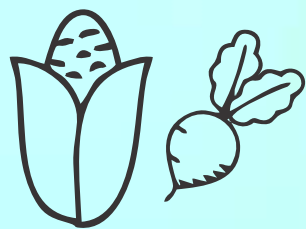




The Shells

World Cuisine





House Specialties Veg

- Veg. Dim Sum
- Dal-E-Dum
- Lovely Corn
- Crostini & Olive
- Sizzling Vegetable Bruschett



Non-Veg

- Mutton Galawat Kebab
- Tandoori Pomfret
- Prawn Salt-N-Pepper
- Bhatti Ka Aachari Murgh
- Croque Monsieur



Our Promotions Home Made ICE-CREAM

- Rose Apple
- Choco Jelly
- Caramelized Pineapple
- Apple Strudel
- Anjeer Badam
- Matka Kulfi



Coffeeies

- Cappuccino
- Café Latte
- Café Mocca
- Espresso
- Café Americano

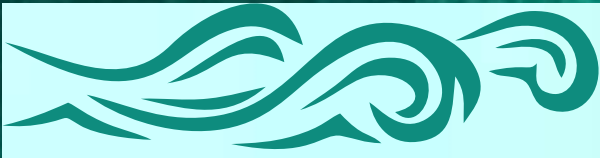
 Signature Dish  VEG  NON VEG

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*Taxes As Applicable.





The Shells^{*}

Shells - As found in the Seven Seas, alike everywhere, holding within a treasure - a delicate; so does our Theme Restaurant, unfolding the carefully selected delicacies round the World, across the Seven Seas, from the seven countries - India, France, Italy, Mexico, China, Thailand & Japan.

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INSALATAS

 Shells Salad	350
A perfect combination of shredded tandoori chicken, sliced bell peppers and onion	
 Smoked Chicken And Parmesan Salad	350
Smoked chicken, sundried tomato and parmesan cheese with balsamic vinaigrette	
 Cesar Salad	350
Chicken chunks, ice berg, parmesan cheese, garlic croutons dressed with Cesar dressing	
  Sausage Andolouse (Babylon Speciality)	350
Crispy fried chicken sausages with mayonnaise	
 Spicy Tandoori Chicken Chaat	350
Our chefs recommendation	
 Saraceno	180
All greens (lettuce, French beans, broccoli, cucumber, and zucchini) combined together dressed with honey mustard	
 Char Grilled Pepper And Pickled Cucumber	180
Marinated grilled pepper, pickled cucumber, sundried tomato dressed with mustard vinaigrette	
 Green Salad	180

SOUPS

 Sea Food Bisque	350
Thin sea food traditional soup	
  Cream Soup of Your Choice	275
Tomato / Mushroom / Vegetable / Chicken	
  Classics (Veg n Chicken)	275
Sweetcorn /manchow / hot&sour/noodle/dear/lemon corriander	
 Minestrone	275
A traditional Italian vegetable soup	
 Broccoli And Almond Soup	275
Thick and rich broccoli soup finished with roasted almonds	
 Chicken Wonton Soup	275
Clear soup with chicken wontons and spring onion	
 Tom Yum Phad	275
Spicy veg mushroom soup with Thai herbs and lemon juice	
 Tom Yum Kai	275
Spicy chicken mushroom soup with Thai herbs and lemon juice	
  Mexican Hot Pot (Veg/Chicken)	275
Authentic Mexican soup with veggies and sautéed bell peppers	
  Shorbas of Your Choice	275
Tamater Dhaniya / dal /palak / subz kaali mirch /Yakhni /Murgh Badami	

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PASTAS

 Homemade Pasta	500
Ravioli/fettuccini/gnocchi in tomato or cheese sauce	
 Meat Ball Fussilli	450
Cooked along with chicken meatballs in tomato sauce	
 Spaghetti Bolognaise	450
Spaghetti tossed with lamb mince in tomato sauce	
  Chickonara (Babylon Speciality)	425
Penne pasta tossed with chicken chunks and creamy cheese sauce	
 Pasta With Your Choice Of Sauce	400
Arabiata/cheese /agli&olio/ ala-picante/ ala pesto	
 Spaghetti Napolitano	400
Spaghetti pasta tossed with plain tomato sauce and basil	
 Fussilli Alfredo	400
Fussilli pasta tossed with creamy mushroom souce	

PANINI

  Crimmino and Olive Crostini (Babylon Speciality)	300
Crispy ciabatta toast topped with cheesy mushrooms and olives	
 Mafioso	300
Open vegetable sandwich topped with mozzarella	
  Croque Monsieur (Babylon Speciality)	300
Crispy hotdog topped with chopped chicken salami] cheesy mayonnaise	
 Tomato Bruschetta	250
Crispy ciabatta toast topped with tomato chunks basil and olive oil	
 Cheese Bread	250
Bread topped with cheese & gratinated	
 Garlic Bread	200
All time favorite garlic and buttered toast	
 Cheese Chilly Toast	200
Cheese and chilly miÛture applied on the bread and gratinated	

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ROUND THE WORLD

Appetizers

  Chicken Cigars (Babylon Speciality)	550
Crumb fried crispy chicken fingers served with olive tapenade	
 Chicken Shaslik	530
Grilled chicken skewers served with tangy BBQ sauce	
 Grilled Fish Cakes	530
Grilled Italian fish patties seasoned with English herbs and spices	
 Fish Finger	530
Marinated crumb fried fish strips served with tartar sauce	
 Lebanese Platter	400
Assortment of hummus baba ghanoush, Labneh served with pita bread melba toast	
 Nachos	400
Mexican tortilla chips served with tomato salsa and sour cream	
 Spinach And Cheese Fattier	400
Deep fried puffs stuffed with spinach and cheese	
 Mexican Cheese Fingers	400
Spicy marinated cottage cheese fingers deep fried and served with tomato salsa	
 Macaroni Cheese Nuggets	400
Mini patties combined together with chopped macaroni, cheese, herbs & deep fried	

SIZZLING SIZZLERS

 Crusted Chicken Breast	530
5 spiced crusted chicken breast served with red wine sauce potato wedges and buttered veggies	
 The Chiconara Steak	530
Chicken mince patty flavoured with English herbs served with saffron rice and buttered veggies	
 Grilled Fish Steak	530
Marinated grilled fish served with garlic mash potato and balsamic broccoli	
 Cottage Cheese Steak	400
Steak served with buttered rice, soute' French fries	
  Sizzling Vegetable Bruschett (Babylon speciality)	400
Grilled vegetable skewers with tangy pink sauce served with herbed rice and diced potatoes	
 Veg Sizzler	400
Grilled minced vegetable patly served with potato wedges herbed rice and buttered veggies	

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FROM THE ORIENTAL WOK

Appetizers

	Prawns of Your Choice Salt & Pepper / Chilly garlic	1000
	Choice of Fish Salt & Pepper/Chilly garlic / Hongkong	530
  	Dim Sum (Babylon Speciality) Steamed / Pan fried parcels served with dips] Lamb/Chicken/Veg.	530
	Chilly Chicken Shredded/Diced Chicken marinated in soya, salt, sugar and wine sauteed with chillies and spring onions	530
	Chicken Salt & Pepper Crispy fried chicken cooked with ginger, garlic, green pepper and rock salt	530
	Spring Chicken Wok tossed spicy chicken chunks	530
	Chicken Bang Bang Batter fried chicken cubes tossed with hot bean sauce	530
	Tai Pai Chicken Fine sliced chicken tossed with garlic coriander sauce	530
	Cantonese Chilly Fish Batter fried crispy fish tossed in spicy dragon red sauce	530
	Thai Fish Cakes Minced fish blended with Chinese spices served with sweet chilly sauce	530
	Stir Fried Vegetables Garden fresh vegetables tossed with ginger and chilly pepper sauce	400
	Lovely Corn Crunchy fried corn laced with our chef's special sauce	400
	Vegetable Delight Crispy fried vegetable patties tossed with sauces and herbs	400
	Crunchy Vegetable Assortment of crispy golden batter fried vegetables served with hot garlic sauce	400
	Spring Rolls All time favorite from the mainland	400
	Babycorn Mushrooms Salt N Pepper A spicy combination of crispy fried baby corn, mushroom tossed with ginger garlic and crushed pepper	400
	Vegetable Cakes With Bell Pepper A combination of home made cakes and peppers wrapped in chef special sauce	400
	Semolina Polenta Cakes Crumb fried semolina cakes tossed with chilly mustard sauce	400
	Crackling Balls Crunchy vegetable balls coated with beaten rice and served with hot garlic sauce	400

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MAIN COURSE

🇮🇳 SEA FOOD

Seafood Combination Assorted seafood tossed and served in noodle basket	1000
Beijing Tiger Prawns Stir fried prawns simmered in mild oyster sauce	1000
Fish Lemony Mustard Batter fried fish fillet served in lemon sauce	530
Sliced Fish Hong Kong Style Fish fillet cooked with green chillies, ginger and fried cashew nuts	530

🇮🇳 LAMB

Roasted Sliced Lamb with Pickled Ginger Pot roasted lamb cooked with pickled ginger in chef's special sauce	530
Shredded Lamb Hong Kong Style Marinated lamb, cooked in pungent chilly oil and tossed in garlic soya	530
Stir Fried Lamb with Red and Green Pepper Sliced roasted lamb sautéed with dices of red and green capsicum	530

🇮🇳 OPOULTRY

Chicken Ma Lha Small diced chicken, stir fried with green pepper, dried red chillies and freshly crushed black peppers	530
Chilly Chicken All time favorite chicken cooked in tangy chilly sauce (dry /gravy)	530
Sliced Chicken with Ginger and Pineapple Braised chicken cooked Cantonese way with ginger, pineapple and rice wine	530
Paradise Chicken Shredded chicken with red pepper and bean sprout in black bean sauce	530
Chicken Ku Chow Style Sliced chicken stir fried with pepper powder served in a ring of crispy spinach	530

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VEGETABLES

- | | |
|---|-----|
|  Batter Fried Baby Corn With Twin Mushrooms
Served with sauce of your choice | 400 |
|  Assorted Vegetables in Chinese Mustard Sauce
Spicy preparation served Chinese way | 400 |
|  Thai Veg Curry
Assorted Chinese vegetables cooked in your choice of Thai curry (red/green/yellow) | 400 |
|  Vegetable Manchurian
Manchurian gravy / Szechwan souce | 400 |
|  Masak Lemak (Beijing Style)
Mixed vegetables with mushroom cooked in sambal sauce | 400 |
|  Empress Delight
Sprouted beans and garden greens stir fried in chef's special sauce | 400 |
|  Ginger Garlic Potato
Potato fingers cooked with ginger, garlic and spring onion | 400 |

RICE

- | | |
|--|---------|
|  Babylon Fried Rice
Prawn / Mix meat | 600/530 |
|   Pot Rice
Rice simmered with vegetables and mushroom / chicken and mushroom | 530/400 |
|   Chinese Fried Rice
Vegetables / Egg / Chicken | 530/400 |
|   Fortune Rice (Chicken/Veg)
Rice fossed with broccoli, mushrooms and spring onion | 530/400 |
|  Burnt Ginger Garlic Fried Rice
Wok tossed rice with sautéed ginger and garlic | 400 |

NOODLES

- | | |
|---|---------|
|   Schezwan Noodles
Noodles cooked in Schezwan style with your choice of vegetables / meat | 530/400 |
|   Hakka Noodle
Chicken / Vegetables | 530/400 |
|  Minced Chicken Beijing Noodles | 530 |
|  Saigon Noodle
Thai flavoured noodles with lemon grass and basil | 400 |

CHOPSUEY

- | | |
|--|---------|
|   Chinese Chopsuey | 530/400 |
|   American Chopsuey | 530/400 |

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KEBABS & TIKKAS

NON VEGETARIAN

Shaan-E-Tandoor Chef's delightful assortment of non veg kebabs	1500
Aatishe Jhinga A traditional Indian style prawns marinated with garlic green chilies and Indian spices cooked in day oven	1000
 Tandoori Pomfret (Babylon Speciality) Pomfret marinated in lemon juice and spices cooked in a traditional day oven	700
Tandoori Murgh (Half/ full) Authentic spicy morinated chicken in Indian spices finished with butter in day oven	530/900
Mahi Chutney Tikka Marinated fish with Indian spices and paste of yoghurt, mint, coriander roasted in day oven	530
Murg Tikka Tikka of your choice traditional Red/Pahadi/Reshmi/Malai	530
Murgh Hazarvi Kebab Boneless pieces of chicken breast marinated with shahi jeera, cheese and cream flavored with moce, finished in tandoor.	530
Murgh Roza-Ali Kebab Breast pieces of chicken stuffed with tempered minced and dry fruits, roasted in pit oven	530
Angara Murgh Tikka Spicy chicken chunks coated with strong Indian marination and egg white foam, roasted in pit oven	530
Murgh Pallu Kebab Tender succulent pieces of chicken marinated in cream] Indian spices coated with egg and cheese	530
 Bhatti ka Achari Murgh (Babylon Speciality) Enjoy the taste of pickle flavored chicken chunks in tandoor on your own table	530
Murgh Chupa Rustam Chicken patty cooked on hot plate with the surprise inside	530
Gosht Chapli Kebab Mince of mutton combine with chopped onion capsicum touch of Indian spices	530
Gosht Gilafi Seekh Minced meat skewers tempered with aromatic Indian masalas and roasted in day oven	530
 Mutton Galauti (Babylon Speciality) Mouth melting lamb patties tempered with aromatic Awadhi spices grilled and served on ultetowa paratha	530

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VEGETARIAN

Shakahaari Tarane Chef's delightful assortment of vegetable kebabs	999
Kastoori Paneer Tikka Combination of curd, paneer, green chillies, garlic, sugar, salt, coriander, mint leaves and Kastoori methi	400
Makhmali Seekh Kebab Delicately spiced corn cottage cheese dry fruit on a skewer	400
Masle Muttor Ki Tikki Green peas patties spiced with Indian herbs, shallow fried on tawa	400
Bharwan Tandoori Aloo Potatoes marinated in achari masala, coated with sesame seed and char grilled in tandoor	400
Cheez Chaska Mashed potato and cheese patty flavored with light spice and deep fried	400

CURRIES & GRAVIES

NON VEGETARIAN

Nawabi Jhinga Prawns cooked in a curry with coriander] green chillies and cumin with royal Indian gravy	1000
Murgh Musallam Whole pieces of breast and chicken leg served with rich saffron gravy tempered with Indian spices	999
Mahi Rai Tamater Fish cooked with the flavor of tomatoes and mustard gravy	530
Goan Fish Curry Fish cooked in traditional goan masala	530
Gosht Rogan Josh Traditional preparation of tender lamb in Kashmiri spices	530
Gosht Nalli Nihari Shank bone of lamb served with smashing Awadhi gravy	530
Laal Maans Tender pieces of mutton cooked in spicy Rajasthani Flavour	530
 Murgh Wajid Ali (Babylon Speciality) An ancient regional preparation with stuffed chicken breast cooked in rich almond gravy	530
 Murgh Maharaja (Babylon Speciality) Tandoori saffron chicken chunks tossed in rich butter gravy with the tempering of Indian spices	530
Murgh Banjara Boneless chicken chunks cooked along with healthy green spinach, mint & coriander	530
Murg Boti Rara A traditional Indian dish combination of Indian spices	530
Murgh Tikka Luftai Chicken tikka simmered in silky smooth rich tomato gravy	530

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VEGETARIAN

Paneer-E-Pasand Cottage cheese cubes cooked to your choice& polak/makhni/masala/kadhai/kalonji	400
Khade Masaley Ka Paneer Finger paneer cooked with freshly ground roasted black pepper and coriander seeds in golden gravy	400
Paneer Lababdar Cubes of fresh paneer tossed in a rich gravy flavored with corom seeds	400
Rani Palak Finely chopped vegetable tossed with cubes of paneer with touch of Indian spices & khoya garnish with spinach	400
Dhingri Muttar Do Pyaza Mushrooms and green peas cooked with onion cubes in yellow rich gravy	400
Dum Aloo Kashmiri Baby potato cooked in rich and spicy tomato gravy	400
Mirch Tamatar Ka Salan Green chillies and tomatoes cooked in true Hyderabad style	400
Pindi Chana Punjabi style chick pea tempered with Indian spices and thick onion gravy	400
Subz Rasilee A melange of seasonal vegetables cooked with freshly pounded masala touch of red curry	400
Ankoorit Subz Sprouted green gram chick peas tossed with Indian spices	400
Subz-E-Bahar Your choice of seasonal veg-Bhindi/Gobi/Baingan/Methi/Palak	400
 Dal - E - Dum (Babylon Speciality) Black lentils simmered on the tandoor finished with butter and cream	400
Dal Aap Ki Pasand (Tadka/Lasooni/Palak/Methi) Curried lentils simmered with tomatoes, tempered with butter and garlic	400

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BASMATI KE JADOO

 Chilman Biryani	530
Tender pieces of lamb marinated in yoghurt and spices] cooked with basmati rice	
 Dum Murgh Biryani	530
Chefs own version of chicken biryani	
 Murgh Tikka Dum Ke Chawal	530
Dum rice tossed with chicken tikka	
 Pulao	400
Choice of pulao & Peas / Jeera / Subz / Onion	
 Subz Dum Biryani	400
Rice cooked with vegetable and Indian whole spices	
 Choice of Raita	180
Your choice of pineapple, aloo / mix veg/ cucumber/ boondi / burhani	

MUKHTALIF ROTIYAN

Bread Basket	350
Naan (Garlic Butter Cheese n Chilly)	80
Roomali Roti	75
Ulta Tawa Ka Paratha	75
Stuffed Kulcha (Onion / Aloo / Paneer)	75
Plain Paratha	75
Lachha / Pudina	75
Missi / Khasta Roti	75
Plain Naan	75
Tandoori Roti	75
Phulka	75

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FINAL TOUCH

Babylon Sundae	350
Tutti Frutti	350
Hazelnut n Chocolate Crepe's	275
Newyork Cheese Cake	275
Sacher Cake	275
Sizzling Brownie	275
Cream Caramel	230
Tiramisu	230
Chocoholic	230
Rasmalai	230
Fresh Seasonal Fruit Platter	230
Gulab Jamun	230
Nawabi Halwa	230
Ice Cream Selections	230
Please ask the server for your selection	

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BEVERAGES

COLD

Energy Drink 250

Cold Coffee 150

Plain / with Ice-cream... 150

Shakes 150

Vanilla / Mango / Strawberry / Banana

Lassi 150

Sweet / Salted / Masala / Plain

Thandai 150

A classic heat resistance drink

Chaas 150

Churned yoghurt with ginger, green chillies, curry leaves and fresh roasted cumin seeds

Jal Jeera 150

Cumin seeds, mint and lemon juice combined to make a refreshing appetizer

Canned Juice 150

Packaged Drinking Water (1 litre) 75

Soda 75

Fresh Lime Soda / Water 150

Aerated Beverages 75

Diet Can 150

Hot

Healthy Beverages 150

Hot Chocolate / Horlicks / Bourn vita

Tea/Coffee 150

Freshly Brewed Tea 150

Earl Grey, Darjeeling, Assam & served with honey, lemon or milk Coffee

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