

## Vegetarian Starters & Main









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|---|---|----------------|
|    |  <b>Shaslik Paneer Tikka</b>   | <b>168,000</b> |
|   | Marinated Cottage cheese, Onion, Bell peppers & Tomato Grilled in Tandoor                                       |                |
|    |  <b>Dahi Akhrot ke Kabab</b>   | <b>145,000</b> |
|   | Pan grilled Stuffed Cheese in Hung Curd with Apricot seasoning  |                |
|    |  <b>Haryali Paneer Tikka</b>   | <b>168,000</b> |
|   | Mint & coriander marinated Cottage Cheese Grilled in tandoor  |                |
|    |  <b>Subz Anjeer ke Sheek</b>   | <b>168,000</b> |
|   | Minced Vegetables and Fig Grilled in Tandoor  |                |
|    |  <b>Kadhai Vegetables</b>      | <b>120,000</b> |
|   | Mix seasonal vegetables cooked with kadhai gravy  |                |
|  |  <b>Dum Aloo Kashmiri</b>    | <b>120,000</b> |
|   | Slow Cooked Potato Curry  |                |
|  |  <b>Bhindi Laal Pyaaz</b>    | <b>120,000</b> |
|   | Stir-fried Okra & Onion in Tomato based thick gravy   |                |
|  |  <b>Palak Aap ki Pasand</b>  | <b>150,000</b> |
|   | Paneer, potato, mushroom or corn, cooked with puréed spinach, onion and garlic                                  |                |
|  |  <b>Paneer Butter Masala</b> | <b>170,000</b> |
|   | Cottage cheese batons cooked with onion, tomato and butter  |                |
|  |  <b>Paneer Lababdar</b>      | <b>170,000</b> |
|   | Cottage cheese cooked in a tomato, onion, cashew nut, ginger and slightly crunchy gravy                         |                |
|  |  <b>Paneer Makhani</b>       | <b>170,000</b> |
|   | Cottage cheese cooked in butter tomato & cashew nut, slightly sweet gravy                                       |                |
|  |  <b>Kadhai Paneer</b>        | <b>170,000</b> |
|   | Cottage cheese, Bell Pepper & Onion, cooked in Onion & tomato based gravy                                       |                |

 Vegetarian    Non-Vegetarian    Mild    Medium    Spicy

Kindly inform your server of any food allergies or dietary preferences

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|---|---|----------------|
|   | <b>Dal Tadka</b><br>Yellow lentils tempered with onion, tomato and garlic & Desi Ghee         | <b>138,000</b> |
|   | <b>Dal Makhani</b><br>Earthy Flavored Kali Dal & Kidney Beans cooked in Butter & Cream        | <b>160,000</b> |
|   | <b>Gujarati Khatti Dal</b><br>Sweet & Sour Toor Dal   | <b>138,000</b> |
|   | <b>Dal Sultani</b><br>Arhar Dal cooked with curd tempered with desi ghee & smoked with cloves | <b>138,000</b> |

## Non Vegetarian Starters & Main

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|---|---|----------------|
|        | <b>Punjabi Murgh tikka</b><br>Chicken tikka marinated in spices grilled in tandoor                            | <b>160,000</b> |
|   | <b>Murgh Malai Tikka</b><br>Chicken tikka marinated in hung curd cashew nut & cheese paste grilled in tandoor | <b>175,000</b> |
|   | <b>Chicken Sheek Kabab</b><br>Minced Chicken with Indian spices cooked in tandoor                             | <b>160,000</b> |
|   | <b>Laal Maas ke Sheek</b><br>Minced lamb with Indian spices cooked in tandoor                                 | <b>210,000</b> |
|   | <b>Mutton Rogan Josh</b><br>Lamb cooked in yoghurt and Indian spicy stock                                     | <b>280,000</b> |
|   | <b>Bhuna Ghost</b><br>Fried Lamb cooked in onion curd & spices in semi dry gravy                              | <b>280,000</b> |
|    | <b>Gosht Kada Masala</b><br>Lamb cooked with whole spices in tomato Onion & curd gravy                        | <b>280,000</b> |
|   | <b>Kadai Chicken</b><br>Slightly crispy chicken cooked in tomato cashew semi dry gravy                        | <b>150,000</b> |
|   | <b>Chicken Curry</b><br>Chicken cooked in tomato and onion gravy  | <b>150,000</b> |

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Food Will be served from 11:30 noon to 2:30 pm and 5:30 pm to 10:00 pm


## Non Vegetarian Starters & Main


-   **Butter Chicken** **180,000**  
Chicken cooked in creamy and slight sweet curry
-   **Chicken Tikka Masala** **180,000**  
Grilled marinated chicken in onion tomato gravy

## Biryani of your choice with raita

-   **Vegetarian** **168,000**
-   **Chicken** **220,000**
-   **Lamb** **300,000**

-  **Rice**
- Jeera Rice **84,000**
- Peas Pulao **84,000**
- Steamed Rice **72,000**

-  **Selection of Indian Bread**
- Tandoori roti, Plain Naan **50,000**
- Butter or garlic naan, Lachha paratha, Pudina paratha **60,000**

-  **Stuffed Indian Bread**
- Aloo paratha, cheese garlic naan or onion kulcha **70,000**
- Paneer paratha, Dry fruit naan **75,000**

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