

ENTREE

VEGETARIAN

1. SHAHI DAHI DELIGHTS

A VEGETARIAN MARVEL WITH CREAMY YOGHURT, BELL PEPPERS, CASHEWS, AND SPICES FOR A MELT-IN-THE-MOUTH EXPERIENCE.

23

2. PANEER NAWABI KASTURI

EXQUISITELY MARINATED COTTAGE CHEESE, GRILLED TO PERFECTION WITH AROMATIC SPICES, FIT FOR ROYALTY.

23

3. MAJESTIC PAPPADUM ARRAY

A CURATED ASSORTMENT OF PAPPADUMS SERVED WITH AN ARRAY OF ROYAL CONDIMENTS.

18

4. RANG DE THALI

A SPECTACULAR MEDLEY OF INDIA'S CULINARY TREASURES, OUR VEG PLATTER IS A FEAST FOR THE SENSES. EACH BITE IS A JOURNEY THROUGH THE VIBRANT FLAVORS OF INDIA.

38

5. CAULI NO. 1

OLDEN FLORETS OF CAULIFLOWER, MARINATED IN A RICH BLEND OF SPICED YOGHURT AND AROMATIC INDIAN MASALAS. SERVED WITH A TANGY MINT-CORIANDER CHUTNEY.

32

6. ROYAL GOL GAPPA SHOTS

CRISPY PURIS FILLED WITH SPICED POTATOES AND CHICKPEAS, PAIRED WITH DATE CHUTNEY AND MINT WATER.

30

7. GOBI MANCHURIAN TACOS

EACH BITE COMBINES THE BEST OF INDIAN AND MEXICAN TASTES, FEATURING GOLDEN-BATTERED CAULIFLOWER TOSSED IN A SWEET AND SAVORY MANCHURIAN SAUCE, WITH FRESH GARNISHES LIKE CILANTRO, ONIONS, AND A HINT OF LIME.

18

8. ZAIKA-E-RAAZ

THE CHEF'S SECRET*

STEP INTO THE HEART OF INDIA WITH ZAIKA-E-RAAZ: THE CHEF'S SECRET, A TANTALIZING JOURNEY OF FLAVORS, WHERE EVERY BITE OF OUR INDIAN STARTERS IS A MASTERPIECE, CRAFTED WITH PASSION AND ANCIENT SPICES.

21

NON-VEGETARIAN

1. MAHARAJA MURGH BHATTI

SLOW-ROASTED CHICKEN, SMOKY AND SPICED, INFUSED WITH FLAVORS FROM THE ROYAL CLAY OVEN.

24/36

5. KALI MIRCH JHEENGA ROYAL

PEPPERED PRAWNS MARINATED WITH AJWAIN, SERVED WITH PINEAPPLE SALSA AND CRISPY PAPPAD.

\$ 35

8. AMRITSARI MAHARAJA FISH

CRISPY BATTERED FISH WITH SPICED GRAM FLOUR, AN ICONIC DELIGHT FROM THE STREETS OF AMRITSAR.

\$ 32

2. THE ROYAL TRIO

A SYMPHONY OF THREE CHICKEN MARINADES, EACH GRILLED TO PERFECTION WITH A DISTINCT, REGAL FLAVOR.

29

6. KEEMA KI SHAAN

A DECADENT INDIAN FLATBREAD, FRESHLY BAKED IN A TANDOOR, STUFFED WITH SPICED MINCED LAMB, AROMATIC HERBS, AND A HINT OF SMOKINESS.

20

9. MUGHAL-E-PLATTER

AN EXTRAVAGANT MEDLEY OF INDIA'S FINEST NON-VEGETARIAN DELICACIES, THIS PLATTER IS A CELEBRATION OF BOLD SPICES AND JUICILENT MEATS.

40

3. RAJWADI CHILLI TIKKA

BONELESS CHICKEN SPICED WITH FIERY CHILI MARINADE, PERFECT FOR THOSE WITH A TASTE FOR HEAT.

26

7. TANDOORI LAMB CHOPS

JUICILENT LAMB CHOPS MARINATED IN A BLEND OF AROMATIC SPICES AND YOGHURT, KISSED BY THE SMOKY HEAT OF THE TANDOOR.

35

4. GILAFI SHEESH KEBABS

PRIME LAMB KEBABS ROILED IN VIBRANT PEPPERS, A SMOKY DELIGHT FOR THE SENSES.

32

10. DESI MEXICAN TACO

A VIBRANT FUSION OF INDIAN SPICES AND MEXICAN CHARM, SOFT TACO SHELLS EMBRACING SMOKY TANDOORI-MARINATED CHICKEN, TOPPED WITH FRESH MINT CHUTNEY, TANGY PICKLED ONIONS, AND A DRIZZLE OF CREAMY YOGHURT SAUCE.

28

PLEASE LET US KNOW FOR ANY DIETARY REQUIREMENTS YOU MAY HAVE!

V - VEGETARIAN | VE - VEGAN | S - SEA FOOD

MAIN COURSE

1. DAAL-E-DASTAAN

LASOONI DAL TADKA, COMFORTING AND TIMELESS LIKE A BELOVED FAMILY SAGA.

V 26

2. MUGHLON KI MOHABBAT

LAILA MUSSA DAL, FOR A TASTE OF ROYALTY THAT'S SLOW-COOKED TO PERFECTION.

34

3. GUJARATI GARAM MASALA

BHINDI MASALA, A VEGETARIAN FEAST THAT'S TANGY, SPICY, AND UNFORGETTABLE.

V 29

4. BAINGAN KI BARFI

BAINGAN BHARAT, SMOKY, SPICED EGGPLANT THAT'S EARTHY AND INDULGENT.

V 32

6. MURGH TANDOORI KI MEHFIL

MURGH MAKHAN WALA, A CREAMY CHICKEN CURRY, STEEPED IN TANDOORI FLAVOR.

34/38

7. BIRBALI BAAHUBALI

LAMB SHANK CURRY, A MEATY MARVEL LIKE NO OTHER.

39

8. CHAMPARAN KI CHAAHAT

CHAMPARAN MEAT, SLOW-COOKED AND SIMMERED WITH SPICES, A HEARTY CROWD-PLEASER.

36/67

9. RARA LAMB KI RANI

LAMB STEEPED IN RICH, ROYAL FLAVORS, BRINGING THE RICHNESS OF INDIAN CINEMA TO YOUR PLATE.

34

10. PRAWNS MALABARI MAHAL

A CREAMY, COCONUTTY DELICACY THAT IS AS INDULGENT AS A KING'S PALACE.

S 36

11. MALVANI MACHHI KI LEELA

FRESH FISH CURRY, WITH A TWIST OF COCONUT, INSPIRED BY THE COAST.

36

12. BADSHAHI MURGH KI KAHANI

ROASTED CHICKEN BREAST WITH INDIAN SPICES, AS REGAL AS THE KINGS.

35

13. PANEER BAHAR

SAVOR THE INDULGENCE OF TENDER PANEER, GRILLED TO PERFECTION, AND DRENCHED IN A VELVETY, RICH CASHEW CURRY SAUCE. INFUSED WITH THE CHEF'S SECRET BLEND OF SPICES

V 35

BREADS

NAAN

GARLIC, BUTTER 7

CHILLI GARLIC, CHEESE GARLIC 9

MISSI ROTI 9

LACCHA PARATA 8

RUMALI ROTI 10

"RUMALI" COMES FROM THE WORD "RUMAL", WHICH MEANS HANDKERCHIEF IN HINDI/URDU, REFERRING TO THE BREAD'S THIN, "HANDKERCHIEF-LIKE" TEXTURE.

RICE

CHICKEN BIRIYANI 29/57

CHICKEN BIRIYANI IS A FLAVORFUL, AROMATIC RICE DISH LAYERED WITH TENDER CHICKEN, FRAGRANT SPICES, AND SAFFRON, CREATING A PERFECT BLEND OF RICH FLAVORS.

LAMB BIRIYANI 32/62

SLOW-COOKED SPICED BASMATI RICE AND LAMB, SEALED WITH FLAKY BREAD FOR RICH FLAVOUR INFUSION.

BASMATI RICE 6

JEERA RICE 8

COCONUT RICE 11

CONDIMENTS

RAITA 9

KACHUMBER SALAD 13

GARDEN SALAD 15

PUNJABI ONION 8

DESSERTS

MEETHA PAAN 8

PAAN KULFI WITH MEETHA PAAN 21

JALEBI RABDI 18

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