Welcome aboard
The Indus Express.

The sway and tilt through the land of bustle, colour and
flavours await as some of the classics of Kashmir,
Rawalpindi, Amritsar, Khyber and Lahore come alive.
The era remains the same with hand grounded masalas,
grandma's style of cooking, and the sheer joy that live
tadka and phulkas on the table can impart. In a word
unmissable!

We bring to you the finest influence of Punjab, with
hints of the bordering provinces of Khyber, Kashmir,
Faisalabad and Lahore.

This is where legends come alive. Lahore's effervescent
"Charqha Murgh" and "Dum Murgh Lahori", Amritsar's
wholesome Kulche, the region's speciality of
Laal Mirch Tadka Palak and the kebab concoctions from
Khyber bazaar in Peshawar. Inspiration from the Lahori
Gawalmandi and the Kissa Khwani Bazaar of Peshawar
(once called the Piccadilly of Central Asia) which yields
Peshawari seekh kebab and Peshawari naan. The province
of plenty comes alive on your plate.

Check out the unique Indus Express 'Sampler Tour' and
the Chef's Table where our master chefs take you on a
culinary journey that spans the region, with the best
international wines paired with it. Do try the traditional
drink "Khyber-Ki-Sardai" which is a welcome thirst
quencher. The locomotive backdrop, authentic flavours
and handmade accessories provide for a unique
dining experience.

All in all a culinary ode to the land of the five rivers
Jhelum, Sutlej, Beas, Ravi, and Chenab, all of which
flow through the Indus basin region.
- **Bahawalpur Ganne Ka Ras (Seasonal)**
  Traditional Punjabi sugarcane juice flavoured with ginger and key lime

- **Khyber Ki Sardai**
  A welcome thirst quencher made from almonds, rose petals, cardamom, saffron, milk and sugar from Khyber district

- **Chukandar Aur Kharbooj Ka Panna**
  Blend of beetroot and melon, sourness of lemon topped up with soda

- **Punjabi Makhaniya Lassi**
  Home churned yoghurt flavoured with saffron, cardamom and nuts straight from the bylanes of Punjab
SHURUAAT

- **Yakhni Shorba**
  - Lamb shanks extract simmered with whole spices for eight hours, just like the Kashmiri way
  - 495

- **Murgh Shorba**
  - Pot roasted chicken broth with cumin and fresh herbs
  - 445

- **Dal Dahi Ka Shorba**
  - Curried lentil soup with yoghurt dumplings
  - 425

- **Tamatar Dhaniya Shorba**
  - Mild spiced tomato broth infused with fresh coriander
  - 425
Lal Mirchi Ka Paneer Tikka
Home made cottage cheese stuffed with Kashmiri red chilli paste cooked in a tandoor

Shahi Multani Bhatti Ki Khumb
Mushrooms in creamy Multani style marinade with black cumin, cooked to perfection

Dahi Ki Tikki
Hung yoghurt patties stuffed with green chilli, ginger, coriander and cooked on a griddle

Malai Hare Phool
Creamy broccoli florets flavoured with green cardamom and cheese

Nadru Ke Kebab
Shallow fried lotus stem patties stuffed with Kashmiri prunes
**TANDOOR AUR SIGDI SE**

- **Ajwaini Jhinga**  
  Bay fresh giant prawns flavoured with carom seeds and grilled in a clay oven  
  1645

- **Anaardana Macchi Tikka**  
  Fish chunks marinated with churned pomegranate seeds and Indus spice roasted in a tandoor  
  1445

- **Raan-e-Khyber**  
  Slow braised spring lamb leg cured with spices and cooked in a tandoor, a delicacy from Khyber  
  1645

- **Peshawari Seekh Kebab**  
  A traditional Peshawari style marinated lamb mince skewered and grilled in a tandoor  
  1445

- **Kebab-e-Bannu**  
  A classic preparation from Bannu district, succulent morsels of chicken marinated with egg, vinegar and spices, cooked in a tandoor  
  1045

- **Charagh Murgh**  
  Overnight marinated pot roasted baby chicken with traditional Lahori charagh spices  
  1045
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Indus Paneer Tikka Butter Masala</td>
<td>945</td>
</tr>
<tr>
<td>Cottage cheese stewed in creamy tangy tomato gravy</td>
<td></td>
</tr>
<tr>
<td>Malai Kubani Kofta</td>
<td>945</td>
</tr>
<tr>
<td>Cottage cheese dumplings filled with apricots and simmered in creamy pistachio gravy</td>
<td></td>
</tr>
<tr>
<td>Baigan Mizaj</td>
<td>945</td>
</tr>
<tr>
<td>Specialty of Faisalabad, an all-time favourite, roasted aubergine mash cooked in aromatic spices and finished with fresh mint</td>
<td></td>
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<tr>
<td>Laal Mirch Tadka Palak</td>
<td>945</td>
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<tr>
<td>Fresh baby spinach tempered with whole red chillies and garlic</td>
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<tr>
<td>Rawalpindi Chole</td>
<td>845</td>
</tr>
<tr>
<td>Spicy regional chickpea preparation with raw onions, tomatoes and lemon juice with Rawalpindi tempering</td>
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<tr>
<td>Dal Makhani</td>
<td>845</td>
</tr>
<tr>
<td>Slow cooked black lentils finished with cream and butter, the Indus way</td>
<td></td>
</tr>
<tr>
<td>Farmers Lentil Curry</td>
<td>845</td>
</tr>
<tr>
<td>Fine selection of five lentils from North West Frontier, tempered in a martbaan</td>
<td></td>
</tr>
<tr>
<td>Chef's Special Seasonal Vegetable Preparation</td>
<td>945</td>
</tr>
</tbody>
</table>
Sialkot Kadhai Jhinga  
Fresh water prawns tossed with onion, capsicum, tomatoes and whole Sialkot spices  
1645

Alco Macchli Ka Salan  
Home style preparation of river Sole fish and potatoes finished with hand pounded spices  
1445

Nihari Gosht  
Slow cooked baby lamb shanks flavoured with traditional nihari spice mix  
1545

Punjabi Kukkad Makhani  
A traditional chicken delicacy from Punjab, cooked with fresh tomatoes, khoya and butter  
1245

Dum Murgh Lahori  
Dum cooked chicken drumsticks simmered in Lahori gravy  
1245
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<thead>
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</thead>
<tbody>
<tr>
<td><strong>Lagan Ki Biryani</strong></td>
<td>All-time favourite basmati rice preparation simmered with spices and cooked in dum style with a choice of</td>
<td></td>
</tr>
<tr>
<td>□ Lamb</td>
<td></td>
<td>1245</td>
</tr>
<tr>
<td>□ Chicken</td>
<td></td>
<td>1145</td>
</tr>
<tr>
<td>□ Vegetable</td>
<td></td>
<td>945</td>
</tr>
<tr>
<td><strong>Afghani Kabuli Pulao</strong></td>
<td>A staple from Kabul, long grain rice cooked on dum with a bouquetiere of vegetables, saffron, nuts and raisins</td>
<td>845</td>
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<tr>
<td>□ Pulao</td>
<td></td>
<td>745</td>
</tr>
<tr>
<td>□ Steamed Rice</td>
<td></td>
<td>445</td>
</tr>
<tr>
<td></td>
<td>Flavoured basmati rice cooked with your choice of vegetables, green peas or corn and cumin</td>
<td></td>
</tr>
</tbody>
</table>
- Naan/Roti/Laccha Paratha
  - Plain, butter, garlic or chilli cheese

- Multi Grain Roti
  - Plain or butter

- Missi Roti
  - Gram flour bread with onion, garlic and coriander

- Phulka
  - Plain or ghee

- Roomali Roti
  - Handkerchief style bread cooked on a griddle

- Roghni Naan
  - Leavened flat bread flavoured with saffron, topped with sesame and poppy seeds

- Peshawari Naan
  - Leavened bread from Peshawar flavoured with saffron, raisins and nuts, cooked in a clay oven

- Amritsari Bharwan Kulcha
  - Traditional stuffed layered bread with a choice of onion, potatoes, cottage cheese or masala

- Tokri Roti Ki
  - Selection of roti, naan, missi roti, butter naan & laccha paratha

Our standard portion of roti/naan/kulcha/paratha/roomali is two & phulka is six pieces.
RANG DAHI KE

- Plain Curd 265
- Raita - Plain/Mix Vegetable 265

INDUS SPECIAL

- Kandhari Anaar 265
- Boondi & Coriander 265
- Burani Raita 265
- Ras Malai
  Soft milk patties soaked in creamy saffron milk

- Pasandeeda Shahi Tukda
  Golden fried bread, laced with thickened sweet milk garnished with pistachio slivers

- Zaafarni Phirni
  A rice meal and milk pudding delicately flavoured with cardamom and saffron

- Gulab Jamun
  Golden fried milk dumplings seeped in sugar syrup

- Peshawari Meets Lahori
  Combination of kulfi and falooda

- Homemade Ice-Cream
  Paan ice - cream
  Rose petal ice - cream
  Kashmiri anjeer ice - cream
SHURUAAT

Yakini Shorba
Lamb shanks extract simmered with whole spices for eight
hours just like the Kashmiri way
Or
Murgh Shorba
Pot roasted chicken broth with cumin and fresh herbs

TANDOOR AUR LAGAN KA ZAYKA

Peshawari Seekh Kebab
Delicately marinated lamb mince skewered and grilled in a tandoor
Or
Anardana Macchi Tikka
Fish chunks marinated with chummed pomegranate seeds and Indus
spices, roasted in a tandoor

Dum Murgh Lahori
Dum cooked chicken drumsticks simmered in Lahori gravy

Nihari Gosht
Slow cooked baby lamb shanks cooked with traditional Nihari spice mix
Or
Aloo Macchi ka Salan
Home style preparation of river sole fish and potatoes
finished with hand pounded spices

Baigan Mizaz
Speciality of Faisalabad, roasted aubergines cooked with aromatic
spices and fresh mint, tempered with live charcoal

Laal Mirch Tadka Palak
Baby spinach tempered with red chillies and garlic

Farmers Lentil Curry
Fine selection of five lentils from North West
frontier tempered in a matthaan

Afghani Kabul Pulao
A staple from Kabul, long grain rice cooked on dum with
a boquetiere of vegetables, saffron, nuts and raisins

Burani Raita
Garlic flavoured curd, served without salt so as to cherish
the natural flavour and taste of curd and the food that is served along

SAFAR MITHE KA

Especially crafted Chef's choice dessert selections
SHURUAAT
Tamatar Dhaniya Shorba
Mild spiced tomato broth infused with fresh coriander
Or
Dal Dahi Ka Shorba
Curried lentil soup with yoghurt dumplings

TANDOOR AUR LAGAN KA ZAAYKA
Nadru Ke Kebab
Lotus stem patties stuffed with prunes cooked on a griddle
Or
Malai Hare Phool
Creamy broccoli florets flavoured with green cardamom and cheese

Malai Khubani Kofta
Cottage cheese dumplings filled with apricot and served in unique pista gravy

Indus Paneer Tikka Butter Masala
Cottage cheese stewed in creamy tangy tomato gravy

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