

## MAINS VEGETARIAN ●

Rich vegetarian recipes laced  
with exotic spices, fresh ingredients

<b>Kadai (Veg / Paneer)</b> Assorted vegetables with onion, bell pepper, and tomato in a yellow masala gravy.	<b>550/570</b>
<b>Vegetable Angara</b> Assorted Indian vegetables in a hot pungent gravy, it's a delight for spicy food lovers.	<b>550</b>
<b>Tawa Mushroom</b> A delectable dish featuring cubes of mushroom with onion, tomato, bell pepper, chilli, and coriander seeds, cooked in tomato onion gravy.	<b>550</b>
<b>Paneer Pasanda</b> Spiced paneer sandwiches stuffed in a brown onion creamy gravy, flavoured with fenugreek, topped with cheese and nuts.	<b>570</b>
<b>Paneer Tikka Masala</b> Tandoori paneer tikka cooked in a tangy, spicy, Kashmiri chilli, yoghurt, red tomato masala gravy.	<b>570</b>
<b>Methi Matar Malai</b> Cashew nut fried with fresh methi, matar & cream cheese in chef's special milky cashew gravy.	<b>570</b>
<b>Lasooni Palak Paneer</b> Cubes of paneer in an onion, garlic, and spinach gravy; a house special.	<b>570</b>

## NON VEGETARIAN ●

Our gourmet preparations of  
protein for a satiating indulgence

<b>Chicken Tikka Masala</b> Succulent tandoor boneless chicken pieces cooked in a rich and robust tomato-onion gravy	<b>599</b>
<b>Awadhi Chicken</b> Chicken Marinated in yogurt, onion, chilli and fennel seed & lucknowi spices, cooked in rich yellow brown gravy	<b>599</b>
<b>Nizami Mutton</b> A flavorful dish with a mild spice level, cooked with capsicum, chilli, onion and ghee in a rich gravy.	<b>690</b>
<b>Caldin Fish Curry (Pomfret / Surmai)</b> Goan Caldin or Caldinho as the Portuguese call it. This, Pomfret fish curry is mildly spiced	<b>699</b>
<b>Recheado Prawns Curry</b> A home made goan spices coconut chilli recheado masala, sweet, sour and spicy prawns curry	<b>699</b>
<b>Malvani Fish Curry (Surmai / Pomfret)</b> A classic Konkani delicacy, Surmai fish cooked in rich cashew coconut creamy curry, infused with the flavors of curry leaves and chilli.	<b>699</b>



## INDIAN BREADS

If thou tastest a crust of bread, thou  
tastest all the stars and all the heavens

<b>Roti / Butter Roti</b>	<b>60 / 65</b>
<b>Naan / Butter Naan</b>	<b>70 / 80</b>
<b>Garlic Naan / Butter Garlic Naan</b>	<b>90 / 100</b>
<b>Cheese Naan / Cheese Garlic Naan</b>	<b>120 / 150</b>
<b>Kulcha - Butter / Onion / Cheese</b>	<b>100/110/120</b>
<b>Missi Roti</b>	<b>60</b>
<b>Millet Roti</b>	<b>80</b>
<b>Lachha Paratha</b>	<b>90</b>
<b>Aloo Paratha / Paneer Paratha</b>	<b>150</b>
<b>Roti Basket</b>	<b>650</b>

- Roti, Naan, Missi, Khasta, Kulcha, Millet, Lachha, Methi, Makki, Pudina.

## BIRYANI & RICE

Aromatic masterpieces bursting  
with heavenly flavours & fragrance

<b>Dum Pukht Biryani - Veg / Chicken / Mutton</b>	<b>499 / 550/ 650</b>
A regal Kolhapuri delicacy infused with home spices full of aromatic flavours served with a salan gravy on the side.	
<b>Thanjavur Vegetable Pulao</b>	<b>499</b>
An Indian assorted vegetable rice pulao with Thanjavur spices full of aromatic flavours.	
<b>Steamed Rice</b>	<b>220</b>
<b>Jeera Rice</b>	<b>290</b>
<b>Indrayani Ghee Rice</b>	<b>290</b>
<b>Curd Rice</b>	<b>399</b>
<b>Dal Palak Khichdi</b>	<b>399</b>
<b>Dal Khichdi (Indrayani)</b>	<b>399</b>

Government taxes as applicable. We levy 10% Service Charge. Please request your server for any special dietary needs or inform of any allergies or intolerances.



## DAL

Savor the homely recipes  
that will make you nostalgic

### Yellow Dal

Slow-cooked lentils tempered with fragrant spices.

330

### Dal Tadka

Yellow lentils cooked to perfection, then tempered with ghee, cumin, garlic, and aromatic spices for a rich, flavorful finish. A true Indian classic!

350

### Thikri Ki Dal

Slow-cooked lentil dish with a rich blend of spices, simmered to perfection for a thick, creamy texture. Finished with a tempering of ghee, garlic, and cumin.

360

### Dal Makhani / Dal bukhara

Classic punjabi style dal made with whole black gram lentils slow cooked with tomatoes, ginger & garlic, garam masala and finished with lots of butter & heavy cream.

370

