



18° NORTH – Dinner Menu
(19:00 Hrs – 22:00 Hrs)

PUNJABI LASSI – (Salted/Sweet) 170
Freshly Blended Yoghurt with Guest Choice of Taste

MADHU AUR PUDHINE KA NARIYAL PANI 170
A Twist of Indian Taste with Honey, Mint and Tender Coconut

PUDINE AUR KHATTE AAM KA ZAIKA 170
A Tongue Twisting Raw Mango Extract with the Hint of Mint

JEERA ANNANAAS AAB 230
Whole Pineapple Cooked in Tandoor and Infused with Freshly
Roasted Cumin and Spice Mix

TANDOOR AMRUD KA NICHOD 230
Fresh and Tender Guavas Cooked in Tandoor Churned
to get this Refreshing Drink

18° Hastakshara / Signature Dishes

SHAAM E AWADH 350
Yam and raw banana patties mixed with chickpea flour, flavored with
garam masala and cooked on griddle

KUMB DAK BANGLE 410
Stuffed Mushroom Smoked in a Kashmiri Marination and
Cooked in Spit Fire

KHARBOOZE KI POTLI MEIN MAST ZAIKA 520
Cold kebabs of Melon Packed with Cottage Cheese and Veggies

ZATOONI PANEER AUR SAMAK KE KEBAB	520
Chunky Cottage Cheese with Layers of Yoghurt and Olives	
CHEF'S HASTAKSHARA	640
Chunks of Chicken Marinated with Spiced Yoghurt, Coated with Onion, Green Chili and Egg white foam	
BHATTI KA MURGH	700
Charcoal cooked whole Chicken Flavored with Chef's Special Spicy Spices and Carom Seed	
MAHI PAHADI TIKKA	580
Clay Pot Cooked Parla Fish Flavored with Mint, Garlic and Coriander Paste	
FHARAHADEH BAOLI KI MAHI	700
Tandoori Cooked Silver Pomphrey Flavored with Garlic, Ginger and Kashmiri Red Chili Paste	
NAB E SHABNAM	870
Prawns Marinated in Yoghurt, Chili and Poppy Seed and Cooked in Clay Pot	

Shuruvat / Starters

SHAMA DIL BAHAR	350
Long chilies filled with cottage cheese, potato, chopped ginger and cooked in tandoor	
CHOWK KI CHAAT	350
Potato Patties Filled with Mashed Chickpeas, Griddled & Topped with Dates and Tamarind Chutney	

KHATTE MITHE SHEEK KEBAB	350
Minced Vegetables Delicately Flavored with Cilantro and Chili Wrapped around a Skewer with Bell Pepper Confetti	
HARE MOONG KE NAYAAB KEBAB	350
An Exotic Kebab Preparation of Moong Beans which is first Smoked and then Cooked on Slow Tawa	
LALBAGH KA PANEER TIKK	440
Cottage Cheese Tikka Flavored with Cinnamon and Green Chili Paste	
SUNEHARI KANEEZ SHEEK	490
Minced Chicken Marinated with Green Chili Paste, Garam Masala, Boiled Egg White and Cooked in Tandoor	
TUNDAY KE KEBAB	520
Delicately Cooked Chicken Drumsticks Stuffed with Minced Meat, Aromatic Herbs, Special Spices and Pat Grilled	
LAHAM E KHUSK	640
Boneless Lamb Pieces Flavored with Yoghurt, Mustard Paste and Cooked in Tandoor	
GALOUTI KEBAB	640
Lamb kebab from Lucknow with Baby Naan	
ZAMAN ERAAN	1390
Mutton Leg Preparation with Rich Tomato & Yellow Base Gravy (Can Be Served for Two People)	

Tandoori Khazana / Tandoori

TANDOORI SUBZI KHAZHANA 750

Assorted of Vegetarian Kebabs Served with Chutney

TANDOORI KEBAB KHAZAANA 1390

Assorted of Non-Vegetarian Kebabs Served with Chutney

TANDOORI SAMUNDAR KA KHAZAANA 1620

Clay Pot Cooked Parla Fish, Pomphrey Fish, Basa Fish, Squid and Prawns in Chef's Special Mari-nations

Soups

SHORBA 170

Tomato Tulsi / Dhaniya

MAKHAI DAL 170

Moong Dal mixed with Rich Vegetable stock and added with American Corn

TURAI AUR METHI KA SHORBA 170

A perfect Mélange of Rich Gourd, Fenugreek and Tangy Tomatoes

PAYA SHORBA 230

Lamb Trotters Soup with Broiled Cumin

NALLI NIHARI SHORBA 230

A Specialties of Lamb Shanks Flavored with Fresh Coriander leaves

MURGH BADAMI SHORBA 230

A Perfect Mélange of Almonds, Chicken Stock and Cream

Purvanchal / East India

DIWANI HANDI	290
Exotic Vegetables Cooked in Silky Sauce with Cream.	
SUBZ SAUNDHI	290
Assortment of Vegetables in Aniseed Flavored Tomato and Onion Masala	
MAST GOBI AUR CHOTE MOTE ALOO	290
Cauliflower Florets and Baby Potatoes with a Right Spice	
KALE MASALE KI SUBZ	290
Seasonal Fresh Vegetable Cooked with Tomato and Finished in Homemade Blackened spice mix	
PANEER	350
Kofta/Lazeez /Lajawab /Malai/Kurchan	
AKHAROT AUR PUDINE KA KHUMB	350
Clarion Signature Preparation of Sweated Mushroom & Walnut with Hint of Mint	
MOTI AASMAANI	520
Chicken Dumplings Filled with Nuts and Cooked in Mughlai Style	
AMRITSAR MURGH MAKHANI	460
Smoked Roasted Tandoori Chicken Cooked with Chefs Special Spices, Cream, Honey and Tomatoes.	
LAGAN KA BATERA`	460
A Quail Stuffed with Spiced Minced Chicken, Clay Pot Cooked And Tossed in Chat Pata Gravy	

METHI MACHALLI 520
Fenugreek Flavored Parla Fish Fillet just tampered with Mild Curry

GEHTU MASALA 580
Cubes of Mutton Marinated 48 hours & Smoke Roasted over flaming
Charcoal finished off in a Rich Tandoori masala, green herbs and onions.

NALLI GOSHT BADAMI PASAND 640
Marinated Mutton Nalli Pieces Cooked in Cream, Spices and
Garnished with Almonds.

MIRCH MASALE KA JHINGA CURRY 870
Deveined Fresh Butterfly Tiger Prawns with Green chili,
Tomatoes and Mountain Garlic

Konkan
(From The Corner of Maharashtra, Goa And
Karnataka)

ALAMBO AREPU 410
Fresh Mushroom Curry in a perfect Blend of Mangalorean spices

POTATO & CAULIFLOWER AMBOTIK 410
Cauliflower Florets and Potatoes prepared in Spicy and Sour
with a right Goa Spice

CHICKEN XACUTI 520
Goa specialty made with Coconut and Traditional Spices

KORI KUNDAPURI 520
Specialty from Kundapur region of Dakshin Kannada

Malabar / From Kerala

VAZUTHANAGA VAZZAKKA CHARU	410
Home style Curry of Brinjal , Raw banana and Potato from Kerala	
THALASSERY VEGETABLE	410
Rich Coconut based Vegetables Curry from Northern Kerala	
NADAN KOZHI CURRY	520
Kerala favorite Spicy Curry with Potato Chicken	
KARIMEEN POLICHADU	640
Karimeen wrapped in Banana leaf with spicy shallots and tomato in Black Pepper Masala	

Rayalseema

(From the Southern District Of Andhra Pradesh)

GUTHI VANGAYA KOORA	410
Brinjal preparation in traditional Andhra style	
CHAMADUMPA VEPUDU	410
Arbi Tawa roast in Rural style	
NATUKODI PULUSU	640
Country Chicken cooked in Aromatic gravy of Roasted coconut and spices	
PAKKATTI YAMMUKULU PULUSU	640
Mutton chops cooked with Rural style	

Accompanied With

APPAM	120
KAL DOSA {2 No's}	150
MALABAR PARATHA	150

Dals

DAL KI TAYARI	190
Tadka dal /Lassoni dal/Masala dal /Dal palak	
DAL MAKHINI	200
Black lentils simmered overnight, finished with Tomatoes and homemade butter	
DAL CLARION	200
Our specialty Dal prepared overnight with lot of Care to Perfection	

Chaawal / Rice

BASMATI CHAAWAL	170
Boiled basmati rice	
SUBZ BIRYANI	290
Vegetables and basmati rice cooked on "Dum" Served with Raita and Salan	
MURGH BIRYANI	350
Basmati rice flavored with spices, marinated chicken, cooked on "Dum" Served with Raita	

DUM GOSHT BIRYANI 460
Basmati rice flavored with spices, marinated lamb, cooked on
“Dum” with Salan

Breads

TANDOORI ROTI 70
Wheat roti/ Khasta roti/ Makai roti/ Romali roti

NAAN 90
Plain/ Garlic/ Butter

PARATHA 100
Methi /Lacha / Plain

STUFFED KULCHA/PARATHA 100
Onion/ Potato/ Paneer/Cheese

ULTE TAWA KA PARATHA 100
Special bread from luck now flavored with saffron and green cardamom

PESHAWARI NAAN 120
Large leavened bread, stuffed with dried fruits and nuts.

ROGINI NAAN 110
Large leavened bread richly topped with yolk of egg.

GHOSH KHEEMA NAAN 150
Leavened Indian bread stuffed with minced lamb and spices.

Mishthan / Sweets

SHAHI PHIRNEE	170
Phryne is made with ground rice cooked in milk.	
PYAZ KI KHEER	170
Onion and Milk dessert cooked to perfection	
KESARI RASMALAI	170
Cottage flat cheese dumplings served in saffron milk	
JAMUN E GUL	170
Deep Fried khova simmered in sugar syrup, topped with Pista	

Ice Creams

CHOICE OF ICE CREAM	170
(Vanilla, Strawberry, Chocolate, Butter Scotch, Mango, Pista, Banana, Pineapple)	
PAN MATKAKULFI	230
BANANA SPLIT I/C	230
HONEY PINEAPPLE WITH BANANA I/C	230
CHOCO COFFEE WITH COOKIES	230

Hot Beverages

TEA (MASALA, GREEN, HERBED)	90
SOUTH INDIAN COFFEE	120
COFFEE	140
ESPRESSO/CAPPUCCINO	170

Beverages

FRESH LIME SODA/ WATER	170
MINERAL WATER	170
AERATED / SOFT DRINKS	170
ENERGY DRINK	230
SEASONAL FRESH JUICE	230