



BANYAN TREE

The Taste of Asia

Dietary Indicators



Contains Gluten



Contains Milk &
Milk Products



Contains Soyabeans
& their Products



Contains Sugar



Contains Fish &
Fish Products



Contains Shellfish



Contains Eggs



Contains Nuts

While ordering please inform our associate in case you are allergic to any of the following ingredients:

Cereals containing gluten - i.e., wheat, rye, barley, oats, spelt or their hybridized strains and products of these | Crustacean and their products | Milk & milk products | Egg and egg products | Fish and fish products Peanuts, tree nuts and their products | Soybeans and their products | Sulphites Our Chef would be delighted to design your meal without them.

Vegetable Oil | Virgin Olive Oil | Butter | Desi Ghee used in preparations
🟢 Vegetarian | 🔴 Non-Vegetarian

As per the guidelines issued by the Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcls of energy per day. However, the actual calories needed may vary per person.

EMBARK ON A FLAVORFUL JOURNEY FROM EAST TO THE WEST OF ASIA

Welcome to our gastronomic voyage across the diverse landscapes of Asia, where each dish tells a story of tradition, culture, and flavor.

India

Savor the aromatic blend of spices that characterizes Indian cuisine, where each dish carries a symphony of flavors, from earthy cumin to fiery chili.

China

Experience the harmony of sweet, sour, salty, and bitter flavors that define Chinese cooking, where delicate balance is key to every dish.

Japan

Delight in the subtle elegance of Japanese flavors, where simplicity reigns supreme and the essence of ingredients shines through.

Indonesia

Transport yourself to the tropical paradise of Indonesia, where vibrant spices and fragrant herbs elevate every dish to new heights.

Singapore

Explore the diverse flavors of Singaporean cuisine, a melting pot of influences from China, Malaysia, and India, resulting in a tantalizing fusion of tastes.

Myanmar

Discover the unique flavors of Burmese cuisine, where tangy tamarind, savory fish sauce, and aromatic lemongrass come together in perfect harmony.

Tibet

Experience the rustic flavors of Tibetan cuisine, where hearty meats and earthy spices warm the soul amidst the lofty peaks of the Himalayas.

Thailand

Indulge in the bold and aromatic flavors of Thailand, where the perfect balance of sweet, sour, salty, and spicy creates a culinary symphony.

Vietnam

Relish the fresh and vibrant flavors of Vietnam, where fragrant herbs, zesty citrus, and fiery chilies dance on your palate.

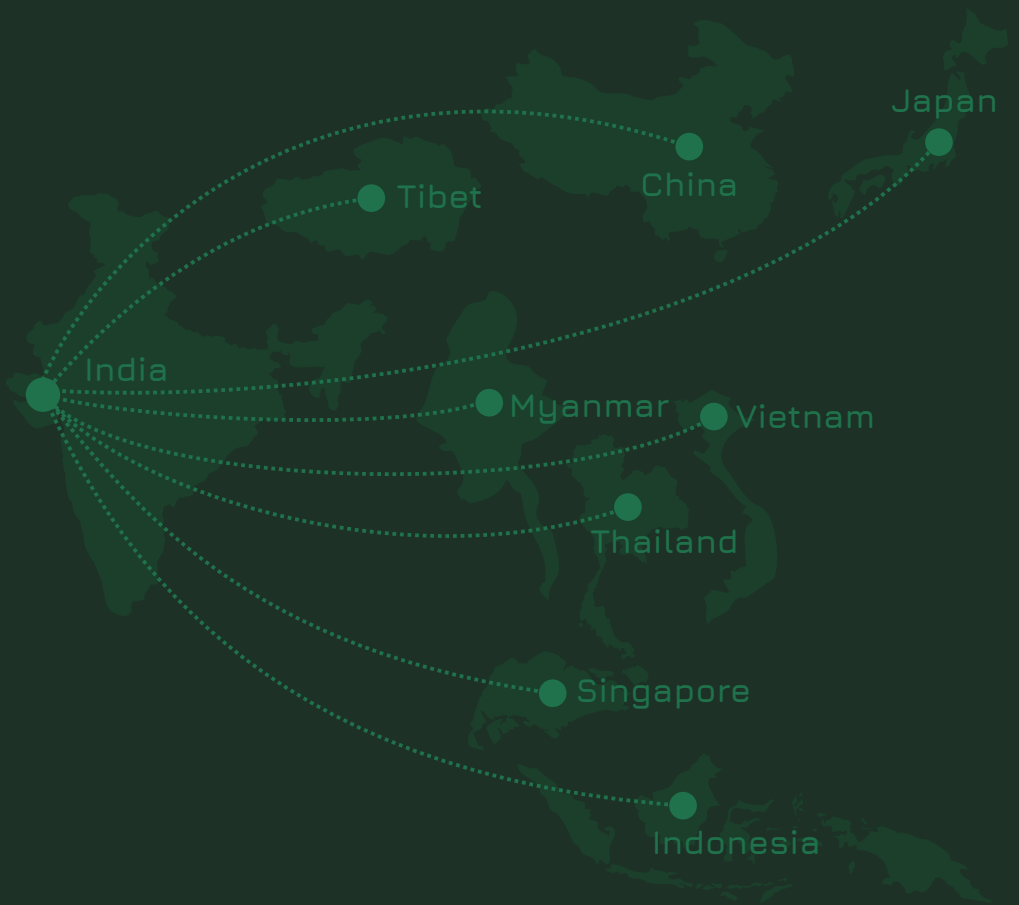
We hope you enjoy this unforgettable culinary odyssey as we traverse the vast expanse of Asia, one flavor-packed destination at a time. Bon Appétit !

A NOTE FROM OUR CHEF

At Banyan Tree, we use fresh, local ingredients for our seasonal menu. We're committed to farm-to-table dining, so each dish captures the best flavors of the region.

Join us on a journey through nine countries, tasting their unique aromas and flavors. We hope you enjoy the freshness, flavor, and passion on your plate at Banyan Tree - The Taste of Asia

- Chef Mayank Mathur,
A Distinguished Gastronomic Connoisseur



CHEF’S SIGNATURE CREATIONS

	AVOCADO, EDAMAME AND QUINOA PUFF CHAAT   	₹ 600
Barbequed avocado blend with mini bhalla papadi style		
	TARKARI PAPAD ROLL 	₹ 750
Deep fried pappadum rolls stuffed with seasonal vegetable confetti, cottage cheese and fresh herbs		
	NAWABI GILAWAT KEBAB   	₹ 1350
A mouth melting lamb kebab conjured with aromatic and digestive spices served with ulte tawe ka parantha, especially curated for the Nawab of Lucknow		
	BHARWAN KESARI GUCCHI KAJU MAKHANA MATAR  	₹ 1450
Handpicked stuffed Kashmiri morel with cashew nuts, selected peas and fox nuts, simmered in a saffron almond gravy		
	LITCHI KAJU MASALA 	₹ 650
Soft cashew and litchi tossed in a garlic and onion tomato gravy		
	RAJASTHANI ALOO PYAZ KI SUBZI 	₹ 650
Delicately spiced of baby potatoes cooked with pearl onions, fennel, chilli and special spice blend		
	AHUNA MUTTON 	₹ 1250
A unique style slow cooked mutton in a sealed batlohi with feisty Champaran spice blend		
	DAL MADHUBHAN - SIGNATURE 	₹ 650
Relish our exclusive Dal Madhubhan with Gold Dusted Ghee Whole urad dal overnight simmered on embers, finished with tomato puree, cream and butter, finally tempered with fragrant clarified butter		
	VEGETABLE & COTTAGE CHEESE KATSU  	₹ 750
	POKE BOWL – A BLISS BOWL  	₹ 650
Edamame, avocado, Jasmine rice, cucumber, crispy cottage cheese, spicy honey tahini and soy sauce		
	AMRITSARI KULCHA  	₹ 300
Eminent style of crispy kulcha from Punjab, stuffed with cottage cheese and spiced potatoes		
NOOL PAROTTA  		
Indulge in the irresistible artistry of parotta from central Kerala. This intricately ribbon flaky parotta skilfully prepared the dough into thin threads		
	VEGETABLE SAGU	₹ 750
	NANDAN KOZHII CHARU	₹ 1250
	JALEBI CAVIAR WITH PISTACHIO RABRI AND SAFFRON ESPUMA  	₹ 350
A modern twist Jalebi is turned into the tiny boondi like texture, served with pistachio flavoured rabri and garnished with saffron foam		
	RASMALAI TRES LECHES   	₹ 350
A delightful fusion celebrating Indian and Mexican flavours. Cardamom scented cake is soaked in saffron-infused milk and smeared with luscious whipped cream and pistachio		

Please inform your server, if anyone on the table has any food allergies

					
VEGETARIAN	NON-VEGETARIAN	HEALTHY	NONG	SPICY	CHEF SIGNATURE
(Can be Prepared)					
					
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				Contains Eggs	Contains Nuts

SOUPS

TAMATAR DHANIYA SHORBA

140 kcal | 🥬 🍃

Accompanied with Multi seeds, Gauda and Edam namak para

MAKAI BADAMI SHORBA

447 kcal | 🌽

Vegetable stock, infused with Indian spices and fresh herbs
garnished with roasted corn and almond slivers.

TOM YUM

Thai broth with kafir and lemon grass flavoured

TOM KHA

Light creamy soup with coconut milk and vegetables

SUAN LA TANG

Hot and sour soup with silken tofu, shitake mushrooms,
carrot and bamboo shoot

GAY LIM SOOK MI TONG

Sweet corn and scallion soup

MANCHOW

Broth spiced with ginger, garlic green chilies, light soy
Served with crispy noodles

ORIENTAL BOWL

Pak Choi, glass noodle, tofu, spinach and vegetables

🟢	VEGETARIAN 121 kcal 🥬 🍃	₹ 400
🔴▲	CHICKEN 205 kcal 🍗 🥬 🍃 🍄	₹ 500
🔴▲	SEAFOOD 270 kcal 🍤 🍗 🐟 🍄	₹ 600

SALADS

CAESAR SALAD WITH DESI TWIST

🟢	Tandoori Paneer	₹ 600
	475 kcal 🍗	
🔴▲	Amritsari Murg Tikka	₹ 750
	495 kcal 🍗	

🟢	SOM TAM 🥬	₹ 600
	218 kcal 🍗 🥬	
	Shredded green papaya, snake bean, tomato and ground peanut	

🟢	THAI POMELO SALAD 🥬	₹ 600
	310 kcal 🥬	
	Bitter sweet citrus fruits, lettuce, chili, lime peanuts and coconut	
	Served with spicy Thai dressing	

🔴▲	YASAI SALAD 🥬	₹ 600
	173 kcal 🍗 🐟	
	Fresh green leaves topped with avocado, edamame, onion, cherry tomato with yuzu vinaigrette	
	Add : Smoked Salmon	₹ 300

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on the table has any food allergies

■ CHAAT

- MAKHANA KISHORI CHAAT

₹ 500

249 kcal | 

Inspired by the streets of Agra, an enticing medley of roasted makhana, fruits, tangy spices and vibrant chutneys
- SHREDDED PALAK PATTI CHAAT

₹ 500

245 kcal |   

Crispy potatoes and spinach, topped with blended yogurt, chutneys, greens and seasonings
- AVOCADO, EDAMAME AND QUINOA PUFF CHAAT 

₹ 600

266 kcal |   

Barbequed avocado blend with mini bhalla papadi style
- CHANDNI CHOWK KI KHASHA TIKKI

₹ 500

279 kcal |   

Pan seared coated potato galette filled with spiced Bengal split grams, topped with blended yogurt, chutneys and seasonings.
- KARARE ALOO

₹ 500

296 kcal |  

Tandoori roasted baby potatoes, shallow fried and topped with spices, onion and saunth chutney

■ VEGETARIAN APPETIZERS

- POTOHARI PANEER TIKKA

₹ 750

180 kcal |  

From the legendary plateau of Potwar in Pakistan, cottage cheese stuffed with mawa and cheese, steeped in a cashew nut cream marinade.
- MASALEDAAR TAWA PANEER

₹ 750

448 kcal | 

Pan fried stuffed home-made cottage cheese, red chilli marinade with Hyderabad spices
- KOLKATA STYLE BEETER CHOP

₹ 625

363 kcal | 

Kolkata-style chop a popular street food snack. These are deep fried cutlet made with beetroot, carrot, potatoes and crunchy peanuts. Served with a mustard flavour kasundi chutney
- CHUTNEY BHARA SUBZ HARA KEBAB

₹ 625

442 kcal |  

Deep fried kebab with spinach, cottage cheese, vegetable and fresh herbs stuffed with mango chutney
- BHOOT JOLOKIA BROCCOLI AND MUSHROOMS 

₹ 750

199 kcal | 

Broccoli and mushrooms steeped in a spiciest chilli from Assam, served on a bed of tzatziki yogurt
- BHUNE MAKAI MIRCH KI KAKORI

₹ 625

295 kcal | 

Soft creamy kebab of local sweet corn, blended with rose petals, saffron and Awadhi spices

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 VEGETARIAN

 NON-VEGETARIAN

 HEALTHY

 NONG
(Can be Prepared)

 SPICY

 CHEF SIGNATURE

BHATTI KA BADAMI BHARWAN ALOO 198 kcal   Stuffed potato with nuts and khoya, yogurt paprika marinade, cooked in a tandoor to perfection	₹ 625
TARKARI PAPAD ROLL  352 kcal   Deep fried pappadum rolls stuffed with seasonal vegetable confetti, cottage cheese and fresh herbs	₹ 750
KEBAB PLATTER 420 kcal   The chef's selection of Potohari paneer tikka, Chutney bhara subz hara kebab, Bhatti ka badami bharwan aloo and tarkari papad roll.	₹ 1350
HONEY CHILLI POTATOES  380 kcal  	₹ 650
CRISPY VEGETABLES 180 kcal  	₹ 650
BANANA CHILLI 410 kcal   All-time favourite spicy crispy banana	₹ 650
CRISPY CORN KERNELS WITH CHILLI AND PEPPERS 290 kcal  	₹ 650
PANEER CHILLI 367 kcal   Special recipe from Honest house, family novelties	₹ 750
THOD MAN KHAO POD 194 kcal  Thai corn cakes flavoured with red curry paste	₹ 650
HONEY CHILLI THAI LOTUS STEM  194 kcal 	₹ 650
SAMBAL GORENG KEMBANG  194 kcal  Chilli fried broccoli and lotus stem from Malaysia	₹ 750
PO PIA, THAI STYLE SPRING ROLL Jee – Vegetables 320 kcal 	₹ 650

 NON VEGETARIAN APPETIZERS

JHINGA DUM NISHA 441 kcal   Tiger prawns marinated in Awadhi spice mix, delicately cooked in a clay oven	₹ 1850
KASOONDI MAHI TIKKA 376 kcal   Kolkata bhetki infused with galangal and pungent fermented mustard seeds paste yogurt cooked in a tandoor, enhanced with clarified butter	₹ 1050

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RAUNAQUEEN GILAFI SHEEKH 

₹ 1250

MUTTON

426 kcal |  

CHICKEN

320 kcal |  

Legendary minced seekh kebab, delicately blended with flavours of house special garam masala and coated with roasted peppers and spring onions

NAWABI GILAWAT KEBAB 

₹ 1350

426 kcal |   

A mouth melting lamb kebab conjured with aromatic and digestive spices served with ulte tawe ka parantha, especially curated for the Nawab of Lucknow

BHATTI DA MURG – Old Delhi Style

₹ 1050

202 kcal | 

Classic, Old Delhi street delicacy. Robust chicken tikka marinated in a fiery house blend Indian spices and yogurt, from the hinterlands of Punjab

MURG MALAI TIKKA

₹ 1050

202 kcal | 

Select cuts of chicken, marinated in creamy cheddar and spiked with royal cumin and green cardamom, cooked to perfection in a clay oven.

TANDOORI KUKKAD – Half/Full 

₹ 1050/
1900

197/395 kcal | 

King of Kebabs, made of whole chicken marinated in a special masala prepared by our chef and charbroiled in a tandoor, this classic is a timeless tribute to Indian cuisine

KEBAB PLATTER

₹ 2150

1134 kcal |    

The chef's selection of Kasoondi Mahi Tikka, Raunaqueen Gilafi Sheekh, Murg Malai Tikka and Bhatti da Murg

PRAWNS OF YOUR CHOICE

Fragrant braised butter-garlic prawns

₹ 1850

395 kcal |  

Red chilli, black peppercorn prawns 

₹ 1850

380 kcal |  

SAMBAL GORENG IKAN

₹ 1050

243 kcal |   

Indonesian chilli-sambal fish

WOK TOSSED SILKEN PEPPER CHICKEN

₹ 1050

247 kcal |  

SATE KAI

₹ 1050

194 kcal |  

Chicken sate served with crushed peanut butter sauce

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VEGETARIAN



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DUMPLINGS - DIM SUMS

STEAMED DUMPLINGS



VEGETABLE, ASPARAGUS AND MUSHROOMS WITH HINT OF LEMONGRASS 

194 kcal | 

₹ 650



CHICKEN AND SCALLION 

220 kcal | 

₹ 850



TRUFFLE EDAMAME DUMPLING 

270 kcal | 

Edamame and truffle dumplings loaded with a creamy edamame, Filling with notes of white truffle flavour

₹ 650

GOUTIE

Northern Chinese style of dumpling, steamed and pan-fried jiaozi



Chinese vegetables with homemade vinegar

194 kcal | 

₹ 650



Chicken, coriander and spring onion

220 kcal | 

₹ 850



CHICKEN AND BASIL SHUMAI

316 kcal | 

Dainty steamed dumplings with pleated skins

₹ 850

MOMOS WITH THUPKA

It's a signature style street momo from Tibetan wrapped



Vegetarian | 345 kcal | 

₹ 650



Chicken | 345 kcal | 

₹ 850

OPEN BAO

Our home-made open bao flavoured with Fresh ice berg, and spicy cheese sauce



Charcoal roasted crispy veggie, orange togarashi mayo

290 kcal | 

₹ 650



Spicy chicken and scallion, teriyaki mayo

315 kcal | 

₹ 850



SEA SALT EDAMAME 

140 kcal | 

Steamed soy beans, lightly salted or spiced with Japanese shichimi togarashi

₹ 650

SUSHI - MAKIMONO

Makizushi or rolled sushi is made by enfolding the ingredients in a sheet of noori or seaweed.
JAPANESE



CALIFORNIA MAKI

457 kcal | 

Inari, avocado, and cream cheese

₹ 600



CRISPY ROLL

435 kcal | 

Crispy asparagus, avocado and pickled cucumber, mountain chilli sauce

₹ 600

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- YASAI TEMPURA MAKI

460 kcal | 🥬🍣

Vegetable tempura roll

₹ 600
- KAPPAMAKI

295 kcal | 🥒🥑

English pickled cucumber, avocado and wasabi

₹ 600
- CALIFORNIA MAKI

428 kcal | 🍣🥬🍣

Crabstick, prawn, avocado, flying fish roe

₹ 750
- EBI TEMPURA MAKI

508 kcal | 🍣🥬🍣

Upside rice roll, with crispy batter fried prawns

₹ 750

VEGETARIAN MAIN COURSE

- BHARWAN KESARI GUCCHI KAJU MAKHANA MATAR 🍳

168 kcal | 🍲🥬

Handpicked stuffed Kashmiri morel with cashew nuts, selected peas and fox nuts, simmered in a saffron almond gravy

₹ 1450
- PANEER KHURCHAN

170 kcal | 🍲

A delicious combination of cottage cheese fingers, colourful pimentos, tomato and onion, flavoured with caraway seeds and fresh coriander

₹ 650
- PANEER TIKKA LABABDAR

189 kcal | 🍲

A divine, indulgent and comforting clay oven cooked cubes of fresh cottage cheese, simmered in a rich subtle gravy

₹ 750
- LITCHI KAJU MASALA 🍳

198 kcal | 🥬

Soft cashew and litchi tossed in a garlic and onion tomato gravy

₹ 650
- LACHHA PALAK MAKAI MATAR

113 kcal | 🍲

Shredded spinach stir fried with corn and peas, tempered with fenugreek and cumin garnished with potato straws and golden garlic

₹ 650
- SUBZ MAKAI TAK-A-TAK

119 kcal | 🍲

Delicacy of handpicked vegetables and corn cooked in a tomato and onion accented gravy, finished with spring onion

₹ 650
- RAJASTHANI ALOO PYAZ KI SUBZI 🍳

194 kcal | 🍲

Delicately spiced of baby potatoes cooked with pearl onions, fennel, chilli and special spice blend

₹ 650
- BRAISED CHINESE GREENS WITH PAK CHOI AND GOLDEN BABY GARLIC

430 kcal | 🍣🥬

₹ 650

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on the table has any food allergies

TRIPLE MUSHROOMS BRAISED IN GINGER GARLIC SAUCE
240 kcal | 🍄 🍄

₹ 650

TOFU AND VEGETABLES WITH DRY CHILLI COOKED IN CLAY POT STYLE
240 kcal | 🍲 🍲

₹ 750

FROM MADHUBHAN ORGANIC FARM

🟢 GHAR KI SUBZI 🌱

389 kcal | 🍷 🍷

Farm fresh organic seasonal vegetables cooked with herbs and spices, a pure home style preparation.
(Please ask your server for the fresh seasonal vegetable of the day)

₹ 650

🔺 NON VEGETARIAN MAIN COURSE

KADHAI JHEENGA

349 kcal | 🍷 🍷

Named after the Indian wok, fresh river king prawns served in a classic kadhAI masala gravy, accentuated with onion, tomato and soulful pimentos

₹ 1850

PATIALA SHAHI MACHCHHI

225 kcal | 🍷 🍷

Boneless fillet of kolakata bhetki, flash fried and served in a tangy spiced tomato gravy with hint of coconut milk.

₹ 1050

BHUNA GOSHT HUSSAINI

288 kcal | 🍷

Braised lamb in an onion and tomato gravy, finished with chef's special eclectic garam masala.

₹ 1250

AHUNA MUTTON 👤

262 kcal | 🍷

A unique style slow cooked mutton in a sealed batlohi with feisty Champaran spice blend

₹ 1250

MURG KHURCHAN

259 kcal | 🍷

Strips of pulled tandoori chicken stir fried with colourful pimentos and green chillies in a tomato onion masala, enriched with kasoori methi and rock salt.

₹ 1050

DHABEWALA MURG

350 kcal | 🍷

A recipe derived from countless Dhabas of the Grand Trunk Road, a rustic curry made with chicken and enriched with desi ghee and hand pound spices.

₹ 1050

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VEGETARIAN



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NONG

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SPICY



CHEF SIGNATURE

BHUNA ANDA LAZEEZ

₹ 750

422 kcal |   

Shallow fried eggs simmered in a rich onion and tomato gravy and house garam masala, topped with smooth egg bhurji

PAZOOK HIN - BUREMESE

₹ 1850

364 kcal |  

A delightful Myanmar prawn curry

PRAWN

₹ 1850

376 kcal |  

Choice of sauce: Sichuan Chilli Sauce | Hot Garlic | Oyster Sauce | XO Sauce | Black Pepper

CRISPY VIETNAMESE BASA WITH FRAGRANT BLACK BEAN SAUCE 

₹ 1050

310 kcal | 

Steamed or Wok Tossed

NASI GORENG

₹ 1250

433 kcal

Indonesian fried rice, eggs and chicken sate
Accompaniments – sambal sauce, prawn crackers

KUNG PAO CHICKEN

₹ 1050

with bell peppers and peanuts

330 kcal |  

DAL

YELLOW DAL TARKA

₹ 550

161 kcal | 

Boiled yellow lentils tempered with whole Kashmiri chilli, garlic and clarified butter

DAL MADHUBHAN - SIGNATURE 

₹ 650

Relish our exclusive Dal Madhubhan with Gold Dusted Ghee
221 kcal | 

Whole urad dal overnight simmered on embers, finished with tomato puree, cream and butter, finally tempered with fragrant clarified butter

DAL DHABA

₹ 650

168 kcal | 

Delicious blend of lentils with hint of mustard oil, spices finished with onion, tomato and butter, tempered with whole red chilli and garlic

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on the table has any food allergies



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KAENG KHAE, THAI CURRIES

GREEN CURRY (KIEW WAAN), RED CURRY (PHET) OR PANAENG CURRY

- Vegetarian | 335 kcal |  

₹ 750
- Chicken | 391 kcal |   

₹ 1050
- Seafood | 450 kcal |    

₹ 1450
- Served with Steamed Jasmine rice/
Jasmine Rice with Coconut and Basil Lemongrass

- LAMB MASSAMAM CURRY

₹ 1250
- 431 kcal | 
- Slow cooked lamb with baby potatoes and chilli

JAPANESE KATSU CURRY RICE

Sumptuous and umami flavour curry

- VEGETABLE & COTTAGE CHEESE KATSU 

₹ 750
- 340 kcal |  
- PRAWN KATSU

₹ 1850
- 438 kcal |  
- FISH KATSU

₹ 1050
- 341 kcal |  
- CHICKEN KATSU

₹ 1050
- 348 kcal |    

ASIAN BOWLS

CHOICE OF STICKY/ STEAM RICE BOWL OR NOODLE BOWL

- LIGHT TOSSED MINCED COTTAGE CHEESE WITH PEPPERS

₹ 650
- 200 kcal |  
- POKE BOWL – A BLISS BOWL! 

₹ 650
- 248 kcal |  
- Edamame, avocado, Jasmine rice, cucumber, crispy cottage cheese, spicy honey tahini and soy sauce
- STIR FRIED ASIAN GREENS, CRISPY TOFU IN BASIL SAUCE

₹ 650
- 292 kcal | 
- SLICED FISH IN CHILLI OYSTER SAUCE

₹ 1050
- 248 kcal |   
- LAMB IN BLACK PEPPER SAUCE 

₹ 1250
- 380 kcal |  
- CHICKEN WITH GINGER CHILLI SAUCE 

₹ 1050
- 368 kcal | 

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BIRYANI AND RICE

A classical dum preparation with meat or vegetables slow cooked with long grain basmati rice and spices in a sealed pot, accompanied with raita and papad

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KESARI SUBZ BIRYANI

395 kcal | 

A perfect combination of vegetables, cottage cheese cubes and nuts with aromatic basmati rice, infused with saffron and cooked on dum. Serve with boondi pudina raita

₹ 750
- 

GUCCHI MATAR KHUMB BADAM PULAO

380 kcal | 

Basmati rice cooked with a fragrant combination of tender morels, mushroom, peas, Gulf almonds and enriched with Saffron.

₹ 1250
- 

STEAMED BASMATI RICE

195 kcal

₹ 450
- 

DUM BIRYANI - GOSHT / MURG

422/399 kcal | 

Basmati rice with a choice of Mutton or Chicken, cooked in a clay pot sealed with pastry dough called “Chilman” with aromatic spices and herbs. Served with burhani raita

₹ 1100
- 

ANDA BIRYANI

422 kcal |  

Mildly spiced seared eggs immaculately layered with golden-hued long-grain basmati rice and slow-cooked on dum Served with vegetable masala raita

₹ 750

REGIONAL BREADS

- CHOICE OF AATE KI ROTI, LACHHA PARANTHA AND KALONJI NAAN

224/280/254 kcal |  

₹ 200
- AMRITSARI KULCHA 

270 kcal |  

Eminent style of crispy kulcha from Punjab, stuffed with cottage cheese and spiced potatoes

₹ 300
- ULTE TAWE KA PARANTHA

230 kcal |  

Besides the kebabs, Lucknow is famous for its bread cooked on an inverted wok made with refined flour, saffron, milk and sugar

₹ 250
- HEALTHY BREAD

210 kcal |  

Multigrain parantha with dry fenugreek

₹ 300
- BREAD BASKET

696 kcal |  

Includes two each of baby naan, lachha parantha and tandoori roti

₹ 500

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■ ACCOMPANIMENT

A favourite component of Indian cuisine is the accompaniment known as Raita. Some Signature preparations of our region are considered being incomplete without it....!

PLAIN YOGURT ₹ 250
69 kcal | 🥛

CHOICE OF RAITA ₹ 350
MASALA BOONDI RAITA
253 kcal | 🥛

VEGETABLE MASALA RAITA
257 kcal | 🥛

SHREDDED CUCUMBER, CRUSHED PEANUTS AND
WASABI RAITA
289 kcal | 🥛

ALOO, ANAR AND MINT RAITA
241 kcal | 🥛

NOODLES AND RICE

PAD THAI NOODLES
270 kcal | 🍜 🍲
Traditionally famous Thai flat rice noodles

WOK TOSSED HAKKA NOODLES OR CHOP SUEY OR
CHOW MEIN
370 kcal | 🍜 🍲

SINGAPORE RICE NOODLES
345 kcal | 🍜 🍲
Bell peppers and shallots

YAKI SOBA / UDON 🍜
280 kcal | 🍜 🍲
Japanese buckwheat / wheat flour noodles pan sautéed with
baby corn, pimentos and shitake

MADHUBHAN SPECIAL FRIED RICE
238 kcal

EDAMAME, CORN AND SPINACH RICE
250 kcal

BURMESE KHOW SUEY
Curried coconut broth with steamed noodles and assorted
toppings

- VEGETARIAN | 295 kcal | 🍜 🍲 ₹ 650
- ▲ EGG AND CHICKEN | 305 kcal | 🍜 🍲 🍤 ₹ 650
- ▲ SEAFOOD | 320 kcal | 🍜 🍲 🍤 🐟 ₹ 750

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on the table has any food allergies

COMBINATION PLATTER - SERVED FOR ONE

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PANEER SIYA MIRCH

412 kcal |  

Fresh cottage cheese simmered in a rich creamy cashew gravy, finished with onion tomato masala, colourful pimentos and house garam masala. Best accompanied with Butter Lachha Naan

₹ 900
- 

BHARWAN DUM ALOO

403 kcal |   

Stuffed Himalayan potatoes with nuts and khoya, rich preparation made with whole and ground spices, tomatoes, cashews and fresh cream.
Best crystallize with masala lachha parantha

₹ 800
- 

RAWALPINDI CHANA

349 kcal |  

A specialty from region of Rawalpind, chick pea cooked in a mix of pomegranate seeds, ajwain, kasoori methi and flavoured with rock salt, stands out in its simplicity. Best accompanied with Amritsari kulcha

₹ 800
- 

NOOL PAROTTA 

482 kcal |  

Indulge in the irresistible artistry of parotta from central Kerala. This intricately ribbon flaky parotta skilfully prepared the dough into thin threads

₹ 750
- 

VEGETABLE SAGU

145 kcal

₹ 1250
- 

NANDAN KOZHI CHARU

165 kcal

₹ 1200
- 

MURG MAKHANWALA

410 kcal |  

Legendary preparation of tandoori roasted chicken in a tomato based rich gravy, finished with butter, dollop of cream and dry kasuri methi. Accompanied with butter lachha Naan

₹ 1400
- 

RAJASTHANI DHUNGAR MAANS 

413 kcal | 

A royal Rajasthani delicacy combined with an authentic blend of exquisite flavours. Lamb gently cooked in Brass Handi and simmered in a subtle mixture of fragrant herbs, fiery Mathania Chilli spices and hand pound spices.
Traditionally served with steamed basmati rice

₹ 1400

Please inform your server, if anyone
on the table has any food allergies



VEGETARIAN



NON-VEGETARIAN



HEALTHY



NONG

(Can be Prepared)



SPICY



CHEF SIGNATURE



GUJARATI SPECIAL

SURTI PAPDI MUTHIYA NU SHAAK

149 kcal | 

A preparation of fresh snap peas with gram flour dumpling tempered with asafoetida and coconut

₹ 650

SURTI DAL DHOKLI

359 kcal |  

Surati lentil infused with sweet jaggery, desiccated coconut, tamarind pulp and raw peanuts, cooked along with chunks of thepla

₹ 650

LASANIYA BATAKA

269 kcal | 

Cubes of boiled potatoes cooked along with garlic, onion and tomatoes

₹ 650

SEV TAMETA NU SHAAK

307 kcal | 

Delectable preparation of tomatoes tempered with cumin and ginger, served with an extra helping of Ratlami sev

₹ 650



ACCOMPANIMENTS

ETHNIC GUJARATI DAL

307 kcal |  

Sweet, tangy and spicy staple dish made from pigeon pea lentil sweetened with jaggery

₹ 550

GUJARATI KADHI

280 kcal | 

A kadhi blended with sweet and spicy curd mixture thickened with gram flour

₹ 550

MASALA KHICHADI

410 kcal | 

Rice and split green gram preparation with a tempering of chopped ginger, garlic, fresh green chillis, curry leaves and roasted cashew nuts

₹ 500

THEPLA (02 pcs)

62 kcal |  

Delicious flatbread made from whole wheat flour, fresh fenugreek leaves or bottle gourd, and gram flour

₹ 250

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on the table has any food allergies

BAKED RASMALAI

144 kcal |   

A Bengali favourite milk dumpling in sweet saffron infused reduced milk, garnished with pistachio slivers

EXCURSION OF JAMUN

357 kcal |    

Diverse flavour of India's most popular sweet, Strawberry jamun, Hazelnut stuffed gulab jamun and White chocolate kala jamun

KESARI PHIRNEE

233 kcal |  

Traditional flavoursome rice soufflé cooked with condensed milk and flavoured with cardamom and assorted nuts

JALEBI CAVIAR WITH RABRI AND SAFFRON ESPUMA

368 kcal |   

A modern twist Jalebi is turned into the tiny boondi like texture, served with pistachio rabri and garnished with saffron foam

PISTACHIO KULFI FALOODA

375 kcal |   

Pistachio and almond native ice dessert flavoured with mango scented basil seeds and rose syrup. Served with thin noodles

RASMALAI TRES LECHES

345 kcal |   

A delightful fusion celebrating Indian and Mexican flavours. Cardamom scented cake is soaked in saffron-infused milk and smeared with luscious whipped cream and pistachio

HIMALAYAN HONEY PIE, SAFFRON INDIAN KATAIF AND HONEY CREAM

352 kcal |    

The elegant dessert with a flaky butter pastry crust nestled with a creamy floral honey custard

TUB TIM GROM

356 kcal | 

Rose flavoured jellied water chest nut With sweetened coconut milk

COCONUT AND LEMONGRASS CREME BRULEE

420 kcal | 

CRISPY DARSAAN

390 kcal |   

with honey and ice cream

FRIED ICE CREAM

372 kcal |   

Crunchy flakes with coconut topped with honey, caramel and chocolate sauce

DATE PANCAKE

389 kcal |   

Served with Ice Cream

HOUSE MADE ICE CREAM

250 kcal |   

Japanese Matcha Green Tea | Golden Coconut, Almonds and Fresh Basil | Thai Guava with Chillies

Please inform your server, if anyone
on the table has any food allergies

Thank you for choosing Banyan Tree.
We look forward to serving you again soon.



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