

# INDIAN CUISINE

---

## VEGETARIAN STARTERS

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

Bhatti Ka Paneer	580
<i>Cottage cheese marinated with home ground spices cooked over glowing embers, a speciality of Amritsar</i>	
Paneer Ka Soola	580
<i>Pickle stuffed cottage cheese in tandoori marination, cooked to perfection</i>	
Chowk Ki Seekh Kebab	580
<i>From the streets of Chandni Chowk, minced cottage cheese, vegetables &amp; roasted almond infused with herbs &amp; spices, char grilled to perfection</i>	
Ajwaini Kumbh	580
<i>Hand picked mushroom marinated in a blend of carrom paste and yogurt, scented with fresh mint &amp; pickle spices</i>	
Tandoori Zafraani Aloo	550
<i>Baby aloo marinated with saffron and spices cooked in clay oven</i>	
Tandoori Shakar Kandi	550
<i>Delicate soft “sweet potato” chargrilled in tandoor, finished with lime juice and chopped coriander</i>	
Firangi Malai Gobhi	580
<i>Fresh broccoli flavored in tandoori malai marinade, finished to perfection</i>	

- All the dishes are prepared in sunflower oil.
- Please let us know if you are allergic to any ingredients before placing your order.
- All veg. dishes are also available in Jain options.
- All prices are in Indian Rupees. Government taxes extra as applicable.
- We levy 5% Gratuity subject to your approval of our pleasant service.

# INDIAN CUISINE

---

## NON-VEGETARIAN STARTERS

Accompanied with *latcha onion, cilantro chiffonade, lemon wedges & mint chutney*

### Jheenga Hariyali

1200

*Prawns cooked in clay oven with cilantro marination*

### Fish

1050

#### Achari Haldi Mahi Tikka

*Clay oven roasted fish, marinated with aged turmeric pickle*

#### Ajwain Pomfret

1550

*Whole pomfret marinated and cooked in clay oven*

#### Amritsari Fish Fry

1050

*Golden fish preparation originated from Punjab*

#### Meen Pollichathu

1050

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

## Murgh

### Adraki Murgh Tikka

660

*Succulent ginger spiced chicken tikka, chargrilled in clay-oven*

### Murgh Chandi Tikka

750

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

### Murgh Seekh Kebab

660

*Mouthwatering dish made with minced chicken and flavored with Indian spices*

### Haryali Murgh Tikka

660

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

### Murgh Tikka Mirza Bano

660

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

### Kasundi Murgh Tikka

660

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

### Murgh Laal Mirch Tikka

660

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

## Mutton

### Gilafi Seekh Kebab

1050

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

### Mutton Chapli Kebab

1050

*Flat mutton pounded patty a delicacy from Pashtun cuisine*

### Mutton Burrah Kebab

1050

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

- All the dishes are prepared in sunflower oil.
- Please let us know if you are allergic to any ingredients before placing your order.
- All veg. dishes are also available in Jain options.
- All prices are in Indian Rupees. Government taxes extra as applicable.
- We levy 5% Gratuity subject to your approval of our pleasant service.

# APERITIF, SOUP & SALAD

---

## APERITIF

Shikanji	230
<i>A refreshing lime beverage</i>	
Sol Kadi	300
<i>Digestive drink made with kokum and fresh coconut milk</i>	
Mattha	250
<i>Butter milk - plain / spiced</i>	
Lassi	275
<i>Elaichi / Mango / Rose / Salted</i>	

## SOUP

Multani	385
<i>Lentil soup tempered with Indian spices</i>	
Shorba	385/385/465
<i>Tamatar / palak / murgh yakhni</i>	
Cream Soups	385/385/465
<i>Mushroom / mix veg / chicken</i>	

## CHAAT & SALAD

Palak Patta Chaat	400
<i>Layers of crispy spinach leaves with tangy and minty dip</i>	
Aloo Papdi Chaat	400
<i>Diced potato served with lentil crisp, yogurt, spices and chutney</i>	
Green Salad	400
<i>Chef choice handpicked farm fresh vegetables</i>	

- All the dishes are prepared in sunflower oil.
- Please let us know if you are allergic to any ingredients before placing your order.
- All veg. dishes are also available in Jain options.
- All prices are in Indian Rupees. Government taxes extra as applicable.
- We levy 5% Gratuity subject to your approval of our pleasant service.

# MAIN COURSE

## VEGETARIAN

Kumbh Mutter Masala	600
<i>Punjabi classic of field ground mushroom and fresh peas tossed in shallots, tomato &amp; fresh coriander</i>	
Baingan Bharta	600
<i>Deconstructed old style eggplant mash</i>	
Mirch Makai Hara Pyaaz	600
<i>Our Signature dish, tells about how the spices are blended into a very simple mouthwatering dish</i>	
Subz Kalonji	600
<i>Crunchy vegetables tempered with onion seeds</i>	
Bhindi Ke Do Rang	600
<i>Cashew tossed okra served in salan gravy, topped with kurkari bhindi</i>	
Aloo Gobi	600
<i>Potato, cauliflower sauteed in Indian mild spiced gravy</i>	
Kadhai Subz / Paneer	600/725
<i>Seasonal vegetables / cottage cheese cooked with bell peppers and tomatoes, accentuated with coriander seeds and freshly pound black pepper</i>	
Makhani Subz / Paneer	600/725
<i>Seasonal vegetables / cottage cheese chunks with a buttery tomato gravy</i>	
Lasooni Palak	600
<i>Simple spinach based curry with generous amount of ghee, smeared brown garlic</i>	
Mangodi Hara Pyaaz	600
<i>Curry flavored with onions, inhouse ground Indian spices, mini moong dal dry dumpling</i>	
Nukkad Wali Sabzi	600
<i>Rich and spicy tomato gravy with assorted Indian vegetables</i>	
Chilgoza Fali Shatavari	600
<i>Stringless beans, asparagus, exotic veg with roasted pinenuts</i>	

- All the dishes are prepared in sunflower oil.
- Please let us know if you are allergic to any ingredients before placing your order.
- All veg. dishes are also available in Jain options.
- All prices are in Indian Rupees. Government taxes extra as applicable.
- We levy 5% Gratuity subject to your approval of our pleasant service.

# MAIN COURSE

## NON-VEGETARIAN

<b>Murgh Patiala</b>	800
<i>Chicken in a thick onion based gravy, covered with an egg crepe</i>	
<b>Murgh Handi</b>	800
<i>Chicken cooked with fresh vegetables in saffron gravy</i>	
<b>Methi Murgh</b>	800
<i>Indian chicken speciality cooked with onions, fresh fenugreek, Indian spices, herbs, tomato and yogurt</i>	
<b>Kalimirch Ka Murga</b>	800
<i>Aromatic smoked chicken curry, spiced with black peppercorns in a creamy rich cashew gravy</i>	
<b>Murgh Nawabi Kofta Noor e Della</b>	800
<i>Minced chicken dumplings, infused with aromatic Indian spices, simmered in brown onion gravy</i>	
<b>Murgh Lahori</b>	800
<i>Rich South Asian curry originated from Lahore</i>	
<b>Rahra Gosht</b>	1050
<i>Indian delicacy of mutton and mince cooked together</i>	
<b>Kheema Ghotala</b>	1050
<i>Mutton mince, cooked with Indian spices and finished with beaten egg</i>	
<b>Nalli Nihari</b>	1050
<i>From the royal kitchens of the Nawabs, this lamb shank delicacy is famous for its spice and subtle flavors</i>	
<b>Dal Gosht</b>	1050
<i>Popular mutton recipe from India and Pakistan, mutton simmered in spices and lentil</i>	
<b>Gosht e Josh</b>	1050
<i>Mutton roganjosh - an all time favorite</i>	
<b>Kadhai Ka Murgh / Jheenga</b>	800/1300
<i>Chicken leg / Arabian sea prawns tossed with whole spices and chillies</i>	
<b>Alleppey Curry - Prawns / Surmai / Pomfret</b>	1300/1400/1500
<i>A fish curry from the Malabar coasts, flavored with raw mango and coconut</i>	
<b>Amritsari Curry - Prawns / Surmai / Pomfret</b>	1300/1400/1500
<i>Fish delicately cooked in an aromatic onion and tomato masala, flavored with ajwain and hint of lime juice</i>	

- All the dishes are prepared in sunflower oil.
- Please let us know if you are allergic to any ingredients before placing your order.
- All veg. dishes are also available in Jain options.
- All prices are in Indian Rupees. Government taxes extra as applicable.
- We levy 5% Gratuity subject to your approval of our pleasant service.

# MAIN COURSE

---

## CHAWAL KE DAANE

Steamed Basmati Rice	450
Dhaba Parat Pulao <i>Choice of Chicken / Lamb / Prawns</i> <i>Highway style pulao topped with brown onion, green chillies, ginger and coriander</i>	925/1200/1300
Dal Khichdi <i>Home style simple preparation of rice and lentil cooked together</i>	500

## BIRYANI

### VEGETARIAN

Subz Biryani	725
<i>A fragrant assortment of garden fresh vegetables and basmati rice, cooked with mild spices in dum, an ancient slow cooking technique</i>	
Masaledar Mumbai Style Biryani <i>Aromatic, tempered spiced masala rice with vegetables</i>	725
Jeera Dhaniya Pulao <i>Age old rice tempered with slow roasted cumin and coriander chiffonade</i>	650

### NON-VEGETARIAN

Dum Gosht Biryani	1200
<i>A delicate and flavorful blend of the choicest lamb shank, long grain basmati rice, cooked in dum, an ancient slow cooking technique</i>	
Murgh Tikka Biryani <i>Chicken tikka cooked with long grain basmati rice</i>	1050
Sauf Wali Jheenga Biryani <i>Aromatic prawns dum biryani, flavored with fennel &amp; mild spices</i>	1300

- All the dishes are prepared in sunflower oil.
- Please let us know if you are allergic to any ingredients before placing your order.
- All veg. dishes are also available in Jain options.
- All prices are in Indian Rupees. Government taxes extra as applicable.
- We levy 5% Gratuity subject to your approval of our pleasant service.

# MAIN COURSE

---

## DAL KI NAZAKAT

Dal Chounka	575
<i>A simple and creamy yellow dal served with hing &amp; jeera chaunk</i>	
Dal Methi	575
<i>It is a simple, quick, delicious and healthy Indian lentil dish made by simmering fenugreek leaves with lentils, herbs and spices</i>	
Dal Palak	575
<i>A delicious combination of protein rich assorted lentils, fiber rich spinach and magical ghee tempered spices</i>	
Dal Miloni	575
<i>A harmonious combination of two lentils, cooked to perfection with fresh dill, tempered with whole garlic</i>	

## RAITA AND PAPAD

Plain Curd	175
<i>Home made low fat yogurt</i>	
Raita	225
<i>Mix / Boondi / Pineapple / Burani / Pudina / Vegetables</i>	
Tadka Dahi	225
<i>Yogurt tempered with Indian spices</i>	
Papad	90
<i>Roasted (Oven roasted papad)</i>	
Fried Papad	100
<i>Flat crispy papad, deep fried</i>	
Masala Papad	200
<i>Thin crispy papad, topped with chopped tomatoes, onions and fresh coriander leaves served with mint chutney</i>	

- All the dishes are prepared in sunflower oil.
- Please let us know if you are allergic to any ingredients before placing your order.
- All veg. dishes are also available in Jain options.
- All prices are in Indian Rupees. Government taxes extra as applicable.
- We levy 5% Gratuity subject to your approval of our pleasant service.

# MAIN COURSE

## TANDOOR SE

Tandoori Roti	95/105
<i>Plain / Butter</i> <i>Whole wheat bread made in clay oven, served plain or with butter</i>	
Naan	115/125
<i>Plain / Butter</i> <i>The traditional Punjabi leavened bread</i>	
Flavored Naan	150
<i>Garlic / Ajwain</i> <i>The traditional Punjabi leavened flavored bread</i>	
Paratha	150
<i>Laccha / Pudina / Mirchi</i> <i>Layered whole wheat bread topped with mint leaves or chillies</i>	
Kulcha	300
<i>Paneer / Aloo Dhaniya</i> <i>Refined flour bread served plain or stuffed with cottage cheese or potato, raisins and coriander</i>	
Phulka	100
<i>Puffed Indian bread made on a griddle from home ground wheat</i>	
Roomali Roti	125
<i>Thin refined flour bread is made on an inverted griddle</i>	
Missi Roti	125
<i>Plain / Butter</i> <i>A made gram flour &amp; spices</i>	

- All the dishes are prepared in sunflower oil.
- Please let us know if you are allergic to any ingredients before placing your order.
- All veg. dishes are also available in Jain options.
- All prices are in Indian Rupees. Government taxes extra as applicable.
- We levy 5% Gratuity subject to your approval of our pleasant service.

# MALVANI CUISINE

## NON-VEGETARIAN

### Malvani Style Sukke

<i>Chicken</i>	800
<i>Lamb</i>	1050
<i>Prawns</i>	1300
<i>Lobster</i>	2000

*Cooked in coconut base gravy and dry spices*

### Malvani Curry

<i>Chicken</i>	800
<i>Mutton</i>	1050

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

### Coastal Fish Curry

<i>Prawns</i>	1300
<i>Surmai</i>	1400
<i>Pomfret</i>	1500
<i>Lobster</i>	2000

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

### Kolambi Masala

1300

*Prawns cooked in onion, tomato, mustard, curry leaves and coconut in semi dry gravy*

### Jhinga Hirwa Masala

1300

*Prawns cooked in aromatic ginger-garlic, green chillies and fresh coriander leaves paste*

### Bhaat

<i>Masala Vegetable</i>	700
<i>Chicken</i>	800
<i>Lamb</i>	1050
<i>Prawns</i>	1300

### Malvani Thali

2000

*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*

- All the dishes are prepared in sunflower oil.
- Please let us know if you are allergic to any ingredients before placing your order.
- All veg. dishes are also available in Jain options.
- All prices are in Indian Rupees. Government taxes extra as applicable.
- We levy 5% Gratuity subject to your approval of our pleasant service.

# ORIENTAL CUISINE

---

## SOUPS

**Vegetable and Water Chestnut Soup** 450

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

**Hot and Sour** 400/450/550

*Vegetable / Chicken / Prawns*

*A traditional schezwan influenced broth made with piquant peppers and vinegar*

**Manchow** 400/450/550

*Vegetable / Chicken / Prawns*

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

**Sweet Corn** 400/450

*Vegetable / Chicken*

*An all-time favourite, prepared with fresh corn*

**Clear soup** 400/450/550

*Vegetable / Chicken / Prawns*

*Seasoned vegetable stock*

- All the dishes are prepared in sunflower oil.
- Please let us know if you are allergic to any ingredients before placing your order.
- All veg. dishes are also available in Jain options.
- All prices are in Indian Rupees. Government taxes extra as applicable.
- We levy 5% Gratuity subject to your approval of our pleasant service.

# ORIENTAL CUISINE

---

## STARTERS

**Honey Chilli Potatoes** 550

*Batter fried potatoes, coated with honey and sweet chilli sauce*

**Basil Chilly Cottage Cheese / Chicken / Prawns** 650/725/1200

*Crispy fried cottage cheese / chicken / prawns tossed with Asian spices*

**Kung Pao**

*Vegetable / Chicken / Prawns* 550/725/1200

*Choice of vegetable / chicken / prawns tossed with hoisin sauce, rice wine, ginger, red chilli and cashew nuts*

**Crispy Salt and Pepper** 550/725/1200

*Vegetable / Chicken / Prawns*

*Diced vegetables / chicken / prawns wok tossed in Asian style*

**Crispy Shanghai Spring Rolls** 600/725

*Vegetables / Chicken*

*Choice of vegetable / chicken in a savory wrap*

**Water Chestnuts and Mushroom in Asian Green Sauce** 700

*Coated veggies, tossed in home cooked Asian green sauce*

**Drums Of Heaven** 600

*Chicken lollipops tossed in a sweet & spicy sauce*

**Vegetable Dumplings in Soy Cilantro Sauce** 600

*A crispy fried vegetable dumplings tossed in a spicy, sweet & tangy sauce*

- All the dishes are prepared in sunflower oil.
- Please let us know if you are allergic to any ingredients before placing your order.
- All veg. dishes are also available in Jain options.
- All prices are in Indian Rupees. Government taxes extra as applicable.
- We levy 5% Gratuity subject to your approval of our pleasant service.

# ORIENTAL CUISINE

---

## MAIN COURSE

Vegetables in Black Pepper Sauce	650
<i>Exotic vegetables tossed in black pepper sauce</i>	
Mapo Tofu	650
<i>Silken tofu in spicy schezwani garlic sauce</i>	
Sweet And Sour Vegetables	650
<i>Exotic veggies sweet &amp; tangy Asian sauce</i>	
Thai Curry	650/750/1300
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	2000
<i>Butter Chilli Oyster</i>	
<i>Hoisin Sauce</i>	
<i>Black Bean Sauce</i>	
<i>Sambal Oelek</i>	
Wok Tossed Prawns	1300
<i>XO Sauce</i>	
<i>Plum Sauce</i>	
<i>Sweet And Sour</i>	
<i>Chilli Bean</i>	
Wok Fried Sliced Lamb	1200
<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 / Schezwani / Black Bean Sauce	
Vegetarian	
<i>Five Treasure Vegetables</i>	650
<i>Cottage Cheese And Colored Peppers</i>	725
Non-Vegetarian	
<i>Sliced Chicken</i>	800
<i>Sliced Fish</i>	1050
<i>Prawns</i>	1300

- All the dishes are prepared in sunflower oil.
- Please let us know if you are allergic to any ingredients before placing your order.
- All veg. dishes are also available in Jain options.
- All prices are in Indian Rupees. Government taxes extra as applicable.
- We levy 5% Gratuity subject to your approval of our pleasant service.

# ORIENTAL CUISINE

---

## RICE & NOODLES

### Pan Fried Noodles

*Tobanjan / Superior Soy / Garlic Shaoxing Wine*

*Vegetable*

600

*Chicken*

850

*Prawns*

1000

### Stir Fried Crunchy Burnt Garlic Rice

*Vegetable*

600

*Chicken*

850

*Prawns*

1000

### Singapore Rice / Noodles

*Vegetable*

600

*Chicken*

850

*Prawns*

1000

### Wok Tossed Hakka Noodles

*Vegetable*

600

*Chicken*

850

*Prawns*

1000

### Phad Thai

*Vegetable*

600

*Chicken*

850

*Prawns*

1000

### Pot Rice

*Vegetable / Mushrooms*

600

*Chicken*

850

*Prawns*

1000

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

- All the dishes are prepared in sunflower oil.
- Please let us know if you are allergic to any ingredients before placing your order.
- All veg. dishes are also available in Jain options.
- All prices are in Indian Rupees. Government taxes extra as applicable.
- We levy 5% Gratuity subject to your approval of our pleasant service.

## DESSERTS

---

Angoori Rasmalai	385
<i>Cottage cheese dumplings poached in a sweetened and reduced saffron milk</i>	
Pista Pantua	385
<i>Fried dumplings of khoya stuffed with pistachio, served with sweetened syrup</i>	
Khajur Badam Ka Halwa	385
<i>A sweet confection made from dates and almond</i>	
House Churned Ice-creams	450
<i>Kolkata paan / palm jaggery / Madras filter coffee</i>	
Benami Kheer	450
<i>Rich slow cooked milk dessert with a twist in taste of garlic</i>	
Mirch Ka Halwa	450
<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	550
<i>Stuffed chocolate sphere, flambeed with spicy liquor</i>	

- All the dishes are prepared in sunflower oil.
- Please let us know if you are allergic to any ingredients before placing your order.
- All veg. dishes are also available in Jain options.
- All prices are in Indian Rupees. Government taxes extra as applicable.
- We levy 5% Gratuity subject to your approval of our pleasant service.



## SHEESHA FLAVOURS

- Double Apple
- Grapes
- Orange
- Kiwi Blast
- Water melon
- Blueberry
- Fruit Bomb
- Pan Rajni
- Mosaic
- Pan Salsa
- Pan Raas
- Magai Pan
- Teen Pan
- Zaiffran Pan
- Royal Gold
- Royal Pan Masala
- Supari Paan
- White Rose
- Mint
- Pink Mischief
- Spring Water
- Night Queen
- Commissioner
- Dubai Special
- Brain Freeze
- Silver Fox

## WITH NORMAL BASE

- Small Pot ₹2000
- Premium Pot ₹2500
- Ultra Premium Pot ₹3000
- Pineapple Top Sheesha ₹3500
- Fruit Sheesha ₹5000

## MAKE YOUR SHEESHA MORE INTERESTING

• Milk	₹200	• Red Bull	₹350
• Beer	₹400	• Vodka	₹800

**ALL HERBAL SHEESHAS ARE SERVED WITH DISPOSABLE PIPES AND FILTERS**

All prices are in Indian Rupees. Government Taxes extras applicable. We levy 5% service charges.