

SHORBA AND SALADS

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

STARTERS

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



medium spicy



Vegetarian

All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge

TANDOORI

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

BREAD

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



medium spicy



Vegetarian

All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge

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		
NALLI NIHARI	41	✓
Slow cooked lamb shank, 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		



medium spicy



Vegetarian

All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge

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 leafy 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	✓



medium spicy



Spicy



Vegetarian

All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge

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	✓

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	5	✓
Coca Cola, Diet Coke, Fanta, Sprite, Bitter Lemon, Tonic Water, Soda Water		
CANNED FRUIT JUICES	5	✓
Apple, orange, pineapple, peach, grapefruit, mixed fruit		
FRESH FRUIT JUICES	10	5
Orange, pineapple, watermelon, papaya, mixed fruit		
HOUSE WINE	10	✓
By the glass - White, Red, Rosé		
NON ALCOHOLIC WINE	8	✓
By the glass - white or red		
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 soda		
CUCUMBER WAVE	14	✓
Gin, martini bianco, cucumber, lemon, honey syrup topped with soda water		

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	✓
Heineken O.O alcohol free	10	✓

TEA & COFFEE

	HB	HBP/DAAI
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	✓