

Loungge



SHURUAAT DIL SE

	AED
JAL JEERA A refreshing drink flavored with roasted Cumin, Mint and lemon.	22
CHAAS (MASALA & PLAIN) Plain or spiced buttermilk.	22
LASSI (SWEET & SALTY) Sweet or salt churned yoghurt.	25
MILK SHAKE Mango, Strawberry, Banana, Vanilla	25
FRESH JUICE Orange, Pineapple, Watermelon	<i>35</i>
SHIKANJI Freshly squeezed lime juice mild spices and mint churned with still water.	22
SHORBA HANDI SE	
TOMATO DHANIYA KA SHORBA A Light tomato Soup Flavored with fresh Coriander.	28
PALAK SOUP A rich and Creamy Indian style Spinach Soup.	28
DAL SHORBA Slightly thick lentil soup flavored with mild Indian Spices.	28
CREAM OF MUSHROOM SOUP Chicken Broth Flavored with Indian Herbs and Spices	28
MURGH SHORBA Chicken Broth Flavored with Indian Herbs and Spices	32
LEMON CORIANDER SOUP (Veg & Chicken) Refreshing Combination of Lemon and Coriander	28/32

SALAD AND CHATPATA

	AED
GREEN SALAD	25
Garden fresh vegetables presented on a platter.	
BLACK CHANNA CHAAT	<i>2</i> 8
A tangy and tasty snack made from black chickpeas	
MASALA PEANUT CHAAT	<i>2</i> 8
Delicious lip-smacking Indian street-food a combination of peanuts, tomatoes, Onion and spices	
TOSSED SALAD	28
Fresh exotic vegetables tossed with extra virgin olive oil and lemon juice.	
MASALA KACHUMBER SALAD	25
Freshly Julinne Cut Vegetable Mixed with Indian Spices	
RUSSIAN SALAD	<i>2</i> 8
Blanched vegetables tossed with pineapple finished	
with mayonnaise and cream.	
ALOO CHANNA CHAAT	<i>2</i> 8
A tangy mix of chick peas and potatoes.	
MASALA PAPPAD	18
Crisp fried papads topped with a masala filling of onions,	
tomatoes and spices	
PAPDI CHAAT	<i>2</i> 8
A mouth watering combination of crispies, cubes of	
potato laced with yoghurt and tamarind chutney.	QP.
MAKAI BHEL	25
American corn nib lets tossed with onion, tomatoes	
and puffed rice, pomegranate and chat spices.	
CHOICE OF PAKODA	35
Mix veg, Onion, Chilly, Paneer	
Chick pea flour fritters with the above mentioned choices.	200
CHOICE OF RAITA	23
Boondi, Pineapple, Mix Vegetable, Mint, Onion	

PLAIN CURD	AED 18
TANDOORI PESHKASH	70
MURGH BARRAH KEBAB Tender chicken chops marinated with chef's special spices and cooked in tandoor.	58
BHURANI CHICKEN TIKKA Bonless Chicken Chungs & Brown Onion & Garlic Pest and Mixed with Cashew nut Pest	<i>5</i> 8
TANDOORI DUMPLING Chicken Dumpling Marinated in Indian Spices & Slow Cooked In Tandoor	45
MURGH KALIMIRI Bonless Chicken Marinated with Cream and Black Pepper	<i>5</i> 8
CHICKEN CHILLY MILLY KEBAB Chicken chunks marinated beautifully with sweet and sour flavor, tandoori spices and finished in Tandoor	58
MURGH KASTOORI KEBAB Boneless Chungs Of Chicken, Marinated in Yoghurt & flavored with Fenugreek	<i>5</i> 8
MURGH LASSONI TIKKA Prominent flavors of garlic to bring out the best of the flavors.	<i>5</i> 8
MURGH HUSSAINI KEBAB Hussaini Kebab is such a Succulent and tasty kebab topped with cheese and bellpepers	<i>5</i> 8
MURGH TANGDI KEBAB Chicken drumstick marinated with herbs and spices and Cooked in tandoor.	58
MURGH LAKHNAWI TIKKA Bonless Chicken Marinated and Cooked Lakhnawi Style	58

WAR I	
	AED
MURGH HAZARVI TIKKA	<i>5</i> 8
Succulent chicken morsels marinated with yoghurt, garlic,	
kasuri methi, chopped ginger and cheese finished in the clay oven	
MURGH SEEK KEBAB	<i>5</i> 8
Mildly spiced chicken minced wrapped around the	
skewers and cooked in the charcoal Tandoor.kasuri methi, chopped	
ginger and cheese finished in the clay oven	
TANDOORI CHICKEN (HALF & FULL)	<i>55/85</i>
All time favorite chicken on the bone Marinated with the	33, 33
traditional tandoor masala and cooked slowly on the	
charcoal tandoor.	
	00/00
BHATTI KA MURGH (HALF & FULL)	60/90
Special Bhatti Masala Chickenwith Bone & finished with Lemon Juice	
COCUT	
GOSHT	
MUTTON SEEK KEBAB	69
Mildly spiced lamb minced wrapped around the skewers	0.5
and cooked in the charcoal tandoor.	
MUTTON VAVODI VEDAD	
MUTTON KAKORI KEBAB	69
An Awdhi specialty of finely minced lamb flavored with saffron, rose petals and cardamom cooked in a skewer.	
samon, rose petais and cardamon cooked in a skewer.	
MUTTON GILAFI SEEK KEBAB	<i>69</i>
Mince lamb flavored with cheese and bell pepper, wrapped	. 4
around skewers and cooked in tandoor.	
MUTTON GALAWATI KEBAB	65
Fine Lamb Mince Mixed with Spices Chpped Green, Chilli	
Coriander Shaped into Tikki and Shallow Fried	
MUTTON BOTI KEBAB	72
Thoroughly Marinated, mutton cubes are	1
cooked and then grilled on a skewer.	60.00
	60

SAMUNDER KI GEHRAI SE	4.55
	AED
FISH KALIMIRCH TIKKA (Nile Perch)	<i>7</i> 0
Beautiful Fish chunks delicately marinated with	
cracked pepper finished in Tandoor	
AJWAINI FISH TIKKA (Nile Perch)	70
Juicy fish chunks marinated with yoghurt,	
tandoori spices and flavored with cardamom seeds.	
FISH KOLIWADA (Nile Perch)	70
Chunks of fish marinated with lemon juice and spices	70
coated with batter and deep fried.	
SARSONWALI MACHI (Nile Perch)	70
Juicy fish chunks marinated with crushed mustard seeds, curry	70
leaves and yoghurt finished in charcoal oven.	
LASSONI FISH TIKKA (Nile Perch)	<i>7</i> 0
Prominent flavors of garlic to bring out the best of the flavors.	
FISH IRANI TIKKA (Nile Perch)	70
Chunks of fish marinated with fresh cashew nuts, cheese and	
cardamom seeds and grilled to perfection.	
POMFRET TIKKA (Malai, Ajwaini, Pahadi)	<i>75</i>
Char-grilled pomfret in preferred sauce.	
FISH & CHIPS (Nile Perch)	70
Crispy Fried Fish with Bread curoms and serve with French Fries and	
Tarter Sauce	1
TANDOORI POMFRET	75
Fresh pomfret marinated with tandoori masala and	
cooked to perfection.	
SURMAI TAWA FRY	75
King fish marinated with robust, Indian spices and	A-C
herbs and shallow fried.	
JHINGA MEHRUNNISA	90
Prawns flavored with cardamom, carom seeds and	800
lemon grilled to perfection.	

TANDOORI PRAWNS Tiger prawns marinated with traditional tandoori	AED 90
masala and grilled to perfection.	
HARIYALI PRAWNS Marinated with paste of fresh coriander, mint	90
and a bunch of fine spices.	
LASSONI IHINGA	00
LASSONI JHINGA Prominent flavors of garlic to bring out the best of flavors.	90
Frominent havors of game to bring out the best of havors.	
PRAWNS KOLIWADA	90
Prawns marinated with lemon juice and spices coated with batter and deep fried.	
SHAKAHARI	
STUFFED PANEER TIKKA	<i>50</i>
Chunks of cottage cheese stuffed with cheese and nuts	
marinated with tandoori masala cooked in tandoor.	
PANEER ZAFRANI TIKKA	<i>5</i> 0
Chunks of Cottage Cheese & Marinated with Indian Spices And	50
Flavoured with Saffron and Cooked in Tandoor.	
	40
DAHI KE KEBAB	48
Hung curd flavored with ginger, green chillies, roasted cumin powder and deep fried.	
PANEER HILLTOP	<i>50</i>
Cottage cheese stuffed with green peas and cheese, marinated	
with ginger, garlic, coconut cream and green chilly.	
DAHI KE SHOLE	48
Chef.Special	70
VEG CORN SEEK KEBAB	49
Corn, mix vegetable, cheese mince wrapped around the skewers and	
flavored with delicate spices.	
TANDOORI VEG DUMPLING	45
Veg. Dumpling Marinated in Indian Spices & Slow Cooked In	79
Tandoor	

	AED
BIKANERI SEEK KEBAB Chef. Special	49
VEG SHAMMI KEBAB Mix vegetable mince, cooked to perfection with spices, shaped into dumpling and shallow fried.	49
CHOICE OF TIKKI Aloo Tikki, Hariyali Tikki, Rajma Tikki,	48
TANDOORI STUFFED ALOO Crisp potato shells stuffed with cottage cheese, marinated with spices	44
RESMI DINGRI TIKKA (Stuffed & Plain) Mushroom stuffed with mix vegetable flavored with Indian spices and cooked in tandoor.	48
TANDOORI BABYCORN Baby corn at its best.	45
SOYA CHAMP TIKKA (White/Green/Red) Soya Chunks marinated with indian spices and cooked in Tandoor	50
KEBAB-E-TASTARI	
VEGETARIAN PLATTER	130
NON-VEGETARIAN PLATTER	185
SEAFOOD PLATTER	220
CHICKEN PLATTER	175
HANDI LAJABAB MURGHA	
MURGH KADAI Chicken cubes in broiled spices finished with onions and pepper.	60
DUM KA ZAFRANI MURGH Chicken Prepared in a Sealed pot with a rich alomod Gravy Flavord with Saffron	60

	AED
MURGH LABABDAR	60
Chicken Cooked in rich onion and tomato based Gravy.	
CHICKEN RARAH	60
Bonles Chicken with Chicken Keema in Indian Spices	
CHICKEN TIKKA BUTTER MASALA	60
It's the national dish of the United Kingdom.	
MURGH BEGAM BAHAR	60
Boneless chicken and chicken mince cooked with Chef's special blend of spices.	
METHI CHICKEN	60
Chicken chunks cooked with fenugreek leaves in onion and tomato gravy.	
CHICKEN MANGO CURRY	60
Chicken cooked with Mango, coconut milk and finished with mild spices.	
GOSHT	
GHOST ROGAN JOSH	68
A Kashmiri lamb delicacy.	
RARAH GOSHT	<i>6</i> 8
A perfect melange of lamb ribs, chunks and mince Cooked in Chef's special spices.	
KEEMA KALEJI	68
Indian minced lamb cooked with lamb liver, cooked	A P
over slow fire in spicy Indian masala.	
TAWA GOSHT A tangy lamb preparation cooked over a griddle finished	68
with bell pepper and onions.	da
MUTTON KADAI	68
Lamb chunks marinated and cooked in broiled spices and finished with diced onions and pepper.	180

	AED
GOSHT SAAGWALA Tender lamb and spinach puree cooked to perfection with exotic herbs and spices.	68
DUM KA GOSHT Mutton Marinatedwith Yoghurt Coriander,Red Chilli Powder,Slow Cooked On Dum	68
SINDHI MUTTON Fresh mutton chunks in Sindhi style.	69
SAMUNDAR KI GEHRAI SE	
TANDOORI PRAWNS MASALA Char grilled prawns in a robust onion and tomato Gravy.	95
FISH MASALA (Nile Perch, Pomfret, Surmai) Chef's special fish preparation.	80
POMFRET TIKKA MASALA Char-grilled pomfret fish in a robust onion and tomato gravy.	80
KING FISH MANGO CURRY King Fish cooked with mango, coconut milk and finished with mild spices	80
DAWAT-E-LAZEEZ	
PANEER CHATPATA Cottage cheese tossed with bell peppers and tomatoes in a slightly tangy gravy.	52
PANEER LABABDAR Fresh cheese chunks cooked in rich gravy.	52
KADAI PANEER Succulent pieces of paneer cooked in Indian wok-(kadai) with broiled spices and onion gravy.	52
PALAK PANEER Juicy chunks of paneer cooked in rich spinach gravy making it a delectable choice.	52

	AED
METHI CHAMAN	<i>52</i>
A must try cottage cheese and fresh fenugreek	
combination cooked to perfection.	
BHINDI DO PYAZA	45
Lady finger tossed with freshly diced onion and capsicum	
finished with mild spices.	
SUBZ JALFREZI	40
Semi Dry cooked Combinations of Sweet and Sour vegetables and	40
Bellpepers	
MUSHROOM MUTTER MASALA	45
Fresh button mushrooms tossed with green peas and	43
finished with onion and spices.	
KOFTA (Punjabi, Lahori, Malai)	45
It's the national dish of the United Kingdom.	
CHANNA (Pindi & Masala)	40
Chick peas simmered with cumin seeds, chilies	
and whole Punjabi spices.	
BAINGAN KA BHARTA	40
Tandoor roasted eggplant cooked in freshly chopped	
onions and tomatoes giving a creamy feel on your pallet.	
DUM ALOO BHOJPURI	40
Baby potatoes cooked in traditional bhojpuri gravy in	
their traditional style.	- 4
LASSONI PALAK	45
Garlic flavored spinach gravy cooked to perfection.	
SOYA DO PYAZA	45
Soy bean tossed with freshly diced onions and capsicum finished with	
mild spices.	
ALOO GOBHI MASALA	38
Couliflower and Potato Cooked in Tomato Gravy	

DAL-E-KHAAS

BAL E KIIAAS	450
	AED
YELLOW DAL (FRY/TADKA)	<i>3</i> 9
Split yellow lentils tempered with cumin seeds, Kashmir chilies, golden brown onion and garlic.	
DAL PALAK	<i>3</i> 9
Mixed with toor & Massor Dal & Spinach, ginger, Garlic,Green Chilli	
DAL MAKHANI	42
Whole black lentils cooked with red kidney beans,	
cooked overnight on a slow heat, tomatoes, and fenugreek and finished with cream and butter.	
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DAL PANCHMEAL	42
A mix of five lentils cooked together and finished with cumin, onion and garlic.	
RAJMA MASALA	42
Tangy and spiced curry made with dried kidney beans	
DHABA DAL	42
Black an Chana dal Cooked in Butter and Chopped Tomato	
ZAIKEDAR ROTIYAN	PLAIN/BUTTER
TANDOORI ROTI	<i>6/7</i>
MISSI ROTI	<i>6/7</i>
TAWA CHAPPATI	<i>5</i> /6
LACCHA PARATHA	9
STUFFED PARATHA	19
(Aloo, Gobhi, Mix Vegetable, Onion)	25
KEEMA PARATHA	38
ROTI KI TOKRI A basket of assorted Indian breads.	38
NAAN	7/8
GARLIC NAAN	7/8
ROOMALI ROTI	12
STUFFED KULCHA	19
(Aloo, Gobhi, Mix Vegetable, Onion)	

BASMATI KI SHAAN MANSAHARI

	AED
CHICKEN DUM BIRYANI	60
A fragrant rice preparation with fresh herbs and aromatic spices slow cooked on with layers of chicken and rice.	
MUTTON DUM BIRYANI	66
A fragrant rice preparation with fresh herbs and aromatic spices slow cooked on with layers of lamb and rice.	
EGG DUM BIRYANI	45
A fragrant rice preparation with fresh herbs and aromatic spices slow cooked on with layers of boiled egg and rice.	
CHICKEN TIKKA BIRYANI	60
A spicy and flavorful, incredibly delicious recipe prepared using rice, chicken and aromatic spices	
FISH DUM BIRYANI	<i>7</i> 0
A fragrant rice preparation with fresh herbs and aromatic spices slow cooked on with layers of fish and rice.	
PRAWNS BIRYANI	95
A fragrant rice preparation with fresh herbs and aromatic spices slow cooked on with layers of prawns and rice.	
SHAKAHARI	
STEAM RICE	24
JEERA RICE	<i>30</i>
PULAO	<i>35</i>
(Kashmiri, Mix Vegetable, Onion or Peas)	
DAL KICHIDI	50
Rice cooked boiled yellow lentil and finished with ginger, garlic and butter.	
VEGETABLE BIRYANI	50
A fragrant rice preparation with fresh herbs and aromatic spices slow cooked on with layers of vegetable rice.	
PALAK KICHIDI	50
Boiled rice cooked with spinach paste finished with ginger, garlic and butter.	200

MITHI MULAKATEEN	AED
GULAB JAMUN	
Condensed milk dumpling deep fried in clarified butter and soaked in sugar syrup, garnished with nuts.	20
RASMALAI Soft coddled milk dumplings in sweetened milk.	32
SHAHI TUKRA Golden fried bread, soaked in saffron milk dressed with thickened sweet milk garnished with nuts and sliver leaf.	25
GAJJAR KA HALWA (SEASONAL) Grated carrots tempered with clarified butter and simmered with full cream milk and nuts.	<i>32</i>
MOONG DAL HALWA Yellow lentil surprisingly cooked in a different way, simmered with milk and condensed milk.	<i>25</i>
CHOICE OF ICE CREAM Vanilla, Strawberry, Chocolate, Malai Kulfi, Mango	25
KULFI FALOODA A street side specialty from mumbai, must try it.	32
STICK KULFI (Malai, Paan, Mango) Tandoor roasted eggplant cooked in freshly chopped onions and tomatoes giving a creamy feel on your pallet.	18
ZEST LOUNGGE CHINESE FOOD	MENU
(Soup)	VEG/NON-VEG
Sweet Corn Soup	25/28
Hot & Sour Soup	25/28
Manchow Soup	25/28
Wonton Soup	25/28

VEG APPETIZERS	AED
Edamame	25
Crispy Vegetable	<i>35</i>
Chilly Paneer Dry	<i>35</i>
Vegetable Manchurian Dry	<i>35</i>
Vegetable Spring Roll	<i>35</i>
Vegetable Salt & Peppar	<i>35</i>
Vegetable Dumpling (Steam/Freid)	<i>35</i>
Vegetable Fried Wonton	<i>35</i>
Vegetable Thai Wonton	<i>35</i>
Vegetable Bullet	<i>35</i>
Crispy Lotus Stem Salt & Peppar	<i>35</i>
Crispy Hony Chilli Potato	<i>32</i>
APPETIZER (POULTRY)	
Pan Fried Chilli Chicken	42
Chicken Salt & Peppar	42
Peppar Chicken	42
Chicken Spring Roll	42
Chinese Mongolian Chicken	42
Chicken Kung Pao	42
Chicken Fried Wonton	42
Chicken Thai Wonton	42
Chicken Lollypop	42
APPETIZER (SEAFOOD)	
Golden Fried Prawns	55
Prawns Salt & Peppar	55
Dynamite Prawns	55
Tempura Prawns	55

MAIN COURSE (VEGETARIAN)	AED
Vegetable Manchurian Gravy	40
Assorted Vegetable In Hot Garlic Sauce	40
Tofu with Baby Corn and Brocooli	42
Chilly Paneer Gravy	40
Three Treasure Vegetable	40
Mushroom in Garlic Sauce	40
Crispy Lotus Stem in Hony Chilli Sauce	40
Crispy Lotus Stem in Hot Garlic	40
NON-VEGETARIAN (MAIN COURS	SE)
Kung Pao Chicken in Gravy	45
Chicken Oyester Sauce	45
Hunan Chicken	45
Hong Kong Chicken	45
Chicken Seasmi Sauce	45
SEAFOOD (MAIN COURSE)	
Fish in Lemon Sauce	48
Fish in Oyester Sauce	48
Chilli Fish In Hot Garlic Sauce	48
Prawns in Hot Galic Sauce	60

RICE & NOODLES (VEGETARIAN / NON-VEGETARIAN / SEAFOOD)

	AED
	VEG/NON-VEC
Singapore Fried Rice	30/35/40
Fried Rice	
Chilli Garlic Fried Rice	
Hakka Noodles	
Chopysue (American/Chinese)	<i>35</i>

DESSERT

Honey Noodles with Ice Cream	<i>25</i>
Date Pancake with Ice Cream	<i>25</i>
Toffee Banana with Ice Cream	<i>25</i>
Lychees with Ice Cream	<i>2</i> 8
Choice Of Ice Cream	20









