



Myths. Legends. Fantasies.

Roof Top Menu

VEGETARIAN

ROOMALI PANEER

Cottage cheese rolled & stuffed with dry fruits and mawa (thickened milk), marinated, cooked in tandoor

HARYALI PANEERTIKKA

Cottage cheese marinated with mint and spinach cooked in tandoor

ACHARI PANEERTIKKA

Cottage cheese marinated with pickled spices cooked in tandoor

KESARI PANEERTIKKA

Cottage cheese marinated with creamy saffron gravy

BHUTTE MUTTER KI SHAMI

Corn and peas blend together with herbs and spices to make shallow fried patties

ALOO METHI KI TIKKI

Fenugreek flavored deep fried potato patties

NON -VEGETARIAN

MURG MALAI TIKKA

Chunks of chicken marinated with cream and cheese, cooked in tandoor

TANGRI KEBAB

Traditional chicken drumsticks, marinated in Indian spices

SARSON KE CHICKEN TIKKE

Mustard flavored pieces of chicken , cooked in tandoor

MAANS KE SOOLE

Boneless chunks of mutton in spicy marinade, cooked in tandoor

MUTTON SEEKH KEBAB

Minced of mutton, spices, herbs, tastefully seasoned skewered and grilled

TANDOORI CHICKEN

Spring chicken marinated in spiced yoghurt and herbs

MAIN COURSE

LAAL MAAS

Meat marinated in whole red chilli and yoghurt. A speciality from Rajasthan

PALAK GOSHT

Mutton cooked with smooth spinach gravy and spices

ACHARI MURGH

Dry preparation of chicken cooked with pickled spices

MUTTER MUSHROOM

Mushroom and peas cooked with onion and tomatoes and spices

PALAK BABYCORN

Babycorn cooked in smooth spinach gravy

METHI MALAI MUTTER

Peas cooked in a creamy gravy flavored with fenugreek

PANEER AFTAB

Cottage cheese stuffed with mawa(thickened milk) and dry fruits, cooked in rich saffron gravy

DAL TADKA

Yellow lentils tempered with cumin and garlic and tomatoes

DESSERTS

GULAB JAMUN

KESARI KHEER

RASMALAI

DRY FRUIT SEWIYAN

SHAHI TUKDA

CHOICE OF ICE CREAM

PHIRNI

All Time Favorites

CHOICE OF SANDWICHES (PLAIN / TOASTED / CRILLED)

Vegetable / Chicken / Egg / Ham / Cheese

CLUB SANDWICH

Vegetarian / Non-vegetarian

BURGERS

Chicken / Vegetable with or without cheese

FISH FINGERS WITH TARTAR SAUCE

CHICKEN NUGGETS WITH BARBEQUED SAUCE

JALAPENO CHEESE BALLS

VEGETABLE SHAMI KEBAB

MUTTON SHAMI KEBAB

CHICKEN KATHI ROLLS

VEGETABLE KATHI ROLLS

MIXED VEGETABLE PAKORAS

PANEER PAKORA

CHICKEN PAKORA

COUNTRY FRIED CHICKEN BREAST

COTTAGE CHEESE AND BELL PEPPER SKEWERS

KEEMA PAV

NON-VEGETARIAN MIX GRILL ON SIZZLER

CHOICE OF EGGS

BEVERAGES

AERATED SOFT DRINKS

FRESHLIME WATER OR SODA

DIET PEPSI

MINERAL WATER HIMAYALA OR AQUAFINA (1 Ltr)

EVIAN MINERAL WATER (330ml)

PERRIER MINERAL WATER (330ml)

CANNED JUICES (200ml)

FRESH JUICE (ORANGE, PINEAPPLE, AND MIXED VEGETABLE)

CHAACH-Butter milk with salt, cumin & fresh mint

LASSI - SWEET OR SALTED

COLD COFFEE-with or without ice cream

MILKSHAKES (Chocolate / Strawberry / Vanilla)

ICE TEA

HOT TEA (Assam / Darjeeling / Ceylon)

FLAVORED TEA (Lemon / Mint / Jasmine)

BOMBAY MASALA TEA- with brown sugar and cinnamon

CAPPUCCINO

ESPRESSO

HOT CHOCOLATE WITH CANDY SUGAR

APPETIZERS

TANDOORI MURGH CHAAT

Marinated tandoori chicken tikkas mixed with spices and chutney

JHEENGA KA SALAD

Prawns marinated with mint flavored yoghurt

HARA MOONG SALAD

Beans sprouts tossed with bell peppers and onion, finished with lemon juice

AIOO PAPADI CHAAT

Tangy potato served with poncakes and chutneys

SOUPS

TAMATAR DHANIYA KA SHORBA

Clear tomato soup with fresh green coriander and spices

MULLIGATAWNY

South Indian lentil soup served with rice, chicken juliennes or cottage cheese

YAKHNI SHORBA

Mutton broth cooked with spices

MURGH AUR SITAPHAL KA SHORBA

Chicken and pumpkin broth cooked with spices

LEMON CORIANDER CHICKEN/VEGITABLE SOUP

TANDOOR & GRILLS

(All kebabs served with tandoori salad, dal and Indian bread)

VEGETARIAN

FROM THE ROYAL TABLES

ROOVALI PANEER

Cottage cheese rolled and stuffed with dry fruits and mawa (thickened milk) cooked in tandoor

TANDOORI PHOOL

Florets of Broccoli, marinated, cooked in tandoor

PANEER KE ANGAAR

Chunks of cottage cheese flavored with spices, Cooked in tandoor

CHOWK KI TIKKI

Stuffed potato patties

KADAK SEEKH KEBAB

Deep fried stuffed vegetable seekh kebab

RICE PREPARATIONS

FROM THE ROYAL TABLE

MEWALI PULAO

Rice cooked with lamb and dry fruits "Emperor Babur's favorite" (1494-1530)

ANGREZI PULAO

"Maharaja Bhim Singh ji of Udaipur's favorite"

VEGETARIAN

AIRPORT VIEW SPECIAL

PLAIN PULAO, JEERA PULAO, MATTAR PULAO, MIXED VEGETABLE PULAO

SUBZ BIRYANI

Basmati rice cooked with selected Indian spices and vegetables.

SPICY KHICHRI

Rice cooked with yellow lentils, tempered with cumin, green chilies and garlic

DESSERTS

FROM THE ROYAL TABLE

MOUGHLI

Rice pudding garnished with dry fruits. From table of Emperor Babur(1494-1530)

SHAHI TUKDA

A rich dessert with bread and milk, garnished with strands of saffron. Emperor Akbar's favorite (1542-1605)

ZARD BIRANJ

Sweetened rice enriched with dried fruits. Emperor Akbar's favorite (1542-1605)

AIRPORT VIEW SPECIAL

BADAM KA HALWA

Almonds soaked overnight, ground and cooked with ghee (clarified butter).

GULAB JAMUN

Thickened milk dumplings served with rabdi

THE ROYAL AMBER CUP

Homemade kulfi served with faluda, fruits, nuts

CHOICE OF ICE CREAMS

(Paan, Gulab, Cinnamon and Mint)