



A NEW TASTE OF INDIA

At Sanjh, we stand on thousands of years of India's culinary history. But what we're reaching for is something new.

We invite you to explore a new expression of the exotic spices, seasonal ingredients, and traditional flavors from across India's many regions. To discover Indian food as you've never tasted it before, complete with both ancient and modern culinary techniques, decadent desserts, and artisan cocktails crafted by world-class bartenders. To experience the cuisine that fed kings and emperors alike—and with the help of our hospitality, to join them in the feeling of everyday royalty.

Above all, we invite you to celebrate every evening, every sanjh, as it is celebrated in India. Or any other time of day, for that matter.

Surrounded by loved ones.

Mindful of every morsel and moment. Savoring it to the fullest.



SANJH

SALADS

KALE SALAD 12.00
Flax Seeds, Orange Citrus Dressing, Currants, Berries

FIELD GREENS SALAD 12.00
Mixed Seasonal Greens With Cherry Tomatoes, Spinach Leaves And Green Apple Chips Served With Cranberry Vinaigrette Dressing

SOUPS

DELHI STYLE CHICKEN SHORBA 18.00
Ginger, Garlic, Pulled Chicken, Fermented Chili, Egg

MULLIGATAWNY SOUP (VEG/CHICKEN) 15.00 / 18.00
Lentil, Curry Leaf, Apple Soup, Madras Curry Powder

TAMATER DHANIYA SHORBA 15.00
Roma Tomatoes, Cilantro, Black Pepper

CHATPATI CHAAT

DAHI PURI 15.00
Yogurt Foam Served In Puffed Rice Spheres With Aam Papad

PATTA CHAAT 15.00
Assorted Seasonal Leaves, Curd, Chutneys

ALOO SAMOSA 15.00
Spiced Deep Fried Potato, Peas, Raisins, Nuts Served With Mint And Tamarind Chutneys

DAHI BHALLA 15.00
Fritters Dunked In Creamy Yogurt, Topped With Different Kind of Sweet Spicy Chutneys

VEGETARIAN

BHARWAN PANEER TIKKA 25.00
Paneer Cheese, Nuts, Spices, Herbs, Cream

SAAG ANJEER KE KABAB 23.00
Green Spinach, Figs, Hand Pounded Indian Spices

DAHI KE GUCHEY 20.00
Curd, Paneer Cheese, Spices, Kataifi

TRUFFLE, BLUE CHEESE KULCHA 15.00
Monkey Bread With Dips and Flavored Butter

SEAFOOD

TANDOORI JHINGA 38.00
Tiger Prawns, Sanjh Spice Blend, Smoke Roasted

TANDOORI MACCHI TIKKA 35.00
Mustard, Cream Cheese, Spices, Smoke Roasted

MACCHI AMRITSARI FRY 30.00
Batter Fried Seasonal Fish, Marinated With Ground Spices

GOLDEN FRIED SQUID 25.00
Sanjh Spicy Sauce

POULTRY

BHATTI DA KUKARH 35.00
Marinated Chicken, Home Blend Spice Mix, Oven Roasted

CHICKEN SEEKH KABAB 35.00
Blend of Chicken, Aromatic Spices and Herbs

MEAT

HYDERABADI GOAT SHIKAMPURI KABAB 38.00
Shredded Goat, Lentils, Spices, Curd, Griddled

MASAALEDAAR CHAAMPAN 45.00
Lamb Chops, Punjabi Blend Spices



MAINS

VEGETARIAN

PALAK PANEER <i>Spinach, Spices, Paneer Cheese</i>	35.00
PANEER MAKHNI <i>Tomatoes, Cream, Butter, Paneer Cheese</i>	35.00
GULNAAR KOFTA <i>Paneer, Fig, Pomegranate, Brown Onions, Cashewnut</i>	35.00
BAIGAN BHARTHA <i>Punjabi Style Eggplant Mash</i>	30.00
BHINDI DO PYAZA <i>Okra, Shallots, Tomatoes, Spices</i>	30.00
MATTAR METHI MAKHANA MALAI <i>Green Peas, Fenugreek and Lotus Seeds Cooked in Cashew, Onion And Tomato Based Gravy</i>	30.00
PINDI CHOLEY <i>Chickpeas, Spices, Leavened Bread, Dilli Mayapuri Style</i>	28.00
KASHMIRI DUM ALOO <i>Tweaked Young Potatoes Served with Yogurt And Kashmiri Chilli Sauce</i>	23.00
DAL MAKHANI <i>Black Lentils, Cream, Butter, Tomatoes, Funugreek Leaves</i>	22.00
DAL TADKA <i>Yellow Lentils, Ghee, Garlic, Spices</i>	22.00

DOSA

PLAIN DOSA <i>Rice Crepe Served with Lentil Curry, Coconut and Tomato Chutney</i>	20.00
MASALA DOSA <i>Rice Crepe Filled with Masala Mash Potato Mix</i>	25.00
PODI DOSA <i>Rice Crepe Sprinkled with Spice and Clarified Butter</i>	25.00

PULAOS & BIRYANIS

LUCKNOWI DUM BIRYANI <i>Vegetables, Raita</i>	30.00
<i>Chicken, Raita</i>	35.00

SEAFOOD

PRAWN MANGO CURRY <i>Green Mango, Coconut Milk</i>	40.00
MEEN MOILEE FISH <i>Crusted Seasonal Fish, Upma Cake, Wilted Spinach, Moilee Sauce</i>	48.00

POULTRY

NEW DELHI BUTTER CHICKEN <i>Free Range Chicken, Tomatoes, Cream, Butter</i>	35.00
CORNISH HEN BUTTER CHICKEN <i>On the Bone Hen Cooked in Silky Tomato and Cashew Sauce</i>	35.00
CORNISH HEN CHICKEN CURRY <i>On the Bone Hen Cooked in Onion, Tomato and Cilantro Tempered Gravy</i>	35.00

TANDOORI CORNISH HEN <i>Served with Dal, Makhani Sauce, Garlic Naan & Pickled Onions</i>	65.00
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MEAT

SANJH SIGNATURE MEAT CURRY <i>Goat, Spices, Curd, Onions, Tomatoes</i>	45.00
LAAL MAAS <i>Goat, Red Chilli, Curd</i>	45.00
AURA NEW ZEALAND WAGYU STRIP STEAK <i>Wilted Spinach, Mushrooms, Baby Potatoes, Red Wine Jus, Blue Cheese Sauce</i>	75.00

BREADS OF INDIA

TANDOORI ROTI	
MASALA ROTI	5.00
LACCHA PARATHA	8.00
PUDINA LACCHA PARATHA	10.00
NAAN	10.00
GARLIC NAAN	7.00
KULCHA	9.00
KASHMIRI NAAN <i>Stuffed with Nuts and Dry Fruits</i>	10.00
	10.00

SIDES

STEAMED RICE	5.00	SLICED ONIONS	5.00
CUCUMBER RAITA <i>House Made Curd, Tomatoes, Cucumber, Onions</i>	5.00	SANJH PRESERVES, PICKLES, AND CRISPIES <i>Appalam, Papad</i>	15.00

20% gratuity will be added to all checks.



DESSERT

GAJJAR KA HALWA	25.00
<i>Carrot Pudding</i>	
MISHTI DOI	25.00
<i>Caramelized baked yogurt with sponge and pistachio soil and meringue</i>	
RASMALAI	25.00
<i>Pistachio Cake, Sweetened Cheese, White Chocolate Mousse</i>	
KULFI FALOODA	25.00
<i>Homemade kulfi served with rose syrup soaked rice noodles</i>	
PAAN CASSATA	25.00
<i>Betel Leaf, Sweet Supari, Meenakshi Chutney, Gulkand Ice Cream</i>	