

KHAZANA

BY CHEF SANJEEV KAPOOR

MILTON

Master Chef
SANJEEV KAPOOR

An icon of Indian cuisine, Sanjeev Kapoor is a TV show host, author of best-selling cookbooks and a recipient of the Padma-Shri award (India's highest civilian award). With 75+ restaurants around the world, his culinary contribution put India on the world's culinary map.



Chai Shai

HIGH-TEA

Saturday & Sunday between 12pm - 5pm

SAVOURY

*Amritsari Kulcha Bites, Samosa Cigars, Maharani's Sandwich,
Paneer Butter Danish, Sindhi Dal Pakwan, Mint Marble Monaco*

SWEET

Shahi Halwa Tarts, Khajoor Energy Bar, Coconut Ladoo

TEA

*Choose any one, Masala Chai, Badam Kesari, Kashmiri Canada
Kava, Lychee Coconut Iced Tea, Assorted Tea bag (unlimited refill)*

\$35 per person

Signature

EXPRESS LUNCH

Monday - Friday between 12pm - 5pm

1 Appetizer, 2 Mains, Rice & Tandoori Roti, Salad

Vegetarian - Corn Crispy Tikki | Paneer Makhani, Dal Tadka | Bread, Salad

Non Vegetarian - Bhatti Murgh | Butter Chicken, Dal Tadka | Bread, Salad

\$19 per person

Three-Course

TASTING MENU

*All signature menu items in one meal.
Individually plated appetizers, mains, paired with sides and dessert.*

VEGETARIAN

Appetizers - Corn Crispy Tikki, Malai Soya Chaap, Sindoori Paneer Tikka

Mains - Makhmali Paneer, Tawa Veg, 24K Dal

Accompaniments - Assorted Breads, Dum Rice, Papadum

Dessert - Gulab-e-Gulakand

\$34 per person

NON-VEGETARIAN

Appetizers - Bhatti Murgh, Reshmi Seekh Kebab, Lamb Chaap

Mains - Kadhai Chicken, Bhunna Gosht, 24K Dal

Accompaniments - Assorted Breads, Dum Rice, Papadum

Dessert - Gulab-e-Gulakand

\$39 per person

DRINK PAIRING

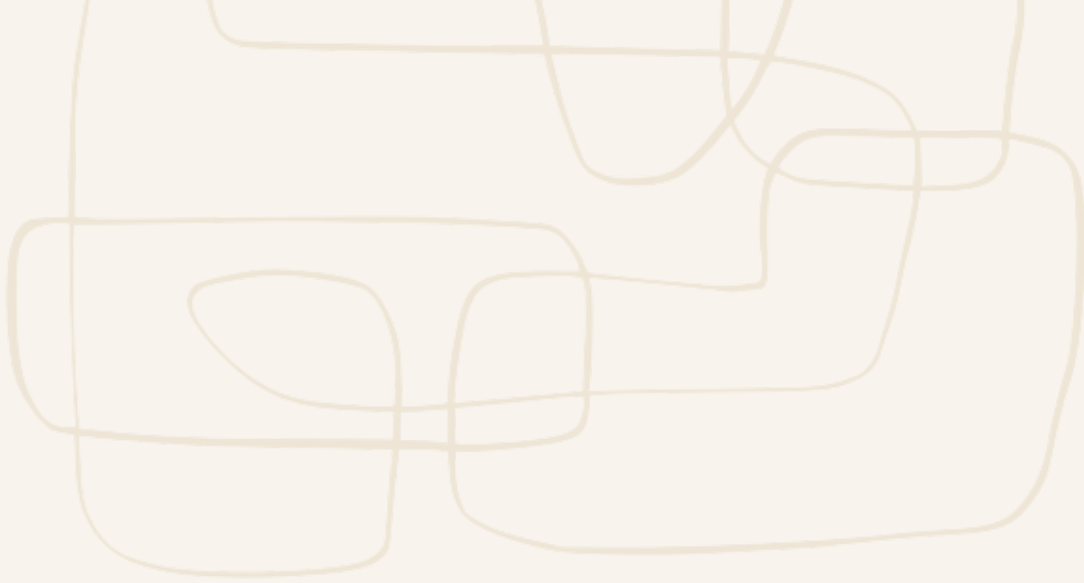
Mocktail Pairing - Virgin Lime Mule, Pomegranate Mojito, Khazana Lassi | \$21

Wine Pairing (5oz) - Riesling, Cabernet Sauvignon, Ice Wine | \$24

Whisky Pairing (1oz) - Chivas 12, Glenfiddich 12, Black Label | \$29



Vegan option available on request



APPETIZERS

Vegetarian

CORN CRISPY TIKKI | 16

A signature recipe of corn & potatoes, spiced with Indian herbs, crispy fried to perfection

HAKKA CHATPATA | 16

Crunchy vegetables pan tossed in chilly, tomato and onion hakka sauce

BANARSI SEEKH KEBAB | 17

Inspired from the region of nawabs, lentil, nuts and vegetable skewers fired in tandoor

HARA BHARA KEBAB | 16

A unique blend of broccoli, mango, and potato

MALAI SOYA CHAAP | 17

Soya chaap covered with cheese, cream and nuts, infused with cardamom and mace

SINDOORI PANEER TIKKA | 18

Chilli, garlic and tomato marinade on cottage cheese cubes, cooked in a tandoori oven

LAHORI PANEER TIKKA | 18

Cilantro and mint marinade on cottage cheese cubes, cooked in a tandoori oven

BHATTI PANEER TIKKA | 18

Bhatti spice marinade on cottage cheese cubes, cooked in a tandoori oven

TIKKA TRIO | 19

Paneer tikka cooked in three signature marinades - Sindoori, Lahori & Bhatti (6pcs)

VEG MELANGE | 24

Platter of assorted appetizers - Corn Crispy Tikki, Malai Soya Chaap, Sindoori Paneer Tikka (6pcs)

Non-Vegetarian

BHATTI MURGH | 19

The original recipe chicken tikka with home made spice marinade, mint onion chutney

MURGH MALAI TIKKA | 19

Creamy marination on chicken tikka

RESHMI SEEKH KEBAB | 19

Minced chicken smoked skewers flavoured with chives, tomato cheese and garam masala oil

AMRITSARI FISH FRITTER | 18

Crunchy basa fish fillets dressed with ginger garlic and aromatic spices

TANDOORI TIGER PRAWN | 26

Tandoor grilled tiger prawns cooked our signature chilli, garlic and tomato marinade

TANDOORI SALMON | 28

Tangy chilly salmon diced fillets grilled in tandoor.

LUCKNOWI LAMB KEBAB | 20

Velvety soft lamb mince seekh kebab, flavoured with mint, cooked in tandoor

LAMB CHAAP | 34

Extremely tender lamb, marinated with cilantro & ground spices, spit roasted in tandoori (4pcs)

CHICKEN PLATTER | 26

All chithen appetizers in one platter - Bhatti Murgh, Murgh Malai Tikka, Reshmi Seekh Kebab (6pcs)

NON-VEG MELANGE | 32

Platter of assorted appetizers - Bhatti Murgh, Crispy Fish Fritter, Lamb Chaap (6 pcs)

CHAAT

HARDWAR KI TIKKI CHANA | 11

Aloo Tikki, Hardwar Chana, Indian curd, mint chutney, tamarind chutney and onion julian (2 pc)

PAPRI CHAAT | 11

Papri & gram flour crisps in boondi, potato cubes, carrot slaw served with curd, tamarind & mint chutney

WATERBLAST GOLGAPPS | 10

Traditional paanipuri, potato and chana mixture, mint & cumin water, tamarind water (6 pc)

DAHI VADA TACOS | 11

Velvety yoghurt soaked lentil dumplings, beetroot & carrot slaw served in hard shell tacos (2pcs)

MAINS

Vegetarian

DAL TADKA | 16

Toor dal tempered with Indian spices, homestyle flavours

24K DAL | 18

Black lentils cooked slowly for 24 hours, tempered with butter and spices

MAKHAN MALAI KOFTA | 20

Tender cottage cheese dumpling tossed in rich creamy gravy

TAWA SOYA CHAAP | 18

Soya tenders cooked with bell peppers, onions, tomatoes and tawa masala in a semi dry curry

MAKHANWALA PANEER | 20

Creamy tomato and butter gravy on cheese cubes, cooked with an accent of fenugreek

RESHMI PANEER | 20

Cottage cheese cubes and bell peppers cooked in cashew based onion and tomato masala with hint of coriander and cardamom

PANEER TIKKA MASALA | 20

Marinated cottage cheese cooked in tandoor and sautéed with green pepper, onion and tomato

PANEER KHURCHAN | 20

Cottage cheese crumble cooked in an onion and tomato based masala

AMRITSARI KADAI PANEER | 21

Cottage cheese cubes cooked with flavourful kadhai masala

PATIALA FLOWER | 18

Roasted cauliflower cooked in ginger, cumin and turmeric based tak-a-tak gravy

SMOKED BAINGAN BHARTA | 17

Smoked eggplant in a traditional onion & tomato gravy

SAAG E JASHN | 17

Leaf stew, flavoured with garlic and authentic spices

AMRITSARI PINDI CHOLE | 17

Curried chickpeas flavoured and tempered with cumin and fenugreek

BHINDI DO PYAAZA | 17

Spicy okra cooked with dry masala and sautéed onions

TAWA VEG | 17

Carrots, baby corn, cauliflower, beans and bell peppers tossed with onion and tomato masala

Chicken

DILLIWALA BUTTER CHICKEN | 21

Tandoori roast chicken in the classic makhani gravy (Butter chicken)

CHICKEN TIKKA MASALA | 21

Marinated and broiled chicken chunks cooked in cream and tomato onion sauce

COOKER MEIN KUKKAD | 23

Home-style chicken curry cooked and served in pressure cooker

PURAN SINGH CHICKEN | 21

Country style spring chicken curry with a twist on classic flavours

AMRITSARI KADAHI CHICKEN | 22

Boneless chicken pieces cooked with green peppers, spiced with onion tomato gravy

MURGH DO PYAAZA | 21

Delicious boneless chicken pieces cooked with dry masala and sautéed onions

Lamb

RAILWAY MUTTON CURRY | 23

Lamb rack cooked in a potato based curry tempered with ginger and garlic

RAHRA GOSHT | 24

Signature dish that combines mutton pieces with mutton mince cooked with ginger, garlic and dry spices

BHUNA GOSHT | 24

Tender pieces of boneless lamb tossed in onion-tomato masala

DHABA GOSHT | 24

Mutton cooked in the traditional style in flavourful crushed coriander, roast cumin seeds and Indian spices

Seafood

TAWA FISH KADAHI | 22

Basa fish shallow fried and tossed in onion, tomatoes and dry spices

KADAHI SHRIMP | 24

Sautéed curry shrimp with tomatoes, ginger root, garlic, onion and bell peppers

Small Portion

24K DAL (SMALL PORTION) | 12

Black lentils cooked slowly for 24 hours, tempered with butter and spices

DAL TADKA (SMALL PORTION) | 11

Toor dal tempered with Indian spices, homestyle flavours

BIRYANI & RICE

VEGETABLE BIRYANI | 17

Basmati rice and vegetables, cooked on dum, flavoured with Indian spices, mint and saffron

LAMB BIRYANI | 21

Basmati rice and vegetables, cooked on dum, flavoured with Indian spices, mint and saffron

CHICKEN BIRYANI | 19

Basmati rice and vegetables, cooked on dum, flavoured with Indian spices, mint and saffron

STEAMED RICE | 6

Steamed premium long grain basmati rice

BREADS

ROTI

Plain Tandoori Roti | 4

Butter Tandoori Roti | 4

Mirchi Onion Tandoori Roti | 5

Rumaali Roti | 7

NAAN

Plain Naan | 5

White Butter Naan | 5

Garlic & Chive Naan | 5

Laal Mirch Naan | 6

Saffron & Almond Naan | 6

PARANTHA

Plain Parantha | 5.50

Methi Parantha | 6

Masala Pinwheel Parantha | 6

ACCOMPANIMENTS

ANAARI DAHI BHALLE | 8

Soft lentil dumplings in cumin flavoured curd topped with mint & tamarind chutney & pomegranate seeds

MASALA TRUFFLE FRIES | 7

Cut potato fries, Garlic, cheese, truffle oil, masala fries.

MANGO AVOCADO SALAD | 12

Fresh mango meets avocado, seasoned with spices

GARDEN SALAD | 9

Sliced onion, green chilli, cucumber

MASALA ONION LACHA | 6

CUCUMBER TOMATO RAITA | 5

DESSERT

GULAB JAMUN TIRAMISU | 8

Italian twist to our traditional gulab jamun

GULAB-E-GULAKAND | 6

Spongy milky balls, soaked in rose syrup

MILKYWAY | 6

Flat cakes of cottage cheese in sweet milk

SHAHI HALWA | 6

*Rich pudding made with coarse lentils slow cooked
with milk and sugar*

GAJAR HALWA | 6

Fresh carrots cooked with milk and sugar

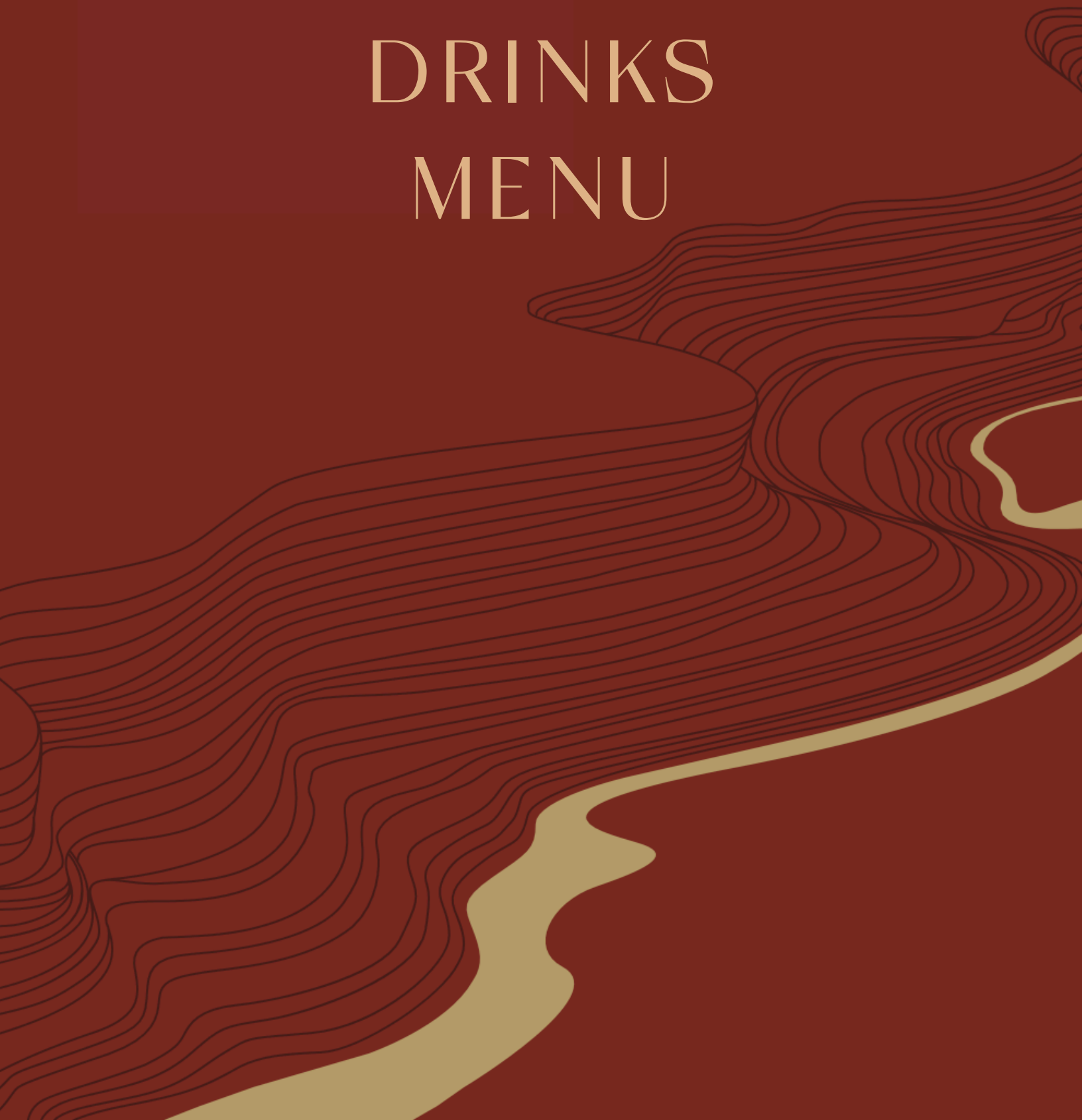
SIGNATURE KULFI | 7

*Refreshing Indian ice cream
Flavours - Paan, Malai*

DESSERT PLATTER | 13

Gulab jamun, Milkyway, Shahi Halwa

DRINKS MENU



COCKTAILS



LYCHEE MARTINI | 14

*Blend of soho and vodka shaken with
Lychee and cranberry juice*



CUCUMBER COOLER | 12

*Smirnoff citron vodka, cucumber, fresh lime
juice, soda, simple syrup & mint leaves*



RAJA'S RESERVE | 19

Smoked Whisky, Home Made Bitters, Thyme Rosso



MANGO PASSION | 14

*Vodka and mango juice shaken, layered on
top of strawberry*



LONG ISLAND ICE TEA | 12

*Long island tea mix topped with and
splash of bar lime mix*



COCONUT MOJITO | 12

*Coconut rum, lime juice, mint leaves,
mango puree and soda*



MOCKTAILS

HIMALAYAN LILY | 11

Floral fresh water, Ananas Pulp, Sweet Lime

POMEGRANATE MOJITO | 10

Fresh apple juice, cranberry puree, whole Indian spices, Ginger soda

BERRY COLADA | 10

Berry Extracts, Coconut & Pineapple Cream, Hint of Fennel

LYCHEE AAM RAS | 9

Lychee juice, mango nectar, fresh mint, lemon juice

KHAZANA LASSI | 9

Nutty Berry Lassi / Real Mango Lassi

VIRGIN LIME MULE | 8

Mango Nectar, Muddled Lime, Basil, Ginger Ale

CHAK DE INDIA | 9

Mango nectar, freshly crushed mint, lemon juice, ginger

WAKE UP TORONTO | 9

Lime, pressed fresh mint, hint of ginger

JUICE | 4

Orange, Pineapple, Cranberry, Apple

Tea & Coffee

POP | 4

Coke, Diet Coke, Coke Zero, Ginger Ale, Sprite, Club Soda, Tonic Water

MASALA CHAI | 5

GREEN TEA | 4

BLACK COFFEE | 4

KASHMIRI KAVA | 7

STILL WATER | 7

SPARKLING WATER | 7

WINE

Sparkling

PROSECCO *Mionetto Prestige Prosecco Brut, Italy | Glass 10.99, Bottle 43.99*

CHAMPAGNE *Moët & Chandon Brut, France | Bottle 158.99*

White

CHARDONNAY *Wolf Blass, Australia | Glass 12.99, Bottle 57.99*

SAUVIGNON BLANC *Robert Mondavi Woodbridge, California | Glass 9.99, Bottle 42.99*

RIESLING *Inniskillin, Canada | Glass 10.99, Bottle 45.99*

PINOT GRIGIO *Wolf Blass, Australia | Glass 12.99, Bottle 57.99*

Red

MALBEC *La Linda, Argentina | Glass 9.99, Bottle 40.99*

SHIRAZ *Yellow Tail, Australia | Glass 10.99, Bottle 43.99*

CABERNET SAUVIGNON *Wolf Blass, Australia | Glass 12.99, Bottle 57.99*

MERLOT *Robert Mondavi Woodbridge, California | Glass 9.99, Bottle 43.99*

CLASSICO *Masi Bonacosta Valpolicella, Italy | Glass 12.99, Bottle 57.99*

PINOT NOIR *Meiomi, California 2017 | Glass 15.99, Bottle 57.99*



BEER

CANADIAN | *Pint 7.99*

BUDWEISER | *Pint 7.99*

CORONA | *Pint 7.99*

KEITH'S | *Pint 8.99*

KINGFISHER | *Pint 8.99*

STELLA | *Pint 7.99, Pitcher 24.99*

HEINEKEN | *Pint 7.99, Pitcher 25.99*

CHEETAH | *Pint 8.99, Pitcher 25.99*

SPIRIT

Vodka

Absolut | 7.99

Ciroc | 8.99

Grey Goose | 8.99

Belvedere | 7.99

Tequila

Sauza Silver | 6.99

Jose Cuervo Silver | 7.99

Don Julio Blanco | 16.99

Patron Silver | 12.99

Gin

Bombay Sapphire | 7.99

Tanqueray | 7.99

Empress 1908 | 8.99

Rum

Bacardi White | 6.99

Bacardi Black | 6.99

Captain Morgan | 6.99

Whisky

Crown Royal | 6.99

Chivas (12 yr) | 7.99

Amrut | 12.99

Jameson | 6.99

Glenfiddich (12 yr) | 8.99

Glenlivet (12 yr) | 8.99

J. Walker Black | 9.99

J. Walker Blue | 24.99

Macallan (12 yr) | 14.99

Bourbon

Jack Daniel | 7.99

Jim Beam | 9.99

Butteit | 9.99

Woodford Reserve | 10.99

Cognac

Courvoisier VS | 9.99

Hennessy VSOP | 9.99

Rémy Martin VSOP | 10.99

EXPERIENCE CURATED

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