

indian

ROTIS

(TRADITIONAL BREAD FROM THE CLAY OVEN)

NAAN

Leavened bread made of refined flour

- PLAIN.....
- BUTTER.....
- GARLIC.....
- KASHMIRI.....
- CHEESE.....
- MASALA CHEESE.....
- ALOO NAAN.....
- CHILI NAAN.....
- KHULAFI KULCHA.....
- PANEER KULCHA.....
- PLAIN KULCHA.....
- SPRING ONION KULCHA.....



TANDOORI ROTI.....

Whole Wheat Bread Grilled in Tandoor

- REGULER
- FENUGREEK (METHI)

PURI.....

Indian Fried Bread

BHATURA.....

Round Fluffy Fried Bread

PARATHA.....

Layered Whole Wheat Bread

- REGULER
- MINT
- ALOO PARATHA
- PANEER PARATHA

PULKA.....

Thin Indian Bread

ROMALI.....

Thin Flat Indian Bread

FRIED VEGETABLE



HARA BARA KEBAB.....

Fried Mix Vegetable (Carrot, Culy Flower, Baby Bean, Green Peas, Spinach, Cashew Nuts) Served with Indian Spices

VEGETABLE CHILI KEBAB.....

Fried Mix Vegetable (Carrot, Culy Flower, Baby Bean, Green Peas, Cashew Nuts, Potato) Served with Indian Spices

RAITA

MIX VEGETABLE RAITA.....

Yoghurt with Fresh Chopped Tomato, Cucumber, Onion and Indian Spices

MIX FRUIT RAITA.....

Yoghurt with Apple, Pineapple and Sugar

KASHMIRI RAITA.....

Yoghurt with Raisin, Cashew Nuts, Cherry and Sugar

MINT RAITA.....

Yoghurt with Mint Leaves and Indian Spices

PLAIN RAITA.....



All price are in thousand and subject to 21% service charge & government tax

MAIN COURSE NON VEGETARIAN

CHICKEN VINDALO.....

Piece of Chicken Marinated with Vinegar and Blend of spices and Cooked in a Tangy Piquant Sauce

ROGAN JOSH.....

Cubes of Lamb Shank Simmered in Gravy of Perfectly Balanced Flavor

MUTTON BLACK PEPPER....

Lamb Flavored with Homemade Black Pepper Sauce

PRAWN CURRY.....

Prawn Cooked with Rich Indian Curry Sauce and Butter

BUTTER CHICKEN.....

Grilled boneless chicken simmered in butter, tomato and cream

CHICKEN MARTABAK.....

Bunching Onion Bread, Chicken Stuffed with Curry Sauce

MARTABAK MUTTON.....

Bunching onion bread, lamb stuffed with plain curry

PRAWN MASALA.....

Cooked Prawn with Butter and Indian Masala

SAMOSA CHICKEN.....

A savory of puff pastry filled with spices chicken

CHICKEN KORMA.....

Boiled chicken breast and mixed with raisin, apple, pineapple with curry sauce and indian masala

CHICKEN FRIED RICE.....

Chicken fried rice cooked with Indian rice combined with Indian herb

MUTTON FRIED RICE.....

Lamb fried rice cooked with combination of Indian herb

CHILI CHICKEN.....

Fried chicken served with north Indian spice



VEGETARIAN

VEGETABLE SAMOSA.....

Savory of Puff Pastry
Filled with Spiced Potato and Pess

ONION BAJIA.....

Cirspy Fried Slice Onion

PAPADUM MASALA.....

Fried Papadum with Onion, Tomato
Green Pepper and Masala Spice

VEGETABLE MANCHURIAN....

Mix Vegetable Ball Cooked with
Indian Chinese Sauce

TARKAMUNG DHAL.....

Yellow Lentil Simmered in a Low Fine and
Tempered with Butter and Dry Masala

CHOLLEY MASALA.....

Chickpeas Cooked with Fresh Herb and Spices

DHAL MAKANI.....

Black lentil and red kidney beans simmered
with butter and cream

VEGETABLE KORMA.....

Mixed vegetable with raisin, apple, pineapple,
and curry sauce with Indian masala

MALAI KOFTA.....

Potato and paneer masala ball and served
with malai curry sauce

VEGETABLE JALFREZI.....

Bean, carrot, cauliflower, green bean, onion,
green pepper, pineapple and cashew nuts

ALOO GOBI MASALA.....

Combination of cauliflower and potato
cooked with savory Indian gravy

PANEER KADAI.....

Paneer cixed with Onion and Green Pepper

PANEER MUTTER.....

Cottage Cheese Cooked in Peppered
Gravy Masala

PANEER MAKANWALA.....

Cottage Cheese Cooked with Tomato
Gravy and Cream

PALAK PANEER.....

Cottage Cheese Cooked with Spinach
and Cream

ROTI CANAY CURRY.....

Super Fine Flour Bread with Butter and
Served Plain Curry



CAWAL FROM THE FINEST BASMATI GRANARY

BIRYANI

LAMB.....

CHICKEN.....

VEGETARIAN...

PLAIN.....

BASMATI RICE.....

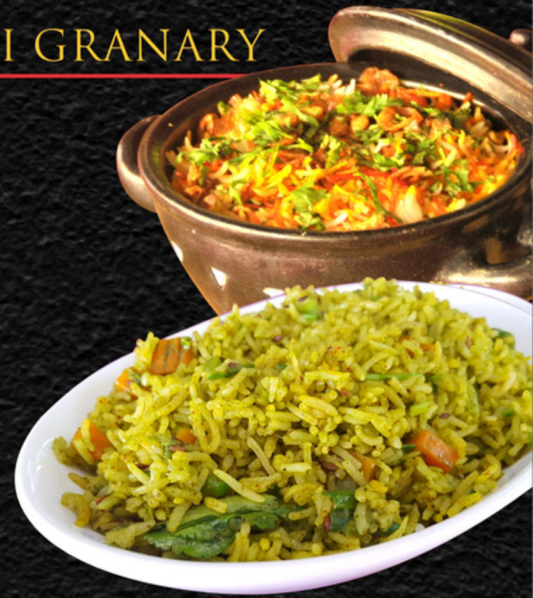
CORRIANDER RICE.....

PULAO.....

Basmati rice tempered with butter

SAFFRON RICE.....

Basmati rice flavored with saffron



TANDOOR CHICKEN

CHICKEN MALAI KEBAB.....

Marinated Chicken Breast with Indian Spice, Yoghurt, Cashew nuts, Cream and Egg

CHICKEN FALOOTTA.....

Marinated Chicken Breast with Masala, Egg, Cheese, Cream and Cashew nuts

TANGRI CHICKEN.....

Chicken Leg with Special Tangri Sauce and V Mix Masala Indian Spice



CHICKEN KALIMIRCH.....

Marinated Chicken with Indian Yoghurt Cook in Grilled Traditional Indian Oven

JAFRAN CHICKEN TIKKA....

Chicken with Indian Spice Cream Sauce Cook in Grilled in Traditional Indian Oven

HARA CHICKEN TIKKA.....

Marinated Chicken Breast with Mint Sauce and Indian Spice Grilled in Traditional Indian Oven

ACHARI CHICKEN TIKKA....

Grilled Marinated Chicken Breast with Pickles and Indian Sauce

CHICKEN TIKKA.....

Chicken Marinated with indian yoghurt Cream Sauce Grilled in Traditional Indian Oven



CHICKEN TANDOORI.....

Marinated Chicken with Aromatic Spices, A Speciality of Amritsar

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