NAVRATNA
SOUPS

Tamatar dhania shorba 660
*Fresh tomato juice flavoured with mint and coriander*

Dal boondi shorba 660
*Lentil flavoured with small basen dumpling and Indian spices*

Murg jahangiri shorba 680
*Spiced chicken soup with small pieces of chicken and traditional Indian herbs*

Samundari badami shorba 690
*Seafood soup enriched with almond and Indian spices*

STARTERS

Sev papadi chaat 660
*Crispy papadis served with sweet and mint chutney dressing and topped with sev*

Bhel poori chaat 660
*Crispy rice puff served with tamarind and mint chutney*

Aloo tikki chaat 660
*Potato patties with chopped ginger and green chilli, deep fried, coated with yoghurt and chutney*

Makai tali tikki 660
*Crispy fried tender kernel cutlets coated with yoghurt, sweet and mint chutney*

Hare matar tikki ki chaat 660
*Vegetarian delicacy crushed green peas, ginger and green spices*

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

Paneer tikka adraki 970
Home Made Cottage Cheese marinated with selected Indian spices, cooked in clay oven

Paneer lal mirchi tikka 970
Cottage cheese scented with aniseed and pounded red chillies cooked in tandoor

Makhmali kebab 970
Minced paneer kebabs with Indian spices cooked in tandoor

Khumb galouti 790
Mushroom kebabs inspired by the famous “Galouti Kebab from Lucknow”

Hara bhara kebab 970
Blended lentil and spinach puree flavoured with Indian herbs and spices

Dahi ke kebab 970
Spiced hung yoghurt patties thickened with corn flour and deep fried

Bharwan tandoori aloo 760
Shelled potatoes with dry fruits and Indian spices cooked in clay oven

Subz khusrang seekh 760
Exotic vegetables with Indian spices, char-grilled on a skewer

Subzi pakodi 760
All time favourite snacks made with combination of vegetables

All prices are subject to 10% service charge and applicable government taxes
Tandoori broccoli
Broccoli florets infused with the mustard and pickling spices, grilled to perfection in the clay oven

Kebab-e-tastari
Assorted vegetarian kebabs served on a platter, recommended for three

CHICKEN MEAT & SEAFOOD KEBABS

Jhinga angara
Lagoon prawns steeped in a marination of aromatic spices grilled on glowing embers imparting a smoky flavour “a speciality from Amritsar”

Ajwaini jhinga
Lagoon fresh Prawns flavoured with carom seeds, grilled to perfection in the clay oven

Fish kalongi tikka
Chunks of Modha fish, marinated with yoghurt, onion seeds, Indian spices and broiled in the tandoor

Fish kalimirch
Modha fish flavoured with black pepper, cheese and yoghurt cooked in a clay oven

Tawa tali machli
Griddle cooked seer fish fillets marinated with Indian spices

Bhatti ka murg
A Traditional chicken preparation, marinated overnight in yoghurt with exotic spices, first cooked in tandoor. The chicken is finished on open fire or bhatti

All prices are subject to 10% service charge and applicable government taxes
Murg tikka Mirza Hasnoo
Morsels of chicken marinated in saffron flavoured yoghurt and Indian herbs. And char-grilled.
Recipe of Khansamas of the royal kitchen of Nawab “SHUJA-UD-DAULA”

Murg malai tikka
Tender pieces of chicken marinated with cream, cheese and cardamom powder

Murg lasooni tikka
Succulent morsels of chicken flavoured with roast garlic and cream

Murg reshmi seekh
Minced chicken with Indian spices and herbs.
Coated with bell pepper and cooked in clay oven

Shikampur kebab
Yoghurt scented finely minced lamb gillettes cooked in tandoor

Galawat kebab
Lamb finely minced, pan-fried, which simply melts in the mouth—a lamb delicacy

Gosht seekh kebab
Mutton minces with spices and herbs, put on a skewer and cooked in a clay oven

PAN INDIAN SPECIALTIES
Non-vegetarian

Jhinga masala
Lagoon prawns cooked in thick blend of masala gravy

Kadhai jhinga
Lagoon prawns with cubes of tomato, onion, bell pepper and Indian spices cooked in kadhai based gravy

All prices are subject to 10% service charge and applicable government taxes
Jhinga malai curry
Lagoon prawns simmered in coconut milk creamy gravy

Jhinge ka salan
Prawns cooked with sesame, coconut and peanuts

Crab aur simla mirch
Minced crab cooked with bell pepper

Fish Methi Masala
Chunks of fish coated with fenugreek scented gravy

Meen kozhambu curry
Spicy fish curry with shallots, tamarind pulp and garlic pearls

Meen moilee curry
Juicy chunks of fish, cooked in onion and coconut milk curry

Mogewala kukkad
An immensely popular punjabi village dish of slow cooked boneless chicken. Simmered in fenugreek flavoured rich tomato gravy

Kadhai murg angara
Strips of grilled chicken tikka, stir fried with cubes capsicum, onion, tomatoes and spicy kadhai masala

Murg wajid ali
A boneless chicken delicacy simmered in cashew nuts and brown onion based gravy

Dum ka murgh
Chicken cooked in Hyderabadi dum gravy

Murgh methi korma
Traditional chicken korma enriched with fenugreek

All prices are subject to 10% service charge and applicable government taxes
Chicken chettinad
Boneless chicken cooked in spicy chettinad gravy 1160

Gosht roganjosh
Kashmiri delicacy of lamb cooked in traditional spices finished with dry ginger and aniseed powder 1460

Gosht meth palak
Tender cubes of lamb cooked in a spinach puree flavoured with fenugreek 1460

Ambada gosht
Local spiced lamb preparation with spiced pickle 1560

Mutton kali mirchi
Boneless cubes of mutton simmered in onion and black pepper 1460

Gosht awadhi korma
A boneless mutton delicacy simmered in cashew nuts and brown onion based gravy 1460

Raan-e-navratna
Whole leg of lamb gently massaged with yoghurt and an innovative blend pot-roasted, braised and cooked in the pan, served with its own juices. “Most popular in North India” 2940

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

Vegetarian

Paneer makhan masala 1130
*Cottage cheese diced cooked in rich tomato based gravy*

Kadhai paneer 1130
*Cubes of homemade cottage cheese cooked in spiced kadhai gravy with bell pepper, coriander seeds, black pepper and red chilli*

Paneer tikka lababdaar 1130
*Char grilled cottage cheese cubes cooked in rich tomato based gravy*

Makhmali saag paneer 1130
*Homemade cottage cheese cooked with spinach based gravy*

Paneer siya mirch 1130
*Cubes of cottage cheese cooked with salan chilly in spicy tang gravy*

Khubani dilpasand kofta 1460
*Apricot stuffed cottage cheese dumplings cooked in shahi gravy*

Kofta sam severa 1130
*Large dumplings of spinach and cottage cheese filled with nuts fried and simmered with tomato gravy*

Khumb matar 960
*Sliced mushroom, green peas cooked in aromatic gravy of onion and tomatoes*

Khumb khurchan 960
*Mushroom sautéed with tomato, ginger, green chilly, onion and bell peppers*

Kadhai baby corn 960
*Young baby corn slice cooked in spiced kadhai gravy with bell pepper, coriander seeds, black pepper and red chilli*

Kadhai subz kalongi 925
*Assorted garden green vegetables cooked in spicy kadhai base gravy with onion seeds*

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Gobhi adraki  
Cauliflower tossed with cumin seeds, fresh herbs and flavoured with tender ginger roots  
1095

Baingan bharta  
Char-grilled aubergine cooked with onion and tomatoes a typical punjabi home style preparation and topped with tempered yoghurt.  
1095

Subz miloni tarkaari  
Combinations of green vegetables cooked in spinach and cashew nut gravy  
895

Bhindi do pyaza  
Cubes of lady’s finger cooked with tomato onion, tempered with cumin seeds  
860

Saag bhutta  
A delightful preparation of golden corn kernels and creamy spinach cooked with cumin seeds, garlic and onion  
960

Palak lasooni  
Fresh garden spinach tempered with garlic and cumin cooked with onion tomato gravy  
895

Dum aloo banarsi  
Fried potatoes spheres cooked with yellow base gravy  
895

Madras urulai roast  
Cubes of boiled potatoes cooked in a South Indian dry spicy masala  
825

Kadhi pakodi  
A magical combination of gram flour whipped yoghurt cooked with whole spices herbs and gram flour dumplings  
865

All prices are subject to 10% service charge and applicable government taxes
LENTIL’S PREPARATION

Dal navratna 990
A black lentil delicacy incorporating tomato puree and garlic simmered overnight finished with fenugreek, clarified butter and fresh cream

Dal tadkewali 825
Arhar lentil tempered with cumin seeds, garlic chillies, onion, tomatoes and fresh chopped coriander

Rajma masala 990
Kidney bean cooked in tangy gravy.

Pindi Chana 895
A spicy preparation of chickpea cooked with onion, tomatoes ajwain and cumin

RICE’S PREPARATION

Subz biryani 1190
Seasonal vegetables and basmati rice cooked on “DUM WITH SAFFRON” cardamom and mint

Pulao 690
Choice of, peas, corn, vegetables, jeera, cashew nuts and coriander

Safed chawal 495
Steamed basmati rice

Hyderabadi kachhe gosht ke biryani 1560
A classic from the heritage menu of Nizam (Hyderabad) tender cut of lamb basmati rice cooked together in sealed pot

Murg zaffrani biryani 1390
Aromatic basmati rice cooked Lakhnavi style with tender cut chicken sealed in a pot

Jhinga dum biryani 1990
Aromatic basmati rice cooked North Indian style with prawns sealed in a pot

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

Green salad
Garden fresh green vegetables 345

Kachumbar salad
Indian specialty salad 345

Raita
Boondi, pineapple, vegetables, 325

Burani raita
Fresh yoghurt blended with ginger, garlic and roasted cumin 325

Dahi
Homemade set curd 325

Masala papad
Fried or roasted, sprinkle spicy masala 395

BAKER’S WHEAT

Naan
Choice of, plain, garlic, butter 390

Cheese naan
Choice of, cheese, green chilli, coriander 490

Tandoori roti
Wheat flour dough 390

Paratha
Choice of, plain, lachha, pudina. 390

Besani roti
Tandoori baked bread made of gram flour, chopped green chilli and fresh coriander 410

Warqui paratha
Multi layered soft bread made of refined flour, cooked on a “Tawa” 390

Stuffed Amritsari Kulcha
Cottage cheese, onion chilly, potatoes, masala 420

All prices are subject to 10% service charge and applicable government taxes
Roomali roti
*Paper thin soft flour bread.*

390

Phulka
*Three pieces*

390

Assorted breads basket
*Choice of three breads, no phulka no any stuffed naan and paratha*

1160

OUR CHEF’S EXQUISITE DESSERTS

Elaichi ka jamun
*Fried khoya dumplings filled with small cardamom and served hot*

690

Rasmalai
*An exotic dessert of cottage cheese and thickened milk served chilled and garnished with pistachio and almond*

690

Angoori basundhi
*Cottage cheese dumplings cooked in sugar syrup, soaked in cardamom and seeped in flavoured reduced saffron milk*

690

Sheer korma
*Roasted vermicelli cooked in flavoured milk and reduced*

690

Gajjar halwa
*Juicy shreds of carrot cooked with raisins, nuts milk and sugar*

875

Mango Kulfi
*Traditional kulfi with assorted fruits*

875

Malai kulfi
*Homemade Indian style ice cream*

875

All prices are subject to 10% service charge and applicable government taxes.
Phaldaan 675
Seasonal fresh cut fruits

CHOICE OF ICE-CREAM 780
Vanilla, strawberry, butter scotch, chocolate, mango

COLD BEVERAGES

Lassi 525
A smoothing drink of blended yoghurt, plain, sweet, salted and masala

Gulab lassi 525
A rose scented yoghurt drink

Mango lassi 525
Mango flavoured yoghurt refreshment

Chass 425
Butter milk spiced with freshly broiled cumin seeds

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