

HOUSE OF
QURESHI

ahsan ali qureshi

The ancient tradition of Dum Cuisine came to its zenith in 18th century Awadh. His kingdom in grip of famine, Nawab Asaf-ud-Daulah, initiated a 'food for work' program employing thousands in the construction of the exquisite Bara Imambara. Large cauldrons were filled with rice, meat, vegetables and spices, and then sealed to make a simple, one dish meal that was available to workers day and night. Then, one day, the Nawab caught a whiff of the aromas emanating from a cauldron and royal kitchen was ordered to serve the dish.

200 years later, Chef Ashfaque, Irfan and Ahsan Ali Qureshi, youngest son of legendary chef Imtiaz Qureshi who is the Indian first chef to receive the highest civilian honor by the President of India. Ahsan who is from the family of chefs of the Great Nawabs, unearthed the secret of the unique flavors of Dum & Frontier Cuisines. Qureshi gradually refined the cuisine to please the royal palate.

At House of Qureshi, we are not just a cuisine but an experience, that goes beyond the mere satisfaction of appetite to the realm of sensuality: an evocative presentation of aromas, flavors, and textures.

Aperitif

Ambi Panna [V] [Q] <i>A piquant summer cooler of raw mango, cumin, and mint</i>	14
Mausam Ka Ras [V] <i>Seasonal juices</i>	14
Thandai [V] [Q] <i>Seasonal, refreshing drink of milk, cardamom, almonds and saffron</i>	18
Masala Chai pot [V]	20
Lassi [V]	
<i>Sweet or Salted</i>	20
<i>Mango</i>	24

Shorba-Soups

Khumb Shorba [V] <i>Shiitake mushroom soup with curry leaves, coconut cream, mushroom pakora</i>	15
Murgh Badam Ka Shorba [Q] <i>Velvet of chicken soup with almond and saffron</i>	20

Shuruat-Starters

Samosas Jugalbandi [V] <i>Duet of singhada, potlee samosas and onion bhajia with chickpea cassoulet</i>	18
Dahi Kabab [V] [Q] <i>Hung yogurt spiced with fresh herbs and rolled in soft bread and deep fried</i>	20
Pani Puri	20

[Q] Qureshi Specials

[S] Spicy Dishes

[V] Vegetarian Dishes

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Lazzat E Tandoor-Tandoori Entres

Tandoori Gobhi [V] <i>Tandoor grilled cauliflowers marinated with gram flour tandoori spices</i>	30
Aatish E Aloo [V] [S] <i>Tandoori potatoes marinated in peshawari spices</i>	30
Tandoori Chicken [Q]	
<i>1/2 Chicken</i>	35
<i>Whole Chicken</i>	60
Paneer Tikka	45
Murgh Peshawari Tikka [Q] [S] <i>Chicken Tikka marinated in peshawari spices grilled in tandoor</i>	45
Murgh Malai Tikka <i>Breast of corn fed chicken marinated with nutmeg, cardamom and cream cheese</i>	45
Punjabi Fish Tikka [Q] <i>Marinated with coriander, carom seeds and lemon juice</i>	60
Tandoori Prawns Rosemary [Q]	60
Mutton Seekh Kabab [Q] [S] <i>Mutton minced spiced with pole masala and herbs skewered and grilled in tandoor</i>	65
Burrah Kabab [Q] <i>Tandoori lamb chops chargrilled pepper salad and sour cream</i>	95

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Lazzat E Handi-Favorite Curries

Mirch Salan [V] [Q] <i>Brinjal and bhajji chilies cooked with peanut, coconut and sesame, in a tangy gravy</i>	35
Subz Miloni [V] <i>Indian cottage cheese with spinach mushroom, baby corn, bellpeppers</i>	35
Dal Qureshi [V] [Q] <i>Slow-stewed black lentils with tomatoes, finished with butter and cream</i>	40
Paneer Tikka Butter Masala [V] [Q] <i>Tandoor cooked anari cheese with tomato masala</i>	45
Butter Chicken [Q] <i>Morsels of chicken tike simmered in tomato cream flavoured with fenugreek served</i>	50
Jhinga Dum Masala [Q] [S] <i>Stir-fried black tiger prawns in onion and tomato masala</i>	55
Lamb Curry Cooked “Dhaba Style” <i>Braised cubes of Iranian lamb, cardamom, tomatoes and coriander</i>	55
Hyderabadi Nehari [Q] <i>Slow-cooked shank of lamb, caramelized red onion, ginger and turmeric</i>	70
Raan E Qureshi [Q] <i>Leg of mutton in malt vinegar, stuffed with onions, cheese and mint, cooked on dum</i>	245

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Biryani

Subz Dum Biryani [V] [Q] <i>Basmati rice cooked with green herbs, aromatic spices and seasonal vegetables</i>	35
Murgh Bombay Bohri Biryani [Q] [S] <i>Basmati rice cooked with oriental spices and morsels of chicken</i>	55
Samundari Biryani [Q] <i>Prawns, herbs, rose scented basmati rice, cooked in a cast iron pot</i>	65
Dum Lucknawi Biryani [Q] <i>Marinated lamb and rice cooked with saffron and aromatic spices</i>	65

MORE

Accompaniments

Papadum <i>Kerala papad with chutney</i>	8
Basmati Rice	10
Raita <i>Homemade yoghurt with tomato, coriander, cucumber, fresh mint & black salt</i>	10
Biryani Rice <i>Basmati Rice</i>	12
Masala Papads <i>Fried papad sprinkled with chopped onions, tomatoes, coriander leaves & spices</i>	15

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Naan Roti Paratha-Breads

Tandoori Roti [V] <i>Tandoori bread made of 'Atta' flour</i>	6
Khameeri Roti [V]	6
Lachcha Paratha [V]	8
Mint Paratha [V]	8
Chili Naan [V]	8
Garlic Naan [V]	8
Cheese Naan	12

Shireeni-Desserts

Warm Carrot Halwa [V] <i>Topped with almonds</i>	20
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Set Lunch

Set A	25
<i>Chickpeas "Dhaba Style"</i> <i>Samosa</i> <i>Naan</i> <i>Kuchumber Salad</i>	
Set B	25
<i>Mirch Salam</i> <i>Aloo Ghobi</i> <i>Samosa</i> <i>Lachcha Prata</i>	
Set C	30
<i>Dal Qureshi</i> <i>Malai Tikka</i> <i>Lachcha Paratha</i> <i>Kuchumber Salad</i>	
Set D	30
<i>Butter Chicken</i> <i>Dahi Kebab</i> <i>Butter Naan</i> <i>Kuchumber Salad</i>	
Set E	35
<i>Dhaba Lamb</i> <i>Peshawari Tikka</i> <i>Khamiri Roti/Biryani Rice</i> <i>Kuchumber Salad</i>	

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Combo Set

Set A	260
<i>Murgh Peshawari Tikka</i> <i>Dum Lucknawi Biryani</i> <i>Butter chicken</i> <i>Dal Qureshi</i> <i>Naan</i> <i>Thandai</i> <i>Warm Carrot Halwa</i>	
Set B	320
<i>Mutton Seekh Kabab</i> <i>Murgh Bombay Bohri Biryani</i> <i>Lamb Curry cooked "Dhaba style"</i> <i>Mirch Salan</i> <i>Lachcha Paratha</i> <i>Aam Panna</i> <i>Warm Carrot Halwa</i>	
Set C	260
<i>Murgh Malai Tikka</i> <i>Dum Lucknawi Biryani</i> <i>Butter Chicken</i> <i>Dal Qureshi</i> <i>Khameeri Roti</i> <i>Thandai</i> <i>Warm Carrot Halwa</i>	
Set D	220
<i>Dahi Kebab</i> <i>Subz Dum Biryani</i> <i>Paneer Tikka Butter Masala</i> <i>Dal Qureshi</i> <i>Lachcha Parantha</i> <i>Aam Panna</i> <i>Warm Carrot Halwa</i>	

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