

COPPER CHIMNEY

Serving Since 1985



A tribute to tradition...

Copper Chimney celebrates a rich heritage and the warm hospitality of Oman. We bring you the flavours of the grand Mughals in a culturally inspired setting.

Experience a unique harmony of Eastern and Western gastronomy, brought to life with carefully chosen spices and herbs that enhance both flavor and health.

Committed to the freshest ingredients and nutritional value, Copper Chimney offers more than just a meal - it is a refined culinary journey. Here, every dish is an exquisite blend of taste, tradition, and wellness.

Experience flavour, tradition, and good health in every bite.

(Explore our exquisite outdoor catering and tailored special events)



Beverages



MOCKTAILS

ORANGE COOLER A citrus burst of refreshment	2.500
CARIBBEAN BREEZE Tropical flavours, island vibe	2.500
ELDER PASSION A floral and fruity fusion	2.500
VIRGIN MOJITO Watermelon, Strawberry, Orange, Lemon	2.500
VIRGIN PINA COLADA Coconut and pineapple bliss	2.500
PINK LADY Sweet with a hint of tartness	2.500
BLUE LAGOON Dive into a cool blue refresh	2.500
MANGO MARY Spicy twist on a mango delight	2.500
NUTTY FRUITY A creamy, crunchy concoction	2.500
SPICY GUAVA A zesty guava surprise	2.500
SUNRISE SUNSET Two-toned, tangy temptation	2.500
LEMON ICED TEA Classic refreshment with a lemon twist	2.500

FRESHLY SQUEEZED JUICES

FRUIT COCKTAIL A vibrant medley	2.000
LEMON With water, soda, or mint+soda	1.500
MANGO Tropical sweetness	1.800
ORANGE Sunshine in a glass	1.500
PINEAPPLE Island freshness	1.800
POMEGRANATE Antioxidant-rich elixir	2.200
AVOCADO Creamy and nutritious	2.200
WATERMELON Hydrating and light	1.500

TRADITIONAL BEVERAGES

LASSI Sweet or salted	1.500
BUTTERMILK Cool and tangy	1.000
MANGO LASSI Rich and fruity	1.800

Beverages



SOFT DRINKS

CHOOSE FROM: PEPSI, COCA-COLA, MIRANDA, 7 UP,
MOUNTAIN DEW, SODA 0.600

WATER

SPARKLING WATER (PERRIER)
300 ML 1.000

SPARKLING WATER (PERRIER)
750 ML 1.500

WATER
Small 0.200

WATER
Large 0.400

Vegetarian Soup



TOM YUM VEG SOUP 1.200
Aromatic Thai herbs and fresh vegetables in a tangy broth

MANCHOW SOUP 1.200
A hearty Indo-Chinese blend of veggies with a ginger essence, topped with crunchy noodles

CLEAR SOUP 1.200
Delicate veggie broth, subtly seasoned and brimming with fresh greens

CREAM OF TOMATO 1.200
Rich and creamy, with a hint of cumin and a touch of cream, accompanied by crispy croutons

SWEET CORN SOUP 1.200
Sweet corn and mixed vegetables in a comforting Indo-Chinese style, finished with a sprinkle of fresh herbs

HOT & SOUR SOUP 1.200
A bold, spicy, and sour concoction with mushrooms, tofu, and bamboo, enlivened with green herbs

LEMON CORIANDER SOUP 1.200
A zesty lemon broth infused with fresh coriander and brimming with garden vegetables

CREAM OF MUSHROOM 1.200
Earthy mushrooms in a smooth cream base, garnished with fresh scallions

LENTIL SOUP (MULLIGATAWNY) 1.200
Lentils cooked with Indian spices and green herbs, offering deep, comforting flavours

Non-Vegetarian Soup



CHICKEN MANCHOW SOUP Tender chicken pieces in a gingery Indo-Chinese broth, served with a side of fried noodles	1.200
CHICKEN LUNG FUNG SOUP A warming blend of chicken, lemon, mushrooms, and chilli peppers for a spicy kick	1.200
CHICKEN CLEAR SOUP A simple, clear broth with diced chicken, elegantly garnished with herbs	1.200
CHICKEN CORIANDER SOUP Chicken and fresh coriander in a vitamin C-rich lemony broth	1.200
CHICKEN SWEET CORN SOUP A homely mix of sweet corn and chicken pieces, garnished with fine herbs	1.200
CREAM OF CHICKEN SOUP A velvety cream soup with savoury chicken and a hint of scallion	1.200
CHICKEN HOT & SOUR SOUP Diced chicken, vegetables, and egg ribbons in a vibrant, tangy broth	1.200
JAHANGIRI SHORBA Delicately spiced chicken broth, crowned with tender chicken pieces	1.800
TOM YUM PRAWNS SOUP Fresh prawns in a spicy and sour Thai broth, rich with green herbs	2.200
SEAFOOD SOUP A luxurious mix of prawns and fish, simmered in a savoury Chinese herbed sauce	2.200

Salads



GREEN SALAD Crisp assortment of fresh garden greens	0.800
KACHUMBER SALAD Freshly chopped onions and tomatoes, seasoned with Indian spices	1.000
FATTOUSH Mixed greens, crisp pita, with a zesty sumac dressing	1.500
HUMMUS Smooth chickpea dip with tahini, garlic, and a drizzle of olive oil	1.500
TOSSED SALAD Freshly tossed veggies in a light, tangy dressing	1.500
RAITA Cool, whipped yogurt with a choice of fresh veggies or fruits	0.800
MASALA PAPAD Crispy papad topped with a tangy mix of onion, tomato, and spices	1.000
MASALA PEANUTS Indian-style peanuts tossed with fresh onions, tomatoes, and spices	1.800

Indian Vegetarian Appetizers



COPPER CHIMNEY VEG PLATTER A vibrant medley of grilled vegetable kebabs	4.000
PANEER PAHARI KEBAB Marinated paneer with a tangy, spicy twist, charcoal-grilled	2.800
PANEER TIKKA Grilled paneer marinated in spiced yogurt, with peppers and onions	2.800
TANDOORI CAULIFLOWER Cauliflower florets, marinated and grilled with Indian spices	2.800
MUSHROOM TIKKA Marinated button mushrooms, grilled to perfection	2.800
PANEER COCKTAIL KEBAB Crispy fried paneer and vegetable patties	2.500
CHILLI MILLI KEBAB Potato and cheese kebabs with a crispy outer layer	2.800
HARA BHARA KEBAB Green vegetable and potato patties, lightly breaded and fried	2.500
PANEER PAKORA Golden fried paneer fritters in a spiced gram flour batter	2.500
PANEER FRIED FINGER Spiced and fried paneer sticks, crispy and flavourful	2.500
FRENCH FRIES Classic, crispy potato fries, available in spicy or regular	1.500
VEG PAKORA Mixed vegetable fritters, fried to a golden crisp	1.800
ALOO CHAT Tangy and spicy mix of potatoes, onions, and tomatoes	1.500

Indian Non-Vegetarian Appetizers



PUNJABI DHABA TANDOORI CHICKEN Charcoal-grilled chicken in a rich, spiced yogurt marinade	3.800
CHICKEN TIKKA Tender chicken cubes, marinated in yogurt and aromatic spices, grilled to perfection	3.500
CHICKEN MISKAKI KEBAB Flavourful grilled chicken, marinated in curd and a blend of green herbs	3.500
CHICKEN MALAI KEBAB Creamy, succulent chicken breast pieces, marinated in yogurt and spices	3.500
CHICKEN ALISHAN KEBAB Finely minced chicken with peas, marinated in a ginger-garlic spice mix	3.500
PERI PERI CHICKEN Spicy and slightly sweet chilli pepper-marinated chicken kebab	3.500
CHICKEN HARIYALI KEBAB Minced lamb with a blend of aromatic spices, barbecued on skewers	3.500
COPPER CHIMNEY NON-VEG PLATTER A gourmet selection of our finest non-veg kebabs	7.000

Continued

Indian Non-Vegetarian Appetizers



MUTTON NAWABI KEBAB Minced lamb with an exotic blend of spicy herbs, lightly fried	3.800
MASALA FISH FINGER Crispy, spiced fish fingers, a tantalizing treat	2.500
FISH IRANI Grilled fish cubes in an Indo-Irani spice melody	3.800
FISH ANGARA Spiced herb-marinated fish fillet, gently grilled	3.800
FISH KALIMIRI TIKKA Delicately grilled fish in a black pepper marinade	3.800
FISH AJWAINI TIKKA Fish cubes marinated in yogurt and spices, with a touch of ajwain	3.800
FISH KOLIWADA Deep-fried fish fillet, seasoned with a blend of herbs and spices	3.800
FISH AMRITSARI Amritsari spiced fish fillet, deep-fried to a golden crunch	3.800
PRAWN ANGARA Spicy prawns with a red chilli kick, infused with ginger, garlic, and lemon	5.800
PRAWN BANJARA Mildly spiced prawns, a perfect balance of tangy and aromatic flavours	5.800
PRAWN KOLIWADA Crispy fried prawns, marinated in a special herb and spice mix	4.800
PRAWN PAKORA Juicy prawns in a gram flour batter, deep-fried to perfection	4.800
TANDOORI LOBSTER Exquisitely spiced lobster, barbecued in a traditional tandoor	As Per Size

Chinese Appetizers



VEGETARIAN

PANEER 65 Crispy paneer tossed in a zesty blend of Indian spices and oriental sauces	2.800
PANEER SCHEZWAN DRY Paneer stir-fried with fiery Schezwan flavours, a fusion favourite	2.800
PANEER CHILLI DRY Paneer sautéed with bell peppers in a tangy, spicy sauce	2.800
PANEER BBQ SAUCE DRY Paneer cubes in a smoky sauce, blending Eastern spices with barbecue zest	2.800
CHILLI MUSHROOM DRY Mushrooms infused with a hot and spicy sauce, an oriental twist	2.800
CHILLI BABYCORN DRY Crunchy baby corn meets the heat of chilli in an Asian-inspired sauce	2.500
LOVELY HOT CORN Sweet corn stirred up in a hot, spiced sauce, echoing Asian street food	2.500
CRISPY VEGETABLES IN HOT GARLIC SAUCE Vegetables in a garlicky, spicy glaze, a cross-continental delight	2.500
VEG SPRING ROLL Crispy rolls stuffed with vegetables, spiced with a hint of Asia	2.500
GOBI MANCHURIAN DRY Cauliflower florets tossed in a tangy, spicy sauce with an Asian flair	2.500
VEG MANCHURIAN DRY Vegetable balls dunked in a robust, spicy sauce, a fusion classic	2.500

NON-VEGETARIAN

CHICKEN 65 Tender chicken bites deep-fried with an aromatic spice mix	3.000
CHICKEN SPRING ROLL Savoury chicken wrapped in crispy rolls, seasoned with Asian spices	2.800
CHICKEN LOLLYPOP Juicy chicken wings in a tantalising coating, mingling Indian spices	3.000
CHICKEN HUNAN DRY Chicken in a robust, spicy Hunan sauce, a fiery fusion	3.200
CHICKEN BBQ SAUCE DRY Chicken in a fusion of traditional barbecue sauce and oriental spices	3.200
FISH 65 Spicy marinated fish, a crispy delight with an Asian seasoning touch	3.500
FISH CHILLI DRY Fish in a bold and spicy sauce, where East meets West	3.500
BLACK PEPPER FISH DRY Fish seasoned with black pepper, an Asian twist on a classic	3.500
FISH SCHEZWAN DRY Fish in a fiery Schezwan sauce, a spicy escapade	3.500
PRAWN BUTTER PEPPER DRY Butter-coated prawns with a spicy kick, blending Asian and Indian flavours	4.800
PRAWN GOLDEN FRIED Golden fried prawns, seasoned with a fusion of spices	4.800
BLACK PEPPER PRAWN Prawns in an exhilarating black pepper sauce, a spicy delight	4.800
PRAWN DYNAMITE Crispy prawns in a bold, fiery sauce, a spicy sensation	4.800

Indian Vegetarian Main Course



PANEER APKI PASAND KI (LABABDAAR BUTTER MASALA PASANDA TIKKA MASALA DO PYAZA MUTTER PALAK KOLHAPURI KADAI) Enjoy fresh paneer in an aromatic Indian gravy of your choice	3.000
MIX VEGETABLE (KHEEMA KOLHAPURI JALFREZI SHABNAM KADAI MILONI) A medley of vegetables, each singing with spices in rich Indian-style gravies	2.800
MUSHROOM HARA PYAZ Mushrooms dance with onions and green herbs, in a mild symphony of spices	2.800
MUSHROOM BABYCORN DELIGHT Baby corn and mushrooms waltz in a subtle spiced melody with onions and herbs	2.800
METHI CHAMAN Fenugreek leaves and paneer in a luscious, creamy curry, rich in flavours	2.800
METHI MALAI MUTTER Green peas and fenugreek basking in a velvety cream sauce	2.800
BHARI SHIMLA MIRCH Bell peppers stuffed with an exotic blend of North Indian spices	2.800
BANARSI DUM ALOO Potatoes golden fried and bathed in a sumptuous tomato gravy	2.800
PUNJABI DUM ALOO A Punjabi twist to the classic - stuffed potatoes in a hearty, rich gravy	2.800
ALOO GOBI MASALA Cauliflower and potatoes waltzing in a masala rich with herbs and spices	2.200
JEERA ALOO Potatoes sprinkled with cumin's magic, garnished with fresh herbs	2.200
BAINGAN BARTHA Smoky, grilled eggplant mingled with tomatoes, onions, and a chorus of spices	2.200
BHINDI MASALA Okra crisped to perfection, nestled in a semi-dry, spicy, herb-infused gravy	2.400
BHINDI AMCHUR Crispy okra with a tangy twist of dry mango powder and secret chaat masala	2.400
MALAI KOFTA (Red/White) Vegetable and paneer orbs in an indulgent, creamy, nutty gravy	2.800
PALAK KOFTA Delicate veggie and paneer balls submerged in a verdant, tender spinach curry	2.800
LASOONI PALAK Spinach in a garlicky embrace, seasoned with aromatic herbs and spices	2.200
CHANA MASALA Bengal grams slow-cooked to perfection, served with a tang of tomato and chilli	2.800
DAL MAKHANI Black lentils simmered overnight, enriched with butter and cream, a velvety embrace	2.500
DAL TADKA A hearty lentil melody, jazzed up with a sizzling tempering of spices and butter	2.200
DAL FRY Pigeon peas in a simmering pot of spices, onions, and tomatoes, topped with a herby touch	2.200

Indian Non-Veg Main Course



CHICKEN

BUTTER CHICKEN Barbecued chicken in a velvety tomato gravy, enriched with butter and cream	3.800
CHICKEN TAKATAK Tender chicken with green peppers, onions, and tomatoes, flavoured with a symphony of spices	3.800
CHICKEN RARAH MASALA Chicken in a sumptuous gravy of dry fruits, a royal treat	3.800
CHICKEN LABABDAAR Grilled chicken pieces simmered in a richly spiced Indian gravy	3.800
CHICKEN TAWA Chicken prepared with an array of fresh oriental herbs and spices	3.800
CHICKEN DO PYAZA Chicken in a flavoursome gravy with bell peppers, onions, and a blend of aromatic herbs	3.800
CHICKEN SAAGWALA Chicken cooked to perfection with fresh, vibrant spinach	3.800
CHICKEN PATIYALA Chicken breast in a lush cream sauce, adorned with sliced tomatoes and boiled egg	3.800
CHICKEN TIKKA MASALA Barbecued chicken pieces in an exotic, secret spice blend	3.800
KADAI CHICKEN Chicken sautéed in a fiery kadai masala with bell peppers and onions	3.800
CHICKEN CHARMINAR A special spicy boneless chicken preparation with secret Indian spices	3.800

MUTTON OR LAMB (BONELESS/ BONE-IN)

MUTTON BADAMI Lamb cooked in a mild, almond-infused spicy gravy	4.500 / 3.800
MUTTON KALIMIRI Lamb meat with a special blend of Indian spices and a kick of black pepper	4.500 / 3.800
MUTTON ROGAN JOSH Lamb in a rich blend of oriental herbs, tomatoes, and a touch of rogan	4.500 / 3.800
MUTTON KADAI Lamb sautéed with exotic spices, green herbs, and finished with ginger flakes	4.500 / 3.800
LAAL MAAS Diced lamb in a fiery sauce of freshly ground Kashmiri red chilies	4.500 / 3.800
MUTTON KHOSA Lamb cooked with roasted garlic, herbs, and spices in a spinach base	4.500 / 3.800
MUTTON KORMA Tender lamb in a rich sauce of cashew nuts and cream	4.500 / 3.800
MUTTON BHUNA Lamb slowly cooked in a rich melange of Indian spices and herbs	4.500 / 3.800
SAAG (SPINACH) GOSHT Lamb infused with spices, cooked in a blend of spinach and green herbs	4.500 / 3.800

Indian Non-Veg Main Course



SEAFOOD

FISH BHATIA Fish fillet in a vibrant green masala, crowned with a mint and coriander flavoured cashew gravy	3.800
FISH HANDIWALA Fish fillet, delicately cooked in our chef's unique style	3.800
FISH MASALA Fish marinated in oriental herbs and select spices, a flavour explosion	3.800
FISH RARAH Fish fillet in a rich, mildly spicy, creamy gravy, a luxurious treat	3.800
PRAWN METHI Shrimps cooked with fresh fenugreek leaves in a buttery, spice-infused gravy	5.000
PRAWN MALAI CURRY Large shrimps bathed in a lavish cream and butter sauce	5.000
PRAWN MASALA Shrimps tossed with bell peppers, exotic spices, green herbs, and ginger flakes	5.000
PRAWN CC SPECIAL (POPULAR) Shrimps seasoned with Indian spices, cooked in a rich butter, tomato, and onion gravy	5.000
MASALA LOBSTER Lobster prepared in a signature masala, an opulent choice	Seasonal Price
LOBSTER DARIA MAHAL A royal lobster dish, steeped in exquisite flavours	Seasonal Price

BIRYANI

VEGETABLE DUM BIRYANI A garden of veggies nestled in fragrant basmati rice, delicately spiced	2.500
PANEER DUM BIRYANI Soft paneer pieces amidst spiced rice, a vegetarian delight	2.800
PANEER TIKKA BIRYANI Grilled paneer tikka adding a smoky twist to the classic biryani	3.000
EGG DUM BIRYANI Hard-boiled eggs paired with aromatic spices in fluffy rice	2.800
CHICKEN DUM BIRYANI Tender chicken morsels and rice, layered with Indian herbs	3.500
MUTTON DUM BIRYANI (WITH BONE) Richly flavoured mutton on the bone, melded with spiced rice	3.800
MUTTON DUM BIRYANI (BONELESS) Boneless mutton pieces cooked in a melody of spices with basmati rice	4.800
FISH BIRYANI Delicate fish fillets and rice, seasoned with coastal spices	3.800
PRAWN DUM BIRYANI Juicy prawns and rice, a seafood symphony with aromatic spices	5.500

Sides & Staples



RICE & PULAO

BASMATI STEAMED RICE Perfectly steamed, fluffy Basmati rice	1.500
JEERA RICE Basmati rice infused with cumin seeds	2.000
GREEN PEAS PULAO Basmati rice and green peas, subtly spiced	2.500
KASHMIRI PULAO Aromatic rice with a mix of nuts and fruits, a Kashmiri special	2.500
BANARASI PULAO Basmati rice with a blend of spices and vegetables, a Banarasi twist	2.500
VEGETABLE PULAO Rice cooked with assorted vegetables and herbs	2.200
DAL KHICHIDI Comforting mix of rice and lentils, lightly spiced	2.500

ROTI | NAAN | PARATHA | KULCHA

RUMALI ROTI Paper-thin, roasted bread, light and crisp	0.800
TANDOORI ROTI Traditional bread baked in a clay oven	0.400
BUTTER TANDOORI ROTI Tandoori roti with a generous spread of butter	0.500
TANDOORI PARATHA Flaky, tandoor-baked bread	0.600
ALOO PARATHA Bread stuffed with spiced potato filling	1.000
GOBI PARATHA Cauliflower-filled bread, a North Indian favourite	1.000
CHEESE PARATHA Paratha stuffed with cheddar cheese, butter-topped	1.800
CHEESE NAAN Naan stuffed with cheddar cheese, butter-topped	1.800
PLAIN NAAN Soft and fluffy traditional naan	0.500
BUTTER NAAN Naan enriched with butter	0.800
GARLIC BUTTER NAAN Garlic-infused naan with a buttery touch	1.200
KASHMIRI NAAN Naan filled with a sweet mix of nuts and dried fruits	1.500
MASALA KULCHA Spiced bread, a delight with any curry	1.200
AMRITSARI KULCHA Kulcha stuffed with spiced potato mix, Amritsari style	1.500
PANEER KULCHA Kulcha filled with seasoned paneer	1.500

Chinese Main Course



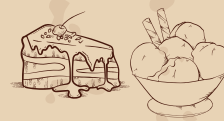
VEGETARIAN

FRIED RICE (MIXED VEG SCHEZWAN SINGAPORE) Stir-fried rice with fresh vegetables, available with a bold Schezwan spice	2.500
VEG TRIPLE SCHEZWAN RICE A delightful trio of spiced rice, crispy noodles, and fresh veggies	3.000
VEGETABLE HAKKA NOODLES Classic Hakka noodles tossed with crunchy vegetables	3.000
PAN FRIED VEG NOODLES Noodles crisped to perfection with vegetables, offering a delightful texture	3.000
PANEER HOT GARLIC GRAVY Paneer simmered in a fiery garlic sauce, a spicy delight	2.500
CHILLI PANEER Soft paneer cubes tossed in a vibrant, sweet, and spicy chilli sauce	2.800
VEG MANCHURIAN GRAVY Soft vegetable dumplings in a tangy and savoury Manchurian sauce	2.500
MUSHROOM IN HOT GARLIC SAUCE Earthy mushrooms coated in a piquant garlic sauce	2.500
CHILLI MUSHROOM (GRAVY) Mushrooms enveloped in a tangy chilli sauce, an irresistible combination	2.500

NON-VEGETARIAN

FRIED RICE (CHICKEN SCHEZWAN) Stir-fried rice with tender chicken, available with a bold Schezwan spice	2.800
CHICKEN TRIPLE SCHEZWAN FRIED RICE A lavish mix of chicken, rice, and noodles, all in a spicy Schezwan sauce	3.500
MIXED FRIED RICE A sumptuous blend of chicken, seafood, and vegetables, each bite a surprise	3.500
CHICKEN HAKKA NOODLES A noodle delight with succulent pieces of chicken and veggies	3.000
CHICKEN SCHEZWAN NOODLES Chicken noodles taken up a notch with a dash of Schezwan heat	3.200
MIX HAKKA NOODLES The best of all worlds, featuring chicken, prawn, and vegetables	3.500
PAN FRIED CHICKEN NOODLES Chicken and noodles pan-tossed for a delightful crunch	3.000
CHICKEN CHILLI GRAVY Chicken in a simmering chilli sauce, a harmonious blend of hot and sweet	3.200
BLACK PEPPER CHICKEN GRAVY Chicken pieces drenched in an intensely flavoured black pepper sauce	3.200
CHICKEN SCHEZWAN GRAVY Chicken doused in the classic, irresistibly spicy Schezwan sauce	3.200
CHILLI PRAWN GRAVY Prawns in a sizzling chilli gravy, a fiery indulgence	4.800
PRAWN SCHEZWAN GRAVY Prawns doused in the classic, irresistibly spicy Schezwan sauce	4.800
BLACK PEPPER PRAWN GRAVY Prawns cooked in a peppery sauce, a spicy treat	4.800
FISH CHILLI GRAVY Fish fillets smothered in a zesty chilli sauce	3.800
BLACK PEPPER FISH GRAVY Fish lavished in a bold black pepper sauce, a spicy escapade	3.800

Desserts



GULAB JAMUN Soft, deep-fried dumplings in a sweet, cardamom-scented syrup	1.200
GULAB JAMUN WITH ICE CREAM Warm gulab jamun paired with a scoop of cold ice cream	1.200
GAJJAR (CARROT) HALWA Slow-cooked carrot pudding, rich with nuts and cardamom	1.500
FRIED ICE CREAM A unique dessert of crispy, golden-brown battered ice cream	2.200
THE MELODY BROWNIE WITH HOT CHOCOLATE A decadent brownie served with warm, oozing chocolate	3.000
RASMALAI Soft cheese patties immersed in creamy, saffron-flavoured milk	1.500
PISTA MALAI KULFI Traditional Indian ice cream with a pistachio twist	1.500
ICE CREAM CHOOSE YOUR FLAVOUR: VANILLA, MANGO, CHOCOLATE, OR STRAWBERRY	1.200

