



nebula

Chef Special Menu

● Veg ● Non Veg



Refreshment

Sparkling Kokum Julep 150

Salad

● **Farmer's Salad** 120

Assorted greens with boiled peanuts, coloured bell peppers & broccoli spiced with homemade mango vinaigrette

● **Thai Basil Green Salad** 120

Roasted tofu with raw corn, cucumber, shredded cabbage, greens & sunflower seeds with basil, lime & cashew dressing

● **Smoked Chicken with Apple & Celery Salad** 180

Smoke flavoured chicken & apple salad with Mayo celery dressing

● **Seafood Vinaigrette Salad** 230

Assorted seafood in herb vinaigrette dressing served on lettuce

Soup

● **Hare Matar Ka Shorba** 80

Sauteed green peas & lentils tempered with garlic & cumin

● **Veg Clear Soup with Moong Sprout** 80

Fresh steamed exotic veg seasoned with soya moong sprout

● **Mushroom and Shrimp Soup** 160

A Thai soup flavoured with red curry mushroom and lemon grass

● **Yakhni Shorba** 180

Lucknowi lamb soup

starter

- **Sunehri Paneer Tikka** 240
Minced paneer patties coated with sesame and deep-fried
- **Tandoori Nazakat Aloo** 160
Marinated stuffed potatoes baked in clay oven
- **Tofu Hot Garlic** 190
Deep fried tofu cubes tossed in hot garlic sauce
- **Chicken Vol Au Vent** 275
Chicken dices in cream sauce served in pastry cases
- **Koliwada Fish** 330
Fish dices marinated in chilli powder and fried with garlic and curry leaves
- **Murgh Makhmali Kebab** 275
Succulent chicken with cream, yoghurt and white pepper

Main Course

- **Methi Chaman** 230
Paneer stir fried in tomato with fresh fenugreek leaves
- **Bhindi Mungfali** 170
Okra masala with crushed peanuts
- **Gobi Banarasi** 170
Florets of cauliflower in onion, cashew and tomato based golden gravy
- **Chingri Malai Curry** 590
Shrimps in creamy Bengali gravy
- **Mutton Sukka Varuval** 390
A dry mutton fry, stir fried in oil with curry leaves, red chilli
- **Dum Ka Murgh** 290
Slow cooked marinated chicken in cashew and poppy gravy

Dal

- Punjabi Rajma** 150
Red kidney beans with garlic, tomato and butter
- Dal Panchratan** 150
Amalgamation of five different types of dal with spices



Indian Breads

Missi Roti

Besan bread, chilli, coriander leaves

50

Kalonji Naan

Naan bread crusted with onion seeds

50

Continental

- **Cheese Croquettes on Creamy Mushrooms** 230
Potato and cheese croquettes golden fried with crumbs and served on creamy mushrooms sauce
- **Vegetable Skewers with Herbed Rice** 230
Sticks of vegetable grilled and served with butter herbed rice
- **Spinach Stuffed Chicken Breast** 290
Rolled chicken gratinated with mozzarella cheese sauce
- **Grilled Fish with Almond Caper** 340
Grilled fillets served with almond caper sauce

Desserts

- Thandai Cheesecake Mousse with Gulkand Whipped Cream** 150
Homemade thandai paste topped with an exquisite gulkand flavour whipped cream
- Baked Lancha Jamun with Matka Kulfi** 150
Reduced milk soaked in rose flavoured sugar syrup served with kulfi
- Red Velvet Jar Cake** 150
Red velvet with silken cream cheese frosting
- Chocolate Truffle Jar Cake** 150
Chocolate sponge mixed with chocolate ganache