

TANDOOR ROASTED AND BEYOND

NON – VEGETARIAN

CHICKEN

<i>Whole leg, burnt garlic marinade, house spices (Bhatti)</i>	445
<i>Minced kababs, coriander, ginger and spring onions (Mehrinisha)</i>	545
<i>Soft morsels , cheddar cheese & cream (Malai)</i>	545
<i>Glazed morsels, royal cumin & garlic marinade (Garlic)</i>	545
<i>Whole country chicken, kababchini & house spices (Tandoori)</i>	545
<i>Morsels , cheddar, black pepper (Kali Mirch)</i>	545
<i>An assortment of chicken kababs (Platter)</i>	625

LAMB

<i>Mince Delicacy, cooked on mahi tawa melts in mouth (Galouti)</i>	595
<i>Traditional mince skewers, bellpeppers& coriander (Gilafi Seekh)</i>	595
<i>Chunks , house spices, roasted black cumin (Lagan Ki Boti)</i>	595
<i>Chops, red wine vinegar, black cumin, spices (Barra)</i>	645
<i>Whole leg, rock moss, braised and pot roasted (Raan)</i>	1295
<i>An assortment of lamb kababs (without raan) (Platter)</i>	675

SEAFOOD

<i>Fresh water fish , ground spices, carom seeds (Amritsari)</i>	645
<i>Coconut, curry Leaves, kalonji, wok tossed (Baghare Prawns)</i>	795
<i>Marinated in citric blend & carom seeds (Ajwaini Prawns)</i>	795
<i>Whole fish marinated in yogurt and lemon (Pomfret)</i>	845
<i>With cream, cheese, garlic & fennel (Salmon)</i>	995
<i>Burnt garlic, chick pea flour, lemon (Grill Lobster)</i>	1100
<i>An assortment of seafood (without lobster) (Platter)</i>	2250

CURRIES

NON VEGETARIAN

CHICKEN

- Soft morsels, caramelised onion, cashew & cardamom (*Handi Lazeez*) 575
- Tandoori morsels, braised in tomato & butter gravy (*Makhani*) 575
- Tender morsels cooked with Fenugreek (*Methi*) 575
- Cooked in south Indian style (*Dakshin*) 575
- Bellpeppers, chef spice mix&green onion, stir fried (*Hara Pyaz*) 575

LAMB

- Delicate combination of lamb curry and lamb mince (*Rarha*) 645
- Shanks and chunks, braised with saffron and whole spices, awadhi style (*Nihari*) 645
- Slow cooked with wild sandalwood and house spices (*Roganjosh*) 645
- Pan tossed with bellpeppers, kadai spice mix(*Kadai*) 645
- With spinach and house spices (*Saag wala*) 645

FISH

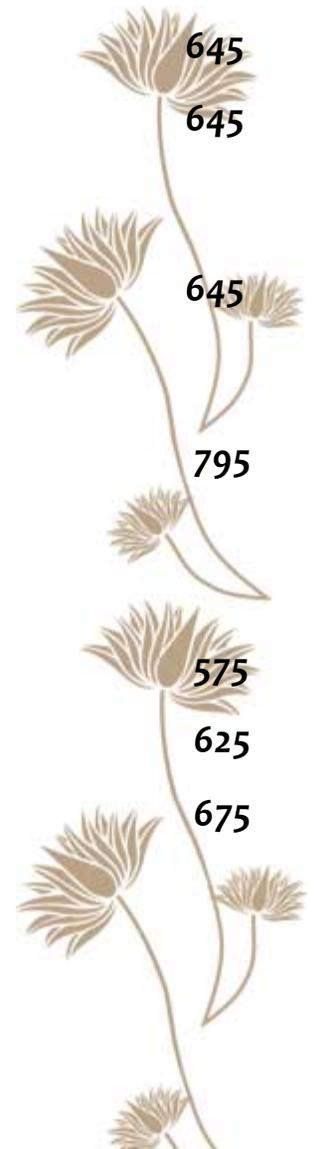
- Pan seared filet, spring onion, mustard (*Sarson Masala*) 645

PRAWN

- Onion, tomato, bellpeppers , stir Fried (*Kadai*) 795

FROM THE PADDY FIELDS

- Chicken, rosewater, saffron and basmati rice (*Murgh Dum Biryani*) 575
- Rice cooked with saffron, lamb and mace (*Awadhi Gosht Biryani*) 625
- Basmati rice with prawns (*Jhinga Biryani*) 675



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VEGETARIAN



* Crispy potato, curry leaves and lotus stem (Veda Curry Leaf)	275
* Crispy spinach, sweetened yoghurt, tamarind & mint Sauce (Delhi ki Chat)	375
* Crispy fried , tangy and piquant (Cauliflower)	425
* Corn , figs and melange of vegies (Bhute & Anjeer Ki Seekh)	425
* Potato barrels, stuffed, house pieces (Tandoori Aloo)	425
* Cottage cheese, bellpeppers, tangy and piquant (Paneer on Fire)	425
* Cottage cheese, stuffed with mintsalsa (Tandoori Paneer)	425
* Ricotta cheese & yoghurt patties, stuffed with figs (Dahi Kabab)	425
* Chic peas, raw mango powder, pan grilled (Chick Peas Tikki)	425
Spinach patty with cheese, nuts (Hara Kabab)	425
Florets, cheddar cheese, cream & hung yoghurt (Malai Broccoli)	425
Vegetables and cottage cheese, skewered (Vegetable Seekh)	425
Mint flavored, button mushrooms, vegetable duxelles (Khumb Pudina)	425
Yam, zucchini, house spices, melts in mouth (Sabz Galouti)	425
* An assortment of vegetarian Kababs (Platter)	845

CURRIES

VEGETARIAN

* Ricotta cheese, cashew nut, creamy saffron gravy (Paneer kaliyan)	445
* Cottage cheese, onions, royal cumin, bellpepper (Paneer Khurchan)	445
* Cottage cheese dumplings in tempered spinach gravy (Palak kofta)	445
* Baby potatoes, mint, green chilli and curry leaf (Aloo Udaygiri)	445
* Baby potatoes, cooked in authentic Kashmiri style (Dum Aloo)	445
* A mélange of seasonal vegetables and fenugreek (Sabz Miloni)	445

* on your choice , chef would be pleased to offer no onion, no garlic option
gratuuity 5% and govt taxes as applicable

*Jaipuri peppers and aubergine , peanut sesame gravy (Mirch Baingan Salan)	445
* Fenugreek, green peas, mild spices and cream (Methi Mutter)	445
* Minced cauliflower with bell peppers and onion (Gobi Gunchao)	445
* Crispy okra, red onions, coriander, tomato & chat masala (Crispy Bhindi)	445
Cottage cheese dumplings with cashew , saffron (Kofta Noorani)	445
Mushrooms, spring onions , house spices (Khumb Hara Piaz)	445
Stuffed potato curry cooked with mild spices (Aloo Bhojpuri)	445

FROM THE PADDY FIELDS

Plums , rosewater, saffron and basmati rice(Aloo Bukhara Biryani)	475
Basmati rice,seasonal vegetables , fenugreek (Zaffrani Sabz Pulao)	475
Steamedrice (Sada Chawal)	275

SIDES

* Yoghurt, gram flour dumplings, roasted cumin powder (Boondi Raita)	225
* Cucumber, belle peppers, tomatoes, onions & mint (Kuchumber)	225
Garlic and chilli yoghurt “ sings with Biryani” (Burani)	225
* Cumin, garlic& coriander flavoured yellow lentils (Moong Dal Tadka)	275
* Chick peas cooked in authentic amritsari style (Pindi Channa)	375
Black lentils cooked overnight (Dal Veda)	375

KHAJANA TOKRI SE

Tandoori Roti, Naan or Roomali roti	75
Parantha (lacha, pudina, ulta tawa)/Naan (butter , garlic , olive and oregano)	95
Cheese or keema kulcha	125
Bread basket	275

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