



About Us - Lemongrass

At Lemongrass, every meal is a celebration of flavor, warmth, and hospitality. We are dedicated to creating a unique dining experience that blends tradition with innovation, offering an array of delectable dishes crafted from the freshest ingredients. Our multi-cuisine menu showcases the best of Chinese, Thai, Continental, and Indian culinary traditions, thoughtfully prepared by expert chefs passionate about quality and taste.

Our mission is simple: to delight our guests with unforgettable food, stylish ambience, and attentive service. Whether you're seeking a memorable family gathering, a festive celebration, or a cozy evening out, Lemongrass is the perfect place to create special moments. We believe great food brings people together, and our welcoming team ensures that every guest feels right at home.

Step into Lemongrass and experience the art of good living—where every bite tells a story and every visit becomes a cherished memory.





Chinese Menu



CHINESE STARTER VEG



Pan Fried Chilli Paneer

RS.325

Soft paneer cubes stir-fried with peppers and Chillies in a spicy Indo-Chinese sauce.

Pan Fry Mushroom

RS.325

Button mushrooms stir-fried with peppers and Chillies in a spicy Indo-Chinese sauce.

Crispy Chilli Baby Corn

RS.325

Crunchy golden baby corn wok-tossed with peppers and Chillies in a zesty Indo-Chinese sauce

Honey Chilli Potato

RS.325

Crispy potato fingers tossed in a sweet and spicy glaze of honey & chillies

US Corn Salt & Pepper

RS.325

Crispy golden corn kernels wok-tossed with salt and crushed pepper



CHINESE CHICKEN STARTER

Crispy Chicken in Chilli

RS.389

Juicy chicken bites fried crisp and tossed in a bold tangy mustard sauce

Pan Fried Chilli Chicken

RS.389

Chicken pieces stir-fried with peppers and Chillies in a spicy Indo-Chinese sauce.

Drums of Heaven

Mustard Sauce

RS.389

Crispy fried chicken lollipops wok-tossed in a spicy, tangy Indo-Chinese sauce bursting with flavour











Chinese Menu



Pan-Fried Chilli Fish

RS.446

Succulent fish fillets pan-fried till golden and tossed with onions, peppers, and Chillies in a spicy, tangy Indo-Chinese sauce

Fish Katsu

Crispy, golden-breaded fish cutlet served with a tangy dipping sauce

Crispy Prawns in Mustard Sauce

RS.499

RS.446

Golden-fried prawns tossed in a bold mustard and Chilli sauce, blending crunch with a zesty kick

Pan Fried Chilli Prawns

RS.499

*Service Charge & GST Applicable | InC Applicable

Juicy prawns pan-fried and wok-tossed with onions, peppers, and Chillies in a spicy, tangy Indo-Chinese sauce

#Images are for illustration only;





Chinese Menu

FROM OUR CHEF'S KITCHEN (CHEF SPECIAL)

Whole Vetki in Smoke Chilli

RS.999

Sauce

Fresh whole Vetki, crisp fried and glazed in a rich, smoky chilli sauce

Whole Vetki in Pepper Garlic

RS.999

Whole Vetki fried crisp and tossed in a robust pepper-garlic sauce

Lobster In Chilli Oyster

RS.1499

Succulent lobster cooked to perfection and tossed in a rich blend of spicy chilli and savoury oyster sauce

Lobster in Szechuan Sauce

RS.1499

Fresh lobster wok-tossed in a fiery, aromatic Szechwan sauce bursting with bold, spicy flavours

Lobster In Smoke Chilli Sauce

RS.1499

Juicy lobster cooked to perfection and glazed in a rich, smoky chilli sauce for an indulgent, fiery seafood delight

Pomfret In Mustard Sauce

RS.599

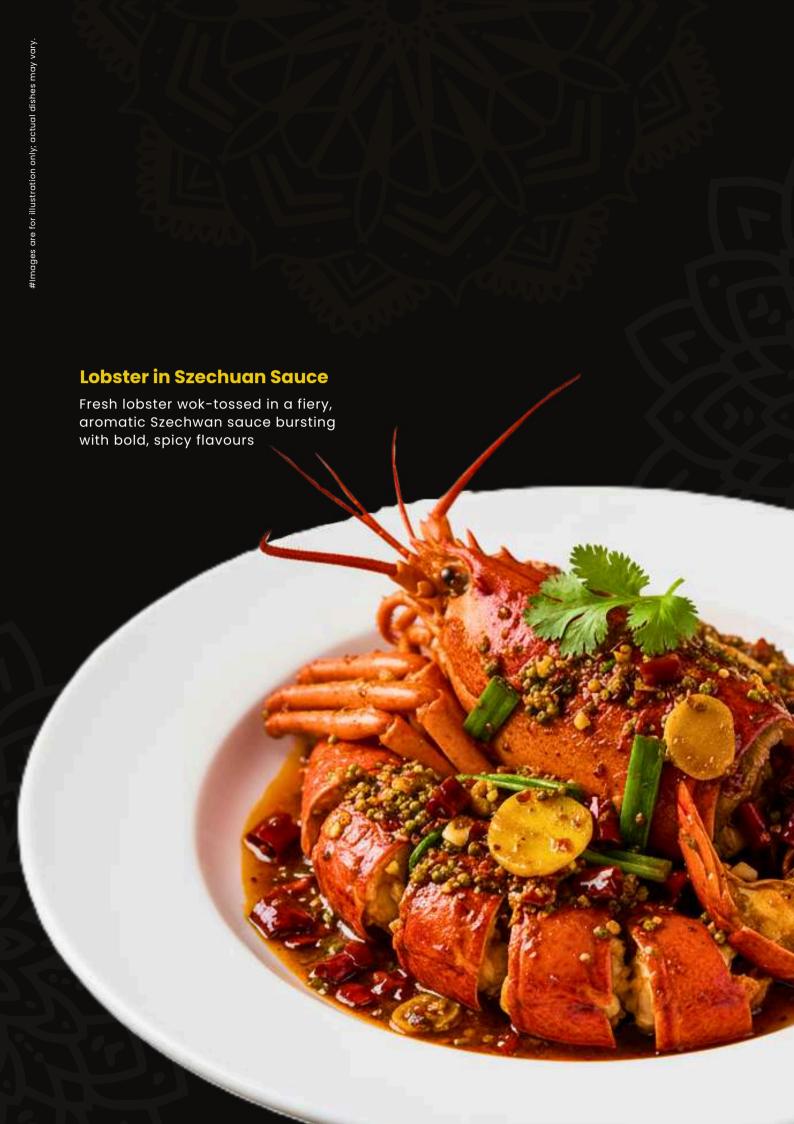
Delicate pomfret fillets cooked to perfection in a rich, creamy mustard sauce

Crispy Fried Calamari

RS.582

Tender calamari rings lightly battered and golden-fried to perfection

Define as Veg Define as Non-Veg





Chinese Menu

CHINESE MAIN COURSE VEG

Choice Of Sauce

Hot Garlic, Kung Pao, Manchurian, Chilli Oyster, Szechuan

Assorted Exotic Veg	RS.370

Veg Coin RS.370

RS.370 Mushroom

RS.370 Paneer

CHINESE MAIN COURSE NON-VEG

Choice Of Sauce

Hot Garlic, Kung Pao, Manchurian, Chilli Oyster, Szechuan

Chicken	RS.399

RS.469 Fish

Prawn RS.582

illustration only; actual dishes may vary

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Chinese Menu







Wok Tossed Rice

RS.221/230 **/255/287**

RS.221/230

/255/287

RS.221/230

RS.221/230

RS.221/230

/255/287

/255/287

/255/287

Lemon Grass Special Fried Rice (Veg/Egg/Chicken/Mix)

A flavourful medley of fragrant rice with a hint of lemongrass for a signature twist

Burnt Garlic Fried Rice (Veg/Egg/Chicken/Mix)

Fragrant fried rice tossed with golden,

RS.221/230 **/255/287**

crunchy burnt garlic

Szechuan Fried Rice (Veg/Egg/Chicken/Mix)

Spicy and aromatic fried rice tossed with vegetables and a bold Szechuan sauce

Hakka Noodles (Veg/Egg/Chicken/Mix)

Stir-fried noodles tossed with crisp vegetables, soy, and aromatic spices

Chilli Garlic Noodles

(Veg/Egg/Chicken/Mix)

Fiery noodles stir-fried with Chilli, garlic, and fresh vegetables for a bold, spicy kick.

Lemon Grass Special Noodles (Veg/Egg/Chicken/Mix)

Signature noodles for a unique, flavourful twist

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RS.221/230 /255/287





Indian Menu

VEG STARTER 🗖



Angara Paneer Tikka

RS.355

Succulent cubes of paneer marinated in spicy yogurt masala, skewered and roasted in the tandoor for a smoky, fiery flavour

Malai Paneer Tikka

RS.355

Soft and creamy paneer marinated in rich yogurt, cream, and mild spices

NON-VEG STARTER

Bhatti Da Murgh (Full/Half)

RS.468/299

Traditional tandoor-roasted chicken marinated in spiced yogurt and aromatic herbs, slow-cooked to smoky perfection

Angara Murgh Tikka

RS.389

Juicy chicken chunks marinated in fiery spices and yogurt, skewered and roasted in the tandoor

Murgh Malai Tikka

RS.389

Tender chicken marinated in cream, cheese, and mild spices, skewered and chargrilled for a rich, melt-in-mouth delight

Angara Fish Tikka

RS.452

Fresh fish fillets marinated in spicy yogurt and robust masala, roasted in the tandoor for a smoky, fiery flavour











Veg Darbari

RS.316

Vegetarian curry made with fresh seasonal vegetables simmered in a rich, mildly spiced gravy

Dhingri Matar Masala

RS.316

A classic North Indian delicacy of mushrooms and green peas cooked in a spiced oniontomato gravy

Paneer Butter Masala

RS.373

Cottage cheese cubes simmered in a rich, buttery tomato gravy with a touch of cream

Kadai Paneer

RS.373

'Service Charge & GST Applicable | TnC Applicable

Paneer cubes stir-cooked with onions, capsicum, and aromatic spices







Chicken Kasha

A traditional Bengali-style chicken curry, slowcooked with onions, tomatoes, and aromatic spices for a rich, thick, and flavourful gravy

Kadai Chicken

Juicy chicken cooked with onions, capsicum, and a blend of bold spices in a rustic tomatobased gravy

Smoky shredded chicken slow-cooked with

Tender chicken pieces simmered in a rich, buttery

Succulent tandoori chicken tikka pieces simmered in a rich, creamy tomato-onion gravy

Tender mutton pieces slow-cooked in a rich, spiced onion-tomato gravy, delivering a thick, flavorful, and hearty traditional curry

Grilled fish tikka pieces simmered in a

Murgh Ka Bharta

onions, tomatoes, and traditional spices

Chicken Butter Masala

tomato gravy with cream and mild spices

Murgh Tikka Lababdar

RS.389

RS.499

RS.483

RS.389

RS.389

RS.389

RS.389

Mutton Kasha

Fish Tikka Masala

creamy, spiced tomato-onion gravy

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'Service Charge & GST Applicable | TnC Applicabl







Indian Menu

DAL •

Yellow Dal Tadka

Soft yellow lentils cooked to perfection and tempered with ghee, garlic, and aromatic spices

Dal Makhani

Whole black lentils and kidney beans slowcooked in creamy butter and rich spices

RICE

Chicken Biriyani

Fragrant basmati rice layered with tender, marinated chicken and aromatic spices, slow-cooked to perfection

Mutton Biriyani 🚨

Whole black lentils and kidney beans slowcooked in creamy butter and rich spices

Veg Pulao 💽

Fragrant basmati rice cooked with fresh seasonal vegetables and mild aromatic spice

Jeera Rice

Fluffy basmati rice tempered with fragrant cumin seeds and a touch of ghee

Steam Rice

Light and fluffy basmati rice, perfectly steamed to complement any curry or main dish

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RS.325

RS.252

RS.288

RS.384

RS.225

RS.189

RS.174





Indian Menu

TANDOOR BREAD 🗖



Tandoori Roti (Plain/Butter)

RS.48

Soft, whole-wheat flatbread baked in a traditional tandoor

Naan (Plain/Butter)

RS.79

Soft, fluffy leavened flatbread baked in a tandoor

Garlic Naan

RS.85

Soft, tandoor-baked flatbread topped with aromatic roasted garlic

Masala Kulcha (Plain/Butter)

RS.99

*Service Charge & GST Applicable | TnC Applicable

Soft, fluffy tandoor-baked flatbread stuffed with spiced mashed potatoes and aromatic herbs



Salad & Dessert



SALAD & RAITA

Green Salad 🔽

RS.87

A refreshing mix of crisp seasonal greens, cucumber, tomatoes, and carrots

Onion Salad

RS.87

Thinly sliced fresh onions, lightly seasoned and served as a crisp

Mix Raita 🗖

illustration only; actual dishes may vary

RS.155

Creamy yogurt blended with fresh vegetables and mild spices

Gulab Jamun With Ice Cream •

RS.99

Soft, syrup-soaked gulab jamuns served warm with a scoop of creamy ice cream

Tutti Frutti 🔼

RS.214

Creamy ice cream mixed with colourful tutti frutti, offering a sweet, fruity, and refreshing treat to end your meal

ce Cream (Flavours based on availability)

RS.89

Hot Choco Brownie with Ice

RS.299

Cream 👨

Warm, fudgy chocolate brownie served with a scoop of creamy ice cream

Package Drinking Water

RS.20

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Thank You & Visit us Again

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