



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
START	TER	
	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

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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	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

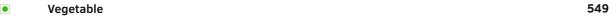
	Paneer Butter Masala Soft cottage cheese cubes cooked in a rich tomato, cashew and butter gravy	499
•	Stir Fried Vegetables Wok tossed exotic vegetables with soya ginger sauce	499
	Vegetable Chettinad A traditional vegetable dish from the region of Chettinadu with south Indian spices	499
	Dal Tadka Boiled 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

RICE & NOODLES

Vegetarian

Served with steamed rice

Egg / Chicken / Lamb
599/649/699

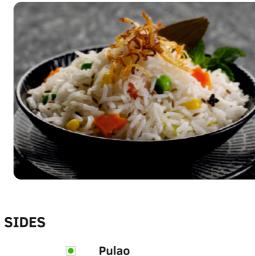






599

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

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ROUND THE CLOCK

BURGER

Vegetarian / Chicken

549 / 599

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

SANDWICH

Chicken & Cheese Sandwich
 Served with coleslaw and fresh cut French fries

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

PASTA

- Choice of Pasta Penne / Spaghetti / Fusilli / Farfalle
- Choice of SaucesPesto / Mornay / Arbiatta

Choice of Topings Veg / Chicken / Seafood 499/549/599

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MAINS

	Gosht Rojan Josh	599
	Tender lamb cooked in a tomato and onion gravy with Indian aromatics	
	Kozhi Varutha Curry	549
	A south Indian delicacy cooked with roasted spices and coconut in onion gravy	
	Paneer Butter Masala	499
	Soft cottage cheese cubes cooked in a rich tomato, cashew and butter gravy	
	Dal Tadka	399
	Boiled yellow lentil finished with a tempering of garlic and whole spices	
	Dal Makhani	399
	A rich mix of slow cooked lentil, tomatoes and spices topped with butter	
SIDES		
	Steamed Rice	199
	Curd Rice	399
	Chapathi	199
	Kal Dosa Served with Sambar & Chutney	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
BEVER	AGE		
		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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