



INDIAN CUISINE

VEGETARIAN STARTERS

Accompanied with lacha onion, cilantro chiffonade, lemon wedges & mint chutney

Bhatti Ka Paneer	640
<i>Cottage cheese marinated with home ground spices cooked over glowing embers, a speciality of Amritsar</i>	
Paneer Ka Soola	640
<i>Pickle stuffed cottage cheese in tandoori marination, cooked to perfection</i>	
Chowk Ki Seekh Kebab	640
<i>From the streets of Chandni Chowk, minced cottage cheese, vegetables & roasted almond infused with herbs & spices, char grilled to perfection</i>	
Ajwaini Kumbh	640
<i>Hand picked mushroom marinated in a blend of carrom paste and yogurt, scented with fresh mint & pickle spices</i>	
Tandoori Zafraani Aloo	600
<i>Baby aloo marinated with saffron and spices cooked in clay oven</i>	
Tandoori Shakar Kandi	600
<i>Delicate soft "sweet potato" chargrilled in tandoor, finished with lime juice and chopped coriander</i>	
Firangi Malai Gobhi	640
<i>Fresh broccoli flavored in tandoori malai marinade, finished to perfection</i>	

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- All veg. dishes are also available in Jain options.
- All prices are in Indian Rupees. Government taxes extra as applicable.
- We levy 5% gratuity.

INDIAN CUISINE

NON-VEGETARIAN STARTERS

Accompanied with lacha onion, cilantro chiffonade, lemon wedges & mint chutney

Jheenga Hariyali 1320

Prawns cooked in clay oven with cilantro marination

Fish

Achari Haldi Mahi Tikka 1160

Clay oven roasted fish, marinated with aged turmeric pickle

Ajwain Pomfret 1700

Whole pomfret marinated and cooked in clay oven

Amritsari Fish Fry 1160

Golden fish preparation originated from Punjab

Meen Pollichathu 1160

Fish fillet marinated in a special blend of spices, encased in banana leaf and grilled

Murgh

Adraki Murgh Tikka 730

Succulent ginger spiced chicken tikka, chargrilled in clay-oven

Murgh Chandi Tikka 830

Chicken leg boneless marinated in cumin spices, grilled in tandoor finished with silver warq

Murgh Seekh Kebab 730

Mouthwatering dish made with minced chicken and flavored with Indian spices

Haryali Murgh Tikka 730

Indian herb marinated chicken flavored with mint and cilantro, finished in tandoor

Murgh Tikka Mirza Bano 730

Chicken marinated in yogurt, brown onion paste, grated cheddar, speciality from Rampuri cuisine

Kasundi Murgh Tikka 730

Lightly spiced chicken tikka, marinated with homemade mustard, fresh Indian herbs and spices

Murgh Laal Mirch Tikka 730

Boneless chicken pieces marinated in spiced yogurt, cooked on clay-oven

Mutton

Gilafi Seekh Kebab 1160

A Mughlai delicacy prepared with minced lamb, blend of spices and bell peppers

Mutton Chapli Kebab 1160

Flat mutton pounded patty a delicacy from Pashtun cuisine

Mutton Burrah Kebab 1160

Marinated Indian lamb chops with smoked frontier spices, yogurt and almond paste, charred to perfection

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APERITIF, SOUP & SALAD

APERITIF

Shikanji	250
<i>A refreshing lime beverage</i>	
Sol Kadi	330
<i>Digestive drink made with kokum and fresh coconut milk</i>	
Mattha	250
<i>Butter milk - plain / spiced</i>	
Lassi	300
<i>Elaichi / Mango / Rose / Salted</i>	

SOUP

Multani	430
<i>Lentil soup tempered with Indian spices</i>	
Shorba	430 / 430 / 520
<i>Tamatar / palak / murgh yakhni</i>	
Cream Soups	430 / 430 / 520
<i>Mushroom / mix veg / chicken</i>	

CHAAT & SALAD

Palak Patta Chaat	440
<i>Layers of crispy spinach leaves with tangy and minty dip</i>	
Aloo Papdi Chaat	440
<i>Diced potato served with lentil crisp, yogurt, spices and chutney</i>	
Green Salad	440
<i>Chef choice handpicked farm fresh vegetables</i>	

MAIN COURSE

VEGETARIAN

Kumbh Mutter Masala	660
<i>Punjabi classic of field ground mushroom and fresh peas tossed in shallots, tomato & fresh coriander</i>	
Baingan Bharta	660
<i>Deconstructed old style eggplant mash</i>	
Mirch Makai Hara Pyaaz	660
<i>Our Signature dish, tells about how the spices are blended into a very simple mouthwatering dish</i>	
Subz Kalonji	660
<i>Crunchy vegetables tempered with onion seeds</i>	
Bhindi Ke Do Rang	660
<i>Cashew tossed okra served in salan gravy, topped with kurkari bhindi</i>	
Aloo Gobi	660
<i>Potato, cauliflower sauteed in Indian mild spiced gravy</i>	
Kadai Subz / Paneer	660 / 800
<i>Seasonal vegetables / cottage cheese cooked with bell peppers and tomatoes, accentuated with coriander seeds and freshly pound black pepper</i>	
Makhani Subz / Paneer	660 / 800
<i>Seasonal vegetables / cottage cheese chunks with a buttery tomato gravy</i>	
Lasooni Palak	660
<i>Simple spinach based curry with generous amount of ghee, smeared brown garlic</i>	
Mangodi Hara Pyaaz	660
<i>Curry flavored with onions, inhouse ground Indian spices, mini moong dal dry dumpling</i>	
Nukkad Wali Sabzi	660
<i>Rich and spicy tomato gravy with assorted Indian vegetables</i>	
Chilgoza Falli Shatavari	660
<i>Stringless beans, asparagus, exotic veg with roasted pinenuts</i>	

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MAIN COURSE

NON-VEGETARIAN

Murgh Patiala	880
<i>Chicken in a thick onion based gravy, covered with an egg crepe</i>	
Murgh Handi	880
<i>Chicken cooked with fresh vegetables in saffron gravy</i>	
Methi Murgh	880
<i>Indian chicken speciality cooked with onions, fresh fenugreek, Indian spices, herbs, tomato and yogurt</i>	
Kalimirch Ka Murga	880
<i>Aromatic smoked chicken curry, spiced with black peppercorns in a creamy rich cashew gravy</i>	
Murgh Nawabi Kofta Noor e Della	880
<i>Minced chicken dumplings, infused with aromatic Indian spices, simmered in brown onion gravy</i>	
Murgh Lahori	880
<i>Rich South Asian curry originated from Lahore</i>	
Rahra Gosht	1160
<i>Indian delicacy of mutton and mince cooked together</i>	
Kheema Ghotala	1160
<i>Mutton mince, cooked with Indian spices and finished with beaten egg</i>	
Nalli Nihari	1160
<i>From the royal kitchens of the Nawabs, this lamb shank delicacy is famous for its spice and subtle flavors</i>	
Dal Gosht	1160
<i>Popular mutton recipe from India and Pakistan, mutton simmered in spices and lentil</i>	
Gosht e Josh	1160
<i>Mutton roganjosh - an all time favorite</i>	
Kadhai Ka Murgh / Jheenga	880 / 1430
<i>Chicken leg / Arabian sea prawns tossed with whole spices and chillies</i>	
Alleppey Curry - Prawns / Surmai / Pomfret	1430 / 1540 / 1650
<i>A fish curry from the Malabar coasts, flavored with raw mango and coconut</i>	
Amritsari Curry - Prawns / Surmai / Pomfret	1430 / 1540 / 1650
<i>Fish delicately cooked in an aromatic onion and tomato masala, flavored with ajwain and hint of lime juice</i>	

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MAIN COURSE

CHAWAL KE DAANE

Steamed Basmati Rice 500

Dhaba Parat Pulao 1020 / 1320 / 1430

Choice of Chicken / Lamb / Prawns Highway style pulao topped with brown onion, green chillies, ginger and coriander

Dal Khichdi 550

Home style simple preparation of rice and lentil cooked together

BIRYANI

VEGETARIAN

Subz Biryani 800

A fragrant assortment of garden fresh vegetables and basmati rice, cooked with mild spices in dum, an ancient slow cooking technique

Masaledar Mumbai Style Biryani 800

Aromatic, tempered spiced masala rice with vegetables

Jeera Dhaniya Pulao 720

Age old rice tempered with slow roasted cumin and coriander chiffonade

NON-VEGETARIAN

Dum Gosht Biryani 1320

A delicate and flavorful blend of the choicest lamb shank, long grain basmati rice, cooked in dum, an ancient slow cooking technique

Murgh Tikka Biryani 1160

Chicken tikka cooked with long grain basmati rice

Sauf Wali Jheenga Biryani 1430

Aromatic prawns dum biryani, flavored with fennel & mild spices

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MAIN COURSE

DAL KI NAZAKAT

Dal Chounka 630

A simple and creamy yellow dal served with hing & jeera chaunk

Dal Methi 630

It is a simple, quick, delicious and healthy Indian lentil dish made by simmering fenugreek leaves with lentils, herbs and spices

Dal Palak 630

A delicious combination of protein rich assorted lentils, fiber rich spinach and magical ghee tempered spices

Dal Miloni 630

A harmonious combination of two lentils, cooked to perfection with fresh dill, tempered with whole garlic

RAITA AND PAPAD

Plain Curd 200

Home made low fat yogurt

Raita 250

Mix / Boondi / Pineapple / Burani / Pudina / Vegetables

Tadka Dahi 250

Yogurt tempered with Indian spices

Papad 100

Roasted (Oven roasted papad)

Fried Papad 110

Flat crispy papad, deep fried

Masala Papad 220

Thin crispy papad, topped with chopped tomatoes, onions and fresh coriander leaves served with mint chutney

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MAIN COURSE

TANDOOR SE

Tandoori Roti	110 / 120
<i>Plain / Butter Whole wheat bread made in clay oven, served plain or with butter</i>	
Naan	130 / 140
<i>Plain / Butter The traditional Punjabi leavened bread</i>	
Flavored Naan	170
<i>Garlic / Ajwain The traditional Punjabi leavened flavored bread</i>	
Paratha	170
<i>Laccha / Pudina / Mirchi Layered whole wheat bread topped with mint leaves or chillies</i>	
Kulcha	330
<i>Paneer / Aloo Dhaniya Refined flour bread served plain or stuffed with cottage cheese or potato, raisins and coriander</i>	
Phulka	110
<i>Puffed Indian bread made on a griddle from home ground wheat</i>	
Roomali Roti	140
<i>Thin refined flour bread is made on an inverted griddle</i>	
Missi Roti	140
<i>Plain / Butter A made gram flour & spices</i>	

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MALVANI CUISINE

NON-VEGETARIAN

Malvani Style Sukke

<i>Chicken</i>	880
<i>Lamb</i>	1160
<i>Prawns</i>	1430
<i>Lobster</i>	2200

Cooked in coconut base gravy and dry spices

Malvani Curry

<i>Chicken</i>	880
<i>Mutton</i>	1660

Meats cooked with coconut paste and onion, flavored with Malvani masala

Coastal Fish Curry

<i>Prawns</i>	1430
<i>Surmai</i>	1540
<i>Pomfret</i>	1650
<i>Lobster</i>	2200

Fish cooked in hot and sour curry prepared with coconut milk and local spices

Kolambi Masala	1430
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Prawns cooked in onion, tomato, mustard, curry leaves and coconut in semi dry gravy

Jhinga Hirwa Masala	1430
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Prawns cooked in aromatic ginger-garlic, green chillies and fresh coriander leaves paste

Bhaat

<i>Masala Vegetable</i>	770
<i>Chicken</i>	880
<i>Lamb</i>	1160
<i>Prawns</i>	1430

Malvani Thali	2200
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Starter : Chicken sukha, rawa fried surmai

Main Course : Malvani mutton masala, kombdi rassa , jhinga masala, sada bhaat, masala bhaat. sol kadhi, amti, chapati / phulka / bhakri papad, koshimbir, hirva thecha (on side)

Dessert : Traditional puran poli, shrikhand puri

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ORIENTAL CUISINE

SOUPS

Vegetable and Water Chestnut Soup 500

Thick soup infused with garlic and mild soy, exotic vegetables and water chestnut

Hot and Sour 440 / 500 / 600

Vegetable / Chicken / Prawns

A traditional schezwan influenced broth made with piquant peppers and vinegar

Manchow 440 / 500 / 600

Vegetable / Chicken / Prawns

A dark brown soup prepared with assorted fresh vegetables, flavored with soy sauce, salt, garlic & chilli peppers

Sweet Corn 440 / 500

Vegetable / Chicken

An all-time favourite, prepared with fresh corn

Clear soup 440 / 500 / 600

Vegetable / Chicken / Prawns

Seasoned vegetable stock

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ORIENTAL CUISINE

STARTERS

Honey Chilli Potatoes	600
<i>Batter fried potatoes, coated with honey and sweet chilli sauce</i>	
Basil Chilly Cottage Cheese / Chicken / Prawns	720 / 800 / 1320
<i>Crispy fried cottage cheese / chicken / prawns tossed with Asian spices</i>	
Kung Pao	600 / 800 / 1320
<i>Vegetable / Chicken / Prawns</i>	
<i>Choice of vegetable / chicken / prawns tossed with hoisin sauce, rice wine, ginger, red chilli and cashew nuts</i>	
Crispy Salt and Pepper	600 / 800 / 1320
<i>Vegetables / Chicken / Prawns</i>	
<i>Choice of vegetable / chicken in a savory wrap</i>	
Crispy Shanghai Spring Rolls	660 / 800
<i>Vegetables / Chicken</i>	
<i>Choice of vegetable / chicken in a savory wrap</i>	
Water Chestnuts and Mushroom in Asian Green Sauce	770
<i>Coated veggies, tossed in home cooked Asian green sauce</i>	
Drums Of Heaven	660
<i>Chicken lollipops tossed in a sweet & spicy sauce</i>	
Vegetable Dumplings in Soy Cilantro Sauce	660
<i>A crispy fried vegetable dumplings tossed in a spicy, sweet & tangy sauce</i>	

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ORIENTAL CUISINE

MAIN COURSE

Vegetables in Black Pepper Sauce	720
<i>Exotic vegetables tossed in black pepper sauce</i>	
Mapo Tofu	720
<i>Silken tofu in spicy schezwan garlic sauce</i>	
Sweet and Sour Vegetables	720
<i>Exotic veggies sweet & tangy Asian sauce</i>	
Thai Curry	720 / 825 / 1430
Red / Green / Yellow	
<i>Vegetable / Chicken / Prawns</i>	
<i>Coconut milk infused with bamboo shoot, bell pepper, onions, Thai eggplant and basil leaves</i>	
Lobster Your Way	2200
<i>Butter Chilli Oyster</i>	
<i>Hoisin Sauce</i>	
<i>Black Bean Sauce</i>	
<i>Sambal Oelek</i>	
Wok Tossed Prawns	1430
<i>XO Sauce</i>	
<i>Plum Sauce</i>	
<i>Sweet And Sour</i>	
<i>Chilli Bean</i>	
Wok Fried Sliced Lamb	1320
<i>Thinly sliced slivers of roast lamb, tossed in ginger, onion soy sauce</i>	
Stir Fried with Your Choice	
Hot Garlic Sauce / Ginger Spring Onion / Schezwan / Black Bean Sauce	
Vegetarian	
<i>Five Treasure Vegetables</i>	720
<i>Cottage Cheese And Colored Peppers</i>	800
Non-Vegetarian	
<i>Sliced Chicken</i>	880
<i>Sliced Fish</i>	1160
<i>Prawns</i>	1430

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ORIENTAL CUISINE

RICE & NOODLES

Pan Fried Noodles

Tobanjan / Superior Soy / Garlic Shaoxing Wine

Vegetable 660

Chicken 940

Prawns 1100

Stir Fried Crunchy Burnt Garlic Rice

Vegetable 660

Chicken 940

Prawns 1100

Singapore Rice / Noodles

Vegetable 660

Chicken 940

Prawns 1100

Wok Tossed Hakka Noodles

Vegetable 660

Chicken 940

Prawns 1100

Phad Thai

Vegetable 660

Chicken 940

Prawns 1100

Pot Rice

Vegetable /Mushrooms 660

Chicken 940

Prawns 1100

Piping hot rice served in a pot with loads of vegetables / mushrooms / chicken / prawns in soya garlic sauce

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DESSERTS

Angoori Rasmalai	430
<i>Cottage cheese dumplings poached in a sweetened and reduced saffron milk</i>	
Pista Pantua	430
<i>Fried dumplings of khoya stuffed with pistachio, served with sweetened syrup</i>	
Khajur Badam Ka Halwa	430
<i>A sweet confection made from dates and almond</i>	
House Churned Ice-creams	500
<i>Kolkata paan / palm jaggery / Madras filter coffee</i>	
Benami Kheer	500
<i>Rich slow cooked milk dessert with a twist in taste of garlic</i>	
Mirch Ka Halwa	500
<i>Popular in arid and tropical regions the state of Rajasthan</i>	
Sizzling Brownie	500
<i>Walnut fudge brownie served warm with vanilla frozen dessert and chocolate sauce</i>	
Spiced Flaming Chocolate Tart	600
<i>Stuffed chocolate sphere, flambeed with spicy liquor</i>	

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