
SOUP

TOMATO

∞ AB-E-HAYAT

CHICKEN

APPETIZERS

∞ COPPER KADAK ROOMALI

Our signature dish from our original 1972 menu, layered with Chilli Butter or Chilli Butter Masala.

TAWA MUSHROOM PAO

Buttered pao stuffed with sliced mushroom, Delhi style, with a sprinkling of homemade chaat masala.

CHILLI CHEESE NAANS

Green chilli and herbed cheese flavoured cocktail naans.

CRISPY DABBEWALI CHAAT

An interesting and unique chaat, tossed with Indian masala and seasoned condiments.

TALLI HUI MACCHLI

Sole fish fritters in traditional Amritsar style, served with lime pickle chutney.

MUTTON SHAMMI KABAB

Stone bowl pounded minced lamb spiced with a generation old spice blend and topped with yogurt dip.

RAAN SIKANDARI PAO

Braised leg of baby lamb infused with bay leaf, crackled whole spices and malt vinegar slow roasted in the tandoor and topped with a Kashmiri Masala, served in a buttered pao bread

KABAB PLATTERS

VEGETARIAN

*Combination of some of our favourite
vegetarian kababs.*

Paneer | Vegetarian

NON VEGETARIAN

*Combination of some of our favourite
non-vegetarian kababs.*

Chicken | Non Vegetarian

TANDOOR - VEGETARIAN

☪ PANEER TIKKA

*Fresh cottage cheese marinated in spice infused yoghurt and
glazed golden in the tandoor.*

HARA PANEER TIKKA

*Tandoor grilled paneer with an interesting combination
of basil and fresh green herbs.*

BHUNA LASOONI PANEER

*Cottage cheese seasoned with the delicate flavour
of roasted garlic.*

TANDOORI SHASHLIK

*Assorted whole vegetables and cottage cheese chunks
mildly spiced and chargrilled.*

MAKAI MALAI SEEKH

*Soft creamy cottage cheese and corn kernels
flavoured with fresh herbs.*



Copper Chimney Signature dishes.
If you suffer from any food allergies, please inform your server.
Government taxes as applicable.

∞ ACHARI MUSHROOM

Barbecued fresh mushrooms flavoured with mustard and pickling spices.

VEGETABLE SEEKH KABAB

Minced vegetables blended with exotic herbs and barbecued till lightly crisp.

ALOO CHUTNEYWALA

Baby potatoes steeped in a mint flavoured marinade and lightly grilled.

SUBZ AKROT KI SEEKH

A minced medley of vegetables, dry figs and crunchy walnuts, slowly roasted on the open grill.

TANDOOR - NON VEGETARIAN

∞ RESHMI KABAB

Boneless chicken delicately flavoured with white pepper

∞ ACHARI CHICKEN TIKKA

Grilled chicken marinated in pickling spices and mustard extract.

THE CLASSIC TANDOORI CHICKEN

Traditional spring chicken marinated in a mild yoghurt marinade, seasoned with sun dried red chillies. Charcoal roasted to perfection.

Full | Half

CHICKEN KALI MIRCH

Boneless chicken marinated in yoghurt, spiked with freshly pounded black pepper and grilled gently in the tandoor.

BAGANI BAHAR

*Chicken leg dipped in refreshing mint marinade
and broiled over charcoal.*

Full | Half

∞ THE COPPER CHICKEN CHOP

*Grilled unique cuts of chicken, flavoured with
green chillies, nutmeg and white pepper.*

∞ BHATTI CHICKEN

*Robust oven roasted chicken, seasoned with rustic spices,
pepper and a homemade Bhatti masala.*

MURGH MALAI KABAB

*Mouth melting morsels of chicken softened with cream,
grilled in the tandoor.*

MUTTON SEEKH KABAB

*Skewered minced leg of lamb, spiked with fresh Indian herbs and
seared on glowing charcoal.*

∞ BURRAH CHOP

*Slow cooked lamb chops roasted in our grill, scented with
cinnamon and seasoned with our garam masala.*

TANDOORI FISH TIKKA

*Chunks of fresh fish marinated in Punjabi pounded spices,
grilled to perfection.*

LAL MIRCH JHINGA

*Tandoori grilled prawns in a roasted red chilli, garlic
and light butter marinade with a hint of ajwain.*

CHELO

A SIGNATURE DISH FROM OUR ORIGINAL 1972 MENU,
A REINTERPRETATION OF THE CLASSIC DISH FROM IRAN

*A unique preparation of creamed rice served with
a choice of the following kababs:*

RESHMI KABAB
MURG KALI MIRCH KABAB
ACHARI CHICKEN TIKKA
BOTI CHELO
CHELO RICE
PANEER TIKKA
ACHARI MUSHROOM

BIRYANI

☪ COPPER TAWA BIRYANI

Long grain rice infused with saffron and seasoned with select spices.

Fresh Vegetable | Tender Mutton | Seasoned Chicken | Spicy Prawn

DUM BIRYANI

Dough sealed, slow cooked and layered fragrant long grain rice.

Vegetable | Mutton | Chicken

MAIN COURSE - VEGETARIAN

☪ COPPER PANEER MASALA

*A House Speciality. Fresh cottage cheese simmered
in satin smooth creamy tomato butter gravy.*

Regular | Sharing

KADHAI VEGETABLES

*Vegetables spiced with onion, peppers, red chillies and
freshly pounded coriander seeds.*

Regular | Sharing

SUBZ HANDI

A unique combination of baby potatoes, brinjals, cauliflower, peas and peppers tossed with pearl onions in a richly spiced masala.

Regular | Sharing

VEGETABLE JALFREZI

A spicy blend of garden fresh vegetables, tomatoes, onions and capsicum with exotic herbs and spices.

Regular | Sharing

DUM ALOO

Scooped potato barrels stuffed with herbed cottage cheese, cashew nuts and sultanas and simmered in a tangy tomato gravy.

AMRITSARI CHOWK KE CHOLE

Chick peas cooked in our signature "Chole masala" paired with aloo kulcha, green chillies and kachumber

KADHAI PANEER

Cottage cheese stir fried with onion and peppers and spiced with freshly pounded coriander seeds and red chillies.

Regular | Sharing

MALAI KOFTA

Soft delicious dumplings of cottage cheese, potatoes and dried fruits, served in a flavoursome sauce - a classic dish of Moghul origin.

Regular | Sharing

SPINACH KOFTA

Soft melt-in-your-mouth dumplings of spinach served in a tomato flavoured gravy.

Regular | Sharing



CHANNA PESHAWARI

Bengal grams cooked in a tangy mélange of freshly roasted spices and garnished with potato and green chilies.

Regular | Sharing

VEGETABLE MAKHANWALA

A mélange of seasonal vegetables and cottage cheese in a traditional butter and tomato based gravy.

Regular | Sharing

BHINDI AAMCHUR

Okra tossed in a light masala flavoured with dried mango spice.

Regular | Sharing

CORN PALAK

Corn kernels and fresh spinach, cooked with a selection of lightly flavoured spices.

Regular | Sharing

METHI MALAI MUTTER

Green peas cooked in a fenugreek flavoured gravy laced with fresh cream

Regular | Sharing

PANEER PALAK

Cottage cheese simmered in gravy of fresh spinach with a hint of dry fenugreek.

Regular | Sharing

☪ DAL MAHARAJA

Whole black lentils, simmered overnight over charcoal with tomatoes and spices, finished with a dollop of home churned butter. Creamy and earthy, this dal is a delicious accompaniment to a tandoori meal.

TADKE WALI DAL

Yellow lentils cooked with herbs and spices served with a dash of cumin and garlic.

Regular | Double Tadka

MAIN COURSE - NON VEGETARIAN

∞ MURG MAKHANI

The immensely popular Copper Chimney Butter Chicken. Boneless pieces of tandoori chicken simmered in our signature tomato butter flavored gravy accented with dry fenugreek.

Regular | Sharing

∞ SIGNATURE CHICKEN BHARTA

Shredded chicken cooked with signature spices in gravy flavoured with green chilies and fresh coriander.

Regular | Sharing

SPICY ACHARI CHICKEN TIKKA MASALA

Classic tikka masala with a spicy achari twist, best enjoyed with a crisp butter naan.

Regular | Sharing

LAHORI CHICKEN RAHRA

Boneless spring chicken marinated in roasted spices and slow cooked in rich tomato and sautéed onion gravy.

Regular | Sharing

KADHAI CHICKEN

Chicken tossed with green peppers in a traditional iron wok and spiced with coarsely crushed red chillies and coriander seeds.

Regular | Sharing

∞ BHUNA GOSHT

Select cuts of lamb, pan-roasted with freshly pounded spices and simmered in an aromatic curry.

Regular | Sharing

ROGAN JOSH

A mildly spiced lamb curry cooked in traditional North Indian style, flavoured with 'Rogan' - spice tinged oil.

Regular | *Sharing*

MASALENDAR MUTTON KHEEMA

Mutton mince masala layered with herbed baked potatoes. Served in a traditional Punjabi household copper tiffin, with hot buttered pav and chopped onions.

FISH RAHRA

Fish fillets simmered in a spiced tomato and sautéed brown onion gravy.

Regular | *Sharing*

PRAWN KADHAI

Prawns simmered in a combination of green peppers, crushed red chillies and coriander seeds.

Regular | *Sharing*

MAIN COURSE - JAIN

☪ COPPER PANEER MASALA

Regular | *Sharing*

☪ VEGETABLE JALFREZI

Regular | *Sharing*

AMRITSARI CHOWK KE CHOLE

BHINDI AAMCHUR

Regular | *Sharing*

CHANNA PESHAWARI

Regular | *Sharing*

METHI MALAI MUTTER

Regular | *Sharing*

CORN PALAK

Regular | *Sharing*

MALAI KOFTA

Regular | *Sharing*

VEGETABLE MAKHANWALA

Regular | *Sharing*

☪ DAL MAHARAJA

TADKE WALI DAL

Regular | *Double Tadka*

SIDES

RAITA

Boondi

PAPAD

Roasted | *Fried*

FRESH GREEN SALAD

Sliced tomato, cucumber, radish, carrot and onions.

EXTRA CHUTNEY

RICE

JEERA RICE

STEAMED RICE

INDIAN BREADS

∞ ROOMALI ROTI

Soft delicate handkerchief thin bread, tossed and cooked on an iron griddle.

Plain | Whole Wheat | Butter

TANDOORI ROTI

Traditional tandoori bread baked in a clay oven.

Plain | Multigrain | Onion & Green Chilli | Butter

NAAN

Traditional refined flour bread baked in the tandoor

Plain | Garlic | Butter | Cheese | Cheese & Garlic

LACHCHA PARATHA

Layered and buttered whole wheat bread, crispy and flaky.

Plain | Butter | Pudina

STUFFED TANDOORI KULCHA

Plain | Masala Aloo | Onion

CHURA PARATHA

Layered whole wheat bread from Punjab with our special chura spice.

ROTI BASKET

A combination of tandoori roti, naan, laccha paratha & stuffed aloo kulcha.



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MUZZAFAR

Rich, thick rabdi, topped with golden roasted vermicelli. A crunchy creamy Lucknowi sensation.

CHOICE OF ICE CREAMS (DOUBLE SCOOP)

Chocolate

Butterscotch

Vanilla

Mango

MUZZAFAR

*Rich, thick rabdi, topped with golden roasted vermicelli.
A crunchy creamy Lucknowi sensation.*

MALAI KULFI

Signature home-made Indian ice cream – lush and creamy

GULAB JAMUN

*Roundels of khoya (thickened milk) golden fried
and soaked in saffron sugar syrup. A North Indian delight.*

RABDI

*Sweet and condensed milk flavoured
with cardamom and saffron.*

MALAI PHIRNI

*Chilled rice and milk pudding flavoured with cardamom,
set in earthenware*



RASMALAI

Fresh flattened cottage cheese cakes, poached in sweetened creamy milk, and sprinkled with pistachios.

CARAMEL CUSTARD

Creamy and scrumptious dessert made with caramelized sugar and custard.

∞ CHOCOLATE MOUSSE

A Copper Chimney signature recipe.

BEVERAGES

TEA / CHAI

Assam | *Lemon* | *Masala* | *Green* | *Chamomile*

COFFEE

Hot | *Cold Coffee* | *Cold Coffee
with ice cream*

COCKTAILS

Our signature cocktail range, prepared by our team
of specialty bartenders

ACHARI WHISKEY

Whiskey, Ginger Ale & Mango Pickle

INDIAN LIIT

*Vodka, White Rum, Gin, Tequila, Triple Sec, Cola
& Coconut Water*

KHATTO PANNA

Vodka, Basil & Crushed Raw Mango

COPPER MIST

Vodka, Cucumber & Mint

KHATTI WHISKEY

Bourbon, Peach, Lime & Bitter

PEPPER CORN OLD FASHION

Bourbon, Peppercorn Syrup & Bitter

A close-up photograph of a glass of Achari Whiskey. The glass is filled with an amber-colored liquid, ice cubes, and several green mint leaves. A garnish of mango pickle is perched on the rim of the glass, held in place by a small metal pick. The glass sits on a square wooden tray. In the background, a blurred glass jar with a lid is visible, and another mango pickle garnish is shown on a metal pick. The lighting is warm and focused on the drink, creating a rich, inviting atmosphere.

ACHARI WHISKEY

*Whiskey, Ginger Ale &
Mango Pickle*

KALAKHATTA MARGARITA
Tequila, Kala Khatta & Chaat Masala

WATERMELON MOJITO
Rum, Watermelon & Fresh Mint

FRESH FRUIT MARGARITA
Fresh Fruit, Tequila & Triple Sec

Kiwi Black Pepper | *Melon & Mint* | *Green Apple*

SANGRIA

White

Glass

| *Sharing*

SANGRIA

Red

Glass

| *Sharing*



KHATTI WHISKEY

*Bourbon, Peach, Lime
& Bitter*

KHATTO PANNA

*Vodka, Basil &
Crushed Raw Mango*





**KALAKHATTA
MARGARITA**

*Tequila, Kala Khatta
& Chaat Masala*

CLASSIC MARTINI

CAIPIROJKA

BLOODY MARY

COSMOPOLITIAN

LONG ISLAND ICED TEA

MOJITO

PINA COLADA

CLASSIC DAIQURI

MARGARITA

Classic

Kiwi

COPPER MIST

Vodka, Cucumber & Mint



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MOCKTAILS

A selection of our best mocktails, specially crafted
with a unique range of flavours and spices

VIRGIN COPPER MIST

Cucumber, Lime & Mint

RUSLEELA

Ginger, Pineapple, Orange & Mint

KHATTA JALJEERA

*Kala Khatta, Jeera, Soda,
Lemon & Black Salt*

FRESH FRUIT MARGARITA

Fruit, Lemon & Rock Salt

Kiwi Black Pepper | Melon & Mint | Green Apple

VIRGIN PINACOLADA

Pineapple Juice, Coconut & Vanilla Ice Cream

SHIKANJI

Mint, Chaat Masala, Fresh Lime & Soda



KHATTA JALJEERA
*Kala Khatta, Jeera, Soda,
Lemon & Black Salt*

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The image features two tall, clear glasses filled with a vibrant, layered beverage. The drink has a gradient from a deep orange at the bottom to a lighter, pale yellow at the top. Each glass is garnished with a skewer of fresh ingredients, including a slice of pineapple, a slice of orange, and a sprig of green mint. The glasses are set on a light-colored, textured surface, possibly a napkin or a piece of parchment paper. In the foreground, there are fresh ingredients: a piece of ginger root, several green cardamom pods, and a few orange slices. The background is dark and out of focus, highlighting the drinks.

RUSLEELA

*Ginger, Pineapple,
Orange & Mint*

VIRGIN MOJITO

Lemon, Mint & Lime Soda

BLUE BREEZE

Blue Curacao, Litchi & Lime Soda

PEACH SUNRISE

Peach, Lime & Soda

MANGO LASSI

MASALA COLA

Kala Khatta, Black Salt & Cola

SHIKANJI

*Mint, Chaat Masala,
Fresh Lime & Soda*



BEVERAGES

FRESH LIME WATER

Sweet | Salted

FRESH LIME SODA

Sweet | Salted

LASSI

Sweet | Salted

ICED TEA

Lemon | Peach

PLAIN SODA

FRESH JUICE OF THE DAY

AERATED BEVERAGES

Coke, Fanta, Sprite

Diet Coke

MASALA COLA

*Kala Khatta, Black
Salt & Cola*



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CANNED JUICES

Pineapple | Apple | Orange | Mango

RED BULL

TONIC WATER

CHAAS

Plain | Masala

TEA / CHAI

Assam | Lemon | Masala | Green | Chamomile

COFFEE

*Hot | Cold Coffee | Cold Coffee
with ice cream*

BOTTLED WATER

JALJEERA

SCOTCH | WHISKEY

IMPORTED

JACK DANIELS

J.W. BLACK LABEL

CHIVAS REGAL 12 YRS

GLENLIVET 12 YRS

GLENFIDDICH

TALISKER

J.W. RED LABEL

BALLANTINES FINEST

JIM BEAM WHITE

DOMESTIC WHISKEY

TEACHERS ORIGIN

TEACHERS 50

ROYAL CHALLENGE

BLENDERS PRIDE

ANTIQUITY BLUE

BLACK & WHITE

BLACK DOG BLACK RESERVA

TEACHERS HIGHLAND CREAM

BLACK DOG 12 YRS

RUM

CAPTAIN MORGAN

OLD MONK

BACARDI CARTA BLANCA

VODKA

GREY GOOSE

ABSOLUT

SMIRNOFF

GIN

BOMBAY SAPPHIRE

BLUE RIBAND GIN

BRANDY

HENNESSY VS

HONEY BEE

TEQUILA

SAUZA BIANCO SILVER

BEER

TUBORG GREEN

KING FISHER

FOSTER

BUDWEISER

KING FISHER ULTRA

CARLSBERG

HEINEKEN

HOEGAARDEN

STELLA

CORONA

BREEZER

BREEZER CRANBERRY

BREEZER JAMAICAN PASSION

WINES

WHITE

SULA CHENIN BLANC

Glass

Bottle

SULA RIESLING

Glass

Bottle

GROVER SAUVIGNON BLANC

Glass

Bottle

RED

SULA SATORI MERLOT MALBAC

Glass

Bottle

GROVER CABERNET SHIRAZ

Glass

Bottle

GROVER LA RESERVE

Glass

Bottle

GROVER SHIRAZ ROSE

Glass

Bottle

SPARKLING

SULA BRUT

Bottle

IMPORTED

**WHITE WINES
JACOBS CREEK CHARDONNAY**

Glass

Bottle

**JACOBS CREEK
SHIRAZ CABERNET**

Glass

Bottle