
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.*

CHILLI CHEESE NAANS

Green chilli and herbed cheese flavoured cocktail naans.

TALLI HUI MACCHLI

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



*All images are for illustration purpose only**

THE ENDLESS CHARCOAL GRILL

Experience Copper Chimney's unforgettable flavours with a selection of our unique Kababs.

Our Kababs are marinated for over 6 hours in our secret masalas, served on a hot plate, cooked using the highest quality ingredients sourced from across India.

Enjoy an endless service of our signature grills.

VEGETARIAN GRILLS

*Endless Vegetarian Kababs
Tomato Soup
Choice of a drink**

NON-VEGETARIAN GRILLS

*Endless Non-Vegetarian Kababs
Chicken Soup
Choice of a drink**

VEGETARIAN GRILLS ADD ON I

*Endless Vegetarian Kababs
Tomato Soup
∞ Tawa Biryani - Vegetable
Raita - Vegetable
Gulab Jamun
Choice of a drink**

NON-VEGETARIAN GRILLS ADD ON I

*Endless Non-Vegetarian Kababs
Chicken Soup
∞ Tawa Biryani - Seasoned Chicken
Raita - Vegetable
Gulab Jamun
Choice of a drink**

VEGETARIAN GRILLS ADD ON II

*Endless Vegetarian Kababs
Tomato Soup
∞ Dal Maharaja
Naan - Butter
Gulab Jamun
Choice of a drink**

NON-VEGETARIAN GRILLS ADD ON II

*Endless Non-Vegetarian Kababs
Chicken Soup
∞ Dal Maharaja
Naan - Butter
Gulab Jamun
Choice of a drink**

** Choice of Coke, Sprite, Fanta & Fresh Lime Soda*

**Our endless charcoal grill is served with one round of soft beverages from our select list*

** Per person rates*

** Packaging not allowed*

∞ Copper Chimney Signature dishes. All our non-vegetarian dishes are Halal.
If you suffer from any food allergies, please inform your server.
Government taxes as applicable. We levy 10% service charge.

TANDOOR - VEGETARIAN

∞ PANEER TIKKA

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

KHADEY MASALEY KA PANEER TIKKA

Paneer tikka roasted in tandoor with khada masala-whole roasted spices.

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.

∞ ACHARI MUSHROOM

Barbecued fresh mushrooms flavoured with mustard and pickling spices.

MAKAI MALAI SEEKH

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

VEGETABLE SEEKH KABAB

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

∞ Copper Chimney Signature dishes.

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ALOO CHUTNEYWALA

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

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*

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.

CHICKEN KALI MIRCH

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

MURGH MALAI KABAB

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

∞ BURRAH CHOP

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

MUTTON SEEKH KABAB

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

LAL MIRCH JHINGA

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

TANDOORI FISH TIKKA

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

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 | Seasoned Chicken | Tender Mutton | Spicy Prawn

DUM BIRYANI

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

Vegetable | Chicken | Mutton

MAIN COURSE - VEGETARIAN

☪ (J) COPPER PANEER MASALA

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

Regular | Sharing

KADHAI PANEER

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

Regular | Sharing

DUM ALOO

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

MALAI KOFTA

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

(J) AMRITSARI CHOWK KE CHOLE

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

PANEER PALAK

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

Regular | Sharing



Copper Chimney Signature dishes.

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Government taxes as applicable. We levy 10% service charge. (J) Jain option available.

(J) CORN PALAK

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

Regular | Sharing

∞ (J) VEGETABLE JALFREZI

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

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

KADHAI VEGETABLES

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

Regular | Sharing

VEGETABLE MAKHANWALA

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

Regular | Sharing



Copper Chimney Signature dishes.

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DAL

☪️ (J) 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.

(J) 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

MURGH RAHRA

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

Regular | Sharing

☪️ Copper Chimney Signature dishes.

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MASALENDAR MUTTON KHEEMA

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

ROGAN JOSH

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

Regular | *Sharing*

∞ BHUNA GOSHT

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

Regular | *Sharing*

PRAWN KADHAI

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

Regular | *Sharing*

FISH RAHRA

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

Regular | *Sharing*

SIDES

RAITA

<i>Boondi</i>	<i>Vegetable</i>	<i>Pineapple</i>	<i>Pudina</i>
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PAPAD

<i>Roasted</i>	<i>Fried</i>
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FRESH GREEN SALAD

Sliced tomato, cucumber, radish, carrot and onions.



Copper Chimney Signature dishes.
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INDIAN BREADS

TANDOORI ROTI

Traditional tandoori bread baked in a clay oven.

<i>Plain</i>	<i>Multigrain</i>	<i>Onion & Green Chilli</i>	<i>Butter</i>
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ROOMALI ROTI

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

<i>Plain</i>	<i>Whole Wheat</i>	<i>Butter</i>
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NAAN

Traditional refined flour bread baked in the tandoor

<i>Plain</i>	<i>Garlic</i>	<i>Butter</i>	<i>Cheese</i>	<i>Cheese & Garlic</i>
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LACHCHA PARATHA

Layered and buttered whole wheat bread, crispy and flaky.

<i>Plain</i>	<i>Butter</i>	<i>Pudina</i>
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STUFFED TANDOORI KULCHA

<i>Plain</i>	<i>Masala Aloo</i>	<i>Onion</i>
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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.



Copper Chimney Signature dishes.

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MUZZAFAR

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

CHOICE OF ICE CREAMS (DOUBLE SCOOP)

Vanilla

Chocolate

Butterscotch

Mango

MUZZAFAR

Rich, thick rabdi, topped with golden roasted vermicelli.

A crunchy creamy Lucknowi sensation.

RASMALAI

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

RABDI

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

GULAB JAMUN

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

MALAI KULFI

Signature home-made Indian ice cream lush and creamy



Copper Chimney Signature dishes.

Government taxes as applicable. We levy 10% service charge.

BEVERAGES

TEA / CHAI

<i>Assam</i>	<i>Lemon</i>	<i>Masala</i>	<i>Green</i>	<i>Chamomile</i>
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COFFEE

<i>Hot</i>	<i>Cold Coffee</i>	<i>Cold Coffee with ice cream</i>
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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

ACHARI WHISKEY

*Whiskey, Ginger Ale &
Mango Pickle*



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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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RUSLEELA

*Ginger, Pineapple,
Orange & Mint*



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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

FRESH JUICE OF THE DAY

AERATED BEVERAGES

Coke, Fanta, Sprite

Diet Coke

CANNED JUICES

Pineapple | Apple | Orange | Mango

MASALA COLA

*Kala Khatta, Black
Salt & Cola*



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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