

CHAPTER 1 TID BITS...

ROOMALI PAPPAD BAR

✓ MASALA PAPPAD STYLE 395/-

🐔 ACHAARI HUMMUS AND LASOONI CHICKEN 455/-

BUN KEBAB

(2 Pcs. Pakistani Street Slider, Served With Apple Chutney, Onion & Coriander Salsa)

✓ BEETROOT 415/-

🐔 CHICKEN AND ANARDAANA 425/-

🐑 MUTTON AND ANARDAANA 455/-

*Govt. Taxes As Applicable
*Please Inform Your Server Incase Of Any Allergies

CHAPTER 2

SOUPS & SALADS

SOUPS

- ✓ **INDIAN RAILWAYS TOMATO SOUP** 350/-
(Sourdough Croutons)
- ✓ **KHATTA MEETHA PUMPKIN SOUP** 350/-
(A Creamy, Warm Broth, Buttered Edamame)
- ✓ **MUSHROOM KAHWA** 350/-
(Almonds, Truffle Oil Powder, Saffron)
- ✓ **MANALI LEMON CORIANDER SOUP** 325/-
- 🐔 **BIHARI LAHSUNI CHICKEN KA SHORBA** 365/-
(Fried Garlic, Yogurt, Chicken)
- 🐔 **NOT A KHAOSEUY SOUP** 365/-
(Fried Noodles, Chicken, Fried Garlic, Fried Onions)

SALADS

- ✓ **SHAKARKANDI AND PEANUT SALAD** 395/-
(Sweet Potato, Chickpeas, Onions, Cucumber, Coriander, Spring Onions, Mint, Choonda Dressing)
- ✓ **BEETROOT, SESAME & QUINOA KACHOOMBAR** 395/-
(Beetroot, Carrots, Onions, Sesame Seeds, Coriander, Pomegranate Dressing)
- ✓ **GUAVA, CASHEW AND GREEN APPLE SALAD** 395/-
(Tart Guava, Onions, Green Apples, Toasted Cashews, Mint, Coriander, Chilli Lime Dressing)
- ✓ **QUINOA JHAALMURI** 425/-
(Quinoa, Onions, Tomatoes, Toasted Rice, Coriander, Ginger, Hing- Murabba Dressing)
- 🐔 **CORN, CHICKEN & ORANGE SALAD** 455/-
(Carrots, Beetroot, Toasted Sunflower, Baby Spinach, Tandoori Pineapple Dressing)

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CHAPTER 3

STARTERS VEGETARIAN



POHA CRUSTED POTATOES

(Dried Rice Crusted Potato, Paneer, Cheese, Kaju, Brown Garlic, Parsley, Choonda Chutney)

475/-



SEV PURI CORNETS

(Kalaonji and Till Ke Cones, Mur Muri, Chilli-Cide Vinegar Paste, Tamarind Chutney, Mint Chutney)

495/-



ARTICHOKE STUFFED MUSHROOM TIKKA

(Creamy Artichoke, Feta Cheese Stuffed Mushrooms, Tandoori Marinade)

495/-



NAGA CHILLI MUSHROOM

(A Spicy Nagaland Style Chilli Mushroom)

475/-



SOYA CHAAP KIBTI

(Chunks Of Soya, Cooked In A Curd, Brown Onions And Saffron, Topped With Almonds From The Royal House Of Patiala)

495/-



NADRU KI CHAAT

(Lotus Stem & Paneer Cakes, Sweet Curd Chutney, Tamarind Chutney)

485/-



PALAK PATTI CHAAT

(Tadka Mashed Potato, Crispy Fried Spinach Leaves, Crispy Fried Potatoes, Green Apple)

475/-



DAL KI CHAAT

(A Traditional Chaat Made In Muradabad, With Papadi, Moong Dal And Chutneys)

475/-

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CHAPTER 3

STARTERS NON - VEG



LUDHIANVI LEMON MUTTON

(Cubes Of Mutton, Flavoured Cooked In Chaas, Cumin And Lemon Zest)

675/-



TANGRA PORK CHILLI

(From The Birth Place Of Indian Chinese)

695/-



FISH - 65

(A Take On A Fried Fish With Mangalorean Spices Flavoured With Fennel, Curry Patta And Mustard Seeds, Served With A Kadhi Patta Mayo)

795/-



NRI FISH TIKKA

(The Way All Nri Punjabis Love Their fish Tikka)

795/-



PODI FISH

(Cubes Of Fish, Stir Fried With Cashews, Podi, Curry Leaves And Onions)

795/-



AMRITSARI FRIED PRAWNS

(A Prawn Take On A Amritsari Fried Fish, Served With Pickled Onion And Raddish Salad)

850/-



CHINGRI NARKOL BHAJA (Bengali Style Butter Garlic Prawns)

(Prawns Cooked In Butter, Garlic, Green Chillies, Mustard Seeds And Curry Leaves, With Tomatoes)

850/-

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CHAPTER 3

STARTERS NON - VEG



CHICKEN TRUFFLE TIKKA

575/-

(Malai Chicken Tikka, Inspired By The Hills Of Himachal, With The Earthiness Of Truffle)



CHICKEN TIKKA 3 WAYS

565/-

(3 Types Of Chicken Tikka-
Regular, Anari & Sounfiya Chicken Tikka)



NAGA CHILLI CHICKEN

555/-

(A Spicy Nagaland Style Chilli Chicken)



MYSORI CHICKEN WING ROAST

575/-

(A Mysore Style Chicken Wing, Tossed In A Nutty
Masala, Flavoured With Garlic And Curry Leaves)



CHICKEN KIBTI

575/-

(A Lost Recipe From The Royal House Of Patiala,
Dry Roast Chicken, Cooked In With Yogurt,
Brown Onions, Saffron And Topped With Almonds)



BURRA CHAAP

695/-

(Lamb Chops, Cooked In A Tandoor, Served On A Bed Of
Cold Yakhni With Roasted Garlic)



LUCKNAWI MUTTON SEEKH

675/-

(Mutton Seekh, flavoured With Fennel And Mint, Served On A
Bed Of A Tangy And Soothing
With Fennel Flavoured Crisps)

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CHAPTER 3

STARTERS VEGETARIAN

✓ **MIRCHI MALAI DAHI KE KEBAB** 505/-
(A Take on Dahi Ke Kebab, with a Hint of Green Chillies)

✓ **TRUFFLE MALAI PANEER TIKKA** 525/-
(Truffle Oil, Pickled Onions)

✓ **KATHAL SUKKA** 495/-
(A Mangalorian Sukka, Made With Charred Onions, Green Chillies And Chunks Of Kathal)

✓ **THECHA PANEER** 525/-
(Paneer Stuffed with Thecha, Apple Chutney)

✓ **GAIYANG PESTO PANEER TIKKA** 515/-
(Galangal, Lemon Grass, Kaffir Lime, Red Chilli, Basil Pesto, Coconut Milk, Marinated Paneer Tikka)

✓ **ANDHRA BROCCOLI TIKKA** 505/-
(Andhra Style Broccoli Tikka, Onion-Tomato Marination Curry Patta)

✓ **FENNEL AND BLACKPEPPER SOYA CHAAP** 485/-
(A Classic, With A Twist Of Dastaan)

✓ **MUSHROOM KI GALAUTI** 495/-
(Gucchi, Truffle Oil, Ulte Tawe ki Roti)

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CHAPTER 4

NON VEGETARIAN

MAIN



KHEEMA GHOTALA

805/-

(Mutton Keema, Cooked With Scrfambled Eggs,
And Topped With Fried Eggs)



MUTTON NIHARI

865/-

(Mutton Pieces, Cooked In An Aromatic Nihari Gravy,
Cooked Slowly)



ASSAMESE PORKS CURRY

850/-

(Pork Ribs Cooked In Flavourful Assamese Masala Made With Toasted Rice
And Coconut, Tempered With Black Sesame, Served With Rice)



GOAN FISH BALCHOW

805/-

(Seared Fish, Cooked In A Spicy Tangy Curry Made With Poppy And Coconut,
Served With Mustard Seed Rice And Refreshing Beetroot Kachoombar)



ASSAMESE PRAWN CURRY

895/-

(Prawns Cooked In Flavourful Assamese Masala Made With Toasted Rice
And Coconut, Tempered With Black Sesame, Served With Rice)



MYSORI PRAWNS

895/-

(Prawns Cooked In A Dry Mysori Masala Made flavoured With Curry Leaves, Dried
Coconut And Sliced Onions, Served With Malabari Porotha And Appalam)

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CHAPTER 4 MAIN NON VEGETARIAN

 **PATIALA HOUSE CHICKEN** 615/-
(Boneless Chicken, Cooked In a Dastaan Special Gravy, Cherry Tomatoes)

 **BUTTER CHICKEN** 615/-
(Tandoori Cooked Chicken In Makhni Gravy)

 **CHETTINAAD CHICKEN ROAST** 615/-
(Chicken cooked with Onions & Tomatoes with Curry Patta & Fresh Coconut)

 **CHAMPAHARAN PHALLI CHICKEN** 615/-
(A Bihari Delicacy- Leg Of Chicken Cooked In Aearthern Cookware, Cooked With Sweet Potato Edamame Served With Garlic Chutney, Roasted Garlic)

 **CHITTA MURG** 615/-
(Before The Creation Of Butter Chicken, There Was Chitta Murg, A Lost Recipe From The Royal House Of Punjab- Leg Of Chicken Made With Yogurt and Methi And Lots Of Black Pepper)

 **MUTTON SALLI BOTI** 865/-
(A Parsi Wedding Mutton Delicacy Made in Semi Dry Boneless of Mutton Top with Potatoes Salli)

 **KOSHA MANGSHO** 865/-
(A Bengali Delicacy, Made To Celebrate Pujo, With Kosha-slow Cooked Mangsho-Mutton, Flavoured With Radhuni & Panchpooran, Cooked Till Its Tender And Dry)

 **RAHRA GHOSHT** 895/-
(Mutton Pieces Cooked In Keema Gravy)

*Govt. Taxes As Applicable
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CHAPTER 4

MAIN VEGETARIAN...



DAL DASTAANI

495/-

(From Dastaan's Hall Of Fame, Made Of Urad Dal, Slow Cooked In milk, flavoured With Kastoori Methi And Cumin)



PANEER MAKHANI

575/-

(Tandoori Cooked Cottage Cheese With Makhani Gravy)



KATAHAL KI NIHARI (Seasonal)

495/-

(Jack Fruit A Vegeterian Alternate To Impart Meatiness, Cooked In A Nihari Gravy)



ANDHRA PANEER CURRY

575/-

(Paneer, Cooked with Onion & Tomatoes, Curry Patta & Fresh Coconut)



PANEER TIKKA MASALA

575/-

(Southhall's Most Favourite Dish.)



LUDHIANA LEMON MUSHROOM

495/-

(A Delicacy From Ludhiana Cooked In A Lemony Dry Gravy)



BAKKARWAALI PALAK CORN BURRATA

515/-

(A Take On Kalhari Saag- A Dish Made By The Bakkarwal Tribes Using Kalhari Cheese And Makai)



BIRBALI KOFTE WITH MAKHANI GRAVY

575/-

(Pickled Mushroom Stuffed In Spinach Dumplings Makhani Gravy)

*Govt. Taxes As Applicable
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CHAPTER 4

MAIN VEGETARIAN...



CHITTA PANEER

515/-

(Before Paneer Makhani, There Was Chitta Paneer-
A Recipe Lost To Paneer Makhani, Made In Yogurt,
Almonds And Kastoori Methi)



CHAMPAHARAN PHALLI GOBI

515/-

(A Lost Recipe From Bihar, Made In Earthen Vessel, Cooked
With Edamame, roasted Sweet Potato, Garlic Chutney
And Whole Roasted Garlic)



GOAN VEGETABLE QORMA

525/-

(Assorted Vegetables, Garlic, Goan Shtew)



WILD MUSHROOM DO PYAAZA

565/-

Shitake Mushroom, Button Mushroom,
Truffle Oil, Parmeson Cracker



SOYA KEEMA GHOTALA

525/-



(Egg Optional)

50/-

(Soya Keema, Cooked With Marathi Spices, And Thecha,
Originally Topped With A Fried Egg)



NO EGG ANDA CURRY

525/-

(Malai Kofta Made To Look Like And Egg,
Pumpkin Coconut Gravy)

*Govt. Taxes As Applicable
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CHAPTER 5

RICE & BIRYANI

✓ STEAM RICE 375/-

✓ JEERA RICE 385/-

✓ RAJMA CHAWAL 435/-

(Every Punjabi Boy's Favourite Served With Minted Yoghurt, Marinated Onion Rings)

✓ PUTTU BIRYANI 515/-

(Hyderabadi Vegetarian Biryani)

🐔 RAHRA CHICKEN BIRYANI 595/-

(An Spice Biryani Made With Chicken Cubes, Chicken Pieces Cooked In A Amritsari Way.)

🐑 MUTTON BERRY PULAO 625/-

(A Traditional Parsi Dish, Fried Cranberry Brown Onions & Rassa)

SIDES

PINEAPPLE RAITA 250/-

MIX RAITA 250/-

BOONDI RAITA 250/-

GREEN SALAD 225/-

*Govt. Taxes As Applicable
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CHAPTER 6

BREADS

WHOLE WHEAT TANDOORI ROTI 95/-

TANDOORI ROTI BUTTER 100/-

CHURI PARANTHA 95/-

BUTTER NAAN 105/-

PLAIN NAAN 95/-

GARLIC NAAN 115/-

CHILLI CHEESE GARLIC NAAN 125/-

HARI MIRCH KA PARANTHA 115/-

LACHHA PARANTHA 115/-

PUDINA PARANTHA 115/-

CHARCOAL ROTI (DIGESTIVE ROTI) 115/-

KHAMEERI ROTI 135/-

LAAL MIRCH KHAMEERI 145/-

MALABARI PARONTHA 145/-

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CHAPTER 7

DESSERTS ...

COORGI COFFEE BROWNIE 545/-
(Espresso Ice Cream, Filter Coffee Glaze)

JAMUN & RABDI 375/-
(Nuts, Mint, Rose Petals)

LOW KEY PHIRNI 325/-
Dastaani Phirni Must Try

TRES LECHES 525/-
• Mango Coconut - Summer
• Rose Milk - Winter

KULFI PLATER 595/-
• Fig & Cinnamon
• Paan
• Gachchak

ICE-CREAM 265/-
(Ask For Ice-Cream Of The Day)

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» CHAPTER 9 »

COGNAC/BRANDY

	30ML	BOTTLE
MOURPHEUS XO.....	295/-	4500/-
HENNESSY VS.....	665/-	8000/-

TEQUILA

	30ML	BOTTLE
DON ANGLE.....	375/-	5000/-
CAMINO REAL.....	375/-	5000/-
PATRONS XO.....	515/-	7000/-

LIQUERS

	30ML	BOTTLE
BAILEYS.....	415/-	5000/-
KAHLUA.....	415/-	5000/-
JAGERMEISTER.....	550/-	6500/-

CHAMPAGNE & SPARKLING WINE

SULA SECO ROSE.....	3800/-
SULA BRUT TROPICALE.....	4500/-
MOET & CHANDON.....	11000/-
MOET & CHANDON ROSE.....	13000/-