

Shuruvat – Appetizers

<i>Achari Paneer Tikka (D) (V)</i>	70
<i>Picattas of Cottage Cheese, marinated with Indian Spices</i>	
<i>Malai Broccoli (D) (V)</i>	70
<i>Yoghurt and Cheese marinated Broccoli florets cooked in the Tandoor</i>	
<i>Amritsari Aloo Tikki (D) (V)</i>	70
<i>Potato Gallets seasoned with Indian Green Herbs topped with Masala Chickpeas</i>	
<i>Chatpata Tawa Salad (D) (V)</i>	55
<i>Masala Couscous, Seasonal Summer Vegetables, Lemon and Himalayan Salt dressing</i>	
<i>Onion Batata Bhajia (V)</i>	70
<i>Batter-fried Spiced Onion and Potato, served with Mint and Tamarind Chutney</i>	
<i>Tandoori Khumb (D) (V)</i>	70
<i>Button Mushrooms Napped with Tandoori Spices finished in Tandoor</i>	
<i>Punjabi Jhinga (S)</i>	100
<i>Prawns Marinated with Indian Red Spices, Batter Fried</i>	
<i>Lamb Seekhi (D)</i>	90
<i>Mince Lamb seasoned with Black Pepper and Indian Green Herbs, Cooked in Tandoor</i>	
<i>Tandoori Boti Kebab (D)</i>	120
<i>Lamb Cubes marinated with Hung Yogurt, Kashmiri Red Chili enriched with Malt Vinegar and cooked on a Griddle</i>	

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(S) Contains Seafood

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Premium- Signature Dishes

Chatpata Kanagoora (S)*	145
<i>Pan fried Atlantic Scallops on a base of Spiced Puffed Rice, Served with Pine Nut Chutney</i>	
<i>(*) with supplement</i>	25
Bharwan Gucchi*	220
<i>Morel Mushrooms Filled with Clotted Cream, Green Herbs and Spring Onions, Finished in a Nutty Gravy</i>	
<i>(*) with supplement</i>	95
Changezi Raan* (D)	260
<i>Whole Leg of Indian Lamb marinated with Indian Spices and Malt Vinegar cooked in the Tandoor</i>	
<i>(*) with supplement</i>	125
Shamshi Jhinga* (D) (S)	170
<i>Jumbo prawns marinated in Cheese and Hung Yogurt stuffed with Peppers cooked on dum</i>	
<i>(*) with supplement</i>	55
Pastunkhwa Lobster* (D) (S)	370
<i>Lobster Tail with Indian Green Herbs marinade, Served with Creamy Tomato Gravy</i>	
<i>(*) with supplement</i>	200

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Amala Favourites

<i>Papaya Peanut Kachumber (V) (N)</i>	55
<i>Cucumber, Cabbage, Onion, Carrot, Raw Papaya with Lime and Roasted Peanut dressing</i>	
<i>Classic Green Salad (V)</i>	45
<i>Fine slices of Cucumbers, Tomatoes and Onions</i>	
<i>Classic Samosa (V)</i>	70
<i>Potatoes, Green Peas, Cumin with Coconut Chutney</i>	
<i>Sarson Mahi Tikka (S)</i>	100
<i>Fresh catch of the day fillet marinated in Saffron and Kasundi Mustard</i>	
<i>Chicken Tikka (D)</i>	115
<i>Boneless Chicken thighs marinated in Spices and Yoghurt</i>	
<i>Tandoori Chicken (D)</i>	115
<i>Chicken on the bone marinated in Tandoori paste</i>	
<i>Butter Chicken (D) (N)</i>	100
<i>Marinated boneless Chicken thigh, Tomato Gravy, Cashew Nut and Dry Fenugreek</i>	
<i>Chicken Jalfrezi</i>	100
<i>Boneless Chicken thigh, Mixed Vegetable, Onions and Tomato Gravy</i>	
<i>Palak Paneer (D)</i>	85
<i>Cottage Cheese, Spinach Gravy</i>	

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Qorma, Qaliyan, Salan, Nehari & Do Pyaza – Main Course

<i>Khumb Do Pyaza (D) (V) (N)</i>	85
<i>Button Mushrooms cooked with Shallots and Tomatoes</i>	
<i>Achhari Baingan (V)</i>	85
<i>Baby Aubergines tossed with Cumin, Ginger and Pickling Spices</i>	
<i>Adraiki Aloo Gobhi (D) (V)</i>	85
<i>Cauliflower Florets cooked with Potatoes in a Tangy Onion Tomato Masala</i>	
<i>Amritsari Chole (D) (V)</i>	65
<i>Chickpeas cooked with Onions and Tomato spiced with traditional Chana Masala</i>	
<i>Amchoori Bhindi Masala (D) (V)</i>	85
<i>Fresh Okra cooked with Onions and Tomatoes flavoured with raw Mango Powder</i>	
<i>Kale Kadai da Paneer (D) (V) (N)</i>	85
<i>Tandoor Paneer Tikkas cooked in Onion and Tomato Masala flavoured With Coriander and Fennel</i>	
<i>Dal Amala (D) (V)</i>	65
<i>Black Urad Lentils simmered overnight on charcoal, Enriched with Tomatoes, Fresh Cream and Butter</i>	
<i>Dal Tadka (D) (V)</i>	65
<i>Yellow Lentils tempered with Cumin, Onions and Tomato</i>	
<i>Murgh Qorma (D) (N)</i>	95
<i>Prime cuts of Chicken simmered in a Brown, Onion and Nutty Gravy, Finished with traditional Indian Garam Masala</i>	
<i>Moghul Chicken Curry (D)</i>	95
<i>Morsels of Chicken cooked in a hearty curry of Onions and Tomatoes enriched with Potatoes and Indian Mustard</i>	

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<i>Shahi Nehari (D)</i>	115
<i>Prime cuts of Lamb simmered overnight in its own stock, flavoured with Turmeric, Brown Onions</i>	
<i>Kashmiri Roganjosh</i>	115
<i>Prime cuts of Indian lamb cooked with onions and Kashmiri Red Chilly based gravy flavoured with dry Ginger and Fennel</i>	
<i>Lal Rara Gosht</i>	115
<i>Prime Cuts of Lamb and Mince over Low Heat, Freshly Ground Spices, Mathania Chillies</i>	
<i>Patialashahi Jhinga Masala (D) (S)</i>	115
<i>Fresh Prawns cooked in a Tomato gravy flavoured with traditional Punjabi Spices</i>	

BIRANI - Biryani

<i>Awadhi Gosht Biryani (D) (N)</i>	130
<i>Basmati Rice and Lamb, cooked with Mace, Rose Water, Kewra and Dried Fruits</i>	
<i>Awadi Rubiyan Biryani (D) (N) (S)</i>	140
<i>Basmati Rice and Prawns, cooked with Mace, Rose Water, Kewra and Dried Fruits</i>	
<i>Awadhi Murgli Biryani (D) (N)</i>	115
<i>Basmati Rice and Chicken, cooked with Mace, Rose Water, Kewra and Dried Fruits</i>	
<i>Awadhi Subz Biryani (D) (N)</i>	95
<i>Basmati Rice and seasonal Vegetables, cooked with Mace Rose Water, Kewra and Dried Fruits</i>	

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Mande ki Mehfil- Our Signature Breads

<i>Paanch Anaj Ki Roti (V)</i> <i>Indian Five Grain Healthy Bread</i>	35
<i>Amritsari Kulcha (D) (N)</i> <i>Chief's Special Potato and Cottage Cheese stuffed Bread</i>	25
<i>Garlic Naan / Butter Naan (D) (V)</i>	25
<i>Cheese Naan (D)</i>	25
<i>Tandoori Roti (V)</i>	25
<i>Laccha Parantha (D) (V)</i>	25
<i>Plain Naan (D)</i>	25

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Meetha - Desserts

<i>Carrot Halwa Tart (D) (V) (N)</i>	55
<i>Summer Carrots cooked with Milk and Sugar enclosed in a Tart</i>	
<i>Choco Jamun (D) (V) (N)</i>	45
<i>Condensed Milk Dumplings Stuffed with Chocolate fried to perfection Dipped in flavoured Sugar Syrup</i>	
<i>Amala Signature Kulfi (D) (V) (N)</i>	55
<i>Pistachio flavoured Indian ice cream made with Reduced Milk</i>	
<i>Rasmalai (D) (V) (N)</i>	45
<i>Fresh Milk Whey Dumplings cooked in thin Sugar Syrup soaked in Saffron flavoured milk</i>	
<i>Mango Shrikhand (D) (V) (N)</i>	45
<i>Fresh Mango flavoured Hung Sweet Yogurt</i>	
<i>Ice Creams (D) (N)</i>	45
<i>Vanilla, Chocolate or Strawberry</i>	
<i>Sorbets (D) (N)</i>	45
<i>Mango or Lemon</i>	
<i>Tazza Fal</i>	45
<i>Seasonal fresh Fruit platter</i>	

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