



NAVRATNA



SOUPS

Tamatar dhania shorba <i>Fresh tomato juice flavoured with mint and coriander</i>	660
Dal boondi shorba <i>Lentil flavoured with small basen dumpling and Indian spices</i>	660
Murg jahangiri shorba <i>Spiced chicken soup with small pieces of chicken and traditional Indian herbs</i>	680
Samundari badami shorba <i>Seafood soup enriched with almond and Indian spices</i>	690

STARTERS

Sev papadi chaat <i>Crispy papadis served with sweet and mint chutney dressing and topped with sev</i>	660
Bhel poori chaat <i>Crispy rice puff served with tamarind and mint chutney</i>	660
Aloo tikki chaat <i>Potato patties with chopped ginger and green chilli, deep fried, coated with yoghurt and chutney</i>	660
Makai tali tikki <i>Crispy fried tender kernel cutlets coated with yoghurt, sweet and mint chutney</i>	660
Hare matar tikki ki chaat <i>Vegetarian delicacy crushed green peas, ginger and green spices</i>	660

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



VEGETARIAN KEBABS

Paneer tikka adraki <i>Home Made Cottage Cheese marinated with selected Indian spices, cooked in clay oven</i>	970
Paneer lal mirchi tikka <i>Cottage cheese scented with aniseed and pounded red chillies cooked in tandoor</i>	970
Makhmali kebab <i>Minced paneer kebabs with Indian spices cooked in tandoor</i>	970
Khumb galouti <i>Mushroom kebabs inspired by the famous "Galouti Kebab from Lucknow"</i>	790
Hara bhara kebab <i>Blended lentil and spinach puree flavoured with Indian herbs and spices</i>	970
Dahi ke kebab <i>Spiced hung yoghurt patties thickened with corn flour and deep fried</i>	970
Bharwan tandoori aloo <i>Shelled potatoes with dry fruits and Indian spices cooked in clay oven</i>	760
Subz khusrang seekh <i>Exotic vegetables with Indian spices, char-grilled on a skewer</i>	760
Subzi pakodi <i>All time favourite snacks made with combination of vegetables</i>	760

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Tandoori broccoli 1350
Broccoli florets infused with the mustard and pickling spices, grilled to perfection in the clay oven

Kebab-e-tastari 1890
Assorted vegetarian kebabs served on a platter, recommended for three

CHICKEN MEAT & SEAFOOD KEBABS

Jhinga angara 2790
Lagoon prawns steeped in a marination of aromatic spices grilled on glowing embers imparting a smoky flavour "a speciality from Amritsar"

Ajwaini jhinga 2790
Lagoon fresh Prawns flavoured with carom seeds, grilled to perfection in the clay oven

Fish kalongi tikka 1840
Chunks of modha fish, marinated with yoghurt, onion seeds, Indian spices and broiled in the tandoor

Fish kalimirch 1860
Modha fish flavoured with black pepper, cheese and yoghurt cooked in a clay oven

Tawa tali machli 1860
Griddle cooked seer fish fillets marinated with Indian spices

Bhatti ka murg 1190
A Traditional chicken preparation, marinated overnight in yoghurt with exotic spices, first cooked in tandoor. The chicken is finished on open fire or bhatti

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Murg tikka Mirza Hasnoo 1190
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 1190
Tender pieces of chicken marinated with cream, cheese and cardamom powder

Murg lasooni tikka 1180
Succulent morsels of chicken flavoured with roast garlic and cream

Murg reshmi seekh 1260
Minced chicken with Indian spices and herbs. Coated with bell pepper and cooked in clay oven

Shikampur kebab 1390
Yoghurt scented finely minced lamb gillettes cooked in tandoor

Galawat kebab 1390
Lamb finely minced, pan-fried, which simply melts in the mouth-a lamb delicacy

Gosht seekh kebab 1560
Mutton minces with spices and herbs, put on a skewer and cooked in a clay oven

PAN INDIAN SPECIALTIES

Non-vegetarian

Jhinga masala 2690
Lagoon prawns cooked in thick blend of masala gravy

Kadhai jhinga 2690
Lagoon prawns with cubes of tomato, onion, bell pepper and Indian spices cooked in kadhai based gravy

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Jhinga malai curry <i>Lagoon prawns simmered in coconut milk creamy gravy</i>	2690
Jhinge ka salan <i>Prawns cooked with sesame, coconut and peanuts</i>	2690
Crab aur simla mirch <i>Minced crab cooked with bell pepper</i>	2760
Fish Methi Masala <i>Chunks of fish coated with fenugreek scented gravy</i>	1760
Meen kozhambu curry <i>Spicy fish curry with shallots, tamarind pulp and garlic pearls</i>	1760
Meen moilee curry <i>Juicy chunks of fish, cooked in onion and coconut milk curry</i>	1760
Mogewala kukkad <i>An immensely popular punjabi village dish of slow cooked boneless chicken. Simmered in fenugreek flavoured rich tomato gravy</i>	1190
Kadhai murg angara <i>Strips of grilled chicken tikka, stir fried with cubes capsicum, onion, tomatoes and spicy kadhahi masala</i>	1160
Murg wajid ali <i>A boneless chicken delicacy simmered in cashew nuts and brown onion based gravy</i>	1160
Dum ka murgh <i>Chicken cooked in Hyderabadi dum gravy</i>	1160
Murgh methi korma <i>Traditional chicken korma enriched with fenugreek</i>	1160

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Chicken chettinad	1160
<i>Boneless chicken cooked in spicy chettinad gravy</i>	
Gosht roganjosh	1460
<i>Kashmiri delicacy of lamb cooked in traditional spices finished with dry ginger and aniseed powder</i>	
Gosht meth palak	1460
<i>Tender cubes of lamb cooked in a spinach puree flavoured with fenugreek</i>	
Ambada gosht	1560
<i>Local spiced lamb preparation with spiced pickle</i>	
Mutton kali mirchi	1460
<i>Boneless cubes of mutton simmered in onion and black pepper</i>	
Gosht awadhi korma	1460
<i>A boneless mutton delicacy simmered in cashew nuts and brown onion based gravy</i>	
Raan-e-navratna	2940
<i>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"</i>	

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PAN INDIAN SPECIALTIES

Vegetarian

Paneer makhan masala <i>Cottage cheese diced cooked in rich tomato based gravy</i>	1130
Kadhai paneer <i>Cubes of homemade cottage cheese cooked in spiced kadhai gravy with bell pepper, coriander seeds, black pepper and red chilli</i>	1130
Paneer tikka lababdaar <i>Char grilled cottage cheese cubes cooked in rich tomato based gravy</i>	1130
Makhmali saag paneer <i>Homemade cottage cheese cooked with spinach based gravy</i>	1130
Paneer siya mirch <i>Cubes of cottage cheese cooked with salan chilly in spicy tang gravy</i>	1130
Khubani dilpasand kofta <i>Apricot stuffed cottage cheese dumplings cooked in shahi gravy</i>	1460
Kofta sam severa <i>Large dumplings of spinach and cottage cheese filled with nuts fried and simmered with tomato gravy</i>	1130
Khumb matar <i>Sliced mushroom, green peas cooked in aromatic gravy of onion and tomatoes</i>	960
Khumb khurchan <i>Mushroom sautéed with tomato, ginger, green chilly, onion and bell peppers</i>	960
Kadhai baby corn <i>Young baby corn slice cooked in spiced kadhai gravy with bell pepper, coriander seeds, black pepper and red chilli</i>	960
Kadhai subz kalongi <i>Assorted garden green vegetables cooked in spicy kadhai base gravy with onion seeds</i>	925

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Gobhi adraki <i>Cauliflower tossed with cumin seeds, fresh herbs and flavoured with tender ginger roots</i>	1095
Baingan bharta <i>Char-grilled aubergine cooked with onion and tomatoes a typical punjabi home style preparation and topped with tempered yoghurt.</i>	1095
Subz miloni tarkaari <i>Combinations of green vegetables cooked in spinach and cashew nut gravy</i>	895
Bhindi do pyaza <i>Cubes of lady's finger cooked with tomato onion, tempered with cumin seeds</i>	860
Saag bhutta <i>A delightful preparation of golden corn kernels and creamy spinach cooked with cumin seeds, garlic and onion</i>	960
Palak lasooni <i>Fresh garden spinach tempered with garlic and cumin cooked with onion tomato gravy</i>	895
Dum aloo banarsi <i>Fried potatoes spheres cooked with yellow base gravy</i>	895
Madras urulai roast <i>Cubes of boiled potatoes cooked in a South Indian dry spicy masala</i>	825
Kadhi pakodi <i>A magical combination of gram flour whipped yoghurt cooked with whole spices herbs and gram flour dumplings</i>	865

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LENTIL'S PREPARATION

Dal navratna <i>A black lentil delicacy incorporating tomato puree and garlic simmered overnight finished with fenugreek, clarified butter and fresh cream</i>	990
Dal tadkewali <i>Arhar lentil tempered with cumin seeds, garlic chillies, onion, tomatoes and fresh chopped coriander</i>	825
Rajma masala <i>Kidney bean cooked in tangy gravy.</i>	990
Pindi Chana <i>A spicy preparation of chickpea cooked with onion, tomatoes ajwain and cumin</i>	895

RICE'S PREPARATION

Subz biryani <i>Seasonal vegetables and basmati rice cooked on "DUM WITH SAFFRON" cardamom and mint</i>	1190
Pulao <i>Choice of, peas, corn, vegetables, jeera, cashew nuts and coriander</i>	690
Safed chawal <i>Steamed basmati rice</i>	495
Hyderabadi kachhe gosht ke biryani <i>A classic from the heritage menu of Nizam (Hyderabad) tender cut of lamb basmati rice cooked together in sealed pot</i>	1560
Murg zaffrani biryani <i>Aromatic basmati rice cooked Lakhnavi style with tender cut chicken sealed in a pot</i>	1390
Jhinga dum biryani <i>Aromatic basmati rice cooked North Indian style with prawns sealed in a pot</i>	1990

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ACCOMPANIMENTS

Green salad <i>Garden fresh green vegetables</i>	345
Kachumbar salad <i>Indian specialty salad</i>	345
Raita <i>Boondi, pineapple, vegetables,</i>	325
Burani raita <i>Fresh yoghurt blended with ginger, garlic and roasted cumin</i>	325
Dahi <i>Homemade set curd</i>	325
Masala papad <i>Fried or roasted, sprinkle spicy masala</i>	395

BAKER'S WHEAT

Naan <i>Choice of, plain, garlic, butter</i>	390
Cheese naan <i>Choice of, cheese, green chilli, coriander</i>	490
Tandoori roti <i>Wheat flour dough</i>	390
Paratha <i>Choice of, plain, lachha, pudina.</i>	390
Besani roti <i>Tandoori baked bread made of gram flour, chopped green chilli and fresh coriander</i>	410
Warqui paratha <i>Multi layered soft bread made of refined flour, cooked on a "Tawa"</i>	390
Stuffed Amritsari Kulcha <i>Cottage cheese, onion chilly, potatoes, masala</i>	420

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Roomali roti <i>Paper thin soft flour bread.</i>	390
Phulka <i>Three pieces</i>	390
Assorted breads basket <i>Choice of three breads, no phulka no any stuffed naan and paratha</i>	1160

OUR CHEF'S EXQUISITE DESSERTS

Elaichi ka jamun <i>Fried khoya dumplings filled with small cardamom and served hot</i>	690
Rasmalai <i>An exotic dessert of cottage cheese and thickened milk served chilled and garnished with pistachio and almond</i>	690
Angoori basundhi <i>Cottage cheese dumplings cooked in sugar syrup, soaked in cardamom and seeped in flavoured reduced saffron milk</i>	690
Sheer korma <i>Roasted vermicelli cooked in flavoured milk and reduced</i>	690
Gajjar halwa <i>Juicy shreds of carrot cooked with raisins, nuts milk and sugar</i>	875
Mango Kulfi <i>Traditional kulfi with assorted fruits</i>	875
Malai kulfi <i>Homemade Indian style ice cream</i>	875

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Phaldaan 675
Seasonal fresh cut fruits

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

COLD BEVERAGES

Lassi 525
A soothing 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

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