

IMPORTED SCOTCH

30ML.

Chivas Regal	475
Johnnie Walker Gold Label	600
Ballentine / J & B	275
Johnnie Walker Black Label / Double Black	475/495
Johnnie Walker Red Label	275
Jack Daniel's Tennessee	425
Black Dog Triple Gold	295
Jim Beam Bourbon	300

SINGLE MALT

Talisker	550
Glenmorangie 10 yrs Old	550
Glendfiddich 12 yrs / 15 yrs Old	550/700
Glenlivet 12 yrs / 15 yrs Old	550/700

DOMESTIC SCOTCH

Black & White	250
Vat 69	210
Black Dog Black Reserve	220
Teacher's Origin	255
Teacher's Highland Cream	235
Teacher's 50	265

PREMIUM WHISKY

Antiquity	175
Blenders Pride	185
Royal Challenge	165
Signature	165

IMPORTED WINES

Jacobs Creek - Australia	230
Two Oceans - South African	230
Hardys - Australia	230
Yellow Tail - Australia	250

CHAMPAGNE AND SPARKLING WINES

Prosecco Terezza Italian Sparkling	270
Chandon Brut	220
Grover's Brut	150
Grover's Brut Rose	150
Sula Brut Tropicale	170

INDIAN RED WINES

Grover's Shiraz - Glass / Bottle	270 /1300
Grover's Cabernet Shiraz - Glass / Bottle	270 /1300
Grover's Rose Bottle	1300
Grover's La Reserve Glass / Bottle	270/1300
Sula Dindori Reserve Shiraz - Glass / Bottle	350 / 1500
Sula Satori Tempemnillo - Glass / Bottle	300 / 1300
Sula Shiraz Cabernete - Glass / Bottle	300 / 1300
Sula Blush Zinfandel Rose - Glass / Bottle	275 / 1300

INDIAN WHITE WINES

Grover's Sauvignon Blanc - Glass / Bottle	270 /1300
Grover's Chenin Blanc - Glass / Bottle	270 /1300
One Tree Hill - Glass / Bottle	250 /1200
Sula Riesling - Glass / Bottle	300 / 1300
Sula Dindori Reserve Chardonnay - Glass / Bottle	300 / 1400
Sula Sauvignon Blanc - Glass / Bottle	275 / 1300
Sula Chenin Blanc - Glass / Bottle	275 / 1300

RICE AND NOODLES

Hakka Noodles Chicken / Veg	275/250
Fried Rice Seafood / Chicken / Veg	395/275/250
Pot Rice Seafood / Chicken / Veg	400/390/340
Pan Fried Noodles Seafood / Chicken / Veg	400/390/340
Korean Rice Seafood / Chicken / Veg	400/390/340
Burnt Garlic Fried Rice	235

SIZZLERS

Fish Steak Schezwan Pomfret fillet cooked in schezwan sauce served on fried rice or a bed of noodles, french fries and glazed vegetables	750
Fish Green Sauce Fish fillet tossed in coriander and parsley sauce served on fried rice or a bed of noodles, french fries and chilli garlic veggies	750
Udang Prawns Prawns tossed with dried red chilli, oyster and finished with red wine and served with rice or noodles of your choice and veggies	750
Chilli Pepper Chicken Cubes of chicken tossed with pepper sauce served on a bed of rice or noodles stir fried greens and french fries	650

MAIN COURSE

Burmese Khao Suey	465/400/390
An authentic burmese curry served with garlic noodles and various aromatic accompaniments (Choice of Seafood / Chicken / Vegetable)	
Green Curry/Red Curry -Thai	465/400/390
Served with steam rice (Choice of Seafood / Chicken / Vegetable)	
Pataya	465/400/390
Burnt garlic fried rice, in soya basil sauce (Choice of Seafood / Chicken / Vegetable)	
Balinese Pot chicken	390
Tender pieces of chicken cooked in a earthen pot with crushed lemon grass and green chillies	
Smoked Chilli Chicken	385
Chicken Chilli Mustard Sauce	380
Chicken in Chilli Oyster Sauce	385
Fish in Yellow Bean Sauce	380
Fish Steak Schezwan (Pomfret)	575
Prawns Chilli Black Bean Sauce	440
Prawns in Sambal Sauce	440
Vegetables in Black Pepper Sauce	340
Vegetables in Chilli Basil Garlic Sauce	340
Vegetables in Chilli Coriander Sauce	340
Vegetables in Hot Garlic Sauce	340

VEGETARIAN

Crispy Shanghai Potatoes	320
Crispy Lotus Stem Plum Chilli	320
Crispy Corn Chilli Pepper	330
Burnt Garlic Cottage Cheese	340
Hakka Cottage Cheese	340
Crispy Spinach	295
Taiwanese Chilli Baby Corn	340
Black Bean Cottage Cheese	340
Chilli Pepper Baby Corn Broccoli	340
Stir Fried Chinese Greens	340
Cottage Cheese Mushroom Twin Pepper	340
Paneer Chilli	340
Paneer Steak Schezwan	340

CHICKEN

Grilled Chicken Black Bean 385

Diced chicken cooked with black bean with a blend of ginger and soya

Thai Chilli Chicken 385

Boneless pieces of chicken marinated with Thai herbs

Barbeque Chicken 385

Barbeque chicken with a Asian twist

Ming Yang Chicken 385

Tender chicken sauteed with chilli, garlic, oyster sauce

Drunken Chicken 385

Cubes of chicken and mushroom with a hint of brandy and spice

Chicken Hot Black Garlic 385

Hakka Chicken 385

Chilli Pepper Chicken 385

Singapore Chicken 385

Kung Pao Chicken 385

Mongolian Chicken 385

Pickled Chilli Chicken 385

Sliced Chicken Sriracha Style 385

Stir Fried Chicken Black Pepper Sauce 385

Hunan Chicken 385

Sheer - E - Zannat

Gulab-E-Gulkand (Traditional gulab jamun with a touch of gulkand and rabdi)	210
Malai Kulfi (Traditional ice-cream)	180
Timeless Favourite (Vanilla ice-cream with chocolate sauce)	165
Nutty Brownie with Ice-cream Chocolate swirl & nutty brownie topped with ice-cream and chocolate sauce	195
Pan Kulfi	185

Basmati Ki Khushboo

Biryani Gul-E-Gulzar (The vegetarian 'Dum' biryani served with Raita)	395
Methi Chaman Biryani (A unique medley of basmati rice, garden fresh fenugreek leaves, corn niblets and paneer)	395
Jheenga Biryani (Prawns and rice blend and cooked to perfection)	495
Murgh Noormahal Biryani / Murgh Tikka biryani (Chicken biryani cooked the 'Awadhi' way)	435
 Kache Gosht Ki Biryani (The traditional art of cooking raw meat & rice together)	510
 Murgh Tawa Pulao (Mumbai style chicken tawa pulao)	425
Kheema Biryani (Lucknawi style mutton mince biryani)	495
Jeera Chawal (Healthy combination of basmati rice, onions & cumin seeds)	270
Sada Chawal (Steamed rice)	240
Dal Khicchi	295

Rotiyon Ki Dawat

Karari Roti	260
Pudina Parantha / Lachchha Parantha / Choori Parantha	75
Lasooni Kallmirch Roti / Tandoori Roti	55 / 50
Kulcha / Naan / Roomali Roti	70/70/90
Baby Kulcha / Butter Naan / Makai Ki Roti	70/75/70
Garlic Naan / Onion Kulcha	90
Ulla Tawa Parantha "Visually Therapeutic"- allow us 10-15mins to serve you)	140
Stuffed Kulcha / Paneer Kulcha (Vegetable or paneer stuffed in a flour batter & finished in tandoor)	130 / 140
Kheema Parantha (Minced meat in a double layered wholewheat parantha done in tandoor)	170
Kastha Roti (Fine blend of wholewheat, rawa, ajwain)	75
Roti Basket (Wholewheat-roti, butter naan, garlic naan, lachchha parantha, onion kulcha)	290

Aloo Gobhi Masala

(‘Home Style’ potato & cauliflower)

Vegetable Bhuna Balls

(Vegetable balls cooked in a semi dry rich gravy)

Methi Mutter Malai

(A perfect harmony of fenugreek, corn and cream)

Milauni Masaedar

(Corn, capsicum, gobi and mattar cooked in a masaedar gravy)

Begum-Ke-Khwashe

(Minced vegetables and cottage cheese in a spicy cheesy gravy)

Sarson Ka Saag / Paneer Palak

(Mustard leaves cooked with loads of garlic & white butter)

370 /

Kurkuri Bhindi Masala

(Crispy okra stuffed with spices and served over a tomato based gravy)

Dhingri Mattar Hara Pyaz

(Button mushrooms, peas and spring onions simmered in a masaedar gravy)

Peshawri Choley

(Kabuli chana cooked in traditional peshawri style)

Tawa Paneer Dhingri

(Cubes of paneer and mushroom tossed in a street style oudh masala)

Deewani Veg Handi

(Babycom, Broccoli, Paneer, mixed vegetables in chef special gravy)

Exotic Veg Jeera

(Babycom, Broccoli, Paneer tossed with butter, jeera, chopped coriander and chillies)

Babycom Kumbh Masala

(Babycom and Mushroom cooked with fresh coriander and ground spices)

Dal Mizaaz

(Tempered yellow lentils)

Lalla Mussa Dal

(Black lentils cooked the Khazana way)

Dahi

Raita / Plain

(Your choice of pineapple, cucumber, Aloo pudina or mix)

Murgh Peshawari (Tender chicken cuts cooked in a thin spicy gravy)	430
Matka Murgh (Tender chicken cuts carefully oven roasted & cooked enroute with a brown gravy)	430
Nawab Rogan Josh (Tender pieces of mutton cooked in true 'Nawabi' spiced rogan flavour)	510
Kheema aur Hari Mirch Do-Pyaza (Minced meat spiked with green chillies, spring & scalloped onions cooked in exotic herbs & spices)	495
 Balti Meat (Chef special tender pieces of mutton cooked in a masaledar gravy and served in a Balti)	495
 Rahra Gosht (Ageless' combination of mutton mince & chops blend in a hint of robust gravy)	495
 Nehari Gosht (Chef's speciality - 'Truly Lucknawi')	525
Tawa Mutton (Boneless mutton, onion, capsicum tossed in lazeez masala)	510

Subz Bahar

 Shaam Savera (Spinach kofta stuffed with malai paneer & served in tomato & honey flavoured gravy - House speciality)	395
Paneer Di Bhurji Tawa De Tikke (Crumbled cottage cheese and paneer tikka in a exotic melange of masalas)	395
Mix Veg. Makhni (Minced vegetables cooked in a spicy tomato butter velvety gravy)	385
Paneer Kali Mirch Masala (Cubes of cottage cheese in a cashewnut curd gravy flavoured with freshly ground Pepper corn)	395
Paneer Punjabi Masala (Paneer cubes in a combination of onion and tomato gravy)	395
 Paneer Makhni (Cottage Cheese cubes cooked in a spicy tomato butter velvety gravy 'House Speciality')	395
Tawa Subz Qaliya (Tangy, exotic mixed vegetables, subtly flavoured and served on a tawa)	380
Kadhai Paneer (Cubes of paneer, onion, capsicum, tomatoes, coriander seeds, maze & southern red chillies)	395
Zanat-E-Numa (An exotic stuffed potato curry with vegetable jalfrezi)	370
Sukha Aloo Makal (Home style potato, corn niblets & capsicum with cumin seeds)	330

Handion Ka Khazana

Crab Tawa Masala (Boneless crab meat, capsicum tossed in a spicy lazzaidar tawa masala)	600
Jheenga Lahori (Prawns simmered with tandoori hazari onions in our chef special gravy)	495
Squid Tawa Masala (Squid rings, onion rings, red and yellow capsicum tossed in a lazeez masala)	395
 Tawa Jheenga (Prawns, onions, capsicum, tomatoes tossed in lazeez masala)	495
Shahabadi Jheenga (Prawns cooked in a red gravy recipe from the Bawarchi's of Shahabad)	495
Fish Tawa Masala (Cuts of basa / surmai / pomfret cooked in a home style punjabi masala)	395 / 580 / 585
Fish Tikka Masala (Basa Fish ball, cooked in tandoor tossed in a robust gravy)	410
Fish Green Curry (Fish basa / surmai / pomfret cooked in a smooth mint and coriander gravy)	395 / 580 / 585
Fish Goan Curry (Basa / Pomfret Fish cooked in a spicy tomato and coconut based curry)	395 / 585
 Murgh Makhni (Nawab's in-house chef speciality - A must try)	430
Murgh Punjabi Masala (Tender chicken cuts cooked in a spicy home style Punjabi masala)	430
Murgh Tawa (Bite size chicken cooked in a spicy onion gravy)	410
 Murgh Mussallam (Our variant-chicken breasts with mince stuffing in wholesome gravy with chicken bits)	430
Murg Kalimirch Masala (Bite size chicken pieces cooked in a creamy yoghurt based gravy and flavored with freshly ground pepper corns. A must try)	430
 Murgh Lahori Masala (Tender chicken cuts simmered with hazari onions in our chef's special gravy)	430
Murgh Rogan Josh (Our version of the classic nawabi roganjosh with tender chicken cuts)	430
Murgh Tak-a-Tak (A unique blend of minced & cuts of chicken tikka in a "street style" Oudh masala)	430
 Mirch Malai Murgh (Tender chicken cuts simmered in a cream, green chilies & pimentoes)	430
Murgh Lababdar (Chicken tikkas cooked in red onion masala, garnished with capsicum, onions & tomatoes)	430

 Murgh Lepeta Kabab (Tender pieces of chicken cooked with spices in a kadai and finished in the tandoor and rolled in a chatpata masala-In house speciality)	420
Murgh Zaqand (Tender tikkas of chicken in a spicy marinade with dry fenugreek)	410
Murgh Zafrani Tikka (Tender tikkas of chicken stuffed with cheese & marinated with saffron)	420
Murg Nawabi Tikka (Tender chunks of chicken, button mushroom and pickled onion marinated in special herbs)	410
Dilliwalla Chilly Chicken (Boneless chicken pieces tossed with capsicum, chillies in a spicy sauce / tossed with pepper)	410
Chatpata Murgh (Spiced pan fried chicken pieces tossed with julienne of red and yellow capsicum, black pepper and lime)	410
Shahi Kalmi Chop (Chicken chops with a hint of shahi jeera & kalmi masala marination)	410
 Tangdi Kulfi / Tangdi Kebab (Nawab's in house creation - a must try Please allows us 25 mins for preparation)	430
Murgh Bhatti / Afghani (Nawab's tandoori chicken or with a Afghani twist. Allow us 20 min to serve)	535
 Raan Sikandari (for 2-4 people) (Whole leg of baby lamb curried with spices & cooked to perfection - Lucknawi delicacy. Please allow 30-40 mins for preparation)	1900
 Gilauti Kabab (Mutton mince steaks flavoured with fine original lucknawi herbs & pan-fried on a tawa - "melts in the mouth" served on Paratha Allow us 20 min to serve)	510
 Kakori Kabab (Subtle blend of finely minced lamb, saffron, rose, cardamon & many more exotic herbs, delicately cooked on an open char-grill. Allow us 20 min to serve)	510
 Avadhi Seekh Kabab (Mutton mince kababs on skewers delicately flavoured & cooked in tandoor)	510
 Peshwari Boti (Lamb cuts marinated with garlic, ginger, green chilli paste, a robust marination, finished in the tandoor)	510
 Lawrence Road De Tawe De Tikke (Tender lamb cubes, onion & ginger masala tossed on a tawa finished with Rum)	510

Khazana-E-Mehfil

Tawa Fish (Fillet of Basa / Sumai / Pomfret marinated with Indian spices and panfried)	395 / 580 / 580
Jheenga Zafrani (Fresh prawns marinated in cheese, cream, chillies & zafrani finished in tandoor)	495
Jheenga-E-Jaltoni (Creation of prawns marinated with olives)	495
 Fish / Jheenga Koliwada (Basa Fish / Fresh prawns marinated in Koliwada masala & deep fried)	395 / 495
Lazeez Tandoori Jheenga (In house tandoori prawns)	495
 Prawns Salt Butter Pepper / Fish Salt Butter Pepper (Fresh prawns / pomfret tossed with capsicum and onion in a chef special masala)	495 / 580
Jheenga Hazarvi / Hazarvi Fish Tikka (Fresh cuts of prawns / Basa / Sumai fish marinated in chopped ginger, garlic, chillies and infused with cheese and cooked to perfection in a tandoor)	495/ 395 / 580
 Avadhi-Mahi-Gulnar (Fresh cuts of Basa / Sumai / whole pomfret in a special herb mint marinade, finished in the tandoor)	395 / 580 / 580
Mahi Tikka (Fresh cuts of Basa / Sumai marinated spices and yoghurt with ajwain and grilled to perfection)	395 / 580
Fish Peeli Mirch Tikka (Cuts of Basa / Sumai marinated with yoghurt, spices and peeli mirch from lucknow and grilled in tandoor)	395 / 580
 Fish Amritsari (Whole pomfret marinated in spicy red amritsari masala and deep fried. Allow us 20 min to serve)	580
Squid Kurkure (Squid rings marinated in a chatpata crispy batter and deep fried)	395
Pomfret Bulandsher (Whole pomfret marination in tandoori masala and grilled to perfection. Allow us 20 min to serve)	580
Lazeez Murgh Angaar (Boneless chicken pieces marinated in spices & yoghurt with an east asian flavour)	410
Murgh Pasande Kabab (Skewered chicken steaks, marinated in crushed, fresh black pepper, yellow chilli, yoghurt to form a fine marination)	410
 Nimboo Chicken (Tender piece of chicken marinated in our chef special marinade, a must try)	430
 Murgh Pur Lutf (Boneless chicken pieces delicately spiced, layered with crumble cheese, shahi jeera & fresh cream)	410
Murgh Chakori (Mince chicken stuffed in chicken breasts, marinated in yoghurt & subtle spices, finished in tandoor)	410

Bagh-E-Bahar Kababs

Paneer Koliwada (Cubes of cottage cheese marinated in koliwada masala and deep fried)	395
 Dilliwala Chilly Paneer (Cubes of cottage cheese, capsicum and green chillies tossed in a sweet and spicy gravy)	395
Paneer Tikka Qasoori (Stuffed cottage cheese with qasoori methi & mint cooked on skewer)	395
Paneer Di Soti Boti (Spicy cubes of paneer, capsicum, onions & tomatoes - chargrilled)	395
Paneer Peeli Mirch Tikka (Cubes of cottage cheese marinated with peeli mirch, cheese and cream and finished in tandoor)	395
 Chowk Ki Tikki (Potato patty filled with chatpata green peas & pan-grilled)	375
Subz-E-Gilavat (Exotic vegetable mince patties flavoured with aromatic herbs and pan-fried on a tawa)	375
 Makhmali Naram Sheekh (Fine mix of creamy cottage cheese, processed cheese, chillies)	395
Tandoori Aloo/Mushrooms (Baby potatoes / mushrooms marinated in curd and red chilly paste, barbecued)	295 / 370
Cheese Balls (Corn, cottage cheese and cheese roundels - 'Un-nawabi')	395
Beetroot Tikki (Beetroot, cottage cheese and spices pan fried and sprinkled with cream)	390
Kabuli Bharra Kabab / Kabuli Sheekh Kabab (A unique mix of fresh vegetable and mushroom mince with spinach, pattied & shallow fried or grilled in tandoor)	380
Shabnam Ke Tikka (Mushroom, baby corn, potatoes, & broccoli marinated in a blend of subtle lucknawi herbs & creamcheese, chargrilled)	385
Aloo Nazakath (Potatoes stuffed with cheese, nuts & spices, cooked in tandoor)	360
Kurkuri Bhindi (Fresh crispy okra stuffed with spices & sprinkled with coriander and tangy masala)	350
Wah Wah Choley (Kabuli choley tossed with onions and tomatoes in a chatpata masala)	335
Hungama Masala (Peanuts, cottage cheese, potatoes tossed in a tangy chatpata masala)	375

Shuruvaat

Jal Jeera	95
Masala Chaas	95
Nawabi Guldasta (Garden fresh green salad)	150
Paneer Tikka Salad (Paneer Tikka, onions, tomatoes, capsicum, tossed in a tangy, spicy mint dressing)	275
Sunshine Salad (Corn, onions, capsicum, tomato, cucumber & greens in an olive & lemon dressing)	275
Tandoori Chicken Salad (Shredded tandoori chicken, onions, tomatoes, capsicum, tossed in a tangy, spicy mint dressing)	295

Shabab - E - Shorba

Shorba-E-Gulzar (Fresh red tomato broth finished with cumin)	180
 Broccoli Shorba (A real vegetarian delight prepared with fresh cream, pureed mushroom, garlic and broccoli)	190
Murgh Yakhni (Shorba of chicken and fresh spinach flavoured with herbs from the highlands)	200
 Kandhari Nalli Shorba (Aromatic broth of lamb bone with marrow delicately flavoured with Indian spices)	240
Jheenga Aur Nimbu Ka Shorba (Fresh prawns cooked in a spicy broth and flavoured with lime and coriander)	210

Pashtooni Jashn

Frontier Mix Grill Med	725
Large (A very special blend of kababs - fish, prawns, chicken & mutton)	1295
Vegetarian Mix Grill Med	550
Large (A must for all vegetarians)	750