

# *starters*

***Bhuni Makai Ka Shorba*** 75(v)  
Roasted Yellow Corn Soup, Turmeric Popcorns

***Bhatti Ka Jheenga*** 110  
Char Grilled Prawns

***Porchai Yera*** 110  
Spicy Tempered Prawns

***Tandoori Norwegian Salmon*** 95  
Salmon Flavored With Bishop's Weed

***Chicken Tikka 'Doodhia'*** 75  
Creamy Chicken Kebabs

***Galouti Kebab*** 80  
Tender Lamb Kebabs, Created For The Nobles Who Preferred Not To Chew

***Bhalla Chaat*** 55  
Soft Lentil Dumplings In Yogurt, Sweet Mango Relish

***Sarson Ke Phool*** 55  
Broccoli In Pickle Spices, Char Grilled

## *Dinner*

18h00 – 22h30

***Khurmani Ki Tikki*** 55  
Apricot And Potato Cakes, Yogurt And Tamarind Chutney

***Lal Mirch Ka Panir Tikka*** 55  
Char Grilled Cottage Cheese spiked with 'Guntur' Chilies

Please inform your Maitre'D if you are allergic to any ingredients. All meat is procured from Halaal butchers.

(v) –vegetarian

# *m a i n s*

## *Dinner*

18h00 – 22h30

***Dum Ki Nalli*** **150**  
Slow Cooked Lamb Shanks in a Delicate Saffron  
Curry

***Khushk Raan*** **275**  
Slow Cooked Baby Lamb Leg, Served  
With Its Own Juices

***Murg Khatta Pyaz*** **120**  
Chicken Tikka with Vinegar Shallots

***Masala Line Fish*** **150**  
Seared line fish on Spinach and Mushroom

***Allepey Fish Curry*** **140**  
Line Fish in Spiced Coconut Curry

***Jheenga Kadipatta*** **140**  
Curried Prawn Masala

***Tariwala Murg*** **120**  
Home Style Chicken Curry

***Lasooni Palak*** **90**  
Sautéed Spinach with Golden Fried Garlic

***Aloo Katliyan*** **60**  
Spiced Potato Slices

***Baingan Saraf*** **75**  
Smoked Egg Plant Mash

***Panir Khatta Pyaz*** **95**  
Paneer Tikka with Vinegar Shallots

***Dal Hyderabad*** **75**  
Tempered yellow lentils

***Dal Makhani*** **75**  
Black Lentils and Kidney Beans  
Simmered Overnight

***Dhingri Mutter*** **95**  
Mushroom and Green Peas

Please inform your Maitre'D if you are allergic to any ingredients. All meat is procured from Halaal butchers.

(v) –vegetarian

# *m a i n s*

*Dinner*

18h00 – 22h30

## RICE

<b><i>Lucknavi Lamb Biryani</i></b>	<b>130</b>
Baby Lamb Cooked With Aromatic Basmati Rice	
<b><i>Tawa Chicken Pulao</i></b>	<b>120</b>
Basmati Rice with Chicken	
<b><i>Fluffy Basmati Rice</i></b>	<b>25</b>
Steamed Rice	

## NAAN & ROTI

<b><i>Naan</i></b>	<b>28</b>
<b><i>Chilli Olive Naan</i></b>	<b>35</b>
<b><i>Garlic Naan</i></b>	<b>28</b>
<b><i>Tandoori Roti</i></b>	<b>28</b>
<b><i>Laccha Paratha</i></b>	<b>28</b>
<b><i>Mint Paratha</i></b>	<b>28</b>

## VEGETARIAN SIDE DISHES

<b><i>Lasooni Palak</i></b>	<b>45</b>
Sautéed Spinach with Golden Fried Garlic	
<b><i>Aloo Katliyan</i></b>	<b>35</b>
Spiced Potato Slices	
<b><i>Dal Hyderabad</i></b>	<b>45</b>
Tempered Yellow Lentils	

Please inform your Maitre'D if you are allergic to any ingredients. All meat is procured from Halaal butchers.

(v) –vegetarian

# *d e s s e r t*

*Dinner*

*18h00 – 22h30*

***Seb Ki Kheer*** 55  
'Granny Smith' Apple Stewed In Milk

***Strawberry Ke Shahi Tukre*** 55  
Bread and Strawberry Pudding

***Khaas Malpua*** 55  
Crepes and Carrot Rolls

***Pista Rasmalai*** 60  
Cottage Cheese in milk Topped with Pistachio

***Masala Chai Custard*** 55  
'Masala Tea' Crème Brulee

***Malai Kulfi*** 55  
Cardamom Ice Cream

French Press Coffee, Tea's and Herbal infusions

Please inform your Maitre'D if you are allergic to any ingredients. All meat is procured from Halaal butchers.

(v) –vegetarian