

BEVERAGES

(7:00 a.m. to 11:00 a.m.)

Mineral water

₹ 25.00

Tea

₹ 45.00

Coffee

₹ 65.00

Hot Chocolate

₹ 65.00

Bournvita milk

₹ 65.00

Milk

₹ 65.00

Lemon Ice Tea

₹ 50.00

Lassi (Sweet/Salted)

₹ 65.00

Matha

₹ 25.00

Canned Juice

₹ 65.00

Shikanjvi

₹ 55.00

Fresh Lime Soda (Sweet/Salted)

₹ 55.00

Soda

₹ 50.00

Soft Drink

₹ 45.00

Diet Coke

₹ 50.00

Cold Coffee

₹ 70.00

Strawberry milk shake

₹ 70.00

Chocolate milk shake

₹ 70.00

BREAKFAST

(7:00 a.m. to 11:00 a.m.)

- Cornflakes/Chocos/Oats/Muesli with Hot/Cold Milk
₹ 75.00
- Bread (2 slices) with Butter and Jam
₹ 35.00
- Stuffed paratha (Aloo/Pyaz/Paneer) with curd and pickle
₹ 70.00
- Puri (4 pcs.) with Bhaji/ Chole
₹ 70.00
- Vegetable and cheese cutlets
₹ 75.00
- Choice of eggs (2 eggs made to order) :
 - Boiled
₹ 40.00
 - Scrambled
₹ 50.00
 - Bull's eye
₹ 50.00
 - Plain Omelette
₹ 50.00
 - Stuffed Omelette (masala/cheese)
₹ 60.00

FULL DAY MENU

(7:00 a.m. to 11:00 a.m.)

- Veg. Club Sandwich
₹ 90.00
- Cheese Club Sandwich
₹ 90.00
- Veg. Burger
₹ 90.00
- Chicken Burger
₹ 105.00

■ Mutton Burger

₹ 105.00

■ Penne Arrabiata

Penne pasta tossed in tomato sauce

₹ 180.00

■ Spaghetti in Mushroom sauce

Spaghetti tossed in white sauce flavoured with mushrooms

₹ 180.00

■ Mozzarella and cherry tomato Bruchetta

Italian topping on baguette bread

₹ 150.00

■ Mix pakora

₹ 110.00

■ Paneer pakora

₹ 185.00

■ Masala peanuts

₹ 75.00

KIDS CORNER

■ Cheese loaded French Fries/Smileys

₹ 105.00

■ Kebabs on Ice Cream Sticks

₹ 105.00

■ Cheese Balls

₹ 105.00

■ Popcorn

₹ 95.00

■ Cheese Toast

₹ 105.00

■ Veg. Ben Ten Burger

₹ 90.00

■ Chicken Ben Ten Burger

₹ 105.00

■ Veg. Lollipop (4 Pcs.)

₹ 125.00

■ Chicken Lollipop (4 Pcs.)

₹ 145.00

■ Chicken Satay

₹ 105.00

■ Superman Shake

₹ 70.00

■ Banana Split

₹ 95.00

MEAL TIME SUGGESTIONS

(12:30 p.m. to 04:00 p.m. & 7:00 p.m. to 11 p.m.)

SOUPS

■ Veg. Hot and Sour soup

₹ 95.00

■ Chicken Hot and Sour soup

₹ 105.00

■ Veg. Sweet corn soup

₹ 95.00

■ Chicken Sweet corn soup

₹ 105.00

■ Egg drop soup

₹ 95.00

■ Veg. Clear soup

₹ 95.00

■ Chicken Clear soup

₹ 105.00

■ Veg. Clear Noodle soup

₹ 95.00

■ Chicken Clear Noodle soup

₹ 105.00

■ Veg. Lemon Coriander soup

₹ 95.00

■ Chicken Lemon Coriander soup

₹ 105.00

■ Veg. Lung Fung soup

₹ 95.00

■ Chicken Lung Fung soup

₹ 105.00

■ Tomato soup

₹ 95.00

■ Tamatar aur dhaniya ka shorba

₹ 95.00

KEBABS

■ Dahi ke kebab

Chef's speciality – sensational kebabs made from hung curd

₹ 185.00

■ Rajma Galouti

Innovation and excellence – vegetarian option similar in texture and colour to the authentic Galouti kebab

₹ 175.00

■ Bhutiyani kebab

Deep fried kebabs made of corn and a secret blend of spices

₹ 175.00

■ Stuffed mushrooms

₹ 185.00

■ Aloo Mumtaz

A twist on the tandoori aloo – tangy stuffing with a unique marinade

₹ 175.00

■ Kaju Paneer seekh

Delicious and easy on the palate

₹ 185.00

■ Paneer malai tikka

The eternal favourite with a flavor of hung curd and cheese

₹ 185.00

■ Tandoori paneer tikka

A name synonymous with Indian cuisine – everyone loves it

₹ 185.00

■ Paneer Nazakat

Cottage Cheese rolls with sweet & sour stuffing

₹ 185.00

■ Veg. Kebab Roll

₹ 115.00

■ Chicken Kebab Roll

₹ 135.00

■ Mutton Kebab Roll

₹ 135.00

■ Doodhiya murgh tikka

Chicken marinated with cashew paste, cheese and hung curd with a predominant flavor of green cardamom and mace

₹ 225.00

■ Kalmi bharwa tangdi

Chicken drumsticks stuffed with khoya, cheese and dry fruits

₹ 245.00

■ Murgh Nawabi tikka

Made rich with almond paste and flavoured with fennel

₹ 225.00

■ Murgh Zeenat seekh kebab

Chicken seekh kebab minced thrice with a special masala for that unique taste

₹ 225.00

■ Tandoori chicken

The pallbearer of Indian cuisine around the world

₹ 225.00

■ Mutton Noorani seekh

Flavoured with fried onion paste and absolutely melt-in-the-mouth

₹ 225.00

■ Mutton shammi kebab

Mince mutton kebabs with a flavoursome stuffing – straight out of an Awadhi kitchen

₹ 225.00

■ Mutton Burrah kebab

Pieces from the entire Dumba – marinated thrice and cooked in tandoor

₹ 225.00

■ Amritsari machli (Seasonal)

A popular fish delicacy, flavoured with ajwain and deep fried

₹ 285.00

■ Mahi Awadh (Seasonal)

A very rare occurrence fish being marinated three times - fish tikka infused with a flavour of yellow chilly powder and cloves

₹ 285.00

MAIN COURSE

■ Dal Signature

The Nation's favourite lentil delicacy, Dal Makhni is simmered overnight on tandoor till it attains a creamy texture

₹ 165.00

■ Dal Tadka

The classic arhar daal made in the chef's special way

₹ 165.00

■ Dal-be-aab

A dry dhuli urad delicacy, cooked in butter and spiced with cumin

₹ 165.00

■ Dal Punjratani

A combination of five lentils - chana dal, arhar dal, moong dal, urad dal and masoor dal - is used to prepare this rarely made delicacy

₹ 165.00

■ Bharre Aloo ka Qorma

The dum aloo treated differently by the chef – potatoes cooked in traditional Old Delhi style

₹ 175.00

■ Phaldai Kofta

Mixed vegetable koftas with a stuffing of cottage cheese and hung curd

₹ 195.00

■ Husna Afzal

Soya koftas stuffed with anjeer in a tantalizing gravy

₹ 195.00

■ Subz Panchmel

₹ 165.00

■ Kadhai Choley

₹ 165.00

■ Khumb Sandali

Mushrooms in a rich gravy flavoured with sandalwood

₹ 195.00

■ Gobhi Rajwadi

The common man's vegetable cooked to perfection – fit to be at a King's table

₹ 165.00

■ Baingan aur Mirch ka Salan

An essential part of all Hyderabadi spreads, everyday vegetables made in an exotic manner which would entice you to try this dish at least once

₹ 165.00

■ Paneer do Pyaza

This dish is characterized by the addition of onions twice - favorite dish of the nawabs of yore

₹ 195.00

■ Chaman Paneer

Kadhai paneer enriched with the aroma of rose petals

₹ 195.00

■ Nargisi Paneer

Paneer koftas in a gravy flavoured with Black Cardamom and shahi jeera

₹ 195.00

■ Paneer Hyderabadi

A take on the Shahi gravy – cottage cheese cooked with authentic Hyderabadi spices

₹ 195.00

■ Paneer tak-a-tin

Paneer cooked in Tawa style – has both grated cottage cheese and small pieces

₹ 195.00

■ Paneer panchphoran masala

Cottage cheese cooked in Bengali style – a rarity

₹ 195.00

■ Alif Mabrouk

Literally means “thousand congratulations” – an original panner dish and chef's speciality

₹ 195.00

■ Methi Murgh (with bone/boneless)

Chicken cooked with kasoori methi and curd

₹ 225.00/245.00

■ Tawa Murgh Angaara (Boneless)

Boneless chicken cooked in tawa style – hot and spicy as suggested by the name

₹ 245.00

■ Murgh Khaas Makhani (with bone/boneless)

Chicken marinated in thirteen different spices and cooked in a tandoor, before putting in a rich gracy made of tomatoes, cream and butter

₹ 225.00/245.00

■ Murgh Banjara (with bone/boneless)

Similar to kadhai murgh but with a completely different flavour

₹ 225.00/245.00

■ Shorbedar Murgh (with bone)

*Chicken straight from the bylanes of Old Delhi – mysterious spices and
astounding taste*

₹ 225.00

■ Mutton Roghanjosh

The most famous dish from the Kashmiri Dastarkhwan

₹ 225.00

■ Kaju Keema

Mutton mince cooked to perfection with exotic spices and cashewnuts

₹ 225.00

■ Saag Gosht

The full flavor of Mutton is complemented by fresh greens

₹ 225.00

■ Dum ki Nalli

*Chef's recommendation – mutton in a thin gravy but with
wholesome flavour*

₹ 225.00

■ Sultana-e-Samundar (Seasonal)

*Fish pieces slow-cooked in a gravy flavoured with yellow chilly powder
and kasoori methi*

₹ 295.00

■ Patialashahi Machchi (Seasonal)

*A robust fish preparation from punjabi - this dish is characterized by the
usage of both yoghurt and tomatoes for the preparation of gravy*

₹ 295.00

BREADS

■ Tandoori Roti

₹ 20.00

■ Butter Roti

₹ 25.00

- Plain Naan
₹ 35.00
- Butter Naan
₹ 45.00
- Stuffed Naan
₹ 50.00
- Garlic Naan
₹ 45.00
- Lachcha Paratha
₹ 40.00
- Pudina Lachcha Paratha
₹ 40.00
- Mirch ka Paratha
₹ 40.00
- Missi Roti
₹ 40.00
- Khasta Roti
₹ 40.00

RICE

- Plain Rice
₹ 95.00
- Jeera Rice
₹ 100.00
- Vegetable Pulao
₹ 135.00
- Matar Pulao
₹ 135.00
- Nawabi Tarkari Biryani
₹ 140.00
- Lucknawi Murgh Biryani
₹ 245.00

ACCOMPANIMENTS

- Plain papad (2 pcs.)

₹ 20.00

- Masala papad (2 pcs.)

₹ 45.00

- Green Salad

₹ 70.00

- Onion Salad

₹ 70.00

- Plain Curd

₹ 80.00

- Boondi Raita

₹ 90.00

- Pudina Boondi Raita

₹ 90.00

- Mix veg. Raita

₹ 90.00

- Pineapple Raita

₹ 95.00

- Aloo Raita

₹ 90.00

THAI

- Vegetables in Thai Red Curry with Boiled Rice

₹ 195.00

- Chicken in Thai Red Curry with Boiled Rice

₹ 225.00

- Vegetables in Thai Green Curry with Boiled Rice

₹ 195.00

- Chicken in Thai Green Curry with Boiled Rice

₹ 225.00

CHINESE

STARTERS

- Veg. spring rolls
₹ 170.00
- Veg. Momos
₹ 170.00
- Chicken Momos
₹ 185.00
- Veg. Wontons
₹ 170.00
- Chicken Wontons
₹ 185.00
- Honey chilli potatoes
₹ 170.00
- Chilli paneer/mushroom
₹ 195.00/195.00
- Chilli chicken
₹ 215.00
- Veg. Manchurian dry
₹ 170.00
- Crispy Honey Chilli lotus stem
₹ 170.00
- Sweet and Spicy crispy chicken
₹ 215.00
- Drums of Heaven (Chicken Wings)
₹ 215.00

MAIN COURSE

- Sweet and sour vegetables with crispy noodles
₹ 195.00

- Vegetables in soya garlic sauce
₹ 180.00
- Veg. Manchurian gravy
₹ 180.00
- Chilly Paneer gravy
₹ 205.00
- Chilli Chicken gravy
₹ 225.00
- Veg. chopsyuey
₹ 185.00
- Chicken chopsyuey
₹ 205.00
- Stir fried paneer in sweet and sour sauce
₹ 205.00
- Stir fried chicken in sweet and sour sauce
₹ 225.00
- Singapore paneer
₹ 205.00
- Singapore chicken
₹ 225.00
- Honey glazed lemon chicken
₹ 225.00
- Chicken Kung Pao
₹ 215.00
- Sliced Lamb in Ginger Garlic Sauce
₹ 225.00
- Crispy Konjee Lamb
₹ 225.00

RICE/NOODLES

- Veg. Hakka Noodles
₹ 140.00
- Hakka Noodles (Egg/Chicken)
₹ 150.00/170.00

- Veg. Fried Rice
₹ 140.00
- Fried Rice (Egg/Chicken)
₹ 150.00/170.00
- Veg. Chilli Garlic Noodles
₹ 145.00
- Chilli Garlic Noodles (Egg/Chicken)
₹ 155.00/175.00
- Veg. Schezwan Fried Rice
₹ 145.00
- Schezwan Fried Rice (Egg/Chicken)
₹ 155.00/175.00
- Veg. Schezwan Noodles
₹ 145.00
- Wok tossed mushrooms in hot and sour sauce
₹ 205.00
- Schezwan Noodles (Egg/Chicken)
₹ 155.00/175.00
- Veg. Hong Kong Fried Rice
₹ 145.00
- Hong Kong Fried Rice (Egg/Chicken)
₹ 155.00/175.00
- Veg. Hong Kong Noodles
₹ 145.00
- Hong Kong Noodles (Egg/Chicken)
₹ 155.00/175.00
- Veg. Singapore Fried Rice
₹ 145.00
- Singapore Fried Rice (Egg/Chicken)
₹ 155.00/175.00
- Veg. Singapore Noodles
₹ 145.00
- Singapore Noodles (Egg/Chicken)
₹ 155.00/175.00

DESSERTS

Choice of Ice Cream (2 scoops)

*(Crunchy Butter Scotch/Chocolate/Strawberry/Vanilla/
Black Currant/ Rum N Raisin/ Kaju Kishmish)*

₹ 75.00

Phirni

Milk cooked with pounded rice and served cold in earthenware

₹ 65.00

Tutti Frutti

₹ 95.00

Fried Ice Cream

₹ 75.00

Grilled pineapple with ice cream

₹ 75.00

Gulab Jamun (2 pcs.)

₹ 75.00