



CHEF SANJEEV KAPOOR'S SIGNATURE
3-COURSE TASTING EXPERIENCE

Experience the best of Khazana

VEGETARIAN

Appetizers

Corn Tikki - corn & potatoes, spiced with Indian herbs, crispy fried to perfection
Lahori Momos - spiced veggie dumplings grilled with cilantro and mint paste
Sindoori Paneer - chilli, garlic and tomato marinade on cottage cheese cubes, cooked in tandoor

Mains

24K Dal - black lentils, slow-cooked for 24 hours
Paneer Lababdar - cottage cheese simmered in creamy tomato gravy with cashews and spices
Jackfruit Kofta - spiced jackfruit patty in a cashew sauce with mughlai spices
Served with assorted breads, dum rice, and papadum

Dessert

Shahi Halwa Tart - slow cooked sweet lentil pudding in a butter tart, topped with cream

\$45 per person

NON-VEGETARIAN

Appetizers

Bhatti Murgh - original chicken tikka recipe with a secret house-made spice marinade
Sindoori Salmon - spiced veggie dumplings grilled with cilantro and mint paste
Lamb Chop - chilli, garlic and tomato marinade on cottage cheese cubes, cooked in tandoor

Mains

24K Dal - black lentils, slow-cooked for 24 hours
Chicken Lababdar - Juicy chicken cooked in a rich, creamy tomato gravy with a blend of aromatic spices
Five Spice Bhunna Lamb - tender pieces of boneless lamb tossed in onion-tomato masala
Served with assorted breads, dum rice, and papadum

Dessert

Shahi Halwa Tart - slow cooked sweet lentil pudding in a butter tart, topped with cream

\$55 per person

CHAAT

HARIDWAR KI TIKKI CHANA | 14

Aloo Tikki, Hardwar Chana, Indian curd, mint chutney, tamarind chutney and onion julian (2 pc)

WATERBLAST GOLGAPPAS | 12

Traditional paanipuri, potato and chana mixture, mint & cumin water, tamarind water (6 pc)

APPETIZER

CORN CRISPY TIKKI | 18

A signature recipe of corn & potatoes, spiced with Indian herbs, crispy fried to perfection | v, df, nf

CREAM CHEESE KEBAB | 19

Silky cream cheese and spiced herbs wrapped in crisp golden filo pastry, served with chilli sauce | v, nf

JACKET STUFFED POTATOES | 21

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

LEMON GRASS VEG MOMOS | 21

Vegetable-filled dumplings marinated in fresh cilantro and spices, grilled in a tandoor | v, nf

MAKHMALI SOYA CHAAP | 21

Tandoor-roasted soya chaap tossed in a velvety cream and rosemary sauce | v, nf

RUBY PANEER TIKKA | 21

Paneer marinated in red bell pepper, blended spices, and chargrilled for a smoky finish | v, gf, nf, spicy

VEG PLATTER | 29

Cream Cheese Kebab, Lahori Veg Momos, Jacket Stuffed Potatoes, Ruby Paneer Tikka

PAPRI CHAAT | 11

Papri & gram flour crisps in boondi, potato cubes, carrot slaw served with curd, tamarind & mint chutney

DAHI PURI | 13

Crispy puris filled with spiced potatoes, tangy chutneys, and creamy yogurt, topped with sev

BHATTI MURGH | 22

The original chicken tikka recipe with a secret house-made spice marinade, served with mint chutney | nf, gf, spicy, df upon request

RESHMI SEEKH KEBAB | 21

Melt-in-mouth minced chicken skewers | nf

TRUFFLE CHICKEN TIKKA | 24

Chicken-filled dumplings marinated in spices and yogurt, grilled in a tandoor, served with chutney | nf

TANDOORI CHICKEN MOMOS | 22

Juicy chicken dumplings marinated in fresh cilantro and spices, grilled in a tandoor | nf

AMRITSARI FISH FRITTER | 21

Crunchy basa fish fillets dressed with ginger, garlic and aromatic spices, served with grated radish | nf, df

SINDOORI SALMON | 28

Tandoor-grilled salmon marinated in red chilli, cumin, coriander, and mustard oil | nf, gf, df upon request

LAMB CHAAP | 36

Extremely tender lamb chops, cooked in tandoor, served with fenugreek cream | nf, gf

NON-VEG PLATTER | 39

Bhatti Murgh, Truffle Chicken, Lamb Chop, Cream Cheese Kebab

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 18% gratuity will be applied to tables of 5 or more.

MAINS

LEGENDARY 24K DAL | 20

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

DAL TADKA | 19

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

NIZAMI HANDI | 20

Fresh beans, carrots, cauliflower, corn and peas in a yogurt tomato sauce | *v, gf, nf, df* upon request

JACKFRUIT KOFTA | 22

Spiced jackfruit patties in a cashew sauce with Mugalai spices | *v*

MAKHANWALA PANEER | 22

Creamy tomato and butter gravy on cheese cubes, cooked with an accent of fenugreek | *v, gf*

SMOKY PANEER TIKKA MASALA | 23

Marinated cottage cheese cooked in tandoor and sautéed with green pepper, onion and tomato | *v, gf*

PANEER LABABDAR | 23

Cottage cheese simmered in a rich, creamy tomato gravy with aromatic spices, butter, and cashews | *gf*

AMRITSARI KADHAI PANEER | 23

Cottage cheese cubes cooked with flavourful kadhai masala | *v, gf*

NEW DELHI CHOLE | 19

Slow-cooked chickpeas in a flavorful blend of traditional spices, tangy tomatoes, and aromatic masala | *v, gf*

BIRYANI & RICE

VEGETABLE BIRYANI | 17

Basmati rice and vegetables, cooked on dum, flavoured with Indian spices, mint and saffron | *v, nf*

CHICKEN BIRYANI | 21

Basmati rice and chicken, cooked on dum, flavoured with Indian spices, mint and saffron | *nf*

DILLIWALA BUTTER CHICKEN | 23

Tandoori roast chicken in classic makhani gravy | *gf*

CHICKEN LABABDAR | 24

Juicy chicken cooked in a rich, creamy tomato gravy with a blend of aromatic spices | *gf*

SMOKEY CHICKEN TIKKA | 24

Marinated and broiled chicken chunks cooked in cream and tomato onion sauce | *gf*

PURAN SINGH CHICKEN | 24

Country style chicken curry with a twist on classic flavours | *gf, nf*

AMRITSARI KADAHAI CHICKEN | 24

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

MALABAR FISH CURRY | 24

Tilapia fish shallow fried and tossed in onion, tomatoes and dry spices

PUNJABI GOAT CURRY | 26

Succulent boneless goat simmered in a robust, flavourful Punjabi gravy with aromatic spices | *gf*

FIVE SPICE BHUNNA LAMB | 28

Tender pieces of boneless lamb tossed in onion-tomato masala | *gf*

LAMB BIRYANI | 23

Basmati rice and lamb, cooked on dum, flavoured with Indian spices, mint and saffron | *nf*

STEAMED RICE | 7

Long grain basmati rice with peas and cumin | *v, df, nf, gf*

BREADS

ROTI

Plain Tandoori Roti | 4
Butter Tandoori Roti | 4
Mirchi Onion Roti | 5
Rumali Roti | 6.50

NAAN

Plain Naan | 5
White Butter Naan | 5.50
Garlic & Chive Naan | 6
Laal Mirch Naan | 6
Saffron Almond Naan | 6.50

PARANTHA

Plain Parantha | 5.50
Methi Parantha | 6
Masala Parantha | 6

STUFFED KULCHA

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

SIDES

ANAARI DAHI BHALLE | 9

Soft lentil dumplings in cumin flavoured curd topped with mint & tamarind chutney | v, nf

CUCUMBER TOMATO RAITA | 6

GREEN SALAD | 9

Sliced onion, green chilli, cucumber | v, nf, gf

MASALA LACHA ONION | 6

KIDS MENU

For kids aged 12 and under

FOUR CHEESE PIZZA | 10

Melted four types of cheese on a crispy crust.

MAKHNI MURGH PIZZA | 10

Tender chicken in makhni sauce on a cheesy base.

FRIES | 7

Golden and crispy potato fries.

CHICKEN NUGGETS | 9

Crispy golden chicken bites served with ketchup

DESSERT

MASALA CHAI CREME BRÛLÉE | 11

Custard infused with spiced masala chai, topped with a crisp caramelized sugar layer.

RED CHILLI BELGIUM CAKE | 10

Decadent chocolate cake with a subtle red chilli kick

PISTACHIO-CREAM CHEESECAKE | 13

San-sebastian cheesecake, topped with pistachio cream

SHAHI TUKKDA W BAKED YOGURT | 12

Crisp saffron-soaked bread served with baked yogurt

SIGNATURE MALAI KULFI | 11

Dense, slow-churned Indian ice cream

TRADITIONAL TRIO | 13

Gulab Jamun, Rasmalai, Shahi Hawla



In Hindi, Khazana means treasure—and that's exactly what we share: the treasured flavours of India. Our menu, curated by Master Chef Sanjeev Kapoor and inspired by his iconic TV show Khana Khazana, celebrates food as more than just taste. At Khazana, every meal is a sensory journey through the nine dimensions of food, a story revealed in our logo—five senses joined by four culinary pillars: time, temperature, technique, and ingredients. Together, they create a dining experience that awakens every sense and carries you straight to the heart of India.