

Mains

Punjabi Gosht	9
The best cuts of lamb cooked in brown onion gravy with garlic, coriander and Garam masala - a Punjab delicacy	
Rum Lamb Bhuna	9
Cubes of lamb cooked in rum, onion & tomato gravy	
Lamb Saag Gosht	9
Tender pieces of baby lamb cooked with tomato onion spices & spinach	
Malabar Fish Curry	10
Succulent Fish marinated in coconut milk and simmered in red chilli and kokum sauce	
Mughlai Jhinga Masala	14
Prawns cooked in onions, tomatoes, ginger, garlic and mango flavour sauce with fresh cream	
Tandoori Murg Makhanwala (Butter Chicken)	9
Tender tandoori chicken in butter sauce with tomatoes, flavoured with fenugreek and garnished with ginger and fresh coriander	
Murg Nasheela	9
Marinated in delicately spiced yoghurt and cooked in the tandoor, then finished in a masala sauce of rum, tomatoes, garden fresh peas and fresh coriander, garnished with fried onions and ginger - served mild, medium or hot	
Murg Gulabi	8
Boneless breast of tandoori chicken simmered in a masala sauce with a touch of cream	
Murg Nawabi	8
Chicken cooked in a creamy cashew nut and chef's special spices	
Dhaba Chicken	8
Chicken breast pieces cooked with spices, tomato, onion, peppers and garnish with fresh coriander	

Veg Mains

Kofta Hariyal	8
Vegetable dumplings, cooked in cashew nut and fresh spinach sauce	
Paneer Rampuri	8
Batons of cottage cheese cooked in special sauce flavoured with fennel, ginger and onion seeds	
Methi Paneer	8
Chunks of cottage cheese with onions, capsicums, tomatoes, chillies and fresh fenugreek leaves in our house made spices	
Vegetable Kolhapuri	7
Five-in-one vegetable curry with capsicums, onions, tomatoes and fine Indian spices	
Khatta Metha Baingan	7
Baby aubergines cooked in tangy flavour sauce with our chef's special spices	
Dum Aloo Kashmiri	7
Roasted baby potatoes cooked with garam masala and in rich kashmiri sauce	
Navratan Korma	7
Mild mix vegetable curry with fruits in creamy sauce	
Pindi Chole	7
Traditional chickpeas masala with Assam tea leaves, onions and whole spices	
Tipsy Daal Makhani	9
Slow cooked fenugreek and butter flavoured black lentil and red kidney beans finished with cream. (Topped with Jack Daniels) optional	
Daal Tadka	7
Yellow lentil and Chana dal cooked with spices, garnished with mustard, garlic, curry leaf and chilli.	

Hyderabadi Dum Biryani

Nawabi style biryani prepared with aromatic spices and basmati rice cooked on a slow heat. Served with carrot and cucumber raita as an accompaniment.

Choose from:

Vegetable Biryani (V)	9
Chicken Biryani	10
Lamb Biryani	11
Prawn Biryani	12

RICE

Plain Rice	3
Saffron pulao Rice	4
Jeera rice	4
Mushroom rice	4
Egg fried rice	5
Kheema fried rice	6

BREAD

Roti	2
Butter Naan	3
Garlic & Coriander Naan	3
Keema Naan	4
Chilli Naan	3
Cheese Naan	4
Paratha	4
Peshwari Naan	4

SALAD

Carrot & Cucumber Raita	4
Onion, chilli, cucumber & lemon	3
Punjabi Salad	4

Desserts

Gajar Halwa with Pistachio Kulfi	6
Rasmalai with Toffee Pistachio	6
Chocolate Brownie with Malai Kulfi	6
Jalebi Cheese Cake with Fruit Compote	6
Fresh Fruits	5
Ice Cream 3 Scoops	5

Hot Beverages

English Tea	3
Earl Grey	3
Green Tea	3
Masala Tea	3
Filter Coffee	3
Americano	3
Latte	3
Cappuccino	3
Hot Chocolate	3