



TADKA

## WELCOME

Papadum  
and cucumber raita and sweet  
mango chutney  
[VEG, MLK]

## STARTERS (FROM CLAY OVEN)

Nawabi Chicken Tikka  
Marinated with Indian spices and  
green chutney  
[MLK]  
**Rs 350**

Tandoori Jheenga  
Prawns with carom seeds with  
green chutney  
[CRU, MLK]  
**Rs 370**

Fish Mahi Tikka  
Seabass Fish marinated with Indian  
Spices, yoghurt, chilli, and turmeric  
[FSH, MLK]  
**Rs 360**

Chapli Kabab  
Minced Lamb, mixed onions,  
chopped ginger, garlic & spices  
[EGG]  
**Rs 495**

Mixed Land & Sea Platter  
Fish, Prawns and Chicken  
[MLK, FSH, CRU]  
**Rs 575**

Bharwan Jhinga\*\*  
Char-grilled Crabmeatstuffed  
Prawns and greenchutney  
[CRU, MLK]  
**Rs 550 (On supplement)**

Dhuwandaar Lamb Chops  
Char-grilled Lamb chops, garam  
masala and mintchutney  
**Rs 675 (On supplement)**

## VEGETARIAN STARTERS

Broccoli and Cheese Kebab  
Broccoli, cheese, ginger, garlic, and  
mixed Indian herbs  
[VEG, MLK, GLU]  
**Rs 350**

Lucknowi Tikka Paneer  
Paneer marinated with ginger,  
garlic, cashew nuts, Kasturi meethi  
and spices  
[VEG, MLK, NUT]  
**Rs 375**

Onion Cabbage Pakora  
Chopped cabbage, onion, gram  
flour mix, herbs  
[VEGAN, VEG]  
**Rs 225**

## MAIN COURSE

Jodhpuri Laal Maas  
Rajasthan royal specialty, lamb, and  
mahtani chilli curry  
[MLK]  
**Rs 500**

Bhuna Gosht  
Lamb, green cardamom, star anis  
[MLK]  
**Rs 500**

Old Delhi Butter Chicken  
Tandoor roasted chicken, ripened  
tomatoes, fenugreek  
[MLK, GLU, NUT]  
**Rs 450**

Lucknowi Chicken Curry  
Chicken, ginger, garlic, red chilli  
powder, yogurt  
[MLK, NUT]  
**Rs 425**

Fish Karalan Curry  
Coastal Indian fish coconut curry  
[FSH]  
**Rs 425**

Prawn Mappas  
Prawn, coconut milk, mustard  
seeds, curry leaves, spices  
[CRU, MTD]  
**Rs 475**

Konkan Tiger Prawn Curry  
Prawn, Maharashtrian, Kokum,  
Konkani masala  
[CRU]  
**Rs 950 (On supplement)**

## VEGETARIAN

Paneer Masala Butter  
Cottage cheese, cream, tomato  
gravy, fenugreek  
[VEG, MLK, NUT]  
**Rs 375**

Makai Palak  
Corn, spinach puree, garlic, vegan  
cream, cashew nut  
[VEG, VEGAN, NUT]  
**Rs 300**

Matar Mushroom  
Matar, mushroom, onion, tomato,  
turmeric, vegan cream  
[VEG, VEGAN]  
**Rs 300**

Dal Makhini  
Slow-cooked black lentils & spices  
[VEG, VEGAN]  
**Rs 250**

Punjabi Yellow Dal Tadka  
Yellow lentils, garlic, chilli, onion,  
tadka  
[VEG, VEGAN]  
**Rs 250**

## ASSORTED INDIAN BREADS

Naan – Plain, Butter, Garlic, and  
Cheese  
[VEG, MLK, GLU]  
Rs 95

Lacha Paratha  
[VEG, VEGAN, GLU]  
Rs 95

Tandoori Roti  
[VEG, VEGAN, GLU]  
Rs 50

## RICE

Saffron and peas pulao  
[VEG, VEGAN]  
Rs 75

Chicken Biryani  
Rs 375

Lamb Biryani  
Rs 425

White Rice  
[VEG, VEGAN]  
Rs 75

## DESSERTS

Saffron Ras Malai with pistachio  
crisp  
[VEG, MLK, NUT, GLU]  
Rs 235

Carrot Halwa with cinnamon sauce  
[VEG, VEGAN, NUT]  
Rs 150

Dark Chocolate-Cumin Tart  
[MLK, EGG, GLU]  
Rs 275

Cardamom Creme Brulee  
[MLK, EGG]  
Rs 235

Gulab Jamun  
[VEG, MLK]  
Rs 150

Coconut Phirni  
[VEG, VEGAN]  
Rs 210

All prices are inclusive of 15%  
government tax and exclusive of  
10% discretionary service tips.

Please note that allergen abbreviations do not include trace amounts of allergens that dishes may contain.

Please notify the restaurant manager should you have any food allergies.

SOYA	[ SOY ]
CELERY	[ CEL ]
NUTS	[ NUT ]
PEANUTS	[ PNT ]
MUSTARD	[ MTD ]
LUPINS	[ LUP ]
SULPHATES	[ SUL ]
SESAME	[ SSE ]
GLUTEN	[ GLU ]
MILK	[ MLK ]
EGG	[ EGG ]
CRUSTACEAN	[ CRU ]
FISH	[ FSH ]
MOLLUSK	[ MLS ]
ALCOHOL	[ ALC ]
VEGETARIAN	[ VEG ]
PORK	[ PRK ]
BEEF	[ BEF ]