

SHRUWAT SHORBA SE

All Shorba will be served with Mini Taftaan

Tamatar Hare Piyaz KaShorba	99
Paya Dum KaShorba	129
MurghJahangirShorba	111

SAATH SAATH

Hariyali Salad	80
Dahi	70
Raita (Boondi / Hara Bhara / Ananas / Tomato)	85
Papad Roasted	22
Masala/Fried	35

THODA THANDA

Lassi / Sweet / Salted	55
Chaas	30
Fresh Lime Soda	30
ShikanjiSharbat	35

KABAB SIGDI SE (VEGETARIAN)

All Kabab will be Served with Green Chutney,
LacchaPiyaz and Lemon

Pudina Paneer Tikka	255
Subz Galawti Kabab	235
Harabhara Kaju Kabab	235
Bharwa Khumb Peshawari	210
Bhutte Ki Seekh Kabab	215
Paneer Malai Ki Seekh	225
Shahi Saundhe Aloo	199
Assorted Kabab Platter (Vegetarian)	375

KABAB SIGDI SE (NON-VEGETARIAN)

Aatish-e-Jhinga	435
Jhinga Kali Mirch	425
Tandoori Pomfret	450
Amritsari Machli	350
Mahi Tikka Lahsuni	350
Aatish-e-Tandoori Murgh	Full\Half 325 \ 190
Murgh Kasturi Kabab	299
Murgh Tangdi Kabab	325
Murgh Achari Kabab	315
Murgh Gilafi Seekh	310
Murgh Kalimirch Kabab	310
Murgh Surkh Kabab	315
Galawti Kabab	329
Tandoori Lamb Chop	329
Gosh Ke Seekh Kabab	329
Peshawari Boti Kabab	329
Assorted Platter (Non-Vegetarian)	650

DEGCHI KHANA-E-KHAS



(VEGETARIAN)

Lahsuni Palak Paneer	249
Paneer Makhanwala	249
Paneer Pasanda	249
Paneer Dhaniya Adraki	249
Mutter Paneer Lababdar	249
Lahori Aloo Methi	235
Dum Subz Meloni Handi	235
Makai Mushroom Masala	235
Shahi Makhan Malai Kofta	235
Bhendi Do Piyaza	235
Dal-e-dum Bukhara	175
Tadke Wali Dal	165

DUM BIRYANI KHAS-E- AWADH

(All Biryani will be served with Burhani Raita)

Dum Prawns Biryani	375
Dum Murgh Biryani	335
Dum Goshtki Biryani	350
Dum Subz Biryani	199
SafedChawal\Veg Pulao\JeerekeChawal	160

TANDOOR & TAWA (BREAD)

Tandoori Roti \ Paratha \ Tawa Roti	25
Naan\Makhan \ Lahsun \ Pudina	55
Stuff Paratha	70
Taftaan	55
Sheermal	55
Rumali	55

DEGCHI KHANA-E-KHAS

(NON-VEGETARIAN)

Goan Curry (Pomfret \ Prawns)	425
Lahori Murgh	330
Murgh Seekh Masala	325
Murgh Saagwala	320
Murgh Dum Zafrani Korma	325
Murgh Makhan Wala	329
Surkh Murgh Tariwala	325
Nehari Gosh Khas-e-Awadh	349
Kadhai Bhuna Gosh	349
Gosh Rogan Josh	349
Kheema Mutter	380
Mutton Seekh Masala	380

MEETHA ZAIKA

Zafrani Sakora Phirni	125
Malai Kulfi with Falooda	125
Gulab Jamun	85
Ice-Cream	85
Seasonal Halwa	125

RICE NOODLE

Vegetable Fried Rice	199
Burnt Garlic Fried Rice	220
Vegetable Szechwan Fried Rice	220
Chicken Fried Rice	220
Prawns Fried Rice	350
Szechwan Chicken Fried Rice	220
Vegetable Hakka Noodles	220
Chicken Hakka Noodle	220

THAI CUISINE

Tom Yom soup

Vegetable 99

Chicken 111



Thai curry green/red

Chicken 350

Vegetable 310



CHINESE CUISINE

SOUP

Hot and Sour / Manchaw / Sweet Corn / Clear

Chicken 120

Vegetable 111

Chicken Lollypop 280

Prawns in a sauce of your choice 450

Black bean / Black Pepper / Chilly Basil

Pomfret in a sauce of your choice 450

Hot Garlic \ Chilly Oyster \ Hakka Style

Chicken in a sauce of your choice 350

Soya chili \ Hot Garlic \ Chili Black Bean \ Kung pao

Cottage Cheese in Choice of Sauce 270

Soya Chili \ Hot Garlic \ Three Pepper

Stir Fried Chinese Greens 270

Paneer Red Pepper Pokchoi 270

Cottage Cheese In Choice Of Sauce 270

UNLIMITED TABLE BUFFET

VEGETARIAN BUFFET Lunch – 299 / Dinner - 299

Vegetarian Shorba
Paneer
Aloo
Mushroom
Veg Kabab
2 Veg Main Course
Veg Biryani \ Safed Chawal
1 Dal
Naan \ Roti \ Paratha \ Rumali
2 Dessert



NON-VEGETARIAN BUFFET Lunch – 399 / Dinner - 499

Non-Veg Shorba
Chicken Kabab
Fish Kabab
Mutton Kabab
Prawns
Two Non-Veg Main Course
1 Dal
Naan \ Roti \ Paratha \ Rumali
2 Dessert
Chicken Biryani \ Mutton Biryani \ Safed Chawal



Packed Lunch

VEG ₹ 110/-

NON-VEG ₹ 140/-