Ishteha Afroz
(The Soothing Beginning)

- Mausami Phalon Ka Ras ₹ 310
  (seasonal fruit juice)
- Zafrani Mewa Lassi ₹ 310
  (yoghurt drink with saffron and dryfruits)
- Thandai ₹ 310
  (the classic cooler of almonds, rose petals, poppy & melon seeds)
- Dahi Gujjia ₹ 340
  (stuffed lentils dumplings soaked in yoghurt & served with tamarind chutney)
- Papdi Chaat ₹ 340
  (boiled potato chunks with flour crispies)
- Pudina Wali Murg Chaat ₹ 620
  (diced chicken char grilled and laced with mint chutney)

Muqqavi Shorba
(Hearty Soups)

- Zafrani Subz Shorba ₹ 340
  (seasonal vegetable broth with saffron and Indian spices)
- Paye Ka Shorba ₹ 340
  (a rich extract of lamb trottors flavoured with herbs and saffron)
- Murg Badam Shorba ₹ 340
  (almond flavoured chicken soup)

Taxes Extra as Applicable
Kebabs

- **Zafrani Paneer Tikka ₹ 660**
  (marinated chunks of cottage cheese with saffron, cooked in a tandoor)
- **Anjee Kc Kebab ₹ 660**
  (a vegetarian shami made with raw banana, filled figs & raisins)
- **Tandoori Bharwan Aloo ₹ 620**
  (tangy jacket potatoes filled with pomegranate, potatoes, cottage cheese, ginger and nuts)
- **Bhatti Ki Dhingri ₹ 620**
  (skewered mushroom and bell pepper with Indian spices)
- **Makai Motiya Seekh ₹ 620**
  (char-grilled kebabs of corn kernels, studded with pimentos)
- **Ajwaini Jhinga ₹ 1150**
  (char-grilled prawns flavoured with carom seeds)
- **Machhali Tikka Kalimirch ₹ 850**
  (char grilled fish marinated in spiced yoghurt with crushed black pepper)
- **Murg Malai Tikka ₹ 850**
  (creamy boneless chicken kebab with yoghurt and cheese)
- **Murg Tikka Mirza Hasnno ₹ 850**
  (morsels of chicken marinated in saffron-flavoured yoghurt with exotic spices)
- **Gosht Gilafi Seekh ₹ 850**
  (char-grilled minced lamb skewers)

Taxes Extra as Applicable
Main Course Shakahari

- Paneer Lazzatdaar ₹ 660
  (batons of cottage cheese and bell peppers cooked in kadhai gravy)
- Paneer Makkhan Palak ₹ 660
  (cubes of cottage cheese cooked in a rich creamy tomato gravy)
- Aloo Dum Chutney Wala ₹ 620
  (potatoes simmered in a tangy mint and coriander gravy)
- Khumb Matar Makai Korma ₹ 660
  (button mushrooms, peas and corn in an onion and cashewnut - based gravy)
- Palak Aap Ki Pasand ₹ 620
  (fresh spinach cooked with a combination of corn kernels or mushroom or potato or cottage cheese)
- Kadhai Subz Kalangi ₹ 620
  (fresh vegetables cooked in spicy kadhai gravy with onion seeds)
- Methi Matar Malai ₹ 620
  (garden-fresh peas in a fenugreek-flavoured smooth silky gravy)
- Jodhpuri Gatta Curry ₹ 620
  (deep-fried gram flour dumplings cooked in a yoghurt-based gravy with indian spices)
- Dal Masala ₹ 600
  (traditional tempered yellow lentil)
- Amritsari Choley ₹ 600
  (mildly spiced chick peas cooked in kadhai)

Main Course Maansahari

- Jhinga Masala ₹ 1150
  (fresh prawns cooked in traditional indian style)
- Tariwali Amritsari Macchali ₹ 850
  (home-style punjabi fish curry)
- Murg Makkhan Palak ₹ 850
  (barbecued chicken simmered in buttered tomato with spinach)
- Tawa Murg Banjara ₹ 850
  (a traditional rajasthani chicken preparation with onion, tomato and coarsely grounded Indian spices)
- Lal Maans ₹ 850
  (a traditional spice lamb curry of jaisalmer from rajasthan)

Taxes Extra as Applicable
Chef’s Signature Dishes

- Tandoori Salmon With Lemon Grass And Himalayan Pink Salt ₹ 2000
  (juicy chunks of salmon fish flavoured with lemon grass, indian spices, and grilled in a clay oven)

- Smokey Dum Ka Murg ₹ 850
  (succulent chicken pieces simmered in a rich yoghurt-base gravy with whole Indian spices)

- Tandoori Lamb Chaamp ₹ 2000
  (new zealand lamb chops marinated overnight with indian exotic masalas and grilled in a clay oven)

- Shahi Galavat Ke Kebab ₹ 850
  (a delicacy of minced lamb medallions pan fried which simply melt in the mouth)

- Tofu Palak Jaitooni ₹ 720
  (chef's creation - bean curd, olives and pureed spinach tempered with ginger, onion, garlic and green chilli in olive oil)

- Bharwan Tawa Zucchinì ₹ 720
  (cottage cheese and nuts stuffed zucchini cooked on dum and topped with onion, tomato masala)

- Dal Jhankar ₹ 720
  (black lentils simmered overnight on charcoal with asafoetida, garlic and tomatoes enriched with butter and cream)

Royal Dining

- Begumi Parosa ₹ 1100
  (a complete vegetarian feast with kebabs, vegetable curry, seasonal vegetables lentil, rice, indian breads and desserts)

- Badshahi Parosa ₹ 1350
  (a complete non-vegetarian feast with assorted kebabs, chicken and lamb curry, seasonal vegetables, lentil, rice, indian breads and desserts)

Taxes Extra as Applicable
Regional Treasures Mughlai Gharana

• Mughlai Mutton Stew ₹ 850
  (a local lamb preparation cooked with Indian spices)
• Nahari Gosht ₹ 850
  (tender lamb with bone cooked with exotic herbs and spices in a rich lamb yakhani)
• Dilkush Kofta ₹ 700
  (stuffed cottage cheese dumpling in cashew nuts and yoghurt gravy)
• Gobhi Mussallam ₹ 620
  (mughlai style whole cauliflower laced with indian spices)
• Shahi Kaju Aloo ₹ 620
  (local delicacy of potatoes curry with nuts)

Brij Ka Khana

• Khatta Meetha Kashiphal With Tawa Paratha ₹ 620
  (sweet and sour red pumpkin tempered with cumin and fenugreek seeds)
• Dal Ki Kachori With Chatpati Aloo Bhaji ₹ 620
  (a typical vrindavan style deep fried whole wheat bread stuffed with asafetida
  flavoured lentil paste, served with spicy potato curry)
• Palak Patta Kadhi Chawal ₹ 620
  (gram flour curry with touch of spinach served with steamed rice)

Taxes Extra as Applicable
Rice And Breads

- Subz Chilman Biryani ₹ 620
  (basmati rice cooked with assorted vegetables and aromatic spices)
- Pulao Aap Ki Pasand ₹ 600
  (pulao with a choice of dry fruits, vegetables, cottage cheese or green peas)
- Steamed Rice ₹ 400
- Murg Zafrani Pulao ₹ 900
  (boneless chicken cooked with saffron flavoured rice and served with raita)
- Gosht Dum Biryani ₹ 900
  (tender cuts of lamb and basmati rice cooked together in a sealed pot and served with raita)
  - Naan ₹ 160
    (plain, garlic or butter)
- Tandoori Roti ₹ 150
  (whole wheat bread made in a clay oven)
- Cheese Chilli Olive Naan ₹ 200
- Sheermal ₹ 200
  (bread made of rich dough flavored with saffron baked in iron tandoor)
  - Roomali Roti ₹ 150
    (soft, paper-thin whole wheat bread)
  - Plain/Mint Parantha ₹ 150
    (layered whole wheat bread served with or without butter)
  - Warqui Parantha ₹ 200
    (multi-layered soft bread made of refined flour, cooked on a griddle)
  - Kulcha ₹ 200
    (Potato, onion, mixed masala, cottage cheese)

Taxes Extra as Applicable
Desserts

- Jhankar Ki Peshkash ₹ 350
  (a special Indian ice-cream on a bed of falooda, topped with rabri and pistachio)
- Gilori Petha ₹ 350
  (paper-thin slice of white pumpkin stuffed with khoya and nuts)
- Gulab Jamun ₹ 350
- Kesari Rasmalai ₹ 350
  (cottage cheese dumplings with saffron-flavoured milk)
- Halwa Sampler ₹ 400
  (a chef's special dessert - a combination of beet root, pumpkin, carrot and almonds halwa)
- Choice of Ice Cream ₹ 350
  (vanilla, strawberry, choco-chips, coffee, pista or mango)

Taxes Extra as Applicable