



Khambir

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Rooted in comfort and crafted with care, Khambir brings together the heart of home-style cooking and the vibrancy of global influences, served with the warmth of Shimla's mountain spirit. Inspired by the joy of sharing and soulful indulgence, the menu features an array of hearty dishes, each made with fresh, thoughtfully sourced ingredients and a generous dash of warmth.

Whether you're seeking familiar favourites or something with a contemporary twist, every plate is designed to evoke a sense of belonging. The setting is inviting, the flavours are honest, and the meals feel like they're made just for you.

Come for the food, linger for the stories, and let each bite capture the quiet joy of dining in the heart of Shimla's hills.

Allergen and dietary indicators

 Vegetarian  Non- Vegetarian  Egg  Gluten- Free  Pork

 Shell Fish  Soy  Nuts  Chilli  Gluten  Dairy  Sesame  Crustaceans  Fish  Chef's Special

Prices are in Indian rupees and are exclusive of GST, with a 10% discretionary service charge.
Please let us know if you're allergic to any ingredients.

MENU

07:30AM - 10:45 PM

Breakfast 7:30 AM - 10:30 AM

- Choice Of Cereal** 🌾 🥣 170
- Choice Of Eggs** 🍳 220
Fried | Scrambled | Poached | Boiled | Akuri
- Fresh Cut Fruit** 🍏 220
- French Toast** 🍞 🥣 250
Served with chocolate sauce, maple syrup & whipped cream
- Pancake** 🥞 250
Pancakes served with fresh fruits and maple syrup
- Choice Of Omelette** 🍳 280
Plain | Masala | Cheese
- Continental Breakfast** 🍳 380
Choice Of Sliced Fruits or Juice | Bread Basket |
Choice Of Tea | Coffee | Hot Chocolate
- American Breakfast** 🍳 🌻 660
Choice Of Sliced Fruits or Juice | Choice Of Cereal |
Choice Of Eggs | Chicken Ham Or Sausage | Grilled
Tomato & Sauteed Potatoes | Choice Of Tea | Coffee |
Hot Chocolate

Indian Breakfast 7:30 AM - 10:30 AM

- Poha** 🍲 190
Light, fluffy and flavourful flattened rice
tempered with spices and peanuts
- Choice Of Paratha** 🍞 270
Aloo | Paneer | Gobi
- South Indian Selection** 🍲 290
Idli | Vada | Utthapam
- Poori Bhaji** 🍲 270
Fluffy deep-fried bread served with spiced
potato curry
- Chole Bhature** 🍲 299
Fluffy fried bread served with spicy chickpea
curry
- Chef's Special Indian Breakfast** 🍳 🌻 500
Choice Of Paratha | Poori Bhaji | Idli & Sambar |
Choice Of Tea | Coffee | Buttermilk

Salad

- Green Salad** 🥗 200
Fresh greens, cucumbers, carrots, tomatoes, and
house vinaigrette
- Greek Salad** 🥗 299
Farm fresh veggies served with olives, feta cheese,
lemon oregano and vinaigrette

- Sprout Salad** 🥗 279
Moong and black chana sprouts with onions, tomatoes,
green chillies and coriander
- Caesar Salad** 🥗 349 | 399
Ice berg lettuce, parmesan, croutons, and classic
caesar dressing
- Chicken Tikka Salad** 🥗 349
Tandoori roast chicken tossed with onion, tomato, lettuce
and Indian spices

Soup

- Clear Soup** 🍲 249 | 299
Seasonal vegetable cooked in veg stock seasoning
- Tomato & Basil Soup** 🍲 249
A classic blend of ripe tomatoes and fresh basil
- Cream Of Mushroom** 🍲 249
Rich, creamy soup of chicken broth and milk,
seasoned with herbs, served with garlic bread
- Manchow** 🍲 249 | 299
Spicy broth with soy, vinegar, and crispy noodles
- Hot & Sour** 🍲 249 | 299
A bold and tangy broth with a balance of spice
and sourness

- Cream Of Chicken** 🍲 299
Velvety blend of chicken broth and milk, seasoned
with herbs, served with garlic bread

Appetiser

- Loaded Nachos** 🍲 240
Crispy and baked tortilla chips, served with tangy
tomato salsa
- Spring Rolls** 🍲 349
Vegetable or chicken rolls served with tangy sauce
- Dahi Ke Shole** 🍲 349
Spiced hung curd stuffed in crisp-fried bread pockets
- Honey Chilli Potato** 🍲 329
Crispy fried potato tossed in spicy honey chilli sauce
- Dry Manchurian** 🍲 349 | 480
Crispy veggie balls tossed in a spicy, tangy Indo-Chinese
sauce
- Subz Seekh Kebab** 🍲 379
Minced vegetables blended with Indian spices, grilled in
tandoor

- **Paneer Pakoda** 🍷🌿 399
 Batter fried cottage cheese fritters, served with mint chutney
- **Chilli Mushrooms** 🍷🌿 499
 Mushrooms wok-tossed with soy garlic sauce
- **Barbecue Chicken Wings** 🌿 499
 Chicken wing tossed in tangy smoky sauce
- **Bhatti Ka Murg** 🌿 449 | 799
 Tandoor-roasted chicken marinated in rustic Indian spices and smoky flavors
- **Murg Malai Tikka** 🍷 499
 Tender boneless chicken cooked in a creamy curd and cheese marinade
- **Paneer Tikka** 🍷🌿 499
 Chunks of paneer marinated in spiced yogurt, grilled in tandoor
- **Drums Of Heaven** 🍷🌿 480
 Deep fried chicken drums with sweet hot garlic sauce
- **Chilli Paneer** 🍷🌿🌿 499
 Pan Asian style cottage cheese, tossed with veggies
- **Chilli Chicken** 🌿🌿 499
 All-time favourite classic spicy recipe of boneless chicken tossed with bell peppers, onions, & chillies
- **Fried Chicken** 🌿 550
 Crispy crumb-fried chicken served with cocktail sauce
- **Chicken Seekh Kabab** 🌿 549
 Finely minced chicken with spices, skewered and finished in a tandoor
- **Fish Finger** 🍷🌿🌿 649
 Crumb fried fish fillets, served with French fries and tartar sauce
- **Fish Tikka** 🌿🌿🌿 699
 Tandoori fish chunks, marinated in chef's special masala and cooked in the tandoor
- **Mutton Seekh Kabab** 🌿 699
 Finely minced mutton with spices, cooked in a tandoor

Sandwiches & Burgers

- **Burger** 🍷🌿 299
● Vegetable or chicken burger, served with cheese seasoning
- **Club Sandwich** 🍷🌿 399 | 449
● Vegetable or chicken sandwich, served with cheese
- **Tandoori Chicken Sandwich** 🍷🌿 449
 A grilled sandwich, white or brown bread with a filling of tandoor roasted chicken tikka, onions & mint mayo
- **French Sandwich** 🍷🌿 450 | 499
● Vegetable or chicken sandwich with a base of farm lettuce on classical french loaf, served with french fries
- **Ham Sandwich** 🌿 350

Street Food 4:00 PM - 10:30 PM

- **Papdi Chaat** 🍷🌿 240
 Crisp papdi layered with spiced potatoes, chutneys, and yogurt
- **Samosa** 🌿 170
 A small triangular pastry case containing spiced vegetables deep fried served with saunth chutney & mint sauce
- **Veg Puff Pastry** 🌿 170
 Veggies baked inside a puff pastry until nicely golden, Flaky and crisp on the outside
- **Dahi Bhalla** 🍷🌿 280
 Lentil dumplings in spiced yogurt, topped with chutneys
- **Chhole Bhature** 🍷🌿 275
 Fluffy fried bread served with spicy chickpea curry






















Oriental Selection

- **Noodles** 🌿🌿🌿 299 | 349 | 399
● Choice Of Noodle: Hakka | Chilli Garlic Veg | Egg | Chicken
- **Stir Fried Vegetable Bowl** 🌿🌿 399 | 499
● Chinese style tossed vegetables with hot garlic sauce
- **Manchurian Bowl** 🌿🌿🌿 399 | 499
● Vegetable dumplings tossed with onions, garlic and vegetables served with veg noodles or fried rice
- **Thai Curry** 🌿🌿 599 | 699
● A fragrant red or green curry infused with lemongrass, kaffir lime, basil, and chilli, served with your choice of vegetables and steamed rice
- **Wok Tossed Fish** 🌿🌿🌿 750
 Wok tossed fish served in hot garlic sauce

Continental Selection

- **Baked Vegetables** 🍷🌿 500
 Fresh vegetables cooked in white sauce, sprinkled upon with grated cheese
- **Fish & Chips** 🍷🌿🌿 649
 Crispy golden fish fillet served with seasoned fries & tartar sauce
- **Grilled Fish** 🌿 749
 Marinated fillet grilled to perfection, served with mashed potato and garlic sautéed vegetables
- **Grilled Chicken Breast** 550
 Grilled stuffed chicken breast, served with herbed rice, & sautéed vegetables









Pizza & Pasta

-  **Penne | Spaghetti**   449 | 549
 -  Arrabbiata | Alfredo | Tomato & Basil | Thyme Cream
-  **Margherita**   479
 - Fresh mozzarella, basil, and tomato sauce served on a thin crust pizza
-  **Farm Fresh**   499
 - Pizza loaded with fresh vegetables and cheese
-  **Grilled Barbecue Chicken**   650
 - Smoky grilled chicken, olives, pineapple and mozzarella
-  **Pepperoni**    649
 - Sliced pepperoni, jalapeños, and melted mozzarella
-  **Chicken Tikka**    689
 - Shredded chicken, peppers & melted mozzarella cheese

Main Course


-  **Aloo Gobhi**  429
 - Potato and cauliflower stir fried with ginger, red chilli, tomato and onion masala garnished with fresh coriander
-  **Dal Tadka**  450
 - Tempered yellow lentils with garlic, cumin, and onion
-  **Mix Vegetable**  490
 - Fresh Seasonal vegetables cooked in tomato gravy with Indian spices
-  **Malai Kofta**    500
 - Stuffed cottage cheese dumplings, cooked in a rich cashew nut and onion gravy
-  **Paneer Lababdar**   570
 - Soft cottage cheese in a rich, spiced tomato and cashew gravy
-  **Kadhai Paneer**   570
 - Cubes of cottage cheese and bell peppers simmered in onion & tomato gravy
-  **Dal Makhani**  570
 - Slow cooked black lentils, cooked in rich tomato gravy, cream, & butter
-  **Kadhai Murg**   599
 - Chicken cooked in Kadhai masala with onions, tomatoes and diced bell peppers
-  **Murg Khas Makhani**   599
 - Tandoor cooked chicken served in a rich creamy tomato gravy, finished with fenugreek leaves
-  **Chicken Lababdar**   650
 - Tandoor roasted chicken pieces served in a gravy with cashew nut paste and assorted spices
-  **Mutton Rogan Josh**   790
 - Traditional Kashmiri preparation with a velvety onion and tomato based gravy

Rice

-  **Steamed Rice**  279
-  **Pulao**   299 | 349 | 399
 - Jeera | Vegetable | Peas
-  **Biryani**  520 | 650 | 690
 -  Veg | Chicken | Mutton

Breads

- Tandoori Roti**   79
 - Plain | Butter
- Laccha Paratha**   129
 - Plain | Butter | Mirchi | Pudina
- Naan**   149
 - Plain | Garlic | Cheese | Butter
- Kulcha**   249
 - Plain | Aloo | Mix | Paneer | Onion

- Tawa Paratha**  150

Desserts

-  **Gulab Jamun**    249
-  **Choice Of Ice Cream**  249
-  **Shahi Tudka**  270
-  **Bowl Of Fresh Fruits**  279
-  **Caramel Custard**  320
-  **Hot Chocolate Brownie**  300
-  **Halwa**   320
 - Moong Dal | Gajar
 - Seasonal Availability
-  **Brownie With Ice Cream**  350
-  **Kunafa**  380
-  **Malai Ghevar**  380

Accompaniments

-  **Yogurt**  129
-  **Masala Papad**  140
-  **Masala Peanut**   140
-  **Raita**  159
 - Mix | Onion & Tomato | Boondi | Pineapple | Burani

Beverages

Bottled Water	79
Soda	119
Aerated Drinks	129
Diet Coke Coke Zero Coke Fanta Sprite	
Canned Juice	139
Mix Fruit Orange Pineapple Mango	
Choice Of Lassi 🥛	179
Sweet Salted	
Choice Of Butter Milk 🥛	159
Plain Masala	
Choice Of Tea 🍵	159
English Breakfast Assam Darjeeling Earl Grey Green Tea Indian Masala	
Fresh Lime	149
Water Soda	
Tonic Water	160
Ginger Ale	160
Fresh Juice	199
Choice Of Coffee ☕	189
Cappuccino Espresso Latte Americano	
Choice Of Milkshake 🥛	259
Vanilla Butterscotch Chocolate Strawberry	
Red Bull	230
Hot Chocolate 🍵	249
Bournvita	230
Cold Coffee ☕	259
Iced Tea	260
Lemon Peach	
Cold Coffee With Ice Cream ☕	279

MENU

07:30 AM - 06:00 AM (ALL DAY DINING)

Appetiser

- Grilled Sandwich** 
 Veg | Chicken | Ham 349 | 399 | 399
- Burger** 
 Veg | Non-Veg 299 | 349
- Club Sandwich**   
 Veg | Non-Veg 399 | 349
- Tandoori Chicken Sandwich**  449
- French Sandwich**  
 Veg | Non-Veg 450 | 499


Main Course

- Dal Tadka** 450
- Dal Makhani**  570
- Kadhai Paneer**  570
- Kadhai Chicken**  599

Choice Of Bread

- Tawa Roti**  50
- Tawa Paratha**   130

Choice Of Rice

- Rice** 279 | 349 | 349 | 299
Steamed | Peas Pulao | Veg Pulao | Jeera Rice
- Biryani** 
 Veg | Non-Veg 520 | 650