



♦ ♦ ♦ ♦ ♦ **Beverages** ♦ ♦ ♦ ♦ ♦

Espresso Coffee

Assorted Beverage

Coke

Fanta

Limca

Soda

Dew

Shake

Jaljeera

Mineral Water



◆◆◆◆◆ **Along the Bar** ◆◆◆◆◆

Veg Punjabi Soya Chaaap

Live Salad

Paneer Stick

Pineapple Stick

Peanut Masala

Chips / Kurkure

Mushroom Tawa





Snacks & Startar Veg.

Tandoori Paneer Tikka

Achari Paneer Tikka

Ajwaini Paneer Tikka

Lahsuni Paneer Tikka

Afghani Paneer Tikka

Tilwala Paneer Tikka

Hariyali Paneer Tikka

Sarson Paneer Tikka

Malai Paneer Tikka

Tandoori Gobi

Tandoori Khumb

KhumbAchari Tikka

Tawa KhumbTak-a-Tak

Potato Chutney Balls

Aloo Tikki

Methi Makai ki Tikki

Palak Shami Kebab

Subz Shami Kebab

Subz Hara Bhara Kebab

Subz Soya Kebab



Snacks & Startar Veg.

American Corn & Cheese Rolls

Butter Fried Baby corn

Butter Fried Mushroom

Mushroom Strudel

Exotic Fruit and Cheese Sticks

Cottage Cheese Fingers

Vegetable Masala Puffs





Snacks & Startar Veg.

Cottage Cheese, Manchurian

Cottage Cheese, Hot Garlic Sauce

Vegetable Manchurian

Vegetable Spring Rolls

Honey Chilli Cauliflower

Honey Chilli Vegetables

Honey Chilli Potatoes

Golden Fried Baby Corn

Spinach and Corn Rolls

Vegetable Salt and Pepper

Chilli Basil Vegetables

Mushroom Salt and Pepper

Hot Garlic Mushroom

Crispy Chilli Potato

Chilli Mushroom

Mushroom Duplex



◆ ◆ ◆ ◆ ◆ Veg Lentils ◆ ◆ ◆ ◆ ◆

Dal Makhani

(Slow cooked Urad Dal & Kidney Beans)

Maah Chhole Ki Dal

(A Combination of Urad and Chana Dal)

Rajma Rassela

(A Spicy Rajma Preparation)

Yellow Dal Tadka

(Yellow Dal Tempered With Zeera and Garlic)

Dal Pancharatan

(A Combination Of Five Lentils)

Laahsuni Moong Dal

(Yellow Dal Tempered With Garlic)

Lauki Chana Dal

(A Combination of Bottle Guard and Yellow Dal)

Dal Palak

(Yellow Dal with Shredded Spinach Leaves)

Pindi Chole

(A Punjabi Specialty)

Lahori Chole

(A Spicy Kabul Chana Preparation from Lahore)





◆ ◆ ◆ ◆ ◆ Veg Lentils ◆ ◆ ◆ ◆ ◆

Chana Masala

(Preparation of Kabul Chana With Indian Spices)

Lobia Masala

(Black Eyed Beans Tempered with Cumin and Garlic)

Kadi Pakoda

(Lentil Dumplings Cooked In Kadi)

Pyazi Pakoda Kadi

(A Onion Dumpling Along With Kadi)

Sambhar

(A South Indian Speciality)

Tomato Dal

(Yellow Dal Tempered With Sliced Tomato)

◆ ◆ ◆ ◆ ◆ Rice Preparations ◆ ◆ ◆ ◆ ◆

Kashmiri Pulao

Tomato Rice

Spinach Pulao

Vegetable Pulao

Masala Rice

Veg Biryani

Khichdi

Subz Pulao

Steamed Rice

Jeera Pulao

Peas Pulao

Lemon Rice



◆ ◆ ◆ ◆ ◆ **Paneer Shahi Sabji's** ◆ ◆ ◆ ◆ ◆

Paneer Makhani

(Cottage Cheese in Tomato - Butter Gravy)

Kadai Paneer

(Cottage Cheese in Tomato Capsicum Gravy)

Paneer Lababdar

(Cottage Cheese in Creamy Onion Tomato Gravy)

Malai Kofta

(Cottage Cheese Dumplings in Mild Kofta Gravy)

Palak Paneer

(A Combination Of Spinach And Cottage Cheese)

Mughlai Paneer

(Cottage Cheese In A Rich Cashew Nut Gravy)

Hyderabadi Paneer Korma

(Cottage Cheese in Mild Cashew Nut Gravy)

Paneer Do Pyaza

(Cottage Cheese Simmered In Onion Gravy)

Matar Paneer Rasedar

(Paneer Matar In A Thin Tomato Onion Gravy)

Achari Subziyan MiliJuli

(Assorted Vegetable in Pickle Flavored Gravy)

Subz Nizami Handi

(Assorted Vegetable with Rich Cashewnut Gravy)





Methi Matar Malai

(Combination of Fenugreek Leaves, Peas & Paneer)

Khumbh Masala

(Mushroom In a Tangy Whole Spice Gravy)

Matar Mushroom

(Semi Dry Preparation of Mushroom & Green Peas)

Khumbh Matar Masala

(A Combination of Mushroom and Green peas)

Kashmiri Dum Aloo

(Potato In Gravy Flavored With Fennel Seed)

Amritsari Aloo Wadiyan

(Lentil Dumplings Along With Potato)

Adaraki Gobhi Aloo

(Cauliflower & Potato Tossed With Ginger)

Kurkuri Bhindi

(Batter Fried Crispy Okra With Chat Masala)

Bhindi Do Pyaza

(Okra with an abundance of Onions)

Hyderabadi Bagare Baingan

(Baby Brinjals in Sesame, Peanut & Coconut Gravy)

Sarson Da Saag- Seasonal

(Mustard Leaves Preparation - Specialty of Punjab)



♦ ♦ ♦ ♦ ♦ **Along the Bar** ♦ ♦ ♦ ♦ ♦
Non-Veg

Butter Fish

Cold Plater (Salalmi Sausage)

Mutton Taka Tak

Live Salad

Peanut Masala

Punjabi Soya Chaap





◆ ◆ ◆ ◆ ◆ SNACKS ◆ ◆ ◆ ◆ ◆

Murgh Tikka

Tandoori Murgh

Murgh Afghani Tikka

Murgh Seekh Kebab

Murgh Kalmi Kebab

Murgh Peshawari Tikka

Murgh Pudina Tikka

Hyderabadi Murgh Tikka

Methi Murgh Tikka

Murgh Malai Tikka

Murgh Malai Kali Mirch

Haryali Murgh Tikka

Achari Murgh Tikka

Lahsuni Murgh Tikka

Tangri Kebab

Chicken Nuggets



◆ ◆ ◆ ◆ ◆ SNACKS ◆ ◆ ◆ ◆ ◆

Khaas Seekh Kebab

Malmali Seekh Kebab

Boti Kebab

Five Spiced Chicken

Chicken Manchurian

DRY Chilli Chicken

Honey Chilli Chicken

Hot Garlic Chicken

Garlic Chicken

Ginger Chicken

Lemon Chilli Chicken

Chicken Salt and Pepper

Black Pepper Chicken

Butter Sauce

Chicken Balls in Hot Garlic Sauce





◆ ◆ ◆ ◆ ◆ SNACKS ◆ ◆ ◆ ◆ ◆

Amritsari Fish Fingers

Sarson Machhli Tikka

Haryali Machhli Tikka

Ajwaini Machhli Tikka

Achari Machhli Tikka

Fish, Chilli Scallion

Fish, Lemon Chilli

Chilli Basil Fish

Fish, Salt and Pepper

Fish, Szechwan Chilli Pepper

Herb Crumbed Fish Fingers with

Tartar Sauce

Batter Fried Fish Fingers

Grilled Fish, Lemon Butter Sauce

Shahi MalaiJheenga

Tandoori Jheenga Sauce



Non-Veg Maincourse

Murgh Makhani

(Chargrilled Chicken in Tomato- Butter Gravy)

Dhaniya Murgh

(Chicken in Coriander & Cashew Nut Gravy)

Murgh Lababdar

(Chicken In Thick Onion Tomato Gravy)

Murgh Kali Mirchi

(Chicken in White Gravy With Black Pepper)

Kadhai Murgh

(Chicken In A Spicy Tomato and Pepper Gravy)

Khade Masale Ka Murgh

(Chicken In Whole Masala Gravy)

Murgh Do Pyaza

(Chicken With Diced Onion In Cashew Nut Gravy)

Murgh Methi

(Chicken Simmered In Leafy Fenugreek Gravy)

Murgh Saagwala

(Chicken simmered in spinach gravy)

Hyderabadi Murgh Korma

(Chicken In A Special Hyderabadi Korma Gravy)

Murgh Awadhi Korma

(Chicken in Cashew Nut & Hung Yoghurt Gravy)

Murgh Ki Biryani

(Flavourful Combination Of Chicken And Rice)





Non-Veg Maincourse

Dum Ka Murgh

(Chicken Simmered In Shahi Rich Gravy)

Achari Murgh

(Chicken In Pickled Gravy)

Murgh Nizami

(Chicken In A Minty Cashew Nut Gravy)

Kachchi Mirchi Ka Murgh

(Chicken Simmered In Green Chilli Gravy)

Murgh Tariwala

(Homestyle Chicken Curry)



CURDS

Plain Curd	Cucumber Mint Raita
Cucumber Raita	Dahi Kachumber
Mixed Veg Raita	Cherry Pineapple Raita
Aloo Pudina Raita	Dahi Bhalla with Saunth ki Chatney
Onion Raita	Mixed Fruit Raita
Boondi Raita	Anardana Raita leera Curd
Boorani Raita	Mooli Pudine ka Raita

BREADS

Tandoori Roti	Garlic Naan
Butter Roti	Missi Roti
Naan	Paneer Parantha
Butter Naan	Aloo Parantha
Laccha Parantha	Ajwain Parantha
Parantha	Missi Roti
Assorted Bread Rolls	Onion Kulcha
Kalonji Naan	Pudina Parantha





◆ ◆ ◆ ◆ ◆ DESSERTS ◆ ◆ ◆ ◆ ◆

Hot Gulab Jamun

Ras Malai

Kesari Ras Malai

Kala Jamun

Angoori Rabdi

Plain Rabdi

Kesari Rabdi

Shahi Tukra

Rasgullas

Kesar Phirni

Basmati Ki Kheer

Moong Dal Halwa

Seviyan Kheer

Moong Dal Barfi

Chocolate Barfi

Badam ka Sheera

Pineapple Halwa

Gajar ka Halwa (Seasonal)

Dry Fruit Halwa

Malpua with Rabdi

Boondi Ladoo

Besan Ladoo

Nariyal ki Barfi

Jalebi with Rabdi

Imarti

Malai Kulfi

Kulfi Falooda