



## Welcome aboard The Indus Express.

The sway and tilt through the land of bustle,  
colour and flavours awaits as some of the classics  
of Rawalpindi, Amritsar, Khyber and Lahore come alive.  
The era remains the same with hand ground masalas,  
grandma's style of cooking, and the sheer joie the vivre  
that live tadka and phulkas on the table can impart.

In a word - unmissable!

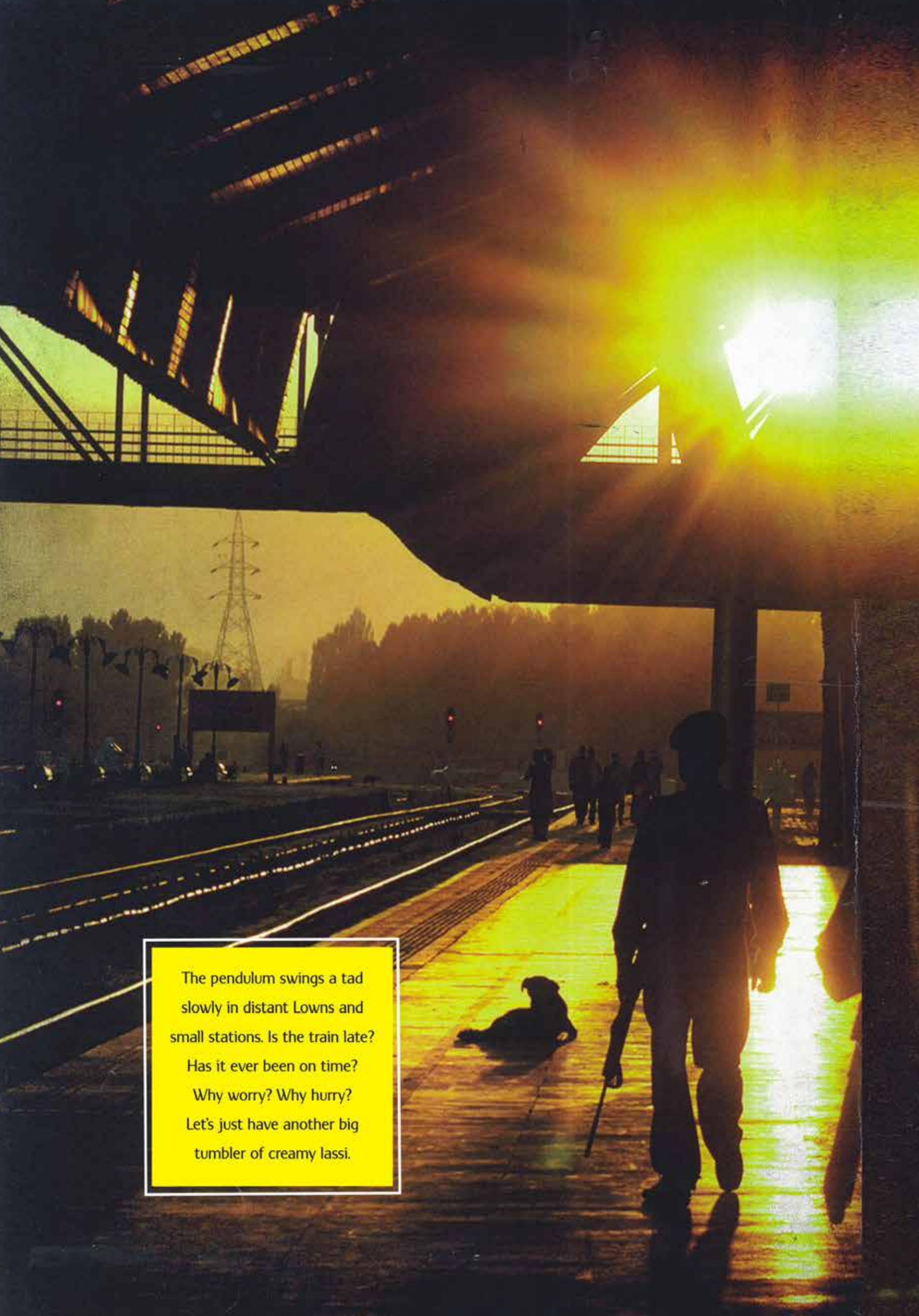
We bring to you the finest influence of Punjab, with hints  
of the bordering provinces of Khyber, Kashmir,  
Faisalabad and Lahore.

This is where legends come alive. Lahore effervescent  
Chargha Murgh and Lawrence road de tandoor de tikke.  
The kebab connections from Khyber bazaar in Peshawar.  
Inspiration from the Lahori Gawalmandi and the Kissa  
Khwani Bazaar of Peshawar (once called the Piccadilly  
of Central Asia). The province of plenty comes alive  
on your plate.

Check out the unique Indus Express "sampler tour"  
the "chef's table" where our master chef will rake up a four  
course menu to transport you on a culinary journey that  
spans the region, with the best international wines paired  
with it. Do try the traditional drink "Khyber-Ki-Sardai"  
which is a welcome thirst quencher. The locomotive backdrop,  
the handmade accessories and the travelling trolley service  
provide for a unique dining experience.







All in all a culinary ode to the land of the five rivers Jhelum,  
Sutlej, Beas, Ravi, and Chenab, all of which flow through the  
Indus basin region.





The pendulum swings a tad  
slowly in distant Lowns 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 MEIN

	<b>Khyber ki sardai</b> 548 kcal   360 gms   almonds, rose petals, cardamom, saffron, milk and sugar 	425
	<b>Chukandar aur kharbooje da panna</b> 208 kcal   300 gms   beetroot and melon with sourness of lemon 	425
	<b>Punjabi makhaniya lassi</b> 320 kcal   380 gms   saffron, cardamom and nuts 	425

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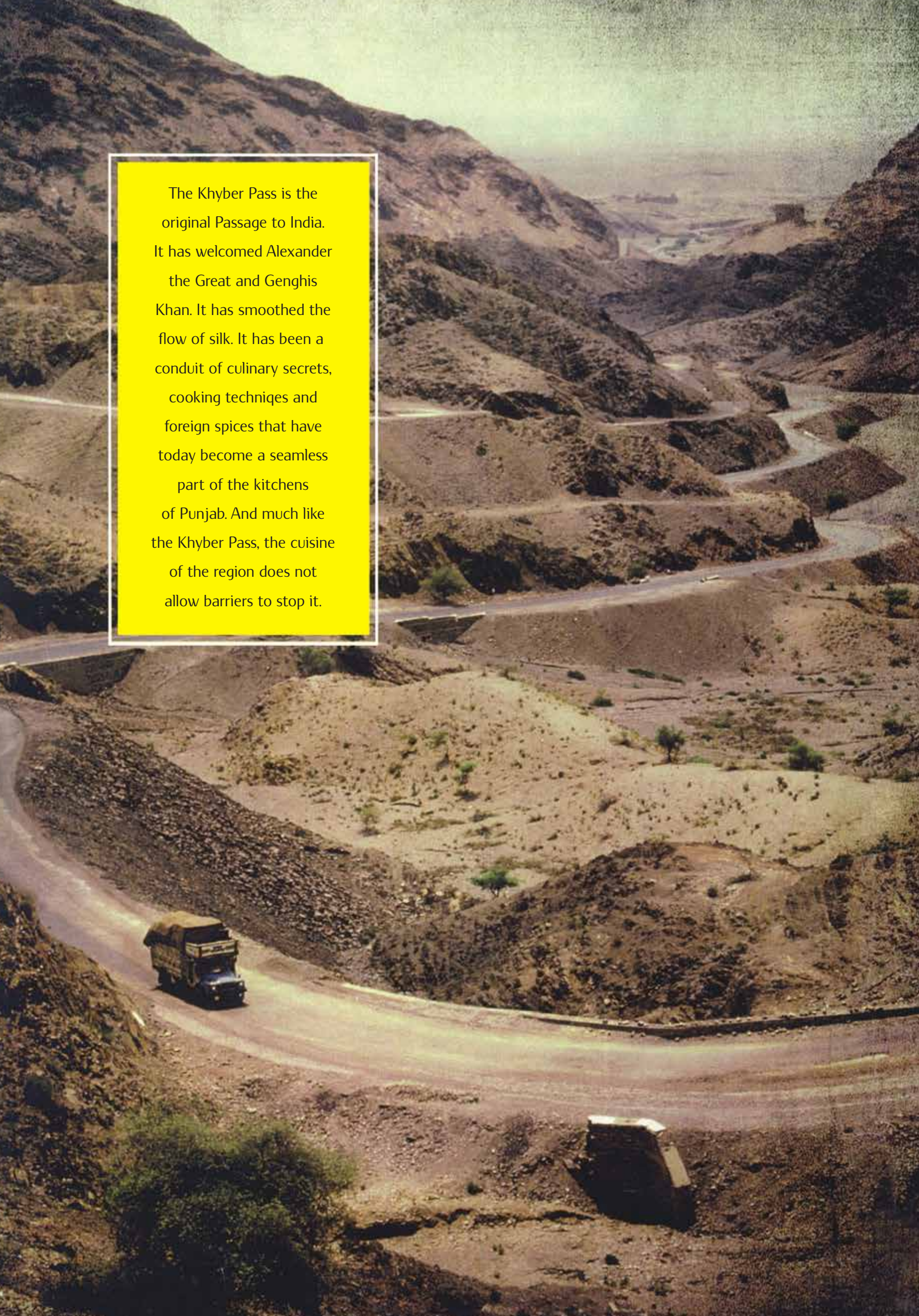
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 Vegetarian  Non-Vegetarian

List of Allergens: Milk  Nuts  Gulten  Mustard  Molluscs  Eggs  Fish  Lupin  Soya   
Peanuts  Crustaceans  Sesame  Celery  Sulphites 

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The Khyber Pass is the original Passage to India. It has welcomed Alexander the Great and Genghis Khan. It has smoothed the flow of silk. It has been a conduit of culinary secrets, cooking techniques and foreign spices that have today become a seamless part of the kitchens of Punjab. And much like the Khyber Pass, the cuisine of the region does not allow barriers to stop it.



















SHURUAAT

	<b>Yakhni shorba</b> 349 kcal   200 gms   traditional lamb soup  	495
	<b>Murgh shorba</b> 341 kcal   210 gms   chicken broth with cumin and fresh herbs  	445
	<b>Dal dahi ka shorba</b> 406 kcal   220 gms   curried lentil broth with yogurt dumpling  	425
	<b>Tamatar dhaniya shorba</b> 230 kcal   200 gms   tomato broth with fresh coriander 	425

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A high-angle, wide shot of a vast field of yellow mustard flowers. The flowers are densely packed, creating a textured, golden-yellow surface that stretches towards the horizon. The lighting is bright, suggesting a sunny day, and the overall tone is warm and vibrant. A white rectangular box with a thin black border is centered in the lower half of the image, containing text.

You've postcarded them through train windows.  
you've tasted their inimitable bite in the saags and sagas  
of the region. yes, mustard is as much part  
of the landscape of Punjab as it is of the foodscape.



TANDOOR AUR SIGDI SE

🍃	<b>Lal mirchi da paneer tikka</b> 573 kcal   220 gms   fresh cottage cheese, Kashmiri chili paste, hung curd 🥛🌶️	845
🍃	<b>Shahi multani bhatti ki khumb</b> 796 kcal   180 gms   creamy mushrooms with black cumin 🥛🌿	845
🍃	<b>Dahi di tikki</b> 555 kcal   280 gms   hung yogurt pattie stuffed with green chili, ginger - coriander 🥛🌶️🌿	845
🍃	<b>Malai hare phool</b> 360 kcal   240 gms   creamy broccoli florets, green cardamom, cheese 🥛🥦🌿	845
🍃	<b>Nadru ke kebab</b> 483 kcal   270 gms   lotus stem patties stuffed with Kashmiri prunes 🥛🌿🍑	845

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There are as many kinds of kebabs as there are embers in a sigri, the traditional coal-fired stove. There's the flat, slipper-shaped chapli kebab of the Pashtun tribesmen who are always on the move. There's the shaami kebab, a magical mix of mutton mince and spices. There's the tangdi kebab, the burrah kebab, the kalmi kebab and scores and skewers of other griddled delicacies.

















TANDOOR AUR SIGDI SE

▲	<b>Ajwaini jhinga</b> 322 kcal   150 gms   giant prawns, carom seeds and mint chutney    	1645
▲	<b>Raan - e - khyber</b> 1171 kcal   490 gms   braised spring lamb leg, fresh spices    	1645
▲	<b>Anardana macchi tikka</b> 325 kcal   280 gms   churned pomegranate seeds and Indus spices    	1445
▲	<b>Peshawari seekh kebab</b> 424 kcal   180 gms   lamb mince skewered, mint sauce  	1445
▲	<b>Kebab - e - bannu</b> 646 kcal   340 gms   chicken, egg, vinegar, spices     	1045
▲	<b>Charga murgh</b> 643 kcal   380 gms   traditional Lahori charga spices    	1045

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A photograph of a person, likely a woman, wearing a bright yellow shawl, sorting through produce in a market stall. The person is seen from the side, with their hands reaching into a large pile of small, round, green and yellow fruits. In the foreground, there is a large blue plastic basket filled with green beans. To the right, there are more blue plastic baskets and a metal strainer. The background is filled with more of the same small fruits. The overall scene depicts a busy market environment.

A strong sense of  
counmmunity binds every  
mohalla and precinct.  
Entire villages attend the  
wedding of one of their  
own. The whole street  
celebrates when one  
of the residents gets  
a promotion and tea  
is more than a drink:  
it's an excuse to exchange  
gossip, tell stories and share  
loads and loads of eats.



ZAAYKA LAGAN KA

🍃	<b>Indus paneer tikka butter masala</b>	<b>945</b>
	1478 kcal   640 gms   cottage cheese stewed in creamy tomato gravy	
	🥛🌰🍅🥬	
🍃	<b>Malai khubani kofta</b>	<b>945</b>
	915 kcal   520 gms   cottage cheese and apricot dumplings, creamy pistachio gravy	
	🥛🍑🌰🥬	
🍃	<b>Baigan mizaz</b>	<b>945</b>
	712 kcal   390 gms   roasted aubergine mash, fresh mint	
	🥛🥬	
🍃	<b>Laal mirch tadka palak</b>	<b>945</b>
	573 kcal   360 gms   fresh baby spinach, whole red chili, garlic	
	🥛🌶️	
🍃	<b>Rawalpindi chole</b>	<b>845</b>
	796 kcal   420 gms   spicy regional chickpea preparation	
	🥛🥬	
🍃	<b>Dal makhani</b>	<b>845</b>
	1200 kcal   580 gms   slow cooked black lentils finished with cream and butter	
	🥛🥬	
🍃	<b>Farmers lentil curry</b>	<b>845</b>
	604 kcal   560 gms   selection of five lentils	
	🥛🥬	
🍃	<b>Chef’s special seasonal vegetable preparation</b>	<b>945</b>
	425 kcal   490 gms	🥛🍅🥬

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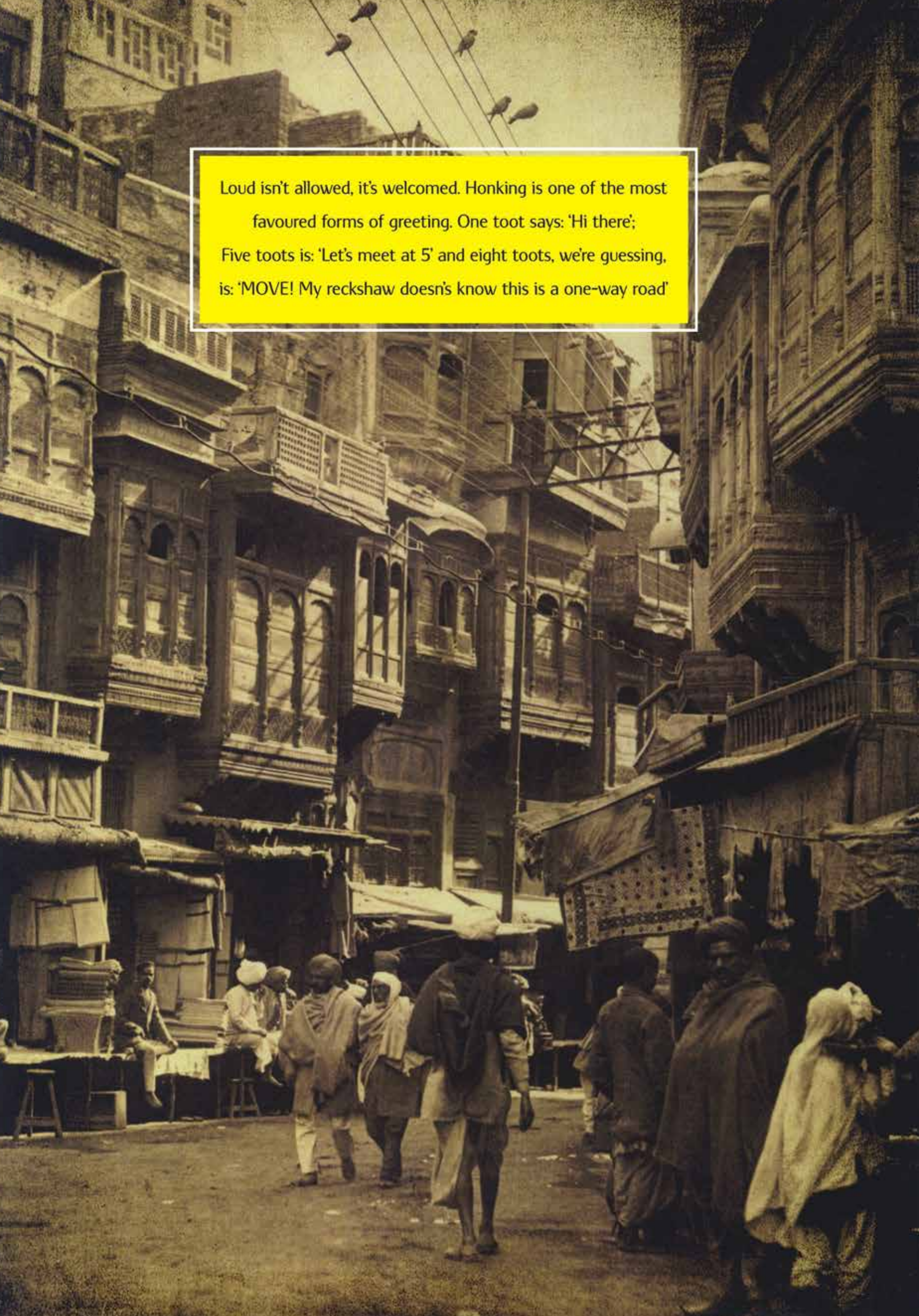
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ZAAYKA LAGAN KA

▲	<b>Sialkot kadhai jhinga</b> 826 kcal   460 gms fresh water prawns tossed with onion, capsicum, tomatoes 🥤🍊🥦🦐	1645
▲	<b>Nihari gosht</b> 1499 kcal   640 gms baby lamb shanks cooked with traditional nihari spice mix 🥤🌾🥦	1545
▲	<b>Aloo machhli ka salan</b> 419 kcal   420 gms home style preparation of river sole fish and potatoes 🥤🍊🐟🥦	1445
▲	<b>Punjabi kukkad makhani</b> 1520 kcal   620 gms fresh tomatoes, khoya, butter 🥤🍊🥦🧈	1245
▲	<b>Dum murgh lahori</b> 1928 kcal   580 gms chicken drumsticks in Lahori gravy 🥤🍊🥦	1245

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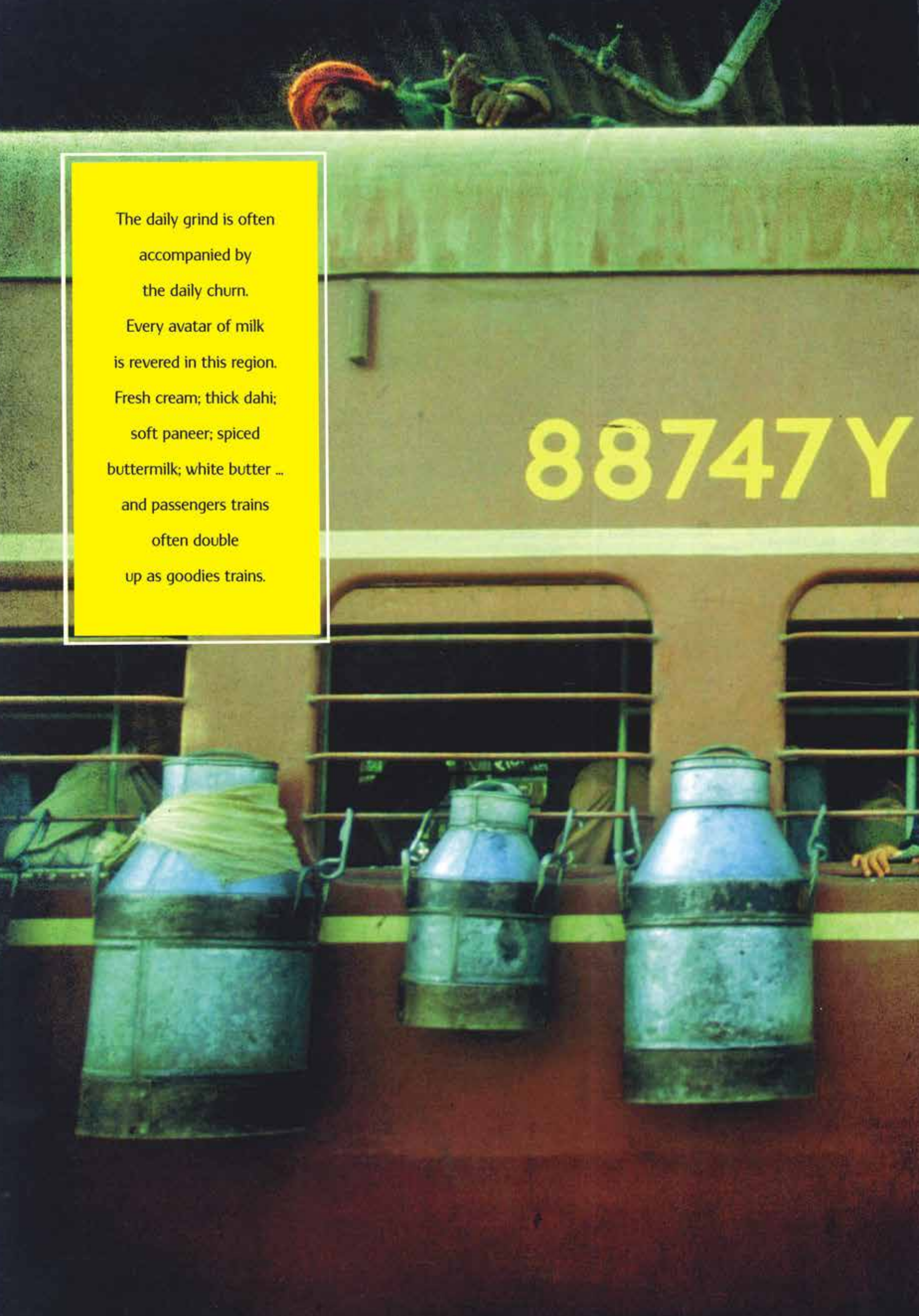
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The daily grind is often  
accompanied by  
the daily churn.

Every avatar of milk  
is revered in this region.  
Fresh cream; thick dahi;  
soft paneer; spiced  
buttermilk; white butter ...  
and passengers trains  
often double  
up as goodies trains.



















88747Y



CHAWAL KA KHAZANA

Lagan ki biryani















All-time favorite basmati rice preparation

	<b>Lamb</b> 937 kcal   440 gms  	1245
	<b>Chicken</b> 758 kcal   420 gms  	1145
	<b>Vegetable</b> 697 kcal   420 gms  	945
	<b>Afghani kabuli pulao</b> 1236 kcal   460 gms long grain rice, vegetable, saffron, nuts and raisins   	845
	<b>Pulao</b> 741 kcal   420 gms Basmati rice cooked with your choice of vegetables, cumin, green peas or corn  	745
	<b>Steamed rice</b> 450 kcal   340 gms Basmati rice steamed 	545

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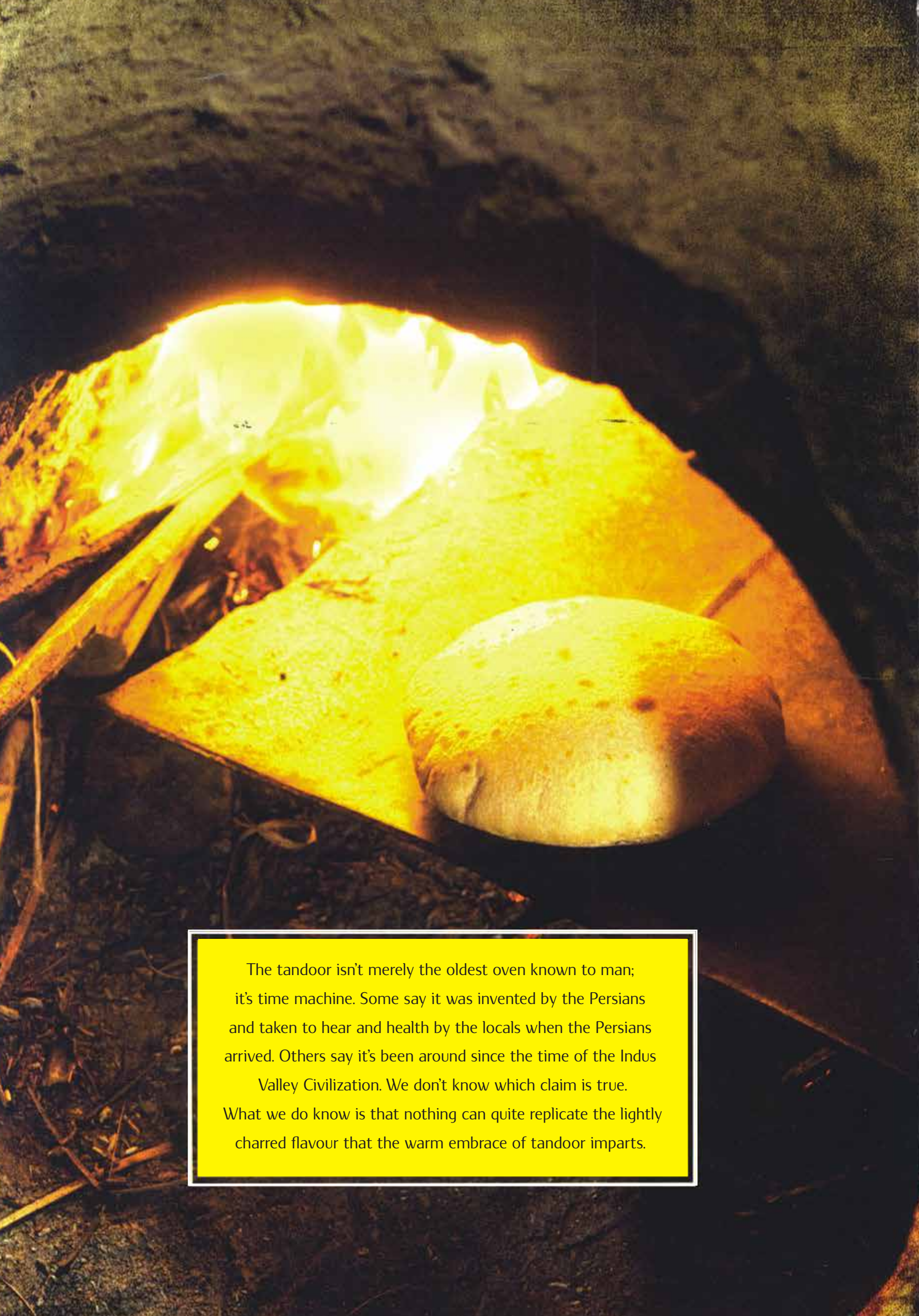
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The tandoor isn't merely the oldest oven known to man; it's time machine. Some say it was invented by the Persians and taken to hear and health by the locals when the Persians arrived. Others say it's been around since the time of the Indus Valley Civilization. We don't know which claim is true. What we do know is that nothing can quite replicate the lightly charred flavour that the warm embrace of tandoor imparts.



INDUS KHAAS















	<b>Naan</b> 258 kcal   120 gms   	285
	<b>Roti</b> 175 kcal   110 gms   	285
	<b>Lachha paratha</b> 184 kcal   160 gms plain, butter, garlic or chili cheese   	285
	<b>Multigrain roti</b> 203 kcal   130 gms plain or butter   	285
	<b>Missi roti</b> 219 kcal   150 gms gram flour bread with onion, garlic and coriander   	285
	<b>Phulka</b> 170 kcal   160 gms (Plain/ ghee)   	285
	<b>Roomali roti</b> 244 kcal   210 gms handkerchief style bread cooked on a griddle   	345
	<b>Roghni naan</b> 415 kcal   160 gms gopped with sesame and poppy seeds   	295
	<b>Peshawari naan</b> 580 kcal   210 gms bread from Peshawar flavored with saffron, raisins and nuts    	295
	<b>Amritsari bharwan kulcha</b> 570 kcal   180 gms with a choice of onion, potatoes, cottage cheese or masala   	295
	<b>Tokri roti di</b> 627 kcal   360 gms selection of roti, naan, missi roti, butter naan and lachha paratha   	645

Our standard portion of roti/naan/ kulcha/paratha/roomali roti is 2 pieces & phulka is 6 pieces

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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,  
wolding is good for one's health.



RANG DAHI KE

	<b>Plain curd</b> 142 kcal   220 gms 	265
	<b>Raita</b> 152 kcal   260 gms plain / mix vegetable 	265















Indus special

	<b>Kandhari anar</b> 320 kcal   280 gms 
	<b>Boondi and coriander</b> 363 kcal   280 gms  
	<b>Burani raita</b> 382 kcal   280 gms  

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An aerial photograph of a high-altitude mountain valley. A vibrant turquoise river flows from the upper center towards the bottom left, eventually merging into a larger, greener body of water. The river is flanked by steep, barren mountainsides with patches of yellowish-brown vegetation. In the foreground, a small, white building with a red roof sits on a flat, sandy area. A paved road or path runs along the left side of the river. The sky is filled with soft, white clouds. A yellow text box is overlaid on the left side of the image.

The rise and fall of  
civilizations. The ups  
and downs of hills  
and plains. The bumps  
and grinds of trails  
and roads. The surges  
and dips in the mercury.  
Everything follows rivers  
here. This is the land  
of five rivers after all.

















SAFAR MITHE KA

	<b>Rasmalai</b> 198 kcal   150 gms soft and spongy patties, saffron milk 	545
	<b>Pasandeeda shahi tukda</b> 268 kcal   160 gms golden fried bread, thickened sweet milk, pistachio slivers 	545
	<b>Zaafrani phirni</b> 174 kcal   150 gms delicately flavored with cardamom and saffron 	545
	<b>Gulab jamun</b> 223 kcal   150 gms golden fried milk dumplings seeped in sugar syrup 	545
	<b>Peshawari meets lahori</b> 187 kcal   120 gms kulfi, falooda 	545
	<b>Homemade ice - cream</b> Paan ice - cream 117 kcal   80 gms   Rose petal ice - cream 112 kcal   80 gms   Kashmiri anjeer ice - cream 119 kcal   80 gms 	545

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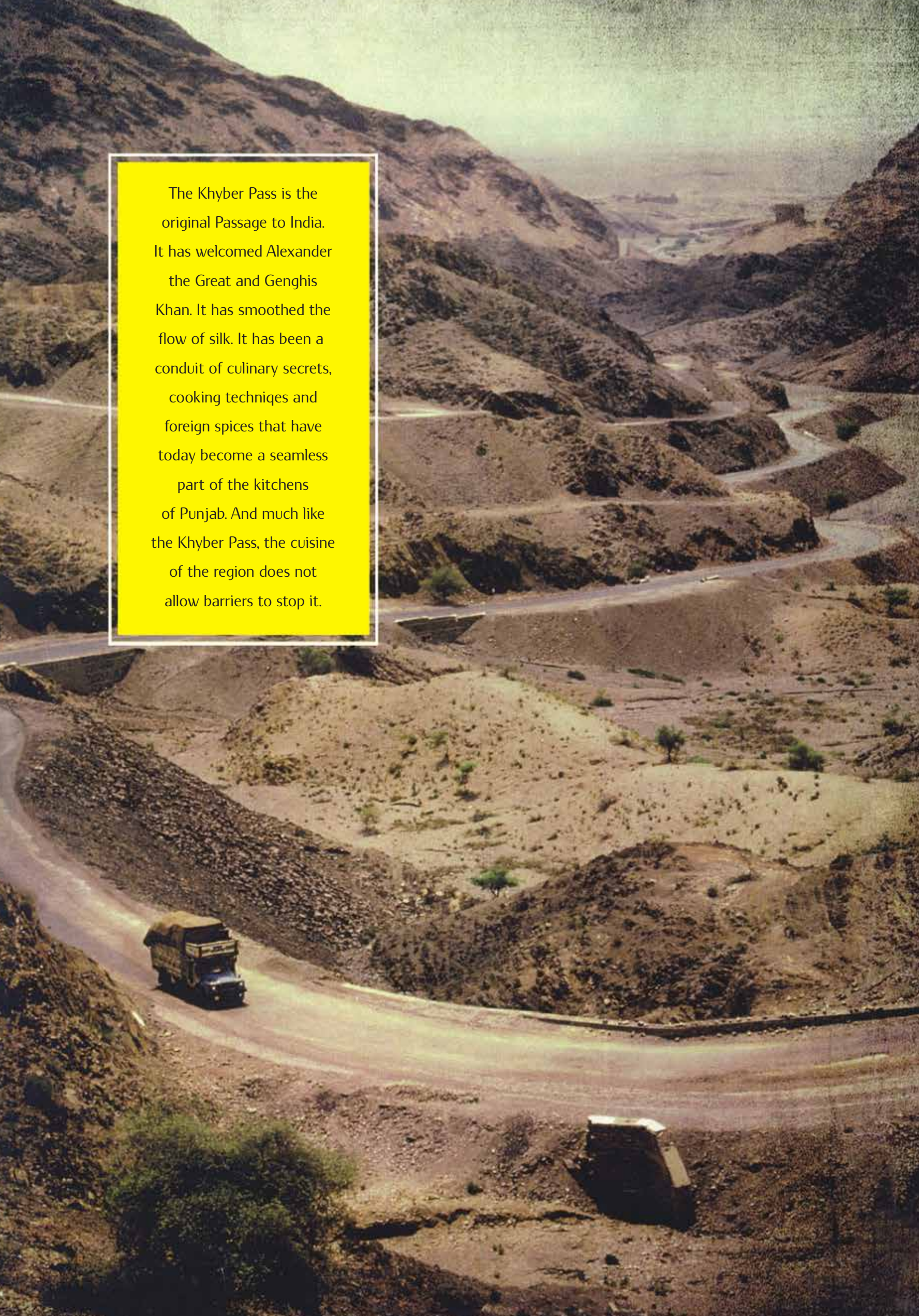
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INDUS EXPRESS SAMPLERS  
VEGETARIAN-1650

SHURUAAT

- Tamatar dhaniya shorba

173 kcal | 150 gms | Tomato broth with fresh coriander 🌿

Or
- Dal dahi ka shorba

277 kcal | 150 gms | Curried lentil soup with yogurt dumpling 🥛🌿

TANDOOR AUR LAGAN KA  
ZAAYKA

- Nadru ke kebab

268 kcal | 150 gms | Lotus stem patties stuffed with Kashmiri prunes 🥛🌿🌰

Or
- Malai hare phool

225 kcal | 150 gms | Creamy broccoli florets, green cardamom, cheese 🥛🍅🌿
- Malai khubani kofta

259 kcal | Cottage cheese and apricot dumplings, creamy pistachio gravy 🥛🌰🌿🍅
- Indus paneer tikka butter masala

341 kcal | 150 gms | Cottage cheese stewed in creamy tomato gravy 🥛🌿🍅🍅
- Baigan mizaz

274 kcal | 150 gms | Roasted aubergine mash, fresh mint 🥛🌿
- Laal mirch tadka palak

398 kcal | 150 gms | Fresh baby spinach, whole red chillies, garlic 🥛🌿
- Rawalpindi chole

284 kcal | 150 gms | Spicy regional chickpea preparation 🥛🌿
- Farmers lentil curry

159 kcal | 150 gms | Selection of five lentils 🥛🌿
- Afghani kabuli pulao

403 kcal | 150 gms | Long grain rice, vegetables, saffron, nuts and raisins 🥛🌿🍅
- Burani raita

137 kcal | 100 gms | Brown garlic, roasted cumin 🥛🌿

SAFAR MITHE KA

325 kcal | 150 gms | Especially crafted chef's choice dessert selection  
🥛🍅🌿🌰

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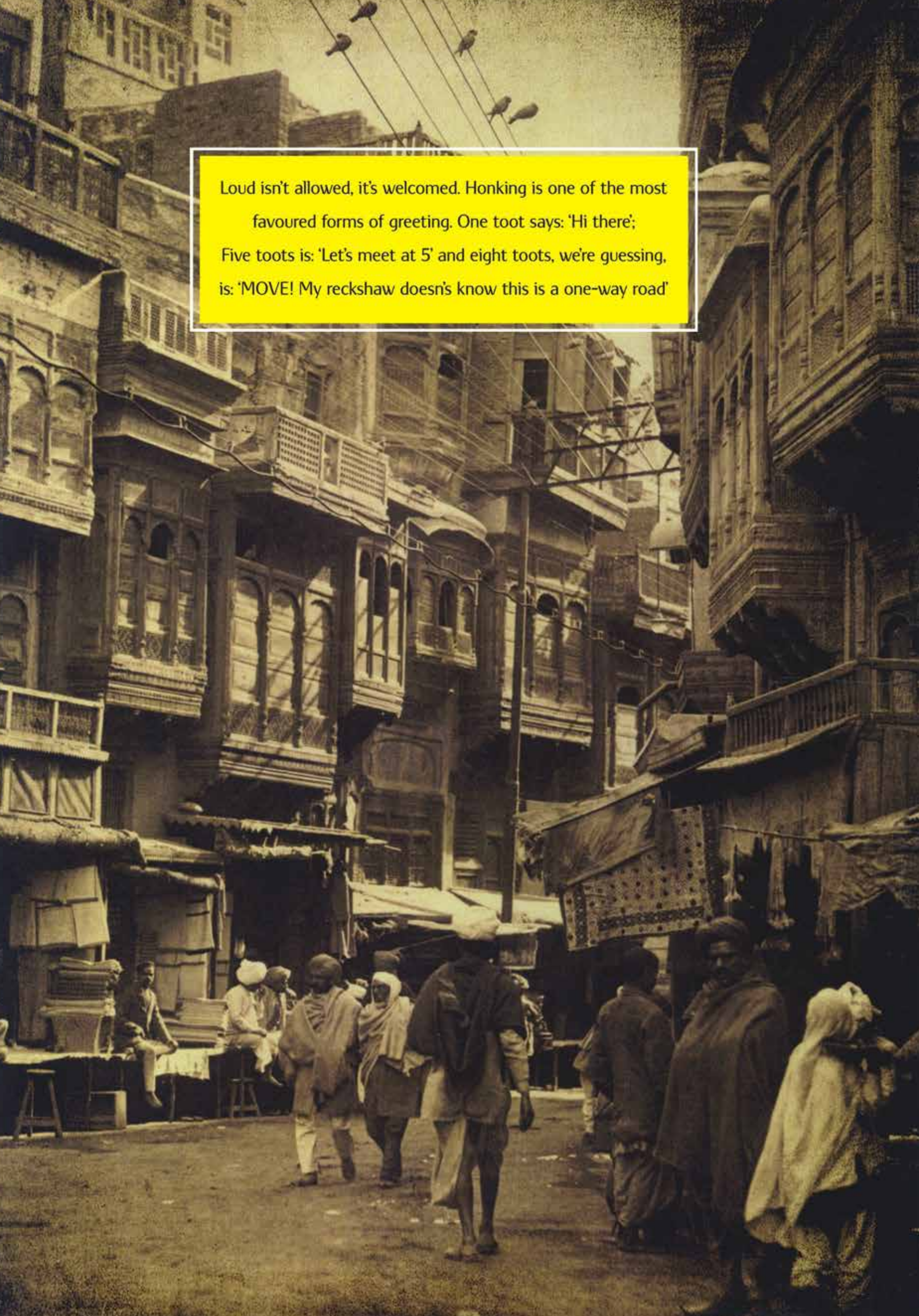
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INDUS EXPRESS SAMPLERS  
NON-VEGETARIAN-1850



SHURUAAT

- ▲

Yakhni shorba



Traditional lamb soup

261 kcal | 150 gms


- Or
- ▲

Murgh shorba

244 kcal | 150 gms | Chicken broth with cumin and fresh herbs





TANDOOR AUR LAGAN  
KA ZAAYKA

- ▲





Peshawari seekh kebab

353 kcal | 150 gms | Lamb mince skewered, mint sauce


- Or
- ▲




Anardana macchi tikka

271 kcal | 150 gms | Churned pomegranate seeds and INDUS spices


- ▲




Dum murgh lahari

499 kcal | 150 gms | Chicken drumsticks in Lahori gravy


- ▲





Nihari gosht

351 kcal | 150 gms | Baby lamb shanks cooked with traditional Nihari spice mix




- Or
- ▲

Aloo machhli ka salan



153 kcal | Home style preparation of river sole fish and potatoes


- Baigan mizaz



274 kcal | 150 Gms | Roasted aubergine mash, fresh mint


- Laal mirch tadka palak



398 kcal | 150 gms | Fresh baby spinach, whole red chilies, garlic


- Rawalpindi chole





284 kcal | 150 gms | Spicy regional chickpea preparation


- Farmers lentil curry



159 kcal | 150 gms | Selection of five lentils


- Afghani kabuli pulao

403 kcal | 150 gms | Long grain rice, vegetables, saffron, nuts and raisins






- Burani raita

137 kcal | 100 gms | Brown garlic, roasted cumin



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