

An uncompromising culinary tradition from an uncompromising land.

Falak is a word from the Arabic, Persian and Urdu traditions. It means 'star' or refers to 'one who decorates the sky'. An apt name for a restaurant that sits atop The Leela Bhartiya City Bengaluru with breath-taking views and sky-high ambitions. Falak is destined to join the ranks of the finest Indian cuisine restaurants, both in India and around the world.

Slow-cooked cuisine from the northern reaches of the Indian subcontinent represents one of the last true luxuries in the world. Slow cooking ensures a delicate and even infusion of the myriad spices, seasonings and ingredients that set this cuisine apart. Meat is simmered over a slow fire for hours (sometimes overnight), allowing it to cook through to a melt in your mouth tenderness, something the nawabs of old insisted on. The same attention to process and the same authenticity will course through your meal of signature 'dal', delicate kebabs, sumptuous biryanis, and rich desserts.

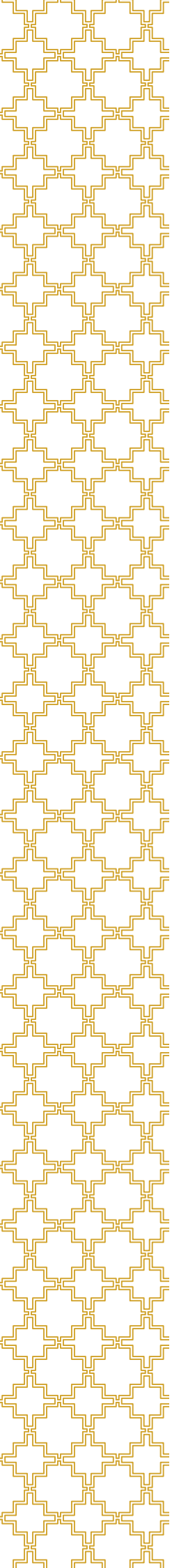
Come experience a feast worthy of the battle-hardened horse-masters of the Hindu Kush, the demanding rulers of the Indo-Gangetic plains, and you.

Set against the canvas of sweeping panoramas of a changing India, Falak is where the past and the future of Indian gastronomy come alive.

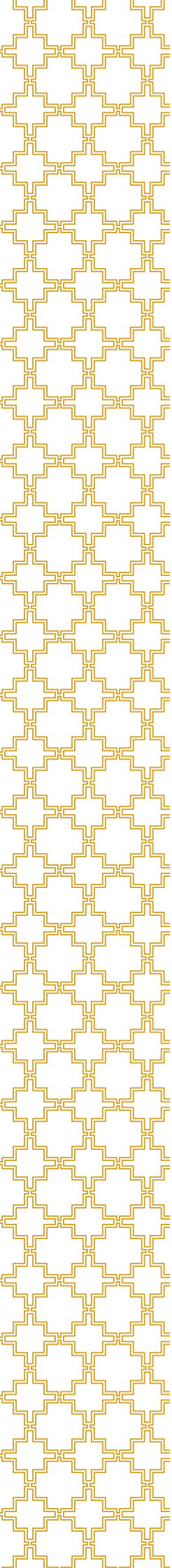


## Glossary

|            |  |
|------------|--|
| BAKARKHANI | The tragic love story of Bakar Khan and Khani Begum inspired the bakers to name his favorite bread |
| CHAMPEIN   | Lamb ribs are called by this name in northern frontier regions                                     |
| CHILGOZA   | Chilgoza pine or neja is a pine native to the northwest Himalayas                                  |
| CHUNDA     | A relish made from mango   |
| GILAWAT    | Gilawat literally translates to soft kebabs that melt in your mouth                                |
| GUCCHI     | One of the most expensive mushrooms found at the foothills of Himalayas                            |



|                |  |
|----------------|--|
| HALEEM         | Stew made with wheat, meat and lentils   |
| KANDHARI       | Dish originates in Afghanistan; made of pomegranate molasses, garlic and chilli  |
| KARAHI         | Thick, circular and deep cooking pot   |
| KHAMEERI       | Fermented using yeast  |
| LAHORI NAMAK   | Salt, which often has a pinkish tint due to trace of minerals. Primarily used as a food additive to replace table salt |
| MAWA           | Reduced or condensed milk  |
| MARTABAN       | A special earthen pot used to store pickles  |
| MULTANI MASALA | Masala made with dry ginger powder, Lahori salt, roasted cumin, raw mango powder and carom seeds                       |
| NADRU          | Lotus stem commonly found in Kashmir   |
| POTLI MASALA   | Special spice mix, tied in a muslin cloth  |
| QALIYA         | Light broth made of yogurt and saffron   |
| TAFTAN         | Leavened flour bread made with milk and yogurt baked in clay oven  |
| WARQI          | Means layers   |



Aujasya by the Leela is a holistic wellness program - a healthy lifestyle reflected in physical, mental, social, and spiritual wellbeing. Aujasya is not just a word, it's a way of life.

Conceived and executed in collaboration with Dr. Ankita Jalori, one of India's pre-eminent nutrition and wellness consultants, the menu has been curated to achieve the impossible balance between your health needs and your gastronomic expectations. Our Chefs have worked behind the scenes on our signature recipes to increase the nutritional values and enhance the functional components but retaining the authentic essence and experience of each dish.

# SOUP

## ■ Shatwar Tulsi Mulethi Ka Shorba Asparagus, basil and licorice soup

Vitamin B | Vitamin C | Iron | Anti-Inflammatory | Antioxidant

Mulethi a traditional herb exhibits manifold benefits and is extensively used in several folk remedies and classical ayurvedic formulations to treat respiratory problems, obesity, skin infection, liver disorders, gastric problem, hormonal regulation, general debility, joint pain. Tulsi has also been shown to counter metabolic stress through normalization of blood glucose, blood pressure and lipid levels, and psychological stress through positive effects on memory and cognitive function and through its anxiolytic and anti-depressant properties. It's a rich source of Vitamin B and it is an antioxidant.

**STAR INGREDIENTS -Mulethi (Licorice), Tulsi (Basil)**

Portion Size : 180g

Cal: 59 Kcal • Protein: 5 gm • Fats: Trace • Carbs: 12 gm • Fiber: 4 gm

## ▲ Paya Shorba

### Gongura leaves and saffron flavored Lamb trotter soup

Vitamin A | Vitamin C | Iron | Calcium | Zinc | Antioxidants

The leaves contain protein, fat and carbohydrate. It is rich in phosphorus, iron, carotene, riboflavin, and vitamin C. The major fatty acid present in the Gongura seeds help in reducing Cholesterol. These green leafs improves immunity and prevents anemia

**STAR INGREDIENT -Gongura leaves (Sorrel)**

Portion Size : 180g

Cal: 335 Kcal • Protein: 41 gm • Fat: 11 gm • Carbs: 18 gm • Fiber: 4 gm



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Any take away food should be consumed within two hours from the time of delivery.  
An average active adult requires 2000 kcal energy per day, however, caloric needs may vary.  
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## STARTERS

### ■ Akhrot Aur Palak Ki Tikki

#### Sauté spinach galette stuffed with walnuts

Vitamin E | Melatonin | Folate | Omega Acids

Walnuts are beneficial for the brain, heart, bones, aids in digestion and weight loss. Walnuts contain mono unsaturated fatty acids, helping to ease inflammation and lower bad cholesterol in the body, Walnuts also have high quantities of vitamin B, vitamin E and antioxidants. All these nutrients help in preserving the health of the skin and the overall well-being of the skin.

STAR INGREDIENT - Akhrot (Walnuts)

Portion Size : 180g

Cal: 336 Kcal • Protein: 9 gm • Fat: 27 gm • Carbs: 20 gm • Fiber: 5 gm

### ▲ Tandoori Salmon Tikka

#### Garlic yogurt and home made spiced salmon

Vitamin A | Vitamin B12 | Vitamin D | Iron | Omega Acids

Salmon is rich in vitamin A, which is an immune-boosting nutrient. It is important not only for immune function but also reproduction and vision. Salmon is a good source of iron, which is crucial for many bodily processes. Iron helps with the transfer of oxygen from your lungs to other tissues, and it also supports muscle metabolism. Omega acids help prevent heart disease and play protective roles in cancer.

STAR INGREDIENT - Salmon

Portion Size : 180g

Cal: 552 Kcal • Protein: 43 gm • Fat: 30 gm • Carbs: 30 gm • Fiber: 7 gm

          
■ Vegetarian ▲ Non-Vegetarian

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## MAINS

### ▲ Pahadi Saag Murgh With Jowar Roti

Chicken morsels cooked with mountain spinach, mustard leaves and amaranth leaves

Vitamin C | Vitamin K | Calcium | Magnesium | Phosphorous | Iron | Carotenes | Protein | Zinc | Anthocyanins

Mountain spinach are very low in calories and fats. Its leaves hold a good amount of soluble dietary fiber. Mustard greens may also be good for your immune system. Mustard greens may also be good for your hearth. Amaranth leaves and stems are good economic sources of carotenoids, proteins, including the essential amino acids methionine and lysine, dietary fiber and minerals, such as magnesium, calcium, potassium, copper, phosphorus, zinc, iron, and manganese

STAR INGREDIENTS - Pahadi saag (Mountain Spinach), Mustard leaves, Amaranth leaves

Portion Size : 200g

Cal: 425 • Protein: 35 gm • Fat: 5 gm • Carbs: 12 gm • Fiber: 4 gm

### ■ 5 Grain Khichdi With Curd

Broken wheat, jowar, fox tail millet, moong lentil, navara rice porridge

Vitamin B | Iron | Calcium | Potassium | Magnesium | Zinc

Millets are gluten free ancient grains packed with nutrients and antioxidants that supports healthy and regular digestion. Navara as a special rice, having properties to rectify the basic ills affecting the circulatory, respiratory as well as the digestive system. Jowar is loaded with protein, carbohydrate and dietary fibre which promotes growth and development, it is an ideal cereal in weight watcher's diet and also regulates diabetes

STAR INGREDIENTS - Jowar (Sorghum), Fox tail millet, Navara rice

Portion Size : 200g

Cal: 386 Kcal • Protein: 11 gm • Fat: 13 gm • Carbs: 64 gm • Fiber: 23 gm

### ■ Kachi Haldi Ki Sabji With Jowar Roti And Curd

Vegetables cooked with fresh turmeric

Vitamins A | Vitamins B | Vitamins K | Iron | Zinc | Selenium

Turmeric is the most common ingredient used by most of us that helps in treating cold, cough, skin infections, urinary tract infections and even fatty liver disease. Raw turmeric almost works instantly on pain, especially joint-related pains. It is loaded with anti-inflammatory properties which makes it a natural pain reliever. Sorghum is a nutrient packed grain and an excellent source of fiber

STAR INGREDIENTS - Fresh Turmeric, Jowar Roti (Sorghum)

Portion Size : 180g

Cal: 386 Kcal • Protein: 11 gm • Fat: 13 gm • Carbs: 64 gm • Fiber: 23 gm



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## DESSERT

### ■ Jaggery And Sour Berry Sorbet

#### Sea buckthorn and palm jaggery sorbet

Vitamin A | Vitamin B1 | Vitamin B2 | Vitamin C | Vitamin E | Vitamin K | Calcium | Omega Acids

Sea buckthorn berries are especially rich in vitamin A, vitamin C, vitamin K, and vitamin E. They also contain considerable amounts of iron, calcium, magnesium, potassium, copper, and zinc. The berries have benefits including blocking cholesterol from your diet from being absorbed in your body the effects on people with normal blood pressure and cholesterol levels. Palm jaggery is rich in essential minerals. According to some studies, it has 60 times more minerals than white sugar. It is also the storehouse of many vitamins

**STAR INGREDIENTS - Sea buckthorn (leh berry), palm jaggery**

Portion Size : 80g

Cal: 40 Kcal • Protein: Trace • Fats: Trace • Carbs: 11 gm • Fiber: Trace







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# KEBABS & GRILLS







## NON - VEGETARIAN

- ▲ MURGH TIKKA [KCAL : 666]   
Chicken cooked with homemade spices and Lahori salt
- ▲ AMRITSARI TANDOORI ROASTED CHICKEN - Half/ Full [KCAL : 605] 
- ▲ TAWA CHAMPIEN [KCAL : 1140]   
Overnight marinated baby lamb chops cooked on griddle
- ▲ MULTANI SEEKH KEBAB [KCAL : 1322]   
Juicy lamb mince kebab from the city of Multan

*Multan in Punjab province of Pakistan is one of the oldest cities in South Asia.  
It was firstly ruled by Katoch Rajputs. It has seen a lot of warfare  
because of its location on a major invasion route between South and Central Asia.  
It is famous for its Sufi shrines.  
The famous kebabs originate from ghantaghar chowk next to Shah Shams Tabrez dargah.*

- ▲ GOSHT KI GILAWAT [KCAL : 1022]    
A mouth melting delicacy of lamb marinated with handpicked spices from Lucknow
- ▲ LAHORI MACCHI [KCAL : 345]   
Deep fried fish marinated with homemade spices

*Originated in the Mughal kitchens, the fish is marinated with spices grounded  
on hamandasta (mortar). Typical spices include turmeric powder, coriander,  
hot green chillies, black peppercorns, red chilli powder, cinnamon, cardamom,  
cumin and garam masala powder.  
The use of Lahori Namak in the marination gives it a distinctive flavor.*

















- ▲ ACHARI JHEENGA [KCAL : 562]   
Tiger prawns marinated in pickle spices, cooked in clay oven
- ▲ MAKHMALI CRAB TIKKI [KCAL : 432]   
Crabmeat with fresh turmeric and green chillies
- ▲ FALAK NON-VEGETARIAN KEBAB PLATTER [KCAL : 2078]      
Murgh tikka, Multani seekh kebab, Gosht ki gilawat, Lahori machi, Achari jheenga

 Crustaceans  Eggs  Nuts  Gluten  Soy  Sesame  Sulphites  Dairy  Seafood - Fish  
 Vegetarian  Non-Vegetarian  Vegan

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# KEBABS & GRILLS




## VEGETARIAN

- **KANDHARI PANEER TIKKA** [KCAL : 979]   
Chargrilled cottage cheese, marinated with yogurt and stuffed with pomegranate
- **AFGHANI SOYA CHAMP** [KCAL : 695]    
Soya champ marinated in almond cream and yogurt, cooked in tandoor
- **DAHI KE KEBAB** [KCAL : 911]    
Yogurt patties spiced with chillies and mawa
- **TANDOORI BHARWAN ALOO** [KCAL : 635]    
Potatoes stuffed with paneer, dry nuts, cooked in tandoor
- **HARA BHARA KEBAB** [KCAL : 640]    
Kebab of spinach stuffed with nuts and chilli cooked on griddle
- **SUBZ MALAI SEEKH** [KCAL : 470]   
Garden green vegetables mince cooked on skewers
- **SHAHI NADRU KI CHAMP** [KCAL : 523]     
Stuffed lotus stem mince kebabs
- **BHUTTE KE KARARE KEBAB** [KCAL : 304]  
Shallow fried sweet corn and potato patties
- **FALAK VEGETARIAN KEBAB PLATTER** [KCAL : 677]     
Dahi ke kebab, Kandhari paneer tikka, Tandoori bharwan aloo, Shahi nadru ki champ


          
■ Vegetarian ■ Non-Vegetarian ■ Vegan

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## FALAK SPECIALS



- ▲ KOYLA ATTA CHICKEN (Serves Four) [KCAL : 816]     
Aromatic masala marinated whole chicken roasted inside a crafted whole wheat dough cooked over charcoal

*A tribal delicacy which originates from northwest frontier province. Was popularized in Kotkapura, a small town in Faridkot district of Punjab. Whole chicken is covered in dough and cooked on charcoal. It is to be carved on the table.*

- ▲ RAAN-E-SIKANDARI (Serves Four) [KCAL : 894]   
Braised and roasted leg of lamb

*Sikandari Raan came along with the great Alexander who loved to eat large joints of meat. The subtle flavour, juicy succulence from charbroiling, larger portions, lean meat and the ritual of sharing and eating with your fingers makes for an excellent meal.*

- ▲ SHAHI NALLI NEHARI [KCAL : 935]    
Baby lamb shanks cooked overnight with aromatic potli masala

- GUCHHI AUR SUBZ E BAHAR QALIYA [KCAL : 616]    
Stuffed guchhi mushroom and seasonal vegetables cooked in dum

- DAL-E-FALAK [KCAL : 640] 














*Dal-E-Falak is our take on the most popular dal in the world -Dal Makhani. The entire process takes around 48 hours of soaking, washing, cooking and tempering. Cooked in traditional copper utensil which does not allow the heat to escape through a narrow neck. The Dal-E-Falak contains generous amounts of ghee - specially sourced from Amritsar and unsalted homemade butter.*



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# MAINS

## NON - VEGETARIAN














- ▲ **DAADI JAAN KA MURGH QUORMA** [KCAL : 390]    
Quorma's came to India with Mughals and became favourites of the royal kitchens. The one served in Falak is an age old recipe of Chef Farman's grandmother.
- ▲ **MOGEWALA KUKKAD** [KCAL : 926]    
The dish originates from rural Punjab. Morsels of boneless chicken are slow cooked in mustard oil and simmered in a fenugreek flavoured rich tomato gravy.
- ▲ **JHEENGA HARA MASALA** [KCAL : 539]   
Prawn cooked with spinach and homemade masala
- ▲ **RARA GOSHT KALEJI** [KCAL : 685]   
Lamb chunks, liver cooked with lamb mince and regional spices
- ▲ **MUTTON ROGAN JOSH** [KCAL : 675]   
Kashmiri Mutton preparation cooked with lamb, spices, herbs, and yogurt
- ▲ **HALEEM-E-KHASS** [KCAL : 753]     
Lucknow style lamb and wheat delicacy
- ▲ **SARSON MAHI** [KCAL : 380]   
Fish simmered in tangy mustard flavoured gravy
- ▲ **LOBSTER KALI MIRCH** [KCAL : 525]    
A whole lobster cooked with black pepper



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# MAINS

## VEGETARIAN




- PESHAWARI KARAHI PANEER [KCAL : 588]    
Cottage cheese with whole spices
- BHUNA LASOONI PALAK CHILGOZA [KCAL : 791]    
Chopped spinach tempered with garlic and pinenuts
- PANEER KHUSHNUMA [KCAL : 642]    
Stuffed paneer roll served with cashewnut and onion gravy
- AMCHOORI BHINDI [KCAL : 310]   
Lady fingers stuffed with a spicy mix of onions, mango powder, chillies
- BHARWAN SUBZ KOFTA [KCAL : 1048]     
Cottage cheese and vegetable dumplings stuffed with nuts, cooked in an aromatic gravy
- MARTABAN KE CHOLE [KCAL : 644]   
Chickpeas cooked with dried mango powder, chillies and pickling spices
- KHOTI BAZAAR KA SOYA CHAMP [KCAL : 571]    
Cooked on tawa (griddle) with spices and butter



*Khoti bazaar is a busy street in Amritsar famous among traders.  
Soya champ is one of the most delicious vegetarian options  
other than lentils and paneer.*

*We bring you one of the best dishes from the streets of Amritsar.*







- AMRITSARI WADIYA WALE ALOO [KCAL : 478]   
Semi dry traditional preparation of tiny lentil dumpling and baby potatoes with onion and tomato gravy
- YELLOW DAL TADKA [KCAL : 280]   
Tempered yellow lentil with cumin, garlic and chilli
- DUM ALOO BANARASI [KCAL : 368]   
Baby potatoes simmered in yogurt and chilli gravy











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# BIRYANI, RICE & BREADS

- SUBZ BIRYANI [KCAL : 854]   
Fragrant preparation of basmati rice and vegetables simmered in dum sealed handi
- ▲ MURGH BIRYANI [KCAL : 1092]   
Fragrant preparation of basmati rice and chicken simmered in dum sealed handi
- ▲ GOSHT KI BIRYANI [KCAL : 1145]   
Fragrant preparation of rice and lamb simmered in dum sealed handi
- PULAO AAP KI PASAND [KCAL : 537]   
Pilaf rice of your choice - vegetable, peas, corn
- BASMATI RICE [KCAL : 537]  
Steamed fragrant basmati rice
















## BREADS

- Naan    
Plain Naan [KCAL : 332]  
Butter Naan [KCAL : 426]  
Garlic Naan [KCAL : 412]  
Rogani Naan [KCAL : 426]
- Roti    
Khameeri Roti [KCAL : 314]  
Roomali Roti [KCAL : 302]  
Missi Roti [KCAL : 231]  
Plain Roti [KCAL : 290]  
Butter Roti
- Parantha    
Warqi Parantha [KCAL : 389]  
Pudhina Parantha [KCAL : 312]  
Mirchi Parantha [KCAL : 314]
- Signature    
Bakarkhani [KCAL : 589]  
Taftan [KCAL : 717]



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# MEETHA

- BALAI KA TUKDA [KCAL : 692]     
A royal dessert from the Mughals
- BHARWAN GULAB JAMUN [KCAL : 915]    
Reduced milk dumplings, stuffed with saffron and almond and deep fried
- GULAB KI PHIRNI [KCAL : 404]    
Slow cooked broken rice with rose petals, and pistachio
- KESARI RASMALAI [KCAL : 701]    
Cottage cheese dumpling served with reduced milk
- KULFI FALOODA [KCAL : 916]    
Served with sweet noodles and roohafza
- MITHAI PLATTER     
Chefs special festive mithai
- TAMARIND SORBET [KCAL : 246]   
Blended tamarind pulp and mango juice with brown sugar syrup

 Crustaceans  Eggs  Nuts  Gluten  Soy  Sesame  Sulphites  Dairy  Seafood - Fish  
 Vegetarian  Non-Vegetarian  Vegan

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## Dastan E Goi

A story transcending times, told by the Chefs as you savour each course.  
Some of the recipes forgotten over time, recreated specially for you.

### Non - Vegetarian

#### Falak Specials

Tandoori Chicken

#### Kebabs

Achari Jheenga  
Gosht Ki Gilawat  
Harabhara Kebab (V)

#### Carving

Koyla Atta Chicken

#### Mains

Shahi Nalli Nehari  
Moge Wala Kukkad  
Lobster Kali Mirch  
Palak Chilgoza (V)  
Gosht Dum Biryani  
Dal-e-Falak (V)  
Assorted Breads

#### Mithai Platter

Assortment of Indian Mithai

### Vegetarian

#### Falak Specials

Bharwan Gucchi

#### Kebabs

Kandhari Paneer Tikka  
Subz Malai Seekh  
Harabhara Kebab

#### Carving

Koyla Atta Paneer

#### Mains

Peshawari Paneer Karahi  
Bharwan Subz Kofta  
Khoti Bazaar Ka Soya Champ  
Palak Chilgoza  
Subz Biryani  
Dal-e-Falak  
Assorted Breads

#### Mithai Platter

Assortment of Indian Mithai



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## SET MENU - NON VEGETARIAN

### Starter

#### Murgh Tikka

Chicken cooked with homemade spices and Lahori salt

#### Multani Seekh Kebab

Juicy lamb mince kebab from the city of Multan

#### Lahori Macchi

Fish is marinated with spices ground and deep fried

### Main Course

#### Moge Wala Kukkad

Classic preparation of chicken morsels cooked in the tandoor, simmered in cashew and tomato gravy

#### Mutton Rogan Josh

Kashmiri mutton preparation cooked with lamb, spices, herbs and yogurt

#### Bharwan Subz Kofta

Cottage cheese and vegetable dumplings stuffed with nuts cooked in an aromatic gravy

#### Dal E Falak

Black lentils cooked slowly for 48 hours with tomatoes and dried fenugreek and tempered with ghee

#### Gosht Dum Biryani

Fragrant preparation of rice and lamb simmered in dum sealed

#### Indian Assorted Breads

Warqui paratha, Bakharkhani, Khameeri, Butter naan

### Dessert

#### Bharwan Gulab Jamun

Reduced milk dumplings stuffed with saffron and almond

#### Gulab Ki Phirni

Slow cooked broken rice with rose petals and pistachio



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## SET MENU - VEGETARIAN

### Starter

#### Kandhari Paneer Tikka

Chargrilled cottage cheese, marinated with yoghurt and stuffed with pomegranate

#### Dahi Ke Kebab

Yoghurt patties spiced with chillies and mawa

#### Hara Bhara Kebab

Kebab of spinach stuffed with nuts and chilli cooked on griddle kebab

### Main Course

#### Peshawari Karahi Paneer

Cottage cheese with whole spices

#### Amchoori Bhindi

Lady finger stuffed with spicy mix of onion, mango powder and chillies

#### Bhuna Lasooni Palak Chilgoza

Chopped spinach tempered with garlic and pinenuts

#### Dal E Falak

Black lentils cooked slowly for 48 hours with tomatoes and dried fenugreek and tempered with ghee

#### Subz Dum Biryani

Fragrant preparation of basmati rice and vegetables simmered in dum sealed handi

#### Indian Assorted Breads

Warqui paratha, Bakharkhani, Khameeri, Butter naan

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## SET MENU - NON VEGETARIAN

### Starter

#### Aachari Jheenga

Tiger prawns marinated in pickle spice, cooked in clay oven

#### Murgh Tikka

Chicken cooked with homemade spices and Lahori salt

#### Multani Seekh Kebab

Juicy lamb mince kebab from the city of Multan

### Main Course

#### Daadi Jaan Ka Murgh Quorma

Quorma's an age-old recipe of Chef Farman's Grandmother

#### Shahi Nalli Nehari

Baby lamb shanks cooked overnight with aromatic potli masala

#### Raan- E- Sikandari

Slow roasted leg of lamb served with a masaledar gravy

#### Dal E Falak

Black lentils cooked slowly for 48 hours with tomato and dried fenugreek and tempered with ghee

#### Gosht Dum Biryani

Fragrant preparation of rice and lamb simmered in dum sealed

#### Indian Assorted Breads

Warqui paratha, Bakharkhani, Khameeri, Butter naan

### Dessert

#### Bharwan Gulab Jamun

Reduced milk dumplings, stuffed with saffron and almond

#### Kesari Rasmalai

Soft cottage cheese dumpling with reduce milk



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An average active adult requires 2000 kcal energy per day, however, calorie needs may vary.  
All prices are in Indian rupees and subject to government taxes. We will apply an optional / voluntary 5% service charge.



## SET MENU - VEGETARIAN

### Starter

#### Kandhari Paneer Tikka

Chargrilled cottage cheese, marinated with yogurt and stuffed with pomegranate

#### Hara Bhara Kebab

Kebab of spinach stuffed with nuts & chili cooked on griddle

#### Dahi Ke Kebab

Yoghurt patties spiced with chillies and mawa

### Main Course

#### Peshawari Karahi Paneer

Cottage cheese with whole spices

#### Bharwan Subz Kofta

Cottage cheese and vegetable dumplings stuffed with a saffron and nut cooked in an aromatic gravy

#### Gucchi Aur Subz E Bahar Qaliya

Stuffed Gucchi mushroom and seasonal vegetable is cooked in dum

#### Dal E Falak

Black lentils cooked slowly for 48 hours with tomatoes and dried fenugreek and tempered with ghee

#### Subz Dum Biryani

Fragrant preparation of basmati rice and vegetables simmered in dum sealed handi

#### Indian Assorted Breads

Warqui paratha, Bakharkhani, Khameeri, Butter naan

### Dessert

#### Bharwan Gulab Jamun

Reduced milk dumplings, stuffed with saffron and almond

#### Kesari Rasmalai

Soft cottage cheese dumpling with reduce milk



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## SET MENU

### Starter

#### Amritsari Tandoori Roasted Chicken

Whole chicken marinated with chef secret spices and cooked on tandoor

#### Lahori Macchi

Fish is marinated with spices ground and deep fried

#### Multani Seekh Kebab

Juicy lamb mince kebab from the city of Multan

#### Kandhari Paneer Tikka

Chargrilled cottage cheese, marinated with yogurt and stuffed with pomegranate

#### Shahi Nadru Ki Champ

Stuffed lotus stem mince kebabs

#### Dahi Ke Kebab

Yoghurt patties spiced with chillies and mawa

### Dessert

#### Bharwan Gulab Jamun

Reduced milk dumplings, stuffed with saffron and almond

#### Kesari Rasmalai

Soft cottage cheese dumpling with reduce milk



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