

VEGETARIAN @ 1549 +TAXES

CHUTNEY BHARA PANEER TIKKA

cottage cheese stuffed with mint and sultana chutney

CHATPATE TAWA ALOO

shallow fried sliced potatoes with indian spices

HARE MATAR & BROCCOLI KI SHAMMI

pan fried green peas and broccoli kebab

ZIMMIKAND GALAWAT

pan seared yam gallet with secret spices

SAUNF ADRAKI TAMATAR SHORBA

thin tomato soup enhanced with fennel seed and hint of ginger

PANEER LABABDAR

cottage cheese with onion and tomato masala

ALOO BHUKHARA KOFTA

dried plump and cheese dumplings in cashew nut & saffron gravy

SARSON KA SAAG

mashed mustard leaves finished with clarified butter, with accompaniment

KUMBH REZALA

tempered mushrooms with yoghurt and cashew paste

DO DIN KI DAL (TRADITIONAL DAL MAKHANI)

slow simmered black lentils with cream and butter

OR

DAL TADKA

tempered yellow lentil

LUCKNOWI SUBZ BIRYANI

dum cooked rice layered with a mélange of seasonal vegetables

ROTI / NAAN / PARATHA / KULCHA

GAJAR KA HALWA

carrot and condensed milk pudding with nuts

GULKAND AUR CHENNE KI JUGALBANDI

rasmalai stuffed with rose petal jam

☐ NON VEGETARIAN

NON-VEGETARIAN @ 1799 +TAXES

■ BHATTI KA MURGH TIKKA

chicken marinated with pounded spices, yoghurt cooked in tandoor

■ PAN SEEKH KEBAB

minced mutton skewers enhanced with betel leaves

HARE MATAR & BROCCOLI KI SHAMMI

pan fried green peas and broccoli kebab

CHUTNEY BHARA PANEER TIKKA

cottage cheese stuffed with mint and sultana chutney



■ MURGH ZAFRANI SHORBA

aromatic chicken stock with saffron and whole spices



■ DHUNKARI BUTTER CHICKEN

chicken simmered in a smoked rich tomato and fenugreek gravy

■ RARA GOSHT

succulent mutton preparation enhanced with beetroot

PANEER LABABDAR

cottage cheese with onion and tomato masala

KUMBH REZALA

tempered mushrooms with yoghurt and cashew paste

DO DIN KI DAL (TRADITIONAL DAL MAKHANI)

slow simmered black lentils with cream and butter

OR

DAL TADKA

tempered yellow lentil

■ LUCKNOWI MURGH BIRYANI

dum cooked chicken & basmati rice flavored with saffron

ROTI / NAAN / PARATHA / KULCHA



GAJAR KA HALWA

carrot and condensed milk pudding with nuts

GULKAND AUR CHENNE KI JUGALBANDI

rasmalai stuffed with rose petal jam

■ NON VEGETARIAN

APPETIZER SAMPLERS

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|  NON-VEGETARIAN PLATTER | 1499 |
| bhatti ka murgh tikka, kesar kasoori mahi tikka, paan seekh kebab | |
| VEGETARIAN PLATTER | 1199 |
| paneer tikka, tandoori khumb, quinoa hare matter and broccoli ki shammi | |

APPETIZER

VEGETARIAN

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|---|-----|
| CHATPATI CHAAT PLATTER | 899 |
| papdi chaat, karari tikki, dahi puchka, ghevar ki chaat | |
| ROOMALI PANEER | 825 |
| layered cottage cheese filled with chutneys, cooked in tandoor | |
| CHUTNEY BHARA PANEER TIKKA | 725 |
| cottage cheese stuffed with mint and sultana chutney | |
| KHUMB KAJU KI GALAWAT IN PARANTHA TACOS | 699 |
| tender smoked mushroom kebab with ulte tawe ka parantha | |
| QUINOA HARE MATAR AUR BROCCOLI KI SHAMMI | 599 |
| pan fried green peas and broccoli kebab with quinoa | |
| DAHI KAJU KI NAZAKAT | 599 |
| crisp fried preparation of hung yoghurt with cashewnuts | |
| SURKH MALAI KHUMB | 599 |
| charcoal roasted stuffed mushroom | |
| MALAI BROCCOLI | 599 |
| broccoli marinated with cream yoghurt and green chillies | |
| CHATPATE TAWA ALOO | 575 |
| shallow fried sliced potatoes with indian spices | |
| INJECTION WALE GOLE GAPPE | 399 |
| semolina flour puff served with mint sauce, tamarind chutney and flavored water | |

 NON VEGETARIAN

APPETIZER

NON VEGETARIAN

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|---|------|
| ☐ TAWA LAMB CHOP | 1649 |
| griddled new zealand lamb chops marinated with yoghurt and spices | |
| ☐ GULABI SALMON TIKKA | 1299 |
| pink salmon flavored with dry mint | |
| ☐ PAAN SEEKH KEBAB | 899 |
| minced mutton skewers flavored with betel leaves | |
| ☐ KESAR KASOORI MAHI TIKKA | 899 |
| tandoori fish enhanced saffron and fenugreek | |
| ☐ BHARWAN TANGRI KEBAB | 849 |
| roasted chicken drumsticks stuffed with minced chicken and nuts | |
| ☐ MURGH TIKKA ANGARA | 799 |
| chicken marinated with pounded spices, yoghurt cooked in tandoor | |
| ☐ LONG ELAICHI KA MURGH MALAI | 775 |
| mildly spiced chicken with cream ,clove and cardamom | |

SOUP

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| SAUNF ADRAKI TAMATAR SHORBA | 425 |
| thin tomato soup enhanced with fennel seed and hint of ginger | |
| MAKKAI AUR SHATVARI KA RAS | 425 |
| sweet corn broth with asparagus | |
| ☐ MURGH ADRAK KA ARK | 429 |
| chicken broth with ginger | |
| ☐ NALI PUDINE KA SHORBA | 429 |
| goat shanks soup enhanced with spices | |

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SALAD

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| GREEN SALAD | 249 |
| tomato, carrot, cucumber, onion | |
| RAITA PLATTER | 399 |
| tomato / cucumber / pineapple / boondi | |
| RAITA | 275 |
| tomato cucumber / pineapple / boondi / potato | |
| PLAIN YOGHURT | 249 |

MAIN COURSE

VEGETARIAN

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| GUCCHI SHATAVARI | 1499 |
| kashmiri morels cooked with asparagus | |
| GUCCHI KUMBH REZALA | 1399 |
| tempered mushrooms with morels, yoghurt and cashew paste | |
| MAKHMALI CHENNA | 899 |
| homemade cottage cheese on a bed of tangy tomato gravy | |
| MARTBAN KA PANEER | 825 |
| cottage cheese with onion and tomato masala | |
| ALOO BHUKHARA MALAI KOFTA | 825 |
| dried plump and cheese dumplings in cashew nut & saffron gravy | |
| PANEER MAKHANI | 799 |
| cottage cheese in a velvety tomato and fenugreek | |
| SUBZ KALONGI TADKA | 799 |
| stir fried seasonal vegetables, tossed with nigella seeds | |
| BHARWAN DUM ALOO | 775 |
| stuffed potatoes, onion tomato gravy | |
| BHINDI SINGHARA | 765 |
| okra cooked with water chestnuts | |

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| AMRITSARI CHOLE PLATTER stuffed kulcha served with tangy chickpeas cooked in amritsari spices | 749 |
| LEHSOONI PALAK spinach tempered with garlic and dried red chili with choice of mushroom, corn, paneer | 749 |
| DO DIN KI DAL (TRADITIONAL DAL MAKHANI) slow simmered black lentils with cream and butter | 699 |

HOME STYLE FOOD

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| PAPAD KI SUBZI roasted papad cooked with onion, tomato and yoghurt | 699 |
| ALOO AMRITSARI WADI baby potatoes with dried lentil dumplings | 699 |
| BAINGAN KA BHARTA mashed roasted aubergine with onion and tomatoes | 699 |
| LAUKI RASILLI light bottle gourd preparation | 699 |
| DAL TADKA tempered yellow lentil | 649 |

MAIN COURSE

NON VEGETARIAN

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|  JHEENGA MALAI CURYY prawns cooked with coconut water, coconut milk and mustard | 1299 |
|  TAWA GOSHT slow cooked mutton with aromatic spices on a griddle | 999 |
|  CHUKANDAR GOSHT ROGANJOSH succulent mutton preparation enhanced with beetroot | 999 |
|  MURGH TIKKA BUTTER MASALA char grilled chicken in rich tomato onion gravy | 899 |

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| <p> ■ DHABA MURGH dhaba style chicken curry cooked with onion tomato and blended spices </p> | <p>899</p> |
| <p> ■ MURGH MAKHANI chicken simmered in a rich tomato and fenugreek gravy </p> | <p>899</p> |

RICE

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| <p> ■ LUCKNOWI GOSHT BIRYANI basmati rice and mutton prepared in aromatic stock flavored with saffron </p> | <p>899</p> |
| <p> ■ MURGH DUM BIRYANI dum cooked basmati rice with delicately marinated chicken </p> | <p>899</p> |
| <p> LUCKNOWI SUBZ BIRYANI dum cooked basmati rice with a mélange of seasonal vegetables </p> | <p>799</p> |
| <p> SUKHE TAMATAR CHILGOZE KA PULAO fragrant long grain basmati rice with sundried tomato and pine nuts </p> | <p>649</p> |
| <p> SAFED BASMATI fragrant long grain basmati rice </p> | <p>425</p> |

BREADS AND ACCOMPANIMENTS

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| <p> FAMILY NAAN refined flour bread cooked in tandoor </p> | <p>400</p> |
| <p> AMRITSARI KULCHA spice art special layered dough stuffed with potato and crushed spices and nuts </p> | <p>199</p> |
| <p> KULCHA gobhi / onion / paneer / aloo </p> | <p>199</p> |
| <p> PARANTHA pudina / accha / mirchi / ulta tawa paratha </p> | <p>185</p> |
| <p> ■ ROGNI NAAN refined flour bread with egg and enriched with ghee </p> | <p>185</p> |

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| NAAN plain / butter / garlic | 185 |
| ROTI tandoori / missi / ajwaini / roomali / multi grain | 165 |
| GARAM PHULKA | 149 |

DESSERT

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| MITHE KI NUMAISH an array of scrumptious indian dessert platter | 1000 |
| KULFI DOME chocolate encased kulfi flamed with cognac | 649 |
| GULKAND AUR CHENNE KI JUGALBANDI rasmalai stuffed with rose petal jam | 475 |
| RABRI FALOODA unique, extremely delicious indian chilled dessert complete with condensed milk | 465 |
| CHOCOLATE STUFFED GULAB JAMUN hot khoya dumplings with chocolate | 475 |
| MOONG DAL HALWA traditional lentil delicacy | 425 |
| CHOCOLATE FRITTER WITH ICE CREAM crisp fried chocolate surprise | 425 |
| KESARI PHIRNI <small>SUGARFREE</small> rice cooked with milk sugar free and nuts | 425 |
| CHOICE OF ICE CREAMS choose your favorite ice cream from vanilla, chocolate, strawberry or butterscotch | 425 |

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