



SHORBA

SOUPS

***Samundari khas shorba** 375

Seafood soup enriched with garlic and Indian herbs

***Murgh zor yakhini** 375

Spicy chicken stock flavoured with awadhi spices

Gajjar tamatar ka shorba 325

Fine extraction of carrots and ripped tomatoes, tempered with selected spices

Dal boondi shorba 325

Lentil broth flavoured with cumin and coriander

* Non vegetarian

All prices are subject to 10% service charge and applicable government taxes



KUCH PEENE KA

BEVERAGES

Lassi	325
<i>A soothing blended yoghurt drink-Choice of sweet, salt, plain or masala</i>	
Gulab ki lassi	325
<i>A rose scented yoghurt drink</i>	
Aam ki lassi	325
<i>Mango flavoured yoghurt refreshment</i>	
Soufiyani thandai	325
<i>Sweet treat of dry nuts and milk flavoured with fennel seeds</i>	
Ananas ka nichod	325
<i>Roasted pineapple juice blended with cumin seeds and rock salt</i>	
Chaas	325
<i>Butter milk mildly spiced with green chilies and ginger</i>	
Seasonal fresh fruit juice	325
Fresh orange juice	475

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SHURUAAT

STARTERS Non Vegetarian

Tandoori lobster Signature dish of our master chef	2950
Ajwaini jheenga Lagoon prawns flavoured with caraway seeds and cooked in a tandoor	1750
Kasoori jheenga Flavoured prawns cooked on a griddle	1750
Tandoori salmon Tasmanian salmon flavoured with mild tandoori masala and cooked in a clay pot	1750
Andhra tawa machli Spicy dahi of seer fish cooked on a griddle	925
Lehsun kalonji ki machli Char-grilled onion seeds flavoured modha fish chunks	825
Mahi tilnaaj Fish marinated with flavoured fresh cream and cooked in a clay oven	825
Daksini murgh boti Boneless chicken morsels marinated with red chili paste, curry leaves and deep fry	795
Tangri golmirchi Chicken drumstick enriched with coarsely chopped black pepper and cooked in a tandoor	795
Murgh malai kebab Boneless chicken cubes flavoured with cream, green chili and cardamom powder	795
Murgh reshmi seek Curry flavoured minced chicken kebab cooked in a clay pot	795
Tandoori murgh Half chicken marinated with yoghurt, ginger, garlic and red chili, cooked in a tandoor to perfection	925
Murgh tikka Boneless chicken morsels marinated with a traditional tandoor masala and char-grilled.	795
Gosh seek kebab Minced lamb flavoured with whole garam masala and cooked in a tandoor	825
Masaledar-boti kebab Boneless cubes of lamb simmered in a spicy masala	825
Kebab-e-dawat Assorted non vegetarian kebabs served on a platter, recommend for three	1995

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SHURUAAT

STARTERS Vegetarian

Papdi chaat <i>Crispy medallions topped with potatoes and sweet & spicy chutneys</i>	395
Aloo tikki chaat <i>Potato and green peas patties coated with sweet yoghurt and tamarind sauce</i>	395
Bhuna paneer tikka <i>Cottage cheese cubes flavoured with ajwain and cooked in a tandoor</i>	525
Dahi ke kebab <i>Spiced hung yoghurt kebabs</i>	525
Moong ki golai <i>Green moong dal pattle tempered with authentic spices</i>	525
Hara Tawa Kebab <i>Channa dal and spinach kebabs flavoured with coriander</i>	525
Subzi ki pakodiyan <i>All time favourite snack - batter fried vegetables</i>	525
Kathal ki kakori <i>Minced jackfruit kebab</i>	525
Malai wale aloo <i>Barrel shaped potatoes stuffed with hung yoghurt and selected spices, cooked in a tandoor</i>	525
Keley ki moharein <i>Raw banana kebabs</i>	525
Kebab-e-tastari <i>Assorted vegetarian kebabs served on a platter, recommended for three</i>	1225

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HANDI AUR KADAI

MAIN COURSE Non-vegetarian

Jheenga malai curry Lagoon prawns simmered in a creamy rich gravy	1750
Kadai jheenga Prawns cooked with tomatoes, bell pepper and assorted spices	1750
Goan fish curry Spicy coconut flavoured fish curry	825
Machli methi masala Chunks of fish coated with fenugreek scented gravy	825
Crab simla mirchi Combination of crabmeat and capsicum cooked on a hot griddle	975
Kadai murgh Tender pieces of chicken tossed in a traditional kadai masala	825
Murg lababdar Succulent pieces of chicken cooked in a rich onion and tomato gravy	825
Chicken chettinad Spicy chicken curry flavoured with black pepper	825
Murg awadhi Dices of chicken simmered in a rich cashew and onion gravy	825
Murg andaras Home-style chicken curry cooked with shallow fried eggs	825
Gosht rogan josh Tender mutton curry	825
Gosht rizzala Lucknow specialty, mildly spiced boneless mutton cubes cooked in an aromatic gravy	825
Saag gosht Mutton cooked in a spinach puree flavoured with fenugreek leaves	825
Gosht kali mirchi boti Boneless cubes of mutton tossed with black pepper	825
Raan e navaratan Dum cooked juicy boneless lamb	1750

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HANDI AUR KADAI

MAIN COURSE

Vegetarian

Aloo vadiyan Home style potato dish	675
Methi bandah koftey Dumplings cooked in a rich cashew gravy	675
kamal kakdi ki kadai Lotus stem tossed with spicy kadai masala	675
Kathal hari mirchi handi Simmered jackfruit and green chilies	675
Kareley masaledaar Bitter gourd cooked in a spicy onion gravy	675
Ghatta curry Rajastani style dumplings cooked in a yoghurt gravy	675
Bhindi fry Lady's finger cooked to perfection on a hot griddle	675
Raseeli subzi handi Mixange of vegetable cooked in a mild gravy	675
Palak paneer Cottage cheese simmered in a spinach gravy	675
Paneer Siya Mirchi Home made cottage cheese cubes cooked with sahan chilli in a tangy gravy	675

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Kadai Paneer Cottage cheese cooked in a spicy kadai gravy	675
Paneer Makhani Cottage cheese dices cooked in a rich tomato based gravy	675
Khumb matter Button mushroom and green peas tossed with mild spices	675
Peshawari chole A spicy preparation of chick peas cooked with onions, tomatoes, cinnamon and cumin	675
Saag bhutta Golden corn kernels cooked with garlic and onion flavoured spinach gravy	675
Baigan bharta Char grilled aubergines cooked with onions and tomatoes - A typical Punjabi home style preparation	675
Aloo gobhi Perfect combination of potatoes and cauliflower with selected spices	675
Aloo khusk daksini Baby potatoes tempered with curry leaves and mustard seeds	675
Aloo jeera Baby potatoes tossed with cumin	675

DAL

Dal navaratan Black dal simmered overnight on a slow fire, tempered with ginger, garlic and tomato Signature dish of our master chef	675
Dal tadka Tempered yellow lentils	650
Rajma masala kidney beans cooked in a spicy tangy gravy	650

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BASMATI KI SHAAN

Rice, biryani, pulao, or chawal

*Jheenga biryani Fresh prawns and basmati rice cooked with saffron and selected spices	925
*Murgh jaffrani biryani Chicken cooked with basmati rice and scented with saffron	825
*Kacche gosht ka dum biryani Succulent morsels of lamb and basmati rice "dum cooked"	825
Subzi chilmun biryani Assorted vegetables and basmati rice cooked with aromatic spices	675
Pulao aap ki pasand Basmati rice cooked with a choice of jeera, green peas, cashewnuts or assorted vegetables	595
Saada chawal Steamed basmati rice	375

RAITA

Boondi raita	275
Burani raita Fresh yoghurt blended with ginger, garlic and roasted cumin	275
Ananas ka raita Pineapple flavoured homemade curd dressing	275
Subzi raita Mixed vegetable raita	275
Dahi	325

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ROTI WALI GALI

BREADS

Tandoori roti	195
Paratha Choice of pudina or lacha paratha	195
Bharwa paratha Choice of aloo, pyaz or paneer paratha	195
Phulka	195
Kulcha Choice of daniya, pudina, onion or chili kulcha	195
Missi roti	195
Naan Choice of plain, butter or garlic naan	195
Cheese naan	195
Roomali roti	195
Assorted breads basket	525

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MITHAI

DESSERTS

Sheer kurma	425
Roasted vermicelli cooked in flavoured reduced	
Gulab jamun	425
Fried khoya dumplings filled with pistachio and served with a scoop of vanilla ice cream	
Angoori basundhi	425
Cottage cheese dumplings cooked in sugar syrup, soaked in cardamom and seeped in flavoured reduced saffron milk	
Gajar ka halwa	425
Juicy shreds of carrots cooked with raisins, nuts, milk and sugar	
Ambi kesar srikhand	425
Mango flavoured curd topped with saffron and nuts	
Phalsha kulfi	425
Traditional kulfi with assorted fruits	
Malai kulfi	425
Home style ice cream	

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