



















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 vegetarian choice















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July, 2017

 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
 Achhari 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



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 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



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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



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




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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 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.	Rs. 13, 675
Hennessy XO a rich, full bodied cognac with notes of dried dates, plum and sultana stimulate digestion	Rs. 1, 875
Hennessy V.S.O.P 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.	Rs. 925
Lagavulin 16 years 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.	Rs. 1, 075
Balvenie 14 years 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.	Rs. 1075
Caol ila 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.	Rs. 1075



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