

### SHURUAAT...STARTERS

<b>Lentil Shorba</b>	45 SR
Lentil soup infused with fresh coriander & spring onion, accompanied by mini vegetable bonda	
<b>Jhinga Tomatari Shorba</b>	70 SR
Prawn-tomato and bell pepper soup, served with masala crab cake	
<b>Khumbi Shahbano</b>	50 SR
Assorted wild mushroom soup with chicken & fresh spinach leaves	
<b>Khasta Jhinga</b>	110 SR
Crispy batter Fried prawns,Chilli Chutney	
<b>Bhuni Machli</b>	70 SR
Roasted king fish infused with lime and coriander tamoto chatney	
<b>Lamb Tikki</b>	70 SR
Pan grilled lamb kababs filled with dried plums	
<b>Gobi Manchurian</b>	60 SR
Street style cauliflower stir-fry with spring onion	
<b>Sabz Trikone</b>	55 SR
Samosas filled with fresh vegetables & potatoes	
<b>Aloo Chaat</b>	55 SR
Potato laced with sweet yoghurt & mint chutney	
<b>Sabz Platter</b>	55 SR
A combination of tandoori malai broccoli, stir-fried paneer, goat cheese and smoked cashewnut samosa	
<b>Maharaja Salad</b>	45 SR
Salad leaves tossed with vegetables, Halummi cheese, tomato & olive oil dressing	

### TANDOOR SE ...

<b>Jaituni Jhinga</b>	135 SR
Olive-rosemary infused tandoori jambo prawns on a bed of sprouted moong dal chaat	
<b>Burani Machli</b>	110 SR
Caramalised garlic flavored Hamour slow cooked in the tandoor, served with garlic raita	
<b>Achari Seekh Kebabs</b>	90 SR
Minced lamb & fresh herbs rolls with a tongue tickling pickle flavor & ground spices	
<b>Tandoori Chuza</b>	70 SR
Classic spring chicken marinated in yoghurt, ginger & garlic	
<b>Murgh Tamatari Tikka</b>	70 SR
Tandoori chicken supremes marinated in sundried tomatoes, herb upma	
<b>Methi Malai Villayati Sabzi</b>	55 SR
Pot roasted broccoli marinated in a creamy fenugreek marinade.	

**Nawabi Khaas** 140 SR  
Jaituni jhinga, burani machli, murg tamatri tikka, achari seekh kebab

**Maharaja Samudri** 160 SR  
Tandoori lobster, Jaituni jhinga, tamatr machli served with Prawn-tomato shorba

### **KHAANE KHAAS ... MAIN COURSES**

**Jhinga Bhuna** 140 SR  
Prawns braised in onion - chilli masala, flavoured with lemon

**Travancore Karimeen** 140 SR  
A prawn stew with coconut milk, shallots, curry leaves and hint of green chillies

**Bhuni Jalpari** 230 SR  
Tandoori lobster tossed with masala cheese & baked, served with prawn-corn, pulao

**Andhra Tamatri Machli** 120 SR  
Andhra style spicy tamarind – tomato fish

**Murgh Makhni** 95 SR  
Morsels of chicken tikka simmered in a buttery tomato sauce flavoured with kasoori methi

**Chicken Masala** 110 SR  
Bonless chicken cooked in a onion tomato masala

**Lamb Rogan Josh** 110 SR  
Classic Kashmiri slow cooked diced lamb in a rich onion & tomato masala

**Coastal Lamb Masala** 145 SR  
Coastal style lamb braised in coconut & roasted coriander gravy

**Seekh Kabab - Korma** 120 SR  
Lucknowi preparation of Naimi lamb roll, cashew nuts, koya and rosewater

### **Parida Biryani baked under a flaky crust, served with raita**

**Achari Sabz Paneer Biryani** 70 SR  
Indian cottage cheese with achari vegetables layered with biryani rice

**Lamb Biryani** 95 SR  
Aromatic lamb biryani with saffron & almonds

**Chicken Biryani** 85 SR  
Morsels of chicken tikka with biryani rice flavoured with fresh herbs & raisin

**Prawn Biryani** 110 SR  
Prawns braised with biryani rice, topped with fried onions & rose water

**Plain Biryani** 70 SR  
Aromatic biryani rice perfumed with fresh herbs and rose water

**SAATH SAATH... ACCOMPANIEMENTS**

<b>Aloo Matter</b> Potatoes slow cooked with green peas	<b>60 SR</b>
<b>Dum Bharwan Aloo</b> Potatoes filled with mawa and dry fruits in a creamy tomato cashew sauce sprinkled with rose water	<b>60 SR</b>
<b>Paneer Mirch Masala</b> Indian cheese cooked with peppers & baby corn in a pickle flavoured gravy	<b>55 SR</b>
<b>Saag Paneer</b> Cottage cheese in creamed spinach, flavoured with garlic & cumin	<b>55 SR</b>
<b>Bhindi Kadhai</b> Okra sautéed in crushed spices and peppers	<b>50 SR</b>
<b>Tadka Dal</b> Yellow lentils tempered with caramelised garlic & cumin	<b>45 SR</b>
<b>Dal Maharani</b> Slow cooked black lentils, speciality of the North-West India	<b>50 SR</b>
<b>BREADS</b> Pudina naan, Rosemary naan, Green chili-garlic naan, Cheese naan, Paratha, plain naan, roti	<b>15 SR</b>
<b>KULCHA</b> Wild mushroom & truffle oil kulcha, Chicken kulcha, Aloo kulcha	<b>20 SR</b>
<b>Coconut &amp; Curry leaf Rice</b>	<b>40 SR</b>
<b>Lemon Cashewnut Rice</b>	<b>40 SR</b>
<b>Zaffrani Pulao</b>	<b>25 SR</b>
<b>Steamed Rice</b>	<b>20 SR</b>
<b>Kachumber Raita</b> Churned yoghurt with onion, cucumber & tomatoes	<b>20 SR</b>

**DESSERTS**

<b>Gajjar Ka Halwa</b> Carrot fudge cooked in cardamom flavoured milk, Alphonso mango ice cream	<b>50 SR</b>
<b>Gulabi Phirni</b> Rose petal infused rice pudding	<b>50SR</b>
<b>Chocomosa</b> Crisp marbled chocolate & almond samosa, Madras coffee & roasted walnut ice cream	<b>50 SR</b>
<b>Gulab -E-Jamun</b> Caramelised milk dumplings with roasted cashew nut kulfi	<b>40 SR</b>
<b>Selection of home made ice – cream</b> Fresh rose petal & vanilla, Alphonso mango, saffron cardamom, jackfruit with raisin & Madras coffee with roasted walnut.	<b>60 SR</b>