

Bejar Roti (KCAL : 206) 175

Tandoori Roti (KCAL : 195) 175

Roomali Roti (KCAL : 215) 185

Missi Roti (KCAL : 215) 185

BEST OF BASMATI

Rampuri Gosht Biryani (KCAL : 973) 1025

Tender mutton, basmati rice dum cooked in deg, rose mint raita

Awadhi Murg Biryani (KCAL : 858) 925

Chicken biryani cooked Awadhi style, bhurani raita

Subz Dum Parda Biryani (KCAL : 543) 845

Seasonal vegetables, mint, rose water amalgamated with long grain basmati rice, mix vegetable raita

Pulao Ka Zaayka (KCAL : 636) 745

Onion mint / carrot peas

Jeera Rice (KCAL : 288) 475

Cumin, ghee tempered basmati rice, garnished with caramelized onion, coriander

SWEET TOOTH

Rasgulla (KCAL : 232.5) 495

Authentic Bengali chena dumpling, sugar syrup

Gulab Jamun Cheese Cake (KCAL : 578) 495

Dehydrated apple, milk chocolate soil

Kesar Rasmalai (KCAL : 232.5) 495

Pistachio slivers, kesar

Kulfi Falooda (KCAL : 320) 495

Malai kulfi, sago noodles, rose syrup

Shahi Tukda (KCAL : 229) 495

Sugar soaked crisp bread topped with flavoured thickened milk

▲ Non-vegetarian dishes | ■ Vegetarian dishes | 🍷 Gluten | 🥛 Dairy | 🌱 Soya | 🐠 Seafood

🥜 Nuts | 🥚 Egg | 👨 Chef's Special | 🌶 Spicy

Please inform your server of any allergies or intolerances as food may contain traces of allergens
All prices are exclusive of applicable government taxes and a discretionary service charge of 5% would be applicable



Vegetarian

Paneer Laung Latika (KCAL : 1125)    ` 795

Clove scented cottage cheese roulade napered with rich yellow gravy

Paneer Tikka Butter Masala (KCAL : 900)    ` 795

Smoked cottage cheese simmered in buttery tomato gravy

Broccoli Malai Kona (KCAL : 735)    ` 745

Broccoli, cottage cheese dumplings in a mellow tomato gravy

Khumb Matar Hara Pyaaz (KCAL : 456)    ` 745

Button mushrooms, peas, spring onion cooked in cashew tomato gravy

Mausam Ka Saag (KCAL : 381)   ` 695

A local delicacy of seasonal greens tossed in garlic, kasoori methi, house spices

Dum Aloo Lakhnavi (KCAL : 603)    ` 675

Cottage cheese stuffed potatoes in tangy onion tomato base

Dal-e-Chaandi (KCAL : 543)    ` 675

18 hours simmered black lentil spiked with fenugreek, topped with butter, cream

Desi Dal Tadka (KCAL : 340)   ` 625

Preparation of Chana, Toor, Split Green Moong Lentils tempered with indian spices

BREADS

Churchur Naan (KCAL : 231)   ` 275

Bullet Naan (KCAL : 239)   ` 275

Chaandi Cheese Naan (KCAL : 283)   ` 255

Bharwan Kulcha (KCAL : 205)   ` 265

Butter Garlic Naan (KCAL : 218)   ` 245

Lacchha Paratha (KCAL : 200)   ` 225

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Vegetarian

Paneer Tikka Khaas (KCAL : 433)   ₹ 725

Cheese stuffed Indian cottage cheese kebabs

Paneer Malai Tikka (KCAL : 434)    ₹ 725

Cottage cheese marinated with cream & hung curd, cooked in clay oven

Khumb ki Kurkuri (KCAL : 440)   ₹ 625

Crisp fried mushroom stuffed with mozzarella, ginger, chilli

Dahi ke Kebab (KCAL : 345)   ₹ 625

Crisp fried hung curd kebabs

Ker Sangri ki Shaami (KCAL : 383)    ₹ 625

Chefs take on "authentic ker sangri"

Palak-e-Husn (KCAL : 363)   ₹ 625

Griddled spinach kebabs stuffed with cheese, ginger, green chilli

MAIN COURSE

Non-vegetarian

Laal Maas (KCAL : 652)     ₹ 975

Traditional Rajasthani mutton preparation with mathania chilli, yoghurt

Rogan Josh (KCAL : 680)   ₹ 975

Tender mutton stew in fennel flavored tomato gravy

Mughlai Fish Curry (KCAL : 345)     ₹ 895

Slow cooked river sole in rich cashew gravy

Dhaba Chooza (KCAL : 750)  ₹ 875

Spring chicken, dhaba style onion tomato gravy

Dhungar Murg Tikka Makhani (KCAL : 801)     ₹ 875

Smoked chicken morsels in a velvety tomato butter sauce

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SOUP

Murgh Yakhni Khumb Shorba (KCAL : 182)   ₹ 525

Chicken & mushroom broth

Tamatar Tulse Neembu Shorba (KCAL : 115)   ₹ 495

Flavorful tomato essence with hint of basil & lemon

APPETISERS

Non-Vegetarian Kebab Platter (KCAL : 822)     ₹ 1975

*Kasundi mahi tikka, mutton seekh kebab, murgh chaandi tikka, murgh banjara tikka
Served with dahi pyaaz, mint chutney, garlic aioli*

Vegetarian Kebab Platter (KCAL : 714)    ₹ 1745

*Paneer tikka khaas, palak-e-husn, dahi ke kebab, khumb ki kurkuri
served with dahi pyaaz, mint chutney, garlic aioli*

Non-vegetarian

Mutton Galouti Kebab (KCAL : 486)    ₹ 975

Melt in the mouth mutton griddled kebabs from Lucknow

Mutton Seekh Kebab (KCAL : 512)   ₹ 975

Minced mutton skewers char cooked in indian clay oven

Kasundi Fish Tikka (KCAL : 346)   ₹ 875

Mustard infused river sole, garlic aioli

Murgh "Chaandi" Tikka (KCAL : 418)    ₹ 825

Signature succulent chicken Kebabs in cashew cardamom marinate, silver leaf

Murgh Banjara Tikka (KCAL : 414)   ₹ 825

Rajasthani style chicken tikka with nomadic whole spice mix

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