



STARTERS

Murgh Peshawari Tikka (M, Mus)	3.650
Chicken tikka Peshawari spices	
Murgh Malai Tikka (M, N)	3.500
Chicken breast cubes Cream cheese Royal cumin	
Gilafi Seekh Kebab (M)	4.200
Tandoori skewers of spiced lamb mince	
Salmon Kasundi (M, Mus, F)	5.500
Chili Kasundi mustard Yoghurt marinade	
Reshmi Kabab (M, N)	3.650
Tender stuffed chicken roulade Saffron-scented	
Lamb Galawat ke Kebab (M, N, G)	5.500
Mouth-melting kebab Green asparagus pesto	
Paneer Peshawari Tikka (V, M, Mus)	4.500
Peshawari spices Cottage cheese	
Chilgoza Malai Broccoli (V, M, N)	4.500
Sun-dried tomato Cream cheese Pine nuts	
Corn Ke Kebab (V, G)	3.500
Corn on the cob Minted potato Garlic chutney	
Aloo Moti Tikki (V, G, N)	2.400
Crusted potato sago cake Tamarind chutney	
Bab Al Hind Kebab Sampler (M, N, Mus, Cr, Mol)	6.900
Reshmi kabab Gilafi seekh kebab Tandoori prawn	

SALADS

Kachumber Feta Cheese Salad (M)	2.400
Mixed Green Salad	2.200
Indian Garden Salad	2.400
Tandoori Prawn Salad (Mus, N, Mol, Cr)	3.500

SOUP

Samundari Shorba (F, Mol, Cr)	3.000
Mussels Calamari Prawns Lime leaves Orange juice	
Chicken Almond Yakhni (M, N)	3.000
Chicken broth Almonds Saffron	
Esalen Ayurvedic Dal (V, Mus)	3.000
Coconut Red Lentil Soup	



BAB AL HIND SIGNATURE DISHES

Avocado & Raw Mango Tartare (V, M)	4.500
Spiced sprouts Tamarind lime dressing Coconut yoghurt foam	
Bamboo Chicken (Mus, M)	6.500
Grilled chicken in Tandoor spice Chutney Coriander salad	
Lobster Idli Sambhar (Cr, Mus)	10.500
Black pepper spiced lobster Aubergine sambhar	

MAIN COURSES – NON-VEGETARIAN

Champaran Meat (Mus, M, N)	6.000
Marinated lamb Mustard oil Champaran spices	
Salli Boti Lamb (Mus, M)	7.500
Tender lamb cubes Crispy potato chips	
Tandoori Prawns	9.000
Jumbo prawns Chili spiced yoghurt Peanut chutney	
Kerala Fish Curry (F, Mol, Mus)	4.600
King fish Kokum Curry leaves	
Murgh Be Misal (M, N)	5.800
Chicken tikka Tomatoes Cashew nut Dried fenugreek	
Chicken Three Ways (M, N, Mus, G)	5.000
Ganderi Kebab Angheti Ka Murgh Murgh Makmali Tikka	
Raan E Bab Al Hind (C, M, G) (for 2 persons)	20.000
Braised baby lamb leg	
Nalli Nehari (G, L, Mus)	10.000
Slow-cooked lamb shank in silky stew	
Chingri Malai Curry (Cr)	5.600
Prawns Coconut milk infused with lemongrass	

Masala | Kadhai | Kurchan (N, M) Cooked to perfection in a gravy of your choice:

• Chicken	5.200
• Prawn	5.600
• Paneer	5.500

BIRYANIS

Shahi Chicken Biryani (M)	5.400
Jhinga Dum Biryani (Cr, M)	6.000
Hyderabadi Lamb Biryani (M)	6.500
Dum Lucknavi Lamb Biryani (M)	6.000
Vegetable Dum Biryani (V, M)	4.600



SHARING PLATERS

Royal Kebab Platter (For 4 people) (M, Mus, F, N, SS, G)	20.000
Ajwaini paneer Tandoori aloo Tandoori mushroom Tandoori Broccoli	
Lamb chop Tandoori salmon Peshawari chicken tikka Lamb sheek kebab	
Meat and Fish Kebab Platter (M, Mus, F)	12.000
Lamb chop Tandoori salmon Peshawari chicken tikka	
Vegetarian Kebab Platter (G, M, Mus, N)	6.800
Peshawari paneer tikka Chilgoza Malai broccoli Sunehri Khasta	
Chaat Platter (V, L, G, M, N, Mus)	4.000
Lip-smacking sweet Savory snacks platter	

MAIN COURSES – VEGETARIAN

Paneer Makhani (V, M, N)	5.600
Paneer tikka Silky tomato fondue	
Shahi Paneer Pasanda (V, M, N)	5.600
Cottage cheese Cashew nut gravy	
Subz Kehkasha (V, M, N)	2.400
Fresh seasonal vegetables Pomegranate	
Dum Aloo Bharwan (V, M, N, Mus, G, SS)	4.200
Potatoes stuffed Raisins Cashew Tomato gravy	
Truffle Methi Malai (V, M, N, Mus)	5.500
Wild mushroom seekh Tempered edamame	
Dal Makhani (V, M)	4.500
Slow-stewed black lentil Tomatoes Butter	
Dal Tadkewali (V, M)	2.400
Yellow lentils Onions Tomatoes	

SIDES

Steamed Basmati Rice	1.200
Pulao (M)	1.500
Jeera Pulao	1.200
Choice of Raita (Mixed vegetables Pineapple Mint Cucumber)	1.000

BREAD

Tandoori Roti Roomali Roti Laccha Paratha Mint Paratha	0.800
Naan (Plain Butter Garlic)	0.800
Stuffed Naan (Mushroom Cheese & Chili Almond & Raisin)	1.200



DESSERTS

Classic Rasmalai (G, M, N, V)	3.000
Sweet cottage cheese dumpling Saffron milk	
Gulab Jamun (G, M, N, V)	3.000
Deep-fried milk dumplings Sugar syrup	
Shahi Tukra (G, M, N, V)	3.000
Brioche Cardamom Saffron milk	
Narangi Kulfi (M, N, V)	3.400
Mandarin-flavoured milk kulfi Fig & almond halwa	
Overnight Cooked Gulab Kheer (M, N)	3.000
Rice pudding Dried rose petals Jaggery glaze	
Bitter Chocolate Mousse (E, M)	3.000
Gulab Jamun Trilogy (G, M, N, V)	3.500
Deep-fried milk dumplings Jamun filled with jam Jamun filled with cream	