



Salt Pan

Fresh flavours kitchen n bar

FOOD
• MENU •

MUNCHIES

- Assorted Papad Platter **200**
- The Cheesy Nosh **250**
- Lebanese Platter **300**
- Pav Bhaji Fondue **200**
- Masala Papad Cones & Green Chutney **80**
- Peri Peri Potato Wedges **150**
- Crispy Parmesan Roast Potatoes **150**
- Cheese Corn Balls **220**
- French Fries **130**
- Masala Chicken Strips **250**
- Mini Blue Pulled Chicken Burger **199**
- Mini Spaghetti Meatballs **299**
- Mini Thai Chicken Satay **250**
- Mini Chicken Hot Dogs **180**
- Assorted Non Veg Canapé Platter **250**
- Noodle Fried Prawns **350**
- Omelette's - Plain / Masala / Sunny Side Up **99**

APPETIZERS

- **FALAFEL AND TAHINI** **250**
Chickpeas croquettes, served with tahini
- **PAN TOSSED MUSHROOMS** **350**
Assorted mushrooms sautéed with cream garlic sauce
- **BHINDI KURKUREY** **220**
Spicy fried Okra snack using gram flour and spices
- **DAL CHAWAL ARANCINNI** **230**
Fried dumpling made of rice and lentil served with tomato salsa and mini roasted papad
- **CHILLI PICKLE TANDOORI PANEER** **240**
Cottage cheese stuffed with chilly pickle
- **TANDOORI MALAI PANEER** **250**
paneer marinated in Traditional spices and cooked in clay oven
- **HARA BHARA KEBAB WITH NAAN** **199**
A healthy & delicious Indian snack made with spinach
- **HARIYALI PANEER TIKKA** **240**
Barbequed charred cottage cheese marinated with green sauce
- **CHILLI PANEER GARLIC** **240**
Cottage cheese tossed with bell peppers, onion, garlic and Chinese spices
- **VEG MANCHURIAN DRY** **210**
Deep fried mix veggies tossed in manchurian sauce
- **CRISPY CORN** **220**
Batter fried corn tossed in ginger garlic sauce

APPETIZERS

- **CHICKEN CORDON BLEU** **300**
Chicken breast stuffed with chicken ham & cheese, deep fried and served with tartar sauce
- **TANGY MUTTON CHOPS** **350**
Rack of Mutton chops braised with sweet & spicy glaze
- **CHICKEN CHILLY** **280**
Chicken marinated in chinese spices, fried and tossed with mixed peppers and spring onions
- **CHICKEN LOLLIPOP** **250**
Fried chicken lollipops served with schezwan sauce
- **CHICKEN TIKKA** **260**
Boneless chicken pieces with classic tikka marinated, cooked in tandoor
- **MURGH MALAI TIKKA** **270**
Boneless chicken marinated in cream sauce, cooked on skewers
- **MUTTON SEEKH KEBAB** **350**
Minced mutton infused with Indian spices, cooked in clay oven
- **FLAMBE TANDOORI CHICKEN** **499**
Full chicken cooked in tandoor with Indian spices, served with Brandy Flambe
- **MURGH PAHADI TIKKA** **270**
Charred chicken thigh marinated in in-house spices
- **MURG POTA KALEJA MASALA** **225**
Chicken liver & gizzard marinated and cooked in dry masala

APPETIZERS

- **FISH AND CHIPS** **299**
Batter fried fish fillets, served with mashed peas and chips
- **CALAMARI RINGS** **325**
Batter fried squid rings served with tartar sauce
- **FISH AMRITSARI** **325**
Fish marinated in Indian spices and deep fried
- **PAN FRIED KING FISH** **299**
Surmai fish marinated in masala and cooked in pan
- **AJWAINI FISH TIKKA** **350**
Tender, boneless pieces of fish marinated in ajwain spice and cooked in clay oven
- **TANDOORI PRAWNS** **350**
Prawns cooked in tandoor with traditional Indian spices, served with herb yoghurt
- **CILANTRO AND GARLIC PRAWNS** **350**
Medium prawns tossed with fresh chopped cilantro, garlic and in house Chinese spices
- **BOMBIL CHILLY** **225**
Deep fried Bombil marinated in Chinese spices, fried & tossed with onion & garlic



THIN CRUST PIZZA

- **TANDOORI PANEER PIZZA** **220**
Onion, tomato, bell peppers, paneer roasted in tandoor and gratinated with mozzarella
- **GARDEN FRESH VEGGIES PIZZA** **210**
Mushrooms, green peppers, onions and black olives
- **RUBY RAE PIZZA** **250**
Spinach, tomato, sausage, sprinkled with parmesan cheese on top
- **SALT PAN SPECIAL PIZZA** **299**
Specialty pizza, topped with chicken tikka, rings of seek kabab and mixed bell peppers

PASTA

- **ROASTED MEDITERRANEAN VEGGIE PASTA** **190**
Roasted veggies with penne pasta and arrabbiata sauce
- **PESTO TAGLIATELLE** **190**
Tagliatelle cooked with veggies in pesto sauce
- **SPAGHETTI BOLOGNAISE** **300**
Spaghetti, cooked with Minced lamb in Bolognese sauce
- **GRILLED CHICKEN ON PENNE** **250**
Grill chicken in penne pasta with cream sauce
- **PRAWNS TAGLIATELLE** **350**
Tagliatelle pasta and shrimps cooked in marinara sauce

ALL PASTAS WITH PARSLEY GARLIC BREAD

SOUPS

- **CREAM OF MUSHROOM** **110**
Mushrooms cooked in thick cream
- **VEG MANCHOW** **110**
Extract of vegetable flavored in digestive spices
- **CREAM OF BROCCOLI** **120**
Broccoli cooked in milk and thick cream
- **TAMATAR AND DHANIYA SHORBA** **110**
Tomato and coriander extracts flavored with curry leaves & ground pepper
- **HEALTHY PALAK SHORBA** **110**
Fresh Indian spinach delicacy soup served hot & garnished with ginger
- **CHICKEN LEMON CORIANDER** **150**
Chicken stock and chicken pieces flavored with lemon & coriander
- **CHICKEN HOT & SOUR** **150**
Chicken broth flavored with egg and Indian spices
- **CHICKEN CONSOMME** **150**
Classic French clarified stock of chicken
- **PAYA SHORBA** **180**
A Lamb trotter's delicacy made with flavorful spices
- **PRAWNS TOM YUM** **180**
Medium Prawns cooked in fish stock



MAIN COURSE

- **PANEER MAKHANI** **240**
Cubed cottage cheese cooked with tomato curry fit for a King, garnished with dehydrated fenugreek
- **SPINACH & METHI MALAI KOFTA CURRY** **230**
Dumplings made of spinach and paneer served with a gravy flavored with fenugreek and cream
- **PANEER LABABDAR** **230**
Delicately cut pieces of Cottage cheese cooked and sautéed with onions in a tomato based curry
- **SUBZ KADHAI/PANEER KADHAI** **225/240**
Veggies/Paneer cooked in fresh tomato, capsicum & onion
- **SUBZ MILONI** **225**
Seasonal veggies cooked in onion gravy, feenugreek and spinach leaves
- **PALAK PANEER** **230**
Paneer cooked in green gravy
- **TANDOORI CHAP SOYA RARA** **220**
Chunks of soya bean cooked in clay oven served with minced soya bean
- **PANEER CHILLY** **220**
Cottage cheese tossed with bell peppers, onion, garlic and Chinese spices
- **MUSHROOM AND PEPPERS IN OYSTER SAUCE** **240**
Mix bell peppers and mushroom stir-fried in thin oyster sauce
- **STIR FRIED VEGETABLES** **220**
Exotic vegetables, sauteéd in ginger and garlic pepper sauce

MAIN COURSE

- **VEG MANCHURIAN** **210**
Deep fried mix veg in Manchurian gravy
- **TADKA DAL** **180**
Cooked yellow lentils infused with cumin seeds, aromatic spices, and cilantro
- **DAL MAKHANI** **200**
Cooked yellow lentils infused with cumin seeds, aromatic spices, and cilantro garnishing
- **GRILLED PARMINGIANA** **250**
Grilled cottage cheese and fresh veggie or mashed potato
- **CHICKEN MAKHANI** **260**
Boneless pieces of chicken cooked in clay oven served with Makhani gravy
- **KADHAI CHICKEN** **250**
Chicken cooked in onion tomato capsicum & special Kadhai masala medium spicy
- **METHI CHICKEN** **240**
Chicken cooked with in-house Indian spices and Methi garnished with dehydrated fenugreek
- **MUTTON RARA** **325**
Minced meat cooked in in-house Indian spices
- **LAAL MAAS** **290**
Mutton cooked in dry red masala
- **MUTTON ROGAN JOSH** **320**
Mutton Shanks in tomato based Kashmiri curry
- **GRILLED CHICKEN** **250**
Chicken grilled and served with sauté veggies and mashed potato

MAIN COURSE

- **CHICKEN MANCHURIAN** **240**
Deep-fried chicken in manchurian gravy
- **SCHEZWAN CHICKEN** **240**
Deep-fried Chicken in Schezwan gravy
- **CHICKEN VINDALOO** **280**
Vasai's famous "Indeloo" served with local spices and tody vinegar
- **GHEE ROAST MUTTON** **350**
Medium cuts of gosht cooked with ghee and coconut tossed with curry leaves mustard seeds and in-house spices
- **BHATINDA KHEEMA MUTTER** **300**
Minced meat and mutter cooked in Indian spices
- **MURG MUSALLAM** **400/700**
Chicken stuffed and cooked in tandoor oven, served with rich tomato gravy
- **PRAWNS IN HOT GARLIC SAUCE** **299**
Prawns Stir-fried in hot garlic sauce
- **GOAN FISH CURRY** **299**
Fish cooked in Goan masala and flavored with coconut milk
- **FISH IN LEMON BUTTER SAUCE** **299**
Grilled fish in lemon flavor and fresh veggies tossed in lemon butter sauce
- **EGG CURRY** **160**
Boiled Eggs cooked in Red Masala
- **SPICED SCRAMBLED EGGS** **230**
Eggs scrambled with sauteed bell peppers and served with garlic bread

BREADS

• Bekhmeeri Roti	40
• Naan	30
• Garlic Naan	35
• Cheese Naan	75
• Missi Roti	50
• Lachha Paratha	40
• Kulcha	40
• Tandoori Roti	25

RICE & NOODLES

• Veg Fried Rice	170
• Veg Schezwan Rice	180
• Veg Hakka Noodles	160
• Mutter Pulao	160
• Steamed Rice	120
• Jeera Rice	150
• Lucknowi Veg Dum Biryani	220
• Chicken Fried Rice	220
• Chicken Schezwan Rice	230
• Chicken Hong Kong Fried Rice	250
• Chicken Hakka Noodles	199
• Lucknowi Chicken Dum Biryani	275
• Gosht Dum Biryani	350
• Egg Dum Biryani	225

SALADS, RAITA & CHATS

- Garden Fresh Green Salad 99
- Tabbouleh Salad 130
- Fattoush Salad 140
- Russian Salad 140
- Dahi Papdi Chat 99
- Corn Aloo Tokri Chaat 125
- Boondi Raita 99
- Beetroot Mint Raita 99
- Classic Chicken Caesar Salad 199
- Healthy Italian Chicken Salad 199

DESSERTS & ICE CREAM

- Waffle Sandwich 199
- Jalebi Caviar with Saffron Rabdi 150
- Jamun Mousse 150
- Berry Kharwas 150
- Cheese Cake Blueberry 150
- Chocolate Paani-Puri Shots 150
- Pana Cotta 150
- Motichur Compote 150
- Indian Masala Chai Ice Cream 99
- Kulfi Slice 99
- Sizzling Brownie with Ice Cream 150
- Ice Cream – Vanilla / Chocolate / Orange peel 80
- Fried Ice Cream Bomb 150



Thank You