

## VEGETARIAN @ 1899 +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

### MALAI BROCCOLI

broccoli marinated with cream yoghurt and green chillies



### ADRAKI TAMATAR SHORBA

thin tomato soup with hints of ginger



### PANEER LABABDAR

cottage cheese with onion and tomato masala

### ALOO BHUKHARA KOFTA

dried plump and cheese dumplings in cashew nut & saffron gravy

### SUBZ VILAYTI

assorted seasonal western vegetables tossed with nigella seeds

### 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



### MOONG DAL HALWA

traditional lentil pudding served with nuts

### GULKAND AUR CHENNE KI JUGALBANDI

rasmalai stuffed with rose petal jam

 NON VEGETARIAN

## NON-VEGETARIAN @ 1899 +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



### MOONG DAL HALWA

traditional lentil pudding served with nuts

### GULKAND AUR CHENNE KI JUGALBANDI

rasmalai stuffed with rose petal jam

### ■ NON VEGETARIAN

government taxes and service charge as applicable. all prices mentioned are in indian rupees, please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have

## APPETIZER SAMPLERS

 NON-VEGETARIAN PLATTER	1649
bhatti ka murgh tikka, kesar kasoori mahi tikka, paan seekh kebab	
VEGETARIAN PLATTER	1349
paneer tikka, tandoori khumb, quinoa hare matter and broccoli ki shammi	

## APPETIZER

### VEGETARIAN

CHATPATI CHAAT PLATTER	899
papdi chaat, karari tikki, dahi puchka, ghevar ki chaat	
ROOMALI PANEER	849
layered cottage cheese filled with chutneys, cooked in tandoor	
CHUTNEY BHARA PANEER TIKKA	849
cottage cheese stuffed with mint and sultana chutney	
KHUMB KAJU KI GALAWAT IN PARANTHA TACOS	799
tender smoked mushroom kebab with ulte tawe ka parantha	
HARE MATAR AUR BROCCOLI KI SHAMMI	699
pan fried green peas and broccoli kebab	
DAHI KAJU KI NAZAKAT	699
crisp fried preparation of hung yoghurt with cashewnuts	
SURKH MALAI KHUMB	699
charcoal roasted stuffed mushroom	
MALAI BROCCOLI	699
broccoli marinated with cream yoghurt and green chillies	
CHATPATE TAWA ALOO	699
shallow fried sliced potatoes with indian spices	
INJECTION WALE GOLE GAPPE	499
semolina flour puff served with mint sauce, tamarind chutney and flavored water	

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## APPETIZER

### NON VEGETARIAN

■ TAWA LAMB CHOP	1699
griddled new zealand lamb chops marinated with yoghurt and spices	
■ GULABI SALMON TIKKA	1349
pink salmon flavored with dry mint	
■ PAAN SEEKH KEBAB	949
minced mutton skewers flavored with betel leaves	
■ KESAR KASOORI MAHI TIKKA	949
tandoori fish enhanced saffron and fenugreek	
■ BHARWAN TANGRI KEBAB	899
roasted chicken drumsticks stuffed with minced chicken and nuts	
■ MURGH TIKKA ANGARA	849
chicken marinated with pounded spices; yoghurt cooked in tandoor	
■ LONG ELAICHI KA MURGH MALAI	849
mildly spiced chicken with cream, clove and cardamom	

## SOUP

SAUNF ADRAKI TAMATAR SHORBA	449
thin tomato soup enhanced with fennel seed and hint of ginger	
MAKKAI AUR SHATVARI KA RAS	449
sweet corn broth with asparagus	
■ MURGH ADRAK KA ARK	479
chicken broth with ginger	
■ NALI PUDINE KA SHORBA	479
goat shanks soup enhanced with spices	

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## SALAD

GREEN SALAD	399
tomato, carrot, cucumber, onion	
RAITA PLATTER	449
tomato / cucumber / pineapple / boondi	
RAITA	349
tomato cucumber / pineapple / boondi / potato	
PLAIN YOGHURT	299

## MAIN COURSE

### VEGETARIAN

GUCCHI SHATAVARI	1599
kashmiri morels cooked with asparagus	
GUCCHI KUMBH REZALA	1599
tempered mushrooms with morels, yoghurt and cashew paste	
MAKHMALI CHENNA	899
homemade cottage cheese on a bed of tangy tomato gravy	
MARTBAN KA PANEER	899
cottage cheese with onion and tomato masala	
ALOO BHUKHARA MALAI KOFTA	899
dried plump and cheese dumplings in cashew nut & saffron gravy	
PANEER MAKHANI	899
cottage cheese in a velvety tomato and fenugreek	
SUBZ KALONGI TADKA	849
stir fried seasonal vegetables, tossed with nigella seeds	
BHARWAN DUM ALOO	849
stuffed potatoes, onion tomato gravy	
BHINDI SINGHARA	849
okra cooked with water chestnuts	

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<b>AMRITSARI CHOLE PLATTER</b>	849
stuffed kulcha served with tangy chickpeas cooked in amritsari spices	
<b>LEHSOONI PALAK</b>	849
spinach tempered with garlic and dried red chili with choice of mushroom, corn, paneer	
<b>DO DIN KI DAL (TRADITIONAL DAL MAKHANI)</b>	749
slow simmered black lentils with cream and butter	

## HOME STYLE FOOD

<b>PAPAD KI SUBZI</b>	749
roasted papad cooked with onion, tomato, and yoghurt	
<b>ALOO AMRITSARI WADI</b>	749
baby potatoes with dried lentil dumplings	
<b>BAINGAN KA BHARTA</b>	749
mashed roasted aubergine with onion and tomatoes	
<b>LAUKI RASILLI</b>	749
light bottle gourd preparation	
<b>DAL TADKA</b>	749
tempered yellow lentil	

## MAIN COURSE

### NON VEGETARIAN

 <b>JHEENGA MALAI CURYY</b>	1299
prawns cooked with coconut water, coconut milk and mustard	
 <b>TAWA GOSHT</b>	1049
slow cooked mutton with aromatic spices on a griddle	
 <b>CHUKANDAR GOSHT ROGANJOSH</b>	1049
succulent mutton preparation enhanced with beetroot	
 <b>MURGH TIKKA BUTTER MASALA</b>	949
char grilled chicken in rich tomato onion gravy	

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| <p> <span style="color: red;">■</span> <b>DHABA MURGH</b><br/>           dhaba style chicken curry cooked with onion tomato and blended spices         </p> | <p>949</p> |
| <p> <span style="color: red;">■</span> <b>MURGH MAKHANI</b><br/>           chicken simmered in a rich tomato and fenugreek gravy         </p>               | <p>949</p> |

## RICE

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|---|------------|
| <p> <span style="color: red;">■</span> <b>LUCKNOWI GOSHT BIRYANI</b><br/>           basmati rice and mutton prepared in aromatic stock flavored with saffron         </p> | <p>999</p> |
| <p> <span style="color: red;">■</span> <b>MURGH DUM BIRYANI</b><br/>           dum cooked basmati rice with delicately marinated chicken         </p>                     | <p>949</p> |
| <p> <b>LUCKNOWI SUBZ BIRYANI</b><br/>           dum cooked basmati rice with a mélange of seasonal vegetables         </p>  | <p>849</p> |
| <p> <b>SUKHE TAMATAR CHILGOZE KA PULAO</b><br/>           fragrant long grain basmati rice with sundried tomato and pine nuts         </p>                                | <p>699</p> |
| <p> <b>SAFED BASMATI</b><br/>           fragrant long grain basmati rice         </p>   | <p>449</p> |

## BREADS AND ACCOMPANIMENTS

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|--|------------|
| <p> <b>FAMILY NAAN</b><br/>           refined flour bread cooked in tandoor         </p>   | <p>449</p> |
| <p> <b>AMRITSARI KULCHA</b><br/>           spice art special layered dough stuffed with potato and crushed spices and nuts         </p>  | <p>229</p> |
| <p> <b>KULCHA</b><br/>           gobhi / onion / paneer / aloo         </p>  | <p>229</p> |
| <p> <b>PARANTHA</b><br/>           pudina / accha / mirchi / ulta tawa paratha         </p>  | <p>199</p> |
| <p> <span style="color: red;">■</span> <b>ROGNI NAAN</b><br/>           refined flour bread with egg and enriched with ghee         </p> | <p>199</p> |

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<b>NAAN</b> plain / butter / garlic	199
<b>ROTI</b> tandoori / missi / ajwaini / roomali / multi grain	169
<b>GARAM PHULKA</b>	169

## DESSERT

<b>MITHE KI NUMAISH</b> an array of scrumptious indian dessert platter	1099
<b>KULFI DOME</b> chocolate encased kulfi flamed with cognac	699
<b>GULKAND AUR CHENNE KI JUGALBANDI</b> rasmalai stuffed with rose petal jam	499
<b>RABRI FALOODA</b> unique, extremely delicious indian chilled dessert complete with condensed milk	499
<b>CHOCOLATE STUFFED GULAB JAMUN</b> hot khoya dumplings with chocolate	499
<b>MOONG DAL HALWA</b> traditional lentil delicacy	499
<b>CHOCOLATE FRITTER WITH ICE CREAM</b> crisp fried chocolate surprise	499
<b>KESARI PHIRNI</b> <small>SUGARFREE</small> rice cooked with milk sugar free and nuts	499
<b>CHOICE OF ICE CREAMS</b> choose your favorite ice cream from vanilla, chocolate, strawberry or butterscotch	499

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