REFRESHER

- **SHIKANJVI  225**
  Traditional Punjabi lemonade served sweet, salted and peppered

- **THANDAI  225**
  A cold drink prepared by mixing almonds, fennel seed, magaj tari seeds, rose petal, pepper, white poppy seeds, cardamom, saffron, milk and sugar

- **KESARWALI LASSI  225**
  Iced yoghurt shakes churned from freshly set yoghurt sugar and saffron

- **MASALA CHAAS  225**
  Iced buttermilk spiced with freshly broiled cumin seeds, ginger, spice, coriander and green chilies

CHAAT

- **KURKURE ALOO CHAAT  225**
  Crispy fried baby potatoes tossed with tamarind chutney

- **PALAK PATTA CHAAT  225**
  Batter fried crispy spinach served with chopped onion, tomato and tamarind chutney

- **PATIYALA KACHORI CHAAT  225**
  Crispy puff bowl filled with yoghurt, sweet chutney, potato and moong lentil

Vegetarian dishes
Non vegetarian / egg dishes

All prices are in Indian Rupees and subject to additional Govt. taxes
Please inform our associate if you are allergic to any ingredients
SOUP

- **BHUNE MAKAI KA SHORBA** 375
  Roasted corn soup with coriander

- **SUBZ BADAM KA SHORBA** 375
  Mix veg soup with lemon, ginger

- **MURGH ADRAK DHANIYE KA SHORBA** 400
  Chicken yakini with black pepper, coriander and lemon

- **LOBSTER LAHSOON KA SHORBA** 400
  Lobster yakini with lemon and coriander flavored with garlic

Vegetarian dishes
Non vegetarian / egg dishes

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VEGETARIAN STARTER

- **MAKHMALI TANDOORI GUCHHI**  1375
  Kashmiri morels filled with cottage cheese, green chilies and cardamom, cooked in tandoor

- **HARE PYAZ KA BHALWAN PANNEER TIKKA**  790
  Spring onion stuffed in chili marinated cottage cheese, cooked in tandoor

- **KARARE AJWAINI TAWA PANNEER**  790
  Chili, carom seed, clove, cardamom, cottage cheese

- **DAHI KE KEBAB**  775
  A soft and delicate kebab crafted from yohurt cheese, blended with herbs and a mélange of aromatic spices, fried

- **BHUTTE KE KEBAB**  775
  Mashed potato coated young corn, deep fried

- **HARA BHARA KEBAB**  775
  Spinach and potato pattie deep fried

- **KARARE CHATPATE KHUMB**  775
  Deep fried mushroom filled with bell pepper, cheese and black pepper

- **MEWE MAWE KI KAKORI**  775
  Delicate seekh for the vegetarian-crafted from mawa and cottage cheese blended with roasted almonds and gilded on charcoal grill

- **SURKH LAL BADAMI ALOO**  775
  Bell pepper, cheese stuffed baby potatoes marinated with chili and yoghurt, cooked in tandoor

- **KHUMB AUR PANNEER KE KURKURE**  775
  Deep fried roll filled with mushroom and cottage cheese

- **VEGETARIAN KEBAB PLATTER**
  Bhutte ke kebab, hare pyaz ka paneer tikka, surkh lal badami aloo, hara bhara kebab

  Small platter 2 pcs each 1500
  Big platter  4 pcs each  3000

- Vegetarian dishes
- Non vegetarian / egg dishes

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NON VEGETARIAN STARTER

- **LAHSOONI JHEENGA  1650**
  Garlic, yoghurt cream, marinated tiger prawns cooked in tandoor

- **JALANDHRI KARARE JHEENGA  1350**
  Fresh succulent prawn, refreshingly marinated in a citric blend of lemon juice, carom seed and green cardamom, coated with multiflour batter fried

- **BHATTI DA LOBSTER  1650**
  Lobster reserved overnight in a non-yoghurt marinade that is a veritable symphony of exotic spices

- **HARE MASALE KA TAWA MACHLI  950**
  Slice fish wrapped in a coriander, mint, curry leaf and green peppercorn enriched multiflour batter, chargrilled

- **TEEKHE MACHALI KA TIKKA  950**
  Red chili paste, yoghurt and carom seed marinated fish cube, cooked in tandoor

- **TANDOORI BHATTI DA KUKKAD  950**
  Thirty years ago Balbir Singh “Beera” set shop on Majitha road in Amritsar. His fare-chicken marinated overnight and grilled on the bhatti

Vegetarian dishes
Non vegetarian / egg dishes

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- **ZAFRANI MURGH TIKKA  900**
The house speciality cubes of boneless chicken steeped in a marinade of royal cumin-enriched cream, garlic and hint of saffron glazed in the tandoor

- **MURGH AMRITSARI TIKKA  950**
Yoghurt and red chili marinated boneless chicken thigh cooked in tandoor

- **MURGH CHAPLI KEBAB  950**
Crushed black pepper, coriander, cumin and minced chicken escalope—shallow fried

- **LAGAN KI CHAP  950←old Rate 1500**
From the realms of rustic Baluchistan, bridging Punjab and the exotic Persia, comes this extraordinary kebab of imported lamb chops marinated till succulently tender and roasted in the tandoor

- **SUNAHRERE SEEKH KEBAB  950**
Seekh crafted of lamb mince donning a colorful garb with the singing flavours of coriander, red and yellow peppers, creating an extraordinary play of tastes

- **NON VEGETARIAN KEBAB PLATTER**
Lahsooni jheenga, sunahre seekh kebab, zafrani murgh tikka, teekhe machali ka tikka

  Small platter 2 pcs each 2000
  Big platter 4 pce each 3800

- Vegetarian dishes
- Non vegetarian/egg dishes

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VEGETARIAN MAIN COURSE

- **GUCHHI MATAR  1000**  
  Kashmiri morel and green peas cooked in brown onion tomato gravy, finished with cream

- **PANEER LAUNGLATTA  900**  
  Spinach cheese stuffed in cottage cheese served with garlic flavored tomato gravy

- **PANEER KHATTA PYAZ  900**  
  Cottage cheese cube, shallots, dry mango powder

- **PANEER MAHAVI METHI BAHR  900**  
  Cottage cheese cube, tomato, cashewnut, fenugreek

- **PANEER PALAK HARA MASALA  900**  
  Cottage cheese, spinach, cumin, garlic, butter

- **CHOUNKWALI BHUTTA PALAK  875**  
  Spinach puree, corn kernels tempered with red chili and cumin seed

- **PALAK SOI KI SAAG  875**  
  Baby spinach, soi leaves, a speciality of Kashmir

Vegetarian dishes
Non vegetarian / egg dishes

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SUBZ MAHKANWALA  875
Carrot, green peas, cauliflower, beans and spinach cooked in creamy tomato gravy

KADHAI BHINDI  875
Okra tempered with cumin seed, chat masala and coriander powder

SUBZ KHADA DHANIYA MASALA  875
Bell pepper, beans, green peas, cauliflower, tossed with ground spices

HEENG DHANIYA KE CHATPATE ALOO  875
Baby potatoes, asafoetida, green chili, tomato and cumin

ALOO VADIYAN  875
A typical Punjabi preparation of special sundried lentil dumpling, potato and green peas

METHI MAHKANA CHONKI MUTTER  875
A combination of fenugreek, foxnut and garden fresh peas

Vegetarian dishes
Non vegetarian / egg dishes

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- **KHUMB KALI MIRCH HARA PYAZ**  895
  Button mushroom, spring onion, black pepper, tomato

- **BAINGAN KA BHARTA**  895
  Aubergine mashed and tempered with mustard oil and garlic

- **DAL PARANDA**  710
  The black lentil delicacy with fresh tomato puree and ginger garlic, simmered overnight on the tandoor, finished with cream and served with home-churned butter

- **DHABE WALI DAL**  700
  Yellow lentil tempered with onion, garlic, cumin, turmeric and tomato

- **CHOLE AMRITSARI**  700
  Ginger, green chili, carom seed, chick pea cooked with onion and tomato

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- Vegetarian dishes
- Non vegetarian / egg dishes

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NON VEGETARIAN MAIN COURSE

- **JHEENGA MIRCH MASALA  1150**
  Tiger prawns poached and stir fried with ginger, garlic and hot peppers

- **SULTAN-E-SAMANDAR  1000**
  Fillet of fish, marinated in chili, turmeric, ginger, garlic and simmered in a fresh onion tomato gravy

- **LAHORI TIKKE KHAT-E-KHAT  1000**
  Shredded boneless lamb and peppers stir fried in a kadhai with a spicy black pepper, pounded coriander, cumin, fenugreek powder, tomato masala

- **GOSHT BELI RAM  1000**
  An integral part of every banquet created by Lahore’s late Maestro Beli Ram the undisputed King of Punjabi cooking in undivided Punjab. We have tried to reproduce it to the best of our ability

- **ROGANI NALLI  1000**
  Braised shanks of lamb, slow cooked in sealed pot in zingy chili and tomato gravy, made aromatic with the pure flavours of green cardamom

- **CHOOZA KHAAS MAHKANI  1000**
  The perennial favourite of marinated and tandoor-grilled tikka of chicken, simmered in a strain smooth tomato gravy, made with jus of the roasted chicken and redolent of fenugreek

- **MURGH LAHSOONI  1000**
  Boneless chicken tossed with garlic, onion, ginger, red chili and coriander

- **METHI MURGH  1000**
  Boneless chicken cooked with fresh fenugreek

- Vegetarian dishes
- Non vegetarian / egg dishes

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PARANDA VEGETARIAN GOURMET MENU OF THE DAY LIMITED WITHOUT KASHMIRI MOREL

Chef’s choice of: Two starters
   Three main course
   Bread
   Rice
   Raita
   One dessert

Rate: INR 1500 per person

PARANDA NON VEGETARIAN GOURMET MENU OF THE DAY LIMITED WITHOUT PRAWN, LOBSTER AND LAMB CHOP

Chef’s choice of: Two starters
   Three main course
   Bread
   Rice
   Raita
   One dessert

Rate: INR 1650 per person

Vegetarian dishes
Non vegetarian / egg dishes

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RICE

- **SUBZ BIRYANI 700**
  Fragrant combination of aromatic Basmati rice and garden fresh vegetables cooked on dum in sealed pot

- **CHAWAL KE NAZRANE 550**
  Matar pulao or jeera pulao

- **KHUSHKA KHUSHBUDAAR 500**
  Basmati rice steamed with bouquet garni of cardamom, cinnamon, cloves and bay leaves

- **GUCHHI PULAO 700**
  Basmati rice cooked with Kashmiri morel

- **GOSHT BIRYANI 800**
  The plu-perfect Basmati rice delicacy cooked with cuts of lamb

- **MURGH LAHSOON KI TAHRI 800**
  Steamed Basmati rice cooked with chicken

- Vegetable dishes
- Non-vegetarian/egg dishes

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BREAD FROM TANDOOR

- KULCHA 150
  Mirch pyaz or paneer or masala

- PARANTHA 150
  Pudina or lachha or aloo

- NAAN 150
  Plain or butter or garlic

- ROTI 150
  Plain or makki or missi

- RAITA 275
  Mixed vegetable and mint

- GREEN SALAD 275
  Cucumber, carrot, onion, tomato, lemon, green chili

Vegetarian dishes
Non vegetarian / egg dishes

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DESSERTS

- **CHEF'S SPECIAL KULFI**  350
  Fluffy crisp pancake coated with sugar syrup and served with thick saffron scented milk

- **MALPUA WITH RABDI**  325
  Deep fried stuffed cheese dumpling in hot syrup

- **GULAB JAMUN (PER PIECE)**  200
  Saffron flavoured rice pudding with pistachio and nuts

- **SAKUREWALI PHIRNI**  350
  Saffron flavoured rice pudding with pistachio and nuts

- **GAJAR KA HALWA**  350
  Shredded carrot cooked in milk, finished with nuts and saffron

- **MALAI ROLL SEASONAL**  350
  Cream milk, cardamom, mawa, saffron

- **RAJBHOG (PER PIECE)**  195
  Cottage cheese flavoured with saffron and rose essence

- **SELECTION OF ICE CREAM (PER SCOOP)**  195
  Rose petal / fig and honey / butterscotch

Vegetarian dishes

Non vegetarian / egg dishes

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