



KHAZANA

Catering Menu

BY CHEF SANJEEV KAPOOR

EXTENDED MENU

HOT

Chai	<i>Choice of: Masala Cardamon & Ginger Kashmiri Kawa</i>
★ Coffee	<i>Indian coffee, milk, sugar</i>

COLD

Chakk De India	<i>Mango nectar, freshly crushed mint, lemon juice, ginger</i>
★ Wake Up Toronto	<i>Lime, pressed fresh mint, hint of ginger</i>
Lychee Aam Ras	<i>Lychee juice, mango nectar, fresh mint, lemon juice</i>
Himalayan Lily (<i>premium</i>)	<i>Floral fresh water, ananas pulp, sweet lime</i>
Berry Colada	<i>Berry extracts, coconut & pineapple cream, hint of fennel</i>
Virgin Lime Mule	<i>Mango Nectar, muddled Lime, basil, ginger ale</i>
Mojito	<i>Choice of: Classic Chutney Pomegranate</i>
Watermelon Punch	<i>Punch of bended watermelon, lime and mint</i>
Cucumber Cooler	<i>Cucumber, fresh lime juice, soda, mint</i>
Falooda Paan Shots	<i>Falooda, rose syrup, paan shots</i>
Lassi	<i>Choice of: Mango Rose Salted Sweet Mint</i>
Kesri Badam Milk	<i>Saffron and Almonds in reduced milk</i>
Milkshake Bar	<i>Choice of: Mango Rose Cardamom Almond</i>
Sugarcane Nectar	<i>Sugarcane juice, pressed mint, lemon juice, ginger</i>

BUFFET

Butter Danish - Veg	<i>Choice of: Potato Cottage Cheese Spinach & Cheese Spinach & Corn Date & Goat Cheese</i>
Butter Danish - Non Veg	<i>Choice of: Egg Bhurji & Spinach Lamb Keema</i>
Breakfast Quinoa Jars	<i>Choice of: Quinoa & Bean Avocado Tikka, Peach & Quinoa</i>
Breakfast Oat Jars	<i>Chia, Oats, Berries & nuts</i>
Amritsari Kulcha Bites	<i>House-made mini flatbread, spiced cottage cheese, white butter</i>
Beetroot & Peas Tikki	<i>Beetroot centre, spice mix, peas mix</i>
Spinach Cheese Pinwheel	<i>Pan fried cheese stuffed with spinach, cheese, mint chutney</i>
Reshmi Parantha	<i>Choice of: Potato Cauliflower Cottage Cheese</i>
Amritsari Kulcha Chana	<i>Chana Masala, Amritasri stuffed kulcha, achari pyaaz</i>
Sadar Ke Chane Bhature	<i>Chana Masala, bhatura, achari pyaaz & nimbu masala</i>
Beetroot Croquettes	<i>Beetroot, five-spice blend, potatoes, panko bread crumbs</i>
Fruit Platter	<i>Fresh seasonal fruits</i>

LIVE STATIONS

★ Bombay Istree Sandwich	<i>Vegetable and cheese sandwiches toasted with hot charcoal iron</i>
★ Club Sandwich	<i>Layered sandwich with buttered vegetables, cheese and sauces</i>
Moong Dal Sandwich	<i>Moongdal batter, Grated carrots, chillies, cheese</i>
Grilled Veg Sandwich	<i>Grilled vegetables, cream cheese, tomato honey sauce, focaccia bread</i>
Paneer Naanwich	<i>Lahori Paneer slices sandwiched in mini naan breads</i>
Oat Pancake	<i>Indian flat cakes served with Nutella, cream and mixed berries</i>
India Style Egg Wrap	<i>Layered egg in roti coriander and green chillies</i>
Shakshouka	<i>Simmering tomatoes, onions, garlic, spices and eggs</i>
Besan Chilla Roll	<i>Gram flour flat cakes with paneer and coriander filling</i>
Kathi Roll	<i>Choice of: Veg Chicken</i>
★ Sliders	<i>Choice of: Chicken Lamb Potato</i>

HORS D'OEUVRE

Lemon Chilly Pineapple	Charred pineapple skewers with a spicy tangy lemon marinade
★ Chali Kolmi Kabab	Corn, potato & cheese, served in individual shot glass
Amritsar Chicken Chap	Spiced chicken on a flat grill, served in individual shot glass
Veg Lollipop	Corn & potatoes, spiced in Indian herbs
Beetroot Chickpea Croquettes	Crispy croquettes, beetroot, chickpeas, coriander and chillies
Wafflecone Chaat	Choice of: Potato / Sweet Potato
Paneer Khurchan Tart	Cottage cheese crumble, served in wheat tarts
Nadru Ki Chaat Ke Tart	Lotus stems, bean sprout fritters served in wheat tarts

VEGETARIAN

★ Corn Crispy Tikki	Crispy corn and potato patties with Indian spices
★ Samosa Cigars	Corn and potato-filled crispy cigars
Hara Bhara Shikampur	Spinach, potato, and pea patties with spices
Banarsi Seekh Kebab	Lentil and veggie skewers from Nawabs' cuisine
Dahi Ke Kebab	Yogurt patties with ginger, garlic, and coriander
Hakka Chatpatta	Crispy cauliflower in spicy hakka sauce
Jacket Stuffed Potatoes	Tandoor-roasted potato jackets with filling
Malai Soya Chaap	Creamy soya chaap with cheese and nuts
Tandoori Soya Chaap	Soya chaap marinated in lemon tandoori marinade
Sindoori Paneer Tikka	Bell pepper marinade, tandoori cottage cheese
★ Lahori Paneer Tikka	Cilantro marinade, tandoori cottage cheese
Katori Aloo Chana Chaat	Shelled potato cup filed with aloo & chana chaat
Aloo Nazakat	Spinach cheese and corn in potato rings
Baadli Jaam	Crispy egg plant topped with spiced up hung curd
Kathal Ki Raaj Kachori	Jackfruit and nuts kachori, honey curd
Truffle Shabnam Ke Moti	Mushrooms, cottage cheese & potato crumble, truffle oil
Spinach & Cheese Pinwheel	Pan fried cheese with spinach, cheese, mint chutney
Edamame & Green Pea Kebab	Pan fried gallets of edamame and green peas
Millet & Chickpea Lollipop	Proud millets fused with tender chickpeas
Banarsi Khaas Seekh	Lentil, nuts and vegetable skewers
Chana Jorr Idli	Bombay's chana jorr on Madras Idli
Nadru Ki Chaat	Crunchy lotus stems, bean sprout fritters
Jodhpuri Papad Paneer Tikka	Marinated cottage cheese, topped with papadums
Aranchini Balls	Spiced biriyani rice balls
Tandoori Veg Momos	Vegetable dumplings, tandoori marinade
Fried Veg Momos	Golden-fried vegetable dumplings
Garlic Chilly Momos	Vegetable dumplings, garlic chilly sauce
Lahori Veg Momos	Spiced Vegetable dumplings cilantro marinade
Sindoori Veg Momos	Spicy vegetable dumplings, bell pepper marinade

VEGETARIAN (Cont.)

★ Palak Chaat	<i>Spinach, gram flour crisps, beetroot & carrot slaw, curd</i>
Crispy Papri Chaat	<i>Wheet crisps, gram flour crisps, carrot slaw, curd</i>
Chana Papri Chaat	<i>Wheet crisps, potatoes, chickpea chat, curd</i>
Dahi & Sev Puri	<i>Flavoured curd, pani puri, sev topping</i>
Masala Truffle Fries	<i>Garlic, cheese, truffle oil, masala fries.</i>

NON VEGETARIAN

★ Bhatti Murgh	<i>Tandoori chicken with balsamic onion hint</i>
Truffle Chicken Tikka	<i>Chicken with truffle and mushroom marinade</i>
Murgh Badami Tikka	<i>Chicken with almond, ginger, and garlic marinade</i>
Murgh Peppercon	<i>Creamy marinated chicken pieces</i>
★ Chicken Lollipop	<i>Spicy yogurt-marinated crispy chicken</i>
Reshmi Seekh Kebab	<i>Minced chicken rolls with ginger, garlic, and cheese</i>
Gilaafi Seekh Kebab	<i>Minced chicken rolls with bell peppers and spices</i>
Hariyali Chicken Kebab	<i>Green herb-marinated chicken skewers</i>
Patiala Fried Chicken	<i>Crispy fried chicken with allspice and ginger</i>
Tandoori Chicken Momos	<i>Tandoori-spiced chicken dumplings</i>
Sindoori Chicken Momos	<i>Grilled chicken dumplings bell pepper marainade</i>
Lahori Chicken Momos	<i>Grilled chicken dumplings, cilantro marinade</i>
Achaari Chicken Tikka	<i>Pickled chicken chunks with onion and coriander</i>
Tandoori Salmon	<i>Tandoori-marinated salmon cooked in clay oven</i>
Smoky Sindoori Prawns	<i>Tandoori prawns with chili, garlic, and tomato</i>
Flame Smoked Salmon	<i>Spice-rubbed salmon with pesto and chutney</i>
The Kingfisher Fish	<i>Crispy fish chips with Kingfisher batter</i>
Crispy Fish Fritters	<i>Crispy fish chips with sweet potato coulis</i>
Cilantro Shrimps	<i>Jumbo prawns in cilantro seasoning</i>
Amritsari Fish	<i>Batter-fried fish with sweet potato coulis</i>
Lucknowi Kebab	<i>Mint-flavored lamb seekh kebabs</i>
Sikandri Lamb Chaap	<i>Spit-roasted lamb with cumin and spices</i>
Rosemary Lamb Chaap	<i>Spit-roasted lamb with cumin and cilantro, rosemary,</i>
Murgh Malai Tikka	<i>Creamy marination on chicken tikka</i>
Murgh Zafrani Tikka	<i>Saffron and lemon marination on chicken tikka</i>
Murgh Badami Tikka	<i>Charred chicken morsels with almond ginger and garlic mariade</i>
Lamb Galouti Kebab	<i>Lamb mince kebab, rose water, chana dal, raw papaya</i>
Keema Cups	<i>Spiced keema in edible cups</i>
Lemongrass Shrimps	<i>Jumbo prawns in lemongrass seasoning</i>
Chicken Lollipop	<i>Chicken lollipop marinated in spicy yogurt marinade</i>
Hariyali Chicken Kebab	<i>Coriander, mint and green pepper, chicken cubes skewers f</i>
Sangria Chicken Bites	<i>Chicken morsels soaked in sangria, cooked in tandoor</i>

NON VEGETARIAN (Cont.)

★ Achaari Chicken Leg	<i>Marinated chicken legs in pickles masala</i>
Tandoori Tiger Prawn	<i>Tiger prawns, chilli, garlic and tomato marinade</i>
Tandoori Chicken Legs	<i>Tandoori chicken legs with spicy Amritsari marination</i>
Chicken Drumsticks	<i>Chicken drumsticks marinated in yogurt, citrus, and spices</i>
Keema Naan Bites	<i>Minced lamb filled in naan breads cooked in clay oven</i>

LIVE STATION - CHAAT

★ Haridwar Ki Chana Tikki Chaat	<i>Chana tikki with chutneys and onions</i>
Pani Puri Bar	<i>Masala potatoes & chickpeas in flavored water</i>
Bombay Style Pav Bhaji	<i>Buttered buns with potato & veggie mix</i>
Rasmalai Ki Chaat	<i>Cheese gallets with chutneys and cashews</i>
Kadhi with Dal Kachori	<i>Dal Kachori with choice of: Rajasthani Gujrati Punjabi</i>
Wafflecone Chaat	<i>Choice of: Potato Sweet Potato</i>
Bhalle Papri Chaat	<i>Lentil dumplings & gram flour crisps</i>
Crispy Palak Chaat	<i>Palak crisps with curd, chutneys, and slaw.</i>
★ Bheege Kulche With Matra	<i>Curried kulcha with matar masala</i>
Stuffed Kulcha Station	<i>Choice of: Potato Cheese Lamb</i>

LIVE STATION - KEBAB

Galouti Kebab - Veg	<i>Choice of: Rajma Mushroom</i>
Galouti Kebab - Non Veg	<i>Choice of: Lamb Chicken</i>
Pan Toss Khazana Paneer	<i>Cottage cheese with layered potatoes</i>

LIVE STATION - FUSION

Taco Station - Veg	<i>Choice of: Dahi Vada Sweet Potato Jackfruit & Peach</i>
Taco Station - Non Veg	<i>Choice of: Truffle Chicken Fish Tikka</i>
Sliders - Veg	<i>Choice of: Veg Potato</i>
Sliders - Non Veg	<i>Choice of: Chicken Lamb</i>
Nachos - Veg	<i>Choice of: Tandoori Soya Paneer Tikka</i>
Bruschetta - Veg	<i>Choice of: Sindoori Paneer Tikka Lahori Paneer Tikka</i>
Bruschetta - Non Veg	<i>Choice of: Sindoori Chicken Tikka Lahori Chicken Tikka</i>
Pita Pockets - Veg	<i>Choice of: Soya Undhiyo Rajma</i>
Pita Pockets - Non Veg	<i>Choice of: Chicken Lamb</i>
Tawa Keema Pav - Veg	<i>Choice of: Veg Paneer Soya</i>
Tawa Keema Pav - Non Veg	<i>Choice of: Lamb Chicken</i>
Tawa Seekh Kabab	<i>Choice of: Lamb Chicken</i>
Dhokla Pringle Chaat	<i>Dhokla with pringle chips and chutneys.</i>

BOMBAY STREET FOOD

★ Dal Pakwan	<i>Crispy flatbread served with flavourful dal topped with chutney</i>
Sweet Potato Chaat	<i>Sweet potato, fresh coriander, anaar</i>
Vada Pav	<i>Curried aloo vada in soft pav</i>
Bhel Puri	<i>Crispy puffed rice, onion and tomato salsa</i>
Veg Frankie	<i>Chapati roll layered, onion tomato, coriander mix</i>

SOUTH INDIAN

★ Dosa Station	<i>Masala Plain Pyaaz Mirch with sambar & roasted chana chutney</i>
Idli Sambar	<i>Traditional Idli served with sambar and roasted chana chutney</i>
Tiranga Idli	<i>Idli topped with tri-colour peppers in mustard seeds & curry leaves</i>
Chana Jorr Idli	<i>Bombay's chana jorr on Madras Idli</i>
Medu Vada Chaat	<i>Medu vada cubes, crisp boondi, beetroot slaw</i>
Tamarind Rice	<i>Aromatic basmati rice cooked in imli and shakkar & fresh coriander</i>
Lemon Rice	<i>Basmati cooked in turmeric, peas, coriander topped with lemon juice</i>
Mutton Sukka	<i>Chops of mutton with tempered onions & spices</i>
Chicken 65	<i>Crispy marinated chicken with curry leaves and green chilies</i>
Paneer 65	<i>Crispy marinated paneer with curry leaves and green chilies</i>

HAKKA

Haaka Chatpata	<i>Crunchy vegetables pan tossed in chilly, tomato & onion hakka sauce</i>
Honey Chilli Potatoes	<i>Sweet and tangy garlic, honey and chilli spread on crispy cut potatoes</i>
Chilli Paneer	<i>Battered panner, chilies & green onions pan tossed in hakka sauce</i>
Chilli Chicken	<i>Battered chicken, chilies, & green onions tossed in hakka sauce</i>
Veg Manchurian	<i>Vegetable dumplings served in chilies, ginger & garlic sauce</i>
Veg Fried Rice	<i>Basmati rice stir-fried with vegetables, soy sauce</i>
Hakka Noodles	<i>Noodles and mixed veg wok-fried, soy sauce and chilies</i>

MEXICAN

★ Mexican Gappa	<i>Mexican flavours on Indian pani puri, corn tomato salsa, queso</i>
Rice & Bean Jar	<i>Black beans, steam rice, sour cream. Served in individual jars</i>
Lemon Chilly Corn	<i>Charred corns in a spicy lemon mix with coriander and chilli salsa</i>
Mexican Rice Bowl	<i>Rice and beans, Jackfruit curry, sour cream, lettuce, salsa</i>
Quesadilla	<i>Cheese and bean tortilla quesadilla</i>
Churros	<i>Mexican dessert with cinnamon sugar with chocolate sauce</i>

ITALIAN

Bruschetta - Veg	<i>Choice of: Sindoori Paneer Tikka Lahori Paneer Tikka</i>
Bruschetta - Non Veg	<i>Choice of: Sindoori Chicken Tikka Lahori Chicken Tikka</i>
Baked Vegetables Au Gratin	<i>Zucchini, broccoli, corn, asparagus with four cheeses</i>
Pasta Station	<i>Penne pasta with choice of sauces Rosé Cheesy Garlic Marinara</i>

VEGETERIAN

★ 24K Dal	<i>Black lentils cooked for 24 hours, tempered in butter</i>
Yellow Dal Tadka	<i>Toor dal tempered homestyle</i>
Tawa Veg	<i>Seasonal vegetables, ginger, garlic and onion masala</i>
Masala Gobhi	<i>Roasted cauliflower, onion, ginger, cumin and turmeric sauce</i>
Pakwan E Khaas	<i>Rolled cottage cheese steaks, spicy brown onion gravy</i>
Paneer Roulade	<i>Rolled cottage cheese wheels, tikka masala sauce</i>
Tawa Soya Chaap	<i>Soya tenders cooked with bell peppers, onions, tawa masala</i>
Smoked Baingan Bharta	<i>Smoked eggplant in a traditional onion & tomato gravy</i>
Amritsari Kadahi Paneer	<i>Cottage cheese cubes cooked with kadhai masala</i>
Paneer Tikka Masala	<i>Marinated cottage cheese, sautéed with green pepper and onion</i>
Vegetable Korma	<i>Stuffed okra, baby potatoes, baby eggplant, cauliflower in korma curry</i>
Dahi Bhindi	<i>Indian yogurt, crispy bhindi (okra)</i>
Undhiyu	<i>Signature undhiyu cooked with fresh vegetables and dhokli muthiya</i>
Kurkuri Bhindi	<i>Crispy cut okra spiced with dry masala</i>
Shaam Savera	<i>Creamy tomato and butter gravy on cheese and spinach kofta</i>
Queen Curry	<i>Tomato and butter gravy on cheese cubes,</i>
Paneer Khurchan	<i>Cottage cheese crumble cooked in an onion and tomato based masala</i>
Kathal Ki Nihaari	<i>Jackfruit in brown onion curry</i>
Saag E Jashn	<i>Leaf stew, flavoured with garlic, cottage cheese cubes</i>
Corn Saag Pot	<i>Leaf stew, flavoured with garlic with corn kernels</i>
Makkai Saag - Baby Corn	<i>Leaf stew, garlic and authentic spices served with baby corn cobs</i>
Rahra Kathal	<i>Jackfruit cooked in a brown onion, ginger and garlic aromatic sauce</i>
Bharwa Guchhi Korma	<i>Mushroom and pea korma in roasted cashew gravy.</i>
Nadru Yaakhni Korma	<i>Tender Lotus stems, fried onions in roasted cashew gravy</i>
Makhan Malai Kofta	<i>Tender cottage cheese dumpling tossed in rich creamy gravy</i>
Bhindi Do Pyaaza	<i>Spicy okra cooked with dry masala and sautéed onions</i>
Makhmali Paneer	<i>Cottage cheese cubes, cashew, onion and tomato masala</i>
Pindi Chana	<i>Curried chickpeas, cumin and fenugreek</i>
Dum Aloo Kashmiri	<i>Baby potatoes in onion and tomato in hint of ginger and turmeric</i>
Nizami Sabz Handi	<i>Seasonal Vegetables cooked in a yoghurt tomato sauce</i>
Patiala Flower	<i>Roasted cauliflower cooked in ginger, garlic gravy</i>
Kathal Do Pyaaza	<i>Crispy jackfruit pieces cooked with dry masala and sautéed onions</i>
Paneer Lababdar	<i>Paneer cubes in lababdar onion and tomato thick gravy</i>
Nizami Sabz Kofta	<i>Vegetable kofta discs in homestyle sauce tempered with butter</i>
Mushroom Do Pyaaza	<i>Slicesd mushroom buttons in dry masala and sautéed onions</i>
Methi Malai Matar	<i>Sweetlets, creamy cashew sauce, fenugreek leaves</i>
Gujrati Kadhi	<i>Spiced, yogurt curry sweetened with jaggery</i>

NON VEGETERIAN

Dumpukth Butter Chicken	<i>Tandoori chicken in smokey makhani gravy</i>
★ King Curry	<i>Tandoori roast chicken in the classic makhani gravy (Butter chicken)</i>
Cooker Mein Kukkad	<i>Home-style chicken curry cooked and served in pressure cooker</i>
Amritsari Kadahi Chicken	<i>Boneless chicken with green peppers, spiced with onion tomato gravy</i>
Punjabi Goat Curry	<i>Succulent boneless goat simmered in a robust, Punjabi gravy</i>
Goat Curry	<i>Country style goat curry with tender pieces of goat meat, yogurt</i>
Manglorean Fish Curry	<i>Fish curry cooked with coastal region spices</i>
Country Chicken	<i>Juicy chicken pieces in country style spring curry</i>
Degi Murgh Korma	<i>Slow cooked chicken delicacy in nutty sauce from Lucknow</i>
Chicken Tikka Masala	<i>Marinated tandoori chicken chunks cooked in cream and tomato</i>
Chicken Lababdar	<i>Chicken in thick onion & tomato gravy, tempered with ginger and garlic</i>
Keema Matar Masala	<i>Lamb mince cooked with tender peas in Khazana masala</i>
Kadahi Shrimp	<i>Sautéed curry shrimp with tomatoes, garlic, onion and bell peppers</i>
Bhuna Gosht	<i>Tender pieces of boneless lamb tossed in onion-tomato masala</i>
Rahra Gosht	<i>Tender lamb tossed in ginger and garlic aromatic sauce</i>
Dum Handi Chicken	<i>Deccan style cooked chicken flamed with chilli oil</i>
Murgh Do Pyaaza	<i>Delicious boneless chicken pieces cooked with dry masala</i>
Josh	<i>Lamb Cooked in flavourful rogan josh gravy</i>
Murgh Razela	<i>Boneless chicken in almond based onion tomato gravy</i>
Dhaba Gosht	<i>Mutton in flavourful crushed coriander, roast cumin seeds</i>
Nalli Nihaari	<i>Mutton pieces cooked on high flame tempered with spice blends</i>
Malabar Fish Curry	<i>Crispy basa in a coconut curry, spiced with Andhra peppers</i>
Railway Mutton Curry	<i>Lamb rack cooked in a potato based curry, ginger and garlic</i>
Fish Tikka Masala	<i>Basa fish shallow fried and tossed in onion, tomatoes and dry spices</i>

LIVE STATIONS - VEGETARIAN

Beliram Soya Chaap With Rumali Roti	<i>Soya tenders, bell peppers, tawa masala, and rumali roti</i>
Veg Soya Keema With Rumali Roti	<i>Soya tenders cooked with kadahi masala and rumali roti</i>
★ Tawa Veg With Rumali Roti	<i>Tawa seasonal vegetables, garlic onion masala and rumali roti</i>
Paneer Tawa Khurchan With Rumali Roti	<i>Curried cottage cheese crumble and rumali roti</i>
Veg Matar Keema With Rumali Roti	<i>Tender peas, kadahi masala and rumali roti</i>
Veg Galouti Kebab With Rumali Roti	<i>Mushroom mince kebab, raw papaya and rumali roti</i>
Khatti Meethi Aam Seekh, Rumali Roti	<i>Spinach, potato, raw mango, garlic, cheese and rumali roti</i>
Tempered Vegetables - Mushroom Kulcha	<i>Seasonal vegetables and mini oyster mushroom kulcha</i>
★ Amritsari Kulcha Chana	<i>Chana masala with Amritasri stuffed kulcha</i>
Stuffed Kulcha Station - Veg	<i>Choice of: Amritsari Kulcha Paneer Kulcha Soya Kulcha</i>
Paneer Tawa Khurchan - Ulte Tawa Paranta	<i>Curried cottage cheese crumble and ulte tawa parantha</i>
Beliram Soya Chaap - Ulte Tawe Paranta	<i>Soya tenders, bell peppers, tawa masala, ulte tawa parantha</i>
Beliram Soya Chaap With Waarki Paranta	<i>Soya, bell peppers, tawa masala, layered waarki parantha</i>
Sarson Saag & Makki Roti	<i>Punjabi sarson saag, ginger, garlic and ghee and makki ki roti</i>
Sadar Bazar Ke Chane Bhature	<i>Taste of Delhi, our signature chole bhature</i>
Hydrabadi Biryani & Paneer Khurchan Duet	<i>Hydrabadi Biryani with Paneer Khurchan served in jars</i>
Hydrabadi Biryani & 24 K Dal Duet	<i>Hydrabadi Biryani with signature 24 K Dal served in jars</i>
Hydrabadi Biryani & Paneer Tikka Masala	<i>Hydrabadi Biryani with Paneer Tikka Masala served in jars</i>
Hydrabadi Biryani & Paneer Bhurji Duet	<i>Hydrabadi Biryani with paneer bhurji served in jars</i>
Pindi Chana With Missi Roti & Baajra Roti	<i>Curried chickpeas, cumin fenugreek and specialty breads</i>
Besan Chilla Roll	<i>Gram flour pan cakes with paneer and coriander filling</i>
Undhiyu And Puri	<i>Undhiyu with fresh vegetables & dhokli muthiya, and fresh puri</i>
★ 24K Dal With Rice	<i>Black lentils tempered with butter and spices with steam rice</i>

LIVE STATIONS - NON - VEGETARIAN

Mutton Takatak With Rumali Roti	<i>Mutton tak-a-tak, and rumali roti</i>
Chicken Tawa Khurchan With Rumali Roti	<i>Chicken chunks, onion and tomato gravey, and rumali roti</i>
Bhuna Gosht With Rumali Roti	<i>Boneless lamb, onion-tomato masala and rumali roti</i>
Lamb Galouti Kebab With Rumali Roti	<i>Mutton mince kebab, chana dal, raw papaya and rumali roti</i>
Reshmi Seekh Kabab With Rumali Roti	<i>Minced chicken in dry graey, and rumali roti</i>
Cooker Mein Kukkad With Rumali Roti	<i>Home-style chicken curry and rumali roti</i>
Lucknowi Kabab With Rumali Roti	<i>Velvety soft lamb mince seekh kebab and rumali roti</i>
Jack Daniel Chingezi Chicken Rumali Rot	<i>Chicken chunks, onion & tomato with Jack Daniel & rumali roti</i>
Stuffed Kulcha Station - Non Veg	<i>Choice of: Lamb Keema Kulcha Chicken Keema Kulcha</i>
Mutton Takatak With Ulte Tawe Ka Paranta	<i>Mutton tak-a-tak and ulte tawa parantha</i>
Chicken Tawa With Ulte Tawa Paranta	<i>Chicken chunks, onion gravy and ulte tawa parantha</i>
Black Label Gurde Kapoore Warki Parantha	<i>Tawa lamb offal, black label sauce, ulte tawa parantha</i>
Galouti Kebab On Mini Naan Bites	<i>Mutton mince kebab, chana dal, raw papaya, mini naan bites</i>
Rahra Gosht with Keema Naan	<i>Lamb cooked in a onion, ginger and garlic and keema naan</i>
Rogan Josh with Keema Naan	<i>Lamb in josh gravy and keema naan</i>
Country Chicken With Naan Breads	<i>Country spring chicken and assorted naan breads</i>
Hydrabadi Biryani & Murgh Do Pyaza Duet	<i>Hydrabadi Biryani with Murgh Do Pyaza served in jars</i>
Hydrabadi Biryani & Butter Chicken Duet	<i>Hydrabadi Biryani with Butter Chicken served in jars</i>

HIGH TEA

★ Dahi & Sev Puri	<i>Flavoured curd, pani puri, sev topping</i>
Beetroot & Peas Tikki	<i>Beetroot centre, spice mix, peas mix</i>
Beetroot Croquettes	<i>Beetroot, five-spice blend, potatoes, panko bread crumbs</i>
★ Sliders - Veg	<i>Choice of: Veg Potato</i>
Sliders - Non Veg	<i>Choice of: Chicken Lamb</i>
Pita Pockets - Veg	<i>Choice of: Soya Undhiyo Rajma</i>
Pita Pockets - Non Veg	<i>Choice of: Chicken Lamb</i>

RICE & BIRYANI

★ Dum Ke Chawal	<i>Biryani spice accentuated aromatic rice</i>
Jeera Rice	<i>Roasted cumin accentuated aromatic rice</i>
Basmati Rice	<i>Plain aromatic basmati</i>
Saffron Rice	<i>Saffron accentuated aromatic basmati</i>
Pea Pulao	<i>Sweet peas and roasted spices accentuated aromatic rice</i>
Jeera & Coriander Rice	<i>Roasted cumin and green coriander accentuated aromatic rice</i>
Veg Pulao	<i>Fine basmati cooked with traditional vegetables and spices</i>
Veg Pulao Navratan	<i>Fine basmati cooked with traditional vegetables and nuts</i>
Matar Jeera Rice	<i>Sweet peas and roasted cumin accentuated aromatic rice</i>
Bharwa Subz Biryani	<i>Lucknowi biryani, dum rice, layered spiced stuffed vegetables</i>
Salan Chicken Biryani	<i>Nutty, tangy Hyderabadi biryani, peanuts and sesame seeds</i>
★ Tawa Pulao	<i>Tawa masala pulao. assorted vegetables and curry masala - Live</i>
Deg Salan Chicken Biryani	<i>Nutty tangy Hyderabadi biryani, peanuts, sesame seeds - Live</i>
Deg Vegetable Parida Biryani	<i>Basmati rice & vegetables, Indian spices, mint and saffron - Live</i>
Whole Lamb Roast Biryani	<i>Fragrant rice, full lamb roast, spices, mint and saffron - Live</i>
Vegetable Biryani	<i>Fragrant rice and vegetables, cooked on dum</i>
★ Chicken Biryani	<i>Fragrant rice and marinated chicken, cooked on dum</i>

BREADS

★ Traditional Naan Breads	<i>Butter Roti, Butter Naan, Garlic Naan</i>
Signature Naan Breads	<i>Tikona Khus Khus Naan, Pyaaz Mirchi Roti, Lacha Parantha, Missi Roti</i>
Modern Naan Breads	<i>Brown garlic cheese parantha, Corn jalapeno missi roti, Garlic chives naan</i>
Speciality Breads	<i>Pyaaz Mirchi Roti, Cheese Tomato Naan, Chilli Parantha, Methi Parantha</i>
★ Rumali Roti	<i>Fine kerchief thin flat bread cooked on curved griddle</i>
Speciality Naan/Roti	<i>Bajra, Jowar and Ragi Roti</i>

SALAD

Greens	<i>Fresh seasonal greens</i>
Mango Avocado Salad	<i>Fresh Mango meets Avocado, Indian dressing</i>
Lemon Chilli Pineapple Quinoa Salad	<i>Charred pineapple, lemon marinade, quinoa, and greens</i>
Tofu & Quinoa Salad	<i>Toasted pecans and cranberries, quinoa, and greens</i>
Avocado Tikka Peach On Quinoa	<i>Charred avocado, caramelized peach slices, quinoa, and greens</i>
Dhokla Kachumber Salad	<i>Greens with dhokla cubes, lime and pepper dressing</i>
Pecan And Cranberry Vege Salad	<i>Chunky vegetables, pecans & cranberry, lemon & honey dressing</i>
Macroni Salad	<i>Greens, macaroni, lemon & honey dressing</i>
Vege & Tofu Salad	<i>Greens with tofu cubes, lime & pepper dressing</i>
Chatpata Chana Salad	<i>Greens, chickpeas, honey and lemon dressing</i>

RAITA

Burhani Raita	<i>Indian curd, roasted garlic, black pepper</i>
Cucumber Tomato Raita	<i>Indian curd, fresh cucumber and tomato, black pepper</i>
Pineapple Raita	<i>Indian curd, fresh pineapple, black pepper</i>
Anaari Raita	<i>Indian curd, pomegranate, black pepper</i>
Dhania Mirch Raita	<i>Indian curd, green coriander and red chillies</i>
Karara Tawa Aloo Raita	<i>Indian curd, tawa potato cubes, black pepper</i>
Mint And Flake Raita	<i>Indian curd, mint leaves, chilli flakes</i>
Boondi Raita	<i>Indian curd, gram flour crisps, black pepper</i>
Anaari Dahi Bhalle	<i>Lentil dumplings, Indian curd, pomegranate, tamarind chutney</i>

DESSERT

★ Gulabjamun Tiramisu	<i>Italian twist to our traditional gulabjamun</i>
Malpua With Kesri Rabri	<i>Pan fried malpua served with saffron rabri</i>
Kulfi Falooda	<i>Saffron Indian kulfi, falooda, rose & saffron compote</i>
Matka Kulfi	<i>Indian cream kulfi, hint of cardamom</i>
Rose Matka Kulfi	<i>Indian cream kulfi, rose petals, hint of cardamom</i>
Paan Kulfi	<i>Indian cream kulfi, betel leaf, hint of cardamom</i>
Anjeer Ki Kulfi	<i>Indian cream kulfi, figs and nuts</i>
Mango Kulfi	<i>Indian cream kulfi, mango, saffron</i>
Teele Wali Malai Kulfi	<i>Indian cream kulfi, hint of cardamom on stick</i>
Rasmalai Lolly	<i>Rasmalai, mascaparoni, chocolate on stick</i>
Hazelnut Khurchan	<i>Tawa brown milk cake, hazelnut and walnuts</i>
Hazelnut Khurchan Tarts	<i>Tawa brown milk cake, hazelnut and walnuts, in pie dough</i>
Shahi Halwa	<i>Rich pudding, coarse lentils, milk and sugar</i>
Shahi Halwa Tarts	<i>Rich pudding, coarse lentils, milk and sugar, in pie dough</i>
Gulab E Gulkand With Basundi	<i>Spongy milky balls, rose syrup, saffron rabdi</i>
Gulabjamun	<i>Spongy milk balls, soaked in rose syrup</i>
Ghevar Kulfi Cups	<i>Signature Ghevar with malai kulfi</i>
Ghevar With Ice Cream	<i>Signature Ghevar, vanilla ice cream, chocolate</i>
Paan Platter	<i>Betal leaf refresher</i>
Paan Bar	<i>Betal leaf refresher - Live</i>
Cheeni Kam - Assorted Indian Sweets	<i>Date & Nut, Peanut Butter Cocoa, Mango Coconut</i>
Gulab E Gulkand	<i>Spongy milky balls, gulkand centre, soaked in rose syrup</i>
Motichoor Cheese Cake	<i>Motichoor in cheese cake, motichoor crumble topping</i>
Motichoor Parfait	<i>Parfait melange, motichoor crumble</i>
Hajar Halwa Parfait	<i>Parfait melange, gajar halwa crumble</i>
Coconut & Saffron Pannacotta	<i>Creamy coconut pannacotta, saffron, almond crumble</i>
Rasmalai Berry Trifle	<i>Cardamom and rose chantilly cream, rasmalai, pistachio</i>
Rose & Coconut Ladoo	<i>Milk, shredded coconut, labour of love</i>
Milkiway	<i>Flat cakes of cottage cheese in reduced sweetened milk</i>
Kesri Rasmalai	<i>Cottage cheese in reduced sweetened milk, saffron rabri</i>
Dry Fruit Halwa	<i>Signature halwa with roasted nuts and resins</i>
Shahi Tukda	<i>Kesri rabri on golden squares, nut crumble</i>
Rasmalai Tres Leches	<i>Layered poached whey cheese galette and cardamon cream</i>
Jalebi With Kesri Rabri	<i>Pan fried Jalebi, saffron rabri</i>
Falooda Paan Shots	<i>Falooda, rose syrup, paan shots</i>
Srikhand	<i>Creamy yogurt dessert, saffron</i>
Mango Srikhand	<i>Creamy mango yogurt dessert, saffron</i>
Thandi Kesri Kheer	<i>Rice, whole milk and sugar, saffron and nuts</i>
Vermicilli Kheer	<i>Vermicelli, milk, sugar, nuts</i>
Pineapple Rawa Kesri	<i>Roasted semolina, ripe pineapple, saffron and nuts</i>
Mappillai Payasam	<i>Mappillai samba rice, jaggery, coconut milk, raisins</i>
Churros	<i>Mexican dessert, cinnamon sugar, chocolate</i>

LATE NIGHT STATIONS

Keema Kulcha With Nihaari Sauce	<i>Keema kulcha, nihaari sauce</i>
Mini Kulcha Bites - Paneer	<i>Spicy paneer kulcha</i>
Mini Kulcha Bites - Keema	<i>Spicy Keema kulcha</i>
Shahi Paneer Poutine	<i>Shahi Paneer, home style potato fries</i>
Butter Chicken Poutine	<i>Butter Chicken, home style potato fries</i>