

constellation note

the constellation; is a group or set of stars forming a recognizable pattern that is traditionally named after its apparent form or identified with a mythological figure.

its also a group of associated or similar people or things.

at the 'constellation', our multicuisine dining experience we strive to take you on a gastronomic journey of food, flavours, fusion & fragrances.

our guests are our 'set of stars', unique in their own way and to whom we offer a universe of gusto-filled palates!

food brings people together on many different levels. some say, it's the nourishment of the soul and body;

it's truly love.

towards this endeavour, we commit to bring to your table the many nuances of tastes and cuisines which will ignite your senses and satiate your every craving.

bon appetit & cheers !

chef's note

i'm just someone who likes cooking and
for whom sharing food is a form of expression.
~ maya angelou

its been my childhood dream to be able to introduce people to the
freshest of flavours, aromas and textures.

wise men say;

the table is a meeting place, a gathering ground, the source of
sustenance and nourishment, festivity, safety, and satisfaction.

a person cooking is a person giving: even the simplest food is a gift.

i take extreme delight in what i do and feel privileged to be on the
giving end of such energy and experience.

with love for all food & my patrons

gourav malhotra
executive chef

soups

- **minestrone - 269**
(italian vegetable broth flavored with tomato and parmesan cheese)
- ■ **choice of cream soup** (broccoli, mushroom, chicken) - **269**
(choice of puree soup topped with cream)
- ■ **manchow - 269**
- ■ **wonton - 269**
- ■ **hot and sour - 269**
- **tomato shorba - 269**

gourmet salads

- **caesar salad - 349 / 379**
(romaine lettuce and iceberg lettuce tossed in english caesar dressing)
- **greek feta salad - 349 / 379**
(mix lettuce, cucumber, tomato, bell pepper, onions tossed in lemon dressing, topped with olives and feta cheese)
- **beetroot & carrot salad - 349**
(oven baked beetroot & carrot wedges tossed in balsamic dressing)
- **three bean protein salad with orange dressing - 349**
(kidney beans, sprouts, garbanzo beans, onions, tomatoes, green chillies, cilantro tossed in a tangy orange dressing)
- **thai crunch salad - 349**
(red cabbage, green cabbage, carrots, cucumber, bell peppers tossed in a honey ginger flavored creamy peanut dressing)
- **sweet & sour eggplant chips vegetable with grilled pineapple - 349**
(crispy eggplant, grilled pineapple tossed with tomatoes in a vinaigrette dressing)

■ vegetarian ■ non-vegetarian W chef's special

Govt. taxes as applicable. All prices are in Indian Rupees.
We levy 3% service charge.

create your own salad

vegetarian - 349

- **choose your greens**
(iceberg, romaine, radicchio, arugula, mix lettuce)
- **choose your dressing**
(lemon vinaigrette, balsamic, caesar, pesto, spicy ranch)
- **choose your fresh veggies/fruits (any three)**
(cucumber, tomatoes, carrots, cherry tomatoes, red onion, grilled vegetable, bell peppers, american corn, capers, wild mushrooms, jalapenos / watermelon, pineapple, apples, olives)
- **choose your crispies (any two)**
(crisp garlic bread, croutons, fried jalapenos, roasted cashew, candied walnuts, chickpeas)
- **choose any one cheese (any one)**
(parmesan, cheddar, feta, ricotta)

non-vegetarian - 399

- **choose your meat**
(devilled eggs, grilled chicken, grilled fish)

■ vegetarian ■ non-vegetarian W chef's special

Govt. taxes as applicable. All prices are in Indian Rupees.
We levy 3% service charge.

appetizers nonveg

western

- **charmula chicken - 549**
(chicken coated with moroccan red marinade and grilled)
- **creole fish finger with tartar sauce - 599**
(dijon & lemon marinated crumb fried fish)
- **calamari fritti - 599**
(beer batter fried calamari rings served with tartare sauce)

asian

- **golden fried prawns - 779**
(deep fried prawns in tempura served with sweet & spicy plum sauce)
- **capsico (chicken / fish) - 549 / 599**
(indo chinese spicy chicken/fish tossed with onions and pimentos)
- **chicken dim sums (steamed / fried) - 429**
(asian dumpling stuffed with flavoured chicken)

indian

- **lahsooni murgh tikka - 549**
(succulent chicken marinated in garlic and char grilled)
- **chicken pepper fry - 549**
(served in original south indian flavor)
- **tandoori chicken - 549**
(chicken marinated in yoghurt with spicy tandoori masala and grilled to perfection)
- **kotembri meen tikka - 599**
(fish marinated in chef's secret marination & char grilled in a clay oven)
- **lamb gilafi seekh - 599**
(lamb double minced marinated with spice and cooked with tri bell peppers)
- **dum ki boti - 599**
(special boneless pieces of lamb, marinated and cooked in dum style)

■ vegetarian ■ non-vegetarian W chef's special

Govt. taxes as applicable. All prices are in Indian Rupees.
We levy 3% service charge.

appetizers veg

italian / american

- **italian bruschetta, garlic bread, garlic bread with cheese - 389**
(crispy french baguettes topped with marinated tomatoes, chopped olives & garlic / garlic butter / garlic cheese)
- **crispy corn cheese triangles - 389**
(fillo sheet filled with creamy corn kernels, crispy fried)
- **jalapeno & cheese bites - 389**
(potatoes, cheese, jalapeno herbed balls)
- **cremona mushroom - 399**
(balsamic marinated fresh button mushrooms stuffed with cream cheese)

asian

- **spring rolls - 389**
(pastry sheet filled with tossed vegetables and noodles)
- **dim sums (steamed / fried) - 389**
(asian dumpling stuffed with your choice of tossed vegetables or soyabean)
- **american corn fritters - 389**
(crispy corn kernels tossed with onion, peppers and chilli oil)
- **corn cream curd - 399**
(deep fried panko crumbled cream kernels)

indian

- **tri paneer tikka - 489**
(3 flavoured tandoori cottage cheese cooked in a clay oven)
- **veg shikampuri tikki - 489**
(garden fresh vegetable kebab)
- **bhutte ke kebab - 489**
(corn kernels and baby corn minced and spiced to perfection)
- **khumb shashlik - 489**
(clay oven cooked, marinated mushrooms)

■ vegetarian ■ non-vegetarian W chef's special

Govt. taxes as applicable. All prices are in Indian Rupees.
We levy 3% service charge.

mexican & lebanese

- **quesadillas - 489**
(classic tortillas served with salsa and sour cream)
- **mini tacos - 489**
(crispy corn shells filled with beans and vegetables topped with salsa, cheese and sour cream)
- **falafel - 489**
(traditional pita bread folded with chick pea kebabs and flavoured hummus)
- **mezze platter - 499**
(pita, lavash breads served with marinated olives, hummus, muhammara labaneh, baba ghanoush)

■ vegetarian ■ non-vegetarian W chef's special

Govt. taxes as applicable. All prices are in Indian Rupees.
We levy 3% service charge.

international fare

- **margherita - 529**
(mozzarella cheese, tomato sauce fresh basil)
- **pizza al la fungi - 529**
(mozzarella cheese, tomato sauce, wild mushroom)
- **pizza al la verdure - 529**
(mozzarella cheese, tomato sauce, pimentos, onions, zucchini, spinach, broccoli and olives)
- **quattro formaggi - 529**
(tomato sauce, mozzarella cheese, parmesan, goat cheese, feta and pesto)
- **pizza fiamma - 529**
(fresh tomato sauce, caramelized onions & fiery green chillies, mozzarella)
- **paneer tikka pizza - 529** W
(tomato sauce, mozzarella cheese, capsicum, onions, paneer tikka)
- **wow special pizza - 549**
(mozzarella cheese, tomato sauce, topped with insalata di rucola with feta crumble)
- **pizza al la pepperoni - 549**
(mozzarella cheese, tomato sauce, pepperoni)
- **chipotle chicken - 549** W
(mozzarella cheese, tomato sauce, spicy chicken bell pepper, onions and jalapenos)
- **bbq chicken - 549**
(mozzarella cheese, tomato sauce, bbq chicken bell pepper, onions and pepperoncini)

■ vegetarian ■ non-vegetarian W chef's special

Govt. taxes as applicable. All prices are in Indian Rupees.
We levy 3% service charge.

pasta

- **arrabiata - 399**
(pasta tossed in a spicy chunky traditional tomato sauce)
- **alfredo - 399**
(traditional cream cheese white sauce cooked with shitake mushrooms)
- **linguini pesto - 399**
(creamed basil & pine nuts mixed to make a fine pesto sauce with parmesan shavings)
- **ravioli vodka - 399**
(traditional fused pasta in a rosy pink vodka sauce)
- **lasagna - 399**
(sheets of pasta layered with traditional marinara sauce infused with handpicked vegetables)
- **puttanesca seafood - 429**
(olives, capers, fish, shrimps in a light tomato sauce)
- **spaghetti bolognese - 429**
(traditional meat sauce with shaved parmesan)
- **carbonara - 429**
(lean bacon, parmigiano, cracked black pepper corns, farm fresh egg yolk)

risotto

- **mascarpone risotto - 499** 
(arborio rice cooked in plum tomatoes and mascarpone cheese)
- **vegetable risotto - 499**
(arborio rice with mushrooms, baby corn, broccoli and asparagus finished with parmesan cheese flakes)
- **risotto al pollo - 529**
(arborio rice cooked with grilled chicken and finished with parmesan cheese flakes)

■ vegetarian ■ non-vegetarian  chef's special

Govt. taxes as applicable. All prices are in Indian Rupees.
We levy 3% service charge.

the burger plus

- **healthy beans burger - 449**
(grilled beans patty topped with lettuce, tomato pickled cucumber)
- **garden vegetable burger - 449**
(tomato, lettuce, cucumber, cheese, onion ceviche)
- **chicken burger with caramelized onions - 469**
(lettuce, tomato, cucumber, caramelized onion, virgin mary minted harissa salsa)
- **lamb burger - 469**
(lettuce, tomato, cucumber with traditional lamb patty)

between the slices

■ **create your own sandwich - 449 / 499**

type (classic white / whole wheat / multi grain / gluten free, sub roll, panini)

style (plain / grilled / toasted)

spread (mayonnaise, cheese, pesto, chili mayo, hummus, green chutney)

fillings - any 2
(lettuce, tomato, cucumber, caramelized onions, gherkins)

- **choose your veg protein**
(fajita vegetables, grilled cottage cheese, grilled veg, corn pimentos)

or

- **choose your non veg protein**
(chicken, roast chicken, bacon, ham, grilled fish, fried fish, fried egg, boiled egg)

choose your cheese
(mozzarella, cheddar, processed, slice cheese)

- **wow club house veg / non veg sandwich - 499 / 529**
(three layered toasted s/w with coleslaw cucumber, tomato and cheese or chicken, fried egg, bacon and cheese)


- **chilly cheese toast - 375**

All above served with french fries or potato wedges and house slaw.

■ **vegetarian** ■ **non-vegetarian** **W** **chef's special**

Govt. taxes as applicable. All prices are in Indian Rupees.
We levy 3% service charge.

international mains

- **wine braised lamb stew - 599**
(marinated lamb chunks slowly cooked in wine with baby potatoes and root vegetables serve with pilaf rice)
- **grilled fish - 549**
(mustard marinated grilled fish served with creamy potato mash and lemon butter sauce)
- **mustard grilled prawns - 779**
(prawns marinated with mustard served with pumpkin mash, spiced mustard vodka crème)
- **chipolata grilled chicken - 549**
(chilli marinated chicken served with onion potato mash, seasonal greens and chicken jus)
- **cordon bleu chicken - 549**
(philadelphia cheese stuffed chicken, crumb baked and served with a saffron risotto and roasted veggies)
- **chicken cacciatore - 549**
(pan grilled chicken cooked in a spicy tomato pepper sauce served with pilaf rice and veggies)
- **cottage cheese steak - 499**
(herbed parmesan flavoured grilled cottage cheese served with a provençal ratatouille)
- **exotic veg shashlik - 429**
(pesto marinated vegetables on a bed of saffron rice served with a rich tomato ragù sauce)
- **mushroom stew - 429**
(onion and garlic flavored creamy baton mushrooms served with garlic bread)
- **grilled polenta - 429**
(polenta patty served with a spicy tomato sauce and greens)
- **zucchini alpa chino - 449** 
(layers of zucchini, potatoes and creamy spinach in a vodka sauce)

■ vegetarian ■ non-vegetarian  chef's special

Govt. taxes as applicable. All prices are in Indian Rupees.
We levy 3% service charge.

pan asian

mains

- **steam pomfret in sichuan style - 629**
(steamed baby pomfret topped with spicy sichuan pepper sauce)
- **stir fry fish in oyster sauce and black mushrooms - 529**
(pan seared fish tossed with wild mushrooms)
- **basil minced chicken cooked with fresh red chilli- 529**
(spicy thai minced chicken)
- **diced chicken in black pepper - 529**
(tender fried chicken wok tossed with black pepper sauce)
- **stir-fried shredded chicken - 529**
(juliennes of chicken wok tossed in a ginger garlic sauce)
- **kung pao chicken - 529**
(stir-fried chicken cooked in peanuts, veggies & chilli peppers)
- **shredded lamb in basil hot garlic - 599**
(slices of lamb tossed in a basil flavoured hot garlic sauce)
- **sliced lamb in sichuan sauce - 599**
(slices of lamb tossed with sauce enriched with sichuan pepper)
- **wok tossed tofu - 499**
(wok tossed tofu served with spicy black pepper sauce)
- **veg dumplings - 429**
(dumplings served with house special manchurian sauce)
- **tossed deluxe vegetables - 429**
(chinese exotic vegetables served with sweet & sour sauce)
- **exotic stir fry chinese greens - 429**
(chinese exotic vegetable wok tossed with chilli garlic)
- **cottage cheese in szechuan sauce - 429**
(cottage cheese tossed enriched with szechuan sauce)

■ vegetarian ■ non-vegetarian W chef's special

Govt. taxes as applicable. All prices are in Indian Rupees.
We levy 3% service charge.

rice

- **fried rice - 449**
(wok tossed rice with seasoned vegetables)
- **burnt chili garlic rice - 449**
(wok tossed rice with extra touch of sambal chilli & topped with fried garlic)
- **steamed rice - 449**
(rice steamed to perfection)
- **sticky rice - 449**
(glutinous rice steamed to perfection)
- **jasmine rice - 449**
(special jasmine rice steamed with aromatic fresh jasmine)

noodles



- **pad thai - 449**
(flat noodles toosed with exotic vegetables in a tangy spicy sauce & crushed peanuts)
- **singapore - 449**
(stir-fried thin rice noodles, seasoned with curry powder & vegetables)
- **hakka - 449**
(stir-fried noodles with shredded vegetables & pok-choy)
- **chilli garlic - 449**
(stir-fried noodles with shredded vegetables, spring onoin & sambal chilli)
- **veg thai - 449**
(stir-fried noodles with exotic veg, green curry paste & basil)
- **above can be made in a choice of chicken option - 475**

■ **vegetarian** ■ **non-vegetarian** **W** **chef's special**

Govt. taxes as applicable. All prices are in Indian Rupees.
We levy 3% service charge.

indian fare

mains

- **jhinga masala - 779**
(prawns braised in tomato and onion gravy)
- **gosht ka kofta - 529** 
(lamb balls cooked in traditional hyderabadi style)
- **lamb rogan josh - 529**
(lamb braised in a gravy flavoured with garlic, ginger and indian aromatic spices)
- **wow special butter chicken - 529**
(succulent pieces of chicken braised in a silk smooth gravy and finished with cream and butter)
- **chef's special stuffed chicken breast - 529**
(minced lamb stuffed chicken breast delicately cooked in chef's secret gravy)
- **murgh patiala shahi - 529**
(pieces of chicken with lamb seekh kebab braised to perfection)
- **paneer 'aapki pasand' - 499**
(choose your paneer - kadhai paneer, paneer butter masala, palak paneer, paneer tikka masala, paneer laung lata)
- **chana pindi - 429**
(traditional amritsari style)
- **subz miloni - 429**
(assorted mix vegetables, tempered with jeera, spices and tomatoes)
- **vegetable nizami korma - 429**
(vegetables with dry fruits simmered in a cashew nut gravy with a touch of saffron)
- **heeng dhaniya ke khatte aloo - 429**
(potatoes with a touch of dry coriander, asafoetida and tamarind)
- **chutney wale aloo - 429**
(potatoes stuffed with cottage cheese simmered in coriander and mint gravy)
- **angreezi mem desi tadka - 429** 
(exotic vegetables tempered with olive oil)
- **palak ki subzi - 429**
(choice of; paneer/corn/aloo/lahsuni)
- green vegetable of the day - 429**
(turi, lauki, karela, bhindi, parval, tinda, gobhi)


■ vegetarian ■ non-vegetarian  chef's special

Govt. taxes as applicable. All prices are in Indian Rupees.
We levy 3% service charge.

choice of lentil / dal

- **ghar ki dal - 389**
(tuvar dal with a tempting of desi ghee)
- **wow special dal makhani - 389**
(urad lentils simmered overnight on a tandoor and finished with aromatic spices)
- **rajma raseela - 389**
(red kidney beans simmered with onions and tomato gravy finished with spices)
- **lahsooni dal - 389**
(arhar dal tempered with extra garlic)

rice / staples

- **dum hyderabadi chicken biryani - 449** 
- **lucknowi gosht biryani - 529**
- **subz tarkari biryani - 469**
- **steamed rice - 449**
- **pulao aap ki pasand - 449**
(jeera / peas / vegetable / kashmiri)

rotis and indian breads

- **naan (plain / butter / garlic) - 79**
- **stuffed naan (veg / non veg) - 79**
- **kulcha (plain / butter / stuffed) - 79**
- **tandoori roti (plain / butter) - 79**
- **missi roti - 79**
- **parantha (laccha / pudina) - 79**
- **raita aap ki pasand - 129**
(plain / jeera / pudina / mix veg / onion / boondi)

■ **vegeterian** ■ **non-vegeterian**  **chef's special**

Govt. taxes as applicable. All prices are in Indian Rupees.
We levy 3% service charge.

indian desserts

- kulfi falooda (kesar pista) - 229
- halwa special (ask for choice) - 229
- rasmalai - 229
- goli gulab jamun served with rabri - 229 W

continental desserts

- tiramisu - 229
- sizzling brownie with vanilla ice cream - 229
- caramel custard - 229
- baked yogurt - 229 W
- cheese cake with choice of topping - 229
strawberry/ blueberry
- fresh fruit salad with ice cream - 229
- choice of pastry (ask server for options) - 229

ice creams

- choice of ice cream (regular) - 229
- premium ice cream or naturals - 329

■ vegetarian ■ non-vegetarian W chef's special

Govt. taxes as applicable. All prices are in Indian Rupees.
We levy 3% service charge.

beverages and thirst quenchers

cold

- **freshly squeezed fruit juices / veggie juices - 219**
(seasonal)
- **milk shakes - 219**
(vanilla, strawberry, chocolate, kesar pista)
- **smoothies - 219**
(papaya, banana coffee, strawberries)
- **canned juices - 169**
- **aerated beverages - 119**
(pepsi, sprite, fanta)
- **diet aerated beverages - 129**
- **fresh lime soda / water - 129**
- **red bull energy drink - 179**
- **iced tea - 169**
(lemon, peach, apple, mint)
- **cold coffee classic - 179**
- **café mocha - 129**
- **butter milk / chaas - 169**
(plain, masala)
- **lassi - 169**
(sweet, salted, mango)
- **plain milk - 169**
(hot & cold)

■ **vegetarian** ■ **non-vegetarian** **W** **chef's special**

Govt. taxes as applicable. All prices are in Indian Rupees.
We levy 3% service charge.

hot

- **indian masala chai - 129**
- **gourmet tea selection - 169**
(english breakfast, earl gray, assam, darjeeling, green, lemon, jasmine, chamomile, peppermint)
- **hot chocolate - 149**
- **health drinks - 149**
(bournvita, horlicks)
- **latte - 149**
- **cappuccino - 149**
- **espresso - 149**
- **americano - 149**

water

- **perrier sparkling (330 ml) - 219**
- **mineral (1 lit) - 129**
bottled (1 lit) - 89

■ **vegetarian** ■ **non-vegetarian** **W** **chef's special**

Govt. taxes as applicable. All prices are in Indian Rupees.
We levy 3% service charge.

classic cocktails

whiskey sour bourbon whiskey with lemon juice, sugar, & a dash of egg white (optional)	449
long island iced tea vodka, gin, tequila, white rum and Cointreau with sour mix & a splash of cola	449
daiquiri white rum with syrup & freshly squeezed lime juice	449
margarita tequila, Cointreau with freshly squeezed lime juice	449
bloody mary vodka, tomato juice, salt, pepper, worcestershire sauce & tabasco sauce	449
wow mist mandarin infused vodka shaken over ice and served with a splash of blue curacao	449
mojito a classic cuban drink with white rum muddled with cane sugar, lime, mint finished with lemonade and laced with an age old rum	449
frozen margaritas choice of strawberry / raspberry / lemon / passion fruit / melon	449

mocktails

virgin mary tomato juice, salt, pepper, Worcestershire sauce & tobasco sauce	229
virgin mojito lemon wedges & mint muddled with sugar, topped up with soda	229
virgin pinacolada pineapple juice, vanilla icecream & coconut milk	229
green apple cooler green apple chunks, shaken with sugar, lemon & topped with soda	229
tropical tropicana a melange of guava, mango, orange, pineapple & vanilla icecream.	229
shirley temple grenadine syrup with sugar, lemon, topped with ginger ale & soda	229
snapper apple juice, cranberry juice & lime juice, topped with ginger ale	229

single malts

aberlour 15 years	649
glenlivet 15 years	649
aberlour 12 years	529
glenlivet 12 years	429
glenlivet founders	429
lagavulin 16 years	649
glenfiddich 12 years	429
singleton 13 years	599
oban 14 years old	599

deluxe scotch whiskey

chivas regal 25 years	2999
royal salute 21 years	1099
Johnnie walker blue label	1499

premium scotch whiskey

chivas regal 18 years	699
ballentine's 17 years	599
chivas extra	429
chivas 12 years	399
ballentine's 12 years	379
Johnnie walker black label	429
Johnnie walker double black	399
Johnnie walker gold label	499
Johnnie walker platinum label	699

regular scotch whiskey

ballentine's finest

100 pipers 12 years	359
100 pipers	299
Johnnie walker red label	329
black dog gold reserve	359
black dog reserve	299
teacher's highland cream	329
black & white	329
teacher's 50	359

Irish whiskey

Jameson	339
----------------	------------

american whiskey

jack daniel's	429
jim beam	329

vodka

absolut	329
ciroc	499
grey goose	429
ketel one vodka	229
smirnoff	229

gin

tanqueray	349
bombay sapphire	349
gordon's london dry	249
beefeater	249

tequila

sauza gold	349
camino bianco	349

cognac

hennessey vsop	549
martell vs	449

brandy

honey bee	229
------------------	------------

liqueur

kahlúa	349
bailey's rich irish cream	349
Cointreau	349
sambuca	349
jagermeister	349

beer

kingfisher ultra	
heineken	399
bira	399
bira white	399
simba	399
budweiser	399
kingfisher premium	329

white wine

Jacob's creek - chardonnay, australia	3999
danzante - pinot grigio, italy	3999
Jacob's creek reserve	3999
Jacob's creek sparkling pinot noir	3999
Jacob's creek rose	3999
fratelli - sauvignon blanc, india	2999
sula - sauvignon blanc, india	2999
yellow tail - chardonnay, australia	2999

red wine

dazante - merlot, italy	3999
Jacob's creek - shiraz, australia	3999
Jacob's creek reserve	3999
yellow tail, shiraz, australia	2999
fratelli - cabernet sauvignon, india	2999
sula - cabernet shiraz, india	2999

white wine - glass

Jacob's creek - chardonnay, australia	699
sula - sauvignon blanc, india	599

red wine - glass

Jacob's creek - shiraz cabernet, australia	699
sula - cabernet shiraz, india	599

sparkling wine

Jacob's creek, australia	5999
sula brut, india	4999

champagne

moet & chandon	12999
moet & chandon rose imperial	12999
g.h. mumm	10999

rum

malibu	249
bacardi	249
bacardi black	249
captain morgan spiced rum	229

mixers & soft drinks

redbull	179
tonic water	179
ginger ale	179
aerated soft drink	119
soda	129
mineral water (1 lit)	129
bottled water (1 lit)	89
sparkling water (330 ml)	219