

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 175/-
And cooked over charcoal grill

Paneer ka Soola 6 Pcs 175/-
*Chunks of paneer imbued with ajwain,
Infused with royal cumin and glazed over tandoor*

Nawabi Paneer Tikka 180/-
*Chunks of cottage cheese, Glazed with hung curd infused
with royal spices, charcoal grilled.*

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

Khumb Pudina Tikka 6 Pcs 175/-
*Mushrooms wrapped in a multi flour batter
accentuated with fresh mint and grilled golden on an open fire grill.*

Bhutte Ke Kabab 160/-
*Baby corn wrapped with perfect blend of
sweet corn and potato, spiced and fried to perfection.*

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

Nadru Ka Kabab 160/-
Cheese stuffed Lotus stem kebab, 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 200/-
*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/-

Dhuandhar Murg Kasoori Tikka

Spiced with green chili scented with fresh fenugreek leaves, charcoal grilled

295/-

Murg Nasheela

Rum soaked chicken morsels spiced with black pepper

295/-

Murg Malai Tikka

Napped with cheese and smoked over charcoal

295/-

Murg Seekh Kabab

Skewered mince of chicken infused with Awadhi masala and grilled

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

300/-

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/-

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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

Morsel Of Fish 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/-

Dhaba Murg

Young spring chicken cooked with onions and Accented with cilantro and freshly pounded spices

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/-

Lal Maas Ki Handi

A spicy dish of native Rajasthan- Lamb cooked with red chili liquor and mortar pounded spices.

240/-

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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/-

Paneer Mutter Masala

Chunks of cottage cheese and peas cooked in a rich tomato gravy prepared in the classical way.

170/-

Kadai Paneer

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

170/-

Palak Paneer

Chunks of cottage cheese paired with fresh spinach and topped with dry pomegranate seeds

170/-

Mutter Methi Malai

Fresh green peas infused with fresh fenugreek leaves and dum cooked in a creamy gravy

130/-

Nizame Handi Gulbahar

Assorted vegetable koftas cooked in whole spices and bathed in spinach gravy.

130/-

Bharwan Mirch Ka Salan

Stuffed pablano chilly stewed in sesame and peanut enriched gravy.

130/-

Shabnam Dilbahar

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

120/-

Bhindi Masaladar

Farm fresh tender okra tossed baby onion & grounded tangy Indian spices

120/-

Charra Aloo Hara Pyaz

Baby potatoes and spring onions tossed in a lean cumin and whole red chilly tempered masala of onions and tomatoes garnished with pickled ginger juliennes.

110/-

Gobhi Laccha Adraki

Cauliflower florets paired with 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/-

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DALS

Dal Makhani

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

110/-

Arhar Dal –Andra Style

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

110/-

Pindi Chana

Traditional North Indian dish made with dollar chick peas, cottage cheese and tomatoes.

110/-

RICE AND BIRYANI

Gosht Dum Biryani

The perfect saffron imbued 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 tandur, tannur 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/-

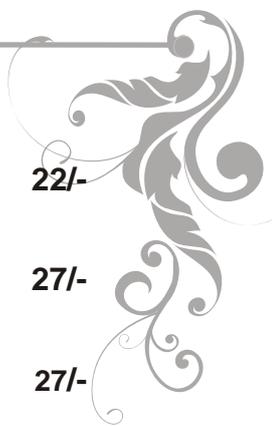
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**Naan**

An inheritent of persia made with leavened refined flour

22/-**Butter Naan**

Enriched with butter

27/-**Garlic Naan**

Crispy naan scented with garlic

27/-**Stuffed Kulcha**

Onions/Potatoes/Paneer

43/-

CHINESE

STARTERS VEGETARIAN

Chilli Paneer

Home made cheese tossed with chili and sweet peppers

170/-**Crispy Vegetables Pepper Salt**

Stir fried vegetables cooked with onion, garlic and black pepper.

135/-**Crispy Fried Lotus Stem in Ginger Honey Sauce**

Tossed with sesame seed

135/-**Vegetable Spring Rolls**

Spicy rolls stuffed with chinese greens

135/-**Honey Chili Potatoes**

Crispy potatoes caramelized with honey and tossed with chili and sesame seeds

135/-

STARTERS NON VEGETARIAN

Golden Fried Prawns

Tempura fried prawns served with spicy garlic Sauce

450/-**Prawns Pepper Salt**

Wok tossed prawns with ginger, garlic, red chilies and crushed black pepper

450/-**Crispy fish Pepper Salt**

Morsels of fish crispy fried and tossed in ginger, garlic, onion, red chilies and crushed black pepper

295/-**Chicken Pepper Salt**

Diced chicken, deep fried and tossed in ginger, garlic, red chilies and crushed black pepper.

295/-**Chili Chicken**

Succulent chicken morsels stir fried with onions and sweet pepper.

295/-**Drums of Heaven**

Drumlets of chicken wings dipped in crisp tempura batter and crispy fried

295/-**Advisory:**

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SOUPS

Khao Suey

A simmering burmese coconut cream enriched spicy soup

Veg / Chicken

95 / 120

Hot n Sour

A spicy all favorite soup

Veg/Chicken

65 / 85

Sweet Corn Coriander soup

Creamy sweet corn soup infused with fresh cilantro

Veg / Chicken

65 / 85

Monchow Soup

An all vegetable soup spiced with garlic, ginger and green chilies.

Veg / Chicken

65 / 85

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 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/-

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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

Hakka style noodles paired with chicken and greens

160/-

Vegetables Hakka Noodles

Hakka style noodles tossed with vegetables and greens

135/-

Chicken Fried Rice

Aromatic rice wok tossed with chicken and egg

160/-

Vegetable Fried Rice

Aromatic rice wok tossed with spring greens

140/-

Steamed Rice

Plain aromatic rice

80/-

DESSERTS

Gulab Jamun (2 Pcs)

Dumplings of milk solids poached with light cardamom infused sugar syrup

55/-

Tilli wali Kulfi

(anjeer / mango / malai / seasonal fruit)

50/-

Gulab aur Gulukand ki kheer

Rice pudding made with fresh rose petals

50/-

Death by Chocolate

Truffle infused rich brownie cakes

100/-

Coffee and Chocolate Mousse

Duet of coffee and chocolate creamed to perfection

100/-

Ice Cream

(Vanilla / chocolate / strawberry)

75/-

THIRST QUENCHERS

Choice of Juices

(Mango/ Apple/ orange/ mixed/ pineapple / tomato)

50/-

Aerated Water

30/-

Diet Coke

40/-

Fresh lime Soda / Water

(Salted, Sweet or Mixed)

35/-

Mineral Water

20/-

Tea

27/-

Coffee

43/-



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