

# CABANA

terrace lounge

MENU

 PAL  
HEIGTS  
MANTRA

CHECK OUR  
WEBSITE



## Small Bites & Nibbles

- Mac 'N' Cheese Balls** 335  
crispy crumb coated macaroni and cheese balls and serve over a creamy marinara sauce.
- Chesse Chilly Toast on Toast** 315  
crispy toast topped with tomatoes and capsicum, loaded with cheese and sprinkled with chilly flakes. Served with spiced yoghurt.
- Garlic Bread (Plain / Cheese)** 250 / 290  
cut Bread, mix with parmesan cheese, butter and garlic until butter is melted and bread toasted.
- Bruschetta (Tomato & Basil)** 360  
toasted bread drizzled with hot olive oil and pesto sauce topped with tomatoes & sprinkled with parmesan cheese
- Cheese Cherry Pineapple Stick** 295  
cheese of cubes, cherries and pineapple in a skewer
- Onion Ring (Regular and Cheese)** 295  
stuffed onion ring breaded and deep fried serve with tangy buffalo dip
- Potato Wedges** 230  
spiced potato wedges served with easy sweet chili sauce
- French Fries (Regular / Honey chilly)** 210 / 265  
deep fried salted potatoes accompanied with different dips and sauces
- Masala Papad** 105  
fried papad topped with tomato, onion and dry mango powder
- Crispy Roomali** 190  
roomali roti crisped to perfection and smeared with butter and red chilli powder

## Appetizers

- Mix Veg Tandoori Platter** 765  
assortment of paneer tikka, veg. sheek kebab, tandoori gobi and tandoori mushroom, served with lacha salad & chutney.
- Lasooni Paneer Tikka** 450  
cubes of malai paneer marinated with yoghurt, garam masala, delicately flavoured with garlic, chargrilled.
- Paneer Ka Shooley** 450  
farm fresh cottage cheese, onions and peppers marinated with yoghurt and fiery indian spices cooked on embers.
- Malai Florets** 430  
cauliflower & broccoli marinated with yoghurt, badam paste, tandoori masala, char grilled with veggies
- Terro Cottage Cheese** 440  
cottage cheese tossed in spices and nuts.
- Crispy corn** 440  
fried corn nibbles tossed with onion & chilly.
- Crispy Chilly Baby Corn** 440  
golden fried baby corn tossed in chinese spice.

# Appetizers

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|--|---------------|
| <b>Mushroom Salt and Pepper</b> •  | 440           |
| whole mushroom tossed with salt and pepper   |               |
| <b>Crispy Vegetable in Plum Sauce</b> •  | 400           |
| assorted vegetables sauteed in plum sauce  |               |
| <b>Tandoori Aloo</b> •   | 325           |
| baby potatoes marinated in chef secret spices and yogurt and chargrilled.  |               |
| <b>Falafel</b> •   | 400           |
| patties of ground chickpeas seasoned with toasted sesame seeds and salt & deep-fried. served with pita bread   |               |
| <b>Veg Shammi Kebab</b> •  | 450           |
| very popular awadhi dish made of minced black chickpeas and spices and shaped into small patties, shallow fried- served with onion-lacha salad and mint-chutney. |               |
| <b>Mini Spring Roll (Veg / Chicken)</b>  | 400 / 425     |
| small authentic crispy pastry wrapped roll with vegetables filling cooked with asian flavored & deep fried   |               |
| <b>Tandoori Prawn</b>  | 850           |
| jumbo prawns marinated in yoghurt and chargrilled  |               |
| <b>Moroccan Barbequed Prawn</b>  | 850           |
| prawn marinated with rosemary, orange juice, raw red chilly, lemon and yogurt served with the special dip.   |               |
| <b>Dynamite Prawn</b>  | 850           |
| tempura fried crispy prawn tossed in dynamite sauce  |               |
| <b>Prawn in Hunan Style</b>  | 850           |
| prawn cooked in chef special sauce   |               |
| <b>Bali Prawn</b>  | 850           |
| marinated prawns coated in cornflakes and deep fried. served with plum sauce   |               |
| <b>Lobster in choice of sauce</b>  | (As per size) |
| tossed on pepper garlic butter sauce or schezwan   |               |
| <b>Crab in Choice of Sauce</b>   | 900           |
| (schezwan chilly/ hong kong style)   |               |
| <b>Lemongrass fish</b>   | 550           |
| lemongrass infused crispy fish tossed with chilly garlic & sweet pepper  |               |
| <b>Fish and chips</b>  | 550           |
| served with french fry & tartar sauce  |               |
| <b>Tandoori fish tikka</b>   | 560           |
| fillet of fish refreshing marinated in a citric blend of lemon juice & ptymol seed & yoghurt chargrilled   |               |

|  |           |
|--|-----------|
| <b>Crispy Fried Fish in Choice of Sauce</b>  | 550       |
| schezwan sauce / Chinese parsley / peppery   |           |
| <b>Grilled Pomfret</b>   | 715       |
| char grilled pomfret with calcanon potato and beurre blanc sauce   |           |
| <b>Tandoori Pomfret</b>  | 715       |
| whole white pomfret marinated in tandoori masala and flavored yoghurt and chargrilled.                                 |           |
| <b>Mix Non-Veg Tandoori Platter</b>  | 1200      |
| assortment of sheekh kebab, chicken tikka, fish tikka, tandoori prawn and tangdi kebab.                                |           |
| <b>Tandoori Murgh (Half / Full)</b>  | 585 / 965 |
| classic grilled chicken marinated in traditional indian spices along with cream and yoghurt.                           |           |
| <b>Murgh Tikka</b>   | 530       |
| chunks of chicken marinated in tandoori masala flavoured with yoghurt and chargrilled                                  |           |
| <b>Murgh Irani Tikka</b>   | 530       |
| a persian kebab marinated with lemon juice , saffron, chopped cashew and indian spices.                                |           |
| <b>Murgh malai Kebab</b>   | 530       |
| melt in the mouth morsels of chicken marinated in yoghurt flavoured with cheese and cream.                             |           |
| <b>Murgh Reshmi Kebab</b>  | 530       |
| melts in the mouth, morsels of chicken marinated in a mixture of yoghurt, roasted gram flour, cream & egg chargrilled. |           |
| <b>Kalmi Tangdi Kebab</b>  | 530       |
| tender chicken drumsticks marinated in yoghurt flavoured with lime, cream and crushed pepper corns.                    |           |
| <b>Drums of Heaven</b>   | 520       |
| chicken drumsticks tossed in sauce of your choice.   |           |



TAXES AS APPLICABLE

# Appetizers

- Chicken Terro** 520  
deep fried chicken chunked tossed in spices.
- Chicken Taipei** 520  
diced chicken tossed with onion and spicy sauce.
- Chicken Teriyaki** 520  
japanese style chicken recipe with sweet pepper
- Chicken Broccoli Cheese Blast** 520  
breaded chicken strips with fries and honey mustard
- Gosht Galouti Kebab** 715  
fine lamb mince mixed with spices, chopped green chillies, coriender formed into tikkis shallow fried on hot grill served on a bed of reshmi paratha.
- Lamb Chilli** 715  
sliced of lamb tossed with diced onion, bell pepper with chilli & soya.
- Mutton Seekh Kebab** 715  
mutton mince, blended with fresh coriender, mint, ginger root, onion, subtle spices, skewered and chargrilled



# Salads & Soups

- Green Salad** 155  
assorted green salad with choice of dressings (creamy french, italian or thousand island).
- Mediterranean Salad (Chicken / Prawn)** 280 / 330  
organic lettuce hearts with grilled mediterranean vegetables and sun dried tomatoes, tossed with an italian herb dressing option prawn and chicken
- The Classic Caesar Salad (Veg / Chicken)** 300 / 355  
crispy romaine lettuce with caesar dressing, & parmesan savings with choice of topping cajun chicken breast / grilled paneer skewer and roasted tomato
- Greek Salad** 340  
romaine lettuce, green peppers, kalamata olives, red onions, tomatoes, cucumbers, feta cheese and tossed in greek vinaigrette
- Tom Yam (Prawn / Chicken / vegetable)** 230/215/210  
hot and spicy thai soup with kaffir lime and lemon grass.
- Velvet Corn Soup (Crab Meat / Chicken / Vegetable)** 230 / 215 / 210  
a favourite classic soup served with corn and cream
- Manchow Soup (Chicken / Vegetable)** 215 / 210  
a thick chilli garlic flavored soup served with crispy noodles.
- Hot and Sour Soup (Chicken / Vegetables)** 215 / 210  
spicy soya base thick soup served with tofu and black mushroom.
- Burnt Garlic Soup (Prawn / Chicken / Vegetable)** 230 / 215 / 210  
a clear soup with a hint of burnt garlic and vegetables



# Sandwich, Burgers

**Grilled Sandwich** 300 / 290

(Chicken tikka / Paneer tikka)

**Mantra Chicken Club Sandwich** 385

toasted triple-decker sandwich with chicken fillet, fried egg, cheese, tomato slices and crisp lettuce

**Chicken Cheesy Burger** 400

char grilled tender chicken patty with sliced cheese in sesame seed bun

**Vegetables Cheese Burger** 350

cumin powder and cilantro flavoured vegetable patty with baby cucumber and cheese



# Entrée

**Paneer Lababdar** 450

cubes of cottage cheese cooked with tomato, cashew nut and whole ground spices

**Paneer Tikka Masala** 450

chargrilled cottage cheese tossed in butter masala gravy

**Cottage Cheese (Schezwan / Hot Garlic)** 450

cottage cheese tossed with grilled onion and black pepper

**Dal Makhani** 365

whole black grams & kidney, simmered over night on tandoor to finished with cream and exotic. its a delicacy that is very much a famous dish of the punjab

**Dal Tadka / Adraki** 340

split yellow lentils cooked with ginger tempered with cumin, garlic, tomatoes and green chillies

**Kadai Veg** 415

**Corn Palak** 415

**Aloo Gobi Adraki** 400

**Exotic Vegetables**

in Hot Garlic Sauce / Teppanyaki Sauce 410

**Thai Green Curry / Red Curry** 415 / 530 / 850

(Vegetable / Chicken / Prawn)

**Chilly Mushroom** 410

**Chicken Malachi** 530



**Schezwan Chilly Chicken** 530

**Chicken Oyster Sauce** 530

**Chicken Quesadilla** 600

strips of chicken breast, sauteed spanish onions, tomatoes, bell peppers and cheddar cheese served with soured cream, salsa and guacamole

**Peri Peri Grilled Chicken** 625

Peri peri marinated chicken grilled with jus, sauted vegetables, mashed potatoes and garlic bread.

**Grilled chicken in mushroom sauce** 625

**Murgh Tikka Masala** 540

tantalizing grilled chicken tikka pieces simmered in mildly spiced tomato gravy

**Kadai Murgh** 540

**Pomfret Tawa Masala** 710

whole pomfret marinated grilled laced with tomato based masala made tangy with pomegranate and drenched with pepper

**Pan Seared Fish Fillet** 650

herb tossed veggies and lemon butter sauce

**Fish and Chips** 550

panko crumbed fish served with tarter sauce and fries

**Kung Pao Prawn** 850

traditional chinese prawn cooked in soya ginger sauce

**Lobster Thermador** (As per size)

diced lobster meat and fresh mushroom stuffed into lobster tail topped with cheesy butter sauce

**Grilled Lobster** (As per size)

served with lemon garlic butter, boiled vegetables, bread rolls and butter

**Aatishe Jhinga Masala** 850

pan grilled prawns cooked in a rich tomato gravy & cashew gravy with spices

**Gosht Rogan Josh** 590

pieces of mutton with bone cooked with fried onion, red chillies, pounded gram masala & spices



TAXES AS APPLICABLE

# Biryani, Rice

**Gosht ki biryani** 600

chunks of mutton & chops marinated in garam masala, yoghurt, ginger, garlic & chillies cooked with saffron flavoured rice on dum sealed copper pot. served with raita



**Awadhi murg dum biryani** 540

chicken pieces marinated in a special awadhi masala, cooked with aromatic basmati rice, fried onion & boil egg on dum sealed copper pot. Served with raita and salan.

**Sabzi masala biriyani.** 340

basmati rice cooked with fresh garden vegetables, baby potato, in tangy sweet & sour masala, on dum sealed copper pot. served with raita

**Steam rice** 205

**Fried rice (Veg / Egg / Chicken / Mixed)** 300/ 310/ 330/ 400

Sauces - schezwan / burnt garlic/ shangai rice stir with special blend of oriental spicy chilli sauce

**Risotto (Mushroom / Chicken)** 455 / 515

arborio rice cooked with white onion and mushroom, shaved parmesans and extra virgin olive oil. served with garlic bread

**Nasi goreng (Chicken / Prawn)** 430 / 460

Wok fried spicy fried rice served with chicken saty, shrimp crackers and fried egg



# Noodles

**Pad Thai (Veg / Chicken / Mixed)** 340/ 370/ 440

Flat thai rice noodles served with crushed peanut, chillies and garlic chives

**Noodles (Veg / Egg / Chicken / Mixed)** 300/ 310/ 330/ 400

Sauces - Hakka / Schezwan / Chilly Garlic dry noodles tossed with garlic, onion and assorted bell pepper

**Pan-Fried Noodles (Veg / Chicken / Mixed)** 340/ 370/ 440

wok tossed noodles with shrimp and fish

**American Chopsuey (Veg / Chicken / Mixed)** 300/ 330/ 400

a delightful preparation of crispy fried noodles with choice of topping tossed in a sweet & sour sauce & topped with fried egg



TAXES AS APPLICABLE



# Pasta & Pizza

## Margherita

tomato sauce, mozzarella, fresh basil

460

## Mantra Signature Pizza (Veg/ Chicken)

basil pesto, sun blushed tomatoes, garlic confit, parmesan cheese, corn, chicken tikka, grilled onion

500 / 580

## Spagetti Aglio E Olio

spagetti tossed with olive oil, garlic, crushed red pepper flakes and parsley

460

## Penne Arrabbiata (Veg/ Chicken)

penne tossed in spiced tomato sauce

480 / 510

## Fusilli Fungi Pesto

fusilli tossed with mushroom and pesto cream

530

## Pasta Alfredo (Veg/ Mushroom/ Chicken)

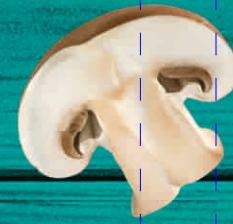
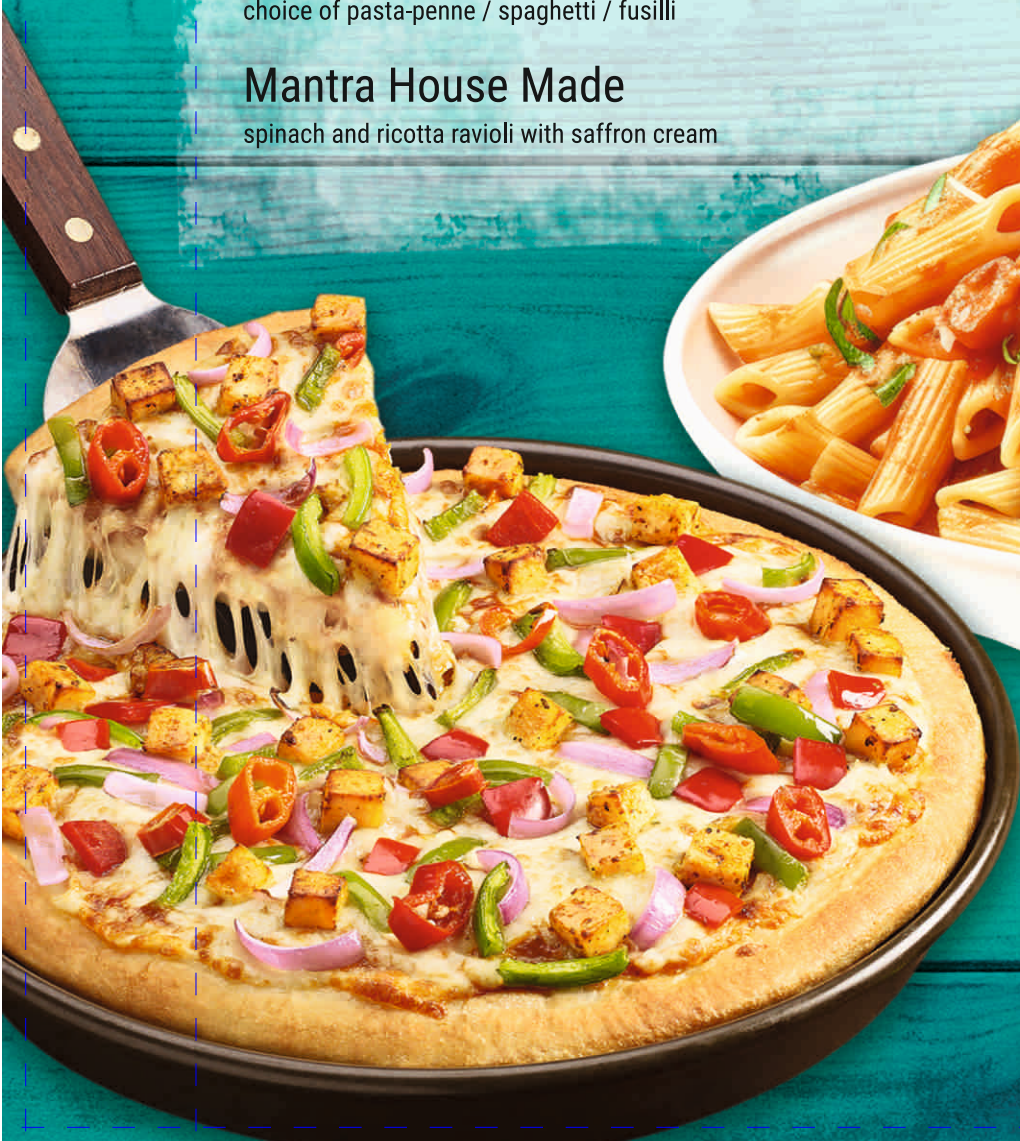
choice of pasta-penne / spaghetti / fusilli

480 / 495 / 510

## Mantra House Made

spinach and ricotta ravioli with saffron cream

495



# Breads

## Naan

lavender bread made of refined flour, baked in a charcoal clay oven with choice of plain / butter / garlic

75

## Chicken Keema / Mutton Keema.

110 / 150

## Roti

unleavened bread made of whole meal flour baked in a charcoal clay oven with choice of missi / tandoori / butter

70

## Parantha

unleavened bread made of whole meal flour baked in a charcoal clay oven with choice of mirch / pudina / laccha.

75

## Stuffed Kulcha

leavened bread made of refined flour, stuffed with choice of paneer / onion / potato baked in a charcoal clay oven.

80

## Roti Basket

assorted mini tandoori bread of masala kulcha, butter and garlic naan, roti, mint and plain paratha

240



## Sizzling Sizzlers

### Chicken Steak Sizzler

minced chicken steak and exotic vegetables  
with chef's choice of sauce,  
served on a bed of lettuce on a sizzler

620



### Veg Sizzler

veg patty and exotic vegetables with cherry tomato / sweet pepper sauce  
served on a bed of lettuce on a sizzler  
(each sizzler is served with herb rice and crostini)

495

### Teppanyaki (Veg / Chicken / Mixed)

tossed in chef's special sauce served on a sizzler,  
with a choice of steamed rice or tossed noodles

475 / 545 / 670

## Desserts / Meetha

### Kesar Rasmalai

poached dumplings of cottage cheese made from milk dipped  
in saffron and cardamom flavoured milk garnished with nuts.

235

### Gulab Jamun

deep fried cottage cheese dumplings dipped in sugar syrup  
garnished in pistachio and cardamom seeds.

210

### Baked Rasgulla

235

### Choice of Ice Creams.

205

vanilla, chocolate, mango, strawberry, butter scotch.

### Tutty Frutty (Small)

235

### Cream Caramel

230

### Mississippi Mud Cake with Ice Cream

265

### Sizzling Brownie

250

### Cheesecake

230

### Tiramisu

230

### Bake Pineapple Caramel Cake

235



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