



THE SALT PIT

WHERE FLAVOR MEETS ELEGANCE

BEVERAGES

■ LASSI (SWEET/SALTED).....₹115

A REFRESHING, TRADITIONAL YOGURT DRINK, HAND-BLENDED TO BE EITHER SWEET AND CREAMY OR SAVORY AND SPICED.

■ COLD COFFEE WITH ICECREAM.....₹165

RICH, CHILLED COFFEE BLENDED UNTIL FROTHY WITH A GENEROUS SCOOP OF CREAMY VANILLA ICE CREAM.

■ DARJEELING TEA.....₹115

THE AUTHENTIC "CHAMPAGNE OF TEAS", BREWED FROM SINGLE-ESTATE LEAVES TO CAPTURE ITS DELICATE, MUSCATEL FLAVOR.

■ FRESH LIME SODA.....₹100

A ZESTY AND SPARKLING MIX OF FRESHLY SQUEEZED LIME JUICE AND SODA, SERVED SWEET OR SALTED TO YOUR LIKING.

■ MILK SHAKES.....₹140

A THICK, CLASSIC MILKSHAKE BLENDED WITH YOUR CHOICE OF FLAVOR FOR A COOL AND SATISFYING TREAT.

■ HOT CHOCOLATE.....₹140

A COMFORTING AND DECADENT MUG OF RICH, VELVETY HOT CHOCOLATE, TOPPED WITH A GENTLE FOAM.

SOUPS & SALADS

■ CREAM OF TOMATO SOUP..... ₹235

A SMOOTH, VELVETY SOUP MADE FROM RIPE, SLOW-SIMMERED TOMATOES, FINISHED WITH A SWIRL OF FRESH CREAM.

▲ CREAM OF CHICKEN SOUP..... ₹235

A HEARTY AND WARMING CREAM SOUP WITH TENDER SHREDS OF CHICKEN, DELICATELY SEASONED WITH HERBS.

■ ▲ MANCHOW SOUP (VEG/CHICKEN)..... ₹130/160

A POPULAR INDO-CHINESE SOUP WITH A SAVORY BROTH, FINELY CHOPPED VEGETABLES, AND TOPPED WITH CRISPY FRIED NOODLES.

■ FRESH GREEN SALAD..... ₹100

A CRISP MEDLEY OF GARDEN-FRESH LETTUCE, CUCUMBERS, AND TOMATOES, TOSSED IN A LIGHT LEMON VINAIGRETTE.

■ GREEK SALAD..... ₹300

A CLASSIC COMBINATION OF CRISP LETTUCE, JUICY TOMATOES, CUCUMBERS, OLIVES, AND CREAMY FETA CHEESE, DRESSED IN OREGANO-INFUSED OLIVE OIL.

▲ CHICKEN HAWAIIAN SALAD..... ₹330

TENDER GRILLED CHICKEN AND SWEET PINEAPPLE CHUNKS TOSSED WITH FRESH GREENS IN A LIGHT, CREAMY DRESSING.

QUICK BITES

■ FRENCH FRIES.....₹100
GOLDEN, CRISPY POTATO FRIES, LIGHTLY SALTED AND SERVED PERFECTLY HOT.

■ CHILLI BABY CORN.....₹250
CRISP BABY CORN TOSSED IN A TANGY AND SPICY SAUCE WITH FRESH BELL PEPPERS AND ONIONS.

■ AMERICAN CORN SALT & PEPPER.....₹300
SWEET CORN KERNELS, LIGHTLY BATTERED AND FRIED UNTIL GOLDEN, THEN TOSSED WITH FRESHLY CRACKED BLACK PEPPER AND SEA SALT.

▲ FISH FINGER (6PC).....₹340
BONELESS FILLETS OF FRESH FISH, CRUMB-FRIED TO A PERFECT GOLDEN BROWN, SERVED WITH A SIDE OF TARTAR SAUCE.

▲ CRISPY FRIED CHICKEN.....₹315
SUCCULENT CHICKEN PIECES, SEASONED WITH A SPECIAL HOUSE BLEND OF HERBS AND SPICES, FRIED TO A CRISPY, GOLDEN PERFECTION.

▲ CHICKEN LOLIPOP (6PC).....₹250
FRENCHED CHICKEN WINGLETS, MARINATED IN A SPICY GINGER-GARLIC BLEND AND DEEP-FRIED UNTIL CRISP AND JUICY.

TANDOOR / GRILL

■ PANEER TIKKA.....₹320

CUBES OF SOFT PANEER MARINATED IN YOGURT AND SPICES, SKEWERED WITH BELL PEPPERS AND ONIONS, AND GRILLED IN THE TANDOOR.

▲ TANDOORI MURG (HALF/FULL)🌿.....₹370/710

A WHOLE SPRING CHICKEN MARINATED FOR 24 HOURS IN OUR SECRET SPICE BLEND, CHAR-GRILLED TO SMOKY PERFECTION IN OUR TRADITIONAL CLAY TANDOOR.

▲ CHICKEN TIKKA (6PC).....₹370

CLASSIC, BONELESS CHICKEN CHUNKS MARINATED IN SPICED YOGURT, THEN CHAR-GRILLED IN OUR CLAY OVEN FOR AN AUTHENTIC SMOKY FLAVOUR.

▲ MALAI KABAB (6PC).....₹370

TENDER, MELT-IN-YOUR-MOUTH CHICKEN PIECES MARINATED IN A CREAMY BLEND OF CHEESE, CASHEW PASTE, AND MILD SPICES, GRILLED TO A SUCCULENT FINISH.

▲ TANDOORI PRAWN (6PC).....₹550

PLUMP, JUICY PRAWNS MARINATED IN A CLASSIC TANDOORI SPICE MIX AND GRILLED TO PERFECTION IN THE INTENSE HEAT OF THE CLAY OVEN.

INDIAN MAIN COURSE

■ DAL MAKHANI..... ₹240

BLACK LENTILS AND KIDNEY BEANS SLOW-COOKED OVERNIGHT WITH BUTTER AND CREAM FOR A TRULY RICH, FLAVORFUL EXPERIENCE.

■ KADAI PANEER..... ₹315

SOFT PANEER AND CRISP BELL PEPPERS TOSSED IN A FRAGRANT, FRESHLY GROUND SPICE MIX OF CORIANDER AND RED CHILIES.

■ PANEER BUTTER MASALA..... ₹305

CUBES OF FRESH PANEER SIMMERED IN A RICH, VELVETY TOMATO AND CASHEW GRAVY, FINISHED WITH A WHISPER OF KASURI METHI.

▲ CHICKEN BUTTER MASALA..... ₹400

TENDER PIECES OF TANDOORI CHICKEN, SIMMERED IN A SMOOTH, BUTTERY TOMATO GRAVY, ENRICHED WITH CREAM.

▲ CHICKEN TIKKA MASALA..... ₹410

CHAR-GRILLED CHICKEN TIKKA PIECES COOKED IN A SPICED, CREAMY TOMATO AND ONION SAUCE.

▲ MUTTON ROGANJOSH (4PC)..... ₹475

A CLASSIC KASHMIRI CURRY. TENDER MUTTON PIECES SLOW-COOKED IN A FRAGRANT GRAVY INFUSED WITH FENNEL, GINGER, AND AROMATIC SPICES.

▲ BOIRALI FISH SORSHE(SEASONAL)..... ₹450

A SEASONAL LOCAL DELICACY. DELICATE BOIRALI RIVER FISH, GENTLY STEAMED IN A PUNGENT, HOUSE-GROUND MUSTARD GRAVY.

▲ CHINGRI MALAI CURRY..... ₹600

SUCCULENT PRAWNS COOKED IN A LUSCIOUS, CREAMY COCONUT MILK GRAVY, DELICATELY SPICED WITH GARAM MASALA AND A HINT OF SWEETNESS.

CONTINENTAL & CHINESE

  PENNE IN CREAM SAUCE (VEG/CHICKEN).....₹300/365

PENNE PASTA TOSSED IN A VELVETY WHITE CREAM SAUCE WITH EXOTIC VEGETABLES OR TENDER CHICKEN, FINISHED WITH PARMESAN CHEESE.

 GRILLED FISH WITH CILANTRO SAUCE.....₹410

A DELICATE FILLET OF FISH, GRILLED TO PERFECTION AND TOPPED WITH A ZESTY, FRESH CILANTRO AND LEMON SAUCE.

 GRILLED CHICKEN WITH SAUCE (2PC).....₹500

TWO SUCCULENT CHICKEN BREASTS, GRILLED AND SERVED WITH YOUR CHOICE OF A CLASSIC PEPPER OR MUSHROOM SAUCE.

 VEG HAKKA NOODLES.....₹210

CLASSIC NOODLES STIR-FRIED IN A SMOKY WOK WITH A COLORFUL MIX OF FRESH VEGETABLES AND A LIGHT TOUCH OF SOY SAUCE.

 CHILLI CHICKEN GRAVY.....₹285

A CROWD FAVORITE. CRISPY CHICKEN PIECES TOSSED IN A TANGY AND SPICY SAUCE WITH FRESH PEPPERS AND ONIONS.

BIRYANI & RICE

■ STEAMED RICE.....₹100

PERFECTLY STEAMED, FLUFFY LONG-GRAIN BASMATI RICE, AN IDEAL COMPANION TO ANY CURRY.

■ JEERA RICE.....₹165

AROMATIC BASMATI RICE TEMPERED WITH TOASTED CUMIN SEEDS AND FRESH CORIANDER.

■ VEG BIRYANI.....₹290

FRAGRANT BASMATI RICE SLOW-COOKED ON 'DUM' WITH A MEDLEY OF FRESH VEGETABLES AND AROMATIC SPICES.

▲ CHICKEN BIRYANI WITH EGG & ALOO.....₹430

AROMATIC BASMATI RICE LAYERED WITH SUCCULENT CHICKEN, POTATO, AND A BOILED EGG, SLOW-COOKED IN A SEALED POT TO LOCK IN FLAVOR.

▲ MUTTON BIRYANI WITH EGG & ALOO.....₹500

RICH AND FRAGRANT BASMATI RICE, SLOW-COOKED WITH TENDER MUTTON, POTATO, AND A BOILED EGG IN A SEALED POT.

BREADS

■ TANDOORI ROTI (PLAIN/BUTTER).....₹60/70

WHOLE WHEAT BREAD BAKED FRESH IN OUR CLAY TANDOOR, SERVED PLAIN OR BRUSHED WITH BUTTER.

■ BUTTER NAAN.....₹105

A SOFT, LEAVENED FLATBREAD, FRESHLY BAKED IN THE TANDOOR AND BRUSHED GENEROUSLY WITH MELTED BUTTER.

■ GARLIC NAAN.....₹130

OUR CLASSIC SOFT NAAN BREAD, TOPPED WITH FRESHLY CHOPPED GARLIC AND CORIANDER, BAKED UNTIL GOLDEN.

■ LACHA PARATHA.....₹75

A FLAKY, MULTI-LAYERED WHOLE WHEAT BREAD, COOKED WITH GHEE IN THE TANDOOR FOR A CRISP TEXTURE.

DESSERTS

■ GULAB JAMUN (2PC).....₹50

SOFT, DEEP-FRIED MILK SOLIDS DUMPLINGS, SOAKED IN A FRAGRANT, ROSE-FLAVORED SUGAR SYRUP.

■ SHAHI TUKRA.....₹165

A ROYAL DESSERT OF FRIED BREAD SLICES SOAKED IN RICH, THICKENED MILK (RABRI), GARNISHED WITH PISTACHIOS AND ALMONDS.

■ FLAVORED ICE-CREAM.....₹115

TWO SCOOPS OF PREMIUM ICE CREAM. PLEASE ASK YOUR SERVER FOR TODAY'S AVAILABLE FLAVORS.

- OUR DISHES MAY CONTAIN ALLERGENS INCLUDING MILK, NUTS, GLUTEN, SOY, SHELLFISH, AND EGGS. PLEASE INFORM OUR TEAM OF ANY DIETARY RESTRICTIONS BEFORE ORDERING.
- ALL PRICES ARE INCLUSIVE OF APPLICABLE TAXES. ROOM SERVICE CHARGES EXTRA AS APPLICABLE.
- FSSAI LICENSE NO: 12818009000321

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