

By Chef Harpal Singh Sokhi LET THE CELEBRATION BEGIN

As a chef, I get to meet people from all walks of life. I also find myself fortunate to enjoy several opportunities to visit foodie places across the world. So what I really love doing is to bring all these wonderful experiences and learning into my kitchen in India. This helps me serve people with something unforgettable each time they relish my curations.

I believe that good tasting food is a great bonder. People across the world love sharing their gourmet experiences from places they visit. You will find this feeling being reflected in my show Turban Tadka, as well as in my style of cooking. It's my earnest belief that good food is all about simplicity.

Truly, I feel, food and fun go hand in glove and I never let go of an opportunity to infuse some excitement in every dish.

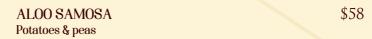
My global experiences are bundled up in an exciting menu crafted especially for at Jashan and I am sure you will relish it. The celebrations have just begun and I am sure you will enjoy my awe-inspiring creations.

Like I always say, "Ek sewa da mauka taan sanoo dauji", which means give me an opportunity to enthral your taste-buds. We all are waiting for you to dine at Jashan and would love to hear my most loved words "Wow, swaad aa gaya" (Wow, absolutely relishing experience).

Energy Chef Of India

HARPAL SINGH SOKHI

APPETIZER



\$58 ONION BHAJI Onion fritters



JASHAN NAANZA \$88 Cottage cheese / Chicken

\$108 PESHAWARI LAMB CHAPLI Minced lamb kebabs crispy from outside and soft on the inside from

the undivided region of Punjab

\$88 OLD DELHI FRIED FISH Fish marinated in a delectable spices fried in a crispy batter

PRAWN FRITTER \$128 Tempura prawns fritters

STREET FOOD BAZAAR

DELHI GOLGAPPA SHOTS \$68 Mint, tamarind & fresh pomegranate

CRISPY KALE CHAAT

\$88 Fresh batter-fried kale with trisol, seasoned with chaat masala, tamarind chutney, and mint rel- ish. Served with crunchy potato patty

BENGALI MARKET ALOO TIKKI CHOLE

In Delhi the Bengali market in Connaught place has a special aura of chaats and this one is a real delight of potato patties, served with chickpeas yoghurt and chutney

\$88 CHICKEN TIKKA CHAAT Tandoori chicken tossed with peppers and onions in a mayo

mustard dressing

DOSA DELIGHT \$118 Maysure masala dosa, masala dosa, cheese dosa Serverd with

coconut chutney & tomoto chutney











KEBABS & TIKKAS

SAFFRONI PANEER TIKKA

\$118

Cottage cheese, marinated in saffron dressing, finished with peppers

ROYAL HARA BHARA KEBAB

\$118

Spinach & green patties, stuffed with minted cheese yoghurt, crispy spinach and guacamole

PESTO MUSHROOM TIKKA

\$118

Mushroom Stuffed with Cheese Turmeric Spices amd marinated in basil pesto

TANDOORI TIGER PRAWN

per piece \$78

Jumbo prawns marinated with ginger, garlic and chillies finished in the tandoor

LEMON GRASS FISH TIKKA

\$168

Chunks of Mackerel spiked with lemongrass and freshly crushed black peppercorns

MIRCHI CHICKEN KEBAB

Chicken marinated with green chillies, sesame, garlic, lemon juice and curd

NAWABI CHICKEN TIKKA

\$138

From the heart of India comes this secret recipe of this awesome chicken tikka

PARMESAN MALAI CHICKEN KEBAB

\$148

Yoghurt cream cheese Marinated, Tandoori Grilled, Mixed Herbs & Chilli flakes

AMRITSAR TANDOORI CHICKEN (FULL)

A trend setter, creation of Punjab, whole spring chicken marinated overnight with yoghurt, and hand pounded spices and char-grilled to perfection

KASHMIRI LAMB SEEKH KEBAB

\$158

Fresh minced lamb with ginger, garlic, green chilli, spices and mint leaves, grilled over charcoal

TANDOORI LAMB CHOP J

\$258

Rare delicacy of New Zealand lamb chops with a touch of piquant ginger, roasted in a tandoor to a juicy perfection

MIXED INDIAN GRILLS

\$278

Chef's selection of fish, chicken & lamb seekhk kebab

KEBABS

TIKKAS

MAIN'S CHICKEN SPECIALTIES

BUTTER CHICKEN OLD DELHI STYLE

\$148

Ode to pre-independence era

SMOKED WHITE BUTTER CHICKEN

\$148

Creamy white butter chicken with crushed pepper & dried mint

KADAI CHICKEN

\$138

Sautéed chicken with peppers, onions with tomatoes and bell peppers gravy witth crushed coriander and red chilli

CHICKEN TIKKA MASALA 🌙

\$138

A North Western Frontier delicacy, char grilled chicken stewed in a spiced tomato and onion blend

MANGALOREAN CHILLI CHICKEN CURRY

\$138

Boneless chunks of roasted chicken with aromatic spices and ghee gravy

ANDHRA STYLE CHICKEN CURRY

\$138

Called as kodi kura is gravy based with tomatoes, roasted poppy seeds, coconut curry and tamarind to neutralise the spicy taste

AWADHI CHICKEN KORMA

\$138

Chicken slow cooked in rich onion gravy, finished with essence of screwpine flower, green cardamom and saffron

CHICKEN VINDALO

\$148

Vindalo is Very Spicy Indian Curry from the region of Goa, Portuguese brought a similar dish in India



MAIN'S

CHICKEN

SPECIALTIES









MAIN'S LAMB SPECIALTIES

KASHMIRI ROGAN JOSH



\$158

Prime cuts of mutton, Kashmir sauce, aromatic dried ginger dust and fennel dust

LAAL MAAS

\$158

Spicy royal Rajasthani curry with chilli fragrant spices, chunks of mutton cooked in plenty of ghee with charcoal smoked flavour

BHUNA GOSHT

\$158

Boneless cubes of lamb cooked in rich chilli onion gravy, finished with traditional garam masala

SAAG GOSHT

\$155

Lamb cooked in spinach gravy finished with ginger and chillies

KEEMA MATAR

\$155

Minced slow cooked lamb with onions, tomato masala, spices, finished with green peas and fresh coriander

GOAN LAMB VINDALOO

\$158

A fiery Portuguese lamb delight, slow cooked with coconut vinegar VIN(vinegar) and ALHO(garlic)

MAIN'S SEAFOOD SPECIALTIES



MAIN'S

LAMB

SPECIALTIES

MAIN'S S **EAFOOD SPECIALTIES** BENGALI DAAB CHINDGDI (PRAWN) \$175 Prawns tossed with mustard oil, panch phoran spices and coconut kernel

GOAN PRAWN VINDALOO

\$168

West coast Arabian sea prawn's delight, slow cooked with coconut vinegar & spices VIN(vinegar) and ALHO(garlic)

BOMBAY PRAWN MASALA

\$168

Prawns cooked in a mild onion and tomato masala, powder spices & curry leaves

GOAN FISH CURRY

\$158

Fresh mackerel fish cooked in red chilli and coconut curry



MAIN'S VEGETARIAN SPECIALTIES

PANEER BUTTER MASALA



\$108

Cottage cheese in mace infused creamy tomato gravy, finished with kasoori methi

PUNJABI KADAI PANEER

\$108

Paneer cubes tossed in onion tomato masala with peppers, finished with a sprinkle of kadai masala

LASSOONI PALAK PANEER

\$108

From the highways of Punjabi we present the traditional Punjabi dish, cottage cheese simmered in spinach gravy finished with pickled ginger

DAL MAKHANI

\$98

Chef's 24 hours slow cooked whole black gram & green gram, tomatoes, cream and dried fenu- greek

TADKA DAL

\$92

Lentils boiled and tempered with garlic, chilli and cumin

PINDI CHANA MASALA

\$95

Rawalpindi chickpeas slow cooked with onions, tomatoes, powder spices and anar seeds

VILAYATI STIR FRIED VEGGIES

\$95

Stir fried assorted peppers and mix veggies with a onion tomato masala

HYDERABADI BAGARE BAINGAN

\$105

Baby eggplants simmered in Hyderabadi special curry leafs tempered with a nutty gravy sauce

MIRCHI KA SALAN



\$105

Pickled stuffed big fat chilies, peanut tamarind sauce and curry leafs temper

Aloo Gobhi Adraki

\$98

Potato and cauliflower florets tossed with fresh herbs, onion & tomatoes

HING JEERA ALOO

\$98

Baby spring potatoes with asafoetida and coriander masala

BHINDI DO PYAZA

\$108

A North Indian summer special, tender okra tossed with onions, tomatoes, scallions and Indian spices

MAIN'S

VEGETARIAN SPECIALTIES



SALADS, ACCOMPANIMENTS & CONDIMENTS

AVOCADO PRAWN SALAD



SALADS ACCOMPANIMENTS & CONDIMENTS

Prawns simmered in clarified butter with freshly crushed pepper, finished with coconut cream dressing, served on a bed of arugula and peppers		
SEASONAL GREEN SALAD Fresh and crunchy slices of cucumbers and onions and plum tomatoes	\$45	
PAPADUM Masala papad / Plain papad	\$22	
RAITA Cucumber / Boondi / Pineapple	\$38	
CHUTNEY Mango & Carom Chutney / Mint Chutney	\$10	

\$85

\$158

RICE



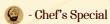
HYDERABADI GOSHT BIRYANI











REFINED FLOUR BREADS

	Naan	\$26
(°, •)	Garlic Naan / Butter Naan	\$28
	Kashmiri / Peshawari Naan	\$32
REFINED	Onion Kulcha	\$28
FLOUR	Zatar Naan	\$28
BREADS	Keema Naan	\$42
	Cheese Naan	\$38



BREAD

WHOLE WHEAT BREAD

Roti	\$20
Butter Roti	\$22
Zatar / Lachha / Pudina Paratha	\$28
Hari Mirch Ka Paratha	\$30
Aloo Paratha	\$30



BREAD BASKET

BREAD BASKET

COMBINATION OF REFINED FLOUR AND WHOLE WHEAT BREAD Roti, Naan, Garlic Naan, Lachha Paratha \$88

DESSERTS



DESSERTS

CARROT HALWA

\$58

Spring rolls stuffed with carrot halwa, rabri and frosted fruit

GREEN CARDAMOM RASMALAI

\$58

Poached cheese dumplings, infused in saffron and cardamom

GULAB JAMUN

\$48

Fried dumplings immersed in reduced sugar syrup flavoured with rose water

DRINKS



\$30 Lassi (Mango Or Sweet) \$30 King Fisher Beer Or San Miguel Pepsi, Diet Pepsi, 7up, soda \$20 House Wine Red (Cab Sauvignon Or Shiraz) \$190 Btl House Wine White (Sauv Blanc or Chardonnay \$190 Btl





