

## SOUP

▣ **NAZNEEN TAMATAR SHORBA** 400  
Tomato, coriander, lemon, green chili

▣ **MURGH SHAIK-E-SHAHI** 450  
Chicken stock, lemon, green chili, yoghurt

## VEGETERIAN STARTER

▣ **HARE PYAZ KA BHARWAN PANEER TIKKA** 750  
Spring onion stuffed marinated cottage cheese, cooked in tandoor

▣ **SUBZ GILAWAT KE KEBAB** 750  
Snack guard, gram lentil, cardamom, clove, mace, cashewnut

▣ **KARARE CHATPATE KHUMB** 750  
Deep fried mushroom filled with bell pepper, cheese, black pepper

▣ **ITIMAD KA KHAAS TIKKA** 750  
Cottage cheese, garlic, black onion seed, clove, cardamom

▣ **MEWE MAWE KI KAKORI** 750  
Delicate seekh crafted from thickened milk and cottage cheese blended with roasted almonds and grilled on the charcoal grill

## NON-VEGETERIAN STARTER

▣ **TEEKHE MACHLI KA TIKKA** 950  
Red chili paste, yoghurt, carom seed marinated fish cube, cooked in tandoor

▣ **LAHSONI JHEENGA** 1500  
Garlic, yoghurt, cream, marinated tiger prawns cooked in tandoor

▣ **NAZA TANGARI KEBAB** 950  
Thirty years ago Balbir Singh "Beera" set shop on majitha road in Amritsar. His fare-chicken marinated overnight and grilled on the Bhatti.

▣ **ZAFRANI MURGH TIKKA** 950  
The House Speciality cubes of boneless chicken steeped in a marinade of royal cumin-enriched cream, garlic and hint of saffron glazed in the tandoor

▣ **MURGH CHAPLI KEBAB** 950  
Crushed black pepper, coriander, cumin and minced chicken escalope - shallow fried

▣ **SHAHI GILAWAT KE KEBAB** 950  
Lamb cube pattie, cashewnut, garlic, saffron, ghee tempered with clove and cardamom

## VEGETARIAN MAIN COURSE

▣ Vegetarian dishes

▣ Non vegetarian / egg dishes

Before placing your order, please inform your server if you have any dietary restrictions, allergies, food intolerance or special considerations

All prices are in Indian Rupees, Government taxes as applicable

- **PANEER MAKHANI METHI BAHAR** **850**  
 Cottage cheese cube, tomato, cashewnut, fenugreek
- **CHENA KOFTA ZAIQ-E-DAAR** **850**  
 Cottage cheese dumpling, grapes, ginger, tomato
- **CHOUNKWALI BHUTTA PALAK** **850**  
 Spinach puree, corn kernels tempered with red chili and cumin seed
- **SUBZ MAKHANWALA** **850**  
 Carrot, green peas, cauliflower, beans and spinach cooked in creamy tomato gravy
- **CHEF'S SPECIAL ALOO CURRY PATTA** **850**  
 Baby potatoes, aniseed, black onion seed, curry leaves
- **BAINGAN KA BHARTA** **850**  
 Mashed Aubergine tempered with mustard oil, garlic
- **DAL LAVANA** **750**  
 The black lentil delicacy incorporating with tomato puree, ginger, garlic simmered overnight on the tandoor, finished with cream and served with home-churned butter
- **DHABE WALI DAL** **700**  
 Yellow lentil tempered with onion, garlic, cumin, turmeric and tomato

### NON VEGETARIAN MAIN COURSE

- **METHI MAGAZ MAACH** **950**  
 Fish cube tossed with tangy tomato, onion, fresh fenugreek leaves with aromatic spices
- **CHOOZA KHAAS MAKHANI** **950**  
 The perennial favorite marinated and tandoor-grilled tikka of chicken, simmered in a strain smooth tomato gravy ,made with the juices of the roasted chicken and redolent of fenugreek
- **MURGH LAHSONI** **950**  
 Boneless chicken tossed with garlic,onion,ginger, red chili, coriander
- **GOSHT BELI RAM** **950**  
 An integral part of every banquet created by Lahore's late Maestro Beli Ram the undisputed King of Punjabi cooking in undivided Punjab. We have tried to reproduce it to the best of our ability

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## RICE

- ▣ **SUBZ BIRYANI** **850**  
The fragrant combination of aromatic Basmati rice and garden fresh vegetables cooked on dum in sealed pots
- ▣ **CHAWAL KE NAZRANE** **550**  
Peas pulao, jeera pulao, saffron pulao
- ▣ **KHUSHKA KHUSHBUDAAR** **450**  
Basmati rice steamed with a bouquet garni of cardamom, cinnamon, cloves, bay leaves
- ▣ **DUM BIRYANI** **950**  
The plu-perfect rice delicacy cuts of lamb/chicken cooked with the finest basmati

## BREAD FROM TANDOOR **250**

- ▣ **KULCHA** Mirch/Pyaz/Paneer
- ▣ **PARANTHA** Pudina/Lachha/Aloo
- ▣ **NAAN** Plain/Butter/Garlic
- ▣ **ROTI** Plain/Butter
  
- ▣ **RAITA** Mixed vegetable/mint **350**
- ▣ **GREEN SALAD** **350**  
cucumber, carrot, onion, tomato, lemon, green chili

## DESSERTS

- ▣ **GULAB JAMUN** **425**  
Deep fried stuffed cheese dumplings in hot sugar syrup
- ▣ **SAKUREWALI PHIRNI** **425**  
Saffron flavoured rice pudding with pistachio and nuts
- ▣ **GAJAR KA HALWA** **425**  
Shredded carrot cooked in milk finished with nuts and saffron

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**VEGETARIAN GOURMET MENU OF THE DAY 1900**

Chef's choice: Two starters  
Three main course  
Bread  
Rice  
Raita  
One dessert

**NON VEGETARIAN GOURMET MENU OF THE DAY 2000  
(Without Prawn)**

Chef's choice: Two starters  
Three main course  
Bread  
Rice  
Raita  
One dessert

**LAVANA BEVERAGES 300**

**Masala Shikanji**

lime, black salt, black pepper, ginger, mint, cumin

**Chaas**

churning yoghurt, coriander, green chili, black salt

**Lassi**

sweet or salted

**Chatkara**

sweet & sour tamarind water

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