



HABLI'S[®]

THE SPICE

M E N U





A top-down photograph of fresh basil leaves scattered on a dark, textured grey surface. The leaves are vibrant green with prominent veins. A white rectangular box is centered on the image, containing text.

When culinary craft meets the science of wellness

Our Epicurean philosophy reminds us of our larger vision at “**Hablis**” a healthy world free of ailments. After a lot of research we have understood the real value of good food and the science of cooking it right. Inspired by science that the real taste of the food is the natural taste of the ingredients. Actually it is a healthy cooking with food chemistry that can be fresh, fun and flavorful –including traditional techniques from professional kitchens to empower people to take on a bigger role in their own health while enjoying life more. We believe that the food is the medicine of our body, if taken correctly every morsel has a healing effect on our existence.

Our goal is to educate people about the science of food and nutrition and its role in our life. We would like to help the community realize that above all food should be pleasurable and healthy food can be tasty food. The process of eating is something reverent and important for the development of consciousness as well as our physical health. Additionally, our bodies need an uplifting and settled environment in order to process and absorb the nutrients from our meals that has been kept in mind while designing the restaurant. To achieve our goal the chefs at “Hablis” uses the fresh and local ingredients, we avoid using any artificial colors, flavors, essences and frozen foods.

Embark on a journey that is futuristic and results in a healthy transformation for all of us towards a long, healthy and meaningful life. We warmly invite you to be a part of this journey.

We are indeed much more than what we eat, but what we eat can nevertheless help us to be much more than what we are

- Adelle Davis

SOUPS & SALADS

- | | | |
|-----|--|-----------|
| ● | Oven Roasted Roman Tomato Soup | 299 |
| ● ● | Manchow Soup (Veg / Non Veg)
A Chinese style mixed vegetable soup topped with crispy fried noodles | 299 / 349 |
| ● | Garden Salad (Veg)
Freshly sliced tomato, cucumber, onion, carrot, and lemon | 199 |
| ● | Chicken Caesar Salad
Tossed romaine hearts and crispy iceberg lettuce with garlic, parmesan mayo served with crouton | 399 |
| ● | Chicken Tikka Chat Salad
Pot cooked tender chicken, onion, tomato, capsicum, coriander with chat pat dressing | 399 |

STARTER

- | | | |
|---|--|-----------|
| ● | Tandoori Murgh Half / Full
Chicken marinated in hung curd, tandoori masala and cooked in clay pot | 499 / 699 |
| ● | Lamb Seekh Kebab
Minced lamb with skewers cooked in clay pot | 499 |
| ● | Murgh Malai Tikka
Chicken chunks marinated hung curd with cheese, cardamom, green chilies and cooked in clay pot | 499 |
| ● | Shahi Paneer Tikka
Paneer marinated in a rich saffron flavored and cooked in tandoor pot | 399 |
| ● | Gobi Manchurian
Cauliflower florets deep fried and tossed in soya, garlic, ginger and chilli sauce | 399 |
| ● | Chilli Paneer
Deep fried paneer tossed with Chinese chilli, garlic, ginger, onion and capsicum | 399 |

- All rates are in Indian Rupees and taxes as applicable.
- Please advise your order take of any special dietary needs or allergies.
- Kindly allow us 30 minutes to serve your order

LUNCH & DINNER

(Served from 12:30 pm to 3:00 pm & 07:00 pm to 11:00 pm)

MAINS

■	Chettinad Iraal A traditional prawn dish from the region of Chettinadu with South Indian spices and tomato	699
■	Fish 'N' Chips Classic British batter fried fish with French fries and tartare sauce	499
■	Masala Fried Fish Marinated fish with south Indian spicy mix an all time favorite, shallow fried and served with fresh lemon	499
■	Gosht Rogan Josh Tender lamb cooked in a tomato and onion gravy with Indian aromatics	599
■	Mutton Pepper Fry Soft braised lamb finished on griddle with freshly ground pepper and more spices	599
■	Grilled Chicken Marinated chicken with fresh herbs and grilled chicken served with roasted potato, garden vegetables and pan-au-jus	549
■	Murgh Tikka Makhani Char coal cooked tandoori spicy marinated chicken in rich tomato and tomato cashew gravy	549
■	Kozhi Varutha Curry A south Indian delicacy cooked with roasted spices and coconut in onion gravy	549
■	Mutton Briyani Mutton Briyani absolutely delicious recipe of Mutton Briyani ingredients and tender lamb, basmati rice, herbs and spices cooked to perfections	649
■	Murgh Dum Briyani Succulent chicken, basmati rice, herbs and spices cooked to perfection absolutely delicious and way of cooking style also	599

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BREAKFAST

(Served from 07:00 am to 10:30 am)

■	North Indian Breakfast Freshly squeezed seasonal fruit juice, aloo paratha with curd and pickle / poori bhaji, lassi / freshly brewed coffee / tea	399
■	South Indian Breakfast Freshly squeezed seasonal fruit juice, idly, vada and uthappam / dosa served with chutney and sambar, lassi / butter milk / freshly brewed coffee / tea	399
■	Continental Breakfast Freshly squeezed fruit juice, baker's basket, freshly brewed coffee / tea / milk	399
■	Hablis Breakfast Freshly squeezed seasonal fruit juice / tender coconut / butter milk / lassi, two egg-white omelette with hash brown potato and whole wheat toast. Paired with freshly brewed coffee / tea, served with skimmed milk	499
■	Eggs your style Choice of Fried / Poached / Scrambled / Omelette	299
■	Idly Served with sambar and chutneys	299
■	Dosa / Uttapam Plain / Onion / Masala / Podi	299
■	Aloo Paratha	299
■	Puri Bhaji	299
■	Seasonal Fruit Platter	299
■	Cereals Porridge	299
■	Baker's Basket (Choice of three) Danish, Croissant, Muffin, Doughnut	299

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MAINS

	Paneer Butter Masala Soft cottage cheese cubes cooked in a rich tomato, cashew and butter gravy	499
	Stir Fried Vegetables Wok tossed exotic vegetables with soya ginger sauce	499
	Vegetable Chettinad A traditional vegetable dish from the region of Chettinadu with south Indian spices	499
	Dal Tadka Boiled yellow lentil finished with a tempering of garlic and whole spices	399
	Dal Makhani A rich mix of slow cooked lentil, tomatoes and spices topped with butter	399
	Veg Briyani Handpicked garden vegetables, basmati rice, herbs and spices cooked to perfection	549

THAI CURRY

	Green / Yellow / Red	
	Chicken / Lamb / Fish / Prawn	699/749/749/799
	Vegetarian Served with steamed rice	599

RICE & NOODLES

	Egg / Chicken / Lamb	599/649/699
	Vegetable	549



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LUNCH & DINNER

(Served from 12:30 pm to 3:00 pm & 07:00 pm to 11:00 pm)



SIDES

■	Pulao Jeera / Mushroom / Vegetable / Peas	499
■	Bisibella Bath	499
■	Steamed Rice	199
■	Curd Rice	399
■	Boiled Vegetables	349
■	Roti <i>Plain / Butter</i>	199
■	Naan <i>Plain / Butter</i>	199
■	Phulka / Lachha Paratha	199
■	Chapathi	299
■	Kal Dosai <i>Served with Sambar & Chutney</i>	

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ROUND THE CLOCK

BURGER

■ ■ Vegetarian / Chicken

Freshly made patties mixed with our special blend of herbs is topped with cheddar cheese and kept in between the fresh baked buns for a moist and balance taste

549 / 599

SANDWICH

■ Chicken & Cheese Sandwich

Served with coleslaw and fresh cut French fries

549

■ Vegetable Sandwich

Slices of fresh vegetables, topped with cheese with coleslaw and served with fresh cut French fries

449

PASTA

■ Choice of Pasta

Penne / Spaghetti / Fusilli / Farfalle

■ Choice of Sauces

Pesto / Mornay / Arbiatta

Choice of Toppings

Veg / Chicken / Seafood

499/549/599






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ROUND THE CLOCK

MAINS

	Gosht Rojan Josh <i>Tender lamb cooked in a tomato and onion gravy with Indian aromatics</i>	599
	Kozhi Varutha Curry A south Indian delicacy cooked with roasted spices and coconut in onion gravy	549
	Paneer Butter Masala Soft cottage cheese cubes cooked in a rich tomato, cashew and butter gravy	499
	Dal Tadka Boiled yellow lentil finished with a tempering of garlic and whole spices	399
	Dal Makhani A rich mix of slow cooked lentil, tomatoes and spices topped with butter	399

SIDES

	Steamed Rice	199
	Curd Rice	399
	Chapathi	199
	Kal Dosa <i>Served with Sambar & Chutney</i>	299

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DESSERT

●	Orange Crème Brûlée French classic orange dessert made with Cointreau and glazed with caramelized sugar	299
●	Kesar Rasamalai Originated from odisha, this dessert is hard to resist because of the fragrance and rice colour from the use of the exotic herb saffron	299
●	Fresh Cut Fruits A selection of seasonal and exotic fruits	349
●	Homemade Ice Cream Choice of Vanilla / Cinnamon	299

BEVERAGE

●	Seasonal Fresh Juices	199
●	IcedTea/ColdCoffee	199
●	Tender Coconut Water	199
●	Lassi Plain / Salt / Sweet	199
●	Fresh Lime Water / Soda	199
●	Choice of Coffee/Tea	250
●	Aerated Beverages	199

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