

KHAZANA

BY CHEF SANJEEV KAPOOR

TORONTO

Master Chef
SANJEEV KAPOOR

An icon of Indian cuisine, Sanjeev Kapoor is a TV show host, author of best-selling cookbooks and a recipient of the Padma-Shri award (India's highest civilian award). With 75+ restaurants around the world, his culinary contribution put India on the world's culinary map.



Chai Shai

HIGH-TEA

Saturday & Sunday between 12pm - 5pm

SAVOURY

*Amritsari Kulcha Bites, Samosa Cigars, Maharani's Sandwich,
Paneer Butter Danish, Sindhi Dal Pakwan, Mint Marble Monaco*

SWEET

Shahi Halwa Tarts, Khajoor Energy Bar, Coconut Ladoo

TEA

*Choose any one, Masala Chai, Badam Kesari, Kashmiri Canada
Kava, Lychee Coconut Iced Tea, Assorted Tea bag (unlimited refill)*

\$35 per person

Signature

EXPRESS LUNCH

Monday - Friday between 12pm - 5pm

1 Appetizer, 2 Mains, Rice & Tandoori Roti

Vegetarian - Jacketed Stuffed Potato | Paneer Makhani, Dal Tadka | Bread, Salad

Non Vegetarian - Bhatti Murgh | Butter Chicken, Dal Tadka | Bread, Salad

\$25 per person

Three-Course

TASTING MENU

*All signature menu items in one meal.
Individually plated appetizers, mains, paired with sides and dessert.*

VEGETARIAN

Appetizers - Banarsi Seekh Kebab, Jacketed Stuffed Potatoes, Ruby Paneer Tikka

Mains - Queen Curry (Paneer Makhani), Corn Saag Pot, 24K Dal

Accompaniments - Assorted Breads, Dum Rice, Papadum

Dessert - Shahi Halwa Tarts

\$49 per person

NON-VEGETARIAN

Appetizers - Truffle Chicken Tikka, Sindoori Salmon, Tandoori Lamb Chops

Mains - King Curry (Butter Chicken), Five Spice Bhunna Lamb, 24K Dal

Accompaniments - Assorted Breads, Dum Rice, Papadum

Dessert - Shahi Halwa Tarts

\$59 per person

DRINK PAIRING

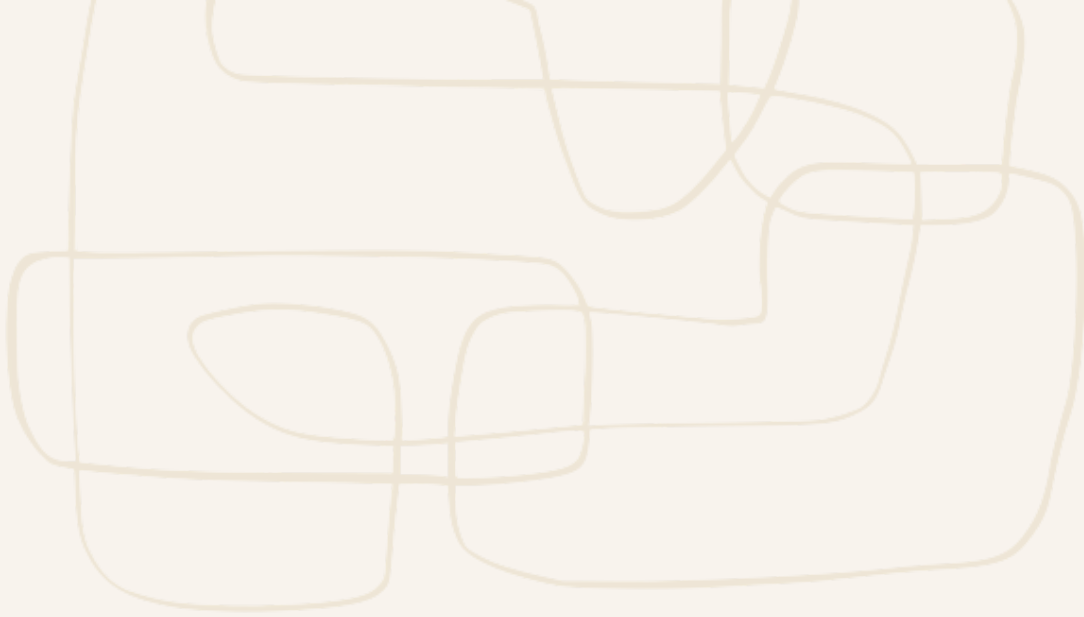
Mocktail Pairing - Virgin Lime Mule, Pomegranate Mojito, Khazana Lassi | \$21

Wine Pairing (5oz) - Riesling, Cabernet Sauvignon, Ice Wine | \$24

Whisky Pairing (1oz) - Jameson, Laphroaig, Black Label | \$29



Vegan option available on request



APPETIZERS

Vegetarian

BANARASI SEEKH KEBAB | 21

Inspired from the region of nawabs, lentil, nuts and vegetable skewers fired in tandoor

JACKET STUFFED POTATOES | 21

Cheesy spiced potatoes and peppers stuffed in potato jackets, cooked in tandoor

PARMESAN SOYA CHAAP | 22

24 hour marinated, smokey soya skewers served with fresh parmesan cheese

CHEESE & PEPPER MUSHROOM KEBAB | 22

Peppery four cheese grilled mushroom kebab, smoked chilly sauce

RUBY PANEER TIKKA | 23

Cottage cheese cubes marinated with red chilies and red peppers and blended whole spices

KHAZANA PANEER | 23

Cottage cheese slices layered with aromatic mashed potatoes, pan tossed to golden perfection

VEG MELANGE | 36

Banarsi Seekh Kebab, Jacket Stuffed Potatoes, Ruby Paneer Tikka (6pcs)

Non-Vegetarian

TRUFFLE CHICKEN TIKKA | 28

Charred chicken morsels with a mushroom & truffle marinade, naan underliner, mathania 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

AMRITSARI FISH FRITTER | 24

Crunchy basa fish fillets dressed with ginger garlic and aromatic spices

SINDOORI SALMON | 29

Tangy chilly salmon diced fillets grilled in tandoor.

GRAMA MASALA PRAWNS | 29

Signature spice marinated tandoori prawns with aroma oil dressing

TANDOORI LAMB CHOPS | 39

Tender lamb chops, served with with fenugreek cream and crumbled masala papadums

LAMB GALOUTI KEBAB | 32

Mughlai recipe of melt-in-mouth mince lamb, cashews and crushed herbs served on naan underliner

NON-VEG MELANGE | 44

Truffle Chicken Tikka, Smoked Salmon, Tandoori Lamb Chops (6pcs)

CHAAT & SIDES

GAPPAS | 9

Crispy shells filled with mash potato crumble and tamarind spiced water (4pcs)

SAMOSA CIGARS | 13

Delicious cigars of seasoned corns and potatoes, served with tammy chutney (2pcs)

SWEET POTATO CHAAT | 12

Shallow fried purple potatoes dressed with chilli tamarind sauce, pomegranate and crunchy savouries

MASALA TRUFFLE FRIES | 11

Garlic, cheese, truffle oil, masala fries

MAINS

Vegetarian

LEGENDARY 24K DAL | 21

Legendary recipe of 24 hour slow cooked black lentils with a cream disk flambé

HOMESTYLE DAL TADKA | 20

Blend of split bengal gram and split pigeon peas cooked together with aromatic spices

NEW DELHI CHOLEY MASALA | 21

A speciality recipe of chick peas from the capital

CORN SAAG POT

Blended mustard leaves, fenugreek and spinach with buttered corn kernels

NIZAMI HANDI | 23

Fresh beans, carrots, cauliflower, potatoes, corn and peas cooked in a yoghurt tomato sauce

QUEEN CURRY (PANEER MAKHANI) | 25

Fresh cottage cheese in our signature buttery tomato cream gravy, finished with dash of cream

COUNTRY PANEER KOFTA | 25

Cottage cheese kofta in a velvety onion curry

PESHAWARI KADHAI PANEER | 26

Cast iron wok cooked cottage cheese with chunks of onions, pepper and whole spices

Non-Vegetarian

KING CURRY (BUTTER CHICKEN) | 27

Slow roasted chicken morsels in a buttery tomato gravy, finished with a dash of cream

COUNTRY CHICKEN CURRY | 26

Khazana spice blend cooked chicken morsels in a brown onion and tomato sauce perfumed with fennel

DUM HANDI CHICKEN | 26

Deccan style cooked chicken morsels baked with fresh cheese and flamed with chilli oil

PESHAWARI KADHAI CHICKEN | 29

Cast iron wok cooked chicken with chunks of onions, pepper and whole spices

MALABAR FISH CURRY | 26

Coastal basa curry of raw mango, onions and curry leaves spiked with Andhra peppers

KADHAI JHINGA | 32

Warm five spice tempered shrimps tossed with onions and peppers in a chunky tomato sauce

FIVE SPICED BHUNA LAMB | 32

Lamb chunks cooked in a signature whole spice, herb and onion sauce

LAMB CHOP CURRY | 38

Slow cooked lamb chop curry with yoghurt and brown onion sauce, smoked chillies

BIRYANI & RICE

LUCKNOWI SUBZ BIRYANI | 27

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

LAMB BOTI BIRYANI | 32

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

SALAN MURG BIRYANI | 29

Hyderabadi medium spiced chicken biryani, a Nizami royal kitchen tradition

STEAMED RICE | 8

Steamed premium long grain basmati rice

BREADS

ROTI

Plain Tandoori Roti | 4.50

Butter Tandoori Roti | 5

Mirchi Onion Tandoori Roti | 6

NAAN

Plain Naan | 6

White Butter Naan | 6.50

Garlic & Chive Naan | 7.50

Laal Mirch Naan | 7.50

Saffron & Almond Naan | 9

PARANTHA

Plain Parantha | 7.50

Methi Parantha | 8

Masala Pinwheel Parantha | 8

ACCOMPANIMENTS

24K DAL (SMALL PORTION) | 12

Legendary recipe of 24 hour slow cooked black lentils with a cream

DAL TADKA (SMALL PORTION) | 11

Blend of split bengal gram and split pigeon peas cooked together with aromatic spices

GARDEN SALAD | 9

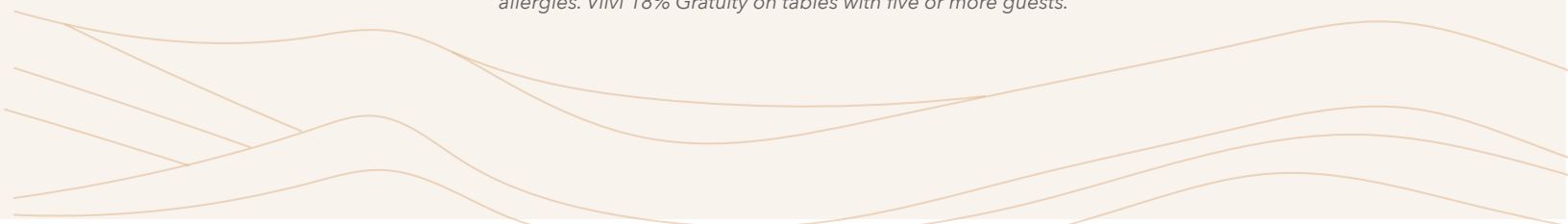
Sliced onion, green chilli, cucumber

MASALA ONION LACHA | 4

PICKLED ONIONS | 4

RAITA | 6

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



DESSERT

MOONG DAL HALWA PIE | 9

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

GULAB JAMUN TIRAMISU | 9

Tiramisu layered with gulab jamun lady fingers

RAS MALAI LOLLY | 9

Signature creation of rasmalai in a new avatar

TRADITIONAL TRIO | 11

Gulab jamun, Rasmalai, Shahi Hawla

SIGNATURE KULFI | 9

*Selection of premium kulfi flavours
Paan, Kesar pista, Hazelnut*

BROWNIE NEST | 13

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

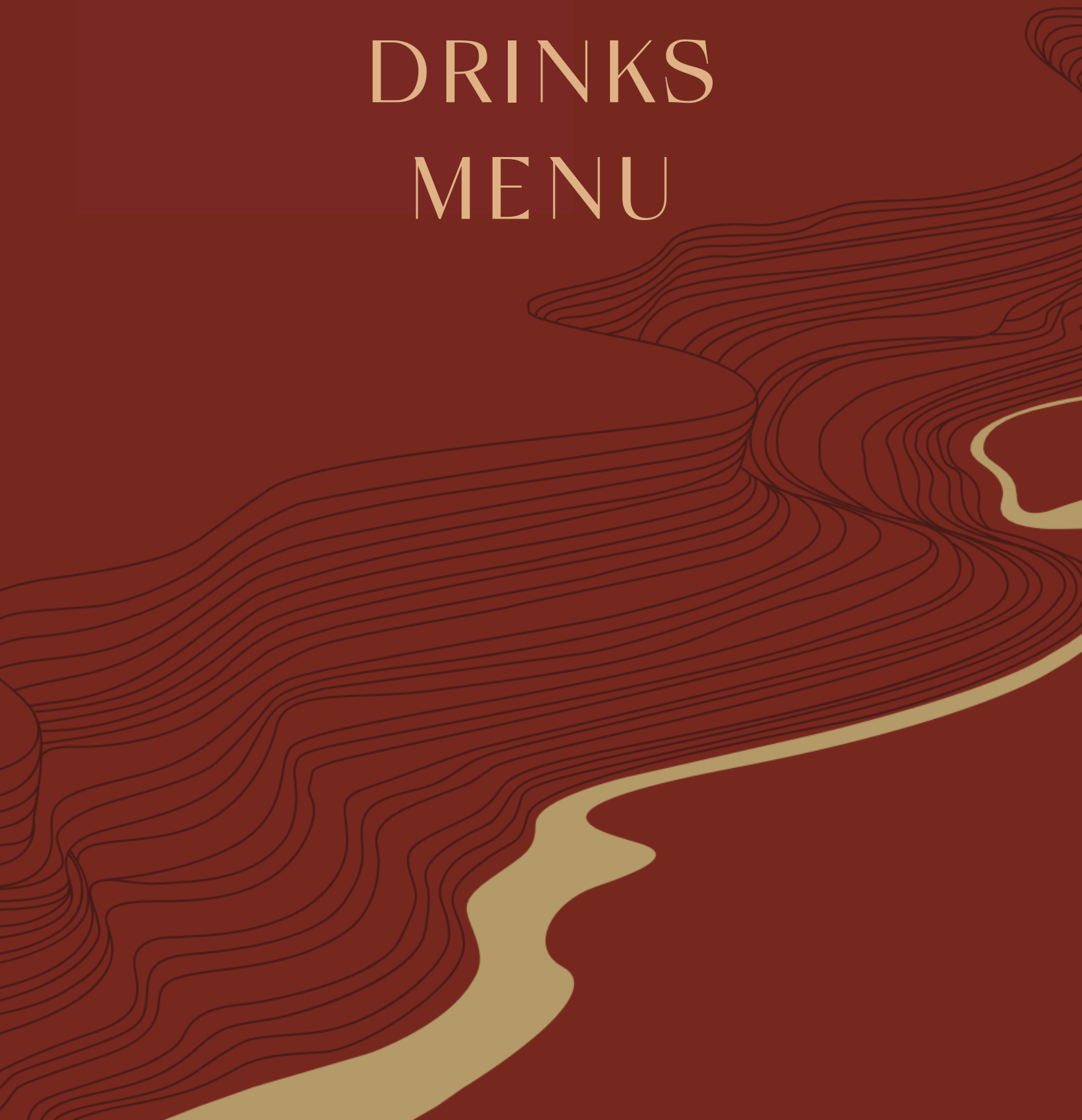
DIGESTIVES

MASALA CHAI | 5

GINGER LEMON HONEY SHOT | 5

POMPGRNATE SOBET | 7

DRINKS MENU



COCKTAILS



THE CROWN | 16

Bar spiced vodka, Orange Aperol Lava, Fuji Apple



MISS EMPRESS | 17

Empress Gin, Limoncello, Vermouth



RAJA'S RESERVE | 19

Peanut whisky, Cachaca Snow, Vanilla Haze, Toritos



BLUE SAPPHIRE | 16

Sweet Basil, Hipnotic, Cognac, Farm Blue Berries



SILK 'N' VELVET | 16

Peach Bianco, Rose Prosecco, Campari, Almond



GENTLEMAN JACK | 17

Smoked Whisky, Home Made Bitters, Thyme Rosso



BLACK-TEA TONIC | 15

Whole Spice Rum, Black Tea Infusion, Lime & Tonic



GOAN SUNRISE | 17

Citrus Rum Infusion, Ruby Crowns, Thyme Tonic



MOCKTAILS

HIMALAYAN LILY | 11

Floral fresh water, Ananas Pulp, Sweet Lime

POMEGRANATE MOJITO | 10

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

BERRY COLADA | 9

Berry Extracts, Coconut & Pineapple Cream, Hint of Fennel

MASALA CHAAS | 9

Smoked yogurt, Fresh mint leaf, Roasted cumin powder

KHAZANA LASSI | 9

Nutty Berry Lassi / Real Mango Lassi

VIRGIN LIME MULE | 8

Mango Nectar, Muddled Lime, Basil, Ginger Ale

JUICE | 4

Orange, Pineapple, Cranberry, Apple

POP | 4

Coke, Diet Coke, Coke Zero, Ginger Ale, Sprite, Club Soda, Tonic Water

STILL WATER | 7

SPARKLING WATER | 7

Tea & Coffee

MASALA CHAI | 5

ESPRESSO | 4

CAPPUCCINO | 6

LATTE | 6

WINE

Sparkling

PROSECCO *Mionetto Prestige Prosecco Brut, Italy | Glass 13, Bottle 54*

PROSECCO *Mionetto Prestige Prosecco Rose, Italy | Glass 13, Bottle 54*

CHAMPAGNE *Tawse, Canada 2019 | Glass 14, Bottle 62*

CHAMPAGNE *Moët & Chandon Brut, France | Bottle 159*

White

CHARDONNAY *Long Barn, USA 2017 | Glass 17, Bottle 76*

SAUVIGNON BLANC *Fishtail, New Zealand 2019 | Glass 15, Bottle 64*

RIESLING *Tawse, Canada 2019 | Glass 12, Bottle 41*

PINOT GRIGIO *Fratelli Cozza, Italy | Glass 15, Bottle 69*

Red

MALBEC *Cinco Sentidos, Argentina 2017 | Glass 17, Bottle 62*

SHIRAZ *Curtis Heritage, Australia 2017 | Glass 15, Bottle 59*

CABERNET SAUVIGNON *El Toqui, Chile 2015 | Glass 13, Bottle 44*

MERLOT *Anno Domini, Italy 2021 | Glass 15, Bottle 52*

PINOT NOIR *Long Barn, California 2021 | Glass 14, Bottle 48*

PINOT NOIR *Meiomi, California 2017 | Glass 18, Bottle 73*

PINOT NOIR *Belle Gloss, California, 2018 | Bottle 149*



BEER

STELLA | *Pint 8*
HEINEKEN | *Pint 8*
COOR'S LITE | *Pint 8*
CHEETAH | *Pint 9*

CANADIAN | *Pint 8*
BUDWEISER | *Pint 8*
CORONA | *Pint 8*

SPIRIT

Vodka

Absolut | 7
Ciroc | 11
Grey Goose | 11
Belvedere | 12

Tequila

Sauza Silver | 8
Jose Cuervo Sliver | 8
Don Julio Blanco | 18
Patron Silver | 19

Gin

Bombay Sapphire | 7
Tanqueray | 8
Empress 1908 | 9

Rum

Bacardi White | 7
Bacardi Black | 7
Captain Morgan | 8

Whisky

Crown Royal | 9
Chivas (12 yr) | 11
Amrut | 14
Jameson | 12
Glenfiddich (12 yr) | 14
Glenlivet (12 yr) | 14
J. Walker Black | 12
J. Walker Blue | 38
Macallan (12 yr) | 20

Bourbon

Jack Daniel | 8
Jim Beam | 11
Butteit | 11
Woodford Reserve | 12

Cognac

Courvoisier VS | 11
Hennessy VSOP | 20
Rémy Martin VSOP | 20

EXPERIENCE CURATED
BY CHEF SANJEEV KAPOOR

