

INDIAN CUISINE

VEGETARIAN STARTERS

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

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

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- 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 lacha 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

Adraiki 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

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APERITIF, SOUP & SALAD

APERITIF

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

SOUP

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

CHAAT & SALAD

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

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MAIN COURSE

VEGETARIAN

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

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MAIN COURSE

NON-VEGETARIAN

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

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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 <i>A fragrant assortment of garden fresh vegetables and basmati rice, cooked with mild spices in dum, an ancient slow cooking technique</i>	725
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 <i>A delicate and flavorful blend of the choicest lamb shank, long grain basmati rice, cooked in dum, an ancient slow cooking technique</i>	1200
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 & mild spices</i>	1300

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MAIN COURSE

DAL KI NAZAKAT

Dal Chounka	575
<i>A simple and creamy yellow dal served with hing & 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>	

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MAIN COURSE

TANDOOR SE

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

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MALVANI CUISINE

NON-VEGETARIAN

Malvani Style Sukke

<i>Chicken</i>	800
<i>Lamb</i>	1050
<i>Prawns</i>	1300
<i>Lobster</i>	2000
<i>Cooked in coconut base gravy and dry spices</i>	

Malvani Curry

<i>Chicken</i>	800
<i>Mutton</i>	1050
<i>Meats cooked with coconut paste and onion, flavored with Malvani masala</i>	

Coastal Fish Curry

<i>Prawns</i>	1300
<i>Surmai</i>	1400
<i>Pomfret</i>	1500
<i>Lobster</i>	2000
<i>Fish cooked in hot and sour curry prepared with coconut milk and local spices</i>	

Kolambi Masala

<i>Prawns cooked in onion, tomato, mustard, curry leaves and coconut in semi dry gravy</i>	1300
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Jhinga Hirwa Masala

<i>Prawns cooked in aromatic ginger-garlic, green chillies and fresh coriander leaves paste</i>	1300
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Bhaat

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

Malvani Thali

<i>Starter : Chicken sukha, rawa fried surmai</i>	2000
<i>Main Course : Malvani mutton masala, kombdi rassa , jhinga masala, sada bhaat, masala bhaat, sol kadhi, amti, chapati / phulka / bhakri papad, kosimbir, hirva thecha (on side)</i>	
<i>Dessert : Traditional puran poli, shrikhand puri</i>	

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ORIENTAL CUISINE

SOUPS

Vegetable and Water Chestnut Soup <i>Thick soup infused with garlic and mild soy, exotic vegetables and water chestnut</i>	450
Hot and Sour <i>Vegetable / Chicken / Prawns</i> <i>A traditional scheszwan influenced broth made with piquant peppers and vinegar</i>	400/450/550
Manchow <i>Vegetable / Chicken / Prawns</i> <i>A dark brown soup prepared with assorted fresh vegetables, flavored with soy sauce, salt, garlic & chilli peppers</i>	400/450/550
Sweet Corn <i>Vegetable / Chicken</i> <i>An all-time favourite, prepared with fresh corn</i>	400/450
Clear soup <i>Vegetable / Chicken / Prawns</i> <i>Seasoned vegetable stock</i>	400/450/550

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ORIENTAL CUISINE

STARTERS

Honey Chilli Potatoes <i>Batter fried potatoes, coated with honey and sweet chilli sauce</i>	550
Basil Chilly Cottage Cheese / Chicken / Prawns <i>Crispy fried cottage cheese / chicken / prawns tossed with Asian spices</i>	650/725/1200
Kung Pao <i>Vegetable / Chicken / Prawns</i> <i>Choice of vegetable / chicken / prawns tossed with hoisin sauce, rice wine, ginger, red chilli and cashew nuts</i>	550/725/1200
Crispy Salt and Pepper <i>Vegetable / Chicken / Prawns</i> <i>Diced vegetables / chicken / prawns wok tossed in Asian style</i>	550/725/1200
Crispy Shanghai Spring Rolls <i>Vegetables / Chicken</i> <i>Choice of vegetable / chicken in a savory wrap</i>	600/725
Water Chestnuts and Mushroom in Asian Green Sauce <i>Coated veggies, tossed in home cooked Asian green sauce</i>	700
Drums Of Heaven <i>Chicken lollipops tossed in a sweet & spicy sauce</i>	600
Vegetable Dumplings in Soy Cilantro Sauce <i>A crispy fried vegetable dumplings tossed in a spicy, sweet & tangy sauce</i>	600

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ORIENTAL CUISINE

MAIN COURSE

Vegetables in Black Pepper Sauce <i>Exotic vegetables tossed in black pepper sauce</i>	650
Mapo Tofu <i>Silken tofu in spicy scheszwan garlic sauce</i>	650
Sweet And Sour Vegetables <i>Exotic veggies sweet & tangy Asian sauce</i>	650
Thai Curry Red / Green / Yellow <i>Vegetable / Chicken / Prawns</i> <i>Coconut milk infused with bamboo shoot, bell pepper, onions, Thai eggplant and basil leaves</i>	650/750/1300
Lobster Your Way <i>Butter Chilli Oyster</i> <i>Hoisin Sauce</i> <i>Black Bean Sauce</i> <i>Sambal Oelek</i>	2000
Wok Tossed Prawns <i>XO Sauce</i> <i>Plum Sauce</i> <i>Sweet And Sour</i> <i>Chilli Bean</i>	1300
Wok Fried Sliced Lamb <i>Thinly sliced slivers of roast lamb, tossed in ginger, onion soy sauce</i>	1200
Stir Fried with Your Choice Hot Garlic Sauce / Ginger Spring Onion / Schezwan / Black Bean Sauce Vegetarian <i>Five Treasure Vegetables</i> <i>Cottage Cheese And Colored Peppers</i> Non-Vegetarian <i>Sliced Chicken</i> <i>Sliced Fish</i> <i>Prawns</i>	650 725 800 1050 1300

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ORIENTAL CUISINE

RICE & NOODLES

Pan Fried Noodles

Tobanjan / Superior Soy / Garlic Shaoxing Wine

<i>Vegetable</i>	600
<i>Chicken</i>	850
<i>Prawns</i>	1000

Stir Fried Crunchy Burnt Garlic Rice

<i>Vegetable</i>	600
<i>Chicken</i>	850
<i>Prawns</i>	1000

Singapore Rice / Noodles

<i>Vegetable</i>	600
<i>Chicken</i>	850
<i>Prawns</i>	1000

Wok Tossed Hakka Noodles

<i>Vegetable</i>	600
<i>Chicken</i>	850
<i>Prawns</i>	1000

Phad Thai

<i>Vegetable</i>	600
<i>Chicken</i>	850
<i>Prawns</i>	1000

Pot Rice

<i>Vegetable / Mushrooms</i>	600
<i>Chicken</i>	850
<i>Prawns</i>	1000
<i>Piping hot rice served in a pot with loads of vegetables / mushrooms / chicken / prawns in soya garlic sauce</i>	

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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>	

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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.

