



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

\$14/\$16

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

\$14

CREAM OF CHICKEN

Silken chicken and herb-infused broth enriched with cream and gently poached chicken shreds, offering a delicate, comforting richness.

\$16





small PLATES

CRISPY POTATO WEDGES

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

\$19

PEANUT MASALA

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

\$17

LIVE GUAC N CHIPS

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

\$23

PAPAD MASALA

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

\$16

MANGO SALAD

A refreshing salad featuring juicy semi ripe mango slices, crisp vegetables, and fresh herbs, tossed in a tangy and sweet salad dressing. Garnished with roasted cashew and sesame seeds, it offers a perfect balance of sweetness, heat, and crunch.

\$13

Veg
TAPAS

GOL GAPPA DELIGHT

A quintessential Indian street food experience

\$19

MALAI SOYA CHAAP

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

\$22

CALCUTTA STYLE CHILLI PANEER

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

\$23

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

\$23

STUFFED PORTOBELLO MUSHROOMS

Mushrooms stuffed with vegetables, paneer, and cheese

\$22

ZAFARANI PANEER TIKKA

Succulent cubes of paneer marinated in saffron-infused yogurt, blended with aromatic spices and grilled to perfection. Finished with a brush of ghee and a sprinkle of chaat masala, offering a royal, smoky, and melt-in-mouth experience.

\$24





DAHI KA KEBAB

Vegetarian patties made with curd, spices and herbs.

\$22

CHOWMEIN

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

Veg \$19/non \$21

VEG SLIDERS

Mini buns filled with spiced vegetable patties, layered with mayo, mint, and tamarind sauce, crisp lettuce, and onions. Grilled to golden perfection, these bite-sized delights offer a flavorful crunch with every bite — playful, hearty, and satisfying.

\$19

NEPALI MOMOS

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

Veg \$20

Chk \$22

Paneer \$22

CHEF'S SPECIAL MARINATED BROCCOLI

Tandoori broccoli tossed in a creamy and cheesy marinade.

\$24

CRISPY CORNS

Golden, crunchy corn kernels tossed in a flavorful blend of spices and lightly fried to perfection, delivering a burst of savory and slightly tangy goodness in every bite.

\$17

PAV BHAIJ

A rich blend of mashed veggies and spices, paired with golden, butter-toasted pav.

\$22



CRISPY CHILLI MUSHROOM

Crispy mushrooms glazed in royal chilli-garlic sauce with peppers, offering a balanced smoky heat and elegant crunch.

\$23

ANGAARA MUSHROOM TIKKA

Succulent mushrooms rested in a smoky angara marinade, enriched with hung curd, garlic, and Kashmiri red chilies, char-grilled for deep umami heat.

\$22

Non Veg ~~TAPAS~~



WOK-TOSSSED CHILLI CHICKEN

Crisp chicken bites tossed in a fiery Indo-Oriental chilli glaze with roasted garlic, peppers, and spring onions, delivering bold flavour and elegant heat.

\$24

ACHARI CHICKEN TIKKA

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

\$24

ANGARA SHRIMP TIKKA

Juicy tiger prawns marinated in a fiery blend of red chili, garlic, and smoked spices, then char-grilled to perfection. Infused with a hint of mustard oil and finished with a squeeze of lime, it's bold, smoky, and irresistibly zesty.

\$27

CHICKEN RESHMI KEBAB

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

\$24

TANDOORI RACK OF LAMB

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

\$37

BHATTI MURG

Traditional Punjabi-style chicken marinated in rustic spices, mustard oil, and hung curd, then charred in a clay oven for a smoky finish. Infused with earthy flavours and a hint of heat, it's bold, juicy, and deeply aromatic.

\$24



KALMI KEBAB

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

\$26

AMRITSARI MACHI

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

\$24

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.

\$29

La Ciel PASTA

VEG ROSE SPAGHETTI

Al dente spaghetti tossed in a luscious rose sauce—a creamy blend of rich tomato purée and fresh cream, delicately seasoned with garlic and basil. This velvety, tangy, and subtly sweet pasta offers an elegant twist on classic Italian flavors.

\$25

RIGATONI AL PESTO

Al dente rigatoni spirals tossed in a vibrant basil-parmesan pesto, enriched with toasted pine nuts and extra-virgin olive oil, finished with cherry tomatoes.

\$25 / \$28

Veg Main **COURSE**



KATHAL MASALA

Tender jackfruit chunks slow-cooked in a rich tomato-onion gravy, infused with bold spices, garlic, and a hint of garam masala. This hearty vegetarian delicacy offers a meaty texture and deep, smoky flavours reminiscent of traditional North Indian curries.

\$23

KADHAI PANEER

Cottage cheese cubes tossed with bell peppers and onions in a spicy, aromatic tomato-based gravy, infused with crushed coriander and roasted red chilies. Cooked in a traditional iron wok, it delivers bold, rustic flavours with every bite.

\$23

DAAL DUMPUKHT

Popular north Indian dish cooked with
spice & butter

\$23

BAINGAN PATIALA

Smoky roasted eggplants simmered in a rich tomato-onion gravy, infused with aromatic five spice mix and with the blend of dry fruits. This classic Punjabi delicacy offers a creamy, flavorful.

\$23

METHI MALAI PANEER MAKHANA

Roasted makhana pearls folded into a silky methi-infused malai curry, enriched with cashew cream and aromatic ghee tempering for a royal, melt-in-mouth experience.

\$23

MALAI KOFTA

Cottage cheese balls simmered in
makhani sauce

\$24



TADKA DAL FRY

Slow-simmered yellow lentils crowned with ghee-tempered cumin, roasted garlic, dried red chilies, and asafoetida infusion for rich, comforting aroma.

\$23

ANGOORI MUSHROOM DO PYAZA

Succulent mushroom crowns slow-braised in a regal twin-onion masala, enriched with silk cream and aromatic kasuri methi, crowned with ghee-roasted shallots and fresh coriander.

\$23





Non Veg Main **COURSE**



DILLI WALA MURG MAKHNI

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

\$25

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

\$25

PATIALA MURG MASALAM

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

\$25

KALI MIRCH CHICKEN

Tender chicken pieces cooked in a creamy, peppery gravy, generously flavored with freshly cracked black peppercorns. This rich and mildly spicy dish balances bold heat with smooth, aromatic spices for a comforting and flavorful experience.

\$25

VINDALOO

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

\$25

GOAT ROGAN JOSH

A signature Kashmiri delicacy featuring slow-cooked meat in a fragrant blend of aromatic spices, saffron. Known for its rich flavors, and vibrant color, it beautifully represents Kashmir's royal culinary heritage.

\$27

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

\$25



La Ciel
SEA FOOD

GOAN SHRIMP CURRY

Fresh 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.

\$27

RIC E

SAFFRON RICE

Rice infused with saffron

\$14

CHICKEN BIRYANI

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

\$24

GOAT BIRYANI

Fragrant basmati rice layered with tender, marinated goat cooked in a blend of aromatic spices, saffron, and herbs. Slow cooked to perfection, this rich and flavorful biryani offers a harmonious balance of spice, texture, and aroma in every bite.

\$25

SHAHI SUBZ PULAO

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

\$22

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

\$27





BREADS



TANDOORI ROTI

Flatbread made with whole wheat & traditionally cooked in tandoor

\$7

LACCHA PRANCHA

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 all-purpose flour & spiced 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

BOONDI RAITA

\$8

GREEN SALAD

\$9

ONION SIRKA

\$8

DESSERTS

RABRI FALOODA KULFI

Chef special indian style ice cream

\$21

PISTACHIO KUNAFFA CHEESECAKE

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

\$21

BISCOFF CHEESECAKE

Creamy eggless cheesecake with biscoff glaze and base.

\$21

TRESLICIOUS RASMALAI

A melt-in-the-mouth saffron-infused sponge soaked in luxurious rasmalai tresleches, finished with hints of cardamom, pistachio, and delicate rose. Soft, aromatic, and irresistibly rich, a royal Indian dessert reimagined in pure indulgence.

\$22





KIDS MENU

CHIKEN NUGGETS

\$14

FRIES

\$11



LA CIEL
— FINE DINE —