

STARTERS

NON VEGETARIAN SELECTION

Lazeez Chicken Tikka

Tended cubes of chicken cooked in tandoor with spices

Achari Murgh Tikka

Chicken cooked in tandoor with pickling spice

Chicken Haryali Kebab

Chicken tikka marinated in yoghurt mint and spinach

Malai Kebab

Chicken marinated with cream cheese
and chargrilled in tandoor

Chilli Chicken

Indian Chinese style chicken with mix peppers.

Chicken Seekh Kebab

Minced spiced chicken cooked in tandoor

Murg Tangry Kebab

Chicken Drumsticks marinated in
whole spice and char grilled in tandoor

Seekh Kebab

Lamb mince coated with peppers and cooked in tandoor

Adraki Lamb Chops

Clove smoked lab cutlets marinated with cashewnut, ginger and yogurt

Lamb Shami Kebab

Stuffed ground lamb mince with mint, onion, cheese and deep-fried

FISH SELECTION

Fish Amritsari

Fish Tawa Masala

VEGETARIAN SELECTION

Paneer Shashlik

Paneer Tikka

Paneer Pakora

Chilli Paneer

Indo-Chinese style paneer with mix peppers

Veg. Kachories

Puff pastry stuffed by veg, peas and potatoes

Subj Ka Shammi

Ground minced vegetable cutlet

Spring Rolls

Spring roll wrapper filled with wok fried oriental vegetables

Samosa

Potato and green peas stuffed pastry

Corn Fritters

Mixed sweet corn, potatoes and eggs

Aloo Papri Chat

Hara Bara Kebab

Spinach paneer potato patties

Aloo Mint Tikki

Onion Bhaji

Mix Pakora

Crispy Fried Vegetable

Veg. Manchurian

Fried Mushroom with Garlic Sauce

Main Course

NON VEGETARIAN SELECTION

Lahori Chicken Curry

Chefs special home style chicken curry.

Butter Chicken

Classic rich curry of chicken marinated in yogurt, cream and spices

Delhi Style Chicken

Chefs special, char grilled chicken cooked in creamy tomato gravy with fenugreek leaves

Chicken Hydrabadi Korma

Chicken cubes cooked with coconut, onion and yoghurt gravy.

Chicken Jalfrezi

Diced chicken breast cooked with peeper, onion and spices.

Kadai Chicken

Chargrilled chicken tikka cooked in kadai gravy

Saag Chicken

Chicken cubes cooked in creamy spinach sauce

Lamb Rogan Josh

Lamb cooked with onions, tomato and Ratten Jog

Saag Gosht

Diced Lamb cooked in a creamy spinach sauce

Lamb Vindaloo

Lamb Vindaloo is spicy hot dish from Goa, made with coconut vinegar and lots of hot red chili peppers.

Patiala Gosht

Speciality of patiala sehar in Punjab

Keema Matter

Minced lamb cooked with fresh green peas

Bhuna Meat

Diced lamb cooked with onions and pepper

Lamb-do-piazza

Lamb cooked with onions

VEGETARIAN SELECTION

Paneer Lababdaar

Diced cottage cheese cooked in creamy onion tomato gravy

Matter Paneer

Fresh peas and cottage chesse cooked with tomatoes and ginger.

Palak Paneer

Diced cottage cheese cooked in creamy spinach sauce

Paneer Matter Mushroom

Home style cottage cheese, peas and mushroom curry.

Palak Mushroom

Mushroom cooked in spinach.

Aloo Matter

Home style, potatoes and green peas curry.

Baingan Bhartha

Marinated eggplant tandoor fired roughly chopped mixed with onion spiced masala.

Aloo Achari Baingan

Pickled baby eggplant cooked with potatoes.

Vegetable Jalfrezi

Panache veg cooked in kadai, tempered with coriander and cumin

Kashmiri Dum Aloo

Potatoes cooked in tamarind, turmeric and tomatoes.

Adraki Aloo Gobhi

New potatoes wok fried with ginger and tomatoes.

Achari Matter Mushroom

Pickled wild mushroom cooked with green peas.

Malai Kofta

Vegetable and cottage cheese stuffed dumplings with orange and tomato gravy.

Bhindi Masala

Diced okra with onion and tomatoes.

Bhindi Kalaunji

Whole okra stuffed with spices

Kadhi Pakora

Gram flour dumplings cooked in yogurt.

Veg Korma

All season veg cooked with coconut, onion and yogurt gravy.

Aloo Beans

French beans and baby potatoes cooked with onion, tomatoes and spices.

DHAL SELECTION

Dhal Makhni

Chef Special black lentils, cooked with tomato and cream, flavoured with fenugreek.

Dhal Amritsari

Lentils punjabi style

Dhal Panchmail

5 types of lentils, cooked with spices and flavoured with ginger and coriander.

Dhal Tarka

Yellow lentils tempered with red chillies, cumin and coriander

Pindi Channa

Chickpeas cooked with dried spices.

Chollay Masala

Chickpeas with onion and tomatoes

Rajmah Kashmiri

Red kidney beans cooked with hing, ginger and tomatoes.

RAITA SELECTION

Onion & Cucumber Raita

Cucumber Raita

Boondi Raita

Potato & Onion Raita

Mixed Raita

RICE SELECTION

Steamed Rice

Lemon Rice

Jeera Pilau

Green Pea Pilau

Vegetable Pilau

Saag Chicken

Chicken cubes cooked in creamy spinach sauce

BIRYANI SELECTION

Lamb Biryani

Chicken Biryani

Vegetarian Biryani

BREAD SELECTION

Plain Naan

Butter Naan

Tandoori Roti

Tandoori Parantha

DESSERT SELECTION

Dry Fruit Kheer

Rice cooked in milk, nuts and raisin flavoured with cardamom

Gulab Jamun

Sweet brown dumplings, dipped in sugar syrup

Rasgulla

Sweet white dumplings, dipped in sugar syrup

Shikhand

Low sweet yogurt in mango flavour

Gajar Halwa

grated carrots cooked in reduced milk

Rasmalai
with pista rabri

Kulfis
Mango, pistachio and cardamom flavours

Fruit Cream
chopped seasonal fruit dipped in whipped cream