



THANDAI	20
<i>Seasonal, refreshing drink of milk, cardamom, almonds and saffron</i>	
MAUSAM KA RAS	20
<i>Seasonal juices: pineapple, mango, apple &amp; 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 &amp; 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.





<b>KHUMB SHORBA</b>	20
<i>White button mushroom soup with curry leaves, coconut cream &amp; mushroom pakora</i>	
<b>CORIANDER LENTIL SOUP</b>	20
<i>Lentil &amp; spinach kebab</i>	
<b>MURGH BADAM KA SHORBA</b>	25
<i>Velvet of chicken soup with almonds &amp; 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 marinade, grilled in tandoor and served with marinated tandoori broccoli*

TANDOORI BROCCOLI AND STUFFED  
MUSHROOM 35

*Portobello mushrooms marinated with yoghurt and cheese marinade, 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

Biryan, 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 &amp; spinach</i>	
CRISP FRIED OKRA	25
<i>Marinated with raw mango powder &amp; kashipur chilli</i>	
RAJASTHANI STIR FRIED POTATOES	25
<i>Cooked with asafetida, dry chilly &amp; coriander</i>	
ALOO GHOBI	30
<i>Potatoes, cauliflowers in tangy onion &amp; tomato masala</i>	
BHINDI DO PYAZA	35
<i>Okra with onion</i>	



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

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