



LUNCH TIMING: 12:30 PM - 03:30 PM

DINNER TIMING: 07:00 PM - 11:00 PM

SOUP

Slow simmered extracts of vegetables, meat or bones traditionally served alongside an Indian meal. Shorba was never a separate course like a soup; but based on the Western influence it started being consumed like one. Nevertheless, it is a dish full of flavor and nutrients, which may satiate the palate but not the stomach.

-  **MARAG**   695 | E 51

220ml 466 Kcal

Slow cooked Goat meat soup, whole Spices, fried onions, mint and lemon
-  **MURGH BADAMI**  595 | E 44

220ml 388 Kcal

A flavorful chicken broth enriched with almond paste for a rich and creamy texture.
-  **SUBZ NOORANI**   550 | E 40

220ml 149 Kcal

A vibrant vegetable dish with aromatic spices, showcasing a mix of seasonal vegetables.
-  **NARANGI CHILGOZA**   500 | E 36

220ml 267 Kcal

A citrus-infused pine nut dish that combines the tanginess of orange with the crunch of chilgoza.

STARTERS

Where every morsel is a culinary delight, our Kebabs (or Kebab Koshs) are the perfect way to stimulate the taste buds for the grand treat that follows. Presenting a treasure of succulent and flavorful small eats cooked by unique and age old techniques on coal ambers, iron skillets and hot stone. Each one is better than the other.

-  **TANDOORI JHINGA KARIPATTA**   1825 | E 134

192 Gms Kcal 147

Succulent prawns marinated with spices and curry leaves, cooked to perfection in a tandoor
-  **TANDOORI SARSON MACCHI**   1325 | E 98

193 Gms Kcal 233

Fish marinated in a tangy mustard-based marinade, then grilled in the tandoor for a smoky, flavorful finish
-  **PESHAWARI MURGH**   1325 | E 98

200 Gms 438 Kcal

Chicken marinated with yogurt and spices, cooked with a smoky tandoori finish, inspired by Peshawar
-  **MURGH CHANDI KEBAB**  1325 | E 98

200 Gms 438 Kcal

Chicken kebabs coated with a silver leaf, offering a rich and elegant flavor
- TANDOORI CHICKEN**

 200 Gms 438 Kcal   1100 | E 81

Classic chicken marinated in yogurt and spices, grilled in the tandoor for a smoky flavor.

 VEGETARIAN  NON-VEGETARIAN

 NUTS  DAIRY  SOYA  SHELLFISH  SULPHITES  FISH  EGG  GLUTEN  PORK  EARN POINTS

Allow us to fulfill your needs, please let us know if you have special dietary requirements, food allergies or food intolerances.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

An average active adult requires 2000kcal energy per day, however, calorie needs may vary.

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- ▲ **NEW ZEALAND KASHMIRI SEEKH KEBAB**  

190 Gms 309 Kcal

Minced lamb skewers infused with Kashmiri spices and cooked in tandoor

1625 | E 120
- ▲ **GALOUTI KEBAB**  

190 Gms 360 Kcal

Delicate lamb kebabs, known for their melt-in-the-mouth texture, flavored with spices

1425 | E 105
- **DOODHIYA KEBAB**   

195 Gms Kcal 425

Stuffed cottage cheese, raisin, ginger, green chili

1195 | E 88
- **PESHAWARI PANEER TIKKA** 

185 Gms Kcal 360

Paneer cubes marinated in spices and grilled in the tandoor, inspired by Peshawari flavors

1050 | E 77
- **DAHI KE KEBAB**  

180 Gms Kcal 240

Yogurt-based kebabs with a slight sweetness with mango pickle and spices

1025 | E 75
- **KALMI KEBAB-TANDOORI**  

180 Gms 342 Kcal

Potato, lotus stem, green chili coriander cooked in tandoor

1050 | E 77
- **MALAI BROCCOLI**  

185 Gms Kcal 456

Tender broccoli marinated in a creamy malai (cream) mix and grilled for a rich flavor

1050 | E 77
- **CHUKANDAR AUR TILL KI KEBAB**  

180 Gms Kcal 240

Beetroot and sesame seed kebabs with a delicious earthy and nutty flavor

1025 | E 75

HYDERABAD KA ZAIKA

The legendary cuisine was born in the Royal kitchens of the erstwhile princely state of Hyderabad, house to the richest family of the time. The grandeur of the Mughal descendants merged with local ingredients and produced a unique but vast repertoire of dishes to be not just devoured but also experienced.

- ▲ **DUM KA MURGH**  

642 Gms 2163 Kcal

Chicken slow-cooked in aromatic spices and sealed in a dum (steam) for a tender, flavorful result

1350 | E 99
- ▲ **PAYA** 

470 Gms 1309 Kcal

A slow-cooked trotter's stew, rich with spices and tender meat

1350 | E 99

● VEGETARIAN ▲ NON-VEGETARIAN

 NUTS  DAIRY  SOYA  SHELLFISH  SULPHITES  FISH  EGG  GLUTEN  PORK EARN POINTS

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- ▲ **TALA GOSHT** 1325 | E 98
190 Gms 438 Kcal
Fried lamb pieces cooked in a rich, spicy gravy with a deep flavor.
- **SHAHI KOFTE** 1350 | E 99
560 Gms 1646 Kcal
Apricot stuffed dumpling, onion, yoghurt, saffron, assorted Indian spices
- **BAGARA BAINGAN** 1050 | E 77
428 Gms 1262 Kcal
Eggplant cooked in a rich, spicy, and tangy gravy, a popular Hyderabad dish
- **DUM KI DAL** 1025 | E 75
640 Gms 2720 Kcal
Slow-cooked lentils with a rich blend of spices, cooked in a sealed pot for intense flavor

MAIN COURSE

This section comprises of a mosaic of dishes, of which few were born to the travelling arriors from the North West Frontier while some were nursed in kitchens of the Royal. Some recipes have been passed down through word of mouth while others have been effected in household kitchen. Although most ingredients remain similar, it is the rechnique and skill of cooking which differentiates the final texture and flavor of the dish.

- ▲ **TARARE JHINGA MASALA** 2050 | E 151
788 Kcal
Prawns cooked in a spicy, tangy masala with a distinctive flavor profile
- ▲ **MAKHANI CHOOZA** 1325 | E 98
510 Gms 367 Kcal
Chicken cooked in a creamy, tomato-based sauce, a rich and flavorful classic
- ▲ **ROGAN JOSH** 1350 | E 99
515 Gms 911 Kcal
A fragrant lamb curry with a combination of spices, slow-cooked for tenderness
- ▲ **SHAHI NIHARI** 1350 | E 99
785 Gms 1938 Kcal
A slow-cooked stew of lamb shank in a fragrant broth with spices, originating from Mughal kitchens
- ▲ **MURGH KHURCHAN** 1350 | E 99
510 Gms 367 Kcal
A flavorful chicken dish where marinated pieces are cooked on a tawa, creating a crispy, caramelized crust with rich spices

● VEGETARIAN ▲ NON-VEGETARIAN

☐ NUTS ☐ DAIRY ☐ SOYA ☐ SHELLFISH ☐ SULPHITES ☐ FISH ☐ EGG ☐ GLUTEN ☐ PORK E EARN POINTS

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- **PANEER MAKHNI**   1100 | E 81
430 Gms 1922 Kcal
 Soft paneer cubes cooked in a rich, buttery, and creamy tomato-based sauce
- **NAZBU PANEER**   1100 | E 81
470 Gms 1176 Kcal
 A spiced paneer dish with a delicate balance of flavors from herbs and spices
- **VILAITI SUBZ GUCCHI**   1100 | E 81
Kcal 688
 Exotic vegetables cooked with morel mushrooms (Gucchi) in a flavorful gravy
- **BAOLI HANDI**   995 | E 73
470 Gms 728 Kcal
 A traditional dish made with layered vegetables cooked in onion tomato gravy
- **PANEER KHURCHAN**   1295 | E 95
260 Gms 226 Kcal
 A flavorful Paneer dish where marinated pieces are cooked on a tawa with rich spices
- **ALOO AAP KI PASAND (ALOO ZEERA/ALOO MUTTER/ALOO JHOL WALA)** 825 | E 61
260 Gms 226 Kcal
 Various versions of spiced potatoes, from cumin or green pea or flavored or tangy curry
- **PANEER APP KI PASAND (PALAK/KADAI/SHAHI/MAKHANI)** 1225 | E 90
420 Gms 1676 Kcal
 Various versions of Paneer Preparation, from Spinach to Onion and Cashew to Onion and tomato based tangy gravy
- **DAL KANGAN**  1050 | E 77
680 Gms 1497 Kcal
 A rich, slow-cooked lentil curry with aromatic spices
- ▲ **RAAN E KANGAN**   3125 | E 230
900 Gms 1960 Kcal
 A slow-cooked leg of lamb, marinated in spices, for a tender and flavorful result
- ▲ **KASHMIRI-NZ KOFTA**   1725 | E 127
480 Gms 911 Kcal
 New Zealand lamb kofta cooked in a rich, Kashmiri-style curry

■ VEGETARIAN ■ NON-VEGETARIAN

 NUTS  DAIRY  SOYA  SHELLFISH  SULPHITES  FISH  EGG  GLUTEN  PORK  BARN POINTS

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BIRYANI AND RICE

Every Indian meal is incomplete without starchy elements in the form of rice or milled grain bread. This not only balances the meal but also provides texture and body to the dish. While each dish has a preferred carbohydrate rich starch to match, there are no fixed rules binding these combinations.

- ▲ **MURGH DUM BIRYANI** 1695 | E 125
600 Gms 978 Kcal
 Chicken cooked with fragrant rice and aromatic spices, slow-cooked in a sealed pot (dum)
- ▲ **KACCHE GOSHT KI BIRYANI** 1825 | E 134
640 Gms 978 Kcal
 Mutton cooked with raw marinated meat and rice, a traditional slow-cooked biryani
- **SUBZ - DUM BIRYANI** 1250 | E 92
600 Gms 708 Kcal
 A vegetarian biryani with fragrant rice and seasonal vegetables, cooked in dum style
- **STEAMED RICE** 625 | E 46
624 Gms 408 Kcal
 Steamed basmati rice with choice of flavors - with Cumin or onion or saffron or Green peas

BREADS

- **NAAN** 325 | E 24
 (KHAMEERI, GARLIC, SAFFRON & SESAME, CHEESE AND CHILI)
210 Gms 768 Kcal
 A variety of naan breads, from soft Khameeri to masala, garlic, and cheese varieties
- **KULCHA** 315 | E 23
 (ONION KULCHA, PANEER KULCHA, SPICY MASHED POTATO KULCHA)
320 Gms 338 Kcal
 Soft, leavened flatbreads stuffed with either onion, paneer, or spiced mashed potatoes.
- **TANDOORI ROTI** 195 | E 14
100 Gms 160 Kcal
 Flatbread cooked in a tandoor for a smoky flavor
- **TAWA ROTI** 295 | E 22
100 Gms 160 Kcal
 Soft roti cooked on a griddle for a perfect texture

■ VEGETARIAN ■ NON-VEGETARIAN

🌱 NUTS 🥛 DAIRY 🌱 SOYA 🐚 SHELLFISH 🚫 SULPHITES 🐟 FISH 🥚 EGG 🌾 GLUTEN 🐷 PORK ⚡ BURN POINTS

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- PARATHA**   375 | E 28
 (Mint, Methi, Laccha)
 110 Gms 170 Kcal
 Flaky, layered flatbreads flavored with mint, fenugreek, or simple butter
- PAPAD BASKET**   295 | E 22
 30 Gms 87 Kcal
 Crispy papad served as a crunchy appetizer or side dish
- GREEN SALAD** 325 | E 24
 210 Gms 170 Kcal
 Carrots, onions, cucumber, lemon and chilli
- RAITA**  315 | E 23
 122 Gms 74 Kcal
 Yogurt-based side dish with spices and vegetables to balance out spicy meals

DESSERTS

The best way to start a meal or end it is on a sweet note. Most festive meals have a dry sweet as their first bite among other options available at the end of the meal. Here we have the favourites brought together to choose from or indulge in all of them.

- SHAHI TUKDA**    600 | E 44
 110 Gms 426 Kcal
 A rich, indulgent dessert made from fried bread soaked in saffron-flavored sugar syrup and topped with cream
- GIL -E- FIRDAUS**   600 | E 44
 384 Gms 833 Kcal
 Saffron, rice pudding
- KESARI RASMALAI**   600 | E 44
 374 Gms 445 Kcal
 Soft, spongy dumplings made from milk, soaked in sweetened milk flavored with saffron and cardamom
- KULFI FLOODA** 600 | E 44
 138 Gms 136 Kcal
 Frozen milk, vermicelli, basil seed
- KHUBANI KA MEETHA**   600 | E 44
 490 Gms 1729 Kcal
 Stewed apricot, pistachio
- MANGO SHRIKHAND** 600 | E 44
 334 gms 345 Kcal
 A creamy yogurt-based dessert flavored with ripe mango puree, sweetened with cardamom

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KANGAN KI JHANAK



VEGETARIAN

2150 | E 158

This Is a Pre discounted Platter Not sharable with another Patron

DOODHIYA KEBAB

425 Kcal

Stuffed cottage cheese streaks, raisin, ginger, green chili

MALAI BROCCOLI

195 gms 240 Kcal

Tender broccoli marinated in a creamy malai (cream) mix and grilled for a rich flavor

NAZBU PANEER

1175 Kcal

Stuffed cottage cheese, basil, tomato

ALOO ZEERA

260 Gms 226 Kcal

Spiced potatoes, from cumin or green pea or flavored or tangy curry

BAOLI HANDI

728 Kcal

Seasonal vegetables, cashew, yoghurt, assorted Indian spices

DAL KANGAN

1497 Kcal

Slow cooked black lentils, tomato, cream, white butter

INDIAN BREAD BASKET

Choice of one Indian bread

SUBZ - DUM BIRYANI

708 Kcal

Layered basmati rice, aromatic spices, assorted vegetables

GIL-E- FIRDAUS

833 Kcal

Saffron, rice pudding

VEGETARIAN • NON-VEGETARIAN

VEGETARIAN • DAIRY • SOYA • SHELLFISH • SULPHITES • FISH • EGG • GLUTEN • PORK • EARN POINTS

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KANGAN KI JHANAK

NON-VEGETARIAN

This Is a Pre discounted Platter Not sharable with another Patron

2450 | E 180

TANDOORI SARSON MACCHI

195 Kcal

Fish marinated in a tangy mustard-based marinade,
Then grilled in the tandoor for a smoky, flavorful finish

PESHAWARI MURGH

438 Kcal

Chicken morsel, assorted Peshawari spices,
mint chutney, pickled onion

BHATTI MURGH MASALA

2269 Kcal

Chicken tikka, tomato, onion, cashew,
butter, cream

ROGAN JOSH

911 Kcal

Tender lamb meat, caramelized onion,
ginger, red chili

BAOLI HANDI

728 Kcal

Seasonal vegetables, cashew, yoghurt,
assorted Indian spices

DAL KANGAN

1497 Kcal

Slow cooked black lentils, tomato, cream,
white butter

INDIAN BREAD BASKET

Choice of one Indian bread

KACCHE GOSHT KI BIRYANI

978 Kcal

Layered basmati rice, aromatic spices,
marinated lamb

GIL -E- FIRDAUS

833 Kcal

Saffron, rice pudding

 VEGETARIAN  NON-VEGETARIAN

 NUTS  DAIRY  SOYA  SHELLFISH  SULPHITES  FISH  EGG  GLUTEN  PORK  BARN POINTS

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JASHAN E JHAAS 

3995 | E 294

Set menu option (per person)
(Minimum of four guests and above)

SHORBA

▲ MARAG

Kcal 466
Slow cooked goat meat soup, whole
spices, fried onions, mint, lime

● NARANGI CHILGOZA

Kcal 267
Fresh orange, pine nut, saffron

KEBAB KOSH

▲ TANDOORI SARSON MACCHI

193 Gms Kcal 233
Fish marinated in a tangy mustard-based marinade,
then grilled in the tandoor for a smoky, flavorful finish

▲ PESHAWARI MURGH

Kcal 438
Chicken morsel, assorted Peshawari spices,
mint chutney, pickled onion

▲ TALA GOSHT

Kcal 545
Lamb cube, caramelized onion, assorted spices

● DOODHIYA KEBAB

Kcal 426
Stuffed cottage cheese, raisin, ginger, green chili

● PESHAWARI PANEER TIKKA

Kcal 360
Coal cooked cottage cheese, peshawari spices, onion salad

● MALAI BROCCOLI

195 gms 240 Kcal
Tender broccoli marinated in a creamy malai (cream) mix
and grilled for a rich flavor

DAWAT E LAZZEEZ

▲ TARARE JHINGA MASALA

Kcal 788
Prawn, assorted whole spices, roasted garlic, coconut

▲ MURGH NAZBU KORMA

Kcal 696
Boneless chicken piece, tomato, yoghurt, nuts, basil

● VEGETARIAN ▲ NON-VEGETARIAN



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- **BAOLI HANDI**

Kcal 728

Seasonal vegetables, cashew, yoghurt, assorted Indian spices

- **PANEER MAKHNI**

Kcal 1922

Cottage cheese, tomato, cashew, fenugreek

- **DAL KANGAN**

Kcal 1497

Slow cooked black lentils, tomato, cream, white butter

- **KACCHE GOSHT KI BIRYANI**

Kcal 978

Layered basmati rice, aromatic spices, marinated lamb

- **SUBZ - DUM BIRYANI**

Kcal 708

Layered basmati rice, assorted vegetables, aromatic spices

- **MIRCH KA SALAN**

Spicy Hyderabadi curry with chilies, tamarind, peanuts, and sesame

- **RAITA**

Yogurt side dish with spices, herbs

MITHAAS

- **GIL -E- FIRDAUS**

Kcal 833

Saffron, rice pudding

- **GULAB JAMUN**

Kcal 928

Sweet dumplings dipped in sugar syrup

• VEGETARIAN & NON-VEGETARIAN

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