

SHORBA

Slow simmered extracts of vegetables, meat or bones traditionally served alongside an Indian meal. Shorba was never a separate course like a soup; but based on the Western influence it started being consumed like one. Nevertheless, it is a dish full off flavor and nutrients, which may satiate the palate but not the stomach.

- ▲ **MARAG** 🌱🥚🥛 445 | E 59
 220ml 466 Kcal
 Slow cooked goat meat soup, whole spices, fried onions, mint, lime
- ▲ **MURGH BADAMI** 🌱🥚 425 | E 57
 220 ml 358 Kcal
 Chicken broth, almond paste, mint
- **NARANGI CHILGOZA** 🌱🥚🥛 395 | E 53
 220 ml 257Kcal
 Fresh orange, pine nut, saffron
- **SUBZ NOORANI** 🌱🥚🌶️ 395 | E 53
 220 ml 149Kcal
 Vegetable broth, assorted artisan spices

KEBAB KOSH

Where every morsel is a culinary delight, our Kebabs (or Kebab Koshs) are the perfect way to stimulate the taste buds for the grand treat that follows. Presenting a treasure of succulent and flavorful small eats cooked by unique and age old techniques on coal ambers, iron skillets and hot stone. Each one is better than the other.

- ▲ **TANDOORI JHINGA KARI PATTA** 🌱🥚🥛 1395 | E 186
 192 gms 147 Kcal
 Tiger prawn, curry leaf, green chili
- ▲ **KESARI JHINGA** 🌱🥚 1395 | E 186
 187 gms 211 Kcal
 Char grilled tiger prawn, pounded assorted Indian spices, saffron
- ▲ **TARARE JHINGE** 🥚🥛 1295 | E 173
 198 gms 260 Kcal
 Small prawn, caramelized onion, roasted red chilly
- ▲ **MACCHLI SARSON TIKKA** 🌱🐟 975 | E 130
 198 gms 162 Kcal
 Season's best catch, mustard oil, coarse mustard paste.
- ▲ **TAWA MACCHLI** 🐟🌶️🌶️ 895 | E 119
 193 gms 233 Kcal
 Season's best catch, with pounded assorted Indian spices, served grilled

🌱 VEGETARIAN 🌱 NON-VEGETARIAN

🌱 VEGAN 🥚 NUTS 🥛 DAIRY 🌿 SOYA 🐚 SHELLFISH ⚠️ SULPHITES 🐟 FISH 🥚 EGG 🚫 GLUTEN 📊 POINTS

Allow us to fulfill your needs, please let us know if you have special dietary requirements, food allergies or food intolerances. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.


















We use ghee, butter, refined vegetable oil, olive oil in our cooking.

An average active adult requires 2000kcal energy per day, however, calorie needs may vary.

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|--|-------------|
| <p> PESHAWARI MURGH  </p> <p>200 gms 438 Kcal
Chicken morsel, assorted Peshawari spices, mint chutney, pickled onion</p> | 795 E 106 |
| <p> TANDOORI CHOOZA </p> <p>432 gms 751 Kcal
Char-grilled spring chicken, red chili, yogurt</p> | 695 E 93 |
| <p> MURGH PARCHA  </p> <p>188 gms 511 Kcal
Chicken breast, green chili, assorted fresh herbs and spices</p> | 695 E 93 |
| <p> SHAHI SHEEK KABAB </p> <p>190 gms 309 Kcal
Minced lamb, Kashmir chili, saffron, assorted spices, skewered over slow fire</p> | 895 E 119 |
| <p> TALA GOSHT  </p> <p>190 gms 545 Kcal
Lamb cube, caramelized onion, assorted spices</p> | 895 E 119 |
| <p> GALAWATI KEBAB   </p> <p>190 gms 545 Kcal
Minced lamb, assorted spices - "Lucknowi nawab's favorite"</p> | 995 E 133 |
| <p> DOODHIYA KEBAB     </p> <p>195 gms 425 Kcal
Stuffed cottage cheese, raisin, ginger, green chili</p> | 775 E 103 |
| <p> PESHAWARI PANEER TIKKA </p> <p>185 gms 360 Kcal
Coal cooked cottage cheese, Peshawari spices, onion salad</p> | 675 E 90 |
| <p> HARA MASALA PANEER TIKKA </p> <p>185 gms 355 Kcal
coal cooked cottage cheese, coriander, mint, green chili</p> | 775 E 103 |
| <p> PALAK ANARDANA TIKKI </p> <p>195 gms 450 Kcal
Spinach and pomegranate patty, yogurt, mint chutney</p> | 695 E 93 |
| <p> KALMI KEBAB </p> <p>180 gms 342 Kcal
Potato, lotus stem, green chili, coriander</p> | 675 E 90 |
| <p> TANDOORI SUBZ </p> <p>185 gms 154 Kcal
Assorted vegetables, pineapple, hot spice mix</p> | 575 E 77 |

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- **MALAI BROCCOLI**   645 | E 86
190 gms 329 Kcal
 Broccoli, yoghurt, fresh cream, cheese,
 assorted Indian spices

- **MAKAI METHI SHEEK**  625 | E 83
190 gms 469 Kcal
 Corn, potato, fenugreek leaf skewers, mint chutney

- **TANDOORI ALOO**  575 | E 77
185 gms Kcal -103
 Baby potato, yoghurt, Kashmir chili,
 assorted Indian spices

- KEBAB PLATTERS (Serves 3)**

- **VEGETARIAN KEBAB PLATTER**  1295 | E 173
505 gms 490 Kcal
 Peshawari paneer tikka, palak anardana
 tikki, tandoori subz

- ▲ **NON-VEGETARIAN KEBAB**    1945 | E 259
PLATTER
405 gms 980 Kcal
 Tawa macchli, Peshawri murgh,
 shahi seekh kebab

- ▲ **SEAFOOD PLATTER**     2495 | E 333
441 gms 606 Kcal
 Macchli sarson tikka, tawa macchli, kesari jhinga

HYDERABAD KA ZAIKA

The legendary cuisine was born in the Royal kitchens of the erstwhile princely state of Hyderabad, house to the richest family of the time. The grandeur of the Mughal descendants merged with local ingredients and produced a unique but vast repertoire of dishes to be not just devoured but also experienced.

- ▲ **LOBSTER NIZAMI**    1995 | E 266
347 gms 409 Kcal
 Lobster, bell pepper, onion, curry
 leaf, coconut milk

- ▲ **JHINGA SUNEHRI**    1395 | E 186
500 gms 585 Kcal
 Prawn, cardamom, almond

- ▲ **KAIRI MACHLI**   995 | E 133
590 gms 678 Kcal
 Season's catch, raw mango, green chili,
 tomato

- ▲ **DUM KA MURGH** 795 | E 106
642 gms 2163 KCAL
 Chicken morsel, almond, coconut brown
 Onion gravy

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<p>MURGH TARI 🍗</p> <p><i>409 gms 1038 Kcal</i></p> <p>Home-style chicken curry, onion, tomato, assorted whole spices</p>	<p>895 E 119</p>
<p>HARE MASALEDAR CHAP</p> <p><i>440 gms 1284 Kcal</i></p> <p>Goat chop, spinach, fenugreek, assorted Indian spices</p>	<p>995 E 133</p>
<p>GOSHT KALIYAN</p> <p><i>530 gms 1065 Kcal</i></p> <p>Baby lamb, onion, assorted whole spices</p>	<p>995 E 133</p>
<p>PAYA 🍗</p> <p><i>470 gms 1109 Kcal</i></p> <p>Fragrant trotter broth, shredded lamb, mint, browned onion</p>	<p>895 E 119</p>
<p>SHAHI KOFTE 🍗</p> <p><i>560 gms 1646 KCAL</i></p> <p>Apricot stuffed dumpling, onion, yoghurt, saffron, assorted Indian spices</p>	<p>895 E 119</p>
<p>CHUI MUI GOBI 🍗</p> <p><i>470 gms 394 Kcal</i></p> <p>Cauliflower florets, bell pepper, assorted dry spices</p>	<p>625 E 83</p>
<p>BADAMI ALOO 🍗 🥜</p> <p><i>460 gms 864 Kcal</i></p> <p>Almond, baby potato, turmeric, white onion</p>	<p>695 E 93</p>
<p>BAGARA BAINGAN 🍗 🥜</p> <p><i>428 gms 1262 Kcal</i></p> <p>Potato, eggplant, peanut, sesame, coconut</p>	<p>645 E 86</p>
<p>DUM KIDAL 🍗</p> <p><i>640 gms 2720 Kcal</i></p> <p>Slow cooked yellow lentils, cumin, and garlic</p>	<p>695 E 93</p>

DAWAT E LAZZEEZ

This section comprises of a mosaic of dishes, of which few were born to the travelling arriors from the North West Frontier while some were nursed in kitchens of the Royals. Some recipes have been passed down through word of mouth while others have been effected in household kitchens. Although most ingredients remain similar, it is the technique and skill of cooking which differentiates the final texture and flavor of the dish.

<p>JHINGA SUKKA 🍗 🥜</p> <p><i>730 gms 1788 Kcal</i></p> <p>Prawn, assorted whole spices, roasted garlic, coconut</p>	<p>1495 E 199</p>
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- 🍗 **MAHI TIKKA LIPTA** 🌱 🐟 995 | E 133
 508 gms 345 Kcal
 Charcoal smoked fish, onion tomato gravy, assorted Indian spices
- 🍗 **MAKHANI CHOOZA** 🌱 🥚 995 | E 133
 510 gms 367 Kcal
 Chicken tikka, tomato, butter, cream, fenugreek
- 🍗 **BHATTI MURGH MASALA** 🌱 🥚 895 | E 119
 534 gms 2269 Kcal
 Chicken tikka, tomato, onion, cashew, butter, cream
- 🍗 **MURGH NAZBU QORMA** 🌱 🥚 895 | E 119
 520 gms 1695 Kcal
 Boneless chicken piece, tomato, yoghurt, nuts, basil
- 🍗 **ROGAN JOSH** 🌱 995 | E 133
 515 gms 911 Kcal
 Tender lamb meat, caramelized onion, ginger, red chili
- 🍗 **SHAHI NIHARI** 🌱 🥚 1125 | E 15
 785 gms 1938 Kcal
 Tender lamb meat, fragrant roots, saffron, mint
- 🌱 **SHAKAHARI** 🌱 🥚
MAKAI MOTIA PALAK 895 | E 119
 470 gms 799 Kcal
 Cottage cheese, sweet corn, spinach, curmin
- 🌱 **PANEER MAKHNI** 🌱 🥚 895 | E 119
 430 gms 1922 Kcal
 Cottage cheese, tomato, cashew, fenugreek
- 🌱 **NAZBU PANEER** 🌱 🥚 895 | E 119
 470 gms 1175 Kcal
 Stuffed cottage cheese, basil, tomato, basil
- 🌱 **MATTAR MUSHROOM** 🌱 🥚 795 | E 106
 460 gms 685Kcal
 Fresh green peas, mushroom, tomato, nuts
- 🌱 **BAOLI HANDI** 🌱 🥚 795 | E 106
 470 gms 728 Kcal
 Seasonal vegetables, cashew, yoghurt, assorted Indian spices

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- **SUBZ MILONI** 🌱🌱 745 | E 99
470 gms 662 Kcal
 Seasonal green vegetables, spinach, fenugreek
- **ALOO AAP KI PASAND, CHOICE OF** 625 | E 83
260 gms 226 Kcal
 Potato, cumin, coriander
- **BHINDI BHARWAH** 🌱 745 | E 99
252 gms 317 Kcal
 Tender okra, pounded assorted spices, dry mango powder
- **KAJU CURRY** 🌱🌱 695 | E 93
460 gms 2102 Kcal
 Toasted cashew, cashew paste, assorted spices, onion
- **GATTA KI SUBZI** 🌱🌱🌱 645 | E 86
460 gms 1497Kcal
 Lentil dumpling, asafetida, ghee, assorted spices
- **DAL KANGAN** 🌱 725 | E 97
680 gms 1497 Kcal
 Slow cooked black lentils, tomato, cream, white butter

BIRANJ AUR SANGAT

Every Indian meal is incomplete without starchy elements in the form of rice or milled grain bread. This not only balances the meal but also provides texture and body to the dish. While each main dish has a preferred carbohydrate rich starch to match, there are no fixed rules binding these combinations.

- ▲ **MURGH DUM BIRYANI** 🌱 1195 | E 159
600 gms 978 Kcal
 Layered basmati rice, aromatic spices, marinated chicken
- ▲ **MURGH TIKKA BIRYANI** 🌱 1195 | E 159
600 gms 1284 Kcal
 Pan style biryani, chicken tikka, basmati rice, assorted whole spices
- ▲ **KACCHE GOSHT KI BIRYANI** 🌱 1345 | E 179
640 gms 978 Kcal
 Layered basmati rice, aromatic spices, marinated lamb

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- GUCCHI PULAO** 

630 gms 1436 Kcal
Special Gucho mushroom, long grain basmati,
assorted aromatic spices

1195 | E 159
- SUBZ - DUM BIRYANI** 


600 gms 708 Kcal
Layered basmati rice, assorted vegetables,
aromatic spices

845 | E 113
- BAGHARA KHANA** 



526 gms 1057 Kcal
Basmati rice, whole spice, ghee

545 | E 73
- BHAATH** 


524 gms 408 Kcal
Steamed basmati rice with choice of flavors,
cumin, onion, saffron, green peas

395 | E 53
- NAAN**  



210 gms 758 Kcal
khomeeri, masala-garlic, saffron & sesame,
cheese and chili

195 | E 26
- KULCHA**  

Onion kulcha
320 gms 337 Kcal
Paneer kulcha
320 gms 340 Kcal
Spicy mashed potato kulcha
320 gms 338 Kcal

215 | E 29
- PARATHA**  

Mint stuffed
110 gms 160 Kcal
Methi stuffed
110 gms 165 Kcal
Laccha
110 gms 170 Kcal

205 | E 27
- ROTI**  

Tandoori
100 gms 262 Kcal
Tawa roti
100 gms Kcal 160

195 | E 26

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- **ASSORTED BREAD BASKET**   545 | E 73
 530 gms 300 Kcal
 Choice of any three breads
- **PAPAD BASKET**   195 | E 26
 30 gms 87 Kcal
- **GREEN SALAD** 225 | E 30
 210 gms 170 Kcal
- **RAITA**  215 | E 29
 122 gms 74 Kcal
 Flavored yoghurt

MITHAAS

The best way to start a meal or end it is on a sweet note. Most festive meals have a dry sweet as their first bite among other options available at the end of the meal. Here we have the favorites brought together to choose from or indulge in all of them.

- **SHAHI TUKDA**    395 | E 53
 110 gms 426 Kcal
 Rice bread, condensed milk, saffron, assorted nuts
- **GIL -E- FIRDAUS**   395 | E 53
 384 gms 833 Kcal
 Saffron, rice pudding
- **RASMALAI**   395 | E 53
 374 gms 445 Kcal
 Cottage cheese dumpling, saffron, pistachio, reduced milk
- **KULFI FALOODA**   425 | E 57
 138 gms 136 Kcal
 Frozen milk, vermicelli, basil seed
- **KHUBANI KA MEETHA**   395 | E 53
 490 gms 1729 Kcal
 Stewed apricot, pistachio
- **ZAUQ E SHAHI**    395 | E 53
 354 gms 1925 Kcal
 Sweetened dumpling, condensed milk, saffron, nuts

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■ HALWA PASAND 🌱 🍷

395 | E 53

332 gms 896 Kcal

Choice of yellow lentil, beetroot, dates

■ AAB E KHAAS 🌱 🍷 🐠

645 | E 86

300 gms 958 Kcal

Royal platter of gil-e-firdaus, shahi tukda, khubani ka meetha

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KANGAN KI JHANK

 VEGETARIAN

1495 | E 199

DOODHIYA KEBAB

Stuffed cottage cheese steaks, raisin, ginger, green chili

PALAK ANARDANA TIKKI

Spinach and pomegranate patty, yoghurt, mint chutney

NAZBU PANEER

Stuffed cottage cheese, basil, tomato, basil

SHAHI KOFTE

Apricot stuffed dumpling, onion, yoghurt, saffron, assorted spices

CHUI MUI GOBI

Cauliflower, bell pepper, assorted spices

DAL KANGAN

Slow cooked black lentil, tomato, cream, white butter

ASSORTED BREAD BASKET

Choice of any three types of bread

SUBZ - DUM BIRYANI

Layered basmati rice, aromatic spices, assorted vegetables

AAB E KHAAS

Royal platter of gilefirdaus, shahi tukda, khubani ka meetha

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KANGAN KI JHANK

 NON-VEGETARIAN

1945 | E 259

GALAWATI KEBAB

Minced lamb, assorted spices - "Lucknowi nawab's favorite"

TAWA MACCHLI

Season's best catch, with pounded assorted Indian spices, served grilled

JHINGA SUKKA

Prawn, assorted whole spices, roasted garlic, coconut

MURGH NAZBU QORMA

Boneless chicken piece, tomato, yoghurt, assorted nuts, basil

BAOLI HANDI

Seasonal vegetables, cashew, yoghurt, assorted Indian spices

DAL KANGAN

Slow cooked black lentil, tomato, cream, white butter

ASSORTED BREAD BASKET

Choice of any three types of bread

KACCHE GOSHT KI BIRYANI

Layered basmati rice, aromatic spices, marinated lamb

AAB E KHAAS

Royal platter of gil-e-firdaus, shahi tukda, khubani ka meetha

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AZMAISHEY

2595 | E 346

Set menu option (per person)
(Minimum of four guests and above)

KEBAB KOSH

Jhinga karipatta,
Tala gosht
Peshawri murgh tikka,
Peshawari paneer tikka
Palak anardana tikki
Tandoori subz

DAWAT E LAZZEEZ

Murgh tari,
Rogan josh
Mahi tikka masala
Badami aloo
Kadai paneer
Subz miloni
Dal kangan
Green salad
Subz dum biryani
Kache gosht ki biryani
Steamed rice
Mirch ka salan
Mixed vegetable raita

MITHAAS

Gulab jamun
Rasmalai

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JASHAN E KHAAS

3295 | E 439

Set menu option (per person)
(Minimum of four guests and above)

SHORBA

Subz noorani
Murgh badami shorba

KEBAB KOSH

Peshwari murgh kebab
Kesari jhinga
Tala gosht
Sarson mahi tikka
Peshawri paneer tikka
Doodhiya kebab
Malai broccoli
Palak anardana tikki

DAWAT E LAZZEEZ

Jhinga malai curry
Murgh nazbu korma
Rogan josh
Paneer makhni
Kaju tari
Subz miloni
Dal kangan
Green salad
Subz dum biryani
Kache gosht ki biryani
Steamed rice
Mirch ka salan
Boondi or anar ka raita

Kangan's assorted Indian bread selection

MITHAAS

Gulab jamun
Kulfi falooda
Cut fruits

 VEGETARIAN  NON-VEGETARIAN

 VEGAN  NUTS  DAIRY  SOYA  SHELLFISH  SULPHITES  FISH  EGG  GLUTEN  EARN POINTS

Allow us to fulfill your needs, please let us know if you have special dietary requirements, food allergies or food intolerances.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

We use ghee, butter, refined vegetable oil, olive oil in our cooking.

An average active adult requires 2000kcal energy per day, however, calorie needs may vary.

All prices are in Indian rupees, we levy no service charges Government taxes are additional.

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AMULY

3995 | E 533

Set menu option (per person)
(Minimum of five guests and above)

SHORBA

Narangi chilgoza or marag

KEBAB KOSH

Mahi sarson tikka
Peshawri murgh tikki
Kesari jhinga
Tala gosht
Doodhiya kebab
Malai broccoli
Tandoori subz
Palak anardana kebab

DAWAT E LAZZEEZ

Chooza makhni
Shahi nihari
Jhinga sukka
Nazbu paneer
Baoli handi
Badami aloo
Dal kangan
Green salad
Subz dum biryani
Murgh tikka biryani
Kacche gosht ki biryani
Steamed rice
Mirch ka salan
Mixed vegetable raita

Kangan's assorted Indian bread selection

MITHAAS

Gil-e-firdaus
Shahi tukda
Khubani ka meetha
Assorted seasonal fruits, sliced

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BEVERAGES

COFFEE

ESPRESSO	350 E 47
CAPPUCCINO 	350 E 47
CAPÉ MOCHA 	375 E 47
AMERICANO	300 E 47
FRESHLY BREWED COFFEE	300 E 47
DECAFFEINATED COFFEE	350 E 47
SOUTH INDIAN INSTANT COFFEE 	300 E 47

TEA

ASSAM	325 E 43
EARL GREY	325 E 43
ENGLISH BREAKFAST	325 E 43
CHAMOMILE	325 E 43
DARJEELING	325 E 43
GREEN	325 E 43
MASALA TEA 	350 E 43
REGULAR TEA 	300 E 43
HOT CHOCOLATE	325 E 43

Kcal 26

SEASONAL FRESH JUICE (250ML) 350 | E 47

Orange

Kcal 100

Watermelon

Kcal 88

Pineapple

Kcal 124

CANNED JUICES 250 | E 33

Choice of apple, cranberry, mango or litchi

STILL WATER (1LTR)

HIMALAYAN	225 E 30
KELZAI	245 E 33

SPARKLING WATER

PERRIER 750ML	325 E 43
SAN BENEDETTO 750ML	345 E 46

CARBONATED BEVERAGE

PEPSI, 7UP	295 E 39
PEPSI ZERO	345 E 39
GINGER ALE	295 E 39
HEINEKEN 0.0	325 E 43
RED BULL	325 E 43
FRESH LIME SODA/ WATER	325 E 43
SODA	295 E 39
TONIC WATER	295 E 39

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