

MEHFIL KI AAMAD

THE ARRIVAL

SOUPS & WELCOME

DAL CHUKANDAR SHORBA

250

A velvety blend of slow-cooked lentils and earthy beetroot, delicately tempered with Indian spices and finished with fresh herbs. Comforting, wholesome and rich in flavour

MURGH KALI MIRCH SHORBA

300

A fragrant chicken broth simmered with aromatic spices and freshly crushed black pepper, offering a warming balance of robust flavour and subtle heat.

DUM GOSHT SHORBA

350

A traditional slow-simmered mutton paya broth, cooked for hours to extract its rich depth and nourishment. Finished with royal spices for an authentic Mughlai experience.

REFRESHERS

- LYCHEE
- JAMUN
- BEETROOT

300

300

300



SHAHI PESHKASH

KEBABS & STARTERS

VEGETARIAN

GILAWAT-E-KHUMB

Soft, melt in mouth and richly spiced mushroom kebabs inspired by the royal kitchens of Lucknow.

600

MUSHROOM-E-MEHFIL

Button mushrooms tossed in a rich onion and spice reduction, finished with fresh herbs and served alongside our signature Ulta Tawa Parantha.

600

PANEER KANDHARI TIKKA

Delicate folds of paneer, generously filled with fresh cottage cheese and melting cheese, marinated in royal Kandhari spices and charred to perfection in the tandoor.

600

PANEER LASOONI TIKKA

Soft paneer infused with the bold character of fresh garlic, balanced with creamy yoghurt, finished over charcoal embers.

600

SHAHI SEEKH KEBAB

Finely minced vegetables, nuts and royal spices hand-shaped over skewers and cooked in the tandoor until beautifully charred.

600

MALAI BROCCOLI

Succulent broccoli florets enveloped in a creamy malai marinade with cheese and mild spices, roasted in the tandoor to achieve a delicate smoky aroma.

550

DAHI KE NAZRANE

Delicately spiced hung curd kebabs, pan-seared to golden perfection. inspired by the royal kitchens of Hindustan

550

SOYA-E-DARBAR (KASURI/ AFGHANI)

Tender soya morsels marinated in Kasuri fenugreek spices or a rich Afghani cream and nut marinade, roasted in the tandoor for a smoky finish.

550



SHAHI PESHKASH

KEBABS & STARTERS

CHICKEN

CHICKEN ANGARA KEBAB

Tender chicken morsels marinated in Chef Sarkar's signature blend of aromatic spices and slow-charred in the tandoor, delivering bold flavours and a distinctive smoky finish.

750

CHICKEN JUBBAN KEBAB

Tender chicken leg quarters, marinated in aromatic spices and char-grilled in the tandoor for a smoky, succulent finish.

750

CHICKEN SHALIMAR KEBAB

Succulent chicken marinated with fresh ginger, garlic and traditional Mughlai spices, char-grilled in the tandoor with vibrant bell peppers. A timeless Shalimar classic.

750

CHICKEN NAAN BOMB

Freshly baked naan filled with tender chicken in a velvety makhani gravy, enriched with butter, cream and aromatic spices.

700

CHICKEN GARLIC KASURI TIKKA

Succulent chicken steeped in fresh garlic, fragrant Kasuri methi and royal spices, kissed by the flames of the tandoor to create a kebab that is both aromatic and deeply satisfying.

750

MURGH MALAI TIKKA

Tender morsels of chicken marinated in a velvety blend of cream, yoghurt and subtle spices, roasted gently in the tandoor for a delicate, melt-in-the-mouth finish.

750

MURGH LASOONI TIKKA

Succulent chicken infused with freshly crushed garlic and aromatic spices, char-grilled in the tandoor to create a kebab that is bold, smoky and full of flavour.

750

MURGH KALI MIRCH TIKKA

Juicy chicken marinated with freshly cracked black pepper, yoghurt and handpicked spices, roasted in the tandoor for a robust and peppery finish.

700

TANDOORI CHICKEN

A timeless classic featuring chicken marinated in yoghurt, fresh spices and traditional tandoori masala, then roasted over intense heat for its signature smoky flavour and charred finish.

700

KALI MIRCH TAWA CHICKEN

Tender chicken tossed on the tawa with freshly cracked black pepper, aromatic spices and herbs. Bold, peppery and deeply flavourful, with a warmth that lingers long after the last bite.

850

SHAHI PESHKASH

KEBABS & STARTERS

MUTTON

MUTTON GALOUTI KEBAB

A royal Awadhi delicacy of finely minced mutton, delicately spiced for an exquisitely tender, melt-in-the-mouth finish.

750

BOTI-E-KHAAS

Tender mutton pieces cooked in a rich spiced masala and served with a soft Ulta Tawa Parantha.

850

SIKANDARI CHAMP

Mutton chops marinated in a blend of hand-pounded spices, yoghurt and fresh herbs, chargrilled in the tandoor to achieve a smoky crust while retaining their tenderness and flavour within.

950

RAAN-E-SULTAN

Succulent cuts from the prized leg of lamb, marinated in fragrant spices and slow-cooked until exceptionally tender. Served on the bone and glazed in its own rich masala.

1050

MUTTON GILORI KEBAB

Tender mutton kebabs delicately seasoned with aromatic spices, pan-finished in a velvety cream reduction for a rich and indulgent finish.

850

MUTTON SEEKH KEBAB

Finely minced mutton blended with fresh herbs, aromatic spices and traditional seasonings, moulded onto skewers and tandoor-roasted for a smoky, succulent finish.

850

FISH

SOLE LASOONI TIKKA

Tender sole fish infused with freshly crushed garlic and fragrant seasonings, char-grilled in the tandoor to create a rich and distinctive flavour.

850

SOLE KALI MIRCH TIKKA

Succulent sole fish marinated with freshly cracked black pepper and handpicked spices, tandoor-roasted for a bold yet refined taste.

850

SOLE ANGARA TIKKA

Succulent sole fish steeped in a vibrant chilli marinade and charred over glowing embers in the tandoor, delivering a smoky, fiery and unforgettable flavour

850

SOLE SUFIYANA TIKKA

Delicate sole fish marinated in a subtle blend of aromatic spices and herbs, gently roasted in the tandoor for an elegant and flavourful finish

850

DASTARKHWAN-E-MEHFIL

ROYAL SHARING PLATTERS

SHAHI MEHFIL VEG PLATTER

An assortment of mushroom-e-mehfil(2 pcs),
shahi seekh kebab(3 pcs)
malai broccoli(3 pcs),paneer kandhari tikka(2 pcs)

1250

SHAHI MEHFIL NON-VEG PLATTER

An assortment of chicken angara kebab (3 pcs),
chicken garlic kasuri tikka(3 pcs),murgh kali mirch tikka(3pcs),
mutton seekh kebab(4pcs)

1750



BEGUM KA ZAIKA

CURRIES & MAIN COURSE

VEGETARIAN

DAL MAJLISI

550

A signature black lentil preparation finished with cultured yoghurt and fragrant spices. Delicate, velvety and distinctly different from the richness of traditional Dal Makhani.

DAL MAKHNI

600

Whole black lentils slow-cooked overnight with tomatoes, butter and cream, finished in true Punjabi tradition.

PANEER LABABDAR

700

Soft paneer simmered in a rich tomato and cashew gravy, delicately spiced and finished with cream for a velvety, indulgent experience.

PANEER LAHORI

700

Soft paneer simmered in a rich Lahori gravy, delicately spiced and finished with cream for a velvety indulgence.

PANEER MAKHANWALA

700

A rich and creamy tomato gravy finished with butter, cream, and aromatic spices, served with tender paneer cubes.

KOFTA-E-NOOR

700

Delicate cottage cheese and vegetable koftas simmered in a velvety nut and cream gravy, inspired by the rich flavours of the royal dastarkhwan.

KATHAL NIHARI

600

Tender jackfruit slow-cooked in a rich Nihari gravy with hand-ground spices, inspired by the royal kitchens.



SHEHENS SHAH KI PASAND

CURRIES & MAIN COURSE

NON-VEGETARIAN

MURGH CHINGARI

850

Juicy chicken simmered in a fiery gravy infused with chillies and aromatic spices, offering a bold flavour with a lingering warmth.

MURGH LAHORI

850

Tender chicken simmered in a rich Lahori gravy, layered with aromatic spices, deep traditional flavours, and a luxurious finish that lingers beautifully.

MURGH BALOCHI

900

A robust preparation of chicken slow-cooked with traditional spices and herbs, delivering deep flavours inspired by the culinary traditions of Balochistan.

MURGH NIHARI

900

A distinctive interpretation of the classic Nihari, featuring tender chicken slow-cooked in a richly spiced broth, finished with fragrant herbs and warming spices.

MURGH DILKHAAS

950

Succulent chicken cooked in a rich, velvety tomato and cashew gravy, finished with cream and aromatic spices. A royal indulgence crafted to delight the senses.

NOORANI BUTTER CHICKEN

950

Tandoor-roasted chicken gently simmered in a rich tomato, butter and cream gravy. A timeless favourite elevated with the signature touch of Dum Noorani.





SHEHENS SHAH KI PASAND

CURRIES & MAIN COURSE

DUM MUTTON NIHARI

Dum Noorani's signature masterpiece featuring tender mutton and marrow-rich nalli, slow-cooked for hours with handpicked spices to create a deeply flavourful and soul-satisfying Nihari.

1150

SHAHI MUTTON KORMA

Succulent mutton simmered in a luxurious gravy of yoghurt, nuts and fragrant spices. A timeless royal delicacy inspired by the grand kitchens of Hindustan.

1100

MUTTON CHAMP MASALA

Juicy mutton chaamp cooked in a robust masala of onions, tomatoes and aromatic spices. Rich, hearty and crafted for those who appreciate bold flavours.

1150



DUM KA SAFAR

JOURNEY OF DUM

A TREASURED LEGACY OF THE ROYAL DASTARKHWANS, DUM BIRYANI IS PATIENTLY SEALED AND SLOW-COOKED, ALLOWING EVERY GRAIN TO ABSORB THE RICHNESS OF AROMATIC SPICES AND TRADITION.



GUCCHI PULAO

SIGNATURE

1050

Himalayan gucchi mushrooms paired with fragrant basmati rice and delicately infused with aromatic royal spices, creating an elegant and luxurious pulao

SABZ DUM BIRYANI

550

Fragrant basmati rice layered with seasonal vegetables, aromatic spices and fresh herbs, slow-cooked on dum to create a wholesome and flavourful classic.

PANEER YAKHNI DUM BIRYANI

700

Delicate paneer and fragrant basmati rice cooked with a flavourful yakhni and subtle spices, resulting in a biryani that is elegant, comforting and deeply satisfying.



DUM KA SAFAR

JOURNEY OF DUM

MURGH HYDERABADI DUM BRIYANI

Succulent chicken layered with fragrant basmati rice, saffron and traditional Hyderabad spices, sealed and slow-cooked on dum for an authentic royal experience.

750

MURGH KHAZANA DUM BRIYANI

A luxurious blend of succulent chicken, fragrant basmati rice, saffron, and signature spices, finished with the timeless art of dum cooking.

850

MURGH YAKHNI DUM BRIYANI

Juicy boneless chicken and fragrant basmati rice delicately cooked with a flavourful yakhni, resulting in a biryani that is subtle, aromatic and deeply satisfying.

950

MUTTON HYDERABADI DUM BRIYANI

Tender mutton layered with fragrant basmati rice, saffron and traditional Hyderabad spices, sealed and slow-cooked on dum to create a biryani rich in aroma and flavour.

1050

MUTTON YAKHNI DUM BRIYANI

Succulent mutton and fragrant basmati rice delicately cooked with a flavourful yakhni, resulting in a biryani that is refined, aromatic and deeply satisfying.

1250



MEHFIL-E-ROTIYAAN

ARTISANAL BREADS

JHAROKHA NAAN

220

A handcrafted tandoori naan distinguished by its delicate lattice-like pattern, baked until golden and brushed with melted butter. Crisp at the edges, soft at the centre, and perfect for scooping up the rich gravies of a royal feast.

ULTA TAWA PARATHA

220

An artisanal parantha delicately layered and slow-roasted on an inverted tawa for a crisp, buttery finish.

KHAMIRI ROTI

220

A traditional leavened flatbread, slow-fermented and baked in the tandoor for a light, airy texture and delicate smoky notes.

PALAK RUMALI ROTI

190

An elegant rendition of the classic rumali, delicately infused with fresh spinach and hand-stretched to paper-thin perfection. Soft, light and ideal for pairing with the rich curries of the royal dastarkhwan.

MALABARI PARATHA

190

A layered South Indian flatbread, delicately folded and cooked until soft and flavourful.

LACHHA PARATHA

190

A multi-layered paratha, delicately crafted and cooked to perfection.

NAAN

190

PLAIN| BUTTER| GARLIC

Soft, pillowy bread baked in the tandoor and served in your preferred style.

TANDOORI ROTI

90

A rustic whole wheat bread baked in the tandoor, an enduring favourite of the royal table.

MEHFIL BREAD BASKET

450

A curated assortment of signature breads from our tandoor and griddle, crafted for sharing.



MEHFIL-E-MITHAAS

THE SWEET FINALE

SHAHI TUKDA

Golden-fried bread layered with saffron-infused rabri, nuts and fragrant cardamom. A timeless royal indulgence.

350

GULAB KHEER

Creamy rice pudding delicately infused with rose petals and aromatic flavours, offering a floral twist to a beloved classic.

400

AKHROT PUDDING

A rich walnut pudding featuring warm, nutty flavours and a velvety texture that lingers long after the last spoonful.

400

NATURAL SITAPHAL ICE CREAM

A silky artisanal ice cream crafted with succulent sitaphal, offering a delicately sweet and refreshing finish

250

NATURAL MANGO ICE CREAM

The luscious essence of perfectly ripened mangoes, churned into a luxuriously smooth frozen indulgence.

250

NATURAL ANJEER ICE CREAM

The rich sweetness of premium figs, delicately churned with fresh cream into a velvety frozen indulgence with a luxuriously smooth finish.

250



AAKHRI SALAAM

THE FINAL SALUTE

ELAICHI CHAI

A royal Indian tea infused with fragrant cardamom, cherished across generations.

170

MASALA CHAI

A regal Indian blend of premium tea and hand-pounded royal spices.

170

KAHWA

A treasured Kashmiri elixir of saffron, spices and almonds, once served in the royal courts

270

MEETHA PAAN

A beloved Indian after-meal indulgence with betel leaf, gulkand and traditional sweet fillings.

170

- Price may differ from outlet to outlet & are subject to change without prior notice
- Fit for immediate consumption
- Prices may differ from dine in & delivery
- We do not levy any service charge
- Pictures are only for representation purposes

All prices in Indian Rupees | Govt. Taxes Applicable
Kindly inform the manager, if you are allergic to any ingredients

