

KASHMIR SET MENU



STARTER

SUBZ SABJI PAKORA

Assorted vegetables fritters lightly fried to a crispy finish.

SOUP - SHORBA

TOMATO SOUP

Fresh tomatoes cooked with bay leaf, pepper corn and Indian spices.

MAIN COURSE

From the Tandoor

MURGH PESHWARI

Chicken marinated in yoghurt, herbs and spices. Roasted in the tandoor

BHARWAN SIMLA MIRCH

Bell pepper filled with nine types of vegetables and nuts.

MAHI KHALIYA

Boneless cubes of fish in mustard oil with fenugreek seeds.

From the Handi

LAL MAS

Cubes of mutton specially cooked in a rich brown onion sauce with Indian herbs and spices. A specialty from Rajasthan.

KHADAI KUM

Stir-fried mushroom and bell pepper with coriander seeds and peppercorn.

NAVRATHAN KHORMA

Nine types of vegetables cooked in a creamy cashew nut sauce enhanced by Indian spices.

ACCOMPANIED WITH

JEERA PULLAO

Rice slowly cooked in sealed clay pot with cumin and cloves.

MAKHNI & TURAI NAAN

Butter & double the size of the regular naan.

KACHUMBER RAITA

Homemade yogurt with dices of onion, cucumber, tomato and garnished with herbs

DESSERT

POLLAMAI - A SELECTION OF FRESH FRUITS

PUNJABI SET MENU



STARTER

SUBZ SABJI PAKORA

Lightly-fried assorted vegetable fritters to golden crisp.

SOUP - SHORBA

TOMATO SOUP

Fresh tomatoes cooked with bay leaf, peppercorn and Indian spices.

MAIN COURSE

From the Tandoor

RAAN E HAZARA

Overnight marinated leg of baby lamb in cardamom, bay leaves and mixture of Indian spices. Cooked to perfection in the tandoor. A specialty of Hazara.

PANEER SHASHLIK

Barbecued marinated homemade cottage cheese, bell pepper, tomato and onion. Dipped in ajwain flavored yoghurt.

From the Handi

MURGH MAKHNI

Tandoor roasted boneless chicken, cooked in creamy tomato gravy. Commonly known as Butter Chicken.

KHADAI JHEENGA

Stir-fried succulent shrimp and bell peppers with coriander seed and pepper corn.

DHAAL HAZARA

Slow simmered creamy black lentils to rich and unique finish.

BENGAN MATTER

Fresh garden vegetables prepared in exotic curry sauce with green peas and eggplant.

KASHMIRI PULLAO

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

BARIHUI NAAN KI TOKHRI

Assortments of plain, butter, garlic and cheese naan in a basket.

ACCOMPANIED WITH

KACHUMBER RAITA

Homemade yogurt with dices of onion, cucumber, tomato and garnished with herbs

DESSERT

POLLAMAI - A SELECTION OF FRESH FRUITS

RAJA SET MENU



STARTER

SOONA RING

Fried freshly squid ring to golden color.

SOUP - SHORBA

TOMATO SOUP

Fresh tomatoes cooked with bay leaf, peppercorn and Indian spices.

MAIN COURSE

From the Tandoor

MURGH MALAI

Succulent boneless pieces of chicken marinated with rich cream, onion & fresh coriander.

BAHRA KEBAB

Tandoor roasted lamb marinated with yoghurt & spices.

TANDOORI TAMATER

Tandoor stuffed tomatoes with nine types of vegetables.

CHOTI JAIPURI

De-shelled shrimp with saffron in cashew nut gravy.

ROGAN JOSH

Chunks of tender mutton cooked in an onion gravy, a traditional recipe.

From the Handi

SAAG PANEER

Homemade cubes of cottage cheese in smooth spinach gravy.

ALOO GOBI

Chopped potato and cauliflower cooked with coriander and tangy lemon juice.

ACCOMPANIED WITH

SAFFRON PULLAO

Slow-cooked long grained fragrant rice with strands of saffron.

BARIHUI NAAN KI TOKHRI

Bread assortment served in basket.

KACHUMBER RAITA

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

DESSERT

POLLAMAI - A SELECTION OF FRESH FRUITS

MAHARAJA SET



STARTER

JHEENGA PAKORAS

Lightly-fried home style marinated prawn fritters.

SOUP - SHORBA

TOMATO SOUP

Fresh tomatoes cooked with bay leaf, peppercorn and Indian spices.

MAIN COURSE

From the Tandoor

TANDOORI SALMON

Boneless fish marinated with yoghurt, herbs & spices and roasted in the tandoor.

MURGH PESHWARI

Tandoor roasted tender spring chicken marinated in yoghurt, herbs & spices. The best known kebab.

BHARWAN SIMLA MIRCH

Capsicums stuffed with nine types of vegetables & nuts and roasted in the Tandoor

From the Handi

TAWA JHEENGA

Fresh king prawns with mixture of ginger, onion and coriander. A favorite dish from Punjab.

NISHAD VINDALOO

Cubes of mutton and potato in rich coconut milk and Indian herbs & spices. A specialty dish from Southern India.

BENGAN MATTER

Fresh garden vegetables prepared in exotic curry sauce with green peas and eggplant.

ALOO SAAG

Potatoes cooked in smooth spinach gravy.

ACCOMPANIED WITH

SUBZ BIRYANI

Slow-cooked long grained fragrant rice in sealed clay pot with boneless chicken.

BARIHUI NAAN KI TOKHRI

Bread assortment served in basket.

KACHUMBER RAITA

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

DESSERT

POLLAMAI - A SELECTION OF FRESH FRUITS