shrimps, spring rolls, risotto balls, chicken wings Veggie Sampler Spring rolls, snow fried mushroom,	5.200
paneer croquets, risotto balls, sambosa Crumb Fried Shrimps Served on micro greens with mango chutney and coriander	5.600
sweet chili sauce Coriander Calamari Crushed coriander crumb fried squid served with garlic cilantro	3.900
sauce Crispy Fish with Chili Mayo Cumin flaboured hammour with sambal chili mayo paste	3.900
Grilled Paneer and Halloumi Tossed in coriander butter sauce Reshmi Kabab Roll	3.900
Julienne of chicken tikka, salad, mint sauce in roomali bread Corn and Potato Tikki Spiced deep fried rounders of corn	2.900
Risotto Cottage Cheese Balls Rounder of fresh cottage cheese, mozzarella, fontina c heese and risotto deep fried served wuth	3.500
Trio of Mushroom Portobello, fresh mushroom and cottage cheese tossed in garlic	3.900
Crunchy Onion Bhaji Battered crispy fritters of onion, served with tamarind in garlic butter	2.900
sauce and white wine Aloo Honey Chili Crisp friend shoestring potatoes wrapped in Honey and chili	3.900
SOUPS & SALADS Carrot and Ginger Soup Fresh carrots, ginger and tomato	2.300
soup garnished with croutons Dal Shorba Yellow lentil soup, lemon wedge and crispy rice	2.300
Lamb Pepper Pot Green and black pepper corn in ruch broth with chunks of lamb and crispy rice	2.300
Saffron Chicken Soup Creamy shoup of chicken flavoured with saffron Cream Soup	2.300
Choice of chicken or mushroom Seafood Soup Saffron flaboured clear soup with mussels, shrimps, clams and salmon	2.900
Samundri Salad Shrimps, calamari, crab sticks and mixed greens with fresh dill in lemon dressing	3.300
Cool, Crisp & Colourful Fresh grees, rocket leaves, mushrooms, chery tomatoe and avocado in a parmesan lemon dressing	3.300
Quinoa Salad Lettuce, crab stick, cherry tomatoes, edamame and avocado with quinoa in a lemon herb dressing	3.300
Tropical Fruit Salad with Chili Lime Vinaigrette Tangy and refreshing Maharaia Poyal	3.300
Maharaja Royal Fresh greens and olives, topped with feta cheese and pomegranate in house balsamic dressing Halloumi Salad	3.300
Sesame crusted halloumi on fresh greens with pine seeds and berry dressing Avocado Salad	3.500
Lettuce, tomatoes, cucumeber, fresh avocado in parmesan dressing Cheese and Basil Salad Halloumi, feta and cottage cheese,	3.500
sliced tomatoes, basil in balsamic dressing CONTEMPORARY FUSION INDIAN CUISINE	
tempting & different Burgol Biryani Wheat berries and curried chicken	4.900
Pan Seared Hammour Pan seared hammour Pan seared hammour served on sliced mushrooms, diced tomatoes,	6.900
garlic and herbs Grilled Hammour & Prawns Grilled hammour and prawns with lemon butter sauce served on sautéed spinach	6.400
Goan Mussels Goan mussels with a hint of coconut flaboured with garlic in white wine sauce	5.900
Cumin Steak Sizzler Cumin flavoured julienne of tenderloin tossed iwth capsicum, onions, chilies, ginger and garilic with soya sauce	5.900
Makhani Rigatoni Rigatoni pasta, tandoori flavoured spiced chicken in tomato butter	4.900
sauce with olvied and parmesan cheese Grilled Seafood Thermidor Shrimps and hammour with onions, garlic and butter cream finished	6.900
with white wine and grated cheese served with onion peas pulao Curried Tiger Prawns with Lemongrass Curried prawns with lemongrass	6.900
Seafood Risotto Arborio rice with mussels, clams and shrimps with a hint of madras curry powder	6.900
Tandoori Steak Tenderloin cooked in tandoor, served with cumin roast potatoes with a choice of pepper of mushroom sauce	6.900
TANDOORI bar-b-que	
Tandoori Mixed Grill (to share) Chicken, lamb, fish, prawns Murg (Chicken) Murg Malai	7.600 5.500
Murg Malai Marinated with cream, cheese and gram flour Tandoori Chicken Spring chicken marinated with	5.500
ginger garlic, spices and yoghurt Chilly Chicken Tikka Chicken Tikka for spicy lovers	5.500
Pista Malai Chicken Boneless chicken cubes, marinated with pistachio, green chili and curry leaves Afghani Chicken	5.500 5.900
Afghani Chicken Spring chicken marinated with green cardamom, cashew, brown onion and spices	5.900
Gosht (Lamb) Moghlai Seekh Minced and spiced mixed with herbs, onions, coriander and chilies	5.200
Spiced Lamb Chop Garam masala flavoured chops with a touch of paprika Kofta Malai Kabab	5.500 5.200
Minced lamb onion parsley and coriander served with butter rice Samundri (Seafood)	4 000
Tandoori Prawns Tandoori prawns with a hint of cumin Tandoori Hammour Tikka	6.900
Lightly spiced cubes of barbeque hammour Vegetarian Pudine Paneer Tikka	4.900
Grilled cottage cheese with mint Subz Seekh Skewered rolls of minced vegetables, potato and cheese	4.900
Tandoori Salad Cottage cheese, mushroom, onion, tomatoes and peppers Paneer Malai Seekh	4.900
Minced cottage cheese, potato, cashew nut, coriander and spices MAHARAJAH FEAST	
BD 9.900/PERSON (Minimum 4 people) Kabab Platter Feast Assorted kababs	
Curry Delight Murg makhani, ghost korma, dal, seasonal vegtable Assortment of Tandoori Breads and Biry	yani Rice
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Salad, Raita, Papadam & Condiments Choice of Sweet	
	ol or tradi-
CURRIES Every dish is not spicy nor every dish We also offer a choice of borwn, burge tional rice to accompany your d Maasahari (Non-Vegetarian) Murg Makhani The mogul dish of boneless	ol or tradi- ish.
CURRIES Every dish is not spicy nor every dish We also offer a choice of borwn, burge tional rice to accompany your d Maasahari (Non-Vegetarian) Murg Makhani	ol or tradi- ish. 5.300
CURRIES Every dish is not spicy nor every dish We also offer a choice of borwn, burge tional rice to accompany your d Maasahari (Non-Vegetarian) Murg Makhani The mogul dish of boneless tandoori chicken finished in our tomato butter sauce Chicken Keema Cottage cheese in creamy tomato buttery sauce Choice of Curry Chicken or lamb, fish or prawns Chicken Tikka Masala	5.300 4.900
CURRIES Every dish is not spicy nor every dish We also offer a choice of borwn, burge tional rice to accompany your d Maasahari (Non-Vegetarian) Murg Makhani The mogul dish of boneless tandoori chicken finished in our tomato butter sauce Chicken Keema Cottage cheese in creamy tomato buttery sauce Choice of Curry Chicken or lamb, fish or prawns Chicken Tikka Masala North Indian style and equally famous in UK Coconut Curry 4 Coconut Curry 5 outh Indian style curry with	5.300 4.900 5.300
CURRIES Every dish is not spicy nor every dish We also offer a choice of borwn, burger tional rice to accompany your d Maasahari (Non-Vegetarian) Murg Makhani The mogul dish of boneless tandoori chicken finished in our tomato butter sauce Chicken Keema Cottage cheese in creamy tomato buttery sauce Choice of Curry Chicken or lamb, fish or prawns Chicken Tikka Masala North Indian style and equally famous in UK Coconut Curry South Indian style curry with coconut milk, choice of chicken, prawns or fish Rogan Josh	5.300 4.900 5.300 5.300
CURRIES Every dish is not spicy nor every dish We also offer a choice of borwn, burger tional rice to accompany your dishabashari (Non-Vegetarian) Murg Makhani The mogul dish of boneless tandoori chicken finished in our tomato butter sauce Chicken Keema Cottage cheese in creamy tomato buttery sauce Choice of Curry Chicken or lamb, fish or prawns Chicken Tikka Masala North Indian style and equally famous in UK Coconut Curry South Indian style curry with coconut milk, choice of chicken, prawns or fish Rogan Josh Spcied mutton curry— Kashmiri style Balti Gosht Lamb with chopped green pepper, onions and tomatoes Korma	5.300 4.900 5.300 5.300 5.300 4.900
Choice of Sweet CURRIES Every dish is not spicy nor every dish We also offer a choice of borwn, burger tional rice to accompany your d Maasahari (Non-Vegetarian) Murg Makhani The mogul dish of boneless tandoori chicken finished in our tomato butter sauce Chicken Keema Cottage cheese in creamy tomato buttery sauce Choice of Curry Chicken or lamb, fish or prawns Chicken Tikka Masala North Indian style and equally famous in UK Coconut Curry South Indian style curry with coconut milk, choice of chicken, prawns or fish Rogan Josh Spcied mutton curry— Kashmiri style Balti Gosht Lamb with chopped green pepper, onions and tomatoes Korma Creamy sauce topped with roasted almosts, chicken or lamb Keema Matar Minced lamb with peas garnished	5.300 4.900 5.300 5.300 4.900 4.900
Choice of Sweet CURRIES Every dish is not spicy nor every dish We also offer a choice of borwn, burged tional rice to accompany your dish Masahari (Non-Vegetarian) Murg Makhani The mogul dish of boneless tandoori chicken finished in our tomato butter sauce Chicken Keema Cottage cheese in creamy tomato buttery sauce Choice of Curry Chicken or lamb, fish or prawns Chicken Tikka Masala North Indian style and equally famous in UK Coconut Curry South Indian style curry with coconut milk, choice of chicken, prawns or fish Rogan Josh Spcied mutton curry— Kashmiri style Balti Gosht Lamb with chopped green pepper, onions and tomatoes Korma Creamy sauce topped with roasted almosts, chicken or lamb Keema Matar Minced lamb with peas garnished with boiled egg Sagwala Choice of lamb or chicken cooked	5.300 4.900 5.300 4.900 4.900 4.900
CURRIES Every dish is not spicy nor every dish We also offer a choice of borwn, burger tional rice to accompany your d Maasahari (Non-Vegetarian) Murg Makhani The mogul dish of boneless tandoori chicken finished in our tomato butter sauce Chicken Keema Cottage cheese in creamy tomato buttery sauce Choice of Curry Chicken or lamb, fish or prawns Chicken Tikka Masala North Indian style and equally famous in UK Coconut Curry South Indian style curry with coconut milk, choice of chicken, prawns or fish Rogan Josh Spcied mutton curry— Kashmiri style Balti Gosht Lamb with chopped green pepper, onions and tomatoes	5.300 4.900 5.300 4.900 4.900 4.900 4.900 5.900
CURRIES Every dish is not spicy nor every dish We also offer a choice of borwn, burgo tional rice to accompany your d Maasahari (Non-Vegetarian) Murg Makhani The mogul dish of boneless tandoori chicken finished in our tomato butter sauce Chicken Keema Cottage cheese in creamy tomato buttery sauce Choice of Curry Chicken or lamb, fish or prawns Chicken Tikka Masala North Indian style and equally famous in UK Coconut Curry South Indian style curry with coconut milk, choice of chicken, prawns or fish Rogan Josh Spcied mutton curry— Kashmiri style Balti Gosht Lamb with chopped green pepper, onions and tomatoes Korma Creamy sauce topped with roasted almosts, chicken or lamb Keema Matar Minced lamb with peas garnished with boiled egg Sagwala Choice of lamb or chicken cooked with spinach Prawns Masala One of our favourite dishes Mussels Masala with difference for mussels lovers Shaakahari (Vegetarian)	5.300 4.900 5.300 5.300 4.900 4.900 4.900 5.900
CURRIES Every dish is not spicy nor every dish We also offer a choice of borwn, burgot tional rice to accompany your d Maasahari (Non-Vegetarian) Murg Makhani The mogul dish of boneless tandoori chicken finished in our tomato butter sauce Chicken Keema Cottage cheese in creamy tomato buttery sauce Chicken Tikka Masala North Indian style and equally famous in UK Coconut Curry South Indian style curry with coconut milk, choice of chicken, prawns or fish Rogan Josh Spcied mutton curry— Kashmiri style Balti Gosht Lamb with chopped green pepper, onions and tomatoes Korma Creamy sauce topped with roasted almosts, chicken or lamb Keema Matar Minced lamb with peas garnished with boiled egg Sagwala Choice of lamb or chicken cooked with spinach Prawns Masala One of our favourite dishes Mussels Masala Mussels Masala Mussels Masala Mussels Masala with difference for mussels lovers Shaakahari (Vegetarian) Paneer Makhani Cottage cheese in creamy tomato buttery sauce Paneer Sag Walla	5.300 4.900 5.300 5.300 4.900 4.900 4.900 4.900 4.900 4.900
CURRIES Every dish is not spicy nor every dish We also offer a choice of borwn, burgotional rice to accompany your d Maasahari (Non-Vegetarian) Murg Makhani The mogul dish of boneless tandoori chicken finished in our tomato butter sauce Chicken Keema Cottage cheese in creamy tomato buttery sauce Chicken or lamb, fish or prawns Chicken Tikka Masala North Indian style and equally famous in UK Coconut Curry South Indian style curry with coconut milk, choice of chicken, prawns or fish Rogan Josh Spcied mutton curry— Kashmiri style Balti Gosht Lamb with chopped green pepper, onions and tomatoes Korma Creamy sauce topped with roasted almosts, chicken or lamb Keema Matar Minced lamb with peas garnished with boiled egg Sagwala Choice of lamb or chicken cooked with spinach Prawns Masala One of our favourite dishes Mussels Masala Mussels Masala Mussels Masala Mussels Masala Choice of lamb or chicken cooked with spinach Prawns Masala Choice of lamb or chicken cooked with spinach Prawns Masala Choice of lamb or chicken cooked with spinach Prawns Masala Choice of lamb or chicken cooked with spinach Prawns Masala Choice of lamb or chicken cooked with spinach Prawns Masala Choice of lamb or chicken cooked with spinach Prawns Masala Choice of lamb or chicken cooked with spinach Prawns Masala Choice of lamb or chicken cooked with spinach Prawns Masala Choice of lamb or chicken cooked with spinach Prawns Masala Choice of lamb or chicken cooked with spinach Prawns Masala Choice of lamb or chicken cooked with spinach Prawns Masala Choice of lamb or chicken cooked with spinach and spices Paneer Sag Walla Curry cooked with spinach and spices Paneer Kadhai Curry mashed with spices and	5.300 4.900 5.300 5.300 4.900 4.900 4.900 4.900 4.900 4.900 4.900 4.900
CURRIES Every dish is not spicy nor every dish We also offer a choice of borwn, burge tional rice to accompany your d Maasahari (Non-Vegetarian) Murg Makhani The mogul dish of boneless tandoori chicken finished in our tomato butter sauce Chicken Keema Cottage cheese in creamy tomato buttery sauce Chicken Tikka Masala North Indian style and equally famous in UK Coconut Curry South Indian style curry with coconut milk, choice of chicken, prawns or fish Rogan Josh Speied mutton curry— Kashmiri style Balti Gosht Lamb with chopped green pepper, onions and tomatoes Korma Creamy sauce topped with roasted almosts, chicken or lamb Keema Matar Minced lamb with peas garnished with boiled egg Sagwala Choice of lamb or chicken cooked with spinach Prawns Masala One of our favourite dishes Mussels Masala Mussels Masala Mussels Masala Choice of lemb or chicken cooked with spinach Prawns Masala Choce of our favourite dishes Mussels Masala Choce of our favourite dishes Mussels Masala Choce of lamb or chicken cooked with spinach Prawns Masala Choce of our favourite dishes Mussels Masala Choce of lamb or chicken cooked with spinach Prawns Masala Choce of lamb or chicken cooked with spinach Prawns Masala Choce of lamb or chicken cooked with spinach Prawns Masala Choce of lamb or chicken cooked with spinach Prawns Masala Choce of lamb or chicken cooked with spinach Prawns Masala Choce of lamb or chicken cooked with spinach Prawns Masala Choce of lamb or chicken cooked with spinach Prawns Masala Choce of lamb or chicken cooked with spinach Prawns Masala Choce of lamb or chicken cooked with sp	5.300 4.900 5.300 5.300 4.900 4.900 4.900 4.900 4.900 4.300 4.300
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Choice of Sweet CURRIES Every dish is not spicy nor every dish We also offer a choice of borwn, burgot tional rice to accompany your of Maasahari (Non-Vegetarian) Murg Makhani The mogul dish of boneless tandoori chicken finished in our tomato butter sauce Chicken Keema Cottage cheese in creamy tomato buttery sauce Choice of Curry Chicken or lamb, fish or prawns Chicken Tikka Masala North Indian style and equally famous in UK Coconut Curry South Indian style curry with coconut milk, choice of chicken, prawns or fish Rogan Josh Spcied mutton curry— Kashmiri style Balti Gosht Lamb with chopped green pepper, onions and tomatoes Korma Creamy sauce topped with roasted almosts, chicken or lamb Keema Matar Minced lamb with peas garnished with boiled egg Sagwala Choice of lamb or chicken cooked with spinach Prawns Masala One of our favourite dishes Mussels Masala with difference for mussels lovers Shaakahari (Vegetarian) Paneer Makhani Cottage cheese in creamy tomato buttery sauce Paneer Sag Walla Curry cooked with spinach and spices Paneer Kadhai Curry mashed with spices and chillies Paneer Methi Malai Mattar Cottage cheese fenu greek with cream sauce Paneer Makhani Black lentils, kidney beans with cream sauce Paneer Matik Milai Mattar Cottage cheese fenu greek with cream sauce Paneer Malai Kofta Homemade cheese and vegetable dumplings in creamy sauce Dal Makhani Black lentils, kidney beans with cream and butter Dal Tadkewali	5.300 4.900 5.300 5.300 4.900 4.900 4.900 4.900 4.900 4.900 4.300 4.300 4.300 4.300
Choice of Sweet CURRIES Every dish is not spicy nor every dish We also offer a choice of borwn, burge tional rice to accompany your d Masashari (Non-Vegetarian) Murg Makhani The mogul dish of boneless tandoori chicken finished in our tomato butter sauce Chicken Keema Cottage cheese in creamy tomato buttery sauce Choice of Curry Chicken or lamb, fish or prawns Chicken Tikka Masala North Indian style and equally famous in UK Coconut Curry South Indian style curry with coconut milk, choice of chicken, prawns or fish Rogan Josh Spcied mutton curry— Kashmiri style Balti Gosht Lamb with chopped green pepper, onions and tomatoes Korma Creamy sauce topped with roasted almosts, chicken or lamb Keema Matar Minced lamb with peas garnished with boiled egg Sagwala Choice of lamb or chicken cooked with spinach Prawns Masala One of our favourite dishes Mussels Masala with difference for mussels lovers Shaakahari (Vegetarian) Paneer Makhani Cottage cheese in creamy tomato buttery sauce Paneer Sag Walla Curry cooked with spinach and spices Paneer Kadhai Curry mashed with spices and chillies Paneer Methi Malai Mattar Cottage cheese fenu greek with cream sauce Paneer Methi Malai Mattar Cottage cheese fenu greek with cream sauce Paneer Malai Kofta Homemade cheese and vegetable dumplings in creamy sauce Dal Makhani Black lentils, kidney beans with cream and butter Dal Tadkewali Yellow lentils tempered with cumin Dal Panchmel Five drautils seeds	5.300 4.900 5.300 4.900
Choice of Sweet CURRIES Every dish is not spicy nor every dish We also offer a choice of borwn, burger tional rice to accompany your dishalantice to accompany your dishasahari (Non-Vegetarian) Murg Makhani The mogul dish of boneless tandoori chicken finished in our tomato butter sauce Chicken Keema Cottage cheese in creamy tomato buttery sauce Choice of Curry Chicken Tikka Masala North Indian style and equally famous in UK Coconut Curry South Indian style curry with coconut milk, choice of chicken, prawns or fish Rogan Josh Spcied mutton curry— Kashmiri style Balti Gosht Lamb with chopped green pepper, onions and tomatoes Korma Creamy sauce topped with roasted almosts, chicken or lamb Keema Matar Minced lamb with peas garnished with boiled egg Sagwala Choice of lamb or chicken cooked with spinach Prawns Masala One of our favourite dishes Mussels Masala with difference for mussels lovers Shaakahari (Vegetarian) Paneer Makhani Cottage cheese in creamy tomato buttery sauce Paneer Sag Walla Curry cooked with spinach and spices Paneer Methi Malai Mattar Cottage cheese in creamy tomato buttery sauce Paneer Methi Malai Mattar Cottage cheese fenu greek with cream sauce Paneer Methi Malai Mattar Cottage cheese fenu greek with cream sauce Paneer Methi Malai Mattar Cottage cheese fenu greek with cream sauce Paneer Methi Malai Mattar Cottage cheese fenu greek with cream sauce Paneer Methi Malai Mattar Cottage cheese fenu greek with cream and butter Dal Tadkewali Yellow lentils tempered with cumin Dal Panchmel Five varieties of lentils with butter and cumin seeds Gobi Mussalam Cauliflower and potatoes Jeera Alo Potatoes, cumin seends tossed in Pattotoes, cumin seends tossed in Dal Tadkewali Yellow lentils tempered with cumin	5.300 4.900 5.300 4.900 4.900 4.900 4.900 4.900 4.900 4.300 4.300 4.300 4.300 3.900 3.900 3.900 3.900 3.900 3.900 3.900
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SHARING PLATTERS to start with

5.900

Tid Bit Platter

Crab and cheese wonton, fried