

# *KHAZANA*

*BY CHEF SANJEEV KAPOOR*

*MILTON*

The bottom portion of the book cover features a series of approximately ten thin, light blue wavy lines that create a rhythmic, undulating pattern across the width of the page.

*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*

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*Signature*

# **EXPRESS LUNCH**

*Monday - Friday between 12pm - 5pm*

*1 Appetizer, 2 Mains, Rice & Tandoori Roti, Salad*

*Vegetarian - Corn Crispy Tikki | Paneer Makhani, Dal Tadka | Bread, Salad*

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

*\$19 per person*

*Three-Course*

# TASTING MENU

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

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## VEGETARIAN

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*Appetizers - Corn Crispy Tikki, Malai Soya Chaap, Sindoori Paneer Tikka*

*Mains - Makhmali Paneer, Tawa Veg, 24K Dal*

*Accompaniments - Assorted Breads, Dum Rice, Papadum*

*Dessert - Gulab-e-Gulakand*

*\$34 per person*

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## NON-VEGETARIAN

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*Appetizers - Bhatti Murgh, Reshmi Seekh Kebab, Lamb Chaap*

*Mains - Kadhai Chicken, Bhunna Gosht, 24K Dal*

*Accompaniments - Assorted Breads, Dum Rice, Papadum*

*Dessert - Gulab-e-Gulakand*

*\$39 per person*

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## DRINK PAIRING

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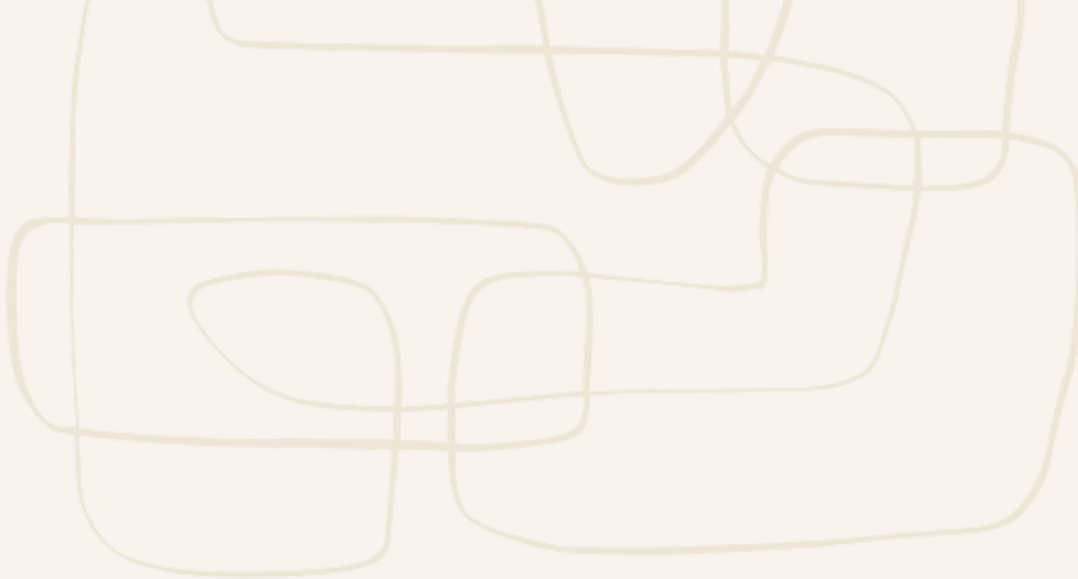
*Mocktail Pairing - Virgin Lime Mule, Pomegranate Mojito, Khazana Lassi | \$21*

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

*Whisky Pairing (1oz) - Chivas 12, Glenfiddich 12, Black Label | \$29*



*Vegan option available on request*



# APPETIZERS

## Vegetarian

### CORN CRISPY TIKKI | 15

*A signature recipe of corn & potatoes, spiced with Indian herbs, crispy fried to perfection*

### HAKKA CHATPATA | 15

*Crunchy vegetables pan tossed in chilly, tomato and onion hakka sauce*

### BANARSI SEEKH KEBAB | 16

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

### HARA BHARA KEBAB | 15

*A unique blend of broccoli, mango, and potato*

### MALAI SOYA CHAAP | 16

*Soya chaap covered with cheese, cream and nuts, infused with cardamom and mace*

### SINDOORI PANEER TIKKA | 17

*Chilli, garlic and tomato marinade on cottage cheese cubes, cooked in a tandoori oven*

### LAHORI PANEER TIKKA | 17

*Cilantro and mint marinade on cottage cheese cubes, cooked in a tandoori oven*

### BHATTI PANEER TIKKA | 17

*Bhatti spice marinade on cottage cheese cubes, cooked in a tandoori oven*

### TIKKA TRIO | 17

*Paneer tikka cooked in three signature marinades - Sindoori, Lahori & Bhatti (6pcs)*

### VEG MELANGE | 23

*Platter of assorted appetizers - Corn Crispy Tikki, Malai Soya Chaap, Sindoori Paneer Tikka (6pcs)*

## Non-Vegetarian

### BHATTI MURGH | 19

*The original recipe chicken tikka with home made spice marinade, mint onion chutney*

### MURGH MALAI TIKKA | 19

*Creamy marination on chicken tikka*

### RESHMI SEEKH KEBAB | 19

*Minced chicken smoked skewers flavoured with chives, tomato cheese and garam masala oil*

### AMRITSARI FISH FRITTER | 18

*Crunchy basa fish fillets dressed with ginger garlic and aromatic spices*

### TANDOORI TIGER PRAWN | 26

*Tandoor grilled tiger prawns cooked our signature chilli, garlic and tomato marinade*

### TANDOORI SALMON | 27

*Tangy chilly salmon diced fillets grilled in tandoor.*

### LUCKNOWI LAMB KEBAB | 19

*Velvety soft lamb mince seekh kebab, flavoured with mint, cooked in tandoor*

### LAMB CHAAP | 32

*Extremely tender lamb, marinated with cilantro & ground spices, spit roasted in tandoori (4pcs)*

### CHICKEN PLATTER | 24

*All chithen appetizers in one platter - Bhatti Murgh, Murgh Malai Tikka, Reshmi Seekh Kebab (6pcs)*

### NON-VEG MELANGE | 32

*Platter of assorted appetizers - Bhatti Murgh, Crispy Fish Fritter, Lamb Chaap (6 pcs)*

## CHAAT

### HARDWAR KI TIKKI CHANA | 11

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

### PAPRI CHAAT | 11

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

### WATERBLAST GOLGAPPS | 10

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

### DAHI VADA TACOS | 11

*Velvety yoghurt soaked lentil dumplings, beetroot & carrot slaw served in hard shell tacos (2pcs)*

# MAINS

## Vegetarian

### DAL TADKA | 16

*Toor dal tempered with Indian spices, homestyle flavours*

### 24K DAL | 18

*Black lentils cooked slowly for 24 hours, tempered with butter and spices*

### MAKHAN MALAI KOFTA | 19

*Tender cottage cheese dumpling tossed in rich creamy gravy*

### TAWA SOYA CHAAP | 17

*Soya tenders cooked with bell peppers, onions, tomatoes and tawa masala in a semi dry curry*

### MAKHANWALA PANEER | 19

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

### RESHMI PANEER | 19

*Cottage cheese cubes and bell peppers cooked in cashew based onion and tomato masala with hint of coriander and cardamom*

### PANEER TIKKA MASALA | 19

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

### PANEER KHURCHAN | 19

*Cottage cheese crumble cooked in an onion and tomato based masala*

### AMRITSARI KADAHI PANEER | 20

*Cottage cheese cubes cooked with flavourful kadhai masala*

### PATIALA FLOWER | 18

*Roasted cauliflower cooked in ginger, cumin and turmeric based tak-a-tak gravy*

### SMOKED BAINGAN BHARTA | 16

*Smoked eggplant in a traditional onion & tomato gravy*

### SAAG E JASHN | 19

*Leaf stew, flavoured with garlic and authentic spices*

### AMRITSARI PINDI CHOLE | 16

*Curried chickpeas flavoured and tempered with cumin and fenugreek*

### BHINDI DO PYAAZA | 17

*Spicy okra cooked with dry masala and sautéed onions*

### TAWA VEG | 16

*Carrots, baby corn, cauliflower, beans and bell peppers tossed with onion and tomato masala*

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## Chicken

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### DILLIWALA BUTTER CHICKEN | 21

*Tandoori roast chicken in the classic makhani gravy (Butter chicken)*

### CHICKEN TIKKA MASALA | 19

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

### COOKER MEIN KUKKAD | 21

*Home-style chicken curry cooked and served in pressure cooker*

### PURAN SINGH CHICKEN | 19

*Country style spring chicken curry with a twist on classic flavours*

### AMRITSARI KADAHI CHICKEN | 21

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

### MURGH DO PYAAZA | 19

*Delicious boneless chicken pieces cooked with dry masala and sautéed onions*

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## Lamb

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### RAILWAY MUTTON CURRY | 22

*Lamb rack cooked in a potato based curry tempered with ginger and garlic*

### RAHRA GOSHT | 24

*Signature dish that combines mutton pieces with mutton mince cooked with ginger, garlic and dry spices*

### BHUNA GOSHT | 24

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

### DHABA GOSHT | 23

*Mutton cooked in the traditional style in flavourful crushed coriander, roast cumin seeds and Indian spices*

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## Seafood

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### TAWA FISH KADAHI | 21

*Basa fish shallow fried and tossed in onion, tomatoes and dry spices*

### KADAHI SHRIMP | 24

*Sautéed curry shrimp with tomatoes, ginger root, garlic, onion and bell peppers*

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## Small Portion

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### 24K DAL (SMALL PORTION) | 12

*Black lentils cooked slowly for 24 hours, tempered with butter and spices*

### DAL TADKA (SMALL PORTION) | 11

*Toor dal tempered with Indian spices, homestyle flavours*



# BIRYANI & RICE

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## VEGETABLE BIRYANI | 17

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

## LAMB BIRYANI | 21

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

## CHICKEN BIRYANI | 19

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

## STEAMED RICE | 8

*Steamed premium long grain basmati rice*

# BREADS

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## ROTI

*Plain Tandoori Roti | 4*

*Butter Tandoori Roti | 4*

*Mirchi Onion Tandoori Roti | 5*

*Rumaali 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 Pinwheel Parantha | 6*

# ACCOMPANIMENTS

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## ANAARI DAHI BHALLE | 8

*Soft lentil dumplings in cumin flavoured curd topped with mint & tamarind chutney & pomegranate seeds*

## MASALA TRUFFLE FRIES | 7

*Cut potato fries, Garlic, cheese, truffle oil, masala fries.*

## MANGO AVOCADO SALAD | 12

*Fresh mango meets avocado, seasoned with spices*

## GARDEN SALAD | 9

*Sliced onion, green chilli, cucumber*

## MASALA ONION LACHA | 6

## CUCUMBER TOMATO RAITA | 5

# DESSERT

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## GULAB JAMUN TIRAMISU | 8

*Italian twist to our traditional gulab jamun*

## GULAB-E-GULAKAND | 6

*Spongy milky balls, soaked in rose syrup*

## MILKYWAY | 6

*Flat cakes of cottage cheese in sweet milk*

## SHAHI HALWA | 6

*Rich pudding made with coarse lentils slow cooked  
with milk and sugar*

## GAJAR HALWA | 6

*Fresh carrots cooked with milk and sugar*

## SIGNATURE KULFI | 7

*Refreshing Indian ice cream  
Flavours - Paan, Malai*

## DESSERT PLATTER | 13

*Gulab jamun, Milkyway, Shahi Halwa*

*DRINKS*  
*MENU*



# COCKTAILS



## LYCHEE MARTINI | 14

*Blend of soho and vodka shaken with  
Lychee and cranberry juice*



## CUCUMBER COOLER | 12

*Smirnoff citron vodka, cucumber, fresh lime  
juice, soda, simple syrup & mint leaves*



## RAJA'S RESERVE | 19

*Smoked Whisky, Home Made Bitters, Thyme Rosso*



## MANGO PASSION | 14

*Vodka and mango juice shaken, layered on  
top of strawberry*



## LONG ISLAND ICE TEA | 12

*Long island tea mix topped with and  
splash of bar lime mix*



## COCONUT MOJITO | 12

*Coconut rum, lime juice, mint leaves,  
mango puree and soda*



# 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 | 10

*Berry Extracts, Coconut & Pineapple Cream,  
Hint of Fennel*

## LYCHEE AAM RAS | 9

*Lychee juice, mango nectar, fresh mint,  
lemon juice*

## KHAZANA LASSI | 9

*Nutty Berry Lassi / Real Mango Lassi*

## VIRGIN LIME MULE | 8

*Mango Nectar, Muddled Lime, Basil, Ginger Ale*

## CHAK DE INDIA | 9

*Mango nectar, freshly crushed mint,  
lemon juice, ginger*

## WAKE UP TORONTO | 9

*Lime, pressed fresh mint, hint of ginger*

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## JUICE | 4

*Orange, Pineapple, Cranberry, Apple*

## Tea & Coffee

## POP | 4

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

## MASALA CHAI | 5

## GREEN TEA | 4

## BLACK COFFEE | 4

## KASHMIRI KAVA | 7

## STILL WATER | 7

## SPARKLING WATER | 7

# WINE

## *Sparkling*

**PROSECCO** *Mionetto Prestige Prosecco Brut, Italy | Glass 10.99, Bottle 43.99*

**CHAMPAGNE** *Moët & Chandon Brut, France | Bottle 158.99*

## *White*

**CHARDONNAY** *Wolf Blass, Australia | Glass 12.99, Bottle 57.99*

**SAUVIGNON BLANC** *Robert Mondavi Woodbridge, California | Glass 9.99, Bottle 42.99*

**RIESLING** *Inniskillin, Canada | Glass 10.99, Bottle 45.99*

**PINOT GRIGIO** *Wolf Blass, Australia | Glass 12.99, Bottle 57.99*

## *Red*

**MALBEC** *La Linda, Argentina | Glass 9.99, Bottle 40.99*

**SHIRAZ** *Yellow Tail, Australia | Glass 10.99, Bottle 43.99*

**CABERNET SAUVIGNON** *Wolf Blass, Australia | Glass 12.99, Bottle 57.99*

**MERLOT** *Robert Mondavi Woodbridge, California | Glass 9.99, Bottle 43.99*

**CLASSICO** *Masi Bonacosta Valpolicella, Italy | Glass 12.99, Bottle 57.99*

**PINOT NOIR** *Meiomi, California 2017 | Glass 15.99, Bottle 57.99*



# BEER

CANADIAN | *Pint 7.99*

BUDWEISER | *Pint 7.99*

CORONA | *Pint 7.99*

KEITH'S | *Pint 8.99*

KINGFISHER | *Pint 8.99*

STELLA | *Pint 7.99, Pitcher 24.99*

HEINEKEN | *Pint 7.99, Pitcher 25.99*

CHEETAH | *Pint 8.99, Pitcher 25.99*

# SPIRIT

## *Vodka*

*Absolut | 7.99*

*Ciroc | 8.99*

*Grey Goose | 8.99*

*Belvedere | 7.99*

## *Tequila*

*Sauza Silver | 6.99*

*Jose Cuervo Silver | 7.99*

*Don Julio Blanco | 16.99*

*Patron Silver | 12.99*

## *Gin*

*Bombay Sapphire | 7.99*

*Tanqueray | 7.99*

*Empress 1908 | 8.99*

## *Rum*

*Bacardi White | 6.99*

*Bacardi Black | 6.99*

*Captain Morgan | 6.99*

## *Whisky*

*Crown Royal | 6.99*

*Chivas (12 yr) | 7.99*

*Amrut | 12.99*

*Jameson | 6.99*

*Glenfiddich (12 yr) | 8.99*

*Glenlivet (12 yr) | 8.99*

*J. Walker Black | 9.99*

*J. Walker Blue | 24.99*

*Macallan (12 yr) | 14.99*

## *Bourbon*

*Jack Daniel | 7.99*

*Jim Beam | 9.99*

*Butteit | 9.99*

*Woodford Reserve | 10.99*

## *Cognac*

*Courvoisier VS | 9.99*

*Hennessy VSOP | 9.99*

*Rémy Martin VSOP | 10.99*

*EXPERIENCE CURATED*  
*BY CHEF SANJEEV KAPOOR*

