

Rice Specialties

(Chawal Ke Namooone)

Shahjahani Biryani (Lamb or Chicken)	19.95
Basmati pulao rice cooked with chicken or lamb, onion, green and red pepper, coriander, almonds and 21 exotic spices, served with a butter tomato sauce.	
Prawn Biryani	22.95
Jumbo prawns cooked with onion, green and red pepper, coriander and almonds, and mixed with Basmati pulao rice and 21 exotic spices, served with a butter tomato sauce.	
Vegetable Biryani	17.50
Fresh cauliflower, broccoli, carrot, green and red pepper, onion, tomato and almonds cooked with Basmati pulao rice and 21 exotic spices, served with a butter tomato sauce.	

Side Dishes

Steamed Rice	4.25
Boiled Indian Basmati rice.	
Pulao Rice	5.25
Basmati rice flavoured with clove, black and green cardamom and cinnamon stick, cooked with onion, garden peas and carrots.	

Desserts

(Mishthan Bhandar)

Kulfi Faluda	6.50
Traditional Indian ice cream made with milk and served with pistachios, almonds and a topping of thin faluda noodles.	
Mango Ice Cream	5.50
Homemade ice cream flavoured with mango, pistachios and almonds.	
Gulab Jamun	2.95
An Indian doughnut in warm sugar syrup with pistachios, almonds and rosewater.	
Rasmalai	5.50
Homemade cheese patty in sweetened milk sauce, pistachios and almonds, served cold.	
Kheer	5.50
A Basmati rice pudding, cooked with milk, pistachios and almonds, served cold.	