

## KHUSHBU-E-BASMATI

<b>Plain Rice</b> Boiled rice	159
<b>Jeera Rice</b> Steam Rice tempered with cumin	171
<b>Peas Pulao</b> Steam rice tossed with butter & green peas	178
<b>Chicken Biryani</b> Chicken cooked with rice flavored with fresh mint	330
<b>Mutton Biryani</b> Mutton cooked with rice flavored with fresh mint	342

## ROTIYAAN

<b>Tandoori Roti</b> Whole wheat flour bread cooked in tandoor	30
<b>Butter Roti</b> Whole wheat flour bread cooked in tandoor	35
<b>Roomali Roti</b> Fine flour bread like a handkerchief	37
<b>Missi Roti</b> Gram flour and wheat flour kneaded with herbs and cooked in tandoor	47
<b>Palak Roti</b> Whole wheat bread kneaded with spinach puree house specialty	52
<b>Khasta Roti</b> Whole wheat flour kneaded with butter	52
<b>Makki Di Roti (Seasonal)</b> Freshly ground dry corn flour bread	52
<b>Naan</b> Fine flour bread cooked in tandoor	59
<b>Butter Naan</b> Fine flour bread cooked in tandoor and coated with butter	64
<b>Lachha Parantha</b> Multi layered wheat flour flaky bread baked in tandoor	64
<b>Pudina Parantha</b> Multi Layered wheat flour bread flavoured with mint powder	64
<b>Garlic Naan</b> Fine flour bread cooked in tandoor rubbed with garlic chunks	71
<b>Stuffed Kulcha</b> (Paneer/Aloo/Pyaz)	83

## SALADS

- Papad** 24  
Lentil spiced based dry hard crepe
- Masala Papad** 52  
Lentil spiced dry hard crepe topped with chunky tomatoes onion and masala
- Aloo Channa Chaat** 106  
Indian spiced boiled chick peas & potato
- Green Salad** 112  
Fresh garden vegetable salad
- Chatpati Moongfali** 116  
Peanuts infused with tangy masala

## RAITA

- Mix Veg Raita** 117  
Onion cucumber tomato chopped and mix with home-made curd
- Boondi Raita** 117  
Gram flour puffs mixed with home made curd
- Pineapple Raita** 147  
Pineapple mix with home made yogurt
- Mango Raita** 159  
Mango mix with home made yoghurt

## DESSERTS

- Tilla Kulfi** 64  
Indian ice-cream on bamboo stick
- Matka Kulfi** 95  
Fresh mix ice-cream served in a clay pot
- Gulab Jamun** 88  
soaked in sweet syrup and served hot
- Thandi Kheer** 99  
flavoured sweet rice pudding
- Gajar Ka Halwa (Seasonal)** 102  
Fresh corats cooked with milk and dry nuts-a traditional punjabi dessent

## ■ DAL TE SUBZIAN....

<b>Sarson Da Saag (Seasonal)</b>	290
Mustard leaves cooked with punjabi spices finished with butter	
<b>Palak Paneer</b>	299
Fresh cottage cheese cooked with spinach masala gravy	
<b>Mutter Mushroom Masala</b>	299
Green peas and mushroom cooked in masala gravy	
<b>Mutter Paneer</b>	299
Cottage cheese and green peas cooked with chef special gravy	
<b>Malai Kofta</b>	302
Soft cottage cheese dumpling cooked in smooth rich gravy	
<b>Paneer Butter Masala</b>	299
Paneer cooked with cream and butter in indian masala	
<b>Kadhai Paneer</b>	299
Batond of cottage cheese cooked with bell pepper and whole spices finished with tomato gravy	
<b>Paneer Tikka Masala</b>	299
Roasted paneer cooked with Indian Herbs and spices	
<b>Paneer Pasanda</b>	299
Cottage cheese filled with nuts and cooked in tomato cashewnut gravy.	
<b>Paneer Lababdar</b>	299
Paneer cooked with Indian spices and herbs	
<b>Khumb Piyaz Bhujia</b>	304
Mushroom and spring onion cooked with masala gravy	

## TAWA OR TANDOORI PARANTHA (served with curd or gravy)

■ <b>Aloo Pyaz Parantha with Curd/Gravy</b>	243
Wheat flour bread filled with potato masala cooked on tawa/tandoor	
■ <b>Gobhi Parantha with Curd/Gravy</b>	243
Wheat flour bread filled with grated cauliflower cooked on tawa/tandoor	
■ <b>Paneer Parantha with curd/Gravy</b>	249
wheat flour bread filled with cottage cheese cooked on tawa/tandoor	
■ <b>Chicken/Mutton Parantha with curd/Gravy</b>	278
Wheat flour bread with minced chicken or mutton cooked on tawa/tandoor	

## ■ MURG TE MEAT....

<b>Bhuna Meat</b>	341
Mutton cooked in our traditional bhuna masala.	
<b>Rahra Meat</b>	348
Mutton and mutton mince cooked with traditional spices and herbs.	
<b>Gosht Tikka Masala</b>	352
Mutton kebab cooked with spices.	
<b>Gosht Rogan Josh</b>	352
Aromatic mutton dish cooked in thin gravy.	
<b>Fish Curry (Seasonal)</b>	449
Roasted fish tikka cooked in our traditional punjabi gravy.	
<b>Egg Curry</b>	266
Boiled egg cooked in traditional spices.	





## ■ DAL TE SUBZIAN

<b>Bhindi Masala</b>	248
Semi dry Indian dish made with okra	
<b>Aloo Jeera</b>	254
Potatoes tossed with cumin seed and spices	
<b>Aloo Gobhi</b>	254
Spiced potatoes and cauliflower	
<b>Dal Tadka</b>	254
Yellow Lentil tempered with whole red chili and cumin seeds	
<b>Dum Aloo</b>	254
Potatoes filled with collage cheese and nuts cooked with silky smooth gravy	
<b>Mixed Vegetable</b>	254
Fresh garden vegetables cooked in masala gravy	
<b>Dal Makhani</b>	254
Whole black lentil cooked overnight with butter and cream	
<b>Dal Amritsari</b>	254
Black lentil tempered with ginger garlic in desi ghee	
<b>Pindi Choley</b>	260
Chickpeas cooked with spices and flavoured with herbs	
<b>Subz Jalfrezi</b>	266
Semi dry Indian recipe with mixed vegetables cooked in a tomato gravy	





<b>Dhaniya Murg Curry</b>	<b>314</b>
Chicken cooked in coriander flavoured gravy.	
<b>Murg Do Pyaza</b>	<b>314</b>
Chicken cooked with Indian pices and herbs finished with baby onion.	
<b>Murg Saagwala</b>	<b>314</b>
Chicken cooked with spinach gravy.	
<b>Murg Korma</b>	<b>314</b>
Creamy Chicken curry cooked with almond and yoghurt.	
<b>Murg Makhani</b>	<b>314</b>
Tandoori chicken cooked in tomato & cream gravy finished with butter.	
<b>Murg Kadhai</b>	<b>318</b>
Chicken tossed with bell pepper whole spice and herbs finished with tomato gravy.	
<b>Chicken Tikka Masala</b>	<b>318</b>
Boneless chicken tikka cooked in rich gravy, enriched with butter.	
<b>Bhuna Murg</b>	<b>318</b>
Chicken cooked in our own traditional bhuna masala.	
<b>Murg Rahra</b>	<b>318</b>
Chicken and chicken mince slowly cooked with traditional herbs and spices in a tomato and brown onion gravy.	
<b>Murg Lababdar</b>	<b>318</b>
Boneless chicken cooked with Indian spices and herbs.	
<b>Laal Maas</b>	<b>328</b>
Mutton cooked in a variety of masalas with a burst.	
<b>Mutton Curry</b>	<b>335</b>
Mutton cooked in Indian spices with traditional punjabi gravy.	
<b>Dhaba Meat</b>	<b>335</b>
A mildly spiced mutton curry cooked in traditional home style gravy.	
<b>Meat Keema Mutter</b>	<b>335</b>
Home made ground mutton cooked with green peas and finished with herbs.	
<b>Meat Saagwala</b>	<b>335</b>
Succulent mutton pieces cooked with spinach masala gravy & aromatic spices.	
<b>Mutton Do Pyaza</b>	<b>335</b>
Mutton cooked with Indian spices and herbs finished with baby onion.	

<b>Chicken Fry</b>	<b>207</b>
gram flour coated crispy fried chicken served with house-made mint sauce	
<b>Kalmi Kebab (02 Pieces)</b>	<b>213</b>
Chicken leg with bone marinated with cashew paste hung curd & spices grilled in tandoor	
<b>Tangri Kebab (02 Pieces)</b>	<b>213</b>
Chicken drumstick marinated with cashew paste, cheese & grounded.	
<b>Murg Tandoori (Half/Full)</b>	<b>338/522</b>
Tender whole chicken marinated with traditional spices grilled over charcoal.	
<b>Afghani Murg (Half/Full)</b>	<b>338/522</b>
Whole chicken marinated with cheese & cashewnut paste grilled in tandoor.	
<b>Gillafi Chicken Seekh</b>	<b>326</b>
Minced chicken mixed with exotic spices coated with onion capsicum tomato wrapped over skewers and grilled in charcoal tandoor.	
<b>Murg Malai Tikka</b>	<b>326</b>
Mouth Melting morsels of chicken marinated with curd, spices, cream & cheese	
<b>Murg Shammi Kabab</b>	<b>326</b>
Mince of chicken cooked with herbs and spices shallow fried on griddle.	
<b>Murg Tikka Achari</b>	<b>326</b>
Boneless chicken chunks marinated with pickled spices & grilled in tandoor.	
<b>Hari Mirch Ka Murg Tikka</b>	<b>326</b>
Boneless chicken marinated with green chilly spices & grilled in tandoor.	
<b>Mutton Seekh Kebab</b>	<b>338</b>
Skewered minced lamb kebab with exotic spices.	
<b>Mutton Boti Kebab (8 Pcs)</b>	<b>338</b>
Succulet soft mutton chunks in our specialty marinade finished with special sauce.	
<b>Mutton Shammi Kebab</b>	<b>338</b>
Shallow fried minced mutton patty mixed Indian with herbs and spices.	
<b>Fish Amritsari</b>	<b>473</b>
Crispy batter fried fresh cubes marinated with citrus juice & spices.	
<b>Ajwain Fish Tikka</b>	<b>473</b>
Carom seed, citrus juice & other spice infused fish cubes grilled over tandoor.	

<b>Tandoori Salad</b>	<b>236</b>
Fresh garden vegetables marinated with tangy spices and cooked in tandoor.	
<b>Hara Kebab</b>	<b>246</b>
Mild spinach patty filled with nuts & shallow fried.	
<b>Makki De Kebab</b>	<b>243</b>
Deep fried crispy American corn patty flavored with herbs and spices served along with mint sauce.	
<b>Peas Shammi Kebab</b>	<b>243</b>
Green Peas mixed with nuts, filled with cheese and shallow fried.	
<b>Tandoori Aloo</b>	<b>243</b>
Barrels of char-grilled potato filled with peas, coriander, cottage cheese and raisins.	
<b>Veg Seekh Kebab</b>	<b>243</b>
Spicy roasted potatoes stuffed with fresh mixed vegetables with chef's special Spices and cooked in tandoor.	
<b>Veg. Shammi</b>	<b>249</b>
Minced lentil & vegetables cooked with herbs & spices shallow fried on griddle.	
<b>Tandoori Mushroom</b>	<b>260</b>
Mushroom stuffed with spinach & cottage cheese marinated with Indian spices grilled in tandoor.	
<b>Dahi Ke Kabab</b>	<b>260</b>
Hung curd mixed with spices wrapped with thin layer of bread and fried	
<b>Achari Soya Chaap</b>	<b>249</b>
Soya chaap marinated with curd & Indian spices.	
<b>Mushroom Kurkure</b>	<b>278</b>
Batter fried mushrooms filled with cheese and khoya.	
<b>Paneer Amritsari</b>	<b>295</b>
Batter fried cottage cheese batons marinated with traditional spices.	
<b>Paneer Tikka</b>	<b>299</b>
Cubes of fresh cottage cheese marinated with chef's special spices & cooked in tandoor.	
<b>Paneer Malai Tikka</b>	<b>299</b>
Cubes of fresh cottage cheese marinated in garlic & yoghurt with sweet spices & cooked in tandoor	

<b>Packaged Drinking Water</b>	53
additional service charges on mrp	
<b>Jal Jeera</b>	97
A pleasant & popular appetizer of select condiments seasoned to your taste.	
<b>Chaas</b>	97
iced butter milk spiced with freshly boiled cumin seeds ginger, coriander and chillies.	
  	
<b>Aerated Beverages</b>	97
<b>Juices</b>	105
	
<b>Fresh Lime Soda</b>	97
Dash of lime cordial with fizzy soda ask for sweet/saited	
<b>Aam Ka Panna</b>	97
A very refreshing raw mango based healthy drink.	
<b>Lassi Man Pasand</b>	97
Homemade yogurt drink served sweet or salted.	
<b>Annanas Ka Panna</b>	97
Roasted pineapple drink flavoured with herbs.	
<b>Diet Pepsi</b>	105
<b>Mango Lassi</b>	105
Homemade yogurt drink served with mango flavoured	

## SHORBA

 <b>Tomato Shorba</b>	112
Fresh and delectable soup of ripe tomatoes with aromatic herbs and spices.	
 <b>Murg Shorba</b>	116
Chicken soup with Indian herbs and spices.	
 <b>Dal Shorba</b>	112
Red lentil soup flavored with coriander and cumin seeds.	
 <b>Palak Shorba</b>	112
Spinach soup flavored with herbs & spices.	





### ■ Khumb Pyaz Bhujia

mushroom and spring onion cooked with masala gravy



### ■ Paneer Tikka

cubes of cottage cheese, marinated with chef's special spices and cooked in tandoor



### ■ Rasmalai

soft spongy milk dumpling soaked in saffron reduced milk



### ■ Chicken/Mutton Biryani

chicken or mutton cooked with rice, flavored with fresh mint



### ■ Gilafi Chicken Seekh

minced chicken mixed with exotic spices, coated with onion, capsicum, tomato wrapper over skewers and grilled in charcoal tandoor



### ■ Dahi De Kebab

hung curd mixed with spices wrapped with thin layer of bread and fried

## COCKTAILS

### Margarita

Tequila Cointreau, Fresh Lime, Sweet n Sour, Shaken and serve with over crush ice with salted Rimmed Glass

350

### Long Island Ice Tea

Tequila, Smirnoff Vodka, Gin, Bacardi Cointreau Fresh Lime and Topped with Coke

350

### Sex on the Beach

Smirnoff Vodka Peach Schnapps Fresh Lime Orange & Cranberry Juice

300

### Mojito

Bacardi with fresh lime juice castor sugar muddled with your choice of flavor served with on the Rocks or crushed ice

300

### Capiroshka

Fresh Lime Chunks muddle with castor sugar and served with lavish measure of premium vodka and shake intensely with ice

300

### Pina Colada

Pineapple juice, coconut syrup, Fresh Cream

300

### Martinis Dry/Classic/Flavours

300

## MOCKTAILS

### Shirley Temple

Combination of orange juice, pineapple juice, grenadine and lemon juice.

175

### Italian Smooch

Fresh lime juice, ginger ale, lemon chunks, brown sugar, top with cola, garnished with fresh mint/lemon slice.

175

### Fruit Punch

Delicious blend of fruit juices with vanilla.

175

### Sea Breeze

Blue Curacao, Lemon Juice, Souan syrup Topped with top

175

### Virgin Mojito

Pounded chunks of lime, Sugar, Mint top up with soda water.

175

## SOFT BEVERAGES

Red Bull

200

Tonic

105

Ice Tea (Lemon/Peach)

105

<b>ULTRA PREMIUM VODKA</b>	<b>30ML</b>
Grey Goose	400
<b>SUPER PREMIUM VODKA</b>	<b>30ML</b>
Absolut	350
<b>PREMIUM VODKA</b>	<b>30ML</b>
Smirnoff	300
<b>POPULAR VODKA</b>	<b>30ML</b>
Magic Moments-Premium Grain Vodka	300
Magic Moments Remix-Flavoured Vodka	300
(Greenapple, Orange, Lemongrass & Ginger, Raspberry & Chocolate)	
Verve-Super Premium Vodka	300
Verve-Premium Flavoured Vodka	300
(Greenapple & Orange)	
<b>PREMIUM RUM</b>	<b>30ML</b>
Bacardi White	300
<b>POPULAR RUM</b>	<b>30ML</b>
Old Monk	300
<b>PREMIUM GIN</b>	<b>30ML</b>
Bombay Sapphire Gin	350
<b>POPULAR GIN</b>	<b>30ML</b>
Domestic	300
<b>POPULAR BRANDY</b>	<b>30ML</b>
Morpheus XO-Blended Premium Brandy	300
Domestic	300
<b>LIQUEUR</b>	<b>60ML</b>
Baileys	225
Kahlua	225
Cointreau	225

<b>CHAMPAGNE</b>		<b>BOTTLE</b>
Moet & Chandon		8500
<b>SPARKLING WINE</b>		<b>BOTTLE</b>
Sula Brut		1600
<b>RED WINE</b>	<b>GLASS</b>	<b>BOTTLE</b>
Jacob's Creek Shiraz	350	2000
Domestic	300	1500
<b>WHITE WINE</b>	<b>GLASS</b>	<b>BOTTLE</b>
Jacob's Creek Chardonnay	350	2000
Domestic	300	1500
<b>APERITIFS</b>		<b>60ML</b>
Martini Bianco		300
Martini Rosso		300
Martini Extra Dry		300
<b>TEQUILA</b>		<b>30ML</b>
Camino Silver		350
Camino Gold		350
<b>BEER/BREEZERS</b>		
Heineken		300
Budweiser		300
Kingfisher (330ml)		300
Kingfisher Premium (650ml)		400
Kingfisher Strong (650ml)		450
<b>MIX ALCHOLIC BEVERAGES</b>		<b>275ML</b>
<b>Magic Moments ELECTRA</b>		<b>375</b>
Cosmopolitan (Cranberry), Agent Orange (Orange), Appletini (Apple), Starry Night Martini (Chocolate & Coffee)		
<b>Bacardi Breezers</b>		<b>300</b>
(Jamaican Passion/Lemon/Cranberry/Orange)		

<b>SINGLE MALTS</b>	<b>30ML</b>
Talisker 10 YO	450
Glenfiddich 12 YO	450
<b>SUPER DELUXE SCOTCH</b>	<b>30ML</b>
Johnnie Walker Blue Label	1350
<b>DELUXE SCOTCH</b>	<b>30ML</b>
Johnnie Walker Black Label	450
Chivas Regal 12 YO	450
<b>BOURBON</b>	<b>30ML</b>
Jack Daniels	450
<b>PREMIUM SCOTCH</b>	<b>30ML</b>
Johnnie Walker Red Label	400
Teacher's 50	400
<b>STANDARD SCOTCH</b>	<b>30ML</b>
Black & White	350
Black Dog Black Reserve	350
Vat 69	350
Teacher's Highland Cream	350
100 Pipers	350
<b>PREMIUM WHISKY</b>	<b>30ML</b>
Signature Rare	300
Blenders Pride	300
<b>After Dark – Premium Grain Whisky</b>	<b>300</b>
<b>PRESTIGE WHISKY</b>	<b>30ML</b>
Royal Challenge	300

**KHAZANA E KEBAB** 🍴

	Half	Full
Dahi Kebab (6 Pcs)		195
Mushroom Kurkure (6 Pcs)		195
Paneer Amritsari (6 Pcs)		215
Makki De Kebab (6 Pcs)		185
Tandoori Aloo (6 Pcs)		185
Peas Shammi Kebab (6 Pcs)		185
Hara Kebab (6 Pcs)		185
Paneer Tikka (6 Pcs)		215

**NON VEG KEBAB** 🍴

	Half	Full
Murg Afgani	265	395
Kalmi Kebab (2 Pcs)		175
Tangri Kebab (2 Pcs)		175
Gillafi Chicken Seekh (6 Pcs)		255
Murg Malai Tikka (6 Pcs)		255
Murg Tikka Achari (6 Pcs)		255
Murg Tandoori	245	375
Mutton Seekh (6 Pcs)		255
Mutton Boti Kebab (8 Pcs)		255
Ajwani Fish Tikka (6 Pcs)		365
Fish Amritsari (6 Pcs)		365

**DAL TE SABZIAN** 🍴

Subz Miloni		185
Aloo Jeera		185
Dum Aloo		185
Pindi Cholley		185
Dal Tadka		185
Mix Vegetable		185
Dal Makhani		185
Khumb Pyaaz Bhujiya		215
Mutter Mushroom		215
Malai Kofta		215
Kadai Paneer		215
Paneer Makhani		215
Palak Paneer		215
Sarso Ka Saag (Seasonal)		215
Hind Dhaniya Ke Chatpate Aloo		185

**PIND THALI**

🍴 Veg. Thali		215
🍴 Non Veg. Thali		245

**RAITA** 🍴

Boondi		75
Mix Vegetable		75
Pineapple		75

Half Full

**MURG TE MEAT** 🍴

	Half	Full
Dhanya Murg Curry	365	495
Murg Kadhai	365	495
Murg Sagwala	365	495
Murg Rahra	365	515
Bhuna Murg	365	515
Chicken Tikka Masala	365	515
Murg Makhani	365	515
Dhaba Meat		365
Bhuna Meat		365
Rahra Meat		365
Meat Saagwala		365
Meat Keema Mutter		365
Fish Curry		365

**BIRYANI TE CHAWAL**

🍴 Plain Chawal		110
🍴 Jeera Rice		110
🍴 Peas Pulao		115
🍴 Subz Biryani		215
🍴 Mutton Biryani		265
🍴 Chicken Biryani		265

**NAAN TE ROTI** 🍴

Tandoori Roti		18
Butter Roti		22
Naan		28
Roomali Roti		25
Makke Di Roti		29
Butter Naan		35
Lachha Paratha		35
Pudina Paratha		35
Garlic Naan		40
Tandoori Aloo Pyaaz Paratha		45
Tandoori Gobhi Paratha		45
Tandoori Paneer Paratha		45

**DESSERTS** 🍴

Gulab Jamun		90
Thandi Kheer		90
Gajar Ka Halwa (Seasonal)		90