

Conclave Menu

“Conclave” is a celebration. We have made an attempt to make any occasion memorable, whether you drop by for a drink, romantic dinner or a party.

Welcome and Bon Appetite.

BHATTI SAE

Indian
Kebabs...

VEGETARIAN

Achari Paneer 6 Pcs **180/-**
And cooked over charcoal grill

Paneer ka Soola 6 Pcs **180/-**
*Chunks of paneer imbued with ajwain,
Infused with royal cumin and glazed over tandoor*

Paneer Shashlik 6 Pcs **180/-**
*Chunks of paneer spiced with chili
and grilled with three peppers and onion*

Khumb Pudina Tikka 6 Pcs **170/-**
*Mushrooms wrapped in a multi flour batter
accentuated with fresh mint and grilled golden on an open fire grill.*

Bandhae Dahi ki Tikki **160/-**
Home made yogurt cheese cakes, pan fried to perfection.

Anjeer aur Akhroat kae Kabab **160/-**
All vegetarian kabab stuffed with figs and paired with walnut

Natkhat Aloo Firdausi **135/-**
*Potato barrels, stuffed with cheese, raisins, cashew nuts and
pomegranate seeds, grilled in the tandoor*

Shakahari Tashtari **175/-**
*Handpicked selection of assorted kebabs and tikkas served
with salad and chutney*

Advisory:

Taxes as applicable

For any food Intolerance, Please mention while placing the order
Our products may contain Dairy, Nuts and Gluten



NON VEGETARIAN

Lasoon wali Macchi

Garlic scented fish spiced with green chili paste and grilled over charcoal

290/-

Mahi Amritsari

Pride of punjab, ajwain scented fish spiced with chili paste, napped in gram flour and crispy fried

290/-

Bhatti da Murg

Spring chicken delicately napped in yoghurt marinade and cooked on a bhatti "The open fire grill"

Full 295/-

Half 190/-

Afghani Chicken

Tender chicken napped with almond cheese marinade and grilled over simmering ambers

Full 295/-

Half 190/-

Murg Nasheela

Rum soaked chicken morsels spiced with black pepper

295/-

Murg Malai Tikka

Napped with cheese and smoked over charcoal

295/-

Awadhi Seekh Kabab

Skewered mince of lamb infused with awadhi masala and grilled

250/-

Shikampuri Kabab

Lamb blended with lentil and whole spices and pan-fried

250/-

Shikari Tashtari

Finest assortment of kababs and tikkas served with salad and mint chutney

250/-

SOUPS

Tamatar Dhaniyae ka Shorba

Light broth made with roma tomatoes and scented with fresh cilantro leaves

70/-

Matar aur Tulsi ka Shorba

A real rich peas soup infused with holy basil

80/-



SALAD AND RAITA.....

Green Spring Salad
Traditional Indian salad

58/-

Korean Kimchee with Carrots and Scallions
Spiced fermented napa cabbage paired with carrots

58/-

Rustic Homemade “Raita”
Boondi, pineapple, aloo-mint, mixed

58/-

Papad – 2 Pc
Spicy lizzat kali mirch kae papad

42/-

DEGH SAE.....

NON VEGETARIAN

Goan Fish Curry
River sole tempered with mustard seeds, curry leaves and stewed in coconut cream enriched gravy

270/-

Murg Makhni
This all time favorite-tandoor grilled chicken in an ambrosial tomato gravy cooked in oodles of butter and cream

240/-

Palak Murg
Young spring chicken paired with spinach and accented with cilantro and freshly pounded spices.

240/-

Chatpatta Murg
A mouth watering street food delicacy made with boneless chicken and “Teekha Masala”

240/-

Kadai Murg
Spring chicken cooked with bell peppers, freshly pounded peppercorns and infused tomato masala

240/-

Murg Tikka Lababdar
Succulent char grilled chicken tikka tossed in tangy gravy and garnished with pickled ginger juliennes.

240/-

Saag Gosht
Dum cooked lamb paired with farm fresh spinach and scented with kasoori methi

240/-

Mutton Belli Ram
We have re-created the famous lamb delicacy made by punjab’s late maestro Belli Ram.

240/-



VEGETARIAN

Paneer Makhni

A jugal-bandi of cottage cheese and fenugreek leaves with aromatic spices in a rich tomato gravy finished with cream & butter

170/-



Paneer Tikka Lababdar

Pre-baked cottage cheese cooked in onion tomato rich gravy and infused with tinge of honey

170/-

Kadai Paneer

Batons of cottage cheese sautéed with bell peppers and tomatoes accented with coriander seeds and freshly pounded peppercorns.

170/-

Shabnam Dilbahar

Snow white mushrooms paired with fresh green peas in mild tangy gravy

125/-

Palak Kofta Nizami

Dumplings of spinach stewed in peshawari gravy

105/-

Gobi Aloo Adraki

Cauliflower florets paired with potato wedges and lots of ginger

105/-

Deewani Handi

A plethora of seasonal vegetables-cauliflower, beans, peas carrots, potatoes and a surprise simmered in coriander spiced onion gravy.

105/-

Dum Aloo Kashmiri

Stuffed potatoes with nuts stewed in a country style light tomato yakhni

105/-

DALS

Dal Makhani

The all favorite black lentil simmered over-night on charcoal finished with cream and served with a dollop of butter.

110/-

Dal Tadka –Andra Style

Home-style spicy arhar dal tempered with curry leaves and red chili

110/-



RICE AND BIRYANI

Gosht Dum Biryani

The perfect saffron imbibed rice delicacy of choicest cuts of baby lamb and 'dummed' with finest basmati served with mint raita

270/-

Choozae ki Biryani

Spring chicken infused with saffron and aromatic herbs cooked with aged basmati rice. served with mint raita

270/-

Tarkari Biryani

This colorful combination of farm fresh vegetables and aromatic basmati cooked on 'dum'. served with mint raita

210/-

Pulao

Choice of- broccoli, green peas, baby corn or mushroom

130/-

Khushk

Steamed aromatic plain rice

80/-

TANDOOR SAE

In Sanskrit Tandoor was referred as "KANDU". The word Tandoor comes from The Dari words TANDŪR, TANNŪR and Akkadian tinûru "tin" means mud and nuro/nura means fire. The oldest examples of a Tandoor were found in the settlements of the ancient Indus Valley Civilization.

Indian breads are a wide variety of flatbreads and crêpes which are an integral part of Indian cuisine. Their variation reflects the diversity of Indian culture and food habits.

INDIAN BREADS

Tandoori Roti

Made with stone ground whole wheat

16/-

Namak aur Mirch ki Roti

Spiced with pounded chili and salt

20/-

Missi Roti

A must for a punjabi meal

27/-

Pudina Parantha

Multi layered bread scented with sundried mint

27/-

Nan

An inheritent of persia made with leavened refined flour

22/-

Butter Nan

Enriched with butter

27/-

Garlic Nan

Crispy naan scented with garlic

27/-

Stuffed Kulcha

Onions/Potatoes/Paneer

43/-

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CHINESE

STARTERS VEGETARIAN

Chilli Paneer <i>Home made cheese tossed with chili and sweet peppers</i>	170/-
Crispy Vegetables Pepper Salt <i>Stir fried vegetables cooked with onion, garlic and black pepper.</i>	135/-
Crispy Fried Lotus Stem in Ginger Honey Sauce <i>Tossed with sesame seed</i>	135/-
Vegetable Spring Rolls <i>Spicy rolls stuffed with chinese greens</i>	135/-
Honey Chili Potatoes <i>Crispy potatoes caramelized with honey and tossed with chili and sesame seeds</i>	135/-

STARTERS NON VEGETARIAN

Golden Fried Prawns <i>Tempura fried prawns served with spicy garlic Sauce</i>	450/-
Prawns Pepper Salt <i>Wok tossed prawns with ginger, garlic, red chilies and crushed black pepper</i>	450/-
Crispy fish Pepper Salt <i>Morsels of fish crispy fried and tossed in ginger, garlic, onion, red chilies and crushed black pepper</i>	295/-
Chicken Pepper Salt <i>Diced chicken, deep fried and tossed in ginger, garlic, red chilies and crushed black pepper.</i>	295/-
Chili Chicken <i>Succulent chicken morsels stir fried with onions and sweet pepper.</i>	295/-
Drums of Heaven <i>Wok tossed, caramelized chicken wings tossed in spicy schezwan sauce</i>	295/-

SOUPS

Khao Suey <i>A simmering burmese coconut cream enriched spicy soup</i>	Veg / Chicken	95 / 120
Hot n Sour <i>A spicy all favorite soup</i>	Veg/Chicken	65 / 85
Sweet Corn Coriander soup <i>Creamy sweet corn soup infused with fresh cilantro</i>	Veg / Chicken	65 / 85
Monchow Soup <i>An all vegetable soup spiced with garlic, ginger and green chilies.</i>	Veg / Chicken	65 / 85

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MAIN COURSE

NON VEGETARIAN

Sauté Prawns with Chinese Greens

Prawns sautéed with spring vegetables and napped with oyster sauce.

450/-

Pan-Fried Fish with Black Bean Sauce

Pan-fried fish braised in fermented black bean sauce.

270/-

Szechwan Chicken

Chicken tossed with ginger and garlic flavored with aromatic and sharp szechwan pepper.

240/-

Chicken Red Thai Curry

Sliced Chicken spiced with thai red curry, lemon grass, and galangal

240/-

Chicken Kung Pao

The most popular dishes from the schezwan region tossed with charred dry red chilies and peanuts

240/-

VEGETARIAN

Stir Fried Vegetables in Basil Garlic Sauce

A low calorie selection of root vegetables and chinese greens tossed with ginger and garlic

160/-

Vegetable Thai Green/Red Curry

Exotic vegetables spiced with thai curry, lemon grass, and galangal

160/-

Vegetable Kung pao

Stir fried schezwan spicy vegetables tossed with chili flakes and peanuts

160/-

Vegetable Dumplings with Ginger in Coriander Sauce

Mini vegetable balls cooked in ginger, green chilli and coriander.

120/-

CHOPSUEY

American Chopsuey

Chicken tossed in sweet and sour sauce and served on crispy noodles and egg

160/-

Vegetable Chopsuey

Sweet and sour deluxe vegetables served on crispy noodles

120/-



RICE/NOODLES

Chicken Hakka Noodles 160/-
Hakka style noodles paired with chicken and greens

Vegetables Hakka Noodles 135/-
Hakka style noodles tossed with vegetables and greens

Chicken Fried Rice 160/-
Aromatic rice wok tossed with chicken and egg

Vegetable Fried Rice 135/-
Aromatic rice wok tossed with spring greens

Steamed Rice 80/-
Plain aromatic rice

DESSERTS

Gulab Jamun (2 Pcs) 55/-
Dumplings of milk solids poached with light cardamom infused sugar syrup

Tilli wali Kulfi 50/-
(anjeer / mango / malai / seasonal fruit)

Gulab aur Gulukand ki kheer 50/-
Rice pudding made with fresh rose petals

Death by Chocolate 100/-
Truffle infused rich brownie cakes

Coffee and Chocolate Mousse 100/-
Duet of coffee and chocolate creamed to perfection

Ice Cream 75/-
(Vanilla / chocolate / strawberry)

THIRST QUENCHERS

Choice of Juices 50/-
(Mango/ Apple/ orange/ mixed/ pineapple / tomato)

Aerated Water 30/-

Diet Coke 40/-

Fresh lime Soda / Water 35/-
(Salted, Sweet or Mixed)

Mineral Water 20/-

Tea 27/-

Coffee 43/-



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