

Shurvaat Appetizer

Onion Bhajiya Thinly sliced onion fritters	6
Chatapata Poori Mini poories filled with diced potatoes, black chickpeas, yogurt, topped with tamarind and mint sauces	5
n Chutney Idli Steamed rice and lentil flour cakes topped with coconut chutney	5
Samosas Delicately spiced potatoes and peas wrapped in light pastry	6
Lahsuni Gobhi Cauliflower florets batter-fried and served in a garlic sauce	6
Crab Tikki Shredded crab meat mixed with spices, bread crumbs and pan fried	10
Chutney Scallops Sea Scallops sauteed served with tomato and raisins chutney	10
Masala Boti Marinated cubes of lamb cooked in the clay oven	8
Chicken Pakoras Chicken supremes marinated in a lightly spiced batter and crisp-fried	7
• Shrimp or Mussels Balchao Fiery pan-fried shrimp or mussels with onion-chili masala	9
Sesame Shrimp Shrimp pan fried with coconut milk saffron and toasted sesame seeds	10
Baby Lamb Chop Tender lamb chops marinated in a blend of spices, yogurt and grilled in the Tandoor	12
Chicken Khandari Chicken marinated with eggs, gramflour, salt, pepper and cooked in Tandoor	8

Preparing may have traces of nuts.

Shorbe Soup

Mulligatawany 5
Mildly spiced, traditional Indian soup made with lentils and herbs

Soup of the Day 6

Salad Salad

Tropical Salad 6
Greens, cherry tomatoes, orange, pineapple and mango topped with olive oil dressing

Mixed Green Salad 5
Mixed greens, tomatoes, and cucumbers

Zaika Accompaniments

Papadam 2
Paper thin lentil wafers

Mango Chutney 3
Sliced mango in a sweet and tangy sauce

Raita 5
Fresh yogurt with a blend of shredded cucumber, chopped coriander and flavored with roasted cumin powder

Mixed Pickle 3

Onion Relish 3
Blend of chopped onions, vinegar, tomatoes, puree & spice mixture

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n Prepared with Nuts

• Spicy Hot

\$25 per person minimum in the dining rooms.

Bhatiyarkhana Tandoor

n Tandoori Vegetables	15
Assorted vegetables marinated in yogurt, cheese and spices	
Tandoori Murg	16
Chicken served on the bone, marinated with yogurt and freshly ground spices	
Achari Murg Tikka	18
Boneless chicken marinated with pickling spices and yogurt	
n Ginger Chicken	18
Boneless chicken marinated in ginger, yogurt, lemon juice and spices	
Kakori Kabab	19
Finely minced lamb flavored with fresh herbs and spices cooked on skewers	
Lamb Shashlik	20
Cubes of lamb seasoned in aromatic spices with grilled onions, tomatoes and bell peppers	
Ajwaini Mahi Tikka	20
Grilled fresh salmon marinated in yogurt and spices	
n Sapphire Mixed Grill	26
Assortment of chicken, lamb and seafood	
Hara Shrimp	26
Jumbo shrimp marinated in green masala and spices	
Saffron Shrimp	26
Jumbo shrimp marinated in yogurt, saffron and spices	
n Lamb Chops	32
A Sapphire specialty	

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Murg Ka Khazana Chicken

Quail Masala	20
Quail cooked with rich brown onion sauce flavored with aromatic herbs	
Chicken Nargisi	20
Chicken served on a bed of spinach and topped with egg	
• Chicken Vindaloo	20
Fiery stew of chicken and potato cooked with red chilies, garlic, ginger, cumin and vinegar masala	
Chicken Tikka Masala	20
Tandoori chicken tikka simmered in a mild creamy tomato sauce	
Kerala Chicken	20
Chicken cooked with freshly ground black pepper, ginger, garlic, onions and tomato	
Chicken Jalfrezi	20
Chicken supreme sauteed with onion, peppers, onion seed and cooked in a tangy tomato sauce	
n Chicken Shahi Korma	20
A rare recipe of korma cooked with cashew and almond sauce	
Chicken Makhani	20
Chicken Tandoori shredded and cooked with creamy tomato sauce flavored with fenugreek leaves	

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Gosht Lajawab Lamb and Goat

n Mughlai Lamb	21
Lamb marinated in yogurt, cooked with nuts and creamy onion sauce	
n Lamb Kolhapuri	21
Cubes of lamb tempered with curry leaves, dry red chili and cooked in coconut sauce	
Jardaloo Ma Gosht	21
A Parsee specialty: Lamb cooked with dry apricots and topped with straw potatoes	
Lamb Chettinad	21
Cubes of lamb with crushed black pepper, onions, tomatoes and curry leaves	
Lamb Saag	21
Succulent lamb pieces simmered in freshly pureed spinach and spices	
Lamb Xacutti (sha-ku-tee)	21
A Goan specialty: Spicy lamb and roasted coconut stew	
• Lamb Vindaloo	21
Fiery stew of lamb and potato cooked with red chilies, garlic, ginger, cumin and vinegar masala	
Goat Curry	21
Goat meat marinated with yogurt, onions, spices and simmered on a slow flame	
Lamb Sorrel	21
Lamb cooked in fresh chopped sorrel leaves, poppy seeds and spices	

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Samundari Khazana Seafood

Salmon Saag	23
Salmon cooked in freshly ground spinach and spices	
Salmon Tikka Jalfrezi	23
Tandoori salmon cubes stir fried with onions, bell peppers and tomatoes	
Shrimp Saag	23
Shrimp cooked in freshly ground spinach and spices	
Kolmino-Patia	23
A tangy Parsee style shrimp masala, flavored with cumin and vinegar	
Jheenga Jalfrezi	23
Stir fried shrimp, onion, bell peppers and tomatoes flavored with onion seed	
Suncta Chi Koddi	23
A Goan delicacy: Shrimp cooked with freshly ground coconut and spices	
Mango Shrimp	27
Jumbo shrimp marinated, grilled in the Tandoor, then cooked in tangy mango sauce	
Fish Bungbandhu	23
Salmon cooked with onion, tomatoes, ginger-garlic flavored with a blend of herbs	
Lobster Malabar	28
Lobster tail meat cooked with garlic, onion, tomatoes flavored with fennel, cumin, coriander, coconut milk and touch of white wine	
n Malai Halibut	24
Halibut Flavored with Mace and Cardamom in a Coconut-Ginger Sauce.	

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Subzi Bahar Vegetarian

Subz Jalfrezi Fresh vegetables stir-fried with tomatoes, onions, bell peppers and onion seed	16
n Navratan Korma Assortment of freshly cut vegetables and cheese cooked in a creamy nut sauce	16
n Subzi Malai Kofta Mixed vegetable croquettes in a mild spiced cream sauce	16
Paneer Tikka Masala Homemade cottage cheese cooked in a tangy tomato cream sauce	16
Kadhai Paneer Homemade cottage cheese cooked with bell pepper, onion, tomatoes and freshly roasted spices	16
Palak Paneer Cubes of homemade cottage cheese simmered in pureed spinach with garlic, ginger and herbs	16
Baingan Bharta Classic northern Indian dish of baked eggplant with onions, tomatoes and fresh herbs	16
Mushroom Mutter Sliced mushrooms and green peas cooked in onion sauce with herbs and spices	16
n Baghare Baingan Baby eggplant cooked Nizami style with coconut, peanuts and spices	16
Aloo Gobhi Mutter Lightly spiced potatoes, cauliflower and green peas cooked in ginger and tomato sauce	16
Channa Masala Chickpeas cooked with onions, tomatoes, ginger, garlic and spices	16

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Bhindi Masala	16
Fresh okra stir fried with tomatoes, cilantro and spices	
Yellow Dal	15
Lentil tempered with mustard seeds, curry leaves and spices	
Dal Sapphire	15
Assortment of lentils cooked overnight on a slow fire, seasoned with herbs and spices	
Kadhai Kofta	16
Vegetables kofta cooked with onion, bell pepper, tomatoes and freshly roasted herbs	

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Basmati Ka Khazana Rice

Lemon Rice	5
Basmati rice tempered with mustard seeds, lemon juice and curry leaves	
Mutter Pullao	5
Cumin flavored Basmati rice with green peas	
n Vegetable Biryani	14
Basmati rice cooked with fresh vegetables, saffron and garnished with nuts and golden fried onions	
Chicken Biryani	19
Succulent pieces of chicken and Basmati rice in a sealed pot with saffron and grated egg	
Lamb Biryani	20
Succulent pieces of lamb and Basmati rice cooked in a sealed pot with aromatic spices and saffron, topped with grated egg	
Shrimp Biryani	20
Shrimp and Basmati rice cooked in a sealed pot with aromatic spices	

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Pav Bread

Naan Leavened white bread	4
Garlic Naan Leavened white bread topped with garlic	5
Keema Naan Leavened white bread stuffed with minced lamb and spices	5
n Peshawari Naan Leavened white bread stuffed with raisins, almond and coconut	5
Onion Kulcha White bread stuffed with chopped onions and spices	4
Masala Kulcha White bread stuffed with paneer and herbs	5
Aloo Paratha Whole wheat bread stuffed with spiced potatoes	5
Lachha Paratha Multi-layered whole wheat bread	5
Tandoori Roti Whole wheat bread	4
Poori Puffed whole wheat bread	5
Mint Paratha Whole wheat bread topped with fresh chopped mint	5
Bread Basket Assorted breads	15

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