

BACK in TIME RESTAURANT

MENU



Narmada Jacksons
(A Grand Heritage Hotel)

South Civil Lines, Jabalpur (M.P.)
E-mail : hoteljacksons@hotmail.com Web : www.narmadajacksons.com

Oct.23



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(A Grand Heritage Hotel)

ALWAYS AVAILABLE

FRENCH FRIES	180
FRIED PEANUTS	180
MASALA PEANUTS	200
CHEESE CHILLI TOAST	210
CHANA ROAST (Crispy fried chickpeas, served along with kachumber salad.)	220
VEGETABLE CUTLET (Crumb-fried patty of assorted vegetables like potatoes, green peas, carrots & cabbage.)	220
MIXED VEGETABLE PAKODA (Assorted vegetables dipped in Bengal gram flour batter and deep fried.)	220
PANEER PAKODA (Deep fried chunks of cottage cheese coated with seasoned garbanzo bean flour batter.)	310
☐ EGG PAKODA (Seasoned boiled egg fritters.)	310
FRIED CASHEW NUTS	390

BETWEEN THE BREADS

VEGETABLE SANDWICH (Choice of brown or white bread, served either plain, toasted or grilled as order, with slices of garden vegetables in between, accompanied by French fries.)	220
CHEESE SANDWICH (Choice of brown or white bread, served either plain, toasted or grilled as order, with slices of processed cheese in between, accompanied by French fries.)	330
PANEER WRAP (Cottage cheese strips, sautéed with onions and bell peppers, rolled inside roti.)	350
HERITAGE CLUB SANDWICH (VEG) (House special toasted triple-decker sandwich, with cheese and vegetables, served with French fries.)	360
☐ CHICKEN SANDWICH (Choice of brown or white bread, served either plain, toasted or grilled as order with chicken mixed with creamy mayonnaise, served with French fries.)	390
☐ CHICKEN WRAP (Char grilled chicken pieces sautéed with capsicum, cumin, onion and chillies, rolled into a roti, slathered with fresh green chutney.)	420
☐ JACKSONS CLUB SANDWICH (NON - VEG) (House special toasted triple-decker sandwich, with fillings of mutton, chicken, cheese and fried egg, served with French fries.)	450
☐ MUTTON WRAP (Clay oven roasted minced lamb, sautéed with onions and chillies, wrapped in roti.)	470

LUNCH / DINNER

(12:00 PM TO 3:30 PM & 7:00 PM TO 11:30 PM)

SOUPS

CHOICE OF CREAM SOUP (Creamy soup of Vegetables / Mushroom / Tomato / Almonds / Broccoli.)	165
☐ CREAM OF CHICKEN SOUP	210
TOMATO DHANIYA SHORBA / PALAK SHORBA	165
☐ MURGYAKHANI SHORBA	210

CHINESE SOUPS

	☐ VEG	☐ NON-VEG
HOT & SOUR SOUP	165	210
MANCHOW SOUP	165	210
SWEET CORN SOUP	165	210
LEMON CORIANDER SOUP	165	210
TALUMEIN SOUP	165	210
SPINACH & CORN SOUP	165	210
GARLIC PEPPER SOUP	165	210

SALADS

FRESH GREEN SALAD	140
SPROUTS SALAD	160
TOSSED SALAD (Freshly cut cubes of vegetables tossed in vinaigrette dressing.)	160
MACARONI SALAD (Cooked elbow macaroni with cocktail dressing.)	240
RUSSIAN SALAD (Dices of potatoes, carrots, French beans & pineapple mixed with green peas and finished in creamy mayonnaise.)	300
INDO-GREEK SALAD (A vibrant salad, with freshness of cottage cheese, herbs and veggies combined with subtle drizzle of a refreshing dressing.)	320
PANEER TIKKA SALAD (A refreshing salad with oven roasted cottage cheese, crunchy vegetables & seasoned yoghurt dressing.)	320
☐ POTATO & BOILED EGG SALAD (Mixed in mayonnaise)	320
☐ LEMON CHICKEN SALAD (Lemon and pepper marinated chicken, tossed along with garden veggies.)	360
☐ THAI STYLE CHICKEN SALAD (Served with zesty chilli - lime dressing.)	360

*GST as applicable

VEGETARIAN STARTERS

HARA BHARA KEBAB (Minced spinach and vegetable patties, flavoured with coriander and deep fried.)	300
VEGETABLE GALOUTI KABAB (As the name suggests, this is a mouth melting kebab, made by mixing together mashed chickpeas and potatoes, seasoned to perfection.)	300
VEGETABLE BANJARA SEEKH (A mixture of minced garden vegetables, shaped on skewers and finished in tandoor.)	330
SURKH SOYA CHAAP 🌶️ (Char grilled soya chunks, marinated with yoghurt and rich ground spices.)	350
SOYA MALAI CHAAP (Oven roasted soya chaap, marinated with cream and spiced yoghurt.)	350
SUBZ IRANI ROLL (Deliciously seasoned cylinders of, cottage cheese, cabbage & mushrooms, coated with sesame seeds & deep fried.)	390
ALOO ADRAKI TIKKI (Mashed potatoes mixed with seasoned cottage cheese, shallow fried.)	390
TANDOORI ALOO NAZAKAT (Potatoes stuffed with sautéed cashew nuts & cottage cheese, roasted in clay oven.)	390
SHABNAM KE MOTI (Mushrooms marinated with ginger-garlic paste & yoghurt, oven roasted with cubes of onion & capsicum.)	390
DAHI KE KEBAB (Coming from Awadh, dahi ke kebab is an interesting hot snack, made from cold and thick hung curd.)	390
PANEER MAKAI SEEKH KEBAB (Cottage cheese and vegetables wrapped around skewer and barbecued.)	390
PANEER TIKKA (Cubes of cottage cheese, marinated with red chilli paste, Indian herbs, spices & roasted in clay oven, with onions and capsicum.)	390
PANEER ANGARA TIKKA 🌶️ (Oven roasted dices of cottage cheese, marinated with a spicy mix of deggi mirch and spiced yoghurt)	390
PANEER AFGHANI TIKKA (Fresh cottage cheese marinated in yoghurt & cream with a touch of herbs, cooked in tandoor.)	390
PANEER MALAI TIKKA (Cottage cheese marinated with fresh cream and spiced yoghurt, roasted in tandoor.)	390
PANEER PUDINA TIKKA (Cubes of cottage cheese marinated with Indian herbs, spices, spiced yoghurt & mint paste, roasted to perfection)	390
KASOORI PANEER TIKKA (Barbecued cottage cheese, flavoured with caraway and fenugreek leaves.)	390
JACKSONS SPECIAL VEG. PLATTER (An assortment of vegetarian kebabs, served with butter naan.)	800

NON VEGETARIAN STARTERS

MURG TIKKA 🌶️ (Boneless chicken marinated with red marinade of aromatic spices, cooked in tandoor.)	525
MURG LEHSOONITIKKA (Boneless pieces of chicken, marinated with a combination of garlic and spiced yoghurt, grilled on skewers.)	525
MURG HARIYALITIKKA (Tender chunks of boneless chicken, marinated with spinach paste and Indian spices, roasted in tandoor.)	525
MURG PURLUFT (Chicken tikka, coated with lovely melt in the mouth cheese sauce.)	525
MURG NAWABITIKKA (Char grilled boneless chicken, marinated with rich Indian herbs, coated with egg and coriander.)	525
MURG KALIMIRCH TIKKA (Chicken pieces marinated with spicy creamy mixture, flavoured with black pepper, arranged on skewers with bell peppers and cooked in the oven.)	525
MURG SHIKARI TIKKA (A delicious kebab, fully loaded with fresh Indian whole spices, flavoured with black stone flower.)	525
MURG MASTANA TIKKA (Bite sized pieces of boneless chicken, marinated in yoghurt, aromatic spices and cashew paste, skewered and roasted to perfection.)	525
MURG NEZA KEBAB (Char grilled chicken drumsticks, flavoured with peanut paste.)	525
MURG TANDOORI (HALF) 🌶️ (Chicken marinated overnight with red chillies, herbs and spiced yoghurt, roasted in tandoor. A classical Indian delicacy.)	525
SHAHI MURG KALMI (Barbecued chicken drumsticks marinated with a royal and classic spicy mix of cardamom, black pepper, hung curd, cream cheese, and powdered spices.)	525
MURG CHOTE NAWAB 🌶️ (Chicken drumsticks stuffed with minced chicken and whole spices, roasted in tandoor.)	550
GOSHT CHAPLI KEBAB (Minced lamb patties, mixed with fresh herbs and spices, grilled on tawa.)	550
GOSHT GILAFI SEEKH (Minced lamb seasoned with fresh herbs and spices, rolled over skewers and coated with freshly chopped bell peppers, char grilled to perfection.)	550
MUTTON BABRI SEEKH (Oven roasted minced lamb kebab, seasoned with spices and flavoured with finely chopped onions and cheese-egg coating.)	550
MUTTON PEPPER FRY 🌶️ (A preparation with sharp & versatile flavour of whole sun dried peppercorns.)	550
TAWA FISH 🌶️ (Boneless fillet of fish marinated with Indian spices and grilled on tawa.)	550
ACHARI MAHI TIKKA (Oven roasted, bite sized fillets of fish marinated with pickle masala.)	550
AMRITSARI MACHLI (Crisp, deep fried pieces of fish, delicately flavoured with carom seeds.)	550
SARSON MACCHI TIKKA (Delicious fish tikka infused with flavour of kasundi.)	550
KASHMIRI MAHI TIKKA (Char grilled fish, flavoured with fennel, pineapple & Indian spices.)	550
PRAWNS ROAST (Chef's own recipe with a perfect blend of spices, packed with delicious flavour & enticing aroma.)	750
JACKSONS SPECIAL NON-VEG PLATTER (An assortment of non-vegetarian barbecued kebabs, served with garlic naan.)	1200

*GST as applicable



VEGETARIAN MAIN COURSE

PINDI CHOLE 🌶️ (Boiled chickpeas, cooked in an onion - tomato masala with whole spices to form a delicious vegetarian curry.)	300
ALOO KI SABZI (Delicious preparations of potato along with Jeera / Achari / Capsicum / Gobhi / Methi / Bhindi / Palak)	300
DUM ALOO BANARASI (Baby potatoes cooked in a slurry made with spices, yoghurt and touch of cream)	300
ACHARI GOBHI (Cauliflower cooked in peppery pickle masala)	300
GOBHI MUTTER MASTI (Green peas and cauliflower flavoured with aromatic spices)	300
GOBHI GULISTAN (A rich Mughlai preparation of cauliflower florets with cream and freshly ground spices)	300
SUBZ KOLHAPURI 🌶️ (Mixed vegetables cooked in a spicy Kolhapuri style onion tomato masala)	320
DIWANI HANDI (Cubes of baby potatoes and other seasonal vegetables, cooked in medium spiced masala)	320
ANGREZI SUBZI DESI MASALE (The perfect mix of balanced spices and fresh garden vegetables)	320
BHINDI DO PYAZA (Hand picked tender ladyfingers, cooked with Indian spices and onions added two times while preparation)	320
BHINDI JAIPURI (Crispy fried juliennes of ladyfingers sprinkled with chaat masala as seasoning.)	320
MASALA BHINDI BHURJI (Made by scrambling okra with sautéed onions, tomatoes and spices.)	320
MUTTER MAKHANA (Fox nuts or lotus seeds, roasted and finished in a thick sauce of onions, tomatoes, ginger, garlic and aromatic spices.)	350
TOMATO CORN BHARTA (A delicious recipe comprising of oven roasted tomatoes and corn seasoned with Indian spices.)	350
MAKAI HARA BAAGH (Corn niblets cooked in creamy spinach gravy.)	350
SOYA PALAK BHURJI (A nutritious and tempting combination of soya chunks and spinach purée, flavoured with Indian spices.)	350
SOYA CHAAP MASALA (Protein-rich soya chaap finished in chef's signature gravy.)	350
VEGETABLE KOFTA CURRY (Crispy fried dumplings of veggies & spices, finished in your choice of gravy Makhani // Malai // Palak // Onion.)	390
KUMBH PALAK KOFTA (Mushrooms and spinach leaves, encased in a cottage cheese & potato mixture to make delicious soft dumplings, finished in rich tomato gravy.)	390
KUMBH HARA PYAAZ (A delicate mushroom and green onion amalgamation.)	390
DHINGRI DULMA (A delectable combination of mushroom and cottage cheese cooked in onion gravy.)	390
PANEER NAWABI (Cottage cheese cooked in rich creamy gravy.)	390

PANEER PASANDA (Stuffed cottage cheese mixed with dry fruits and mawa, cooked in tomato and cashew nut based rich gravy.)	390
PANEER KALIMIRCH (Cottage cheese cooked in black pepper flavoured onion gravy.)	390
PANEER BUTTER MASALA (Chunks of cottage cheese cooked in authentic tomato based gravy.)	390
PALAK PANEER METHI BHAAR (Cottage cheese cooked with fresh fenugreek leaves in creamy spinach gravy.)	390
PANEER BUNDELKHANDI 🌶️ (Cubes of cottage cheese, combined with amazing flavour of roasted whole spices to get a spicy taste.)	390
KADHAI PANEER 🌶️ (Cottage cheese cooked with fresh tomatoes, onions and bell peppers with the perfect blend of home ground spices.)	390
PANEER TIKKA LABABDAR (Oven roasted cottage cheese, cooked with onion, tomatoes and spices in tomato purée.)	390
PANEER TAWA MASALA (A rustic preparation of cottage cheese with Indian spices. Our Chef's signature preparation.)	390

NON - VEGETARIAN MAIN COURSE



MURG

MURG LEHSOONI (An exotic preparation of chicken marinated with garlic infused oil, cooked with yoghurt, Indian herbs and spices.)	525
MURG RARA MASALA (Succulent pieces of tender chicken and minced chicken, slowly cooked to perfection, seasoned with whole spices.)	525
MURG METHI KHAAS (Chicken cooked with tomatoes, coriander and fresh fenugreek leaves.)	525
PUNJABI KUKKAD MASALA 🌶️ (Chicken cooked in a rich gravy flavoured with Indian spices.)	525
DEHATI MURG 🌶️ (Chicken, cooked in onion tomato masala.)	525
KADHAI MURG 🌶️ (Chicken cooked along with fresh tomatoes, bell peppers and onions at a very high temperature, flavoured with home ground spices.)	525
MURG NARGISI KOFTA CURRY (Deep fried, minced chicken and egg kofta, served with flavourful onion gravy.)	525
MURG TIKKA LABABDAR (Oven roasted boneless chicken, enveloped in a spiced creamy tomato gravy.)	525
AWADHI MURG (Chicken malai tikka cooked in cashew nut based gravy.)	525
SAAGWALA MURG (Chicken tikka cooked in spinach gravy.)	525
BUTTER CHICKEN (HALF) (Oven roasted chicken cooked in traditional makhani gravy.)	575
JACKSONS SPECIAL MATKA MURG (Our Chef's signature dish.)	600

*GST as applicable



GOSHT

MUTTON ROGANJOSH

(A traditional Kashmiri mutton dish, flavoured with spices & saffron.)

550

RAJASTHANI SAFED MAAS

(An authentic Rajasthani lamb curry with nutty aroma and subtle spices.)

550

BHUNA GOSHT

(Pan-fried mutton, in spicy onion tomato gravy with fresh ground spices.)

550

RARA GOSHT

(Succulent pieces of tender and minced mutton, slowly cooked to perfection, seasoned with whole spices.)

550

DAL GOSHT

(Traditional Hyderabadi preparation made with slow-cooked meat and lentils.)

550

TAWA GOSHT

(With a predominant flavour of exotic garam masalas, this griddle fried mutton preparation has a lip-smacking taste.)

550

KHADE MASALE KA GOSHT

(A delicious preparation of mutton with onions, tomatoes and tempering of whole spices.)

550

GOSHT SHAHJAHANI

(Mutton cooked the Mughlai way, with rich gravy and well blended nutty flavours.)

550

DHABA GOSHT

(Our Chef's signature preparation, made in dhaba style.)

550



MACHLI

MACHLI RAI TAMATAR

(North Indian fish delicacy, cooked with ground mustard seeds in tomato based gravy.)

550

MEEN MOILEE

(Traditional Kerala style fish curry, flavoured with coconut milk and curry leaves.)

550

TANDOORI MAHI MASALA

(Char grilled fish, finished in delicious brown gravy.)

550

GOAN FISH CURRY

(An exotic fish preparation from the western coast of the country flavoured with roasted cumin, coriander seeds and coconut paste.)

550

SORSHE MAACH

(A delectable Bengali fish recipe made with green chillies, mustard paste and mélange of spices.)

550

KOLAMBI RASSA

(Plenty of spices, fresh tomatoes and prawns, finished with chillies & ginger.)

750

DAL KI BHAAR

DAL PALAK

(Roasted yellow lentils cooked with fresh spinach leaves.)

280

DAL TADKA // DAL FRY

(Yellow lentils seasoned to perfection served with / without tempering of garlic and red chillies as order.)

280

DAL PANCHARANGI

(Mix of five different types of lentils, served with perfect seasoning & tempering of garlic.)

320

DAL JACKSONS

(Whole black lentils simmered until tender, flavoured with butter & garlic.)

370

PAPAD // ROTIYAN

PLAIN PAPAD

30

MASALA PAPAD

40

TANDOORI ROTI

35

RUMALI ROTI / BUTTER ROTI / MISSI ROTI / KHASTA ROTI / PLAIN NAAN

50

PUDINA PARATHA / LACCHA PARATHA / BUTTER NAAN

70

LEHSOONI / GARLIC NAAN

80

PESHAWARI NAAN

(Leavened Indian bread, topped with kalonji and saunf.)

100

ROGANI KHASTA NAAN

(A richer version of naan kneaded with milk and ghee.)

100

STUFFED KULCHA OF YOUR CHOICE

(Aloo / Onion / Paneer / Masala / Cheese)

140

AFGHANI NAAN

(Leavened bread with egg, cheese and masala.)

170

KEEMA NAAN

(Oven roasted Indian bread, stuffed with ground lamb.)

220

ASSORTED ROTI BASKET

(Tandoori roti, Missi roti, Naan, Laccha paratha, Masala kulcha, Pudina paratha.)

330

BASMATI KA KHAZANA

PLAIN RICE

230

PULAO OF YOUR CHOICE

(Vegetable / Jeera / Peas / Corn)

260

MASALA KHICHDI

(A healthy Indian comfort food prepared from rice, toor dal and spices sautéed in ghee.)

360

CURD RICE

(Steamed rice and yoghurt mixed together with additional tempering of urad dal, mustard seeds, whole red chillies and coriander leaves for extra taste.)

360

SUBZ DUM BIRYANI

(Hand picked basmati rice, cooked along with garden fresh vegetables, seasoned with Chef's special seasoning.)

400

SOYA CHAAP BIRYANI

430

EGG DUM BIRYANI

450

MURG DUM BIRYANI

(Basmati rice cooked over slow fire, mixed with chicken, saffron and classic Indian spices.)

525

GOSHT DUM BIRYANI

(Finest basmati rice cooked with tender mutton pieces in traditional Hyderabadi style.)

550

JACKSONS SPECIAL DUM BIRYANI

(Succulent pieces of oven roasted chicken, cooked along with basmati rice and Chef's special biryani mix, in dum method.)

600

KHAANE KE SAATH

DAHI

140

RAITA

(Boondi / Onion / Aloo / Mint / Vegetable)

160

FRUIT RAITA / PINEAPPLE RAITA

180

*GST as applicable

ACROSS SEVEN SEAS

VEGETABLE-AU-GRATIN (Assorted garden vegetables drowned in béchamel sauce, generously topped with cheese & gratinated.)	430
VEGETABLE CANNELLONI (Pan-roasted vegetables rolled in fresh pasta sheets and smothered in delicious white sauce, layered with cheese and baked to perfection.)	430
VEGETABLE SIZZLER (Spiced mixture of assorted vegetables like potatoes & green peas shaped into patty, cooked in tomato sauce, served with sautéed vegetables and fried rice.)	450
CONTINENTAL SIZZLER 🌶️ (Sumptuous corn & cheese fritters finished in arrabiata, served with veggies and French fries.)	500
PANEER SHASHLIK (Skewered cottage cheese, green peppers, onions and tomatoes cooked in marinara sauce, served on a bed of butter rice.)	500
CHOICE OF PASTA Penne // Fuisilli // Spaghetti // Fettuccine // Macaroni cooked in sauce of choice	
Alfredo (cheese rich white sauce)	450
Pomodoro (seasoned tomato concassé)	450
Arrabiata (garlic flavoured spicy tomato sauce) 🌶️	450
Salsa Rosa (tomato pureé & heavy cream, pink sauce)	500
☑️ Pollo e funghi (seasoned béchamel sauce with mushroom and chicken)	600
☑️ Bolognese (ragù with minced lamb)	650
☑️ Marinara Con Gamberetti (seasoned tomato concassé with shrimps)	750
☑️ CHICKEN STEAK SIZZLER (Cooked in demi-glace sauce, served sizzling hot, accompanied by vegetables and fries.)	600
☑️ CHICKEN ENCHILADAS (Tortillas rolled with minced chicken, topped with tomato sauce, loaded with cheese and baked.)	600
☑️ GRILLED CHICKEN BREAST WITH PEPPERCORN SAUCE 🌶️ (Served with garlic mashed potatoes and butter tossed vegetables.)	600
☑️ CHICKEN SHNITZEL (Crumb fried chicken fillet, served with fries.)	600
☑️ CHICKEN STROGANOFF (Shredded chicken cooked with mushrooms & shallots, served on a bed of vegetable fried rice.)	600
☑️ ROAST CHICKEN (Pan-roasted chicken, cooked in rich brown sauce with potatoes, served with steamed vegetables.)	600
☑️ PAN-GRILLED CHICKEN LEGS WITH MUSHROOM SAUCE (Served with herb tossed potatoes and grilled bell peppers.)	600
☑️ HUNGARIAN LAMB GOULASH (Cubes of tender lamb cooked for long hours in red wine jus, served with fried rice.)	650
☑️ CALDERETA (Goat meat & vegetable stew, served with plain rice.)	650
☑️ FISH FLORENTINE (Fillet of Murrel, baked in white sauce, served on a bed of spinach pureé)	650
☑️ POACHED FISH (Served along with boiled exotic vegetables)	650
☑️ FISH MEUNIÈRE (Lightly marinated fillets of fish, grilled and served with French fries and sautéed spinach)	650
☑️ JACKSONS FISH FRIED (Crumb fried fillets of fish, accompanied by French fries and tartar sauce.)	650

ORIENTAL STARTERS

VEGETABLE KOTHE	300
VEGETABLE MANCHURIAN	300
HONEY CHILLI POTATOES	300
SPICY POTATO WEDGES 🌶️ (Served with Sichuan pepper sauce.)	300
VEGETABLE SPRING ROLLS (Deep fried rolled pancakes, stuffed with juliennes of onions, cabbage, bell peppers and oriental seasoning.)	330
CORN SALT AND PEPPER (Deep fried corn kernels, sautéed with finely chopped onions and bell peppers.)	330
CHILLI GARLIC SOYA CHAAP 🌶️ (Flavoured with Chinese sauces.)	350
STUFFED MUSHROOMS IN SWEET CHILLI SAUCE (Deep fried mushrooms, sautéed in a thick mixture of chillies, vinegar, garlic and sugar.)	390
GARLIC PEPPER MUSHROOMS (Spicy mushroom stir-fry with garlic & crushed black pepper.)	390
CHILLI GARLIC BABY CORN 🌶️ (Stir-fried baby corn, flavoured with delicious, chilli garlic oil.)	390
PANEER SATAY (Herb marinated skewered cubes of cottage cheese, griddle fried and served along with chilli bean sauce.)	390
PANEER IN HONEY - LEMON SAUCE (An excellent fusion by our chef.)	390
GRILLED PANEER (Grilled dices of cottage cheese, sautéed with exotic vegetables in barbecue sauce.)	390
☑️ PEPPER CHICKEN 🌶️ (Dices of chicken cooked with crushed black pepper.)	525
☑️ CHILLI CHICKEN 🌶️ (Boneless cubes of chicken cooked with green peppers, onions and chopped garlic.)	525
☑️ SPICY GARLIC WINGLETS 🌶️ (Deep fried wings of chicken, tossed in a fiery garlic sauce.)	525
☑️ CHICKEN SATAY 🌶️ (Supremes of chicken, marinated with spices, a mouth-watering Asian appetizer.)	525
☑️ DRUMS OF HEAVEN 🌶️ (The famous chicken lollipop, tossed in Szechwan sauce.)	525
☑️ KUNG PAO CHICKEN 🌶️ (Spicy, stir-fried cubes of chicken, peanuts, vegetables, and chilli peppers.)	525
☑️ CHICKEN SPRING ROLL (Shredded chicken and oriental vegetables, stir-fried and rolled into thin pancakes, deep fried & served along with hot garlic sauce.)	525
☑️ GAI PAD KING (Thai style stir-fried chicken with assorted vegetables and ginger.)	525
☑️ CRISPY LAMB IN GINGER - HONEY SAUCE (Crispy fried strips of lamb, deep fried and glazed with sweetened ginger sauce and garnished with sesame seeds.)	550
☑️ SZECHWAN CUMIN LAMB 🌶️ (Fragrant, intense and fiery lamb preparation that includes cumin powder, chilli peppers, and Sichuan peppercorns.)	550
☑️ FISH SALT AND PEPPER (Cantonese style deep fried fish, tossed with finely chopped onions and bell peppers.)	550
☑️ FISH GOUJONS (Strips of fish fillet breaded and fried until crispy, served with fries & tartar sauce.)	550
☑️ PRAWNS CHILLI 🌶️ (Deep fried shrimps tossed in chilli garlic sauce.)	750
☑️ GARLIC BUTTER PRAWNS (With a kick of chilli, and simple seasoning.)	750

*GST as applicable

ORIENTAL MAIN COURSE

EXOTIC VEGETABLES IN GREEN GARLIC SAUCE	350
STIR-FRIED VEGETABLES IN DRAGON SAUCE 🌶️ (Hot and fiery, red chilli sauce.)	350
BABY CORN, BROCCOLI AND MUSHROOMS IN HOT GARLIC SAUCE 🌶️ (Cooked in Singaporean style.)	350
EXOTIC VEGETABLES IN BLACK PEPPER SAUCE (Chinese black pepper sauce is made with crushed peppercorns, potato starch, soy sauce and sesame oil.)	350
GINGER SOYA CHAAP (Flavoured with mildly spiced ginger sauce.)	350
SZECHWAN PANEER (Cubes of cottage cheese cooked on traditional Szechwan sauce.)	390
CHILLI PANEER 🌶️ (Cubes of fried cottage cheese, cooked with chillies, green peppers and onions.)	390
▣ CHICKEN IN GARLIC BUTTER SAUCE	525
▣ GINGER CHICKEN (Boneless chicken cubes cooked in spicy ginger sauce.)	525
▣ CHICKEN IN OYSTER SAUCE (An aromatic chicken preparation in corn starch & oyster essence based sauce.)	525
▣ SHREDDED CHICKEN IN SWEET CHILLI SAUCE (Chicken cooked in tongue tickling, sweetened chilli sauce.)	525
▣ HUNAN STYLE CHICKEN (Classic stir-fried chicken with exotic vegetables.)	525
▣ QUICK FRIED LAMB (Sliced lamb tossed with spring onions, ginger, dried red chillies and cooked in oyster sauce.)	550
▣ ROAST LAMB PEKING STYLE (Succulent lamb served drizzled with delicious hoisin sauce.)	550
▣ CHILLI FISH 🌶️ (Cubes of fish cooked with onions, capsicum and chillies, seasoned with soy sauce.)	550
THAI CURRY WITH STEAMED RICE (GREEN // RED) cooked as per choice	
VEGETARIAN	500
▣ CHICKEN	700
▣ PRAWNS	900

NOODLES & RICE

HAKKA NOODLES	(VEG // CHICKEN // PRAWNS)	300 / 525 / 750
CHILLI GARLIC NOODLES 🌶️	(VEG // CHICKEN // PRAWNS)	300 / 525 / 750
PAD - THAI NOODLES	(VEG // CHICKEN // PRAWNS)	300 / 525 / 750
CHINESE CHOPSEUY	(VEG // CHICKEN)	330 / 575
(Instant fried noodles topped with spicy sauce.)		
AMERICAN CHOPSEUY	(VEG // CHICKEN)	330 / 575
(Crispy noodles served with a slightly sweetened sauce)		
TRIPLE SZECHWAN RICE & NOODLES 🌶️	(VEG // CHICKEN)	350 / 600
FRIED RICE	(VEG // CHICKEN // PRAWNS)	300 / 525 / 750
ONION GARLIC FRIED RICE		300
MUSHROOM FRIED RICE		350
THAI STYLE EGG FRIED RICE		400
NON-VEGETARIAN MIXED FRIED RICE		600
(Lamb, chicken & egg.)		

DESSERTS

GULAB JAMUN	140
(02 pcs of deep fried milk-solids dumplings, immersed in saffron flavoured syrup)	
MOONG DAL KA HALWA	140
(Rich creamy Rajasthani pudding made with split yellow lentils)	
CHOICE OF ICE CREAMS (Vanilla / Strawberry / Pista)	140
CHOICE OF PREMIUM ICE CREAMS (Butter scotch / Chocolate / Mango / Rajwadi kulfi)	170
DARSAN	170
(Crispy fried noodles tossed in honey, sprinkled with sesame seeds, served with ice-cream of your choice)	
▣ CARAMEL CUSTARD	190
(Luscious vanilla-tinged custard made with condensed milk, having a layer of soft caramel on top)	
FRESH FRUIT SALAD WITH CHOICE OF ICE CREAM	200
VIRGINIAN BROWNIE	200
(Scoop of vanilla ice cream with chocolate sauce on chocolate brownie)	
JACKSONS TIRAMISU	200
(Italian dessert with cream cheese, cinnamon and espresso soaked sponge)	
BANANA SPLIT SUNDAE	200
(Scoops of strawberry, vanilla & butter scotch ice creams arranged on a bed of split banana fruit & garnished with delicious syrups and chopped fruits)	
JACKSONS SPECIAL SUNDAE	220
(Scoops of vanilla ice cream, chocolate ice cream & butter scotch ice cream mixed with chocolate syrup & other crushes, garnished with cherry and nuts)	

BEVERAGES

PACKAGED DRINKING WATER	30
AERATED BEVERAGES (250 ml)	30
CANNED AERATED BEVERAGES (300 ml)	50
FRESH LIME SODA / WATER	75
DIET AERATED BEVERAGES	100
LASSI (Plain / Sweet / Salted)	120
CHAAS	120
JAL JEERA	120
CANNED JUICE	180
FRESH JUICE	200
COLD COFFEE / WITH ICE CREAM	200 / 250
MILK SHAKE / WITH ICE CREAM (Vanilla / Strawberry / Chocolate)	200 / 250
TONIC WATER	200
ENERGY DRINKS	200
TEA	100
COFFEE	120
MILK	120
BOURNVITA	140
HOT CHOCOLATE	150

*GST as applicable