







Soups

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|---|--|-----|
|  | Tomato Shorba | 300 |
| | Light tomato soup spiced with Indian flavours | |
|  | Mumbai Curry Soup | 300 |
| | With spinach, lentils & tomatoes | |
|  | Moong Soup | 300 |
| | "Mildly flavoured with a tempering of cumin seeds & curry leaves" | |
|  | Rajma Aur Palak Soup | 300 |
| | "Made from an unusual combination, that of kidney beans & spinach" | |
|  | Mutton Shorba | 300 |
| | Light mutton broth spiced with Indian flavours | |
|  | Chicken Shorba | 300 |
| | Light chicken broth spiced with Indian flavours | |

Appetizers Veg

- Paneer Saufiyani Kebab 525
"Chunks of paneer blended with exotic Indian spices combined with capisicum, onion, tomato and char grilled in tandoor."
- Paneer Tikka 525
"Cubes of paneer marinated in yoghurt, ginger garlic paste, chilli paste, mustard oil and cooked in clay pot oven"
- Bharwan Tandoori Aloo 450
"Stuffed raw potatoes with cottage cheese, nuts, Indian spices and roasted in tandoor"
- Bharwan Mushrooms 450
"Stuffed raw mushroom with cheese, onions, Indian spices and finished in tandoor"
- Tandoori Tarkari 650
"Baby corn, cauliflower, potatoes, mushrooms and peppers cook to perfection in clay oven"
- Makai Subz Seekh Kebab 450
"Cooked vegetables minced with corn, seasoned with Indian spices, skewered & cooked in clay oven"

Appetizers Non Veg

- Tandoori Kebab Platter 1000
"Tiger prawn, pudhina fish tikka, chicken reshmi kebab & seekh kebab grilled on glowing embers"
- Tandoori Prawns 850
"Prawns in succulent Indian spices cooked in clay pot oven"
- Tandoori Pomfret 850
"Marinated and spiced whole pomfret smoked in clay oven"
- Chicken Afghani Kebab 600
"Regional preparation of morsels of chicken cooked in clay pot oven"
- Chicken de Tikke 600
"Succulent pieces of chicken leg marinated in yogurt, chilli paste and chef's own frontier spices, cooked in a clay pot oven"
- Pahadi Kebab 600
"Chunks of boneless chicken marinated with Indian green herbs and spices, barbequed and served with chutney"
- Tandoori Chicken Half 500
"Half spring chicken marinated in a very special homemade spiced yogurt, skewered and barbequed to perfection in a clay pot"
- Tandoori Chicken Full 850
- Mutton Husseini Kebab 675
Minced mutton blended with green masala, skewered and cooked in clay pot oven
- Lasooni Jalpari Tikka 750
Morsels of fish marinated with ginger garlic paste, lemon juice, yellow chilli powder, skewered & chargrilled
- Fish Chop 750
"Fish minced seasoned with traditional Indian spices, into pattie and fried"
- Mutton Galouti Kebab 675
Minced grilled lamb patty hinted with Indian spices
- Gilafi Mutton Seekh 675
Minced mutton seekh kebab studded with peppers, chopped boiled egg and cooked in hot earthen pot

Curries & Masala Veg

-  Paneer Makhani 550
"Pieces of tandoori paneer tikka in all time favourite tomato butter sauce "
-  Palak Paneer 550
"Spinach puree cooked with cottage cheese, seasoned with Indian herbs and spices"
-  Paneer Kadai 550
"Paneer cooked with green pepper, onion, tomato wedges in Indian gravies"
-  Mutter Paneer 550
"Paneer cooked in onion and tomato gravy with fresh green peas"
-  Bhendi Hare Pyaz ke Saath 475
"Garden french fried lady finger spiced with Indian herbs and spring onions"
-  Dum Aloo Punjabi 475
Small fried potatoes in spicy gravy
-  Vegetable Malai Kofta 475
"Vegetable balls stuffed with nuts/raisins and cooked in cashew gravy"
-  Vegetable Jalfrezi 475
"Assortment of vegetables cooked in sweet & spicy Indian gravy"
-  Kadhai Vegetable 475
Diced cut of vegetables in thick rich brown gravy
-  Baingan Khumb Ka Bharta 475
"Oven baked eggplant pureed and spiced with green herbs"
-  Pindi Chole 475
Traditional north Indian styled preparation of chickpeas

Curries & Masala Non Veg

- Prawns Masala** 900
Prawns cooked with Indian Spices
- Malabari Fish Curry** 800
A typical keralite fish curry
- Goan Fish Curry** 800
Goa's famous fish curry
- Mutton Bhunna** 725
"Mutton cooked with fresh fenugreek, cashew nuts and whole Indian spices"
- Nalli Roganjosh** 725
"Shanks of kid lamb in a traditional spiced red gravy with perfectly blanced flavours"
- Mutton do Pyaza** 725
Mutton cooked with brown onion gravy with onion cubes
- Chicken Makhanwala** 650
Tandoori chicken cooked rich red gravy
- Chicken Handi** 650
"Chicken cooked with cubes of capsicum, onion, tomato in brown onion paste"
- Chicken Lazeez** 650
"Preparation of chicken in rich thick Indian gravy with cream & cheese"
- Homestyle Pomfret Curry** 800
Pieces of pomfret simmered in indian fresh herbs gravy

Biryani & Rice

- Prawns Biryani** 750
"A delicacy served with morsels of prawns, long grain basmati rice essence with Indian spices, served with onion, tomato & cucumber yoghurt relish"
- Mutton Biryani** 650
A delicacy of choicest cut of lamb with long grain basmati rice, flavoured with pandanus flower water, saffrons and mint cooked in hydrabadi style served with onion, tomato and cucumber yoghurt relish
- Chicken Biryani** 550
"A delicacy of Lucknow with morsels of chicken, long grain basmati essence with Indian spices, served with onion, tomato & cucumber yoghurt relish"
- Vegetable Mughlai Biryani** 500
"A fragrant assortment of garden fresh vegetables with basmati rice, flavoured with saffron and mace, served with onion, tomato and cucumber relish "
- Vegetable Pulao** 400
- Jeera Rice** 275
- Bhaap Ke Chawal** 175













Vegetarian



Non - Vegetarian

Dal, Roti Aur Sajhedar

 Dal Makhani	375
Black lentil slowly simmered over low flame and cooked in rich tomato butter sauce	
 Dal Tadka	325
 Dal Fry	325
 Roti Ki Tokri	300
 Naan	85
 Paratha	85
 Roti	85
 Missi Roti	85
 Kulcha	85
 Roomali	85

Side Orders

 Mixed Veg Raita	200
 Cucumber Raita	200
 Poodina Raita	200
 Boondi Raita	200
 Papad Masaledar	100
 Papad Roasted	70
 Papad Fried	70
 Green Salad	175
 Aloo Chaat / Chana Chaat	225

Flirt with Our Desserts

 Gulab Jamun	225
 Fresh Fruit Salad	225
 Fresh Fruit Salad with Ice cream	325
 Choice of Ice cream	225
Two scoops of strawberry, vanilla, kaju kismis, chocolate	
 Kulfi	225

Beverages

Tea	150
Coffee	150
Cappuccino	175
Café Latte	175
Espresso	150
Hot Chocolate	175
Iced Tea Flavored	175
Cold Coffee	225
Milk Shakes	250
Lassi Sweet / Salted	200
Seasonal Fresh Fruit Juices	250
Fresh Lime Soda Sweet/ Salted	175
Aerated Beverages	175
Diet Coke	175
Red Bull	250
Mineral Water	100
Canned Juices	175
Perrier	350

Apertif

Campari

30ml

400

Cognac

Hennessy VS

Remy Martin

30ml

600

600

Single Malt

Glenmorangie 10 yrs

Dalmore 12 yrs

Glenfiddich 12 yrs

Talisker 10 yrs

Laphroaig 10 yrs

30ml

650

500

650

650

550

WHISKY

Premium Scotch

Johnie Walker Black Label

Chivas Regal

30ml

550

550

Regular Scotch

Johnie Walker Red Label

J & B Rare

Teachers 50

Teachers Highland Cream

100 Pipers

Black Dog Triple Gold Reserve

Black Dog Centenary

Ballantines

Label 5

30ml

380

380

300

275

330

380

210

300

250

Irish Whisky

Jamesons

30ml

375

American Whisky

Jack Daniel's

30ml

450

Domestic Whisky

Antiquity Blue

Signature

Blender's Pride

DSP Black

30ml

210

190

190

175

VODKA

Imported

Grey Goose

Absolut

Stolichnaya

Skyy

30ml

550

275

225

250

Domestic

Smirnoff Red

30ml

190

RUM

Imported

Captain Morgan Black

Captain Morgan Spiced Gold

30ml

190

225

Domestic

Bacardi

Malibu

Old Monk

30ml

175

400

175

GIN

Imported

Bombay Sapphire

30ml

325

Domestic

Blue Riband

30ml

175

BRANDY

Domestic

Honey Bee

30ml

175

TEQUILA

Sauza Gold

425

Camino Silver

325

Don Angel Blanco

300

BEER

Imported

Heineken

Pint

375

Corona

500

Domestic

Carlsberg

275

Budweiser

325

Kingfisher Mild

240

Kingfisher Strong

275

Kingfisher Ultra

300

Tuborg

240

Foster's

240

Miller

275

Bira White

275

Bira Blonde

325

LIQUERS

30ml

Jagermeister	450
Bailey's Irish Cream	350
Triple Sec	250
Sambuca	400
Kahlua	350

BREEZERS

330ml

Cranberry	325
Orange	325
Jamaican	325

CLASSIC COCKTAILS

Mojito	325
(Bacardi & Crushed Brown Sugar With Mint & Fresh Lime, Topped With Soda)	
Singapore Sling	325
(Gin & Cherry Brandy, Topped With Soda)	
Daiquiris	350
(Lychee /Lime /Melon / Strawberry /Kiwi)	
Margaritas	400
(Lychee /Lime /Melon / Strawberry /Kiwi)	
Martini	325
(Gin & Dry Martini)	
Blue Hawaii	325
(Bacardi, Blue Curacao, Pineapple Juice, Sweet & Sour Mix & Vanilla Ice-Cream)	
Cosmopolitan	400
(Vodka, Cointreau & Cranberry Juice)	
Bloody Mary	325
(Vodka & Tomato Juice Blend)	
Long Island Ice Tea	475
(All The White Spirits With Cola & Sour Mix)	
Blue Lagoon	325
(Blue Curacao With Vodka & 7up)	

Pina Colada	350
(Rum, Pineapple Juice, Ice Cream & Fresh Cream)	
Caipiroska	325
(Vodka, Mint & Fresh Lime Muddled With Brown Sugar)	
Sangria	350
(Brandy, Cointreau & Red Wine)	

ALCOHOL FREE COCKTAILS/MOCKTAILS

Mocktini	275
(Tonic water, Lime Juice, Lemon Juice)	
Azeem Peshkash	275
(Orange Juice, Pineapple Juice, Grenadine, Lime)	
Hawa-e-Dastoor	275
(Guava Juice, Cranberry Juice, Soda, lime)	
Sherbat-e-Noor	275
(Cranberry Juice, Apple Juice, Honey)	
Cardinal Punch	275
(Cranberry Juice, Ginger ale, Orange Juice)	
Yellow Bird	275
(Orange Juice, Pineapple Juice, Grapefruit Juice, Grenadine)	
Virgin Margarita	275
(Lychee, Lime, Melon, Strawberry & Kiwi)	