

# SAVOIR

*Let your Palate Dance*



FOOD

MENU

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## FOOD MENU

### TOAST

*(Crafted on artisanal sourdough bread)*

Mushroom Medley **755**  
Garlic and thyme sautéed mushrooms, topped with melted cheese.

Avocado & Arugula **795**  
Creamy avocado slices layered with fresh arugula.

Pesto Chicken **895**  
Tender chicken marinated in pesto, paired with arugula and cherry tomatoes.

### SOUPS

*(Comfort in a bowl)*

Tuscan Pestrone **425**  
A classic Italian recipe, reinvented.

Minestrone **455**  
Wholesome beans, vegetables, and pasta infused with Parmesan rind.  
Add Chicken: ₹75

Burmese Khow Suey **425**  
A coconut milk-based soup with red chili, curry leaves, and lime.

### SALADS

*(Fresh and flavorful, designed to delight)*

Classic Caesar **555**  
Crisp iceberg and kale tossed in Caesar dressing, with sun-dried tomatoes, olives, Parmesan, and croutons.

Beetroot Carpaccio **565**  
Thinly sliced roasted beetroot with rocket, goat cheese, walnuts, and vinaigrette

Burrata Bliss **625**  
Arugula and cherry tomatoes dressed with pesto, crowned with creamy burrata.

Enhancements: Grilled Chicken ₹145  
Crispy Bacon ₹225  
Avocado ₹225  
Extra Burrata ₹325

### GLOBAL APPETIZERS

*(A journey of flavors)*

Tosceno Chicken Wraps **475**  
Grilled chicken wrapped in zucchini, served with Romanesco sauce.

Fish & Chips **775**  
Golden-battered fish fillet with fries, coleslaw, and tartare sauce.

Cheesy Arancini **525**  
Crispy risotto balls with cheese, pesto, and tomato coulis.

Classic Bruschetta **575**  
Tomato, basil, and garlic atop crisp baguette slices.

Palafel & Hummus **755**  
Served with pita bread and pickled vegetables.

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## MEZZE PLATTERS

(Perfect for sharing)

Vegetarian Meze **1395**  
An array of hummus, baba ghanoush, muhammara, tzatziki, falafel, and more.

Non-Vegetarian Meze **1595**  
Includes zaatar chicken, lamb kibbeh, and shish taouk.

## FOCACCIA

(Freshly baked with)

Oregano & Olive Oil **325**

Garlic & Parsley Butter **375**

Truffle Paste **775**

## SANDWICHES

(Served with wedges and greens)

Three-Cheese Grilled **585**  
A melty trio of mozzarella, cheddar, and goat cheese.

Mushroom & Thyme **515**  
Sautéed mushrooms with thyme and cheddar.

Pesto Chicken Melt **675**  
Chicken, arugula, and mozzarella with pesto.

## THIN CRUST PIZZAS

(Hand-stretched, stone-baked)

Margherita **595**  
Buffalo mozzarella, tomato sauce, and fresh basil.

Four Cheese **795**  
A blend of mozzarella, Parmesan, cheddar, and goat cheese

Garden Exotica **695**  
Corn, olives, caramelized onions, jalapeños, and peppers.

Pesto Chicken **775**  
Pesto chicken, sun-dried tomatoes, and basil drizzle.

Pepperoni **875**  
Pork pepperoni and melted cheese.  
Add Burrata: ₹325

## PASTAS

(Choice of Penne, Spaghetti, or Tagliatelle)

Classic Arrabbiata **525**  
Spicy tomato sauce with fresh herbs.

Creamy Alfredo **575**  
Rich and velvety cheese sauce.

Basil Pesto Rigatoni **645**  
Creamy pesto sauce with Parmesan.

Spaghetti Aglio Olio **595**  
Garlic, chili flakes, olives, and sun-dried tomatoes.

Lasagne Bolognese **725**  
Layered pasta with minced meat and tomato sauce.

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## MAINS

(Globally inspired entrees)

Roasted Chicken **725**  
Herb-marinated chicken with vegetables and roast gravy.

Fish Beurre Blanc **825**  
Sole fillet with potato mash and lemon butter sauce.

Potato Rösti **675**  
Topped with mushrooms, bocconcini, and Neapolitan sauce.

Mushroom Stroganoff **595**  
Creamy thyme mushrooms over herbed rice.

Kung Pao Steamed Fish **675**  
Wrapped in banana leaf, with cashew-infused sauce.

Black Bean Chicken **715**  
Served with coconut jasmine rice.

Thai Curry (Green/Red)  
Veg ₹685  
Non-Veg ₹715  
Served with jasmine rice.

## PAN-ASIAN SELECTION

### Dim Sum (4 pcs/8 pcs)

Chicken Chili Dumplings **415/710**

Mushroom Gyoza (Veg) **375/650**

Cream Cheese Dumplings (Veg) **425/750**

Prawn Dumplings **475/825**

### Sushi (4 pcs/8 pcs)

Veg California Roll **495/825**

Avocado Peach Roll (Veg) **515/975**

Chicken Tempura Roll **525/915**

Prawn Tempura Roll **575/975**

Classic California Roll **575/975**

## SOUPS - TURIN

### Indian Shorba

Tomato Dhania Shorba **325**  
Thin soup of tomato essence with coriander and Indian spices.

Handi Murg Ka Shorba **355**  
Chicken soup with glaze, crunch, and Indian seasonings

### Pan-Asian Soups

Manchow Soup (Veg/Non-Veg) **325/375**

Hot & Sour Soup (Veg/Non-Veg) **325/375**

Sweet Corn Soup (Veg/Non-Veg) **325/375**

### Cream-Based Soups

Cream of Mushroom **375**  
Pureed mushroom soup with a cream garnish.

Cream of Chicken **425**  
Herbed chicken stock garnished with cream.

## QUICK BITES

**Puchka Pebbles** **655**  
Chilly pineapple coated in white chocolate served in golgappa tarts.

**Palak Patta Chaat** **615**  
Spinach greens served with saunth chutney, sweet curd, and mint chutney.

## SHARING PLATTERS (Designed for indulgence)

**American Bowl** **795**  
Fries, wedges, fatayers, and potato smileys with aioli.

**Mexican Fiesta** **1295**  
Quesadilla, enchiladas, tacos, and nachos with dips.

**Desi Chakhna** **795**  
Chickpeas, corn, and sev bhel with chutneys.

## NON-VEGETARIAN APPETIZERS

**Peppery Tikka** **755**  
Black pepper chicken with chutney.

**Creamy Murg Tikka** **795**  
Cardamom-scented chicken in a creamy marinade

**Ajwaini Fish Skewers** **875**  
Sole fish with tandoori spices.

**Mixed Grill Platter** **1299**  
Includes chicken tikka, murg, and fish tikka.

**Spicy Chili Chicken** **695**  
Tossed in chili sauce with onions and peppers.

## VEGETARIAN APPETIZERS

**Dahi Ke Kebab** **655**  
Hung curd patties with peppers and chutney.

**Soya Chaap** **695**  
Clay oven-cooked soya in achari or malai seasoning.

**Paneer Tikka Tilwala** **725**  
Cottage cheese marinated in spices, topped with sesame seeds.

**Sunehri Khumb Tikka** **625**  
Stuffed button mushrooms grilled to perfection

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## MAINS (Non-Vegetarian)

- Makhan Murgh** 755  
Tandoori chicken simmered in a rich tomato and cashew butter gravy, finished with fresh cream.
- Kadhai ka Murgh** 775  
Chicken sautéed with kadhai spices in onion, tomato, and cashew nut gravy.
- Mutton Rogan Josh** 825  
Spiced mutton in onion-tomato gravy, infused with yogurt and garnished with coriander.
- Malika-e-Dariya** 795  
Coastal Malabari fish curry with coconut milk, mustard seeds, and red chilies.
- Egg Curry** 715  
Rich onion-tomato curry with fried and boiled eggs.

## MAINS (VEGETARIAN)

- Veg Diwani Handi** 655  
Mixed vegetables in creamy yellow fenugreek-infused gravy
- Bemisaal Paneer Makhanwala** 675  
Cottage cheese in buttery tomato-onion gravy with cashew notes.
- Kadhai Paneer** 655  
Cottage cheese in spiced kadhai-style gravy with onions, tomatoes, and capsicum.
- Paneer Lababdar** 675  
Cottage cheese in sweet-tangy gravy with capsicum, onion, cream, and butter.
- Palak Paneer** 725  
Cottage cheese in garlic-scented spinach gravy, enriched with cream.
- Dal Makhni** 665  
Slow-cooked black lentils with butter and tomato puree.
- Dal Nawaabi** 525  
Yellow lentils cooked Punjabi-style with flavourful tempering.

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## RICE / NOODLES

Steamed Rice	355
Peas Pulao	415
Jeera Pulao	405
<b>Biryani</b> (Veg/Chicken; Rice/Quinoa) Traditional Hyderabadi dum biryani, fragrant with rose and kewra water, served with Burhani raita.	<b>615 / 675</b>
<b>Khichdi</b> A comforting blend of rice and lentils with a semi-gravy consistency.	<b>565</b>
<b>Fried Rice</b> (Veg/Egg/Chicken) Pan-Asian fried rice with Chinese-style seasoning and chopped vegetables.	<b>525 / 555 / 575</b>
<b>Hakka Noodles</b> (Veg/Chicken) Yellow lentils cooked Punjabi-style with flavourful tempering.	<b>545 / 585</b>
<b>Chili Garlic Noodles</b> (Veg/Chicken) Spicy noodles infused with the heat of red chilies and garlic.	<b>555 / 595</b>

## SUMPTUOUS BREADS

Naan (Plain/Butter/Garlic/Stuffed)	70 / 75 / 80 / 115
Lachha Parantha (Pudina/Garlic)	85 / 90
Roti (Plain/Butter)	55 / 60

## DESSERTS

Chocolate Musketeer Mousse	525
Tiramisu	575
Cinnamon-infused Warm Apple Pie with Vanilla Ice Cream	675
Brownie with Vanila Ice Cream	475
Vanila Ice cream	225
Hot Gulab Jamun	175



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