



WELCOME TO THE MOUNTAIN CHEF'S

.....
*Your Journey to Culinary Elevation
Begins Here*
.....

At **The Mountain Chef** every meal is more
than just food it's a journey
Each dish is thoughtfully created to delight your senses
offering a harmonious blend of tradition and creativity
inspired by the beauty and majesty of nature's highest peaks
We invite you to explore our menu savor
each bite and join us in our love for the art of food
Thank you for choosing
The Mountain Chef -
where every meal is a journey worth savoring

Freshly Cooked with Care –
Kindly Allow 15–20 Minutes
At

The Mountain Chef's,
we take pride in preparing your food fresh and with love.

Some dishes may take **15 to 20 minutes**
as they are made to order, ensuring the best taste and quality.

We truly appreciate your patience and understanding.
Your delicious meal will be worth the short wait.



BEVERAGE

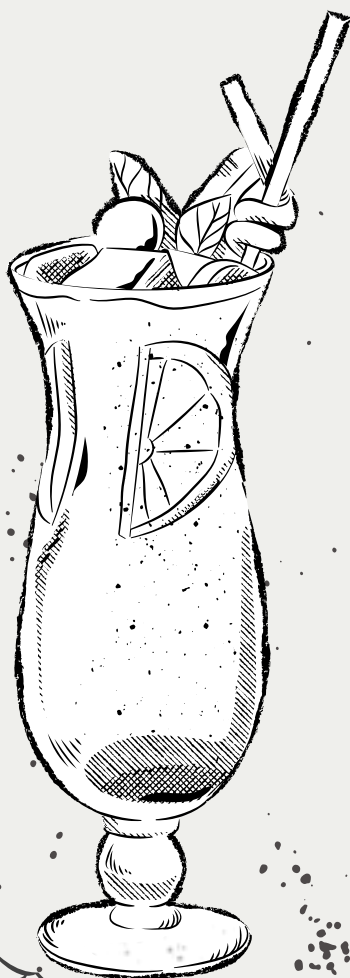
MENU

TEA

Jaggery	119
Masala	119
Lemon Honey	119
Black	99
Green	99

SHAKE

TMC Special	219
Hazelnut	199
Classic Chocolate	189
Oreo Delight	189
Berry Bliss	189



Coffee

Coffee	145
BLACK	119

Cold

Tmc special cold	149
Iced Americano	99

MOCKTAILS




Virgin Mojito	189
Nojito	189
Fresh Lime Soda	179
Cucumber Cooler	189
Fruit Punch	199
Mint Lemon Cooler	179
Blue Lagoon	179
Aerated drink	59
Peach Iced	179
Kiwi Fizz	189

MENU

SOUP




Mountain Chef's

A flavorful medley of seasonal vegetables aromatic spices

	VEGETABLE	219
	CHICKEN	239
	PRAWN	269




THAI TOM YUM

Traditional sour and medium spicy soup

	VEGETABLE	219
	CHICKEN	239
	PRAWN	269



WONTON

Stuffed wonton with a mixture of Shrimp/Chicken
Vegetable seasoned with soy sauce and ginger root

	VEGETABLE	219
	CHICKEN	239
	PRAWN	269



Thukpa

Thukpa is a traditional
Himalayan noodle soup

	VEGETABLE	219
	CHICKEN	229



Lemon Coriander

A refreshing and tangy broth infused with fresh
coriander zesty lemon and mild spices

	VEGETABLE	219
	CHICKEN	229



Fresh Vegetable

Light, healthy soup with fresh
seasonal veggies

	VEGETABLE	219
	CHICKEN	229



Manchow

Tempering with chopped garlic, green chili
and finish with coriander

	VEGETABLE	219
	CHICKEN	229



Hot & Sour Soup


A flavorful Indo-Chinese dish that combines a
spicy and tangy broth

	VEGETABLE	219
	CHICKEN	229

Sweet Corn

A comforting and creamy soup made with sweet corn,
fresh vegetables, and subtle seasonings

	VEGETABLE	219
	CHICKEN	229

	Cream of Tomato Soup	219
	Silky tomato soup with a creamy texture and a hint of herbs	

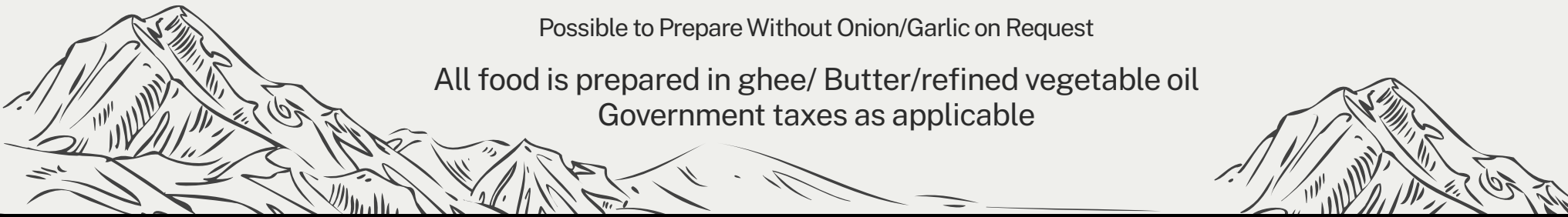
If you are allergic to any ingredients please inform our associate

Healthy prepared| Vegetarian|Non-Vegetarian|Spicy|

Chef Special|TMC Special

Possible to Prepare Without Onion/Garlic on Request

All food is prepared in ghee/ Butter/refined vegetable oil
Government taxes as applicable



SHAWARMA

Signature sauce by Chef
The soul of every Shawarma

<div><div></div><div></div></div> <div>Lebanese Chicken Shawarma</div> <div>Tender grilled chicken wrapped with creamy labneh, fresh veggies and a touch of Middle Eastern spice in soft pita bread</div>	219
<div><div></div><div></div></div> <div>Tandoori Chicken Shawarma</div> <div>Spicy and smoky tandoori-marinated chicken slices wrapped in a soft pita with fresh veggies and creamy sauce</div>	229
<div><div></div><div></div></div> <div>Paneer Shawarma</div> <div>Soft pita wrap filled with spiced paneer fresh veggies and creamy shawarma sauce</div>	219

Pasta

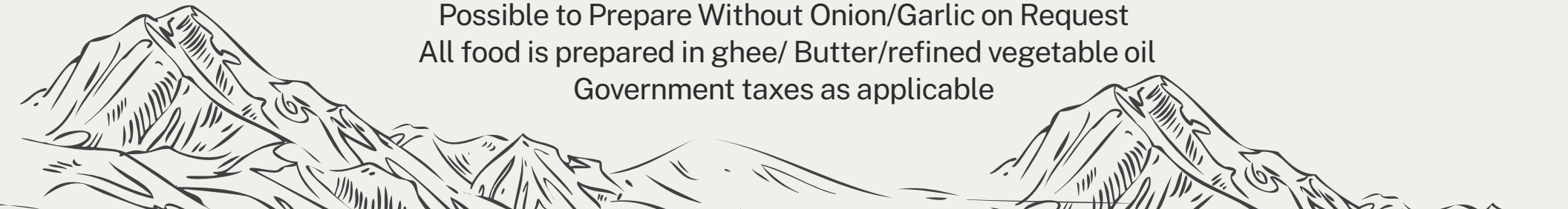
<div><div></div><div></div></div> <div>Penne Alfredo Pasta</div> <div>Creamy penne pasta tossed in a rich Alfredo sauce made with butter cream and cheese</div>	
<div><div></div><div></div></div> <div>VEGGIE</div> <div>CHICKEN</div>	295 335
<div><div></div><div></div></div> <div>Fusilli Arrabbiata Pasta</div> <div>Twisted fusilli pasta tossed in a spicy tangy tomato and chili sauce</div>	
<div><div></div><div></div></div> <div>VEGGIE</div> <div>CHICKEN</div>	285 325

french fries

<div><div></div><div></div></div> <div>Golden crispy potato fries seasoned to perfection and served hot</div>	
<div><div></div><div></div></div> <div>Salt Peri peri Cheese</div>	210
<div><div></div><div></div></div> <div>Cheese Balls</div>	239

Crispy golden-fried cheese-stuffed delights served with tangy dip

If you are allergic to any ingredients please inform our associate
Healthy prepared| Vegetarian|Non-Vegetarian|Spicy|
Chef Special|TMC Special
Possible to Prepare Without Onion/Garlic on Request
All food is prepared in ghee/ Butter/refined vegetable oil
Government taxes as applicable



SALAD

Mountain Chef’s house Healthy Bowl
A protein-packed bowl with fresh veggies and nutritious greens in a light dressing

- VEGGIES
- CHICKEN

345
375

South Touch
Appetizer

- Spice-Tossed Panner-65

Crispy, golden cubes of cottage cheese tossed in a fiery blend of South Indian spices,finished with curry leaves and a hint of tang.

379
- Spice-Tossed Gōbī-65

Golden fried cauliflower florets tossed in a spicy, tangy sauce. A flavorful starter full of crunch and zest

329
- Mushroom kalli mirch fry

Crispy mushrooms tossed in South Indian spices, curry leaves, and a bold kick of black pepper. A flavorful starter or side

369
- Kaali Mirch Murgh

chicken tossed in South Indian spices, curry leaves, mustard seeds, and a bold kick of black pepper

389
- Spice-Tossed Murgh-65

Chicken pieces deep-fried and tossed in spicy South Indian masalawith aromatic curry leaves.

389
- Spice-Tossed Prawns-65

Crispy prawns tossed in South Indian spices with aromatic curry leaves. Fiery, flavorful, and perfect as a starter

499

North Touch

- Bhuna Panner Bites

Flavorful Punjabi-style spiced paneer, served with mini Laccha Parathas. Perfect to start your meal

349
- Bhuna Murgh Bites

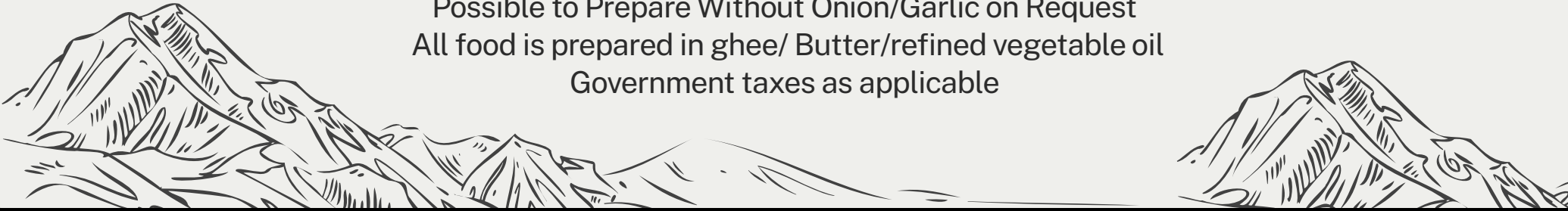
Spiced, shredded chicken served with mini Missi Roti
A Punjabi delight to kick start your meal

379
- Keema Pav Bites


Flavorful minced meat, perfectly spiced, served with soft pav
A North Indian street food favorite

399

If you are allergic to any ingredients please inform our associate
Healthy prepared| Vegetarian|Non-Vegetarian|Spicy|
Chef Special|TMC Special
Possible to Prepare Without Onion/Garlic on Request
All food is prepared in ghee/ Butter/refined vegetable oil
Government taxes as applicable




KEBAB

- 

Kebab-e-Hara Bhara

Spinach and vegetable kebabs with a rich flavor


295
- 

Vegetable Seekh Kebab

Minced seasonal vegetables mixed with aromatic spices skewered and grilled to perfection

345

MUSHROOM


- 

Afghani Tandoori Mushrooms

Marinated mushrooms grilled in a smoky tandoor for a rich flavor

329

BROCCLI


- 

Tandoori Malai Broccoli

Creamy spiced broccoli grilled in a tandoor served with mint chutney

329

PINEAPPLE


- 

Smoky Grilled Pineapple

Spiced pineapple, grilled to smoky perfection in the tandoor.

329

ALOO

- 

Tandoori Baby Aloo

Smoky, spiced baby potatoes, grilled to perfection with a touch of fresh herbs.

319

If you are allergic to any ingredients please inform our associate
Healthy prepared| Vegetarian|Non-Vegetarian|Spicy|
Chef Special|TMC Special
Possible to Prepare Without Onion/Garlic on Request
All food is prepared in ghee/ Butter/refined vegetable oil
Government taxes as applicable



TANDOOR MAGIC
FLAVORS FROM THE FLAMES
INDIAN APPETIZER TANDOOR
PANNER

<div><div></div><div>Tandoori Malai Paneer Tikka</div><div>Creamy, smoky grilled paneer cubes marinated in rich malai and spices</div></div>	375
<div><div></div><div>Tandoori Paneer Tikka</div><div>Tender cubes of paneer marinated in spices and grilled to smoky perfection</div></div>	355
<div><div></div><div>Tandoori Achari Paneer</div><div>Spicy paneer marinated in tangy achari masala and grilled to perfection</div></div>	359
<div><div></div><div>Tandoor Paneer Sufiyani Tikka</div><div>Soft paneer cubes marinated in a rich blend of creamy</div></div>	385
<div><div></div><div>Tandoori Paneer Hariyali</div><div>Green herb-marinated paneer grilled with aromatic spices</div></div>	375

CHAAP

<div><div></div><div>Tandoori Achari soya chaap</div><div>Tender soya chaap marinated in tangy achari spices grilled to smoky perfection</div></div>	285
<div><div></div><div>Tandoori soya chaap</div><div>marinated in traditional spices and yogurt, grilled to smoky perfection in the tandoor</div></div>	295
<div><div></div><div>Tandoori afghani soya chaap</div><div>marinated in rich, creamy Afghani spices, skewered and grilled to smoky perfection in a tandoor</div></div>	299

If you are allergic to any ingredients please inform our associate

Healthy prepared| Vegetarian|Non-Vegetarian|Spicy|

Chef Special|TMC Special

Possible to Prepare Without Onion/Garlic on Request

All food is prepared in ghee/ Butter/refined vegetable oil

Government taxes as applicable

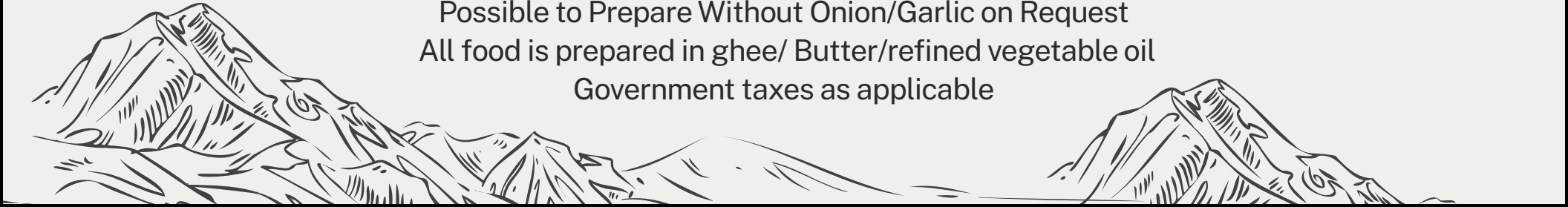
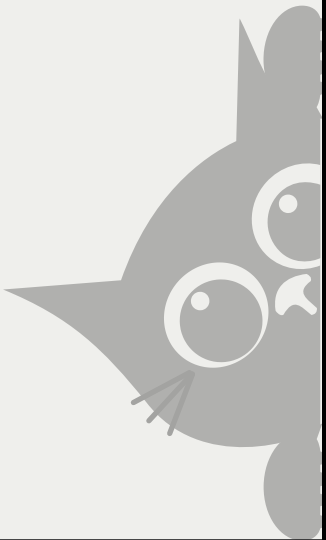
MURGH

<div><div></div><div>Tandoori Murgh</div></div> <div>Tender chicken marinated in yogurt and traditional spices</div>	385/675
<div><div></div><div>Tandoori Afghani Murgh</div></div> <div>chicken marinated in creamy malai cheese and aromatic spices</div>	395/685
<div><div></div><div>Tandoori Murgh tikka</div></div> <div>chicken marinated in yogurt and Indian spices char-grilled to perfection in a traditional tandoor</div>	385
<div><div></div><div>Tandoori Murgh Malai Tikka</div></div> <div>Tender chicken marinated in creamy yogurt mild spices</div>	385
<div><div></div><div>Tandoori Peshawari Murgh Tikka</div></div> <div>Tender chicken marinated in Peshawari spices, grilled to smoky perfection.</div>	419
<div><div></div><div>Tandoori Murgh Achari Tikka</div></div> <div>chicken marinated in a spicy pickled masala grilled to smoky perfection in a tandoor</div>	395
<div><div></div><div>Tandoori Murgh Hariyali Tikka</div></div> <div>chicken marinated in a vibrant blend of fresh mint coriander and traditional spices cooked to perfection in a tandoor</div>	395


FISH

<div><div></div><div>Tandoori Fish tikka</div></div> <div>Tender fish pieces marinated in traditional spices and grilled to smoky perfection</div>	485
<div><div></div><div>Tandoori AfghaniFish Tikka</div></div> <div>Fish marinated in creamy malai cheese and aromatic spices</div>	495
<div><div></div><div>Tandoori Amritsari fish Tikka</div></div> <div>fish marinated in traditional Amritsari spices</div>	495

If you are allergic to any ingredients please inform our associate
Healthy prepared| Vegetarian|Non-Vegetarian|Spicy|
Chef Special|TMC Special
Possible to Prepare Without Onion/Garlic on Request
All food is prepared in ghee/ Butter/refined vegetable oil
Government taxes as applicable




KEBAB

- 

Murgh Seekh Kebab

Minced chicken with a blend of spices grilled until succulent


395
- 

Tandoori Murgh Tangdi Kebab

Juicy chicken drumsticks marinated in a blend of yogurt, aromatic spices


295

Gosht

- 

Tandoori Gosht Seekh Kebab

Minced mutton blended with aromatic spices

485
- 


Tandoori Gosht Sami Kebab

Tender minced mutton skillfully wrapped around skewers slow-roasted in a tandoor for smoky perfection


495

TANDOORI PLATTER

a flavorful assortment of meats paneer or vegetables marinated in spiced yogurt and grilled in a tandoor (clay oven) offering a smoky charred taste

- 

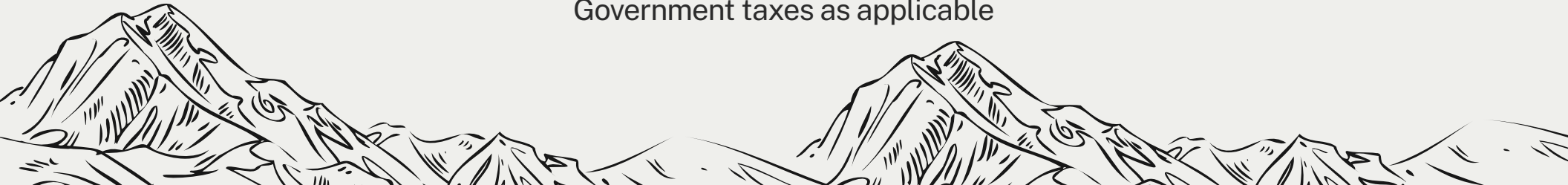
VEGETARIAN

769
- 

NON-VEGETARIAN

989

If you are allergic to any ingredients please inform our associate
Healthy prepared| Vegetarian|Non-Vegetarian|Spicy|
Chef Special|TMC Special
Possible to Prepare Without Onion/Garlic on Request
All food is prepared in ghee/ Butter/refined vegetable oil
Government taxes as applicable



ASIAN NOODLE&RICE

Pan Fried Noodle (chef Special)

Crispy noodles with a flavorful stir-fry Vegetables

- ☐ VEGETABLE
- ☐ CHICKEN

339
369

Classic Noodle

Stir-fried noodles tossed with fresh vegetables and savory sauces
for a timeless Indo-Chinese flavor

- ☐ VEGETABLE
- ☐ CHICKEN

299
329

Hakka Noodles

Stir-fried noodles tossed with vibrant veggies and
seasoned in savory soy and garlic sauce

- ☐ VEGETABLE
- ☐ CHICKEN

299
329

Singapuri Noodles

Spicy stir-fried noodles tossed with colorful vegetables and a tangy slightly
sweet sauce inspired by Singaporean flavors

- ☐ VEGETABLE
- ☐ CHICKEN

319
349

Schezwan Noodle

Spicy noodles in fiery Schezwan sauce

- ☐ VEGETABLE
- ☐ CHICKEN

319
349

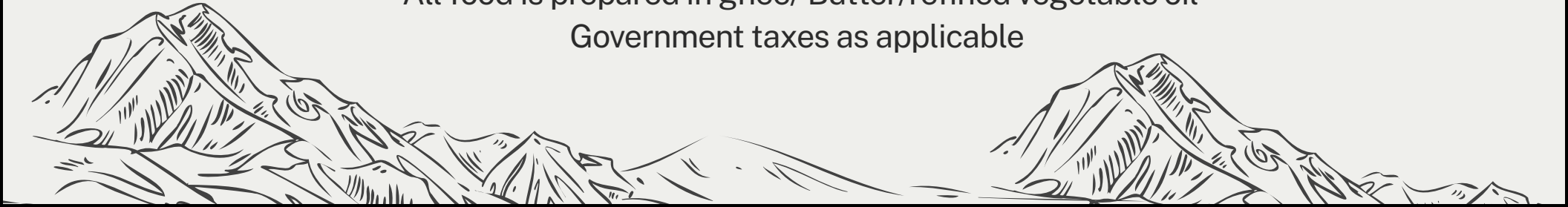
Butter Garlic Noodle

Noodles with rich butter and garlic flavors

- ☐ VEGETABLE
- ☐ CHICKEN

319
349

If you are allergic to any ingredients please inform our associate
Healthy prepared| Vegetarian|Non-Vegetarian|Spicy|
Chef Special|TMC Special
Possible to Prepare Without Onion/Garlic on Request
All food is prepared in ghee/ Butter/refined vegetable oil
Government taxes as applicable



RICE

Classic Fried Rice

Aromatic wok-tossed rice with fresh vegetables soy sauce and subtle spices for a timeless Indo-Chinese flavor

- ☐ VEGETABLE
- ☐ CHICKEN

299
319

Schezwan Fried Rice

Spicy fried rice infused with bold Schezwan sauce

- ☐ VEGETABLE
- ☐ CHICKEN

319
349

Butter Garlic Fried Rice

Aromatic fried rice cooked with butter and garlic complemented

- ☐ VEGETABLE
- ☐ CHICKEN

319
349

Singapuri Fried Rice

RICE tossed with curried powder and light soy

- ☐ VEGETABLE
- ☐ CHICKEN

319
349

Chilli Garlic Fried Rice

Fiery fried rice tossed with bold chilli-garlic sauce crunchy vegetables, and a smoky wok-tossed aroma

- ☐ VEGETABLE
- ☐ CHICKEN

319
349

Egg Fried Rice

Fragrant basmati rice stir-fried with fluffy scrambled eggs, crisp veggies, and aromatic spices for a hearty and flavorful meal

319

If you are allergic to any ingredients please inform our associate
Healthy prepared| Vegetarian|Non-Vegetarian|Spicy|
Chef Special|TMC Special
Possible to Prepare Without Onion/Garlic on Request
All food is prepared in ghee/ Butter/refined vegetable oil
Government taxes as applicable



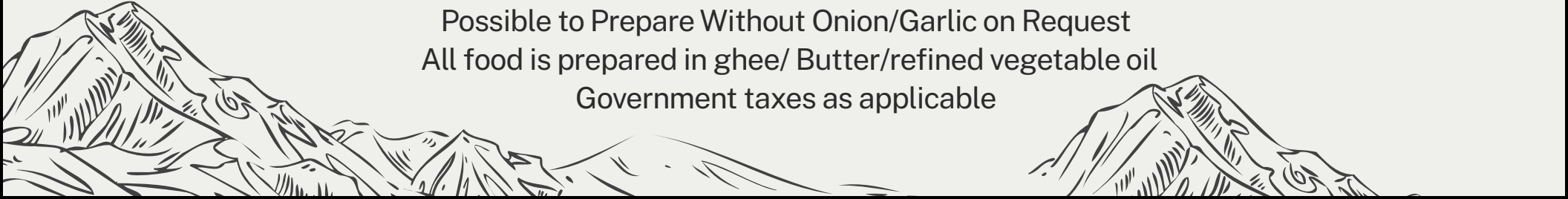
FROM THE WOK

<div><div></div><div>Crispy Corn Salt and Pepper</div><div>American corn coated, deep fried and tossed with tricolor pepper & spring onion</div></div>	319
<div><div></div><div>Crispy Chilli Paneer</div><div>Crispy paneer in a chili-infused sauce</div></div>	379
<div><div></div><div>CRISPY LOTUS STEM</div><div>Crispy lotus stem tossed with sweet & spicy sauce</div></div>	399
<div><div></div><div>CRISP WATER CHESTNUT</div><div>Water chestnut cooked with chili garlic sauce</div></div>	399
<div><div></div><div>ASIAN CRISPY KOTHE</div><div>Crispy stir-fried vegetables in a tangy Asian sauce</div></div>	369
<div><div></div><div>Asian Butter Garlic Mushroom</div><div>button mushrooms tossed in rich garlic butter finished with a hint of soy sauce and spring onions</div></div>	369
<div><div></div><div>Asian Chilli Mushroom</div><div>Tossed mushrooms in a spicy Indo-Chinese chilli sauce with onions and peppers</div></div>	369
<div><div></div><div>Fried Honey Chilli Potato</div><div>Crispy potatoes in honey chili sauce</div></div>	319
<div><div></div><div>Wok Fried Manchurian</div><div>Spicy Manchurian savory sauce</div></div>	329

WOK ON FISH

<div><div></div><div>Hot & Spicy Chilli Fish</div><div>Spicy and tangy fish tossed in a flavorful chili sauce</div></div>	449
<div><div></div><div>Asian-style buttery lemon fish</div><div>tender fish fillet sautéed in buttery lemon sauce with subtle Asian spices</div></div>	469
<div><div></div><div>Fish Hot Garlic Sauce</div><div>fresh fish tossed in a spicy and tangy hot garlic sauce served with authentic Asian flair</div></div>	469
<div><div></div><div>Asian-Style Chilli Prawn</div><div>prawns stir fried in a spicy Asian chili sauce</div></div>	485

If you are allergic to any ingredients please inform our associate
Healthy prepared| Vegetarian|Non-Vegetarian|Spicy|
Chef Special|TMC Special
Possible to Prepare Without Onion/Garlic on Request
All food is prepared in ghee/ Butter/refined vegetable oil
Government taxes as applicable



WOK ON CHICKEN

- Wok Fried Chilli Chicken

389

Spicy chili chicken dry or with gravy
- Wok Fried Chicken Manchurian

389

Juicy chicken pieces tossed in a spicy tangy Indo-Chinese sauce with garlic soy and spring onions
- Crispy Dragon Chicken

389

Crispy chicken in a tangy sauce
- Crispy Honey Sesame Chicken

389

Crispy chicken tossed in a sweet honey sesame sauce topped with sesame seeds
- Kung Pao Chicken

399

Succulent chicken tossed in a spicy and tangy garlic sauce with bell peppers
- Wok Fried Chicken Lollipop

329

Popular deep-fried chicken lollipops
- Wok Fried Chicken Drumsticks

339

Juicy chicken drumsticks wok-tossed with bold Asian spices and aromatic herbs
- Asian Lemon Butter Chicken

389

Tender chicken fillets a zesty lemon-butter sauce with a hint of Asian herbs and spices

FROM THE BOWL
THAI

Thai Red Curry | Thai Green Curry

A rich and aromatic Thai curry made with
curry paste coconut milk and exotic herbs and spices
served with steamed rice

VEG

CHICKEN

415

465

If you are allergic to any ingredients please inform our associate
Healthy prepared| Vegetarian|Non-Vegetarian|Spicy|
Chef Special|TMC Special
Possible to Prepare Without Onion/Garlic on Request
All food is prepared in ghee/ Butter/refined vegetable oil
Government taxes as applicable

ON SIZZLER

ASIAN CHINESE SIZZLER

A sizzling fusion of noodles stir-fried vegetables and your choice of Asian-style sauce served hot on an iron plate with smoky flavors and a fiery aroma

- VEGETARIAN
- NON-VEGETARIAN

395
475

ASIAN CHINESE PLATTER

CHINESE PLATTER

A varied selection of popular Chinese dishes

- VEGETARIAN
- NON-VEGETARIAN

519
579

DIMSUM

Steamed or bite-sized dumplings filled with vegetables, cottage cheese or chicken served with dipping sauces

- VEGETABLE
- COTTAGE CHEESE
- CHICKEN

229
259
279

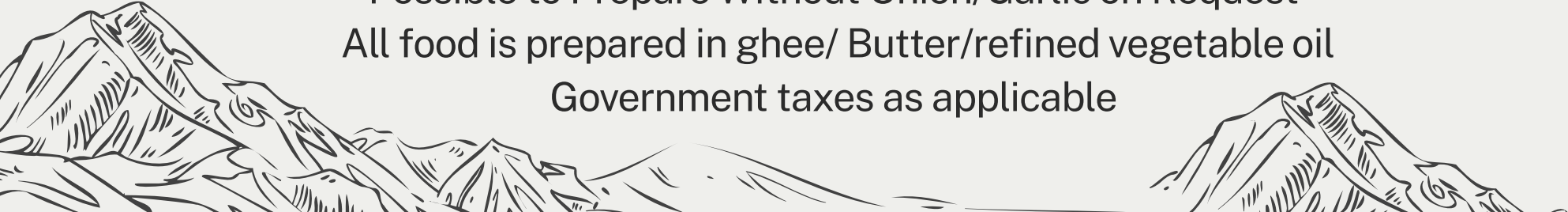
ROLL

Crispy fried roll stuffed with spiced vegetables in Indo-Chinese flavors

- VEGETABLE
- CHICKEN

219
239

If you are allergic to any ingredients please inform our associate
Healthy prepared| Vegetarian|Non-Vegetarian|Spicy|
Chef Special|TMC Special
Possible to Prepare Without Onion/Garlic on Request
All food is prepared in ghee/ Butter/refined vegetable oil
Government taxes as applicable



INDIAN MAIN COURSE

Subzi Shakahari Bhog

<div><div></div><div>Mix veg Navratan</div><div>delightful mix of vegetables cooked in a creamy sauce</div></div>	365
<div><div></div><div>Cashew Nut Curry</div><div>Cashew nuts cooked in a rich creamy mildly spiced gravy</div></div>	395
<div><div></div><div>Mushroom Masala</div><div>Fresh mushrooms sautéed in a spicy onion tomato gravy enriched with aromatic spices</div></div>	375
<div><div></div><div>Kashmiri Dum Aloo</div><div>Tender potatoes in a creamy yogurt and spice gravy offering a mild and aromatic flavor</div></div>	355
<div><div></div><div>Palak Makkai Curry</div><div>Spinach and sweet corn cooked in a creamy spiced gravy</div></div>	365
<div><div></div><div>Bhindi Do Pyaza</div><div>Okra sautéed with onions and spices</div></div>	279
<div><div></div><div>Bhindi Masala</div><div>Stir-fried okra cooked with onions tomatoes and aromatic spices</div></div>	269
<div><div></div><div>Sev tamatar Masala</div><div>Tangy and spiced tomato curry garnished with crispy sev offering a delightful crunch</div></div>	245
<div><div></div><div>Aloo Jeera</div><div>Potatoes sautéed with cumin seeds</div></div>	225

INDIAN DAL

<div><div></div><div>Dal makhani</div><div>Slow-cooked black lentils simmered with butter, cream, and mild spices — a North Indian classic</div></div>	325
<div><div></div><div>Tadka-Style Dal</div><div>Yellow lentils tempered with cumin, garlic and chili finished with ghee for rich flavor</div></div>	245
<div><div></div><div>Dal Jeera Hari Mirch Tadka</div><div>Lentils tempered with cumin and green chilies</div></div>	265
<div><div></div><div>Dal Fry with Garlic Tadka</div><div>Yellow lentils cooked with spices and topped with garlic tempering</div></div>	265

If you are allergic to any ingredients please inform our associate

Healthy prepared| Vegetarian|Non-Vegetarian|Spicy|

Chef Special|TMC Special

Possible to Prepare Without Onion/Garlic on Request

All food is prepared in ghee/ Butter/refined vegetable oil

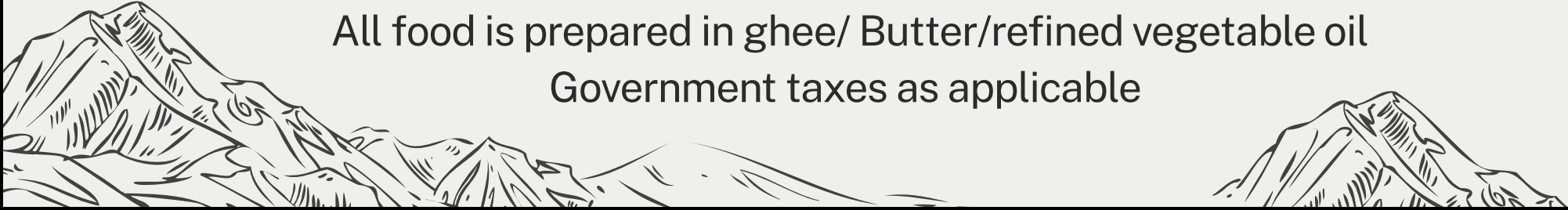
Government taxes as applicable

Swad Bhari Yaadon Ka Safar

PANEER

<div><div></div><div>Butter Paneer</div></div> <div>Delicious paneer in a velvety spiced tomato sauce with a hint of secret ingredients</div>
<div><div></div><div>Malai-e-Kofta</div></div> <div>Soft paneer dumplings stuffed with dry fruits simmered in a rich creamy tomato-cashew gravy</div>
<div><div></div><div>Paneer Butter Masala</div></div> <div>Paneer simmered in a spiced buttery makhani gravy</div>
<div><div></div><div>Matar Paneer Masala</div></div> <div>Cottage cheese and peas in a flavorful masala gravy</div>
<div><div></div><div>Paneer Tikka Masala</div></div> <div>Tandoori paneer tikka in a spiced tomato gravy</div>
<div><div></div><div>Paneer Do Pyaza</div></div> <div>Paneer cooked with onions in a tangy spicy gravy</div>
<div><div></div><div>Paneer Labadbar</div></div> <div>Rich creamy paneer in a tomato-cashew gravy</div>
<div><div></div><div>Paneer Handi</div></div> <div>Soft paneer cubes cooked in a rich, creamy tomato-onion gravy infused with traditional spices</div>
<div><div></div><div>Kadai Paneer</div></div> <div>Paneer cooked with capsicum and onions a spicy gravy</div>
<div><div></div><div>Palak Paneer</div></div> <div>Paneer cubes in a smooth spinach puree</div>
<div><div></div><div>Paneer Bhurji</div></div> <div>Scrambled paneer sautéed with onions tomatoes and spices</div>

If you are allergic to any ingredients please inform our associate
Healthy prepared| Vegetarian|Non-Vegetarian|Spicy|
Chef Special|TMC Special
Possible to Prepare Without Onion/Garlic on Request
All food is prepared in ghee/ Butter/refined vegetable oil
Government taxes as applicable



ROYALTY A TASTE OF TRADITION

MURGH

<div><div></div><div>Tandoori Butter Murgh</div><div>chicken marinated in creamy butter and spices tandoor-grilled and served in a rich gravy</div></div>	495/785
<div><div></div><div>Murgh Tikka Masala</div><div>Tandoori chicken pieces in a spiced creamy gravy</div></div>	475
<div><div></div><div>Murgh De Pyaza</div><div>Chicken cooked with a generous amount of onions</div></div>	465
<div><div></div><div>Murgh Kolhapuri</div><div>Spicy aromatic chicken curry from Kolhapur</div></div>	475
<div><div></div><div>Murgh Lababdar</div><div>A Flavorful chicken simmered in a unique gravy</div></div>	465
<div><div></div><div>Murgh Lahori</div><div>chicken cooked in rich spicy Lahori-style gravy with traditional Punjabi spices</div></div>	465
<div><div></div><div>Kadai Murgh</div><div>Chicken cooked with capsicum and onions a spicy gravy</div></div>	465
<div><div></div><div>Murgh Curry</div><div>Classic Home style curry with a traditional flavor</div></div>	445
<div><div></div><div>Anda Masala</div><div>Egg curry with a blend of aromatic spices</div></div>	285

CULINARY GOSHT: THE ART OF FLAVOR

<div><div></div><div>Nawab-e-Rogan Josh</div><div>tender and infused with saffron and Kashmiri spice reflecting the grandeur of regal feasts</div></div>	585
<div><div></div><div>Gosht Bhuna Masala</div><div>Slow-cooked mutton in a spicy thick gravy</div></div>	585
<div><div></div><div>Lal Maas spices</div><div>A fiery blend of red chilies, garlic, ginger and aromatic whole spices that create the signature bold and spicy flavor of this Rajasthani gosht curry</div></div>	595
<div><div></div><div>Gosht Keema Kaleji</div><div>Minced mutton and liver cooked with bold spices</div></div>	585
<div><div></div><div>Gosht Kashmiri</div><div>Tender gosht cooked in rich, aromatic spices with a reflecting the royal flavors of Kashmir</div></div>	575
<div><div></div><div>Gosht Ki curry</div><div>Traditional mutton curry with a blend of spices</div></div>	545

If you are allergic to any ingredients please inform our associate
Healthy prepared| Vegetarian|Non-Vegetarian|Spicy|
Chef Special|TMC Special
Possible to Prepare Without Onion/Garlic on Request
All food is prepared in ghee/ Butter/refined vegetable oil
Government taxes as applicable

BIRYANI

A fragrant and flavorful rice dish made with aromatic basmati rice rich spices, and layers of marinated vegetables or meat slow-cooked to perfection for a royal taste

Gosht ki Dum Biryani

Juicy mutton pieces nestled in aromatic rice cooked on dum

549

Murgh ki Dum Biryani

Fragrant basmati rice layered with tender chicken slow-cooked to perfection

419

Subz Dum Biryani

A medley of garden-fresh vegetables layered with aromatic rice slow-cooked on dum

349

RICE

Steamed Rice

Simple and fluffy steamed basmati rice

185

Jeera Rice

Fragrant basmati rice tempered with cumin seeds

195

Subz Rangi Pulao

Colorful vegetable pulao with a medley of fresh veggies

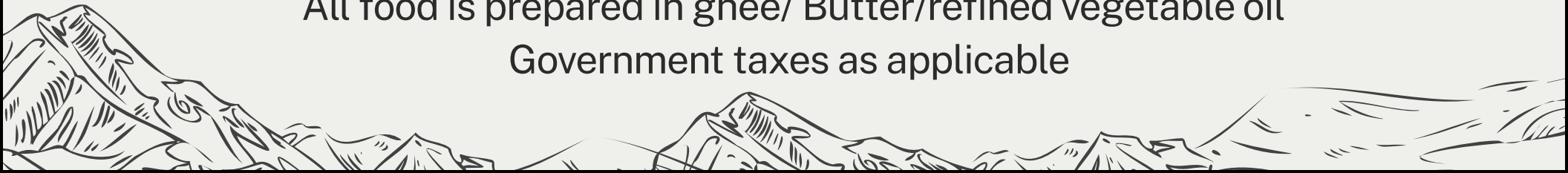
235

Butter Dal khichdi

Rice and lentils cooked with butter and spices for a creamy comforting dish

225

If you are allergic to any ingredients please inform our associate
Healthy prepared| Vegetarian|Non-Vegetarian|Spicy|
Chef Special|TMC Special
Possible to Prepare Without Onion/Garlic on Request
All food is prepared in ghee/ Butter/refined vegetable oil
Government taxes as applicable



INDIAN SALAD

Green Salad

140

A refreshing mix of sliced onions tomatoes, cucumber
carrots and lemon lightly seasoned with salt and chaat masala

Kachumber Salad

120

Chopped cucumber tomatoes and onions with lemon and spices

Peanut Masala

145

Spicy roasted peanuts crunchy and savory

PAPAD

Crispy Indian wafers made from lentil or rice flour often enjoyed
fried or roasted

Sada papad

30

Fry papad

45

Masala papad

60

CURD

Dahi is a staple Indian yogurt enjoyed plain or in dishes like

Plain curd

65

Tadka curd

85

RAYTA

Spiced yogurt with veggies or boondi

Boondi Rayta

90

Mix Rayta

110

INDIAN BREADS

Traditional Indian flatbread baked in a clay tandoor
served hot and crispy

TANDOORI ROTI

Plain Tandoori Roti

35

Butter Tandoori Roti

40

If you are allergic to any ingredients please inform our associate
Healthy prepared| Vegetarian|Non-Vegetarian|Spicy|
Chef Special|TMC Special

Possible to Prepare Without Onion/Garlic on Request

All food is prepared in ghee/ Butter/refined vegetable oil

Government taxes as applicable



LACCHA

Flaky multi-layered whole wheat flatbread perfect with curries

LACCHA PARATHA
PUDINA | AJWAIN | MIRCHI

50

NAAN

Soft and fluffy traditional Indian flatbread
perfect for pairing with any curry

Plain Naan
Butter Naan
Garlic Naan
Cheese Naan

50
55
55
65

MISSI ROTI

A traditional flatbread made with a mix of gram flour
and wheat flour flavored with spices for a rustic taste

Missi roti

55

KULCHA

Soft and chewy tandoor-baked flatbread often stuffed with
spices and herbs perfect for savoring with flavorful curries

KULCHA
STUFFED|PANEER|CHILLI CHEESE

120

Mountain Chef’s Naan

Our chef’s signature special tandoor baked
flatbread with nuts, ginger and saffron

Naan

99

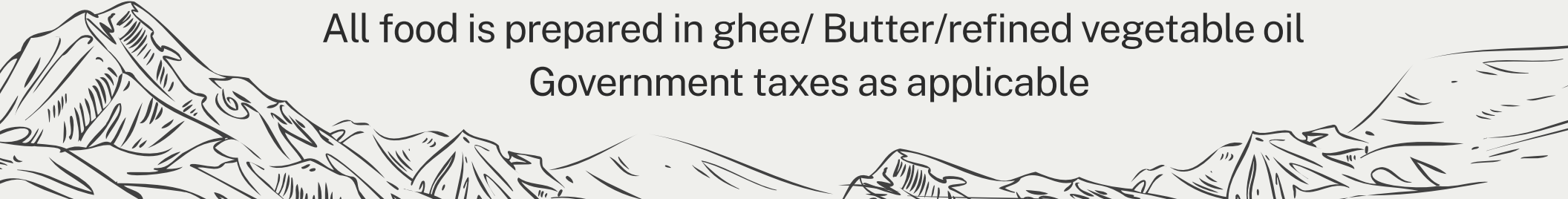
Assorted Indian Breads Basket

An assortment of freshly baked Indian breads including naan
roti and paratha served hot with butter or plain

BREAD BASKET

265

If you are allergic to any ingredients please inform our associate
Healthy prepared| Vegetarian|Non-Vegetarian|Spicy|
Chef Special|TMC Special
Possible to Prepare Without Onion/Garlic on Request
All food is prepared in ghee/ Butter/refined vegetable oil
Government taxes as applicable



DESSERT

Shahi Tukda

129

Rich saffron-soaked bread pudding with a hint of cardamom

Gulab Jamun

119

Sweet deep-fried dough balls soaked in rose flavored syrup

Walnut Brownie with Ice Cream

195

Warm brownie topped with vanilla ice cream & chocolate sauce

Saffron Rasmalai

129

Soft, spongy dumplings soaked in rich saffron-infused milk, topped with crunchy pistachios and almonds. A heavenly dessert crafted to perfection.

Seasonal Halwa

(Price as per season)

Inspired by nature’s harvest, this special halwa is crafted with the freshest seasonal ingredients

Choice of Ice Cream

(Two scoop)

119

Creamy and chilled available in various flavors

If you are allergic to any ingredients please inform our associate
Healthy prepared| Vegetarian|Non-Vegetarian|Spicy|
Chef Special|TMC Special

Possible to Prepare Without Onion/Garlic on Request

All food is prepared in ghee/ Butter/refined vegetable oil

Government taxes as applicable

