



MENU

COOLERS

— RS. 350 —

Thandai

saffron, dry fruits and rose petals flavoured chilled milk

Makhania lassi

rose and cardamom laced sweetened yoghurt drink

Aam ka panna

char grilled mango, cumin and mint drink

Modinagar ki masala shikanji

chilled lemon drink with shikanji masala

SOUP

— RS.450 —

(v) Tarkedar tamatar shorba

spicy tomato broth

Murgh Jahangiri shorba

sandalwood infused chicken broth

The above price exclude 18% GST. We levy no service charge .
Should you be allergic to any ingredient please bring it to the notice of the server.

STARTERS

VEGETARIAN RS.750

MEAT AND SEAFOOD RS.1100

(v) Warqui lukhmi

Potato and mushroom crispy wrap

(v) Panki

rice flour pancake cooked under banana leaf

(v) Dahi ke soley

croquette of yoghurt, onion,
lotus seed and honey

(v) Dhohra khumb

mushroom stuffed with cheddar cheese,
capsicum, crumbed and deep fried

Chatpatti machli

carom seed and mint flavoured iron
griddle roasted sole

Macch bhaja

A fried fish delicacy from Bengal

Chicken 65

marinated chicken deep fried with
south Indian spices

Barkas chappe

pot roasted Hyderabad mutton chop

STARTER PLATTER

— RS.1 800 —

Choice of any three starters

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KEBAB

VEGETARIAN RS. 750

MEAT AND SEAFOOD RS.1100

(v) Bhunna paneer tikka

chargrilled cottage cheese with
tomato marinade

(v) Palak ki ashrafian

spinach cake stuffed with apricot, betel leaf,
condensed milk and pinenuts

(v) Makai aur akhrot seekh

skewer of sweet corn, lotus root, walnut, green
cardamom and dried ginger

(v) Moong ki shammi

gallete of green gram, ginger, onion,
mint and green chillies

(v) Navrattan kebab

cottage cheese and beans curd patty
stuffed with vegetables and nuts

(v) Nadru ke kebab

A Kashmiri delicacy of lotus stem

Rampuri samak tikka

chargrilled river sol

Tandoori jhinga

prawn marinated with garlic, yoghurt,
saffron and mustard cooked in clay oven

Murgh aaftabi boti

succulent chicken tenders with fried onion
and garlic

Murgh pasanda

griddle cooked chicken picatta flavoured with
lazarat e taam

Makhan malai chicken

chargrilled chicken with dollop of butter
and cream

Shammi Shikampuri

mutton patty stuffed with yoghurt and mint

Shahi galawat

smoked mutton patty with aromatic masala

KEBAB PLATTER

— RS.1 800 —

Choice of any three starters

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ALL TIME FAVOURITE

— VEGETARIAN RS.950 —

MEAT AND SEAFOOD RS.1250

(v) Paneer ki farmaish

choice of shahi, butter masala,
pudina masala, kadhai

(v) Lehsuni palak

creamy young spinach and garlic

(v) Lazzatdar kofta

cottage cheese dumpling simmered in onion,
curd and nut gravy

(v) Chana pindi

chickpea flavoured with mango powder,
dried pomegranate, asafoetida and clarified butter

Murgh ki farmaish

choice of butter, masala, kadhai

Chicken Changezi

chargrilled chicken, onion, tomatoes, curd cooked
on iron griddle with changezi masala

Nehari

mutton curry cooked with brown onions,
yoghurt, red chilli and lemon juice

ANDA CURRY

— RS. 950 —

homestyle egg curry with potatoes

DAL TADKA

— RS. 750 —

yellow lentil with asafoetida, red chilli, ginger and cumin

The above price exclude 18% GST. We levy no service charge .
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SIGNATURE

(v) DAL DILLI 32

— RS.850 —

Dal or lentil are an integral part of Indian meals; they are major source of proteins in Indian cuisine.

In some form or the other, they are eaten daily in almost every Indian home.

A combination of urad, rajma and chana is used in the making of Dal Dilli 32.

Our Chefs signature style of cooking this dal involves a recipe that requires ingredients such as lentils, tomatoes, cream and butter along with a secret blend of spices.

It takes over 18 hours for this dish to cook and come to your table .

We strongly recommend this dish to be part of your order.

Savour this simple yet delicate dish in Dilli 32

(v) DAL MORADABADI

— RS.850 —

Moradabad city is known for its Brass utensils and is also known for a very elegant and flavourful delicacy known as “Dal Moradabadi”.

Overnight soaked moong dal, cooked in earthenware over slow flame.

This flavourful Mughlai dish is highly influenced by Rajasthani way of cooking techniques.

Use of asafoetida, ginger, chillies, dry mango powder and cumin make the tastes unparalleled.

We recommend this dish if you are looking for a very light, flavourful dish to go with your meals.

(v) GUCCHI ZAFRANI

— RS.1150 —

Gucchi means dried morels, a type of mushroom grown in Himalayan region.

The whole stuffed morels, flavoured with saffron and cooked with nuts and freshly ground spices is a delectable dish from Awadhi repertoire

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BIRYANI, PULAO

VEGETARIAN RS. 1050

MEAT AND SEAFOOD RS.1250

(v) Tarkari nizami biryani

rice, vegetables, cottage cheese,
pineapple, mint and saffron

(v) Pilibhit ki tehri

potatoes , cauliflower, rice , spices
and clarified butter

Dilli ki biryani

rice, chicken, yoghurt, ginger, green chillies
and biryani masala

Mutton yakhni pulao

rice, mutton, chillies, spices, dum cooked

RICE

— RS.450 —

(v) Ghee Bhat

Rice and clarified butter

(v) Saada chawal

steamed rice

The above price exclude 18% GST. We levy no service charge .
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JOURNEY OF INDIA

VEGETARIAN RS. 950

MEAT AND SEAFOOD RS.1250

(v) Paneer pasanda

picatta of cottage cheese in rich onion
and cashewnut gravy

(v) Kacchi mirch ka paneer

cottage cheese tossed with green chillies
and dum gravy

(v) Subz punchmel

carom seed flavoured mix vegetable delicacy

(v) Dhingri shabnam

raw banana dumpling stuffed with mushroom and
honey simmered in onion and curd gravy

(v) Gobhi mussallam

cauliflower simmered in onion curd and
nut gravy

(v) Farka aloo

potatoes tempered with asafoetida, ginger,
cumin and chilli

(v) Dum ki bharwan bhindi

okra stuffed with garlic, mustard, spices
and black salt

(v) Baingan kalonji

Benarasi speciality aubergine preparation
stuffed with tangy spices

(v) Lazeez arvi ki katlian

onion and garlic tempered colocasia

Sarson maach

fresh water fish simmered with mustard seed,
garlic, turmeric, cumin and mustard oil

Prawn pepper fry

Kerala style shrimp

Bhopali chicken rizala

chicken curry with coriander, barista and curd

Tariwala kukad

Punjabi highway chicken curry

Lagan ka keema naqabi

pot roasted mutton mince topped with fried eggs

Chap fry

mutton breast fry with onion garlic and
pounded spices

Kho e Awadh

braised lamb shank simmered with onion, yoghurt,
almond flavoured with saffron and sweet atter

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REGIONAL THALI

— RS.2250 —

A balanced meal of starter, kebab, regional curry including rice,
dal, assorted Indian breads and dessert

CURD/RAITA

— RS.350 —

Set curd

Tadka dahi

yoghurt tempered with mustard seeds ,cumin seeds, curry leaves, chillis and ginger

Raita

Choice of kaddu, boondi, masala, bhurani, and pineapple

Dahi vada

deep fried lentil dumpling topped with sweet curd, tamarind and green chutney

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SPECIALITY BREADS

— RS. 250 —

Ulta tawa paratha

saffron flavoured bread cooked on upside-down griddle

Warqui

refined flour, milk, sugar, ghee and cream

Amritsari Kulcha

potatoes, onion, chillies, ginger, pomegranate stuffed crispy bread

Mughlai parantha

milk, ghee and egg

OLD FASHIONED

— RS. 200 —

Khamiri naan

refined flour, sugar, yeast, ghee, onion seed and melon seed

Khasta roti

crispy baked bread

Missi roti

flat bread, gram flour, crushed spices, onion and chillies

Roomali roti

handkerchief thin bread

Naan

refined flour bread from tandoor

Paratha

crispy layered wholewheat bread from clay oven

Roti

whole wheat bread from tandoor

Phulka

wholewheat bread from iron griddle

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DESSERT

— RS.450 —

Mirch ka halwa

chillies, clarified butter, sugar, nuts, saffron vetiver

Rasmalai

chenna dumpling soaked in saffron flavoured milk

Double ka meetha

bread pudding, cardamom, nuts, saffron, sweet atter

Paan kulfi

betel nut leaf infused Indian ice cream

Rabri falooda

condensed milk, basil seeds, cashewnuts, raisin and rooh afza

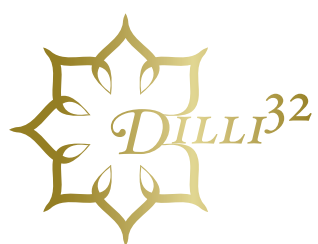
Amritphal

semolina, sugar, saffron and khoya

Hari man bhari

pistachio pudding

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Please inform your server in case of
any dietary preferences

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