



THANDAI	20
<i>Seasonal, refreshing drink of milk, cardamom, almonds and saffron</i>	
MAUSAM KA RAS	20
<i>Seasonal juices: pineapple, mango, apple & orange</i>	
LASSI	20
<i>Selection of: sweet, masala, mango</i>	
MASALA COKE	15
<i>Coke with indian spices</i>	
JALJEERA	15
<i>Tangy brew of mango, cumin & fresh mint</i>	



SHORBA - SOUP

The word shorba, comes from the Persian 'shov' combined with 'ba' to mean a saltish drink; a curry, which is usually of the consistency of soup. It was traditionally prepared by keeping the soup handi on a slow fire to simmer overnight. The result is a refreshingly rich, nutritious extract, delicately imbued with the varied flavours of herbs and spices – a grand experience indeed.





KHUMB SHORBA	20
<i>White button mushroom soup with curry leaves, coconut cream & mushroom pakora</i>	
CORIANDER LENTIL SOUP	20
<i>Lentil & spinach kebab</i>	
MURGH BADAM KA SHORBA	25
<i>Velvet of chicken soup with almonds & saffron</i>	



SALAAT-SALAD

The word “salad” comes from the French *salade* of the same meaning, from the Latin *salata* (salty), from *sal* (salt). In English, the word first appears as “salad” or “sallet” in the 14th century. Salt is associated with salad because vegetables were seasoned with brine or salty oil and vinegar dressings during Roman times.

The phrase “salad days”, meaning a “time of youthful inexperience” (on notion of “green”), is first recorded by Shakespeare in 1606.





TANDOORI PRAWN SALAD 35

Medley of lettuce, tandoori prawns, naval orange, pepper & cilantro with Cinnamon balsamic dressing

KACHUMBER WITH COTTAGE CHEESE 25

Lettuce tossed with bell peppers, pickled onions feta cheese & honey chili dressing

TOSSED SALAD 20

Assorted lettuce tossed with cucumber, cherry tomatoes & red radish

GARDEN GREEN SALAD 15

Slice cut salad of tomato, onion, carrot & cucumber



SAATH-SAATH

Accompaniments

RAITA 10

Homemade yoghurt with tomato, coriander cucumber, fresh mint & black salt

PAPADUM 10

Kerala papad with chutney

MASALA PAPADS 20

Fried papad sprinkled with chopped onions, tomatoes, coriander leaves & spices



KEBAB

Requiring a truly refined sensibility, the perfectly cooked kebab - juicy, flavourful and succulent - is made in an astonishing variety of ways - over open fires, stone slabs, griddles, using different cuts of meats and now even vegetables, which are marinated in myriad ways, ground sometimes and even string bound for a delectable range of flavours and textures.





ALOO MOTI TIKKI 30

Crisp potato patties with tamarind chutney

SAMOSAS JUGALBANDI 30

Duet of singhada, potlee samosas and onion bhajia with chickpea cassoulet

DAHI KABAB 30

Hung yoghurt spiced with fresh herbs and rolled in soft bread and deep fried.

TANDOORI GOBHI 30

Tandoor grilled cauliflowers marinated with gram flour tandoori spices.

PUNJABI PANEER TIKKA 40

Marinated in carom seed, garlic & Kashmiri chilly

TANDOORI KHUMB AUR PHIRANGI
MIRCH 35

Portobello mushrooms marinated with yoghurt and cheese marinate, grilled in tandoor and served with marinated tandoori broccoli

TANDOORI BROCCOLI AND STUFFED
MUSHROOM 35

Portobello mushrooms marinated with yoghurt and cheese marinate, grilled in tandoor and served with stuffed tandoori peppers

PUNJABI FISH TIKKA 40

Fish marinated with kashipur chilly carom seeds and lime juice

TANDOORI SALMON TIKKA 60

Salmon marinated with kashipur chilly carom seeds and lime juice



ROSEMARY TANDOORI PRAWNS 60

Prawns infused with rosemary & Goan pickle

CHAR GRILLED MALAI PRAWNS 60

Tandoori Prawns with royal cumin, yogurt, saffron & cheese cream

SEA FOOD PLATTER 100

Tandoori prawn, salmon tikka & tenggiri fish tikka

TANDOORI CHICKEN 60

Whole spring chicken marinated with tandoori spices & grilled in tandoor.

MURGH PESHAWARI TIKKA 45

Chicken Tikka marinated in peshwari spices grilled in tandoor.

MURGH MALAI TIKKA 45

Breast of corn fed chicken marinated with nutmeg, cardamom and cream cheese.

MURGH HARIYALI TIKKA 45

Chicken tikka marinated with spinach, mint, and yogurt, grilled in tandoor.

MURGH GILAFEE SEEKH 40

Seekh kabab of chicken mince wrapped with chopped capsicum and herbs. Grilled in tandoor.

LAMB SEEKH KABAB 50

Mutton minced spiced with pole masala and herbs skewered and grilled in tandoor.

BURRAH KABAB 90

3 pieces Tandoor grilled rack of lamb marinated with spiced vinegar, potlee & peshawari masala



SERVES 2

CHAAT FROM THE STREETS OF
MUMBAI & DELHI

60

Paprichaat, dahibhalla, stuffed golgappas, pakoras & samosa chaat

PAANI PURI (6PCS)

20

Deep-fried crisp crepe stuffed with a mixture of flavored water, tamarind chutney, chili, chaat masala, potato, onion & chickpeas

DAHI PURI (6PCS)

20

Deep-fried crisp crepe stuffed with potatoes, boiled pulses, coriander and tamarind chutney & chilled yogurt

ASSORTMENT OF KEBABS (VEG)

65

Dahi kabab, tandoori cauliflower, tandoori potatoes, stuffed mushroom and bell peppers.

ASSORTMENT OF KEBABS (NON-VEG)

120

Salmon tikka, burrah kabab, murgh malai tikka, rosemary prawns and murgh gilafee.



BRINJE-BIRYANI

Birian, which means 'fried before cooking', was brought to India in Taimur the Lame in the 14th century. Gradually the humble rice dish made its way to the shahibawarchikhanas (royal kitchens), where it combined with the Indian pulao to transform into the stately Biryani a wonderful aromatic preparation where each grain of the finest long-grained Basmati rice sings its individual fragrant song.





SAMUNDARI BIRYANI (PRAWN) 65
Basmati rice cooked in caste iron pot with prawns, herbs & rose essence

DUM LUCKNAWI BIRYANI (LAMB) 55
Basmati rice cooked with saffron, aromatic spices & marinated lamb

MURGH BOMBAY BOHRI BIRYANI
(CHICKEN) 50
Basmati rice cooked with oriental spices, morsels of chicken & potatoes

SUBZ DUM BIRYANI (VEG) 40
Basmati rice cooked with green herbs, aromatic spices & seasonal vegetables

BIRYANI RICE 30
Basmati rice cooked with saffron & rose essence

STEAMED BASMATI RICE 15



SERVES 4 - 6

SAMUNDARI BIRYANI (PRAWN) 95

DUM LUCKNAWI BIRYANI (LAMB) 85

MURGH BOMBAY BOHRI BIRYANI
(CHICKEN) 75

SUBZ DUM BIRYANI (VEG) 65



QORMA, QALIYA, SALAN & NEHARI - CURRIES

Typically Qureshi's uses round, heavy-bottomed pot, a handi, in which food is tightly sealed and cooked over a slow fire. There are two main aspects to this style of cooking; 'Bhunao' and "Dum', or 'roasting' and 'maturing' of a prepared dish. The sealing of the lid of the handi with dough achieves maturing cooking slowly in its own juices, the food retains all its natural aromas and becomes imbued with the richness of flavours that distinguishes the cuisine.





MIRCH BAIGAN KA SALAN	30
<i>Brinjal and bhajji chillies cooked with peanut, coconut and sesame, in a tangy gravy.</i>	
POTATO AND PEA CURRY	25
<i>With cumin and tomatoes</i>	
SUBZ MILONI	30
<i>Indian cottage cheese with spinach mushroom, baby corn, Bell peppers</i>	
PANEER TIKKA BUTTER MASALA	40
<i>Tandoor cooked anari cheese with tomato masala</i>	
PALAK PANEER	45
<i>Indian cottage cheese & spinach</i>	
CRISP FRIED OKRA	25
<i>Marinated with raw mango powder & kashipur chilli</i>	
RAJASTHANI STIR FRIED POTATOES	25
<i>Cooked with asafetida, dry chilly & coriander</i>	
ALOO GHOBI	30
<i>Potatoes, cauliflowers in tangy onion & tomato masala</i>	
BHINDI DO PYAZA	35
<i>Okra with onion</i>	



GUNCHA WA KEEMA	30
<i>Cauliflower florets tossed with onions and sesame</i>	
DAL FRY	30
<i>Yellow lentils tempered with onions and tomatoes</i>	
DAL QURESHI	40
<i>Slow stewed black lentils with tomatoes, finished with butter and cream</i>	
CHICKPEAS “DHABA STYLE”	30
<i>Cassoulet of chickpeas with Nigella seeds</i>	
PRAWN MOILEE	50
<i>Prawns simmered in coconut cream, lemon grass and lime leaves</i>	
JHINGA DUM MASALA	50
<i>Stir fried black tiger prawns in onion and tomato masala</i>	
BUTTER CHICKEN MASALA	50
<i>Morsels of chicken simmered in tomato cream flavored with fenugreek served</i>	
CHICKEN TIKKA MASALA	50
<i>Morsels of chicken cooked in spicy onion tomato masala.</i>	
SOUTHERN STYLE CHICKEN KORMA	40
<i>Whole spices & curry leaf tempered chicken in coconut curry.</i>	
MURGH KA SALAN	40
<i>Home style chicken curry with caramelized onion masala with carrots, mushroom and spring onion</i>	

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GOAN FISH CURRY	50
<i>Fish simmered in fenugreek flavored gravy</i>	
FISH CURRY (SOUTHERN STYLE)	60
<i>Chef's special tangy & spicy fish curry cooked with coconut milk, tomato, onion & tamarind</i>	
NEHARI	60
<i>Slow cooked shank of lamb, caramelized red onion, ginger and turmeric</i>	
LAMB CURRY "DHABA STYLE"	50
<i>Braised cubes of local lamb cooked with cardamom, tomatoes and coriander</i>	
MUTTON CHUKKA	55
<i>Pan roasted mutton fry cooked in chettinad style (spicy)</i>	
RAAN E QURESHI	180
<i>Whole leg of lamb marinated in malt vinegar, stuffed with onions, cheese and mint, cooked on dum.</i>	



NAAN

The shahinanus was in charge of ensuring that breads, traditionally prepared in the tandoor, complemented the classic grand cuisines. Often were developed as the perfect accompaniment to a particular dish, and served with to enhance aroma and flavour.





TANDOORI ROTI	10
PLAIN NAAN	12
BUTTER NAAN	15
GARLIC BUTTER NAAN	18
POTATO KULCHA	18
MUSHROOM NAAN	18
SAFFRON SESAME NAAN	15
ALMOND NAAN WITH COCONUT AND RAISIN	18
CHEESE AND CHILI NAAN	18
LACHHA PARATHA	15
MINT PARATHA	15
BREAD SELECTION	30



SHIREEN-DESSERT

Desserts, as the grand finale of a lavish meal, demands an exquisite balance of flavour and texture, the creation of which has always been acknowledged as a specialized art. But, whether hot, cold, exotic, rich or melt in your mouth light, they are an aspiration towards total satiation, garnished with a finest gossamer of gold or silver the crowning touch to a grand cuisine experience.





CLASSIC RASMALAI	20
<i>Cottage cheese dumplings in saffron reduced milk</i>	
WARM CARROT HALWA	30
<i>Served with pistachio kulfee</i>	
PISTACHIO KULFEE	20
GULAB JAMUN	30
<i>Served with mango yogurt sorbet</i>	
GULAB KI KHEER	20
<i>Basmati rice and milk cooked with rose petals</i>	
QURESHI DESSERT PLATTER	50
<i>Selection of five desserts</i>	
FRESH FRUIT PLATTER	30
FRENCH VANILLA ICE CREAM	15
DOUBLE CHOCOLATE ICE CREAM	15
STRAWBERRY ICE CREAM	15
MINT & CHOCOLATE CHIPS ICE CREAM	15
MANGO YOGURT SORBET	15
LYCHEE SORBET	15

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BEVERAGE

The word beverage has been currently defined as not referring to water alone.





CAFÉ LATTE	12
CAPPUCCINO	12
AMERICANO	10
ESPRESSO	10
	CUP / POT
MASALA TEA	10 / 20
BLACK TEA	8 / 18
GREEN TEA	8 / 18
JASMINE TEA	8 / 18
EARL GRAY	8 / 18
SPARKLING WATER 750ML	30
SPARKLING WATER 330ML	15
EVIAN 1LT	20

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MINERAL WATER 1.5LTR	12
MINERAL WATER 600ML	6
COKE <i>Regular, Light, Zero</i>	10
FANTA ORANGE	10
SPRITE	10
SODA	10
SHAKES	20
<i>Chocolate, vanilla, strawberry</i>	