



THE GOLDEN PALMS

URBAN RESORT | BANQUETS | SPA


BADSHA - THE POOLSIDE GRILL



## BADSHA - THE POOLSIDE GRILL

Welcome to Badsha, the premier poolside grill at the Golden Palms Resort & Spa. Our grill offers an exquisite selection of vegetarian delights, meticulously prepared to provide a memorable dining experience by the pool. Whether you're relaxing in the sun or enjoying an evening by the water, our menu is designed to complement your perfect day.

At Badsha, we pride ourselves on using the freshest ingredients to create dishes that celebrate the rich flavours of Indian and global cuisines. From tandoor-cooked specialities to sizzling hot plate creations, our offerings are crafted to tantalise your taste buds. Indulge in our gourmet selections and let the tranquil ambiance of the Golden Palms Resort & Spa enhance your culinary journey.



## GRILLS & THRILL

### Tandoor Se

#### Tandoori Peri Peri Potato

₹ 500

(Baby potatoes marinated with a fusion of cream cheese, Indian spices, and peri peri spices, cooked in a tandoor.)

#### Tandoori Vegetable Momos

₹ 500

(Momos marinated with tandoori masala and cooked in a tandoor.)

#### Lemon Mirch Paneer Tikka

₹ 550

(Cubes of cottage cheese marinated with creamy yoghurt, lemon zest, and spices, then cooked in a tandoor.)

#### Makhmali Seekh Kebab

₹ 550

(Grated creamy cottage cheese and vegetables mixed with the chef's secret spices, cooked on a seekh in a tandoor.)

#### Nizami Kumbh

₹ 550

(Special mushrooms marinated with creamy cheese spread and secret spices, cooked in a tandoor.)

#### Tandoori Malai Chaap

₹ 550

(Soya chaap marinated with creamy cheese and the chef's special spices, cooked in a tandoor.)

#### Tandoori Malai Broccoli

₹ 650

(Fresh broccoli marinated with creamy cheese and spices, cooked in a tandoor.)

### Tawa Se

#### Matar Palak Ki Shammi

₹ 500

(Fresh green peas and spinach are mashed and cooked together, combined with our chef's special spices, on a hot plate with clarified butter.)

#### Rajma Galouti Kebab

₹ 550

(Kashmiri rajma is mashed and cooked with our chef's secret spices, shaped into tikkis, on a hot plate with clarified butter.)

### **Sabzi Galouti Kebab**

₹ 550

(Hand-picked vegetables are mashed and cooked with our chef's secret spices, shaped into tikkis, on a hot plate with clarified butter.)

### **Jimikand & Nadru Ki Shammi**

₹ 600

(Lotus root and yam are mashed and cooked with our chef's special spices, on a hot plate with clarified butter.)

### **Soya Kathal Chapli Kebab**

₹ 600

Raw jackfruit and soya chunks are mashed and cooked with our chef's special spices, shaped into tikkis, on a hot plate with clarified butter.)

## **Sigdi Se**

### **Makai Cheese Ki Kebab**

₹ 650

(American sweet corn, cheese, and cottage cheese mashed together with special spices, cooked on a sigdi.)

### **Sabzi Mewa Ki Seekh**

₹ 650

(Mixed vegetables mashed with dry fruits and spices, cooked on a seekh in a sigdi.)

## **Pan Asian & European**

### **Kurkure Baby Corn**

₹ 550

(Baby corn coated with special spices, deep-fried, and served crispy.)

### **Pineapple Satay**

₹ 550

(Authentic Thai-style marinated pineapple cooked on a hot plate.)

### **Thai Cigar roll**

₹ 550

(Thai-style spring rolls stuffed with fresh vegetables and deep-fried, served with sweet chilli sauce.)

### **Falafel**

₹ 600

(Lebanese pita bread stuffed with creamy hummus, crisp iceberg lettuce, and lentil dumplings.)

### **Sweet Potato & Cheese Croquettes**

₹ 600

(Soft-cooked sweet potato and grated cheddar cheese fused with special Indian spices, deep-fried into barrel shapes, served with spicy pepper coulis.)



### **Assorted Bruschetta**

₹ 650

(Crisp Italian bruschetta topped with herbs and extra virgin olive oil.)

### **BBQ Mushroom**

₹ 650

(BBQ-marinated mushrooms, char-grilled with peppers, served with crispy cheese garlic toast.)

### **Cheese & Spinach Roll**

₹ 650

(Thin crisp pancakes stuffed with cheese and sautéed spinach, deep-fried, and served with the chef's special dip.)

### **Corn & Cheese Dumplings**

₹ 650

(American sweet corn and grated assorted cheese dumplings, deep-fried and served with a cheese dip.)

### **Mixed Vegetable Tempura**

₹ 650

(Authentic Chinese tempura with exotic vegetables, deep-fried and served with hot garlic sauce.)

### **Vegetable Shashlik**

₹ 650

(Curry-flavoured marinated vegetables - skewered and grilled, served on a bed of buttered rice.)

### **Cheese & Risotto Dumplings**

₹ 700

(Soft-cooked risotto and grated Parmesan infused with herbs and spices, deep-fried and served with a spicy tangy dip.)

### **Mixed Vegetable Platter**

₹ 800

(Tandoori marinated broccoli, cottage cheese, mushrooms, peppers, pineapple, and stuffed potato served with ajwain paratha or garlic bread.)

