



PANCHAMRIT Ayurvedic Cuisine

“ PANCHAMRIT ” Meaning the “Five Nectars” is the guiding principle used to prepare Nectar like Ayurveda Inspired Indian Cuisine. At Panchamrit, we strive to serve a wholesome nourishing diet that enhances mental clarity and promotes emotions like compassion, kindness, love, forgiveness, empathy. Our Pure Vegetarian menu features fresh fruits, vegetables, whole grains, and ethically sourced dairy. Embracing Ayurvedic principles, we balance all six essential tastes - “Shad Rasas” - sweet, sour, salty, pungent, bitter, and astringent – to rejuvenate both body and mind.“ Because we cannot scrub our inner body we need to learn a few skills to help cleanse our tissues, organs, and mind ”.

This is the art of Ayurveda
Join us for a harmonious culinary experience
at PANCHAMRIT Ayurvedic Cuisine.



Indian Masala Tea



Gulkand Strawberry Milkshake



Mango Lassi



Moong Dal Chilla

All prices are in Thousand Rupiah, excluding 17 % Service and Government Tax

Indian Ayurvedic Coolers

Green Amrit 55K

A Nutritious Green Smoothie with the sweetness of Mango, creaminess of Bananas and fiber dense Spinach for enhanced immune function.

Gulkand Strawberry 60K Milkshake

Immerse yourself with a cooler that combines Gulkand, a Rose Petal preserve and juicy ripe Strawberries.

Anjeer Pista Sharbat 60K

This refreshing elixir combines the succulence of Figs (Anjeer) with the creamy essence of Pistachios (Pista).

Imli Ka Sharbat 45K

A traditional elixir that captivates the taste buds with the bold flavour of Tamarind.

Ganne Ka Ras 50K

Sugarcane juice, a Nectar of sweetness, contains 'living' antioxidants. It offers a hydrating and rejuvenating experience with each sip.

Nariyal Paani 40K

Coconut Water, a natural hydrator, is rich in electrolytes and it is a taste of the Tropics.

Masala Chaach 40K

Spiced Indian Buttermilk that provides refreshing tanginess, while the Spices contribute depth and complexity.

Mango Lassi 50K

The creamy smooth Yoghurt and ripe Mango Puree create a harmonious and indulgent taste.

Fresh Cold Pressed Juice

ABC Juice 50K

Apple, Beetroot, Carrot Juice

Citrus king 45K

Orange, Sweet lime, Pineapple and Lemon

Watermelon 45K

Pure Watermelon

Orange Juice 50K

Freshly Squeezed Oranges

Pineapple Juice 40K

Pure Pineapple



Santulana (Balancing) Tea

Dosha Tea

Ayurvedic Dosha Teas are herbal infusions crafted with the combination of Ayurvedic herbs and other natural ingredients. This Tea helps to balance the Doshas - Vata, Pitta and Kapha. Doshas are the fundamental energies that governs the functioning of human Body, Mind and Spirit. Doshas are derived from the five elements: Earth, Water, Fire, Air and Space. These are present in various proportions in every individual. These teas are having specific health benefits and therapeutic properties.

Vata 30K

A Unique Blend of Green Cardamom, Licorice, Carom seeds and other Vata Pacifying Herbs

Pitta 30K

A Unique Blend of Fennel seeds, Cumin Seeds, Coriander Seeds and other Pitta Pacifying Herbs

Kapha 30K

A Unique Blend of Star Anise, Dried Oranges, Cloves and other Pitta Pacifying Herbs

Indian Masala Tea 30K



Varagu Upma



Quinoa Upma



Masala Dosa

Ghee Roast Idli



Edamame Tofu Paratha

All prices are in Thousand Rupiah, excluding 17% Service and Government Tax

Ayurvedic Fermented Indian Delicacies

Plain idli 75K

Savory steamed fluffy Cake made with Fermented Rice and Lentil Batter served with a Lentil-based Vegetable Stew, Coconut and Tomato Chutney

Tri Vegetable Idli 80K

Delightful blend of Fermented Rice and Black Lentils. The gentle steam carries hints of Carrots, Beans and Beetroots.

Ghee Roast Idli 90K

The nutty warmth of Ghee, a powerful memory boosting Rasayana and fermented Idli Batter, showcase how a slight modification can elevate a classic.

Plain Dosa 100K

Savory crispy Crepe made of fermented batter of Rice and Black Gram that is high in protein, fiber and has a positive impact on gut health.

Masala Dosa 115K

Crispy Rice Crepe infused with the Rich tapestry of Spiced Potato filling and warm Spices. A good balance of carbohydrates and protein.

Mysore Masala Dosa 115K

Combination of Crispy Dosa, spicy Red Chutney, flavourful Potato Masala, accompanied with condiments that creates a delicious and satisfying dish.

Masala Uttapam 85K

Thick Pancake made from a fermented batter of Rice and Black Gram with the addition of Spiced Vegetable topping.

Onion Uttapam 70K

Thick Savory Pancake made with fermented batter of Rice and Black Lentils served with the topping of chopped Onion, roasted Cumin and Cilantro.

Moong Dal Chilla 125K

A Nutritious protein enriched Crepe made with Yellow Lentils and sprinkling of chopped Beetroot and Cottage Cheese.

Pesarattu Green Gram Dosa 110K

A crispy nutritious Crepe made of Whole Green Gram Lentils enhanced with Fennel Seeds and other India Spices.

Wholesome Protein Parathas

Edamame Tofu Paratha 80K

A culinary symphony that harmonizes the delicate flavours of Edamame, the creaminess of Tofu and the warmth of Indian Spices that transcends culture boundaries.

Paneer Paratha 90K

Whole Wheat Indian Flatbread stuffed with Indian Cottage Cheese that is a potent source of high-quality protein for muscle repair.

Aloo Paratha 75K

Flatbread with the creamy softness of Potato Filling and warm Indian Spices.

Ancient Ayurvedic Grains

MILLETS are a whole grain that's packed with protein, antioxidants and nutrients. They may have numerous health benefits, such as helping lower your blood sugar and cholesterol levels. Plus, they're gluten-free, making them an excellent choice for people who have celiac disease or follow a gluten-free diet.

Millet Dosa 120K

Nutritious fermented Crepe made from Whole Grain Millets and Black Gram Lentils. The Star ingredient 'Millet', is gluten-free and rich in fiber, vitamins, and minerals.

Varagu Upma 85K

Delightful savory South Indian dish that brings flavours of Kodo Millet, blended with aromatic Spices and wholesome Vegetables.

SORGHUM, a unique gluten-free grain is high in antioxidants like flavonoids, phenolic acids and tannins. Eating a diet rich in these can lower stress and inflammation in your body. It's also a rich source of magnesium, a mineral that's for bone formation and heart health.

Superfood Sorghum Upma 85K

Superfood Sorghum paired with aromatic Spices, vibrant Vegetables, Protein Packed Paneer and a variety of Seeds.

Quinoa Upma 85K

Multi color Quinoa with a blend of Sweet Potato, Curry Leaves and Peanuts.

Salad

Green Salad 40K

Koshimbir Salad 50K

A traditional Indian Protein rich Salad made with Yellow Lentils, freshly grated Coconut, and Iron rich immunity booster Beetroot.

Ankurit Salad 40K

Chlorophyll rich, Immunity booster Super Sprouts, packed with all the essential nutrients of crunchy Vegetables and a Citrusy Dressing.

Aloo Chana Chaat 50K

A bowl brimming with cubed Potatoes, Black Chickpeas served with tangy Tamarind dry Ginger Chutney that is both savory and refreshing.

Millet Salad 50K

A Nutritious Protein packed Gluten-free Whole Grain Salad that boasts a delicate nutty flavour with a palette of colorful Vegetables, Chickpeas and Pumpkin.

Palak Patta Chaat 65K

Crisp Spinach leaves which are coated in Spices and Gram Flour Batter before being deep-fried, topped with tangy Tamarind Chutney and spicy Coriander drizzled over the Crispy Palak.



Raj Rajshri Dal Baati Churma



Nawabi Malai Kofta



Palak Patta Chaat

Puri Bhaji



Gatta Curry



Dahi Bhalla

Ayurvedic Nutritious Zaika

Gatta Curry 95K

Traditional Rajasthani dish, Gram Flour Dumplings with a creamy spiced Yoghurt-based Curry.

Sangri Ki Sabji 110K

Sangri, Desert cuisine of Rajasthan is the bean-like pods of the Khejri tree. The dried beans has anti-inflammatory properties, good source of protein and dietary fiber.

Sabnam Curry 95K

Creamy dish from the Mughlai Cuisine with combination of Mushrooms, Tomatoes and Peas cooked in a nutty Cashew Gravy.

Raj Rajshri Dal Baati Churma 130K

A culinary masterpiece, traditional delicacy of Rajasthan made from round baked Wheat Flour Dumplings, soul-soothing Lentil Curry, Garlic Chutney and granulated sweetened Semolina with dry Fruits.

Palak Paneer 120K

Nutrient-rich green leafy Spinach that forms the base of the dish, pureed to a silky consistency, milky cubes of Indian Cottage Cheese.

Paneer Kachi Mirch Hara Pyaaz 110K

Indian Cottage Cheese cubes with spring Onions, Tomatoes, Cashew Gravy and fresh Spices. It is a rich source of protein and antioxidants.

Nawabi Malai Kofta 120K

A delicious dish of Fried Balls of Saffron, Paneer, Potato served in rich, flavourful creamy Cashew Gravy

Mili Juli Sabjiya 95K

Mixed Vegetable Curry from seasonal Fresh Vegetables tossed with freshly pound Spiced Tomatoes, Onions, and Green Chili.

Kathal Kofta Curry 110K

Deep-fried raw Jackfruit Balls cooked in a spicy Butter Gravy and garnished with Cream. It is known for fiber content and rich in iron.

Hing Dhaniya Chatpate Aloo 80K

Baby Potatoes with a prominent flavour of Hing (Asafoetida) and Coriander.

Ayurvedic Healthy Proteins

Dal Tadka 95K

This traditional Lentil preparation is a staple in Indian households, loved for its simplicity, yet celebrated for its depth of taste, tempered with Ghee.

Maa ki Pyaar Bhari Dal 95K

A Culinary Masterpiece that combines Black Lentils, Split Chickpeas, Red Kidney Beans cooked overnight on a Tandoor (Clay Oven) garnished with Cream and Fenugreek Leaves.

Panchmel Dal 95K

Five varieties of Protein rich Lentils cooked together with Curry Leaves, Chopped Onion and Tomato with a tempering of Spices in Ghee, garnished with fresh Coriander Leaves.

Shorba

Broccoli Almond Soup 70K

A velvety elixir that marries the vibrant Broccoli with the rich nuttiness of Almonds.

Jeera Tomato 60K

A delightful Indian Soup that combines the warmth of Cumin with the vibrant tanginess of Tomatoes.

Dal Palak 60K

Nutritious and flavourful Indian dish that combines Protein rich Lentils with Spinach that provides a good balance of proteins, fiber, and essential vitamins.

Rajasthani Mangodi 70K

Sun dried Yellow Lentils cooked with Tomatoes, Cumin Seeds, Asafoetida (Hing) and aromatic Coriander Leaves.

All Time Favorite

Pakoda 60K

Indian Fritter crafted by coating various ingredients, such as Potato Slices, Cauliflower, Onion Rings, Spinach Leaves and Paneer Cubes in Gram Flour Batter.

Jhal Muri 60K

Indian Street Snack made with Puffed Rice flavoured with an assortment of Spices, fresh Vegetables. Crunchy Indian Snack mixed with fried Lentils, Peanuts and Black Chickpeas.

Chatpati Aloo Tikki 60K

Cutlet made of Mashed Potatoes, shaped into patties. Flavours that resonate with the vibrancy of Indian Spices served hot along with zesty Mint Chutney and Yoghurt.

Dahi Bhalla 70K

Spongy Lentil Dumplings bathed in creamy Yoghurt and adorned with an array of tantalizing Spices and sweet Tamarind Chutney.

Healthy Paneer Kathi Roll 65K

Indian Beetroot Flatbread Roll stuffed with an assortment of fresh and vibrant Vegetables, Protein-rich Cottage Cheese, marinated in a fragrant blend of Spices.

Puri Bhaji 75K

Unleavened deep fried soft and puffy Indian Whole Wheat Bread served alongside a steaming, fragrant bowl of spiced Potato Curry with a blend of aromatic Spices.

Samosa 60K

Crunchy savory Indian Pastry with Spiced Potatoes, Green Peas and aromatic Spices served alongside with Chutneys — tangy Tamarind, cooling Mint, and fiery Green Chili.



Kesari Paneer Tikka



Tandoori Malai Broccoli



Beetroot Chia Seed Kebab



Broccoli Almond Shorba



Ayurvedic Special Thali



Awadhi Rajma Galawat

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Rice - Nourishing Aromatic Chawal

- Steam Rice **65K**
Long Grain aromatic Basmati Rice
- Jeera Rice **70K**
Cumin flavoured Basmati Rice
- Subz Nizami Biryani **125K**
An exquisite creation inspired by the culinary grandeur of the Nizams, is a symphony of flavours and fragrances that transports one to the royal kitchens of Hyderabad. Carrot, Beans, Cauliflower, Green Peas, Cottage Cheese cooked with Basmati Rice in Dum cooked in a sealed Copper Pot on slow fire or Dum over a long period, for fragrant and aromatic flavour.
- Kathal Biryani **130K**
This culinary masterpiece that celebrates the exquisite flavours of Jackfruit, is a regal symphony of fragrant Spices, aromatic Basmati Rice, and the succulent meaty texture of Jackfruit, cooked in Saffron Yoghurt Yakhani with whole Spices. It is cooked in a sealed Copper Pot on slow fire or Dum over a long period, for a fragrant and aromatic flavour
- Tandoori Paneer Tikka Biryani **150K**
Clay Oven roasted Paneer Tikka cooked with Basmati Rice, Saffron Yoghurt Yakhani with whole Spices cooked in a sealed Copper Pot on a slow fire or Dum over a long period, for a fragrant and aromatic flavour

Tandoor Ki Nazakat

- Kesari Paneer Tikka **95K**
Chunks of Cottage Cheese marinated with Tandoori Masala and Saffron grilled in Tandoor. The grilling process in a tandoor imparts a smoky aroma and a subtle crispness to the exterior while preserving the paneer's soft and creamy interior
- Tandoori Mushroom Tikka **85K**
Chunks of marinated button Mushroom stuffed with Cheese and grilled in Tandoor. This dish is a celebration of contrasts, with the tender juiciness of Mushrooms juxtaposed against the bold, charred exterior that results from the intense heat of the Tandoor
- Tandoori Malai Broccoli **95K**
Fresh Broccoli Florets, bathed in a velvety marinade crafted from a rich blend of Cashew Cream (Malai), Yoghurt and an array of aromatic Spices. Cumin, Coriander, Turmeric, and Garam Masala join the marinade, creating a fragrant ensemble that enlivens the Broccoli with layers of flavor, cooked in Tandoor.
- Shakarkandi Kebab **85K**
Sweet Potato marinated with Kashmiri Chili and Yoghurt shaped into Kebabs cooked in Tandoor, served with a side of Mint Chutney or Yoghurt dip. This innovative dish delights the taste buds with a perfect balance of flavors and textures.

Thali

- RSB Special Thali **130K**
Indian-style perfectly balanced Platter Meal with Lentils, Indian Cottage Cheese, Two Vegetable dishes, Basmati Rice, Indian Breads, Salad and Sweet dish.
- Ayurvedic Special Thali **150K**
A holistic and well-balanced Platter Meal, that adheres to the principles of Ayurveda, the Ancient Indian system of holistic healing. This Special Thali is thoughtfully crafted to promote well-being by incorporating a variety of flavors, textures, and ingredients that align with Ayurvedic principles. Served with Lentils, Green Leafy Vegetable, One Vegetable dish, Protein rich dish, choice of Ragi Roti / Jowar Roti / Bajra Roti, Salad, Buttermilk and Sweet.

Magic Of Khichdi (Ayurvedic Super Food)

Khichdi helps in detoxification, which keeps the digestive system in order and helps promote weight loss. High in Protein, it helps to manage blood sugar levels, Boosts immunity, Promotes healing, Curbs Cravings and keeps us full for a long period of time.

- Dal Khichdi **70K**
A comforting one-pot dish, is a staple in Indian Cuisine known for its simplicity, wholesome nature, and the ability to provide both nourishment and satisfaction. Rice cooked with Pigeon Peas (Toor Dal) and Asafoetida (Hing).
- Moong Magic Khichdi **70K**
Moong Magic Khichdi is not just a delicious meal; it's a nutritious powerhouse. Moong dal brings protein and dietary fiber to the table, while the vegetables contribute vitamins and minerals, making it a wholesome and well-rounded dish. Rice cooked with Hing, Yellow and Green Moong Lentils.
- Sabudana Khichdi **70K**
Indian dish made with delightful combination of soaked Sabudana (Tapioca Pearls) with peeled and diced Potatoes, crunchiness of Peanuts and aromatic Spices. It's a fiber rich versatile food with loads of health benefits. Good for digestive health, it treats anemia, prevents hair fall, lowers the Risk of heart disease and has Anti-aging properties.

Masala Kulcha

- Potato / Paneer **40K**
A delightful Indian Bread that transcends the ordinary, weaving a tale of fragrant Spices, fluffy texture, and a golden-brown allure stuffed with a Spiced Potato / Cottage Cheese filling.



Saffron Badami Kheer



Tri Vegetable Idli



Raj Rajshri Dal Baati Churma



Ankurit Salad



Anjeer Pista Kulfi



Tandoori Paneer
Tikka Biryani

Tawa Se Protein Enriched Kebab

Hare Moong Dal Ki Shammi **65K**

Savory patties made from Whole Green Gram served with a side of Mint Chutney or Yoghurt for a cooling contrast. With each bite, savor the rich tapestry of Spices, the heartiness of Moong Dal, and the culinary finesse that transforms simple ingredients into a culinary triumph.

Beetroot Chia Seed Kebab **75K**

Nutritious delight that combines the earthy sweetness of Beetroots with the wholesome goodness of Chia Seeds and Peanuts stuffed with Hung Curd and Indian Cottage Cheese.

Awadhi Rajma Galawat **75K**

Melt in the mouth Rajma Galouti Kebab is cooked Kidney Beans and aromatic embrace of traditional Spices served with Saffron Roti. Fragrant cardamom, earthy cloves, and the Spices blend seamlessly, infusing the rajma with layers of complexity that speak of the refined tastes of Awadhi Cuisine.

Bhutte Methi Ke Kebab **75K**

Fresh Corn Kernels, sweet and succulent, are finely ground to form the base of the Kebabs. To this, vibrant green Fenu-greek Leaves, also known as Methi, are added, bringing a delightful fusion and a wealth of aromatic notes to the mix.

Shahi Dahi Kebab **95K**

This Regal dish that harmoniously blends thick Hung Yoghurt, aromatic Spices, and a medley of ingredients to create a culinary masterpiece fit for royalty. The Kebabs are tenderly pan-fried, revealing a golden-brown exterior that promises a crispy embrace, while the interior remains a melting pot of creamy delight.

Raita

Plain Curd **40K**

Homemade Yoghurt made by fermenting Milk. It is good source of probiotics and nutrients. The fermentation process thickens the milk and gives Yoghurt its distinct tangy flavour.

Vegetable Raita **50K**

A refreshing and versatile Yoghurt-based side dish that complements a variety of Indian meals. It's made by combining Yoghurt with a mix of finely chopped or grated Vegetables, seasoned with aromatic Spices and Herbs.

Burani Raita **50K**

A flavorful and refreshing Yoghurt-based side dish that features Yoghurt mixed with skillfully blended Garlic and is commonly served as an accompaniment to Biryani, Kebab, and other main dishes.

Boondi Raita **50K**

A delightful Indian side dish that combines the coolness of Yoghurt with the crispiness of tiny, Chickpea Flour Balls as an accompaniment in Indian Cuisine, offering a perfect balance to main dishes.

Indian Bread

Tawa Phulka **30K**

Indian Flatbread that captures the essence of homemade goodness. Picture a rustic tawa, where these delicate puffed wonders come to life, transforming a handful of basic ingredients into a symphony of flavor and texture.

Tandoori Roti **30K**

Traditional Indian Flatbread cooked in a Tandoor, a cylindrical Clay Oven. It is known for its distinctive charred flavor, chewy texture, and slightly crispy exterior.

Lachha Paratha **35K**

A multi-layered, flaky Indian Flatbread that is created by folding and rolling the dough in a specific way.

Pudina Paratha **35K**

Indian Flatbread that showcases the aromatic and refreshing flavors of fresh Mint Leaves. It is particularly well-suited to accompany Curries, Lentils and Chutney.

Rogini Paratha **35K**

A fusion of traditional and contemporary flavors Flatbread prepared using Wheat Flour, garnished with Indian Spice Infused Ghee.

Missi Roti **35K**

Originating from Rajasthan, a Savory Flatbread that combines the earthy goodness of Gram Flour (Besan) with a medley of aromatic Spices, creating a fragrant and flavorful mixture.

Wholesome Rotis

Jowar Ki Stuffed Vegetable Roti **40K**

Nutritious Indian Flatbread made with Sorghum Flour and stuffed with a flavorful mixture of Vegetables that offers a delightful blend of textures and aromas.

Ragi Roti **40K**

A Nutritious and Gluten-free Flatbread made with Ragi Flour, also known as Finger Millet Flour. Ragi is a whole grain that is rich in fiber, calcium, and other essential nutrients.

Bajra Roti **40K**

Pearl Millet Flatbread, a traditional and nutrient-rich and gluten-free alternative. Bajra is known for its high fiber content, essential nutrients, and its ability to thrive in challenging agricultural conditions.

Mithai Ka Tarana

Anjeer Pista Kulfi **55K**

A delectable Frozen Dessert that combines the richness of Figs (Anjeer) and the crunch of Pistachios (Pista) with the creamy goodness of Kulfi.

Mango Kulfi with Strawberry Confit **55K**

A delightful Frozen Dessert that combines the sweetness of ripe Mangoes and complementing the regality of Mango Kulfi is the Strawberry Confit—a confiture of Strawberries slow-cooked to perfection

Saffron Badami Kheer **60K**

Luscious and aromatic Indian Rice Pudding enriched with the exotic flavors of Saffron and the nutty essence of Almonds, Pistachios and Cashews.

Fresh Fruit Platter **50K**

A vibrant and appetizing assortment of seasonal cut Fruits meticulously arranged in a plate to create a visually appealing and delicious display.

