



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

Dhuwandaar Lamb Chops Char-
grilled Lamb chops, garam masala
and mint chutney
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]