



PAN-INDIAN DINING

THIRST QUENCHERS

- **Lassi** 140
Sweet / Salted / Plain / Masala / Mango
- **Fresh Fruit Juice** (Seasonal) 125
- **Nimbu Shikanjvi** 90
- **Chaas** 125
Masala / Plain

SOUPS & SHORBA

- **Murg Elaichi Shorba** 140
Green Cardamom Flavoured Rich Chicken Soup
- **Dal Rasam** 105
Lemon Flavoured Lentil Soup
With Indian Spices And Curry Leaves
- **Tamatar Dhaniya Shorba** 105
Tangy Tomato Soup Flavoured With
Fresh Green Coriander

● Vegetarian

● Non-Vegetarian

● Egg

CHATPATI CHAAT

- **Crispy Palak Patta Chaat** 195
Batter Fried Crispy Spinach Leaves,
Sweet Curd, Tamarind & Mint Chutney
- **Tawa Aloo Tikki** 190
Mashed Potato Crispy Tikki Topped With
Sweet Curd, Mint Chutney & Saunth
- **Purani Dilli Ki Tawa Aloo Chaat** 180
Shallow Fried Potatoes Tossed With
Indian Spices & Chutneys
- **Dahi Bhalla Papdi Chaat** 160
Deep Fried Lentil Spheres With Wheat
Potatoes Crispies, Chickpeas, Sweet Yoghurt,
Tamarind & Mint Chutney
- **Fruit Chaat** 150
Mixed Seasonal Fruits Tossed In
Chaat Masala & Lemon Juice
- **Dahi Batata Puri** 160
Crisp Semolina Sphered Filled
With Potatoes, Chickpeas Topped With Sev,
Sweet Curd, Tamarind & Mint Chutney
- **Ragda Patties** 190
Shallow Fried Potato Patties,
White Pea Mash Topped With
Mint & Tamarind Chutney

● Vegetarian

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● Egg

STARTERS (Non-Vegetarian)

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|--|---|
| ● Lehsooni Jhinga (Rajasthan) 1025
Chargrilled Prawns Marinated With Brown Garlic, Turmeric & Chilli Paste | ● Zafrani Murg Tikka (Awadh) 465
Chargrilled Chicken Chunks, Marinated With Hung Curd, Cheese & Saffron |
| ● Prawn 65 (Konkan) 1025
Crispy Fried Prawns Marinated With Gram Flour & Coastal Spices | ● Murgh Malai Tikka (Lucknow) 465
Chargrilled Chicken Chunks, Marinated With Hung Curd & Cheese |
| ● Nimbu Macchli Tikka (Awadh) 585
Chargrilled Fish Marinated With Hung Curd, Lemon Juice & Spices | ● Murgh Reshmi Seekh (Delhi) 465
Chargrilled Skewered Chicken Mince Pounded With Indian Spices |
| ● Pathar Ke Kebab (Hyderabad) 465
Lamb Piccata Flavoured With Aromatic Spices, Cooked Over Lava Stones | ● Gongura Chicken (Andhra) 455
Grilled Gongura Pickle Marinated Chicken |
| ● Goan Tawa Pomfret (Goa) 1025
Grilled Whole Pomfret Marinated With Goan Spices | ● Angaar Ka Murgh (Punjab) 455
Chargrilled Chicken Chunks Marinated With Spices & Hung Curd |
| ● Rawa Fried Fish (Maharashtra) 585
Deep Fried Fish Coated With Semolina & Chilli Paste | ● Tandoori Murgh (Punjab) 455
Chargrilled Traditional Chicken With Home Pounded Indian Spices |
| ● Galouti Kebab (Lucknow) 465
Melt In The Mouth Awadhi Delicacy Made With Fine Lamb Mince | ● Non Veg Sampler 775
Two Pieces Each : Nimbu Macchli Tikka, Seekh Kebab, Murgh Malai, Angar Ka Murgh & Pathar Ke Kebab |
| ● Seekh Kebab (Hyderabad) 465
Chargrilled Skewered Lamb Mince With Indian Spices | |

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STARTERS (Vegetarian)

- **Bharwan Paneer Roll** (Hyderabad) **305**
Spicy Green Paste Cottage Cheese Rolls, Chargrilled
- **Achari Paneer Tikka** (Punjab) **295**
Cottage Cheese Chunks Marinated With Hung Curd, Pickle, Spices & Chargrilled
- **Munakka Dahi Kebab** (Lucknow) **295**
Fried Hung Curd Patties Stuffed With Raisins
- **Malai Soya Chaap** (Awadh) **295**
Soya Chops Marinated With Hung Curd, Cheese & Fresh Cream
- **Paneer Saufiani Tikka** (Lucknow) **295**
Cottage Cheese Chunks Marinated With Hung Curd, Fennel Seeds & Indian Spices, Chargrilled
- **Mushroom 65** (Andhra) **285**
Button Mushrooms Marinated With Coastal Spices, Batter Fried
- **Khumb Ki Galawat** (Lucknow) **295**
Awadhi Delicacy Made With Mushrooms
- **Nutty Chukandari Kebab** (Delhi) **285**
Beetroot Patty Stuffed With Nuts, Cooked On Tawa
- **Paruppu Vadai** (Tamil Nadu) **180**
Coarsely Ground Bengal Gram, Red Chilli Patties Mix With Chopped Onions, Fried
- **Ghee Roast Idli** (Kerala) **205**
Mini Idlis Tossed In Aromatic Gun Powder, Served With Curry Leaves Dip
- **Vegetarian Sampler** **575**
Two Piece Each Of Roomali Paneer, Achari Paneer, Khumb Ki Galouti, Dahi Kebab & Malai Soya Chaap

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MAIN COURSE (Non-Vegetarian)

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|--|-------------|--|------------|
| ● Kadhai Jhinga (Delhi) | 1030 | ● Rista (Kashmir) | 725 |
| Fresh Water Prawns In Onion & Tomato
Masala With Chillies, Coriander & Capsicum | | Lamb Spheres, Chilli Paste In
Kashmiri Spices Gravy | |
| ● Macchli Amritsari (Punjab) | 570 | ● Punjabi Rogan Josh (Punjab) | 590 |
| Batter Fried Fish Flavoured With
Carom Seeds & Chillies | | Lamb Cooked With Onion, Tomato &
Curd With Indian Spices | |
| ● Meen Moilee (Kerala) | 570 | ● Tawa Murgh (Punjab) | 565 |
| Fish Cooked In Coconut Milk Curry | | Chicken With Spicy Masala Gravy | |
| ● Goan Fish Curry (Goa) | 585 | ● Chicken Changezi (Delhi) | 590 |
| Fish Cooked With Traditional Goan Spices | | Chicken Cooked In Moderately Spiced
Cashew Nut Gravy | |
| ● Tawa Meat (Punjab) | 570 | ● Chicken Chettinad (Tamil Nadu) | 570 |
| Lamb Cooked In Spicy Onion & Tomato Masala | | Boneless Chicken Cooked With Star Anise,
Black Pepper, Aniseed & Curry Leaves | |
| ● Laal Maas (Rajasthan) | 590 | ● Murgh Banjara (Rajasthan) | 570 |
| Lamb Curry Cooked With
Red Chilli Paste & Tomato | | Chicken Cooked In Curd & Whole Spices | |
| ● Keema Mattar (Delhi) | 570 | ● Awadhi Murgh Korma (Awadh) | 570 |
| Minced Lamb With Green Peas & Spices | | Chicken Simmered In Gravy Of Cashew Nut,
Poppy Seeds, Mixed Melon Seeds & Yoghurt | |
| ● Gosht Handi Korma (Hyderabad) | 590 | ● Butter Chicken (Punjab) | 570 |
| Lamb Stew ,cooked In Rich Fried Onion,
Yoghurt, Cashew Nut & Melon Seeds Gravy | | Chicken Cooked In Rich Tomato Gravy
With Cream, Butter & Dried Fenugreek Leaves | |
| ● Kosha Mangsho (Bengal) | 590 | ● Egg Curry (Delhi) | 400 |
| Traditional Bengali Lamb Curry Cooked With
Potatoes | | Boiled Eggs In Onion, Tomato Masala | |
| ● Goshtaba (Kashmir) | 725 | | |
| Lamb Spheres, Cardamom
Flavoured Yoghurt Gravy | | | |

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MAIN COURSE (Vegetarian)

- **Tandoori Paneer Lababdar** (Punjab) **355**
Chargrilled Cottage Cheese Chunks
In Rich Onion & Tomato Gravy
- **Kadhai Paneer** (Delhi) **300**
Cottage Cheese Chunks In Ginger & Tomato
Masala With Chillies, Coriander & Capsicum
- **Palak Paneer** (Delhi) **355**
Cottage Cheese Chunks Cooked
In Spinach Gravy
- **Malai Kofta Kesari Pukhtan** (Lucknow) **310**
Cottage Cheese Dumplings Stuffed With Nuts,
Cooked In Rich Pukhtan Gravy
- **Paneer Laung Lata** (Rajasthan) **355**
Stuffed Cottage Cheese, Simmered In Rich Gravy
- **Soya Chaap Masala** (Punjab) **355**
Chargrilled Soya Chops In Rich Onion &
Tomato Gravy Topped With Cream
- **Subz Dum Korma** (Lucknow) **310**
Mélange Of Seasonal Vegetables Cooked
In Yogurt & Fried Onion Gravy
- **Mushroom Pepper Fry** (Andhra) **310**
Button Mushroom Cooked With Onion &
Crushed Black Pepper Corn
- **Lachha Palak Bhurji** (Delhi) **240**
Shredded Spinach Cooked With
Tomatoes, Royal Cumin & Garlic
- **Chatpati Aloo Gobi** (Delhi) **295**
Cauliflower & Potatoes
Cooked Home Style
- **Carrot & Beans Poriyal** (Kerala) **295**
Green Beans & Carrots Tempered
With Curry Leaves, Mustard Seeds,
Grated Coconut
- **Dal Makhni** (Punjab) **270**
Black Gram Slow Cooked
With Butter & Cream
- **Yellow Dal Tadka** (Delhi) **205**
Mixed Lentils Tempered With Spices
(Also Available Without Onion & Garlic)
- **Dal Dhokli** (Gujrat) **205**
Lentil Cooked With Steamed
Wheat Flour & Jaggery, Tempered
With Mustard Seed & Peanut

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SATVIK KHANA (No Onion - No Garlic)

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|--|------------|--|------------|
| ● Paneer Shimlamirch Bhurji
Cottage Cheese, Capsicum
Cooked With Mild Spices | 450 | ● Exotic Vegetables In Makhni Gravy
Exotic Vegetables Cooked In Rich Tomato
Gravy With Cream & Butter | 310 |
| ● Paneer Makhanwala,
Kasoori Methi
Cottage Cheese Simmered In
Rich Tomato & Cashewnut Gravy | 355 | ● Hing Jeera Aloo
Mildly Spiced Potatoes Prepared With
Asafoetida & Royal Cumin | 295 |
| | | ● Dal Sultani
Yellow Lentil Tempered With
Cumin, Tomatoes & Yoghurt | 205 |

ACCOMPANIMENTS

- | | | | |
|---|-----------|----------------------|-----------|
| ● Dahi Bhalla | 95 | ● Green Salad | 90 |
| ● Raita
Onion / Tomato / Cucumber /
Mix / Boondi / Pineapple | 90 | ● Onion Salad | 90 |

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STAPLES

● Malabar Prawn Biryani (Kerala)	880	● Pulao (Punjab)	165
Prawns cooked with Coastal Spices & Basmati Rice		Jeera / Bhuna Pyaaz / Mattar	
● Hyderabadi Mutton Biryani	505	● Steamed Rice	160
(Hyderabad)		● Parantha	100
Marinated Lamb Cooked With Aromatic Spices & Basmati Rice		Mint / Ajwain / Mirchi / Plain	
● Hyderabadi Chicken Biryani	370	● Naan	90
(Hyderabad)		Garlic / Butter / Plain	
Marinated Chicken Cooked With Aromatic Spices & Basmati Rice		● Kulcha	90
● Kolkata Chicken Biryani	370	Pyaaz / Aloo / Gobi / Mix / Paneer	
(West Bengal)		● Roomali Roti	85
Chicken & Potatoes Cooked In Basmati Rice With Bengali Spices		● Missi Roti	70
● Subz Dum Biryani (Awadh)	180	● Tandoori Roti	55
Vegetables Cooked With Aromatic Spices & Basmati Rice			

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DESSERTS

● Malpua Rabdi	150	● Choice Of Ice Cream	160
● Kesri Rasmalai	120	Vanilla / Chocolate / Butterscotch / Mango / Strawberry / Coffee	
● Bharwan Gulab Jamun	120	● Moong Dal Halwa	165
● Kashmiri Phirni	165	● Pista Kulfi Falooda	160
● Fresh Fruit Salad	150		

HOT BEVERAGES

● Darjeeling	105	● Cappuccino	135
● Assam	105	● Espresso	120
● Earl Grey	105	● Decaffeinated	125
● Green Tea	115		
● Chamomile	115		

● Vegetarian ● Non-Vegetarian ● Egg

5% GST extra. We do not levy any Service Charge.

Some food items may contain traces of nuts, dairy or gluten. Please ask your server for details & let us know of any allergies.

