



STARTERS

VEGETARIAN

NADROO SHIKHAMPURI	
Lotus stem patties filled with apple and walnut relish 🍴 gf	950
BUTTER MASKA BROCCOLI	
Mascarpone cheese and aromatic spice enhanced broccoli, cooked in clay oven 🍴 gf	950
DOODHIYA AWADHI KEBAB	
Cottage cheese filled with spiced prunes and dried nuts 🍴 ♦	950
JAITOONI PANEER TIKKA	
Cottage cheese, olives, aromatic spices and hung curd 🍴 🍴	950
PALAK-E-NAZAKAT	
Royal cumin spiced spinach patties with dried nuts and goat's cheese 🍴 gf	925
FIRDAUSI BHARWAN ALOO	
Sesame crusted potato filled with cottage cheese, crisp potato trimmings and nuts, cooked in clay oven 🍴 ♦	925
MAKAI AUR AKHROT KI SUBZ SEEKH	
Corn kernels and toasted Kashmir walnut skewers 🍴 gf	925

NON VEGETARIAN

CHICKEN

KANGAN TANDOORI CHICKEN	
Tandoor masala marinated half a chicken, cooked in clay oven 🍽️💎	1100
MURGH RESHMI SEEKH	
Skewered chicken mince kebab with saffron and Kangan spices 🍽️ gf	1050
SIYA MIRCH KA TIKKA	
Boneless chicken legs marinated with hung curd, caramelized garlic and Rajasthani chili 🍽️🌶️	1050
MURGH JAHANGIRI RAAN	
Chicken leg filled with cheese, chili and crushed Indian spices, cooked in clay oven 🍽️ gf	1050

LAMB

GALAWATI KEBAB	
Awadh spices and lamb pâté smoked with cloves and vetvier, cooked on griddle 🍽️💎	1200
KAKORI KEBAB	
Tender lamb skewers flavored with mélange of Indian spices Ask your server for it’s fabled legend 🍽️ gf	1200
KORMEY KI CHAAP	
Baby lamb chops marinated with cashew nuts, garlic and korma spices 🍽️ gf	1200

SEAFOOD

TULSI WALI POMFRET	
Pomfret fillets coated with basil, garlic and lemon, cooked on griddle <i>gf</i>	1675
JHEENGA LEHSOONI	
Prawns marinated with freshly ground aromatic spices and roast garlic, cooked in clay oven 🍴 <i>gf</i>	1675

SOUP

SUBZ CHILGOZE KA SHORBA	
Yellow chili, spiced exotic vegetables, pine nuts 🍴 🍴	525
DAHI TAMATAR KA SHORBA	
Garlic, red chilli spiced yoghurt, tomatoes 🍴 🍴	525
ZAFFRANI MURGH SHORBA	
Cinnamon, cardamom, saffron spiced chicken 🍴 <i>gf</i>	550

MAIN COURSE

VEGETARIAN

KHADEY MASALE KA PANEER	
Tandoori cottage cheese piccatas in ‘kadhai’ spices 🍴💎	1075
PANEER LABABDAR	
House-made cottage cheese dumplings made in rich tomato and fenugreek gravy 🍴	1075
DIWANI HANDI	
Bell peppers, beans, baby corn and peas in caramelized onion and cashew nut gravy 🍴gf	1050
BADAMI ALOO	
Dry fruit filled baby potatoes, in almond gravy 🍴gf	1050
CHURANWALI BHARWAN BHINDI	
Masala stuffed okra cooked in onion, tomato gravy, sprinkled with digestive spice mix 🍴gf	995
PINDI CHOLE	
Chickpeas prepared home-style with carom seeds and dried mango 🍴gf	995
PURVANCHAL KA SAAG	
Fresh, seasonal leafy greens tempered with royal cumin and garlic chives 🍴gf	995

CHICKEN

MURGH MAKHANI	
Tandoori chicken tikka braised in tomato and fenugreek gravy 🍴💎	1150
DUM KA MURGH	
Chicken cooked in almond and yoghurt gravy, smoked with cloves 🍴gf	1125
MURGH REZALA KOFTA	
Aromatic chicken dumplings made in cashew nut gravy with pepper and royal cumin 🍴	1125
MURGH BEGMATI	
Colonial recipe of chicken curry spiced with cinnamon, simmered in onion tomato gravy 🍴🍴	1125

LAMB

MARTABAN KA LAHORI GOSHT	
Tender lamb prepared delicately in Lahori spices, traditionally served in earthen pots 🍴💎	1375
RAAN-E-AWADH (SERVES TWO)	
Kashmiri chili and malt vinegar marinated baby lamb leg, slow cooked with Indian spices 🍴🍴	1875
NALLI NIHARI	
Rural stew of lamb shank simmered in marrow gravy 🍴	1325
KOH-E-AWADH	
Tender lamb slow cooked in cardamom flavored Awadhi gravy 🍴	1325
BURHANI GOSHT	
Garlic and fiery spices infused lamb preparation 🍴🍴	1325

SEAFOOD

JHEENGA KHURCHAN	
River prawns tossed with bell peppers and crushed Indian spices <i>gf</i>	1495
KHATTI MACCHLI	
Pomfret cooked in sauce of red onions and tangy tomatoes <i>gf</i>	1495
SALAN MAHI BENAZIR	
Aromatic fish dumplings cooked in coconut, sesame and peanut gravy <i>gf</i>	1425

DAL

DAL KANGAN	
Our signature slow-cooked black lentils and tomatoes finished with white butter 🍴💎	900
DAL PANCHRATNI	
Five lentils cooked in a rustic style with tempering of ghee, cumin and garlic 🍴 <i>gf</i>	850

RICE

GUCCHI PULAO	
Fragrant Kashmiri morels and basmati rice with aromatic spices 🍄💎	1350
KACCHEY GOSHT KI BIRYANI	
Marinated lamb cooked on dum with basmati rice and biryani spices 🍴 gf	1350
MURGH AWADHI BIRYANI	
Braised chicken, basmati rice cooked on dum with saffron and spices 🍴 gf	1250
SUBZ DUM BIRYANI	
Assorted vegetables, herbs paired with aged long-grain basmati rice 🍴 gf	1100
STEAMED RICE	
Aged long-grain basmati rice 🍴 gf	550

INDIAN BREADS

AMRITSARI KULCHA	
Leavened bread stuffed with spiced potato and fresh coriander 🍴	250
HAND-CRAFTED BREADS 🍴💎	
Papad sev ka paratha	250
Multigrain roti gf	
PARATHA	
Tandoori Pudina Phatka Ajwaini 🍴	225
WHOLE-WHEAT ROTI	
Plain Butter Masala 🍴	200
NAAN	
Plain Garlic Cheese 🍴	200

SIDES

GREEN SALAD	
Sliced onion, tomato, carrot, chilli 🍴🍴	275
BURHANI RAITA	
Fresh yoghurt with roast garlic paste and cumin 🍴 gf	275
KACHUMBER RAITA	
Fresh yoghurt with chopped cucumber, tomato, coriander 🍴 gf	275

DESSERT

RAS MALAI	
Milk casein simmered in saffron milk with almond slivers 🍴	495
KULFI FALOODA	
Indian churned ice cream with vermicelli, nuts and rose essence 🍴 gf	495
BHARWAN GULAB JAMUN	
Reduced milk dumplings with candied rose petal jam 🍴	495
SHAHI TUKDA	
Sweetened bread steeped in reduced milk, pistachio, saffron and cardamom 🍴💎	495
ICE CREAM SAMPLER (ANY TWO)	
Moti Choor Gulab Jamun Fruit of the season 🍴 gf	495

JAIN SELECTION

Food offerings in our Jain selection are vegetarian and do not contain onions and garlic

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MAIN COURSE

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PANEER LABABDAR	
House-made cottage cheese dumplings made in rich tomato and fenugreek gravy 🍴	1075
DIWANI HANDI	
Bell peppers, corn kernels, peas, beans and baby corn in creamy cashew nut and spinach gravy 🍴🍴	1050

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Masala stuffed okra cooked in fresh tomatoes,
sprinkled with digestive spice mix 🍴

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PINDI CHOLE

Chickpeas prepared home-style with carom seeds
and dried mango 🍴

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PURVANCHAL KA SAAG

Fresh, seasonal leafy greens tempered with royal cumin
and asafoetida 🍴

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RICE

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Assorted vegetables, herbs paired with
aged long-grain basmati rice 🍴

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tomatoes finished with white butter 🍴💎

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