

The page features a decorative border with a repeating pattern of small red diamonds. The border is adorned with various illustrations of spices and herbs, including green leaves, red flowers, yellow and blue swirls, and red chili peppers. The central text is enclosed in a white, scalloped-edged frame.

Spice Art

Indian Restaurant

EMBARK ON A
GASTRONOMIC ADVENTURE
THROUGH THE FLAVOURS
OF AUTHENTIC
NORTH INDIAN CUISINE.

DELIGHT IN CULINARY TREASURES
METICULOUSLY SELECTED AND CRAFTED BY
CHEF HARDEV SINGH - 'MASTER OF SPICE' WITH
FOUR DECADES OF EXPERTISE ENHANCING
SPICE ART.

Spice Art

Indian Restaurant

Veg. Kebabs

- **KACCHI MIRCH KA PANEER TIKKA** 875
Green pepper and yogurt marinated cheese kebab
481Kcal/200 Gm
- **KHUMB KI GALOUTI** 875
Aromatic minced mushroom kebabs cooked on a griddle
407Kcal/180Gm
- **MAKKAI METHI KE KEBAB** 875
Shallow fried corn and fenugreek kebab
543Kcal/180 Gm
- **SAUNFIANA MALAI BROCCOLI** 875
Broccoli florets marinated in cream and cheese
457Kcal/200Gm
- **BHARWAN TALE ALOO** 875
Crisp fried potatoes, filled with cheese and nuts
496Kcal/180 Gm

Non-Veg. Kebabs

- ▲ **TANDOORI JHINGA KALI MIRCH** 1800
Crushed pepper and aromatic spices marinated prawns cooked in earth oven
430 Kcal/200Gm
- ▲ **AMRITSARI MACCHI** 1300
Carrom seed, Indian spices, marinated fish fried in gram flour batter
267Kcal/220 Gm
- ▲ **KASTURI MAHI GULFAM** 1300
Tandoori fish enhanced with fenugreek spices and yoghurt 567Kcal/240Gm
- ▲ **LAUNG ELAICHI KA MURGH MALAI** 1200
Mildly spiced chicken with cream, clove and cardamom 703Kcal/200Gm
- ▲ **KHADE MASALE KA MURGH TIKKA** 1200
chicken morsels cooked in clay oven
589Kcal/225Gm
- ▲ **PUDINA SEEKH KEBAB** 1200
Minced mutton skewers enhance with mint and aromatic spices 520Kcal/180Gm

■ Dairy ■ Lactose Free ■ Contains Gluten ■ Gluten Free ■ Vegan ■ Contains Seafood ■ Contains Nuts ■ Contains Egg ■ Vegetarian ▲ Non-Vegetarian













An average active adult requires 2,000 kcal energy per day. However, calorie needs may vary.

All prices are in INR (Indian rupees) and are exclusive of all applicable government taxes. A 5% service charge will be levied. Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.





































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Shorba

- | | | | |
|---|------------|---|------------|
|  BHUNNE TAMATAR KA SHORBA   | 500 |  MURGH ADRAK KA ARK   | 550 |
| Charred tomato broth with crushed coriander and royal cumin <i>87Kcal/220 Gm</i> | | Slow cooked chicken broth spiked with ginger <i>226Kcal/220ml</i> | |
|  DAL KA SHORBA   | 500 |  PAYA POTLI SHORBA   | 550 |
| Spiced lentil broth <i>753Kcal/220Gm</i> | | Goat shank broth enhanced with whole spices <i>47Kcal/220ml</i> | |

Main Course Vegetarian

- | | | | |
|--|-------------|--|------------|
|  BARA BANKI KOFTA    | 900 |  MARTABAN KA PANEER    | 900 |
| Apricot filled cottage cheese spheres, simmered in a rich cashew, saffron gravy <i>1391Kcal/400Gm</i> | | Cottage cheese cooked in a onion tomato Masala <i>1089Kcal/400Gm</i> | |
|  PANEER MAKHANI    | 900 |  ALOO MOONGRE KI SABJI    | 900 |
| Cottage cheese in a smooth tomato gravy flavoured with fenugreek <i>711Kcal/300Gm</i> | | Potatoes and lentil fritters <i>2577Kcal/300Gm</i> | |
|  KHADA-KHULLA PALAK PANEER    | 900 |  BAINGAN KA BHARTA    | 900 |
| Cottage cheese and spinach tempered with, ginger, garlic and cumin <i>430Kcal/400 Gm</i> | | Mashed roasted aubergine tempered with onion, tomato, and garlic <i>249Kcal/400Gm</i> | |
|  AMRITSARI CHOLE   | 1100 |  DAL DOUBLE TADKA   | 900 |
| Chickpeas tempered with Regional spices Served with kulcha <i>166Kcal/60Gm</i> | | Melange of yellow and red lentil, tempered with onion, tomato, cumin and mild spices <i>352 Kcal/100Gm</i> | |
|  MURADABADI DAL   | 900 |  DO DIN KI DAL   | 950 |
| Tempered yellow lentil preparation, biscuit roti <i>1046Kcal/400 Gm</i> | | Slow simmered black lentils with cream and butter pronounced | |

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Main Course Non - vegetarian

- | | |
|---|---|
|  JHINGA MASALEDAR     1950 |  SARSON WAALI MACCHI     1300 |
| <p>Prawns cooked with onion, tomato, garlic, and home-made spices <i>120Kcal/100Gm</i></p> | <p>Mustard marinated river sole, cooked with tomato, onion, ginger, garlic and a trace of garam masala <i>501Kcal/350Gm</i></p> |
|  DHABA MURGH    1250 |  MURGH MAKHANI    1250 |
| <p>Dhaba style chicken curry with onion, tomato, and blended spices <i>1181Kcal/350Gm</i></p> | <p>MASALEDAR
Char grilled chicken tikka cooked in rich tomato and onion gravy <i>144Kcal/100Gm</i></p> |
|  MURGH MAKHANI    1250 |  AMRITSARI TAWA MEAT     1350 |
| <p>Char grilled chicken tikka cooked in rich tomato and fenugreek gravy <i>739Kcal/350Gm</i></p> | <p>Punjabi style on the bone mutton, cooked with authentic regional spices <i>934Kcal/400Gm</i></p> |
|  NALLI NIHARI   1350 | |
| <p>Lamb shank simmered in a rich flavoured lamb extract <i>546Kcal/250Gm</i></p> | |

Biryani

- | | |
|---|---|
|  LUCKNOWI GOSHT BIRYANI   1350 |  MURGH DUM BIRYANI   1300 |
| <p>Basmati rice and mutton prepared with aromatic stock flavoured with saffron <i>946Kcal/350Gm</i></p> | <p>Dum cooked basmati rice with delicately marinated chicken <i>1467Kcal/500Gm</i></p> |
|  SUBZ BIRYANI     1250 |  SAFED BASMATI      800 |
| <p>Dum cooked basmati rice with a melange of vegetables <i>527Kcal/350Gm</i></p> | <p>Fragrant long grain basmati rice <i>338 Kcal/100Gm</i></p> |

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Breads

- █ **SHEERMAL**   **250**
Saffron-flavoured traditional refined flour flat bread
544Kcal/120Gm
- █ **AMRITSARI KULCHA**    **225**
Flat refined flour bread, filled with crushes spices and potato mixture
661Kcal/250Gm
- █ **ROTI**   **225**
Tandoori / missi / ajwain
254Kcal/80Gm / 280Kcal/80Gm / 279 Kcal/80Gm
- █ **PARANTHA**   **225**
Multi layered Indian whole wheat bread with choice of mint/chili and butter
510Kcal/150Gm
- █ **NAAN**    /   /   **225**
Plain / Butter / Garlic
469Kcal/120Gm / 495Kcal/120 Gm / 598Kcal/150Gm
- █ **ACCOMPANIMENTS**
Green salad **395**
Choice of raita **550**
Plain yoghurt **350**

Dessert

- █ **GULAB JAMUN**    **475**
Golden fried condensed milk dumpling, simmered in sugar syrup *183 Kcal/ 80Gm*
- █ **MOONG DAL KA HALWA**    **475**
Mashed yellow lentil and cheese pudding
256Kcal/80Gm
- █ **SEVIYON KA MUZAFFAR**    **475**
Crisp Vermicelli shell with caramelized dry fruits, sweetened couscous, dried fruits
288Kcal/85 Gm
- █ **TAMATAR KA MEETHA**    **475**
One of the rarest and hidden recipes - an unusual preparation prepared with tomatoes and condensed milk
121Kcal/80mL
- █ **MATKA KULFI**    **475**
Classic saffron flavoured Indian ice cream
86 Kcal/45 Gm
- █ **RASMALAI (SUGAR FREE)**    **475**
Fresh cheese dumplings simmered in saffron flavoured sweetened milk
59Kcal/80 Gm


















































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'Spice Art' Signatures

- | | | | |
|--|-------------|--|-------------|
|  KHAM KHATAI   | 1050 |  DHUNGAR ATLANTIC SALMON TIKKA    | 2100 |
| Pan-grilled aromatic patties of green moong lentils <i>720 Kcal/180 Gm</i> | | Mild spiced atlantic salmon cooked in earth oven <i>389Kcal/180gm</i> | |
|  MURGH KALMI KEBAB    | 1700 |  GALAWATI KEBAB    | 1900 |
| Succulent chicken drumsticks, filled with minced chicken and nuts <i>370Kcal/180Gm</i> | | Delicate minced mutton kebab spiced with aromatic spices <i>581Kcal/180 Gm</i> | |
|  BURRAH CHAAP   | 1900 |  TANDOORI POMFRET    | 2100 |
| Goat chops marinated overnight, cooked in a clay oven <i>326 Kcal/170Gm</i> | | Whole pomfret flavoured with mustard and spices <i>617Kcal/350 Gm</i> | |
|  MURGH SANDLI    | 2100 |  GOSHT KORMA LAZZAT-E-TAAM    | 2100 |
| Chicken simmered in a sandal-wood flavoured cashew gravy <i>1353Kcal/350 Gm</i> | | Mutton cooked in a rich cashew onion gravy with a melange of spices <i>1102Kcal/350Gm</i> | |
|  RAAN- E- KHAIBER    | 3200 |  BHARWAN GUCCHI KORMA    | 2100 |
| Braised leg of lamb, simmered with whole spices, finished in a tandoor <i>1834 Kcal/750 Gm</i> | | Kashmiri morels filled with cheese, ginger, and coriander in yogurt gravy <i>1230 Kcal/300 Gm</i> | |
|  PUNJABI CHITT   | 1500 |  PHULKARI PULAO    | 1200 |
| Crushed ginger and garlic cooked with authentic regional spices <i>804Kcal/300Gm</i> | | Aromatic rice preparation with saffron, nuts and vegetables <i>596Kcal/300 Gm</i> | |
|  ROGANI NAAN    | 400 | | |
| Refined flour bread with egg and flavoured with clarified butter <i>500Kcal /120 Gm</i> | | | |

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