



ABOUT CHEF
SANJEEV KAPOOR

Chef Sanjeev Kapoor is the most celebrated face of Indian cuisine today. Chef Extraordinaire, TV show host, author of best selling cookbooks and now a recipient of Padma Shri Award (India's highest civilian award) for his culinary contribution to the country and for putting India on the world's culinary map.

Weekday

DINNER RITUALS

MONDAY KICK STARTER

All Light Bites 25% Off

TUESDAY KIDS DAY OUT

Kids under 12 years eat at half price

WEDNESDAY GUILTY PLEASURES

All Desserts 25% off

THURSDAY SENIORS DAY OUT

1:4 Offer – One Senior Eats Free with Every Four Guests (Excludes Alcohol Drink)

FRIDAY TIPSYPARTY NIGHT

All Drinks 25% off (Includes Alcoholic Drink)

★ Signature dish ● Vegetarian 🌶️ Spicy
🥜 Nut Free 🥛 Dairy free 🍷 Gluten free
🌱 No Onion No Garlic Available

15% Gratuity charged on a table of 6 or more guests.
Let the server know about any food allergies.
Jain meal is available on request.

Three-Course

TASTING MENU

VEGETARIAN

Appetizers - Corn Crispy Tikki, Jacket Stuffed Potato, Sindoori Paneer Tikka

Mains - Makhmali Paneer, Saag Corn, 24K Dal

Accompaniments - Assorted Breads, Rice, Papadum

Dessert - Gulab Jamun

\$34 per person

NON-VEGETARIAN

Appetizers - Bhatti Murgh, Fish Fritters, Lamb Chaap

Mains - Butter Chicken, Bhunna Gosht, 24K Dal

Accompaniments - Assorted Breads, Rice, Papadum

Dessert - Gulab Jamun

\$39 per person

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APPETIZERS

VEGETERIAN

CORN CRISPY TIKKI | 18   

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

BANARASI SEEKH KEBAB | 17 

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

HARA BHARA SHIKHAMPURI | 18 

A vegetarian dish made with spinach, potatoes, and green peas, blended with exotic spices.

VEG MELANGE | 27

Platter of assorted appetizers - Corn Crispy Tikki, Hara Bhara Kebab Sindoori Paneer Tikka, Lahore Veg Momos (8 pcs)

MALAI SOYA CHAAP | 18

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

SINDOORI PANEER TIKKA | 21 

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

LEMONGRASS PANEER TIKKA | 21 

Marinated cottage cheese cubes grilled with lemongrass, spices, and served with mint chutney.

 LAHORI VEG MOMOS | 18

Spiced veggie dumplings grilled to perfection with cilantro and mint paste

 SINDOORI VEG MOMOS | 18

Spicy vegetable-filled dumplings grilled in a tandoor, served with tangy chili sauce.

 TIKKA TRIO | 22

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

 CREAM CHEESE KEBAB | 18

A crispy kebab filled with creamy cheese, crunchy peppers, and aromatic spices. (5pcs)

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APPETIZERS

NON - VEGETERIAN

BHATTI MURGH | 22 

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

MURG MALAI TIKKA | 22

Creamy marination on chicken tikka

RESHMI SEEKH KEBAB | 21

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

AMRITSARI FISH FRITTER | 20  

Crunchy basa fish fillets dressed with ginger garlic and aromatic spices

CHICKEN PLATTER | 28

All chicken appetizers in one platter - Bhatti Murgh, Murgh Peppercorn, Tangdi Murgh (6pcs)

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.

LUKHNOWI 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)







NON-VEG MELANGE | 36

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



TANDOORI MOMOS CHICKEN | 19

Chicken-filled dumplings marinated in spices and yogurt, grilled in a tandoor, served with chutney.

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SOUP

NEW TAMATAR DHANIYE KA SHORBA | 9  

A fragrant blend of ghee-roasted cumin, ripe tomatoes, and fresh coriander, gently simmered with our signature house spices.

NEW MURGH KA SHIRA | 12 

Tender chicken mince, gently boiled with our signature blend of spices.

CHAAT

HARIDWAR KI TIKKI CHANA | 12 

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

WATERBLAST GOLGAPPAS | 12  

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

PAPRI CHAAT | 12  

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

DAHI PURI | 13  

Crispy puris filled with spiced potatoes, tangy chutneys, and creamy yogurt, topped with sev and fresh herbs.

CHOLE BHATURE | 15 

A classic North Indian dish featuring spicy, tangy chickpea curry served with fluffy, deep-fried bread (2pcs)



MAINS

VEGETERIAN

★ 24K DAL | 20  

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

DAL TADKA | 18   

Toor dal tempered with Indian spices, homestyle flavours

MAKKHAN MALAI KOFTA | 21

Tender cottage cheese dumpling tossed in rich creamy gravy

TAWA SOYA CHAAP | 19

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

MAKHANWALA PANEER | 21  







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

RESHMI PANEER | 22 

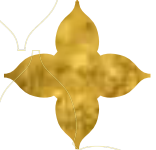
Cottage cheese cubes and bell peppers cooked in cashew based onion and tomato masala with hint of coriander and cardamom

 **SMOKY PANEER TIKKA MASALA | 22** 

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

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PANEER LABABDAR | 22

Cottage cheese simmered in a rich, creamy tomato gravy with aromatic spices, butter, and cashews.

PANEER KHURCHAN | 22

Cottage cheese crumble cooked in an onion and tomato based masala

AMRITSARI KADHAI PANEER | 23

Cottage cheese cubes cooked with flavourful kadhai masala

PATIALA FLOWER | 19

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

SMOKED BAINGAN BHARTA | 18

Smoked eggplant in a traditional onion & tomato gravy

SAAG E JASHAN | 21

Leaf stew, flavoured with garlic and authentic spices



PURANI DELHI KE CHOLLE | 18

Slow-cooked chickpeas in a flavorful blend of traditional spices, tangy tomatoes, and aromatic masala.

BHINDI DO PYAZA | 18

Spicy okra cooked with dry masala and sautéed onions

TAWA VEG | 18

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



★ SHYAM SAVERA | 22

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



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MAINS

NON - VEGETERIAN

CHICKEN

★ DILLIWALA BUTTER CHICKEN | 21 
Tandoori roast chicken in the classic makhani gravy (Butter chicken)

CHICKEN LABABDAR | 22
Juicy chicken cooked in a rich, creamy tomato gravy with a blend of aromatic spices.

CHICKEN TIKKA MASALA | 21 
Marinated and broiled chicken chunks cooked in cream and tomato onion sauce

COOKER MEIN KUKKAD | 22  
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 PYAZA | 21 
Delicious boneless chicken pieces cooked with dry masala and sautéed onions

LAMB







 PUNJABI GOAT CURRY | 28
Succulent boneless goat simmered in a robust, flavorful Punjabi gravy with aromatic spices.

BHUNA GOSHT | 27 
Tender pieces of boneless lamb tossed in onion-tomato masala

 GT ROAD KA MUTTON | 24  
Tender mutton slow-cooked in a rich, spicy gravy with traditional North Indian spices and herbs.

RAILWAY MUTTON CURRY | 23  
Lamb rack cooked in a potato based curry tempered with ginger and garlic

LAMB CHOP CURRY | 28
Slow cooked lamb chop curry with yoghurt and brown onion sauce, smoked chillies

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SEAFOOD

KADAHI SHRIMP | 25 

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

TAWA FISH KADAHI | 22

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

SIDES

24K DAL | 15  

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

DAL TADKA | 15  

Toor dal tempered with Indian spices, homestyle flavours



SADAR BAZAR CHOLE CHANA | 15 

Slow-cooked chickpeas in a flavorful blend of traditional spices, tangy tomatoes, and aromatic masala.







DILLIWALA BUTTER CHICKEN | 16 

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

ANY VEG (MEDIUM PORTION) | 15

ANY NON VEG (MEDIUM PORTION) | 16



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BIRYANI

VEGETABLE BIRYANI | 18 

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

CHICKEN BIRYANI | 22 

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

LAMB BIRYANI | 23 







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

STEAMED RICE | 7    

Steamed premium long grain basmati rice

MATTAR JEERA RICE | 7    

Steamed premium long grain basmati rice with mattar and jeera

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BREADS

ROTI

Plain Tandoori Roti | 4
Butter Tandoori Roti | 4
Mirchi Onion Tandoori Roti | 5
Rumali Roti | 6.50

NAAN

Plain Naan | 5
White Butter Naan | 5.50
Garlic & Chive Naan | 6
Laal Mirch Naan | 6
Saffron & almond Naan | 6.50

PARANTHA

Plain Parantha | 5.50
Methi Parantha | 6
Masala Pinwheel Parantha | 6

KULCHA

Makhani Kulcha | 9
Nawabi Kulcha | 9
Lamb Keema Kulcha | 11

ACCOMPANIMENTS

ANAARI DAHI BHALLE | 9

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

MASALA TRUFFLE FRIES | 9

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

MANGO AVOCADO SALAD | 9







Fresh mango meets avocado, seasoned with spices

GREEN SALAD | 9

Sliced onion, green chilli, cucumber

MASALA ONION LACHHA | 6

CUCUMBER TOMATO RAITA | 6

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DESSERTS

SIGNATURE KULFI | 10

*Refreshing Indian ice cream
Flavours - Paan, Malai*

GULAB JAMUN (2PC) | 5

Our traditional gulab jamun

GULAB-E-GULAKAND (2PC) | 9

Spongy milky balls, soaked in rose syrup

MILKYWAY | 8

Flat cakes of cottage cheese in sweet milk

SHAHI HALWA | 8

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

GAJAR HALWA | 8

Fresh carrots cooked with milk and sugar

DESSERT PLATTER | 11

Gulab jamun, Milkyway, Shahi Halwa

NEW

GHEVAR & KESARI RABRI | 12

Crispy, honeycomb-like Rajasthani ghevar topped with luscious saffron-infused rabri.

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KHAZANA CATERING

PARTY PACKAGES

For 15-150 guests. Chafing dishes & servers available on request.
This package is for Brampton & Milton locations only. Some conditions may apply.

PACKAGE 1

3 Appetizers

Includes 2 Veg, 1 Non-Veg

3 Mains

Includes 2 Veg, 1 Non-Veg

1 Dessert

Accompaniments

Naan, Rice, Raita, Salad

Veg - \$25/pp
Non-Veg - \$29/pp

PACKAGE 2

4 Appetizers

Includes 2 Veg, 2 Non-Veg

4 Mains

Includes 2 Veg, 2 Non-Veg

1 Dessert

Accompaniments

Naan, Rice, Raita, Salad

Veg - \$29/pp
Non-Veg - \$33/pp

PACKAGE 3

5 Appetizers

Includes 2 Veg, 3 Non-Veg

5 Mains

Includes 2 Veg, 3 Non-Veg

2 Dessert

Accompaniments

Naan, Rice, Raita, Salad

Veg - \$33/pp
Non-Veg - \$37/pp

INDIVIDUAL PARTY TRAYS

GUESTS

CHAAT & SIDES	10	15	20	25	30	35	40	45	50	55	60
<i>Vegetarian*</i>	\$40	\$60	\$75	\$90	\$105	\$125	\$140	\$155	\$170	\$185	\$200
APPETIZER											
<i>Vegetarian</i>	\$45	\$65	\$85	\$105	\$120	\$140	\$160	\$180	\$200	\$220	\$240
<i>Chicken</i>	\$55	\$80	\$105	\$130	\$145	\$175	\$195	\$220	\$240	\$265	\$290
<i>Fish Fritters</i>	\$55	\$80	\$105	\$130	\$145	\$175	\$195	\$220	\$240	\$265	\$290
<i>Seafood (Tiger Prawn, Tandoori Salmon)</i>	\$65	\$95	\$120	\$145	\$165	\$195	\$220	\$245	\$270	\$295	\$320
<i>Lamb Chops</i>	\$80	\$125	\$160	\$190	\$215	\$255	\$290	\$325	\$355	\$390	\$425
MAINS											
<i>Lentils (Dal)</i>	\$40	\$60	\$75	\$90	\$105	\$125	\$140	\$155	\$170	\$190	\$200
<i>Vegetarian</i>	\$55	\$80	\$100	\$120	\$135	\$160	\$180	\$200	\$220	\$240	\$260
<i>Chicken</i>	\$60	\$90	\$115	\$140	\$160	\$190	\$215	\$240	\$265	\$290	\$315
<i>Seafood</i>	\$65	\$100	\$130	\$160	\$180	\$215	\$245	\$275	\$300	\$330	\$360
<i>Lamb*</i>	\$65	\$100	\$130	\$160	\$180	\$215	\$245	\$275	\$300	\$330	\$360
RICE/BIRIYANI											
<i>Vegetarian</i>	\$55	\$85	\$110	\$130	\$150	\$180	\$200	\$225	\$250	\$270	\$295
<i>Chicken</i>	\$60	\$90	\$115	\$140	\$160	\$190	\$215	\$240	\$265	\$290	\$315
<i>Lamb</i>	\$65	\$100	\$130	\$155	\$180	\$215	\$240	\$270	\$290	\$330	\$355
<i>Pulao</i>	\$30	\$45	\$60	\$75	\$90	\$105	\$120	\$135	\$150	\$165	\$180
<i>Rice</i>	\$20	\$25	\$30	\$35	\$40	\$45	\$50	\$55	\$60	\$65	\$70
NAAN BREADS											
<i>Tandoori Roti</i>	\$25	\$35	\$45	\$55	\$65	\$75	\$85	\$95	\$105	\$115	\$125
<i>Plain / Butter Naan</i>	\$30	\$45	\$55	\$65	\$80	\$90	\$100	\$115	\$125	\$135	\$150
<i>Garlic Naan</i>	\$35	\$50	\$65	\$75	\$90	\$105	\$120	\$130	\$145	\$160	\$170
<i>Speciality Naan/Roti</i>	\$40	\$60	\$70	\$85	\$100	\$115	\$130	\$145	\$160	\$175	\$190
RAITA/SALAD											
<i>Garden Salad</i>	\$30	\$45	\$60	\$75	\$90	\$105	\$120	\$135	\$150	\$165	\$180
<i>Raita</i>	\$30	\$45	\$60	\$75	\$90	\$105	\$120	\$135	\$150	\$165	\$180
DESSERT											
<i>Signature Desserts (Gulab Jamun, Ras malai, Gajar Halwa, Shahi Halwa)</i>	\$40	\$60	\$75	\$90	\$105	\$125	\$140	\$155	\$170	\$190	\$200
<i>Specialty</i>	\$45	\$65	\$85	\$105	\$120	\$145	\$160	\$180	\$200	\$220	\$240



STAY IN TOUCH WITH US

Brampton – 9121 Airport Rd

Milton – 1185 Maple Ave

Toronto – 261 Yonge St

CONTACT US

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