

Food Menu



Agaaz ~ Appetizers

CHOMA CHOMA	18
Thinly sliced beef short ribs, char grilled with tangy African spices	
BUTTER CHICKEN SAMOSA	12
Crispy triangular shells stuffed with chicken, topped with butter chicken sauce	
AMRITSARI FISH	14
Seasoned basa dipped in chickpea batter, served crisp Punjabi style	
CHILLI CHICKEN 65	15
An Indo Chinese delicacy, crispy chicken cubes tossed with onions & peppers	
LAHSUNI PRAWNS	16
Succulent tiger prawns in spicy garlic sauce	
MISHKAKI	14
An African speciality! Cubes of beef on a stick, barbecued with spicy masala	

Vegetarian Choices

FRIED MOGO	9
Gently fried cassava fingers sprinkled with lemon salt and spices	
VEGETABLE SAMOSA	10
Crispy turnovers stuffed with potatoes and green peas	
PUNJABI PAKORA	10
Fried dumplings of vegetables in chickpea flour batter, finished with chaat masala	
GARLIC CAULIFLOWER	13
Cauliflower florets cooked in tangy garlic sauce	
HARA BHARA KABAB	12
Finely minced mix vegetables with a hint of fresh mint, deep fried	

Shorba ~ Soup

TAMATAR KA SHORBA	8	CHICKEN SHORBA	9
Cream of tomato soup Indian style		Chicken soup with mughlai herbs	



Subz Baag ~ Salads

INDIAN GARDEN SALAD

Cucumber, onion & tomato

8

TANDOORI CHICKEN SALAD

Indian version of Caesar salad with julienne of barbecued chicken

10

Tandoor Ke Angaron Se ~ Clay Oven

TANDOORI MURGH

Half of spring chicken marinated in yoghurt and 21 spices, perfectly grilled in clay oven

21

SUFIANA CHICKEN TIKKA

Breast of chicken infused with ginger, garlic and chef's own tandoori spices

23

AFGHANI MALAI MURGH

Chicken breast drenched in a velvety cream sauce and grilled

23

TANDOORI SALMON

Cubes of fresh Atlantic salmon marinated with Khazana's own spices, a popular dish

29

JHEENGA ANGARE

Jumbo prawns marinated with aromatic freshly ground spices, artfully roasted

30

NIZAMI CHAAMPEY

Lamb Chops marinated in nutmeg, cinnamon and aromatic Indian herbs

30

CHANGEZI BOTI

Alberta beef sirloin marinated in a combination of freshly ground spices, perfectly grilled

23

AWADHI SEEKH

Minced lamb with garam masala, garlic, ginger and hint of mint, grilled in tandoor

23

RAAN E DUMPUKHT

Roast Leg of New Zealand lamb marinated with yoghurt and spices

120

** Requires 24 hour notice**

TANDOORI PHOOL

Cauliflower seasoned with lemon, yellow chillies and yoghurt, a vegetarian's delight

18

SMOKEY PANEER TIKKA

Cubes of cottage cheese, flavoured with ginger garlic and herbs, immaculately grilled

19

GRILLED SALAD

Seasoned peppers, vegetables, cottage cheese and pineapple, gracefully char broiled

18

LAKHNAVI MUSHROOM

Button mushrooms cooked in tandoor with a blend of spices, Chef's own creation

18



Chuhley Ki Aag Se ~ From Our Clay Pots

BUTTER CHICKEN	22
India's signature gift to the world, grilled chicken cooked in cream and tomato gravy	
CHICKEN TIKKA MASALA	22
Tandoori chicken cooked in tomato and fenugreek sauce, discovered by the British Raj	
PAKISTANI KADAI MURGH	22
Chunks of boneless chicken cooked with bell peppers, tomatoes and onions	
CHICKEN DHABAA	22
Bone in chicken curry with a touch of fenugreek and spinach , gift from Punjab	
RAJASTHANI LAMB	22
From the land of Rajputs , lean and tender boneless lamb slow cooked with spices	
KASHMIRI ROGAN JOSH	22
A classic north Indian delicacy of goat in green cardamom sauce	
MUGHLAI BEEF	22
Generously spiced lean beef in a symphony of spices, korma style	
GOAN FISH CURRY	21
Basa fish curry with a tampering of mustard seeds and curry leaves	
COCONUT SHRIMP	23
South Indian coconut flavoured shrimp curry	
VINDALOO ~ BEEF 22 LAMB 22 CHICKEN 22 SHRIMP 23	
For those who want their curry hot, an evergreen dish from Goa	

Akele Akele - Preplated Dinners

DIWAN E AAM 30

Vegetable Biryani, Daal, Aloo Gobhi, Raita
Paneer Tikka & Choice of Naan

DIWAN E KHAAS 32

Rice, Butter Chicken, Daal, Tandoori Salmon,
Seekh Kebab, Raita & choice of Naan



Kuchh Shakahari ~ Vegetarian Curries

DAAL KHAZANA	18
A unique black lentil dish, simmered overnight on slow fire, finished with cream	
DAAL TARKA	16
Yellow lentils tampered with cumin, staple food of a Punjabi household	
CHANA PINDI	16
Chick pea flavoured with dry ginger, fenugreek and herbs, from Rawalpindi city	
PALAK PANEER	19
Spinach and cottage cheese – simple ingredients turn this curry into a magical dish	
DUM ALOO GOBHI	17
A well known north Indian dish – broiled potatoes and cauliflower in aromatic sauce	
SHABNAM KE MOTI	17
Me'lange of vegetables cooked in a traditional tomato onion gravy	
KARAI PANEER	19
Cubes of cottage cheese cooked with tomatoes, peppers and onions	
SHAHI PANEER AKBARI	19
Cottage paneer dish cooked in velvety tomato cream sauce, from the north east frontier	
KOFTA HABIBI	19
Dumplings of cottage cheese, cooked in a rich Kashmiri sauce	
BHINDI DO PIAZA	17
Home style Okra dish, cooked with onions, tomatoes, flavoured with turmeric and cumin	

Accompaniments

CUCUMBER RAITA	8
Yoghurt with shredded cucumber and herbs	
ALOO RAITA	8
Yoghurt with potatoes and spices	
PINEAPPLE RAITA	8
Yoghurt with pineapple	
ONION CHILLI PLATE	3



Chawal Ki Mehaik ~ Finest Basmati Rice

SAFFRON RICE 6.50 LEMON RICE 7 COCONUT RICE 7.50

VEGETABLE BIRYANI 18

Baked basmati rice and vegetables with hint of fresh mint leaves

HYDRABADI BIRYANI GOAT 23 CHICKEN 22 SHRIMP 24

Mint flavoured Dehradun basmati smoked with choice of goat, chicken or shrimp

Roti Ki Khushboo ~ Indian Breads

NAAN MAKHNI 4.75

A light bread baked in clay oven, brushed with butter

FLAVOURED NAAN 6.00

Naan bread with choice of GARLIC, ROSEMARY or COCONUT with butter glaze

TANDOORI ROTI 4.25

Whole wheat bread

LACHHA PRANTHA 5.50

Whole wheat multi layered bread

PUDINA PRANTHA 5.50

Mint flavoured oven baked bread with butter glaze

TANDOORI KULCHA 8.00

Traditional naan bread with choice of stuffing ONION, POTATO, PANEER or CHICKEN

Halwai Ki Dukaan Se ~ Desserts

KULFI KHAZANA 9

Traditional saffron flavoured ice cream

RICE PUDDING 8

An all time favourite

GULAB JAMUN WITH ICE CREAM 10

Reduced milk dumplings, dipped in sugar syrup served with ice cream

MANGO CREAM 10

Fresh mango pudding

CHOCOLATE CINNAMON NAAN 8

Naan bread with Belgium chocolate and cinnamon

15% Gratuity shall apply on a table of 8 or more.



Fixed Dinners for Groups (8 or More)

MENU ONE - \$45 PER PERSON

Vegetable Samosa, Mogo and Fried Fish

MAIN COURSE

Tandoori Chicken or Beef Kebab or Tandoori Salmon

Butter Chicken

Lamb Korma

Daal Khazana

Palak Paneer

Saffron Rice

Raita

Naan Makhni

Rice Pudding

MENU TWO - \$55 PER PERSON

Vegetable Samosa, Choma Choma and Tandoori Shrimp

MAIN COURSE

Tandoori Chicken, Murg Malai, Beef Kebab, Tandoori Salmon

(Choose any two from above)

Butter Chicken

Lamb Korma

Daal Khazana

Palak Paneer

Choice of Naan

Raita & Salad

Kufli Khazana





Tea or Coffee



Drink Menu



White Wine





				
SANTA CAROLINA Reserva Sauvignon Blanc <i>Chile</i>	11	24	36	42
VINA ERRAZURIZ Casablanca Chardonnay <i>Chile</i>	12	25	38	44
TERRAZAS Reserva Torrontes <i>Argentina</i>	12	25	38	47
SUMAC RIDGE Gewurztraminer <i>Canada</i>	12	25	38	47
SANTA CAROLINA Reserva Chardonnay <i>Chile</i>			40	
BANFI Le Rime Pinot Grigio <i>Italy</i>			41	
OYSTER BAY Sauvignon Blanc <i>New Zealand</i>			41	
LOUIS JADOT Bourgogne Chardonnay <i>France</i>			53	
LOUIS JADOT Chablis <i>France</i>			60	
CLOUDY BAY Chardonnay <i>New Zealand</i>			66	
CAKEBREAD Chardonnay <i>USA</i>			122	

Champagne and Sparkling

HENKELL & SOHLEIN	32
Brut <i>Germany</i>	
CHANDON	75
Blanc de Noirs <i>USA</i>	
DOM PERIGNON	345
Champagne <i>France</i>	



Red Wine

				
SANTA CAROLINA Reserva Merlot <i>Chile</i>	11	22	34	41
CONO SUR Estate Pinot Noir <i>Chile</i>	12	22	34	41
RED KNOT Shiraz <i>Australia</i>	12	25	38	47
THE SHOW Malbec <i>Argentina</i>			42	
WYNDHAM ESTATE Bin 555 Shiraz <i>Australia</i>			43	
TERRAZAS Reserva Cabernet Sauvignon <i>Argentina</i>			45	
BEN MARCO Malbec <i>Argentina</i>			50	
MASI Amarone <i>Italy</i>			72	
RAYMOND Napa Valley Cabernet Sauvignon <i>USA</i>			88	
OSOYOOS LAROSE Le Grand Vin <i>Canada</i>			108	
SAN FELICE Poggo Rosso Chianti Classico Riserva <i>Italy</i>			110	
SAN FELICE Pugnitello <i>Italy</i>			133	

Blush

ROBERT MONDAVI WOODBRIDGE	11	21	32	38
White Zinfandel <i>USA</i>				
BARTON & GUESTIER PASSEPORT			39	
Cotes de Provence Rose <i>France</i>				

House Beer (340ml) \$8

TAJ MAHAL
KING FISHER
RANI



Domestic Beer (340ml) \$7.50

BIG ROCK Traditional

BIG ROCK Grasshopper

SLEEMANS Honey Brown

CANADIAN

KOKANEE

COORS LIGHT

BUDWEISER

Imported and Premium Beer

BECKS <i>Germany</i>	8.50
CORONA <i>Mexico</i>	8.50
STELLA ARTOIS <i>Belgium</i>	8.50
ALLEY KAT Amber Ale <i>Edmonton</i>	8.50
ALLEY KAT Aprikat Wheat Ale <i>Edmonton</i>	8.50
TUSKER (500 ml) <i>Kenya</i>	13.90
TUBORG <i>Denmark</i>	8.75
KRONENBOURG 1664 <i>France</i>	8.75
GUINNESS (440 ml) <i>Ireland</i>	9.25
HEINEKEN <i>Holland</i>	8.50
TIGER <i>Singapore</i>	8.50



Scotch (1oz)

JOHNNIE WALKER Red	8
GLENFIDDICH	9
ARDBEG 10 year Old	10
JOHNNIE WALKER Black	9
DALWHINNIE	10
JOHNNIE WALKER Blue Label	24

Cognac (1oz)

COURVOISIER VS	8
HENNESSY VSOP	14
HENNESSY XO	24

Non Alcoholic Beverages

MOJITO BLISS Very Popular Mint Flavoured Drink	7
UMAR KAYAM Orange and Passion Fruit Juice Topped with Grenadine	7
NIMBU PAANI Refreshing Fresh Lime Drink	6
AMRAPALI Mango, Pineapple and Orange Juice, Sprite, Grenadine	7
FRUIT JUICE Passion Fruit, Mango, Lychee, Pineapple, Orange or Cranberry	5
LASSI Sweet or Salted <i>Traditional Indian Drink made from Yogurt</i>	6
LASSI Mango, Lychee or Coconut <i>Traditional Indian Drink made from Yogurt</i>	7
COFFEE	3
SOFT DRINKS	3
PERRIER	7
PELLIGRINO	7
MASALA CHAI <i>No Khazana experience is complete without this traditional tea</i>	3



Cocktails (1oz) \$9

CAESAR

Vodka, Clamato Juice, Worcestershire sauce, Tabasco, Celery Salt

THE SMOKE SHOW

Ardbeg 10 Years old, Clamato Juice, Worcestershire sauce, Tabasco, Steak spice

LONG ISLAND ICED TEA

Vodka, White rum, Triple Sec, Tequila, Gin, Coke, Lime Juice

PINA COLADA

White Rum, Coconut syrup, Pineapple Juice, Milk

MINT COSMO

Vodka, Triple Sec, Fresh lime juice, Muddled mint

KHAZANA'S PALOMA

Casamigos Blanco Tequila, Grapefruit juice, Lime, Simple syrup, Sugar rim

MANGO COSMO

Vodka, Triple Sec, Mango Pulp, Muddled Lime

BUFFALO TRACE OLD FASHIONED

Buffalo Trace Bourbon, Angostura Bitters, Water, Orange, Cherry, Garnish

INDIAN KISS

Vodka, Malibu, Chambord, Splash of Pineapple juice

Martinis (2oz) \$13

COSMOPOLITAN

Belvedere Pure Vodka, Cranberry Juice, Lime Juice

CUCUMBERTINI

Dry Gin, Fresh Cucumber, Lime juice

LYCHEE

Belvedere Pure Vodka Lychee Juice, Pineapple Juice

JACK HORNER

Belvederer Pure Vodka, Lemon Juice, Cinnamon Syrup, Blackberries, Dash of egg white

CHOCOLATE

Belvedere Puer Vodka, Creme de Cacao

CLASSIC BELVEDERE

Belvedere Pure Vodka, Vermout, Olives

PREMIUM SPIRITS (1OZ) \$9

KHAZANA HIGHBALLS (1OZ) \$8

