



Being at the helm of Bobachee, I, Yuvraj Kohli, welcome you to be a part of the legacy that has its roots in generations of culinary tradition and knowledge.

At Bobachee, we carry the combined culinary knowledge of three generations, reaching across different time periods, countries, and types of cuisine.

This story starts with my grandfather, Shri Amrit Lal Kohli, who came to this land before the partition, and his passion for cooking became the cornerstone of our family's culinary heritage.

Due to his enthusiasm and dedicated devotion to culinary arts, my father, Shri Tipu Kohli, expanded on his heritage, creating Moti Mahal Delux. This reputation soon became associated with true traditional North Indian cuisine and the pinnacle of an unmatched dining experience.

Growing up in my family's kitchen, surrounded by its mesmerising ambiance, I cultivated a profound fondness for the culinary craft at a tender age. Every dish I crafted was a masterpiece of culinary artistry, blending traditional flavours with innovative global influences. It unfolded as a captivating story of my culinary skill, intertwining a diverse array of tastes and scents spanning different cultures.

Today, in this establishment, we bring together this treasure trove of expertise, providing a wide variety of dishes to suit all tastes and preferences. Whether it's heirloom recipes or cutting-edge creations, our menu has something to satisfy the cravings of every generation of food lovers.

Our brand "Bobachee" is a tribute to the male cooks, known as "bawarchees," who have shared their culinary knowledge with our kitchen over time. It represents the commitment and talent of these chefs, who have been essential in molding our culinary heritage. At Bobachee, this name does not simply denote a title but serves as our heartfelt homage to the often overlooked heroes in our kitchen.

Dining at Bobachee is much more than just consuming a meal; it truly embodies the inheritance of ancient culinary knowledge meticulously crafted by the skilled chefs who tirelessly nurture the warmth of our kitchen fires.

Our commitment from our family to yours remains steadfast in creating memorable dining moments that cherish both tradition and innovation, fostering the delight of sharing delicious food with your beloved ones.

**YUVRAJ KOHLI**  
CEO & CULINARY DIRECTOR

# SOUPS

## CREAM OF TOMATO

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Sun dried tomatoes soup with shredded basil and parmesan crust.

Vegetarian	₹495
Chicken Chunks	₹545

## WATERMELON GAZPACHO

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Cold soup made with blended watermelon, tomatoes, cucumbers and herbs.

## FRENCH ONION SOUP

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Thick onion and parmesan soup, served in a bread bowl.

## MANCHOW SOUP

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A flavourful Indo-Chinese soup with mixed vegetables, garlic, soy sauce, and topped with crispy fried noodles for a delightful crunch.

Vegetarian	₹495
Chicken Chunks	₹545

## HOT AND SOUR SOUP

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Filled with mushroom, tofu and silky egg ribbons, hot and sour soup is thickened with cornflower so the broth is beautifully glossy.

Vegetarian	₹495
Chicken Chunks	₹545

## WILD MUSHROOM

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Porcini, shiitake and button mushroom sautéed with onions and thyme.

Vegetarian	₹495
Chicken Chunks	₹545

## VIETNAMESE PHO WITH RICE NOODLES

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Bone broth/ vegetarian broth flavoured with cinnamon and served with seasonal vegetables and rice noodles.

Vegetarian	₹495
Chicken Chunks	₹545



# SALADS

## FRESH BURATTA CHEESE AND TOMATO SALAD

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Served with reduced balsamic glaze and Rocket leaves.

Vegetarian

₹545

Chicken Chunks

₹595

## SOM TAM WITH TOASTED SESAME SALAD

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₹545

Thai green papaya salad with nuts tossed with sesame.



The Som Tam with Toasted Sesame Salad, transported from the vibrant street markets of Thailand to your plate, is a masterpiece of the East crafted by Chef Yuvraj Kohli. This dish sparkles with the crunch of Thai green papaya, the toasty whisper of sesame, and a nutty crescendo that echoes Bangkok's bustling energy. It's a cultural tapestry, a festival of flavours, crowned with the chef's innovative flair.

## CHICKEN FAJITA SALAD

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₹595

Chicken marinated with mild chili powder and oregano and served with avocado salsa and sour cream.

## CAESAR SALAD

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Chopped romaine lettuce, parmesan cheese with garlic croutons, tossed in a creamy mayonnaise dressing.

Vegetarian

₹545

Chicken Chunks

₹595

## BROCCOLI, BLOOD ORANGE, ALMOND FLAKES AND FETA SALAD

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₹545

Served with arugula leaves with herb vinaigrette.

# CONTINENTAL



## STARTERS

### **SEASONAL VEGETABLE CHOP ₹655**

Carrot, beetroot, cauliflower, beans and grated cottage cheese, cheese cutlets, served with garlic yogurt dip.

### **POTATO AND COTTAGE CHEESE CROQUETTES ₹655**

Mashed potatoes and cottage cheese cutlets served with thousand island mayonnaise.

### **SMASHED AVOCADO ON SOURDOUGH TOAST ₹655**

Served with cherry tomatoes and crumbled feta cheese.

*10% Service charges & Government taxes as applicable.*

# CONTINENTAL

## STARTERS

CHORIZO & GOAT CHEESE CROSTINI ₹695

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Chicken chorizo sausage, goat cheese, rocket leaf and chopped peppers.

GARLIC THYME FISH AND CHIPS ₹695

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Served with tartar sauce.

ENGLISH PRAWN COCKTAIL ₹855

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Succulent prawns nestled in a tangy cocktail sauce with a lemon zest flavour.



PORK BARBECUE RIBS ₹855

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Smokey pork ribs slow cooked in barbecue sauce and spices.

BACON-WRAPPED ROASTED SAUSAGE ₹855

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Chicken - Sausage wrapped in smoked Chicken Ham.

Pork - Sausage wrapped in smoked Bacon.

PRAWN CIGAR ROLL ₹1045

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Prawn wrapped in crispy crumble served with a dip.

# PIZZA



{ CHOICE OF CHARCOAL NEAPOLITAN.  
OPTIONAL ADD-ON OF BURRATA }

## MARGHERITA

₹755

Buffalo Mozzarella, Fresh Basil Leaves, Homemade Tomato pilati sauce.

## WILD MUSHROOM BIANCO WITH ARUGULA LEAVES

₹895

Shiitake, Oyster And Button Mushrooms With parmesan cheese sauce, fresh arugula leaves and truffle oil drizzle.

## WHITE PESTO BURRATA

₹895

Walnut Basil Pesto, Burrata, Ricotta, Fresh Arugula Leaves.

## BIANCA VERDE

₹895

Roasted Garlic, Burrata, Parmesan, baby arugula and balsamic glaze.

10% Service charges & Government taxes as applicable.

# SUSHI



## **CRUNCH VEGETABLE**

₹855

Crispy asparagus, carrot, baby corn and sweet potato topped with mayonnaise.

## **SPICY ASPARAGUS**

₹855

Spicy Asparagus and seaweed, cucumber, black sesame with miso glaze.

## **SOUTHERN CALIFORNIAN VEGETABLES**

₹855

Avocado, carrots, red bell pepper and sprouts.

*10% Service charges & Government taxes as applicable.*

# DIMSOMS

{ SERVED WITH SWEET CHILI SAUCE AND SOY SAUCE & CHILI GARLIC OIL }

## CHICKEN & BIRD EYE CHILLI GYOZA WITH SAUCE

₹855

Chicken marinated in scallions and bird eye chilli, pan fried.



The Chicken & Bird Eye Chilli Gyoza is a bold exploration into the heart of East Asian cuisine. Marinated chicken whispers tales of oriental markets, mingling with the fiery spirit of bird eye chilli, all wrapped in a delicate pan-fried gyoza. Each bite is a flavourful journey through Asia's aromatic landscapes, infused with the fresh zest of scallions. It's more than just a dish; it's an adventure—a flavourful odyssey steeped in tradition and energised by Chef Yuvraj Kohli's adventurous spirit.

## GRILLED KAFFIR LIME PRAWN CRYSTAL DIMSUM

₹955

Minced prawn mixed with kaffir lime and lemongrass.

## PRAWN SUI MAI

₹955

Minced prawn with spring onion and garlic.

# ORIENTAL

## STARTERS

MONGOLIAN CHICKEN ₹795

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Tender chicken stir fried in a savoury-sweet Mongolian sauce.

DRY CHILLI CHICKEN ₹795

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Crispy spicy chicken wok tossed with vibrant chillies.

CRISPY RICE CAKE

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Smoked Chicken and Feta Cheese ₹755

Smoked Salmon and Tartar ₹855

KUNG PAO CHICKEN ₹795

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Classic Sichuan dish stir fried with peanuts in a spicy, sweet and tangy sauce.

KOREAN BBQ CHICKEN WITH CARAMELISED ONION ₹795

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Deep-fried chicken, cucumber, lettuce and barbeque sauce.

TOMATO FISH ₹895

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Succulent fish in a tangy tomato-based sauce.

LEMON FISH ₹895

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Fish infused with the bright flavors of lemon and butter.

CRISPY TEMPURA PRAWNS ₹955

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Served with Roasted garlic and chili mayonnaise.

PRAWN SALT AND PEPPER ₹955

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Juicy prawn coated in a crispy salt and pepper crust.

# ORIENTAL

## STARTERS

### **JAGGERY CHILLI LOTUS STEM & WATER CHESTNUT ₹655**

Thinly sliced lotus stem and water chestnut tossed in honey chili sauce garnished with Scallions.

### **EDAMAME ₹655**

Sea salt burnt garlic and Sriracha chili.

### **CHEESE CIGAR ROLLS ₹755**

Served with garlic soy dipping sauce.

### **WOK TOSSED CITRUS SPICED COTTAGE CHEESE ₹755**

Classic crispy Chili paneer tossed with bell peppers and soya sauce.

### **FOUR STYLE MUSHROOM IN KUNG PAO SAUCE ₹755**

Button, shiitake, oyster and Enoki mushrooms tossed in a kung pao sauce with cashew nuts.

# INDIAN



## STARTERS

### **ALOO NAZAKAT WITH BHUNA JEERA MINT FOAM** ₹695

Potatoes stuffed with nuts And cottage cheese with bhuna jeera mint foam.

### **PAV BHAJI FONDUE** ₹695

Creamy blend of spiced mashed vegetables and pav, served in fondue-style.

### **RAJMA KI GALOUTI** ₹695

Soft, mouth melting kebabs, cooked on a griddle, served with spicy garlic and chili chutney, coriander chutney and soft lavash bread.

### **KHOYA KHUBANI KEBAB** ₹795

Served with kachumber salad, spicy garlic and chili chutney and coriander chutney.

*10% Service charges & Government taxes as applicable.*

# RICE & NOODLES

## STICKY GARLIC FRIED RICE

Vegetarian	₹425
Egg	₹445
Chicken	₹495
Prawn	₹595

## CHILI GARLIC FRIED RICE

Vegetarian	₹425
Egg	₹445
Chicken	₹495
Prawn	₹595

## WOK TOSSED HAKKA NOODLES

Vegetarian	₹425
Egg	₹445
Chicken	₹495
Prawn	₹595



The Wok Tossed Hakka Noodles pay homage to the rich culinary heritage of the Hakka people, a subgroup of the Han Chinese renowned for their robust and hearty flavours. Originating from southern China and migrating to various parts of the world, the Hakka have crafted a cuisine that combines savoury, umami-rich sauces with fresh, preserved ingredients. Each strand of noodle in this dish, expertly stir-fried with crisp vegetables and a perfect blend of soy and garlic, captures the essence of traditional Hakka flavours.

# HOT BOWLS

## SEASONAL ASIAN GREENS IN HOISIN GARLIC SAUCE

Seasoned oriental greens served with spicy garlic sauce.

Vegetarian	₹755
Chicken	₹795
Fish	₹855
Prawn	₹895

## KHAO SUEY

Curried noodle soup served with a variety of accompaniments.

Vegetarian	₹755
Chicken	₹855
Prawn	₹895

## PAD THAI

Stir fried flat rice noodles tossed with seasonal vegetables and soy sauce.

Vegetarian	₹755
Egg	₹795
Chicken	₹845
Prawn	₹895

## THAI CURRY

Fiery Thai Curry Simmered With Assorted Vegetables And Aromatic Herbs.

Vegetarian	₹945
Chicken	₹995



10% Service charges & Government taxes as applicable.

# SUSHI

## CALIFORNIA SUSHI

₹965

Crabsticks, avocado, cucumber and sesame seeds.

## PRAWN TEMPURA

₹965

Minced prawn mixed with kaffir lime and lemongrass.

## SALMON NIGIRI

₹995

Pressed salmon with kimchi mayonnaise.



## DYNAMITE SUSHI

₹995

Salmon, prawn, spicy mayo, teriyaki sauce and tempura flakes.