



# **SALUJA RESIDENCY**

**NEW AMBER BAR & RESTAURANT**







# MAIN COURSE VEG

<b>KADHAI PANEER</b>	320
<i>"Paneer tossed with capsicum &amp; onions in a bold, aromatic kadhahi masala."</i>	
<b>PANEER BUTTER MASALA</b>	300
<i>"Soft paneer cubes in a rich, buttery tomato gravy with mellow spices."</i>	
<b>PANEER BUTTER MASALA (WHITE )</b>	310
<i>"A velvety white sauce with creamy paneer, delicately spiced for a rich, soothing flavor."</i>	
<b>PANEER TIKKA MASALA (6) PCS</b>	350
<i>"Grilled paneer pieces in a smoky, spiced gravy, offering a perfect blend of charred flavors and creamy richness."</i>	
<b>MALAI KOFTA</b>	350
<i>"Paneer potato dumplings served in a rich, creamy gravy with subtle spices."</i>	
<b>MALAI KOFTA (WHITE)</b>	360
<i>"Soft paneer potato dumplings served in a rich, creamy white cashew gravy."</i>	
<b>MATAR PANEER</b>	310
<i>"Cottage cheese simmered with tender green peas in a gently spiced tomato gravy."</i>	
<b>PALAK PANEER</b>	320
<i>"Fresh spinach purée cooked with soft paneer in a smooth, mildly spiced gravy."</i>	
<b>PALAK CORN</b>	320
<i>"Sweet corn simmered in a creamy, mildly spiced spinach gravy."</i>	
<b>VEG JAIPURI</b>	310
<i>"A royal mix of vegetables cooked in rich, flavourful Rajasthani-style masala."</i>	
<b>ALOO AFGANI</b>	290
<i>"Tender potatoes cooked in a rich, creamy Afghani-white style gravy."</i>	
<b>CHEESE MAKHAMALI KOFTA</b>	380
<i>"Soft cheese-filled koftas served in a silky, creamy makhamali gravy."</i>	
<b>SHAHI PANEER</b>	330
<i>"Paneer simmered in a rich, creamy royal gravy with mild aromatic spices."</i>	
<b>CORN MASALA</b>	290
<i>"Sweet corn cooked in a rich, tangy, and mildly spiced masala gravy."</i>	
<b>METHI MATAR MALAI</b>	320
<i>"Fresh fenugreek and green peas simmered in a creamy, mildly sweet malai gravy."</i>	
<b>PANEER DO PYAZA</b>	310
<i>"Paneer cooked with double onions in a rich, mildly spiced gravy."</i>	
<b>DAL TARKA BLACK</b>	250
<i>"Slow-cooked black lentils finished with a flavourful desi ghee tarka."</i>	



<b>DAL MAKHNI</b>	350
<i>"Slow-cooked black lentils in a creamy, buttery gravy with rich smoky flavours."</i>	
<b>YELLOW DAL FRY</b>	290
<i>"Comforting yellow lentils tempered with garlic, ghee, and aromatic spices."</i>	
<b>PANEER MAKHANI</b>	330
<i>"Paneer simmered in a creamy, buttery tomato gravy with mild spices."</i>	
<b>PANEER PESHWARI</b>	370
<i>"Paneer cooked in a rich, creamy Peshawari-style gravy with subtle aromatic spices."</i>	
<b>VEG JHALFREEZI</b>	290
<i>"Stir-fried vegetables tossed in a tangy, spicy masala with vibrant flavours."</i>	
<b>CHEESE KEBAB MASALA</b>	330
<i>"Grilled cheese kebabs simmered in a rich, creamy masala gravy."</i>	
<b>MIX VEGETABLE</b>	290
<i>"A wholesome blend of seasonal vegetables cooked in a flavourful home-style gravy."</i>	
<b>AMRITSARI CHOLA</b>	290
<i>"Authentic Amritsari -style chickpeas cooked in a rich, spicy, flavourful masala."</i>	
<b>VEG DIRUBA</b>	290
<i>"A flavourful blend of vegetables cooked in a rich, creamy signature Diruba gravy."</i>	
<b>ALOO GOBHI</b>	250
<i>"Potatoes and cauliflower cooked in a classic, mildly spiced home-style masala."</i>	
<b>MUSHROOM MATAR</b>	310
<i>"Tender mushrooms and green peas cooked in a rich, flavourful masala gravy."</i>	
<b>KASHMIRI ALOO DUM</b>	290
<i>"Baby potatoes slow-cooked in a rich, aromatic Kashmiri-style red gravy."</i>	
<b>MUSHROOM MASALA</b>	320
<i>"Fresh mushrooms cooked in a rich, aromatic onion-tomato masala."</i>	
<b>ALOO DO PIYAZA</b>	250
<i>"Potatoes cooked with double onions in a rich, mildly spiced masala."</i>	
<b>ALOO DUM</b>	240
<i>"Slow-cooked potatoes in a rich, spicy, flavourful masala."</i>	
<b>GOBHI MASALA</b>	240
<i>"Cauliflower florets cooked in a rich, flavourful onion-tomato masala."</i>	
<b>NAVRATAN KORMA</b>	275
<i>"A royal blend of vegetables, fruits &amp; nuts in a rich, creamy korma gravy."</i>	





# MAIN COURSE NON-VEG



<b>SINGH SHAB CHICKEN (6PCS)/(8PCS)</b> <i>"Six pieces of flavour-packed chicken in our signature Singh Shah spice blend."</i>	480/510
<b>CHICKEN BUTTER MASALA (4PCS)</b> <i>"Juicy chicken simmered in a smooth, mildly spiced makhani-style sauce."</i>	360
<b>KADHAI CHICKEN</b> <i>"Chicken tossed with capsicum &amp; onions in a bold, aromatic kadhai masala."</i>	350
<b>CHICKEN GREEN MASALA</b> <i>"Chicken cooked in a fresh, aromatic green herb and spice masala."</i>	460
<b>CHICKEN KASSA</b> <i>Slow-cooked chicken in a rich, hearty Odisha-style kassa gravy."</i>	350
<b>CHICKEN MASALA</b> <i>"Chicken cooked in a rich, flavourful onion+tomato masala with aromatic spices."</i>	350
<b>PALAK CHICKEN</b> <i>Juicy chicken pieces blended with rich, wholesome spinach curry</i>	350
<b>CHITTA BUTTER CHICKEN</b> <i>"Tangy, creamy butter chicken enriched with bold chana-style flavours."</i>	460
<b>SAHAJANI TIKKA MASALA</b> <i>"Grilled chicken tikka simmered in a rich, aromatic Sahajani-style masala."</i>	510
<b>METHI CHICKEN</b> <i>"Juicy chicken pieces infused with the earthy flavour of fresh fenugreek."</i>	350
<b>CHICKEN BHARTA</b> <i>"Shredded chicken cooked in a rich, smoky, flavourful bharta-style masala."</i>	350
<b>CHICKEN DO PYAZA</b> <i>"Tender chicken and plenty of onions simmered in a classic aromatic gravy."</i>	350
<b>CHICKEN CURRY DHABA STYLE</b> <i>"Rustic dhaba style chicken cooked in a spicy, flavourpacked masala."</i>	350
<b>CHICKEN TIKKA MASALA</b> <i>"Grilled chicken tikka simmered in a rich, creamy, spiced masala gravy."</i>	380
<b>CHICKEN HANDI</b> <i>"Aromatic chicken curry cooked to perfection in classic handi style."</i>	520
<b>FISH TIKKA MASALA</b> <i>"Grilled fish tikka pieces simmered in a rich, creamy, spiced masala gravy."</i>	490
<b>FISH CURRY (BONELESS)</b> <i>"Tender boneless fish simmered in a flavourful, mildly spiced gravy."</i>	550



<b>PRAWN MALAI CURRY</b> <i>"Succulent prawns cooked in a rich, creamy coconut-milk gravy with subtle spices."</i>	530
<b>PRAWN BUTTER MASALA</b> <i>"Tender prawns cooked in a rich, buttery tomato-based gravy with mild spices."</i>	530
<b>MUTTON DO PYAZA</b> <i>"Mutton tossed with sautéed onions in a hearty, flavourful curry."</i>	450
<b>MUTTON HANDI</b> <i>"Slow-cooked mutton in a rich, creamy handi-style gravy with aromatic spices."</i>	580
<b>MUTTON RAZALA</b> <i>"Tender mutton cooked in a rich, aromatic Mughlai-style Razaala gravy."</i>	510
<b>MUTTON KARACHI</b> <i>"Juicy mutton pieces simmered in rich, robust Karachi spices."</i>	
<b>MUTTON ROGAN JOSH</b> <i>"Tender mutton slow-cooked in a rich, aromatic Kashmir-style Rogan Josh gravy."</i>	510
<b>MUTTON CURRY</b> <i>"Classic mutton curry with traditional spices and robust flavours."</i>	510
<b>MUTTON KEBAB MASALA</b> <i>"Grilled mutton kebabs simmered in a rich, aromatic masala gravy."</i>	510
<b>MUTTON KEEMA</b> Juicy keema cooked with onions, tomatoes, and bold spices for a comforting dish	550
<b>MUTTON KASHMIRI BARISTA</b> <i>"Tender mutton cooked in a rich, aromatic Kashmiri-style gravy with subtle spices."</i>	510
<b>ANDA MALAI WALA</b> <i>"Tender eggs simmered in a rich, smooth malai sauce with aromatic spices."</i>	230
<b>ANDA CURRY</b> <i>"Boiled eggs cooked in a rich, spicy onion-tomato gravy with aromatic spices."</i>	230
<b>ANDA TARKA</b> <i>"Boiled eggs cooked with a flavorful tarka of garlic, cumin and spices,"</i>	275
<b>OMLET CURRY</b> <i>"Fluffy omelette slices cooked in a tangy, spiced tomato-based curry."</i>	180
<b>ANDA BHUJIYA</b> <i>"Scrambled eggs cooked with onions, tomatoes, and a blend of spices."</i>	180
<b>METHI FISH</b> <i>"Tender fish cooked with fresh fenugreek leaves in a flavorful, spiced gravy."</i>	490
<b>FISH CURRY</b> <i>"Succulent fish in a spicy, tangy curry with a hint of coastal flavours."</i>	400



<b>MUTTON CHAMPARAN (6) PCS</b>	550
<i>"Six pieces of tender mutton cooked in a bold, aromatic Champaran-style gravy."</i>	
<b>MUTTON KASSA</b>	450
<i>"Tender mutton slow-cooked in a rich,spicy Kassa-style gravy with bold spices."</i>	
<b>ANDA KASSA</b>	230
<i>"Boiled eggs simmered in a rich,spicy Kassa-style masala."</i>	

## CHINESE VEG

<b>PANEER PACKERS</b>	370
<i>"Soft paneer cubes cooked with fresh vegetables in a flavourful masala."</i>	
<b>SINGAPURI PANEER</b>	350
<i>"Paneer tossed with bell peppers and spices in a bold, zesty Singaporean sauce"</i>	
<b>CRISPY CHILLY POTATO</b>	300
<i>"Crispy fried potato chips tossed in a spicy, tangy chilli sauce."</i>	
<b>HONEY CHILLI POTATO</b>	310
<i>"Crispy potato strips tossed in a sweet and spicy-honey glaze."</i>	
<b>CORN PEPPER SALT</b>	300
<i>"Crisp corn kernels seasoned with aromatic pepper and a touch of salt."</i>	
<b>CRISPY VEG PEPPER SALT</b>	300
<i>"Crispy vegetables tossed in a fragrant pepper and salt seasoning for a bold flavour."</i>	
<b>BABY CORN CHILLY DRY</b>	310
<i>"Crispy baby corn tossed in a tangy, spicy chilli sauce with bold flavours."</i>	
<b>MUSHROOM PEPPER SALT</b>	340
<i>"Golden, crispy mushrooms tossed in a zesty pepper-salt blend."</i>	
<b>GOLDEN FRIED POTATO</b>	310
<i>"Perfectly fried potatoes,crisp on the outside,soft on the inside."</i>	
<b>VEG CHINA TOWN</b>	300
<i>"A medley of crisp vegetables tossed in a zesty,tangy China Town-style sauce,"</i>	
<b>VEG MANCHURIAN DRY</b>	310
<i>"Golden vegetable dumplings stir-fried in a spicy,savoury manchurian sauce."</i>	
<b>CHEESE CHILLY DRY</b>	360
<i>"Crispy cheese cubes tossed in a tangy, spicy chilli sauce for a bold flavour."</i>	
<b>CHILLY PANEER DRY</b>	310
<i>"Crispy paneer cubes tossed in a spicy, tangy chilli sauce with a crispy finish."</i>	
<b>FRENCH FRY</b>	190
<i>"Crispy, golden fries, perfectly seasoned for a satisfying crunch."</i>	
<b>CHEESE BALL PEPPER SALT</b>	370
<i>"Crispy cheese balls seasoned with a fragrant pepper and salt coating."</i>	
<b>CHINESE BHEL</b>	280
<i>"Crunchy noodles tossed with vegetables in a bold, tangy sauce."</i>	





<b>VEG PAKORA</b> <i>"Crispy fritters made with a blend of mixed vegetables, spiced to perfection."</i>	300
<b>ONION PAKORA</b> <i>"Crispy, golden fritters made with sliced onions and a blend of spices."</i>	300
<b>PANEER PAKORA</b> <i>"Soft paneer cubes coated in a crispy, spiced batter and deep-fried to perfection."</i>	350
<b>CHEESE PAKORA</b> <i>"Melt-in-mouth cheese cubes coated in a crispy,spiced batter and deep-fried to perfection."</i>	350
<b>VEG SATAY</b> <i>"Grilled skewers of mixed vegetables marinated in a fragrant, tangy sauce."</i>	320
<b>CHEESE POCKET</b> <i>"Flaky, crunchy pockets stuffed with gooey cheese, perfectly spiced."</i>	400
<b>GREEN STAR PANEER</b> <i>"Paneer cubes marinated in a vibrant green herb and spice mix, grilled to perfection."</i>	350
<b>VEG SPRING ROLL</b> <i>"Crispy, golden rolls filled with a savoury mix of vegetables and spices."</i>	310
<b>MUSHROOM CHILLY DRY</b> <i>"Crispy mushrooms in a smoky, spicy sauce for a flavour packed bite."</i>	350

## CHINESE NON-VEG

<b>CHICKEN GOLD COIN</b> <i>"Crispy chicken coins, perfectly seasoned and deep-fried to perfection."</i>	350
<b>CHILLY CHICKEN DRY</b> <i>"Crispy chicken tossed in a spicy, tangy chilli sauce for a bold, flavourful bite."</i>	380
<b>DRUMS OF HEAVEN</b> <i>"Succulent chicken drumsticks marinated in a rich,spicy sauce and deep-fried to perfection."</i>	370
<b>FISH FINGER WITH TARTER SAUCE</b> <i>"Crispy, golden-battered fish fingers served with a tangy,creamy,tartar sauce."</i>	380
<b>FISH CHILLY DRY</b> <i>"Crispy fish chunks tossed in a bold, tangy chilli sauce with a spicy finish."</i>	410
<b>PRAWN CHILLY DRY</b> <i>"Golden prawns-stir-fried in a fiery,tangy chilli sauce with aromatic sauces."</i>	450
<b>GOLDEN FRIED PRAWN</b> <i>"Succulent prawns coated in a crispy golden batter and deep-fried to perfection."</i>	450
<b>FISH FRY (2) PCS</b> <i>"Two pieces of fish, marinated in spices and shallow fried to crispy perfection."</i>	420
<b>GREEN STAR CHICKEN</b> <i>"Juicy chicken marinated in a fresh, aromatic green herb blend, grilled to perfection."</i>	380



<b>CHICKEN LOLLIPOP</b>	350
<i>"Crispy,tender chicken wings shaped into lollipops,coated in a spicy,flavourful batter."</i>	
<b>CHICKEN CORN BALL</b>	350
<i>"Crispy, golden-brown balls filled with a delicious mix of chicken and corn."</i>	
<b>CHICKEN PAKORA</b>	350
<i>"Tender pieces of chicken dipped in a spiced batter and deep-fried to perfection."</i>	
<b>CHICKEN PEPPER SALT</b>	350
<i>"Tender chicken pieces sauteed with aromatic pepper and a hint of salt for a bold flavour."</i>	
<b>CHICKEN MANCHURIAN DRY</b>	
<i>"Crispy chicken tossed in a bold, spicy Manchurian sauce with a dry finish."</i>	
<b>CHICKEN SPRING ROLL</b>	380
<i>"Crispy, golden rolls filled with spiced chicken and vegetables."</i>	
<b>CHICKEN DRY FRY</b>	350
<i>"Succulent chicken stir-fried with bold spices for a spicy,dry finish."</i>	
<b>EGG CHILLY</b>	290
<i>"Sautéed eggs in a fiery, tangy chilli sauce for a bold kick."</i>	

## ROTI SHOTI



**PLAIN NAAN** 60  
*"Soft, fluffy naan bread, baked to perfection in a tandoor."*

**BUTTER NAAN** 70  
*"Soft, fluffy naan brushed with rich, melted butter for a smooth finish."*

**ROTI TANDOORI** 50  
*"Soft, whole wheat roti,baked to perfection in a traditional tandoori."*

**BUTTERROTI TANDOORI** 60  
*"Soft whole wheat roti, baked in the tandoor and brushed with rich butter."*

**LACCHA PARATHA** 90  
*"Layered, flaky paratha with a soft, crispy texture, made to perfection."*

**GARLIC CHEESE NAAN** 150  
*"Soft, fluffy naan filled with melted cheese and topped with aromatic garlic."*

**GARLIC NAAN** 90  
*"Soft, fluffy naan topped with a fragrant garlic butter, baked to perfection."*

**PUDHINA PARATHA** 90  
*"Flaky, soft paratha infused with aromatic fresh mint for a refreshing flavor."*

**MASALA KULCHA** 90  
*"Soft, fluffy kulcha stuffed with a blend of spiced vegetables and herbs."*

**AMRITSARI KULCHA** 110  
*"Fluffy, golden-brown kulcha stuffed with spicy potato-filling,served hot and delicious."*



<b>KASHMIRI NAAN</b>	160
<i>"Fluffy naan filled with a fragrant mix of dried fruits and nuts for a touch of sweetness"</i>	
<b>CHEESE NAAN</b>	140
<i>"Soft, fluffy naan stuffed with melted cheese for a rich, indulgent flavor."</i>	
<b>TAWA ROTI</b>	50
<i>"Soft, whole wheat roti cooked on a hot tawa for a light, wholesome texture."</i>	
<b>BUTTER TAWA ROTI</b>	60
<i>"Soft, whole wheat roti cooked on a tawa and brushed with rich melted butter."</i>	
<b>MISSI ROTI</b>	80
<i>"A hearty, flavorful roti made with a blend of gram flour and spices for a rustic taste."</i>	
<b>ALOO PARATHA</b>	90
<i>"Fluffy, golden paratha stuffed with a spiced potato filling, served hot and delicious."</i>	

## RICE/NOODLES

<b>PLAIN RICE</b>	150
<i>"Fluffy, aromatic steamed rice, a simple and perfect accompaniment to any curry."</i>	
<b>JEERA RICE</b>	180
<i>"Fragrant basmati rice cooked with cumin seeds for a simple, aromatic flavor."</i>	
<b>MATAR PULAO</b>	220
<i>"Fragrant basmati rice cooked with peas and aromatic spices for a light, flavourful dish."</i>	
<b>VEG PULAO</b>	220
<i>"Fragrant basmati rice cooked with mixed vegetables and a blend of aromatic spices."</i>	
<b>KASHMIRI PULAO</b>	300
<i>"Fragrant basmati rice cooked with dry fruits, nuts and aromatic spices."</i>	
<b>VEG BIRYANI</b>	310
<i>"Aromatic rice with mixed vegetables, infused with rich spices for a flavourful experience."</i>	
<b>CHICKEN BIRYANI</b>	380
<i>"Tender chicken pieces layered with aromatic basmati rice and slow-cooked in spices."</i>	
<b>MUTTON BIRYANI</b>	450
<i>"Tender mutton pieces layered with aromatic basmati rice and slow-cooked in spices."</i>	
<b>EGG BIRYANI</b>	300
<i>"Boiled eggs cooked with fragrant basmati rice and infused with aromatic spices."</i>	
<b>VEG FRIED RICE</b>	290
<i>"Stir-fried basmati rice with mixed vegetables, seasoned with soy sauce and spices."</i>	
<b>SEZ CKN/EGG/MIX/PRAWN FRIED RICE</b>	320/280/370/380
<i>"Stir-fried with your choice of chicken, egg, mixed veggies or prawns cooked with spices and a dash of soy sauce."</i>	
<b>ONION CHILLI GARLIC FRIED RICE</b>	280
<i>"Stir-fried rice with a spicy kick of green chilli, aromatic garlic and crispy onion."</i>	







<b>VEG SEZWHAN FRIED RICE</b> <i>"Stir-fried rice with mixed vegetables,tossed in a spicy,tangy Szechuan sauce."</i>	300
<b>VEG HAKKA NOODLE</b> <i>"Stir-fried noodles with mixed vegetables,seasoned with soy sauce and aromatic spices."</i>	280
<b>CKN/EGG/MIX/PRAWN HAKKA NOODLE</b> <i>"Stir-fried Hakka noodles with your choice of chicken,egg,mixed veggies,or prawns, cooked in a savoury soy-based sauce."</i>	300/250/350/360
<b>VEG SEZWHAN NOODLE</b> <i>"Spicy and tangy Szechuan noodles stir-fried with fresh vegetables and bold flavours."</i>	290
<b>AMERICAN CHOPSUEY VEG/NON VEG</b> <i>"Crispy fried noodles topped with a flavorful, tangy vegetable or meat stir-fry in sauce"</i>	350/380
<b>MOONG DAL KHICHDI</b> <i>A gentle, nutritious blend of rice and moong dal, cooked with aromatic spices."</i>	450
<b>MUTTON KHICHDI</b> <i>"Nutritious and flavourful khichdi with succulent mutton and perfectly cooked rice."</i>	650

## CHINESE

<b>CHILLY PANEER GRAVY</b> <i>"Crispy paneer cubes cooked in a rich,spicy garvy with perfect balance of tangy and spicy."</i>	349
<b>VEG MANCHURAIN GRAVY</b> <i>"Crispy vegetable dumplings simmered in a rich,flavourful Indo-Chinese gravy,bursting with garlic,ginger and soy."</i>	349
<b>MUSHROOM CHILLY GRAVY</b> <i>"Tender mushroom pieces tossed in a spicy Indo-Chinese garvy,infused with garlic,bell peppers and green chillies."</i>	350
<b>CHICKEN CHILLY GRAVY</b> <i>"Succulent chicken pieces simmered in a spicy and tangy Indo-Chinese gravy,infused with peppers, onions,and green chillies."</i>	395
<b>CHICKEN MANCHURAIN GRAVY</b> <i>"Juicy chicken dumplings simmered in a flavourful Indo-Chinese sauce with garlic,ginger and spring onions."</i>	395
<b>FISH CHILLY GRAVY</b> <i>"Tender fish cubes tossed in a spicy,tangy Indo-Chinese gravywith peppers,onions and herbs."</i>	410
<b>CHICKEN IN HOT GARLIC SAUCE</b> <i>"Succulent chicken strips tossed in a bold garlic-infused spicy sauce,blended with bell peppers and spring onions."</i>	410
<b>PRAWN CHILLY GRAVY</b> <i>"Juicy prawns cooked in a spicy chili gravy with garlic, onions, and bell peppers."</i>	449

# TANDOORI VEG

<b>DHABA PANEER TIKKA</b> <i>"Smoky and succulent panner cubes marinated in spiced yogurt and grilled in dhaba style."</i>	380
<b>HARA BHARA KEBAB</b> <i>"Crispy green patties made with spinach,peas and herbs grilled to perfection."</i>	350
<b>TANDOORI ALOO (4) PCS</b> <i>"Baby potatoes marinated in spiced yogurt and slow roasted in the tandoor."</i>	350
<b>MULTANI PANEER TIKKA</b> <i>"Soft paneer cubes marinated in creamy pieces and grilled."</i>	420
<b>CORN SHEEK KEBAB</b> <i>"Golden skewers of mashed corn and spices,grilled to a smoky finish."</i>	349
<b>MAKHMALI PANEER TIKKA</b> <i>"Melt-in-mouth paneer tikka with a velvety yogurt and cream marinade,cooked in tandoor."</i>	380
<b>HARLYALI PANEER TIKKA</b> <i>"Paneer marinated in a fresh green blend of mint, coriander, and spices,grilled."</i>	380
<b>ACHARI PANEER TIKKA</b> <i>"Paneer marinated in tangy pickled spices,roasted in the tandoor for a smoky finish."</i>	380
<b>VEG SHEEK KEBAB</b> <i>"Flavorful minced veggies on skewers,roasted in the tandoor for a smoky bite."</i>	350
<b>VEG PLATTER</b> <i>"An assorted selection of our finest vegetarian tandoori starters,served sizzling hot."</i>	510

# TANDOORI NON-VEG

<b>CHICKEN ALISHAN</b> <i>Tender chicken chunks in a rich, creamy marinade and char grilled."</i>	610
<b>CHICKEN RESHMI KEBAB</b> <i>"Melt-in-mouth chicken skewers with spices and velvety marinade."</i>	450
<b>CHICKEN DRUMSTICK</b> <i>"Spice-rubbed chicken legs roasted until crisp outside and succulent inside."</i>	350
<b>TANDOORI CHICKEN FULL</b> <i>"A whole chicken marinated in spiced yogurt and roasted in the tandoor."</i>	580
<b>DHABA CHICKEN TIKKA</b> <i>"Rustic-style chicken tikka marinated in bold spices and charred to perfection."</i>	380
<b>MURGH MALAI TIKKA</b> <i>"Creamy, tender chicken chunks marinated in malai and mild spices, grilled to perfection."</i>	410
<b>TANGRI KEBAB (2) PCS</b> <i>"Tender leg kebabs infused with bold flavors and roasted to a smoky finish."</i>	360
<b>CHICKEN BANJARA KEBAB</b> <i>"Tender chicken marinated in a blend of spices and herbs,grilled to a smoky finish."</i>	410
<b>NON VEG PLATTER (10) PCS</b> <i>"A sizzling selection of our finest tandoori chicken,kebabs and tikka."</i>	610





<b>DHABA LASOONI TIKKA</b> <i>"Juicy chicken chunks marinated in garlic and spices,roasted in the tandoor for dhaba touch."</i>	410
<b>CHICKEN HARYALI TIKKA</b> <i>"Herb-rich chicken tikka infused with mint and spinach and char grilled."</i>	410
<b>CHICKEN SEEKH KEBAB</b> <i>"Minced chicken blended with spices,skewered,and grilled to smoky perfection."</i>	410
<b>MUTTON SHEEK KEBAB</b> <i>"Minced mutton spiced to perfection,skewered,and grilled for a smoky,juicy bite."</i>	510
<b>DHABA FISH IRANI</b> <i>"Fresh fish marinated in Iranian-style spices,grilled in dhaba style."</i>	480
<b>PAHARI KEBAB (6PCS)/(8PCS)</b> <i>"Himalayan-style kebabs marinated in earthy spices and grilled to perfection."</i>	410/480
<b>CHICKEN KALI MIRCH KEBAB</b> <i>"Juicy chicken marinated in creamy yogurt and black pepper,grilled to perfection."</i>	410
<b>FISH TIKKA</b> <i>"Fresh fish chunks marinated in spiced yogurt and grilled to smoky perfection."</i>	480

# SIDES

<b>ROASTED PAPAD</b>	30
<b>MASALA PAPAD ROASTED</b>	55
<b>MASALA PAPAD FRY</b>	60
<b>MASALA MUNGPHALI</b>	160
<b>BUTTER PAPAD</b>	40
<b>FRY PAPAD</b>	40
<b>PLAIN CURD</b>	105
<b>GREEN SALAD</b>	110
<b>KACHUMBER SALAD</b>	110
<b>BOONDI KA RAITA</b>	135
<b>KHEERE KA RAITA</b>	145
<b>MIX VEG RAITA</b>	145



# DESSERTS



<b>HOT GULAB JUMAN</b>	100
<b>VANILLA WITH HOT GULAB JAMUN</b>	135
<b>VANILLA WITH CHOCO SAUCE</b>	175
<b>TOOTI FRUITY (LARGE)</b>	260
<b>TOOTI FRUITY (SMALL)</b>	230
<b>CHOICES OF ICE CERAM</b>	130

# VEG SOUPS

<b>CREAM OF TOMATO</b>	210
<i>"Rich and creamy tomato soup, perfectly seasoned."</i>	
<b>VEG SWEET CORN</b>	210
<i>"Delightful creamy sweet corn soup with tender veggies and a hint of warmth."</i>	
<b>VEG MANCHOW</b>	230
<i>"Spicy and tangy vegetable Manchow soup topped with crispy noodles for crunch."</i>	
<b>VEG HOT &amp; SOUR</b>	210
<i>"Bold and flavourful vegetable soup with perfect balance of soice and tangy."</i>	
<b>VEG LEMON CORIANDER</b>	210
<i>"Light and refreshing vegetable soup infused with zesty lemon and aromatic coriander."</i>	



# NON-VEG SOUPS

## **CREAM OF CHICKEN**

240

*"Smooth and creamy chicken soup,rich in flavour."*

## **CHICKEN HOT & SOUR**

240

*"Fiery and tangy chicken soup,packed with bold flavours and hearty goodness."*

## **CHICKEN SWEET CORN**

240

*"Comforting chicken soup with tender chicken bits mixed with corn."*

## **CHICKEN LEMON CORIANDER**

240

*"Refreshing chicken soup with zesty lemon and fresh coriander."*

## **CHICKEN MANCHOW**

260

*"Spicy and hearty chicken Manchow soup topped with crispy noodles for crunch."*





**Your Table Will Be  
Waiting!!!**



**Thank You For Dining  
See You Again Soon!**



**Come Back  
HUNGRY!!!**



**Hope To Serve You  
Again..!**



**Good Food Awaits!!**



**We Loved Hosting  
You!**



