

starters

ONION BHAJIYA | 9 (V) (DF)

Sliced onion battered in gram flour, carom seeds, and then deep fried.

CHICKEN/VEG. SAMOSA | 14/12 (DF)

Fried pastry stuffed with chicken mince/potatoes and peas. Served with mint and tamarind chutney.

DAHI KE KEBAB | 18.5 (V)

Hung curd mixed with coconut and bell peppers, coated with a thin layer of lentil crisps and fried.

AMRITSARI FISH | 17 (DF)

Battered crispy fried fish seasoned with aromatic carom seeds.

PRAWN PAKORA | 24 (DF)

Battered fried prawns seasoned with mint and aromatic carom seeds.

tandoori starters (clay oven)

LAMB SEEKH KEBAB | 24.5 (DF) (GF)

Traditional minced lamb kebab flavoured with ginger-garlic, roasted cumin powder and cilantro.

MALAI CHICKEN TIKKA | 20 (GF)

Delectable boneless chicken breast marinated in creamy cheese and cashew nut with a touch of cardamom.

CHICKEN TIKKA HARIYALI | 20 (GF)

Boneless chicken marinated in ginger-garlic paste, cumin, coriander and chilli.

TANDOORI CHICKEN | 18.5 (GF)

Chicken marinated in a mixture of yogurt, ginger-garlic and Indian spices.

MAHARAJA PLATTER | 27

Lamb Seekh Kebab, Tandoori Chicken Tikka, Malai Chicken Tikka and Amritsari Fish.

PANEER TIKKA MAKHMALI | 23 (V) (GF)

Cottage cheese, bell peppers and onions marinated in creamy cashew and cardamom.

PANEER TIKKA AJWANI | 21 (V) (GF)

Cottage cheese, bell peppers and onions marinated in yogurt and fenugreek.

TANDOORI BROCCOLI | 17 (V) (GF)

Soft broccoli flowerets marinated in cream cheese and cashew nut paste with a hint of cardamom.

TANDOORI BHARWA ALOO | 17 (V)

Scooped potatoes stuffed with potato hash, raisins, cashew nuts, green chilli and cilantro.

MAHARANI PLATTER | 25.5 (V)

Paneer Tikka Ajwaini, Dahi Ke Kebab, Tandoori Broccoli and Tandoori Bharwa Aloo.

soups

LENTIL SOUP | 10 (V) (GF)

Seasoned with traditional spices.

TOMATO SOUP | 8 (V) (GF)

Fresh creamy tomato broth flavoured with bay leaves and other Indian spices.

ALL TABLES OF 6 PEOPLE OR OVER ARE SUBJECT TO A 15% SERVICE CHARGE.
PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

(V) VEGETARIAN | (GF) GLUTEN FREE | (DF) DAIRY FREE

curries

chicken/ lamb

KASHMIRI LAMB SHANK | 27 (GF)

Rich blend of spices from the valley of Kashmir, slowly cooked to perfection.

LAMB ROGAN JOSH | 25 (GF)

Boneless lamb curry from Kashmir in a roasted onion tomato gravy flavoured with fennel spice.

LAMB/CHICKEN VINDALOO | 25/23 (DF) (GF)

Classic Goan preparation in spicy onion and tomato gravy spiked with vinegar.

LEHSUNI LAMB/CHICKEN PALAK | 25/23 (DF) (GF)

Boneless chicken/lamb cooked in mustard and spinach sauce.

LAMB/CHICKEN KORMA | 25/23 (GF)

Boneless lamb/chicken cooked in a cashew nut and saffron curry.

LAMB SEEKH MASALA | 25.5 (GF)

Grilled lamb kebab cooked in a spicy onion and tomato gravy.

CHICKEN HYDERABADI | 23

Chicken slow cooked in yogurt, almond and coconut milk.

CHICKEN TIKKA MASALA | 23 (GF)

Barbecued chicken cooked in a creamy onion and tomato sauce.

BUTTER CHICKEN | 21 (GF)

Boneless chicken cooked in a creamy tomato sauce.

vegetarian

PANEER LABABDAR | 23 (V) (GF)

Cottage cheese cooked with sautéed onions and bell peppers in a creamy cashew and tomato gravy.

LEHSUNI PALAK PANEER | 23 (V) (GF)

Cottage cheese in a spinach and mustard sauce.

ANJEER MALAI KOFTA | 23 (V)

Dumplings of mashed cottage cheese stuffed with figs simmered in a cashew gravy and cardamom flavour.

VEGETABLE SEEKH MASALA | 21 (V)

Vegetable kebab cooked in a creamy onion tomato curry.

MIX VEGETABLES | 20 (V)

Seasonal vegetable and cottage cheese cooked in a fresh tomato and cashew base.

ALOO GOBHI | 18 (V) (DF)

Florets of cauliflower and potatoes in a ginger, onion and tomato base.

CHANA MASALA | 18 (V) (GF) (DF)

Chick peas cooked with aromatic spices in an onion-tomato curry.

BAINGAN BHARTA | 18 (V) (GF) (DF)

Eggplants tempered with onions, green chillies, tomato and peas.

seafood

PRAWN COCONUT CURRY | 25

Pan seared prawns cooked in coconut curry flavoured with curry leaves.

PRAWN MASALA | 25

Prawn cooked in a spicy onion and tomato gravy.

FISH CURRY | 23 (GF) (DF)

Fish marinated in Indian spices and slow cooked in sauce flavoured with curry leaves.

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lentils

DAL MAKHNI | 20 (V) (GF)

Black lentils slow cooked and enriched with cream and butter.

PUNJABI DAL TADKA | 18 (V) (GF)

Yellow lentils tempered with cumin and garlic. Topped with a desi-ghee tadka.

biryani

PRAWN/ LAMB/ CHICKEN/ VEGETABLE BIRYANI | 25/ 23/ 23/ 21

Choice of protein or vegetables cooked in rice enriched with saffron and whole spices. Served with a side of raita.

sides

DAHI- BHALLA PAPDI CHAAT | 14 (V)

Lentil balls and fried dough wafers dipped in yogurt, topped with tamarind and mint chutney. Garnished with pomegranate.

SAFFRON RICE | 7 (V) (GF)

Saffron flavoured rice mixed with ground cashews with a hint of green cardamom and bay leaf.

BASMATI RICE | 6 (V) (GF) (DF)

Steamed with whole spices.

RAITA | 7 (V) (GF)

A traditional yogurt side with cucumber and seasoning.

GREEN SALAD | 8 (V) (GF) (DF)

Cubed cucumber, tomatoes, onion and carrots with lemon wedge.

bread

(all breads are made fresh to order in clay oven)

MISSI ROTI | 6

Gram and wheat flour bread mixed with spinach and carrom seeds

KEEMA KULCHA | 14

Indian bread made from refined flour, stuffed with minced lamb.

LACHHA PARANTHA | 6

Soft layered wheat flour parantha

PESHAWARI NAAN | 11

Naan stuffed with coconut, almonds, cashew, raisins and pistachios. Topped with honey.

BUTTER/TANDOORI ROTI | 4

Wheat Flour Bread

GARLIC/ BUTTER / PLAIN NAAN | 6/ 5/ 5

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desserts

GULAB-E-GULKAND | 10 (V)

An exotic fried dumpling of cottage cheese stuffed with sweet rose petal preserve. Soaked in rose flavoured syrup.

GAJAR KA HALWA | 10 (V) (GF)

Finely grated carrots slow cooked in milk and sugar furnished with delicate touch of cardamom. Garnished with nuts and served with vanilla ice-cream.

RASMALAI | 10 (V)

Milk dumplings, soaked in cream with saffron

PISTACHIO KULFI | 10 (V) (GF)

Cardamom and pistachio combined in a milk based ice-cream for a classic Indian combination.

non-alcoholic beverages

FRESH GINGER ALE | 10

Fresh lemon juice, ginger, sugar and soda.

MANGO LASSI | 12

Sweetened yogurt shaken with mango puree.

MASALA LASSI | 10

Yogurt blended with fresh green chillies and ginger, flavoured with salt and grounded roasted cumin.

SWEET OR SALTED LASSI | 8

Sweet or salted.

MASALA TEA | 6

Milk tea made with blend of green cardamom, cinnamon, ginger, cloves and more.

POP | 4

Pepsi, Diet Pepsi, 7 up and Ginger Ale.

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