FIRST IMPRESSIONS

- **Non vegetarian**

  **Mirch ka jheenga**
  Char grilled prawns, hung yoghurt, pickled chilli  
  $2625

  **Macchli tikka**
  River sole, Kashmiri chilli paste, cinnamon, carom powder  
  $1800

  **Dhungare murgh**
  Smoked infused, char grilled chicken  
  $1675

  **Doodhiya murgh tikka**
  Char grilled chicken, burnt garlic, cheese  
  $1675

  **Bhatti ka murgh**
  Whole chicken, home ground spices, hung yoghurt  
  $1675

  **Barrah kebab**
  Char grilled lamb chops, home ground spices  
  $2125

  **Galouti kebab**
  Minced lamb kebab, griddled, floral aromats, ulta tawa paratha  
  $1825

  **Seekh kebab**
  Skewered lamb mince kebab  
  $1825

*Please inform our associates if you are allergic to any ingredients.*

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Vegetarian

Mutter ki shammi  
Green peas galettes, cumin, ginger  1025

Sarson ke phool  
Broccoli florets, char-grilled, mustard  1025

Teen mirch ka paneer tikka  
Cottage cheese, mélange of three peppers, hung yoghurt  1175

Dahi singhdane ki tikki  
Hung yoghurt, roasted peanut kebabs, griddled  1025

Kurkure khumb  
Crispy fried cheese stuffed mushroom  1025

Dal bharwaan aloo tikki  
Potato galettes, spiced gram lentils, tamarind sauce, pomegranate pearls  800

Paneer makai seekh  
Mashed cottage cheese and corn kernel skewer, green cardamom  1175

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WATER COLOURS

- **Non vegetarian**
  - **Murgh yakhni**  
    Extract of chicken, home ground spices, fresh herbs  
    600
  - **Gosht pudina**  
    Mint scented spiced lamb extract  
    600

- **Vegetarian**
  - **Tamatar dhaniya**  
    Extract of tomatoes, fresh herbs, papdi crisps  
    600
  - **Khumb nimbu**  
    Lemongrass infused mushroom broth  
    600

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Heavy strokes

Non vegetarian

Jheenge ka salan
Sautéed prawns, peanuts, sesame, coconut

Murgh angara
Char grilled chicken, homemade pounded spices

Murgh makhni
Grilled chicken, tomatoes, cashew nuts, cream

Murgh korma
Chicken on bone cooked in aromatic gravy

Khusk raan
Whole leg of lamb, braised with spices

Bhuna gosht
Succulent lamb morsels, the best of Lucknowi traditional cooking

Dum ki rogan nalli
Slow braised lamb shanks, saffron, vetiver

Gosht biryani
Aromatic basmati rice, lamb, home ground spices

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<table>
<thead>
<tr>
<th>Vegetarian</th>
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<tbody>
<tr>
<td><strong>Paneer makhni</strong></td>
<td>1175</td>
</tr>
<tr>
<td>Cottage cheese, tomatoes, cashew nut</td>
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<tr>
<td><strong>Tawa paneer</strong></td>
<td>1175</td>
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<tr>
<td>Char grilled cottage cheese, fresh peppers</td>
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<tr>
<td><strong>Malai kofta</strong></td>
<td>1175</td>
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<tr>
<td>Cottage cheese and nut dumplings, fresh pomegranate pearls, milk fat</td>
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<tr>
<td><strong>Lasooni palak</strong></td>
<td>1025</td>
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<tr>
<td>Sautéed spinach, garlic tempered</td>
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<tr>
<td><strong>Methi gobhi</strong></td>
<td>1025</td>
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<tr>
<td>Cauliflower cooked with fenugreek, home ground spices</td>
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<tr>
<td><strong>Baingan bharta</strong></td>
<td>1075</td>
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<tr>
<td>Roasted aubergine mash, onions, tomatoes, pounded spices</td>
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<tr>
<td><strong>Bhindi naintara</strong></td>
<td>1075</td>
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<tr>
<td>Griddle tossed okra, onions, spices, sesame seeds</td>
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<td><strong>Peepaywale chole</strong></td>
<td>1075</td>
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<tr>
<td>Stewed chickpeas, raw mango, onion</td>
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<tr>
<td><strong>Khusk subziaan</strong></td>
<td>1025</td>
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<tr>
<td>Sautéed vegetables, fresh herb, home ground spices</td>
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<tr>
<td><strong>Dal makhani</strong></td>
<td>1025</td>
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<tr>
<td>Simmered black lentils, home ground spices, butter</td>
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<tr>
<td><strong>Dal tadka</strong></td>
<td>825</td>
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<tr>
<td>Tempered yellow lentils</td>
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<tr>
<td><strong>Subz dum biryani</strong></td>
<td>1300</td>
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<tr>
<td>Assorted vegetables, basmati rice, saffron, vetiver</td>
<td></td>
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<tr>
<td><strong>Steamed rice</strong></td>
<td>600</td>
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</tbody>
</table>

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SIDE DISHES

Raita
Whipped yoghurt, gram flour pearls/mix vegetables/pineapple/mint/tempered garlic 400

Ghar ki dahi
Homemade plain yoghurt 350

Green salad
325

BAKED COLLAGE

Phulka
Puffed Indian wheat bread 225

Roti
Whole wheat bread baked in clay oven 300

Khameeri roti
Traditional bread prepared using cultured dough 300

Laccha / pudina parantha
Layered bread, whole wheat flour, butter, powdered mint 300

Naan
Leavened refined flour and with following toppings
Garlic 325
Butter 325
Plain 275

Bharwan kulcha
Bread with a choice of fillings of onion, potato, cheese, cottage cheese 375

Amritsari kulcha
A specialty bread from Punjab, filled with spiced mashed potatoes 375

Missi roti
Special Bengal gram flour bread with chopped onions and coriander seeds 325

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FINAL TOUCHES

Kesar pista kulfi 700
Sweetened reduced milk, saffron, pistachios, served frozen

Kulfa 700
Scoop of frozen reduced milk on a bed of rice pudding

Kesari jalebi with rabdi 750
Fried rings of a cultured batter, saffron, sugar syrup, reduced milk

Gulab ki phirni 550
Grounded basmati rice, sweetened milk, fresh rose, rose extract, dry fruits

Pista gulab Jamun 700
Deep fried whole milk fudge dumplings, pistachio

Doodhi badam halwa 700
Bottle gourd pudding, almonds, whole milk fudge

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Since ancient times, to Indians, the meal eaten at work is a form of homage to the householder. It is an age old tradition for the breadwinner of the household to carry a packed home cooked meal to be eaten at work. Whether it was a farmer in his field or an industrialist, a freshly prepared wholesome meal was an integral part of every Indian, in every walk of life.

Today while times have changed, tradition still lives on. Across India, meals today are packed for millions in what is called their “dabba” or tiffin. However in these times, the householder is likely to get an outsourced “dabba”, where home cooked meals are supplied by a catering service run by housewives. This thriving business model has been recognized across the world and has even become a Harvard case study.

Now, witness our chefs as they recreate this popular Indian experience through our delicious Dabbas. From a dry starter that helps set the tone to a delightful curry or ‘subzi’ with a preference of ‘roti’ (flat bread) or rice that makes up the heart of the meal. And to finish a dessert that sums up every Indian meal, the most important ingredient is love

- Poultry and Meat Tiffin: INR 2250*
- Vegetarian Tiffin: INR 2050*

* Each tiffin serves one

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