



## ~ APPETISERS ~

### **Patiala Chaat Platter (V)**

*Platter of aloo ki tikki (potatoes), chaat papdi (vegetables) and mixed fruit chaat*

### **Chandani Chowk Ki Chaat (V)**

*Baby potatoes, diced sweet potatoes and chick peas, served with spicy tamarind and coriander chutney*

### **Quail Kabab & Chicken Tikka Chaat (M)**

*Chicken tikka and tandoori quail, dressed with sweet dates, crushed mango chutney and enhanced with red apples*

### **Cocktail Samosas**

*Vegetarian / Lamb*

### **Patiala Onion Fritters (V) (M)**

*Crispy onion rings fried in Patiala's mixed flour batter*



## ~ KABABS ~

*Flame-grilled meat, poultry and seafood in varied textures*

## SEAFOOD

### **Tandoori Lobster Royale**

*Lobster cooked in the tandoor, marinated with mixed Indian spices and served with a mango chilli dressing*

### **Chargrilled Chilli Mint Prawns**

*Chargrilled jumbo prawns, marinated in a mix of spices and chilli mint paste*

### **Zaveri Fish Tikka (M)**

*Hammour tikka kababs, dressed with gold leaf and marinated with exotic Indian fennel, ginger and sun-dried mango powder*

### **Fish Amritsari**

*Crispy hammour fillets accompanied with onion fritters*

### **Seafood Kabab Platter**

*Assorted seafood platter of lobster, prawns and hammour*



## POULTRY

### Patiala Murgh Tikka

*Spicy chicken kababs from the royal kitchens of Patiala*

### Murgh Malai Kabab (M)

*Chargrilled chicken in a cardamom and Kasoori methi marinade, enriched with cream and yoghurt*

### Murgh Makhmali Seekh

*Minced chicken kabab cooked in the tandoor*



## MEATS

### Seekh Kabab

*Finest Indian minced lamb kababs cooked in the tandoor*

### Galouti Kabab (N)

*Tender minced lamb and roast cashew mix, smoked with exotic spices and served with saffron bread*

### Tandoori Lamb Chops (M)

*Chargrilled New Zealand lamb chops in a zesty cinnamon marinade*

### Lamb Baraah Kabab

*Indian lamb chops marinated with yoghurt and mixed spices, cooked in the tandoor*

### Kabab Platter (N)

*Chef's assorted selection of poultry and meat kababs*



## VEGETARIAN

### **Kabab-E-Khas (V) (M)**

*Mushroom Galouti, chargrilled button mushrooms stuffed with cottage cheese and tawa cashew morels*

### **Tandoori Malai Broccoli (V) (M)**

*Grilled broccoli florets in a yoghurt and cardamom marinade*

### **Paneer Tikka (V)**

*Cottage cheese kabab with a traditional spice mix*

### **Makai Palak Ke Shammi Kabab (V)**

*Spiced spinach and corn kernel galettes flavoured with roasted cumin*

### **Vegetarian Kabab Platter (V)**

*Chef's assorted selection of vegetarian kababs*



## ~ TAWA ~

*Selected combinations cooked on a traditional Indian iron hotplate*

### **Tawa Macchi (M)**

*Pan-grilled fish fillet, served with mint chutney, fruit relish and cumin masala potatoes*

### **Kaju Aur Murgh Khurchan (N)**

*Chicken juliennes and mixed bell peppers, served with cashew kernels*

### **Nimbu Waali Masala Boti**

*Tender pieces of slow cooked lamb, flavoured with lemon and cinnamon masala*

### **Keema-Kaleji**

*Lamb mince and pieces of liver cooked with lamb elixir*

### **Tawa Paneer Khurchan (V)**

*Sticks of cottage cheese and bell peppers*

### **Makai Mushroom Anardana (V)**

*Assorted mushrooms with corn kernels and dry pomegranate seed powder*

(V) = Vegetarian (N) = Nuts (M) = Mild Spice



## ~ MAINS ~

### **Prawn Masala**

*Fresh diced jumbo prawns cooked with tomato and onion,  
flavoured with special spice mix*

### **Butter Chicken (N)**

*A traditional favourite of Indian cuisine,  
chicken cooked in a rich tomato and butter gravy*

### **Murgh Patiala (N) (M)**

*Royal recipe of the princely state, almond and cashew  
enriched chicken curry*

### **Sikandari Raan**

*Tender leg of lamb, marinated overnight  
and slowly cooked to perfection*

### **Gosht Roghan Josh**

*Boneless lamb flavoured with fennel and ginger*

### **Nalli Salan**

*Tender lamb shanks, slow-cooked in traditional gravy*

### **Chargrilled Wagyu**

*Marbled and tender beef fillet, exquisitely grilled  
with a masala mix marinade*

### **Dum Ka Biryani**

*Chicken or mutton dum biryani served with raita  
Chicken / Mutton*

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## ~ VEGETARIAN ~

### **Paneer Makhan Waala (V) (N)**

*Cottage cheese, simmered in a rich tomato gravy and flavoured with Kasoori methi*

### **Saag Patiala Paneer (V) (N)**

*Myriad of green leafy vegetables and cottage cheese*

### **Kadai Khumb Matter (V) (N)**

*Mix of exotic fresh mushrooms stir fried with bell peppers, green peas and seasoned with hand pounded spice mix*

### **Rajmah Masala (V)**

*Kidney bean curry cooked with fresh tomatoes and onion, flavoured with royal black cardamom and select spices*

### **Pindi Chole (V)**

*Chick peas cooked with traditional Indian spices*

### **Bhindi Do Pyaza (V)**

*Fresh okra and onions, flavoured with Patiala spices*

### **Spinach Masala (V) (N)**

*Fresh greens cooked with cumin, garlic and masala mix*

### **Kadai Baby Potatoes (V)**

*Stir fried peppers, onions and small potatoes, flavoured with crushed coriander*

### **Dum Ka Biryani (V)**

*Vegetable dum biryani served with raita*

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## ~ ACCOMPANIMENTS ~

### **Dal Patiala (V)**

*Slow cooked royal black lentils, enriched with cream and butter*

### **Sultani Dal Tadka (V) (M)**

*Mixed yellow lentils, tempered with cumin and a special masala mix*

### **Khaas Masala Raita (V)**

*Yoghurt with roast cumin, served with pineapple & mint, apple & pepper or mixed vegetables*

### **Green Salad (V)**



## ~ RICE & BREADS ~

Steamed Rice

Saffron Rice

Pulao Rice

**Naan**

*Plain, butter or garlic naan*

**Kulcha**

*Stuffed potato, cauliflower, onion or paneer kulcha*

**Rotis**

*Whole wheat tandoori roti, multigrain or spiced missi roti*

**Roomali Roti**

*Hand tossed wheat bread cooked on inverted skillet*

**Paratha**

*Whole wheat butter paratha, mint paratha,  
mirchi paratha or lacha paratha*

**Gluten Free Indian Bread**

*Chefs selection of gluten free Indian breads*

**Speciality Royal Breads (N)**

*Bakarkhani, taftaan,  
and kesari ulta tawa paratha*

**Patiala Bread Basket (N)**

*Selection of naan, kulcha, paratha, roti  
and speciality royal breads*

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## ~ DESSERTS ~

### Rabdi Fondue

*Traditional Indian speciality of slow cooked milk,  
served with fresh fruits and Indian mithai*

### Rose Petal Halwa (N)

*Dried rose petals cooked with milk, cardamom  
and pistachios*

### Gulab Jamun

*Sweetened reduced milk and flour dumplings*

### Rasmalai

*Sugar poached cottage cheese, served in saffron milk*

### Sugar Free Apple & Rice Phirnee

*Broken rice and apple, cooked in saffron milk*

### Kulfi (N)

*Indian ice cream*

### Ice Cream

*Selection of flavours*

### Patiala Dessert Platter

*Selection of desserts, perfect for sharing*

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