

SOUP	
Herb & Spice Yakhni Delicate lamb broth infused with warming spices, tender lamb slices, and fresh herbs	8.95
STARTERS	
Lamb Seekh Kebab Minced lamb blended with aromatic spices and fresh herbs, skewered and chargrilled to smoky served mint sauce (Dairy)	14
Lamb Tikka Tender lamb pieces marinated in traditional Lahori spices, charcoal-grilled for a smoky, juicy finish (Mustard)	14
Murgh Malai Boti Tender chicken thighs marinated in cream, yogurt, and mild spices served with mint chutney (Dairy, Mustard)	13
Izakaya Prawn Tempura Crispy tempura prawns prepared in traditional izakaya fashion, featuring a feather-light batter and served with Japanese spicy mayo (Shellfish, Soya, Egg, Dairy, Gluten)	13
Classic Chicken Tikka Traditional spiced chicken, grilled to juicy perfection served with spicy tomatoes chutney (Dairy)	13
Silky Kebab Juicy minced chicken infused with cheese, peppers, and onions, gently spiced and cooked to a tender melt-in-the-mouth finish (Dairy)	12
Samosa Chaat (V) Crispy samosas topped with spiced chickpeas, yoghurt, and tangy chutneys, finished with fresh salsa and a burst of flavour. Add pomegranate (Gluten, Soya, Dairy, Nuts)	10
Jewel of The Tandoor (V) Cottage cheese cubes marinated in Indian spices and chargrilled until smoky and tender (Dairy, Mustard)	10
Papdi Chaat (V) Crispy papdi topped with spiced potatoes, chickpeas, yoghurt, and tangy chutneys, finished with pomegranate salsa and a sweet-spicy crunch (Gluten, Soya, Dairy, Nuts)	10
Chilli and Lime Fish Tender fish pieces coated in a lightly spiced gram flour batter, fried until crisp and golden, served with a delicate mint chutney (Gluten, Soya, Dairy)	9.5
Chicken Lollipop Crispy, deep-fried chicken drumettes marinated in spiced batter, served hot and juicy with a bold, tangy flavour (Gluten, Soya, Egg, Shellfish)	9.5
Golden Fold (V) Crispy pastry filled with spiced potatoes, peas, and herbs, fried until golden brown (Gluten, Soya, Dairy, Nuts)	8
Tacos Tacos filled with minced lamb, topped with fresh tomatoes salsa, mild sauce (Yeast, Dairy, Gluten)	8
SIGNATURE	
Royal Platter (served for four) Featuring chicken chops (4 pieces each), assorted kebabs (4 pieces each), lamb chops (4 pieces each), lamb tikka, classic chicken tikka and smoky prawns (4 pieces each), all marinated in aromatic spices and chargrilled served with pilau rice, masala fries, Kachumber salad, spicy mac and cheese (Dairy, Mustard, Shellfish, Soya, Yeast, Gluten)	120
Atlantis Grand Tomahawk Prime, bone-in tomahawk steak, infused with aromatic tandoori spices and finished with a rich, smoky char served with baby potatoes (Dairy, Mustard)	65
The Grand Duo Steak 8oz rib-eye with garlic-butter tiger prawn, served with baby potatoes and peppercorn sauce (Dairy, Mustard, Soy, Shellfish)	36.5
Peshawari Lamb Ribs Tender lamb ribs marinated in aromatic Peshawari spices and chargrilled served with new potatoes roasted (Mustard, Soy)	33.5
The Emperor's Grill Lamb chops, silky kebab, lamb kebab, chicken chops, all marinated in aromatic spices and grilled to a smoky flavour served with Kachumber salad (Dairy, Mustard)	32
Lahori Lamb Chops Spiced chops coated in a traditional house masala blend served with kachumber salad (Dairy, Gluten, Mustard)	21.5
Smoky Prawn Juicy prawns marinated in spiced and yoghurt, grilled to a charred finish with bold Indian flavours (Shellfish, Dairy, Soya)	21.5
Desi Sada Lamb Fresh lamb cooked with minimal spices, allowing the natural flavour of the meat to shine in every bite (Dairy, Mustard, Soy)	21.5
Lahori Charga Whole chicken marinated in aromatic Desi masala, then chargrilled to a smoky finish (Dairy, Mustard, Soy)	18.5
Pan-Seared Sea Bass Golden-seared sea bass with tender broccoli and lemon herb butter sauce (Dairy, Mustard, Soy)	18
Flaming Chicken Chops Tender chicken thighs, chargrilled and finished in our spicy BBQ glaze, with a touch of signature spice (Dairy, Mustard, Soya)	18
Panjabi Aloo Palak Tender potatoes and fresh spinach cooked with garlic, ginger, green chillis and aromatic Punjabi spices for a hearty, homestyle flavour (Dairy)	14

WEEKEND SPECIAL (Only served Friday-Sunday)	
Haleem Tender lamb, wheat and lentils simmered slowly with fragrant spices to create a rich, silky traditional haleem (Gluten, Dairy, Sulphites)	19.5
Nawabi Lamb Kofta Tender, succulent lamb koftas simmered in a rich, creamy spiced yoghurt gravy, bursting with authentic Pakistani flavours (Dairy, Gluten)	18
Taka Tak Kheema Tender minced lamb cooked on the tawa with fragrant spices, fresh tomatoes, onions and green chillies for a bold Pakistani street-food flavour (Dairy, Gluten)	18
Desi Sarson da Saag Silken seasonal greens, slow-braised with aromatic spices and nuanced warmth (Dairy, Mustard, Gluten, Soy)	14

SPECIALS	
Lamb Shank Slow-cooked for five hours in traditional spices, served with level baked tandoori naan or fragrant pilau rice (Dairy, Gluten, Mustard)	25.5
Braised Beef Ribs Slow-braised beef short ribs, tender and rich with aromatic spices (Dairy, Soy)	20
Crown Jewel Murgh Biryani An exquisite fusion of tender chicken, fragrant basmati rice, and hand-selected royal spices, slow-cooked to perfection (Dairy, Nuts, Mustard, Gluten, Sulphites)	Chicken 18 Lamb 20
Masala Fish and Chips Crispy battered fish served with salt and chilli chips, marinated with Indian spices and accompanied by a tangy chutney-style dipping sauce (Shellfish, Soya, Egg, Dairy, Gluten)	19.5
Karahi (choose from either Chicken or Lamb) Tender on-the-bone meat simmered with ripe tomatoes, bell peppers, and aromatic spices for a rich, authentic depth of flavour (Dairy)	Chicken 16 Lamb 18
Chilli Hakka Noodles Stir-fried Hakka noodles tossed with spicy chilli sauce, vegetables, and aromatic Indo-Chinese flavours (Gluten, Soya, Celery, Shellfish, Egg)	Chicken 16.5 Vegetables (v, vg) 12.5
Sweet & Sour Chicken Crispy chicken pieces tossed in a vibrant sweet and sour sauce, balancing tangy fruit notes with a light savoury glaze (Soya, Gluten, Yeast, Shellfish)	16.5
Lucknowi Vegetable Biryani An exquisite fusion garden vegetable, fragrant basmati rice, and hand-selected royal spices, slow-cooked to perfection (Dairy, Nuts, Mustard, Gluten, Sulphites)	14
Dal Tadka (V, VG) Yellow lentils slow-cooked and tempered with cumin, garlic, onions, and spices, finished with a fragrant tadka for rich, homestyle flavour (Dairy, Gluten)	13.5
Lahori Chanay (V) Slow-cooked chickpeas simmered in a rich Lahori-style spiced gravy, finished with aromatic herbs and a traditional blend of spices (Dairy, Gluten)	13.5
Garden Vegetable Curry (V, VG) Fresh mixed vegetables cooked in a mildly spiced onion and tomato gravy	13.5

AUTHENTIC ASIA	
ACHARI	
Lamb	18
Chicken	16
<i>Slightly Hot - A tangy spiced Indian classic, cooked with pickle masala, ripe tomatoes, and aromatic traditional spices (Dairy, Mustard, Soya, Gluten, Nuts)</i>	
BUTTER	
Chicken	16
Paneer	12.5
<i>Mild - A rich, creamy tomato and garlic sauce enriched with almond powder smoky paprika for a smooth, elegant flavour. (Dairy, Nuts, Mustard)</i>	
A discretionary 10% service charge will be added to your bill.	
Please inform your waiter if you have any dietary requirements.	

SIDES	
Masala Fries Crispy fries tossed bold Indian spices served with lemon chilli mayo (Soya, Dairy, Egg)	8
Spicy Mac & Cheese Mac & cheese is a creamy pasta dish made with tender macaroni coated in rich, melted cheese sauce (Dairy, Gluten, Egg)	8
Kachumber Salad Fresh salad made with cucumber, tomatoes, onions, peppers and lightly seasoned with lemon juice and spices	8
Garden Green Salad Fresh salad made with cucumber, tomatoes, onions, and herbs, lightly seasoned with lemon juice and spices	8
Baby Potatoes Crispy roasted baby potatoes, delicately tossed in aromatic Desi spices and fresh herbs (Dairy, Mustard, Soy)	7.5
Pilao Rice Fragrant rice dish cooked with spices and herbs for a rich, flavourful taste (Dairy)	6
Fries Potato fries served with seasoning and spicy mayonnaise or ketchup (Soya, Dairy, Egg)	6
Cheesy Naan Warm naan stuffed with melted cheese (Dairy, Gluten)	5
Butter Naan Soft tandoor-baked bread brushed with butter (Dairy, Gluten)	4
Garlic Naan Soft naan topped with fresh garlic and herbs (Dairy, Gluten)	4
Chilli Naan Naan infused with spicy chilli for extra heat (Dairy, Gluten)	4
Butter Steamed Rice Soft steamed rice tossed with butter for light, rich, and comforting flavour (Dairy)	4
Raita Yoghurt-based side dish mixed with vegetables, herbs, or spices, commonly served with spicy meals (Dairy)	4
Tandoori Roti (Plain/Butter) Crispy, smoky, and freshly baked in the tandoor for an authentic Indian flavour (Gluten, Dairy)	4

DESSERTS	
Fruit Platters	Small 25 Large 40
Triple Chocolate Brownie with Ice Cream (Gluten, Soya, Egg, Milk) A perfect blend of chocolate chip chunks and Hershey's Kisses adorns this chewy chocolate brownie	10
Jamun Kulfi Bliss (Dairy, Nuts, Gluten, Soya, Yeast) Soft gulab jamun served with creamy kulfi and nut garnish	9
Raspberry Cheesecake (Gluten, Egg, Milk, Soya) Buttery biscuit covered with cream cheese. On the surface, a raspberry icing and lots of berries	9
Milk Cake (Pistachio or Saffron) (Gluten, Egg, Milk, Soya, Nuts) Soft sponge cake soaked in flavoured milk with a layer of delicious vanilla cream	9
Classic Mango Kulfi (Dairy, Nuts) Creamy Indian-style mango ice cream with rich dairy flavors and a smooth, refreshing finish	8.5
Milkshakes Vanilla, Nutella, Oreo, Ferrero, Strawberry (Dairy, Gluten, Egg, Nuts)	8.5
Warm Carrot Delight (Dairy, Nuts) Slow-cooked carrots with creamy milk, cardamom, and roasted nuts, served warm in a rich traditional Indian dessert	8

KIDS MENU 10.50	
Starters Vegetable Dumplings (Soy, Sesame, Celery) Kids Prawn Tempura Chicken Pops	
Mains Chicken Goujons with Fries Vegetable Noodles Kids Fish and Chips	
CELEBRATION BIRTHDAY CAKES	
Silver Service (Small) 25.00 includes 2 pieces of cake and sparklers.	
Gold Service (Large) 45.00 includes 2 pieces of cake, fruit platter and a song of your choice.	
SET MENU (Served Monday–Thursday & Sunday)	
3 courses 32.50	
Starters Izakaya Prawn Tempura Golden Fold Chilli and Lime Fish Silky Kebab	
Mains Flaming Chicken Chops Garden Vegetable Curry Pan Seared Sea Bass Sweet & Sour Chicken	
Desserts Jamun Kulfi Bliss Milk Cake (Pistachio or Saffron) Raspberry Cheesecake	