

## *Salads*

*Smoked Cobb salad* 575  
*grilled prawns and chicken served with lettuce, boiled egg, cheese, peppers and red wine vinaigrette*

*Tempting "SOW" salad* 500  
*lucknowi murgh tikka with vegetables and spiced yogurt*

*Salad de Greek with Olive herb brioche* 475

*Chat pate Paneer ananas* 450  
*pineapple and paneer cooked in clay oven, tossed with chat pat masala*

*Corn on the cob* 325  
*Mexican - grilled on open fire, seasoned with chilly lime mayo and sprinkled cheddar cheese*  
*Tandoori - roasted corn in indian clay pot oven with salt and butter*

## *Chef's hand crafted soup of the day*

*Nov vegetarian* 375

*Vegetarian* 325

*Fish of the day* 650  
*ask our serving associate on today's preparation*

## *From the hot stone*

*Pathar ka gosht* 995  
*mutton prepared on a wide stone, on a flame, served with paratha*

## *From the grill's*

### *Non vegetarian*

*Garlic & chili marinated grilled prawns* 1175  
*lemon & parsley butter sauce*

*BBQ glazed grilled salmon* 1300  
*red pepper coulis*

*Grilled leg of beer chicken* 775  
*beer marinated grilled chicken with spicy BBQ jus*

*Australian lamb rack* 1650  
*rack of lamb with shallot mint jus*

*Herb marinated grilled tenderloin* 800  
*café de Paris and BBQ jus*

*Sizzling grill LOBSTER with lemon & parsley butter (Per Gram Rs 7)*  
*minimum serving quantity 350gms*

### *Vegetarian*

*Balsamic grilled mediterranean vegetables* 625  
*served with feta cheese and walnuts saffron cous cous*

*Penne with exotic legumes* 600  
*choice of alferdo or arabiatta*

*Broccoli and chili risotto* 600

*All grills served with spring onion mash potato and boiled vegetables*

# *From the clay oven*

## *Non vegetarian*

*Achari machi tikka* 725  
*fish chunks cooked in tandoor*

*Bhadami tangdi murgh* 725  
*drumstick of chicken cooked in tandoor*

*Gilafi sheikh kebab* 825  
*minced lamb cooked to perfection in the clay oven*

*Tandoori adraki jhinga* 1175  
*ginger flavored prawns from the tandoor*

*Ghost kabargah kebab* 975  
*lamb chops cooked to perfection in the clay oven*

*Jaitooni jhinga* 1175  
*olive marinade prawns from the tandoor*

## *Vegetarian*

*Bharwan aloo* 600  
*potato stuffed with paneer raisins and nuts*

*Saffroni panner tikka* 600  
*cottage cheese marinated with saffron*

*Tandoori phal* 600  
*apple, pears and pineapple*

*Hara palaki ki tikki* 600  
*green spinach patty with spices*

## *SOW Tandoori dhamaka platter*

*Non vegetarian kebab platter* 1200

*Vegetarian kebab platter* 875

*Kebab platters are served with mint chutney and dal, choice of bread*

## *Curry, Rice and Breads*

*Kadai murgh masala* 725

*Ghost rogan josh* 825

*Lucknowi machli curry* 750

*Paneer tikka methi makhani* 600

*Subzi milli julli* 600

*Dal – (chef's special)* 450

*Awadhi dum biriyani*

*Subzi* 575

*Murgh* 750

*Ghost* 800

*Naan / Butter naan / Roti / Paratha/  
malabar paratha* 225

## *Dessert*

<i>Linzer torte</i>	<i>415</i>
<i>Mango litchi baked yoghurt (egg free)</i>	<i>415</i>
<i>Saffroni ras malai</i>	<i>415</i>
<i>Angoor jamun</i>	<i>415</i>
<i>Choice of Ice cream (Vanilla / Chocolate)</i>	<i>415</i>
<i>Freshly cut fruits</i>	<i>450</i>

*All prices are in Indian rupees and exclusive of taxes*