

SALADS

- Tandoori Chicken & Avocado Salad** **D N** *New* 60
Avocado, bell peppers, cucumber, tomato, peanut, lemon dressing
- Sweet Potato Chaat** **V D** 50
Roasted sweet potato, herb yoghurt, crispy okra
- Quinoa Kachumber** *New* 55
Onion, cucumber, tomato, potato, chickpeas, mix leaves, pomegranate dressing

STARTERS

- KF Chicken** **G D** *New* 55
Kerala style crispy chicken, tomato relish, curry yoghurt
- Amritsary Fish** **D S G** *New* 60
Crispy Mahi Mahi fish served with pomegranate dip, lemon
- Sunehari Prawn** **S** *New* 70
Tandoori jumbo prawn, Thai mango & bhel salad
- Raan Ka Tacos** **D G E** *New* 70
Pulled lamb leg, apple slaw, tzatziki, served inside naan
- Soft Shell Crab** **G S** 70
Crispy fried soft-shell crab, sweet chili chutney



VEGETARIAN STARTERS

- Raj Kachori** **V G D** 45
Sweet yoghurt filled poppers, sweet and tangy chaat mix
- Golgappa** **V D G** *New* 38
Famous Indian Street Food - crispy poppers served with sweet & tangy chaat filling
- Dahi Ke Soole** **V G D** *New* 40
Crispy fried yogurt roll
- ★ **Chana Samosa** **V G D** 45
Chickpeas, herb yogurt and duo of chutney



TANDOOR VEGETARIAN

- Tandoori Aloo** **D** *New* 45
Spicy Tangy baked Potato
- Haryali Paneer Tikka** **V D** *New* 60
Homemade cottage cheese marinated with chili, yoghurt and green herbs
- Zattar Malai Broccoli** **V D** *New* 55
Purple cabbage slaw, mint chutney

TANDOOR

- Chicken Centimeter** **D G** *New* 60
Cardamom & saffron flavored long chicken skewer
- Chicken Tikka** **D** 65
Boneless chicken marinated with yoghurt, chilli and Indian spices
- Malai Tikka** **D E** 65
Chicken breast marinated with cream, cheese & cardamom
- Basil Chicken Tikka** **D** 68
Tender chicken, yoghurt & spicy pesto marinade
- Lamb Seekh** **D** 75
Minced lamb, aromatic spices, mint & coriander
- Achari Fish** **D S** *New* 60
Pickle spiced Mahi Mahi fillet
- Kasturi Non-Veg Platter** **D G** 110
Platter for two to share
Customize your platter with any three different dishes from the above tandoor section
- Lamb Chops** **D** 155
Tender lamb chops, smoked aubergine, garlic yoghurt

★ - Favourites

N - Nuts | V - Vegetarian | GF - Gluten Free | G - Gluten | D - Dairy | E - Eggs | Sp - Sulphates | So - Soy Beans
S - Fish and or Shellfish | P - Peanut | Se - Sesame | M - Mustard | C - Celery | A - Alcohol

MAIN FAIR

Chettinadu Chicken <i>New</i>	80
Renowned South Indian chicken curry served with idiyappam	
Palak Chicken <i>D New</i>	80
Chicken cooked with spinach	
Chicken Jalfrezi <i>D N New</i>	80
Chicken strips sautéed with bell peppers and served in sizzler platter	
Chicken Tikka Masala <i>D N</i>	80
Chicken morsels tossed in rich onion, tomato gravy	
Butter Chicken <i>D N</i>	80
Tandoori chicken tossed in rich tomato gravy	
★ Chicken Korma <i>D N</i>	80
Chicken cooked in rich cashew nut & onion gravy	
Kheema Mutter <i>D New</i>	85
Minced mutton cooked in onion tomato with fresh peas & mint	
Luknowi Shank <i>D N New</i>	110
Slow cooked lamb shank, tempered potato, khorma sauce	
Lamb Rogan Josh <i>D</i>	85
Tender lamb cooked in onion & tomato, scented with dried ginger and fennel	
Bhuna Ghost <i>D New</i>	85
Lamb sautéed with aromatic spice	
Coastal Tawa-Fish <i>S D New</i>	90
Fillet of black traveli, pumpkin, potato poriyal, coconut moilee sauce	
Prawns Masala <i>S</i>	80
Fresh local shrimp sautéed with baby shallot and traditional kohlapuri spices	
Goan Prawn Curry <i>S</i>	80
Spicy shrimp curry with coconut, kokum and coriander	



MAIN FAIR - VEGETARIAN

Paneer Saagwala <i>D New</i>	70
Cottage cheese cooked with creamy grinded spinach	
Dal Tadka <i>D V</i>	58
Split red lentil tempered with cumin, garlic, chilli, onion	
Cauliflower Adraki <i>D N V</i>	58
Cauliflower stir-fried with ginger and turmeric	
★ Dal Makhani <i>D V G</i>	60
Rich lentil ragout cooked in butter & tomato sauce	
Sabz Miloni <i>V D N</i>	60
Mixed vegetable curry	
Jeera Potatoes <i>V D</i>	60
Cumin tempered baby potato	
Paneer Tikka Masala <i>V D N</i>	70
Barbecued cottage cheese, onion, tomato, bell pepper	

★ - Favourites

All prices are in AED and are inclusive of 10% service charge, 7% Municipality fees and 5% VAT

BREAD

Plain naan G D E	15	Peshawari Naan G D N E	18
Butter naan G D E	15	Butter Garlic Naan G D E	15
Chilli Cheese Naan G D E	15	Tandoori Roti G D	15
Onion Cheese Kulcha G D E	15	Laccha Paratha G D	15



SIDE DISHES

Steamed Basmati	15	Jeera Rice D	18
Rice Pulao D	18	Green Peas Pulao D	18



BIRYANI

Vegetable Biryani D N	75
Mixed vegetable cooked in yoghurt gravy, layered with crispy fried onion & fragrant rice	
★ Chicken Biryani D N	85
Chicken cooked in yoghurt gravy, layered with crispy fried onion & fragrant rice	
Lamb Biryani D N	85
Tender lamb cooked in yoghurt gravy, layered with crispy fried onion & fragrant rice	
Prawn Biryani D S N	85
Spicy shrimp masala, layered with crispy fried onion & fragrant rice	



KIDS MENU

Chicken Nuggets E G D	40	Kids Penne Tomato G D E	40
Fish & Chips D G S So E	40	Ice Cream Scoop D	15



DESSERTS

Gajar Halwa D G N <i>New</i>	40
Warm carrot pudding rolled in phyllo pastry served with vanilla ice cream	
Gulab Jamun Cheesecake D N G E <i>New</i>	40
Mix berries and raspberry chutney, pistachio crumble	
Kulfi D G N	40
Choice of traditional Indian ice-creams: Malai Mango Saffron	
Phirnee Crème Brûlée D N E <i>New</i>	35
Cardamom scented rice pudding served with alphonso mango sorbet	
Seasonal Fresh Fruit Platter	35

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