# **SOUPS & BROTHS**

#### ROASTED PUMPKIN

Oven-roasted pumpkin blended with onion, garlic, black pepper, and salt.

■ ₹475

# **HOT & SOUR**

Sichuan-style soup with a balance of spice and tang.

■ ₹475 ■ ₹575

#### MANCHOW SOUP

Spicy vegetable broth with stir-fried veggies and crispy noodles.

■ ₹475 ■ ₹575

#### TULSI TAMATAR KA SHORBA

Smooth tomato broth with fresh basil essence.

● ₹475

# BROCCOLI ALMOND SOUP

Silky broccoli soup with crushed almonds and black pepper.

● ₹475

#### CREAM OF MUSHROOM

Roasted garlic, mushroom, onion, black pepper, nutmeg, and salt.

● ₹525

#### RAJASTHANI ROYAL MURGH SHORBA

Rustic Rajputana-style chicken broth with aromatic spices.

₹525

#### AWADHI MUTTON YAKHNI SHORBA

Slow-cooked Kashmiri lamb broth infused with Awadhi flavors.

■ ₹625

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# **PASTA & NOODLES**

### ARRABIATA PASTA

Pasta in a fiery tomato sauce with chili flakes and basil.

■ ₹875

# BARBARESCO PASTA

Tomato-based pasta with fresh vegetables.

[■] ₹875

#### ALFREDO PASTA

Creamy butter sauce with fresh cream and Parmigiano.

■ ₹925

# HAKKA / CHILLI GARLIC NOODLES

Noodles tossed with vegetables, seasoning, and Schezwan sauce.

■ ₹925

# RAVIOLI

Stuffed pasta served with pesto or arrabiata sauce.

■ ₹975

#### TORTELLINI

White sauce with mushrooms and Italian herbs.

• ₹975

#### **PAD THAI**

Pad Thai noodles tossed with fried tofu, peanuts, bean sprouts, and seasoning.

■ ₹975

### AGLIO OLIO

Spaghetti tossed with herbs, garlic, and olive oil.

■ ₹1125

# APPETIZERS (NON-VEG)

#### FISH & SEAFOOD

#### GOLDEN FIRE PRAWNS

Succulent prawns tossed with spicy chili and garlic.

■ ₹1375

### MASHARI PLATTER

(5 Assorted Non-Veg Starters, 2 pcs each)

Mughlai minced mutton kebab, shallow-fried to perfection.

● ₹1575

# **SUSHI**

# CRUNCHY TOFU ROLL (WHITE RICE)

Crunchy tofu and cream cheese sushi with white rice, served with kimchi sauce.

■ ₹1275

# TEMPURA ROLL (BLACK RICE)

Tempura flakes, spring onion, water chestnut, and spicy mayo with black rice.

■ ₹1375

# PRAWNS TEMPURA ROLL (WHITE RICE)

Tempura prawns, spring onion, and kimchi sauce rolled in white rice.

■ ₹1475

#### DIM SUM / MOMOS

#### CHILI GARLIC MOMOS – SIGNATURE

#### JHOL MOMOS

Roasted corn, paneer, spices, and chili garlic sauce.

₹1125

#### MIX VEG DIM SUM

Carrot, corn, and broccoli-filled dim sum.

● ₹1175

#### TRUFFLE OIL DIM SUM

Mushroom medley — shiitake, button, and fungus mushrooms — drizzled with truffle oil.

● ₹1275

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# APPETIZERS (NON-VEG)

#### CHICKEN

# KASHMIRI MURGH TIKKA

Garlic-infused yogurt-marinated chicken, cooked over charcoal.

■ ₹875

## CHILLI CHICKEN IN SCHEZWAN SAUCE

Spicy wok-tossed chicken in Schezwan sauce.

● ₹975

#### LEMON HERBS CHICKEN

Grilled chicken infused with lemon zest and garlic butter.

■ ₹1075

# TANDOORI CHICKEN (HALF/FULL)

Clay oven-cooked whole chicken, marinated in Indian spices.

■ ₹975/1575

#### MUTTON

# AWADHI SEEKH KEBAB

Lucknow-style minced mutton kebabs with aromatic spices.

■ ₹1175

#### MUTTON CHAPLI KEBAB

Mughlai minced mutton kebab, shallow-fried to perfection.

▼1275

#### LAGAN KI BOTI – SIGNATURE

Slow-cooked lamb with saffron, yogurt, and cashew paste.

● ₹1375

#### FISH & SEAFOOD

FISH & CHIPS (4 pcs)

Crispy crumb-fried fish served with curried tartar sauce.

■ ₹925

# SARSON MAHI TIKKA

Tangy mustard-marinated fish cooked in a clay oven.

● ₹1375

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# APPETIZERS (VEGETARIAN)

#### LOADED FRIES

Golden crispy potato fries tossed with house seasoning.

■ ₹625

#### STUFFED GARLIC BREAD

Toasted bread topped with melted cheese and garlic butter.

● ₹675

#### SPINACH CORN

Crispy corn kernels tossed with oriental spices.

● ₹725

## HARIYALI SOYA CHAAP

Tender soya chaap marinated in rich tandoori flavours.

₹775

#### PANEER KE SHOOLEY

Cottage cheese marinated with ginger-garlic paste and hung curd, grilled to perfection.

● ₹775

# CHILLI PANEER (DRY/GRAVY)

Crispy cottage cheese cubes tossed in spicy oriental sauce.

● ₹825

#### DAHI KE SHOOLAY

Hung curd-stuffed bread rolls, deep-fried until crisp.

● ₹825

#### PANEER KANKAD

Mini spiced paneer rolls fried to golden perfection.

● ₹825

### BEETROOT KE KEBAB

Spiced beetroot and potato patties, shallow-fried for a crispy finish.

● ₹875

### TAWA MUSHROOM KEBAB

Fresh mushrooms tossed with onions and aromatic spices on a hot tawa.

● ₹875

#### LOTUS STEAM WITH CHILLI

Crispy lotus stem tossed with dry red chili, sesame, honey-chili garlic sauce, and spring onion.

• ₹975

# SHAKHARI PLATTER (5 Assorted Veg Starters, 2 pcs each)

₹1325

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#### SIGNATURE THIN CRUST PIZZA

#### FARM HOUSE PIZZA

Loaded with onion, roasted hell pepper, olives, jalapeño, sundried tomato, spinach, and mozzarella.

■ ₹1275

#### **BURRATA CHEESE PIZZA**

Fresh tomato sauce, basil, and mozzarella cheese.

■ ₹1275

#### SPICY COTTAGE CHEESE PIZZA

Cottage cheese, onion, and capsicum with house seasoning and mozzarella.

■ ₹1375

#### TRUFFLE MUSHROOM PIZZA

Onion, mushroom, basil, chili oil, garlic, and sundried tomato with mozzarella.

■ ₹1275

#### NAU RANIYON KI PASAND – SIGNATURE

Loaded with onion, mushroom, bell peppers, olives, jalapeño, sundried tomato, and paprika.

■ ₹1475

### INDIAN MAINS

#### FRESH GREENS & SALADS

#### JAL MAHAL KI KHOJ

Crisp cucumbers, tomatoes, onions, and carrots tossed in lemon dressing.

■ ₹395

#### CAESAR SALAD

Iceberg, arugula lettuce, olives, and croutons with classic dressing and parmesan.

■ ₹425

#### **GREEK SALAD**

Lettuce, cucumber, onion, tomato, olives, and feta tossed in balsamic lemon dressing.

■ ₹475

#### **QUINOA BARLEY SALAD**

Quinoa, barley, herbs, dried fruits, seeds, and nuts in a lemon-honey dressing.

■ ₹525

#### WATERMELON FETA CHEESE SALAD

Fresh watermelon with feta, pumpkin seeds, mint, and pomegranate.

■ ₹525

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# INDIAN BREADS

# STUFFED NAAN

(Potato/Paneer)

Naan stuffed with your preferred filling.

● ₹235

# BAGH KI TOKARI

(4 Assorted Breads)

Assorted selection of house-special Indian breads.

● ₹725

# **DAHI SE MEHFIL**

## PLAIN CURD

● ₹325

# MINT BOONDI RAITA

● ₹395

### MIXED VEGETABLE RAITA

● ₹425

# **BURANI RAITA**

● ₹475

#### PINEAPPLE RAITA

● ₹475

# **MUNCHIES**

ROASTED PAPAD

₹295

MASALA PEANUT

● ₹325

MASALA PAPAD

● ₹375

CASHEW MASALA

● ₹425

GARLIC MUSHROOM

₹725

# RICE & BIRYANI

#### SADA CHAWAL

Fragrant basmati rice steamed to perfection.

■ ₹625

#### GHEE KE JEERA RICE

Cumin-flavored basmati rice with fresh coriander.

■ ₹725

#### LUCKNOW SE BIRYANI – SIGNATURE

Fragrant biryani layered with aromatic vegetables.

■ ₹1075

# NAWAB KE BIRYANI (CHICKEN/MUTTON)

Succulent biryani with royal spices and rich flavours.

■ ₹1275

# INDIAN BREADS

#### TANDOORI ROTI

Clay oven-cooked whole wheat bread.

■ ₹185

#### MISSI ROTI

Gram flour and wheat roti with mild spices.

■ ₹195

#### MIRCHI ROTI

Whole wheat bread with green chili and coriander.

■ ₹195

# LACHHA PARATHA

Flaky, multi-layered paratha.

■ ₹195

#### BAGH KI JUNGLEE ROTI

House-special naan with wild flavours.

■ ₹225

# NAANS (Garlic Butter/Plain)

Soft naan infused with your choice of flavour.

■ ₹225

# INDIAN MAINS (VEGETARIAN)

### JAIPUR KE ALOO PYAZ

Potatoes and onions in a rich spiced gravy.

■ ₹1275

#### JAL MAHAL KI KADHAI

Mixed vegetables in a thick creamy gravy.

■ ₹1125

#### HUKUM RO KOFTA – SIGNATURE

Cottage cheese and potato balls in tomato-cream sauce.

■ ₹1275

#### DARBAR KI PASAND KE ANZEER KOFTA

Figs and cottage cheese dumplings simmered in royal cashew gravy.

■ ₹1375

# **INDIAN MAINS (NON-VEGETARIAN)**

#### MURGH HANDI LAZEEZ - SIGNATURE

Nizami-style slow-cooked chicken in caramelized onion sauce.

₹1125

# MURGH BANJARA (Bone)

Chicken in spiced tomato-onion gravy.

▼1275

# MURGH MAKHAN MASALA (Boneless)

Classic butter chicken in rich tomato-cream sauce.

₹1275

#### NALI GHOST KI NAHARI

Slow-cooked lamb shanks in traditional Indian spices.

● ₹1425

# RAJASTHANI LAAL MAAS – SIGNATURE

Fiery mutton curry with Mathania chilies.

● ₹1575

# INDIAN MAINS (VEGETARIAN)

### DAL & LENTIL SPECIALTIES

#### DAL SUNHERI TADKA

### DAL HARA MOONG MUGHLAI

Whole green moong simmered in rich tomato gravy, finished with cream and butter.

■ ₹1075

### PESHAWARI DAL - SIGNATURE

Slow-simmered black lentils with cream and butter.

■ ₹1325

# PANEER & VEGETABLES

# PANEER BHARWA MASALA – SIGNATURE

Stuffed cottage cheese rolls served in a rich gravy.

■ ₹1225

#### PANEER TIKKA MASALA

#### KUTTE MASALA KA PANEER

Cottage cheese with whole spices and tomato-cream gravy.

■ ₹1275

#### PANEER LABABDAR

Cottage cheese in a creamy tangy sauce.

■ ₹1075

#### PANEER KHURCHAN

Cottage cheese with onion, capsicum, and fresh spices.

■ ₹1125

# KUMBHALGARH KE PITTOD – SIGNATURE

Gram flour dumplings in a spiced yogurt gravy.

■ ₹1375

#### JODHPUR KI KER SANGRI – SIGNATURE

Rajasthani beans and berries in aromatic spices.

● ₹1575

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