

Specialty Cocktails

Refreshing Cocktails

Delhi Devil BD 2.300

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

Truly Berry BD 2.500

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

Vanilla Berry BD 2.500

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

Alchemist BD 2.500

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

Maotai BD 2.500

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

Strawberry Passion Mash BD 2.500

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

Speckled Bangle BD 2.500

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

Backwater Delight BD 2.300

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

Ginger Moscow Mule BD 2.300

Ginger and mint muddled with lime, lengthened with lemonade.

Blended Cocktails

Passion Fusion BD 2.300

Vanilla ice cream blended with passion fruit and pineapple juice.

Mixed Fruit Cocktail BD 2.300

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

Lassis

Mango and Ginger BD 2.300

Yoghurt blended with ginger and mango purée.

Coconut and Pineapple BD 2.300

Yoghurt blended with coconut purée and pineapple juice.

Masala BD 2.300

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

Mint and Salt BD 2.100

Yoghurt blended with mint leaves.

Teed Teas

Rose Jam BD 2.500

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

Lemon and Passion Fruit BD 2.100

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

Juices

Orange BD 2.100

Mango BD 2.100

Fresh Lime Soda BD 2.100

Soft Drinks & Water

Pepsi | Diet Pepsi BD 1.100

7UP | Diet 7UP BD 1.100

Mirinda BD 1.100

Sparkling Water Large BD 1.800 Small BD 1.200

Still Water Large BD 1.600 Small BD 0.900



Appetisers

Samosa BD 3.200

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

Aloo Matar ki Tikki (V) BD 2.900

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

Chingri Chaap BD 6.900 (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) BD 3.500

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

Mushroom Kurkure (V) BD 5.200

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

Murg Kurkure BD 4.000

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

 *Recipe compliments of Aisha Bhode*

Soups

Murg Nizami Shorba BD 2.300

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

Dal Shorba (V) BD 2.300

A traditional curried yellow lentil soup. A timeless classic.

Salads

Chicken Tikka Salad BD 3.750

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

Roasted Potato Salad (V) BD 2.800

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

Vegetable Salad (V) BD 3.300

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 BD 18.950

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 BD 15.200

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

Speciality Platter BD 8.500

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

Vegetarian Platter (V) BD 5.800

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

Murg Malai Kebab BD 6.500

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

Tandoori Chicken Tikka BD 6.500

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

Gosht Seekh Kebab BD 7.200

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

Barrah Kebab BD 7.750

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

Jheenga Shan E Nisha BD 9.200

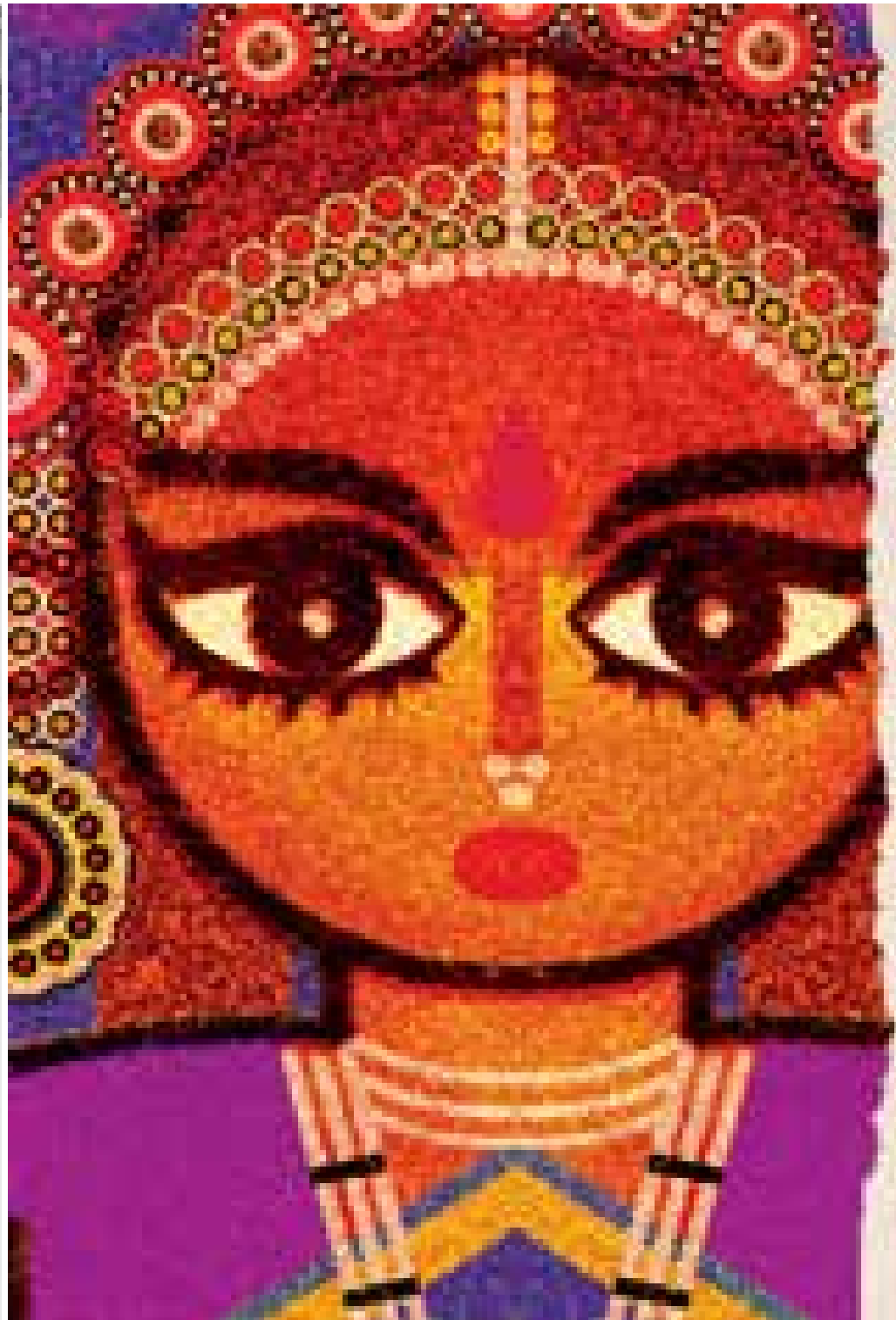
Prawns marinated in a creamy cheese and cashew nut paste with a touch of cardamom.

Kerala Chilly Garlic Prawn BD 9.900

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 BD 7.900

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

Paneer Ka Soola (V) BD 5.200

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

Aloo Khusnuma (V) BD 3.950

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

Sizzlers

Nihari Raan BD 11.900

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 BD 10.750

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) BD 6.200

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

Chicken Tikka Masala BD 6.200

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

Chicken Jhalfrezi BD 6.000

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

Goan Cashew Chicken Curry BD 5.950

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 BD 6.200

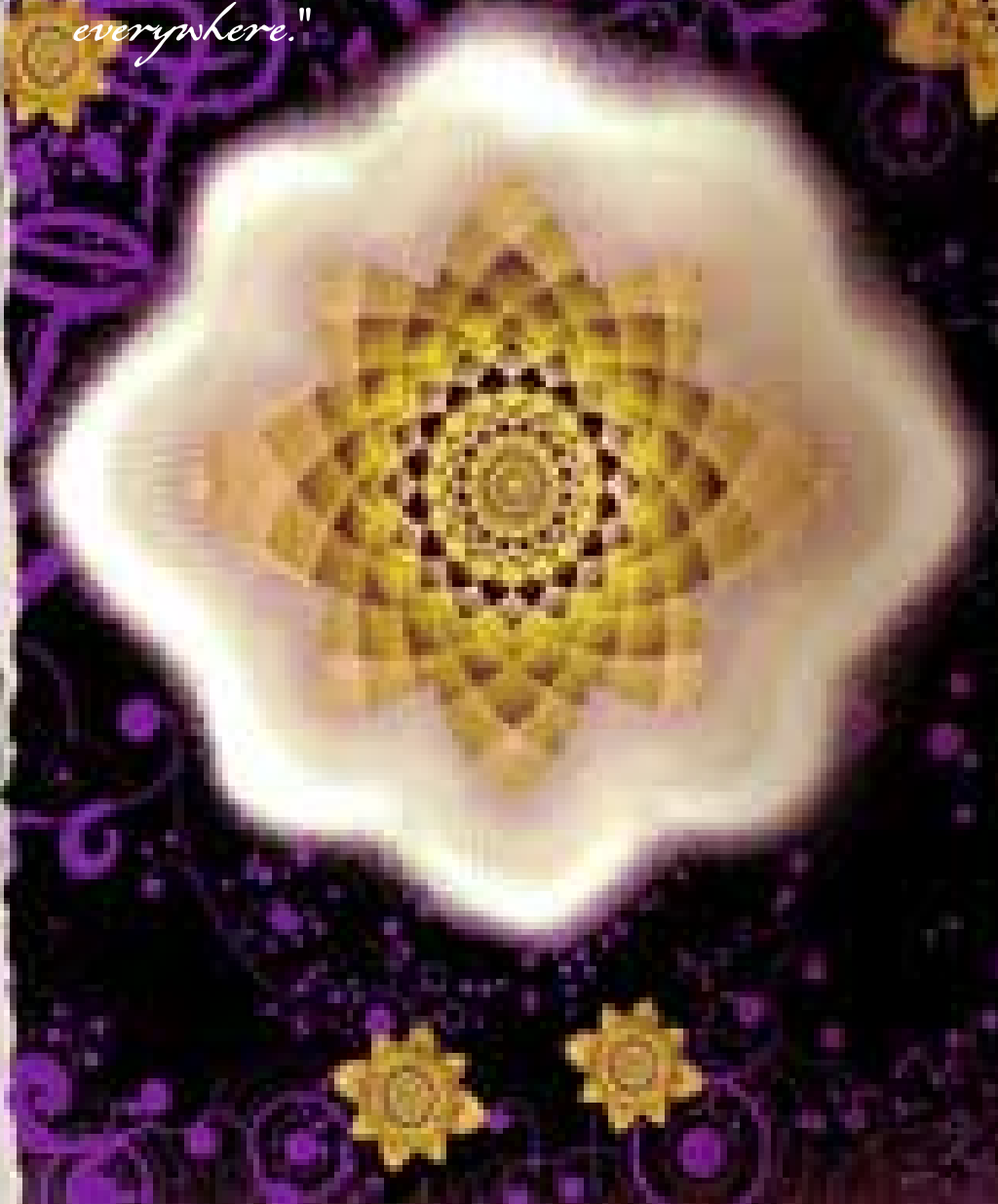
Hyderabadi chicken curry made with yoghurt and coconut milk, topped with crispy fried spinach.

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 BD 6.500

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

Muscat Gosht BD 6.800

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 BD 6.500

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

Prawn Masala BD 7.900

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

Prawn Makhani BD 7.900

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

Machli Masala BD 6.750

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

Main Course Vegetarian

Paneer Makhani BD 4.500

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

Palak Paneer BD 4.500

Cottage cheese in a spicy spinach gravy.

Kadai Paneer BD 4.500

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

Kadai Vegetable BD 4.000

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

Hare Baingan ka Bharta BD 4.000 (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."

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

Recipe compliments of Asha Bhosle

All dishes may contain traces of nuts



Main Course Vegetarian

Aloo Makhani BD 4.500

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

Aloo Matar Gobi BD 4.000

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

Aloo Masala BD 4.000

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

Bhindi Masala BD 4.000

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

Chef's Special Dal Makhani BD 4.300

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

Dal Tadka BD 3.800

Yellow lentils tempered with onions, tomatoes and green chillies.

Vegetarian Specialities of the Day BD 4.500

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 BD 9.750

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

Murg Biryani Awadh BD 7.500

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

Rampuri Paya Biryani BD 15.950

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 BD 8.900

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 BD 8.750

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



Recipe compliments of Asha Bhosle

Subz Biryani (V) BD 5.800

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

Nei Chor (Traditional Ghee Rice) BD 3.200

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

Saffron Pilaf BD 3.200

Choice of Palao Rice (V) BD 2.900


Vegetable / Peas / Mushroom / Cumin

Biryani Rice BD 3.200

Steamed Rice BD 2.200

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 BD 0.900

Classic bread made from refined flour.

Cheese Garlic Naan BD 1.200

Naan topped with cheese and fresh garlic.

Tandoori Roti BD 0.900

Bread made from whole-wheat flour.

Romali BD 0.900

A light, thin bread made from refined flour.

Lacha Parantha BD 0.900

Layered bread made from refined flour and butter.

Stuffed Kulcha BD 1.200

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

Accompaniments

Choice of Raita BD 1.800

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

Yoghurt BD 1.500

All dishes may contain traces of nuts

