



Fusion Menu

SALADS

Chaman-Ke-Chat (V)	Diced seasonal fruits, potatoes and homemade Indian Cheese, tossed in a special tangy and spicy sauce
Aloo Salad Anarkali (V)	Diced potatoes mixed with boiled lentils and pomegranate seeds, dressed with chat masala.
*Murgh Chaat	Tender juliennes of chicken, skilfully marinated, classically spiced and complemented by a jewel coloured salad, topped with a drizzle of tangy lemon and coriander dressing.
*Khatti Meethi Salad	An intriguing marriage of shrimps and tropical salad (juliennes of onions, capsicum and lettuce), lightly dusted with amchur (mango powder)
Hara Bara Salad (V)	Fresh seasonal vegetables (lettuce, tomatoes, onions, green chillies and lemon): a light salad.

SOUPS

Tulsi Tamatar-ka-Shorba (V)	A tingling light tomato soup with a highlight of basil and a tempering of garlic
Murgh Badami Shorba	A delicate chicken and almond soup

STARTERS/CANAPES

Seafood

*Jalpari Pani Pat	Tiger Prawns, marinated with turmeric and a special blend of Indian herbs before being tossed in oil.
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*Jalpari Lasooni	Tiger Prawns, marinated with garlic and Indian herbs before being tossed in oil.
*Crab Tikki	Boneless fresh crab, flavoured with garlic and then shallow fried.
Koli Wada Galooti Machli	Spicy fish balls, cooked with a mild onion, ajwan and tomato masala.
*Machli Amritsari	Fingers of Tilapia fish, coated with Bengal grass, egg and ajwain (carom seed) before being deep fried.
*Dariya-E-Noor	Sautéed Calamari, rolled in fish fillets and then fried.

Lamb

Lamb Sheek Kebab	Minced lamb blended with cheese, coriander and Indian herbs, then skewered in a traditional clay oven.
Shikampur	Mini highly spiced minced lamb blended with lentils, cardamom and cloves, and then deep fried.
Shami Kebab	Mince meat and lentil patties flavoured with various herbs and spices.
Galouti Kebab	Minced lamb marinated with nutmeg and cashew nut powder and then cooked on a griddle.
Boti Kebab	Succulent pieces of lamb, marinated overnight with yoghurt, royal cumin and Indian spices, and then cooked in a traditional clay oven.
Gold Coin Lamb	Minced lamb flavoured with a special blend of South Indian herbs, coated with breadcrumbs and vermicelli, and then deep fried.

Chicken

Murgh Goli Kebab	Balls of minced chicken blended with Indian cottage cheese, coriander and a special mix of mild spices, served covered with a tangy sauce.
Murgh Malmali Kebab	Chicken mince, blended with cheese, Indian spices, and then skewered in a traditional clay oven.
Pashawri Murgh Tikka	Chicken pieces marinated overnight with Cashew nut, almond, yogurt and a mix of Indian spices, and then cooked in a traditional clay oven.
Haryali Murgh Tikka	Chicken marinated overnight with spinach, mint and brown garlic, then cooked in a traditional clay oven.

Zafrani Murgh Tikka

Pieces of chicken, marinated overnight in yogurt, shahi herbs and saffron and then cooked in a traditional clay oven.

Kodi Vepudu

Sautéd pieces of chicken, served in a robust yogurt and curry leaf sauce with a hint of chilli.

Murgh Achari

Chicken pieces marinated overnight with pickled spices and then skewered in a traditional clay oven.

Vegetable

Paneer Pudina Pakora (V)

Home-made Indian cottage cheese stuffed with mint, coated in a spicy gram flour batter, and then deep fried.

Paneer Tikka (V)

Indian Cheese cubed, marinated and cooked in tandoor

Paneer Peanut Roll (V)

Grated Indian home-made cottage cheese, combined with roasted peanuts and then coated in corn flour, then deep fried.

Dal Tikki (V)

Small lightly spiced lentils and potato cakes served with tamarind sauce.

Vegetable Tikki (V)

Assortment of mix vegetables, boiled, lightly spiced and then formed into cakes, which is then either fried or griddled.

Vegetable Shami Kebab (V)

Deli style mixed vegetables cutlets with a delicate hint of coriander and chilli.

Onion Spinach Pakora (V)

Juliennes of onions and spinach mixed with bengal grass and ajwain, and then deep fried.

Hara Bara Kebab (V)

One of our chef's originals: deep green, fried patties of lightly spiced spinach with a tender heart of goat's cheese.

Matar Adraki Tikka (V)

Patties of mashed green peas and ginger blended with Indian spices.

Mushroom Duplex (V)

Mushrooms stuffed with grated cheese, clubbed together, coated and deep fried.

Phir Wohi Moti (V)

A chef's original: fresh button mushrooms, baked with a stuffing of herby Indian cheese, finished in a traditional clay oven.

Aloo Bonda (V)

South Indian style potato balls, with a delicate hint of mustard seed.

Aloo Tuk (V)	Boiled baby potatoes fried and tossed with various Indian spices.
Baby Corn Amritsari (V)	Baby corn coated with gram flour and spice mix then deep fried.
Aloo Hari Mirch (V)	Boiled baby potatoes, tossed in a spicy green chilli paste and coriander.
Vegeable Samosa (V)	Triangular shaped filo pastry parcel, filled with fresh vegetables.
Vegetable Spring Roll (V)	Light filo pastry rolls stuffed with spicy vegetables.

MAIN COURSE – VEGETARIAN

Dry

Achari Aloo (V)	Potatoes marinated with a special blend of spices and cooked in a pickle based gravy with spring onions.
Aloo Gobi Adraki (V)	Stir-fried diced potatoes and cauliflower florets, cooked in a true Punjabi style with tomatoes, onions and juliennes of ginger.
Khumb Hara Dhania (V)	A chef's own creation: mushrooms and coriander sautéed in a piquant sauce.
Bhindi Amchur Wali (V)	Okra stuffed with mixture of amchur powder, herbs and spices and then deep fried.
Kadai Vegetables (V)	Carrots, beans, green peas and capsicums lightly tossed in onions and tomatoes with a unique blend of herbs and spices.
Chana Masala (V)	Chick peas cooked in various herbs and spices

Gravy

Vegetable Khorma (V)	Carrots, beans, cauliflower and green peas, cooked in a cashew nut gravy.
Baby Corn Makhanwala (V)	Baby corn cooked in mild tomato based sauce.
Subz Kandahari (V)	Fresh seasonal vegetables, cooked in Indian spices with pomegranate seed sauce.
Mirchi Ka Salan (V)	Green pepper cooked in roasted coconut, sesame seed, peanut and tamarind sauce.
Dum Aloo Banarsi (V)	Potatoes cooked with tomatoes and mustard seed.

Bagare Baigan (V)	Stir-fried aubergine cooked in roasted onions, coconut, sesame seed, peanut and tamarind sauce.
Masala Baigan (V)	Stir-fried aubergine cooked with tomatoes, onions and various herbs and spices.

Semi - Dry

Dum Aloo Banarsi (V)	Potatoes cooked with tomatoes and seasoned with mustard seeds.
Bhindi Do Piazza (V)	Fried Okra tossed in tomatoes and onions.
Gobi Mutter (V)	Cauliflower and green peas cooked in a light cashew nut sauce.
Achari Vegetables (V)	Carrots, beans, cauliflower and potatoes, cooked in a pickle based sauce.

Dal

Punjab-di-Dal	Black lentils, slow cooked overnight on a resting tandoor and finished with homemade butter.
Dal Makhani (V)	Black lentils, slow cooked overnight on a resting tandoor and finished with homemade butter.
Ghar-ki-Dal (V)	Lentils cooked home-style and seasoned with a piquant sauce.
Lasooni Dal (V)	Lentils cooked with tempered garlic.
Palak Dal (V)	Lentils cooked with spinach in northern spices.
Khatti Dal (V)	Lentils cooked with tamarind pulp.

Paneer (home-made Indian Cheese)

Malai Kofta (V)	A chef's own creation: Indian cheese dumplings nesting in a creamy nut based sauce.
Paneer Saagwala (V)	Indian cheese cooked with fresh spinach in northern spices.
Paneer Makhani (V)	Indian cheese cooked in a tomato based sauce.
Paneer Shahi Korma (V)	Cubes of Indian cheese cooked in a cashew nut based sauce.
Mutter Paneer (V)	Indian cheese cooked in a light curry sauce with fresh peas.

Paneer Tikka Masala (V)	Cubes of Indian cheese marinated and skewered in a traditional clay oven, then cooked with onions and tomatoes.
Paneer Bhurji (V)	Grated Indian cheese tossed with onions and capsicum.
Methi Chaman (V)	Small cubes of Indian cheese cooked with fenugreek leaves.

MAIN COURSE – NON VEGETARIAN

Chicken

Murgh Makhanwala	Subtly spiced pieces of grilled chicken, stir-fried in a rich, creamy tomato and butter sauce.
Murgh Kandhari	Chicken cooked with a light curry sauce and pomegranate seeds.
Kadai Murgh	Hot and spicy chicken cooked with tomatoes, onions and capsicum.
Dum-ka-Murgh	Succulent pieces of chicken, sautéed in a light sauce of almonds, cashew nuts and green chillies (green chillies optional).
Murgh Malai Korma	Chicken cooked in a rich cashew nut and cream sauce.
Methi Murgh	Chicken cooked with chopped onions and tomatoes, seasoned with fresh and dry fenugreek leaves.
Bhatti-ka-Murgh	Supremes of chicken, cooked in a light, but spicy, tomato and chilli sauce.
Chicken Tikka Masala	Chicken marinated overnight in yogurt, herbs and spices, then roasted in a traditional clay oven and finished off with onions and tomatoes.

Lamb

Gosht Roganjosh	Lamb cooked in robust sauce made from Kashmiri herbs and spices.
Gosht Saagwala	Sautéed lamb cooked with fresh baby spinach and garlic.
Dhaba Ghost	Lamb cooked with various herbs and spices in a true homestyle method.
Gosht Falaknuma	Succulent lamb pieces, gently braised in spiced yogurt.
Achari Gosht	Lamb cooked with Indian spices and herbs in a pickled based sauce.

Bhuna Gosht	Lamb cooked with brown onions and coriander leaves along with various Indian spices.
Kadai Gosht	Hot and spicy lamb cooked with tomatoes, onions and capsicum.
Keema Mutter	Minced lamb cooked with fresh peas.
*Nargisi Kofta	Boiled eggs coated with spiced lamb mixture and then cooked in a traditional home style sauce.
Laal Maas	Lamb prepared in a tomato based gravy along with various herbs and spices.

Seafood

*Sumundari Khazana	A selection of seafood cooked in a coconut milk based sauce, home style.
*Jhinga Xacuti	Tiger prawns, cooked in a spicy Xacuti masala.
*Prawn Vindaloo	A speciality of Goa prawns cooked with potatoes, home style.
*Crab Masala	Crabs cooked with onions and tomatoes, then seasoned using garlic.
*Promfret Masala	Promfret sea fish cooked with tomatoes and then flavoured using ajwain.
*Machli Anarkali	Fingers of Tilapia fish, marinated with Indian spices and pomegranate, coated with gram flour and then deep fried.
*Masala Fried Fish	Fish marinated with Indian spices, curry leaves and onions, and then shallow fried.
*Dum Ki Machli	Fish cooked with a light curry sauce on a low heat, dum style.
*Goan Fish Curry	A delicacy of Goa in India. A spicy fish preparation, home style.
*Malbari Fish Curry	Cod fish cooked in a coconut milk based sauce, and tempered with red chillis and curry leaves.

Rice

Non Vegetarian

Kachi Gosht Ki Biryani	A classic culled from the heritage menus of the Nizams of Hyderabad. Choice cuts of lamb marinated in spices and slow cooked with saffron-scented basmati rice in a sealed pot, dum style.
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Murgh Biryani	Chicken, marinated in yogurt, saffron and spices, then slow cooked with aromatic basmati rice in a sealed pot to retain all the complex flavours. Dum style, from Hyderabad.
Tangdi Pulao	Leg pieces of chicken cooked with brown onions, yogurt and spices, topped with basmati rice and cooked on a slow fire.
*Prawn Biryani	King prawns marinated with yogurt, saffron and spices and then cooked with 3/4 th done rice in a sealed pot to retain all the flavours.

Vegetarian

Vegetable Biryani (V)	Seasonal vegetables marinated and cooked with basmati rice.
Zeera/Peas Pulao (V)	Basmati rice cooked to perfection with roasted cumin seeds or peas.
Kashmiri Pulao (V)	Plain pulao rice cooked with almond, cashew nuts and pistachios.
Saffron Pulao (V)	Basmati rice cooked to perfection with saffron.
Khushka (V)	Steamed rice.

Breads

Naan (V)	Refined flour leavened bread, baked in a traditional clay oven.
Kulcha Naan (V)	Crispy, puffed leavened bread made with coriander leaves and then baked in a traditional clay oven.
Peshwari Naan (V)	Light refined flour bread, stuffed with coconut and sultanas, then topped with almonds.
Paratha (Plain/Pudina) (V)	Unleavened bread layered with butter and baked in a traditional clay oven (left plain or topped with dried mint).
Tandoori Roti (V)	Leavened bread baked in a traditional clay oven.
*Roomali Roti (V)	A hand flattened, handkerchief-thin Indian bread, cooked on an upturned karai (wok).

Raita

Mix Vegetabla Raita (V)	Yogurt made with onions, tomatoes and cucumber.
Cucumber Raita (V)	Yogurt made with cucumber and cumin powder.

Aloo Raita (V)	Yogurt made with boiled potatoes.
Boondi (V)	Yogurt made with miniature fried balls of gram flour.
Palak & Pyaz (V)	Yogurt made with spinach and onions.
Burrani (V)	Yogurt made with brown garlic
Dahi Ki Chutney (V)	Yogurt made with ginger, garlic, onions, coriander and green chillies.
Pineapple (V)	Yogurt made with stewed pineapple.

Chutneys

Avocado (V)	Chef's speciality.
Mint (V)	Made with fresh mint, coriander, green chillies, lemon juice and yoghurt.
Tamarind (V)	A unique blend of tamarind, dates, jaggery and dry ginger.
Mango (V)	Mango pulp and crushed black pepper corns.
Strawberry (V)	Chef's speciality.
Tomato (V)	Made with tomato and a hint of herbs and spices.
Tomato & Red Chilli	Pureed tomatoes with a hint of chilli and various spices.
Plum Chutney	Chef's speciality.

DESSERTS

Phirni (V)	Powdered rice cooked with milk and kewra along with cashewnuts and pistachios.
Shahi Tukda (V)	Fresh bread, deep fried in ghee and then soaked in a special saffron syrup and reduced milk, then dressed with dry fruits and vark. Served with rabri.
Qubani Ka Meetha (V)	Dried apricots cooked with sugar and almonds.
Gajar Ka Halwa (V)	Carrot dessert.
Rabdi (V)	Reduced milk with sugar and saffron
Saweeaa (V)	Vermicelli with milk.
Gulab Jamun (V)	Deep fried milk cake balls in a syrup, served hot or cold.
Rasmalai (V)	A rich sweet dish, comprising of milk cake sponge in a cream syrup with almond and pistachios, served cold.

Rasgulla (V)	White milk cake balls in a thin sugar syrup, served cold.
Ice Cream (V)	Choose from Vanilla, Chocolate or Strawberry
*Fresh Fruits Cut To Order (V)	A selection of seasonal fruits cut to order.
Kulfi - Almond/Kesar/Mango (V)	Traditional Indian cone shaped ice cream flavoured with Almonds/Kesar/Mango.
*Speciality Finger Cakes (V)	Fine selection of cheesecakes, lemon meringue, profiteroles, various gateaux's, various fresh cream cakes, chocolate cakes etc. List available on request.
*Strawberry Cheesecake – For Sir (V)	The very 1 st layer - A vanilla based sugar syrup sponge The 2 nd layer - Mascapone cheese mixed with strawberries And finally the 3 rd layer - strawberry jelly decorated with fresh strawberries and red current
*Chocolate Mousse – For Madam (V)	The very 1 st layer – chocolate based sugar syrup sponge The 2 nd layer – chocolate mousse with mascarpone cheese The final layer - chocolate syrup with a chocolate topping

** Extra Charge will be incurred on these specific dishes*

SAMPLE PLATED MENU

Non Vegetarian Meals (Poultry) Plated:

Meal 1

Murgh Sailana
Breast of chicken stuffed with mint and coriander, topped with cashewnut and tomato gravy
Served with Pulau Rice
And
Rajma Masala

Red kidney beans cooked with tomatoes and onions
Or
Baby Corn Jalferezi
Fresh babycorn tossed with onions and peppers

Meal 2

Murgh Begum Bahar
Breast of chicken stuffed with cheese & spinach topped with an aromatic onion and tomato gravy
Served with Pulau Rice
And
Kadai Vegetables
Carrots, beans, cauliflower, peas and capsicum cooked in Northern Spices

Meal 3

Murgh Lababdar
Succulent pieces pieces of chicken cooked in the tandoor and topped in a rich cashewnut and tomato gravy
Served with Saffron Rice
And
Aloo Gobi Adraki
Potatoes and cauliflower floret tossed with juliennes of ginger, onions and tomato

Vegetarian Meals (V) Plated:

Meal 1

Paneer Kandhari
Cottage cheese sliced and stuffed with raisins, pomegranate seeds, mint then topped with sauce
Served with Saute Spinach
And Peas Pulau

Meal 2

Achari Baigan
Pickled spiced baby egg plant
Served with Peas Pulau

Meal 3

Bharwan Mirch
Peppers stuffed with potatoes, pomegranate seeds
Served with Saffron Rice, medley vegetables and onion tomato based sauce