



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 Omlette**   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**  175
Light, fluffy and flavourful flattened rice
tempered with spices and peanuts
-  **Choice Of Paratha**  245
Aloo | Paneer | Gobi
-  **Poori Bhaji**  245
Fluffy deep-fried bread served with spiced
potato curry
-  **South Indian Selection**  265
Idli | Vada | Utthapam
-  **Chole Bhature**  275
Fluffy fried bread served with spicy chickpea
curry
-  **Chef's Special Indian Breakfast**  460
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**  280
Farm fresh veggies served with olives, feta cheese,
lemon oregano and vinaigrette

-  **Sprout Salad**  280
Moong and black chana sprouts with onions, tomatoes,
green chillies and coriander
-  **Caesar Salad**  320 | 360
 Ice berg lettuce, parmesan, croutons, and classic
caesar dressing
-  **Chicken Tikka Salad**  320
Tandoori roast chicken tossed with onion, tomato, lettuce
and Indian spices

Soup

-  **Clear Soup**  200 | 250
 Seasonal vegetable cooked in veg stock seasoning
-  **Tomato & Basil Soup**  220
A classic blend of ripe tomatoes and fresh basil
-  **Cream Of Mushroom**  220
Rich, creamy soup of chicken broth and milk,
seasoned with herbs, served with garlic bread
-  **Manchow**  220 | 250
 Spicy broth with soy, vinegar, and crispy noodles
-  **Hot & Sour**  220 | 250
 A bold and tangy broth with a balance of spice
and sourness

-  **Cream Of Chicken**  250
Velvety blend of chicken broth and milk, seasoned
with herbs, served with garlic bread

Appetiser

-  **Loaded Nachos**  220
Crispy and baked tortilla chips, served with tangy
tomato salsa
-  **Honey Chilli Potato**  320
Crispy fried potato tossed in spicy honey chilli sauce
-  **Spring Rolls**  320
Vegetable or chicken rolls served with tangy sauce
-  **Dahi Ke Shole**  350
Spiced hung curd stuffed in crisp-fried bread pockets
-  **Dry Manchurian**  350 | 450
 Crispy veggie balls tossed in a spicy, tangy Indo-Chinese
sauce
-  **Chilli Mushrooms**  380
Mushrooms wok-tossed with soy garlic sauce

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

Sandwiches & Burgers

-  **Veg Burger**   Vegetable or chicken burger with cheese and seasoning
-  **Club Sandwich**   Vegetable or chicken sandwich, served with cheese
-  **Tandoori Chicken Sandwich**   A grilled sandwich, white or brown bread with a filling of tandoor roasted chicken tikka, onions & mint mayo
-  **French Sandwich**   Vegetable or chicken sandwich with a base of farm lettuce on classical french loaf, served with french fries

380

400

450

450

450 | 800

460

480

480

480

500

500

660

660

700

Street Food 4 PM-10:30 PM

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

220

160

160

260

260

Oriental Selection

-  **Noodles**    Choice Of Noodle: Hakka | Chilli Garlic Veg | Egg | Chicken
-  **Stir Fried Vegetable Bowl**   Chinese style tossed vegetables with hot garlic sauce
-  **Manchurian Bowl**    Vegetable dumplings tossed with onions, garlic and vegetables served with veg noodles or fried rice
-  **Thai Curry**   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**    Wok tossed fish served in hot garlic sauce

300 | 300 | 380

400 | 500

400 | 500

560 | 660

700

Continental Selection

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

500

620

720

720






















320 | 350

360 | 380

380

450 | 580



Pizza & Pasta

| | |
|--|-----------|
|  Penne Spaghetti   | 460 530 |
|  Arrabbiata Alfredo Tomato & Basil Thyme Cream | |
|  Margherita   | 480 |
| Fresh mozzarella, basil, and tomato sauce served on a thin crust pizza | |
|  Farm Fresh   | 480 |
| Pizza loaded with fresh vegetables and cheese | |
|  Grilled Barbecue Chicken   | 500 |
| Smoky grilled chicken, olives, pineapple and mozzarella | |
|  Pepperoni    | 660 |
| Sliced pepperoni, jalapeños, and melted mozzarella | |
|  Chicken Tikka    | 660 |
| Shredded chicken, peppers & melted mozzarella cheese | |

Main Course

| | |
|--|-----|
|  Dal Tadka  | 400 |
| Tempered yellow lentils with garlic, cumin, and onion | |
|  Aloo Gobhi  | 400 |
| Potato and cauliflower stir fried with ginger, red chilli, tomato and onion masala garnished with fresh coriander | |
|  Mix Vegetable  | 450 |
| Fresh Seasonal vegetables cooked in tomato gravy with Indian spices | |
|  Kadhai Paneer   | 500 |
| Cubes of cottage cheese and bell peppers simmered in an onion & tomato gravy | |
|  Paneer Lababdar   | 500 |
| Soft cottage cheese in a rich, spiced tomato and cashew gravy | |
|  Malai Kofta     | 500 |
| Stuffed cottage cheese dumplings, cooked in a rich cashew nut and onion gravy | |
|  Dal Makhani  | 500 |
| Slow cooked black lentils, cooked in rich tomato gravy, cream, & butter | |
|  Chicken Lababdar   | 580 |
| Tandoor roasted chicken pieces served in a gravy with cashew nut paste and assorted spices | |
|  Murg Khas Makhani   | 580 |
| Tandoor cooked chicken served in a rich creamy tomato gravy, finished with fenugreek leaves | |
|  Kadhai Murg    | 580 |
| Chicken cooked in Kadhai masala with onions, tomatoes and diced bell peppers | |
|  Mutton Rogan Josh   | 700 |
| Traditional Kashmiri preparation with a velvety onion and tomato based gravy | |














Rice

| | |
|--|-----------------|
|  Steamed Rice  | 300 |
|  Pulao   | 300 330 330 |
| Jeera Vegetable Peas | |
|  Biryani  | 480 580 620 |
|  Veg Chicken Mutton | |

Breads

| | |
|---|-----|
|  Tandoori Roti   | 70 |
| Plain Butter | |
|  Lachha Paratha   | 130 |
| Plain Butter Mirchi Pudina | |
|  Naan   | 150 |
| Plain Garlic Cheese Butter | |
|  Kulcha   | 250 |
| Plain Aloo Mix Paneer Onion | |

Desserts

| | |
|--|-----|
|  Gulab Jamun    | 210 |
|  Choice Of Ice Cream  | 250 |
|  Halwa   | 280 |
| Moong Dal Gajar <i>Seasonal Availability</i> | |
|  Bowl Of Fresh Fruits  | 280 |
|  Hot Chocolate Brownie | 300 |
|  Brownie With Ice Cream | 320 |

Accompaniments

| | |
|--|-----|
|  Yogurt  | 130 |
|  Masala Papad  | 140 |
|  Masala Peanut   | 140 |
|  Raita  | 160 |
| Mix Onion & Tomato Boondi Pineapple Burani | |

Beverages

| | |
|---|------------|
| Bottled Water | 80 |
| Soda | 120 |
| Aerated Drinks Diet Coke Coke Zero Coke Fanta Sprite | 130 |
| Canned Juice Mix Fruit Orange Pineapple Mango | 150 |
| Choice Of Lassi 🍷 Sweet Salted | 160 |
| Choice Of Butter Milk 🍷 Plain Masala | 160 |
| Choice Of Tea 🍷 English Breakfast Assam Darjeeling Earl Grey Green Tea Indian Masala | 160 |
| Fresh Lime Water Soda | 160 |
| Tonic Water | 160 |
| Ginger Ale | 160 |
| Fresh Juice | 170 |
| Choice Of Coffee 🍷 Cappuccino Espresso Latte Americano | 190 |
| Choice Of Milkshake 🍷 Vanilla Butterscotch Chocolate Strawberry | 210 |
| Red Bull | 230 |
| Hot Chocolate 🍷 | 230 |
| Bournvita 🍷 | 230 |
| Cold Coffee | 260 |
| Iced Tea Lemon Peach | 260 |
| Cold Coffee With Ice Cream 🍷 | 280 |

MENU

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

Appetiser

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|--|---|-----------------|
| <div><div><div></div><div></div></div><div><div><div></div><div></div></div></div></div> | <div><div><div>Grilled Sandwich</div><div><div></div><div></div></div></div><div>Veg Chicken Ham</div></div> | 300 325 350 |
| <div><div><div></div><div></div></div><div><div><div></div><div></div></div></div></div> | <div><div><div>Burger</div><div><div></div><div></div></div></div><div>Veg Non-Veg</div></div> | 320 350 |
| <div><div><div></div><div></div></div><div><div><div></div><div></div></div></div></div> | <div><div><div>Club Sandwich</div><div><div></div><div></div><div></div><div></div></div></div><div>Veg Non-Veg</div></div> | 350 |
| <div><div><div></div><div></div></div><div><div><div></div><div></div></div></div></div> | <div><div><div>Tandoori Chicken Sandwich</div><div><div></div><div></div></div></div></div> | 380 |
| <div><div><div></div><div></div></div><div><div><div></div><div></div></div></div></div> | <div><div><div>French Sandwich</div><div><div></div><div></div></div></div><div>Veg Non-Veg</div></div> | 450 580 |

Main Course

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|--|-----|
| <div><div></div><div></div></div> <div>Dal Tadka</div> | 400 |
| <div><div></div><div></div></div> <div>Dal Makhani 🥛</div> | 450 |
| <div><div></div><div></div></div> <div>Kadhai Paneer 🥛</div> | 500 |
| <div><div></div><div></div></div> <div>Kadhai Chicken 🥛</div> | 650 |

Choice Of Bread

| | |
|--|-----|
| <div><div></div><div></div></div> <div>Tawa Roti 🌿</div> | 40 |
| <div><div></div><div></div></div> <div>Tawa Paratha 🌿 🥛</div> | 130 |

Choice Of Rice

| | |
|---|-----------|
| <div><div></div><div></div></div> <div>Rice</div> <div>Steamed Peas Pulao Veg Pulao Jeera Rice</div> | 200 |
| <div><div></div><div></div></div> <div>Biryani 🥛</div> <div>Veg Non-Veg</div> | 500 700 |