



STARTER - VEGETARIAN

BHATTI KA PANEER TIKKA	₹250
(Cubes of homemade cottage cheese marinated with spices and flavoured	
with saffron)	
ANJEER AUR AKHROT KI TIKKI (Gallete of walnut, figs, clarified butter, roast garlic mayonnaise)	₹275
MALAI SUNHARI BROCCOLI	₹295
(Cream, green chilly marinated baked in clay oven) RAJMA KE SHAMMI KEBAB	₹295
(Kidney beans, Indian spices, fresh coriander)	AL PLAN
TANDOORI SUBJIYAN	₹325
(Marinated vegetables cooked in Tandoor) ACHARI SOYA MIRCHI CHAMP	₹295
(Chef special of Punjabi Mirchi)	
OTADTED NIGHT WEATADIAN	
STARTER - NON VEGETARIAN	
PATIALA MACCHI HING NISHA	₹395
(Ajwaini fish tikka with yoghurt and Indian spices)	
MAHI AAM PAPAD KE KEBAB	₹395
(Marinated fish, aam papad with dhaba chutney)	₹320
BHATTI DA MURGH	(320
(Blackpepper marinated chicken cooked in clay oven) TANDOORI KUKAD - SMALL PORTION	₹270
(The Classic tandoori chicken (Half)	(2/0
TANDOORI KUKAD - LARGE PORTION	₹490
(The Classic tandoori chicken (Full)	
BASIL MURGH TIKKA	₹270
(Basil aromatized chicken morsels clay oven baked)	= 47F
JHEENGA (PRAWN) TIL TINKA	₹475
(Sesame seed, ginger garlic marinated prawns cooked in Tandoor) GOSHT METHI SEEKH KEBAB	₹395
(Succulent juicy mutton keema, Indian spices, fenugreek)	# 750
DUKKAH SPICED ADRAK KE PANJE	₹455
(Blackpepper marinated chicken cooked in clay oven)	
SHORBA (SOUPS)	
SHOKDH (GOOPS)	
ROMA TOMATO & CORIANDER SHORBA	₹145
Tomato Coriander Broth MURGH MULLIGUTWANY SHORBA	₹195
Chicken, Apple & gram flour broth	
MAIN COURSE - VEGETERIAN	
MAIN COURSE - VEGETERIAN	
CHAMAN KHUBANI CHANDANA KOFTA	₹325
CHAMAN KHUBANI CHANDANA KOFTA (Apricot kofta in sandalwood gravy)	₹325
	₹325 ₹250
(Apricot kofta in sandalwood gravy)	₹250
(Apricot kofta in sandalwood gravy) LAHSOONI PANEER LACCHA PALAKWALA (Cottage cheese, fresh spinach flavoured with kastoori methi) VEG JHALFREZI	₹250 ₹250
(Apricot kofta in sandalwood gravy) LAHSOONI PANEER LACCHA PALAKWALA (Cottage cheese, fresh spinach flavoured with kastoori methi) VEG JHALFREZI PANEER MAKHANWALA	₹250
(Apricot kofta in sandalwood gravy) LAHSOONI PANEER LACCHA PALAKWALA (Cottage cheese, fresh spinach flavoured with kastoori methi) VEG JHALFREZI PANEER MAKHANWALA (Roma tomato & coriander shorba, Tomato Coriander Broth)	₹250 ₹250
(Apricot kofta in sandalwood gravy) LAHSOONI PANEER LACCHA PALAKWALA (Cottage cheese, fresh spinach flavoured with kastoori methi) VEG JHALFREZI PANEER MAKHANWALA (Roma tomato & coriander shorba, Tomato Coriander Broth) AMRITSARI WADI MUTTER	₹250 ₹250 ₹275
(Apricot kofta in sandalwood gravy) LAHSOONI PANEER LACCHA PALAKWALA (Cottage cheese, fresh spinach flavoured with kastoori methi) VEG JHALFREZI PANEER MAKHANWALA (Roma tomato & coriander shorba, Tomato Coriander Broth)	₹250 ₹250 ₹275
(Apricot kofta in sandalwood gravy) LAHSOONI PANEER LACCHA PALAKWALA (Cottage cheese, fresh spinach flavoured with kastoori methi) VEG JHALFREZI PANEER MAKHANWALA (Roma tomato & coriander shorba, Tomato Coriander Broth) AMRITSARI WADI MUTTER (Sundried lentil dumpling cooked with green peas and spices) MOTI KOFTA CURRY (Mix vegetable dumplings cooked in onion gravy)	₹250 ₹250 ₹275 ₹325
(Apricot kofta in sandalwood gravy) LAHSOONI PANEER LACCHA PALAKWALA (Cottage cheese, fresh spinach flavoured with kastoori methi) VEG JHALFREZI PANEER MAKHANWALA (Roma tomato & coriander shorba, Tomato Coriander Broth) AMRITSARI WADI MUTTER (Sundried lentil dumpling cooked with green peas and spices) MOTI KOFTA CURRY	₹250 ₹250 ₹275 ₹325

DHUNDAR BAINGAN BHARTA DHUNDAR BAINGAN BHARTA NORth Indian Style Aubergine Mash MIX VEGETABLE PATIALA (Sweet corn, spinach, Indian spices) PINDI CHANA Rawalpindi Special Chickpeas DAL CLASSIC DAL AMRITSARI (Black arrad dal slow cooked overnight with tomato tempered with kasturi methi 8 hing) MAIN COURSE - NON VEGETERIAN MACCHI BEGUN BAHAR (Fish curry in tomato 8 fenugreek) MASALEDAR MACHLLI (Tender basa fish in pepper sauce) JHEBNOR AKDHAI MASALA CHOOZA CHANP (Bharwan Quali ki champ) THE CLASSIC (Murgh tikka butter masala) THE INDOVATION (Zafrani murgh tikka with chandan qorma) PATIALA CHICKEN BHARTA (Page of lamb marinated with special ground spices) MITON RGGAN JOSH (An Indian lamb curry aromatic with Indian spices in a buttery creamy tomato paprika sauce) KEEMA NATAR. TAMA PARANTHA. GREEN SALAD KHEEMA KAPOODE (A chantar, Tahay Parantha, Green SALAD KHEEMA KAPOODE (A chantar, Tahay Parantha, Green SALAD KHEEMA KAPOODE (A chantar, Tahay Parantha, Green SALAD SASSIC GURCE KAPOODE (A chantar, Tahay Parantha, Green SALAD SASSIC FIES SAFFRON RICE FIES SAFF	DHINGRI MUTTER MASALA	₹275
North Indian Style Albergine Mash MIX VEGETABLE PATIALA (Patala style mixed vegetable) CORN PALAK MASALA (Sweet corn, spinach, Indian spices) PINDI CHANA Rawalpindi Special Chickpeas DAL CLASSIC DAL AMRITSARI TPM'S SLOW COOKED DAL MAKHNI (Black urad dal slow cooked overnight with tomato tempered with kasturi methi 8 hing) MAIN COURSE - NON VEGETERIAN MACCHI BEGUN BAHAR (Fish curry in tomato & fenugreek) MASALEDAR MACHLI (Tender basa fish in pepper sauce) JHEENGA KADHAI MASALA CHOOZA CHANP (Bharwan Quail & champ) THE CLASSIC (Aurgh tikka butter masala) THE INNOVATION (Eafrain murgh tikka with chandan qorma) PATIALA CHICKEN BHARTA HARR AUR SAFED YMAZ KI GOSHT HARRA AUR SAFED YYAAZ KI GOSHT (Leg of lamb marinated with special ground spices) MUTION ROGAN JOSH (An Indian lamb curry aromatic with Indian spices in a buttery creamy tomato paprika sauce) KEEMA MATAR, TAMP ARANTHA, GREEN SALAD TREEM KEEMA KALEJEE (A combination of lamb mines, liver and kidney gently napped in a cornender sauce) REMEM KALEJEE (A combination of lamb mines, liver and kidney gently napped in a cornender sauce) REMANTIAR, TAMP ARANTHA, GREEN SALAD TIST CHARCE SAFFRON RICE JEERA RICE GURDE KAPOODE (A lahari speciality of mutton kidney & liver) BASMATI RICE JEERA RICE SAFFRON RICE FIAS PULAO TIST CHARCE TIST SAFFRON RICE TIST SAFFR	(Mushrooms, green peas in onion & tomato gravy)	
MIX VEGETABLE PATIALA (Patiala style mixed vegetable) CORN PALAK MASALA (Sweet corn, spinach, Indian spices) PINDI CHANA DAL CLASSIC DAL AMRITSARI TPM'S SLOW COOKED DAL MAKHNI (Black urad dal slow cooked overnight with tomato tempered with kasturi methi & hing) MAIN COURSE - NON VEGETERIAN MACCHI BEGUM BAHAR (Fish curry in tomato & fenugreek) MASALEDAR MACHLI (Tender basa fish in pepper sauce) JHEENGA KADHAI MASALA CHOOZA CHAMP (Bharwana Quail ki champ) THE CLASSIC (Murgh tikka butter masala) THE INNOVATION (Zafrani murgh tikka with chandan qorma) PATIALA CHICKEN BHARTA HARE AUR SAFED PYAAZ KI GOSHT (An Indian lamb curry aromatic with Indian spices in a buttery creamy tomato paprika sauce) KEEMA MATAR, TAWA PARANTHA, GREEN SALAD KEEMA KALEJEE A command opprika sauce KEEMA MATAR, TAWA PARANTHA, GREEN SALAD KEEMA KALEJEE A command opprika sauce KEEMA KALEJEA COMMANDALE CO	DHUNDAR BAINGAN BHARTA	₹225
Patiala style mixed vegetable) CORN PALAK MASALA (Sweet corn, spinach, Indian spices) PINDI CHANA Rawalpindi Special Chickpeas DAL CLASSIC DAL AMRITSARI TPM'S SLOW COOKED DAL MAKHNI (Black urad dal slow cooked overnight with tomato tempered with kasturi methi 8 hing) MAIN COURSE - NON VEGETERIAN MACCHI BEGUM BAHAR (Fish curry in tomato 8 fenugreek) MASALEDAR MACHLI (Tender basa fish in pepper sauce) JHEENGA KADHAI MASALA CHOOZA CHANP (Bharwan Quail ki champ) THE CLASSIC (Murgh tikka butter masala) THE INNOVATION (Zafrani murgh tikka with chandan qorma) PATIALA CHICKEN BHARTA HARE AUR SAFED PYAAZ KI GOSHT RHARHAA GOSHT (Leg of lamb marinated with special ground spices) MUTTON ROCAN JOSH (An Indian lamb curry aromatic with Indian spices in a buttery creamy tomato paprika sauce) KEEMA MATAX, TAMA PARANTHA, GREEN SALAD (A combination of lamb mince, liver and kidney gently napped in a corionder vaice) GURCE KAPOODE (A lohart speciality of mutton kidney 6 liver) BASMATI RICE JEERA RICE GHEE RICE SAFFRON RICE PEAS PULAO VEGETABLE PULAO WITH PANEER EGG PULAO FIVE SPICES AROMATIC FLAVOURED RICE ROTI SHOTI TANDOORI ROTI (FLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) RAMAN (PLAIN/GARLIC/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) RAMAN (PLAIN/GARLIC/BUTTER)	North Indian Style Aubergine Mash	
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Sweet corn, spinach, Indian spices) PINDI CHANA Rawalpindi Special Chickpeas DAL CLASSIC DAL AMRITSARI TPM'S SLOW COOKED DAL MAKHNI (Black urad dal slow cooked overnight with tomato tempered with kasturi methi & hing) MAIN COURSE - NON VEGETERIAN MACCHI BEGUM BAHAR (Fish curry in tomato & fenugreek) MASALEDAR MACHLLI (Tender basa fish in pepper sauce) JHEENGA KADHAI NASALA CHOOZA CHAMP (Bherwan Quali ki champ) THE CLASSIC (Murgh tikka butter masala) THE INNOVATION (Zafrani murgh tikka with chandan qorma) PATIALA CHICKEN BHARTA HARE AUR SAFED PYAAZ KI GOSHT HARAHAA GOSHT (Leg of lamb marinated with special ground spices) MUITON ROGAN JOSH (An Indian lamb curry aromatic with Indian spices in a buttery creamy tomato paprika sauce) KEEMA MATAR, TAWA PARANTHA, GREEN SALAD KREEMA KALEJEE (A combination of lamb mince, liver and kidney gently napped in a chriandar sauce) GURDE KAPOODE (A lahari speciality of mutton kidney & liver) BASMATI RICE JEERA RICE GHEE RICE SAFFRON RICE PEAS PULAO VEGETABLE PULAO WITH PANEER EGG PULAO VEGETABLE PULAO WITH PANEER ROTI SHOTI TANDOORI ROTI (PLAIN/BUTTER) ROMALI ROTI TANDOORI ROTI (PLAIN/BUTTER) ROMALI ROTI TANDOORI ROTI (PLAIN/BUTTER) RANAN (PLAIN/GARLIC/BUTTER)		∓ 275
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CLASSIC DAL AMRITSARI TPM'S SLOW COOKED DAL MAKHNI (Black urad dal slow cooked overnight with tomato tempered with kasturi methi & hing) MACCHI BEGUM BAHAR (Tish curry in tomato & fenugreek) MASALEDAR MACHLLI (Tender basa fish in pepper sauce) JHEENGA KADHAI MASALA (FOLOZA CHAMP (Bharwan Quail ki champ) THE CLASSIC (Zafrani murgh tikka with chandan qorma) PATIALA CHICKEN BHARTA HARE AUR SAFED PYAAZ KI GOSHT RHARHAA GOSHT (Reg of lamb marinated with special ground spices) MUITON ROGAN JOSH (An Indian lamb curry aromatic with Indian spices in a buttery creamy tomato paprika sauce) KEEMA MATIAR, TAWA PARANTHA. GREEN SALAD KHEEMA KALEJEE (A combination of lamb mince, liver and kidney gently napped in a coviander sauce) GURDE KAPOODE (A lahori speciality of mutton kkdney & liver) BASNATI RICE BERA RICE GHEE RICE SAFFRON RICE PERA PULAO VEGETABLE PULAO WITH PANEER EGG PULAO FIVE SPICES AROMATIC FLAVOURED RICE ROTI SHOTI TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/IGARLIC/BUTTER) TANDOORI ROTI (PLAIN/BUTTER)		
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(Bharwan Quail ki champ) THE CLASSIC (Murgh tikka butter masala) THE INNOVATION (Zafrani murgh tikka with chandan qorma) PATIALA CHICKEN BHARTA HARE AUR SAFED PYAAZ KI GOSHT RHARHAA GOSHT (Leg of lamb marinated with special ground spices) MUTTON ROGAN JOSH (An Indian lamb curry aromatic with Indian spices in a buttery creamy tomato paprika sauce) KEEMA MATAR, TAWA PARANTHA, GREEN SALAD KHEEMA KALEJEE (A combination of lamb mince, liver and kidney gently napped in a coriander sauce) GURDE KAPOODE (A lahori speciality of mutton kidney & liver) BASMATI RICE JEERA RICE GHEE RICE SAFFRON RICE PEAS PULAO VEGETABLE PULAO WITH PANEER EGG PULAO FIVE SPICES AROMATIC FLAVOURED RICE ROTI SHOTI TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) FIVE SPICES (110 / 110 / 120		
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Cafrani murgh tikka with chandan qorma		₹325
PATIALA CHICKEN BHARTA HARE AUR SAFED PYAAZ KI GOSHT RHARHAA GOSHT (Leg of lamb marinated with special ground spices) MUTTON ROGAN JOSH (An Indian lamb curry aromatic with Indian spices in a buttery creamy tomato paprika sauce) KEEMA MATAR, TAWA PARANTHA, GREEN SALAD KHEEMA KALEJEE (A combination of lamb mince, liver and kidney gently napped in a corriander sauce) GURDE KAPOODE (A lahori speciality of mutton kidney 8 liver) BASMATI RICE JEERA RICE GHEE RICE SAFFRON RICE PEAS PULAO VEGETABLE PULAO WITH PANEER EGG PULAO FIVE SPICES AROMATIC FLAVOURED RICE ROTI SHOTI TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) FEBO / 110 / 110 / 120 / 100		. D
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RHARHAA GOSHT (Leg of lamb marinated with special ground spices) MUTTON ROGAN JOSH (An Indian lamb curry aromatic with Indian spices in a buttery creamy tomato paprika sauce) KEEMA MATAR, TAWA PARANTHA, GREEN SALAD KHEEMA KALEJEE (A combination of lamb mince, liver and kidney gently napped in a coriander sauce) GURDE KAPOODE (A lahori speciality of mutton kidney & liver) BASMATI RICE JEERA RICE GHEE RICE SAFFRON RICE PEAS PULAO VEGETABLE PULAO WITH PANEER EGG PULAO F195 VEGETABLE PULAO WITH PANEER EGG PULAO F195 ROTI SHOTI ROMALI ROTI TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) F180 / 110 / 110 / 120		
MUTTON ROGAN JOSH (An Indian lamb curry aromatic with Indian spices in a buttery creamy tomato paprika sauce) KEEMA MATAR, TAWA PARANTHA, GREEN SALAD KHEEMA KALEJEE (A combination of lamb mince, liver and kidney gently napped in a coriander sauce) GURDE KAPOODE (A lahori speciality of mutton kidney 8 liver) BASMATI RICE JEERA RICE GHEE RICE SAFFRON RICE PEAS PULAO VEGETABLE PULAO WITH PANEER EGG PULAO FIVE SPICES AROMATIC FLAVOURED RICE ROTI SHOTI ROMALI ROTI TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) ▼ 155 A 575 ▼ 165 ▼ 175		
MUTTON ROGAN JOSH (An Indian lamb curry aromatic with Indian spices in a buttery creamy tomato paprika sauce) KEEMA MATAR, TAWA PARANTHA, GREEN SALAD KHEEMA KALEJEE (A combination of lamb mince, liver and kidney gently napped in a coriander sauce) GURDE KAPOODE (A lahori speciality of mutton kidney 8 liver) BASMATI RICE BASMATI RICE GHEE RICE GHEE RICE SAFFRON RICE PEAS PULAO VEGETABLE PULAO WITH PANEER EGG PULAO F195 ROMALI ROTI TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) ▼8375 ₹375		
REEMA MATAR, TAWA PARANTHA, GREEN SALAD KEEMA KALEJEE (A combination of lamb mince, liver and kidney gently napped in a coriander sauce) GURDE KAPOODE (A lahori speciality of mutton kidney 8 liver) BASMATI RICE JEERA RICE GHEE RICE SAFFRON RICE PEAS PULAO VEGETABLE PULAO WITH PANEER EGG PULAO FIVE SPICES AROMATIC FLAVOURED RICE ROTI SHOTI TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) F375 **ROTI SHOTI **ROTI SHOTI **E80 / 110 / 120		₹425
KEEMA MATAR, TAWA PARANTHA, GREEN SALAD KHEEMA KALEJEE (A combination of lamb mince, liver and kidney gently napped in a coriander sauce) GURDE KAPOODE (A lahori speciality of mutton kidney 8 liver) BASMATI RICE BEERA RICE GHEE RICE SAFFRON RICE PEAS PULAO VEGETABLE PULAO WITH PANEER EGG PULAO FIVE SPICES AROMATIC FLAVOURED RICE ROTI SHOTI TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) F375 **375 **375 **375 **375 **375 **155 **5155 **125 **125 **125 **125 **125 **125 **125 **125 **125 **125 **125 **125 **125 **125 **175 **195 **225 **195 **225 **195 **225 **195 **225 **195 **225	(An Indian lamb curry aromatic with Indian spices in a b	uttery
KHEEMA KALEJEE (A combination of lamb mince, liver and kidney gently napped in a coriander sauce) GURDE KAPOODE (A lahori speciality of mutton kidney 8 liver) BASMATI RICE JEERA RICE GHEE RICE SAFFRON RICE PEAS PULAO VEGETABLE PULAO WITH PANEER EGG PULAO FIVE SPICES AROMATIC FLAVOURED RICE ROMALI ROTI TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) ₹355 ₹355 ₹125 ₹125 ₹125 ₹125 ₹125 ₹125 ₹155 ₹175 ₹175 ₹195 ₹25 \$225 \$225 \$225 \$225 \$235 \$245 / 55 / 65	creamy tomato paprika sauce)	
(A combination of lamb mince, liver and kidney gently napped in a coriander sauce) GURDE KAPOODE (A lahori speciality of mutton kidney 8 liver) BASMATI RICE JEERA RICE GHEE RICE SAFFRON RICE PEAS PULAO VEGETABLE PULAO WITH PANEER EGG PULAO FIVE SPICES AROMATIC FLAVOURED RICE ROTI SHOTI TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) \$ 355 ### 73		
GURDE KAPOODE (A lahori speciality of mutton kidney 8 liver) RICE BASMATI RICE JEERA RICE GHEE RICE SAFFRON RICE PEAS PULAO VEGETABLE PULAO WITH PANEER EGG PULAO FIVE SPICES AROMATIC FLAVOURED RICE ROTI SHOTI ROMALI ROTI TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) FIVE \$355 \$125 \$125 \$125 \$125 \$155. \$155. \$175 \$225 \$225 \$225 \$225 \$225 \$225 \$225 \$235 \$245 / 55 / 65		
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BASMATI RICE JEERA RICE GHEE RICE SAFFRON RICE PEAS PULAO VEGETABLE PULAO WITH PANEER EGG PULAO FIVE SPICES AROMATIC FLAVOURED RICE ROTI SHOTI TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) FISS		
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JEERA RICE GHEE RICE SAFFRON RICE PEAS PULAO VEGETABLE PULAO WITH PANEER EGG PULAO FIVE SPICES AROMATIC FLAVOURED RICE ROTI SHOTI ROMALI ROTI TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) F155 F155 F155 F155 F155 F155 F155 F155 F215 F225 F225 F225 F225 F235 F245 / 55 / 65 F360 / 110 / 110 / 120	RACMATURICE	₹125
GHEE RICE SAFFRON RICE PEAS PULAO VEGETABLE PULAO WITH PANEER EGG PULAO FIVE SPICES AROMATIC FLAVOURED RICE ROTI SHOTI ROMALI ROTI TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) F155 F155 F155 F175 F215 F225 F225 F225 F335 F345 / 55 / 65		
SAFFRON RICE PEAS PULAO VEGETABLE PULAO WITH PANEER EGG PULAO FIVE SPICES AROMATIC FLAVOURED RICE ROTI SHOTI ROMALI ROTI TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) F175 F195 F225 F225 F225 F225 F225 F225 F235 F245 / 55 / 65 F380 / 110 / 110 / 120		
PEAS PULAO VEGETABLE PULAO WITH PANEER EGG PULAO FIVE SPICES AROMATIC FLAVOURED RICE ROTI SHOTI ROMALI ROTI TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) F195 F225 F225 F225 F225 F225 F235 F35 F		
VEGETABLE PULAO WITH PANEER EGG PULAO FIVE SPICES AROMATIC FLAVOURED RICE ROTI SHOTI ROMALI ROTI TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) ₹225 ₹225 ₹225 ₹225 ₹225 ₹225 ₹25 ₹25 ₹25 ₹25 ₹25 ₹25 ₹25 ₹25 ₹25 ₹25 ₹25 ₹25 ₹25 ₹27 ₹27		
EGG PULAO FIVE SPICES AROMATIC FLAVOURED RICE ROTTI SHOTI ROMALI ROTI TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) ₹25 ₹25 ₹25 ₹25 ₹25 ₹25 ₹25 ₹2	(1984년 1982년 - 1984년 1984년 1984년 1984년 - 1984년 1984년 - 1984년 1984년 - 1984년 - 1984년 - 1984년 - 1984년 1984년 - 198	
FIVE SPICES AROMATIC FLAVOURED RICE ROTI SHOTI ROMALI ROTI TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) ₹25 ₹25 ₹25 ₹25 ₹25 ₹25 ₹25 ₹2		
ROTI SHOTI ROMALI ROTI TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) **80 / 110 / 110 / 120		
ROMALI ROTI TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) **80 / 110 / 110 / 120		開口,主意學的
TANDOORI ROTI (PLAIN/BUTTER) NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) ₹25 /35 ₹45 / 55 / 65 ₹80 / 110 / 110 / 120		₹25
NAAN (PLAIN/GARLIC/BUTTER) KULCHA (ONION/PANEER/MASALA/CHEESE) ₹45 / 55 / 65 ₹80 / 110 / 110 / 120		₹25 /35
KULCHA (ONION/PANEER/MASALA/CHEESE) #80 / 110 / 110 / 120		₹45 / 55 / 65
是一种的数据的 Transport Control of the Co		₹80 / 110 / 110 / 120
		₹75 / 95

TPM SPECIAL - HANDI BIRIYANI

KATHAL DUM BIRYANI (CHOTI HANDI) KATHAL DUM BIRYANI (BADI HANDI) Jackfruit Pieces Are Marinated In A Mixture Of Freshly Ground Spices And Layered With Long Grain Basmati Rice, Served With Mirch Ka Salan & Raita.	₹275 ₹425
ARBI DUM BIRYANI (CHOTI HANDI) ARBI DUM BIRYANI (BADI HANDI) Arbi Pieces Are Marinated In A Mixture Of Freshly Ground Spices And Layered With Long Grain Basmati Rice, Served with Mirch Ka Salan Raita.	
AMRITSARI SOYA & CHOLE BIRYANI (CHOTI HANDI) AMRITSARI SOYA & CHOLE BIRYANI (BADI HANDI) Traditional Amritsari Chole Coupled With Soya, Paneer Cubes & Cash Nut With Freshly Ground Spices & Layered With Long Grain Basmati Rice, Served with Mirch Ka Salan & Raita.	₹275 ₹425
PANEER TIKKA BIRYANI (CHOTI HANDI) PANEER TIKKA BIRYANI (BADI HANDI) North Indian Style Paneer Tikka Cooked In Spices Along With Onion Capsicum Layered With Long Grain Premium Basmati Rice, Served with Ka Salan & Raita.	
PANEER DUM BIRYANI SERVES (CHOTI HANDI) PANEER DUM BIRYANI SERVES (BADI HANDI) Fresh Paneer Pieces Marinated In Freshly Ground Spices And Layered With Premium Long Grain Brown Rice, Served with Mirch Ka Salan & Raita.	
TPM SPECIAL VEG BIRYANI (CHOTI HANDI) TPM SPECIAL VEG BIRYANI (BADI HANDI) Fresh Vegetables Are Marinated In A Mixture Of Freshly Ground Spic & Layered With Long Grain Basmati Rice, Served with Mirch Ka Sala & Raita.	
EGG DUM BIRYANI (CHOTI HANDI SERVES 1-2) EGG DUM BIRYANI (BADI HANDI SERVES 2-3) Served With Mirch Ka Salan Marinated In A Mixture Of Freshly Ground Spices & Layered With Long Grain Basmati Rice, Served with Mirch Ka Salan & Raita	₹27 <i>5</i> ₹395
TPM SPECIAL CHICKEN DUM BIRYANI (CHOTI HANDI) TPM SPECIAL CHICKEN DUM BIRYANI (BADI HANDI) Served With Salan, Fresh Chicken Marinated In A Mixture of Freshly Ground Bbk Spices & Layered With Long Grain Basmati Rice, Served with Mirch Ka Salan & Raita.	₹325 ₹595 Of
CHICKEN TIKKA BIRYANI (CHOTI HANDI) CHICKEN TIKKA BIRYANI (BADI HANDI) Punjabi Style Chicken Tikka Cooked In Spicy Gravy Layered With Long Grain Premium Basmati Rice, Served with Mirch Ka Salan	

CHICKEN BONELESS DUM BIRYANI (CHOTI HANDI) CHICKEN BONELESS DUM BIRYANI (BADI HANDI) Boneless Fresh & Succulent Chicken Marinated In A Mixture Of Freshly Ground Spices & Layered With Long Grain Basmati Rice, Served With Salan	₹375 ₹655
TPM SPECIAL MUTTON DUM BIRYANI (CHOTI HANDI) TPM SPECIAL MUTTON DUM BIRYANI (BADI HANDI) Fresh Mutton Marinated In A Mixture Of Freshly Ground Spices & Layered With Long Grain Basmati Rice, Served With Mirch Ka Salan And Raita (Option For Extra Eggs And Potatoes)	₹475 ₹775
TPM SPECIAL FISH TIKKA BIRYANI (CHOTI HANDI) TPM SPECIAL FISH TIKKA BIRYANI (BADI HANDI) Mahi Biryani Boneless Fresh & Succulent Basa Marinated In A Mixture Of Freshly Ground Spices & Layered With Long Grain Basmati Rice, Served with Mirch Ka Salan & Raita.	₹425 ₹595
TPM SPECIAL BHETKI BIRYANI (CHOTI HANDI) TPM SPECIAL BHETKI BIRYANI (BADI HANDI) Mahi Biryani Boneless Fresh & Succulent Bekti Marinated In A Mixture Of Freshly Ground Spices & Layered With Long Grain Basmati Rice, Served with Mirch Ka Salan & Raita.	₹475 ₹695
BANGLADESHI ILISH BIRYANI (CHOTI HANDI) BANGLADESHI ILISH BIRYANI (BADI HANDI) The Star Dish Of Bangladesh- Fresh & Succulent Ilish Marinated In A Mixture Of Freshly Ground Spices & Layered With Long Grain Basmati Rice, Served with Mirch Ka Salan & Raita.	₹525 ₹995
JHEENGA (PRAWN) BIRYANI (CHOTI HANDI) JHEENGA (PRAWN) BIRYANI (BADI HANDI) Fresh & Succulent Prawns Marinated In A Mixture Of Freshly Ground Spices & Layered With Long Grain Basmati Rice, Served with Mirch Ka Salan & Raita.	₹475 ₹855
TPM SPECIAL CHOOZA DUM BIRYANI (CHOTI HANDI) TPM SPECIAL CHOOZA DUM BIRYANI (BADI HANDI) Layered With Long Grain Basmati Rice With Chooza Egg (Optional), Served With Mirch Ka Salan And Raita	₹475 ₹775
TPM SPECIAL QURMAS & CURRIES (FOR BIRIYANI'S)	
PANEER NAWABI Fresh Paneer Dum Cooked In Handi In Tomato And Onion Gravy	₹225
Finished With Cream SUBZ DIWANI HANDI Melange Of Vegetables Cooked In Slow Flame With Rich Indian Spices	₹225
CHICKEN CHAAP A Rich Mughlai Curry Of Chicken, Yoghurt, Cashew Nut, Desiccated Coconut And Rich Indian Spices.	₹250

MAKAU SUMUI KOKMA	
From The Royal Houses With A Velvety Gravy And Rich	
Indian Spices	
CHICKEN REZALA	₹250
A Light Yoghurt, Cardamom Flavoured Chicken Preparation	
From The Royal Houses	
DUM KA MURGH	₹250
Fresh Dum Cooked Chicken, Cooked On Slow Flame, Finished	
With Charcoal Smoke And Rich Indian Spices	
DUM NIHARI GOSHT	₹375
Mutton Stew Consisting Of Slow-Cooked Mutton In Spices	
Over Long Period In A Clay Handi And Finally Dum Cooked	
To Coal The Flavoure	

DESSERT

SAFFRON RASMALAI ANJEER AUR BADAM KA HALWA ₹ 125

₹ 175

CHEF'S RECOMMENDATION



MALAI SUNHARI BROCCOLI



DHUNDAR BAINGAN BHARTA



GURDE KAPOODE (KIDNEY AND LIVER)



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