

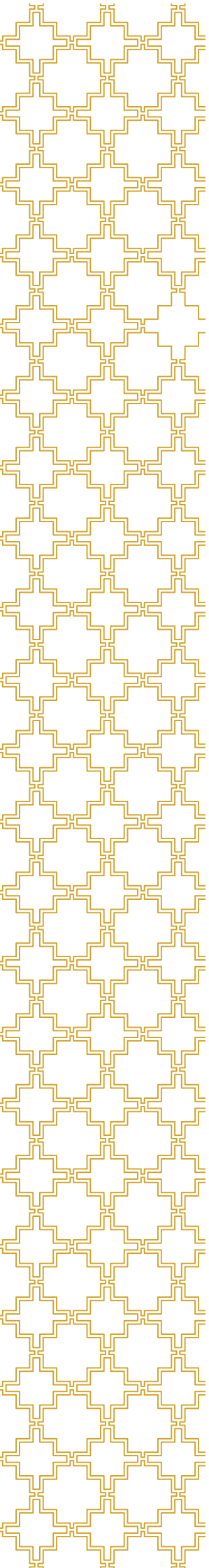
An uncompromising culinary tradition from an uncompromising land.

Falak is a word from the Arabic, Persian, and Urdu traditions. It means 'star' or refers to 'one who decorates the sky'. An apt name for a restaurant that sits atop The Leela Bhartiya City Bengaluru with breath-taking views and sky-high ambitions. Falak is destined to join the ranks of the finest Indian cuisine restaurants, both in India and around the world.

Slow-cooked cuisine from the northern reaches of the Indian subcontinent represents one of the last true luxuries in the world. Slow cooking ensures a delicate and even infusion of the myriad spices, seasonings, and ingredients that set this cuisine apart. Meat is simmered over a slow fire for hours (sometimes overnight), allowing it to cook through to a melt-in-your-mouth tenderness, something the nawabs of old insisted on. The same attention to process and the same authenticity will course through your meal of signature 'dal', delicate kebabs, sumptuous biryanis, and rich desserts.

Come experience a feast worthy of the battle-hardened horse masters of the Hindu Kush, the demanding rulers of the Indo-Gangetic plains, and you.

Set against the canvas of sweeping panoramas of a changing India, Falak is where the past and the future of Indian gastronomy come alive.



Aujasya by the Leela is a holistic wellness program - a healthy lifestyle reflected in physical, mental, social, and spiritual well-being. Aujasya is not just a word, it's a way of life.

Conceived and executed in collaboration with Dr. Ankita Jalori, one of India's pre-eminent nutrition and wellness consultants, the menu has been curated to achieve the impossible balance between your health needs and your gastronomic expectations. Our Chefs have worked behind the scenes on our signature recipes to increase the nutritional values and enhance the functional components but retaining the authentic essence and experience of each dish.

## SOUP

### ■ Shatwar Tulsi Mulethi Ka Shorba

600

Asparagus, basil and licorice soup

Vitamin-B | Vitamin-C | Iron | Anti-Inflammatory | Antioxidant

Mulethi a traditional herb exhibits manifold benefits and is extensively used in several folk remedies and classical ayurvedic formulations to treat respiratory problems, obesity, skin infections, liver disorders, gastric problems, hormonal regulation, general debility, and joint pain. Tulsi has also been shown to counter metabolic stress through the normalization of blood glucose, blood pressure, and lipid levels, and psychological stress through the positive effects on memory and cognitive function and through its anxiolytic and anti-depressant properties. It is a rich source of vitamin-B and is a great antioxidant.

STAR INGREDIENTS - Mulethi (Licorice), Tulsi (Basil)

Portion Size : 180 g

Cal: 59 Kcal • Protein: 5 gm • Fats: Trace • Carbs: 12 gm • Fiber: 4 gm

### ▲ Paya Shorba

660

Gongura leaves and saffron-flavored lamb trotter soup

Vitamin-A | Vitamin-C | Iron | Calcium | Zinc | Antioxidants

The leaves contain protein, fat, and carbohydrate. It is rich in phosphorus, iron, carotene, riboflavin, and vitamin-C. The major fatty acid present in the gongura seeds helps in reducing cholesterol. These green leaves improve immunity and prevent anaemia.

STAR INGREDIENT - Gongura leaves (Sorrel)

Portion Size : 180 g

Cal: 335 Kcal • Protein: 54 gm • Fat: 11 gm • Carbs: 18 gm • Fiber: 4 gm

## STARTERS

### ■ Akhrot Aur Palak Ki Tikki

1020

Sauté spinach galette stuffed with walnuts

Vitamin-E | Melatonin | Folate | Omega Acids

Walnuts are beneficial for the brain, heart, and bones, and aid in digestion and weight loss. Walnuts contain mono-unsaturated fatty acids, helping to ease inflammation and lower bad cholesterol in the body, Walnuts also have high quantities of vitamin-B, vitamin-E, and antioxidants. All these nutrients help in preserving the health of the skin and the overall well-being of the skin.

STAR INGREDIENT - Akhrot (Walnuts)

Portion Size : 180 g

Cal: 336 Kcal • Protein: 9 gm • Fat: 27 gm • Carbs: 20 gm • Fiber: 5 gm



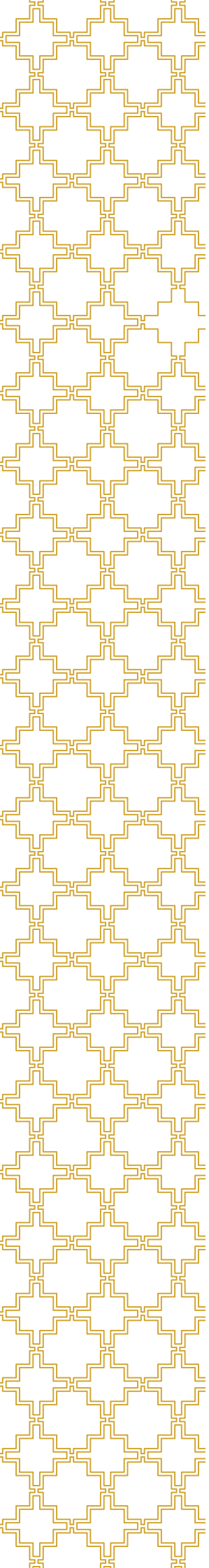
■ Vegetarian ▲ Non-Vegetarian

Kindly inform our associates of any potential allergies or intolerances you are borne to.

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▲ Tandoori Salmon Tikka  

1980

Garlic yogurt and homemade spiced salmon

Vitamin-A | Vitamin-B12 | Vitamin-D | Iron | Omega Acids

Salmon is rich in vitamin-A, which is an immune-boosting nutrient. It is important not only for immune function but also for reproduction and vision. Salmon is a good source of iron, which is crucial for many bodily processes. Iron helps with the transfer of oxygen from your lungs to other tissues, and it also supports muscle metabolism. Omega acids also help prevent heart disease and play protective roles in cancer.

STAR INGREDIENT - Salmon

Portion Size : 180 g

Cal: 552 Kcal · Protein: 43 gm · Fat: 30 gm · Carbs: 30 gm · Fiber: 7 gm

## MAINS

■ 5 Grain Khichdi with Curd  

1020

Broken wheat, jowar, foxtail millet, moong lentil, navara rice porridge

STAR INGREDIENTS - Jowar (Sorghum), Fox tail millet, Navara rice

Millet is a gluten-free ancient grain packed with nutrients and antioxidants that support healthy and regular digestion. Navara is a special rice, that has properties to rectify the basic ills affecting the circulatory, respiratory as well as the digestive system. Jowar is loaded with protein, carbohydrates and dietary fibre which promotes growth and development, it is an ideal cereal in a Weight Watcher's diet also regulates diabetes.

STAR INGREDIENTS - Jowar (Sorghum), Fox tail millet, Navara rice

Portion Size : 200 g

Cal: 386 Kcal · Protein: 11 gm · Fat: 13 gm · Carbs: 64 gm · Fiber: 23 gm

■ Kachi Haldi Ki Sabji with Jowar Roti and Curd  

1320

Vegetables cooked with fresh turmeric

Vitamins-A | Vitamin-B | Vitamins-K | Iron | Zinc | Selenium

Turmeric is the most common ingredient used by most of us that helps in treating colds, cough, skin infections, urinary tract infections and even fatty liver disease. Raw turmeric almost works instantly on pain, especially joint-related pains. It is loaded with anti-inflammatory properties which makes it a natural pain reliever. Sorghum is a nutrient packed grain and an excellent source of fiber.

STAR INGREDIENTS - Fresh Turmeric, Jowar Roti (Sorghum)

Portion Size : 180 g

Cal: 386 Kcal · Protein: 11 gm · Fat: 13 gm · Carbs: 64 gm · Fiber: 23 gm



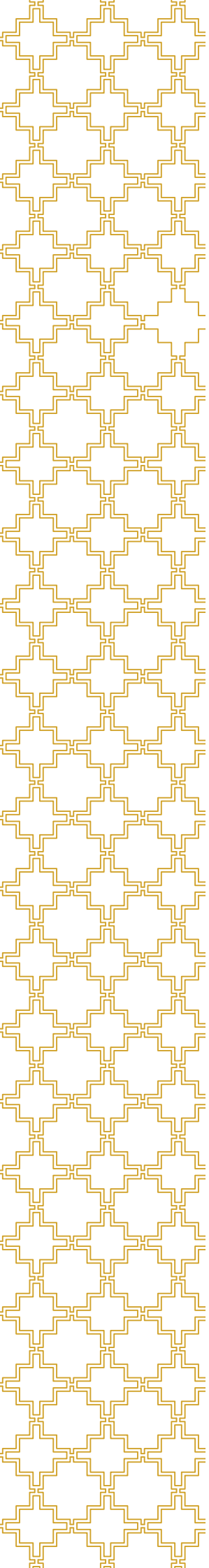
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▲ Pahadi Saag Murgh with Jowar Roti 1500

Chicken morsels cooked with mountain spinach, mustard leaves and amaranth leaves

Vitamin-C | Vitamin-K | Calcium | Magnesium | Phosphorous | Iron | Carotenes | Protein | Zinc | Anthocyanins

Mountain spinach is very low in calories and fats. Its leaves hold a good amount of soluble dietary fiber. Mustard greens may also be good for your immune system. Mustard greens may also be good for your heart. Amaranth leaves and stems are good economic sources of carotenoids, and proteins, including the essential amino acids methionine and lysine, dietary fiber, and minerals, such as magnesium, calcium, potassium, copper, phosphorus, zinc, iron, and manganese.

STAR INGREDIENTS - Pahadi saag (Mountain Spinach), Mustard leaves, Amaranth leaves

Portion Size : 200 g

Cal: 425 • Protein: 35 gm • Fat: 5 gm • Carbs: 12 gm • Fiber: 4 gm

## DESSERT

Jaggery and Sour Berry Sorbet 840

Sea buckthorn and palm jaggery sorbet

Vitamin-A | Vitamin-B1 | Vitamin-B2 | Vitamin-C | Vitamin-E | Vitamin-K | Calcium | Omega ac

Sea buckthorn berries are especially rich in vitamin-A, vitamin-C, vitamin-K, and vitamin-E. They also contain considerable amounts of iron, calcium, magnesium, potassium, copper, and zinc. The berries have benefits including blocking cholesterol from your diet from being absorbed in your body the effects on people with normal blood pressure and cholesterol levels. Palm jaggery is rich in essential minerals. According to some studies, it has 60 times more minerals than white sugar. It is also the storehouse of many vitamins.

STAR INGREDIENTS - Sea buckthorn (Leh berry), palm jaggery

Portion Size : 80 g

Cal: 40 Kcal • Protein: Trace • Fats: Trace • Carbs: 11 gm • Fiber: Trace



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## SHORBA

- TAMATAR SHORBA 625  
Tomato-flavored soup with peppercorns.  
(Kcal 180) 🌱
- ▲ MURGH YAKHNI BADAMI 675  
Chicken soup flavoured with mint.  
(Kcal 913) 🌱 🍄

## TANDOOR / KADHAI AUR Tawe SE

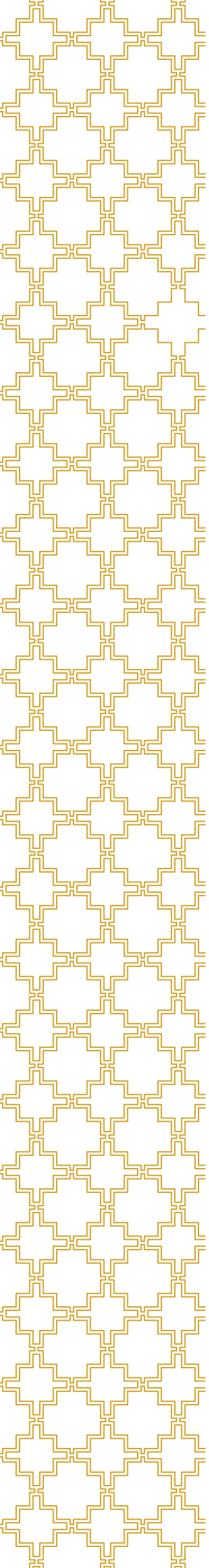
### VEGETARIAN KEBAB

- PAAN PALAK KI CHAAT 825  
Crispy-fried, hand-torn leaves of betel and spinach, laced with tamarind, mint chutney and yogurt.  
(Kcal 304) 🌱 🍄
- BHARWAN ALOO 1125  
Potatoes stuffed with paneer, dry nuts and cooked in a tandoor.  
(Kcal 635) 🌱 🍄
- TANDOOR KE PHOOL 1125  
Broccoli and cauliflower florets marinated in yogurt, cream, cheese and spices and cooked in a tandoor.  
(Kcal 459) 🍄
- TIKKI LAZEEZ 1125  
Cabbage patties served with tamarind, yogurt and mint chutney.  
(Kcal 579) 🍄
- SHAHI NADRU CHAANP 1125  
Lotus stem stuffed with minced kebab.  
(Kcal 523) 🌱 🍄 🌱
- HARA BHARA KEBAB 1125  
Patties of spinach stuffed with nuts and chilli cooked on a griddle.  
(Kcal 640) 🌱 🍄
- BHUTTE KE KARARE KEBAB 1125  
Shallow-fried sweet corn and potato patties coated with semolina.  
(Kcal 304) 🌱
- PANEER TIKKA 1325  
Cottage cheese marinated with yogurt and stuffed in pomegranate.  
(Kcal 979) 🍄



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- ZAITOONI PANEER TIKKA 1325  
Cottage cheese marinated with olive oil and stuffed in olives and cheese.  
(Kcal 979)
- SOYA CHAANP 1325  
Soya chaanp marinated in yogurt, red chilli and garam masala.  
(Kcal 695)
- VEGETARIAN KEBAB PLATTER 2525  
Paneer tikka Zaitooni, Hara bhara kebab, Tikki lazeez, Tandoor ke phool.  
(Kcal 759)

## NON-VEGETARIAN

- ▲ TANDOORI MURGH - HALF / FULL 1175 / 2325  
The King of kebabs.  
(Kcal 605)
- ▲ MURGH TIKKA 1425  
Chicken cooked with homemade spices and yogurt.  
(Kcal 666)
- ▲ MURGH ZAFFRANI 1425  
Bone less juicy chicken with yogurt, lemon, saffron, cheese and smoked in a tandoor.  
(Kcal 687)
- ▲ MURGH-E-FIRDAUSE 1425  
Morsels of chicken, marinated with coriander, mint, green chilli and raw mango.  
(Kcal 677)
- ▲ MACCHI TIKKA 1675  
Sole fish marinated with homemade spices and yogurt.  
(Kcal 345)
- ▲ GOSHT BARRAH KEBAB 1825  
Overnight marinated baby lamb shanks. A house speciality spiced and roasted.  
(Kcal 1140)
- ▲ GOSHT DIL PASAND SEEKH KEBAB 1825  
Lamb mince with onion, green chilli, ginger and cooked in a tandoor.  
(Kcal 1322)



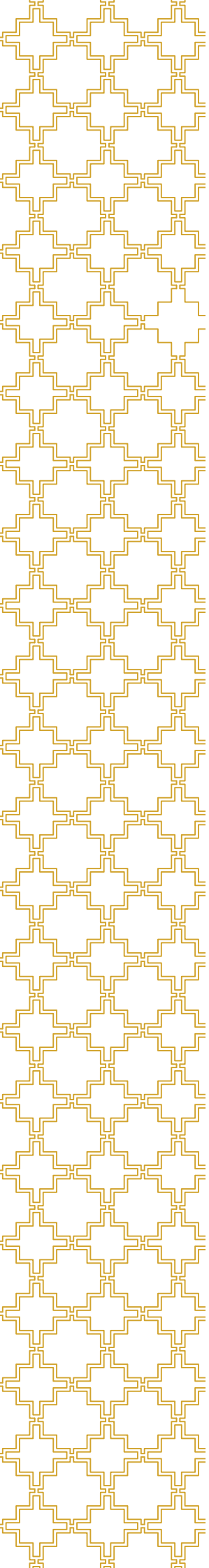
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- GOSHT KI GILAWAT** 1825  
A mouth melting delicacy of lamb marinated with handpicked spices from Lucknow.  
(Kcal 1022)
- SUNEHRI JHEENGA** 2075  
Tiger prawns marinated with yogurt, hint of carom seed and saffron.  
(Kcal 597)
- NON-VEGETARIAN KEBAB PLATTER** 3350  
Gosht ki Gilawat, Sunheri Jheenga, Murgh tikka, Seekh kebab, Macchi tikka.  
(Kcal 2078)
- RAAN-E-SIKANDARI** 3575  
Braised and roasted leg of lamb finished in tandoor.  
(Kcal 894)

## MAIN COURSE

### VEGETARIAN

- DAL-E-FALAK** 1075  
The Dal-e-Falak contains generous amounts of ghee specially sourced from Amritsar.  
(Kcal 640)
- DAL TADKA** 1075  
Tempered yellow lentil with cumin, garlic and chilli.  
(Kcal 280)
- PALAK AAP KI PASAND** 1175  
Spinach puree of your choice (Paneer / Mushroom / Potato / Corn / Vegetable).  
(Kcal 537)
- BHINDI DO PYAZA** 1175  
Okra sauteed with spicy mixture of onion, tomato, green chilli and ginger.  
(Kcal 310)
- MARTABAN KE CHHOLE** 1175  
Chickpeas cooked with dried mango powder, chillies and pickling spices.  
(Kcal 644)
- KHOTI BAZAAR KA SOYA CHAANP** 1175  
Soya chaanp cooked on tawa (griddle) with spices and butter.  
(Kcal 571)



Vegetarian Non-Vegetarian

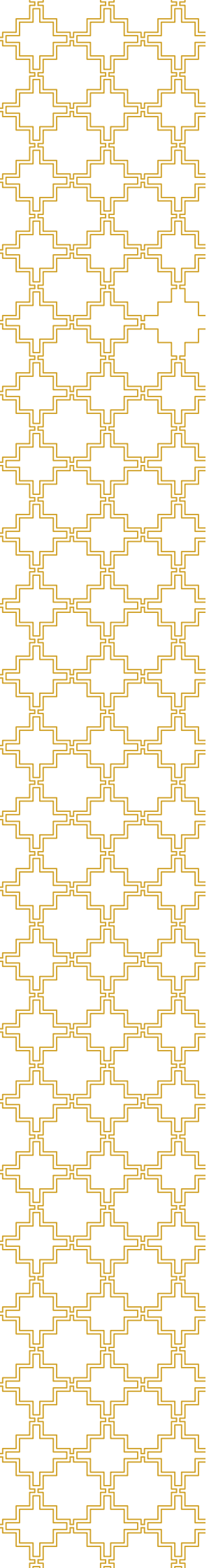
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- DUM ALOO KASHMIRI** 1175  
Baby potatoes simmered in yogurt, spices and flavored with dried ginger, cardamom and aniseed.  
(Kcal 368)  
- AWADHI TARKARI** 1175  
Mixed vegetable curry with cashew and carom seeds.  
(Kcal 468)  
- BAINGAN BHARTA ZAITOONI** 1175  
Aubergine cooked in tandoor, finished with olive oils, yogurt, onion, and cumin.  
(Kcal 421) 
- KADDAHI PANEER** 1325  
Cottage cheese with whole spices.  
(Kcal 588)  
- PANEER MAKHANI** 1325  
Cottage Cheese with smooth makhani gravy.  
(Kcal 575)  
- BHARWAN SUBZ KOFTA** 1325  
Cottage cheese and vegetable dumplings stuffed with nuts cooked in an aromatic gravy.  
(Kcal 1048)    

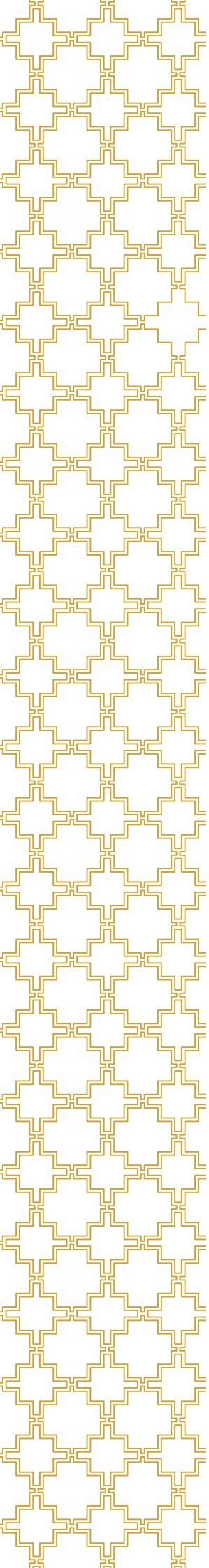
## NON-VEGETARIAN












- DAADI JAAN KA MURGH QUORMA** 1575  
From the royal kitchens. The one served at Falak is an age-old recipe of Chef Farman's grandmother.  
(Kcal 390)  
- MURGH MAKHAN WALA** 1575  
Classic tandoori chicken, de-boned and simmered in a creamy tomato sauce.  
(Kcal 926)  
- MURGH METHI** 1575  
shredded chicken sautéed with fresh fenugreek and spinach.  
(Kcal 816)  
- MURGH KASHMIRI** 1575  
Juicy boneless chicken cooked with Kashmiri chilli, cardamom and dry ginger.  
(Kcal 716) 



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- ▲ SHAHI NALLI NEHARI** 1850  
Baby lamb shanks cooked overnight with an aromatic potli masala.  
(Kcal 380)  
- ▲ MUTTON ROGAN JOSH** 1850  
Mutton cooked with Kashmiri spices, herbs and yogurt.  
(Kcal 675) 
- ▲ GOSHT SAAG** 1850  
Mutton cooked with spinach puree and flavored with fenugreek.  
(Kcal 775) 
- ▲ JHEENGA HARA MASALA** 2075  
Prawns cooked in green masala.  
(Kcal 539)  
- ▲ MACCHI MASALENDAR** 2075  
Fish simmered in a tangy mustard-flavored gravy.  
(Kcal 545) 
- ▲ KADAHAI TOSSED LOBSTER** 2950  
Lobster sautéed with kadhai spices.  
(Kcal 525)    



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## RICE

- **BASMATI RICE** 600  
Steamed fragrant basmati rice.  
(Kcal 537)
- **PULAO AAP KI PASAND** 1140  
Pilaf rice of your choice – Vegetable, Peas, or Corn.  
(Kcal 537) 🍲
- **SUBZ BIRYANI** 1325  
Fragrant preparation of basmati rice and vegetables simmered in a dum sealed handi.  
(Kcal 845) 🍲
- ▲ **MURGH BIRYANI** 1825  
Fragrant preparation of basmati rice and chicken simmered in a dum-sealed handi.  
(Kcal 1092) 🍲
- ▲ **GOSHT KI BIRYANI** 2075  
Fragrant preparation of rice and lamb simmered in dum-sealed handi.  
(Kcal 1145) 🍲

## BREADS

- **NAAN** 250  
Plain, Butter, Garlic, Rogani.  
(Kcal 332) 🍷 🍲
- **ROTI** 250  
Khameeri, Roomali, Missi, Plain, Butter.  
(Kcal 314) 🍷
- **PARANTHA** 250  
Warqi, Pudina, Mirchi.  
(Kcal 389) 🍷 🍲
- **BESAN KA PARANTHA** 250  
Gram flour-layered bread.  
(Kcal 300) 🍷 🍲
- **BIKANERI PARANTHA** 300  
Whole-wheat bread filled with lentils cooked on a griddle.  
(Kcal 326) 🍷 🍲
- **JODHPURI PARANTHA** 300  
Whole-wheat flour bread with sesame seed, coriander and green chilli.  
(Kcal 326) 🍷 🍲 🌿
- **BHARWAAN KULCHA OR PARANTHA** 300  
Bread filled with your choice of onion, potato, cottage cheese or minced lamb.  
(Kcal 294) 🍷 🍲



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## MEETHAI / DESSERT

-  **BALAI KA TUKDA** 725  
A royal dessert from the Mughal era.  
(Kcal 692)   
-  **BHARWAN GULAB JAMUN** 725  
Reduced milk dumplings stuffed with saffron and almond, deep-fried.  
(Kcal 915)   
-  **GULAB KI PHIRNI** 725  
Slow cooked broken rice with rose petals and pistachios.  
(Kcal 404)   
-  **KESARI RASMALAI** 725  
Cottage cheese dumpling served in reduced milk.  
(Kcal 711)   
-  **KULFI FALOODA** 725  
Served with sweet noodles and Rooh Afza.  
(Kcal 916)   
-  **ANJEER BADAM HALWA** 725  
A preparation of figs and almonds.  
(Kcal 816)  
-  **JALEBI RABRI** 725  
Sugar syrup-soaked fried twirls with sweetened reduced milk.  
(Kcal 816)   



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# BADSHAH

INR 4000 per person plus taxes

## NON-VEGETARIAN

## VEGETARIAN

### STARTERS

- ▲ **MACCHI TIKKA**  
Sole fish marinated with homemade spices and yogurt.
- ▲ **GOSHT DIL PASAND SEEKH KEBAB**  
Lamb mince with onion green chilli, ginger and cooked in tandoor.
- ▲ **MURGH-E-FIRDAUSE**  
Morsel of chicken, marinated with coriander, mint, green chillis and raw mango.

- **PANEER TIKKA**  
Cottage cheese, marinated with yogurt and stuffed with pomegranate.
- **HARA BHARA KEBAB**  
Patties of spinach stuffed with nuts and chilli cooked on griddle.
- **BHUTTE KE KEBAB**  
Shallow fried sweet corn and potato patties coated with semolina.

### MAINS

- ▲ **MACCHI MASALEGAR**  
Fish simmered in a tangy, mustard flavored gravy.
- ▲ **GOSHT SAAG**  
Mutton cooked with spinach puree flavored with fenugreek.
- ▲ **MURGH KASHMIRI**  
Juicy boneless chicken cooked with Kashmiri chilli, cardamom, and dry ginger.
- **DAL TADKA**  
Tempered yellow lentil with cumin, garlic, and chilli.
- ▲ **MURGH BIRYANI**  
Fragrant preparation of basmati rice and chicken simmered in a dum-sealed handi.

- **BHARWAN SUBZ KOFTA**  
Cottage cheese and vegetable dumplings stuffed with nuts, cooked in an aromatic gravy.
- **BHINDI DO PYAZA**  
Okra sauteed with spicy mixture of onion tomato green chilli and ginger.
- **AWADHI TARKARI**  
Mixed vegetable curry with spinach and carom seeds.
- **DAL TADKA**  
Tempered yellow lentil with cumin, garlic, and chilli.
- **SUBZ BIRYANI**  
Fragrant preparation of basmati rice and vegetables simmered in dum sealed handi.

### ASSORTED BREADS

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### DESSERT

**BHARWAN GULAB JAMUN**  
Reduced milk dumplings, stuffed with saffron, almond and deep-fried.

**BHARWAN GULAB JAMUN**  
Reduced milk dumplings, stuffed with saffron and almond and deep-fried.

**KESARI RASMALAI**  
Cottage cheese dumpling served with reduced milk.

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Cottage cheese dumpling served with reduced milk.



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# SHAHENSHAH

INR 5000 per person plus taxes

## NON-VEGETARIAN

## VEGETARIAN

### STARTERS

- ▲ **SUNEHRI JHEENGA**  
Tiger prawns marinated in yogurt, with a hint of carom seeds and saffron.
- ▲ **GOSHT KI GILAWAT**  
A mouth-melting delicacy of lamb marinated with handpicked spices from Lucknow.
- ▲ **MURGH TIKKA**  
Chicken marinated in yogurt and homemade spices.

- **ZAITOONI PANEER TIKKA**  
Cottage cheese marinated with olive oil and stuffed in olives and cheese.
- **TANDOOR KE PHOOL**  
Broccoli and cauliflower florets marinated in yogurt, cream, cheese, and spices.
- **TIKKI LAZEEZ**  
Cabbage patties served with tamarind, yogurt, and mint chutney.

### MAINS

- ▲ **JHEENGA HARA MASALA**  
Prawns cooked with green masala.
- ▲ **ROGAN JOSH**  
Mutton cooked with Kashmiri spices, herbs, and yogurt.
- ▲ **DAADI JAAN KA MURGH QUORMA**  
From the royal kitchens, the one served at Falak is an age-old recipe of Chef Farmans.
- **DAL-E-FALAK**  
Dal-e-Falak contains generous amounts of ghee, specially sourced from Amritsar.
- ▲ **GOSHT BIRYANI**  
Fragrant preparation of rice and lamb simmered in a dum-sealed handi.

- **BAINGAN BHARTA ZAITOONI**  
Aubergine cooked in the tandoor, finished with olive oil, yogurt, onion, and cumin.
- **DUM ALOO KASHMIRI**  
Baby potatoes simmered in yogurt and chilli flavored with dried ginger, cardamom, and aniseed gravy.
- **PALAK CORN**  
Chopped spinach tempered with garlic and corn.
- **DAL-E-FALAK**  
Dal-e-Falak contains generous amounts of ghee, specially sourced from Amritsar.
- **SUBZ BIRYANI**  
Fragrant preparation of basmati rice and vegetables, simmered in dum-sealed handi.

### ASSORTED BREADS

### ASSORTED BREADS

### DESSERT

**ANJEER BADAM HALWA**  
Fig and almond.

**KULFI FALOODA**  
Served with sweet noodles and rooh afza.

**ANJEER BADAM HALWA**  
Fig and almond.

**KULFI FALOODA**  
Served with sweet noodles and rooh afza.



● Vegetarian ▲ Non-Vegetarian

Kindly inform our associates of any potential allergies or intolerances you are borne to.  
Any take away food should be consumed within two hours from the time of delivery.  
An average active adult requires 2000 kcal energy per day, however, calorie needs may vary.  
All prices are in INR and subject to government taxes. We will apply an optional / voluntary 5% service charge.

# DASTAN-E-GOI

INR 6000 per person plus taxes

## NON-VEGETARIAN

## VEGETARIAN

### STARTERS

- ▲ **SUNHERI JHEENGA**  
Tiger prawns marinated with yogurt, a hint of carom seeds and saffron.
- ▲ **RAAN-E-SIKANDARI**  
Braised and roasted leg of lamb, finished in a tandoor.
- ▲ **GOSTH BARRAH KEBAB**  
Overnight-marinated baby lamb shanks
- ▲ **TANDOORI MURGH**  
Overnight marinated chicken, cooked in a tandoor.

- **BHARWAN GUCCHI**  
Stuffed Gucchi mushrooms with cheese and onions.
- **PANEER TIKKA**  
Cottage cheese marinated with yogurt, and stuffed with pomegranate.
- **SHAHI NADRU CHAANP**  
Stuffed lotus stem minced kebab.
- **SOYA CHAANP**  
Soya chaanp marinated in yogurt, red chilli, and garam masala.

### MAINS

- ▲ **KADHAI TOSSED LOBSTER**  
Lobster sautéed with Kadhai spices.
- ▲ **SHAHI NALLI NEHARI**  
Baby lamb shanks cooked overnight with aromatic Potli masala.
- ▲ **MURGH MAKKHAN WALA**  
Classic tandoori chicken, de-boned and simmered in creamy tomato sauce.
- ▲ **GOSHT KI BIRYANI**  
Fragrant preparation of rice and lamb, simmered in a dum-sealed handi.
- **DAL-E-FALAK**  
The Dal-e-Falak contains generous amounts of ghee specially sourced from Amritsar.

- **PANEER MAKHANI**  
Smooth makhani gravy with cottage cheese cubes.
- **KHOTI BAZAAR KA SOYA CHAANP**  
Soya chaanp cooked on a tawa (griddle) with spices and butter.
- **AWADHI TARKARI**  
Mixed vegetable curry with spinach and carom seeds.
- **SUBZ BIRYANI**  
Fragrant preparation of basmati rice and vegetables, simmered in a dum-sealed handi.
- **DAL-E-FALAK**  
Dal-e-Falak contains generous amounts of ghee, specially sourced from Amritsar.

#### ASSORTED BREADS

#### ASSORTED BREADS

### DESSERT

JALEBI  
ANJEER BADAM HALWA  
KULFI

JALEBI  
ANJEER BADAM HALWA  
KULFI



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