

APPETIZER

CREAM CHEESE KEBAB | 21

Silky cream cheese and spiced herbs wrapped in crisp golden filo pastry, served with tangy chilli sauce | *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 fresh cilantro and spices, grilled in a tandoor, served with tangy chilli sauce | *v, nf*

HARA BHARA KEBAB | 22

Spinach, potatoes, peas, and garden vegetables blended into crisp patties with a cheesy core | *v*

MAKHMALI SOYA CHAAP | 23

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

RUBY PANEER TIKKA | 24

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

VEG ASSORTED PLATTER | 32

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

BHATTI MURG TIKKA | 25

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

TRUFFLE CHICKEN TIKKA | 29

Truffle-infused smokey chicken tikka on naan underliner, topped with balsamic glaze | *nf, df on request, gf upon request*

RESHMI SEEKH KEBAB | 27

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

LAHORI CHICKEN MOMOS | 25

Juicy chicken dumplings marinated in fresh cilantro and spices, grilled in a tandoor, served with tangy chilli sauce | *nf*

MAINS

LEGENDARY 24K DAL | 22

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

HOMESTYLE DAL TADKA | 21

Yellow lentils tempered with ghee, garlic, cumin | *v, gf, nf, df on request, jain upon request*

NEW DELHI CHOLE | 23

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

NIZAMI HANDI | 23

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

JACKFRUIT KOFTA | 25

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

QUEEN CURRY (SHAHI PANEER) | 25

Tandoor roasted paneer cubes in our signature velvety tomato-cashew gravy | *gf, jain upon request*

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, served with sautéed bell peppers and onions | *v, gf, spicy*

Signature

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
Accompaniments - Assorted Breads, Dum Rice, Papadum
Dessert - Shahi Halwa Tart

NON-VEGETARIAN | 55

Appetizers - Truffle Chicken Tikka, Sindoori Salmon, Lamb Chop
Mains - King Curry, Five Spice Bhunna Lamb, 24K Dal
Accompaniments - Assorted Breads, Dum Rice, Papadum
Dessert - Shahi Halwa Tart

DRINK PAIRING

Mocktail Pairing - Virgin Mule, Pomegranate Mojito, Lassi | 25
Wine Pairing - Prosecco, Merlot, Cabernet Sauvignon | 30
Whiskey Pairing - Indri, Glenfiddich, Black Label | 35

Dairy Free, Gluten Free and Jain options available upon request

AMRITSARI FISH FRITTER | 25

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

SINDOORI SALMON | 32

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

TANDOORI LAMB CHOPS | 39

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

NON-VEG ASSORTED PLATTER | 44

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

KING CURRY (BUTTER CHICKEN) | 28

Tandoor roasted chicken in our signature velvety tomato gravy | *gf*

COOKER MEIN KUKAD | 28

Tender chicken morsels braised in a rich onion gravy, served straight from the pot to your plate | *gf, nf, df upon request*

MURGH KAFTAN | 28

A royal delicacy | Slow cooked chicken in cardamom, cashew, yogurt and saffron | *gf*

KADHAI CHICKEN | 29

Cast-iron wok chicken with a spicy, onion and tomato gravy, served with sautéed bell peppers and onions | *gf, spicy, df upon request*

SMOKEY CHICKEN TIKKA | 28

Charcoal-smoked chicken in a velvety tomato and onion gravy | *gf*

MALABAR CURRY | 27

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

ROGAN JOSH | 32

A slow-cooked Kashmiri lamb curry cooked in browned onions, finished with a hint of saffron and ghee | *gf, nf, df*

FIVE SPICED BHUNA LAMB | 32

Succulent lamb chunks cooked with our signature five-spice blend in a herbaceous onion sauce | *gf, df, spicy, nf upon request*