



# MENU

*By Sanjeev Kapoor*

A CULINARY JOURNEY  
WHERE AUTHENTICITY  
MEETS INNOVATION



BRAMPTON | MILTON | TORONTO

# TASTING MENU

## — 3 COURSE —

All signature dishes in one meal. Individually plated appetizers, main paired with sides and dessert.

LUNCH

\$49

11:30AM -5:00PM

DINNER

\$59

### WINE & WHISKEY PAIRING

*House wine bottle (red/white) | 34*  
*Wine pairing - 3 glasses (4oz each) | 34*  
*Whiskey pairing - 3 pours (1oz each) | 39*

### VEGAN PLATTER

*Samosa cigar, tandoori asparagus, masala dal khiladi, kastoori aloo, pyaaz mirch roti | 39*

## CHAAT & SIDES

🍷 DAHI VADA TACO | 17  
Velvety yoghurt soaked lentil dumplings,  
micro crisp boondi, beetroot & carrot slaw (2pc)

🍷 LEMON CHILLY PINEAPPLE | 19  
Charred pineapple skewers with a spicy tangy  
lemon marinade (3 skewers)

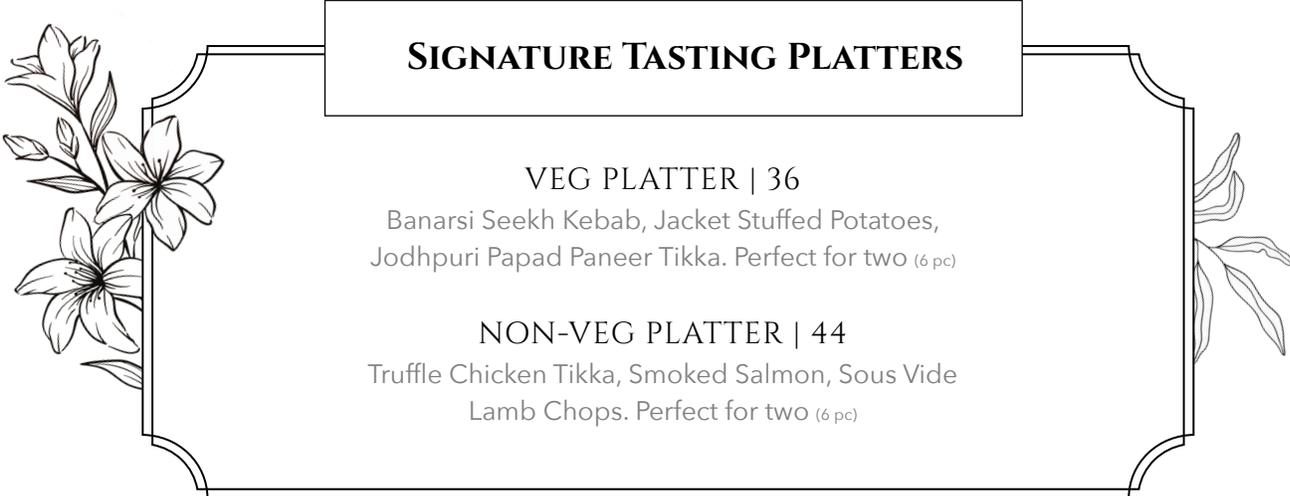
★ 🍷 EXOTIC SAMOSA CIGARS | 18  
Delicious cigars of seasoned corns and  
potatoes, served with tammy chutney (3 pc)

🍷 MASALA TRUFFLE FRIES | 11  
Garlic, cheese, truffle oil, masala fries

# APPETIZERS

---

- 🌿 BANARSI SEEKH KEBAB | 21  
Inspired from the region of nawabs, lentil, nuts and vegetable skewers fired in tandoor
- 🌿 PATIALA STYLE LOTUS STEMS | 19  
Crunchy lotus stems pan tossed in chilly tomato and onion sauce, topped with crispy onion pearls
- ★ 🌿 CORN KALMI KEBAB | 22  
A signature recipe of corn & potatoes, spiced with fresh chillies & cilantro, crispy fried
- 🌿 JACKET STUFFED POTATOES | 20  
Cheesy spiced potatoes and peppers stuffed in potato jackets, cooked in tandoor
- 🌿 PARMESAN SOYA CHAAP | 21  
24 hour marinated, smokey soya skewers served with parmesan, torched on your table
- ★ 🌿 JODHPURI PAPAD PANEER TIKKA | 23  
West Indian chilli marinated cottage cheese, loaded with crunchy spiced papadums



## SIGNATURE TASTING PLATTERS

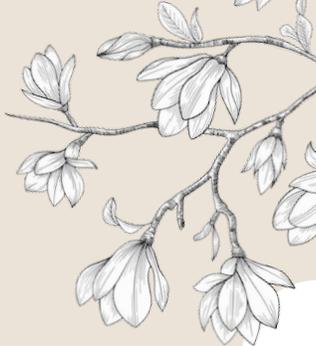
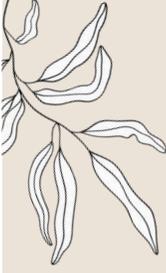
### VEG PLATTER | 36

Banarsi Seekh Kebab, Jacket Stuffed Potatoes, Jodhpuri Papad Paneer Tikka. Perfect for two (6 pc)

### NON-VEG PLATTER | 44

Truffle Chicken Tikka, Smoked Salmon, Sous Vide Lamb Chops. Perfect for two (6 pc)

- ★ TRUFFLE CHICKEN TIKKA | 28  
Charred chicken morsels with a mushroom & truffle marinade, naan underliners, mathania chilly cream
- 🌿 BHATTI MURG TIKKA | 24  
The original recipe chicken tikka with home made spice marinade, mint onion chutney
- CHICKEN SEEKH BASKET | 26  
Minced chicken smoked skewers flavoured with chives, tomato cheese, garam masala oil, greens
- ★ SOUS VIDE LAMB CHOPS | 39  
Tender lamb chops, served with buttered asparagus, mint & cashew sauce
- FLAME SMOKED SALMON | 30  
Madras spice rubbed fish fillets, coriander pesto, mango jalapeño chutney
- TAWA SHRIMP KEMP | 32  
Mouth watering recipe of tandoori chilly tamarind shrimps, coriander and red onions, carrot and beetroot slaw



# MAINS

☞ 🌿 **STUFFED VEGETABLE KORMA | 26**  
Stuffed okra, jalapeño chillies, baby potatoes, baby eggplant, cauliflower in korma curry  
*Bread pairing - Saffron & almond naan | 9*

☞ 🌿 **SOYA TIKKA MASALA | 24**  
Soya chunks roasted in tandoor and tossed in peppery tomato onion sauces  
*Bread pairing - Garlic chive naan | 7<sup>1/2</sup>*

★ 🌿 **24K DAL FLAMBÉ | 21**  
Legendary recipe of slow cooked black lentils with a cream disk flambé  
*Bread pairing - Methi parantha | 7<sup>1/2</sup>*

🌿 **HOMESTYLE DAL TADKA | 19**  
Blend of split bengal gram and split pigeon peas cooked together with aromatic spices  
*Bread pairing - White butter tandoori roti | 5*

🌿 **QUEEN CURRY (PANEER MAKHANI) | 25**  
Fresh cottage cheese in our signature buttery tomato cream gravy, finished with dash of cream  
*Bread pairing - White butter naan | 6<sup>1/2</sup>*

★ 🌿 **THE COUNTRY PANEER | 26**  
Cottage cheese kofta in a velvety onion curry  
*Bread pairing - Olive & onion Naan | 7<sup>1/2</sup>*

☞ 🌿 **KAALI KADHAI PANEER | 26**  
Cast iron wok cooked cottage cheese with chunks of onions, pepper and whole spices  
*Bread Pairing - Masala Pinwheel parantha | 8*

🌿 **NEW DELHI CHOLEY MASALA | 21**  
A speciality recipe of chick peas from the capital  
*Bread Pairing - Green Chilly Parantha | 8*

★ **KING CURRY (BUTTER CHICKEN) | 27**  
Slow roasted chicken morsels in a buttery tomato gravy, finished with a dash of cream  
*Bread pairing - White butter naan | 6<sup>1/2</sup>*

**SIGNATURE MURG NIZAMI | 27**  
Chef special recipe of slow cooked chicken morsels with tomato and cauliflower  
*Bread pairing - Mirch onion roti | 6*

**DEGGI MURG KORMA | 29**  
Slow cooked chicken delicacy in a traditional spicy nut sauce from Lucknow  
*Bread pairing - Saffron & almond naan | 9*

☞ **KAALI KADHAI CHICKEN | 29**  
Cast iron wok cooked chicken with chunks of onions, pepper and whole spices  
*Bread Pairing - Pinwheel parantha | 8*

**LAMB BOTI | 32**  
Succulent morsels of lamb in a flavourful brown onion and chilly curry  
*Bread Pairing - Mirchi Onion Roti | 6*

★ **LAMB SHANK ROGAN JUS | 42**  
8 hours vacuum cooked lamb shank curry, served with stuffed peppers and potato  
*Bread Pairing - Methi Parantha | 8*

**KOKUM CURRY (FISH/SHRIMP) | 32**  
Choice of Haddock or Tiger shrimp seeped in a kokum coconut based tempered curry  
*Pair it with steamed rice | 8*

# BIRYANI

## BHARWA SUBZ BIRYANI | 27

A signature Lucknowi biryani recipe of dum rice layered with spiced stuffed vegetables

## SALAN MURG BIRYANI | 29

Hyderabadi medium spiced chicken biryani, a Nizami royal kitchen tradition

## ★ LAMB BOTI | 32

Tender Lamb chunks and long grain rice cooked with biryani spices in dum

## PETIT PEA PULAO | 9

Micro green pea and rice tossed with clarified butter, cumin seeds and sliced onions

## ★ STEAMED RICE | 8

Steamed premium long grain basmati rice



## TANDOORI

# BREADS

PLAIN TANDOORI ROTI | 4 1/2

BUTTER TANDOORI ROTI | 5

MIRCHI ONION ROTI | 6

PLAIN NAAN | 6

WHITE BUTTER NAAN | 6 1/2

GARLIC AND CHIVE NAAN | 7 1/2

OLIVE & ONION NAAN | 7 1/2

LAAL MIRCH NAAN | 7 1/2

CHEESE & TOMATO NAAN | 8

SAFFRON & ALMOND NAAN | 9

PLAIN PARANTHA | 7 1/2

METHI PARANTHA | 7 1/2

GREEN CHILLY PARANTHA | 8

MASALA PINWHEEL PARANTHA | 8



# DESSERT

---

## CLASSICS

### GULAB JAMUN | 9

Traditional Indian dessert - spongy milky balls filled soaked in rose scented (3pc)

### KESARI RASMALAI | 9

Flat cakes of cottage paneer in sweetened and thickened milk flavoured with saffron

### SIGNATURE KULFI | 9

Selection of premium kulfi flavours

- Paan
- Kesar Pista
- Hazelnut

## MODERN

### RAS MALAI LOLLY | 11

Signature creation of rasmalai in a new avatar, a must try!

### MOONG DAL HALWA PIE | 11

Moong lentil pudding baked in a pie dough, salted caramel nuts, boiling cream drizzle

### FORTUNE BROWNIE NEST | 14

Crumbled brownie and cookie in a dark chocolate shell, hot vanilla lava drizzle



## DIGESTIVES

---

### MADRAS FILTER COFFEE | 7

### MASALA CHAI | 6

### MINT LEAF TEA | 4



★ Signature

🌿 Vegetarian

🌶️ Spicy

Please let our server know if you have any dietary restrictions or allergies. *Vlivi 18% Gratuity on tables with five or more guests.*

— **DRINKS** —  
MENU





# MOCKTAILS

---

## MANGO LASSI | 10

Mango puree, yoghurt, honey

## KHAZANA LASSI | 12

Almonds, raisins, cashew-nuts, apple, pomegranate, cherries

## DELHI MIRCHI | 10

Clamato, caesar salt, tabasco, homemade spice, whole red chill

## SMOKED CHAAS | 11

Smoked yogurt, fresh mint leaf, roasted cumin powder

## HOMEMADE CIDER | 11

Fresh apple juice, cranberry puree, whole Indian spices, Ginger soda

## FRESH LIME SODA | 9

Fresh lime, club soda

---

## POP | 4

Coke, Diet Coke, Ginger-ale, Sprite, Club Soda, Tonic Water

## JUICE | 4

Orange, Pineapple, Cranberry

## MASALA CHAI | 6

## MADRAS FILTER COFFEE | 7

## STILL WATER | 7

## SPARKLING WATER | 7

# BEER

---

*Bottled Beer*

CORONA | 8

KINGFISHER 8

MOLSON | 8

HEINEKEN | 8

COOR'S LITE | 8

BUDWEISER | 8

STELLA ARTOIS | 8

CHEETAH | 9

# COCKTAILS

---

## SIGNATURE COCKTAILS

### COAST BY "MY SIDE" | 16

Vodka infused with red chillies and curry leaves shaken with cointreau, fresh lime juice, simple syrup and balsamic reduction.

### SUNNY'S WHISKEY SHADY | 16

Scotch served sunny's style. Shaken with martini rosso lemon juice and dash of grenadine topped up with ginger beer.

### FOUR-SUM CUCUVERA | 18

Fresh cucumber juice, Aloe vera extract shaken with Vodka, Bacardi, Gin, Limoncello, fresh lime juice & mint.

### PINE BLUES | 17

Straight out from southern India Coconut Cream with Malibu rum, limoncello, cointreau, blue curaçao and pineapple.

### GENTLEMEN'S JACK | 18

Smoked Bourbon, Campari, Martini Rosso and Spiced rum stirred together served on the rocks.

### GOAN SUNRISE | 17

Enlivening vodka and Scotch shaken with Limoncello, Kafir lime, peach puree

### OLD FASHIONED | 14

Bourbon Whiskey muddled with sugar, bitters with an orange twist.

### MIMOSA | 12

Perfect drink to begin your meal with citrusy orange juice topped up with bubbly sparkling wine.

### MOSCOW MULE | 12

Refreshing mule served in copper glass with Vodka, spicy ginger beer, muddled with mint and lime.

### MARTINI | 13

Gin and dry vermouth shaken together for a bitter and spicy, boozy aftertaste.

### NEGRONI | 14

An Italian classic cocktail built up with equal parts of Gin, Campari and Martini Rosso.

### MARGARITA | 12

Tequila shaken with orange liqueur and lime juice.

# WINE

---

## CHAMPAGNE & SPARKLING

5oz    Bottle

**FRATELLI COZZA** | PROSECCO, ITALY 2020

Floral scents of white & red flowers accompanied by fruits such as apple, pear. The taste is fresh on the palette.

13    54

**TAWSE** | RIESLING SPARK, CANADA, 2019

This unique sparkling riesling displays rich notes of caramel apple, coconut & brioche with luscious mousse, lasting finish.

14    62

**MOËT & CHANDON** | CHAMPAGNE, FRANCE

Brut Imperial - Defined by aromas of roasted nuts, rye bread toast & grapefruit; the palate is extra-dry with medium body.

190

## WHITE

**MT. FISHTAIL** | SAUVIGNON BLANC, NEW ZEALAND 2019

Aromas of passionfruit, elderflower, gooseberry & fresh mint laced with white flower element lead to a punchy palate with guava and lime.

15    64

**QUARRY ROAD** | GEWÜRTZTRAMINER, CANADA 2019

Planted on limestone & clay soil in 1999 producing exceptionally fragrant wines. This complex wine displays notes of lychee, honeysuckle and bubblegum.

16    70

**TAWSE** | RIESLING, CANADA 2019

This Riesling is a bright wine, displaying crisp notes of peach, lime zest and wet stone.

12    41

**CENTERSTONE** | CHARDONNAY, USA 2017

This Chardonnay has all the richness that Chardonnay's are loved for. Grapes pressed and fermented at cool temperatures to retain fresh & fruity character.

17    76

# WINE

---

## RED

5oz    Bottle

**CURTIS HERITAGE** | SHIRAZ, AUSTRALIA 2017

15    59

This shiraz is dominated by red berry flavours & hints of spice. Deep palate of berries with silk tannins to coat the tongue.

**EL TOQUI** | CABERNET SAUVIGNON, CHILE 2015

13    44

This Cabernet Sauvignon is characterized by aromas with notes of tobacco, spices & black fruits with a touch of vanilla.

**CINCO SENTIDOS** | MALBEC, ARGENTINA 2017

17    62

This Malbec combines notes of plum & cherries to create a deep yet delicate softness that will make you think velvet.

**L'HERBE SAINTE** | MERLOT, FRANCE 2013

13    48

Notes of forest black fruits, blackberries & blueberries. An easy to drink wine with relatively discreet tartaric acid.

**LONG BARN** | PINOT NOIR, CALIFORNIA 2020

14    54

Soft aromas of ripe strawberry, cherry and vanilla, blended to perfection and aged in French oak.

**MEIOMI** | PINOT NOIR, CALIFORNIA 2017

18    73

A well-balanced, richly flavoured and deliciously complex Pinot Noir. Aromas of jammy fruit & toasty oak with a soft plush palate.

**BÈLLE GLOS** | PINOT NOIR, CALIFORNIA, 2018

180

Plush aromas of black cherry, baked strawberry, caramel and vanilla make for a rich, inviting nose. There is a hearty texture to the palate, yet freshness remains intact, with a ripe boysenberry that is accented by liquorice & fennel pollen.

# SPIRITS

---

## VODKA

ABSOLUTE	7
CIROC	11
GREY GOOSE	11
BELVEDERE	12

## TEQUILA

SAUZA SILVER	8
JOSE CUERVO SLIVER	8
JOSE CUERVO GOLD	9
DON JULIO BLANCO	18
PATRON SILVER	19

## RUM

BACARDI WHITE	7
BACARDI DARK	7
CAPTIN MORGAN	8
PLANTATION XAYMAC	9
EL DORADO 5YR	10

## GIN

BOMBAY SAPHIRE	7
TANQUERAY	8

## BOURBONE & TENNESSEE

JACK DANIEL	8
JIM BEAM	10
BULLEIT BOURBON	11
WOODFORD RESERVE	12

## SINGLE MALT & SCOTCH

CROWN ROYAL	9
CHIVAS 12	11
GLENFIDDICH 12	14
GLENLIVET 12	14
J. WALKER BLACK	12
J. WALKER BLUE	38
MONKEY SHOULDER	16
MACALLAN 12	20

## COGNAC & BRANDY

HENNESSY VSOP	20
RÉMY MARTIN VSOP	20

## SHOTS

KASHMIR VELVET | 9  
Vodka, dash of hot sauce

BOMBAY LAGOON | 9  
Vodka, sky hues, lime

SLIVER JUBILEE | 9  
Gin, Scotch & Lime

BITTER SWEET | 9  
Balieys, filter coffee, dark rum



# KHAZANA CATERING

---

Khazana is the gold standard for Indian catering with packages tailored for every occasion.

We offer curated culinary onsite catering experiences with private chefs and live stations to WOW you and your guests, private dining at any of our three locations in Brampton, Milton or Toronto, and takeout and delivery packages for your next event.

<https://www.khazanacanada.com/catering>



## SANJEEV KAPOOR

Chef Sanjeev Kapoor is the most celebrated face of Indian cuisine today. He is a "Chef Extraordinaire", TV show host, author of best-selling cookbooks and a recipient of the Padma-Shri award, India's highest civilian award, for his culinary contribution and for putting India on the world's culinary map.