

TO REINVIGORATE

- | | |
|--|-----|
| ■ Kesar malai lassi | 195 |
| blend of churned yoghurt and sugar | |
| ■ Mattha | 195 |
| traditional Indian spiced yogurt drink | |
| ■ Ambipanna | 195 |
| sweet and sour, green mango extract with hint of cardamom and black salt | |
| ■ Shikanjvi | 195 |
| Indian lemonade preparation with black salt and cumin powder | |

TO BEGIN WITH

- | | |
|---|-----|
| ■ Kesari murgh shorba | 300 |
| chicken clear broth with the hint of saffron and cream | |
| ■ Tamater dhaniye da shorba | 275 |
| tomato broth cooked with whole spices and fresh coriander | |
| ■ Dal dhaniye da shorba | 275 |
| mixed lentil broth cooked with whole spices and fresh coriander | |

■ vegetarian ■ non vegetarian *seasonal

All prices are in Indian rupees and exclusive of taxes. We levy no service charge.

Please inform our service associates if you are prone to any food allergies.

A PRELUDE

- | | |
|--|------|
| ■ Lahori jhinga | 1595 |
| prawns marinated in Chef's homemade masala and fresh lemon juice finished in tandoor | |
| ■ Tandoori pasliya | 925 |
| marinated spicy mutton chops cooked in tandoor | |
| ■ Amritsari pomfret | 895 |
| whole pomfret fish marinated in hung curd and a special freshly pounded masala, roasted in tandoor | |
| ■ Sarsoon de macchi tikka | 895 |
| fish marinated with mustard and hung curd roasted in tandoor | |
| ■ Tandoori kukkad | 825 |
| signature preparation of whole chicken marinated in a special masala prepared by our Chef's and char broiled in tandoor. a favourite all across in undivided Punjab, this classic is a rimless tribute to Indian cuisine | |
| ■ Jalandhari mutton de seekh | 825 |
| minced mutton with local Punjabi spices skewers cooked in tandoor | |
| ■ Peshawari tangari kebeb | 795 |
| succulent chicken leg pieces marinated with spicy peshawari masala and cooked in tandoor | |
| ■ Ludhiana bhatti murgh tikka | 795 |
| chicken tikka marinated in pickled spices and cooked in tandoor | |
| ■ Makhmali murgh tikka | 745 |
| cardamom flavoured chicken morsels marinated with cream and cheese cooked in tandoor | |
| ■ Tandoori kurkuri seekh | 495 |
| seviyyan coated mince vegetable skewers cooked in tandoor | |
| ■ Papad crusted paneer pakoda | 495 |
| popudam crusted batter-fried cottage cheese steaks filled with tangy tomato and red chilli | |
| ■ Ambi paneer tikka | 495 |
| cottage cheese steaks stuffed with mango chutney and marinated with tangy spices | |
| ■ Tilwale bharwan aloo | 495 |
| white sesame coated potato, stuff with nuts & cooked in tandoor | |

■ vegetarian ■ non vegetarian *seasonal

All prices are in Indian rupees and exclusive of taxes. We levy no service charge.

Please inform our service associates if you are prone to any food allergies.

- | | |
|--|-----|
| ■ Patiala dahi de kebab | 495 |
| shallow fried hung curd patties tempered with panch kuth and homemade spices | |
| ■ Tandoori chatpata ananas | 495 |
| roasted pineapple marinated with tangy spices and lemon juice | |
| ■ Challi te matter kebab | 495 |
| deep fried green pea kebab stuffed with corn and cheese with a hint of cardamom powder | |
| ■ Bharwan malai broccoli | 495 |
| cream marinated broccoli stuffed with cheese and corn kernels glazed in tandoor | |

■ **vegetarian** ■ **non vegetarian** *seasonal

All prices are in Indian rupees and exclusive of taxes. We levy no service charge.

Please inform our service associates if you are prone to any food allergies.

MAINS

- | | |
|---|-----|
| ■ Tawa boti masaledar | 975 |
| regional delicacy of braised lamb morels cooked in Indian spices | |
| ■ Keema gurda kaleji | 975 |
| lamb mince,kidney, liver cooked with pounded spices | |
| ■ Balti meat | 975 |
| specialty of tender lamb cooked in brown onion and spicy tomato gravy | |
| ■ Shahi murgh | 895 |
| braised chicken specialty cooked in cream and cashewnut gravy | |
| ■ Chuza makhani | 895 |
| tandoori grilled chicken tikka simmered in satin smooth tomato gravy redolent of kasoori methi | |
| ■ Mughewala chicken curry | 895 |
| punjabi style chicken curry made with curd and whole spices | |
| ■ Tiffin chicken | 875 |
| shredded chicken tikka cooked with capsicum, onion and tomato masala | |
| ■ Tariwali macchi | 875 |
| punjabi style fish curry made with curd and whole spices | |
| ■ Paneer methi masala | 595 |
| cottage cheese cooked with fenugreek leaves, fresh onion tomato gravy | |
| ■ Mushroom hara pyaz | 595 |
| mushroom cooked in fresh spring onions with homemade spices | |
| ■ Baingan bharta Rawalpindi | 595 |
| charcoal roasted eggplant concasse cooked with onion and tomatoes | |
| ■ Palak te paneer da kofta | 595 |
| spinach and cottage cheese dumplings stuffed with chilli and cheese, cooked in satin smooth rich tomato gravy | |
| ■ Paneer te harara chholiya | 595 |
| a delicacy of green chickpea and cottage cheese prepared in every household | |
| ■ Sindhi chana | 575 |
| speciality of undivided Punjab, whole white gram cooked to perfection with pomegranate seed | |

■ vegetarian ■ non vegetarian *seasonal

All prices are in Indian rupees and exclusive of taxes. We levy no service charge.

Please inform our service associates if you are prone to any food allergies.

<p>■ Masaledar Amritsari aloo wadiyan cumin tempered potato wedges and Amritsari lentil nuggets cooked to perfection with onion and tomato gravy</p>	575
<p>■ Kutri bhindi stir fried okra cooked with fresh onion and tomatoes</p>	575
<p>■ Hing dhaniye ke aloo baby potato tempered with pounded coriander, asafoetida with Punjabi spices</p>	575
<p>■ Aloo te phool cauliflower florets and baby potatoes, tempered with cumin and ginger, cooked in onion and tomato masala</p>	575
<p>■ Palak da saag spinach leaves tempered with desi ghee, whole red chilly with brown garlic</p>	575
<p>■ Sarson da saag* slow cooked mustard with spinach leaves and tempered with garlic</p>	575
<p>■ Sood de dhabey di dal special black lentils and kidney beans preparation with tomatoes and butter</p>	495
<p>■ Punjabi dal tadka slowly cooked yellow lentil tempered with onion and green chillies</p>	495

■ vegetarian ■ non vegetarian *seasonal

All prices are in Indian rupees and exclusive of taxes. We levy no service charge.

Please inform our service associates if you are prone to any food allergies.

TO ACCOMPANY

■ Gosht biryani	895
mint and saffron flavoured rice preparation cooked with lamb	
■ Tandoori murgh tikka pulao	825
spicy rice preparation with marinated tandoori chicken morsels	
■ Jeera pyaz ka pulao	395
cumin flavoured rice preparation cooked with fried onions	
■ Dahi bhalla	245
savoury lentil dumplings soaked in sweet and sour yoghurt	
■ Saada chawal	225
steamed rice	
■ Raita	185
yoghurt with crunchy raw vegetables	
■ Tazza subziyan	185
garden fresh green salad	

INDIAN BREADS

■ Kulcha / Stuffed Parantha	140
amritsari mattar, aloo, onion or paneer kulcha	
■ Parantha	115
laccha, pudina or namak mirch ka parantha	
■ Naan	115
plain, butter or garlic	
■ Roti	115
tandoori or missi roti	

■ vegetarian ■ non vegetarian *seasonal

All prices are in Indian rupees and exclusive of taxes. We levy no service charge.

Please inform our service associates if you are prone to any food allergies.

Put yourself in the hands of our chef for any dish of your choice.

DESSERTS

■ Gajar ka halwa	360
greated carrot cooked with condensed milk and sugar	
■ Kesar pista Kulfi	360
frozen milk with pistachio and flavoured with saffron	
■ Rasmalai	360
poached cheese dumplings topped with creamy condensed milk	
■ Moong dal halwa	360
split yellow lentils prepared with butter and sugar	
■ Kesar di sakora rabri	360
flaked milk pudding flavoured with saffron	
■ Roh di kheer	360
sweetened rice preparation cooked with sugarcane juice, jaggery and milk	
■ Malpua with rabri	310
golden fried pan cakes served with reduced flavoured milk	
■ Wagah de gulab jamun	310
fried cottage cheese dumplings dipped in rose scented syrup	

■ vegetarian ■ non vegetarian *seasonal

All prices are in Indian rupees and exclusive of taxes. We levy no service charge.

Please inform our service associates if you are prone to any food allergies.

SOFT BEVERAGES

Sparkling water	245
Fresh seasonal fruit juices	215
Masala chaach	215
Iced tea	215
Choice of tea	215
Choice of coffee	215
Aerated beverages	215
Jaljeera	215
Masala pepsi	215

All prices are in Indian rupees and exclusive of taxes. We levy no service charge.
Please inform our service associates if you are prone to any food allergies.