



*The Sahib.
A proper gentleman.
A man of taste, an art aficionado.*

*At The Sahib Room, we capture
the eclectic spirit and opulence of the Sahib.
We find inspiration in his elegant taste,
in his appreciation of art, architecture and aesthetics
that blossomed in the era of the British Raj.
With ornate glass candelabras and chandeliers,
we hope to transport you to a memorable period
in history—the era of the distinguished Sahib.*

COAT OF ARMS

*The Coat of Arms is a crest or emblem
that represents a unique identity.
The central design elements of the fork, spoon
& knife symbolise a refined taste for fine dining.*


*The symbols of the tiger & panther depict
royalty & power, respectively, two prominent features
that inspired us to capture the essence of the
British Raj era.*



The Sahib Room invites you to embark on a delectable journey of authentic Mughlai and North Indian cuisine, with Chef Asif Qureshi at the helm. Renowned for his lavish culinary masterpieces from erstwhile British India, Chef Qureshi brings over two decades of expertise to every paragon of flavor he creates.

Lose yourself in the heady, breathtaking flavors of Chef Qureshi's signature culinary preparations. Two of his most popular creations are Raan-e-sikandari and Aatta Chicken; dishes inspired from the kitchens of royalty and laden with inimitable flavor.

SOUPS

 SATWAR KA SHORBA	6 0 0
<i>Toasted pistachio and asparagus cream</i>	
TAMATAR SANTARE KA SHORBA	6 0 0
<i>Tomato broth flavored with Nagpur orange rind</i>	
MURG SHAHI SHORBA	6 0 0
<i>Chicken soup flavored with Kashmiri saffron</i>	
GOSHT PAYA SHORBA	6 5 0
<i>Spiced lamb broth simmered overnight</i>	


KEBABS & GRILLS

Classic flavors with a slight contemporary take, rooted in tradition, deliver tastes that are meant to surprise and strike a familiar cord.

The Sahib Room's preparatory methods for kebabs include the three core Indian grilling styles of Tandoor (a hot clay oven), Sigri (cooking over a coal flame) and Tawa (searing and griddling).

The food is immediately served as it is prepared: fresh, fragrant and flavorful.

VEGETARIAN

 KANDHARI PANEER TIKKA	8 5 0
<i>Char-grilled cottage cheese, marinated with yogurt & beetroot extract</i>	
CRISPY KABULI CHANA CHAT	8 5 0
<i>Crispy chickpeas dipped in yogurt, topped with amchur chutney</i>	



 **BROCCOLI DAK BANGLA** 850
Charred broccoli marinated with kasundi mustard and cream cheese

NADROO KI SHAMMI 850
Braised lotus stem patty with Kerala black cardamom

SAHIB VEG KEBAB PLATTER 2200
Four varieties of kebabs handpicked by Chef Qureshi

NON-VEGETARIAN

SEAFOOD

MAHI GULNAR TIKKA 1500
Fresh caught Indian salmon fillet, charred in the Tandoor, flavored with 'Kasundi' mustard

 **PANCHPHORAN TAWA POMFRET** 3000
Pan-seared with Chef Qureshi's five pickling spice

 **BHATTI KA JHEENGA** 3000
Tiger prawns marinated with brown onion paste and spices, cooked in the Tandoor

POULTRY

DHUNGARI MURGH TIKKA 1200
Boneless chicken morsels, smoked with Awadhi spices, cooked in the Tandoor

MURGH MALAI KALI MIRCH 1200
Slow-roasted chicken marinated with cream and Kerala black pepper

 **MURGH BARRAH KEBAB** 1200
House spice marinated chicken legs cooked in the Tandoor

MURGH GILAFI SEEKH 1200
Skewered hand ground chicken coated with bell peppers



MEAT

 LUCKNOWI SEEKH KEBAB 1400 <i>Classic lamb minced kebab, skewered and cooked in the Tandoor</i>
GOSHT KI GILAWAT 1500 <i>Ground lamb marinated with Chef Qureshi's 25 handpicked spices from Lucknow</i>
SAHIB NON -VEG KEBAB PLATTER 2800 <i>Four varieties of kebabs handpicked by Chef Qureshi</i>


MAINS

VEGETARIAN

MARTABAN KE CHHOLE 1050 <i>Chickpeas cooked with sun dried mango powder, pickled Resham Patti chilies</i>
PANEER KHADA MASALA 1050 <i>Cottage cheese with onion and tomato gravy with whole spices</i>
ALOO BUKHARA KOFTA 1050 <i>Dried plums and cottage cheese dumplings cooked with an almond and onion gravy</i>
 HALDI MALAI KI SUBZI 1050 <i>Mixed vegetables cooked in a fresh turmeric and cashew gravy with homemade cream</i>
BHINDI METHI CHURAN 1050 <i>Okra with dried mango powder and pickled beet onions</i>
 PURVANCHAL KA SAAG 1050 <i>Assortment of five mountain-grown green leaves, hand chopped and cooked with garlic and 'ghee'</i>



KADHAI SUBZ 1 05 0
Seasonal mixed vegetables cooked with onions and tomatoes with fennel, black pepper and coriander seeds

 **GUCHHI KHUMB** 1 65 0
Stuffed Kashmiri morels cooked with a cashewnut gravy

NON-VEGETARIAN

SEAFOOD

 **MACCHI KA SALAN** 1 45 0
Indian salmon simmered in onion and yogurt gravy, cooked in mustard oil

KADHAI JHEENGA 1 80 0
Arabian Sea prawns cooked with onions, tomatoes and capsicum with fennel, coriander seeds and cracked black pepper

 **ANARDANA LOBSTER** 2 75 0
Fresh lobster tossed with roasted coriander seeds and Kashmiri chilies, garnished with pomegranate

POULTRY

BUTTER CHICKEN 1 45 0
A classic preparation of chicken cooked in the Tandoor, simmered in cashew and tomato gravy

TARIWALA MURGH 1 45 0
Chef Qureshi's home style chicken curry

 **MURGH AWADHI KORMA** 1 45 0
Marinated chicken cooked with fried onion, cashew and yogurt gravy



MEATS

LAGAN KI BOTI 1 6 5 0

*Slow braised chunks of grass fed lamb
flavored with Lucknowi spices*

SAHIB KI NIHARI 1 6 5 0

*Lamb chop and shanks simmered overnight
with stock and blend of 32 spices*

SAHIB'S SPECIALS

ATTA CHICKEN 2 2 0 0

*Spring chicken, packed in salt dough,
slow cooked in the clay oven*

*Atta chicken translates to chicken wrapped in a dough.
In the past every household in Punjab had brick oven known
as tandoor. The lady of the house used to marinate the chicken
and wrap it with left over dough of the bread & the same used to
get cooked over the tandoor on a slow simmering fire so by the
next morning it was fully baked.*

2 5 0 0

Fiery leg of lamb, cooked with Indian spices

*Raan-e-sikandari is a historical barbequed whole leg
of lamb preparation which displays the legendary friendship
between the great Alexander & Porus. Traditionally also
known as Alexander's lamb.*



DAL

DAL DHABA

1 0 0 0

A country-style preparation of five lentils cooked together tempered with chilies and whole spices



SAHIB KI DAL-E-KHAAS

1 1 0 0

Black lentils cooked slowly for 24 hours with tomatoes and dried fenugreek

BIRYANI & RICE

The Sahib Room biryani is a homage to the great gharana style of biryanis—prepared by the 'khansamas' or royal cooks of yore.

They all have distinctly different recipes and methods of cooking, which are warranted by the dynamic nature of the ingredients. All biryanis come served with the traditional 'purdah', which seals in the flavours and aromas.

All our biryanis are served with their signature accompaniments—a spiced 'burhani' raita.

SAFED CHAWAL

5 0 0

Steamed basmati rice

JEERA RICE

6 0 0

Basmati rice tempered with ghee and cumin seeds

SUBZ DUM BIRYANI

1 2 0 0

A fragrant preparation of long grain 'Basmati' rice and spiced vegetables cooked in a sealed pot



MURG DUM BIRYANI 1500

A classic preparation of long grain 'Basmati Rice' from the hills of Dehradun and spring chicken cooked in a sealed pot

 **GOSHT DUM BIRYANI** 1600

A classic preparation of long grain 'Basmati Rice' from the hills of Dehradun and lamb cooked in a sealed pot

BREADS



PHULKA 200
Plain or ghee

NAAN 250
Plain, butter or garlic

ROTI 250
Plain or butter

PARATHA 250
Plain, butter or pudhina

MIRCHI PARATHA 250

ROOMALI ROTI 250

MISSI ROTI 250

ALOO DHANIA KULCHA 250

SIGNATURE BREADS



LUCKNOWI KULCHA 275

WARQI PARATHA 275

ZAFRANI TAFTAN 275

MUGHLAI PARATHA 275



DESSERTS

 BALAI KA TUKDA	7 0 0
<i>Brioche and butter pudding with condensed milk</i>	
SHAHI-DE-JAAM	7 0 0
<i>Evaporated milk dumplings, stuffed with Kashmiri saffron and pistachios</i>	
SAHIB KI KHAAS PAAN ICE CREAM	7 0 0
<i>Minty and refreshing ice cream made of betel leaf</i>	
PEACH PHIRNEE	7 0 0
<i>Peach flavored rice dessert, mixed with saffron and nuts</i>	

