



SHERE KHAN

A LA CARTE MENU

THE SHERE KHAN STORY

AN UPSCALE INDIAN DINING EXPERIENCE

Step into a world of royal aromas and dramatic ambience, where intricate design meets the timeless elegance of India's rich culinary heritage.

ShereKhan is a specialty Indian restaurant inspired by the grandeur of the Old Delhi Sultanate. Our sumptuous dishes echo the refined tastes of Sultans and Nawabs, thoughtfully prepared using age-old, robust cooking techniques and elevated with harmonious modern flavours and textures in every bite.

Our cuisine is proudly rich, authentic and full of character. From the coasts of Kerala to the valleys of Kashmir, our chefs invite you to savour signature dishes such as Tandoori Lamb Chops, Kashmiri-style Rogan Josh, Mangalorean Fish Fry, Kerala Meen Moilee and Goan Vindaloo — perfectly paired with our crafted Indian cocktails and mocktails.

ShereKhan is built on a simple yet powerful mantra:

To serve the most delicious Indian recipes that reflect the true taste and soul of India, in a vibrant space where food lovers can relax, connect, and dine as they please.

We work with the finest Indian spices and premium ingredients, blending diverse cooking techniques to honour tradition while delivering an aromatic, visually stunning and flavour-packed dining experience.

Our menu spans the breadth of India, celebrating regional depth and authenticity. Even our desserts break convention — alongside classics, you will discover innovative creations such as Malai Phirni Brûlée and Gulab Jamun Cheesecake, crafted to leave a long-lasting impression.

At ShereKhan, we believe true excellence is never achieved alone. It is built through passion, dedication and unity. We are proud to be a people-first company, guided by three core principles that define everything we do:

Our Guests. Our Team. Our Product.

Our guests are at the centre of every decision we make. Our team is the foundation of our success. And our product — crafted with integrity, authenticity and pride — is our promise to deliver unforgettable experiences, every single time.

Indulge your taste buds in our masterfully crafted, beautifully presented creations and explore Indian cocktail pairings designed to enhance and balance every dish. Our cocktail collection embraces the art of molecular mixology — bringing science to the shaker to create new flavours, textures and striking presentations that elevate your overall drinking experience.

We hope you enjoy every moment with us and look forward to serving you.

PAPAD

ASSORTED PAPAD. 5.50

Assorted papad with chutney (G/D/S.S)

SOUPS

HOT & SOUR.

5/7

Chinese soup made with soya, chilli, and vinegar sauce. Available in vegetable, chicken, and prawn (S/C)

BASIL INFUSED SMOKED TOMATO SOUP.

5

Fresh herb, tomato extract, fragrant with Indian spices (D)

CRAB RASAM.

7

Chili, ginger, curry leaves, flavored crab broth (D/C)

SALAD'S

GREEN SALAD.

7.99

Sliced cucumber, tomato, onion, chilli, and lime

GREEK SALAD.

10.99

Feta cheese, olives, mixed lettuce, cucumber, and tomato (D)

NEW AGE CAESAR MALAI TIKKA.

11.99

Pepper, ginger, creamy chicken, mixed lettuce, Caesar dressing, and grated cheese (D/G/F/E)

CHICKEN TIKKA CITRUS SALAD.

11.99

Smokey grilled chicken with orange wedges and Indian dressing (D/N)



HOT & SOUR SOUP



GREEK SALAD



WE SERVE HALAL
ALLERGENS & INTOLERANCES

PLEASE INFORM A MEMBER OF OUR TEAM OF ANY
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INDIAN STREET CHAAT

MAKHANA & DRY FRUIT CHAAT. 10.99

Pop lotus seeds and mixed nuts marinated with wiped curd (N/D)

SAMOSA CHAAT. 10.99

Triangle pastry stuffed with potato and cashew nuts, curd and mint sweet chutney (G/N/D)

PANI PURI. 8.99

Crispy semolina shell, mashed potato, and tamarind and mint water (G)

PAPDI CHAAT. 8.99

Crispy crackers topped with yogurts and chutneys (G/D)

VEGETARIAN APPETIZERS

HARA BHARA KABAB

AAM PAPAD PANEER TIKKA

CRISPY CHILLY POTATO. 9.99

Chinese-style potato wedges tossed in soya, chilli, and tomato sauce (S)

HARA BHARA KABAB. 14.99

Spinach, cottage cheese and cashew cutlet with homemade spices and herbs (G/D/N)

CURRY LEAVES, BUTTER GARLIC MUSHROOMS. 14.99

Seasoned, crispy battered mushrooms, tossed with butter and garlic (G/D/S)

ACHARI MUSHROOM. 14.99

Button mushroom marinated with pickle and spices, grilled within a clay oven (M/D)

TANDOORI SOYA CHAAP. 14.99

High Protein Indian appetiser, soya bean marinated with yoghurt and grilled (S/D/G/M)

SCHEZWAN PANEER. 14.99

Cottage cheese, stir-fried spring onion, seasoned with chilli, soya sauce (D/G/C/S/SS/P)

AAM PAPAD PANEER TIKKA. 14.99

Cottage cheese steak, yellow chilli powder, cumin and carom seed cooked in a tandoor (G/D)

SHERE KHAN GRILL VEGETARIAN JUNGLE PLATTER. 24.99

Mixed vegetarian with paneer, broccoli, mushroom kebabs, soya and vegetable seek (S/M/D/G)

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NON-VEGETARIAN APPETIZERS

CHILLI GARLIC CHICKEN WINGS. 15.99

Clay oven, roasted wings marinated with Indian spices and garlic (D/M/E)

LASOONI MURGH TIKKA. 15.99

Malai kebab marinated with cream cheese, garlic and cardamom (D/E)

KALMI KABAB. 15.99

Chicken drumstick roasted in clay oven with tandoor spices (D/N/E/M)

MURGH ANGAAR. 14.99

Tender fiery chicken morsels marinated with Kashmiri chilly, fennel and brown onion (D/M)

MURGH SEEK KABAB. 14.99

Minced chicken skewers marinated with tandoor spices, grilled in a clay oven (D)

CALAMARI FLITTERS. 16.99

Salt & peppers battered fried crispy calamari (S/G/S)

MALABARI PRAWN ROAST. 20.99

Prawns, aromatic blend of southern spices, ghee, byadagi chilli (D/S/G/C)

WASABI MAYO PRAWNS. 18.99

Deep-fried prawn tempura with wasabi mayo and chives (D/G/E/S/C)

TANDOORI SALMON. 20.99

Clay pot smoked salmon, fresh coriander and mint chutney (M/D/F)

CHARCOAL GRILLED LAMB CHOPS. 22.99

Smokey chargrilled lamb chops with zesty spices (M/D)

LAMB SEEK KABAB. 18.99

Minced lamb skewers marinated with tandoor spices, grilled in a clay oven (D)

MUTTON PEPPER FRY. 18.99

Goat meat tossed with black pepper, curry leaves and lemon (G/D/S)

BUTTER GARLIC LOBSTER. 29.99

Slow-cooked lobster, garlic butter, seasonal vegetables (D/C)

GRILLED JUMBO PRAWNS. 29.99

A grade king prawns marinated with tandoori masala and grilled (D/M/C)

SHERE KHAN NON VEG GRILL 28.99

JUNGLE PLATTER.

Mixed platter with chicken, prawn and lamb kababs, seek (D/M/E/C)

SIKANDARI RAAN. 90.00

Slow-roasted whole leg of lamb marinated in a rich, aromatic blend of traditional spices, yogurt, and herbs, cooked to perfection, served with salad and chips (D/C)

MAIN COURSE EARTH

DAL MAKHANI. 12.99

Black lentil overnight slow-cooked on the Tandoor, finished with tomatoes, cream and butter (D)

DAL FRY. 10.99

Yellow Moong lentil cooked with perfection tempered with onion, garlic and chilli (D)

PINDI CHOLE. 12.99

Punjabi style chickpea cooked with dry mango powder and dry pomegranate powder (D/N)

JAIPURI BHINDI. 10.99

Crispy okra coated with gram flour, rice flour, and red chili powder deep-fried (G)

TOOFANI PANEER. 14.99

Grilled cottage cheese in a rich onion-tomato gravy, flavoured with dry fenugreek cashew nuts (D/N)

SARSON DA SAAG 15.99

Fresh mustard leaves tempered with Indian spices, butter and garlic (M/D)

MATAR PANEER. 14.99

Cottage cheese and green pea curry, with onion, tomato and chilli (N/D)

ALOO BAINGAN MASALA. 14.99

Baby aubergine, potato stir-fried with Indian spices (M/D)

MAKAI KUMBH PALAK. 14.99

Corn mushroom and creamy spinach curry (D)

RAJASTHANI KADHI PAKORA. 14.99

Deep-fried gram flour flitters, simmered in yogurt-based curry (D/G.M)

VEGETABLE JALFREZI. 14.99

Seasonal vegetables tossed with spices and herbs (D/N)

ALOO BAINGAN MASALA



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MAIN COURSE SEA

WHOLE GRILLED FISH. 50.99
Catch of the day served with salads and chips (F/M/G)

GOAN FISH CURRY. 15.99
Catch of the day, kokum, shallots and malt vinegar (F/M/N)

MALAI PRAWN CURRY. 16.99
Prawns cooked in a velvety cream sauce with kalonji seeds and green chilli (C/S/D/N)

KERALA MEEN MOILEE. 15.99
Catch of the day, coconut oil, ginger, curry leaves and coconut milk (F/M/N)



MALAI PRAWN CURRY

GOAN FISH CURRY



MAHARAJA PLATTER



MAIN COURSE LAND

BUTTER CHICKEN. 15.99

North Indian style clay oven roasted chicken cooked in tomato, onion and cashew gravy (N/D)

KARAHI CHICKEN. 15.99

Chicken curry slow-cooked with tomato and spices (N/D)

CHICKEN RARA. 15.99

Chicken pieces marinated in Indian spices garam masala, crushed Kastoori methi (N/D)

NILGIRI CHICKEN. 15.99

Classic Tamil Nadu style chicken curry, with green herbs, black pepper, and spices (D/M)

KASHMIRI ROGAN JOSH. 18.99

Kashmiri delicious Mutton cooked on the slow fire and secret spices (M/D)

BHUNA MUTTON. 18.99

North Indian mutton dish slow-cooked with spices, onion, rich semi-dry curry (D/M/N)

KEEMA MATAR. 18.99

Minced lamb with green peas cooked in ginger, onion, garlic, and spices (D)

NILGIRIS LAMB CHOPS. 18.99

Slow-cooked lamb chops with green herbs & spices, Tamil Nadu style (D/N/M)

MAHARAJA PLATTER. 99.00

Mixed grills of chicken, prawn, lamb with biryani, pulao, naan, lamb curry and salad (D/M/E/C)

NILGIRIS LAMB CHOPS



INDIAN BREADS

PLAIN ROTI / BUTTER ROTI. (G)	4.50	KEEMA NAAN. (D.G)	6.50
LACCHA PARATHA. (G.D)	4.50	PESHWARI NAAN. (N.G.D)	6.50
LAMINATED MINT PARATHA. (G.D)	4.50	BREAD BASKET. (D.G)	15.50
		KULCHA (D.G)	
GARLIC NAAN. (G.D)	4.50	Onion/Cheese/Paneer. (D.N)	5.50
CHILI CHEESE NAAN. (G.D)	5.50		
PLAIN NAAN / BUTTER NAAN. (G.D)	4.50	MAKKI KI ROTI. (G.D)	4.50

GRAINS

SAFFRON PULAO. (D)	5.50	COCONUT RICE.	4.50
JEERA PULAO. (D)	4.50	STEAMED RICE. (D)	4.50

BIRYANI'S

PRAWN YAKHANI PULAO. 18.99
Aromatic Awadhi preparation of prawn cooked with rice, brown onion, and coriander seed (D/N/C)



VEGETABLE BIRYANI. (N/D) 14.99
Indian Basmati rice with seasonal vegetables cooked on Dum enhanced with saffron

MUTTON DUM BIRYANI. 18.99
Slow-cooked tender lamb with basmati rice flavored with homemade spices and saffron (D/N)

AWADHI CHICKEN BIRYANI. 16.99
Cooked in a sealed pot, basmati rice and chicken flavoured with Himalayan aromatic saffron (D/N)

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G. GLUTEN, **D.** DAIRY, **SS.** SESAME, **N.** NUTS, **M.** MILK
C. CRUSTACEANS, **E.** EGGS, **F.** FISH, **S.** SOYA



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