

SHORBA AND SALADS

	HB/HBP	DAAI
INDIAN GREEN SALAD  A refreshing medley cucumber, carrot, tomatoes, and onions, dressed with lime & chat masala	20	✓
TOMATO DHANIYA SHORBA  Zesty tomato shorba with coriander, seasoned with warming spices, served with namak pare	22	✓
QUINOA KACHUMBER  Quinoa with onion, cucumber cherry tomato, lemon juice and olive oil	22	✓

STARTERS

	HB/HBP	DAAI
QUARESHIS DUM MURGH GALOUTI KEBAB Chicken minced mouth malted packed with flavors from saffron and special home spices	21	✓
ALOO SAMOSA CHAT  Typical Indian street Crispy crushed samosas topped with spices, yogurt, tamarind & mint chutneys, onions, Tomato and fresh coriander	22	✓
MASALA PAPAD  Choice of fry or roasted. Crisp papad topped with chopped onions, tomatoes, cucumber, fresh coriander, lemon juice, Sev and mild Indian spices	22	✓
PANI PURI  Crispy cracker balls stuffed with an assortment of fillings served with 3 different waters mint, tamarind and pineapple	22	✓
NADRU KE KEBAB  Traditional Kashmiri-style kebab made from tender lotus stem, lightly spiced and stuff with cheese and pomegranate	24	✓
HAYDERABADI LAMB SHIKAMPURI KEBAB Blend of minced lamb & chana dal with Indian spices served with wargi paratha	33	✓
BYADGI CHILLI PRAWNS  Butterfly prawns with south Indian chilli, onion, tomato and coconut milk	38	✓



medium spicy



Vegetarian

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TANDOORI

	HB/HBP	DAAI
SARSON BROCCOLI  Smoky tandoor grilled broccoli infused with special Bengali mustard Kasundi and traditional spices	24	✓
AFGANI SOYA CHAAP  Soft soya chaap marinated in creamy Afghani spices, grilled in a tandoor, served with mint chutney	25	✓
KANDHARI PANEER TIKKA  Beetroot and yogurt marinated cottage cheese distinctive blend of spices and pomegranate (anardana) with tangy sweetness	25	✓
MALAI CHICKEN TIKKA Chicken marinated in fresh cream, cheese, cashew paste, and mild aromatic spices, tandoor grilled soft, smoky, and rich creamy flavor	36	✓
BHATTI KA MURGH  Pieces of chicken marinated in yogurt and traditional tandoori spices, slow roasted in a clay oven, smoky, juicy finish. Served with tangy masala onion & mint chutney	38	✓
HARYALI FISH TIKKA Reef fish marinated in a typical Himalayan green Marination (mint-coriander) yogurt, and mild spices, grilled in a tandoor, with roasted Tomato chutney	39	✓
LAMB CHOPS Perfectly cooked lamb rack, enhance with delicious Indian spices chargrilled in the tandoor	41	✓

BREAD

	HB/HBP	DAAI
NAAN Freshly baked in our traditional Tandoori oven, choice of: plain, butter, garlic	10	✓
PARATHA Tandoori baked Whole wheat layered bread, choice of: plain, butter, mint	10	✓
KULCHA With four types of stuffing: onion, potato, cheese, paneer	10	✓
MAKAI ROTI Gluten free traditional Indian flatbread made from cornmeal, cooked on a hot griddle	10	✓



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CURRIES

	HB/HBP	DAAI
PANEER KHURCHAN 	25	✓
Cottage cheese stir-fried with onions, bell peppers, cooked with Makhani Gravy & North Indian spices		
DAL MAKHANI 	26	✓
Slow-cooked black lentils simmered overnight in a rich tomato-butter gravy, finished with cream and dried Fenugreek leaves		
SHAAM SAVERA KOFTA CURRY 	26	✓
Velvety cottage cheese & coated Kofta, cooked in a delicious tomato cashew gravy		
PURANI DELHI KA BUTTER CHICKEN	38	✓
A classic of old Delhi, char- grilled chicken, smoked tomatoes & red pepper Makhani, Fenugreek & Butter		
GOSHT NIHARI	41	✓
Slow cooked lamb shoulder, rich gravy with ghee flavored & freshly hand pound spices, served with Taftan		
GOAN SHRIMP CURRY 	41	✓
Goan coconut-based curry, flavored with tangy tamarind, dried red chillies, garlic, and aromatic coastal spices		

BIRIYANI AND RICE

	HB/HBP	DAAI
CHAWAL	10	✓
Basmati rice steamed & Fragrant		
JEERA CHAWAL	10	✓
Aromatic basmati rice delicately tempered with cumin and fresh coriander		
NOORANI SUBZ BIRIYANI 	28	✓
Finest Dehraduni Basmati rice slowly cooked with Vegetables & Spices served with Raita		
AWADHI CHICKEN BIRYANI	39	✓
Finest Dehraduni Basmati rice slowly cooked with Chicken & Spices served with Raita		

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SIDES

	HB/HBP	DAAI
PALAK PANEER 	12	
Cottage cheese cooked with spiced spinach puree		
BHINDI DO PYAZA 	12	
Stir-fried okra with onion, tomato and spices		
PURVANCHAL KA SAAG 	12	
Green leafs spinach, Fenugreek, spring onion and Dill leaves tempered with garlic, onion traditional style of north India		
DAL TADKA 	12	
Cumin, garlic tempered yellow lentils		

ADDITIONAL CHUTNEYS

	HB/HBP	DAAI
MINT CHUTNEY	10	
TAMARIND CHUTNEY	10	
MANGO CHUTNEY	10	
TOMATO KETCHUP	10	
CHILI PICKLE 	10	
RAITA	10	
PAPADUM	10	



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DESSERTS

	HB/HBP	DAAI
FIRNI North Indian rice pudding, infused with saffron, served with caramelized puff rice	18	✓
PISTACHIO KULFI Indian style ice cream, infused with saffron, pistachio and spices, served with pistachio crumble and caramelized cashew nuts	18	✓
PISTACHIO STUFFED GULAB JAMUN Traditional North Indian dessert, served warm with vanilla ice cream	18	✓
EXOTIC FRUIT PLATTER Our daily selection of fresh cut fruits	18	✓
SELECTION OF ICE CREAM AND SORBET Vanilla ice cream, chocolate ice cream, pistachio ice cream Lemon sorbet, raspberry sorbet, coconut sorbet		
- 1 Scoop	10	✓
- 2 Scoop	15	✓
- 3 Scoop	18	✓

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BEVERAGES

	HB	HBP/DAAI
WATERS		
Bonaqua 500 ML still	2	✓
Bonaqua 1.5 L still	4	✓
San Pellegrino 750 ML sparkling	7	3
Acqua Panna 750 ML still	7	3
SOFT DRINKS		
Coca Cola, Diet Coke, Fanta, Sprite, Bitter Lemon, Tonic Water, Soda Water	5	✓
CANNED FRUIT JUICES		
Apple, Orange, Pineapple, Peach, Grapefruit, Mixed fruit	5	✓
FRESH FRUIT JUICES		
Orange, Pineapple, Watermelon, Papaya, Mixed fruit	10	5
HOUSE WINE		
By the glass - White, Red, Rosé	10	✓
NON ALCOHOLIC WINE		
By the glass - White or Red	8	✓
ASIAN INSPIRED COCKTAILS		
LEMONGRASS MARTINI	14	✓
Lemongrass infused Vodka, Triple sec, Lime, Syrup		
PINEAPPLE & CORIANDER MOJITO	14	✓
Dark rum, Pineapple juice, Coriander, Mint, Lime, Syrup topped with Ginger beer		
CHAMOMILE WHISPER	14	✓
Tequila, Martini bianco, Lychee syrup, Rose water		
PASSION STORM	14	✓
Vodka, Kaffir lime leaves, Passion fruit purée topped with Bitter lemon		
CUCUMBER WAVE	14	✓
Gin, Martini bianco, Cucmber, Lemon, Honey syrup topped with Soda water		

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BEVERAGES

	HB	HBP/DAAI
COGNAC		
Courvoisier V.S	13	✓
Hennessey V.S.O.P	17	11
WHISKEY		
Chivas Regal, 12 Years Old	17	✓
The Macallan, 12 Years Old	26	15
RUM		
Bacardi Carta Blanca White	9	✓
Captain Morgan Dark Rum	13	✓
Havana Club (3 Years)	16	7
GIN		
Bombay Sapphier	10	✓
Hendrick's	19	10
VODKA		
Finlandia	9	✓
Grey Goose	18	10
BITTER		
Fernet Branca	13	✓
LIQUEURS		
Limoncello	10	✓
Baileys Irish Cream	15	✓
BEER		
Carlsberg	10	✓
Lion	10	✓
Singha	12	✓
Corona	16	✓
Non-Alcoholic Beer	10	✓

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TEA & COFFEE

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Pot of house tea English breakfast, Earl Grey, Darjeeling, Vanilla bourbon, Chamomile Jasmine green tea, Sencha green tea	7	✓
Espresso	5	✓
Double espresso	8	✓
Cappuccino	8	✓
Latte	8	✓
Hot or Cold chocolate	7	✓
Frappé	5	✓

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