



## SOUPS

**CRAB AND LENTIL SHORBA - 190**  
SPICED CRAB CLAW MEAT AND LENTIL SOUP

**MURGH BADAMI SHORBA - 180**  
CHICKEN CONSOMMÉ, TOASTED ALMONDS

**WILD MUSHROOM SHORBA - 180**  
ASSORTMENT OF MUSHROOMS SCENTED WITH MINT

**TANDOOR ROASTED TAMATAR KA SHORBA - 150**  
POT ROASTED TOMATOES SCENTED WITH CORIANDER, AJWAINI MATTHRI

## SALADS & CHAATS

**KOSHIMBER - 180**  
MÉLANGE OF CHESTNUT, CUCUMBER, COCONUT SALAD

**GUCHHI SALAD - 350**  
TANDOORI MORELS, LOCAL GREENS, GARLIC FLAVORED YOGHURT DRESSING

**AVOCADO PAPDI CHAKI - 220**  
RIPE AVOCADO TOSSED SWEET AND SPICE CHUTNEYS, MARINATED CHERRY TOMATOES

**BALAK PATA CHAAT - 220**  
CRISPY SPINACH SWEET AND SPICE SALAD, WATERMELON CARPACCIO



## NON-VEGETARIAN GRILLS

### TAWA SCALLOPS - 500

PAN SEARED KING SCALLOPS, SAFFRON SCENTED TANDOORI CALIFLOWER PUREE

### TANDOORI JHEENGA - 900

TIGER PRAWNS SCENTED WITH CAROM SEED CHAR GRILLED IN CLAY OVEN

### SALMON TIKKA - 780

CHARGRILLED NORWEGIAN SALMON, SAFFRON AIOLI

### DESI FISH AND CHIPS - 780

CRISPY BATTER FRIED FISH, SPICE POTATO CHIPS, PEA CHUTNEY

### TANDOORI MACCHI - 500

RED SNAPPER SCENTED WITH CAROM SEED CHAR GRILLED IN CLAY OVEN

### TANDOORI POMPRET - 500

CAROM SEEDS FLAVORED WHOLE POMPRET, CHAR GRILLED IN CLAY OVEN

### BHATTI DA MUGH PINDIWALA - 500

CHICKEN MARINATED IN SPECIAL MUGGA MASALA CHAR GRILLED IN CLAY OVEN

### CHICKEN TIKKA TEEN TARIKHE - 450

TANDOOR GRILLED CHICKEN MORSELS, MARINATED IN THREE WAYS

### CHAAMP TAJDAR - 900

SIGNATURE NEW ZEALAND LAMB CHOPS, BRAISED & CHAR GRILLED IN CLAY OVEN

### RAJNAQEEEN-BEEKHAN - 500

MUTTON MINCED WITH HERBS AND SPICES SEWERED AND CHAR GRILLED IN CLAY OVEN

### KHAAM KHADAI - 550

MEET IN THE MOUTH LAMB CUTLIES, PAN FRIED IN CLARIFIED BUTTER

### NON VEG PLATTER - 1200

ASSORTMENT OF SIGNATURE KEBABS



## **VEGETARIAN GRILLS**

### **TANDOORI PORTOBELLO - 400**

**CURED OLIVES, PICKLED SUN-DRIED TOMATOES STUFFED PORTOBELLO MUSHROOM,  
CHARGRILLED**

### **ROOMALI PANEER - 400**

**COTTAGE CHEESE CIGARILLOS, STUFFED WITH CORIANDER PEANUT PESTO**

### **PANEER TIKKA MULIANI - 400**

**TANDOOR GRILLED COTTAGE CHEESE CUBES, STUFFED WITH MINT CHUTNEY**

### **BEETROOT KEBABS - 390**

**FIGS & PINE-NUTS STUFFED BEETROOT GALETTES**

### **HARA KEBAB - 320**

**SPINACH PATTIES STUFFED WITH DRY FRITS AND NUTS, MANGO CHUTNEY**

### **VEG KEBAB PLATTER - 690**

**ASSORTMENT OF SIGNATURE KEBABS**



## **NON-VEGETARIAN MAINS**

### **KARAVALI LOBSTER - 1100**

**LOBSTER IN COASTAL SAUCE, BUTTON MUSHROOMS, SPRING ONIONS**

### **PATIALA SHAHI MACHHLI - 650**

**GRILLED SEA BASS FILLET, TOPPED WITH CARAMELIZED SHALLOTS MASALA FLAVORED WITH PEPPERS**

### **LEHSOONI TANDOORI CHICKEN - 550**

**CHAR GRILLED CHICKEN IN CLAY OVEN MARINATED GARLIC, PICKLED SPICED ROAST POTATOES, TOMATO SAUCE**

### **RAAN-E-SIKANDARI - 1500**

**BABY LEG OF LAMB BRAISED AND POT ROASTED SCENTED WITH CINNAMON & CARDAMOM FLAVORED**

### **LAMB HOT POT - 650**

**BONELESS LAMB IN RICH JUS, GARDEN FRESH VEGETABLES, CORIANDER SPRIGS**

### **KEEMA - 650**

**SEAFOOD, CHICKEN, MUTTON MINCE COOKED IN THREE WAYS**



## **VEGETARIAN MAINS**

### **KESARI GUCHHI - 480**

**STUFFED MORELS, SAFFRON & CASHEW GRAVY**

### **MALAI CHHENA PEDA - 370**

**HOME-MADE COTTAGE CHEESE BALLS IN SLICED ONIONS & FENUGREEK GRAVY**

### **TAWA SUBZIYAN - 280**

**SEASONAL CHAR GRILLED VEGETABLES IN CLAY OVEN, PICKLED LIME SAUCE**

### **GOBHI MUSSALAM - 340**

**BROCCOLI & CAULIFLOWER MARINATED IN CREAM, CHEESE SCENTED WITH MACE, BROWN ONION SAUCE**



## NON-VEGETARIAN CLASSICS

### KADHAI JHEINGA - 900

FRAWNS TOSSED IN CRUSHED CORIANDER AND RED CHILI WITH BELL PEPPERS

### KADHAI MURGH - 425

CHICKEN MORSELS TOSSED IN CRUSHED CORIANDER AND RED CHILI WITH BELL PEPPERS

### MURGH LABABDAR - 425

CHICKEN MORSELS TOSSED IN CHEESY AND CREAMY ONION TOMATO GRAVY

### BUTTER CHICKEN - 425

CHICKEN MORSELS POACHED IN CREAMY AND BUTTERY TOMATO SAUCE

### MEAT PUNJAB GRILL - 650

MUTTON MORSELS COOKED IN ONION AND YOGHURT GRAVY SCENTED WITH FENNEL

### MUTTON VINDALOO - 650

SPICY MUTTON MORSELS COOKED IN CHILIES AND VINEGAR

## VEGETARIAN CLASSICS

### PALAK PANEER - 370

FRESH COTTAGE CHEESE POACHED IN SPINACH GRAVY

### PATIALASHAHI KADHAI PANEER - 370

FRESH COTTAGE CHEESE TOSSED IN CRUSHED CORIANDER AND RED CHILI WITH BELL PEPPERS

### SUBZIYAAN DE MILLNIYAN - 340

FRESH SEASONAL LOCAL MARKET VEGETABLES COOKED WITH INDIAN SPICES IN TOMATO GRAVY

### BAIGAN BHAKIA - 280

POT ROASTED EGG PLANT MINCE SCENTED WITH MUSTARD OIL

### PINDI CHANNA - 280

CHICKPEAS SPICED WITH MIX OF POMEGRANATE SEEDS, CAROM SEEDS, DRIED FENUGREEK LEAVES

### DAL MAKHNI - 320

BLACK LENTILS SLOWLY COOKED IN TOMATO FLAVORED WITH CREAM AND BUTTER

### DAL PANJRAITANI - 280

MÉLANGE OF FIVE LENTILS COOKED & TEMPERED IN CLARIFIED BUTTER SCENTED WITH CUMIN & ASOPOTEDIA



## CHOICE OF BIRYANIS

**MASMAIT RICE SLOW COOKED WITH THE FRAGRANCE OF  
GREEN CARDAMOM, MACE & ROSE WATER.**

**PRAWN - 925**

**MUTTON - 650**

**CHICKEN - 475**

**VEGETABLE - 320**

## SIDES

**\*BRAIN MASALA - 475**

**\*MASALA ANDE - 220**

**KURKURI BHINDI - 200**

**JEERA ALOO - 220**

**KAJU KI SUBZI - 350**

**KADHAI ASPARAGUS - 600**

**STEAMED RICE - 175**

**CHOICE OF RAITA - 110**

## BREADS

**ULTA TAWA PARANTHA - 120**

**KULCHAS - CHEESE, POTATO - 90**

**KULCHAS - MINCED LAMB - 175**

**CHUR-CHUR NAAN - 120**

**LACHHA PARANTHA, TANDOORI ROTI - 80**

**GARLIC NAAN, BUTTER NAAN, PLAIN NAAN - 95**

**BREAD BASKET - 200**

**\*Not suitable for Vegetarians**



## DESSERTS

### TANDOOR PINEAPPLE - 240

CHAR GRILLED SWEET SPICED PINEAPPLE IN CLAY OVEN,  
SAFFRON & FENNEL SORBET

### PRASAD KA HAIWA - 220

SEMOLINA PUDDING SWEETENED WITH MILK, NUTS

### PHIRNI - 220

RICE POWDER POACHED IN CARDAMOM SCENTED MILK, CARAMELIZED APPLES

### PANEER JALEBI - 275

CRISPY FRIED FRESH COTTAGE CHEESE SOAKED IN SAFFRON SCENTED SUGAR SYRUP

### CHOCOLATE SPHERE - 225

CHOCOLATE SPHERE FILLED WITH KULFI AND TOPPED WITH CARDAMOM SCENTED  
CHOCOLATE SAUCE

### GULAB JAMUN - 190

CARAMELIZED MILK DUMPLINGS SOAKED IN CARDAMOM SCENTED SUGAR SYRUP

### RASMALAI - 190

FRESH CHEESE POACHED IN SAFFRON FLAVORED MILK

### DESSERT PLATTER - 270

ASSORTMENT OF SIGNATURE DESSERTS