

## CHAATS

### Palak Patta Chaat

325

*Crisp Baby Spinach, Sweetened Whipped Yoghurt,  
Pomegranate, Date and Tamarind Chutney*

### Moradabadi Dal Ki Chaat

325

*Protein Packed Yellow Moong Dal Lentils/ Symphony  
of Toppings/ Date-Jaggery Chutney/ Khasta Kachori*

### Avo Guac Papdi Chaat

375

*Avo Guacamole/ Crisp Papdi/ Raw Mango Coulis/  
Pomegranate Molasses*

### Berry Burrata Papdi Chaat

375

*Creamy Burrata/ Acidic Tomatoes/ Bright berries/  
Crispy Lotus Stem*

### Chole Bhature Bites

375

*Nikka Bhaturas/ Tea and Raw Mango Braised Chickpeas/ Chatpata Aloo/  
Onion Tamarind Chutney*

## SHORBA

### • Charred Tamatar Aur Tulsi Ka Shorba

275

*Tempered Tomatoes, Vegies Brunnoise, Holy Basil, Crackling Wheat Chips*

### ▲ Murgh Badam Ka Shorba

295

*Slow Cooked Chicken Soup, Clove Cinnamon, Saffron*

*All prices are exclusive of government taxes. We collect 10% staff contribution.  
Please advise whether you would be allergic to any of the ingredients.*

## SIGNATURE

### ▲ Kaladi Bharwan Cucchi 995

*In India Morel mushrooms have long been celebrated for their culinary prowess. Kaladi, also known as 'Mozzarella of Dogras' from Jammu region. The kaladi stuffed sashmiri gucchi kebab is a culinary masterpiece that showcases the rich heritage of Kashmiri cuisine.*

### ▲ Kosha Mangsho 895

*My grand mom prepared this dish in a kosha style which involves retaining the mutton's flavor and moisture using slow cooking and sautéing methods served along with thin roomali pancake, chutneys and english cucumber*

### — Salmon Dill Tikka 1245

*It was in Scandinavian cuisine that grilled salmon came to prominence. The Nordic peoples used rivers full of salmon to catch and prepare the fish in a simple and delicious way. Over time, the technique of grilling salmon evolved, incorporating cheesy marinades and spice mixes*

### — Chingri Malai Curry 945

*This classic chingri malaikari from the rich cuisine of Bengal is etched in my childhood memory like a treasure. My grand moms super popular dish made from prawns (chingri) and coconut milk and flavored with spices has all the magic potions to win over your heart*

### — Lobster Chilli Roast 1695

*Tossed with shallots and coconut slivers, a unique delicacy of Kerala style chilli roast. The roast recipes belonging to Kerala refers to a kind of stove top cooking where the sauce is cooked off till the spices clings to the meat or seafood and makes a finger licking experience*

*All prices are exclusive of government taxes. We collect 10% staff contribution.  
Please advise whether you would be allergic to any of the ingredients.*

▲ NON-VEGETARIAN

## FROM GRILL, TANDOOR & TAWA

**Surkh Mahi Tikka** 795

*River Sole Steaks, Dijon Yoghurt Marinade/ Char Grilled*

**Amritsari Fish n Chips** 795

*Carom Seed Garlic Marinade, Sole Fish, Kashmiri Chili Tartare, Panko Fried*

**Toddy Shop Rawa Prawns** 825

*Spunky Masala Marinade/ Semolina Coated/ Goan Style Fried Prawns*

**Tawa Jhinga Kali Mirch** 1195

*Prawns Tawa Masala Also Know as Kolambi Masala in Maharashtra is One of The Famous Spicy and Tangy Dishes*

## SHARING PLATTERS

**Vegetarian Tasting Platter** 1195

*Chef Signature Assortment of Vegetarian Appetizers*

**Non Vegetarian Tasting Platter** 1595

*Chef Signature Assortment of Non-Vegetarian Appetizers*

**Lahori Chargah** 1025

*Lahori Chargha is essentially a whole chicken steam roasted. It's marinated in an array of spices which come together to create a tangy, chat-patta taste, served with grilled peppers, onions and tomatoes*

**Raan e Madeira** 1495

*An ineffably aromatic and succulent leg of baby lamb braised slowly in a perfectly balanced liquor with an infusion of cloves, cardamom and pathar ke phool—finished over charcoal.*

*All prices are exclusive of government taxes. We collect 10% staff contribution.  
Please advise whether you would be allergic to any of the ingredients.*



▲ NON-VEGETARIAN

## FROM GRILL, TANDOOR & TAWA

**Chicken Makhan Malai Tikka** 625

*Mascarpone and Cardamom Tikka/ Nutty Butter Cream Bath/ Tandoor*

**Nimbu Hari Mirch Tikka** 625

*Lakadong Turmeric Cheese Marinade/ Infused with Kaffir Lime Leaves/ Charred*

**Lahori Murgh Gilañ Seekh** 625

*Skewered Velvety Chicks/ Colourful Garb of Vegies/ Char-grilled*

**Tandoori Bhatti Da Murgh** 625

*Boned Chicken Thigh & Leg, Burnt Garlic Pickle Marinade, Garlic Mint Aioli, Char Grilled*

**Patiala Chicken Pakoda** 475 | 845

*Carom Coriander Seed Scented , Garlicky Gram Flour Batter, Crispy Fried*

Half

Full

**Kakori Kebab** 775

*A Delicate Melt –in Your-mouth Lamb Kebab/ Char Grilled/ Drizzled with Saffron*

**Burrah** 775

*Lamb Chops/ Smoked Chilli Marinade/ Tandoor*

**Mutton Sukka Tacos** 775

*Mini Malabar Parantha/ Mutton Morsels/ Roasted Ground Lentil Spice Mix/ Pan Tossed*

*All prices are exclusive of government taxes. We collect 10% staff contribution.  
Please advise whether you would be allergic to any of the ingredients.*

• VEGETARIAN

## FROM GRILL, TANDOOR & TAWA

Chenna Dahi Kabab 545

*Crafted from Greek Yoghurt/ Studded with Ricotta Cheese/ Pan Grilled*

Sabz Calouti 545

*Minced Mélange of Vegetables/ Raisin Chutney/ Pan Seared on Mahi Tawa*

Paneer Sukka Tacos 545

*Mini Malabar Pavanthas, Cottage Cheese, Roasted Ground Lentil  
Spice Mix, Pan Tossed*

Bharwan Khumb Tikka 595

*Teja Mirch Marinade, Cheddar and Paneer Stuffed, Char Grilled*

Saraiki Paneer Tikka 595

*Spinach, cheese Scallions Stuffin, Saffron Cheese Marinade, Charred*

Charred Harissa Broccoli 595

*Charred Hydroponic Broccoli, Sundried Tomato Pesto Marinade,  
Walnut Ricotta Mohammara Dipi*

Kataifi Paneer Tikka 645

*Batons of Cottage Cheese, Wrapped Shredded Phyllo Dough,  
Aam Papad Chutney, Baked*

*All prices are exclusive of government taxes. We collect 10% staff contribution.  
Please advise whether you would be allergic to any of the ingredients.*

▲ NON-VEGETARIAN

## MAINS

### Kuttandan Duck Curry

1245

*Peking Duck, Coorgh Pepper & Sballots Curry, Slow Braised*

### Alleppey Curry

825/ 895

*Raw Mango Spice, Tangy Coconut Curry, Backwater Speciality*

*King Fish/ Prawns*

### Meen Moileet

825

*Coconut Milk and Lakadong Turmeric, Mild King fish Curry From Kerala.*

*King Fish*

*All prices are exclusive of government taxes. We collect 10% staff contribution.  
Please advise whether you would be allergic to any of the ingredients.*



▲ NON-VEGETARIAN

## MAINS

### Murgh Handi Korma 675

*Chicken drumsticks, Brown Onion Yoghurt Gravy,  
Saffron & Almonds Silvers*

### Kozi Chettinad 675

*Chettinad Cuisine Is Perhaps The Most Renowned Fare In The  
Tamil Nadu Region. Chicken Is Cooked With Fresh Ground Pepper,  
Mustard, Curry Leaves, Dry Chilli, Finished With Coconut Milk*

### Old School Butter Chicken 725

*Chargrilled Chicken | Creamy Speckled Tomato Hued Gravy  
ADD: BURATTA CHEESE - 275*

### Kundapur Chee Roast 675 / 775

*A Delicacy from the Coastal Mangalorean Cuisine | Slow Roasted With  
Chilli & Homemade Clarified Butter-a Bunt Speciality*

*Chicken/ Prawns*

### Ek Taar Ki Nihari 795

*Slow Cooked Lamb Shanks, Myraid of Indian Spices, Traditional  
Condiments, Kitchens of Awadh*

### Rajputana Laal Maas 795

*Choicest Cuts of Lamb, Jodhpuri Mathania Chillies, Crushed Kachori*

### Mutton Pepper Fry 795

*Slow Roasted Mutton, Masalas and Pepper From Coorg, Inspired by the  
Syrian Christian Cuisines of Kerala*

*All prices are exclusive of government taxes. We collect 10% staff contribution.  
Please advise whether you would be allergic to any of the ingredients.*

• VEGETARIAN

## MAINS (DAL'S)

### Dal Makhni

5/5

*The Black Lentil Delicacy, Buttery Creamy Tomatoes, 48 Hours Simmered On Charcoal*

### Lahori dal tadka

4/5

*Desi Ghee Cooked Yellow Lentils Tempered With Hand Pounded Spices*

### Mangai dal pappu

4/5

*"Pappu" is a Telugu Word That Refers to "Dal" (Lentils), Tempered with Curry Leaves, Red Chili, Mustard Seeds, Cumin Seeds And Garlic.*

### Pindi Chole

4/5

*Double Dollar Chick Peas, Chefs Punjabi Masala, CTC & Raw Mango Braised*

*All prices are exclusive of government taxes. We collect 10% staff contribution.  
Please advise whether you would be allergic to any of the ingredients.*



• VEGETARIAN

## MAINS

Baby Potatoes, Aap Ki Pasand 475

*Kasundi Aloo OR Chettinad Uralai Roast OR Chatpata Asam Jawa Potato*

Pachakari Ishtew 495

*Traditional Vegetable Stew, Spiced Coconut Broth, Kerala Speciality*

Subz Vilayati 495

*Exotic veggies, Kadhai Masala, Pan tossed*

Chenna Khubani Kofta 545

*Ricotta Cheese, Cashew Milk, Creamy Tomato Gravy*

Paneer Khatta Pyaz 575

*Tender Paneer Batons, Pickled Shallots, Bed of Tomato Bellpepper Gravy*

Kundapur Mushroom Ghee Roast 575

*A Delicacy from the Coastal Mangalorean Cuisine, Slow Roasted with Chili and Homemade Clarified Butter-a Bunt Speciality*

Pinwheel Paneer Kundan Kaliyan 595

*Stuffed Cottage Cheese Roulade, Charred on the Bed of Creamy Tomato Sauce*

Guchhi Dhingri Mutter 895

*Morels, Oyster Mushrooms, Green Peas, Zafrani Cashew Gravy*

Lahsuni Palak Buratta 895

*Baby Spinach Puree, Garlic Cumin Scented, Floating Buratta Cheese*

*All prices are exclusive of government taxes. We collect 10% staff contribution.  
Please advise whether you would be allergic to any of the ingredients.*

## SWEET NOTHINGS

### Raag Zauq E Shahi

345

*Katarti Nest, Mini Gulabjamun Pebbles And Rabrhi*

### Kesari Phirni

345

*Chandi Varag*

### Park Street Bappa Doi

345

*Saffron Cardamom Baked Yoghurt, Berry Compote*

### Royal Kulfi Falooda

345

*Rose Syrup, Saffron & Pistachio*

### Choice of Ice Cream

345

*Nolen gur, Charpata Jamun, Anjeer*

*All prices are exclusive of government taxes. We collect 10% staff contribution.  
Please advise whether you would be allergic to any of the ingredients.*

## SIDES

### Kachumber Salad

245

*Cucumber, Tomatoes, and Onion, Cayenne, Mint Lime Dressing, Spiced Peanuts*

### Thayir Vadai

245

*South Indian Style Dahi Vada*

### Ugadi Pachadi

245

*Pineapple Mixed With Yoghurt, Ground Coconut, Cumin Seeds and Mustard*

### Kandhari Burani Raita

245

*Greek Yogurt/ Garlic/ Spice Mixes/ Pomegranate*

## AMRITSARI KULCHA BAR

*From the land of Amritsar, Layered Indian flat bread with stuffing of your choice*

*Served with Dal Makhni, Homemade Compote And White Butter*

### // Classic Aloo Pyaz Kulcha

525

### // Three Cheese n Chilli, Truffle Oil Drizzle

545

### // Butter Chicken Khurchan

575

### // Hari Mirch Ka Keema

595

*All prices are exclusive of government taxes. We collect 10% staff contribution.  
Please advise whether you would be allergic to any of the ingredients.*



## BREADS

### Roti

125/ 125/ 145

*Tandoori/ Roomali/ Missi*

### Mandua Ki Roti

145

*Nutritious Roti Made of Mandua Wheat Flour,  
Uttarakhand Speciality*

### Naan

175/ 195/ 195

*Plain Kalounji/ Nutty Butter/ Garlic*

### Parantha

175/ 195/ 195

*Laccha/ Pudina/ Adraki Hari Mirchi*

### Malabar Parotta

145

*Leavened Bread From Heartland of Kerala*

### Bun Parotta

145

*Madurai Style/ Fluffy Multi Layered Parotta/  
Cooked On A Griddle*

### Appam

99/ 119/ 129

*Podi & Ghee/ Cheese N Chilli/ Porched Egg Podi*

*All prices are exclusive of government taxes. We collect 10% staff contribution.  
Please advise whether you would be allergic to any of the ingredients.*

## DEGH ( RICE )

Plain Rice 545

Nizami Tarkari Biryani 525

*Finest Basmati Rice and Fresh Seasonal Black Cardamom Scented Vegetables Cooked On 'Dum' with Saffron and Angel Hair Onions*

Kashmiri Gucchi Truffle Pulao 745

*Wild Mushrooms from Himalayas , Mélange of Kashmiri Morels and Mushrooms with Saffron Basmati Rice. Truffle Oil drizzle*

Dum Murgh Biryani 645

*Slow Cooked Chicken with Layered Basmati Rice Simmered with Mace, Ittar , Finished in a Sealed Handi*

Cosht Yakhni Biryani 745

*One Pot Biryani, Braised Lamb and Basmati Rice with Whole Spices and Lamb Broth*

Malabar Konju Biryani 795

*Thalassery Biryani is Known for its Small-grain Kaima Rice Which is Locally Sourced & the Use of Fried Onions and Raisins as Garnishes Giving it a Distinct Sweet-savory Flavor Profile.. a North Kerala Speciality of Prawns and Ghee Rice Delicacy*

*All prices are exclusive of government taxes. We collect 10% staff contribution.  
Please advise whether you would be allergic to any of the ingredients.*