



MENU

7:00 AM - 12:00 AM Everyday

@shantipalace

Salads

GARDEN FRESH GREEN SALAD	175/-
CORN SALAD ORIENTALE Corn salad in chef's special dressing	225/-
CHICKEN HAWAIN SALAD Jullien of chicken, onion, capsicum & pineapple laced with creamy sauce	275/-



Tandoori Appetizers

TANDOORI JUMBO PRAWNS	900/-
Signature preparation of King prawns marinated in chef special masala & grilled in tandoor.	
MACHLI TUKRA IRANI	625/-
Choice cuts of fish, marinated overnight with mustard, flavoured yoghurt, special spices & herbs roasted in clay oven.	
LAHORI TD. MURGH	600/350/-
Spring chicken marinated in indian spices & yoghurt roasted in clay oven, served with mint chutney.	
MURGH AFGHANI	425/-
Choice cuts of chicken marinated with enriched cream roasted in clay oven.	
TANGRI NOORANI	425/-
Stuffed tender leg of chicken marinated & roasted in clay oven.	
MURGH TIKKA AMRITSARI	425/-
choice cuts of boneless chicken steeped in rich Spicy yoghurt marinade, roasted in clay oven.	
ROYAL MALAI MURGH TIKKA	425/-
Cubes of chicken marinated with cream, cheese, garlic & royal cumin, glazed in tandoor topped with silver leaf.	
MURGH RESHMI KABAB	425/-
Minced chicken marinated with choicest herbs & cashew-nut pasle, skewered in traditional style & finished in clay oven.	



MURGH SEEKH KABAB	375/-
Tenderly minced chicken marinated with Indian herbs, skewered & roasted in clay oven.	
PANEER TIKKA PESHAWARI	325/-
Cottage cheese cubes marinated in spices, herbs & youghurt, roasted in clay oven.	
PANEER KALIMIRCH TIKKA	375/-
Cottage cheese cubes marinated in spices, herbs & black pepper, roasted on a skewer	
TANDOORI KHUMBI/GOBHI	325/-
Fresh button mushrooms / gobhi chunks marinated in special spiced yoghurt & herbs, roasted in clay oven	



Indian Main Course (Non-Veg)



JHINGA MIRCHI MASALA	800/-
Selective prawns simmered in hot spicy gravy & coped in chef special recipe.	
MALABARI FISH CURRY	525/-
A coastal fish curry prepared in coconut milk, south indian spices & special herbs.	
ÄNDRA FISH CURRY	525/-
Fish marinated with mustard oil and simmered in fenugreek seeds cooked in condiments and tangy tomato gravy.	
CHICKEN CHETTINARD	500/-
One of the spiciest and most aromatic indian distinctive thick chicken curry cooked in chetlinard style with judicious blend of spices & resh coconuls.	
MURGH MAKHANI	675/475/-
Chicken roasted in tandoor, cooked in rich tomato gravy, melted butter & cream	
MURGH METHI	425/-
A north Indian chicken delicacy cooked in special fenugreek: leaves gravy flavoured with kasoori methi.	
GOSHT ROGAN JOSH	425/-
A spicy Kashmiri mutton dish delicately flavoured with erotic spices & saffron of the valley.	
MUTTON RARHA	475/-
Marinated mutton cooked in chef special recipe.	

Indian Main Course (Veg)

PANEER BUTTER MASALA	325/-
PANEER PUDINA MASALA An Indian household cottage cheese preparation with spicy fresh mint gravy.	325/-
KADHAI PANEER Cottage cheese cooked traditionally in Kadhai with capsicum flavoured Chad masala.	325/-
GOBHI NOORJAHANI Cauliflower florets tossed with onions garnish with dry fruits.	275/-
BHINDI MASALA Lady fingers cooked with button onions, a punjabi style dry preparation.	250/-
RAJMA SHAHI Rajma made in shahi andaz recipe.	250/-
DAL TRIPTI Black lentils cooked overnight in chef's special recipe & served with a dallop of white butter.	300/-
DAL LAKHNAVI Arhar dal simmered in desi ghee in gravy of brown onion, tomato, ginger and garlic.	275/-
YOGHURT / PLAIN CURD RÁITA	130/-
RAITA Boondi / Cucumber / Mix / Pineapple	150/-



Oriental Main Course



GOLDEN FRIED PRAWNS	990/-
jumbo prawns fried and served with garlic dip.	
DRUMS OF HEAVEN	450/-
Chicken lollipop marinated and buttered with cornflour deep fried and tossed in a tangy Chinese sauce.	
CHILLY CHICKEN	425/-
Succulent boneless pieces of spring chicken fried and topped with tangy chilly soya sauce.	
CHILLY PANEER	325/-
Cottage cheese cubes fried and tossed in Chinese Sauce.	
MANCHURIAN	300/350/-
Seasonal mixed vegetables /chicken dumplings sauted in finely chopped garlic & Chinese sauces.	



Oriental Staples

CHOWMEIN
(Veg / Egg / Chicken)

275/300/325/-

HAKKA NOODLES
(Veg / Egg / Chicken)

275/300/325/-

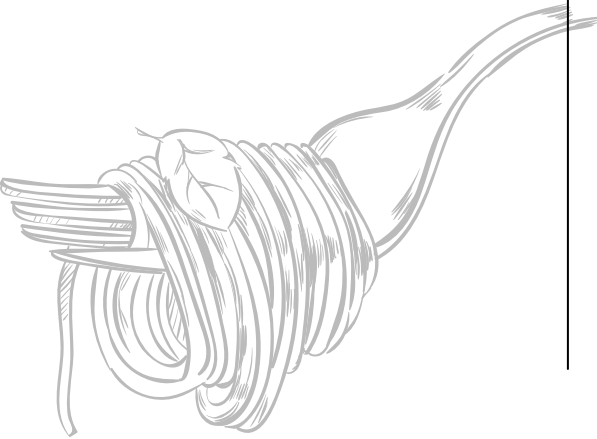
FRIED RICE
(Veg / Egg / Chicken)

275/300/325/-

SZECHWAN MIX CHOWMEIN/
FRIED RICE

300/325/-

Chinese chef speciality with a hot & spicy
flavour of szechwan sauce (VEG. / NON VEG.)



Rice & Breads



STEAMED /JEERA RICE Long grain basmati steamed rich)	175/-
KASHMIRI PULAO / PEAS PULAO / CURD RICE	275/-
NAWABI TARKARI BIRYANI A saffron flavoured rice deliency cooked with Indian spices and herbs in Nawabi style, served with plain curd / special gravy.	300/-
HYDERABADI BIRYANI (CHICKEN) Basmati saffron flavoured rice cooked with chicken and indian herbs, makes it a royal treat served with choice of raita / special curry.	500/-
MASALA BIRYANI (MUTTON) A mutton and rice delicacy served with choice of raita / curry.	600/-
TANDOORI / TAWA ROTI Unleavened wholewheat bread	60/-
ROOMALI ROTI Wholewheat light bread	75/-
MISSI ROTI Wholewheat flour mixed with gram-flour flavoured with fenugreek leaves (Kasoori Methi).	75/-
LACHEDAR PARANTHA Whole wheat flour mixed with butter & baked in tandoor.	75/-



PUDINA PARANTHA 80/-
Mint flavored parantha

NAAN 80/-
White flour (Maida) based bread

BUTTER NAAN 85/-

LACHA NAAN 90/-
Layered naan

GARLIC NAAN 90/-
Garlic flavoured naan

CHEESE NAAN 120/-
Naan stuffed with cheese & butter

