

1947®

fine indian cuisine



MENU



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WHERE BONDS ARE FORGED
&
MEMORIES FLOURISH...



SOME OF LIFE'S MOST CHERISHED MEMORIES ARE BORN AROUND THE DINING TABLE, THROUGH UNINHIBITED LAUGHTER, HEARTFELT CONVERSATIONS AND COMFORTABLE SILENCES. GREAT MEALS ARE THE GATEWAY TO EVERLASTING BONDS. AT 1947 RESTAURANT, GET READY TO BE MESMERIZED BY RICH INDIAN CUISINES THAT ARE A PERFECT SYMPHONY OF TASTE AND CAMARADERIE. INDULGE IN AN ARRAY OF DELECTABLE PURE VEGETARIAN DELIGHTS - WHERE FOOD TRANSCENDS MERE NOURISHMENT AND BECOMES A DELIGHTFUL CELEBRATION OF LIFE ITSELF.

TO GOOD FOOD & GOOD TIMES

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SUMMER SIPPERS

MINT REFRESHER - ₹ 139.00

Zesty lemon, hint of sweetness & a pinch of rock salt blended with garden-fresh mint

SHARBATI JEERA - ₹ 139.00

The perfect allure of hand-picked mint leaves, roasted cumin seeds, and a perfect sprinkle of rock salt

REFRESHING PUDINA DELIGHT - ₹ 169.00

Farm-grown mint leaves & a squash of tangy lemon gently stirred with fresh mint

SUMMER MANGONADE - ₹ 169.00

Where garden-plucked green mangoes are blended with farm-fresh mint & aromatic cumin seeds

LEMON SODA POP - ₹ 149.00

Farm-curated lemons punched with a sprinkle of sugar & a pinch of rock salt

ANARAS-E-SHIKANJI - ₹ 149.00

Pineapple lemonade enhanced by the earthy allure of roasted cumin and a pinch of black salt

CLASSIC LASSI LUSH - ₹ 179.00

Straight from Punjab- a drink made with thickened flavoured yoghurt served with a sprinkle of sugar or a pinch of rock salt

BUTTERMILK DELIGHT - ₹ 169.00

Indian version of buttermilk made from thick & creamy yoghurt blended with aesthetic seasoning

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FRUIT RASIYA - ₹169.00

*Freshly extracted juices from nature's bounty, where each sip carries
the pure, revitalizing energy of sun-ripened fruits
(Sweet Lime/Watermelon/Pineapple)*

FREEZY THANDAI / ICY ALMOND BLISS - ₹ 249.00

*Indian's favourite refreshing drink made with pure milk and a medley of almonds,
cashews, poppy seeds, and melon seeds*

MANGO YOGHURT SIP - ₹179.00

*A smooth and creamy yogurt drink with sweet and ripe mangoes
and a hint of cardamom*

KALAKHATTA - ₹169.00

Made from jamun and mix of black salt along with a dash of spice.

CARBONATED BEVERAGE - ₹ 69.00

Soft drink of your choice

MINERAL WATER - MRP

The ideal choice for health-conscious individuals

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SOUP DELIGHTS

SPICY SIZZLY CORN SOUP - ₹ 219.00

Thick oriental soup made with the perfect fusion of chopped basil, farm-fresh corn & corn cream

SUN-KISSED TOMATO SOUP - ₹ 209.00

Delectable preparation made with hand-picked juicy tomatoes tempered with butter & authentic Desi Masala

TOMATO CHEDDAR SOUP - ₹ 219.00

Farm-picked succulent tomato broth & cheese tempered with thick butter

TOMATO BASIL SOUP - ₹ 219.00

Exquisite Italian Soup prepared with nourishing Italian herbs blended with an aromatic flavour of basil

GOLDEN CORN SOUP - ₹ 219.00

Velvety thick soup made with the perfect mixture of boiled corn, fresh vegetables, corn pepper and salt

SPICY TANGO SOUP (HOT & SOUR) - ₹ 219.00

Perfect amalgamation of spice-n-tang In thick mixer of julian vegetables, bamboo shoots & mushrooms

SOUPY MANCHOW MANIA - ₹ 199.00

Hot-n-spicy Indo-Chinese delicacy made with chopped vegetables, mushrooms & bamboo shoots

LEMONY CORIANDER SOUP - ₹ 219.00

Tantalizing preparation made with zesty lime & fragrant corianders

CREAMY BROCCOLI HERB CHOWDER - ₹ 249.00

Comforting soup made with broccoli florets cooked in a milk-based broth with herbs butter served with focaccia bread



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TASTE FEASERS

PAPAD ROAST - ₹ 59.00

Crispy papad, perfectly roasted & garnished with the perfect amount of farm-grown indian spices

HI FRY PAPAD - ₹ 59.00

Crunchy papad, deep fried in pure oil & served with a pinch of salt-n-spices

MASALE DAR PAPAD - ₹ 99.00

Pan-fried papad, garnished with finely chopped tomatoes, onions & coriander, served with the twist of Indian chaat masala

HINDUSTHANI PANEER TIKKI - ₹ 389.00

Succulent cottage cheese marinated with Kashmiri chilly & thick creamy yoghurt curated in tandoori style

MALAI PAMPERED PANEER - ₹ 389.00

Spongy cottage cheese marinated with rich cashew nut & fresh cream and cooked in tandoor

PANEER C/O PESHAWAR - ₹ 389.00

Tastefully creamy malai paneer marinated in thick white yoghurt, flavoured with ajwain and cooked on a char grill

SHOLEY PANEER TIKKA - ₹ 399.00

Where luscious chunky pieces of paneer are stuffed with specially curated cheese & marinated in tastefully authentic Indian spices

CHILLY PANEER (SPICY) - ₹ 389.00

An enchanting preparation of fine diced cottage cheese, batter fried with spicy green chilly, capsicum and soy sauce

EDGY VEGGIE SCHEZWAN WITH PANEER - ₹ 389.00

Farm grown veggies of your choice prepared in a spice n sour sauce made of Red Chilli Paste, Ginger, Garlic, Chilly Sauce & Tomato Sauce

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MASALA-E-MANCHURIAN WITH - PANEER - ₹ 389.00

A sweet-spicy-tangy preparation prepared with manchurian sauce & any fresh vegetable of your choice. (Paneer)

SALT-N-PEPPER SABZI WITH PANEER - ₹ 389.00

A 'chatpata' preparation with crispy deep fried fresh veggies of your choice are tossed with the pinch in punch of salt-n-pepper (Paneer)

HYDERABADI GREEN TANDOOR BABY CORN - ₹ 389.00

Where sappy baby corns are marinated with farm-fresh mint, thick yoghurt & special Indian spices, roasted in tandoor

TANDOORI BHUTTA - ₹ 389.00

Hand picked baby corn marinated with thick creamy hung curd & pure Indian spices and grilled in tandoor

SPICY CORN SEEKH - ₹ 369.00

The regal clay-oven preparation cooked with juicy corn, garden fresh vegetables & the perfect pinch of Indian spices

TILLI MILLI MAKAI - ₹ 389.00

Tangy delicacy made with sweet-n-succulent baby corn, enhanced with Indian spices & blended with sesame seeds

EDGY VEGGIE SCHEZWAN - ₹ 389.00

Farm-grown veggies of your choice prepared in a spice-n-sour sauce made of Red Chilli Paste, Ginger, Garlic, Chilly Sauce & Tomato Sauce (Veg Ball/Cauliflower/Mushroom/Baby Corn)

MASALA-E-MANCHURIAN - ₹ 389.00

A sweet-spicy-tangy preparation prepared with manchurian sauce & any fresh vegetable of your choice. (Mix Veg/Cauliflower/Baby Corn/Mushroom)

SALT-N-PEPPER SABZI - ₹ 389.00

A 'chatpata' preparation with crispy deep fried fresh veggies of your choice are tossed with the pinch-n-punch of salt-n-pepper (Mix Veg Cauliflower/Baby Corn/Mushroom)

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CHEESY JALAPENO PEPPER POP - ₹ 389.00

*Cheesy and crunchy snack made with corn, cheese, jalapeno,
and three types of peppers*

HONEY CHILI CRISPY POTATO - ₹ 389.00

*Potatoes coated in a cornflour batter and deep-fried until crisp, tossed in
a honey chili sauce and garnished with sesame seeds and spring onions*

POTATO PARADISE - ₹ 369.00

*An alluring composition of succulent baby potatoes marinated with thick hang curd
& a punch of Indian Spices; cooked in a clay oven*

SALT-N-PEPPER CRISPY ALOO - ₹ 369.00

*Delightful preparation made with garden-picked potatoes, shredded, deep fried
and tossed with a pinch of salt-n-pepper*

CRISPY POTATO STICKS - ₹ 269.00

Potatoes cut into thin strips and deep-fried until crisp (Plain/Peri Peri)

VEGGIE STUFFED SPRING ROLL - ₹ 389.00

*An alluring deep fried roll stuffed with the goodness of shredded
freshly-harvested assortment of veggies*

CHEESY BROCCOLI EUPHORIA - ₹ 389.00

A creamy and cheesy broccoli dish cooked with cashew nuts and white pepper masala

ROYAL SPINACH MASALA KUMBH - ₹ 389.00

*A mushroom delicacy stuffed with baby spinach and cooked with
a tandoori masala in a clay oven*



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BITE-SIZED DELIGHTS

CLASSIC WATERBALLS - ₹ 159.00

Fresh mashed potatoes marinated with Indian spices, stuffed in 6 crunchy pieces of Gulgappa & served with 3 types of Indian Masala water

DESI VIBE CURD PORI - ₹ 179.00

Traditional & authentic Indian Chat stuffed with freshly chopped onions & served with the super delicious & thick sweet curd

CHOWPATI STYLE BHEL PURI - ₹ 169.00

Classic spicy chat from the Chowpatty beach of Mumbai, made with puffed rice, chopped onions, tomatoes, potatoes, chutneys, and spices

DESI NACHOS STREET CHAT - ₹ 249.00

Cheesy chat with nachos topped with yogurt, chutneys, onions, tomatoes, coriander leaves, and sev

PALAK CHAT CARNIVAL - ₹ 219.00

Tangy chat with spinach leaves coated in gram flour batter, topped with yogurt, chutneys, and spices

STREET STYLE CHOLE BHATURE - ₹ 389.00

A popular street food from Delhi, served with onion, green, chili, pickle, and lemon wedges



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Main Course Menu

*Here you'll find hearty meals cooked with utmost passion.
Our main dishes features comfort food with unique twists to satisfy all your cravings.
Embark on your culinary journey with our curated selection of main courses.
Each dish is a featured creation from our chef, is prepared
with the utmost care using locally sourced, peak-of-season ingredients*



GARDEN BOWL

CORN ANARAS SALAD - ₹ 199.00

*Where fresh & juicy american corn & pineapple are dipped, stirred
& prepared with mayonnaise dressing*

CLASSIC CEASER SALAD - ₹ 199.00

Salad made with romaine lettuce, croutons, parmesan cheese, and Caesar dressing

REFRESHING CHANA CITRUS SALAD - ₹ 199.00

*Nutritious salad made with sprouted green gram and black chickpeas,
tossed with a lemon dressing*

PAPAYA PINEAPPLE PICNIC - ₹ 269.00

*Perfectly chopped assortment of papaya & pineapple with Desi twist of
sweet-n spicy Indian dressing*



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SAVOURY INDIAN MAGIC

PANEER TIKKA LABABDAR - ₹ 389.00

A spicy and smoky dish of grilled paneer cubes cooked in a thick and rich gravy of onion, tomato, cream, and spices

PESHAWARI PANEER - ₹ 389.00

A delicious dish of paneer cubes cooked in a flavorful gravy of onion, tomato, yogurt, and Peshawari spices

PANEER BUTTER MASALA - ₹ 389.00

Indulge in the luxurious experience of Paneer Butter Masala also known as butter paneer, a rich and creamy curry crafted with paneer, spices, onions, tomatoes, cashews, and butter. As the name suggests, the curry is cooked in butter, imparting its characteristic buttery flavor to the dish.

PALAK PANEER - ₹ 389.00

Where finely cut soft pieces of cottage cheese are simmered in smooth, green & spicy spinach gravy

DESI PANEER TIKKA MASALA - ₹ 389.00

A classic paneer dish with paneer cubes cooked in a creamy and spicy tomato-onion gravy.

PANEER KHURCHAN SUPREME - ₹ 389.00

Soft and succulent paneer dish with paneer strips cooked in a peppery onion-tomato gravy

METHI PANEER ZAIKA - ₹ 389.00

A flavourful fusion of paneer goodness and rich indian gravy, topped with the aromatic zing of methi

COTTAGE KADHAI CHEESE - ₹ 379.00

Diced paneer, fresh capsicum, tangy tomato, chopped onion & traditional Indian spices cooked in a desi-style wok

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SPRING SABZI - ₹ 379.00

Exotic assortment of farm-picked vegetables & fresh cottage cheese prepared in a delicious tomato gravy, tempered with spring onion

SUBZI PANCHATARA - ₹ 379.00

Delightful combination of vegetables prepared with spicy onion & juicy tomato gravy

HARIYALI VEG - ₹ 379.00

Mixed vegetables tempered with rich garlic & onion, prepared in fine thick spinach gravy

DIWAN-E-HANDI - ₹ 379.00

Delectable blend of fresh capsicum, succulent baby corn & green peas aesthetically cooked with thick spinach gravy

SPICY KADHAI SABZI - ₹ 379.00

Enchanting combination of fresh vegetables, capsicum, tomato, onion with a pinch of traditional Desi Masala cooked over the real Indian wok

TAWA VEGETABLE BLISS - ₹ 379.00

A flavorful vegetable dish with assorted vegetables cooked on a tawa, with a special roasted masala (a spice mix of coriander, cumin, red chili, turmeric, garam masala, etc.)

SABZI KOLAPURI - ₹ 379.00

*Fiery vegetable dish with mixed vegetables cooked in a kolhapuri masala (a spice mix of coconut, sesame seeds, poppy seeds, red chilies, etc.).
It is not for the faint-hearted*

GARLICKY GREEN CORN - ₹ 379.00

Healthy and flavorful spinach and corn dish with baby spinach puree sauteed in garlic and spices, topped with boiled corn kernels



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LENTIL DELICACIES

URAD RAJMA DAL MAKHANI - ₹ 379.00

Black urad dal & red rajma stirred & cooked on tandoor with tomato puree & fresh butter

DESI DAL TADKA - ₹ 359.00

Where the queen of cereals, lentils, is prepared with the Desi Tadka of absolutely fresh cumin seeds, garlic, onions, tomatoes & the perfect amount of red chili

PUNJABI FRIED DAL - ₹ 359.00

Aromatically flavored in traditional Punjabi-style, this preparation of lentils is a must-try for foodies

KAJU MASALA - ₹ 389.00

Kaju masala is a indian style delicioun recipe of a creamy kaju butter masala with a rich, tangy, made with cashews

MIX VEG - ₹ 379.00

Delightful combination of vegetables prepared with onion & tomato gravy

MALAI KOFTA - ₹ 379.00

Embodied with Lucknowi elegance this dish features delicate kofta balls immersed in a luxurious gravy infused with rich spices



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BREADS OF INDIA

TANDOORI ROTI - ₹ 79.00

A fresh, flavourful & fluffy whole wheat Indian bread from a clay oven, served hot

ROTI MAKKHAN MARKE - ₹ 89.00

This delightful preparation is made with fluffed whole wheat Indian Bread: baked in a clay oven & painted with the goodness of rich & thick butter

SPICY CHILI ROTI - ₹ 89.00

Where freshly chopped green chili garnishes the fresh & fluffy whole wheat Indian bread

FENUGREEK ROTI - ₹ 89.00

The freshness & softness of our fluffed whole wheat bread topped with a hint of fenugreek leaves will be a treat to your taste buds

PUNJABI MISSI ROTI - ₹ 89.00

Straight from Punjabi Rasoi, this heavenly preparation is a mix of whole grain & wheat flour that's baked in a clay oven

BUCKET FULL OF ROTI - ₹ 399.00

Which roti is in your bucket list? Well, this dish is an assortment of five different types of freshly hand-made Indian breads

KULCHA HARIPPA - ₹ 89.00

Originated in Punjab, this tastefully popular dish is leavened flatbread made in the Indian tandoor

BUTTER PAINTED KULCHA - ₹ 99.00

Made with fresh n fine refined flour, this fluffy Indian bread, comes with a smearing of rich butter & blissfully served

METHI STUFFED KULCHA - ₹ 99.00

Where a soft & fluffy indian bread is made with fine refined flour & a hint of fenugreek leaves

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MINT KULCHA - ₹ 99.00

Topped with fresh mint, this delectably fluffy Indian bread is made with refined indian flour

STUFFED KULCHA PARADISE - ₹ 149.00

A mouth watering flattened Indian bread made from fresh & fine flour & stuffed with newly harvested mix of seasonal vegetables

FAMILY KULCHA BUCKET - ₹ 429.00

An attractive assortment offering five variety of soft & yummy kulcha prepared with fresh refined flour

DESI NAAN - ₹ 119.00

Delicious, long & flat Indian bread made with fine refined flour

NAAN MAKKHAN - ₹ 129.00

Flattened long Indian Bread prepared from fine refined flour & smeared with butter

GARLIC NAAN - ₹ 139.00

Long & flattened Indian bread made with fine refined flour & garnished with freshly chopped garlic

CHEESY GARLIC NAAN - ₹ 189.00

A surprising twist on naan: this long & flat Indian bread is made with fine refined flour, stuffed with fresh & yummy cheese & topped with garlic

SPICY CHEESY GARLIC NAAN - ₹ 189.00

Extra long flattened Indian bread made with refined flour, stuffed with fresh cheese & garnished with finely chopped farm fresh green chilies

LACHHA STYLE PARATHA - ₹ 99.00

A crispy & crumbly Indian bread prepared with refined flour & milk and beautifully fried to create a delectable taste

SWADISHT PARATHA - ₹ 99.00

Prepared from fresh wheat flour, this crispy & crumbly preparation is undoubtedly India's favourite Desi Bread

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STUFFED PARATHA PESHKASH - ₹ 149.00

A soft-yet-crunchy Indian bread made from fresh wheat flour & stuffed with a beautiful assortment of freshly harvested vegetable

DESI ALOO PARATH - ₹ 149.00

Whole wheat flatbread stuffed with spiced mashed potatoes, served with curd and pickle

PUDINA PARATHA/METHI PARATHA - ₹ 99.00

Whole wheat flatbread stuffed with spiced mashed potatoes, served with curd and pickle

EUROPEAN NAAN - ₹ 179.00

Fusion naan with European ingredients, such as cheese, olives, herbs, and sun-dried tomatoes

AMRITSARI KULCHA - ₹ 149.00

Dhaba style kulcha stuffed with spiced potatoes, onions, and coriander leaves, served with butter or ghee

INDIAN STYLE OLIVE ROTI - ₹ 99.00

Fresh & tasty whole wheat flour blended with olives and baked in an Indian clay oven

TWIRL & TASTE

PASTA FIESTA - ₹ 379.00

A pasta dish made with penne or fusilli (tube shaped or spiral shaped pasta), cooked in different sauces-alfredo (a creamy white sauce), arrabbiata la spicy tomato sauce), or pink (a mix of alfredo and arrabbiata)

CLASSIC AGLIO OLIO SPAGHETTI - ₹ 399.00

Elegant pasta dish made with spaghetti (long thin noodles) tossed in olive oil, garlic, parsley, chili flakes, and parmesan cheese

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CHINESE WOK MAGIC

HAKKA NOODLES BOWL - ₹ 359.00

Classic and tasty noodle dish with noodles, mixed vegetables, garlic soy sauce, vinegar, and chili sauce

SIZZLING TANDORI MAKAI/PANEER/MUSHROOM - ₹ 459.00

You simply can't resist this charcoal grilled choice of lip-smacking items: served with the thick makhani gravy & hot briyani rice



GOURMET RICE FUSION

RAINBOW FRIED RICE - ₹ 339.00

Where stir fried rice & fresh vegetables are craftily tossed with authentic Chinese seasoning

MASALA SCHEZWAN FRIED RICE - ₹ 359.00

The twisted taste from China where stir fried rice is prepared with farm fresh green vegetable & spicy hot schezwan sauce



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FLAVOURS OF THE RICE POT

COTTEGE CHEESE DUM BIRYANI - ₹ 389.00

Where delicious Biryani made with Basmati, enhanced with pieces of Paneer Tikka & authentic Indian flavors & served with fresh vegetable raita

VEGGIE DUM BIRYANI - ₹ 379.00

This version of Biryani is prepared with Basmati, assorted vegetables, onions, gingers & authentic Indian Flavours and served with mixed raita

SPICY SABZI BIRYANI ON TAWA - ₹ 379.00

A fusion Biryani where a combination of mixed vegetables, capsicum, baby corn & potato are cooked with aromatic rice on a tawa and served with raita

SABZI PULAO - ₹ 379.00

You simply can't miss this preparation cooked with basmati rice in ghee & butter and stuffed with assorted vegetables

CORN-N-PEAS PULAO - ₹ 379.00

Where a tangy amalgamation of fresh corn & peas is prepared with aromatic rice & rich butter

CASHEW-N-PEAS PULAO - ₹ 379.00

Hand-selected fresh peas & cashew nuts finely tossed in thick rich butter & prepared with aromatic Basmati

MUMBAI LOCAL TAWA POLAO - ₹ 379.00

Influenced by the true chaupati style of Mumbai, this polao is tossed with an assortment of vegetables & prepared in tawa

PULSE KHICHDI - ₹ 379.00

A traditional & healthy Indian comfort food cooked with rice, dal & authentic Desi Masale and sauted in rich ghee

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CUMIN RICE - ₹ 279.00

Where steamed Basmati is beautifully blended with fresh cumin seeds & rich butter

DAHI CHAWAL - ₹ 249.00

A comfort food where boiled rice is mixed with rich thick curd & tempered with fresh & pure mustard seeds & curry leaves

FRESH BASMATI RICE DELIGHT - ₹ 229.00

An enchantingly tasty comfort base food made with steamed long grain rice

RICE FIESTA - ₹ 379.00

Flavoured Rice of your choice- Barista Rice/Cashew Pulav Green Peas Pulav



CREAMY YOGURT ACCOMPANIMENT

SWEET-N-TANGY BONDI RAITA - ₹ 99.00

A tangy & tantalizing blend prepared with rich & creamy curd with tiny & fried balls (Boondi) made from fresh gram flour

FRESH SABZI RAITA - ₹ 99.00

An enchanting curd prepared with farm-fresh & hand-curated cucumber, tomato, onion & coriander leaves

ANARAS KA RAITA - ₹ 99.00

Delectable rich & thick curd with sweetened pineapple cubes

CURD BOWL - ₹ 89.00

Simple and healthy yogurt dish that can be eaten plain or flavored with salt, sugar, or fruits



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SWEET ENDINGS

BROWNIE SIZZLER - ₹ 329.00

A sweet hot-n-cold brownie: dipped in freshly made hot chocolate sauce, sprinkled with powdered sugar & topped with your choice of ice-cream

AWADHI RABBI - ₹ 219.00

Sweetly prepared in the Awadh Gharana, this dessert is made with condensed milk & garnished with rich almonds

THANDI KULFI MEETHI RABRI - ₹ 329.00

Traditional & authentic Indian ice-cream, topped with Rabri and garnished with rich & tasty nuts

ROYAL SHAHI TUKRA - ₹ 269.00

Soft & spongy bread stir fried with fresh ghee, topped with rich saffron & lacha rabri and garnished with real almonds

AZEEM-O-SHAAN GAJAR HALWA - ₹ 179.00

The Indian version of rich & creamy carrot pudding topped with fresh almonds and served hot

JAMUN-E-GULAB - ₹ 119.00

A mouth-watering milk dumpling: deep fried in pure Desi Ghee, soaked in sweet syrup & served hot as a dessert

ICE-CREAM & FRUIT SALAD - ₹ 219.00

Discovered in American, this delicious preparation is made of ice-cream of your choice, topped with syrup, whipped cream, marshmallows, peanuts, maraschino cherries (Vanilla Kesar Pista/Butterscotch/Chocolate Mango Strawberry)

FUSION JAMBULIA ICE-CREAM - ₹ 229.00

An enchanting amalgamation of authentic & rich strawberry & vanilla flavour ice-cream

GARMA GARM CHOCO FUDGE - ₹ 249.00

Where the delicious vanilla flavour ice-cream is served with hot chocolate sauce

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HONEY BUNNY SUNDAE - ₹ 249.00

Unparalleled fusion of vanilla, strawberry & mango ice-cream: topped with rich nuts & really thick honey

12 O CLOCK DESSERT - ₹ 279.00

A yummylicious cold dessert where butterscotch, chocolate & pista ice-cream are assorted, topped with super-rich nuts and served with hot chocolate sauce

CHOICE OF ICE CREAM - ₹ 99.00

Classic Vanilla/Butter Scotch/Mango Delight/Choco Paradise



SIP & SAVOUR

SCOOPFUL ICECREAM MILKSHAKE - ₹ 249.00

Luscious indulgence into a school summer break

TANGY STING LITCHI - ₹ 219.00

Where the super-cool Litchi Sling is mixed with fresh lime & lemony soda that gives you a tantalizing taste

PASSION HABIBA SHAKE - ₹ 219.00

An innovative blend of mango juice & thick white curd served with passion fruit syrup & hand-picked mint leaves

COOL STRAWBERRY CRUSH - ₹ 219.00

Get blown away with this beverage where strawberry ice cream is blended with khus syrup, pineapple juice & strawberry crush



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MOCKTAIL

AOUA MIST - ₹ 219.00

Where the essence of Blue Curacao mingles with crystal-clear water, ice, a subtle touch of sweetness, and a splash of tangy lemon juice

VIRGIN MOJITO - ₹ 219.00

A fizzy and minty mocktail with lime juice, sugar, soda water, and fresh mint leaves

GINGER PEACH BLISS - ₹ 219.00

Natural sweetness of peach with a kick of ginger

LIME CUCUMBER QUENCHER - ₹ 219.00

Zesty lime with cool cucumber; a refreshing escape from the ordinary

PINA COLAADA - ₹ 219.00

A creamy and indulgent Pina Colada that evokes images of sandy shores

COOLING WATERMELON BASIL - ₹ 219.00

An enchanting & refreshing cool beverage served with sprite, fresh lemon juice with delectable watermelon flavor

PINEORANGE SUNRISE - ₹ 219.00

A sunny juice made with a blend of pineapple and orange juices

ICE SERENITEA - ₹ 219.00

A refreshing drink with ice cubes and honey flavored with lemon, peach, mint, etc



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Book your next celebration with us!

Whether it's a birthday, anniversary, special occasion, ritual, corporate meets
or we've got you covered

HOME DELIVERY | TAKEAWAYS

Contact us to make your event unforgettable!



THANK YOU



1947 OUTLETS

JAYANAGAR

J. P. NAGAR

BANASHANKARI

RAJARAJESHWARI NAGAR

WEST OF CHORD ROAD

MALLESHWARAM

HENNUR

K.R. PURAM

KORMANGALA

HRBR LAYOUT

WHITEFIELD

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