

Desserts*



Amaretto



vanilla ice cream

9

Alcoholic Drinks



Campari

\$6.0



Whiskey



Gin



Vodka



Rum



Tequila



Kingfisher



Dom Perignon

\$212.7

Mains



Old Delhi Style Chicken

Main courses



Chicken Hyderabadi*

\$19.3



Chettinad Chicken* ^

\$15.9



Rose Petal Chicken Korma*

\$15.3



Ricotta Chicken*

\$19.9



Mixed Pepper Chicken

\$15.9



Guinea Fowl Kali Mirch*

\$20.6



Rabbit Tikka Lababdar

\$21.9



Pulled Duck Jhalfrezi

\$20.6



Lamb Korma Nilgiri*

\$16.6



Lamb Shank with Masala Fig Sauce^

\$18.9



Apricot Lamb

\$16.6



Venison Masala* ^

\$19.3

Side dishes*



Black Lentils In a Butter Sauce

\$6.0



Five Lentils with Hot Oil Seasoning

\$6.0



Chickpeas In Spiced Tomato Sauce

\$6.0



Spiced Potatoes with Cauliflower (Dry

\$6.0



Sir-Fried Pak Choy and Broccoli^

\$6.3



Five Spice-Laced Fried Okra^

\$6.0



Steamed Rice

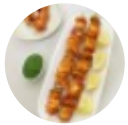
\$4.7



Pulao Rice

\$5.0

Indian specialties



Paneer Tikka

\$8.6



Chilli Paneer

\$7.9



Chicken Biryani

7
\$20.6



Bombay Chicken

\$16.6



Paneer Tikka Masala

\$15.3



Plain Naan

\$2.7



Garlic Naan

1
\$3.3



Roti

4
\$2.0

Vegetarian specialties



Kadai Paneer

\$14.6



Bombay Aloo

\$6.0



Palak Paneer

19

Desserts



Raspberry Brulee

\$6.6



Mango Lounge Eton Mess

\$6.6



Mango Kulfi*

\$6.0



Carrot Cake with Mascarpone Frosting

\$6.6



Raisin and Pistachio Kheer*

\$6.6



Trio of Coffee Sorbet

\$6.0



Healthy Option: Yoghurt and Honey Ice Cream

\$6.0

Starters



Non-Vegetarian Platter of Assorted Starters



Vegetarian Platter of Assorted Starters

Tandoori Spezialitäten



Tandoori Prawns

\$16.6

Cocktails



Mango Mojito

\$10.1



Pina Colada

\$10.6

Brot



Lachha Paratha

\$3.3

Spirits



Remy Martin VSOP



Jack Daniels

10



Martini

\$6.0



Sambuca



Kahlua

Main Course



Lal Maas*



Cheese and Chili Naan

Beer*



Cobra

Reisspezialitäten



Hyderabadi Lamb Biryani

\$21.2

Alkoholfreie Cocktails



Virgin Colada

\$5.6

Crepes



Grand Marnier

Appetizers



Tiger Prawn Martini

\$13.2

Tandoori Khajana



Lamb Seekh Kebab

\$9.2

White wine



Chablis Grand Cru Bougros France

\$119.7



Puligny-Montrachet Cru-Les Folatieres France

\$113.0



Broy' Bianco Collin DOC Italy

\$93.1

Fladenbrot aus dem Tonofen



Peshawari Naan

\$3.3

Tandoori Brote



Pudina Paratha

\$3.3

Vollkornpizza klein



Cinderella

\$6.0

Rice Bowl



Lemon Rice (Peanuts)

\$5.3



Green Peas and Onion Rice

\$5.3

Alkoholische Cocktails



Strawberry Daiquiri

\$10.0

Indischer Reis



Mushroom Rice

9
\$5.3

Sushi - Inside-Out-Maki



Soft Shell Crab

2
\$10.6

Whiskey



Cointreau

Aperitifs



Malibu Pimms

\$6.0

Light



Novita Trebbiano Grechetto Italy

\$23.9



Muscadet de Sevre Maine, Chereau-Carre France

\$29.3



Gerard Bertrand, Naturalys Viognier France

\$33.2



Chateau de malanges, Petit Chablis France

\$37.2



Rioja, Lanzado Joven Spain

\$26.6



Tournee du Sud, Grenache Pinot Nior, Vin de Pays France

\$30.6



Chianti Classico, Bonacchi Italy

\$42.5

Whiskies



Laphroaig, Years Old



Glenmorangie, Years Old Highland Malt



Glenlivet, Years Old Spey Side Malt



Glenfiddich, Solera Reserve, Single Malt Years Old



Chives Regal, Years Old



J.w. Black Label, Years Old



Makers Mark, Kentucky Straight, Bourbon

Champagne



Louis Roederer Cristal Brut

\$259.3

Accompaniments



Assorted Papadum Basket



Spring Onion, Cucumber and Mint Raita

\$3.3

Mocktails



Berry Beach

\$6.0

Coffee



Cappuccino

9
\$4.0

Vegetarian starters



Avocado and Soya Cutlets

\$8.3



Green Marrow and Fig Papdi Chaat

\$8.6



Asparagus and Baby Corn Fritter

\$8.6



Spinach and Feta Cheese Samosa

\$7.3

Red Wine



Brunello di Monalcino DOCG Italy

\$99.7



Château Cantenac Brown, Brio de Cantenac, Margaux France

\$99.7

Rose



Broken Shackle Australia

\$23.9



Pinot Grigio Blush Sacchetto Italy

\$26.6



Valle Reale, Lupi Rose Italy

\$29.3



Chateau de L'Aumerade France

\$39.9

Sparkling



Prosecco Gocce di Favola Extra Dry

\$33.2



Pinot Grigio Blush Spumante NV

\$31.9



Laurent-Perrier

\$79.8

Brandies



Chateau du Breuil, Fine Calvados



Martell V.S, Fine Cognac



Blason Noir, Bas Armagnac

Champagne Cocktails



Blue Champagne

\$10.0

Bread Box



Truffle Oil and Rosemary Naan

\$4.0

Wine Selection? - Sparkling



Veuve Cliquot NV

\$74.5

Medium



Pinot Grigio, Tramin Italy

\$33.2



Sula Sauvignon Blanc India

\$31.9



Gavi di Gavi San Silvestro Italy

\$35.9



Gewutrztraminer, CantineProduttori Termeno Italy

\$41.2



Tuatara Bay Marlborough Sauvignon Blanc NZ

\$42.5



Il Casone Merlot Raboso Italy

\$23.9



Montepuciano D'Abruzzo Italy

\$35.9



Don David Reserve Malbec Argentina

\$38.6



Chateau la Clare Cru Bourgeois Medoc France

\$54.5

Vegetarian Main Courses



Goat Cheese and Spinach Kofta*

\$15.9



Khoya Mutter Makhana

\$14.0



Vegetable Jhalfrezi*

\$12.3

Ports



Fonseca, Late Bottled Vintage Port

Sizzling Platters



Assorted Platter for Two

\$17.9

Tapas and Meza



Garlic and Chilli Mushrooms

\$8.6

Fish and Shellfish



Hariyali Lobster

\$32.6



Tiger Prawns In Spiced Coconut Sauce*

\$21.2



Crab Xec Xec* ^

\$21.2



Zafrani Tiger Prawn Biryani*

\$21.2

Premium Cocktails



Apple Lush

\$10.0



Windsor Cool

\$10.1



Blue Pineapple

\$9.4



View of the Castle

\$10.1



Spicy Angel

\$9.8

Wine (Fortified Wines)



Taylor's Year Old Tawny Port

Full



Carmen Reserve Chardonnay, Chile

\$26.6



Andeluna Torrontes Argentina

\$31.9



Fratelli, Classic Chenin Sauvignon India

\$33.2



Pouilly Fuisse, Chateau de Beauregard France

\$55.8



Pinotage Hazy View South Africa

\$23.9



Shiraz, India

\$29.3



Berton Vineyard, Metal Label Cabernet Sauvignon Australia

\$33.2



Shiraz The Yard Larry Cherubino Australia

\$46.5



Chateauneuf du pape, Domaine du Grand Tinel France

\$59.8



Gigondas Les Souteyrades' Domaine St Damien France

\$59.8

Chef's Signature Starters



Medley of Sea Food

\$17.2



Smoked Lamb Chops

\$12.6



Cardamom Chicken Tikka

\$10.0



Tandoori Guinea Fowl

\$10.0



Chicken Tikka with Pickling Spices

\$9.2



Batter-Fried Monk Fish

\$11.3



Goan Spiced Squids

\$9.2

Royal Choices



Rose Syllabub

\$6.6



Lemon Posset with Hot Spiced Seasonal Fruits

\$6.0

Desserts Wine



Rhone Muscadel, Graham Beck Robertson, South Africa



Muscat de Beaumes de Venise France



Saracco Moscato d Asti Italy

Tea and Coffees



Darjeeling, Assam, Earl Grey, Camomile, Mint or English

\$2.7



Coffee, Espresso or Café Latte

\$3.3

Beers and Minerals



Cobra (Non-Alcoholic Lager)

Uncategorized



Chilli Scallops

\$13.8



Duck Spring Rolls

\$10.0



Assorted Platter for Two (Non-Vegetarian)

\$25.9



Potato Galette

\$7.3



Lal Maas

\$19.3



Monkfish Curry

\$18.9



Cheese and Chilli Naan

\$3.3



Duck Keema Naan

\$5.0



Lamb Keema Naan

\$4.3



Chocolate Fondant

1
\$6.6



Double espresso

\$4.0



Liqueur Coffee

\$10.0



Hennessey XO



Espresso Martini

\$10.1



Woo Woo

\$10.0



Cinzano Bianco

\$6.0



Dubonnet

\$6.0



Kir Royale

\$10.0



Beat the Heat

\$6.0



Brandy



Soft Drink



Fruit Juice



Bottled Mineral Water



Bénédictine



Baileys Irish Cream



Tia Maria



Pulav Rice



Alphonso

\$10.0



Moet and Chandon Brut Imperial

\$66.5