

Specialty Cocktails

Refreshing Cocktails

Delhi Devil SR 24

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

Truly Berry SR 24

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

Vanilla Berry SR 24

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

Alchemist SR 24

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

Maotai SR 24

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

Strawberry Passion Mash SR 24

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

Speckled Bangle SR 24

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

Backwater Delight SR 24

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

Ginger Moscow Mule SR 24

Ginger and mint muddled with lime, lengthened with lemonade.

Blended Cocktails

Passion Fusion SR 24

Vanilla ice cream blended with passion fruit and pineapple juice.

Mixed Fruit Cocktail SR 24

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

Lassis

Mango and Ginger SR 24

Yoghurt blended with ginger and mango purée.

Coconut and Pineapple SR 24

Yoghurt blended with coconut purée and pineapple juice.

Masala SR 24

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

Mint and Salt SR 22

Yoghurt blended with mint leaves.

Teed Teas

Rose Jam SR 24

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

Lemon and Passion Fruit SR 24

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

Juices

Orange SR 23

Mango SR 23

Lime Soda SR 20

Soft Drinks & Water

Pepsi | Diet Pepsi SR 12

7UP | Diet 7UP SR 12

Mirinda SR 12

Sparkling Water Large SR 21 Small SR 15

Still Water Large SR 19 Small SR 13



Appetisers

Samosa SR 30
Cheese (V) / Vegetable (V) / Chicken Tikka

Mixed Selection Samosa SR 34

Aloo Matar ki Tikki (V) SR 31

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

Chingri Chaap SR 68
(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) SR 37

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

Mushroom Kurkure (V) SR 50

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

Recipe compliments of Aisha Bhode

Soups

Murg Nizami Shorba SR 24

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

Dal Shorba (V) SR 24

A traditional curried yellow lentil soup. A timeless classic.

Salads

Chicken Tikka Salad SR 40

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

Roasted Potato Salad (V) SR 30

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

Vegetable Salad (V) SR 26

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 SR 210

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 SR 165

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

Speciality Platter SR 99

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

Vegetarian Platter (V) SR 72

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

Murg Malai Kebab SR 70

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

Tandoori Chicken Tikka SR 70

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

Gosht Seekh Kebab SR 80

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

Barrah Kebab SR 90

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

Jheenga Shan E Nisha SR 99

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

Kerala Chilly Garlic Prawn SR 115

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 SR 80

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

Paneer Ka Soola (V) SR 55

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

Aloo Khusnuma (V) SR 41

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

Sizzlers

Nihari Raan SR 135

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 SR 115

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) SR 66

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

Chicken Tikka Masala SR 66

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

Chicken Jhalfrezi SR 66

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

"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."

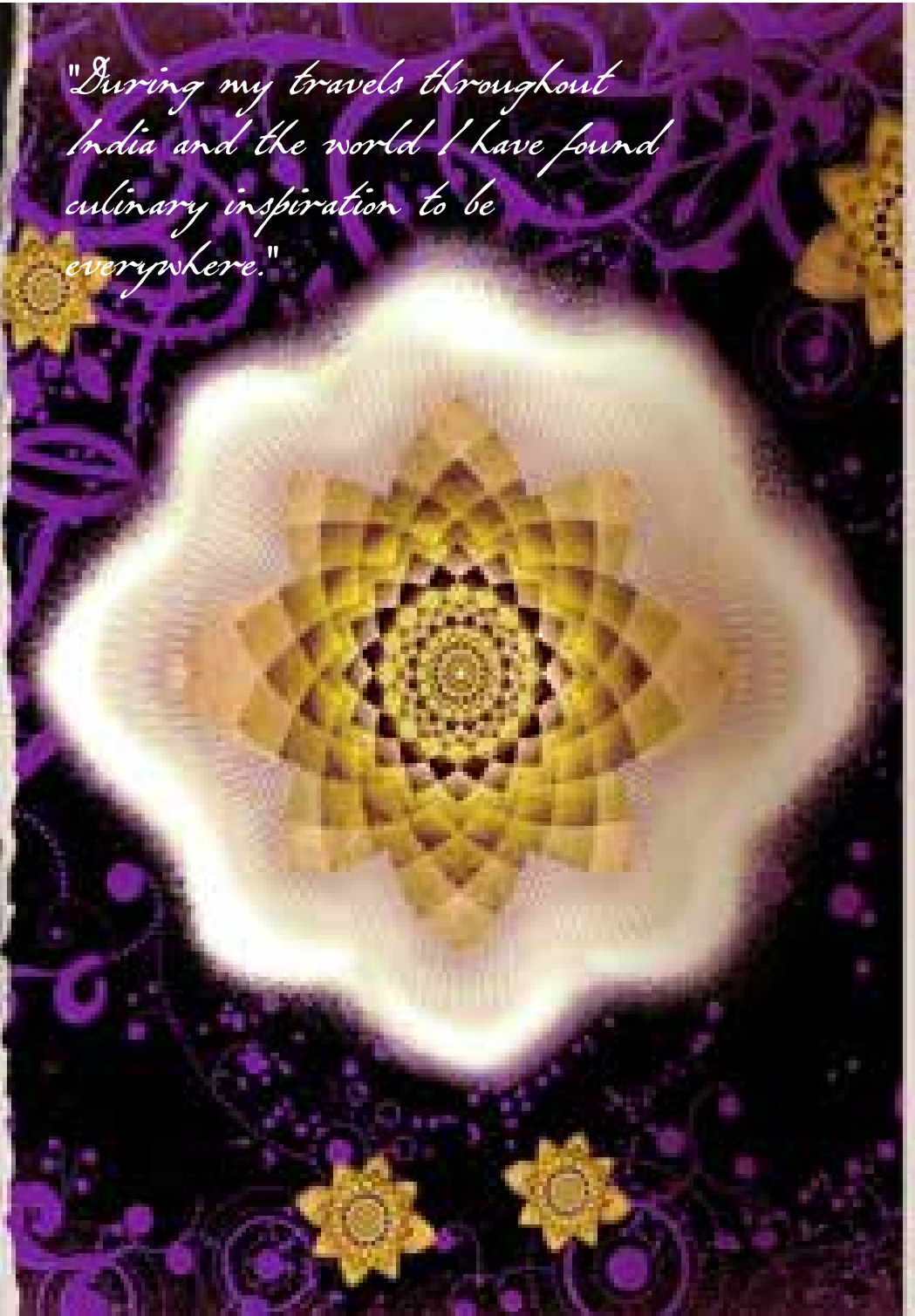
Kodi Spinach Curry SR 66

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

Recipe compliments of Asha Bhosle

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 SR 72

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

Muscat Gosht SR 76

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 SR 72

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

Prawn Masala SR 82

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

Prawn Makhani SR 82

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

Machli Masala SR 72

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

 *Recipe compliments of Aisha Bhoosle*

All dishes may contain traces of nuts

Main Course Vegetarian

Paneer Makhani SR 44

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

Palak Paneer SR 44

Cottage cheese in a spicy spinach gravy.

Kadai Vegetable SR 44

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

Hare Baingan ka Bharta SR 41 (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."

Recipe compliments of Asha Bhosle

All dishes may contain traces of nuts

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



Main Course Vegetarian

Aloo Makhani SR 41

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

Aloo Masala SR 41

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

Bhindi Masala SR 41

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

Chef's Special Dal Makhani SR 42

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

Dal Tadka SR 37

Yellow lentils tempered with onions, tomatoes and green chillies.

Vegetarian Specialities of the Day SR 44

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 SR 99

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

Murg Biryani Awadh SR 80

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

Rampuri Paya Biryani SR 165

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 SR 95

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 SR 89

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



Recipe compliments of Asha Bhosle

Subz Biryani (V) SR 58

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

Nei Chor (Traditional Ghee Rice) SR 30

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

Saffron Pilaf SR 34

Choice of Palao Rice (V) SR 30


Vegetable / Peas / Mushroom / Cumin

Biryani Rice SR 30

Steamed Rice SR 21

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 SR 8

Classic bread made from refined flour.

Cheese Garlic Naan SR 12

Naan topped with cheese and fresh garlic.

Tandoori Roti SR 7

Bread made from whole-wheat flour.

Lacha Parantha SR 8

Layered bread made from refined flour and butter.

Stuffed Kulcha SR 12

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

Accompaniments

Choice of Raita SR 19

Mixed Vegetable / Biryani

Yoghurt SR 16

All dishes may contain traces of nuts





Aloo Chatpate SR 37



Prawn Makhani SR 82



Chicken Tikka Samosa SR 30



Nihari Raan SR 135



Kodi Spinach Curry SR 66



Ramuri Paya Biryani SR 165



Chingri Chaap SR 68



Dal Makhani (v) SR 42



Prawn Biryani SR 99



Emperor's Platter SR 210



Seafood Platter SR 165



Chicken Tikka Masala SR 66



Murg Biryani Awadh SR 80



Kerala Chilly Garlic Prawn SR 115



Vegetarian Platter (V) SR 72



Aloo Matar ki Tikki (V) SR 31



Cheese Garlic Naan SR 12



Prawns Khurchan SR 115



Delhi Devil SR 24



Rose Jam Ice Tea SR 24



Truly Berry SR 24



Strawberry Passion Mash SR 24



Alchemist SR 24