



Food Menu



Namaste!

As the old saying goes, "Don't mix business with pleasure." Based on this conventional wisdom, starting up a company with a friend is probably, well, not the wisest idea. There are many stories of business successes, but sweet are the ones that involve two friends. When two people of similar wavelengths connect and hatch a business idea, it automatically does not come to fruition unless a lot of hard work is involved.

Two strangers met in a small city of Himachal Pradesh, called Bilaspur back in 2016. They gelled so well and immediately became friends. While many professionals warn against choosing a close friend as your business partner, there are plenty of examples that prove it can work. Mr. Vikas Mahajan & Mr. Rajinder Singh is one of those rare examples.

Mr. Mahajan always wanted to start up a hotel in a tri-city and Mr. Rajinder had some investment plans in a tri-city. Both discussed the same with each other and concluded on starting up a hotel. 2018 is the year when built up process got started and then came the Covid-19 which impacted the world brutally and everything got shut for a year. But they always wanted to start operating the hotel on the first Navratri of 2020 i.e. 17 October. So, even in lockdown they somehow managed working indoors on furnishings while following all the government guidelines and finally, with Mata Rani's grace Hotel Shanti Sagar opened their gates for public on 17 October 2020.

This hotel has an interesting story about its name, Mr. Rajinder is a Hotelier so he wanted to use his hotel's name Hotel Sagar View on this newly built hotel as well, while Mr. Mahajan wanted to dedicate its name to his father Late. Shri Shanti Swaroop Mahajan, so here also they both agreed on mutual terms and the name came up as Hotel Shanti Sagar.

Hotel Shanti Sagar offers 22 luxurious rooms, conference hall, multi-cuisine restaurant, rooftop lounge, banquet hall with a capacity of 250 Pax for the parties/corporate events/wedding etc.

Hotel Shanti Sagar's mission is to provide outstanding lodging facilities and services to its guests. We focus on individual business and leisure travel, as well as travel associated with group meetings. We emphasize high quality standards in our rooms and food and beverage divisions. We provide a fair return on investment and recognize that this cannot be done without well trained, motivated and enthusiastic team of employees.

Dhanyavaad!

Breakfast

AMERICAN BREAKFAST	395
Choice of Egg Fried/Boiled/Omelette, Toast, Preserve/Canned Juice/Tee/ Coffee	
CONTINENTAL BREAKFAST	325
Toast, Butter, Preserve, Juice, Tea/Coffee	
INDIAN BREAKFAST	355
Stuffed Prantha (Aloo/Onion/Mix) Puri Bhaji. Channa Bhatura with Teal Coffee	
SOUTH INDIAN	275
Idill/Dosa/Vada/Uttapam with Samber Chutney	
STUFFED PRANTHA WITH CURD	175
HOT CHOCOLATE/BOURNVITA	95
TEA	50
COFFEE/COLD COFFEE	75/130
COLD COFFEE WITH ICE CREAM	165
SWEET/SALTED LASSI	140
BUTTER TOAST	95
SANDWICH VEG PLAIN	155
SANDWICH VEG GRILLED	185
CHEESE SANDWICH	220
CHICKEN SANDWICH PLAIN	230
CHICKEN SANDWICH GRILLED	250
PLAIN OMELETTE	135
MASALA OMELETTE	165
CHOICE OF JUICE	145
Choice of Lichi/ Guave/Mango/Pineapple/Apple/Orange/ Mix	



*Taxes Extra as Applicable

CHOICE OF SHAKES (Vanilla/Strawberry/Chocolate)	175
AERATED BEVERAGE (with service)	75
PACKED BOTTLE WATER	MRP

Continental Soups

NON-VEGETARIAN

CREAM OF CHICKEN 165

CHICKEN MINISTRONE 165



VEGETARIAN

RED ROBIN HOOD SOUP 165

Basil flavored spicy tomato soup topped with garlic crouton

POTAGE SAINT GERMAIN 165

Classical Green Peas & Potato Puree Soup

CHOICE OF CREAM SOUPS 165

Choose from cream of Tomato/Mushroom/ Almond/Celery/Asparagus

Chinese/Thai Soups

NON-VEGETARIAN

Choice of Chicken Hot n Sour/ Chicken Manchow/Chicken Sweet Corn/
Chicken Talumein/ Chicken Lemon Corlander/Tom Yom Phuk 185



VEGETARIAN

CHINESE/THAI VEGETARIAN SOUPS 165

Choice of Hot n Sour/Manchow/Sweet Com/ Talumein/ Lemon Coriander/ Tom Yamphuk

Indian Shorbas

NON-VEGETARIAN

MURG/LAMB YAKHANI SHORBA 195

Kashmiri special extract of chicken/lamb. gently scented with lemon, garnished with juliennes of chicken/lamb)

*Taxes Extra as Applicable

VEGETARIAN

TOMATO MINT/VEG DHANIYA SHORBA 165
Mint/coriander flavored tomato extract served with lemon wedges)

Salads

CLASSIC CHICKEN SALAD 295
Grilled chicken accompanied with sun dried tomato, lettuce, bell peppers tossed in spicy pesto dressing sprinkled with parmesan

CHICKEN HAWAIIAN SALAD 295
Paradise for non-veg salad lovers - unique combination of cabbage & chicken

MURG SALIL CHAAT 295
Dices of chicken tikka with slices of onion, cucumber, tomato & gherkin tossed in spicy tangy sauce

SAUMR ALA GREEK (NON-VEG/VEG) 295/255
Chicken/ cottage cheese, lettuce, capsicum, cucumber, tomato, assorted bell peppers, black olives & sun-dried tomatoes served in garlic cream

EXOTIC VEGETABLES TOSSED IN HONEY MUSTARD DRESSING 255

COTTAGE CHEESE & MACRONI SALAD 275
Macroni pasta & cottage cheese with dices of peppers, slices of olives, on the bed of lettuce with thousand Island dressing

FRESH ONION SALAD 125

FRESH GARDEN GREEN SALAD 175
Must have for all indian food lovers

KIMCHI SALAD 185

Classical vegetable cabbage salad

RUSSIAN SALAD 220

ALOO CHAT/CHANNA 160/175

FRESH FRUIT SALAD/CHAT 225



*Taxes Extra as Applicable

Continental Starters

NON-VEGETARIAN

GRILLED PRAWNS LEMON BUTTER SAUCE (Marinated grilled prawns served with remoulade sauce potato wedges)	995
CHOICE OF FISH-GRILLED/FRIED (Served with lemon butter sauce / tartar sauce)	750
SHAWARAM ROLL (CHICKEN/COTTAGE CHEESE) (Chicken / cottage cheese grilled with Mediterranean spices wrapped in pita bread served with crispy lettuce salad and tzatziki dip)	525/455
CRISPY FRIED CHICKEN (Marinated chicken crumb fried served with french fries & garlic mayo dip)	550
CHICKEN NACHOS (Chicken Thighs Chunks Cooked with Spicy Salsa Sauce)	425
GRILLED CHICKEN BBQ SAUCE (Grilled chicken chunks tossed in BBQ sauce)	550
FISH AMRITSARI Served with tartar sauce	750
FISH FINGER Served with tartar sauce	750
FISH N CHIPS Crumb fried fish served with french fries and Tartar sauce	750



Continental Starters

VEGETARIAN

PITA PIT HOME STYLE	275
HUMMUS DIP: Tasty dip of garbanzo beans blended with creamy sesame, lemon juice & garlic	
PINEAPPLE & VEGETABLE SKEWERS Grilled vegetables pineapple skewered, topped with tangy barbeque sauce accompanied with crunchy onion rings	350

*Taxes Extra as Applicable

VEGETABLE CROQUETTES	350
Golden fried minced vegetable cheese rolls	
GOLDEN FRIED BABY CORN	350
Battered golden fried baby corns served with hot garlic sauce	
CHEESE VEG. NACHOS	325
Cheese cooked in red green capsicum with spicy salsa sauce	
AMERICAN CORN NIBBLETS	285
Choice of boiled/saute	
SAUTE/BOILED VEGETABLES	295
HOME MADE COUNTRY FRIED BASKET	295
Combination of wedges & fries served with thousand island dip	
TOMATO CHILLI CHEESE TOAST	295
CHEESY GARLIC BREAD/GARLIC BREAD	195/150
FRENCH FRIES	185
PLAIN PEANUT/MASALA PEANUT	125/155
PLAIN PAPAD/MASALA PAPAD	130/190



Continental Starters

NON-VEGETARIAN

CHOICE OF PRAWNS	995
Golden fried n pepper / chilli basil sauce	
CHOICE OF • FISH TOSSED IN	695
Oyster sauce / Chilli sauce / Lemon sauce honey chilly / Black pepper sauce / Schezwan sauce	
CHOICE OF LAMB-TOSSED IN	695
Chilli wine sauce / Five spice sauce / Burnt chilli sauce / Schezwan Sauce	
CHOICE OF CHICKEN-TOSSED IN CHOICE OF	550
Honey chilli / Black pepper sauce / Lemon sauce / Hoisin sauce / Schezwan sauce / Chilli garlic	



*Taxes Extra as Applicable

CHICKEN SATAY	550
Indonesian style marinated chicken skewers grilled served with peanut sauce	
DRUMS OF HEAVEN	550
Marinated crispy fried chicken wings tossed in sauce	
CHILLI CHICKEN	525
All-time favourite	
CHILLI FISH	695

Chinese Starters

VEGETARIAN

CRISPY FRIED BABY CORN & MUSHROOM	350
Crunchy baby corn & mushroom tossed in kikkoman soy	
CORN SALT 'N' PEPPER [CRISPY CORN]	350
Crispy batter fried American corn nibblets/sauted & tossed with garlic sauce	
CHEESE CHILLI	375
Crispy fried cottage cheese chunks tossed with dices of bell peppers & onion flavored with sesame oil & soya sauce	
MUSHROOM CHILLI	365
Butter fried mushrooms tossed in classic style with chilli, ginger & soya	
BABY CORN CHILLI	365
Deep Fried Baby Corn cooked with soya chili sauce	
VEGETABLE SALT 'N' PEPPER	345
Exotic vegetables batter fried tossed with chopped onion, green chilli with Juliennes of vegetables, deep fried, served with hot garlic sauce	
VEGETABLE SPRING ROLLS	345
Pancakes wrapped with Juliennes of vegetables deep fried served with hot garlic sauce	
VEGETABLE MANCHURIAN	345
Vegetable dumplings tossed in typical manchurian sauce	
HONEY CHILLI CAULIFLOWER/POTATOES	345
Crispy batter fried cauliflower/ potatoes in honey chilli sauce	

*Taxes Extra as Applicable

Indian

NON-VEGETARIAN KEBABS

JHINGA-E-JALPARI	995
Prawns marinated in ginger flavour cooked with indian herbs	
FISH TIKKA OF YOUR CHOICE	750
Choose Achari/Afghani/Ajwaini/ Tandoori/Pundina/Lahsuni/Kalimirch	
TANDOORI CHICKEN (FULL/HALF)	695/445
World's favourite Indian barbeque chicken	
MURG NASHILA TIKKA	555
Tandoori chicken chunks marinated in curd & flavoured with dark rum	
MURG TIKKA OF YOUR CHOICE	550
Choose from malai/ Tandoori/ Irani/Haryali/ Kali mirch/Achari/Lahsun	
MURG SEEKH KEBAB	535
Chicken mince imbued with cheese & cardamom skewered & grilled in tandoor	
KALMI KABAB/TANGRI KABAB	595/575
Chicken Legs cooked in yogurt & garam masala in tandoor	
TAWA MUTTON	675
Shanti Sagar Chef's Special	
MUTTON SEEKH KEBAB	650
DO ROOKH KEBAB	650
Choice of two types of non-vegetarian kebab Served with salad & mint chutney	
ASSORTED NON-VEG TANDOORI PLATTER	955
Choice of five types of non-vegetarian kebab served with salad & mint chutney	



Indian

VEGETARIAN KEBABS

PANEER TIKKA OF YOUR CHOICE	450
Choose from-tandoori/Achari/Mint/Malai/Zaffrani/Ajwaini	

*Taxes Extra as Applicable

DAHI KE KEBAB	425
Chef's special	
VEGETABLE SEEKH KEBAB	385
Delectable melange of vegetables & dry fruits makes this kebab worth trying	
CHEESE CORN SEEKH KABAB	425
American Corn grated potato and cheese served with mint sauce	
HARA BHARA KEBAB	350
Delectable melange of vegetables & dry fruits makes this kebab worth trying	
MUSHROOM TIKKA	425
All-time favourite	
ASSORTED VEGETABLE TANDOORI PLATTER	755
Choice of five types of vegetarian kebab served with salad & mint chutney	

Italian Cuisine



SPAGHETTI BOLOGNESE	595
Good old flavoured olive oil & garlic tossed spaghetti with spicy meat mince	
SPAGHETTI NAPOLITAN	495
Good old flavoured olive oil & garlic tossed spaghetti with spicy vegetables	
PASTA/RED/WHITE SAUCE	455
Boiled penne cooked in rich creamy sauce, served with garlic sauce	
VEG LASAGNE	455
Assorted mince vegetable cooked with creamy sauce, served with garlic sauce	

Continental Main Course

NON-VEGETARIAN

GRILLED PRAWN	995
Marinated grilled prawns accompanied with butter pilaf & saute vegetable	
GRILLED FISH WITH LEMON CAPER SAUCE	725
Grilled sole fish served with french fries vegetables topped with lemon caper sauce	

*Taxes Extra as Applicable

CHICKEN STROGANOFF	585
Chicken in creamy cheese sauce with capsicum gherkin egg white served with butter pilaf & saute vegetable	
CHICKEN AU GRATIN	585
Chicken baked with topping of breadcrumbs and cheese	
SHANTI SAGAR'S CHICKEN PEPPER STEAKS	585
Stuffed chicken breast topped with pepper sauce served with butter pilaf & saute vegetable	
GRILLED CHICKEN WITH RED WINE SAUCE	625
Juicy breast of grilled chicken marinated in herbs done with bell pepper, mushroom, served with butter pilaf & saute vegetables	
HERB GRILLED CHICKEN	625
Chicken Breast tossed in herb & mushroom sauce, served with boiled veg & garlic Bready	

Continental Main Course

VEGETARIAN

COTTAGE CHEESE & BELL PEPPER SHASHLIK	495
Unique combination of marinated cottage cheese & bell pepper accompanied with butter pilaf vegetable	
GRILLED COTTAGE CHEESE STEAK	495
Cottage cheese steak, topped with barbeque sauce accompanied with french fries & saute vegetable	
SPINACH CORN AUGRATIN	495
Heaven for baked food lovers	
VEGETABLE CHEF'S SURPRISE	495
Fried vegetable patties served with french & crunchy onion rings topped with chef's surprise sauce	
VEGETABLE STROGANOFF	495
Vegetable in creamy cheese sauce served with butter pilaf & saute vegetable	

*Taxes Extra as Applicable

Thai/Chinese Main Course

NON-VEGETARIAN

MAKE YOUR OWN THAI CURRY CHOICE OF RED/GREEN/YELLOW CURRY 995/755/655/595/495

(With choice of Prawns/Fish/Lamb/Chicken/Exotic Vegetables)
flavoured with coconut milk, galangal lemon & basil leaves

PRAWNS CHILLI BASIL SAUCE/HOT GARLIC SAUCE 955
Crispy fried prawns tossed in chilli basil sauce with touch of chicken wine

FISH IN HOT GARLIC SAUCE/OYSTER SAUCE 775
Slice sole fish, crispy fried imbued in spicy tangy hot garlic sauce

SHREDED LAMB CHILLI BEAN SAUCE 675
Marinated shredded lamb slow fried, tossed with spicy bean chilli sauce

CHICKEN SWEET N'SOUR 550
Chicken thigh coated in cornstarch and fried

DICE CHICKEN IN HONG KONG STYLE 550
Marinated dice chicken cooked in combination with ginger, garlic, dry red chillies & bell peppers

SCHEZWAN CHICKEN 550
Marinated diced chicken tossed in fiery schezwan sauce with ginger, garlic & celery

CHICKEN MANCHURIAN 550
Fried chicken balls cooked in a spicy sauce batter

CHICKEN IN HOT GARLIC SAUCE 550
Chicken Tossed with garlic and soya sauce

TRIPLE SCHEZWAN NON VEG. 675
Combination of Noodles, Rice & Chicken Served with spicy Schezwan Sauce

Thai/Chinese Main Course

VEGETARIAN

MAKE YOUR OWN THAI VEG CURRY 475
Red/Green/Yellow

MUSHROOM IN OYSTER SAUCE 425
Marinated diced mushroom cooked in combination of chopped onion, ginger, garlic, bell pepper & bokchoy in soya topped with fried cashewnuts



*Taxes Extra as Applicable

VEGETABLES IN CHOICE OF YOUR SAUCE	445
Schezwan/ Black Pepper/Hot Garlic/ Black Bean/ Hoisin Sauce	
SWEET 'N' SOUR VEGETABLE	445
Diced vegetable with pincapple, tomato and sweet & sour sauce	
STIR FRIED VEG. WITH HOT GARLIC SAUCE	445
Vegetables tossed with garlic and soya sauce	
TRIPLE SCHEZWAN VEG.	595
Combination of noodles, rice, vegetables served with spicy schezwan sauco	

Chicken/Thai Rice/Noodles

NOODLES (NON VEG/VEG)	365/335
(Hakka/Chilli Garlic)	
WOK FRIED NOODLES (NON VEG/VEG)	425/375
RICE (NON VEG/VEG)	335/235
Schezwan/ ginger/ garlic	
EGG FRIED RICE	315
CHOPSUEY	395/345
CHICKEN/VEGETABLE	
AMERICAN CHOUPSUEY	450
Chef's Speciality at its best	



Chicken/Thai Rice/Noodles

JHINGA MASALA	995
Tandoori prawns cooked in masala gravy seasoned with grounded Indian spices	
GOAN FISH CURRY	755
Fish chunks cooked in traditional western style	
TOMATO FISH CURRY	755
Fish chunks cooked in tomato Gravy	
FISH MASALA	755
Chef's specialty	
LAAL MAANS	675
Jaislmer's culinary delight tempered with red hot chilli's & regional spices	



*Taxes Extra as Applicable

RAHRA GOSHT 675
Choice of mutton cuts cooked with minced meat & Indian grounded herbs spicy

MUTTON CURRY/ROGAN 'E' GOSHT 675
Mutton cooked truly home style topped with ginger juliennes

MURG MAKHANI 595
Chicken cooked in clay oven imbued in creamy tomato gravy with hint of kasoori methi topped with churned butter

MURG KADHAI 565
Morsels of chicken imbued in chef's special kadhai gravy flavoured with red chilli's coriander & cumin seeds

MURG TIKKA LABABDAR 595
Chicken tikka pieces simmered in tomato capsicum base lababdar gravy with hint of ginger & ajwain

MURG TARIWALA 555
Chicken curry punjabi style specially made by our chefs

MURG METHI MALAI 555
Boneless chicken cooked in creamy cashew gravy with hint of methi leaves topped with butter

RAHRA MURG/MASALA MURG 595/575
Shanti Sagar chef's special

EGG CURRY 295
Boiled eggs simmered in onion tomato gravy

Indian Main Course

VEGETARIAN

CHEESE TOMATO (Chef special) 435
Cottage cheese cooked in tomato gravy

PANEER MAKHANI 450
Cottage cheese simmered in fenugreek satin smooth gravy

PANEER KADHAI 450
Cottage cheese cooked in spicy tomato chop gravy finished with juliennes of onion & capsicums

PANEER TIKKA BUTTER MASALA 485
Tandoori paneer tikka cooked in tomato chop gravy & butters

*Taxes Extra as Applicable



PANEER BUTTER MASALA	495
PANEER MUTTER BHURJI	450
PANEER METHI MALAI Cottage cheese cooked in cashew Gravy	475
PANEER TAWA MASALA (Chef's Special)	475
KOFTA'S OF YOUR CHOICE Chatpata/Vegetable/Malai/ Palak	450
KHUMB MAKHANI Khumb cooked in tomato makhani gravy	450
MUSHROOM MUTTER CURRY/MUSHROOM DO PYAZA Farm fresh mushroom meddled with green peas cooked in creamy white gravy with hint of kasoori methi	375/450
MUSHROOM MASALA/MUSHROOM KADAHI	495
NAVRATTAN KORMA Melange of vegetables cooked in nutty gravy with touch of saffron	475
PALAK APKI PASAND KA Paneer / malai mix vegetable/ mushroom	455
MAUSAM KI TAAZI SUBZI (Mix veg) Medley of garden green with cottage cheese stirred with home made spices garnished with chopped green coriander	455
MOTIA MAKKI PALAK	455
CORN CAPSICUM MASALA Boiled Corn & Sauted Capsicum in Punjabi Style onion & tomato gravy	455
CHEF'S DAILY SPECIAL Dish created from chef's kitchen always perfect	475
ALOO DUM BANARSI/ KASHMIRI Scooped stuffed potatoes simmered in yellow gravy/ red gravy	350
ALOO MUTTER Green peas, gently cooked with potatoes	350
JEERAALOO Delicacy of potatoes tempered with cumin seeds topped with chopped coriander	350



*Taxes Extra as Applicable

PINDI CHANNA 350
Channa cooked in Punjabi style with aromatic Indian herbs done chatpata

DAL MAKHANI 375
The black lentil delicacy blended with tomato puree, garlic simmered over night on tandoor finished with cream & butter

PUNJABI DAL TADKA 350
Chef's Speciality in Punjabi style

YELLOW DAL TADKA 350
Yellow lentils tempered in butter with tomatoes, onion, green chillies & freshly chopped coriander



Biryani/Pulao

HYDERABADI MUTTON BIRYANI 695
Aromatic basmati rice with braised lamb dum cooked to perfection with Hyderabad aromatic spices

NIZAM SHAHI MURG BIRYANI 585
Hyderabad delicacy of dum, cooked rice chicken enhanced with touch of saffron mint & selected spices

SUBZ DUM BIRYANI 475
Basmati rice cooked with variety of vegetables

EGG BIRYANI 425

VEG PULAO 395

PEAS PULAO 350

JEERA RICE 195

STEAM BASMATI CHAWAL 175

RAITA'S CURD 175

CHOICE OF RAITA 225
Mixed, Boondi, Potato, Mint or Pineapple

DAHI BHALLA 155
Topped with saunth & pudina chutney



*Taxes Extra as Applicable

Indian Breads

PLAIN NAAN	65
BUTTER NAAN	85
GARLIC NAAN	95
KEEMA NAAN WITH GRAVY	255
TANDOORI ROTI	35
BUTTER ROTI	45
MISSI ROTI	55
HARI MIRCH/LAAL	65
ROOMALI ROTI	95



Prantha

LACHHA/PUDINA	75/65
LAAL MIRCH/HARI MIRCH	75
AJWAIN PRANTHA	75
CHUR-MUR PRANTHA Shanti Sagar chef's special	125
CHOICE OF KULCHA Potato/Onion/Green Chilli	125
CHEESE NAAN/ CHEESE KULCHA	145
CHEESE NAAN WITH GRAVY	230



*Taxes Extra as Applicable

Desserts

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM	225
CHOCOLATE BROWNIE FUDGE	235
MOONG DAL HALWA	195
GAJAR KA HALWA (SEASONAL}	235
KULFI FALUDA (SEASONAL)	195
HOT GULAB JAMUN	155
KESAR PHIRNI (COLD)	195
BANANA SPLIT	225
TUTTI FRUTTI (SMALL/LARGE)	215/250
CHOICE OF ICE CREAM Vanilla/ Butter Scotch/Chocolate/Strawberry	175



*Taxes Extra as Applicable

PROOF

Note:-

- ⚡ Please give us 15-20 minutes to serve you.
- ⚡ No complaint will be entertained if 50% or more of the order is consumed.
- ⚡ Please specify allergies & intolerances to any ingredients.
- ⚡ All items are subject to availability.
- ⚡ Last order by 10:30 pm.
- ⚡ Government taxes as applicable



HOTEL SHANTI SAGAR

(A Unit of Shanti Homes & Sagar Hotels)

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