEPPER

Golden-fried baby corn, served in your choice of bold chilli sauce or aromatic salt & pepper seasoning.

₹ 229/-

### CRISPY CHILLY POTATO / HONEY CHILLY POTATO

Crispy potato fingers, served in your choice of bold chilli or sweet & spicy honey chilli glaze.

₹ 229/-

### L.E. PERI PERI CHICKEN WINGS

Perfectly crisp chicken wings, finished with peri peri seasoning and served with our signature creamy mayo dip.

₹ 329/-

### L.E. ASIAN CHILLY CHICKEN WINGS

Tender chicken wings, finished in a smoky asian black sauce with a medium-spiced flavour.

₹ 329/-

### CHICKEN POPCORN

Crispy chicken popcorn, seasoned to perfection and served with our signature dip.

₹ 249/-

### WOK TOSS L.E SIGNATURE CHILLY CHICKEN

Tender chicken, coated in our exclusive in-house signature sauce for a rich and flavourful finish.

₹ 329/-

### L.E CHICKEN CRISPY THAIPIY

Crunchy chicken coated in a vibrant blend of Schewwan and Thai flavours

₹ 329/-

### CHICKEN HUNAN CHILLY DRY

Juicy chicken, stir-fried with authentic hunan sauce with bold and savoury finish.

₹ 329/-

### L.E SIGNATURE THAI GREEN CHICKEN

Tender chicken, wok-tossed in our signature thai green sauce with fresh herbs and aromatic spices.

₹ 339/-

### CHICKEN CRISPY / CHICKEN 65 DRY

Choose between Schewwan-tossed Chicken Crispy or classic Chicken 65 with yoghurt, curry leaves, mustard and a spicy red sauce

₹ 329/-

### CHICKEN LOLLIPOP / SCHEZWAN LOLLIPOP

Crispy chicken lollipops, served classic or tossed in our signature schewwan glaze.

₹ 309/339

### SIGNATURE L.E. FIRE-GRILLED CHICKEN SKEWERS

Perfectly pan-grilled chicken skewers with vibrant bell peppers and our chef's signature glaze.

₹ 349/-

### OYSTER CHILLY FISH

Tender fish fillets, wok-tossed in a rich oyster chilli sauce with bold asian flavours.

₹ 359/-

### FISH AND CHIPS

Crispy batter-fried fish fillets, served with golden french fries and our signature mayo dip

₹ 349/-

### FISH FINGERS

Crunchy fish fingers, perfectly fried and accompanied by our signature mayo dip

₹ 329/-

### L.E SPECIAL GOLDEN FRIED BUTTER GARLIC PRAWNS

Perfectly golden-fried prawns, tossed in our signature butter garlic sauce for a rich and aromatic finish.

₹ A.P.C

### WOK TOSSED L.E. SIGNATURE CHILLY PRAWNS

Tender prawns, stir-fried in our handcrafted signature sauce with fresh bell peppers and balanced heat.

₹ 359/-

### WOK TOSSED L.E. SIGNATURE CHILLY FISH (BONELESS BASA)

Tender fish fillets, glazed in our handcrafted signature sauce with bell peppers for a rich, savoury finish

₹ 359/-



# Wok Crafted

## Rice & Noodles

Veg / Chicken / Sea Food

### FRIED RICE / HAKKA NOODLES

Classic wok-crafted rice/noodles, tossed with fresh vegetables, Signature sauces and aromatic seasonings

₹ 195/239/A.P.C.

### CHILLY GARLIC FRIED RICE / NOODLES

Wok-tossed with roasted garlic, crushed chillies and signature Asian seasonings for a bold, flavourful finish

₹ 210/249/A.P.C.

### SCHEZWAN RICE / NOODLES

Wok-tossed in our signature schetzwan sauce, delivering bold, Smoky and perfectly balanced spicy flavours.

₹ 210/249/A.P.C.

### SINGAPORI RICE / NOODLES

Fragrant rice or noodles wok-tossed with fresh vegetables, Signature singapore spices and savoury sauces for a balanced, mildly spicy flavour

₹ 249/279/A.P.C.

### COLOMBIAN FISH CURRY WITH COCONUT CHILLI RICE

A coastal-inspired colombian fish curry, balanced with creamy coconut notes And served with flavourful coconut chilli rice.

₹ 499/-

### BURNT GARLIC BASIL RICE WITH L.E. SPECIAL GRAVY

Wok-tossed burnt garlic basil rice served with our chef's Signature in-house gravy for a rich, flavourful finish

₹ 319/349/-----

### L.E. CHILLI BASIL FRIED RICE

Fresh basil and chilli come together in perfectly wok-tossed Rice with aromatic asian flavours

₹ 220/269/A.P.C.

### L.E. WOK-TOSSED CORIANDER RICE

Lightly wok-tossed rice with the vibrant freshness and aroma Of coriander in every bite

₹ 210/249/A.P.C.

### TRIPLE SCHEZWAN FRIED RICE

Spicy schetzwan fried rice topped with crispy noodles and Served with our signature house-special schetzwan gravy

₹ 259/319/-----

### L.E. SPECIAL CHOPPER RICE WITH GRAVY

Finely chopped ingredients wok-tossed with aromatic rice, Signature sauces and bold indo-chinese flavours

₹ 279/329/-----

### L.E. POT RICE

A wholesome one-pot rice delicacy, layered with our signature Gravy and aromatic seasonings

₹ 329/359/-----

### THAI CURRY WITH RICE (GREEN / RED)

An authentic thai curry simmered in creamy coconut milk with Aromatic herbs and exotic spices, served with steamed rice

₹ 349/419/A.P.C.



## Desert

*"Perfect sweet ending"*



|                                       |         |
|---------------------------------------|---------|
| L.E. Shahi Malai Phirni               | ₹ 120/- |
| L.E. Shahi Tukda                      | ₹ 99/-  |
| L.E. Signature Gajar Halwa With Rabdi | ₹ 149/- |
| Kunafa                                | ₹ 180/- |
| Baklava                               | ₹ 130/- |
| Baklava With Ice-Cream                | ₹ 150/- |
| Sizzling Brownie With Ice-Cream       | ₹ 180/- |
| Gulab Jamun (2 PCS)                   | ₹ 99/-  |
| Hot Gulab Jamun With Ice-Cream        | ₹ 99/-  |
| Fruit Salad With Ice Cream            | ₹ 110/- |
| Choice of Ice-Cream                   | ₹ 80/-  |

## Pastry

*"Where every layer melts your heart."*



|                          |         |
|--------------------------|---------|
| Chocolate Truffle Pastry | ₹ 140/- |
| Molten Chocolate Lava    | ₹ 140/- |
| Lotus Biscoff Pastry     | ₹ 199/- |
| Almond Rocher Cake       | ₹ 240/- |



HOTEL  
**LAXMI ELITE**  
WWW.LAXMIELITE.COM

- \* ALLOW US 20 MINUTES TO SERVE YOU BETTER
- \* ALL RATES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE
- \* NO MEETINGS
- \* OUTSIDE FOOD IS NOT ALLOWED
- \* GOVERNMENT TAXES AS APPLICABLE
- \* RESTAURANT TIMING 11.30 AM. TO 12.00 AM.

\* MULTI CUISINE RESTAURANT ☎9970715176 / 9970716371

\* ROOM RESERVATIONS ☎9970715176 / 9970716371

\* MULTIPURPOSE HALL / LAWN ☎9970713675 / 9970716371

✉ MAIL US AT - INFO@LAXMIELITE.COM

**THANK YOU ! VISIT AGAIN !!**

📍 NARAYANWADI, PACHWAD, KARAD,  
MAHARASHTRA-415539.