



The Garden

• GLOBAL CUISINE •

the-garden.in



OUR PHILOSOPHY

At **The Garden**, we curate an extraordinary culinary journey where global flavors are reimagined with precision and artistry. Every plate is a masterpiece, crafted from the finest ingredients and designed to indulge your senses. Immerse yourself in a dining experience where luxury meets innovation, set against the backdrop of timeless elegance and impeccable service.

OUR VISION

To be a destination of unparalleled culinary excellence, where innovation meets tradition, and every dining experience is a celebration of artistry and elegance. We strive to inspire and delight our guests by crafting unforgettable moments through exceptional flavors, ambiance, and service.

GARDEN'S SIGNATURE SIZZLER

Mutton Biryani Sizzler ₹ 745

The Garden Invented Signature Dish Gosht Dum Biryani served with Afghani Murgh Qorma and and Murgh Tikka

Chicken Biryani Sizzler ₹ 705

The Garden Invented Signature Dish Murgh Dum Biryani served with Afghani Murgh Qorma and and Murgh Tikka

Chelo Kebab Sizzler (Non Veg) ₹ 615

A sizzling platter of buttery rice, succulent kebabs, and tandoori-roasted tomatoes, topped with a perfectly cooked egg

Garden Special Veg Chelo Kebab Sizzler ₹ 550

A signature sizzling platter featuring saffron butter rice, succulent vegetable kebabs, and roasted tomato on the side, finished with a crisp layer of fried potato.

Sizzling Mutton Seekh & Saffron Rice ₹ 745

Juicy mutton seekh kebabs served on a sizzling platter with saffron-infused basmati rice & a side of mint raita.

Sizzling Tandoori Salmon ₹ 1047

Tandoori-marinated salmon fillet served on a bed of spiced quinoa with a drizzle of mint raita

Crab Masala Sizzler Platter ₹ 1047

Chef Special Indian Crab Masala (Whole Crab-450gm) serve with Pulao and Gravy

Burrah Kebab Sizzler Platter ₹ 850

Tender mutton burrah kebabs on a sizzling platter with accompaniments

Jumbo Vegetarian Kebab Platter Sizzler ₹ 799

An assortment of Peri-peri paneer tikka, Malai Broccoli, Bharwan Tandoori Aloo, Veg Seekh, Hara Bhara kebab

Jumbo Non Vegetarian Kebab Platter Sizzler ₹ 976

An assortment of Shiracha chicken tikka, Murgh malai tikka, Patiala Macchi Hing Nisha, Galawat ke kebab, Jheenga til Tinka

Tandoori Kolkata Bhetki Sizzler Platter ₹ 1185

Whole baby bhetki (kolkata), cooked in an oven-baked tandoori and served with Gravy & Rice



Lobster - Thermidor | Aglio-e olio Newburg Sizzler ₹ 1750

Succulent big piece lobster in creamy wine-mustard sauce, topped with cheese crust served with mashed potato & Saute Veg

Grilled Chicken Sizzler ₹ 610

Delicately grilled Chicken with sautéed veggies and mashed potatoes on a sizzling platter

Grilled Fish Sizzler ₹ 610

Delicately grilled Fish with BBQ Sauces sautéed veggies and mashed potatoes on a sizzling platter

Sizzling Stuffed Chicken Roulade ₹ 650

Chicken breast stuffed with spinach and cheese, served on a sizzling platter with garlic mashed potatoes

Roasted Lamb Chop Sizzler ₹ 845

Tender lamb chops with rosemary sauce, mashed potatoes, and grilled asparagus.

Thai Basil Prawn Sizzler ₹ 745

Succulent prawns in a tangy Thai basil sauce, served with jasmine rice and sautéed bok choy

Teriyaki Chicken Sizzler ₹ 650

Grilled chicken glazed with teriyaki sauce, served with stir-fried noodles and veggies.

Veg Asian Sizzler (Rice / Noodles) ₹ 610

The Chinjabi special-your choice of chinese staple with veg Manchurian, and Veg momo

Non-Veg Asian Sizzler (Rice / Noodles) ₹ 710

The Chinjabi special-your choice of chinese staple with Chilli Chicken, and Chicken momo



SOUP & SHORBA & STEW

EUROPEAN SELECTION -

Roasted Tomato Basil Soup ₹ 375

Roasted tomatoes bring a rich umami depth, while fresh basil adds a bright, aromatic finish.

Broccoli, Almond & Cheddar Soup ₹ 375

Creamy herb-infused broccoli blended with almonds and a hint of aged English cheddar.

Truffle Mushroom Cappuccino ₹ 375

A luxurious blend of wild mushrooms, finished with a drizzle of truffle oil and a frothy cappuccino-style foam.

Creamy Chowder ₹ 395 | ₹ 410 (Chicken / Prawn)

A hearty, coastal-style creamy soup – your choice of prawn or chicken – slow-cooked with herbs and root vegetables

Indian Inspirations – Shorba Selection

Tomato Dhaniya Shorba ₹ 375

A delicious, light Indian-style tomato and coriander broth.

Murg Yakhni Shorba ₹ 410

A flavorful, warming indian clear chicken broth infused with aromatic spices.

ORIENTAL SELECTION -

Chicken & Leek Soup ₹ 395

A warming Scottish recipe with tender chicken, leeks, and potatoes in a rich chicken broth, finished with a touch of cream and fresh herbs.

Choose any one from these Classics

Clear Soup | Sweet Corn | Manchow Tom Yum | Hot & Sour | Tomato

VEG | NON VEG ₹ 350 | ₹ 395

Mi Van Than Oriental Soup (Non Veg) ₹ 395

A clear, light Vietnamese-style broth with flavorful wontons and noodles.

Lemon Coriander Soup ₹ 350 | ₹ 395 | ₹ 410

A refreshing, tangy broth infused with lemon and coriander – served with your choice of Vegetables | Chicken | Prawn

Anglo Bengal Chicken Stew ₹ 395

An age-old Calcutta recipe – tender chicken and vegetables simmered in a mild, comforting broth.

SALAD

Mediterranean Grilled Veg & Creamy Burrata ₹ 595

Char-grilled vegetables seasoned with a Moroccan spice rub, served with silky burrata and a drizzle of extra-virgin olive oil.

Caesar Salad (Veg | Non-Veg) ₹ 385 | ₹ 435

Crisp romaine lettuce with creamy Caesar dressing, croutons, and Parmesan cheese.

Ankurit Salad ₹ 250

A refreshing sprout salad tossed with herbs, lemon, and light seasoning for a healthy, protein-rich side

Garden Special Chicken Salad ₹ 435

A chef's tropical creation of grilled chicken, avocado, orange, tomato, and cucumber, tossed in a refreshing mango-lemon mustard vinaigrette.



INTERNATIONAL VEG APPETIZER

Cheese n Truffle Kulchette ₹ 380

Mini cheese-filled kulchas, golden and soft, served with our rich, creamy slow-cooked Dal Makhani. A perfect balance of cheesy indulgence & buttery lentil goodness.

Caprese Bruschetta ₹ 380

Toasted bread topped with fresh mozzarella, tomatoes, and basil drizzled with balsamic glaze

The Ultimate Quesadilla ₹ 425

Golden corn tortillas filled with spicy mixed vegetables and melted cheese, grilled to perfection.

Mac n Cheese Nibbles ₹ 395

Crunchy bites filled with creamy macaroni and cheese, deep-fried to perfection

Avocado Burrata on Toast ₹ 475

Crispy toasted bread layered with creamy avocado and soft burrata cheese for a perfect flavour balance.

Aaron's Greek Mezze Platter ₹ 425

A Mediterranean assortment featuring falafel, pita bread, hummus, baba ghanoush, tzatziki, and cottage cheese shashlik — perfect as an appetizer or light meal.

Cheese Burst Mushroom ₹ 395

Juicy mushrooms stuffed with a gooey cheese filling, baked until golden

Mushroom Treasure ₹ 450

A chef's special trio of mushrooms — mushroom cappuccino, stir-fried mushrooms, and cheesy butter garlic mushroom bun, all served on one indulgent platter.

French Fries (Salted / Peri Peri) ₹ 250

Crispy golden potato fries — your choice of classic salted or spicy peri peri seasoning.

Classic European – Golden Garden Gratin ₹ 450

A variety of mixed vegetables cooked in creamy béchamel sauce, layered with cheese, and baked till golden and irresistibly oozing.



INTERNATIONAL NON-VEG APPETIZER

English Style Crumbed Fish n Chips ₹ 595 (Calcutta Bhetki)

Crispy crumbed fish fillet with golden fries & tartare sauce

Parmesan Rubbed Fish Fingers ₹ 595

Crunchy fish fingers coated in a parmesan crust, served with a zesty lemon aioli

Prawn Cocktail ₹ 545

Classic prawn cocktail served with tangy cocktail sauce and crisp lettuce for a refreshing start

Gambas al Ajillo- Spanish Garlic Prawns ₹ 699

Succulent prawns sautéed in garlic-infused olive oil, served with crusty bread for a Mediterranean treat

Bhetki Almondine ₹ 695

Tender Kolkata bhetki fillet coated in a crunchy almond crust, pan-seared to golden perfection and Served with lettuce salad.

The Ultimate Chicken Fiesta ₹ 695

A grand platter featuring a variety of chicken delicacies including grilled, fried, and spiced cuts served with an assortment of dips

Beer-Battered Bhetki with Tartare Sauce ₹ 595

Crispy beer-battered Bhetki served with a zesty tartare sauce for a refreshing crunch

Buffalo Chicken Wings ₹ 425

Crispy chicken wings tossed in a spicy, buttery buffalo sauce – a timeless global favourite.

Croissalmon Avocado ₹ 650

A freshly baked croissant layered with smoked salmon, avocado, egg slices, and greens – served with French fries and salad.



INDIAN ESSENCE: VEGGIE APPETIZERS

Cottage Cheese Thecha ₹ 450

Cottage cheese tossed with traditional Maharashtrian thecha – a fiery blend bursting with coastal flavours.

Paneer 65 ₹ 385

Spicy, deep-fried paneer cubes marinated in a flavorful blend of spices.

Royal Peri Peri Paneer ₹ 425

Tikka Delight / Achari Paneer Bliss

Choice of Paneer Kebab Preparation.

Malmali Shahi Paneer ₹ 425

Tikka di Shaan

Soft paneer tikka coated with a rich malmali marinade, tandoored until golden.

Kebab-e-Shaam Sabera ₹ 450

Enjoy our array of vegetables and cream cheese stuffed tikki, delicately coated with sesame seeds and shallow-fried to perfection.

Madras Masaladar ₹ 450

Tandoori Mushroom

Mushrooms marinated in a spicy South Indian masala and tandoored to perfection.

Shahi Dahi Shaandar Kebab ₹ 425

Creamy yogurt kebabs infused with royal spices and tandoored to perfection.

Shaahi Rajma Galouti ₹ 425

A hearty blend of mashed kidney beans stuffed with cheese, delicately spiced with aromatic Indian herbs for a melt-in-the-mouth experience.

Paneer Matar Noorani Tikka ₹ 425

Spicy, marinated paneer chunks stuffed with fresh green peas and slow-roasted in a traditional charcoal oven.

Patala Shabnam Seekh ₹ 425

A royal blend of minced vegetables and paneer, delicately spiced and roasted to perfection in a traditional clay oven.

Firdouzi Aloo Maharaja ₹ 415

Whole potatoes stuffed with aromatic spices and herbs, slow-roasted in the tandoor to capture soulful Indian flavours fit for a king.



INDIAN ESSENCE: NON-VEGGIE APPETIZERS

Goan Recheado Red Masala Rawa Fry ₹ 650

(Goa's Famous Dish)

Pomfret stuffed with tangy Goan recheado masala, coated in rawa, and shallow-fried till crisp and golden.

Condolim Beach Fisherman's Basket ₹ 750

A Goan coastal platter inspired by Condolim Beach fishermen – featuring calamari salt & pepper, Apollo fish, Goan-style fried prawns, & crisp prawn crackers.

Bay of Bengal Shrimp Thecha ₹ 595

Spicy shrimp sautéed with traditional Maharashtrian Thecha, offering a burst of coastal flavors.

Bombay Duck Rawa Crisp (Bombil Fry) ₹ 595

Iconic Mumbai bombil marinated, rawa-coated, and shallow-fried to a golden coastal crunch

Kejriwal in the Garden ₹ 415

Inspired by Devi Prasad Kejriwal's legendary order at Bombay's Wellington Club – fried egg served over creamy spinach toast with a classic egg devil.

Kolhapuri Mutton Sukka Bites ₹ 650

Tender mutton slow-roasted with Kolhapuri gunpowder and coconut – fiery, rustic, unforgettable

Madras Firecracker Chicken 65 ₹ 395

Crispy, spicy, Chennai-style fried chicken bursting with curry leaves, chillies, and bold South Indian flavours.

The Garden's Signature Prawn Stuffed Fish Fry ₹ 625

Golden-crisp fish fry stuffed with juicy prawns and signature spices

Sugandhi Lebu Kasundi Fish Roll ₹ 595

Delicate fish rolls infused with fragrant Bengali lemon and kasundi mustard

Devilled Crab - Calcutta Style ₹ 595

Classic crab meat baked with spices a Calcutta favorite served with garlic bread.

Amritsari Golden Crunch Fish (Punjab) ₹ 595

Crispy batter-fried fish flavoured with ajwain and chilli – a timeless Punjabi street favourite.





SIGNATURE CLAY OVEN NON-VEG CREATIONS

Kerala Style Tandoori Pomfret ₹ 650

Fresh Pomfret marinated in traditional South Indian spices and slow-roasted in a clay tandoor for an authentic coastal flavour.

Choice Of Fish Kebab Preparation ₹ 550

Pind Da Fish Tandoori | Sugandhi Fish Tikka
Lasooni Fish Tikka | Kesariya Fish Tikka
Gondhoraj Fish Tikka

Malaiwali Fish Tikka ₹ 580

Creamy marinated fish tandoored for a rich and indulgent taste

Jheenga Til Tinka ₹ 597

Prawns coated in sesame seeds and tandoored to perfection

Clay Oven Gondhoraj Prawn ₹ 650

Succulent tiger prawns marinated with Bengali Gondhoraj ilme and aromatic spices, then roasted in a traditional clay tandoor for a bright, citrus-infused flavour.

Sriracha Murgh Tikka ₹ 460

Spicy Sriracha marinated chicken tikka, tandoored for a zesty flavor.

Murgh Oregano Tikka ₹ 460

Herb-marinated chicken tikka tandoored for a fragrant taste

Tandoori Murgh ₹ 357 | ₹ 597

Nawab-e-Punjab (Half / Full)

Royal tandoori chicken, marinated with traditional spices and tandoored.

Lemongrass Murgh Tangri ₹ 535

Chicken drumsticks marinated in lemongrass and tandoored for a zesty twist

Murgh Shikampuri Kebab ₹ 535

Succulent chicken kebabs stuffed with spiced minced meat and tandoored

Murgh Pankhudi Kebab ₹ 535

Tender chicken wings marinated in a rich blend of Indian spices and grilled over charcoal to perfection, offering a smoky, aromatic flavour.

Choice Of Murgh Kebab Preparation ₹ 460

Hariyali Murgh Tikka | Peshwari Murgh Tikka
Lasooni Murgh Tikka | Murgh Pahari Tikka

Murgh Malmali Kebab ₹ 460

Chicken kebabs wrapped in a malmali marinade and tandoored for softness

Chicken Seekh Kebab ₹ 460

Spiced minced chicken seekh, tandoored on skewers for a smoky flavor.

Galawati with ₹ 676

Ulte Tawa Ka Parantha

Melt-in-your-mouth mutton kebabs served with traditional ulte tawa parantha.

Gilafi Seekh Kebab ₹ 676

Seekh kebabs with a colorful mix of spices and herbs, tandoored for perfection

Choice Of Gosht Kebab Preparation ₹ 695

Gosht Shami Kebab | Gosht Kakori Kebab
Gosht Boti Kebab

ASIAN GREENS: APPETIZER ADVENTURE

Mushroom Treasure Pepper Salt ₹ 425

A trio of mushrooms tossed in aromatic salt and pepper – simple, earthy, and full of umami.

Shanghai Lotus Stem with Chilli Black Bean Jam ₹ 445

Crispy lotus stems glazed with a honey-chilli & black bean reduction – a perfect balance of heat & crunch.

Takrai Chilli Basil Baby Corn ₹ 395

Deep-fried baby corn tossed in a basil-infused hot and sweet sauce.

Vietnamese Dragon Roll ₹ 425

Spring rolls with peppers, soy curd, Vietnamese mint, coriander sprigs.

Black Pepper Mushroom ₹ 425

Crispy mushrooms in bold black pepper sauce.

Chinese Cucumber Salad ₹ 360

Chilled cucumber ribbons in a light soy, garlic, and sesame dressing.

Tangra Style Chilli Paneer ₹ 395

A Kolkata Tangra specialty – spicy cottage cheese tossed with onions and bell peppers.)

Fried Tofu in Thai Chilli Basil ₹ 425

Crispy fried tofu tossed with assorted bell peppers, onions, and Thai chilli-basil sauce.

Shanghai Vegetable Cigar Roll ₹ 445

Golden-fried vegetable spring rolls served crisp & hot.

Tokyo Chickpeas ₹ 395

Crispy Kabuli Chana tossed in gochujang chilli paste for a moreish, umami-packed flavour.

Moo Shu Mushroom Roll ₹ 435

Asian vegetables and mushrooms tossed in sriracha and hoisin sauce, rolled in thin wonton sheets, and deep-fried.

WORLDLY MEATS: ASIAN APPETIZER ADVENTURE

Thai Fish Finger ₹ 495

Crispy Thai-style fish fingers with a sweet chilli dip

Chilli Chicken ₹ 415

Thai Style | Korean Spicy Style
Calcutta Tangra Dry Style
Thai flavour chilly chicken

Pan Fried Chilli Fish ₹ 550

Crispy fish filets tossed in a fiery chilli sauce.

Drums of Heaven Hong Kong Style ₹ 415

Fried chicken lollipops tossed in a fiery Indo-Chinese sauce.

Chongqing Style Prawn ₹ 697

Spicy and crispy prawns with Sichuan pepper & dried chill

Chicken Satay ₹ 450

A South-Asian classic – tender grilled chicken skewers marinated in aromatic spices and served with a rich, creamy peanut sauce.

Golden Fried Tempura Prawn ₹ 697

Crispy prawn tempura served with a light dipping sauce.

Japanese Chicken Yakitori ₹ 510

Grilled chicken skewers glazed with a sweet soy sauce

Vietnamese Lemongrass Chicken ₹ 510

A fragrant, zesty, and savory chicken dish with bold lemongrass flavors.

Apollo Dry Fish ₹ 550

Pan-fried fish slices tossed with Andhra chilli paste, curry leaves, and a hint of lemon.

Honey Chilli Garlic Fish ₹ 550

Tender fish tossed in a bold, spicy honey-chilli garlic glaze – sweet heat at its finest.

Golden Ember Fish ₹ 550

Lightly crisp and perfectly seasoned fish with a delicate salt-and-pepper finish.

Green Chilli Chicken ₹ 425

Crispy fried chicken tossed in a spicy, tangy green chilli sauce.

Chang's Orange Chicken ₹ 425

Tender, crispy chicken glazed in a sweet and tangy orange-chilli sauce.

Prawn Salt & Pepper ₹ 580

Juicy prawns stir-fried with a balanced mix of salt, pepper, and aromatic spices.

Crispy Konjee Lamb ₹ 650

Succulent lamb slices fried to golden perfection and tossed in a tangy, flavorful sauce.

ASIAN NIBBLES

BAO

Chilli Paneer Bao ₹ 385

Soft Korean-style open bao filled with spicy chilli paneer – bold, fiery, and flavour-packed.

Chicken Teriyaki Bao ₹ 385

Fluffy bao stuffed with juicy chicken glazed in a savory-sweet teriyaki sauce.

Mutton Keema Bao ₹ 650

Fluffy bao stuffed with spiced mutton keema and glazed in a savory, spicy mayo sauce.

DIMSUM (VEG)

Wild Mushroom Dim Sum with Chilli Oil (Blue) ₹ 515

Savory wild mushroom dumplings in blue wrappers, drizzled with spicy chilli oil.

Vegetable Dim Sum with Thai Curry Sauce (Black) ₹ 515

Black dim sum filled with fresh vegetables, served on a rich red Thai curry

Crystal Seaweed Dim Sum ₹ 515

Delicate dumplings stuffed with assorted vegetables, truffle, and cream cheese – a translucent bite of luxury

Broccoli, Edamame & Cashewnut Dim Sum ₹ 515

Flavourful dumplings filled with a blend of broccoli, edamame, crushed cashews, and cream cheese.

DIMSUM (NON-VEG)

Chicken & Coriander Dim Sum ₹ 535

Steamed chicken dumplings infused with fresh coriander.

Chicken Gyoza Dim Sum ₹ 535

Pan-seared chicken gyoza with a crispy finish & juicy filling.

Prawn Hargao Dim Sum ₹ 550

Delicate prawn dumplings in a translucent wrapper.

Creamy Kai Edamame Dumpling ₹ 550

Malai chicken and edamame wrapped in delicate cream cheese dumplings.

SUSHI'S (VEG)

Avocado and Cream Cheese Maki Roll ₹ 515

Creamy avocado & cheese rolled in delicate sushi rice.

Crispy Veg Tempura Maki Roll ₹ 515

Crispy tempura vegetables rolled in sushi rice & nori.

Spicy Shiitake & Truffle Roll ₹ 515

Earthy shiitake mushrooms with a hint of truffle spice.

Garden Special Sushi Tasting Platter ₹ 790

A chef's selection of assorted vegetarian sushi rolls.

SUSHI'S (NON-VEG)

Ebi Roll (Prawn Tempura) ₹ 565

Crispy prawn tempura wrapped in sushi rice with a touch of soy.

Smoked Salmon Sushi ₹ 565

Smooth smoked salmon layered on seasoned sushi rice.

Crispy Chicken Tempura Roll ₹ 550

Crispy chicken tempura wrapped in sushi rice with a hint of soy

Crab Nigiri Sushi ₹ 650

Hand-pressed sushi topped with delicate crab stick.

Non-Veg Sushi Tasting Platter ₹ 985

An assortment of crab, chicken, and prawn sushi – all in one indulgent platter.



CIAO! ITALIAN BISTRO

PIZZALICIOUS (VEG)

Pizza Mediterranean ₹ 550

A vibrant Mediterranean-style pizza loaded with roasted bell peppers, asparagus, zucchini, black olives, and finished with crumbled feta cheese.

Pizza Margherita Tomato & Cheese ₹ 475

Classic pizza with fresh tomatoes & mozzarella cheese.

Pizza ai Funghi ₹ 550

A classic wood-fired pizza topped with an assortment of fresh mushrooms and melted cheese.

PIZZALICIOUS (NON-VEG)

Tuscan Chicken Supreme ₹ 600

Grilled chicken, mushrooms, onions, olives, and mozzarella on a rich tomato base.

Milano Meat Feast ₹ 600

Juicy chicken, spiced sausage, and peppers baked on a golden crust with mozzarella.

Bombay Chowpatty Pizza ₹ 650

Minced meat, volcanic eggs, & fiery red bird's eye chili.

PASTA E BASTA

Garden Special ₹ 490 | ₹ 590

Makhani Penne Pasta (Veg | Non-Veg)

Chef's special penne pasta finished with a subtle hint of Indian makhani gravy – a perfect East meets-West indulgence.

Fusilli Pescatora with Cream Cheese & Mushrooms ₹ 485

Rich fusilli pasta with cream cheese and mushrooms.

Make Your Own Pasta (Veg | Non-Veg) ₹ 490 | ₹ 590

Choose Your Pasta:

Penne | Spaghetti

Choose Your Sauce:

Mushroom | Arrabbiata | Creamy Cheese

Aglio e Olio | Pesto | Bolognese | Alfredo

RISOTTO & LASAGNA

Asparagus Risotto ₹ 695

A classic Italian risotto made with Arborio rice, shallots, fresh asparagus, and parmesan cheese.

A Pink Love Letter ₹ 515

Delicate ravioli stuffed with ricotta cheese & herbs, served in a creamy pink sauce with a hint of tomato and basil.

Lasagna con Verdure ₹ 495

Layers of assorted vegetables and cheese, baked to perfection with a rich tomato sauce and topped with mozzarella.

Risotto Con Funghi ₹ 610

Italian Rice Preparation with Mushrooms

Saffron Corn and Baby Spinach Risotto ₹ 610

Creamy risotto infused with saffron, sweet corn, and baby spinach, finished with parmesan cheese.

Risotto Agli Spinaci e Salmone ₹ 695

Creamy risotto with tender pieces of salmon and fresh spinach, finished with a touch of lemon zest.

Lasagne di Pollo ₹ 650

Classic chicken lasagne with creamy béchamel, cheese, and herbs.

Risotto Marinara ₹ 695

Seafood risotto featuring an assortment of fresh catch, simmered in a fragrant marinara sauce.



INTERNATIONAL CARNIVAL: A FEAST OF GLOBAL FLAVORS

Chermoula Spice Marinated Grilled Bhetki (The Garden Special)

Herby, citrusy Moroccan-style grilled bhetki.

₹ 597

Bhetki Mediterranean

Prawn-filled bhetki with Mediterranean herbs.

₹ 685

Bhetki Baked Fish

Lightly seasoned, perfectly baked bhetki.

₹ 685

Postman Grill Fish

Spice-rubbed, chargrilled fish fillet.

₹ 597

Bhetki à la Lemon Butter

Grilled bhetki with silky lemon-butter.

₹ 597

Chicken Steak with Mushroom Sauce

Grilled chicken topped with creamy mushroom goodness.

₹ 650

Shepherd's Pie

Hearty lamb pie with a buttery mashed topping.

₹ 685

Chicken A La Kiev

Crispy chicken filled with rich garlic butter.

₹ 550

Chicken Stroganoff

Tender chicken in a creamy mushroom sauce.

₹ 550

Old Good Creamy Vegetables in Paprika Sauce (The Garden Special)

A rich coconut-paprika medley of tender English veggies.

₹ 515

Creamy Spinach & Ricotta Cannelloni (The Garden Special)

Soft cannelloni filled with velvety spinach and ricotta.

₹ 515

Chicken Cordon Bleu

Crispy chicken stuffed with ham and melted cheese.

₹ 665

Grilled Chicken with Rosemary Jus

Tender grilled chicken with aromatic rosemary jus.

₹ 595

Pomfret Recheado with Goan Prawn Fried Rice - Chef Special

Spicy Goan-style pomfret served with prawn fried rice.

₹ 715

Grilled Prawn with Saffron Lemon Sauce

Grilled prawns topped with a rich saffron-lemon sauce.

₹ 697

Chicken Cacciatore (The Garden Special)

Rustic chicken simmered in herbs and tomatoes.

₹ 650

Cilantro Grilled Chicken with BBQ Sauce

Coriander-grilled chicken with smoky BBQ.

₹ 550

Roasted Lamb Shank with Pepper Jus

Slow-roasted lamb in bold pepper jus.

₹ 697

Catalina-Style Grilled Prawn Chef Special

Fresh prawns, marinated and flame-grilled.

₹ 697

Loco Moco Chef Special

Herb rice topped with a juicy chicken patty.

₹ 550

MANDARIN NOODLES AND RICE

Choose from Asian Noodles

Hakka | Hokkien | Schetzwan | Thai Basil
Jade | Udon | Singapore | Yaki Soba
Mongolian | Chilli Garlic | Burnt Garlic
Coriander Burnt

Choose from Asian Fried Rice

Stirred Fried Rice | Coriander Burnt Garlic
Schetzwan | Chilli Garlic | Butter Garlic
Mongolian

-With Choice of

Veg ₹ 305 | Egg ₹ 325 | Chicken ₹ 345
Prawn 367 | Mix ₹ 387

Juhu gymkhana ₹ 325 | ₹ 375 | ₹ 395 inspired Coriander Noodles

Fragrant Coriander Noodle Bowl Inspired by
The Classic Flavours of Juhu Gymkhana.

Triple Rice Bowl ₹ 335 | ₹ 385 | ₹ 425

Spicy rice and noodles, loaded with rich gravy
and topped with crunchy fried noodles.



PAN-ASIAN DRAGON BOWL TREASURES

Burmese khow suey ₹ 380 | ₹ 480

Rich coconut curry with noodles, served with a variety of condiments.

Indonesian Laksa ₹ 380 | ₹ 480

Spicy coconut noodle soup with vibrant herbs, vegetables, or meat.

Nasi Goreng ₹ 485

Indonesian-style fried rice with a fried egg and traditional sides.

Mongolian Style Noodles ₹ 345 | ₹ 385

Stir-fried noodles with Mongolian spices, available with veggies or meat.

Bangkok Street Krapao ₹ 550

A fiery Thai stir-fry of minced chicken or seafood cooked with chilli and holy basil, served over warm jasmine rice.

Jasmine Rice with Thai Green Curry | Red Curry ₹ 355 | ₹ 447

Steamed rice with rich, fragrant Thai green curry made with coconut milk, fresh herbs, and tender chicken or veg or paneer.

Pan-Fried Noodles ₹ 345 | ₹ 385

Crispy pan-fried noodles with a choice of vegetables or meat.

Pad Thai Noodles ₹ 345 | ₹ 385

Classic Thai stir-fried noodles with tangy tamarind sauce, peanuts, and your choice of vegetables or meat.

Cantonese Noodles ₹ 345 | ₹ 385

Savory stir-fried noodles with Cantonese flavors, available in veg or non-veg options.

Mei Fun ₹ 355 | ₹ 447

Thin rice noodles stir-fried with vegetables or meat.

Ramen ₹ 355 | ₹ 447

Japanese noodle soup with rich broth and your choice of vegetables or chicken.

Bangkok Basil Khao Pad ₹ 450 | ₹ 550

Classic Thai fried rice tossed with egg, herbs, and your choice of chicken or seafood, finished with fragrant holy basil.

Tokyo Edamame & Soba Noodles Bowl ₹ 450

Hearty buckwheat noodles paired with protein-rich edamame for a clean, wholesome Japanese comfort bowl.

Indonesian Street Mee Ma Goreng ₹ 450 | ₹ 550 | ₹ 650

A Southeast Asian classic — flavourful, spicy, and savoury stir-fried noodles served with Veg | Chicken | A Mixed Combination.

SILKEN ASIAN CURRIES

Cottage Cheese ₹ 450

Wok-tossed paneer with crisp vegetables in your choice of sauce -

Chilli | Manchurian | Kung Pao | Black Bean Schezwan | Soya Garlic | Mild Garlic

Exotic Vegetables in Thai Chilli Basil Sauce ₹ 450

Broccoli, baby corn, and mushrooms tossed in a fragrant Thai chilli-basil sauce.

Oriental Gold Manchurian Orbs ₹ 450

Crispy vegetable Manchurian balls in a symphony of tang, spice, and savoury flavour.

Dragon Szechwan Crispy Tofu ₹ 450

Crispy tofu tossed in fiery Szechwan sauce — where crunch meets bold flavour.

Wok-Tossed Seasonal Vegetables ₹ 450

Zucchini, bok choy, broccoli, mushrooms, and carrots in your choice of sauce -
Kung Pao | Black Bean | Schezwan
Soya Garlic | Mild Garlic

Mandarin Fish ₹ 975

Golden-fried baby Bhetki glazed in our signature Mandarin sauce.

Chicken in Choice of Sauce ₹ 490

Chilli | Manchurian | Hot Garlic
Black pepper | Devil | Chilli Oyster
Schezwan | Chilli Basil | Kung Pao
Black Bean | Coriander

Fish in Choice of Sauce ₹ 525

Chilli | Manchurian | Hot Garlic
Black pepper | Devil | Chilli oyster
Schezwan | Chilli Basil | Kung Pao
Soya Garlic | Holy Basil

Prawn in Choice of Sauce ₹ 527

Chilli | Manchurian | Hot Garlic
Black pepper | Devil | Chilli oyster
Schezwan | chilli basil | Kung Pao

Stir-Fried Lamb ₹ 650

Tender lamb slices stir-fried in your choice of sauce:
Chilli Black Bean | Schezwan
Oyster | Holy Basil

Butter Garlic Fish ₹ 525

Tender fish filets in rich butter-garlic sauce — each bite melts with oceanic flavour.

TASTE OF INDIA: VEG INDULGENCE

- The Garden's Signature
Dal Makhani** ₹ 357
Slow-cooked black lentils with a creamy texture and a blend of rich spices.
- Sultani Tadka Daal
Shahi Lasooni Daal** ₹ 317
A royal lentil preparation infused with garlic and spices, topped with a smoky tadka.
- Amritsari Pindi Chole** ₹ 345
Classic Punjabi-style chickpeas in a rich formation
- Sukha Amchur Jeera Aloo** ₹ 350
Tangy dry potatoes tossed with cumin and amchur.
- Benaraswali Kripa
Shankar Ji Dum Aloo** ₹ 375
Stuffed baby potatoes in rich makhani gravy with a hint of fennel.
- Gulistan-e-Gobi Musallam** ₹ 380
Whole roasted cauliflower in a rich, flavorful Mughlai gravy.
- Shahi Matar Paneer** ₹ 410
Cottage cheese and peas in a rich, creamy royal gravy.
- Masaledar Karahi Paneer** ₹ 410
Paneer tossed in a spicy, tangy kadal masala.
- Nawabi Bhuna Paneer** ₹ 410
Stir-fried paneer in a robust, nawabi-style masala.
- The Garden's Creation
Noorani Paneer Makhani** ₹ 410
Paneer in our signature creamy, buttery tomato gravy.
- The Garden's Special
Zaika-e- Paneer Butter Masala** ₹ 410
Indulgent paneer in a spiced, buttery gravy.
- Shan-e-Awadh ki
Labaddari Paneer** ₹ 410
Awadhi-style paneer in a silky, flavorful gravy.
- Rajwada Subz Diwani
Handi Melange** ₹ 410
A royal medley of seasonal vegetables cooked in traditional spices.
- Kaju Kumbh Matar** ₹ 410
A special corn and spinach dish prepared with royal Indian flavors.
- Nawabi Dhingri Matar Masala** ₹ 410
A rich mushroom and green peas curry, fit for royalty.
- Royal Essence Paneer Rezala** ₹ 410
Delicate paneer in a mildly spiced, aromatic white gravy.
- Vilayati Veg in Desi Masala** ₹ 410
Exotic vegetables cooked with traditional Indian spices.
- Royal Velvet Keshariya Malai Kofta** ₹ 435
Soft, velvety kofta balls in a rich, creamy gravy.
- Methi Malai matar Chaman** ₹ 410
Creamy methi and green peas simmered in a rich, velvety cashew-malai gravy.
- Creamy Saag on Burrata Cheese** ₹ 595
Slow-cooked spinach purée served warm over fresh, indulgent burrata.



🇮🇳 CARNAL CRAVINGS: INDIAN NON-VEG

Fish – Chef's Signature Gravy Selection ₹ 599

Your choice of–

**Makhani Tomato | Butter Masala | Lababdar
Curry Masala | Tikka Masala | Tawa Masala
Kadai Masala | Kashmiri Rogan Masala
Mughlai White | Afghani Masala
Bengal Signature Mustard Gravy**

— classic Indian flavours prepared with fresh fish.

Jheenga Malai-e-Royal ₹ 615

Prawns in a rich coconut milk gravy with royal spices.

Prawns stir-fried with peppers, onions,
and aromatic spices.

Kadai Jheenga-e-Nawab ₹ 615

Succulent prawns cooked in a royal,
spiced kadai gravy.

Murgh Kosha e-Khas ₹ 455

Slow-cooked spiced chicken in a rich, flavorful gravy

Kadhai Murgh Khazana ₹ 455

Succulent chicken cooked with bell peppers
and aromatic spices in a kadhai.

Murgh Bhuna-e-Sultan ₹ 455

Royal-style roasted chicken with
a blend of traditional spices.

Keema Murgh Shahi ₹ 455

Minced chicken simmered in a creamy, royal gravy.

The Garden's Special Zaika-e- Chicken Butter Masala ₹ 465

The Garden's take on the classic Chicken Butter
Masala with a rich, creamy tomato base.

Meen Pollichathu (Kerala Famous Dish) ₹ 650

Konkan-style masala pomfret wrapped in
banana leaf and grilled

Handiwali Methi Murgh Kasturi ₹ 465

Chicken slow-cooked with fenugreek leaves and
aromatic spices in a traditional handi.

Murgh Tariwala ₹ 465

Homestyle chicken curry cooked with traditional
spices and served in a rich gravy.

Murgh Irani ₹ 465

Persian-inspired chicken dish with a creamy,
saffron-infused gravy.

Murgh Jahangiri ₹ 465

Chicken cooked in a flavorful gravy with
royal Mughlai spices.

Murgh Tikka Butter Masala ₹ 465

Tandoored chicken tikka simmered in a rich,
buttery tomato gravy.

The Garden's Signature Murgh Makhani Khazana ₹ 465

A creamy, classic butter chicken with tender
pieces in a luxurious gravy.

Lababdar Murgh-e-Mahal ₹ 465

Succulent chicken in a royal lababdar
gravy, rich in spices and cream.

Murgh Jhalfrezi Punjab di Shaan ₹ 465

Chicken stir-fried with peppers and onions
in a tangy, spicy gravy.

Patiala Murgh Bharta ₹ 465

Spiced chicken cooked and mashed to a creamy,
flavorful consistency.

Awadhi Murgh Chaap ₹ 375

Chicken cooked in the traditional Awadhi style,
slow-cooked in a rich, aromatic gravy.

Royal Essence Chicken Rezala ₹ 465

Delicate chicken cooked in a fragrant,
creamy yogurt-based gravy with royal spices.

Murgh Qorma-e-Badshah ₹ 465

A regal chicken qorma, slow-cooked with
aromatic spices and a rich, velvety gravy.

Nawabi Murgh Pasinda ₹ 465

Tender chicken fillets in a luxurious almond
and saffron-infused gravy.

Keema Shehzaade ₹ 650

Minced mutton in a delicately spiced royal gravy.

Kosha Mangsho ₹ 650

Traditional slow-cooked mutton in a thick, rich
gravy, a Bengali favorite.

Nargisi Kofta Curry

Minced meat koftas stuffed with boiled egg, slow-cooked in rich tomato gravy.

₹ 650

Rajasthani Laal Maas

Spicy mutton curry from Rajasthan, slow-cooked with red chillies and traditional spices.

₹ 650

Pind Da Rarra Mutton

A hearty Punjabi mutton dish cooked with minced meat and whole mutton

₹ 650

Kosha Mangsho with Mughlai Paratha

Bengali-style slow-cooked mutton served with flaky Mughlai paratha.

₹ 765

Gosht Rogan-e- Sultan

Tender mutton cooked in a rich, red gravy with aromatic spices.

₹ 650

Calcutta's Most-Wanted Sunday Mutton Potato Curry

A nostalgic, soul-warming Bengali mutton curry with soft potatoes, slow-cooked in light aromatic gravy – a true Sunday classic

₹ 650

**Mutton Preparation
as per choice of****Badshahi Bhuna Gosht**

₹ 650

Balle Balle Kadhai Gosht

₹ 650

Royal Do-Pyaza Mutton

₹ 650

Achari Mutton

₹ 650

Royal Essence Mutton Rezala

₹ 650

Gosht Qorma-e-Badshah

₹ 650

Nawabi Gosht Pasinda

₹ 650



BIRYANI AL-MALAK

VEG

Royal Subz Tawa Biryani ₹ 355

A regal vegetable biryani cooked with aromatic spices and served on a tawa.

Sultani Paneer Tikka Tawa Biryani ₹ 355

Flavorful biryani layered with marinated paneer tikka, cooked on a tawa

NON VEG

Murgh Dum Biryani ₹ 360

Succulent chicken layered with fragrant basmati rice, slow-cooked to perfection.

Gosht Dum Biryani ₹ 395

Tender mutton slow-cooked with basmati rice and aromatic spices for a rich flavor.

Mutton Boti Dum Biryani ₹ 450

Boneless Mutton pieces cooked with basmati rice and spices, delivering a royal taste.

Chandni Chowk Ki Special Dum Biryani ₹ 380

Authentic Chandni Chowk biryani with rich spices and succulent Chicken, Clarified Butter Dum Biryani

Special Murgh Dum Biryani ₹ 485

With Double the Chicken

Special Gosht Dum Biryani ₹ 595

With Double the Mutton



CULINARY STAPLES

Aromatic Basmati Steamed Rice ₹ 187

Fluffy, fragrant basmati rice steamed to perfection.

Pulao ₹ 285 | ₹ 285 | ₹ 367 | ₹ 367

Corn Pulao | Peas | Navratna Pulao | Kashmiri Choice Of Aromatic basmati rice cooked with spices and vegetables, available in corn,

Jeera Rice ₹ 245

Fragrant basmati rice tempered with cumin seeds for a delightful flavor.

Raita- Mixed ₹ 115

Creamy yogurt mixed with seasonal vegetables and spices for a refreshing side.

Roasted Papad ₹ 65

Crisp and crunchy roasted papad, perfect for snacking or as a side.

Green Salad ₹ 115

A refreshing mix of fresh greens, cucumbers, and seasonal vegetables, served with a light dressing

Onion Salad ₹ 105

Sliced onions with a hint of lemon and spices, perfect for enhancing your meal.

Masala Ring Onion ₹ 115



ARTISAN INDIAN BREADS

Roomali Roti ₹ 70
Soft and thin Indian flatbread, perfect for wrapping around your favorite dishes.

Lachha Paratha ₹ 80
Flaky and layered whole wheat bread, expertly cooked to a golden crisp.

Tandoori Roti ₹ 50 | ₹ 60
Plain | Butter
Traditional whole wheat bread baked in a tandoor for a smoky flavor, available with or without butter

Naan ₹ 75 | ₹ 90 | ₹ 105 | ₹ 120 | ₹ 127 | ₹ 137
Plain | Butter | Garlic | Cheese | Cheese Garlic | Butter Cheese Galtc
Soft and fluffy leavened bread, available in various flavors to complement your meal.

Kulcha ₹ 105 | ₹ 105 | ₹ 125 | ₹ 135 | ₹ 140
Onion | Potato | Masala
Paneer | Cheese Onion
Soft, leavened bread with a touch of authentic Indian flavors.

Mutton Keema kulcha ₹ 215
Fluffy kulcha filled with fragrant, slow-cooked mutton keema.

DESSERT OASIS

Gulab Jamun ₹ 95
Soft and syrupy Indian dessert made from khoya, deep-fried and soaked in rose-flavored sugar syrup.

Blue Berry Cheese Cake ₹ 397
Creamy cheesecake infused with luscious blueberry compote, set on a buttery biscuit crust.

Strawberry Cheesecake ₹ 397
Velvety cheesecake topped with fresh strawberry glaze, served on a crumbly biscuit base.

Caramel Custard ₹ 390
A smooth, creamy custard served with a layer of golden caramel sauce.

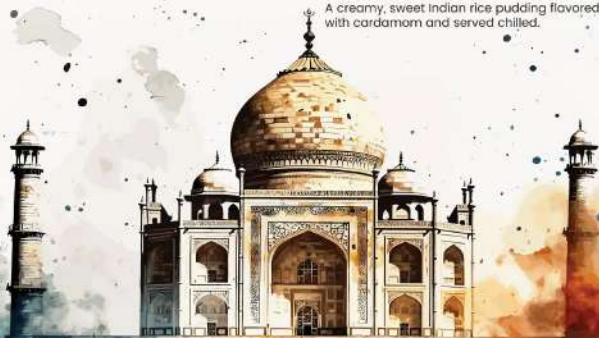
Darsan ₹ 350
Crispy honey noodles served warm with a scoop of vanilla ice cream.

Brownie Sizzler with Vanilla Ice Cream ₹ 297
Warm, fudgy brownie served with a scoop of creamy vanilla ice cream, drizzled with chocolate sauce.

Ice Cream ₹ 175
Vanilla | Chocolate | Strawberry | Butterscotch
Classic ice cream available in a variety of flavors, perfect for a refreshing treat.

Tutti Frutti Ice Cream ₹ 350
A classic dessert featuring three scoops of ice cream topped with assorted fruits, nuts, and syrup.

Phirni ₹ 190
A creamy, sweet Indian rice pudding flavored with cardamom and served chilled.





We loved having you!
See you soon
for another memorable experience



**thank
you**

Government taxes apply.

We add a 2% service charge, however,
if you are dissatisfied with the service, we will remove it from your bill.

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OUR BRANDS



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FOOD**

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