

TANDOORI MAHI TIKKA 🌊🥛🍲

River sole fish marinated in hung curd, yellow chilli powder, mustard oil, ginger garlic paste and home pounded spices
Serving size: 185 gms | Calorie per serving: 681 Kcal

MURGH MALAI TIKKA 🍗🥛🍲

Chicken morsels marinated in lime juice, cream cheese, flavoured with cardamom powder, cooked in tandoor
Serving size: 223 gms | Calorie per serving: 1344 Kcal

PANEER ANGARA 🧀🍲

Cottage cheese marinated with red chilli, hung curd and garam masala cooked in charcoal oven
Serving size: 185 gms | Calorie per serving: 681 Kcal

DAHI KE KEBAB 🥛🌿🍲

Crispy fried yoghurt croquettes served with smoked tomato chutney made in mustard oil
Serving size: 410 gms | Calorie per serving: 1063 Kcal



LAHORI NAMKEEN BOTI 🍖🍲

A dish that originated from the undivided province of Punjab, lamb stew cooked with whole garam masala is always a delight to try
Serving size: 321 gms | Calorie per serving: 1017 Kcal

BUTTER CHICKEN 🍗🥛🍲

Tandoor smoked chicken morsels, cooked in creamy tomato gravy finished with kasoori methi
Serving size: 355 gms | Calorie per serving: 662 Kcal

PANEER KHURCHAN 🧀🌿🍲

Semi dry preparation with bell peppers & cottage cheese cooked with a touch of makhani gravy and Indian spices
Serving size : 266 gms | Calorie per serving: 612 Kcal

SUBZ-E-KEHKASHA 🌿🍲

A melange of seasonal vegetable and potato, fried and cooked with onion tomato gravy and Indian hot spices
Serving size: 329 gms | Calorie per serving: 385 Kcal

DIYA SIGNATURE DAL 🍲

Slow cooked black lentils with tomato puree, butter, spices and cream finished with white butter
Serving size :223 gms | Calorie per serving: 1344 Kcal

SUBZ DUM BIRYANI

Selection of vegetables and basmati rice cooked together in dum pukht style
Serving size: 352 gms | Calorie per serving: 609 Kcal

SADA CHAWAL

Steamed basmati rice
Serving size : 222 gms | Calorie per serving: 172 Kcal

ASSORTED INDIAN BREADS | RAITA



GULAB JAMUN | KESAR RASMALAI



Vegetarian | Non-Vegetarian | Chef Speciality | Spicy Food | Contain Nuts | Contain Gluten | Contains Egg | Contains Milk | Contains Sea Food

The hotel will levy 2.5% service charge + GST on all food & beverage invoices.

An average active adult requires 2000 kcal per day; however calorie needs may vary.

The above mentioned calorific values are based on standard recipes and often vary basis customization.

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MUTTON SEEKH KEBAB 🍖🍲

Tender minced meat, mixed with green chilli, coriander, ginger garlic and Indian spices
Serving size : 370 gms | Calorie per serving : 1125 Kcal

PANEER ANGARA 🧀🍲

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SUBZ-E-SHAMI 🥬🍲

Melange of vegetables minced and cooked with chickpeas, lentils and hot Indian spices
Serving size : 240 gms | Calorie per serving : 416 Kcal



LAHORI NAMKEEN BOTI 🍖🍲

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PANEER KHURCHAN 🧀🍲

Semi dry preparation with bell peppers and cottage cheese cooked with a touch of makhani gravy & Indian spices
Serving size : 266 gms | Calorie per serving : 612 Kcal

BHUNE PYAAZ KI SUBZI 🍲

A creation that has been popularized over the years as a signature of Diya, slow roasted whole onion with home-ground spices
Serving size : 309 gms | Calorie per serving : 655 Kcal

SUBZ-E-KEHKASHA 🍗🍲

A melange of seasonal vegetable and potato, fried and cooked with onion tomato gravy and Indian hot spices
Serving size : 329 gms | Calorie per serving : 385 Kcal

DIYA SIGNATURE DAL 🍲

Slow cooked black lentils with tomato puree, butter, spices and cream finished with white butter
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Selection of vegetables and basmati rice cooked together in dum pukht style
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SADA CHAWAL | ASSORTED INDIAN BREADS | RAITA



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TULSI TAMATAR SHORBA

Cooked with basil spicy black pepper, coriander, mint leaves and tomato broth
Serving size : 200 gms | Calorie per serving: 177 Kcal



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MUTTON SEEKH KEBAB

Tender minced meat, mixed with green chilli, coriander, ginger garlic and Indian spices
Serving size: 370 gms | Calorie per serving: 1125 Kcal

TANDOORI AJWAINI JHINGA

Carom seeds, hung curd and mustard oil marinated tiger prawns cooked till perfection in charcoal oven
Serving size: 280 gms | Calorie per serving: 673 Kcal

PANEER ANGARA

Cottage cheese marinated with red chilli, hung curd and garam masala cooked in charcoal oven
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DAHI KE KEBAB

Crispy fried yoghurt croquettes served with smoked tomato chutney made in mustard oil
Serving size: 410 gms | Calorie per serving: 1063 Kcal

SUBZ-E-SHAMI

Melange of vegetables minced and cooked with chickpeas, lentils and hot Indian spices
Serving size: 240 gms | Calorie per serving: 416 Kcal

TANDOORI MALAI BROCCOLI

Broccoli marinated in black pepper, cream cheese, cashew paste, cooked in charcoal oven
Serving size: 190 gms | Calorie per serving: 331 Kcal



JHINGA MASALA

Cochin bay prawns tossed with crushed spices and onion tomato masala
Serving size : 255 gms | Calorie per serving: 633 Kcal

RIWAYAT-E-NIHARI

An old Delhi Street favourite, slow cooked lamb shanks with whole spices
Serving size : 655 gms | Calorie per serving: 1287 Kcal

MURGH NAWABI KORMA

A recipe from royal family of Lucknow, chicken braised in rich almond gravy with a hint of rose essence
Serving size: 210 gms | Calorie per serving: 828 Kcal

SUBZ-E-KEHKASHA

A melange of seasonal vegetable and potato, fried and cooked with onion tomato gravy and Indian hot spices
Serving size: 329 gms | Calorie per serving: 385 Kcal

LEHSUNI PALAK

Chef's signature Delhi style preparation with burnt garlic tadka
Serving size : 190 gms | Calorie per serving: 264 Kcal



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PINDI CHANA

An all-time favourite dish from Amritsar, chickpeas tossed with ginger, chillies and dry pomegranate
Serving size : 310 gms | Calorie per serving: 599 Kcal

DIYA SIGNATURE DAL

Slow cooked black lentils with tomato puree, butter, spices and cream finished with white butter
Serving size: 223 gms | Calorie per serving: 1344 Kcal

GOSHT DUM BIRYANI

Saffron flavoured basmati rice cooked with succulent chunks of lamb cooked in dum style
Serving size : 505 gms | Calorie per serving: 944 Kcal

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