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**WHITE WINE**

**CLASSIC VIOGNIER DRY 1134**

*(intense perfume of blossom, with delicate hints of dried apricots and peaches. An attractive lingering finish)*

**CLASSIC SAUVIGNON BLANC DRY 1134**

*(Refreshingly aromatic with notes of asparagus, goose berry, melons, capsicum and savoury herbs)*

**CLASSIC CHENIN BLANC OFF DRY 855**

*(Aromas of lime peel, sweet apples, guava and banana. An easy to drink wine with slightly sweet finish)*

**DINDORI RESERVE VIOGNIER 1467**

*(An exotic elixir of peach and lychee flavour)*

**CHENIN BLANC 1035**

*(Semi dry fresh and delightful)*

**SAUVIGNON BLANC 1134**

*(Grassy crisp and dry with mint of green peppers and spice)*

**CHATEAU D'ORI SAUVIGNON BLANC 927**

*(Sauvignon blanc is a full bodied white wine with an intense bouquet of exotic fruits and mango and hints of oak with vanilla finish)*

**CHATEAU D'ORI VIVA CHENIN BLANC 495**

*(This is light yellow in colour wine implants flavours of acacia flowers and apricot with some honey undertones and pairs well with light meats such as crab, lobster, fish and lightly spiced continental dishes. Italian food such as pastas and spaghetti in a light white sauce)*

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**RED WINE**

**CHATEAU D'ORI MERLOT 927**

*(This is delightful and deep coloured wine with agreeable tannins and fruity notes. This is full bodied, fruity merlot will compliment the best tandoori and spicy Indian cuisine. Roasted or barbequed Lamb and game paired with this merlot)*

**CHATEAU D'ORI SYRAH 1170**

*(Syrah is strongly flavoured with spicy and peppery nose, deep coloured and slightly fatty wine. It goes down fantastically with grilled meats, tandoori chicken, tawa mushrooms and vegetables and richly flavoured stew)*

**CHATEAU D'ORI CAB SAUVIGNON 927**

*(This is dark red wine medium bodied and displays distinctive nose of ripe fruit and plums. This Cabernet Sauvignon compliments well with red meats like steaks, spare ribs and lamb. This exquisite wine also pairs well with Italian Pastas various cheeses)*

**CHATEAU D'ORI CAB SYRAH 1170**

*(The flavours of cabernet and syrah are well balanced, the tannins mellow and not aggressive. This well rounded wine goes elegantly with barbacued ribs, steak and blue cheeses. Grilled meats or veggies)*

**CABERNET SAUVIGNON 2008 1413**

*(Complex aroma profile with good expression of crushed black current and touch of spice on the rose vanillin aroma with a touch of mint.)*

**SHIRAZ 2008 DRY 1413**

*(Plummy depth of ripe black berry and some dry spices on the rose. Intense smoky and earthy flavours on the palate full bodied and complex)*

**MERLOT DRY 1134**

*(Delicious aromas of ripe black fruits especially plums medium bodied with soft tannins and a pleasant lasting finish)*

**CLASSICS CABERNET SAUVIGNON DRY 1134**

*(Strikingly fruity rose of black currents and crushed berries combine with hints and smoke. A very impressive full bodied wine with lingering finish)*

**CLASSICS SHIRAZ DRY 1134**

*(Crushed raspberries abound, combining with spicy and smoky notes and subtle hints of violet)*

**RASA 2313**

*(Sula's finest red wine ever. A collector's edition wine)*

**DINDORI RESERVE SHIRAZ 1638**

*(Elegant and smooth, with lush berry flavours and silky tannins)*

**SULA CABERNET SHIRAZ 1062**

*(Ripe cherry, plum fruit and pepper on the palate)*

**SULA ZINFANDEL 1062**

*(Smooth, Jammy with luscious blackberry flavour)*

Date : 27/11/2012

Taxes as applicable

DEAR GUEST

~

YOU CAN BE SURE,  
AT MOTI MAHAL  
THE FOOD YOU'LL EAT  
WILL BE FIT  
FOR A MOGHUL KING,

OUR SPECIAL RECIPES,  
UNIQUE TO MUMBAI'S ORIGINAL  
MOTI MAHAL  
HAVE BEEN PERFECTED  
BY OUR CHEF,  
AND HAVE ORIGINATED  
IN THE KITCHENS OF  
MOGHUL EMPERORS,

AT MOTI MAHAL, IT'S  
YOUR TIME TO RULE !!

~

YOUR HOST,  
RAJ ANAND



## ISHTEHA AFROOZ

*Shuruvat (To start)*

PACKAGED DRINKING WATER 37.80  
(Served)

AERATED WATER 47.25  
(Served)

JALJEERA 56.70  
(A chilled appetising drink flavoured with ground cumin)

FRESH LIME 56.70  
(Soda / water - Sweet / salted)

JUICES 63  
(Bottled / Canned)

TONIC WATER 66.60  
(Served)

DIET SOFT DRINKS 66.60  
(Served)

CHATTIWALLI LASSI 66.60  
(Churned yogurt served sweet or with cumin, salt & pepper)

 ICED TEA 66.60  
(With your choice of flavour **lemon**, **peach**, orange or **strawberry**)

FRESH FRUIT JUICE 75.60  
(Seasonal fruits)

CHERRY ISLAND 85.50  
(**Strawberry** crush & orange juice with frozen Ice)

KHAS KI BAHAR 85.50  
(Khas syrup, **lemon**, **mint**, lime juice & soda crush ice)

PEACH DELIGHT 85.50  
(**Peach** syrup, **lemon** juice, sprite & soda)

M - TANGO 108  
(Mango juice, vanilla Ice cream & **rose syrup**)

FRUIT PUNCH 108  
(Our own concoction)

 PUDINA PUNCH 108  
(The Barman's mint based special drink)

LITCHI PUNCH 108  
(Our own concoction)

KIWI SLUSH 117  
(Kiwi crush, Butter Scotch ice cream, crushed ice, topped with soda)

VIRGIN PINACOLADA 126  
(**Pineapple** juice & Coconut milk)

STRAWBERRY SLUSH 126  
(**Strawberry** crush, Vanilla ice cream, crushed ice & Soda)

DOUBLE-M 126  
(Mango juice, vanilla ice cream & fresh **mint leave**)

## DOMESTIC LIQUOR

GIN/RUM/BRANDY/VODKA 30ML

REGULAR 162

PREMIUM 189

BACARDI RUM 207

## DOMESTIC WHISKY 30ml

REGULAR 162  
Royal Stag / Mc Dowell No. 1

PREMIUM 189  
RC / Signature / Blenders Pride

MALT/ANTIQUITY 207

## IMPORTED LIQUOR 30ml

TEQUILLA 234  
B&W/TEACHERS/RED LABEL 234  
ABSOLUTE (BLUE) 234  
JAMESON IRISH WHISKY 234  
BAILEYS 234  
BLACK DOG 315  
GLENFIDDICH/BLACK LABEL/  
CHIVAS REGAL 378  
MARTELL/COGNAC VSOP 414

## BEER

	650 ML	Pint
FOSTER/BUDWEISER	315	234
KINGFISHER	315	234
KINGFISHER (STRONG)	378	--
CARLSBERG	351	252
HEINEKEN/CORONA		351
BACARDI BREEZER (275ML)		252

## ENERGY DRINK

RED BULL 172

## ROSE WINE

CHATEAU D'ORI VIVA ROSE 927

(This crisp and fresh rose leaves lasting taste of ananas and papaya on the tongue. The VIVA rose and lightly spiced food is a perfect combination. Also recommended with Chinese food, specially sea food and greens. A perfect accompaniment to an afternoon brunch)

SULA BLUSH ZINFANDEL 999  
(A summer favourite bursting with honeysuckle & berries)

CLASSIC BLUSH OFF DRY 855  
(Lovely floral (violets, roses) bouquet combines with aromas of freshly crushed strawberries and hints of sweet spice)

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**MAIKHANE SE**

*Liquor*

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**COCKTAILS**

PLANTER'S PUNCH 225

*(Dark rum, orange juice, pineapple juice)*

BLOODY MARY 225

*(Vodka & tomato juice)*

SCREWDRIVER 225

*(Vodka & orange juice)*

GIMLET 225

*(Gin & lime juice cordial)*

TOM COLLINS 225

*(Gin & fresh lime soda)*

WHISKY SOUR 225

*(Whisky, Sweet & Sour mix)*

PINA COLADA 234

*(Light rum, pineapple juice & coconut cream)*

SEX ON THE BEACH 234

*(Vodka, Peach, Orange Juice, Grenadine)*



CAIPIROJCA / MOJITA 234

*(Vodka or White Rum, Mascarated Lime & Mint)*

BLACK OR WHITE RUSSIAN 279

*(Vodka, Kahlua on the Rocks & Cream)*

CHOCO - BAR 279

*(Dark Rum Bailey's Irish cream, Vanilla ice cream, Chocolate & Coffee Powder)*



WALL BANGER 279

*(Vodka, Galiano, Orange Juice)*



BLUE ISLAND ICE TEA 279

*(Vodka, White Rum, Gin, Tequilla, Blue Curacao, Lime Juice, topped with sprite)*

SNEAKY PETE 279

*(Tequilla, Cream de menthe Pineapple Juice)*

LONG ISLAND ICE TEA 279

*(Vodka, White Rum, Gin, Tequilla, Triple sec. top with coke)*

KAMAKAZI 279

*(Vodka Triple sec, Lime Juice)*

TEQUILLA SUNRISE 279

*(Tequilla, Orange Juice, Grenadine)*

TEQUILLA SUNSET 279

*(Tequilla, orange Juice, Grenadine, Dark Rum)*



IRISH COFFEE 279

*(Irish whisky hot coffee demerara sugar whipped cream)*

MARGARITA 279

*(Strawberry, Peach, Kiwi, Tequilla, Triple sec, Lime Juice)*

DIAQUIRI 279

*(Strawberry, Peach, Kiwi, White Rum, Triple sec, Lime Juice)*

COSMOPOLITIAN 279

*(Vodka, Triple sec, Cranberry Juice)*



BAR MAN RECOMMENDS

**BREAKFAST**

*(6-45 hrs to 11-30 hrs)*

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**CONTINENTAL**

CEREALS 63

*(Cornflakes / Chocos served with hot or cold milk)*

SEASONAL CUT FRUIT PLATTER 81

BAKER'S BASKET 81

*(Croissant / Muffins served with a choice of butter, marmalade and honey)*

EGGS TO ORDER 90

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**SOUTH INDIAN**

STEAM IDLI 63

DOSA 63

*(Plain / Masala / Mysore)*

UTTAPPAM 63

*(Tomato, Onion and Capsicum)*

MEDU WADA 63

*(Served with sambar and chutney)*

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**NORTH INDIAN**

STUFFED PARATHA 90

*(Aloo / Mooli / Paneer / Gobi / Mixed veg / Methi served with curd, pickle and butter)*

~  
**HOT BEVERAGES**

TEA 37.80

COFFEE 56.70

~  
**MUQUAVI SHORBA**

*Soups*

TAMATAR/MUSHROOM DA KAMAL 81

PALAK SHORBA 81

MURG SHORBA KALIMIRI 81

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**CHINESE SOUPS**

Vegetarian / Chicken / Seafood

81 / 90 / 99

~  
BURNT GARLIC

SWEET CORN

ASPARAGUS

MANCHOW

HOT & SOUR

CLEAR

TUM YUM

WONTON CLEAR

WONTON NOODLE

TALUMIN

CORIANDER (THICK OR CLEAR)

PEPPER LEMON



CHEF RECOMMENDS  SPICY

## TANDOORI PESHKASH

(From the clay oven)

**SUBZI** (Vegetables)

PAHADI ALOO 135

(Baby potatoes flavoured with favourite **tandoori masala**)

 \* VEG MOTI SEEKH KABAB 144

(An exotic combination of vegetables & cottage cheese)

VEG BANARSI SEEKH 144

(Mashed mix vegetables, paneer, cashew paste, marinated with chilly & ginger paste)

\* KALIMIRI MALAI PANEER TIKKA 162

(Cottage cheese cubes showered with fresh pepper from coorg)

\* PANEER TIKKA / PANEER PUDINA TIKKA 162

(Cottage cheese cubes flavoured with **tandoori masala** or **mint masala** & charcoal grilled)

  MUSHROOM KHAZANA 180

(Fresh mushroom stuffed with **spinach**, cashewnuts & **green chilly** cheese paste)

 SAARE KABAB 261

(Assorted vegetarian kababs on a platter)

 SPECIAL VEG KABAB PLATTER 333

(Special veg assorted kababs on a platter..... fit for a king)

## MACHHI

(Fish)

MACCHI TIKKA 324

(Boneless pomfret marinated in traditional **tandoori spices**)

  MACHHI TIKKA GULZAAR 324

(Pomfret coated with coconut powder, **chilly** & **coriander** paste)

 HARYALLI MACHHI 324

(A whole pomfret fish stuffed with fresh **green chutney** & grilled in the clay oven)

MACHHI TIKKA BULANDSHAHAR 324

(Tender fillet of pomfret marinated delicately & cooked in the clay oven)

 JHINGA NISA 324

(King prawns a speciality of our chef)

  JHINGA LASSONI 324

(King prawns cooked with garlic flavour in the clay oven)

 KALIMIRI JHINGA 324

(King prawns cooked in the clay oven with a generous shower of freshly ground **black pepper** from coorg)

## LAZIZ-O-SHEREEN

Desserts

PLAIN ICE CREAM 90

FRUIT SALAD / ICE CREAM 108

PREMIUM ICE CREAM 117

(Kesar Pista, Butter Scotch)

GULAB JAMUN 117

KULFI PLAIN 117

VANILLA ICE CREAM 117

(With hot chocolate sauce)

 CARMEL CUSTARD 153

 KESARI BADAMI KHEER 153

KULFI FALOODA WITH RABDI 153

SPECIAL RABDI 153

SPECIAL TUTTI FRUTI ICE CREAM 153

SIZZLING BROWNIES 153

(With / without ice cream & hot chocolate sauce)

## CHINESE DESSERTS

HONEY SESAME NOODLES 171

(Served with vanilla ice cream)

LYCHEE TOFFEE 171

(Served with vanilla ice cream)

DATE-PANCAKE 171

(Served with vanilla ice cream)

# INDIAN

~  
**RICE**  
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\* FRIED RICE

**Veg** 108 Chicken 126 Seafood 153 King Prawns 270

 SCHEZWAN / GINGER FRIED RICE

**Veg** 135 Chicken 171 Seafood 234 King Prawns 306

\* SEVEN JEWEL FRIED RICE

(Rice with bell pepper, broccoli, babycorn, mushroom & cashewnuts)

**Veg** 180 Chicken 225 Seafood 279 King Prawns 351



\* POT RICE

(Butter flavour rice with white sauce)

**Veg** 180 Chicken 225 Seafood 279 King Prawns 351



MOON FAN RICE

(Steam rice with mushroom, star anise & rice wine)

**Veg** 180 Chicken 225 Seafood 279 King Prawns 351

~  
**NOODLES**  
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HAKKA NOODLES

**Veg** 108 Chicken 126 Seafood 153 King Prawns 270

 SCHEZWAN NOODLES / CHOWMEIN

**Veg** 135 Chicken 179 Seafood 234 King Prawns 306



 TRIPPLE SCHEZWAN

**Veg** 180 Chicken 225 Seafood 279 King Prawns 351

AMERICAN / CHINESE CHOPSUEY

**Veg** 180 Chicken 225 Seafood 279 King Prawns 351

KOWLOON NOODLES

(Steam noodles topped with **spinach**, mushroom & soya base sauce)

**Veg** 180 Chicken 225 Seafood 279 King Prawns 351



MALAYSIAN NOODLES

(Flat noodles with **spinach**, beansprout, carrot, **chilly** oil in **spicy** hakka style)

**Veg** 180 Chicken 225 Seafood 279 King Prawns 351



BANGKOK NOODLES

(Steam noodles with **spicy** sauce, bell pepper, black mushroom, carrot & onion in coconut flavour)

**Veg** 180 Chicken 225 Seafood 279 King Prawns 351

\* ALSO AVAILABLE WITHOUT ONION/GARLIC

TANDOORI PESHKASH.....

~  
**MURG / GOSHT**  
~

(Chicken / Lamb)

TANDOORI MURG (one piece) 99

(Quarter spring chicken traditionally marinated & roasted in the clay oven)



**COORGI MURG - KALIMIRI** (one piece) 108

(Quarter spring chicken marinated with a generous shower of freshly ground **black pepper** from coorg)

MURG TIKKA 180

(All time favourite)

TANGDI KABAB 180

(Three Chicken legs marinated in the traditional **tandoori masala** & grilled in the clay oven)



**MALAI TIKKA** 180

(Chicken chunks marinated in cream with mild herbs & roasted in the clay oven)

RESHMI KABAB 180

(Chicken chunks marinated in curd, butter, flavoured with mild spices & cooked in the clay oven)

MURG SEEKH KABAB 180

(Minced chicken, mixed with spices, and **hot masala**, cooked in the clay oven)



**KALIMIRI MURG TIKKA** 180

(Tender chicken chunks showered with fresh **black pepper** from coorg)



PAHADI KABAB 180

(Chicken breast pieces marinated in **spinach**, ginger, garlic & **green chilly** paste)

GOSHT SEEKH KABAB 198

(All time favourite)

BOTI KABAB 198

(Tender pieces of lamb grilled with ginger, garlic, curd & chickpeas paste)



**KABULI MURG** 198

(Chicken breast stuffed with cheese, cashewnut & **spinach** coated with **chilly** paste)



 **HAZARVI KABAB** 198

(Chicken breast pieces marinated in grated cheese, garlic, ginger, **green chilly** & curd)

CHICKEN MAJEDAR KABAB 198

(Breast chicken pieces marinated in cashew, garlic & green chilly topped with cheese, cream & egg)



**SPECIAL KABAB PLATTER** 441

(Assorted non-veg. boneless kababs)

**APS CHARGED AS PER SIZE**

\* ALSO AVAILABLE WITHOUT ONION/GARLIC



Kababs tossed in creamy sauce made juicy at extra cost of ₹ 36

## INDIAN MAIN COURSE


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### SUBZ-E-BAHAR

(Vegetarian)

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\* YELLOW DAL TADKEWALI 90  
(Yellow lentils an all time favourite)

 \* DAL BHUKARA 117  
(*'MAA-KI-DAL' the best you have ever eaten*)

 \* PESHAWARI CHOLE 153  
(A unique traditional blend of chickpeas)

\* JEERA ALOO 153  
(Potatoes served dry with cumin seeds)

ALOO WITH MUTTER / METHI / PALAK 162  
(A combination of potato with green peas/*fenugreek/spinach*)

\* BHENDI BHUJIA 162  
(Fried chopped okra, flavoured with mustard seeds & onion)

\* DUM ALOO KASHMIRI 162  
(Spring potatoes in a special gravy)

\* MALAI KOFTA BEHTREEN 162  
(Dumplings of potatoes, stuffed with dry fruits & simmered in a rich gravy)

\* NAVRATAN KURMA 162  
(A royal preparation of fresh vegetables blended with rich creamy sauce)

 \* VEGETABLE BHUNA BALLS 162  
(Minced vegetable balls, cooked in a rich *spicy* gravy)

VEG KADAI 162  
(Indian wok speciality of mix veg., onion, bellpepper and aromatic spices)

## CHINESE MAIN COURSE.....

\* **VEGETABLE CASHEWNUTS** 225


ASSORTED VEG & CORN 225  
(Mixed veg & whole corn cooked in medium spicy white sauce)

STEAMED FISH WITH SPRING ONION 261

 \* STEAMED **CHILLY** FISH 261


MANDERIAN POMFRET 324  
(Pomfret fish steak with mushroom, bamboo shoot, ginger, onion, carrot, bell pepper. Appears light brown)

 \* ORIENTAL STEAMED FISH 324  
(Whole steamed pomfret fish in oriental sauce)

 \* CHUNGKING CHICKEN 243  
(Shredded chicken with bell pepper, onion & *green chilly*. Appears red)

ROAST CHICKEN CANTONESE 243  
(Roasted chicken with soya & cantonese sauce on a bed of bean sprout)

LEMON CHICKEN 243  
(Breast chicken steak fried & sauted in lemon sauce)

 \* CHINGLING CHICKEN 243  
(Slice chicken sauted with diced onion, bell pepper in red tangy sauce)

\* ALSO AVAILABLE WITHOUT ONION/GARLIC  
CHOICE OF SAUCES :  
Hot garlic/chilli soya/black bean  
sweet & sour/hunan/chilli coriandar cantonese/  
chilli oyster/oyster chilli ginger/pepper garlic/schezwan

## CHINESE MAIN COURSE

**MIX VEGETABLE WITH MUSHROOM /  
BAMBOO SHOOT 225**  
*(In a sauce of your choice)*

**MANCHURIAN GRAVY / CHILLY GRAVY**   
**Veg Ball 153 Paneer/Beancurd/Chicken 198**  
*Fish 216 Lamb 279 King Prawns 324*

### SWEET & SOUR

**Veg Ball 153 Paneer/Beancurd/Chicken 198**  
*Fish 216 Lamb 279 King Prawns 324*

### IN SCHEZWAN SAUCE

**Veg Ball 153 Paneer/Beancurd/Chicken 198**  
*Fish 216 Lamb 279 King Prawns 324*

### IN HOT GARLIC / GINGER SAUCE

**Veg Ball 153 Paneer/Beancurd/Chicken 198**  
*Fish 216 Lamb 279 King Prawns 324*

### IN HONG KONG STYLE

*(..... with onion, bell pepper, slice ginger, **dry red chilly,**  
cashewnuts in dark brown sauce)*

**Veg Ball 153 Paneer/Beancurd/Chicken 198**  
*Fish 216 Lamb 279 King Prawns 324*

### HOT BEAN SAUCE

**Veg Ball 153 Paneer/Beancurd/Chicken 198**  
*Fish 216 Lamb 279 King Prawns 324*

### BLACK BEAN WITH GARLIC SAUCE

**Veg Ball 153 Paneer/Beancurd/Chicken 198**  
*Fish 216 Lamb 279 King Prawns 324*

### HUNAN STYLE

*(Sweet & **spicy** dark brown sauce)*

**Veg Ball 153 Paneer/Beancurd/Chicken 198**  
*Fish 216 Lamb 279 King Prawns 324*

### HOT GINGER & CASHEWNUITS

*(Cooked in hot ginger and cashewnuts)*  
*Fish 216 Lamb 279 King Prawns 324*

### KYONG

*(Chopped ginger, garlic, capsicum, onion, dry red chilly  
flakes. Appears light red)*

*Paneer/Chicken 198 Fish 216 King Prawn 324*

**Note : Fish items are prepared in Rawas Fish,  
if requested can be prepared in Pomfret & will be  
charged Rs. 324/- each portion**

## INDIAN MAIN COURSE.....

\* **METHI MALAI MUTTER 180**

*(Greenpeas simmered in **fenugreek** & creamy gravy)*



\* **VEG. MAKHANWALA 180**

*(Mixed vegetable, cooked in a tomato butter gravy)*



**TAWA VEG 180**

*(Assorted vegetable cooked in **special tawa masala**  
medium spicy)*

\* **SHAHI HARI PALAK - PANEER YA MAKAI 180**

*(A combination of **spinach** with cottage cheese or with corn)*



**TAWA PANEER 180**

*(Cubes of cottage cheese cooked in  
**special tawa masala** medium spicy)*

\* **PANEER BHURJEE 180**

*(Mashed cottage cheese blended with fresh spices)*

**SUBZI KOFTA HARIYALI 180**

*(Dumplings of cottage cheese & vegetable in  
a special **spinach** gravy)*



\* **PANEER MAKHANWALA 180**

*(Cubes of cottage cheese tossed with tomato  
gravy laced with cream & butter)*



\* **PANEER TIKKA MASALA 189**

*(Diced cottage cheese grilled in clay oven &  
cooked in light spicy gravy)*

\* **ALSO AVAILABLE WITHOUT ONION/GARLIC**

## INDIAN MAIN COURSE.....

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**MURG**  
(Chicken)

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**BALTI MURG 207**

(This chicken delicacy is from northern province of P.O.K.)

**METHI MURG 207**

(Boneless chicken cooked in a mild spicy gravy with **fenugreek**)

 **MURG TAWA LAHORI 207**

(Boneless chicken, cooked in a tomato base  
**special tawa masala**)

**PESHAWARI KADAI MURG 207**

(Indian wok speciality of chicken, onion bellpepper  
and aromatic spices)

**HYDERABADI MURG HANDI 207**

(Boneless pieces of chicken & bellpepper flavoured  
with chef special gravy)

 **MURG MAKHANWALA 216**

(Roasted boneless chicken cooked in a tangy tomato  
cream & butter gravy)

**NIMBOODA MURG 216**

(Boneless pieces of chicken cooked in  
cream flavoured with **lemon**)

 **MURG TIKKA MASALA 216**

(Chicken pieces cooked in clay oven & finished  
in a light spicy gravy)

 **MURG CHAKORI 225**

(Boneless chicken cooked in cashew gravy served  
on bed of spinach rice)

## APPETIZERS.....

 **SPICY TOMATO GARLIC**

(Chopped tomato, garlic & chilly sauted in)

**Veg 153 Paneer/Baybcorn / Mushroom/Chicken 198**  
Seafood 216 King Prawns 324

 **HOT CHILLY GARLIC**

(Chilly & garlic pastes)

**Veg 153 Paneer/Baybcorn / Mushroom/Chicken 198**  
Seafood 216 King Prawns 324

**CHICKEN LOLLYPOP 171**

 \* **CORN NUGGETS 171**  
(Crispy or soft)

**CRACKLING SPINACH WITH**  
**Potato 171 Chicken 198**

 **STUFFED MUSHROOM IN CHEESE SAUCE 207**

**AROMA GRILLED CHICKEN 207**

(Diced chicken pieces on stick, marinated in aromatic  
tangy sauce & pan fried)

**MUSHROOM, PANEER & BABYCORN STICKS 207**  
(In **hot** black garlic sauce)

 **FRIED SESAME CHICKEN 207**

(Slice chicken with spicy red sauce coated with sesame seeds  
& deep fried)

**SHREDDED CHICKEN HAKKA STYLE 207**

(Shredded chicken, bell pepper, with basil leaves  
medium spicy)

 **PAPER WRAPPED CHICKEN 207**

(Mince chicken marinated in **shezwan sauce** wrapped  
in butter paper & deep fried)

**SATAY CHICKEN THAI STYLE 207**

(Chicken flavoured with coconut, spices & shallow fried)

 **STEAMED OR FRIED FISH STEAK 216**  
(In a sauce of your choice)

 **KINGS PRAWNS GOLDEN FRIED / IN**  
**BUTTER GARLIC PEPPER SAUCE 324**

 **TEMPURA KING PRAWNS 324**

(King prawns crispy, deep fried and  
tossed in tempura sauce)

 **CRISPY SHANGHAI JUMBO PRAWNS APS**

(Jumbo prawns in ginger, garlic, celery, tomato paste  
& tossed in **shezwan sauce**)

 **JUMBO PRAWNS STEAK APS**  
(sauce of your choice)

**Note : Fish items are prepared in Rawas Fish,**  
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**charged Rs. 324/- each portion**

**APS CHARGED AS PER SIZE**

**\* ALSO AVAILABLE WITHOUT ONION/GARLIC**



## APPETIZERS

### WONTON STEAM / FRIED

**Veg** 108 Chicken 171 Seafood 180

### SUI MAI

**Veg** 108 Chicken 171 Seafood 180 King Prawns 324

### DRAGON / SPRING ROLL

**Veg** 108 **Paneer/Beancurd/Chicken** 171  
Seafood 180 Med Prawns 198

### \* DUMPLING STEAM / FRIED

**Veg** 108 Chicken 171 Seafood 180 Med Prawns 198

### CHILLY (DRY) / MANCHURIAN \*

**Veg** 135 **Okra** 144 **Paneer/Beancurd/Mushroom/Chicken** 171  
Seafood 180 Fish 198 King Prawns 324

### \* THREAD

**Paneer/Beancurd/Chicken** 171 King Prawns 324

### \* SESAME TOAST

**Veg** 135 Chicken 171 Seafood 198 Med Prawns 216

### SALT & PEPPER

**Veg** 135 **Paneer/Beancurd/Chicken** 171  
Fish 198 King Prawns 216



### CROCQUET

(Cottage cheese with chopped **green chilly**  
marinated & deep fried)

**Paneer** 171 Med Prawns 216



### KUNG PAO

(..... sauted with bell pepper, diced onion,  
**dry chilly** & broken cashew)

**Veg** 153 **Paneer/Beancurd/Mushroom/Chicken** 198  
Fish 216 King Prawns 324

### CHILLY GARLIC HONEY SAUCE

(Garlic flakes & red chilly, sauted with honey sauce)

**Paneer/Beancurd/Chicken** 198 Fish 216 Lamb 279 King Prawn 324



### IN DIMSUM SAUCE

(Chopped onion, garlic, ginger in soya base **chilly** sauce)

Fish 216 King Prawns 324

### THAI HOT CHILLY

**Babycorn/Paneer/Beancurd/Chicken** 198  
Seafood 216 King Prawn 324



### SHANGHAI STYLE

(..... deep fried with **red spices**)

**Veg** 153 **Paneer/Beancurd/Chicken** 198  
Seafood 216 King Prawns 324

## INDIAN MAIN COURSE.....

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## GOSHT

(Lamb)

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### GOSHT ROGANJOSH 252

(Lamb on the bone, cooked in a thin **spicy** brown gravy)

### KHEEMA MUTTER 252

(Minced lamb & green peas cooked in a brown gravy)



### GOSHT RARA 252

(A combination of lamb & minced lamb in a brown gravy)



### TAWA GOSHT 252

(Lamb cooked in the way its made in Lahore road style)



### BHUNA GOSHT 252

(Boneless pieces of lamb with brown onion, tomato & spices)



### SALLI BOTI 252

(Tender cubes of lamb with onion based brown gravy  
& topped with crispy potato sticks)

### NAWABI GOSHT KORMA 261

(Boneless pieces of lamb cooked in rich almond, cashewnut  
& brown onion gravy)

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## MACHHI

(Rawas / Fish)

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### CHUTNEYWALI MACHHI 288

(Fillet of fish cooked in sesame seed, **green coriander, green  
chilly & mint leaves** gravy)



### MACHHI GREEN MASALA 288

(Boneless fish, cooked in a rich **coriander** gravy)

### SONDHI MACHHI 288

(Traditional punjabi fish curry cooked in finely  
ground aromatic spices)



### MACHHI SUHANI 288

(Fish in tomato gravy surrounded by creamy cheese sauce)

### JHINGA CHUTNEYWALA 315

(Fresh king prawns cooked in sesame seed, **green chilly &  
coriander in mint leaves** gravy)



### JHINGA HARA MASALA 315

(King prawns cooked in **green masala**)



### JHINGA LAHORI TAWA 315

(King prawns cooked in tangy **special tawa masala**)

**Pomfret fish will be charged 324 each portion**

# CHINESE

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**SHAHI TANDOOR DI ROTIYAN**

*(Bread from - The Clay Oven)*

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TANDOORI ROTI 22.50

NAAN / PARATHA / KULCHA 36

KHASTA / MISSI / MAKAI ROTI 36

ROOMALI ROTI 54

PALAK ROOMALI ROTI 54

ONION / METHI / PUDINA PARATHA 54

CHURA / LACCHA PARATHA 54

GARLIC NAAN / KULCHA 54

STUFF KULCHA / PARATHA 63

PANEER / CHEESE NAAN 99

KHEEMA NAAN 117

ROTI DI TOKRI 144

*(With Butter Rs. 6.30 extra)*

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**BASMATI DA KHAZANA**

*(Rice)*

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MOTIA CHAWAL 72


*(Steamed Basmati Rice)*

JEERA RICE 81

*(Rice fried with generous helping of cumin seeds)*

 BROWN ONION MOTIA CHAWAL 90  
*(Boiled basmati rice flavoured with brown onion)*

\* SUBZI PULAO / BRIYANI 153  
*(An aromatic preparation of vegetables & basmati rice)*

 \* PALAK / DAL KHICHDI 153  
*(A unique combination of **spinach** or lentil with basmati rice)*

HYDERABADI MURG BIRYANI 171  
*(Chicken cooked with Basmati rice with the flavours of choicest herbs)*

GOSHT BIRYANI 207  
*(A traditional lamb biryani)*

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**TONGUE TICKLERS**

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PEANUT / CHEESLING 54

PEANUT CHAT 63

\* ALOO CHAT 63

GARLIC BREAD 81

PINEAPPLE & CHEESE STICKS 81

 GARLIC CHEESE BREAD 108

SALTED CASHEWNUT 108

\* HARA BHARA KABAB 135

KURKURI BHINDI 135

 KOLIWADA MACHHI 225

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**SAATH SAATH**

*Accompaniments*

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PAPAD ROASTED 14.40

FRIED PAPAD 18.90

MASALA PAPAD 24.30

SPECIAL CHURA PAPAD 72

\* CURD / RAITA 72

TOSSED / GREEN SALAD / KACHUMBER 72

\* PALAK / PINEAPPLE RAITA 81

RUSSIAN SALAD 117

 CHICKEN HAWAIN SALAD 153

\* ALSO AVAILABLE WITHOUT ONION/GARLIC