



Home Delivery



+971 52 844 8873



Shop Number 19, Al Kifaf Oasis Building,
Behind Regent Palace Hotel, Burjuman Metro Exit 2



Golden biryani



Golden_biryani_restaurant_



www.goldenbiryani.com



Hyderabadi Dum Biryani

Hyderabadi Chicken Dum Biryani *(Signature)*

Prepared from rice using the dum method of cooking. Chicken is sandwiched between layers of fragrant basmati rice and cooked "in dum" after sealing the handi with dough. Served with mirchi salan, raita and chili onion.

Chicken65 Biryani *(Signature)*

Boneless chicken marinated in ginger garlic paste, salt, yogurt and Indian spices. Coated with flour, deep-fried and served with dum cooked biryani rice, mirchi salan, raita and chili onion.

Hyderabadi Mutton Dum Biryani *(Signature)*

Prepared from rice using the dum method of cooking. Kahchi gosht is sandwiched between layers of fragrant basmati rice and cooked "in dum" after sealing the handi with dough. Served with mirchi salan, raita and chili onion.

Kingfish Biryani

Rich in flavours, the perfect blend of fresh King fish, biryani rice and chef's secret masala. Served with mirchi salan, raita and chili onion.

Hamour Biryani

Rich in flavours, the perfect blend of fresh locally sourced Hamour fish, biryani rice and chef's secret masala. Served with mirchi salan, raita and chili onion.

Salmon Biryani *(Signature)*

Rich in flavours, the perfect blend of fresh Salmon, biryani rice and chef's secret masala. Served with mirchi salan, raita and chili onion.

Shrimps Biryani *(Signature)*

Rich in flavours, the perfect blend of fresh Shrimps, biryani rice and chef's secret masala. Served with mirchi salan, raita and chili onion.

Hyderabadi Egg Biryani

Splendid rice indulgence, satiated with the magic of Indian spices, herbs and spiced hard boiled eggs. Served with mirchi salan, raita and chili onion.

Vegetable65 Biryani *(Signature)*

Cabbage, carrot, potato, paneer mince mixed with Indian seasoning spices deep-fried and tossed with yogurt. Served with dum biryani rice, mirchi salan, raita and chili onion.

Vegetable Biryani

Assorted vegetables marinated in chef special spice mix cooked with rice in the traditional dum style. Served with mirchi salan, raita and chili onion.

Regular (Good For 1)	Jumbo (Good For 2)	Family (Good For 3 to 4)
16.50 (2 Piece)	22.50 (4 Piece)	40.00 (6 Piece)

18.50 (150 gms)	24.50 (300 gms)	47.00 (500 gms)
----------------------	----------------------	----------------------

19.50 (2 Piece)	25.50 (4 Piece)	47.00 (6 Piece)
----------------------	----------------------	----------------------

30.00 (1 Piece)	-----	55.00 (3 Piece)
----------------------	-------	----------------------

30.00 (1 Piece)	-----	55.00 (3 Piece)
----------------------	-------	----------------------

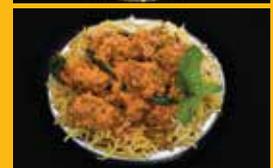
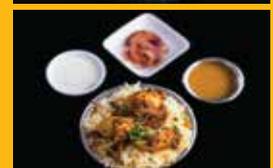
35.00 (1 Piece)	-----	60.00 (3 Piece)
----------------------	-------	----------------------

32.00 (15 Piece)	-----	55.00 (30 Piece)
-----------------------	-------	-----------------------

16.00 (2 Eggs)	22.00 (3 Eggs)	36.00 (6 Eggs)
---------------------	---------------------	---------------------

16.00	22.00	36.00
-------	-------	-------

16.00	22.00	36.00
-------	-------	-------



All Prices are Inclusive 5% VAT



Starters - Veg

Starters Non - Veg

	Single (Serves 1)	Double (Serves 2)	Family (Serves 3 to 4)	
Vegetable65 Hyderabadi starter a combination of cabbage, carrot, potato, paneer and deep-fried. Tossed in yogurt, garlic and spices	10.00 (150 gms)	19.00 (300 gms)	30.00 (500 gms)	
Veg Manchurian (Signature) Deep fried dumpling of cabbage, carrot, potato and paneer tossed in garlic, onion, ketchup and soya sauce.	10.00 (150 gms)	19.00 (300 gms)	30.00 (500 gms)	
Paneer Manchurian Deep fried fresh cottage cheese cubes flavored with seasoning tossed in soya sauce, ketchup, garlic and onion.	13.00 (150 gms)	25.00 (300 gms)	40.00 (500 gms)	
Chili Panner Deep fried fresh cottage cheese battons tossed with colored pepper, garlic, ginger, onion and Chinese spices.	13.00 (150 gms)	25.00 (300 gms)	40.00 (500 gms)	

Starters Non - Veg

	Single (Serves 1)	Double (Serves 2)	Family (Serves 3 to 4)	
Chicken65 (Signature) Hyderabadi boneless, spicy, deep-fried chicken delicacy. A perfect blend of whole red chilies and yoghurt with a a tinge of tanginess.	12.00 (150 gms)	23.00 (300 gms)	37.00 (500 gms)	
Chicken Manchurian Boneless chicken cubes marinated in ginger garlic paste, salt, and vinegar. This is deep-fried and tossed in soya sauce, ketchup, chopped garlic, and onion.	12.00 (150 gms)	23.00 (300 gms)	37.00 (500 gms)	
Chicken Chili Marinated boneless chicken cubes and deep-fried with colored pepper, garlic, onion, Chinese spices and tomato ketchup.	12.00 (150 gms)	23.00 (300 gms)	37.00 (500 gms)	
Majestic Chicken Spiced marinated chicken breast julienne cut and deep-fried, tossed in garlic, onion and spices.	12.00 (150 gms)	23.00 (300 gms)	37.00 (500 gms)	
Pepper Chicken Boneless chicken marinated with black pepper,curry leaves, ginger, garlic and deep fried.	12.00 (150 gms)	23.00 (300 gms)	37.00 (500 gms)	
Ginger Chicken Onion, ginger garlic paste marinated chicken, deep-fried adding salt, yogurt and red chili powder.	12.00 (150 gms)	23.00 (300 gms)	37.00 (500 gms)	

All Prices are Inclusive 5% VAT



Starters Non - Veg

Starters Tandoori Veg

	Single (Serves 1)	Double (Serves 2)	Family (Serves 3 to 4)
Chicken Lollipop Slight twist to your ordinary chicken lollipop, this chicken drumette are fried and tossed in our secret shezwan sauce.	13.00 (4 Piece)	24.00 (8 Piece)	32.00 (12 Piece)
Tandoori Chicken Wings	13.00 (4 Piece)	24.00 (8 Piece)	32.00 (12 Piece)
Mutton Haleem (Signature) Hyderabadi speciality- slow cooked mutton blending the flavors of spices, barley, lentils, and wheat.	-----	21.00 (Serves 2)	-----
Mutton Talawa (Signature) Hyderabadi Tala huwa gosht (Urdu for fried meat) is shortened to Talawa Gosht in the Hyderabad Urdu dialect. Simple seasonings, an aromatic baghaar, and shallow fried boneless mutton.	15.00 (150 gms)	29.00 (300 gms)	45.00 (500 gms)
Fish65 (Signature) Our take on the Hyderabad version of boneless fish.	14.00 (150 gms)	27.00 (300 gms)	42.00 (500 gms)
Ginger Fish (Signature) Boneless fish deep-fried and tossed in ginger-flavored sauce.	14.00 (150 gms)	27.00 (300 gms)	42.00 (500 gms)
Fish Manchurian (Signature) Boneless fish deep-fried tossed in soya sauce, ketchup, chopped garlic, and onion.	14.00 (150 gms)	27.00 (300 gms)	42.00 (500 gms)
Shrimps65 (Signature) Fresh shrimps with a Hyderabad twist.	16.00 (150 gms)	30.00 (300 gms)	49.00 (500 gms)
Ginger Shrimps (Signature) Boneless shrimps deep-fried and tossed in ginger-flavored sauce.	16.00 (150 gms)	30.00 (300 gms)	49.00 (500 gms)
Shrimp Manchurian (Signature) Shrimps deep-fried tossed in soya sauce, ketchup, chopped garlic, and onion.	16.00 (150 gms)	30.00 (300 gms)	49.00 (500 gms)



Starters Tandoori Veg

	Single	Double	Family
Miloni Subz Seekh Mix of vegetables like carrot, beans, cauliflower, paneer, green chili, ginger, garlic and spices skewars cooked in tandoor and served with mint chutney and chili onion.	10.00 (4 Piece)	19.00 (8 Piece)	28.00 (12 Piece)
Sunhera Khasta Kebab Deep fried cottage cheese and grated boiled potato mixed with chopped coriander leaves, green chili, ginger, cashew coated with flour and fine vermicelli. Served with mint chutney and chili onion.	10.00 (4 Piece)	19.00 (8 Piece)	28.00 (12 Piece)



All Prices are Inclusive 5% VAT



Starters Tandoori Veg

Starters Tandoori Chicken

	Single	Double	Family
Paneer Achari Tikka Cottage cheese cubes cooked in the tandoor infused with Indian five pickling spices, mustard oil. Served with mint chutney and chili onion.	14.00 (4 Piece)	26.00 (8 Piece)	36.00 (12 Piece)

Tandoori Veg Mix Platter Choice of 4 tandoori veg starters from above in a platter served with mint chutney and chili onion.	14.00 (4 Piece)	22.00 (8 Piece)	32.00 (12 Piece)
----------------------------------------------------------------------------------------------------------------------------------------	-----------------------------	-----------------------------	------------------------------



Starters Tandoori Chicken

	Single	Double	Family
Delhi Wale Murge Ki Tang Tandoor grilled chicken leg marinated in a paste of whole red chili and Indian spices and mixed with yogurt. Served with mint chutney and chili onion.	8.00 (1 Piece)	15.00 (2 Piece)	21.00 (3 Piece)

Tandoori Chicken Tikka Boneless chicken thigh marinated with red chili, yogurt, spices, and mustard oil. Served with mint chutney and chili onion.	9.00 (3 Piece)	23.00 (8 Piece)	32.00 (12 Piece)
--------------------------------------------------------------------------------------------------------------------------------------------------------------	----------------------------	-----------------------------	------------------------------

Chicken Malai Tikka Tandoor grilled cheese and cream marinated chicken leg Served with mint chutney and chili onion.	9.00 (3 Piece)	23.00 (8 Piece)	32.00 (12 Piece)
--------------------------------------------------------------------------------------------------------------------------------	----------------------------	-----------------------------	------------------------------

Chicken Pahadi Kebab Boneless chicken marinated in mint, coriander, spinach, and chili paste cooked in tandoor. Served with mint chutney and chili onion.	9.00 (3 Piece)	23.00 (8 Piece)	32.00 (12 Piece)
---------------------------------------------------------------------------------------------------------------------------------------------------------------------	----------------------------	-----------------------------	------------------------------

Murgh Gillafi Seekh Tandoor grilled minced chicken with garlic and garam masala colored pepper. Served with mint chutney and chili onion.	9.00 (3 Piece)	23.00 (8 Piece)	32.00 (12 Piece)
-----------------------------------------------------------------------------------------------------------------------------------------------------	----------------------------	-----------------------------	------------------------------

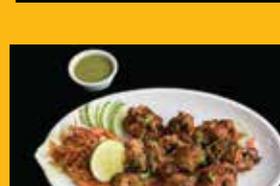
Tandoori Chicken Whole chicken marinated in yogurt, ginger, garlic, and tandoori spices cooked in tandoor. Served with mint chutney and chili onion.	12.00 (2 Piece)	23.00 (4 Piece)	41.00 (8 Piece)
----------------------------------------------------------------------------------------------------------------------------------------------------------------	-----------------------------	-----------------------------	-----------------------------

Non Veg Mix Platter Choice of 4 tandoori non-veg starters- chicken & mutton in a platter. Served with mint chutney and chili onion.	26.00 (1/4 kg)	47.00 (1/2 kg)	83.00 (1 kg)
-----------------------------------------------------------------------------------------------------------------------------------------------	----------------------------	----------------------------	--------------------------

Starters Tandoori Mutton

	Single	Double	Family
Tandoori Mutton Boti Boneless mutton marinated in yogurt, ginger garlic paste, and Indian spices cooked in tandoor. Served with mint chutney and chili onion.	15.00 (3 Piece)	36.00 (8 Piece)	42.00 (12 Piece)

Mutton Gillafi Seekh Tandoor grilled minced lamb with garlic, ginger and garam masala.Served with mint chutney and chili onion.	15.00 (3 Piece)	36.00 (8 Piece)	42.00 (12 Piece)
-------------------------------------------------------------------------------------------------------------------------------------------	-----------------------------	-----------------------------	------------------------------



All Prices are Inclusive 5% VAT



Starters Tandoori Mutton

Starters Tandoori Sea Food

Starters Tandoori Mutton

Dorukha Seekh Kebab

Mince of mutton and chicken marinated in Indian spices, ginger, garlic, and garam masala powder cooked in tandoor. Served with mint chutney and chili onion.

Single	Double	Family
15.00 (3 Piece)	36.00 (8 Piece)	42.00 (12 Piece)



Mutton Shami Kebab

Boneless mutton cooked with chana dal, red chili, ginger, garlic, and Indian spices. This is added to minced eggs, roasted chickpeas powder, green chili, ginger, coriander, and deep-fried. Served with mint chutney and chili onion.

Single	Double	Family
15.00 (3 Piece)	36.00 (8 Piece)	42.00 (12 Piece)

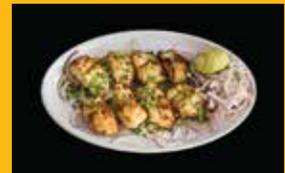


Starters Tandoori Sea Food

Fish Malai Tikka

Hamour fish marinated in the cashew paste, processed cheese, cream, butter, white pepper powder, cardamom powder, and garam masala cooked in tandoor. Served with mint chutney and chili onion.

Single	Double	Family
15.00 (3 Piece)	36.00 (8 Piece)	42.00 (12 Piece)



Fish Hariyali Tikka

Tandoor grilled fish in mint, coriander, spinach, green chili, cumin powder, and garam masala. Served with mint chutney and chili onion.

Single	Double	Family
15.00 (3 Piece)	36.00 (8 Piece)	42.00 (12 Piece)



Ajwaini Fish Tikka

Tandoor grilled fish marinated in yogurt, ajwain, and mustard oil. Served with mint chutney and chili onion.

Single	Double	Family
15.00 (3 Piece)	36.00 (8 Piece)	42.00 (12 Piece)



Jhinga Lahsuni (Signature)

Tandoor grilled garlic-flavored prawns. Served with mint chutney and chili onion.

Single	Double	Family
16.00 (5 Piece)	28.00 (10 Piece)	42.00 (16 Piece)



Salad

Annari Chana Chat (Signature)

Chickpea & pomegranate mixed with tamarind and tangy spices.

11.00



Green Salad

Cucumber, carrot, lettuce, tomato, lemon, sliced, and served with vinaigrette dressing.

11.00



Kachumber Salad

A medley of salad vegetables served with a dressing of tamarind water, sugar, and red chili powder.

16.00

All Prices are Inclusive 5% VAT



Veg - Main Course

Veg - Main Course

	Single (Serves 1)	Double (Serves 2)	Family (Serves 3 to 4)
Dal Tadka or Fry Red boiled lentil, chopped garlic, cumin seeds, whole chili, tomato, and Indian spices.	-----	13.00	25.00
Dal Palak Red boiled lentil, chopped garlic, cumin seeds, whole chili, spinach leaves, tomato, and Indian spices.	-----	15.00	26.00
Aloo Mutter A Punjabi dish made from potatoes and peas in a spiced tomato and onion Curry	-----	15.00	26.00
Jeera Aloo Boiled potatoes tossed in simple masalas and plenty of coarsely crushed roasted cumin seeds.	-----	15.00	26.00
Mix Vegetable Achari Mix vegetables cooked in Indian spices, onion, and tomato gravy. Rich in pickled flavor.	11.00	18.00	29.00
Mix Vegetable Hyderabadi Fresh vegetables cooked in Indian spices, onion, tomato gravy and cashew. Rich in Hyderabadi flavor.	11.00	18.00	29.00
Kadahi Vegetables Fresh vegetables tossed with onion, green bell peppers, and tomatoes in tangy kadhi masala gravy.	11.00	18.00	29.00
Kadai Paneer Cottage cheese tossed with onion, green bell peppers and tomatoes in tangy Kadai masala gravy.	13.00	22.00	35.00
Palak Paneer Cottage cheese and spinach cooked together with onion, tomato, cream and butter along with Indian spices.	13.00	22.00	35.00
Mutter Paneer Cottage cheese and green peas curry.	13.00	22.00	35.00
Paneer Butter Masala <i>(Signature)</i> Cottage cheese cooked in creamy tomato gravy with a hint of fenugreek leaves.	13.00	22.00	35.00



All Prices are Inclusive 5% VAT



Egg Main Course

Chicken Main Course

Egg - Main Course

Egg (Anda) Masala Curry

Hard-boiled egg cooked in a tomato-onion based gravy and finished with homemade garam masala.

Egg (Anda) Tomato Curry

Hard-boiled egg simmered in tomato-based curry and tempered with curry leaves and mustard seeds.

Single

Double
(2 Eggs)

Family
(4 Eggs)

10.00

17.00

10.00

17.00



Chicken Main Course

Single
(2 Pieces)

Double
(4 Pieces)

Family
(8 Pieces)

Chicken Kalimirch *(Signature)*

Hyderabadi chicken cooked in onion and tomato base gravy, ginger garlic paste, cooking cream, mint leaves, fried onion, and a touch of soya sauce.

14.00

22.00

38.00



Chicken Afghani

Chicken cooked in onion, tomato gravy, cream, and Indian spices. Topped with a fried egg.

14.00

22.00

38.00

Chicken Mughlai

Mild, thick, creamy, cashew, and egg-based gravy.

14.00

22.00

38.00



Dum Ka Chicken

Chicken cooked with onion, tomato and spices.

14.00

22.00

38.00

Chicken Hyderabad

Special Hyderabad chicken curry made using whole chili, curry leaves, onion, tomato, and red chili powder

14.00

22.00

38.00



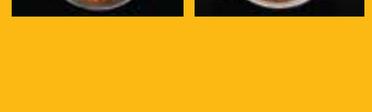
Chicken Tikka Masala

Spicy chicken tikka cooked using Indian spices, onion, and tomato gravy for taste and tanginess.

14.00

22.00

38.00



Chicken Kadai

Kadai chicken is a North Indian inspired chicken tossed with onion, green bell peppers, and tomatoes in tangy kadhi masala gravy.

14.00

22.00

38.00



Chicken Achari

Chicken cooked with Indian five pickling spices, mustard oil, and tomato

14.00

22.00

38.00

All Prices are Inclusive 5% VAT



Chicken Main Course

Mutton Main Course

Chicken Main Course

Chicken Korma

Chicken braised with coconut milk, a mixture of spices, including ground coriander and cumin, combined with yogurt kept below curdling temperature.

Murgh Makhanwala (*ButterChicken*)

North-Indian chicken preparation which is rich, creamy, and luscious tomato-based curry cooked with grilled tandoori chicken pieces.

Single (2 Pieces)	Double (4 Pieces)	Family (8 Pieces)
------------------------	------------------------	------------------------

14.00	22.00	38.00
-------	-------	-------

16.00	26.00	39.00
-------	-------	-------



Mutton Main Course

Mutton Paya (*Signature*)

An exotic runny, soupy curry made with goat trotters and few special spices. The juicy marrow and the cartilaginous joints of the goat trotters make this Paya curry totally out of the world.

Mutton Kalimirch (*Signature*)

Hyderabadi mutton cooked in onion tomato base gravy, ginger garlic paste, cooking cream, mint leaves, fried onion, and a touch of soya sauce.

Mutton Afghani

Mutton cooked in onion, tomato gravy, cream and Indian spices topped with a fried egg.

Dum Ka Mutton

Mutton cooked with onion, tomato, and spices and finished in an airtight lid pot.

Mutton Hyderabad

Special mutton curry made in Hyderabad style using whole chili, curry leaves, onion, tomato, and red chili powder.

Mutton Masalaedar

Spicy mutton cooked in Indian spices, onion, tomato gravy for taste and tanginess.

Mutton Achari

Mutton cooked with Indian spices, mustard oil, and tomato, onion gravy.

Mutton Kadahi

Kadhai Mutton is a North Indian inspired mutton tossed with onion, green bell peppers, and tomatoes in tangy kadhi masala gravy.

Single (2 Pieces)	Double (4 Pieces)	Family (8 Pieces)
------------------------	------------------------	------------------------

11.00	17.00	-----
-------	-------	-------

18.50	27.00	45.00
-------	-------	-------

18.50	27.00	45.00
-------	-------	-------

18.50	27.00	45.00
-------	-------	-------

18.50	27.00	45.00
-------	-------	-------

18.50	27.00	45.00
-------	-------	-------

18.50	27.00	45.00
-------	-------	-------

18.50	27.00	45.00
-------	-------	-------



All Prices are Inclusive 5% VAT



Mutton Main Course

Breads

Mutton Main Course

	Single (2 Pieces)	Double (4 Pieces)	Family (8 Pieces)
Mutton Nawabi Korma Mutton braised with cream, a mixture of spices, including ground coriander and cumin, combined with yogurt kept below curdling temperature.	18.50	27.00	45.00
Mutton Mughlai Mild, thick, creamy, cashew, and egg-based gravy.	18.50	27.00	45.00
Mutton Roghan Josh <i>(Signature)</i> Mutton Rogan Josh is a Kashmiri style mutton curry made with spices like fennel seeds and dry ginger.	18.50	27.00	45.00



Breads

Chapati

A very soft and puffed up Indian flat bread.

Single

1.00

Tawa Paratha

Plain or Tawa Paratha is an Indian flatbread made using whole wheat flour.

2.50



Tandoori Roti

Popular Indian flatbread made from wheat flour in tandoor.

2.00

Lachha Paratha

Multi layered wheat flour bread cooked in tandoor.

3.00

Mirchi Paratha

Multi layered wheat flour bread cooked in tandoor.

3.00



Kalounji Paratha

Flatbread made from all purpose flour/maida,egg, ghee,and milk in tandoor.

3.00

Tandoori Naan

Flatbread made from all purpose flour/maida,egg, and milk in tandoor.

3.00

Butter Naan

Flatbread made from all purpose flour/maida,egg, ghee,and milk in tandoor.

4.00

Garlic Butter Naan

Flatbread made from all purpose flour/maida,egg, ghee,and milk in tandoor.

4.00



Pudina Naan

Flatbread made from all purpose flour/maida,egg, ghee,and milk in tandoor.

4.00

All Prices are Inclusive 5% VAT



Breads

Our Rice Speciality

Breads

Single

Mirchi Naan

Flatbread made from all purpose flour/maida,egg, ghee,and milk in tandoor.

4.00



Kalounji Naan

Flatbread made from all purpose flour/maida,egg, ghee,and milk in tandoor.

4.00

Amritsari Kulcha with Chutney

Chopped onion, mashed potato, mashed paneer, ginger, green chili, and coriander mixed together stuffed in all purpose flour dough cooked in tandoor.

5.00



*Can be prepared in wheat flour as per guest request

Paneer Kulcha with Chutney

Flatbread all purpose flour /maida stuffed with grated paneer, ginger, onion, garlic, green chili,and coriander cooked in tandoor.

6.00



* Can be prepared in wheat flour as per guest request.

Potato Kulcha with Chutney

Flatbread all purpose flour /maida stuffed with grated boiled potato, ginger, onion, garlic, green chili, and coriander cooked in tandoor.

5.00



* Can be prepared in wheat flour as per guest request.

Onion Kulcha with Chutney

Flatbread all purpose flour /maida stuffed with grated boiled potato, ginger, onion, garlic, green chili, and coriander cooked in tandoor.

5.00



* Can be prepared in wheat flour as per guest request.



Our Rice Speciality

Jeera Rice

Rice fried with cumin seeds, carrot, and salt in pure ghee.

16.00



Kaju Mutter Ka Pulao

Cashewnuts and green peas pulao.

17.00



Non Veg Mix Fried Rice

Steamed rice, rainbow veggies, chicken,eggs and classic

16.00

All Prices are Inclusive 5% VAT



Our Rice Speciality

Golden Special Thali

Our Rice Speciality

Chicken Schezwan Fried Rice

Steamed rice, rainbow veggies, chicken, Schezwan chutney, Chinese flavors, and tomato ketchup make the base of this delicious rice.

17.00



Chicken Fried Rice

Steamed rice, rainbow veggies, chicken and classic flavors make the base of this delicious fried rice.

16.00

Egg Fried Rice

Steamed rice, rainbow veggies, egg and classic flavors make the base of this delicious fried rice.

16.00



Vegetable Fried Rice

Steamed rice, rainbow veggies, and classic flavors make the base of this delicious fried rice.

16.00

Biryani Rice

Dum biryani rice which is complete flavorful and taste of biryani.

13.00



Steamed Rice

Cooked white rice.

8.00

Golden Special Thali

Vegetarian Thali

One vegetable with gravy, one dry veg, dal, white rice, tandoori roti, chili onion, papad, raita, and sweet.

20.00



Chicken Thali

One chicken with gravy, one dry chicken, dal, white rice, tandoori roti, chili onion, papad, raita, and sweet.

22.00



Mutton Thali

One mutton with gravy, one mutton dry, dal, white rice, tandoori roti, chili onion, papad, raita, and sweet.

26.00

Value Combos

Hyderabadi Chicken Biryani + Assorted Chicken Tikka 2pcs (With Soft Drink)

1 Portion chicken dum biryani +2 pcs of assorted chicken tikka with a soft drink.

22.00



Chicken65 Biryani+Hariyali Tikka 2pcs (With Soft Drink)

1 Portion chicken65 biryani +2 pcs of assorted hariyali tikka with a soft drink.

23.00



All Prices are Inclusive 5% VAT



Deserts

Beverages

Veg Biryani+2 Assorted Veg Tandoori (With Soft Drink)

1 Portion veg dum biryani +2 pcs of assorted veg tandoori with a soft drink.

21.00



Deserts

Double Ka Meetha

Dessert of Hyderabad, an Indian sweet of fried bread slices soaked in hot milk with spices, including saffron and cardamom.

8.00



Sticky Toffee Pudding (Signature)

Deliciously moist, date-speckled cake drenched in a warm toffee sauce.

8.00



Crème Brulee (Signature)

A creamy, pudding-like, baked custard with a brittle top of melted sugar.

8.00



Chocolate Mousse

8.00

Chocolate Brownie

6.00

Beverages

Fresh Lime Water(Sweet/Salted)

Freshly squeezed lime juice mixed with water and sugar/salt.

5.00

Fresh Lime Soda(Sweet/Salted)

Freshly squeezed lime juice mixed with soda and sugar/salt.

6.00

Lassi(Butter Milk) (Sweet/Salted)

Stirred yogurt with sugar/salt.

6.00

Mango Lassi

Stirred mango yogurt with sugar.

8.00

Water

Company prepacked bottle.

Small AED 2 - Large AED 4

Soft Drinks

Bottle or can prepacked.

4.00



All Prices are Inclusive 5% VAT



Addons

Addons

Kingfish

Additional 1 Piece of biryani 8.00

Mutton

Additional 2 Piece/50gms biryani 6.00

Chicken65

Additional Portion of 50gms of biryani 3.00

Chicken

Additional 1 Piece of biryani 3.00

Green Salad

120gms 2.00

Boiled Potato

1 Piece 2.00

Boiled Egg

1 Piece 2.00

Biryani Sweet (Small)

2.00

Raita (Small)

2.00

Salan (Small)

2.00

Fried Onion (Small)

2.00

Chili Onion (Small)

2.00

Red Kulcha Chutney (Small)

2.00

Green Mint Chutney (Small)

2.00

Schezwan sauce (Small)

3.00