



Welcome aboard The Indus Express.

The sway and tilt through the land of bustle,
colour and flavours awaits as some of the classics
of Rawalpindi, Amritsar, Khyber and Lahore come alive.
The era remains the same with hand ground masalas,
grandma's style of cooking, and the sheer joie the vivre
that live tadka and phulkas on the table can impart.

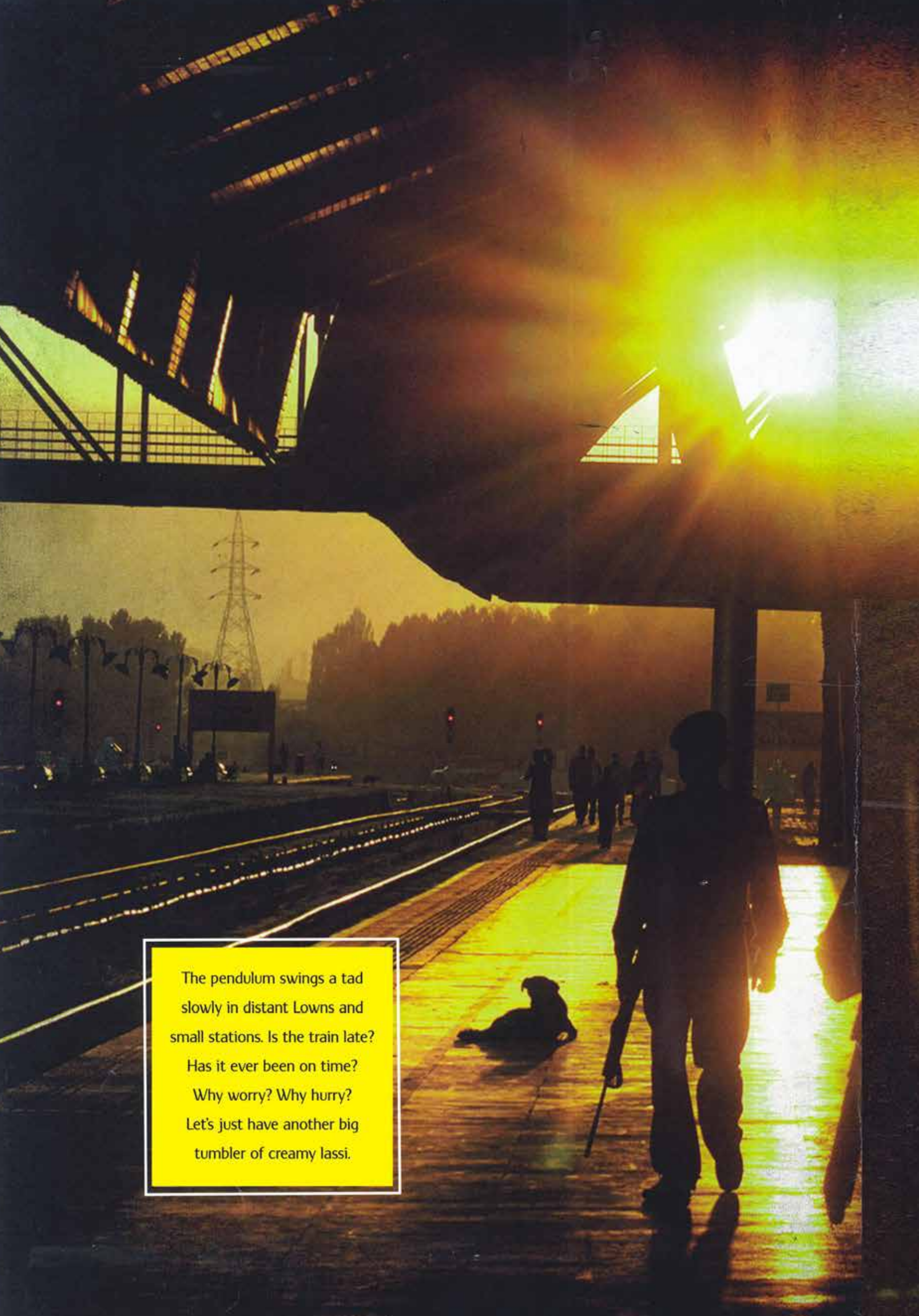
In a word - unmissable!

We bring to you the finest influence of Punjab, with hints
of the bordering provinces of Khyber, Kashmir,
Faisalabad and Lahore.

This is where legends come alive. Lahore effervescent
Chargha Murgh and Lawrence road de tandoor de tikke.
The kebab connections from Khyber bazaar in Peshawar.
Inspiration from the Lahori Gawalmandi and the Kissa
Khwani Bazaar of Peshawar (once called the Piccadilly
of Central Asia). The province of plenty comes alive
on your plate.

Check out the unique Indus Express "sampler tour"
the "chef's table" where our master chef will rake up a four
course menu to transport you on a culinary journey that
spans the region, with the best international wines paired
with it. Do try the traditional drink "Khyber-Ki-Sardai"
which is a welcome thirst quencher. The locomotive backdrop,
the handmade accessories and the travelling trolley service
provide for a unique dining experience.

All in all a culinary ode to the land of the five rivers Jhelum,
Sutlej, Beas, Ravi, and Chenab, all of which flow through the
Indus basin region.



The pendulum swings a tad
slowly in distant Lowns and
small stations. Is the train late?
Has it ever been on time?
Why worry? Why hurry?
Let's just have another big
tumbler of creamy lassi.

AAP KI KHIDMAT MEIN

	Khyber ki sardai 549 kcal 360 gms almonds, rose petals, cardamom, saffron, milk and sugar 	460
	Punjabi makhaniya lassi 320 kcal 380 gms saffron, cardamom and nuts 	460
	Shikanji 110 kcal 220 gms Indian lemonade preparation with black salt and cumin powder	460

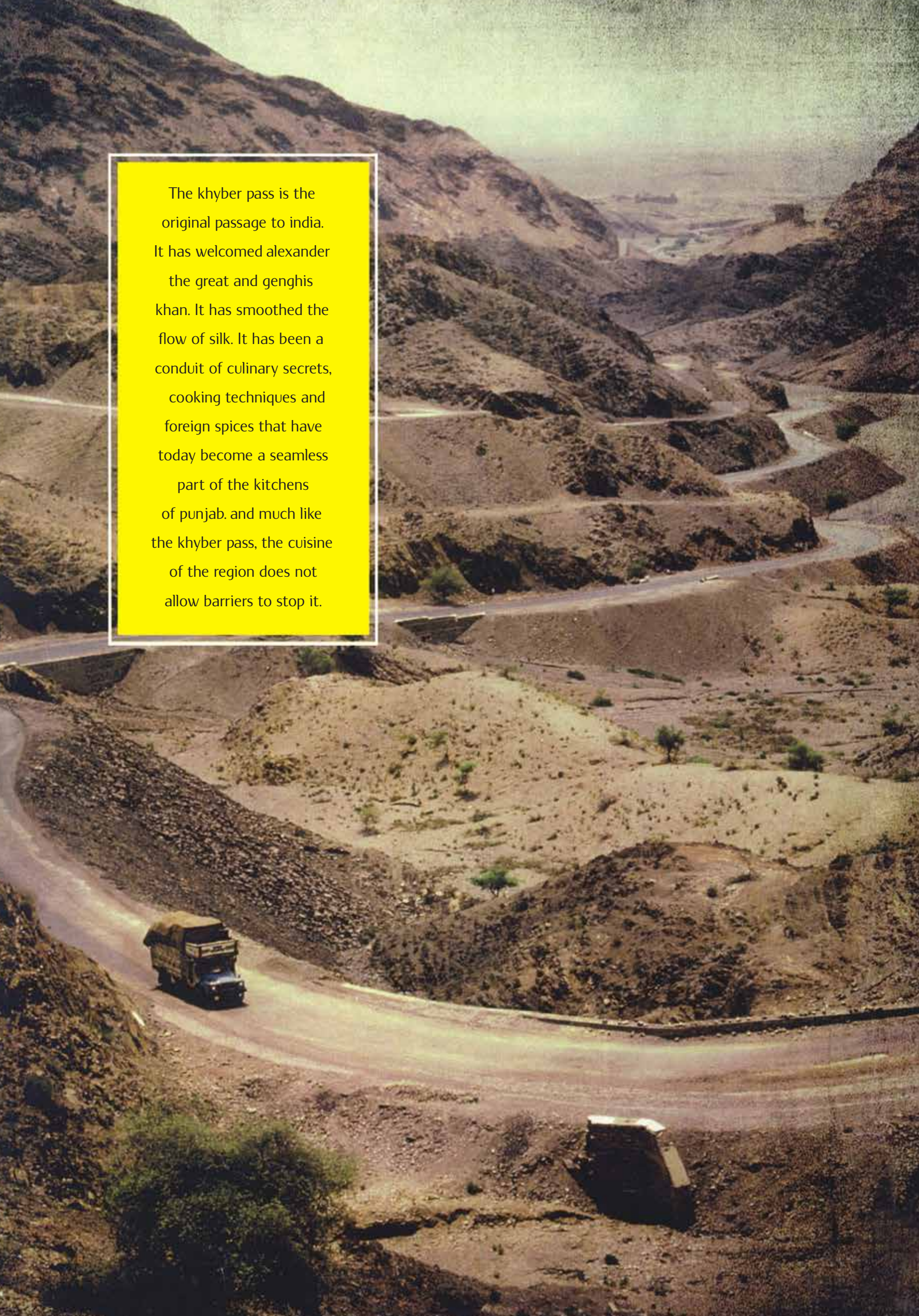
As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcals of energy per day. However, the actual calories needed may vary per person.

Kindly inform us if you are allergic to any food ingredients

 Vegetarian  Non-Vegetarian

List of Allergens: Milk  Nuts  Gulten  Mustard  Molluscs  Eggs  Fish  Lupin  Soya 
Peanuts  Crustaceans  Sesame  Celery  Sulphites 

All prices are in Indian Rupees. Government taxes as applicable.



The khyber pass is the original passage to india. It has welcomed alexander the great and genghis khan. It has smoothed the flow of silk. It has been a conduit of culinary secrets, cooking techniques and foreign spices that have today become a seamless part of the kitchens of punjab. and much like the khyber pass, the cuisine of the region does not allow barriers to stop it.

SHURUAAT

	Yakhni shorba 349 kcal 200 gms traditional lamb soup 	525
	Murgh aur badam ka shorba 341 kcal 210 gms chicken broth with cumin, almond, fresh herbs  	490
	Dal pudina ka shorba 406 kcal 220 gms curried lentil soup with mint 	460
	Tamatar aur tulsi ka ark 230 kcal 200 gms tomato basil broth	460

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A high-angle, wide shot of a vast field of yellow mustard flowers. The flowers are in various stages of bloom, with some showing their characteristic four-petaled structure. The field stretches out to the horizon, creating a textured sea of yellow. The lighting is bright, suggesting a sunny day, and the overall tone is warm and vibrant.

You've postcarded them through train windows.
you've tasted their inimitable bite in the saags and sagas
of the region. yes, mustard is as much part
of the landscape of Punjab as it is of the foodscape.

TANDOOR AUR SIGDI SE

🍃	Multani soofiyan paneer tikka 649 kcal 290 gms fresh cottage cheese, onion, capsicum, dried fenugreek leaves 🥛🥕	900
🍃	Palak aur moongfali ki seekh 262 kcal 155 gms spinach and peanut skewers with mint chutney 🥛🌿🥜	900
🍃	Dahi di tikki 523 kcal 260 gms hung yoghurt pattie stuffed with green chili, ginger - coriander 🥛🌿	900
🍃	Malai soya chaap 661 kcal 310 gms cream, cheese, cashew nut paste 🥛🥜🥕	900
🍃	Malai hare phool 360 kcal 240 gms creamy broccoli florets, green cardamom, cheese 🥛🥕	900
🍃	Nadru ke kebab 483 kcal 270 gms lotus stem patties stuffed with Kashmiri prunes 🥛	900
🍃	Multani bharwan bhatti khumb 483 kcal 270 gms cheese, water chestnut, nuts 🥛🥕	900

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There are as many kinds of kebabs as there are embers in a sigri, the traditional coal-fired stove. There's the flat, slipper-shaped chapli kebab of the Pashtun tribesmen who are always on the move. There's the shaami kebab, a magical mix of mutton mince and spices. There's the tangdi kebab, the burrah kebab, the kalmi kebab and scores and skewers of other griddled delicacies.

TANDOOR AUR SIGDI SE

▲	Balochi jheenga 549 kcal 256 gms giant prawns, balochi spices, anardana chutney 🥤🌾🦞	1725
▲	Raan - e - khyber 1171 kcal 490 gms braised spring lamb leg, fresh spices 🥤🍅🌾	1725
▲	Chinioti macchi tikka 441 kcal 260 gms mustard seeds and Indus spices 🐟🌾🥤	1550
▲	Amritsari macchi 260 kcal 150 gms carom seeds and chili crisp fried river sole 🐟🌾🌿	1550
▲	Peshawari seekh kebab 424 kcal 180 gms lamb mince skewered, mint sauce 🥤🍅	1550
▲	Kebab - e - bannu 646 kcal 340 gms chicken, egg, vinegar, spices 🥤🌾🍅🥚	1200
▲	Charga murgh 643 kcal 380 gms traditional Lahori charga spices 🥤🌾	1200

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A photograph of a person wearing a bright yellow shawl, seen from the side, sorting through produce. They are holding a purple plastic basket. In the foreground, there is a large blue plastic basket filled with green beans. The background is a large pile of small, round, green and yellow fruits, possibly tomatoes or apples. The scene is set outdoors, likely at a market or a farm. The text is overlaid on a yellow rectangular background on the left side of the image.

A strong sense of
counmmunity binds every
mohalla and precinct.
Entire villages attend the
wedding of one of their
own. The whole street
celebrates when one
of the residents gets
a promotion and tea
is more than a drink:
it's an excuse to exchange
gossip, tell stories and share
loads and loads of eats.

ZAAYKA LAGAN KA

	Indus paneer tikka butter masala	1025
	1147 kcal 520 gms cottage cheese stewed in creamy tomato gravy   	
	Peshawari paneer	1025
	1193 kcal 480 gms cottage cheese in onion, tomato and capsicum gravy  	
	Malai khubani kofta	1025
	915 kcal 520 gms cottage cheese and apricot dumplings, creamy pistachio gravy   	
	Khumb makkai hara pyaz	1025
	923 kcal 470 gms mushroom and sweet corn in onion tomato gravy with spring onion   	
	Baigan mizaz	1025
	712 kcal 390 gms roasted aubergine mash, fresh mint 	
	Dahi wali bhindi	1025
	837 kcal 360 gms okra in yoghurt curry 	
	Laal mirch tadka palak	1025
	573 kcal 360 gms fresh baby spinach, whole red chillies, garlic 	
	Chef's special seasonal vegetable preparation	1025
	648 kcal 520 gms  	
	Rawalpindi chole	945
	796 kcal 420 gms spicy regional chickpea preparation 	
	Dal makhani	945
	772 kcal 520 gms slow cooked black lentils finished with cream and butter 	
	Farmers lentil curry	945
	604 kcal 560 gms selection of five lentils  	
	Dal fry	875
	560 kcal 520 gms slowly cooked yellow lentil tempered with brown garlic onion and green chillies 	
	Aloo jeera mirchi	845
	676 kcal 375 gms stir fried potato with black cumin and green chilli  	

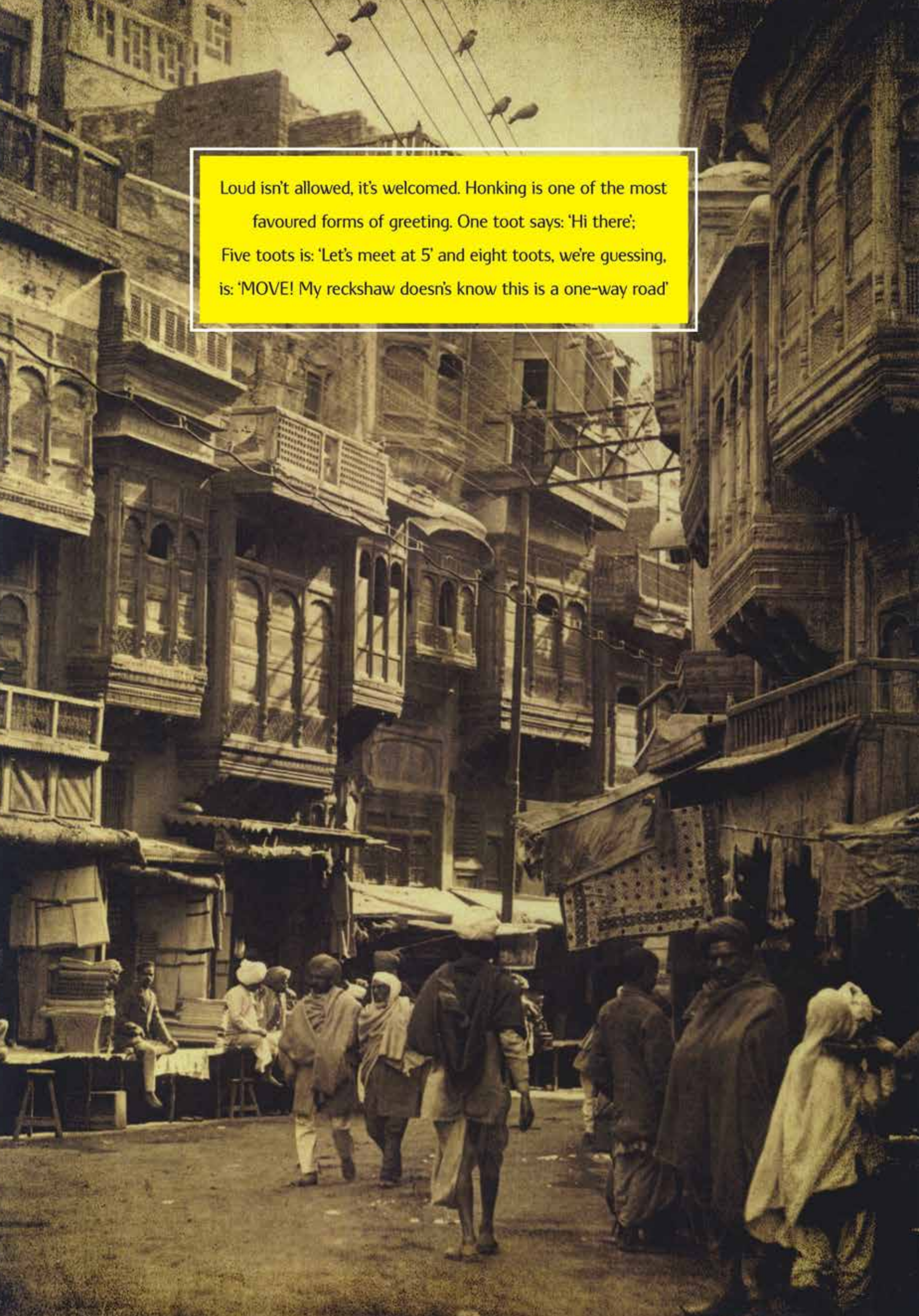
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ZAAYKA LAGAN KA

	Sialkot kadhai jhinga 826 kcal 460 gms fresh water prawns tossed with onion, capsicum, tomatoes 	1725
	Faridkot keema mattar 827 kcal 430 gms minced mutton cooked with green peas and ginger 	1625
	Gujranwala bhuna gosht 859 kcal 450 gms a traditional lamb curry with onion tomato masala 	1625
	Nihari gosht 1499 kcal 640 gms baby lamb shanks cooked with traditional nihari spice mix 	1625
	Jhelum macchi curry 441 kcal 260 gms fresh chilli, capsicum, roasted spices 	1550
	Punjabi kukkad makhani 1520 kcal 620 gms fresh tomatoes, khoya, butter 	1400
	Dum murgh lahori 1928 kcal 580 gms chicken drumsticks in Lahori gravy 	1400

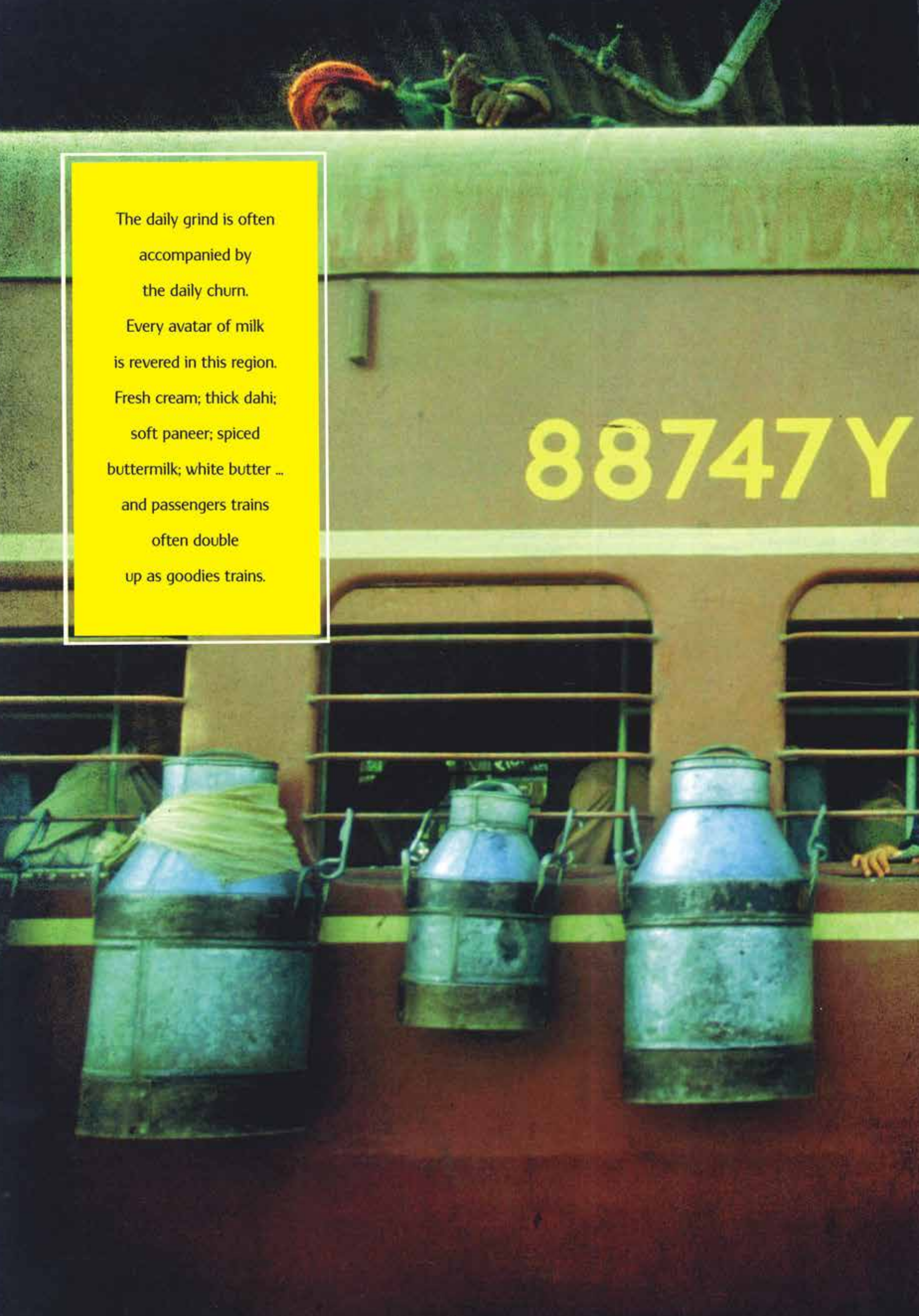
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The daily grind is often
accompanied by
the daily churn.

Every avatar of milk
is revered in this region.
Fresh cream; thick dahi;
soft paneer; spiced
buttermilk; white butter ...
and passengers trains
often double
up as goodies trains.

88747Y

CHAWAL KA KHAZANA

	Lagan ki biryani All-time favorite basmati rice preparation	
	Lamb 1512 kcal 710 gms 	1400
	Chicken 1290 kcal 715 gms 	1275
	Vegetable 1162 kcal 700 gms 	1100
	Afghani kabuli pulao 1236 kcal 460 gms long grain rice, vegetable, saffron, nuts and raisins  	950
	Pulao 741 kcal 420 gms basmati rice cooked with your choice of vegetable, cumin, green peas or corn  	800
	Steamed rice 450 kcal 340 gms Basmati rice steamed 	575

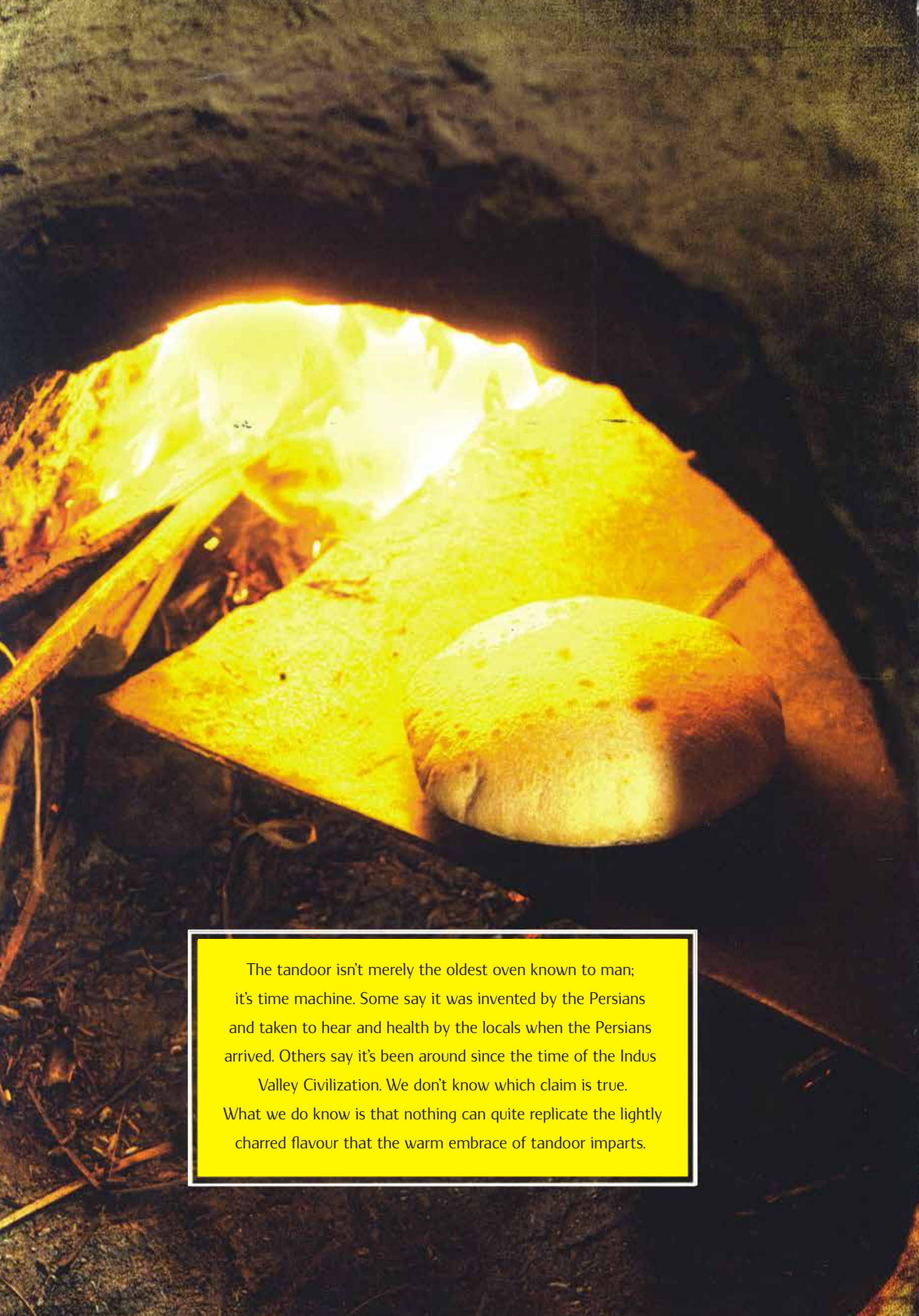
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The tandoor isn't merely the oldest oven known to man; it's time machine. Some say it was invented by the Persians and taken to hear and health by the locals when the Persians arrived. Others say it's been around since the time of the Indus Valley Civilization. We don't know which claim is true. What we do know is that nothing can quite replicate the lightly charred flavour that the warm embrace of tandoor imparts.

INDUS KHAAS

	Naan 555 kcal 160 gms plain, butter, garlic or chilli cheese  	325
	Roti 460 kcal 140 gms plain, butter  	325
	Lachha paratha 549 kcal 160 gms plain, butter, garlic or chili cheese  	325
	Multigrain roti 204 kcal 130 gms plain or butter  	325
	Missi roti 501 kcal 140 gms gram flour bread with onion, garlic and coriander  	325
	Phulka 550 kcal 160 gms Plain, ghee  	325
	Roomali roti 342 kcal 210 gms handkerchief style bread cooked on a griddle   	350
	Roghni naan 415 kcal 160 gms topped with sesame and onion seeds  	350
	Peshawari naan 580 kcal 210 gms bread from Peshawar flavored with saffron, raisins and nuts   	350
	Amritsari bharwan kulcha 570 kcal 180 gms with a choice of onion, potatoes, cottage cheese or masala   	350
	Tokri roti di 627 kcal 360 gms selection of roti, naan, missi roti, butter naan and lachha paratha  	725

Our standard portion of roti/naan/ kulcha/paratha/roomali roti is 2 pieces & phulka is 4 pieces

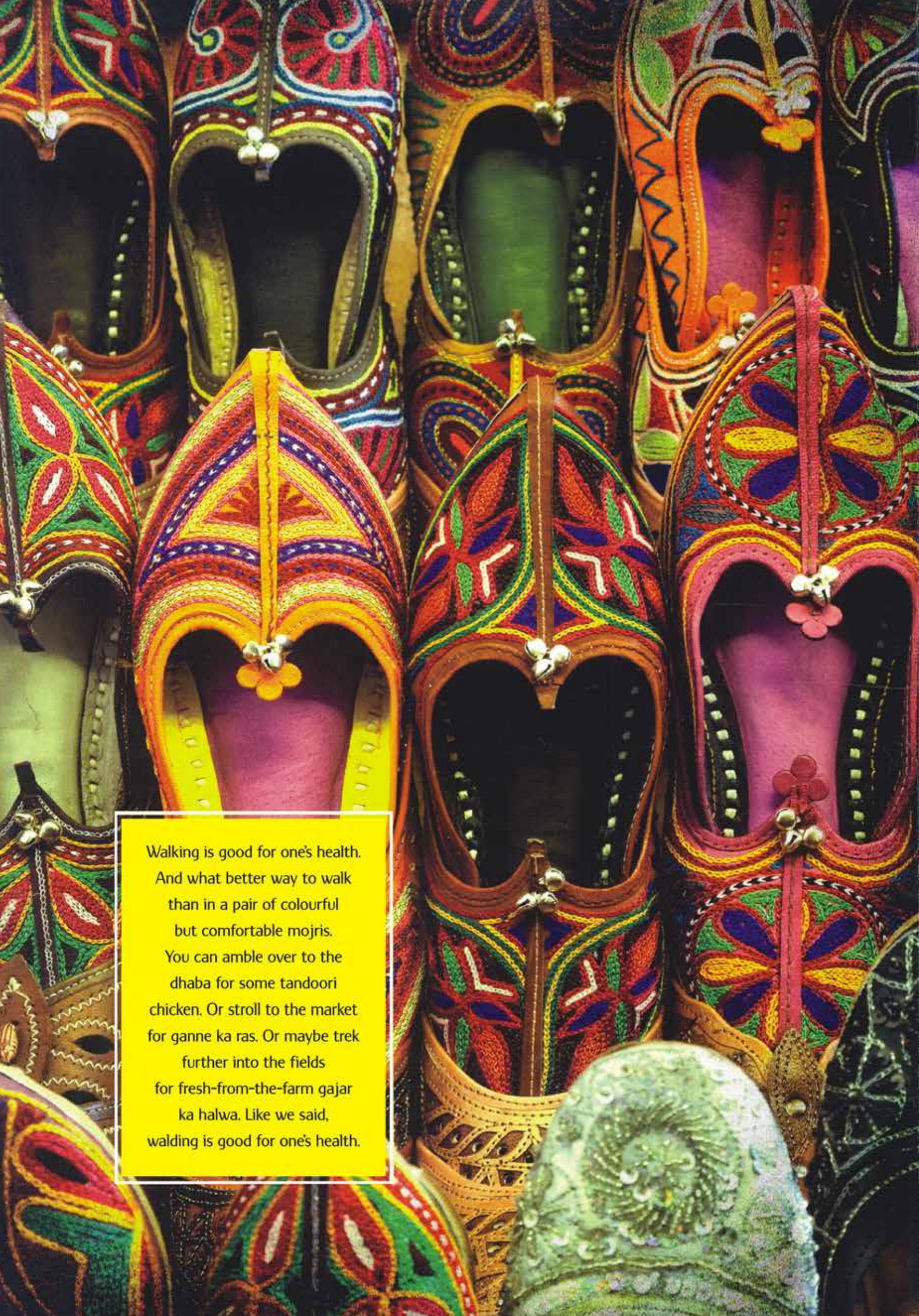
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Walking is good for one's health.
And what better way to walk
than in a pair of colourful
but comfortable mojris.
You can amble over to the
dhaba for some tandoori
chicken. Or stroll to the market
for ganne ka ras. Or maybe trek
further into the fields
for fresh-from-the-farm gajar
ka halwa. Like we said,
wadding is good for one's health.

RANG DAHI KE

●	Plain curd 134 kcal 220 gms	295
●	Raita 152 kcal 260 gms plain / mix vegetable	295

Indus special

●	Kandhari anar 236 kcal 460 gms	295
●	Boondi and coriander 271 kcal 390 gms	295
●	Burani raita 226 kcal 445 gms	295

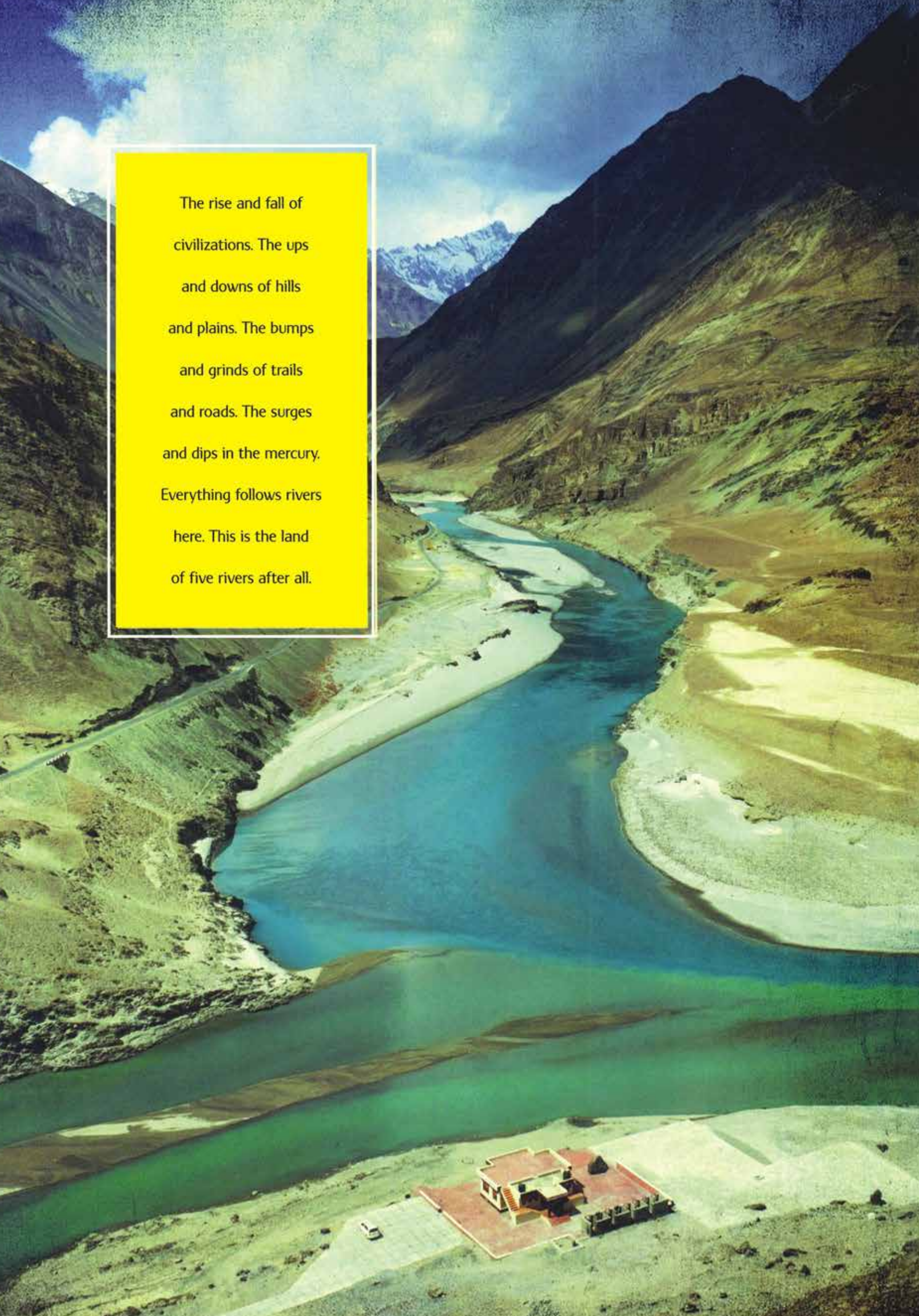
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An aerial photograph of a wide, turquoise river flowing through a mountain valley. The river is surrounded by steep, arid slopes with patches of green and brown vegetation. In the foreground, a small, white building with a red roof sits on a sandy bank. The sky is blue with scattered white clouds. A yellow text box is overlaid on the left side of the image.

The rise and fall of
civilizations. The ups
and downs of hills
and plains. The bumps
and grinds of trails
and roads. The surges
and dips in the mercury.
Everything follows rivers
here. This is the land
of five rivers after all.

SAFAR MITHE KA

	Pista rasmalai 198 kcal 150 gms soft and spongy patties, saffron milk 	600
	Pasandeeda shahi tukda 268 kcal 160 gms golden fried bread, thickened sweet milk, pistachio slivers 	600
	Khajoor ka sheera (Sugar-free) 385 kcal 220 gms dates, semolina, nuts 	600
	Gulab jamun 223 kcal 150 gms golden fried milk dumplings seeped in sugar syrup 	595
	Peshawari meets lahori 187 kcal 120 gms kulfi, falooda 	595
	Homemade ice - cream Paan ice - cream 117 kcal 80 gms  Rose petal ice - cream 112 kcal 80 gms  Kashmiri anjeer ice - cream 119 kcal 80 gms 	580

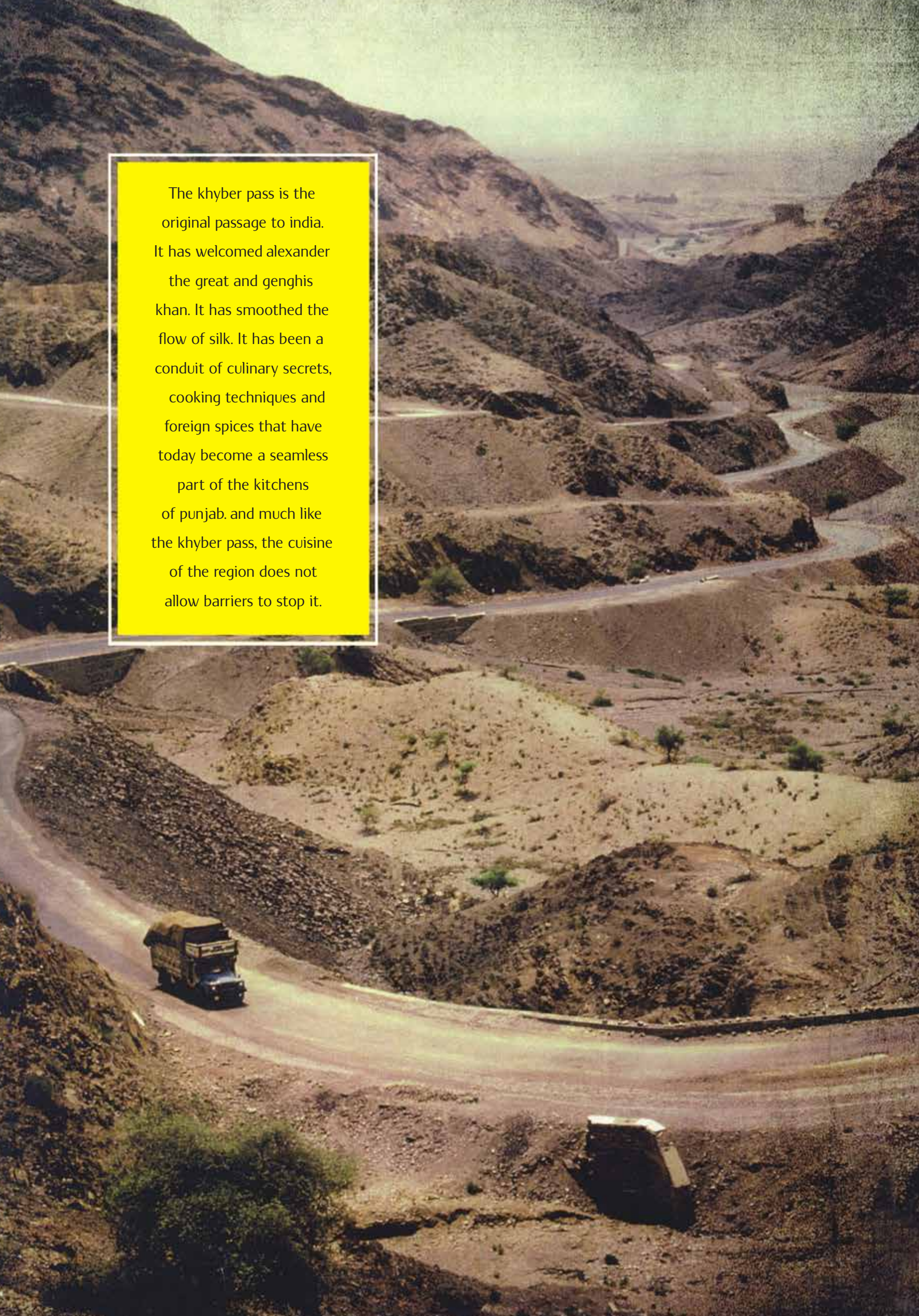
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INDUS EXPRESS SAMPLERS
VEGETARIAN-2000



2899 kcal | 1620 gms

Shuruaat

- Tamatar aur tulsi ka ark**
tomato basil broth
Or
- Dal pudina ka shorba**
curried lentil soup with mint

Tandoor aur lagan ka
zaayka

- Nadru ke kebab**
lotus stem patties stuffed with
Kashmiri prunes
Or
- Dahi di tikki**
hung yoghurt Pattie stuffed with green
chilli, ginger & coriander
- Indus paneer tikka butter masala**
cottage cheese stewed in creamy tomato
gravy
- Malai khubani kofta**
cottage cheese and apricot dumplings,
creamy pistachio gravy
- Laal mirch tadka palak**
fresh baby spinach, whole red chilies,
garlic
- Farmers lentil curry**
selection of five lentils
- Afghani kabuli pulao**
long grain rice, vegetable, saffron,
nuts, raisins
- Burani raita**
brown garlic, roasted cumin

Safar mithe ka

Specially crafted chef’s choice dessert
selection

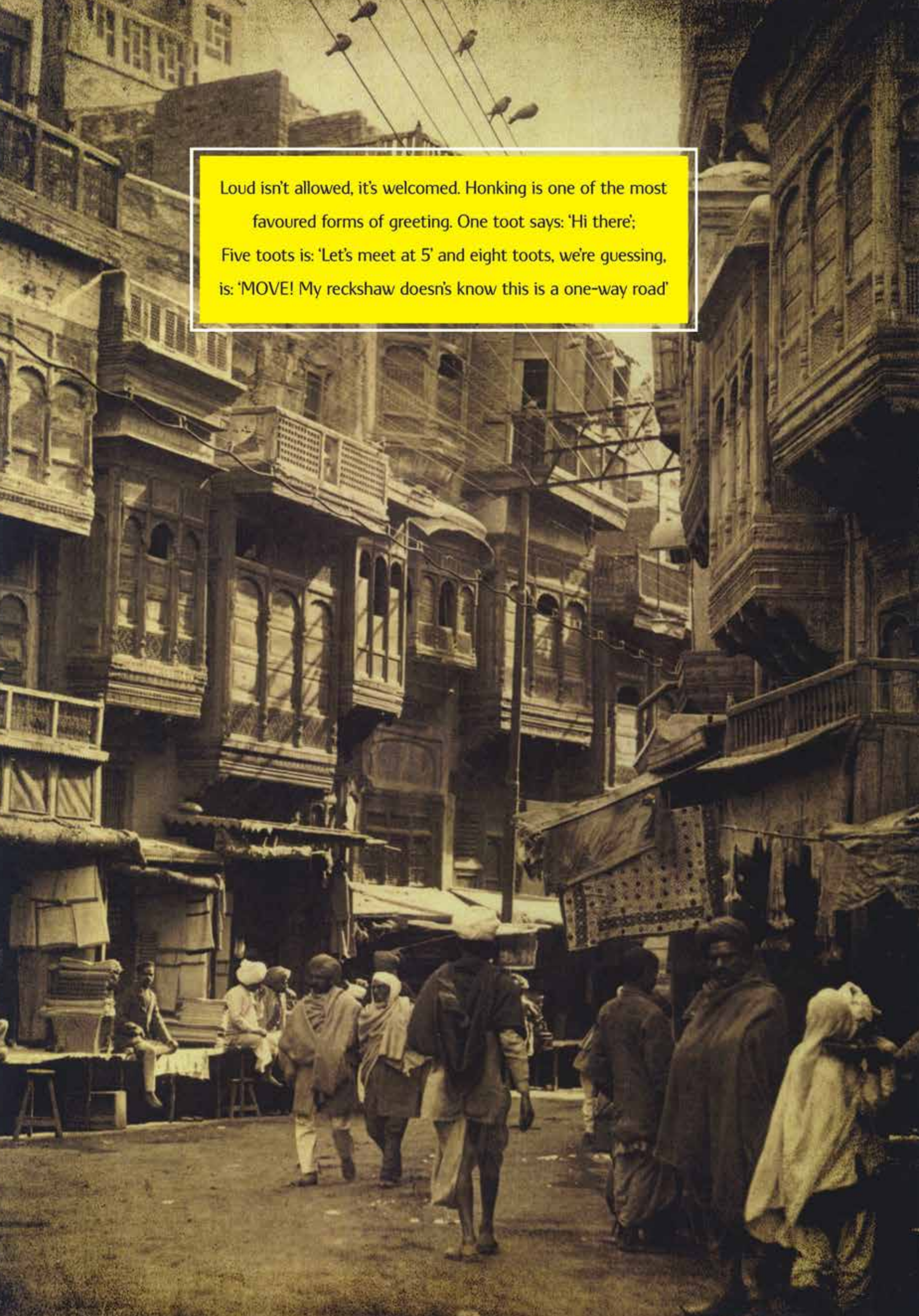
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INDUS EXPRESS SAMPLERS
NON-VEGETARIAN-2300



3122 kcal | 1600 gms

Shuruaat

- ▲

Yakhni shorba
traditional lamb soup
Or
- ▲

Murgh shorba
chicken broth with cumin and fresh herbs

Tandoor aur lagan
ka zaayka

- ▲

Peshawari seekh kebab
lamb mince skewered, mint sauce
Or
- ▲

Chinioti macchi tikka
mustard seeds and Indus spices
- ▲

Dum murgh lahari
chicken drumsticks in Lahori gravy
- ▲

Nihari gosht
baby lamb shanks cooked with traditional nihari spice mix
Or
- ▲

Jhelum macchi curry
fresh chilli, capsicum, roasted spices
- **Laal mirch tadka palak**
fresh baby spinach, whole red chillies, garlic
- **Farmers lentil curry**
selection of five lentils
- **Afghani kabuli pulao**
long grain rice, vegetables, saffron, nuts, raisins
- **Burani raita**
Brown garlic, roasted cumin

Safar mithe ka

Specially crafted chef’s choice dessert selection

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