



# CABANA

terrace lounge



MENU

  
MANTRA

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# Small Bites & Nibbles

## Mac 'N' Cheese Balls

crispy crumb coated macaroni and cheese balls and serve over a creamy marinara sauce.

335

## Chesse Chilly Toast on Toast

crispy toast topped with tomatoes and capsicum, loaded with cheese and sprinkled with chilly flakes. Served with spiced yoghurt.

315

## Garlic Bread (Plain / Cheese)

cut Bread, mix with parmesan cheese, butter and garlic until butter is melted and bread toasted.

250 / 290

## Bruschetta (Tomato & Basil)

toasted bread drizzled with hot olive oil and pesto sauce topped with tomatoes & sprinkled with parmesan cheese

360

## Cheese Cherry Pineapple Stick

cheese of cubes, cherries and pineapple in a skewer

295

## Onion Ring (Regular and Cheese)

stuffed onion ring breaded and deep fried serve with tangy buffalo dip

295

## Potato Wedges

spiced potato wedges served with easy sweet chili sauce

230

## French Fries (Regular / Honey chilly)

deep fried salted potatoes accompanied with different dips and sauces

210 / 265

## Masala Papad

fried papad topped with tomato, onion and dry mango powder

105

## Crispy Roomali

roomali roti crisped to perfection and smeared with butter and red chilli powder

190



# Appetizers

## Mix Veg Tandoori Platter

765

assortment of paneer tikka, veg. sheek kebab, tandoori gobi and tandoori mushroom, served with lacha salad & chutney.

## Lasooni Paneer Tikka

450

cubes of malai paneer marinated with yoghurt, garam masala, delicately flavoured with garlic, chargrilled.

## Paneer Ka Shooley

450

farm fresh cottage cheese, onions and peppers marinated with yoghurt and fiery indian spices cooked on embers.

## Malai Florets

430

cauliflower & broccoli marinated with yoghurt, badam paste, tandoori masala, char grilled with veggies

## Terro Cottage Cheese

440

cottage cheese tossed in spices and nuts.

## Crispy corn

440

fried corn nibbles tossed with onion & chilly.

## Crispy Chilly Baby Corn

440

golden fried baby corn tossed in chinese spice.

TAXES AS APPLICABLE



# Appetizers

## Mushroom Salt and Pepper

whole mushroom tossed with salt and pepper

## Crispy Vegetable in Plum Sauce

assorted vegetables sauteed in plum sauce

## Tandoori Aloo

baby potatoes marinated in chef secret spices and yogurt and chargrilled.

## Falafel

patties of ground chickpeas seasoned with toasted sesame seeds and salt & deep-fried. served with pita bread

## Veg Shammi Kebab

very popular awadhi dish made of minced black chickpeas and spices and shaped into small patties, shallow fried- served with onion-lacha salad and mint-chutney.

## Mini Spring Roll (Veg / Chicken)

small authentic crispy pastry wrapped roll with vegetables filling cooked with asian flavored & deep fried

## Tandoori Prawn

jumbo prawns marinated in yoghurt and chargrilled

## Moroccan Barbequed Prawn

prawn marinated with rosemary, orange juice, raw red chilly, lemon and yogurt served with the special dip.

## Dynamite Prawn

tempura fried crispy prawn tossed in dynamite sauce

## Prawn in Hunan Style

prawn cooked in chef special sauce

## Bali Prawn

marinated prawns coated in cornflakes and deep fried. served with plum sauce

## Lobster in choice of sauce

tossed on pepper garlic butter sauce or schezwan

## Crab in Choice of Sauce

(schezwan chilly/ hong kong style)

## Lemongrass fish

lemongrass infused crispy fish tossed with chilly garlic & sweet pepper

## Fish and chips

served with french fry & tartar sauce

## Tandoori fish tikka

fillet of fish refreshing marinated in a citric blend of lemon juice & ptymol seed & yoghurt chargrilled

440

400

325

400

450

400 / 425

850

850

850

850

850

900

550

550

560

(As per size)

## Crispy Fried Fish in Choice of Sauce

schezwan sauce / Chinese parsley / peppery

## Grilled Pomfret

char grilled pomfret with calcanon potato and beurre blanc sauce

## Tandoori Pomfret

whole white pomfret marinated in tandoori masala and flavored yoghurt and chargrilled.

## Mix Non-Veg Tandoori Platter

assortment of sheekh kebab, chicken tikka, fish tikka, tandoori prawn and tangdi kebab.

## Tandoori Murgh (Half / Full)

classic grilled chicken marinated in traditional indian spices along with cream and yoghurt.

## Murgh Tikka

chunks of chicken marinated in tandoori masala flavoured with yoghurt and chargrilled

## Murgh Irani Tikka

a persian kebab marinated with lemon juice , saffron, chopped cashew and indian spices.

## Murgh malai Kebab

melt in the mouth morsels of chicken marinated in yoghurt flavoured with cheese and cream.

## Murgh Reshmi Kebab

melts in the mouth, morsels of chicken marinated in a mixture of yoghurt, roasted gram flour, cream & egg chargrilled.

## Kalmi Tangdi Kebab

tender chicken drumsticks marinated in yoghurt flavoured with lime, cream and crushed pepper corns.

## Drums of Heaven

chicken drumsticks tossed in sauce of your choice.

550

715

715

1200

585 / 965

530

530

530

530

520

TAXES AS APPLICABLE

# Appetizers

## Chicken Terro

deep fried chicken chunked tossed in spices.

## Chicken Taipei

diced chicken tossed with onion and spicy sauce.

## Chicken Teriyaki

japanese style chicken recipe with sweet pepper

## Chicken Broccoli Cheese Blast

breaded chicken strips with fries and honey mustard

## Gosht Galouti Kebab

fine lamb mince mixed with spices, chopped green chillies, coriender formed into tikkis  
shallow fried on hot grill served on a bed of reshmi paratha.

## Lamb Chilli

sliced of lamb tossed with diced onion,bell pepper with chilli & soya.

## Mutton Seekh Kebab

mutton mince, blended with fresh coriender, mint,  
ginger root, onion, subtle spices, skewered and chargrilled



520

520

520

520

715

715

715



# Salads & Soups

## Green Salad

assorted green salad with choice of dressings (creamy french, italian or thousand island).

155

## Mediterranean Salad (Chicken / Prawn)

280 / 330

organic lettuce hearts with grilled mediterranean vegetables and sun dried tomatoes,  
tossed with an italian herb dressing option prawn and chicken

## The Classic Caesar Salad (Veg / Chicken)

300 / 355

crispy romaine lettuce with caesar dressing, & parmesan savings with choice  
of toping cajun chicken breast / grilled paneer skewer and roasted tomato

340

## Greek Salad

romaine lettuce, green peppers, kalamata olives, red onions,  
tomatoes, cucumbers, feta cheese and tossed in greek vinaigrette

## Tom Yam (Prawn / Chicken / vegetable)

230/215/210

hot and spicy thai soup with kaffir lime and lemon grass.

## Velvet Corn Soup (Crab Meat / Chicken / Vegetable)

230 / 215 / 210

a favourite classic soup served with corn and cream

## Manchow Soup (Chicken / Vegetable)

215 / 210

a thick chilli garlic flavored soup served with crispy noodles.

## Hot and Sour Soup (Chicken / Vegetables)

215 / 210

spicy soya base thick soup served with tofu and black mushroom.

## Burnt Garlic Soup (Prawn / Chicken / Vegetable)

230 / 215 / 210

a clear soup with a hint of burnt garlic and vegetables



# Sandwich, Burgers

**Grilled Sandwich** 300 / 290

(Chicken tikka / Paneer tikka)

**Mantra Chicken Club Sandwich** 385

toasted triple-decker sandwich with chicken fillet, fried egg, cheese, tomato slices and crisp lettuce

**Chicken Cheesy Burger** 400

char grilled tender chicken patty with sliced cheese in sesame seed bun

**Vegetables Cheese Burger** 350

cumin powder and cilantro flavoured vegetable patty with baby cucumber and cheese



## Entrée

**Paneer Lababdar**

cubes of cottage cheese cooked with tomato, cashew nut and whole ground spices

**Paneer Tikka Masala**

chargrilled cottage cheese tossed in butter masala gravy

**Cottage Cheese (Schezwan / Hot Garlic)**

cottage cheese tossed with grilled onion and black pepper

**Dal Makhani**

whole black grams & kidney, simmered over night on tandoor to finished with cream and exotic. its a delicacy that is very much a famous dish of the punjab

**Dal Tadka / Adraki**

split yellow lentils cooked with ginger tempered with cumin, garlic, tomatoes and green chillies

**Kadai Veg**

**Corn Palak**

**Aloo Gobi Adraki**

**Exotic Vegetables**

in Hot Garlic Sauce / Teppanyaki Sauce

**Thai Green Curry / Red Curry**

(Vegetable / Chicken / Prawn)

**Chilly Mushroom**

**Chicken Malachi**

450

450

450

365

340

415

415

400

410

415 / 530 / 850

410

530



**Schezwan Chilly Chicken**

530

**Chicken Oyster Sauce**

530

**Chicken Quesadilla**

600

strips of chicken breast, sautéed spanish onions, tomatoes, bell peppers and cheddar cheese served with soured cream, salsa and guacamole

**Peri Peri Grilled Chicken**

625

Peri peri marinated chicken grilled with jus, sautéed vegetables, mashed potatoes and garlic bread.

**Grilled chicken in mushroom sauce**

625

**Murgh Tikka Masala**

540

tantalizing grilled chicken tikka pieces simmered in mildly spiced tomato gravy

**Kadai Murgh**

540

**Pomfret Tawa Masala**

710

whole pomfret marinated grilled laced with tomato based masala made tangy with pomegranate and drenched with pepper

**Pan Seared Fish Fillet**

650

herb tossed veggies and lemon butter sauce

**Fish and Chips**

550

panko crumbed fish served with tarter sauce and fries

**Kung Pao Prawn**

850

traditional chinese prawn cooked in soya ginger sauce

**Lobster Thermador**

(As per size)

diced lobster meat and fresh mushroom stuffed into lobster tail topped with cheesy butter sauce

**Grilled Lobster**

(As per size)

served with lemon garlic butter, boiled vegetables, bread rolls and butter

**Aatishe Jhinga Masala**

850

pan grilled prawns cooked in a rich tomato gravy & cashew gravy with spices

**Gosht Rogan Josh**

590

pieces of mutton with bone cooked with fried onion, red chillies, pounded gram masala & spices



# Biryani, Rice

## Gosht ki biryani

chunks of mutton & chops marinated in garam masala, yoghurt, ginger, garlic & chillies cooked with saffron flavoured rice on dum sealed copper pot. served with raita

600



## Awadhi murg dum biryani

chicken pieces marinated in a special awadhi masala, cooked with aromatic basmati rice, fried onion & boil egg on dum sealed copper pot. Served with raita and salan.

540



## Sabzi masala biriyani.

basmati rice cooked with fresh garden vegetables, baby potato, in tangy sweet & sour masala, on dum sealed copper pot. served with raita

340



## Steam rice

205

## Fried rice (Veg / Egg / Chicken / Mixed)

300/ 310/ 330/ 400

Sauces - schezwan / burnt garlic/ shanghai  
rice stir with special blend of oriental spicy chilli sauce

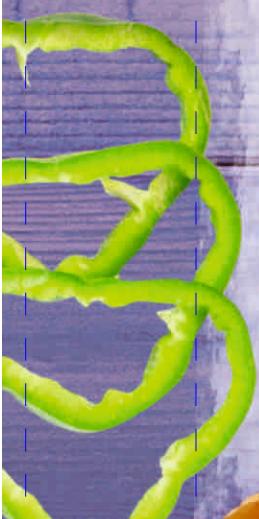
## Risotto (Mushroom / Chicken)

455 / 515

## Nasi goreng (Chicken / Prawn)

Wok fried spicy fried rice served with chicken satay, shrimp crackers and fried egg

430 / 460



# Noodles

## Pad Thai (Veg / Chicken / Mixed)

340/ 370/ 440

Flat thai rice noodles served with crushed peanut, chillies and garlic chives

## Noodles (Veg / Egg / Chicken / Mixed)

300/ 310/ 330/ 400

Sauces - Hakka / Schezwan / Chilly Garlic  
dry noodles tossed with garlic, onion and assorted bell pepper

## Pan-Fried Noodles (Veg / Chicken / Mixed)

340/ 370/ 440

wok tossed noodles with shrimp and fish

## American Chopsuey (Veg / Chicken / Mixed)

300/ 330/ 400

a delightful preparation of crispy fried noodles with choice of topping tossed in a sweet & sour sauce & topped with fried egg



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# Pasta & Pizza

## Margherita

tomato sauce, mozzarella, fresh basil

## Mantra Signature Pizza (Veg/ Chicken)

basil pesto, sun blushed tomatoes, garlic confit, parmesan cheese, corn, chicken tikka, grilled onion

## Spaghetti Aglio E Olio

spaghetti tossed with olive oil, garlic, crushed red pepper flakes and parsley

## Penne Arrabbiata (Veg/ Chicken)

penne tossed in spiced tomato sauce

## Fusilli Fungi Pesto

fusilli tossed with mushroom and pesto cream

## Pasta Alfredo (Veg/ Mushroom/ Chicken)

choice of pasta-penne / spaghetti / fusilli

## Mantra House Made

spinach and ricotta ravioli with saffron cream

460

500 / 580

460

480 / 510

530

495



# Breads

## Naan

lavender bread made of refined flour, baked in a charcoal clay oven with choice of plain / butter / garlic

75

## Chicken Keema / Mutton Keema.

110 / 150

## Roti

unleavened bread made of whole meal flour baked in a charcoal clay oven with choice of missi / tandoori / butter

70

## Parantha

unleavened bread made of whole meal flour baked in a charcoal clay oven with choice of mirch / pudina / laccha.

75

## Stuffed Kulcha

leavened bread made of refined flour, stuffed with choice of paneer / onion / potato baked in a charcoal clay oven.

80

## Roti Basket

assorted mini tandoori bread of masala kulcha, butter and garlic naan, roti, mint and plain paratha

240

TAXES AS APPLICABLE

## Sizzling Sizzlers

### Chicken Steak Sizzler

minced chicken steak and exotic vegetables with chef's choice of sauce, served on a bed of lettuce on a sizzler

620



### Veg Sizzler

veg patty and exotic vegetables with cherry tomato / sweet pepper sauce served on a bed of lettuce on a sizzler (each sizzler is served with herb rice and crostini)

495

### Teppanyaki (Veg / Chicken / Mixed)

tossed in chef's special sauce served on a sizzler, with a choice of steamed rice or tossed noodles

475 / 545 / 670



## Desserts / Meetha

### Kesar Rasmalai

poached dumplings of cottage cheese made from milk dipped in saffron and cardamom flavoured milk garnished with nuts.

235

### Gulab Jamun

deep fried cottage cheese dumplings dipped in sugar syrup garnished in pistachio and cardamom seeds.

210

### Baked Rasgulla

### Choice of Ice Creams.

vanilla, chocolate, mango, strawberry, butter scotch.

235

205

### Tutty Frutty (Small)

### Cream Caramel

### Mississippi Mud Cake with Ice Cream

235

230

### Sizzling Brownie

265

### Cheesecake

250

### Tiramisu

230

### Bake Pineapple Caramel Cake

230

235

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