



Eating well they say
is the first step towards living well.
At Masterchef, we have mastered the art
of satiating your taste buds with
delectable delights prepared with passion.
The long list of servings in multi-cuisine delights
includes Indian, Oriental, Japanese, Mexican, Thai,
Continental and more. Traditional or exotic, every dish
we serve comes with the authentic taste and pleasure.

Add to it the warmth of our eager-to-please staff and
you have the sublime dining experience that
Masterchef is known for.

We always look forward to your suggestions or
comments that would help us to serve you better.

SOUPS AND SHORBAS •veg •non veg

to make selection easier we have clubbed soups & appetizers from all cuisines

CONTINENTAL

- Rainbow Soup 200
Nutricious soup prepared with a blend of seven varieties of veggies
- Cream of Tomato Soup 200
All time favorite
- Broccoli & Corn Soup 200
Fresh herbs with broccoli & corn
- Mushroom Cappucino 230
A rich earthy soup served in coffe cups finish with a dollop of frothed milk to give appucino effect
- Cream of Mushroom 230
Thick soup of made of mushroom puree finished with cream
- Chick Pea,Spinach & Tomato 230
A healthy soup
- Corn Chowder 230
A thick soup made with corn puree , roux and finished with cream
- Minestrone Soup 200/220
Clear italian soup can be served veg or non-veg
- Mexicano Caldo De Pollo 200/230
Spicy mexican style chicken broth soup served along with veggies, bean and sour cream
- Prawn Bisque 230
A traditional french style smooth and creamy prawns flavour soup
- Avegolemono (Greek Lemon Chick Broth) 230
Greek style lemony chicken broth served with veggies & diced chicken

ASIAN ORIENTAL

- Hot Greenish Soup 200
Exotic chopped vegetables mixed in green hot & sour flavour
- Tum Yum Soup 200/220
All time favorite oriental soup can be served veg or non-veg
- Jade Garden Soup 200/220
With touch of spinach & basil flavour
- Chicken Shanghai Soup 270
- Crab Meat Soup 290
Chilli tossed soup with crab meat & eggs
- Sea Food Broth 290
All time favorite

INDIAN

- Palak Ka Shorba 210
Spinach based shorba garnished with green peas
- Murgh Shorba 230
Chicken shorba spiced with ginger, garlic & indian herbs

regular soups are also available, but we recommend the soups above ...

Taxes extra as applicable

SALADS

•veg

•non veg

Our masterchefs have created select menus to give you a taste of global cuisines from China, Thailand, Malaysia, Italy, France, Mexico, Lebanon.

- Fresh Green Salad

270

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Pasta Salad

270

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Hawaiin Salad

280

Ice bergs, bell peppers, cucumber & pineapple tossed with honey mayo dressing

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Waldorf Salad

280

Green & Red apple tossed in mayonnaise dressing garnish with grapes & walnut

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Insalata Mediterranean

280

Romani lettuce cucumber, bell pepper tomato and red onion tossed in a kalamato olive oil vinaigrette and topped with feta cheese

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Veg Smoked Salad

280

Macedonia veggies sauteed in mix herbs & kept together in a tight lid vessel with charcoal in it on a slow fire

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Chicken Hawaiin Salad

290

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Oriental Lime Chicken Salad

290

Wild green tossed with peanut and mustard vinaigrette on bed of fried Noodles topped with lemon mustard dressing

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Pazzo's Caesar Salad

290

With herbed croutons shaved parmesan & pizzo own creamy caesar dressing chicken

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Smoked Salad

310

Shredded grilled chicken & macedonia veggies sauteed in mix herbs & kept together in a tight lid vessel with charcoal in it on a slow fire

Taxes extra as applicable



APPETIZERS

•veg •non veg

CONTINENTAL

- Yummito Nachos 410
Refried beans tortella chips served with cheese sauce & salsa
- Pesto Mushroom 450
Fresh mushrooms grilled & tossed with pesto sauce served with fries & garlic mayo dip
- Corn Cheese Balls 450
All time favourite
- Cottage Cheese Poppers 450
Indian spiced cottage cheese cubes crusted with roasted poppadams served with mint chuteney
- Herb Crusted Cheese Fingers 450
Cheese finger breaded & deep fried
- Boiled Egg Poppers 410
Egg quarters crumbed and deep fried served with spicy sauces
- Spicy Chicken Poppers 450
Spicy chicken cubes crusted with roasted poppadams served with spicy sauces
- Jamaican Bar-Be-Que Chicken Wings 450
Chicken wings cooked in jamaican style bar-be-que sauce served with coleslaw and bar-be-que dip
- Chicken Peri-Peri Wings 450
Spiced marinated chicken wings served along with peri-peri sauce
- Balinese Chicken Satay 470
Indonesian style chicken skewers served along with sweet chilli sauce, lemon & salad
- Southern Fried Chicken 470
Simple fried chicken marinated with spices & crumbed fried served with coleslaw, fries & spicy dip
- Prawns Peri-Peri 720
Spicy prawns served along with peri-peri sauce
- Chimmi Churi Prawns 720
Prawns cooked in greenish argentinian sauce

ASIAN ORIENTAL

•veg

- • Spring Roll Veg / Non-Veg 370/410
Asian style rolled appetizers in flour sheets, deep fried and served with sweet chilli sauce
- Peppery Shanghai Veg. 370
Babycorn, broccoli, mushroom & tofu tossed in ginger & scallion flavored with chilli pepper
- Stir Fried French Beans Toban Chilli 370
- Mum Farang 390
Chef's special
- Tempura 410
Exotic vegetables marinated in starch. deep fried & tossed with hot spicy garlic sauce
- Jalapeno Poppers 410
Cottage cheese minced with jalapeno, spices fried with crunchy coating
- Chilli Pepper Cottage Cheese 450
Cubes of cottage cheese tossed in ginger & crushed black pepper corns
- Lemon Grass Cottage Cheese 450
- Veg Crispy Lotus Root in Sriracha and Basil Sauce 470

Taxes extra as applicable

ASIAN ORIENTAL

• non veg

- Fried Wontons 360 / 390
Mince of your choice stuffed in thin wrappers & fried served with garlic sauce
- Chicken Lollypop 460
Children's all time favourite
- Thai Garlic Pepper Chicken 490
Chicken tossed with thai green sauce
- Shanghai Chicken 490
- 3 Flavored Spiced Chicken 490
Tender pieces of chicken cooked to a perfection with chilli paste, basil & sweet 'n' sour sauce
- Honey Mustard Chicken 490
Dice pieces of chicken marinated in honey & mustard sauce & cooked with bell peppers in orange juice
- Tai Chi Chicken 490
Chicken cubes cooked in tangy sauce, the latest hunan sensation
- Stir Fried Chicken Mountain Chilli 490
- Crispy Fish with Thai Sweet Chilly 520
- Sliced Lamb Kam Heyong Sauce 520
- Sliced Lamb in Black Pepper 520
- Wok- Fried New Zealand Lamb Chop Mongolian Style 550
- Prawns Red Cook 550
King prawns batter fried & tossed tangy red chilli sauce
- Apollo Fish 570

THE INDIAN CUISINE

• veg • non veg

Savor the flavours of indian spices & herbs, the traditional mixing of spices & curd, the grilling or dum, the magic of gravies, the aroma of basmati, its endless, its indian...

TANDOOR - THE EARTHEN OVEN

- Achari Aloo 370
- Pahadi Aloo 370
Baby potatoes marinated in tangy green masala & charcoaled
- Veg Moti Sheek 390
Mince of vegetables with peanuts spiced & skewered
- Chatpati Tikki 390
- Lahsooni Broccoli 450
Garden fresh broccoli marinated in creamy crushed peppercorn masala & charcoaled
- Sufiyani Paneer Tikka 450
- Mumtazi Paneer Tikka 450
Fresh cottage cheese marinated with cashewnut paste light spices skewered with tomato capsicum onion
- Paneer Chakori Seekh 450

Taxes extra as applicable



ASIAN ORIENTAL (FROM THE STEAM)
•veg •non veg

- Vegetarian Momos 370
The classic steam veg dumplings
- Vegetarian Gyoza 370
- Spicy Cottage Cheese Bao 430
- Crunchy Mushroom Bao 450
- Chicken Gyoza 410
- Grilled Chicken Bao 430
- Crunchy Fish Bao 440
- Spicy Grilled Prawns Bao 450

ORIENTAL (MAIN COURSE)

- Exotic Vegetables in Choice of Sauce 420
- Stir Fried Paneer in Choice of Sauce 450
- Schezwan Mobo Tofu 450
- Tofu & Mushroom Pot 450
Stir Fried tofu and mushrooms with bird eye chilli, sweet soy and chinese cooking wine
- Cottage Cheese Veggie Pot 450
- Chicken Chilli Holy Basil 470
Cubes of chicken stir fried with holy basil, chilli & flavoured with black bean sauce
- Stir Fried Chicken with Broccoli & Ginger 470
- Chicken Oyster Chilli Sauce 470
- Kung Pao Chicken 470
Diced pieces of chicken stir fried with scallion, chillies & nuts
- Sonpei Chicken Pot 470
- Thai Chilli Garlic Chicken 510
Crispy chicken deep fried and tossed in thai spices
- Sliced Lamb Red Cook 590
Tender slice of lamb tossed in tangy red sauce
- Fish In Black Bean Chilli Sauce 650
- Prawns Keyong 720
King prawns sauteed with chopped capsicum, spring onion, celery & tossed with red chilli sauce

Taxes extra as applicable

• veg • non veg

- * regular rice/noodles are also available, but we recommend the above ...

●● Penang Curry	550/600
<i>thai herbs & coconut curry served with steam rice</i>	
●● Thai Red / Green Curry	550/600
●● Malaysian Style Laksa Curry	550/600
● Spicy Wild Curry Prawns with Almond Flakes	720
<i>* All the above will be served along with steam rice</i>	

●● Veggie Thai Soupy Meal	360/400
<i>Thai style soupy meal served with veggies and tofu</i>	
●● Chef special Ramen Soupy Meal	360/400
<i>Ramen Noodles soup served along with asian veggies and shitake mushroom broth</i>	
●● Asian Chicken Soupy Meal	390/430
<i>Nourishing asian chicken soup with bok choy lemon grass & asian veggies and rice noodles</i>	
●● Asian Long Noodles Soupy Meal	390/430
<i>A flavourful soupy meal with long noodles, chicken & veggies</i>	
●● Chinese Chicken Noodles Soupy Meal	390/430
●● Chef Special Ramen with Chicken & Egg	390/430
<i>Ramen Noodles with assorted veggies, pan fried chicken, eggs & shitake mushroom broth</i>	
●● Tibetan Thukpa with Chicken and Egg	390/430
<i>Noodles topped with veggies, chicken, eggs, tibetan chuteny and light soy broth</i>	
●● Burmese Khowswey	410/450
<i>Burmese style coconut based soup served along with vermicelli noodles and condiments</i>	

- Stuffed Fajitas Baked with Cheese 430
- ● Tostadas 540/570
Deep fried corn cups stuffed with mexican rice sauce bake with cheese and served with salsa, sour cream
- ● Mexican Rice 510/540
Long grain mexican flavour rice topped with veggies, beans and chilli flakes
- ● Quessadillas 540/570
Mexican tortilla wrap stuffed with veggies and cheese, grilled, served with salsa and sour cream
- Tex Mex Chicken 570
Finely chopped boneless chicken sauteed with zucchini, spring onions, celery & cheese

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LEBANESE

•veg •non veg

- Garlic Basil Cibatta350
- Chopped cibatta with garlic & basil baked with cheese served on garlic bread*
- Falafel with Pita Pockets370
- A middle eastern dish of spiced mashed chick peas formed into balls and deep fried, served along with hummus & pita*
- Hummus & Pitta380
- Farouj Musahab580
- Roast chicken served with tahini sauce, saffron rice & grilled vegetables*
- Chicken & Lamb Kafta580
- A traditional Kebab made of chicken & Mutton mince served with fatoush salad, hummus, labneh & pita*

ITALIAN

- Garlic Bread / Cheese210/250
- Green Peas Risotto450
- Mix Veg Risotto450
- Seafood Risotto510
- Three Cheese Cake Steak on Creamed Spinach with Spaghetti490
- Spaghetti Aglio Olio with Cherry Tomatoes440/510
- Gnocchi Ala Giordano440/510
- A hand made pasta made of potatoes served with tomato sauce, parmesan cheese and garlic bread*
- Gnocchi Ala Sorrentino440/510
- A hand made pasta made of potatoes served with tomato sauce topped with cheese sauce and baked to perfection*
- Vegetarian Ravioli450
- hand made fresh pasta stuffed with veggies served along with arrabitta and cheese sauce, baked and served with garlic bread*
- Spaghetti Ala Carbonara440
- Italian pasta dish from rome made with egg yolk, hard cheese and cracked pepper*
- Pasta Ala Caroso440
- pasta served with diced chicken and liver in arrabbiata sauce*
- Lasagne470/550
- All time favourite*
- Shrimp Scampi Spaghetti550
- Shrimps served with spaghetti pasta and white wine garlic sauce*
- Melange of Seafood served with Spaghetti550
- Varieties of seafood and fish finger served with spicy arabiatta sauce and garlic bread*
- Pasta (Penne / Farfelle / Fussily)470/540
- With Choice of Sauce (Arrabbiata / Formaggio / Alfredo)*

CONTINENTAL

•veg

- Vegetable Au Gratin430
- Veg. Dine490
- Exotic vegetables with combination sauce served with butter rice*
- Cottage Cheese Steak490
- Double decker cottage cheese steak grilled to perfection & served with paprika sauce along buttered rice*

Taxes extra as applicable

CONTINENTAL

• non veg

- **Chicken Steak Pepper Sauce** 570
Tender breast of chicken grilled to perfection simmered with pepper sauce & serve along mash potato & macedonia veggies
- **Butterfly Chicken** 570
Roasted breast piece of chicken simmered in paprika sauce & served along macedonia veggies
- **Oven Roasted Jamaican Jerk Chicken** 570
A traditionally roasted chicken with caribbean jerk spice served with bean & pineapple rice and plantain
- **Grilled Fish with Sauce Vierge** 570
Fish grilled to perfection and served along with mashed potato, spinach, sauted mushroom and french sauce
- **Cajun Spiced Grilled Fish** 570
Fish grilled with cajun spice, crisp potatoes, veggies and cajun lemon sauce
- **Lemon Pepper Roast Chicken** 570
Roast chicken baked with lemon pepper seasoning, spaghetti and tangy tomato sauce
- **Medallion of Chicken with Wild Mushroom Ragout** 590
Medal shaped chicken served with mushroom ragout
- **Chicken Chiquitta** 590
Whole breast of chicken stuffed with ripe bananas, cheese and chilli served with tangy curried sauce
- **Malaysian Style Spicy Lamb Chops** 610
Chilli spiced lamb chops served with mild coconut curry
- **Grill Fish Dil Mustard Sauce** 610
Served with butter rice & macedona veggies
- **Prawns Newberg** 720

Taxes extra as applicable



CURRIES AND MASALA

•veg

- Bhindi Jalfrezi 390
- Veg Kolhapuri 390
- Dum Aloo Punjabi 390
Hard boiled potatoes blended with indian herbs in tomato gravy
- Kofta Naram Dil 390
Veg dumplings in dil leaves served with saffron tangy gravy
- Anari Kofta 410
Koftas prepared with a dominant flavour of pomegranate and served with a rich gravy
- Pahadi Veg 420
Paneer green peas & khumb with spinach cooked together in lightly spiced gravy
- Vegetable Makhani 420
Vegetables cooked in traditional tomato butter gravy
- Subz Kasturi 420
Garden fresh mix veg. cooked in mild rich brown gravy
- Bhuni Hui Sabzi Handi 420
- Veg. Tawa Masala 420
- Subz Mastani 440
- Subz Rangini 440
- Subz Gunchaw 440
- Paneer Ka Shola 450
Cubes of cottage cheese marinated and tossed with thick tomato onion gravy
- Paneer Lababdar 450
Cubes of paneer cooked in rich tomato puree
- Paneer Lajjatdar 450
Masterchefs creation
- Paneer Palak 450

Taxes extra as applicable

CURRIES AND MASALA

• non veg

- Warriors Chicken 490
Roasted breast piece of chicken simmered in rich spiced gravy
- Savji Chicken 490
- Khasta Chicken 490
Boneless chicken legs marinated in yellow chilli spice and oven cooked with rare gravy
- Murgh Kofta Curry 490
- Bhuna Hua Chicken 490
- Chicken Pahadi Masala 490
- Chicken Dehati Masala 490
- Chicken Tikka Masala 490
- Chicken Makhanwala 490
- Chicken Kolhapuri 490
- Chicken Aftabi 510
Dice of chicken batter fried with chopped onion & capsicum and cooked in rich tomato gravy garnished with grated egg
- Chicken Chetinad 510
- Chicken Rara 510
- Malwani Chicken 510
- Malwani Mutton 590
- Mutton Salli Boti 590
- Mutton Roganjosh 590
Lamb cooked with typical kashmiri style
- Laal Mass 590
Rajasthani preparation of lamb with chilli & motley of spices
- Clams Masala 590
- Fish Tikka Masala 650
- Fish Begum Bahar 650
- Prawns Curry Home Style 720
- Min Moilee 720
Traditional south indian pomfret delicacy served in mild coconut curry
- Goan Fish Curry 720
- Prawns Lucknowi Masala 720
Authentic lucknowi preperation

Taxes extra as applicable

INDIAN BREAD

• Rumali Roti	80
• Lacchedar Paratha	80
• Reshmi Paratha	80
• Kulcha (Methi / Pudina / Muli)	80
• Veg. Stuff Paratha	90
• Masala Kulcha	90
• Dawat E Naan	90
<i>Naan stuffed with red yellow green peppers with roasted fenugreek</i>	
• Butter Garlic Naan	90
• Naan (Plain / Butter)	80/90
• Paratha (Plain / Butter)	80/90
• Roti (Plain / Butter)	50/60

PULAV & BIRYANI

•veg •non veg

• Steam Rice	240
• Jeera Rice	260
• Dal Khichdi	330
• Veg Pulav Rangeeni	370
<i>Colorful pulav of vegetable with dry fruits</i>	
• Veg Tava Pulav	370
• Veg Dum Biryani	390
<i>Assorted vgetables with indian spices herbs & basmati rice delicately cooked on dum</i>	
• Chicken Tikka Biryani	550
• Chicken Sufiyani Blryani	550
<i>Fine basmati rice, spices herbs and yogurt with saffron cooked together</i>	
• Hyderabadi Mutton Dum Biryani	610
• Prawns Dum Biryani	720
<i>Prawns with spices and herbs along with basmati rice</i>	
• Traditional Prawns Pulav	720
<i>Prawns with spices and herbs along with basmati rice</i>	

Taxes extra as applicable

DALS & KADHI

•veg

- Dal Makhani

280
- Black lentils cooked and simmered in tomato, ginger, garlic, herbs, spices and cream on hot embers served with pure ghee*
- Dal Fry

260
- Yellow dal tempered twist garlic curry leaves and red chilli*
- Double Tadka

280
- Yellow dal tempered twist garlic curry leaves and red chilli*
- Dal (Palak / Methi)

280
- Pakodewali Dahi Kadhi

280
- Kadhi prepared with besan pakoda, curd & cooked with indian herbs & spices*

RAITAS / PAPADS

- Papad (Roasted / Fry)

60/70
- Masala Papad

80
- Hara Dhania Raita

130
- Raita (Pineapple / Boondi / Veg)

140
- French Fries

270

DESSERTS

• Gulab Jamun	160
• Choice of Ice Cream	240
• Malai Kulfi	210
• Shahi Firni <i>Saffron flavoured rice kheer</i>	230
• Cheese Cake (Choice of Flavour)	230
• Italian Tiramisu <i>Typical italian dessert made with sponge cake, mascapan cheese, coffee and brandy</i>	230
• Rose Gateau	270
• Seasonal Gateau	270
• Tripple Trouble <i>A dessert layered at 3 different varieties of chocolates</i>	290
• Mud Cake with Ice Cream	290
• Sizzling Brownie with Ice Cream	310
• Caramel Custard	230

BEVERAGES

• Bottled Water	60
• Aerated Drinks	90
• Diet Pepsi	120
• Chaas Plain / Masala	120
• Fresh Lime Soda / Water	130
• Choice of Juice	150

Taxes extra as applicable

