



Crafted Celebration

Paheli

**FINE DINE
RESTAURANT
MENU**



CHOICE OF SOUPS

₹159

Broccoli Almond Soup

(Smooth, creamy soup with the richness of almonds and nutritious broccoli)

Cream of Mushroom Soup

(Classic thick soup with sautéed mushrooms and cream)

Hot 'n' Sour Soup

(Spicy and tangy Indo-Chinese soup with vegetables)

Cream of Tomato Soup

(Velvety tomato soup with a hint of cream)

Tomato Soup

(Traditional tangy tomato broth with Indian herbs)

CHOICE OF TANDOOR

₹399

Dahi Kabab

(Soft curd patties with mild spices)

Hara Bhara Kabab

(Spinach and green peas cutlet)

Paneer Tikka

(Tandoori-marinated grilled paneer)

Paneer Mustard Garlic Tikka

(Paneer cubes in a pungent mustard-garlic marinade)

Sheek Cheese Kabab

(Skewered kebabs with cheese and herbs)

Maratha Mushroom Tikka

(Spiced mushroom tikka with regional marinade)

Paneer Pahadi Tikka

(Paneer in minty green masala, grilled)

Soya Pahadi Tikka

(Grilled soya chunks in green pahadi marinade)

All prices are in Indian Rupees. Government taxes apply.
A 5% service charge is added, which is entirely at your discretion.



CHOICE OF CHINESE

₹329
(unless marked)

Paneer 65

(Spicy South Indian-style deep-fried paneer bites)

Paneer Chilli

(Indo-Chinese paneer dish in soy-chilli sauce)

Manchurian

(Veg dumplings in a spicy Chinese gravy)

Veg Kothe

(Pan-fried veg dumplings in tangy sauce)

Crispy Baby Corn

(Batter-fried baby corn with spices)

Mushroom Chilli

(Stir-fried mushrooms in hot chilli garlic sauce)

Crispy Corn ₹269

(Golden-fried corn kernels tossed in masala)

Honey Chilli Potato ₹269

(Crispy potato fingers tossed in honey, sesame, and chilli)

NOODLES

₹249

Veg Noodles

(Stir-fried noodles with vegetables and soy sauce)

Hakka Noodles

(Classic Chinese-style stir-fried noodles)

Singhai Style Noodles

(Spicy street-style noodles with Singhai flavours)

Schezwan Noodles

(Noodles tossed in spicy red Schezwan sauce)

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CHOICE OF VEGETABLES

₹299

Hing Dhaniya Aloo

(Asafoetida and coriander-spiced potato curry)

Aloo Jeera

(Cumin-flavored potatoes)

Shahi Gobhi Korma

(Cauliflower in rich white korma gravy)

Gobhi Takatak

(Cauliflower in spicy onion-tomato base)

Gobhi Masala / Mutter / Aloo

(Choice-based cauliflower dish)

Ajwaini Bhindi

(Okra cooked with carom seeds)

Jaipuri Bhindi

(Rajasthani-style stuffed bhindi)

Bhindi Do Pyaza / Masala

(Okra with onion and tomato gravy)

Bhindi Punjabi

(Spiced North Indian okra curry)

Mix Veg

(Assorted seasonal veggies in masala)

Kadhai Veg

(Veggies stir-fried with capsicum in kadai masala)

Veg Kolhapuri / Sev Tamatar

(Spicy mixed veg with Kolhapuri masala or tomato-sev gravy)

Sev Bhaji (Milk) / Gobhi Mutter (Adraki)

(Unique milk-based sev curry or ginger-flavoured gobhi matar)

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SPECIAL VEGETABLES

₹349

Methi Malai Mutter

(Fenugreek and peas in creamy white sauce)

Soya Masala Korma (Mughlai)

(Rich soya curry with royal Mughlai spices)

Soya Korma (Afghani)

(Mild soya curry with Afghani flavours)

Soya Changezi

(Hearty soya gravy with North Indian flair)

Soya Mutter Jilimili

(Soya with peas in a spicy, unique style)

Veg Navratan Korma

(Mixed veggies and fruits in creamy white gravy)

Mushroom Takatak / Masala

(Spicy mushroom curry options)

Mushroom Malai Mutter

(Creamy curry with peas and mushrooms)

Mushroom Mutter Masala

(Spicy onion-tomato mushroom and peas curry)

CHOICE OF KOFTA

₹349

Veg Kofta Curry

(Vegetable dumplings in tomato onion gravy)

Malai Kofta

(Soft koftas in a creamy cashew base)

Haryali Kofta

(Green herb-flavored koftas)

Shahi Kofta

(Royal style koftas in rich, sweet-spicy curry)

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CHOICE OF PANEER

₹449

Paneer Lababdar

(Paneer in a tangy creamy onion-tomato gravy)

Paneer Punjabi

(Classic Punjabi masala curry)

Paneer Bhurji Amritsari / Regular

(Scrambled paneer with onion and tomato — Amritsari style optional)

Paneer Rajwada

(Rich, aromatic royal paneer curry)

Paneer Butter Masala

(Sweet and buttery tomato cream base curry)

Paneer Kadhai

(Paneer with bell peppers in kadai masala)

Paneer Handi

(Clay pot-cooked paneer in thick gravy)

Paneer Angara

(Smoky tandoori-style spicy paneer)

Paneer Shaam Sabera

(Stuffed paneer with dual gravies — sweet & spicy)

Paneer Lahori

(Tangy, spicy Lahori-style paneer)

Kaju Curry (Red/White/Masala)

(Cashew-based curry with choice of gravy)

Simcha Special Paneer

(Chef's special signature paneer preparation)

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CHOICE OF DAL

₹249

Dal Fry

(Tempered yellow dal with spices)

Dal Lahsuniya

(Garlic-flavoured dal)

Dal Tadka

(Dal with ghee, cumin, and red chilli tempering)

Dal Dhaba

(Rustic-style mixed dal)

Dal Makhani

(Creamy black lentils slow-cooked overnight)

Dal Handi

(Mixed dal cooked in a clay pot with Indian spices)

Dal Bukhara

(Luxury black lentil dish, creamy and buttery)

CHOICE OF INDIAN BREADS

Tandoori Roti (Plain/Butter)..... ₹29

(Whole wheat flatbread cooked in a clay oven, served plain or brushed with butter)

Naan (Plain/Butter) ₹59

(Soft, leavened white flour bread cooked in tandoor, with optional butter)

Lachha Paratha ₹59

(Multi-layered flaky wheat bread, pan-cooked with ghee or butter)

Missi Roti (Plain/Butter) ₹49

(Traditional North Indian bread made with gram flour and mild spices)

Chur Chur Naan ₹69

(Crispy, crushed naan stuffed with spiced filling, usually paneer or potato)

Cheese Garlic Naan ₹89

(Soft naan infused with garlic, herbs, and molten cheese)

Bread Basket..... 229

(Chef's selection of assorted Indian breads – ideal for sharing)

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CHOICE OF RICE

Steam Rice ₹179

(Plain long-grain steamed rice, ideal with curries or dal)

Jeera Rice ₹219

(Basmati rice tempered with cumin seeds and ghee)

Veg Pulao ₹219

(Fragrant rice cooked with mixed seasonal vegetables and light spices)

Green Peas Pulao ₹219

(Mildly spiced rice dish with green peas and whole spices)

Masala Rice ₹219

(Spicy and flavorful rice tossed with onions, tomatoes, and Indian masalas)

Curd Rice ₹219

(South Indian comfort dish made with rice, yogurt, and tempered spices)

Hyderabadi Biryani ₹349

(Fragrant basmati rice layered with spicy vegetables, saffron, and herbs—cooked dum-style)

Handi Biryani ₹299

(Aromatic biryani slow-cooked in a sealed clay pot or 'handi' for enhanced flavor)

SALADS & RAITA

Green Salad ₹149

(Fresh mix of lettuce, cucumber, tomato, carrot, and onions)

Kachumber Salad / Punjabi Salad / Cucumber Salad

(Finely chopped mix of raw veggies with lemon juice and mild seasoning)

Veg Raita ₹169

(Curd mixed with grated or chopped vegetables and mild spices)

Boondi / Pineapple / Fruit Raita

(Choice of crisp boondi, juicy pineapple, or mixed fruits in spiced curd)

Cucumber Mint Raita

(Cooling yogurt mix with cucumber, mint, and a hint of roasted cumin)

Papad (Dry/Fry) ₹30

(Crispy lentil wafer, either roasted or deep-fried)

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CHOICE OF DESSERT

₹159

Gulab Jamun

(Milk dumplings in sugar syrup)

Mawa Bati

(Stuffed khoya-based sweet)

Halwa

(Semolina or lentil-based warm dessert)

Ice Cream

(Multiple flavours available)

Hot Brownie

(Warm chocolate brownie, optionally with ice cream)

BEVERAGES

Tea..... ₹79

(Refreshing blend of aromatic teas – Masala, Green, or Regular)

Coffee ₹79

(Freshly brewed, served steaming hot or chilled over ice)

Milk ₹79

(Nourishing plain milk served warm or chilled)

Buttermilk..... ₹79

(Cool, spiced yogurt-based drink; light and refreshing)

Kesar Milk ₹99

(Saffron-infused sweetened milk, served hot or chilled)

Lassi..... ₹99

(Traditional North Indian yogurt-based drink, sweetened & chilled)

Soft Drink..... ₹79

(Choice of Coke / Pepsi / Sprite, etc.)

Mineral Water ₹30

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CHOICE OF MILKSHAKES

₹149

Chocolate

(Smooth blend of milk and chocolate for a rich, indulgent taste)

Vanilla

(Classic creamy shake with the sweetness of vanilla)

Strawberry

(Refreshing mix of milk and strawberries with a fruity twist)

Oreo

(Crunchy cookies blended with ice cream and milk for a delightful treat)

KitKat

(Crunchy KitKat blended into a chilled, chocolatey shake)

Nutella

(Silky smooth shake with the nutty richness of Nutella)

Kesar Pista

(A royal mix of saffron and pistachios with chilled milk)

NON-ALCOHOLIC BEVERAGES

Tonic Water

(Classic carbonated drink with a hint of quinine, ideal with spirits)

Ginger Ale

(Refreshing soft drink with mild ginger flavor, great as a standalone or mixer)

Aerated Water

(Sparkling soda water, the perfect base for mocktails or cocktails)

Red Bull

(Popular energy drink, often enjoyed as a mixer)

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CHOICE OF MOCKTAILS & JUICES

₹199

Mint Mojito

(Refreshing mix of mint, lemon, and soda)

Virgin Mojito

(Classic mojito without alcohol – mint, lime, sugar, and soda)

Blue Lagoon

(Citrusy blue mocktail with lemon and soda)

Fruit Punch

(Fruity blend of mixed juices with a fizzy twist)

Mix Fruit

(Assorted seasonal fruit blend)

Orange

(Fresh or tetra-packed orange mocktail blend)

Mango

(Sweet mango cooler – seasonal)

Strawberry

(Strawberry-based sweet and tangy mocktail)

Watermelon Juice

(Freshly extracted watermelon juice)

Orange Juice

(Pulp-rich or clear orange juice)

Pineapple Juice

(Tropical pineapple juice, sweet and tangy)

Mix Fruit Juice

(Blend of multiple fruits – ideal for a nutritious sip)

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CHOICE OF COCKTAILS

₹249

Margarita

(Tequila, triple sec, and lime with a salted rim)

Mojito

(Rum, lime, mint, sugar, and soda create a crisp refresher)

Cosmopolitan

(Vodka, cranberry, lime, and triple sec for a fruity classic)

Martini

(Gin and dry vermouth, finished with olive or lemon twist)

Manhattan

(Whiskey, sweet vermouth, and bitters for smooth, bold flavor)

Whiskey Sour

(Whiskey, lemon, and sugar syrup shaken into sweet-sour balance)

Tequila Sunrise

(Tequila, orange, and grenadine layered into vibrant citrus delight)

Long Island Iced Tea

(Vodka, gin, tequila, rum, triple sec, and cola blended)

Pina Colada

(Coconut, pineapple, and rum blended into tropical creamy escape)

Bloody Mary

(Vodka, tomato juice, lemon, and spices for savory kick)

Old Fashioned

(Whiskey, bitters, and sugar stirred with ice and orange)

Daiquiri

(Rum, lime juice, and sugar shaken into a crisp, citrusy sip)

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Thank you

for dining with us.

We look forward to serving you again.

