

Signature

TASTING MENU

Three course menu featuring all of Chef Sanjeev Kapoor's signature recipes in one meal. Individually portioned

VEGETARIAN | 39

Appetizers - Jacket Potatoes, Lahori Veg Momos, Sindoori Paneer
Mains - 24K Dal, Paneer Lababdar, Jackfruit Kofta
Accompaniments - Assorted Breads, Dum Rice, Papadum
Dessert - Shahi Halwa Tart

NON-VEGETARIAN | 49

Appetizers - Bhatti Murgh, Amritsari Fish Fritters, Lamb Chop
Mains - 24K Dal, Chicken Lababdar, Five Spice Bhunna Lambi
Accompaniments - Assorted Breads, Dum Rice, Papadum
Dessert - Shahi Halwa Tart

CHAAT

GAPPAS | 11

Puris with spiced potato & chickpea, mint & tamarind water | df, nf

DAHI PURI | 12

Puris with yogurt, tamarind chutney, potato & pomegranate | nf

DILLI PAPDI CHAAT | 12

Papdi with yogurt, tamarind-mint chutney, pomegranate & sev | nf

GULABI RAJ KACHORI | 13

Kachori filled with sprouted moong, potato & rose yogurt | nf

CHANNA TIKKI CHAAT | 13

Potato patties, nine-spice chickpeas, yogurt, mint-tamarind chutney | nf

SMALL PLATES

DESI CORN RIBS | 14

Charred corn, cut into ribs, dressed in chimichurri - parsley, garlic, oregano, chilli & mustard oil | v, df, gf, nf

CRISPY PANEER BAO | 15

Hakka-style paneer (garlic, chilli, soy) fried crisp and folded into steamed bao with fresh coleslaw | v, nf

CRISPY CHICKEN BAO | 16

Hakka-style chicken (garlic, chilli, soy) fried crisp and folded into steamed bao with fresh coleslaw | nf

PULLED JACKFRUIT TACOS | 15

Kathal slow-cooked till it pulls apart, piled into soft tacos with cool onion and cucumber kachumber | v, nf

AMRITSARI FISH TACOS | 15

Fish fried in ajwain and gram flour batter, piled into tacos with a masala mayo drizzle | nf, df

BIRYANI & RICE

BHARWA SUBZ BIRYANI | 17

Dum-cooked biryani, layered basmati rice, spiced dum vegetables, aromatic spices, cooked in a sealed clay pot | v, gf, nf

VEGETABLE BIRYANI | 16

Dum-cooked biryani, layered with basmati rice, seasonal vegetables, aromatic spices, cooked in a sealed clay pot | v, gf, nf

AWADHI MURGH BIRYAN | 18

Awadh spice-braised chicken, layered with basmati rice, slow-cooked in a sealed clay pot | gf, nf

HYDERABADI LAMB BIRYANI | 19

Slow cooked saffron rice with aromatic lamb morsels | gf, nf

PETIT PEA PULAO | 7

STEAMED RICE | 6

BREADS

ROTI

Plain Tandoori Roti | 3
Butter Tandoori Roti | 3.5
Mirchi Onion Roti | 5

NAAN

Plain Naan | 5
White Butter Naan | 5
Garlic & Chive Naan | 5
Laal Mirch Naan | 6

PARANTHA

Plain Parantha | 6
Methi Parantha | 6
Masala Lacha Parantha | 6

STUFFED KULCHA

Makhani Kulcha | 9
Nawabi Kulcha | 9
Lamb Keema Kulcha | 11

SIDES

SALAD & RAITA

Fresh Garden Salad | 9
Masala Lacha Onion | 6
Sirka (pickled) Onion | 4
Tomato Cucumber Raita | 6

KIDS MENU

AGED 12 AND UNDER

PIZZA

Four Cheese Pizza | 10
Makhani Murgh Pizza | 10

KIDS SIDES

Fries | 7
Chicken Nugget | 9

DESSERT

MASALA CHAI TEA TIRAMISU | 12

Masala chai, mascarpone cream, finger biscuits

RED CHILLI BELGIUM CAKE | 10

Decadent chocolate cake with a subtle red chilli kick

PISTACHIO-CREAM CHEESECAKE | 10

San-sebastian cheesecake, topped with pistachio cream

SHAHI TUKKDA & BAKED YOGURT | 12

Crisp saffron-soaked bread served with baked yogurt

MANGO TRES-LECHES | 10

Mango, layered vanilla sponge cake

TRADITIONAL TRIO | 10

Gulab Jamun, Rasmalai, Shahi Hawla

Vegetarian (v), Dairy Free (df), Gluten Free (gf), Nut Free (nf),
No Root Vegetables (jain), Spicy (spicy)

Please inform your server of any food allergies before ordering. Our kitchen uses all major allergens & cross-contamination is possible.
An 15% gratuity will be applied to tables of 6 or more.



APPETIZER

CORN CRISPY TIKKI | 16

Corn & potatoes, spiced with herbs, fried to perfection | v, df, nf

KURKURI GOBI | 15

Cauliflower fried crisp, tossed with curry leaf & chilli | nf, df

JACKET STUFFED POTATOES | 16

Tandoor-roasted potato jackets filled with spiced potatoes, peppers, and cheese, finished with a balsamic glaze | v, gf, nf

MAKHMALI SOYA CHAAP | 17

Tandoor-roasted soya chaap in a creamy fenugreek sauce | v, nf

CREAM CHEESE KEBAB | 16

Silk-smooth cream cheese, cottage cheese & herbs mixture wrapped in crisp filo | v, nf

LAHORI VEG MOMOS | 16

Vegetable-filled dumplings marinated in cilantro & spices, grilled in a tandoor, served with tangy chilli sauce | v, nf

SINDOORI PANEER TIKKA | 18

Paneer marinated in red bell pepper, blended spices | v, gf, nf, spicy

CHILLI PANEER BITES | 15

Paneer bites in a Hakka chilli batter, fried crisp & dry | nf

VEG ASSORTED PLATTER | 27

Cheese Kebab, Lahori Veg Momos, Jacket Stuffed Potatoes (8 pc)

MAINS

LEGENDARY 24K DAL | 17

Black lentils, slow-cooked for 24 hours - Our liquid gold | v, gf, nf

HOMESTYLE DAL TADKA | 16

Toor dal tempered with Indian spices, homestyle flavours | v, gf, nf

NEW DELHI CHOLE | 16

Slow-cooked chickpeas in a flavourful blend of spices| v, gf

SMOKEY BAINGAN BHARTA | 17

Roasted eggplant mashed with tomato and onion gravy | gf, nf

BHINDI DO PYAZA | 16

Spicy okra cooked with dry masala and sautéed onions | v, gf, nf, df

BHARWA SABZ HANDI | 20

Stuffed vegetables in a yogurt-tomato sauce | gf

SAAG-E-JASHN | 17

Leaf stew, garlic and authentic spices, cottage cheese cubes | v, nf

MAKHAN MALAI KOFTA | 18

Tender cottage cheese dumpling tossed in rich creamy gravy

SHAAM SAVERA | 20

Spinach-cottage cheese dumplings, topped with a tomato gravy | gf

MAKHANWALA PANEER (SHAHI PANEER) | 19

Paneer in a velvety tomato and cashew gravy | gf, jain-or

SMOKY PANEER TIKKA MASALA | 20

Paneer cooked in tandoor & sautéed in onion & tomato gravy | gf

PANEER LABABDAR | 20

Paneer in a creamy tomato gravy with spices, butter & cashews | gf

AMRITSARI KADHAI PANEER | 20

Paneer in a fiery onion & tomato gravy, kadhai masala, peppers | gf

BHATTI MURGH 19

Boneless chicken marinated with ginger, garlic & spices | nf, gf, df-or

MURGH MALAI TIKKA | 19

Tandoor-charred chicken tossed in a fenugreek cream sauce | gf

RESHMI SEEKH KEBAB | 19

Melt-in-mouth minced chicken skewers, fired in tandoor | nf

LAHORI CHICKEN MOMOS | 19

Chicken-filled dumplings marinated in cilantro & spices, grilled in a tandoor, served with tangy chilli sauce | nf

AMRITSARI FISH FRITTER | 17

Crunchy basa fish fillets dressed with ginger & garlic | nf, df

KASUNDI SALMON TIKKA | 26

Grilled salmon marinated in mustard oil, cumin, & coriander | nf, gf

LUCKNOWI MUTTON KEBAB | 19

Tender minced lamb skewers, spiced & fired in tandoor | nf

TANDOORI LAMB CHOPS | 39

Lamb chops, slow-cooked & tandoor-finished | gf, nf, df-or

NON-VEG ASSORTED PLATTER | 32

Bhatti Murgh, Murgh Malai Tikka, Amritsari Fish Fritter, Tandoori Lamb Chop (8 pc)

KHAZANA SPECIAL BUTTER CHICKEN | 20

Tandoor roasted chicken in our signature velvety tomato gravy | gf

CHICKEN LABABDAR | 20

Chicken cooked in a creamy tomato gravy with a blend of spices | gf

SMOKEY CHICKEN TIKKA MASALA | 20

Marinated chicken chunks cooked in cream & tomato onion sauce | gf

COOKER MAI KUKKAD | 20

Homestyle chicken curry with flavourful onion gravy | gf, nf, df-or

MANGLOREAN CHICKEN | 20

Coastal-style chicken curry simmered in coconut & curry leaves, with a bold South Indian kick | gf, nf, df-or

MURGH DO PYAZA | 20

Chicken curry cooked twice with onions, sautéed then simmered | gf

AMRITSARI KADAHAI CHICKEN | 21

Boneless chicken pieces cooked with green peppers, spiced with onion tomato gravy | gf

GOAN FISH CURRY | 19

Tilapia fish shallow fried & tossed in onion, tomatoes & dry spices | df

KADAHAI JHINGA | 29

Shrimps in flavourful kadahi masala | gf, df, nf

PUNJABI GOAT CURRY | 24

Option of bone or boneless goat in flavourful onion gravy | gf, nf, df-or

BHUNA GOSHT | 24

Tender boneless lamb tossed in a onion-tomato masala | gf, df-or