

Sarso ka Saag

A winter classic from the heart of Punjab — slow-cooked mustard greens simmered with spinach and spices, finished with a dollop of white butter.

565

Makke ki Roti

Golden cornmeal flatbread cooked on a hot griddle to perfection — crisp on the edges, soft inside, and brushed with desi ghee.

125

Gajar ka Halwa

Slow-cooked grated carrots simmered in milk, ghee, and sugar, garnished with roasted nuts. Rich, aromatic, and irresistibly comforting

280

Moong daal halwa

Royal winter delicacy made from slow-roasted moong dat cooked in ghee, enriched with milk, sugar, and aromatic cardamom.

280

Gud ki kheer

A creamy winter-special phirni made with slow-cooked ground rice, rich milk, and the deep caramel sweetness of jaggery.

220

CHARCOAL FUMED

 PANEER TIKKA SHASHLIK Grilled paneer with capsicum, onion, tomato, and spices. 	₹525
 KURKURA PANEER TIKKA Crunchy grilled paneer crusted with papad and spiced hung curd. 	₹545
BHATTI PANEER TIKKA Yellow chilli marinated paneer grilled in traditional bhatti style.	₹525
RICOTTA PANEER MAKAI SEEKH Fresh cottage and ricotta cheese with golden corn.	₹545
CHEESY KHUMB TIKKA Mushrooms stuffed with cheese, spinach, and garlic in a smooth marinade.	₹545
■ TANDOORI MUSHROOM Grilled portobello mushrooms with chimichurri chutney.	₹525
DAHI KHASTA KABAB Flavored hung curd kabab, panko crusted.	₹525
BHARWAN ALOO TILNAAZ Stuffed potatoes with paneer, cashew, coriander, and toasted sesame.	₹525
■ VEGETABLE HARA BHARA KABAB Spinach and veggie kababs with bread crumbs and spices.	₹525
SOYA AATISH TIKKA Spiced soya chunks in yogurt marinade served with mint chutney.	₹525
MALAI SOYA CHAAP TIKKA Creamy soya chaap in cashew paste and mace-flavored marinade.	₹535

VEGETARIAN

● SPICY

CHEF SPECIAL

SOUPS/SHORBAS

CHARRED TOMATO SOUP

₹250

Roasted tomato, basil, parmesan, focaccia croutons.

MURGH BADAMI SHORBA

₹275

Chicken broth with velvety almond puree.

(VEG / CHICKEN)

₹250/275

Choose from hot & sour, manchow, sweet corn, lemon coriander variants.

TOM YUM (VEG / CHICKEN)

₹250/275

Thai spicy soup with lemongrass and kaffir lime leaves.

VEGETARIAN

NON-VEGETARIAN

M SIGNATURE

▶ SPICY

CHEE SPECIA

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Chicken

THE ORIGINAL TANDOORI CHICKEN (HALF / FULL) Iconic chicken marinated with 14-spice medley; since 1920.	₹525/775
On-the-bone chicken in cashew-cheese Paste and white pepper.	₹545/795
BHATTI KA MURGH (HALF / FULL) Yellow chilli and hung curd marinated chicken chunks.	₹535/785
CHATPATA CHICKEN TIKKA Spicy chicken with kashmiri chilli, yogurt, fenugreek, and lemon relish.	₹545
MURGH RESHMI TIKKA Soft chicken in creamy silk sauce, Cardamom flavored.	₹565
MURGH MALAI TIKKA Cream-cheese marinated chicken with coriander.	₹565
MURGH KALIMIRCH TIKKA Chicken marinated in black pepper and cream.	₹545
MURGH TANGRI Chicken leg marinated in deliciously Spiced tandoori mix.	₹565
GARLIC INFUSED CHICKEN TIKKA Chicken tikka with garlic, mint, spinach, and green chillies.	₹545
MURGH GILAFI SEEKH Minced chicken with pimentos, cilantro, and deghi chilli aioli.	₹565
CHICKEN PAKORA Boneless chicken, crisp-battered and fried.	₹525

VEGETARIAN

CHARCOAL FUMED Vegetarian Vamb

MUTTON SEEKH KABAB Grilled minced lamb with whole spices.	₹625
MUTTON BURRAH (2 Pcs / 4 Pcs) Assorted lamb cuts in yogurt marinade, a 1947 moti mahal classic.	₹395/745
Seagood	
Sole fish with hung curd, mustard, carom seeds, onions, and capsicum.	₹745
■ PERI PERI SOLE FISH TIKKA Chargrilled fish cubes in chipotle sauce and herbs.	₹745
SOLE FISH KALI MIRCH TIKKA Cashew paste, black pepper, and lime marinated fish tikka.	₹745
PERI PERI INFUSED TANDOORI PRAWNS	₹745



■ NON-VEGETARIAN

SIGNATURE

Chargrilled prawns in chipotle sauce and herbs.



PARAT WALA PANEER Layered cottage cheese in cream marinade, chargrilled.	₹545
ANDHRA DRAGON PANEER Favourite from the land of chillies.	₹545
PANEER MARGHERITA TIKKA Cottage cheese, mozzarella stuffing, pizza sauce.	₹545
■ RAJMAH KI GALOUTI Flavored rajma and paneer kababs with rose water and almonds.	₹545
TANDOORI BHARWAN PIZZA POTATOES Potatoes stuffed with corn, pepper, and cheese, dusted with parmesan, chilli flakes.	₹545
FOUR CHEESE CHICKEN TIKKA Melted cheese on top, mixed herbs, chilli flakes, pesto oil.	₹565
DORA KABAB Minced lamb wrapped around wooden skewers in silky marinade.	₹665
KADI PATTA JHEENGA Grilled prawns with curry leaves, served with quinoa and pomelo salad. Guldarfa	₹745
■ VEG GULDASTA	₹975
2 pcs each of paneer tikka, tandoori aloo, veg seekh, 4 pcs mushroom Tikka, 3 pcs soya malai tikka & tandoori salad.	
NON-VEG GULDASTA 2 pcs each of chicken tikka, malai tikka, tandoori chicken, pudina Chicken, reshmi kabab, mutton seekh & tandoori salad.	₹1099

■ VEGETARIAN

NON-VEGETARIAN A SIGNATURE

SPICY

CHEF SPECIAL

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■ THE ORIGINAL 1920 PANEER MAKHANI Fresh paneer in rich tomato and dairy-based Moti mahal's signature makhani sauce.	₹565
SHAHI PANEER Cottage cheese in creamy cashew gravy.	₹565
KADHAI PANEER Paneer with capsicum and tomatoes in red and brown curry.	₹565
PANEER LABABDAR Paneer in a butter-rich tomato, onion, and capsicum fondue.	₹565
PANEER TIKKA BUTTER MASALA Grilled paneer tikka in spicy butter masala.	₹565
PALAK LEHSUNI PANEER Cottage cheese roulade in burnt garlic and spinach sauce.	₹565
POT BAKED METHI MALAI PANEER Creamy kasoori methi paneer, slow-cooked in an earthen pot.	₹565
MALAI KOFTA Stuffed cheese balls in a rich Cashew cream gravy.	₹565
PANEER KALI MIRCH Cottage cheese in black pepper and cashew-based gravy.	₹565
PANEER MUSHROOM KALI MIRCH Cottage cheese and mushrooms in a peppery cashew gravy.	₹575

VEGETARIAN

CHEF SPECIAL

* MOCKTAIL

Vegetables

MUSHROOM MATTAR	₹565
Brown curry with mushrooms and peas in indian-inspired flavors.	
KHUMB TIKKA MASALA	₹565
Grilled mushrooms in a thick, flavorful masala sauce.	
NAVRATTAN KORMA	₹565
Creamy mix of veggies, paneer, cocktail fruits, and dry fruits.	
VEGETABLE KOHLAPURI	₹545
Spicy mixed veggies in a thick gravy with crusted papad.	
POT BAKED DIWANI HANDI	₹565
Assorted veggies and cottage cheese cooked with spinach, mint, and Kasoori methi in an earthen pot.	
SOYA CHAAP MAKHANI	₹545
Roasted soya chaap in rich makhani gravy.	10 10
DUM ALOO BHARWAN Barrel potatoes stuffed with cottage cheese and cashew in a duet of gravies.	₹545
ALOO JEERA	₹495
Cumin-scented potatoes cooked to perfection.	(4/5
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■ THE ORIGINAL 1920 DAL MAKHANI	₹545
Moti mahal's signature dal, slow-cooked overnight since 1920.	
YELLOW DAL TADKA	₹495
Flavored with onion, garlic, cumin, hing, and tomato tarka.	
PINDI CHANA	₹495
Chickpeas cooked with ginger and burnt cumin, flavored to perfection.	



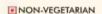




Chicken

THE ORIGINAL 1920 BUTTER CHICKEN AND On-the-bone tandoori chicken in a rich, buttery tomato gravy With green chilies and ginger.	₹645
 MODERN PULLED BUTTER CHICKEN (BONELESS) Grilled chicken shreds in fresh pureed tomatoes, Cream, and butter. 	₹645
■ EGG CURRY (4 EGGS) Boiled eggs in a simple brown gravy.	₹525
 KARAHI CHICKEN Chicken cooked with capsicum, onion, herbs, and a duet of curries. 	₹645
PUNJABI KUKKAD MASALA Chicken in duet gravies with lamb mince and green chilies.	₹645
DILLI-6 TARIWALA MURGH Lightly spiced chicken curry in old delhi style.	₹645
MURGH MASALA Chicken in brown gravy with egg drop and coriander.	₹645
MURGH LABABDAR Grilled chicken tikkas in a fondue of capsicum, Onion, tomato, and butter.	₹645
POT BAKED MURGH METHI MALAI	₹645
Chicken chunks in kasoori methi cream gravy, slow-cooked in an earthen pot.	
CHICKEN TIKKA MASALA Grilled tikkas in a flavorful thick masala.	₹645
CHICKEN METHI MALAI Chicken in cashew gravy with sautéed kasoori methi and white pepper.	₹645
MURGH KALI MIRCH	₹645
Chicken in cashew gravy with black pepper and cream.	
CHICKEN BHARTA Shredded chicken in a spicy brown gravy with ginger juliennes.	₹645

ROGAN GOSHT Lamb cuts cooked in a home-style curry with pounded spices and ginger.	₹695
MARTABAN RAHRA MEAT Lamb mince and chunks in a spicy red chili, onion, and tomato-based curry.	₹695
Example Cooked with capsicum, onion, and aromatic spices in a flavorful curry. Sea food	₹695
 SOLE FISH TIKKA MASALA Tandoori fish tikka tossed in ginger tomato gravy FISH CURRY Tender fish cooked in a spiced Indian curry. 	₹745 ₹745









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Dum Matka Biryani

MATKA VEG BIRYANI	₹595
MATKA PANEER TIKKA BIRYANI	₹625
MATKA CHICKEN TIKKA BIRYANI	₹665
MATKA GOSHT BIRYANI	₹725
MATKA FISH TIKKA BIRYANI	₹765
MATKA PRAWN BIRYANI	₹765

The Rice lab

PLAIN STEAM RICE	₹300
■ JEERA RICE	₹320
MATTAR PULAO / VEGETABLE PULAO	₹350

Hot Breads

TANDOORI ROTI Traditional tandoori-style flatbread	₹75
BUTTER ROTI Soft roti brushed with butter	₹85
PLAIN NAAN Classic leavened flatbread	₹115
BUTTER NAAN Soft naan brushed with butter	₹125
GARLIC NAAN Naan flavored with garlic	₹135
KHASTA ROTI Flaky, crispy roti	₹125
MISSI ROTI Spiced flour roti	₹125
LACHHA PARATHA Layered flatbread	₹125
VEGETABLE PARATHA Stuffed with mixed vegetables	₹135
METHI PARATHA Paratha with fenugreek leaves	₹135
CHILLI PARATHA (RED/GREEN) Spicy paratha with red/green chili	₹135
Paratha with mint flavor Paratha with mint flavor	₹135

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Stuffed with paneer (cottage cheese) Stuffed with paneer (cottage cheese)	₹165
ALOO PYAZ KULCHA Stuffed with spiced potato & onion	₹155
VEGETABLE KULCHA Stuffed with mixed vegetables	₹155
■ PANEER SPICED KULCHA Stuffed with spiced paneer	₹165
SPECIAL CRAFTED KEEMA NAAN WITH GRAVY Naan stuffed with spiced minced meat, served with gravy	₹295
BREAD BASKET A selection of roti, lachha paratha, butter naan, missi roti, alu piyaz kulcha	₹545
To Accompany	
 RAITA (PINEAPPLE / MIX VEG / ALOO BOONDI) Cooling yogurt with various toppings 	₹225
SALAD (MIXED GREENS) Fresh mix of seasonal greens	₹225
 PAPAD (DRY / FRY / MASALA) Crispy papad served in different variations 	₹225







Tibetan Momo

ASSORTED VEGETABLES (6 PCS) Mixed vegetable filling momos.	₹375
SPICY BROCCOLI DIM SUMS (6 PCS) Spicy broccoli-filled steamed dumplings.	₹395
PANEER MOMO (6 PCS) Momos filled with spiced cottage cheese.	₹385
 CHICKEN MOMO (6 PCS) Classic momos filled with seasoned chicken. 	₹395
Half pan-fried, half steamed momos in veg or chicken options.	₹375/395
TANDOORI MOMO (VEG/CHICKEN) (6 PCS) Tandoori-grilled momos with a nepali twist, Available in veg cheese or chicken.	₹375/395



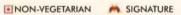




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CHILLI MUSHROOM Crispy mushrooms tossed in a spicy Indo-Chinese sauce with onions and bell peppers.	₹525
■ CHILLI PANEER DRY ✓	₹525
Batter-fried paneer cubes tossed in a spicy chili garlic soy sauce.	
HONEY CHILLI POTATOES Crispy potato fingers in a sweet & spicy honey sauce with toasted sesame seeds.	₹495
CHILLI GARLIC CRISPY VEGETABLES	₹525
Crispy vegetables tossed in a tangy garlic chili sauce.	
■ CORN PEPPER SALT	₹525
Crispy corn kernels tossed with pepper and salt seasoning.	
■ VEGETABLE SPRING ROLLS	₹525
Golden-fried rolls filled with garden-fresh veggies, served with schezwan sauce.	





■ SPICY

CHEF SPECIAL

Small Plates Non Vegetarian

 CRISPY CHICKEN Diced chicken in brown sauce, garnished with cashew nuts and peanuts. 	₹545
CHILLI CHICKEN DRY Batter-fried chicken cubes tossed in special chilli garlic soy sauce.	₹545
 CLASSIC CHICKEN SPRING ROLLS Minced chicken spring rolls served with schezwan sauce. 	₹545
HONEY CHICKEN Crispy wok-tossed chicken in a sweet and spicy honey chilli sauce.	₹545
Schezwan Crispy Shredded lamb tossed in chef's special schezwan sauce.	₹625
Sliced fish coated and tossed in tangy sriracha sauce with bold seasoning.	₹745

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CHEF SPECIAL



■ CHILLI PANEER GRAVY Paneer chunks in chilli garlic soy sauce with onions and bell peppers.	₹545
KUNG PAO PANEER Paneer Cubes Tossed In Sweet And Tangy Kung Pao Sauce, Topped With Peanuts.	₹545
■ FIVE SPICE PANEER	₹545
Paneer in a rich five spice sauce with schezwan pepper and star anise. MANCHURIAN DUMPLINGS IN GRAVY	₹530
Mixed veg dumplings in green chilli garlic soy gravy with fresh coriander.	
KUNG PAO STYLE CORN AND MUSHROOM Corn and mushrooms cooked in thick kung pao sauce, topped with peanuts.	₹545



■ DICED CHILLI CHICKEN GRAVY J Chicken chunks tossed with chilli garlic soy sauce, onions, and sweet peppers.	₹565
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FIVE SPICE CHICKEN	₹565
Chicken in five spice sauce with schezwan pepper and star anise.	
KUNG PAO CHICKEN	₹565
Chicken cubes tossed in sweet and tangy sauce with chillies and peanuts.	
CHICKEN IN HOT GARLIC SAUCE	₹565
Chicken tossed in chilli garlic tomato sauce with onions and peppers.	
STIR FRIED LAMB IN CHOICE OF SAUCE	₹645
Stir-fried lamb in hot garlic or schezwan sauce.	
PAN FRIED FISH ROASTED GARLIC & BASIL	₹765
Fish tossed in thai soy with fresh basil and roasted garlic.	

Modles & Rice

Pellow noodles tossed with shredded veggies in light soy sauce.	₹325/350
CHILLI GARLIC HAKKA NOODLES (VEG/CHICKEN) Spicy garlic-flavored noodles with vegetables.	₹325/350
PAD THAI NOODLES (EGG/CHICKEN) Noodles tossed in soy with red chilli flakes, spring onions, and peanuts.	₹375/395
FRIED RICE (VEG/CHICKEN) Stir-fried rice with vegetables or chicken.	₹325/350
Rice tossed with garlic, chilies, and thai sweet chili sauce.	₹325/350
■ EGG FRIED RICE	₹340
Fried rice with vegetables or chicken, enhanced with scrambled egg.	







MOCKTAIL

Oriental Sizzlers

Crispy paneer in spicy chilli sauce, served with vegetables and rice/noodles.	₹565
VEG MANCHURIAN SIZZLER	₹565
Fried Veg Balls In Manchurian Sauce With Vegetables.	
SCHEZWAN PANEER SIZZLER	₹565
Cottage cheese in schezwan sauce, served with vegetables and rice/noodles.	
CHILLI CHICKEN SIZZLER	₹585
Crispy chicken in spicy chilli sauce with vegetables and rice/noodles.	
SCHEZWAN CHICKEN SIZZLER	₹585
Chicken in schezwan sauce with vegetables and rice/noodles.	









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Desserts

■ KESAR PISTA BADAM KULFI	₹220
Creamy kulfi flavored with saffron, pistachio, and almonds.	
GULAB JAMUN KESAR MATKA PHIRNI	₹250
Soft gulab jamuns paired with a rich saffron-infused Rice pudding in a traditional matka.	
■ SIZZLING BROWNIE ICE CREAM	₹250
Warm brownie (Eggless/Egg) served sizzling with cold ice cream on top.	
■ GULAB JAMUN (2PCS)	₹220
Two pieces of deep-fried dough balls soaked in syrup.	
GULAB JAMUN WITH VANILLA ICE CREAM	₹250
Warm, soft gulab jamun served with a scoop of creamy vanilla ice cream a classic fusion of traditional sweetness and chilled delight	
KESAR PHIRNI	₹220
A creamy rice pud <mark>di</mark> ng flavored with saffron.	
RASMALAI (2PCS) Soft, spongy indian milk cakes served in a sweetened milk syrup.	₹230
• PAAN KULFI	₹220
Kulfi flavored with betel leaf, offering a unique dessert experience.	1220
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BAILEYS KULFI***	₹230
A creamy kulfi infused with baileys irish cream for a rich twist.	
CHOICE OF ICE CREAM	₹180
Indulge in your favorite scoop – choose from a variety of classic And seasonal ice cream flavors to satisfy your sweet cravings	
• KHEER	₹220
Traditional indian rice pudding slow-cooked with milk, sugar, and fragrant Cardamom, garnished with saffron strands and crunchy nuts.	
MOONG DAL HALWA	₹280
Slow-cooked moong dal in ghee and milk, sweetened	
GAJAR HALWA (SEASONAL)	₹280
Slow-cooked grated carrots in rich milk, delicately sweetened and topped with roasted nuts and cardamom	