Chef’s Inspiration Menu
INSPIRED INDIAN

LACHHA PAPRI CHAAT 300
Potato spirals topped with crisp papri, masala yoghurt infused with mint and tamarind chutney

BHARWAN PANEER KEBAB 380
Cottage cheese “Cannelloni Style” with spring vegetables, apple berry chutney

TANDOORI MALAI BROCCOLI 330
Broccoli florets in cardamom and mace flavored yogurt, flamed in the tandoor

GUNPOWDER CRUSTED SCALLOPS 750
Scallops dusted with Southern Indian gun-powder-chilies, roasted rice and lentils, spices – with tomato and berry chutney

SARSON SALMON TIKKA 500
Bishop seed, kasundi & yellow chili spiked Norwegian salmon served with spicy prawn pickle

KEKDA KAALI MIRCH 550
Soft-shell crab dusted with black pepper, cooked in an onion and tomato reduction

LOBSTER BUTTER MASALA 1,500
Canadian Lobster morsels simmered in a savoury tomato, onion and masala gravy

PAN SEARED – FOIEGRAS 800
Star Anise smoked foiegras with mango leather chutney, warqi parantha

CHICKEN TIKKA SALAD 280
Chicken Tikka infused in whiskey with rocket dressed in a balsamic honey reduction

DUCK TIKKA KUTI MIRCH 440
Duck breast marinated in chili flakes, garlic and sundried spices, cooked in tandoor

BARRA CHAAMP 750
Australian lamb chops char-grilled in Peshwari spice, cinnamon powder and malt vinegar

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DUET OF PESHAWARI AND ZAFRANI PANEER TIKKA 380
Yogurt and Peshawari spices filled Malai Paneer, matched with saffron infused Paneer

BHARWAN TANDOORI ALOO 340
Potato shells stuffed with lightly spiced cottage cheese and nuts, skewered and crisped in tandoor

TANDOORI SAUNDE ALOO 320
Slow roasted baby potato with erotic spices, black salt, and mustard

KUMBH KE TINKE 400
Chargrilled stuffed button mushroom with cheese, royal cumin and tandoori spices

VEGETARIAN KEBAB PLATTER 700
Delicious combination of Peshawari Paneer, Aloo Moti Tikki, Hara Kebab & Tandoori Broccoli

LAHSOONI JHINGA 900
Four tiger prawns marinated in garlic, roasted Indian spices and yogurt

MAHI PUDINA TIKKA 450
Succulent chunks of white fish marinated with mint & coriander paste, chargrilled in tandoor

MURGH CHANDI KEBAB 400
Chicken marinated with yogurt, cardamom and mace, finished with edible silver leaf

MURGH GILAFI SEEKH KEBAB 400
Delicate minced chicken blended with aromatic spices, skewered & coated with bell peppers & fresh coriander

PESHAWARI MURGH TIKKA 400
Boneless chicken marinated in Kashmiri chilies, mustard oil and fenugreek

TANDOORI CHOOZA 420
Tender half spring chicken marinated in malt vinegar, ginger garlic, Kashmiri chili & yogurt, grilled in tandoor

SEEKH KEBAB LAZEEZ 420
Lamb mince cooked with soft cheese and aromatic spices

RAAN E MAYA (Half leg 850 Full leg 1,400)
Baby lamb leg pot-roasted in a heady stock, slow cooked in the Tandoor

NON-VEGETARIAN KEBAB PLATTER 1,100
Mixture of Salmon Tikka, Lahsooni Jhingga, Peshawari Murgh Tikka & Seekh Kebab

From the Griddle
TAWA KE TAAP SE

ALOO MOTI TIKKI 320
Spiced potato and sago pearl patties with a mustard seed radish salad and tamarind chutney

HARA KEBAB 300
Crispy spinach kebab stuffed with cashew nut and raisins

DAHI AUR PANEER KE KEBAB 330
Kebab of hung yogurt and cottage cheese infused with cardamom and coriander

MURGH SHIKAMPUR 400
Spiced chicken kebab with belly, full of yogurt, mint & coriander

Coolers
LASSIE

MANGO LASSI 200
Soothing drink of blended sweetened yoghurt & mango, garnished with pistachio flakes

CHAAS 150
Chilled buttermilk, spiced with Indian spices, cumin, coriander and green chillies

Soup
SHORBHA

TIMATER TULSI KA SHORBA 160
Tomato soup infused with holy basil

ZAFFRANI MURGH BADAM SHORBA 180
Creamy chicken soup with tender chicken dumplings, topped with almond flakes

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NON-VEGETARIAN CURRIES

- **SEABASS MOILEE 550**
  Pan-seared sea bass simmered in ginger-infused coconut milk

- **JHINGA KHADA MASALA 800**
  King prawns tossed with shallots, plump tomatoes, spring onion and dried spices

- **DUM KA MURGH 400**
  Chicken cooked in almond & poppy seeds gravy flavored with saffron, mint & brown onions

- **CHICKEN CHETTINAD 425**
  A south India Delicacy, a pepper chicken curry braised in roasted spices, and fresh coconut

- **MURGH AAP KI PASAND 425**
  Your choice of Chicken-Spinach/ Kadhai /Tikka Masala / Makhani Sauce

- **NALI ROGAN JOSH 525**
  Kashmiri-style whole lamb shank cooked overnight in fennel and ginger curry

- **HYDERABADI BHUNA GOSHT 450**
  From the state of Nizams – pot roasted spring lamb flavored with mint and kasoori methi

- **GOSH TIMATER QUALIYAN 475**
  Lamb braised in tomatoes, scallions and garlic

VEGETARIAN CURRIES

- **DAL AWADHI 225**
  Yellow lentils tempered with fresh onions and tomatoes

- **DAL MAYA 250**
  Black lentils simmered overnight with tomatoes and garlic, finished with churned butter

- **PUNJABI KADHI 240**
  Gram flour fritters simmered in a mustard seed and curry leaf yogurt sauce

- **ANJEER KOFTA 350**
  Fig and cottage cheese dumplings in a saffron cardamom sauce

- **SUBZ MILONI 340**
  Broccoli, mushrooms, baby corn, peppers and carrots in a spinach and fenugreek gravy

- **DAKHANI SAAG 300**
  Stir fried spinach with garlic and spring onions

- **BHINDI CASHEWNUT 340**
  Crispy okra tossed with cashew and a tart raw mango powder

- **GUCCHI METHI MALAI MATTAR 575**
  Morels and garden peas tossed with fenugreek leaves in rich creamy sauce

- **PINDI CHANNA 280**
  Tea infused chickpeas tossed with ginger, chilies, coriander and dry pomegranate

- **BAINGAN BHARTA 300**
  An exotic preparation of eggplants, tomatoes and onions

- **ALOO AAP KI PASAND 300**
  Your choice of potato – cumin tempered, cauliflower & green peas

- **PANEER AAP KI PASAND 350**
  Your choice of cottage cheese – Spinach / Salan style / Makhani style / Kadhai style

- **MUSHROOM AAP KI PASAND 350**
  Your choice of mushroom – Spinach/ Kadhai / Green peas / Spring onions

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Biryani and Pulao
NAWABS AUR NIZAMS

SUBZ-DUM BIRYANI 550
MASALA PRAWN BIRYANI 750
CHICKEN AWADHI BIRYANI 475
HYDERABADI LAMB BIRYANI 550
*All Biryani’s are served with Mirchi Ka Salan and Mint Raita*
STEAMED BASMATI RICE 175
(Serves 2)
PULAO AAP KI PASAND 225
Steamed Basmati rice with cumin, vegetables, green peas or saffron

Accompaniments
SAATH SAATH

RAITA 120
Plain curd raita, date raita, cucumber, tomato and onion raita
TADKA DAHI 200
Tempered yogurt with red onions, cumin, mustard & curry leaves
GREEN SALAD 180
Freshly Sliced cucumber, carrots, tomato, radish & red onions

BREAD SELECTIONS

NAAN 100
Zatar, cheese chili, mushroom olive, garlic, plain, saffron sesame
KULCHAS 120
Paneer, onion, potato
PARANTHA 100
Mint, laccha, chili flake
MISSI ROTI 100
KEEMA NAAN 150
(Minced Lamb)
TANDOORI ROTI 80

The End
MITHAS

GULAB JAMUN 160
Fried milk dumplings steeped in honey & saffron syrup
QUBANI KA MEETHA 160
Stewed apricots served with clotted cream
SAFFRON & CARDAMOM CRÈME BRULEE 180
A rich custard flavored with saffron & cardamom
KULFI FALOODA 180
Almond and pistachio flavored ice cream served on the bed of sweet vermicelli drizzled with rose syrup
AMRAKHAND: MANGO SHRIKHAND 160
Mango and saffron flavored yogurt mousse infused with cardamom and pistachio
GULAB JAMUN CHEESECAKE 200
A must have mini gulab jamun embedded in a traditional cheesecake
DARK CHOCOLATE AND RASMALAI TERRINE 200
Rich dark chocolate mousse layered with sweetened cottage cheese
HOMEMADE ICE-CREAMS AND SORBETS 60
PER SCOOP
Please ask your server for the selection of the day

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