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SHORBA/SOUP

Tamatar Ka Shorba | ₹130

The delicious mughlai soup with a dominance of tomatoes almonds and fresh coriander.

Shahi Palak Shorba | ₹130

Healthy spinach greenery. flavored with garlic and chilly, infused with powdered cumin seeds.

Tamatar Aur Hara Pyaz Ka Shorba | ₹130

Fresh tomato soup tempered with garlic onion seed and coriander seeds served, with freshly chopped spring onions.

VEG. STARTERS TANDOOR SE

Aatishi Aloo | ₹225

Chef's Special.

Delicately flavoured baby potatoes cooked with red yellow chilly powder, royal cumin, and mustard oil slow-cooked in the tandoor laced in white butter.

Baby Corn Amritsari | ₹225

Deep friend baby corn prepared in a rich marinated made form corn flour, red chilly and indian spices, garnished in authentic indian style.

Tandoori Mushroom (Khumbh) | ₹220

Button mushroom marinated in tandoori spices and charcoal grilled chilly & garam masala, served with chutney.

Stuffed Malai Mushroom (Khumbh) | ₹250

Button mushroom deep fried stuffed with cottage and amul cheese rich marinated made from white refined flour, black pepper, white pepper, royal cumin.

Paneer Afghani Tikka | ₹275

Fresh cream cottage cheese cubes marinated in cheese and yogurt, masala glazed golden in the clay oven.

Subz Seekh Banarasi | ₹250

Minced vegetable kebab cooked in green chilly & ground spices, finished in clay oven the perfect mix of vegetables makes this a healthy and colorful dish.

Hari Tikki | ₹225

Fried beans, coriander, mint, and indian herbs - a vegetarian version of kebabs with a tasty blend of ingredients.

Paneer Malai Tikka | ₹285

Cottage cheese cubes marinated in hung yogurt, cream, green chilly, and white pepper, prepared in charcoal flavor.

Paneer Ajwaini Tikka | ₹275

Fresh cream cottage cheese cubes marinated in our tandoori masala glazes golden in the clay oven prepared with crispy potatoes, green capsicum, pan-fried onions, and charcoal grill.

Paneer Kali Mirch Tikka | ₹285

Fresh cream cottage cheese cubes marinated in our signature style infused with freshly pounded black peppers served grilled.

Paneer Lahori Tikka | ₹285

Chef Special.

Paneer Tikka | ₹285

All Time Favourite

Tandoori Tarkari | ₹325

Broccoli, cauliflower, problem, tomatoes, mushroom and paneer marinated with tandoori spices, crushed peppers, black cardamom, green chilly, royal cumin, charcoal grilled in the tandoor.

Subz Galouti Kabab | ₹360

Chef's Special.

SHURUAAT NAWABI THAAT SHORBA/SOUP

Murgh Yakhni Shorba | ₹150

A recipe hailing from the glacier of kashmir, delicate soup made with almonds and slow-cooked in chicken flavored with cloves cinnamon, and saffron.

Paya Shorba | ₹200

Lamb matters immersed in delicious soup gravy spiced with freshly pounded black peppers.

Gosht Aab-e-Hayaat Shorba | ₹175

Lamb matters immersed in delicious soup gravy spiced with freshly pounded black peppers.

MURGH KEBABS

Murgh Tandoori | ₹500/300

LUX Speciality.

Tandoori kitchen's gift to bhopal spring chicken marinated with tandoori spices, peppers, basmati, vinegar, royal cumin, charcoal-grilled in the tandoor adorned with white pepper.

Murgh Tandoori Afghani | ₹500/300

Chef's Special.

Murgh Tangdi Kulfi Kabab | ₹350

Chef's Special. | LUX Speciality.

A chicken drumsticks marinated with cheese, cream and infused with freshly pounded black peppers, charcoal grill in the tandoor with roasted cashew nut paste.

Murgh Afghani Tikka | ₹325

Chicken tikka marinated in a mild yogurt and spice afghani brew, roasted in charcoal for an exotic flavor.

Murgh Kali Mirch Tikka | ₹325

Boneless chicken pieces marinated in our signature style infused with freshly pounded black peppers adorned with white butter and served grilled.

Murgh Peshawari Tikka | ₹325

Boneless chicken tikka laced in cream and white butter seasoned with royal cumin powder, marinated in a mixture of yogurt and ginger paste, skewered, and charcoal-grilled in the tandoor.

Murgh Mumtaz Tikka | ₹325

Succulent cubes of chicken marinated in cream, cheese, yogurt & authentic indian spices.

Murgh Lebnani Tikka | ₹325

Chicken cubes marinated in lebnani sauce and cooked in an earthen oven.

Murgh Turkey Tikka | ₹325

Chef's Special.

Boneless slices of chicken marinated in red sauce and cooked in an earthen oven.

Murgh Tikka | ₹325

Chicken chunks are marinated in ginger garlic paste, vinegar, garam masala, mustard oil and grilled on skewers till brown and tender.

Murgh Reshmi Kebab | ₹325

Chicken breast pieces marinated in royal style cured, cream, cashew nut, white pepper, ginger garlic paste, royal cumin, coated gram flour grilled in clay oven.

Murgh Malai Tikka | ₹325

Chicken chunks marinated with amul cheese, fresh milk malai, green chili, white pepper, ginger garlic paste.

Murgh Zafrani Tikka | ₹325

Chicken chunks marinated in our tandoori masala glazed golden in the clay oven prepared with curd, red chili, turmeric powder, saffron paste, green cardamom and charcoal grilled.

Murgh Shashlik | ₹350

Chef's Special.

Chicken with sizzler tossed in a skillet with tangy tomatoes & capsicum giving amazing depth of flavor.

Murgh Zaitooni Tikka | ₹325

Chicken pieces marinated with hung curd, olive oil, tahini sauce, white pepper, ginger garlic paste, cooked in tandoori skewers.

Murgh Gilafi Seekh | ₹325

Chicken mince mixed in fragrant indian spices, ginger, garlic, green chillies, onion, tomatoes green paprika finished with a gilafi of onion.

Murgh Afghani Malai Seekh | ₹350

Chicken steak mince seekh kebab cooked with aromatic spices, white pepper, fresh milk malai, green chilly paste, ginger garlic paste.

Murgh Afghani Kebab | ₹325

Minced chicken cubes of chicken stuffing marinated with indian herbs and tandoori spices a flavor you cannot afford to miss.

Murgh pankhudi Kebab | ₹350

Chef's Special. | LUX Speciality.

Murgh Chapli Kebab | ₹325

Shallow fry chicken ground meat stuffed with authentic garam masala, royal cumin, ginger garlic paste, green coriander.

Murgh Jalandhari Kebab | ₹350

Chef's Special.

Cubes of chicken marinated in Jalandhari style-special recipe of the year.

Murgh Moroccan Kebab | ₹400

Chef's Special. | LUX Speciality.

Murgh Basil Sizzler | ₹350

Chicken minced cooked with garlic, green chilly, crushed black pepper, virgin olive oil, garnished with chopped basil.

Murgh Platter | ₹750

Assorted murgh kebabs platter.

DESI KHANE KI BAHAN

Paneer Makhni | ₹325

Our specialty, fresh paneer cubes cooked in rich tomato butter gravy spiced with cumin powder, cinnamon, and garnished with yellow butter and lacy cream.

Paneer Tikka Masala | ₹325

Mouth melting cubes of fresh paneer laced with cream cooked and prepared with rich tomato butter and onion masala gravy, garnished with yellow butter.

Paneer Kadai Peshwari | ₹325

Stir-fried cubes of fresh paneer cooked in a work called Kadai spices in a rich tomato butter gravy and dry fenugreek leaves.

Paneer Takatak | ₹325

A chef's recommendation special creamy simmered with pan-fried cubes of paneer laced with yellow butter garnished in Kashmiri chilly spices.

Paneer Do Pyaza | ₹325

This gravy has the dominance of golden fried onions, laced with cream, yellow butter and prepared in pure desi ghee with cashew nut and vegetable gravy. spiced with Indian herbs.

Dum Subz Handi | ₹300

A vegetarian's delight is prepared from vegetables with a masale dar gravy in nawabi style of dum cooking, garnished in yellow butter.

Mutter Mushroom | ₹280

A traditional Punjabi style.

Mushroom Masala | ₹285

Malai Kofta | ₹300

Delicately prepared koftas from paneer and pure desi ghee in a splash of a special gravy prepared by our lucknowi chef with a garnishing of sweetening honey.

Lahori Aloo | ₹250

An authentic dish from lahore small potatoes simmered in aromatic gravy infused in herbs and spices.

Dum Aloo Kashmiri | ₹285

Baby potatoes cooked in cottage cheese, amul cheese, green chilly, white pepper, coated in sesame seeds.

Achhari Aloo/Jeera Aloo/Aloo Gobhi/Pudeena Jeera Aloo | ₹225

Chef's Special.

Chana Peswari | ₹250

A dish enjoyed by the peshawars chicken peas cooked in aromatic thick gravy with indian spices herbs.

Lasooni Palak | ₹275

A healthy recipe for our vegetarian's creamy spinach puree with the dominance of garlic mixed in crushed paneer laced with cream.

Methi Matar Malai | ₹275

An exotic combination for veggie lovers of green peas and fenugreek prepared in a malai gravy. garnished in black and white salt.

Hari Sabzi Ke Bahaar | ₹275

A mixed vegetables cooked with chopped onion leaf, chopped tomato a green chili cooked with masala gravy.

Aloo Capsicum Baby Corn Masala | ₹270

Aloo, capsicum, baby corn cooked with tomato, onion & cashew gravy.

Haryali Veg | ₹275

Carrot, beans, green peas, fresh chop potato cooked with rich cream gravy.

Bhindi Masala | ₹200

LUX Speciality.

Arvi Tawa | ₹250

Chef's Special.

DAL DIL SE

Dal Fry | ₹200

Yellow lentils cooked in our traditional awadhi style induce with pure desi ghee tadka.

Dal Tadke Wali | ₹220

Yellow lentils tempered with chilly, onion garlic, and spices.

Dal Makhni | ₹300

LUX Speciality.

A delicacy from punjab, whole black lentils with a creamy and earthy flavor, this is a perfect accompaniment to the tandoori kitchen.

Dal Khichdi | ₹275

Basmati riced mixed yellow lentils, indian spices, and herbs.

MUTTON KEBAB

Gosht Nalli Barra Lazeez Kebab | ₹650

LUX Delicately cooked nalli pieces marinated in yogurt and our special tandoori masala paste cooked in clay oven.

Gosht Barra Chaap | ₹600

Lamb chops marinated in yogurt and cooked in golden brown friend cashew nut paste, laced with cream and special spices finished in clay oven.

Gosht Lazeez Chaap | ₹600

Roasted lamb chops marinated in traditional indian seasoning herbs, ginger garlic paste, black pepper, white pepper, hung curd signature dish.

Gosht Chapli Kebab | ₹400

Shallow fry lamb ground meat studded with authentic garam masala, royal cumin, ginger garlic paste, green coriander.

Gosht Malai Boti Kebab | ₹600

Boneless lamb cubes marinated in our chef's special masala paste and cheese spiced with royal cumin and ginger garlic paste finished in a clay oven.

Gosht Irani Boti | ₹400

Marinated mutton cubes with garam masala, red chilly paste, ginger garlic paste, charcoal grill.

Gosht Lucknowi Seekh | ₹400

Minced lamb kebab cooked in a brown friend cashew nut paste, sprinkled with saffron, finished in clay oven.

GOSTH/LAMB-MAIN COURSE

Gosht Nihari | ₹400

Mutton curry cut cooked with a bunch of flavorful spices prepared in low heat onion gravy.

Nalli Lahori | ₹500

LUX Speciality

Gosht Rogan Korma | ₹400

A chef's special boneless lamb cubes cooked in flavorsome gravy with pure desi ghee, cloves, and indian spices.

Gosht Do Pyaza | ₹400

This gravy has a dominance of onion, laced onion cream, butter, and preparation in pure desi ghee with cashew nut and vegetables.

Gosht Mughlai | ₹400

Boneless lamb cubes simmered in an aromatic mughlai rich butter gravy infused with fried almonds.

Kashmiri Rogan Josh | ₹400

Roasty curry of lamb pieces cooked and flavored with kashmiri spices prepared in pure desi ghee.

Bhuna Gosht | ₹450

Our specialty toasted lamb pieces cooked in an aromatic gravy, a hot favorite among tandoori kitchen fans, added coconut powder and laced in yellow butter.

Junglee Mass | ₹450

Chef's Special.

LUX Speciality.

FISH TIKKA

Machhi Ajwaini Tikka | ₹400

Ajwaini flavored chunks pieces of fish marinated in spices and finished in an earthen oven.

Hyderabadi Fish Tikka | ₹400

Chef' Special.

Fish Amritsari Tikka | ₹400

Marinated & deep-fried fish made from amritsary spices.

CHICKEN MUGHLAI-MAIN COURSE

Murgh Musallam. | ₹650

Chef's Special.

A chef's special tandoori chicken cooked in a clay oven is pan-fried on a hot plate and cooked in our rich makhani gravy, garnished with boiled egg, cream, and white butter.

Murgh-e-Jahangiri | ₹350

LUX Speciality.

Murgh Lazeez Saagwala | ₹350

Boneless piece of slowly cooked chicken simmered in an aromatic gravy of scrumptious Sarson ka saag and cinnamon powder garnished with yellow butter and cream.

Murgh Kadai Peshwari | ₹350

Stir-fried boneless chicken cubes cooked in a wok called Kadai with whole spices in our makhani gravy and dry fenugreek leaves.

Murgh Shahi Korma | ₹350

One of the most exotic boneless chicken dishes, prepared in pure desi ghee, mixed with a special chef's blend on gravy and brown cashew nut paste, garnished in cream and yellow butter.

Murgh Tikka Masala | ₹350

Mouth melting chicken tikkas laced with cream cooked in a rich tomato, cashew nut, and onion masala gravy laced with yellow butter, prepared in desi ghee.

Murgh Lahori | ₹350

Exotic flavor gravy prepared using Lahori spices, cassia powder, and cloves with stir-fried boneless chicken pieces, laced with yellow butter and cream.

Murgh Tawa Khurchan | ₹350

Boneless spread of tandoori chicken stir-fried in pure desi ghee with peppers and pan-fried tomatoes, cashew nut gravy, and yellow butter.

Murgh Matka | ₹400

LUX Speciality.

Our chef recommended an excellent dish prepared with cashew nut infused with cloves, cumin, and cassia powder, give a pure desi ghee tadka.

Murgh Lahsuni Handi | ₹350

An excellent chicken dish prepared with roasted garlic, curd, white pepper lovers prayers answered!

Murgh Makhni (Boneless/with Bone) | ₹400

LUX Speciality.

Murgh Tawa Amrisari | ₹350

MACHHI-MAIN COURSE

Fish Tawa Masala | ₹350

Fillets of machli sauteed in selected spices, onion, and green peppers finished on a tawa.

Fish Tikka Masala | ₹350

Mouth melting fish tikkas laced with cream cooked in a rich tomato, cashew nut, and onion masala gravy laced with yellow butter, prepared in desi ghee.

NAWABI CUISINE

Raan Sikandri | ₹1200

Chef's Special. | LUX Speciality.

Marinated slow-roasted leg of spring lamb cooked in a delicious spicy masala, curd, ginger garlic paste, red chilly has the touch of royalty.

Raan Chilli Fried Rice | ₹1350

Chef's Special. | LUX Speciality.

Lamb pieces fried rice style cooked with delectable blended spicy flavors, red chilly, pepper powder, onion, garlic flakes, and assorted vegetables on a slow flame.

Adraki Chaap | ₹450

Chef's Special.

ARABIAN CUISINE

Chicken Kepsa Chilli Rice | ₹600

Chicken delicately pressured with the onion, carrots, garlic, red chilies, cloves, parsley and arabic spices, rice cooked with cardamom pods, cinnamon stick, and rich tomatoes served with sauce.

Mutton Kepsa Chilli Rice | ₹700

Lamb pieces traditionally pressured with the onion, carrots, garlic, red chilies, cloves, parsley, and Arabic spices, rice cooked with cardamom pods, cinnamon stick, and rich tomatoes served with sauce.

BASMATI RICE

Steam Rice | ₹150

Steaming white basmati rice slow-cooked to the perfection of cumin green and fresh corn kernels.

Jeera Rice/Green Peas Pulao | ₹180

Brown Onion Chilli Jeera Rice | ₹180

Tawa Veg Pulao | ₹200

An immensely tasty recipe made from steamed basmati rice and indian spices contains cooked fresh vegetables flavored with cardamom, coriander, royal cumin powder, and bay leaves.

Tawa Chicken Pulao | ₹285

An immensely tasty made from steamed basmati rice and indian spices contains cooked boneless chicken pieces flavored with cardamom, coriander, royal cumin powder, and bay leaves.

Tawa Mutton Pulao | ₹325

An immensely tasty recipe made from steamed basmati rice and indian spices contains cooked lamb cubes flavored with cardamom, coriander, royal cumin powder, and bay leaves.

BIRYANI

- **Subz Dum Biryani | ₹250**

Saffron flavored basmati rice cooked with fresh vegetables with cardamom, coriander, and royal cumin powder, bay leaves, and cinnamon brewed with spices garnished in field onions.

- **Egg Dum Biryani | ₹250**

Saffron flavored basmati rice cooked with boiled egg with cardamom, coriander, and royal cumin powder, bay leaves, and cinnamon brewed with spices garnished in field onions.

- **Murgh Dum Biryani | ₹325**

Saffron flavored rice blended with cooked boneless pieces of chicken flavored with cardamom, coriander and royal cumin powder, bay leaves, and cinnamon brewed with spices garnished in friend onions.

- **Gosth Dum Biryani | ₹375**

Saffron flavored basmati rice blended with cooked boneless pieces marinated lamb cubes flavored with cardamom, coriander & royal cumin powder, bay leaves & cinnamon brewed with spices garnished in fried onions.

INDIAN BREAD

Tandoori Roti | ₹25

Butter Tandoori Roti | ₹30

Roomali Roti | ₹30

Butter Roomali Roti | ₹35

Missi Roti | ₹35

Plain Naan | ₹35

Butter Naan | ₹40

Naan | ₹55

Cheese/Cheese Chilly Garlic/Chilli Garlic.

Kulcha's | ₹60

Plain/Paneer/Aloo/Onion/Cheese.

Parathas | ₹60

Pudhina/Laccha/Aloo/Gobhi/Garlic/Red Chilli.

Peshawari Naan | ₹75

Warqi Paratha | ₹75

Rich paratha loaded with ghee.

Bread Basket ₹250

Roti, Butter Roti, Khasta Roti, Missi Roti, Laccha Paratha, Plain Naan, Butter Naan, Pudhina Paratha, Roomali Roti.

SALAD RAITA

Dahi Kachumber | ₹75

Hara Bhara Salad | ₹75

Fresh garden green salad.

Choice of Raita | ₹100

Mix Veg/Boondi/Pineapple/Mint/Aloo.

Papad | ₹30

Fried/Roasted/Masala Papad

Masala Papad | ₹40

KUCH MEETHA

Gulab Jamun | ₹120

Roundels of khawa, golden fried and soaked in a sugar syrup flavored with rose water and saffron.

Rabdi | ₹120

A rich indian dessert flavored with cardamom and saffron.

Firni | ₹120

A rich indian dessert flavored with cardamom and saffron.

Shahi Tukda | ₹120

An exotic dessert made from a jumbo slice of bread soaked in saffron sweet syrup with thick rabdi on top garnished with pistachios and almonds.

Malai Kulfi | ₹120

A sweet indian ice cream made from the rich flavor and unique texture of condensed milk.

Choice of Ice Cream | ₹125

Vanilla/Strawbery/Butterscotch/Chocolate.

Sizzling Brownie with Ice Cream | ₹225

CHINESE

- Veg Sweet Corn Soup | ₹130/99
- Veg Manchow Soup | ₹130/90
- Veg Hot & Sour Soup | ₹130/90
- Veg Lemon Coriander Soup | ₹130/95
- Sweet Corn Chicken Soup | ₹150/130
- Manchow Chicken Soup | ₹150/130
- Hot & Sour Chicken Soup | ₹150/130
- Veg Spring Roll | ₹250/180
- Crispy Veg | ₹300/225
- Crispy Corn | ₹225
- Veg Manchurian Dry | ₹250/130
- Paneer Chilly Dry | ₹325/250
- Chilly Honey Chicken | ₹325/250
- Dried Chilly Chicken | ₹325/250
- Black Pepper Chicken | ₹325

MAIN COURSE

- Veg Manchurian Gravy | ₹200/250
- Paneer Chilly Gravy | ₹300/275
- Stir-Fried Exotic Veg Gravy | ₹300/250
- Chicken in Hot Garlic Sauce | ₹390/300
- Chicken Schezwan Gravy | ₹300/250
- Chicken in Black Bean Sauce | ₹300/250
- Basa Oyster Sauce (Choice of) | ₹390

RICE

- Veg Fried Rice | ₹225/185
- Veg Pot Rice | ₹250
- Egg Fried Rice | ₹200
- Chicken Fried Rice | ₹275/200

NOODLES

- Veg Hakka Noodles | ₹200/250
- Veg Pan Fried Noodles | ₹320/250
- Chicken Hakka Noodles | ₹250/200
- Chicken Schezwan Noodles | ₹200hh

STARTER VEG CHINESE

- Paneer Hong Kong | ₹250
- Paneer Palam Sauce | ₹260
- Paneer Dragon | ₹260
- Honey Chilli Potato | ₹250
- Veg Green Sauce (Choice of) | ₹260

CHINESE NON-VEG

- Chicken Oyster Sauce | ₹275
- Chicken Palam Sauce | ₹275
- Chicken Hoisin | ₹275
- Chicken Hong Kong | ₹270
- Chicken Green Sauce | ₹275
- Chicken Lollipop | ₹300
- Chicken Dragon | ₹275

RICE/NOODLES NON-VEG

- Chicken Pot Rice | ₹300
- Chicken Triple Rice | ₹300
- Chicken Feyong Rice | ₹325
- Chicken Mongolian Rice | ₹300
- Chicken Singapore Rice | ₹300
- Chicken American Chopsuey | ₹285

VEG SOUP

- Lung Fung Soup | ₹130
- Peking | ₹99/130
- Hakka | ₹99/130
- Okayu Japanese Soup | ₹110/140

VEG RICE TRIPLE

- Veg Triple | ₹250
- Veg Magnolian | ₹250
- Veg Hong Kong | ₹250

BEVERAGES

- Mineral Water | ₹20
- Coke/Sprite/Thumbs Up | ₹80
- Red Bull | ₹140
- Orange Real Fresh Juice | ₹110
- Grapes Real Fresh Juice | ₹110
- Pineapple Real Fresh Juice | ₹110
- Mix Fruit Real Fresh Juice | ₹110
- Starbucks Mocha Coffee | ₹350
(Frappuccino)



LUX SKY LOUNGE

ROOFTOP

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