

Indian

CHATPATE CHAAT

TART FILLED WITH BHEL KE CHAAT

Batter fried spinach leaves mixed with bhel and tossed with "Thai sweet chili sauce"

295/-

RAGDA PATTICE

Traditional Mumbai street food chaat topped onions and chutney

295/-

DESI CHAAT

Crispy flakey pastry stuffed with boiled channa dal topped with chopped onion, vermicelli, coriander with mint and tamarind sauce

295/-

KEBABS

Non Vegetarian

KASUNDI KA JHINGA

Plump fresh prawns refreshingly marinated in citric blend of lemon 'kasundi' and grilled over charcoal.

695/-

PATRANI MACHCHI

A parsi dish made from steamed fish topped with green chutney and wrapped in banana leaf

525/-

METHI MACHCHI TIKKA

Lemon Sole infused with fenugreek leaves and cloves marinade and grilled on charcoal.

475/-

LAHSONI MACHCHI

Garlic scented fish napped with gram flour batter and deep fried.

475/-

BHATTI DA MURGH

Spring chicken delicately napped in a burnt garlic and yoghurt marinade with a symphony of exotic spices including the rarely used 'Mugga' cooked on a bhatti 'the open fire grill'.

Full 475/-

Half 325/-

TANDOORI MURGH

A Peshawari specialty chicken roasted in a clay oven 'the tandoor'.

Full 475/-

Half 325/-

AFGHANI CHICKEN

Tender spring chicken napped with almond cheese dressing and Grilled over simmering ambers and served on chocolate paint.

Full 475/-

Half 325/-

CHICKEN CHAAT

Charcoal roasted chicken tossed with lemon, chillies, onions and peppers.

445/-

BALUCHI MURGH

Double marinated chicken with greens and grilled, do piazza style.

445/-

KASTORI MURGH

Dried fenugreek flavored chicken Kebab

445/-

CHANDI TIKKA

A Peshawari delicacy made for Royal Nawabs infused with Spanish Saffron and stamped with silver leaf.

445/-

GILAAFI SEEKH

The traditional kebab of chicken mince dons a colorful garb with the singing flavors of coriander, tomatoes, spring onions and green almonds, creating an extraordinary play of tastes.

445/-

*Taxes as applicable & service charges extra.



MURGH TIKKA KHUSHK

Boneless cubes of chicken reserved in a marinade of 'tonk chili' powered yoghurt, glazed in the tandoor.

445/-

KHAAS SEEKH KEBAB

Skewered mince of lamb, wrapped in fresh aromatic vegetables, char grilled.

445/-



RAAN-E-MASTAAN

An ineffably aromatic and succulent leg of baby lamb braised slowly in perfectly balanced liquor with an infusion of cloves, cardamom and pathar ke phool - finished in tandoor.

775/-

BURRAH BALUCHI

Choicest cuts of succulent baby lamb cured in a clove rich marinade and finished over simmering charcoal.

445/-



SHIKAARI THAAL

Choicest selection of succulent kebabs - fish, chicken and lamb, char grilled to perfection, served with mint dip.

775/-

KEBABS

Vegetarian

ACHARI PANEER

Cottage Cheese stuffed with home made mango pickle, napped with mustard marinade and cooked over charcoal grill.

375/-



PANEER KA SOOLA

Chunks of paneer imbued with ajwain, wrapped in a spicy shahi jeera enriched multi-flour batter and glazed golden in the tandoor.

375/-

PANEER SHAHSLIK

Soft and creamy pieces of paneer clubbed with capsicum, onions and tomatoes and skewered on a fiery grill to perfection.

375/-



BIKANAIRE SEEKH

Button mushrooms scented with star anise in spicy Amritsari masala.

325/-

KHUMB PUDINA TIKKA

Mushrooms stuffed with potatoes sauteed in traditional spices, wrapped in a multi flour batter accentuated with fresh mint, grilled golden on an open fire grill.

325/-

ANJEER AUR AKHROAT KAE KEBAB

An exotic combination of figs paired with roasted walnuts.

325/-



BANDHAE DAHI KI TIKKI

Home made yogurtt cheese cakes, pan fried to perfection.

325/-

NATKHAT ALOO FIRDAUSI

Potato barrels, stuffed with cheese, raisins, cashew nuts and Pomegranate seeds, grilled in the tandoor.

325/-



SHAKAHARI TASHTARI

Melange of selected vegetarian kebabs grilled to perfection served with mint sauce

595/-

*Taxes as applicable & service charges extra.

MAIN COURSE

Non Vegetarian

-  **JHINGA KALIMIRCH** 775/-
This rare stir fried tiger prawns tossed with spring onions, bell-peppers and sprouted moong and tempered with an invigorating crushed black and green pepper corns.
-  **MACHER JHOL** 525/-
A bengali delicacy best had with steamed rice
-  **GOAN FISH CURRY** 525/-
River sole tempered with mustard seeds, curry leaves and stewed in coconut cream enriched gravy.
- MURGH MAKHANI** 475/-
This all time favourite-tandoor grilled chicken in an ambrosial tomato gravy cooked in the classical way, with oodles of butter and cream.
-  **DHABA MURGH** 475/-
Young spring chicken cooked with onions and accented with cilantro and freshly pounded spices.
- MURGH TIKKA LABABDAR** 475/-
Succulent char grilled chicken tikka tossed in tangy gravy and garnished with pickled ginger juliennes.
-  **CHATPATA MURGH** 475/-
A mouth watering street food delicacy made with boneless chicken and 'teekha masala'.
-  **KADHAI MURGH** 475/-
Spring chicken cooked with bell peppers and tomatoes accented with coriander seeds and freshly pounded peppercorns, draped in garlic infused tomato masala.
- MUTTON BELLI RAM** 475/-
An integral part of any banquet created by Lahore's late maestro Belli Ram, the undisputed king of Punjabi cuisine, in undivided Punjab. We have tried to reproduce it to the best of our abilities.
-  **LAL MAAS KI HANDI** 475/-
A spicy dish of native Rajasthan- Lamb cooked with red chili liquor and mortar pounded spices.

MAIN COURSE

Vegetarian

PANEER MAKHANI 375/-

A jugal-bandi of cottage cheese and fenugreek leaves with aromatic spices in a rich tomato gravy finished with cream & butter

PANEER MUTTER MASALA 375/-

Chunks of cottage cheese and peas cooked in a rich tomato gravy prepared in the classical way.

KADHAI PANEER 375/-

Batons of cottage cheese sauteed with bell peppers and tomatoes accented with coriander seeds and freshly pounded peppercorns, draped in a creamy tomato gravy.

PANEER TIKKA LABABDAR 375/-

Pre-baked Cottage cheese cooked in onion tomato rich gravy and infused with tinge of honey

CORN MASALEDAR 375/-

Spicy American Masala corn cooked bell pepper and onion, a must try

BHARWAN MIRCH KA SALAN 325/-

Stuffed poblano chilly stewed in sesame and peanut enriched gravy.

MUTTER METHI MALAI 325/-

Fresh green peas infused with fresh fenugreek leaves and dum cooked in a creamy gravy

DEEWANI HANDI 325/-

A plethora of seasonal vegetables-cauliflower, beans, peas carrots, potatoes and a Surprise simmered in coriander spiced onion gravy.

SUBZ E GULLAR 325/-

Stuffed dumplings of farm fresh vegetables tossed with cherry tomatoes and pearl onions.

NIZAME HANDI GULBAHAR 325/-

Assorted vegetable koftas cooked in whole spices and bathed in spinach gravy.

DHINGRI DOLMA MASALEDAR 375/-

An awadhi specialty made of oyster mushrooms and paired with cottage cheese crumble.

KADAI HARI SUBZI 375/-

Crunchy green apple, Brussels Sprout, spring onions, cucumber, French beans, peas, fenugreek leaves and mint leaves tossed in the wok with freshly pounded red and black pepper and seasoned with of rock salt

BHINDI PIRI PIRI 325/-

Split okra marinated and cooked with onions and piri piri masala

AMRITSARI ALOO VADI 325/-

Spicy tangy Punjabi amritsari vadi cooked with Potatoes

DUM ALOO KASHMIRI 315/-

Stuffed potatoes with nuts stewed in a country style light tomato yakhni

CHARRA ALOO HARA PYAZ 315/-

Baby potatoes and spring onions tossed in a lean cumin and whole red chilly tempered masala of onions and tomatoes garnished with pickled ginger juliennes.

HARI BHARI MIRCH KE KADI 245/-

Stuffed green chillies cooked in traditional tangy Punjabi kadi

DALS

DAL MAKHANI

The black lentil delicacy incorporating fresh tomato and garlic, simmered over-night on charcoal, finished with cream and served with a dollop of butter.

255/-

DAL TADKA

Home-style cumin tempered combination of moong and masoor dal.

255/-

PINDI CHANA

Traditional North Indian dish made with dollar chick peas, cottage cheese and tomatoes.

255/-

LEHSUNI DAL

Red lentil cooked in traditional way with Garlic

255/-

HEALTH FOOD

BOUQUETIRE DE LEGUMES

English vegetables sautéed in olive oil and served with garlic bread

350/-

PITA ROLLS

Pita bread rolls stuffed with chopped cucumber, capers and olives served with Hummus

350/-

PEPPY TOMATO OATS VEGETABLE AU GRATIN

Classic Au Gratin baked in healthier way in white sauce by oats

350/-

SALAD AND RAITA & PAPAD

GREEN SPRING SALAD

145/-

KOREAN KIMCHEE WITH CARROTS AND SCALLIONS

145/-

CAESAR SALAD

155/-

RAITA

Boondi, Pineapple, Aloo-mint, Mixed

145/-

MASALA PAPAD

115/-

RICE & BIRYANI

GOSHT DUM BIRYANI

The perfect saffron imbued delicacy of choicest cuts of baby lamb, 'dummed' with finest basmati.

495/-

CHOOZAE KI BIRYANI

Spring chicken infused with saffron and aromatic herbs cooked with aged basmati rice.

495/-

TARKARI BIRYANI

This colourful combination of garden fresh vegetables and aromatic herbs cooked on 'clum'.

395/-

PULAO

Choice of-broccoli, green peas, baby corn or mushroom

245/-

KHUSHKA

Steamed Rice

195/-

BREADS

TANDOORI ROTI

55/-

ROOMALI

55/-

KHASTA

75/-

PUDINA PARANTHA

75/-

LACHCHA PARANTHA

75/-

GREEN CHILLI PARANTHA

75/-

RED CHILLI ONION PARANTHA

75/-

MISSI ROTI

75/-

NAAN

75/-

BUTTER NAAN

75/-

GARLIC NAAN

75/-

STUFFED KULCHA

Onions/potatoes/paneer

85/-

KEEMA KULCHA

105/-

*Taxes as applicable & service charges extra.

Oriental


STARTERS

Non Vegetarian





-  **GOLDEN FRIED PRAWNS** 775/-
Tempura fried prawns served with spicy garlic sauce.
-  **PRAWNS PEPPER SALT** 775/-
Wok tossed prawns with ginger, garlic, red chilies and crushed black pepper
-  **CHICKEN PEPPER SALT** 445/-
Diced chicken, deep fried and tossed in ginger, garlic, red chilies and crushed black pepper.
-  **SESAME CHICKEN WITH HONEY AND CHILIES** 445/-
A classic preparation of crispy chicken with honey and sesame seeds.
-  **CHILLI CHICKEN** 445/-
Succulent chicken morsels stir fried with three types of bell pepper.
- KAI CHIES** 445/-
Crispy fried chicken wings tossed with ginger and garlic.
- CHICKEN DIM SUMS** 275/-
Dumplings stuffed with chicken and scallions and steamed to perfection.
- CHICKEN DRAGON ROLLS** 325/-
Crispy pancakes stuffed with chicken and spring vegetables

STARTERS

Vegetarian

- OREINTAL SWEET CORN** 325/-
Crispy fried sweet corn tossed with bell peppers
-  **CRISPY VEGETABLES PEPPER SALT** 325/-
Stir fried vegetables cooked with onion, garlic and black pepper.
- CRISPY FRIED LOTUS STEM IN GINGER HONEY SAUCE** 325/-
- SHANGHAI ROLLS** 315/-
Crispy fried pancakes stuffed with vegetables.
- VEGETABLE DIM SUMS** 245/-
Steamed dumplings stuffed with vegetables.
- GOLDEN FRIED BABY CORN** 325/-
Tempura fried young corn served with spicy garlic sauce.

SOUPS

- MIXED MEAT SOUP** 225/-
Mixed meat soup garnished with vermicelli
-  **KHAO SUEY** 225/-
A simmering Burmese coconut cream enriched spicy soup.
-  **HOT N SOUR (VEG/CHICKEN)** 175/-
- SWEET CORN CORIANDER SOUP (VEG/CHICKEN)** 175/-
Creamy Sweet corn soup infused with fresh cilantro.
-  **TOM YUM SOUP (VEG/CHICKEN)** 175/-
Spicy, Tangy & Thai clear soup
- VEGETABLE CLEAR SOUP** 175/-
- LEMON CORIANDER SOUP** 175/-
Clear vegetable broth scented with lemon and flavoured with coriander.
-  **MONCHOW SOUP** 175/-
An all vegetable soup spiced with garlic, ginger and green chilies.

*Taxes as applicable & service charges extra.



MAIN COURSE

Non Vegetarian

- SAUTE PRAWNS WITH CHINESE GREENS** 775/-
Prawns sauteed with spring vegetables and napped with oyster sauce.
- PAN-FRIED FISH WITH BLACK BEAN SAUCE** 525/-
Pan-fried river Sole braised in fermented black bean sauce.
- SHREDDED CHICKEN HAKKA STYLE** 475/-
Stir-fried shredded chicken cooked with red & yellow pepper and served with chili oyster sauce.
- LEMON CHICKEN** 475/-
Delicately spiced picatta of chicken cooked in lemony sauce.
-  **SZECHWAN CHICKEN** 475/-
Chicken tossed with ginger and garlic flavored with aromatic and sharp Szechwan pepper.
-  **CHICKEN RED THAI CURRY** 475/-
Sliced Chicken, spiced with Thai red curry, lemon grass, and galangal and stewed in coconut cream.
- CRISPY FRIED LAMB WITH SESAME SEED** 475/-
Crispy lamb spiced with black pepper and tossed with oven roasted sesame seeds.
-  **MONGOLIAN LAMB** 475/-
A native delicacy of Mongolians made of lamb with assorted bell peppers Cooked in ginger, garlic and spiced with red chillies.




MAIN COURSE

Vegetarian

- STIR FRIED VEGETABLES** 325/-
A low calorie selection of root vegetables and Chinese Greens tossed with ginger and garlic.
- BLACK MUSHROOMS, BABY CORN AND TOFU** 325/-
Cooked with Szechwan Pepper Sauce.
- STIR FRIED VEGETABLES INFUSED WITH THAI BASIL IN OYSTER SAUCE** 350/-
- HANDPICKED SPINACH SERVED IN GARLIC SAUCE** 325/-
-  **ASSORTED BRAISED VEGETABLES IN HOT GARLIC SAUCE** 325/-
- WOK FRIED SHITAKE MUSHROOM, SPINACH, BEANCURD AND LOTUS STEM IN SOYA GARLIC SAUCE** 325/-
- VEGETABLE DUMPLINGS WITH GINGER IN CORIANDER SAUCE** 325/-
Mini vegetable balls cooked in ginger, green chili and coriander.
-  **VEGETABLE THAI GREEN CURRY / RED CURRY** 395/-
Exotic vegetables spiced with Thai green/red curry, lemon grass and galangal and stewed in coconut cream.

*Taxes as applicable & service charges extra.

RICE/NOODLES

AMERICAN CHOPSUEY NON-VEG.	355/-
VEGETABLES CHOPSUEY	325/-
HAKKA NOODLES	CHICKEN 235/- VEG 215/-
 CHILLI-GARLIC HAKKA NOODLES	225/-
 SZECHWAN NOODLES	225/-
STEAMED RICE	195/-
FRIED RICE	CHICKEN 255/- VEG 215/-
 CHILLI-GARLIC FRIED RICE	225/-
GINGER FRIED RICE	225/-

DESSERTS

GULAB JAMUN (2 PCS)	145/-
RASMALAI (2 PCS)	145/-
TILLI WALI KULFI <i>(anjeer / Mango / Malai / Seasonal Fruit)</i>	125/-
ICE CREAM <i>(vanilla / Chocolate / Strawberry)</i>	115/-
NATURAL ICE CREAM	145/-
BANANA SPLIT	165/-
CHOCOLATE BROWNIE <i>(served With Scoop Of Natural Ice Cream And Hot Chocolate Sauce)</i>	175/-
DARSUN NUT WITH ICE CREAM <i>Deep fried flat noodles tossed with honey and sesame seeds served vanilla ice cream.</i>	205/-
DATE PANCAKE WITH ICE CREAM	225/-

HOT BEVERAGES

Tea <i>(Assam / Darjeeling)</i>	85/-
Coffee	95/-
Jasmine Tea	125/-

*Taxes as applicable & service charges extra.