



Kailasa

THE NEW TASTE OF KAILASH PARBAT



Mehakta basmati pulav

Mirchi kachori chaat
Paneer khurchan
Corn cheese balls
Dum ka baigan
Spaghetti with cheese
Baked spinach-n-corn
Tandoori roti
Jaipuri biryani
Diwani handi



~ A legacy of taste ~ Since 1952.

At Kailash Parbat, we have mastered the art of catering to a foodie since 1952. KP is often recalled for Pani puris, chaats and Punjabi dishes.

Apart from this, Kailash Parbat serves a variety of cuisines ranging from Chinese to European dishes. Also, Kailash Parbat is a home to legendary Sindhi cuisines such as 'Sai Bhaji' and 'Koki'. Having enjoyed a patronage of 4 generations, Kailash Parbat is now evolving further into a brand namely Kailasa. A tradition of taste is on the menu for the foodies. After all, there is no bigger joy than seeing a guest visiting our restaurant again and again.

paneer tikka lababdar
paneer khurchar
salted lassi
dum ka baigan
palak kofta navratan
diwani handi
bhendi bahar
khus khuswale aloo
lasooni dal tadka
paneer lazeez masala
corn tamatar paneer bharta
baby corn palak/paneer
paneer jhalfrezi



Punjab di shaan

Main course

Navratan korma	160	Veg. Mohini	175
Methi malai mutter	160	Veg. Tawa fry	199
Diwani handi	160	Paneer lazeez masala	180
Corn tamatar paneer bharta	170	Kofta-e-dilbar	180
Baby corn paneer jhalfrezi	170	Dum ka baigan	180
Khuskhuswale aloo	160	Lazeez e khumb	190
Paneer khurchar	170	Baby corn palak/paneer	185
Paneer tikka lababdar	199	Palak kofta	185
Paneer butter masala	175	Pashtooni dal makhani	140
Veg. Makhani	160	Lasooni dal tadka	125
Veg. Kadai / Paneer kadai	190	Bhendi bahar	170
Veg. Kolhapuri	160		

Punjab di lassi

Sweet / salted lassi	65
Special masala	115
Special Sindhi matha	99
Aam lassi	120
Chaas by litre	99
Masala chaas	40



Bread concussion

TLC

Tomato, lettuce, cucumber and chutney **95**

Kailash club

Double decker loaded with creamy salad, vegetables and cheese paneer cubes tossed with onion, capsicum & tomato in a tangy masala **110**

Paneer junglee

Grated cottage, mixed with mayo creamy cheese, American corn, capsicum and jalapeno **130**

Pattice cheese grill

Our famous ragda pattice & cheese grilled between breads **110**

Corn spinach grill

Combination of American corn, spinach & mayo grilled **110**

(Sandwiches are grilled and served with coleslaw and wafers. Choose from regular or brown bread)

Pizzas

Double cheese classic

Cheese pizza **225**

European queen

Tomato, basil, oregano and black olive **275**

Farm house

Onion, capsicum, mushroom, baby corn, herbs **275**

Hawaii dreams

Pineapple, baby corn, capsicum **325**

Spinach & cottage cheese bonanza

Spinach, spring onion, paneer, sesame seeds **325**

Punjab express

Chatpata paneer tikka, onion, capsicum, mint leaves **295**





Crispy corn basket Mirchi kachori chaat

Crispy corn basket
Mirchi kachori chaat
Special mix chat
Bombay basket
Sev batata puri
Samosa chaat
Tikki chaat
Dahi wada
Paani puri
Bhel puri

BOMBAY BASKET

Chaat bar

Crispy corn basket	85
Bhel puri	70
Paani puri	40
Dhai puri	80
Sev batata puri	75
Dahi wada	85
Mirchi kachori chaat	90
Special mix chaat	90
Samosa chaat	90
Tikki chaat	85
Bombay basket	110

Tandoori khazana

Anarkali paneer tikka	170
Bhutte de kabab	160
Sabzi cheese ka sheekh	175
Bhara-hua-mushroom	170
Paneer til sheekh	175
Bhara-hua-pahadi aloo	170
Mushroom makhwali	
Stuffed mushroom with spiced cheese mixture	
Skewered & Broiled in a clay oven	175
Paneer saute	175
Kp kabab platter	380
Paneer pudina tikka	175
Paneer ke sooley	170
Paneer hilltop kesari	190



Baked spinach-n-corn
 Corn cheese balls
 Farfella italiano
 Penne arrabiata
 Veg. Au-gratin
 Spaghetti with cheese
 Farfella italiano
 Corn cheese balls
 Penne arrabiata
 Veg. Au-gratin
 Baked spinach-n-corn
 Fussili in tomato
 Nachos with jalapeno chilli & cheese



Pastas

Penne Arrabiata

Bamboo shaped pasta cooked in tomato sauce and chilli flakes **225**

Farfalle Italiano

Bow pasta cooked in tomato sauce and oregano **225**

Fusilli in tomato & chilli sauce

Spiral pasta cooked in tomato sauce and fresh chillies flavoured in mixed herbs **225**

Spaghetti with cheese

Noodle shaped pasta cooked in cheese sauce, topped with cheese and baked. **250**

Penne with exotic veg. in tomato sauce

Bamboo shaped pasta cooked in exotic mixed vegetables and tomato sauce **275**

Fettuccine with spinach and cheese

Ribbon shaped pastas cooked with spinach and cheese **250**

Farfalle Alfredo

Bow pasta cooked in rich Béchamel sauce topped with cheese and baked **250**

Lasagne

Three layers lasagne leaves, mixed vegetables & tomato sauce topped with cheese & baked **325**

Firangi tadka

Soups

Cream of tomato/mushroom /spinach **110**

Mulligatwany soup

Yellow lentil soup flavoured with black pepper and garnished with lemon and rice **105**

Minestrone

Clear flavoured tomato broth and garnished with pasta **125**

Starters

Onion rings

Rings of onion dipped in crispy batter and deep fried **125**

French fries

95

Corn cheese balls

Combination of corn & cheddar cheese wrapped in bread crumb & deep fried **160**

Bruchettas

Slices of baguettes topped with chopped tomatoes, cheese, flavoured with basil leaves and cooked under salamander. **125**

Nachos with Jalapeno chilli & cheese

Strips of tortilla bread topped with tomato salsa, jalapeno, chillies and cheese baked **150**

Main course

Veg. Au-gratin

Mixed vegetables cooked in white sauce topped with cheese and gratinated **225**

Baked spinach-n-corn

Layers of spinach, corn with white sauce topped white cheese and baked **225**



Oriental cuisines

Soups

Lemon coriander soup **99**
Sweet corn soup **99**
Sour & pepper **99**
Talumein soup **99**
Manchow soup **99**
Peking soup **99**

Starters

Mix vegetable tempura

Assorted vegetables coated with tempura flour served with sweet chilli dip, a Japanese specialty **165**

Crispy vegetable in sweet chilli garlic

Assorted vegetable crispy fried and tossed in sweet chilli sauce **175**

Paneer with three pepper

Cottage cheese cooked in diced green, yellow & red peppers with soya sauce **199**

Thai spring roll

Julienne cut cabbage, carrot and beans sprout, stir fried in light soya sauce, rolled in spring roll leaf and deep fried. **175**

Barbeque cottage cheese

Cubes of cottage cheese coated with barbeque sauce and char grilled **195**

Crispy spicy potato

Julienne cut potatoes mildly coated, deep fried and tossed in hot garlic sauce **165**

Main course

Paneer chilli & basil **199**
Mushroom baby corn manchurian **185**
Diced vegetable in Sichuan sauce **175**
Tofu baby corn mushroom in red ginger sauce **195**
Vegetable Hong Kong **175**
Thai curry
 (Choose from red, green or yellow) **185**
Salt and pepper vegetables **165**

Rice & noodles

Fried rice

(Regular/Singapore/Sichuan) **160**

Hakka noodles

(Regular/Singapore/Schezwan) **160**

Pan fried noodles

165

Chang mai. noodles

Noodles tossed with curry paste, a Thai speciality **180**

Thai flat noodles with peanut sauce

180

pot rice

Choose from red pepper, Soya, or the classic mildly spiced stir fried rice topped with choice sauce & veg. **225**





Sindh jo swad

Koki

A favourite Sindhi delight-spiced roti served with dahi, pickle and papad **105**

Sindhi Curry

A specialty of Sindh –a must in every Sindhi house hold **95**

Aloo Phool Patasha

Potato cubes and puffed lotus seeds in a mildly spiced gravy **170**

Seyal Paneer

Special paneer preparation from the heartland of Sindh **190**

Bhugal Bhee Aloo

Potato and lotus stem in a tomato based masala **190**

Seyal Chawal

Rice flavoured with caramelized onion,tomatoes and fresh coriander **160**

Homemade special - Since 1952

House special bhaturas

Choose kasuri methi bhatura, paneer bhatura, cheese bhatura, masala bhatura **160**

Chole bhature 140

Dal pakwan 60
(Specially for sunday lunch only)

Extra chole 75

Extra bhatura 40

Ragda pattice 95

Samosa ragada 70

Pav bhaji 90

Jain pav bhaji 90

Special pav bhaji 110
(Choose form cheese ,jain, paneer)

Extra pav (2 nos.) 30

Masala pav (2 nos.) 115





Mehakta basmati pulav
Pashtooni dal makhani

Diwani handi
Tandoori roti
Jaipuri biryani
Dum ka baigan
Paneer khurchan
Kofta-e-dilbar
Palak kofta



Rice & rotis

Hyderabadi dum biryani

Fresh seasonal vegetables tossed with fragrant basmati, served with raita & papad

175

Avadhi kewra biryani

Soft paneer and masala tossed with fragrant Basmati rice. served with raita & papad

175

Jaipuri biryani

Chef's special preparation – inspired by the royal Kitchens of Rajasthan. Served with raita & papad

175

Mehakta basmati pulav

Choose from: vegetable, matar, makai, palak, kashmiri, navratan and jeera

145

Khaas khichdi

(Thick khichdi served with curd kadhi, papad pickles and sukhi bhaji)

145

Steamed rice

99

Masala cheese naan

80

Spl. Sindhi chapati

25

Garlic naan/Hariyali naan

70

Stuffed paratha (paneer / cheese)

99

Lachchedar paratha

50

Methi paratha / pudina paratha

55

Butter naan/ kulcha/ paratha

55

Missi roti

60

Butter roti

30

Tandoori roti

25

Tandoori tokri

175



Salads and side dishes

Fresh green salad

Choose from:

boondi, aloo, cucumber, pineapple

75

Cesar salad

Crispy ice berg lettuce dressed in creamy dressing topped with sun dried tomato & croutons

125

Pasta salad

Penne pasta with cube cut bell peppers dressed in french dressing

125

Tossed salad

Diced mushroom, carrot, tomato, onion, capsicum & cucumber dressed with Thousand island sauce.

120

Papad - roasted / fried (2 nos.)

30

Papad - roasted / fried (2 nos.)

30

Masala papad

45

Malai dahi raita

Choose from: boondi, aloo, cucumber, pineapple

65

Plain curd

60

Desserts

Kulfi falooda

85

Spl. Kulfi falooda

160

Royal falooda

130

Rabri with seasonal fruits

Exotic fruit crush topped with rich malai rabri & chopped dry fruits

110

Rasmalai

60

Rasgulla

55

Gulab jamun

55



Rasmalai
Malai dahi raita
Tossed salad
Pasta salad
Rabri with seasonal fruits
Kulfi falooda
Royal falooda
Gulab jamun
Cesar salad
Malai dahi raita

