MASALA BAY

From the aroma of jaiphal & jaiviri, 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.
SOUP
- Tamatar Dhania Ka Shorba  775
  252.67 kcal | 240 gms | Coriander scented ripe tomato broth
- Goli Ka Shorba  775
  355.71 kcal | 288 gms | Lamb trotter broth, simmered overnight, flavored with black cardamom and mint

VEGETARIAN APPETIZERS
- Bharwan Khumb Anari  1375
  330.54 kcal | 140 gms | Button mushroom stuffed with fresh pomegranate, cheese and spices- imbued in a yellow marinade, char-grilled in tandoor
- Tehedaa Paneer  1475
  817.47 kcal | 415 gms | Marinated oven roasted cottage cheese, stuffed with garlic and chili relish
- Achari Broccoli  1475
  360.63 kcal | 201 gms | Broccoli steeped in tangy pickle yogurt, cooked in tandoor
- Subz Badam Ki Seekh  1375
  209.39 kcal | 135 gms | Skewer of seasonal vegetables mixed with nuts and hand pound spices, gratinated with cheese
- Nimona Tikki  1475
  351.96 kcal | 204 gms | Green peas kababs stuffed with cheese, spiced with cumin, asafetida and yellow chili
- 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
- Raan-E-Awadh  2975
  955.51 kcal | 307 gms | House specialty- whole baby lamb leg, slow roasted to perfection, sprinkled with lime juice and tossed in clarified butter
- Gilawat Ke Kebab  1895
  346.34 kcal | 166 gms | "Melt-in-the-mouth" smoke infused lamb kebab, served on uita tawa paratha
- Makhmali Murgh Tikka  1875
  514.76 kcal | 259 gms | Deboned chicken thighs, marinated with cheese and yoghurt, char-roasted in a tandoor and finished with lime
- Murg Hariminch Ke Seekh  1875
  458.84 kcal | 272 gms | Mirror chicken kebab flavored with green chili and mint, cooked in tandoor
- Tandoori Murgh  2075
  869.62 kcal | 518 gms | Classic old Delhi Street delicacy, whole chicken coated in a fiery marinade of robust spices, skillfully finished in tandoor
- Aatish-E-Chaaq  1875
  995.91 kcal | 345 gms | Perfectly carved chicken, marinated in yoghurt and spiced with chili flakes and crushed black pepper

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* Lactose * Gluten * Nuts * Celery * Mustard * Sesame * Fish * Egg * Peanuts * Molluscs * Soy * Sulphites * Ruitenween * Lupins  
* 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.*
VEGETARIAN MAINS

- Guckhi Khumb Hara Pyaz 2475
  415.25 kcal | 347 gms | Himalayan morel and button mushroom sautéed 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 Jhalrezi 1475
  829.32 kcal | 495 gms | Dry preparation of select vegetable tossed in a pepper accentuated tangy masala

- Paneer Aap Ki Pasand 1595
  788.67 kcal | 421 gms | Lahori paneer
  625.12 kcal | 332 gms | Palak paneer
  741.89 kcal | 335 gms | Paneer makhni wala

- Phalidar 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 Benaresi 1475
  383.72 kcal | 309 gms | Stuffed baby potatoes, in sweet and sour gravy, flavored with fennel and dry fenugreek

- Subz Lazeek Handi 1595
  494.86 kcal | 360 gms | Assortment of vegetables sautéed 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 1475
  435.36 kcal | 441 gms | Mix yellow lentils tempered to perfection

- Dal Makhni 1595
  577.10 kcal | 308 gms | The House specialty 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 chilies

- 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 curry reminiscent of the lazy Sunday meal cooked at home

- Nalli Nihari 2475
  798.67 kcal | 404 gms | Lamb shank cooked on slow flame, flavored with Potti masala

- 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 Nuts Celery Mustard Sesame Fish Eggs Peanuts Moluscs Soy Sulphites Tree Nuts Lupin

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**BREAD BOAT**

- Amritsari Kulcha 425 kcal | 155 gms: Special bread from Punjab, stuffed with spiced potatoes.
- Bah Khummach 425 kcal | 129 gms: Whole wheat leavened Indian bread, topped with poppy seed and fenugreek.
- Laccha Paratha 425 kcal | 112 gms: A layered flatbread.
- Tandoori Roti 425 kcal | 71 gms: Whole wheat.
- 166.38 kcal | 80 gms: Multigrain.
- Missi Roti 425 kcal | 86 gms: A chickpea flour flatbread.
- Roomali Roti 425 kcal | 134 gms: Thin refined flour handkerchief bread made on the inverted griddle.
- Naan 425 kcal | 94 gms: Plain.
- 299.23 kcal | 105 gms: Butter.
- 398.89 kcal | 134 gms: Cheese.

**BASMATI STRAIGHT**

- Awadhi Gosht Dum Biryani 2195 kcal | 918 gms: Succulent lamb in brown onion, mint, and yoghurt yakhi with saffron scented Basmati rice, cooked in traditional Dum style.
- Zafraani Murg Pulao 2075 kcal | 766 gms: Chicken in brown onion, mint and yoghurt yakhi with saffron scented Basmati rice, cooked in traditional Dum style.
- Subz Dum Biryani 1875 kcal | 696 gms: Mixed vegetables in yoghurt, brown onion, ginger, mint gravy and fragrant rice, cooked together in Dum style.
- Safed Chawal 675 kcal | 388 gms: A white rice dish.

**YOGURT COVE**

- Dahi Bhalla 675 kcal | 371 gms: Stuffed lentil dumplings in a sweetened yoghurt, spiked with tamarind chutney.
- Raita 375 kcal | 326 gms: Boondi.
- 276.84 kcal | 298 gms: Boorani.

**FINAL DOCK**

- Rasmalai 875 kcal | 142 gms: Flattened chenna dumpling soaked in sweetened milk, sprinkled with cardamom and saffron.
- Kulfì 875 kcal | 175 gms: Indian ice cream, served with falooda, rose syrup and rabri.
- Gulab Jamun 875 kcal | 171 gms: Dumplings of reduced milk, poached in cardamom flavored sugar syrup.
- Angoori Rabdi 875 kcal | 150 gms: Chenna dumplings poached in sweetened milk with plenty of dry nuts.
- Ice Cream 875 kcal | 200 gms: Chocolate ice cream.
- 241.40 kcal | 200 gms: Vanilla ice cream.
- Halwa Of The Day 875 kcal | 204 gms: A sweet, syrupy dessert.

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**Ingredients:**
- Sugar
- Milk
- Cardamom
- Saffron
- Cultivated
- Rice
- Yoghurt
- Ginger
- Mint
- Fenugreek
- Tamarind
- Gram flour
- Nuts
- Sesame
- Fish
- Peanuts
- Mustard
- Soy
- Sulphites
- Crackers
- Lupin

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