



Non-Vegetarian

SIMPLE TRAIL (3 Course Menu)

KABAB PLATTER

(Classic chicken 'malai kabab' stepped in pepper and rock salt cream and Lamb 'Gilafi Seekh' kabab, Tandoori Achari Aloo)

CURRY TRAIL

(Enjoy the choice of Butter Chicken and Lamb Keema Matar, Dal served with Choice of Naan)

SHUFTA

(Kashmiri saffron stewed dry fruits, served with cream/ice cream)

THE ROYAL TRAIL (5 Course Menu)

TANDOORI Sea food Royale

(Tandoor Grilled; yogurt spiced SALMON, and Bollywood Mint Prawn served with Chefs Salad)

Royal Pepper Cream Chicken

(Classic chicken kabab stepped in black pepper flavours, Tandoori Broccoli)

Royal Venison Galouti

(Softened and Smoked mince pan grilled Venison kabab and Tandoori Apple served with Saffron Bread)

Duo of Lamb

(Tandoor grilled Mince Lamb 'Seekh' kabab and slow cooked lamb served with rogan josh sauce, masala spinach and biryani rice served with tandoori breads and Cinnamon Mulled Wine.)

MITHAI TASHTARI

(Dessert assortment, days speciality)

THE PEPPER TRAIL (7 Course Menu)

BOMBAY BOLLYWOOD PRAWN

(Mumbai Masala Grilled Prawn served with marigold and wine sauce)

PEPPER CREAM CHICKEN

(Classic chicken malai kabab stepped in pepper and rock salt cream)

VENISON GALOUTI KABAB

(Classical; tenderized and smoked pan grilled venison kabab served with roast cumin and aniseed flavoured tandoor grilled Red Apple)

Unique
Indian
'Food Xperience'



'KASUNDHI' MUSTARD STEAMED FISH

(Home made raw mango and grain mustard flavoured steamed fish, served with ginger steamed rice and dal tadka)

KALMI KABAB MASALA

(Saffron and yogurt marinated tandoor grilled chicken served with tomato cinnamon sauce spinach masala and pepper naan)

LAMB FOODXPERIENCE

(Slow cooked lamb served with rogan josh sauce and lamb biryani and cinnamon mulled wine)

MITHAI TASHTARI

(Dessert assortment of, chefs platter of the day)

MAHARAJA TRAIL (9 Course Menu)

CHANDANI CHOWK KI PAPDI CHAT

(Flour Crispies with chicken tikka brunoise and tamarind chutney)

BOMBAY BOLLYWOOD PRAWN

(Mumbai Masala GOLD grilled prawn served with marigold and wine sauce)

PEPPER CREAM CHICKEN

(Classic chicken malai kabab stepped in pepper and rock salt cream)

VENISON GALOUTI KABAB

(Classical; tenderized and smoked pan grilled venison kabab served with roast cumin and aniseed flavoured tandoor grilled Red Apple)

'KASUNDHI' MUSTARD STEAMED FISH

(Home made raw mango and grain mustard flavoured steamed fish, served with ginger steamed rice and dal tadka)

KALMI KABAB MASALA

(Saffron and yogurt marinated tandoor grilled chicken served with tomato cinnamon sauce spinach masala and pepper naan)

LAMB FOODXPERIENCE

(Slow cooked lamb served with rogan josh sauce and lamb biryani)

KASHMIRI KAHWA

(Saffron and cardamom flavoured tea with roasted almond flakes, served with honey)

MITHAI TASHTARI

(Dessert assortment of Kashmiri Shufta, Mango Kulfi, Strawberry Rabdi Shot)



Vegetarian

SIMPLE TRAIL (3 Course Menu)

KABAB PLATTER

(Choice of Mango Paneer Tikka, cream broccoli and tandoori 'achari' potatoes served with chefs special salad and chutneys)

CURRY TRAIL

(Enjoy the choice of Paneer Makhani and Makai palak, Dal served with Choice of Naan)

MITHAI TASHTARI

(Dessert assortment of Kashmiri Shufta , Mango Kulfi)

THE ROYAL TRAIL (5 Course Menu)

ROYAL Khumb kabab

(Tandoori Mushrooms served with chefs special salad and chutneys)

KASHMIRI SAFFRON SEEKH

(Ecclectic mix of cottage cheese with figs nuts and saffron cooked , served tandoor grilled)

PHALDAARI CHAT

(Season fresh Pineapple and Apple marinated with aniseed and spice mix)

MASALA GRILLED PALAK PANEER

(Grilled cottage cheese with masala enhanced leafy spinach served with vegetable biryani, Dal Makhani Raita and Garlic Naan)

MITHAI TASHTARI

(Dessert assortment of Kashmiri Shufta, Mango Kulfi)

THE PEPPER TRAIL (7 Course Menu)

CHANDANI CHOWK KI PAPDI CHAT

(Flour Crispies with chicken tikka brunoise and tamarind chutney)

TANDOORI MUSHROOM

(Assorted mushrooms marinated with cinnamon pepper mix cooked in Tandoor)

KASHMIRI SAFFRON SEEKH

(Ecclectic mix of cottage cheese with figs nuts and saffron cooked, served tandoor grilled)

Unique
Indian
'Food Xperience'



PHALDAARI CHAT

(Season fresh Pineapple and Apple marinated with aniseed and spice mix)

KADAI BROCCOLI

(Char grilled broccoli served with bell pepper and tomato sauce, almond naan to accompany)

MASALA GRILLED PALAK PANEER

(Grilled cottage cheese with masala enhanced leafy spinach served with vegetable biryani, Dal Makhani and Raita)

MITHAI TASHTARI

(Dessert assortment of Kashmiri Shufta, Mango Kulfi, Strawberry Rabdi Shot)

MAHARAJA TRAIL (9 Course Menu)

KASHMIRI SAFFRON SEEKH

(Eclectic mix of cottage cheese with figs nuts and saffron cooked, served tandoor grilled)

TANDOORI CREAM PEPPER BROCCOLI

(Assorted mushrooms marinated with cinnamon pepper mix cooked in Tandoor)

SAUNFIYANI KHUMB

(Button mushrooms flavoured with aniseeds and spices and yogurt, served chargrilled)

PHALDAARI CHAT

(Season fresh Pineapple and Apple marinated with aniseed and spice mix)

KADAI SUBZI

(Char grilled SEASONAL VEGETABLES served with bell pepper and tomato sauce, almond naan to accompany)

MASALA GRILLED PALAK PANEER

(Grilled cottage cheese with masala enhanced leafy spinach)

SUBZ KOFTA BADAMI

(mix vegetable kofta with almonds served with saffron almond cream)

KASHMIRI KAHWA

(Saffron and cardamom flavoured tea with roasted almond flakes, served with honey)

MITHAI TASHTARI

(Dessert assortment of Kashmiri Shufta, Mango Kulfi, Strawberry Rabdi Shot)