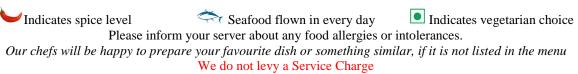
Soups

Tamatar dhaniya shorba a broth of tomato with coriander	Rs. 450
Chicken mulligatawny soup a thick soup of lentil and coconut with lemon	Rs. 550
Kebabs from the Indian clay oven – "Tandoor"	
Hara kebab crisp pressed rice coated patties of spinach, filled with lentils, yoghurt and raw mango chutney	Rs. 825
Lahori paneer tikka cottage cheese with dry coconut and red chilli	Rs. 825
• Anari ananas tandoor cooked pineapple with dried pomegranate seeds	Rs. 825
Soya achari tikka morsels of soy in a pickling marinade	Rs. 825
Dahi ke kebab crisp fried yogurt patties filled with tomato relish	Rs. 825
Imli wale chatpate tandoori aloo a tangy specialty of potatoes with tamarind and lemon	Rs. 825
Subz gilafi seekh a seasonal vegetable kebab crusted with onion, pepper and tomatoes	Rs. 825
Vegetarian kebab platter a chef's selection of vegetable kebabs	Rs. 1950
Tandoori saunfiyani jhinga Cochin prawns with fennel and yoghurt	Rs. 2100
Makhni macchi tikka Bay of Bengal bekti in a spiced butter marinade	Rs. 1400
Haryali pudina macchi tikka Bay of Bengal bekti with mint, coriander and chilli	Rs. 1400
Indicates spice level Seafood flown in every day Indicates spice level	ates vegetarian choic

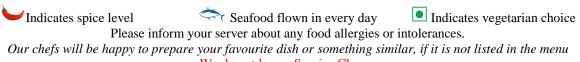
oice Please inform your server about any food allergies or intolerances.

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Kandhari murgh tikka chicken marinated with yoghurt and red chilli flavoured with fresh pomegranate seeds	Rs. 1300
Murgh ki seekh skewered chicken mince flavoured with coriander roots, lemongrass, ginger and garlic	Rs. 1300
Achari tangdi chicken drumsticks in a pickling spice and yoghurt marinade	Rs. 1300
Tandoori murgh an all-time favourite, half spring chicken with yoghurt, chilli and red pepper marinade	Rs. 1300
Seekh kebab minced lamb skewers made with coriander root and cheese	Rs. 1400
■ ► Bhatti barrah kebab tender lamb chops marinated with chef special spices	Rs. 1400
Galouti kebab on Peshawari naan pan fried medallions of lamb tenderised with raw papaya, smoked with cloves, with a saffron flavoured Indian bread	Rs. 1400
Tandoori raan double cooked whole leg of spring lamb with cinnamon and cloves, a Saffron specialty	Rs. 2450
Kebab platter a chef's selection of seafood and meat kebabs	Rs. 2250
Main course	
Paneer begum pasand a royal kitchen speciality of cottage cheese cooked in a cashew nut gravy with sandal wood	Rs. 1250
Palak paneer Indian cottage cheese cooked with fresh spinach, tempered with garlic and whole red chilli	Rs. 1250
• Aloo bukharey ke kofte dumplings of bottle gourd filled with plum in a tomato and ginger gravy	Rs. 1150



Rali mili subziyan a selection of seasonal vegetables cooked with fresh tomatoes, onion and coriander	Rs. 1050
Dahi wale khattey baingan baby aubergine cooked with yoghurt and mild spices	Rs. 1050
Kachri kareley home style cooked sliced bitter gourd with onions	Rs. 1050
Ajwaini sukhi arbi stir fried colocasia with carom seeds and dry mango powder	Rs. 1050
Kadhai jhinga spiced shrimps cooked with onion and tomato, flavoured with dry coriander seeds	Rs. 1950
Dahi wala kukkad chicken in a yoghurt gravy with ginger, garlic and dried fenugreek leaves	Rs. 1650
Kukkad tikka makhanwala a traditional must try recipe of butter chicken with tomatoes and ginger	Rs. 1650
Keema meat lamb cooked in minced lamb gravy with whole Indian spices	Rs. 1850
Aloo meat tari wala a home style lamb curry with potatoes	Rs. 1850
Laal maas lamb braised with onion, garlic and traditional Rajasthani chillies, smoked with cloves	Rs. 1850
Biryani with burhani raita	
Subz biryani basmati rice and seasonal vegetables cooked on "dum" with saffron,	Rs. 1250
Awadhi murgh biryani basmati rice and chicken cooked on "dum" with saffron,	Rs. 1450
Hydrabadi gosht biryani basmati rice and lamb cooked on "dum" with tomatoes, yoghurt and saffron,	Rs. 1450



Lentil and Accompaniments

Trident signature dal makhni	Rs. 850
Yellow moong dal	Rs. 650
Maa cholley ki dal	Rs. 650
Rajma masala	Rs. 650
Lehsuni dal palak	Rs. 650
Saffron rice	Rs. 750
Natural unpolished or steamed basmati rice	Rs. 650
Raita plain, cucumber, onion, pineapple, potato or mixed vegetable	Rs. 350
Selection of Indian bread naan, roti, laccha paratha, garlic naan, butter naan, pudina parantha, missi roti, romali roti, aloo kulcha, paneer kulcha	Rs. 275

Desserts

Kulfi frozen Indian dessert of saffron milk and nuts	Rs. 425
■ Indian jewel box home-made dessert jar of textures of milk and caramelised nuts	Rs. 425
Paan ice cream	Rs. 395
Gulab jamun fried cottage cheese dumplings soaked in rose scented syrup	Rs. 425
 Kesari phirnee a Kashmiri pudding with rice and saffron, served chilled 	Rs. 375
Moong dal halwa sweet lentil pudding	Rs. 375
Rasmalai home-made soft cheese with saffron	Rs. 425
Fresh fruit platter	Rs. 395

Post meal drink

Louis XIII de Remy martin

Rs. 13, 675

delicate flowers, rich fruits and intense spices on nose and a world journey of sweet fruits likes lychee, ginger and cinnamon energies stomach blood vessel, aids digestion.

Hennessy XO

Rs. 1, 875

a rich, full bodied cognac with notes of dried dates, plum and sultana stimulate digestion

Hennesy V.S.O.P

Rs. 925

rich flavor of plum, and other stone fruits and oak on notes decrease lactose level, and allow respiratory system to exert and convert food into energy.

Lagavulin 16 years

Rs. 1, 075

hints of sweet spice, mature sherry, and rich vanilla finishing with dates, walnuts, figs with a spiciness which breakdown the large insoluble food molecules into small water-soluble food molecules.

Balvenie 14 years

Rs. 1075

mouth-coating and fruity with superb balance of Sweet vanilla, forms a creamy palate with notes of apples and mangoes with a hint of orange in the background.

Caol ila

Rs. 1075

a medium body Islay malt with nose of apple and pears with streaks of smoke. well rounded peat on palate which gives a long and smoky finish.

Indicates spice level

Seafood flown in every day

Indicates vegetarian choice

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