

VEGETARIAN

PANEER TIKKA

Fresh cottage cheese, marinated in fresh cream, gram flour, “ ajwain ‘ and yellow chillies, skewered and grilled in the “ earthen oven “.

TANDOORI ALOO

Scooped potatoes stuffed with potato hash, raisins, cashewnuts, chopped green chillies and green coriander, skewered and roasted in the “ Earthen “.

SUBZ SHEEKH KEBAB

Tender rolls of mince cauliflower, carrot and other vegetables flavoured in cumin and cooked in “Earthen oven”.

TANDOORI SALAD

Onions, capsicum, tomatoes, fresh cottage cheese and pineapple seasoned with yellow chillies, “garam masala”, black cumin and malt vinegar. Arranged on a skewer, and grilled in the “Earthen oven”

TANDOORI PHOOL

Cauliflower florets seasoned with yellow chilli and spices, coated with spiced batter of gram flour and “ajwain” deep fried, skewered and char grilled

PANEER MAKHNI

Paneer cubes tossed in tomato, Cream and Cashew gravy Served with swirl of Cream

DAL BUKHARA

A harmonious blend of black lentil, tomatoes, ginger and garlic, simmered overnight on slow charcoal fire, finished with cream and served with a dollop of unsalted butter

CHOICE OF TANDOORI BREADS

RAITA

Fresh yoghurt served with a choice of garnish – onion, tomato, cucumber or pineapple

GREEN SALAD

KULFI

A rich and creamy frozen dessert with almonds, served with corn starch vermicelli and rose syrup

GULAB JAMUN

Reduced milk dumplings stuffed with pistachio and cardamom, deep fried and doused in sugar syrup

PRICE: 4000/- PER PERSON.

Rates are Exclusive of All Taxes and Levies.

NON – VEGETARIAN

TANDOORI JHINGA

Jumbo prawns marinated in “ajwain” flavored mixture of yoghurt, red chillies, turmeric and garam masala, skewered and roasted over charcoal fire

BARRAH KEBAB

Chunks of leg of lamb and chops marinated in a mixture of yoghurt, malt vinegar and mélange of spices, char grilled

MURGH MALAI

Creamy “kebab” of boneless chicken blended with cream cheese, malt vinegar, green chilli and coriander, Grilled in the “Tandoor”

RESHMI KEBAB

Tender rolls of chicken mince spiced with black cumin, blended with cheese, ginger, garlic and “Royal Cumin”, char grilled in “Tandoor”

TANDOORI SALAD

Onions, capsicum, tomatoes, fresh cottage cheese and pineapple seasoned with yellow chillies, “garam masala”, black cumin and malt vinegar. Arranged on a skewer, and grilled in the “Earthen oven”

MURGH MAKHANI

Chicken tikka, tossed in tomato, cream and cashew gravy, served with ginger juliennes and swirl of cream

DAL BUKHARA

A harmonious blend of black lentil, tomatoes, ginger and garlic, simmered overnight on slow charcoal fire, finished with cream and served with a dollop of unsalted butter

CHOICE OF TANDOORI BREADS

RAITA

Fresh yoghurt served with a choice of garnish – onion, tomato, cucumber or pineapple

GREEN SALAD

KULFI

A rich and creamy frozen dessert with almonds, served with corn starch vermicelli and rose syrup

GULAB JAMUN

Reduced milk dumplings stuffed with pistachio and cardamom, deep fried and doused in sugar syrup

PRICE: 4500/- PER PERSON.

Rates are Exclusive of All Taxes and Levies.

SIGNATURE

TANDOORI JHINGA

Jumbo prawns marinated in “ajwain” flavored mixture of yoghurt, red chillies, turmeric and garam masala, skewered and roasted over charcoal fire

MACHLI TIKKA

Boneless succulent morsels of fish marinated with salt, ginger & garlic paste, turmeric and lemon juice, laced with tandoori curd masala and cooked to perfection in tandoor

SIKANDARI RAAN

Whole leg of spring lamb, braised in a marinade of malt vinegar, cinnamon, black cumin, red chilli paste and finished in the “Tandoor”

BARRAH KEBAB

Chunks of leg of lamb and chops marinated in a mixture of yoghurt, malt vinegar and mélange of spices, char grilled

MURGH MALAI KEBAB

Creamy “kebab” of boneless chicken blended with cream cheese, malt vinegar, green chilli and coriander, Grilled in the “Tandoor”

RESHMI KEBAB

Tender rolls of chicken mince spiced with black cumin, blended with cheese, ginger, garlic and “Royal Cumin”, char grilled in “Tandoor”

TANDOORI ALOO

Scooped potatoes stuffed with potato hash, raisins, cashewnuts, chopped green chillies and green coriander, skewered and roasted in the “Earthen oven”

TANDOORI SALAD

Onions, capsicum, tomatoes, fresh cottage cheese and pineapple seasoned with yellow chillies, “garam masala”, black cumin and malt vinegar. Arranged on a skewer, and grilled in the “Earthen oven”

MURGH MAKHANI

Chicken tikka, tossed in tomato, cream and cashew gravy, served with ginger juliennes and swirl of cream

DAL BUKHARA

A harmonious blend of black lentil, tomatoes, ginger and garlic, simmered overnight on slow charcoal fire, finished with cream and served with a dollop of unsalted butter

CHOICE OF TANDOORI BREADS

RAITA

Fresh yoghurt served with a choice of garnish – onion, tomato, cucumber or pineapple

GREEN SALAD

KULFI

A rich and creamy frozen dessert with almonds, served with corn starch vermicelli and rose syrup

GULAB JAMUN

Reduced milk dumplings stuffed with pistachio and cardamom, deep fried and doused in sugar syrup

PRICE: 5000/- PER PERSON

Rates are Exclusive of All Taxes and Levies.