



Royal Beginnings

Vegetarian Delights

Vegetable Samosa (V) [G]

Flaky pastry filled with spiced potatoes and green peas, fried to perfection. 10

Vegetable Pakora (V)

Mixed vegetables adorned in chickpea flour and fried to a golden hue. 10

Aloo Tikki (V)

Crispy potato patties seasoned with herbs and traditional Indian spices. 10

Paneer Pakora (D)

Paneer pieces coated in seasoned chickpea flour batter and fried until golden and crispy. 14

Samosa Chaat (D) [G]

Mashed samosas topped with chickpeas, yogurt, chutneys, and traditional Indian spices. 15

Aloo Tikki Chaat (D)

Aloo tikki cut into small pieces, topped with chickpeas, yogurt, chutneys, and traditional Indian spices. 14

Veg Platter (D) [G]

A royal ensemble of Vegetable samosa, Aloo Tikki, Vegetable Pakora and Paneer Pakora. 16

Gobi Manchurian (V)

Crispy cauliflower tossed in a sweet, tangy, and mildly spicy Indo Chinese sauce. 16

Paneer 65 (D)

Crispy paneer tossed with aromatic spices, curry leaves, and a flavorful South Indian style sauce. 17

Non Veg Euphoria

A Feast Fit For Kings!

Chicken Pakora

Chicken tenders dipped in chickpea batter and fried to perfection. 12

Fish Pakora

Swai fish coated in seasoned chickpea flour batter and fried until golden and crispy. 16

Assorted Snacks (G)

A royal assortment of Chicken Samosa, Vegetable Samosa, Chicken Pakora, Vegetable Pakoras and Aloo Tikki. 18

Chicken 65 (D)

Crispy chicken tossed with aromatic spices, curry leaves, and a flavorful South Indian style sauce. 17

Chicken Manchurian

Crispy, tender chicken in a bold garlic soy chili glaze, finished with scallions. A rich, savory indulgence truly fit for a king. 17

King's Naan (N)

(Choice of Chicken or Lamb)

Spiced minced meat in soft tandoor baked naan, topped with sesame seeds, butter, and herbs, served with creamy sauce. 14

Allergens

(D) DAIRY | (G) GLUTEN | (N) NUTS | (V) VEGAN | (E) EGGS

= Fit for a King

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Vegetarian & Vegan Delicacies

Royal Vegetarian Feast

Shahi Paneer Korma (D)(N)

Paneer cooked in a rich royal cream sauce with ground almonds and cashews, finished with mild Indian spices and a delicate touch of sweetness. 19

Paneer Masala (D)

Paneer cooked in a rich tomato and onion masala sauce with dairy and aromatic Indian spices. 19

Dal Maharani (D)

(Vegan available)

Experience the royal richness of slow cooked black lentils, simmered with tomatoes, aromatic spices, and a velvety creamy finish. 19

Yellow Dal (V)

Yellow lentils simmered with aromatic spices and finished with a sizzling, flavorful tadka. 18

Malai Kofta (D) (N)

Vegetable spheres bathed in opulent cashew cream sauce with the luxury of onion, tomato and aromatic spices. 19

Matar Paneer (D)

Paneer and green peas simmered in a rich, flavorful tomato onion curry with aromatic Indian spices. 19

Saag Paneer (D)

Paneer simmered in a creamy blend of fresh spinach and mustard greens with aromatic Indian spices. 19

Chili Paneer (D)

Crispy paneer tossed with bell peppers and onions in a sweet, tangy, and spicy Indo Chinese sauce. 20

Baygan Bharta (D)

(Vegan available)

Eggplant roasted in the tandoor, mashed and cooked with green peas, onions, tomatoes, aromatic spices, and a touch of cream for a rich, smoky flavor. 18

Paneer Kadahi (D)

Paneer cooked with bell peppers and onions in a rich tomato based sauce with aromatic Indian spices. 19

Masala Mushroom (D)

Mushrooms bathed in a creamy onion tomato sauce, adorned with an array of royal spices, present a dish that's a testament to culinary nobility. 19

Aloo Gobi (V)

Experience the regal union of potatoes and cauliflower, sauteed with the finesse of tomatoes and an aromatic dance of spices. 18

Mixed Veg (V)

A majestic medley of mixed vegetables bathed in a curry sauce crafted from the richness of onion and tomatoes. 18

Channa Masala (V)

Savor the heartiness of chickpeas enveloped in a light sauce boasting the nobility of onion, tomato and a regal blend of spices. 18

Coconut Tofu (V)

Tofu transformed into a royal delicacy delicately cooked in coconut milk, tomato sauce and an array of majestic spices. 18

Vegetable Coconut Korma (V)

Witness the culinary grandeur as mixed vegetables luxuriate in coconut milk, tomato sauce and a symphony of exotic spices. 19

Aloo Matar (V)

Potatoes and green peas in a royal curry base infused with ginger, garlic, onion and tomato. 18

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Spice level

MILD, MEDIUM, HOT



Regal Chicken Creations

Fit for a Maharaja's Feast

Chicken Tikka Masala

(White Meat) (D)

Tender boneless tandoori chicken simmered in a rich, creamy tomato sauce with aromatic Indian spices. 20

Chicken Coconut Korma

Tender chicken cooked in a creamy coconut sauce with aromatic Indian spices. 20

Butter Chicken (D) (N)

Boneless tandoori chicken in a rich, buttery tomato cream sauce with a hint of sweetness and warm aromatic spices. 20

Chicken Saag (D)

Tender boneless chicken simmered in a creamy blend of fresh spinach and mustard greens with aromatic Indian spices. 20

Raj's Chicken

Boneless chicken coated with chickpea batter, sauteed with mangoes, onion & tomatoes for a royal touch. 20

Bollywood Chicken

Chicken coated in seasoned chickpea flour and fried, then cooked with potatoes in a rich coconut, onion, and tomato gravy with pineapple for a creamy, tropical flavor. 20

Classic Chicken Curry

Tender chicken simmered in a savory onion tomato curry with warm spices, garlic, and ginger for a rich, comforting flavor. 20

Chicken Tikka Kadahi

(White Meat) (D)

Boneless tandoori chicken cooked with bell peppers and onions in a rich, creamy tomato sauce with aromatic Indian spices. 20

Mango Basil Chicken

Tender chicken simmered in a creamy mango sauce with fresh basil, offering a delicious balance of sweet and savory flavors. 20

Chicken Korma (D) (N)

Boneless chicken cooked with exotic spices, cashews, raisins and a creamy sauce. A Maharaja's favorite. 22

Chili Chicken

Fried chicken tossed with bell peppers and onions in a bold Indo Chinese chilli sauce, delivering savory, tangy, and spicy flavors. 20

Chicken Vindaloo

Boneless chicken and potatoes simmered in a tangy tomato based fiery sauce, Fit for a daring Maharaja. 20

Chettinad Curry

Tender chicken simmered in a bold South Indian curry with roasted spices, curry leaves, and aromatic herbs. 20

Chicken Pasanda (D) (N)

Boneless chicken simmered in a luxuriously creamy, mildly sweet curry enriched with ground almonds and cashews, creating a smooth, indulgent flavor truly fit for a king. 22

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Lamb & Goat

A Feast for the Maharaja

Lamb Boti Masala (D)

Tandoori lamb cooked in a masala blend of onions, tomatoes and cream. 22

Lamb Coconut Korma

Tender lamb cooked in a creamy coconut sauce with aromatic Indian spices. 22

Lamb Saag (D)

Tender lamb cooked with fresh spinach, mustard greens, and aromatic Indian spices. 22

Lamb Vindaloo

Fiery, tangy lamb and potato curry slow cooked in a bold blend of vinegar, red chillies, and robust spices intensely flavorful with a royal kick. 22

Lamb Mushroom

Tender lamb and earthy mushrooms simmered together in a rich, spiced gravy deep, comforting flavors with a royal finish. 23

Rogan Josh (D) (N)

Rich, slow cooked lamb curry simmered in a deep, aromatic gravy of Kashmiri spices. Bold, flavorful, and fit for a Maharaja. 23

Lamb Curry

Slow cooked lamb in a bold onion tomato gravy, layered with traditional Indian spices rich, hearty, and deeply flavorful. 22

Lamb Kadahi

Tender lamb cooked with bell peppers and onions in a bold tomato based gravy, finished with crushed spices and fresh herbs rich, rustic, and full of royal flavor. 23

Goat Curry

Slow cooked goat meat with onion gravy and whole spices. A dish fit for royal indulgence. 22

Seafood Elegance

The Maharaja's Oceanic Feast

Shrimp Curry

Succulent shrimp simmered in a flavorful onion tomato curry, infused with aromatic Indian spices. 21

Shrimp Tikka Masala (D)

Shrimp cooked in tandoor, a masala blend of onions, tomatoes and cream. 24

Shrimp Coconut Korma

Shrimp cooked in a curry base of onions and coconut milk. A royal aquatic delight. 21

Pineapple Shrimp

Shrimp cooked with pineapple, potatoes and a special house curry sauce. A regal tropical twist. 21

Fish Curry

Swordfish cooked with onions, tomatoes and a royal curry blend. For the discerning maharaja. 25

Fish Vindaloo

Swordfish with potatoes simmered in a tangy tomato based fiery sauce A bold, spicy choice. 25

Biryani Symphony

A Royal Blend of Flavors

Veg Biryani (V)

Fragrant basmati rice cooked with tender veggie, aromatic spices, and fresh herbs. 20

Chicken Biryani

Fragrant basmati rice cooked with tender chicken, aromatic spices, and fresh herbs. 22

Lamb Biryani

Fragrant basmati rice cooked with tender lamb meat, aromatic spices, and fresh herbs. 23

Goat Biryani

Fragrant basmati rice cooked with tender goat meat, aromatic spices, and fresh herbs. 23

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Tandoori Marvels

Sizzles from the Royal Oven

Malai Chicken Tikka (D) (N)

Where tender and succulent chicken is bathed in a luxurious wet rub. Crafted from a royal blend of yogurt, warm spices and fresh herbs. 22

Royal Paneer Tikka (D)

Paneer marinated in yogurt and aromatic spices, then roasted in the tandoor with onions and bell peppers. 20

Chicken Tandoori (D)

Tender, juicy bone in chicken marinated in yogurt and aromatic Indian spices, then roasted in the tandoor for a smoky flavor. 20

Shrimp Tandoori (D)

Juicy shrimp marinated in yogurt and aromatic Indian spices, then tandoor roasted to perfection with a delicious smoky char. 25

Hariyali Chicken Tikka (D)

Tender boneless chicken marinated with fresh mint, cilantro, green chilies, yogurt, and traditional Indian spices, then cooked in the tandoor for a smoky, flavorful finish. 22

Chicken Seekh Kabab

Juicy minced chicken blended with aromatic Indian spices, shaped on skewers, and roasted in the tandoor for a tender, smoky flavor. 20

Lamb Seekh Kabab

Juicy minced lamb blended with aromatic Indian spices, shaped on skewers, and roasted in the tandoor for a tender, smoky flavor. 24

King Tandoori Platter (D) (N)

A royal combination of Lamb Seekh Kabab, Chicken Seekh Kabab, Malai Chicken, and Tandoori Chicken, all roasted in the tandoor for tender, juicy, and smoky flavors. 30

Indian Flat Bread

Baked to Maharaja's Perfection

Plain Naan (G) (D)

Classic royal style naan, freshly baked in the tandoor until soft, fluffy, and lightly charred. 5

Garlic Naan (G) (D)

Soft, fluffy naan topped with freshly minced garlic, chopped cilantro, and melted butter, baked in a traditional tandoor until golden and lightly crisp. 5

Peshawari Naan (G) (N) (D)

Freshly baked flatbread stuffed with a royal mix of coconut, raisins & cashews, a sweet and nutty sensation. 7

Onion Kulcha (G) (D)

Freshly baked flatbread stuffed with spiced onion mix, a flavorful accompaniment for a Maharaja's feast. 7

Garlic Cheese Naan (G) (D)

Freshly baked flatbread stuffed with mozzarella & cheddar cheese, a cheesy delight for the Maharaja's palate. 6

Aloo Paratha (G)

Soft, tandoor baked naan stuffed with a flavorful spiced potato filling, finished with a touch of butter, warm, comforting, and perfectly satisfying. 7

Aloo Naan (G) (D)

Freshly baked flatbread stuffed with mashed potatoes & onions A regal, satisfying accompaniment. 7

Tandoori Roti (G)

(Vegan available)

Freshly baked whole wheat flatbread, tandoori fresh. A staple at the Maharaja's table. 5

Bullet Naan (G) (D)

Freshly baked flatbread with a spicy jalapeno & cilantro twist, a fragrant delight for the Maharaja's table. 6

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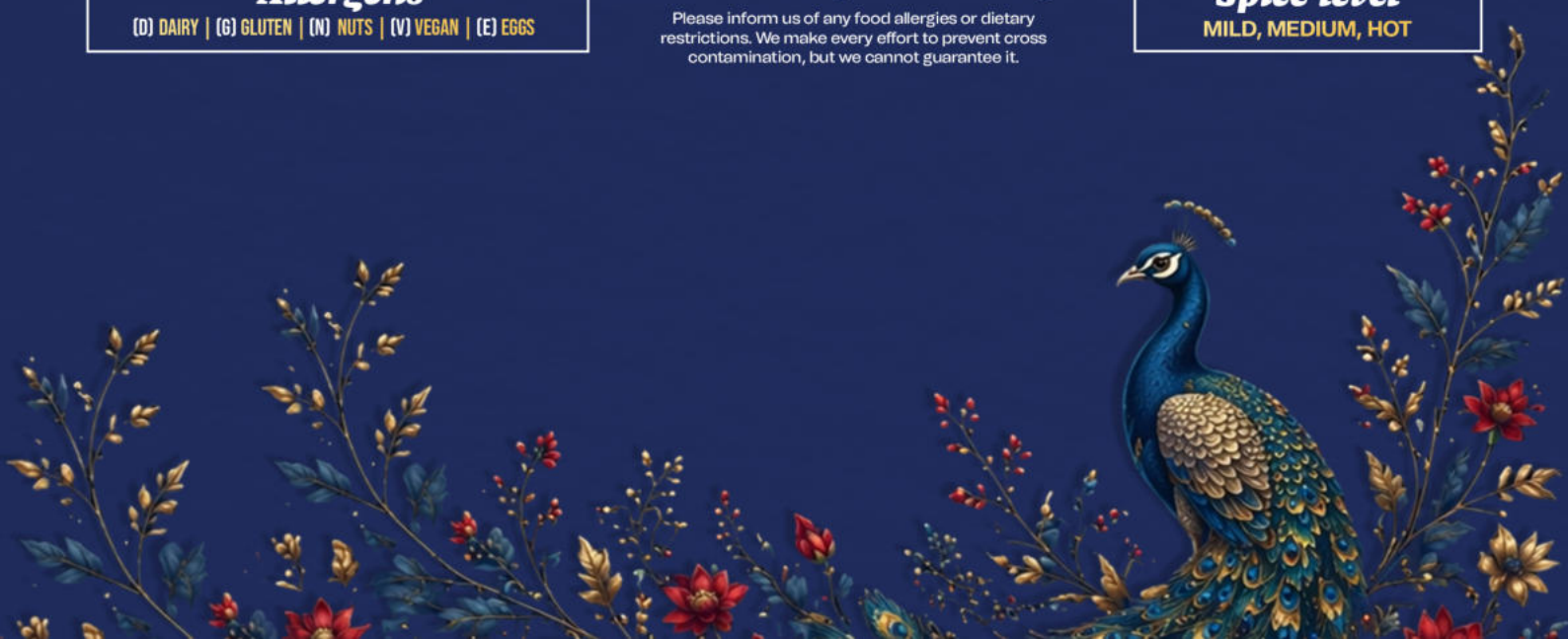


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Royal Sides

Complements to a Maharaja's Meal

Cucumber Raita (D)

A refreshing royal accompaniment creamy yogurt blended with cucumber, carrots, potatoes, and delicate Indian spices. 5

Flower Rice (V) (N)

Basmati rice adorned with raisins, cashews, green peas, carrots and spices. A fragrant and colorful side fit for a Maharaja's table. 8

Pappadam (V)

Lentil flour wafers speckled with black pepper and cumin. A crisp and delightful accompaniment to a Maharaja's regal spread. 5

Onion Salad (V)

A bed of spiced onions and hot peppers. A zesty and fiery side for the Maharaja. 3

Mixed Pickles (V)

Condiment made of lotus stems, carrots and green mangopickled in oil, lemon juice, salt and spices. A burst of flavors to elevate the Maharaja's palate. 2

Mango Chutney (V)

A sweet and tangy concoction! A delightful condiment to add a touch of exotic sweetness to the Maharaja's feast. 3

Plain Basmati Rice (V) 5

Regal Elixirs

Fit for a Maharaja's Palate

Mango Lassi (D)

A sweet elixir blended with the richness of mangoes and yogurt. Fit for a Maharaja's feast. 8

Upgrade to a King Size Lassi 14

Strawberry Lassi (D)

A sweet concoction blended with the sweetness of strawberries and the creaminess of yogurt. A royal twist on a classic. 8

Upgrade to a King Size Lassi 14

Masala Chai (D)

A traditional tea, boiled with an aromatic blend of spices and milk. A comforting sip for the Maharaja. 6

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Decadent Desserts

A Sweet Symphony for Royalty

Gulab Jamun (D) (G)

A royal Indian indulgence soft, golden milk dumplings soaked in a warm, fragrant sugar syrup. 7

Ras Malayi (D) (N)

Spongy soft cheese dumplings, soaked in creamy cardamom saffron milk. A royal treat to conclude the feast. 8

Mango Kulfi (D) (N)

Indian ice cream whipped with the pure essence of mango pulp and cream. A sweet tribute to the Maharaja's tropical tastes. 8

Malayi Kulfi (D) (N)

A royal frozen indulgence luxuriously creamy Indian ice cream enriched with pistachios, almonds, cashews, coconut, and fragrant cardamom. 8

Kheer (D) (N)

A royal Indian rice pudding, slow cooked with creamy milk and delicately flavored with cardamom and nuts. 7

Drinks

Coke 5

Coke Zero 5

Diet Coke 5

Sprite 5

Limca 5

Thums up 5

Lemonade 5

Sparkling water 5

Bottled Mineral Water 5

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