

APPETIZERS

PANEER PAKORA ₹260

Freshly made cottage cheese fritters shallow fried

SUBZ SABJI PAKORA ₹250

Assorted vegetable fritters lightly fried into golden crisp.

PUNJABI SAMOSA ₹270

Two pastry pyramids stuffed with mixed vegetables and Punjabi spices.

KEEMA SAMOSA ₹360

Two pastry pyramids stuffed with minced mutton and Indian spices.

SOONA RING ₹320

Squid rings in garlic batter and fried into golden colour.

JHEENGA PAKORAS ₹390

Home-style marinade prawns fritters lightly fried.

ANNARI SALAD ₹260

Tossed pomelo and pomegranate with tomato, onion, coriander and herbs .

TANDOORI MURGH CHAAT ₹310

An appetizer of sliced tandoori chicken in a spicy masala with strips of green mango.

CHICKEN TIKKA ₹320

Succulent boneless pieces of chicken marinated with yoghurt, chilli, herbs, spices and roasted in the tandoor.

APPETIZER ASSORTMENT ₹590

*A combination of our best appetizers
(For two persons)*

RAITA

KACHUMBER RAITA **₹165**

Home made yoghurt with dices of onion, cucumber, tomato and garnished with herbs.

NASPATHI RAITA **₹165**

Home made yoghurt with freshly chopped pineapple.

FROM THE TANDOOR

Our traditional clay oven.

Vegetarian

PANEER SHASHLIK **₹355**

Homemade cottage cheese, bell peppers, tomatoes and onion, dipped in ajwain flavoured yoghurt marinated and barbecued.

PANEER TIKKA **₹340**

Homemade slices of cottage cheese marinated in herbs and spices cooked in the tandoor. A delicious healthy dish.

BHARWAN SIMLA MIRCH **₹325**

Bell Peppers stuffed with nine types of vegetables and nuts and roasted in the tandoor.

ALOO FIRDOSI **₹325**

Potatoes filled with homemade cottage cheese, vegetables, nuts and raisins and finished in the tandoor.

ANANAS PHARDA **₹335**

Fresh pineapple, assorted vegetables and homemade cottage cheese kebab marinated and barbecued in tandoor.

TANDOORI LAL TAMATER **₹315**

Tomatoes stuffed with nine types of vegetables.

Lamb

RAAN E HAZARA **₹795**

Leg of baby lamb marinated overnight in cardamon, bay leaves and mixture of Indian spices. A speciality of Hazara.

BAHRA KEBAB **₹540**

Selected tender pieces of lamb. Flavoured with yoghurt and spices.

SHEESH KEBAB **₹575**

Tender minced lamb meat seasoned with coriander, ginger and other spices.

Poultry

MURGH MALAI B475

Succulent boneless pieces of chicken marinated in cream, onion, fresh coriander and finished in the tandoor.

MURGH PESHWARI B495

The best known kebab-Tandoor chicken marinated in yoghurt, herbs, spices and roasted in the tandoor.

Seafood

TANDOORI JHEENGA B695

Spicy tiger prawn dipped in creamy laced yoghurt marinated and finished in the tandoor.

SAGAR PHOOL BHARWAN B575

Whole squids stuffed with minced chicken in ginger, garlic, Indian herbs marinated and finished in the tandoor.

MACHLI TIKKA RAMPURI B635

A mouth watering seasonal boneless fish tikka oozing with juices in a marinade of mustard oil & spices finished in the tandoor.

FROM THE HANDI

Gravy (curry) dishes cooked in a large brass pot

Vegetarian

BHINDI DOO PIAZA **₹375**

Okra cooked together with tomato, onion & green chillies.

NAVRATHAN KHORMA **₹385**

Nine types of vegetables cooked in a creamy sauce enhanced with fresh Indian herbs and spices.

SAAG PANEER **₹365**

Homemade cubes of cottage cheese cooked in a smooth spinach gravy.

DHAAL HAZARA **₹310**

Creamy black lentils simmered slowly over the tandoor for 8 hours to a rich and unique finish, House speciality.

PANEER MAKHNI **₹375**

Homemade cottage cheese cooked in a creamy tomato based gravy.

BENGAN MATTER **₹375**

Eggplant and green peas prepared in exotic curry sauce.

PANEER MATTER **₹375**

Homemade cottage cheese prepared in an exotic curry sauce with green peas.

ALOO SAAG **₹365**

Potatoes cooked in a smooth spinach gravy.

ALOO GOBI **₹375**

Potatoes and cauliflower cooked with coriander and a bit of tangy lemon juice.

Lamb

All of our Lamb dishes are made with Imported New Zealand Lamb.

ROGAN JOSH **₹575**

Chunks of tender Lamb cooked in an onion based gravy. A traditional recipe.

GOSHT KHORMA **₹575**

A tasty recipe of chopped Lamb combined with rich cashew nut gravy and cream then finished in the handy pot.

NISHAD VINDALOO **₹575**

From Southern India. Cubes of Lamb and potato specially cooked with rich, coconut milk and Indian herbs & spices.

Seafood

TAWA JHEENGA **₹675**

Fresh King Prawns cooked with a mixture of ginger, onion and coriander. A favourite dish from the Punjab.

MAHI KHALIYA **₹565**

Boneless cubes of fish cooked in mustard oil with fenugreek seeds.

CHOTI JAIPURI **₹610**

Shrimps off the shell cooked with saffron in a cashew nut based gravy.

KHADAI JHEENGA **₹610**

Succulent Shrimps off the shell and bell peppers, stir-fried with coriander seeds and peppercorn

Poultry

MURGH MAKHNI ₹475

Boneless Chicken roasted in the tandoor and then cooked in a creamy tomato based gravy, popularly known as Butter Chicken.

MURGH BEGAMBAHAR ₹485

Succulent cubes of Spring Chicken cooked together with tomato and cashew nut based gravy with a hint of ginger and chilli. Popularly known as Chicken Khorma.

MURGH KADHA MASALA ₹475

Boneless Chicken blend with aromatic garam masala into a unique combination.

T A N D O O R I R O T I Y A N

Indian breads baked on the inside walls of the clay oven.

KHANDANI NAAN ₹100

A Double flour bread.

MAKHNI NAAN ₹120

Plain Naan glazed with butter.

LASUNI NAAN ₹120

Naan with fresh garlic topping.

LAZEEZ NAAN ₹130

Naan topped with capsicum, onion, tomato and garnished with cheese.

BHARIHUI NAAN KI TOKHRI ₹420

Assortment of breads in a basket.

TURAI NAAN ₹190

Double the size of the usual Naan, enough for two to share.

KASHMIRI KULCHA ₹130

Naan topped with dry fruits and nuts.

PUDINA PAROTHA ₹130

Layered whole wheat bread with freshly chopped mint leaves.

TANDOORI ROTI ₹110

Traditional unleavened whole wheat flour bread.

RICE

SAMUNDREE KHAZANA **฿495**

Long grained fragrant rice slow cooked in sealed clay pots with mussels, clams and prawns.

GOSHT BIRYANI **฿535**

Long grained fragrant rice slow cooked in sealed clay pots with New Zealand Lamb.

SOFYANEE BIRYANI **฿475**

Long grained fragrant rice slow cooked in sealed clay pots with boneless Chicken.

SUBZ BIRYANI **฿360**

Long grained fragrant rice, slow cooked in sealed clay pots with vegetables.

KASHMIRI PULLAO **฿250**

A very special rice dish cooked with dry fruits and nuts.

JEERA PULLAO **฿200**

Long grained fragrant rice slow cooked in sealed clay pots with cumin and cloves.

SAFFRON PULLAO **฿220**

Long grained fragrant rice slow cooked in sealed clay pots with strands of saffron.

LONG GRAINED BASMATI RICE **฿170**