





PEHLE PEHL / APERITIF

KESAR-PISTEYWALI LUSSEE - 14
SAFFRON FLAVOURED YOGHURT SHAKE
GARNISHED WITH PISTACHIO FLAKE

MATTHA- 14
ICED BUTTERMILK SPIKED WITH GINGER, CORIANDER, GREEN CHILIES AND FRESHLY
ROASTED CUMIN

SHIKANJVI- 14
TRADITIONAL PUNJABI LEMONADE SERVED SOUR, SWEET, SALT 'N' PEPPERED

JALJEERA- 14
A TANGY, SPICY APERITIF FLOWN DOWN THE AGES WITH A HINT A OF LEMON AND
GREEN CHILIES FLAVOURED WITH FRESH MINT

CHAATS & SALADS

 **CHOWK KI TIKKI - 20**
POTATO CAKE STUFFED WITH GREEN PEAS, SERVED WITH MINT AND TAMARIND CHUTNEY

 **PAPDI CHAAT - 20**
WHOLEMEAL CRISPS SERVED WITH BEAN SPROUTS, POMEGRANATE AND CHUTNEY THREeways

GOLGAPPA PLATTER - 18
WHOLE WHEAT SHELLS SERVED WITH TANGY TAMARIND AND SPICY CORIANDER WATER

CHICKEN TIKKA & LYCHEE CHAAT - 24
BONED TANDOORI CHICKEN TOSSED WITH LYCHEES AND TAMARIND CHUTNEY

PUNJABI VEGETABLE SAMOSA - 24
TRIANGLE PASTRY PUFF FILLED WITH POTATO & GREEN PEAS, FRESH CORIANDER,
DEEP FRIED TILL LIGHT GOLDEN COLOUR

KACHUMBER SALAD - 15
GARDEN GREEN SALAD TOSSED IN MASALA VINAIGRETTE

SHORBA / SOUPS

MURGH BADAMI SHORBA - 18
A DEFTLY SPICED CONSOMME OF ALMONDS & FREE-RANGE CHICKEN

TAMATAR DHANIYA KA SHORBA - 18
TOMATO SOUP PREPARED WITH AN INFUSION OF GREEN CORIANDER TEMPERED WITH ROYAL
CUMIN & SERVED WITH CRISP NAMAK PARA CROUTONS

WILD MUSHROOM SHORBA - 20
ASSORTED MUSHROOM PUREE SOUP, TRUFFLE OIL DRIZZLE



TAXES EXTRA AS APPLICABLE. WE LEAVY 10% SERVICE CHARGE



BAR-BE-QUE VEGETARIAN

PANEER TIKKA MULTANI - 34

IT IS SAID THAT PANEER (COTTAGE CHEESE) WAS 'BORN' IN MULTAN, A LARGELY VEGETARIAN PROVINCE IN UNDIVIDED INDIA. HERE, THE PANEER IS INFUSED WITH HERBS AND SPICES, WRAPPED IN GRAM FLOUR MARINADE AND GLAZED GOLDEN IN THE TANDOOR

KURKURI VEG - 30

CRISP WONTON ROLLS FILLED WITH MUSHROOMS, CAPERS, SUN-DRIED TOMATOES AND PINE NUTS SERVED WITH AAM PAPAD CHUTNEY

DAHI KE KABAB - 30

AN EXQUISITE KEBAB OF YOGHURT CHEESE, BLENDED CARDAMOM AND CORIANDER FRIED TILL GOLDEN

TANDOORI BROCCOLI - 32

BOUQUETS OF BROCCOLI, IN ALMOND MARINDE, CHAR-GRILLED

HARRA BHARA KEBAB - 30

DELICATE, MELT-IN-THE -MOUTH KEBAB, FASHIONED WITH SPINACH, GREEN PEAS AND COTTAGE CHEESE, SPICES WITH HERBS AND PAN GRILLED

BHARWAAN KHUMB PESHAWARI - 32

HANDPICKED MUSHROOMS, STUFFED WITH COTTAGE CHEESE AND GRATED MUSHROOM, MARINATED IN YOGHURT, FLAVOURED WITH FRESH MINT AND PICKLE SPICES AND GRILLED TO PERFECTION

LAHORI SEEKH - 30

LAHORE, PARIS OF THE EAST, HOME TO THE MOST CREATIVE CHEFS IN THE LAND OF THE FIVE RIVERS, CRAFTED THIS SEEKH KEBAB OF GREEN GRAM, SEASONAL VEGETABLES, GRILLED IN THE TANDOOR

BHARWAAN ALOO POTHOHARI - 32

TANDOOR ROASTED POTATOES, STUFFED WITH VEGETABLES, DRIED PLUMS AND PINE NUTS, A GIFT FROM THE COOKS OF POTHOHAR, THE PLATEAU OF PLENTY

VEG PLATTER - 45

A COMBINATION OF THE KEBABS ON OFFER, PERFECT FOR THOSE THAT WOULD RATHER NOT HAVE TO DECIDE

CHEF'S RECOMMENDATION



BAR-BE-QUE NON VEGETARIAN

TAVA SCALLOPS - 42

TAVA SEARED SCALLOPS, TANDOORI PINEAPPLE CONFIT, COCUM DUST

TANDOORI LOBSTER - 60

THERE COULD HARDLY BE A BETTER WAY TO TREAT NEW FOUNDLAND'S OFF-SHORE BOUNTY. IT'S SUCCULENT AND FLAVOURED WITH INDIA'S UNIQUE SPICE- AJWAIN

SALMON TKKA - 40

DIL FLAVOURED NORWEGIAN SALMON TIKKA

TANDOORI JHEENGA - 46

PLUMP TIGER PRAWNS, REFRESHINGLY MARINATED IN A CITRIC BLEND OF LEMON JUICE, AJWAIN, GRILLED GOLDEN IN THE TANDOOR

CRAB AMRITSARI - 38

GOLDEN FRIED SOFT SHELL CRAB TOSSED WITH CRISPY COCONUT FLAKES

AMRITSARI MACHCHI - 38

FRESH RIVER SOLE, IN AJWAIN FLAVOURED GRAM FLOUR BATTER, DEEP FRIED IN MUSTARD OIL

MURGH MALAI TIKKA - 42

MORSELS OF CHICKEN MARINATED IN YOGHURT, CASHEWNUST PASTE AND CHEESE COOKED TO PERFECTION IN THE TANDOOR

MURGH TIKKA PUNJAB GRILL - 42

BONELESS CUBES OF CHICKEN PREPARED AS A HOUSE SPECIALTY, STEEPED IN A MARINADE OF ROYAL CUMIN-ENRICHED CREAM, CHEDDAR, GARLIC AND A HINT OF FRESH CORIANDER GLAZED IN THE TANDOOR

BHATTI DA MURGH PINDIWALA - 42

THIGH OF SPRING CHICKEN, RESERVED OVERNIGHT IN A YOGHURT MARINADE, FIRST COOKED IN THE TANDOOR, THE CHICKEN IS THEN FINISHED ON THE BHATTI OR OPEN-FIRE GRILL

TANDOORI MURGH - 42

TO MAKE THIS KING OF KEBAB TRULY MAGNIFICENT, OUR MASTERS ROAST THE CHICKEN AFTER CURING IT WITH AN HERBAL MARINADE

CHICKEN TIKKA QUESADILLA - 38

SHREDDED OF CHICKEN TIKKA & MASALA CHEDDAR CHEESE FILLED IN TORTILLA WRAPS SERVED WITH MINT CORINDER DIP

TANDOORI DUCK - 48

TO MAKE THE KEBAB TRULY RESPLENDENT, OUR MASTERS ROAST BARBARY DUCK CURING IT WITH CITRUS MARINADE WITH A DELICATE HINT OF SAFFRON

TANDOORI FOIEGRAS - 48

FOIEGRAS TIKKA IN TANDOORI MARINADE SERVED WITH RAW MANGO CHUTNEY

RAAN PUNJAB GRILL - 52

LEG OF KID, POT -ROASTED IN A HEADY STOCK, GRILLED IN THE TANDOOR

CHAMP TAAJDAR - 45

NEW ZEALAND LAMB CHOPS, MARINATED WITH CLOVES, BLACK CARDAMOM, KASOORI METHI AND GRILLED IN THE TANDOOR

KHAAM KHATAI (NON VEG GALOUTI) - 42

IN THE YEARS GONE BY, THE NAWABS AND MAHARAJAS USED TO SWAP CHEES FOR ANY DISH THAT THEY LIKED WHEN BEING ENTERTAINED BY EACH OTHER, FROM THIS INTERACTION COMES A KEBAB AS SOFT AS THE POPULAR INDIAN COOKIE - KHATAI, WHICH LITERALLY MELTS IN YOUR MOUTH

RAUNAQEEEN SEEKHAN - 42

THE TRADITIONAL SEEKH OF LAMB MINCE DONS A COLORFUL GARB WITH THE SINGING FLAVOURS OF CORIANDER, MINT AND SPRING ONIONS, CREATING AN EXTRAORDINARY PLAY OF TASTES, STUFFED WITH THE FILLING OF CHEVRE CHEESE

NON VEG KEBAB PLATTER - 55

A COMBINATION OF THE KEBABS ON OFFER, PERFECT FOR THOSE THAT WOULD RATHER NOT HAVE TO DECIDE

SEAFOOD PLATTER - 55

INCLUDES OUR BEST SEAFOOD KEBABS ON PLATTER

TAXES EXTRA AS APPLICABLE. WE LEAVY 10% SERVICE CHARGE



CURRIES VEGETARIAN

PANEER MAKHANI - 34

BATONS OF PANEER (COTTAGE CHEESE), SIMMERED IN SATIN SMOOTH TOMATO GRAVY
ACCENTUATED WITH THE AROMATIC KASOORI METHI

PANEER LABABDAR - 34

CUBE OF PANEER (COTTAGE CHEESE) IN THICK, CREAMY GRAVY OF TOMATOES, ONIONS AND BELL PEPPERS

DAAL PUNJAB GRILL - 34

DELICACY OF WHOLE URAD, SIMMERED OVERNIGHT WITH TRACE OF MUSTARD OIL,
FINISHED WITH TOMATO PUREE AND CREAM, TEMPERED WITH CLARIFIED BUTTER

DAAL PANJRATANI - 32

COMBINATION OF FIVE LENTILS, SERVED WITH A CHOICE OF TADKAS: BURNT GARLIC/ BROWNED
ONIONS/ ASAFOETIDA/ TOMATO/ ONIONS AND GARNISHED WITH FRESH CORIANDER

SARSON DA SAAG - 34

THE EVERGREEN MUSTARD LEAF DELICACY - COOKED IN EARTHENWARE
POTS WITH RADISH LEAVES, SPINACH, BATHUA, GINGER, GRAM FLOUR
AND A DASH OF MUSTARD OIL SERVED WITH HOME-CHURNED WHITE BUTTER

AMRITSARI MALAI KOFTA - 32

CREAMY PANEER KOFTA (DUMPLINGS), IN A FLAVOURSOME AND FULL-BODIED CASHEW NUT GRAVY
BROUGHT TO PLEASING PUNGENCY WITH FENNEL AND FENUGREEK

PATIALA SHAHI KADHAI PANEER - 34

BATONS OF PANEER COOKED WITH BELL PEPPERS AND TOMATOES, ACCENTUATED WITH
CORIANDER SEEDS AND FRESHLY POUND BLACK PEPPERCORNS, DRAPED IN A CREAMY TOMATO GRAVY

PALAK PANEER - 34

PANEER, SIMMERED IN A RICH & CREAMY SPINACH AND FENUGREEK SAUCE

TAVA MUSHROOM ASPARAGUS - 34

TAVA-GRILLED GREEN ASPARAGUS & BUTTON MUSHROOM TEMPERED WITH
ROYAL CUMIN AND INDIAN HERBS

PINDI CHANNA - 32

CHICKPEAS MADE WITH A SPICY MELANGE OF POMEGRANATE SEEDS,
AJWAIN AND KASOORI METHI, FLAVOURED WITH ROCK SALT

CHOICES OF VEGETABLES - 34

ALOO GOBI/ BHINDI MASALEDER / ZEERA ALOO

 CHEF'S RECOMMENDATION



CURRIES NON VEGETARIAN

KADHAI JHEENGA - 46

TIGER PRAWNS, STIR-FRIED IN CORIANDER SEED AND BLACK CARDAMOM TOMATO MASALA

PATIALA SHAHI MACHCHI - 40

THE PRINCELY HOUSE OF PATIALA'S FISH DELICACY - TANGY CUBES OF RIVER SOLE,
FLASH FRIED AND COOKED IN A DRIED PLUM AND TOMATO GRAVY.

KADAI MURGH - 40

CHICKEN TIKKA COOKED WITH BELL PEPPER AND TOMATOES, ACCENTUATED WITH CORIANDER
SEEDS AND FRESHLY POUND BLACK PEPPERCORNS AND DRAPED IN A CREAMY TOMATO GRAVY

MURGH MAKHANI - 40

TANDOOR-GRILLED TIKKA OF CHICKEN, SIMMERED IN SATIN SMOOTH TOMATO
GRAVY, RICH IN CASHEW AND MADE PIQUANT WITH DRIED FENUGREEK

RAARHYA MEAT - 45

CHOPS OF KID COOKED WITH KID MINCE IN STOCK - RICH IN CLOVES,
BLACK CARDAMOM AND CINNAMON - WHICH IS ADDED IN MINISCULE
QUANTITIES AT REGULAR INTERVALS TO BRING OUT A UNIQUE FLAVOUR

MEET PUNJAB GRILL - 45

THE HOUSE SPECIALTY OF LAMB, CULLED FROM THE SHOULDER OF LAMB,
COOKED THE OLD FASHIONED WAY OVER EXTREMELY LOW HEAT ON AN ANGEETHI,
SPIKED WITH A MELANGE OF THYME PEPPER AND FRESHLY POUND PEPPERCORN

NALLI GHOSHT - 52

LAMB SHANKS COOKED WITH BROWN ONION, YOGURT AND WHOLE SPICES

SAAG GOSHT - 45

AN EXOTIC DELICACY OF BABY LAMB AND SPINACH IN AN UNUSUALLY DELICATE AVATAR

CHICKEN TIKKA MASALA - 40

BONELESS TANDOORI CHICKEN COOKED IN TOMATO MASALA
WITH THE AROMATIC FLAVOURS OF AUTHENTIC INDIAN SPICES



TAXES EXTRA AS APPLICABLE. WE LEAVY 10% SERVICE CHARGE



SIDES

TADKEWALA DAHI - 12

YOGHURT TEMPERED WITH TURMERIC, CORIANDER AND MUSTARD SEEDS, GARNISHED WITH JULIENNES OF RED CHILLIES

RAITA - 12

AN UNUSUAL COMBINATION OF YOGHURT WITH RED CHILLES, SALT AND COMBINED WITH A CHOICE OF BOONDI/ PINEAPPLE/ MIX

MASALA PAPPAD - 12

ALSO KNOW AS 'POPPADUM', A THIN CRISPY WAFER IS TOPPED UP WITH CHOPPED TOMATOES, ONIONS AND FRESH CORIANDER LEAVES, WITH CHUTNEY TO ACCOMPANY YOUR MEAL

CHAAWAL / RICE

GUCHCHI PULAO - 52

A FRAGRANT COMBINATION OF JUMBO MORELS, STUFFED WITH ROYAL CUMIN-SPICED MILK CAKE AND BASMATI COOKED ON DUM UNDER A FLAKY PUFF PASTRY

DUM KI BIRYANI (CHICKEN / MUTTON / PRAWN) - 44 / 48 / 50

THE PLUPERFECT DELICACY OF CHOICEST CUTS OF MEAT / CHICKEN / PRAWN BRAISED WITH MASALA, MADE RICH WITH MUKTA PISHTI AND A HINT OF AMBER, COMBINED WITH SAFFRON HUDE BASMATI RICE AND COOKED UNDER FLAKY PUFF PASTRY

TARKARI KESARI BIRYANI - 42

THE RARE COMBINATION OF AROMATIC BASMATI, SEASONAL VEGETABLES, INFUSED WITH SAFFRON AND COOKED ON DUM

SAMUNDARI PILAF - 60

SAFFRON HUED AROMATIC BASMATI COOKED ON DUM WITH SEA BASS, TIGER PRAWNS AND GREEN MUSSELS

STEAMED RICE / JEERA RICE - 12 / 18

 CHEF'S RECOMMENDATION



BREADS

BHARME AMRITSARI KULCHE (KEEMA) - 14

BHARME AMRITSARI KULCHE (ALOO / PANEER) - 14

KESARI TANDOORI PARONTHA (PUDINA / AJWAIN) - 14

ROQUEFORT CHEESE AND ONION KULCHA - 14

MAKKAI DI ROTI - 8

NAAN (BUTTER / GARLIC) - 10

KHASTA ROTI - 8

TANDOORI ROTI - 8

ASSORTED BREAD BASKET (NAAN, PARANTHA, ROTI) - 24

MEETHA / DESSERT

GULAB JAMUN PLATTER - 18

DEEP FRIED SPHERES FOR THICKENED MILK DIPPED IN ROSE FLAVOURED SCENTED SYRUP

LITCHI KI TEHRI - 18

MILK REDUCED IN "LOHE KI KADHAI" FINISHED WITH SHAHI LICHI AND SULTANAS

PHIRNI - 14

THE ALL TIME FAVOURITE RICE SOUFFLE THAT WILL MAKE THE FRENCH PATISSIERS BLUSH

KULFI FALOODA - 16

PISTACHIO-ALMOND NATIVE ICE DESSERT SERVED WITH CORNFLOUR 'NOODLE'

FLAMBEED GULAB JAMUN - 22

A SOFT CENTERED TRIO OF GULAB JAMUN STUFFED WITH PISTACHIO, NUTELLA, WHITE CHOCOLATE, HONEY ALMOND AND FLAMBEED

KHEER - 14

THE CELESTIAL DESSERT OF RICE, MILK, KHOYA AND MALAI

RASMALAI - 14

SWEETENED COTTAGE CHEESE DUMPLINGS, FLAVOURED WITH SAFFRON

MANGO SAFFRON CREME BRULEE, PINEAPPLE SORBET - 18

COFFEE CARAMEL ICE CREAM - 14

DESSERT SAMPLER - 28





5 COURSE DEGUSTATION MENU - 98

VEGETARIAN

GOLGAPPA PLATTER

WHOLE WHEAT SHELLS SERVED WITH TANGY TAMARIND AND SPICY CORIANDER. WATER

TAMATAR KA SHORBA

TOMATO SOUP PREPARED WITH AN INFUSION OF GREEN CORIANDER
TEMPERED WITH ROYAL CUMIN & SERVED WITH CRISP NAMAK PARA 'CROUTONS'

PANEER TIKKA MULATANI

PANEER INFUSED WITH HERBS AND SPICES, WRAPPED IN GRAM
FLOUR MARINADE AND GLAZED GOLDEN IN THE TANDOOR

TANDOORI BROCCOLI

BOUQUETS OF BROCCOLI IN ALMOND MARINADE CHAR-GRILLED

DAHI KE KEBAB

AN EXQUISITE KEBAB OF YOGHURT, BLENDED WITH
CARDAMOM AND CORIANDER, FRIED TILL GOLDEN

TAVA ASPARAGUS

TAVA GRILLED GREEN ASPARAGUS, TEMPERED WITH BLACK CUMIN

PANEER TIKKA LABABDAR

CUBES OF PANEER (COTTAGE CHEESE) IN THICK, CREAMY GRAVY OF
TOMATOES, ONIONS AND BELL PEPPERS,

DAAL PUNJAB GRILL

DELICACY OF WHOLE URAD, SIMMERED OVERNIGHT WITH TRACE OF MUSTARD
OIL FINISHED WITH TOMATO PUREE AND CREAM, TEMPERED WITH CLARIFIED BUTTER

ASSORTED BREADS

GUCCHI PULAO

BURRHANI RAITA

PUNAB GRILL DESSERT PLATTER



TAXES EXTRA AS APPLICABLE. WE LEAVY 10% SERVICE CHARGE



5 COURSE DEGUSTATION MENU - 98

NON VEGETARIAN

GOLGAPPA PLATTER

WHOLE WHEAT SHELLS SERVED WITH TANGY TAMATIND AND SPICY CORIANDER. WATER.

MURGH BADAMI SHORBA

A DEFTLY SPICED CONSOMME OF ALMONDS & FREE-RANGE CHICKEN

SALMON TIKKA

DIL FLAVOURED NORWEGAIN SALMON TIKKA

TANDOORI JHEENGA

PLUMP TIGER PRAWNS, REFRESHINGLY MARINATED IN A CITRIC BLEND OF LEMON JUICE, AJWAIN, GRILLED GOLDEN IN THE TANDOOR

CHAAMP TAAJDAR

NEW ZEALAND LAMB CHOPS MARINATED WITH CLOVES, BLACK CARDAMOM, KASSORI METHI AND GRILLED IN THE TANDOOR

MURGH MAKHANI

TANDOOR-GRILLED TIKKA OF CHICKEN, SIMMERED IN SATIN SMOOTH GRAVY, RICH IN CASHEW AND MADE PIQUANT WITH DRIED FENUGREEK

PATIALA SHAHI MACHCHI

THE PRINCLY HOUSE OF PATIALA'S FAVOURITE FISH DELICACY - TANGY CUBES OF RIVER SOLE, FLASH FRIED AND COOKED IN A DRIED PULM AND TOMATO GRAVY

DAAL PUNJAB GRILL

DELICACY OF WHOLE URAD, SIMMERED OVERNIGHT WITH A TRACE OF MUSTARD OIL FINISHED WITH TOMATO PUREE AND CREAM, TEMPERED WITH CLARIFIED BUTTER

ASSORTED BREADS

GHOST DUM KI BIRYANI

BURRHANI RAITA

PUNJAB GRILL DESSERT PLATTER