



Welcome aboard The Indus Express.

The sway and tilt through the land of bustle, colour and flavours awaits as some of the classics of Rawalpindi, Amritsar, Khyber and Lahore come alive. The era remains the same with hand grounded masalas, grandma's style of cooking, and the sheer joie the vivre that live tadka and phulkas on the table can impart.

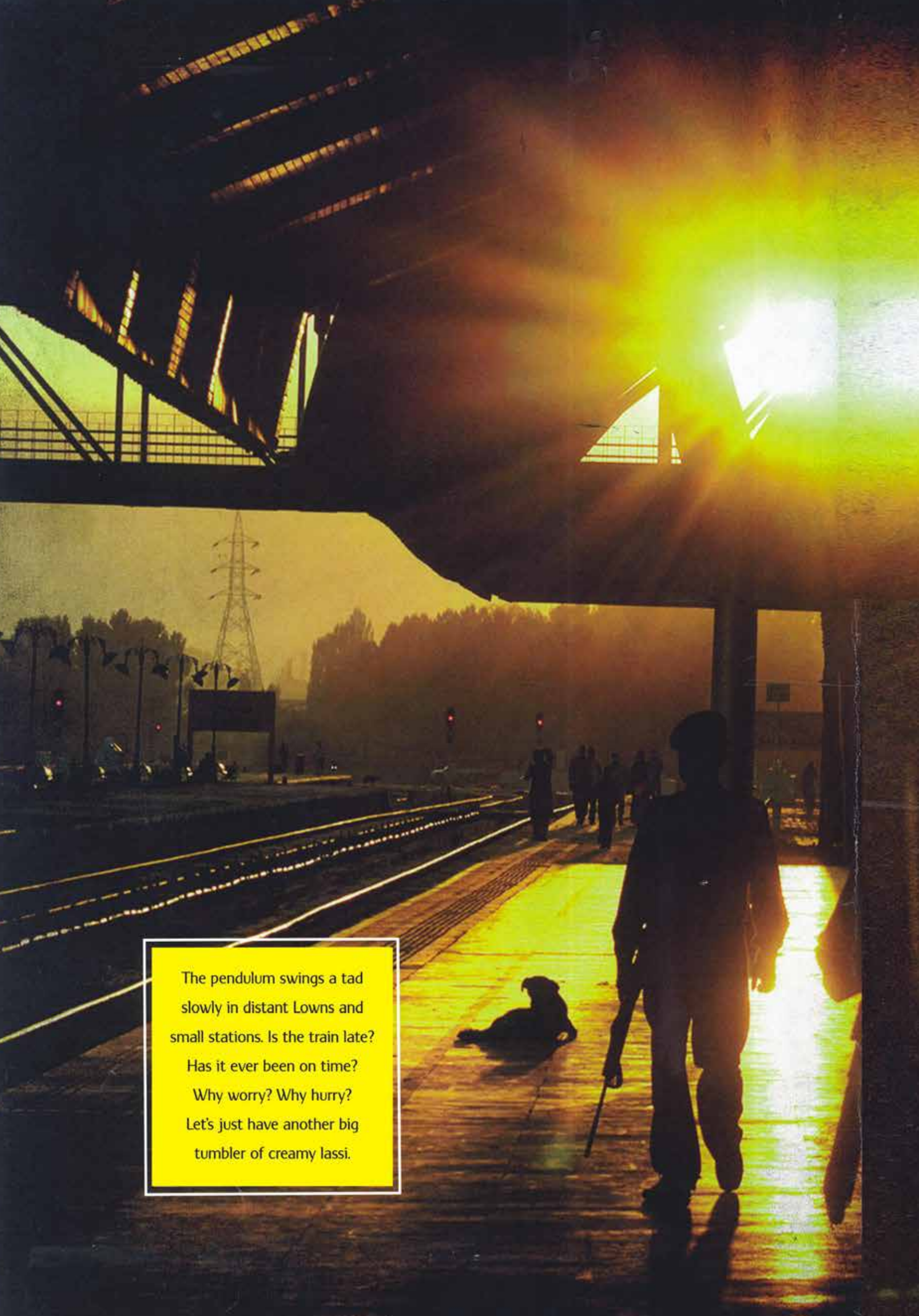
In a word - unmissable!

We bring to you the finest influence of Punjab, with hints of the bordering provinces of Khyber, Kashmir, Faisalabad and Lahore.

This is where legends come alive. Lahore effervescent Chargha Murgh and Lawrence road de tandoor de tikke. The kebab connections from Khyber bazaar in Peshawar. Inspiration from the Lahori Gawalmandi and the Kissa Khwani Bazaar of Peshawar (once called the Piccadilly of Central Asia). The province of plenty comes alive on your plate.

Check out the unique Indus Express "sampler tour" the "chef's table" where our master chef will rake up a four course menu to transport you on a culinary journey that spans the region, with the best international wines paired with it. Do try the traditional drink "Khyber-Ki-Sardai" which is a welcome thirst quencher. The locomotive backdrop, the handmade accessories and the travelling trolley service provide for a unique dining experience.

All in all a culinary ode to the land of the five rivers Jhelum, Sutlej, Beas, Ravi, and Chenab, all of which flow through the Indus basin region.



The pendulum swings a tad
slowly in distant Lowns and
small stations. Is the train late?
Has it ever been on time?
Why worry? Why hurry?
Let's just have another big
tumbler of creamy lassi.

AAP KI KHIDMAT MEIN

- 🟢 **Khyber ki sardai** **445**
548 kcal | 360 gms | almonds, rose petals, cardamom, saffron, milk and sugar
🥛🍌
- 🟢 **Punjabi makhaniya lassi** **445**
320 kcal | 380 gms | saffron, cardamom and nuts
🥛🍌
- 🟢 **Shikanji** **445**
395 kcal | 350 gms | Indian lemonade preparation with black salt and cumin powder

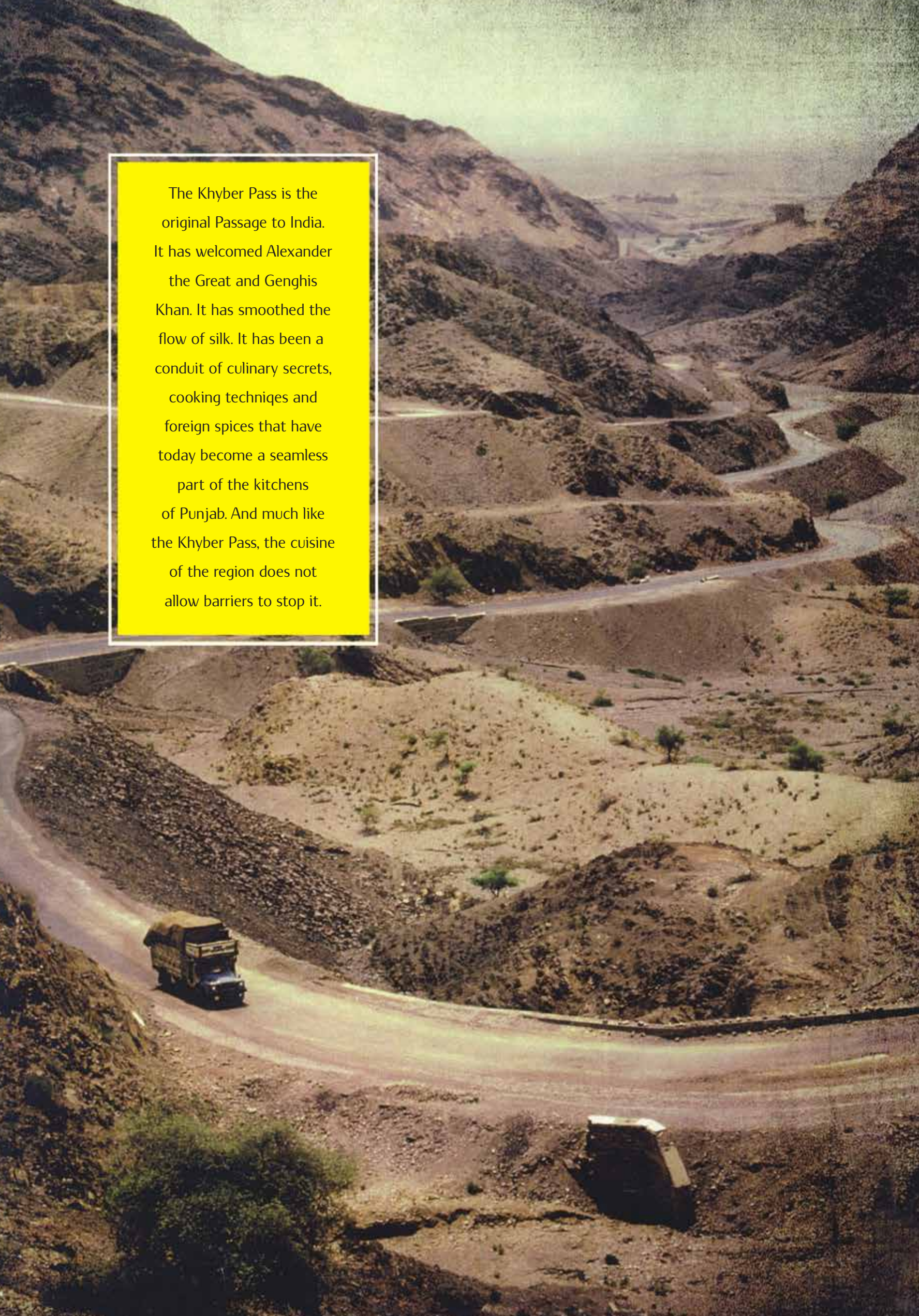
As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcals of energy per day. However, the actual calories needed may vary per person.

Kindly inform us if you are allergic to any food ingredients

🟢 Vegetarian 🟠 Non-Vegetarian

List of Allergens: Milk 🥛 Nuts 🍌 Gluten 🌾 Mustard 🌿 Molluscs 🐌 Eggs 🍳 Fish 🐟 Lupin 🌱 Soya 🌿
Peanuts 🥜 Crustaceans 🦀 Sesame 🌱 Celery 🌿 Sulphites 🧪

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The Khyber Pass is the original Passage to India. It has welcomed Alexander the Great and Genghis Khan. It has smoothed the flow of silk. It has been a conduit of culinary secrets, cooking techniques and foreign spices that have today become a seamless part of the kitchens of Punjab. And much like the Khyber Pass, the cuisine of the region does not allow barriers to stop it.

SHURUAAT

▲	Yakhni shorba 349 kcal 200 gms traditional lamb soup 🥤🌿	510
▲	Murgh shorba 341 kcal 210 gms chicken broth with cumin and fresh herbs 🥤🌿	475
●	Dal pudina ka shorba 406 kcal 220 gms curried lentil soup with mint 🥤🌿	445
●	Tamatar dhaniya shorba 230 kcal 200 gms tomato broth with fresh coriander 🥤🌿	445


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You've postcarded them through train windows,
you've tasted their inimitable bite in the saags and sagas
of the region. yes, mustard is as much part
of the landscape of Punjab as it is of the foodscape.

TANDOOR AUR SIGDI SE

- **Multani soofiyan paneer tikka** 900
573 kcal | 220 gms | fresh cottage cheese, onion, capsicum, dried fenugreek leaves

- **Palak aur moongfali ki seekh** 900
796 kcal | 180 gms | spinach and peanut skewers with mint chutney

- **Dahi di tikki** 900
555 kcal | 280 gms | hung yogurt pattie stuffed with green chili, ginger - coriander

- **Malai soya chaap** 900
447 kcal | 220 gms | cream, cheese, cashew nut paste

- **Malai hare phool** 900
360 kcal | 240 gms | creamy broccoli florets, green cardamom, cheese

- **Nadru ke kebab** 900
483 kcal | 270 gms | lotus stem patties stuffed with Kashmiri prunes


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There are as many kinds of kebabs as there are embers in a sigri, the traditional coal-fired stove. There's the flat, slipper-shaped chapli kebab of the Pashtun tribesmen who are always on the move. There's the shaami kebab, a magical mix of mutton mince and spices. There's the tangdi kebab, the burrah kebab, the kalmi kebab and scores and skewers of other griddled delicacies.

TANDOOR AUR SIGDI SE

▲	Ajwaini jhinga 322 kcal 150 gms giant prawns, carom seeds and mint chutney 	1700
▲	Raan - e - khyber 1171 kcal 490 gms braised spring lamb leg, fresh spices 	1700
▲	Sarson macchi tikka 325 kcal 280 gms mustard seeds and Indus spices 	1500
▲	Amritsari macchi 437 kcal 175 gms carom seeds and chili crisp fried river sole 	1500
▲	Peshawari seekh kebab 424 kcal 180 gms lamb mince skewered, mint sauce 	1500
▲	Kebab - e - bannu 646 kcal 340 gms chicken, egg, vinegar, spices 	1140
▲	Charga murgh 643 kcal 380 gms traditional Lahori charga spices 	1140


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A woman wearing a bright yellow sari is seen from the side, sorting through produce in a market stall. She is holding a purple woven basket. In the foreground, there is a large blue plastic basket filled with green beans. The background is filled with a large pile of green and yellow produce, possibly tomatoes or small fruits. The scene is brightly lit, suggesting an outdoor market setting.

A strong sense of community binds every mohalla and precinct. Entire villages attend the wedding of one of their own. The whole street celebrates when one of the residents gets a promotion and tea is more than a drink: it's an excuse to exchange gossip, tell stories and share loads and loads of eats.

ZAAYKA LAGAN KA

	Indus paneer tikka butter masala	995
	1478 kcal 640 gms cottage cheese stewed in creamy tomato gravy 	
	Peshawari paneer	995
	1290 kcal 520 gms cottage cheese stewed in creamy tomato gravy 	
	Malai khubani kofta	995
	915 kcal 520 gms cottage cheese and apricot dumplings, creamy pistachio gravy 	
	Khumb makkai hara pyaz	995
	814 kcal 520 gms mushroom and sweet corn in onion tomato gravy with spring onion 	
	Baigan mizaz	995
	712 kcal 390 gms roasted aubergine mash, fresh mint 	
	Dahi wali bhindi	995
	246 kcal 380 gms okra in yoghurt curry 	
	Laal mirch tadka palak	995
	573 kcal 360 gms fresh baby spinach, whole red chili, garlic 	
	Aloo jeera mirchi	995
	694 kcal 440 gms stir fried potato with black cumin and green chili 	
	Chef's special seasonal vegetable preparation	995
	425 kcal 490 gms 	
	Rawalpindi chole	910
	796 kcal 420 gms spicy regional chickpea preparation 	
	Dal makhani	910
	1200 kcal 580 gms slow cooked black lentils finished with cream and butter 	
	Farmers lentil curry	910
	604 kcal 560 gms selection of five lentils 	
	Dal fry	875
	560 kcal 480 gms slowly cooked yellow lentil tempered with brown garlic onion and green chilies 	

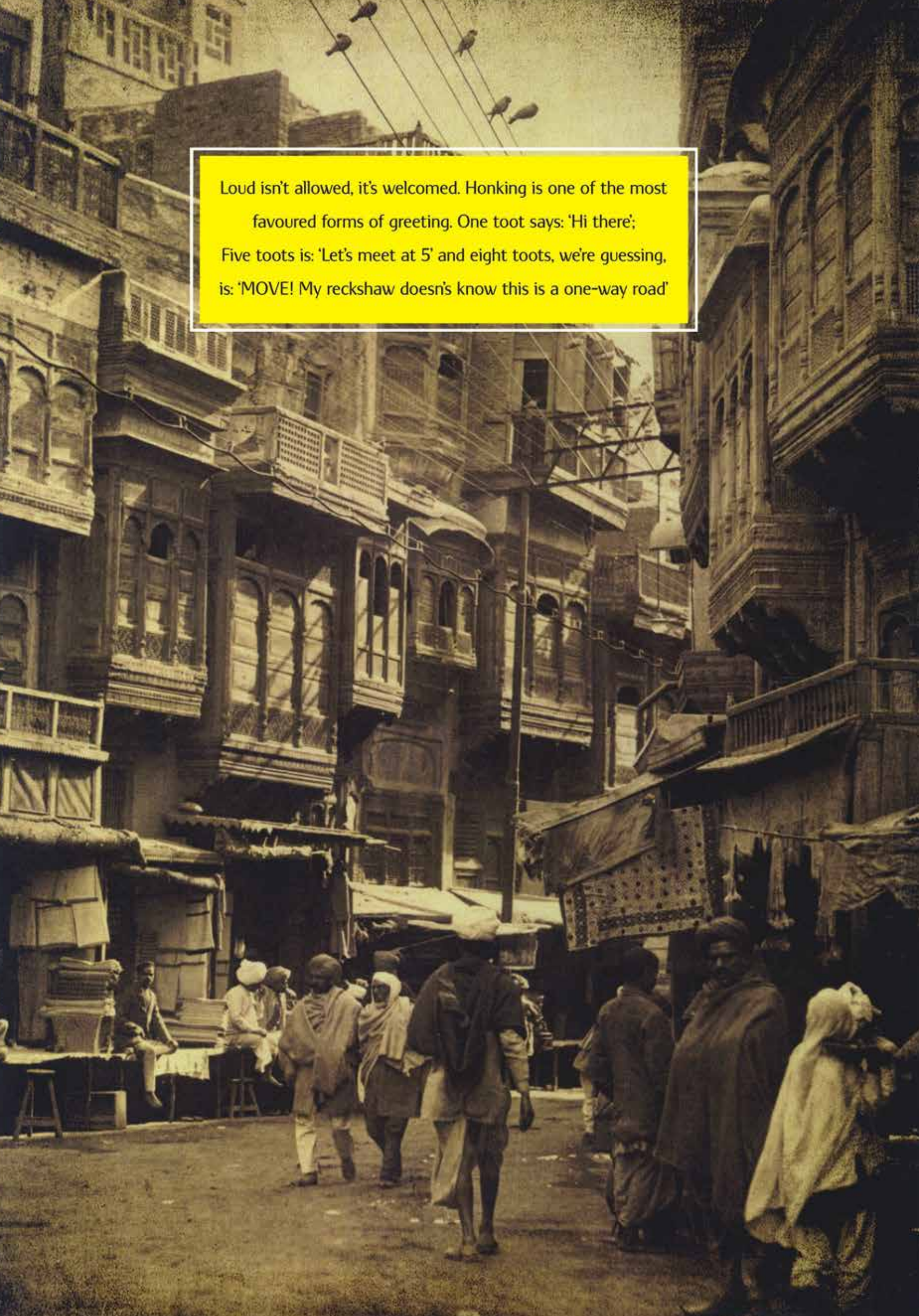
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Loud isn't allowed, it's welcomed. Honking is one of the most favoured forms of greeting. One toot says: 'Hi there'; Five toots is: 'Let's meet at 5' and eight toots, we're guessing, is: 'MOVE! My reckshaw doesn't know this is a one-way road'

ZAAYKA LAGAN KA

▲	Sialkot kadhai jhinga 826 kcal 460 gms fresh water prawns tossed with onion, capsicum, tomatoes 	1700
▲	Faridkot keema mattar 1103 kcal 495 gms minced mutton cooked with green peas and ginger 	1600
▲	Gujranwala bhuna gosht 1214 kcal 510 gms a traditional lamb curry with onion tomato masala 	1600
▲	Nihari gosht 1499 kcal 640 gms baby lamb shanks cooked with traditional nihari spice mix 	1600
▲	Aloo machhli ka salan 419 kcal 420 gms home style preparation of river sole fish and potatoes 	1500
▲	Punjabi kukkad makhani 1520 kcal 620 gms fresh tomatoes, khoya, butter 	1325
▲	Dum murgh lahori 1928 kcal 580 gms chicken drumsticks in Lahori gravy 	1325

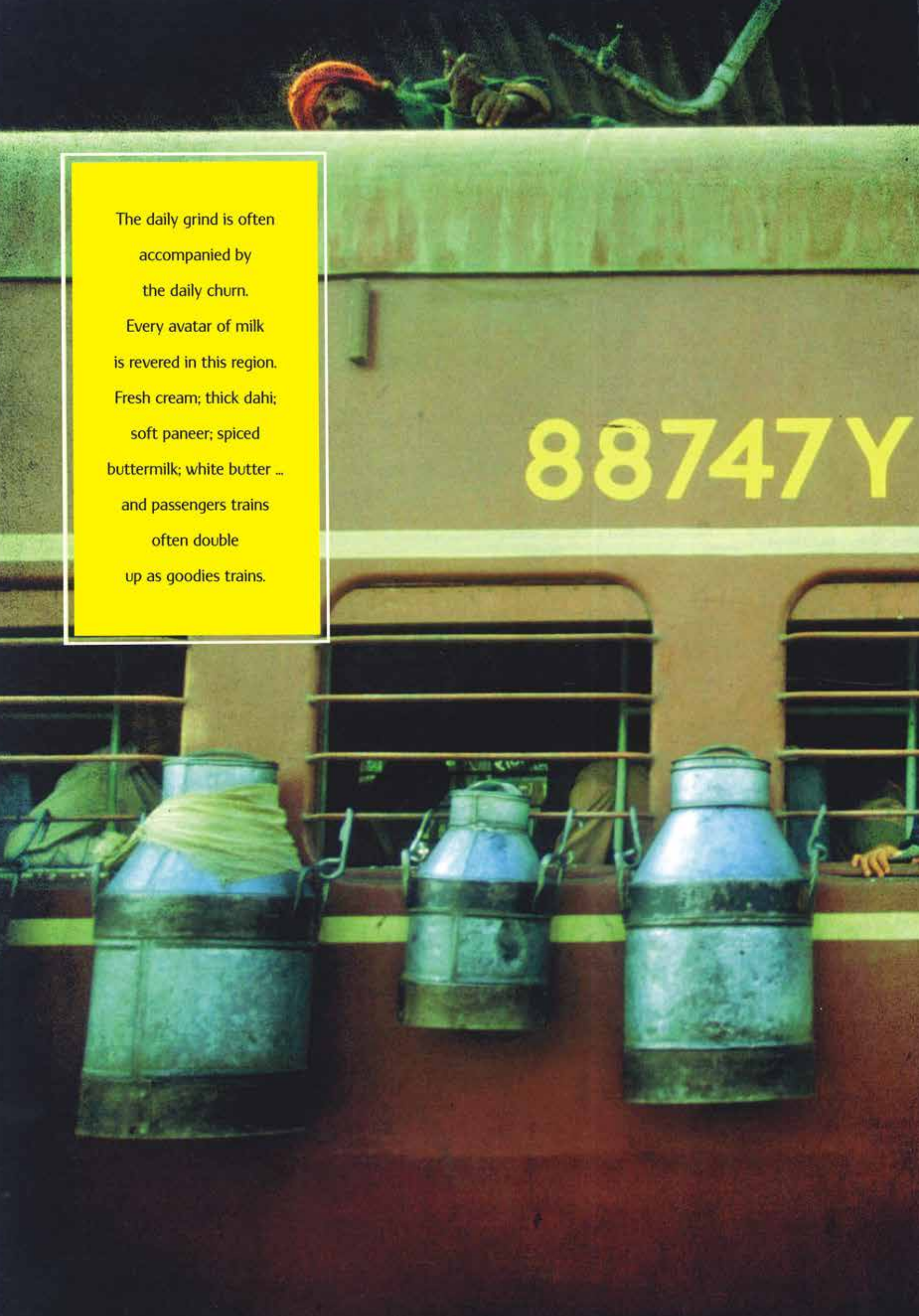
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The daily grind is often
accompanied by
the daily churn.



















Every avatar of milk
is revered in this region.
Fresh cream; thick dahi;
soft paneer; spiced
buttermilk; white butter ...
and passengers trains
often double
up as goodies trains.

88747Y

CHAWAL KA KHAZANA

Lagan ki biryani

All-time favorite basmati rice preparation

	Lamb 937 kcal 440 gms  	1325
	Chicken 758 kcal 420 gms  	1245
	Vegetable 697 kcal 420 gms  	1035
	Afghani kabuli pulao 1236 kcal 460 gms long grain rice, vegetable, saffron, nuts and raisins   	915
	Pulao 741 kcal 420 gms Basmati rice cooked with your choice of vegetables, cumin, green peas or corn  	775
	Steamed rice 450 kcal 340 gms Basmati rice steamed 	565

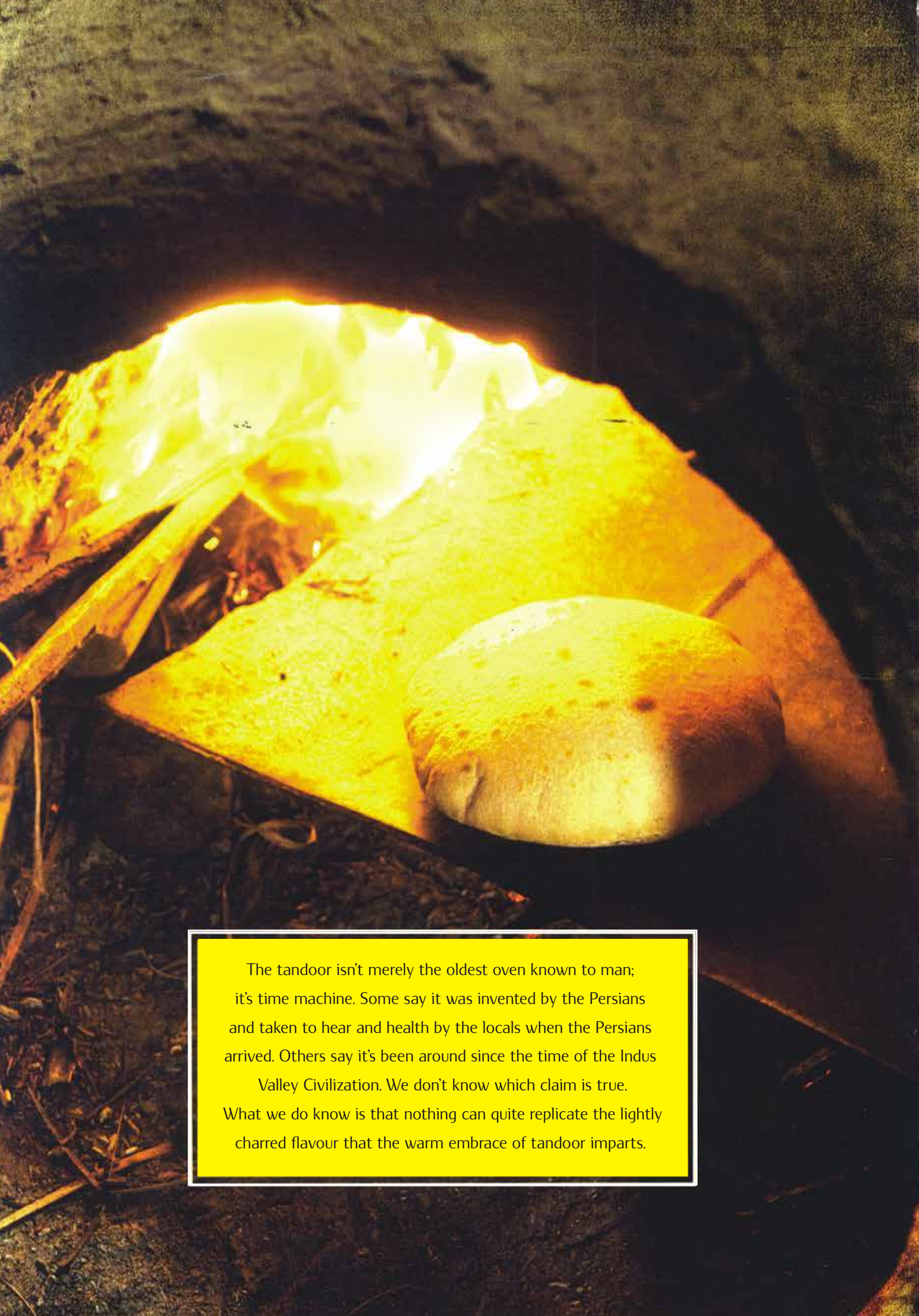
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
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The tandoor isn't merely the oldest oven known to man; it's time machine. Some say it was invented by the Persians and taken to hear and health by the locals when the Persians arrived. Others say it's been around since the time of the Indus Valley Civilization. We don't know which claim is true. What we do know is that nothing can quite replicate the lightly charred flavour that the warm embrace of tandoor imparts.

INDUS KHAAS

	Naan 416 kcal 120 gms 	300
	Roti 263 kcal 80 gms 	300
	Lachha paratha 377 kcal 110 gms plain, butter, garlic or chili cheese 	300
	Multigrain roti 203 kcal 130 gms plain or butter 	300
	Missi roti 286 kcal 80 gms gram flour bread with onion, garlic and coriander 	300
	Phulka 206 kcal 60 gms (Plain/ ghee) 	300
	Roomali roti 244 kcal 210 gms handkerchief style bread cooked on a griddle 	315
	Roghni naan 415 kcal 160 gms gopped with sesame and poppy seeds 	315
	Peshawari naan 580 kcal 210 gms bread from Peshawar flavored with saffron, raisins and nuts 	315
	Amritsari bharwan kulcha 570 kcal 180 gms with a choice of onion, potatoes, cottage cheese or masala 	315
	Tokri roti di 627 kcal 360 gms selection of roti, naan, missi roti, butter naan and lachha paratha 	675

Our standard portion of roti/naan/
kulcha/paratha/roomali roti is
2 pieces & phulka is 4 pieces

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Walking is good for one's health.
And what better way to walk
than in a pair of colourful
but comfortable mojris.
You can amble over to the
dhaba for some tandoori
chicken. Or stroll to the market
for ganne ka ras. Or maybe trek
further into the fields
for fresh-from-the-farm gajar
ka halwa. Like we said,
walding is good for one's health.

RANG DAHI KE

- **Plain curd** 275
142 kcal | 220 gms 
- **Raita** 285
152 kcal | 260 gms plain / mix vegetable 

Indus special

- **Kandhari anar** 285
320 kcal | 280 gms 
- **Boondi and coriander** 285
363 kcal | 280 gms  
- **Burani raita** 285
382 kcal | 280 gms  

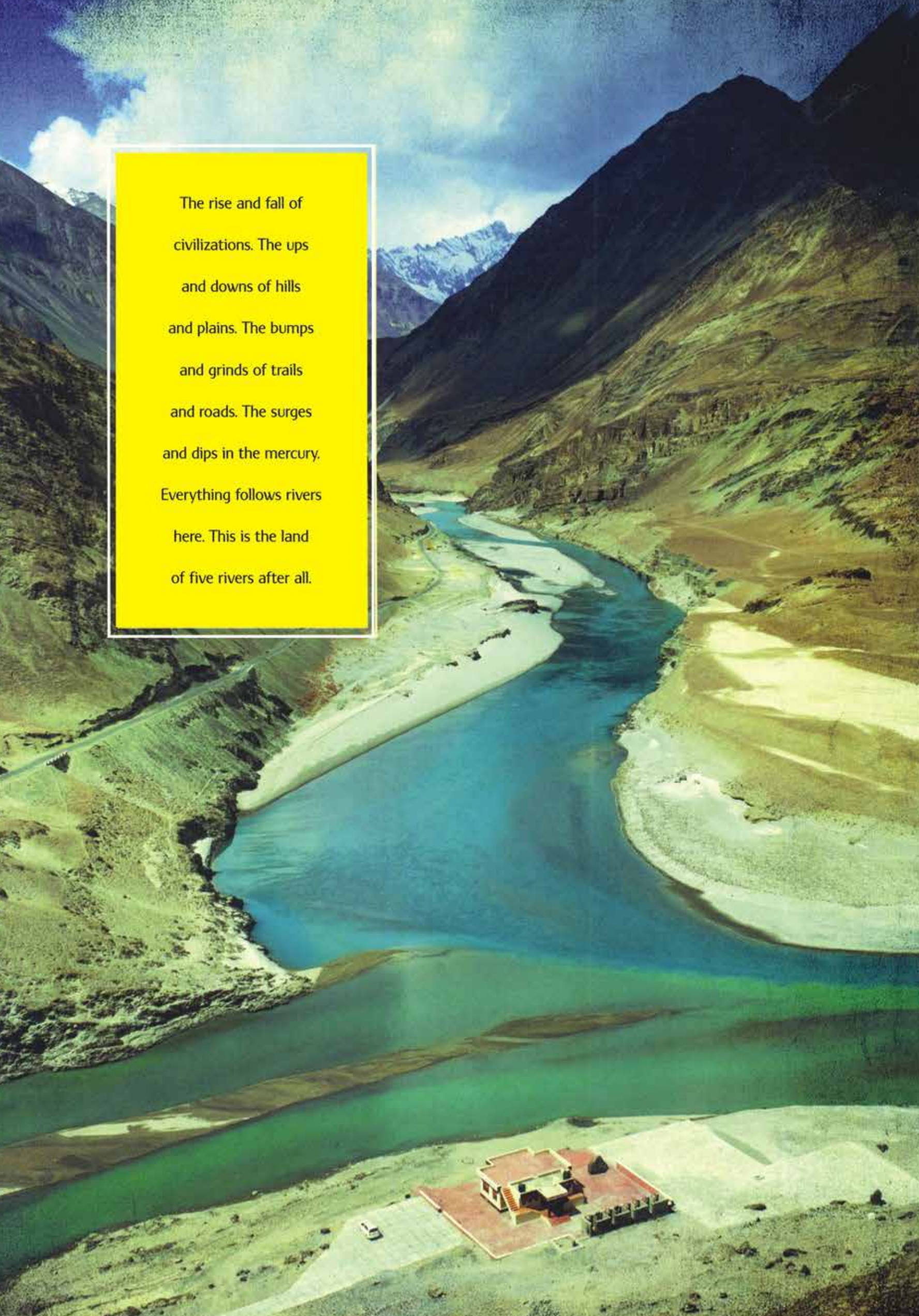
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An aerial photograph of a wide, turquoise river flowing through a mountain valley. The river is surrounded by sandy and gravelly banks. In the foreground, a small building with a red roof and a parking lot is visible. The background shows steep, rocky mountains under a blue sky with scattered clouds.

The rise and fall of
civilizations. The ups
and downs of hills
and plains. The bumps
and grinds of trails
and roads. The surges
and dips in the mercury.
Everything follows rivers
here. This is the land
of five rivers after all.

SAFAR MITHE KA

	Rasmalai 198 kcal 150 gms soft and spongy patties, saffron milk 	580
	Pasandeeda shahi tukda 268 kcal 160 gms golden fried bread, thickened sweet milk, pistachio slivers 	580
	Zaafрани phirni 174 kcal 150 gms delicately flavored with cardamom and saffron 	580
	Gulab jamun 223 kcal 150 gms golden fried milk dumplings seeped in sugar syrup 	580
	Peshawari meets lahori 187 kcal 120 gms kulfi, falooda 	580
	Homemade ice - cream Paan ice - cream 117 kcal 80 gms 	580
	Rose petal ice - cream 112 kcal 80 gms 	
	Kashmiri anjeer ice - cream 119 kcal 80 gms 	

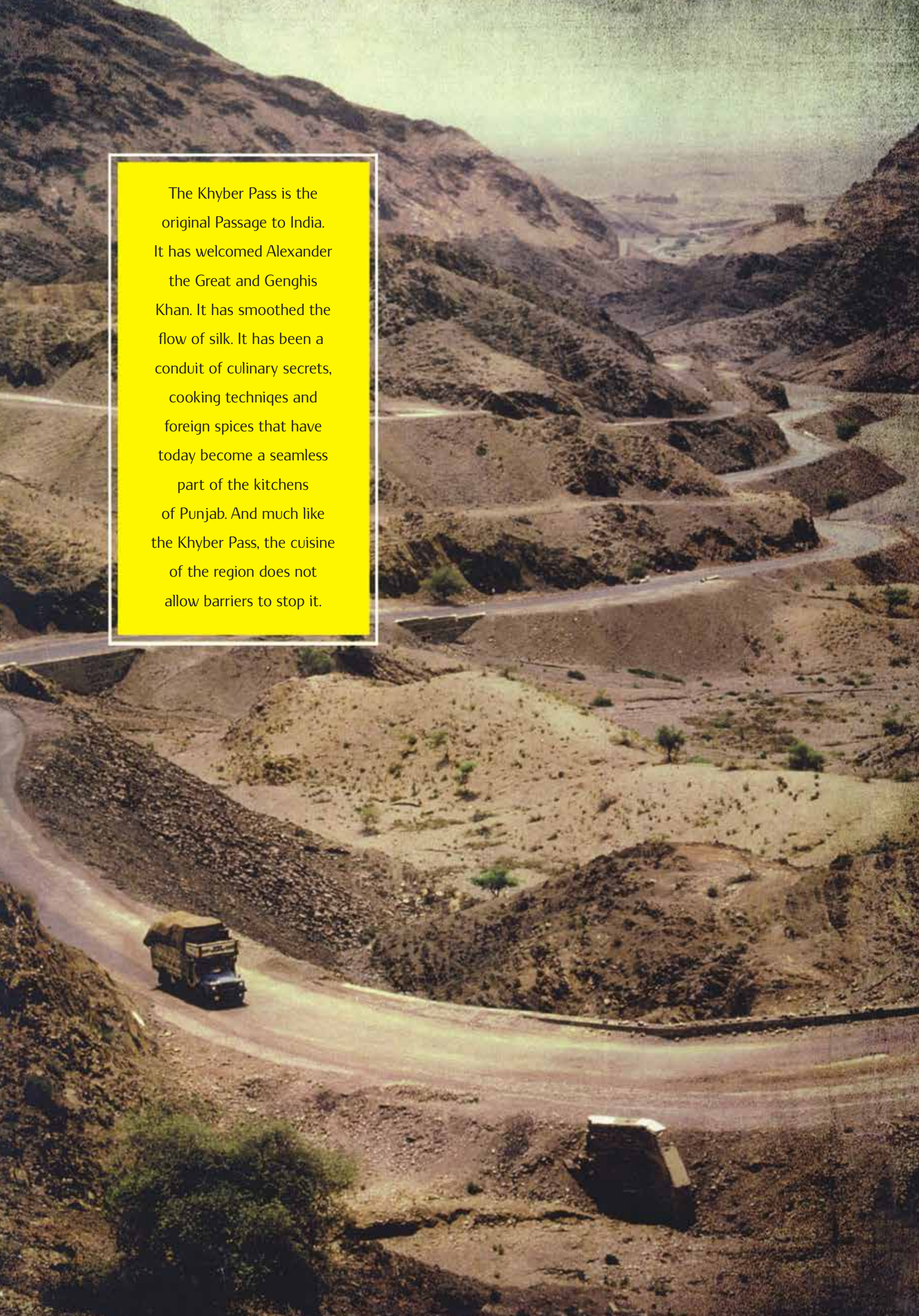
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INDUS EXPRESS SAMPLERS VEGETARIAN-1800

SHURUAAT

- **Tamatar dhaniya shorba**
173 kcal | 150 gms | Tomato broth with fresh coriander 🌿
Or
- **Dal dahi ka shorba**
277 kcal | 150 gms | Curried lentil soup with yogurt dumpling 🥟 🌿

TANDOOR AUR LAGAN KA ZAAYKA

- **Nadru ke kebab**
268 kcal | 150 gms | Lotus stem patties stuffed with Kashmiri prunes 🥟 🌿 🌰
Or
- **Malai hare phool**
225 kcal | 150 gms | Creamy broccoli florets, green cardamom, cheese 🥟 🌿 🧀
- **Malai khubani kofta**
259 kcal | Cottage cheese and apricot dumplings, creamy pistachio gravy 🥟 🌿 🍑 🥜
- **Indus paneer tikka butter masala**
341 kcal | 150 gms | Cottage cheese stewed in creamy tomato gravy 🥟 🌿 🍅 🧀
- **Baigan mizaz**
274 kcal | 150 gms | Roasted aubergine mash, fresh mint 🥟 🌿
- **Laal mirch tadka palak**
398 kcal | 150 gms | Fresh baby spinach, whole red chilies, garlic 🥟 🌿 🌶️
- **Rawalpindi chole**
284 kcal | 150 gms | Spicy regional chickpea preparation 🥟 🌿
- **Farmers lentil curry**
159 kcal | 150 gms | Selection of five lentils 🥟 🌿
- **Afghani kabuli pulao**
403 kcal | 150 gms | Long grain rice, vegetables, saffron, nuts and raisins 🥟 🌿 🍌 🥜
- **Burani raita**
137 kcal | 100 gms | Brown garlic, roasted cumin 🥟 🌿

SAFAR MITHE KA

325 kcal | 150 gms | Especially crafted chef's choice dessert selection 🥟 🌿 🍌 🥜

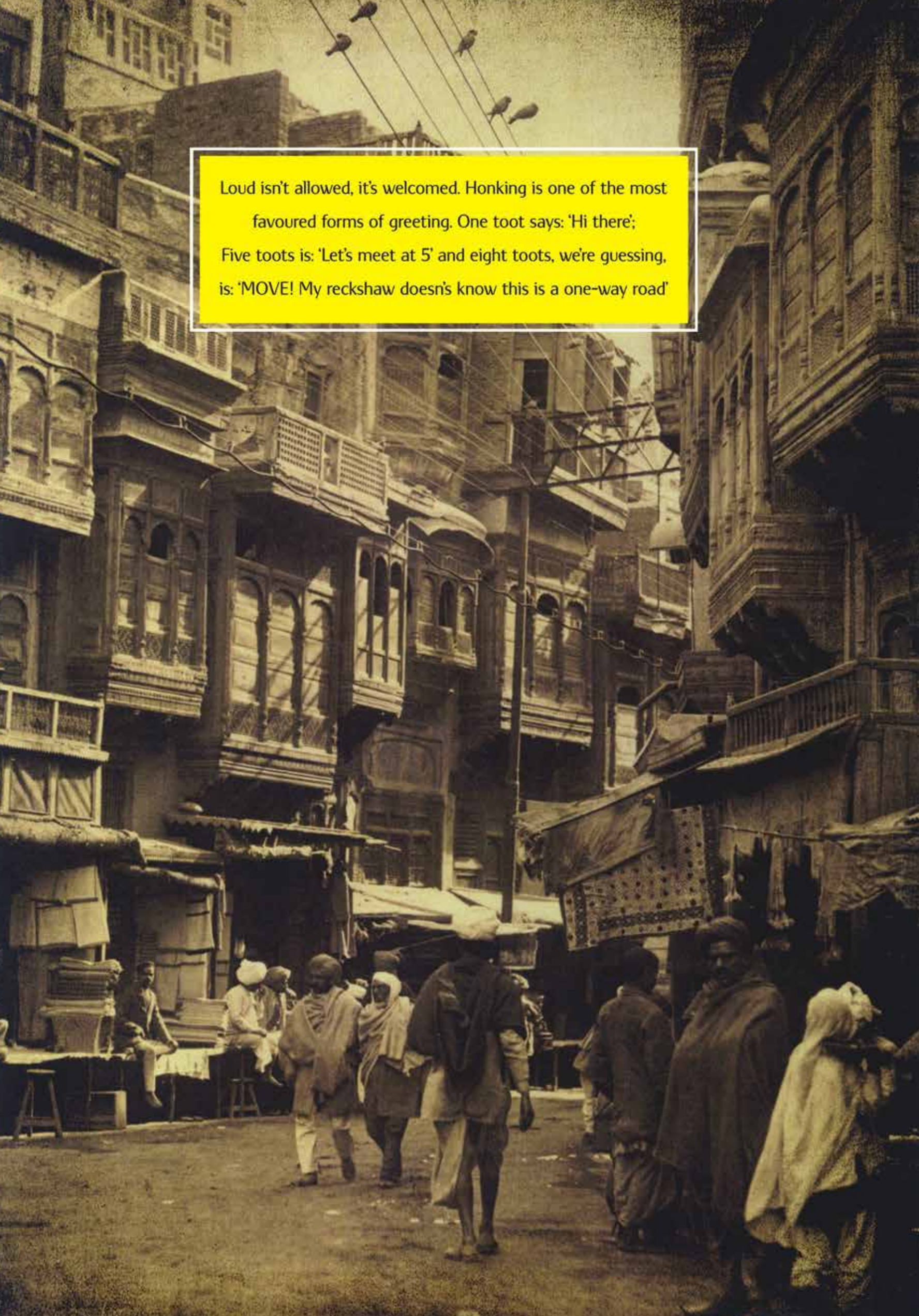
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INDUS EXPRESS SAMPLERS NON-VEGETARIAN-2000

SHURUAAT

- ▲ **Yakhni shorba**
Traditional lamb soup
261 kcal | 150 gms 🥛🌿
Or
- ▲ **Murgh shorba**
244 kcal | 150 gms | Chicken broth with
cumin and fresh herbs 🥛🌿

TANDOOR AUR LAGAN KA ZAAYKA

- ▲ **Peshawari seekh kebab**
353 kcal | 150 gms | Lamb mince skewered,
mint sauce 🥛🌿
Or
- ▲ **Sarson macchi tikka**
325 kcal | 280 gms | mustard seeds and
Indus spices 🥛🌿🥔🥕
- ▲ **Dum murgh lahori**
499 kcal | 150 gms | Chicken drumsticks in
Lahori gravy 🥛🌿🥕
- ▲ **Nihari gosht**
351 kcal | 150 gms | Baby lamb shanks
cooked with traditional Nihari spice mix
🥛🌿🥔
Or
- ▲ **Aloo machhli ka salan**
153 kcal | Home style preparation of river
sole fish and potatoes 🥛🌿🥕🐟
- **Baigan mizaz**
274 kcal | 150 Gms | Roasted aubergine
mash, fresh mint 🥛🌿
- **Laal mirch tadka palak**
398 kcal | 150 gms | Fresh baby spinach,
whole red chilies, garlic 🥛🌿
- **Rawalpindi chole**
284 kcal | 150 gms | Spicy regional chickpea
preparation 🥛🌿
- **Farmers lentil curry**
159 kcal | 150 gms | Selection of five lentils
🥛🌿
- **Afghani kabuli pulao**
403 kcal | 150 gms | Long grain rice,
vegetables, saffron, nuts and raisins
🥛🌿🥕
- **Burani raita**
137 kcal | 100 gms | Brown garlic,
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325 kcal | 150 gms Especially crafted chef's
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🥛🥕🌿🥔

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