



FROM THE CLAY OVEN

VEGETARIAN

Accompanied with onion cilantro chiffonade & mint chutney

Chowk Ki Seekh Kebab From the streets of Chandini Chowk, minced cottage cheese, vegetables & toasted almondine fused with herbs and spices, char-grilled to perfection	550
Bhutte Ka Kebab Skewered corn kernel marinated with fiery frontier spices, grilled in the tandoor	550
Ajwaini Khumb Hand picked mushrooms marinated in a blend of carrom paste & yoghurt, scented with fresh mint & pickle spices	525
Paneer Koliwada Cottage cheese rillettes marinated with freshly ground spices & toasted gram	525
Dakshini Paneer Tikka Cottage cheese marinated in a blend of zesty southern spices, mustard oil & curry leaves, char grilled	525
Malai Seekh Kebab Cottage cheese morsels marinated with philladelphia cream, sesame seeds & spices, cooked in the clay oven	525
Paneer Tikka Char grilled cottage cheese marinated with herbs and tandoori spices, glazed golden in the tandoor	525
Tandoori Gulnar Guldasta An irresistible assortment of appetizers	1200

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- Please let us know if you are allergic to any ingredients before placing your order.
- All veg. dishes are also available in Jain options.
- All prices are in Indian Rupees. Government taxes extra as applicable.
- We levy 5% service charge.

FROM THE CLAY OVEN

NON-VEGETARIAN

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Tandoori Murg - Half/ Full Half/Full roasted baby chicken cured with a fiery blend of herbs & spices, grilled golden	600/900
Sarson Ka Tikka Morsels of chicken tainted with yoghurt, mustard paste & Indian spices, char-grilled to perfection	600
Murg Kalimirch Succulent chicken pieces marinated with a blend of freshly ground pepper, Indian spices & yoghurt	600
Bhatti Ka Murg Diced chicken marinated with smoked Indian spices & age old rum, fired to perfection	600
Murg Lahsuni Tikka Morsels of chicken marinated in yoghurt, roasted garlic cashew nut paste & cheddar	600
Gilafi Seekh Kebab The traditional seekh of twice hammered lamb, studded with coriander, mint, shallots & bell pepper	950
Bharra Kebab Succulent lamb cutlets , marinated with smoked frontier spices, yoghurt & almond paste and charred to perfection	950
Mahi Fish Tikka Fresh fish marinated in a fiery blend of spices cooked in the clay oven	950
Machhi Koliwada Diced fish marinated with carom seed, ginger, garlic & fresh ground Indian spices	900
Dakshini Jhinga Nisha King prawns marinated in a blend of zesty southern spices, mustard & curry leaves	1100
Tandoori Pomfret India's most popular sea-fish marinated with a secret blend of spices	1400
Tandoori Mansahari Guldasta An irresistible assortment of appetizers	1900

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SHORBA

VEGETARIAN

Tamatar Dhaniya Ka Shorba	375
Roasted tomato prepared with an infusion of green coriander & tempered with royal cumin	
Palak Shorba	375
Spinach puree with an infusion of candied ginger garlic & cracked pepper	
Tamatar Rasam	375
A light & tasty South Indian tomato broth	

NON-VEGETARIAN

Jahangiri Murg Shorba	450
A delectably spiced consommé of cream & free-range chicken	
Murg Kaju Ka Shorba	450

CHAATS & SALADS

Aloo Papdi Chaat	375
Diced potatoes served with lentil crisp, seasoned yoghurt, spices & chutneys	
Green Salad	375
Chef choice hand picked farm fresh vegetable salad	
Tandoori Phaldhari Salad	450
Fresh fruits infused with north-west frontier spices & charred to perfection in a tandoor	

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MAIN COURSE

VEGETARIAN

Aloo Methi A delicious blend of potatoes & fenugreek, flavored with freshly ground spices	575
Aloo Gobi Adraki Potatoes & cauliflower made piquant with a flavor of ginger	575
Bhindi Jaipuri Thinly sliced crisp okra cooked with Indian spices, chillies, mango & smoked cumin	575
Ratan Manjusha Potato dumplings simmered in an authentic Kashmiri tomato gravy	575
Shahi Kofta Curry Vegetable dumplings in a flavorsome, full-bodied cashew nut gravy brought to a pleasing pungency with fennel	600
Dhingri Mutter Masala Punjabi classic of field grown mushroom & fresh peas tossed in shallots, tomato & fresh coriander	600
Lahori Methi Mutter Garden-fresh green peas cooked in a rich tomato consomm with fenugreek leaves	575
Kadai Subz / Paneer Seasonal batons of vegetables / cottage cheese cooked with bell peppers and tomatoes, accentuated with coriander seeds and freshly pound black pepper	575/650
Makhan Wala Subz / Paneer Seasonal batons of vegetables / cottage cheese simmered in a satin smooth tomato reduction accentuated with fenugreek	575/650
Mughlai Paneer Tikka Masala Seasonal batons of vegetables / cottage cheese simmered in a satin smooth tomato reduction accentuated with fenugreek	700

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Murg Makhani Tandoor-grilled morsels of chicken, simmered in a satin smooth tomato reduction, rich in cashew & made piquant with fenugreek	725
Murg Kadai Chicken tikka cooked with bell pepper and tomatoes, accentuated with coriander seeds & freshly pound black pepper	725
Murg Handi Morsels of chicken cooked with fresh vegetables in a saffron enhanced gravy	725
Murg Aftabi Boneless chicken cooked in Indian spices and cashew nut gravy	725
Handi Ka Gosht Mutton cubes with bone cooked with saffron & fresh vegetables in a rich tomato based gravy	950
Lamb Rogan Josh Tender morsels of Indian mutton with bone delicately cooked in aromatic spices with fried onion & tomato	950
Lamb Nilgiri Korma mutton pieces with bone cooked delicately in indian spices & coconut paste	950
Kheema Muttar Twice hammered boneless lamb mince infused with lucknavi spices & tossed with peas	900
Goan Curry - Prawn / Fish King prawns / Basa fish cooked in a blend of coconut & spices to a traditional Goan curry	1200/1100
Malai Curry - Prawn / Fish King prawns / Basa fish cooked in a rich cashew nut gravy & mild Indian spices, finished with cream	1200/1100

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MAIN COURSE

CHAWAL KE DAANE

Steamed Rice	400
Dal Khichdi A home style simple preparation of rice & lentil cooked together with mixed vegetables / cumin seeds / green peas	450
Jeera Rice Steamed rice tempered with cumin seeds	450
Peas Pulao Basmati rice cooked with peas	450
Vegetable Pulao A fragrant combination of Basmati & seasonal vegetables cooked with freshly ground spices	570
Kashmiri Pulao Melange of fragrant Basmati rice cooked with mixed vegetables & dry fruits	650

BIRYANI VEGETARIAN

Lucknowi Vegetable Biryani Saffron hued aromatic Basmati cooked with assorted vegetables	650
Hyderabadi Subzi Ki Biryani The rare combination of aromatic Basmati, garden fresh vegetables, infused with saffron & cooked on Dum	650

NON-VEGETARIAN

Chooza Khas Biryani Melange of fragrant Basmati rice with succulent baby chicken & scented with brown onion & cilantro	850
Murg Tikka Biryani Boneless morsels of chicken tikka cooked with long grain Basmati rice & flavoured with saffron	950
Gosht Biryani Lamb cooked with Indian spices & layered with saffron Basmati rice	1100
Dakshini Jhinga Biryani Saffron hued aromatic Basmati cooked with succulent tiger prawns in a blend of zesty southern spices	1200

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MAIN COURSE

DAL KI NAZAKAT

Dal Tadka 525
Cumin & garlic tempered yellow lentils with onions, tomatoes & chillies finished with coriander leaves

Dal Palak 525
Melange of dal tadka with a hint of spinach

Dal Miloni 525
A harmonious combination of two lentils, cooked to perfection with fresh dill, tempered with whole garlic

Dal Makhani 575
Slow cooked black gram simmered overnight on a tandoor & scented with tomato, clarified butter & cream

RAITA AND PAPAD

Plain Curd 160
Home-made yoghurt

Raita 190
Mix/ Boondi/ Pineapple/ Burani

Roasted Papad 75
Oven roasted 'Poppadom'

Fried Papad 90
A flat crispy 'Poppadom', deep-fried

Masala Papad 175
A thin crispy 'Poppadom' topped with chopped tomatoes, onions & fresh coriander leaves, served with chutney

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MAIN COURSE

TANDOOR SE

Roti / Plain / Butter Whole wheat bread made in the clay oven	90 / 110
Lachha Paratha Layered tandoori paratha made of leavened dough topped with sesame seeds	140
Paratha Plain / Pudina / Methi / Ajwaini Whole wheat bread baked on a clayoven, served plain or scented	140
Tandoori Stuffed Paratha Aloo / Gobi / Paneer Indian bread cooked on a clayoven stuffed with filling of your choice	300
Paneer-aur-Mirch ke Parathe Indian bread cooked on a clayoven stuffed with creamy cottage cheese & fresh green chilli	300
Cheese-aur-Garlic ke Parathe Indian bread cooked on a clayoven stuffed with cheese & garlic	330
Gajar-aur-Methi ke Parathe Indian bread cooked on a clayoven stuffed with carrots & fenugreek	300
Naan Butter / Garlic / Ajwaini The traditional Punjabi leavened bread	120 140
Kulcha Clay oven cooked flat bread served plain	140
Stuffed Kulcha Aloo / Paneer / Onion Leavened Indian bread cooked in a clay oven	350

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MALWANI CUISINE

NON-VEGETARIAN

Mutton Masala Lamb morsels with bone cooked with freshly ground local spices in a traditional semi-dry malwani gravy	1100
Rassedar Gosht Juicy lamb with bone juliennes cooked with ground onion, ginger & aromatic masala	1100
Surmai Curry Kingfish pieces cooked in a hot and sour curry prepared with coconut milk & local spices	1200
Kolambi Masala King prawns marinated and cooked with onion, tomato, mustard, curry leaves & coconut in a traditional semi-dry Malwani gravy	1200
Kolambi Curry King prawns cooked in a simple Maharashtrian local curry made of tomatoes & spices	1200
Paaplet Fry Diced Pomfret pieces marinated in local Malwani spices and deep-fried	1250
Paaplet Masala Marinated Pomfret cooked in a semi-dry gravy, from the coastal region of Malwan	1250
Meen Ghassi A typical Mangalorean delicacy of boneless Basa in a tangy spiced coconut enhanced gravy accentuated with the flavour of green chutney	1100

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ORIENTAL CUISINE

STARTERS

Schezwan Dragon Roll Vegetable / Chicken A dazzling roll of fresh seasonal vegetables	600
Crispy Vegetables / Chicken Diced vegetables / succulent chicken pieces tossed in the wok with our special sauce	550/650
Shanghai Spring Rolls Vegetable / Chicken Authentic spring rolls stuffed with choice of vegetable / chicken	550/650
Steamed OR Fried Wontons Vegetable / Chicken / Prawns Choice of vegetable / chicken / prawns in a savory wrap	550/650/750
Basil Chilli Chicken chicken pieces tossed in the wok with fresh basil leaves	650
King Prawns Salt & Pepper Wok tossed King prawns with spring greens	1200
Chicken Satay Grilled chicken strips on skewers in a curry barbecued marinade, served with peanut sauce	650

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ORIENTAL CUISINE

SOUPS

Tom Yum Vegetable / Chicken / Shrimp Spicy Thai broth with a touch of lemon grass & lime	400/450/550
Hot and Sour Vegetable / Chicken / Shrimp A traditional Schezwan influenced broth made piquant with peppers and vinegar	400/450/550
Manchow Vegetable / Chicken / Shrimp A dark brown soup prepared with assorted fresh vegetables, flavored with soy sauce, salt, garlic & chilli peppers	400/450/550
Sweet Corn Vegetable / Chicken An all-time favourite, prepared with fresh corn	400/450
Tom Kha Vegetable / Chicken/ Shrimp Coconut based hearty broth flavored with Thai herbs	400/450/550

SALAD

Som Tam Young papaya with Thai scents, pounded & topped with ground peanuts & chilli peppers	450
Oriental Garden Greens Fresh green beans, bean sprouts and spinach in chef's special tangy dressing	400
Toasted Sesame Chicken Diced chicken pieces tossed with cucumber, in a sesame & soy vinegar drizzled with chilli oil	600

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ORIENTAL CUISINE

MAIN COURSE

Treasure Vegetables A delightful combination of assorted vegetables cooked in a spicy oriental sauce	575
Mix Vegetables Manchurian / Chilli / Hot Garlic / Blackbean A mix of chinese vegetables cooked in your choice of sauce: manchurian / chilli / hot garlic / black bean	575
Bean Curd Soy / Spicy Basil / Sweet Chilli / Ginger Honey Batons of fresh tofu cooked in your choice of sauce	575
Massaman Curry Vegetable / Chicken / Shrimp Ottoman influenced medium spicy Massaman curry prepared with coconut milk & a hint of tamarind	575/675/1200
Thai Red Curry Vegetable / Chicken/ Shrimp Coconut based hearty broth flavored with Thai herbs	575/675/1200
Assam Yellow Curry Vegetable / Chicken / Shrimp Fusion of yellow spices cooked in coconut milk, broccoli, onions & peppers	575/675/1200
5 Spiced Hen Chilli / Garlic / Black Bean / Red Bean / Schezwan Oven roasted 5 spiced hen with your choice of sauce	850
Roast Lamb Chilli / Garlic / Black Bean / Red Bean / Schezwan Thinly sliced slivers of roasted lamb prepared in your choice of sauce	1100

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RICE

Fried Rice Vegetable / Egg / Chicken Rice stir-fried in a wok with chinese ingredients & fresh vegetables	550/600/650
Burnt Garlic Rice Vegetable / Egg / Chicken Rice stir-fried in a wok with chinese ingredients & fresh vegetables with burnt garlic	550/600/650
Thai Style Fried Rice Vegetable / Egg / Chicken Traditional thai rice stir-fried with thai broccoli, tomato and scallions in a light soy sauce	550/600/650
Singapore Fried Rice Vegetable / Chicken / Shrimp Stir-fried rice made spicy with dry red chilli & curry powder	550/600/650

NOODLES

Pad Thai Vegetable / Chicken / Prawns Thin pho rice noodles stir-fried with sweet & sour sauce & assorted fresh vegetables	550/600/900
Hakka Noodles Vegetable / Chicken / Prawns Assorted fresh vegetables stir-fried in high flame and tossed with noodles	550/600/900
Panfried Noodles Vegetable / Chicken / Prawns Crispy nest of noodles are fried in a wok until golden brown & topped with a little saucy combination of PAN-FRIED	550/600/900

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DESSERTS

Frozen Dessert Choice of French Bean Vanilla / Chocolate / Mango / Strawberry	250
Gulab Jamun Dumplings of fresh milk condensed, deep fried & served in sugar syrup	250
Angoori Jamun Rabri ke Saath Bite sized gulab jamuns served with sweetened milk, slow cooked until creamy, topped with chopped almond & pistachio	350
Rasmalai Cottage cheese dumplings poached in sweetened saffron milk, garnished with pistachio & almonds	350
New York Chocolate Cake Classic New York chocolate pastry served with vanilla Frozen Dessert	375
Sizzling Brownie Walnut fudge brownie, served warm with vanilla Frozen Dessert & chocolate sauce	450
Blueberry Cheese Cake A crumbly crust topped with a mixture of philladelphia cream flavored with blue berry compote	375
Chocolate Mousse Smooth textured mousse made with dutch truffle	375
Chocolate Mud Cake Sinful soft centered chocolate mud pie	375
Tiramisu A rich, creamy desert made with mascarpone cheese, amaretto, coffee & dusted with cocoa	525

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