

Experience a journey of flavour

INDIAN CONTEMPORARY CUISINE



Good food brings us together

I had a magical childhood, moving from town to town with my father's travelling theatre company. "The Company" would always sit down to a meal together. I used to love roaming around the kitchen among the cauldrons of steaming food, but more than anything, I enjoyed seeing the joy on the diners' faces as they savoured the tasty delights. This is where my love of cooking began.

Inspired by a land so rich in culture & influenced by the great chefs that I have met over the years, I hope that you enjoy sharing in my journey & the lovingly prepared recipes presented in this menu.

Asha

ASHA BHOSLE





Mocktails

STRAWBERRY PASSION MASH Strawberries & passion fruit muddled with lemon, topped with lemonade & scented with rose water.	QR 26.00
TRULY BERRY Strawberries, blackberries & raspberries muddled with mint leaves, lengthened with lemonade.	QR 26.00
GINGER MOSCOW MULE Ginger & mint muddled with lime, lengthened with lemonade.	QR 24.00
LEMON & PASSION FRUIT ICED TEA Lemon muddled with passion fruit, topped with freshly brewed tea.	QR 24.00
FRUIT COCKTAIL Strawberries & banana blended with mango juice & a dash of grenadine.	QR 24.00
MINT LEMONADE Fresh lemon blended with fresh mint.	QR 20.00
MAO TAI Lemongrass, chilli & coriander leaves, shaken & lengthened with coconut water.	QR 26.00



Mocktails

DELHI DEVIL

QR 24.00

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

BACKWATER DELIGHT

OR 24.00

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

THE POPCORN FIST

OR 28.00

Bold espresso with popcorn syrup, caramel, cream & a crispy popcorn garnish – a cinematic delight for your taste buds.

SPICED PUMPKIN MANGO

QR 28.00

Savour the fusion of sweet mango, spiced pumpkin syrup, hibiscus & a fiery Tabasco kick in our Pumpkin Spiced Mango drink served over crushed ice.

SMOKE IN STAR

QR 28.00

Exotic blend of pineapple, toffee, peppermint, lemongrass & star anise, crowned with burnt marshmallow. Unforgettable.

CUCUMBER CUDDLES

QR 28.00

A crisp, refreshing blend of muddled cucumber, basil & pomegranate syrup, topped with zesty lemonade for a delightful relaxation.

STRAWBERRY MOJITO

QR 26.00

Strawberries muddled with lime, mint & grenadine syrup, lengthened with lemonade.

PASSION FRUIT MOJITO

QR 26.00

Passion fruit muddled with lime, mint & passion fruit syrup, lengthened with lemonade.





Mocktail pitchers

STRAWBERRY PASSION MASH QR 59.00

LEMON MINT QR 59.00

LEMON & PASSION FRUIT ICED TEA QR 59.00

GINGER MOSCOW MULE QR 59.00





Lassi

LASSI QR 24.00

Yoghurt blended with a choice of sweet, salt or masala.

SALT & MINT LASSI QR 24.00

Yoghurt blended with mint leaves.

QR 28.00 STRAWBERRY & COCONUT LASSI

Yoghurt blended with strawberry & coconut purée.

MANGO LASSI QR 24.00

Yoghurt blended with mango purée.

MANGO & GINGER LASSI QR 24.00

Yoghurt blended with ginger & mango purée.



Juices

FRESH LIME SODA QR 20.00
ORANGE QR 20.00
MANGO QR 20.00

Soft drinks

(REFILLABLE COMPLIMENTARY)

 PEPSI
 QR 15.00

 DIET PEPSI
 QR 15.00

 7UP
 QR 15.00

 DIET 7UP
 QR 15.00

 MIRINDA
 QR 15.00

Water

STILL WATER QR 16.00 SPARKLING WATER QR 22.00





Soups

DAL SHORBA

OR 26.00

A traditional curried yellow lentil soup. A timeless classic.

MURG NIZAMI SHORBA

OR 25.00

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

Salads

GREEN SALAD

QR 21.00

Cucumber, onion, tomatoes, carrots & mixed lettuce in an olive oil & lemon dressing.

ROASTED POTATO SALAD

OR 29.00

Whole tandoor-roasted potato served on mixed lettuce, topped with labneh, mint & pomegranate.

CHICKEN TIKKA SALAD

QR 48.00

Chicken tikka served with crispy naan croutons, mixed lettuce in a homemade honey mustard dressing.

SUMMER SALAD

QR 52.00

Mixed leafy greens, fresh summer berries, feta cheese & caramelized pecans in berry vinaigrette.





Appetisers

ALOO MATAR KITIKKI Potato cutlets stuffed with mashed green peas, served with tangy chickpeas.	QR 27.00	ALOO CHATPATE Diced crispy potato tossed with tamarind chutney, fennel & ginger, garnished with pomegranate & spinach.	QR 35.00
PALAK CHAAT O Our twist on a traditional Indian snack - crispy spinach, topped with sweet yoghurt mousse, tamarind sauce, coriander salsa & pomegranate seeds.	QR 27.00	CHICKEN 65 Southern-style batter fried chicken cubes spiced with curry leaves, ginger, black peppercorns & capsicum.	QR 46.00
SAMOSA Cheese Ø / Vegetable Ø / Chicken Tikka / Mixed Selection	QR 28.00	PRAWN KOLIWADA Batter fried prawns spiced with curry leaves, ginger, black peppercorns & capsicum.	QR 65.00
		ASHA'S SHARING PLATTER Our favourite selection of appetisers.	QR 75.00



Kebabs

MUSHROOM KURKURE Battered deep-fried mushrooms stuffed with cheese & bell peppers.

ALOO KHUSHNUMA

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

QR 62.00 PANEER KA SOOLA QR 55.00 Tandoori shashlik of cottage cheese, green peppers, tomatoes & pineapple flavoured with mustard. QR 43.00 **VEGETARIAN PLATTER** QR 70.00 A selection of Mushroom Kurkure, Paneer Ka Soola & Aloo Khushnuma.



Kebabs

TANDOORI CHICKEN TIKKA

OR 65.00

Succulent chicken, marinated overnight in yoghurt, ginger, garlic & spices. A true classic. (Boneless only)

MURG MALAI KEBAB

QR 65.00

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

TANDOORI MACHLI

QR 88.00

Fish fillet marinated in traditional Indian spices flavoured with carrom seeds & cooked in the tandoor.

GOSHT SEEKH KEBAB

OR 67.00

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

JHINGA JAIPURI

QR 95.00

Prawns marinated in fennel, cardamom and saffron, cooked in tandoor.



Platters

SPECIALITY PLATTER

A selection of our all-time favourite Murg Malai, Chicken Tikka & Gosht Seekh Kebab.

EMPEROR PLATTER

A combination of the emperor's favourite kebabs–Murg Malai, Chicken Tikka, Tandoori Machli, Jhinga Jaipuri & Lamb Seekh Kebab served with cheese garlic naan.

Sizzlers

QR 83.00 PRAWN KHURCHAN

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

MURG LAZEEZ

Pan- sauteed chicken tossed with garlic , bell peppers & tomatoes in makhni gravy flavoured with sweet paprika & fenugreek.

QR 105.00

QR 95.00

OR 150.00



MURG KALIMIRCH

QR 51.00

Boneless chicken tossed with garlic & diced onions in a lababdar sauce.

CHICKEN JHALFREZI

QR 66.00

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

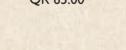
QR 60.00

MURG MAKHANI (BUTTER CHICKEN) Classic chicken tikka in a tomato & cream gravy, flavoured with dry fenugreek leaves.

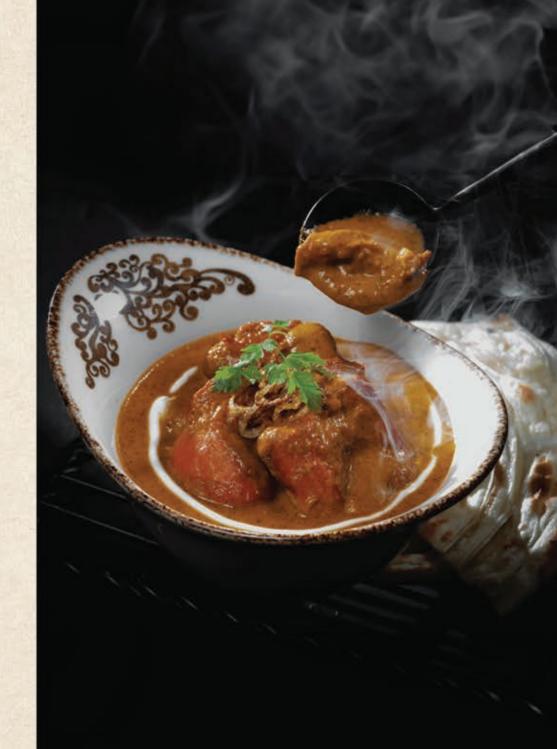
CHICKEN TIKKA MASALA

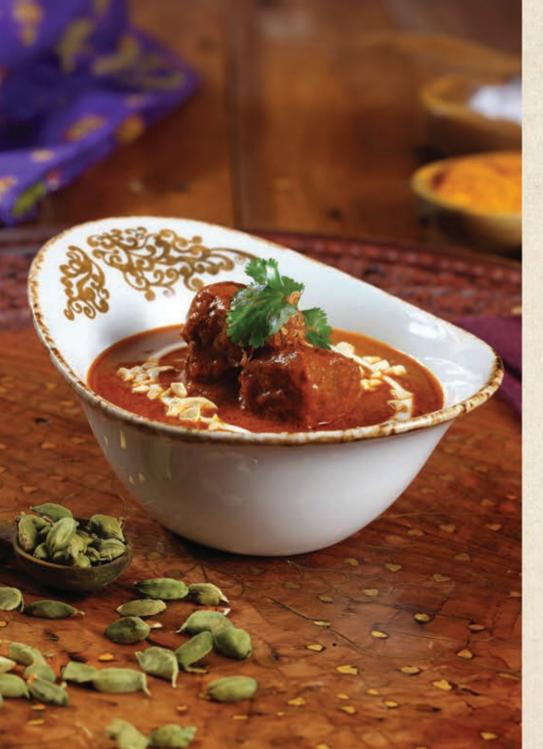
QR 65.00

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









MACHLI MASALA

QR 73.00

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

PRAWN MASALA

QR 77.00

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

PRAWN MAKHANI

QR 85.00

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

MUSCAT GOSHT

QR 75.00

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

ROGAN JOSH

QR 89.00

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



MUSCAT GOSHT STORY

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



ALOO MASALA

QR 40.00

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

ALOO MATAR GOBI



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

QR 45.00

BHINDI MASALA Okra cooked with onions, tomatoes, green chillies, coriander & cumin.

QR 38.00

VEGETARIAN SPECIALITY OF THE DAY Please ask your server for details.





DAL TADKA Yellow lentils tempered with cumin, garlic, tomatoes & green chillies.	QR 26.00
CHEF'S SPECIAL DAL MAKHANI Classic black lentils slow-cooked overnight with tomatoes, cream & butter.	QR 40.00
PALAK PANEER O Cottage cheese in a spicy spinach gravy.	QR 46.00
KADAI PANEER © Cottage cheese & green peppers in a spicy tomato & onion gravy.	QR 50.00
PANEER MAKHNI COCOUNTY CONTROL OF THE PANEER MAKHNI COCOUNTY COUNTY COUN	QR 55.00





Biryanis

SHAHI PANEER BIRYANI A royal delicacy paired with two classic dishes - Shahi Paneer & Matar Pulao finished in a rich

QR 60.00

MURG BIRYANI AWADHI

makhani gravy.

QR 70.00

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

CHICKEN TIKKA BIRYANI

QR 77.00

Biryani made with chicken tikka in a classic makhani gravy & basmati rice.

JHEENGA DUM BIRYANI

OR 95.00

Prawns cooked with biryani rice, flavoured with cumin, cardamom & saffron.

QR 89.00

Boneless lamb biryani with a rich saffron flavour.

LAMB PARDA BIRYANI

KESAR BIRYANI

QR 99.00

Lamb cooked with yoghurt, spices, and basmati rice encased in a dough crust.



KESAR BIRYANI STORY

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

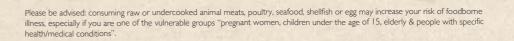




Rice

Breads

STEAMED RICE	QR 17.00	NAAN Butter / Plain / Garlic	QR 11.00
GHEE RICE	QR 32.00		
PULAO Vegetable / Cumin / Mushroom / Peas	QR 30.00	ROTI Bread made from whole-wheat flour.	QR 10.00
BIRYANI RICE	QR 31.00	LACHHA PARATHA Layered bread Whole Wheat / Refined Flour.	QR 10.00
SAFFRON RICE	QR 32.00	KULCHA	QR 13.00
	QR 32.00	KULCHA Stuffed bread made from refined flour. Potato / Paneer / Onion	QR 13.00
SAFFRON RICE	QR 32.00	Stuffed bread made from refined flour.	QR 13.00
	QR 32.00	Stuffed bread made from refined flour. Potato / Paneer / Onion CHEESE GARLIC NAAN	QR 13.00 QR 14.00
	QR 32.00 QR 22.00	Stuffed bread made from refined flour. Potato / Paneer / Onion	
Sides		Stuffed bread made from refined flour. Potato / Paneer / Onion CHEESE GARLIC NAAN	





Kids menu

POTATO FRIES

QR 19.00

Choice of crispy fries dusted with special blend of house spices or plain.

CHICK 'N' BUN (BUTTER CHICKEN BURGER)
Tender fried chicken fillet topped with makhni sauce, lettuce & cheese . Served fries and kids drink.

QR 24.00

LOADED CHEESY FRIES (MAKHANI FRIES)

QR 27.00

Crispy french fries topped with makhni sauce, loaded with cheese, bell pepper, onions & coriander . Served with kids drink.

CHICKEN FINGERS

QR 29.00

Mild Flavored, lemon & garlic. Deep fried chicken strips. Served with french fries & kids drink.

OR 39.00

MURG MALAI BOWL
Perfectly flavoured tender murg malai tikka served with our famous butter chicken sauce & fluffy steamed rice.
Served with kids drink.

CHICKEN TIKKA BOWL

QR 39.00

This perfectly mild & flavourful combination of our classic chicken tikka & all-time favourite butter chicken sauce is served with fluffy steamed rice. Served with kids drink.





Dessert

RASMALAI QR 26.00

An all-time favourite – delicate cheese dumplings soaked in sweetened flavoured milk.

GULAB JAMUN QR 26.00

A classic dessert of milk & cottage cheese dumplings soaked in syrup served with rabri – creamy thickened milk.

KULFI

MANGO / KESAR PISTA QR 26.00

Traditional Indian ice cream made with reduced milk, saffron & pistachio / mango.

DESSERT PLATTER QR 35.00

Our favourite trio to share.

Hot beverages

TEA SELECTION
GREEN TEA / MASALA TEA

QR 14.00

LATTÉ

QR 15.00

ESPRESSO

SINGLE/DOUBLE

QR 12.00 / 17.00

AMERICANO COFFEE

QR 13.00

CAPPUCCINO

QR 14.00





HS/Ca'S

INDIAN CONTEMPORARY CUISINE