



GRAND MERCURE

BANGALORE

The Indian and grills restaurant by the poolside offers a spectacular dining experience. We serve sensational dishes using the freshest and finest ingredients which are locally sourced. Allow yourself to relax as you enjoy exquisite inspired Indian cuisine in an idyllic location.

Please consult our service staff for suggestions on wines best enjoyed with our delectable Indian fare



inspired Indian cuisine

Operational Hours

Weekdays

Monday to Friday

19.00 to 23.00 Hours

Weekends

Saturday, Sunday and Public Holidays

11.00 to 23.00 Hours



AAJ KA SHORBA

- Tamater dhaniye ka shorba ₹ 275
Tomato soup with crushed pepper and cardamom finished with coriander leaves
- Gajar nariyal ka shorba ₹ 275
Smooth blend of carrot and tender coconut
- Mutton ki yakhni ₹ 300
Boiled Mutton broth flavoured with Indian herbs and spices
- Samandar ke moti ₹ 300
An Indian style seafood bisque
- Mulligatawny soup ₹ 275/300
Flavored lentil soup (chicken/vegetarian)



SHAAKAHAARI KEBAB

- Paneer papad wala ₹ 400
Cubes of cottage cheese marinated with lemon juice, yellow chilli powder wrapped in papadam, finished in tandoor
- Aloo tikki ₹ 375
Tawa fried potato cakes filled with masala lentils, cashew nuts and raisins
- Kurkure khumb ₹ 400
Crispy fried mushroom filled with onions, capsicum and cheese
- Guchhi dillnasheen ₹ 550
Hand picked morels filled with fresh mushrooms and minced vegetables
- Hara kebab ₹ 375
Pan fried spinach patties filled with cheese, nuts and pomegranate

Prices quoted are exclusive of a discretionary Service Charge @5% and government taxes as applicable. All prices are in Indian Rupees,

Allergy Advice : All our food is prepared in a kitchen where nuts, gluten and other allergens are present. If you have any food allergy or dietary requirements please speak to one of our team members before ordering.



- **Makai Amritsari** ₹ 375
Crispy baby corn seasoned with Kashmiri chilli, lemon and carom seeds
- **Tohfa-e-khansama** ₹ 400
Chef's signature, griddle fried patties of yoghurt, cheese filled with Khoya and pomegranate
- **Palak khumb ki seekh** ₹ 400
Finely minced spinach and fresh mushrooms rolled onto skewers, cooked in tandoor
- **Paneer tikka** ₹ 400
Cottage cheese marinated with yellow chilli powder, garam masala and yoghurt
- **Subzi aur mawe ki seekh** ₹ 375
Kebabs of skewered vegetables, cottage cheese and dry fruits scented with mace
- **Bharwaan aloo** ₹ 375
Potato barrels filled with cheese, pomegranate and raisins
- **Paneer Shimla mirch** ₹ 375
Green pimentos filled with spiced mixed vegetables, with a hint of cumin and turmeric
- **Subz kebab ka milan** ₹ 750
Assortment of vegetarian kebab platter



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MAANSAHARI KEBAB

- **Jheenga nisha** ₹ 950
Jumbo prawns flavoured with basil, lemon juice, chilli and yoghurt
- **Reshmi seekh kebab** ₹ 500
Chicken mince flavoured with royal cumin and mace, cooked in tandoor on a skewer
- **Boti-e-Khaas** ₹ 550
Broiled mutton and vegetable skewer, marinated with mace and cardamom
- **Murgh tikka** ₹ 550
Boneless chicken marinated with Kashmiri chilli and ginger, garlic cooked in tandoor
- **Tandoori champ** ₹ 600
Braised mutton chops marinated with ginger, garlic, chilli and garam masala
- **Salmon tandoori** ₹ 650
Norwegian salmon steaks marinated with cream, crushed pepper, garlic and lemon juice
- **Bekti kebab** ₹ 550
Tawa fried bekti filet marinated with carom seeds and Kashmiri chilli, fresh coriander and garlic paste
- **Raan-e-shahi** ₹ 900
Braised whole leg of mutton, marinated with chilli paste, vinegar and cardamom, finished in tandoor
- **Gosht ki seekh** ₹ 600
Minced mutton skewer with fresh coriander, ginger, cheese and mace



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- **Achari tangri** ₹ 550
Chicken drumsticks marinated with fenugreek, mustard, aniseed and nigella seeds
- **Zafrani murgh tikka** ₹ 550
Chicken supremes marinated with cheese and saffron flavoured cream, finished with green chillis
- **Tandoori murgh** ₹ 700/140
Whole chicken marinated with yogurt lemon juice, Kashmiri chilli and ginger garlic
- **Maanashari kebab ka milan** ₹ 1495
Assortment of non-vegetarian kebab platter
Mutton, murgh, mahi and jhinga kebabs



SHAKAHAARI

Tawa, kadahi aur lagan se

- **Bharwaan guchhi kesari** ₹ 550
Kashmiri morels, filled with cheese and nuts, finished with saffron flavoured cashew nut sauce
- **Kadhai subz Vilayati** ₹ 450
Stir fried broccoli, asparagus and zucchini tempered with dry chillies, cinnamon, finished with butter masala
- **Malai kofta** ₹ 450
Cottage cheese and potato dumplings cooked in saffron sauce
- **Paneer lababdar** ₹ 475
Cottage cheese cubes cooked in enriched tomato onion sauce

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- **Palak aap ki pasand** ₹ 425
Choice of potatoes or mushrooms or baby corn or cottage cheese, cooked with spinach puree
- **Adraki aloo gobhi** ₹ 425
Cubes of potatoes and florets of cauliflower tempered with ginger, cumin and fresh coriander
- **Khumb hara pyaz** ₹ 450
Mixed field mushrooms cooked with spring onions and cashew yoghurt
- **Dal makhani** ₹ 375
Black lentils cooked on slow fire with tomato puree and cream
- **Dal tadka** ₹ 350
A home style preparation of yellow lentils tempered with onion, tomatoes, cumin and asafoetida



MANSAHARI

Tawa, kadahi aur lagan se

- **Jheenga do pyaza** ₹ 950
Stir fried prawns tossed with crushed coriander and pepper, finished in a onion and tomato sauce
- **Murgh khurchan** ₹ 550
Chicken strips with bell peppers and red skin onions
- **Kadhai chicken** ₹ 550
Boneless chicken cubes wok-tossed with spring onions
And crushed black pepper



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- **Dum ka murgh** ₹ 550
Marinated chicken braised in the oven with yoghurt, cashewnut paste, onions and tomatoes flavoured with saffron
- **Rarra gosht** ₹ 650
Mutton cubes and mince Mutton cooked in Indian spices with a hint of fenugreek
- **Gosht saagwala** ₹ 650
Mutton cubes finished in a garlic flavoured spinach puree
- **Fish curry** ₹ 550
Fish cubes marinated with garlic paste, lemon juice and yellow chilli finished in an onion, tomato and yoghurt sauce



BASMATI KI BAHAR

- **Guchhi pulao** ₹ 550
A delicacy of hand picked morels with basmati rice
- **Pulao aap ki pasand** ₹ 450
A choice of fresh green peas, saffron, cumin or assorted seasonal vegetables with basmati rice
- **Degh-e-Jameen** ₹ 800/750
Aromatic basmati biryani with a choice of lamb or chicken
- **Saada chaawal** ₹ 225
Plain boiled basmati rice
- **Tandoori breads** ₹ 125
Naan : Plain naan, butter naan, garlic naan
Parantha : Pudina ka parantha, lachha parantha, aloo parantha,
Kulcha : Mirch pyaz kulcha, paneer kulcha, aloo kulcha
Roti : Khasta roti, plain roti, roomali roti, missi roti



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DESSERT / MEETHA

- **Kesari kulfi** ₹ 295
A home made Indian ice-cream
- **Khajur rabri** ₹ 295
Cardamom flavoured reduced milk with dates
- **Rasmalai pista ilaichi** ₹ 295
Soft cottage cheese dumplings cooked in sugar syrup and soaked in reduced milk
- **Bharwaan gulab jamun** ₹ 295
Deep fried khoya dumplings dipped in hot sugar syrup
- **Phirnee** ₹ 295
Rice pudding flavoured with cardamom and dried fruits
- **Fruit salad with ice cream** ₹ 295
Seasonal fresh fruits with your choice of ice cream
- **Choice of ice cream** ₹ 225
Vanilla, chocolate, butterscotch and mango



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