

Panache

MENU



Where Fine Dining Meets Timeless Luxury

BAR MUNCHIES

FRENCH FRIES PLAIN/PERI PERI/CHEESEY	145/195
GARLIC BREAD PLAIN/CHEESE	145/195
POTATO WEDGES PLAIN/PERI PERI	165
CHILLY CHEESE TOAST	175
PALAK PATTA CHAAT	215
KOLKATA CHANA CHAT	215
PEANUT MASALA	155
MASALA PAPAD	145
PLAIN PAPAD	145
AMERICAN CORN CHAT	155
HUMMUS WITH FALAFEL	215
HUMMUS WITH PITA	215
LOADED NACHOS (VEG/CHICKEN)	215/265
BRUSCHETTAS (TOMATO/CHICKEN)	215/265
CHEESY CIGAR ROLLS (VEG/CHICKEN)	215/265
EGG BHURJI	195

SOUPS

ALMOND BROCCOLI SOUP Cream of broccoli with flakes of toasted almonds	165/195
CREAM OF TOMATO SOUP Thick smooth and tangy tomato soup with sprig of fresh basil	165
SWEET CORN SOUP VEG/ CHICKEN Sweet corn kernels with oriental flavors	165/195
HOT & SOUR SOUP VEG / CHICKEN Deliciously spicy, and tangy broth that wakes up your taste buds	165/195
MANCHOW SOUP VEG/CHICKEN Thick broth with a bunch of stir fried veggies and fried noodles	165/195
CREAM OF CHICKEN SOUP Rich creamy chicken soup	195

GOVERNMENT TAX AS APPLICABLE

SALAD STATION

GREEK SALAD (VEG/CHICKEN)

265/295

Handful of cucumbers, cherry tomatoes, bell peppers, red onions, olives feta cheese with mixed greens.

QUINOA APPLE VINAIGRETTE SALAD

375

Nutty flavor quinoa paired with crisp apples tossed in vinaigrette dressing.

CLASSIC CAESAR VEG/CHICKEN

265/295

Crispy and crunchy lettuce with cherry tomatoes olives and creamy dressing.

FRESH GARDEN GREEN SALAD

195

Cucumber, onion, tomato, carrot



MEDITERRANEAN, CHINESE & TANDOORI BOARDS

MEDITERRANEAN PLATTER VEG

625

Served with Hummus, Baba Ganoush, Falafel, Cheese Sambousek, Tzatziki, Mukhalil, Pita, and House salad

MEDITERRANEAN PLATTER NON-VEG

725

Served with Lamb Kibbeh, Hummus, Baba Ganoush, Chicken Sambousek, Tzatziki, Mukhalil, Pita, House salad

SOUL-FULL PLATTER VEG

625

Chilly Paneer, Spring Rolls, Mozzarella cheese sticks, mushroom Duplex

SOUL-FULL PLATTER NON-VEG

725

Chilly Chicken, chicken cigar rolls, Peri Peri Chicken wings, Fish Finger

TANDOORI VEG PLATTER

625

Served with Paneer tikka, Dahi ke Sholay, Tandoori Mushroom & Badami veg Seekh

TANDOORI NON-VEG PLATTER

725

Served with Murgh Malai Tikka, Murgh Angara, Amritsari fish tikka & Mutton Seekh

APPETIZERS CONTINENTAL

MUSHROOM DUPLEX Button Mushrooms Stuffed with cheese, bell peppers served with chilly mayo	295
FRIED MOZZARELLA STICKS Mozzarella cheese sticks battered and crumb fried to perfection	295
CRISPY ONION RINGS Onion rings dipped in Mexican batter and crumbed and golden fried	275
VEG PITA POCKETS Pita bread stuffed with falafel and veggies with Mediterranean flavors served with Hummus and mukhalil	275
PERI PERI CHICKEN WINGS Crispy Baked Chicken Wings tossed in Peri Peri sauce	395
CAJUN DUSTED FISH FINGER Cajun dusted Sea-bass crumbs fried served with tartar sauce	495
FISH N CHIPS Batter fried fish served with French fries and tartar sauce	545
CRISPY CHICKEN TENDERS Chicken tenders in Spicy batter And Crumb Fried served with French fries and mustard mayo	395
GRILLED TIGER PRAWNS Tiger Prawns tossed in Butter, bell peppers spicy tomato sauce	725



CHARCOAL

SURKH PANEER TIKKA Paneer marinated in spicy hung curd masala & cooked in tandoor	295
PANEER MALAI TIKKA Paneer Marinated in creamy and Flavorful mixture of spices cooked in clay oven	325
BADAMI VEG SEEKH Hand Picked vegetables blended with Paneer, Corn, Cashew nuts & spices, placed on seekh & cooked in tandoor	295

GOVERNMENT TAX AS APPLICABLE

DAHI KE SHOLAY

Yoghurt blended with fresh veggies seasonings stuffed in bread shells and golden fried

295

BHARWAN MUSHROOM

Mushrooms Stuffed with cheese, marinated in Tandoori masala, finished in tandoor.

295

SOYA CHAP TANDOORI/MALAI/ACHARI

Ask the server to make it your way

295

MALAI BROCCOLI

Broccoli florets marinated in cashew cream and mild spices cooked to perfection

325

CHARCOAL DUMPLINGS (VEG/CHICKEN)

Dumplings applied with hung curd masala, charcoal grilled to perfection

295/355

MUTTON GALOUTI KEBAB

Succulent minced Mutton blended with Chef's Secret spices and Desi Ghee served on Ulta Tawa paratha

575

GILAFI MUTTON SEEKH KEBAB

Lamb mince mixed with spices and cheese, finished with a Gilaf of onion and capsicum, then cooked in clay oven

575

AFGHANI MURGH HALF/FULL

Reach Creamy, Mild Spicy Chicken Marinated with cashew nut and blend of Afghani Spices

425/725

TANDOORI CHICKEN HALF/FULL

Whole Chicken marinated in hand-picked spices & finished in clay oven

375/675

BHATTI KA MURGH HALF/FULL

Chicken is marinated with Traditional Bhatti spices and hung curd cooked in tandoor

375/675

MURGH MALAI TIKKA

Chicken Morsels marinated in Cashew nut & Cream and roasted in Charcoal Oven

395

MURGH ANGARA

Chicken morsels marinated in spicy hung curd finished in clay oven

395

CHICKEN SEEK KEBAB

Juicy Kebabs Made with Chicken mince mixed with spices and cooked in clay oven

395

KANDHARI JHINGA

Marinated Tiger prawns flavored with whole spices and pomegranate, cooked in tandoor

695

KASUNDI FISH TIKKA

Fresh succulent river sole marinated in Kasundi mustard and spiced hung curd

595

AMRITSARI FISH (Fried)

Popular street food of Punjab where Fish cubes are marinated with unique blend of whole Indian spices

595

ORIENTAL

CLASSIC THAI SPRING ROLLS

Vegetables filled in Rolls, Golden Fried & served with Sweet Chilly Sauce

275

SCHEZWAN CHILLY PANEER

Cottage Cubes Deep Fried, tossed in traditional Schezwan chilly sauce

295

CHILLY GARLIC MUSHROOMS

Crispy fried mushroom tossed with spicy chilly garlic sauce

295

SESAME HONEY CHILLY POTATO

Crispy fried potato fingers tossed in honey chilly sauce with roasted sesame seeds

275

CRISPY VEG SALT N PEPPER

Crispy Vegetables tossed with Fried Garlic & Chinese Wine, Schezwan pepper

275

CRISPY FRIED PEPPERY CORN

Crispy American corn tossed with onion and bell peppers, salt and black pepper

275

CLASSIC VEG DUMPLINGS (STEAMED/PAN TOSSED)

Dumplings filled with exotic veggies and served with chilly sauce ant mayo

295

CRISPY GOLDEN PRAWNS

Butterfly Prawns dipped in a spicy batter crumbed and deep-fried to golden with hot garlic sauce

645

WOK TOSSED CHILLY PRAWNS

Deep fried crispy prawns tossed in spicy chilly sauce

645

CHILLY GARLIC FISH

Vietnamese sea bass cubes deep fried and tossed in chilly garlic sauce

495

FIVE SPICED DRUMS OF HEAVEN

Fried chicken lollipops tossed in tangy and spicy sauce flavored with five-spice powder

375

CLASSIC CHILLY CHICKEN

Chicken morsels deep fried & tossed in chili sauce

375

CLASSIC CHICKEN DUMPLINGS (STEAMED/PAN TOSSED)

Dumplings filled with minced Chicken and served with chilly sauce and mayo

375

GOVERNMENT TAX AS APPLICABLE

CONTINENTAL MAINS

EXOTIC VEG STROGANOFF Continental vegetables in creamy stroganoff sauce and herbed rice	375
COTTAGE CHEESE STEAK (PERI PERI/BBQ) Grilled Served with spinach, sautéed veggies & Mexican Rice	445
GRILLED CHICKEN STEAK Grilled chicken breast Served with mushroom sauce, mash potato and sautéed veggies	495
GRILLED FISH IN LEMON BUTTER SAUCE Grilled Sole fillet marinated with English mustard and Italian seasoning served with mash potato & lemon butter sauce	625



SIZZLERS

COTTAGE CHEESE SIZZLER CHIPOTLE/PERI PERI/BBQ Served with sautéed veggies with herbed rice	465
EUROPEAN VEGETABLE SIZZLER Medley of veggies tossed in chipotle sauce with Mexican rice and potato wedges	425
GRILLED CHICKEN SIZZLER Grilled Chicken with sautéed veggies & Mexican rice	525
GRILLED PRAWN SIZZLER Jumbo Prawns grilled with butter garlic pepper sauce with sautéed veggies and Mexican rice	625
TANDOORI KEBAB SIZZLER VEG Served with Paneer tikka, Tandoori Mushroom & Badami veg Seekh	595
TANDOORI KEBAB SIZZLER VEG Served with Murgh Malai Tikka, Amritsari fish tikka & Mutton Seekh	675

GOVERNMENT TAX AS APPLICABLE

SOUTH INDIAN

CLASSIC SOUTH INDIAN DOSA PLAIN /MASALA	245/275
GOLDEN GHEE ROAST DOSA PLAIN/MASALA	295/345
PANEER PARADISE DOSA	345
CHEESE VOLCANO DOSA	355
ROYAL GHEE THAATE IDLI	295
IDLI SAMBAR HUG (2 PCS)	275
VADA WITH SAMBAR (2 PCS)	275
UTTAPAM-GOLDEN ONION/MIX VEG	275/325

(Add extra sambar Rs.50)

SANDWICHES/BURGERS

(SERVED WITH FRENCH FRIES AND MUSTARD MAYO)

CLUB SANDWICH VEG/NON-VEG	275/325
GARDEN VEGGIE BURGER	275
GRILLED COTTAGE CHEESE BURGER	295
PERI PERI CHICKEN BURGER	325

WOOD FIRED PIZZAS

CLASSIC MARGHERITA Margherita with cherry tomato and fresh basil	375
PIZZA INDIANA Spicy sauce with peppery paneer bell peppers and onion	425
MEXICANO VEG PIZZA Mushroom, Zucchini, bell peppers, olives and jalapeno	425
PORTUGAL LAMB PEPPERONI PIZZA Portugal Pepperoni, Mozzarella and classic tomato sauce	545

GOVERNMENT TAX AS APPLICABLE

MEAT LOVERS PIZZA

Smoke chicken, chicken sausage, chicken salami, chicken ham,
Caramelized onion

545

SPICY CHICKEN TIKKA

Charcoal diced chicken with onion & green chilly

535

NEW YORK STYLE CHICKEN

Grilled diced chicken in with fresh mozzarella, onion & bell peppers

535



DELECTABLE PASTA

(Choice of penne, spaghetti, served with toasted garlic bread)

ALFREDO

325

SPAGHETTI AGLIO E OLIO

325

SPAGHETTI WITH MEATBALLS

475

VEG LASAGNA

325

CHICKEN LASAGNA

375

ADD VEGETABLES

95

ADD CHICKEN

125



ORIENTAL MAINS

THAI RED/GREEN CURRY BOWL

375/475/695

VEG/CHICKEN/PRAWN

Choice of Curry with Steamed Rice and Khimchi salad

EXOTIC CHINESE GREENS CHILLY GARLIC/BLACK
BEAN/SCHEZWAN

325

GOVERNMENT TAX AS APPLICABLE

KUNG PAO CHICKEN	425
CRISPY FRIED FISH IN CHILLY GARLIC SAUCE	425
PRAWNS IN BLACK BEAN/HOT GARLIC	645
CHILLY PANEER GRAVY	325
CHILLY CHICKEN GRAVY	375
MANCHURIAN GRAVY VEG/CHICKEN	265/315
HAKKA NOODLES VEG/CHICKEN	265/325
CHILLY GARLIC NOODLES VEG/CHICKEN	265/325
VEG FRIED RICE	275
CHICKEN FRIED RICE	325

ADD ONS

GRILLED VEGETABLES	195
MASH POTATO	125
RAITA BOONDI/MIX VEG/PINEAPPLE	165/175/185

RICE/BIRYANI

HYDERABADI DUM VEG BIRYANI	475
Dum Veg Biryani with a flavor of whole spices, saffron & Kewra with Raita	
HYDERABADI CHICKEN DUM BIRYANI	575
Dum Chicken Biryani with a flavor of whole spices, saffron & kewra with Raita	
HYDERABADI GOSHT DUM BIRYANI	675
Dum Gosht Biryani with a flavor of whole spices, saffron & kewra with Raita	
STEAMED RICE	235
PEAS PULAO/ZEERA RICE	255

INDIAN MAINS

HING JEERA DAL TADKA Yellow lentil tempered Hing Jeera and whole spices	325
DAL BUKHARA Overnight Slow cooked dal with robust flavors of mild spices and loads of cream and butter	375
SUBZ TAWA MASALA Mixed seasonal veggies tossed in Tawa special spicy gravy	375
PIND DE CHOLE Kabuli chole flavored with Delhi 6 procured spices	375
PALAK PANEER Classic North Indian dish made with soft Paneer in a smooth Spinach gravy	395
PANEER MIRCH MILONI A Rich Creamy, Thick gravy with Paneer and Bell Peppers	375
PANEER BUTTER MASALA Cubes of Paneer choice of gravy	375
SHAHI KOFTA CURRY Stuffed cottage cheese dumplings with rich cashew gravy	375
SOYA CHAP MASALA Soya Chap cooked in a Punjabi Style robust onion tomato masala gravy	375
LUCKNOWEE TAWA CHICKEN BONE/BONELESS Double marinated chicken morsels blended with tawa spices and cooked on thick griddle Served with Kulcha	525/545
MURGH -E- AWADH Creamy aromatic chicken prepared with cashew nut and yoghurt flavored with Awadhi spices	475
BUTTER CHICKEN BONE/BONELESS Evergreen murgh makhni enhanced with chef special butter chicken masala	495/525
KADHAI CHICKEN Tandoori chicken prepared in onion, bell pepper, tomato Masala	475
MURGH TIKKA MASALA Chicken tikka prepared in rich onion tomato gravy	475
DELHI-6 TAWA MUTTON Ghee roasted tender mutton cooked in delhi-6 Procured spices Served with Kulcha	595

GOVERNMENT TAX AS APPLICABLE

MUTTON SAAG WALA

Tender pieces of mutton simmered in a nutrient rich gravy of pureed spinach and aromatic spices

595

MUTTON BELIRAM

Mutton marinated in curd and cooked with flavors of whole spices

575

KASHMIRI JOSH-E-ROGAN

Classic lamb preparation from Kashmir

575

KEEMA TE BOTI MASALA

Minced and boti lamb cooked with whole Indian spices gravy

575



BREADS

KULCHA

(ALOO/PYAAZ/PANEER)

115

NAAN

(PLAIN/BUTTER/GARLIC)

55/75/85

ROTI

(PLAIN/BUTTER/MISSI)

25/45/65

PARATHA

(PLAIN/PUDINA/GREEN CHILLY)

75/95/95

KEEMA PARATHA

225

CHEESE CHILLY NAAN

115

DESSERT

BLUE BERRY CHEESECAKE	325
TIRAMISU	325
SIZZLING BROWNIE WITH ICE CREAM	295
CHOCO FUDGE BROWNIE WITH ICE CREAM	275
GULAB JAMUN	195
CHOICE OF ICE-CREAM	145



MOCKTAILS

SIP OF SUNSHINE	195
FRESH N FRUITY	195
ORANGE RED EYE	195
BABY BLUE COLADA	195
HONEY GLAZE	195
FIZZY CUCUMBER COOLER	195
MINTY PINE BLAST	195
MANGO MELON	195
MOCK SHINE SHANGRIA	195
VIRGIN WATERMELON MOJITO	155
VIRGIN MOJITO	155
VIRGIN PINACOLADA	195
VIRGIN MARY	195
VIRGIN BLUE MARGARITA	195

GOVERNMENT TAX AS APPLICABLE

QUENCHERS

TONIC WATER	135
RED BULL	195
GINGERALE	145
COKE CAN	135
SPRITE CAN	135
DIET COKE CAN	135
AERATED DRINKS	135
FRESH LIME SODA	135
MASALA LEMONADE	135
REAL CAN JUICES	135
MINERAL WATER	MRP

TEA/COFFEE

BLACK TEA	145
GREEN TEA	175
MASALA TEA	145
ESPRESSO	125
CAPPUCCINO	145
AMERICANO	125
CAFÉ LATE	145

GOVERNMENT TAX AS APPLICABLE

ICED TEA SLUSHES

ICED TEA	195
(CHOICE OF FLAVOURS)	
LEMON/ORANGE/MANGO/LITCHI/PEACH	
SLUSHES	195
MANGO/PINEAPPLE/WATERMELON/LITCHI/ORANGE/KIWI	



SHAKES

CHOCOLATE SHAKE	195
OREO SHAKE	195
BROWNIE SHAKE	195
KIT-KAT SHAKE	195
VANILLA SHAKE	195
COLD COFFEE	195



FOR RESERVATION

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ADDRESS: GATE NO 4, GROUND FLOOR, DDA SPORTS COMPLEX,
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 panache club and lounge

 www.clubpanache.com

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