

18% GRATUITY FOR 5 AND MORE GUESTS
PLEASE INFORM YOUR SERVER FOR ANY ALLERGIES
ALL APPLICABLE TAXES EXTRA





La Ciel SOUPS

VEG/NON VEG MANCHOW

Julienned vegetables and succulent protein immersed in a fiery yet savory broth, topped with a garnish of crispy rice noodles

\$13/\$15

CREAM OF TOMATO

Sun-ripened tomatoes, slow-roasted to enhance their depth, are transformed into a velvety-rich bisque. Complemented by a hint of fragrant basil cream, it's a harmonious taste of summer served alongside rosemary-scented croutons







CRISPY POTATO WEDGES

Choice of flavour (sweet chilli / truffle / peri peri)

\$18

PEANUT MASALA

Savor our exquisite Masala Peanuts, a tantalizing blend of premium nuts and aromatic spices, meticulously crafted for indulgence

\$16

LIVE GUAC N CHIPS

Avocado blended with onion, tomato, salt, and herbs, served with chips on the side

\$22

PAPAD MASALA

The Masala Papad recipe features crispy fried papad topped with a spiced, tangy mixture of onions, tomatoes, lemon juice, and herbs

\$15

BHEL PURI

Popular Indian street food made with puffed rice, peanuts, chaat chutneys, tomatoes and onion

\$19

CEASER SALAD

Crispy romaine lettuce tossed in ceaser dressing and topped with croutons

\$10/chk \$14





GOL GAPPA DELIGHT

A quintessential Indian street food experience

\$18

MALAI SOYA CHAAP

Delicious chaap variant made with cream and yogurt, mild in spices

\$21

CALCUTTA STYLE CHILLI PANEER

Crispy coated paneer cubes tossed in chilli soya sauce along with diced peppers & onions

\$22

KURKURI GOBHI

Deep fried cauliflower fritters that are super crispy on the outside, tender on the inside & loaded with flavours of ginger, garlic, onion, & cilantro

\$22

STUFFED PORTOBELLO MUSHROOMS

Mushrooms stuffed with vegetables, paneer, and cheese

\$21

ANGARA PANEER TIKKA

Soft paneer cubes marinated in spicy, tangy masala, beautifully roasted to delectable perfection.



DAHI KA KEBAB

'Vegetarian patties made with curd, spices and herbs.

\$21

CHOWMEIN

Stir-fried noodles combined with onions, celery, cabbage, and tender chicken, all tossed in our homemade sauce

Veg \$18/non \$20

PAV BHAJI

A medley of spicy mixed vegetables, served with soft butter-toasted dinner rolls, crunchy onions, and lemon wedge

\$18

NEPALI MOMOS

Fried dumplings stuffed with a lightly spiced vegetable, chicken, or paneer

Veg \$19 Chk \$21 Paneer \$21

CHEF'S SPECIAL MARINATED BROCCOLI

Tandoori broccoli tossed in a creamy and cheesy marinade.





CHILLI CHICKEN

Sweet, spicy & slightly sour crispy appetizer made with chicken, bell pepper, garlic, chilli sauce & soy sauce

\$23

ACHARI CHICKEN TIKKA

Boneless chicken pieces marinated in tangy, aromatic pickling spices, grilled to perfection for a smoky, zesty flavor.

\$23

JHINGA GASSI

Coastal Konkani-style shrimp, marinated in a medley of chef's special spices, then tandoor-roasted to smoky perfection. A bold fusion of coastal essence and tandoori flair.

\$26

CHICKEN RESHMI KEBAB

Creamy grilled chicken malai kebab marinated in fresh cream, mild spices & nuts

\$23

TANDOORI RACK OF LAMB

Lamb rack with spices is cooked in an oven but the marinade is similar to a tandoori one



KALMI KEBAB

Mughlai style meat marinated in cashew nuts, cheese, hung cud & aromatic mughlai style blend of spices

\$25

AMRITSARI MACHI

Fish marinated in a vibrant blend of aromatic Punjabi spices, then crisply fried to golden perfection

\$23

SALMON TANDOORI

Salmon tandoori is a flavorful dish featuring marinated salmon fillets cooked in a tandoor, infused with aromatic spices, and served with a smoky, charred exterior and tender, juicy interior.

\$28



RAVIOLI ALFREDO

Ravioli Alfredo features soft, filled pasta pockets served in a creamy Alfredo sauce made with butter, garlic, and Parmesan, creating a rich, smooth, and satisfying dish full of flavor.

veg \$24 / non veg \$27

RAVIOLI ROSÉE

Rosée ravioli features tender pasta filled with creamy ricotta and herbs, topped with a rich, velvety rosée sauce, blending the smoothness of tomato and cream for a delightful flavor.

veg \$24 / non veg \$27

Veg Main COURSE



GOBHI MASALAM

Golden cauliflower crowns bathed in a slow-cooked masala blend of heirloom spices, caramelized aromatics, and sun-ripened tomatoes. Finished with a whisper of ghee and hand-crushed herbs for a deep, earthy finish.

\$22

PANEER KORMA

Silken paneer cubes nestled in a velvety cashew gravy, slow-simmered with saffron, cardamom, and a hint of keora essence. A regal dish layered with subtle sweetness and aromatic warmth.

\$22

DAAL DUMPUKHT

Popular north indian dish cooked with spice & butter

\$22

SMOKED EGGPLANT MASH

Smoky, charred eggplant mashed to perfection, blended with onions, tomatoes, and a mix of aromatic spices. A velvety, flavorful dish with a hint of smokiness and a satisfying texture.

\$22

PANEER LABAB DAR

Cubes of fresh paneer enveloped in a decadent, buttery tomato onion gravy, infused with an exotic mix of roasted spices and finished with a whisper of kasuri methi. A luscious, velvety indulgence that melts in your mouth.

\$22

MALAIKOFTA

Cottage cheese balls simmered in makhani sauce





DILLI WALA MURG MAKHNI

Curry of chicken chunks in a spiced tomato, butter & cream sauce

\$24

RARA CHICKEN

Tender chicken pieces cooked in a rich, spiced gravy with a blend of ground meat and whole spices, creating a robust and savory flavor. A hearty, aromatic dish that brings together layers of texture and depth

\$24

PATIALA MURG MASALAM

Yogurt & spice marinated chicken in a cashew & creamy curry base

\$24

CHICKEN TIKKA MASALA

Succulent chicken pieces marinated in yogurt and spices, char-grilled to perfection, then simmered in a creamy, spiced tomato gravy. A perfect balance of smoky, tangy, and rich flavors, creating a comforting classic.

\$24

VINDALOO

A highly spiced Indian curry with meat, vinegar, and garlic. choice of meat; chicken / nalli shank

\$24

NALLI ROGANJOSH

Kashmiri curry with a rich red sauce and tender meat

\$26

CHEF'S SPECIAL CHICKEN - CHICKEN CHETTINAD .

Chicken made with a unique masala mixture called the Chettinad paste, bursting with the spiciness of guntur chilies, whole peppercorns, cinnamon, shallots, garlic, and plenty of other spices





GOAN SHRIMP CURRY

Frosh shrimp cooked in a tangy, coconut-based curry with a burst of Goan spices, tamarind, and a hint of heat. This vibrant dish brings together the bold flavors of coastal India in a rich, creamy sauce.

\$26

FISH TIKKA MASALA

Tender fish marinated in a blend of spices and yogurt, char-grilled to perfection, then simmered in a rich, creamy tomato gravy. A harmonious mix of smoky, tangy, and savory flavors, delivering a delectable seafood twist on a classic.



RICE

SAFFRON RICE

Rice infused with saffron

\$13

CHICKEN BIRYANI

Layering marinated chicken at the bottom of a pot followed by another layer of par cooked rice, herbs, saffron infused milk & ghee

\$23

NALLI BIRYANI

Layers of beautifully spiced mutton & tender grains of rice topped with cilantro & fried onions

\$24

SHAHI SUBZ PULAO

Flavoured royal recipe made with basmati rice, vegetables &. lot of dry fruits & raisins

\$21

SHRIMP BIRYANI

Fragrant basmati rice layered with tender, succulent shrimp, infused with aromatic spices, saffron, and a hint of mint. A royal blend of flavors, slow-cooked to perfection for a rich, aromatic, and indulgent experience





Flatbread made with whole wheat & traditionally cooked in tandoor



\$7

LACCHA PRANTHA

Crispy flaky layered whole wheat flatbreads made with simple unleavened dough consisting of whole wheat flour & salt & ghee / oil

\$9

GARLIC NAAN

Indian leavened flatbread made with allpurpose flour & speed with garlic

\$9

ROSEMARY NAAN

Tandoori naan topped with rosemary

\$9

BUTTER NAAN

Traditional tandoori-style indian naan bread brushed with melted butter at the end

\$8

PLAIN NAAN

Soft unleavened bread baked in clay-oven

\$7

ROMALI ROTI

A thin and soft Indian flatbread made of whole wheat flour

\$9

SIDES

RAITA

\$7

GREEN SALAD

\$8

ONION SIRKA



DESSERTS

RABRI FALOODA KULFI

Chef special indian style ice cream

\$20

OLD MONK TIRAMISU

Popular Italian dessert infused with spirit and dusted with cocoa powder

\$20

PISTACHIO KUNAFFA CHEESECAKE

Kunaffa, pistachio cream and chocolate ganache layered with mascarpone cream cheese.

\$20

BISCOFF CHEESECAKE

Creamy egglesss cheesecake with biscoff glaze and base.

\$20

PAAN BLISS KULFI

A delectable fusion dessert, blending the traditional richness of kulfi with the refreshing zest of paan.



KIDS MENU

CHIKEN NUGGETS

\$13

FRIES

