



Food   
MENU



**Oasis Restobar** is an all-occasion brasserie, bar and poolside restaurant that serves modern global cuisine in a relaxed setting.

Get a glimpse of what paradise looks like at country side of the city, soak up the sun, take a dip in the pool, get lost in the decadence and enjoy picturesque views along with exceptional flavours and elixirs of life in a vibrant and tranquil setting



## CHOICE OF SALAD

- **ITALIAN CAESAR SALAD VEG / NON-VEG.....199/210**  
Fresh iceberg two types of pepper grilled chicken olives  
creamy parmesan dressing
- **TRADITIONAL GREEK SALAD VEG / NONVEG.....199/210**  
Fancy cut of tomato cucumber onion two types of olives cherry  
tomato iceberg lettuce and extra virgin olive oil tangy dressing  
served with feta cheese
- **PASTA SALAD WITH CHOICE OF DRESSING VINAIGRETTE  
HERB / MUSTARD / HONEY.....199**
- **ICEBERG FRUIT SALAD.....199**  
Seasonal fruits fresh iceberg with citrus dressing
- **ALOO CHANA CHAAT.....199**
- **CHICKEN TIKKA CHAAT.....275**

## CHOICE OF RAITA

- **MIX VEG / BOONDI/ PINEAPPLE .....149/155/160**

## SOUP & SHORBA

### CONTINENTAL

- **ROASTED TOMATO & BASIL SOUP.....149**  
Combination of roasted pepper and tomato  
soup with garlic feta croutons
- **ITALIAN MINESTRONE.....149**  
Tomato & vegetable broth, with baked beans,  
pasta topped with parmesan cheese
- **WILD MUSHROOM CAPPUCINO.....149**  
A thick consistency of sauté mushroom served  
with chunks of mushroom and cream

## CHINESE & THAI

- **MANCHOW SOUP VEG / NON VEG.....149/175**  
A popular Chinese spicy & sour thick soup
- **LEMON CORINDER SOUP VEG. / NON VEG.....149/175**  
A delicious clear soup flavored with lemon and pepper
- **SWEET CORN SOUP VEG / NON VEG.....149/175**  
All-time favorite soup with corn and cream
- **HOT & SOUR SOUP.....149/175**  
Traditional Chinese soup spicy and sour





## INDIAN SHORBA

- **GHUTI DAL KA SHORBA**.....149  
Lentil soup delicately flavored with ginger and exotic Awadhi spices
- **KESARIYA BADAMI SHORBA**.....149  
A deftly spiced consommé of almond and saffron
- **MURGH PESHAWRI SHORBA**.....175  
Chicken soup flavored with Indian spice

## QUICK BITES

- **NACHOS WITH SALSA MAXICAN VEGGIES & CHEESE**.....249
- **MAGGI MASALA IN BUTTER BUN** .....249
- **FALAFAL BITES WITH HUMMUS**.....249
- **ASSORTED EXOTIC GRILLED VEG IN PITA BREAD WITH HUMMUS**.....299
- **FRENCH FRY/ PERI PERI FRIES**.....149/199
- **CHICKEN BRUSCHETTA**.....325
- **NACHOS WITH SALSA MAXICAN CHICKEN & CHEESE**.....325
- **GRILLED CHICKEN IN PITA BREAD WITH HUMMUS** .....449
- **CHICKEN FINGER**.....449
- **FALAFAL WRAP VEG/NONVEG**.....399/449
- **TORTILLA WRAP VEG/NONVEG**.....399/449

## WHOLE DAY EGGS

- **CHEESE OMELLETE**.....199
- **FRIED EGG SUNNY SIDE UP**.....199
- **SPANISH OMELLETE**.....199
- **SPINACH & CORN FRITTAIA**.....199
- **MASALA OMELLETE**.....199
- **MASALA EGG BHURJI**.....225



## KAROBAAR MENU

### VEG.

- TANDOORI VEG QUESDILLA ROLL WITH PICKLE VEG AND SOUR CREAM.....299
- CHEESEY CHILLY PANEER SUIMUI WITH HOT CHILLY SAUCE.....299
- AFGANI SOYA TIKKA ROLL WITH PUDINA CHUTNEY.....299
- PANEER TIKKA DIMSUM WITH GREEN CHUTNEY.....299
- HARA BHARA KABAB IN PITA BREAD WITH SPICY HUMMUS.....349

### NON-VEG.

- CHICKEN TIKKA DIMSUM WITH MAKHANI SAUCE.....349
- CHEESEY CHILLY CHICKEN SUIMUI WITH HOT CHILLY SAUCE.....349
- DOUBLE TWIEST SHEEKH ROLL WITH HOME MADE LASOONI CHUTNEY.....425
- MUTTON SHAMI KABAB ROLL WITH ROMESCO SAUCE.....425
- CHICKEN SATAY STICK WITH PEANUT BUTTER COULIS.....449

### 🌿 PIZZA 🌿

- **ORTOLANA**.....449  
A simple vegetarian pizza smothers with a scrumptious layer of fresh veggies olive And exotic herbs
- **MARGHERITA CLASSICAL VEG / NONVEG**.....449/499  
Tomato pulp basil fresh mozzarella cheese
- **QUATTRO DE FORMAGGI VEG / NON-VEG**.....449/499  
Four cheese baked pizza
- **CAPESIOSA VEG / NONVEG**.....449/499  
Italian tomato sauce topping with onion capsicum fresh tomato and cheese





## VEG.SANDWICHES

- GARLIC BREAD.....149
- CHEESE CHILLY TOAST.....199
- ROASTED VEG SANDWICH  
PLAIN/ TOASTED / GRILLED.....199/225/249
- PERI PERI PANEER TIKKA SANDWICH  
PLAIN/ TOASTED / GRILLED.....199/225/249
- SPINACH CORN N CHEESE SANDWICH  
PLAIN/ TOASTED / GRILLED.....199/225/249
- COLESLAW SANDWICH  
PLAIN/ TOASTED / GRILLED.....199/225/249

## NON-VEG.SANDWICHES

- HURB CRUSTED CHICKEN SANDWISH  
PLAIN/ TOASTED / GRILLED.....199/225/249
- CHICKEN HAM N CHEESE  
PLAIN/ TOASTED / GRILLED.....199/225/249
- PERI PERI CHICKEN TIKKA SANDWICH.....299
- CLASSIC NONVEG CLUB SANDWICH.....299

## VEG.BURGERS

- VEG MEXICAN BEAN BURGER.....199
- ALOO TIKKI BURGER.....199
- VEG. CHEESY BURGERS.....225

## NON-VEG.BURGERS

- ROLLY POLLY (CHICKEN PATTY BURGER).....299
- FRIED CHICKEN BURGER.....299
- GRILLED CHICKEN N CHEESE BURGER.....299
- BBQ ROASTED CHICKEN BURGER.....299



## STARTER

- **PANEER TIKKA PUNJABI.....449**  
Fresh cottage cheese hung curd Kashmiri chilly Punjabi spics finished in clay oven served with mint chutney and salad
- **PANEER MALAI TIKKA.....449**  
Cottage cheese overnight marinated with garlic ginger paste hung curd fresh cream and cheese chefs choice spices finished in clay oven served with chutney and salad
- **HARYALI PANEER TIKKA.....449**  
Cottage cheese overnight marinated with garlic ginger spinach coriander leaf paste hung curd fresh cream and cheese chefs choice spices finished in clay oven served with chutney and salad
- **MALAI SOYA CHAAP.....399**  
Soya chaap overnight marinated with garlic ginger paste hung curd fresh cream and cheese chefs choice spices finished in clay oven served with chutney and salad
- **TANDOORI ASSORTED VEG. PLATTER.....799**  
Aloo nazakat ke paneer tikka stuffed mawa mushroom malai soya chaap trio paneer tikka Served with salad and assorted dips
- **HARA BHARA KABAB.....399**  
Fresh blanched vegetable almonds cottage cheese hot spices finished on hot plate served with mint chutney and salad
- **BEETROOT & PEANUT KABAB.....399**  
Mixture of beetroot and peanut Indian spices shallow fry on tawa with ghee served with house salad and chutney
- **DAHI AAM KE KABAB.....399**  
Traditional hung curd kebab flavored with mango papad cooked on hot plate served with chutney and salad
- **MAWA STUFFED TANDOORI MUSHROOM.....399**  
Fresh button mushroom marinated with yellow Awadhi masala stuffed with mawa & nuts served with chutney and salads
- **ALOO NAZAKAT KE.....349**  
Cylindrical stuffed potato with cereal and nuts mawa with tandoori masala served with green chutney and salad
- **MURG TIKKA PUNJABI.....449**  
Fresh Thai chicken marinated overnight with hung curd Peshawari spices ginger garlic paste finished in clay oven served with chutney & salad





- **HARYALI CHICKEN TIKKA.....499**  
Fresh boneless chicken overnight marinated with garlic ginger spinach coriander leaf paste hung curd fresh cream and cheese chefs choice spices finished in clay oven served with chutney and salad
- **TEEKHI TANGRI.....499**  
Chicken drumstick marinated with hangs curd and Indian spices flavored with paprika and grilled in clay oven
- **OASIS SPL NON-VEG. THAAL.....999**  
Murgh sunehra tikka chicken gilawati murgh malai tikka mutton seekh fish tikka served with chutney and salad
- **AFGHANI MURG TIKKA.....499**  
Fresh boneless chicken overnight marinated with garlic ginger paste hung curd fresh cream and cheese chefs choice spices finished in clay oven served with chutney and salad
- **CHICKEN AFGHANI.....449/749**  
Fresh chicken overnight marinated with garlic ginger paste hung curd fresh cream and cheese chefs choice spices finished in clay oven served with chutney and salad
- **TANDOORI CHICKEN.....399/649**  
Whole baby chicken overnight soaked in ginger garlic paste mixed spices finished in clay oven Served with mint chutney and lachcha onion
- **CHICKEN SEEKH KABAB.....399**  
Chicken mince ginger garlic paste mint leaf coriander & khansama special spices load on the skewer finished in clay oven
- **CHANDANI MURG MALAI TIKKA.....449**  
Fresh boneless chicken overnight marinated with garlic ginger paste hung curd fresh cream and cheese chefs choice spices finished in clay oven served with chutney and salad
- **MUTTON SEEKH KABAB.....499**  
Minced mutton ginger garlic paste & khansama special spices load on the skewer finished in clay oven
- **FISH TIKKA.....549/749**  
Fish marinated with lemon juice ginger garlic paste potli spices cooked in clay oven served with chutney and salad
- **KARARI TAWA FISH.....549/749**  
Fish fillet marinated with ginger garlic paste Indian spices light coated with panko crumb shallow fry and served with chutney and salad
- **FISH AMRITSARI (FRY).....549/749**  
Sole or basa fish marinated with chefs special spices deep fried





## ➤ CONTINENTAL VEG. ➤

- **ITALIAN CRISPY MOZZARELLA STICK.....349**  
Fresh mozzarella stick French mustard coated with panko crumb
- **FRENCH MUSTARD COTTAGE CHEESE BARREL.....349**  
French mustard and garlic marinated cottage cheese pan seared served with spice tomato chilly jam
- **JALAPENO & PEPPER CHEESE CIGAR ROLL.....349**  
Mixture of jalapeno bell pepper cheese coated with panko crumb deep fried served with Hot chili sauce
- **CILANTRO PESTO POLLO DE SKEWER.....349**  
Diced of chicken with tri pepper assorted herbs pesto chopped garlic cilantro paste served with house salad
- **ITALIAN BAKED VEGETBLE / SPINACH AND CORN.....349**

## ➤ NON-VEG.CONTINENTAL ➤

- **FRENCH PEPPER PARMESAN CRISPY CHICKEN.....349**  
Chicken marinated with garlic and red peppercorn crisp with parmesan and panko served with tomato pepper aioli
- **ROMAIN GRILLED CHICKEN PAUPIETTE.....375**  
Chicken pipette marinated with garlic pepper filled with romaine lettuce served with devil sauce
- **MOROCCAN SPICD GRILLED CHICKEN.....349**  
Thigh chicken cooked with Moroccan spice served with welted veggie and barbeque sauce
- **AMERICAN BARBEQUE GRILLED SAUSAGE.....399**  
Grilled Frankfurt sausage served with exotic veg and barbeque sauce
- **ITALIAN SPICED GRILLED FISH.....549/749**  
Fillet of fish marinated with southern spice garlic and herbs grilled served with tomato garlic compotes and salad
- **ENGLISH CHANNEL.....549/749**  
Fish fillet marinated by tangy marination deep fried served with tartar sauce



**CHOICE OF PASTA**  
**VEG. / NON-VEG @399/499**

**PENNE/FUSSILI/TAGLIATELLE/SPEGHETTI**

CHOICE OF SAUCES

ARRABITA/ALFREDO/POMODORO BASIL/AGLIO OLIO  
/BOLOGNAISSE

**ORIENTAL**

- **CRISPY VEG KOTHEY STYLE .....349**  
Batter fried exotic veg with oyster and sweet spicy sauce
- **CRISPY THREE BELL PEPPER POTATO.....349**  
Batter fried potato tossed with ginger garlic and three bell pepper sauce
- **CRISPY VEGETABLES.....349**  
Assorted crispy vegetables tossed salt n pepper style & chilly garlic sauce
- **HONEY CHILLY CRISPY POTATO/ COLIFLOWER.....349**  
Lightly battered roundel potato crispy deep fried tossed i n honey chili sauce
- **CRISPY CORN SALT N PEPPER.....349**  
Crunchy fried corn tossed with ginger garlic and chilly finished with spring and black pepper
- **ORIENTAL COTTAGE CHEESE.....399**  
Fresh cottage cheese tossed in Chilly Sauce, Schezwan Sauce, Blackberry sauce
- **TAIPAN VEGETABLE HOT CHILLY.....349**  
Combination of assorted vegetable tofu and bamboo shoot with hot chili sauce
- **MUSHROOM CHILLY CORIANDER.....349**  
Fresh mushroom and celery tossed with fiery chili sauce
- **VEGETABLE MACHURIAN DRY/GRVEY.....349/375**
- **CHICKEN HOT CHILLY.....349**  
Diced of chicken assorted Asian veg tossed with hot chili sauce





- **LEMON CHICKEN**.....425  
Fresh sliced chicken fried served with lemon and pepper
- **THAI CHICKEN SATAY**.....525  
Chicken supreme marinated with Thai spice grilled and served with peanut sauce
- **CHICKEN LOLLYPOP**.....425
- **DRUMS OF HEAVEN**.....449
- **LEMON FISH**.....549/749  
Fresh fish fillet nicely cut fried served with lemon and pepper

## ✈ **INDIAN MAIN COURSE** ✈

- **PANEER TIKKA MASALA**.....449  
Chunks of paneer tikka cooked in creamy tomato gravy finished with Indian spices and butter
- **PANEER LAWABDAR**.....449  
Cottage cheese cooked in tomato gravy touch with onion and capsicum finished with cream and butter
- **PANEER BUTTER MASALA**.....449  
Cubes of cottage tossed in makhani gravy and Indian spices finished with butter & fresh cream
- **PALAK PANEER**.....449  
Cottage cheese cooked in garlic flavored spinach gravy finished with fresh cream
- **SHAHI PANEER**.....449  
Fresh cottage cheese cooked in green cardamom flavored rich creamy gravy
- **MATAR PANEER**.....449  
Green peas and fresh cottage cheese cooked in onion tomato gravy and Indian spices finished with cream
- **KADAH PANEER**.....449  
Fresh cottage cheese cubes tossed in kadahi masala finished with homemade spices & cream
- **KESARI MALAI KOFTA**.....449  
Kofta made from cottage cheese mawa and saffron deep fry coated with creamy rich buttry gravy
- **SHAM SAVERA KOFTA CURRY**.....449  
Kofta made from cottage cheese mawa and saffron deep fry coated with creamy rich buttry gravy
- **MUSHROOM HARA PIYAZ**.....449  
Fresh mushroom cooked with spring onion and chop masala finished with cream and butter



- **MUSHROOM DO PIYAZA.....449**  
Fresh Button tossed with twice onion  
tomato onion gravy with authentic Indian spices
- **MUSHROOM MATAR.....425**  
Fresh mushroom Green peas cooked in onion  
gravy and Indian spices finished with cream
- **KADAHİ VEG.....399**  
Fresh harvested exotic vegetables cooked  
with kadahi spices touch of cream gravy  
and kadahi masala
- **MIX VEG.....399**  
Fresh harvested vegetables cooked with  
spices touch of chefs spl gravy and Indian masala
- **ALOO GOBI ADARAKI.....375**  
Fried cauliflower tossed with ginger tomato  
onion gravy and authentic Indian spices  
finished with julienne ginger
- **ALOO ROGAN JOSH.....375**  
Deep fried square potato cooked with  
chef special house made spicy gravy  
finished with rogan
- **DUM ALOO BANARASI.....375**  
Stuffed cylindrical roasted potato  
cooked with hot spicy thin gravy  
banarasi style
- **HARE MIRCH KE JEERA ALOO.....349**  
Classical boiled potato tossed with cumin  
and green chilly turmeric powder finished  
with chopped coriander
- **METHI MATAR MALAI.....375**  
Fresh methi leaf and green peas sauté cooked  
with rich cream and butter gravy
- **PINDI CHANA.....349**  
Chickpea cooked with cardamom flavored  
onion tomato masala
- **YELLOW DAL TADKE WALI.....349**  
A rich variation of arhar made by chef truly  
for royal dining prepared with milk and desi  
ghee finished with burnt garlic
- **DAL MAKHANI.....399**  
Black lentil cook over night on
- **EGG CURRY WITH CHENNAI PARNTHA.....325**  
Boiled egg cooked in tomato onion thin gravy  
finished with rogan and ginger tandoor with  
yellow chilly finished with butter and cream





- **BUTTER CHICKEN.....499**  
Chicken cooked with khansama spiced tomato  
cashew gravy and finished with butter and cream
- **CHICKEN TIKKA MASALA.....499**  
chicken tikka cooked in creamy tomato gravy  
finished with Indian spices and butter
- **CHICKEN LABABDAR.....499**  
Fresh chicken cooked in tomato gravy touch  
with onion and capsicum finished with cream and butter
- **RARA CHICKEN.....499**  
Fresh chicken chunks cooked with chicken keema  
in onion tomato gravy finished with ginger and  
fresh coriander leaf
- **KADAH CHICKEN.....499**  
Fresh chicken cooked with kadahi spices touch  
of cream gravy and kadahi masala
- **CHICKEN HANDI MASALA.....499**  
Crust authentic Indian spices cooked chicken  
finished with light creamy tomato gravy  
with chunks of tomato and capsicum
- **HOME STYLE CHICKEN CURRY.....499**  
Fresh cuts of baby chicken marinated tossed  
in onion tomato thin gravy finished with ginger  
and fresh coriander leaf
- **KASHMIRI MUTTON ROGAN JOSH.....599**  
Mutton curry cooked with kashmiri chilly and Indian  
spices finished with cashew tomato gravy
- **RARA GOSHT.....599**  
Mutton chunks cooked with mutton keema in onion  
tomato gravy finished with ginger and fresh coriander leaf
- **MUTTON KORMA.....599**  
Tandoori mutton leg cooked with brown rich onion  
Indian gravy
- **GOAN FISH CURRY.....499/749**  
Sea fresh fish marinated cooked goan style with  
coconut rich gravy



## ➤ BIRYANI & RICE & NOODELS ➤

- **AWADHI VEGETABLE DUM BIRYANI.....399**  
This biryani tribute to veggies from Mughals an ideal match of six vegetable cooked through authentic Awadhi special method of biryani
- **DUM YAKHANI ZAFRANI PULAO.....325**  
Fresh mutton curry cut cooked on Dum with basmati rice in an authentic yakhani Awadhi lamb broth emulsified saffron
- **STEAMED RICE / JEERA RICE / PEAS PULAO.....249/249/275**
- **AWADHI MURGH BIRYANI.....499**  
Chicken biryani prepared closely guarded Awadhi spices
- **AWADHI GOSHT BIRYANI.....599**  
A delicacy from the Mughlai cuisine lamb cooked with rice and spice a biryani of its own distinctiveness
- **VEG HAKKA NOODLES.....299**
- **SCHEZWAN NOODLES.....299**
- **VEG FRIED RICE.....275**
- **VEG.SCHEZWAN FRIED RICE.....275**
- **CHICKEN HAKKA NOODLES.....325**
- **CHICKEN FRIED RICE.....299**
- **CHICKEN SCHEZWAN FRIED RICE.....299**

## ➤ TANDOOR KI TOKRI ➤

- **TANDOORI ROTI.....30**
- **PUNJABI MISSI ROTI.....39**
- **NAAN-E-TANAK.....60**  
Naan kneaded with milk and clarified butter packed with fennel and raisins
- **AWADHI MAWA NAAN.....90**  
Special family naan with fine ground dry fruits
- **NAAN-E-MAKKHAN.....60**
- **GARLIC NAAN.....75**
- **ROOMALI ROTI.....55**
- **KASOORI METHI PARATHA.....75**
- **AWADHI ALOO KULCHA TANDOOR SE.....99**
- **PANEER MASALA KULCHA.....99**
- **LACHCHA MIRCHI PARATHA.....55**
- **STUFFED TAWA PARATHA WITH PLAIN CURD & VEG. GREVY.....299**





## ✈ CONTINENTAL MAIN COURSE ✈

- GRILLED COTTAGE CHEESE STEAK WITH GRILLED VEG & CHIPOTLE RICE.....425
- GRILLED CHICKEN WITH PERI PERI SAUCE.....449
- BBQ CHICKEN FILLET WITH GRILLED VEG & MEXICAN RICE.....449
- CHICKEN STROGANOFF WITH HERB RICE.....449
- GRILLED CHICKEN BREAST WITH MASHROOM PEPPER SOUCE MASH POTATO & GRILLED VEG.....449
- GRILLED FISH IN LEMON BUTTER SOUCE WITH GRILLED VEG. & MASH POTATO.....549/749
- FISH N CHIPS.....549/749

## ✈ ORIENTAL MAIN COURSE ✈

- CHILLY PANEER.....399
- CHILLY MUSHROOM.....375
- ASSORTED VEG. IN HOT GARLIC SAUCE.....399
- THAI CURRY WITH STEAMED RICE (GREEN / RED) VEG. / NON-VEG.....499/599
- CHILLY CHICKEN.....449
- KUNG PAO CHICKEN.....449
- BLACK BEAN CHICKEN.....449
- CHILLY FISH.....499/749

## ✈ DESSERT ✈

- GULAB JAMUN(2 PCS).....125
- RASGULLA (2 PCS).....125
- MOONG DAL HALWA.....125
- BREAD BUTTER PUDDING.....125
- TIRAMISSU.....125
- CHOICE OF ICE CREAM (Vanilla, Chocolate, Strawberry, Butterscotch).....149
- FRESH FRUITS CREAM.....199
- LAYERED SUNDAE.....199
- SIZZLING CHOCOLATE BROWNIE WITH ICE CREAM.....225



Scan For



MENU



REVIEW



INSTAGRAM

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