

MAHARAJA’S TASTING MENU

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

Vegetarian 45

APPETIZERS

Jacket Potatoes, Lahori Veg Momos, Ruby Paneer

MAINS

Queen Curry, Jackfruit Kofta, 24K Dal
Served with Assorted Breads & Dum Rice

DESSERT

Mango Tres-leches

Non-Vegetarian 55

APPETIZERS

Truffle Chicken Tikka, Sindoori Salmon, Lamb Chop

MAINS

King Curry, Five Spice Bhunna Lamb, 24K Dal
Served with Assorted Breads & Dum Rice

DESSERT

Mango Tres-leches

Mocktail Pairing 25

Virgin Mule, Pomegranate Mojito, Lassi

Wine Pairing 30

Prosecco, Merlot, Cabernet Sauvignon

Whiskey Pairing 35

Chivas, Glenfiddich, Black Label

APPETIZERS

Cream Cheese Kebab 21

Silky-smooth cream cheese, cottage cheese and herbs mixture wrapped in crisp filo; served with mint chutney | v, nf

Jacket Stuffed Potatoes 23

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

Lahori Veg Momos 23

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

Malai Soya Chaap 23

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

Ruby Paneer 24

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

Veg Assorted Platter 32

Cream Cheese Kebab, Veg Momos, Jacket Stuffed Potatoes, Ruby Paneer (8pc)

Bhatti Murgh 25

The original chicken tikka recipe | nf, gf, spicy, df upon request

Truffle Chicken Tikka 29

Truffle-infused chicken tikka topped with balsamic glaze | nf, df on request, gf-or

Chicken Seekh Kebab 27

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

Amritsari Fish Fritters 25

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

Tandoori Lamb Chops 39

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

Non-Veg Assorted Platter 44

Bhatti Murgh, Truffle Chicken Tikka, Amritsari Fish Fritters, Lamb Chop (8pcs)

MAINS

Legendary 24K Dal 22

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

Shaam Savera 28

Delicate spinach balls filled with soft paneer, in a tomato cream sauce | v. gf

Jackfruit Kofta 25

Jackfruit kofta simmered in a cashew sauce with Mugalai spices | v

Saag Burrata 27

Velvety slow-cooked spiced greens topped with fresh burrata & chilli oil | v, gf

Queen Curry (Shahi Paneer) 25

Tandoor roasted paneer in our signature velvety tomato-cashew gravy | gf, jain-or

Country Paneer 26

Crisp to tender paneer koftas served in flavourful onion gravy | gf, nf

Kadhai Paneer 26

Cast-iron wok paneer with a spicy, onion and tomato gravy | v, gf, spicy

Nizami Handi 23

Fresh beans, carrots, cauliflower, corn and peas in tomato sauce | v, gf, nf, df-or

New Delhi Chole 23

Chickpeas cooked in a blend of spices and tomatoes | v, gf, nf, df-or

King Curry (Butter Chicken) 28

Tandoor roasted chicken in our signature velvety tomato gravy | gf

Cooker Mein Kukkad 28

Tender chicken morsels braised in a rich onion gravy | gf, nf, df-or

Murgh Kaftan 28

Slow cooked chicken in cardamom, cashew, yogurt and saffron | gf

Kadhai Chicken 29

Cast-iron wok chicken with a spicy, onion and tomato gravy | gf, spicy

Malabar Fish Curry 27

Crispy basa or roasted prawns in a coconut curry, Andhra peppers | df, nf

Five-Spice Bhunna Lamb 32

Lamb chunks cooked with our five-spice blend in a onion sauce | gf, df, spicy, nf-or



ABOUT THE CHEF

India's most celebrated culinary icon, Chef Sanjeev Kapoor has spent decades bringing the heart of Indian cooking to millions through his legendary TV show Khana Khazana, cookbooks, and restaurants across the globe. At Khazana, every dish carries his signature: bold, authentic, and made with love.

EXPRESS LUNCH

Monday to Friday, 11am - 5pm

Vegetarian 19

Queen Curry (Paneer Makhani), 24K Dal, Rice and Butter Naan
Add a glass of Lassi, Beer or House Wine +5

Non-Vegetarian 19

King Curry (Butter Chicken), 24K Dal, Rice and Butter Naan
Add a glass of Lassi, Beer or House Wine +5

CHAAT

Gappas 12

Crispy wheat shells, chilli potatoes and tamarind chutney,
served with spicy mint water | v, df, nf

Dahi Puri 13

Crispy wheat shells filled with potatoes, yogurt, tamarind
and mint chutney | v, nf

Channa Tikki Chaat 14

Golden potato patties, nine-spice chickpeas, yogurt, topped
with mint and tamarind chutney | v, nf, gf

BAR BITES

Homemade Lotus Stem Chips 13

Thinly sliced lotus root seasoned with signature spice blend | v

Hara Bhara Bites 14

Crunchy spheres of spinach, potatoes cheese and peas | v

Butter Chicken Cheese Bombs 15

Chicken and cheese spheres, with velvety makhani gravy

Masala Truffle Fries 12

Garlic, cheese, truffle oil, house-spiced fries | v, gf, nf

BIRYANI & RICE

Matka Subz Biryani 26

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

Matka Murg Biryani 28

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

Matka Lamb Biryani 32

Slow cooked lamb morsels, layered with basmati rice,
slow-cooked in a sealed pot | gf, nf

Petit Pea Pulao 9 | Steamed Rice 8

BREADS

Roti

Plain Roti | 4.5
Butter Roti | 5
Mirchi Onion Roti | 6

Naan

Plain Naan | 6
Butter Naan | 6.5
Garlic Chive Naan | 7.5
Laal Mirch Naan | 7.5

Parantha

Plain Parantha | 7.5
Methi Parantha | 8
Masala Lacha Parantha | 8

Kulcha

Paneer Potato Kulcha | 11
Cheese Mirch Kulcha | 11

Assorted Basket for 2 16

Butter Roti, Mirchi Onion Roti, Butter & Garlic Naan

Assorted Basket for 4 29

Butter Roti, Mirch Onion Roti, Butter Naan, Garlic Naan,
Lacha Parantha

SIDES

Salad

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

Raita

Tomato Cucumber Raita | 6
Plain Raita | 4

Small Curries

24K Dal (small) | 16
Dal Tadka (small) | 15
King Curry (small) | 18

Kids Meal

Queen Curry with Rice | 12
King Curry with Rice | 12
Chicken Nuggets | 9
Fries | 7

DESSERT

Red Chilli Belgium Cake 12

Decadent Belgian chocolate cake with a red chilli kick

Pistachio Cheesecake 14

Pistachio-infused cheesecake with pistachio cream.

Mango Tres-Leches 14

Soft sponge cake soaked in three types of milk and
layered with fresh mango purée and cream.

Traditional Trio 15

Gulab Jamun, Rasmalai, Shahi Halwa

Vegetarian (v), Dairy Free (df), Gluten Free (gf), Nut Free (nf),
No Root Vegetables (jain), Spicy (spicy), On-Request (-or).
Please inform your server of any food allergies before ordering.
Our kitchen uses all major allergens and cross-contamination is
possible. An 18% gratuity will be applied to tables of 5 or more.