



GOURMET RE

*Where Excellence Meets
Tradition*

Experience the pinnacle of culinary artistry in an
atmosphere
of timeless elegance and unparalleled sophistication

APPETIZERS & SOUPS

Exquisite beginnings to your culinary journey

COLD APPETIZERS

Seared Scallops with Citrus Beurre Blanc	₹2,400
Foie Gras Terrine with Fig Compote	₹3,600
Fresh Oysters on Ice (6 pcs)	₹2,800
Smoked Salmon Platter with Capers	₹2,200
Tuna Tartare with Avocado & Mango	₹2,600
Burrata with Heirloom Tomatoes	₹1,800

Appetizer Image

HOT APPETIZERS

Bruschetta Trio - Tomato, Mushroom, Olive	₹1,600
Crispy Calamari with Spicy Aioli	₹1,900
Stuffed Mushrooms with Truffle Cream	₹1,700
Prawn Tempura with Ponzu Sauce	₹2,100
Chicken Satay with Peanut Sauce	₹1,500
Lamb Kofta with Mint Yogurt	₹1,800

Appetizer Image

SIGNATURE SOUPS

French Onion Soup Gratinée	₹900
Lobster Bisque with Cognac	₹1,400
Wild Mushroom Cappuccino	₹800
Roasted Tomato Basil Soup	₹700
Tom Yum Goong (Spicy Prawn Soup)	₹1,100
Chicken & Sweet Corn Soup	₹650

Appetizer Image

MAIN COURSES

Masterfully crafted signature dishes

PREMIUM STEAKS & GRILLS

A5 Wagyu Ribeye (200g)	₹10,500
Prime Angus Tenderloin (250g)	₹6,800
T-Bone Steak with Chimichurri (350g)	₹5,400
Grilled Lamb Chops (4 pcs)	₹4,200
Herb-Crusted Lamb Rack	₹5,800
BBQ Pork Ribs with Bourbon Glaze	₹3,600

Main Course Image

POULTRY & GAME

Coq au Vin - Burgundy Wine Chicken	₹4,400
Roasted Duck à l'Orange	₹4,900
Chicken Roulade with Spinach & Feta	₹3,200
Herb Roasted Spring Chicken	₹3,500
Wild Boar Medallions with Berry Sauce	₹5,200

Main Course Image

SPECIALTY MAINS

Beef Wellington (Signature)	₹7,200
Osso Buco with Saffron Risotto	₹5,600
Braised Short Ribs with Root Vegetables	₹4,800
Rack of Venison with Juniper Sauce	₹6,400
Duck Confit with Cherry Gastrique	₹4,700
Slow-Roasted Pork Belly with Apple	₹3,900
Veal Marsala with Wild Mushrooms	₹5,100
Tandoori Mixed Grill Platter	₹4,200

Main Course Image

Main Course Image

SEAFOOD SELECTION

Fresh catches from pristine waters

FRESH FISH

Grilled Norwegian Salmon with Lemon Butter	₹4,100
Pan-Seared Mediterranean Sea Bass	₹4,900
Chilean Sea Bass with Miso Glaze	₹5,600
Whole Grilled Pomfret with Herbs	₹3,200
Baked Red Snapper in Banana Leaf	₹3,800
Blackened Mahi-Mahi with Mango Salsa	₹3,400
Tuna Steak with Wasabi Crust	₹4,400

Seafood Image

Seafood Image

Seafood Image

SHELLFISH & CRUSTACEANS

Whole Maine Lobster Thermidor	₹7,200
Grilled Tiger Prawns (6 pcs)	₹3,900
Lobster Tail with Drawn Butter	₹5,800
King Crab Legs with Garlic Butter	₹6,400
Scallops Provençal with White Wine	₹4,600
Mussels Marinière in White Wine	₹2,800
Soft Shell Crab Tempura	₹3,600

Seafood Image

Seafood Image

Seafood Image

SEAFOOD PLATTERS

Premium Seafood Platter (for 2)	₹8,100
Surf & Turf - Lobster + Wagyu	₹12,500
Grilled Seafood Skewers	₹3,700
Bouillabaisse - French Fish Stew	₹4,200

PASTA & RISOTTO

Italian classics reimaged with perfection

FRESH PASTA

Lobster Linguine with Cherry Tomatoes	₹5,300
Black Truffle Tagliatelle	₹4,800
Carbonara - Guanciale, Egg, Pecorino	₹2,900
Pappardelle with Wild Boar Ragù	₹3,600
Spaghetti alle Vongole (Clams)	₹3,200
Cacio e Pepe - Classic Roman Style	₹2,400
Fettuccine Alfredo with Grilled Chicken	₹2,700
Penne Arrabbiata with Spicy Tomato	₹2,100

Pasta Image

Pasta Image

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Pasta Image

Pasta Image

FILLED PASTA

Lobster Ravioli in Saffron Cream	₹3,700
Ricotta & Spinach Tortellini	₹2,800
Pumpkin Agnolotti with Sage Butter	₹2,600
Beef Cannelloni with Béchamel	₹3,100

Pasta Image

RISOTTO SELECTION

Black Truffle Risotto with Parmesan	₹4,600
Wild Mushroom Risotto	₹3,200
Seafood Risotto with Saffron	₹3,800
Asparagus & Lemon Risotto	₹2,900
Osso Buco Risotto Milanese	₹4,200
Butternut Squash Risotto	₹2,700
Beetroot & Goat Cheese Risotto	₹2,800
Lobster Risotto with Bisque	₹5,400

DESSERTS

Sweet masterpieces to conclude your experience

CLASSIC DESSERTS

Molten Chocolate Fondant with Vanilla Ice Cream	₹1,400
Classic Tiramisu with Espresso	₹1,200
Crème Brûlée with Fresh Berries	₹1,300
New York Cheesecake with Strawberry Compote	₹1,200
Panna Cotta with Passion Fruit	₹1,100
Chocolate Soufflé (15 min wait)	₹1,500
Profiteroles with Dark Chocolate Sauce	₹1,100

Dessert Image

TARTS & PIES

French Apple Tart Tatin	₹1,300
Lemon Meringue Pie	₹1,100
Pecan Pie with Bourbon Cream	₹1,200
Chocolate Ganache Tart	₹1,400
Berry Tart with Vanilla Custard	₹1,200

Dessert Image

ICE CREAM & SORBETS

Artisan Ice Cream Selection (3 scoops)	₹900
Belgian Waffle Sundae	₹1,100
Banana Split Supreme	₹1,000
Sorbet Trio - Mango, Raspberry, Lemon	₹850
Affogato - Espresso & Gelato	₹800

Dessert Image

SIGNATURE CREATIONS

Deconstructed Black Forest	₹1,500
Salted Caramel Opera Cake	₹1,400

BEVERAGES

Refreshing drinks & fine wines

COFFEE & TEA

Espresso	₹500
Double Espresso	₹650
Cappuccino	₹700
Café Latte	₹700
Flat White	₹750
Irish Coffee	₹900
Selection of Premium Teas	₹600

FRESH JUICES & SMOOTHIES

Fresh Orange Juice	₹750
Seasonal Pressed Juice	₹800
Green Detox Smoothie	₹850
Berry Blast Smoothie	₹800

COCKTAILS

Signature Martini	₹1,500
Old Fashioned	₹1,400
Mojito - Classic or Fruit	₹1,200
Margarita	₹1,300
Negroni	₹1,400
Cosmopolitan	₹1,300

WINE SELECTION

Bordeaux Red Reserve (Glass)	₹2,400
Bordeaux Red Reserve (Bottle)	₹12,000
Champagne - Dom Pérignon (Bottle)	₹28,000
Prosecco (Glass)	₹1,200
Chardonnay White Wine (Glass)	₹1,800
Sauvignon Blanc (Glass)	₹1,600

Beverage Image

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Beverage Image

CHEF'S SPECIALS

Limited edition masterpieces & seasonal offerings

SIGNATURE CREATIONS

Beef Wellington - Tenderloin in Puff Pastry ₹7,200

Chef Special Image

Confit Duck à l'Orange with Wild Rice ₹5,800

Chef Special Image

Black Truffle Risotto with Aged Parmesan ₹5,400

Whole Dover Sole Meunière ₹6,800

Rack of Lamb with Pistachio Crust ₹6,400

SEASONAL OFFERINGS

White Asparagus with Hollandaise (Spring) ₹2,400

Chef Special Image

Fresh Morel Mushroom Pasta (Spring) ₹4,200

Chef Special Image

Grilled Stone Fruit Salad (Summer) ₹1,800

Porcini Mushroom Risotto (Autumn) ₹3,800

Chef Special Image

Roasted Root Vegetable Medley (Winter) ₹1,600

TASTING MENUS

5-Course Chef's Tasting Menu ₹8,500

Chef Special Image

7-Course Grand Tasting Experience ₹12,500

Vegetarian Tasting Menu (5 courses) ₹6,800

Chef Special Image

Seafood Tasting Menu (6 courses) ₹11,000

PREMIUM ADD-ONS

Shaved Black Truffle (10g) ₹3,500

Beluga Caviar (30g) ₹8,500

Foie Gras Supplement ₹2,800

Gold Leaf Garnish ₹1,200

WEEKEND BRUNCH SPECIALS

GET IN TOUCH

We'd love to hear from you



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WHATSAPP

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VISIT US

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Monday - Friday

11:00 AM - 11:00 PM

Saturday - Sunday

10:00 AM - 12:00 AM

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