

# diwan khana



The header features two peacocks with vibrant blue and green feathers, facing each other. Between them is a stylized red flower with white and yellow accents. The entire scene is set within a teal, scalloped archway.

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Nestled in the heart of WelcomHeritage Ramgarh is Diwan Khana, a culinary gem blending India's rich gastronomic legacy with global undertones. Each dish, rooted in tradition, is an ode to ancestral recipes yet resonates with contemporary flavors. We revere cooking not as a mere task but as a dance of art, culture, and legacy. Celebrating the age-old practice of crafting dishes from scratch, our cuisine prioritizes the purity and essence of each ingredient. Journey through our menu, where every creation has a tale, a harmonious blend of taste and tradition. Engage with our server or chef, the custodian of our culinary tales for seasonal specials and indulge in the symphony of flavors that await.

ENJOY YOUR MEAL!



# diwan khana

BREAKFAST MENU  
7:30 AM - 10:30 AM

## FAVOURITES

- EGGS TO ORDER 🥚 350  
Fried, Poached, Scrambled, Boiled or Omelette served with choice of bread (white or brown / toasted or plain), served with grilled tomato & fries
- PARATHA 🍞 350  
Potato, cauliflower, onion or cottage cheese filling of your choice served with yogurt & pickle
- POORI BHAJI 🥞 350  
Fried Indian breads accompanied with cumin spiced potato curry & served with pickle
- CHHOLE BHATURE 🍲 350  
Fried refined flour Indian breads accompanied with chickpea curry cooked in combination of fresh herbs and spices served with green chilly and onion
- CHOICE OF CEREALS 🍲 350  
Chocos or corn flakes with hot or cold milk
- FRUIT PLATTER 🍏 265  
Seasonal fresh fruits
- BUTTER TOAST 🍞 215

## BEVERAGES

- CHOICE OF COFFEE 🍵 175  
Cappuccino / Latte / Americano / Espresso
- FLAVOURED COFFEE 🍵 225  
Vanilla / Caramel / Hazlenut
- CHOICE OF TEA 🍵 125  
Masala / Black / Lemon
- CHOICE OF MILK SHAKES 🥤 225  
Butterscotch / Vanilla / Chocolate / Strawberry
- LASSI | BUTTERMILK 🥤 165  
Sweet/ Salted
- MASALA CHAAS 🥤 165
- HOT CHOCOLATE 🍵 175
- BOURNVITA 🥤 165
- COLD COFFEE 🍵 225  
Hazelnut / Vanilla / Caramel
- HOT MILK 🍵 115
- AERATED BEVERAGES 105
- FRESH LIME 105
- FRUIT BEVERAGE 115
- CLUB SODA 85
- PACKAGED WATER & SERVICE 65

■ Vegetarian ■ Non-vegetarian ■ Eggs 🥚 Nuts 🌰 Crustaceans 🦀 Fish 🐟 Dairy 🥛  
🌱 Sesame 🌱 Soy 🌱 Gluten 🌱 Gluten-free 🌱 Healthy 🌱 Spicy 🌱 Chef's Specials

Please let us know if you're allergic to any ingredients. Prices are in Indian rupees and are exclusive of applicable government taxes.











Cooking medium is vegetable oil or desi ghee



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LUNCH & DINNER MENU  
12:30 PM - 10:30 PM

## SOUPS

- ROASTED TOMATO   225  
Our version of this classic tomato soup served with chilli cheese croutons
- ▲ ■ THE ZOODLE SOUP    
(VEG | CHICKEN) 225 | 255  
Healthy clear soup with zucchini noodles, either vegetarian or with chicken
- ▲ ■ LEMON CORIANDER   
(VEG | CHICKEN) 225 | 255  
Lemon flavoured clear broth with either vegetables or chicken
- ▲ ■ CHOICE OF ORIENTAL SOUP     
(VEG | CHICKEN) 225 | 255  
Sweet Corn / Manchow
- ▲ ■ TOM YUM    
(VEG | CHICKEN) 225 | 255  
Thai spicy & sour broth, either vegetarian or with chicken

## SALADS

- GARDEN GREEN SALAD   195  
Selection of seasonal garden greens
- TOSSED SALAD   265  
Selection of fresh diced garden green in a light lime dressing.
- CHICKPEA SALAD   265  
Diced bell peppers & chickpea drizzled with olive oil
- ▲ ■ CAESAR SALAD     
(VEG | CHICKEN) 295 | 325  
Lettuce tossed in creamy Caesar dressing, either vegetarian or with chicken

■ Vegetarian ▲ Non-vegetarian ■ Eggs  Nuts  Crustaceans  Fish  Dairy  
 Sesame  Soy  Gluten  Gluten-free  Healthy  Spicy  Chef's Specials



























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## APPETIZERS (VEG)

- PANEER – E – KHAAS    445  
 CLASSIC / HARIYALI / BADAMI  
 Cottage cheese cubes flavored with Indian spices, cooked over charcoal & served with mint chutney
- AFGHANI CHAAP / TANDOORI CHAAP    445  
 Chaap marinated in cashew paste blended with whole spices and cooked in a tandoor
- TANDOORI BHARWAN ALOO    445  
 Stuffed potatoes with a rich flavour, roasted in a clay oven
- HARA BHARA KEBAB    445  
 Vegetable & spinach patties stuffed with assorted seasonal greens
- DAHI KE SHOLE   445  
 Spiced yoghurt mixed with bell peppers and green chilli, bread rolled
- COTTAGE CHEESE SCHEZWAN STYLE    445  
 Cottage cheese cubes prepared with a glaze of Schezwan sauce
- CRUNCHY CORN  445  
 American corn crisped to perfection tossed to a special tanginess with salt and pepper
- HONEY CHILLI CAULIFLOWER / POTATOES     445  
 Fried cauliflower / potato tossed with sweet and spicy sauce sprinkled with sesame seeds
- MANCHURIAN DRY   445  
 Wok tossed dumplings tossed with onion, garlic, crushed pepper & soya sauce
- SARDAR SAHIB'S PLATTER    675  
 A wholesome platter with the best of our Indian appetizers

## APPETIZERS (NON-VEG)

- ▲ CHOICE OF CHICKEN TIKKA   525  
 CLASSIC / LEHSUNI / MALAI  
 Clay oven roasted chicken chunks in a flavour of your choice
- ▲ LEHSUNI HARI MIRCH KA MURGH TIKKA    525  
 Chicken thigh in a garlic chili marinade cooked in a clay oven
- ▲ AMRITSARI MACHI   565  
 Fried fish with mild spices served with mint sauce
- ▲ RAMGARH KHAAS SHAAMI KEBAB   565  
 Spiced mutton kebabs prepared with a recipe passed down since generations
- ▲ SARSON FISH TIKKA    525  
 Fish marinated with mustard, yoghurt & mild Indian spices, cooked in clay oven
- ▲ PRAWNS   695  
 Golden Fried / Chilli Garlic / Butter Garlic
- ▲ GARLIC CHILLI FISH     565  
 Battered fried fish in a spicy tangy sauce
- ▲ CHILLI CHICKEN SCHEZWAN STYLE    525  
 Chicken chunks prepared with a glaze of Schezwan sauce
- ▲ FISH FINGERS   565  
 Crumb fried fingers of fish served with tartar sauce
- ▲ SARDAR SAHIB'S PLATTER    775  
 A wholesome platter with the best of our non-veg Indian appetizers

■ Vegetarian ▲ Non-vegetarian ■ Eggs  Nuts  Crustaceans  Fish  Dairy

 Sesame  Soy  Gluten  Gluten-free  Healthy  Spicy  Chef's Specials
























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





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## INDIAN MAINS (VEG)

- **PANEER MAKHANI**     485  
 Cottage cheese fingers simmered in a rich tomato gravy
- **DIWAN - E - PANEER**      485  
 Spiced cottage cheese cooked with fine diced bell peppers and cracked Indian spices
- **PALAK PANEER**    485  
 Cottage cheese cooked in a smooth delicate spinach gravy
- **PANEER TIKKA BUTTER MASALA**     485  
 Clay oven roasted cottage cheese cubes cooked in aromatic spicy gravy
- **KADHAI SUBZ BAHAR**    485  
 As assortment of seasonal vegetables cut and cooked to perfection
- **PAPAD KI SABZI**    485  
 Roasted papadum in a curd based gravy
- **LUCKNOWI SUBZ KOFTA CURRY**    485  
 Soft vegetable patties stuffed with figs in a mild cashew gravy
- **KESARI MALAI KOFTA**    485  
 Cottage cheese dumpling cooked with classic rich flavours
- **LAHSOONI PALAK CORN**    485  
 Garlic & spinach gravy cooked with American corn kernels
- **DUM ALOO KASHMIRI**    485  
 A reflection of classic Kashmiri recipe of roasted potatoes in a rich gravy
- **HING JEERE KE CHATPATE ALOO**  425  
 Potato cubes infused with the aromatic blend of cumin, green chilies, ginger, and coriander

## INDIAN MAINS (NON-VEG)

- **MURG MAKHANI**     565  
 Spiced chicken chunks cooked in a clay oven and simmered in a rich tomato gravy
- **DIWAN - E - CHICKEN**      565  
 Chunks of chicken cooked with fine diced peppers and cracked Indian spices
- **DHANIYA MURG LAZEEZ**   565  
 Chunks of chicken cooked in a fragrant coriander gravy
- **GHAR KI MURGI**  565  
 A flavourful chicken treat cooked with whole Indian spices
- **MURG KAALI MIRCH**    565  
 Succulent chicken chunks simmered with crushed black peppercorns
- **LAAL MAAS**    645  
 A spicy mutton treat from an age old recipe
- **TAWA MAAS**  645  
 Mutton served on a sizzling platter with caramelized onion rings
- **MASALA PRAWNS**   695  
 A flavourful prawn treat cooked with Indian spices
- **FISH MASALA**   645  
 Fish fillet cooked with fresh onion, tomato, coriander and spices

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 Sesame  Soy  Gluten  Gluten-free  Healthy  Spicy  Chef's Specials

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## DAL

- DAL MAKHANI 🍷 🥛 🌿 425  
Black lentils cooked overnight atop a clay oven flavoured with butter
- DAL TADKA 🌿 425  
Yellow lentils tempered with garlic and cumin
- LEHSUNI DAL PALAK TADKA 🌿 425  
Yellow lentil cooked with spinach tempered with garlic & spices

- RAJMA RASEELA 🌿 425  
Kidney beans cooked in rich tomato gravy
- PINDI CHOLE 🌿 🌿 425  
Chickpea cooked with traditional Indian spices

## RAITA

- MIX VEG / CUCUMBER / JEERA PINEAPPLE/ BOONDI 🥛 🌿 245  
Hand blended curd as per your liking

## INTERNATIONAL MAINS

- WOK TOSSED CHICKEN WITH CHOICE OF SAUCE 🌿 🥛 🌿 🌿 565  
SCHEZWAN / GINGER GARLIC / BLACK BEANS / CHILLI  
Boneless chunks of chicken marinated, fried and tossed with onion, capsicum and oriental sauce.
- WOK TOSSED VEGETABLES 🌿 🌿 465  
Garlic tossed vegetables in a hot wok.
- WOK TOSSED COTTAGE CHEESE WITH CHOICE OF SAUCE 🌿 🌿 485  
SCHEZWAN / GINGER GARLIC / BLACK BEANS / CHILLI  
Cottage cheese marinated, fried and tossed with onion, capsicum and oriental sauce.

- MANCHURIAN GRAVY 🥛 🌿 465  
Vegetable dumplings in a mild flavoured sauce

- ■ CHOPSUEY 🌿 🌿 (VEG | CHICKEN) 465 | 565  
Sweet & sour vegetables or chicken served with crunchy noodles
- ■ WOK TOSSED NOODLES 🌿 SCHEZWAN / HAKKA / CHILLI GARLIC (VEG | CHICKEN) 445 | 525  
Noodles prepared in a hot wok, either vegetarian or with chicken

- ■ WOK TOSSED FRIED RICE 🌿 🌿 BURNT GARLIC / SCHEZWAN / PLAIN (VEG | CHICKEN) 445 | 525
- FISH 'N' CHIPS 🍷 🌿 🌿 645  
Crumb fried fish fillet served with fries and tartar sauce
- VEGETABLE AU- GRATIN 🥛 🌿 425  
Assorted vegetables in bechamel cheese sauce, baked
- VEGETABLE BOUQUETIERE 🌿 425  
Butter sautéed vegetables with garlic bread
- ■ PASTA: CHEESE / ARRABBIATA 🥛 🌿 (VEG | CHICKEN) 425 | 525  
Your favourite penne or fuesli pasta, either vegetarian or with chicken

■ Vegetarian ■ Non-vegetarian ■ Eggs 🥚 Nuts 🌰 Crustaceans 🦀 Fish 🐟 Dairy 🥛  
🌿 Sesame 🌿 Soy 🌿 Gluten 🌿 Gluten-free 🌿 Healthy 🌿 Spicy 🌿 Chef's Specials

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## RICE

- BIRYANI 🍷 🍴 🌱  
(VEGETARIAN | CHICKEN | MUTTON)  
465 | 525 | 599

Our house special biryani's infused with homely aromatic spices

- RICE 🌱 295 | 325  
PLAIN | JEERA

## INDIAN BREADS SELECTION

- TANDOORI ROTI 🌱  
(PLAIN | BUTTER) 75 | 85
- LACHHA PARANTHA 🌱 125  
PLAIN / PUDINA / MIRCHI  
A flaky whole wheat offering, choose between a plain one or with dried mint or with chilies
- NAAN 🍷 🌱 125  
PLAIN | BUTTER | GARLIC
- CHUR CHUR NAAN 🍷 🌱 145
- STUFFED CHEESE NAAN 🍷 🌱 165
- HARI MIRCH KI MISSI ROTI 🍷 🌱 125  
A savory and nutty flavored flatbread made with a mix of whole wheat flour, gram flour and spices
- BHARWAN KULCHA 🍷 🌱 145  
A stuffed treat with cottage cheese, vegetables and coriander, clay oven roasted and buttered

## REFRESHERS

- CUCUMBER COOLER 185  
Cucumber with muddled mint leaves
- ICED TEA 185  
LEMON / PEACH / GREEN APPLE /  
LEMON MINT  
Freshly brewed with your favourite flavour

- MINUS MOJITO 185  
CLASSIC / PEACH & GINGER /  
GREEN APPLE

The epitome of refreshing mocktails, stripped down to its bare essentials: lime juice, brown sugar, club soda and your choice of flavour  
LMGC 185

Lemon, mint, ginger and coke - packs a punch!

- BLUE LAGOON 185

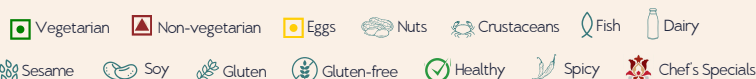
Delicious citrus flavours meet a dazzling blue hue

- MASALA COLA 185

A cola favourite with our home prepared cracked cumin-based spices


## DESSERTS

- SIZZLING BROWNIE  
WITH ICE CREAM 🍷 🍴 🌱 345  
Warm chocolate brownie served on a hot platter with chocolate sauce & vanilla ice cream
- GULAB JAMUN 🍷 🍴 🌱 225  
Warm sugar syrup dumplings served with a scoop of vanilla ice cream
- SHAHI TUKDA 🍷 🍴 🌱 225  
Crisp bread soaked in syrup and topped with reduced milk and nuts
- MOONG DAL HALWA 🍷 🍴 🌱 225  
Sweet halwa of yellow lentil beans with dry fruits & nuts
- CHOICE OF ICE CREAM 🍷 🍴 🌱 225  
Two scoops of your favourite ice cream. Please ask your server for available flavours



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ALL TIME FAVOURITES  
7:30 AM - 10:30 PM

■ VEGETARIAN SANDWICH 🥛 🌿 325

PLAIN / GRILLED

A sandwich with assorted vegetables and cheese, served either plain or grilled

▲ CHICKEN SANDWICH 🥛 🌿 395

PLAIN / GRILLED

Chicken and bell peppers in mayo with cheese, served either plain or panini grilled

▲ CHICKEN SAUSAGE & SALAMI

SANDWICH 🌿 425

PLAIN / GRILLED

Chicken sausage & salami, sauté onion rings, served either plain or panini grilled

■ CHEESE CHILLI TOAST 🌿 325

Toast topped with melted cheese, bell peppers and green chillies

■ MASALA PAPAD OR PEANUTS 🌿 🥜 🌿 285

Choose between peanuts or papadum served with fine cut onion, tomatoes & cucumber with a spicy seasoning

■ POTATO FRIES 🌿 285

An all-time favourite accompaniment, especially for kids

■ EGGS N SOLDIERS 🌿 325

Scrambled egg on white bread cut in to three pieces and served with French fries

■ MAC N CHEESE 🥛 🌿 425

Macaroni pasta made in cheese sauce and garnished with cheese

■ PAKODA (VEGETABLE / PANEER) 🥛 🌿 325



Gram flour batter fried vegetable fritters topped with chaat masala

■ Vegetarian ▲ Non-vegetarian ■ Eggs 🥜 Nuts 🦀 Crustaceans 🐟 Fish 🥛 Dairy

🌿 Sesame 🌿 Soy 🌿 Gluten 🌿 Gluten-free ✅ Healthy 🌿 Spicy 🌿 Chef's Specials

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PIZZERIA

12:30 PM - 10:30 PM

■ MARGHERITA 🍷 🌿 389

Tomato Sauce, Mozzarella Cheese & Basil

■ VERDE 🌿 🍷 489

Spinach, Broccoli, Red Peppers, Olives,  
Jalapeño, Roast Garlic & Roast Onion

■ ALBA 🍷 🌿 429

Mushroom & Caramelized Onions

■ CORN DELIGHT 🍷 🌿 429

American Corn & Jalapeño

■ TANDOORI 🍷 🌿 499

Chicken Tikka, Mint & Onion

■ POLLO - E - SPINACH 🍷 🌿 499

Roast Chicken & Spinach

■ CORN & CHICKEN 🍷 🌿 499

American Corn, Chicken & Olives

■ BBQ CHICKEN 🍷 🌿 499

Chicken, Mushroom & BBQ Sauce

■ Vegetarian ■ Non-vegetarian ■ Eggs 🥜 Nuts 🦀 Crustaceans 🐟 Fish 🥛 Dairy

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