MENU

ROYAL DARBAR

INDIAN FINE DINING & BANQUET

Vegeterian

Appetizers

Peanut Masala 10.00
Light fried peanuts mixed with chopped onions, tomatoes, coriander, lime & chat masala and chillies.

Vegetable Pakora 10.00
Assorted vegetables dipped in lentil batter, spiked with spices and fried golden brown.

Paneer Pakora 15.00
Slices of homemade cottage cheese stuffed with mint chutney dipped in lentil batter fried golden brown.

Bhel Puri 10.00
Bhel Puri is a delectable combination of papadis, puffed rice, sev, onions, potatoes, raw mango and chutneys.

Chat Papdi 15.00
Crisp fried dough wafers made from refined white served with fried lentil balls, boiled potatoes, boiled chick peas, yogurt and tamarind chutney and topped with chat masala.

Aloo Chat 10.00
Potatoes spiked with hot & sour spices.

Fruit Chat 15.00
Assorted fruit chopped in cubes and then mixed with tamarind chutney, squeeze of fresh lime. & spices.

Bharwa Golgappa 10.00
Crispy puffed small puris stuffed with chopped potatoes and black gram, filled with delicately spiced water and chutney - a very popular street snack in India

Golgappa 10.00
A very popular street snack in India - made from a crisp hollow puri filled with a mixture of flavoured water

Appetizers

Bhalla Papdi Chaat 15.00
Fried balls of lentil flour soaked in yogurt, served with crispy
wheat wafers (papdi) and homemade chutneys.

Raj Kachori 15.00
A big crispy puri stuffed with potato and sprouts, served with
yogurt, chutney and sev.

Aloo Tikki 15.00
Potato croquette served with tamarind and mint chutneys,
yogurt and chick peas

Punjabi Samosa 10.00
Triangular pastry stuffed with delicately spiced vege-tables
and fried to a crisp

Punjabi Papad 5.00
Roasted sun dried lentil crackers

Fried Papad 7.00
Fried sun dried lentil crackers

Masala Papad 10.00
Fried sun dried lentil crackers topped with spiced, chopped onions and tomatoes.

Non Vegetarian

Lamb Samosa 18.00
Triangular pastry stuffed with delicately spiced minced lamb and fried to a crisp

Murgh Samosa 15.00
Triangular pastry stuffed with delicately spiced minced chicken and fried crisp

In-house chef specialty dishes

All prices are inclusive of SST @ 6% & 10% Service Charges

Chicken

Afgani Chicken 25.00
Chicken breat marinated in yogurt & spices grilled to a golden glaze in the tandoor.

Chicken Tandoori 25.00
Tender chicken marinated in yogurt & spices & grilled in the tandoor.

Chicken Tikka 25.00
Chicken marinated in tomato based tandoori masala grilled in the tandoor

Chicken Kalmi Kabab 25.00
Chicken drum sticks delicately marinated with traditional Indian spices & broiled in a clay oven

Chicken Achari Tikka 25.00
Tender pieces of chicken mixed with spices, spiked with pickle and grilled in the tandoor

Murg Malai Tikka 25.00
Chicken marinated in cashew based tandoori masala grillled in the tandoor

Tandoori Snack

Murgh Haryali Tikka 25.00
Chicken nuggets marinated in tandoori masala with mint and grilled in the tandoor

Chicken Chakori Kabab 25.00
A true delight where minced lamb is coated with minced chicken with a splendid mix of herbs & spices.

Chicken Seekh Kabab 25.00
Finely minced chicken enhanced with fresh coriander & spices barbequed in the tandoor.

Mutton

Mutton Seekh Kabab 25.00
Finely minced Lamb enhanced with fresh coriander & spices babrbequed in the tandoor.

Boti Kebab 30.00
Selected pieces of tender lamb marinated with exotic Indian spices cooked in tandoor to perfection

Mutton Gulati Kebab 30.00
Finely minced Lamb enhanced with spices barbequed inthe tandoor spiked with spices flavours of capsicum and onions

In-house chef specialty dishes

All prices are inclusive of SST @ 6% & 10% Service Charges

Fish

Fish Tikka 25.00
Fish dipped in ajwain laced creamy marinade grilled golden in the tandoor.

Fish Afgani Tikka 25.00
Fish marinated in yogurt & spices grilled to a golden glaze in the tandoor.

Fish Achari Tikka 25.00
Pieces of fish mixed with spices and spiked with pickle & grilled in the tandoor.

Tandoori Masala Pomfret 40.00
Pomfret marinated in yoghurt & spices & grilled in the tandoor.

Fish Haryali Tikka 25.00
Spinach based marination and with light spices grilled in the tandoor.

Tandoori Snack

Seafood

Tandoori Prawns 45.00
Tiger prawns dipped in ajwain laced cream marinade grilled golden in the tandoor.

Platters

Non Vegetarian Tandoori Platter 65.00
An Assortment of chicken snacks grilled in the tandoor.

Veg Tandoori Platter 55.00
An aasortment of vegetarian snacks grilled in the tandoor.

In-house chef specialty dishes

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Main Course

Paneer & Mushroom

Achari Paneer 20.00
Home made cottage cheese cooked in a rich butter, onion and tomato based gravy spiked with pickle.

Paneer Pasanda 20.00
A royal treat for your taste buds creamy cottage cheese stuffed with mint cooked in rich almond sauce.

Paneer Tikka Masala 20.00
Cubes of Tandoori paneer tikka tossed in a tomato based gravy with onions and capsicum deliciously flavored with spices and herbs.

Paneer Makhni 20.00
Homemade cottage cheese cooked in rich, flavoured tomato based gravy.

Kadhai Paneer 20.00
Cubes of fresh homemade cottage cheese cooked with onion, peppers, ginger, garlic and Indian spices

Shahi Paneer 20.00
Home made cottage cheese cooked in a rich butter & tomato based gravy with a touch of kasturi.

Palk Paneer 20.00
Fresh spinach & home made cottage cheese coooked in piquant curry.

Mushroom Do Piaza 20.00
Fresh mushrooms tossed with onions and spices in a light onion gravy

Mushroom Mutter 20.00
Peas and mushroom prepared in acreamy onion gravy with a touch of spices

Mushroom Capsicum Achari 20.00
Fresh mushrooms tossed in an onions & tomato based gravy spiked with pickle.

Dal

Dal Makhni 20.00
Whole black lentils simmered on slow fire until tender & tepered with onion, ginger, garlic & tomatoes.

Dal Tadka 20.00
A curry based green gram dal preperation.

Vegetables

Navratran Korma 20.00
Garden vegetable cooked in mild curry with dry fruits.

Mixed Vegetables 20.00
A dry preparation of an assortment of mixed vegetables cooked in indian spices.

Exotic Mixed Vegetables 20.00
A mix of exotic vegetables cooked in Indian spices

Main Course

Vegetable Jalfrezi 20.00
Babycorn & Garden fresh vegetables sauteed with mild spice and herbs.

Angoori Kofta 25.00
Cottage cheese croquettes stuffed with raisin & simmered in mild & aromatic saffron flavoured curry

Malai Kofta 25.00
Home made cheese croquettes with dry fruits & cooked in a rich creamy cashew nut sauce.

Mutter Methi Malai 25.00
Garden peas & aromatic fenugreek sauteed with fresh herbs, spices & simmered in fresh cream

Dum Aloo Bohjpuri 25.00
Potatoes stuffed with raisin, cottage cheese & simmered in mild & aromatic saffron flavoured curry.

Dum Aloo Chuttney Wala 20.00
Small pieces of potatoes cooked in indian spices and flavoured with mint sauce.

Vegetables

Channa Masala 20.00
A gravy based chick pea dish cooked in a kadhai with authentic Punjabi spices

Channa Peshawari 20.00
A spicy treat made with boiled chickpeas and flavoured with pure ghee and traditional Peshawari spices

Channa Pindi 20.00
Dry, tangy and spicy chickpeas

Aloo Gobi 20.00
Cauliflower & diced potatoes tampered with cumin seeds

Main Course

Jeera Aloo 20.00
A dry preparation of small potato pieces cooked in spices and spiked with Indian pickle

Achari Aloo 20.00
A dry preparation of small potato pieces cooked in spices and spiked with Indian pickle

Khattey Meethey Baingan 20.00
Sweet and sour aubergine - If you thought aubergine was a boring vegetable you haven't tried this dish

Baingan Bharta 20.00
Aubergines grilled over charcoal, mashed and sauteed with totamatoes, onions and spices

Kadhi Pakora 20.00
Kadhi is a type of curry made by cooking gram flour with curd or buttermilk. Fried chunks of gram flour (pakoras) with salt and chilies are also added

Kurkuri Bhindi 20.00
Finely chopped lady fingers, slighty fried and flavoured with indian spices - dry prepation

Bhindi Masala 20.00
Tender okra sauteed with onions, herbs and coriander leaves

In-house chef specialty dishes

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Chicken

Kadhai Chicken 25.00
Tender chicken cooked with onion, tomato, ginger, garlic and indian spices

Butter Chicken 25.00
Boneless tandoori chicken cooked in butter and spices with tomatoes giving it a rich flavour

Chicken Takka Tak 25.00
Chicken tikka prepared in a thick onion and tomato based gravy

Chicken Shahi 25.00
Boneless chicken cooked in a rich cashew nut gravy

Chicken Tikka Lababdar 25.00
Chicken tikka cooked in a butter and tomato based creamy curry sauce

Achari Chicken 25.00
A boneless chicken preparation with Indian pickles and spices

Main Course

Chicken Dahiwala 25.00
Boneless chicken marinated in egg and cooked in yogurt

Chicken Curry 25.00
Marinated chicken pieces simmered in a rich curry of spices,
tomatoes, milk, cashew nuts and curry leaves

Chicken Rahra 25.00
Boneless chicken cooked in a rich tomato and onion gravy mixed with minced chicken

Chicken Methi Malai 25.00
Boneless chicken cooked in arich tomato and onion gravy mixed with minced chicken

Murgh Saagwala 25.00
Boneless chicken cooked in a spinach gravy and freshly ground spices

Chicken Varuval 25.00
Chicken Varuval is a Southern Indian specialty chicken dish in Malaysia but originates from the region of Chettinad.

Portal Chicken (South Indian) 25.00

Lemon Chicken (South Indian) 25.00

Chicken Kolapuri (South Indian) 25.00

In-house chef specialty dishes

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Mutton

Handi Meat 25.00
Tender lamb cooked in a thick onion and tomato gravy our chef's speciality

Mutton Curry 25.00
Succulent lamb simmered in a rich curry of spices, tomatoes, milk, cashew nuts and curry leaves

Mutton Rogan Josh 25.00
Baised lamb chunks cooked with a gravy based on browned shallots, yogurt, garlic, ginger and aromatic spices - cloves, bay leaves, cardamon and cinnamon

Saag Meat 25.00
Lamb Cooked with a spinach gravy and freshly ground spices

Rahra Meat 25.00
Lamb cooked in a rich tomato and onion gravy mixed with minced lamb

Mutton Yakhi 25.00
Succulent lamb gently cooked in a rich cashew nut sauce

Kheema Mutter 25.00
Minced lamb cooked with garden peas and delicately flavoured with herbs

Mutton Kadai 25.00

In-house chef specialty dishes

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Fish

Machli Masala 25.00
Boneless Fish cubes cooked in flavourful medium spiced curry

Kadhai Fish 25.00
Fish tossed with ginger garlic, green peppers and selected seeds and spices

Fish Tikka Butter Masala 25.00
Fish cooked in butter and spices with tomatoes to give a rich flavour

Fish Curry 25.00
Fish simmered in a rich curry of spices, tomataoes, milk, cashew nuts and curry leaves

Banarasi Fish 25.00
Fish cooked in a cashew nut gravy

Machli Methi Malai 25.00
Boneless fish cubes cooked with cashew nut paste, fanugreek leaves, coriander and more spices.

Fish Curry South Indian Style 25.00

Seafood

Prawn Jalfrezi 25.00
Prawns sauteed with capsicum, onions, tomatoes and coarsely grounded spices

Prawn Malabar 25.00
Prawns cooked in amedium spicy coconut and mustard based gravy

Prawn Masaledar 25.00
Large prawns sauteed with onions, ginger, garlic, tomatoes and cooked with freshly ground herbs and spices

Tandoori Prawn Curry 40.00
A prawn curry cooked with coconut and mild spices

Egg

Egg Curry 20.00
Spicy boiled eggs prepared in a thick masala gravy

Egg Bhurgi 15.00
Not to be confused with scramble eggs, a very popular dish, well cooked beaten eggs sauteed with chopped onions, tomatoes and choice of spices.

Tandoori Roti Indian whole wheat flour bread baked in the clay oven	5.00
Buttered Roti Indian whole wheat flour bread flavored with butter and baked in the clay oven	5.00
Mission Roti Gram flour bread baked in the tandoor	7.00
Naan Indian white flour bread baked in the clay oven	7.00
Buttered Naan Indian bread made with white flour flavoured with butter and baked in the clay oven	5.00
Garlic Naan Indian bread made with white flour flavoured with garlic and baked in the clay oven	6.00
Paneer Naan Indian bread stuffed with cottage cheese (paneer) baked in the tandoor	7.00
Kheema Naan Indian bread stuffed with minced lamb and spices	8.00
Chicken Naan Indian bread stuffed with minced lamb and spices	10.00

In-house chef specialty dishes

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Briyani & Rice

Briyani & Rice

Prawn Briyani 35.00
Aprincely Mughlai specially - fragrant basmati rice and prawns flavoured with saffron, raisins and cashew nuts, with a touch of fresh mint cooked in a handi

Biryani (Chicken, Lamb) 20.00
A princley Mughlai speciality - fragnant basmati rice and the meat of your choice flavoured with saffron, raisins and cashew nuts, with a touch of fresh mint cooked in a handi

Biryani (Vegetable) 20.00
A princely Mughlai speciality - fragnant basmati, rice and vegetables flavoured with saffron, raisins and cashew nuts, with a touch

Pulao Peas 15.00
Basmati rice cooked with garden fresh peas

Vegetable Pulao 18.00
Basmati rice coocked with saffron

Plain Rice 10.00
Bolled basmati rice

Kashmiri Pulao 20.00
A kashmiri preparation - basmati rice cooked with saffron and dry fruits

Jeera Rice 12.00
Basmati rice tempered with cumin seeds

In-house chef specialty dishes

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Salad

Onion Salad 5.00
Sliced onions sprinkled with chaat masala and lemon juice

Green Salad 10.00
Fresh tomatoes, carrots, cucumber and spring onions served on a bed of lettuce

Chicken Pineapple Salad 15.00
Small cubes of chicken mixed with pineapple and mayonnaise

Russian Salad 15.00
All varieties of salad cut into small pieces with fruit and mayonnaise

Kachumber Salad 10.00
Assorted vegetables tossed with ground peppers, freshly squeezed lemon juice and seasoning

Yoghurt

Homemade Plain Yoghurt

Pineapple Min Raita 7.00
Whipped, lightly spiced homemade yogurt with pineapple and a touch of mint

Boondi Raita 7.00
Whipped, lightly spiced homemade yogurt with crispy, pea-sized lentil balls

Aloo Mint Raita 7.00
Whipped, lightly spiced homemade yogurt with chopped potatoes and a touch of mint

Mix Raita 7.00
Whipped, lightly spiced homemade yogurt with chopped onions, cucumber, carrots and tomatoes

Dhai Bhalla 12.00
A delicious side of fried lentil balls served with yougurt and chutneys

Indian Deserts

Gulab Jamun 10.00
Milk dumplings flavoured with cardamom, fried and soaked in sugar syrub

Rasmalai 10.00
A homemade cottage cheese patty flavoured with saffron and cardamom

Plain Kulfi 10.00
Homemade Indian ice cream

Mango Kulfi 10.00
Homemade Indian Ice cream flavoured with Alphonso mango

Deserts

Sizziling Brownie 10.00
A delicious brownie served on a sizzling hotplate topped with chocolate sauce and vanilla ice cream

Nutty Brownie Delight 10.00
A combination of a brownie with vanilla ice cream and cookies served with chocolate sauce

Fresh Fruit Platter 10.00

Ice Cream Deserts

Ice cream

Vanilla	5.00
Strawberry	5.00
Chocolate	5.00

In-house chef specialty dishes

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Cold Breverages

Coke, Diet Coke, Sprite, Ginger Ale	7.00
Lemon Iced Tea	7.00
Fresh Lime Water	7.00
Fresh lemon juice, sugar syrup and water over ice	
Fresh Lime Soda	7.00
Fresh lemon juice , sugar syrup and soda over ice	
Honey Lemon Water	7.00
Fresh lemon juice, honey and water over ice	

Coffee & Tea

Bru Coffee	7.00
Tea	7.00
Masala	7.00
Green Tea	7.00

Water

Evian 330ml	8.00
Perrier	10.00
Spritzer 500ml	5.00

Milkshakes

Milo	10.00
Hot Chocolate	10.00
Chocolate Shake	10.00
Banana Shake	10.00
Strawberry Shake	10.00
Vanilla Shake	10.00

In-house chef specialty dishes

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Special Indian Drink

Lassi 10.00

Is a popular, traditional, yogurt-based drink. Lassi is a blend of yogurt, water, spices and sometimes, fruit. Traditional lassi (a.k.a, " salted lassi", or simply, "lassi") is a sory drink, sometimes flavored with ground and roasted cumin. Sweet lassi however, contains sugar or fruits, instead of spices.

Available flavours:- Plain, Sweet, Salted, Masala, Mango

Jal Jeera 10.00

A popular summer Indian beverage, essentially lemonade and jaljira (cumin seed) powder, served as an appetizer, as it is intended to "startle" the taste buds.

Masala Coke 10.00

This drink is very unique to India, In this drink coke is mixed with some Indian spices and served chilled.

Spicy Lemonade 10.00

A change from the regular lemonade, it comes mixed with lime juice, black salt, chat masala with a drop of tabasco.

Buttet Milk (Chaas) 10.00

Refreshing Drink made with yogurt, salt, chilly, mint and cumin seeds

Freshly Squeezed Juice

Watermelon Juice	10.00
Pineapple Juice	10.00
Orange Juice	10.00
Carrot Juice	10.00
Mix	10.00
Fruit Juice	10.00
Coconut Water	10.00

In-house chef specialty dishes

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Mocktails

Virgin Margaritta 15.00
Frozen lemonade, strawberry & peach.

Fruit Punch 15.90
Assortment of juice blended with vanilla ice cream.

Pina Colada 15.90
Pineapple juice with coconut cream & vanilla ice cream.

Virgin Mojoito 15.90
Lime juice sugar mint leaves gently mashed and topped with whole ice cubes and sparkling soda water.

Cranbeery Cooler 15.90
A refreshing blend of cranberry juice, apple juice and sprite over ice.

Blue Breeze 10.00
Blue Curacoa syrup with lemon toped with soda

Breads

Lacha Paratha 7.00
Whole wheat multi layered Indian bread flavoured with butter

Pudiana Paratha 7.00
Wheat flour multi layered bread topped with fanugreek

Methi Parantha 7.00
Wheat flour multi layered bread topped with fenugreek

Onion Paratha 7.00
Whole wheat Indian bread stuffed with onions and spices

Aloo Paratha 7.00
Whole wheat Indian bread stuffed with potatoes and spices

Stuffed Kulcha 7.00
Indian bread stuffed with minced potato and spices

Onion Kulcha 7.00
Extra fine Indian bread flavored with onions chilies and garlic

Paneer Kulcha 10.00
Indian bread stuffed with homemade cottage cheese and spices

Batura 10.00
A fluffy deep-fried leavened bread from North India

Puri 5.00
An unleavened deep-fried Indian bread made with whole wheat flour

Kashmiri Naan 10.00
A Kashmiri preparation - unleavened bread made with dry fruits

South Indian

Plain Dosa	10.00
Onion Plain Dosa	12.00
Butter Plain Dosa	13.00
Masala Dosa	13.00
Rava Dosa	13.00
Ghee Roast Dosa	15.00
Panner Dosa	15.00
Veg. Cheese Dosa	15.00
Medu Vada (4pcs)	10.00
Dahi Vada	10.00
Rasam Vada	10.00
Masala Dal Vada	10.00
Lemon Rice	10.00
Curd Rice	10.00
Uttapam	10.00
Tomato Uttapam	12.00

In-house chef specialty dishes

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Tandoori Snack

Tandoori Snacks

Tandoor is a traditional Indian clay oven, where charcoal is used for heat generation, burning within the tandoor itself. The marinated dishes are lowered into the tandoor on long metal skewers till they are cooked.

Paneer & Mushroom

Panner Tikka 22.00
Cubes of homemade collage cheese in a tangy, spiced tomato batter grilled to perfection

Paneer Baqtuni Tikka 22.00
Cubes of homemade cottage cheese marinated in a creamy ajwain spiced batter grilled to perfection

Paneer Haryali Tikka 22.00
Cubes of homemade cottage cheese marinated in tandoori masala with mint and grilled in the tandoor

Paneer Achari Tikka 22.00
Cubes of homemade cottage cheese mixed with spices, spiked with pickle and grilled in the tandoor

Mushroom Tikka 22.00
Fresh mushroom marinated in yogurt mixed with spices and grilled in the tandoor

Mushroom Achari Tikka 22.00
Fresh mushroom marinated in yogurt mixed with spices and spiked with pickele & grilled in the tandoor.

Stuffed Mushroom 22.00
Mushroom stuffed with cottage cheese and spices, marinated in yogurt and grilled in the tandoor

Vegetables

Vegetable Malai Seekh Kebab 22.00
Rolls of fine, minced vegetables with coriander leaves and spices, barbequed in the tandoor

Tandoori Broccoli 22.00
Broccoli marinated in a cashew-based masala grilled in the tandoor
(voted amongst 15 best dishes in KL by Time Out KL)

In-house chef specialty dishes

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