



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)*



# 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)



# 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)



## 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)*



# 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)*



# 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)

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



# 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)*



# 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



# 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)*



# 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)



# 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)

Thank you

for dining with us.

We look forward to serving you again.

