



**MELTEM  
FOOD**

## The Garden

**Connect for : Corporate | Party | Outdoor | Catering | Bulk Orders**

Email us : [mail@the-garden.in](mailto:mail@the-garden.in)

**Contact us : +91 62899 24740**  
**+91 62904 41077**



# The Garden

• GLOBAL CUISINE •

the-garden.in

## OUR PHILOSOPHY

At The Garden, we curate an extraordinary culinary journey where global flavors are reimagined with precision and artistry. Every plate is a masterpiece, crafted from the finest ingredients and designed to indulge your senses. Immerse yourself in a dining experience where luxury meets innovation, set against the backdrop of timeless elegance and impeccable service.

## OUR VISION

To be a destination of unparalleled culinary excellence, where innovation meets tradition, and every dining experience is a celebration of artistry and elegance. We strive to inspire and delight our guests by crafting unforgettable moments through exceptional flavors, ambiance, and service.

## GARDEN'S SIGNATURE SIZZLER

### Mutton Biryani Sizzler ₹ 725

The Garden Invented Signature Dish Gosht Dum Biryani served with Afghani Murgh Qorma and and Murgh Tikka

### Chicken Biryani Sizzler ₹ 695

The Garden Invented Signature Dish Murgh Dum Biryani served with Afghani Murgh Qorma and and Murgh Tikka

### Chelo Kebab Sizzler ₹ 595

A sizzling platter of buttery rice, succulent kebabs, and tandoori-roasted tomatoes, topped with a perfectly cooked egg

### Tandoori Pomfret Sizzler Platter ₹ 785

Pomfret fish grilled in an oven-baked tandoor served with Gravy and rice.

### Sizzling Mutton Seekh & Saffron Rice ₹ 675

Juicy mutton seekh kebabs served on a sizzling platter with saffron-infused basmati rice & a side of mint raita.

### Sizzling Tandoori Salmon ₹ 795

Tandoori-marinated salmon fillet served on a bed of spiced quinoa with a drizzle of mint raita

### Crab Masala Sizzler Platter ₹ 999

Chef Special Indian Crab Masala (Whole Crab-450gm) serve with Pulao and Gravy

### Burrah Kebab Sizzler Platter ₹ 650

Tender mutton burrah kebabs on a sizzling platter with accompaniments

### Jumbo Vegetarian Kebab Platter Sizzler ₹ 799

An assortment of Peri-peri paneer tikka, Malai Broccoli, Bharnan Tandoori Aloo, Veg Seekh, Hara Bhara Kebab

### Jumbo Non Vegetarian Kebab Platter Sizzler ₹ 950

An assortment of Shriracha chicken tikka, Murgh malai tikka, Patiala Macchi hing Nisha, Galawat ke kebab, Jheenga til Tinka

### Tandoori Kolkata Bhetki Sizzler Platter ₹ 1175

Whole baby bhetki (Kolkata), cooked in an oven-baked tandoori and served with Gravy & Rice

### Lobster - Thermidor | Aglio-o olio Newburg Sizzler ₹ 1700

Succulent big piece lobster in creamy wine-mustard sauce, topped with cheese crust served with mashed potato & Sauté Veg

### Grilled Chicken Sizzler ₹ 550

Delicately grilled Chicken with sautéed veggies and mashed potatoes on a sizzling platter

### Grilled Fish Sizzler ₹ 595

Delicately grilled Fish with BBQ Sauces sautéed veggies and mashed potatoes on a sizzling platter

### Sizzling Stuffed Chicken Roulade ₹ 645

Chicken breast stuffed with spinach and cheese, served on a sizzling platter with garlic mashed potatoes

### Roasted Lamb Chop Sizzler ₹ 825

Tender lamb chops with rosemary sauce, mashed potatoes, and grilled asparagus.

### Thai Basil Prawn Sizzler ₹ 725

Succulent prawns in a tangy Thai basil sauce, served with jasmine rice and sautéed bok choy

### Teriyaki Chicken Sizzler ₹ 625

Grilled chicken glazed with teriyaki sauce, served with stir-fried noodles and veggies.

### Veg Asian Sizzler (Rice / Noodles) ₹ 595

The Chinjabi special-your choice of chinese staple with veg Manchurian, and Veg momo

### Non-Veg Asian Sizzler (Rice / Noodles) ₹ 695

The Chinjabi special-your choice of chinese staple with Chilli Chicken, and Chicken momo

## SOUP

### Broccoli and Cheddar Soup ₹ 365

A creamy soup made with tender broccoli florets and sharp cheddar cheese, finished with a hint of garlic and topped with crunchy croutons

### Truffle Cappuccino Soup ₹ 365

A luxurious blend of wild mushrooms, finished with a drizzle of truffle oil and a frothy cappuccino-style foam, served in a cup for a gourmet twist

### French Onion Soup ₹ 365

Caramelized onions simmered in a rich Chicken broth, topped with a slice of toasted baguette and melted Gruyère cheese for the perfect combination of sweet & savory.

### Chicken & Leek Soup ₹ 375

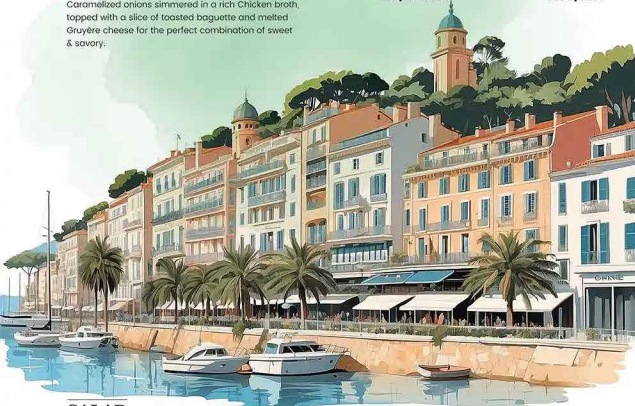
A warming Scottish recipe with tender chicken, leeks, and potatoes in a rich chicken broth, finished with a touch of cream and fresh herbs.

*Choose any one from these Classics*

### Clear Soup | Sweet Corn | Manchow

### Tom Yum | Hot & Sour | Tomato

### VEG | NON VEG ₹ 265 | ₹ 295



## SALAD

### Greek Feta Salad ₹ 370

A refreshing blend of tomatoes, cucumbers, red onions, Kalamata olives, and feta cheese, drizzled with olive oil and oregano. Perfect as a light appetizer!

### Caesar Salad (Veg | Non-Veg) ₹ 370 | ₹ 400

Crisp romaine lettuce with creamy Caesar dressing, croutons, and Parmesan cheese.

### Chicken Caprese Salad ₹ 400

Grilled chicken breast served over a bed of fresh tomatoes, mozzarella, and basil, drizzled with balsamic reduction and olive oil for a flavorful twist on the classic Caprese.

### German Potato Salad with Chicken ₹ 400

A traditional German potato salad made with a tangy mustard dressing, mixed with oven-roasted, free-range chicken for a hearty and savory experience

## INTERNATIONAL VEG APPETIZER

### Cheese n Truffle Kulcheta ₹ 350

Mini cheese-filled kulchas, golden and soft, served with our rich, creamy slow-cooked Dal Makhani. A perfect balance of cheesy indulgence & buttery lentil goodness

### Hummus Tartine ₹ 350

Toasted artisanal bread topped with velvety hummus, drizzled with extra virgin olive oil, and garnished with fresh herbs and vegetables. A delicious taste of Middle Eastern flavors!

### Caprese Bruschetta ₹ 350

Toasted bread topped with fresh mozzarella, tomatoes, and basil drizzled with balsamic glaze

### Pizzetta ₹ 390

Tomato basil drizzle on crispy tortilla, zucchini carpaccio, parmesan cheese, truffle cream

### Mac n Cheese Nibbles ₹ 375

Crunchy bites filled with creamy macaroni and cheese, deep-fried to perfection

### Veg Au Gratin ₹ 520

A classic French dish of mixed vegetables, baked in a creamy béchamel sauce and topped with a golden layer of melted cheese

### Varenyky ₹ 450

Soft, crescent-shaped dumplings filled with a rich combination of mashed potatoes and cheese, served with sour cream. A Red Ruthenia specialty

### Malakoff ₹ 495

A Swiss delicacy made with Emmentaler and Gruyère cheese, fried to golden perfection, creating a crispy exterior and gooey interior

### Cheese Burst Mushroom ₹ 375

Juicy mushrooms stuffed with a gooey cheese filling, baked until golden

### Olive Tapenade Bruschetta ₹ 495

Crispy toasted baguette topped with a savory olive tapenade and marinated mushrooms cooked in white wine, lemon juice, and herbs



## INTERNATIONAL NON-VEG APPETIZER

**English Style Crumbed Fish n Chips** ₹ 550  
(Calcutta Bhetki)  
Crispy crumbed fish fillet with golden fries & tartare sauce

**Parmesan Rubbed Fish Fingers** ₹ 575  
Crunchy fish fingers coated in a parmesan crust, served with a zesty lemon aioli

**Prawn Cocktail** ₹ 520  
Classic prawn cocktail served with tangy cocktail sauce and crisp lettuce for a refreshing start

**Gambas al Ajillo - Spanish Garlic Prawns** ₹ 695  
Succulent prawns sautéed in garlic-infused olive oil, served with crusty bread for a Mediterranean treat

**Harissa Rubbed Chicken Supreme with Chimichurri Mayo** ₹ 520  
Succulent chicken breast marinated with spicy Harissa paste and grilled to perfection, served with a refreshing chimichurri mayo dip

**The Ultimate Chicken Fiesta** ₹ 650  
A grand platter featuring a variety of chicken delicacies including grilled, fried, and spiced cuts served with an assortment of dips

**Beer-Battered Bhetki with Tartare Sauce** ₹ 550  
Crispy beer-battered Bhetki served with a zesty tartare sauce for a refreshing crunch

**Sriracha Chicken Pita Pockets** ₹ 395  
Juicy Sriracha chicken morsels nestled in mini pita pockets, drizzled with Asian coriander pesto for a flavorful kick



## INDIAN ESSENCE: VEGGIE APPETIZERS

**Paneer 65** ₹ 350  
Spicy, deep-fried paneer cubes marinated in a flavorful blend of spices

**Royal Peri Peri Paneer Tikka Delight / Achari Paneer Bliss** ₹ 395  
Choice of Paneer Kebab Preparation

**Malmai Shahi Paneer Tikka di Shaan** ₹ 395  
Soft paneer tikka coated with a rich malmai marinade, tandoored until golden

**Royal Hara Bhara Kebab** ₹ 375  
A blend of greens and spices formed into delightful kebabs and tandoored

**Bharwan Aloo Tandoori Maharaja** ₹ 375  
Tandoori-style stuffed potatoes, seasoned with aromatic spices

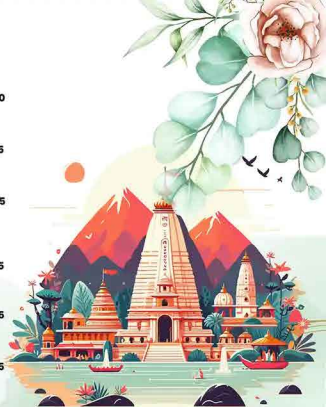
**Madras Masaladar Tandoori Mushroom** ₹ 375  
Mushrooms marinated in a spicy South Indian masala and tandoored to perfection.

**Shahi Dahi Shaandar Kebab** ₹ 375  
Creamy yogurt kebabs infused with royal spices and tandoored to perfection

**Milli Jhuli Seekh** ₹ 375  
Assorted vegetable seekh kebabs, flavored with spices and tandoored on skewers.

**Zamindari Bhuttye ke Seekh** ₹ 395  
Corn seekh kebabs infused with spices and tandoored over charcoal for a smoky

**Charcoal Roasted Broccoli Jewels** ₹ 395  
Broccoli florets marinated and tandoored for a delicious smoky taste.



## INDIAN ESSENCE: NON-VEGGIE APPETIZERS

**Recheado Rawa Fried Fish Morsels** ₹ 575  
Tender fish morsels marinated in Recheado spices, fried in a golden rawa crust, served with vibrant green chutney

**Bay of Bengal Shrimp Thecha** ₹ 575  
Spicy shrimp sautéed with traditional Maharashtrian Thecha, offering a burst of coastal flavors.

**Chicken 65** ₹ 355  
Spicy and crispy deep-fried chicken pieces, bursting with flavor, perfect as a savory snack

**The Garden's Signature Prawn Stuffed Fish Fry** ₹ 500  
Golden-crisp fish fry stuffed with juicy prawns and signature spices

**Sugandhi Lebu Kasundi Fish Roll** ₹ 520  
Delicate fish rolls infused with fragrant Bengali lemon and kasundi mustard

**Devilled Crab - Calcutta Style** ₹ 550  
Classic crab meat baked with spices a Calcutta favorite served with garlic bread.





## SIGNATURE CLAY OVEN NON-VEG CREATIONS

**Patalia Macchi Hing Nisha** ₹ 520  
Fish marinated with hing and spices, tandoored to smoky perfection

**Choice Of Fish Kebab Preparation** ₹ 520  
Pind Da Fish Tandoori | Sugandhi Fish Tikka  
Lasooni Fish Tikka | Kesariya Fish Tikka  
Gondhoraj Fish Tikka

**Macchi Makhan Mahi Amritsari** ₹ 520  
Rich and buttery Amritsari fish, deep-fried for crispy perfection

**Malaiwal Fish Tikka** ₹ 550  
Creamy marinated fish tandoored for a rich and indulgent taste

**Jheenga Til Tinka** ₹ 585  
Prawns coated in sesame seeds and tandoored to perfection

**Tandoori Lobster** ₹ 826  
Luxurious lobster marinated in spices and tandoored for an exquisite flavor

**Sriracha Murgh Tikka** ₹ 430  
Spicy Sriracha marinated chicken tikka, tandoored for a zesty flavor.

**Murgh Oregano Tikka** ₹ 430  
Herb-marinated chicken tikka tandoored for a fragrant taste

**Tandoori Murgh Nawab-e-Punjab (Full)** ₹ 550  
Royal tandoori chicken, marinated with traditional spices and tandoored..

**Lemongrass Murgh Tangri** ₹ 525  
Chicken drumsticks marinated in lemongrass and tandoored for a zesty twist

**Murgh Shikampur Kebab** ₹ 525  
Succulent chicken kebabs stuffed with spiced minced meat and tandoored

**Sunheri Chicken Raan** ₹ 525  
Marinated whole chicken leg, slow-cooked and tandoored for a golden finish.

**Choice Of Murgh Kebab Preparation** ₹ 430  
Hariyali Murgh Tikka | Peshwari Murgh Tikka  
Lasooni Murgh Tikka | Murgh Pahari Tikka

**Murgh Malmali Kebab** ₹ 430  
Chicken kebabs wrapped in a malmali marinade and tandoored for softness

**Chicken Seekh Kebab** ₹ 430  
Spiced minced chicken seekh, tandoored on skewers for a smoky flavor.

**Galawati with Ulte Tawa Ka Parantha** ₹ 650  
Meat-in-your-mouth mutton kebabs served with traditional ulte tawa parantha.

**Gilafi Seekh Kebab** ₹ 650  
Seekh kebabs with a colorful mix of spices and herbs, tandoored for perfection

**Choice Of Gosht Kebab Preparation** ₹ 650  
Gosht Shami Kebab | Gosht Kakori Kebab  
Gosht Boti Kebab

## ASIAN GREENS: APPETIZER ADVENTURE

**Black Pepper Mushrooms** ₹ 395  
Crispy mushrooms in bold black pepper sauce.

**Air-Fried Lotus Stem with Chilli Black Bean Jam** ₹ 430  
Crispy air-fried lotus stem with spicy black bean jam.

**Som Tam** ₹ 350  
A refreshing Thai green papaya salad with crunchy peanuts, dried shrimp, chilies, & tangy lime dressing. A vibrant balance of sweet, sour, and spicy flavors!

**Sichuan Chilli Baby Corn** ₹ 350  
Crunchy baby corn stir-fried in a spicy chilli sauce and garnished with spring onion

**Vietnamese Dragon Roll** ₹ 390  
Spring rolls with peppers, soy curd, Vietnamese mint, coriander sprigs

## WORLDLY MEATS: ASIAN APPETIZER ADVENTURE

**Thai Fish Finger** ₹ 450  
Crispy Thai-style fish fingers with a sweet chili dip

**Chilli Chicken** ₹ 390  
Thai Style | Korean Spicy Style  
Calcutta Tangra Dry Style  
Thai flavour chilly chicken

**Pan Fried Chilli Fish** ₹ 520  
Crispy fish filets tossed in a fiery chili sauce.

**Drums of Heaven Hong Kong Style** ₹ 395  
Fried chicken lollipops tossed in a fiery Indo-Chinese sauce.

**Chongqing Style Prawn** ₹ 695  
Spicy and crispy prawns with Sichuan pepper & dried chili

**Double Cooked Chicken with Cashew & Chilli** ₹ 425  
Twice-cooked chicken tossed with cashew nuts and spicy chilli

**Golden Fried Tempura Prawn** ₹ 695  
Crispy prawn tempura served with a light dipping sauce.

**Japanese Chicken Yakitori** ₹ 495  
Grilled chicken skewers glazed with a sweet soy sauce

**Vietnamese Lemongrass Chicken** ₹ 495  
A fragrant, zesty, and savory chicken dish with bold lemongrass flavors.

## ASIAN NIBBLES

### BAO

**Sweet and Sour Paneer Bao** ₹ 350  
Soft bao filled with tangy sweet and sour paneer, delivering bold flavors.

**Chicken Teriyaki Bao** ₹ 380  
Fluffy bao stuffed with juicy chicken glazed in a savory-sweet teriyaki sauce.

### DIMSUM (VEG)

**Wild Mushroom Dim Sum with Chilli Oil (Blue)** ₹ 495  
Savory wild mushroom dumplings in blue wrappers, drizzled with spicy chili oil.

**Vegetable Dim Sum with Thai Curry Sauce (Black)** ₹ 495  
Black dim sum filled with fresh vegetables, served on a rich red Thai curry.

**Cream Cheese & Water Chestnut Dim Sum** ₹ 495  
Creamy and crunchy dumplings filled with cream cheese and water chestnuts.

### DIMSUM (NON-VEG)

**Chicken & Coriander Dim Sum** ₹ 495  
Steamed chicken dumplings infused with fresh coriander.

**Chicken Gyoza Dim Sum** ₹ 495  
Pan-seared chicken gyoza with a crispy finish & juicy filling.

**Prawn Hargao Dim Sum** ₹ 495  
Delicate prawn dumplings in a translucent wrapper.

### SUSHI'S (VEG)

**Avocado and Cream Cheese Maki Roll** ₹ 495  
Creamy avocado & cheese rolled in delicate sushi rice.

**Imitation Tuna Roll Bell Pepper, Enoki** ₹ 495  
Savory bell pepper and enoki mushrooms mimic the texture of tuna.

**Spicy Shiitake & Truffle Roll** ₹ 495  
Earthy shiitake mushrooms with a hint of truffle spice.

### SUSHI'S (NON-VEG)

**Ebi Roll (Prawn Tempura)** ₹ 550  
Crispy prawn tempura wrapped in sushi rice with a touch of soy.

**Smoked Salmon Sushi** ₹ 550  
Smooth smoked salmon layered on seasoned sushi rice.

## CIAO! ITALIAN BISTRO

### PIZZALICIOUS (VEG)

**Pizza Alle Verdure** ₹ 450  
Olives, Peppers, Zucchini, Caramelized Onion  
Topped with olives, peppers, zucchini, and caramelized onions.

**Pizza Margherita Tomato & Cheese** ₹ 450  
Classic pizza with fresh tomatoes & mozzarella cheese.

### PIZZALICIOUS (NON-VEG)

**Pizza Straccetti Balsamic, Parsley-Coated Chicken Morsels** ₹ 525  
Balsamic-glazed chicken morsels with fresh parsley.

**Bombay Chowpatty Pizza Minced Mixed Meat with Volcanic Eggs Red Bird's Eye Chilli** ₹ 545  
Minced meat, volcanic eggs, & fiery red bird's eye chilli.

## PASTA E BASTA

**Spaghetti Aglio e Olio Peperoncino** ₹ 425  
Simple garlic and chili-infused olive oil spaghetti.

**Penne Alfredo | Arrabbiata** ₹ 425  
Choose between creamy Alfredo or spicy Arrabbiata sauce.

**Fusilli Pescatora with Cream Cheese & Mushrooms** ₹ 475  
Rich fusilli pasta with cream cheese and mushrooms.

#### Add-on

Extra - Cheese ₹80, Veg ₹100, Chicken ₹100  
Seafood ₹160

### RISOTTO & LASAGNA

**German Sauerkraut** ₹ 495  
Traditional German sauerkraut served with crispy potato pancakes, offering a delightful tangy flavor.

**A Pink Love Letter** ₹ 625  
Delicate ravioli stuffed with ricotta cheese & herbs, served in a creamy pink sauce with a hint of tomato and basil.

**Lasagna con Verdure** ₹ 455  
Layers of assorted vegetables and cheese, baked to perfection with a rich tomato sauce and topped with mozzarella.

**Risotto Con Funghi** ₹ 595  
Italian Rice Preparation with Mushrooms

**Saffron Corn and Baby Spinach Risotto** ₹ 595  
Creamy risotto infused with saffron, sweet corn, and baby spinach, finished with parmesan cheese.

**Risotto Agli Spinaci e Salmone** ₹ 675  
Creamy risotto with tender pieces of salmon and fresh spinach, finished with a touch of lemon zest.



## INTERNATIONAL CARNIVAL: A FEAST OF GLOBAL FLAVORS

### Italian Fish Piccata

Tender fish fillet cooked in a tangy Golden Raisin butter sauce with capers & parsley, a true Italian delight.

₹ 675

### Bhethki Mediterranean

Prawn stuffed bhethki fillet marinated with Mediterranean herbs & served with creamy saffron sauce, roasted vegetable.

₹ 645

### Bhethki Baked Fish

Succulent bhethki fillet lightly seasoning and baked with oozing cheese & flavourful cream sauce.

₹ 645

### Postman Grill Fish

Succulent fish fillet marinated in spices, chargrilled, and served with a lemon mushroom butter sauce

₹ 595

### Bhethki à la Lemon Butter

Elegant grilled bhethki fillet paired with smooth lemon butter sauce for a classic, light seafood treat.

₹ 595

### Chicken Steak with Mushroom Sauce

Juicy chicken steak served with a rich mushroom sauce accompanied by roasted potatoes & vegetables.

₹ 625

### Shepherd's Pie

Traditional shepherd's pie made with flavored minced lamb, topped with creamy mashed potatoes and baked until golden

₹ 650

### Chicken A La Kiev

Juicy chicken breast filled with herbed garlic butter, coated and fried to golden perfection.

₹ 495

### Chicken Stroganoff

Tender chicken strips sautéed in a creamy mushroom sauce, served with herb rice.

₹ 495

### Chicken Cordon Bleu

Breaded chicken stuffed with ham and melted cheese, fried until crispy.

₹ 550

### Grilled Chicken with Rosemary Jus

Succulent grilled chicken drizzled with fragrant rosemary jus.

₹ 550

### Oven-Baked Roasted Whole Chicken with Zingara Sauce

Whole chicken roasted to perfection and served with a vibrant zingara sauce.

₹ 615

### Grilled Prawn with Saffron Lemon Sauce

Juicy prawns grilled and served with a luxurious saffron lemon sauce.

₹ 650

### Chicken | Fish Florentine

Choice of chicken or fish served with creamy spinach and chicken.

₹ 550 | ₹ 595 | ₹ 595

### Meunière

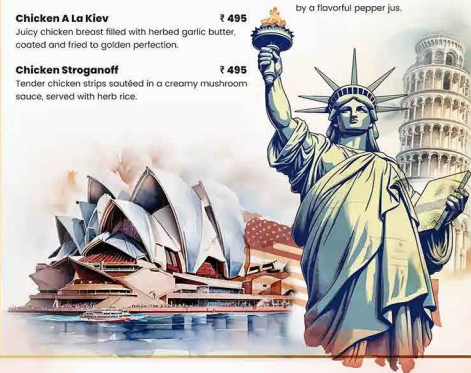
Choice of chicken, Bhethki, or prawns sautéed in butter and served with a lemon sauce.

₹ 550 | ₹ 595 | ₹ 650

### Roasted Lamb Shank with Pepper Jus

Tender lamb shank slow-roasted and accompanied by a flavorful pepper jus.

₹ 630



## PAN-ASIAN DRAGON BOWL TREASURES

### Burmese khaw suey

Veg | Non-Veg

Rich coconut curry with noodles, served with a variety of condiments.

₹ 350 | ₹ 365

### Indonesian Laksa

Veg | Non-Veg

Spicy coconut noodle soup with vibrant herbs, vegetables, or meat.

₹ 350 | ₹ 365

### Nasi Goreng

Indonesian-style fried rice with a fried egg and traditional sides.

₹ 340 | ₹ 430

### Mongolian Style Noodles

Veg | Non-Veg

Stir-fried noodles with Mongolian spices, available with veggies or meat.

₹ 340 | ₹ 430

### Steamed Rice with Veg | Chicken Krapao

Fluffy rice served with Thai basil stir-fry, topped with veggies or chicken

₹ 340 | ₹ 430

### Steamed Rice with Thai Green Curry | Red Curry

Veg | Chicken

Steamed rice with rich, fragrant Thai green curry made with coconut milk, fresh herbs, and tender chicken or veg or paneer.

₹ 340 | ₹ 430

### Pan-Fried Noodles

Veg | Non-Veg

Crispy pan-fried noodles with a choice of vegetables or meat.

₹ 300 | ₹ 350

### Pad Thai Noodles

Veg | Non-Veg

Classic Thai stir-fried noodles with tangy tamarind sauce, peanuts, and your choice of vegetables or meat

₹ 300 | ₹ 350

### Cantonese Noodles

Veg | Non-Veg

Savory stir-fried noodles with Cantonese flavors, available in veg or non-veg options.

₹ 300 | ₹ 350

### Mei Fun

Veg | Non-Veg

Thin rice noodles stir-fried with vegetables or meat.

₹ 340 | ₹ 430

### Ramen

Veg | Chicken

Japanese noodle soup with rich broth and your choice of vegetables or chicken.

₹ 340 | ₹ 430

### Lat Mai Kai

Chicken

A flavorful, slow-cooked masterpiece of tender chicken and aromatic spices

₹ 430

## MANDARIN NOODLES AND RICE

Choose from Asian Noodles

Hakka | Hokkien | Schezwan | Thai Basil Jade | Udon | Singapore

~With Choice of

Veg ₹ 295 | Egg ₹ 310 | Chicken ₹ 330  
Prawn 350 | Mix ₹ 365

Choose from Asian Fried Rice

Stirred Fried Rice | Coriander Burnt Garlic Schezwan | Chilli Garlic | Butter Garlic Mongolian

~With Choice of

Veg ₹ 295 | Egg ₹ 310 | Chicken ₹ 330  
Prawn 350 | Mix ₹ 365

## SILKEN ASIAN CURRIES

### Paneer in Choice of Sauce

Chilli | Manchurian | Schezwan

₹ 350

### Chicken in Choice of Sauce

Chilli | Manchurian | Hot Garlic Black pepper | Devil | Chilli oyster Schezwan | Chilli basil | Kung Pao

₹ 395

### Fish in Choice of Sauce

Chilli | Manchurian | Hot Garlic Black pepper | Devil | Chilli oyster Schezwan | Chilli basil | Kung Pao

₹ 475

### Prawn in Choice of Sauce

Chilli | Manchurian | Hot Garlic Black pepper | Devil | Chilli oyster Schezwan | Chilli basil | Kung Pao

₹ 520

### Lamb in Schezwan Sauce

Succulent lamb stir-fried in a bold, spicy Schezwan sauce with vibrant peppers and aromatics

₹ 520



## TASTE OF INDIA: VEG INDULGENCE

### The Garden's Signature Dai Makhani

Slow-cooked black lentils with a creamy texture and a blend of rich spices.

₹ 340

### Sultani Tadka Daal Shahi Lasooni Daal

A royal lentil preparation infused with garlic and spices, topped with a smoky tadka.

₹ 310

### Patiala Chole Masala

Classic Punjabi-style chickpeas in a rich, spiced tomato gravy.

₹ 310

### Royal Bhindi Do-Pyaza

Crispy okra stir-fried with caramelized onions in a royal blend of spices.

₹ 340

### Nawabi Dum Aloo Kashmiri

Baby potatoes simmered in aromatic Kashmiri spices and a creamy gravy.

₹ 360

### Gulistan-e-Gobi Musallam

Whole roasted cauliflower in a rich, flavorful Mughlai gravy.

₹ 375

### Shahi Matar Paneer

Cottage cheese and peas in a rich, creamy royal gravy.

₹ 375

### Masaledar Karahi Paneer

Paneer tossed in a spicy, tangy kadal masala.

₹ 375

### Nawabi Bhuna Paneer

Stir-fried paneer in a robust, nawabi-style masala.

₹ 375

### The Garden's Creation Noorani Paneer Makhani

Paneer in our signature creamy, buttery tomato gravy.

₹ 375

### The Garden's Special Zaika-e-Paneer Butter Masala

Indulgent paneer in a spiced, buttery gravy.

₹ 375

### Shan-e-Awadh ki Lababdari Paneer

Awadhi-style paneer in a silky, flavorful gravy.

₹ 375

### Emerald Palak Paneer

Signature paneer dishes crafted with a range of royal gravy, from rich makhani to vibrant spinach.

₹ 375

### Rajwada Subz Diwani Handi Melange

A royal medley of seasonal vegetables cooked in traditional spices.

₹ 395

### Maharaja Makai Palak Khaasiyat

A special corn and spinach dish prepared with royal Indian flavors.

₹ 395

### Nawabi Dhiringi Matar Masala

A rich mushroom and green peas curry, fit for royalty.

₹ 395

### Royal Essence Paneer Rezala

Delicate paneer in a mildly spiced, aromatic white gravy.

₹ 395

### Paneer Qorma-e-Badshah

Regal paneer in a rich, nutty, and creamy qorma gravy.

₹ 395

### Royal Velvet Malai Kofta

Soft, velvety kofta balls in a rich, creamy gravy.

₹ 400

## CARNAL CRAVINGS: INDIAN NON-VEG

### Macchi Begum Bahar

Delicately spiced fish fillet cooked in a royal Mughlai gravy.

₹ 592

### Jheenga Malai-e-Royal

Prawns in a rich coconut milk gravy with royal spices. Prawns stir-fried with peppers, onions, and aromatic spices.

₹ 592

### Kadai Jheenga-e-Nawab

Succulent prawns cooked in a royal, spiced kadai gravy.

₹ 592

### Murgh Kosha-e-Khas

Slow-cooked spiced chicken in a rich, flavorful gravy

₹ 420

### Kadhai Murgh Khazana

Succulent chicken cooked with bell peppers and aromatic spices in a kadhai.

₹ 420

### Murgh Bhuna-e-Sultan

Royal-style roasted chicken with a blend of traditional spices.

₹ 420

### Keema Murgh Shahi

Minced chicken simmered in a creamy, royal gravy.

₹ 420

### The Garden's Special Zaika-e- Chicken Butter Masala

The Garden's take on the classic Chicken Butter Masala with a rich, creamy tomato base.

₹ 430

### Handiwali Methi Murgh Kasturi

Chicken slow-cooked with fenugreek leaves and aromatic spices in a traditional handi.

₹ 430

### Murgh Tariwala

Homestyle chicken curry cooked with traditional spices and served in a rich gravy.

₹ 430

### Murgh Irani

Persian-inspired chicken dish with a creamy, saffron-infused gravy.

₹ 430

### Murgh Jahangiri

Chicken cooked in a flavorful gravy with royal Mughlai spices.

₹ 430

### Murgh Tikka Butter Masala

Tandoored chicken tikka simmered in a rich, buttery tomato gravy.

₹ 430

### The Garden's Signature Murgh Makhani Khazana

A creamy, classic butter chicken with tender pieces in a luxurious gravy.

₹ 430

### Lababdar Murgh-e-Mahal

Succulent chicken in a royal lababdar gravy, rich in spices and cream.

₹ 430

### Murgh Jhalrezi Punjab di Shaan

Chicken stir-fried with peppers and onions in a tangy, spicy gravy.

₹ 420

### Patiala Murgh Bharta

Spiced chicken cooked and mashed to a creamy, flavorful consistency.

₹ 420

### Awadhi Murgh Chaap

Chicken cooked in the traditional Awadhi style, slow-cooked in a rich, aromatic gravy.

₹ 349

### Royal Essence Chicken Rezala

Delicate chicken cooked in a fragrant, creamy yogurt-based gravy with royal spices.

₹ 430

### Murgh Qorma-e-Badshah

A regal chicken qorma, slow-cooked with aromatic spices and a rich, velvety gravy.

₹ 430

### Nawabi Murgh Pasinda

Tender chicken fillets in a luxurious almond and saffron-infused gravy.

₹ 430

### Keema Shehzade

Minced mutton in a delicately spiced royal gravy.

₹ 592

### Kosha Mangsho

Traditional slow-cooked mutton in a thick, rich gravy, a Bengali favorite.

₹ 592



### Zytuni Murgh Seekh Malai Gravy ₹ 750

Creamy, rich gravy with tender chicken seekh kebabs and mild spices

### Rajasthani Laal Maas ₹ 625

Spicy mutton curry from Rajasthan, slow-cooked with red chilies and traditional spices.

### Peshwari Gosht Nalli Nihari ₹ 625

A slow-cooked mutton stew with marrow bones, a Peshawari delicacy.

### Pind Da Rarra Mutton ₹ 625

A hearty Punjabi mutton dish cooked with minced meat and whole mutton

### Kosha Mangsho with Mughlai Paratha ₹ 725

Bengali-style slow-cooked mutton served with flaky Mughlai paratha.

### Gosht Rogan-e- Sultan ₹ 625

Tender mutton cooked in a rich, red gravy with aromatic spices.

## Mutton Preparation as per choice of

### Badshahi Bhuna Gosht ₹ 592

### Balle Balle Kadhai Gosht ₹ 592

### Royal Do-Pyaza Mutton ₹ 592

### Mutton Saag ₹ 592

### Achari Mutton ₹ 592

### Royal Essence Mutton Rezala ₹ 625

### Gosht Qorma-e-Badshah ₹ 625

### Nawabi Gosht Pasinda ₹ 625

## BIRYANI AL-MALAK

### VEG

### Royal Subz Tawa Biryani ₹ 340

A regal vegetable biryani cooked with aromatic spices and served on a tawa.

### Sultani Paneer Tikka Tawa Biryani ₹ 340

Flavorful biryani layered with marinated paneer tikka, cooked on a tawa

### NON VEG

### Murgh Dum Biryani ₹ 350

Succulent chicken layered with fragrant basmati rice, slow-cooked to perfection.

### Gosht Dum Biryani ₹ 360

Tender mutton slow-cooked with basmati rice and aromatic spices for a rich flavor.

### Mutton Boti Dum Biryani ₹ 430

Boneless Mutton pieces cooked with basmati rice and spices, delivering a royal taste.

### Chandni Chowk Ki Special Dum Biryani ₹ 375

Authentic Chandni Chowk biryani with rich spices and succulent Chicken, Clarified Butter Dum Biryani

### Special Murgh Dum Biryani ₹ 450

With Double the Chicken

### Special Gosht Dum Biryani ₹ 520

With Double the Mutton

## CULINARY STAPLES

### Aromatic Basmati Steamed Rice ₹ 150

Fluffy, fragrant basmati rice steamed to perfection.

### Pulao ₹ 275 | ₹ 275 | ₹ 350 | ₹ 350

Corn Pulao | Peas | Navratna Pulao | Kashmiri Choice Of Aromatic basmati rice cooked with spices and vegetables, available in corn.

### Jeera Rice ₹ 225

Fragrant basmati rice tempered with cumin seeds for a delightful flavor.

### Raita- Mixed ₹ 100

Creamy yogurt mixed with seasonal vegetables and spices for a refreshing side.

### Roasted Papad ₹ 55

Crisp and crunchy roasted papad, perfect for snacking or as a side.

### Green Salad ₹ 105

A refreshing mix of fresh greens, cucumbers, and seasonal vegetables, served with a light dressing

### Onion Salad ₹ 95

Sliced onions with a hint of lemon and spices, perfect for enhancing your meal.

## ARTISAN INDIAN BREADS

**Roomali Roti** ₹ 55  
Soft and thin Indian flatbread, perfect for wrapping around your favorite dishes.

**Lachha Paratha** ₹ 55  
Flaky and layered whole wheat bread, expertly cooked to a golden crisp.

**Tandoori Roti** ₹ 40 | ₹ 50  
**Plain | Butter**  
Traditional whole wheat bread baked in a tandoor for a smoky flavor, available with or without butter

**Naan** ₹ 55 | ₹ 65 | ₹ 99 | ₹ 117 | ₹ 127 | ₹ 135  
**Plain | Butter | Garlic | Cheese | Cheese Garlic | Butter Cheese Garlic**  
Soft and fluffy leavened bread, available in various flavors to complement your meal.

**Kulcha** ₹ 85 | ₹ 88 | ₹ 95 | ₹ 105 | ₹ 115  
**Onion | Potato | Masala Paneer | Cheese Onion**  
Soft, leavened bread with a touch of authentic Indian flavors.

## DESSERT OASIS

**Gulab Jamun** ₹ 88  
Soft and syrupy Indian dessert made from khoya, deep-fried and soaked in rose-flavored sugar syrup.

**Blue Berry Cheese Cake** ₹ 394  
Creamy cheesecake infused with luscious blueberry compote, set on a buttery biscuit crust.

**Strawberry Cheesecake** ₹ 394  
Velvety cheesecake topped with fresh strawberry glaze, served on a crumbly biscuit base.

**Italian Chocolate Mousse** ₹ 394  
A rich and creamy Italian chocolate mousse made with high-quality dark chocolate and whipped cream, served chilled for a luxurious finish

**Traditional Pancake with Maple Syrup** ₹ 394  
Fluffy pancakes served warm, drizzled with pure maple syrup, perfect for a sweet ending.

**Brownie Sizzler with Vanilla Ice Cream** ₹ 295  
Warm, fudgy brownie served with a scoop of creamy vanilla ice cream, drizzled with chocolate sauce.

**Ice Cream** ₹ 165  
Vanilla | Chocolate | Strawberry | Butterscotch  
Classic ice cream available in a variety of flavors, perfect for a refreshing treat.

We loved having you!  
**See you soon**  
for another memorable experience

thank  
you

Government taxes apply.

We add a 2% service charge, however, if you are dissatisfied with the service, we will remove it from your bill.

f / thegardenkolkata/  
@thegardenkolkata  
@TheGardenKolkata