

## SET MENU

### 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

Serving size : 180 gms | Calorie per serving: 680 Kcal

 Vegetarian |  Non-Vegetarian |  Contains Nuts |  Contains Gluten |  Contains Egg |  Contains Milk |  Chef Speciality  
 Contains Fish |  Contains Crustaceans |  Sustainably Sourced Fish |  Aujasya

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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### 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

### 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

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

### 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

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 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

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 | ASSORTED INDIAN BREADS | RAITA

### GULAB JAMUN | KESAR RASMALAI

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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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### 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

### 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  
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

### 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

### SADA CHAWAL | ASSORTED INDIAN BREADS | RAITA



### GULAB JAMUN | KESAR RASMALAI

Serving size : 180 gms | Calorie per serving: 680 Kcal

       
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