Chakhna/Appetizers

VEGETARIAN

- Paneer Kairi
 Tandoor roasted curd cheese, green mango,
 mint, mild chillies
- Phul Broccoli Tandoor roasted cauliflower and broccoli, coriander, yellow chili, fennel seeds, mustard seeds
- Chownk ki Tikki, Matar Lucknow's buzzing bazaar, "chownk" prides in serving this simple yet delectable potato and green peas patty with sun dried green mango, dates & tamarind chutney
- Mirch Khilma Achar Fried pickled chillies, fennel-coriander-cumin spiced mung lentil
- KER SANGER WAD SEKMA TAWA GRILLED DESCRIPTION OF THE SERVICE OF

Non-Vegetarian

■ Durust Saron Lobster

Tandoor roasted sand lobster,
pickled "muj" radish, mustard, garlic-coriander
yogurt

LASOONI JHEENGA TANDOOR ROASTED KING PRAWNS, ROASTED GARLIC, fenugreek Herb, ground Reshampatti chillies, lime

Pomfret Hari Miri Tandoor roasted Pomfret, green peppercorns, garlic-spring onion greens, curry leaves

TAWA MACHCHHLI TAWA GRILLED SEA BASS, GARLIC-CORIANDER-CUMIN-MUSTARD, LEMON SALT

Makhan Kukad Roast Chicken steeped in a marinade of royal cumin-enriched cream, garlic and a hint of fresh coriander

Bhatti da Chooza

Roasted chicken, garlic-yogurt, ginger, exotic frontier spice "mugga" now rarely found, sourced from the by lanes of Majitha road in Amritsar

GILAWAT, ULTA TAWA

lamb kebab, inspired by the famous "Tunde Kebabi" of Aminabadin, Lucknow, served with crisp bread cooked on an inverted iron wok griddle

SHIKAR MAAS KA SOOLA CHAR-GRILLED, CLOVE SMOKED LAMB CHOPS, GARLIC JUICE, "MATHANIA" CHILLI

Gosht Seekh

Char-grilled lamb skewers, coriander Herb, caraway seeds, ginger, garlic, lime, roasted robust chillies

Khaas / Mains

VEGETARIAN

- Kadhai Paneer Kalimirch
 Stir-fried cottage cheese, peppers, scallions, tomatoes, pepper corn
- Khada Desi Palak
 Stir fried baby spinach, garlic, cumin, "mathaniya" chillies
- Kumbh kaju mutter deq pot braised "khumb"mushrooms,cashewnut,green peas, crushed black pepper corns, tomato, spring onion
- Tarkheywaali Daal Popularly known as "Daal Fry" at the road side "dhaaba" shacks on the national highways in punjab. Cumin, Garlic, tomatoes and green chillies tempered split yellow lentils
- 🏧 💽 Makhani Daal

 $48\ hrs.\ Stewed,\ whole "urad"\ lentils,\ home\ churned\ butter$

Non-Vegetarian

Mirch Jheenga Wok-fried tiger prawns, sorrel leaves, garlic, tomato, black pepper

■ Nalli Khaas Braised goat shanks, potli spices mint-vetiver roots

Prices are in Indian rupees and applicable government taxes

We do not levy any service charge.



Kukad Methi Saaq Roasted chicken, mashed fenugreek and spinach greens, garlic, green chillies, ginger

Makhani Murgh A home speciality, char-grilled chicken in a fenugreek tomato sauce

Lagan Ki Pasliyan-Boti lagan roasted lamb chops, ginger, coriander, caramelized onion-yogurt gravy

Salim Raan Inspired at a Dawaat by Nawab MehboobAlam Khan of Hyderabad, it lends grandeur to any formal dinner, a delectable creation of braised lamb leg, mace, rose petals, sandal wood, garlic, mint, yogurt

Khushka / Rice

Biryani Oudhi Pot sealed goat shanks, rack and basmati rice, cardamom, cinnamon, mace and rose petals garlic-yogurt

Tarkari Biryani Morel, chickpeas, broccoli, basmati rice, robust spices, garlic-yogurt

KHUSHKA Milk Steamed "basmati" rice

Rotiyan / Breads

BHARME AMRITSARI KULCHE
Spiced potatoes stuffed refined flour bread

MAKHANI NAAN Leavened refined flour bread-Plain, Butter or Garlic

PARANTHA
Flaky, whole wheat bread-Butter, fenugreek Herb
or mint Herb

Saunfiya Khamiri leavened bread, fennel seeds, poppy seeds, semolina

Missi wheat flour, stewed gram lentil green chillies, ginger, onion, dried pomegranate seeds

Roti whole wheat bread

MEETHA / DESSERTS

Badaam da Halwa A traditional sweet of almonds and jaggery

Gajarela

Slow roasted carrots slaw, in milk with almonds and raisins

Falooda Kulfi

Pistachio-almond native ice dessert, rose-saffron string hoppers

PHIRNI

Rice-semolina pudding, toasted poppy seeds, pistachios

Shahi Balai Tukda

House specialty, saffron-honey brioche, condensed milk, toasted almonds, pistachios

JAMUN KHAAS

Fried Milk cake dumplings, saffron-cardamom syrup

Khubani ka meetha

Stewed apricot pudding, fresh churned butter

SET MENU

Samudari rattan- Khaasthe royal sea food selection

Durust saron lobster tandoor roasted sand lobster, pickled "muj" radish, mustard, Garlic - coriander yogurt

LASOONI JHEENGA

TANDOOR ROASTED KING PRAWNS, ROASTED GARLIC, FENUGREEK HERD, GROUND RESHAMPATTI CHILLIES, LIME

Pomfret Hari Miri

tandoor roasted Pomfret, green peppercorns, garlic, spring onion greens, curry leaves

Gilawat, ulta tawa

a melt in mouth lamb kebab, inspired by the famous "Tunde Kebabi" of Aminabadin, Lucknow, served with crisp bread cooked on an inverted iron wok griddle

Mirch Jheenga

wok-fried tiger prawns, sorrel leaves, garlic, tomato, black pepper

Prices are in Indian rupees and applicable government taxes.

We do not levy any service charge.





LAGAN KI PASLIYAN-DOTI

Lagan roasted lamb chops, ginger, coriander Herb, caramelized onion-yogurt gravy

Makhani Murqh

A HOME SPECIALITY, CHAR-GRILLED CHICKEN, fenugreek tomato sauce

Biryani oudhi

POT SEALED GOAT SHANKS, RACK AND DASMATI RICE, CARDAMOM, CINNAMON, MACE AND ROSE PETALS GARLIC-YOGURT

Assorted Indian bread basket, desserts accompany all packages

Maas-e-Khaas the non-vegetarian selection

Makhan Kukad Roast

Chicken steeped in a marinade of royal cumin- enriched cream, garlic and a hint of fresh coriander

BHATTI DA CHOOZA

ROASTED CHICKEN, GARLIC-YOGURT, GINGER, EXOTIC frontier spice "Mugga" now rarely found, sourced from the by lanes of majitha road in Amritsar

Gilawat, Ulta Tawa

lamb kebab, inspired by the famous "Tunde Kebabi" of Aminabadin, Lucknow, served with crisp bread cooked on an inverted iron wok griddle

Shikar Maas Ka Soola

CHAR-GRILLED, CLOVE SMOKED LAMB CHOPS, GARLIC JUICE, "MATHANIYA" CHILLI

Kukad Methi Saag

ROASTED CHICKEN, MASHED FENUGREEK AND SPINACH GREENS, GARLIC, GREEN CHILLIES, GINGER

Lagan Ki Pasliyan Boti

LAGAN ROASTED LAMB CHOPS, GINGER, CORIANDER HERB, CARAMELIZED ONION-YOGURT GRAVY

Makhani Daal

48Hrs. Stewed, whole "urad" lentils, home churned butter,

Birvani Oudhi

POT SEALED GOAT SHANKS, RACK AND DASMATI RICE, CARDAMOM, CINNAMON, MACE AND ROSE PETALS GARLIC-YOGURT

Assorted Indian bread basket, desserts accompany all packages

Prices are in Indian rupees and applicable government taxes

We do not levy any service charge.



JW Signature

MAAS-E-KHAAS -THE VEGETARIAN SELECTION

PANEER KAIRI TANDOOR ROASTED CURD CHEESE, GREEN MANGO, Mint, Mild Chillies

Mirch Khilma Achar Fried pickled chillies, fennel-coriander-cumin spiced Mung lentil

KER SANGER WAdi SEKMA Tawa grilled desert wild beans and berries patty, nigella, fennel, mustard spiced

Phul broccoli Tandoor roasted cauliflower and broccoli, coriander, yellow chilli, fennel seeds, mustard seeds

Kadhai paneer Kalimirch STIR-fried curd cheese, peppers, scallions, tomatoes, **DEPOPER CORN**

Khada Desi Palak Stir fried baby spinach, garlic stir fried, cumin-"Mathaniya" chillies

Makhani Daal 48 Hrs. Stewed, whole "urad" lentils, home churned butter,

Tarkari biryani Morels, chickpeas, broccoli, basmati rice, robust spices, GARLIC-YOGURT

Assorted Indian bread basket, desserts accompany all packages





