

TANDOOR ROASTED AND BEYOND

NON – VEGETARIAN

CHICKEN

<i>Whole leg, burnt garlic marinade, house spices (Bhatti)</i>	525
<i>Minced kababs, coriander, ginger and spring onions (Mehrunisha)</i>	525
<i>Soft morsels, cheddar cheese & cream (Malai)</i>	525
<i>Glazed morsels, royal cumin & garlic marinade (Lahsuni)</i>	525
<i>Whole country chicken, kababchini & house spices (Tandoori)</i>	525
<i>Morsels, cheddar, black pepper (Kali Mirch)</i>	525
<i>An assortment of chicken kababs (Platter)</i>	615

LAMB

<i>Mince delicacy, cooked on mahi tawa melts in mouth (Galouti)</i>	525
<i>Traditional mince skewers, bell peppers & coriander (Gilafi Seekh)</i>	525
<i>Chunks, house spices, roasted black cumin (Lagan Ki Boti)</i>	525
<i>Chops, house spices, black cumin (Barra)</i>	525
<i>Whole leg, rock moss, braised and pot roasted (Raan)</i>	1195
<i>An assortment of lamb kababs (without raan) (Platter)</i>	615

SEAFOOD

<i>Fresh water fish, ground spices, carom seeds (Amritsari)</i>	555
<i>Soft morsels of fish, cheddar cheese & basil (Harayali Tikka)</i>	555
<i>Marinated in citric blend & carom seeds (Ajwaini Prawns)</i>	785
<i>Norwegian, cheese, garlic & fennel (Salmon)</i>	995
<i>Burnt garlic, chick pea flour, lemon (Grilled Lobster)</i>	1095
<i>An assortment of kabab platter (Non-vegetarian sampler)</i>	1045
<i>(Lobster, prawn, raan, salmon is not the part of kabab platter)</i>	

CURRIES

NON VEGETARIAN

CHICKEN

<i>Soft morsels, caramelised onion, cashew & cardamom (Handi Lazeez)</i>	595
<i>Tandoori morsels, braised in tomato & butter gravy (Makhani)</i>	595
<i>Tender morsels cooked with fenugreek (Methi)</i>	595
<i>Bell peppers, chef spice mix & green onion, stir fried (Hara Pyaaz)</i>	595
<i>Cooked in south Indian style (Dakshin)</i>	595

LAMB

<i>Delicate combination of lamb curry and lamb mince (Rarha)</i>	595
<i>Shanks and chunks, braised with saffron and whole spices, awadhi style (Nihari)</i>	595
<i>Slow cooked with wild sandalwood and house spices (Rogan Josh)</i>	595
<i>With spinach, house spices and garlic (Saag wala)</i>	595
<i>Cubes with whole spices and yogurt (Gazalla)</i>	595

FISH

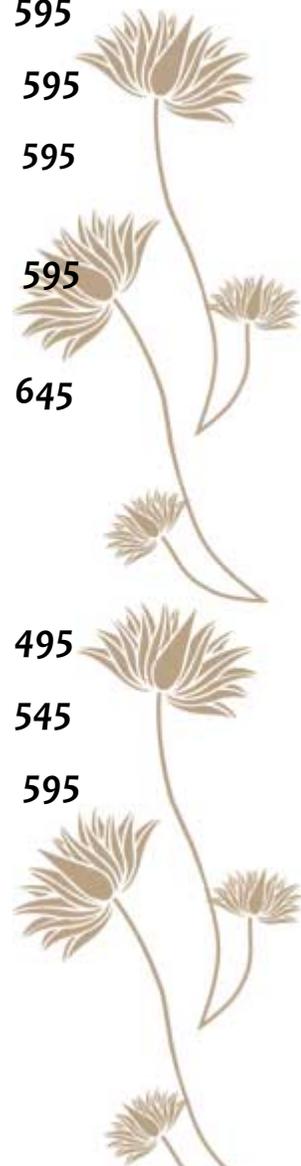
<i>Pan seared fillet, spring onion, mustard (Sarson Masala)</i>	595
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PRAWN

<i>Onion, tomato, bell peppers, stir Fried (Kadai)</i>	645
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FROM THE PADDY FIELDS

<i>Chicken, rosewater, saffron and basmati rice (Murgh Dum Biryani)</i>	495
<i>Rice cooked with saffron, lamb and mace (Awadhi Gosht Biryani)</i>	545
<i>Basmati rice with prawns (Jhinga Biryani)</i>	595



TANDOOR ROASTED AND BEYOND

VEGETARIAN

<i>Crispy potato, curry leaves and lotus stem (Veda Curry Leaf)</i>	299
<i>Crispy spinach, sweetened yogurt, tamarind & mint Sauce (Delhi ki Chat)</i>	299
<i>Spinach patty with cheese, nuts (Hara Kabab)</i>	425
<i>Florets, cheddar cheese, cream & hung yogurt (Malai Broccoli)</i>	425
<i>Crispy fried, tangy and piquant (Cauliflower)</i>	425
<i>Vegetables and cottage cheese, skewered (Vegetable Seekh)</i>	425
<i>Potato barrels, stuffed with nuts & house spices (Tandoori Aloo)</i>	425
<i>Cottage cheese, bellpeppers, tangy and piquant (Paneer on Fire)</i>	425
<i>Cottage cheese, stuffed with mint salsa (Tandoori Paneer)</i>	425
<i>Yam, zucchini, house spices, melts in mouth (Sabz Galouti)</i>	425
<i>Chic peas, raw mango powder, pan grilled (Chick Peas Tikki)</i>	425
<i>An assortment of vegetarian Kababs (Platter)</i>	895

CURRIES

VEGETARIAN

<i>Ricotta cheese, cashew nut, creamy saffron gravy (Paneer kaliyan)</i>	485
<i>Cottage cheese, onions, cumin, bell pepper (Paneer Khurchan)</i>	485
<i>Tempered spinach, cottage cheese dumplings (Palak kofta)</i>	485
<i>Mushrooms, spring onions, house spices (Khumb Hara Pyaaz)</i>	485
<i>Baby potatoes, mint, green chilli and curry leaf (Aloo Udaygiri)</i>	485
<i>A melange of seasonal vegetables and fenugreek (Sabz Miloni)</i>	485
<i>Jaipuri pepper and aubergine, peanut sesame gravy (Mirch Baingan Salan)</i>	485
<i>Fenugreek, green peas, mild spices and cream (Methi Mutter)</i>	485
<i>Crispy okra, red onions, coriander, tomato & chat masala (Crispy Bhindi)</i>	485
<i>Artichoke, babycorn, broccoli, bell pepper with Indian herbs (Sabz Panchratni)</i>	485

FROM THE PADDY FIELDS

<i>Steamed Rice (Sada Chawal)</i>	155
<i>Basmati Rice, seasonal vegetables, fenugreek (Zaffrani Sabz Pulao)</i>	285

ACCOMPANIMENTS

<i>Onion tomato, cucumber and lettuce (Green salad)</i>	115
<i>Sprouted lentil with lemon cumin vinaigrette (Lentil salad)</i>	115
<i>Yogurt, gram flour dumplings, roasted cumin powder (Boondi Raita)</i>	145
<i>Cucumber onion, tomato (Mix raita)</i>	145

DAL

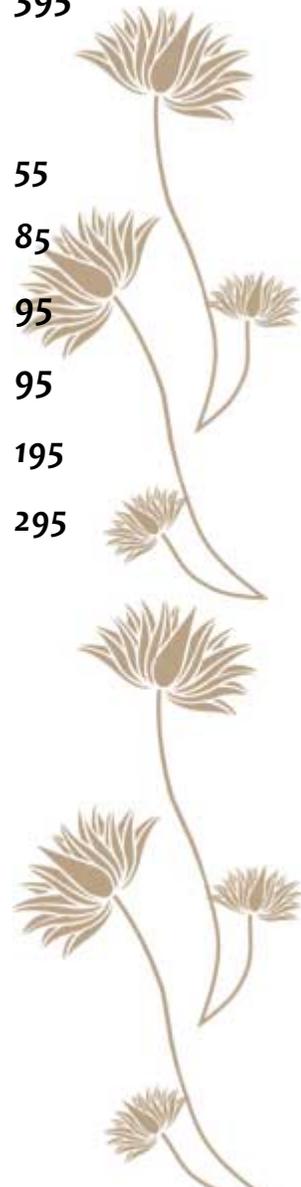
<i>Cumin, garlic & coriander flavoured yellow lentils (Moong Dal Tadka)</i>	375
<i>Black lentils cooked overnight (Dal Veda)</i>	395

KHAJANA TOKRI SE

<i>Tandoori Roti</i>	55
<i>Parantha (Lacha, Pudina,)</i>	85
<i>Naan (Butter, Garlic and Oregano)</i>	95
<i>Paneer and onion kulcha</i>	95
<i>Parmesan cheese kulcha</i>	195
<i>Bread Basket</i>	295

*** On your choice, chef would be pleased to offer no onion, no garlic option**

Gratuity 5% and govt taxes as applicable



VEGETARIAN TASTING MENU @Rs 1075/-

Exotic Vegetable Salad

(Cottage cheese, bell pepper tossed with Indian herbs)

-----X-----

Delhi Ki Chat

(Crispy spinach, sweetened yogurt, tamarind & mint sauce)

Tandoori Aloo

(Potato barrels, stuffed with nuts & house spices)

Khatti Methi Gobi

(Cauliflower crispy fried, tangy and piquant)

-----X-----

SORBET

-----X-----

Crispy Okra

(Red onion, tomato, chaat masala)

Paneer Kaliyan

(Ricotta cheese, cashew nut, creamy saffron gravy)

Dal Veda

(Black lentils cooked overnight)

Choice of Bread

Steamed Rice

-----X-----

Dessert

Litchi Ki Tehri

(Condensed milk mix with litchi)

Or

Sevion Ka Muzzafar

(Vermicelli cooked on low heat in sugar syrup served with rabri)

Sommelier recommends food pairing with 5 different wine at Rs 1475/.

Gratuity 5% and govt taxes as applicable



Non-vegetarian Tasting Menu@Rs1475

Exotic Chicken Salad

(Chicken, bell pepper and pine apple with Indian herbs)

-----X-----

Amritsari Macchi

(Fresh water fish, ground spices, carom seeds)

Lahsuni Chicken

(Glazed chicken morsels, royal cumin & garlic marinade)

Lagan Ki Boti

(Lamb chunks, house spices, dum in special vessels)

-----X-----

SORBET

-----X-----

Crispy Okra

(Tomato, red onion, chaat masala)

Kadai Jheenga

(Prawn marinated in onion, tomato, bell pepper stir fried)

Dal Veda

(Black lentils cooked overnight)

Choice of Bread

Steamed Rice

-----X-----

Dessert

Litchi Ki Tehri

(Condensed milk mix with litchi)

Or

SEVIYON KA MUZZAFAR

(Vermicelli cooked on low heat in sugar syrup served with rabri)

Sommelier recommends food pairing with 5 different wine at Rs 1475/.

Gratuity 5% and govt taxes as applicable



DESSERT

GULAB JAMUN (Deep fried soft cheese dumpling flavoured with sugar syrup)	195
SEVIYON KA MUZZAFAR (Vermicelli cooked on low heat in sugar syrup served with rabri)	195
LITCHI KI TEHRI (Condensed milk mix with litchi)	195
SHAHI TAKURA (An exotic dessert of saffron rabri spread on slice of syrup cooked bread)	195
PAN KULFI (Frozen condensed milk flavoured with betel leaf)	195
PHIRNI (A light dessert of milk with ground basmati rice and flavoured with cardamom)	195
SORBET OF THE DAY	195

