






# TANDOOR INDIAN RESTAURANT

 [WWW.TANDOORINDIANRESTAURANT.ID](http://WWW.TANDOORINDIANRESTAURANT.ID)

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*All the price are in Indonesian rupiah and  
are subject to a 10% Government tax and 5% Service Charge*

# Welcome to Tandoor Indian Restaurant

Experience the authentic flavors of India, crafted with love and care in our kitchen. Our chefs bring you the best of Indian cuisine, with a focus on traditional recipes and fresh ingredients.



## **Chef's Recommendations**

### **Butter Chicken:**

Tender chicken cooked in a creamy tomato sauce with butter and aromatic spices.

### **Mutton Rogan Josh:**

Succulent pieces of mutton slow-cooked in a rich, spiced curry for deep flavor.

### **Tandoori Chicken:**

Chicken marinated in yogurt and spices, cooked to perfection for a smoky, juicy taste.

### **Paneer Tikka Masala:**

Cottage cheese cubes cooked in a spiced tomato and cream gravy.

### **Chicken / Veg Biryani:**

Aromatic basmati rice layered with marinated chicken or seasonal vegetables, served with raita.

### **Dal Fry:**

Yellow lentils cooked with spices, garlic, and herbs, served with a hint of ghee.

## **Tandoor Delights**

- Tandoori Naan: Freshly baked in our traditional clay oven
- Butter Naan: Soft, flaky naan brushed with melted butter
- Garlic Naan: Naan infused with minced garlic for added flavor

### **Desserts**

- Gulab Jamun: Deep-fried dumplings soaked in sweet syrup, served warm

### **Chai & Snacks**

- Samosa: Crispy fried or baked pastry filled with spiced potatoes and peas



## **Spice Levels**

Please inform us of your preferred spice level: Mild | Medium | Spicy

**Thank you  
for dining with us! We hope you enjoy your meal!**

# SOUP

## Khow Suey Soup

Mixed Western Vegetables and Noodles with Coconut Flavor Soup

59k

## Minestrone AI Pesto

Tomato And Fresh Vegetables with Pasta, Finished with Pesto And Parmesan Cheese.

59k

## Chicken Corn Soup

Chicken Clear Broths and Buttery Sweet Corn Soup with Herbs and Spices

59k

## Tomato Basil Shorba

Mix of Indian & Western tomato soup flavored with fresh basil leaves

45k

## Cream of Tomato Soup

Western flavored served with bread croutons

45k

## Mushroom Soup

Seasonal mushroom-Fresh herbs and cream

49k

## Sweet Corn Soup

Brothy and Buttery sweet Kernel corn soup with spices and herbs

45k

## Hot & Sour Soup

Mix versions of Indian and Chinese soup of your choice:

**Vegetable 45k**

**Chicken 47k**

**Prawn 49k**

## Manchow Soup

Mix vegetables, Aromatic powders, Soya sauce, white vinegar, white pepper Served with fried noodle soup of your choice:

**veg 54k**

**chicken 59k**



Khow Suey Soup



Minestrone AI Pesto



Cream of Tomato Soup



Chickpeas Salad



Green Salad

# SALAD

## Tomato and Cucumber Salad

Picked In Fresh Gardens Tomato and Cucumber, A cubed cut vegetables

39k

## Kachumbar Salad

A Cubed Cut Vegetables, Onion, Tomato And Cucumber, Carrot And Chopped Coriander Leaves With Salt And Lime Dressing.

49k

## Chickpeas Salad

Boiled Chickpeas, Freshly Chopped Onion, Tomato and Cucumber with Salt and Lime Dressing.

59k

## Onion Salad

Onion slices, green chilli, lime

15K

## Green Salad

The all-time favorite salad combination of onion, cucumber, tomato and Carrot A round sliced vegetables

39K

# APPETIZER

**Veg Samosa** 60k

Pastry filled with potato, green peas, and Indian spices and deep fry

**Chicken Samosa** 66k

Pastry filled with chicken keema, and Indian spices and deep fry

**Mix Veg Fitters** 66k

Onion, potato, Capsicum, Gram flour, Indian spices served with mint chutney

**Panner Fitters** 66k

Cottage cheese slices, gram flour, Indian spices served with mint chutney

**Onion Bhajiya** 45k

South Indian style, curry leaves, and spices mixed with rice powder or gram flour and deep fry

**Monsoon Peanut Masala** 66k

Fried peanuts, Chop tomato, onion Indian spices

**Masala Papad** 36k

Tasty snack of crisp fried papads topped with a masala filing of onions, tomatoes & spices

**Plain Papad ( Roasted / Fried ) 2pcs** 30k

**Plain Omelette** 36k

**Masala Omelette** 39k

**French Fries** 39k

# CHAAT

**Samosa Chaat** 69K

Indian Desi Street style samosa with creamy yogurt and chutneys

**Channa Chaat** 59K

A delicious snack made with boiled chickpeas, onions, tomatoes and spices

**Tangy Potato Papdi Chaat** 49K

Refined flour chips , potato, creamy yogurt & chutneys

**Sev Puri (6 pcs)** 49K

Crispy flat pastry, topped with flavourful herbs, veggies, potato & sev ( gram flour noodles)



Veg Samosa



Mix Veg Fitters



Onion Bhajiya



Monsoon Peanut Masala



Masala Papad



Samosa Chaat



Tangy Potato Papdi



Sev Puri

# VEG STARTER

## Dahi Ki Shole Kebab

Cottage Cheese and Bell Pepper, Marinated Fresh Yogurt and Seasoned Indian Spices. Made Patties and Bread Gums Coated To Deep Fry

99k



Paneer Tikka

## Crispy Corn Kebab

Corn And Potato Smash Together With Seasoned Indian Spices. Made Patties Topping Crispy Corn Flakes to Deep Fried

99k



Paneer Tikka Malai

## Mint Paneer Tikka

Juicy chunks of Indian Cottage cheese marinated in homemade mint paste and grilled to perfection

99k

## Paneer Tikka

Cottage cheese marinated in spices & grilled in a tandoor oven

99k



Tandoori Mushroom

## Paneer Tikka Malai

Juicy chunks of Indian Cottage cheese marinated in homemade cream cheese paste and grilled to perfection

99k

## Tandoori Malai Broccoli

Grilled broccoli in clay oven indian spices, creamy marinated

99k



Hara Bhara Kebab

## Tandoori Mushroom

Grilled mushroom, indian spices, tandoori marinated

99k

## Hara Bhara Kebab

Vegetables, spinach patties, Indian spices, and deep-fried

99k



Beetroot Kebab

## Beetroot Kebab

Made with fried beetroot patties and aromatic spices

99k

# NON VEG STARTER

## Reshmi Kabab

Boneless Chickens Marinated Yoghurt and Indian Aromatic Spices, Cooked In Classic Clay Oven

99k

## Pepper Chicken

Boneless Chickens With Onion And Tomato Seasoned In South Indian Whole Grant Masala. Cooking In Whole Crushed Black Pepper

99k

## Chicken Tikka

Boneless chicken – marinated with Indian spices & grilled in a clay oven and served with mint chutney

99k

## Achari Chicken Tikka

Boneless chicken – marinated with pickle & Indian spices, grilled in a clay oven and served with mint chutney

99k

## Murgh Malai Tikka

Boneless chicken marinated with cheese, cashew paste, yogurt, and Indian spices grilled in a clay oven

99k

## Murgh Mint Basil Tikka

Boneless chicken marinated with mint basil-flavored, Indian spices grilled in a clay oven

99k

## Tandoori Murugh

Tender chicken marinated with yogurt and Indian spices grilled in clay oven

Full / Half -

129k/99k

## Gilafi Chicken Seekh Kebab

Minced Chicken Mixed with indian spices Chopped onion, cheese wrapped over grilled in clay oven

99k

## Chicken 65

Chicken chunks marinated with southern spices and deep fried and served with mint chutney

99k

## Pepper Prawn

Prawn, black pepper With Onion And Tomato Seasoned In South Indian Whole Grant Masala. Cooking In Whole Crushed Black Pepper

129k

## Fish Tikka

Boneless fish marinated with yogurt and indian spices prepared in clay oven

99k

## Amritsari Fish Fry

Boneless fish, carom seed, gram flour and coriander leaf chopped deep fry

99k

## Fish Pakora

Boneless fish, carom seed, gram flour, Indian spices

99k



Chicken Tikka



Murgh Mint Basil Tikka



Tandoori Murugh Full



Tandoori Murugh Half



Chicken 65

# VEG INDIAN CURRY

## Bhindi Masala

Ladyfinger, Onion, Tomato

89k

## Bindi Do Pyaza

Tomato, Onion Gravy

89k

## Vegetable Kofta Curry

Mix vegetables balls curry with the choice of spinach gravy/ Tomato gravy/ Onion tomato gravy

89k

## Veg Kasoori Handi

Fenugreek (Methi), Mix vegetables, Spinach gravy, Onion Tomato, Indian spices

89k

## Lahsooni Corn Palak

Spinach, Boiled Corn, Indian spices

89k

## Kadai Mushroom

Button Mushroom, Kadai Spices, Onion Tomato Gravy

89k

## Palak Mushroom

Mushroom, Indian Spices, Spinach gravy

89k

## Mushroom Mutter

Button Mushroom, Green peas, Indian spices, Onion Tomato gravy

89k

## Makai Mushroom

Mushroom and Corn, Onion Tomato gravy, Indian spices

89k



Vegetable Kofta Curry



Lahsooni Corn Palak



Kadai Mushroom



Palak Mushroom



Mutter Mushroom



Makai Mushroom

# VEG INDIAN CURRY

## Suzhi Melonie

Spinach Gravy Mixed With Onion Tomato Gravy, Added Indian Spices With Mixed Vegetables.

89k



Suzhi Melonie

## Veg Jalfrezi

Mix Vegetables and Bell Pepper with Tamarind Sauce, Indian Spices with Onion Tomato Semi Gravy

89k

## Cheese Butter Masala

Onion Tomato Gravy, Taste of Salty and Milky Flavor with Indian Spices.

99k



Chooley Masala

## Kaju Masala

Onion Tomato Gravy, Cashew Nut Paste and Fried Cashew Nuts With Indian Spices.

129k

## Gobi Adraki

Cauliflower and Ginger Onion Tomato Gravy with Indian Spices.

89k



Malai Kofta

## Chooley Masala

Chickpeas in Panjabi homemade curry

89k

## Kadai Chooley

Chickpeas in Kadai massala with Tomato onion gravy

89k



Mix Veg Dry

## Mix Veg Dry / Gravy

Indian mix Vegetables cooked in Onion tomato semi-dry gravy

89k

## Malai Kofta

Deep fried cottage cheese ball with dry nuts stuffed, served with rich creamy cashew nut gravy

89k



Mix Veg Chettinad

## Mix Veg Chettinad

Assorted Vegetable, Southern spices chettinad massala

89k

# PANEER

## Paneer Butter Masala

Fresh and shredded cubes paneer tempered with heavy butter and cream

99k

## Paneer Makhani

Traditionally made tender cubes of indian cottage cheese cooked in rich creamy tomato gravy

99k

## Paneer Tikka Masala

Marinate of clay oven cottage cheese with indian spices, green capsium and onion tomato gravy

99k

## Kadai Panner

Cottage Cheese cooked in onion and bell paper, topped with kadai roasted masala to give the unique flavour

99k

## Mutter Panner

Fresh cubes paneer tempered with heavy butter and cream

99k

## Palak Panner

Indian cottage cheese in the smooth creamy spinach gravy

99k

## Methi Malai Panner

Indian cottage cheese in the creamy, mildly sweet gravy with hints of bitterness from methi leaves

99k

## Paneer Labadar

Cottage cheese cubes in a creamy, mildly tangy, and faintly sweet gravy

99k

## Paneer Corn

Cottage cheese and corn in tomato onion-based gravy, spiced with garam masala

99k

## Panner Khurchan

Cottage cheese, bell pepper with onion and cashew gravy

99k



# ALOO

## Jeera Aloo

North Indian dish of potato and cumin seeds

79k



Jeera Aloo

## Methi Palak Aloo

Potato and spinach flavoured with Fenugreek and spices

79k



## Hing (Asafoetida ) Dhaniya Aloo

Stir-fried semi-gravy potato with aromatic Indian masala, hing and coriander leaves

79k

## Aloo Panchtara

Semi gravy pan-fried potato and with 5 kinds of whole seeds

79k

## Aloo Gobi

A classic vegetarian dish of stir fried potato and cauliflower

79k



Aloo Gobi

## Aloo Chutney wala

Potato cooked with a tangy, spicy and flavourful mint

79k

## Vindaloo

Is Spicy Dish Hot & Tangy

79k

# DAL

## Dal Khichdi

A simple and healthy dish made with lentils and steamed rice, a load of ghee, cumin seeds

69k



Dal Makhani

## Dal Tadka

Dhaba style lentil tempered with indian spices

69k

## Dal Fry

Dal cooked with onion, Tomato and indian spices

69k



Mix Dal

## Dal Makhani

traditional Delhi-style split black lentil tempered with heavy butter and cream

69k

## Mix Dal

Chef's special three types of lentils cooked in Indian spices

69k

## Rajmaha Rasila

Boiled red kidney bean, Onion Tomato, Indian spices

69k



Rajmaha Rasila

# NON VEG INDIAN CURRY

## EGG

### Egg Masala

A popular dish from north Indian, 2 boiled egg, onion tomato masala

### Egg Curry

Boiled egg 2, indian spices, Onion tomato gravy

### Egg Bhurji

Scrambled eggs, chop onion tomato and Indian spices

79k

Egg Masala

79k

79k

Egg Bhurji

## CHICKEN

### Butter Chicken

Classic North Indian chicken recipe, cream, butter, cashew tomato gravy

### Chicken Korma

Boneless chicken, creamy cashew gravy, Indian Spices

### Chicken Tikka Masala

Roasted chicken, capsicum, onion tomato gravy

### Kadai Chicken

Spicy chicken, Capsium, Onion, Tomato Gravy

### Chicken Vindaloo

is spicy dish, hot and tangy

### Punjabi Murgh Saagwala

Spinach, Cream, Chicken, Indian spices

### Methi Murgh Kalimerch

Chicken, pepper, Fenugreek leaves

### Chicken Chettinad

Classic South Indian chicken recipe, Chettinad spices

### Madrasi Chicken Curry

Homemade chicken curry, southern spices, curry leaves

### Andra Chicken Curry

Spicy and flavour full chicken currtty unique flavour from the freshly roasted spice mixed

### Methi Malai Murgh Kalimerch

Boneless Chicken with Cashew Nut Gravy, Cream, Black Pepper and Indian Spices.

### Murgh Makhani

Boneless Chicken with Tomato Gravy, Cashew Nut Paste, Honey and Indian Spices

### Chicken Bhuna Masala

Boneless Chicken with Indian Whole Grant Masala and Onion Tomato Semi Gravy

99k

99k

99k

Butter Chicken

99k

99k

99k

99k

Chicken Korma

99k

99k

99k

Chicken Chettinad

99k

99k

Murgh Makhani

# MUTTON

## Mutton Pepper Masala

Tender lamb cooked with freshly ground black peppers and spices

## Mutton Rogan Josh

A signature preparation of mutton cooked with onion, special indian spices

## Mutton Curry

Classic homemade lamb curry, Indian spices

## Mutton Masala

Boneless chunks of Indian spices, onion tomato masala

## Kadai Mutton

Spicy mutton, capsium, onion, tomato, kadai masala

## Mutton Saagwala

Mutton chunks with smooth creamy spinach gravy

## Mutton Vindaloo

is spicy dish, hot and tangy

119k

119k

119k

119k

119k

119k

119k

# FISH

## Fish Curry

Boneless fish with mustard paste onion tomato gravy

## Fish Kolapuri

Boneless fish, south indian tadka, coconut flavour, indian spices

## Fish Goan Curry

Semi spices coconut milk curry cooked with sweetness of the onion amchur flavour

## Fish Methi Curry

Fish, Fenugreek leaves, Onion Gravy

119k

119k

119k

119k

# PRAWN

## Kadai Jheenga (Prawns)

Prawns, Kadai masala, Onion Tomato Semi gravy

## Butter Prawns

Prawns cooked with cream, butter, and tomato gravy

129k

129k



Mutton Rogan Josh



Kadai Mutton



Mutton Saagwala



Fish Kolapuri



Butter Prawns

# RICE

**White Basmati Rice ( FULL/ HALF ) 49k/29k**

*Long-grained aromatic Indian rice*

**Jeera Rice**

Steamed Basmati rice tossed with cumin seed (Jeera)

**59k**

**Choice of Flavoured Rice Puloo**

Saffron/Green Peas / Vegetables/Roasted cumin seed (Bhunna Jeera)/Mint

**59k**

**Kashmiri Puloo**

Basmati rice with dry fruits and Nuts

**59k**

# BIRYANI

Biryani Is Originate In Persia (Now Iran) To South Asia. In Northern India 15<sup>th</sup> Centurys.After in India All the Region Biryani is Famous in Different Types of Various Spices with Meat and Vegetables.

In Our Restaurant Biryani Made with Aromatic Selected Basmati Rice and Some Meats, Sea Foods, Egg, Paneer and Vegetables. Marinade with Indian spices with Masalas cooked in flavored rice

Dear Guest on your touch love taste is veg or non/veg. Choose Your Biryani in our menu

**Vegetable Biryani 89k**

**Mushroom Biryani 89k**

**Chick Peas Biryani 89k**

**Plain Biryani 89k**

**Egg Biryani 89k**

**Chicken Biryani 99k**

**Mutton Biryani 119k**

**Prawn Biryani 119k**

**Fish Biryani 119k**

**Chicken 65 Biryani 119k**

**Paneer Biryani 119k**

- Raita served with biryani is complimentary. Extra raita available at an additional cost
- Biryani is recommended for those who enjoy a bit of spice. For guests who prefer something milder, we suggest trying our fried rice or pulao options.



Basmati Rice



Jeera Rice



Saffron Rice



Chicken Biryani



Prawn Biryani



Mutton Biryani

# INDIAN BREADS

## NAAN

Naan is thick Breads Are Made with All Purpose Refined Flour, Cooked in Classic Tandoori Oven

<b>Plain</b>	<b>25k</b>
<b>Butter</b>	<b>29k</b>
<b>Butter Garlic</b>	<b>29k</b>
<b>Plain Garlic</b>	<b>29k</b>
<b>Garlic Chili</b>	<b>29k</b>
<b>Cheese</b>	<b>35K</b>
<b>Cheese Garlic</b>	<b>39k</b>
<b>Cheese Chili</b>	<b>39k</b>

## CHAPATI

Chapati is a Thin Breads Are Made with Whole Wheat Grant Flour, Cooked in Tawa Pan. In India Some Other Names (Fulka, Tawa Roti)

<b>Plain</b>	<b>25k</b>
<b>Butter</b>	<b>29k</b>

## TANDOOR ROTI

Tandoori roti's is a Thin Breads Are Made with Whole Wheat Grant Flour, Cooked in Classic Tandoori Charcoal Oven

<b>Plain</b>	<b>27K</b>
<b>Butter</b>	<b>29k</b>

## KULCHA

Kulcha's is thick Breads Are Made with All Purpose Refined Flour, Cooked in Classic Tandoori Oven and tawa pan. Even Kulcha's can make stuffed different vegetables and spices inside

<b>Plain</b>	<b>29k</b>
<b>Plain Garlic</b>	<b>29k</b>
<b>Butter</b>	<b>29k</b>
<b>Butter Garlic</b>	<b>29k</b>
<b>Potato</b>	<b>29k</b>
<b>Paneer</b>	<b>29k</b>
<b>Onion</b>	<b>29k</b>
<b>Mix Vegetables</b>	<b>29k</b>

## MISSI ROTI 29k

Missi roti is a Thick Breads Are Made with Bengal gram dal Flour, Cooked in Classic Tandoori Charcoal Oven

## MALABAR PARATHA

Malabar Paratha is a Thick layered crunchy soft Breads Are Made with All Purpose Refined Flour, Cooked in tawa pan it is famous in southern part India **29k**

## WHEAT PARATHA'S

Wheat Paratha is a Thick layered crunchy soft Breads Are Made with Whole Wheat Grant Flour, Cooked in Classic Tandoori Charcoal Oven it is famous in northern part India

<b>Lachha</b>	<b>29k</b>
<b>Pudina Mint</b>	<b>29K</b>
<b>Masala Mirchi Chili</b>	<b>29k</b>
<b>Methi Fenugreek Leves</b>	<b>29k</b>

## TAWA PARATHA'S

<b>Potato</b>	<b>29k</b>
<b>Paneer</b>	<b>29k</b>
<b>Onion</b>	<b>29k</b>
<b>Mix Vegetables</b>	<b>29k</b>

## POORI 19k

Poori is buffed fried bread are Made with Whole Wheat Grant Flour this popular in India is an breakfast bread

## BHATURA 29k

Bhatura is buffed fried bread are Made with All Purpose Refined Flour this popular in India is an breakfast



Garlic Chili Naan



Butter Kulcha



Missi Roti



Garlic Naan



Lachha Paratha



Poori

Please note: Our chats, samosa, bread, fitters, pappad, and bhajiyas are all made with flour coatings and are not suitable for gluten-free diets.

# CHINESE

Honey Chilli Potato	60k	
Chili Cauliflower	69k	
Mushroom Salt & Pepper	69k	
Cauliflower Salt & Pepper	69k	
Chili Paneer	90k	
Chilli Chicken	90k	
Veg Fried Rice	69k	
Egg Fried Rice	79k	
Chicken Fried Rice	89k	
Schezwan Fried Rice		
Veg 69k	Egg 79k	Chicken 89k



Chilli Paneer



Chilli Chicken



Schezwan Noodles



Honey Chilli Potato



Veg Fried Rice

# NOODLES

Veg Noodles	69k
Egg Noodles	79k
Chicken Noodles	89k
Haka Noodles	Veg, Egg, Chicken 69k, 79k, 89k
Schezwan Noodles	69k, 79k, 89k
Garlic Noodles	69k, 79k, 89k

# PASTA

	Veg	Chicken
<b>Alfredo Pasta</b> Cream and Permesan cheese	89k	99k
<b>Arrabiata Sauce Pasta</b> Chunky tomatoes sauce, Sundried tomatoes	89k	99k
<b>Pesto Sauce Pasta</b> Sweet Basil, Olive oil	89k	99k
<b>Salsa Rosa Sauce Pasta</b> Blend of tomato concassa & bechamel sauce	89k	99k



Pesto Sauce Pasta



Alfredo Pasta



Salsa Rosa Sauce Pasta



Mix Veg Raita



Boondi Raita

# RAITA

<b>Plain yogurt</b>	39k
<b>Cucumber Raita</b>	49k
<b>Mix Veg Raita</b>	49k
<b>Boondi Raita</b>	49k
<b>Onion Raita</b>	49k
<b>Tomato Raita</b>	49k

# DESSERT

## Gulab Jamun

A Famous Indian Sweet It Is a Fried Dough Balls That Are Soaked In Sticky Sugar Syrup. We Served 2 pieces of hot Gulab Jamun

69k

## Gulab Jamun with Ice Cream

2 Pieces of Fried Dough Balls That Are Soaked In Sticky Sugar Syrup With One Scoop of Vanilla Ice Cream

79k

## Rasgulla

Milk Is Curdled and Drained Of Make Balls Are Soaked In Sticky Sugar Syrup. We Served 2 Pieces of Cold Rasgulla

69k

## Kulfi

Frozen Milk Stick Ice Cream With Very Famous In India. It Is Flavored With Cardamom, Saffron and Keser Badam

39k

## Hot Brownies

Chocolate Baked Dessert Bar .Served In Hot

69k

## Brownies with Vanilla Ice Cream

Hot Chocolate Baked Dessert Bar with Top Scoop of Vanilla Ice Cream

79k

## Moong Dal Halwa

Moong Dal with Sugar, Cardamom and Saffron, Dry fruits and nuts cooked With Ghee

69k

## Carrot Halwa

Grated Carrots Roasted With Ghee Added Flavored Milk, Cardamom, Saffron, Dry fruits and nuts

69k

## Carrot Halwa With Ice Cream

Grated Carrots Roasted With Ghee Added Flavored Milk, Cardamom, Dry fruits and nuts topping scoop of Vanilla Ice Cream

79k

## Fruits Platter

Seasonal cut fruits salad

69k

## Ice Cream

Vanilla/Chocolate

20k



Ice Cream



Gulab Jamun



Carrot Halwa



Brownies with ice cream



Hot Brownies

## Restaurant Rules:

- **Outside Food Not Allowed** – Kindly refrain from bringing outside food into the restaurant.
- **Outside Alcohol Charge** – A fee of 150K per bottle will be charged for any outside alcohol brought into the restaurant.
- **Respect Other Guests** – Please ensure that children are supervised and do not disturb other guests' dining experience.
- **Smoking Policy** – Smokers, please be considerate of families and children nearby. Use designated smoking areas only.

# ***THANK YOU!***



# ***SEE YOU AGAIN***

