



## APPETIZER

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<b>Tandoori Lobster</b> 	1850
Fennel and garlic marinated lobster, cooked in tandoor	
<b>Achari Mirch ke Jheengey</b>	1650
Jumbo prawns in a homemade chilly pickle marinade, char grilled	
<b>Sarson Mahi Tikka</b> 	1400
Sea Bass in spice yoghurt marinade with a tempering of mustard seeds	
<b>Bhatti da Kukkad</b> 	1100
Char grilled chicken marinated in a special mix of mustard oil and “Bhatti Masala” <i>A signature dish which was originally prepared by warriors and rediscovered 40 years ago in the bylanes of Amritsar, cooked over charcoal fire.</i>	
<b>Murgh Malai Roll</b>	1100
Stuffed chicken supreme, marinated with yoghurt coriander & nutmeg	
<b>Tandoori Murgh</b>	1100
Whole chicken marinated with pounded spices, finished in tandoor	
<b>Kashmiri Seekh Kebab</b>	1150
Skewered minced lamb marinated with aromatic Indian spices	

<b>Gosht ke Parche</b> ✨	1150
Lamb marinated with chillies and yoghurt flavored with cloves, topped with coriander and almond flakes, cooked on griddle	
<b>Chopan Kebab</b>	1150
Lamb chops steeped in a spice hung yoghurt and sour cream marinade, an exemplar of North West Frontier cuisine	
<b>Galwati ke Kebab</b> ✨	1100
Clove smoked mouth melting lamb galettes, flavored with Lucknawi spice mix and “Itar”	
<b>Dahi Singhdane ki Tikki</b> 🌿	925
Spiced hung yoghurt and roasted peanut kebabs, cooked on griddle	
<b>Palak ki Shammi</b> 🌿👤	925
Pan seared spiced spinach patties, with a core of herbed hung yoghurt	
<b>Tandoori Aloo</b> 🌿	925
Potato stuffed with dry nuts, cottage cheese and pomegranate	
<b>Sarson ke Phool</b> 🌿👤	925
Mustard marinated florets of broccoli and cauliflower, roasted in tandoor	

<b>Teen Mirch ka Paneer Tikka</b> 	925
Cottage cheese with chef special chilly marinade, cooked in tandoor	
<b>Khumb aur Chilgoze ki Galawat</b>  	925
Assorted mushroom and pinenuts blended with clove and cardamom, pan fried	
<b>Kebab Sampler Vegetarian</b> 	1200
Tandoori Aloo, Paneer tikka, Khumb aur Chilgoze ki Galawat, Palak ki Shammi	
<b>Kebab Sampler Non-Vegetarian</b>	1750
Achari Mirch ke Jheengey, Ghost ke Parche, Sarson Mahi Tikka, Bhatti da Kukkad	
<b>Paya ka Shorba, Sheermal Crisp</b>	550
<b>Tamatar ka Shorba, Pudina Boondi</b> 	500

## MAIN COURSE

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<b>Lobster Masala</b> 	2200
Stir fried lobster with silver onion, peppers flavored with fenugreek and cumin	
<b>Jheenge ka Salan</b>	1950
Prawns simmered in spicy and tangy onion gravy	
<b>Khatti Ajwain Machhi</b>	1550
Seasonal fish simmered in spicy tangy tamarind and tomato gravy	
<b>Handi Murgh</b> 	1150
Succulent pieces of chicken cooked with onion, almond and “ Potli Masala”	
<b>Murgh Banarasi Beeda</b>	1400
Served with house salad and chef’s special gravy	
<b>Punjabi Murgh Masala</b> 	1150
Spring chicken with onion, tomato, ginger and green chilies	
<b>Baluchi Raan</b> 	2000
Clove infused leg of lamb, cooked in tandoor <i>A delicacy from the Baluchistan region. Whole leg of lamb is marinated overnight in spices and nuts and cooked slowly in the tandoor.</i>	
<b>Nalli Nihari</b> 	1200
Slow cooked lamb shanks with onion, chilli, yoghurt, mint, coriander and our chef’s special “ Nihari Masala” <i>The word Nihar originated from the Arabic word “ Nahar” which means “day” Nihari is cooked slowly overnight, which results in extremely tender morsels of meat, including the flavorful bone marrow.</i>	
<b>Kadhai Gosht Hussainy</b>	1200
A North Indian dish, tender lamb cooked in tomato gravy flavored with capsicum, freshly crushed coriander seeds, pepper corns and fenugreek leaves	

<b>Ghiya Malai Kofta</b> ✨ 🌿	975
Cottage cheese and bottle gourd dumplings simmered with fresh pomegranates in a spicy curry	
<b>Tawa Bhindi Til Wali</b> 🌿 🧘	975
Okra with fresh onions, spices and sesame seeds	
<b>Bhuna Saag</b> 🌿 🧘	975
Chilli and garlic tempered spinach, fenugreek and fresh mustard leaves	
<b>Paneer Akbari</b> ✨ 🌿	975
Stuffed paneer in almond and saffron gravy	
<b>Aloo Sialkoti</b> 🌿	975
Baby Potato simmered in yoghurt and cashew curry	
<b>Baingan Sharaff</b> 🌿 🧘	975
Roasted aubergine mash with fresh onions and tomatoes finished with roasted cumin powder	
<b>Dal Tadka</b> 🌿	800
Yellow lentils tempered with cumin	
<b>Dal Riwarz</b> ✨ 🌿	850
Black lentils cooked with tomatoes, butter and cream	
<i>Dal Makhani came to India with the Mughal invasion.</i>	
<i>Black lentils were cooked with tomatoes and butter. Derived from the concept of “Sanjha Chulha”, where the lentils were kept in the utensil and left over the heat of the tandoor after cooking.</i>	


## RICE AND BREADS

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<b>Murgh Dum Biryani</b>	1200
Chicken cooked with basmati rice, flavored with saffron and cardamom <i>Dum cooking literally means choking off the steam and has been prescribed as the “maturing of a prepared dish”. Dum Biryani is cooked in a deg and kept warm in massive double walled “Bukhari” or ovens. Dum cooking originated in Persia and is used in many ways in India as well.</i>	
<b>Gosht Dum Biryani</b>	1200
Basmati rice cooked with lamb, aromatic Indian spices and yoghurt <i>The Awadhi biryani is also known as “Pukka” biryani as the rice and meat are cooked separately and then layered.</i>	
<b>Subz Dum Biryani</b> 	1000
Basmati rice cooked with seasonal vegetables, Indian spices and saffron	
<b>Steamed Basmati Rice</b>	400
<b>Afgani Naan</b> 	200
Leavened bread made of refined flour and butter	
<b>Roghani Naan</b> 	200
Garlic and saffron flavored bread	
<b>Baked Kulcha</b> 	200
Lucknawi fermented bread, baked in the oven	
<b>Aloo Pyaz ka Kulcha</b> 	200
Tandoori bread filled with onion and potatoes	
<b>Missi Roti</b> 	200
Gram flour, onion, chillies and coriander bread	
<b>Sheermal</b> 	200
Baked bread made with flour, milk, sugar, kewra and saffron	
<b>Chef’s Bread Basket</b> 	500
An assortment of aloo pyaz ka kulcha, missi roti, sheermal and roghani naan	

## DESSERTS

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<b>Assortment of Indian Desserts</b>	450
<b>Kulfi Falooda</b> A dense ice cream, made with boiled milk, sugar, cardamom and pistachios served with falooda	425
<b>Assiette of Baked Yoghurts</b>  Saffron, Pistachio and Rose	400
<b>Gulab Jamun</b> Cheese dumpling in saffron flavored sugar syrup	400
<b>Warm Belgian Chocolate and Mango Pudding, Anise Cake</b> Served with homemade rose ice cream	400
<b>Malpua with Rabri</b> Fennel scented sweet pan cake, served with reduced milk, nuts and saffron	400
<b>Seasonal Fresh Fruit Platter</b>	400
<b>Homemade Ice Creams</b> Cardamom and Kesar Rose and Pista	400

