



Zafran



Soups

NON-VEGETARIAN

165

CHICKEN TALUMEIN

(Cubes of chicken mended with assorted vegetables & Tails of noodles dipped in a chicken clear soup)

CHICKEN CLEAR SOUP

MURGH BADAMI SHORBA

GOST KA SHORBA

CHOICE OF CHICKEN SOUP

(MANCHOW/HOT N SOUR/SWEET CORN)

CREAM OF CHICKEN SOUP

(Creamy chicken soup garnished with shredded chicken. Served With soft rolls, hard rolls, bread sticks and butter)

CHOICE OF CREAM SOUP

(Mushroom/ Vegetable/ Almond/ Tomato)

125

VEGETARIAN

MINESTRONE SOUP

(Tomato based Italian soup blended with pastas, vegetables & Cheese served with soft rolls, hard rolls, cheese sticks and Butter)

TOMATO DHANIYA KA SHORBA

CHOICE OF VEG SOUP

(SWEET CORN/MANCHOW/HOT N SOUR/VEG TALUMIEN)

Salads

BAGON KI BAHAR

(Fresh garden greens)

135

KIM CHI SALAD

(A spicy, salty and tangy cabbage, staple from Korea)

135

RUSSIAN SALAD

(An all time favourite. Creamy mixed vegetables & fruits tossed with mayonnaise sauce)

145

TOSSED SALAD

(Assorted greens tossed in vinaigrette)

145

CAESAR SALAD

(Imperial Roman signature preparation)

VEG - 165

NON VEG - 195

FRESH FRUIT SALAD (Delicious Assortment of fruits)	165
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CHI TIKKA TOSSED SALAD	185
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All time favourite

FISH FINGER	625
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FISH AMRITSARI	625
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FISH N CHIPS	625
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FISH SATAY	625
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CHICKEN SATAY	399
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FRENCH FRY	135
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From the house of charcoal

VEGETARIAN

ASSORTED VEG PLATTER (Assortment of kebabs made of cottage cheese, cauliflower and vegetables)	525
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MAKHMALLI SEEKH KEBAB (Cottage cheese & processed cheese with green chillies and coriander, cooked on a skewer in clay oven)	325
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TANDOORI MUSHROOM (Marinated mushroom cooked in clay oven)	299
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PANEER TIKKA (Achari, Hariyali, Malai, Kalimirchi) (Spicy chunks of cottage cheese, capsicum, tomato and onion cooked in clay oven)	325
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STUFFED TANDOORI ALOO (Potatoes stuffed with dry fruits and cottage cheese & cooked in clay oven)	295
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BROCCOLI CHEESE TIKKA (Seasonal fresh broccoli marinated with cheese, cashew nut paste and hung curd, cooked in clay oven)	325
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SHAAKAHARI MUGHALI SHEEK (Tender vegetarian sheek kebabs)	275
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MAKHMALI SOYA CHAAP	299
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TANDOORI GRILLED SOYA CHAAP	299
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From the house of charcoal

NON-VEGETARIAN

ASSORTED NON-VEG PLATTER (Assortment of kebabs made of chicken, lamb & fish)	695
BHATTI KA MURG (HALF/FULL) (Chicken marinated with hung curd & cooked in clay oven)	375/725
POTLI KA MURG (Chicken breasts stuffed with chicken mince and dry fruits)	375
NAZAKAT BOTI KEBAB (Boneless tender mutton marinated in aromatic spices and grilled in clay oven)	455
ANGARA MURG BOTI KEBAB (Aromatic spicy chicken grilled in clay oven)	445
BEMISAL SHAMMI KEBAB (Tender mutton mince deep fried till crispy)	425
ADRAK-KE-PANJE (Burra kebab Awadhi)	425
KASHMIRI MAHI KEBAB (Fish delicacy from Kashmir)	615
SHAHJAHANI KEBAB (Special mice of mutton stuffed with dry fruits and deep fried)	425
GILLAFI KEBAB (Chicken skewered and coated with capsicum tomato and onions)	399
IRANI TANGDI KEBAB (Chicken drum sticks stuffed in chefs special masala cooked in clay oven)	399
GALAUTI KEBAB (Nawabi delicacy from Lucknow)	399
TIKKA-E-AFGHAN (Tender flavoured chunks prepared in Afghani tradition)	399
NOORANI SEEKH KEBAB (Chicken cooked in clay oven)	495

KASTOORI KEBAB (Chicken strips marinated in a flavourful masala and grilled)	395
KAKORI KEBAB (Mutton grilled over coals with awadhi seasonings and flavors to melt in your mouth)	395
MURG TIKKA KALI MIRCH (Chicken tenders flavoured with black pepper and grilled in clay oven)	395
GOSHT BOTI KEBAB (Chunks of lamb roasted in clay oven in chef special marination)	455
BANNO KE KEBAB (Flavoured with cardamom & saffron & cooked in clay oven & then coated with egg & cashew nuts)	395
MACCHI AMRITSARI TIKKA (Chunks of sole fish marinated with special Amritsari masala cooked in clay oven)	615
FISH AJWAINI TIKKA (Chunks of fish marinated with special Indian Herbs cooked in clay oven)	615
NAWABI MURG TIKKA (Awadhi style chicken tenders)	399
GULMOHAR TANGDI KEBAB (Nizam cuisine chicken drumsticks)	399

Oriental Starters

VEGETARIAN

SPINACH CORN TRIANGLE (Thin sheet of refined flour stuffed with spinach corn and cheese)	325
FRIED WONTON (Assorted minced vegetables, tossed with garlic stuffed in wonton Sheet and stir fried, served with schezwan sauce)	325
THREE PEPPER POTATO Baby potato tossed with bell pepper	325
CHILLY PANEER (Batter fried cottage cheese chunks tossed with bell pepper, onion and green chilly sauce)	355

VEG SPRING ROLL	295
(Fried thin sheet of refined flour, stuffed with assorted julienne Vegetables)	

Oriental Starters

NON-VEGETARIAN

SHANGHAI FRIED CHICKEN ROLL	395
(Crispy fried chicken stuffed roll, tossed in tangy sauce, served with spicy garlic sauce)	
DRUMS OF HEAVEN	395
(Fried chicken wings tossed in chef special garlic and chili paste)	
SHREDDED LAMB WITH ONION AND CAPSICUM	485
(Strips of lamb with onion and capsicum made in chef special sauce)	
KONJEE CRISPY LAMB	485
(Fine shreds of lamb crispy fried and sautéed with juliennes of spring onions, carrot and beans)	

Fusion Cuisine

VEGETARIAN

PIRI PIRI COTTAGE CHEESE	325
(Cottage cheese cubes, deep fried and then cooked in piri piri sauce, served with a side of salad)	
COTTAGE CHEESE CORDON BLEU	325
(Sandwich of cottage cheese stuffed with cheese and bell pepper)	
VEGETABLES TEMPURA	275
(Exotic vegetable battered fried served with bbq sauce)	
VEGETABLE SHASHLIK	275
(Cottage cheese, bell peppers and onions with sour marina sauce)	



Fusion Cuisine

NON-VEGETARIAN

CHICKEN SHISH TAOUK	399
(Chicken cubes marinated in yoghurt, lemon juice and several Lebanese spices, served with garlic dip and fries)	
CHICKEN SATAY	399
(Seasoned, grilled and skewered chunks of chicken served with peanut butter sauce)	
FISH COLBERT	615
(Crumbed fried fish served with Colbert butter)	
FISH ORLY	615
(Sole fish dipped in a flour and egg batter, fried and served with a freshly prepared tartar sauce)	

Indian Main Course

VEGETARIAN

PANEER BEGUM BAHAR	299
(Stuffed layered cottage cheese with almonds, cooked in creamy tomato gravy)	
PANEER DISHES	299
(Butter Masala/Kadahi/Kalimirchi/Jaalfarezi/Do pyaaza)	
(Cottage cheese preparation cooked with your choice of gravy)	
KUMBH MAKAI PALAK	275
(Tender spinach and corn cooked to perfection with button mushroom)	
SUBZI MELONI	275
(Fresh mix vegetables, stir fried and cooked in indian style)	
MALAI KOFTA	299
(Soft cottage cheese dumplings cooked in creamy rich indian gravy)	
PINDI CHANNA	265
(Kabuli channa cooked in traditional punjabi style)	



MUSHROOM MUTTER MASALA	285
(Fresh mushroom and green peas in brown gravy and cooked with kashmiri chillies)	
HING DHANIYA KA CHAT-PATA ALOO	265
(Potatoes cooked with tangy spices and flavoured with coriander)	
RAAJMAH RASEELE	265
(Kidney beans cooked in traditional north Indian method)	
PANEER KHADA MASALA	295
(Cottage cheese cooked with dry spices)	
DHANIYA WALLA KHUMB	285
(Mushroom preparation flavoured with coriander)	
DUM ALOO BHOJPURI	265
(Bhojpuri delicacy of fried baby potatoes, cooked in red gravy and finished in dum)	
DAL BUKHARA	275
(Black lentil cooked over-night on tandoor with chef special spices and finished with butter)	
DAL MAKHNI	265
DAL TADKA	245
(Stewed yellow lentils tempered with cumin seeds)	
DAL PESHAWARI	255
(This is a typical dry moong dal with chef special Indian masala)	

Indian Main Course

NON-VEGETARIAN

MURGH MAKHANWALA	399
(Boneless pieces of chicken in rich tomato gravy topped with cream)	
MURG LABABDAR	399
(Charcoal roasted chicken cubes with capsicum in lababdar gravy)	
AWADHI MURGH	399
(Chicken cooked in cashew nut gravy spiced with garam masala)	
ZAFRANI MURGH	399
Chicken cooked in white cashew nut gravy flavored with saffron)	

MURGH SAAGWALA (Chicken combined with fresh spinach, coriander seeds, ginger and garlic)	399
MURGH DHANIYA MIRCH PUDINA (Chicken cubes marinated with mint, chilli and coriander gravy)	399
MURG TIKKA MASALA (Boneless tandoori chicken cubes finished in tomato, cashew and butter)	399
TAAR GOSHT (Lamb pieces cooked in chef special garam masala served in brown gravy)	499
GOSHT NALLI NIHARI (Marrow bone meat cooked with awadhi masala served in brown gravy)	499
RAARA GOSHT (Minced lamb and pieces cooked in medium spiced Indian gravy)	499
DAL PALAK GOSHT (Mutton cooked in spinach and lentil gravy)	499
RAJASTHANI LAAL MAAS (Tender chunks of lamb in rich red and spicy gravy)	499
NALLI KASHMIRI ROGAN JOSH (Marrow bone meat cooked in authentic Kashmiri style)	499
MACCHI MASALA (AMRITSARI/TIKKA MASALA) (Fish chunks cooked in tandoor and then cooked in a brown gravy)	615

Indian Breads

LAZEEZ KEEMA NAAN WITH GREVY	165
STUFFED NAAN	75
GARLIC NAAN	55
PLAIN NAAN	50
BUTTER NAAN	55
LACHHA PARANTHA	55
KULCHA	60

MISSI ROTI	55
TANDOORI ROTI	30
PUDINA ROTI	35

Bāsmālī Kī Khushbōō

DUM PUKTH BIRYANI (CHICKEN/MUTTON)	325	399
HYDERABADI BIRYANI(CHICKEN/MUTTON)	325	399
LUCKNOWI DUM BIRYANI (CHICKEN/MUTTON)	325	399
KONJI BIRYANI (CHICKEN/MUTTON)	325	399
SUBZ ZAAFRANI BIRYANI		299
VEG PULAO		235
PEAS PULAO		235
JEERA RICE		235
STEAMED RICE		199
MOTIA PULAO		205

Orīental Māin Cōurse

VEGETARIAN

VEGETABLE IN THAI FIVE SPICES (Exotic vegetables with five spices sauce)	299
STIR FRIED MUSHROOM (Fried Mushroom in oyster and dark soya sauce)	299
THREE TREASURE VEGETABLES IN CHOICE OF SAUCE (Szechuan, hot garlic, black pepper, lemon chilli, burnt garlic)	299

SWEET AND SOUR VEGETABLE	295
(Assortment of vegetables cooked in sweet and sour sauce)	

COTTAGE CHEESE IN CHOICE OF SAUCE	325
(Szechuan, hot garlic, black pepper, lemon chilli, burnt garlic)	

Oriental Main Course

VEGETARIAN

DICED CHICKEN IN BLACK PEPPER SAUCE	395
(Chicken tossed with black pepper, oyster and dark soya sauce)	

CHICKEN AND MUSHROOM IN CHOICE OF SAUCE	395
(Chilli soya, oyster sauce, burnt garlic)	

CHICKEN THAI RED CURRY	395
(A Thai delicacy, chicken cubes cooked in Thai red curry)	

SWEET AND SOUR FISH	625
(Boneless fish flavoured honey and chef's special sauce)	

Oriental

RICE AND NOODLES

JASMIN RICE	225
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CHOWFAN FRIED RICE (VEG/NON-VEG)	225/295
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CANTONESE FRIED RICE (VEG/NON-VEG)	225/295
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FRIED RICE (VEG/NON-VEG)	225/295
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HAKKA NOODLE (VEG/NON-VEG)	225/295
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THAI FLAT NOODLE (VEG/NON-VEG)	225/295
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CHOPSUEY (VEG/NON-VEG)	295/355
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Fusion Main Course

VEGETARIAN

BROCCOLI MORNAY	299
(Broccoli cooked with mornay sauce and baked with butter)	
VEGETABLE-AU-GRATIN	299
(Vegetables cooked in creamy cheese sauce and baked with cheese)	
VEGETABLE LASAGNA	299
(Pasta sheets, layered with spinach, mushroom and tomato concasse, baked with creamy cheese sauce)	
PINEAPPLE CHEESE STEAK SIZZLER	399
(Pesto layered pineapple chunks topped with creamy pesto sauce served with fries & sauteed vegetables)	
COTTAGE CHEESE STEAK SIZZLER	399
(Pesto layered cottage cheese topped with creamy pesto sauce served with fries & sauteed vegetables)	

Fusion Main Course

NON-VEGETARIAN

CHICKEN STROGANOFF	399
(Cubes of chicken cooked in creamy sauce served with veggies)	
CHICKEN STEAK	399
(Grilled chicken patty with a chef special sauce, side of mixed vegetables, fries served with garlic bread)	
CLASSIC LASAGNA	399
(Layer of pasta sheet, minced mutton and tomato concasse, baked with creamy cheese sauce)	
LAMB CHOPS	495
(Lamb chops cooked in chef special choice of sauce, served with sesame bread toast)	
GRILLED FISH WITH A CHOICE OF SAUCE	625
(LEMON BUTTER/GARLIC BUTTER)	
(Grilled fish glazed with a chef special choice of sauce served with garlic bread)	
CHICKEN STEAK SIZZLER	425
(Grilled chicken breast in red wine sauce with fries, sauteed vegetables and grilled tomato)	

Pāslās

CHOICE OF ANY PASTA SHAPE WITH YOUR CHOICE OF SAUCE

325/355

Pasta : Spaghetti/Penne/Fusilli/Farfalle

VEG SAUCES : Alfredo/Pesto/Arrabiata/Aglio Olio Peperoncino

NON VEG SAUCES : Bolognese/Carbonara

Dēserts

BROWNIES WITH CHOCOLATE SAUCE 155

FRESH FRUIT TARTS 155

HALWA MOONG DAL/GAJAR (Seasonal) 125

RASMALAI (2 PIECES) 155

GULAB JAMUNI 135

CHILLED HYDERABADI KHEER 135

PHIRNI 125

CHOICE OF ICE-CREAM 125

FRIED ICE CREAM - BELZIAM STYLE 135

Govt. Taxes as applicable
T & C Apply

