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	MENU MENU	
	BEVERAGES & MOCKTAILS (12:00 NOON TILL 23:00 HRS.)	
	JALJEERA (A REFRESHING CUMIN & MINT FLAVORED APPETIZER SERVED CHILLED WITH LEMON SLICE & MINT LEAVES)	99
	CHAAS (ICE CHILLED BUTTERMILK, TEMPERED WITH FRESHLY ROASTED CUMIN SEEDS, GARNISHED WITH FRESHLY CHOPPED CORIANDER LEAVES)	99
	THANDAI (A TRADITIONAL SUMMER COOLER OF CRUSHED ALMONDS IN CARDAMOM FLAVORED MILK, PERFUMED WITH SAFFRON)	199
	LASSI MANPASAND (SWEET CHURNED YOGHURT SERVED CHILLED)	150
	FLAVOURED LASSI (STRAWBERRY, ROSE OR KESAR)	175
	AAM KA PANNA (A REFRESHING DRINK MADE WITH RAW MANGOES, FRESH MINT, SUGAR, SALT & ROASTED CUMIN POWDER)	99
	AERATED SOFT BEVERAGES (CHOICE OF PEPSI/FANTA/SPRITE/LIMCA)	99
- 11	FRESH LIME SODA	99
- 11	DIET AERATED DRINK	105
- 11	CHOICE OF JUICE (CANNED) (APPLE/TOMATO/ORANGE/PINEAPPLE/MANGO)	99
8	COLD COFFEE WITH ICE CREAM (COLD COFFEE SERVED WITH ICE-CREAM)	199
	RED BULL	180
	TEA/COFFEE/ MASALA TEA/ ESPRESSO COFFEE GOVERNMENT TAXES AS APPLICABLE	105









(12.00 NOON TO 16.00 HRS. & 19.00 HRS TO 23.00 HR)

MAHARAJA FEAST 🥯

545

(A tribute to Royalty, we bring an elaborate daawat from the Majestic regions of North India)

(We start with our highly recommended thandai / jaljeera followed with Soup, mouth watering snack & a healthy salad. The Thali consists of an Indian scrumptious vegetables, Cottage cheese & creamy Dal served with Dahi bhalla accompanied with an array of the finest Indian breads, shahi pulao & papad, finished to perfection by our chef's special sweet creation with an exotic traditional kulfi)

MAHARANI FEAST

445

We start with tangy jal jeera. The Thali consists of Indian scrumptious vegetable. Cottage cheese & creamy dal served with cooling raita, healthy salad accompanied by clay oven roti, missi roti, plain rice & papad, sealed to perfection by our Chef's special sweet creation.

GOVERNMENT TAXES AS APPLICABLE



TANDOORI MALAI GOBHI (SCRUMPTIOUS CAULIFLOWER FLORETS, MARINATED WITH HUNG YOGHURT & AROMATIC SPICES COOKED OVER SLOW CHARCOAL FIRE)	340	
VEG.SHAMI KEBAB (TENDER MELT THE IN MOUTH KEBABS MADE OF CHICKPEA AND TRADITIONAL SPICES)	285	
DAHI KE SHOLEY (A FLAVOURFUL BLEND OF EXOTIC SPICES, FRESH CORIANDER & GREEN CHILLIESBOUND IN HUNG CURD - IT IS CRUNCHY OUTSIDE & SOFT INSIDE)	285	
NARAM DIL KEBAB (A MIX OF PANEER & CHEESE ALONG WITH OUR INHOUSE SECRET SPICES. CRUNCHY OUTSIDE & SOFT INSIDE.)	385	
BHUTTE KA KEBAB (KABAB MADE OF SWEET CORN & INDIAN SPICES COOKED ON A GRIDDLE PLATE)	285	
SOYA CHAAP - MALAI / ACHARI (SOYA CHAAP MARINATED IN CHEF'S OWN SPICES & YOGHURT, SKEWERED & BAKED IN CLAY OVEN, SERVED HOT WITH MINT DIP)	285	
RAJMA GALOUTI SLIDER (MELT IN MOUTH KEBABS MADE OF MASHED KIDNEY BEANS AND TRADITIONAL SPICES STUFFED BETWEEN KESAR INFUSED BUN SERVED WITH MINT SAUCE)	385	
TANDOORI PLATTER (2) (COMBINATION OF MOTIANA ALOO, VEG. SEEKH KEBAB, PANEER TIKKA & CHARCOAL MUSHROOM & TANDOORI GOBHI)	499	DIVINE S
ASSORTED KEBAB PLATTER (COMBINATION OF NARAM-DIL KEBAB, VEG.SHAMI KEBAB & DAHI- KE-SHOLEY & BHUTTE KE KEBAB)	499	









(12.00 HRS. TO 16.00 HRS. & 19.00 HRS TO 23.00 HRS	5.)
TANDOORI ROTI	60
(WHEAT FLOUR BREAD BAKED IN A CLAY OVEN)	
MISSI ROTI	75
(AN INDIAN BREAD MADE WITH GRAM FLOUR, SEASONED	
WITH CHEF SPECIAL SPICES & BAKED IN CLAY OVEN)	
KHASTA ROTI	95
(CRISP INDIAN BREAD MADE WITH COMBINATION OF	
SEMOLINA & REFINED FLOUR COMBINED WITH FENNEL&	
CARDAMOM SEEDS & BAKED IN CLAY OVEN)	
LACCHA PARANTHA	95
(LAYERED WHEAT FLOUR BREAD BAKED IN	
CLAY OVEN & TOPPED WITH BUTTER)	
PLAIN TANDOORI NAAN	75
(LIGHT LEAVENED BREAD, BAKED IN CLAY OVEN)	
BUTTER NAAN	95
(A BUTTER FLAVORED ROUND WHITE FLOUR	55
MULTILAYERED BREAD BAKED IN CLAY OVEN)	
STUFFED NAAN	115
(WHITE FLOUR BREAD, STUFFED WITH POTATOES OR	113
COTTAGE CHEESE TOPPED WITH BUTTER)	
STUFFED PARANTHA	115
(WHEAT FLOUR BREAD STUFFED WITH POTATOES, COTTAGE CHEESE OR MIXED VEGETABLES TOPPED WITH BUTTER)	1987
VEGA SPECIAL PARANTHA 🖘	115
(PUDINA/MATAR/ADRAK/HARI MIRCH OR LAL MIRCH)	
(A MULTILAYERED WHEAT FLOUR BREAD, TOPPED WITH YOUR CHOICE OF STUFFING, BAKED IN CLAY OVEN & TOPPED WITH BUTTER)	
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AMRITSARI KULCHA	115

(CRISP AS WELL AS SOFT LEAVENED BREAD, STUFFED WITH BOILED, MASHED POTATOES, SEASONED WITH SPICES & INDIAN HERBS

CHEF'S SPECIAL SPICY SPICY EXTRA SPICY GOVERNMENT TAXES AS APPLICABLE

BAKED IN CLAY OVEN)



(12.00 HRS. TO 16.00 HRS. & 19.00 HRS TO 23.00 HRS)

MATAR PANEER (COTTAGE CHEESE & GARDEN GREEN PEAS COOKED IN THICK MILDLY SPICED GRAVY)	365
KADAI PANEER (A CLASSIC NORTH INDIAN DISH WITH JULIENNES OF COTTAGE CHEESE & CAPSICUM COOKED WITH TOMATO GRAVY & POUNDING CHEFS SPECIAL INDIAN HERBS)	375
SMOKEY PANEER BUTTER MASALA (COTTAGE CHEESE COOKED & SIMMERED IN A TOMATO GRAVY BLENDED WITH INHOUSE SPICES, TOPPED WITH BUTTER. THIS GRAVY HAS A CHARCOAL LIKE SMOKEY AROMA AND FLAVOUR.)	385
PANEER LABABDAR (RICH & AUTHENTIC DISH PREPARED WITH SOFT & SUCCULENT COTTAGE CHEESE, DUNKED IN CREAMY TOMATO & CASHEW BASED GRAVY)	375
SHAHI PANEER (COTTAGE CHEESE PIECES SIMMERED IN RICH TOMATO BUTTER GRAVY & LACED WITH CREAM)	375
PANEER KALI MIRCH (COTTAGE CHEESE COOKED AND SIMMERED IN A CREAMY CASHEW BASED GRAVY SEASONED WITH FRESH BLACK PEPPER)	375
PALAK PANEER (COTTAGE CHEESE COOKED IN THICK FARM FRESH SPINACH GRAVY)	375
SAAG PANEER (SEASONAL)	375





