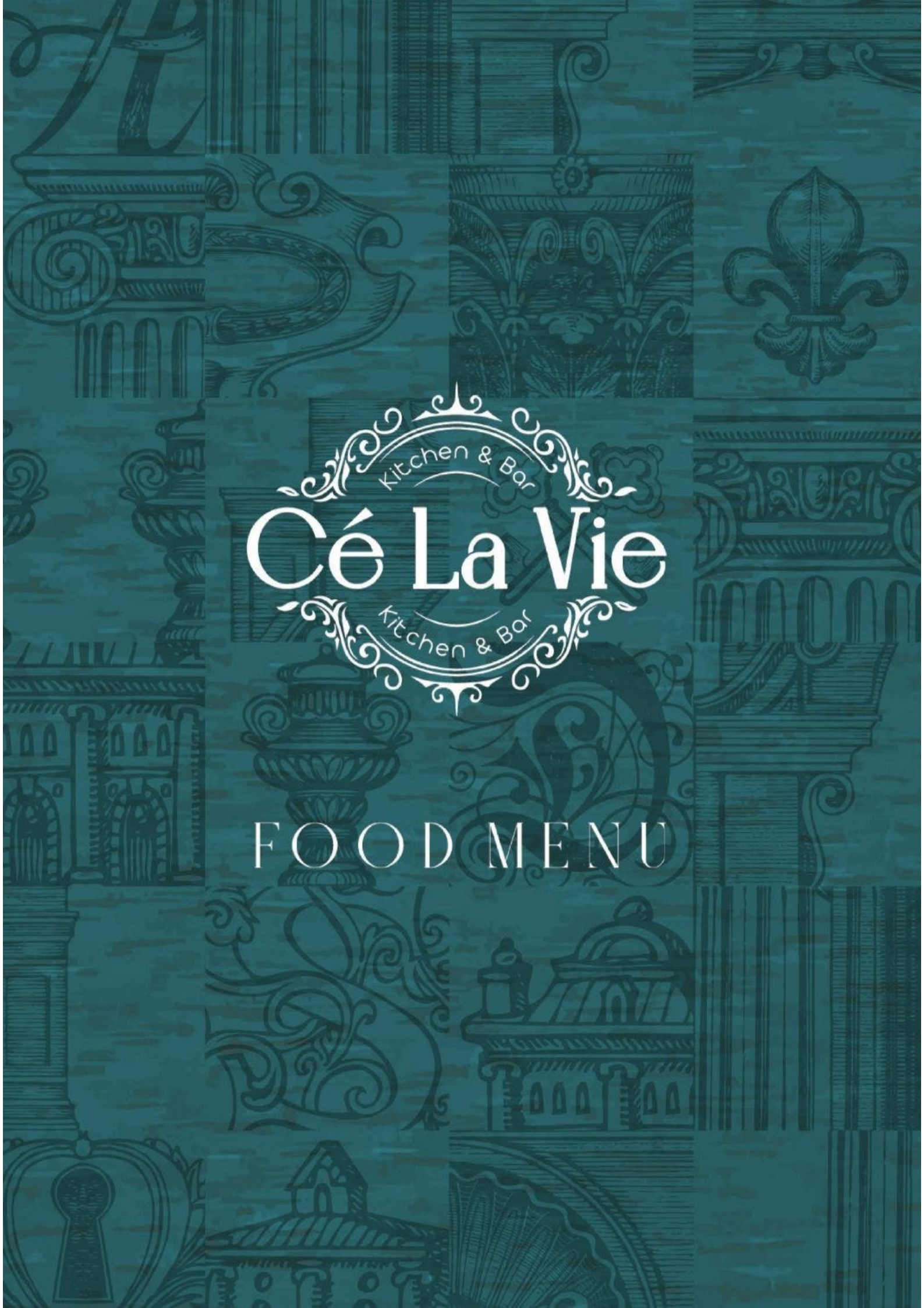




Kitchen & Bar

Cé La Vie

Kitchen & Bar

FOOD MENU

Small Sharing Plates

(Vegetarian)

Chettinad Mushroom

Classic Mushroom – Dhali Onion Slaw

 555/-

Chakna Platter

An Assortment Of Spicy And Crunchy Snacks

 425/-

Sichuan Paneer

Chili Paneer – Peppers – Schewan

 555/-

Overload the Nachos

Masa Nachos - Refried Beans - Hass Guac - Sour Cream - Salsa

  555/-

Add Chicken  165/-

Pav Bhaji

Soft Butter Pav – Masala Bhaji – Onion Slaw – Green Chili – Butter

 495/-

Crispy Crackling Paneer

Thai Style Tossed Paneer With Shock Fried Spinach

  525/-

Small Sharing Plates

(Non-Vegetarian)

Chicken Pesto Skewers

Grilled Chicken Skewers Marinated In Italian Herbs And Spices, Served With A Side Of Pesto Aioli

 575/-

Chicken Tikka Popcorn

Crispy Chicken - Indian Spices - Garlic Ranch

 525/-

Small Sharing Plates

(Vegetarian)

Dips and Bread

 525/-

Hummus - Muhamara - Tzatziki Balloon Bread - Pickle - Sumac Onion

Falafel

 555/-

Crunchy Grinded Chickpea-Marinated With Spices - Torshi

Smoked Mushroom Galouti

 575/-

Mushroom Pate - Liquid Smoke - Ulta Tawa Saffron Roti

Kataifi Greek Yogurt Kebab

  575/-

Kataifi Wrapped Curd - Dates - Pudina Relish

Crispy Chilli Mushroom

 525/-

Crispy Mushrooms Tossed In Chilli Sauce

Classic Bruschetta

  525/-

Toasted Bread Topped With Diced Tomatoes And Basil.

Stuffed Mushrooms

 525/-

Mushroom Caps Filled With A Blend Of Seasoned Breadcrumbs, Parmesan Cheese, And Herbs, Baked Until Golden.

Crispy Spring Roll

 425/-

Crispy Spring Rolls Filled With A Medley Of Protein, Served With Sweet Chili Sauce

Peri Peri Fries

 325/-

Skin On Fries With All - Time Favorite Peri Peri Flavor

Peri Peri Crispy Corn

 525/-

Classic Cantonese Preparation - Crispy Corn - Waterchesnut - Peppers - peri Peri

Soups

Thai Style Manchow

Scallions – Broth – Vegetables

 395/-
 425/-

Hot & Sour

Mushroom – Spice & Tangy – Tofu – Carrot Threads

 395/-
 425/-

Lemon Coriander

Lemon – Coriander – Broth

 395/-
 425/-

Whipped Shrooms

Creamed Mushrooms – Thyme Scented – Chili Oil Essence

 425/-

Tossing It Up - Dressing It Down

Classic Caesar

Iceberg – Olives – Croutons – Parmesan Caesar – Heirloom Tomatoes

  475/-
 575/-

Caprese Salad

Slices of Fresh Mozzarella, Ripe Tomatoes and Basil Leaves

  575/-

Classic Som Tam Salad

Spicy, Sweet And Tangy Papaya Sprinkled With Roasted Peanuts

 525/-

Grilled Chicken Salad

Pulled Chicken – Aragula – Mixed Greens

 575/-

OUR CHEF



sagarbajaj

Welcome to our culinary haven, where Chef Sagar Bajaj weaves magic with his fingers. With over fifteen years of experience, Chef Sagar has become a luminary in the hospitality industry, celebrated for his gastronomic artistry.

Our expertly crafted menu features a diverse selection of international dishes, offering a delightful journey through various cuisines from around the world. Each dish is a carefully crafted symphony of flavors, textures, and aromas, designed to captivate your senses and transport you to a world of unforgettable dining experiences. From succulent appetizers to indulgent desserts, every offering on our menu is a testament to Chef Sagar's dedication to excellence and innovation.

The Tokyo Sushi Street

(Vegetarian)

(4 Pcs - 525) (8 Pcs - 845)

Vegetarian Maki

Avocado - Cucumber - Carrot

Ava Uramaki

Cucumber - Avocado - Radish - Pickled Carrots - Asparagus

Cucumber Uramaki

Cucumber - Cream Cheese - Roasted Sesame

Asparagus Tempura Roll

Tanuki - Spicy Mayo



Veg Sushi Boat Platter (16 Pcs)

Uramaki - Asparagus - Cucumber - Vegetarian Maki



1525/-

(Non-Vegetarian)

(4 Pcs - 595) (8 Pcs - 915)



Dynamic Uramaki

Crab - Avocado - Prawns - Cucumber



California Maki Roll

Crab - Prawn - Avocado



Dragon Chicken

Cucumber - Cream Cheese - Roasted Sesame



Casto Chicken Sushi

Chicken - Carrot - Cucumber



Prawn Tempura Roll

Tanuki - Spicy Mayo



Non Veg Sushi Boat Platter (16 Pcs)

Uramaki - California - Maki - Prawn Tempura



1725/-



Veg



Non - Veg



Sea Food

| All Government Taxes extra as applicable. We levy 10% service charge.

The Dumpling Street

(Vegetarian)

Tofu and Coriander

 525/-

Tofu - Mushroom - Water Chestnut - Coriander

Truffle Mushroom

  525/-

Button Mushroom - Shitake - White Fungus

Crystal Veg

 495/-

Baby Vegetables - Chili Oil - Pepper

Mushroom Gyoza

 545/-

Assorted Mushrooms - Cream Cheese

(Non-Vegetarian)

Chicken and Coriander

 575/-

Chicken - Coriander - Hot Sauce

Chicken Gyoza

  595/-

Chicken - Scallion - Coriander - Pan Seared

Chicken and Mushroom

 595/-

Chicken - Scallion - Shiitake

Burger Street

All Veggies Burger

Summer Veggies Cooked To Perfection-Lettuce - In House Dip

 625/-

Mini Butter Chicken Sliders

Crispy Chicken Fillet - Creamy Butter Chicken Sauce - Lettuce-Red Onion - Pickles

 675/-

Classic Shroom Burger

Sautéed Mushrooms - Cheese - Lettuce - In House Dip

 615/-

Classic Mutton Burger

Smashed Lamb-Caramelized Onion-In House Dip

 695/-

Sandwiches

Ce' la vie Veg Club Sandwich

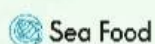
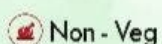
Cucumber - Lettuce - Tomato - Cheese - Beetroot

 655/-

Ce' la vie Non Veg Club Sandwich

Bacon - Lettuce - Tomato - Chicken - Egg

 725/-



| All Government Taxes extra as applicable. We levy 10% service charge.

Back Street Tandoor

Chicken Tikka Fondue

 675/-

Tender Pieces of Boneless Chicken Marinated In A Unique Blend of Spices

Chicken Malai Tikka

 645/-

Tender Pieces of Boneless Chicken Marinated In A Unique Blend of cashew nut and Spices

Old School Seekh Kebab

Subtly Spiced – Blackened Smoked Seekh Kebab

Chicken  655/-

Mutton  695/-

Double Wood Fired Fish Tikka

 695/-

Fish Tikka – Special Marination – Sirka Onion

Paneer Tikka fondue

 675/-

Traditional Paneer Tikka

Charred Mushrooms

 615/-

Mushroom Tandoori Masala – Fresh Herbs

Kathal Ke kabab

  575/-

Chef Special

Hara Bhara Kebab

 575/-

Saffron Marinated Vegetables With Cottage Cheese

Tandoori Chicken Wings

 655/-

Blend Of Yoghurt And Spices Like Cumin And Coriander Grilled To Perfection

Ce'La Vie Vegetarian platter

 1625/-

Chef Choice Starters

Ce'La vie Non Vegetarian Platter

 1895/-

Chef Choice Starters

Matar Mushroom Masala

Delicious North Indian Curry mashroom & green peas

 565/-

Dum Biryani

Veg Dum Biryani

Saffron Basmati Rice - Assorted vegetables

 595/-

Chicken Dum Biryani

Saffron Basmati Rice - Chicken Tikka

 675/-

Mutton Dum Biryani

Slow Cooked Mutton - Saffron Basmati Rice

 715/-



Veg



Non - Veg



Sea Food

|

All Government Taxes extra as applicable. We levy 10% service charge.

Pan Indian Meals

Smoked Makhani Dal

Creamy Slow Cooked Black Dal W/ Double Cream and Butter

 595/-

Dal Tadka

Slow cooked meat with traditional spices

 565/-

Makhani Paneer

Cottage Cheese Cubes - Velvety Tomato Curry

 625/-

Paneer Kadai

All Time Favorite Velvety Kadai - Three Bell Peppers and Onions - Tender Paneer Cubes

  625/-

Amritsari Fish Curry

Classic Curry Recipe From Street Of Amritsar - Secret Spice Scented Thin Curry W/ Fish

  715/-

Pressure Cooker Chicken Curry

Classic Pressure Cooker Meal

  645/-

Mutton Rara

Slow cooked meat with traditional spices

 715/-

Smoked Butter Chicken

Dum Ka Chicken - Makhani Classic Gravy - Kasuri Methi and Temper Ghee Red Chili

  645/-

Mutton Rogan Josh

Classic Kashmere - Chilli Infused Mutton Preparation

 675/-

Mix Vegetable

Assorted vegetables tossed with spices

 575/-

Masala Chaap

Grilled cubes of soya chaap marinated in house - made spices

 675/-

Streets Of Italy

Pasta

Penne/Spaghetti

Sauces:

Arrabiata/Alfredo

 695/-

Toppings

Mushroom/Broccoli/Bell Peppers/Zucchini/Sundried Tomato/Olives

Each  105/-

Chicken  165/-

Prawns  195/-

Penne Pesto

Basil Pesto - Parmesan - Basil Oil - Alfredo

 725/-

Add Chicken  165/-

Penne Pepper Pesto

Red Bell Pepper Pesto - Pomodoro - Basil Oil

  725/-

Spaghetti Carbonara

Crisp Chicken - Bacon-Parmesan - Eggs - Cream - Scallion - Parsley

 775/-

Spaghetti Bolognese

Lamb Minced - Pomodoro - Parmesan - Chilli Oil

 775/-

Spaghetti Aglio-E-Olio

Broccoli - Artichoke-Sundried Tomato - Garlic Emulsion

 725/-

Baked Mac N Cheese

Comfort Dish Of Macaroni With Rich Cream And Cheddar

  695/-

Mushroom N Chicken Penne

PorciniWater - Alfredo - Smoked Chicken - Parmesan

 775/-

Roasted Vegetable And Tomato Spaghetti

Winter Veggies - Pomodoro - Parmesan - Basil Oil

 695/-

Streets of Naples Italy

Called Pizza Love
Thin Crust / Neapolitan

Thin Crust / Neapolitan

Classic Margarita

A Classic Italian Pizza Topped With Marinara Sauce – Mozzarella Cheese And Basil

 625/795/-

Shredded Chili Chicken Pizza

Cantonese Style Chili Oil Chicken - Scallion - Pomodoro - Fior De Latte

  715/895/-

Roasted Chicken

Pulled Chicken - Fior De Latte - Pomodoro - Aragula

 715/895/-

Roasted Vegetables Pizza

Broccoli - Bell Peppers - Spinach - Fior De Latte - Aragula

  645/865/-

Mushroom and Onion

Sliced Mushroom - Caramelized Onion - Aragula - Mozzarella - Kalamata Olive

 645/865/-

Peri – Peri Cottage Cheese

Spiced Cottage Cheese - Mozzarella - Pomodoro - Sirca Onion

  675/725/-

Farmland Famous Pizza

Bell Pepper – Asparagus - Capers - Broccoli - Mozzarella – Pomodoro Sundried
Tomato - Kalamata Olive

 695/895/-

Peri Peri Chicken

Confit Chicken Basil – Pepper And Sherry Pickled Onions

 715/895/-

Classic Pepperoni

100% Pork Pepperoni

 945/1095/-

Mezze Platter

Stuffed vegetables, fritters and falafel

 995/-

Desserts

Classic Biscoff Cheesecake

Classic Greek Dessert With A Combination Of Biscoff

 565/-

Banoffee Pie

English Dessert With Banana - Toffee - Caramel - Crumbly Base

 525/-

Blueberry Cheese Cake

Cheesecake with a blueberry sauce topping

  625/-

Classic Chocolate Brownie

Classic Fudgy Brownie With Walnuts And Coffee Cream

 525/-

Tandoor

Plain Roti	110/-
Butter Naan	125/-
Lachha Paratha	145/-
Garlic Naan	145/-
Mirchi/Pudina Paratha	125/-
Cheese Garlic Naan	145/-
Stuffed Kulcha (Cottage Cheese/Potato/Onion)	175/-
Keema kulcha Served With Gravy	 325/-

Sides

Sautéed Oriental Greens	295/-
French Fries	295/-
Creamy Mashed Potatoes	145/-
Steamed Rice/Jeera Rice	225/-

Noodles & Rice

Vegetarian / Non-Vegetarian

Triple Rice Noodles

565/625/-

Lao Style Curry – Assorted Vegetables – Peanuts – Chili Oil

Tofu & Mushroom Noodles

 595/-

Assorted Mushroom – Edamame – Snow Peas – Tofu – Cultured Sauce

Sichuan Fried Rice

575/675/-

Jasmine Rice – Light Soy – Seasonal Vegetables – Water Chestnut

Chicken Fried Rice

 675/-

Jasmine Rice - Light Soy - Pulled Chicken - Spring Onion

Wok Fried Rice

325/375/425/-

Veg / Chicken / Prawn

East Asian Curry Bowl

Thai Chicken e rice

Cantonese Style Chicken - Peppers - Scallion - Garlic - Sliced Chili

 645/-

Sichuan Paneer e rice

Sichuan Pepper - Cottage Cheese - Scallion - Sesame - Garlic

 625/-

Chili Basil Fish e rice

Sliced Chili - Basil Infused Rich Aromatic Fish

 745/-

Classic Curry Red/Green

Classic Curry, Coconut Flavored

Veggie  645/-

Chicken  695/-

Pan Fried Noodles

Crispy Pan Fried Noodles With Vegetables/Chicken

Veg  645/-

Nov-Veg  695/-

Street Of Europe

Fish N Chips

Panko Crumbed Fried Sole Served With Minted Pea Mash, Hand Cut Fries And Tartar Sauce

 795/-

Grilled Forest Chicken

Pan Seared Chicken - Jus - Roasted Potatoes - Seared Carrot And Beans

 825/-

Pan Seared Chicken W/Spaghetti

Charred Chicken - Pomodoro-Spaghetti - Sliced Avocado

 795/-

Grilled Fish Lemon Butter Sauce

Chef Special

  845/-

Cottage Cheese Steak

Chef Special

  745/-