



PALASH

Fine Dine & Spirit





palashfinedine

● VEG

Veg Khauswe / 450

Burmese specialty with a choice of vegetables served with noodles.

Crispy Sticky Corn and Pepper / 330

Crispy corn and peppers tossed in sticky tangy sauce.

Paneer Noorani Tikka / 390

Malai paneer stuffed with grated paneer, coconut powder and green chutney and marinate in yellow masala finished over charcoal.

Paneer Kabuli Tikka / 380

Paneer Marinate with curd and mayo with parsley & finished over Tandoor.

Broccoli N Mushroom / 350 (Palash Special)

Broccoli And Mushroom Tossed In Flavorful Coconut Sauce.

Paneer Rajwadi / 390

Paneer Sandwich stuffed with dry fruits, mawa and dip fry in oil in rich tomato and white gravy.

Paneer Lapeta / 370

Sauteed spinach topped with assorted mix veg in thick cashew and onion gravy.

● NON-VEG

Khauswe 580 / 490

Burmese specialty with a choice of prawns / chicken served with noodles.

Badshah Tandoori Chicken / 700 / 400

Chicken Marinate in curry leaves with cheese kasundi & hang Curd with indian spices & finished in tandoor.

Mutton Galouti / 540

Soft Mutton mince pattie in spicy masala and shallow fried

Bharwan Macchli Kebab / 560

Fish and Prawns kebab spiced with Indian spices and Asian herbs & shallow fried.

Murgh Musallam / 890 (Chef Special)

Roasted Tandoori chicken simmered in rich gravy.

Nalli Nihari / 550

Mutton Chunks with bone marrow simmered in ghee, brown onions & Nihari masala.

Laal Maas / 520

Mutton cubes simmered in ghee and red chilli masala gravy.

Jarda Chicken Kebab / 430

Chicken marinate in our special indian spices and cheese in hangcurd with ginger garlic roasted over charcoal.

Multani Murg Kebab / 420

Chicken marinate in poppy seed, cinnamon powder & indian spice with hang curd & finish over tandoor.

Murgh Akbari Kebab / 440

Chicken breast rolls filled with minced chicken laced with red masala and cooked, finished with melted ghee.

Jaffrani Murgh Kebab / 450

Chicken marinate in hangcurd, saffron, cardamom with light indian spices & cooked in tandoor.

Kabsa / 495

Succulent lamb chunks simmered in Lebanese spices & layered with Saffron Rice.



Crispy Chana / 180

Penauts Chat / 190

Cheese Cherry Pineapple / 190

Kurkure Bhendi / 120

Masala Cheese Roti / 140

Khakra Roomali / 240

Potato Crisps / 180

Masala Lasooni Peanut / 120

Masala Papad / 100

Papad - Roasted / Fried 60 / 80

Garlic Fry / 120

French Fries / 170

Green Salad / 140

Boiled Egg / 80

Peri Peri French Fries / 200



● INDIAN VEG

Sunheri Seekh / 320

Minced veg mixed with mint and coriander paste laced with white sesame seeds.

Paneer Sufiyana Kebab / 360

Paneer chunks and pineapple cubes marinated in saunf laced hung curd and cooked over tandoor.

Paneer Angara / 370

Paneer marinated in spicy red marinade and cooked over tandoor and topped with tempered garlic and chilli.

Paneer Cheese Tikka / 380

Paneer Marinated in Tandoori Marinade and cooked over tandoor & topped with cheese.

Mushroom Lasooni Kebab / 340

Stuffed Mushroom Kebabs in Lasooni Marinade Cooked Over Tandoor.

Baby Corn Tikka / 310

Baby corn in Tandoori Marinade cooked over tandoor.

Veg Kebab Platter / 1200

Paneer pahadi, Mushroom lasooni, Paneer angara, baby corn tikka and Shimla mirch ke kebab.

Bell Pepper Ke Kebab / 370

Bell Peppers Stuffed With American Corn And Cheese And Baked To Perfection.



● ORIENTAL VEG

Crunchy Munchy / 310

Crispy vegetables and French fries stir fried in a spicy hot garlic sauce.

Veg Spring Rolls / 310

Rolls filled with carrot, cabbage, onion, capsicum & soy stir fried topped with crushed peanut.

Kimling Paneer / 360

Batter fried paneer, capsicum, scallions stir fried in mixed Asian herbs.

Veg Dragon Roll / 310

Rolls filled with carrot, cabbage, onion, capsicum, red chilly paste stir fried topped with crushed peanut.

Paneer Magnet / 360

Paneer cubes served on sizzler plate with homemade sauce of cashew any soya.

Paneer Chilly / 360

Crispy paneer cubes tossed in soya laced chili sauce.

Chinese Bhel / 290

Crispy noodles, cabbage, onion and Capsicum tossed in schezwan sauce.

Kung Pao Mushroom / Paneer / 360

Crispy Mushroom / Paneer Tossed in Brown sauce topped with fried cashew nuts.

Tempura / 330

Japanese fritters served with sweet chilly sauce.

Cottage Cheese Phad Kratiem Veg / 380

Thai Style Stir Fried with Paneer Garlic and Black Pepper

Thai Crispy Mushroom / 360

Mushroom Cubes in Thai Green Curry Paste with coconut Milk Powder.

Crispy Lotus Stem / 390

Batter Fried Lotus Stem Tossed in sticky tangy sauce with Bell Peppers and Capsicum.



● **VEG DIM SUM**

Corn & Spinach Dim Sum / 370

Corn & Spinach Served with thai chilli sauce.

Broccoli & Almond Dim Sum / 380

Stuffed broccoli with Almond served with Thai Chilly sauce.

Mushroom & Burnt Gralic / 370

Button Mushroom in Oyster Sauce & Burnt Garlic

● **CONITNENTAL VEG**

Onion Ring / 220

Batter fried spicy crispy onion ring served with garlic mayo.

Nachos / 310

Crispy Corn Tortilla Chips topped with Refried Beans and Cheese sauce with Salsa and Sour Cream.

Garlic Bread / 260

Garlic butter spread on French loaf and toasted.

Quesadillas / 330

Soft flour tortilla turnovers with cheese and peppers with choice of plain cheese Jalapeno with Salsa and Sour Cream.

Cheese Garlic Bread / 280

Garlic butter spread on French loaf and toasted.

Bruschetta / 290

Tomato and black olives with fresh basil and oregano on crusty loaf with Parmesan.

Cheese Chili Toast / 280

Cheese and chili spread on grated bread and toasted.

Cheese Bombs / 330

Soft Processed Cheese Flavored with Oregano and Parsley Spiced with Chili flakes served with Mint Mayo.

Coriander Pesto Veg Tartine / 340

Paneer and bell Peppers Grilled with Coriander Pesto Dressing on the bed of whole Wheat Bread and serve with French fries.

Home Made Potato Skin Veg / 350

Scooped Potato Halves Stuffed with Chop veg in cheesy sauce and baked in oven with Amul Processe Cheese.

Spicy Cheesy Kuboos / 370

Spicy tomato and onion chop stuffed in Flour tortilla serve with salsa & sour cream.

● **TACOS VEG**

Beans / Corn / 340

Refried Beans, Amrican Corn, Sour Cream, Red Salsa, Lettuce Iceberg.

Spicy Mushrooms / 360

Spicy Mushrooms, Sour Cream, Red Salsa, Lettuce Iceberg.

● **INDIAN NON-VEG**

Tandoori Pomfret / 690

Whole Pomfret marinated in red masala and cooked over tandoor.

Fish Tikka / 580

Fish Chunks marinated in red masala and cooked over tandoor.

Mahi Kebab / 580 (Palash Special)

An Iranian prepration of fish marinated in parsley, coriander, olive oil and lemon and cooked over tandoor.

Surmai Fry Rawa / Tawa / 560

Surmai dame cut marinated in local masala cooked with choice of shallow fry or deep fry.

Coorgi Chicken / 395

Chicken in tangy and spicy tossed with South Indian Masala Topped with fried mustared seeds red chilli

Thecha Jhinga/ Chicken / 580 /380

Prawns / Chicken Tossed in Green Chili Thecha and Finished with Lime.

Prawns Koliwada / 580

Prawns marinated in old Mumbai style masala and served with mint chutney.

Chicken Sukha / 370

Chicken tossed with kandha masala garnished with coconut.

Seafood Platter / 2700

Tandoori Pomfret, Fish rawa fry Kurkure Jhinga, Fish tikka, Butter Garlic Prawns.

Tandoori Chicken / 650 / 380

Whole tender chicken marinated in red masala and cooked over tandoor.

Afghani Murgh Kebab / 395

Chicken Marinated in Spiced yoghurt Mildly Flavored and Finished over Tandoor.

Chicken Tikka / 395

Chicken Kebab in Tandoori Marinade and cooked over tandoor.

Laziz Murgh Kebab / 430

Marinated chicken cooked over tandoor topped with cheese, egg white and bell peppers.

Rujali Murgh Kebab / 430

Stuffed chicken tenders filled chicken mince and cooked over tandoor.

Chicken Dharampuri / 440

Chicken breast boneless stuffed with chilli flakes, spring onion with Indian spices and cooked over Charcoal in spicy hangcurd marrination.

Fish Pahadi Kebab / 580

Fish Chunks Marinated in Mint and Coriander Marinade & Cooked over tandoor.

Multani Murgh Kebab / 420

Chicken marinated in poppy seed, cinnamon powder & indian spice with hang curd & finish over tandoor.

Laal Murgh Kebab / 370

Chicken marinated in hangcurd with paprika & cooked in tandoor

Murgh Lasooni Kebab / 395

Chicken marinated in burnt garlic and Indian spices with hung curd & cooked over tandoor.

Murgh Angara / 430

Chicken marinated in spicy red marinade and cooked over tandoor and topped with tempered garlic and chilli.

Tandoori Chicken Wings / 390

Chicken wings marinated in red masala and cooked over tandoor.

Ghee Roast Chicken / Mutton / 395 / 520

Chicken / Mutton tossed in Ghee flavored with Indian Spices.

Mutton Seekh Kebab / 530

Mouth melting mutton mince kebab served with mint chutney.

Mutton Chapali Kebab / 530

Mutton mince tikki with indian spices and anardana powder finish with tomato slice and shallow fry in pan

Non Veg Kebab Platter / 1900

Tandoori Chicken, patthar ke kebab, mutton loncha, Murgh lasooni, ajwaini tangdi kebab.

● **ORIENTAL NON-VEG**

Kimling Prawns / 580

Batter fried prawns, capsicum, scallions stir fried in mixed Asian herbs.

Thai Style Prawns / 580

Prawn tossed in basil chili sauce.

Butter Garlic Prawns / 580

Prawns tossed in nice subtle butter sauce.

Rum Chicken / 430

Chicken tossed soya sauce and Flambéed with rum.

Chicken Magnet / 390

Chicken cubes served on sizzler plate with homemade sauce of cashew and soya.

Salt N Pepper Chicken / 390

Chicken shred and Bell papper tossed in pepper garlic sauce.

Kimling Chicken / 390

Batter fried Chicken, capsicum, scallions stir fried in mixed Asian herbs.

Chicken Chilli / 390

Crispy chicken cubes tossed in soya laced chili sauce.

Kung Pao Chicken / 390

Crispy Chicken Tossed in Brown sauce topped with fried cashew nuts.

Chicken Lollipop Dry / 360 Masala / 380 Tandoor / 390

Batter fried Chicken wings served with schezwan sauce.

Chicken Spring Rolls / 360

Rolls filled with chicken carrot, cabbage, onion, capsicum and soya stir fried topped with crushed peanut.

Satay Kai / 390

Chicken Supremes served with peanut sauce.

Singapore Chilly Prawns / 590

Prawns in Curry Oil with bell peppers, capsicum, onion & spring onion

Crispy Lamb Shreds / 490

Soy and Garlic marinated Lamb tossed with Onion and Peppers.

Green Garlic Fish / 520

Basa fish batter fried & cooked with lemon Grass, spring onion, coriander leaves & bell peppers.

● **NON-VEG DIM SUM**

Chicken & Water Chestnut Dim Sum / 430

Chicken and water chestnut with Thai Chilly Sauce.

Prawns Dim Sum / 590

Prawns stuffed with thai chilly sauce.

Chicken N Mushrooms / 450

Chicken, Button Mushroom Celery and Lemon grass

● **CONTINENTAL NON-VEG**

Fish Fingers / 490

Batter fried fish fingers served tartar sauce.

Coriander Pesto Chicken / 390

Chicken grilled in coriander pesto dressing on the bed of whole wheat bread and serve with french fries.

Quesadillas / 370

Soft flour tortilla turnovers with cheese, peppers, spicy chicken and Jalapeno with Salsa and Sour Cream.

Nachos / 360

Crispy Corn Tortilla Chips topped with spicy chicken and Cheese sauce with Salsa and Sour Cream.

Chicken Garlic Shreds / 395

Chicken juliennes spiced with Asian garlic sauce deep fried and served with Asian style mayo.

Chicken Tartine Guacamole / 450

Chicken serve on spicy guacamole in whole wheat bread with french fries.

Home Made Potato Skin Chicken / 430

Scooped & Potato Halves stuffed with chicken in cheesy sauce and baked in oven with cheddar cheese.

Club classic S/W chicken / 295

Our classic sandwich with chicken mayo, vegetables, chicken sausage with fried egg in jumbo bread slice serve with fries.

● **TACOS NON-VEG**

Tacos Chicken / 390

Taco shell stuffed with bell peppers and chicken serve with salsa sauce and sour cream

Tacos Prawns / 550

Taco shell stuffed with bell peppers and prawns serve with salsa sauce and sour cream

Tacos Peppers N Chicken / 400

Pickled Peppers Chicken Shreds, Sour Cream Red Salsa and Lettuce Ice berg.

● VEG

Tomato N Basil Soup / 190

All Time Favorite Soup with a Basil Leaves.

Crema ai Fungi / 195

Pureed Mushrooms blended generously with Cream.

Minestrone Genovese / 195

Basil flavoured broth with Peppers, Oregano & Cream.

Manchow Soup Veg / 190

Chop veg with dark soya serve with crispy noodles.

Hot N Sour Veg / 185

Julienne vegetables with light soya sauce.

Veg Clear Soup / 185

A clear soup with veg & rice wine.

Lemon Coriander soup / 190

Tangy soup with fine chopped vegetables, Coriander and Lemon.

Lasooni Dal Shorba / 185

Lentil simmered with fresh herbs and tempered in ghee and garlic.

Wonton Soup / 200

Veg wonton dumpling in soy base spicy soup.



● **NON-VEG**

Boston Seafood Chowder / 250

Seafood chowder in a sour dough bun.

Smoked Chicken Cream / 210

Smoked Chicken pieces in a rich Chicken Broth, flamed with Brandy.

Tom Kha Soup Prawns / Chicken 250 / 210

Coconut milk based Thai Soup.

Lemon Coriander Soup / 220

Tangy soup with fine chopped chicken, Coriander and Lemon.

Tom Yum Soup Prawns / Chicken / 250 / 210

With Lemon Grass, Galangal, Bird Eye Chilli, Kaffir leaves.

Manchow Soup Chicken / 210

Chicken mince with egg in dark soya sauce.

Chicken Wonton Soup / 220

Wonton stuffed with chicken in soy base spicy soup.

Rassa Tambda / Pandra / 150 / 170

Soup made with mutton stock and poppy seeds.



● **VEG**

Caesar / 395

Lettuce Iceberg, Tomato Cubes, croutons, parmesan cheese and our special Caesar dressing.

Warm Pasta Salad / 330

Penne pasta, black olives, broccoli, tomato, bell pepper and fresh basil with Caper Vinaigrette.

Greek / 330

Cucumber, bell peppers, onion, tomato and black olives tossed with lemon Vinaigrette dressing, crumbled with feta cheese and herbs.

Caribbean Salad / 330

Bell peppers, tomato, onion, cucumber, lettuce ice berg in mayo dressing.

● **NON-VEG**

Cajun Pepper Chicken Tossed Salad / 390

Cajun Marinated Grilled Chicken & Bell Pepper, Onion, Tomato, Cucumber & American Corn Tossed in Spicy cajun Marination.

Caesar Prawns / Chicken 495 / 430

Lettuce Iceberg, Tomato Cubes, croutons, parmesan cheese and our special Caesar dressing with prawns or chicken.

Shish Fattoush / 360

Lebanese grilled chicken with lettuce, tomatoes, onions and cucumber tossed in yogurt dressing topped with pita crisps.

Exotic Supreme Non-Veg Salad / 450

Cherry tomato, cucumber, boiled chicken, boiled chana in olive oil.

Melli Melo De Legumes Chicken Salad / 420

Boiled Vegetables and Oven Roasted Tomato, Potato with Lettuce Serve with Grilled Chicken Coriander Pesto Dressing.

Prawns Citrus Salad with Smoked Almond & Celery / 560

Grilled Prawns and Bell Peppers Served with Lettuce Iceberg, Roasted Almond with Broccoli in Sweet Sour Dressing.

● VEG

Lasagna / 430

Layers of lasagna sheets, white sauce and vegetable mince gratinated with mozzarella cheese in the oven.

Primavera / 410

Veg tossed in creamy pink sauce and baked.

Alfredo / 410

Penne tossed with vegetables in a creamy cheese sauce with mozzarella cheese.

Arrabiata / 410

Spicy tomato sauce with bell peppers and button mushroom.

Mushroom Ravioli Pasta / 450

Ravioli pasta cooked in white sauce with cheese.

● NON-VEG

Lasagna / 470

Layers of lasagna sheets, white sauce and chicken mince gratinated with mozzarella cheese in the oven.

Primavera / 450

Chicken tossed in creamy pink sauce and baked.

Alfredo / 420

Penne tossed with chicken and mushroom in a creamy cheese sauce with mozzarella cheese.

Arrabiata / 420

Spicy tomato sauce with bell peppers and chicken.

Bolognese / 420

Spaghetti tossed in chicken mince sauce flavored with basil.

Linguini Alfredo with Meatballs / 430

Chicken ball cooked with spaghetti pasta in cheesy sauce.



● VEG

Italiano / 450

Broccoli, bell peppers, basil fresh, baby corn, zucchini, yellow squash and black olives.

Margherita / 410

Tomato, basil and oregano.

Smoking Guns / 430

Smoked peppers, jalapenos, sun dried tomatoes spiced mushrooms and bird eye chilli.

Fajita / 430

Paneer, peppers, tomato, jalapeno, onion and coriander fresh.

● NON-VEG

Smoking Guns Prawns / Chicken / 570 / 450

Choice of Prawns or Chicken with smoked peppers, jalapenos, sun dried tomatoes spiced mushrooms and bird eye chilli.

Butter Chicken Pizza / 450

Butter Chicken topped with cheese.

BBQ / 450

Grilled chicken, pineapple, American corn, jalapeno, oregano & flakes.

Chicken Kheema Pizza / 450

Chicken mince in Indian spice with cheese.

Fajita / 450

Chicken, peppers, tomato, jalapeno, onion and coriander fresh.

Roasted Chicken Olive Pizza / 460

Roasted Chicken and Olive with cheese.



● **VEG**

Fajita / 480

Marinated strips of Cottage cheese and button mushroom and peppers served with Tortilla, Refried Beans, salsa and Sour Cream.

Shashlik / 485

Cottage Cheese grilled and served with Roast Jus, Butter Rice, Sautéed Vegetables, Parsley Potatoes, Sautéed Onions and Grilled Tomato.

Paneer Makhani / 495

Traditional Paneer Makhani served with Pulao, Kebabs and Salad.

● **NON-VEG**

Fajita Prawns / Chicken 670 / 540

Marinated strips of Prawns or Chicken and peppers served with Tortilla, Refried Beans, salsa and Sour Cream.

Steak / 540

Chicken Steak grilled. Served with Roast Jus, herb Rice, French Fries, Sautéed Vegetables and Grilled Tomato in Red Wine sauce.

Shashlik / 540

Chicken skewers, grilled and served with Roast Jus, Butter Rice, Sautéed Vegetables, Parsley Potatoes, Sautéed Onions and Grilled Tomato.

Surf N Turf / 690

Chicken Breast and Prawns served on a bed of Fries. Served with Jalapeno Cheese Cream and Vegetables.

Chicken Makhani / 550

Traditional Chicken Makhani served with Pulao, Kebabs and Salad.

Jamaica / 650

Lamb, Chicken grilled Chicken Sausage sautéed with Garlic and Herbs. Served with Roast Jus, Herb Rice, French Fries, sautéed Vegetables and grilled Tomato. Topped with a fried Egg.



● **INDIAN VEG**

Paneer Musallam / 390 (Palash Special)

Paneer Stuffed with Dry fruits in rich gravy.

Punjabi Paneer Chop Masala / 395

Paneer sandwich stuffed with mawa and dry fruits topped on tangy tomato gravy.

Paneer Khurchan / 380

Paneer batons, red bell pepper, yellow bell pepper, capsicum tossed in chatpata red gravy.

Paneer Kaju Masala / 395

Fried Paneer and cashew nuts tossed in typical Kolhapuri style onion tomato masala.

Paneer Tikka Masala / Mushroom Masala / 395

Paneer tikka / Mushroom simmered in medium spicy tomato gravy laced with butter.

Tawa Lajawab / 310

Premium Vegetables simmered in a rich Vegetable gravy.

Kadhi Pakoda / 310

Sour and spicy punjabi curry with pakoda.

Veg Bhuna / 310

Veg kofta's tossed in spicy gravy laced with Indian spices.

Shaam Savera / 380

Flavored Cottage Cheese Cups With Cheese In Tomato Gravy.

Veg Chili Mili / 370

Combination of two separate gravies red and green topped with different kinds of gravies.

Diwani Handi / 390

Mushrooms, Baby corn, Paneer, Spinach and Vegetables in a combination of rich Vegetable and Tomato gravy.

Cheese Kothambiri / 320

Coriander, Spinach Base in Veg Kofta stuffed with Cheese, Mawa and Potato, Paneer cooked in Spinach and Coriander Paste Top with Cream.

Veg Maratha / 340

Veg Kofta tossed in spicy gravy with premium vegetables.

Veg Chingari / 310

Mix vegetable simmered in spicy gravy.

Veg Jaipuri / 300

Julienne cutting vegetables simmered in rich creamy cashew gravy.



● **INDIAN NON VEG**

Murgh Nawabi / 400

Chicken Cooked with casenut gravy and onion gravy in medium spicy with Indian spices and curd.

Chicken Chettinad / 390

Chicken blended with spiced in a tamarind and coconut gravy.

Chicken Korma / 390

Mildly spiced chicken curry simmered in cashew and brown onion paste.

Chicken Patiyala / 450

Roasted Tandoori Chicken wrap in omelette top with gravy.

Dum Ka Murgh / 490

Tandoori chicken shreds laced in spinach gravy rolled in omelette topped chicken masala in onion gravy.

Murgh Rahara / 430

Chicken cube and chicken mince simmered in yellow gravy.

Tawa Murgh / 380

Chicken, capsicum and onion tossed in red and yellow gravy.

Butter Chicken / 410

Tandoori Chicken shreds simmered in butter laced tomato gravy.

Saoji Mutton Masala / 490

Mutton Cooked in saoji masala with brown gravy & Indian Spices.

Murgh Kandhari Kofta Curry / 420

Chicken Koffta in onion & tomato gravy with Indian spices.

Goan curry / 620 / 590

Surmai / Prawns curry prepared in goan style.

Egg Lababdar / 290

Egg with capsicum simmered in medium spicy gravy.

Malwani Rassa Chicken / Mutton / 410 / 510

Mutton or Chicken simmered in Malwani spices and served with flavored rassa.

Lamb Roganjosh / 495

Succulent lamb pieces simmered in rich Kashmiri gravy.

Guntur Mutton / 495

Mutton cooked in Andhra style spicy masala.

Mutton Fry / 495

Dry mutton preparation medium spicy.

Mutton Kheema / 490

Minced lamb meat cooked along with Indian spices.

Kosha Mangsho / 520

Mutton Chunks Simmered in Panch Phoran masala, Mustard oil and with Onion Gravy.

Mutton Ghotala / 550

Mutton Chunks and Mutton Mince Simmered in Spicy red Gravy top with Fried egg.

Mutton Kasturi / 530

Mutton Chunks Simmered with Fried Methi, Cashewpast and Onion Gravy.



● **ORIENTAL VEG**

Kung Pao Vegetables / 310

Mushrooms, bell peppers and baby corn with ginger, dry red chili and cashew nuts in soya sauce.

Thai Curry Red or Green / 490

Traditional Thai curry Red or Green served with Basil Rice and Vegetables.

3 Treasure Veg / 390

Mushroom, Paneer, Eggplant in Spicy hot Sauce.

● **ORIENTAL NON-VEG**

Thai Curry Red or Green / 580 / 520

Traditional Thai curry Red or Green served with Basil Rice and Prawns / Chicken.

Jungle Curry Chicken / Prawns / 580 / 520

Spicy Curry, Kaffir leaves, Galangal, Bird eye chilli.

Massaman Curry / 540

Chicken Mild Curry with Coconut milk, Potato, Crushed peanut, Palm sugar and Bayleaf.



● **CONTINENTAL VEG**

Old Fashioned Cutlet / 500

Melted Cheese centered Vegetable cutlets served on a bed of Cheese Pasta.

● **CONTINENTAL NON-VEG**

Coriander Crusted Kingfish / 620

Coriander marinated kingfish, grilled and served with thyme and raisin tossed onions.

New Orleans Seafood Plate / 650

Grilled Prawns and Fish on fries with white wine based cheese sauce.

Farouj Musahab / 510

Lebanese roast chicken with tahini sauce, saffron rice and grilled vegetables.

Caribbean BBQ Chicken / 520

Marinated Chicken with grilled Pineapple, corn and BBQ sauce.

Spanish Omelette with Saute Vegetables & Fries / 320

Soft omelette stuffed with cheese & vegetables serve with fries.



Kabsa / 495

Succulent lamb chunks simmered in Lebanese spices & layered with Saffron Rice.

Khauswe / 450 / 590 / 490

Burmese specialty with a choice of vegetables/ prawns / chicken served with noodles.

Nasi Goreng / 330 / 540 / 450

Indonesian rice served plain / prawns or chicken topped with Egg, Cucumber and prawns or chicken crackers.

Triple Schezwan Veg / Prawns / Chicken / 380 / 550 / 430**Hongkong Fried Rice / 320**

Chop Vegetable with spicy Rice

Fried Rice / 330 / 430 / 350

Veg / Egg / Prawns / Chicken

Schezwan Fried Rice / 340 / 430 / 370

Veg / Egg / Prawns / Chicken

Singapore Noodles / 330

Vegetables with Spicy Noodles top with red chilly dry

Hakka Noodle / 330 / 420 / 360

Veg / Egg / Prawns / Chicken

Burnt Garlic Noodle / Rice / 330 / 430 / 360

Veg / Egg / Prawns / Chicken

Schezwan Noodle / 340 / 430 / 370

Veg / Egg / Prawns / Chicken

Dum Biryani / 350 / 390 / 495

Vegetable / Egg / Chicken / Lamb Biryani

Mutton Pulao / 470

Mutton chunks simmered with spices in Saffron Rice.

Steamed Rice / 195**Jeera Rice / 235****Ghee Rice / 270****Veg Pulao / 250****Biryani Rice / 235****Dal Kichdi / 290****Palak Kichdi / 295****Curd Rice / 270**

DAL

Dal Tadka / 240
Dal Fry / 230
Dal Makhani / 270
Dal Palak / 230

ROTI

Tandoori Roti / 40
Butter Roti / 50
Naan / 60
Butter Naan / 70
Garlic Naan / 90
Butter Garlic Naan / 100
Cheese Garlic Naan / 120
Butter Cheese Garlic Naan / 130
Kulcha / 55
Butter Kulcha / 65
Paratha / 60
Butter Paratha / 70
Aloo Paratha / 120
Missi Roti / 70
Roomali Roti / 90
Roti basket / 480

ACCOMPANIMENTS

Papad - Roasted / Fried / 40 / 50
Raita - Pineapple / Bhoondi / Veg 100 / 90
Dahi Kanda Bowl / 90
Schezwan Sauce / 60
Cheese / Butter / Desi Ghee / 70

Tripple Sunday Jar / 260

Maraschino Cherry + Strawberry Ice-cream+ Vanila Ice-cream
+ Choccolate Ice-cream+ Crushed Brownie + Frozen Cream.

Black Forest Cake / 180

Red Velvet Cake / 180

Tiramisu / 220

Belgian Chilli Chocolate Cake / 210

Baklava (2 Pieces) / 210

Choco Lava Cake / 210

Goey Chocolate Browine with Cookie Crumbs / 210

Chocolate Mousse / 210

Serradura / 180

Caramel Custard / 160

Kulfi Faluda / 230

Shahi Tukada / 180

Gajar Halwa (Seasonal) / 180

Kala Jamun / 190

Ice-Cream with Fresh Fruit / 200 / 240

Chikoo / Strawberry / Litchi / Mango
(Seasonal)

Ice Cream / 150

Vanilla, Butter Scotch, Strawberry, Mango and Chocolate.

Ice Cream / 180

Anjir Almond, Black Current, Fresh Peru, Marbel Mystery, Kaju Gulkand,
Jelly Melody, Keshar pista

Ice Cream / 200

Fresh Sitafal, Thandai, Diamond

FRESH JUICES

Watermelon / 150

Orange / 150

Pineapple / 150

Apple / 150

Coconut Water / 150

Mango / 170

Chikku / 150

Strawberry / 150

Litchi / 170

Peru / 150



SMOOTHIES

Banana Smoothie / 200

Banana + Vanilla Ice cream + Sweet Banana crisps.

Chocolate Smoothie / 250

Chocolate Protein powder + Double Fat Milk + Almond.

Mango Smoothie / 200

Mango Icecream + Yoghurt + Apricot + Lime Juice.

Lassi Sweet / Salt / 180

All items are subject to availability.



THANK YOU :)




PALASH
Fine Dine & Spirit