

blu
Deck
RESTAURANT

Taste. Relax. Repeat.

Call : 9090 39 4545

Address : Blu Water Resort at Malshej,
Tel. Junner, Dist. Pune



Menu

Beverages

Tea	59/-
Lemon Tea	59/-
Lemon Grass Tea	69/-
Hot Coffee / Black Coffee	89/-
Milk Cold / Hot	99/-
Hot Beverages Bournvita / Horlicks	149/-
Chaas	109/-
Masala Chaas	129/-
Seasonal Cut Fruits Three Varieties	179/-
Of Seasonal Fruits	
Soft Drink & Packing Water	AS PER MRP

Choice Of Dosa

Plain	149/-
Masala	179/-
Mysore	199/-
Cheese	199/-

Indian pancake made from fermented rice and lentil batter, served with chutney & sambar

Choice Of Uttapam

Tomato	149/-
Onion	159/-
Cheese	179/-
Mix	199/-

Thick, Soft South Indian Pancake Made From Fermented Rice And Lentil Batter And Served With Chutney & Sambar.

Idli	159/-
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A soft, fluffy south indian steamed cake made from Fermented rice & lentil batter, served with chutney & sambar.

Upma	149/-
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A savory maharashtrian breakfast dish made from roasted Semolina (rava) cooked with spices, vegetable, and tempered With mustard seed and curry leaves. Served with chutney.

Breakfast - 7:30AM Till 12:00PM



Pohe

149/-

"A light, nutritious indian dish made from flattened rice, cooked with spices, onion, and peanuts, served with chutney, sev, lemon and fried green chili"

Sabudana Khichidi

159/-

"Is a light, flavorful dish made from soaked tapioca pearls, peanuts, and spices, served with sweet curd."

Sabudana Vada (2 pcs)

159/-

"Is a crispy, deep-fried snack made from tapioca pearls, potato & spices, served with sweet curd"

Chole Bhature (2 pcs Bhature)

199/-

"Is a popular north indian dish consisting of spicy chickpea curry (chole) served deep- fried fluffy refined flour bread (bhature)"

Poori Bhaji (4pcs Poori) / Puri Bhaji

179/-

"Is a popular indian meal consisting of deep-fried puffed wheat flour bread (poori) served with spiced potato curry (bhaji)"

Choice Of Paratha

Aloo

179/-

Gobi

179/-

Paneer

199/-

"Served with pickle, curd & butter."

Toast (3 Slices)

139/-

Misal Pav

149/-

Vada Pav (2 pcs)

99/-

Extra Pav (1pc)

29/-

Kothimbir Vadi

169/-

Sheera

149/-

Omelette (3 Eggs)

249/-

"Scrambled / Fried / Boiled Served with potato wedges, toast, butter and preserves"

Breakfast - 7:30AM Till 12:00PM



Mocktail & Juices

Royal Blue Lagoon

279/-

Presentation Style : Served in a tall crystal hurricane glass with crushed ice, layered blue tones, lemon wheel garnish, fresh mint sprig, and elegant glass straw.

Description : A luxurious tropical refresher with citrus sparkle and ocean-inspired flavors.

Signature Virgin Mojito

279/-

Presentation Style : Served in a frosted highball glass with muddled mint, lime wedges, crystal ice cubes, and smoked mint garnish.

Description : A sophisticated cooling beverage balancing fresh mint, lime, and sparkling soda.

Tropical Sunrise Elixir

279/-

Presentation Style : Presented in a stemmed glass with orange slices, edible flowers, layered sunrise colors, and gold-rim finishing.

Description : An elegant fusion of citrus and grenadine creating a visually stunning tropical experience.

Emerald Apple Spark

279/-

Presentation Style : Served in a sleek martini glass with green apple fan garnish, dry ice effect, and sparkling soda finish.

Description : A refined sweet-tangy mocktail with crisp apple freshness and vibrant fizz.

Watermelon Velvet Cooler

279/-

Presentation Style : Served in a designer goblet with watermelon balls, mint crown garnish, and premium crushed ice.

Description : A refreshing summer delight crafted with fresh watermelon essence and subtle mint notes.

Berry Crown Sparkler

279/-

Presentation Style : Served in an elegant flute glass with mixed berries, rosemary garnish, and sparkling finish.

Description : A vibrant berry-infused sparkling mocktail with a premium fruity aroma and refreshing taste.

Fresh Juice

249/-

Watermelon / Sweet lemon / Orange / Pineapple

Cocktail Juice 289

289/-



Soup & Shorba

Cream Of Soup

Tomato	199/-
Mushroom	249/-
Broccoli	249/-
Chicken	269/-

Smooth, creamy soup made with blended ingredients.

Manchow Soup

Vegetable	249/-
Chicken	269/-

Is a spicy, tangy indo-chinese soup made with mixed vegetables, soy sauce, and garlic, garnished with crispy fried noodles

Hot & Sour Soup

Vegetable	249/-
Chicken	269/-

A spicy and tangy soup with vegetables or chicken, flavoured with soy sauce, vinegar, and spices.

Sweet Corn Soup

Vegetable	199/-
Chicken	249/-

Sweet corn soup is a mildly sweet soup made with corn, vegetables, and seasonings

Lemon & Coriander Soup	199/-
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Is a light, tangy, and aromatic soup made with fresh vegetables, lemon juice, and coriander, offering a refreshing and healthy flavour.

Tomato Dhaniya Shorba	199/-
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Is a light, tangy, and aromatic soup made with fresh vegetables, lemon juice, and coriander, offering a refreshing and healthy flavour.

Note: all Soups served with garlic bread slice Kindly allow our chefs 25-30 minutes to prepare your order / Please inform us in advance about any food allergies



Blu Water Special

Murgh, Neembu Aur Dhaniye Ka Shorba

269/-

A light and tangy chicken broth infused with fresh coriander and a hint of lemon

Gosht Shorba

269/-

A rich and flavorful soup made with tender mutton, slow-cooked in aromatic spices.

Salad And Chaats

Green Salad

199/-

Slices of cucumber, carrot, tomato and onion

Greek Salad

229/-

A fresh and vibrant Mediterranean salad made with tomatoes, cucumbers, olives, onions, and feta cheese, dressed in olive oil

Waldorf Salad

249/-

A classic salad made with apples, celery, cherry, and walnuts tossed in a creamy mayonnaise dressing

Kanda Kothmbir Salad

179/-

A traditional Maharashtrian salad made with finely chopped onions, coriander, and spices, often tempered with mustard seeds.

Pachadi Salad

179/-

A refreshing yogurt-based salad from Maharashtra, made with seasonal vegetables, crushed peanuts and tempered with mustard seeds and curry leaves

Chatpata Fruits & Veggies Salad

229/-

A tangy and spicy mix of fresh fruits and vegetables tossed in zesty Indian spices

Classic Caesar Salad Vegetable

229/-

Is a spree classic salad made with iceberg lettuce, creamy caesar dressing, croutons, and parmesan cheese

Classic Caesar Salad Chicken

249/-

Is a spree classic salad made with iceberg lettuce, creamy caesar dressing, croutons, and parmesan cheese



Aloo Sev Chaat

179/-

A spicy and tangy street-style snack made with boiled potatoes, chopped tomato, crunchy sev, chutneys, and Indian spices

Peanut Masala Chaat

229/-

A zesty and crunchy chaat made with roasted peanuts, onions, tomatoes, and a dash of lemon and spices

Dahi Papdi Chaat

229/-

Crisp papdi, chilled yogurt, chutneys, and spices for a sweet, tangy, and crunchy bite

Chana Chaat

229/-

A protein-rich, tangy chaat made with boiled chickpeas, fresh vegetables, and a blend of Tit-Bits And Yoghurt

Cheese Chilli Toast

249/-

Is a spicy and cheesy open-faced toast topped with melted cheese, green chillies, and flavourful seasonings.

Cheese Poppers

249/-

Crispy, bite-sized snacks filled with gooey, melted cheese and lightly spiced for a delicious crunch.

Paneer Pakoda

249/-

Is a popular Indian snack made by deep-frying spiced paneer cubes coated in gram flour batter until golden and crispy, served with mint chutney

Mix Vegetable Pakoda

229/-

Is a crunchy Indian fritters made with assorted vegetables coated in spiced gram flour batter and deep-fried to perfection, served with mint chutney

Chana Garlic Fry

229/-

Is a flavourful snack made with crispy chickpeas tossed in aromatic garlic and spices for a bold, savoury taste.

Kindly allow our chefs 25-30 minutes to prepare your order / Please inform us in advance about any food allergies



French Fries

French Fries Plain	189/-
French Fries Peri Peri	199/-
Potato Wedges Plain	199/-
Potato Wedges Peri Peri	209/-

Papad

Roasted (1 PCS)	49/-
Fried (1 PCS)	59/-
Masala Papad (1 PCS)	129/-
Khichiya Papad Fried (1 PCS)	129/-
Nachani Fried Papad	129/-
Khichiya Masala Papad (1 PCS)	149/-
Nachani Masala Papad	149/-
Plain Curd	99/-
Raita (Mix Vegetable / Pineapple / Boondi / Pudhina)	129/-

Starters Vegetarian

Choice Of Paneer Tikka	389/-
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Teekha Lal / Malai / Hariyali / Banjara/Aachari

Bharwan Dhingri (Mushroom)	379/-
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Is a flavourful dish of button mushrooms stuffed with spiced fillings, cooked in tandoor to perfection

Tandoori Vegetable	349/-
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Is a smoky, flavourful dish of assorted vegetables marinated in spiced yogurt and grilled in a tandoor

Papadi Seekh Kebab	349/-
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Is a unique fusion appetizer featuring spiced minced vegetable layered on crispy papadi and grilled to achieve a smoky, charred finish

Suran Tikki	299/-
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Is a savory Indian patty made from elephant foot yam (suran), spices, and herbs, typically shallow-fried until crisp

Arbi Chatpata	299/-
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Is a tangy and spicy Indian dish made from taro root (arbi), tossed with bold spices

Kothambir Bhajiya	199/-
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Is a crispy Maharashtrian fritter made with fresh coriander leaves, gram flour, and spices, deep-fried to perfection



Non Vegetarian

Tandoori Jhinga

699/-

Is a succulent dish of prawns marinated in spiced yogurt and grilled in a tandoor for a smoky

Jhinga Koliwada

699/-

Is a crispy, deep-fried prawn dish from coastal Maharashtra, marinated in spicy batter for a bold and tangy flavour

Surmai Tawa Fry

as per size

Is a coastal delicacy featuring Fish marinated in spicy masala and shallow-fried on a tawa for a crisp, flavourful crust.

Fish Koliwada

Pamphlet

699/-

Rawas

499/-

Basa

399/-

Is a spicy, deep-fried fish dish from Mumbai's Koli fishing community, known for its crispy coating and bold coastal flavours

Tandoori fish

Pamphlet

699/-

Rawas

599/-

Basa

499/-

Is a yogurt and spice-marinated fish grilled in a tandoor, delivering smoky, and flavourful bites

Mutton

Mutton Ghee Roast / Sukka / Tawa

699/-

Namkeen Gosht (our special)

699/-

Is a mildly spiced, salt-based mutton dish known for its rich, meaty flavour and minimal use of masalas

Mutton Boti Kebab

699/-

Is a succulent, spiced kebab made from marinated mutton chunks grilled to smoky, tender perfection

Lasooni Fry Murgh

499/-

Is a crunchy, deep-fried chicken dish infused with bold garlic flavours and crispy coating for a spicy, savoury bite

Bhuna Sukka Murgh

499/-

Is a dry-style chicken dish slow-cooked with aromatic spices until richly coated and intensely flavourful

Maratha Murgh Tikka

499/-

Is a spicy and robust chicken tikka marinated in traditional Maharashtrian spices (techa) and grilled for a bold, smoky flavour



Murgh Rojali Kebab 699/-

Murgh Tikka Angara/ Reshmi/ Pahadi/ Banjara 499/-

Is a rich and indulgent chicken kebab stuffed with spiced mince, marinated in creamy masala, and grilled to a succulent finish

Tangadi Kebab (2pcs) 499/-

Is a popular tandoori delicacy featuring marinated chicken drumsticks grilled to juicy, smoky perfection

Ande Ka Swad 299/-

Tawa / Pakora / Barlelai

Main course (Vegetarian) Maharashtrian Special

Methi Pitla 299/-

Is a savoury Maharashtrian dish made with fenugreek leaves, gram flour, and spices, cooked into a thick, flavourful gravy

Bharli Vangi 299/-

Is a traditional Maharashtrian dish where eggplant (brinjal) is stuffed with a spiced coconut mixture and cooked until tender

Suran Bhaji (Dry / Curry) 299/-

Is a dish made from elephant foot yam (suran), cooked with spices and herbs, it's known for its unique texture and earthy flavour

Khandeshi Sev Bhaji 299/-

Is a spicy and tangy dish from the Khandesh region, made with sev (crispy chickpea noodles) and a flavourful mix of spices and vegetables

Kolhapuri Korma 299/-

Is a spicy and flavourful curry made with mixed vegetables simmered in a bold Kolhapuri-style masala rich in aromatic spices

Zhunka 299/-

Is a rustic Maharashtrian dish made from gram flour (besan) cooked with onions, spices, and herbs, served as a dry, flavourful accompaniment to bhakri



Main Course (Non-Vegetarian)

Maharashtrian Special

Jhinga Curry (Prawns)	699/-
Surmai Curry (Mackerel)	599/-
Katla Curry (Catla-Local Fish)	349/-
Malwani / Maratha / Tawa Fry (Dry)	

Matka Mutton (Half/Full)	899 / 1499/-
Is a traditional dish where marinated mutton is slow-cooked in an earthen pot, infusing it with deep, earthy flavors and robust spices	

Mutton Kala Masala	599/-
Is a bold and spicy Maharashtrian dish made with tender mutton cooked in a dark, roasted spice blend for a rich, smoky flavour	

Saoji Mutton	599/-
Is a spicy and flavorful Maharashtrian mutton curry known for its bold use of aromatic spices and fiery heat	

Matka Chicken (Half/Full)	699 / 1099/-
Is a traditional rustic dish where marinated chicken is slow-cooked in an earthen pot, infusing it with deep, earthy . flavors and aromatic spice	

Murgh Kala Masala	549/-
Is a rich, spicy chicken dish cooked with a dark, aromatic masala made from roasted spices, giving it a smoky and intense flavour	

Bhajka Murgh Masala	549/-
Is a spicy chicken curry where marinated chicken is first fried and then simmered in a flavorful, aromatic masala gravy	

Saoji Murgh	549/-
Is a fiery and aromatic chicken curry from the Nagpur region, known for its bold, spicy flavors and rich, fragrant gravy	

Malwani Anda Curry	259/-
Is a coastal-style egg curry from Malwan, featuring boiled eggs simmered in a fiery, coconut-based gravy infused with bold Malwani spices	

Maratha Anda Curry	259/-
Is a spicy Maharashtrian egg curry made with boiled eggs simmered in a robust onion-coconut gravy flavoured with traditional Maratha spices	



Vegetarian Main Course

North Indian

Paneer Aap Ki Pasand

379/-

Kadai / Palak / Makhani / Banjara / Do Pyaza

Dhingri Aap Ki Pasand (Mushroom)

379/-

Bharwan / Kaju Muttar / Hara Pyaaz

Bhindi Aap Ki Pasand

279/-

Do Pyaza / Kadai / Masala / Kurkure

Gobi Aap Ki Pasand

279/-

Baigan Aap Ki Pasand

279/-

Bharta / Masala / Aloo

Aloo Aap Ki Pasand

279/-

Jeera / Methi / Gobi / Muttar / Dum / Lasuniya

Subji Aap Ki Pasand

279/-

korma / Jalfrezi / Kadai / Handi / Makhanwala

Is a customized dish prepared in your choice of flavourful indian styles and masala

Non - Vegetarian Main Course

Mutton Rogan Josh

699/-

Is a classic Kashmiri curry featuring tender mutton simmered in a rich, aromatic gravy of yogurt, spices, and red chilies.

Mutton Handi (For 2 People)

899/-

Mutton Handi (For 4 People)

1499/-

Is a flavorful, slow-cooked mutton curry prepared in a traditional clay pot, enriched with spices and a creamy gravy.

Murgh Mirchi Ka Salan

599/-

Is a dry, slow-cooked mutton dish where meat is sautéed with robust spices until deeply browned and richly flavored

Methi Murgh

599/-

Is a flavorful chicken curry cooked with fresh fenugreek leaves & spices, offering a unique blend of earthy & aromatic tastes

Murgh Dhaniya Walla

599/-

Is a fragrant chicken curry made with fresh coriander leaves and spices, delivering a vibrant, herbaceous flavor

Murgh Andhra Curry

599 /-

Is a fiery and flavorful South Indian chicken dish made with bold spices, curry leaves, and a punch of red chilies



Murgh Butter Masala

599/-

Is a rich and creamy North Indian curry featuring tender chicken cooked in a buttery tomato-based gravy with mild spices

Murgh Chettinad

599/-

Is a spicy South Indian curry made with roasted spices, coconut, and curry leaves, known for its bold and fiery flavors

Murgh Amritsari Masala

599/-

Is a spicy, tangy chicken dish marinated in a blend of yogurt and traditional Amritsari spices, cooked to crispy perfection

Murgh Handi (For 2 People)

699/-

Murgh Handi (For 4 People)

1099/-

Is a rich and aromatic chicken curry slow-cooked in a traditional clay pot with spices and creamy gravy

Dal And Kadhi

Dal Makhani

329/-

Is a rich and creamy North Indian dish made with slow-cooked whole black lentils and kidney beans in a buttery, tomato-based gravy with aromatic spices

Dal Tadka

259/-

Is a flavourful Indian lentil dish made with yellow lentils (toor dal) cooked and tempered with ghee, garlic, cumin, and spices for an aromatic finish.

Dal Fry

249/-

Is a popular Indian dish made with lentils cooked to a smooth consistency and tempered with ghee, onions, tomatoes, and aromatic spices for a rich flavour

Lasooni Dal Palak

279/-

Is a comforting lentil curry cooked with fresh spinach and infused with the bold aroma of garlic

Kadhi

299/-

Gujarati / Marwari / Maharashtrian / Punjabi



Rice Vegetarian

Phodnicha Bhaat

299/-

Is a simple Maharashtrian tempered rice dish cooked with mustard seeds, green chilies, and curry leaves for a flavorful, aromatic meal

Varan Bhaat

449/-

Is a comforting Maharashtrian meal of simple, spiced yellow lentil (varan) served with Indrayni rice (bhaat)

Flavoured Rice

299/-

Jeera / Pudhina / Onion / Peas / Lemon

Curd Rice

299/-

Is a comforting lentil curry cooked with fresh spinach and infused with the bold aroma of garlic

Dal Khichdi Plain

299/-

Dal Khichdi Masala

329/-

Vegetable Dum Biryani

449/-

Is a fragrant, slow-cooked rice dish layered with marinated vegetables and aromatic spices, sealed to lock in rich flavors

Rice Non Vegetarian

Jhinga Dum Biryani

699/-

Is a flavorful, slow-cooked rice dish layered with spiced prawns and fragrant basmati rice, infused with aromatic herbs and saffron

Mutton Dum Biryani

699/-

Is a rich, aromatic rice dish made with tender marinated mutton and fragrant basmati rice, slow-cooked to perfection in sealed layers

Hyderabadi Mutton Dum Biryani

699/-

Is a regal, spicy rice dish made with marinated mutton and aromatic basmati rice, slow-cooked in traditional dum style for bold, layered flavours.

Mutton Pulao

599/-

Is a mildly spiced rice dish cooked with tender mutton, whole spices, and fragrant basmati rice for a subtle yet flavourful meal

Murgh Dum Biryani

599/-

Is a flavourful, layered rice dish made with marinated chicken and aromatic spices, slow-cooked in the dum style for rich, sealed-in flavours



Hyderabadi Murgh Biryani

599/-

Is a spicy and aromatic biryani made with marinated chicken and basmati rice, slow-cooked together in traditional dum style for deep, layered flavours

Murgh Pulao

449/-

Is a mildly spiced rice dish cooked with tender chicken, whole spices, and fragrant basmati rice for a light yet flavourful meal

Egg Biryani

349/-

Is a fragrant rice dish layered with spiced boiled eggs, basmati rice, and aromatic herbs, cooked together for a rich and satisfying flavour

Indian Breads

Chapati

49/-

Bhakari Jawar / Rice / Bajra

69/-

Tandoori Roti Plain

49/-

Tandoori Roti Butter

69/-

Plain Kulcha

89/-

Butter Kulcha

99/-

Cheese Kulcha

129/-

Laccha Paratha Plain

99/-

Laccha Paratha Butter

109/-

Plain Naan

79/-

Butter Naan

99/-

Garlic Naan

129/-

Cheese Naan

149/-

Chilli Cheese Garlic Naan

279/-



Oriental Cuisine Starters

Vegetarian

Paneer

399/-

Chili / Salt & Pepper / Schezwan / Manchurian

Is a flavourful Indo-Chinese starter prepared in your choice of bold and spicy styles

Mushroom

399/-

Chili / Salt & Pepper / Schezwan / Manchurian

Is a tasty Indo-Chinese dish made with mushrooms tossed in your preferred spicy and savoury sauce

Cauliflower

349/-

Chili / Salt & Pepper / Schezwan / Manchurian

Is a crispy Indo-Chinese dish prepared in your choice of bold, flavourful sauces

Babycorn

349/-

Chili / Salt & Pepper / Schezwan / Manchurian

Is a crunchy Indo-Chinese appetizer tossed in your choice of zesty and flavourful sauces

Vegetable Salt & Pepper

349/-

Is a crispy stir-fried mix of vegetables tossed with aromatic spices, black pepper, and garlic for a savoury kick

Honey Chili Potato

349/-

Is a popular Indo-Chinese snack featuring crispy potato fingers tossed in a sweet and spicy honey-chili glaze

Vegetable Spring Roll

379/-

Is a crispy fried roll stuffed with a savoury mix of spiced vegetables, served with tangy dipping sauce.



Oriental Cuisine Starters

Non Vegetarian

Prawns

699/-

Batter / Chili / Garlic

Succulent prawns prepared in your choice of crispy coating or tossed in bold, flavourful sauces

Fish (Basa)

379/-

Honey Mustard / Chili / Garlic

Is a delicious preparation of fish fillets tossed in your choice of sweet-tangy, spicy, or garlicky sauce

Chicken

399/-

Chili / Manchurian / Schezwan / Honey Mustard / 65

Indo-Chinese favourite prepared in your preferred spicy, tangy, or fiery style

Spicy Chicken Wings

399/-

Juicy wings tossed in a bold, fiery sauce for a perfect kick of heat

Crispy Chili Chicken

399/-

Crunchy fried chicken tossed in a spicy, tangy chili sauce with peppers and onions

Chicken Lollipop

399/-

Frenched chicken wings marinated, deep-fried, and served with spicy Schezwan sauce

Chicken Spring Roll

399/-

Crisp golden rolls stuffed with savoury spiced chicken and crunchy vegetables



Main Course Vegetarian

Paneer

399/-

Choice of Sauce - Soya Chili / Hot Garlic / Hunan / Black Bean
Cottage cheese tossed in your choice of bold sauce for a flavourful Indo-Chinese twist

Mushroom

399/-

Choice of Sauce - Soya Chili / Hot Garlic / Hunan / Black Bean
Tender mushrooms cooked in your choice of sauce for a rich, umami-packed experience

Cauliflower

349/-

Choice of Sauce - Soya Chili / Hot Garlic / Hunan / Black Bean
Crispy florets tossed in your choice of sauce for a spicy and flavourful bite

Baby Corn

349/-

Choice of Sauce - Soya Chili / Hot Garlic / Hunan / Black Bean
Crunchy baby corn sautéed in your choice of sauce for a delicious Indo-Chinese flair

Vegetables Balls

349/-

Manchurian / Hot Garlic / Hunan / Black Bean
Crisp vegetable patties served in your choice of sauce for a tasty Indo-Chinese treat

Main Course Non Vegetarian

Prawns

699/-

Choice of Sauce -
Manchurian / Chili / Schezwan / Hot Garlic / Hunan / Black Bean
Succulent prawns cooked in your choice of sauce for a flavourful seafood delight

Fish

399/-

Choice of Sauce -
Manchurian / Chili / Schezwan / Hot Garlic / Hunan / Black Bean
lightly fried fish tossed in your choice of sauce for a zesty, savoury experience

Chicken

459/-

Choice of Sauce -
Manchurian / Chili / Schezwan / Hot Garlic / Hunan / Black Bean
Tender chicken cooked in your choice of sauce for a flavourful Indo-Chinese favourite



Rice

Veg Fried Regular	299/-
Veg Schezwan Fried Rice	349/-
Burnt Garlic Fried Rice	299/-
Egg Fried Rice	329/-
Chicken Fried Rice	349/-
Veg Triple Schezwan Fried Rice	449/-
Checkn Triple Schezwan Fried Rice	499/-
Mix Seafood Fried Rice	549/-

Noodles

Veg Noodles	299/-
Veg Schezwan Noodles	349/-
Burnt Garlic Noodles	299/-
Egg Noodles	329/-
Chicken Noodles	349/-
Chicken Schezwan Noodles	399/-
Mix Seafood Noodles	549/-

Thai Curry

Green / Red Vegetable	399/-
Chicken	599/-
Fish	599/-
Prawns	699/-

Served with steamed rice.



Desserts

Blueberry Cheese Cake

479/-

Our confectionary delicacy of a cheesy blend with blueberry, cream and sweetening.

Lemon Cheese cake

429/-

Creamy and rich, this Lemon Cheese cake has a cookie crust and is topped with a tart lemon curd.

Banana Crostata

329/-

Crispy crunchy Crostata filled with banana, Nutella and cream.

Mousse

229/-

Chocolate / Strawberry

Gulab Jamun

199 / 249/-

Without Ice-cream / With Ice-cream

Seviyan Kheer

179/-

Halwa

229/-

Moong Dal / Doodhi / Gajar (seasonal)

Choice of Ice Cream (2 Scoops)

159/-

Vanilla / Chocolate / Strawberry / Butterscotch

Celebration Cakes (Eggless)

Half Kg / One Kg

699 / 999/-

Chocolate Butter cream / Strawberry / Fresh Pineapple
Black Forest / Red velvet



Blu Deck Lake View Contiental Vegetarian

Bruschetta (T.O.B)

Sliced Home Mage Garlic Loaf,Topped With Tomato , Onion And Olive Soaked Basil Sprinkled With Cheese.

279/-

Mexican Nachos

Nachos Served With Mexican Salsa, Cheese Dip ,Sour Cream.

299/-

Fried Mushroom & Cheese Dumplings

Chopped Fresh Mushrooms, Cottage Cheese, Processed Cheese, Fresh Herbs Seasoned And Crumb Fried.

349/-

Corn Capsicum Dynamite

Blanched American Corn, Bell Pepper, Grated Potato With Seasoning And Chili Flakes, Served With Mayonnaise.

349/-

Jalapeno Cheese Poppers

Internationally Known Dish, Crispy Crumbly Fried Jalapenos Served With Cocktail Dip. 350

299/-

Classic Tacos

Taco Shell Layered With Lettuce, Salsa, Corn, Baked Beans & Cheese To Serve With Tahini. 350

349/-

Blu Deck Lake View Continental Non Vegetarian

Butter Garlic Prawns

(Medium size as per availability)

Pan Tossed Prawns With Garlic Butter And Herb.

699/-

Gojong Fish Finger With Cocktail Sauce

Paprika Spiced Crumb Fried Fish Fingers.

399/-

Honey Glazed Chicken Fritters

Barbeques Sliced Chicken Crumb Fried, Served With Tomato Ketchup.

499/-

Chicken Nuggets

Barbeques Sliced Chicken Crumb Fried, Served With Tomato Ketchup.

499/-

Frosty Chicken

Kasundi Marinated Chicken Fingers Served Crispy And Crumbly.

499/-



Burger

Veg & Cheese Burger

449/-

Slices Of Veggies, Iceberg Lettuce And Mayonnaise Dressing With Veg Pattie Between Freshly Cut Burger Bun Topp Cheese. Served With Mustard Sauce And Tomato Ketchup.

Chicken & Cheese Burger

549/-

Chicken Pattie And Fried Egg Put Between Freshly Cut Burger Bun With Added Mayonnaise Dressing & Cheese Topped, Served With Fries, Mustard Sauce And Tomato Ketchup.

Sandwiches

Classic Veg Sandwich

299/-

Homemade Wheat Bread Slices Layered With Mayonnaise, Slices Of Farm Veggies, Cheese.

Classic Veg & Cheese Grilled Sandwich

399/-

Homemade Wheat Bread Slices Layered With Mayonnaise, Slices Of Farm Veggies, Cheese & Grilled.

Chicken Sandwich

399/-

Homemade Wheat Bread Slices Layered With Chicken, Mayonnaise, Red Onion, Cheese.

Chicken & Cheese Grilled Sandwich

499/-

Homemade Wheat Bread Slices Layered With Chicken, Mayonnaise, Red Onion, Cheese & Grilled.

Pull Apart Chili Cheese Loaf Bread

499/-

Make It As Per Your Spice Level.

Barbeque Pulled Chicken In Loaf Bread

499/-

Shredded Chicken Cooked In BBQ Sauce With Lettuce.

Panini Bread Veg & Cheese Sandwich

499/-

Panini Bread Stuffed With Veggies And Cheese, Partly Grilled And Served

Panini Bread Chicken & Slaw Sandwich

599/-

Shredded Chicken & Coleslaw, Cheese Been Served In Panini Bread , Grilled To Serve



Homemade Pizza

Classic Margherita

Pizza Made With Tomato Concasse And Basil.

449/-

Farmars Choice

Topped With Malshej Farm Fresh Vegetables & Parmesan Cheese.

499/-

Spicy Nona Pizza

Roasted Eggplant, Spicy Thecha, Fresh Basil & Curd.

509/-

Cajun Chicken

Pizza Topped With Cajun Spice & Cheese.

599/-

Pasta And Spaghetti

Penne Crème Au Funghi

Penne Pasta Cooked In Creamy Mushroom Cheese Sauce.

499/-

Veg Pasta In Choice Of Sauce

Creamy Cheese / Napolitan / Arrabiata / Contadina / Basil Pesto.

499/-

Spaghetti Veg Anglio E Olio

Spaghetti Tossed With Olive Oil, Garlic, Dried Red Chillies, Parsley And Parmesan Cheese.

499/-

Chicken Pasta In Choice Of Sauce

Creamy Cheese / Arrabiata / Contadina / Basil Pesto / Alfredo

599/-

Maggi

Plain

179/-

Masala

199/-

Egg

249/-

Chicken

299/-





Please Note

Kindly allow our chefs 25-30 minutes to prepare your order / Please inform us in advance about any food allergies

1. Specialities are subject to availability.
2. All items are prepared in refined oil
3. Price are subject to changes without notice
4. Regret: we do not entertained order cancellation
5. Any items served out of the menu shall have its own price which will be determined by the management
6. Outside eatables are not allowed
7. We accept all credit cards
8. Please take care of your belongings.
9. Management are not responsible for any loss or theft of your belongings.
10. Images in this menu has been used for illustration purpose only
11. GST as per govt.rules
12. Terms & conditions apply

Disclaimer

The characters designing, names & portrayed in this Menu is for food promotion only, any similarity to The name, designs, character & write ups is entirely coincidental and unintentional. Every effort is made to ensure that the information Provide on this food menu is accurate and up to date, but no legal responsibility is accepted for any errors Omissions or misleading statements.

This restaurant premises under C.C.T. V surveillance

Thank You Visit Again !



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