



Alas! The Moghul emperors of days gone by are no more!
But they have left behind a heritage rich in culinary extravaganza
that has been passed down through the years and will do so for generations to come.

Their nobility, riches, and valour are things of the past, but their prized recipes have been preserved to posterity.
The royal chefs of days of old were wizards at concocting a superb meal through the intricate blend of spices.

The Maharani (Queen) is proud to continue these royal traditions by not only taking you on a
gastronomic adventure of the past, but also an immersive culinary journey through India's diverse & dynamic regions.
Each dish tells a story of emperors and artisans of villages & festivals, royal banquets and roadside feasts.

This is royal India on a plate!



Embark on a majestic Indian culinary voyage inspired by the vibrant lanes of Delhi & Mumbai.

These street delights are a celebration of India's heritage -
perfect for sharing and savoring alongside our signature Indian inspired Cocktails & Mocktails.

SAMOSAS

Golden pyramids of crisp pastry, hand-folded and stuffed with spiced chicken, minced lamb, or vegetables

Choice of Chicken, Keema (minced mutton) or Vegetable (peas & potatoes)

\$14.00

PAKORAS

Crunchy gram flour fritters

Choice of Mixed Vegetable or Onion Bhajis

\$14.00

KURKURI BHINDI

Crispy julienned okra kissed with gram flour & spices; served with a yoghurt dip

\$18.00

PAPDI CHAAT

*India's take on nachos, layered with tomatoes, onions, potatoes, tangy yoghurt, mint & tamarind drizzles,
crowned with crunchy sev and ruby-red pomegranate*

\$18.00

PANI PURI

*Also known as Gol Gappas; Round, crispy golden orbs filled with spiced potato, chick peas
& crispy boondhi then drenched in zesty mint & tamarind water - a burst of joy in every bite*

\$18.00

DAHI BHALLE

Deep-fried lentil fritters steeped in chilled beaten yoghurt, finished with tamarind & mint sauce

\$15.00

DAHI KEBAB

Golden medallions of delicately spiced silken hung curd.

A melt-in-the-mouth delicacy from the royal kitchens, served with fresh mint chutney

\$22.00

CHILLI CHEESE NAAN

served with a creamy tomato sauce

\$16.00

MILLI JHULI THALI - THE MAHARANI'S SAMPLER

A vegetarian medley of Samosas, Dahi Kebab, Paneer Pakoras & Kurkuri Bhindi

\$32.00



SOUP-ERB FARE FROM THE MAHARANI

MULLIGATAWNY

A peppery, tangy, spicy lentil soup enriched with rice & chicken
\$12.00

TAMATAR AUR SIMLA MIRCH KA SHORBA

Velvety tomato & red pepper bisque delicately spiced and blended to perfection
\$12.00

FROM THE SHAH JEHAN'S ROYAL TANDOOR & GRILL

The "Tandoor" is a clay oven - an ancient mode of cooking, though primitive, can outdo any modern method of cooking. With live charcoals at its base, it can sear meats and vegetables with unmatched smokiness and depth. But the artistry does not end here. Some of our kebabs, born from royal kitchens, are shallow-fried or pan-seared to perfection.

VEGETARIAN



TANDOORI SUBZIYAN

A melange of vegetables - potato, broccoli, cottage cheese, corn on the cob & peppers - marinated in royal tandoori spices and grilled in the tandoor
\$36.00



PANEER TIKKA

Grilled squares of cottage cheese & peppers laced with your choice of marinade
Tandoori or Achari
\$36.00

AVOCADO GALOUTI KEBAB

Melt-in-your-mouth, pan-seared avocado mash cutlets with onions, cheese & fragrant spices
\$30.00

STUFFED TANDOORI MUSHROOMS

Juicy button mushrooms generously filled with spiced vegetables & grilled to a smoky finish
\$30.00



Shahi's Signature Dishes



Very Spicy

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NON - VEGETARIAN

TANDOORI CHICKEN

Tender spring-chicken marinated in whipped yoghurt, into which a variety of spices are deftly added. Chargrilled till smoky & tender

Quarter \$16.00 Half \$28.00 Whole \$48.00

MURGHI TIKKA

Boneless chicken pieces are given Shahi's signature spicy treatment, served with spiced lachha onions

\$32.00



MURGH MALAI TIKKA

Boneless chicken luxuriating in a rich cheese & cream marinade

\$36.00

GALOUTI KEBAB

Melt-in-your-mouth spiced lamb kebabs served on mini paranthas

\$38.00

NAWABI SEEKH KEBAB

Minced leg of lamb subtly spiced, rolled on a skewer, then roasted over flames

\$36.00



TANDOORI LAMB CHOPS

Tender chops of lamb kissed by aromatic spices & grilled to perfection in the tandoor

\$50.00



LAHSUNI JHEENGA

Grilled tiger prawns carefully marinated with fresh garlic, lemon & aromatic spices

\$42.00

TAWA JHEENGA

Plump tiger prawns marinated with a spicy marinade, then seared over a hot iron griddle.

Served sizzling!

\$42.00

SARSON KA MACHHLI TIKKA

Barramundi fillets marinated with a mustard spice rub, then grilled in the tandoor until crisp on the edges.

\$38.00

TANDOORI MILAWAT

The Royal Sizzling Platter

Sumptuous sampler of our house favourites

Chicken Tikka, Sarson Machhli Tikka, Lahsuni Jheenga & Seekh Kebab

\$48.00



FROM THE MAHARANI'S SECRET RECIPE BOOK

NON-VEGETARIAN

 **RAAN SIKANDRA**

An inspired revival of a royal classic - fresh young leg of lamb deboned & slow-cooked in our house-special masala of tomatoes, caramelised onions & warming spices

Half \$42.00 Full \$58.00

 **KEKADA MIRCH MASALA**

served with our house-made maida lacbba parantha

Fresh jumbo crab meat luxuriating in a creamy coconut gravy, tempered with curry leaves & dried chillies, crushed black pepper & our secret coastal masala

\$42.00

VEGETARIAN

 **SHAHI SUBZI SIZZLER**

A sizzling vegetarian treat! Vegetable croquettes plated over a bold, thick gravy.

A signature dish - steaming, savoury & uniquely ours

\$38.00

ROYAL SEAFOOD SPECIALITIES

 **BENGALI FISH CURRY**

Kingfish fillets gently poached in a mustard-kissed curry of turmeric, tomatoes & classic Bengali spices

\$38.00

SHAHI'S FISH AMRITSARI CURRY

Our version of fresh snapper cooked in an onion-based sauce scented with fresh coriander & fenugreek

\$36.00

JHEENGA CURRY

Luscious tiger prawns swathed in a wholesome & flavourful spiced curry, layered with depth & warmth

\$42.00

 **PRAWN CHILLI MASALA**

Fresh choice prawns prepared in a lip-smacking gravy made from onions, tomatoes, green peppers, a blend of spices & fresh chillies. A fiery preparation

\$42.00

MALABARI PRAWN CURRY

Tiger prawns cooked in a rich coconut curry - sweet, spicy & tangy

\$42.00

Conscious Options Available from the Maharani's Royal Kitchen

Many of our dishes can be prepared with reduced cream and butter upon request. Please note that while this may alter the authentic taste and richness of the dish, it allows for a lighter, healthier option.



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THE ROYAL HUNT

SHAHI'S SIGNATURE CHICKEN MAKHANWALA

*In other words, butter chicken! A superb, traditional North Indian dish.
Pieces of grilled chicken are simmered in a luxurious creamy tomato-butter gravy*
\$38.00

CHICKEN TIKKA MASALA

A bold Indian classic - juicy chicken tikka morsels enveloped in a robust spiced onion-tomato & capsicum gravy - a spiced classic and a long-time British favourite
\$36.00

CHICKEN CHETTINAD

A champion of the people, tender chicken slow-cooked in a rich blend of spices, coconut, and curry leaves - bursting with fiery warmth and deep aromatic flavours
\$36.00

CHICKEN HANDI

Rustic richness in a pot; boneless chicken cooked in yoghurt and dry spices - an earthy, warming preparation reminiscent of countryside feasts.
\$36.00

DHABA ANDA CURRY

Humble hard-boiled egg curry - childhood in a bowl
\$28.00

ROGAN JOSH

Tender boneless cubes of mutton simmered & cooked in a traditional & deeply comforting spiced gravy
\$38.00

RAILWAY MUTTON MASALA

Tender chunks of mutton cooked together with a myriad of spices with a blend of onions, ginger & tomatoes - evoking the golden age of train travel
\$38.00

RAJASTHANI LAAL MAAS

*A bold & fiery mutton curry tempered with hot red chillies & yoghurt
- Royal fare for the brave*
\$40.00



GARDEN FRESH VEGETABLES FROM THE ROYAL FIELDS

KAMAL KAKDI KOFTA

Delicate lotus stem koftas served in an earthy spiced sauce of onions & tomatoes
\$30.00

MALAI ANJEER KOFTA

Cottage cheese and potato dumplings luxuriously filled with figs, swimming in a rich, creamy, nutty sauce - pure Mughal decadence
\$32.00

ADRAKI GOBI ALOO

A rustic favourite of potatoes & cauliflower florets, elevated by the punch of fresh ginger & house spices
\$28.00

SUKHI ALOO KI SUBZI

A dry, comforting preparation of potatoes tempered with mustard seeds & curry leaves. A dish rooted in ancestral warmth
\$26.00

VEGETABLE JAIPURI

A healthy mix of stir-fried vegetables tossed with cracked pepper, dried chillies & aromatic spices
\$28.00

SUBZ DIWANI HANDI

Royal pot of assorted vegetables simmered in a creamy curry infused with cumin, coriander, and garam masala
\$28.00

BHINDI MASALA

Tender okra sautéed with chopped onions, tomatoes & tempered spices - simple yet stately
\$28.00

BAINGAN BURTHA

Smoky chargrilled spiced eggplant mash - a dish straight out of the royal hearths
\$28.00

BAGARA BAINGAN

Baby eggplants stewed in a velvety blend of peanuts, sesame, coconut, tamarind, and spices - a sublime Hyderabadhi delicacy
\$30.00

**METHI MALAI MUTTAR MUSHROOM**

Gems of green peas, earthy button mushrooms & fenugreek cooked in fresh cream & spices
\$32.00

AAP KI PASAND

Your vegetable concoction ~ we will craft a bespoke vegetable medley, based on the availability of ingredients
\$32.00



PANEER & PULSES OF THE PALACE

SHAHI'S SIGNATURE PANEER MAKHNI

Lush cubes of cottage cheese stewed in a delicious creamy tomato & butter-based sauce
\$32.00

DELHI STYLE PALAK PANEER

Silken cottage cheese cubes immersed in a creamy pureed spinach flavoured with warm Indian spices -
a North Indian favourite
\$32.00

KADHAI PANEER

Cottage cheese sautéed with spiced tomatoes, onions, green peppers & dry-roasted spices
bold, hearty & irresistible
\$32.00

SHAHI'S SIGNATURE DAL MAHARANI

Our signature blend of kidney beans, urad dhal, onions & spices.
Slow-cooked over glowing embers ~ creamy, soulful & steeped in tradition
\$26.00

TARKA DAL

Yellow lentil mix, tempered with cumin, onions, garlic & spices - simple yet sacred
\$24.00

KABULI CHANNA MASALA

A North Indian classic - chickpeas stewed in a spicy, thick onion gravy
\$26.00

FRAGRANT RICE (PROPOSAL FOR THE QUEEN)

WHITE RICE
\$8.00

SAFFRON RICE
\$10.00

PEAS PILLAU
\$10.00

JEERA RICE
\$10.00

SHAH JEHANI BIRYANI

served with raita of your choice

This is a delightful Northern Indian concoction of spiced meat or vegetables & flavoured rice

Choose from

Prawn Biryani \$40.00 Chicken/Mutton Biryani \$36.00 Vegetable Biryani \$30.00



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INDIAN ROYAL BREAD WINNERS

The Maharani's table is incomplete without the warm embrace of freshly baked breads - hand-rolled, spiced, and tandoor-fired.

NAAN

Leavened bread made from plain flour, milk & eggs, which is then flattened & baked in the tandoor
Plain/Garlic Naan \$6.00 Butter Naan \$8.00 Kashmiri Naan (dry fruit topping) \$10.00

ROOMALI ROTI

Handkerchief-thin roti
\$10.00

TANDOORI ROTI

Rustic tandoor-baked bread made from whole-wheat flour
\$6.00

MISSI ROTI

Nutty & hearty, made from gram & wholewheat flour with onions for a sweet and savory touch
\$8.00

MILLET ROTI

Trio of wholewheat, bajra & ragi flour
\$10.00

LACHHA PARANTHA

A flaky parantha made from wholewheat flour
\$8.00

PUDHINA PARANTHA

In other words, a parantha topped & stuffed with ground mint leaves
\$10.00

ASSORTED BREAD BASKET

Plain & Garlic Naan, Tandoori Roti & Lachha Parantha
\$22.00

ON THE SIDE

RAITA

Whipped yoghurt - select from cucumber or mixed vegetable
\$8.00

GREEN SALAD

\$8.00





Shukriya
Thank you