

STARTERS

Peanut Masala

Fried peanuts served mixed with a dry salsa

Til ka Tandoori Aloo

Clay pot oven baked potatoes with a tangy Mozzarella and mashed potato filling marinated in yogurt

Rim-jhim Vegetable Seekh Kebab

Mixed vegetable Skewered Kebabs coated with diced colored bell pepper. Served with Onion rings and Mint "chutney"

Crisp Soya Tikki

Deep fried Soya granule and Potato Served with Min sauce and Onion Rings

Hara-Bhara Kebab

Tangy Spinach, Paneer and Potato Tikki kebab served with Mint sauce and Onion Rings

Chilli Paneer

Cottage cheese tossed in red spicy sauce

Vegetable Drumsticks

Deep fried Vegetable pate on Sugarcane / Lemon grass

Crispy Corn Cakes

Deep fried Corn Kernel cakes glazed with a sweet sour sauce

Salt & Pepper Vegetables

Crisp batter fried vegetable served with a Hot Garlic Sauce

Chilly Potato

Potato fingers tossed in chilli sauce

Dragon Rolls

Crisp, deep fried vegetables filled wanton pastry rolls served with a hot garlic sauce

Chicken / Mutton Gola Kebab

Ground chicken meat balls flavoured with a measured blend of Indian Spices and finished in a Tandoor.

Murg Malai Kebab

Boneless Chicken breasts marinated in Cheddar, yogurt & cream marinades and a blend of select spices cooked in the clay pot oven. Served with onion rings and mint "chutney"

Chicken Tikka

Boneless Chicken thighs marinated in the traditional "Tikka" marinades and cooked in the clay pot oven

Chili Chicken

Boneless batter fried Chicken preparation spiked with green chilies , served with bell peppers & Onion

Lemon Chicken

Chicken fingers in a lemon sauce

Drums of Heaven

Pulled Chicken wings napped in a sweet sour chilly sauce

MAIN COURSE

Kadhai Paneer

Cottage Cheese, bell peppers, onion, tomato & green chilies napped in an Onion and Tomato based sauce

Paneer Makhani

Paneer cooked in Tomato gravy

Paneer Chole

The Local favorite of tangy Chick pea and diced Paneer preparation flavoured with a blend of our in-house Garam Masala, Coriander powder and Pomegranate seed powder cooked in a khada Masala gravy

Miloni Handi

Medley of vegetables in a spinach sauce

Subz Panchmeil

A tangy preparation of fresh seasonal vegetable tempered with cumin seeds and napped in a brown gravy

Daal Tadke waali

A perfect blend of yellow lentil cooked to perfection. Served tempered with burnt garlic and cumin

Rajma Masala

Black Lentil and Red Mexican beans simmered to a creamy consistency. Finished with cream and Indian Spice powders

Paneer Biryani

A "One Pot Meal" of Cottage cheese cooked along with a pulao. Served with a kachumbar raita

Chinese Greens in Soy and Garlic

Bokchoy, long Beans, Broccoli, Chinese Cabbage, Spinach & Zucchini tossed in soy sauce

Assorted Vegetables in Black Bean Sauce

Assorted Bell Peppers, Broccoli, Zucchini, Mushrooms and Baby corn in fermented Black bean sauce

Vegetable in Thai Red Curry

Assorted Vegetables in a Thai Red Curry

Vegetable in Thai Green Curry

Assorted Vegetables in Thai Green Curry

Chicken Tikka Masalear

Succulent bite size pieces of boneless Chicken cooked in a clay pot oven and finished in a tomato sauce

Sig Murg Majnooni

Pieces of Tandoori chicken cooked in a creamy tomato gravy flavoured with a dash of honey.

Murg Kali Mirch

Well peppered Chicken on the bone cooked in cream and yogurt, with a hint of dry fenugreek and mint leaves.

Laal Maas

This 10th Century Rajasthan equivalent of Rogan josh, originated in Udaipur. Famous for its color, this dish is deep red because of the kind of red Chilly used in this dish. Test your limits with this dish.

Gilafi Murg Biryani

Cooked in the style of the famous Awadhi Biryani. Served with a bowl of mixed raita

Gilafi Gosth Biryani

The Favorite of The Nawab of Awadh. Served with a bowl of mixed raita

Chicken in Thai Green Curry

Assorted Vegetables in a Green Red Curry

Chicken in Hot Garlic Sauce

Chicken cooked in a red hot garlic sauce

Two Pepper Chicken

Chicken with two kind of peppers in peppery sauce

Rice & Noodles

Indian

Saada Chawal

De-starched, steamed long grain rice

Jeera Pulao

A pilaf flavored with crackled cumin seeds

Oriental

Vegetable Fried Rice

Diced vegetables tossed along with aromatic long grain rice flavored with a hint of Soy Sauce

Hakka Noodles

Named after the Hakka Tribe of North Central China

Sweet Corn Fried Rice

Golden yellow sweet corn kernel fried rice

Fried Rice / Noodles

Chicken or Lamb Fried Rice / Hakka Noodles

Breads (served with or without Ghee / Butter)

Tandoori Roti

Whole wheat leavened Indian bread cooked in a tandoor

Phulka

Whole wheat leavened bread cooked on a griddle and puffed on an open flame

Missi Roti

Gram flour Indian bread with chopped onions, green Chilli and coriander cooked in the Tandoor. Served smeared with butter

Tandoori Parantha (Latcha)

Flaky refined flour Indian bread cooked in a Tandoor and smeared with salted butter

Naan

DESSERTS & After

House Specialties

Traditional

Shahi Tukda

A dessert of the Nawabs. Crisp slices of bread steeped in sugar syrup & topped with rabdi

Kulfi

In-house Kesar Pista Kulfi or Plain Kulfi with a gulukand "Tadka"

Gulab Jamun

Deep-fried Reduced milk and flour dumplings steeped in cardamom flavored sugar syrup

Vanilla Ice-cream

Two scoops of Vanilla Ice-cream dressed with mint flavoured honey OR Chocolate Sauce & Nuts