

Starter

SEAFOOD

Reshmi Prawn (1958) (D)	90
Prawns, cream, yoghurt, fragrant spices, gram flour	
Tandoori Prawn (D)	90
Marinated prawns, spiced yoghurt, cooked in Tandoor	
Tulasi Fish Tikka (D)	80
Hammour, basil, spiced yoghurt	
Ajwain Fish Tikka (D)	80
Hammour, basil, spiced yoghurt, coram seed	

CHICKEN AND LAMB

Khyber Chicken Tikka (1958) (N)(D)	75
Khyber's spicy red masala, cooked on tawa	
Reshmi Kebab (D)	70
Chicken thigh, cream, yoghurt, fragrant spices, gram flour	
Murgh Tikka Abeer (D)	75
Chicken cubes marinated with kashmiri chili, spice, ginger, garlic.	
Murgh Pudina Tikka(D)	70
Chicken marinated in mildly spiced, fragrant mint yoghurt	
Tandoori Lamb Chop (D)(G)	105
Cardamom, coriander, spiced yoghurt, cooked in Tandoor	
Gilafi Seekh Kebab(D)	70
Lamb minced kebab coated with chopped onion and bell pepper	
Chapli Kebab(D)	70
Shallow fried lamb patties, grounded spices, bell pepper, onion	

VEGETARIAN

Paneer Tikka (D)(V)	65
Cottage cheese marinade with Khyber's spicy red masala	
Achari Paneer Tikka (D)(V)	65
Cottage cheeses marinate with pickled spices cooked in Tandoor	
Punjabi Samosa Chaat (D)(G)(V)	50
Vegetable samosa, chickpea masala, yoghurt, tamarind chutney	
Vegetable Seekh Kebab (D)(G)(V)	50
Minced seasonal vegetable, ginger, green chili,	
Reshmi Broccoli (D)(V)	55
Broccoli, cream, yoghurt, fragrant spices, gram flour	
Makai ki Tikki (G)(V)	45
Corn patties,roasted cumin seed, green chili, coriander	
Tawa Mushroom(D)(N)(V)	50
Spiced button mushroom toss with onion, tomato sauce	

KEBAB PLATTERS

Seafood (platter for 2) (D)	115
Reshmi prawns, tandoori prawns, tulasi fish tikka, fish tikka	
Chicken & Lamb (platter for 2) (D)	105
Boti kebab, keema seekh kebab, murgh pudina tikka, rashmi kebab	
Vegetarian (platter for 2) (D)(G (V)	90
Paneer tikka, makai ki tikki, rashmi broccoli, tandoori cauliflower	

Main Course

Chef's Classic Suggestions

SEAFOOD

Prawn Masala / Fish Masala (D)(N)	105/90
Prawns/ Hammour, Khyber's spicy red masala	
Prawn Mughlai (D)(N)	110
Prawns, boiled egg, coriander, cashew, khoya, red masala	
Prawn Jalfrezi (D)(N)	110
Tempered Prawns, cumin, onion, bell peppers, vinegar	
Fish Korma (D)(N)	90
Cube hammour, creamy rich sauce	
Fish Methi Malai (D)(N)	90
Cube hammour, creamy fenugreek, creamy rich sauce	

CHICKEN AND LAMB

Butter Chicken (1958) (D)(N)	95
Khyber specialty, boneless tandoori chicken, mild spiced tomato, cream sauce	
Chicken Tikka Masala (D)(N)	90
Chicken tikka, red curry sauce, onion, tomato masala	
Chicken jalfrezi (D)(N)	85
Chicken thigh, shredded bell papers, onion, tossed with tangy onion tomato masala	
Murgh Methi	85
Chicken thigh, fenugreek, onion, tomato masala	
Kadai Murgh	90
Chicken, Diced peppers, tomato, onion masala	
Murgh Malvani Curry (D)(N)	85
Chicken, grounded spices, coconut curry	
Khyber Raan (For 1958) (2) (D)(N)	(195) (FOR ONE 115)
Lamb leg, onions, ginger, garlic, garam masala	
Mutton Roghan Josh	90
Lamb cooked with onion, tomato, and kashmiri red chili	
Kadai Gosht	95
Spiced mutton, Diced peppers, tomato, onion masala	
Mutton Korma (D)(N)	90
Mutton, medium spicy creamy tomato sauce	
Saag Mutton (D)	95
Lamb, spiced onion, tomato, spinach puree	

VEGETARIAN

Veg Kofta Curry(D)(N)(G)(V)	75
Vegetable dumpling, Khyber's spicy red masala	
Kadai Paneer(D)(N)(V)	70
Cottage cheese, Diced peppers, tomato, onion masala	
Palak (Spinach) Paneer (D)(N)(V)	70
Cottage cheese, onion, ginger, garlic, spinach puree	
Khumb Mutter Paneer (D)(N)(V)	70
Paneer, mushroom, green peas, spices	

Kadai Vegetable (D)(N)(V)	60
Seasonal vegetables, chilli, onion, tomato gravy	
Baingan Bharta	60
Eggplant cooked in tandoor, cumin, fresh chili, spices	
Aloo Gobhi (D)(N)(V)	60
Cauliflower floweret and potato tempered with cumin, ginger	
Awadhi Tarkari(D)(N)(V)	65
Seasonal vegetable toss with spices, onion, tomato. spinach puree	

DAL

Dal Makhani (D)(V)	55
Black lentils, rajma, cream, butter, tomato purée	
Dal Dhaba (D)(V)	55
Mix lentils, Indian spices, onions, garlic, ginger	
Khyber Chicken / Lamb / Prawn Biryani (1958) (D)(N)	90/100/115
Slow cooked chicken / lamb / prawns, basmati rice, rosewater, nuts	
Khyber Vegetable Biryani (1958) (D)(N)(G)(V)	80
Basmati rice, vegetable curry, saffron, rosewater, nuts	
Steam Rice / Jeera Rice	25

BREADS

Tandoori Roti / Lachha Paratha/ Pudina Paratha	10
Tandoori Naan / Butter Naan / Garlic Naan	10
Keema Kulcha / Paneer Kulcha / Onion Kulcha / Potato kulcha	15
Peshawari Naan / Cheese Kulcha	15
Breadbasket	35
Any 3 breads of your choice	

Dessert

Matka Kulfi (D)(N)	40
Indian homemade ice cream,	
Gajar ka Halwa (D)(N)	35
A classic Punjabi dessert, grated carrots, almonds, raisins, sweetened milk, mawa, pistachio kulfi, almond crumble	
Rabri (D)(N)	40
A North Indian specialty, sweetened milk, chopped almond, pistachio	
Gulab Jamun (D)(N)(G)	40
Golden dumplings, rosewater & sugar syrup	
Gulabi Phirni (D)(N)	35
Rice & milk pudding, aromatic spices, rose petal	
Shahi Tukra(D)(N)	35
Bread Pudding, cardmom flavour, sweetened milk	
Khyber Dessert Platter (for 2) (D)(N)(G)	90
Gajar ka halwa, Gulab jamun, Rabari, Gulabi Phirni	
Ice cream of your choice	35
Mango / Vanilla / Chocolate / Coconut	

(V) vegetarian, (A) alcohol, (N) nuts , (D) dairy, (G) gluten

All prices are in AED and inclusive of %7 municipality fee and %10 service charge VAT at the prevailing rate, currently %5.

Welcome to Khyber

Khyber is an iconic restaurant located in the art & heritage district of the city of Mumbai. Frequently patronised by local & international celebrities, distinguished personalities and even royalty, we have had the pleasure of serving the Prince of Luxembourg, Kuwait Royal Family, Sir Richard Branson, Sir Paul McCartney, Amitabh Bachchan, Aamir Khan, Wendell Rodrick's, Goldie Hawn, Richard Gere, Demi Moore, and many more.

Bringing the same experience from Mumbai to Dubai, Khyber is ideally located on the 15th floor of Dukes The Palm, a Royal Hideaway Hotel with breathtaking views of Palm Jumeirah.

Today the brand enjoys an enviable position in the premium segment cuisine of the North-West Frontier Province and has created a niche for itself as one of the internationally acclaimed fine-dining restaurants of the world.



Khyber Summer Menu | AED 99

(choice of 1 starter, 1 main course and 1 dessert)



Assorted Chutney, Papad, Dahi Puri

STARTER

Murgh Tikka Abeer (D)
Makai Ki Tikki (G)(D)(V)
Samosa Chaat (G)(D)(V)

MAIN COURSE

Chicken Tikka Masala (D(N))
Rogan Josh Lamb
Palak (Spinach) Paneer (D)(V)
Kadai vegetable (D)(N (V)
Dal Dhaba (D)(V)
Jeera Rice / Naan/ Roti(G)(D)

DESSERT

Gulab Jamun (D)(G)(N)
Rabri (D)(N)

Beverage Package

Add-on Beverage Package (2 Hours)

Soft Beverages - AED 50
House Beverages - AED 120

Takeaway, mixmatch and discounts are not applicable.

(V) vegetarian, (A) alcohol, (N) nuts, (D) dairy, (G) gluten

All prices are in AED and inclusive of %7 municipality fee and %10 service charge VAT at the prevailing rate, currently %5.

