





Set off on a journey into erstwhile India and discover the unexplored flavours of the north-western frontier province with delectable menu offerings from Indus. Satisfy your tastebuds as you discover the wholesome spice blends and ancient cooking techniques from Sindh, Peshawar, Kashmir and Khyber. The cradle of the Indian civilization- Indus has given rise to a food trail, along which our master chefs have researched and recreated soulful delicacies to be savoured with our world-class a la carte menu at Indus.

The pendulum swings a tad
slowly in distant towns and
small stations. Is the train late?
Has it ever been on time?
Why worry? Why hurry?
Let's just have another big
tumbler of creamy lassi.

AAP KI KHIDMAT MEY

- **Ganne Da Ras** **390**
 1131 Kcal | 220 ml
- **Jal Jeera Shikhanji** **390**
 69 Kcal | 220 ml | Roasted Cumin, Lime
- **Sherbat E Gulaab**  **390**
 307 Kcal | 220 ml | As In Sindh, Rose, Milk, Chia Seeds
- **Khas Ka Soda** **390**
 75Kcal | 220 ml | Khus, Aerated Cooler
- **Patiyala Lassi**   **390**
 603 Kcal | 220 ml | Beaten Yogurt, Sweet / Salted, Butter Milk
- **Kesar Thandai**   **390**
 553 Kcal | 220 ml | Spiced Nuts, Milk

List of Allergens:



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■ Vegetarian ■ Non-vegetarian

The original passage to India,
The Khyber Pass encourages a
steady stream of cooking tech -
niques and foreign spices into
the kitchens of Punjab. The
result a flavourful cuisine that
transcends borders.

SHURUAT

- ▲ **Nalli Yakhni** 🍷 🍅 **454**
864 Kcal | 240 ml | Lamb Shank Broth
- ▲ **Kukkad Ka Ark** 🍷 🍅 **454**
864 Kcal | 240 ml | Chicken Cubes, Black Pepper
- **Subz Badami Shorba** 🍷 🍅 **434**
546 Kcal | 240 ml | Almond, Vegetables Broth
- **Bhuna Makkai palak shorba** 🍷 🍅 **434**
528 Kcal | 240 ml | Corn Kernels, Spinach
- **Tamatar dhania shorba** 🍷 🍅 **434**
500 Kcal | 240 ml | Plum tomatoes, Fresh cilantro

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This section comprises of the tantalizing street food of India- Chaat. With its inviting aromatic spices and tangy sauces, chaat offers the senses a symphony of exotic flavours and textures. A combination of sweet, salty, crunchy, spicy and savoury ingredients, Chaat is the perennial favourite of the country.

HALKA PULKA

- **Sindhi Dal Pakwaan**   **430**
 1120 Kcal | 220 gms | Deep Fried Pancakes, Bengal Gram Curry
- **Chaap Chola**  **430**
 1061 Kcal | 300 gms | Potato Fritters, Chickpea Curry
- **Dahi Bhalley**  **430**
 408 Kcal | 300 gms | Lentil Dumplings, Yogurt, Tamarind, Mint Chutney
- **Vadhvani Mirchi , Kanda , Paneer Bhajjia**  **430**
 501 Kcal | 300 gms | Filled Chillies, Onion and paneer Fritters
- **Dhabbey wala masala papad**  **390**
 501 Kcal | 180 gms | fried / roasted papads with tangy toppings

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Bask in the soft glow of the burning coal as your meat cooks on a sigri or a traditional coal-fired oven. From the flat slipper shaped Pashtuni chapli kebab, the magical minced meat preparation – shammi kebab to the assorted griddled delicacies. The sub section of the cuisine is renowned for its variety.

SIGDI TEY TANDOOR

- ▲ **Sarson Pomfret Tanduri**  **1260**
 815 Kcal | 250 gms | Mustard Marinated Pomfret
- ▲ **Amritsari Macchi**  **1045**
 720 Kcal | 180 gms | Batter Fried, Bhakti Fish Fillet, Carom Seeds
- ▲ **Aatishi Jheengey**  **1480**
 327 Kcal | 180 gms | spicy Chilli, cloves, Shrimps, Yogurt
- ▲ **Murgh sounfiyana Malai Tikka**  **800**
 686 Kcal | 240 gms - 5 pc | Chicken, Yogurt, Pepper
- ▲ **Murgh ke sooley**  **800**
 825 Kcal | 240 gms - 5 pc | Spicy Chicken, Yogurt, Pepper
- ▲ **Dhabbey Da Kukkad**  **1100**
 624 Kcal | 340 gms (Half) | Whole Tandoori Chicken (Half) **1100**
 1345 Kcal | 800 gms (Full) | Whole Tandoori Chicken (Full) **1350**
- ▲ **Dhuadaar Tangdi Lahori**  **800**
 714 Kcal | 340 gms | Charcoal Roasted Chicken Thighs, Lahori Spices
- ▲ **Gosht chapli**  **999**
 1098 Kcal | 220 gms | grilled Lamb patties from the frontiers
- ▲ **Khaas Sheekh Kebab**  **999**
 1435 Kcal | 220 gms | Minced Lamb

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An equally robust representation,
the vegetarian tandoori dish
menu is as fresh and enticing as
its non-vegetarian counterpart.

SIGDI TEY TANDOOR

- **Kashmiri nadru sheekh**  **770**
 965 Kcal | 220 gms | Lotus stem, minced vegetables, Yogurt, Pepper
- **Subz ki Shammi**  **770**
 965 Kcal | 240 gms | Minced Vegetable Patties with yogurt and onion filling
- **Sarson Ke Phool**  **770**
 965 Kcal | 200 gms | Pickled Mustard, Roasted Broccoli Florets
- **Kandhari Paneer Tikka**  **800**
 965 Kcal | 250 gms | Red Chili and tangy pomegranate Marinated Cottage Cheese
- **Jaituni Paneer Tikka**  **800**
 965 Kcal | 250 gms | yellow Chili Marinated Cottage Cheese with olives and cheese stuffed
- **Dastarkahni bharwan Aloo**  **750**
 965 Kcal | 220 gms | stuffed potato barrels with rich nuts and cheese
- **Bhuttey ke kebab**  **750**
 965 Kcal | 200 gms | sweet and spicy corn kebabs with hint of pineapple.

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An aesthetic and sound track in itself, the passing locomotives through the villages have their own language, one toot says: 'Hi there' five toots is: 'Let's meet at 5' and eight toots, we're guessing, is 'MOVE!'

LAGAN SEY

Vegetarian Curries

- **Aloo Wadiyan**  **800**
 611 Kcal | 300 gms | Dried Spice Cakes, Potato Curry
- **Dum ke Aloo**  **800**
 1147 Kcal | 340 gms | baby potatoes, tangy tomato gravy
- **Tandoori soya chaap kadai**  **800**
 537 Kcal | 400 gms | roasted soya meat in tangy tomato capsicum gravy
- **Sindhi Kadi**  **800**
 489 Kcal | 300 gms | Drumstick, Mixed Vegetables, Gram Flour, Tamarind Pulp.
- **Baingan Bharta**  **800**
 489 Kcal | 300 gms | Roasted Eggplants, Onion, Tomato, Local Spices
- **Seeyal Bhaji**  **800**
 447 Kcal | 300 gms | Sindhi melange of vegetables
- **Chonkey Bhindi**  **800**
 395 Kcal | 280 gms | Lady Finger, cherry tomatoes and onions, Indian Spices, Stir Fried

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LAGAN SEY

Vegetarian Curries

- **Kaju Gucchi Kumbh Masala** 🥛 🍄 850
 611 Kcal | 340 gms | Morrels, Farm Mushroom, Cashewnut
- **Malai methi paneer** 🥛 🌿 850
 1147 Kcal | 340 gms | rich cream and nutty gravy with fenugreek
- **Paneer Tikka Masala** 🥛 🍅 850
 537 Kcal | 400 gms | Spiced Roasted Cottage Cheese, Tomato, Onions
- **Nadru, Palak, Khubani Koftey,** 🥛 🍑 🌿 850
 489 Kcal | 340 gms | Apricot Filled, Spinach, Lotus Stem Dumplings
- **Sai Bhaji** 🥛 🌿 🍅 850
 489 Kcal | 340 gms | Green vegetable with mix lentils
- **Sarson Da Saag** 🥛 🌿 🌱 800
 447 Kcal | 280 gms | Seasonal Mustard Leaves Pureed
- **Bagheechey Ki Subzi** 🥛 800
 395 Kcal | 280 gms | Broccoli, Spinach, Haricotts, Snow Peas, Bok Choy, Cherry Tomato, Corn Kernels, Stir Fried, Local Spices

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A staple food of the subcontinent, Dal is a fully nutritive meal in itself. An innately simple preparation or as intricate as you like, over 50 varieties of Dal is enjoyed in India. With its rich and creamy texture, each bite is transportive into culinary cloud nine.

DAL

- **Rajma Raseela**  **750**
 1157 Kcal | 340 gms | Kidney Bean Curry
- **Amritsar Choley**  **750**
 450 Kcal | 340 gms | Local Spiced, Chickpea, From Amritsar
- **Dal Makhni**  **750**
 1035 Kcal | 300 gms | Slow Cooked Lentil, Cream
- **Peeli Moong Tadka**  **750**
 516 Kcal | 300 gms | Curried Lentil
- **Dhabha Dal Fry**  **750**
 530 Kcal | 300 gms | Pigeon Pea Curry, Local Spices

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Nomadic food style with many spit oven roasted chicken, fresh water fish, lamb especially the Raan e Khyber, plenty of greens and veggies from the fertile banks of the five rivers.

NON VEG CURRIES

- ▲ **Pind Da Kukkad Masala** 🍷 🍅 🌿 **990**
 891 Kcal | 440 gms | Roasted Chicken, Onion, Tomato, Local Spices
- ▲ **Tandoori Chooza Makhni** 🍷 🍅 🌿 **990**
 899 Kcal | 440 gms | Tandoor Cooked Chicken Pieces, Cream, Tomato
- ▲ **Lahori Dum Ka Murg** 🍷 🍅 🌿 **990**
 822 Kcal | 440 gms | Slow cooked Chicken Cuts, Onion, Cashew
- ▲ **Multani rara mutton** 🍷 🍅 **1045**
 690 Kcal | 510 gms | Minced Spiced Mutton
- ▲ **Karachi Gosht Sukha** 🍷 🍅 **1045**
 836 Kcal | 510 gms | Stir Fried Spiced Lamb Cuts, Onion, Pimentos'
- ▲ **Seyal Teevan** 🍷 🍅 **1045**
 761Kcal | 510 gms | Slow cooked Lamb Curry, Like In Sindhi Homes
- ▲ **Kashmiri Roganjosh** 🍷 🍅 **1045**
 1316 Kcal | 510 gms | Tender Lamb Cuts, Fennel, Ratanjog
- ▲ **Khyber Raan - E - Masala** 🍷 🍅 🌿 🌿 **1870**
 2754 Kcal | 800 gms | Lamb Leg Chunks, From The Clay oven, Afghan Spices, Roasted Vegetables
- ▲ **Jheenga lababdar** 🍷 🍅 🌿 🦀 **1480**
 1561 Kcal | 330 gms | Shrimps, Tomato, Cream, Cashewnut
- ▲ **Satluj Fish Curry** 🍷 🍅 🌿 🐟 **1100**
 657 Kcal | 330 gms | Fish Curry Like Eaten In Punjab

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Aromatic rice-based dishes, Pulao and Biryani preparations can be paired with any dish or eaten in isolation. Pulao is a more simplistic preparation, while biryani is made opulent in flavours and essences with dry fruits, cloves, cardamom, cinnamon, bay leaves, coriander and mint leaves, among others.

PULAO & BIRYANIS

- **Safed Chawal** **605**
 258 Kcal | 300 gms | Steamed Basmati Rice
- **Sindhi Bhuga Cahawal (Barista Pulao)** **605**
 342 Kcal | 300 gms | Basmati Rice, Sindh Spices, Fried Onions
- **Gucchi subz Biryani** **750**
 342 Kcal | 490 gms | Exotic Morrels and vegetables Long grain rice
- ▲ **Yakhni Gosht Biryani** **1300**
 642 Kcal | 490 gms | Tender Lamb Cuts, Saffron, Long Grain Basmati, Dum Cooked
- ▲ **Dhabhey da murgh Biryani** **1100**
 502 Kcal | 490 gms | Chicken cuts ,Long Grain Basmati,Dum Cooked

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Local favourite breads to be paired and to complement your selection of main dishes straight from the Chulha or stove.

SANJHA CHULHA

- **Makkai Di Roti With White Butter And Gud**   **220**
 660 Kcal | 100 gms | Jaggery-Griddled Maize Bread (2 Pcs)
- **Jawar ki roti**   **220**
 400 Kcal | 100 gms | Shorgum / Jowar Bread (2 Pcs)
- **Missi Roti**   **220**
 400 Kcal | 100 gms | Gram Flour, Onion, Indian Spices, Flat Bread (2 Pcs)
- **Khameera Naan**   **220**
 400 Kcal | 100 gms | Yeast Raised Refined Flour Bread, Butter Cooked In Tandoor (1 Pc) - butter, plain
- **Amritsari Kulcha**   **385**
 496 Kcal | 160 gms | Filled Bread, Potato, Onion, Pomegranate Seeds (1 Pc)
- **Laccha Paratha**   **220**
 400 Kcal | 100 gms | Layered Whole Wheat Bread, Dried Mint (1 Pc)
- **Roti**   **220**
 400 Kcal | 100 gms | Whole Wheat Bread (2 Pcs)
- **Phulka**   **220**
 317 Kcal | 100 gms | Puffed Wheat Bread (4 Nos)
- **Roomali**   **220**
 386 Kcal | 100 gms | Handkerchief Bread, Refined Flour (2 Pcs)

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A flatbread native to the region,
these stuffed breads are
accompanied by rich dairy pro-
duce such as milk, cream ,freshly
churned butter and yogurt.

PARANTHE WALI GALI

120 gms | (Yogurt, Butter, Pickles, Salad) + 40 gms Curd

Filled Breads Choice:

- 🟢 **Aloo, Pyaz** 🥛 🌾 **495**
496 Kcal | Potato, Onion
- 🟢 **Cauliflower** 🥛 🌾 **495**
463 Kcal
- 🟢 **Paneer** 🥛 🌾 **495**
585 Kcal
- 🟢 **Raddish (Mooli)** 🥛 🌾 **495**
521 Kcal | Seasonal

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The daily grind is often accompanied by the daily churn. Every avatar of milk is relished in this region. Fresh cream; thick dahi; soft paneer; spiced buttermilk and white butter so different, so delicious.

DAHI DEY RANG

- **Boondi Aur Jal Jeera**  **220**
 200 Kcal | 200 gms | Gram Flour Dumplings
- **Pineapple Aur Pudina**  **220**
 148 Kcal | 200 gms | Mint
- **Burani**  **220**
 148 Kcal | 200 gms | Golden Garlic Chips
- **Mixed Vegetable**  **220**
 150Kcal | 200 gms | Onion, Cucumber, Tomato
- **Tadke Wali Raita**   **220**
 220 Kcal | 200 gms | Mustard, Curry Leaf, Whole Chilli
- **Dahi**  **220**
 180Kcal | 200 gms | Set Yogurt

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Walking is good for one's health.

And what better way to walk
than in a pair of colourful but
comfortable mojris.

You can amble over to the dhaba
for some tandoori chicken. Or
stroll to the market for ganne ka
ras. Or maybe trek further into
the fields for fresh-from-the-
farm gajar ka halwa.

Like we said, walking is good for
one's health.

MEETHA ZAIKA

- 🍌 **Chikki Crumble Kulfi** 🥛🍌🌰 **450**
313 Kcal | 150 gms | Indian reduced milk icecream and Sesame nougat
- 🍌 **Laccha Kesari Rabdi Aur Jalebi** 🥛🍌🌰 **450**
1400 Kcal | 120 gms | Fried Sweetened Indian Dessert,
Condensed Milk, Saffron
- 🍌 **Gajar Mawa Ka Halwa** 🥛🍌 **450**
764 Kcal | 200 gms | Carrot Pudding, Nuts
- 🍌 **Pista Gulab Jamun** 🥛🍌🌰 **450**
1564 Kcal | 212 gms | Cottage Cheese Sweetened Dumplings,
Pistachio
- 🍌 **Sakorey Wali Badami Phirni** 🥛🍌 **450**
352 Kcal | 200 gms | Rice Porridge, Rose Petals, Earthen Ware
- 🍌 **Lahori Shahi Tukda** 🥛🍌 **450**
644 Kcal | 150 gms | Sweetened Fried Bread, Condensed Milk,
Saffron, Nuts
- 🍌 **Kesar Rasmalai** 🥛🍌 **450**
1200 Kcal | 150 gms | Cotton soft cheese dumplings stewed in saffron
cardamom milk.

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