

## starters

<b>Bhuni Makai Ka Shorba</b> Roasted Yellow Corn Soup, Turmeric Popcorns	60 (v)
<b>Shrimp and Lemon Grass Rasam</b> Spiced Shrimp and Lentil Broth, infused with Lemongrass	65
<b>Ambi Jheenga</b> Green Mango Flavored Prawns	85
<b>Porchai Year</b> Spicy Tempered Prawns	85
<b>Tandoori Norwegian Salmon</b> Salmon Flavored with Bishop's Weed	95
<b>Bhatti Ka Murga</b> Char Grilled Chicken	75
<b>Chicken Tikka 'Doodhia'</b> Creamy Chicken Kebabs	75
<b>Ostrich Tikka</b> Spiced Ostrich Cubes cooked in 'Tandoor'	135
<b>Galouti Kebab</b> Tender Lamb Kebabs, created for the Nobles who preferred not to chew	80
<b>Chaampain</b> 'Tandoori' Lamb Chops	160
<b>Bhalla Chaat</b> Soft Lentil Dumplings in Yogurt, Sweet Mango Relish	55
<b>Sarson Ke Phool</b> Broccoli in Pickle Spices, Char Grilled	55
<b>Khurmani Ki Tikki</b> Apricot and Potato Cakes, Yogurt and Tamarind Chutney	55
<b>Jaitooni Panir Tikka</b> Olive flavoured Char Grilled Cottage Cheese	55

## main

<b>Sunehri Nalli</b> Slow Cooked Lamb Shanks in a delicate Saffron Curry, topped with Gold	195
<b>Khushk Raan</b> Slow Cooked Baby Lamb Leg, served with its own juices	230
<b>Murg Khatta Pyaz</b> Chicken Tikka with Vinegar Shallots	120
<b>Masala Seabass</b> 'Chilean' Sea Bass on Spinach and Mushroom	150
<b>Allepey Fish Curry</b> Line Fish or Prawns in Spiced Coconut Curry	135
<b>Anardana Lobster</b> Lobster with Fresh Pomegranate Seeds	255
<b>Gucchi Aur Khumb</b> Stir-Fried Morels and Mushrooms	120
<b>Lasooni Palak</b> Sautéed Spinach with Golden Fried Garlic	90
<b>Aloo Kattiyani</b> Spiced Potato Slices	60
<b>Chilgoza Falli</b> Haricot Beans with Pine Nuts	75
<b>Chole Kulche</b> Spiced Chickpeas, Cilantro Breads	75

## main

<b>Baingan Saraf</b> Smoked Egg Plant Mash	75
<b>Adraki Gobhi Methi</b> Fenugreek and Ginger flavoured Cauliflower	75
<b>Panir Khatta Pyaz</b> Paneer Tikka with Vinegar Shallots	90
<b>Dal Hyderabad</b> Tempered Yellow Lentils	75
<b>Dal Makhani</b> Black Lentils and Kidney Beans simmered overnight	75
RICE	
<b>Lucknavi Lamb Biryani</b> Baby Lamb cooked with Aromatic Basmati Rice	130
<b>Tawa Chicken Pulao</b> Basmati Rice with Chicken	25
<b>Fluffy Basmati Rice</b> Steamed Rice	25
NAAN & ROTI	
<b>Naan</b>	28
<b>Piri-Piri Olive Naan</b>	35
<b>Garlic</b>	28
<b>Tandoori Roti</b>	28
<b>Laccha Paratha</b>	28
<b>Mint Paratha</b>	28
<b>Methi Paratha</b>	28
VEGETARIAN SIDE DISHES	
<b>Lasooni Palak</b> Sautéed Spinach with Golden Fried Garlic	45
<b>Aloo Kattiyani</b> Spiced Potato Slices	35
<b>Chilgoza Falli</b> Haricot Beans with Pine Nuts	45
<b>Dal Hyderabad</b> Tempered Yellow Lentils	45
SALAD & RAITA	
<b>Mesclun Salad</b> Crisp Mesclun, Baby Greens, Day's Market Vegetables Raspberry 'n' Jaggery Vinaigrette	45
<b>Raita</b> Mint and Cucumber / Pineapple / Boondi	25

## dessert

<b>Seb Ki Kheer</b> 'Granny Smith' Apple Stewed In Milk	55
<b>Strawberry Ke Shahi Tukre</b> Bread and Strawberry Pudding	55
<b>Khaas Malpua</b> Crepes and Carrot Rolls	55
<b>Masala Chai Custard</b> 'Masala Tea' Crème Brulee	55
<b>Malai Kulfi</b> Cardamom Ice Cream	55

## chef's table

550

### NON VEGETARIAN

<b>Bhuni Makai Ka Shorba</b> Roasted Yellow Corn Soup, Turmeric Popcorns
or
<b>Galouti Kebab</b> Tender Lamb Kebabs, created for the Nobles who preferred not to chew
or
<b>Khurmani Ki Tikki</b> Apricot and Potato Cakes, Yogurt and Tamarind Chutney

### Sorbet

<b>Murg Khatta Pyaz</b> Chicken Tikka with Vinegar Shallots
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<b>Aloo Kattiyani</b> Spiced Potato Slices
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<b>Chilgoza Falli</b> Haricot Beans with Pine Nuts
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<b>Dal Makhani</b> Black Lentils and Kidney Beans simmered overnight (Choice of Breads from the Tandoor)
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or

<b>Lucknavi Lamb Biryani</b> Baby Lamb Cooked with Aromatic Basmati Rice
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<b>Boondi Raita</b>
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or

<b>Khaas Malpua</b> Crepes and Carrot Rolls
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<b>Malai Kulfi</b> Cardamom Ice Cream
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### SEAFOOD

<b>Shrimp and Lemon Grass Rasam</b> Spiced Shrimp and Lentil Broth, Infused with Lemongrass
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or

<b>Tandoori Norwegian Salmon</b> Salmon Flavoured with Bishop's Weed
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or

<b>Galouti Kebab</b> Tender Lamb Kebabs, Created for Nobles The Who Preferred Not To Chew
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### Sorbet

<b>Anardana Lobster</b> Lobster with Fresh Pomegranate Seeds
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<b>Aloo Kattiyani</b> Spiced Potato Slices
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<b>Chilgoza Falli</b> Haricot Beans with Pine Nuts
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<b>Dal Makhani</b> Black Lentils and Kidney Beans simmered overnight (Choice of Breads from the Tandoor)
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or

<b>Allepey Fish Curry</b> Halibut Fish in Spiced Coconut Curry
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<b>Fluffy Basmati Rice</b>
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<b>Steamed Rice</b>
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or

<b>Khaas Malpua</b> Crepes and Carrot Rolls
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<b>Malai Kulfi</b> Cardamom Ice Cream
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