



BY THE BLUE
BY THE BLUE

inspired Indian cuisine

GRAND MERCURE

BANGALORE

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inspired Indian cuisine

Where North India's Soul Meets the Southern Sky

Set beside tranquil waters and beneath starlit skies, By the Blue invites you to experience the vibrant culinary heritage of North India reimagined for the discerning palate. Our chefs bring together time-honored recipes, hand-ground spices, and refined cooking techniques to create dishes that celebrate authenticity while embracing a touch of modern elegance.

Indulge in the smoky allure of tandoor-grilled kebabs, the comforting richness of slow-cooked curries, and the delicate layers of biryanis, all thoughtfully prepared and beautifully plated. Whether you're enjoying an intimate dinner or a festive gathering under the stars, let the gentle breeze, flickering lanterns, and soulful cuisine transport you on an unforgettable culinary journey.

OPERATIONAL HOURS

WEEKDAYS (MON-FRI): 19:00 to 23:00 | WEEKENDS (SAT-SUN): 11:00 to 23:00

GRAND MERCURE

BANGALORE

CULINARY TECHNIQUES

THAT DEFINE OUR CUISINE

At the heart of our kitchen lies a deep reverence for India's timeless culinary heritage - where every spice tells a story, every technique carries generations of wisdom, and every dish is a celebration of soulful flavors. We honor age-old traditions through masterful techniques:



BHUNANA

An ancient roasting technique where dishes are gently roasted in a clay pot oven to infuse a subtle, aromatic smokiness evoking the flavors of a traditional Indian kitchen.



TADKA

Our chefs awaken spices in hot ghee, unlocking deep, complex aromas and enhancing every dish with warmth and character through this age-old tempering technique.



HANDI AUR KADHAI

Every dish is crafted in traditional cookware — *lagan*, *handi*, and *kadhai* — chosen for their ability to retain heat and coax out layered, rich flavors.



DUM

The art of slow cooking in sealed pots, allowing ingredients to gently stew in their own juices, creating dishes that are tender, aromatic, and deeply satisfying



TALNA

The cooking method that uses hot fat or oil to cook food. It involves transferring heat to the food through the surrounding oil. Frying can be done in various ways, including deep-frying, shallow-frying, pan-frying, and stir-frying

Shurvaat

GENTLE BEGINNING



SHORBA (BROTH)

Shorba -Is a curry, which usually has the consistency of soup. Traditionally prepared by keeping the handi on a slow fire to simmer overnight, the result is a refreshingly rich nutritious extract.

🍲 BHUNANA 🍲 TADKA 🍲 HANDI AUR KADHAI 🍲 DUM 🍲 TALNA

🍲 MOONG DAL AUR NARIYAL SHORBA 400

Aromatic yellow moong lentil broth gently simmered with black pepper, slit green chili, and fresh coconut, delicately infused with subtle Indian spices. Finished with a garnish of crisp curry leaves for a touch of earthy aroma.

220 ml | 120 kcal 🍴 🌱 🍲

Health Benefits: Rich in plant-based protein and healthy fats.

🍲 TAMATAR, TULSI KA SHORBA 400

Slow-roasted tomatoes and fresh basil in a tangy broth, tempered with cumin seeds, asafoetida, and black pepper.

220 ml | 85 kcal 🍴 🌱 🍲

🍲 DUM ADRAKI NALLI SHORBA 500

Slow-simmered lamb broth enriched with bone marrow, saffron, and fresh ginger.

240 ml | 190 kcal 🍴 🍲

Health Benefits: Rich in collagen, minerals, natural fats supports joint health and boosts immunity.

🍲 CHOWRINGHEE MURGH BADAMI SHORBA 450

Creamy almond and chicken broth scented with saffron, Kolkata-style garam masala, and ginger.

220 ml | 190 kcal 🍴 🍲

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🍲 - Gluten free 🍲 - Fish 🍲 - Crustaceans 🍲 - Soya 🍲 - Sesame 🍲 - Lupin 🍲 - Molluscs 🍲 - Celery 🍲 - Pork 🍲 - Sulphite

The average active adult requires 2,000 Kcal energy per day, however, the calories needed may vary.
Allow us to fulfill your needs. Contact heartists for allergens. All prices are in Indian Rupees and are subject to government taxes.
We levy staff contribution charge of 5%. Thank you for your voluntary contribution.

Pehle Kadam



APPETIZERS

Inspired by the age-old traditions of nomadic tribes who skewered and slow-cooked vegetables and meats over open flames, our kebabs celebrate this timeless technique. Each creation is a harmony of tender meats or vegetables, subtly marinated with regional spices, and expertly finished over the grill to bring out authentic, smoky flavours.

🍷 BHUNANA 🍷 TADKA 🍷 HANDI AUR KADHAI 🍷 DUM 🍷 TALNA

FROM THE GRILLS (VEG)

- BHARWAN KHUMB | TRUFFLE OIL** 850
Mushrooms stuffed with spiced cheese and nuts, grilled in clay oven, drizzled with truffle oil.
180 g | 160 kcal 🍷 🍷 🍷 🍷 🍷
- MAKHMALI PANEER TIKKA | SMOKED CASHEW EMULSION** 775
Cottage cheese cubes marinated in Yogurt stuffed with vegetables and cheese, finished in a clay oven, served with a silky smoked cashew emulsion.
200 g | 410 kcal 🍷 🍷 🍷 🍷 🍷 🍷
Health Benefits: Protein rich.
- ZAFFRANI ELAICHI BROCCOLI | SMOKED YOGURT FONDUE** 750
Saffron and cardamom-marinated broccoli, served with garlic-smoked yogurt drizzle.
180 g | 320 kcal 🍷 🍷 🍷 🍷 🍷
- ANJEER KEBAB WITH SPICED YOGURT & CURRY LEAF DUST** 750
lightly crumbed spiced fig and hung curd, gently pan-seared, finished with curry leaf dust.
200 g | 320 kcal 🍷 🍷 🍷 🍷 🍷
- DELHI STYLE ALOO TIKKI CHAAT** 750
Crisp potato patties assembled with hot Mattar gravy chutneys and yogurt prepared at the table.
250 g | 450 kcal 🍷 🍷 🍷 🍷 🍷

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■ CHUKUNDAR & GOAT CHEESE | SAFFRON YOGURT 700
Roasted beetroot patties with creamy goat cheese, pan-seared and served with saffron yogurt.
200 g | 350 kcal 🥛 🥚 🌿 🍷

■ PALAK MOONGPHALI SEEKH | ROASTED GARLIC FOAM 700
Minced spinach, roasted peanuts, and amaranth flour, delicately seared and finished with garlic foam.
200 g | 280 kcal 🥛 🌿 🥜 🍷

FROM THE GRILLS (NONVEG)

▢ MURGH MALAI TIKKA 850
Chicken supreme marinated with cream and cheese, grilled to perfection.
250 g | 325 kcal 🥛 🥚 🌿 🍷

▢ ULTI TANGDI 950
Clay oven-roasted chicken drumsticks marinated in garlic yogurt, cumin, coriander, and ginger.
450 g | 360 kcal 🥛 🥚 🌿 🍷

▢ TANDOORI CHICKEN 1050
Half spring chicken marinated in house spice blend, tandoor roasted.
450 g | 320 kcal 🥛 🥚 🌿 🍷

▢ GANDHRAJ CHILLI MAHI TIKKA 800
Salmon fillet marinated with green chili, cumin, and kaffir lime, clay oven cooked.
200 g | 250 kcal 🥛 🥚 🌿 🍷
Health Benefits: Protein rich fish, rich in Vitamin C and Antioxidants.

▢ JHINGA DUM NISHA 1200
Jumbo prawns marinated in cheese, hung curd, and pomegranate, clay oven cooked, with pomegranate emulsion.
180 g | 210 kcal 🥛 🥚 🌿 🍷

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TANDOORI POMFRET 1250

Whole pomfret marinated with mustard oil, yogurt, and spices, cooked to your liking.

400 g | 280 kcal     

Health Benefits: Rich in high-quality protein and omega-3 fatty acids.

MUTTON GILAFI SEEKH KEBAB 975





















Minced lamb seekh kebab coated in chopped peppers and onions, infused with saffron and spices.

320 g | 310 kcal   

CHAMP TAAZDAR 1200

Tender lamb chops marinated in yogurt and house spices, cooked in clay oven.

400 g | 330 kcal     

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Khaane Khaas



MAIN COURSE

Where age-old recipes from across the subcontinent are reimaged with modern techniques and artistic presentation. Each dish celebrates the richness of India's diverse culinary heritage, bringing together bold spices, slow-cooked traditions, and contemporary flair on every plate.

🍲 BHUNANA 🍲 TADKA 🍲 HANDI AUR KADHAI 🍲 DUM 🍲 TALNA

- KOFTA-E-KHAS** 850
Vegetable and dry fruit kofta in saffron-infused cashew gravy.
340 g | 450 kcal 🍲 🥛 🌿 🍳 🍲
Health Benefits: Good source of protein and iron.
- PANEER AAP KI PASAND** 800
Cottage cheese prepared in your preferred style: Masala | Kadhai | Makhanwala | Palak | Matar.
360 g | 300-430 kcal 🍲 🥛 🥛 🌿 🍳 🍲
- DAL MAKHANI** 650
Black lentils simmered overnight and finished with butter, cream, and aromatic spices.
200 g | 350 kcal 🍲 🌿 🍳 🍲
- BAGH-E-SABZ** 750
Seasonal vegetables in a spinach-based gravy, gently flavoured with cumin and garam masala.
300 g | 310 kcal 🍲 🥛 🌿 🍳 🍲
Health Benefits: Rich in fiber, iron and essential vitamins.
- DUM ALOO KASHMIRI** 700
Baby potatoes simmered in spiced yogurt gravy with Kashmiri red chili, fennel, and dry ginger.
330 g | 340 kcal 🍲 🥛 🌿 🍳 🍲

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■ **BHINDI DESI TADKA** 600
Okra sautéed with onions, tomatoes, and house-blended spices.
200 g | 240 kcal 🌱🥬🍅

■ **LASOONI DAL TADKA** 550
Yellow lentils tempered with golden garlic and dried chilies.
440 g | 290 kcal 🥬🧄🔥

NORTHERN SPECIALS (NONVEG)

▢ **MURGH TIKKA MAKHANI** 950
Chicken tikka simmered in a creamy tomato-butter sauce with a hint of kasuri methi.
200 g | 500 kcal 🍗🥛🧄🔥

▢ **PUNJABI KUKKAD** 950
Chicken cooked in traditional lagan with onions, tomatoes, and house spices.
340 g | 430 kcal 🌱🍗🍅🔥

▢ **POMFRET KALONJI MASALA** 1400
Whole pomfret marinated in earthy spices and pan-seared, then gently braised in a robust onion-tomato gravy tempered with nigella seeds, mustard oil and fennel.
520 g | 680 kcal 🍷🌱🔥🍅🔥

▢ **AMRITSARI MACCHI CURRY** 900
River salmon in a mustard oil-scented tomato-onion gravy, finished with kasuri methi.
420 g | 410 kcal 🍷🌱🔥🔥
Health Benefits: Good source of protein and omega-3 fatty acids.

▢ **KOH-E-AWADH** 1200
Slow-cooked lamb shank in a rich gravy of browned onions, yogurt, saffron, and rose water.
420 g | 550 kcal 🍗🥛🌱🔥🔥

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Chawal ki Peshkash

RICE PREPARATIONS

Pulao is a fragrant rice preparation in which rice is gently cooked with aromatic spices and vegetables, allowing the flavors to meld subtly and harmoniously. Lighter than biryani, pulao holds its own charm as a versatile and beloved dish across Indian kitchens. Biryani, on the other hand, is a culinary masterpiece that epitomizes rich flavors and royal indulgence, beautifully blending Indian gastronomic traditions into one iconic dish.



Together, biryani and pulao celebrate the rich heritage of Indian rice preparations, offering an exquisite spectrum of taste and tradition.

🍛 BHUNANA 🍛 TADKA 🍛 HANDI AUR KADHAI 🍛 DUM 🍛 TALNA

- SUBZ PULAO** 600
Fragrant basmati rice with seasonal vegetables and saffron.
310 g | 240 kcal 🍛🍛🍛
- JEERA PULAO** 500
Aromatic basmati rice tempered with cumin and ghee.
200 g | 210 kcal 🍛🍛🍛
- STEAMED RICE** 450
Classic steamed basmati rice.
200 g | 210 kcal 🍛🍛🍛
- BIRYANI**
- LAGAN KI TARKARI BIRYANI** 900
Vegetable biryani enriched with cream and vetiver, delicately layered and slow-cooked.
420 g | 550 kcal
- DUM KI MURGH BIRYANI** 1100
Chicken biryani with fresh herbs and fragrant spices, slow-cooked on dum.
425 g | 590 kcal
- PARDHA NASHIN BIRYANI** 1300
Mutton biryani sealed with a flour crust and slow-cooked on dum.
450 g | 620 kcal

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Saath-Saath

ACCOMPANIMENTS

Complement your meal with a thoughtfully crafted selection of traditional Indian accompaniments, designed to elevate every bite. From tangy chutneys and refreshing raitas to crisp pickles and spiced salads, each accompaniment adds layers of flavor and texture, perfectly balancing and enhancing the richness of your main dishes.




BHUNANA TADKA HANDI AUR KADHAI DUM TALNA

- MIRCH AUR BAINGAN KA SALAN** 400
Hyderabadi-style curry of chilies and baby eggplants in a nutty coconut-peanut gravy.
250 g | 280 kcal
- BAGH-E-BAHAR SALAD** 350
Seasonal garden greens and fresh vegetables.
260 g | 60 kcal
Health Benefits: Good source of Iron, Calcium and Fiber.
- RAITA (BOONDI | CUCUMBER | TOMATO-ONION)** 250
Yogurt side with your choice of mix-ins.
200 g | 90-120 kcal
- INDIAN BREADS**

 - Plain Roti | 125 kcal 150
 - Butter Roti | 130 kcal 150
 - Plain Naan | 200 kcal 175
 - Butter Naan | 230 kcal 175
 - Garlic Naan | 220 kcal 200
 - Pahadi Naan | 278 kcal 250
 - Laccha Paratha | 240 kcal 175
 - Butter Laccha Paratha | 270 kcal 175

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