



WELCOME TO THE MOUNTAIN CHEFS

.....

*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.*

M E N U

SOUP

TMC CHEF'S SPECIAL

A flavorful medley of seasonal vegetables aromatic spices
and chef's secret ingredients for a unique taste

- VEGETABLE
- CHICKEN
- PRAWN

219/-
239/-
269/-

THAI TOM YUM

Traditional sour and medium spicy soup

- VEGETABLE
- CHICKEN
- PRAWN

219/-
239/-
269/-

WONTON

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

- VEGETABLE
- CHICKEN
- PRAWN

219/-
239/-
369/-

THUKPA

Thukpa is a traditional
Himalayan noodle soup

- VEGETABLE
- CHICKEN

219/-
229/-

LEMON CORIANDER

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

- VEGETABLE
- CHICKEN

219/-
229/-

Fresh Vegetable

vegetable soup with a blend of assorted veggies

- VEGETABLE
- CHICKEN

199/-
219/-

MANCHOW

Tempering with chopped garlic, green chili and finish with
coriander

- VEGETABLE
- CHICKEN

219/-
229/-

HOT & SOUR SOUP

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

- VEGETABLE
- CHICKEN

219/-
229/-

Cream of Tomato Soup

Silky tomato soup with a creamy texture
and a hint of herbs

219/-

Cream of Mushroom Soup

Rich creamy mushroom soup with
earthy flavors

219/-

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

HEALTHY BOWL SALAD

A protein-packed bowl with fresh veggies and nutritious greens in a light dressing

	VEGGIES	270/-
	FRUIT	290/-
	CHICKEN	310/-



SHAWARMA

	Laffa Chicken Shawarma <i>Juicy chicken wrapped in a soft laffah bread with fresh veggies creamy garlic sauce and a hint of tangy pickles</i>	219/-
	Lebanese Chicken Shawarma <i>Tender grilled chicken wrapped with creamy labneh, fresh veggies and a touch of Middle Eastern spice in soft pita bread</i>	219/-
	Tandoori Chicken Shawarma <i>Spicy and smoky tandoori-marinated chicken slices wrapped in a soft pita with fresh veggies and creamy sauce</i>	229/-
	Paneer Shawarma <i>Soft pita wrap filled with spiced paneer fresh veggies and creamy shawarma sauce</i>	219/-
	Falafel Shawarma <i>Crispy falafel balls wrapped in pita bread with fresh veggies and creamy hummus delivering authentic Middle Eastern flavors</i>	199/-

PASTA

Penne Alfredo Pasta

Creamy penne pasta tossed in a rich Alfredo sauce made with butter cream and cheese

	VEGGIE	285
	CHICKEN	335

Fusilli Arrabbiata Pasta

Twisted fusilli pasta tossed in a spicy tangy tomato and chili sauce

	VEGGIE	275
	CHICKEN	325

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FRENCH FRIES

French Fries

Golden crispy potato fries seasoned to perfection and served hot

Salt | Peri peri | Cheese 210

 **Cheese Balls**   239
Crispy golden-fried cheese-stuffed delights served with tangy dip

SANDWICH

 **Cottage Cheese grille sandwich** 189
A hearty sandwich stuffed with spiced cottage cheese and veggies, grilled until golden and crispy

 **Classic chicken club sandwich** 179
Chicken crispy fresh lettuce tomato and mayo layered in bread

BURGER

 **Korean spicy paneer burger** 199
A fiery fusion of tender paneer tossed in Korean chili sauce layered with fresh veggies in a soft bun






 **Korean fried chicken burger** 199
Crispy Korean-style fried chicken patty topped with spicy-sweet sauce and fresh veggies in a soft bun

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TANDOOR MAGIC
FLAVORS FROM THE FLAMES

INDIAN APPETIZER TANDOOR

PANEER

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

CHAAP

- | | |
|---|-----|
|  Tandoori Achari soya chaap | 285 |
| <i>Tender soya chaap marinated in tangy achari spices grilled to smoky perfection</i> | |
|  Tandoori malai soya chaap | 295 |
| <i>Tender soya chaap marinated in creamy mildly spiced malai sauce and grilled to perfection</i> | |
|  Tandoori soya chaap | 275 |
| <i>marinated in traditional spices and yogurt, grilled to smoky perfection in the tandoor</i> | |
|  Tandoori afghani soya chaap | 295 |
| <i>marinated in rich, creamy Afghani spices, skewered and grilled to smoky perfection in a tandoor.</i> | |

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KEBAB

- Dahi ke Sholay

curd-marinated vegetables deep-fried to golden perfection

349
- 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
- Cheese Corn Kebab

Crispy golden kebabs made with a delightful blend of sweet corn melted cheese, and subtle spices

329

MUSHROOM

- Afghani Tandoori Mushrooms

Marinated mushrooms grilled in a smoky tandoor for a rich flavor

329

BROCCOLI

- Tandoori Malai Broccoli

Creamy spiced broccoli grilled in a tandoor served with mint chutney

329

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Murgh

☐ Tandoori Murgh	385/675
<i>Tender chicken marinated in yogurt and traditional spices</i>	
☐ Tandoori Afghani Murgh	395/685
<i>Tender chicken marinated in creamy yogurt mild spices</i>	
☐ Tandoori murgh tikka	375
<i>chicken marinated in yogurt and Indian spices char-grilled to perfection in a traditional tandoor</i>	
☐ Tandoori Malai Tikka	385
<i>chicken marinated in creamy malai cheese and aromatic spices</i>	
☐ Tandoori Peshawari Murgh Tikka	419
<i>Chicken marinated in a robust Peshawari spice blend skewered</i>	
☐ Tandoori Murgh Achari Tikka	395
<i>chicken marinated in a spicy pickled masala grilled to smoky perfection in a tandoor</i>	
☐ Tandoori Murgh Hariyali Tikka	395
<i>chicken marinated in a vibrant blend of fresh mint coriander and traditional spices cooked to perfection in a tandoor</i>	

FISH

☐ Tandoori Macchi tikka	485
<i>Tender fish pieces marinated in traditional spices and grilled to smoky perfection</i>	
☐ Tandoori Macchi Hariyali Tikka	495
<i>fish marinated in a fresh green herb and spice blend grilled to perfection in the tandoor</i>	
☐ Tandoori Macchi Afghani Tikka	495
<i>Tender fish fillets marinated in a rich creamy yogurt and mild spices</i>	
☐ Tandoori Amritsari Macchi Tikka	495
<i>fish marinated in traditional Amritsari spices</i>	

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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

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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
229

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

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RICE

CLASSIC CHINESE 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

Noodles 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

- VEGETABL
- CHICKEN

319
349

Meat Egg Fried Rice

mutton fluffy scrambled eggs and wok-seared vegetables in classic Chinese sauces

369

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FROM THE WOK

■	Crispy Corn Salt and Pepper	289
	American corn coated, deep fried and tossed with tricolor pepper & spring onion	
■	Crispy Chilli Paneer	379
	Crispy paneer in a chili-infused sauce	
■	CRISPY LOTUS STEM	399
	Crispy lotus stem tossed with sweet & spicy sauce	
■	CRISP WATER CHESTNUT	399
	Water chestnut cooked with chili garlic sauce	
■	ASIAN CRISPY VEGETABLE	369
	Crispy stir-fried vegetables in a tangy Asian sauce	
■	Asian Butter Garlic Mushroom	369
	button mushrooms tossed in rich garlic butter finished with a hint of soy sauce and spring onions	
■	Asian Chilli Mushroom	369
	Tossed mushrooms in a spicy Indo-Chinese chilli sauce with onions and peppers	
■	Fried Honey Chilli Potato	299
	Crispy potatoes in honey chili sauce	
■	Wok Fried Manchurian	329
	Spicy Manchurian savory sauce	

WOK ON FISH

■	Hot & Spicy Chilli Fish	449
	Spicy and tangy fish tossed in a flavorful chili sauce	
■	Asian-style buttery lemon fish	469
	tender fish fillet sautéed in buttery lemon sauce with subtle Asian spices	
■	Fish Hot Garlic Sauce	469
	fresh fish tossed in a spicy and tangy hot garlic sauce served with authentic Asian flair	
■	Asian-Style Chilli Prawn	499
	prawns stir fried in a spicy Asian chili sauce	

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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

PAD THAI

Rice stick noodle cooked with tamarind sauce and served with peanut bean sprout & chili flakes

■ VEG

■ CHICKEN

345

379

THAI

THAI| RED| 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

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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	395
	NON-VEGETARIAN	475

ASIAN CHINESE PLATTER
CHINESE PLATTER

A varied selection of popular Chinese dishes

	VEGETARIAN	519
	NON-VEGETARIAN	579

DIMSUM

Steamed or bite-sized dumplings filled with vegetables or served with dipping sauces

	VEGETABLE	229
	COTTAGE CHEESE	259
	CHICKEN	279

ROLL

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

	VEGETABLE	219
	CHICKEN	239

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INDIAN MAIN COURSE

Subzi Shakahari Bhog

█ Mix veg Navratan	365
<i>delightful mix of vegetables cooked in a creamy sauce</i>	
█ Cashew Nut Curry	395
<i>Cashew nuts cooked in a rich creamy mildly spiced gravy</i>	
█ Mushroom Masala	375
<i>Fresh mushrooms sautéed in a spicy onion tomato gravy enriched with aromatic spices</i>	
█ Kashmiri Dum Aloo	355
<i>Tender potatoes in a creamy yogurt and spice gravy offering a mild and aromatic flavor</i>	
█ Palak Makkai Curry	365
<i>Spinach and sweet corn cooked in a creamy spiced gravy</i>	
█ Bhindi Do Pyaza	280
<i>Okra sautéed with onions and spices</i>	
█ Bhindi Masala	270
<i>Stir-fried okra cooked with onions tomatoes and aromatic spices</i>	
█ Sev tamatar Masala	245
<i>Tangy and spiced tomato curry garnished with crispy sev offering a delightful crunch</i>	
█ Aloo Jeera	225
<i>Potatoes sautéed with cumin seeds</i>	

INDIAN DAL

█ TMC special Maa Ki Dal	325
<i>Slow-cooked black lentils in a rich gravy</i>	
█ Tadka-Style Dal	245
<i>Yellow lentils tempered with cumin, garlic and chili finished with ghee for rich flavor</i>	
█ Dal Jeera Hari Mirch Tadka	265
<i>Lentils tempered with cumin and green chilies</i>	
█ Dal Fry with Garlic Tadka	265
<i>Yellow lentils cooked with spices and topped with garlic tempering</i>	

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SWAD BHARI YAADON KA SAFAR

PANEER

■ Tmc special Butter Paneer	395
<i>Delicious paneer in a velvety spiced tomato sauce with a hint of secret ingredients</i>	
■ Malai-e-Kofta	395
<i>Soft paneer dumplings stuffed with dry fruits simmered in a rich creamy tomato-cashew gravy</i>	
■ Paneer Butter Masala	385
<i>Paneer simmered in a spiced buttery makhani gravy</i>	
■ Matar Paneer Masala	385
<i>Cottage cheese and peas in a flavorful masala gravy</i>	
■ Paneer Tikka Masala	395
<i>Tandoori paneer tikka in a spiced tomato gravy</i>	
■ Paneer Do Pyaza	385
<i>Paneer cooked with onions in a tangy spicy gravy</i>	
■ Paneer Labadbar	385
<i>Rich creamy paneer in a tomato-cashew gravy</i>	
■ Paneer Handi	385
<i>Soft paneer cubes cooked in a rich, creamy tomato-onion gravy infused with traditional spices</i>	
■ Kadai Paneer	385
<i>Paneer cooked with capsicum and onions a spicy gravy</i>	
■ Palak Paneer	375
<i>Paneer cubes in a smooth spinach puree</i>	
■ Paneer Bhurji	315
<i>Scrambled paneer sautéed with onions tomatoes and spices</i>	

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ROYALTY A TASTE OF TRADITION

MURGH

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

CULINARY GOSHT: THE ART OF FLAVOR

☐ Nawab-e-Rogan Josh	585
<i>tender and infused with saffron and Kashmiri spice reflecting the grandeur of regal feasts</i>	
☐ Gosht Bhuna Masala	585
<i>Slow-cooked mutton in a spicy thick gravy</i>	
☐ Lal Maas spices	595
<i>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</i>	
☐ Gosht Keema Kaleji	585
<i>Minced mutton and liver cooked with bold spices</i>	
☐ Gosht Kashmiri	575
<i>Tender gosht cooked in rich, aromatic spices with a reflecting the royal flavors of Kashmir</i>	
☐ Gosht Ki curry	545
<i>Traditional mutton curry with a blend of spices</i>	

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BIRYANI & RICE

BIRYANI

- 

Subz Dum Biryani

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

349
- 

Murgh ki Dum Biryani

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


419
- 

Gosht ki Dum Biryani

Juicy mutton pieces nestled in aromatic rice cooked on dum


549

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

INDIAN SALAD

- 


Green Salad

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

140
- 

Kachumber Salad

Chopped cucumber tomatoes and onions with lemon and spices

120
- 

Peanut Masala

Spicy roasted peanuts crunchy and savory

145

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PAPAD

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

Sada	30
Fry	45
Masala	60

CURD

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

Plain	65
Tadka	85

RAYTA

Spiced yogurt with veggies or fruits

BOONDI	90
MIX	110
FRUIT	135

INDIAN BREADS

TAWA PHULKA

Soft and thin unleavened Indian bread cooked on a hot griddle perfect for pairing with any curry or dal

PLAIN	15
BUTTER	20

TANDOORI BREAD

TANDOORI ROTI

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

PLAIN	35
BUTTER	40

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
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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
BUTTER
GARLIC
CHEESE

50
55
55
65

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

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

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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

Fruit Custard 129

Chilled creamy custard mixed with fresh seasonal fruits for a refreshing dessert delight

CHOICE OF ICE CREAM *(Two scoop)* 119

Creamy and chilled available in various flavors

WALNUT BROWNIE WITH ICE CREAM 195

Warm brownie topped with vanilla ice cream & chocolate sauce

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