



## SOUPS

**CRAB AND LENTIL SHORBA - 180**  
SPICED CRAB CLAW MEAT AND LENTIL SOUP

**MURGH MAKAI SHORBA - 170**  
CHICKEN AND CORN SOUP

**DAL SHORBA - 165**  
ASSORTMENT OF YELLOW LENTILS BROTH SCENTED  
WITH BURNT CUMIN SEEDS

**TAMATAR PUDINA KA SHORBA - 160**  
ROASTED TOMATOES SCENTED WITH MINT

## CHAATS

**AVOCADO BHEL - 210**  
RIPE AVOCADO TOSSED SWEET AND SPICE CHUTNEYS, SPICED PUFFED  
RICE, SWEET YOGHURT ESPUMA

**PALAK PATA CHAAT - 200**  
CRISPY SPINACH SWEET AND SPICE SALAD, WATERMELON CARPACCIO

**AVOCADO PAPADI CHAAT - 200**  
RIPE AVOCADO TOSSED SWEET AND SPICE CHUTNEYS FILLED IN SAVORY CONES

**GOLGAPPA - 185**  
PUFFED FLOUR CRISPS FILLED WITH LENTILS, SPICY AND  
TANGY FLAVORED WATER





# *Starters*

## *Non-Vegetarian*



### **MALAI LOBSTER - 1100**

MORSELS OF CANADIAN LOBSTER SCENTED WITH DILL LEAVES TOSSED IN SPICED CREAMY CHEESE SAUCE SERVED WITH SWEET AND SPICE LOCAL RIPE NAM DOK MAI MANGO RELISH

### **TANDOORI JHEENGA - 875**

TIGER PRAWNS SCENTED WITH CAROM SEED CHAR GRILLED IN CLAY OVEN

### **TAWA SCALLOPS - 645**

PAN SEARED KING SCALLOPS MARINATED WITH TAMARIND CHUTNEY AND SECRET SPICE MIX SERVED ALONG WITH ROASTED LOCAL PINEAPPLE RELISH

### **SALMON TIKKA - 670**

CHAR GRILLED NORWEGIAN SALMON, SCENTED WITH DILL LEAVES

### **AJWAINI MAHI TIKKA - 535**

RED SNAPPER SCENTED WITH CAROM SEED CHAR GRILLED IN CLAY OVEN

### **TANDOORI MURGH - 450**

CHICKEN MARINATED IN SPECIAL MUGGA MASALA CHAR GRILLED IN CLAY OVEN

### **LESHUNI MURGH TIKKA - 415**

TANDOOR GRILLED CHICKEN MORSELS MARINATED DEGHI CHILLY AND ROASTED GARLIC

### **KASTURI MURGH TIKKA - 415**


TANDOOR GRILLED CHICKEN MORSELS, MARINATED IN YELLOW CHILI AND DRIED FENUGREEK LEAVES

### **MALAI MURGH TIKKA - 415**

TANDOOR GRILLED CHICKEN MORSELS, MARINATED IN CHEESE AND CREAM WITH FRESH GREEN CHILI AND CORIANDER ROOTS SCENTED WITH MACE AND GREEN CARDAMOM POWDER

### **RESHMI MURGH SEEKH KEBAB - 420**

CHICKEN MINCED WITH HERBS AND SPICES SKEWERED AND CHAR GRILLED IN CLAY OVEN



10% Service Charge & 7% VAT Excluded



# *Starters*

## *Non-Vegetarian*



### **RAAN-E-SIKANDARI' - 1475**

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

### **CHAAMP TAAJDAR - 875**

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

### **RAUNAQEEN-SEEKHAN - 460**

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

### **GALAWAT KE KEBAB - 460**

MELT IN THE MOUTH LAMB PATTIES, PAN FRIED IN CLARIFIED BUTTER

### **NON VEG PLATTER - 1200**

ASSORTMENT OF SIGNATURE KEBABS





# *Starters*

## *Vegetarian*



### **TANDOORI PORTOBELLO - 460**

CURED OLIVES, PICKLED SUN-DRIED TOMATOES STUFFED  
PORTOBELLO MUSHROOM, CHAR GRILLED

### **ROOMALI PANEER - 370**

COTTAGE CHEESE CIGAROLLS, LAYERED WITH CORIANDER PEANUT PESTO

### **BHATTI KA PANEER TIKKA - 370**

TANDOOR GRILLED COTTAGE CHEESE CUBES, STUFFED WITH MINT CHUTNEY

### **SARSOON KI BROCCOLI - 360**

BROCCOLI FLORETS MARINATED IN PUNGENT MUSTARD PASTE AND CHARGILLED

### **BEETROOT KEBABS - 350**

FIGS & NUTS STUFFED BEETROOT GALETTES

### **HARA BHARA KEBAB- 280**

SPINACH PATTIES STUFFED WITH DRY FRUITS AND NUTS, MANGO CHUTNEY

### **P. T. M BAO - 270**

PANEER TIKKA MASALA FILLED IN STEAMED CHINESE BUNS SCENTED WITH KASURI METHI

### **DAHI KE PAKODE - 270**

HUNG YOGHURT FLAVORED WITH FRESH HERBS AND TRICOLOR PEPPERS  
SWISS ROLLED IN BREAD AND TEMPURA BATTER FRIED

### **LUCKNOWI TIKKI - 325**

SPICED POTATO GALETTES FILLED WITH TEMPERED SPLIT  
BENGAL GRAM, WHITE PEAS MASH

### **VEG KEBAB PLATTER - 625**

ASSORTMENT OF SIGNATURE KEBABS



10% Service Charge & 7% VAT Excluded



# *Mains*

# *Classics*

## *Non-Vegetarian*



### **KADHAI JHEENGA - 780**

PRAWNS TOSSED IN CRUSHED CORIANDER AND RED CHILI WITH BELL PEPPERS

### **BHUNNA MACCHI - 600**

SNAPPER FISH TOSSED IN GRAVY OF ONION AND TOMATOES  
FLAVORED WITH TAMARIND

### **KADHAI MURGH - 415**

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

### **MURGH LABABDAR - 415**

CHICKEN MORSELS TOSSED IN CHEESY AND CREAMY  
ONION TOMATO GRAVY

### **BUTTER CHICKEN - 415**

CHICKEN MORSELS POACHED IN CREAMY AND BUTTERY TOMATO SAUCE

### **GHAR KI MURGHI - 415**

HOME-STYLE CHICKEN DRUMSTICK CURRY WITH ONION AND  
TOMATOES FLAVORED WITH CORIANDER

### **MUTTON ROGAN JOSH - 575**

MUTTON MORSELS COOKED IN ONION AND YOGHURT  
GRAVY SCENTED WITH FENNEL

### **CHAAMP MASALA - 575**

MUTTONCHOPS COOKED TOGETHER WITH ONION AND YOGHURT  
KASHMIRI CHILI SCENTED WITH NUTMEG

### **RAHRRA GOSHT - 575**

SPICY MUTTON MORSELS AND MINCE COOKED IN CHILIES

### **KEEMA MUTTER - 575**

MUTTON MINCE COOKED ALONG WITH GREEN PEAS  
IN GARAM MASALA



10% Service Charge & 7% VAT Excluded



# *Mains*

## *Classics*

### *Vegetarian*



**KESARI GUCHHI - 470**  
STUFFED MORELS, SAFFRON & CASHEW GRAVY

**MALAI CHENA PEDA - 375**  
HOMEMADE COTTAGE CHEESE BALLS IN SLICED ONIONS & FENUGREEK GRAVY

**PALAK PANEER - 375**  
FRESH COTTAGE CHEESE POACHED IN SPINACH GRAVY

**KADHAI PANEER - 375**  
FRESH COTTAGE CHEESE TOSSED IN CRUSHED CORIANDER AND RED CHILI WITH BELL PEPPERS

**PANEER LABBDAR - 375**  
PANEER TOSSED IN CHEESY AND CREAMY ONION TOMATO GRAVY

**PANEER MAKHANI - 375**  
PANEER POACHED IN CREAMY AND BUTTERY TOMATO SAUCE

**SUBZIYAN DE MILLNIYAN - 330**  
FRESH SEASONAL LOCAL MARKET VEGETABLES COOKED WITH INDIAN SPICES IN TOMATO GRAVY

**BAIGAN BHARTHA - 255**  
POT-ROASTED EGGPLANT MINCE SCENTED WITH MUSTARD OIL

**PINDI CHANNA - 260**  
CHICKPEAS SPICED WITH MIX OF POMEGRANATE SEEDS, CAROM SEEDS, DRIED FENUGREEK LEAVES

**DAL MAKHANI - 325**  
BLACK LENTILS SLOWLY COOKED IN TOMATO FLAVORED WITH CREAM AND BUTTER

**DAL TADKA - 260**  
MÉLANGE OF LENTILS COOKED AND TEMPERED IN CLARIFIED BUTTER SCENTED WITH CUMIN AND ASOFOTEDIA

**DAL DHABHA - 280**  
LENTILS TEMPERED WITH SHALLOTS, TOMATOES AND GARLIC



10% Service Charge & 7% VAT Excluded



## CHOICE OF BIRYANIS

BASMATI RICE SLOW COOKED WITH THE FRAGRANCE OF GREEN  
CARDAMOM, MACE AND ROSE WATER

**\*PRAWN - 875**

**\*MUTTON - 620**

**\*CHICKEN - 520**

**VEGETABLE - 375**

**GUCHHI PULAO - 565**

FILLED MOREL MUSHROOM DUM COOKED WITH FRAGRANCED BASMATI RICE

## SIDES

**STEAMED RICE - 150**

**CHOICE OF RAITA - 105**

MIX VEG, GARLIC, PINEAPPLE, POMEGRANATE, APPLE AND MINT,  
RADISH AND WALNUT

## BREADS

**PESHWARI NAAN - 100**

NAAN DOUGH FILLED WITH SWEET COCONUT POWDER, ALMOND POWDER AND RAISINS

**MISSI ROTI - 90**

GLUTEN FREE BREAD MADE OF BENGAL GRAM FLOUR AND SPICES

**MUSHROOM KULCHE - 105**

NAAN DOUGH FILLED WITH SPICED MUSHROOM MIXTURE,  
SCENTED WITH TRUFFLE OIL

**KULCHAS - CHEESE, POTATO - 105**

**\*KULCHAS - MINCED LAMB - 155**

**TANDOORI ROTI - 90**

**LACHHA PARANTHA, PUDINA PARANTHA - 95**

**OLIVE TAPENADE NAAN ,GARLIC NAAN, BUTTER NAAN, PLAIN NAAN - 100**

\*NOT SUITABLE FOR VEGETARIANS



10% Service Charge & 7% VAT Excluded



## DESSERTS

### **AAM KULFI ALASKA - 265**

MANGO KULFI ENCASED IN MERINGUE, STEWED MANGO,  
COTTON CANDY FLOSS

### **CHOCOLATE MITHAI TOKRI - 450**

TRADITIONAL MITHAIS, WITH BERRY SAUCE, CINNAMON RABRI,  
BESAN LADOO SAND

### **MANGO BHAPA DOHI - 190**

MANGO FLAVORED STEAMED GREEK YOGHURT, FRESH RIPE  
NAM DOK MAI MANGO

### **MAKHAN MALAI - 210**

MILK FOAM SCENTED WITH GREEN CARDAMOM POWDER TOPPED  
WITH NUTS AND PRALINES

### **CHOCOLATE SPHERE - 260**

MILK CHOCOLATE SPHERE FILLED WITH SAFFRON PISTA KULFI, TOPPED  
WITH CARDAMOM SCENTED DARK CHOCOLATE SAUCE

### **DUO OF HALWA - 180**

PUDDINGS OF CARROT AND SPLIT YELLOW LENTILS COOKED IN MILK AND NUTS

### **GULAB JAMUN - 160**

CARAMELIZED MILK DUMPLINGS SOAKED IN CARDAMOM SCENTED SUGAR SYRUP

### **RASMALAI - 160**

FRESH CHEESE POACHED IN SAFFRON FLAVORED MILK

