



Khidmat[®]

— Since 1992 —

— The Spirit of Delhi —

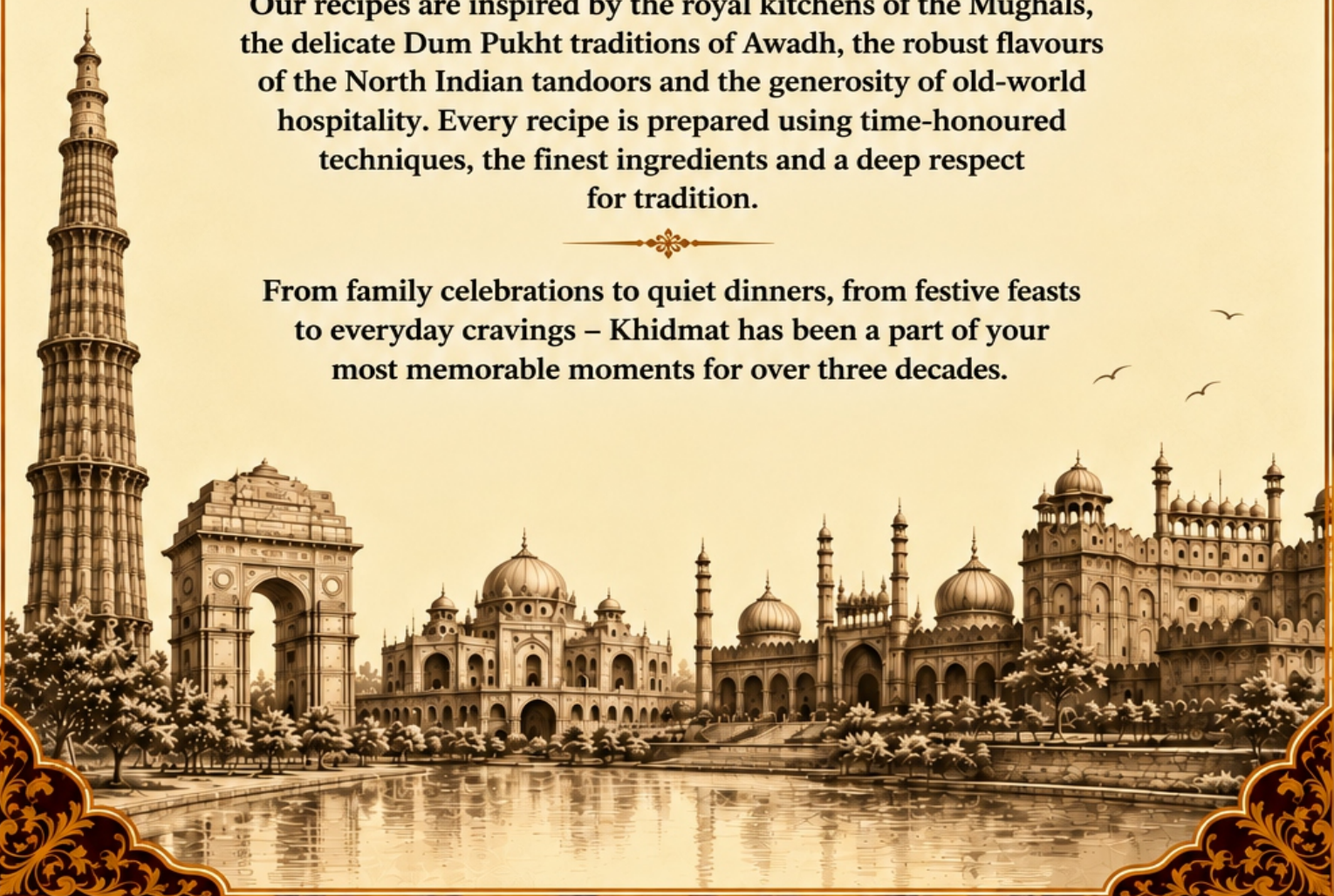
OUR LEGACY

*A celebration of timeless recipes.
A tradition of heartfelt hospitality.*

Since 1992, Khidmat has been serving generations of guests with a simple philosophy – great food, warm hospitality and uncompromising authenticity. Our journey began with a passion for the rich culinary heritage of India and a promise to keep it alive in every dish we serve.

Our recipes are inspired by the royal kitchens of the Mughals, the delicate Dum Pukht traditions of Awadh, the robust flavours of the North Indian tandoors and the generosity of old-world hospitality. Every recipe is prepared using time-honoured techniques, the finest ingredients and a deep respect for tradition.

From family celebrations to quiet dinners, from festive feasts to everyday cravings – Khidmat has been a part of your most memorable moments for over three decades.





MENU GUIDE



VEGETARIAN

Vegetarian preparation



NON-VEGETARIAN

Non-vegetarian preparation



SPICY

Contains spicy ingredients



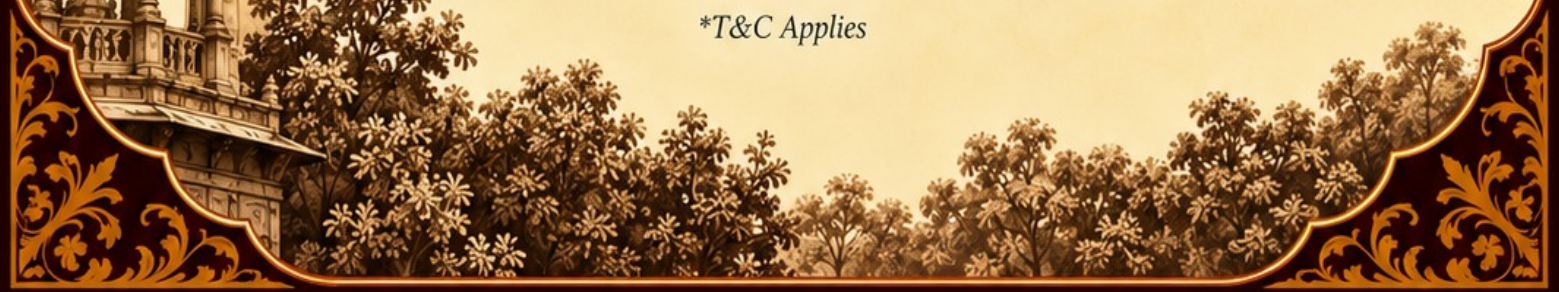
CHEF'S SPECIAL

Chef's recommended preparation

DINING INFORMATION

1. All prices are in Indian Rupees (₹).
 2. Prices are exclusive of applicable taxes. GST will be charged as applicable.
 3. Menu items are subject to availability.
 4. Portion sizes may vary slightly depending on preparation.
 5. Special requests or modifications are subject to availability and may incur additional charges.
 6. Please inform our team of any food allergies or dietary requirements before ordering.
 7. Please check your bill before leaving and bring any discrepancy to our attention.
 8. No service charge is levied on your bill.
 9. Offers and discounts are not combinable with any other offer, discount or promotion.
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**T&C Applies*





SOUP

VEGETARIAN

❖ **Sweet corn vegetable** _____ 329

Silky sweet corn with garden vegetables in a mild, flavourful broth.

❖ **Hot & sour** _____ 329

A classic blend of heat and tang with vegetables, mushrooms and aromatic spices.

❖ **Tamater & dhania shorba** _____ 329

A light and refreshing soup of ripe tomatoes and fresh coriander with subtle Indian spices.

❖ **Vegetable manchow** _____ 329

A hearty Indo-Chinese soup with vegetables, cabbage and bold, savoury flavours.

❖ **Vegetable Talumein** _____ 329

A wholesome noodle soup with mixed vegetables in a lightly spiced, aromatic broth.

❖ **Cream of tomato** _____ 329

Velvety smooth tomato soup with a touch of cream and gentle seasoning.



SOUP

Comforting, aromatic broths inspired by timeless Mughlai traditions.

NON-VEGETARIAN

- ❖ **Sweet corn chicken** _____ 349
Silky sweet corn and tender chicken simmered together with mild spices for a smooth, comforting taste.
- ❖ **Hot & sour chicken** 🌶️ _____ 349
A classic balance of heat and tang with chicken, mushrooms, vegetables and aromatic spices.
- ❖ **Chicken lemon coriander** _____ 349
Fragrant lemongrass and fresh coriander elevate this chicken broth with light, citrusy notes.
- ❖ **Chicken manchow** 🍳 _____ 349
A hearty Indo-Chinese style soup with shredded chicken, vegetables and bold, savoury flavours.
- ❖ **Chicken talumein** _____ 349
A flavourful blend of tender chicken, vegetables and noodles in a clear, aromatic broth.

TANDOORI MEDLEY KEBAB PLATTERS

- Vegetarian** _____ 1099
- Non-Vegetarian** _____ 1149

STARTERS & KEBABS

*Authentic flavours, perfectly grilled.
A timeless Mughlai indulgence.*

VEGETARIAN

❖ Tandoori Paneer Tikka Shashlik ————— 649

Cottage cheese cubes marinated in a blend of spices with capsicum, onion & tomatoes.

❖ Bhatti Da Paneer 🌶️ 👨‍🍳 ————— 649

Cottage cheese cubes marinated in chef's special spices and grilled in traditional bhatti.

❖ Anmol Seekh ————— 649

Delicious seekh kebab made with assorted vegetables, cottage cheese & aromatic spices.

❖ Aloo Bharwaan ————— 599

Boiled potatoes stuffed with spiced filling, marinated and grilled to perfection.

❖ Hara Bhara Shammi Kebab ————— 649

Green kebab made with fresh herbs, green peas, potatoes and aromatic spices.

❖ Dahi Ke Kebab ————— 649

Soft and creamy kebab made with hung curd, cottage cheese and aromatic spices, grilled to perfection.

❖ Achari Khumb Shashlik ————— 649

Mushrooms marinated in tangy pickle spices with capsicum, onion & tomatoes.

❖ Tandoori Soya Chaap (Bhatti/Malai) ————— 649

Soya chaap marinated in your choice of bhatti masala or malai and grilled.

❖ Tandoori Mushroom Tikka ————— 649

Fresh mushrooms marinated in spices and grilled to perfection.

❖ Paneer Malai Tikka — 649

Cottage cheese cubes marinated in creamy malai and mild spices, grilled in tandoor.

STARTERS & KEBABS

*Authentic flavours, perfectly grilled.
A timeless Mughlai indulgence.*

NON-VEGETARIAN

- ❖ **Tandoori Chicken**  _____ Half 649
Full 839
The traditional Tandoori chicken an all time favourite.
- ❖ **Sarson Mahi Tikka** _____ 829
Mustard infused fish kebab.
- ❖ **Lahsuni Murgh Tikka** _____ 749
Boneless chicken flavoured with garlic, yoghurt and mild spices, grilled to perfection.
- ❖ **Murgh Malai Tikka** _____ 749
Steeped in a marinade of royal cumin, enrich with cream & cheese.
- ❖ **Bhatti Da Murgh**   _____ Half 649
Full 839
Marinated in yoghurt, fresh mint, coriander & home ground spices.
- ❖ **Afghani Chicken** _____ Half 649
Full 839
Supreme of chicken kebab preserved over night in a mildly spiced marinade In house specialty.
- ❖ **Bhatti Kebab** _____ 749
Marinated in aromatic spices and grilled in traditional bhatti.
- ❖ **Murgh Nawabi Tikka** _____ 749
Spicy boneless chicken kebab.
- ❖ **Lazeez Bharwan Tangri (4 pcs)** _____ 799
Chicken drumsticks stuffed with saffron flavoured chicken mince, marinated and cooked in clay oven.
- ❖ **Mutton Seekh Kebab** _____ 749
Chargrilled soft lamb mince kebab skewers.
- ❖ **Chicken Seekh Kebab** _____ 649
Chargrilled soft chicken mince kebab skewers.

SHAHI

VEGETARIAN CURRIES

Slow-cooked to perfection, our curries are a tribute to the royal kitchens and timeless Mughlai traditions.

- ❖ **Dal Khidmat**  529
Black lentils slow-cooked overnight on charcoal, finished with butter & cream
- ❖ **Yellow Dal Tadka** 465
Yellow lentils tempered with cumin, garlic and whole red chilli in pure ghee
- ❖ **Mix Vegetables** 539
A medley of fresh seasonal vegetables cooked in a mild spiced gravy
- ❖ **Mutter Mushroom** 539
Green peas and mushrooms cooked in a creamy tomato gravy
- ❖ **Gobhi Masala** 539
Cauliflower florets cooked with onions, tomatoes and traditional spices
- ❖ **Methi Mutter Malai** 549
Fresh fenugreek leaves and green peas cooked in a rich creamy gravy
- ❖ **Hing Jeerey Ka Aloo** 499
Baby potatoes tempered with asafoetida, cumin, turmeric and green chilli.
- ❖ **Pindi Choley** 539
Chickpeas cooked in a tangy, spiced gravy with a blend of herbs

SHAHI THALI (SERVED DURING LUNCH ONLY)

- **VEGETARIAN** 599
A royal feast, a kebab, two delicious vegetarian dishes, served with dal, cooling raita, parantha, papad, salad and a sweet.
- **NON - VEGETARIAN** 650
A delicious feast, of a kebab, two exotic non-vegetarian dishes, dal, cooling raita, parantha, papad, salad and a sweet.

PERFECT WITH



Jeera Rice
or Steam Rice



Butter Naan
or Lacha Paratha



Tandoori Roti
or Missi Roti



Lachha Onion
& Salad



Boondi Raita

SHAHI

VEGETARIAN CURRIES

*Slow-cooked to perfection,
inspired by the royal kitchens
of the Mughals.*

KHIDMAT KI REET



SLOW COOKED
Deep flavours
crafted with time
and tradition.



FINEST INGREDIENTS
Handpicked spices,
fresh produce and
quality at every step.



MUGHAL VIRAASAT
Classic flavours,
homestyle warmth
and royal touch.



- ❖ **Mushroom Do Pyaza**  649
Fresh mushrooms cooked with double onions
and aromatic spices.
- ❖ **Dum Ka Paneer** 649
Cottage cheese cubes slow-cooked in a rich gravy
with aromatic spices.
- ❖ **Paneer Lababdar** 649
Cottage cheese stir fried with tomato, onion &
homeground spices.
- ❖ **Kadhai Paneer**  649
Cottage cheese cubes tossed with capsicum,
onion, tomato and kadhai spices.
- ❖ **Paneer Dhaniya Adraki**  649
Cottage cheese cooked with fresh coriander,
ginger and mild spices.
- ❖ **Punjabi Paneer Bhurji**  685
Grated cottage cheese cooked with onion,
tomato & garam masala.
- ❖ **Soya Chaap Masala / Lababdar** 649
Soya chaap cooked in rich masala or lababdar gravy
with aromatic spices.
- ❖ **Navratan Korma** 649
Symphony of *nine jewels* including dry fruits,
braised in a delicious mughlai gravy.
- ❖ **Malai Kofta** 649
Soft cottage cheese and potato dumplings cooked
in creamy tomato and cashew gravy.
- ❖ **Palak Paneer / Mushroom / Corn** 649
Cottage cheese cubes or fresh mushrooms / corn
cooked in creamy spinach gravy with aromatic spices.

PERFECT WITH



Jeera Rice
or Steam Rice



Butter Naan
or Lachha Paratha



Tandoori Roti
or Missi Roti



Lachha Onion
& Salad

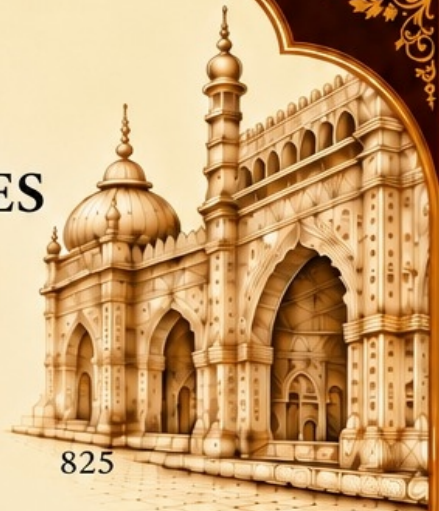


Boondi Raita

SHAHI

NON-VEGETARIAN CURRIES

*Slow-cooked to perfection,
our curries are a tribute to the royal kitchens
and timeless Mughlai traditions.*



- ❖ **Fish Curry**  _____ 825
Fresh fish cooked in a traditional spicy curry.
- ❖ **Butter Chicken**  _____ Half 725 | Full 949
Our signature tandoori chicken in a rich, creamy tomato gravy.
- ❖ **Chicken Tikka Lazeez**  _____ Half 725 | Full 949
Tender chicken tikka in a smooth tomato butter gravy.
- ❖ **Kadai Murg**  _____ Half 725 | Full 949
Chicken cooked in "Kadai" with tomato, fresh herbs & spices.
- ❖ **Rara Murg**   _____ Half 745 | Full 979
Chicken broiled with chicken mince & homeground spices.
- ❖ **Murg Saagwala** _____ Half 725 | Full 949
Chicken cooked with spinach & aromatic spices.
- ❖ **Kukkar waala Kukkad**  _____ 769
Homemade chicken curry in a flavourful spiced gravy.
- ❖ **Bhuna Gosht**  _____ 825
Semi dry mutton in the best of Lucknowi traditional cooking.
- ❖ **Gosht Awadhi Korma** _____ 825
Succulent morsels of mutton in creamy gravy with subtle spices.
- ❖ **Egg Curry** _____ 649
Boiled eggs cooked in a flavourful spiced curry.
- ❖ **Mutton Rogan Josh**  _____ 825
Succulent mutton prepared with authentic Kashmiri spices.
- ❖ **Mutton Saag Wala** _____ 825
Delicious mutton curry cooked with freshly ground spinach & spices.
- ❖ **Rara Mutton**   _____ 825
Mutton broiled with lamb mince, spices & condiments.



PERFECT WITH



SUPER SAVER COMBO

Great taste. Great value.
A complete meal for one.

Vegetarian

- ❖ **Dal Makhani** ————— 495
(Pair With Any Bread / Rice)
- ❖ **Paneer Butter Masala** ————— 499
(Pair With Any Bread / Rice)
- ❖ **Mixed Vegetable** ————— 459
(Pair With Any Bread / Rice)
- ❖ **Kadhai Paneer** ————— 499
(Pair With Any Bread / Rice)

Non Vegetarian

- ❖ **Butter Chicken (2Pcs)** ————— 595
(Pair With Any Bread / Rice)
- ❖ **Chicken Tikka Masala** ————— 595
(Pair With Any Bread / Rice)
- ❖ **Chicken Curry (2Pcs)** ————— 595
(Pair With Any Bread / Rice)
- ❖ **Mutton Rogan Josh (2Pcs)** — 595
(Pair With Any Bread / Rice)



BREADS

- ❖ **Tandoori Roti** _____ 85
Traditional whole wheat bread, baked in the tandoor.
- ❖ **Butter Roti** _____ 95
Soft and smooth tandoori roti finished with a touch of butter.
- ❖ **Missi Masala Roti** _____ 115
Traditional bread made with gram flour, spices and cooked to perfection.
- ❖ **Plain Naan** _____ 115
Soft, leavened bread baked in the tandoor, perfectly fluffy.
- ❖ **Butter Naan** _____ 135
Soft and smooth naan finished with a touch of butter.
- ❖ **Garlic Naan** _____ 135
Naan topped with fresh garlic and a hint of herbs.
- ❖ **Rumali Roti** _____ 85
Thin and soft bread with a delicate texture, cooked on a hot plate.
- ❖ **Lachha/Hari Mirch Paratha** _____ 135
Multi-layered whole wheat bread, flaky and wholesome.
- ❖ **Pudina Paratha** _____ 135
Whole wheat paratha infused with fresh mint for a refreshing aroma.
- ❖ **Keema Naan/Paratha** _____ 225
Naan or paratha stuffed with spiced minced lamb.
- ❖ **Aloo Kulcha/Naan/Paratha** _____ 135
Soft kulcha, naan or paratha stuffed with spiced potato filling.
- ❖ **Paneer Kulcha/Naan/Paratha** _____ 135
Soft kulcha, naan or paratha stuffed with spiced paneer filling.
- ❖ **Gobhi Kulcha/Naan/Paratha** _____ 135
Soft kulcha, naan or paratha stuffed with spiced cauliflower filling.

बासमती का खज़ाना

BASMATI KA KHAZANA

*Layers of fragrant basmati rice,
slow-cooked with the finest ingredients
and traditional dum,
just the way it has been for generations.*

KHIDMAT KI DUM PAR PAKA HUA

*Every biryani is dum cooked
the traditional way — sealed,
slow cooked and rested — so
the rice soaks in all the aromas
and every grain remains
separate, fluffy and fragrant.*



BIRYANI KHATE WAQT

*Enjoy your biryani
the Khidmat way.*



RAITA
*For the perfect
cool balance.*



LACHHA ONION
*For that crunch
and freshness.*



MASALA PAPAD
*For the classic
Khidmat crunch.*

❖ Chicken Biryani _____ 799

*Tender pieces of chicken cooked with aromatic spices
and layered with fragrant basmati rice.*

❖ Mutton Biryani _____ 849

*Succulent pieces of mutton cooked with aromatic spices
and layered with fragrant basmati rice.*

❖ Egg Biryani _____ 699

*Boiled eggs cooked in a flavourful biryani masala
and layered with fragrant basmati rice.*

❖ Vegetable Biryani _____ 649

*A wholesome blend of garden fresh vegetables,
aromatic spices and fragrant basmati rice.*

❖ Peas Pulao / Kashmiri Pulao / Jeera Rice 499

*Fragrant basmati rice delicately cooked with
peas / dry fruits / cumin respectively.*

❖ Steamed Rice _____ 475

Plain steamed basmati rice, perfectly cooked.

THE KHIDMAT BIRYANI EXPERIENCE



FINEST BASMATI
Premium grains
chosen for their
aroma and length.



RICH FLAVOURS
Whole spices &
traditional masalas
blended to perfection.



SLOW COOKED DUM
Sealed and slow
cooked to lock in
the aroma.



PERFECTLY SERVED
Fluffy, aromatic
and served with
Khidmat warmth.

साथ में

SAATH MEIN

The little things that complete a Khidmat meal.

KHIDMAT KI CHHOTI SI BAAT

Why do Mughlai meals love an onion, a papad and a little raita?

Rich gravies and tandoori dishes are traditionally balanced with simple accompaniments – something crisp, something fresh, something cooling and something tangy.

At Khidmat, these little additions are not just sides.

They are part of the meal.

WHILE YOU WAIT...

Take a moment. Discover what makes a Khidmat meal complete.

01

THE CRUNCH

Papad adds texture to rich, slow-cooked gravies.

02

THE COOL

Raita balances the warmth of our spices.

03

THE FRESH

Lachha onion and salad cut through rich Mughlai flavours.

❖ **Raita** — 325
Mix / Boondi / Pineapple

❖ **Garden Green Salad** — 249
Crisp seasonal vegetables, freshly cut for a healthy bite.

❖ **Extra Chicken Gravy** — 135
Rich and flavourful chicken gravy to complement your meal.

❖ **Extra Veg Gravy** — 125
Delicious vegetarian gravy to complement your meal.

❖ **Masala Papad** — 149
The classic Khidmat starter before the starters.

❖ **Roasted Papad Basket** — 115
One is never enough.

❖ **Fried Papad** — 115
Crispy fried papad, light and crunchy.

❖ **Onion Salad** — 75
Fresh onion slices with lemon and a hint of spices.

❖ **Lachha Onion Salad** — 95
Thinly sliced onions tossed with mild spices and herbs.

TRY THIS COMBINATION



Tandoori



Rich Curry



Biryani



Kebabs



Lachha Onion Salad



Raita



Raita



Masala Papad



Mint Chutney



Garden Salad



Onion Salad



Lachha Onion Salad

Three decades, countless meals, and a few little things that have always belonged on the Khidmat table.

चाइनीज़ - मगर खिदमत अंदाज़ में CHINESE VEGETARIAN

Our Chinese dishes are inspired by classic flavours and perfected in the Khidmat kitchen – where Mughlai tradition meets wok-tossed magic.

खिदमत का वादा

THE KHIDMAT PROMISE



**HOT WOK,
REAL FLAVOURS**
Cooked fresh in high
heat for authentic taste.



FINEST INGREDIENTS
Selected with care,
seasoned to perfection.



KHIDMAT STYLE
Chinese flavours,
Mughlai soul.

- ❖ **Vegetable Hot Garlic Sauce**  — 525
*Stir fried vegetables with a choice of sauce
hot garlic, sweet & sour, Sichuan, spring onion & ginger,
black pepper.*
- ❖ **Veg Momos (Steam/Chilli/Tandoori)** — 399
*Delicate vegetable fillings wrapped in delicate dough,
served just the way you like.*
- ❖ **Chilli Paneer (Dry / Gravy)**  — 599
*Cottage cheese tossed with capsicum, onions
and chilli sauce.*
- ❖ **Chilli Mushrooms (Dry / Gravy)** — 599
*Button mushrooms cooked with onions, capsicum
and oriental chilli sauce.*
- ❖ **Salt & Pepper Vegetables** — 549
*Crispy fried vegetables tossed with garlic,
pepper and spring onions.*
- ❖ **Vegetable Manchurian (Dry / Gravy)** — 525
*Crispy vegetable balls cooked in a mildly spiced
Manchurian sauce.*
- ❖ **Chilli Baby Corn**  — 549
*Crispy baby corn tossed with onions, capsicum
and spicy chilli sauce.*
- ❖ **Chilli Potato / Honey Chilli Potato** — 499
*Crispy potato strips tossed in spicy
chilli sauce.*
- ❖ **Crispy Corn**  — 549
Crispy golden fried corn kernels.
- ❖ **Vegetable Spring Roll** — 499
*Crispy rolls filled with fresh vegetables
and oriental spices.*
- ❖ **French Fries**  — 399
Crispy golden fries, perfectly salted.

PERFECT WITH



Manchurian with
Steamed Rice



Chilli Paneer
with Garlic Naan



Spring Rolls
with Hot & Sour Soup



Drums Of Heaven
with Lachha Onion



Schezwan Veg.
with Veg Fried Rice

KHIDMAT TIP

*Tell our team how
spicy you like it –
we'll make it
just right for you!*

चाइनीज़ - मगर खिदमत अंदाज़ में CHINESE NON-VEGETARIAN

Our Chinese dishes are inspired by classic flavours and perfected in the Khidmat kitchen – where Mughlai tradition meets wok-tossed magic.



- ❖ **Chicken Momos (Steamed / Chilli / Tandoori)** — 445
Juicy chicken fillings wrapped in delicate dough, served just the way you like.
- ❖ **Chilli Chicken (Dry / Gravy)**   — 725
Wok-tossed chicken with onions, capsicum and chillies – bold, spicy and irresistible.
- ❖ **Chicken Manchurian (Dry / Gravy)** — 725
Tender chicken balls in a flavourful manchurian sauce with the perfect balance of spices.
- ❖ **Chicken Salt & Pepper** — 725
Crispy chicken tossed with cracked pepper, onions, capsicum and aromatic spices.
- ❖ **Chicken Spring Rolls** — 525
Golden, crisp rolls filled with spiced chicken and crunchy vegetables.
- ❖ **Drums Of Heaven**   — 525
Crispy fried chicken drumsticks tossed in our signature spicy sauce.
- ❖ **Garlic Chicken (Dry)**  — 725
Stir fried chicken with lots of garlic, spring onion and a hint of black pepper.
- ❖ **Chicken Lemon** — 725
Crispy chicken tossed in a zesty, tangy lemon sauce.
- ❖ **Chicken Schezwan**  — 725
Stir fried chicken in spicy schezwan sauce with crunchy vegetables.
- ❖ **Chicken Lollipop** — 515
Crispy chicken lollipops tossed in a spicy and tangy sauce.

खिदमत का वादा

THE KHIDMAT PROMISE



**HOT WOK,
REAL FLAVOURS**
Cooked fresh in high heat for authentic taste.



FINEST INGREDIENTS
Selected with care, seasoned to perfection.



KHIDMAT STYLE
Chinese flavours, Mughlai soul.

PERFECT WITH



Chicken Manchurian with Steamed Rice



Chilli Chicken with Garlic Naan



Spring Rolls with Hot & Sour Soup



Drums Of Heaven with Lachha Onion



Schezwan Chicken with Veg Fried Rice

KHIDMAT TIP
Tell our team how spicy you like it – we'll make it just right for you!

NOODLES, RICE & CHOP SUEY

VEGETARIAN & NON-VEGETARIAN

CHOWMEIN

- ❖ Vegetable Chowmein  ₹515
- ❖ Chilli Garlic Chowmein  ₹525
- ❖ Egg Chowmein ₹499
- ❖ Chicken Chowmein ₹565

HAKKA NOODLES

- ❖ Vegetable Hakka Noodles  ₹535
- ❖ Chicken Hakka Noodles  ₹565

FRIED RICE

- ❖ Vegetable Fried Rice ₹515
- ❖ Chilli Garlic Fried Rice   ₹525
- ❖ Egg Fried Rice ₹499
- ❖ Chicken Fried Rice ₹565

CHOP SUEY

- ❖ Vegetable Chop Suey ₹499
- ❖ Egg Chop Suey ₹499
- ❖ Chicken Chop Suey ₹525



MOCKTAILS

- ❖ **KHIDMAT PUNCH** 325
A sweet blend of pineapple, orange & mango juice with fresh cream & grenadine.
- ❖ **LOVE ON THE BEACH** 325
A symphony of peach and orange juice topped with chilled lemonade.
- ❖ **PINEAPPLE SMOOTHIE** 325
Pineapple juice and vanilla ice cream blended with fresh cream.
- ❖ **SUNRISE** 325
Orange juice, grenadine syrup, lime juice.
- ❖ **RED LADY** 325
Orange juice, lime juice, strawberry crush topped with lemonade.
- ❖ **VIRGIN MOJITO** 325
A perfect combination of lemon chunks, fresh mint and soda.
- ❖ **DIET COKE** 95
- ❖ **MINERAL WATER** 60
- ❖ **FRESH LIME SODA** 225
- ❖ **JAL JEERA / ICED TEA** 225
- ❖ **COKE BOTTLE 750 ml** 100

KHIDMAT SPECIALS

A curated selection of refreshing beverages and timeless favourites, crafted to delight, all year round.

- ❖ **Kit-Kat Oreo Shake** _____ 299
Indulgent shake blended with Oreo cookies and Kit-Kat for the perfect treat.
- ❖ **Hazelnut Cold Coffee** _____ 299
Smooth cold coffee infused with rich hazelnut flavour.
- ❖ **Lychee-Mint Chia Seed Mojito** _____ 299
A refreshing blend of lychee, mint, chia seeds and lime.
- ❖ **Masala Coke** _____ 145
Classic cola with a hint of aromatic spices.
- ❖ **Masala Shikanji** _____ 145
Traditional shikanji with a special masala twist.
- ❖ **Aam Panna** _____ 135
Traditional raw mango cooler with a touch of spices.
- ❖ **Peach Iced Tea** _____ 165
Chilled tea infused with the sweet goodness of peach.
- ❖ **Lemon-Mint Iced Tea** _____ 155
Refreshing lemon iced tea with a burst of mint.
- ❖ **Chaach** _____ 155
Traditional spiced buttermilk, cooling and comforting.
- ❖ **Lassi (Sweet / Salty)** _____ 135
Creamy and soothing lassi, sweet or salty as you like.
- ❖ **Coolberg Fruit Beer** _____ MRP
Refreshing non-alcoholic fruit beer (assorted flavours).

DELICIOUS DESSERTS

Slow-cooked to perfection, our desserts are a tribute to the royal kitchens and timeless Mughlai traditions.

- ❖ **Tutti Frutti** ————— 225
Creamy vanilla ice cream loaded with colourful tutti frutti.
- ❖ **Gulab Jamun (2 Pieces)** ————— 175
Soft and delicious milk solids dumplings soaked in rose flavoured sugar syrup.
- ❖ **Choice of Ice Cream** ————— 125
(Vanilla / Strawberry / Chocolate / Butterscotch)
- ❖ **Brownie with Ice Cream** ————— 215
Warm chocolate brownie served with a scoop of vanilla ice cream.
- ❖ **Tilla Kulfi** ————— 100
(Malai / Kesar Pista)
Traditional Indian kulfi topped with edible silver foil for a royal treat.





HOT BEVERAGES



❖ **Coffee** (Filter/Cappuccino/Latte/Americano) — 85
Rich and aromatic coffee, brewed to perfection.

❖ **Masala Chai** — 55
Traditional Indian tea brewed with a blend of aromatic spices and milk.

❖ **Kashmiri Kahwa** — 125
Fragrant green tea with saffron, almonds, cardamom and rose petals.

❖ **Adrak Chai** — 65
Ginger flavoured tea, strong and refreshing, perfect to uplift your mood.

❖ **Tulsi Green Tea** — 65
Healthy green tea blended with tulsi leaves and a hint of honey.

❖ **Hot Chocolate** — 75
Rich and creamy chocolate drink, topped with whipped cream.

❖ **Lemon Honey Tea** — 75
Warm tea infused with lemon and honey, soothing and revitalising.

❖ **Badam Pista Milk** — 85
Warm milk infused with almonds, pistachios and a touch of cardamom.

❖ **Hot Milk** — 99
Plain hot milk, simple, warm and comforting.