THE SAHIB ROOM & Kipling BAR

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

Lose yourself in the heady, breathtaking flavors of Chef Quereshi'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.

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

At The Sahib Room, we capture
the electic 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.

SOUPS

SATWAR KA SHORBA 600
Toasted pistachio and asparagus cream

TAMATAR SANTARE KA SHORBA 600
Tomato broth flavored with orange rind

MULTANI SHORBA 600
Spiced lentil soup, flavored with subtle Indian spices

MURGH SHAHI SHORBA 600
Chicken soup flavored and saffron

GOSHT PAYA SHORBA 650
Spiced lamb broth

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 flavorsome.

VEGETARIAN

KANDHARI PANEER TIKKA 850
Chargrilled cottage cheese, marinated with yogurt & beetroot extract

DOODHIYA PANEER TIKKA 850
Cottage cheese marinated with fresh cream and burnt garlic

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CRISPY KABULI CHANA CHAT 850
Crispy chickpeas dipped in yogurt, topped with amchur chutney

KHUMBH KI GILAWAT 850
Mouth-melting mushroom kebabs flavored with saffron and smoked cloves

SAUNDHE ALOO 850
Chargrilled baby potatoes, flavored with fennel

SUBZ NAWABI SEEKH 850
Hand ground green peas & beans, gratinated with cheese

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

NADROO KI SHAMMI 850
Braised lotus stem patty with black cardamom

SAHIB VEG KEBAB PLATTER 2200
Choose any above four of your choice

NON-VEGETARIAN

SEAFOOD

MAHI GULNAR TIKKA 1500
Local rawas fillet, charred in the Tandoor, flavored with mustard and black pepper

PANCHPHORAN TAWA POMFRET 2500
Pan-seared silver pompret fillet with five pickling spice

BHATTI KA JHEENGA 2500
Tiger prawns marinated with brown onion paste and bhatti spices, cooked in the Tandoor

TANDOORI PINK SALMON 2500
Steaks of blush pink salmon, spiked with 'bishop's weed', cooked in the clay oven

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POULTRY

DHUNGARI MURGH TIKKA 1200
Boneless chicken morsels, smoked with Awadh 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

TANDOORI MURGH
HALF 850
FULL 1500

MEAT

LUCKNOWI SEEKH KEBAB 1400
Classic lamb minced kebab, skewered and cooked in the Tandoor

TANDOORI CHAAMP 1400
Overnight marinated baby lamb chops and potatoes cooked on charcoal

GOSHT KI GILAWAT 1500
A mouth melting delicacy of lamb marinated with 25 handpicked spices from Lucknow

SAHIB NON -VEG KEBAB PLATTER 2800
Choose any above four of your choice

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MAINS

VEGETARIAN

MARTABAN KE CHHOLE 1050
Chickpeas cooked with dried mango powder, chilies and pickling spices

PANEER KHADA MASALA 1050
Cottage cheese with onion and tomato gravy with whole spices

SIRKA PYAZ KA PANEER 1050
Pickled onions and cottage cheese in tangy tomato gravy

MAUSAM KI SUBZI 1050
Seasonal fresh vegetable cooked in the Chef's style

ALOO BUKHARA KOFTA 1050
Dried plums and cottage cheese dumplings seeped on almond and onion gravy

HALDI MALAI KI SUBZI 1050
Mixed vegetables cooked in turmeric and cashew gravy with malai (homemade heavy cream)

BHINDI METHI CHURAN 1050
Okra with dried mango & beet onions

PURVANCHAL KA SAAG 1050
Assortment of five mountain-grown green leaves, hand chopped and cooked with garlic and ghee

BAINGAN SARAF 1050
A delicacy of roasted brinjal cooked with onions and tomatoes

GUCHHI KHUMB 1550
Stuffed Kashmiri morels seaped into cream & rich cashew gravy

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BHARWAN DUM ALOO 1050
Stuffed potatoes with khoya and dried fruits,
slow cooked in onion and dum gravy

KADHAI SUBZ 1050
Mixed vegetables cooked with onions and tomatoes with
dominant flavors of fennel, black pepper and coriander seeds

NON-VEGETARIAN

SEAFOOD

MACCHI KA SALAN 1450
Rawas simmered in tangy onion & yogurt gravy,
cooked in mustard oil

KADHAI JHEENGA 1800
Prawn cooked with onions, tomatoes and capsicum with
dominant flavor of fennel, coriander seeds and cracked black pepper

ANARDANA LOBSTER 2750
Fresh lobster tossed on a griddle with roasted coriander seeds
and Kashmiri chilies, served with a garnish of pomegranate kernels

POULTRY

BUTTER CHICKEN 1450
A classic preparation of chicken cooked in the Tandoor,
simmered in cashew and tomato gravy

TARIWALA MURGH 1450
Home style chicken curry

MURGH AWADHI KORMA 1450
Overnight marinated chicken cooked with
fried onion, cashew and yogurt gravy

KHADE MASALE KA MURGH 1450
Country-style chicken preparation cooked with whole spices

MURGH HANDI LAZEEZ 1450
Saffron flavored chicken simmered to perfection

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MEATS

LAGAN KI BOTI 1650
Slow braised chunks of lamb flavored with Lucknowi spices

SAHIB KI NIHARI 1650
Overnight simmered lamb with flavored stock and spices

HANDI GOSHT 1650
Stewed lamb cooked with carrots, bottle gourd, potatoes

SAHIB'S SPECIALS

RAAN- E- SIKANDARI 2500
Fiery leg of lamb, cooked with Indian spices

ATTA CHICKEN 2200
Spring chicken, packed in salt dough,
cooked slowly in the Tandoor

DAL

DAL DHABA 1000
A country-style preparation of five lentils cooked
together tempered with chilies and whole spices

SAHIB KI DAL-E-KHAAS 1100
Black lentils cooked slowly for 24 hours
with tomatoes and dried fenugreek

DAL QURESHI 1100
Chef's special blend of lentils & spices

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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 500
Steamed basmati rice

DAL KHICHDI 900
Healthy staple prepared with rice and lentils

JEERA RICE 600
Basmati rice tempered with ghee and cumin seeds

TAWA MASALA PULAO
Basmati rice tossed with choice of ingredients chili, mint and ghee
VEGETARIAN 1000
CHICKEN 1350
PRAWNS 1550

SUBZ DUM BIRYANI 1200
A fragrant preparation of rice and vegetables
cooked on the Dum (sealed pot)

MURG BIRYANI 1500
A fragrant preparation of rice and chicken
cooked on the Dum (sealed pot)

GOSHT BIRYANI 1600
A fragrant preparation of rice and lamb
cooked on the Dum (sealed pot)

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BREADS

PHULKA *Plain or ghee*	200
NAAN *Plain, butter or garlic*	250
ROTI *Plain or butter*	250
PARATHA *Plain, butter or pudhina*	250
MIRCHI PARATHA	250
ROOMALI ROTI	250
MISSI ROTI	250
ALOO DHANIA KULCHA	250
WARQI PARATHA	250

SIGNATURE BREADS

LUCKNOWI KULCHA	275
ZAFRANI TAFTAN	275
MUGHLAI PARATHA	275

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DESSERTS

BALAI KA TUKDA 700
Brioche and butter pudding with condensed milk

SHAHI-DE-JAAM 700
Evaporated milk dumplings, stuffed with saffron, pistachios

SAHIB KI KHAAS PAAN ICE CREAM 700
Minty and refreshing ice cream made of betel leaf

PEACH PHIRNEE 700
A rich peach flavored rice dessert, mixed with saffron and nuts

SAHIB'S CHOCO-POP 700
Cinnamon flavoured chocolate popsicle

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