

APPETIZERS

JEERA LASSI
Churned yoghurt drink flavored with freshly roasted cumin seeds SR 50

SOUTH INDIAN CHAACH
Buttermilk delicately churned with mustard seeds and curry leaves SR 50

NAARANGI LASSI
Churned yoghurt with orange juice SR 60

KESAR PISTA LASSI
A chilled drink of churned yoghurt with pistachio nuts perfumed with saffron & green cardamom SR 60

CRISP FRIED SNACKS/ INDIAN TAPAS

AAJU BAAJU
Deep fried chicken wings in Peshawari pakora batter SR 150

AMRITSARI FISH FINGERS
Fish dipped in corum seed flavored batter deep fried crisp SR 150

ONION BHAJIAS
Crisp fried Onion fritters in gram flour batter SR 135

TIL MIL JHINGA
Deep fried prawns in sesame seed batter SR 350

MAIN COURSE

CHICKEN

CHICKEN COCONUT MASALA
Chicken in coconut, onion, tomato masala SR 230

BUTTER CHICKEN
Grilled Chicken pieces in rich cashew tomato sauce SR 230

BHUNNA MURG AUR PALAK
Garlic tempered spinach chicken SR 230

MURG KHATTA PYAAZ
Chicken tikka cooked with pickled onions in rich tomato sauce SR 230

ZAFFARANI MURG
Chicken in saffron sauce SR 230

TAWA KALEJI MASALA
Chicken liver tossed with onion and capsicum in creamy sauce SR 185

LAMB

LAMB ROGANJOSH
Lamb cubes with Kashmiri Spices in tomato gravy SR 380

DHABA GOSHT
Lamb with capsicum, chili flakes, coriander in onion tomato masala SR 380

ERACHI KORMA
Lamb in fennel enhanced coconut sauce SR 380

JUNGLEE LAL MAAS
A red hot but delicious mutton curry from Rajasthan SR 380

SOUPS

SUBZ BADAM KA SHORBA
Mix vegetable and almond cream soup. SR 60

BADAMI MURG MAKAI SHORBA
Creamy Almond, Chicken and corn soup. SR 65

STARTERS

TANDOORI CHICKEN
Nations favorite, grilled chicken in red yoghurt marinaton SR 220

SMOKED LAMB PATTIES
King's favorite, delicately flavored melt in the mouth lamb patties smoked with cloves SR 350

RED SNAPPER TIKKA
Red Snapper in Basil yoghurt marinaton SR 250

ALOO PEANUT TIKKI, SWEET YOGHURT
Potato & Peanut Patties served with sweet yoghurt and tamarind sauce SR 115

DAHI BHALLA PAPARI CHAAT
Lentil dumplings served soaked with sweet yoghurt & flour crisples, laced with tamarind sauce. SR 115

AJWAINI PANEER TIKKA
Cottage cheese in corum seed tempered yoghurt marinaton SR 200

SEAFOOD

PRAWN JOSHINA
Prawns tempered with garlic & corum seeds in onion tomato masala SR 380

CALAMARI TAKA TAK
Squid rings tossed with onion & capsicum in light butter masala SR 225

OCTOPUS CURRY
Octopus in chef's special sauce SR 270

FISH MAPPAS
Fish in rich coconut sauce tempered with mustard seeds and curry leaf SR 215

VEGETARIAN

NARAM DIL KOFTA
Potato & Cottage cheese dumpling stuffed with nuts and apricots, served in saffron sauce SR 170

BAGHARE BAIGAN
Eggplant in exotic gravy of peanut, sesame seeds, jaggery and coconut SR 170

NAVATTAN KORMA
Vegetable & nuts in saffron sauce perfumed with kewra water SR 170

DAL MAHEK
Black gram & red kidney beans simmered overnight on tandoor, finished with cream & butter SR 105

DAL TADKA
Channa dal perfectly tempered with cumin and garlic SR 105

KADHAI CHOLEY
Tangy chickpeas preparation SR 105

Chef's Choice

Please indicate your level of spiciness: mild - medium - hot - very hot
PRICES ARE ALL INCLUSIVE OF GOVERNMENT TAX & SERVICE CHARGE.



POTATO DELICACIES

TIL MIL ALOO Potatoes tossed with golden roasted white and black sesame seeds	SR 145
ALOO PALAK Potatoes cooked with tempered spinach	SR 145
ALOO BAIGAN MASALA Potatoes with aubergine in cumin tempered creamy masala	SR 145
ALOO-BROCCOLI-COCONUT-MASALA Potatoes and broccoli tossed together in garlic and cumin tempered coconut masala	SR 145

COTTAGE CHEESE

SHAHI PANEER Cottage cheese in a rich saffron sauce perfumed with kewra water	SR 220
PALAK PANEER Cottage cheese with spinach tempered with cumin & garlic	SR 220
KADHAI PANEER Cottage cheese tossed in sauce tempered with garlic, coriander, chili flakes and bell peppers	SR 220
MATTAR PANEER Green peas and cottage cheese in garlic & cumin tempered creamy masala	SR 210

RICE

CHICKEN BIRYANI Flavorful combination of chicken and long grain basmati	SR 225
MALABAR LAMB BIRYANI Tender lamb and basmati rice with fried cashewnuts and raisins	SR 350
KONJU BIRYANI Garlic tempered prawn biryani	SR 350
KHUSKA Plain white steamed rice	SR 50
SAFFRON RICE Saffron & rose scented long grain basmati rice	SR 80
MATTAR DA PULAO Green peas with basmati rice tempered with cumin	SR 90
NAWABI TARKARI BIRYANI A unique mélange of vegetables cooked with rice and spices	SR 125

ACCOMPANIMENT

RAITA OF YOUR CHOICE Yoghurt with potato, onion, cucumber or mixed	SR 65
INDIAN GREEN SALAD Slices of onion, tomatoes, carrot and cucumber	SR 65
MASALA PEANUT Peanuts, onion, coriander, tomato tossed together with lemon juice	SR 60

BREADS

PLAIN NAAN OR BUTTER NAAN	SR 35 / 45
GARLIC NAAN Delicious leavened flour bread with garlic	SR 55
MAKHANI ROTI Plain, unleavened whole wheat flour bread baked in Tandoor	SR 45
TANDOORI JODHPURI PARANTHA Flaky whole wheat flour bread layered with mint and Sesame seeds	SR 55
ALOO KULCHA Leavened bread stuffed with cumin tempered potato	SR 45
CHEESE KULCHA Leavened bread with filling of cheddar cheese	SR 75
PESHAWARI NAAN Slightly sweet crusty bread stuffed with coconut and nuts	SR 65

DESSERT & TEA

BADAM AUR ANJEER KA HALWA Semolina, almonds and dried figs pudding	SR 80
VANILLA PISTA KULFI Home churned Indian ice-cream, vanilla & pistachio flavor	SR 75
SCOOPS - ANY TWO Choice of vanilla, chocolate, strawberry and rum & raisin	SR 75
LYCHEE SUNDAE Lycches served with vanilla ice-cream	SR 75
BULLS EYE Scoop of vanilla, rich chocolate cake, chocolate sauce & truffles	SR 80
MASALA TEA Milky Indian tea flavored with Indian spices	SR 30
KASHMIRI KEHWA TEA Kashmiri tea with cardamom, cinnamon & almonds	SR 55

Chef's Choice

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