

THE NEST

at



SHAMBHALA

A place of peace, tranquility and happiness



At The Nest

We're reimagining what a restaurant can be, not just a place to eat, but a place to feel. Tucked away in lush greenery, surrounded by the fresh scent of leaves and flowers, and the soft songs of birds in the distance, it's a space where nature and nourishment come together.

Step inside and you're greeted with the warm, familiar aroma of home-style cooking, the kind that instantly makes you feel at ease. Our menu is all about comfort food that is thoughtfully prepared using fresh, seasonal ingredients straight from the farm. Whether you're digging into creamy butter paneer, crispy fried chicken, wholesome dal khichdi, or a bubbling-hot pizza, every dish brings that sense of home, cozy, hearty, and deeply satisfying.

With its rustic charm, soft lighting, and relaxed vibe, The Nest feels like a warm hug after a long day. It's a place where you can slow down, relax and unwind. The food is lovingly prepared, with every dish offering the perfect balance of warmth, flavour, and soul-satisfying goodness.

At Nest you can enjoy the simple pleasures of life, and leave with a full belly and a contented heart.

MOCKTAILS

ITALIAN VILLA 300

Peach ,orange, Cranberry, Tripal Sec

LILIKOI 300

Passion Fruit Pineapple, Lemon Mint Sada

LITCHI DE COCA 350

Litchi, Coconut Water, Rose

PICANTE GUAVA 300

Guava Juice, Jalapenpo, Coriander, Hurbs

LEMON GRASS 300

Coconut Water, Lemon Grass, Hurbs

CRANBERRY SOUR 285

Cranberry Juice Sweet & Sour, Salt

ISLAND BLISS 300

Passion Fruit, Curraco, Pineapple, Sparkling Water

BLUE LAGOON 300

Curaco, Sweet Sour & Lime Fizze

CUCUMBER COOLER 300

Green Apple Cucumber& Fize

PINA COLADA 350

Pineapple Coconut Milk & Fresh Cream

PINK LADY 300

Pineapple, Watermelon, Strawberry

CITRUS AMERICANO 300

Watermelon, Coffee & Orange Juice

FRUIT PUNCH 300

Vanilla Ice Cream Strawberry & Juice

SPICY GUAVA 300

Chef Special Hurbs & Chilli Souce Guava Juice

LEMON ICE TEA 210

Home Made Lemon Tea Mint &lemon

PEACH ICE TEA 210

Peach & Lemon Mint

SODA / FRESH JUICE

FRESH LIME SOSA 170

Mix Of Sweet & Sour

FRESH LIME WATTER 140

Mix Of Sweet & Sour

GREEN APPLE SODA 170

Greenapple Syrup & Soda/ Ginger Ale

ORANGE JUICE 215

Fresh Orange

WATERMELON JUICE 215

Fresh Watermelon

PINEAPPLE 215

Fresh Pineapple

MOJITO

MINT MOJITO 285

Refreshing Mint Lime Drink

WATER MELON 285

Mint Lime Watermenolen Refreshing

KIWI 285

MINT LIME KIWI REFRESHING

STRAWBERRY MOJITO 285

Mint Lime Strawberry Refreshing Drink

GREEN APPLE MOJITO 285

Mint Lime Green Apple Refreshing

RASBERRY MOJITO 285

Mint Lime Raspberry Refreshing

BLUEBERRY MOJITO 285

Mint Lime Blueberry Refreshing

ICE LATTE

ICE LATTE 250

Cold Milk Coffee

TIRAMISU 250

Cold Milk Coffee Tiramisu Syrup

HEZALNUT 250

Cold Milk Cofffe & Hezalnut Syrup

FRENCH VANILLA 250

Cold Milk Coffee & Vanilla Syrup

HOT COFFEE

AMERICANO 110

Cold Milk Coffee

CAPPUCCINO 150

Cold Milk Coffee Tiramisu Syrup

ESPRESSO 80

Expresso Coffee Short

HOT CHOCOLATE MILK 240

Shambhala Special Dark Chocolate & Hot Milk

MILK SHAKE'S

FUGGE BELGION CHOCOLATE 300

Melted Belgian Dark Chocolate With Milk & Ice Cream

BANANA CARAMEL 300

Banana Caramel Souce Milk & Ice Cream

CARAMEL BUTTER SCOTCH 300

Butter Scotch Caramel Milk & Ice Cream

MANGO 300

Fresh Mango Pulpe Milk & Ice Cream

STRAWBERRY 300

Strawberry Crush Milk& Ice Cream

PINEAPPLE 300

Pineapple Crush Milk & Strawberry

OREO 300

Oreo Cookies Milk & Ice Cream

NUTELLA CHOCOLATE 300

Nutella Chocolate Milk & Ice Cream

OREO & NUTELLA 300

Nutella Chocoalate Oreo Cookies Milk & Ice Cream

BADAM 300

Badam Syrup & Vanilla Ice Cream & Milk

BANANA BERRY SMOOTHIES

STRAWBERRY 350

Banana Strawberry Crush Milk & Frappe Mix

BLACK CURRENT 350

Banana Black Currant Crush Milk & Frappe Mix

MANGO 350

Banana Mango Crush Milk & Frappe Mix

CHOCOLATE 350

Banana Chocolate Milk & Frappe Mix

MIXBERRY 350

Banana Berrymix Souce Milk & Frappe Mix

FRAPPE /COFFEE

TRES LECHES 350

Mix Of Sweet & Sour

ROSE TRES LECHES 350

Mix Of Sweet & Sour

COLD COFFEE 300

Mix Of Sweet & Sour

COLD COFFEE WITH ICE CREAM 300

Mix Of Sweet & Sour

BRAWNIE WITH COLD COFFEE 300

Coffee Milk & Ice Cream Brae-nie

CAFÉ FRAPPE 300

Fresh Orange

HAZELNUT FRAPPE 300

Fresh Watermelon

LEMONNADE COLD BREW 300

Fresh Orange

CRANBERRY COLD BREW 300

Fresh Watermelon

TEA

MASALA TEA 110

BLACK TEA 90

GINGER TEA 110

OTHER BEVERAGES

DITE COKE 160

RED BULL 190

WATER BOTTLE 50

SODA CLUB 50

FRUITE JUICE 115

750ML SOFT DRINK 200

SOFT DRINK CAN 160

650ML SOFT DRINK 180

250ML SOFT DRINK 140

LASSI 210

BUTTER MILK 150

TONIC WATER 180

GINGER ALE 210

HOT MILK 125

Bowl & Leaf

SOUPS

Veg-270 | Chicken - 310 | Prawns - 370

CLEAR SOUP

A simple light clear soup

TOM YUM SOUP

Traditional thai chilli broth flavoured with galangal and kaffir lime

EIGHT TREASURE SOUP

Chopped carrots, beans, mushroom and other seasonal vegetables in a creamy comfort soup sprinkled with almond silver

MANCHOW SOUP

All time favourite soup of chinese cuisine

HOT & SOUR SOUP

A tangy and spicy preparation of soup

LEMON CORIANDER SOUP

A refreshing combination of lemon and coriander with finely chopped veggies

SWEETCORN SOUP

A Chinese style thick and mild soup loaded with sweet corn

TOMATO SOUP

An all time favourite soup made with fresh tomatoes

CREAM OF BASIL SOUP

Our signature creamy soup flavoured with fresh basil

MINESTRONE SOUP

An Italian origin thick soup with veggies and an addition of pasta

ZUPPA DI GAMBERI

A sicilian prawn soup with cherry tomatoes, parsley, garlic and oregano

SEAFOOD CORIANDER SOUP

Fish prawn thick soup flavoured with fresh coriander

SALADS

GREEN SALAD

Crunchy and healthy salad with green vegetables

190

PUNJABI SALAD

A traditional Indian salad made with fresh vegetables, cut in finger style with flavorful spices

200

PEANUT MASALA

A delicious salad made with crunchy peanuts, spices, and herbs, mixed with kachumber salad

225

KACHUMBER SALAD

A simple and minty salad containing fresh veggies, mixed with spices and a touch of lemon juice

225

FRUIT SALAD

Choice of seasonable fruit with lemon juice, honey and black pepper

225

MISTA SALAD

A colourful medley of fresh seasonal greens with a light vinaigrette

390

RUSSIAN SALAD

Creamy mayo based salad with vegetables & juicy pineapple bits

220

GREEK SALAD

Sliced cucumbers, tomatoes, green bell pepper, red onion, olives, and feta cheese

390

GREEK PASTA SALAD

Chilled Pasta Tossed with olives, veggies, & tangy greek dressing

355

FATTOUSH SALAD

Crispy iceberg, black olive, cucumber, bell pepper topped with toasted pita in sumac dressing

390

CAESAR SALAD VEG/CHICKEN

Lettuce leaves, black olive, parmesan cheese shaving, crunchy croutons with a creamy mustard and mayonnaise dressing

450/550

HEALTHY EGG SALAD

Creamy and chunky egg salad with bell peppers, Lettuce, yogurt, mustard and almost no mayo. So much flavour, you will love it!

470

PREPARATION TIME - 15/20 MINS

PRICES ARE EXCLUSIVE OF APPLICABLE TAXES AND SERVICE CHARGE AT 5%. SERVICE CHARGES WILL BE APPLICABLE ONCE THE ORDER IS PLACED.

CLAY OVEN

PANEER TIKKA

Tender cubes of cottage cheese marinated in curd and Indian spices

450

PANEER LEBANESE TIKKA

Tender cubes of cottage cheese marinated in creamy sauce and cooked in tandoor

470

PANEER MALAI TIKKA

Tender cubes of cottage cheese marinated in creamy sauce and cooked in tandoor

470

PANEER HARIYALI TIKKA

Tender cubes of cottage cheese marinated in curd, green chutney and Indian spices

450

PINEAPPLE TIKKA

Tender cubes of Pineapple marinated in curd and indian spices

450

PANEER LEMON CORIANDER TIKKA

Tender cubes of cottage cheese marinated in curd, lemon juice, coriander paste and Indian spices

450

MUSHROOM TIKKA

Tender cubes of Mushroom marinated in curd and indian spices

450

MALAI BROCCOLI

Broccoli marinated with cashew nut paste and creamy sauces

450

TANDOORI SALAD

Assorted boiled vegetables marinated with cashew nut paste

450

SOYA CHAAP

Tender cubes of soya marinated in curd and indian spices

460

MAKHMALI SEEKH KEBAB

Grated paneer kebab made with spices

450

VEG COCKTAIL SEEKH KEBAB

A flavorful appetizer made by skewering a blend of vegetables, spices, and herbs

450

VEG SEEKH KEBAB

A delicious starter made using mixed vegetables and spices, grilled in tandoor

450

PAN FRIED

VEG PLATTER

Choice of chef indian fried and tandoor starters

1199

PANEER CROQUETTES

Minced paneer mixed with Indian spices, lightly covered with bread crumbs and shallow fried

450

CRISPY CORN

Crisp fried corn cob with corn flour follow with onion, chilli and indian spices ginger garlic paste

400

CHANA ROAST

A crispy, crunchy and flavorful dish made of white chickpeas

430

HARA BHARA KEBAB

Pan fried spiced patties made with spinach and green vegetables

430

CHEESE BALLS

Deep fried potato cheese balls, crispy outside and soft inside

450

DAHI KEBAB

Creamy cutlet patties prepared with yogurt and crumbled paneer with a crisp texture

450

VEG GALOUTI KEBAB

Pan fried cubes of elephant yam, cauliflower carrot and beans mixed with yellow pulse and indian spiced

470

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CLAY OVEN

TANDOORI CHICKEN FULL/HALF	600/400	CHICKEN MALAI TIKKA	475
<i>Chargrilled whole tender chicken marinated with Indian spices</i>		<i>Chicken pieces marinated with cashew nut paste and creamy cheese sauce grilled over charcoal</i>	
CHICKEN HARIYALI TIKKA	475	CHICKEN TIKKA	475
<i>Chargrilled chicken breast pieces marinated in our signature green sauce</i>		<i>Chargrilled chicken pieces marinated with indian spices</i>	
CHICKEN LEMON CORIANDER TIKKA	475	FISH TIKKA TANDOORI	685
<i>Tender cubes of Chicken marinated in curd , lemon juice , coriander paste and Indian spices</i>		<i>Sambal fish millets carefully marinated in a special marinade seasoned with mild spices cooked in a clay oven</i>	
CHICKEN LEBANESE TIKKA	475	FISH AJWAIN TIKKA	670
<i>Fresh cream , curd , lemon juice, and chef secret spices</i>		<i>Fish pieces are marinated with a combination of yogurt and spices infused with a slight flavour of ajwain</i>	
CHICKEN SHAMBHALA TIKKA	475	MUTTON KE SHOLE	630
<i>Chef's special, marinated in secret spices. Char-grilled to perfection</i>		<i>Ground lamb seasoned with special herbs, barbecued on skewers in the clay oven</i>	
BANJARA CHICKEN TIKKA	475	MUTTON SEEKH KABAB	600
<i>Crispy fried potatoes cooked with sesame seeds and sweet and spicy sauce</i>		<i>Chargrilled minced mutton marinated in the blended mixture of spices</i>	
CHICKEN SEEKH KEBAB	475	TANDOORI PRAWNS	950
<i>Chargrilled minced chicken marinated in the blended mixture of spices</i>		<i>Marinated in a spiced yogurt marination and cooked in tandoor</i>	
FISH GARLIC TIKKA	685		
<i>Tender fish chunks infused with garlic oil and grilled to perfection</i>			

PAN FRIED

NON-VEG PLATTER	1499	FISH AMRITSARI	670
<i>Choice of chef indian fried and tandoor starters</i>		<i>Deep fried boneless samal fish marinated with yogurt, herbs and amritsari spices</i>	
CHICKEN CHEESE OMELETTE	540	INDIAN STYLE GRILLED FISH	749
<i>Marinated rich spicy chicken wrapped in omelette</i>		<i>Chargrilled whole tender fish marinated with indian spices</i>	
CRISPY CHICKEN	450	MUTTON RARA	600
<i>Thin slices of chicken breast, marinated and fried</i>		<i>Made in gravy soaked with rare spices and pan tossed to perfection</i>	
FISH FINGER	670	CHAPLIKABAB	760
<i>Finger sized fillets of samal fish coated with bread crumbs and deep fried</i>		<i>Ground mutton with scrambled egg ginger garlic paste, finely chopped coriander, chilli flakes, dried pomegranate seeds and special indian spices</i>	
CHOICE OF OMLET	200		
<i>Farm fresh eggs cooked your way with classic Indian toppings like onions, tomatoes, green chillies, fresh coriander or cheese.</i>			

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Around the world

CONTINENTAL

PANE AGLIO BURRO & FORMAGGIO 300

Garlic bread with butter and cheese

BRUSCHETTA CLASSICA 350

Crunchy crostini with chopped tomatoes, onion, celery, garlic and basil

NACHOS VEG/CHICKEN 370/450

A North Mexican dish that consists of tortilla chips topped with grated cheese and served with tomato salsa sauce and cheese dip

SAUTÉED VEGETABLES 400

Exotic vegetables stir fried in butter/olive oil with salt and black pepper

POLPETTE DI SPINACI 410

Fresh spinach and cheese balls served with a spinach cheese dip

MOROCCAN COTTAGE CHEESE STEAK 590

Cottage cheese stuffed with mushroom and spinach topped with spicy moroccan sauce served with butter pepper rice

GRILLED VEGETABLES IN 550

PESTO SAUCE

Char grilled exotic vegetables tossed in homemade pesto sauce

BBQ COTTAGE CHEESE 450

Grilled Paneer served with homemade BBQ sauce

MOZZARELLA CHEESE STICKS 450

Mozzarella cheese stick cover with bread crumbs and deep fried until golden dip served with white mushroom sauce

CHEESE CHERRY PINE STICK 400

Fresh cherry stick with creamy cheese and pineapple

BLACK PEPPER MUSHROOM 450

Chinese sauces with juicy Mushrooms and crispy vegetables

BUTTER GARLIC MUSHROOM 550

Italian style seasonal button mushrooms with a flavour of garlic served with butter pepper rice

BAKED VEGETABLES 499

Exotic and seasonal vegetables in a creamy sauce, baked to perfection

THAI CURRY GREEN/RED 490

Green/Red curry cooked in coconut milk with vegetables, served with steamed rice

CONTINENTAL

CHICKEN SOUVLAKI 599

Grilled chicken marinated with our chef's secret recipe with pita bread, garlic aioli and house salad

STIR FRIED CHICKEN WITH BASIL 590

Sliced chicken tossed with fresh chillies, soya, and fragrant basil

CHICKEN JALAPENO 599

Fresh chicken dip served with white mushroom sauce

BBQ CHICKEN 599

Grilled chicken served with homemade BBQ sauces

BRAISED CHICKEN IN SMOKED 590

CHILLI SAUCE

Diced chicken marinated, fried and tossed in a spicy sauce

BLACK PEPPER CHICKEN 590

Chinese sauces with juicy tender chicken and crispy vegetables

PAN FRIED BARBEQUED FISH 690

Pan seared fish in a cumin flavoured barbecue sauce/peri peri /chilli mayo sacue/lemon garlic

FISH & CHIPS 740

A popular dish consisting of crispy fried fish sticks along with a serve of chips

GOLDEN FRY PRAWNS 950

A luscious dish made with prawns marinated in special battered paste and deep fried until golden

CHICKEN IN ROASTED GARLIC SAUCE 590

Sliced chicken tossed in a roasted garlic and tobanjan sauce

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Around the world

THAI CURRY (GREEN/RED) CHICKEN/PRAWNS 599/950
Green/red curry cooked in coconut milk with vegetables and served with steamed rice

MOROCCAN CHICKEN STEAK 650
Chicken steak in black pepper sauce, served with rosemary potato and grilled vegetables

GRILLED CHICKEN 650
Chicken breast marinated with Italian spices, served with chef's special sauce, mashed potatoes and grilled vegetables

PAN ASIAN

DRAGON PANEER 450
Paneer, chinese sauce, dry fruits, corn flour, english vegetables

CHILLI PANEER 430
Cubes of fried crispy paneer tossed in Indo-Chinese spicy sauce

CRISPY CORN CHILLI PEPPER 410
Crisp fried corn kernels tossed with fresh chillies, scallions and seasoning

ASSORTED VEGETABLE KOTHE 410
Indo-Chinese appetizer loaded with variety of fresh vegetables

SWEET AND SPICY HONEY CHILLI POTATOES 410
Crispy fried potatoes cooked with sesame seeds and sweet and spicy sauce

JIANG'S CHILLI COTTAGE CHEESE 490
A time tested preparation of cottage cheese strips, soy sauce, green chillies and vinegar

 **HONEY CHILLI LOTUS STEM** 450
Deep fried crispy lotus stem in sweet chilli honey sauce

CHEESE BELL PEPPER ROLL 450
Bell pepper, shredded carrots, Chinese cabbage, baby corn, and glass noodles tossed with soy and ginger, folded in wonton skin and crisp fried

CHILLI CHANA 430
Crispy chickpeas tossed with fresh chillies scallions and seasonings

VEG MANCHURIAN 450
Fried vegetable balls in a sweet, spicy and tangy sauce

SLICED FISH IN CHILLI BASIL SAUCE 720
Sliced fish marinated, fried, and tossed with fresh chillies, basil and soya

GRILLED FISH 749
Fish fillet marinated with moroccan spices served with chef's special sauce, mashed potatoes and grilled vegetables

BUTTER GARLIC PRAWNS 950
Pan fried prawns with a flavour of garlic served with butter pepper rice and grilled vegetables

CRISPY VEGETABLES WITH SALT & PEPPER 410
Carrots, potato aubergine and capsicum crisp fried and tossed with black pepper and fresh chilli sauce

ASSORTED VEGETABLES IN KONJEENARO SAUCE 410
Assorted crispy fried vegetables tossed with onions, salt, pepper and chilli flakes

ASSORTED VEGETABLES IN CHILLI PLUM SAUCE 410
Assorted wok tossed crispy veg with sweet and spicy plum sauce

 **SICHUAN CHILLI BABY CORN** 470
Creamy and chunky egg salad with bell peppers, Lettuce, yogurt, mustard and almost no mayo. So much flavour, you will love it!

CLASSIC VEGETABLE SPRING ROLLS 410
Shredded carrots, chinese cabbage, baby corn, and glass noodles tossed with soy and ginger, folded in popine skin and crisp fried

WATER CHESTNUT IN PLUM SAUCE 450
Shredded carrots, chinese cabbage, baby corn, and glass noodles tossed with soy and ginger, folded in popine skin and crisp fried

EXOTIC VEGETABLES IN BLACK PEPPER SAUSE 450
Babycorn, broccoli, asparagus, water chestnuts, fresh mushrooms & greens tossed with fresh black pepper, chillies & soya

CRISPY CHILLI POTATO 410
Diced potatoes, crispy fried and tossed in a hot garlic sauce

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Around the world

PAN ASIAN ▲

CHILLIEGG

Crispy fried egg tossed in indo-chinese sweet

549

SWEET & SPICY CHICKEN

Brittle chicken with sweet and spicy plum sauce

590

🌶️ SPICY CHICKEN WINGS

Deep fried chicken wings in chef's secret sauce

599

🌶️ JIANG'S CHILLI CHICKEN

A time tested preparation of chicken strips, soya sauce, green chillies and vinegar

590

BBQ CHICKEN WINGS

Crispy baked chicken wings smothered in a sweet and tangy homemade barbecue sauce

590

CHICKEN LOLLIPOP

A hot and spicy appetizer made with drumettes or whole chicken wings

590

CLASSIC CHICKEN SPRING ROLLS

Shredded carrots, chinese cabbage, baby corn, shredded chicken, and glass noodles tossed with soy and ginger, folded in popine skin, and crisp fried

590

WINGS OF HEAVEN HONG KONG STYLE

Marinated chicken wings fried and tossed in a soya flavored sweet and sour sauce with garlic and dry red chillies

590

CHICKEN 65

A tangy, spicy, and mouth-watering preparation of deep fried chicken

590

DICED CHICKEN HUNAN STYLE

Diced chicken stir fried in a hunan style soya and chilli sauce

590

CHILLI CHICKEN

Crispy fried chicken tossed in Indo-Chinese sweet and sour chilli sauce

590

PRAWNS

Pepper Salt/Hunan Style/Chilli Plum

950

🌶️ PAN FRIED ASIAN CHILLI FISH

Pan seared fish finished with hoisin and house chilli sauce and sour chilli sauce

690

🌶️ SINGAPORE CHILLI PRAWNS

Prawns stir fried in Singapore style with fresh chillies, onions and celery

950

FISH TAIPEI

Taipei speciality fish tossed with chilli oil and scallion

690

KONJI CRISPY LAMB

Julienne crispy Lamb tossed in sweet & spicy sauce

950

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Around the world

DIMSOMS/DUMPLING/MOMOS



WATER CHESTNUT DIMSUM

450

Chopped water chestnut and spinach
corn flavoured with five spices

THAI STYLE VEGETABLE DUMPLING

410

Steamed spiced dumplings flavoured with kaffir lime

CORN & WATER CHESTNUT DUMPLING

450

Chopped water chestnut and corn
flavoured with five spices

BASIL FLAVOURED

410

VEGETABLE DUMPLING

Bok choy, broccoli, Chinese cabbage,
and carrot steamed and flavoured with basil

VEGETABLE CHILLI SOYA DUMPLING

450

Vegetable and corn kernel dumplings
deep fried tossed with fresh chilies and soya sauce

DIMSOMS/DUMPLING/MOMO



THAI UP CHICKEN DIMSUM

410

Dimsum filled with a chicken minced,
black pepper and special vegies

THAI STYLE CHICKEN DUMPLING

490

Steamed spiced dumplings
flavoured with kaffir lime

BASIL FLAVOURED CHICKEN DUMPLING

490

Bok choy, broccoli chinese cabbage, and carrot
steamed and flavoured with basil

CHICKEN & STRAW MUSHROOM SIU MAI

490

Open steamed dumplings flavoured
with fresh basil leaves

PRAWN HAR GOW

790

Minced prawn and water chestnut
covered in translucent wraps and steamed

SMALL BITES

PANEER PAKODA

225

Cottage cheese fritters coated in gram flour
and deep fried until golden

ASSORTED VEG PAKODA

220

A crunchy mix of deep fried seasonal
vegetable fritters

SUPER FRIES

250

Cutting fried potato serve with cheese/pico/olive

MAGGIE

Masala - 200 | Cheese - 220 | Veg - 260

FRENCH FRIES

225

Golden crispy potato fries with a pinch of
classic seasoning

CHEESE BALLS

370

Crisp on the outside, molten cheesy
goodness inside

CHEESE, CHERRY & PINEAPPLE STICKS

400

A sweet & salty classic party skewer on a toothpick

SANDWICH

Cheese - 200 | Veg - 200 | Chicken Cheese - 240 | Coleslaw - 200

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Around the world

RICE

Veg-499 | Chicken - 599 | Prawns - 950 | Eggs - 550

GINGER & CAPSICUM FRIED RICE

Juliennes of ginger, capsicum tossed with rice

CELERY & CHINESE CABBAGE FRIED RICE

Wok tossed rice with celery, cabbage and garlic

ORIENTAL POT RICE

Mildly flavoured rice cooked in oyster sauce topped with exotic vegetables

FRIED RICE

Preparation of rice stir fried in a wok with Indian spices and a hearty mix of vegetables

SOZO POT RICE

Delicately prepared steamed rice flavoured with garlic and chili topped with exotic vegetables

STIR FRIED ORIENTAL RICE

Fried rice flavoured in maggie seasoning sauce with exotic vegetables

RISOTTO

ASPARAGI

520

Creamy rice with asparagus, onion cream, parsley and parmesan cheese

FUNGHI PORCINI

290

Creamy rice served with porcini mushrooms, champignon mushroom, garlic cream and parmesan cheese (Also available with truffle oil)

ROSSY

520

Creamy arborio rice with cheese and beetroot flavour

GALLUZZU ▲

620

Creamy rice with roasted chicken, thyme peas onion, mushroom white wine and cream

GAMBI ▲

720

Creamy arborio rice with cheese, cream and prawns

NOODLES

CHOICE OF WHITE NOODLES

Veg-499 | Eggs - 550 | Chicken - 599 | Prawns - 950

DOUBLE PAN-FRIED NOODLES

Semi crisp noodles topped with vegetables in a semi dry sauce

WOK TOSSED HAKKA NOODLES

A noodles preparation with vegetables

CHILLI GARLIC NOODLES

A variation of the Indo-Chinese hakka noodles with fresh garlic and red chilli flakes

SCHEZWAN NOODLES

Made with boiled white noodles, vegetables and spicy scheszwan sauce

GOEW THEOW PHAD KI NOODLES

Stir fried flat noodles with exotic vegetables in garlic and hot basil

MALAYSIAN STYLE NOODLES

Flat noodles with exotic vegetables in chilli, soya and tomato sauce

PAD THAI NOODLES

Stir fried flat noodles with exotic vegetables in garlic and hot basil

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Around the world

PIZZA

MARGHERITA

Fresh tomato sauce, mozzarella cheese and basil

599

VEGETARIAN

Tomato sauce, mozzarella, bell peppers, olives and broccoli

699

SICILIANO

Spicy tomato sauce, mozzarella, sun dried tomato, garlic and bell peppers

699

PICCANTE

Spicy tomato sauce, mozzarella cheese, green bell peppers, jalapenos, corns and olives

699

FARM HOUSE PIZZA

A cheesy delight loaded with fresh onions, capsicum, tomatoes and mushrooms on a classic crust

699

PANEER TIKKA PIZZA

Tomato sauce, peppers, onion, spicy paneer tikka, green chillies, mozzarella cheese and cilantro

699

BARBEQUE CHICKEN PIZZA

Spicy barbeque chicken, red peppers, olive BBQ sauce and mozzarella



750

CHICKEN TIKKA PIZZA

Chicken tikka, green chillies, onions, capsicum, cilantro and mozzarella



750

CHICKEN LOVER PIZZA

Chicken Tikka, BBQ chicken, chicken skewers



850

CHOICE OF PASTA

Veg- 499 | Chicken - 599 | Prawns - 799

AGLIO OLIO PEPPERONCINI

Traditional South Italian combination of garlic, red chilli, extra virgin olive oil and parmesan

SPAGHETTI CARBONARA

Classic Italian pasta combination with exotic vegetables, black pepper and parmesan cheese

PENNE PUTTANESCA

Penne pasta with diced boneless chicken, red and yellow bell peppers, broccoli, and a creamy tomato thyme sauce

LASAGNE

Layers of homemade pasta baked with tomatoes, mushroom, green peas, red, yellow and green bell peppers, green beans, besciamella sauce and parmesan

FUSILLI FUNCIUSI

Chicken in white wine, cream sauce with garlic, mushrooms and rosemary

PENNE D'VOLA

Cooked with tomato sauce, cream, broccoli, green capsicum and zucchini

PENNE ARRABBIATA

A popular Italian dish that features a sauce made with spicy red chilli peppers, tomatoes and onions

CANNELLONI

Tubes of homemade pasta with spinach, mushroom, tomato sauce, basil, béchamel and parmesan

PREPARATION TIME - 15/20 MINS

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The Indian Table



INDIAN VEG



PANEER BUTTER MASALA

570

Homemade cottage cheese cooked in a tomato, onion and spiced creamy gravy

PANEER LABABDAR

570

Homemade cottage cheese cooked in onion, tomato and cashew nut gravy

SUFYANA PANEER

560

Paneer served in yellow gravy with a flavour of fennel



KADHAI PANEER

575

Paneer cooked with bell pepper in a spicy masala

PANEER BHUNA MASALA

570

A rich and delicious dish with cubed paneer in a thick and spiced bhuna masala gravy

PANEER KOTHMIRI

570

Paneer cooked in flavourful rich coriander gravy

PANEER TIKKA MASALA

590

Cubes of paneer, onions and peppers marinated with yogurt and spices, grilled and then tossed in a creamy tomato based curry

MATAR PANEER MUSHROOM

570

Green peas cooked with cottage cheese & mushroom in a tastefully spiced onion & tomato gravy

KAJU CURRY

595

Creamy kaju butter masala with a rich, tangy, sweet flavorful gravy made with cashews, tomatoes, cream and spices

ANGURI SHAHI KOFTA

560

Grape size paneer kofta served in white gravy

PALAK KUMBH

495

A healthy and luxuriant dish of sauteed button mushrooms and aromatics in a creamy spinach sauce

MIX VEG

495

Seasonal fresh vegetables cooked in mild spices in a yellow gravy

VEG JAIPURI

540

Made with mixed vegetables and paneer cubes in tomato and onion gravy

TAWA PANEER MASALA

570

A semi dry curry with bell pepper, onions, cooked on tawa

LACCHA PANEER

595

Paneer marinated with a special blend of lahori kadai masala, grilled and cooked in rich cashew, tomato and onion gravy

PALAK PANEER

570

Spinach gravy with cottage cheese

SHAHI PANEER

570

Paneer in white gravy made from onion, yogurt and aromatic spices

PANEER PASANDA

590

A delectable dish made from paneer cooked in onion, tomato and cashew nut gravy

VEGETABLE KOFTA

510

Vegetable dumplings dunked in onion and tomato gravy

MALAI KOFTA

570

Crispy deep fried potato and paneer balls (Kofta) served in white gravy

MUSHROOM MASALA

495

A delicious Indian curry made with mushrooms, onions, tomatoes, aromatic spices and herbs

STUFFED TOMATOES

450

Tomatoes filled with paneer, cashew and mawa, mixed with spices and served with tomato & onion gravy

BABY CORN MUSHROOM

550

Mushroom and baby corn cooked with onion, ginger and roasted masala

ANGURI PALAK

500

Grape size paneer kofta served in spinach gravy

DUM ALOO

450

Baby potatoes cooked in a spicy tomato gravy

NAVRATAN KORMA

510

A delicious creamy and aromatic curry made with dry fruits



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The Indian Table



VEGETABLE JALFREZI

Semi dry Indian curry loaded with veggies and paneer cooked together in a tangy tomato sauce

480

SEV TAMATAR

Ratlami Sev cooked in a spicy tomato gravy

400

METHI ALOO

Tender potatoes and flavorful fenugreek leaves from Punjabi cuisine

450

CHOLE MASALA

A dish of white chickpeas in a spicy, creamy tangy gravy

400

ALOO GOBHI MASALA

Cauliflower cooked with potatoes, tomatoes, herbs and mild spices

450

VEG MILONI

A spicy and tasty mixed vegetable based dish

450

JEERA ALOO

Boiled potatoes tossed with cumin seeds and Indian spices

390

BHINDI KURKURI

Spicy, tasty and super crispy fries made with tender okra pods or lady fingers, gram flour and spices

470

GREEN PEAS MASALA

A melange of Indian spices and green peas

450

METHI MATAR MALAI

Methi, green peas and cream in a rich, sweet curry

490

SOYA BUTTER CHAAP

Soya chaap made in tomato gravy with butter cream

500

BHINDI DO PYAZA

A delicious North Indian dish made from okra sautéed with fragrant onions and seasonings

455

DAL



DAL FRY YELLOW

Yellow lentils cooked with tomatoes, onions, and spices

370

DAL MAKHNI

Black lentils cooked with mildly spiced onions and red kidney beans in butter and cream

460

DAL HANDI

Yellow lentils cooked in a handi with onions, tomatoes and green chillies

400

DAL TADKA

Yellow lentils cooked with tadka of mustard, cumin, curry leaves, onions, tomatoes and other Indian spices

380

PALAK DAL

Lentils cooked with spinach and tempered with Indian spices

400



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The Indian Table

INDIAN NON-VEG

EGG CURRY

Boiled eggs cooked in mildly spiced onion and tomato gravy

435

EGG BHURJI

Indian style spiced scrambled eggs

350

BUTTER CHICKEN

Chicken cooked in a spicy gravy made from tomatoes and onions

650

CHICKEN GHARWALA

Chicken cooked in village style with desi ghee, tomato and onion gravy

620

MURGH TAWA MASALA

Mild and creamy chicken curry made with yogurt, coriander seeds and spices cooked on a low flame

595

CHICKEN HYDERABADI

Chicken cooked in a rich, spicy and aromatic gravy flavoured with garam masala, coconut and chillies

595

CHICKEN BHUNA

A North Indian preparation of chicken cooked in a gravy mixed with roasted whole spices

595

CHICKEN KOTHMIRI

Chicken cooked in flavourful rich coriander gravy

595

CHICKEN TIKKA MASALA

A rich, creamy and spicy gravy made of onion and tomatoes with chicken tikka

650

CHICKEN SAAG WALA

Chicken cooked in flavorful spinach gravy

650

CHICKEN MUGHLAI

Chicken cooked in a perfectly balanced, rich and creamy sauce with tamed spices

610

MURG HANDI

Mild and creamy chicken curry made with yogurt, coriander seeds and spices cooked on a low flame

595

KADHAI CHICKEN

Chicken cooked with bell peppers in a spicy masala

610

FISH RAI TAMATAR

Sambal fish cooked in mustard oil and tomato gravy

690

FISH MASALA

Fish cooked in a spicy and thick onion gravy with delicious masala

690

MUTTON LAL MAAS

A Rajasthani curry prepared with specialty spices

690

MUTTON BHUNA

North Indian preparation of mutton cooked in a gravy mixed with roasted whole spices

690

MUTTON SAAG WALA

Mutton cooked in flavorful spinach gravy

690

MUTTON ROGAN JOSH

Marinated lamb chunks cooked over slow fire, flavoured with special spices in a thin red gravy with a layer of ghee

690

MUTTON KOTHMIR

Mutton cooked in flavourful and rich coriander gravy

690

KADHAI MUTTON

Mutton cooked with bell peppers in a spicy masala

690

MUTTON TAWA MASALA

A semi dry curry with mutton, bell peppers and onions cooked on a tawa

690



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Accompaniments

BREADS

TANDOORI ROTI	60	MINT PARATHA	85
TAWA ROTI	50	LACCHA PARATHA	85
PLAIN NAAN	70	STUFFED KEEMA PARATHA	140
GARLIC NAAN	95	BREAD BASKET	510
MISSI ROTI	65	CHEESE GARLIC NAAN	105
CHILLI GARLIC NAAN	105	BHATURA	120
MAKKE KI ROTI	80	CHOICE OF KULCHA	120
BUTTER NAAN	80	PLAIN/PANEER/ALOO/VEGETABLE	

RICE AND BIRYANI

STEAMED RICE	255	MUSHROOM TIKKA BIRYANI	490
<i>Simple stove top steamed rice</i>		<i>Delicious and aromatic preparation of rice, mushroom and spices cooked in a traditional dum style</i>	
JEERA RICE	290	PANEER TIKKA BIRYANI	580
<i>Rice seasoned and flavoured with cumin seeds</i>		<i>Delicious and aromatic preparation of rice, paneer tikka and spices cooked in a traditional dum style</i>	
DAL KHICHDI	350	EGG BIRYANI	455
<i>A healthy and wholesome meal made with rice and lentils</i>		<i>Delicious and aromatic preparation of rice, egg and spices</i>	
BUTTER DAL KHICHDI	375	KEBAB BIRYANI	680
<i>A healthy and wholesome meal made with rice and lentils and pure butter</i>		<i>Chicken kebab is marinated and mixed with gravy and long grained basmati rice</i>	
MATAR PULAO	440	CHICKEN TIKKA BIRYANI	660
<i>Pan tossed with rice with whole spices herbs and green peas</i>		<i>Delicious and aromatic preparation of rice, chicken tikka and spices cooked in a traditional dum style</i>	
VEG PULAO	460	CHICKEN DUM BIRYANI	670
<i>Pan tossed rice with vegetables, spices and herbs</i>		<i>Delicious and aromatic preparation of rice, chicken and spices cooked in a traditional dum style</i>	
KASHMIRI PULAO	500	MUTTON DUM BIRYANI	725
<i>Pan tossed rice with vegetable spices and dry fruits</i>		<i>Delicious and aromatic preparation of rice, mutton and spices cooked in a traditional dum style</i>	
VEG DUM BIRYANI	455		
<i>Delicious and aromatic preparation of rice, vegetables and spices cooked in a traditional dum style</i>			

PAPAD AND CURD

MASALA PAPAD	145	PLAIN CURD	110
ROASTED PAPAD	105	VEG RAITA	165
FRIED PAPAD	105	BOONDI RAITA	155
FRUIT RAITA	190	ONION MINT RAITA	165

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The Indian Table

CHAAT

PANIPURI	120	ALOO TIKKI	210
RAJ KACHORI	200	ALOO CHOLE TIKKI	250
DAHI BHALLA	210	BHEL CHAAT	190
DAHI PAPDI CHAAT	200	CHOLE SAMOSE	230
PALAK PAPDI CHAAT	200		

SOUTH INDIAN

COMBO PLATTER (IDLI, VADA, MINI DOSA)	499	FAMILY DOSA	375
LEMON RICE	310	VEGETABLE IDLI	320
PLAIN DOSA	305	IDLI SAMBHAR	290
GINNI DOSA	350	MASALA IDLI	330
MASALA DOSA	335	VADA SAMBHAR	290
SPRING ROLL DOSA	350	ONION UTTAPAM	280
MYSORE MASALA DOSA	335	ONION TOMATO UTTAPAM	290
ONION MASALA DOSA	335	PANEER TIKKA UTTAPAM	340
RAVA MYSORE DOSA	350	RASAM	290
PANEER DOSA	335	MIX VEG UTTAPAM	295
RAVA MASALA DOSA	335	UPMA	225

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Desserts

GULAB JAMUN 190

Deep fried solid dumplings dipped in sugar syrup

SHAHI TUKDA 225

Made with fried pieces of bread dipped in rabdi and topped with dry fruits

DEEP FRIED ICE CREAM 270

Ice cream coated with bread crumbs and deep fried. Served with choice of sauce

SIZZLING BROWNIE WITH 390

VANILLA ICE CREAM

Fudgy brownie with the cool, creamy perfection of vanilla ice cream

SHAMBHALA SPECIAL RABDI 230

(Traditional/ Mango/ Sitaphal)

Shambhala special traditional sweet dish made with full fat milk, sugar, cardamoms and nuts

SHAMBHALA SPECIAL JALEBI 230

Shambhala special traditional sweet dish made with full fat milk, sugar, cardamoms and nuts

CHEF CHOICE OF HALWA 250

Chef choice halwa

CHOICE OF ICE CREAM 145

Vanilla/ Strawberry/Chocolate/Butter Scotch

FRESH FRUIT CREAM 290

Choice of seasonal fruit
Strawberry/Mango / Custard Apple

BAKED YOGURT 300

Greek yogurt with fresh cream, condensed milk

PHIRNI 250

Traditional dessert rich in flavour ground rice cooked in milk

SHRIKHAND 250

Strained yogurt sweetened in rich flavours



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S H A M B H A L A

A place of peace, tranquility and happiness