

CHAAT GULLY

PALAK PATTA CHAAT (V) Crispy spinach, sweetened curd, tamarind chutney, pudhina chutney and sev	275/-
KURKURI BHINDI CHAAT (V) Crispy ladyfinger, potatoes, hung curd, tamarind chutney and pudhina chutney, garnished with crispy sev	275/-
LOTUS KI BHEL (V) Crispy lotus stem chips, onion, tomato, potato, sweet and spicy chutney and sev	275/-

INDIAN STARTERS VEG

BHARWAN SARSON PANEER TIKKA Chunks of cottage cheese stuffed with cheese, khoya and cashew nut and cooked in the tandoor	475/-
KUR KURE DAHI KE KEBAB Creamy yogurt kebabs, crunchy on the outside, melt in your mouth on the inside	475/-
PUNJABI PIND DA SOYA CHAAP Traditional punjabi style tandoori soya chaap perfectly roasted in the tandoor	425/-
SOYA MALAI CHAAP Rich, creamy soya chaap cooked in the tandoor	425/-
TANDOORI PINEAPPLE KI CHAAT Pineapple chunks marinated in massale-daar spice blend and cooked in a clay oven	425/-
VEG TASTING KEBAB PLATTER A variety of our chef's signature vegetarian kebabs	895/-

INDIAN STARTERS NON VEG

MASSALA SINGH TANDOORI CHICKEN HALF/FULL Overnight marinated roasted succulent whole chicken	495 695/-
PUNJABI CHICKEN TIKKA Chef's special marinated chicken morsels cooked in the tandoor	575/-
MURGH MALAI TIKKA Rich, creamy marinated chicken morsels, roasted to perfection in the tandoor	575/-
BHATTI DA MUTTON SEEKH KEBAB Delicate minced lamb, onions and a blend of spices, roasted in the tandoor	625/-
KASUNDI FISH TIKKA River sole marinated with kasundi mustard and coriander and cooked in the tandoor	725/-
NON VEG TASTING KEBAB PLATTER A variety of our chef's signature non vegetarian kebabs	1195/-

MOMO CART

TANDOORI MOMO Your choice of momo, marinated in our special spices and cooked in the tandoor Veg 345/- Chicken 425/-
AFGHANI MOMO Your choice of momo, marinated in cream and spices and cooked in the tandoor Veg 345/- Chicken 425/-
CHILLI GARLIC MOMO Your choice of momo, tossed in a wok with our special chilli sauce, onions and bell peppers Veg 345/- Chicken 425/-

MAIN COURSE VEG

MS DAL MAKHANI Overnight cooked black dal, cream and butter. Cooked long and slow in the traditional way	475/-
PUNJABI DAL TADKA Yellow dal, tempered with ghee, cumin, garlic and green chilli	445/-
PANEER MAKHANI Paneer with a velvety smooth tomato and cream gravy finished with kasuri methi	525/-
KADHAI PANEER Paneer with onion, bell peppers and a chunky tomato gravy	525/-
PANEER LABABDAR Paneer with a diced tomato, onion and capsicum gravy	525/-
PANEER TIKKA MASSALA Paneer cooked on a tawa in a tomato onion massala	525/-
PUNJABI TAWA SOYA CHAAP Roasted soya chaap cooked on a tawa in a tomato onion massala	495/-
MUSHROOM HARA PYAAZ Fresh mushroom, tomato onion masala with spring onion	495/-
MASSALA ALOO GOBHI Potato and cauliflower, tempered with a tomato onion massala	445/-

MAIN COURSE NON-VEG

MS BUTTER CHICKEN Choice of with bone or boneless chicken simmered in silken tomato gravy finished with fresh cream and butter	695/-
KADHAI CHICKEN Highway dhaba style chicken cooked with onion, bell pepper and tomato gravy	695/-
CHICKEN LABABDAR Chicken tikka with a diced tomato, onion and capsicum gravy	695/-
TAWA CHICKEN Chicken tikka cooked in a chunky onion tomato massala on a tawa	695/-
MUTTON CURRY Delicacy of highway style lamb morsel cooked with yogurt, browned onions and spices	695/-

MUTTON ROGAN JOSH 695/-

Kashmiri style mutton curry with cumin and fennel coriander and chef's special spices

LAL MAAS 695/-

Rajasthani mutton curry with mathania mirch, coriander and chef's special spices

RARA MUTTON 695/-

Mutton pieces braised with minced mutton and spices to make a chunky curry

TAWA MUTTON 695/-

Mutton pieces cooked on a tawa with onion tomato massala

RICE & BIRYANI

VEG BIRYANI (V) 475/-

CHICKEN BIRYANI 575/-

GHOSHT LEHSUNI BIRYANI 675/-

STEAMED RICE (V) 275/-

JEERA / MATTAR PULAO (V) 325/-

BREADS

TANDOORI ROTI (PLAIN | BUTTER) 65 | 75/-

PARANTHA (LACCHA | PUDINA | MIRCHI) 125/-

NAAN (PLAIN | BUTTER | GARLIC) 110 | 125 | 145/-

SIDES

GREEN SALAD 145/-

RAITA (BOONDI | MIXED VEG | BURANI | PINEAPPLE) 195/-

PAPAD (PLAIN | MASSALA) 45 | 95/-

RAINBOW FRYUMS 175/-

FRENCH FRIES (REGULAR | MASSALA) 245 | 275/-

ASIAN STARTERS VEG

HONEY CHILLI POTATO 425/-

Crispy potato fingers tossed with onions and peppers in a honey and chilli sauce

CHILLI PANEER 475/-

Crispy pieces of paneer, wok tossed in our special chilli sauce with onion and bell peppers and finished with spring onion

HONEY CHILLI LOTUS STEM 425/-

Crispy slivers of lotus stem, tossed with chilli paste, soya sauce and honey and garnished with sesame seeds

VEG SPRING ROLL 375/-

Shredded vegetables, rolled with thin sheets and fried until crispy

CRISPY CORN SALT & PEPPER 425/-

Crunchy american corn tossed with diced onions, bell peppers, coarse black pepper and smoked salt

CHILLI GARLIC MUSHROOM 475/-

Crispy mushroom, tossed in a wok with chilli, soya sauce and garlic, finished with bell peppers and spring onion

VEG MANCHURIAN DRY 425/-

Medley of vegetables, shaped into balls and fried, then tossed in a smokey chinese sauce

ASIAN STARTERS NON-VEG

CHILLI CHICKEN 575/-

Crispy chunks of chicken, wok tossed with onion, bell peppers and our chef's special spice blend

CRISPY HONEY CHICKEN 575/-

Sliced chicken tossed in a spicy & sweet sauce, finished with sesame seeds

MINT & LEMON CHICKEN 575/-

Morsels of chicken, tossed with a fresh lemon sauce and mint

CHICKEN SALT & PEPPER 575/-

Crispy chicken, tossed with diced onions, bell peppers, coarse black pepper and smoked salt

CRISPY CHILLI FISH 695/-

Sliced fish tossed in our chef's special chilli sauce with onion, bell peppers and scallion

ASIAN MAIN COURSE

CHILLI PANEER GRAVY (V) 525/-

KUNG PAO PANEER (V) 525/-

EXOTIC VEGETABLES IN HOT 475/-

GARLIC / WHITE GARLIC SAUCE (V)

VEG MANCHURIAN GRAVY (V) 475/-

CHILLI CHICKEN GRAVY 575/-

CHICKEN IN HOT GARLIC / WHITE 575/-

GARLIC SAUCE

KUNG PAO CHICKEN 575/-

NOODLES & FRIED RICE

HAKKA NOODLES 345 | 375 | 425/-

VEG | EGG | CHICKEN

CHILLI GARLIC NOODLES 365 | 395 | 445/-

VEG | EGG | CHICKEN

FRIED RICE 365 | 395 | 445/-

VEG | EGG | CHICKEN

SCHEZWAN FRIED RICE 395 | 425 | 465/-

VEG | EGG | CHICKEN

DESSERTS

TILLA KULFI 125/-

Choose from kesar pista, mango, paan

KESARI PHIRNI 175/-

Rice pudding cooked in milk with saffron and nuts, chilled in a clay bowl

GULAB JAMUN 175/-

Milk dumplings soaked in a sugar syrup flavoured with rose water