

APPETIZERS

Appetizer Assortment (For 2)

- Murgh Pakora, Subz Sabji, Pakora Punjabi Samosa and Soona ring

SHORBA OF THE DAY

Home made soup using the choicest of ingredients and herbs.

KACHUMBER

Diced fresh garden green salad with a tangy lemon juice.

CASHEWNUT CHAAT

Fried cashewnut with diced tomato, onion, cucumber and Indian herbs.

BOTI CHAAT

Tender slices of lamb with diced tomato, cucumber, mix with tamarind sauce, chutneys and spices.

PANEER PAKORA

Freshly made cottage cheese fritters shallow fried.

SUBZ SABJI PAKORA

Assorted vegetable fritters lightly fried to a golden crisp.

PUNJABI SAMOSA

Four pastry pyramids stuffed with mixed vegetables and Punjabi spices.

KEEMA SAMOSA

Four pastry pyramids stuffed with minced mutton and Indian spices.

SOONA RING

Freshly squid ring fried in to golden color.

JHEENGA PAKORAS

Home style marinated prawns fritters lightly fried.

CHICKEN TIKKA

Succulent boneless pieces of chicken marinated with yoghurt, chili, herbs and spices then roasted in the tandoor.

RAITA

KACHUMBER RAITA

Home made yoghurt with dices of onion, cucumber, tomato and garnished with herbs.

KASHMIRI RAITA

Fresh pineapple, apple and bananas mixed with homemade yoghurt and coconut cream. Topped with kashmiri dry fruits.

ALOO POODINA RAITHA

Home made yoghurt relish with potato and fresh mint

RICE

SAMUNDREE KHAZANA

Long grained fragrant rice slow cooked in sealed clay pots with mussels, clams and prawns.

GOSHT BIRYANI

Long grained fragrant rice slow cooked in sealed clay pots with mutton.

SOFYANEE BIRYANI

Long grained fragrant rice slow cooked in sealed clay pots with boneless chicken.

SUBZ BIRYANI

Long grained fragrant rice slow cooked in sealed clay pots with a bouquetiere vegetable.

KASHMIRI PULAU

A very special rice dish cooked with dry fruits and nuts.

JEERA PULAU

Long grained fragrant rice slow cooked in sealed clay pots with cumin and cloves.

SAFFRON PULAU

Long grained fragrant rice slow cooked with strands of saffron.

THAI FRAGRANT RICE

FROM THE TANDOORI-

Our traditional clay oven

Lamb

RAAN E HAZARA

Leg of baby lamb marinated overnight in cardamon, bay leaves and mixture of Indian spices. Cooked to perfection in the tandoor. A speciality of Hazara.

ADRAKI CHAAMP

Ginger flavored juicy lamb chops done to perfection in a creamy cumin based marinade and light yoghurt then roasted in the tandoor.

BAHRA KEBAB

Selected tender pieces of lamb. Flavored with yoghurt and spices then roasted in the tandoor.

SEESH KEBAB

Tender minced lamb meat seasoned with coriander, ginger and other spices.
Placed on skewers and cooked over charcoal.

Poultry

MURGH MALAI

Succulent boneless pieces of chicken marinated in a rich cream, onion & fresh coriander marinade then finished in the tandoor.

MURGH PESHWARI

The best known kebab-Tandoori chicken or tender spring chicken marinated in yoghurt, herbs & spices then roasted in the tandoor.

DUCK TANDOORI

Duck marinated with saffron, cardamom and lemon, indian spices, then roasted in the tandoor

Beef

BEEF SHASHLIK

Tender beef, bell peppers, tomatoes and onion, dipped in ajwain flavoured yoghurt marinated and barbecued.

Seafood

TANDOORI JHEENGA

Spicy tiger prawn dipped in a creamy ajwain laced yoghurt marinated and finished in the tandoor.

MACHLI TIKKA RAMPURI

A mouth watering seasonal boneless fish tikka oozing with juices in a marinade of mustard oil & spices finished in the tandoor.

TANDOORI MACHLI

Leather Jacket, a deep sea fish with few bones and firm meat, marinated in our special spices, yoghurt and lemon. Baked in our tandoor.
A must try!

SALMON TANDOORI

fresh salmon marinated with garlic paste chili paste , yoghurt, and green cardamom.

TANDOORI SEA BASS

Whole fish of sea bass marinated in yoghurt, lemon, and indian spices roasted in the tandoor.

Vegetarian

PANEER SHASHLIK

Homemade cottage cheese, bell peppers, tomatoes and onion, dipped in ajwain flavoured yoghurt marinate and barbecued.

ALOO FIRDOSI

Potatoes filled with homemade cottage cheese, vegetables, nuts and raisins and finished in the tandoor.

ANANAS PHARDA

Fresh pipeapple and assorted vegetables kebab marinated and barbecued in tandoor.

TANDOORI LAL TAMATER

Tomatoes stuffed with nine types of vegetables and finished in the tandoor.

FROM THE HANDI –

Gravy curry dished cooked in a large brass pot.

Poultry

MURGH MAKHANI

Boneless chicken roasted in the tandoor and then cooked in a creamy tomato based gravy, popularly known as Butter Chicken.

MURGH BEGAMBAHAR

Succulent cubes of spring chicken cooked together with tomato and cashewnut based gravy with a hint of ginger and chilli. Popularly known as Chicken Korma.

MURGH KADHA MASALA

Boneless chicken blend with aromatic garam masala whole into a unique combination.

Mutton

ROGAN JOSH

Chunks of tender mutton cooked in an onion based gravy, a traditional recipe.

GOHST KORMA

A tasty recipe of chopped mutton combined with rich cashewnut gravy and cream, then finished in handi pot.

NISHAD VINDALOO

From Southern Indian. Cubes of mutton and potato specially cooked with rich coconut milk and Indian herbs & spices.

Lamb

RARA GHOSHT

Tender lamb cubes in ginger scented gravy thicken with finely minced lamb.

Beef

BEEF CURRY

Beef curry with onion, tomato sauce, ginger, garlic paste and coriander.

Seafood

TAWA JHEENGA

Fresh King prawns cooked with a mixture of ginger, onion and coriander.
A favorite dish from the Punjab.

MACHLI MASALA

Boneless fish of red snapper fish cooked with onion, tomato, coriander, chili and indian spices

MAHI KHALIYA

Boneless cubes of fish cooked in mustard oil with fenugreek seeds.

CHOTI JAIPURI

Shrimps off the shell cooked with saffron in a cashewnut based gravy.

KHADAI JHEENGA

Succulent shrimps off the shell and bell peppers, stir-fried with coriander seeds and peppercorn.

Vegetarian

BHINDI DOO PIAZA

Okra or best known as ladies fingers cooked together with tomato, onion & green chillies.
Special chef's recommendation.

NAVRATTAN KORMA

Nine types of vegetables cooked in a creamy sauce enhanced with fresh Indian herbs and spices.

SAAG PANEER

Homemade cubes of cottage cheese cooked in a smooth spinach gravy.

DHAAL HAZARA

Creamy black lentils simmered slowly over the tandoor for 8 hours to a rich and unique finish
A frontier speciality.

PANEER MAKHANI

Homemade cottage cheese cooked in a creamy tomato based gravy.

BENGAN MATTER

Fresh garden vegetables prepared in exotic curry sauce of green peas and eggplant.

MATTER PANNER

Homemade cottage cheese prepared in an exotic curry sauce with green peas.

ALOO SAAG

Potatoes cooked in a smooth spinach gravy.

ALOO GOBI

Freshly chopped potatoes and cauliflower cooked with coriander and a bit of tangy lemon juice.

TANDOORI ROTIYAN

Indian bread baked on the inside walls of the clay oven.

KHANDANI NAAN

Double flour bread.

MAKHANI NAAN

Plain Naan glazed with butter.

LASUNI NAAN

Naan with fresh garlic topping.

LAZEEZ NAAN

Naan topped with capsicum, onion, tomato and garnished with cheese.

BHARIHUI NAAN KI TOKHRI

Assortment of breads in a basket.

KEEMA NAAN

Naan stuffed with minced lamb.

SAFFRON NAAN

Naan bread topped with cheese, garlic, coriander and saffron.

TURAI NAAN

Double the size of the usual Naan, enough for two to share.

KASHMIRI KULCHA

Naan topped with dry fruits and nuts.

PUDINA PARATHA

Layered whole wheat bread with freshly chopped mint leaves.

TANDOORI ROTI

Traditional unleavened whole wheat flour bread.

POPPADUM

Thin crispy Indian crackers.

CHUTNEY'S

Mint chutney

Mango chutney

Achar / Pickle

DESSERTS

KULFI

Creamy and smooth textured Indian ice cream made from fresh milk and nuts.

NARAM GARAM GULAB JAMUN

Caramelized milk dumplings in syrup. Served hot with pistachio and green cardamom seeds.

KESARI KHEER

A traditional rice pudding with nuts and raisins. Served hot or cold.

CHOCOLATE RUM POT

Dark chocolate, flavoured with dark rum. Served with pouring cream.

MIXED FRUIT PLATTER

Small

Large

FRESH BREWED TEA

MASALA CHAI

Freshly brewed Indian spices to make a sweet and delicious cup of tea.

A Hazara speciality.

DARJELING CHAI

MANGO CHAI

FRESH BREWED COFFEE

CAPPUCCINO

IRISH COFFEE

HAZARA COFFEE

ESPRESSO

DOUBLE ESPRESSO

REGULAR

DECAF

OTHER LIQUOR COFFEE

CHEF ERIC PEREZ CREATION

SELECTION OF ICE-CREAMS AND SORBETS

SINGLE SCOOP SORBET

Mango, Raspberry or Strawberry

SINGLE SCOOP ICE-CREAM

Vanilla, Chocolate, Coffee or Ginger

SPECIALITY ICE-CREAM CREATION

BROWNIE COUPE

A fudgy chocolate brownie plus a scoop each of chocolate, coffee and vanilla ice cream, topped with pralines and a chocolate tuile.

RUBY COUPE

Raspberry sorbet, strawberry sorbet and vanilla-bean ice cream, with mixed-berry coulis and an orange tuile.

We would like to bring to your attention that we retail many of our bakery products, and that you can purchase in the lobby, patisserie, breads, biscuits and jams to take away.

BOMBE PASSION MOUSSE

Dark rich chocolate mousse with passion fruit curd and hazelnut crunchy base.

PROFITEROLLES

Puffs with vanilla ice cream, hot chocolate sauce & roasted almond.

CHEESE CAKE

Traditional cheese cake served red berries and raspberry sorbet.

MANGO CHEESE CAKE

Cheese cake with tropical touches of mango and cashew nuts crust. Served with mango sorbet, chocolate sauce and fresh fruits.

TIRAMISU

Tiramisu accompanied by coffee ice-cream and chocolate macadamia biscotti.

THE CHOCOLATE TASTER

A dazzling trio of chocolate desserts of various textures, artfully presented to please the eye and palate.