




APPETIZER

- MASALA BUTTER MILK**   55
Buttermilk delicately churned with mustard seeds and curry leaves
- JEERA LASSI**  55
Churned yoghurt drink flavored with freshly roasted cumin seeds
- MANGO LASSI**  70
Churned yoghurt drink flavored with mango
- KESAR PISTA LASSI**   75
A chilled drink of churned yoghurt with pistachio nuts perfumed with saffron & green cardamom

VEGETARIAN






- DAHI BHALLA----MUMBAI**   110
Lentil dumpling, raisin, sweetened curd and crispy
- ALOO MOONGAPHALEE CHAT---KOLKATA**    120
Potato, roasted peanut, and sweetened curd
- ONION KAJU PAKODA----HYDERABAD**  140
Onion, cashew nut, gram flour and spices
- BHATTI PANEER----JODHPUR**   215
Chef's Special Spices Enhanced Char Grilled Cottage Cheese
- MALAI BROCCOLI----DELHI**   110
Broccoli, cream, cashew nut, and Cardamon

SOUPS

- TAMATAR DHANIYA KE SHORBA** 65
Thin Tomato Flavored with Coriander
- MURGH BADAMI KE SHORBA**    70
Delicately Prepared Chicken Soup with Almond, Coriander and Aromatic spices

STARTER

NON-VEGETARIAN

- KADAK SEEKH KEBAB----HYDERABADI**    250
Lamb minced, chili, garlic, cheese, onion and cornflour
- LAMB SUKKA----TAMIL NADU**   250
Southern spices tossed lamb with Aromatic Herbs
- AJWAINI FISH TIKKA----HYDERABADI**    225
Carom seeds and Turmeric flavored with baby green salad Red snapper fish Carom seeds and Turmeric flavored
- TANDOORI KUKKAD HALF**   225
Charcoal grilled Spring chicken
- KOZHI VARUVAL----TAMIL NADU**   155
Chicken 65 with twist of secret spices
- KHASTA JHEENGA----JAIPUR**    295
Semolina crusted deep fried King Prawns
- MASALA FISH FINGER**    155
Fish with red chili paste and Goan spices



PRICES ARE ALL INCLUSIVE OF GOVERNMENT TAX & SERVICE CHARGE

Please inform our team of any allergens and indicate your level of spiciness: mild – medium - hot – very hot

MAIN COURSES

NON-VEGETARIAN

MUTTON QORMA----AWADHI

Succulent lamb chunks cooked in special Awadhi style with rich gravy

  295

MADRAS MUTTON CURRY----TAMIL NADU

Hot lamb curry with Southern spices with coconut

  295

LAMB ROGANJOSH----KASHMIRI

Lamb chunks in thick gravy made of yoghurt, chilli and ginger

  295

BUTTER CHICKEN----DELHI

All time favorite from Delhi, chicken cooked in rich creamy tomato gravy with fenugreek

  210

MURG KA MOKUL----RAJASTHANI

A Traditional kadhai preparation of chicken with cashew, turmeric and saffron

  210

KOZHI VARTHA KOZHAMBU----TAMIL NADU

Chettinad Style Chicken curry

 195

PRAWN CALDIN----GOA

Prawns braised in a coconut and tamarind gravy

   295

OCTOPUS CURRY

A Spicy treat with bell peppers and tangy masala

   235

CALAMARI TAK A TAK

Calamari cooked in perfection with onion, tomato, bell pepper and cream

   210

MAHEK FISH CURRY

Special Job fish curry finished with eggplant, potato and coconut

    220

VEGETARIAN

PANEER TAWA MASALA----RAJASTHANI

Homemade cottage cheese sautéed with red onion, tomato and green peppers on griddle, complemented with flavors of Royal cumin.

  210

PALAK PANEER----DELHI

Cottage cheese cooked in spinach, cream, garlic and spice

  210

SUBZ MILONI----AWADHI

A mélange of Kenyan bean, carrot, cauliflower, spinach and green peas tempered with garlic, cumin and tomato

  155

BURRANI BAINGAN----HYDERABADI

Brinjals tossed in a spicy masala tempered with curry leaves, mustard seeds enhanced with yoghurt and garlic

   155

PESHAWARI CHANA----PUNJABI

Chickpeas stewed in tea leaf with carom seed and cumin spices

 110

BANGALADUMPA VENKAYA----ANDHRA

Mustard seed tempered potato, eggplant with onion, garlic and spices

   110

URULAI BROCCOLI----KERALA

Rich coconut gravy with potato and broccoli

   140

ALOO WADIYAN----GUJARATHI

Potato and nuggets of dried lentils cooked in a tempered homemade curd

   115

KAI KORMA----TAMIL NADU

A mélange of Kenyan bean, potato, carrot, cauliflower, and green peas tempered with garlic, cumin, onion, tomato and coconut

  110



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DAL

DAL MAHEK

Black Lentil simmered overnight on tandoor, finished with cream and butter

 125

DAL TADKA

Chana dal perfectly tempered with cumin and garlic

 110

VARIETY OF RICE

MURG BIRYANI

Fragrant rice and springs chicken combination delicately flavored with pandanus flower water, saffron and mint

 230

MUMBAI MASALA LAMB BIRYANI

Combination of young lamb and aromatic basmati rice delicately spiced, cooked with potatoes and tomatoes

 325

SCHEHERAZADE BIRYANI

Traditional Iranian style of biryani layered with marinated prawn and fish, fried onions topped with raisin and cashew nuts

    325

NIZAMI TARKARI BIRYANI

Fragrant assortment of garden fresh vegetables and basmati rice, flavored with saffron and mace

 145

SAFFRON PULAO

Saffron & rose scented long grain basmati rice

85

KAJU PULAO

Cashewnut with Basmati rice tempered

  85

STEAM RICE

55

ACCOMPANIMENT

RAITA OF YOUR CHOICE

Yoghurt with onion, cucumber, potato or mixed

 50

INDIAN GREEN SALAD

Sliced of onion, tomatoes, carrot and cucumber

50

MASALA PEANUT

Peanuts, onion, tomatoes, coriander tossed with lemon juice

 50

BREADS SELECTION

TANDOORI PARATHA

Flaky whole wheat flour bread layered with butter

  65

PUDINA PARATHA

Flaky whole wheat flat bread with mint

  65

PARONTHI NAAN

Flaky Leavened bread with nuts, saffron and top with poppy seed

    75

ALOO KULCHA

Leavened bread with filling of potato

   60

CHEESE KULCHA

Leavened bread with filling of cheddar cheese

   90

PESHAWARI NAAN

Slightly sweet crusty bread stuffed with coconut and nuts

    90

CHEF'S JOE SPECIAL THALI

NON-VEGETARIAN THALI 450

VEGETARIAN THALI

400

DESSERTS OPTION

KESAR PISTA PHIRNI

Semolina pudding delicately flavored with cardamom and saffron

   80

BLUEBERRY KULFI

Home churned indian ice cream with blueberry and pistachios

  80

ANJEER AUR DAHI KI LAUJ

Baked Indian yoghurt with fig

 80

BADAM HALWA

Almond pudding

  80

GULAB JAMUN

Deep fried Khoya dumplings dipped in sugar syrup

   80

SCOOP ANY TWO OF ICE CREAM

Choices of vanilla, chocolate and strawberry ice cream

 80

MASALA TEA

 55



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