



NAWABI
RESTAURANT

EXPERIENCE ROYALTY

WELCOME TO NAWABI

Step into the world of Mughal royalty, where dining was an art form, fit for emperors. Inspired by the royal kitchens of the Mughal court, Nawabi brings you an immersive dining experience that captures the rich history, royal flavours, and decadent feasts once enjoyed by emperors and nobility. From the aromatic spices to the luxurious presentation, every dish at Nawabi is crafted to transport you to an era where dining was a celebration of art, culture, and indulgence.

BANQUET MENU 1

- VEG PAKORA
- CHICKEN TIKKA
- LAMB SHEEKH KEBAB
- CHOOSE ANY 3 CURRIES
(EXCEPT SEAFOOD AND SPECIALS)
- NAAN AND RICE
- DESSERT
(KHEER/MANGO KULFI)

59.9



BANQUET MENU 2

- ALOO TIKKI CHAAT
- MALAI TIKKA
- SHEEKH KEBAB
- NAWABI SPECIAL FISH
- CHOOSE ANY 4 CURRIES
(EXCEPT SPECIALS)
- NAAN AND RICE
- DESSERT
(KHEER/MANGO KULFI)

69.9

Appetisers

SHAHI SHURUAAT

PAKORA-E-BAHAR

13.9

Vegetable Pakora

An array of vegetables dipped in a batter of special roasted ground spices, chickpea flour and deep-fried. Served with tamarind chutney.

BEGUM BAHAR SAMOSA

14.9

Samosas

Crisp pastry shells filled with a spicy potato and pea mixture. Served with tamarind chutney.

NOOR-E-PANEER TIKKA

18.9

Paneer Tikka

Cubes of fresh cottage cheese flavored with ginger, garlic and a secret blend of spices, delicately grilled to produce a mouthwatering taste. Served with mint chutney.

MURGH TIKKA-E-MALAI

20.9

Chicken Malai Tikka

Boneless tender chicken, marinated in yoghurt and spices finished with creamy touch and cooked in tandoor. Served with mint chutney.

MURGH BEHARI-E-KHASS

20.9

Chicken Behari Boti

Succulent pieces of chicken marinated in a fragrant blend of aromatic spices, yogurt, and mustard oil, grilled to perfection featuring a smoky, charred exterior with tender, juicy meat on the inside.

SEEKH-E-BADAMI BAKRA

20.9

Lamb/Chicken Seekh Kebabs

Minced lamb/chicken mixed with coriander, green chilies, herbs and spices, all layered over a skewer and cooked tenderly in a clay oven. Served with mint chutney.

JHEENGA-E-NOOR TANDOORI

28.9

Tandoori Prawns

King Prawns marinated in garlic, lemon with a delicate touch of spices and barbecued in our clay oven. Comes with mint chutney.

MACHLI NAWABI-E-KHAAS

27.9

Nawabi Special Fish

Ling fillets marinated in a traditional Lahori way in spicy chickpea flour & fried to perfection. Served with mint chutney.

ALOO TIKKI-E-JANNAT

14.9

Aloo Tikki Chaat

Crunchy fried potato patties topped with chutneys, curd, and chaat masala.

SHAHI GOLGAPPA

14.9

Paani Puri

Crispy puris filled with tangy, spicy water and a burst of flavors. A beloved street food with a royal twist, offering a perfect balance of crunch and zest.

MURGH TIKKA-E-SHAHI

19.9

Chicken Tikka

Tender pieces of chicken marinated in chef's special sauce and cooked to perfection in tandoor. Served with mint chutney.

MURGH TIKKA-E-DAKHNI

22.9

Chicken Dakhni Tikka

Tender chicken marinated in a fragrant blend of southern spices and yogurt, then grilled to perfection for a smoky flavour.

MURGH MUSSALLAM-E-NAWABI

19.9/29.9

Chicken Musallam

Half/whole chicken marinated in a rich blend of aromatic spices, yogurt, and herbs, slow-cooked to perfection resulting in a beautifully spiced dry crust. Served with mint chutney.

RAAN-E-MUGHAL CHOPS

27.9

Lamb Chops

Succulent lamb chops marinated in a blend of Mughal spices and yogurt, grilled to perfection.

MACHLI TANDOORI-E-BADSHAH

27.9

Tandoori Fish

Fresh fish cubes enveloped in our very own special tandoori marinating and char grilled in tandoor.

Special THAAL

SHAHI THAAL-E-MUGHAL

42.9

Meat Platter for two

A mouthwatering combination of Chicken Tikka, Lamb Seekh Kebabs, Lamb Chops and Tandoori Fish. Comes with mint chutney.

SHAHI THAAL-E-SABZI

32.9

Vegetarian Platter for two

A mouthwatering combination of Samosa, Paneer Tikka, Aloo Tikka and Pakora. Comes with mint chutney.

Main Course – Chicken

SHAHI NAWABI KHANA

MURGH MAKHANI-E-JAHANGIR 23.9

Butter Chicken

Chicken roasted in tandoor and pan finished with a subtly spiced blend of tomatoes, cream and dry fenugreek leaves.

MURGH TIKKA-E-MASALA 23.9

Chicken Tikka Masala

Chicken marinated in spicy yogurt and slowly char grilled, before being cooked in wok with capsicum, onion, tomatoes, green herbs and garnished with fresh ginger.

MURGH KARAHI-E-SHAHI 25.9

Chicken Karahi

Tender chicken cooked in a sizzling wok with a blend of bold spices, fresh tomatoes, and green chilies. A spicy, hearty favourite served piping hot.

MURGH MATKA-E-JASHN 29.9

Chicken Handi

Chicken pieces marinated in a blend of yogurt and spices, then slow-cooked in the handi with a flavorful and creamy tomato-based curry resulting in a rich, savory dish.

MURGH JALFREZI-E-ZAIQA 25.9

Chicken Jalfrezi

Succulent pieces of chicken stir-fried with vibrant bell peppers, onions, and tomatoes in a rich blend of Mughal spices.



Main Course - Lamb

SHAHI NAWABI KHANA

ROGAN JOSH-E-SULTAN

24.9

Lamb Rogan Josh

Tender lamb slow-cooked in a rich, aromatic gravy of Kashmiri spices, yogurt, and saffron.

NAWABI KORMA-E-BAKRA

24.9

Lamb Qorma

Dice lamb cooked in mild aromatic cream, cashew, almonds, herbs, and finished with dry nuts.

BHUNA GOSHT-E-SHAANDAAR

24.9

Slow Cooked Lamb

Tender and juicy mutton marinated with aromatic spices and slow cooked to perfection.

KARAHI-E-MUTTON NAWABI

29.9

Mutton Karahi

Spicy Mutton dish prepared in Mughal traditional woks using onion, tomatoes, ginger, garlic and fresh ground spices known as Karahi Masala.

KARAHI-E-BAKRA NAWABI

29.9

Lamb Karahi

Sicy Lamb dish prepared in Mughal traditional woks using onion, tomatoes, ginger, garlic and fresh ground spices known as Karahi Masala.

SAAG GOSHT-E-MUGHAL

25.9

Lamb with Spinach

A combination of tender diced lamb cooked with fresh garden spinach, green herbs, various aromatic spices and finished with ginger.

ACHARI GOSHT

24.9

Pickled Spiced Lamb

Tender lamb marinated in pickled spices to give spicy and tangy flavor after cooking.

NAWABI KORMA-E-BAKRA

24.9

Lamb Qorma

Dice lamb cooked in mild aromatic cream, cashew, almonds, herbs, and finished with dry nuts.

GOSHT MATKA-E-JASHN

29.9

Lamb Handi

Succulent lamb pieces marinated in a blend of yogurt and spices, then slow-cooked in the handi with a flavorful and creamy tomato-based curry resulting in a rich, savory dish.

Main Course – Beef

SHAHI NAWABI KHANA

BEEF VINDALOO-E-LAZEEZ 24.9

Spicy Beef Vindaloo

A Goan classic, tender beef slow-cooked in a fiery, tangy sauce of vinegar, garlic, and spicy green chilies.

BEEF MADRAS-E-SHAHI 26.9

Madras Beef Curry

A typical south Indian curry cooked with mustard seeds, fresh curry leaves, coconut cream and hot spices.

BEEF BOMBAY-E-JAAM 24.9

Bombay Beef Curry

Cubes of beef cooked with potatoes in rich aromatic spices, and garnished with coriander.

BEEF BADAMI QORMA 24.9

Beef Almond Qorma

Diced beef pieces cooked with cashew, almonds, herbs, finished with cream and dry nuts.

NAWABI NIHARI 26.9

Beef Nihari

A rich, slow-cooked stew of tender beef simmered in a fragrant blend of spices, herbs, and ghee.

NAWABI HALEEM 26.9

Beef Haleem

A rich, slow-cooked blend of tender beef, wheat, and lentils, simmered with aromatic spices and herbs to create a creamy, flavorful dish.

Main Course - Fish

SHAHI NAWABI KHANA

GOAN SHAHI MACHLI 26.9

Goan Fish Curry

A famous Goan specialty dish, fish fillets simmered in a tangy sauce made from coconut, tamarind and red chilies.

MACHLI MASALA-E-JAHANARA 26.9

Fish Masala

Fresh fish cooked in a rich, spiced gravy with a blend of aromatic coriander, cumin, and garam masala.

JHEENGA MATKA-E-JASHN 29.9

Prawn Handi

Prawns marinated in a blend of yogurt and spices, then slow-cooked in the handi with a flavorful and creamy tomato-based curry resulting in a rich, savory dish.

KARAHI-E-JHEENGA NAWABI 29.9

Prawn Karahi

Spicy prawns prepared in Mughal traditional woks using onion, tomatoes, ginger, garlic and fresh ground spices known as Karahi Masala.

JHEENGA MALABARI-E-NOOR 27.9

Prawn Malabari

Succulent king prawns cooked in a fragrant, creamy coconut gravy, infused with Keralan spices like black pepper and curry leaves.

JHEENGA MASALA-E-SHAANDAR 27.9

Prawn Masala

Tender prawns simmered in a flavorful, spiced tomato gravy with hints of garam masala, ginger, and garlic.

Main Course - Vegetarian

ZAIKA-E-SHAHI SUBZ

PANEER MAKHANI BADSHAHI 22.9

Paneer Makhani

Soft golden cubes of cottage cheese cooked in a smooth, creamy tomato gravy, made with butter, cream, and a blend of aromatic spices.

BINDI-E-BAHAAR 22.9

Okra Fry

Fresh okra delicately cooked with onion, tomatoes, in a secret blend of NAWABI's spices. Cooked to perfection and garnished with coriander and ginger.

BAINGAN-E-JAHANGIR 21.9

Smoked Eggplant

A combination of baby eggplants and potato slow cooked in tomato, onion sauce and exotic spices.

QORMA-E-SHAHI SABZ 20.9

Vegetable Qorma

Korma style fresh vegetables cooked with cashew, almonds, and herbs, finished with cream and dry nuts.

DAL-E-MAKHANI MUGHLAI 20.9

Creamy Black Lentils

A puree of black lentils cooked overnight, flavored with mild herbs and spices, topped with the rich taste of butter.

SAAG PANEER-E-BADSHAH 22.9

Spinach Paneer

A traditional blend of cottage cheese cubes tossed in fresh garden spinach and finished with a tempering of chopped garlic and cumin.

ALOO GOBI NIZAMI 20.9

Aloo Gobi

A delicious blend of baby potatoes and cauliflower cooked with herbs and spices, garnished with coriander and ginger.

PANEER MATKA-E-JASHN 29.9

Paneer Handi

Paneer pieces marinated in a blend of yogurt and spices, then slow-cooked in the handi with a flavorful and creamy tomato-based curry resulting in a rich, savory dish.

TARKA-E-SULTAN 20.9

Daal Tarka

A rich mix of yellow lentils cooked in low flame with a secret blend of herbs, spices and tempered in butter with a touch of curry leaves and mustard seeds.

PANEER KARAHI-E-NAWAB 29.9

Paneer Karahi

Cottage cheese cooked in a wok with onion, tomatoes, capsicums and exotic spices with a tempering of coriander and green chillies.

MALAI KOFTA-E-NOOR 22.9

Malai Kofta

Cottage cheese and vegetable dumpling with dry fruits cooked in a creamy sauce with a secret blend of spices.

Special Rice

RICE & BIRYANI

BASMATI SAFED CHAAWAL

5.9

Plain Rice

Steamed long grain fluffy basmati rice.

MUTTER PULAO-E-BAHAR

7.9

Pea Pulao Rice

Long grain basmati rice cooked with saffron, garden peas and fried onions.

KASHMIRI PULAO-E-BAHAR

12.9

Sweet Kashmiri Rice

Fragrant basmati rice cooked with saffron, cinnamon, and cardamom, garnished with raisins, almonds, and a hint of ghee for a delicate, aromatic sweetness.

MURGH BIRYANI-E-SHAHI

24.9

Chicken Biryani

Aromatic Basmati Rice slow cooked with chicken in a variety of herbs and spices, utilizing only the finest and freshest ingredients. Served with Raita.

MURGH BIRYANI-E-TANDOOR

26.9

BBQ Chicken Biryani

Aromatic Basmati Rice slow cooked with BBQ Tandoori chicken in a variety of herbs and spices, utilizing only the finest and freshest ingredients. Served with Raita.

JHEENGA BIRYANI-E-MASALA

28.9

Prawn Biryani

Aromatic Basmati Rice slow cooked with succulent prawns in a variety of herbs and spices, utilizing only the finest and freshest ingredients. Served with Raita.

BAKRA BIRYANI-E-SHAANDAR

25.9

Goat/Lamb Biryani

Aromatic Basmati Rice slow cooked with lamb/goat in a variety of herbs and spices, utilizing only the finest and freshest ingredients. Served with Raita.

SABZI BIRYANI-E-RANG

24.9

Vegetable Biryani

Aromatic Basmati Rice slow cooked with fresh vegetables in a variety of herbs and spices, utilizing only the finest and freshest ingredients. Served with Raita.

Royal Breads and Sides

SHEERMAL AUR SAATH

NAAN-E-SAADA 🌾

4.9

Plain Naan

Leavened bread made with refined flour and freshly baked in tandoor.

MAKHAN NAAN-E-SHAHI 🌾

5.9

Butter Naan

Soft fine flour Indian buttered bread, baked in tandoor.

LEHSUNI NAAN-E-NOOR 🌾

5.9

Garlic Naan

Flatbread flavored with garlic, baked in tandoor.

PESHAWARI NAAN-E-MEETHA 🌾

7.9

Sweet Peshawari Naan

Leavened bread stuffed with dried fruit, coconut, and nuts, baked to a delightful perfection in the tandoor.

ROGHNI-E-KHAAS 🌾

5.9

Roghni Naan

A traditional Pakistani leavened flatbread, featuring a light, fluffy texture with a golden crust, beautifully topped with sesame seeds.

ROTI-E-SAFED 🌾

4.9

Plain Roti

Traditional Pakistani tandoori roti made with whole meal flour backed in tandoor.

CHEESE NAAN-E-ZAIQA 🌾

6.9

Cheese Naan

Delicious bread stuffed with cheese and baked in the tandoor.

LEHSUNI CHEESE NAAN 🌾

7.9

Cheese Garlic Naan

Leavened bread stuffed with cheese and coated with smooth garlic.

NOOR-E-MIRCH CHEESE NAAN 🌾 🌶️ 7.9

Chilli Cheese Naan

Leavened bread stuffed with cheese, green chili, fresh coriander and herbs.

PARATHA-E-LACHHA 🌾

6.9

Layered Paratha

Whole meal spiral bread layered with butter and baked in tandoor.

ALOO PARATHA-E-JANNAT 🌾

7.9

Potato Paratha

Leavened bread stuffed with mash potato, onion, and spices and baked to perfection in tandoor.

KEEMA NAAN-E-MUGHAL 🌾

7.9

Keema Naan-e-Mughal

Leavened bread stuffed with savory minced lamb, seasoned with garlic, coriander, and baked in tandoor.

SHEERMAL-E-NAWABI 🌾 🍷

7.9

Sheermal

A soft, slightly sweet and aromatic flatbread, baked to golden perfection with saffron and milk.

CONDIMENTS

AAM KI CHUTNEY

Mango Chutney.

3.9

ANARKALI RAITA

Raita with Cucumber Twist.

4.9

PUDINA CHUTNEY

Mint Chutney.

3.9

MIXED ACHAR-E-BAHAR

Mixed Pickle.

3.9

PYAAZ-E-KHAAS

Sliced Onion Laccha.

4.9

PAPAD-E-MUGHAL DARBAR

Papadums.

4.9

BAGH-E-NAWABI SALAD

Mix Salad.

7.9

DAHI-E-TAZA

Fresh Yogurt.

3.9

IMLI KI CHUTNEY

Tamarind chutney.

3.9

Palace Desserts

MITHAI-E-MAHAL

SHAHI GULAB JAMUN

10.9

Gulab Jamun

Milk dumpling lightly fried and soaked in sugar and cardamom syrup served warm with vanilla ice cream.

RAS MALAI-E-NOOR

7.9

Ras Malai

Cottage cheese and rich milk flavored with pistachios, almonds, and topped with crushed pistachios.

ZAFRANI KHEER-E-BADSHAH

7.9

Saffron Rice Pudding

Creamy rice pudding infused with saffron and cardamom, garnished with chopped.

AAM KULFI-E-MUGHAL

7.9

Mango Kulfi

A traditional Indian frozen dessert made with slow-cooked milk and ripe mangoes, creating a rich and creamy popsicle.

PISTA KULFI-E-MUGHAL

7.9

Pistachio Kulfi

A traditional Indian frozen dessert made with slow-cooked milk and crushed pistachios, creating a rich and creamy popsicle.

NAWABI FALOODA-E-KHASS

12.9

Royal Nawabi Falooda

A mughlai cold dessert made with kulfi, topped with pistachios, vermicelli, basil seed, and rose syrup.

Royal Drinks

MASHROOB-E-NAWABI

SHAHI AAM LASSI

7.9

Mango Lassi

A rich and creamy blend of sweet mangoes and yogurt, creating a refreshing and indulgent drink fit for royalty.

SHAHI NAMKEEN LASSI

7.9

Salty Lassi

A refreshing yogurt-based drink with a hint of salt, blended to perfection for a savory and cooling taste.

SHAHI MEETHI LASSI

7.9

Sweet Lassi

A refreshing yogurt-based drink with a hint of sugar, blended to perfection for a sweet and cooling taste.

SHAHI MASALA CHAI

5.9

Masala Chai

Tea infused with aromatic spices like cardamom, cinnamon, and cloves, delicately sweetened and enriched with a splash of creamy milk.

NAWABI TROPICAL FIZZ

8.9

Pineapple & Passionfruit Fizz

Refreshing drink made with lemonade and a touch of tropical sweetness.

BADSHAHI NIMBU

8.9

Lemon Lime Bitters

Refreshing, tangy mix of zesty lemon, lime, and a hint of aromatic bitters.

NARIYAL PANI-E-MUGHAL

7.9

Coconut Water

Naturally refreshing and hydrating drink straight from the coconut, offering a light and slightly sweet taste.

MASHROOB-E-THANDA

5.9

Cold Drinks/Juices

Coke, Coke Zero, Lemonade, Sprite, Sunkist.

SAN PELLEGRINO SPARKLING MINERAL WATER

8.9

Premium Sparkling Water (750ml).



NAWABI

RESTAURANT

FOOD PREFERENCES

Look for these icons
in our Menu



Chef's
Recommendation



Spicy



Vegan



Gluten

DISCLAIMER

1. We prepare our food in a kitchen that handles common allergens, including but not limited to nuts, gluten, dairy, soy, eggs. While we take precautions to avoid cross-contact, we cannot guarantee that any dish is completely free from allergens. Customers with severe allergies are advised to exercise caution and inform our staff of their dietary needs.

2. All card payments are subject to 1.4% surcharge.

3. Prices and items are subject to seasonal changes.

4. Should your reservation date fall on a public holiday a surcharge of 15% will apply to all food and beverage prices.

5. Corkage fee of \$3 applies per person.