

## *Specialty Cocktails*

### *Refreshing Cocktails*

#### **Delhi Devil KD 1.800**

Pomegranate and mint muddled with lemon juice and ginger syrup, lengthened with lemonade.

#### **Truly Berry KD 1.800**

Strawberries, blackberries and raspberries muddled with mint leaves, lengthened with lemonade.

#### **Vanilla Berry KD 1.800**

Raspberries and blackberries muddled with homemade vanilla sugar, lengthened with cranberry and apple juice.

#### **Alchemist KD 1.800**

Lychees muddled with raspberry purée and homemade vanilla sugar, topped with apple juice.

#### **Maotai KD 1.800**

Lemongrass, bird's eye chilli and coriander leaves, shaken and lengthened with coconut water.

#### **Strawberry Passion Mash KD 1.800**

Strawberries and passion fruit muddled with lemon, topped with lemonade, and scented with rose water.

#### **Speckled Bangle KD 1.800**

Mandarin muddled with homemade vanilla sugar and cinnamon syrup, topped with soda water.

#### **Backwater Delight KD 1.800**

Coconut purée muddled with lime, mint and ginger, topped with pineapple juice.

#### **Ginger Moscow Mule KD 1.800**

Ginger and mint muddled with lime, lengthened with lemonade.

### *Blended Cocktails*

#### **Passion Fusion KD 1.800**

Vanilla ice cream blended with passion fruit and pineapple juice.

#### **Mixed Fruit Cocktail KD 1.800**

Strawberries and banana blended with mango juice and a dash of grenadine syrup.

## Lassis

### Mango and Ginger KD 1.800

Yoghurt blended with ginger and mango purée.

### Coconut and Pineapple KD 1.800

Yoghurt blended with coconut purée and pineapple juice.

### Masala KD 1.800

Yoghurt blended with green chillies and ginger, flavoured with chaat masala.

### Mint and Salt KD 1.800

Yoghurt blended with mint leaves.

## Teed Teas

### Rose Jam KD 1.800

Rose jam shaken with freshly brewed tea and lemon juice, scented with rose water.

### Lemon and Passion Fruit KD 1.800

Lemon muddled with passion fruit, topped with freshly brewed tea.

## Juices

Orange KD 1.600

Mango KD 1.600

**Fresh** Lime Soda KD 1.600

## Soft Drinks & Water

Pepsi | Diet Pepsi KD .950

7UP | Diet 7UP KD .950

Mirinda KD .950

Sparkling Water Large KD 1.500 Small KD .900

Still Water Large KD 1.250 Small KD .750



## Appetisers

### Samosa KD 2.500

Cheese (V) / Vegetable (V) / Chicken Tikka / Mixed Selection

### Aloo Matar ki Tikki (V) KD 2.000

Potato cutlets stuffed with mashed green peas, served with tangy chickpeas.

### Chingri Chaap KD 4.800 (Rahul Dev Burman Style)

Breadcrumb-coated prawns, marinated in ginger, garlic and spices, fried to golden perfection.

*"Rahul Dev Burman was a prince of the royal family of Tripura in North East India and the emperor of Indian popular music. This style of fried prawn originates from his native region and he simply adored it."*

### Aloo Chatpate (V) KD 2.750

Diced crispy potato tossed with tamarind chutney, fennel and ginger, garnished with pomegranate and spinach.

### Mushroom Kurkure (V) KD 4.750

Battered and deep-fried mushrooms stuffed with cheese, bell peppers and crushed black pepper.

### Murg Kurkure KD 3.250

Chicken and cheese wrapped into a roll in a rumali roti and deep fried.

 *Recipe compliments of Aisha Bhode*

## Soups

### Murg Nizami Shorba KD 1.950

A rich and aromatic chicken soup flavoured with curry leaves, green apple and saffron.

### Dal Shorba (V) KD 1.950

A traditional curried yellow lentil soup. A timeless classic.

## Salads

### Chicken Tikka Salad KD 2.950

Tandoori chicken tikka served on a bed of salad, drizzled with coriander and olive oil dressing.

### Roasted Potato Salad (V) KD 2.200

Whole tandoor-roasted potato served on a bed of salad, topped with yoghurt, mint and pomegranate.

### Vegetable Salad (V) KD 1.750

All dishes may contain traces of nuts (V) Vegetarian

## *Kebabs*

*All dishes are cooked in a traditional Indian clay oven unless stated otherwise*

### **Emperor's Platter KD 15.950**

A combination of the emperor's favourite kebabs—Murg Malai, Barrah, Tandoori Machli and Kerala Chilli Garlic Prawns—with Cheese Garlic Naan. Perfect for sharing.

### **Seafood Platter KD 14.500**

A selection of Fish Tikka, Chingri Chaap, Kerala Chilli Garlic Prawns, and Jheenga Shan E Nisha. Perfect for sharing.

### **Speciality Platter KD 6.950**

A selection of our all-time favourite Murg Malai, Chicken Tikka and Gosht Seekh Kebab. Perfect for sharing.

### **Vegetarian Platter (V) KD 5.200**

A selection of Mushroom Kurkure, Paneer Ka Soola and Aloo Khusnuma. Perfect for sharing.

### **Murg Malai Kebab KD 5.200**

Delectable boneless chicken breast, marinated in a creamy cheese and cashew nut paste with a touch of cardamom.

### **Tandoori Chicken Tikka KD 5.200**

Succulent boneless chicken, marinated overnight in yoghurt, ginger, garlic and spices. A true classic.

### **Gosht Seekh Kebab KD 5.950**

Traditional minced lamb kebab flavoured with ginger, garlic, roasted cumin powder and coriander.

### **Barrah Kebab KD 6.100**

Spicy baby lamb chops marinated in yoghurt, ginger, garlic, cumin and garam masala.

### **Jheenga Shan E Nisha KD 7.950**

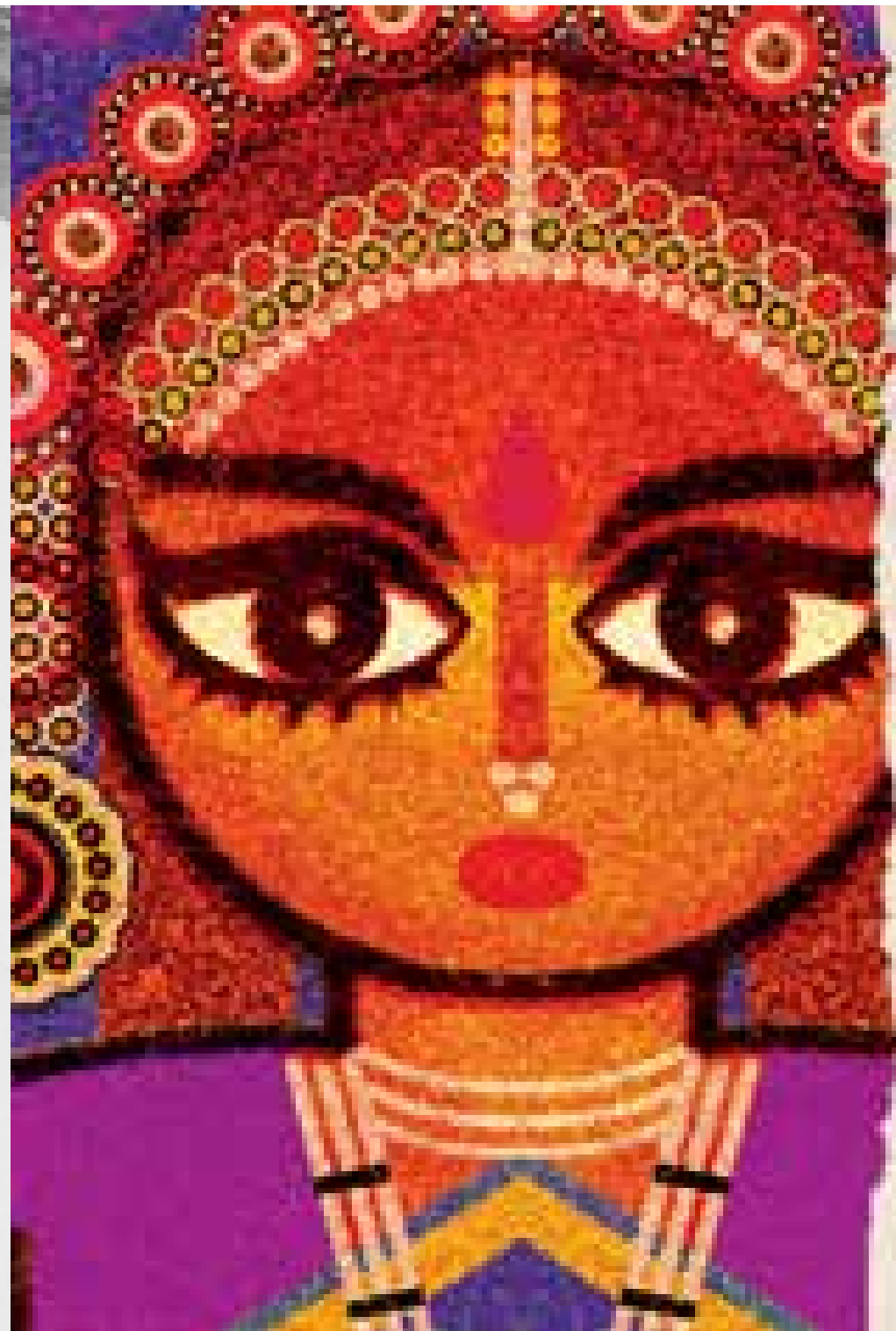
Prawns marinated in a creamy cheese and cashew nut paste with a touch of cardamom.

### **Kerala Chilly Garlic Prawn KD 8.900**

Char-grilled Kerala tiger prawns with garlic and chilli.

All dishes may contain traces of nuts (V) Vegetarian





## *Kebabs*

*All dishes are cooked in a traditional Indian clay oven unless stated otherwise*

### **Tandoori Machli KD 5.800**

Fish fillet marinated in yoghurt, turmeric and malt vinegar, flavoured with bishop seeds, mace and cardamom powder.

### **Paneer Ka Soola (V) KD 4.250**

Tandoori shashlik of cottage cheese, green peppers, tomatoes and pineapple flavoured with mustard.

### **Aloo Khusnuma (V) KD 3.250**

Potato barrels stuffed with paneer and dry fruits charred in the tandoor and napped with a royal mussallum gravy.

## *Sizzlers*

### **Nihari Raan KD 10.900**

Boneless leg of lamb slow cooked for 10 hours, char-grilled in a tandoor and served with a rich velvety sauce of saffron, rose and kewra.

### **Prawns Khurchan KD 9.250**

Pan-sautéed prawns tossed with garlic, bell peppers and tomato in makhni gravy flavoured with sweet paprika and fenugreek.

All dishes may contain traces of nuts (V) Vegetarian

## Main Course Curries

### Murg Makhani (Butter Chicken) KD 4.950

Classic chicken tikka in a tomato and cream gravy, flavoured with dry fenugreek leaves.

### Chicken Tikka Masala KD 4.950

Chicken tikka cooked with garam masala in a spicy onion and tomato gravy.

### Chicken Jhalfrezi KD 4.850

Chicken tikka sautéed with onions, tomatoes and green peppers, spiced with garam masala.

### Goan Cashew Chicken Curry KD 4.450

Boneless chicken cooked with whole red chillies, roasted coconut and cashew nuts, with a hint of fennel.

*"Goa, in Western India, has abundant cashew and coconut trees, and therefore, we find liberal use of these two ingredients in Goan cooking. This particular curry has plenty of whole cashews and coconut milk. Best to be had with white rice."*

### Kodi Spinach Curry KD 4.850

Hyderabadi chicken curry made with yoghurt and coconut milk, topped with crispy fried spinach.

*Recipe compliments of Asha Bhasle*

All dishes may contain traces of nuts



*"During my travels throughout India and the world I have found culinary inspiration to be everywhere."*



## Main Course Curries

### Rogan Josh KD 5.750

Boneless lamb curry from Lucknow in a yoghurt and brown onion gravy, flavoured with rose water and saffron.

### Muscat Gosht KD 6.250

Boneless tender lamb cooked with clarified butter in a spicy, rich onion and tomato gravy.

*"Sightseeing in the Sultanate of Oman, I stopped for lunch at a small 'dhaba' and had the most wonderful Karahi gosht. This is my presentation of that hot afternoon."*

### Gosht Vindaloo KD 5.950

Our take on the classic Goan lamb preparation, cooked with baby potatoes in a spicy onion and tomato gravy, spiked with vinegar.

### Prawn Masala KD 6.750

Prawns cooked with red chillies in a spicy onion and tomato gravy.

### Prawn Makhani KD 6.750

Prawns in a tomato and cream gravy, flavoured with dry fenugreek leaves.

### Machli Masala KD 5.750

Fish fillet cooked with garam masala in a spicy onion and tomato gravy.

*Recipe compliments of Aisha Bhoole*

All dishes may contain traces of nuts



*"A great recipe is like an immortal tune, it happens, but only a few times in one's life"*

## *Main Course Vegetarian*

### **Paneer Makhani KD 3.900**

Cottage cheese cooked in a tomato and cream gravy, flavoured with dry fenugreek leaves.

### **Palak Paneer KD 3.900**

Cottage cheese in a spicy spinach gravy.

### **Kadai Paneer KD 3.900**

Cottage cheese and green peppers in a spicy tomato and onion gravy.

### **Kadai Vegetable KD 2.950**

Mixed vegetables and mushrooms in a thick, chunky tomato and onion gravy.

### **Hare Baingan ka Bharta KD 2.750 (Mai's favourite)**

Oven-roasted mashed eggplants tempered with mustard seeds, onions, garlic, green chillies and coriander in clarified butter.

*"My mother Mai cooked great non-vegetarian cuisine for her family, but remained a pure vegetarian all her life. She simply adored this simple roasted aubergine dish."*

*Recipe compliments of Asha Bhosle*

All dishes may contain traces of nuts







## *Main Course Vegetarian*

### **Aloo Makhani KD 2.950**

Potato in a tomato and cream gravy, flavoured with dry fenugreek leaves.

### **Aloo Matar Gobi KD 2.750**

A traditional home-style preparation of potatoes, green peas and cauliflower cooked with cumin, green chillies and spices.

### **Aloo Masala KD 2.750**

Potatoes in a spicy onion and tomato gravy, tempered with cumin, mustard and fennel seeds.

### **Bhindi Masala KD 2.900**

Okra cooked with onions, tomatoes, green chillies, coriander and cumin.

### **Chef's Special Dal Makhani KD 2.800**

Classic black lentils slow-cooked overnight with tomatoes, cream and butter.

### **Dal Tadka KD 1.950**

Yellow lentils tempered with onions, tomatoes and green chillies.

### **Vegetarian Specialities of the Day KD 2.950**

Please ask your server for details.

All dishes may contain traces of nuts



## Biryani and Rice

*All biryanis are slow-cooked individually 'Dum' style*

### Prawn Biryani KD 6.950

Prawns cooked with biryani rice, flavoured with mace, cardamom and saffron.

### Murg Biryani Awadh KD 5.200

Boneless chicken cooked in true 'Awadhi style' with biryani rice, cardamom and saffron.

### Rampuri Paya Biryani KD 12.950

A masterpiece from the kingdom of Rampur, this biryani has baby lamb slow cooked overnight with saffron, raisin and lamb jus enriched basmati rice.  
Ideal for sharing.

### Kesar Biryani KD 6.700

Boneless lamb biryani with a rich saffron flavour.

*"The late actor Prithviraj Kapoor and his illustrious sons Raj, Shammi and Shashi came from Peshawar. This is their kind of home cooking, rich in ingredients and taste, just like their contribution to cinema."*

### Mahi Raseeli Biryani KD 5.950

Fish fillet cooked in an onion and tomato gravy with fenugreek and biryani rice.

### Subz Biryani (V) KD 3.950

Vegetables cooked with biryani rice, flavoured with mace, cardamom and saffron.

### Nei Chor (Traditional Ghee Rice) KD 2.500

Basmati rice cooked to perfection along with Wayanad's whole spices, pandan leaves and a hint of vanilla.

### Saffron Pilaf KD 2.250

### Choice of Palao Rice (V) KD 1.900

Vegetable / Peas / Mushroom / Cumin


### Biryani Rice KD 2.100

### Steamed Rice KD 1.500

 *Recipe compliments of Asha Bhosle*

All dishes may contain traces of nuts (V) Vegetarian





*"Cooking is a lot like singing it brings joy and pleasure to my audience; or as I choose to think of them as my special guests."*

## Breads

### Naan

#### Plain / Butter / Garlic KD 0.650

Classic bread made from refined flour.

#### Cheese Garlic Naan KD 0.850

Naan topped with cheese and **fresh** garlic.

#### Tandoori Roti KD 0.650

Bread made from whole-wheat flour.

#### Romali KD 0.650

A light, thin bread made from refined flour.

#### Lacha Parantha KD 0.650

Layered bread made from refined flour and butter.

#### Stuffed Kulcha KD 0.750

Bread made from refined flour, stuffed with a choice of:  
cottage cheese / potato / onion

## Accompaniments

#### Choice of Raita KD 1.000

Gobi (Cauliflower) / Mixed Vegetable / Boondi / Potato and Mint / Biryani

#### Yoghurt KD 0.800

All dishes may contain traces of nuts

