

AGAAZ

TOMATO SHORBA:- A delicate soup of fresh tomato tempered with cream and coriander, garnished with crunchy croutons – **79/-**

PALAK CORN SOUP:- Fresh vegetable stock cooked with palak and topped up with aromatic herbs – **79/-**

CORN COCONUT SOUP:- Fresh coconut milk, cooked with corn, cream and aromatic herbs **79/-**

VEGETABLE SOUP: - Fresh mixed vegetables, minced with garlic & ginger; blended with black pepper **89/-**

MURGH ABAY HAYAAT SHORBA:- Fresh chicken stock cooked with coconut milk, garnished in coriander and cream **-99/-**

MURGH ABAY JAAM SHORBA:- A rich stock of chicken cooked overnight in the tandoor - **99/-**

SPECIAL PAYA SOUP:- Stock blended with spices **109/-**

LAZZAT – E – ANGAAR

VEG STARTER

VEG NAWABI SHAHI SEEKH:- Chopped mixed vegetables cooked with our Chef's secret masala roasted to perfection in the tandoor. - **169/-**

PANEER NARGISAY GUSTHAKH SEEKH: - Paneer minced with zafraan and exotic herbs; roasted in the tandoor. **179/-**

PANEER MANIKPURI TIKKA:- A diced paneer tikka marinated in yoghurt and masalas, roasted in the tandoor. **179/-**

TIL PANEER TIKKA: - Creamy cottage cheese paneer tikka with a dash of white sesame seeds, on a char-grilled sigdi. **179/-**

ACHARI ALOO: - Baby potatoes marinated in pickle spices. - **149/-**

AATISHI ALOO: - Baby potato marinated in yoghurt & red chili paste. **149/-**

MAKAI MALAI SEEKH :- A combination of cottage cheese and Indian herbs, coated with corn, grilled to perfection. **179/-**

PANEER CHILLY GARLIC: - Cottage cheese, pan-fried with hot chilli & garlic in Indian masalas. **169/-**

SUBZ SEEKH :- Mince of fresh vegetables bound together with bread crumbs; prepared with coconut milk and white butter - slow cooked in the tandoor. **169/-**

STUFFED ALOO TILWALA: - Potatoes grilled in the tandoor, coated with sesame seeds & stuffed with cottage cheese & dry fruits. - **159/-**

GRILLED BABYCORN: - Fresh babycorn marinated in herbs & spices and grilled to perfection - **169/-**

PANEER HARYALI TIKKA: - Stuffed cottage cheese chunks cooked with spinach. **179/-**

BROCCOLI MUSSALLAM: - Fresh broccoli marinated in special masalas, roasted in the tandoor **179/-**

PANEER AJWANI TIKKA: - Grilled cubes of cottage cheese marinated and topped with ajwain. **179/-**

PANEER LAHORI TIKKA: - Cottage cheese chunks stuffed with Lahori masala **179/-**

KANDAHARI MUSHROOM: - Fresh mushroom stuffed with our Chef's special masala, grilled to perfection. **179/-**

LAZZAT – E – ANGAAR

CHICKEN – E – KEBAB

SPECIAL MURGH TANDOORI: - Whole chicken, marinated in cashewnut gravy, with yoghurt, badam and herbs; cooked in an earthen oven. - **229/- (half) 259/- (full)**

MURGH KALIMIRCH TIKKA:- Succulent cubes of chicken marinated in cream cheese, yoghurt and spices; rolled in black crushed pepper and finished in a clay oven. A must try! **229/-**

MURGH AHDE CHANGEZI TIKKA: - An ancient frontier recipe - A leg of chicken seasoned with garlic, ginger and roasted in aromatic herbs. **229/-**

MURGH LEBNEES TIKKA: - Succulent cubes of chicken marinated in a special sauce cooked in an earthen oven **249/-**

MULAYAM MURGH SEEKH: - Unusually soft kebabs made from chicken mince and cashew nut; grilled to perfection. **269/-**

MURGH CHAKORI KEBAB:- Tender morsels of chicken, marinated with fresh spinach and cooked in a tandoor. **239/-**

MURGH NIZAMI TIKKA: - Our Chef's special murgh tikka marinated in traditional Nizami style; grilled over charcoal. **259/-**

MURGH PANKHDI KEBAB: Wings of chicken cooked with cream, yoghurt & Indian spices **239/-**

INDIAN TANGDI: - Chef's specialty **279/-**

MINT CHICKEN SIZZLER: - Cubes of chicken breast, marinated in mint & stir-fried. **249/-**

MURG PUDEENA KEBAB:-Chicken pieces marinated in home made fresh mint chutney, yoghurt, spinach & Indian garam masala; cooked in a tandoor. **249/-**

MURG BANJARA KEBAB: - Chicken marinated in yoghurt & Indian spices touched with fresh cream; grilled in tandoor and garnished with cheese. **249/-**

MURG DAHI LASSONI: - Chicken pieces marinated in garlic, yoghurt chilly & Indian spices; grilled in a tandoor. **249/-**

LAZZAT – E – ANGAAR

MUTTON KEBAB

MUTTON SEEKH KEBAB: - Ground spices and minced mutton cooked on metal skewers in a tandoor. **289/-**

Galoti Kebab: - Tender minced mutton shaped into patties and cooked on a tawa; topped with ghee. **279/-**

LAMB BOTI KEBAB: - Lamb chunks marinated in herbs and Indian spices. **299/-**

SAMUNDARI KHAZANA

PRAWNS BUTTER PEPPER GARLIC:- Succulent prawns marinated in our Chef's special spices. **329/-**

HARYALI POMFRET; - Whole pomfret marinated with spinach, curd, cream, spices & herbs; roasted in a tandoor.(Price will be decided as per the size of the fish.)

MACCHI TIKKA AJWANI: - Chunks of fish, marinated with spices and finished in an earthen oven. **309/-**

FISH AMRITSARI; - A special fish from Punjab; char grilled. **319/-**

TANDOORI MACHALI: - Whole fish marinated in herbs and spices, flavored with mustard; cooked over charcoal (Pricing as per size)

AJWANI JHINGA; - Prawns marinated with Indian spices and char grilled over a barbeque. **329/-**

PRAWNS KOLIWADA: - Prawns marinated in yoghurt, coriander seeds, ginger, garlic and deep fried. **329/-**

LASOONI PRAWANS; - King prawns marinated in chopped garlic with curd, cream and spices; cooked in a tandoor. **349/-**

SHAHI DASTAR KHAWAN (VEG)

MALAI KOFTA: - Vegetable balls cooked in a creamy nut sauce with fresh herbs and spices. **169/-**

BHINDI MASALA; - Stir fried ladyfinger with onions and spices. **149/-**

PANEER MAKHANWALA: - Cottage cheese in special homemade gravy. **169/-**

PANEER KADAI: - Cottage cheese with semi dry gravy. **169/-**

CHANA PESHAWARI: - Kabuli grams cooked overnight with potato, green chili, and spices. Our specialty. **149/-**

MUTTER ALOO: - The ever popular green peas dish with potatoes/homemade cottage cheese cooked in curry **139/-**

PANEER TIKKA MASALA: - Roasted paneer cooked in tomato & veg gravy, garnished with coriander. **169/-**

SUBZ LAZEEZ: - Cottage cheese, cauliflower, beans, peas, cabbage & capsicum cooked in a medley of onion and cashew nut gravy. **169/-**

LASSONI PALAK: - Delicious creamy palak prepared with fresh garlic. **149/-**

PANEER DO PEYAZA; - Cottage cheese cooked with whole spices & curd with rich onion gravy. **159/-**

Veg Makhanwala: - Mixed vegetables in a special homemade gravy. **169/-**

ACHARI PANEER: - Cottage cheese cooked with herbs & Indian pickle. **159/-**

CORN CAPSICUM MASALA: - American corn and capsicum coated in Indian spices. **159/-**

SUBZ BAAHAR; - Cottage cheese, cauliflower, beans and peas cooked in a rich onion gravy. **149/-**

PANEER LUBABDAAR: - Cubes of cottage cheese cooked in tomato, onion and cashew nut gravy. **169/-**

ADRAKI ALOO; - Potatoes cooked with herbs in homemade gravy. **139/-**

PANEER PASANDA:- Cottage cheese stuffed with mawa, dry fruits cooked in saffron gravy **179/-**

DUM ALOO KASHMIRI:-Baby potatoes cooked in a special gravy. **139/-**

TAWA CORN PALAK: - American corn and spinach cooked in Hyderabadi style. **159/-**

TAWA ALOO CAPSICUM: - Baby potato and capsicum cooked in dry homemade masala on tawa. **139/-**

TAWA PANEER KHURCHAN: - Diced cottage cheese sauteed with selected spices. **179/-**

TAWA DHINGRI: - Fresh diced mushrooms cooked in onion based gravy. **169/-**

VEG JALFREZI: - Assorted vegetables cooked in kadai style. **169/-**

SHAHI DASTAR KHAWAN (MURG)

MURG KADAI PESHAWARI: - Tender cubes of chicken cooked in mild spices with a mix of onion, tomato and capsicum gravy and garnished with coriander leaves. **229/-**

MURG MAKHANWALA :- Immensely popular butter chicken laced with butter - goes well with rumali roti. **249/-**

MURG MATKA: - Whole spring chicken cooked exclusively in Chef Sajid Khan's style **269/-**

MURG LAHORI: - Pieces of chicken marinated and cooked in tomato and onion gravy with crushed black pepper. **259/-**

LAZEEZ MURG KEEMA: - Minced chicken cooked in onion and tomato gravy. **209/-**

AKBARI TANGDI PESHAWARI GRAVY: - Three drumsticks roasted in special Peshawar gravy. **279/-**

MURG PASANDA: - Stuffed boneless breast pieces cooked in our special gravy. A must try! **299/-**

LUCKNOWI HANDI:- Breast pieces of chicken stuffed with creamy gravy. **229/-**

PALAK MURG: - Succulent cubes of chicken, prepared with spinach and Indian spices, garnished with butter and cheese. **209/-**

MURG TIKKA MASALA: - Again, the all time favorite chicken tikka in traditional red gravy. Ours is just a little unusual! **219/-**

MURG KALI MIRCH MASALA: - Murgh kali mirch tikka cooked on tawa with spices and herbs. **249/-**

SHAHI DASTAR KHAWAN (MUTTON)

MALAI GOSHT: - Tender pieces of baby lamb cooked with milk, cream and fresh herbs. **349/-**

LAHORI BALTI GOSHT: - Mutton cooked in a perfect blend of tomato & onion based gravy with crushed black pepper. **329/-**

SHAB DEGH: - “*Shab*” means night and “*degh*” is a traditional Indian vessel. White turnip of lamb cooked overnight in brown gravy. **359/-**

KASHM,IRI ROGAN JOSH: - Bone marrow marinated with fresh ginger, cooked in an onion, tomato and yoghurt gravy. **349/-**

NIHARI GOSHT: - Mutton pieces cooked over night in rich mutton stock. **369/-**

BHUNA GOSHT KALIMIRCH: - Tender mutton cooked together traditionally by our chef’s aromatic herbs in a rich almond based gravy. **349/-**

MUTTON KORMA:- REMOVED

SHAHI DASTAR KHAWAN(FISH)

PRAWNS CHATPATA MASALA :- Prawns marinated and cooked in garlic, green chili, cumin, capsicum, crushed black pepper & other spices. **349/-**

MACHCHI KA SALAN: - Our Chef’s specialty. **339/-**

KADAI PRAWNS: - Semi dry gravy. **349/-**

DUM JHINGA ANARI: - Prawns marinated and cooked with pomegranate seeds and green peas. **369/-**

SEA FOOD KHEEMA: - Boneless chopped fish cooked in special spices. **319/-**

CHINEESE:

CHINESE SOUPS:

VEG HOT AND SOUR SOUP – 99/-

VEG CLEAR SOUP – 99/-

VEG MANCHOW SOUP – 99/-

CHICKEN HOT AND SOUR SOUP – 109/-

CHICKEN CLEAR SOUP - 109/-

CHICKEN MANCHOW SOUP – 109/-

CHINESE VEG STARTERS:

MUSHROOM CHILLI – 159/-

CRISPY BABY CORN SALT & PEPPER-169/-

CRISPY BABY CORN – 159/-

CORN KERNELS – 169/-

PEPPER MUSHROOM / PANEER – 169/-

CHILLI PANEER – 169/-

VEG SPRING ROLL – 159/-

GOBI MANCHURIAN -149/-

NON-VEG STARTERS:

PEPPER CHICKEN – 189/-

CHILLY CHICKEN – 189/-

CHICKEN SPRING ROLL – 199/-

THAI PAI CHICKEN – 189/-

DICED CHICKEN -189/-

GINGER CHICKEN – 189/-

SINGAPORE CHICKEN – 189/-

CHILLY FISH – 209/-

APOLLO FISH – 209/-

GINGER GARLIC FISH – 209/-

FISH FINGERS – 219/-

GOLDEN FRIED PRAWNS – 229/-

GINGER GARLIC PRAWNS – 229/-

CHILLI PRAWNS – 229/-

MUTTON KHEEMA BALLS – 249/-

EGG CHILLI 99/-

EGG BHURJI – 99/-

BOILED EGGS – 89/- (4 EGGS)

CHINESE VEG SAUCES:-

VEG SWEET AND SOUR SAUCE – 99/-

VEG IN HOT AND GINGER GARLIC SAUCE- 99/-

VEG MANCHURIAN - WET – 109/-

GOBI MANCHURIAN - WET – 109/-

BABY CORN CHILLI - WET- 109/-

MUSHROOM CHILLI - WET- 109/-

VEG SCHEZWAN - WET – 109/-

CHINESE NON VEG MAIN COURSE:

CHICKEN IN SCHEZWAN SAUCE – 189/-

CHICKEN HOT GARLIC SAUCE – 189/-

CHICKEN IN SWEET AND SOUR SAUCE- 189/-

CHICKEN CHILLI - WET- 189/-

CHICKEN GINGER - WET- 189/-

CHICKEN MANCHURIAN - WET – 189/-
PRAWNS IN SCHEZWAN SAUCE – 209/-
PRAWNS IN HOT GARLIC SAUCE- 209/-
PRAWNS IN SWEET AND SOUR SAUCE - 209/-
PRAWNS CHILLI - WET- 209/-
PRAWNS GINGER - WET – 209/-
FISH IN SCHEZWAN SAUCE- 209/-
FISH IN HOT GARLIC SAUCE- 209/-
FISH IN SWEET AND SOUR SAUCE- 209/-
FISH IN GINGER SAUCE- 209/-

CHINESE NOODLES AND RICE:

VEG NOODLES:- 149/- (NOODLES OR RICE)
VEG HAKKA NOODLES:- 149/-(NOODLES OR RICE)
CHILLI GARLIC NOODLES:-149/-(NOODLES OR RICE)
EGG NOODLES:- 159/-
CHICKEN SOFT NOODLES:- 189/-(NOODLES OR RICE)
CHICKEN SCHEZWAN NOODLES:- 189/-(NOODLES OR RICE)
BURNT GARLIC NOODLES: 179/-
AMERICAN CHOP SUEY- 189/-
THREE PEPPER NOODLES- 189/-
SEVEN JEWEL FRIED RICE- 199/-
MIXED MEAT SOFT NOODLES- 229/-

SHAHI DAL

DAL TADKA: - Yellow lentils, tempered with chilly onion garlic and aromatic spices. **159/-**

DAL FRY: - Yellow dal cooked without tadka. **139/-**

DAL MAKHANI:- Combination of black lentils, rajma and chane ki dal; cooked in authentic Punjabi style. **179/-**

Dal Peshawari: - A harmonious combination of black lentils, tomatoes, ginger & garlic, simmered overnight on a slow charcoal fire laced with butter and cream. A must try! **229/-**

BIRYANI DASTAR KHAWAN SE

KACHCHAY GOSHT KI BIRYANI: - A classical combination of Basmati rice, lamb meat on the bone with selected spices; *dum* cooked. **299/-**

MURG DUM BIRYANI: - Flavored chicken and rice combined perfectly with spices, sealed and finished on dum. **249/-**

PRAWNS BIRYANI: - Prawns marinated in exotic herbs and spices combined with rice; finished on dum. **309/-**

SUBZ DUM BIRYANI: - Fresh assorted vegetables and rice cooked in a dum in an exotically flavored vegetable stock. **199/-**

MURG NIZAMI BIRYANI: - A classical combination of rice and chicken tikka with selected spices; dum cooked. **259/-**

SUBZ ACHARI BIRYANI: - Fresh assorted vegetables cooked with *achaar masala*. **189/-**

TAWA VEG PULAO 159/-

TAWA CHICKEN PULAO 189/-

TAWA KHEEMA PULAO 229/-

STEAMED RICE 99/-

JEERA RICE 109/-

SHAHI ROTIYAN

Tandoori Roti 29/-

Butter Roti 39/-

Tandoori Naan 29/-

Butter Naan 39/-

Garlic Naan 49/-

Stuffed kulcha/Aloo-49/-, /paneer59/-, /Cheese69/-, onion 59/-

Paratha 79/-

Missi Roti 49/-

Rumali Roti 59/-

Butter Rumali 69/-

Crispy Rumali 99/-

Crispy butter Rumali 109/-

Chur churi Kashmiri Naan 99/-

Afgani Kulcha 99/-

Kids Special Menu

Tom and Jerry Burger -: A special burger for kids with lots of healthy vegetables, mayonnaise and ketchup. - **109/-**

Scooby Doo Sandwich:- A unique Chef's recipe for kids which is perfect for their appetite. – **109/-**

Bheem's Heaven -: A combination of noodles and vegetable manchurian cooked as per kids' taste. **129/-**

Doraemon Drink:- A healthy milk shake - choice of flavors as per your child's mood right now! (chocolate, banana, strawberry and vanilla)- **99/-**

Alphabet Magic:- Special potato wedges fried for easy learning with choice of sauces.

Jelly-melly:- A mixture of fruits, jellies, nuts and selected Ice cream - **149/-**

DIET MENU

Combo Meal: VEG 199/-

- 1 cup vegetarian vegetable soup
- 1 veggie burger with lettuce and sauces
- 6 ounces light yogurt
- Choice of Fruits

Combo Meal N/V 299/-

- BBQ chicken: 4 ounces boneless, skinless breast with barbecue sauce and grill. Boiled vegetables sautéed with little butter and pinch of salt and pepper.
- 1/2 cup vegetarian baked beans
- 3 small boiled potatoes topped with 1 teaspoon light margarine and a pinch of dill.

Salads

Green Salad 59/-

Russian salad 79/-

Pasta Salad 89/-

Kimchi Salad 49/-

Accompaniments & Side orders:-

Masala Papad 49/-

Fried Papad 39/-

Roasted Papad 29/-

Roasted Masala Papad 49/-

French fries 89/-

Plain Curd 29/-

RAITA

Veg Raita 49/-

Mint Raita 39/-

Boondi Raita 49/-

Palak Raita 39/-

Pineapple Raita 49/-

Kachumber Raita 49/-

CHEF'S SIGNATURE DISHES

CHICKEN SPECIALITY

MURGH KE SHOLAY: - Chef's specialty (Best in chicken section). **349/-**
(Must try).

TANGDI KULFI:- Chef's special chicken drumsticks cooked in Tandoor with special spices. **329/-**

Dahi Lassoni:- Succulent cubes of chicken marinated in cream cheese yoghurt, chopped garlic and spices. **339/-**

DIET CHICKEN: - Chef's specialty diet. **329/-**

Murgh Platter:- A platter with a mix of 5 varieties of chicken kebabs.
599/-

MUTTON SPECIALITY

GOSHT PLATTER: - Chef's specialty of mutton kebabs with about 4 different varieties to be served. **999/-**

AWADHI NALLI:- Special Nalli Marinated in cheese and cream cooked in tandoor and topped with a creamy sauce. **449/-**

PESHAWRI NALLI:- Mutton Nalli cooked in special spices, malt, vinegar and yoghurt **399/-**

SPECIAL CHEF BIRYANI'S

RAAN BIRYANI: - Flavored mutton leg and perfect rich combination of spices **1199/- (Serves 4-5)**

NALLI BIRYANI: - Flavored mutton nalli combination of Basmati rice
429/-

MURGH SAJID-E SHAAN: - Assorted combination of chicken and mutton Biryani cooked in Basmati Rice **799/- (serves 3)**

DESSERT

Gulab Jamun 69/- (2 pieces)

Shahi Tukda 109/-

Angoori Rabdi 109/-

Rass Malai 99/-

Pakhtooni Halwa 129/-

Malai Firni 99/-

Gajar Halwa 109/-

Assorted Drinks:

Soft Drinks- (300 ml – 40/-) (500 ml-50/-)

Butter Milk- 40/-

Lassi – 50/-

Faluda – 60/-

Milk Shakes - 60/-

Seasonal Fresh Juices: (Availability as per season)

Mausambi Juice - 40/-

Water Melon Juice - 40/-

Musk Melon Juice - 40/-

Orange Juice - 50/-

Grape Juice - 50/-

Sapota Juice- 50/-

Anar Juice- 60/-

Apple Juice - 60/-

Cocktail Juice - 80/-

Fruit Salad – 50/-

Fruit Salad with Ice cream – 60/-