

***Pehle Shuruwat (Beverages)***

<b>Lassi (Sweet, Salt or Plain)</b>	<b>90/60</b>
Churned yogurt flavored with Cumin seeds salted, Sweet or just plain.	
<b>Jal Jeera</b>	<b>40</b>
Cumin seeds mint and lemon juiced flavored Tangy and refreshing drink served chilled.	
<b>Mineral Water</b>	<b>MRP</b>
Filtered & Hygienic Water.	
<b>Cold Coffee</b>	<b>120</b>
Cold Coffee served chilled.	
<b>Cold Coffee with Ice-Cream</b>	<b>150</b>
Combination of Cold coffee & Ice-Cream served chilled.	
<b>Phalo ki Bahar</b>	<b>130</b>
Fresh Juice (Seasonal)	

## ***Shorba***

### **Tomato Shorba**

**90**

Tomato Soup with an extra flavor of fresh green coriander & Royal cumin.

### **Dal Shorba**

**100**

Delicate blend soup of Lentil tempered with mustard seeds And fresh curry leaves.

## ***Tandoor Ke Sholey***

### **Angari Murg (H/F)**

**300/570**

Traditionally Chicken marinated with Curd, cooked in Clay Oven.

### **Murg Afghani**

**320**

Full Chicken marinated with Cashew and Coriander.

### **Murg Tangari Jafrani**

**310**

Chicken Drum-stick stuff with Chicken mince and Saffron marinated with Yogurt, Cheese and Condiments.

### **Makhmali Murg**

**320**

Tender morsels of Chicken marinated with Cheese, Home Ground Spices.

### **Lahsuni Murg Tikka**

**320**

Succulent pieces of Boneless Chicken marinated with extra Touch of Garlic and Homemade Spices.

### **Non-Veg. Kabab Plater**

**600**

Assorted mix Kabab's.

### **Afghani Chicken**

Full Chicken marinated with Cashew paste, Cream and Coriander.

### **Murg Kaali Mirch Kabab**

Chicken marinated with Cashew paste, Cream and Cheese with flavor of Black-Pepper.

## ***Gosht Ke Nazraane***

### **Adraki Panje Kebab (Chap-e-Tandoor) Spl.**

**380**

Mutton Lamb Chop cooked with extra Ginger paste with Homemade spices and cooked in Tandoor.

### **Peshawari Barraah Kebab**

**380**

Tender Chops of Lamb marinated in Sour Cream and Condiments and cooked in Tandoor.

### **Gilaafi Seekh Kebab**

**450**

Minced Mutton, Spices rolled with Chop Onion, Tomato, And Capsicum.

## ***Samundari Mewa***

### **Sahil Ke Kabab**

**320**

Fish marinated with special recipes by Chef cooked in Charcoal.

### **Mahi Tikka Amritsari**

**320**

Fish pieces marinated with Amritsari Masala

### **Fish Tikka Ajwani**

**320**

Fish marinated with Home Ground Spices with lot of Ajwain Flavor.

### **Fish Tikka Aachari**

**320**

Fish marinated with Indian Spices and cooked over Charcoal with Flavor of Pickles.

### **Tandoori Pomfret**

**According To Size**

Pomfret marinated with Indian spices and cooked over charcoal

## ***Shakahari Haandi Ke Jalwe (Main Course)***

<b>Shahi Paneer</b>	<b>280</b>
Cubes of paneer cooked in Tomato, Cream Cashew, Khoya based Gravy.	
<b>Kadhai Paneer</b>	<b>240</b>
Chunks of Cottage cheese cooked with Green Capsicum and Tomato.	
<b>Paalak Chaman(Paalak Paneer)</b>	<b>250</b>
Cottage Cheese cubes sauted, cooked in silky puree Of Spinach and Fenugreen.	
<b>Kofta Dil Bahar</b>	<b>260</b>
Fresh codell cheese with Kaju cream cooked with Saffron flavor.	
<b>Gobhi Kaju Masala</b>	<b>220</b>
Fresh Cauliflower with potato cooked with Kaju gravy and dry fruits.	
<b>Mushroom Do Pyaza</b>	<b>240</b>
Fresh Mushroom with Spring Onion Nawabi Style.	
<b>Navrattan Korma Nawabi</b>	<b>270</b>
Variety of Vegetables and dry fruits prepared in mild Mughlai Gravy with touch of Saffron.	
<b>Paalak Corn</b>	<b>230</b>
Fresh Spinach with American Corn.	
<b>Paneer Pasanda</b>	<b>290</b>
Fresh Cottage Cheese stuff with Dry fruits, Khoya etc in Yellow Gravy.	
<b>Aloo Jeera</b>	<b>120</b>
Boiled Potato with Shahi Jeera Dry.	

<b>Khumb Matar Paneer Dil Bahar</b>	<b>260</b>
Fresh Mushroom, Green Peas, cheese cooked With onion, Tomato Gravy.	
<b>Methi-Malai Matar</b>	<b>250</b>
Fresh Methi and Green Peas Cooked with Indian Spices With Cream.	
<b>Mixed Veg. Jhalfrezi</b>	<b>220</b>
Mix Veg. cooked with Capsicum with a touch of Gravy.	
<b>Matar Mushroom</b>	<b>240</b>
Fresh Mushroom and green Peas cooked with Nawabi Gravy.	
<b>Brocoli, Mushroom and Babycorn Jhalfrezi</b>	<b>250</b>
Broccoli, Mushroom and Fresh Babycorn cooked Dry.	
<b>Dum Aloo Kashmiri</b>	<b>160</b>
Spicy Potato served with Tomato gravy.	
 <b><i>Haandi Ke Jalwe(Non-Veg.)</i></b>	
<b>Murg Makhan Wala</b>	<b>310</b>
Chicken traditionally marinated and cooked in Clay Oven And cooked with Tomato and creamy sauce.	
<b>Murg Kadhai</b>	<b>290</b>
Pieces of spring Chicken tossed with Tomato, Herbs Condiments and cooked in Kadhai.	
<b>Murg Tikka lababdar</b>	<b>310</b>
Boneless Chicken pieces cooked in chef's style with Tomato & Spices.	
<b>Murg Tikka Masala</b>	<b>310</b>
Boneless Chicken cooked in Chef's style with Tomato &	

Spices with butter and cream.

**Murg Masala with Egg** **300**

Tender Chicken cubes cooked with Onion, Tomato with Kaju

Gravy dressing with Egg.

**Murg Methi Malai** **310**

Sweulent Chicken pieces cooked in fenu Greek leaves and

home ground spices.

**Keema Matar Lababdar** **430**

Succulent pieces of Green pees tender with

Lamb minced and cooked in Chef style.

**Rara Gosht Punjabi** **380**

Tender Lamb pieces roasted in natural juice

With minced lamb and dry Spices.

**Roghan-A-Nishant** **380**

Exotic Lamb curry in true Kashmiri Style.

**Gosht Saag Wala** **380**

Mutton Cooked in fresh Spinash.

**Seekh Masala Nawabi** **390**

Seekh kabab pieces cooked with Lukhnawi Khas

Gravy, Kaju, Khoya Cream.

**Fish Curry Chat-Pati** **240**

Special recipe by Chef.

**Gosht Seekh Kabab Masala** **390**

Seekh Kabab cooked in Indian Spices and Gravy.

## ***Dal's***

<b>Dal Makhani</b>	<b>180</b>
Black Lentil cooked with White Butter and fresh Cream.	
<b>Dal Bukhara</b>	<b>170</b>
<b>Rajmaha Punjabi</b>	<b>180</b>
A tangy tribute of Red Beans cooked with herbs and spices.	
<b>Yellow Dal Tadka</b>	<b>160</b>
Yellow until cooked with green chilly, Garlic, Tomato and Fresh coriander and home made in Chef Style.	

## ***Baasmati Ki Sangat***

<b>Chicken Biryani (H/F)</b>	<b>190/260</b>
Basmati Rice cooked with Chicken in Lakhnawi Style.	
<b>Mutton Biryani</b>	<b>390</b>
Mutton cooked with Rice.	
<b>Veg. Biryani</b>	<b>190</b>
Cuts of Garden Fresh vegetables cooked rice flavoured with Herbs and condiments.	
<b>Jeera Rice</b>	<b>140</b>
Basmati Rice cooked with Jeera Flavor.	
<b>Plain Rice</b>	<b>100</b>
Boiled Rice.	

## ***Dahi Aur Salad***

<b>Raita of your Choice</b>	<b>120</b>
Mix, Boondi, Pudina, Tomatoes, Onion & Aloo.	
<b>Plain Curd</b>	<b>60</b>
<b>Green Salad</b>	<b>60</b>
<b>Kachumber Salad</b>	<b>60</b>

## ***Anaaj Ki Mandi Se***

<b>Roti</b>	<b>20</b>
<b>Butter Roti</b>	<b>25</b>
<b>Lachha Paratha</b>	<b>60</b>
<b>Pudina Paratha</b>	<b>70</b>
<b>Missi Roti</b>	<b>50</b>
<b>Butter Naan</b>	<b>50</b>
<b>Kashmiri Naan</b>	<b>120</b>
<b>Garlic Naan</b>	<b>70</b>
<b>Roomali Roti</b>	<b>60</b>
<b>Plain Naan</b>	<b>40</b>
<b>Masala Papad</b>	<b>60</b>
<b>Stuff Kulcha</b>	<b>80</b>
<b>Stuff Kulcha Paneer</b>	<b>130</b>
<b>Keema Naan</b>	

## ***Mitthey Sapne***



<b>Gulaab Jaamun</b>	<b>60</b>
<b>Ras Malai</b>	<b>60</b>
<b>Ice-Cream (H/F)</b>	<b>60/120</b>

### ***Garmaa-Garam***

<b>Tea</b>	<b>30</b>
<b>Coffee</b>	<b>40</b>

### ***China Se (Soups)***

<b>Chicken Clear Soup</b>	<b>130</b>
Boneless blend Chicken with Garnished of Coriander.	
<b>Chicken Munchow Soup</b>	<b>130</b>
Mixture of Chicken blend and Egg served Spicy.	
<b>Chicken Hot 'n' Sour Soup</b>	<b>130</b>
Chicken cooked in Hot 'n' Sour Stock.	
<b>Veg. Clear Soup</b>	<b>100</b>
A seasonal fresh vegetables Soup.	
<b>Veg. Munchow Soup</b>	<b>110</b>
Mixture of Cauliflower, Mushroom & Cheese with Touch of Garlic served Spicy.	
<b>Veg. 'n' Sour Soup</b>	<b>110</b>
Various cut's of Veg. cooked in Hot 'n' Sour Sauce.	
<b>Veg. Sweet Corn Soup</b>	<b>110</b>

### ***China Ki Kadhai Se[(Veg.) Main Course]***

<b>Chilly Paneer Dry/Gravy</b>	<b>240</b>
Cubes of Cottage fried and cooked in Spl. Chinese Style.	
<b>Chilly Potato</b>	<b>180</b>
Shredded Potato with Spring Onion & Capsicum served Spicy.	
<b>Honey Chilly Potato</b>	<b>190</b>
<b>Spring Roll</b>	<b>180</b>
<b>Hakka Noodles</b>	<b>180</b>
A Noodle dish prepared with Vegetables and Dice cutting.	
<b>Veg. Fried Rice</b>	<b>180</b>
Garden Fresh Veg. pioded & Fried with Rice.	

## ***China Ki Kadhai Se(Non-Veg.)***

<b>Chilly Chicken Dry/Gravy</b>	<b>280</b>
Chicken pieces battered fried then cooked with Onion & Capsicum.	
<b>Chicken Manchurian Dry/Gravy</b>	<b>290</b>
Deep fried Chicken balls cooked with Chinese Style.	
<b>Chicken Spicy Roll</b>	<b>260</b>
Shredded Chicken stuffed in Pancake deep fried.	
<b>Chicken Hot Garlic Sauce</b>	<b>310</b>
Boneless Chicken peals with choosen Veg. cooked in Chinese Hot Garlic Sauce.	
<b>Chicken Black-Pepper</b>	<b>310</b>
Boneless Chicken served with Chinese Black-Pepper Sauce.	
<b>Egg Noodles</b>	<b>190</b>
A Combination of Noodles with Egg.	
<b>Chicken Noodles</b>	<b>220</b>

A Combination of Noodles with Chicken.

**Egg Fried Rice** 190

A mixture of Fried Rice with Egg.

**American Chopsey(Non-Veg.)** 260

Chef Style.

**Chicken Fried Rice** 230

Rice fried to preparation with Chicken Cubes & Egg.

### ***Continental Food***

**Pasta Veg.** 190

**Chicken Pasta** 240

**Fish Orly with Tattar Sauce** 350

**Fish Finger with Tattar Sauce** 350

**Grilled Fish withLemon Butter Sauce** 350

**Tandoori Jheenga Nashila** 450

### ***Bar-be-Que on the Floor***

**Mutton Seekh kabab with Roomali Roti**

**Chicken Seekh kabab with Roomali Roti**

**Chicken Tikka with Roomali Roti**

### ***On The Floor***

**Gol Gappe**

**Tikki Aloo**

**Chilla**

## ***Mocktail***

<b>Deep Blue sea</b>	<b>130</b>
<b>Mojito</b>	<b>130</b>
<b>Midnight Magic Cola</b>	<b>130</b>
<b>Strabery Love</b>	<b>120</b>
<b>Vanila Vintue</b>	<b>120</b>