



Menu

Vēgētāriān Dēljīht

Şōūp

Vēg Mānchōw Şōūp - 125

Small Cubes vegetable, chilly, garlic, some vegetables stock served with fried noodles

Vēg Hōt N Şōūr Şōūp - 125

Julien cut carrot, mushroom, beans in soya sauce chilly vinegar flavoured thick soup

Ştārłērs

Pānēēr Tikkā - 340

Paneer cubes marinated with hung curd & cheese cooked in tandoor

Pānēēr 65 - 340

Small pieces of paneer, marinated with local spices and deep fried

Chilly Pānēēr - 330

Coated paneer tossed with onion, chilly, garlic and capsicum sauce

Mūşhrōōm Şālt n Pēppēr - 310

Hōnēy Chilly pōtātō - 285

Māin Cōūrşē

Pānēēr Lābābdār - 340

Paneer cooked with, onion, tomatoes & capsicum tempered with crushed coriander seeds & dry red chilly

Pānēēr Būttēr Māşālā - 335

Cubes of paneer simmered in satin smooth tomato pure, enriched with cream & butter and flavoured with kasuri methi

Mūttēr Mūşhrōōm - 315

Green peas tossed along with mushroom cooked along with an indian gravy

Dāl Fry - 230

Toor dal tempered with zeera, garlic & red chilly

Chilly Pānēēr Grāvvy - 330

Kādāj Pānēēr - 315

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Şöüp

Attükäl Şöüp - 245
(Time 4 pm onwards)

Şea Food

Fişh Tikka - 425

Cube pieces of fish marinated in perfectly balanced spices and cooked in a tandoor oven

Fişh Finger - 375

Marinated fish coated with bread crumbs and deep fried to perfection accompanied with Mayonnaise

Tandöörî Prawnş - 455

Discover the taste of decadence. Prawns marinated in exotic spiced yogurt and cooked in a tandoor oven

Nön Vëgëlariän Dëlight

Biryäni

Layered aromatic basmati rice cooked with juicy mutton or chicken on dum & our unique blend of spices. served with brinjal masala, raitha and sweet

Chickën Biryäni - 310

Mütlön Biryäni - 380

Ghëë Ricë - 225

Ghëë Ricë Cömbö

Ghëë Ricë + Dälchä (250ml) + Chickën Gş (3pcs) - 345

Kēbāb̄ & Tikkā̄

(11.30 am to 4 pm and 7 pm to 3 am)

Mūrgh Tikkā̄ - 315

Succulent pieces of chicken marinated in perfectly balanced marinade cooked in a tandoor.

Mūrgh Achārī Tikkā̄ - 325

Boneless chicken cubes marinated with pickle, flavoured with selective indian aromatic spices.

Mūrgh Şūltānī Tikkā̄ - 325

Juicy chicken morsels marinated in green, basil flavored masala and perfectly cooked in a tandoor.

Mūrgh Kēşārī Mālājī Tikkā̄ - 325

Boneless cubes of tender chicken marinated with creamy masala & saffron flavored and perfectly cooked in a tandoor

Mūrgh Şhēek Kēbāb̄ - 320 | Müttōn Şhēek Kēbāb̄ - 415

Legendary sheek kebab from Nawab's kitchen. Minced chicken or meat, blended with selective handmade masala, skewered and char grilled.

Tāndōōri Chickēn (Hālf) - 325 | (Fūll) - 550

Discover the taste of decadence. Juicy chicken marinated in exotic spiced yoghurt and completed with a tandoor.

Tāndōōri Chickēn Wings̄ - 305

Juicy chicken wings marinated in traditional tandoori spices and yogurt, then grilled to smoky perfection.

Chickēn 99 - 315

Small pieces of boneless chicken cubes marinated with local flavor, deep fried and tossed with our Chef's twist.

Chickēn 65 - 295

Small pieces of chicken on bone, marinated with local spices and deep fried.

Chickēn Lōllypōp - 315

Deep Fried Chicken wings served in mayonnaise

Chickēn Fingēr (Dēşī Ştylē) - 315

Marinated chicken deep coated with bread crumbs and deep fried served with mayonnaise

Grilled Chickēn (Dēlhi Ştylē) - 325

Chicken Marinated with exotic spices served with mayo & chutney

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Graviēs

(11.30 am to 4 pm and 7 pm to 3 am)

Mutton Pepp̄er Maṣālā - 340

Boneless cubes of mutton sauteed with onion, ginger curry leaves and finished with local spices.

Mutton Brāin Fry - 350

The traditional local specialty made with goat brain.

Mutton Bādāmi Kōrmā - 360

Juicy pieces of mutton, cooked in rich almond gravy.

Pepp̄er Chickēn Maṣālā - 315

Chicken on bone sauteed with onion, tomato, ginger, curry leaves finished with local spices and infused with black pepper.

Chickēn Jābābdār - 345

Chicken cooked with onion, tomatoes & capsicum tempered with crushed corainder seeds & dry red chilly

Chickēn Tikkā Maṣālā - 330

All-time favourite from north indian kitchen

Chickēn Cūrry - 310

Chicken on bones some aromatic spices, cooked with brown onion and yoghurt gravy

Buttēr Chickēn - 340

Delicious pieces of chicken tikka drapped in creamy butter gravy

Mutton Nālli Kōrmā - 350

(Time 4 pm onwards)

Pieces of mutton sauteed with onion, tomato, garlic and ginger cooked with some local spices

Mutton Ṣālli Kōrmā - 350

(Time 4 pm onwards)

Spicy Boneless Mutton made with onion, garlic & fresh coconut milk

Mutton Pāyā - 350

(Time 4 pm onwards)

Roasted lamb trotters, simmered and thickened with our special secret masala

Mutton Livēr Maṣālā - 330

Mutton Ṣukkā - 340

Mutton Cūrry Hōmēstylē - 360

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Our Special Bread

(11.30 am to 4 pm and 7 pm to 3 am)

Turkish Naan - 80

Tandoori Roti

Plain - 60 | Butter - 70

Naan

Plain - 70 | Butter - 80

South Specials

(Time 4 pm onwards)

Parotta - 50

Kal Dosa (2pcs) - 60 | Idiyappam (3pcs) - 60

Appam - 45

Egg Appam - 55

Sweet Milk Parotta - 140

Banana Parotta - 100

Choice of Ice Cream

Strawberry	- 110
Mango	- 110
Black Currant	- 110
Dry Fruit	- 115
Vanilla	- 100
Chocolate	- 120
Butter Scotch	- 115
Pista	- 115

Faloodas

	Small	Grande
Kesarî Kulfi Falooda	- 160	/ 270
Mango Falooda	- 160	/ 270
Rose Falooda	- 160	/ 270

Lāṣṣī

Ṣweēt Lāṣṣī	- 110
Ṣālt Lāṣṣī	- 110
Dry Frūit Lāṣṣī	- 140
Ṣtrāwberrī Lāṣṣī	- 130
Māngō Lāṣṣī	- 130

Milk Ṣhākēs

Dry Frūit	- 135
Chōcolāte	- 135
Māngō	- 125
Ṣtrāwberrī	- 120
Bādām Milk	- 120
Būttērṣcōtch	- 130
Vānillā	- 115
Rōṣē Milk	- 90
Piṣtā	- 130
Blāck Cūrrānt	- 125

Beverages

Cold

Lemon Juice (Sweet / Salt / Sweet & Salt)	- 95
Lemon Mint Cooler	- 125
Arabian Grape Juice	- 110
Water Bottle (on MRP)	
Goli Soda (Blueberry / Orange / Lemon / Panner / Cola / Mango / Pineapple / Guava)	- 50

Hot

Tea	- 35
Sulaimani Tea	- 40
Paçel Tea	- 40
Paçel Sulaimani Tea	- 45

Snacks

Mutton Samosa - 90

Mutton minced and stir fried with onion, garlic, chilly,
wrapped in sheet served with mint chutney

Bun Butter Jam - 80

All-time favourite Short Eat

Bun Masaka - 85

All-time favourite Short Eat

Rice Kheer - 90

From The House of Chinese Kitchen

Soup

Chicken Manchow Soup - 140

Small pieces of chicken with chopped vegetable served along with fried noodles

Chicken Hot N Sour Soup - 145

Julien cut chicken carrot, beans in soya sauce chilly vinegar flavoured thick soup

Chinese Starters

Chilly Chicken (Dry) - 320

Diced pieces of chicken tossed with garlic, onion, chilly, capsicum & green onion

Cantonese Belt Pepper Chicken - 320

Chicken sauteed with pepper, butter, garlic, finished with bell pepper

Dragon Chicken - 320

Chicken Strips mixed in chinese spices with sesame seeds

Chinese Crispy Fried Chicken - 320

Sliced chicken mixed in chinese spices coated with breadscrum and deep fried served with hot garlic

Green Chilly Chicken - 325

Honey Chicken - 325

NO ADDED COLOURS | NO AJINOMOTO

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Chinese Gravy

Chilly Chicken (Gravy) - 330

Diced pieces of chicken tossed with garlic, onion, chilly and capsium sauce

Chicken in Black Bean Sauce (Gravy) - 315

Chicken Cubes, with english vegetable drappes in black bean sauce

Noodles / Rice

	Chicken	Egg	Veg
Noodles	310	260	240
Fried Rice	315	275	255
Chilly Garlic Noodles	305	260	240
Chilly Garlic Fried Rice	315	275	255

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