



# *The* **MENU**

18% GRATUITY FOR 5 AND MORE GUESTS.  
PLEASE INFORM YOUR SERVERS FOR ANY ALLERGIES  
ALL APPLICABLE TAXES EXTRA

**PLEASE ADVISE SERVERS FOR ANY FOOD ALLERGIES**

ONE OF A KIND

# *Veg* TAPAS

## **GOL GAPPA DELIGHT**

A QUINTESSENTIAL INDIAN STREET FOOD EXPERIENCE

\$16

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## **LIVE GUAC N CHIPS**

AVOCADO BLENDED WITH ONION, TOMATO, SALT, AND HERBS,  
SERVED WITH CHIPS ON THE SIDE

LIVE PREPARATION

\$20

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## **MALAI SOYA CHAAP**

DELICIOUS CHAAP VARIANT MADE WITH  
CREAM AND YOGURT, MILD IN SPICES

\$19

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## **CALCUTTA STYLE CHILLI PANEER**

CRISPY COATED PANEER CUBES TOSSED IN CHILLI  
SOYA SAUCE ALONG WITH DICED PEPPERS & ONIONS

\$20

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## **CRISPY POTATO WEDGES**

CHOICE OF FLAVOUR  
(SWEET CHILLI / TRUFFLE / PERI PERI)

\$16

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## **KURKURI GOBHI**

DEEP FRIED CAULIFLOWER FRITTERS THAT ARE SUPER CRISPY  
ON THE OUTSIDE, TENDER ON THE INSIDE & LOADED WITH  
FLAVOURS OF GINGER, GARLIC, ONION, & CILANTRO

\$19

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## **CHILLI MUSHROOM**

IT IS AN INDO-CHINESE APPETIZER FEATURING CRISPY BATTER-FRIED  
MUSHROOMS COATED IN A DELECTABLE SWEET AND SPICY CHILI SAUCE

\$20

## ***STUFFED PORTOBELLO MUSHROOMS***

MUSHROOMS STUFFED WITH VEGETABLES, PANEER, AND CHEESE

\$18

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## ***ACCHARI PANEER TIKKA***

TENDER CUBES OF PANEER, MARINATED IN A MEDLEY OF TANGY PICKLES, AROMATIC SPICES, AND A TOUCH OF JAGGERY FOR A SUBTLE HINT OF SWEETNESS

\$21

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## ***DAHI KA KEBAB***

VEGETARIAN PATTIES MADE WITH CURD AS THE PRIMARY INGREDIENT AND VARIOUS INGREDIENTS LIKE SPICES, HERBS

\$19

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## ***VEG / NON CHOWMEIN***

STIR-FRIED NOODLES COMBINED WITH ONIONS, CELERY, CABBAGE, AND TENDER CHICKEN, ALL TOSSED IN OUR HOMEMADE SAUCE

\$16/\$18

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## ***PAV BHAJI***

A MEDLEY OF SPICY MIXED VEGETABLES, SERVED WITH SOFT BUTTER-TOASTED DINNER ROLLS, CRUNCHY ONIONS, AND LEMON WEDGE

\$16

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## ***KAJU CHETTINAD MASALA ROAST***

SIMPLY ROASTED OR DEEP-FRIED CASHEWS COATED IN A HOT AND TANGY SPICE BLEND. THESE ARE FLAVORFUL, CRUNCHY, SPICY, AND SALTY

\$16

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## ***PEANUT MASALA***

SAVOR OUR EXQUISITE MASALA PEANUTS, A TANTALIZING BLEND OF PREMIUM NUTS AND AROMATIC SPICES, METICULOUSLY CRAFTED FOR INDULGENCE

\$14

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## ***KURKUREY PALAK PATTE KI CHAAT***

SPINACH LEAF FRITTERS LOADED WITH CILANTRO CHUTNEY OR CILANTRO MINT CHUTNEY, TAMRIND CHUTNEY & YOGURT

\$17

## ***VEGGIE MOMOS / CHICKEN MOMOS***

SWEET DUMPLINGS STUFFED WITH A LIGHTLY SPICED  
VEGETABLE / CHICKEN FILLING

\$17 / \$19

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## ***CHEF'S SPECIAL MARINATED BROCCOLI***

TANDOORI BROCCOLI TOSSED IN A CREAMY  
AND CHEESY MARINADE

\$21

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## ***PAPAD MASALA***

THE MASALA PAPAD RECIPE FEATURES CRISPY FRIED PAPAD  
TOPPED WITH A SPICED, TANGY MIXTURE OF ONIONS,  
TOMATOES, LEMON JUICE, AND HERBS

\$12

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## ***KURKURI BHINDI***

CRISPY, GOLDEN-BROWN OKRA DELICATELY SEASONED  
WITH A SYMPHONY OF SPICES, OFFERING A HARMONIOUS  
FUSION OF CRUNCH AND SUCCULENCE

\$19

# *Non Veg* **TAPAS**

## **CHILLI CHICKEN**

SWEET, SPICY & SLIGHTLY SOUR CRISPY APPETIZER MADE WITH CHICKEN, BELL PEPPERS, GARLIC, CHILLI SAUCE & SOY SAUCE

\$21

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## **ANGAARA MURG TIKKA**

BONELESS CHICKEN PIECES ARE MARINATED WITH A SPICY MARINADE & THEN GRILLED UNTILL NICELY COOKED & SLIGHTLY CHARRED

\$21

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## **JHINGA DUMNISHA**

JUMBO PRAWNS MARINATED IN CHEESE & HUNG YOGURT COOKED IN TANDOOR TILL PERFECTION

\$24

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## **CHICKEN RESHMI KEBAB**

CREAMY GRILLED CHICKEN MALAI KEBABS MARINATED IN FRESH CREAM \, MILD SPICES & NUTS

\$21

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## **TANDOORI RACK OF LAMB**

LAMB RACK WITH SPICES IS COOKED IN AN OVEN BUT THE MARINADE IS SIMILAR TO A TANDOORI ONE

\$31

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## **BHARWA TANGRI KABAB**

TANGRI IS A HINDI WORD REFERRING TO THE CHICKEN DRUMSTICK. THE CHICKEN LEGS ARE MARINATED, STUFFED AND BAKED IN A WAY THAT THEY ARE SUBTLY SPICED BUT VERY FLAVORFUL, JUICY AND MELT IN THE MOUTH

\$23

***AMRITSARI MACHI***

FISH MARINATED IN A VIBRANT BLEND OF AROMATIC PUNJABI  
SPICES, THEN CRISPLY FRIED TO GOLDEN PERFECTION

\$21

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***JUMBO PRAWNS CHETTINAD ROAST***

PRAWNS MARINATED WITH SOUTH INDIAN SPICES AND INFUSED WITH  
CURRY LEAVES, JUICY FROM THE INSIDE

\$24



# *La Ciel* SOUPS

## **VEG/NON VEG MANCHOW**

JULIENNED VEGETABLES AND SUCCULENT PROTEIN  
IMMERSED IN A FIERY YET SAVORY BROTH, TOPPED  
WITH A GARNISH OF CRISPY RICE NOODLES

\$10/\$12

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## **CREAM OF TOMATO**

SUN-RIPENED TOMATOES, SLOW-ROASTED TO ENHANCE THEIR DEPTH,  
ARE TRANSFORMED INTO A VELVETY-RICH BISQUE. COMPLEMENTED  
BY A HINT OF FRAGRANT BASIL CREAM, IT'S A HARMONIOUS TASTE OF  
SUMMER SERVED ALONGSIDE ROSEMARY-SCENTED CROUTONS

\$10



# *Veg Main* COURSE

## ***QASAR-E-PUKHTAN***

PANEER CUBES SIMMERED IN SILKY FRESH TOMATO  
GRAVY FLAVOURED WITH FENUGREEK (DRIED) LEAVES

\$20

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## ***DAAL DUMPUKHT***

POPULAR NORTH INDIAN DISH COOKED  
WITH SPICE BUTTER & CREAM TILL A  
CREAMY TEXTURE

\$19

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## ***MIRCH BAIGAN KA SALAN***

BABY EGGPLANT & JUMBO GREEN CHILLIES  
IN VELVETY SMOOTH GRAVY OF YOGURT,  
TAMRIND & PEANUTS

\$19

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## ***PANEER TIKKA MASALA***

CUBES OF PANEER - (INDIAN COTTAGE CHEESE) - ONION &  
PEPPERS ARE MARINATED WITH YOGURT & SPICES, GRILLED &  
THEN TOSSED IN A CREAMY TOMATO BASED CURRY

\$20

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## ***MALAI KOFTA***

COTTAGE CHEESE BALLS SIMMERED  
IN MAKHANI SAUCE

\$21

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## ***MALAI METHI PANEER MAKHANA***

CHEF SPECIAL COTTAGE CHEES IN A  
DRY FRUIT GRAVY

\$22



# *Non Veg Main* **COURSE**

## ***DILLI WALA MURG MAKHNI***

CURRY OF CHICKEN CHUNKS IN A SPICED TOMATO,  
BUTTER & CREAM SAUCE

\$22

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## ***PATIALA MURG MASALAM***

YOGURT & SPICE MARINATED CHICKEN IN A  
CASHEW & CREAMY CURRY BASE

\$22

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## ***MURG HAANDI KORMA***

BONELESS CHICKEN SIMMERED IN AN  
ONION TOMATO BASED CURRY SAUCE

\$22

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## ***VINDALOO***

A HIGHLY SPICED INDIAN CURRY WITH MEAT, VINEGAR, AND GARLIC, COULD BE  
DESCRIBED AS A "FIERY MASALA STEW" OR A "PUNGENT SPICED MEAT CURRY."  
CHOICE OF MEAT; CHICKEN / GOAT

\$22

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## ***GOAT ROGANJOSH***

KASHMIRI CURRY WITH A RICH RED SAUCE AND TENDER MEAT, MIGHT INCLUDE  
"AROMATIC SPICED STEW" OR "SUMPTUOUS RED CURRY INFUSED WITH PASSION."

\$24

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## ***CHEF'S SPECIAL CHICKEN - CHICKEN CHETTINAD***

CHICKEN MADE WITH A UNIQUE MASALA MIXTURE CALLED THE CHETTINAD  
PASTE, BURSTING WITH THE SPICINESS OF GUNTUR CHILIES, WHOLE  
PEPPERCORNS, CINNAMON, SHALLOTS, GARLIC, AND PLENTY OF OTHER SPICES

\$22

# RICE

## *SAFFRON RICE*

RICE INFUSED WITH SAFFRON

\$11

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## *CHICKEN BIRYANI*

LAYERING MARINATED CHICKEN AT THE BOTTOM OF A  
POT FOLLOWED BY ANOTHER LAYER OF PAR COOKED  
RICE, HERBS, SAFFRON INFUSED MILK & GHEE

\$21

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## *GOAT BIRYANI*

LAYERS OF BEAUTIFULLY SPICED MUTTON &  
TENDER GRAINS OF RICE TOPPED WITH  
CILANTRO & FRIED ONIONS

\$22

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## *SHAHI SUBZ PULAO*

FLAVOURED ROYAL RECIPE MADE WITH BASMATI  
RICE, VEGETABLES & LOT OF DRY FRUITS & RAISINS

\$19

# ROTI

## *TANDOORI ROTI*

FLATBREAD MADE WITH WHOLE WHEAT & TRADITIONALLY  
COOKED IN TANDOOR

\$5

## *LACCHA PRANTHA*

CRISPY FLAKY LAYERED WHOLE WHEAT  
FLATBREADS MADE WITH SIMPLE UNLEAVENED  
DOUGH CONSISTING OF WHOLE WHEAT FLOUR &  
SALT & GHEE / OIL

\$7

## *GARLIC NAAN*

INDIAN LEAVENED FLATBREAD MADE WITH ALL-  
PURPOSE FLOUR & SPICED WITH GARLIC

\$7

## *ROSEMARY NAAN*

TANDOORI NAAN TOPPED WITH ROSEMARY

\$7

## *BUTTER NAAN*

TRADITIONAL TANDOORI-STYLE INDIAN NAAN BREAD  
BRUSHED WITH MELTED BUTTER AT THE END

\$6

## *PLAIN NAAN*

SOFT UNLEAVENED BREAD BAKED IN CLAY-OVEN

\$5

# SIDES

## *RAITA*

\$5

## *GREEN SALAD*

\$6

## *ONION SIRKA*

\$5

## *CEASER SALAD*

\$8

ADD CHICKEN FOR \$4

# DESSERTS

## *RABRI FALOODA KULFI*

CHEF SPECIAL INDIAN STYLE ICE CREAM

\$18

## *TIRAMISU*

POPULAR ITALIAN DESSERT DUSTED WITH COCOA  
POWDER FOR ADDED FLAVOUR

\$18

## *MANGO PANACOTTA*

ITALIAN DESSERT WITH SWEETEN CREAM AND  
LUCIOUS MANGO PURÉE

\$10

## *COCONUT PANACOTTA*

ITALIAN DESSERT MADE WITH SWEETEN CREAM AND  
LUCIOUS COCONUT PURÉE

\$10

## *VANILLA CRÈME BRÛLÉE*

A CLASSIC CRÈME BRÛLÉE WITH A SILKY, SMOOTH  
AND RICH CUSTARD TOPPED WITH A THIN PANE OF  
CRUNCHY TOFFEE.

\$10

## *PISTACHIO CRÈME BRÛLÉE*

SILKY CUSTARD BRÛLÉE WITH A TWIST OF PISTACHIO  
CREPE AND A THIN PANE OF CRUNCHY TOFFEE

\$10

## *LAYALI DUBAI*

SAFFRON CHEESECAKE

CHEESE CAKE MADE WITH SAFFRON INFUSED WITH  
MASCARPONE CHEESE AND CRUNCHY CRUMBLE WITH  
A TWIST OF DATES

\$10

## *LAVA CAKE*

ONE OF THE FAVORITES OF CHOCOLATE LOVERS. A  
MINI CAKE SERVED WITH WARM POURING  
CHOCOLATE AND SERVED WITH A SCOOP OF GULFI  
ICE CREAM

\$10

*\*TERMS AND CONDITIONS APPLIED*

*\*HALAL OPTIONS AVAILABLE UPON REQUEST*

# KIDS MENU

## *PIZZA*

\$12

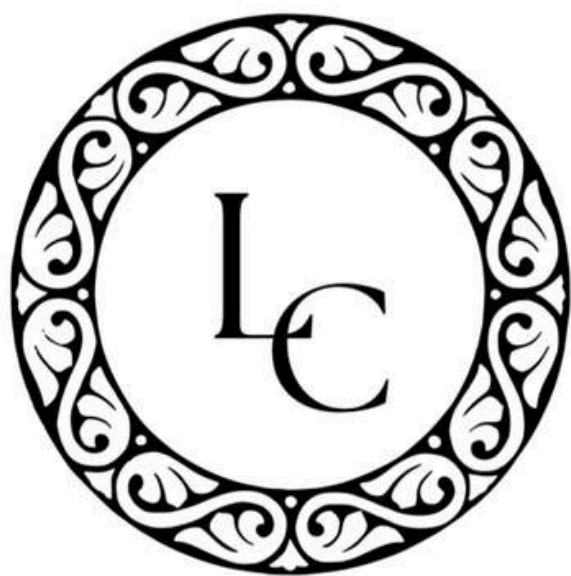
## *CHIKEN NUGGETS*

\$12

## *FRIES*

\$9





LA CIEL  
FINE DINE

SINCE 2023