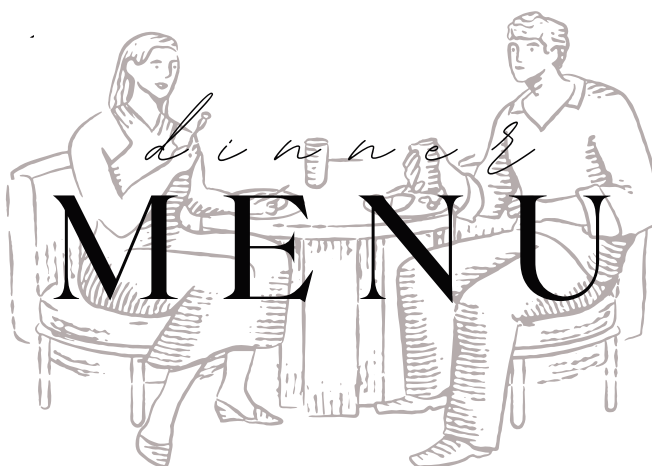




LA CIEL
— FINE DINE —



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





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

CHEESY CRISPY CORNS

Golden corn kernels delicately coated and flash-fried to a perfect crisp, then gently tossed in aged Parmesan cheese. Finished with a hint of smoked paprika and fresh herbs for a savory, melt-in-the-mouth experience.

\$17

Non Veg TAPAS



MONGOLIAN CHILLI CHICKEN

Tender chicken strips wok-tossed in a fiery blend of soy, garlic, and glazed with a sweet-spicy Mongolian sauce. Garnished with scallions and sesame seeds, it delivers bold, smoky flavours with a perfect umami kick.

\$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





LA CIEL
— FINE DINE —

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

SPAGHETTI BOLOGNESE

Al dente spaghetti served with a rich, slow-simmered sauce made from minced chicken, tomatoes, onions, garlic, and herbs. This lighter twist offers a savory, flavorful, and comforting Italian classic with tender chicken goodness.

\$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

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.

\$23

MALAI KOFTA

Cottage cheese balls simmered in
makhani sauce

\$24





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

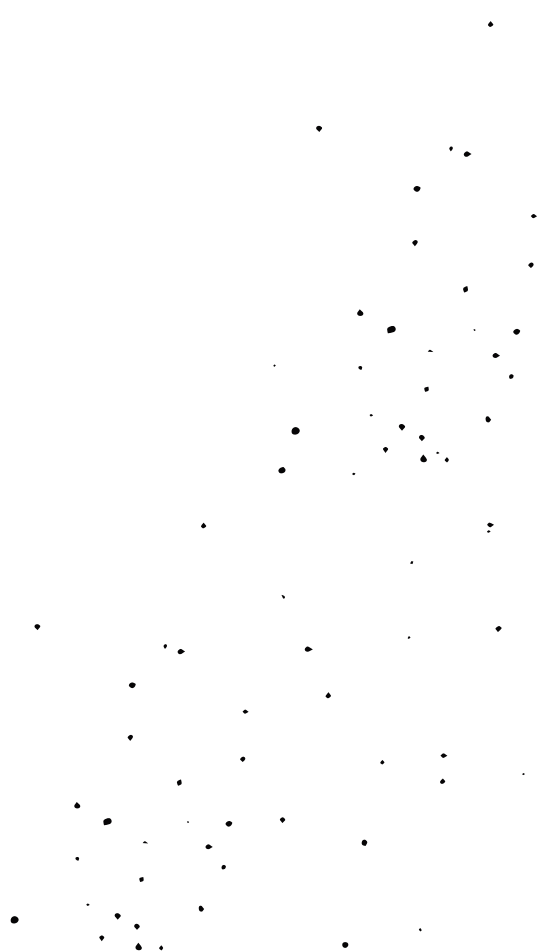
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La Ciel **SEA FOOD**

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

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RICE

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 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 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

RAITA

\$8

GREEN SALAD

\$9

ONION SIRKA

\$8

DESSERTS

RABRI FALOODA KULFI

Chef special indian style ice cream

\$21

OLD MONK TIRAMISU

Popular Italian dessert infused with spirit and dusted
with cocoa powder

\$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

*TERMS AND CONDITIONS APPLIED

*HALAL OPTIONS AVAILABLE UPON REQUEST





KIDS MENU

CHIKEN NUGGETS

\$14

FRIES

\$11



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