



Floric Biryani & Kebab festival

Biryani (Veg)

Dum Aloo Biryani 479.00

A flavorful biryani made with baby potatoes (dum aloo) that are deep-fried or roasted and cooked in a spiced yogurt-based gravy.

Kofta Biryani 499.00

This biryani features vegetable or paneer-based koftas (spiced balls) that are fried or baked and added to a rich, aromatic gravy.

Paneer Biryani 499.00

A vegetarian biryani made with paneer (Indian cottage cheese) cubes marinated in spices and sautéed or grilled.

Kathal ki Biryani 499.00

A vegetarian delight of jack fruit & Basmati rice cooked in dum

Moong pakodi Aur singhada ki Biryani 479.00

Fragrant rice pilaf tempered with plethora of condiments moong pakodi & water chestnut

Hare Chana Aloo ki Biryani 479.00

An incomparable northern rice delicacy of vegetables potatoes and basmati rice cooked in pots with cashew nuts and whole green Chana

(Non-Veg)

Sufiyani Gilafi Biryani (Chicken) 559.00

Murgh gilafi with fragrant basmati combined with saffron and dum cooked

Gosht Sheekh ka Biryani 675.00

Minced Lamb marinated with brown onion red chili & Yogurt dum cooked with saffron

Samundri Jhinga Biryani 675.00

cooked with Hyderabad hara masala and fennel scented

Traditional Bengali Chicken/mutton Biryani 559/675.00

Traditional homemade Bengali style dum aloo with fresh aroma.

* T & C apply
* Govt. Taxes as applicable

Floric Biryani & Kebab festival

Kebab & esspatata

(Veg) 

Tandoori Mushroom 350.00

Button mushrooms marinated in a spicy yogurt-based tandoori masala, skewered, and roasted in a tandoor or oven until smoky and charred.

Malai ka Shikh Kebab 375.00

A creamy, mild-flavored vegetarian kebab made with paneer or vegetables, marinated in malai (cream), cheese, and mild spices, grilled on skewers until soft and rich.

Veg Shikh Kebab 349.00

Minced vegetables mixed with spices and bound with gram flour or potatoes, shaped onto skewers and grilled. Spicy and flavorful, with a smoky exterior.

(Non-Veg) 

Murg Sharabi Kebab 550.00

Chicken marinated in spices and a splash of alcohol (sharabi = alcoholic), typically grilled or roasted. It has a rich, bold flavor with a hint of sweetness or sharpness from the alcohol.

Murg Sikandari Kebab 475.00

A Mughlai-style chicken kebab, marinated in royal spices, yogurt, and herbs. It is inspired by the lavish cooking of the Sikandar (Alexander the Great) era – tender and aromatic.

Mirchi wala Mahi Mahi 475.00

Fish (Mahi Mahi) marinated in a spicy green chili-based masala, then grilled or pan-seared. Fiery and flavourful with a fresh kick from chillies.

Samundri Jhinga 499.00

"Jheenga" refers to prawns or shrimp. This is a seafood appetizer, where prawns are marinated in coastal Indian spices and either tandoor-grilled or sautéed – juicy, spicy, and aromatic.

Mutton Shikh Kebab 550.00

Minced mutton blended with herbs, spices, and sometimes onions, shaped onto skewers and cooked over a grill or tandoor. Rich, juicy, and deeply spiced.

Fish Tikka a-la Rippon 499.00

Chunks of fish marinated in tikka masala, skewered and grilled.

Pankhudi Kebab 450.00

A delicate Chicken kebab marinated in aromatic spices.



Chicken & cheese Momo

Steam thin dough wrapper filled with chicken & cheese
served with special Himalayan dip

₹ 349



Peshwari chicken tikka

Boneless cubes of chicken marinated in spices yogurt
with ajwain and cooked on char grill

₹ 399



Traditional chicken tikka

Traditional tandoori chicken tikka with flavorful tastes

₹ 399



Fish Afghani

Traditional tandoori fish afghani tikka with flavorful tastes

₹ 499



Lemon grass pomfret

Traditional tandoori lemon grass pomfret with flavorful tastes

₹ 599



Finger Bites



Assorted crispies

Crispy fried wonton sheet, potato crackers seasoned
with chef special spices

₹ 199



French Fries

Crispy fried potato chips seasoned with special chef spices & dips

₹ 249



Kumbh Ki Galouti

Marinated tender mushroom melts in the mouth

₹ 349



Aloo Nazakat

Delicious stuffed potato marinated in spices yoghurt and cooked on char-grill

₹ 349



Crispy fried chicken strip

Crispy crumbed chicken supreme accompany with paprika aioli

₹ 399



B.B.Q chicken wings

Crispy fried chicken wings tossed in piquant B.B.Q sauce

₹ 399



Crispy fried prawns

Crispy crumbed herb marinated tiger prawns accompany with paprika aioli

₹ 499



Tangra style chili chicken

Crispy batter fried paneer tossed in slightly sweet, spicy, hot and tangy chili sauce

₹ 399



Drums of heaven

Crispy batter fried chicken lollipop tossed in veggies and oriental sauce

₹ 399



Fish finger with tartar sauce

Panko coated finger fish fillet deep fried and served with tartar sauce

₹ 349



Appetizer



Corn cheese cigar roll

Bread crumb coated crispy cheese & corn roll served with cocktail dip

₹ 379



Cheese bomb

Bread crumb coated crispy cheese chili ball served with cocktail dip

₹ 349



Spinach and herb stuffed baked mushroom

Marinated stuffed mushrooms baked with spinach, herb and cheese

₹ 389



Crispy chili baby corn

Crunchy deep fried baby corn tossed in oriental sauce

₹ 249



Tangra style chili paneer

Crispy batter fried cottage cheese tossed in tangy chili sauce

₹ 299



Corn salt & pepper

Crunchy American sweet corn tossed in peppers and spices

₹ 249



Vegetable & cheese Momo

Steam thin dough wrapper filled with vegetable & cheese served with special Himalayan dip

₹ 249



Peshawari paneer tikka

Creamy malai paneer marinated in spiced yogurt with ajwain and cooked on char-grill

₹ 399



Soups



Creamy Truffle Mushroom Cappuccino Soup

Served with assorted breadbasket and butter

₹ 199



Cream of Pomodoro Soup

Served with assorted bread basket and butter

₹ 175



Vegetable manchow soup

Served with chili vinegar & soy sauce

₹ 175



Vegetable hot & sour soup

Served with chili vinegar & soy sauce

₹ 175



Cream of chicken soup

Served with assorted breadbasket and butter

₹ 199



Chicken man chow soup

Served with chili vinegar & soy sauce

₹ 199



Chicken hot & sour soup

Served with chili vinegar & soy sauce

₹ 199



Paya Ka Shorba

A rich, slow-cooked mutton trotters soup infused with traditional spices & herbs

₹ 225