



MASALA BAY

From the aroma of jaiphal & javitri, to the flavours of kashmiri kesar, Masala Bay brings to diners, authentic & traditional style Indian cuisine with aromatic spices & the clay oven or 'tandoor' as cavalry, the chefs go back to the roots of India's epicurean legacy to recreate classic Indian fare where ingredients have been sourced from their place of origin. Floral aromats and warm spices are freshly prepared and blended in meticulous proportions to create every individual dish.

Our team of culinary geniuses from across the different regions of the country bring out many forgotten facets of Indian cuisine, including culinary treasures from the land as well as the seas. They create and bring to diners, a gastronomic experience which celebrates flavours that are reminiscent of the recipe.

To discover the true essence of this cuisine is to embark on an exciting journey. Take your first step on this culinary voyage at Masala Bay.







Tamatar Dhania Ka Shorba
 252.67 kcal | 240 gms | Coriander scented ripe tomato broth

VEGETARIAN APPETIZERS

Bharwan Khumb Anari
330.54 kcal | 140 gms | Button mushroom stuffed with fresh pomegranate, cheese and spices- imbued in a yellow marinade, char-grilled in tandoor

Tehedaar Paneer
817.47 kcal | 415 gms | Marinated oven roasted cottage cheese, stuffed with garlic and chili relish

☆ ■ Achari Broccoli
360.63 kcal | 201 gms | Broccoli steeped in tangy pickle
yoghurt, cooked in tandoor

Subz Badam Ki Seekh
209.39 kcal | 135 gms | Skewer of seasonal vegetables mixed with nuts and hand pound spices, gratinated with cheese

Karare Aloo 1375 609.95 kcal | 360 gms | Crisp-fried baby potato, tossed in tangy masala, sprinkled with coriander

NON-VEGETARIAN APPETIZERS

Lehsooni Jheenga 2395
363.22 kcal | 246 gms | Tandoor roasted jumbo prawn
flavored with garlic, finished with lime juice and butter

■ Tawa Masala Pomfret 2395 185.08 kcal | 120 gms | Pomfret fillet coated with a spicy marinade, seared on a griddle

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☆ ■ Gilawat Ke Kebab

346.34 kcal | 166 gms | "Melt-in-the-mouth" smoke infused lamb kebab, served on ulta tawa paratha

▲ Makhmali Murgh Tikka

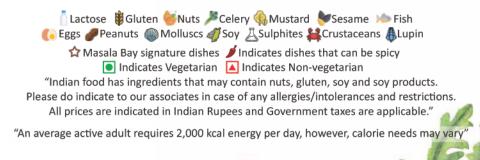
514.76 kcal | 259 gms | Deboned chicken thighs, marinated with cheese and yoghurt, char-roasted in a tandoor and finished with lime

▲ Murg Harimirch Ke Seekh
458.84 kcal | 272 gms | Mince chicken kebab flavored with green chili and mint, cooked in tandoor

✓ Tandoori Murgh

869.62 kcal | 518 gms | Classic old Delhi Street delicacy,
whole chicken coated in a fiery marinade of robust spices,
skillfully finished in tandoor







🖈 🖲 Gucchi Khumb Hara Pyaaz

2475

415.25 kcal | 347 gms | Himalayan morel and button mushroom sauteed together with onion garlic and chili, braised in a brown onion, tomato and cashewnut gravy

Tawa Subzi

1475

809.58 kcal | 433 gms | Assortment of vegetables, tossed in onion and pepper masala

🌶 🔳 Chuninda Subz Ke Jhalfrezi

1475

829.32 kcal | 495 gms | Dry preparation of select vegetable tossed in a pepper accentuated tangy masala

🖈 🔳 Paneer Aap Ki Pasand

1595

Cottage cheese cooked to perfection in gravy of your choice.

878.67 kcal | 421 gms | Lahori paneer 👑 🗍

625.12 kcal | 332 gms | Palak paneer 👖

741.89 kcal | 335 gms | Paneer makkhanwala 🍯 🗋

🖈 💽 Phaldhari Kofta

1595

628.96 kcal | 288 gms | Cottage cheese dumplings, stuffed with prunes and apricot, simmered in a saffron scented cashewnut gravy, topped with chopped dry fruits and nuts

Dum Aloo Benarasi

1475

383.72 kcal | 309 gms | Stuffed baby potatoes, in sweet and sour gravy, flavored with fennel and dry fenugreek



☆ **OBJ** Subz Lazeez Handi

1595

494.86 kcal | 360 gms | Assortment of vegetables sauteed with onion tomato and spices, braised in brown cashewnut gravy, finished with chopped coriander and fried red chili



Lehsooni Palak

1475

625.12 kcal | 332 gms | Spinach tempered with zesty garlic, finished with cream and white butter

Baingan Bharta

1475

473.27 kcal | 448 gms | Roasted aubergine pulp, cooked with onion, tomato, chili, finished with desi ghee



DAL

Dal Tadka 435.36 kcal | 441 gms | Mix yellow lentils tempered to

perfection

🖈 💽 Dal Makhni

1595

1475

577.10 kcal | 308 gms | The House speciality black lentils simmered overnight on tandoor in 'Dum' style, finished with butter and cream

NON-VEGETARIAN MAINS

☆ Lobster Masala Fry

2975

835.04 kcal | 367 gms | Pan seared lobster meat, tossed with onion, ground spices and coriander

Methi Macchi Masala

2795

524.76 kcal | 358 gms | Tandoor roasted Kolkata bhetki simmered in a fenugreek flavored tomato and cashewnut gravy, spiked with slit green chili

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🄰 🔼 Kadhai Jheenga

2875

337.25 kcal | 346 gms | Prawns simmered in rustic tomato gravy, accentuated by capsicums, named after the Indian wok 🔐 🖥 🥌

☆ ■ Sunday Mutton Curry

2875

793.67 kcal | 380 gms | Masala Bay signature mutton curryreminiscent of the lazy Sunday meal cooked at home

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2475

798.67 kcal | 404 gms | Lamb shank cooked on slow flame, flavored with Potli masala

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Murgh Makhni

1895

755.68 kcal | 398 gms | Tandoor roasted pulled chicken in tomato based rich velvety gravy, finished with white butter and cream

🌶 🏠 🔼 Dhabewala Murgh

1975

542.17 kcal | 367 gms | Rustic curry made with country chicken, a speciality of Indian highway motels

🖟 Lactose 📱 Gluten 鯵 Nuts 🎤 Celery 🚯 Mustard 🦫 Sesame 🔎 Fish € Eggs Peanuts Molluscs Soy Asulphites Crustaceans Lupin Masala Bay signature dishes Indicates dishes that can be spicy

Indicates Vegetarian
Indicates Non-vegetarian "Indian food has ingredients that may contain nuts, gluten, soy and soy products. Please do indicate to our associates in case of any allergies/intolerances and restrictions. All prices are indicated in Indian Rupees and Government taxes are applicable."

"An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary









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🕖 💽 Amritsari Kulcha 425 394.68 kcal | 155 gms | Special bread from Punjab, stuffed with spiced potatoes

Bah Khummach 425 288.37 kcal | 129 gms | Whole wheat leavened Indian bread, topped with poppy seed and fennel

Laccha Paratha 425 284.68 kcal | 112 gms

Tandoori Roti 425 132.41 kcal | 71 gms | Whole wheat 🕸 **168.38 kcal | 80 gms |** Multigrain **#**

Missi Roti 425 189.66 kcal | 86 gms | A chickpea flour flat bread

Roomali Roti 425 346.89 kcal | 134 gms | Thin refined flour handkerchief bread made on the inverted griddle

Naan 425 188.39 kcal | 94 gms | Plain # 299.23 kcal | 105 gms | Butter | 🖺 398.89 kcal | 134 gms | Cheese | 🛊

BASMATI STRAIGHT

Awadhi Gosht Dum Biryani 2195 1722.54 kcal | 918 gms | Succulent lamb in brown onion, mint and yoghurt yakhni with saffron scented Basmati rice, cooked in traditional Dum style

2075 Zafrani Murg Pulao 1291.32 kcal | 766 gms | Chicken in brown onion, mint and yoghurt yakhni with saffron scented Basmati rice, cooked in traditional Dum style

Subz Dum Biryani 1875 921.99 kcal | 696 gms | Mixed vegetables in yoghurt, brown onion, ginger, mint gravy and fragrant rice, cooked together in Dum style

675



Dahi Bhalla 675 624.99 kcal | 371 gms | Stuffed lentil dumplings in a sweetened yoghurt, spiced with tamarind chutney

Raita 375 276.84 kcal | 326 gms | Boondi 🧴 271.93 kcal | 298 gms | Boorani 🧴

FINAL DOCK

Rasmalai 875 324.70 kcal | 142 gms | Flattened chenna dumpling soaked in sweetened milk, scented with cardamom and saffron

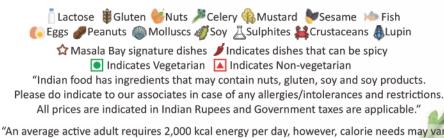
Kulfi 875 346.02 kcal | 175 gms | Indian ice cream, served with falooda, rose syrup and rabdi

Gulab Jamun 875 492.24 kcal | 171 gms | Dumplings of reduced milk, poached in cardamom flavored sugar syrup

Angoori Rabdi **204 kcal | 150 gms |** Chenna dumplings poached in sweetened milk with plenty of dry nuts

Ice Cream 439.60 kcal | 200 gms | Chocolate ice cream 🕺 241.40 kcal | 200 gms | Vanilla ice cream 📋

Halwa Of The Day 875 478.34 kcal | 204 gms









875

875

