

TAPAS

PANI PURI 39

stuffed hollow crisps, with mint & cumin water

BHEL PURI 39

puffed rice and crisp chickpea vermicelli in tangy tamarind dressing

PAPPDI CHAAT 44

crispy wafers and potatoes in tamarind, mint & yoghurt dressing

CHICKEN CHAAT 49

in chilli coriander lime dressing

PULLED CHICKEN HALEEM 54

slow cooked with lentils & bulgar wheat

RAHRA MURG TACO 64

chunky tomato chicken curry, mini romali rotis

LAMB GALOHTI KABAB 64

fragrant pate' on crisp saffron paranthas

BHUNNA GOSHT TOSTADA 79

pot roasted thick lamb curry, warqi parantha

CHOLA BHATURE 44

puffed fried bread with blackened chickpeas

DAILY VEG TAPAS 49

chef's choice

CHICKEN TIKKA KATI 79

folded in egg coated warqi parantha

CHICKEN TIKKA SALAD 79

on baby lettuce with parmesan dressing

LAMB KEEMA WRAPS 69

spicy minced lamb, romali wraps

PALAK & BEETROOT TIKKI 64

panfried spinach and beetroot patties

TANDOORI DUM ALOO 49

stuffed potatoes with paneer and nuts

TANDOORI MUSHROOM 64

stuffed & baked with cashewnut cream

TANDOORI WINGS 54 ^S

hot and spicy chicken wings

TANDOORI GARLIC KABAB 74 ^S

spicy garlicky boneless chicken kababs

TANDOORI CHICKEN KABAB 74

chef's choice

AMRITSARI FRY MAACHI 79

channa dal flour battered kingklip

TANDOORI SALMON 79 ^M

cashewnut & cream marinade

KULCHAS

stuffed tandoori breads

BLUE CHEESE KULCHA 59

with sundried tomatoes

MINI GARLIC NAN 64

with dal makhani

DUCK KULCHA 69

slow roasted with spices

PALAK PANEER KULCHA 64

stuffed in channa dal flour bread, low gi

LAMB MADRAS KULCHA 74

wit hcurry leaves & chillies

BUTTER CHICKEN KULCHA 74

with chopped chicken tikka, makhani sauce

DOSAS ^L

crisp paper thin rice pancakes

PANEER DOSA 79

spicy paneer

LAMB KEEMA DOSA 89

minced lamb

PRAWN DOSA 114

chunky prawn curry

SIDES

CUCUMBER RAITA 34

shredded in thick yoghurt

PALAK & ONION BHAJI 34

channa flour fritters

ALOO JEERA 34

potatoes stirfried with cumin

GARLIC RAITA 34

with roasted garlic & cumin

HUMMUS 34

thick chickpea dip, with chopped chillies

ALOO CHAAT 34

spicy, blackened potatoes

KUCHUMBER 34

diced salad with chat masala & lime

MIRCHI KA SALAN 34 ^S

thick green chilli & peanut dip

VEGETABLE JAL FRAZI 34

roasted & stirfried with cumin

GREEN SALAD 44

choice of dressings

BAINGAN BHARTHA 34

thick curry of smoked eggplant

DAILY DAL 34

chef's choice

Tapas, Tandoori & Singri are always served as ready to be shared by the table.

TANDOOR & SINGRI

POULTRY

TANDOORI CHICKEN 194
on bone, spicy garlic
ginger yoghurt marinade

CHICKEN TIKKA 144
spicy garlic ginger
yoghurt marinade

CHICKEN CHEESE KABAB 144 ^(M)
mild creamy cheese marinade

MEAT

TANDOORI RAAN 499 ^(L)
slow cooked leg of lamb

TANDOORI LAMB CHOPS 229
spicy garlic ginger yoghurt marinade

LAMB BARRA KABAB 194
pounded spices & mustard oil marinade

LAMB TIKKA PASANDA 194 ^(M)
picatta in mild casewnut marinade

SEAFOOD

TANDOORI PRAWNS 279
spicy garlic ginger yoghurt marinade

FISH TIKKA 194
spicy ajwain & chickpea marinade

VEGETARIAN

PANEER TIKKA 104
with roasted pepper, tomatoes & onions

TANDOORI VEGETABLES 104
roasted, with paneer & pomegranate marinade

BREADS & RICE

KHAMEERA NAN 34
soft white flour bread from the tandoor

GARLIC NAN 39
with chopped garlic, coriander & butter

LACHHA BUTTER NAN 39
layered with butter

TANDOORI ROTI 29
wholewheat bread from the tandoor

MISSI ROTI 29
unleavened channa flour bread, low gi

PUDINA PARANTHA 34
whole wheat layered bread with mint

CHILLI PARANTHA 39
parantha with chillies

MALABAR PARANTHA 39
flaky layered bread made on tawa

WARQI PARANTHA 39
crisp saffron butter bread made on tawa

ROMALI ROTI 39
handkerchief thin bread made on
inverted tawa

SAFFRON PULAO 44
slow cooked with saffron butter

BIRYANI RICE 49
slow cooked with whole spices,
saffron & yoghurt

LEMON RICE 44
stirfried with curry leaves & chilli

JEERA PULAO 39
stirfried with cumin

BASMATI RICE 34

SET MENUS

Tables of 10 or larger are required to have one of the Set Menus below for all Guests on the table.
Items may be substituted due to availability. Items of equal value can be substituted by prior arrangement.

MAHARANI MENU R399pp

> chicken tikka, lamb barra,
tandoori mushroom & garlic nan

> butter chicken, lamb rogan josh,
palak paneer, dal makhani, aloo jeera,
kuchumber, raita & basmati rice

> kulfi, mango ice cream & shahi tukara

RAJKUMAR MENU R299pp

Lunch Only

> butter chicken, lamb rogan josh,
palak paneer, dal makhani, aloo jeera
kuchumber, raita, basmati rice & garlic nan

> mango ice cream & shahi tukara

MAHARAJAH MENU R649pp

> chicken tikka, chicken cheese,
tandoori lamb chops, tandoori prawn,
paneer tikka & garlic nan

> butter chicken, lamb korma, prawn curry,
palak paneer, dal makhani, aloo jeera,
kuchumber, raita & basmati rice

> kulfi, mango ice cream & shahi tukara

Mild = ^(M) Spicy = ^(S) Limited Availability = ^(L)

HANDI & KADHAI

CHICKEN

- BUTTER CHICKEN** 154
chicken tikka in creamy tomato & cashewnut curry
- MURG LABABDAR** 154
chunky & creamy tomato curry
- MURG HANDI LAZEEZ** 154
saffron flavoured curry
- MURG MASALA** 154
thick onion & tomato curry
- MURG HARA MASALA** 154
with coriander, mint & spring onions
- CHICKEN CHETTINAD** 154 ^(S)
with curry leaves
- MURG METHI KORMA** 154
with fenugreek
- MURG KORMA** 154 ^(M)
onion & yoghurt curry
- CHICKEN BIRYANI** 184
baked with saffron

LAMB

- ROGAN JOSH** 199
slow cooked tomato & onion curry
- BHUNNA GOSHT** 199
pot roasted thick curry
- MEAT BELI RAM** 199
with roasted cumin
- MEAT PASANDA** 199 ^(M)
picatta in mild cashewnut & onion curry
- LAMB KORMA** 199 ^(M)
slow cooked yoghurt & onion curry
- SAAG MEAT** 199
braised with spinach
- LAL MAAS** 199 ^(S)
roasted red chilli & yoghurt curry
- NIHARI LAMB SHANK** 199 ^(L)
stewed overnight on bone
- KHADE MASALE GOSHT** 199 ^(L)
braised with whole spices, onions & yoghurt, on bone

SEAFOOD

- PRAWN CURRY** 279
coconut curry with tamarind
- PRAWN MASALA** 279
with fresh tomatoes & onions
- PRAWN BIRYANI** 299
baked with saffron butter rice
- FISH CURRY** 184
with mustard & fenugreek seeds
- CRAYFISH BUTTER GARLIC** 499
with prawns, garlic & spring onions
- CRAYFISH TAK A TAK** 499
with prawns, fresh tomatoes & onions

VEGETARIAN

- PALAK PANEER** 134
spicy pureed spinach with homemade cheese
- SHAHI PANEER** 134
creamy tomato & cashewnut curry
- MATTAR MUSHROOM** 134
creamy onion & tomato curry
- NAVARATAN KORMA** 134
mixed vegetables in creamy tomato curry
- DAL MAKHANI** 99
black lentils cooked overnight with butter
- VEG THALI** 144
Palak Paneer, Jal Frazi, Aloo Jeera, Dal, Raita, Kachumber and Jeera Pulao

DESSERTS

- SAFFRON KULFI** 64
ice cream with saffron & pistachio
- LITCHI ICE CREAM** 64
freshly made litchi ice cream
- MANGO ICE CREAM** 64
freshly made with alphonso mangoes
- CHOCOLATE MOUSSE** 74
with halva ice cream
- CHEESECAKE** 74
with flan
- COCONUT PANACOTTA** 74
with berries
- SHAHI TUKARA** 74
indian bread butter pudding
- GAJAR HALWA** 79
hot carrot pudding with ice cream
- CHOCOLATE FONDANT** 84
with vanilla ice cream