

TAKE AWAY MENU

Celebrity

KITCHEN 'N BAR

INDIAN • TANDOORI • CHINESE

Visit us for:

- Get-Togethers • Private Parties
- Conferences • Family Functions etc

Please Note

On Weekends & Public Holidays

We request you to place your home delivery orders before 8.00pm to avoid delays

For Enquiries & Orders, Just Call:

**9823465696 / 7758855475 /
0250-2463784 / 7758855476**

Timing : 11:00AM to 11:30PM

**Evershine Plaza, Gokhiware, Station Road,
Vasai (E), Dist. Palghar-401 208.**

Tandoori Khazana (Veg. Kebabs)

Aatishi Aloo / Aloo Kurkure	220
(Baby Potatoes marinated in yoghurt, red chill paste and cooked in earthen oven)	
Tandoori Tarkari	360
(Diced mix veg, cottage cheese, mushroom & baby corn marinated in exotic tangy sauce & grilled)	
Veg. Hyderabad Tikki (All time favourite delicacy)	280
Paneer Ajwaini Tikka.....	370
(Cubes of Cottage Cheese marinated in Indian Herbs & spice topped with ajwain & grilled)	
Paneer Cheese Kebab (Chef's Speciality)	360
Veg. Kebab Platter	540
(Chef's Speciality, Assorted Vegetable Kebab)	
Veg. Noorani Kebab (A Must Try Dish)	300
(Finely minced vegetable & cheese cooked on a skewer blended with Indian Spices)	
Methi Cheese Kebab (Chef's Speciality)	290
Methi Corn Kebab.....	250
(Pattice made of finely minced veg, corn seasoned with spices & herbs & deep fried)	
Paneer ka Shola	380
(Cottage Cheese cubes stuffed with mint sauce marinated in our Chef's secret spices & grilled)	
Paneer Kalamiri Tikka (Chef's Speciality).....	380
Paneer Tikka (Chef's Speciality).....	340
Tandoori Babycorn/Mushroom (Chef's Speciality) ..	300

Veg. Kum Kum Kebab.....	300
Veg. Seekh Kaju Kebab	300
Paneer Sufiyani Tikka.....	310
Dingri Tandoori (Stuff Mushroom)	320

Tandoori Khazana (Mutton Kebabs)

Mutton Shammi Kebab	510
(A Famous Kebab from the Samod Kakori region of Lucknow, A delicate blend of finely minced mutton, cinnamon, cloves & Chef's secret herbs and grilled to perfection)	
Mutton Lucknowi Seekh Kebab.....	470
(Tender rolls of succulent lamb mince mixed with ginger, garlic & chillies skewered & grilled)	
Mutton Seekh Kebab	460

Tandoori Khazana (Chicken Kebabs)

Chicken Jeera Tandoori (Full/Half)	470 / 270
(Chef's Speciality)	
Chicken Kalamiri Tandoori (Full/Half)	470 / 270
(Chef's Speciality)	
Chicken Tandoori (Full/Half)	420 / 240
(All time favourite delicacy)	
Chicken Reshmi Tandoori (Full/Half)	470 / 270
(All time favourite delicacy)	
Chicken Angara Tandoori (Full/Half)	470 / 270
(All time favourite delicacy)	

Chicken Banjara Kebab350

(Tender pieces of chicken marinated in extract of Indian spices in a creamy yoghurt & grilled)

Chicken Angara Kebab.....360

(Succulent pieces of chicken blended in cardamom, black pepper, marinated in yoghurt & grilled)

Chicken Aatishi Kebab (A must try dish)370

(Try it to believe it) **(Chef's Special Invitation)**

Chicken Lasooni Kebab370

(Tender pieces of chicken blended in cardamom & marinated in garlic paste & grilled)

Murg Sujara Kebab300

(Chef's Speciality recipe not be disclosed)

Murg Ujala Kebab400

(Breast pieces of chicken stuffed with minced chicken blended with Indian spices & grilled)

Murg Kali Mirch Tikka.....380

(Succulent pieces of chicken marinated in cream cheese yoghurt & spices rolled in crushed pepper corns & grilled)

Chicken Malaysian Kebab.....530

(Breast piece of chicken stuffed with minced chicken blended with cheese & Indian spices)

Chicken Nawabi Kebab (Chef's Speciality)380

Chicken Shikari Kebab (Chef's Speciality).....370

Chicken Tangdi Kebab (Chef's Speciality).....360

(All time favourite delicacy)

Chicken Kebab Platter770

(All assorted chicken kebab varieties)

Chicken Tiranga Kebab380

(A triple coloured chicken kebab variety)

Chicken Malai Kebab (Chef's Speciality)	380
Chicken Pudina Kebab (Chef's Speciality)	340
Chicken Adrakki Kebab	340
(A ginger paste based chicken kebab variety)	
Chicken Tikka	330
(An all time favourite starter)	
Chicken Irani Kebab	380
(Chef's Speciality)	
Chicken Peshawari Kebab	370
Chicken Malwani Tikka	380
Chicken Combo Platter	
Chicken Tandoori Lollypop	300
(An all time favourite delicacy)	
Chicken Kabuli / Hunani Kebab	390
(Chef's Speciality)	

Chef's Special Non-Veg Starters (Indian)

Chicken Chettinad	430
(The Popular Andhra Delicacy; Try It to believe It)	
Chicken Tawa Chatpata	440
Chicken Kalmi Roast	410
Chicken Malipuram	430
Chicken Andhra Roast	410
Chicken Pathrani	400

Tarkari Khazana

(Main Course – Veg.)

Tawa Subz Banjara.....	350
(Mixed vegetables cooked in Indian spices & finished on the tawa)	
Veg. Kebab Masala.....	360
(Rolls of minced vegetables mixed with ginger, garlic, chillies, spices & cooked in tomato & onion based gravy)	
Veg. Kadai Mirchidar	360
(All time favourite delicacy)	
Paneer Pepper Chutneywala / Rashbhari	340
(Chef's Speciality recipe; not be disclosed)	
Paneer Kadai Mirchidar	400
(All time favourite delicacy)	
Paneer Balti (Chef's Speciality)	340
Corn Paneer Capsicum Masala	340
(American corn, cottage cheese & capsicum coated in yellow gravy, a must try item)	
Celebrity Special Vegetable	370
(Chef's Speciality)	
Subz Diwani Handi.....	300
(Richly flavoured casserole of assorted mixed vegetables, mushroom in delicate brown gravy)	
Subzi Chilly Milly	350
(Mixture of two different Spicy gravies)	
Veg. Kofta.....	290
(Kofta's made as per your choice)	
Paneer / Cheese / Malai Kofta.....	330
Paneer Makhanwala (All time favourite delicacy)	320

Paneer Kurchan380

Dal Tadke Wali210

(Yellow lentils tempered with chillies, onion, garlic & other spices)

Dal Fry (All time favourite delicacy)180

Dal Makhani250

(A harmonious combination of black lentils, tomatoes, ginger, garlic simmered overnight on slow charcoal fire laced with fresh cream)

Veg. Makhanwala270

Veg. Chingari330

Veg. Bhunasa350

Our All Time Favourites - (Veg.)

Paneer Pahadi Masala.....340

Paneer Peshawari Kadai410

Paneer Mutter.....300

Paneer Palak290

Mushroom Tikka Masala290

Dum Aloo Punjabi270

Veg. Balti.....300

Methi Mutter Malai300

Paneer Chaman350

(Palak Methi Flavour)

Aloo Gobi Adraki Dry	300
Kaju Makhani.....	390
Kaju Mutter	390
Bhendi Masala	290
Paneer Tikka Masala.....	330

Chef's Special Dish - Indian Gravy

Veg. Maharaja.....	350
Veg. Maharani	350
Veg. Basu.....	340
Veg. Malvani Curry	360
Paneer Suruchi.....	400
Paneer Tikka Lababdar.....	410

INDIAN STARTER'S (Veg)

Palak Cheese Tikki (Chef's special).....	330
Paneer Andhra Roast	370
Veg. Hara Bhara Kebab.....	220
Paneer Kurkure.....	340

INDIAN STARTER'S (Non-Veg)

Chicken Tawa Roast	440
Chicken Sukkha	310
Chicken Kerala Style	380

Khana Khazana (Main Course - Chicken)

Chicken Suruchi (Chef's speciality).....	440
Chicken Kadai Mirchidar (All time favourite delicacy) ...	400
Chicken Firni (Full)/ (Half)	750 / 400
(Succulent cubes of chicken slow cooked in yoghurt with tomato & cashew gravy)	
Chicken Handi (Full)/ (Half).....	700 / 380
(Boneless chunks of chicken simmered with Indian spices & herbs & cooked in brown gravy)	
Butter Chicken (Full)/ (Half).....	560 / 340
(Shredded chicken exclusively cooked with tomato based gravy)	
Chicken Tikka Masala	360
(All time favourite chicken tikka cooked in the traditional red gravy)	
Chicken Tawa Banjara	370
(A perfect blend of boneless chicken sauted with selected spices & finished on a tawa)	
Chicken Bunasha	410
(Boneless pieces of chicken exclusively cooked with rich cashew gravy)	
Chicken Lazeez	360
(Boneless chunks of chicken deep fried & then cooked in tomato base gravy)	

Chicken Balti340

(The Popular Delicacy of Pakistan Occupied Kashmir)

Chicken Pahadi Tikka Masala420

(Pieces of Tandoori chicken cooked green gravy)

Murg Matka (Full)/ (Half)750 / 400

(Whole spring chicken cooked in our special Chef's Style gravy)

Murg Mussallam (Full)/ (Half).....800 / 430

(Chef's Speciality, recipe not be disclosed)

Murg Mastana350

(Shredded pieces of chicken cooked in onion, tomato gravy)

Murg Hari Mirch420

(Fried pieces of chicken cooked green chillies & Ginger garlic paste)

Our All Time Favourites - (Chicken)

Chicken Methi340

Chicken Lajawab430

Chicken Patiyala.....410

Chicken Amritsari350

Chicken Khyber360

Chicken Bikaneri Curry.....400

Chicken Rasida400

Chicken Lahori Tikka Masala.....430

Chicken Nawabi.....400

Chicken Kalimiri370

Chicken Sultani (Full)/ (Half).....750 / 400

Chicken Angara340

Chicken Tikka Lababdar.....420

Chicken Peshawari Masala.....	400
Hyderabadi Murg Mussalam.....	430
Chicken Tawa Chatpata	440
Chicken Saoji.....	410
Chicken Sahanaz	410
Chicken Maratha.....	410
Chicken Alishan Curry	410
Chicken Tawa	330

Khana Khazana - (Main Course - Mutton)

Mutton Rogan Josh.....	430
(Bone marrow marinated with ginger and cooked in onion, tomato gravy)	
Mutton Vindaloo	430
(One of the most popular spicy Goan delicacy)	
Tawa Gosht.....	430
(Tender chunkas of lamb cooked in pounded masala & finished on tawa)	
Bhuna Gosht.....	540
(The all time favourite mutton dish)	
Mutton Kadai Mirchidar	450
(The all time favourite mutton dish)	
Mutton Bhunasha	540
(The all time favourite mutton dish)	
Mutton Hara Masala	430
(Chef's Recommendation)	
Mutton Kheema.....	540
(Minced mutton cooked in spicy tomato based thick gravy)	
Mutton Masala.....	430
(All time regular mutton variety)	

Mutton Nalli Nihari500

Mutton Saoji / Mutton Shenaaz.....500

Mutton Handi / Mutton Kadai430

(Tender cubes of lamb cooked in mild spices with a mix of onion & tomato based gravy)

Mutton Do Pyaza.....430

(All time regular mutton variety)

Samundari Khazana - (Main Course - Fish)

**Tandoori - Pomfret / Prawns / Baby Rawas /
SurmaiAPS**

(Any of the above choice marinated in Indian spices & herbs finished in an earthen oven)

**Hariyali - Pomfret / Prawns / Baby Rawas /
SurmaiAPS**

(Any of the above choice marinated in garlic, mint & spinach cooked in an earthen oven)

**Tawa - Pomfret / Prawns / Baby Rawas /
SurmaiAPS**

(Any of the above choice blended with pounded spices & herbs & cooked on slow fire on tawa)

**Koliwada - Pomfret/ Prawns / Rawas / Surmai..
.....APS**

(Cooked coated with batter of gram flour blended with spices, flavoured with ajwain & deep fried)

Stuffed PomfretAPS

(A whole pomfret stuffed with minced prawns seasoned with pounded masala & deep fried)

Fish / Prawns Goan CurryAPS

(The most popular seafood curry from the coast of Goa with a coconut based gravy)

Fish / Prawns Handi.....APS

(Fish/ Prawns simmered with Indian spices & herbs and cooked in brown gravy)

Sea Food PlatterAPS

(A variety treat of sea food dishes)

Fish / Prawns Andhra Curry.....APS

(Cooked in chef's special touchcoconut based gravy)

Fish / Prawns Thai CurryAPS

(Cooked in chef's special coconut cream based gravy)

Lobster's / CrabsAPS

(Subject to Availability)

Prawns BaltiAPS

Salad - (Veg. & Non Veg.)

Chicken Russian Salad250

Veg. Russian Salad.....200

Fresh Garden Green Salad.....120

Raita (Veg.)

Pineapple Raita.....200

Veg. Raita.....150

Boondi Raita.....150

Dahi130

Papad

Masala Papad.....70

Fried Papad30

Roasted Papad.....18

Tandoori Kamal - (Roti / Nan / Paratha)

Roti.....	28
Butter Roti	38
Nan / Paratha / Kulcha	55
Butter Nan / Paratha / Kulcha	65
Butter Makai / Missi Roti.....	65
Butter Methi Roti	55
Butter Lachedar Paratha	75
Butter Cheese / Paneer Nan	150
Chicken Kheema Nan	210
Rumali Roti	65
Butter Rumali Roti.....	75
Butter Reshmi / Stuffed Paratha.....	130
Butter Aloo Paratha.....	110
Garlic Nan.....	110

Basmati Khazana - (Veg.)

Steam Rice.....	160
(Pearl white rice steamed cooked)	
Jeera Rice	190
(Pearl white rice flavoured with cummin seeds)	
Veg. Pulav	250
(Mixed Vegetables cooked with rice and selected spices)	
Veg. Tawa Pulav	260
Paneer Pulav	300
(Fresh cottage cheese cooked together with rice & selected spices)	
Dal Khichdi	190
(Yellow Dal cooked with rice & mild spices with pure ghee tadka)	
Palak Khichdi.....	210
(Fresh green spinach & rice cooked together with selected spices)	

Veg. Biryani.....270

(Fresh mixed vegetables and rice cooked together in Mughlai style)

Veg. Lucknowi Handi Biryani300

(Fresh assorted vegetables and rice cooked together in a Handi with selected spices)

Veg. Hyderabad Biryani280

(A famous Hyderabad spicy Rice Dish)

Veg. Chettinad Biryani310

Veg. Celebrity Special Biryani310

Veg. Peshawari Biryani.....290

Veg. Karachi Biryani310

Basmati Khazana - (Non-Veg.)

Chicken Biryani (As usual the favourite)300

Chicken Hyderabad Biryani.....310

(A Hyderabad spicy Rice Dish cooked with boneless chunks of chicken blended in original hyderabad spices)

Chicken Tikka Biryani360

(Chicken tikka pieces cooked with rice blended with Chef's special hand pounded spices)

Chicken Lucknowi Handi Biryani370

(A combination of basmati rice & boneless chunks of chicken blended in selected spices & dum cooked)

Chicken Leg Biryani.....280

(A whole chicken leg piece cooked with rice & garam masala)

Chicken Karachi Biryani410

(Chef's Speciality)

Egg Biryani.....250

(Boiled eggs cooked with rice in Indian spices)

Mutton Biryani430

(Flash of mutton & rice cooked together blended with Indian herbs)

Mutton Hyderabad Biryani440

(A famous Hyderabad spicy Rice Dish cooked with mutton blended in original hyderabad spices)

Mutton Lucknowi Handi Biryani450

(A classic combination of basmati rice & lamb meat blended with selected spices & dum cooked)

Prawns Biryani390

(Shrimps cooked with rice finished with biryani masala)

Chicken Chettinad Biryani420

(Famous Andhra delicacy)

Chicken Celebrity Special Biryani410

(Chef's Speciality)

Chicken Peshawari Biryani340

Chicken Mughlai Biryani350

Chicken Khapsa Biryani410

(Chef's Speciality, Kalimiri Tikka)

Chicken Shahi Biryani410

(Chef's Speciality)

CHINESE CUISINE

Soups - (Veg. & Non Veg.)

Veg. Noodle Soup170

Veg. Clear Soup160

Veg. Sweet Corn Soup170

Veg. Manchow Soup170

Veg. Hot & Sour Soup170

Veg. Jade Soup.....	170
Veg. Lemon Coriander Soup.....	200
Chicken Noodle Soup	180
Chicken Clear Soup	170
Chicken Sweet Corn Soup	180
Chicken Manchow Soup	180
Chicken Hot & Sour Soup.....	180
Mexican Prawns Soup	260
Chicken Tom Yum Soup.....	240
Sea Food Combination Soup	270
Sang La Thung Chicken Soup	230
Chicken Lemon Coriander Soup.....	250

Appetizers - Starters's - (Veg.)

Babycorn Broccoli Mushroom in Hunani Sauce (Dry).....	330
Chinese Vegetable Spring Roll	270
Golden Fried Veg. in Hot Garlic Sauce.....	270
Paneer Crispy.....	320
Cheese & Corn Roll / Ball	320
Mangolian Crispy Vegetables	270
Onion Wine Baby Corn Mushroom.....	300
Roasted Chilly Potato	250
Paneer Pepper Chilly.....	330

Veg. Manchurian	250
Paneer Kung Pao.....	330
Thai Baby Spring Roll	270
Fried Onion Rings.....	230
Sri Lankan Potato Chilly.....	280
Mushroom Honey Chilly.....	340
Cauliflower Thai Chilly	270
Thai Corn Curd Pepper Chilly	320
Veg. Thai Curry (Red / Yellow / Green)	350
Paneer Hot Pan	320
Paneer Satay Peanut Butter Sauce	370
Veg. Schezwan / Ginger / Garlic.....	260
Veg. Crispy.....	270
Paneer Butter Pepper Garlic	350
Paneer Schezwan / Ginger / Garlic.....	340
Paneer Barbeque.....	330
Babycorn Schezwan	300
Babycorn Chilly / Manchurian.....	300
Mushroom Manchurian / Chilly	300
Mushroom Schezwan / Ginger / Garlic	310

Appetizers - Starters's - (Chicken & Lamb)

Chicken Thaichi Fry	390
Hong Kong Roasted Pepper Wings.....	300
Taiwanese Spicy Wings	300
Thai Barbeque Chicken Wings.....	300
Schezwan Pepper Wings	300
Crispy Fried Pepper Wings	300
Chinese Chicken Lollypop	290
Juicy Chicken Lollypop	310
Golden Fried Chicken Lollypop	310
Sizzled Chicken Chilly	330
Chicken Chilly / Manchurian.....	300
Roasted Chicken Chilly	330
Lemon Chicken.....	370
Wooly Chicken / Chicken Bell Pepper.....	330
Onion Wine Chicken.....	370
Chicken Tai Pan / Stir Fried Chicken Garlic..	380
Chicken Honey Chilly	340
Chicken Mexican	340
Roasted Chicken Schezwan	340
Malaysian Pot Chicken	410
Sweet & Spicy Crispy Chicken	320
Diced Chicken Hot Basil	320
Chicken Crunchy / Garlic Chicken.....	320
Devil's Lamb.....	500
Lamb Ginger Dry	500

Roasted Lamb Chilly / Lamb Pepper Chilly..	500
Vietnamese Lamb Chilly.....	500
Vietnamese Chicken Chilly.....	350
Chicken 65 / Shanghai.....	330
Stir Fried Garlic Chicken.....	380
Chi. Thai Curry (Red / Yellow / Green)	380
Chicken Satay Peanut Butter Sauce	360
Crispy Chicken Green Sauce	360

Appetizers - Starters's - (Sea Food)

Golden Fried Jumbo Prawns.....	APS
Prawns Thai Chilly / Prawns Chilly.....	APS
Roasted Pepper Chilly Prawns.....	APS
Oriental Prawns.....	APS
Prawns Tomato Basil.....	APS
Mangolian Prawns.....	APS
Shanghai Spice Pepper Prawns	APS
Prawns Kung Pao.....	APS
Onion Wine Prawns.....	APS
Balinese Chilly Prawns	APS
Thai Barbeque Prawns Prawns	APS
Tempura Mexican Chilly Prawns.....	APS
Prawns in Schezwan Dry	APS
Prawns in Crab Meat Sauce Dry	APS
Prawns in Lemon Grass.....	APS
Prawns Chilly Garlic Dry / Prawns in Hunan Sauce Dry	APS
Malaysian Grill Prawns in Tamarind Sauce ..	APS
Crispy Fried Squid Rings.....	APS

Squid Chilly Garlic.....	APS
Charcoal Grilled Squid.....	APS
Squid Butter Pepper Garlic.....	APS
Fried Fish in Chips	APS
Fish Pepper Chilly / Fish Thai Chilly	APS
Chinese Style Fish Chilly	APS
Oriental Fish / Mangolian Fish.....	APS
Shanghai Red Pepper Fish.....	APS
Onion Wine Fish	APS
Balinese Chilly Fish.....	APS
Thai Lemon Grass Fish	APS
Otak Otak Indonesian Fish.....	APS
Singapore Chilly Fish	APS
Singapore Black Pepper Fish	APS
Fish Kung Pao	APS
Grilled Fish in Banana Leaves.....	APS
Fish in Black Beans Sauce	APS
Fish Tomato Basil	APS
Garlic Fish / Apollo Fish	APS
Fish Green Sauce Dry / Hunan Sauce Dry	APS
Fish Finger	APS
Curry Crunch Fish	APS
Fish Manchurian	APS
Pomfret Pepper Chilly / Pomfret Thai Chilly	APS
Pomfret Chilly Garlic/ Pomfret Hunan Sauce Dry	APS
Crab Butter Pepper Garlic / Crab Stick Pepper Garlic.....	APS
Crab Claws Thai Chilly Sauce.....	APS

Fried Rice & Noodles - (Veg.)

Veg. Fried Rice	260
Veg. Manchow Fried Rice	280
Veg. Schezwan Fried Rice.....	270
Veg. Triple Schezwan Fried Rice	370
Veg. Fried Rice with Noodles.....	270
Veg. Stewed Rice	290
Veg. Hongkong Fried Rice.....	280
Veg. Singapore Rice.....	280
Veg. Pot Fried Rice	320
Mushroom Fried Rice.....	280
Veg. Dragon Rice	320
Veg. Hunan Fried Rice.....	300
Veg. Korean Fried Rice.....	300
Veg. Peking Rice	300
Veg. Hakka Noodles	260
Veg. Schezwan Noodles.....	270
Veg. Chowmein	280
Veg. Chinese Chopsuey	280
Veg. American Chopsuey.....	290
Veg. Hunan Noodles	300
Veg. Dragon Noodles.....	320

Fried Rice & Noodles - (Non Veg.)

Chicken Fried Rice	280
Chicken Manchow Fried Rice	300
Chicken Schezwan Fried Rice.....	300
Chicken Triple Schezwan Fried Rice	390
Chicken Fried Rice with Noodles	300
Chicken Stewed Rice.....	310
Chicken Hongkong Fried Rice	330
Chicken Singapore Rice.....	330
Chicken Dragon Rice	350
Mixed Fried Rice	380
Mixed Schezwan Fried Rice.....	390
Egg Fried Rice	240
Prawns Fried Rice	320
Mixed Triple Schezwan Fried Rice	450
Chicken Hunan Fried Rice	330
Chicken Pot Rice	360
Chicken Korean Fried Rice.....	330
Chicken Peking Rice	350
Mixed Hakka Noodles	380
Chicken Hunan Noodles	330
Chicken Hakka Noodles	280
Chicken Schezwan Noodles.....	300
Chicken Dragon Noodles.....	350
Chicken Chowmein.....	330
Chicken Chinese Chopsuey.....	320
Chicken American Chopsuey.....	330

Celebrity

KITCHEN 'N BAR

OUR SPECIAL TAKE HOME OFFERS (PER KG)

Veg. Pulav.....	1110
Veg. Biryani.....	1300
Chicken Biryani.....	1500
Chicken Dum Biryani.....	1600
Chicken Tikka Biryani.....	1800
Mutton Dum Biryani	2200
Prawns Biryani	2000

For Enquiries & Orders, Just Call:
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