

Bringing a little of real India to please the taste buds...

For centuries, the gourmets of the subcontinent have relished no end as chefs have experimented and perfected the delicious cuisines. The great sub-continental culinary tradition continues to delight the discerning to this day. Now the same charm has come alive at this privileged restaurant making it a landmark dining destination in Kuala Lumpur.

Delhi Royale - so very Indian, so very authentic...



Appetizers

Appetizers



Vegetarian

Peanut Masala Lightly fried peanuts mixed with chopped onions, tomatoes, coriander, lime & chat masala and chillies.	16.00
Vegetable Pakora Assorted vegetables dipped in lentil batter spiked with spices and fried golden brown.	16.00
Onions Bhaji Slices of Onions dipped in lentil batter spiked with spices and fried golden brown.	16.00
Paneer Pakora Slices of Homemade cottage cheese stuffed with mint chutney dipped in lentil batter and fried golden brown.	22.00
Bhel Puri Bhel puri is a delectable combination of papadis, puffed rice, sev, onions, potatoes and chutneys.	16.00
Chat Papdi Crisp fried dough wafers made from refined white flour served with fried lentil balls, boiled potatoes, boiled green lentils, yohurt and tamarind chutney and topped with chat masala.	16.00
Aloo Chat Potatoes spiked with hot and sour spices.	16.00
Fruit Chat Assorted fruit chopped in cubes and then mixed with tamarind chutney, squeeze of fresh lime and spices.	18.00

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Bharwa Golgappa (Dahi Puri) Crispy puffed small puris stuffed with chopped potatoes and green gram, filled with delicately spiced water and chutney - a very popular street snack in India.	18.00
Golgappa (Pani Puri) Made from a crisp hollow puri filled with a mixture of flavoured water - a very popular street snack in India.	16.00
Bhalla Papdi Chaat Fried balls of lentil flour soaked in yogurt, served with crispy wheat wafers (papdi) and homemade chutneys.	16.00
Harabhara Kabab North Indian fried patties made with plenty of leafy green vegetables.	26.00
Aloo Tikki Potato croquette served with tamarind and mint cutneys and yogurt .	18.00
Punjabi Samosa (4 pcs) Triangular pastry stuffed with delicately spiced vegetables and fried to a crisp.	16.00
Punjabi Papad Roasted sun dried lentil crackers.	7.00
Fried Papad Fried sun dried lentil crackers.	8.00
Masala Papad Fried sun dried lentil crackers topped with spiced, chopped onions and tomatoes.	12.00

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Tandoori Snacks

Tandoori Snacks



Paneer & Mushroom

Paneer Tikka **32.00**
Cubes of homemade cottage cheese and veggies marinated in a super flavourful tandoori masala and grilled to perfection.

Paneer Baqtuni Tikka **33.00**
Cubes of homemade cottage cheese marinated in a cashew based creamy ajwain spiced batter and grilled to perfection.

Paneer Haryali Tikka **32.00**
Cubes of homemade cottage cheese marinated in tandoori masala with mint and grilled in the tandoor.

Paneer Achari Tikka **33.00**
Cubes of homemade cottage cheese mixed with spices, spiked with pickle and grilled in the tandoor.

Mushroom Tikka **28.00**
Fresh mushroom marinated in yogurt mixed with spices and grilled in the tandoor.

Mushroom Achari Tikka **29.00**
Fresh mushroom marinated in yogurt mixed with spices and spiked with pickle and grilled in the tandoor.

Stuffed Mushroom **32.00**
Mushroom stuffed with cottage cheese and spices, marinated in yogurt and grilled in the tandoor.

Vegetables

Vegetable Malai Seekh Kebab **30.00**
Rolls of fine minced vegetables with coriander leaves and spices barbequed in the tandoor.

Tandoori Broccoli **30.00**
Broccoli marinated in a cashew based masala, grilled in the tandoor.

Tandoori Gobhi **30.00**
Cauliflower marinated in yogurt mixed with variety of spices and grilled in the tandoor.

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Tandoori Snacks

Tandoori Snacks



Chicken

Chicken Balle Balle <i>(A Delhi Royale Special)</i>	40.00
Afgani Chicken Chicken Breast marinated in yogurt and spices grilled to a golden glaze in the tandoor.	45.00
Chicken Tandoori Tender chicken marinated in yogurt and spices grilled in the tandoor.	40.00
Chicken Tikka Chicken marinated in spiced tandoori masala and grilled in a tandoor.	40.00
Chicken Kalmi Kabab Chicken drumsticks delicately marinated with traditional Indian spices and grilled in a tandoor.	42.00
Chicken Achari Tikka Tender pieces of chicken mixed with spices, spiked with pickle and grilled in a tandoor.	40.00
Murgh Malai Tikka Chicken marinated in cashew based tandoori masala, grilled in a tandoor.	40.00
Murgh Haryali Tikka Chicken nuggets marinated in tandoori masala with mint, grilled in a tandoor.	40.00
Chicken Chakori Kabab A true delight where minced lamb is coated with minced chicken with a splendid mix of herb and spices.	45.00
Chicken Seekh Kabab Finely minced chicken enhanced with fresh coriander and spices barbequed in a tandoor.	40.00

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Tandoori Snacks

Tandoori Snacks



Mutton

Mutton Seekh Kebab

Finely minced Lamb enhanced with fresh coriander and spices barbequed in the tandoor.

49.00

Mutton Gilafi Kebab

Finely minced Lamb enhanced with spices barbaqued in the tandoor spiked with spices flavours of capsicum and onions.

49.00

Fish and Seafood

Fish Balle Balle

(A Delhi Royale Special)

36.00

Fish Tikka

Fish marinated in ajwain and tandoori masala, grilled golden in the tandoor.

36.00

Fish Afgani Tikka

Fish marinated in yogurt and spices, grilled to a golden glaze in the tandoor.

40.00

Fish Achari Tikka

Pieces of fish mixed with spices and spiked with pickle , grilled in the tandoor.

37.00

Fish Haryali Tikka

Spinach based marinated and with light spices, grilled in the tandoor.

37.00

Tandoori Masala Pomfret

Pomfret marinated in yogurt and spices, grilled in the tandoor.

85.00

Tandoori Prawns (4 pcs)

Tiger prawns dipped in ajwain and marinated in tandoori masala, grilled golden in the tandoor.

75.00

Platters

Non Vegetarian Tandoori Platter

An assortment of chicken snacks grilled in the tandoor.

85.00

Veg Tandoori Platter

An assortment of vegetarian snacks grilled in the tandoor.

75.00

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Main Course

Main Course



Paneer & Mushroom

Achari Paneer 35.00
Homemade cottage cheese cooked in rich butter, onions and tomato based gravy spiked with pickle.

Paneer Pasanda 36.00
A royal treat for your taste buds, creamy cottage cheese stuffed with dry fruit cooked in rich cashew based sauce.

Paneer Tikka Masala 37.00
Cubes of tandoori paneer tikka tossed in a tomato based gravy with onions and capsicum, deliciously flavored with spices & herbs.

Paneer Makhni 35.00
Homemade cottage cheese cooked in rich flavored tomato based gravy.

Kadhai Paneer 35.00
Cubes of fresh homemade cottage cheese cooked with onion, peppers, ginger, garlic and Indian spices.

Paneer Bhurji 35.00
Grated cottage cheese with Indian curry spices, tomato and capsicum.

Palak Tadka 25.00
Delicious indian curry made with spinach and garlic flavor with very few spices.

Shahi Paneer 37.00
Homemade cottage cheese cooked in a rich butter and cashew based gravy with a touch of kasturi.

Palak Paneer 35.00
Fresh spinach and homemade cottage cheese sauteed with mild spice.

Mutter Paneer 35.00
Garden fresh peas and homemade cottage cheese cooked in piquant curry.

Paneer Butter Masala 35.00
Homemade soft cottage cheese dunked in a creamy, silky, super flavorful and delicious curry.

Paneer Taka Tak 35.00
Rich cottage cheese cooked along with capsicum and flavorful masala.

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Main Course

Main Course



Mushroom

Mushroom Do Pyaza 30.00
Fresh mushroom tossed with onions and spices in a light onion gravy.

Mushroom Mutter 30.00
Peas and mushroom prepared in a creamy onion gravy with a touch of spices.

Mushroom Capsicum Achari 31.00
Fresh mushroom tossed in an onion and tomato based gravy spiked with pickle.

Dal

Dal Makhni 24.00
Whole black lentils simmered on slow fire until tender and tempered with onion, ginger, garlic, and tomatoes.

Dal Tadka 20.00
Yellow lentils tempered with cumin, garlic, onions, tomatoes and green chillies.

Eggs

Egg Curry 20.00
Spicy boiled eggs prepared in a thick masala gravy.

Egg Bhurji 20.00
Not to be confused with scramble eggs, a very popular dish, well cooked beaten eggs sauteed with chopped onions, tomatoes and a choice of spices.

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Main Course

Main Course



Vegetables

Navratran Korma	30.00
Garden fresh vegetables cooked in a cashew based curry with dry fruits.	
Mixed Vegetables	28.00
A dry preparation of an assortment of mixed vegetables cooked in spices.	
Vegetable Jalfrezi	29.00
Garden fresh vegetables sauteed with mild spices and herbs.	
Baby Corn Jalfrezi	30.00
Baby corn and garden fresh vegetable sauteed with mild spice and herbs.	
Vegetable Kolhapuri	28.00
Spicy preparation of vegetable cooked in gravy along with pickled whole red chillies.	
Angoori Kofta	35.00
Cottage cheese croquettes stuffed with raisin and simmered in mild cashew based and coconut flavored curry.	
Malai Kofta	35.00
Homemade cheese croquettes stuffed with dry fruits and cooked in a rich creamy cashew nut sauce.	
Mutter Methi Malai	30.00
Garden peas and aromatic fenugreek sauteed with fresh herbs, spices and simmered in fresh cream.	
Dum Aloo Bhojpuri	32.00
Potatoes stuffed with raisin, cottage cheese and simmered in mild cashew based flavored curry.	
Dum Aloo Curry	27.00
North Indian curried dish where potatoes are steamed cooked in a delicious gravy.	
Dum Aloo Chuttney Wala	28.00
Small pieces of potatoes cooked in indian spices & flavored with mint sauce.	
Palak Corn	28.00
Fresh spinach and corn sauteed in mild spices.	

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Main Course

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Vegetables

Channa Masala A gravy based chickpea dish cooked in a kadhai with authentic Punjabi spices.	25.00
Channa Peshawari A spicy treat made with boiled chickpeas and flavored with pure ghee and traditional Peshawari spices.	25.00
Channa Pindi Dry, tangy and spicy chickpeas.	28.00
Aloo Gobi Cauliflower and diced potatoes tampered with cumin seeds.	28.00
Aloo Matar Potatoes and peas cooked in a tomato sauce with indian seasoning.	27.00
Jeera Aloo Cubes of potatoes sauteed with cumin seeds, curry leaves, fresh coriander herbs and spices.	25.00
Achari Aloo A dry preparation of small potato pieces cooked in spices and spiked with indian pickle.	27.00
Corn Capsicum Masala Corn and capsicum cooked with onion, pepper, ginger, garlic and spices.	28.00
Khattey Meethey Baingan Sweet and sour aubergine - an experience not to be missed, a must try dish.	27.00
Baingan Bharta Aubergines grilled over charcoal, mashed and sauteed with tomatoes onions and spices.	28.00
Kurkuri Bhindi Finely chopped lady fingers, slightly fried and flavored with spices made dry.	27.00
Bhindi Masala Tender okra sauteed with onions, herbs and coriander leaves.	28.00
Veg Handi Fresh vegetables are simmered in creamy spicy gravy.	30.00

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Main Course

Main Course



Chicken

Kadhai Chicken Tender chicken cooked with onion, tomato, ginger, garlic and spices.	40.00
Butter Chicken Boneless tandoori chicken cooked in butter and spices with tomatoes giving it a rich flavor.	40.00
Chicken Takka Tak Chicken tikka prepared in a thick onion and tomato based gravy.	42.00
Chicken Shahi Boneless chicken cooked in a rich cashew nut gravy.	42.00
Chicken Tikka Lababdar Chicken tikka cooked in butter and tomato based creamy curry sauce.	42.00
Achari Chicken A boneless chicken preparation with indian pickles and spices.	38.00
Chicken Dahiwala Boneless chicken marinated in whole spices and cooked in yogurt.	40.00
Chicken curry Marinated chicken pieces simmered in a rich curry of spices, tomatoes, milk, cashew nuts and curry leaves.	38.00
Chicken Rahra Boneless chicken cooked in a rich tomato and onion gravy mixed with minced chicken.	40.00
Chicken Methi Malai Boneless chicken cooked in rich cashew gravy and flavored with fenugreek.	42.00
Murgh Saagwala Boneless chicken cooked in a spinach gravy and freshly ground spices.	40.00
Chicken Handi Boneless chicken cooked with creamy and traditional Asian spices.	40.00
Bhuna Chicken Tender pieces of boneless chicken slow cooked in Indian spices.	40.00

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Main Course

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Chicken

- Chicken Tikka Masala** 40.00
Succulent pieces of chicken tikka cooked in a traditional Indian curry.
- Chicken Do Pyaza** 40.00
Boneless chicken cooked in a variety of spices, onion, yogurt and kasuri methi.
- Chicken masala** 38.00
Home style boneless chicken cooked in indian spices.

Mutton

- Handi Meat** 45.00
Tender lamb cooked in a thick onion and tomato gravy.
- Mutton Curry** 45.00
Succulent lamb simmered in a rich curry of spices, tomatoes, onions and curry leaves.
- Mutton Rogan Josh** 45.00
Braised lamb chunks cooked with a gravy based on browned shallots, yogurt, garlic, ginger and aromatic spices - cloves, bay leaves, cardamom.
- Saag Meat** 49.00
Lamb cooked with spinach gravy and freshly ground spices.
- Rahra Meat** 52.00
Lamb cooked in a rich tomato and onion gravy mixed with minced lamb.
- Mutton Yakhni** 50.00
Succulent lamb gently cooked in a rich cashew nut sauce.
- Kheema Mutter** 45.00
Minced lamb cooked with garden peas and delicately flavored with herbs.
- Bhuna Mutton** 45.00
Tender pieces of lamb slow cooked in indian spices.
- Mutton Masala** 45.00
Succulent lamb pieces simmered in a spicy tomato and onion gravy.

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Main Course

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Fish

Machli Masala 36.00
Boneless fish cubes cooked in a flavorful medium spiced curry.

Kadhai Fish 37.00
Fish tossed with ginger, garlic, green peppers and selected seeds and spices.

Fish Tikka Butter Masala 40.00
Fish tikka cooked in butter and spiced with tomatoes to give a rich flavor.

Fish Curry 36.00
Fish simmered in a rich curry of spices, tomatoes, mustard seeds, coconut and curry leaves.

Banarasi Fish 40.00
Fish cooked in yogurt and cashew nut gravy.

Machli Methi Malai 40.00
Boneless fish cubes cooked with cashew nut paste, fenugreek leaves and more spices.

Seafood

Prawn Jalfrezi 45.00
Prawns sauteed with capsicum, onions, tomatoes and coarsely grounded spices.

Prawn Malabar 48.00
Prawn cooked in white pepper, coconut and cashew based gravy.

Prawn Masaledar 45.00
Large prawns sauteed with onions, ginger, garlic, tomatoes and cooked with freshly ground herbs and spices.

Tandoori Prawn Curry 85.00
A prawn curry cooked with coconut and mild spices.

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Breads

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Tandoori Roti Indian whole wheat flour bread, baked in a tandoor.	9.00
Tawa Phulka Indian flatbread made with wheat flour.	9.00
Tawa Phulka Butter Indian flatbread made with wheat flour flavored with butter.	11.00
Butter Roti Indian whole wheat flour bread flavored with butter baked in a tandoor.	11.00
Missi Roti Gram flour bread baked in a tandoor.	10.00
Rumali Roti Bread made with white flour baked in the tandoor.	10.00
Naan Indian bread made with white flour baked in the tandoor.	9.00
Butter Naan Indian bread made with white flour flavored with butter baked in the tandoor.	11.00
Garlic Naan Indian bread made with white flour flavored with garlic baked in the tandoor.	12.00
Paneer Naan Indian bread stuffed with cottage cheese (paneer) and baked in the tandoor.	15.00
Cheese Naan Indian bread stuffed with cheese and baked in the tandoor.	20.00
Chicken Naan Indian bread stuffed with minced chicken and spices.	18.00
Kheema Naan Indian bread stuffed with minced lamb and spices.	20.00

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Breads

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Lacha Paratha Whole wheat multi layered Indian bread flavored with butter.	12.00
Pudina Paratha Wheat flour multi layered indian bread topped with mint.	12.00
Methi Paratha Wheat flour multi layered indian bread topped with fenugreek.	12.00
Onion Paratha Whole wheat Indian bread stuffed with onions and spices.	12.00
Aloo Paratha Whole wheat Indian bread stuffed with potatoes and spices.	12.00
Stuffed Kulcha Indian bread stuffed with minced potato and spices.	15.00
Onion Kulcha Extra fine Indian bread flavored with onions, chillies and garlic.	12.00
Paneer Kulcha Indian bread stuffed with homemade cottage cheese and spices.	18.00
Bhatura A fluffy deep fried Indian bread from North India.	12.00
Puri (2 pcs) An unleavened deep fried Indian bread made with whole wheat flour.	12.00
Kashmiri Naan A Kashmiri preparation - an unleavened bread made with dry fruits.	18.00

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Biryani & Rice

Biryani & Rice



Prawn Biryani 49.00
A princely Mughlai specialty - fragrant basmati rice and prawns flavoured with saffron, with a touch of fresh mint cooked in a handi.

Chicken Biryani 45.00
A princely Mughlai specialty - fragrant basmati rice and chicken flavoured with saffron, with a touch of fresh mint cooked in a handi.

Lamb Biryani 49.00
A princely Mughlai specialty - fragrant basmati rice and Lamb flavoured with saffron, with a touch of fresh mint cooked in a handi.

Vegetable Biryani 35.00
A princely Mughlai specialty - fragrant basmati rice and vegetables flavoured with saffron, with a touch of fresh mint cooked in a handi.

Plain Rice 12.00
Boiled basmati rice.

Jeera Rice 16.00
Basmati rice tempered with cumin seeds.

Pulao Peas 18.00
Basmati rice cooked with garden fresh peas.

Vegetable Pulao 24.00
Basmati rice cooked with garden fresh vegetables.

Kashmiri Pulao 25.00
A Kaashmiri preparation, basmati rice cooked with saffron and dry fruits.

Salad

Salad



Onion Salad 10.00
Sliced onions sprinkled with chaat masala and lemon juice.

Green Salad 10.00
Fresh tomatoes, carrots, cucumber and spring onions served on a bed of lettuce.

Kachumber Salad 10.00
Assorted vegetables tossed with ground peppers, freshly squeezed lemon juice and seasoning.

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Yoghurt



Homemade plain yogurt	10.00
Pineapple Mint Raita Whipped, lightly spiced homemade yogurt with pineapple and a touch of mint.	13.00
Boondi Raita Whipped, lightly spiced homemade yogurt with crispy pea sized lentil balls.	13.00
Aloo Mint Raita Whipped, lightly spiced homemade yogurt with chopped potatoes and a touch of mint.	13.00
Mix Raita Whipped, lightly spiced homemade yogurt with freshly chopped onions, cucumber, carrots and tomatoes.	13.00
Dahi Bhalla A delicious side of fried lentil balls served with yogurt and chutneys.	15.00

Deserts



Moong Dal Halwa A rich dessert made from yellow split gram.	16.00
Gulab Jamun Milk dumpling flavored with cardomom, fried and soaked in sugar syrup.	16.00
Rasmalai A homemade cottage cheese patty flavored with saffron and cardomom.	18.00
Plain Kulfi Homemade indian ice cream.	16.00
Mango Kulfi Homemade indian ice cream flavored with Alphonso mango.	16.00
Sizziling Brownie A delicious brownie served on a sizziling hotplate topped with chocolate sauce and vanilla ice cream.	21.00
Nutty Brownie Delight A combination of a brownie with vanilla ice cream and cookies served with chocolate sauce.	18.00

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Ice Cream Deserts

Ice Cream Deserts



Ice Cream

Vanilla	10.00
Strawberry	10.00
Chocolate	10.00

Indian Deserts

Indian Deserts



Indian Sweets - takeaways

Laddoo (min order 40 pcs)	4.00 per pcs
Gulab Jamun (min order 16 pcs)	4.00 per pcs
Milk Cake (min order 35 pcs)	5.00 per pcs
Rasgulla (min order 40 pcs)	5.00 per pcs
Gujiya (min order 20 pcs)	5.00 per pcs
Rasamali (min order 20 pcs)	6.00 per pcs
Ghevar (Big size - min order 3 pcs)	50.00 per pcs
Moongdal Barfi (min order 1 kg)	90.00 per kg
Moongdal halwa (min order 1 kg)	75.00 per kg

**Please Call or Whatsapp at 012 774 0155 for all enquiries,
Party and Catering service.**

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