

PANORAMA

AT BLVD, NASHIK



Shorba

TOMATO SHORBA (V) 195

Tangy tomato and basil with hot Indian spices

KUMBH DANIYA SHORBA (V) 195

Fresh mushroom and coriander

MURGH LEMON GRASS SHORBA 225

Minced chicken meat with flavoured lemon grass

SHORBA GULNAR 250

Fresh prawn with Indian spices

SHORBA LABABDAR 250

A unique combination of mutton stalk and dal

Chaat Bazaar

MASALA PEANUT CHAAT (V) 180

Roasted peanuts tossed with onion, tomato, lemon juice and chaat masala

CHINESE CHAAT (V) 180

Fried noodles in Chinese sauces

SEV PAAPDI CHAAT (V) 180

An all time favorite

ALOO CHAAT (V) 180

Pan seared potato tikki with Indian masala

FRIED GARLIC CHANA CHAAT (V) 200

Fried kabuli chana with garlic and seasonings

Tandoor/ Starters

TANDOORI STUFFED ALOO (V) 290

Potato cooked in a thick spicy curd in a clay pot

MULTANI MUSHROOM 290

Fresh mushrooms cooked in the tandoor, stuffed with nuts and cottage cheese

SUBZ NIRALI SHEEKH (V) 290

Assorted vegetables minced and cooked in the tandoor

BHUTTA KOLIWADA (V) 290

Deepfried corn coated in gram flour

HARA BHARA KEBAB (V) 320

Mixed vegetables tikki

LAL MIRCH PANEER TIKKA (V) 360

Chunks of paneer cooked in red hot Indian spices

PANEER SHIKANJI (V) 360

Chunks on paneer stuffed with spinach cooked in the tandoor

PANEER PAHADI TIKKA (V) 360

Chunks of paneer marinated in a green mixture

Tandoor/ Starters

MURGH ACHARI TIKKA	390
Tender pieces of chicken marinated in achaar and cooked in the tandoor	
MURGH KASTORI KEBAB	390
Tender pieces of chicken marinated in fresh kastori and cooked in the tandoor	
PUNJABI GARLIC CHICKEN	390
Tender pieces of chicken cooked in garlic and assorted Indian spices	
HARA TANDOORI CHICKEN	440
Half tandoori chicken marinated in hara masala and cooked in the tandoor	
KALMI KEBAB	440
Leg pieces of chicken cooked in a yellow masala in the tandoor	
FISH AMRITSARI	490
Basa fish coated in gramflour and Indian spices and deep fried	
GULNAAR TANDOORI POMFRET	540
Fresh pomfret marinated in yogurt, garlic, ginger and red chillies, cooked in the tandoor	
ZAFFRANI TANDOORI PRAWNS	540
Prawn cooked in Indian spices and lal mirch, cooked in the tandoor	
MUTTON SHIKHAMPOORI SHEEKH	610
Mutton minced and cooked in Kashmiri chilli and garlic in the tandoor	

Subzi- Shakahari

ALOO KHAZAANA (V)	290
Choice of Aloo methi/ aloo palak/ jeera aloo/ aloo gobi/ aloo simla mirch	
PINDI DA VEG (V)	290
Mixed veg cooked in a tomato based gravy	
BHINDI NAZAKAT (V)	320
Okra cooked in onion, garlic and a tomato based gravy	
SARSON KA SAAG (V)	320
Authentic Punjabi dish	
LAHORI KOFTA (V)	340
Mixed veg and paneer minced into balls cooked in a rich tomato and cashew gravy	
NARGISI VEG KOFTA (V)	340
Minced cottage cheese and bread balls in a red or white gravy	
MUSHROOM BHUTTA MASALA (V)	340
Mushroom and corn in a rich gravy with Indian spices	
PANEER LAZIZI (V)	370
Paneer cooked with capsicum, tomato, onion, cream and Indian spices	
PANEER BIRBALI (V)	370
Paneer cooked in a lucknowi nawabi style gravy	
PANEER TIKKA MASALA (V)	370
All time favourite recipe from the North	

Subzi- Mansahari

MURGH KHURCHAN	390
Tandoori chicken cooked in an in house masala with shredded spinach	
MURCH MILONI	390
Chicken cooked in a rich spinach based gravy	
NOORANI MURGH	390
Boneless chicken cooked in a yellow coconut based gravy	
CHICKEN TIKKA MASALA	390
All time favourite recipe from the North	
MURGH MAKHANWALA	390
Boneless pieces of chicken cooked in ghee, butter and a rich tomato and cashewnut gravy	
FISH LAL MASALA	470
Basa cooked in red hot Indian masalas	
FISH GOAN CURRY	470
Fish cooked in a rich coconut and tomato based gravy in traditional Goan coastal style	
KADHAI JHINGA MASALA	490
Prawns cooked in hot Indian spices and bell peppers	
MUTTON BURANI	540
Mutton cooked in garlic and Indian masalas	
MUTTON SAAGWALA	540
Mutton cooked in a rich green gravy	

Dal aur Chaawal

DAL KA KHAZANA	230
Dal Tadka	
Dal Makhani	
Dal Panchratna	
Dal Palak	
Dal Kastori	
STEAM RICE	185
CHAAWAL/ PULAO	210
Vegetable Pulao	
Jeera Pulao	
Kashmiri Pulao	
Peas Pulao	
Masala Bhaat	
Peanut Pulao	
Kabuli Chana Pulao	
VEG BIRYANI	340
PANEER BIRYANI	360
EGG BIRYANI	360
CHICKEN BIRYANI	370
CHICKEN TIKKA BIRYANI	370
FISH TIKKA BIRYANI	400
PRAWN BIRYANI	470
MUTTON BIRYANI	470

Roti/ Naan/ Paratha

TANDOORI ROTI/ NAAN/ KHASHA	
ROTI/ MISSI ROTI/ MAKAI KI	
ROTI/ GARLIC NAAN/ KULCHA/	70/ 90
LACCHA PARATHA/ PUDINA	
PARATHA/ MAKAI DI ROTI	

Asian- Soups

SWEET CORN SOUP (V) 190

Corn and Chinese herbs in a thick base

VEG MANCHOW (V) 190

Hot and spicy Chinese soup

LEMON CORIANDER SOUP (V) 190

Unique flavour and lemon and coriander with Chinese herbs

EIGHT TREASURE SOUP (V) 190

Assorted Chinese vegetables in sesame pepper soup

CHICKEN MANCHOW SOUP 220

Hot and spicy Chinese soup

LING FUNG CHICKEN SOUP 220

Chicken clear soup topped with egg drop

THAI CHICKEN SOUP 220

Shredded chicken with flavoured lemon grass

PRAWN EGG DROP SOUP 250

Prawn clear soup with egg drop

Asian- Starters

CRISPY VEG (V) 315

Assorted fried vegetables tossed in hot garlic

VEG DUMPLINGS SHANGHAI STYLE (V) 315

Crispy veg dumpling in hot and sour sauce

VEG SESAME FINGERS (V) 315

Mixed vegetables and bread fingers deep fried in schezuan sauce

CHINGS BABYCORN & MUSHROOM (V) 340

Mushroom stuffed with babycorn and topped with schezuan sauce

SOLITAIRE PANEER (V) 340

Paneer tossed in a peanut butter sauce

PANEER CHILLI (V) 340

Paneer tossed in black pepper sauce with onions, capsicum, bell pepper

CHICKEN HOT GARLIC 360

Chicken chunks in a hot garlic and onion based sauce

ANCHO CHICKEN 360

Fried chicken shredded and cooked in red hot ancho chilli and hot garlic sauce

JANGS CHILLI CHICKEN 360

Boneless leg portion in oyster sauce and sesame oil

ROAST SOYA CHICKEN 360

Boneless roast chicken with a touch of soya

OYSTER FISH 440

Fish cooked in Asian vegetables tossed in a rich oyster sauce

BUTTER GARLIC PRAWNS 495

Batter fried prawns tossed in garlic and butter

BASIL CHILLI PRAWNS 495

Batter fried prawns in basil and sesame chilli sauce

LAMB CHILLI 495

Sliced lamb cooked in chilli sauce

Gravies/ Curries

MUSHROOM MANCHURIAN (V)	295
Mushroom tossed in black pepper manchurian sauce	
PANEER IN BLACK BEAN SAUCE (V)	295
Sliced paneer cooked with Asian vegetables in black bean sauce	
VEG IN SAMBAL SAUCE (V)	295
Vegetables cooked in a pickled Chinese sauce	
EXOTIC VEG IN CILANTRO SAUCE (V)	295
Asian vegetables cooked in a mild cilantro sauce. Note: Gravy is very mild	
VEG THAI CURRY (V)	295
Choice of Green or Red Thai Curry	
SICHUAN CHICKEN	390
Sliced chicken in hot chilli sichuan sauce	
CHICKEN IN OYSTER SAUCE	390
Sliced chicken in rich oyster sauce	
CHICKEN THAI CURRY	390
Choice of Green or Red Thai Curry	
FISH CHILLI	440
Fish cooked in a chilli soya sauce	
GINGER FISH	440
Fish in a ginger sauce	
PRAWN IN JADE SAUCE	490
Batter fried prawns in a celery spinach sauce	
LAMB MANGOLIAN	490
Sliced lamb in yellow bean sauce	

Rice & Noodles

CHOICE OF RICE	VEG 250
Wok Tossed Rice	EGG 270
Brown Chilli Rice	CHICKEN 290
Mushroom Pot Rice	PRAWNS 310
Burnt Garlic Fried Rice	
Sichuan Fried Rice	
Fried Rice	
CHOICE OF NOODLES	VEG 250
Wok Tossed Noodles	EGG 270
Pad Thai Noodles	CHICKEN 290
Teriyaki Noodles	PRAWNS 310
Cilantro Pot Noodles	
Butter Garlic Noodles	
Spicy Chilli Noodles	
Hakka Noodles	

Desserts

GAJAR/ MOONG DAL KA HALWA	220
All time favourite halwas	
CHOCOLATE GULAB JAMUN	220
All time favourite Indian dessert stuffed with melted chocolate	
FRUIT RABDI	220
Thick skimmed milk, sweetened with cream and sugar topped with seasonal fruits	
SIZZLING BROWNIE SUNDAE	250
Served with vanilla ice cream and chocolate sauce	