



*Kick off your meal
in style with our*
Starter

<p>H Special Kebab Sampler Veg Mixture of Tandoori Hara bhara Kebab, Mushroom, Paneer, Veg. Seekh and Aloo along with Dal makhani and Baby Naan.</p>	<p> ● 550 </p>
<p>Karari Roti Regular Thin and Crispy Roti</p>	<p> ● 180 </p>
<p>Karari Masala Butter Thin and Crispy Roti with butter and spices</p>	<p> ● 200 </p>
<p>Paneer Tikka Paneer, capsicum and onions marinated in a yogurt. Skewered and toasted in tandoor.</p>	<p> ● 350 </p>
<p>Nawabi Hara Tawa Kebab The fresh greens combined with exotic spices create an amazingly irresistible dish that is delicious, aromatic and mouth watering Cheesy Stuffing</p>	<p> ● 320 </p>
<p>Hara Bhara Kebab Filled with the goodness of peas and spinach, these kebabs are healthy, delicious. Vegetarian and garden fresh!</p>	<p> ● 280 </p>
<p>Hariyali Paneer Tikka Cubes of Cottage Cheese marinated in a green masala and cooked in tandoor.</p>	<p> ● 350 </p>
<p>Veg. Seekh Kabab The all time favourite seekh kebabs full of veggies and nuts. Straight from the blazing tandoor.</p>	<p> ● 260 </p>
<p>Veg. Kathi Roll Juicy Paneer tikkas topped with green chutney and onions, Capsicum wrapped in roomali made with a fresh dough.</p>	<p> ● 300 </p>
<p>Malai Paneer Tikka Paneer tikka marinated in yogurt cream and cheese with indian spices</p>	<p> ● 350 </p>
<p>Tandoori Aloo Chatpata Chef style preparation of baby potato's with spicy cream.</p>	<p> ● 260 </p>
<p>Tandoori Malai Broccoli Broccoli marinated in yogurt cream and cheese with some indian spices.</p>	<p> ● 400 </p>
<p>Paneer Hiltop Paneer Tikka Stuffed with Cheese, Capsium, Bell Pepper and Indian Spices</p>	<p> ● 350 </p>

H Special Kebab Sampler Non-Veg	900
<i>Mixture of Chicken Tikka, Kasooni Fish Tikka, Chicken Seekh along with dal makhani and baby naan.</i>	
Non-Veg. Kathi Roll	360
<i>Juicy Chicken tikkas topped with green chutney and onions, Capsicum wrapped in egg roomali made with a fresh dough.</i>	
Bhatti da Murgh Half/Full	350/550
<i>Chicken marinated in Indian spices, ginger garlic paste, oil and curd. Grilled. Served with onion rings and a green chutney.</i>	
Murgh Sekh Kabab	380
<i>Minced chicken pieces marinated in unique preparation of Herbs and spices.</i>	
Kasundi Murgh Tikka	400
<i>Chicken Steak marinated with mustard yogurt and indian spices.</i>	
Bhatti da Prawns	650
<i>Prawns marinated in an array of creams and masalas, grilled in a tandoor.</i>	
Murgh Tikka	400
<i>Boneless Chicken pieces marinated in yogurt with herbs and spices, then roasted in charcoal tandoor.</i>	
Chicken Pahadi Kebab	390
<i>Fried Chicken Kebab, juicy deep fried chicken with crispy outer covering.</i>	
Chicken Makhmali Kebab	420
<i>Chicken cooked in a 'velvety' sauce.</i>	
Chicken Nawabi Seekh Kebab	450
<i>Succulent tikkis made of chicken minced, assorted masalas and dry fruit. Served with green chutney.</i>	
Singh is King Chicken	450
<i>chef special chicken cooked in tandoor and tossed with mutton gravy and other spices.</i>	
Stuffed Tangadi Kebab	450
<i>Chicken legs marinated in a flavorsome paste and then grilled on the tandoor with masala and garnished with fresh lime over the top.</i>	
Pahadi Murgh Tikka	430
<i>Chicken leisurely stir fried with a paste of mint leaves, coriander, garlic and ginger. This pahadi chicken is full of flavour.</i>	
Fish Mahi Tikka	450
<i>Dig into brilliant, succulent chunks of sole fish! Smearred with masalas and cooked to perfection in a traditional Indian tandoor.</i>	
Dildarr Lehsooni Fish Tikka	450
<i>fish steak marinated in creamy yogurt along with mash garlic and dill herb.</i>	



Palak ka Shorba

A warm and comforting dish with the goodness of spinach, ginger and mild spices.

140

Tomato Dhaniya ka Shorba

Fresh coriander flavoured tomato shorba. A Punjabi version of the ever popular tomato soup.

150

Bhutte Ka Shorba

A soul stirring wholesome shorba made of corn and subtle spices.

140

Dal Dhaniya Shorba

A warm and comforting dish with the goodness of lentils, spinach, ginger-garlic and mild spices. Season with fresh cream

140

Mulligatawny

Classic Indian soup made of Dal, Pepper & Coconut Milk and a generous squeeze of lime.

210

Mushroom And Nimbu Ka Shorba

Flavorful mushroom with the twist of lemon and Indian spices.

200

Murgh Pudina Shorba

Fresh Mint, Ginger, garlic, chillies and the essential Indian powdered spices, sautéed in butter to heighten the flavours along with Chicken Chunks.

180

Murgh Adraki Shorba

A flavorful chicken with the twist of adrak and Indian Spices.

180

Murgh Goli Shorba

A flavorful chicken Minced Ball with the twist of Indian Spices.

200



H Special Subji Laziz

Fresh Garden Veg. cooked with Makhni Gravy.

300

H Special Paneer Laung Latta

Stuffed Paneer Roll With Dry Fruit And Served With Creamy Tomato Gravy.

320

H Special Dal-E-Hasmukh

Chef Special Dal Preparation Served With A Baby Garlic Naan.

300

Chena And Kaju Curry

Fried Fresh Paneer Ball Served With Cashew Gravy.

300

Paneer Tikka Lababdar

Cottage cheese cooked with tomato puree, varied spices, kasoori methi and a hearty dollop of cream and butter.

310

Tawa Paneer Chatpata

A tangy dish of paneer cooked in a mix of spices and finished with cream.

310

Cheese Tawa Masala

A semi-dry preparation of marinated Cheese with common spices and spice powders, tomato pulp, fresh cream, features a mind-boggling array of flavours

310

Kaju Paneer Masala

Creamy spinach gravy with tasty paneer and Roasted Cashew.

310

Paneer Muglai

Marinated Panner roasted in Tandoor and served in creamy white sauce

290

Paneer Baluchi

Paneer Tikka served in chef special red sauce

300

Palak Paneer

Creamy spinach gravy with tasty paneer.

270

Paneer Butter Masala

Cottage Cheese and Makhani gravy butter cream garnishing.

290

Cheese Makhan Masala

Tender chunks cheese marinated leisurely and cooked in a deep, rich gravy of fresh cream, butter, tomato and spices.

320

Paneer Kurchan	290
<i>Cottage cheese and red bell pepper & Capsicum.</i>	
Paneer Kadai	290
<i>Paneer pieces cooked in thick zingy gravy of hung curd, bay leaves and chillies while retaining the aroma of varied spices.</i>	
Paneer Tikka Masala	290
<i>The lovely vibrant colored sauce with bits of marinated paneer, more tomato-y and flavoured with Indian Spices</i>	
Patiala Shahi Handi	300
<i>Mix Of Green Veg And Paneer Cooked In Indian Shahi Gravy.</i>	
Paneer Pasanda	280
<i>Golden pieces of paneer, Saute with yoghurt, turmeric, coriander powder, salt, chilli powder, and garam masala.</i>	
Kaju Curry	310
<i>Vegetables cooked in a luscious cashew nuts and khoya gravy.</i>	
Paneer Methi Malai	300
<i>A paste of cashew nut, tomatoes, onions and spices adds to the luscious mouth-feel of the Methi Malai Paneer</i>	
Corn Palak	280
<i>Spinach and corn are cooked with spices.</i>	
Nargis Kofta	290
<i>Delicious paneer pops wrapped in gram flour and fried to perfection</i>	
Sabzi do rukha	280
<i>Mix Veg's served in both Red and Green Gravy</i>	
Sabzi Makhmali	300
<i>Chopped Veg's mixed with Cheese and Paneer with tangy tomatoes and cream.</i>	
Veg. Diwani Handi	280
<i>Gardan vegetables, baby corn, mushroom, capsicum, baby potato.</i>	
Aloo Jeera	180
<i>Potatoes boiled and sauteed golden with turmeric, jeera and onions.</i>	
Malai Kofta	280
<i>Home Made cottage cheese and potato dumplings in cashew nuts enriched sauces.</i>	
Methi Malai Matar	250
<i>Fresh Mathi and Kaju Gravy.</i>	
Veg. Jalfrizi	280
<i>Vegetables cooked with garlic, ginger, and spices, Sweet & Sour.</i>	
Lasooni Palak	280
<i>Packed with the goodness of garlic and Palak</i>	
Navratna Korma	300
<i>Assortment of vegetables and fruits in an intense gravy burgeoning with cashew paste and cream.</i>	

Dal Fry	170
<i>Dal cooked with the added tadka of green chillies, ginger, fried onions and turmeric</i>	
Dal Makhani	250
<i>Black Lentils cooked on slow fire specially flavoured with spices and cream.</i>	
Dal Tadka	200
<i>Dal cooked with the added tadka of green chillies, ginger, fried onions and turmeric and topped with aromatic herbs</i>	
H Special Non-Veg.	400
<i>Malai Tikka - 3pcs & Chicken Tikka - 3pcs</i>	
H Special Mutton Matka	500
<i>Special mutton masala cooked inside the Matka.</i>	
H Special Chicken Matka	500
<i>Special Chicken masala cooked inside the Matka.</i>	
Eggs Curry	200
<i>Delicious curry made with aromatic spices, a hint of kasoori methi and cream</i>	
Eggs Bhurji	200
<i>Scrambled egg cooked with onion, tomatoes, capsicum, chillies and spices</i>	
Murgh Makhni	380
<i>A buttery chicken curry cooked with tangy tomatoes and cream.</i>	
Murgh Kadai	380
<i>Juicy chicken chunks simmer in a spicy broth of tomatoes, chillies, onion and host of spices. Finish off with a note of cream</i>	
Laziz Murg Tikka Masala	400
<i>Tandoori roasted Chicken Tikka.</i>	
Chicken Dhania Masala	380
<i>A creamy gravy dish made from chicken, assorted masalas, fresh coriander and yogurt</i>	
Muglai Chicken	380
<i>Mughlai Chicken is a rich, decadent, brown-coloured chicken gravy.</i>	
Matka Murgh Boneless	400
<i>Boneless Chicken in Brown Gravy.</i>	
Chicken Kheema	380
<i>Chicken Kheema Recipe is a gravy curry recipe made with minced meat.</i>	
Chicken Curry Home Style	380
<i>chicken pieces stir into the spices till they are golden brown, garnish with chopped coriander.</i>	
Chicken Tawa Masala	390
<i>Chicken pieces marinated in curd, cream and freshly ground garam masala. Topped with a sizzling tempering of red chillies and coriander.</i>	
Mutton Bengali Style	450
<i>Mutton cooked with Bengali spices and fried potato.</i>	

Mutton Rogan Josh

This dish is robust with flavors of varied spices. Lamb cooked with the aroma of cinnamon, cardamom, bay leaves, turmeric, coriander and garam masala.

450

Mutton Do Pyaza

Mutton do pyaza is a delicious mutton dish that is cooked with onions, yogurt and a burst of spices

450

Mutton Saagwala

Mutton cooked with saag and spices to make a delicious dish

450

Jhinga Kalimirch

Coconut milk flavored prawns cooked with Indian spices.

550

Mustard Fish Curry (Basa Fish)

Marinated fish pieces in turmeric and salt. Blend with tomatoes, garlic, green chillies and powdered mustard seeds.

500

Methi Chicken

Tender chicken chunks cooked with assorted spices and fresh fenugreek (methi) leaves.

380

Chicken Adraki

A flavorful chicken with the twist of adrak and Indian Spicy Gravy.

380



Plain Rice

Indian Prized Basmati Rice, Steamed and served Fresh.

█ 150

Jeera Rice

Basmati Rice seasoned and steamed with Cumin.

█ 180

Veg. Pulao

A simple, speedy and satisfying rice meal made with the goodness of garden fresh veggies!

█ 200

Kashmiri Pulao

A sweet and unconventional pulao, loaded with the goodness of dry fruits, rich cream and few spices.

█ 220

Hydrabadi Dum Biryani

Garden Fresh Vegetables and Basmati Rice cooked together with Indian Herbs and Spices along with Veg. Or Non-Veg. Selection

Veg. - Red/Green

█ 320

Chicken - Red/Green

█ 400

Mutton - Red/Green

█ 450

Samundari Jinga Biryani - (Red/Green)

█ 550

Anda Biryani

█ 250



Roti

Roti ki Basket

Rumali roti-1, Naan-1, Lachha paratha-1, Tandoori roti-1, Kulcha-1, Missi roti-1.

330

Afghani Naan

Chef special fluffy naan adding with khus-khus , melon seed, and cooked inside the tandoor.

150

Amritsari Kulcha

Stuffed kulcha with potato, coriander,roasted jeera, dry fruit and cooked inside the tandoor.

150

Missi Roti

Whole wheat flour and gram flour dough is flavoured with a freshly ground spice mix and pan-fried on a tawa.

Regular

50

Butter

55

Lachha Paratha

Lachha Paratha or Lachedar Paratha is a Popular dish from North India, made from Whole wheat flour.

Regular

65

Butter

70

Tandoor Roti

Tandoori Roti is made with whole-wheat flour and traditionally cooked in tandoor.

Regular

50

Butter

60

Naan

Naan is an Indian bread baked in a tandoor

Regular

60

Butter

70

Garlic

80

Masala Cheese

110

Rumali Roti

Roomali Roti is thin bread popular in North India

Regular

80

Butter

95

Kulcha

A crispy Punjabi delight

Regular	100
Butter	120
Masala	120
Paneer	130
Cheese	130
Chicken	160



H Chef special Caramelized Beet Root and Sahi Tukda with dry fruit crumbles	200
Apple Pie with Hot Custard sauce and Vanilla Ice Cream	220
Gulab Jamun with Cheese Cake	210
Gulab Jamun With Ice Cream	180
Moong Dal Halwa	180
Beet Root Halwa	180
ChocoMosa With Saffron Condensed Milk And Pistachio <i>a michlen star recipe where samosa stuffed with chocolate and deep-fried.</i>	180
Duo Of Halwa With Stuffed Gulab Jamun <i>Two different type of halwa served with gulab jamun</i>	200



Green Salad

Fresh Garden veg. with Lemon and Chilly.

80

Veg. Raita

Fresh Garden Green with Yogurt.

70

Pineapple Raita

The sweet yet savoury flavour of the raita gives an unexpected twist to the main course

120

Lassi - Sweet

A sweet or savoury drink made from a yogurt base with water.

80

Lassi - Salted

A sweet or savoury drink made from a yogurt base with water.

60

Roasted Papad

Roasted Papadum is a thin, crisp, disc-shaped food from the Indian subcontinent.

25

Fried Papad

Dip Fried Papadum is a thin, crisp, disc-shaped food from the Indian subcontinent.

30

Masala Papad

Crispy fried papad topped with a masala filling of onions, tomatoes and spices.

50

Cheese Masala Papad

80

Dahi

Plain Yogurt

75

Butter Milk - Plain

Fresh Butter Milk

45

Butter Milk - Masala

Butter Milk with fresh Pudina and spices

55

South Style Masala Buttermilk

Butter milk flavored with south Indian spices, ginger, and lemon leaves.

60